The Hilton Garden Inn Clifton Park is conveniently located off the Adirondack Northway. The hotel offers a tastefully decorated cocktail and reception location for celebrations for up to 250 people. Our wedding planning team will help you arrange a celebration that’s all about you. Extravagant, trendy, traditional or simply elegant, we’ll help you express your individuality and ensure that everything is perfect from your first planning meeting to the last dance.
Richelle and Erik met in 2010. Richelle’s best friend was close with Erik’s sister, so the couple began seeing more of each other and started dating. On their two year anniversary, they went horseback riding in the mountains, and after reaching the peak, Erik proposed.

“We knew Mazzone was the best, and we knew we would love the food. So we started looking at their venues. Hilton Garden Inn was the newest venue at the time. “We loved the idea of using a newer place and we knew we could make it into anything we wanted.”

The couple notes their Mazzone Hospitality event planner at Hilton Garden Inn Clifton Park as a major reason for the lack of stress that went into making their wedding day perfect. “Our event planner helped us enjoy the planning process and kept us on track.”

From the start of their wedding day until the end, Richelle and Erik were “blown away” by the staff at Hilton Garden Inn Clifton Park. “They went above and beyond to make sure everything was perfect.” There weren’t any doubts that the night would go smoothly, and the couple was able to mingle freely with their guests.

“Our banquet manager was amazing. She set up the head table with candles and lights and just made it breathtaking. She was there with gum when I needed it, had wine waiting for the wedding party, and was always rushing around making sure things were going as planned.”
Richelle and Erik remember special moments from their wedding, like the staff getting a special plate of french fries for Erik’s son, and their memories are just as fond overall. “We would do it the exact same way in an instant!”

“We knew Mazzone was the best, and we knew we would love the food.”

Richelle

Photos by Kevin DeMassio Photography
THE JOCKEY CLUB

One Hour Standard Open Bar <see page 98>
or Five Hours Open Beer, Wine & Soda
including house and call liquors, varietal wines, beer and soft beverages

Champagne Station to Greet Your Guests

One Hour Hors d’Oeuvre Reception

Butler Passed Selections <see page 94>
please select five
or

Hors d’Oeuvre Display
dfarmhouse cheeses, olives, crackers • bruschetta trio: tomato & red onion, chick pea hummus, roasted eggplant & asiago • crudité with assorted herb dips • focaccia

plus two of the following:
penne with wild mushroom cream • beef tips with bok choy, Asian glaze • spicy corn & chicken spread, tortilla chips • artichoke & spinach dip, toasted pita chips

Champagne Toast

Appetizer <see page 94>
Choice of One Appetizer or Salad

Entrée Selections <see page 94-95>
Choice of Two Entrées Plus One Vegetarian Option

Wedding Cake
Coffee and Tea Service

available for a minimum of 50 people

Pricing Ranges from $50.00++ - $67.00++
Contact your event planner for exact pricing for your event based on time of year and day of the week.

++All prices are subject to a 20% catering fee and NYS sales tax.
THE STEEPLECHASE

One Hour Standard Open Bar <see page 98>
including house and call liquors, varietal wines, beer and soft beverages

Four Hours Open Beer, Wine & Soft Beverages

Champagne Station to Greet Your Guests

One Hour Hors d’Oeuvre Reception

Butler Passed Selections <see page 94>
please select three

Hors d’Oeuvre Display
farmhouse cheeses, olives, crackers • bruschetta trio: tomato & red onion, chick pea hummus, roasted eggplant & asiago • crudité with assorted herb dips • focaccia

plus two of the following:
penne with wild mushroom cream • beef tips with bok choy, Asian glaze • spicy corn & chicken spread, tortilla chips • artichoke & spinach dip, toasted pita chips

Champagne Toast

Appetizer <see page 94>
please select one Appetizer or Salad

Entrée Selections <see page 94-95>
Choice of Two Entrées Plus One Vegetarian Option

Wedding Cake
Coffee and Tea Service

Pricing Ranges from $59.00++ - $74.00++
Contact your event planner for exact pricing for your event based on time of year and day of the week.
THE HOMESTRETCH

Five Hour Standard Open Bar <see page 98>
including house and call liquors, varietal wines, beer and soft beverages

Champagne Station to Greet Your Guests

One Hour Hors d’Oeuvre Reception

  Butler Passed Selections <see page 94>
  please select six

  Cold Hors d’Oeuvre Display
  farmhouse cheeses, olives, crackers • bruschetta trio: tomato & red onion, chick pea hummus, roasted eggplant & asiago • crudité with assorted herb dips • focaccia

Champagne Toast

Wine Service Offered with Dinner

Seated Appetizer <see page 94>
Choice of One Appetizer or Salad

Stations <see page 93>
please select two

Wedding Cake
Coffee and Tea Service, International Coffee and Cordial Station, Choice of One Dessert Offering <see page 96>

Pricing Ranges from $79.00++ - $98.00++
Contact your event planner for exact pricing for your event based on time of year and day of the week.

