

CATERING MENU



WELCOME

Dear Guest,

Special occasions, big 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'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.

Thanks for making us a part of your plans. And welcome to Hilton Garden Inn!

Marc Fleischer
General Manager

CONTINENTAL BREAKFASTS



Garden Continental 10.00 per person

Chilled Orange, Apple, & Cranberry Juices
Assortment of Freshly Baked Muffins & Bagels
Fruit Preserves, cream cheese, and butter
Variety of Whole Fruit
Freshly Brewed "House Blend" and Decaffeinated Coffees
Selection of Specialty Teas

Healthy Start 13.00 per person

Chilled Orange, Grapefruit, and Cranberry Juices
Fresh Seasonal Cut Fruit Platter & Whole Fruit
Assorted Yogurts with Granola
Selection of Nutri-Grain Bars
Oatmeal with Toppings
Assorted Cold Cereals & Milk
Freshly Brewed "House Blend" and Decaffeinated Coffees,
Selection of Specialty Teas

Deluxe Continental 13.00 per person

Chilled Orange, Apple, and Cranberry Juices
Fresh Seasonal Cut Fruit Platter
Selection of Croissants, Danish Pastries and Muffins .
Variety of Fruit Preserves and Butter
Assorted Yogurts with Granola
Assortment of Bagels and Cream Cheese
Freshly Brewed "House Blend" and Decaffeinated Coffees
Selection of Specialty Teas

Executive Continental 15.00 per person

Chilled Orange, Apple, Grapefruit and Cranberry Juices
Fresh Seasonal Cut Fruit & Berry Platter
Selection of Croissants, Bagels, Danish Pastries and Muffins
Variety of Fruit Preserves and Butter
Yogurt and Granola Parfaits
Assortment of Bagels with Cream Cheese
Assorted Cold Cereals & Milk
Oatmeal with Toppings
Freshly Brewed "House Blend" and Decaffeinated Coffees
Selection of Specialty Teas

All Food & Beverage is subject to applicable taxes and 20% Service Charge.
Prices for Food & Beverage guaranteed for 90 days prior to date of function

PLATED BREAKFASTS



Scramble Breakfast 13.00 per person

Fresh Florida Orange Juice
Scrambled Eggs with Fine Herbs
Smoked Bacon,
Country Ham, Pork Link or Turkey Patties Sausage
Seasoned Breakfast Potatoes
Fresh Cut Fruit Cup
Basket of Fresh Baked Muffins & Danish Pastry
Cream Sweet Butter and Fruit Preserves
Freshly Brewed "House Blend" and Decaffeinated Coffee
Herbal Tea Selection

French Toast Breakfast 13.00 per person

Fresh Florida Orange Juice
Cinnamon Swirl French Toast with maple Syrup
Smoked Bacon,
Country Ham, Pork Link or Turkey Patties Sausage
Fresh Cut Fruit Cup
Basket of Fresh Baked Muffins & Danish Pastry
Cream Sweet Butter and Fruit Preserves
Freshly Brewed "House Blend" and Decaffeinated Coffee

Breakfast Club Croissant 13.00 per person

Fresh Florida Orange Juice
Fried Egg, Swiss Cheese, Bacon, Tomato, & Arugula
On a Croissant
Seasoned Breakfast Potatoes
Fresh Cut Fruit Cup
Basket of Fresh Baked Muffins & Danish Pastry
Cream Sweet Butter and Fruit Preserves
Freshly Brewed "House Blend" and Decaffeinated Coffee

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HOT BREAKFAST BUFFETS

Express Buffet 12.00 per person

Chilled Orange, Apple & Cranberry Juices
Scrambled Eggs with Fine Herbs
Smoked Bacon
Seasoned Breakfast Potatoes
Croissants with Cream Sweet Butter and Fruit Preserves
Freshly Brewed "House Blend" and Decaffeinated Coffee
Herbal Tea Selection

