

Hilton Garden Inn

Wedding Menu



FACILITY INFORMATION

Food and Beverage Policy

All Food and Beverage must be supplied and prepared by the Hilton Garden Inn Hotel. No Food and Beverage will be permitted to be brought into the hotel by patrons or attendees. Exclusions may apply based on approval of Hilton Garden Inn. Common exclusions include wedding cake or specialty items and bottled wine. All Food and Beverage must be consumed on property and none permitted out of the event space. The sale and service of alcoholic beverages are regulated by the State of Iowa and the city of Cedar Falls codes. As licensee, the Hilton Garden Inn Hotel requires the proper identification (photo i.d.) of any person in attendance of an event and reserves the right to refuse alcoholic beverage service if the person is either underage or proper identification cannot be produced. The Hilton Garden Inn also reserves the right to refuse alcoholic beverage service to any person who, in the hotel's judgment appears to be intoxicated. The Hilton Garden Inn Hotel requires that alcoholic beverage service is to be dispensed by hotel staff bartenders and servers only. All menus, items, prices, service charges and taxes are subject to change. The Hilton Garden Inn will honor any contracted pricing within 60 days of change.

Multiple Entrée Fee

A multiple entrée fee of \$2 per person, per additional selection will be applied to any event choosing more than one plated entrée dish. The client must provide an approved means of clear identification of each guests' meal selection.

Service Charge and Tax

A taxable service charge (currently 20%) and state sales tax (currently 7%) will be applied to all services. Service charge and tax may change without notice.

Deposit

A deposit equaling the room rental plus 25% of the Food and Beverage minimum is due upon signing of the contract. This deposit is non-refundable and will be applied to the final event bill.

Payments

The Hilton Garden Inn Hotel accepts all major credit cards, cashier checks, certified check or cash as payment. The Advance Payment Plan is outlined in the sales contract based on the contracted Food and Beverage minimum. Final Payment for your event must be received two (2) weeks prior to the event. A credit card authorization must be kept on file to guarantee all final charges. Should overpayment occur, the hotel will process the refund on the next business day. Refunds will be issued via company check with 7 business days of the event date.

Guarantees

A guaranteed number of guests is required a minimum of 72 business hours prior to the event and is not subject to reduction. The final bill will reflect the guaranteed number or actual attendance, whichever is greater. Should a guarantee of attendance not be provided 72 business hours prior to your event, the contracted number of attendees will be used as your guarantee and billed accordingly. The Hilton Garden Inn will prepare for 5% over the guaranteed number of guests with seating space and meals. The client will be responsible for any additional meals of the guaranteed number.

Final Menu Selections

Final menu selections must be submitted four (4) weeks prior to the event to ensure availability of the desired menu items. Menu Selections and Pricing will be considered firm at that time.

Tastings

The Hilton Garden Inn Hotel will provide you with the opportunity to do a Private Menu Tasting. Please contact your wedding coordinator for menu selection guidelines and available times.

Decorations

The Hilton Garden Inn has access to a variety of florists, props & decorations, specialty linens and entertainment options. Ask your coordinator for more details. All decorations and table arrangements brought into the hotel by outside purveyors must meet approval of local fire codes.

Cleaning and Damage

The Room Rental includes standard cleaning of the event space after the event. The client will be charged for any excessive clean up that may be necessary, or for damage that may have occurred during your event.

Smoke Free Environment

The Hilton Garden Inn Hotel is a non-smoking hotel and a smoke free environment. This includes all guestrooms, restaurant, lounge, banquet rooms, and public and outdoor spaces.

Sleeping Room Blocks

All guestroom blocks will be held until 30 days before the event date or until the block has been consumed, whichever comes first. On the cut-off date, all reserved rooms will be released to the hotel for general sale. Reservations will be accepted thereafter at the current hotel rate based on availability.

