

# Welcome



**The Skirvin  
Hilton**  
OKLAHOMA CITY

## Your Weekend...

We have a restaurant and lounge conveniently located in the lobby of hotel. There is a private dining room to accommodate rehearsal dinners from 10-24 people. Please let us know if you are looking for a memorable location to host your rehearsal dinner! The Park Avenue Grill is a top-rated restaurant in Oklahoma City. Additionally, we have ample banquet space to accommodate rehearsal dinners, bridal luncheons, showers, etc.

We want to help make your wedding a memorable experience for you and your guests; please let us know if we can help customize any part of your weekend.

## Your Contract...

A non-refundable deposit is due with the signed contract. If you cancel your event, an additional cancellation penalty will apply.

All ballrooms have minimum food and beverage requirements. If the minimum is not met, you will be charged the difference as a room rental fee. This minimum does not include cash bar sales, audio visual, tax or service charge.

A final count is required 72 business hours prior to the event. This is firm and not subject to reduction. The hotel will be prepared to serve up to two percent over the guarantee.

Final payment is due ten days prior to your event. This must be in the form of credit card, check, cash, cashier's check or money order.

## Your Event...

A 25% service charge, which is subject to tax, is added to all food, beverage and audio visual. Current sales tax is 8.625%, which will be added to all food and beverage purchases. 13.5% liquor tax is added to all alcoholic beverage purchases except for domestic beer. Prices, service charge and taxes are all subject to change.

Menu prices are subject to change without notice. Firm food prices can be guaranteed forty-five days prior to your event. Wedding arrangements must be made thirty days prior. With the exception of the Wedding Cake, which must be provided by a licensed baker, the hotel prohibits serving any food and beverage not purchased through the hotel. Cake cutting and service are included as part of your meal.

If more than one entrée is selected, you must provide the breakdown of the entrees at the time of the final guarantee, as well as individual place cards indicating entrée choice.

The hotel is not responsible for any lost, missing, or stolen items. It will be your responsibility to remove all items brought into the hotel at the conclusion of the event.

*Thank you for allowing us the opportunity to serve you!*

# Packages



**The Skirvin  
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OKLAHOMA CITY

## Intimate Affair

Displays of Assorted Cheeses with Crackers and Crudité with Dip during Cocktail Reception  
Champagne Toast with Dinner

**Add \$19 Per Person**

## Elegant Occasion

Displays of Assorted Cheeses with Crackers and Crudité with Dip during Cocktail Reception  
Selection of Two Butler-Passed Hors d'Oeuvres from Our Collection during Cocktail  
Reception Champagne Toast with Dinner

**Add \$34 Per Person**

## Luxe Celebration

Displays of Assorted Cheeses with Crackers and Crudité with Dip during Cocktail Reception  
Selection of Three Butler-Passed Hors d'Oeuvres from our Collection during Cocktail Reception  
Champagne Toast with Dinner  
Choice of Amuse Bouche, Intermezzo or After Dinner Sweet

**Add \$45 Per Person**

\*Menu selection and pricing will be guaranteed 45 days prior to the event or upon a signed banquet event order.

\*See attached bar pricing to enhance the above packages.

Prices are subject to change until confirmed on a Banquet Event Order.

All food and beverages are subject to a taxable service charge, currently at 25%, and sales tax, currently at 8.625%. Prices are subject to change until confirmed on a banquet event order.

# Wedding Menu Selections



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## *Dinner Selections—Plated*

*Select from one soup or salad and one entrée*

### AMUSE BOUCHE

Mini Crab Cake with Comeback Sauce and Micro Greens  
Wasabi and Black Pepper Tuna Skewers  
Roasted Peach and Goat Cheese Tarts  
Smoked Trout and Caper Canape on Brioche  
Tuscan Beef and Gran Padano Parmesan Spoons