Gold Honors 15.00 per person

Chilled Orange, Apple & Cranberry Juices
Fresh Seasonal Cut Fruit Platter
Scrambled Eggs with Fine Herbs
Smoked Bacon & Pork Link or Turkey Patty Sausage
Seasoned Breakfast Potatoes
Assortment of Bagels, Croissants, Danish Pastry & Muffins
Sweet Cream Butter, Fruit Preserves, and Cream Cheese
Freshly Brewed "House Blend" and Decaffeinated Coffee
Herbal Tea Selection

Diamond Honors 17.00 per person

Chilled Orange, Apple & Cranberry Juices
Fresh Seasonal Cut Fruit Platter
Scrambled Eggs with Fine Herbs
Smoked Bacon & Pork Link or Turkey Patty Sausage
Seasoned Breakfast Potatoes
Variety of Yogurts with Granola
Oatmeal and Toppings
Assortment of Bagels, Croissants, Danish Pastry & Muffins
Sweet Cream Butter, Fruit Preserves, and Cream Cheese
Freshly Brewed "House Blend" and Decaffeinated Coffee
Herbal Tea Selection

Additions:

Cold Cereals & Milk	2.50 per person
French Toast and Maple Syrup	2.50 per person
Belgian Waffle with Berries and Maple Syrup	3.50 per person



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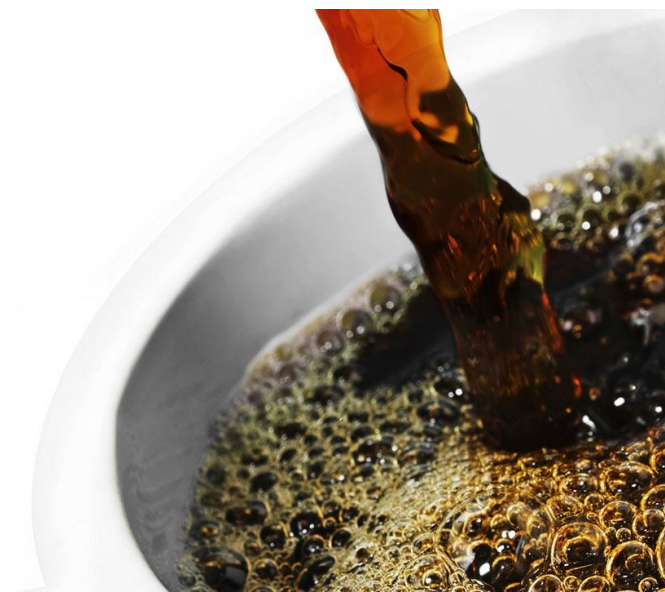


800 Albany Shaker Road • Albany, NY 12211
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COFFEE BREAKS

All Breaks are Available between 9am to 11am and from 2pm to 4:30pm

All Breaks have a Continuous Service of 45 minutes.



Sunrise Break

4.00 per person

Just Coffee

Freshly Brewed "House Blend" and Decaffeinated Coffee and Selection of Herbal Teas

Arrival Break

8.00 per person

Coffee & Pastry

Fresh baked Danish Pastry & Muffins

Freshly Brewed "House Blend" and Decaffeinated Coffee and Selection of Herbal Teas

Boarding Break

8.00 per person

Coffee & Bagels

Assorted Bagels and Cream Cheeses

Freshly Brewed "House Blend" and Decaffeinated Coffee and Selection of Herbal Teas

Layover Break

6.00 per person

Coffee & Soda

Regular & Diet Coke Soft Drinks

Freshly Brewed "House Blend" and Decaffeinated Coffee and Selection of Herbal Teas

Departure Break

9.00 per person

Coffee & Fruit

Assorted Whole Fruit

Fresh Cut Seasonal Fruit and Berries

Freshly Brewed "House Blend" and Decaffeinated Coffee and Selection of Herbal Teas



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COLD BUFFETS

Capital Deli Board

18.00 per person

Chef's Soup of the Day
Mixed Green Field Salad and Dressings
Country Potato Salad and Mediterranean Pasta Salad
Assorted Breads and Rolls
Platters of Sliced Roasted Turkey Breast, Smoked Ham,
Mid Rare Roast Beef, and Lean Corned Beef
Lettuce, Tomato, Onion and Pickles
Swiss, American, Cheddar and Provolone Cheeses
Basket of Assorted Chips
Fresh Baked Cookies & Fudge Brownies



