



Catering Menu

Hilton Garden Inn Albuquerque/Journal Center
5320 San Antonio Drive NE
Albuquerque, NM 87109
(505) 314-0800

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Dear Guest,

Special occasions, big meetings, celebrations. At Hilton Garden Inn we know how important they are, and we know how to make them rewarding and memorable.

Please take a moment to look over our catering menu. You'll find plenty of choices, complemented by our knowledgeable and attentive staff professionals who are committed to creating a successful event for you and your guests. If you have any questions, please do not hesitate to contact our Sales Department.

Thanks for making us a part of your plans. And welcome to Hilton Garden Inn!

Hilton Garden Inn
Albuquerque/Journal Center
Management & Staff

General Information

These menu selections are just a sampling of what we can offer. Our culinary staff can and will customize a menu to fit your needs. Whether your plans call for a small reception or a gourmet dinner we will work with you every step of the way to exceed your expectations.

EVENT ROOM ASSIGNMENT AND RENTAL

Event rooms are assigned in accordance with anticipated attendance and setup agreements. Revisions in attendance and/or set-up requirements may necessitate reassignment to a more suitable function room. Our schedule of room rental fees is contingent upon factors pertaining to total food and beverage purchased.

MENU SELECTION

All food and beverage items served at the Hotel must be supplied by the Hotel. The enclosed menus for your consideration are sample-suggested menus. We welcome the opportunity to design a menu to suite your particular needs. A 21% service charge is in addition to the quoted charges. In accordance with New Mexico State Law, State and Local taxes (currently 7.5%) is applied to the total food, beverage, audio/visual and meeting room rental charges. Pricing is listed per person, unless otherwise noted. Menu prices and service charges are subject to change without prior notification.

GUARANTEES

To ensure precise production a final guarantee is required three business days prior to the event. The guarantee represents the minimum billing and your expected number of guests can only increase.

Please plan and confirm food and beverage arrangement at least two weeks in advance of the event date. If it is necessary to cancel within 72 hours of the event 50% of the latest guaranteed contract will be the responsibility of the booking party.

ADDITIONAL CHARGES

Applicable state sales tax will be added to all meeting room and/or catering charges. Currently, NM state sales tax is 7.5%. A 21% service/gratuity charge will be added to all meeting room and/or catering charges.

SECURITY

The Hotel does not assume liability or responsibility for damage or loss of personal property left in any event room prior, during or after and event.

Hotel Information



ALBUQUERQUE

5320 San Antonio Drive NE
Albuquerque, NM 87109
Tel: (505) 314-0800
Fax: (505) 822-8191
albuquerquejournalcenter.hgi.com

RESERVATIONS

HGI.com
(877) STAY-HGI
(877) 782-9444
(505) 314-0800
albuquerquejournalcenter.hgi.com

ALBUQUERQUE

The Hilton Garden Inn Albuquerque/Journal Center is located in the north end of Albuquerque and is adjacent to the Journal Center Business District. Located 10 miles north of the airport, 7 miles north of downtown and 3 miles south of the Balloon Fiesta Park. Conveniently located to all of Albuquerque.

OUR HOTEL

Hilton Garden Inn Satisfaction Promise™
Restaurant Serving Breakfast & Dinner
Bar Serving Beer & Wine
Coin-Operated Laundry & Dry Cleaning Service Available
1,530 sq. ft. of Flexible Meeting Space
Complimentary Wireless Internet Access

Complimentary 24-Hour Business Center
Evening Room Service
24-Hour Pavilion Pantry™ Convenience Mart
Indoor Heated Pool & Hot Tub
Complimentary Parking
Complimentary Precor® Fitness Equipment

OUR ROOMS

Complimentary Wireless Internet Access
Keurig® Coffee Maker in Every Room
Spacious and Comfortable Beds
Large Work Desk with Ergonomic Chair

Flat Screen TV with DirecTV & HD Channels
Hair Dryer, Iron & Ironing Board
Refrigerator & Microwave in Every Room
Convenient Bedside Power Outlets

Hilton Honors®

Hilton Honors allows you to earn Points for staying at any of the more than 4,800 hotels worldwide. There are also hundreds of partners around the world to both earn and redeem Points.

With the Hilton Honors Event Planner program, event planners can earn Bonus Points for qualifying events. Ask your sales person for additional details.

A 21% service charge and applicable sales tax will be added to all food and beverage arrangements.

