



Welcome to the Nautical Side of Charleston!

With over 4,000 square feet of event space, including 45 Waterside our waterfront, rooftop lounge, we are not your typical Hilton Garden Inn!

Thank you for allowing us the opportunity to acquaint you with our picturesque location. We welcome the opportunity to work with you in providing the finest hospitality and service to you and your guests. Whether your event is a three-day training session, an evening reception or that awaited family event, you can count on us to take care of all the details from start to finish. Our team is smoothly professional with the mission to make your event flawless.

Following you will find our catering menus. Our full service culinary team can also provide you with customized menu options, as well. We are here to assist you with every aspect of your event to meet and exceed the expectations of you and your attendees.

Please feel free to contact us at to answer any questions you may have. We look forward to working with you!

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# Catering Policies

The following information is our general guidelines to assist you in planning your event. Please note that all menus, audio visual, meeting requirements, and any other details in association with your event must be finalized with a member of the sales department no later than 30 days prior to your event.

**Audio Visual:** Our hotel has specific audio visual on site, and we would be happy to provide a list with pricing for you. All of our audio visual items have taxes applicable. These items are arranged and guaranteed at least 24 hours prior to the event. Any cancellation of these items within the 24 hours will be assessed full charges for all items. Our entire facility is equipped with the T-1 bandwidth and Ethernet connections necessary for the success of your event, presentation or training session.

**Beverages:** The hotel possesses a liquor license granted by the liquor commission and is held responsible for complying with any regulations set forth by them. To ensure that proper practices are being implemented, no alcoholic beverages may be brought into the hotel function space. All beverages must be dispensed by the hotel servers and bartenders, and consumed on premises, this includes 45 Waterside, all Event Space and/or the Garden Grille and Bar.

**Capacity & Duration of Event:** The capacity for most catered events at the Hilton Garden Inn Charleston Waterfront is approximately 150, depending upon the venue and the setup. Capacity counts can change based on the room setup specifications. All events being held must conclude by 9pm, Sunday-Thursday and 10 pm, Friday-Saturday.

**Entertainment:** The hotel reserves the right to exercise final authority over bands, DJ's, musicians and other entertainment in regard to volume and professionalism, whether they are engaged by the customer or through the hotel. The hotel reserves the right to require security for any functions the hotel deems appropriate or necessary at your expense. Fog machines are not allowed in any event space.

**Establishment of Billing: Corporate Functions:** A signed credit card authorization form must be provided as a guarantee of payment. The Hotel will pre-authorize the credit card at least 72 business hours prior to the event. If final payment is going to be with an organization check, payment must be received at least 10 business days in advance.

**Social Functions:** When securing space for a social event, a non-refundable deposit and signed contract must be received by the Hotel to confirm your date and function space. The balance is due 5 days prior to the scheduled function. A signed credit card authorization must be on file to secure any balance due. All deposits are non-refundable and will be credited to your final bill.

**Food:** The hotel must also prepare and provide all food. Any food prepared by the hotel is to be consumed on premises and cannot be removed after the event. Enclosed are our options for catered events and suggested menu selections. In addition, we would be more than happy to discuss alternative recommendations and seasonal ingredients for a customized menu.

**Outside Contractors:** Should you elect to utilize outside contractors or subcontractors on Hotel premises during your Event, including, but not limited to, DJ/Entertainment, a destination management company, audio/visual services, decorators, or others, you must notify Hotel of your intention to use such providers at least thirty (30) days in advance of your Event. We may require that your outside contractors (i) sign a hold harmless, indemnification and insurance agreement in the form currently in use at the Hotel for security agencies, and (ii) provide proof of insurance in amounts acceptable to us before the outside contractors will be allowed to provide services on our Hotel premises. In some instances, Hotel may be required, pursuant to obligations imposed on Hotel by labor unions or collective bargaining agreements, to utilize Hotel labor to provide certain services, and you agree to pay the fees and/or charges associated with these services.

**Gift Bags/Welcome Bags:** We will gladly receive your wedding welcome bags that will be distributed via the front desk when your guests check in. Bags will be distributed as 1 bag per guestroom. If bags are all different, hotel will then distribute them after the guest checks in directly to their guestroom. However, there will be a nominal handling fee of \$5.00 per bag that will be assessed for this service. Bags will be accepted no sooner than 1 day prior to the main arrival date. No packages will be accepted by us that require us to pay shipping costs. All bags must be correctly labeled, and to the fullest extent permitted by applicable law, we shall not be responsible for any damage to or loss of your packages.

**Gratuity and Service Charge:** The combined gratuity and service charge that is in effect on the day of your Event will be added to your account. Currently, the combined charge is equal to **22%** of the food and beverage total, plus any applicable state and/or local taxes. A portion of this combined charge (currently **18%**) is a **gratuity** and will be fully distributed to servers, and where applicable, bussers and/or bartenders assigned to the Event. The remainder of the combined charge (currently **4%**) is a **service charge** that is not a gratuity and is the property of Hotel to cover discretionary and administrative costs of your Event. We will endeavor to notify you in advance of your Event of any increases to the combined charge should different gratuity and/or service charge amounts be in effect on the day of your Event.

