



Wedding Special Events Catering Menu



p: 406-532-5300

3720 North Reserve Street | Missoula, Montana

www.hiltongardeninn.com | www.bluecanyonrestaurant.com



Hors d'oeuvres

Hors d'oeuvres are not included in the bridal package
and may be added for an additional fee



Hot Hors d'oeuvres

Vegetable Spring Rolls
with chili-garlic dipping sauce

Chicken Satay
with peanut sauce

Shrimp Skewer
with sweet chili glaze

Sausage Stuffed Mushrooms

Puff Pastry
with smoked gouda and chicken

Parmesan and Cream Cheese Puffs

Bacon-wrapped Fingerling Potatoes
with smoked cheddar

Miniature Crab Cakes
lemon aioli

Miniature Beef Wellington
grain mustard cream

Elk Meatballs
huckleberry bbq sauce and
peppadew popcorn



Cold Hors d'oeuvres

Tomato and Goat Cheese Tartlets

Tomato and Mozzarella Bruschetta

Gazpacho Shooter

Crostini
with olive tapenade

Fruit Skewers
with a yogurt dipping sauce

Brie Tartlets
with thyme and honey

Curried Chicken
with cucumber yogurt and raisin chutney

Melon and Prosciutto Wraps

Lobster Tarragon Canapés

Seared Tuna Wontons
wasabi cream and seaweed salad

Smoked Trout on Cucumber
with roasted red pepper cream cheese

Duck Crostinis
with mango chutney

Prices do not include a 20% service charge.



Upgraded Options

Hors d'oeuvres are not included in the bridal package and may be added for an additional fee

Market Fresh Display

Assorted Domestic and Imported Cheeses Displayed with a charcuterie board and crackers

Raw Vegetable Display with a ranch style dip

**Add Spinach or Hot Crab Dip for an additional fee*

Smoked Salmon Display

Smoked Salmon Display with capers, red onion, eggs, fresh lemons, bagel chips, toast points, and lavos

Assorted Cheeses, Crackers, and Grapes

Action Stations

Action Stations are available based on group size and can be added to your reception or dinner.

Please contact your Sales Manager for prices and Options.



Prices do not include a 20% service charge.

Plated Dinners



All dinners are served with a house salad, rolls and butter, chef's choice starch and vegetable, Tazo iced tea, freshly brewed CityBrew coffee, and hot tea

Torchio Pasta

torchio pasta in a mushroom ragout with broccolini, peas, and parmesan

Jidori Chicken Breast

accompanied by chef's selection of starch and vegetable

Stuffed Chicken Breast

(select one of the following)

fresh tomato, basil and mozzarella cheese, butternut squash, or walnut and sage

Roasted Pork Loin

(select one of the following)

maple bourbon glaze, whole grain mustard cream, or apple-smoked cheddar sauce

8 oz. Flat Iron Steak

(select one of the following)

maple bleu cheese butter, red wine mushroom butter, or port wine demi-glace

Oven Roasted Salmon

(select one of the following)

lemon dill butter, tomato basil relish and balsamic reduction, mandarin orange sweet chili glaze apple-smoked cheddar sauce

Roasted Beef Sirloin

(select one of the following)

maple bleu cheese butter, red wine mushroom butter, or port wine demi-glace

Grilled 80z New York Strip

(select one of the following)

maple bleu cheese butter, red wine mushroom butter, or port wine demi-glace

Combination Plates

(select one of the following)

4oz. Chicken Breast and a 4oz Flat Iron Steak with chef's selection of topping

40z. Salmon Filet and a 4oz. Flat Iron Steak with chef's selection of topping

One Jumbo Prawn and a 4oz. Flat Iron Steak with chef's selection of topping

Petite Filet and a 5oz. Lobster Tail with chef's selection of topping

Prices do not include a 20% service charge.

Buffet Dinners

All buffet dinners include rolls and butter,
Chef's Choice starch and vegetable, Tazo iced tea,
freshly brewed CityBrew coffee, and hot tea



Traditional Dinner Buffet

-choose two salads-

Field Greens

with grape tomatoes, cucumbers, and carrots
and a ranch-style dressing and
balsamic vinaigrette

Classic Caesar Salad

Blue Canyon Bibb Wedge Salad
with bleu cheese, balsamic vinaigrette,
cherry tomatoes, and candied bacon

-choose two entrées-

Roasted Sliced Beef Sirloin
with a port wine reduction

Grilled Organic Chicken Breast
with a goat cheese cream

Roast Pork Loin
with maple bourbon demi-glace

Balsamic Grilled Chicken Breast

Wild Salmon
with a mandarin sweet chili sauce

Sliced Prime Rib of Beef

Simple Dinner Buffet

Roast Pork Loin and Grilled Chicken Breast
with chef's selection of sauce

House Salad
with ranch style dressing and
balsamic vinaigrette

Western Buffet

-choose three sides-

Corn on the Cob
offered seasonally

Western Style Baked Beans

Fresh Baked Cheddar Cornbread and Butter

Southwestern Coleslaw

Whole Grain Mustard Potato Salad

Mixed Greens Salad
with a selection of salad dressings

Warm Seasonal Fruit Cobbler

-choose two entrées-

Pork Ribs
in a huckleberry bbq sauce

Pulled Pork
with miniature sandwich buns

Grilled BBQ Chicken Breast

Fried Chicken
maximum of 100 guests

Smoked Beef Brisket



Prices do not include a 20% service charge.