### SALADS

Arcadian Greens with Dried Cranberries, Toasted Almonds, Grape Tomato, Shaved Cucumber, Herb Croutons, Crumbled Feta Cheese with Orange Chardonnay Vinaigrette  
Baby Spinach Salad with Mandarin Oranges, Roasted Red Pepper, Crisp Fried Onions, Pearl St. Goat Cheese Crumbles with Black Grape Vinaigrette  
Hearts of Romaine, Grape Tomato, Pesto Croutons, Asiago Cheese with Caesar Dressing  
Un-Wedged Salad with Crisp Iceberg, Crumbled Blue Cheese, Applewood Smoked Bacon, Roma Tomatoes with Blue Cheese Dressing  
Turmeric Marinated Shaved Vegetable Salad with Spring Mix, Gran Padano Parmesan Cheese With Dilled Lemon Vinaigrette  
Autumn Greens with Grilled Butternut Squash, Kalamata Olive, Heirloom Tomatoes, Crumbled Goat Cheese, Candied Pecans with Cranberry Vinaigrette

### SOUPS

Chicken Tortilla Soup with Crisp Fried Tortillas  
Tomato Basil Cream Soup with Butter Croutons and Parmesan Cheese  
Loaded Baked Potato Soup with Smoked Applewood Bacon and Aged Cheddar Cheese  
Key West Chicken Noodle Soup with Egg Noodles, Florida Key Lime Juice, Nutmeg  
New Orleans Creole Green Chile Vegetable Soup  
Pumpkin Bisque with Candied Pecans and Crème

For Soup and Salad – Add \$7.00 Per Person

For Amuse - Add \$10.00 Per Person

# Wedding Menu Selections



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## Entrées

### CHICKEN ENTRÉES

#### *Grilled Bruschetta Airline Chicken*

Basil and Garlic Marinated Grilled Chicken with Tomato and Onion Bruschetta Mix, Roasted Asparagus and Mushroom Orzo

#### *Marinated Grilled Chicken*

Swiss Cheese and Spring Onion Potato Cake, Red Chili French Beans and Truffle Cream Demi Glaze

#### *Chicken Roulade*

Marinated Breast of Chicken Stuffed with Boursin Cheese, Mushrooms, Caramelized Leeks Topped with Creamed Tomato Volute, Garlic Fried Rice and Sesame-Roasted Carrots

### BEEF ENTRÉES

#### *Tenderloin Tournedos*

Lightly Sautéed Tournedos of Beef Tenderloin Topped with Peppercorn and Black Garlic Demi Glaze Served with Whipped Boursin Potatoes and Honeyed Heirloom Carrots

#### *Soy and Honey Braised Short Rib*

Roasted Potato Hash and Caramelized Brussel Sprouts

#### *7 Oz. Center Cut Filet of Beef*

Blue Cheese and Bacon Whipped Potatoes, Grilled Asparagus, and Demi Glaze

#### *Shaved Roast Sirloin*

Shaved Garlic Roasted Sirloin with Port Wine Demi Glaze, Served with Dauphinoise Potatoes and Grilled Broccolini

### FISH ENTRÉES

#### *Champagne Brined Atlantic Salmon*

Stir Fry Jasmine Rice, Grilled Broccolini and Champagne Butter Cream

#### *Tilapia En Croute*

Nutmeg and Ricotta Spinach Tilapia in Puff Pastry with Spinach Mornay, Mushroom Rice Pilaf and French Beans

#### *Grilled Shrimp Risotto*

Grilled Gulf Shrimp with Crisp Fried Leeks with Brandied Cream Risotto and Vegetable Pearls

# Wedding Menu Selections



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## Entrées - Continued

### OTHER ENTRÉES

#### *Cornish Game Hen*

Blended Wild Rice Stuffed Cornish Hen with Orange Sauce and Carrot Quenelles

#### *Maple Farms Duck Breast*

Whipped Sweet Potatoes, Asparagus and Raspberry Sauce

#### *Colorado Rack of Lamb*

Dijon and Herb Lamb Rack, Parmesan Potato Hash, Sautéed Vegetables with Port Wine Reduction

#### *Venison Loin*

Sliced Venison Loin with Huckleberry Sauce, Roasted Sweet Potato and Golden Beets