+++All prices are subject to a 20% catering fee and NYS sales tax.
STATIONS
please select two of the following
consult your event planner for the cost of adding an additional station

• **Asian / Dim Sum**
  Roast Pork Steamed Buns, Crab Rangoon, Pork Potstickers, Duck Spring Rolls, Wonton Shrimp, Sweet Chili, Asian BBQ and Hoisin Sauces

• **Asian Noodle Station** ~ this station must be chef-attended ($125 add’l)

• **Italian- American Station**  please select three
  - Scarpariello - Chicken Breast and Thigh Meat, White Wine, Lemon, Basil, Sweet Fennel Sausage, Banana Peppers Garlic Jus
  - Sunday Gravy, Rigatoni, Slow Cooked Pork Shoulder, Beef and Pecorino Meatballs Cooked in Sauce
  - Braciole - Beef Filled with Ricotta and Parmesan, Slow Cooked in Red Sauce
  - Italian Wedding Soup - Vegetable, Escarole, Chicken Broth, Mini Meatballs, Grated Pecorino
  - Broccoli Rabe - Garlic, Lemon Crushed Chili, Extra Virgin Olive Oil
  - Parmigiano - Breaded Eggplant Layered with Mozzarella Cheese, Parmesan and Marinara Sauce
  - Zuppa di Clams - White Wine, Garlic, Tomato Herb Broth

• **Retro Malt Shop** ~ this station must be chef-attended ($125 add’l)
  Mini Burgers, Bacon Cheese Burgers, Shoestring Fries, Vanilla Milk Shakes, Onion Rings, Coleslaw, Pickles

• **Aperitivo Station**
  Eggplant Involtini, 40 Clove Braised Lamb, Black Pepper Fettuccine with Lobster, Leeks and Peas, Chopped Antipasto

• **"The Prime" Steakhouse Station**
  this station must be chef-attended ($125 add’l)
  New York Strip, Creamy Horseradish and 677 Prime Steak Sauce, Lobster Mashed Potatoes, Creamed Spinach, Roasted Exotic Mushrooms, Chop Salad, Breads

• **Mexican Taqueria**
  Street Tacos and Fajitas, Mole Chicken, Steak, Soft Flour Tortilla, Guacamole, Sour Cream, Black Olives, Onions, Spicy Black Beans, Mexican Green Rice, Chicken and Cheese Quesadillas, Beef Empanadas, Pico de Gallo, Queso Fundido, Fried Tri-Colored Tortilla Chips. Ask about adding Fresh Margaritas and Sangria for an additional charge.

+++All prices are subject to a 20% catering fee and NYS sales tax.
BUTLER PASSED SELECTIONS

| Jockey Club Package: please select Five or Hors d'Oeuvre Display Options on page 90 |
| Steeplechase Package: please select Three |
| Homestretch Package: please select Six |

- Mini Philly Cheese Steaks
- Spanakopita
- Steak Crostini, Horseradish Aioli
- Wild Mushroom Bouche
- Four Cheese Garlic Puff
- Mini Beef Wellington
- Smoked Mozzarella and Vegetable Quiche
- Mini Cuban Sandwiches
- Sesame Chicken Brochettes
- Crab Rangoon, Sweet Soy Sauce
- Crab & Cucumber Roll, Wasabi and Soy Sauce
- Duck Spring Roll with Asian BBQ Dip

APPETIZERS

| Jockey Club, Steeplechase and Homestretch Packages: please select One Appetizer or One Salad |

- Portobello Ravioli - mushroom “bolognese”, san marzana tomatoes, ricotta salata
- Orecchiette Pasta - broccoli rabe, tomato, garlic, fresh mozzarella, red pepper flake
- Italian Wedding Soup - grated cheese, wilted escarole, meatballs
- Rigatoni Bolognese - rigatoni with hearty three-meat bolognese
- Butternut Squash Bisque - toasted pumpkin seeds, cinnamon crème fraîche
- Sweet Corn & Blue Crab Chowder - crab dumpling, chive crème fraîche

