

# HILTON GARDEN INN - WEDDING MENUS



*Congratulations on your engagement!!*

*Special occasions don't happen very often; that's what makes them special! So when that big day comes, you want to make sure it is perfect. At Hilton Garden Inn 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 wedding packages . 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 not already, please feel free to contact the sales office to arrange for a tour of the hotel and to discuss your personalized wedding package. Our number one priority is to make sure your special day goes off just as you have always dreamed and more!!*

*Best Regards,*

*Bendou Marseille*

*Catering Sales Manager*



# TULIP WEDDING PACKAGE

*\$55.00 per person  
(with a Minimum of 40 guest)*

*5 Hour Total Event with On site Coordinator,  
Gardens Ballroom rental Fee waived, Tea Light Votive Candles, Candlelit Centerpieces, Customized Dance Floor  
Complimentary Guest Room for the Bride & Groom*

## **Cocktail Reception**

*One Hour Hosted Bar Service - Calls Brands and Assorted Soft Drinks*

### **Elegant Displays**

*(Please Select 1)*

*Imported & Domestic Cheeses Display Garnished with Fresh Seasonal Fruit and Assorted Crackers*

*Vegetable Crudités served with Ranch Dip*

*Warm Spinach & Artichoke Dip with Roasted Garlic and Parmesan Cheese Sliced French Baguette*



### **White Glove Butler Passed Hors d'Oeuvres**

*(Please Select 2)*

*Asian Dumplings*

*Fried Artichoke Hearts*

*Chicken Dijon Puffs*

*Assorted Mini Quiche Tartlets*

*Vine Plum Tomato with Basil on Crostini*

*Mozzarella wrapped in Italian Prosciutto Ham*

*Chicken or Beef Empanadas*

*Spanikopita*

## **Dinner Reception**

*Two Course Plated Dinner*

### **Salads**

*Freshly Baked Rolls & Butter*

*(Please Select 1)*

*Traddionnal Caesar*

*Classic Tossed*

### **Entrees**

*(Please Select 1)*

*Chicken Picatta topped with a Lemon Caper Sauce*

*Chicken Marsala sautéed Garlic and Mushrooms in Marsala Wine*

*Roasted Pork with Cabernet Demi Glaze*

*Pan Seared Tilapia with Tequila & Cilantro Beurre Blanc*

*8 oz Sirloin served with A Dijon Brown Sauce*

*Chef's Selection of Starch and Vegetable*

*Coffee and Tea Service*



*A twenty-two percent service charge and applicable state sales tax will be added to all food and beverage arrangements.*



# ROSE WEDDING PACKAGE

## *Plated 3 Course Meal at \$85.00 per person (with a Minimum of 40 guest)*

*5 Hour Total Event with On site Coordinator,  
Gardens Ballroom Rental Fee Waived, Ivory Linen, Chair Cover and Sash,  
Colored Choice Napkins, Candlelit Centerpieces, Tea Light Votive Candles & Customized Dance Floor  
Sparkling Cider or Champagne Toast for All Guests  
Complimentary Guest Room for the Bride and Groom*

## *Cocktail Reception*

*Three Hour Open Bar serving Calls Brands*

### *Elegant Displays*

*(Please Select 1)*

*Imported & Domestic Cheeses Display Garnished with Fresh Seasonal Fruit and Assorted Crackers*

*Vegetable Crudites served with Ranch Dip*

*Warm Spinach & Artichoke Dip with Roasted Garlic and Parmesan Cheese Sliced French Baguettes*

*Warm Sherried Crab Dip served with Sliced Baguette & Assorted Crackers*

### *White Glove Butler Passed Hors d'Oeuvres*

*(Please Select 3 from below or Tulip Menu)*

*Mini Beef Wellington*

*Vegetable Spring Rolls with Soy Dipping Sauce*

*Baked Brie and Raspberry in Phyllo with Almond*

*Cucumber Canapé with Smoked Salmon & Cream Cheese*

*Seared Tuna Medallion with Fried Wonton Crisp*

*Fried Artichoke Hearts*

*Crab Cake Remoulade*

## *Dinner Reception*

*Served with Freshly Baked Rolls & Butter*

### *Salads*

*(Please Select 1)*

*Traditional Caesar*

*Classic Tossed*

*Spinach*

### *Entrees*

*(Please Select 2 from below or Tulip Menu)*

*Lemon Herb Grilled Chicken with Mushroom Roasted Garlic Jus*

*Grilled Filet of Salmon with Orange Citrus Beurre Blanc*

*Grilled Mahi with a Pineapple Black Bean Salsa*

*New York Strip topped with caramelized Shallot Demi Glaze*

*Vegetarian Lasagna*

*Chef's Selection of Starch and Vegetable*

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*Custom Butter Cream Wedding Cake*

*Coffee and Tea Service*