



Hilton Garden Inn Irvine East/Lake Forest
27082 Towne Centre Drive, Foothill Ranch, CA 92610
949-859-4000 • www.hgilakeforest.com



Catering MENU

WELCOME

Dear Guest,

We know how important special occasions, corporate meetings, and celebrations are, and at the Hilton Garden Inn we make them successful and memorable.

Please take a moment to look over our catering menu. You will find variety 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 the Sales & Catering department.

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

Catering & Sales Department

For those with special dietary requirements or allergies who may wish to know about the food ingredients used, please speak to your Hilton Garden Inn Director of Sales or contact person.

general information

Menu items and prices are subject to change without notice.
Your event specialist will confirm menus and pricing with you

Event orders

Your signed event order with your function details is due 14 days prior to the function. Any discrepancies in counts or charges should be identified and resolved at that time. Any changes after this time will need approval from your event manager.

Guarantees

Final guaranteed attendance is due by 10:00am, 3 business days prior to the function. After this time the guaranteed may not be lowered. Should the guaranteed number not be received at the above time and date, the expected numbers from the contract will become the guaranteed number, each event will be set for 3% above the guaranteed number. In the event the function should cancel within 3 business days, the guaranteed number will apply.

Payment

The hotel does not accept payment upon conclusion. Your total estimated charges must be paid in full 3 business days prior to the function unless credit has been established with the hotel. Company or cashiers check must be received at least 14 days prior to the function. Personal checks are not accepted.

Cancellation Policy:

Any confirmed meeting that cancels will be charged according to Cancellation policy as listed.
0 - 14 days 100%, 15- 21 days 50%, 22 -30 days 30%. This will be calculated from total bill.

Food and Beverage

All food and beverage, including alcohol, must be purchased through the hotel and served only by hotel staff. The hotel will make every effort to adjust menus to conform to dietary preferences. No food or beverage, alcoholic or otherwise, shall be brought into the hotel by the patron or attendees from outside sources without special permission of the hotel. The hotel reserves the right to make a charge for such services.

Room re-sets

If the room set up is changed within 24 hours of the event, there will be an additional labor fee. The fee is a minimum of \$150, but will increase on the complexity of the change and the size of the room.

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Unless otherwise noted. Pricing is subject to 25% taxable service charge and applicable taxes

general information (continued)

Service charge & sales tax

A 25% taxable service charge and applicable state sales tax will be added to all meeting rooms, food & beverage, audio visual, additional labor and set up fees. The 25% service charge is subject to current state sales tax (California state board of equalization regulation (no.1603) service charge and state sales tax are subject to change without notice.

Signage

In order to maintain the ambiance of the hotel, all signs must be professionally printed: no handwritten signs are allowed. Our hotel prohibits signs of any kind in the main lobby. Signage is permitted in the main meeting room area. Placement is subject to approval by your event manager, and must meet traffic flow and safety guidelines.

Audio visual

Audio visual aids are available through your event manager. Please note that you and your guests are connected with complimentary Wi-Fi access throughout the Hilton Garden Inn.

Menu pricing

All prices contained in the portfolio of services are subject to change without notice. This applies to applicable service charges and state sales tax as well.

Function times

In the event that the function room is occupied past the contracted end time and is available for an extended time, there is a \$200 hour fee.

Smoking

Hilton Garden Inn is a non-smoking hotel. California law does not permit smoking indoors.

Shipping & Storage

If it is necessary for you to ship materials to the Hotel, each item should be clearly marked with the following: Organization name and name of event planner, date of event and the name or your Hotel catering contact. Boxed packages and display materials will be accepted no earlier than one day prior to your scheduled event. Arrangements must be made for prompt return or shipping of material upon conclusion of event. A \$50.00 per day storage fee will be assessed for any items remaining in the Hotel's possession 24 hours after the conclusion of event.