SALADS

- Field Greens, Carrots, Cucumbers, Grape Tomatoes, Red Onion, Balsamic Vinaigrette
- Field Greens with Dried Cranberries, Candied Walnuts, Gorgonzola Cheese, and Orange Balsamic Vinaigrette
- Tomato and Mozzarella Salad, Basil, Virgin Olive Oil, Aged Balsamic Syrup
- Young Spinach, Shaved Red Onion, Egg, Sliced Mushrooms, Garlic Croutons, Dijon Vinaigrette, Crumbled Bacon

VEGETARIAN ENTREES

- Pan Fried Cauliflower Steak - Rosemary Roasted Potatoes, Arugula Salad, Lemon, Virgin Olive Oil
- Ricotta Gnudi - Pan Crisped, Wilted Escarole, Parmesan Crumbs
- Crispy Eggplant - Fresh Tomatoes, Garlic, Basil Purée, Mozzarella, Ricotta, Pecorino, Served over Capellini Nest
- Ravioli - Butternut Squash, Brown Butter and Sage Cream, Shaved Manchego
- Rice Noodles (vegan & gluten free) - Steamed Bok Choy, Snow Peas, Carrots, Shiitake Mushrooms, Pan Seared Tofu, Spicy Ginger Broth
- Harvest Stuffed Portobello Mushrooms (vegan & gluten free) - Lentils and Brown Rice, Light Tomato Sauce
- Vegetable Roll Duet (vegan & dairy free) - Roasted Portobello, Shallot and Herbed Ragout; Napa Cabbage Fall Slaw, Brown Rice Leek Pilaf, Sweet Carrot Gastrique, Arugula Pesto

+++All prices are subject to a 20% catering fee and NYS sales tax.
ENTREES

Steeplechase and Jockey Club Packages:
please select Two Entrees plus One Vegetarian Option

- **Sliced Sirloin of Beef**
  roasted yukon gold potatoes, grilled asparagus, sauce bordelaise

- **Roast Prime Rib of Beef**
  garlic mashed potatoes, butter snipped green beans, herb jus lié

- **Roasted Steak Tips and Mushrooms**
  shallot crema, served over black pepper fettuccine nest, caramelized buttered carrots

- **Berkshire Pork Chop**
  pan seared, cherry pepper garlic demi, sweet potato steak fries, brown butter parsnips

- **Bacon Wrapped Pork Tenderloin Filets**
  spiced squash and potato puree, green beans, sweet cherry pork glaze

- **Truffled Pecorino Chicken Thigh Paillard**
  tricolored orzo with zucchini and tomato, wilted garlic spinach, wild mushroom cream

- **Chicken Scallopini**
  egg battered chicken breast, mini potato ravioli, chive butter, caramelized leeks, thyme glazed carrots, lemon velouté

- **Sautéed Chicken Breast with Smoked Mozzarella and Speck Ham**
  swiss chard, pecorino ravioli, sage garlic jus

- **Honey Dijon Lacquered Salmon**
  leek chardonnay velouté, jasmine rice, steamed asparagus

- **Sautéed Shrimp Francaise ~ $4.00**
  sautéed spinach, whipped potato, lemon shallot white wine sauce

- **Herb Crusted Tilapia**
  five-grain pilaf, sautéed greens, caper beurre blanc

- **Sole Florentine**
  yellow tail sole stuffed with herbed bread crumbs, sautéed spinach, five-grain pilaf, steamed asparagus, lemon beurre blanc

ENTREE DUETS

- **Classic Chicken Francaise with Baked Stuffed Lemon Shrimp**
  sautéed spinach, pommes lyonnaise, pinot grigio butter

- **Grilled Petite Filet Mignon with a Lump Crab Cake ~ $10.00**
  roasted garlic whipped potatoes, charred asparagus, shallot demi glaze, caper remoulade

- **Surf and Turf ~ $16.00**
  petite filet mignon & butter poached lobster tail, sweet corn whipped potatoes, vegetable medley

***All prices are subject to a 20% catering fee and NYS sales tax.***
## Confection Collections

### Supreme, Ultimate and Station Packages: please select One

- **Classic**
  A lavish display of pastries to include mini éclairs and cream puffs, fruit tartlets, chocolate ganache tarts, assorted European-style cookies and mignardise, chocolate truffles

- **Italian Dolce**
  Assorted Italian Pastries: Cannoli, Napoleon, Pasticciotti, Sfogliatelle, Assorted Italian Cookies, Chocolate Dipped Butter Cookies, Biscotti, Sliced Fresh Fruit, Tiramisu

- **All American**
  Home-style classics including petite apple crisps, mini lemon meringue pies, chocolate layer cake, snickerdoodles, chocolate chip cookies, pumpkin tarts, pecan diamonds and strawberry shortcake

## Whimsical Finales

### Ultimate Package: please select One

- **Hot Cookie in a Skillet** :: Freshly baked chocolate chip cookies presented in a mini skillet, accompanied by vanilla bean ice cream, whipped cream, chocolate sauce.

