

Weddings



Congratulations!

**Thank you for considering the
Hilton Garden Inn Auburn
for your wedding celebration!**

**Special occasions don't happen very often
and that is what makes them special!**

**Please take a moment to look over our
catering menu. If you are unable to find
the right combination for your event, our
chef will work with you to create a menu
that suits you and your guests.**

**If you have any questions please do not
hesitate to contact us. We look forward to
exceeding your expectations.**

**Please contact our
Catering Sales Manager**

**Amanda Hennessey
at 315-252-5511 x603**



Weddings

Wedding Packages

For the Wedding Couple:

(Included in both packages)

King Suite

Breakfast for two the next morning

Late check out

Wedding Package Includes:

Exclusive use of The Vineyard Ballroom for 5 hours

Tables and chairs

Use of our basic linens, Ivory or White

Ivory spandex chair covers

Champagne toast for all of your guests

Service of your wedding cake

Bar set-up

Dance floor set-up

Special room rates for your overnight guests



Weddings

The Classic Package

To Start:

Imported & Domestic Cheese Display

Cheese served with assorted Crackers and crudité

TWO passed (Can be stationed) Hors D'oeuvres

(Please choose from the Hors D'oeuvres section located on page 8)

Served Dinner

Served with Fresh Baked Bread and Freshly Brewed Coffee and Hot Tea

First Course (Please Choose One)

- **Mixed Greens Salad**
Tomatoes, Onions, Cucumbers and Balsamic Vinaigrette
- **Spinach Salad**
with Smoked Bacon, Grilled Red Onion and Sherry Vinaigrette
- **Traditional Caesar**
with Shaved Asiago, House Made Citrus Caesar Dressing and Croutons
- **Roasted Shrimp & Corn Chowder**
Gulf Shrimp with roasted corn in a rich creamy broth
- **Creamy Butternut Squash**
Topped with goat cheese and pumpkin seeds
- **Portabella & Beef Tips**
Grilled portabella mushrooms in a savory beef broth with beef tips

Weddings

Second Course (Please Choose Two)

With an Option for Vegetarian if needed

- **Chicken French**
Classic lemon white wine sauce, served with wild rice & seasonal vegetable
- **Bruschetta Haddock**
Broiled haddock topped with fresh tomato, basil, garlic, asiago
Served with wild rice and seasonal vegetables
- **N.Y. Strip Steak**
12 oz. Choice Grilled Strip steak and topped with garlic herb butter, alongside Chive Smashed Potatoes & seasonal vegetable
- **Choice Sirloin**
8 oz. Grilled Sirloin topped with Horseradish Scallion Butter, served with smashed potatoes & seasonal vegetable
- **Apple Dijon Herb Crusted Pork Loin**
with Cranberry Mostarda, Garlic Smashed Potatoes and Sautéed Seasonal Vegetables
- **Butternut Squash Ravioli**
Tossed in Hazelnut Butter

Bar:

FOUR hours of open bar

Beer, House Wines, House Liquors, Soft Drinks and appropriate mixers

The Classic Package is \$80.00 per person

Weddings



The Elite Package

To Start:

Artisan Cheese Display
Local & International Cheeses
Seasonal Fruits
Sliced Charcuterie

THREE passed (Can be stationed) Hors D'oeuvres
(Please pick from the Hors D'oeuvres section)

Served Dinner

Served with Fresh Baked Bread and Freshly Brewed Coffee and Hot Tea

First Course (Please Choose One)

- **Mixed Greens Salad**
Onions, Tomatoes and Cucumbers with Balsamic Vinaigrette
- **Traditional Caesar**
Shaved Asiago, House Made Citrus Caesar Dressing and Croutons

Weddings

- **Arugula Salad**
Dried Cherries, Candied Nuts, Red Onion with Sherry Vinaigrette
- **Roasted Shrimp & Corn Chowder**
Gulf Shrimp with roasted corn in a rich creamy broth
- **Creamy Butternut Squash**
Topped with goat cheese and pumpkin seeds
- **Portabella & Beef Tips**
Grilled portabella mushrooms in a savory beef broth with beef tips

Second Course (Please Choose Three)