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Audio Visual

FLIPCHART & ASSORTED MARKERS	\$25 each
LCD PROJECTOR Includes screen	\$150 each
LAPEL MICROPHONE	\$75 each
HANDHELD MICROPHONE (With or without stand)	\$50 each
POLYCOM CONFERENCE PHONE	\$125 each
POWER STRIPS	\$10 each
POWER CORDS	\$5 each
PODIUM	N/C

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Meeting Rooms

BOARDROOM: \$400.00
Conference 10-12ppl

SADDLEBACK: \$550.00
950 sq.ft
Classroom- 50 ppl
Theatre- 80 ppl
Banquet- 70 ppl
Reception- 80 ppl

SANTIAGO: \$450.00
600 sq.ft
Classroom- 25 ppl
Theatre- 40 ppl
Banquet- 40 ppl
Reception- 40 ppl

SADDLEBACK & SANTIAGO: \$1000.00
1,550 sq.ft
Classroom- 65 ppl
Theatre- 110 ppl
Banquet- 100 ppl
Reception- 110 ppl

PATIO TERRACE: \$400.00
500 sq.ft
Reception- 30 ppl
Banquet- 25 ppl

(prices are negotiable based on Food & Beverage consumption)

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Break | snack breaks

Minimum of 10 guests required

HEALTH NUT

\$16 per person

Build your own yogurt parfait with granola, choice of yogurt and fresh berries. Toppings of chocolate chips, yogurt chips, and sunflower kernel seeds.

Bottled water

SWEET n' SALTY

\$17 per person

Hand cut kettle chips with sea salt, pretzel nuggets with Dijon and ballpark mustard. Assorted fresh baked cookies.

Freshly brewed coffee and a selection of herbal teas.

Assorted soft drinks.

SOUTH OF THE BORDER

\$19 per person

Mini beef taquitos, warm cheese dip, Corn tortilla chips, house-made guacamole, roasted salsa and sour cream.

COOKIE MONSTER

\$25 per dozen

Chocolate chip, Oatmeal Raisin, Peanut Butter, and Chocolate/chocolate chip cookies

VEG-OUT

\$15 per person

Crudit  and pita bread chips, served with ranch dressing and hummus for dipping .

Assorted soft drinks and bottled water

GOING NUTS

\$18 per person

Roasted cashews, honey roasted peanuts, roasted walnuts, Chocolate covered almonds.

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Breakfast | Plated

SANDWICH DEL SOL

\$13 per person

Bacon, scrambled egg, sharp cheddar on a ciabatta roll
Served with breakfast potatoes

BREAKFAST BURRITO

\$15 per person

Fresh Eggs scrambled with onions and bell peppers,
crispy Bacon or Sausage, and cheddar cheese
accompanied by sour cream and house made salsa.
Served with Breakfast Potatoes.

GARDEN BREAKFAST

\$16 per person

Fresh scrambled eggs, crispy Bacon, breakfast potatoes
with grilled onions and Bell peppers, seasonal berries
and assorted breakfast breads

GRIDDLED FRENCH TOAST

\$14 per person

with whipped butter and warm Maple syrup
Smoked Bacon and fresh fruit

CALIFORNIA

\$13 per person

Scrambled egg whites, Turkey, Spinach, Provolone Cheese
with a Honey wheat muffin

served with choice of

Freshly brewed Coffee or a selection of Herbal teas and
choice of Orange, Apple or Cranberry Juices

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Breakfast Buffets

Minimum 20 people

CONTINENTAL

\$14 per person

Assorted bagels, fresh baked muffins, Danish and croissants
butter, cream cheese and fruit preserves
Freshly brewed coffee and a selection of herbal teas
Orange, apple and cranberry juices

ALL AMERICAN

\$17 per person

Scrambled eggs, Bacon or Sausage, breakfast potatoes,
fresh fruit, Assorted Yogurts and breakfast breads.

HEALTHY START

\$17 per person

Granola, Fresh Fruit, a selection of Yogurts
Scrambled egg whites, and Turkey Bacon.
Served with a Bran muffin

MAÑANA

\$15 per person

Chorizo scramble , breakfast potatoes, and refried beans.
Served with assorted tortillas, salsa and sour cream and fresh fruit,

All buffets are served with choice of
Freshly brewed Coffee or a selection of Herbal teas,
choice of Orange, Apple or Cranberry Juices

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Lunch | for smaller groups

* groups of 10 guests or less, choose 4 items

* groups of 15-20 choose 3 items

MARGHERITA FLATBREAD **\$14 per person**

Mozzarella, roasted garlic pesto, Roma tomato and basil

BISTRO CHICKEN SANDWICH **\$15 per person**

Balsamic glazed chicken, Canadian bacon, mozzarella, spinach, Parmesan aioli. Served with crispy Fries

B.L.T.A **\$15 per person**

Bacon, lettuce, tomato, avocado on sourdough
With crispy fries

CALIFORNIA TURKEY CLUB **\$16 per person**

Turkey, Swiss, apple wood bacon, avocado, tomato, mixed greens, sun-dried tomato aioli, on artisan bread.
Served with fries.

