

WEDDING MENU



A LETTER FROM OUR WEDDING PROFESSIONAL

Dear Guest,

Special occasions don't happen very often; that's what makes them special! So when that big day comes, you want to celebrate. At Hilton Garden Inn we know how important your celebrations and get-togethers really are, and we know how to make them rewarding and memorable.

Please take a moment to look over our wedding menu. You'll find plenty of choices, complemented by our knowledgeable and attentive staff, professionals 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. Congratulations on your special occasion. And welcome to Hilton Garden Inn!

John Gleason

Sales Manager

WEDDING AMENITIES

Congratulations on your engagement!

All the following amenities are included at no additional cost by hosting your wedding reception with us, with one of the following three packages:

Silver, Gold, Platinum:

- Wedding Suite for Bride & Groom for the night of the reception
- Special group rates for your out of town guests
- Bottle of champagne in your wedding suite
- Champagne toast for all your guests during dinner
- Breakfast for Bride & Groom the morning after your reception in our Garden Grille Restaurant
- Skirted head table on risers with tooling and lights
- Mirrors & 3 votive candles for each table's centerpiece
- Dance floor
- Cake cutting service
- Skirted cake table
- Guest book table & skirted place card table
- Skirted gift table
- Skirted DJ table
- 60" round tables seating 8 people with white linen table cloths & napkins
- China, glassware, and silverware
- Bridal menu tasting for up to 4 people
- Banquet Supervisor for entire evening to ensure a flawless experience

A 20 % service charge and 9.25% sales tax will be added to all food and beverage arrangements.

SILVER PRESENTATION

\$39 per person

Hors D' Oeuvres Reception (60 minutes of service)

- Vegetable Crudit —assorted garden vegetables with dip
- Cheese Board—domestic cheeses served with assorted crackers on a wooden cheese board

Plated Entr e (choose two)

- Chicken Marsala
- Chicken Divan
- Brie & Apricot Stuffed Chicken
- Sliced Roast Sirloin of Beef
- Stuffed Pork Loin with Bacon & Green Apple Stuffing
- Pesto Cheese Tortellini
- Pasta Bella

*Special arrangements available on request for a vegetarian menu option

*Kids Menu (Ages 2-12)



Each entr e is served with:

- Choice of Salad (choose one)
 - Hilton Signature House Salad with two Dressing choices
 - Spinach Salad with Mushrooms, Craisins, and Candied Pecans
- Your selection of Starch (choose one)
 - Garlic Mashed Potatoes
 - Roasted Red Potatoes
 - Twice Baked Potato
- Market Fresh Vegetables, Dinner Rolls with Whipped Butter
- Freshly Brewed Coffee, Hot Tea, and Water

***All plated meals will require a place card per each guest indicating their meal selection**

A 20 % service charge and 9.25% sales tax will be added to all food and beverage arrangements.

GOLD PRESENTATION

\$43 per person

Hors D' Oeuvres Reception

(60 minutes of service)

- Vegetable Crudité—assorted garden vegetables with dip
- Cheese Board—domestic cheeses served with assorted crackers on a wooden cheese board

Choice of two of the following Passed

Hors D' Oeuvres:

- Vegetable Spring Roll
- Toasted Ravioli
- Bruschetta
- Meatballs—Sweet & Sour, Swedish, or Jamaican
- Potato Bacon Tartlet

Plated Entrée (choose two)

- Chicken Marsala
- Chicken Divan
- Brie & Apricot Stuffed Chicken
- Pecan Crusted Salmon
- Lemon Pasta with Shrimp
- Sliced Roast Sirloin of Beef
- Stuffed Pork Loin with Bacon & Green Apple Stuffing
- Pesto Cheese Tortellini
- Pasta Bella

*Special arrangements available on request for vegetarian option

*Kids Menu (Ages 2-12)

***All plated meals will require a place card per each guest indicating their meal selection**

Each entrée is served with:

- Choice of Salad (choose one)
 - Hilton Signature House Salad with two Dressing choices
 - Spinach Salad with Mushrooms, Craisins, and Candied Pecans
- Your selection of Starch (choose one)
 - Garlic Mashed Potatoes
 - Roasted Red Potatoes
 - Twice Baked Potato
- Market Fresh Vegetables, Dinner Rolls with Whipped Butter
- Freshly Brewed Coffee, Hot Tea, and Water

Late Night After Glow Snacks:

- Pizza



A 20 % service charge and 9.25% sales tax will be added to all food and beverage arrangements.

PLATINUM PRESENTATION

\$47 per person

Hors D' Oeuvres Reception

(60 minutes of service)

- Vegetable Crudité—assorted garden vegetables with dip
- Cheese Board—domestic cheeses served with assorted crackers on a wooden cheese board

Choice of two of the following Passed

Hors D' Oeuvres:

- Vegetable Spring Roll
- Toasted Ravioli
- Bruschetta
- Meatballs—Sweet & Sour, Swedish, or Jamaican
- Potato Bacon Tartlet
- Crab Stuffed Mushroom Caps
- Caprese Kabobs
- Sliced Flank Steak Crostini
- Bacon Wrapped Water Chestnuts

Plated Entrée (choose two)

- Chicken Marsala
- Chicken Divan
- Brie & Apricot Stuffed Chicken
- Pecan Crusted Salmon
- Jumbo Lump Crab Stuffed Shrimp
- Sliced Roast Sirloin of Beef
- Stuffed Pork Loin with Bacon & Green Apple Stuffing
- Pan Seared Duck Breast topped with Cherry Sauce
- Pesto Cheese Tortellini