- **Chicken French**
Classic lemon white wine sauce, served with wild rice & seasonal vegetable
- **Chicken Picatta**
Seared chicken breast topped with a white wine, lemon sauce with mushrooms & capers served with wild rice and seasonal vegetables
- **N.Y. Strip Steak**
12 oz. Choice Grilled Strip steak and topped with garlic herb butter, alongside Chive Smashed Potatoes & seasonal vegetable
- **Atlantic Salmon**
Seared filet and topped with a roasted shallot vinaigrette with wild rice and seasonal vegetables
- **Bruschetta Haddock**
Broiled haddock topped with fresh tomato, basil, garlic, asiago
Served with wild rice and seasonal vegetables
- **Mediterranean Stuffed Pork**
Roasted pork loin, butterflied and layered with roasted red peppers, feta, baby spinach and black olives, topped with a romesco sauce served with smashed potatoes and seasonal vegetables
- **Eggplant Napoleon**
Roasted eggplant, layered with garlic risotto, fresh tomato, fresh basil tomato reduction and balsamic reduction

Weddings

Bar:

FIVE hours of open bar

Beer, House Wines, PREMIUM Liquors, Soft Drinks and appropriate mixers

The Elite Package is \$95.00 per person.



Weddings

Passed Hors D'oeuvres

Cold

- Tomato Bruschetta*
- Smoked Salmon Mousse Canapés in a phyllo cup*
- Fresh Fruit Kabobs with yogurt dipping sauce*
- Caprese skewers with Mozzarella & Tomatoes with balsamic reduction*
- Deviled Eggs*
- Genoa Rolls salami and cream cheese garnished with a cherry tomato*
- Prosciutto wrapped melon*
- Vegetable Crudité * Stationed only*

Passed Hors D'oeuvres

Hot

- Assorted mini quiches*
- Spanakopita*
- Stuffed Mushrooms –crab, sausage or vegetable*
- Mini crab cakes with citrus aioli*
- Pork Pot stickers*
- Bacon wrapped scallops*
- Vegetable spring rolls*
- Mini Beef Wellingtons*
- Teriyaki Beef Skewers*
- Sesame chicken satay*
- Swedish Meatballs *stationed only*

Weddings

Buffet Dinner Packages:

Served with Fresh Baked Bread and Freshly Brewed Coffee and Hot Tea

Salad-Select One:

- **Mixed Greens Salad**
Onions, Tomatoes and Cucumbers with Balsamic Vinaigrette
- **Traditional Caesar**
Shaved Asiago, House Made Citrus Caesar Dressing and Croutons
- **Arugula Salad**
Dried Cherries, Candied Nuts, Red Onion with Sherry Vinaigrette
- **Italian Wedding Soup**
- **Roasted Tomato Basil Bisque**
- **Cream of Broccoli Soup**
- **Beef & Barley Soup**

All Entrees will be served with fresh seasonal vegetables

Entrees-Select Three:

- Chicken French
- Bruschetta Haddock
- Bolognese Lasagna
- Mediterranean Stuffed Pork Loin
- Herb Roasted Chicken
- Eggplant Parmesan
- Tri color Tortellini with asiago cream sauce
- Roasted Sirloin with a mushroom red wine bordelaise

Sides-Select One:

- Roasted Red skin potatoes
- Garlic Mashed potatoes
- Whipped Mashed potatoes
- Butter Pecan whipped sweet potatoes
- Baked Potatoes
- Rice Pilaf

The Classic Buffet is \$80.00 per person

Weddings

Add On's

Carving Stations

(Minimum 50 people/ \$50 Carving Fee)

All Stations Served with Dinner Rolls & Appropriate Condiments

Honey Brown Sugar Glazed Turkey Breast

With a cranberry Orange chutney

Serves approximately 30 people

\$4 added to the package price

Apple Dijon Herb Crusted Pork Loin

With a Cranberry Mostarda

Serves approximately 18 people

\$4 added to the package price

Prime Rib

With Natural Au Jus

Serves approximately 18 people

\$6 added to the package price

Top Sirloin of Beef

With a creamy horseradish sauce

Serves approximately 40 people

\$8 added to the package price

Beef Tenderloin

With a red wine demi glaze

Serves approximately 20 people

\$8 added to the package price

Weddings

Pricing is according to a package, if you would like a carving station outside of the package, the price will vary

Bar Options:

Cash Bar & Based on Consumption

Domestic \$4 per person

Import Beer \$5 per person

House Wine \$6 per person

House Cocktail \$6 per person

Premium/Top Shelf Cocktail \$7.50 per person

Soda & Juice \$1.50 per person

Open Bar:

Premium & Top Shelf Liquors, Domestic Beers, House Wines

1 hour-\$17 per person

2 hours-\$23 per person

3 hours-\$29 per person

4 hours-\$35 per person

5 hours-\$41 per person

Under 21-\$6.00 per person

Open Bar:

House Liquors, Domestic Beers, House Wines

1 hour-\$14 per person

2 hours-\$18 per person

3 hours-\$22 per person

4 hours-\$26 per person

5 hours-\$30 per person

Under 21-\$6.00 per person