

BREAKFAST ENTREES

Entrees include a glass of chilled Apple Juice or Orange Juice

Rise and Shine Special \$15/ person

Scrambled Eggs
Oven Roasted Potatoes
Apple Wood Bacon or Sausage Pattie
Buttermilk Biscuit or Homemade Muffin

American Hoosier's Choice \$17 / person

Scrambled Eggs w/ peppers and onions
Oven Roasted Potatoes
Texas Cinnamon French Toast w/syrup
Apple Wood Bacon or Sausage Pattie
Buttermilk Biscuit or Homemade Muffin

Healthy Choice \$12 / person

Assorted Yogurt or Cottage Cheese
Sliced Seasonal Fresh Fruit
Homemade Muffin

BREAKFAST BUFFET

American Continental Breakfast \$16 / person

Chilled Juices, Coffee and Assorted Tea
Assorted Danish, Muffins and Bakery breads
Bagels w/ Cream Cheese butter and preserves
Seasonal Fruit Display
Yogurts

Hoosier's Breakfast \$18 / person

30 Person Minimum

Chilled Juices, Coffee and Assorted Tea
Scrambled Eggs
Western Style Scrambled Eggs
O'Brien Potato
Bacon or Sausage
Texas Cinnamon French Toast w/syrup
Assorted Danish, Muffins
Fresh Seasonal Fruit Bowl

Fast Track Breakfast \$14 / person

Coffee and Assorted Tea
Assorted Danish, Muffins, Bakery breads
Seasonal Fruit Display

BREAKFAST ENHANCERS

To accent your breakfast buffet or continental breakfast
Please choose from the following selection

Warm Oatmeal or Grits

\$4.95 / person

Breakfast Croissant sandwich

(Ham, egg, & Swiss cheese)

\$5.95 / person

Yogurt Parfait

Granola, Strawberry

(Low-fat)

\$6.00 / person

Buttermilk Biscuits with Sausage Patties

And Cheddar and Jack Cheese

\$4.95 / person

Breakfast Burrito

(Egg, Monterey Jack Cheese, Salsa)

\$4.95 / person

Quiche Squares

\$4.95 / person

Corned Beef Hash

(Corn Beef, onions potatoes, and spices)

\$5.95 / person

Breakfast Cereal

(Choice of one)

Cheerios Honey Nut

Corn Flakes

Cinnamon toast crunch

Golden Graham

Oat N' Honey Granola

Gluten-free rice Chex

Gluten-Free Corn Chex

\$5.00 / person **add any two** for \$10.00 / person

A LA CARTE

Beverages

Coffee	\$28/Gallon
	\$18/Pot
Lemonade	\$18/Gallon
Chilled 2% Milk	\$12/Carafe
Orange Juice	\$16/Carafe
Apple Juice	\$16/Carafe
Cranberry Juice	\$16/Carafe
Soft Drinks	\$4/Can
Spring Water	\$3/Bottle
Fruit Punch	\$18/Gallon

Bakery Breads

Fresh Baked Danishes	\$27/Dozen
Fresh Baked Muffins	\$25/Dozen
Bagels w/Cream Cheese	\$25/Dozen
Fresh Baked Cookies	\$25/Dozen
Brownies	\$25/Dozen
Assorted Coffee Cake	\$27/Dozen

Snack

	Small*	Large*
Vegetable Tray	\$150	\$230
International Cheese Tray	\$185	\$290
Seasonal Fruit Tray	\$170	\$240
Assorted Candy	\$24/Dozen	
Granola Bars	\$24/Dozen	
Trail Mix	\$23/Pound	
Potato Chips w/Dip**	\$17/Pound	
Tortilla Chips w/Salsa	\$18/Pound	
Mixed Nuts	\$30/Pound	
Yogurt	\$4/Each	
Pretzel w/Dip**	\$17/Pound	

*Small Tray (40-50 people)

*Large Tray (80 -100 people)

*Dip Options- Ranch, Onion, or Spicy Buffalo

Specialty Breaks

Sweet & Savory Break \$15

Includes Soft Drinks, Freshly Brewed Regular & Decaffeinated Coffee, Assorted Hot Teas and your Choice of 2 of the following from our `Sweet & Savory Collection: (Additional items may be added for just \$2 more per item.)

