

# Breakfast Menus



# Welcome!

Special occasions, big meetings, celebrations — at the Hilton Garden Inn Suffolk Riverfront we know how important they are, and we know how to make them rewarding and memorable.

Please take a moment to look over our catering menu. You'll find a variety of choices to choose from, whether it's a plated meal or buffet, reception or family style, each is complemented by our knowledgeable and attentive staff. We are professionals who are committed to creating a successful event for you and your guests.

If I may be of assistance, please do not hesitate to contact me. Thanks for making us a part of your plans and welcome to the Hilton Garden Inn Suffolk Riverfront!

Brian  
Williams  
General Manager



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# Breakfast Buffets



## **Traditional Continental**      **\$10.00** per person

Assorted Fresh Chilled Juices  
Variety of Danishes & Muffins  
Sliced Fresh Seasonal Fruit Display

## **Continental Deluxe**      **\$14.00** per person

Assorted Fresh Chilled Juices  
Variety of Danishes & Muffins  
Assorted Bagels  
Cream Cheese, Fruit Preserves and Butter  
Sliced Fresh Seasonal Fruit Display

## **Healthy Choice**      **\$15.00** per person

Assorted Fresh Chilled Juices  
Assorted Kashi Bars  
Low Fat Yogurt and Granola Parfaits  
Assorted Bagels with Low Fat Cream Cheese  
Fresh Fruit Salad  
Skim and Soy Milk

**All Buffets served with Fresh Brewed Regular and Decaffeinated Coffee and Assorted Hot Teas.**

*A 21% service charge and 12.5% state sales tax will be added to all food and beverage arrangements.*

# Breakfast Buffets & Brunch

All Buffets Served with Freshly Brewed Coffees  
and Herbal Teas



Minimum of 50 Guests for Buffets

\$125 Buffet Fee for parties with less than 50 guests.

**Inquire About Plated  
Breakfast Offerings**

*A 21% service charge and 12.5% state sales tax will be added to all food and beverage arrangements.*

## Heavenly Beginnings

**\$18.00** per person

Assorted Fresh Chilled Juices  
Sliced Fresh Seasonal Fruit Display  
Scrambled Eggs  
Cheese Grits  
Sausage Links & Hickory Smoked Bacon  
Hash Brown Potatoes  
Assorted Muffins and Breakfast Breads  
Biscuits and Southern Style Sausage Gravy

## Virginia Sunrise

**\$16.00** per person

Assorted Fresh Chilled Juices  
Scrambled Eggs with Cheese  
Virginia Cured Bacon & Sausage Links  
Home Fried Potatoes  
Country Spiced Apples  
Buttermilk Pancakes with Hot Maple Syrup  
Assorted Muffins & Breakfast Breads

## Hampton Roads Brunch

**\$30.00** per person

Assorted Fresh Chilled Juices  
Sliced Fresh Seasonal Fruit Display  
Scrambled Eggs  
Cheese Grits  
Hickory Smoked Bacon & Sausage  
Roasted Potatoes  
Garden Salad Bar  
Seasonal Vegetable Medley  
Chicken Piccata  
Carved Roast Beef served with Au Jus & Creamy Horseradish Sauce  
Selection of Assorted Muffins & Breakfast Breads  
Dessert Bars & Hand Piped Mousse Cups

# Breakfast Enhancements

## **Omelet Station** **\$5.00** additional per person

Chef Attendant to Prepare Eggs “Your Way” with your choice of: Sausage, Ham, Bacon, Pepper, Onion, Tomato, Mushroom, American, Cheddar, or Swiss

## **Belgian Waffle Station**

Maple Syrup and Assorted Toppings

## **Breakfast and Brunch Eye-Opener Bar (1 Per Person)**

Tall Bloody Mary’s, Fuzzy Navels or Mimosa Cocktails

**\*\$75.00 Attendant Fee Required for all Stations.**



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# All Day Break Packages

All Day Break Packages include 3 breaks throughout the entire day.  
Break times can be customized to begin at anytime of the day, and  
will last for 30 minutes each.



## Coffee Service **\$14.00** per person

Freshly Brewed Regular and Decaffeinated Coffee and Assortment of Hot Teas

## Beverage Service **\$18.00** per person

Freshly Brewed Regular and Decaffeinated Coffee, Assortment of Hot Teas, Assorted Soft Drinks and Bottled Water

## Daybreak **\$8.00** per person

Freshly Brewed Regular and Decaffeinated Coffee

Assorted Hot Teas

Fresh Danishes, Muffins, Breakfast Breads

Assorted Yogurt Cups



## Mid-Morning Boost **\$9.00** per person

Freshly Brewed Regular and Decaffeinated Coffee

Assorted Hot Teas

Assorted Soft Drinks and Bottled Water

Fresh Fruit Salad

Assorted Trail Mix

## Afternoon Pick-Up **\$12.00** per person

Freshly Brewed Regular and Decaffeinated Coffee

Assorted Hot Teas

Assorted Soft Drinks and Bottled Water

Warm Jumbo Pretzels with Spicy Mustard or Mini Corn Dogs

Assorted Packages of Chips and Candy

## **\$27.00** per person for all three

*A 21% service charge and 12.5% state sales tax will be added to all food and beverage arrangements.*

# Refreshment Breaks

Break times can be customized to begin at anytime of the day, and will last for one hour.



