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When you choose the Hilton Garden Inn Tifton for your event you get the dedicated services of our Sales Team working with you every step of the way to ensure that your goals and objectives are met, and that your expectations are exceeded. You can expect to find the areas best meeting facilities perfect for corporate meetings, family reunions or high profile social events. Our meeting facilities combined with our extraordinary service, accommodations and team members create an effective environment for business or social events.

HILTON GARDEN INN TIFTON

201 Boo Drive
Tifton, GA 31793
Phone: (229) 382-8484
Fax: (229) 382-8474
email: tftgi_gm@hilton.com or tftgi-salesadm@hilton.com
Contract Guarantee: All events must be confirmed within ten (10) days of request with signed contract and a credit card guarantee or cash deposit of $250. All events must be paid in full prior to the event. Billing arrangements for all events must be made in accordance with hotel policies.

Meal Guarantee: Hotel policy requires a pre-guarantee be given to our Catering Sales Department ten (10) business days prior to your function. A final guarantee must be given five (5) business days prior to your function. You will be charged for this guarantee or for the actual number that attend, whichever is greater. A guaranteed minimum number of 35 is required in order to prepare a private buffet.

Food Service: The Hilton Garden Inn Tifton is responsible for the quality and freshness of food served to all guests. Due to current health regulations, food may not be taken off the premises after it has been prepared and served. All food must be purchased through the hotel with the exception of specialty cakes – i.e. wedding cakes. A Cutting fee of $50 will apply.

Prices: As the market price for food products fluctuate, our prices are subject to change without notice. We recommend you confirm all costs with our Catering Sales Department prior to your function. Prices are subject to seven percent (7%) state sales tax.

Room & Rental: Function rooms are assigned according to the anticipated number of attendees. If there are fluctuations in this number, the hotel reserves the right to reassign the banquet or function room accordingly. The hotel reserves the right to charge a service fee for setting up meeting rooms with extraordinary requirements or if sleeping room’s pick-up is lower than anticipated. Notice will be given to the client if a service charge is applicable.

Alcoholic Beverages: Subject to local ordinances all liquor, beer, and wine must be supplied by the hotel.

Equipment rentals: Should you choose to rent equipment from an outside source (staging, linens, tents, etc.) the Hilton Garden Inn, Tifton will not be held responsible for the loss or damage of those items rented. Replacement or damage charges will be the responsibility of the client. These charges may be billed up to 30-days after your event.

Gratuity and Sales Tax: Hotel policy requires a service charge and applicable state sales tax of seven percent (7%) on all food and/or beverage and meeting room functions. Georgia law requires that service charge/gratuity be taxed.

Liability: The Hilton Garden Inn Tifton reserves the right to inspect and control private functions. Liability for damage to the premises will be charged accordingly. The hotel cannot assume responsibility for personal property and equipment brought into the conference area.
Whether you are planning a corporate meeting, family reunion, or lavish celebration, the Hilton Garden Inn Tifton is the ideal spot to host your event. Specializing in all sizes of groups from 10-200 people, each event is planned with the utmost attention to detail and personalized service.

Flexible meeting spaces featuring a large pre-function area, an outdoor patio with heaters/fans and televisions, and fashionably appointed meeting rooms, boardroom and Dogwood breakout room to enable you to engage in strategic business sessions or social events, as well as our Great American Grill Restaurant featuring locally grown fruits and vegetables from Rutland Farms and Sparkman's Dairy products.

The Hilton Garden Inn truly has Everything. Right where you need it.
MEETING ROOM INFO

