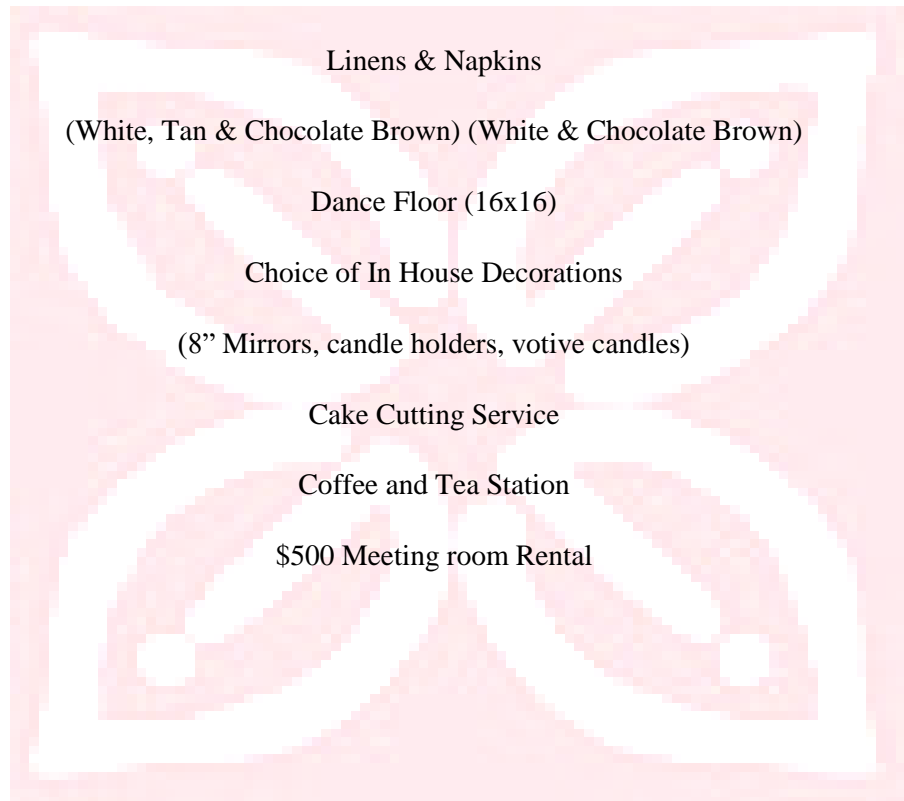


The Garden Celebration

Silver Wedding Package Includes:





Wedding Dinner Buffet

Comfort Cuisine

Tossed Green Salad. Ranch & Italian Dressing. Steamed Vegetable Medley. Assorted Bakery Rolls & Butter. *Entrees:* Chicken Marsala. Sliced Roast Beef with Mushroom Sauce. Pan seared Tilapia with Lemon Herb Sauce. Pecan-crusted Chicken with Orange Basil Butter.

South of the Border

Homemade Tortilla Soup. Fresh Salad Green with Ranch Dressing. Refried Beans. Spanish Rice. Salsa, Sour Cream & Shredded Cheddar Cheese. *Entrees:* Chicken Fajitas. Beef Fajitas. Cheese Enchiladas. Add Guacamole a for \$1.95 per person

Taste of Italy

Caesar Salad. Hearty Minestrone Soup. Garlic Baguettes. Italian Blend Vegetables. *Entrees:* Meatballs & Pasta. Cheese Ravioli with Pesto Sauce. Chicken Parmesan. Beef Lasagna. Vegetarian Lasagna.

Rustic Barbeque

Includes a Choice of Two Sides: Picnic Potato Salad. Tangy Cole Slaw. Sautéed Green Beans. Maple Baked Beans. Corn on the Cobb. *Served with:* Tossed Green Salad. Ranch & Italian Dressing. Savory Barbeque Sauce. *Entrees:* Sliced Brisket. Baked BBQ Chicken. Smoked Sausage.

Choose any Buffet and a choice of Two Entrée's for: \$38 per person



Wedding Dinner Plated

Accompanied with assorted rolls & Butter

Salads

Mixed Greens served with Ranch & Italian Dressing.
Tomatoes, Cucumbers, & Red Onions with Balsamic Vinaigrette.
Spinach, Feta Cheese Crumbles, & Cranberries served with Olive Oil and Red Wine Vinegar

Entrées

Roasted Rosemary Chicken

Chicken Breast Marinated & Slow-Roasted with Lemon, Fresh Rosemary, & White Wine. Served with Creamy Garlic Mashed Potatoes & a Steamed Vegetable Medley

Grilled Boneless Pork Chop

A Thick, Savory Pork Chop served with Cran-Apple Sauce. Accompanied with Roasted Redskin Potatoes & Sautéed Green Beans.