**Guarantees:** A guaranteed number of attendees are due 5 business days prior to your function. If no guarantee is provided, the expected attendance at the time of the contract signing becomes the guarantee. The guarantee is the minimum number for which you will be charged, and should be at least 75% of the meeting set. Typically, the hotel will be prepared to serve 3% over your guaranteed count. Should your actual attendance exceed your guarantee, you will be charged for the actual number of attendees.

**Minimum Number of Attendees:** Meal functions with a contracted and/or guaranteed attendance number of 14 people or less will be served in the restaurant from a limited menu, unless a plated menu option has been selected. Themed breaks require a minimum number of 10 attendees or more.

**Room Assignment:** Function space is assigned according to anticipated number of guests. We reserve the right to reassign any function space in order to accommodate our guests. The designated space is available one hour prior to the scheduled start time.

**Sales Tax:** Currently, Food and beverage is taxed at 10.5%, room rental is taxed at 9.5% Alcoholic beverages are taxed at 15.5%. Starting on 5/1/20217, Charleston County taxes will increase making food and beverage taxes 11%, room rental 10% and alcoholic beverages 16%.

**Room Assignment:** Function space is assigned according to anticipated number of guests. We reserve the right to reassign any function space in order to accommodate our guests.

**Security:** The Hotel will not assume responsibility for damage, or loss of any merchandise, or articles left on the premises prior to, during, or following any event. Arrangements for security, for equipment or merchandise, can be made prior to the event through the Sales Department.

**Set Up Changes:** All set ups are finalized at least 3 business days prior to your scheduled event with a signed Banquet Event Order (BEO). Any and all set-up change requests must be done at least 24 hours in advance and in writing to the Sales Department. An additional labor fee will be assessed for groups that change the set up less than 24 hours prior to the start of the function.

**Shipping & Receiving:** All materials shipped to the hotel must be properly packaged and labeled with the following: name of organization, onsite contact, meeting planner, date of function, name of hotel contact, and number of boxes in the shipment. The hotel reserves the right to refuse packages that appear to be damaged or are not properly labeled. We also will assume no liability for the condition of the contents once it arrives to our location. Packages sent to the hotel are under the sole responsibility of the meeting planner or the designated onsite representative. We will receive up to 10 small (20lbs or less) packages complimentary per meeting. No pallets of any kind will be accepted without written knowledge to the hotel and a storage/handling fee assessed by the sales department. We will accept packages 3 days prior to the event only, and will hold packages only 24 hours after conclusion of the event. All outgoing boxes must be properly packaged and labeled with a return address and valid account information. Pick up for packages must be arranged via the contact or designated onsite representative. If an extended storage is requested, additional fees will apply.

**Event Parking:** Parking is complimentary for all registered hotel guests. However, alternate parking is required for all events that will have more than 40 attendees on hotel's peak nights. Peak nights are defined as nights when the hotel will have a forecasted occupancy level of at least 80% or greater. You are responsible for securing the alternate parking and will need to provide the hotel with a copy of these arrangements. It is your discretion whether you provide transportation for your attendees, but the Hotel is not able to provide transportation for events. Your Event Manager can provide you with a list of preferred vendors that can assist you with overflow parking and transportation. Please note that we are unable to guarantee their availability or pricing. Please note that unauthorized vehicles at our location for this event will be towed at the owner's expense. The hotel MAY provide you with a limited number of onsite parking spaces for your designated VIPs.

**Signage & Decoration:** All signage and decorations must be approved by the sales department. Please discuss any promotional materials, hanging of banners or posters with our sales department. Items may not be posted, nailed, screwed, or otherwise attached to columns, walls, floors, furniture or other parts of the building. Decorations must be removed at the conclusion of the event. We will not be responsible for storage of these materials. Please note that any type of confetti is strictly prohibited for use. An additional clean up fee will be assessed to the final bill should this be used. Please consult the sales department with assistance in displaying materials.

**Time:** All functions will be set at least 1 hour prior to the start time. Final payment will need to be applied prior to the event in order to gain access to the space. The following standards are provided to assist you in scheduling and with budgeting your catered function:

- ❖ All “cold items” will be set up 30 minutes prior to scheduled time.
- ❖ All “hot items” will be set up 15 minutes prior to scheduled time
- ❖ All continental breakfasts, breakfast buffets, lunch buffets, and themed breaks are serviced for 1 hour, refreshed and replenished as necessary during this time, unless otherwise noted by contact.
- ❖ All dinner buffets, action or carving stations, and reception displays are serviced for 2 hours, refreshed and replenished as necessary during this time unless otherwise noted by contact.

**Event Manager:** The Hilton Garden Inn Charleston Waterfront/Downtown has an onsite Event Manager who is the liaison between the client and the hotel. The Event Manager is responsible for all preparations prior to the event and for the successful execution of the event based on the agreed upon details of the event which are signed by the client 14 days prior to the start date (the banquet event order and room diagram). The Event Manager is not the event planner for the event, and will not act as such during the event (i.e. directing the rehearsal, making any decisions on behalf of the client, etc.). Client is responsible for providing an onsite contact who is the decision maker for the event. All events that are considered to be a social event (weddings, family reunions, etc.) require a designated event planner/coordinator/representative.