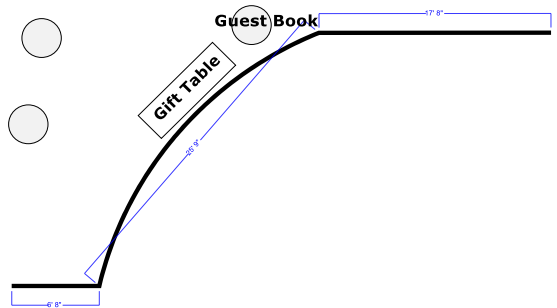
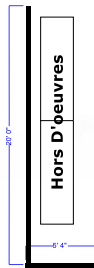
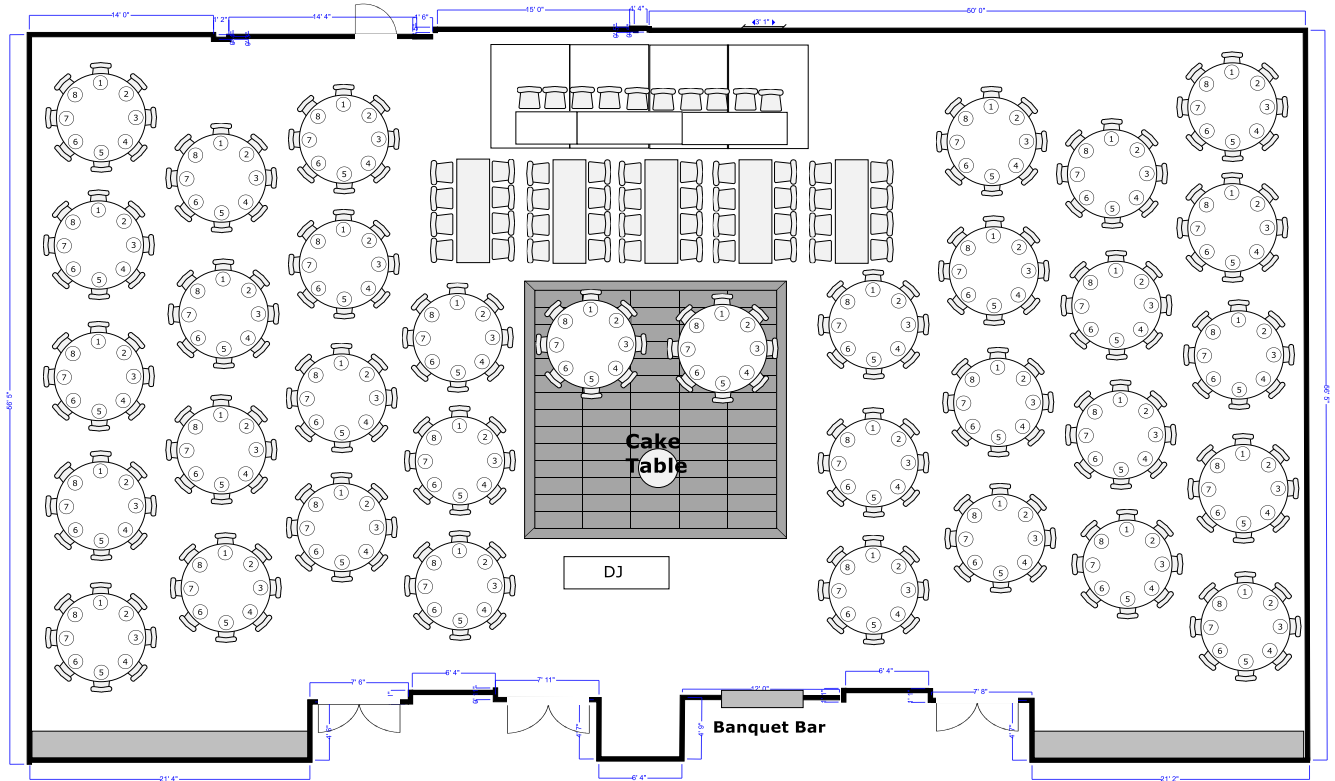
Banquet Rooms

The Hilton Garden Inn Hotel reserves the right to change banquet room location should attendance change or as deemed necessary by the hotel.



GRAND BALLROOM

OUR GRAND BALLROOM CAN SEAT UP TO 340 GUESTS FOR YOUR WEDDING RECEPTION



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WEDDING PACKAGES

ALL WEDDING PACKAGE ENTREES INCLUDE FRESHLY BREWED REGULAR AND DECAFFEINATED COFFEE, WATER, AND ICED TEA, SALAD, DINNER ROLLS AND BUTTER

THE SILVER PACKAGE...\$44.00 PER PERSON

INCLUDES:

