



WELCOME TO THE GARDEN

2021

Wedding Menus





WELCOME TO THE GARDEN

A Day To Remember...

Special occasions don't happen very often; that's what makes them special! So when that big day comes, you want to celebrate. At Hilton Garden Inn Hartford North 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 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.
Congratulations on your special occasion.

Welcome to Hilton Garden Inn Hartford North!



WELCOME TO THE GARDEN

Platinum Plated Reception

PLATED DINNER

82.00 per adult

31.00 per child

Cocktail hour including a deluxe display of International & domestic cheeses with assorted crackers, sliced fresh fruit and vegetable crudités

Your choice of three hors d' oeuvres served butler style

Three hour premium open bar

Chilled champagne toast for your guests

Elegant three course dinner with starch, vegetable, rolls, regular & decaff coffee, and hot tea

Custom designed butter cream wedding cake

White or ivory floor length table linens and your choice of colored napkins

White or ivory chair covers with choice of colored organza sash

Fresh floral centerpieces

Special overnight rates for out of town guests

Complimentary guest parking

Complimentary airport transportation



A twenty-one percent service charge and applicable state sales tax will be added to all food, beverage, audio visual, meeting room rental, and bar arrangements.



WELCOME TO THE GARDEN

Gold Plated Reception

PLATED DINNER

72.00 per person

31.00 per child

Cocktail hour including a deluxe display of International & domestic cheeses with assorted crackers, sliced fresh fruit and vegetable crudités

Your choice of two hors d' oeuvres served butler style

Two hour premium open bar

Chilled champagne toast for your guests

Elegant three course dinner with starch, vegetable, rolls, regular & decaff coffee, and hot tea

Custom designed butter cream wedding cake

White or ivory napkins and floor length table linens

White or ivory chair covers

Fresh floral centerpieces

Special overnight rates for out of town guests

Complimentary guest parking

Complimentary airport transportation



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WELCOME TO THE GARDEN

Silver Plated Reception

PLATED DINNER

62.00 per person

31.00 per child

Cocktail hour including a deluxe display of International & domestic cheeses with assorted crackers, sliced fresh fruit and vegetable crudités

Your choice of one hors d'oeuvre served butler style

Chilled champagne toast for your guests

One hour open premium bar

Elegant three course dinner with starch, vegetable, rolls, regular & decaff coffee, and hot tea

Custom designed butter cream wedding cake

White or ivory napkins and floor length table linens

White or ivory chair covers with choice of colored organza sash

Fresh floral centerpieces

Special overnight rates for out of town guests

Complimentary guest parking

Complimentary airport transportation



A twenty-one percent service charge and applicable state sales tax will be added to all food, beverage, audio visual, meeting room rental, and bar arrangements.



WELCOME TO THE GARDEN

Platinum Buffet Reception

PLATINUM BUFFET

85.00 per person

31.00 per child

Cocktail hour including a deluxe display of International & domestic cheeses with assorted crackers, sliced fresh fruit and vegetable crudités

Your choice of three hors d' oeuvres served butler style

Three hour premium open bar

Chilled champagne toast for your guests

Elegant three entrée dinner buffet with starch, vegetable, rolls, regular & decaf coffee, and hot tea

Custom designed butter cream wedding cake

White or ivory floor length table linens and your choice of colored napkins

White or ivory chair covers with choice of colored organza sash

Fresh floral centerpieces

Special overnight rates for out of town guests

Complimentary guest parking

Complimentary airport transportation



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WELCOME TO THE GARDEN

Gold Buffet Reception

GOLD BUFFET
75.00 per person
31.00 per child

Cocktail hour including a deluxe display of International & domestic cheeses with assorted crackers, sliced fresh fruit and vegetable crudités

Your choice of two hors d' oeuvres served butler style

Two hour premium open bar

Chilled champagne toast for your guests

Elegant three entrée dinner buffet with starch, vegetable, rolls, regular & decaf coffee, and hot tea

Custom designed butter cream wedding cake

White or ivory napkins and floor length table linens

White or ivory chair covers

Fresh floral centerpieces

Special overnight rates for out of town guests

Complimentary guest parking

Complimentary airport transportation



A twenty-one percent service charge and applicable state sales tax will be added to all food, beverage, audio visual, meeting room rental, and bar arrangements.



WELCOME TO THE GARDEN

Silver Buffet Reception



SILVER BUFFET

65.00 per person

31.00 per child

Cocktail hour including a deluxe display of International & domestic cheeses with assorted crackers, sliced fresh fruit and vegetable crudités

Your choice of one hors d' oeuvre served butler style

Chilled champagne toast for your guests

One hour open premium bar

Elegant three course dinner with starch, vegetable, rolls, regular & decaff coffee, and hot tea

Custom designed butter cream wedding cake

White or ivory napkins and floor length table linens

White or ivory chair covers with choice of colored organza sash

Fresh floral centerpieces

Special overnight rates for out of town guests

Complimentary guest parking

Complimentary airport transportation

A twenty-one percent service charge and applicable state sales tax will be added to all food, beverage, audio visual, meeting room rental, and bar arrangements.



WELCOME TO THE GARDEN

Hors D'oeuvres

Chilled cocktail shrimp
Mini brie with raspberry in puff pastry
Scallops wrapped in bacon
Mini crab cakes with red pepper sauce
Mini beef wellingtons
Louisiana hot wings with celery & blue cheese
Tomato, basil, and mozzarella crostini
Chicken satay with tropical citrus sauce
Chicken satay with spicy peanut sauce
Beef brochette
Mushroom caps with boursin cheese
Savory seasoned cocktail meatballs- Italian and Swedish
Mushroom caps with seafood stuffing
Franks 'N blankets with gourmet mustard
Gourmet chicken fingers with honey mustard
Coconut shrimp
Coconut chicken
Mini chicken quesadillas
European cucumbers with dill cream cheese
Vegetable egg rolls
Spanakopita
Assorted cheese, crackers, and fruit platter
(large- feeds ~100)



A twenty-one percent service charge and applicable state sales tax will be added to all food, beverage, audio visual, meeting room rental, and bar arrangements.



