

# HILTON GARDEN INN

DENVER - CHERRY CREEK

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## BANQUET MENU

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600 S Colorado Blvd, Denver, CO 80246  
[www.hgicherrycreek.com](http://www.hgicherrycreek.com) | 303.754.9800

# BREAKFAST TABLES

## BANQUET MENU

### CONTINENTAL

Fresh Sliced Melon & Mixed Berries with Assorted Breakfast Pastries, Toast, and Muffins Served with Butter and Preserves  
\$16 per person

### RISE & SHINE

Scrambled Eggs, Breakfast Potatoes, Crispy Bacon, Yogurt and Granola, Fresh Sliced Melon & Mixed Berries, Assorted Breakfast Pastries, Toast and Muffins Served with Butter and Preserves  
\$20 per person

### BURRITO BAR

Build-Your-Own Breakfast Burrito Station Includes Warm Flour Tortillas, Scrambled Eggs, Potatoes, Crispy Bacon, Shredded Cheese, Vegetarian Green Chili, Black Beans, Salsa Roja, Corn, Sour Cream, Fresh Sliced Melon & Mixed Berries, Assorted Breakfast Pastries, Toast and Muffins Served with Butter and Preserves  
\$24 per person

### HEALTH KICK

Egg White Scramble with Onion, Peppers and Mushrooms Served with Oatmeal, Greek Yogurt and Granola, Fresh Sliced Melon & Mixed Berries, Gluten Free Bread and Healthy Muffins with Your Choice of Turkey Bacon or Chicken-Apple Sausage  
\$24 per person

### LIVE ACTION BREAKFAST STATIONS

Your Choice of  
Eggs-Your-Way Omelet Station  
OR Pancake Station  
Served with Flavored Yogurt and Granola, Scrambled Eggs, Breakfast Potatoes, Fresh Sliced Melon & Mixed Berries, Assorted Breakfast Pastries, Toast and Muffins Served with Butter and Preserves  
\$28 per person

\*All breakfast tables are served with assorted chilled juices, regular and decaf coffee, assorted hot teas, and water service

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# BREAKS & BEVERAGES

## BANQUET MENU

### SWEET TOOTH

Assortment of Cake Pops, Cookies, and Raspberry Crumb Bars  
\$13 per person

### HEALTH POP

Smart Pop Popcorn, Fruit and Vegetable Crudités with Hummus  
\$15 per person

### CONVENIENCE STORE

Individual Bags of Assorted Chips, Candy Bars, Redbull and Sodas  
\$16 per person

### ELEVATION

Assortment of KIND Bars and Vegetable Crudités with Hummus  
\$12 per person

### SHORTCAKE BAR

Build-Your-Own Shortcake with Fresh Seasonal Berries, Lemon Curd, and Whipped Cream with Your Choice of Pound Cake or Biscuits  
\$14 per person

### YOGURT PARFAIT BAR

Build-Your-Own Yogurt Parfait with choice of Vanilla, Strawberry, or plain Greek yogurts, Assorted Fruit and Granola Toppings  
\$10 per person

### À LA CARTE BEVERAGES

Regular or Decaf Coffee  
\$36 per gallon

Hot Teas and Water  
\$36 per gallon

Iced Tea  
\$28 per gallon

Lemonade  
\$28 per gallon

Fruit Infused Water  
\$22 per gallon

Soft Drinks  
\$3 each

Bottled Water  
\$3 each

Energy Drinks  
\$5 each

Chilled Juices  
\$28 per gallon

### ALL-DAY BEVERAGE SERVICE

All-Day Replenished Hydration Station  
Includes Freshly Brewed Regular House Blend Coffee, Decaf, Assorted Hot Teas, Lemonade, Iced Tea, and Assorted Coca Cola Soft Drinks  
\$13 per person