### DUAL ENTRÉES

With Beef

With Chicken / Salmon

### SELECT TWO

Grilled Bruschetta Airline Chicken

Chicken Roulade

Shaved Roast Sirloin

Champagne Brined Atlantic Salmon

Grilled Dill and Lemon Salmon

Grilled 5oz. Beef Filet

Tenderloin Tournedos

### SELECT STARCH AND VEGETABLE CHOICES (2 TOTAL)

Grilled Broccolini

Roasted Asparagus

Honeyed Heirloom Carrots

Red Chili French Beans

Caramelized Brussel Sprouts

Vegetable Pearls

Shoestring Vegetables

Whipped Boursin Potatoes

Dauphinoise Potatoes

Bacon and Blue Cheese Potatoes

Roasted Potato Hash

Smoked Gouda Grits

Whipped Sweet Potatoes

Red Pepper Risotto

# Wedding Menu Selections



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## *Entrées - Continued*

### VEGAN / GLUTEN FREE OPTIONS

#### *Skirvin Cauliflower Steak*

Vegan Parmesan Roasted Cauliflower Steak with Chickpea Puree, Roasted Pepper Chimichurri and Kalamata Olive Quenelle

#### *Vegetable Lasagna*

Vegan Crepes Layered with Basil Pesto, Vegan Mozzarella and Shaved Vegetables  
Served with Tomato Coulis

#### *Eggplant Roulade Pasta*

Garlic Roasted Vegetable Stuffed Eggplant on Flourless Pesto Penne Pasta with Spinach Broth

#### *Tofu and Vegetable Poke*

Sesame and Mirin Marinated Tofu with Jasmine Rice, Chop House Vegetables, Avocado and Spring Onions Served with Black Creek Ponzu Sauce

# Wedding Menu Selections



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## *Dinner Selections—Buffet*

### *Okie BBQ Table (choose 3 meats)*

Range Chili with Diced Onion, Cheddar and Sour Cream  
Green Salad with Blue Cheese, Beefsteak Tomato, Cucumber and Ranch Dressing  
Traditional Smoky BBQ, Tart Alabama, Creamy Carolina  
Fried Okra, BBQ Baked Beans, Roasted Corn with Peppers and Collard Greens with Smoked Ham

MEATS: Choose 3

Grilled and Smoked Pork Ribs  
12 Hour Smoked and Chopped Beef Brisket  
Seasoned and Smoked 8 Piece Chicken  
Glazed Smoked Sausages  
Smoked Pulled Pork Shoulder

### *Classic Italian Table*

Italian Pasta Fagioli Soup with Orzo  
Fresh Mozzarella and Roma Tomato Caprese Salad with Basil Pesto and Balsamic Vinaigrette  
Caesar Salad with Hearts of Romaine, Pesto Croutons, Caesar Dressing  
Grilled and Roasted Peperonata with Roasted Peppers, Broccolini, Eggplant, Portobello Mushrooms, Seared Garlic, Capers with Olive Oil and Grilled Focaccia  
Tuscan Shaved Sirloin with Tomato Peperonata  
Tortellini with Shrimp and Artichokes  
Lemon and Caper Grilled Salmon with Shaved Fennel  
Chicken Pastachatta with Olives and Mozzarella  
Parmesan Garlic Breadsticks

### *Skirvin Southern Table*

White Bean and Corn Chowder  
Cilantro Quinoa Salad with Roasted Corn and Poblano Peppers  
Jalapeno Pasta Salad with Baby Shrimp and Queso Fresco  
Southern Caesar with Cilantro Caesar Dressing, Pico and Fried Tortilla Strips  
Jalapeno Honey Roasted Chicken and Biscuits with Smoked Cheddar Cheese  
Slow Smoked Short Ribs with Molasses BBQ Glaze  
Cotija Catfish with Creole Cream Fraiche and Black Beans  
Fire Roasted Corn with Mild Green Chilies  
Garlic Cheddar Grits  
White Cheddar Mac and Cheese  
Skillet Cornbread

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# Wedding Menu Selections



**The Skirvin  
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## Buffets - Continued

### *Mediterranean Table*

Tabbouleh Salad with Chickpeas, Parsley, Lemon, Olives and Roasted Peppers  
Baba Ghanoush and Hummus with Grilled and Roasted Vegetables, Grilled Pita and Feta  
Red Quinoa Salad with Shaved Red Onions and Tahini Dressing  
Moroccan Spiced Chicken Harissa with Citrus Jus and Capers  
Roasted Lamb Moussaka with Cheddar Béchamel and Roasted Zucchini  
Tika Chicken Kabob with Tahini Yogurt Sauce  
Herbed Eggplant Fillets with Masala Sauce  
Coriander Spiced Couscous with Vegetables

