

The Hilltop Club

www.hilltop-club.com Tel. (904) 272-5959 Fax. (904) 272-4617

Weddings, Receptions, & Private Parties

Wedding Ceremony Areas \$450 (First 50 Chairs Included, \$2.00 each additional chair requested)

Nature Garden – Two ponds with foliage and brick terrace. (Up to 136 chairs)

Poolside Garden – Sparkling Victorian Fountain & fragrant flowers within a white picket fence. (Up to 120 chairs)

Arch Moving Fee \$100

Reception Rooms

(You will have the room for a four hour duration.)

Grand Ballroom (Holds up to 190 guests): \$1000, Patterson Room (holds up to 120 guests): \$800

Upstairs Ballroom (holds up to 60 guests): \$500, Garden Room (holds up to 45 guests): \$100

Tapestry and Front Formal Room (holds up to 45 guests): \$100, Library Room (holds up to 18 guests): \$50

Main Building: (Garden Room, Front Formal, Tapestry Room & Central Lounge) \$400

Reception rooms have: Dance Floor, Bar & Private Rest Rooms.

Room charges include: Tables, Chairs, White Linens & Napkins, Set Up and Clean Up. (excluding damage)

Coordinating Floral Centerpieces provided on all dinner tables. Special requests available at additional cost.

No confetti permitted. No bubbles inside. Minimum guest count applicable for Grand Ballroom.

Hilltop Optional Add Ons: Bar set up \$50, Carver \$50, Pasta Station \$50, White Aisle Runner \$40

Mandatory wedding reception service: Wedding Cake Service \$45

Menu prices: Average price range \$24.95 and Up, per person *prices vary

Non-Alcoholic - Beverages: Unlimited Soda, Iced Tea, Water, and Coffee - \$4.00 per person

Iced Tea, Water, and Coffee - \$3.00 per person

Plantation Fruit Punch \$20 per gallon, Champagne Punch \$45 per gallon, Rum Punch \$65 per gallon

Bar Prices:

House Wines:

Sparkling Wines:

Domestic Kegs:

Domestic Beer \$4.00

\$20 per bottle

Non-Alco. Cider \$15

Pony Keg \$120

Imported Beer \$4.50

Cabernet Sauvignon

House Brand \$20

Full Keg \$200

Well \$5.00

Merlot

Korbel Extra Dry \$24

(“Specialty Beer Brands”

Premium \$6.00

Chardonnay

M&R Asti Spumante \$24

are available at extra cost)

Super Premium \$7.00

White Zinfandel

Taittinger Brut \$30

Wine by the glass \$4.50

(Ratio: 4 bottles/ 50 guests)

- **All food and beverages are subject to 20% service charge and 7% sales tax applies to total bill.**
- **All deposits are non-refundable and non-transferable (\$1000 to hold Wedding rooms)**
- **Buffets: Due to state health laws, The Hilltop cannot allow excess food to be taken off premises.**
- **The balance of any additional charges must be paid no later than the end of event.**
- **Final bill and confirmed number of guests is to be paid two weeks in advance of event date.**
- **All sales are final. No changes to contract terms and details during week prior to event.**

- Once final number of guests are paid for, no refunds for guests who did not attend.