Signature Desserts

Desserts are not included in the bridal package
and may be added for an additional fee



Petite Desserts

Chocolate Covered Strawberries

Chocolate Eclairs

Lemon Tarts

Kahlua Cream Puffs

Coffee Mousse

Cheesecakes
with fresh berries

Key Lime Tortes

Plated Desserts

Cheesecake
with fresh berry coulis

Triple Layer Chocolate Cake

Carrot Cake

Huckleberry Cheesecake

White Chocolate Bomb

White Chocolate Mousse Canolis

Tiramisu



Prices do not include a 20% service charge.

Beverage Options

Customize your beverage service to fit your event and budget



Non-Alcoholic Beverage Station

(includes two hours of service)

Assorted Coke[®] & Pepsi[®] products
and Bottled Water

CityBrew[®] Decaf & Regular Coffee

Tazo[®] Hot Teas

Appropriate Condiments

Keg Beer

Kegs are available for purchase through the hotel only. No outside alcohol is permitted on the Hilton Garden Inn premises. A \$125.00 tapping fee applies to each keg. Kegs are permitted only in conjunction with a fully hosted bar.

Wine Service at Guest Tables

Our house wines are standard, but you may request an upgraded wine, paired with your specific menu selection
(Ask your event manager about pricing)

Specialty Liquors

Have a favorite drink not listed on our cash bar menu?

We can order specialty liquors by the bottle.
(Ask your event manager about pricing)

Drink Tickets

Limit the number of hosted drinks per guest by purchasing drink tickets. The hotel charges only for the drink tickets redeemed at the bar. Tickets hold no cash value. You may bring your customized tickets, or the hotel can provide them for you.

Hosted Bar Service

We offer a variety of hosted bar services

Time Limit Tab

Specify how long you want to host the bar.

Monetary Maximum for Tab

Specify how much you would like to spend on hosted beverages.

Limited Drink Selections on Tab

Specify if you only want to host certain beverage, or a certain price point.

Host Non-Alcoholic Drinks

Sodas only on Tab

A twenty percent service fee will be added to all food and beverage arrangements.

Mixologists are required for any bar stations at \$75.00 per attendant.

One attendant is required per a MAXIMUM of 70 Guests.

All Alcohol in the Banquet Facility must be purchased through the Hilton Garden Inn.

Alcohol is not permitted to leave the property.



Bar Selections



House Wine

Canyon Road Cabernet
Trinity Oaks Pinot Noir
Canyon Road Chardonnay

Sodas

Assorted Coke & Pepsi Products

Signature Drinks

The hotel custom creates signature drinks
perfect for each individual event.
Consult your event manager for options.

Beer

Coors Light
Bud Light
Heineken
Corona
Assorted Local Microbrews

Standard Bar

Smirnoff
Dewars White Label Scotch
Jack Daniel's Tennessee Whiskey
Jim Beam Bourbon
Bacardi Superior Rum
Captain Morgan Spiced Rum
Jose Cuervo Gold Tequila
Tanqueray Gin
Johnny Walker Red Label
Christian Brothers Brandy
Chappala
Malibu
44 North
Fireball
Amaretto
Black Velvet

Top Shelf

Crown Royal
Grey Goose Vodka
Pendleton

Premium

MaCallan's
12- Year Scotch



Catering Policies



Advance Deposit

An advance deposit for special events is necessary to guarantee event space. All deposits will be applied as a credit to your final bill and are non-refundable in the event of cancellation.

Approving Banquet Event Orders

It is necessary that your menu selection and all detailed arrangements be confirmed a minimum of 30 days prior to your function. Food and beverage prices are subject to change based upon the fluctuating economic market. Prices are locked in once your Banquet Event Orders are signed.

Minimum Guarantee

Your final minimum guaranteed number of guests must be received no later than five business days prior to the start of your event. Should the final guarantee not be received five business days prior, the estimated number of guests will be the basis for the billing charges. In any event, you will be charged the equivalent minimum guarantee or the actual number of guests attending, whichever is greater.

Additional Fees

All prices for food and beverage are subject to a 20% service fee which is not included in prices shown. A fee of \$75.00 per station attendant will apply to any food station requiring the services of a chef (e.g., carver, sauté cook, etc). A \$75.00 fee will apply per bartender.

Payment Terms

Payment in full of estimated charges must be received by the Hotel at least five business days in advance of your event.

Food and Beverage

No food or beverage may leave the hotel premises under any circumstance. Left-over food and beverage items may not be boxed and taken at the conclusion of your event. No food or beverage of any kind, will be permitted to be brought into the hotel by the group or any other guests or invitees from the outside without prior consent of the catering department.

Decorations

Round Dining tables will be dressed in white floor length linens, and white linen napkins are folded at each place setting. Our standard centerpieces include our tapered white candles, glistening hurricane globes, and polished round mirrors. You are welcome to provide your own decorations as this is your special day, and we want it to be as personalized as much as you want it to be. Specialty linens are also available for an additional fee .

Alcoholic Beverages

Any special orders for liquor, beer or wine items outside of the hotel's ordinary inventory will be sold to the group by case lot or other minimum requirements per vendor. The hotel requires that beverages be dispensed only by hotel employed servers and/or bartenders. The hotel reserves the right to refuse alcoholic beverage service if the person is underage, proper identification cannot be produced, or appears intoxicated.

