



**Hilton
Garden Inn®
Frederick**



Wedding Package

Includes:

**Domestic Cheese Display*

Served with Assorted Crackers and Garnished with Fresh Fruit

** Crisp Garden Vegetable Display with Assorted Dips*

** Hot Hors d' Oeuvres*

**4 Hour Call Brand Open Bar*

** Private Holding Room for the Bridal Party with Cocktails,
And Hors d' Oeuvres*

**Champagne and/or Sparkling Cider Toast for all Guests*

** Dinner Entrée Selection*

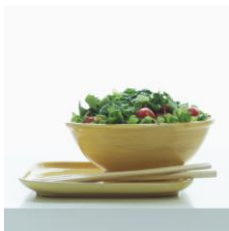
** Complimentary Cake-Cutting Services*

** Complimentary Guest Suite*

for the Bride and Groom on Their Wedding Night

** Special Overnight Accommodation Rate for Wedding Guests*

Per Person Prices for Package are determined by Entrée Selection



General Catering Information

Guarantees

The final number of guests to be in attendance for all banquet functions must be given five (5) business days prior to the event. Once given, this number is then not subject to reduction. The hotel will be prepared to serve 5% above the guaranteed number specified but will not be held responsible for service greater than the guaranteed number of the guests provided. If the guarantee is not provided within this time frame the hotel will utilize the contracted number as the minimum number of guests guaranteed and billed.

Ballroom Minimums

Our revenue minimums are exclusive of tax and service charge. Your Sales Manager will advise you of your minimum requirements based on your chosen function date and time of your event.

Liquor Regulations

Hotel's liquor license requires those alcoholic beverages only to be supplied and dispensed by Hotel employees. Alcohol service will be denied to those guests who appear to be intoxicated or under age. Hotel will refuse service to guests without proper identification. Maryland State Law limits the service of alcoholic beverages to (2) drinks per person per trip to the bar. Hotel reserves the right to discontinue service for the entire event should this is deemed necessary and reasonable. The Hilton Garden Inn is the Only Licensed Authority to Sell and Serve Liquor for Consumption on the Premises; Therefore Liquor is not permitted to be brought into the Hotel.

Bartender Fee

The Hilton Garden Inn has a standard setup Fee of \$100.00 per Bartender. One per 100 people.

Food and Beverage Service

All food served at the Hilton Garden Inn must be prepared by our culinary staff unless approval has been granted by your event manager. All food by the Hilton Garden Inn may not be taken from the premises after it has been prepared and served. All Food and Beverage Pricing Confirmed Six Months Prior to Event Increases Guaranteed Not to Exceed 5% Annually. All Food and Beverage Prices are Subject to a 20% Service Charge, and a 6% Maryland Sales Tax.

Payment

10% or \$500 advance deposit is required in order to confirm a booking. All advanced deposits are nonrefundable and may be made in the form of a personal check, credit card, cash, money order or cashiers check. All final payments must be made in the form of cash, money order, cashiers check or credit card two weeks prior to the function.

Hors d' Oeuvres

Please Select 3

*Mini Crab Cakes
Bacon Wrapped Scallops
Large Pork Dumplings
Phyllo with Brie, Almond and Pear
Mini Beef Wellingtons
Chicken Skewers (BBQ or Teriyaki)
Vegetable Egg Rolls
Beef Teriyaki Brochettes
Chicken & Pineapple Brochettes
Shrimp Jammers with Jalapenos & Cheese
Crab Stuffed Mushrooms
Mini Assorted Quiche*

****Hors d' Oeuvres Average Three Pieces Per Guest***



Salad

Please Select 1

- *Mixed Garden Greens Salad with Cucumber, Tomato, Carrot, and Choice of Dressing*
- * Classic Caesar Salad with Romaine Lettuce, Parmesan Cheese, Croutons and Creamy Caesar Dressing*
- * Spinach Salad topped with red onion, shredded carrots, Pecans, Cherry Tomatoes, Crumbled Bleu Cheese and Tossed with Raspberry Vinaigrette*

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Entrée Selections

Prime Rib of Beef

*Presented with Au Jus and a Creamy Horseradish Sauce
\$82 per Guest*

Chicken Breast Saltimbocca

*Served with a Marsala Cream Sauce
\$75 per Guest*

Potato Encrusted Salmon Filet

*Served with a Pomery Mustard Sauce
\$78 per Guest*

Maryland Crab Cakes

*Accompanied with a Sweet Corn Relish and a Tangy Tartar Sauce
\$84 per Guest*

Jumbo Stuffed Shrimp with Maryland Crab

*Topped with a Hollandaise Sauce
\$85 per Guest*

Chicken Florentine

*Topped with a Sweet Cream Sauce
\$75 per Guest*

Roasted Pork Loin

*Served with a Hawaiian Teriyaki Glaze
\$78 per Guest*

Combination Dinner

*Selection of One Beef Entrée and One Chicken or Fish Entrée
\$89 per Guest*

*All Meals Include Chef's Choice of Vegetable
And Your Choice of Rice Pilaf, Wild Rice or Oven Roasted Potato
Served with Freshly Brewed Coffee and Tea*

******Vegetarian and Children Meals can be provided upon Request***

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Upgrades to Enhance Your Wedding...

Intermezzo Course

*A Delicious Sorbet Offered in Your Choice of Lemon or Raspberry
\$4 per Person*

Deluxe Viennese Table

*Fresh Sliced Seasonal Fruit with Chocolate Fondue,
Miniature Italian Pastries & Assorted Cookies
Gourmet Cakes, Tortes & Tarts
\$15 per Person*

Chocolate Truffles

*Added to your Wedding Cake
\$3per Person*

Chocolate Fountain

**Prices and details available upon request*

Champagne Fountain

**Prices and details available upon request*

Dance Floor

*Available in Dark Wood or Traditional Black and White Checkered
\$500*

Carving Stations

**Prices and details available upon request*

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Package Bar

Included in your wedding package will be a Fully-Stocked Bar Featuring Call Brand Drinks to include:

Absolute Vodka, Tanguray Gin, Captain Morgan Rum, Dewers Scotch, Jim Beam, Jose Cuervo Tequila, Assorted Domestic Beer, Imported Beer and Wine

Premium Brands

Grey Goose Vodka, Bombay Sapphire Gin, Barcardi Silver Rum, J&B Scotch, Jack Daniels, Crown Royal Bourbon, 1800 Silver Tequila

Additional \$10 per Person

Beer and Wine Bar

Assorted Domestic Beer, Imported Beer and Wine

This option removes \$9 per person from the package price

Host Bar / Cash Bar Alternative

Couples have the option of eliminating open bar service. **This option removes \$20 per person from the package price. Drinks may be purchased individually by the guests as a Cash bar or be billed to the event total, on a per drink basis, as a Host bar.*

Call Brands

Mixed Drinks \$6.00 Per Drink

Domestic Beer \$4.00 Per Bottle

Imported Beer \$4.25 Per Bottle

Wine \$5.50 Per Glass

Premium Brands

Mixed Drinks \$6.50 Per Drink

Domestic Beer \$4.00 Per Bottle

Imported Beer \$4.25 Per Bottle

Wine \$6.00 Per Glass

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