<table>
<thead>
<tr>
<th>ROOM CAPACITIES</th>
<th>Area (ft.)</th>
<th>Dimensions</th>
<th>Banquet</th>
<th>Theatre</th>
<th>Conference</th>
<th>Class Room</th>
<th>Reception</th>
<th>U-Shape</th>
<th>Price from</th>
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<tbody>
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<td>Grand Ballroom</td>
<td>2442</td>
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<td>190</td>
<td>271</td>
<td>59</td>
<td>90</td>
<td>245</td>
<td>63</td>
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</tr>
<tr>
<td>Camellia</td>
<td>726</td>
<td>33 x 13 x 10’</td>
<td>50</td>
<td>80</td>
<td>17</td>
<td>30</td>
<td>72</td>
<td>21</td>
<td>$ 200.00</td>
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<tr>
<td>Magnolia</td>
<td>957</td>
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<td>94</td>
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<td>Oleander</td>
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<td>30</td>
<td>79</td>
<td>22</td>
<td>$ 200.00</td>
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<tr>
<td>Stafford Boardroom</td>
<td>322</td>
<td>23 x 14 x 10’</td>
<td>----</td>
<td>----</td>
<td>12</td>
<td>----</td>
<td>----</td>
<td>----</td>
<td>$ 150.00</td>
</tr>
</tbody>
</table>

Hilton Garden Inn Tifun
All of our meeting room prices include our Basic Setup. This entails tables, chairs, table cloths, pens, note pads, mints and water. Additional setup arrangements may cost extra.

**ADDITIONAL AMENITIES**

- Wireless Internet
  - Complimentary
- Permanent Projector Screen
  - Complimentary
- Podium with out Microphone
  - Complimentary
- Easel
  - Complimentary
- Dry Erase Board
  - Complimentary (only in Boardroom)
- Flip Chart
  - $ 20.00 each
- Podium with Microphone
  - $ 50.00 per day (provided by outside vendor)
- Stand Alone Projector Screen
  - $ 50.00 per day
- TV/VCR/DVD
  - $ 50.00 per day
- LCD Projector
  - $ 100.00 per day
- Dogwood Breakout Room
  - $ 100.00 per day
- Dance Floor
  - $ 350.00 per day
BREAKFAST

DID YOU KNOW?

• Eating breakfast keeps you thin.
• Studies have shown people who eat breakfast are happier.
• Breakfast is the most important meal of the day.
• A recent study revealed the following about people who ate breakfast:
  - 9% were more alert throughout the day
  - 11% were less emotionally distressed throughout the day
  - 13% were less tired throughout the day
  - 17% were less anxious throughout the day
  - 10% were less likely to suffer attention span difficulties throughout the day
  - 33% were less likely to suffer from stomach complaints throughout the day
**1. THE HILTON SCRAMBLE**
- fresh scrambled eggs
- thick sliced bacon and local link sausage
- delicious hash brown casserole
- selection of toast and bagels
- whipped butter and preserves
- fresh baked pastries
- sliced fruit salad
- regular and decaf coffee
- assorted hot teas
- selection of fresh juices

$9.95 per person

---

**2. THE LOCAL BREAKFAST**
- local farm fresh eggs, scrambled
- local link and patty sausage
- local stone ground grits
- house made breads and pastries
- local seasonal fruit
- local Sparkman’s Dairy drinkable yogurt
- local bakery fresh donuts
- regular and decaf coffee
- assorted hot teas
- selection of fresh juices

$10.95 per person

---

**3. SIGNATURE WAFFLE BREAKFAST**
- made to order fresh Belgian waffles
- thick sliced smoked bacon
- warm strawberry topping
- warm maple syrup
- fresh baked muffins and pastries
- fresh fruit salad
- assorted hot teas
- regular and decaf coffee
- selection of fresh juices

$9.95 per person

---

**4. TRUE CONTINENTAL BREAKFAST**
- our signature house made pastries
- signature house made muffins
- house made orange zest cinnamon rolls
- beautiful assorted fruit display
- assorted yogurt including Sparkman’s drinkable yogurt
- assorted cereal with fresh local milk
- regular and decaf coffee
- assorted hot teas
- selection of fresh juices

$7.95 per person

---

**5. FRESH START**
- light and fluffy fresh quiche (2 selections)
  - spinach & feta
  - bacon & cheese
  - mushroom & caramelized onion
  - mixed breakfast with sausage, peppers, tomato & onion
- wonderful original, eggs benedict with red pepper hollandaise
- fresh asparagus
- fresh vegetables and fruit with dips
- yogurt parfaits with granola
- regular and decaf coffee
- assorted hot teas
- selection of fresh juices

$12.95 per person
LUNCH

DID YOU KNOW?