- COMPLIMENTARY ROOM RENTAL
- COMPLIMENTARY DANCEFLOOR & STAGING
- COMPLIMENTARY CAKE CUTTING
- ONE HOUR HORS D'OEUVRES RECEPTION
SELECT THREE:
 - VEGETABLE CRUDITÉS
 - SEASONAL SLICED FRUIT DISPLAY
 - CRANBERRY CHILI MEATBALLS
 - JALAPENO POPPERS
 - INTERNATIONAL AND DOMESTIC CHEESE DISPLAY
 - MINI PITA, BRIE, HAM AND CRANBERRY MAYO
 - PEANUT CHICKEN SKEWERS WITH CHILI MAYO
 - GORGONZOLA CROSTINI WITH BACON & HONEY
 - PEACH SALSA CROSTINI WITH BRIE AND BALSAMIC GLAZE
- CHAMPAGNE TOAST AT TIME REQUESTED
- YOUR CHOICE OF PLATED ENTREE:
 - CHICKEN CAPRESE
 - PARMESAN CRUSTED WHITE FISH
 - BEEF MEDALLION WITH CABERNET REDUCTION
 - SLICED PORK LOIN WITH SPINACH CREAM SAUCE
 - OR BUFFET WITH TWO ABOVE ENTREES

THE GOLD PACKAGE...\$52.00 PER PERSON

INCLUDES:

- COMPLIMENTARY SUITE NIGHT OF RECEPTION FOR BRIDE AND GROOM
**BASED ON AVAILABILITY
- COMPLIMENTARY ROOM RENTAL
- COMPLIMENTARY DANCEFLOOR & STAGING
- COMPLIMENTARY CAKE CUTTING
- ONE HOUR HORS D'OEUVRES RECEPTION
SELECT THREE:
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 - SLICED PORK LOIN WITH SPINACH CREAM SAUCE
 - OR BUFFET WITH TWO ABOVE ENTREES
- LATE NIGHT SNACK OF PIZZA AND SALTY SNACK
- 3 HOURS OF SECURITY

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SALADS

INCLUDED IN PRICE OF ADULT PLATED ENTREE

CAESAR

ROMAINE | ROASTED GARLIC CROUTON | PARMESAN

GARDEN

MIXED GREENS | CUCUMBER | TOMATO | RED ONIONS | RANCH DRESSING

SPINACH

CRAISINS | RED ONIONS | GRUYERE | SHERRY VINAIGRETTE

HOUSE

MIXED GREENS | WALNUT | BLEU CHEESE | RED ONION | GINGER APPLE DRESSING

HORS D'OEUVRES

HOT OPTIONS

PRICED IN QUANTITIES OF 50 PIECES

WILD MUSHROOM TART.....	\$75.00
GOAT CHEESE TART WITH CARAMELIZED ONIONS & BALSAMIC GLAZE.....	\$80.00
CRANBERRY CHILI MEATBALLS.....	\$85.00
TRADITIONAL BUFFALO WINGS.....	\$85.00
CHICKEN & WAFFLES WITH HONEY BOURBON GLAZE.....	\$85.00
CHICKEN CORDON BLEU, TOMATO COULIS.....	\$95.00
PETITE CRAB CAKE, CILANTRO LIME AIOLI.....	\$100.00
COCONUT SHRIMP WITH SWEET ORANGE CHILI SAUCE.....	\$100.00
CRAB & SHRIMP STUFFED MUSHROOMS.....	\$125.00

COLD OPTIONS

PRICED IN QUANTITIES OF 50 PIECES

MINI PITA, BRIE, HAM & CRANBERRY MAYO.....	\$75.00
CAPRESE SKEWERS.....	\$75.00
PEACH SALSA CROSTINI WITH BRIE CHEESE & BALSAMIC GLAZE.....	\$75.00
GORGONZOLA CROSTINI, BACON & HONEY.....	\$95.00
SIRLOIN STEAK SKEWERS WITH CHIMICHURRI.....	\$100.00
SMOKED SALMON, ASPARAGUS TIPS, SHALLOT CRÈME FRIACHE ON CUCUMBER.....	\$100.00
STEAK AND BLUE CHEESE BRUSCHETTA WITH ONION AND ROASTED TOMATO JAM.....	\$115.00

DISPLAYS

PRICED PER SERVING OF 25 GUESTS

VEGETABLE CRUDITÉS-RANCH.....	\$60.00
HUMMUS & TOASTED PITA.....	\$65.00
INTERNATIONAL & DOMESTIC CHEESE WITH BAGUETTE AND CRACKERS.....	\$75.00
ANTIPASTO-SLICED CURED MEATS, BAGUETTE.....	\$75.00
SEASONAL FRESH FRUIT DISPLAY.....	\$75.00
CHIPS & DIPS (FRENCH ONION, PEPPERONI, CLAM).....	\$75.00
PEANUT CHICKEN SKEWERS WITH CHILI MAYO.....	\$95.00
SHRIMP COCKTAIL-COCKTAIL SAUCE AND LEMONS.....	\$100.00



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HORS D'OEUVRES PACKAGES

PACKAGES INCLUDE HORS D'OEUVRES SERVED FOR ONE HOUR.

