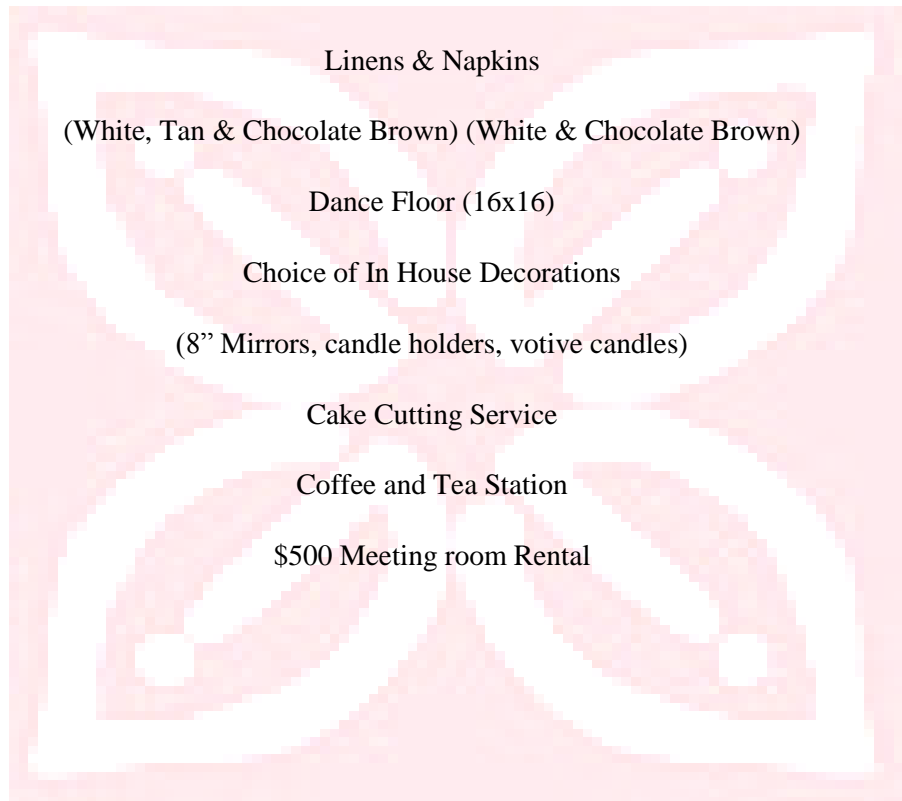


# *The Garden Celebration*

*Silver Wedding Package Includes:*





## *Wedding Dinner Buffet*

### *Comfort Cuisine*

Tossed Green Salad. Ranch & Italian Dressing. Steamed Vegetable Medley. Assorted Bakery Rolls & Butter. *Entrees:* Chicken Marsala. Sliced Roast Beef with Mushroom Sauce. Pan seared Tilapia with Lemon Herb Sauce. Pecan-crusting Chicken with Orange Basil Butter.

### *South of the Border*

Homemade Tortilla Soup. Fresh Salad Green with Ranch Dressing. Refried Beans. Spanish Rice. Salsa, Sour Cream & Shredded Cheddar Cheese. *Entrees:* Chicken Fajitas. Beef Fajitas. Cheese Enchiladas. Add Guacamole a for \$1.95 per person

### *Taste of Italy*

Caesar Salad. Hearty Minestrone Soup. Garlic Baguettes. Italian Blend Vegetables. *Entrees:* Meatballs & Pasta. Cheese Ravioli with Pesto Sauce. Chicken Parmesan. Beef Lasagna. Vegetarian Lasagna.

### *Rustic Barbeque*

*Includes a Choice of Two Sides:* Picnic Potato Salad. Tangy Cole Slaw. Sautéed Green Beans. Maple Baked Beans. Corn on the Cobb. *Served with:* Tossed Green Salad. Ranch & Italian Dressing. Savory Barbeque Sauce. *Entrees:* Sliced Brisket. Baked BBQ Chicken. Smoked Sausage.

***Choose any Buffet and a choice of Two Entrée's for: \$38 per person***



## *Wedding Dinner Plated*

*Accompanied with assorted rolls & Butter*

### *Salads*

Mixed Greens served with Ranch & Italian Dressing.

Tomatoes, Cucumbers, & Red Onions with Balsamic Vinaigrette.