Luncheon, commonly abbreviated to lunch, is a mid-day meal.

In English-speaking countries during the eighteenth century, lunch was originally called “dinner”—a word still sometimes used to mean a noontime meal in the UK, and in parts of Canada and the United States.

The mid-day meal on Sunday and the festival meals on Christmas, Easter, and Thanksgiving (in the US and Canada) are still often eaten at the old hours, usually either at noon or between two and four in the afternoon, and called dinner. Traditional farming communities also may still commonly have the largest meal of the day at mid-day and refer to this meal as “dinner.”

More business is done around the lunch table than in the office, hence POWER LUNCH!
1. LIMITED LUNCH MENU (25 MAX | 12 OR MORE | PRE-ORDER REQUIRED)

YOUR GUESTS MAY CHOOSE FROM THE FOLLOWING:
- chicken mozzarella sandwich
- mile high club sandwich
- marinated pork chops
- traditional cobb salad

$10.95 per person

4. SALADS, SALADS, SALADS

- choice of House or Caesar
- chicken salad
- pasta salad
- tomato and feta salad
- seasonal fruit salad
- broccoli salad
- cucumber salad
- assorted selection of crackers
- chefs choice of dessert
- sweet and un-sweet tea and soft drinks

$10.95 per person

add grilled chicken for an additional $2.00

WANT SOMETHING MORE?
TRY ANY OF OUR DINNER BUFFET OPTIONS LOCATED ON PAGE 14

2. DELI BUFFET

- sliced ham
- smoked turkey breast
- rare roast beef
- american, provolone & swiss cheese
- mayonnaise & mustard
- lettuce, tomatoes, onions & pickle spears
- potato chips and fresh fruit
- croissants, hoagie rolls and wraps
- chefs choice dessert
- sweet and un-sweet tea

$12.95 per person

3. BOXED LUNCH

- choice of ham, turkey, roast beef or classic club
- american, provolone or swiss cheese
- potato chips and whole fruit
- freshly baked cookies
- pickle spear
- soft drink or bottled water

$9.95 per person
DID YOU KNOW?

Originally, dinner referred to the first meal of a two-meal day, a heavy meal occurring about noon, which broke the night’s fast in the new day.

The word is from the Old French disner, meaning “breakfast”, from the stem of Gallo-Romance desjumare (“to break one’s fast”).

Eventually, the term shifted to referring to the heavy main meal of the day, even if it had been preceded by a breakfast meal. The (lighter) meal following dinner has traditionally been referred to as supper or tea.

So is it breakfast, dinner or supper?
YOU BE THE CHEF!

Plated Dinners include a caesar or tossed salad, assorted rolls with butter, your entree selection(s), one starch, one vegetable and choice of one dessert. Sweet and un-sweet iced tea included.

The items in box 1 are our main entrees that you may select from, please limit your entree selections to a maximum of 2 selections. In order to execute your dinner in a timely manner it is required that all persons in your party have the same starch (box 2), vegetable (box 3) and dessert (box 4).

Your final selections and quantities must be communicated to our Sales Department at least five (5) business days prior to your event. All Beef will be cooked to the same temperature.

1. ENTREE SELECTIONS
- 9 oz. beef tenderloin filet $21.95
- 14 oz. hand cut rib eye $17.95
- 9 oz. Wagyu top sirloin $17.95
- New Zealand rack of lamb (4 bones) $18.95
- fresh wild Scottish salmon (8 oz.) $16.95
- fresh Gulf red snapper (8 oz.) $16.95
- Mediterranean chicken $14.95

2. STARCH SELECTIONS
- wild rice
- rice pilaf
- macaroni and cheese
- baked potato bar
- roasted red potatoes
- Yukon Gold garlic mashed potatoes
- potatoes au gratin
- mashed sweet potatoes
- cheese grit souffle

3. VEGETABLE SELECTIONS
- squash casserole
- vegetable medley (seasonal)
- southern green beans
- haricot vertes (french green beans)
- fried okra
- oven roasted tomatoes
- corn (creamed, cobbed, grilled, popped)
- broccoli and cheese casserole
- selection of local peas and beans (seasonal)
- chefs selection of roasted vegetables
- prosciutto wrapped asparagus
- bundled petite vegetables

4. DESSERT SELECTIONS
- cobbler of your choice (ala mode) peach, strawberry, or apple
- southern pecan pie (ala mode)
- bread pudding (assorted flavors)
- cheese cake squares
- lemon chess pie
- hot fudge sundaes
- strawberry shortcake
- tres leches cake
- chocolate cake
- tiramisu
- banana pudding

Additional $4.95 per person
BUFFET OPTIONS

DID YOU KNOW?

