BREAKS MENU

245 North College Avenue Bloomington, Indiana 47404
(812) 331-1335 www.bloomingtonin.stayhgi.com
Enclosed you will find suggested menu selections for your event. We can also customize your menus if you do not see particular selections you are looking for. To ensure that your event is successful the Hilton Garden Inn adheres to the following policies:

**Timing**
Banquet menus, room arrangements and other details pertinent to your function should be coordinated with the Sales Department between four and six weeks prior to your function. Extra time should be allowed for special events, large groups and weddings due to the need for extra details on these types of events. Our Chef will be happy to plan a menu especially for you and make arrangements to ensure a successful event. Any meal functions requiring complete setup more than one hour prior to the serving time or lasting 6 hours in total length are subject to a labor fee. Resetting a room will also result in a labor fee. All indoor functions must end by 12:00 a.m.

**Food & Beverage**
Because the Hilton Garden Inn is responsible for the quality and freshness of food served to our guests, we do not allow any food or beverage to be brought into the hotel by guests. The hotel will purchase any special items from a licensed purveyor. Because of market fluctuations, the Hilton Garden Inn Bloomington does not guarantee menu prices until 60 days prior to the event. Should our prices increase, written notification will be given. Removal of any foods provided by the hotel is also prohibited.

**Prices**
Any additional costs, above and beyond, food and beverage fees, will be quoted and presented to you on the banquet event order that summarizes your arrangements and meals once details are finalized. A guaranteed number of guests must be verified with the catering department seven business days prior to your function.

**Hospitality Suites**
Arrangements can be made to ensure the comfort of your guests. Hospitality suites can be arranged only in certain areas of the hotel. Please contact your Event Manager prior to making your plans.

**Outdoor Functions**
All functions booked on the Terrace or Courtyard must have a backup plan in case of inclement weather. The decision regarding the utilization of the backup plan will be made by the Banquet Manager or Manager on Duty for lunches by 9 a.m. and 1 p.m. for dinner or evening receptions. Once a decision has been made, it is final. All outdoor functions must end by 10 p.m.
THEMED BREAKS

**Fitness Break**  9.95 per person
Whole Fruit
Assorted Granola Bars
Assorted Individual Yogurts
Vegetables and Dip

**Sweet & Savory Break**  8.95 per person
Assorted Fresh Bakes Cookies
Chocolate Frosted Walnut Brownies
Buttery Popcorn
Mixed Nuts

**Take Me Out to the Ballgame**  8.50 per person
Corn Dogs
Individual Bags of Roasted Peanuts and Cracker Jaxs
Buttery Popcorn Served in Individual Bags
Soft Jumbo Pretzels with Cheese Sauce and Mustard

**Ice Cream Sundae Break**  7.95 per person
Vanilla Ice Cream, Hot Fudge, Carmel Sauce,
Strawberry Sauce, Nuts, Sprinkles, Chocolate Chips,
Whipped Cream, Crushed Oreoos, M&M's, Reese's Pieces
and Marschino Cherries

**Sweet Tooth Delight**  7.95 per person
Assorted Candy Bars
Rice Crispy Bars
Assorted Jumbo Cookies
Chocolate Frosted Walnut Brownies
Cartons of 2% White and Chocolate Milk

**Make-Your-Own-Parfait Bar**  5.95 per person
Assorted Yogurts
Granola
Fresh Strawberries, Blueberries,
Raspberries, Pineapple and Banana
Nuts
Chocolate Chips

**Nacho Break**  6.50 per person
Tri-Colored Tortilla Chips
Sour Cream, Salsa, Guacamole, Black Olives, Jalapeno Peppers, Diced Tomatoes, and Nacho Cheese

**French Fry Break**  6.50 per person
Steak Fries, Cheese Sauce, Bacon Bits, Sour Cream,
Green Onions and Catsup

**Ice Cream Social**  6.50 per person
Haagen-Dazs Brand Novelties to Include Assortment of Ice Cream Bars, Chocolate, Vanilla and Strawberry
Ice Cream Cups and Ice Cream Sandwiches

A service charge and applicable state sales tax will be added to all food and beverage arrangements.
# Break Items
## A La Carte

### Beverages
- Freshly Brewed Coffee $22.95 per gallon
- Assorted Hot Tea Selections $20.95 per gallon
- Fresh Brewed Iced Tea $15.95 per gallon
- Orange, Apple, or Cranberry Juice $18.95 per gallon
- Lemonade $15.95 per gallon
- Sparkling Fruit Punch $15.95 per gallon
- Fruit Water $12.95 per gallon
- Assorted Bottled Fruit Juices $2.50 each
- Pints of Whole, Skim or 2% Milk $1.95 each
- Bottled Water & Soft Drinks $2.25 each
- Bottled Gatorade $3.50 each
- Red Bull Energy Drinks $5.00 each
- Starbucks Double Shot $5.00 each
- Starbucks Frappucino $5.00 each