Spinach, Feta Cheese Crumbles, & Cranberries served with Olive Oil and Red Wine Vinegar

### *Entrées*

#### *Roasted Rosemary Chicken*

Chicken Breast Marinated & Slow-Roasted with Lemon, Fresh Rosemary, & White Wine. Served with Creamy Garlic Mashed Potatoes & a Steamed Vegetable Medley

#### *Grilled Boneless Pork Chop*

A Thick, Savory Pork Chop served with Cran-Apple Sauce. Accompanied with Roasted Redskin Potatoes & Sautéed Green Beans.

#### *Herb- Crusted and Roasted Pork Tenderloin*

Tender Slice Pork Seasoned with fresh Herbs & accompanied with smoke Cherry Barbeque Sauce. Served with Creamy Garlic Mashed Potatoes & Glazed Baby Carrots.

*Choose one option of each for: \$41 per person*



## *Bar Service Options*

**Premium Brands:** \$8.50

**House Brands:** \$5.50

**Cordials:** \$6.00

**House Wine:** \$7.00

**Domestic Beer:** \$5.00

**Imported Beer:** \$6.00

*Please Select 3 Domestic & 2 Imported Beers*

**In-Room Bartender:** \$75 per Bartender

### **Premium Brands:**

Absolut, Captain Morgan, Crown Royal, Jack Daniels, Johnnie Walker Black, Malibu, Southern Comfort, Tanqueray, Ketel One, & Maker's Mark.

### **House Brands:**

Bacardi, Beefeater, Cuervo, Dewars, Jim Beam, Seagrams 7, & Smirnoff.

### **Cordials:**

Amaretto DiSarranno, Baileys, Grand Marnier, Jagermeister, Kahlua, Peachtree Schnapps, & Tuaca.

### **House Wine:**

Forestville Chardonnay, Forestville Cabernet, Forestville Merlot, & Beringer White Zinfandel.

### **Domestic Beer:**

Budweiser, Bud Light, Coors Light, Michelob Ultra, & Miller Light.

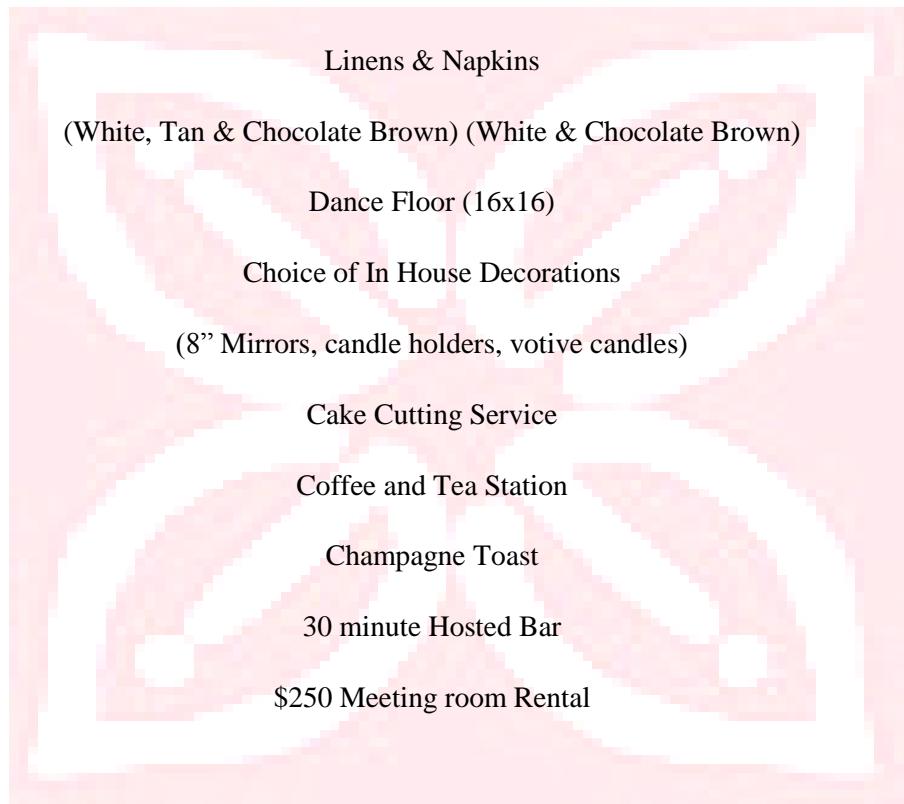
### **Imported Beer:**

Amstel Light, Corona, Dos Equis, Guinness, Heineken, & Shiner Bock.



# The Garden Celebration

Gold Wedding Package Includes:





## *Wedding Dinner Buffet*

### *Comfort Cuisine*

Tossed Green Salad. Ranch & Italian Dressing. Steamed Vegetable Medley. Assorted Bakery Rolls & Butter. *Entrees:* Chicken Marsala. Sliced Roast Beef with Mushroom Sauce. Pan seared Tilapia with Lemon Herb Sauce. Pecan-crusted Chicken with Orange Basil Butter.

