

Wedding Menu



 **Hilton
Garden Inn**[®]
North Little Rock

4100 Glover Lane
North Little Rock, AR 72117
501-945-7444



4100 Glover Lane
North Little Rock, AR 72117
501-945-7444

Helpful Wedding Reception Guidelines

FUNCTION SPACE: A security deposit equal to the total meeting room fee is due upon signing of the contract. Payment must be made in full and not in installments. The Pinnacle Ballroom is available for \$1200 per event, or individual Salons are \$400 per event.

FOOD AND BEVERAGE: Menu selection and specific requests should be finalized six weeks prior to your wedding. All food and beverage prices are guaranteed 6 months from the date of the function. Suggested wedding packages and menus are available but we will be glad to design menus at your request to fit specific needs. The hotel *must supply* all food, beverage, and alcohol. We do allow only the wedding cake and groom's cake to be provided by an outside vendor.

ALCOHOLIC BEVERAGES: Complete beverage services are available at the hotel. Please see your catering staff for details. The hotel is the only authorized licensee able to sell and serve liquor, beer and wine on the premises. Guests may not bring alcoholic beverages into the meeting rooms not purchased at the property. In compliance with the Arkansas Liquor Laws, no alcoholic beverages may be served or sold to any person under the age of 21 or after 12:00AM.

GUARANTEES: The total estimated balance for all food and beverage charges will be due *seven business days prior to your event*. Payment for estimated charges may be made by check, cash or credit card at that time. If you select a buffet or plated meal, the guarantee is due at least 5 business days prior to your event. If your event is on the weekend, the guarantee is due on Monday. If the final guarantee is greater than the previous estimated charge, the final balance will be due on Monday and can be paid by cashier's check, cash or credit card. Personal checks are not accepted at this time. If less than the guaranteed number of guests attends the function, the final guarantee still is charged. If additional guests arrive over the final guarantee, the difference is due by the close of the event. If no guarantees are given, the number on the contract will be used as the guideline.

CANCELLATION: In the event that you should need to cancel you event, the initial deposit on the room will be forfeited.

The hotel has over 4,000 sq. ft. of meeting space, and assigns function space based on all scheduled events. We reserve the right to assign all events based on final guarantees. Please visit www.northlittlerock.HGI.com to see photographs of the ballroom and guest rooms. Schedule your next event starting with e-Events on our web page.

Thanks for coming by the Hilton Garden Inn

*A Day You'll Remember
Forever*



Congratulations on your upcoming wedding!

The Hilton Garden Inn Pinnacle Ballroom provides an excellent location for your wedding and reception with 3356 sq. ft. of space to accommodate seating for 300 guests reception style or 200 seated for a formal dinner celebration.

Room Fees:

Pinnacle Ballroom Rental \$1200 per day which includes everything you will need for a successful celebration.

Linen, tables, chairs, silverware, banquet tables, skirting, china, microphones, head tables, etc. We will set up the items listed and clean up the full event.

All food, beverage, and alcohol must be provided by the hotel. You are welcome to bring Wedding Cakes from the vendor of your choice.

Included some sample menus for your review. Several wedding packages are available. Customized menus can be designed for your special occasion by our culinary team.

Contact me today to set up an appointment to discuss your special day!

*Shannon White
Catering Manager
501-945-7444*

swhite@midashospitality.com

It's your Big Day - let us make it special!



Diamond Reception

*Elegance Display of Cheeses and Sliced Fruit with French Baguettes and Crackers
Market Fresh Crisp Vegetable Display and Assorted Dips*

Hot & Cold Hors D'oeuvres *(10 Pieces per Person)*

Selection (2) Cold Hors D'oeuvres

*Spinach Dip with Pita Chips
Ham or Turkey Pinwheels
Spinach & Tomato Pinwheels
Tomato, Basil and Parmesan Bruschetta
Smoked Ham Mousse on Pumpernickel Bread
Antipasto Bites*

