Catering Menu
Dear Guest,

Special occasions, meetings, celebrations—at Hilton Garden Inn 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 will find plenty of choices, complemented by our knowledgeable and attentive staff who are committed to creating a successful event for you and your guests. If you have any questions, please do not hesitate to contact me.

Thank you for making us a part of your plans and welcome to Hilton Garden Inn!

Janice Fiore
Director of Sales

5877 American Way
Orlando, Florida 32819
407-363-9332
# Selection Index

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Sunrise Selections

THE GARDEN CONTINENTAL .............................................................................. $13 per person
Freshly Baked Muffins and Pastries
Fresh Bagels and Cream Cheese
Assorted Yogurts
Sliced Seasonal Fruit
Orange, Cranberry and Apple Juice
Freshly Brewed Coffee and Herbal teas

HEALTHY START ...................................................................................................... $14 per person
Fresh Scrambled Egg Beaters, Boiled Eggs, Turkey Sausage and Bacon
Hot Oatmeal, Nutri-grain bars, Assorted Yogurts
English Muffins, Assorted Preserves, Butter, Cream Cheese
Sliced Seasonal Fruit and Whole Fruit
Orange, Cranberry and Apple Juice
Freshly Brewed Coffee and Herbal teas

ALL AMERICAN FIT ................................................................................................. $16 per person
Fresh Scrambled Egg Beaters, Boiled Eggs, Turkey Sausage and Bacon, Home Fries, Grits
Assorted Breakfast pastries, Muffins, Nutri-grain bars
Selection of Breads and Bagels, Assorted Preserves, Butter, Cream Cheese
Sliced Seasonal Fruit and Whole Fruit
Orange, Cranberry and Apple Juice
Freshly Brewed Coffee and Herbal teas

EUROPEAN BREAKFAST ....................................................................................... $16 per person
Quiche, Mini Potato Pancakes, Sliced Ham, Turkey, Canadian Bacon and Salami
Swiss, Provolone, and White American Cheeses
Croissants and Other Assorted Breads, Butter and Preserves
Seasonal Whole Fruit
Orange, Cranberry and Apple Juice
Freshly Brewed Coffee and Herbal teas

A 20% service charge and current sales tax will be added to all food and beverage. For groups under 20, a $75.00 buffet surplus fee with be applied. For groups under 10, please select from the a la carte options.
Plated Breakfast Selections

CROISSANT BREAKFAST ................................................................. $13 per person
Croissant Breakfast Sandwich Filled with Scrambled Eggs,
Virginia-Baked Ham and Sharp Cheddar Cheese
Served with Home Fries
Orange, Cranberry and Apple Juice
Freshly Brewed Coffee
Herbal Teas

BREAKFAST WRAP ............................................................................. $14 per person
Scrambled Eggs, Peppers, Onions, Sausage, Salsa
and Cheddar Cheese in a Flour Tortilla
Served with Home Fries.
Orange, Cranberry and Apple Juice
Freshly Brewed Coffee
Herbal Teas

CLASSIC AMERICAN BREAKFAST ............................................... $15 per person
Scrambled Eggs Served with Pancakes, Sausage Links, and Crisp Bacon.
Served with Home Fries.
Orange, Cranberry and Apple Juice
Freshly Brewed Coffee
Herbal Teas
Break Selections

**MEDITERRANEAN BREAK** $14 per person
Hummus with Naan Bread
Artichoke Tapenade with Crackers
Tortilla Chips and Fresh Salsa
Assorted Soft drinks and Bottled Water
Freshly Brewed Coffee, Decaffeinated Coffee and Herbal Tea

**TO YOUR HEALTH** $12 per person
Individual Low-Fat Yogurts
Individually packaged health bars
Fresh cut fruits
Assorted Soft Drinks and Bottled Waters
Freshly Brewed Coffee, Decaffeinated Coffee and Herbal Tea

**REV IT UP BREAK** $14 per person
Seasonal Cut Fruits
Assorted Yoghurts
Premium Health Bars
Bagels with Preserves and Cream Cheese
Red Bull Energy Drinks

