



Hilton
Garden Inn™

Weddings





Bar Offerings

Bar Packages:

Daisy:

3 Hour Select Host Bar – House Wine/ Domestic Keg Beer/ Soda/ Champagne Toast

Lily:

4 Hour Select Host Bar- House Wine/ Domestic Keg Beer/ Soda/ Champagne Toast

Rose:

3 Hour Full Host Bar- Call Level Liquor/ House Wine/ Domestic Keg Beer/ Soda/ Champagne Toast

Orchid:

4 Hour Full Host Bar- Call Level Liquor/ House Wine/ Domestic Keg Beer/ Soda/ Champagne Toast

Cash Bar:

Call Level Liquor/ House Wine/ Domestic Keg Beer/ Soda

Upgrades:

Upgrade Domestic Keg Bar to Domestic Bottle Service

Upgrade Domestic Keg Bar to Import/Domestic Bottle Service

Upgrade to Premium Level Liquor

Add Signature Cocktail to Select Host Bar (1 hour service during soiree)

Add Signature Cocktail to Full Host Bar (1 hour service during soiree)

Add House Wine Pour during dinner to any Bar Package

Corkage Fee (available on Wine/Champagne product only, provided by guest)

Add Red Bull to any Bar Package by Consumption

Champagne



Hors D'oeuvres

Soiree Packages

Vine

A Selection of Two Tray Displays

Ivy

Your Choice of Three Butler Passed Options

Fern

Your Choice of Three Butler Passed Options and One Late Night Snack

Butler Passed Options:

Meatballs Your Way: Swedish, Southern BBQ, or Asian Sweet & Sour

Chicken Kabab with Pineapple and Green Pepper

Thai Chicken Satay Skewer

Chicken Pâté with Herb Butter Crostini

Pork Pot Sticker

Vegetarian Spring Roll

Bruschetta with Roasted Tomato, Fresh Basil and Parmesan Cheese

Spanakopita with Spinach and Feta Cheese

Fresh Fruit Skewer

Tray Display Options

Bountiful Fresh Fruit Assortment

Crudité Display

Domestic Cheese & Cracker Display

Late Night Snack

Beef or Chicken Sliders

Pizza (Cheese/Pepperoni/Sausage)

Chicken Bites

A La Carte Upgrades:

Spanish Beef Empanada

Beef Crostini with Spicy Mustard

Teriyaki Beef Kabab with Fresh Pineapple

Mango Chicken Canapé garnished with Fresh Chives and Blue Cheese

Crab Cake

Creole Kabab with Shrimp and Andouille Sausage

Shrimp Shooter

Barbeque Glazed Bacon Wrapped Shrimp

Bacon Wrapped Dates with Almond

Sausage or Crab Stuffed Mushroom Cap

Caprese Skewer

Three Cheese Tortellini Skewer



Cazebo Buffet Offerings:

All buffets come with freshly brewed gourmet regular & decaffeinated coffee, iced tea, assorted rolls, Chef selected assorted desserts, your choice of salad, three entrée accompaniments, and your entrée selection(s) from the following options:

Salad Options:

Classic Caesar with crisp romaine, croutons, shaved parmesan, and Caesar dressing

Traditional Garden with julienne carrots and red cabbage, grape tomatoes, sliced cucumber and two dressings

Mixed Greens, mandarin orange, crispy noodles, almonds, and sesame seed vinaigrette

Harvest with mixed greens dried cranberries, feta cheese, toasted almonds, and raspberry vinaigrette

Entrée Accompaniment Options:

Glazed Carrots

Mixed Vegetable Blend (Carrots, Broccoli, Cauliflower)

Green Beans

Peas with Mushroom

Red Skin Potatoes

Whipped Potatoes

Au Gratin Potatoes

Steamed Rice with Fresh Parsley

Parmesan Butter Noodles

Entrée Selections:

Grilled or Milanese Breast of Chicken with your choice of sauce:

Mushroom Marsala / Tarragon Demi-glaze / Mediterranean Piccata / Roasted Red Pepper Coulis / Orange Ginger Teriyaki

Beef Tips in Mushroom Demi-glaze

Hand Carved Roast Beef of Sirloin

Smokey BBQ Beef Brisket (Also Available Hand Carved)

Herb Encrusted Pork Loin with you choice of sauce: (Also Available Hand Carved)

Apple Brandy / Creamy Chardonnay / Champagne Shallot Veloute / Creole Mustard

Ham with Orange & Honey or Brown Sugar & Bourbon Glaze (Also Available Hand Carved)

Tilapia with your choice of sauce:

Dill Crème / Lemon Beurre Blanc / Red Creole

Vegetarian Lasagna

Butternut Squash Ravioli in Brown Butter Herb Sauce

Hand Carved Prime Rib



Topiary Three Course Plated Offerings:

All plated meals come with freshly brewed gourmet regular & decaffeinated coffee, iced tea, your choice of salad, assorted rolls, your choice of one vegetable and starch entrée accompaniments, and your entrée selection(s)** from the following options:

Salad Options:

Classic Caesar with crisp romaine, croutons, shaved parmesan, and Caesar dressing

Traditional Garden with julienne carrots and red cabbage, grape tomatoes, sliced cucumber and two dressings

Mixed Greens, mandarin orange, crispy noodles, almonds, and sesame seed vinaigrette

Harvest with mixed greens dried cranberries, feta cheese, toasted almonds, and raspberry vinaigrette

Intermezzo:

Raspberry/Lemon Sorbet

Vegetable Options:

Green Bean Amandine

Bouquet of Roasted Seasonal Fresh Vegetable

Bacon Braised Brussel Sprouts with Balsamic Reduction

Sautéed Asparagus with Caramelized Onions

Fingerling Carrots with Fresh Mint and Honey Glaze

Steamed Vegetable Medley with Herbed Lemon Butter

Starch Options:

Sweet or Savory Duchess Potatoes

Classic / Garlic / or Basil Cream Mashed Potatoes

Roasted Red Quartered Potatoes with Fresh Thyme Butter

Roasted Sweet Potatoes with Cinnamon, Brown Sugar & Pecans

Twice Baked Potato Soufflé

Couscous with Sauteéd Mushrooms

Wild Rice Pilaf

Gourmet Mac-N-Cheese

Penne Alfredo



Topiary Offerings Continued:

Entrée Options:

8oz Filet Mignon with Choice of Finishing

Rosemary & Mushroom Sauce / Roquefort Blue Cheese Crusted / Cabernet Peppercorn Demi-glace / Peppercorn Au Pau

10oz New York Strip with Herb or Gorgonzola Butter

Herb Roasted Prime Rib with Horseradish Crème or Au Jus

Roast Beef of Sirloin with Choice of Finishing

Au Jus / Mushroom & Peppercorn Espagnole / Bordelaise

Apricot & Fig Stuffed Breast of Chicken in a Citrus Honey Glaze

Roasted Chicken En Croute with Roasted Vegetables, Sweet Onion, Flakey Golden Pastry Crust and Bearnaise Sauce

Crown Breast of Chicken with Mushroom, Spinach, & Sharp Cheese and Bourbon Herb Cream

Chicken Divan Breast of chicken with broccoli & Swiss cheese finished in white Dijon sauce

Spinach & Fetta Stuffed Chicken with Rosemary Lemon Cream Sauce

Pork Tenderloin Medallions with Choice of Finishing

Fresh Herb and Dijon / Chipotle & Orange Glaze / Raspberry Balsamic Reduction

Panko Crusted Bone-in Pork Chop with Rosemary Mushroom Demi-glace

Braised Pork Fricassee

6oz Cold Water Caught Salmon with Choice of Finishing

Mango Salsa / Lemon & Caper Beurre Blanc / Honey Dijon Garlic / Sweet Jalapeño glaze

6oz Cod Fillet Grilled or House Made Beer Batter with Choice of Finish \$

Classic Tarter / Grilled Onion Butter / Remoulade / Garlic, Lemon & Tyme

Wild Mushroom Tart

Grilled Vegetable Wellington with Dill Hollandaise

Roasted Baby Eggplant with Smoked Tomato Caponata

Zucchini Rollatini

*Dual Entrée plated options are available, pricing by request.

**Groups may select up to three different plated entrées, not including special needs.



All Weddings Include:

Individually designed room lay out

On site coordinator

Attendance to one "Meet the Chef" event

Ballroom available up to 6 hours

Staff for set-up, clean-up and service

Cake cutting service

Complimenting color up-lighting

Risers for Head Table

15x18 dancefloor

Napkin folds available

In-house vases

12 inch square mirrors

China, glassware, and silverware

Standard chair length table linen; white or ivory

Linen napkins; white, ivory, or black

All tables including guest, bridal party, DJ, place card, gift, and cake

Child meal pricing

Discount on guest rooms

Complimentary guest room for bride and groom night of reception*

*Based on availability



Décor Upgrade Package Options:

All décor upgrade packages are priced per person with a minimum order for 90 guests, and include a one-hour design session with the design team at Elite Bridal.

Willow

Chiavari Chairs available in your choice of Gold / Silver / Black / Mahogany

Your choice of White / Ivory / Black chair pads

Specialty Linen for the Cake Table, Gift Table, and Head Table

Magnolia

Chiavari Chairs available in your choice of Gold / Silver / Black / Mahogany

Your choice of White / Ivory / Black chair pads

Specialty Linen for the Cake Table, Gift Table, Head Table, and all Guest Tables

*Additional upgrades may be available. Please ask your Elite Design Team for more details.

The Hilton Garden Inn does not restrict the use of alternate vendors however all package upgrades are provided in partnership with Elite Bridal.



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