Selection (3) Hot Hors D'oeuvres

*Chicken Drummettes
Cheese Quesadillas with Salsa & Sour Cream
Fresh Cheese Stuffed Mushrooms
Grilled Kielbasa Sausage with Peppers & Onions
Hawaiian Kabobs of Cubed Chicken and Pineapple with Sweet & Sour Sauce
Hot & Spicy Buffalo wings with Celery Sticks
Barbeque or Swedish Meatballs*

The Carvery

Served with the appropriate Condiments and Garnishes

*Baked Ham
Smoked Turkey Breast
Roasted Sesame Pork Loin*

*Citrus Punch
A Minimum of 50 Guests is required*

\$32.50++ Per Guest



Emerald Reception

*Elegance Display of Cheeses and Sliced Fruit with French Baguettes and Crackers
Market Fresh Crisp Vegetable Display and Assorted Dips*

Hot & Cold Hors D'oeuvres (15 Pieces per Person)

Selection (3) Cold Hors D'oeuvres

*Spinach Dip with Pita Chips
Chocolate Dipped Strawberries
Ham or Turkey Pinwheels
Spinach & Tomato Pinwheels
Tomato, Basil and Parmesan Bruschetta
Smoked Ham Mousse on Pumpernickel Bread
Antipasto Bites*

Selection (4) Hot Hors D'oeuvres

*Chicken Tenders with Honey Mustard
Hawaiian Kabobs of Cubed Chicken and Pineapple with Sweet & Sour Sauce
Hot & Spicy Buffalo wings with Celery Sticks
Chinese Egg Rolls with Hot Mustard
Chicken Chimichangas
Fresh Seafood Stuffed Mushrooms
Shrimp and Pork Egg Rolls with Chinese mustard and Sweet & Sour Sauce
Grilled Kielbasa Sausage with Peppers & Onions*

The Carvery

Served with the appropriate Condiments and Garnish

*Baked Ham
Smoked Turkey Breast
Roasted Sesame Pork Loin
Steamship Round of Beef*

*Citrus Punch
Champagne Toast*

A Minimum of 50 Guests is required \$38.50++ Per Guest

Pearl Reception

*Elegance Display of Cheeses and Sliced Fruit with French Baguettes and Crackers
Market Fresh Crisp Vegetable Display and Assorted Dips*

Hot & Cold Hors D'oeuvres

(15 Pieces per Person)

Selection (3) Cold Hors D'oeuvres

*Spinach Dip with Pita Chips
Chocolate Dipped Strawberries
Ham or Turkey Pinwheels
Spinach & Tomato Pinwheels
Tomato, Basil and Parmesan Bruschetta
Smoked Ham Mousse on Pumpernickel Bread
Antipasto Bites*

Selection (4) Hot Hors D'oeuvres

*Chicken Tenders with Honey Mustard
Hawaiian Kabobs of Cubed Chicken and Pineapple with Sweet & Sour Sauce
Chinese Egg Rolls with Hot Mustard
Fresh Seafood Stuffed Mushrooms
Shrimp and Pork Egg Rolls with Chinese mustard and Sweet & Sour Sauce
Chicken Quesadillas with Sour and Salsa
Coconut Shrimp with Mango Salsa
Mini Crab Cake with Cajun Remoulade
Southwestern Grilled Shrimp with Baja Sauce
Mini Pull Pork Sandwiches on Hawaiian Roll*

The Carvery

Served with the appropriate Condiments and Garnish

*Baked Ham
Smoked Turkey Breast
Roasted Sesame Pork Loin
Steamship Round of Beef
Roasted Tenderloin of Beef*

*Citrus Punch
Champagne Toast*

A Minimum of 50 Guests is required \$45.50++ Per Guest

Plated Entrée Selections

All Entrée's includes:

Choice of Salad, Rolls with Whipped Butter, Coffee, and Iced Tea

A Choice of Salad: *Tossed Salad Greens Greek Salad or Caesar Salad*

Chicken Parmesan: *Pan Seared Chicken Breast encrusted in bread crumb on a bed Bow Tie Pasta Served with Grilled Garlic Zucchini*
\$28.50 Per Guest