**SOUTH AMERICAN BREAK** $12 per person
Tortilla Chips and Pita Points
Queso, Fresh Salsa, Guacamole, and Black Bean Dip
Assorted Soft drinks and Bottled Water
Freshly Brewed Coffee, Decaffeinated Coffee and Herbal Tea

**BEVERAGE BREAK SERVICE** $7 per person
Assorted Soft drinks and Bottled Water
Freshly Brewed Coffee, Decaffeinated Coffee and Herbal Tea

**MID DAY BLISS** $15 per person
Assorted Cheeses with Carr’s Crackers
Seasonal Berries with Yogurt Dip
Assorted Soft drinks and Bottled Water
Freshly Brewed Coffee, Decaffeinated Coffee and Herbal Tea

**SWEET & SALTY** $11 per person
Freshly baked cookies
Fudge nut brownies
Trail mix and peanuts
Assorted Soft drinks and Bottled Water
Freshly Brewed Coffee, Decaffeinated Coffee and Herbal Tea

**A LA CARTE OPTIONS**
Assorted soft drinks and bottled water $3.00 each
Energy drinks $3.95 each
Iced tea or lemonade $35.00 a gallon
Bottled juice $3.00 each
Whole fruit $2.00 each
Bagels and cream cheese $35.00 dozen
Muffins and pastries $30.00 dozen
Croissants and spreads $30.00 dozen
Fudge nut brownies $32.00 dozen
Freshly baked cookies $32.00 dozen
Individually packaged mixed snacks $2.50 each
Coffee, decaffeinated coffee or herbal tea $45.00 gallon
Orange, Cranberry, Apple Juice $15.00 pitcher

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Lunch Buffets

PILED HIGH DELI $18 per person
CHOICE OF SOUP:
  - Tomato Basil or Old Fashioned Chicken Noodle
ASSORTED SLICED DELI MEATS:
  - Virginia Ham, Honey Turkey, Roast Beef and Tuna Salad
ASSORTMENT SLICED CHEESES:
  - American, Swiss, Provolone, and Cheddar
Lettuce, Tomatoes, Onions, Pickles, and Assorted Condiments
Assorted Breads
Tossed Fields Green Salad
Assorted Potato Chips
CHOICE OF:
  - Chocolate Mousse, NY Cheesecake, Cookies or Fudge Brownie
Freshly Brewed Coffee, Herbal Teas and Assorted Soft Drinks

GARDEN INN DELI $20 per person
Choice of Soup:
  - Tomato Basil, Roasted Red Pepper and Gouda Bisque or Old Fashioned Chicken Noodle
CHOICE OF GREEN SALAD:
  - Tossed Field Greens or Traditional Caesar Salad
CHOICE OF SALAD:
  - Red Skinned Potato Salad or Pasta Salad
ASSORTMENT PRE-MADE SANDWICHES AND WRAPS:
  - Ham, Turkey, Roast Beef, Tuna and Grilled Vegetables
Lettuce, Tomatoes, Onions, Pickles and Assorted Condiments
Assorted Potato Chips
CHOICE OF:
  - Chocolate Mousse, NY Cheesecake, Cookies or Fudge Brownie
Freshly Brewed Coffee, Herbal Teas and Assorted Soft Drinks

FAJITA BUFFET $21 per person
Charbroiled Sliced Marinated Chicken Breast
  - with Roasted Onions and Bell Peppers
Hot Flour Tortillas, Mexican Rice, and Refried Beans
Onion, Lettuce, Tomato, Cheddar Cheese, Sour Cream, Salsa, Guacamole, Pico de Gallo, and Jalapeños
Choice of:
  - Chocolate Mousse, NY Cheesecake, Cookies or Fudge Brownie
Freshly Brewed Coffee, Herbal teas and Assorted Soft Drinks

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Lunch Buffets

ITALIAN DELIGHT .......................... $21 per person
Chicken Marsala
Fettuccine Pasta with Seasonal Vegetables
Caesar Salad and Garlic Breadsticks
Italian Wedding Soup
CHOICE OF:
  Chocolate Mousse, NY Cheesecake, Cookies or Fudge Brownie
Freshly Brewed Coffee, Herbal teas and Assorted Soft Drinks