*Special arrangements available on request for vegetarian option

*Kids Menu (Ages 2-12)

Each entrée is served with:

- Choice of Salad (choose one)
 - Hilton Signature House Salad with two Dressing choices
 - Spinach Salad with Mushrooms, Craisins, and Candied Pecans
- Your selection of Starch (choose one)
 - Garlic Mashed Potatoes
 - Roasted Red Potatoes
 - Twice Baked Potato
- Market Fresh Vegetables, Dinner Rolls with Whipped Butter
- Freshly Brewed Coffee, Hot Tea, and Water

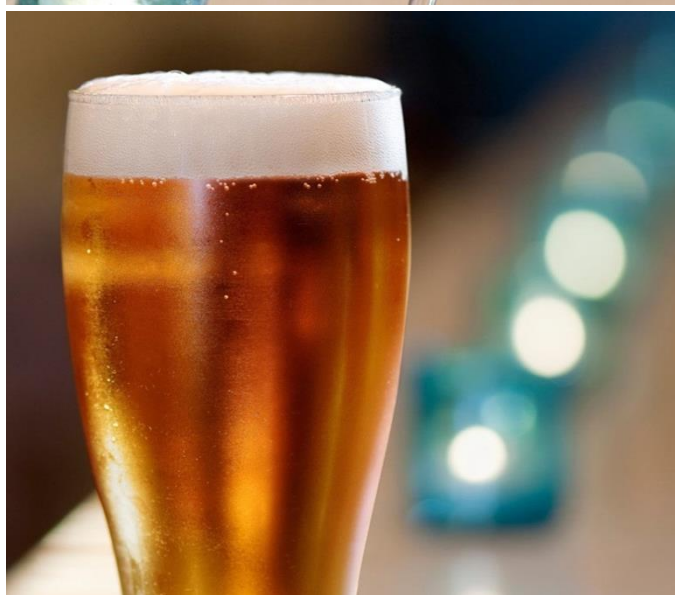
Late Night After Glow Snacks:

- Spinach Artichoke Dip with Pita Chips
- Pizza
- Mini Grilled Cheese Sandwiches

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BEVERAGE SELECTIONS



**The hotel is the sole alcoholic beverage licensee on premises. It is subject to the regulations of State Alcoholic Beverage Control Commission. Violations of these regulations may jeopardize the hotel's license. Our policy prohibits the service of alcoholic beverages not purchased from or regulated by the hotel. No outside alcoholic beverages may be consumed in the banquet rooms or public areas and the hotel reserves the right to confiscate any outside alcoholic beverages brought into these areas. We reserve the right to decline service of alcohol for the safety of our guests.

A 20 % service charge and 9.25% sales tax will be added to all food and beverage arrangements.

HOSTED BAR/PACKAGE PRICING

Package Beverage Arrangements:

AVAILABLE DURING FIRST HOUR OF EVENT ONLY. Amount charged is based on guarantee or actual attendance if higher.

Soda/Wine/Beer \$13 per person
Package includes domestic bottled beer, select wine, and soft drinks.

Soda/Wine/Beer/Cocktails \$16 per person
Package includes domestic bottled beer, select wine, cocktails, and soft drinks.

HOSTED BAR PRICING

Charges are on a per drink basis for continuous bar service

Soft Drinks	\$1.75
Domestic Bottled Beer	\$3.75
Select Wine	\$6.75
Premium Brand Cocktails	\$7.75
Bottles of house wine during dinner service	\$29 per bottle
Bottles of house champagne during dinner service	\$28 per bottle

CASH BAR PRICING

Charges are on a per drink basis for continuous bar service

Soft Drinks	\$2
Domestic Bottled Beer	\$4
Select Wine	\$7
Premium Brand Cocktails	\$8

**A \$100 bartender fee is applied for all private bars set up in the meeting space. This provides continuous bar service for up to 5 hours from the start of the event. An additional \$50 per hour bartender fee for each hour after the initial 5 hours will be charged. The additional hourly bartender fee will be waived if the bar reaches \$150 per each additional hour opened.

DÉCOR, LINENS, AUDIO - VISUAL

DÉCOR

- Chargers **\$1 per Charger**
- Hurricane with rock & candle **\$6 per Table**
- Tulling & lights **\$35 per Table**
- Drapery lights **\$35 per Window**
- Ceiling lanterns **\$40 per Section**
- Silver chandelier trio **\$50 per Event**
- Ceiling draping **\$400 per Section**
- The Garden Package **\$175 per Event**

Includes ceiling lanterns in all three sections, drapery lights behind the head table, tulling and lights on the head table and cake table.



LINENS

- Polyester color napkins **\$1 Each**
- Table runners **\$5 Each**
 - For solid colors in satin or organza fabric
- 54" satin fabric overlay **\$5 Each**
- 72" satin fabric overlay **\$8 Each**
- Full satin cake table overlay **\$10 Each**
- Full organza cake table overlay **\$11 Each**
- Chair cover with sash **\$6 Each**
- Self-Tie chair covers **\$6 Each**

UPLIGHTING

- Individual wired fixture **\$40 Each**
- Full room uplighting **\$480 per Event**

EQUIPMENT

- Chivari chairs **\$8 Each**
 - Black, gold, silver
- Chivari chairs **\$9 Each**
 - White, mahogany
- Easel **\$5 Each**
- Speaker (Mackie SRM450) **\$50 Each**
- Wireless handheld microphone **\$35 Each**
- Wireless lavalier microphone **\$50 Each**
- LCD projector package **\$100 per Event**
- 6 channel mixer **\$35 Each**

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