

WEDDINGS & EVENTS PACKAGES



Your Special Event.....

..... 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*

- ☞ All White Table Linen*
- ☞ Wedding Cake Display Table*
- ☞ Wedding Cake Cutting Service*
- ☞ Outdoor Terrace for Ceremony or Reception*

Special Event Receptions Include:

One night complimentary Junior Suite for the Host including full cooked to order breakfast for 2 Adults*

- ☞ Your Choice of All White Table Linen or 8-point Ivory Table Covers and Black Napkins*
- ☞ Cake Display Table*
- ☞ Cake Cutting Service*
- ☞ Outdoor Terrace for Cocktail Hour*

All Receptions Includes:

- ☞ Champagne or Sparkling Cider Toast*
- ☞ Mirrored Candle Centerpieces*
- ☞ Imported and Domestic Cheese Tray Garnished with Fresh Fruit*
- ☞ Vegetable Crudités Tray*

Also Available (at additional cost):

- ☞ Décor Packages*
- ☞ Special Guest Room Rates (Based on Availability)*
- ☞ Champagne Upgrade*
- ☞ Dance Floor*

Please note: minimum purchase of \$3500.00 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. All prices are subject to change*

A 22% service charge and 7% state sales tax will be added to all catering and banquet space



4328 Garden Vista Drive, Riverview, Florida 33578
813.626.6610 • www.tampasoutheast.hgi.com

.....the Hilton Garden Inn Way

SIMPLY YOURS

HORS D'OEUVRES RECEPTION



Select Four

Assorted Quiche
Miniature Egg Rolls w/Tangy Asian Sauce
Scallops Wrapped in Bacon
Swedish Style Meatballs
Miniature Chicken Empanadas
Cocktail Franks in Puff Pastry
Caprese Skewers w/Balsamic Drizzle
Vegetable Spring Rolls
Miniature Beef Wellington

Beverage Station

Iced Tea
Lemonade
Water with Fresh Lemons

30.95 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

MEMORY PACKAGE

PLATED DINNER



Freshly Tossed Garden Salad with Chef's Selected Dressings (pre-set), Dinner Rolls, Iced Tea and Coffee Service

Entrée

(Choose One)

Half Herb Roasted Chicken
Cajun Style Mahi Mahi
Grilled Filet Mignon

Starch

(Choose One)

Yellow Rice Pilaf
Red Roasted Potatoes in Olive Oil and Rosemary
Garlic Mashed Potatoes
Sweet Potato Puree
Creamy Parmesan Orzo

Vegetable

(Choose One)

Fresh Sautéed Field Greens
Grilled Asparagus Spears w/ Balsamic Reduction
Roasted Fresh Vegetable Medley
Fresh Grilled Vegetable Medley
Steamed Broccoli

53.95 per person

Minimum 50 Guests

All prices are subject to change.

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

TRUE BLISS PACKAGE

PLATED DINNER



Freshly Tossed Garden Salad with Chef's Selected Dressings (pre-set), Dinner Rolls, Iced Tea and Coffee Service

Entrée

(Choose One)

Steak Tips w/ Sautéed Mushroom & Onions

Chicken Marsala

Herb Crusted Salmon w/ Light Lemon Drizzle

Starch

(Choose One)

Rice Confetti

Butter Roasted Potatoes

Warm 3 Cheese Pasta w/ Herb Panco Crust

Garlic Mashed Potatoes w/ Applewood Smoked Bacon

Vegetable

(Choose One)

Seasoned Grilled Corn

Steamed Broccoli

Green Bean Almandine

Sweet Duchess Potatoes

39.95 per person

Minimum 50 Guests

All prices are subject to change.

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

FOREVER PACKAGE

BUFFET DINNER

Fresh Garden Tossed Salad with Chef's Selection of Dressings (pre-set), Dinner Rolls, Iced Tea and Coffee Service

Entrees (Choose Two)

Chicken: *Roasted Breast of Chicken; Baked Chicken Breast; with Lemon and Garlic; Rosemary Grilled Chicken; Chicken Marsala*

Beef: *Home Style Meatloaf; Classic Pot Roast; Steak Tips with Portabella Mushrooms; Grilled London Broil*

Pork: *HGI Roasted Pork Medallions with Pan Sauce; Southern Style Pork Chops; Roasted Tucson Pork Loin with Garlic and Rosemary*

Seafood: *Honey-Soy Broiled Salmon; Cuban Style Tilapia Filet; Seafood Pasta with Creamy Garlic Sauce*

Side Dishes (Choose Two)

Vegetables:

Grilled Asparagus; Honey Glazed Carrots; Steamed Broccoli; Fresh Roasted Fresh Vegetables; Seasoned Black Beans

Starches:

Rice Pilaf; House Made Garlic Mashed Potatoes; Roasted New Potatoes; Southern Style Macaroni & Cheese; Diced Sweet Potatoes with Maple Brown Sugar; Black Beans & Rice

59.95 per person

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



ACTION STATIONS



DESSERT & DRINK STATIONS AVAILABLE from \$5.00 per person
(ie: Soda Station, Ice Cream Sundae, Mini Dessert Bites, Deluxe Coffee Bar, Dessert Martinis, Chocolate Bliss and more)

CARVING STATIONS

Each Served with Dinner Rolls

STEAMSHIP ROUND of BEEF

Served with Au Jus or Horseradish Sauce

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)

SPECIALTY STATIONS

MASHED POTATO MARTINI BAR 6.95 per person

Your guests will love adding their choice of toppings to the fluffy mashed potatoes served in an elegant martini glass. A great conversation starter. Toppings Include: Sour Cream, Home Style Gravy, Spring Onions, Smokey Bacon Pieces, Caramelized Onions, Broccoli, Sautéed Mushrooms and Grated Cheese. Our Chef will torch the cheese at the end for the final perfect topping.

FRESH SALAD MARTINI STATION 6.95 per person

The perfect accompaniment. Guests choose their salad toppings, hand them over to the Chef who adds them to fresh salad greens plus the guests' choice of dressing, shakes the salad and presents the complete salad back to the guest in their martini glass.

BEVERAGE SERVICE

BEER & WINE BAR

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

One Hour: 12.00 per person
Two Hours: 15.00 per person
Three Hours: 18.00 per person
Four Hours: 21.00 per person

DELUXE BAR

- Svedka Vodka
- Bacardi Rum
- Malibu Rum
- Captain Morgan Rum
- Stolli Vodka.
- Canadian Club
- Jim Beam
- Dewars Scotch.
- Sauza Tequila
- Beefeater Gin

One Hour: 18.00 per person
Two Hours: 23.00 per person
Three Hours: 28.00 per person
Four Hours: 33.00 per person

PREMIUM BAR

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

One Hour: 22.00 per person
Two Hours: 27.00 per person
Three Hours: 32.00 per person
Four Hours: 37.00 per person



Champagne / Sparkling Cider Toast: \$2.50 per person

Signature Cocktails Available – Price Dependent Upon Product

Soda Station: \$5.00 Per Person –up to 3 hours

CASH/HOSTED BAR (per drink)

- Premium Drinks \$9
- Deluxe Drinks \$8
- Imported Beer \$6
- Domestic Beer \$5
- Premium Wine \$9
- Deluxe Wine \$8
- Sodas \$2 each or \$10 per pitcher

Minimum cash bar :\$250. Bartender fee: \$75

Please inquire for any special requests. Wine list upon request. All bars will be charged a bartender fee of \$75.00. 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 the event. A payment schedule will be set as well as a time frame for setup requirements and the food & beverage order. Final payment, 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.