Breast of Chicken *Grilled Breast of Chicken accompanied with Au Gratin Potatoes and Steam Buttered Broccoli*
\$29.50 Per Guest

Marinated Pork Loin *Pork Loin topped with a Roasted Garlic and Shitake Mushroom Sauce Served with White Cheddar Mashed Potatoes and Sautéed butter Garlic Green Beans*
\$29.50 Per Guest

Lemon Garlic Tilapia *Tilapia seasoned with Fresh Lemon served with Garlic Gnocchi Dumplings and Sundried Tomato Tapenade* \$29.50 Per Guest

Grilled Salmon *Grilled Salmon with a Sweet Chili Pepper Demi-Glace Served over Flash Fried Spinach and Herb Roasted Potatoes* \$31.50 Per Guest

Roasted Sirloin of Beef *Slow Roasted Sliced Sirloin of Beef Served with Garlic Mashed Potatoes and Seasoned Green Beans* \$33.50 Per Guest

Prime Rib *Roasted Prime Rib of Beef with Au Jus and Horseradish Cream Sauce with Roasted Garlic Redskin Mashed Potatoes and Seasoned Vegetable Medley* \$34.50 Per Guest

Filet Mignon *6oz Petite Filet Mignon with Demi-Glace with Cheddar Mashed Potatoes and Garlic Asparagus*
\$42.50 Per Guest



Dream Day Buffet

Salad

Select Two:

*Tossed Salad Greens
Greek Salad
Caesar Salad
Cole Slaw
Fresh Fruit Salad
Potato Salad*

Pasta

Select your Pasta & Sauce:

*Bow-Tie Pasta
Penne Pasta
Cheese Tortellini*

*Basil Cream Sauce
Palomino Sauce
Alfredo Sauce
Marinara Sauce*

Fresh Vegetable

Select One:

*Steamed Vegetable Medley
Seasoned Green Beans
Baby Carrots with Fresh Dill
Corn
Steamed Broccoli*

Potato

Select One:

*Herb Roasted New Potatoes
Whipped Potatoes
Garlic Mashed Potatoes
White Cheddar Mashed
Potatoes
Wild Rice Pilaf*

Entrees

Select Two or Three:

*Roasted Top Round of Beef
Roasted Herb Chicken
Chicken Parmesan
Sliced Roast Turkey Breast
Kielbasa with Sauerkraut
Italian Sausage with Peppers
Glazed Roast Pork Loin
Sweet Chili Glaze Salmon
Southern Fried Catfish
Southern Fried Chicken
Roast Tenderloin of Beef (\$3.00 additional)*

Two Entrée Buffet @ \$36.50 Per Guest

Three Entrée Buffet @ \$42.50 Per Guest

Breakfast / Brunch

Breakfast Croissant

*Fresh Baked Croissant with
Scrambled Egg, Canadian Bacon, and
Aged Vermont Cheddar Cheese*

Fresh Fruit Cup

*Coffee, Decaffeinated Coffee, Hot Teas and
Iced Tea*

*Accompanied with Passed Mimosas upon
guest arrival (first ½ hour)*

\$14.99 Per Guest

Tea Party

Choice of

*Garden Salad
Caesar Salad*

Fresh Fruit Cup with Cherry Port Glaze

*Assorted Tea Sandwiches
Scones*

Hot Tea Service

Coffee, Decaffeinated Coffee, and Iced Tea

\$14.99 Per Guest

Brunch Buffet

*Tossed Salad
Fresh Fruit Salad
Vegetable du Jour
Penne Pasta with Marinara*

*Scrambled Eggs
Choice of hash Brown or Lyonnaise Potatoes
Bacon or Sausage
Carved Roasted Top Round of Beef or Carved Smoked Ham
Choice of Chicken Entrée*

*Assorted Fresh Baked Danish and Bagels with Cream Cheese
Fresh Strawberry Blintzes
Warm Rolls and Butter*