- **Create Your Own Cannoli** ~ Chef Attended - add $125
  Mini cannoli or chocolate cannoli shells filled to order with your choice of three fillings: classic, chocolate chip, raspberry, chocolate chocolate chip, pistachio, mocha, orange, hazelnut. Garnished with assorted nuts, chocolate chips, or sprinkles.

- **Crème Brûlée Station** ~ Chef Attended - add $125
  Assorted custards brûléed a la minute for your guests. Select three varieties from the following: classic vanilla, chocolate, hazelnut praline, grand marnier, coffee, vanilla or chocolate raspberry.

- **Dessert Flambé** ~ Chef Attended - add $125
  Select one: Banana’s Foster, Cherry Jubilee, Brandied Peach, Wild Berry Cassis. All selections are served in a crisp wafer basket with a complimenting ice cream.

- **Ice Cream Candy Shop** :: Classic candy collection of: red and black licorice, Swedish fish, striped candy sticks, gummy worms, M&Ms, peanut butter cups. Ice cream waffle cones scooped to order. Select two from the following: vanilla, chocolate, strawberry, lemon sorbet, mango sorbet, raspberry sorbet. Ice cream toppings include whipped cream, sprinkles, chopped nuts, cherries.

- **Sweetie Pie Station** :: Assorted Miniature Pies – select three of the following: apple, cherry, blueberry, peach, pumpkin, chocolate cream, pecan, coconut cream, lemon meringue. Served with whipped cream and vanilla ice cream.

- **Cupcake Bake Shop** ~ Select three of the following:
  - Coconut Cream Pie - yellow cake, topped with coconut cream pie filling, covered with toasted coconut
  - Boston Cream - yellow cake, filled with vanilla pastry cream, frosted with chocolate fudge icing, topped with a chocolate stick
  - Black Forrest - chocolate cake, filled with vanilla buttercream, garnished with chocolate crumbs and more cherries
  - Luscious Lemon - lemon cake, filled with lemon curd, frosted with lemon buttercream, topped with lemon slice
  - Tiramisu - yellow cake, drizzled with coffee liqueur, frosted with sweetened mascarpone icing, dusted with cocoa, topped with a chocolate covered espresso bean.
  - Classic Red Velvet - filled and frosted with cream cheese icing, topped with chocolate curls

- **Sweet Street Macaroons and Whoopie Pies** :: A tower of assorted French macaroons and whoopie pies, chocolate dipped Oreo cookies, and ice cold milk carafes.

***All prices are subject to a 20% catering fee and NYS sales tax.
LATE NIGHT NOSH STATIONS

Enjoy these end of party enhancements your guests are sure to appreciate.

**Grilled Cheeserie** - additional $6** per person (all served on oat bread)
- Short Rib with Caramelized Onion, Horseradish Cream, White Cheddar Cheese,
- Pan Onion Gravy Dipping Sauce
- American Cheese with Smoked Bacon
- Eggplant with Tomato, Basil Pesto, Asiago and Mozzarella Cheese

**Wood Fired Pizza Oven** - additional $5** per person, $300 for oven displayed (if available)
- Authentic Hardwood Fired Pizza with Chef Inspired Toppings: Hardwood Smoked Bacon, Ricotta, Fresh Mozzarella, Basil, Roasted Garlic, Prosciutto, Broccoli Rabe, Italian Sweet Sausage, Grilled Chicken Breast, tomato Sauce, and more

**Hot Diggity Dogz** - additional $8** per person
- Premium All-Beef Dogs, Sweet Pickle Relish, Ketchup, Mayonnaise, Chopped Sweet Onions, Cotija Cheese,
- Meat and Bean Chili, Coleslaw, Salsa Verde, Banana Peppers, Tomato, Cheese, Guacamole, Bacon Bits, Sweet Relish, Grilled Onions, Chimi Truck Sauce and Steamed New England Buns. Accompanied by Baked Beans and Shoestring Fries.