# LUNCH TABLES

## BANQUET MENU

### DELI

Chef's Choice Soup, House Salad with Your Choice of Dressing, Red Quinoa Salad with Seasonal Vegetables, Sliced Turkey, Ham, Roast Beef, Pepper Jack, Swiss & Cheddar Cheeses, Focaccia Bread, Hoagie Rolls & Ciabatta, Served with Sliced Tomato, Onion, Lettuce, Pickle, Mayonnaise & Mustard  
Fresh Made Potato Chips, Cookies & Brownies  
\$25 per person

### ITALIAN

Choice of Minestrone or Pasta Salad  
Choice of Caesar Salad or Italian Salad  
Choice of Vegetarian-or-Beef Baked Ziti Pasta or Vegetarian-or-Beef Ravioli (\$2 upgrade pp)  
Served with Seasonal Roasted Vegetables & Garlic Bread  
Choice of Tiramisu, Cannoli or Panna Cotta  
\$28 per person

### PAN ASIAN

Choice of Vegetable Eggrolls, Vegetable Lo Mein, Fried Rice or Jasmine Rice  
Choice of Two Entrées:  
Stir Fried Vegetables, General Tso Chicken, Beef & Broccoli, Hoison Glazed Flank Steak, or Teriyaki Pulled Pork  
Fortune Cookies  
\$27 per person

### BBQ PIT

House Salad with Your Choice of Dressing, Mini Sweet Corn or Succotash, and Cheddar Biscuits  
Choice of Two Sides:  
Coleslaw, Jalapeño-Honey Baked Beans, Potato Salad, or Baked Macaroni & Cheese  
Choice of Two Entrées:  
Smoked Beef Brisket, Pulled Pork, BBQ Chicken or Pork Ribs  
Choice of One Dessert:  
Cherry Cobbler, Shortcake, or Carrot Cake  
\$27 per person

### SOUTHWEST

Vegetarian or Pork Green Chili,  
Southwest Salad with Bell Peppers, Avocados and Cilantro Lime Vinaigrette, Warm Flour & Corn Tortillas, Spanish Rice  
Choice of Two Proteins:  
Chimichurri Chicken, Grilled Chile Carnitas, or Pepper Crusted Flank Steak  
Served with Salsa Roja, Guacamole, Sour Cream, Shredded Cheese, Jalapeños, & Shredded Lettuce  
Churros (Cinnamon, Strawberry or Vanilla)  
\$29 per person

### SANDWICH BOARD

Choice of:  
Chicken Salad on a Brioche Bun  
Roasted Turkey and Pepper Jack on Sourdough  
Ham and Swiss on Seven Grain Bread  
Roast Beef and Cheddar with horseradish on Rye  
Veggie and Hummus Wrap  
Served with potato Chips  
\$19 per person

\*Can be boxed for \$4 extra per person

\*All lunch tables are served with iced tea, lemonade, regular and decaf coffee, assorted hot teas, and water service

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# EXTRAS

## BANQUET MENU

### MORNING EXTRAS

Smoked Salmon  
\$8 per person

Individual Quiches  
\$8 per person

Oatmeal with Seasonal Toppings  
\$5 per person

Bagels with Cream Cheese  
\$4 per person

Fresh Biscuits & Country Sausage Gravy  
\$7 per person

Breakfast Sandwich (English Muffin or Biscuit)  
\$7 per person

Breakfast Breads & Freshly Baked Pastries  
\$32 per dozen

Seasonal Fruits & Mixed Berries Platter  
\$6 per person

Yogurt Parfaits with Fruit & Granola Toppings  
\$7 per person

Assorted Fresh Muffins  
\$32 per dozen

Assorted Cereals & Milk  
\$4 per person

French Toast  
\$8 per person

Pancakes  
\$8 per person

### ALL-DAY EXTRAS

Chef's Choice Fresh Baked Cookies  
\$34 per dozen

Chocolate Chunk Brownies  
\$38 per dozen

Raspberry or Lemon Crumb Bars  
\$38 per dozen

Tortilla Chips Served with Guacamole and Salsa  
\$8 per person

Potato Chips Served with Ranch Dip, French Onion  
Dip or Spinach & Artichoke Dip  
\$7 per person