At lunch on March 28th, 2006, our sister, the Las Vegas Hilton held the world’s largest buffet earning a spot in history books as a Guinness World Record.

A total of 510 dishes were set out for over 850 hungry people at a low $7.50 per person, or a little over a penny per offering. All proceeds went to hunger relief charity America’s Second Harvest.

Each dish had to be different enough to be certified by a Guinness judge, though they didn’t have to taste each one. That should be another Guinness record -- the person who ate a plate full of each of the 510 dishes.

Hilton executive chef George Bargisen spent over 24 hours overseeing and carefully putting together each of the unique dishes that comprised 40 soups, 100 salads, and 150 desserts spanning across tables measuring 500 feet.
YOU BE THE CHEF!

Buffets include a caesar or tossed salad, assorted rolls with butter, your entree selection(s), one starch, one vegetable and choice of one dessert. Sweet and unsweet iced tea included.

The items in box 1 are our main buffet entrees that you may select from for your private buffet dinner. Additional starch, vegetable and dessert selections can be added at an additional charge of $1.95 per person per item.

*Certain entree selections are an additional charge.

1. ENTREE SELECTIONS

<table>
<thead>
<tr>
<th>Price</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>$13.95</td>
<td>southern style pulled pork</td>
</tr>
<tr>
<td>$16.95</td>
<td>home style southern fried chicken (or baked)</td>
</tr>
<tr>
<td>$19.95</td>
<td>sliced roast top round with mushroom jus</td>
</tr>
<tr>
<td></td>
<td>slow roasted pulled pot roast with gravy</td>
</tr>
<tr>
<td></td>
<td>hamburger steak with onions and mushrooms</td>
</tr>
<tr>
<td></td>
<td>center cut pork chops (4 oz.) grilled or fried</td>
</tr>
<tr>
<td></td>
<td>house made lasagna</td>
</tr>
<tr>
<td></td>
<td>chicken florentine stuffed with 3 cheeses and spinach</td>
</tr>
<tr>
<td></td>
<td>pan roasted chicken breast with artichoke caper cream</td>
</tr>
<tr>
<td></td>
<td>Pacific salmon with lemon caper buerre blanc</td>
</tr>
<tr>
<td></td>
<td>marinated pork tenderloin with red onion apple jam</td>
</tr>
<tr>
<td></td>
<td>hand cut Angus top sirloin</td>
</tr>
</tbody>
</table>

additional $2.00 per person

- shrimp (fried, boiled, stuffed with crab)

each selection additional $3.00 per person

- famous crab cakes
- pan roasted gulf safe grouper

additional $4.00 per person

- hand cut Angus rib eye

additional $9.00 per person

- hand cut Angus filet mignon

2. STARCH SELECTIONS

<table>
<thead>
<tr>
<th>Selection</th>
</tr>
</thead>
<tbody>
<tr>
<td>wild rice</td>
</tr>
<tr>
<td>rice pilaf</td>
</tr>
<tr>
<td>macaroni and cheese</td>
</tr>
<tr>
<td>baked potato bar</td>
</tr>
<tr>
<td>roasted red potatoes</td>
</tr>
<tr>
<td>Yukon Gold garlic mashed potatoes</td>
</tr>
<tr>
<td>potatoes au gratin</td>
</tr>
<tr>
<td>mashed sweet potatoes</td>
</tr>
<tr>
<td>cheese grit souffle</td>
</tr>
</tbody>
</table>