Herb- Crusted and Roasted Pork Tenderloin

Tender Slice Pork Seasoned with fresh Herbs & accompanied with smoke Cherry Barbeque Sauce. Served with Creamy Garlic Mashed Potatoes & Glazed Baby Carrots.

Choose one option of each for: \$41 per person



Bar Service Options

Premium Brands: \$8.50

House Brands: \$5.50

Cordials: \$6.00

House Wine: \$7.00

Domestic Beer: \$5.00

Imported Beer: \$6.00

Please Select 3 Domestic & 2 Imported Beers

In-Room Bartender: \$75 per Bartender

Premium Brands:

Absolut, Captain Morgan, Crown Royal, Jack Daniels, Johnnie Walker Black, Malibu, Southern Comfort, Tanqueray, Ketel One, & Maker's Mark.

House Brands:

Bacardi, Beefeater, Cuervo, Dewars, Jim Beam, Seagrams 7, & Smirnoff.

Cordials:

Amaretto DiSarranno, Baileys, Grand Marnier, Jagermeister, Kahlua, Peachtree Schnapps, & Tuaca.

House Wine:

Forestville Chardonnay, Forestville Cabernet, Forestville Merlot, & Beringer White Zinfandel.

Domestic Beer:

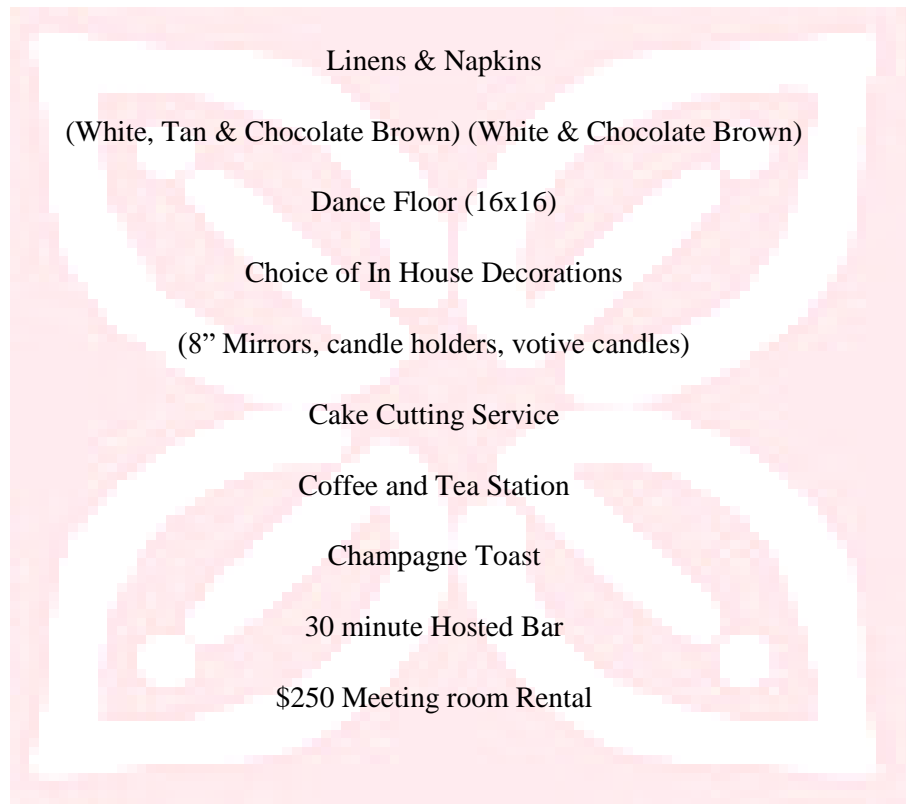
Budweiser, Bud Light, Coors Light, Michelob Ultra, & Miller Light.

Imported Beer:

Amstel Light, Corona, Dos Equis, Guinness, Heineken, & Shiner Bock.