**The Late Night Breakfast Diner** - additional $10** per person
- Hash Brown Scallion & Cheddar Casserole, Fried Egg - Manchego - Italian Sausage Patty Sandwich, Breakfast Burrito with Pico de Gallo - Sour Cream - Guacamole, French Toast Sticks with Maple Vanilla Syrup and Milk Chocolate Dipping Sauce

**Sweet ‘n Sugar Dusted** - additional $8** per person
- Late Night Delights, Sugar Dusted Zeppole, Glazed Ricotta Donut Holes and Cinnamon Churros, Caramel,
- Vanilla Buttercream, Chocolate and Strawberry Sauces for Drizzling

**Caroline Street** - additional $8** per person
- Cheese Pizzas, Chips and Salsa, Chicken and Cheese Doughboys,
- Buffalo Chicken Wings, Celery and Blue Cheese

**Sweet Memory Station** - additional $5** per person
- Choice of two home style cookies: chocolate chip, peanut butter, oatmeal raisin, or sugar. Coffee, tea, decaf, hot chocolate, hot or cold cider.

**Dessert Pizza** - additional $6** per person
- Sweet Pizza Shells, Nutella, Fresh Raspberries, Marshmallows, Powdered Sugar

All Late Night Nosh Stations incur an additional $125 setup / chef fee.

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**The After Glow**

There’s no reason to end the celebration! Continue your party for an additional hour including open bar, service staff and your choice of one of our Late Night Nosh stations. ~ additional $11.00** per person

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***All prices are subject to a 20% catering fee and NYS sales tax.***
BEVERAGE ARRANGEMENTS

STANDARD OPEN BAR

Included in the Jockey, Steeplechase, and Homestretch Packages. Served for five hours.

Liquor
Pinnacle Vodka, Bombay Gin, Bacardi Rum, Captain Morgan’s Spiced Rum,
Malibu Rum, Cuervo Gold Tequila, Seagram’s 7 Crown Blended Whiskey, Jim Beam Bourbon,
Dewar’s Scotch, Kahlua, Peach Schnapps, Amaretto, Apple Pucker, Triple Sec

Beer
select two: Heineken, Sam Adams, Corona, Saranac Pale Ale, Amstel Light, Coors Light
Premium draft beer may be available consult your event planner

Non-Alcoholic
Sodas, Mixers, Juices, Saratoga Water, NA Beer

Wine
House Chardonnay, Riesling, Pinot Grigio, Cabernet Sauvignon, and Pinot Noir available at the bar.
Supreme and Italian Packages include wine service with dinner.
An a la carte wine list is available, ask your event planner.

INTERNATIONAL CORDIAL STATION

Included in the Homestretch Package
Anisette, B&B, Bailey’s Irish Cream, Chambord, Cognac, Disaronno,
Frangelico, Grand Marnier, Godiva Chocolate, Sambuca, Tia Maria

PREMIUM OPEN BAR

INCLUDES ALL ITEMS FROM STANDARD OPEN BAR, PLUS:
Absolut Vodka, Beefeater Gin, Lunazul Silver Tequila, Jameson Irish Whiskey, Jack Daniel’s,
Johnny Walker Red, Assorted Flavored Vodkas - Citron, Mandarin, Vanilla and Raspberry

Wine
Premium House Cabernet Sauvignon and Chardonnay available.

Add $6.00** per person for five hours of service

TOP SHELF OPEN BAR

INCLUDES ALL ITEMS FROM STANDARD & PREMIUM OPEN BARS, PLUS:
Ketel One Vodka, Grey Goose Vodka, Bombay Sapphire Gin, 10 Cane Rum, Corazon Reposado Tequila,
Crown Royal Whisky, Maker's Mark Bourbon, Chivas Regal, Cointreau, Chambord, Disaronno

Upgraded Wine Offered with Dinner
Your event planner will provide you a wine list at your planning session.

Add $11.00** per person for five hours of service

***All prices are subject to a 20% catering fee and NYS sales tax.
Champagne Brunch Reception

minimum 75 guests

Four Hour Standard Open Bar Beginning at Noon on Saturday & Sunday Events

< see page 98 >

Stationary Display
Domestic Cheese Platter • Seasonal Fruit Kabobs with Brown Sugar Cinnamon Yogurt • Pear & Almond Baked Brie, Fresh Berries • Vegetable Crudités, Green Goddess Dressing • Warm Olives with Red Pepper Flakes, Aromatic Herbs • Assorted Bagels, Whipped Cream Cheese • Coffee Cake • Fruit Filled Danish • Warm Spinach & Seafood Dip, Grilled Baguettes

Brunch Buffet
Challah French Toast with Warm Maple Syrup, Whipped Butter, Chocolate Sauce, Whipped Cream, Strawberry Sauce • Grilled Italian Link Sausage • Applewood Smoked Bacon • Farm Fresh Scrambled Eggs with Chives and Cheddar • Honey Dijon Lacquered Salmon, Leek Chardonnay Velouté, Jasmine Rice • Penne with Vodka Cream • Baby Spinach Salad, Red Onion, Chopped Egg, Croutons and Champagne Vinaigrette