Pita Chips and Hummus  
\$6 per person

Vegetable Crudités Served with Ranch Dip, French  
Onion Dip or Spinach & Artichoke Dip  
\$7 per person

Seasonal Fruits & Mixed Berries Platter  
\$6 per person

Assorted Kind Bars  
\$5 each

Cake Pops  
\$3 each

Snack Mix  
\$12 per pound

Whole Fruit Basket  
\$6 per person

Individual Yogurt Cups  
\$3 each

# CUSTOM TABLES

## BANQUET MENU

### LUNCH

One item per course- \$28 per person  
Two items per course- \$36 per person

### DINNER

One item per course - \$37 per person  
Two items per course - \$48 per person

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\*make any custom table "plated"  
for an additional \$4 per person.

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\*items may be upgraded or  
modified for an additional charge.

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# CUSTOM LUNCH TABLES

## BANQUET MENU

### STARTERS

Vegetarian Green Chili  
Chef's Choice of Seasonal Soup  
Southwest Salad  
House Salad  
Italian Salad  
Greek Salad  
Caesar Salad  
Red Quinoa Salad  
Asian Salad

### VEGETABLES

Roasted Seasonal Vegetables  
Honey Glazed Carrots  
Mini Sweet Corn on the Cob  
Sautéed Broccolini  
Green Beans  
Shaved Brussels Sprouts in Brown Butter

### STARCHES

Spanish Rice  
Wild Rice Pilaf  
Garlic Mashed Potatoes  
Herb Roasted Red Potatoes  
Israeli Couscous

### DESSERTS

New York Cheesecake  
Carrot Cake with Caramel Sauce  
Cookies & Brownies  
Strawberry Shortcake  
Tiramisu with Fresh Berries  
Churros (Plain, Vanilla, or Strawberry)

### ENTRÉES

#### POULTRY

Herb Roasted Chicken Breast Topped with Sage Jus  
Balsamic Glazed Chicken Breast  
Chicken Roulade with Feta & Spinach Served with a  
Lemon Buerre Blanc Sauce  
Chicken Piccata  
Fried Chicken

#### FISH

Soy Glazed Salmon  
White Wine Poached Cod with Caper Buerre Blanc Sauce  
Un-Traditional Fish & Chips

#### BEEF

Roasted Beef Tenderloin Topped with Herb Butter  
Pepper Crusted Flank Steak Topped with Chimichurri  
Smoked Brisket  
Beef Baked Ziti  
Meat Ravioli

#### VEGETARIAN

Spinach and Cheese Ravioli  
Mushroom Ravioli  
Eggplant Parmesan  
Vegetarian Baked Ziti

#### PORK

Porchetta with Italian Herbs & Pork Jus  
BBQ Pulled Pork  
Roasted Pork Loin Topped with Bourbon Apples

# CUSTOM DINNER TABLES

## BANQUET MENU

### STARTERS

Vegetarian Green Chili  
Chef's Choice of Seasonal Soup  
Southwest Salad  
House Salad  
Italian Salad  
Greek Salad  
Caesar Salad  
Red Quinoa Salad  
Asian Salad

### VEGETABLES

Asparagus with Red Peppers, Garlic, & Fresh Herbs  
Roasted Golden Beets  
Seasonal Roasted Squash  
Sautéed Broccolini  
Green Beans Almondine  
Shaved Brussels Sprouts in Brown Butter

### STARCHES

Saffron Rice Pilaf  
Three Cheese Scalloped Potatoes  
Garlic Mashed Potatoes  
Roasted Red Potatoes  
Herb Gnocchi  
Israeli Couscous

### DESSERTS

New York Cheesecake with Raspberry  
Coulis  
Carrot Cake with Caramel Sauce  
Cookies & Brownies  
Strawberry Shortcake  
Tiramisu with Fresh Berries  
Chocolate Flourless Torte  
Lemon Tart  
Butterscotch Crème Brulee (Plated  
only)