The Garden Celebration

Gold Wedding Package Includes:





Wedding Dinner Buffet

Comfort Cuisine

Tossed Green Salad. Ranch & Italian Dressing. Steamed Vegetable Medley. Assorted Bakery Rolls & Butter. *Entrees:* Chicken Marsala. Sliced Roast Beef with Mushroom Sauce. Pan seared Tilapia with Lemon Herb Sauce. Pecan-crusting Chicken with Orange Basil Butter.

South of the Border

Homemade Tortilla Soup. Fresh Salad Green with Ranch Dressing. Refried Beans. Spanish Rice. Salsa, Sour Cream & Shredded Cheddar Cheese. *Entrees:* Chicken Fajitas. Beef Fajitas. Cheese Enchiladas. Add Guacamole a for \$1.95 per person

Taste of Italy

Caesar Salad. Hearty Minestrone Soup. Garlic Baguettes. Italian Blend Vegetables. *Entrees:* Meatballs & Pasta. Cheese Ravioli with Pesto Sauce. Chicken Parmesan. Beef Lasagna. Vegetarian Lasagna.

Rustic Barbeque

Includes a Choice of Two Sides: Picnic Potato Salad. Tangy Cole Slaw. Sautéed Green Beans. Maple Baked Beans. Corn on the Cobb. *Served with:* Tossed Green Salad. Ranch & Italian Dressing. Savory Barbeque Sauce. *Entrees:* Sliced Brisket. Baked BBQ Chicken. Smoked Sausage.

Choose any Buffet and a choice of Two Entrée's for: \$52 per person



Wedding Dinner Plated

Accompanied with assorted rolls & Butter

Salads

Mixed Greens served with Ranch & Italian Dressing.
Tomatoes, Cucumbers, & Red Onions with Balsamic Vinaigrette.
Spinach, Feta Cheese Crumbles, & Cranberries served with Olive Oil and Red Wine Vinegar

Entrées

Southwest Grilled Chicken

Chicken Breast topped with Pepper Jack Cheese, Pico de Gallo, fresh Avocado, & Mild Salsa Cream Sauce. Served with Spanish Rice & Grilled Vegetables.

Atlantic Salmon Filet

Perfectly Grilled Salmon Filet sprinkled with Lemon Zest & Garlic Butter. Served with fluffy Long Grain Wild Rice & a Steamed Vegetable Medley.

New York Strip Steak

Rubbed with Garlic & Cooked to your Guest's Satisfaction. Topped with a Peppercorn Cream Sauce.
Served with a Twice-Baked Potato & a Steamed Vegetable Medley.
Add Sautéed Mushrooms: \$1.95 per person

Oven-Roasted Prime Rib

Seasoned Prime Rib cooked to a Pink Warm Center. Accompanied with Au Jus & Horseradish Sauce.
Served with Roasted Redskin Potatoes & Steamed Broccoli with a Cheddar Cream Sauce.

Choose one option of each for: \$55 per person



Bar Service Options

Premium Brands: \$8.50

House Brands: \$5.50 - **Included in package**

House Wine: \$7.00 - **Included in package**

Domestic Beer: \$5.00 – **Included in package**

Imported Beer: \$6.00

Cordials: \$6.00

Please Select 3 Domestic & 2 Imported Beers

In-Room Bartender: \$75 per Bartender – **Included in Package**

Premium Brands:

Absolut, Captain Morgan, Crown Royal, Jack Daniels, Johnnie Walker Black, Malibu, Southern Comfort, Tanqueray, Ketel One, & Maker's Mark.

House Brands:

Bacardi, Beefeater, Cuervo, Dewars, Jim Beam, Seagrams 7, & Smirnoff.

Cordials:

Amaretto DiSarranno, Baileys, Grand Marnier, Jagermeister, Kahlua, Peachtree Schnapps, & Tuaca.

House Wine:

Forestville Chardonnay, Forestville Cabernet, Forestville Merlot, & Beringer White Zinfandel.

Domestic Beer:

Budweiser, Bud Light, Coors Light, Michelob Ultra, & Miller Light.