Carving Station
Your choice of one:
Herb Crusted New York Sirloin, Shallot Demi Glaze • Ham Pork Steamship, Golden Raisin and Roasted Pineapple Sauce • Thyme and Mustard Rubbed Pork Roast, Pan Gravy • Grilled Brick Pressed Lemon and Rosemary Organic Chicken, Herb Jus • Oven Roasted Turkey Breast, Gravy

Dessert Course
Wedding Cake with Coffee and Tea Service Offered Tableside

$51.00** per person

Optional Selections
Smoked Salmon Platter, Capers, Tomato, Red Onion, Pumpernickel Toasts
$110.00** per platter (serves 25-35 people)

Omelette Station: Prepared Buffet Side with Scallions, Smoked Salmon, Ham, Bacon, Broccoli, Mushrooms, Spinach, Peppers, Cheddar and Swiss Cheeses
$5.00** per person ($100.00 chef fee per station~75 guests per chef)

Summer Rosé Mimosa Greeting Station: Chilled Rose Prosecco, Sparkling White Wine and a Rosé Mimosa Offered as Your Guests Arrive to Celebrate
$8.00** per person

Call Your Own Bloody Mary Bar: Specialty Vodka, Poached Shrimp, Cracked Black Pepper, Ground Horseradish, Garlic Pickle, Stuffed Queen Olives, Clam Juice, Cucumber, Celery Salt, Sweet Peppers
$12.00** per person for one hour of service ($125.00 bartender fee)

+++All prices are subject to a 20% catering fee and NYS sales tax.
POST WEDDING BREAKFAST

BREAKFAST BUFFET

Minimum 50 people*

Signature Blend of Coffees and Assorted Teas
Assorted Juices: Orange, Cranberry and Tomato
Seasonal Sliced Fresh Fruit
Freshly Baked Assorted Pastries, Muffins and Breakfast Breads
Bagels with Cream Cheese, Butter and Jams
Farm Fresh Scrambled Eggs
Crisp Bacon
Skillet Fried Breakfast Potatoes

$17.00** per person

OPTIONAL ADDITIONS

Smoked Salmon Display
Accompaniments include plain and vegetable cream cheese, capers, onions and tomatoes
$110** per platter (serves 20-25 people)

Mimosa and Bloody Mary Station
$6.00** per person (per hour) $75 bartender fee

Quiche

please select 2 of the following to be added to your buffet
Broccoli & Cheddar • Spinach & Swiss • Lorraine
• Seafood and Cheddar • Country Vegetable
$4.00** per person

OPTIONAL CHEF MANNED STATIONS

Chef Attended Omelet Station
Assorted fillings for guests to include: peppers, scallions, tomatoes, asparagus, spinach, mushrooms, cheddar, swiss and bacon
$6.00** per person $100 chef fee

French Toast Station
Thick sliced egg dipped challah bread prepared in the classic way with assorted toppings to include: warm maple syrup, cinnamon sugar, strawberries, blueberries and vanilla yogurt
$5.00** per person $100 chef fee

* if count falls below 30 people, an additional $125 server fee will be added.

+++All prices are subject to a 20% catering fee and NYS sales tax.
A FABULOUS FIVE HOUR HILTON GARDEN INN
WINTER WHITE RECEPTION

Available for all open dates from January-March 2015
Saturday - $61++ per person      Friday & Sunday - $57++ per person

~ COCKTAIL HOUR ~
One Hour Standard Open Bar
Champagne Station to Greet Your Guests • Champagne Toast

Lavish Hors d’Oeuvre Display
Abundant display including Assorted Artisan Cheeses with Clipped Grapes
• House Signature 7-Hour Cherry Pepper Pork with Flash Fried Chips • Micro Crudités Shooter with Assorted House Made Dips • Martini Fruit Display with Raspberry Drizzle and Fresh Mint • Warm Olives with Rosemary Garlic and Lemon • Bread Boule filled with Classic Hummus, Toasted Pita • Assorted Flatbreads

Butler Passed Hors d’Oeuvres - [select two]
Classic Pigs in a Blanket • Egg Rolls with Sweet & Sour Sauce • Sesame Chicken Soy with Ginger Dip Sauce • Mini Shrimp Pizza • Tempura Chicken with Ginger Scallion Sauce • Crab and Brie Stuffed Cremini Mushrooms

~ SIT DOWN DINNER ~
Salad Course - [select one]
Garden Tossed - Field Greens, Grape Tomatoes, Chopped Cucumber, Shaved Parmesan and Balsamic Vinaigrette
Caesar Salad - Traditional Preparation with Herbed Croutons and Aged Parmesan