### *Asian Experience Table*

Coconut Curry Soup  
Bean Sprout and Spring Pea Salad with Ginger Dressing and Fried Wonton  
Baby Bok Choy Salad, Snow Peas and Peppers with Sesame Vinaigrette  
Asian Noodle Salad with Gingered Vegetables and Sweet Chili Dressing  
Steamed Rice with Barrel Aged Soy Sauce and Spring Onions  
Shrimp Fried Rice with Peas and Shredded Carrots  
Pork and Mushroom Steamed Bun with Mirin Sauce  
Hoisin and Honey Beef Tenderloin Low Mein with Sesame  
Sweet and Sour Chicken with Baby Bok Choy  
Pork Egg Rolls with Plum Sauce, and Stir-Fried Vegetables  
Traditional Fortune Cookies

### *The Continental Table*

Cranberry Orange Salad with Toasted Pecans, Port Salute Cheese Autumn Greens  
and Herbed Croustades With Yellow Pepper Vinaigrette  
Shaved Cabbage Salad with Spring Onions, Apples, Smoked Applewood Bacon, Blue Cheese,  
Thyme and Cider Dressing  
Green Goddess Salad with Shaved Cucumber, Broccolini, Avocado and Arugula with  
Green Goddess Dressing  
Chicken Bouche with Puff Pastry and Cream  
Shaved NY Strip with Crispy Onions and Cabernet Demi Glaze  
Grilled Salmon with Key Lime Beurre Blanc and Sweet Drop Peppers  
Scalloped Potato Dauphinoise with Leeks and White Cheddar  
Grilled and Roasted Vegetables with Garlic Herb Sauce





## HORS D'OEUVRES

### HOT HORS D'OEUVRES

Beef Meatballs with Spicy Romano Marinara  
Chicken Satay with Peanut Sauce and Lime  
Spanakopita, Barrel Aged Feta and Spinach in Phyllo Pastry  
Tinga Chicken Quesadillas with Salsa Roja  
Skirvin Chicken Wraps with Bacon and Pepper Jack Cheese  
Grilled New Zealand Lamb Chops with Minted Caramel Glaze  
Roasted Peach and Goat Cheese Pastry Cups  
Mini Crab Cakes with Comeback Sauce  
Blue Cheese and Bacon Beignets with Dijon Butter Dip  
Smoked BBQ Pork Cornbread Cups  
Ginger and Pork Pot Stickers with Ponzu Sauce  
Mini Beef Wellingtons

### COLD HORS D'OEUVRES

Shrimp Cocktail Shooters with Bloody Mary Cocktail Sauce  
Smoked Trout Canapés with Dill  
Grilled Beef Tenderloin Crostini with Horseradish Cream and Pickled Onions  
Wasabi and Peppercorn Tuna Skewers  
Smoked Salmon on Rye Crisps with Dilled Cream Cheese  
Fresh Mozzarella and Roma Tomato Bruschetta  
Grilled Peach and Goat Cheese Pastry  
Seared Duck Canapés with Raspberry Chutney  
Snow Crab Toasts with Sauce Louis  
Prosciutto Wrapped Asparagus with Tarragon Aioli  
Deviled Spoons with Egg, Capers and Cucumber  
Nori Wrapped Wasabi Ginger Shrimp

All selections offered in minimum quantities of 50 pieces each.

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A \$150.00 Attendant Fee will apply for each station requiring an attendant.