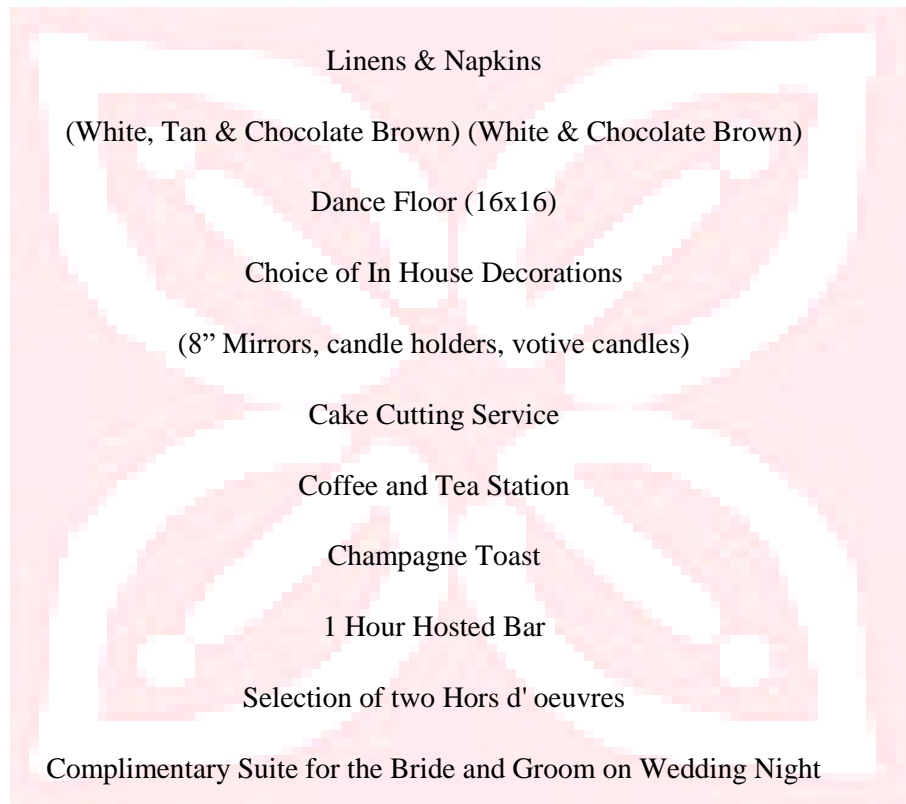
Imported Beer:

Amstel Light, Corona, Dos Equis, Guinness, Heineken, & Shiner Bock.



The Garden Celebration

Platinum Wedding Package Includes:



Complimentary Meeting room Rental



Wedding Dinner Buffet

Comfort Cuisine

Tossed Green Salad. Ranch & Italian Dressing. Steamed Vegetable Medley. Assorted Bakery Rolls & Butter. *Entrees:* Chicken Marsala. Sliced Roast Beef with Mushroom Sauce. Pan seared Tilapia with Lemon Herb Sauce. Pecan-crusted Chicken with Orange Basil Butter.

South of the Border

Homemade Tortilla Soup. Fresh Salad Green with Ranch Dressing. Refried Beans. Spanish Rice. Salsa, Sour Cream & Shredded Cheddar Cheese. *Entrees:* Chicken Fajitas. Beef Fajitas. Cheese Enchiladas. Add Guacamole a for \$1.95 per person

Taste of Italy

Caesar Salad. Hearty Minestrone Soup. Garlic Baguettes. Italian Blend Vegetables. *Entrees:* Meatballs & Pasta. Cheese Ravioli with Pesto Sauce. Chicken Parmesan. Beef Lasagna. Vegetarian Lasagna.

Rustic Barbeque

Includes a Choice of Two Sides: Picnic Potato Salad. Tangy Cole Slaw. Sautéed Green Beans. Maple Baked Beans. Corn on the Cobb. *Served with:* Tossed Green Salad. Ranch & Italian Dressing. Savory Barbeque Sauce. *Entrees:* Sliced Brisket. Baked BBQ Chicken. Smoked Sausage.

Choose any Buffet and a choice of Two Entrée's for: \$63 per person



Wedding Dinner Plated

Accompanied with assorted rolls & Butter

Salads

Mixed Greens served with Ranch & Italian Dressing.

Tomatoes, Cucumbers, & Red Onions with Balsamic Vinaigrette.

Spinach, Feta Cheese Crumbles, & Cranberries served with Olive Oil and Red Wine Vinegar

Entrées

Roasted Rosemary Chicken

Chicken Breast Marinated & Slow-Roasted with Lemon, Fresh Rosemary, & White Wine. Served with Creamy Garlic Mashed Potatoes & a Steamed Vegetable Medley.