# A La Carte

## Items

### **STARBUCKS COFFEE**

*Regular or Decaf coffee with syrups, creamers & sugars. Serves approximately 20 cups.*

### **ASSORTED JUICES**

*Apple, Orange, Cranberry served per carafe. Serves approximately 5 cups.*

### **ASSORTED SOFT DRINKS/WATER**

*Assorted Coke products and bottled water. Billed upon consumption.*

### **MUFFIN TRAY**

*Assorted muffins baked fresh in-house.*

### **DANISH TRAY**

*Locally baked at Saffron Bakery*

### **BAGEL TRAY**

*Bagels served with cream cheese, butter, jams, and jellies.*

### **FRUIT OR GRANOLA BARS**

*Assorted granola or fruit bars.*

### **FRESH SLICED SEASONAL FRUIT**

*\$6 per person with yogurt dip.*

### **FRUIT PARFAIT**

*Layered granola, vanilla yogurt, and fresh seasonal berries*

### **COOKIE OR BROWNIE TRAY**

*Assorted baked cookies or rich chocolate brownies.*

### **SOUTHERN SYTLE CHICKEN BISCUIT**

### **HAM AND CHEESE CROISSANT**

### **CHARLESTON TEA PLANTATION TEAS**

### **ASSORTED FLAVORED POTATO CHIPS**

*Billed upon consumption.*

### **SOUTHERN STYLE ICED TEA**

*Choice of sweet or unsweetened tea.*

# Breakfast Buffets

Requires a minimum of 15

Served with Regular & Decaffeinated Starbucks Coffee, Selection of Carafe Juices and an assortment of Charleston Tea Plantation Teas

## **DELUXE CONTINENTAL BREAKFAST**

Fresh cut seasonal fruit and berries. Fresh baked local muffins, bagels, and pastries. Assorted cream cheeses, jams, and jellies.

## **CHARLESTON'S CONTINENTAL BREAKFAST**

Fresh cut seasonal fruit and berries. Ham and cheese croissants. Fresh baked local muffins and pastries.

## **LOCKWOOD'S HEALTHY START**

Vegetable and Egg white frittata. Grilled Turkey Sausage Patties. Fresh cut seasonal fruit and berries. Assorted yogurts with homemade granola. Assorted cereals with 2% and skim milk. Hot oatmeal with brown sugar and raisins.

## **BUILD YOUR OWN BREAKFAST BUFFET**

Choice of 3: Cheddar Cheese scrambled eggs, Southern-style smoked bacon, sausage links, buttermilk biscuits and gravy, thick cut French toast, Edisto stone ground grits, herb roasted breakfast potatoes, egg whites with spinach, mushrooms, and cheese

Choice of 3: Fresh cut seasonal fruit, individual assorted non-fat and Greek yogurts, local almond croissants, assorted fruit and cheese Danishes, bagels with low fat, regular and strawberry cream cheese, assorted cereals with milk, oatmeal with brown sugar and raisins.

## **CAROLINA BRUNCH**

Low Country Shrimp and Grits. Buttermilk fried chicken with honey waffle. Scrambled eggs with cheddar, sausage, tomatoes, and bell pepper. Smoked bacon. Home fries with caramelized onions and peppers. Cheddar biscuits and croissants with butter, jams, butter, and honey.

# Plated Breakfast

*Served with Fresh Cut Seasonal Fruit, Regular & Decaffeinated Starbucks Coffee, Selection of Carafe Juices and an assortment of Charleston Tea Plantation Teas*

## **LOW COUNTRY SHRIMP & GRITS**

*With Andouille sausage gravy served over Edisto stone ground grits*

## **THICK CUT CHALLAH FRENCH TOAST**

*Topped with fresh berries and served with choice of sausage links or Southern-style smoked bacon*

## **CRAB CAKES BENEDICT**

*Charleston Crab Cakes served on top Fried Green Tomatoes and topped with Poached Eggs and Hollandaise Sauce and served with Sausage links*

## **CLASSIC AMERICAN**

*Scrambled eggs, choice of herb roasted breakfast potatoes or Edisto stone ground grits, choice of sausage links or Southern-style smoked bacon, Parmesan tomato.*

## **OMELET STATION**

*Chef attendant required - \$75 fee per 2 hours, per attendant.*

*Omelets cooked to order with choice of ham, onions, peppers, tomatoes, spinach, mushrooms, bacon, sausage, and shredded cheeses.*

# Boxed Lunches

*Selection of two*

*All Boxed Lunches are served with one Coke Product and Condiments. Can be served on assorted breads, honey glazed croissants, or wraps upon request.*

## **CLUB SANDWICH**

*Ham, turkey, and roast beef on a croissant, served with a bag of chips, apple, pasta salad, pickle and cookie.*

## **CHICKEN SALAD**

*House made chicken salad served on a croissant with a bag of chips, apple, pasta salad, pickle and cookie*

## **ITALIAN**

*Genoa salami and ham served on a fresh hoagie roll with a bag of chips, apple, pasta salad, pickle and cookie.*

## **VEGGIE**

*Mushrooms, squash, zucchini, red onion, spinach and feta, served with a bag of chips, apple, pasta salad, pickle and cookie. Served on sun-dried tomato wrap.*

# Lunch Buffets

Requires a minimum of 15

All Themed Buffets are served with Sweet and Unsweetened Tea, Regular and Decaffeinated Coffee and Ice Water.