### *South of the Border*

Homemade Tortilla Soup. Fresh Salad Green with Ranch Dressing. Refried Beans. Spanish Rice. Salsa, Sour Cream & Shredded Cheddar Cheese. *Entrees:* Chicken Fajitas. Beef Fajitas. Cheese Enchiladas. Add Guacamole a for \$1.95 per person

### *Taste of Italy*

Caesar Salad. Hearty Minestrone Soup. Garlic Baguettes. Italian Blend Vegetables. *Entrees:* Meatballs & Pasta. Cheese Ravioli with Pesto Sauce. Chicken Parmesan. Beef Lasagna. Vegetarian Lasagna.

### *Rustic Barbeque*

*Includes a Choice of Two Sides:* Picnic Potato Salad. Tangy Cole Slaw. Sautéed Green Beans. Maple Baked Beans. Corn on the Cobb. *Served with:* Tossed Green Salad. Ranch & Italian Dressing. Savory Barbeque Sauce. *Entrees:* Sliced Brisket. Baked BBQ Chicken. Smoked Sausage.

***Choose any Buffet and a choice of Two Entrée's for: \$52 per person***



## *Wedding Dinner Plated*

*Accompanied with assorted rolls & Butter*

### *Salads*

Mixed Greens served with Ranch & Italian Dressing.  
Tomatoes, Cucumbers, & Red Onions with Balsamic Vinaigrette.  
Spinach, Feta Cheese Crumbles, & Cranberries served with Olive Oil and Red Wine Vinegar

### *Entrées*

#### *Southwest Grilled Chicken*

Chicken Breast topped with Pepper Jack Cheese, Pico de Gallo, fresh Avocado, & Mild Salsa Cream Sauce. Served with Spanish Rice & Grilled Vegetables.

#### *Atlantic Salmon Filet*

Perfectly Grilled Salmon Filet sprinkled with Lemon Zest & Garlic Butter. Served with fluffy Long Grain Wild Rice & a Steamed Vegetable Medley.

#### *New York Strip Steak*

Rubbed with Garlic & Cooked to your Guest's Satisfaction. Topped with a Peppercorn Cream Sauce.  
Served with a Twice-Baked Potato & a Steamed Vegetable Medley.  
Add Sautéed Mushrooms: \$1.95 per person

#### *Oven-Roasted Prime Rib*

Seasoned Prime Rib cooked to a Pink Warm Center. Accompanied with Au Jus & Horseradish Sauce.  
Served with Roasted Redskin Potatoes & Steamed Broccoli with a Cheddar Cream Sauce.

*Choose one option of each for: \$55 per person*



## *Bar Service Options*

**Premium Brands:** \$8.50

**House Brands:** \$5.50 - **Included in package**

**House Wine:** \$7.00 - **Included in package**

**Domestic Beer:** \$5.00 – **Included in package**

**Imported Beer:** \$6.00

**Cordials:** \$6.00

*Please Select 3 Domestic & 2 Imported Beers*

**In-Room Bartender:** \$75 per Bartender – **Included in Package**

### **Premium Brands:**

Absolut, Captain Morgan, Crown Royal, Jack Daniels, Johnnie Walker Black, Malibu, Southern Comfort, Tanqueray, Ketel One, & Maker's Mark.

### **House Brands:**

Bacardi, Beefeater, Cuervo, Dewars, Jim Beam, Seagrams 7, & Smirnoff.

### **Cordials:**

Amaretto DiSarranno, Baileys, Grand Marnier, Jagermeister, Kahlua, Peachtree Schnapps, & Tuaca.

### **House Wine:**

Forestville Chardonnay, Forestville Cabernet, Forestville Merlot, & Beringer White Zinfandel.

### **Domestic Beer:**

Budweiser, Bud Light, Coors Light, Michelob Ultra, & Miller Light.