# Wedding Menu Selections



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## NIGHT LIFE RECEPTION STATIONS

### CUISINE STATIONS

\* *Salt Crusted Prime Rib of Beef*

Horseradish Dip, Caramelized Onion Jus, Dinner Rolls

\* *Horseradish and Black Garlic Roasted Beef Tenderloin*

House Steak Sauce, Béarnaise, Grilled Baguette

\* *Cola Glazed Country Ham*

Pimento Cheese, House Bread and Butter Pickles, Sweet Rolls

\* *COOP Native Amber Brined Turkey Breast*

Sage and Black Pepper Gravy, Cranberry Compote, Artisan Rolls

*Shrimp and Grits*

Stone Ground Grits, Gulf Shrimp, Peppers, Andouille Sausage,  
Sweet Corn, Charleston Shrimp Gravy

*Mashed Potato Martini Bar*

Smashed Yukon Golds, Creamery Butter, Sour Cream, Scallion, Bacon,  
Diced Chicken, Cheddar

*Loaded Macaroni and Cheese*

Macaroni with Hatch Chile Cream, Shells with Cheddar and Gouda,  
Bacon, Parmesan, Toasted Panko, Truffle Oil, Cracked Pepper,  
Caramelized Shallot, Chives

\*Attendant Required

Stations Cannot be Ordered as Stand Alone Items

Minimum of Three Stations Required or Can be Added to a Dinner (Buffet or Plated)

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# Wedding Menu Selections



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## NIGHT LIFE RECEPTION STATIONS

### *Smoked Incidentals*

Bacon Wrapped Smoked Beef and Sausage “Shot Gun Shells”, Smoked Jalapenos with Bacon and Cheddar, Mini Brisket and Pork Sliders, Onion Rings with Chipotle Dip, House Fried Kettle Chips and Chili Dip

### *Street Tacos*

Chicken Tinga, Pork Carnitas, Coffee Adobo Ground Beef, Mini Tortillas, Onions and Cilantro, Queso Fresco, Pickled Vegetables, Ancho-Lime Crema, Pico de Gallo

### *Pasta Bar*

Build Your Own Pasta with Penne, Cavatelli or Shell Pasta Combined With Your Choice of Roasted Garlic Cream, Nonna’s Red Sauce or Combine the Two to Make Aurora Sauce, Garlic Breadsticks

Make it Unique with Braised Chicken, Seasoned Beef, Mushrooms, Roasted Garlic, Roma Tomatoes, Basil Pesto, Olives

### *French Fry Bar*

Build Your Favorite With Waffle Fries, Tater Tots and Steak Fries. Top Your Fries with Bacon, Pulled Pork, Chili, Cheddar, Aged Cheddar Sauce, Green Onions, Diced Tomatoes, Sliced Olives, Sliced Jalapenos and Ranch Dressing

## LATE NIGHT SNACKS

### *Wings*

Spicy Garlic Chicken Wings, Boneless Buffalo “Wings”, Waffle Fries, Blue Cheese Dip, Ranch, Celery and Carrot Sticks

### *Munchies*

Soft Pretzel Bites, Beer Cheese Dip, Kettle Chips, French Onion Dip

### *Slider Bar*

Traditional Beef Sliders, Nashville Hot Chicken Sliders, Served with the Following Accompaniments - Pimento Cheese, Bread and Butter Pickles, Yellow Mustard, Garlic Aioli, Caramelized Onions, Bacon

### *Chips and Dips*

House Kettle Chips, French Onion Dip, Toasted Pita Chips, Roasted Garlic Hummus, Tortilla Chips, Fresh Salsas, Guacamole

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# Wedding Menu Selections



**The Skirvin  
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## RECEPTION PACKAGES - Continued

### GOURMET DISPLAYS

#### *Artisan Cheese*

Domestic and Imported Cheeses, Toasted Nuts, Dried and Fresh Fruits and Berries, Assorted Breads and Crisps

#### *Antipasti*

Marinated Country Olives, Buffalo Mozzarella and Cherry Tomato Salad, Grilled Marinated Vegetables, Mortadella, Capicola, Marinated Artichokes, Roasted Peppers, Grilled Breads

#### *Vegetable Crudit *

Assortment of Fresh, Grilled and Pickled Vegetables, Buttermilk Herb Dip and Roasted Red Pepper Hummus

#### *Bruschetta*

Traditional Tomato Bruschetta, Roasted Mushroom and Gorgonzola Bruschetta, Smoked Salmon and Capers Bruschetta, Assortment of Breads and Crisps

#### *Charcuterie Display*

Selection of Domestic and Imported Cured Meats, Artisan Cheeses, Mustards, Pickles, Jams and Chutneys, Assorted Breads and Crisps