Meeting Facilities

MEETING ROOM CAPACITIES BY LAYOUT

Meeting Room	Classroom	Theater	Banquet	Conference	U-Shape
Sage Meeting Room	12	30	n/a	18	15
Enchantment 1	27	50	20	24	18
Enchantment 2	27	50	20	24	18
Enchantment Ballroom	60	100	40	42	36

MEETING ROOM DIMENSIONS

Meeting Room	Room Dimensions (LxW)	Area Sq. Ft.	Ceiling Height	Natural Lighting
Sage Meeting Room	22 ft. x 15 ft.	330 sq. ft.	9 ft.	N
Enchantment 1	25 ft. x 23 ft.	575 sq. ft.	10 ft.	Y
Enchantment 2	25 ft. x 25 ft.	625 sq. ft.	10 ft.	Y
Enchantment Ballroom	50 ft. x 24 ft.	1,200 sq. ft.	10 ft.	Y

A 21% service charge and applicable sales tax will be added to all food and beverage arrangements.

Plated Breakfasts

THE TRADITIONAL.....\$12 per person

Scrambled Eggs
Hash Browns
2 Pieces of Bacon
2 Pieces of Toast
Chilled Orange Juice
Chilled Apple Juice
Regular & Decaffeinated Coffee
Herbal Tea Selection

THE BREAKFAST BURRITO.....\$13 per person

Egg & Cheese Breakfast Burrito
Choice of Red or Green Chile
Homestyle Potatoes
Sausage
Chilled Orange Juice
Chilled Apple Juice
Regular & Decaffeinated Coffee
Herbal Tea Selection

THE ALL AMERICAN.....\$14 per person

Homemade Fluffy Pancakes
2 Pieces of Bacon
Eggs-Your-Way
Chilled Orange Juice
Chilled Apple Juice
Regular & Decaffeinated Coffee
Herbal Tea Selection



Buffet Breakfasts

HEALTHY FAVORITE BUFFET.....\$15 per person

Assorted Fresh Muffins & Homemade Nut Breads
Served with Butter & Fruit Preserves
Bagels with Cream Cheese
Assorted Flavors of Low-Fat Yogurts
Seasonal Sliced Fresh Fruit Platter
Chilled Orange Juice
Chilled Apple Juice
Regular & Decaffeinated Coffee
Herbal Tea Selection

HEART-SMART BUFFET.....\$17 per person

Assorted Cold Cereals
Granola
Scrambled Egg Beaters
Oven-Roasted Potatoes with Fresh Herb Seasoning
Assorted Fruit & Bran Muffins
Assorted Flavors of Low-Fat Yogurts
Seasonal Sliced Fresh Fruit Platter
Chilled Orange Juice
Chilled Apple Juice
Regular & Decaffeinated Coffee
Herbal Tea Selection

NEW MEXICAN BUFFET.....\$18 per person

Scrambled Eggs with Green Chile
Crisp Smoked Bacon & Sausage
Seasoned Breakfast Potatoes
Pinto Beans, Salsa, Shredded Cheddar Cheese
Tortillas
Breakfast Bakery Basket
Seasonal Sliced Fresh Fruit Platter
Chilled Orange Juice
Chilled Apple Juice
Regular & Decaffeinated Coffee
Herbal Tea Selection

A 21% service charge and applicable sales tax will be added to all food and beverage arrangements.

Plated Lunches

GRILLED SOUTHWESTERN CHICKEN SANDWICH.....\$17 per person

Grilled Chicken Breast
Roasted Poblano, Swiss Cheese and Chipotle Mayonnaise
Served on a Bollilo
Sweet Potato Chips and Pickle
Chef's Choice for Dessert
Regular & Decaffeinated Coffee
Iced Tea or Soda

TURKEY CLUB SANDWICH.....\$18 per person

Sliced Turkey
Swiss Cheese, Lettuce, Tomato, Red Onion and Mayonnaise
Served on a Wheat Kaiser Bun
Sweet Potato Chips and Pickle
Chef's Choice for Dessert
Regular & Decaffeinated Coffee
Iced Tea or Soda

GRILLED FLAT-IRON STEAK SANDWICH.....\$20 per person

Grilled Flat-Iron Steak
Caramelized Onions, Provolone Cheese and Chipotle Mayonnaise
Served on a Bollilo
Sweet Potato Chips & Pickle
Chef's Choice for Dessert
Regular & Decaffeinated Coffee
Iced Tea or Soda