OPTION A (PICK 3)

\$14.95 PER PERSON

VEGETABLE CRUDITÉS DISPLAY
SEASONAL FRESH FRUIT DISPLAY
CRANBERRY CHILI MEATBALLS
JALAPENO POPPERS
WILD MUSHROOM TARTS
TRADITIONAL BUFFALO WINGS

OPTION C (PICK 3)

\$19.95 PER PERSON

SHRIMP COCKTAIL DISPLAY
SIRLOIN STEAK SKEWERS WITH CHIMICHURRI
CRAB CAKES WITH LIME AIOLI
CHICKEN CORDON BLEU, TOMATO COULIS
COCONUT SHRIMP WITH SWEET ORANGE CHILI SAUCE
STEAK AND BLEU CHEESE BRUSCHETTA WITH ONION AND ROASTED TOMATO JAM

OPTION B (PICK 3)

\$16.95 PER PERSON

INTERNATIONAL & DOMESTIC CHEESE DISPLAY
ANTIPASTO-SLICED CURED MEATS DISPLAY
PEACH SALSA CROSTINI WITH BRIE & BALSAMIC GLAZE
MINI PITA, BRIE, HAM & CRANBERRY MAYO
PEANUT CHICKEN SKEWERS WITH CHILI MAYO
GORGONZOLA CROSTINI WITH BACON & HONEY

CARVING STATION

ADD-ONS

ASK YOUR CATERING MANAGER FOR PRICING

SMOKED HAM WITH BLACKBERRY
ORANGE MAPLE GLAZE

SEASONAL BONELESS ROAST PORK LOIN WITH
BALSAMIC CRANBERRY SAUCE

HERB ROASTED TURKEY



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DINNER ENTREES

ALL DINNER ENTREES INCLUDE FRESHLY BREWED REGULAR AND DECAFFEINATED COFFEE, WATER, AND ICED TEA, SALAD, DINNER ROLLS AND BUTTER

CLASSIC SEAFOOD

FETTUCCHINI.....\$30.00
SHRIMP, CRAB, SCALLOPS, LOBSTER CREAM SAUCE AND FETTUCCHINI PASTA

SHALLOT-CRUSTED

FILET MIGNON.....MARKET
SERVED WITH SMOKED GOUDA GRATIN WITH STEAMED BROCCOLI, AND SCALLIONS

CRISPY HONEY BBQ

CHICKEN.....\$21.00
SERVED MASHED SWEET POTATOES AND GREEN BEANS WITH BACON & PEARL ONIONS

BALSAMIC GLAZED ALASKAN

SALMON.....\$26.00
PAN SEARED SALMON, SERVED WITH SWEET CORN RISOTTO AND GRILLED ASPARAGUS

CHICKEN OSCAR.....\$25.00

CHICKEN BREAST TOPPED WITH FRESH CRABMEAT, ASPARAGUS, AND HOLLANDAISE SAUCE. SERVED WITH FETTUCCHINE ALFREDO AND BROCCOLI

SLICED PORK LOIN.....\$23.00

SERVED WITH SPINACH CREAM SAUCE, ORZO KALE BLEND, CHEF'S CHOICE VEGETABLE

MEDITERRANEAN PASTA.....\$21.00

ARTICHOKE HEARTS, OLIVES, SUN DRIED TOMATOES, SPINACH, BASIL, ROSEMARY, ONIONS, GARLIC, OLIVE OIL, WHITE WINE, AND FETTA CHEESE OVER LINGUINE

PRIME RIB.....MARKET

SERVED WITH BOURSIN MASHED POTATOES, ASPARAGUS, AU JUS, CREAMY HORSERADISH

CHICKEN CAPRESE.....\$24.00

GRILLED CHICKEN BREAST TOPPED WITH TOMATOES, FRESH MOZZARELLA, FRESH BASIL AND FINISHED WITH A BALSAMIC GLAZE AND EXTRA VIRGIN OLIVE OIL. SERVED WITH ASPARAGUS AND SEASONED BABY POTATOES