## **BUTCHER BLOCK DELI BUFFET**

Sliced baked ham, turkey breast, roast beef, Swiss cheese, cheddar cheese, provolone, and American, thick sliced white, wheat, and Kaiser rolls. Tossed salad with choice of dressings, assorted condiments, potato salad, assorted chips, cookies and brownies.

## **WRAP BUFFET LUNCH**

Choose Two: Grilled Chicken Caesar Wrap, Turkey & Bacon Wrap, Grilled Steak Wrap, Club Wrap, Chef's Choice of Soup, tossed salad with choice of dressings, assorted condiments, assorted chips, garden pasta salad, mini cream puffs and lemon bars.

## **“SOUTHERN COMFORTS”**

Fresh Garden Salad with assorted dressings, Buttermilk Fried Chicken, Tender pulled pork barbecue with slider rolls, three cheese macaroni and cheese, Charleston red rice and sausage, Southern style collard greens, potato salad, sweet corn muffins, Apple Cobbler and Chocolate Pecan Pie.

## **TOUR OF ITALY**

Garden Grille Caesar Salad, Chicken Parmesan, Grilled Salmon with lemon caper sauce, bowtie pasta with peppers and marinara, smoked mozzarella ravioli in Rosa sauce, pan-roasted vegetables, tomato caprese salad, toasted garlic bread, Cannoli and Tiramisu.

## **SOUTH OF THE BORDER**

Chicken tortilla soup, garden salad with fresh corn salsa, lime vinaigrette and ranch, grilled citrus

marinated chicken fajita, blackened shrimp fajitas, tortillas, black beans & rice, house made guacamole, chips & salsa, and churros

## **BUILD YOUR OWN LUNCH BUFFET**

Choose 2: Buttermilk fried chicken, herb grilled chicken breast with lemon caper sauce, tender pulled pork barbecue served with slider rolls, Dijon crusted pork loin, grilled sirloin steak with mushroom sauce, baked flounder in sweet corn butter sauce, Carolina low country boil.

Choose 1: Spinach, Spring Mix or Caesar Salad

Choose 1: Garden pasta salad, Red Royal potato salad, Waldorf salad, Blue Cheese Cole slaw

Choose 2: Whipped mashed potatoes, roasted fingerling potatoes, Low Country collard greens, three cheese macaroni and cheese, home-style baked beans, fresh snap green beans

Choose 2: Seasonal cobbler, baked cookies, rich chocolate brownies, assorted pies (i.e. Pecan, Peanut Butter, Pumpkin, Apple or Key Lime)

## **ALL AMERICAN**

Fresh Garden Salad with assorted dressings, Grilled CAB hamburgers, all beef hot dogs, Johnsonville Brats, BBQ baked beans, Grilled corn on the cob, buns, condiments, Red velvet cookies, marshmallow treats.

## **SLIDER BUFFET**

Chef's Soup du Jour, Bleu Cheese Cole Slaw, Mini bacon cheese burgers, Crab cake sandwich, Buffalo chicken slider, assorted kettle chips, Fruit tart boats, assorted cup cakes

## **GOURMET PIZZA BUFFET**

Classic Caesar salad, Minestrone soup, Grilled Focaccia bread, Artisan pepperoni pizza, Margherita pizza, BBQ chicken pizza, Greek Pizza, Goat Cheese and Pancetta ravioli in creamy alfredo, grilled vegetable platter, Cannoli and Strawberry Zabaglione

# Plated Lunches

*All Plated Lunches are served with Freshly Baked Rolls, Sweet and Unsweetened Tea, Chef's Choice of Dessert and Ice Water.*

## **GRILLED SALMON SALAD**

*With mandarin oranges, cremini mushrooms, and red onion served over a bed of baby spinach and romaine lettuce.*

## **CITRUS CHICKEN SALAD**

*With grilled portabella mushrooms, tomatoes, blue cheese crumbles, and cucumber served over Bibb lettuce.*

## **GRILLED STEAK SALAD**

*With blue cheese crumbles, smoked bacon crumbles, and cherry tomatoes served on an iceberg wedge.*

## **CHICKEN MARSALA**

*With garlic mashed potatoes, sautéed asparagus, and oven roasted tomato. Accompanied with freshly baked rolls, choice of sweet/unsweetened tea.*

## **MEDITERRANEAN CHICKEN**

*Topped with cherry tomatoes and Fontina cheese, served with roasted potatoes & fresh clipped green beans.*

## **GRILLED SALMON**

*With wild rice pilaf, bacon wrapped asparagus, and lemon caper butter sauce*

# Themed Breaks

*Requires a minimum of 10*

## **SWEET & SALTY BREAK**

*Assorted baked cookies, assorted chips, choice of Southern style iced tea, Assorted Charleston Tea Plantation Teas, Regular/Decaf Starbucks Coffee, Assorted refreshing sodas.*