MEDITERRANEAN BUFFET ............. $21 per person
Mediterranean Salad
Orzo Pasta Salad
Chickpeas and Red Pepper Hummus with Mini Pita
Roasted Chicken Breast, Cacciatore Ragout Tomato, Sweet Pepper and Onion
Baked Sustainable Fish
“Paella Style” Vegetarian Rice
CHOICE OF:
  Chocolate Mousse, NY Cheesecake, Cookies or Fudge Brownie
Freshly Brewed Coffee, Herbal teas and Assorted Soft Drinks

BACKYARD BBQ ........................... $22 per person
CHOICE OF 3:
  Hamburgers, Hot dogs, BBQ Chicken Breasts, Sausage with Onions or Pulled Pork
  Assortment of Rolls, Cheese and Garnishes.
Garden Salad, Potato Salad, Macaroni Salad
CHOICE OF:
  Chocolate Mousse, NY Cheesecake, Cookies or Fudge Brownie
Freshly Brewed Coffee, Herbal teas and Assorted Soft Drinks

CARIBBEAN BUFFET ....................... $23 per person
CHOICE OF 2:
  Roasted Pork, Glazed Ham with Pineapple Topping, Roasted Chicken, Pork Loin with Cilantro Sauce.
CHOICE OF 2:
  Mojo Yucca, Sweet Plantains, Roasted Red Bliss Potatoes with Cilantro and Garlic, Fried Plantains, Garlic Mashed Potatoes, or Pasta Salad (Coditos)
CHOICE OF 1:
  Onion Rice, Pigeon Pea Rice (Gandules), Coca Cola Rice, Pink Beans Rice
Garden Salad
CHOICE OF:
  Chocolate Mousse, NY Cheesecake, Cookies or Fudge Brownie
Freshly Brewed Coffee, Herbal teas and Assorted Soft Drinks

FAJITA BUFFET .............................. $25 per person
Charbroiled Sliced Marinated Chicken Breast and Sirloin Steak Accompanied with Roasted Onions and Bell Peppers
Hot Flour Tortillas, Mexican Rice, and Refried Beans
Onion, Lettuce, Tomato, Cheddar Cheese, Sour Cream, Salsa, Guacamole, Pico de Gallo, and Jalapeños
CHOICE OF:
  Chocolate Mousse, NY Cheesecake, Cookies or Fudge Brownie
Freshly Brewed Coffee, Herbal teas and Assorted Soft Drinks

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Boxed Lunches

BOXED LUNCHES

$17 per person

PLANNER CHOICE OF SANDWICH:

Cold cut combo with turkey or ham and cheese, tomato and lettuce served on freshly sliced bread

Club sandwich with turkey, bacon, American cheese, tomato and lettuce served on a hoagie

Portobello Mushroom Sandwich with cheese, mix greens and tomato.

Veggie Wrap with grilled asparagus, peppers, onions, lettuce, tomato with herb cheese in a flour tortilla.

Boxed with pickle spear, condiments, individual bag of chips or fitness bar (planner choice), soft drink or bottled water and a cookie.

A 20% service charge and current sales tax will be added to all food and beverage. For groups under 20, a $75.00 buffet surplus fee will be applied. For groups under 10, please select from the a la carte options.
Plated Lunch Selections

**LEMON HERB CHICKEN**
Boneless Chicken Breast with Creamy Lemon Herb Sauce
Served with Rice Pilaf and Vegetable of the Day
$19 per person

**GRILLED SALMON**
Perfectly Grilled 6oz. Salmon in a Mandarin Orange Sauce
Served with Rice Pilaf and Vegetable of the Day
$23 per person

**PORK LOIN**
Herb Roasted Sliced Pork Loin with Mango Cilantro Sauce
Served with Mashed Potatoes and Seasonal Vegetables
$19 per person

**PASTA PRIMAVERA**
Penne Pasta tossed with Roasted Vegetables and a Garlic Pesto Sauce.
$18 per person

**DESSERT**
Choice of One
Fresh Key Lime Pie
New York Cheesecake
Chocolate Mousse Cake
Chocolate Brownie

Plated Lunches Are Served with Your Choice of Beverage From Fresh Roasted Coffee, Herbal Teas and Assorted Soft Drinks.