The Garden Bar

17.00 per person

Chef's Selection of Two Soups
Bowl of Mixed Fruit Salad
Bowls of Mixed Field Greens, Romaine, Baby Arugula and Spinach
Assortment of Fresh Garden Vegetables
Chilled Julienne Strips of Chicken, Baby Shrimp & Chickpeas
Diced Hard Boiled Eggs, Croutons, Bacon & Shredded Cheeses
Selections of Salad Dressings
Assorted Warm Rolls with Butter
Variety of Mini Cheesecakes

Empire Sandwich Platter

18.00 per person

Mixed Green Field Salad and House Dressings
Country Potato Salad and Mediterranean Pasta Salad

Choice of Three Sandwiches:

Turkey Croissant with Cheddar & Bacon
Smoked Ham & Swiss on Country White
Roast Beef and Provolone on Italian Hard Roll
Corned Beef & Swiss on Marble Rye
Tuscan Veggie Wrap with Balsamic Glaze
All Sandwiches are Served With Lettuce & Tomato
Basket of Assorted Chips
Fresh Baked Cookies & Fudge Brownies



Shaker Buffet

18.00 per person

Fruit Kabobs with Yogurt Dips
Cucumber Salad
Assortment of Mini Quiches
Nicoise Salad Platter
Assortment of Egg Salad, Tuna Salad, & Chicken Salad
Croissants
Fruit Tarts & Chocolate Mouse Parfaits

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HOT BUFFETS

Italian Buffet 20.00 per person

Classic Caesar Salad
Minestrone Soup
Rustic Garlic Bread
Balsamic Roasted Vegetables

Choice of Two Entrees

Baked Ziti, Garlic Asiago Ravioli, Eggplant Parmesan,
Chicken Parmesan, Chicken Piccata,
Italian Sausage with Peppers and Onions
Cannoli and Tiramisu

Executive Buffet 23.00 per person

Chef's Soup of the Day
Fresh Mixed Field Green Salad
Caprese Salad
Warm Artisan Rolls & Butter
Fresh Vegetable Medley in Garlic Herb Butter

Choice of One:

Rosemary Roasted Potatoes, Butter & Herb Mashed or Rice Pilaf
Choice of Two Entrees:
Roasted Salmon with a Tomato Caper Salsa or Herb Crusted Halibut
Chicken Cordon Bleu Or Chicken Marsala
Sliced Pork Loin with an Apple Cider Reduction Sauce
Sliced Sirloin of Beef in a Port Wine Mushroom Demi
Beef or Mushroom Stroganoff over Egg Noodles
Vegan Stuffed Portobello Mushrooms
Fresh Baked Cookies & Fudge Brownies

Backyard Buffet 19.00 per person

Garden Salad with Ranch & Italian Dressings
Watermelon Sliced
Corn Bread Muffins

Choice of Three Sides:

Country Potato Salad, Macaroni Salad, Baked Beans, Cole Slaw,
or Corn on the Cob, Macaroni & Cheese

Choice of Two Hot Items:

Hamburgers, Hot Dogs, BBQ Chicken Breasts,
Sausage Onions and Peppers, or Pulled Pork
Comes with Assortment of Rolls & Condiments
Chocolate & Banana Cream Pies



New York Pizza Party 17.00 per person

Pitchers of Fountain Sodas
Garden Salad with Ranch & Italian Dressings
Boneless Buffalo & Barbeque Chicken Wings
Fresh Carrot & Celery Sticks with Blue Cheese Dressing

Choice of Two Pizzas:

Four Cheese, Pepperoni, All Veggie,
BBQ Chicken, or Supreme
Fresh Baked Cookies & Fudge Brownies



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LUNCHEON PLATED SALAD SELECTIONS

Caesar Salad

9.00 per person

Fresh Chopped Romaine Lettuce
Tossed with Classic Caesar Dressing
Garlic Deli Style Croutons & Shaved Parmesan Cheese