Sweet Collection

- . Blondie Brownies
- . Strawberry Shortcake
- . Snickers
- . Reese Peanut Butter Cups
- . Regular M & M
- . Chocolate covered Pretzel Sticks
- . Butter Finger
- . Hershey's Bar
- . Kit Kat
- . Double Chocolate Chip Cookie
- . Carnival M & M Cookie
- . Oatmeal Raisin
- . Peanut Butter Cookie
- . Caramel Popcorn

Savory Collection

- . Carrot & Celery Stick w/Ranch
- . Homemade Potato Chips
- . Deluxe Mixed Nuts
 - . Tri-Colored Tortilla Chip & Salsa
- . Soft Pretzels Bites w/ Honey Mustard Dip
 - . Flavor Popcorn (Cajun, Lemon Pepper, Garlic)
- . Hummus with Pita Chips
- . Spicy trail mix
- . Fruit & Nuts Trail Mix
 - . Gluten-Free Potato Chips
- . Granola Honey Almond Flax
- . Granola Chewy Trail Mix
 - . Soft Pretzel w/Spicy Mustard, Cheese Sauce
- . Bagel w/ Cream Cheese

ALL DAY AND TEMPTING BREAKS

All Day Package #1 \$30/ Person

- *Fast Track Breakfast
- Assorted Danish, Muffins, Bakery Breads, Coffee, Hot Tea
- *Mid-Morning Coffee Refresh
- Seasonal fruit Display
- *Deli Buffet w/Pasta salad
- *Sweet & Savory Afternoon Break
- * Spring Water or soda

All Day Package #2 \$35/ Person

- * American Continental Breakfast
- Chilled Juices, Coffee, Hot Tea
- Assorted Danish, Muffins, Bakery bread
- Bagels w/ Cream Cheese butter and preserves
- *Mid-Morning Coffee Refresh
- Seasonal fruit Display
- Yogurt
- * Deli Sandwich w/Chips
- * Sweet & Savory Afternoon Break
- *Spring Water or soda

All Day Package #3 \$40 /Person

- * American Continental Breakfast
- Chilled Juices, Coffee, Hot Tea
- Assorted Danish, Muffins, Bakery bread
- Bagels w/ Cream Cheese butter and preserves
- Seasonal fruit Display
- Yogurt
- *Chef Choice Hot Buffet & Dessert
- *Soda or Lemonade & Iced Tea

One Hour Break Service

30 person minimum

Half- Time 2nd Quarter

- Trail Mix; warm soft Pretzels with Spicy mustard, Flavored Popcorn
- Freshly Brewed Coffee and Assorted Hot Tea
- \$15.00 / person Add \$3.00 / person for mini hamburgers

Sweet Lover's Dream

- Blondie Brownies, Cookies, Assorted candy bars, Chocolate covered Pretzels
- Seasonal Fruit w/ dipping sauce,
- W/ Bottle water, Soda, Coffee and Milk
- \$17.00 / person

Healthy Fitness

- Sliced, Whole Fruit, Mix nuts, Cottage cheese, Dried Fruit,
- Energy Drinks, Bottle Water, Green Tea
- \$18.00 / person

PLATED LUNCHESES

Lunches include freshly brewed coffee or tea w/ chef's choice dessert

Additional \$2 per person will apply for more than one entree choice, maximum of 2 entrees

SALADS

Pear Salad Entrée \$18

Blue Cheese Crumbles Poached Broiled Pear on a Bed of Spring mix Greens, Drizzled with a Raspberry Vinaigrette

Caesar Salad Entrée \$17

Chopped Romaine Lettuce, Shave Parmesan Cheese, Crispy Seasoned Croutons, Topped with Creamy Caesar Dressing

Fiesta Garden Cobb Entrée \$17

Mix Green Lettuce, Chopped Eggs, Cheddar Jack Cheese, Chopped Tomato, Red Onions, Chopped Apple wood Bacon,

Added Grilled Chicken: \$2.00 / Added Grilled Flank Steak: \$4.00 / Added Sautéed Gulf Shrimp: \$5.00

