

# 2018 Wedding Packages



*Your Wedding.....*

*..... Your Memory*

at the  
*Hilton Garden Inn*  
*Tampa/Riverview/Brandon*

***Your Wedding Reception Includes:***

- ☞ One night complimentary Junior Suite\* for the Bride & Groom including a split of champagne ( or non-alcoholic beverage), chocolate covered strawberries and full cooked to order breakfast, served in room*
- ☞ Mirrored Candle Centerpieces*
- ☞ Ivory Linen Table Covers*
- ☞ Folded Black Linen Napkins*
- ☞ Wedding Cake Display Table*
- ☞ Wedding Cake Cutting Service*
- ☞ Champagne or Non-Alcoholic Toast*
- ☞ Outdoor Terrace for Ceremony or Reception*
- ☞ Imported and Domestic Cheese Tray Garnished with Fresh Fruit*
- ☞ Vegetable Crudités Tray*

Also Available (at additional cost):

- ☞ Additional Hors d'oeuvres*
- ☞ Décor Packages*
- ☞ Linen Upgrades*
- ☞ Special Guest Room Rates (Based on Availability)*
- ☞ Champagne Upgrade*
- ☞ Dance Floor*

Please note: minimum purchase of \$3,500.00 in food and beverage required or banquet space rental fee of \$300.00 per salon will be accessed. Packages will not be altered.

*\*Based on a minimum of 50 guests attending the reception. All prices are subject to change  
A 22% service charge and 7% state sales tax will be added to all catering and banquet space*

*.....the Hilton Garden Inn Way*

# SIMPLY YOURS

## HORS D'OEUVRES RECEPTION



### Select Four

*Bacon Wrapped Scallops*  
*Miniature Egg Rolls w/ Tangy Asian Sauce*  
*Hearty Italian Meatballs*  
*Caprese Skewers w/ Balsamic Drizzle*  
*Vegetable Spring Rolls*  
*Miniature Beef Wellington*  
*Chicken or Beef Satay*  
*Bruschetta*

### Beverage Station

*Iced Tea*  
*Lemonade*  
*Fruit Infused Water*  
*Fresh Brewed Coffee (Regular and Decaf)*

**\$39.00** per person  
Minimum 50 Guests



Above trays are per 100 piece trays and are subject to change  
A 22% service charge and 7% State sales tax will be added

### The Perfect Enhancement

Two Hours Open Beer and Wine Bar  
**\$15.00** per person

# TRUE BLISS PACKAGE

## PLATED DINNER

Each selection comes with your choice of preset salad (Garden, Ceaser or Summer Salad), your choice of freshly baked bread (garlic bread, dinner rolls, biscuits or croissants), Iced Tea and Coffee Service

### Entrée

#### (Choose One)

*Steak Tips with Portobello Mushrooms*  
*Sautéed Chicken with Sundried Tomato Basil Cream*  
*Grilled Salmon with Herb Butter Sauce*

### Starch

#### (Choose One)

*Jasmine Rice*  
*Roasted Red Potatoes in Olive Oil and Rosemary*  
*Garlic Mashed Potatoes*  
*Roasted Sweet Potatoes*

### Vegetable

#### (Choose One)

*Fire Roasted Corn*  
*Grilled Asparagus Spears w/ Balsamic Reduction*  
*Seasonal Roasted Vegetable Medley*  
*Green Beans Almandine*  
*Roasted Parmesan Broccoli*

**\$45.00** per person

Minimum 50 Guests

All prices are subject to change.

A 22% service charge and 7% State sales tax will be added

### The Perfect Enhancement

Two Hours Open Premium Bar

**\$27.00** per person



# MEMORY PACKAGE

## PLATED DINNER



Each selection comes with your choice of preset salad (Garden, Ceaser or Summer Salad), your choice of freshly baked bread (garlic bread, dinner rolls, biscuits or croissants), Iced Tea and Coffee Service

### Entrée

#### (Choose One)

*Stuffed Chicken with White Wine Sauce*  
*Herb Crusted Grouper with Light Lemon Drizzle*  
*Grilled Filet Mignon*

### Starch

#### (Choose One)

*Jasmine Rice*  
*Roasted Red Potatoes in Olive Oil and Rosemary*  
*Garlic Mashed Potatoes*  
*Roasted Sweet Potatoes*

### Vegetable

#### (Choose One)

*Fire Roasted Corn*  
*Grilled Asparagus Spears w/ Balsamic Reduction*  
*Seasonal Roasted Vegetable Medley*  
*Green Beans Almandine*  
*Roasted Parmesan Broccoli*

**\$55.00** per person  
Minimum 50 Guests

All prices are subject to change.  
A 22% service charge and 7% State sales tax will be added

### The Perfect Enhancement

Two Hours Open Premium Bar  
**\$27.00** per person

# FOREVER PACKAGE

## BUFFET DINNER

Your choice of pre-set salad (Garden, Ceaser or Summer Salad), your choice of freshly baked bread (garlic bread, dinner rolls, biscuits or croissants), Iced Tea and Coffee Service