*Chilled Fruit Juices
Coffee, Decaffeinated Coffee, Hot Teas and Iced Tea*

\$22.99 Per Guest

Omelets Station

Cooked to order Omelets

*Your choice of Fresh Eggs or Egg
Whites, Ham, Sausage, Bacon,
Onions, Peppers, Cheese and
Assorted Fresh Vegetables*

\$6.00 Per Guest

Maximum of 20 people



OPEN BAR SERVICE

Per Person Pricing – applicable taxes not included

	1 Hour	Each Additional Hour
Beer and Wine Bar	\$13.50	\$6.00
House Brands (includes beer and wine)	\$12.00	\$6.00
Premium Brands (includes beer and wine)	\$15.00	\$8.00

CASH BAR SERVICE

All prices include applicable taxes

House Brands (House Brand Whiskey, Rum, Vodka, Tequila and Gin)	\$7.00
Premium Brands (House Brand Whiskey, Rum, Vodka, Tequila and Gin)	\$8.00
Domestic Beer	\$5.00
Imported Beer	\$6.00
House Glass of Wine	\$7.00
Soft Drink	\$3.00
Bottled Water	\$3.00

SPECIALTY PUNCH

Applicable taxes and gratuity not included

Tropical Fruit Punch	\$24.00 Per Gallon
Mixed Citrus Punch	\$36.00 Per Gallon
Champagne Punch	\$42.00 Per Gallon

HOST PAID SERVICES

Applicable taxes not included

House Brands	\$6.00
Premium Brands	\$7.00
Domestic Beer	\$4.00
Imported Beer	\$5.00
House Glass of Wine	\$6.00
Soft Drink	\$2.00
Bottled Water	\$2.00

Bartender Fee \$75.00 for 2 hour

\$35.00 for each additional hour

Maximum of 125 guests per bartender

Wine by the Bottle

Applicable taxes and gratuity not included

WHITE WINES

<i>House White Zinfandel Copper Ridge</i>	<i>\$18.00</i>
<i>White Zinfandel Sutter Home</i>	<i>\$19.00</i>
<i>White Zinfandel Woodridge by Robert Mondavi</i>	<i>\$20.00</i>
<i>House Chardonnay Copper Ridge</i>	<i>\$18.00</i>
<i>Chardonnay Yellow Tail</i>	<i>\$19.00</i>
<i>Chardonnay Robert Mondavi Coastal</i>	<i>\$24.00</i>
<i>Chardonnay Kendall Jackson Vintner's Reserve</i>	<i>\$28.00</i>
<i>Pinot Grigio Yellow Tail</i>	<i>\$19.00</i>
<i>Riesling Bonny Doom Pacific Rim</i>	<i>\$19.00</i>
<i>House Moscato Sutter Home</i>	<i>\$19.00</i>

RED WINES

<i>House Cabernet Copper Ridge</i>	<i>\$18.00</i>
<i>House Merlot Copper Ridge</i>	<i>\$18.00</i>
<i>Merlot Hahn Estates</i>	<i>\$26.00</i>
<i>Merlot Markham Vintners</i>	<i>\$38.00</i>
<i>Shiraz Yellow Tail</i>	<i>\$19.00</i>
<i>Sauvignon Blanc Robert Mondavi</i>	<i>\$24.00</i>
<i>Cabernet Sauvignon Robert Mondavi Coastal</i>	<i>\$24.00</i>
<i>Cabernet Sauvignon Kendall Jackson Vintner's Reserve</i>	<i>\$34.00</i>
<i>Pinot Noir Twin Fin</i>	<i>\$22.00</i>
<i>Pinot Noir Robert Mondavi Coastal</i>	<i>\$26.00</i>
<i>Red Zinfandel Ravenswood</i>	<i>\$26.00</i>

SPARKLING

<i>Champagne Ballatore Spumante</i>	<i>\$20.00</i>
<i>Roederer Estate Alexander Valley Brut</i>	<i>\$36.00</i>
<i>Moet Chandon</i>	<i>\$65.00</i>