WELCOME TO THE GARDEN

Bar Options

PREMIUM SELECTIONS

(Includes Beer and Wine)

- Tangueray/Bombay Sapphire
- Grey Goose
- Dewars
- CC
- Captain Morgan
- Makers
- Bailey's
- Kahlua
- Bacardi
- Peachtree
- Amaretto DiSaronno
- Courvoisier
- Patron
- Macallan

18.00 per person 1st hour

15.00 per person 2nd hour

12.00 per person 3rd hour

\$95 ++ Bartender Fee per bar is required

TOP SHELF SELECTIONS

(Includes Beer and Wine)

- Stolichnaya/Titos
- Jim Bean
- Gilbey's Gin
- Glenlivet
- Amaretto
- VO
- Peachtree
- Kahlúa
- Bacardi
- Hennessy
- Triple Sec
- Malibu
- Jose Cuervo
- Jack Daniels
- Cruzan 9 Spice

15.00 per person 1st hour

12.00 per person 2nd hour

10.00 per person 3rd hour

\$95 ++ Bartender Fee per bar is required

BEER AND WINE

- Trinity Oaks
- Bud, Bud Light
- Coors
- Sam Adams/Seasonal
- Coronna
- Yuengling
- Hooker
- Miller Lite
- Heineken
- Blue Moon
- Michelob Ultra

11.00 per person 1st hour

9.00 per person 2nd hour

7.00 per person 3rd hour

\$95 ++ Bartender Fee per bar is required

HOST BAR

Our Bar Bartender(s) Will Keep a "TAB" You pay for what is consumed. Finalized Bills Will Be Available Within 45 Minutes Upon Conclusion of Event. Drink Prices are as follows: Mixed Drinks \$8.00 per drink, Wine \$7.00 per Glass, Beer \$6.00 per bottle, Soft Drinks \$3.00 per drink

\$95 ++ Bartender Fee per bar is required.

CASH BAR

Individuals pay on their own for Drinks Ordered. Drink Prices are as follows: Mixed Drinks \$8 per drink, House Wine \$7 per Glass, Beer \$6 per bottle, Soft Drinks \$3 per drink,

\$95 ++ Bartender Fee per bar is required.

Trinity Oaks 20.00 per bottle

Chardonnay, Cabernet Sauvignon or Merlot

Chateau St Michelle 30.00 per bottle

Chardonnay

Sterling 30.00 per bottle

Chardonnay, Cabernet Sauvignon or Merlot, Pinot Grigio

Sutter Home White Zinfandel 20.00 per bottle

Champagne & Sparkling Wines

Korbel Brut 36.00 per bottle

Moet et Chandon 70.00 per bottle

A twenty-one percent service charge and applicable state sales tax will be added to all food, beverage, audio visual, meeting room rental, and bar arrangements.



Policies

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 at least three business days in advance. Guarantee must be at least 75% of the original estimate. If the final count is underneath 75% of the original estimate, the necessary and appropriate charges will be made in order to rectify any discrepancy. The host is responsible for full payment of the guaranteed number.

LINENS AND CHINA:

All functions are provided with our standard tablecloths and napkins unless otherwise discussed. Other colors are available upon request with at least a 14 day advance notice. China and glasses are provided with all in-house catered functions.

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 other additional charges will be outlined as part of the booking agreement, but are not guaranteed until six months prior. Food and beverage must be supplied by the hotel unless otherwise approved.

ALCOHOLIC BEVERAGE SERVICE:

All alcoholic beverages must be provided by the hotel. If guests are found to be bringing in their own alcoholic beverages, guest may be asked to be removed from the banquet facility and /or any other public area the guest may have been consuming alcohol.

PAYMENT PROCEDURES:

Advance payment or credit card guarantee is required. A deposit is required at time of booking to secure your events' space and time. Full payment of the event will be required a minimum of seven 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.

Please ask your sales representative about any additional payment options.



Policies

TAX AND SERVICE CHARGES:

A taxable service charge of 21.00% and applicable Connecticut sales tax will be added to all food, beverage, meeting room rental, audio visual, uniformed chef fee, and bar charges.

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. Pre-shipped box storage fee is \$25.00 per box.

Packages can be sent to:

Hilton Garden Inn Hartford-North/Bradley International Airport

ATTN: Sales Office

555 Corporate Drive, Windsor, CT 06095

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

Material not removed at the end of your function will be discarded by the hotel 24 hours after your last event; unless storage is pre-arranged.

TIMING FOR SOCIAL FUNCTIONS:

All events are five (5) hours in length. Each additional hour or part of will result in an additional charge of \$200.00 per hour for the ballroom and \$25.00 per server per additional hours. Any catered meal incurred after 4:00pm will be charged dinner prices.

DECORATIONS AND SUPPLIES:

Confetti, glitter, etc. is not allowed within our banquet rooms. If confetti, glitter, etc. is used- there will be a \$150.00 clean-up fee assessed. Clients are able to come in, set-up, and decorate if it has been approved by their sales contact.

Clients are responsible for anything left inside the banquet rooms, and are held responsible if anything inside the space goes missing, broken, or damaged. If anything is broken, missing, or damaged- a charge will be incurred depending on the items damaged, missing, or broken.