Grilled Boneless Pork Chop

A Thick, Savory Pork Chop served with Cran-Apple Sauce. Accompanied with Roasted Redskin Potatoes & Sautéed Green Beans.

Southwest Grilled Chicken

Chicken Breast topped with Pepper Jack Cheese, Pico de Gallo, fresh Avocado, & Mild Salsa Cream Sauce. Served with Spanish Rice & Grilled Vegetables.

Atlantic Salmon Filet

Perfectly Grilled Salmon Filet sprinkled with Lemon Zest & Garlic Butter. Served with fluffy Long Grain Wild Rice & a Steamed Vegetable Medley.

Herb-Crusted & Roasted Pork Tenderloin

Tender Slice Pork Seasoned with fresh Herbs & accompanied with smoke Cherry Barbeque Sauce. Served with Creamy Garlic Mashed Potatoes & Glazed Baby Carrots.

New York Strip Steak

Rubbed with Garlic & Cooked to your Guest's Satisfaction. Topped with a Peppercorn Cream Sauce. Served with a Twice-Baked Potato & a Steamed Vegetable Medley.

Add Sautéed Mushrooms: \$1.95 per person

Oven-Roasted Prime Rib

Seasoned Prime Rib cooked to a Pink Warm Center. Accompanied with Au Jus & Horseradish Sauce. Served with Roasted Redskin Potatoes & Steamed Broccoli with a Cheddar Cream Sauce

Choose one option of each for: \$66 per person

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All Prices are subject to a 20% service charge and 8.25% state sales tax.

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Hors d'oeuvres

*A choice of two hors d'oeuvres included in package
\$2.50 per person per each additional selection*

Mini Beef Wellington - Fluffy Puff Pastries filled with Savory Beef.

Crab Cakes with Remoulade Sauce - Patties of Crab Meat, Onions, & Herbs Baked Golden Brown. Served with a tart Caper & Herb mayonnaise Sauce.

Bacon Wrapped Scallops - Sea Scallops wrapped in smoky Bacon then grilled to perfection.

Stuffed Mushrooms - Delicate Button Mushrooms filled with an Assortment of Seasoned Chicken & Sausage.

Southwest Chicken Rolls - Shredded Chicken, Black Beans, & whole kernel Corn seasoned with a Spicy Kick wrapped up and served extra Crispy.

Assorted Petite Quiche - Tarts with a rich Custard Filling containing Swiss Cheese & an Assortment of Bacon & Spinach.

Melon Wrapped with Prosciutto - A Sweet Medley of Honey Dew & Cantaloupe wrapped in Salted & Cured Ham.

Swedish Meatballs - Oven-fried Beef Meatballs smothered in Savory Brown Gravy

Pizza Bites - Flaky Pizza Crust stuffed with Mozzarella Cheese & Pepperoni Pieces in a perfect Bite-size form.

Vegetable Spring Rolls - Fresh Cabbage, Shitake Mushrooms, Bean Sprouts, & Green Onion seasoned with Basil, Garlic, & Ginger. Then wrapped in a Spring Roll & served Crispy with a Sweet Chili Sauce.

Cheese & Cracker Tray - An assortment of Cheddar, Colby Jack, & Swiss Cheese Cubes Served with a combination of Deluxe Crackers.



Bar Service Options

Premium Brands: \$8.50

House Brands: \$5.50 - **Included in package**

House Wine: \$7.00 – **Included in package**

Domestic Beer: \$5.00 – **Included in package**

Imported Beer: \$6.00

Cordials: \$6.00

Please Select 3 Domestic & 2 Imported Beers

In-Room Bartender: \$75 per Bartender – **Included in Package**

Premium Brands:

Absolut, Captain Morgan, Crown Royal, Jack Daniels, Johnnie Walker Black, Malibu, Southern Comfort, Tanqueray, Ketel One, & Maker's Mark.

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Cordials:

Amaretto DiSarranno, Baileys, Grand Marnier, Jagermeister, Kahlua, Peachtree Schnapps, & Tuaca.

House Wine:

Forestville Chardonnay, Forestville Cabernet, Forestville Merlot, & Beringer White Zinfandel.

Domestic Beer:

Budweiser, Bud Light, Coors Light, Michelob Ultra, & Miller Light.

Imported Beer:

Amstel Light, Corona, Dos Equis, Guinness, Heineken, & Shiner Bock.

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All Prices are subject to a 20% service charge and 8.25% state sales tax.

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