



Hilton Garden Inn®

Dallas/Allen

Wedding/Event Offerings

Customized Menus Designed by our Executive Chef
Elegant White Bridal Linen
Candlelight Centerpieces
Parquet Dance Floor and Bandstand/DJ
Complimentary Parking for all of your Guests
Special Room Rates for your Guests
Maitre D' to cut and Serve Wedding Cakes
Deluxe Accommodations for the Bride and Groom

***Ballroom pricing is based on a food and beverage minimum and is determined by the number of guests.**

Ceremony Package
Professional Coordination
White Linen Chair Covers
Ceremony Arch
Rehearsal with Professional Assistance
Champagne and Strawberries delivered to your room
Complimentary Breakfast with a Late Checkout
**\$400.00 – McKinney or Garden seats up to 80–90 guests*
**\$500.00 – A portion of the ballroom seats up to 100 guests*
(Special discount if hosting ceremony and reception)

We can also refer you to Photographers, Florists and other wedding professionals to complete your perfect day. Please contact our Wedding Specialist at (214) 547-1700 to begin your planning today.

Prices do not include 23% service charge and 8.25% sales tax

Additional Hotel Services:

| | |
|---|---------------------------|
| Black Spandex Chair Covers | 3.00 per chair |
| White Fabric Chair Covers | 2.00 per chair |
| Silver Rosette Specialty Overlays | 10.00 each |
| Black Chandeliers | 10.00 each |
| Large Glass Cylinder Vases | 10.00 each |
| White Crystal Stems | 5.00 each |
| | |
| Upgrade Lighting | 75.00 per lighting |
| Mixer Package for IPOD Hookup | 250.00 |
| Menu Cards (in quantities of 4) | 3.00 |
| *Special pricing on floral for vases | Quoted per event |
| *Specialty Linens upgrades | Quoted per event |

Recommended Professionals

Photography/Videographer

Blue Scope Photography 817-939-6230 bluescopephotography@gmail.com
Marvin L. Blue Jr. (Owner/Lead Photographer)
www.bluescopephotography.com

***Highly Recommended**

Texas Traditions Photography 214-454-6568
Lisa Manis

Wylie Video 214-431-2348 jason@wylievideo.com


Jason Myer
***Highly Recommended**

Beauty

Hair and Makeup Artist

GlamFaces 602-503-6222 barbaramrivera@gmail.com
Barbara Munoz glamfaces.com

Highly Recommended by The Knot.



Bakeries

Chassy Cakes

469-481-6084

www.chassycakes.com

Market Street

972-908-3845

www.marketstreetunited.com

Wedding Planners

Cathy Zuniga (Owner)

713-203-6935(C) or 713-703-3915 (H)

***Highly Recommended**

mockingbird@paperieandco.com

Florists

Edward's Floral Design

972-548-9911

www.edwardsfloral.com

The Flower Pot

972- 359-7344

www.allenflowerpot.com

Bev's Secret Garden

214-766-9934

cheerstoyou67@gmail.com

Market Street

972- 908-3830

www.marketstreetunited.com

Entertainment

SSS Entertainment DJ

214-476-2447

dfwsssentertainment.com

****Highly Recommended***

Tony Smith

Your DJ

Gus Garza

972-298-4446

www.yourdjonline.com

Texas PhotoBooth

Gary Gulley

469-853-9814

www.Texas-PhotoBooth.com

Party Time

Bill Cody

214-340-8000

www.partytimetexas.com

Balloons to you

972-788-5022

www.balloonstoyou.net

Dinner Buffets

*All Buffets Served with Iced Tea,
Water, and Freshly Brewed Coffee
(Minimum of 20 People required for all Buffets)*

Taste of Italy

Antipasto Display, Classic Caesar Salad, Fresh Mozzarella, Tomato and Basil Salad, Smoked Balsamic Chicken Penne, Pesto Florentine Steak Tips on Romano Marinara, Italian Sausage and Peppers on Pappardelle and Tomato Cream, Vegetable Milanese, and Garlic Breadsticks, Homemade Cannoli and Assorted Cheese Cakes