New York Harvest Salad

10.00 per person

Mixed Field Greens with Apple, Celery, Dried Cranberry,
Blue Cheese Crumbles, and Candied Pecans
Tossed in Our House Red Wine Honey Vinaigrette

Cobb Salad

10.00 per person

Chopped Iceberg Lettuce with, Tomato, Bacon, Diced Hard
Boiled Egg, Blue Cheese Crumbles, and Sliced Avocado.
Topped with Blue Cheese Dressing

Mediterranean Salad

10.00 per person

Mixed Field Greens with Fresh Tomato, Cucumber,
Feta Cheese, Kalamata Olives & Roasted Red Peppers
Tossed in a Lemon Oregano Vinaigrette

Grilled Vegetable Salad

10.00 per person

Grilled Asparagus, Red & Green Peppers,
Zucchini & Yellow Squash, Eggplant, & Portobello Mushroom
Served on a bed of Mixed Field Greens
topped with a Balsamic Glaze

Additions:

Grilled Chicken	4.00 per person
Grilled Shrimp	4.00 per person
Salmon Filet	6.00 per person
Grilled Steak	6.00 per person



All Plated Salad Selections are Served with Freshly Brewed "House Blend" &
Decaffeinated Coffee, Hot & Iced Tea, and Warm Rolls with Butter

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LUNCHEON PLATED SANDWICH SELECTIONS



Turkey Club Croissant 12.00 per person

Roast Turkey Sliced with Cheddar Cheese,
Lettuce, Tomato, and Bacon with a Honey Dijon Mayo
Served on a Fresh Croissant

New York Deli 13.00 per person

Corned Beef And Honey Smoked Ham Piled High
on Marble Rye with Swiss Cheese and
Topped Cole Slaw, and Spicy Mustard

Tuscan Chicken Wrap 13.00 per person

Grilled Chicken Breast topped with Prosciutto, Roasted Red
Pepper, Provolone Cheese, Romaine, Tomato, and Sautéed
Red Onion with a Sun Dried Tomato Mayo



Caprese Sandwich 12.00 per person

Fresh Sliced Tomatoes, Buffalo Mozzarella, Fresh Basil,
Arugula Pesto, and Balsamic Glaze on a Ciabatta Roll

Classic Salad Sandwich 12.00 per person

Chicken Salad with Celery, Apple, Grapes, Dried Cranberry
and a Stone Ground Mustard Mayo or Tuna Salad with Celery,
Red Onion and a Dijon Mayo served on Multigrain Bread

Capital City Burger 14.00 per person

Certified Angus 8oz Beef Hamburger on an Italian Style Roll
Topped with Lettuce, Tomato, & Pickles,
Choice of Cheddar, Swiss, Provolone, American or Blue
Cheeses

All Plated Sandwich Selections are Served with Freshly Brewed "House Blend" &
Decaffeinated Coffee, Hot & Iced Tea and Come with a Pickle and Choice of Potato Salad
, Kettle Chips or French Fries

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LUNCH HOT PLATED SELECTIONS

All Plated Lunch Selections include a Fresh Garden Salad, Choice of Entrée, Warm Rolls with Butter and Chef's Choice of Dessert. Freshly Brewed "House Blend" & Decaffeinated Coffee, Hot & Iced Tea is Included. Please Select Two Choices for Your Event. All Prices are Per Person



Shrimp Primavera 15.00 per person

Jumbo Shrimp and fresh garden vegetables sautéed in a white wine & garlic sauce tossed with penne pasta

Vegetable Tortellini 14.00 per person

Tricolor Cheese Tortellini and garden vegetables tossed in a sweet cream pesto sauce topped with parmesan cheese and fresh basil

Pan Seared Salmon 17.00 per person

Salmon Filet Pan Seared and finished with white wine and Lemon topped with a Tomato Caper Salsa or a creamy dill sauce, served with rice pilaf and fresh seasonal vegetables

Blackened Tilapia 16.00 per person

Lightly Blackened Seasoned Tilapia Filet topped with a pineapple salsa and served with a fiesta coconut rice and fresh seasonal vegetables

