

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 24% 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!

All food and beverages are subject to a taxable service charge, currently at 24%, and sales tax, currently at 8.625%. Prices are subject to change until confirmed on a banquet event order.

Packages



**The Skirvin
Hilton**
OKLAHOMA CITY

Intimate Affair

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

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

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

*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.

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Wedding Menu Selections



**The Skirvin
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Dinner Selections—Plated

Select from one soup or salad and one entrée

Soups

Roasted Sherry Tomato Bisque, Basil Oil
Baked Potato and Leek Soup, Wisconsin Cheddar and Scallion
Roasted Butternut Squash, Crema
Roasted Chicken and Wild Rice Soup, Oyster Crackers
New Orleans Andouille with Shrimp or Chicken Gumbo with Fluffy Rice

Salads

Iceberg Wedge Salad with Blue Cheese Crumble, Cherry Tomato, Crispy Applewood Smoked Bacon with Raspberry Vinaigrette
Farm Greens Salad with Marinated Jicama, Cherry Tomatoes, Radish, Shaved Cucumber, Crumbled Goat Cheese with White Balsamic Dressing
Heart of Romaine, Radicchio, Butter Crouton, Asiago with Caesar Dressing
Garden Red Leaf Lettuce, Grape Tomatoes, Kalamata Olives, Red Onion, Herbed Feta Cheese, Caramelized Walnuts, Ciabatta Wafers with Skirvin Bleu Cheese Dressing

Entrées

Tequila Brined Chicken Mole
Mashed Sweet Potatoes, Brussel Sprouts with Bacon, Brown Chicken Mole Sauce

Marinated Grilled Chicken
Swiss Cheese and Sweet Onion Potato Cake, Roasted Asparagus, Truffle Cream Demi
Marinated Garlic Cumin Flank Steak
Garlic Roasted Marble Potato, Caramelized Brussel Sprouts with Bacon, Peppercorn Demi-Glace
18 Hour Braised Short Rib
Garlic Mashed Potatoes, Roasted Carrots, Braised Port Demi
7 oz Center Cut Grilled Beef Tenderloin Filet
Gorgonzola and Horseradish Mashed Potato, Grilled Asparagus, Black Garlic Demi
Char Chilean Sea Bass
Faro Risotto, Steamed Baby Bok Choy, Meyer Lemon Beurre Blanc

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Wedding Menu Selections



**The Skirvin
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Continued...

Champagne Butter Brined Atlantic Salmon Filet
Stir Fry Jasmine Rice, Grilled Broccolini, Champagne Butter Herb Cream

Roasted Duck Breast Confit
Sweet Potato Mash, Broccolini, Blueberry Demi

Ancho Veal Chop
Celery Root and Kennebec Potato Mash, Haricot Vert, Shallot Confit, Veal Glace
Colorado Roasted Rack of Lamb
Dijon Herbed Crusted, Saffron Potato Confit, Provençale Sauteed Vegetables,
Cabernet and Lamb Reduction

Plated Dinner Duets

5 oz Grilled Petite Beef Tenderloin Filet and Gulf Shrimp
Loaded Mashed Potato, Grilled Asparagus, Bacon Chimichurri, Black Garlic Demi

New York Steak and Atlantic Salmon
Wild Mushroom and Artichoke Risotto, Roasted Asparagus, Albufera Sauce, Lemon Butter Jus

Petite 18-Hour Beef Short Rib and 6 oz Herb Grilled Chicken Breast
Garlic Mashed Potatoes, Roasted Carrots, Truffle Cream Demi, Herb Lemon Butter

Vegan —Gluten Free Options

Eggplant Tandoori (V/GF)
Tandoori Spiced Eggplant and Tomato Ragout, Ginger Roasted Carrot, Cauliflower Puree,
Mango Chutney

Balsamic Agave Tofu (V)
Red Beet Infused Couscous, Asparagus, Agave Red Beet Dressing