\$37.00 per person*

South of the Border

Tri-Colored Tortilla Chips, Homemade Queso and Fresh Salsa, Mexican Shrimp Cocktail Salad, Beef and Chicken Fajitas smothered in Grilled Onions and Peppers, Refried Beans, Spanish Rice, Fresh Guacamole, Sour Cream, Pico de Gallo, Shredded Cheese, and Lettuce, Sopapillas with Cinnamon Honey and Key Lime Pie

\$30.00 per person – Stuffed Bell Peppers*

\$33.00 per person–Chicken only

\$35.00 per person– Combo Chicken and Beef

Southwest Buffet

Roasted Corn Chowder, Field Greens with Roasted Vegetables tossed with Chipotle Ranch, Roasted Pork Loin with a Creamy Poblano Sauce, Chicken Stuffed with Cheese and Roasted Sweet Peppers with a Cilantro Cream, Applewood Bacon and Cheddar Mashed Potatoes, and Asparagus Tips and Roasted Vegetables lightly tossed in Garlic Herb Butter, Fresh Fruit Tartlet with Vanilla Cream and Chocolate Cake with Raspberry Ganache Sauce.

\$34.00 per person

Texas Fajita Buffet

Grilled Chicken and Beef with Sautéed Onions and Peppers, Flour Tortillas, Sour cream, Guacamole, Fresh Homemade Salsa, and Shredded Cheese with Mexican Rice and Refried Beans.

\$26.00 per person

~Upgrade- Add House Salad for \$2.00 more per person

Hilton Garden Buffet

Forest Mushroom Salad, Baby Shrimp Citrus Waldorf Salad, Fresh Tomato Basil Salad, Grilled Tender Sliced Beef in a Merlot Jus, and Herb Crusted Salmon with Chardonnay Cream, Herbed Wild Rice Pilaf, Roasted Fingerling Potatoes, and Braised Baby Bok Choy tossed with Garlic Roasted Vegetables, Assorted Cake Buffet

\$43.00 per person

Prices do not include 23% service charge and 8.25% sales tax

Menu prices are subject to change



Build Your Own Buffet

Includes a Domestic Cheese and Fresh Fruit Display with a Plated Garden Salad and choice of two dressings, Warm Rolls and Flavored Butters, and an Assorted Cake Display

Entrees

Chicken Picata

Stuffed Chicken Breast

Tilapia with Red Pepper Cream

Sliced Beef with Merlot Jus

Herb Crusted Salmon

Brisket Bourguignon

Roasted Pork Loin

~ Roasted NY Strip ~ \$2.00 more per person

Starches

Garlic Whipped Potatoes

Herbed Wild Rice Pilaf

Roasted Potatoes

Vegetable Cous Cous

Creamy Risotto

Mediterranean Rice

Au Gratin Potatoes

Vegetables

Fresh Spring Vegetable Medley

Green Beans with Bacon

Glazed Baby Carrots

Glazed Baby Vegetable Medley

Garlic Cream of Spinach

Sautéed Broccoli and Carrots

Braised Baby Bok Choy

Choice of 1 Entree, 1 Starch, and 1 Vegetable \$40.00 per person

Choice of 2 Entrees, 1 Starch, and 1 Vegetable \$43.00 per person

Choice of 3 Entrees, 1 Starch, and 1 Vegetable \$45.00 per person

~Add ons: \$2.00 per person is added for additional starch or vegetable ~

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Plated Dinner

All entrees Served with Salad, Warm Rolls and Flavored Butters, Dessert, Iced Tea, Water, and Freshly Brewed Coffee

Grilled Sliced Beef

Grilled Sliced Beef with Merlot Demi-Glace, Garlic Whipped Potatoes, Sautéed Baby Carrots and Broccoli

\$35.00 per person

\$40.00 per person ~Upgrade Roasted Tenderloin

Seared Marinated Chicken

Chicken Breast with a Cream Sauce, Herb Crusted Potatoes, Roasted Vegetable Medley. Your choice of: Herb Cream Sauce, Mushroom Cream, Chardonnay, or Lemon Pepper

