

Our Complements to Your Special Day



Congratulations!

Special occasions don't happen very often; that's what makes them special! So when that big day comes, you want to celebrate with your family and friends. 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 packages. You'll find plenty of choices, complemented by our knowledgeable and professional staff 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 the Hilton Garden Inn Worcester

Sabrina Brizzolari
Wedding Specialist



INTRODUCING OUR PACKAGES



ALL PLATED AND BUFFET PACKAGES INCLUDE:

Fine Selection of Domestic and International Cheeses with Crackers, Fruit and Vegetable Display for Your Cocktail Hour.

Selection of Hand Passed Hors D'Oeuvres

Traditional Champagne Toast

Selection of Fresh Specialty Salads and Warm Dinner Rolls

Guest Choice of Selected Entrees with Chef's Selection of Seasonal Fresh Vegetables and Starches

Your Wedding Cake Served with Your Choice of Chocolate or Strawberry Mousse

Starbucks Coffee and Tazo Tea

White Linen and Candle Votives to Enhance Your Centerpieces

Complimentary Overnight Accommodations for the Bride and Groom

Special Rates for Overnight Guests

Post Reception Incentive Certificates

A twelve percent wait staff charge, seven percent administrative charge and seven percent MA tax will be added to all food and beverage arrangements.

INTRODUCING OUR PACKAGES



SELECTIONS

PLATINUM Plated 69.95 / Buffet 74.95 per person

Five Course Dinner , Four Hour Open Bar with Premium Liquors, Selection of Four Hand Passed Hors D'Oeuvres, Selection of Three Entrees

GOLD Plated 59.95 / Buffet 64.95 per person

Five Course Dinner, Two Bottles of Red and White Wine Per Table, Three Hand Passed Hors D'Ouevres, Selection of Three Entrees

SILVER Plated 49.95 / Buffet 54.95 per person

Four Course Dinner, Choice of Two Hand Passed Hors D'Oeuvres, Choice of Two Entrees.

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HORS D'OEUVRES

Cold Hors D'Oeuvres

Prosciutto Wrapped Melon
Prosciutto Wrapped Asparagus
Tomato and Mozzarella Focaccia
Caramelized Onion & Tomato Bruschetta
Goat Cheese & Sun-Dried Tomato Canape
Smoked Salmon with Lemon & Capers on Rye



Hot Hors D'Oeuvres

Crab Rangoon
Mini Beef Wellington
Vegetable Spring Rolls
Bacon Wrapped Scallops
Cozy Shrimp w/ Duck Sauce
Potato Pancake with Sour Cream
Crab Cakes with Remoulade
Mini Brie with Raspberry in Puff Pastry
Spanakopita with Mint Yogurt
Savory Seasoned Cocktail Meatballs
Chicken Satay with Sweet Chili
Sweet & Sour Sesame Chicken



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YOUR MAIN COURSE



Specialty Salads

Choose One

- Caesar Salad with Freshly Shaved Pecorni
- Garden Fresh Chopped Vegetable Salad
- Greek Salad with Feta Cheese and Kalmata Olives

Enhancement

Mixed Greens with Pears, Goat Cheese, Candied Pecans
In a Honey, Shallot, Dijon Dressing +\$1.00

Entree Selections

- Slow Roasted Prime Rib of Beef with Portobello Demi Glaze
- Apricot Glazed Roast Pork Tenderloin with Apple Compote
- Lemon Infused Chicken Piccata
- Chicken Parmesan with Italian Marinara
- Chicken Marsala with Portobello Mushroom Sauce
- Baked Prosciutto Chicken stuffed with Spinach & Feta
- Roasted Vegetable Ravioli with Marinara or Pesto Sauce
- Baked New England Haddock with Lemon Cracker Crumbs
- Baked Sole with Crab Meat Stuffing, Topped with Lobster Sauce
- Grilled Atlantic Salmon w/ Lemon Saffron or Cucumber & Dill Sauce
- Pernil with Arroz Con Gandules