### Entrees (Choose One)

**Chicken:** *Sautéed Chicken with Sundried Tomato Basil Cream; Chicken Marsala*

**Beef:** *Steak Tips with Portobello Mushrooms; Marinated Grilled Flank Steak*

**Seafood:** *Herb Crusted Gulf Grouper; Grilled Salmon with Herb Butter Sauce (Market Price)*

### Side Dishes (Choose Two)

**Vegetables:**  
*Grilled Asparagus Spears; Honey Glazed Carrots; Roasted Parmesan Broccoli; Seasonal Vegetable Medley; Fire Roasted Corn*

**Starches:**  
*Rice Pilaf; Garlic Mashed Potatoes; Roasted Red Potatoes; Southern Style Mac & Cheese; Diced Sweet Potatoes with Maple Brown Sugar; Jasmine Rice*

**\$59.00** per person

All prices are subject to change  
A 22% service charge and 7% State sales tax will be added

### The Perfect Enhancement

Two Hours Deluxe Open Bar

**\$23.00** per person



# ACTION STATIONS



## CARVING STATIONS

Each Served with Fresh Baked Rolls

### CLASSIC PRIME RIB

Served with Au Jus or Bourbon Sauce

\$250 per station plus \$75 Chef Fee

(serves 25-30 guests)



### VIRGINIA BAKED HAM

Served with Honey Mustard Sauce or Pineapple Salsa

### OVEN ROASTED TURKEY BREAST

Served with Cranberry Compote or Home Style Gravy

\$200 per station plus \$75 Chef Fee

(serves 25-30 guests)

**DESSERT & DRINK STATIONS AVAILABLE from \$5.00/per person  
(i.e. Soda Station, Ice Cream Sundae Bar, Mini Dessert Bites, Deluxe  
Coffee Bar, Dessert Martini Display, Chocolate Bliss and more)**

# BEVERAGE SERVICE

## BEER & WINE BAR

- Domestic
  - Budweiser
  - Bud Light
  - Coors Light
  - Michelob Ultra
  - Yuengling
  - O'Doul's
  - Miller Light
- Imported
  - Ybor Gold
  - Heineken
  - Corona
  - Corona Light
  - Guinness
  - Samuel Adams
  - Blue Moon

One Hour: \$12/per person  
Two Hours: \$15/per person  
Three Hours: \$18/per person  
Four Hours: \$21/per person

## DELUXE OPEN BAR

- Svedka Vodka
- Stoli Vodka
- Bacardi Rum
- Malibu Rum
- Captain Morgan Rum
- Canadian Club Whiskey
- Jim Beam Bourbon Whiskey
- Dewars Scotch
- Sauza Tequila
- Beefeater Gin

One Hour: \$18/per person  
Two Hours: \$23/per person  
Three Hours: \$28/per person  
Four Hours: \$33/per person

## PREMIUM OPEN BAR

- Belvedere Vodka
- Absolute Vodka
- Ketel One Vodka
- Bombay Gin
- Tanqueray 10 Gin
- Captain Morgan Private Stock Rum
- J.W. Red Scotch
- Chivas Regal Scotch
- Patron Silver Tequila
- Jose Cuervo Tequila
- Seagrams VO Blended Whiskey
- Jack Daniels Tennessee Whiskey
- Southern Comfort Whiskey
- Hennessy Cognac

One Hour: \$18/per person  
Two Hours: \$23/per person  
Three Hours: \$28/per person  
Four Hours: \$33/per person



## CASH/HOSTED BAR (priced per drink)

- Premium Drinks: \$9.00
- Deluxe Drinks: \$8.00
- Imported Beer: \$6.00
- Domestic Beer: \$5.00
- Premium Wine: \$9.00
- Deluxe Wine: \$8.00
- Sodas: \$2 each or \$10 per pitcher

Minimum Cash Bar: \$250

Bartender Fee: \$100

Champagne/Cider Toast: \$2.50/per person

Signature Cocktails Available — priced based on product

*Please inquire for any special requests. Wine list upon request. All bars will be charged a bartender fee of \$100.00. One bartender per 100 guests. Applicable service charge and tax will be added for all bars except cash bars. Non-alcoholic wine and beer selections are available.*

# *Your Wedding Path.....*

## **Banquets & Events**

Upon signing the basic contract, a \$500 deposit is due in order to confirm. A payment schedule will be set as well as a time frame for setup requirements and the food & beverage order. Final guest count and menu choices are due 1 week prior to event.

We will assume, if we have not been successful to reach you, that if we have not received a signed contract or the deposit within 72 hours that you have made other arrangements and will release any space held.

Our room rental fees are based on food & beverage consumption, overnight room requirements and how far in advance you book your event. Revisions in attendance, setup, times and other requirements may result in a change of specific space.

Due to health regulations and insurance requirements, no outside food or beverages are allowed in the banquet space, with few exceptions (ie: wedding cakes, religious food requirements, etc). These exceptions must be approved in advance by hotel management. Food may not be removed from the banquet area.

State law prohibits the serving of alcoholic beverages to any person under 21 years of age. Our bartending staff will ask for proper proof of age from anyone who may appear to be under 35 years old.

Packages will not be altered.

## **Group Room Blocks**

In order to receive a group room discount, your group must require a minimum of 10 rooms. Reservations will be made by calling the hotel direct at 813.626.6610 (available 24 hours a day). In doing so, please ask your attendees to request the special group rate under your name. This rate will be available until the room block is full and/or the cut-off date as per your contract. You are not responsible for unused rooms, unless specified in your contract. Group rates do not include local taxes.