BEEF MEDALLIONS.....\$27.00

SEARED BEEF MEDALLIONS, SERVED WITH GARLIC MASHED POTATOES AND GRILLED ASPARAGUS. FINISHED WITH A CABERNET REDUCTION

PARMESAN CRUSTED

WHITE FISH.....\$26.00

SERVED WITH LEMON GARLIC CREAM SAUCE, WILD RICE PILAF, AND CHEF'S CHOICE VEGETABLE

DUET PLATES

SIRLOIN & WALLEYE.....\$45.00

DEMI GLAZE & GARLIC WINE BUTTER SAUCE, MASHED POTATOES, CHEF'S CHOICE SEASONAL VEGETABLE

CHICKEN OSCAR & JUMBO

SHRIMP.....\$42.00

SERVED WITH CRAB, ASPARAGUS, HOLLANDAISE SAUCE, FETTUCCHINE ALFREDO



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DINNER BUFFETS

ALL BUFFET SELECTIONS INCLUDE FRESHLY BREWED REGULAR AND DECAFFEINATED COFFEE, WATER, AND ICED TEA, SALAD, DINNER ROLLS AND BUTTER. PRICES ARE PER PERSON, UNLESS OTHERWISE NOTED. ALL BUFFETS MUST HAVE A MINIMUM OF 100 PEOPLE.

NORTHWOODS.....\$30.00

GARDEN SALAD, MINNESOTA BONELESS BREAST OF CHICKEN OVER A LAYER OF WILD RICE AND FINISHED WITH A HUNTER SAUCE, PARMESAN CRUSTED WALLEYE FILET WITH TARTAR SAUCE AND LEMON WEDGES, RED POTATOES ROASTED WITH GARLIC AND ROSEMARY, FRESH GREEN BEANS WITH BACON AND PEARL ONIONS

GRAND ITALY.....\$28.00

CLASSIC CAESAR SALAD, CHICKEN MARSALA, ITALIAN BEEF LASAGNA, RICOTTA STUFFED MANICOTTI WITH PESTO CREAM SAUCE, CHEF CHOICE OF SEASONAL VEGETABLE, GARLIC TOAST AND BUTTER

STEAK LOVERS.....\$29.00

GARDEN SALAD, LONDON BROIL WITH MUSHROOM SAUCE, STEAK POT PIE, CAULIFLOWER MASHED POTATOES, AND CHEF'S CHOICE OF SEASONAL VEGETABLE

CEDAR FALLS.....\$25.00

GARDEN SALAD, STUFFED PORK LOIN WITH BROWN GRAVY, HONEY PEPPER CITRUS GLAZED CHICKEN, WHITE CHEDDAR AU GRATIN, ASPARAGUS WITH LEMON GARLIC BUTTER

HOMESTYLE.....\$25.00

SOUTHERN FRIED CHICKEN, PORK ROAST WITH VEGETABLES AND GRAVY, BUTTERMILK MASHED POTATOES, STEAMED BROCCOLI WITH CHEESE, GARDEN SALAD.

YOUNG NIGHT BBQ.....\$28.00

SMOKED BEEF BRISKET, SMOKED RIBS, BAKED MAC N' CHEESE, COLESLAW, BAKED BEANS, GARLIC AND ROSEMARY RED POTATOES, GREEN BEANS WITH BACON AND PEARL ONIONS, CORN BREAD MUFFINS



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CHILDREN'S MEALS

MINI CHEESE PIZZAS.....\$8.50
FRIES, FRUIT CUP, AND JUICE

MACARONI AND CHEESE.....\$8.50
FRIES, FRUIT CUP, AND JUICE

MINI PEPPERONI PIZZAS.....\$8.50
FRIES, FRUIT CUP, AND JUICE

MINI CORN DOGS.....\$8.50
FRIES, FRUIT CUP, AND JUICE

CHICKEN STRIPS.....\$8.50
FRIES, FRUIT CUP, AND JUICE

LATE NIGHT SNACKS

LATE NIGHT SNACK OPTIONS CAN BE CUSTOMIZED TO YOUR NEEDS. PLEASE DISCUSS DETAILS WITH YOUR COORDINATOR.