## **THE GARDEN INN-ERGY BREAK**

*Assorted trail mix, crispy pita chips with classic hummus, vegetables crudités, assorted energy bars, fresh fruit platter, Powerade, Red Bull.*

## **GAME TIME**

*Potato skins with chive sour cream, Mozzarella Sticks with marinara, Buffalo wings with carrots and bleu cheese, chocolate brownies and marshmallow treats.*

## **LIGHTS, CAMERA, ACTION**

*Freshly popped salted popcorn, warm soft pretzels, assorted candy bars, nachos & cheese, assorted refreshing sodas.*

## **RECHARGE AND REPLENISH**

*Starbucks regular & decaf coffee with creamers and sugar, assorted Charleston Plantation Tea, assorted coke products and bottled water.*

# Plated Dinners

All Plated Dinners are served with Freshly Baked Rolls, House Salad, Sweet and Unsweetened Tea, Chef's Choice of Dessert, Regular and Decaffeinated Starbucks Coffee and Ice Water

## **PAN-SEARED SALMON**

7 oz. of fresh Atlantic Salmon served with roasted redskin potatoes and haricot verts with lemon caper sauce.

## **PECAN CRUSTED CHICKEN**

8 oz. double breasted chicken breast served with sweet potato soufflé and a sautéed vegetable medley with peach chutney.

## **PESTO GRILLED CHICKEN**

8 oz. double breasted chicken breast served over a bed of farfalle pasta, with roasted tomatoes, artichokes, and Kalamata olives.

## **SWEET TEA GLAZED PORK CHOP**

2-boned chop with au gratin potatoes and roasted root vegetables.

## **HERB ROASTED CHICKEN**

10 oz. Airline chicken breast topped with a portabella cream sauce and served with Charleston wild rice blend and clipped green beans.

## **HERB MARINATED BEEF TENDERLOIN**

8 oz. center cut filet with garlic mashed potatoes and sautéed asparagus.

## **STUFFED CHICKEN BREAST**

Stuffed with roasted red peppers, spinach, and Boursin cheese, paired with saffron infused rice and haricot verts with mushroom cabernet sauce.

## **GRILLED FILET MIGNON**

8 oz filet topped with a blue cheese demi and served with twice baked potato and grilled asparagus.

## **LEMON GARLIC CHICKEN BREAST**

4 oz. chicken breast with 3 oz. Low Country crab cake, sweet mashed potatoes, and seasonal vegetable medley.

## **FILET AND SHRIMP**

5 oz. filet paired with a skewer of grilled shrimp and served with garlic mashed potatoes, clipped green beans, and topped with Boursin demi.

## **STEAK AND SALMON**

6 oz. marinated sirloin paired with 4 oz. grilled salmon filet topped with Marsala sauce and served with mashed Yukon gold potatoes and asparagus.

# Buffet Dinners

Requires a Minimum of 15  
All Buffets are served with Sweet and Unsweetened Tea, Regular and Decaffeinated Coffee and Ice Water.

## THE ASHLEY

Garden salad with choice of dressings, cucumber & tomato salad, 4 oz. pan seared chicken breast with sundried tomato relish, 5 oz. grilled marinated sirloin steak, Charleston style shrimp and grits, roasted red-skin potatoes, sautéed seasonal vegetables, artisan rolls with butter, classic pecan pie and peanut butter pie.

## THE COOPER

Crab and corn chowder, mixed green salad with choice of dressings, 4 oz. grilled chicken with mango chili chutney, Charleston style crab cakes, Charleston style red rice with Andouille sausage and shrimp, green bean almandine, sharp cheddar biscuits, key lime pie and triple chocolate cake.

## BLUE RIDGE

Butter lettuce salad with almonds, egg, and grape tomato; grilled vegetable platter, creamy pasta salad, hanger steak with sweet corn and mushroom ragout, sliced duck breast with mango chutney, grilled pork tenderloin with mustard caper sauce, goat cheese and pancetta ravioli in sundried tomato cream sauce, lyonnaise potatoes, steamed asparagus, fruit tarts and triple chocolate mousse cakes.

## KEY WEST

Seafood chowder, smoked fish spread with chilled shrimp, tossed salad with minced ham, cheese, and tomatoes, jerk chicken breast, grilled snapper in pineapple rum sauce, mojo pork with mango chili chutney, yellow rice, Cuban black beans, conch fritter, key lime pie and coconut cream cake

## CREATE YOUR OWN DINNER BUFFET

Choose 1: Spinach salad, Garden Grille Caesar salad, Soup du Jour; Arugula, pear and blue cheese salad; Bibb, bacon, and beefsteak tomato salad  
Choose 1: Potato salad, Pasta salad, Waldorf salad, Broccoli Bacon salad, Cole slaw.

Choose 3: Candied sweet potatoes, fried green tomatoes, whipped mashed potatoes, Low Country collard greens, seasonal steamed vegetables, three cheese macaroni and cheese, southern style green beans.

Choose 3: Southern fried chicken, Harissa spiced grilled pork tenderloin with blackberry sauce, low country crab cakes over fried green tomatoes, seared salmon with a lemon caper sauce, grilled sirloin topped with artichoke mushroom demi

Choose 1: Cornbread, biscuits, artisan dinner rolls.  
Choose 2: Classic pecan pie, key lime pie, seasonal cobbler, chocolate-peanut butter mousse cake, strawberry shortcake.