Enhancement - +\$5.00 per person

8oz. Filet Mignon with Choice of Gorgonzola Cream Sauce, Bernaise or Shitake Mushroom Demi Glaze

Add \$1.00 to Wrap it in Bacon

- Baked Stuffed Shrimp with Seafood Stuffing and Buttered Crumb Topping
- Surf and Turf – Petite Filet with Baked Stuffed Shrimp or Grilled Atlantic Salmon

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SPECIALTY & CARVING STATIONS



All Specialty Stations - \$9.95 per person

Italian Pasta Station with Garlic Bread Sticks

Choose two of the following: Orecchiette w/ Wild Mushrooms in a Sherry Cream Sauce * Gnocchi with Sage Cream Sauce
Bow Tie Pasta with Blush Vodka Sauce * Penne Pasta with Pesto Sauce * Tri Colored Tortellini with Alfredo Sauce
Penne Pasta with Crispy Prosciutto & Roasted Garlic Olio Sauce * Ziti with Traditional Italian Marinara Sauce

Yukon Gold & Mashed Sweet Potato Bar

Served to order with the following: Bacon Bits, Chopped Broccoli, Sautéed Mushrooms, Fresh Chives, Chopped Asparagus, Gorgonzola, Shredded Cheddar, Sour Cream, Brown Sugar & Pecans.

Risotto Station

Creamy Risotto served with the following: Shrimp, Chicken, Spinach, Mushrooms, Roasted Garlic, Peppers, Asparagus, Broccoli and Parmesan Cheese.

Bruschetta Station

Grilled Rustic Country Breads, Tuscan White Bean Puree, Black Olive Tapenade, Lemon Artichoke Spread, Tomato-Basil Relish, Grilled Fennel & Mozzarella.

Chef Carved Meats with Fresh Rolls - \$295.00

Makers Mark Bourbon Glazed Ham – serves 50
Sage & Cranberry Glazed Roast Turkey – serves 40
Brandy Glazed Pork Loin Stuffed with Figs – serves 30
Pepper Roasted Sirloin with Pinot Noir Sauce – serves 30
Dijon Crusted Tenderloin of Beef with Béarnaise – serves 20
\$50 Carver fee



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LATE NIGHT INDULGENCE



Viennese Table

\$8.95 per person

An Array of Sweets to Add a Spectacular Ending to Any Wedding! Includes Berry and Custard Tarts, French Macarons, Petit Fours, Truffles and More.

S'mores Station

\$8.95 per person

Add a Decadent End of the Night Campfire Treat that Everyone Will Enjoy.

Mini Meatball Sliders

\$50.00 serves 25

The Perfect Little Pop of Flavor and Indulgence to Keep Your Guests Satisfied as They Dance the Night Away. Choose From Hawaiian, Italian or Swedish Style.

Stuffed Italian Breads

\$25.00 Per Bread, serves 25

Bite Size Slices with Your Choice of Pizza, Sweet Sausage and Peppers, Spinach and Potato or Italian Cold Cut

Specialty Coffee Station

\$1.95 Per Person

Add a Little Late Night Pick Me Up with This Selection of Starbucks Coffee and Tazo Teas



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BEVERAGE SERVICE

Host & Cash Bar

Beer – 8 Selections	\$5.00/6.00
Wine by Robert Mondavi	\$7.00
Mixed Drinks	\$7.00
Martinis & Cordials	\$9.00
Juices/Sparkling Water	\$3.00
Soda	\$2.00

Open Bar

1 Hour	\$13.95
Each Additional Hour	\$6.00

Selections

Vodka	Kettle One
Gin	Tanqueray
Rum	Bacardi
Tequila	Jose Cuervo
Scotch	Dewars
Bourbon	Jack Daniels
Blended Whiskey	Seagrams 7
Cognac	Hennessey

Wine

Robert Mondavi, selections of:
Chardonnay & Pinot Grigio
Merlot & Cabernet Sauvignon

Beer

Blue Moon	Sam Adams
Stella Artois	Coors Light
Bud	Bud Light
Corona	O'Douls



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