Entrée Selections - [select two]
Braised Prime Beef Short Rib, Butter & Onion Whipped Potatoes, Grilled Asparagus
Sliced Sirloin Steak, Parmesan Smashed Yukon Gold Potatoes, Roasted Root Vegetables

Chicken Piccata, Lemon, White Wine and Capers, Confetti Rice Pilaf, Sauteed Greens

Sauteed Chicken Scallopini, Grilled Balsamic Peaches, Brown Butter Gnocchi, Garlic Squash “Noodles”

Herb Crusted Tilapia, Caper Beurre Blanc, Sauteed Spinach, White and Wild Rice Pilaf

Pan Seared Crispy Salmon, Orange Soy Glaze, Sauteed Baby Bok Choy, Wasabi Potato Croquette

Our Signature Butternut Squash Ravioli in Sage Beurre Blanc will be included with your entree selections for your vegetarian guests

~ DESSERT ~
Wedding Cake, Coffee and Tea Service

***All prices are subject to a 20% catering fee and NYS sales tax.
**Hilton Garden Inn Clifton Park Policies**

**Staffing Fee / Gratuities**
A 20% catering fee is levied on all food and beverage served. The monies collected from the fee are used to pay the salaries of our banquet waitstaff, kitchen and administrative staff. A gratuity is not required, however, if you feel your banquet waitstaff has exceeded your expectations you are welcome to provide a gratuity. Gratuity for your Banquet Manager is at your discretion, standard amounts range from $50 to $150.

**Deposits & Financial Minimums**
$2,000 non-refundable initial deposit due at time of contract. $3,000 non-refundable deposit due nine months prior to event. Full payment will be due at your final meeting, based on your guaranteed count. If your function’s total cost exceeds the total estimate paid, the difference will be due on the day of your event.

Financial minimums are required on Saturday evening events; as well as some holiday weekends. Saturday evening food & beverage minimum = $9,500. Food & beverage minimums do not include 20% catering fee or NYS sales tax. +=All prices are subject to a 20% catering fee and NYS sales tax. ◊=Published pricing reflects a 2% cash payment discount. Personal checks are accepted for deposits up to 10 days prior to function date. Thereafter, acceptable forms of cash payments include certified bank tellers check, certified personal check or cash. As a convenience we will accept credit cards, but pricing will revert back to our non-cash discounted rate.

**Ceremony Fees**
Ceremony fees are site specific; please consult your event planner.

**Physical Arrangement**
Our receptions include all necessary glassware (including wine glasses), china, stainless flatware and full-length (for 60" round tables) white or ivory tablecloths and your choice of napkin color. If special rental equipment is necessary for your event, they may be rented and the cost added to your final invoice.

**Private Bridal Cocktail Hour:**
A room for private cocktail hour for the bridal party, occurring during your guests’ cocktail reception, is available on a complimentary basis, your complimentary bridal room is used unless you have rented a separate room for this purpose. The set-up includes: an assorted cold display platter, butler passed hors d’oeuvres, assorted soda, white wine, red wine, chilled champagne, bottled beer. A server will take orders for mixed drinks if included in your event package.

**Celebrate with Care**
Mazzone Hospitality observes a “serve alcohol with care” policy. We reserve the right to make decisions on continued service of alcoholic beverages. No “shots” under any circumstances, for any event will be served. We ID guests who appear to be under the age of 25. No alcohol will be served without proper ID.

No vendors, you have hired, are permitted to consume alcohol on our premises, soft drinks will be served.

**Guarantee**
Guaranteed attendance for your event must be received by the catering office 72 hours in advance of the event. You will be billed for that number, or the number of guests served, whichever is greater. A catering staff fee and NYS sales tax will be added to your invoice.

**Early Arrivals**
We strive to provide all our guests with individual attention and dedicated service. Therefore, we must ask your cooperation by not having your guests arrive prior to your designated start time. Please consult your event planner in advance if this is a problem. Formal pictures at our location may not always be possible.

**Food Tasting**
A fee is levied, consult your event planner for details. Tastings are available to be scheduled during off peak event times which are Monday -Thursday at most event locations.

**Meals for Vendors (Band, Photographer, etc)**
Should you wish to provide food and non alcoholic beverages for these individuals, $40◊◊ per professional will be added to your invoice.

**Overtime Fee**
Our listed prices are for a maximum five hour time period. For events that extend beyond this time a $8◊◊ per person, per hour fee will be charged based on your original guaranteed guest count. This overtime fee includes room use and bar service. Please note: overtime is at management discretion.