# Cold Hors D'oeuvres

*All prices are based on 50 pieces unless otherwise noted. Hors d'oeuvres are displayed. Passed items may result in an additional service charge\**

## **ARTISAN CHEESE DISPLAY**

*Imported and domestic cheeses, fresh berries, crackers, and olives.*

## **SEASONAL FRESH FRUIT DISPLAY**

*Seasonal melons, berries, and tropical fruit. Served with honey yogurt dip.*

## **HOUSEMADE GUACAMOLE AND PICO**

*Served with Fresh Tortilla Chips*

## **VEGETABLE CRUDITE WITH HUMMUS**

*Fresh cut garden vegetables served with homemade hummus and ranch*

## **CHARLESTON STYLE SHRIMP COCKTAIL**

*Traditional chilled shrimp cocktail served with cocktail and remoulade sauces.*

## **BRUSCHETTA**

*Fresh tomato, basil, and parmesan with a balsamic reduction topped on a French baguette crostini.*

## **SEARED TUNA WITH WASABI CREAM**

*Blackened Ahi Tuna seared rare and served on a sliced cucumber.*

## **FIG AND GOAT CHEESE TART**

## **SMOKED SALMON CROSTINI**

*With herbed cream cheese and caper.*

## **ANTIPASTI SKEWERS**

*Grape tomato, fresh mozzarella, basil and salami.*

*\*hors d'oeuvres may be passed if there are a minimum of 50 attendees. No more than 2 passed items per 50 attendees. Hotel will determine which items will be passed.*

# Hot Hors D'oeuvres

All prices are based on 50 pieces unless otherwise noted. Hors d'oeuvres are displayed. Passed items may result in an additional service charge\*

## **CHARLESTON STYLE CRAB DIP**

Crab meat, cream cheese, and spices baked with parmesan cheese and served with toast points.

## **BUFFALO CHICKEN DIP**

Pulled chicken breast mixed with cream cheese, ranch, and buffalo sauce then topped with cheddar and baked and served with tortilla chips and crackers

## **MINI SLICED TENDERLOIN BISCUITS**

Served with Dijon mustard and horseradish sauce.

## **VEGETABLE SPRING ROLLS**

Served with ponzu sauce.

## **CHICKEN SATAY WITH PEANUT SAUCE**

## **SOUTHERN-STYLE PIMENTO CHEESE BLT**

House made pimento cheese with bacon on grilled sourdough bread

## **MINI CRAB CAKES**

Low country style crab cakes seared golden brown and served with a remoulade sauce.

## **COCONUT SHRIMP**

Served with a citrus marmalade.

## **BEAUFORT SKEWERS**

Shrimp, Andouille sausage, onion and potato brushed with creole butter.

## **BACON WRAPPED SCALLOPS**

Diver scallops wrapped in smoky bacon and served with apricot jam

## **FRIED CHICKEN WINGS & DRUMMETTES**

Crispy wings tossed in choice of sauce and served with carrot sticks and blue cheese dressing.

## **CRAB STUFFED MUSHROOMS**

Roasted extra-large button mushrooms stuffed with succulent seasoned crab meat.

## **BEEF TENDERLOIN AND BLUE CHEESE**

Tender filet with gorgonzola cheese wrapped in bacon

## **DIJON CRUSTED LAMB LOLLIPOP**

Marinated lamb loin roasted with Dijon mustard and served with rosemary demi

## **ANDOUILLE SAUSAGE AND CHEESE PUFF**

Served with stone ground mustard.

## **CHICKEN QUESADILLAS**

Diced chicken, peppers, and pepper jack cheese in a grilled tortilla served with sour cream.

\*hors d'oeuvres may be passed if there are a minimum of 50 attendees. No more than 2 passed items per 50 attendees. Hotel will determine which items will be passed.

# Carving Stations

All Carving stations require a chef attendant fee of \$75 per 2 hours, per attendant.

## WHOLE TENDERLOIN OF BEEF

Peppercorn encrusted tenderloin with creamy horseradish, rosemary infused gravy, stone ground mustard, and assorted Artisan rolls.

Serves approximately 35 guests.

## TOP ROUND OF BEEF

Slow roasted beef with creamy horseradish, Dijon mustard, and assorted Artisan rolls.

Serves approximately 60 guests.

## MUSTARD ENCRUSTED PORK LOIN

Slow roasted pork loin with apple chutney, house-made barbecue sauce, stone ground mustard, and assorted Artisan rolls.

Serves approximately 40 guests

## VIRGINIA HONEY BAKED HAM

Honey glazed ham with house-made honey barbecue sauce, Dijon Mustard, mayonnaise, and assorted Artisan rolls.

Serves approximately 60 guests.

## OVEN ROASTED TURKEY BREAST

With cranberry chutney, Dijon mustard, basil mayonnaise, and assorted Artisan rolls.

Serves approximately 40 guests.

# Action Stations

All Action Stations require a chef attendant fee of \$75 per 2 hours, per attendant.