add an additional starch selection for $1.95 per person

3. VEGETABLE SELECTIONS

<table>
<thead>
<tr>
<th>Selection</th>
</tr>
</thead>
<tbody>
<tr>
<td>squash casserole</td>
</tr>
<tr>
<td>vegetable medley (seasonal)</td>
</tr>
<tr>
<td>southern green beans</td>
</tr>
<tr>
<td>haricot vertes (french green beans)</td>
</tr>
<tr>
<td>fried okra</td>
</tr>
<tr>
<td>oven roasted tomatoes</td>
</tr>
<tr>
<td>corn (creamed, cobbed, grilled, popped)</td>
</tr>
<tr>
<td>broccoli and cheese casserole</td>
</tr>
<tr>
<td>selection of local peas and beans (seasonal)</td>
</tr>
<tr>
<td>chefs selection of roasted vegetables</td>
</tr>
<tr>
<td>prosciutto wrapped asparagus</td>
</tr>
<tr>
<td>bundled petite vegetables</td>
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add an additional vegetable selection for $1.95 per person

4. DESSERT SELECTIONS

<table>
<thead>
<tr>
<th>Dessert Selection</th>
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<tbody>
<tr>
<td>cobbler of your choice (ala mode)</td>
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<tr>
<td>southern pecan pie (ala mode)</td>
</tr>
<tr>
<td>bread pudding (assorted flavors)</td>
</tr>
<tr>
<td>cheese cake squares</td>
</tr>
<tr>
<td>lemon chess pie</td>
</tr>
<tr>
<td>hot fudge sundaes</td>
</tr>
<tr>
<td>strawberry shortcake</td>
</tr>
<tr>
<td>tres leches cake</td>
</tr>
<tr>
<td>chocolate cake</td>
</tr>
<tr>
<td>tiramisu</td>
</tr>
<tr>
<td>banana pudding</td>
</tr>
</tbody>
</table>

add an additional dessert selection for $1.95 per person
It’s a long day of meetings and everyone’s focus is waning. After staring out the window and doodling for a few half-conscious minutes, you tell yourself, “Maybe I’ll just get up and take a lap. I’ll get some water or a snack.”

New research out of Australia shows that frequent breaks with even a modest amount of movement (like standing and stretching) have significant physical benefit. Small snacks are an additional ‘treat’.

- Taking Breaks Relaxes and Unblocks the Mind
- Taking Breaks Often Solves the Problem Without Concentration
- Put It on the Back Burner of Your mind and Let it Cook
- Taking Breaks Permits Thinking Outside the Box
- Taking Breaks Makes Work More Efficient
- Taking Breaks Makes Meetings More Enjoyable
### 1. ALA CARTE BREAK ITEMS

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
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<tbody>
<tr>
<td>Coffee Service</td>
<td>$ 30.00 per urn (24 cups)</td>
</tr>
<tr>
<td>Whole Fruit</td>
<td>$ 1.95 per person</td>
</tr>
<tr>
<td>Sliced Fruit</td>
<td>$ 2.95 per person</td>
</tr>
<tr>
<td>Power Bars</td>
<td>$ 2.95 per person</td>
</tr>
<tr>
<td>House Made Chips</td>
<td>$ 1.95 per person</td>
</tr>
<tr>
<td>Assorted Cookies</td>
<td>$ 1.95 per person</td>
</tr>
<tr>
<td>Bottled Soft Drinks</td>
<td>$ 2.00 each</td>
</tr>
</tbody>
</table>

### 2. RE-ENERGIZE

- Local drinkable yogurt from Sparkman’s Dairy
- Red Bull
- Bottled water
- Assorted power bars
- Fresh granola
- Whole fresh fruit

### 3. VEGGIE BOUNTY

- Assorted raw veggies with dips
- Stuffed cherry tomatoes
- Cucumber sandwiches with sweet onion spread
- Fresh crisp dill pickle spears
- V-8 vegetable juice

### 4. FEELING CHEESY

- Assorted cubed cheese with crackers
- Fresh sliced fruit
- Toasted peanuts
- House made chips with cream cheese dip

### 5. HOW SWEET IT IS

- Fresh assorted cookies
- Warm brownies
- Assorted mini candy bars
- Local milk from Sparkman’s Dairy (2%, skim & chocolate)
The French phrase hors d’oeuvres literally means “outside the works.” Originally it was an architectural term referring to an outbuilding not incorporated into the architect’s main design. The phrase was borrowed by France’s culinary experts to indicate appetizers customarily served apart from the main course of a dinner. Thus hors d’oeuvres are, quite literally, outside the main design of the meal.