### ENTRÉES

#### POULTRY

Herb Roasted Airline Breast Topped with Sage Jus  
Prosciutto-Wrapped Roulade with Mushrooms  
& Goat Cheese  
Chicken Piccata  
Chicken Cordon Bleu

#### FISH

White Wine Poached Cod with Caper Buerre Blanc Sauce  
Seared Scallops\* (plated only)  
Cedar Plank Salmon with Maple-Pecan Glaze  
Trout Almondine

#### BEEF

Beer Braised Short Rib  
Roasted Beef Tenderloin Topped with Herb Butter  
Grilled Flank Steak Topped with Chimichurri  
Smoked Brisket  
Beef Baked Ziti  
Meat Ravioli

#### VEGETARIAN

Butternut Squash Ravioli in a  
Brown Butter, Pumpkin Seed Pesto  
Vegetable Tart with Seasonal Vegetables  
Wild Mushroom & Goat Cheese Strudel

#### PORK & LAMB

Coffee Crusted Pork Loin  
Mustard Glazed Roasted Pork Tenderloin  
Porchetta with Italian Herbs & Pork Jus  
Roasted Pork Loin Topped with Bourbon Apples  
Pesto Marinated Rack of Lamb with Red Wine & Raspberry  
Slow Roasted Lamb Shanks with Garlic & Herbs \*(plated only)



# HORS D'OEUVRES

## BANQUET MENU

### SERVED COLD

#### PRICE PER 2 PIECES

- Mini Caprese \$5
- Seared Ahi Wonton \$6
- Mini Kale Caesar \$5
- Tequila Lime Shrimp \$6
- Goat Cheese Stuffed Strawberries \$6
- Fruit Brochettes \$5
- Deviled Eggs \$5
- Bruschetta Fresca \$6
- Mini Cheesecake \$5
- Mousse Shooter \$5
- Cake Pops \$5

### DISPLAYS

#### PRICE PER PERSON

- Baked Brie Cheese Wheel \$8
- Imported & Domestic Cheese Tray \$10
- Charcuterie Platter \$12
- Sliced Melon & Mixed Berries \$5
- Vegetable Crudités with Hummus \$5
- Mediterranean Platter \$8
- Spinach & Artichoke Dip with Crostini \$7

### SERVED HOT

#### PRICE PER 2 PIECES

- Tuscan Meatballs Served with Swedish Sauce, Lemon Herb & Brown Butter, or Traditional Marina Sauce \$5
- Mini Beef Wellington \$5
- Spanikopita (Mini Greek Spinach Pies) \$5
- Crab Cakes Served with Cilantro Lime Aioli \$6
- Parmesan Crusted Chicken Bruschetta \$5
- Vegetarian Spring Rolls \$5
- Spinach & Feta Stuffed Mushroom Caps \$5
- Chicken Satay \$6
- Crabcake, Hamburger, or Meatball Sliders \$6
- Tomato Bisque Shooter \$5
- Pork Bao Buns \$6
- Bacon Wrapped Jalapeños filled with a Peach-Mango Infused Cream Cheese \$6

# RECEPTIONS

## BANQUET MENU

### ACTION STATIONS

#### Price Per Person

#### Macaroni & Cheese Bar

Macaroni Noodles, Béchamel Cheese Sauce, Jalapeno Cheddar Sauce, and Assorted Toppings  
\$16

#### Potato Bar

Baked Potatoes, Mashed Potatoes, Cheesy Broccoli Sauce, Red Meat Chili, Vegetarian Green Chili and Assorted Toppings  
\$15

#### Italian Pasta Bar

Rigatoni, Spaghetti, Marinara Sauce, Alfredo Sauce, Assorted Toppings  
\$14

#### Ice Cream Sunday Bar

Assorted Ice Cream Flavors, Cones, Cups, Assorted Dessert Toppings  
\$15

#### Flatbread Buffet

Cheese, Peperoni, Spinach Artichoke, and Bacon Jam Flatbreads accompanied by Assorted Toppings  
\$17