SANDWICHES

All Sandwich Served with Homemade Potato Chips and a choice of, Pasta Salad, Cottage Cheese, Potato salad or Seasonal Fruit Cup

***Deli Plate \$18**

Turkey, Roast Beef, Ham, with lettuce, Tomato, Red Onion, Pickle Spear , on a Rustic Bun

Southern Style Fried Chicken Breast \$19*

Southern Style Fried chicken Breast with Lettuce, Tomato, Red Onion, Pickle Spear, with Honey Mustard Sauce, on a Rustic Bun

French Dip \$19**

Roasted Prime Rib with Sautéed Onions smothered Provolone Cheese on a Baguette Bread
Served with Au Jus

Roasted Turkey Sandwich \$17

Oven Roasted Turkey, with Apple Wood Bacon, Swiss cheese, Lettuce, Tomato, Red Onion, Pickle Spear, On Sour Dough Bread

Vegetarian Garden Burger \$18*

Delicious Garden Burger with cheddar Cheese, Lettuce, Tomato, Red Onion, Pickle Spear, on a Rustic

Southwestern Steak Wrap \$20

Grilled Thin Flank Steak, With Lettuce mix, Diced Tomatoes, Sautéed Onions and Peppers, Shredded Cheddar Jack Cheese, in a Spinach Tortillas

Angus Beef Burger \$20*

6oz Angus Beef Burger, with American and Swiss cheese, Lettuce, Tomato, Red Onion, Pickle Spear, On a Rustic Bun (Our Burgers Are Cooked, no red but still juicy)

** Rustic Buns can be Gluten –Free upon Request*

***Warm Sandwich*

LUNCH ENTREES

All Plated Luncheon include House salad, Choice of Green Beans, Glazed Carrots, Sweet Corn, Choice of Rice Pilaf, Oven Roasted Potato, or Whipped Creamy Mash Potatoes with Gravy, Rolls, Iced Tea, Coffee, Chef's Dessert

Herb Roasted Bone-in Chicken Breast \$20

Herb Roast Chicken Breast, Thyme, Rosemary, Oregano, Seasoning Salt, Black Pepper,

Meat Lasagna \$19

Our Lasagna is Meaty with Mozzarella Cheese, Herb Blended and Marinara sauce, Served with Garlic Bread

Roasted Pork loin \$20

Slow Roasted Pork loin rubbed with a Dijon Mustard, Rosemary Seasoning, served with Apple Bourbon Glaze

Vegetable Lasagna \$18

Our Vegetable Lasagna is Hearty with Mozzarella Cheese Herb Blend, and Marinara sauce, Served with Garlic Bread

Roast Beef \$17

Thinly Sliced Roast Beef served with our Fresh Thyme Demi Glaze

Salmon Au Poive \$23

Atlantic salmon Grilled with crushed peppercorn, Topped with a Light Cognac Cream Sauce and a Crispy Onion Garnish

***Chicken Parmesan \$18**

Breaded Boneless Breast of Chicken Topped with Marinara Sauce Provolone Cheese and Parmesan Served with Fettuccini

Grilled Sliced Flank Steak \$20

Marinated & Grilled Flank Steak, Sliced thinly and drizzled with a Tomato Spinach sauce

***Chicken Medley \$18**

Grilled Sliced chicken Stripes with Broccoli, Carrots, Cauliflower, Red Pepper, served with a creamy white sauce on a bed of Fettuccini

6oz Ribeye Steak \$23

Grilled Ribeye Steak served with sautéed Onions, Peppers, Mushrooms

***These Items do not come with a Choice of Starch**

LUNCH BUFFET

(30 person minimum)

\$3 / person Fee on Guarantees fewer than 30 Guests

Deli Buffet comes with House Salad, with Dressings (1) One Choice of Caesar Salad or Fruit salad, (1) one Choice of Pasta Salad or Potato salad or Cole Slaw, (1) One Choice of Homemade Potato chips or Pretzels

Deli Buffet \$22

(1) Choice of One Soup

Chicken Noodle Soup Tomato Basil Soup

Creamy Cheddar Broccoli Soup

Deli Meat platter with Sliced Roast Beef, Roasted Sliced Turkey Breast, Sliced Virginia Ham