CHICKEN CAESAR WRAP **\$15 per person**

Grilled chicken breast, tomatoes, lettuce, shaved parmesan
Fresh sliced fruit

BBQ CHICKEN SALAD **\$15 per person**

Chicken tenders, with romaine, carrots, onions, tomatoes, egg, bacon, drizzled with BBQ sauce, and choice of dressing

CLASSIC MOBLEY **\$16 per person**

Conrad Hilton's Steakhouse burger, char-broiled
With melted cheese on a rustic roll. Served with crispy fries

SOUTHWESTERN COBB SALAD **\$18 per person**

Avocado, chicken, corn, bacon, cheddar jack cheese,
Creamy cilantro dressing

FUSILLI CARBONARA **\$16 per person**

Fusilli, Applewood bacon, parmesan cream and garden peas
crowned with a poached egg **(add chicken- \$4.00)**

Served with Iced tea

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Lunch Buffets

Minimum of 20 persons required

ITALIANO

\$28 per person

Chicken Piccatta, meat lasagna, three cheese pesto Ravioli, Caesar salad, Garlic bread, with Tiramisu for dessert.

EL TORO

\$34 per person

Street Style Tacos featuring grilled Chicken and Carnitas, Served with Pico de gallo, guacamole, sour cream Cheese enchiladas, refried beans, Spanish Rice, Garden salad, with creamy cilantro dressing ,and tortilla chips Churros for dessert with fresh flavored whipped cream.

TOWNE CENTRE SANDWICH BOARD

\$24 per person

Deli sliced Turkey, Ham, Roast Beef, assorted Cheeses, Lettuce, Tomato, Onion, Pickles, assorted breads, Kettle Chips, Pasta salad, and Brownies for dessert.

MEDITERRANEAN

\$36 per person

Greek salad, rice pilaf, chicken and steak kabobs, grilled vegetables, Pita bread and Baklava for dessert.

All buffets include Iced tea, water and coffee service.

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Dinner Entrees

GRILLED VEGETABLE PASTA PRIMAVERA

\$27 per person

Grilled vegetables, tomatoes, basil, parmesan, alfredo, cheese bread

GRILLED SALMON

\$31 per person

Grilled salmon, herb butter, grilled vegetables
Cabernet rice

GRILLED SIRLOIN

\$35 per person

Char-broiled sirloin steak, herb butter, grilled vegetables
Mashed potatoes

SMOTHERED CHICKEN

\$28 per person

Sautéed mushrooms, peppers, onions, Swiss, cream sauce,
Grilled chicken, grilled vegetables, mashed potatoes

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Dinner Buffets

Minimum of 20 persons required

ITALIANO

\$35 per person

Chicken Piccata, meat lasagna, three cheese pesto Ravioli, Caesar salad, Garlic bread, with Tiramisu for dessert

GARDEN BBQ

\$41 per person

BBQ Chicken, Beef skewers, macaroni and cheese, Corn on the cob, Baked beans and corn bread. Strawberry shortcake for dessert

EL TORO

\$38 per person

Street Style Tacos featuring grilled Chicken and Carnitas, Served with Pico de gallo, guacamole, sour cream Cheese enchiladas, refried beans, Spanish Rice, Garden salad, with creamy cilantro dressing ,and tortilla chips Churros with Fresh made whipped cream for dessert

MEDITERRANEAN

\$37 per person

Chicken and Steak Kabobs, Greek salad, Rice Pilaf, Grilled Fresh Vegetables, Pita bread and Baklava for dessert.

All buffets include ice tea, and water.

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RECEPTION- Hors d'oeuvres

All hors d'oeuvres are priced by the piece or dozen

Display of Domestic & International Cheeses Imported crackers and fruit garnish	\$13 per person
Buffalo Glazed Chicken Wings -Spicy, flavored packed wings served with cooling Bleu Cheese and crispy veggie sticks	\$15 per dozen
Chicken Tender strips -served with dipping sauces	\$17 per dozen
Crudit� -display of crisp, fresh vegetables Served with a variety of house-made dips	\$7 per person
Chicken Skewers served with dipping sauce	\$4 per person
Beef Skewers served with dipping sauce	\$5 per person
Spanakopita a flaky triangle of Phyllo Pastry filled with Spinach & Feta Cheese	\$4 per person
Sliders- Beef or BBQ Chicken -3 per order	\$13 per order
Vegetable Egg Rolls -with Sweet & Sour sauce	\$4 per person
Mini Quiche -Spinach and cheese	\$4 per person
Fresh Homemade Chips and Salsa	\$5 per person
Meatballs - with Barbeque sauce	\$10 per dozen