### DESSERT DISPLAYS

#### *Fruit Display*

Best Seasonally Available Fruit, Melons, Citrus and Berries, Honey and Greek Yogurt Dip

#### *Death by Chocolate*

Dark Chocolate Fondue, Strawberries, S'mores, Chocolate Chip Cookies, Fudge Brownies, Chocolate Truffles, Chocolate Milk

#### *Patisserie Display*

Elegant Display of Miniature Desserts, Cannoli and Macaroons

#### *Ice Cream Sundae Bar*

Vanilla and Chocolate Ice Cream, Fudge Sauce, Caramel, Strawberry Compote, Whipped Cream, Bananas, Maraschino Cherries, Toasted Nuts, Sprinkles

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# Wedding Menu Selections



**The Skirvin  
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## RECEPTION PACKAGE - Continued

### DISPLAYS (Choose Two)

#### *Artisan Cheese*

Domestic and Imported Cheeses, Toasted Nuts, Dried and Fresh Fruits and Berries, Assorted Breads and Crisps

#### *Antipasti*

Marinated Country Olives, Buffalo Mozzarella and Cherry Tomato Salad, Grilled Marinated Vegetables, Mortadella, Capicola, Marinated Artichokes, Roasted Peppers, Grilled Breads

#### *Vegetable Crudit *

Assortment of Fresh, Grilled, Marinated, Roasted and Pickled Vegetables with Buttermilk Herb Dip and Roasted Red Pepper Hummus

#### *Fruit Display*

Best Seasonally Available Fruit, Melons, Citrus and Berries Served with Honey and Greek Yogurt Dip

#### *Bruschetta*

Traditional Tomato Bruschetta, Roasted Mushroom and Gorgonzola Bruschetta, Smoked Salmon and Caper Bruschetta Served with an Assortment of Breads and Crisps

### STATIONS (Choose Two)

#### *Mashed Potato Martini Bar*

Smashed Yukon Golds, Creamery Butter, Sour Cream, Scallion, Bacon, Diced Chicken, Cheddar

#### *Loaded Macaroni and Cheese*

Macaroni with Hatch Chile Cream, Shells with Cheddar and Gouda, Bacon, Parmesan, Toasted Panko, Truffle Oil, Cracked Pepper, Caramelized Shallots, Chives

#### *Pasta Bar*

Build Your Own Pasta with Penne, Cavatelli or Shell Pasta Combined With Your Choice of Roasted Garlic Cream, Nonna's Red Sauce or Combine the Two to Make Aurora Sauce, Garlic Breadsticks

Make it Unique with Braised Chicken, Seasoned Beef, Mushrooms, Roasted Garlic, Roma Tomatoes, Basil Pesto, Olives

#### *Carving Stations*

Cola Glazed Country Ham - Pimento Cheese, House Bread and Butter Pickles, Sweet Rolls

Smoked Strip Loin of Beef - Horseradish, Poblano Cream

Salt Crusted Prime Rib of Beef - Horseradish Dip, Caramelized Onion Jus

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# Wedding Menu Selections



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## RECEPTION PACKAGES - Continued

### HORS D'OEUVRES (Choose Three)

Beef Meatballs, Spicy Marinara, Romano  
Ginger Pork Pot Stickers, Ponzu Sauce  
Chicken Satay with Peanut Sauce and Lime  
Spanakopita, Barrel Aged Feta, Preserved Lemon Oil  
Tinga Chicken Quesadillas with Salsa Roja  
Fresh Mozzarella and Roma Tomato Bruschetta  
Port Poached Pear, Gorgonzola, Fresh Tarragon  
Smoked BBQ Pork Cornbread Cups  
Grilled Peach and Goat Cheese Pastry  
Prosciutto Wrapped Asparagus with Tarragon Aioli

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# Beverage Selections



**The Skirvin  
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## SKIRVIN DIAMOND SELECTIONS

\$12.00 HOST / \$14.00 CASH

Tito's Vodka  
Hendricks Gin  
Ron Zacapa Rum  
Casamigos Blanco  
Knob Creek  
Jameson  
Glenmorangie  
Original 10