#### Yogurt Parfait Bar

Vanilla, Strawberry, and Plain Greek Yogurts, Assorted Fruit and Granola Toppings  
\$13

#### Shortcake Bar

Pound Cake, Macerated Strawberries, Mixed Berries Compote, Assorted Dessert Toppings  
\$14

# RECEPTIONS

## BANQUET MENU

### CARVING TABLES

#### Price Per Table

Roasted Boneless Turkey Breast

\$190

Roasted Head of Cauliflower

\$40

Herb Roasted Pork Loin

\$195

Honey Baked Ham

\$235

Peppercorn Crusted Beef Tenderloin

\$295

Prime Rib

\$250

Smoked Brisket

\$175

\*\$150 Chef Attendant fee will be added to all  
Carving Tables

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# DESSERTS

## BANQUET MENU

### A LA CARTE

Chef's Choice Fresh Baked Cookies  
\$34 per dozen

Chocolate Chunk Brownies  
\$38 per dozen

Butterscotch Crème Brûlée \*plated only  
\$9 per person

Apple or Cherry Pie  
\$5 per person

Churros  
\$5 per person / \$39 per dozen

Strawberry Shortcake  
\$7 per person

Raspberry or Lemon Crumb Bars  
\$38 per dozen

New York Cheesecake with Raspberry Coulis  
\$6 per person

Tiramisu  
\$6 per person

Carrot Cake with Caramel Sauce  
\$5 per person

Chocolate Flourless Torte  
\$5 per person

# BAR PACKAGES

## BANQUET MENU

### DRINK TICKETS

\$6 per ticket - Copper & Breckenridge tiers  
\$8 per ticket - Aspen tier  
\*purchased in increments of 25

### PER GLASS

cash bar - on consumption  
hosted bar - on consumption

### OPEN BAR

#### Copper

1 hour \$14 per person  
2 hours \$ 18 per person  
3 hours \$24 per person  
4 hours \$30 per person

#### Breckenridge

1 hour \$16 per person  
2 hours \$ 20 per person  
3 hours \$26 per person  
4 hours \$33 per person

#### Aspen

1 hour \$18 per person  
2 hours \$ 23 per person  
3 hours \$29 per person  
4 hours \$36 per person

### COPPER TIER \$6

Skyy vodka  
Sauza Tequila  
Bombay gin  
Bacardi silver rum  
Jim Beam whiskey  
Canadian club blend  
Dewars scotch

### BRECKENRIDGE TIER \$8

Absolut Vodka  
Spring 44 gin  
Captain Morgan rum  
Breckenridge whiskey  
Patron silver tequila  
Tanqueray Gin  
Maker's Mark whiskey  
Dewar's Scotch

### ASPEN TIER \$9

Grey Goose vodka  
Patron anejo tequila  
Bombay Sapphire gin  
Captain Morgan rum  
Woodford Reserve whiskey  
Johnnie Walker Black scotch  
Bulleit Rye Whiskey  
Grand Marnier

### BEER

Domestic \$5  
Colorado \$6  
Micro \$6

### WINE

House \$7  
Colorado \$10

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# MEETING ROOM SPECS

## BANQUET MENU

### RAINIER - MORELLO - BING

26' width x 50' length  
10' minimum ceiling height  
1,300 square feet  
10' x 6' drop-down projection screen  
Drop-down LCD projector  
In-room wet bar area  
85" LCD monitor / TV \*bing room only

### MEETING ROOM CAPACITIES

banquet rounds	90
classroom (2 per 6)	56
classroom (3 per 6)	84
theater style	150
u-shape	38
crescent rounds	46
standing reception	125

### ZINK PATIO

outdoor space featuring fire pit  
30' width x 50' length  
1,500 square feet  
banquet capacity of 80  
reception capacity of 90

### PRE-FUNCTION SPACE

13' width x 78' length  
reception capacity of 110  
\*accessibility to zink patio,  
restaurant and all meeting space