A 20% service charge and current sales tax will be added to all food and beverage. For groups under 20, a $75.00 buffet surplus fee with be applied. For groups under 10, please select from the a la carte options.
Complete Conference Package

ALL PACKAGES INCLUDE
General session meeting room
Seating style of your choice
Pads, pens and candy
Continental breakfast
Continuous breaks: All day beverages, a mid-morning break and afternoon break
Buffet lunch
Audio visual, limited to on property equipment
Wireless high speed internet access
Complimentary parking

THE APPRENTICE ................................. $56 per person

CONTINUOUS ALL DAY BREAKS
Beverage service: All day beverage service of coffee, decaffeinated coffee, herbal tea, assorted soft drinks and bottled water

CONTINENTAL BREAKFAST
Chilled juices, mixed bagels and spreads, assorted yogurts

MID-MORNING BREAK REFRESH
Seasonal sliced fresh fruit and assorted pastries

BUFFET LUNCH
PLANNERS CHOICE OF:
Garden Inn Deli buffet, Fajita buffet or Boxed Lunch (page 6)

AFTERNOON BREAK REFRESH
Chocolate chip cookies, brownies and whole fresh fruit

THE EXECUTIVE ................................. $66 per person

CONTINUOUS ALL DAY BREAKS
Beverage service: All day beverage service of coffee, decaffeinated coffee, herbal tea, assorted soft drinks and bottled water
Includes Your Choice of Any
Breakfast Buffet
Lunch Buffet
2 Breaks

Please note, Complete Conference Packages are not available for groups of less than 15 attendees.

A 20% service charge and current sales tax will be added to all food and beverage.
For groups under 20, a $75.00 buffet surplus fee will be applied.
For groups under 10, please select from the a la carte options.
Dinner Buffets

EXECUTIVE BUFFET

Choice of two or three entrées below:
2 entrées: $33.95
3 entrées: $37.95

ENTRÉE CHOICES:
- Seared Salmon Fillet with a Creamy Dill Sauce
- Chicken Piccata
- Orange Baked Chicken with Toasted Almonds
- Herb Roasted Sliced Pork Loin with Red Wine Demi-Glaze Sauce
- Sliced Beef Sirloin Served in Beef Gravy
- Quinoa Stuffed Pepper
- Chicken and Broccoli Pasta

Mixed Field Greens Salad with Choice of Dressing
Romaine Salad with Walnuts
Gorgonzola Cheese and Red Wine Vinaigrette

Garden Fresh Vegetable of the Day
Roasted Red Potatoes or Wild Rice Blend
Freshly Baked Rolls
CHOICE OF:
- Chocolate Mousse, NY Cheesecake, Cookies or Fudge Brownie
- Freshly Brewed Coffee, Herbal teas and Assorted Soft Drinks

ITALIAN FARE BUFFET ......................... $25 per person

Soup of the Day
Freshly Baked Rolls and Butter
Antipasto Salad and Caesar Salad
Choice of Chicken Marsala or Chicken Parmesan
Fettuccine Pasta with Alfredo and Marinara Sauce
Grilled Marinated Vegetables
Choice of: Chocolate Mousse, NY Cheesecake, Cookies or Fudge Brownie
Freshly Baked Coffee, Herbal teas and Assorted Soft Drinks

SOUTHERN BBQ .............................. $27 per person

Grilled Chicken Breast
BBQ Ribs
Fresh Green Beans with Almonds
Baked Beans and Cole Slaw
Freshly Baked Rolls
Mixed Field Greens Salad with Choice of Dressing
CHOICE OF:
- Chocolate Mousse, NY Cheesecake, Cookies or Fudge Brownie
- Freshly Brewed Coffee, Herbal teas and Assorted Soft Drinks

CARIBBEAN BUFFET .......................... $28 per person

CHOICE OF 2:
- Roasted Pork, Glazed Ham with Pineapple Topping
- Roasted Chicken
- Pork Loin with Cilantro Sauce

CHOICE OF 3:
- Mojo Yucca
- Sweet Plantains
- Roasted Red Bliss
- Potatoes with Cilantro and Garlic
- Fried Plantains
- Garlic Mashed Potatoes
- Pasta Salad (Coditos)

