

# CATERING MENU

## 2015



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

Dear Guest,

Special occasions, business meetings, celebrations—at Hilton Garden Inn Tampa/Riverview/Brandon we know how important they are and we know how to make them memorable.

Please take a moment to look over our New 2015 Catering Menu. You will find choices, complemented by our knowledgeable and attentive staff of professionals who are committed to creating a successful event for you and your guests. Should you have any questions call me, directly, at (813)612-2440.

Thank you for making us a part of your memory and welcome to Hilton Garden Inn Tampa/Riverview/Brandon!

*Anthony Wood*

Catering Sales Manager  
813.612.2440  
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# BANQUET POLICIES

## **GUARANTEE**

To ensure excellent service and ample food preparation, we require a minimum guarantee of guests to our catering office no later than 7 business days prior to event. Should a guarantee not be received, the hotel will prepare the minimum number indicated on the event order. Please keep in mind once your guarantee is received, it may be increased, but not decreased

## **SERVICE CHARGES AND TAXES**

A 22% service charge will be applied for all functions as determined by hotel. The current sales and local taxes are 7% on food and 7% on beverage. These taxes are applied to all functions and is current as of January 1, 2015.

Note: Service charges are taxed in the state of Florida.

## **FOOD AND BEVERAGE**

All food and beverage items will be prepared by the Hilton Garden Inn Tampa Riverview Brandon. No food or beverage will be permitted to be brought in or leave the premises due to license restrictions. The hotel beverage license requires the hotel to request proper identification for anyone twenty one years of age or younger and refuse service to anyone either under age OR unable to produce proper identification. The hotel also must refuse alcoholic beverage service to any person who, in the hotel's judgment, appears intoxicated.

With respect to evening events, last call will be given at 10:00pm; bars are removed at 10:30pm. All liquor must be removed and the room vacated by 11:00pm.

# BANQUET POLICIES

## **DECORATIONS AND ENTERTAINMENT**

Centerpieces add a special touch to any occasion. We will be happy to provide you with a complimentary centerpiece. The Hilton Garden Inn Tampa Riverview Brandon will not permit the affixing of anything to our walls, floors, ceilings of the room with nails, staples, tape or any other material unless approval is given by the catering department. No plastic or metallic confetti, nails, tacks, etc., are to be used in decorations that you may be providing in event spaces.

If your group would enjoy live music, performers must hold all licenses for public performance. Due to fire code restrictions; smoke and fog machines are not permitted. Our sound system is available in all banquet rooms for background music purposes. Vocal entertainment will require a supplemental patches into the sound system.

## **CANCELLATION AND DEPOSITS**

A non-refundable deposit of \$500 will be required for your event. A cancellation fee will also apply for any event that has been confirmed as definite by a signed contract. The fee will represent a percentage of the anticipated food, beverage, rental revenue, and any other associated fees and taxes.

## **PRICING**

All food and beverage prices are guaranteed 60 days prior to your event. Pricing is subject to change based upon market availability. If you wish to select more entrees than listed in a menu selection, a \$2.75 up charge per person per entree will be assessed. All meals and services are guaranteed for a maximum of 1 hour of service time for your event. An additional fee (based upon menu selections) will apply for additional service times

# BANQUET POLICIES

## **RESPONSIBILITIES OF THE CUSTOMER**

Admittance to your function room for set-up and take down and meeting attendee arrivals and departures must coincide with the event times listed on the contract.

Should any revisions at the beginning or ending times of an event be requested the hotel would make every effort to accommodate the request. The agreement does not entitle you a 24-hour hold on the meeting space prior to your function. The hotel assumes no liability for Audio Visual equipment and compatibility.

## **BILLING ARRANGEMENTS**

Billing arrangements for all events must be made in accordance with Hilton Garden Inn Tampa Riverview Brandon's policies. Our accounting department must authorize all requests for direct billing. Deposits are required to initiate function agreements. Additional deposits may be required prior to event.

When a major credit card is used for payment, a credit card authorization form must be completed upon receipt of signed agreement. An estimated bill will be presented for pre-payment on all functions.

Pre-payment is due prior to the event and a credit card is required as guarantee for any additional charges incurred during the function. Requests for direct billing must be submitted to the Hotel at the time of contract and be authorized by our accounting department. If final payment or direct bill approval is not received prior to your function, the Hotel reserves the right to cancel the event in its entirety.

# BANQUET POLICIES

## **SMOKING POLICY**

In accordance with Hilton Garden Inn Tampa Riverview Brandon's policy, smoking is prohibited in the Hotel except in designated smoking areas.

## **LOST AND FOUND**

The Hotel is not responsible for items left in the hotel or its function space, prior to, during, or following a function. The hotel's housekeeping department administers the Lost and Found process.

## **LIABILITY**

We reserve the right to inspect and control all functions held on the premises. All audio requirements must be discussed with your planning manager and approved prior to your event. Should you wish to bring your own equipment, proper arrangements are to be made through our catering department or your planning manager. The client agrees to be responsible for damage to property or equipment and will be charged accordingly. The Hotel does not assume responsibility for any merchandise, personal property or equipment brought onto the premises.