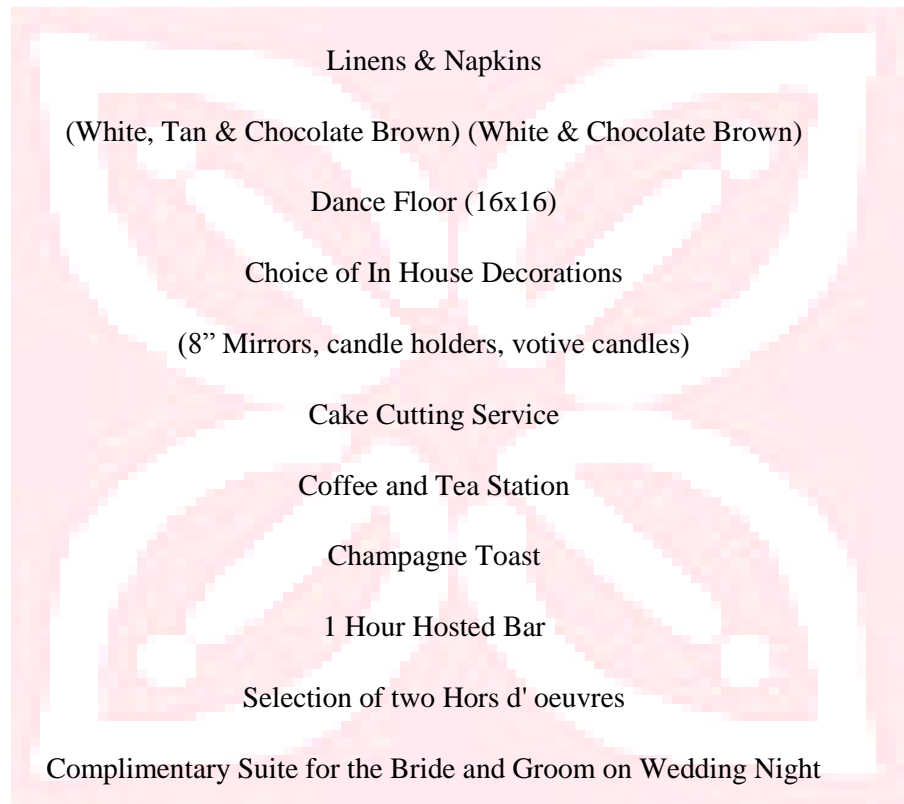
### **Imported Beer:**

Amstel Light, Corona, Dos Equis, Guinness, Heineken, & Shiner Bock.



# *The Garden Celebration*

*Platinum Wedding Package Includes:*



Complimentary Meeting room Rental



## *Wedding Dinner Buffet*

### *Comfort Cuisine*

Tossed Green Salad. Ranch & Italian Dressing. Steamed Vegetable Medley. Assorted Bakery Rolls & Butter. *Entrees:* Chicken Marsala. Sliced Roast Beef with Mushroom Sauce. Pan seared Tilapia with Lemon Herb Sauce. Pecan-crusted Chicken with Orange Basil Butter.

### *South of the Border*

Homemade Tortilla Soup. Fresh Salad Green with Ranch Dressing. Refried Beans. Spanish Rice. Salsa, Sour Cream & Shredded Cheddar Cheese. *Entrees:* Chicken Fajitas. Beef Fajitas. Cheese Enchiladas. Add Guacamole a for \$1.95 per person

### *Taste of Italy*

Caesar Salad. Hearty Minestrone Soup. Garlic Baguettes. Italian Blend Vegetables. *Entrees:* Meatballs & Pasta. Cheese Ravioli with Pesto Sauce. Chicken Parmesan. Beef Lasagna. Vegetarian Lasagna.

### *Rustic Barbeque*

*Includes a Choice of Two Sides:* Picnic Potato Salad. Tangy Cole Slaw. Sautéed Green Beans. Maple Baked Beans. Corn on the Cobb. *Served with:* Tossed Green Salad. Ranch & Italian Dressing. Savory Barbeque Sauce. *Entrees:* Sliced Brisket. Baked BBQ Chicken. Smoked Sausage.

***Choose any Buffet and a choice of Two Entrée's for: \$63 per person***



## *Wedding Dinner Plated*

*Accompanied with assorted rolls & Butter*

### *Salads*

Mixed Greens served with Ranch & Italian Dressing.

Tomatoes, Cucumbers, & Red Onions with Balsamic Vinaigrette.

Spinach, Feta Cheese Crumbles, & Cranberries served with Olive Oil and Red Wine Vinegar

### *Entrées*

#### ***Roasted Rosemary Chicken***

Chicken Breast Marinated & Slow-Roasted with Lemon, Fresh Rosemary, & White Wine. Served with Creamy Garlic Mashed Potatoes & a Steamed Vegetable Medley.

#### ***Grilled Boneless Pork Chop***

A Thick, Savory Pork Chop served with Cran-Apple Sauce. Accompanied with Roasted Redskin Potatoes & Sautéed Green Beans.