CHOICE OF 2:
- Onion Rice
- Pigeon Pea Rice (Gandules)
- Coca Cola Rice
- Pink Beans Rice
- Garden Salad

CHOICE OF:
- Chocolate Mousse, NY Cheesecake, Cookies or Fudge Brownie
- Freshly Brewed Coffee, Herbal teas and Assorted Soft Drinks

A 20% service charge and current sales tax will be added to all food and beverage. For groups under 20, a $75.00 buffet surplus fee will be applied. For groups under 10, please select from the a la carte options.
Plated Dinner Selections

PLATED DINNER ................................................................. Priced by Entrée per person

GRILLED SALMON FILLET ....................................................... $29
Seared Salmon Fillet with a Creamy Dill Sauce

CHICKEN PICCATA ............................................................... $24
Sautéed Chicken in a Lemon and Butter Sauce

ORANGE CHICKEN ............................................................... $24
Orange Baked Chicken with Toasted Almonds

ROASTED PORK LOIN ............................................................ $25
Herb Roasted Sliced Pork Loin with Red Wine Demi-Glaze Sauce

SLICED SIRLOIN ................................................................. $30
Sliced Beef Sirloin Served in Beef Gravy

NEW YORK STRIP ............................................................... $35
Fresh Cut 12 Ounce Grilled Medium in Burgundy Sauce

GRILLED SHRIMP AND FILLET .............................................. $40
Six Ounce Fillet of Beef and Three Jumbo Skewered Shrimp

QUINOA STUFFED PEPPER ..................................................... $24
Vegan Friendly Stuffed Pepper with a Zesty Marinara Sauce

CHICKEN & BROCCOLI PASTA ................................................ $22
Breast of Chicken with Broccoli and Mushrooms in a Parmesan Garlic Cream Sauce, Served over Penne Pasta.

DESSERT .................................................................................. Choice of One
Fresh Key Lime Pie
New York Cheesecake
Chocolate Mousse Cake
Chocolate Brownie

All plated dinners are Served with Garden Salad, Seasonal Vegetable, Rolls & Butter, Your Choice of Dessert and Freshly Brewed Regular and Decaffeinated Coffee, Premium Teas, and Iced Tea.

A 20% service charge and current sales tax will be added to all food and beverage.
Children’s Menu

**CHICKEN TENDERS & FRENCH FRIES** $11 per person
Crispy Chicken Fingers and French Fries Served with Honey Mustard or BBQ Sauce, Fresh Fruit and a Cookie

**ANGEL HAIR PASTA** $10 per person
Pasta Tossed in Marinara or Butter and Parmesan Cheese and Served with Fresh Fruit and a Cookie

**BEEF HOT DOG & FRENCH FRIES** $9 per person
An all Beef Hot Dog on a Fresh Bun with French Fries, Fresh Fruit and a Cookie

Children’s menus options may be added to any menu selection for your guests age twelve and under. If you prefer your young guests to enjoy your adult selection, they will be charged at half price. Guests age thirteen and older will be charged as an adult.

A 20% service charge and current sales tax will be added to all food and beverage.
Reception Selection

DISPLAYED HORSES D’OEUVRES .......................................................... priced per 50 pieces
Vegetable egg rolls with plum sauce ...................................................... $100.00
Buffalo wings or Chicken strips ............................................................... $95.00
Swedish or Sweet and Sour meatballs ...................................................... $85.00
Bruschetta ............................................................................................... $95.00
Chicken Satay ........................................................................................ $100.00
Toasted ravioli ......................................................................................... $100.00

DISPLAYED HORSES D’OEUVRES .......................................................... priced per 25 guests
Imported and domestic cheese display with assorted crackers and fresh fruit ....... $125.00
Vegetable crudités display accompanied by dips ........................................ $60.00
Italian Antipasto display ......................................................................... $150.00
    with pepperoni, salami, cheeses, roasted red peppers, olives and Italian breads
Shrimp cocktail with spicy dipping sauce ................................................... $75.00

A 20% service charge and current sales tax will be added to all food and beverage.
Beverages