Braised Beef Short Ribs 17.00 per person

A Slow cooked short rib of beef in a rich port wine demi sauce. Served with Mashed Potatoes and Fresh Seasonal Vegetables

Roast Pork Loin 15.00 per person

Roasted Pork Loin sliced and topped with apple cider reduction sauce, Served with corn bread stuffing and fresh seasonal vegetable

Chicken Marsala 14.00 per person

Sautéed Chicken Breast topped with a rich marsala wine and mushroom sauce. served with rosemary roasted red potatoes and fresh seasonal vegetables

Mediterranean Chicken 15.00 per person

Grilled Marinated Chicken Breast Topped with Chucky Tapenade of Tomatoes, Red Onion, Cucumber, Kalamata Olives, Roasted Red Peppers and Feta Cheese. Served with Rosemary Roasted Red Potatoes and Fresh Seasonal Vegetables



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EXPRESS LUNCHES

Pre Order Lunch \$10

(Maximum 15 people)

Order from Our Preselected Lunch Menu

Includes choice of entrée, side and drink.

Orders forms will be left in your meeting room in the morning and collected by the banquet Attendant During AM Break.

Orders will be delivered to your meeting room at your specified lunch time.

Can be individual pay or master billed.

On the Go Boxed Lunch \$12

(Grab and Go Only)

All Boxed Lunches Include the Following;

Bottled Saratoga Water, Bag of Chips ,Whole Fruit Fresh, Baked Cookies, Plastic Silverware and Condiments and Choice of Sandwich.

Orders forms will be left in your meeting room in the morning and collected by the banquet attendant during AM Break.

Orders will be delivered to your meeting room at your specified lunch time.

Can be individual pay or master billed.



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THEME BREAKS

All Breaks are Available between 9am to 11am and from 2pm to 4:30pm

All Breaks have a Continuous Service of 45 minutes.

COOKIE JAR 8.00 per person

An assortment of Freshly Baked Chocolate Chip, Peanut Butter, and Oatmeal Cookies. And Fudge Brownies
"House Blend" and Decaffeinated Coffees and Specialty Tea Selections
Ice Cold Milk & Hot Chocolate



IT'S A PARTY! 9.00 per person

Cheese Board of Assorted Cubed Cheeses, Pepperoni and Crackers with a mustard dipping sauce
Garden Vegetable Crudités with Ranch Dressing
Roasted Red Pepper Humus and Flatbread Chips
Assorted Soft Drinks and Bottled Water

ENERGIZE 10.00 per person

Fresh Cut Fruit Kabobs
Granola & Yogurt Parfaits
Nutri-Grain Bars & Trail Mix
PowerAde & Red Bull Energy Drinks
Bottled Water



SWEET AND SALTY 10.00 per person

Assortment of Mini Candy Bars
Assorted Bags of Potato Chips and Mini Pretzels
Variety of Soft Drinks & Bottled Water
Freshly Brewed "House Blend" and Decaffeinated Coffees and Specialty Tea Selections

ICE CREAM TRUCK 11.00 per person

Selection of Ben & Jerry Ice Cream Cups
Assorted Luigi's Italian Ice & Ice Cream Sandwiches
Variety of Soft Drinks & Bottled Water
Freshly Brewed "House Blend" and Decaffeinated Coffees and Specialty Tea Selections



BALLPARK TREATS 10.00 per person

Mini Warm Soft Pretzels & Mini Corn Dogs served with mustard and cheese dipping sauces
Fresh Popcorn and Peanuts
Assorted Soft Drinks and Bottled Water

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MEETING PACKAGES



Early Riser 17.00 per person

Deluxe Continental Breakfast and
Mid Morning Layover Break of Coffee & Sodas

Morning Meeting 30.00 per person

Deluxe Continental Breakfast and
Mid Morning Layover Break of Coffee & Sodas

Lunch Buffet Choice of :

Capital Deli Board or Boxed "Lunch on the Run" Selections

Afternoon Meeting 26.00 per person

Lunch Choice of:

Capital Deli Board or The Garden Bar

Afternoon Break Choice of:

Sweet & Salty or Energize

Training Seminar 35.00 per person

Garden Continental Breakfast

Mid Morning Layover Break of Coffee & Sodas

Lunch Buffet Choice of:

Capital Deli Board or New York Pizza Party

Afternoon Break Choice:

Cookie Jar or Sweet & Salty

Board Meeting 38.00 per person

Deluxe Continental Breakfast

Mid Morning Layover Break of Coffee & Sodas

Lunch Buffet Choice of:

Capital Deli Board, Italian Buffet, or Backyard Buffet

Afternoon Break Choice of:

Its a Party, Sweet & Salty or Energize Break

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RECEPTION COLD DISPLAYS

Gourmet Cheese Display 75.00

30 People

Selection of Artisan & Domestic Cheeses,
Assortment of Crackers and Crostinis, with Mustard
dipping sauces

Garden Crudités 60.00

30 People

Fresh Cut Garden Vegetables served with Harvest
Garden Ranch Dressing, Sweet Thai Chili Sauce,
and a Creamy Wasabi-Cucumber Dip.

Mediterranean Platter 75.00

30 People

Fresh Garlic & Red Pepper Hummus served with Pita
Chips, Crispy Herb Flatbreads, Selection of Imported
Olives, Roasted Red Peppers, and Artichoke Hearts.

Harvest Fruit Display 70.00

30 People

Selection of Fresh Cut Seasonal Fruit and Berries
served with Assortment of Yogurt and sweet dips

Antipasto Platter 90.00

30 People

Selection of Italian Meats & Cheeses, Assortment of
Grilled , Marinated and Pickled Vegetables.

Bruschetta Bar 80.00

30 People

Selection of Crostini with an Wide Assortment of 16
different toppings, salsas, spreads and herbs

Cookies & Brownies 80.00

30 people

Assortment of Fresh Baked Cookies,
Fudge & Gourmet Brownies and Fruit Bars.
Served with Coffee Station, Hot Chocolate and
Assortment of Ice Cold Milks



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HORS D'OEUVRES



COLD HORS D'OEUVRES

	50 PIECES	100 PIECES
Prosciutto Wrapped Asparagus	\$ 75.00	\$130.00
Fresh Tomato & Basil Bruschetta	\$ 75.00	\$130.00
Antipasto Skewers	\$ 85.00	\$150.00
Cucumber Cup with Red Pepper Hummus	\$ 85.00	\$150.00
Roast Beef & Horseradish Canapé	\$115.00	\$200.00
Smoked Salmon with Dill Canapé	\$150.00	\$250.00
Jumbo Iced Shrimp Cocktail	\$175.00	\$300.00



HOT HORS D'OEUVRES

	50 PIECES	100 PIECES
Chicken Wings	\$ 75.00	\$130.00
- Buffalo & BBQ Boneless		
Meatballs	\$ 75.00	\$130.00
- Italian, Sweet & Sour or Swedish		
Vegetable Pot Stickers	\$ 80.00	\$140.00
Cocktail Franks en Croute	\$ 80.00	\$140.00
Raspberry Brie en Croute	\$ 80.00	\$140.00
Mini Chicken Cordon Bleu	\$ 80.00	\$140.00
Spanakopita	\$ 80.00	\$140.00
Thai Style Chicken Satay	\$ 85.00	\$150.00
Teryaki Beef Satay	\$ 85.00	\$150.00
Mini Beef Wellingtons	\$115.00	\$200.00
Coconut Chicken	\$115.00	\$200.00
Petite Crab Cakes with Remoulade	\$125.00	\$225.00
Bacon Wrapped Scallops	\$150.00	\$250.00



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DINNER CHOICES

BUILD YOUR OWN

Build Your Own Dinner

(A minimum of 20 people required)

Select Your Entree:

Choose Any 2 Entrees

23.00 per person

- Chicken Parmesan.
- Chicken Marsala.
- Lemon Herb Grilled Chicken Breast.
- Sausage Peppers And Onions.
- Tricolor Tortellini Alfredo
- Beef Stroganoff over Egg Noodles
- Baked Ham with Maple Glaze