PETITE SANDWICHES BY THE DOZEN
ROAST BEEF.....\$30.00
HORSERADISH MAYO, CARAMELIZED ONION

14" HOUSE MADE
PIZZAS.....\$16.00 EACH
VEGGIE | PEPPERONI | CHEESE | SAUSAGE

SHAVED TURKEY.....\$30.00
AVOCADO SPREAD, APPLEWOOD BACON

FRESHLY BAKED
COOKIES.....\$25.00 PER DOZEN

GRILLED CHEESE.....\$25.00
BALSAMIC ONION JAM, SPINACH,
WHITE CHEDDAR

CHICKEN STRIPS.....\$75.00 PER 25 SERVINGS
PUB MIX.....\$40.00 PER 25 SERVINGS

FRENCH DIP SLIDER.....\$30.00
SHAVED ROAST BEEF, HORSERADISH AIOLI

POPCORN TRIO
CHEF'S CHOICE.....\$26.00 PER 25 SERVINGS

CUBAN SLIDERS.....\$30.00
ROAST PORK, PICKLE, MUSTARD

POPCORN AND
M&M'S.....\$35.00 PER 25 SERVINGS

MAC N CHEESE
BITES.....\$60.00 PER 25 SERVINGS

JALAPENO
POPPERS.....\$60.00 PER 25 SERVINGS

CHIPS & DIPS.....\$65.00 PER 25 SERVINGS



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WINE & SPIRITS

DRAUGHT BEER

DOMESTIC KEG..... \$280.00

BUD LIGHT | MILLER LIGHT | COORS LIGHT

SPECIALTY

KEG..... VARIES

MENU & PRICES AVAILABLE UPON REQUEST

HOUSE WINE.....\$25.00 PER BOTTLE

PINOT GRIGIO | CHARDONNAY | MERLOT | CABERNET SAUVIGNON

HOSTED DOMESTIC

BOTTLED BEER.....\$4.00

BUDWEISER | BUD LIGHT | MILLER LIGHT | COORS LIGHT MICHELOB ULTRA

HOSTED SPECIALTY BOTTLED

BEER.....\$5.00

STELLA ARTOIS | CORONA EXTRA | BLUE MOON HEINEKEN

HOSTED HOUSE

SELECTIONS.....\$5.00

- PINNACLE
- GILBEY'S
- CRUZAN LIGHT
- SAUZA GOLD
- JIM BEAM WHITE LABEL
- CANADIAN CLUB
- GRANT'S RESERVE
- E&J

HOSTED PREMIUM

SELECTIONS.....\$6.00

- EFFEN
- TANQUERAY
- CAPTAIN MORGAN
- BACARDI
- HORNITOS
- JACK DANIELS
- JAMESON
- JOHNNY WALKER RED
- E&J
- BAILEY'S IRISH CREAM
- KAHLUA
- SOUTHERN COMFORT

HOSTED TOP SHELF

SELECTIONS.....\$7.00

- GREY GOOSE
- BOMBAY SAPPHIRE
- BACARDI
- CAPTAIN MORGAN
- PATRON
- MAKER'S MARK
- CROWN ROYAL
- COUROISIER VS
- DISARONNO
- COINTREAU
- DRAMBUIE
- GRAN MARNIER



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MEETING ACCESSORIES

LCD PROJECTOR PACKAGE.....\$150.00
 BUILT-IN LCD PROJECTOR | 10' SCREEN
 VGA/AUX CABLE | DRAPED AV TABLE
 BOSE SURROUND SOUND SYSTEM

FLIPCHART PACKAGE..... \$35.00
 A-FRAME FLIP CHART EASEL | FLIPCHART PAD
 FOUR SHARPIE MARKERS

STAGING PACKAGE..... \$100.00
 6' x 8' STAGING SECTION | STAIRS
 SKIRTING

AUDIO VISUAL COMPONENTS
 WIRELESS MICROPHONE..... \$50.00
 LAPEL MICROPHONE..... \$50.00
 MICROPHONE STAND..... N/C
 PODIUM.....N/C

EVENT ACCESSORIES
 DANCEFLOOR.....\$250.00
 HEAD TABLE SKIRTING LIGHTS.....\$12.00
 PRICED PER TABLE
 CAKE CUTTING.....\$150.00
 10"X10" MIRROR TILES.....\$2.00
 ADDITIONAL BAR SETUP.....\$200.00
 GARDEN PATIO RENTAL.....\$100.00
 FIREFLY PATIO RENTAL.....\$200.00



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*EXPERIENCE THE
HILTON GARDEN INN DIFFERENCE
.....AND LOVE THE MOMENT*

Please call our talented and experienced Sales & Catering Team to help you customize your special day!

Leslie Boucher
Event & Catering Manager
Email: Leslie.Boucher@Hilton.com
Direct Phone: 319-859-3852



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