\$30.00 per person

Miso Pork

Miso Glazed Pork Loin with a Garlic Lemon Grass Sauce, Sesame Herbed Jasmine Rice, Braised Baby Bok Choy

\$33.00 per person

Roasted Salmon

Herb Crusted Salmon with a Béarnaise Sauce, Roasted Fingerling Potatoes, Asparagus and Sweet Grape Tomatoes

\$35.00 per person

\$40.00 per person ~Upgrade to Halibut

Surf and Turf Duet

Sliced Beef with Merlot Sauce and Salmon with Béarnaise Sauce, Garlic Whipped Potatoes, Sautéed Baby Carrots and Broccoli

\$42.00 per person

\$45.00 per person~Upgrade Tenderloin and Salmon

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**Hilton
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Chicken and Beef Duet

Roasted Sliced Beef with Merlot Demi and Herbed Chicken Medallions with Chardonnay Cream Sauce, Wild Rice Pilaf, Roasted Vegetable Medley

\$38.00 per person

Salad Selections

Tossed Garden Salad

Classic Caesar

Traditional Greek

Mixed Greens with Bleu Cheese, Applewood Smoked Bacon and Sweet Grape Tomatoes

Signature Southwest Caesar with Roasted Corn and Sweet Peppers

~Upgrade to Caprese Salad for \$2.00 more per person~

~Upgrade to Spinach and Candied Walnut Salad for \$2.00 more per person~

Dessert Selections

Chocolate Mousse with Strawberries

Layered Chocolate Ganache Cake

Cheesecake with fresh berries

Fresh Fruit Tartlet

Grilled Pound Cake with mixed fresh berries

~Upgrade to Crème Brulee Garnished with Fresh Fruit for \$2.00 more per person~

***Special Dietary needs are also available upon request. Please ask about our Gluten free, vegetarian, & vegan menus. * indicates can be vegan or vegetarian dishes.**

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Hors d'oeuvres

All items are priced per 50 pieces
All items have a 50 piece minimum order

Hot Hors d'oeuvres

| | |
|--|-----------------|
| ○ Macadamia Crusted Chicken Fingers with Spicy Chutney | \$160.00 |
| ○ Southwestern Spicy Chicken Spring Rolls with Roasted Tomato Salsa | \$112.00 |
| ○ Bite Size Assorted Gourmet Pizzas | \$90.00 |
| ○ Grilled Tiger Shrimp Skewers with Tequila Mayonnaise | \$150.00 |
| ○ Fried Almond Coconut Shrimp with Sweet Chili Sauce | \$155.00 |
| ○ Bite Size New England Crab Cakes with Remoulade | \$105.00 |
| ○ Petite Assorted Quiche | \$90.00 |
| ○ Individual Beef Wellington with Horseradish Cream | \$90.00 |
| ○ Ginger Soy Glazed Beef Satay with Cilantro Thai Peanut Sauce | \$110.00 |
| ○ Crispy Spring Roll (Vegetable)* | \$90.00 |
| ○ Crispy Spring Roll (Pork) | \$115.00 |
| ○ Pot Stickers | \$90.00 |
| ○ Roasted Asparagus wrapped in Prosciutto | \$112.00 |
| ○ Pork Empanada with Chipotle Sour Cream | \$120.00 |
| ○ Smoked Chicken Quesadilla | \$150.00 |
| ○ Mini Brie en Croute | \$70.00 |
| ○ Breaded Artichoke Hearts* | \$85.00 |
| ○ Mushrooms Stuffed with Italian Sausage | \$80.00 |
| ○ Mushrooms Stuffed with Caramelized onions, Peppers, & Chevre Cheese* | \$90.00 |
| ○ Spanakopita with Spinach* | \$75.00 |
| ○ Chicken Satay's | \$80.00 |
| ○ Pineapple and Pepper Chicken Kabob | \$90.00 |
| ○ Beef Kabobs with Peppers and Red Onions | \$95.00 |
| ○ Baby Lamb Chops | \$125.00 |
| ○ Bacon Wrapped Scallops | \$110.00 |
| ○ Cheese Stuffed Jalapenos | \$110.00 |
| ○ Fried Lobster Ravioli | \$115.00 |