"For those with special dietary requirements or allergies who may wish to know about the food ingredients used, please speak to your Hilton Garden Inn Catering Manager or contact person."

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# HORS D'OEUVRES

100 PIECE TRAYS/DISPLAYS

## HOT ITEMS:

SPINACH AND ARTICHOKE DIP w/Toasted Pita	225.00
MINIATURE GRILLED CHICKEN KABOBS	175.00
SPICY BUFFALO WINGS (Mild, Medium or Hot)	150.00
HEARTY ITALIAN MEATBALLS	250.00
MINIATURE EGG ROLLS w/Tangy Asian Dressing	175.00
CRAB RANGOONS	125.00

## COLD ITEMS:

ICED JUMBO SHRIMP	300.00*
CHEESE & FRUIT DISPLAY	175.00
VEGETABLE CRUDITES	150.00
SPINACH DIP W/Tortilla Chips	175.00
ROULADES OF HAM, TURKEY & BEEF	195.00*
CAPRESE SKEWERS w/Balsamic Drizzle	165.00*



\* Butler Passing Available – \$75 per attendant/2 hours

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# DINNER BUFFET

## **MEXICAN FIESTA** 25.50 per person

Beef and Chicken Sautéed with Onions and Peppers; Served with Corn, Black Beans, Rice, Flour Tortillas; Shredded Lettuce, Salsa, Grated Cheese, Sour Cream, Jalapenos, Guacamole, Chef's Choice of Dessert and Iced Tea & Lemonade

## **ALL AMERICAN BBQ\*** 26.50 per person

BBQ Ribs and Chicken, Corn on the Cob, Baked Beans, Pasta Salad. Apple Pie for the Classic American Dessert

## **CLASSIC ITALIAN\*** 28.50 per person

Baked Ziti w/ Chicken; Lasagna; Chicken Alfredo; Garlic Bread and the Chef's Choice of Dessert

## **CLASSIC DINNER BUFFET\*** 37.50 per person

### **Select 2 Entrees and 2 Sides**

**Chicken:** Roasted Breast of Chicken; Rosemary Grilled Chicken; Chicken Marsala

**Beef:** Classic Pot Roast; Steak Tips with Portabella Mushrooms; Grilled Marinated London Broil

**Pork:** Roasted Pork Medallions; Southern Style Pork Chops; Roasted Tuscan Pork Loin with Garlic

**Seafood:** Herb Crusted Salmon, Cajun Style Tilapia or Seafood Pasta with Creamy Garlic Sauce

**Vegetables:** Green Beans; Grilled Asparagus; Steamed Broccoli or Roasted Vegetables

**Starches:** Rice Pilaf; Garlic Mashed; Herb Roasted Potatoes; Diced Sweet Potatoes; Black Beans and Rice

Chef's Choice of Dessert

If Less Than 50 Guests add \$5.00 per person

\*Includes Pre-Set Fresh Garden Salad, Iced Tea and Coffee



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# PLATED DINNER



## CHICKEN MARSALA

Succulent Sautéed Chicken Breast in Mushroom and Marsala Wine Sauce **30.50 per person**

## CHICKEN CORDON BLEU

Tender Boneless Chicken Breast covered with Pancetta and Provolone and Mozzarella Cheeses

**30.50 per person**

## ROASTED PORK LOIN WITH APPLE CHUTNEY

Roasted Pork Loin topped with Flavorful Warm Apple Chutney **30.50 per person**



## BLACKENED TALAPIA WITH MANGO SALSA

Blackened and Topped with Our Sweet & Fiery Mango Salsa

**30.50 per person**

## BAKED SALMON WITH BASIL PESTO

Baked and Topped with Our Signature Herb Seasonings and Fresh Basil Pesto

**30.50 per person**

## NY STRIP STEAK

10 ounce Strip Steak Grilled to Perfection

**31.50 per person**

## CLASSIC FILET MIGNON

Grilled Bacon-Wrapped Filet Mignon

**38.50 per person**



All Entrees are Served with Pre-Set Field Green Salad; Rolls; Hosts' Choice of Rice Pilaf, Roasted Potatoes or Garlic Mashed Potatoes. Hosts' Choice of Seasonal Roasted Vegetables or Grilled Asparagus and Dessert; Iced Tea and Coffee Service

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# ACTION STATIONS



# CARVING STATIONS

Each Served with Fresh Baked Rolls

## STEAMSHIP ROUND of BEEF

Served with Au Jus or Horseradish Sauce

## THE 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)

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# SPECIALTY STATIONS

## MASHED POTATO MARTINI BAR \$7.50 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.

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# BEVERAGE SELECTIONS

Our Premium and Deluxe Bar service includes Imported and Domestic Beer, Wine, Sodas, Juice, Water & Mixers

## 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

## 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 fee of \$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.