Hors d’oeuvres are a variety of savory snacks served at parties and other social engagements, catching the eye and tantalizing taste buds without quite satisfying hunger. Serve just a few for guests to munch on while gathering before dinner, or have multiple selections for an event without a meal.
$2.95 PER PERSON PER SELECTION
- vegetable crudites
- eggplant caviar
- tomato bruschetta
- ensalada caprese
- zucchini fries
- roasted red pepper hummus with Pita Chips
- lettuce wraps
- veggie chips
- fried green tomatoes

$3.95 PER PERSON PER SELECTION
- cheese display
- fresh fruit display or skewers
- stuffed cherry tomatoes
- Asian inspired sesame ribs
- chicken wings (Hot, BBQ or Lemon Pepper)
- chicken fingers
- assorted hummus display
- olive tapenade
- marinated lettuce wraps
- cheese sticks with marinara
- puff pastry wrapped sausage (Pigs in a Blanket)
- spinach artichoke dip
- oyster shooters
- chicken satay

$4.95 PER PERSON PER SELECTION
- mini crab cakes
- beef tapas with horseradish cream
- shrimp and grit cakes
- shrimp cocktail (add $2.00 each)
- scallop puff
- anti pasta
- bacon wrapped shrimp
- beef tenderloin sliders
- smoked salmon with mini bagels

$7.95 PER PERSON PER SELECTION
- seared Ahi tuna with wasabi cream
- crab cocktail

$9.95 PER PERSON
- roasted strip loin
- carving station with assorted breads
- assorted sushi display with 3 types of sushi with 4 nigiri per person

DESSERT OPTIONS
$18.00 per dozen
- lemon bars
- pecan bars
- raspberry bars
- cheesecake squares
- chocolate mousse cups
- cookie display
MEETING PACKAGE

DID YOU KNOW?

- Meeting packages are designed to enhance the results of your meeting by simplifying the planning process and maximizing meeting efficiency.

- Meeting Packages offer a simplified method of pricing that combines your group meals; breakfast, lunch and afternoon break service, into one, all-inclusive, price per person. It provides a great value and allows you to budget more efficiently in advance.

- Packages are designed to accommodate any number of people whether 5 or 500.

- Meeting Packages make your event or meeting as easy as possible for you to arrange.
ALL DAY MEETING PACKAGE

$ 24.95 per person

BREAKFAST

Choose one from the following:
see page 8 for details on breakfast selections

- TRUE CONTINENTAL BREAKFAST
- HILTON SCRAMBLE (add $ 2.00 per person)
- SIGNATURE WAFFLE BREAKFAST (add $ 2.00 per person)

LUNCH

Choose one from the following:
see pages 10 & 14 for details on lunch selections

- BOXED LUNCH
- DELI BUFFET
- SALADS, SALADS, SALADS
- BUFFET OPTION (1 entree only | certain entrees maybe additional cost)

AFTERNOON BREAK

Choose one from the following:
see page 16 for details on break selections

- RE-ENERGIZE
- FEELING CHEESY
- VEGGIE BOUNTY
- HOW SWEET IT IS
BAR SELECTIONS

DID YOU KNOW?

An alcoholic beverage is a drink containing ethanol, commonly know as alcohol. Alcoholic beverage are divided into three general classed: beers, wines, and spirits.

Beer has been part of human culture for 8,000 years.

Alcoholic beverage are often an important part of social events. In many cultures, drinking plays a significant role in social interaction - mainly because of alcohols relaxing effects.

The amount of alcohol in each type of beverage varies based on fermentation, age, and distillation.

Beer - average 4% - 6% alcohol by volume (as little as 2% up to 12%)
Wine - 9% - 16% alcohol by volume
Spirits - at least 20% - up to 95.6% alcohol by volume
From a simple meeting to an elegant dinner we are able to accommodate your wishes.