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Cold Hors d'oeuvres

- **Southwestern Bruschetta with Grilled Chicken and Avocado Relish** **\$130.00**
- **Spicy Chicken Avocado Tortilla Pinwheels** **\$100.00**
- **Italian Bruschetta with Tomato, Basil, Garlic, and Red Onions** **\$80.00**
- **Yukon Gold Chip with Blue Lump Crab Salad and Horseradish** **\$210.00**
- **Yukon Gold Chip with Crab Salad and Horseradish** **\$160.00**
- **Pulled Pork Tostadas and Key Lime Crème Fraiche** **\$130.00**
- **Smoked Salmon and Horseradish Pinwheels** **\$160.00**
- **Fresh Melon wrapped in Prosciutto** **\$100.00**
- **Potato Cups Stuffed with Herbed Cheeses*** **\$100.00**
- **Brie and Strawberries with Glazed Almonds*** **\$80.00**
- **Blue Lump Crab Salad on Belgium Endive** **\$210.00**
- **Crab Salad on Belgin Endive** **\$175.00**
- **Curry Vegetables in Phyllo Cup*** **\$110.00**
- **Poached Shrimp with Mango Cocktail** **\$160.00**
- **Chocolate Dipped Strawberries** **\$100.00**
- **Fruit Skewers** **\$65.00**
- **Assorted Canapes** **\$80.00**
- **Jumbo Shrimp Cocktail** **\$120.00**
- **Cold Poached Salmon** **\$120.00**
- **Smoked Salmon Pinwheels with Chive Cream Cheese** **\$80.00**

Hors d'oeuvre Reception

Minimum of 25 people

Pick any Three \$37.00 per person

(Displayed or Butler Passed ~\$75.00 per server. 1 server per 25 people)

Pick any Four \$40.00 per person

(Displayed or Butler Passed ~\$75.00 per server. 1 server per 25 people)

Hot Hors D'oeuvres

Spanokopita

Brie and Prosciutto wrapped in Phyllo

Assorted Miniature Pizzas

Spring Roll (Pork or Vegetable)

Assorted Quiche

Miniature Beef Wellington

Pot Stickers

Petite Twice Baked Potatoes

Chicken Satay

Cold Hors D'oeuvres

Casaba Melon Wrapped in Prosciutto

Blue Cheese Torts

Chocolate Covered Strawberries

Tomato Basil Bruschetta

Domestic Cheese Display

Fresh Fruit Display

Vegetable Crudités Display

Action Station

(Choose One)

Fajita Station

Asian Stir Fry Station

Pasta Station

Mashed Potato Bar

Antipasto Bar

(Station Attendant fee \$75.00)

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Displays & Platters

(Minimum of 10 People)

Antipasto Display

**Prosciutto, Genoa, Salami and Pepperoni
Provolone Cheese, Marinated Asparagus Tips, Olives
Sliced Fresh Mozzarella, Roma Tomatoes, Red Peppers
and Squash with Balsamic Vinaigrette**

Assorted Crackers and Baguette

\$10.00 per person OR

Platter~\$475.00 per 50 people

Vegetable Crudités Display

**Baby Carrots, Celery, Cucumber Rounds, Zucchini and Summer Squash
Cherry Tomatoes served with Ranch Dressing**

\$7.00 per person OR

Platter~\$325.00 per 50 people

Fresh Fruit and Cheese Display

**Cheddar, Swiss, Boursin, Brie and Havarti,
Watermelon, Cantaloupe, Honeydew, Strawberries and
Seedless Grapes. Served with Gourmet Crackers and Breads**

\$11.00 per person OR

Platter~\$525.00 per 50 people

Fresh Fruit Display

**Watermelon, Cantaloupe, Honeydew, Strawberries and
Seedless Grapes. Served with Gourmet Crackers and Breads**

\$7.00 per person OR

Platter~ \$325.00 per 50 people

Relish Tray

Black Olives, Green Olives, Sweet Pickles, Sour Pickles, and Pickled Pepperoncini

\$4.00 per person OR

Platter ~ \$175.00 per 50 people

French Breads and Hummus Dips

Assortments of Breads and Assortments of Hummus Dips

\$5.00 per person OR

Platter ~\$225.00 per 50 people

Mashed Potato Margarita Bar Display

Garlic Roasted Yukon Gold Potatoes, Applewood Smoked Bacon, Chives, Sour Cream, Sautéed Mushrooms, Cheddar Cheese, Roasted Vegetables, and Roasted Peppers.