25.00 per person

- New England Baked Haddock
- Shrimp Primavera.
- Roasted Pork Loin with Apple Cider Demi.
- Blackened Tilapia with Roasted Corn Salsa
- Sliced Sirloin with Cabernet Mushroom Sauce
- Grilled Skirt Steak with Sundried Tomato Marinade
- Lobster Macaroni & Cheese
- Roasted Turkey and Gravy

28.00 per person

- Pork Osso Buco
- Chicken Cordon Bleu
- NY Strip Steak with Port Wine Demi
- Beef Short ribs in Cognac Mustard Sauce
- Apricot Stuffed Chicken
- Atlantic Salmon with Dijon Dill Sauce
- Swordfish with a Citrus Tomato Salsa
- Seafood Newburg

Select Your Accompaniments:

One from each category

Bread

- Warm Artisan Dinner Rolls.
- Fresh Baked Corn Bread Muffins
- Sliced Garlic Toast
- Warm Focchia Bread
- Oven Fresh Parker House Rolls

Salad

- Garden Tossed Salad with Fresh Vegetables with Balsamic & Ranch Dressing
- Traditional Caesar Salad with Garlic Croutons and Shaved Parmesan Cheese
- Spinach Salad with Mushrooms, Hard Boiled Egg, and Bacon with Honey Red Wine Vinaigrette
- Boston Bib Salad with Dried Cranberry, Bleu Cheese Crumble, and Pecans with Honey Mustard Vinaigrette.
- Caprese Salad of Fresh Mozzarella, Tomato, Basil and Balsamic Glaze

Starch

- Rosemary Roasted Red Potatoes.
- Garlic Herb Roasted Fingerling Potatoes.
- Butter Chive Mashed Potatoes.
- Sweet Potatoes with Honey Butter and Brown Sugar
- Baked Ziti
- Garden Vegetable Rice
- Long Grain Rice
- Wild Mushroom Risotto
- Cornbread Stuffing

Vegetables

- Balsamic Roasted Italian Vegetables
- Corn on the Cob Disk in Herb Butter.
- Roasted Baby Snip top Carrots
- Green Bean Medley
- Steamed Broccoli
- Chef's Choice of Seasonal Vegetable

Desserts

- Carrot Cake.
- New York Style Cheesecake with Chocolate Sauce
- Strawberry Layer Cake
- Chocolate Tuxedo Layer Cake
- Italian Lemon Cream Cake
- Rustic Apple Tart

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WEEKEND BRUNCH

The selections below are designed to serve your guests for ninety minutes and are available on Saturday and Sunday only. There is a minimum of 15 guests for this package.



Freshly Brewed Regular & Decaffeinated Coffee

Specialty & Regular Teas

Tropicana Orange Juice ,

Ocean Spray Cranberry & Apple Juice

Fresh Cut Seasonal Fruit Platter

Assorted Bagels & Croissants

Assorted Pastries & Muffins

Yogurt Parfaits with Fresh Berries & Granola

Scrambled Eggs with Fine Herbs

Crispy Bacon & Link Sausage

Pasta Primavera, Penne Ala Vodka or Tortellini Alfredo

Chicken Franchise, Chicken Marsala or Dijon Dill Salmon

Rosemary Roasted Potatoes or Wild Rice Pilaf

Assorted Dessert Bars

\$20.00 per person



Belgian Waffle Station

Served with a Fresh Fruit & Fruit Compotes

\$4.00 per person

Classic French Toast

Cinnamon Vanilla French Toast Served with Local Maple Syrup

\$2.50 per person

Eggs Benedict

Poached Eggs served on grilled English Muffins with Canadian Bacon or Sliced Tomato & Spinach topped with a Hollandaise Sauce.

\$3.00 per person

Omelet Station

Cooked to Order Omelets with Your Choice of: Ham, Sausage, Cheese, Peppers, Onions, Mushrooms, Spinach, & Tomato

\$5.00 per person

Omelet chef at \$50.00 for 90 minutes of service.

One chef per 40 guests.