#### ***Southwest Grilled Chicken***

Chicken Breast topped with Pepper Jack Cheese, Pico de Gallo, fresh Avocado, & Mild Salsa Cream Sauce. Served with Spanish Rice & Grilled Vegetables.

#### ***Atlantic Salmon Filet***

Perfectly Grilled Salmon Filet sprinkled with Lemon Zest & Garlic Butter. Served with fluffy Long Grain Wild Rice & a Steamed Vegetable Medley.

#### ***Herb-Crusted & Roasted Pork Tenderloin***

Tender Slice Pork Seasoned with fresh Herbs & accompanied with smoke Cherry Barbeque Sauce. Served with Creamy Garlic Mashed Potatoes & Glazed Baby Carrots.

#### ***New York Strip Steak***

Rubbed with Garlic & Cooked to your Guest's Satisfaction. Topped with a Peppercorn Cream Sauce. Served with a Twice-Baked Potato & a Steamed Vegetable Medley.

Add Sautéed Mushrooms: \$1.95 per person

#### ***Oven-Roasted Prime Rib***

Seasoned Prime Rib cooked to a Pink Warm Center. Accompanied with Au Jus & Horseradish Sauce. Served with Roasted Redskin Potatoes & Steamed Broccoli with a Cheddar Cream Sauce

***Choose one option of each for: \$66 per person***

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*All Prices are subject to a 20% service charge and 8.25% state sales tax.*

*3110 Colorado Boulevard Denton Texas, 76210*

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*Hors d'oeuvres*

*A choice of two hors d'oeuvres included in package  
\$2.50 per person per each additional selection*

**Mini Beef Wellington** - Fluffy Puff Pastries filled with Savory Beef.

**Crab Cakes with Remoulade Sauce** - Patties of Crab Meat, Onions, & Herbs Baked Golden Brown. Served with a tart Caper & Herb mayonnaise Sauce.

**Bacon Wrapped Scallops** - Sea Scallops wrapped in smoky Bacon then grilled to perfection.

**Stuffed Mushrooms** - Delicate Button Mushrooms filled with an Assortment of Seasoned Chicken & Sausage.

**Southwest Chicken Rolls** - Shredded Chicken, Black Beans, & whole kernel Corn seasoned with a Spicy Kick wrapped up and served extra Crispy.

**Assorted Petite Quiche** - Tarts with a rich Custard Filling containing Swiss Cheese & an Assortment of Bacon & Spinach.

**Melon Wrapped with Prosciutto** - A Sweet Medley of Honey Dew & Cantaloupe wrapped in Salted & Cured Ham.

**Swedish Meatballs** - Oven-fried Beef Meatballs smothered in Savory Brown Gravy

**Pizza Bites** - Flaky Pizza Crust stuffed with Mozzarella Cheese & Pepperoni Pieces in a perfect Bite-size form.

**Vegetable Spring Rolls** - Fresh Cabbage, Shitake Mushrooms, Bean Sprouts, & Green Onion seasoned with Basil, Garlic, & Ginger. Then wrapped in a Spring Roll & served Crispy with a Sweet Chili Sauce.

**Cheese & Cracker Tray** - An assortment of Cheddar, Colby Jack, & Swiss Cheese Cubes Served with a combination of Deluxe Crackers.



## *Bar Service Options*

**Premium Brands:** \$8.50

**House Brands:** \$5.50 - **Included in package**

**House Wine:** \$7.00 – **Included in package**

**Domestic Beer:** \$5.00 – **Included in package**

**Imported Beer:** \$6.00

**Cordials:** \$6.00

*Please Select 3 Domestic & 2 Imported Beers*

**In-Room Bartender:** \$75 per Bartender – **Included in Package**

### **Premium Brands:**

Absolut, Captain Morgan, Crown Royal, Jack Daniels, Johnnie Walker Black, Malibu, Southern Comfort, Tanqueray, Ketel One, & Maker's Mark.

### **House Brands:**

Bacardi, Beefeater, Cuervo, Dewars, Jim Beam, Seagrams 7, & Smirnoff.

### **Cordials:**

Amaretto DiSarranno, Baileys, Grand Marnier, Jagermeister, Kahlua, Peachtree Schnapps, & Tuaca.

### **House Wine:**

Forestville Chardonnay, Forestville Cabernet, Forestville Merlot, & Beringer White Zinfandel.

### **Domestic Beer:**

Budweiser, Bud Light, Coors Light, Michelob Ultra, & Miller Light.

### **Imported Beer:**

Amstel Light, Corona, Dos Equis, Guinness, Heineken, & Shiner Bock.

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