VEGETARIAN SANDWICH.....\$13 per person

Special Dietary Needs May Be Requested

Plated Lunches

BASIL PESTO CHICKEN PASTA.....\$21 per person
Fresh Pasta, Chicken and a Basil Pesto Sauce
Sautéed Vegetables
House Salad
Warm Rolls & Butter
Chef's Choice for Dessert
Regular & Decaffeinated Coffee
Iced Tea or Soda

CHICKEN PICATTA.....\$23 per person
Panko Breaded Chicken Breast
Served Over a Bed of Jasmine Rice
Topped with a Caper, Lemon, Butter & White Wine Sauce
Sautéed Vegetables
House Salad
Warm Rolls & Butter
Chef's Choice for Dessert
Regular & Decaffeinated Coffee
Iced Tea or Soda

PINION CRUSTED PORK MEDALLIONS.....\$24 per person
Pinion Crusted Pork Medallions
Served Over Pasta
Tossed in a Chimayo Red Chile Cream Sauce
Sautéed Vegetables
House Salad
Warm Rolls & Butter
Chef's Choice for Dessert
Regular & Decaffeinated Coffee
Iced Tea or Soda

A 21% service charge and applicable sales tax will be added to all food and beverage arrangements.

Lunch Buffets

NEW MEXICAN.....\$22 per person

Stacked Enchiladas
Choice of: Cheese; Chicken & Cheese; or Ground Beef & Cheese
Shredded Lettuce, Tomatoes, Onions, Guacamole & Sour Cream
Red or Green Chile, Calabacitas & Pinto Beans
House Salad
Warm Rolls & Butter
Chef's Choice for Dessert
Regular & Decaffeinated Coffee
Iced Tea or Soda

FRENCH CONNECTION.....\$26 per person

Coq Au Vin: Chicken Thighs in Red Wine Sauce
Mixed with Carrots, Pearl Onions, Tomatoes & Mushrooms
Garlic Mashed Potatoes
Roasted Vegetables
House Salad
Warm Rolls & Butter
Chef's Choice for Dessert
Regular & Decaffeinated Coffee
Iced Tea or Soda

ITALIAN.....\$32 per person

Penne Pasta Salad with Tomatoes, Olives & Feta Cheese
Grilled Spicy Italian Sausage with Onions, Peppers & Rice Pilaf
Choice of Chicken Picatta, Chicken Parmesan or Lasagna
Sautéed Vegetables
House Salad
Warm Rolls & Butter
Chef's Choice for Dessert
Regular & Decaffeinated Coffee
Iced Tea or Soda

Coffee Breaks

BEVERAGE BREAK.....\$6 per person
Fresh Brewed Coffee (Regular & Decaf)
Herbal Tea Selection
Chilled Orange Juice
Chilled Apple Juice

CHOCOLATE BREAK.....\$10 per person
Fresh Baked Cookies
Homemade Fudge Brownies
Fresh Brewed Coffee (Regular & Decaf)
Herbal Tea Selection
Chilled Orange Juice
Chilled Apple Juice

CHIPS & SALSA.....\$12 per person
Fresh Corn Tortilla Chips
House-Made Salsa
House-Made Guacamole
Fresh Brewed Coffee (Regular & Decaf)
Herbal Tea Selection
Chilled Orange Juice
Chilled Apple Juice

FRESH START.....\$14 per person
Assorted Pastries
Assorted Muffins
Croissants
Bagels
Served with Butter, Cream Cheese & Assorted Fruit Preserves
Fresh Brewed Coffee (Regular & Decaf)
Herbal Tea Selection
Chilled Orange Juice
Chilled Apple Juice

A 21% service charge and applicable sales tax will be added to all food and beverage arrangements.

Snacks & Enhancements

PASTRIES

Assorted Bagels & Cream Cheese.....	\$20 per dozen
Assorted Danish.....	\$25 per dozen
Assorted Muffins.....	\$25 per dozen

SWEET & SALTY SNACKS

Fresh Fruit Tray.....	\$5 per person
Trial Mix.....	\$6 per person
Mixed Nuts.....	\$7 per person
Homemade Baked Cookies.....	\$21 per dozen
Homemade Brownies.....	\$21 per dozen
Chips & Homemade Salsa.....	\$25 per quart
Chips & Fresh Guacamole.....	\$35 per quart

DESSERTS

Key Lime Pie.....	\$6 per person
New York Style Cheesecake.....	\$7 per person
Molten Chocolate Cake.....	\$7 per person
Homemade Baked Cookies.....	\$21 per dozen
Homemade Brownies.....	\$21 per dozen

MISCELLANEOUS

Vegetable Crudités.....	\$4 per person
Fresh Sliced Fruit Tray.....	\$5 per person
Fruit & Cheese Tray.....	\$8 per person
Breakfast/Granola Bars.....	\$2 each
Individual Assorted Chip Bags.....	\$2 each

A 21% service charge and applicable sales tax will be added to all food and beverage arrangements.