Mimosas & Bloody Mary's

All attendees must be at least 21 years of Age

\$65.00 per gallon

CARVED TO ORDER

Carving stations include petite rolls and appropriate condiments.

Approx 30 Servings

Prime Beef Rib	\$300.00
Honey Baked Ham	\$225.00

Roast Pork Tenderloin	\$250.00
Oven Roasted Turkey Breast	\$225.00

Carver Fee

Carving station will be staffed with a uniformed Chef for a fee of \$50.00 for 90 minutes of service

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WINE & BEVERAGE SERVICE

By-Hour-Bar-Service

Minimum 30 guests. Service includes a full array of mixed drinks, house wines, non alcoholic beer, soft drinks, juices, bottled water for a specific period of time. Prices are per person.

Bartender Fee: \$100 for the first 2 hours, then \$25 for each additional hour of service should sales not exceed \$250.00 total.

•Beer, Wine & Soda

\$10.00	per pour 1 hour
\$12.00	per person 2 hours
\$15.00	per person 3 hours
\$18.00	per person 4 hours

•House Bar

\$12.00	per pour 1 st hour
\$15.00	per person 2 nd hour
\$18.00	per person 3 rd hour
\$20.00	per person 4 th hour

•Premium Bar

\$15.00	per pour 1 hour
\$20.00	per person 2 hours
\$22.00	per person 3 hours
\$25.00	per person 4 hours

•On Consumption Bar Service

HostedCash

Wine by the Glass	\$5.50	
	\$6.00	
Domestic Beer	\$4.50	\$5.00
Import/Craft Beer	\$5.00	\$5.50
House Brands	\$5.50	\$6.00
Premium Brands	\$6.50	\$7.00
Soft Drinks	\$3.00	\$3.00
Bottled Water	\$3.00	\$3.00



Specialty Add-ons

Champagne Toast	\$ 5.00	per person
Table Wines - House Red & White	\$26.00	per bottle
Cordial & Cognac Station	\$ 9.00	per person
Punch Selection – Per Gallon		
Non-Alcoholic	\$ 40.00	
Alcoholic	\$ 60.00	

All Food & Beverage is subject to applicable taxes and 20% Service Charge.
Prices for Food & Beverage guaranteed for 90 days prior to date of function

BANQUET POLICY

BANQUET POLICY

TAX AND SERVICE CHARGES

A taxable service charge of 20% and applicable NYS sales tax will be added to all food, beverage, meeting room rental and audio visual charges.

PRICES

Due to the constant changes in the food and beverage industry, menu prices are subject to change. Prices for food, beverage, audio visual and miscellaneous charges will be outlined as part of the booking agreement but, are not guaranteed until six months prior.

MENU SELECTION

We request that you have your menu selected at least two weeks prior to your event. Guaranteed attendance for all meal functions is required three business days in advance. If attendance falls below the guarantee, the host is responsible for full payment of the guaranteed number.

SPECIAL ARRANGEMENTS

Special color linens, flowers, centerpieces, cakes and audio visual equipment can be arranged through the sales office.

PAYMENT INFORMATION

A deposit of \$5.00 per person will be due with your signed contract for any event requiring food and beverage. Full payment of the event will be required three business days prior to your event. Any additional charges incurred during the event will be due prior to departure.

Deposits may be made by cash, credit card, personal check or certified bank check. The final payment must be made by cash, credit card or certified bank check. No personal or organizational checks will be accepted as final payment.

Ask your sales representative about additional payment options.

SHIPPING AND RECEIVING

Delivery of packages should be arranged through your sales contact. Shipments will be received no earlier than three business days prior to your event. You must prepay all packages sent to and from the Hotel. Packages can be sent to:

Hilton Garden Inn Albany Airport

Attn: Sales Office

800 Albany Shaker Road

Albany, NY 12211

Hold for: Name of Guest, Name of Group, Date of Event

Materials not removed at the end of your function will be discarded by the hotel three business days after your last event; unless storage is pre-arranged.

If you have a preference that is not listed please inquire with our sales office. We will do our best to meet your needs.