Eggplant Confit (V/GF)
Roasted Cauliflower, Tomato Ragout, Carmel Olive

Cauliflower Steak (V/GF)
Roasted Chick Peas, Chimichurri Sauce, Black Olive Caramel, Rice

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Dinner Selections—Buffet

Okie BBQ Table (choose 3 meats)

Range Chili - Diced Onion, Cheddar and Sour Cream
Blue Cheese and Bacon Salad - Greens, Bacon Vinaigrette and Blue Cheese Crumbles
Texas, Carolina and Alabama BBQ Sauces
Fried Okra, Bourbon BBQ Baked Beans, Roasted Corn, Collard Greens with Smoked Ham
Berry Cobbler Cake and Cranberry Bread Pudding

MEATS – Choose 3: Grilled and Smoked Pork Ribs, 12 Hour Smoked Chopped Beef Brisket, BBQ Rubbed and Smoked 8 Piece Chicken, Beer Brined Turkey Breast, Smoked Sausages and Hot Links, Smoked and Braised Pulled Pork Shoulder

Pan-Asian Buffet

Thai Coconut Curry Soup
Green Papaya Salad – Mango, Cabbage, Edamame and Cilantro Lime Vinaigrette
Bangkok Street Salad - Enoki Mushroom, Bean Sprout, Scallion, Carrot with Soy Ginger Dressing
Arcadian Mixed Greens – Fire Roasted Corn, Crispy Chick Pea, Pickled Onion, Cheddar Cheese and Herbed Buttermilk Dressing
Hoisin Beef Tenderloin with Roasted Carrots, Bok Choy, Red Onion
Hot and Sour Baked Chicken Breast with Zucchini, Bell Pepper, Water Chestnut
Twice Cooked Pork Stir Fry with Fried Shitake Pepper, Edamame, Red Curry Soy Sauce
Lo Mein Noodle – Napa Cabbage, Fried Tofu Bean Sprouts, Vegan Oyster Sauce
Sweet Rice – Charred Green Onion, Toasted Sesame
Stir Fry Rice and Vegetables
Coconut Semolina Pudding with Lime Cream, Yuzu Berry Custard

Classic Italian Table

Minestrone with Roasted Tomato and Cannellini Beans
Caesar Salad - Romaine Spears, Garlic Croutons
Greens Salad - Fresh Greens, Mozzarella, Pepperoni, Tomato, Black Olive, Pepperoncini and Sweet Basil Vinaigrette
Garlic and Asiago Breadsticks
Beef Carpaccio – Arugula, Shaved Parmesan, Capers and Olive Oil
Roasted Lemon-Thyme Chicken with Truffle Honey Glaze
Scaloppini of Sea Bass - Seared Gulf Sea Bass, Caper Berries, Lemon, Garlic, Lemon Herbed Butter
3 Cheese Tortellini - Parmesan Cream, Toasted Bread Crumbs
Roasted Vegetable Medley
Mascarpone Cheesecake with Espresso Cream and Santorini Panna Cotta

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Wedding Menu Selections



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Continued...

Mediterranean Table

Fattoush Salad – Olive, Feta, Cucumber, Mix of Salad, Mint
Chickpea Tabbouleh Salad - Bulgur Wheat, Parsley, Lemon, Arugula, Tomato, Red Onion, and Sherry Vinaigrette
Roasted Garlic Hummus with Fresh Vegetables and Toasted Pita Crisps
Fried Cauliflower with Tahini Sauce, Spicy Vegetable Couscous
Samke Harra Sea Bass - Olive, Preserved Lemon, and Spicy Tomato Paprika Broth Moroccan Spiced Chicken
Harissa - Harissa, Citrus Chicken Jus
Keftedes Bulgur Meatball Made with Lamb
Grilled Flatbread
Coconut Basbousa - Sweet Cake made with Semolina Dry Coconut and Almond Knafeh - Middle Eastern Custard with Pistachio, Corn Flakes, Semolina