All-Day Catering Packages

EXPRESS ALL-DAY CATERING PACKAGE\$32 per person

Morning Break

Assorted Muffins
Chilled Orange Juice
Chilled Apple Juice
Regular & Decaffeinated Coffee
Herbal Tea Selection

Mid-Morning Break

Assorted Fresh Fruit
Replenish Chilled Orange Juice
Replenish Chilled Apple Juice
Replenish Regular & Decaffeinated Coffee
Replenish Herbal Tea Selection

Lunch

Smoked Turkey, Honey Ham & Swiss Cheese
Served on a Kaiser Roll
Red Skin Potato Salad
Pickle Spear
Chef's Choice for Dessert
Regular & Decaffeinated Coffee
Iced Tea or Soda

Afternoon Break

Fresh Baked Cookies
Fresh Baked Fudge Brownies
Assorted Soft Drinks
Regular & Decaffeinated Coffee
Iced Tea

A 21% service charge and applicable sales tax will be added to all food and beverage arrangements.

All-Day Catering Packages

ENCHANTMENT ALL-DAY CATERING PACKAGE.....\$37 per person

Morning Break

Assorted Bagels with Cream Cheese
Chilled Orange Juice
Chilled Apple Juice
Regular & Decaffeinated Coffee
Herbal Tea Selection

Mid-Morning Break

Assorted Fresh Fruit
Replenish Chilled Orange Juice
Replenish Chilled Apple Juice
Replenish Regular & Decaffeinated Coffee
Replenish Herbal Tea Selection

Lunch

Rolled Green Chile Chicken Enchiladas
Spanish Rice
Pinto Beans
Chef's Choice for Dessert
Regular & Decaffeinated Coffee
Iced Tea or Soda

Afternoon Break

Crisp Tortilla Chips
Salsa, Guacamole & Chile Con Queso
Assorted Soft Drinks
Regular & Decaffeinated Coffee
Iced Tea

All-Day Catering Packages

A TASTE OF ITALY ALL-DAY CATERING PACKAGE.....\$37 per person

Morning Break

Assorted Breakfast Pastries & Granola Bars
Chilled Orange Juice
Chilled Apple Juice
Regular & Decaffeinated Coffee
Herbal Tea Selection

Mid-Morning Break

Assorted Fresh Fruit
Replenish Chilled Orange Juice
Replenish Chilled Apple Juice
Replenish Regular & Decaffeinated Coffee
Replenish Herbal Tea Selection

Lunch

Penne Pasta Mixed with Grilled Chicken, Roma Tomatoes & Pine Nuts
Topped with a Creamy Pesto Sauce
Garlic Cheese Bread
Chef's Choice for Dessert
Regular & Decaffeinated Coffee
Iced Tea or Soda

Afternoon Break

Popcorn
Soft Pretzels with Cheese
Assorted Soft Drinks
Regular & Decaffeinated Coffee
Iced Tea

Hor D'Oeuvres

HOT SELECTIONS

Spicy Buffalo Chicken Wings with Blue Cheese Dressing.....\$2 per person
Chicken Sate with Spicy Peanut Sauce.....\$2 per person
Stuffed Mushroom Caps with Ranch Dressing.....\$2.25 per person
Mini Crab Cakes with Cajun Roulade.....Market Price per person

COLD SELECTIONS

Smoke Salmon & Dill Tarter on English Cucumber.....\$3.50 per person
Roma Tomato & Filet Mozzarella Crostini.....\$3.50 per person
Port Wine Glazed Pears & Gorgonzola Cheese Crostini.....\$4 per person
Ahi Tuna Tarter on Wonton Crisps.....Market Price per person

CRUDITES.....\$4 per person

Farmer's Market Vegetable Crudités
Fresh Roasted & Raw Vegetables
Selection of Homemade Dips

FRESH FRUIT PLATTER.....\$5 per person

Fresh Sliced Seasonal Fruit
Homemade Fruit Dipping Sauce

FRUIT & CHEESE PLATTERS.....\$8 per person

Variety of Boutique American Farm House & Imported Cheese
Seasonal Berries
Dried Fruit
Toasted Baguettes
Water Crackers

