



Dear Guest,

Congratulations on your upcoming wedding and thank you for choosing the Hilton Garden Inn Madison West for your reception. At the Hilton Garden Inn we know how important your wedding day is and we specialize in making your big day personal and all about you. Our knowledgeable, attentive, and professional staff is committed to creating your extraordinary wedding reception.

Please take a moment to look over our menu and reception set up information. If there is a unique set up or menu item you do not see listed in the information please let us know and our staff will make every effort to accommodate your request.

Our staff can also assist with your rehearsal dinner, wedding shower, or wedding party luncheon needs you may have.

For a tour, questions, or additional information please contact Judy Zeman at 608-831-2220 ext 502 or via email at <a href="mailto:jzeman@ncghotels.com">jzeman@ncghotels.com</a>.

Congratulations again on your engagement and welcome to the Hilton Garden Inn Madison West.

Sincerely, Judy Zeman Sales and Catering Manager



# WEDDING AMENITIES



Congratulations on your engagement!

All of the following amenities are included at no additional cost for hosting your wedding reception with us:

Wedding Suite for Bride & Groom for the night of the reception (based on availability)

Bottle of champagne in Wedding Suite

Breakfast for Bride & Groom in our Great American Grill

Special group rates for out of town guests

Skirted head table on risers with tulle, white lights and candles

Mirrors & votives for table centerpieces

Colored napkins (select colors)

Dance floor

Cake cutting service

Bartender service

Gift opening room (based on availability)

50% off audiovisual equipment

Locked gift room

Skirted cake table

Skirted guest book table & place card table

Skirted gift tables

Skirted DJ table

Bridal menu tasting for up to 4 people

China/silver

20% discount on rehearsal dinner



# WEDDING PACKAGES



### Happily Ever After

\$48

Chair covers with sashes

Fresh fruit display

Wisconsin cheese & sausage display

Your choice of three of the following hors d' oeuvres:

Stuffed mushrooms

Meatballs (BBQ or Swedish)

Mini egg rolls with assorted sauces

Bruschetta

Buffalo wings

Chicken & cheese quesadillas

Champagne toast for all guests during dinner service

Dinner includes a mixed field garden salad, Caesar Salad or Mandarin orange walnut salad

Bread & butter

Your choice of starch & vegetable

Freshly brewed coffee, tea & water.

Your choice of two (plus a vegetarian option) of the following

Slow roasted prime rib

Roast sirloin

Pork loin with brandy apple glaze

Duck breast with Door County cherry sauce

Stuffed chicken breast

Chicken rosemary

Napa Valley chicken

Chicken Duxelle

Baked salmon with citrus dill

Baked Mahi Mahi with parmesan mayo

Late night snack includes:

Coffee, popcorn, pretzels, cheese & sausage display

Hotel can customize package.



# WEDDING PACKAGES



### Here Comes the Bride

\$40

Fresh fruit display

Wisconsin cheese & sausage display

Your choice of two of the following hors d'oeuvres:

Stuffed mushrooms

Meatballs (BBQ or Swedish)

Mini egg rolls with assorted sauces

Buffalo wings

Chicken & cheese quesadillas

Champagne toast for all guests during dinner service

Dinner includes a mixed field garden salad, Caesar Salad or Mandarin orange walnut salad

Bread & butter

Your choice of starch & vegetable

Freshly brewed coffee, tea & water.

Your choice of two (plus vegetarian option) of the following entrees

Slow roasted prime rib

Roast sirloin

Pork loin with brandy apple glaze

Duck breast with Door County cherry sauce

Stuffed chicken breast

Chicken rosemary

Napa Valley chicken

Chicken Duxelle

Baked salmon with citrus dill

Baked Mahi Mahi with parmesan mayo

Late night snack includes:

Coffee, popcorn, pretzels, cheese & sausage display Hotel can customize package.



# WEDDING PACKAGES



I Do \$34

Fresh fruit display

Wisconsin cheese & sausage display

Champagne toast for all guests during dinner service

Dinner Includes a mixed field garden salad, Caesar Salad or Mandarin orange walnut salad

Bread & butter

Your choice of starch & vegetable

Freshly brewed coffee, tea & water.

Your choice of two (plus vegetarian option) of the following entrees:

Slow roasted prime rib

Roast sirloin

Pork loin with brandy apple glaze

Duck breast with Door County cherry sauce

Stuffed chicken breast

Chicken rosemary

Napa Valley chicken

Chicken Marsala

Baked salmon with citrus dill

Baked Mahi Mahi with parmesan mayo

Hotel can customize package.