Platter of American, Swiss, Cheddar

Platter of Red Leaf Lettuce, Sliced Tomatoes, Thinly Sliced Red Onions, Pickle Spears

Deli tray Condiments: Spicy Mustard, Horseradish, Regular mustard, and mayonnaise

Assorted Breads Rustic Buns, Whole Wheat, Sourdough, Rye, White Breads

Chef Choice of Dessert

Freshly Brewed Coffee, Iced Tea, Water

**All Buffets Have a 1 Hour Service Time
Prices are Subject to Change**

Hot Lunch Buffet

Traditional Buffet comes with House Salad, with Dressings (1) One Choice of Caesar Salad or Fruit salad, (1) one Choice of Pasta Salad or Potato salad or Cole Slaw

Traditional Buffet \$25

(1)Choice of One Soup

Corn Chowder Creamy Broccoli

Black Bean Vegetable

Minestrone

(2) Choices of Two *Entrée Pick any Two*

Pull Pork Meatloaf

Country Fried Chicken Salmon w / Lemon Pepper Caper

* Spaghetti & Meatball Tilapia Fish lemon Lime Zest

Roasted Pork loin w/apple Bourbon Glaze *Meat Lasagna /or Vegetable

Pizza two Kinds One meat & one veggie

Chef Choice of Vegetable

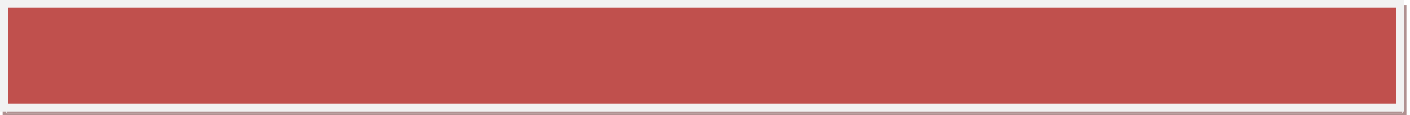
(1) Choice of One Starch / * no Starch Dishes

Rice Pilaf, Oven Roasted Potato, Butter Pasta Noodles, or Whipped Potatoes& Gravy

Rolls

Chef Choice of Dessert

Freshly Brewed Coffee, Iced Tea, Water



Entrees Include House Salad, Chef's Choice of Vegetable and Choice of Rice Pilaf, Oven Roasted Potato or Whipped Potato, Baked Potato, Rolls, Iced Tea, coffee and Chef's Dessert

Additional \$3 per person will apply for more than one entrée choice, Maximum of two entrée

Grilled Walleye \$26

Grilled Seasoned Walleye w/ dash of lemon pepper, topped with Herb butter

Prime Rib \$24 8oz, \$27 12oz

Slow cooked Prime Rib w/rosemary au jus and horseradish

Filet Mignon Market Price

8oz Hand-cut filet of beef grilled with herb butter

Pork Chop \$25

Grilled Pork Chops w/ orange cranberry stuffing, topped with an Apple Bourbon Glaze

Country Fried Bone-in Chicken Breast \$22

Hand Breaded fried chicken

Braised Short Rib \$26

Braised Short rib cooked with Peach flavor Chipotle BBQ sauce

Grilled Swordfish \$27

Served with Mango Salsa

Vegetable Lasagna \$19

With a Béchamel sauce

Pesto Chicken \$19

Grilled Chicken breast topped with Fresh Mozzarella and Basil pesto

Lightly Cajun Atlantic salmon \$25

Lightly Cajun Salmon with Mango salsa

Meat Lasagna \$20

With basil Marinara sauce

BUFFET DINNER

(30 person minimum)

\$3 / person Fee on Guarantees fewer than 30 Guests

Includes Ice Tea, Rolls, and Chef's Dessert

Choice of 2

Mixed Salad greens w/ dressings

Caesar Salad

Pasta Salad

Potato Salad

Macaroni Salad

Seasonal Fruit Salad

Choice of 1

Green Bean Almandine

Vegetable Medley

Corn O'Brien

Honey Glazed Carrots

Brussels sprouts w / Cranberry's

Choice of 1

Oven Roasted New Potato

Mashed Potato

Rice Pilaf

Macaroni pasta

Chive potato Au Gratin

Choice of 2 for \$27, 3 for \$30

Grilled Flank Steak w/ sautéed Mushroom and Onions in Au jus

Roasted Pork loin w/ Apple Bourbon Glaze

Country Fried Chicken

Baked Lasagna (meat or Vegetable)