### Baked Goods
- Assorted Bagel and Cream Cheese $16.95 per dozen
- Assorted Breakfast Bakeries: Croissants, Muffins, or Danish $16.95 per dozen
- Egg and Cheese Croissant with Bacon, Ham or Sausage $4.00 each
- Egg and Cheese Biscuit with Bacon, Ham or Sausage $4.00 each
- Egg and Cheese Bagel with Bacon, Ham or Sausage $4.00 each
- Breakfast Burritos Loaded with Sausage, Egg and Cheese Served with Sour Cream and Salsa $4.00 each
- Assorted Miniature Breakfast Quiches $2.50 each Min. of 25
- Chocolate Chip, Peanut Butter, & Oatmeal Raisin Walnut Cookies $15.95 per dozen
- Chocolate Frosted Walnut Brownies $15.95 per dozen
- Assorted Cheesecake Squares $26.95 per dozen
- Warm Soft Jumbo Pretzels with Cheese Sauce and Mustard $2.50 each

A service charge and applicable state sales tax will be added to all food and beverage arrangements.
Additional Specialty Break Items
Guarantees for Specialty Break Items Sold by Person and Each Must Match Total Number of Attendees.

Items Below can be put out for the Entire Meeting Day or a Set Break Time Period.

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Assorted Granola and Nutrigrain Bars</td>
<td>$2.25 each</td>
</tr>
<tr>
<td>Energy and Protein Bars</td>
<td>$3.50 each</td>
</tr>
<tr>
<td>Assorted Candy Bars</td>
<td>$2.25 each</td>
</tr>
<tr>
<td>Individually Wrapped Rice Crispy Treats</td>
<td>$1.50 each</td>
</tr>
<tr>
<td>Variety of Haagen-Dazs Ice Cream Bars</td>
<td>$3.50 each</td>
</tr>
<tr>
<td>Assorted Fruit-Flavored and Plain Yogurts</td>
<td>$2.00 each</td>
</tr>
<tr>
<td>Whole Fruit</td>
<td>$1.50 each</td>
</tr>
<tr>
<td>Pretzels, Baked Chips or Fritos (Individual Bags)</td>
<td>$1.50 each</td>
</tr>
<tr>
<td>Pita Chips (Individual Bags)</td>
<td>$2.25 each</td>
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</tbody>
</table>

Items below are designed to accommodate guests for 2 hours or less.

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Fresh Fruit Kebabs</td>
<td>$2.00 each</td>
</tr>
<tr>
<td>Chocolate Dipped Strawberries</td>
<td>$2.00 each</td>
</tr>
<tr>
<td>Buttery Popcorn Served in Individual Bags</td>
<td>$1.50 per person</td>
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<tr>
<td>Gourmet Mixed Nuts</td>
<td>$16.95 per pound</td>
</tr>
<tr>
<td>Potato Chips and French Onion Dip</td>
<td>$10.95 per pound</td>
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<tr>
<td>Pretzels or Fritos</td>
<td>$10.95 per pound</td>
</tr>
<tr>
<td>Tortilla Chips with Salsa and Guacamole Bread Sticks Served</td>
<td>$12.95 per pound</td>
</tr>
<tr>
<td>with Marinara Sauce and Nacho Cheese</td>
<td>$13.95 per dozen</td>
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<tr>
<td>Oatmeal Served</td>
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<tr>
<td>with Brown Sugar, Raisins and Nuts and Assorted Dry Cereals</td>
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</tr>
<tr>
<td>Served with Pints of Skim and 2% Milk</td>
<td>$2.50 per person</td>
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<tr>
<td>Spinach Artichoke Dip</td>
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<tr>
<td>with Crackers and Tri-Colored Chips</td>
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<tr>
<td>Served Hot or Cold</td>
<td>$3.00 per person</td>
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<tr>
<td>Hummus Platter Served</td>
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<tr>
<td>with Assorted Crackers and Flat Bread</td>
<td>$3.00 per person</td>
</tr>
<tr>
<td>Sliced Seasonal Fruit</td>
<td></td>
</tr>
<tr>
<td>with Berries Crème Fraiche</td>
<td>$3.50 per person</td>
</tr>
</tbody>
</table>

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