CASH BAR

<table>
<thead>
<tr>
<th>Beverage Type</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Call brand cocktail</td>
<td>$8.50</td>
</tr>
<tr>
<td>Premium brand cocktail</td>
<td>$9.50</td>
</tr>
<tr>
<td>Liquors and specialty drinks</td>
<td>$10.50</td>
</tr>
<tr>
<td>House wine</td>
<td>$7.50</td>
</tr>
<tr>
<td>Domestic beer</td>
<td>$5.50</td>
</tr>
<tr>
<td>Import beer</td>
<td>$6.50</td>
</tr>
<tr>
<td>Bottled water and sodas</td>
<td>$2.50</td>
</tr>
</tbody>
</table>

Drink prices do not include tax and gratuity

HOSTED BAR

<table>
<thead>
<tr>
<th>Beverage Type</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Call brand cocktail</td>
<td>$8.00</td>
</tr>
<tr>
<td>Premium brand cocktail</td>
<td>$9.00</td>
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<td>$7.00</td>
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<tr>
<td>Domestic beer</td>
<td>$5.00</td>
</tr>
<tr>
<td>Import beer</td>
<td>$6.00</td>
</tr>
<tr>
<td>Bottled water and sodas</td>
<td>$3.00</td>
</tr>
</tbody>
</table>

Drink prices do not include tax and gratuity

OPEN BAR

<table>
<thead>
<tr>
<th>Beverage Type</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Beer, wine, soda bar</td>
<td>$15.00 for first hour, $7.00 for each additional hour</td>
</tr>
<tr>
<td>Full bar, call brands, beer, wine and soda</td>
<td>$18.00 for first hour, $8.00 for each additional hour</td>
</tr>
<tr>
<td>Premium bar, premium brands, beer, wine and soda</td>
<td>$20.00 for first hour, $9.00 for each additional hour</td>
</tr>
</tbody>
</table>

WINE BY THE BOTTLE

<table>
<thead>
<tr>
<th>Wine</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Trinity Oaks</td>
<td>$26.00</td>
</tr>
<tr>
<td>Chardonnay, White Zinfandel, Merlot, Cabernet Sauvignon, Sauvignon Blanc and Riesling</td>
<td></td>
</tr>
<tr>
<td>House Champagne</td>
<td>$30.00</td>
</tr>
<tr>
<td>Champagne punch, per gallon</td>
<td>$60.00</td>
</tr>
<tr>
<td>Rum punch, per gallon</td>
<td>$65.00</td>
</tr>
</tbody>
</table>

BARTENDER FEE

<table>
<thead>
<tr>
<th>Service Description</th>
<th>Fee</th>
</tr>
</thead>
<tbody>
<tr>
<td>First hour, per bartender</td>
<td>$75.00</td>
</tr>
<tr>
<td>Additional hours, per each</td>
<td>$25.00</td>
</tr>
</tbody>
</table>

A 20% service charge and current sales tax will be added to all food and beverage.
Audio Visual Equipment

PROJECTION EQUIPMENT
- LCD projector: $150.00 per day
- Screen (8X8): $50.00 per day
- 55” TV monitor: $75.00 per day
- Wireless HSIA: Complimentary
- Video conferencing on 55” monitor: $250.00 per day

AUDIO EQUIPMENT
- Microphone (handheld) with podium: $70.00 per day
- Handheld microphone: $50.00 per day
- Conference phone: $75.00 per day
- House phone: $20.00 per day

BRING YOUR OWN
- Complimentary

The Hilton Garden Inn does not apply charges to clients who wish to bring their own equipment. Please detail all outside equipment with your conference manager for proper planning and execution.

ADDITIONAL AUDIO VISUAL NEEDS
- Complimentary

PRESENTATION AIDS
- Podium: $30.00 per day
- Flip chart with Markers: $35.00 per day
- Additional Flip chart Pads: $20.00 each
- Extension Cord: $5.00 per day
- Power Strip: $5.00 per day

MEETING DAY PACKAGE: $225.00 per day
- LCD projector, screen, podium with microphone, flip chart, markers, extension cords and power strip

A 20% service charge and current sales tax will be added to all food and beverage.
Thank You

IF WE MAY BE OF ASSISTANCE:

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