Skirvin Southern Table

Brandied Lobster Bisque
Quinoa Bean Salad - Quinoa, Black Beans, Gold Pepper, Jalapeno Pepper, Cumin, Coriander, and Cilantro
Ginger Roasted Carrot and Field Pea Salad
Southwest Marinated Vegetable a la Grecque
Southwest Baked Chicken Breast with Black Beans, Corn, Chile Pepper, and Tomato
Southwestern Brick Oven Catfish with Tomatoes, Jalapenos, Paprika, Chili Powder, Coriander, Cayenne Pepper, and Garlic
Slow Smoked Beef Short Ribs - Soja Braising Jus, Cheese Grits, Braised Greens
Gulf Shrimp Achiote - Roasted Corn Cilantro, Pineapple Lime Sauce
Butter Bean, Sweet Corn, and Roasted Vegetable Medley
Baked Macaroni and Cheese
Skillet Cornbread
South Bushwacker Coconut Cheesecake and Pineapple Upside Down Cake

Dinner Buffets Include: Artisan Rolls and Breads, Iced Tea, and Coffee, Decaffeinated Coffee and Hot Tea

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Amuse Bouche

Profiterole Mini Crab Cake with Creole Mustard
Gazpacho Shot, Crostini
Beef Carpaccio Bruschetta, Arugula, Pesto
Tuna Tartar Sesame Oil, Sambal Cucumber Salad Tartlet

Intermezzo

Mango and Champagne Sorbet
Agave Lime Granita / Maldon Salt
Sparkling Cucumber Mint Infused Shooter

After-Dinner Sweets

Assorted Truffles
Macaroons
Assorted Petit Fours

Late Night Snack Station

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

Totcho Bar
Tots, Queso, Beef Chili, Ancho-Lime Crema, Diced Tomato, Hatch Chiles, Red Onion, Black Olives, Cheddar

Slider Bar
Traditional Beef Sliders and Nashville Hot Chicken Sliders Served with Pimento Cheese, Bread and Butter Pickles, Yellow
Mustard, Garlic Aioli, Caramelized Onions, and Bacon

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Hors d'Oeuvres

Bites | Cold

- Gulf Shrimp Cocktail Shooters, Bloody Mary Cocktail Sauce
- Grilled Beef Tenderloin, Crostini, Horseradish Cream, Pickled Shallot, Herb Oil
- Wine Poached Pear, Gorgonzola, Toasted Walnut, Port Balsamic Glaze
- Togarashi Seared Tuna, Wakame Salad, Sriracha Aioli
- Gravlax, Rye Crisp, Fried Capers, Dill Cream Cheese
- Grilled Baguette, Pepper Bacon, Goat Cheese, Frisee, Cured Tomato
- Grilled and Chilled Shrimp Skewer, Guajillo Chile Rub, Jalapeno Agave Glaze
- Roma Tomato Bruschetta, Roasted Artichoke, Basil, Buffalo Mozzarella
- Barrel Aged Feta, Watermelon, Balsamic Glaze
- Beef Tartare, Rye Crisp
- Ginger and Honey Seared Duck Breast, Toasted Brioche,
- Blackberry-Peppercorn Glaze
- Grilled Asparagus, Crisp Bacon, Tarragon Aioli, Fried Garlic
- Chilled Snow Crab Cocktail Claws, Sauce Louis

Bites | Hot

- Beef Meatballs, Spicy Marinara, Romano
- Chicken Satays, Thai Peanut Sauce, Scallion, Lime
- Spanakopita, Barrel Aged Feta, Preserved Lemon Oil
- Fried Ginger Pork Pot Stickers, Black Garlic Ponzu Sauce
- Chicken Tinga Quesadillas, Cheddar, Queso Fresco, Salsa Roja
- Profiterole Mini Crab Cake, Creole Mustard
- Fried Ravioli Bolognese, Parmesan, Sweetly Drop Peppers, Oregano
- Chicken Fried Oysters, Spicy Remoulade
- Lobster Macaroni and Cheese Spoons, Toasted Panko
- Chipotle Lime Beef Satays, Scallion Chimichurri, Queso Cotija
- Grilled New Zealand Lamb Chop, Red Wine Mint Reduction, Gremolata
- Tempura Gulf Shrimp, Harissa Sauce

All selections offered in minimum quantities of 50 pieces each.