**Fees for Children**
Five years and younger: $15◊◊ per child includes chicken fingers and french fries for dinner; six to twelve years: half package price; thirteen to twenty: full package price with credit for the bar.

+++All prices are subject to a 20% catering fee and NYS sales tax.
Hilton Garden Inn
30 Clifton Country Rd
Clifton Park, NY
518.631.6500

Restaurant Hours

Breakfast
Mon-Fri ~ 6:30am - 10:00am
Sat-Sun ~ 7:00am - 11:00am

Dinner
Mon-Thur ~ 5:00pm - 9:30pm
Fri-Sat ~ 5:00pm - 10:00pm
Sun ~ 4:00pm - 9:00pm

the casual side of "prime"

Angelo’s Prime Bar + Grill
Hilton Garden Inn
30 Clifton Country Rd
Clifton Park, NY
518.631.6500

AngelosPrimeBarAndGrill.com
Hilton Garden Inn
Clifton Park

36 Clifton Country Road
Clifton Park, NY 12065
Tel: (518) 371-7777 • Fax (518) 371-8777

Location
From Route 87 South (Adirondack Northway) use exit 9W. Proceed west on Rt 146. Turn left at the traffic light onto Clifton Country Rd. The hotel is 1/4 mile on your left. From Route 87 North, use exit 9 to 146.

Facilities/Services
- 5050 square feet of flexible meeting space to accommodate up to 300 guests
- Complimentary wireless high speed Internet access throughout the hotel and in all meeting rooms
- Full service in-house catering staff
- 104 rooms (4 suites)
- 100% non-smoking
- Full service Prime Bar & Grill for breakfast and dinner
- Evening room service
- Pavilion Lounge
- Indoor heated pool with whirlpool
- Workout facility and Stay Fit Kit® available for checkout
- 24-hour Pavilion Pantry® convenience mart
- Complimentary 24-hour business center
- Valet and self-laundry available
- Complimentary outdoor parking
- Library

Guest Room Features
- Complimentary wired & wireless high-speed Internet and secure, remote printing to the business center
- Hospitality center with refrigerator, microwave oven and coffeemaker in each room
- Large work desk with convenient desk-level outlets, adjustable lighting and ergonomic Mirra® chair by Herman Miller
- Self-adjusting Garden Sleep System™ bed in all rooms
- Telephone featuring voicemail, speaker capability and data port
- Hair dryer, iron and ironing board
- 37” HD flat screen TV
- USA TODAY® delivered each weekday morning
- Innovative, easy-to-set alarm clock radio with jack for portable music player
- Electronic door locks

Hilton HHonors®
- Hilton HHonors is the only guest reward program that lets you earn both hotel points and airline miles for the same stay at more than 2,700 hotels worldwide.
- With the Hilton HHonors Event Planner Program, event planners can earn Points & Miles® for qualifying events. Ask your sales person for details.

For your next meeting, call Hilton Direct® at 1-800-321-3232, the hotel directly at 518-371-7777 or visit stayhgi.com
**Meeting and Banquet**

**Saratoga Ball Room**

<table>
<thead>
<tr>
<th>Room</th>
<th>L x W x</th>
<th>Square Feet</th>
<th>Theater</th>
<th>Classroom</th>
<th>Banquet</th>
</tr>
</thead>
<tbody>
<tr>
<td>Saratoga Ball Room</td>
<td>46' x 90'</td>
<td>4155 sq. ft.</td>
<td>330</td>
<td>160</td>
<td>275</td>
</tr>
<tr>
<td>Hopeful</td>
<td>46' x 30'</td>
<td>1380 sq. ft.</td>
<td>110</td>
<td>53</td>
<td>116</td>
</tr>
<tr>
<td>Whitney</td>
<td>46' x 30'</td>
<td>1380 sq. ft.</td>
<td>110</td>
<td>53</td>
<td>116</td>
</tr>
<tr>
<td>Travers</td>
<td>46' x 26'</td>
<td>1222 sq. ft.</td>
<td>100</td>
<td>51</td>
<td>102</td>
</tr>
<tr>
<td>The Derby</td>
<td>20' x 15'</td>
<td>12 Person Board Table</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Westpoint</td>
<td>20' x 15'</td>
<td>Breakout Room</td>
<td></td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

The Hilton HHonors Event planner bonus is valid for new event bookings only and is awarded at the discretion of the hotel and may not be awarded on all group business events. Other restrictions may apply. For complete Event Planner Terms and Conditions, visit hiltonhhonors.com. Hilton HHonors® membership, earning of Points and Miles®, and redemption of points are subject to HHonors Terms & Conditions.