\$17.00 per person

Seafood Display

Lobster Medallions, Cocktail Prawns, Crab Claws, Pepper Seared Ahi, Grilled Diver Scallops, Assorted Crackers and Veggie Chips, Cocktail Sauce, Lemon Horseradish and Tabasco

\$\$Market Price

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Carving Stations

\$75 Carver Attendant Fee (Each Station)

Stations are available as additions to Hors d'oeuvre Receptions or Buffets

Pepper Roasted Tenderloin of Beef with a jus, creamed horseradish, onion rolls

\$350 each (15 4-6oz servings)

Southern Hickory Smoked Brisket with BBQ Sauce and Jalapeno Cornbread

\$105 each (20 4-6oz servings)

Roasted Turkey Breast with Dijon Cream and Poppy Seed Rolls

\$115 each (20 4-6oz servings)

Chipotle Seared Pork Loin with Mango Relish and Warm Rolls with Honey Butter

\$165 each (20 4-6oz servings)

Prime Rib, with a jus, creamed horseradish, onion rolls

\$300 each (20 4-6oz servings)

New York Strip, with a jus, creamed horseradish, onion rolls

\$300 each (20 4-6oz servings)

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Action Stations

\$75 fee for each Station Attendant Fee

Stations are available as additions to Hors d'oeuvre Receptions or Buffets

Pasta Station

(Choose Two)

Spaghetti with Basil Marinara Sauce*

Rigatoni with Fresh Basil Pesto and Roasted Vegetables

Tri Colored Cheese Tortellini with Italian Sausage Spicy Marinara

Fettuccini Tossed with Grilled Chicken Alfredo

\$23.00 per person

Asian Station

Chicken Stir Fried with Asian Vegetables and Lo Mien Noodles

Pepper Steak Teriyaki with Broccoli and Steamed Rice and Fortune Cookies

\$25.00 per person

Classic Tossed Caesar Salad and Antipasto Station

Assortment of Thinly Sliced Italian Meats, Olives and Cheeses

Classic Caesar Salad and Fresh Bruschetta Prepared to Order

\$20.00 per person

Dessert Station

Assortment of Cakes, Chocolate Strawberries, Miniature pies, and Miniature French Pastries

\$18.00 per person

Crepe Station

Sweet Crepe with your choice of Whip Cream, Strawberry Sauce, and Wild berry Sauce

\$25.00 per person

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BEVERAGES

Coffee, Iced Tea and Water

\$4.00 per person

Refresh (2 hour limit)

Coffee, Tea, Pitchers of Ice Water, and Soft Drinks

\$5.00 per person

Assorted Soda and Bottled Water on Consumption

\$2.00 each

Gourmet Coffee Bar

Includes Traditional Coffee set-up regular and decaffeinated, additional toppings, tastes and accents: rock

Candy, biscotti, cinnamon whipped cream, flavored syrups and chocolate curls

\$6.95 per person

Citrus Punch by the Gallon

\$30.00

Fresh Strawberry Lemonade by the Gallon

\$30.00

Carafe of Orange Juice

\$12.75

Iced Tea by the Gallon

\$20.00

Sodas by Consumption

\$2.00 per soda

Freshly Brewed Coffee per Gallon

\$32.00

4 quarts to a gallon, 8 pints, 16 cups = 128 ounces

A gallon of tea or punch will net approximately 21 - 6 ounce glasses of tea on ice

A gallon coffee will net approximately 32 - 4 ounce cups of coffee

A Carafe of Juice will net approximately - 6 glasses of juice

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**Hilton
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Bar Service Options