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Reception Package

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 Crudité

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

Ziti with Italian Red Sauce, Pappardelle with Roasted Garlic Cream, Fennel Braised Chicken and Roasted Mushrooms, Penne with Roasted Tomatoes, Olive Oil, Capers, Oregano & Romano, Garlic Breadsticks

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

Hors d'Oeuvres (Choose Three)

Beef Meatballs, Spicy Marinara, Romano
Fried Ginger Pork Pot Stickers, Black Garlic Ponzu Sauce
Chipotle Lime Beef Satays, Scallion Chimichurri, Queso Cotija
Roma Tomato Bruschetta, Roasted Artichoke, Basil, Buffalo Mozzarella
Port Poached Pear, Gorgonzola, Fresh Tarragon
Fried Ravioli Bolognese, Parmesan, Sweet Drop Peppers, Oregano
Chicken Satays, Thai Peanut Sauce, Scallion, Lime
Barrel Aged Feta, Watermelon, Balsamic Glaze
Grilled Asparagus, Crisp Bacon, Tarragon Aioli, Fried Garlic
Spanakopita, Barrel Aged Feta, Preserved Lemon Oil
Chicken Tinga Quesadillas, Cheddar, Queso Fresco, Salsa Roja

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Beverage Selections



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Skirvin Super Premium Selections

Grey Goose Vodka
Hendricks Gin
Patron Silver Tequila
Pendleton Whiskey
Chivas Regal
Woodford Reserve
Captain Morgan Private Stock

Skirvin Premium Selections

Tito's Vodka
Bombay Sapphire Gin
1800 Tequila
Crown Royal
Johnny Walker Red Scotch
Makers Mark
Bacardi Superior Rum
Captain Morgan Spiced Rum

Skirvin House Selections

Conciere Vodka
Conciere Gin
Clan McGregor Scotch
Conciere Tequila
Jim Beam Bourbon
Conciere Whiskey

All beverage selections and packages are subject to 8.625% tax and a taxable 24% service charge at 8.625% tax. Additionally, some selections and all packages are subject to 13.50% liquor tax. Prices are subject to change until confirmed on the Banquet Event Order.
A \$125 Fee per Bartender is applicable.

Beverage Selections



**The Skirvin
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Domestic Beer

Budweiser
Bud Light
Ultra
Miller Lite
Coors Light

Imported and Specialty Beer

Corona
Shiner Bock
Coop Elevator
Vanessa House 401K
Heineken

Wine

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

Bar Packages

Skirvin Super Premium	Premium Selection	Skirvin House Selection	Beer and Wine
Domestic Beer	Domestic Beer	Domestic Beer	Domestic Beer
Imported & Specialty Beer Wine	Imported & Specialty Beer & Wine	Imported & Specialty Beer & Wine	Imported & Specialty Beer & Wine
1-Hour - \$23.00 Per Person	1-Hour - \$21.00 Per Person	1-Hour - \$19.00 Per Person	1-Hour - \$16.00 Per Person
2-Hour - \$37.00 Per Person	2-Hour - \$31.00 Per Person	2-Hour - \$25.00 Per Person	2-Hour - \$21.00 Per Person
3-Hour - \$43.00 Per Person	3-Hour - \$37.00 Per Person	3-Hour - \$31.00 Per Person	3-Hour - \$27.00 Per Person
4-Hour - \$47.00 Per Person	4-Hour - \$41.00 Per Person	4-Hour - \$35.00 Per Person	4-Hour - \$31.00 Per Person

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