Chicken Florentine w/ Roasted red Peppers

Sweet Bourbon Salmon

Southern Style BBQ Ribs

Garden Alfredo Fettuccini or Cajun Chicken

Chicken Pesto w/Roasted Vegetable

Chef's Pull Pork

Roasted Chicken Rigatoni w/ tomato Basil Cream Sauce

Color Tortellini Pasta W/ Pesto Sauce

Tuna casserole

Baked Penne Bolognese

Chicken Marsala

Beef Bourguignon

Sweet & Sour Chicken

HORS D' OEUVRES

**Butler Service \$100 per 50 People
(Fee period is not to exceed 2 hours)**

	50 Portions	100 Portions
Broccoli Cheddar Bites	\$90	\$175
Corn & Jalapeno Spicy Nuggets	\$95	\$180
Chicken Tenders	\$95	\$180
Southwestern Style Chicken Egg Rolls	\$100	\$195
Bacon wraps Scallops	\$120	\$230
Chicken Wings (BBQ, Buffalo, Garlic)	\$95	\$180
Swedish Meat Balls	\$75	\$160
Mini Crab Cakes	\$130	\$250
Shrimp Cocktail w/ Our Spicy Cocktail Sauce	\$135	\$290
Vegetable Egg Rolls w/ Sweet Sour Sauce	\$95	\$180
Mini Crisp Chicken Sliders	\$100	\$195
Empanada Steak and Cilantro w/Fresh Salsa	\$110	\$200
Hummus Roasted Pepper w/Pita Chips	\$85	\$165
Satay Thai Chicken w/ Sweet Chili Sauce	\$95	\$180
Mini Chicken Quesadilla	\$100	\$190
Crab Rangoon w/ Sweet Chili Sauce	\$120	\$220
International Cheese Tray w/ Carr's Cracker's	Small \$190	Large \$345
Baked Brie Cheese – Served w/ Fresh Sliced Fruit and Toast Points	\$190	\$345
Fresh Fruit w/ dipping sauce	\$170	\$310
Fresh Crudities w/ Garden Ranch Dip	\$165	\$300

*** Small Tray (40-50 people). Large trays (80-100 people)**

\$150 Bartender and Set-up for a Period of Three Hours
If sales exceed \$500 per Three Hours, the Bartender and set-up fee will be waived

Keg Options

Domestic	\$285/Keg*
Imported	\$370/Keg*
Domestic pony	\$170/Keg*
Imported pony	\$195/Keg*

Cash Bar

Prices per Beverage

Premium brands	\$8.50
Call brands	\$7.25
Wells brands	\$5.95
Beer	\$5.00
Premium beer	\$6.50
House wine	\$6.50
Premium wine	\$8.50
Soft drinks	\$3.00
Bottled water	\$3.00
Red Bull	\$3.50

Host Bar

Prices per Beverage

Call brands	\$6.75
Wells brands	\$5.50
Beer	\$4.50
Premium beer	\$6
House wine	\$6
Premium wine	\$8
Soft drinks	\$3
Bottled water	\$3
Red Bull	\$3.50

GENERAL POLICY INFORMATION
Hilton Garden Inn Indianapolis Airport

8910 Hatfield Dr. Indianapolis, IN 46231

FOOD AND BEVERAGE

ALL FOOD AND BEVERAGES ARE PROVIDED EXCLUSIVELY BY THE HILTON GARDEN INN INDIANAPOLIS AIRPORT. NO FOOD OR BEVERAGES MAY BE BROUGHT INTO THE BANQUET FACILITY.

(*INCLUDING ALL ALCOHOLIC AND NON-ALCOHOLIC BEVERAGES)

If outside food & beverage is brought into the banquet facility, the Hilton Garden Inn reserves the right to charge a penalty fee for those items based on current menu pricing.

