

DREAM DATE WEDDINGS

\$82 PER PERSON SATURDAYS
\$77 PER PERSON FRIDAYS & SUNDAYS

* All Prices Are Subject To NYS Sales Tax

ASK YOUR PLANNER FOR AVAILABLE DATES

Hospitality included. Setup/ breakdown of food, beverage and guest tables, event manager, service professionals, standard table settings, poly-cotton table linens in choice of white/ivory/black/brown and choice of colored napkin. A gratuity/tip is not required, however, if you feel our wait staff has exceeded your expectations, you are welcome to provide a gratuity/tip which will be fully distributed to the service personnel who provided the service for your event or to whom you specifically designate.



**THE HILTON GARDEN INN
CLIFTON PARK
30 CLIFTON PARK
COUNTRY ROAD
CLIFTON PARK, NY**

HILTONGARDENINNCLIFTONPARK.COM



mazzonehospitality
DELIVERING THE DIFFERENCE

COCKTAIL HOUR

CHILLED CHAMPAGNE STATION

A BEAUTIFUL DISPLAY OF CHILLED CHAMPAGNE AND SPARKLING SARATOGA WATER TO WELCOME YOU AND YOUR GUESTS

STATIONARY DISPLAY

ARTISAN FARMHOUSE CHEESES WITH CLIPPED GRAPES AND CRACKERS

HOUSE SIGNATURE 7-HOUR CHERRY PEPPER PORK WITH FLASH FRIED CHIPS

BREADED EGGPLANT AND TOMATO SALAD

LEMON ROSEMARY CRACKED OLIVES

FRESH CRISP CRUDITE WITH GREEN GODDESS DIP

BUTLER PASSED HORS D'OEUVRES

DUCK SPRING ROLLS, SOY PEANUT SAUCE

TOMATO BISQUE WITH GRILLED CHEESE STICK SHOOTER

FETA AND SPINACH SPANAKOPITA

ROASTED APPLE AND BRIE CROSTINI

FRANKS AND SAUERKRAUT PASTRY, SPICY MUSTARD

DINNER

CHAMPAGNE TOAST

CHOICE OF SALAD

ICEBERG WEDGE WITH TOMATO, APPLEWOOD SMOKED BACON, RED ONION, BLUE CHEESE DRESSING

CLASSIC CAESAR SALAD LEMON, GARLIC, OLIVE OIL, PERCORINO, CROUTONS

CHOICE OF 2 ENTREES

CHICKEN SCALLOPINI EGG BATTERED CHICKEN BREAST, MINI POTATO RAVIOLI, CARAMELIZED LEEKS, LEMON VELOUTE, THYME GLAZED CARROTS

PRIME RIB OF BEEF, SLOW ROASTED, PAN JUS, THYME BROWN BUTTER SMASHED POTATOES, OLIVE OIL CRISPED ROOT VEGETABLES

SALMON WITH FENNEL, PAN SEARED, FENNEL HERBED CREAM, CORN PUDDING, SWEET POTATO, RED ONION, SCALLION HASH.

HERBED CRUSED TILAPIA, FIVE GRAIN PILAF, SAUTEED GREENS, CAPER BEURRE BLANC

SEAFOOD STUFFED SOLE, CRAB AND SHRIMP STUFFED, FIVE GRAIN PILAF, LEMON-PARSLEY GREMOLATA, CHARDONNAY BUTTER SAUCE

CRISPY EGGPLANT FRESH TOMATOES, GARLIC BASIL PUREE, MOZZARELLA, RICOTTA, PECORINO, SERVED OVER CAPPELLINI NEST - WILL BE INCLUDED WITH YOUR ENTREE SELECTIONS FOR YOUR VEGETARIAN GUESTS

DESSERT

WEDDING CAKE

COFFEE, TEA, DECAF

BEVERAGE ARRANGEMENTS

CLASSIC OPEN BAR FOR FIRST HOUR WITH NAME BRAND LIQUORS, BEER, ASSORTED WINES AND SOFT DRINKS

REMAINING 4 HOURS OF BEER, WINE, AND SOFT DRINKS.