## SKIRVIN GOLD SELECTIONS

\$10.00 HOST / \$12.00 CASH

Absolut Vodka  
Tanqueray Gin  
1800 Silver Tequila  
Bulleit Bourbon  
Bacardi Superior Rum  
Captain Morgan Spiced Rum  
Jack Daniel's  
Dewar's 12

## ADDITIONAL WINES BY THE BOTTLE

### *Sparkling Wines*

Wycliff Brut \$30.00  
Riondo, Spumante \$53.00  
Chandon Brut \$80.00

### *White Wines*

Proverb Chardonnay \$40.00  
Columbia Crest Grand Estates Chardonnay \$45.00  
Wente Estate Grown Chardonnay \$48.00

### *Red Wines*

Proverb Cabernet Sauvignon \$40.00  
Cloumbia Crest Grand Estates Cabernet Sauvignon \$45.00  
Wente Southern Hills Cabernet Sauvignon \$52.00

## DOMESTIC BEER

\$6.00 HOST / \$7.00 CASH

Budweiser  
Bud Light  
Ultra  
Miller Lite  
Coors Light

## IMPORTED & SPECIALTY BEER

\$7.00 HOST / \$8.00 CASH

Corona  
Blue Moon  
Shiner Bock  
Coop Elevator  
Samuel Adams Boston Lager  
Vanessa House 401K  
Stella Artois  
Heineken  
Heineken 0

## WINE

\$10.00 HOST / \$12.00 CASH

\$45.00 PER BOTTLE

Sparkling Wine: Poema Brut  
Murphy Goode Sauvignon Blanc  
Murphy Goode Chardonnay  
Murphy Goode Merlot  
Murphy Goode Cabernet Sauvignon

All beverage selections and packages are subject to sales tax , currently at 8.625% & taxable service charge currently at 25%. All selections are subject to 13.50% liquor tax.  
Prices are subject to change until confirmed on the Banquet Event Order  
A \$150 Fee per Bartender is applicable.



# Beverage Selections



**The Skirvin  
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## BAR PACKAGES

### **Skirvin Diamond Selection**

Domestic Beer  
Imported & Specialty Beer Wine  
1-Hour - \$28.00 Per Person  
2-Hour - \$38.00 Per Person  
3-Hour - \$48.00 Per Person  
4-Hour - \$56.00 Per Person

### **Skirvin Gold Selection**

Domestic Beer  
Imported & Specialty Beer Wine  
1-Hour - \$24.00 Per Person  
2-Hour - \$34.00 Per Person  
3-Hour - \$44.00 Per Person  
4-Hour - \$51.00 Per Person

### **Beer and Wine**

Domestic Beer  
Imported & Specialty Beer Wine  
1-Hour - \$20.00 Per Person  
2-Hour - \$27.00 Per Person  
3-Hour - \$34.00 Per Person  
4-Hour - \$40.00 Per Person

### Mojito Bar

- Myer's Dark \$9 Host / \$11 Cash
- Barcardi Superior \$10 Host / \$12 Cash
- Ron Zacapa \$12 Host / \$14 Cash
- Cocktail choices include : Classic Mojito, Raspberry Mojito, Mango Mojito, Strawberry Mojito



### Build Your Own Margarita

- 1800 Silver \$15.00
- 1800 Reposado \$17.00
- Simple Syrup, Fresh Lime Juice & Cointreau
- Buffet of Garnishes -Strawberries, Grilled Pineapple, Jalapenos, Cucumber, Orange Wedges, Grapefruit Wedges, Lime Wedges, Sea Salt Rim, Cane Sugar Rim



### Bloody Mary Bar

- Smirnoff Vodka \$21.00
- Absolut Vodka \$22.00
- Tito's Vodka \$24.00
- Buffet of Garnishes - Olives, Pickles, Pepperoncini, Pickled Vegetables, Candied Bacon, Jerky, Shrimp, Celery, Pearl Onions



### Bubbles Bar

- House Sparkling Wine \$9.00
- Riondo, Spumante \$12.00
- Chandon Brut \$ 18.00
- Build Your Mimosa with a Selection of Bubbly, Fresh Squeezed Juices.
- Juices Include : Orange , Cranberry & Pineapple



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