# HORS D'OEUVRES

### Based on 50 Pieces

Bacon wrapped water chestnuts	\$90
Bacon wrapped scallops	\$110
Chicken & cheese quesadilla	\$90
Beef kabobs with pineapple rum sauce	\$110
Pork kabobs with tzatziki sauce	\$110
Sausage stuffed mushrooms	\$90
Crab stuffed mushrooms	\$110
Jumbo coconut shrimp with Thai chili sauce	\$175
Mini egg rolls with assorted sauces	\$90
Meatballs Available in Swedish or BBQ	\$80
Chicken wings – traditional of buffalo style	\$90
Mini crab cakes with roasted red pepper aioli	\$110
Raspberry brie tartlets	\$100
Chilled jumbo shrimp with cocktail sauce	\$175
Artichoke crostini	\$90
Balsamic tomato, garlic, basil bruschetta	\$90
Goat cheese, pesto & roasted red pepper crostini	\$90
Spiced shrimp crostini	\$110
Almond, bacon and cheese crostini	\$90
Cucumber canapés	\$90
Deviled eggs	\$90
Silver Dollar Cocktail sandwiches	\$100









# CARVING STATIONS & DISPLAYS







### **Carving Stations**

Prime rib with horseradish sauce & au jus Serves approximately 20 people	\$225
Whole roasted pepper loin served with peppercorn cognac demi or shitake mushroom demi Serves approximately 12 people	\$250
Deep fried turkey breast Serves approximately 30 people	\$130
Bourbon glazed ham Serves approximately 30 people	\$150
Carved duck served with Asian lettuce wraps Per person	\$10

### **Displays**

Display trays serve approximately 30 people	
Wisconsin cheese & sausage display	\$150
Seasonal fresh fruit display	\$150
Veggie crudité & dip display	\$100
Whole smoked salmon	\$250

### **Mini Martini Appetizers**

(per 25 glasses)

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Guacamole martinis served with tortilla chips	\$100
Salmon mousse martinis served with bagel chips	\$100
Fruit salsa with cinnamon chips	\$100

# DINNER ENTREES

All dinner entrees include your choice of two side dishes, salad, bread & butter, freshly brewed coffee, tea and water.

12 oz New York Strip Steak	\$32
London Broil	\$28
Slow Roasted Prime Rib	\$38
Roast Sirloin	\$26
Pork Loin with Brandy Apple Glaze	\$26
Duck Breast with Door County Cherry Sauce	\$26
Stuffed Chicken Breast	\$25
Chicken Rosemary	\$24
Napa Valley Chicken	\$24
Chicken Duxelle	\$26
Pretzel Encrusted Walleye	\$28
Baked Salmon with Citrus Dill	\$26
Oven Baked Mahi Mahi with Parmesan Mayo	\$26
Pasta Primavera	\$20
Quinoa Stuffed Penner	\$22

Side Choices: Garlic mashed potatoes, Twice baked potato, Baked potato, Scalloped potatoes, Parsley buttered baby red potatoes, Rice pilaf, Green beans almandine, California vegetables, Chef's seasonal vegetables Salad Choice: Caesar salad, Mixed field greens salad, Mandarin orange salad







## DINNER BUFFET

### Build your own buffet:

(A minimum of 25 people required)

### Hearty dinner buffet

Select two entrees:

· Pan fried walleye · Baked cod

• Chicken Parmesan Napa Valley Chicken • Garlic Lemon Chicken

· Roasted sirloin with mushroom demi glaze • Smoked pit ham with cherry pineapple chutney

• Bone in chicken breast with orange bourbon glaze

· Roasted pork loin with caramelized onion & cranberry

\$30 per person

### Select One Salad:

water.

· Mixed field greens



### Caesar salad

- · Mandarin orange walnut salad



### Select three sides:

- Garlic mashed potatoes
- · Twice baked potato
- · Baked potato

reduction

- Scalloped potatoes
- · Parsley buttered baby red potatoes

· Chicken with a mushroom demi glace

- · Rice pilaf
- · Green beans almandine
- · California blend of vegetables
- · Chef's seasonal medley
- Corn



Buffet includes two entrees, three side dishes, choice of

salad, bread & butter, freshly brewed coffee, tea and





# SIDE DISH CHOICES

Garlic mashed potatoes

Twice baked potato

Baked potato

Scalloped potatoes

Parsley buttered baby red potatoes

Rice pilaf

Green beans almandine

California blend of vegetables

Chef's seasonal medley

Caesar salad

Mixed field greens salad

Mandarin orange walnut salad







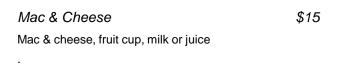
# CHILDREN'S MEALS

All plated children's meals are intended for the group's attendees under the age of 12 attending either a buffet or plated function. Please select one children's plated entrée for your guests & include in your final count.