## PASTA STATION

Choice of penne or bowtie pasta with Alfredo, Marinara, or Basil Pesto sauce and vegetables. Served with grated parmesan and roasted red pepper flakes.

Add Shrimp

Add Chicken or Italian Sausage

## RISOTTO STATION

Creamy rice served to order with guest's selection of asparagus, sundried tomatoes, Portobello mushrooms, fresh basil, prosciutto, and parmesan cheese.

## LOW COUNTRY SHRIMP & GRITS

Freshly sautéed shrimp tossed with Andouille sausage gravy with bell peppers, and served with creamy Edisto stone ground grits.

## MASHED POTATO BAR

Whipped mashed potatoes with selection of butter, sour cream, shredded cheddar cheese, crumbled blue cheese, smoked bacon, and chives.

## SWEET POTATO BAR

Whipped sweet potatoes with selection of butter, marshmallows, candied pecans, candied walnuts, and brown sugar.

# Beverage Menu

Hilton Garden Inn Charleston

Waterfront/Downtown offers an array of beverage services to meet your entertainment requirements. State Law requires that all liquor must be provided and served by the hotel.

All bars require a minimum setup of 2 hours. A bartender fee of \$75.00 for the first two hours, per bartender will be charged. Each additional hour is at the cost of \$35 per bartender, per hour. Bartenders are provided based upon 1 per 60 people. An additional setup fee of \$100 will be added to all cash bars.

## Hosted Bar Packages

All bar packages include soft drinks, cocktail juices, cocktail mixers and garnishes

### DIAMOND PACKAGE

Top Shelf Brand Liquors (Grey Goose, Tanqueray, Patron Silver, Maker's Mark, Bacardi, Johnny Black)

House Red & White Wines (Trinity Oaks Merlot, Cabernet, Pinot Grigio, Chardonnay)

Domestic Beer (Budweiser, Bud Light, Michelob Ultra, Sam Adams Seasonal)

Imported Beer (Heineken, Amstel Light)

Assorted Sodas (Coca-Cola products)

### SILVER PACKAGE

Call Liquors (Smirnoff, Bombay, Sauza, Jim Beam, Cruzan, Grant's)

House Red & White wines (Trinity Oaks Merlot, Cabernet, Pinot Grigio, Chardonnay)

Domestic Beer (Budweiser, Bud Light, Michelob Ultra)

Imported Beer (Heineken, Amstel Light)

Assorted Sodas (Coca-Cola products)

### HOPS & GRAPES

House red & white wines (Trinity Oaks Merlot, Cabernet, Pinot Grigio, Chardonnay)

Domestic Beer (Budweiser, Bud Light, Michelob Ultra, Yuengling)

Imported Beer (Heineken, Amstel Light, Stella Artois)

Assorted Sodas (Coca-Cola products)

### THE CHARLESTON PACKAGE

Locally Distilled Liquors: High Wire Gin and Vodka, Sorghum Whiskey, Sea Island Rum, Firefly Sweet Tea Vodka

Local Beers: Westbrook One Claw and White Thai, Palmetto Amber Ale and Lager, Holy City Washout Wheat and Pluff Mud Porter

House Wines

### THE MOTIVATOR

Mimosas, Bloody Marys, Bailey's Irish Cream, Starbucks Regular/Decaf Coffee with creamers & sugars, Whipped Cream, Cinnamon, & Iced Tea

# *Audio/Visual Services*

*Provided by the hotel*

*LCD Projector*

*Screen*

*Flipchart Package  
(Easel, Flipchart Pad, Markers)*

*LCD Support Package*

*Easel*

**Additional Audio/Visual Items available for rent provided by\*:**

## **AV Connections**

Professional Audio, Video, Lighting Rental & Production Services

### **LCD PROJECTORS**

- LCD Projector (2500 – 3000 Lumens) <Boardroom/Meeting Room Size> \$145
- LCD Projector (5000 Lumens) <Large Ballroom/Special Event Size> \$325
- LCD Projector (6500 Lumens) <Large Ballroom/Special Event Size> \$400
- DLP HD Projector (8000 Lumens) <Large Ballroom/Special Event Size> \$650

**Larger projectors available upon request.**

### **SCREENS w/ Drape Dress Kit\*\***

- 6' Tripod (w/black bottom skirt) \$30
- 8' Tripod (w/black bottom skirt) \$40
- 10' Pull-up Carriage Screen \$75
- 6' x 8' Fast Fold Deluxe Screen\* \$75 \$100
- 7.5' x 10' Fast Fold Deluxe Screen\* \$100 \$125
- 9' x 12' Fast Fold Deluxe Screen\* \$110 \$135
- 10.5' x 14' Fast Fold Deluxe Screen\* \$140 \$165
- 7' x 12' HD Format Fast Fold Deluxe Screen\* \$185 \$200
- 9' x 16' HD Format Fast Fold Deluxe Screen\* \$250 \$275

\*Includes Front or Rear Projection Surface, & Black Bottom Skirt

\*\*Drape Dress Kit Includes Bottom Skirt, (2) Side Wings, & Top Valance

**Larger and Custom size screens available upon request.**

### **MONITORS (Includes Cart & Skirt)**

- 20" LCD Flat Screen Monitor \$55
- 26" LCD Flat Screen Monitor \$75
- 32" LCD Flat Screen Monitor \$100
- 42" Plasma Flat Screen Monitor\* \$150
- 50" Plasma Flat Screen Monitor\* \$175
- 55" LED/LCD Flat Screen Monitor\* \$200
- 60" LED/LCD Flat Screen Monitor\* \$225