The menus provided in our brochure offer suggestions. Menus may be customized. Our sales and catering team will assist you in creating menus to meet your specific requirements. Please note that prices and menus are subject to change at any time. Menus should be finalized one month prior to the event. Hilton Garden Inn Indianapolis Airport has an open bakery policy for special event cakes such as wedding cakes; you may use any baker that has a proof of insurance, Retail Merchants License, and board of health certificate. There is a cake cutting fee of \$1.50 per person, which includes cake cutting, china, and service. The client is responsible for contacting their baker directly to make arrangements.

GUARANTEES

The guaranteed number of guests should be communicated to our office four (4) business days prior to the event date. You may increase the number of guests up to (72) hours prior to the event, but you may not decrease once the guarantee has been given. All charges will be based on the guaranteed number, or actual attendance, whichever is greater.

SERVICE CHARGE AND TAXES

21% service charge added to the event total.
9% tax will be applied to all food and beverage.
7% tax will apply to all other charges.

FACILITY FEES

Rental charges apply to all rooms. Banquet rooms are credited based on the volume of Food and Beverage consumed. Please refer to your specific contract for your rental agreement. Function start times and conclusion times are strictly enforced. The additional time must be reserved in advance of the function. Clients may reserve the banquet facilities to be occupied 24 hours daily based on space availability. Additional fees will be assessed. All alcoholic beverage service is suspended 30 minutes prior to the conclusion of the function. An additional \$200 fee is applied for excessive room set-up changes that occur within twenty-four (24) hours of scheduled event start time.

FOOD AND BEVERAGE

Food items and beverages for buffets and appetizer receptions will only be available for consumption for a maximum period of one hour following the serving time. No food or beverages provided by the hotel may be removed from the property. All alcoholic beverage service is suspended 30 minutes prior to the conclusion of the function.

PRICING FOR CHILDREN

Our Chef can produce child friendly meals upon request. Special pricing is available if you choose to have the same buffet meal for the children ages three to ten attending your function.

SPECIAL DIETARY NEEDS

Our Chef can prepare and meet most special dietary or vegetarian needs. Please make your request in advance to your sales and catering manager. The hotel may not be able to fulfill any requests made without advance notice.

BILLING/DEPOSITS

For all food, beverage, and miscellaneous items, a form of payment is due forty eight (48) hours prior to event. Any additional items charged on a consumption basis will be paid at events conclusion. For all social functions a deposit in the amount of 15% of the estimated charges is due upon the submission of a signed contract. Final payment for all social functions is due ten (10) business days prior to event. We will provide a Banquet Event Order form with an itemized list of all known charges prior to event. A check will be issued by the hotel within 30 days of the conclusion of the function for any over payments.

DECORATIONS

While choosing decorations for your event, please keep in mind the following guidelines:

- No items may be affixed to any wall.
- All candles must be in a container that protects the flame.
- No confetti is permitted. Otherwise, a \$200 additional clean-up fee will be assessed.
- All items must be removed upon the completion of the event.
- The Hilton Garden Inn Indianapolis Airport is not responsible for items damaged or left after the event.

*We allow pre-arranged advance access to meeting rooms based on availability.

MISCELLANEOUS

All events must end by 1 A.M.

The Hilton Garden Inn Indianapolis Airport is a full-service facility. The hotel maintains black or white table linen and white napkins. You may choose the standard hotel linen or for a nominal charge the hotel can obtain colors of your choice. An additional \$200 fee is applied for excessive room set-up changes that occur within twenty-four (24) hours of scheduled event start time.

PERFORMANCE

This agreement is contingent upon the ability of the hotel management company to complete and is subject to labor troubles, disputes or strikes, accidents, government requisitions, restrictions upon travel, transportation, food, beverages or supplies and other causes-whether enumerated herein or not- beyond the control of the management preventing or interfering with the performance.

CANCELLATIONS

Hilton Garden Inn Indianapolis Airport reserves the right to assess a cancellation fee.

Cancellation fees are as follows:

0-30 Days	100%
31-60 Days	75%
61-90 Days	30%
90-120 Days	15%
121+ Days	0%