- Cash Bar
- Hosted Bar
- Cocktail Party
- Wine paired with Dinner
- Butler Passed Drinks

Bartender Fee: $50.00 for first two hours, each additional hour $10.00. Fee applies if 2nd bartender is needed at hotel bar.

Prices subject to change without notice. All alcohol must be purchased and consumed on premises due to state and local law.

### BEER

<table>
<thead>
<tr>
<th>Type</th>
<th>Price</th>
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<tbody>
<tr>
<td>Domestic Kegs (200 Glasses)</td>
<td>$250.00 each</td>
</tr>
<tr>
<td>Imported Kegs (200 Glasses)</td>
<td>$250.00 each</td>
</tr>
<tr>
<td>Bottled Beer Domestic</td>
<td>from $3.50 each</td>
</tr>
<tr>
<td>- Budweiser</td>
<td></td>
</tr>
<tr>
<td>- Bud Light</td>
<td></td>
</tr>
<tr>
<td>- Michelob Ultra</td>
<td></td>
</tr>
<tr>
<td>- Coors Light</td>
<td></td>
</tr>
<tr>
<td>Bottled Beer Imported</td>
<td>from $4.00 each</td>
</tr>
<tr>
<td>- Corona</td>
<td></td>
</tr>
<tr>
<td>- Stella Artois</td>
<td></td>
</tr>
<tr>
<td>- Heineken</td>
<td></td>
</tr>
<tr>
<td>- Blue Moon</td>
<td></td>
</tr>
</tbody>
</table>

### WINE

House Wine - 1.5 Liter Bottles (12 glasses per bottle) $27.95 per bottle

- Cabernet Sauvignon
- Merlot
- Chardonnay
- Pinot Grigio
- White Zinfandel

Inquire about our exclusive wine list to pair with your special event

### MIXED DRINKS

**Call Liquors:**

- Absolut
- Beefeater
- Bacardi
- Southern Comfort
- José Cuervo
- Johnny Walker

from $5.50

**Premium Liquors:**

- Patron
- Grey Goose
- Crown Royal
- Glenlivet

from $6.50

### COCKTAILS

from $7.50

- Martini
- Margarita
- Bloody Mary
- Cosmopolitan
- Long Island Ice Tea
- Daiquiris

What's your favorite? LET US KNOW!
Hilton Garden Inn Tifton

201 Boo Drive
Tifton, GA 31793
Tel: 229-382-8484
Fax: 229-382-8474
tifton.hgi.com

Reservations
HGI.com
1-877-STAY-HGI

Location
The Hilton Garden Inn Tifton is located in the heart of South Georgia at the crossroads of I-75, US-82 & US-319, just minutes away from everything Tifton has to offer.

Facilities/Services
Over 3000 sq. ft. of flexible function space to accommodate up to 300 guests
Complimentary wireless Internet access throughout the hotel and in all meeting rooms
105 guest rooms (including 16 suites)
Restaurant serving breakfast & dinner
Pavilion Lounge
Evening room service
Indoor pool and whirlpool
Precor® fitness center and Stay Fit Kit™ available for check-out
24-hour Pavilion Pantry™ convenience mart
Complimentary 24-hour business center
Free parking available
Valet and self-laundry available

Guest Room Features
Complimentary wired & wireless Internet and secure, remote printing to the business center
Refrigerator, microwave oven and coffee maker in each room
Large work desk with convenient desk-level outlets, adjustable lighting and ergonomic Mirra® chair by Herman Miller
Two telephones featuring voicemail and data port
Self-adjusting Garden Sleep System™ bed
Hair dryer, iron and ironing board
32" HDTV with premium channels including HBO®
Innovative, easy-to-set alarm clock radio with adaptor for portable music player
USA TODAY® delivered each weekday morning

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Hilton HHonors is the only guest reward program that lets you earn both hotel points and airline miles for the same stay at more than 3,600 hotels worldwide.

With the Hilton HHonors Event Planner program, event planners can earn Points & Miles™ for qualifying events. Ask your sales person for details.