## Coffee Service **\$6.00** per person

Freshly Brewed Regular and Decaffeinated Coffee and Assortment of Hot Teas

## Beverage Service **\$8.00** per person

Freshly Brewed Regular and Decaffeinated Coffee and Assortment of Hot Teas

Assorted Soft Drinks and Bottled Water



## The Office **\$10.00** per person

Freshly Brewed Regular and Decaffeinated Coffee and Assortment of Hot Teas

Assorted Soft Drinks and Bottled Water

Assorted Cake Donuts

Fresh Fruit Salad

## Harbor Park **\$12.00** per person

Assorted Soft Drinks, Bottled Water and Lemonade

Warm Jumbo Pretzels with Spicy Mustard or Miniature Corn Dogs

Assorted Packages of Chips and Candy Bars

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# Refreshment Breaks

Break times can be customized to begin at anytime of the day, and will last for one hour.

## Sweet Retreat

**\$11.00** per person

Freshly Brewed Regular and Decaffeinated  
Coffee and Assortment of Hot Teas  
Assorted Soft Drinks and Bottled Water  
Fresh Baked Assorted Cookies  
Fudge Walnut Brownies  
Fresh Fruit Salad



## The Light Side

**\$12.00** per person

Bottled Water, Iced Tea and Assortment of Hot  
Teas Assorted Chilled Fruit Juices  
Vegetables with Ranch Dip  
Assorted Kashi Granola Bars  
Sliced Seasonal Fruit Platter



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# A La Carte

**Assorted Bakery Breads**  
\$18.00 per dozen

**Croissants**  
\$22.00 per dozen

**Bagels & Cream Cheese**  
\$30.00 per dozen

**Cinnamon Rolls**  
\$24.00 per dozen

**Assorted Danishes**  
\$20.00 per dozen

**Assorted Muffins**  
\$20.00 per dozen

**Brownies**  
\$20.00 per dozen

**Cookies**  
\$18.00 per dozen

**Tortilla Chips**  
\$8.00 per bowl (Serves 10)

**Hot Pretzels**  
\$26.00 per dozen

**Fruit Yogurt**  
\$1.50 each

**Popcorn**  
\$10.00 per bowl (Serves 10)

**Party Mix**  
\$15.00 per bowl (Serves 10)

**Mixed Nuts**  
\$24.00 per 5lbs. (Serves 50)

**Potato Chips**  
\$8.00 per bowl

**Whole Fruit**  
\$1.00 each

**Sliced Fruit**  
\$4.25 per person

**Vegetables & Dip**  
\$3.50 per person

**Granola Bars**  
\$1.75 each

**Chili Con Queso & Chips**  
\$40.00 per order (Serves 20)

**Salsa & Chips**  
\$20.00 per order (Serves 20)

**French Onion Dip & Chips**  
\$18.00 per order (Serves 20)

**Dry Pretzels**  
\$10.00 per bowl (Serves 10)

## Beverages

**Freshly Brewed Coffee**  
\$28.00 per gallon

**Lemonade**  
\$22.00 per gallon

**Tropical Fruit Punch**  
\$20.00 per gallon

**Assorted Hot Teas**  
\$22.00 per gallon

**Fruit Juice**  
\$18.00 per carafe

**Whole, 2%, or Skim Milk**  
\$1.95 each

**Iced Tea**  
\$22.00 per gallon

**Bottled Water**  
\$1.75 each

**Soft Drinks**  
\$2.00 each

*A 21% service charge and 12.5% state sales tax will be added to all food and beverage arrangements.*

# General Information

## Food & Beverage

All food and beverages served in the banquet rooms must be provided by the hotel and cannot leave the banquet room/prefunction area. Any exceptions (i.e. wedding cake) must have the prior written approval by our Catering Representative. Event timelines are critical to the freshness and quality of your food selection. Changes to food service timeline on the day of your event must be given a minimum of one hour in advance or timeline cannot be changed.

## Guarantees

In order to ensure the success of your event, we require your guarantee of attendance three business days prior to your event. Your expected attendance will be considered your final guarantee if the guarantee is not received by the Catering office by noon three days prior to your event. Your actual bill will reflect the greater of actual meals served or the guarantee. All functions are held to a minimum of food and beverage purchases.

## Tax and Service Charge

All food and beverage is subject to 12.5% Sales Tax and a 21% Taxable Service Charge. Meeting room rental and miscellaneous charges are subject to 6% Sales Tax and a 21% Taxable Service Charge. The Commonwealth of Virginia states fixed service charge is subject to sales tax. All overnight guest rooms are subject to State, Local and Hotel Tax totaling 14%.

## Menu Selection

Your complete menu selection must be given to your Catering Representative thirty days prior to your event.

## Meeting Room

Access to meeting room is guaranteed only during contracted times. Please note that other events may be going on at the same time, prior to, or directly following your event. All equipment and decorations must be removed from the property immediately following the event.

## Deposit and Payment

All menu items reflect a price before service charge and taxes. In order to hold your event on a definite basis, a non refundable deposit will be required along with a signed contract. Failure to meet contract deadlines may result in forfeiture of meeting room space. Payment may be made by cashier's check, money order, cash or credit card. Final payment is due three business days prior to the scheduled event.