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A La Carte

Assorted Breakfast Pastries	\$26 per dozen
Assorted Bagels and cream cheese	\$30 per dozen
Yoplait Yogurt (6.5 oz.) Assorted flavors	\$24 per dozen
Granola Bars Assorted flavors	\$22 per dozen
Mini Fruit Kabobs Served with honey yogurt for dipping	\$18 per dozen

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Beverage breaks

BASIC (half day service) **\$12 per person**
Freshly brewed coffee, decaffeinated coffee and Selection of teas

BASIC (all day service) **\$16 per person**
Freshly brewed coffee, decaffeinated coffee and Selection of teas
served at start of meeting, AM refresh, afternoon refresh

BEVERAGE SELECTION (half day service) **\$16 per person**
Assorted sodas, (to include coca cola, diet coke, Sprite)bottled water,
Fresh brewed coffee, decaffeinated coffee and selection of teas

BEVERAGES (all day) **\$20 per person**
Coca cola, diet coke, sprite, bottled water, Fresh brewed coffee,
decaffeinated Coffee and selection of teas
Served at start of meeting, AM refresh, afternoon refresh

COFFEE BY THE GALLON **\$40 each**
Freshly Brewed Regular or Decaffeinated Coffee , Hot water
and selection of teas

SOFT DRINKS **\$3.50 each**
Coca cola | diet coke | sprite | Dr.Pepper

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Beverages | a la carte

FRESHLY BREWED COFFEE Or Decaffeinated coffee	\$40 per gallon
HOT WATER served with Assortment of Herbal Teas	\$28 per gallon
MILK carafe Non fat -2% or Whole	\$14 per carafe
FRUIT JUICES Apple, Cranberry, or Orange	\$12 per carafe
LEMONADE	\$14 per carafe
ICE TEA	\$14 per carafe
SOFT DRINKS Coca cola, Diet coke, Sprite, Dr.Pepper	\$3.50 each
BOTTLED WATER	\$3.50 each
SPARKLING WATER	\$4.50 each
GATORADE (assorted)	\$4.50 each

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BARS

➤ HOSTED BARS

- 4 Hour Bar- \$1,500
- No Bartender Fee

➤ CASH BAR

- \$400 minimum
- Bartender Fee of \$150

- Hotel is in strict compliance with Alcohol Beverage Control regulations.
- All patrons must be able to show valid, government issued ID for age verification.
- Individuals displaying signs of intoxication may be refused service.
- All alcohol must be purchased through the hotel and served only by hotel staff.
- No alcoholic or otherwise, shall be brought into the hotel by the patron or attendees from outside sources without special permission of the hotel.

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SPIRITS

Well- \$8

VODKA:
PINNACLE

GIN:
GIBLEY'S

RUM:
CRUZAN LIGHT

BOURBAN:
JIM BEAM WHITE LABEL

SCOTCH:
GRANT'S RESERVE

TEQUILA:
SAUZA GOLD

IRISH WHISKEY:

CANADIAN WHISKEY:

BRANDY/COGNAC:

CORDIALS:

Top-\$9

EFFEN
ABSOLUT

Bombay Sapphire

Bacardi Superior
Cruzan 9 Spiced

Jack Daniels

Johnnie Walker Black

Hornitos Resposado

Jameson

Canadian Club

Courvoisier V.S.

Bailey's Irish Cream
Southern Comfort
Disaronno Amaretto
Romana Sambuca
Kahlua

Premium -\$10

Grey Goose

Hendricks

Maker's Mark

Crown Royal

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Beer | Wine

Bottled Selection – Domestic | Imported

Bud Light	\$7
Budweiser	\$7
Michelob Ultra	\$7
Stella Artois	\$8
Local IPA	\$8
Heineken	\$8

Wine Selection

Michelle Sparkling	\$36
Trinity Oaks (CA) Chardonnay	\$29 \$8
Trinity Oaks (CA) Merlot	\$26 \$8
Trinity Oaks (CA) Cabernet Sauvignon	\$31 \$8
Corkage Fee	\$15 per bottle
Bartender Fee	\$150

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