Plated Dinners

SANTA FE CHICKEN.....\$32 per person

Grilled Chicken Breast
Topped with Avocado & Melted Pepper Jack Cheese
Dijon Mustard Cream Sauce
Seasonal Vegetables
House Salad
Warm Rolls & Butter
Chef's Choice for Dessert
Regular & Decaffeinated Coffee
Iced Tea or Soda

LEMON SALMON FILET.....\$38 per person

Pan-Seared Filet of Salmon
Bed of Rice
Grilled Seasonal Vegetables
House Salad
Warm Rolls & Butter
Chef's Choice for Dessert
Regular & Decaffeinated Coffee
Iced Tea or Soda



Buffet Dinners

Buffet #1.....\$30 per person

Choice of:

- 1 Salad Selection
- 1 Side Selection
- 1 Entrée Selection

Warm Rolls & Butter

Chef's Choice for Dessert

Regular & Decaffeinated Coffee

Iced Tea or Soda

Buffet #2.....\$38 per person

Choice of:

- 2 Salad Selections
- 2 Side Selections
- 2 Entrée Selections

Warm Rolls & Butter

Chef's Choice for Dessert

Regular & Decaffeinated Coffee

Iced Tea or Soda

*All Buffet Dinners Are Provided For A Maximum of 1½ Hours.
A Minimum of 25 Guests Are Required For Dinner Buffets.
Groups With Less Than 25 Guests Will Be Charged A \$5.00 Per Person Surcharge*

A 21% service charge and applicable sales tax will be added to all food and beverage arrangements.

Buffet Dinners - Options

SALAD SELECTIONS

Caesar Salad
Pasta Salad
Potato Salad
Mixed Greens Salad

SIDE SELECTIONS

Wild Rice Pilaf
Gruyere Au Gratin
Garlic Mashed Potatoes
Roasted Red Potatoes
Seasoned Vegetables
Calabacitas

ENTRÉE SELECTIONS

Chicken Picatta
Grilled Salmon
Beef Enchiladas (Red or Green Chile Sauce)
Chicken Enchiladas (Red or Green Chile Sauce)
Cheese Enchiladas (Red or Green Chile Sauce)
Southwestern Chicken Lasagna
Vegetable Lasagna
Chicken Fajitas
Beef Fajitas

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Beverages & Bars

NON-ALCOHOLIC

Water Station.....	Complimentary
Bottled Water.....	\$2 each
Orange Juice.....	\$2 each
Apple Juice.....	\$2 each
Assorted Soft Drinks.....	\$2 each
Iced Tea.....	\$25 per gallon
Lemonade.....	\$25 per gallon
Fresh Brewed Coffee (Regular).....	\$35 per gallon
Fresh Brewed Coffee (Decaf).....	\$35 per gallon

All Beverages Are Charged Based On Consumption

ALCOHOLIC (Cash Bar or Hosted Bar)

Bottled Water.....	\$2 each
Assorted Soft Drinks.....	\$2 each
Domestic Beer.....	\$4 each
Import Beer.....	\$6 each
Microbrew Beer.....	\$6 each
Wine Varietals.....	\$9 each

*All Bars Include Full Bar Set-Up and Require At Least One Bartender.
Bartender Fee is \$100 (Per Bartender, For A 3-Hour Timeframe)*

A 21% service charge and applicable sales tax will be added to all food and beverage arrangements.

Bar Selections

WHITE WINES

Sutter Home Kendall Jackson
Trinity Oaks

RED WINES

Alamos Menage A Trois
Seaglass Trinity Oaks
Kaiken

DOMESTIC BEERS

Bud Light Budweiser
Coors Light Michelob Ultra
Amstel Light Miller Light

IMPORT BEERS

Corona Negra Modelo
Guinness Dos XX Amber

MICROBREWS

Fat Tire Santa Fe IPA
Stella Artois Blue Moon

BEERS ON-TAP

Bud Light



Audio/Visual Equipment

Wireless Internet Access.....	Complimentary
Standing Podium.....	Complimentary
Extension Cord.....	\$10 each
Power Strip.....	\$10 each
Flip Chart Easel/Pad Combo.....	\$20 each
Dry Erase Board.....	\$20 each
In-Room Screen.....	\$20 per day
Speaker Phone.....	\$25 per day
DVD Player & Television.....	\$25 per day
LCD Projector.....	\$75 per day
Wireless Handheld Microphone*.....	\$100 per day
Wireless Lavalier Microphone*.....	\$100 per day

**Outside Audio/Visual Company provides these items.
Minimum of 3-days advanced notice is required**