Consumption Bars

| <i>Beverage</i> | <i>Hosted Bar</i> | <i>Cash Bar</i> |
|----------------------------|-------------------|------------------|
| Call Brand Mixed Drinks | \$5.25 per drink | \$7.00 per drink |
| Premium Brand Mixed Drinks | \$6.50 per drink | \$8.00 per drink |
| Wines by the Glass | \$5.00 per drink | \$6.00 per drink |
| Domestic Beer | \$5.00 per bottle | \$6.00 per drink |
| Imported Beer | \$5.50 per bottle | \$6.50 per drink |
| Soda | \$1.50 per drink | \$2.00 per drink |

~Pre-Paid Drink Tickets may be redeemed for a Mixed Drink, Glass of Wine or a Domestic or Imported Beer:

\$7.00 each for a Call Bar

\$8.00 each for a Premium Bar

| | |
|-------------------|--|
| Domestic Keg | \$350.00 (Serves 200 Glasses) |
| Imported Keg | \$375.00 (Serves 200 Glasses) |
| Domestic Pony Keg | \$200.00 (Serves 100 Glasses of Beer - Only available in Bud Light and Budweiser) |

| | |
|------------------------------|----------------|
| Bottle of Wine | \$26.00 |
| Bottle of Champagne | \$32 |
| Bottle of Sparkling Cider | \$15 |
| Red Bull Energy Drink 6 pack | \$20.00 |

\$75.00 bartender (One per every 75 guests)

\$75.00 cashier – 1 per 2 bars

Call Bars Include: Smirnoff, Beefeater, Seagram's 7, Bacardi Rum, Jim Beam, Jose Cuervo Gold,
Peach Schnapps, Cutty Sark, Bud Light, Miller Lite, Corona, Shiner Bock
Woodbridge House Wines: Cabernet Sauvignon, Merlot, Chardonnay, White Zinfandel

"Top Shelf" Premium Bars Include: Absolute Vodka, Jack Daniels, Tanquery, Crown Royal, Dewar's, Bacardi Rum,
Peach Schnapps, Kaluha, Bud Light, Miller Lite, Corona, Shiner Bock, Dewars, Black Label, Makers, Grey Goose, Patron,
Woodbridge House Wines: Cabernet Sauvignon, Merlot, Chardonnay, White Zinfandel

Prices are Subject to 23% Service Charge

Prices are Subject to Change



Hilton Garden Inn Allen-Signature Drinks

We have created special drinks to match your event. These drinks are special designed to add a special touch on your special day or event. Name them whatever you like! Please note each recipe makes about 20 drinks in a champagne flute.

\$9.00 Per drink minimum to order is 20.

Green: Vodka and Apple Pucker Garnished with a fresh Green Apple Slice

*Estimate 20 drinks in Champagne Flute

Blush: Champagne, Grenadine, and Peach Schnapps and Garnished with Cherry

*Estimate 20 drinks in Champagne Flute

Pink: Pink Moscato, Sprite, and Lemonade Garnished with Strawberry

*Estimate 20 drinks in Champagne Flute

White: Sparkling white peach Sangria with White Moscato, White Seltzer Water or Ginger Ale, Peach or Apricot Brandy and Garnished with a dried Peach.

*Estimate 20 drinks in Champagne Flute

Yellow: Limoncello with Vodka, Lemonade, and a little sugar Garnished with a Lemon Peel

*Estimate 20 drinks in Champagne Flute

Red: champagne and Fresh Strawberry Puree Garnished with Strawberries

*Estimate 20 drinks in Champagne Flute

Blue: Rum, Blue Curacao, Pineapple Juice, and Garnished with an orange slice

*Estimate 20 drinks in Champagne Flute

Purple: Rum, Blue Curacao, splash of cranberry, Sprite, and Splash of Pineapple juice Garnished with Lime

*Estimate 20 drinks in Champagne Flute

***If you would like Premium alcohol cost would be \$2.50 more per drink.**

***No alcohol, no problem..... We will subtract \$1.50 per drink for all Virgin signature beverages.**