Magnolia Dinner

Appetizers

Spinach Artichoke Dip and Crackers

Cheese Pinwheels

Tomato and Basil Bruschetta

Salad

Garden Salad with Oranges and Honey Poppy Seed Dressing

Guests Choose Served Entrée Selection

Prime Rib with Baby Red Potatoes

Or

Salmon with Lemon Dill Sauce and Rice Pilaf

Or

Chicken Florentine with Rice Pilaf

Steamed Vegetable Medley

Fresh Baked Rolls and Butter

Iced Tea, Coffee

Bananas Foster

\$28.95 per guest

plus 20% Service Charge and 7% Sales Tax

Guaranteed number of guests (and entrée selections) 2 weeks in advance

Azalea Dinner

Appetizers

Spinach Artichoke Dip and Crackers

Smoked Salmon Canapés

Tomato and Basil Bruschetta

Salad

Garden Salad with Oranges

Honey Poppy Seed Dressing and Ranch Dressing

Guests Choose Served Entrée Selection

Filet Mignon with Baby Red Potatoes

Or

*Herb encrusted Mahi Mahi with Lemon Butter Sauce
and Rice Pilaf*

Or

Chicken Oscar with Rice Pilaf

Steamed Vegetable Medley

Fresh Baked Rolls and Butter

Iced Tea, Coffee

Strawberry Cheese Cake

\$32.95 per guest

plus 20% Service Charge and 7% Sales Tax

The Royal Palm Buffet

Hors D'Oeuvres

*Fruit and Cheese Display with
Imported and Domestic Cheese and Fresh Seasonal Fruit
Sausage Stuffed Mushrooms
Tomato and Basil Bruschetta
Oriental Egg Rolls with Orange Chutney
Swedish Meatballs
Chilled Italian Antipasto Salad
Spinach and Boursin Cheese Dip
Sliced Roast Beef with Fresh Baked Rolls
Sliced Virginia Honey Baked Ham on Rolls*

*\$24.95 per guest
plus 20% Service Charge and 7% Sales Tax*

The Hilltop Buffet

Hors D'Oeuvres

Fruit and Cheese Display with Crackers

Baked Brie with Apples

Greek Pasta Salad

Chicken Satay

Blackened Beef Cubes

Grouper Bites

Swedish Meatballs

Tomato and Basil Bruschettas

Spinach Artichoke Dip and Crackers

\$26.95 per guest

plus 20% Service Charge and 7% Sales Tax

The Garden Buffet

50 Person Minimum

Appetizers

Fruit and Cheese Display with Crackers

Raw Chilled Vegetables and Dip

Salad

Tossed Garden Salad

Caesar Salad

Entrée

Sliced Roast Beef with

Mushroom Bordelaise Sauce

Fettuccini Alfredo with Grilled Chicken

Sliced Virginia Ham with Raisin Sauce

Steamed and Lightly Seasoned Vegetable Medley

Roasted Baby Red Potatoes

Fresh Baked Rolls and Butter

\$28.95 per guest

plus 20% Service Charge and 7% Sales Tax

The Fountain Buffet

Appetizers

Imported and Domestic Cheeses with Crackers

Fresh Seasonal Fruit Display

Oriental Egg Rolls with Orange Chutney

Swedish Meatballs

Grilled Vegetable Crostini

Salad

Tossed Garden Salad

Caesar Salad

Entrée

Fettuccini Alfredo with Grilled Chicken

Bowtie Pasta with Grilled Vegetables

Sliced Baked Ham

Sliced Roast Beef

Sliced Roast Turkey

Roasted Baby Red Potatoes

Grilled Vegetables

Fresh Baked Rolls and Butter

\$32.95 per guest

plus 20% Service Charge and 7% Sales Tax

The Veranda Buffet

Cocktail Mingle Hour

Smoked Salmon Canapés
Spinach Artichoke Dip and Crackers
Fruit and Cheese Display with
Imported and Domestic Cheeses & Fresh Seasonal Fruit
Pesto Torte with Sundried Tomatoes and Pinenuts
Served with Crostini
Baked Brie in Puff Pastry
Chilled Marinated Vegetables with Button Mushrooms

Entrée

Caribbean Caesar Salad with Grilled Pineapple
Garden Salad with Mandarin Oranges
Moroccan Spiced Pork Loin with Chutney Cream Sauce
Mustard based Barbecue Sauce
Roast Beef Au Jus
Roasted Baby Red Potatoes with Garlic and Rosemary
Grilled Vegetable Medley with Lemon Herb Butter

Pasta Station (included)

Penne and Bowtie Pasta
Marinara Sauce and Alfredo Sauce
Roasted Vegetables, Shrimp, Chicken, and Italian Sausage
Fresh Baked Rolls and Butter

\$36.95 per guest
plus 20% Service Charge and 7% Sales Tax