Chicken Tenders

Golden fried chicken tenders, french fries, fruit cup, milk or juice	
Corn Dog	\$15
Corn dog, french fries, fruit cup, milk or juice	









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



\$15

### BAR SERVICE

### Cash Bar Pricing

Cocktails \$5 and up per glass

Domestic Beer \$4 per bottle

Imported/Premium Beer \$5 per bottle

House Wine \$5 per glass

Premium Wine \$6 per glass

Soft Drinks \$2 each





### Host Bar Pricing

Cocktails \$4.75 and up per glass

Domestic Beer \$3.75 per bottle

Imported/Premium Beer \$4.75 per bottle

Soft Drinks \$1.75 per glass

Domestic Keg Beer \$250 half barrel

MGD, Miller Lite, Bud, Bud Light, Coors Light

Imported Keg Beer \$400 half barrel Heineken, Spotted Cow, Capital Brewery Products, New Castle

### Wine Pricing

House Wines – *Trinity Oaks* \$22 per bottle

White Zinfandel Chardonnay Merlot

Cabernet Sauvignon

**Select Wines – Kendall Jackson** \$35 per bottle

Chardonnay Merlot

Cabernet Sauvignon

Additional wines may be available upon request

**Sparkling Wines** 

Andre Asti Spumante \$22 per bottle
Chateau Ste Michelle Brut \$26 per bottle

The hotel is the sole alcoholic beverage licensee on the premises. It is subject to the regulations of State Alcoholic Beverage Control Commission & violations of these regulations may jeopardize the hotel's license. Our policy prohibits the service of alcohol beverages not purchased from or regulated by the hotel. No outside alcoholic beverages may be consumed in the banquet room or public areas & the hotel reserves the right to confiscate any outside alcoholic beverages brought into these areas. We reserve the right to decline service of alcohol for the safety of our quests.



# HONEYMOONERS BREAKFAST

Arrange to have your gift opening and breakfast with your loved ones at the hotel before you leave on your honeymoon.

### Scramble Breakfast

\$15

### (20 person minimum)

Scrambled eggs with fine herbs, smoked bacon, turkey sausage or country ham, breakfast potatoes with sautéed onions & peppers, freshly baked breakfast pastries & muffins, butter & fruit preserves, regular & decaffeinated coffee, assorted juices & herbal tea selection.

### French Toast Breakfast

\$14

### (20 per minimum)

Blackberry stuffed french toast with warm maple syrup, smoked bacon, turkey sausage or country ham, freshly baked breakfast pastries & muffins, butter & fruit preserves, regular & decaffeinated coffee, assorted juices & herbal tea selection.

#### Fitness First Break

\$11

Fresh fruit display, assorted granola bars, fruit yogurt parfaits, assorted fruit juice, bottled water, regular & decaffeinated coffee & herbal tea selection.









# HONEYMOONERS ALA CARTE

### BREAKFAST

### The Garden Break

\$10

Assorted breakfast pastries, bagels with cream cheese, fresh fruit display, assorted fruit juice, freshly brewed coffee and assorted herbal tea.

### A la Carte Items

Coffee \$25 per gallon lced tea/lemonade \$12 per gallon Bottled water \$2 per bottle Soft drinks \$2.50 per can Assorted juice \$2.50 per gallon \$20 per gallon

Iced coffee drinks\$4 eachGlacier vitamin water\$3 each

Assorted muffins \$25 per dozen
Assorted pastries \$25 per dozen
Cinnamon rolls \$25 per dozen
Bagels with cream cheese \$22 per dozen
Assorted whole fresh fruit \$22 per dozen
Granola bars \$15 per dozen
Hot breakfast sandwiches \$5 per person

See Catering Manager if you would like details on adding a waffle or omelet station to all of the breakfasts.









# AUDIOVISUAL EQUIPMENT

Wireless Microphone \$55

Wireless Lavaliere Microphone \$55

LCD Projector \$150

Screen Complimentary

Podium Complimentary

Easels Complimentary

AV Cart/Projection Table Complimentary

Power Strips & Extension Cords Complimentary