\*Includes 84" Dual Post Adjustable Floor Stand

**Larger monitors available upon request.**

### **PLAYERS / RECORDERS**

- CD Recorder (w/remote) \$35
- DVD Player (w/remote) \$25
- DVD Recorder (w/remote) \$50

- Blu-Ray Player (w/remote) \$35
- Digital Audio Recorder (USB & SD Memory Card Compatible) \$75

### **VIDEO CAMERAS (Includes Tripod)**

- 3 Chip Digital Camcorder (Mini DV) \$175
- 3 Chip Digital HD Camcorder (Mini DV) \$200
- Sony HXR-NX5U HD Professional Camcorder \$225

### **COMPUTER / VIDEO ACCESSORIES**

- Laptop Computer (specs available upon request) \$65
- Video Distribution Amplifier (4x1) \$40
- VGA Distribution Amplifier (4x1) \$45
- Extron Multi-format Switcher/Scaler \$125
- Extron HD Multi-format Switcher/Scaler \$250

**Other computer/video equipment & accessories available upon request.**

### **MICROPHONES**

- Shure Professional SM58 Wired Microphone (w/stand and clip) \$20
- Shure Professional UHF Wireless Lavalier Microphone System \$70
- Shure Professional UHF Wireless Hand Held Microphone System (w/stand) \$70
- DPA Wireless Headset Microphone (Tan or Black) \$95
- with Shure Professional UHF Wireless Microphone System
- Shure PZM Microphone \$25
- Shure MX412 Tabletop Microphone \$25
- Delegate Computerized Push-to-Talk Microphone \$35

Includes Computer Control System

**Other microphones available upon request.**

### **SPEAKERS**

- JBL 10" EON Powered Speaker (w/Ultimate Tripod Stand) \$55
- JBL 15" EON Powered Speaker (w/Ultimate Tripod Stand) \$65
- JBL PRX612/712 Performance Speaker (w/Ultimate Tripod Stand) \$70

### **AUDIO MIXERS**

- 4 Channel Powered Stereo Mixer \$25
- 8 Channel Powered Stereo Mixer \$35
- 12 Channel Powered Stereo Mixer \$65

- 16 Channel Powered Stereo Mixer \$85
- 20 Channel Powered Stereo Mixer \$100

**Larger mixers available upon request.**

### REMOTES

- Wireless Presenter Remote with Laser Pointer \$15
- DSan Perfect Cue Long Range Wireless Presenter Remote w/Laser Pointer \$35

### PIPE & DRAPE

- Black (Velour): 8' - 16' Height \$6/per linear foot
- Blue (Velour): 8' - 16' Height \$6/per linear foot
- White (Sheer): 8' - 16' Height \$3/per linear foot
- Tan (Sheer): 8' - 16' Height \$3/per linear foot
- Champagne (Sateen): 8' - 16' Height \$4/per linear foot

### LIGHTING

**(Include Lighting Stand & Crossbar)**

- Source 4 Leko (26 Degree) \$25
- Source 4 Jr. Leko (25 - 50 Degree) \$25
- Leko (36 Degree) \$25
- Par 64 \$20
- Par 38 (Includes Wood Base, Gel Frame, & Colored Gel of Choice) \$15
- LED SlimPar (Programmable) \$35
- Lightronics Dimmer Pack (8 Channel) \$25
- Lightronics Light Control Board \$25
- Follow Spotlight (1000w) \$60

**\*A 22% service charge will be added to all outsourced audiovisual items**

### MISCELLANEOUS

- A/V Cart w/black skirt (32") \$15
- Podium/Standing Lectern (Black) \$35
- Acrylic Podium (Clear) \$85
- Table Top Lectern \$25
- Easel \$7
- Flipchart Package \$30
  - o Includes Flipchart Easel, Standard Flipchart Paper Pad, & Markers
- Flipchart Package (Post-It Sticky Paper) \$35
  - o Includes Flipchart Easel, Post-It Flipchart Paper Pad, & Markers
- Laser Pointer (High Intensity Green) \$25
- Polycom Conference Speakerphone <Boardroom/Meeting Room Size> \$75

- Polycom Conference Speakerphone <Ballroom Size> \$100

o Includes (2) Satellite Microphones

- Visual Document Presenter (Elmo or Samsung) \$100

- Dry Erase Board Package: 3' x 4' \$35

o Includes Easel, Markers, & Eraser

- Dry Erase Board Package: 4' x 6' Rolling \$55

o Includes Rolling Stand, Markers, & Eraser

- AC Power Extension Cord & 6-Channel Power Strip \$10

- CD-R (40x, 700MB, 80min) \$2

- DVD-R (16x, 4.7GB, 120min) \$3

- Walkie-Talkie 2-way Radio \$25

- DSan Speaker Timer \$35

- 16 Channel Press Box \$75

**Other equipment and accessories available upon request.**