

# WEDDING MENU



# CONGRATULATIONS!

Congratulations and thank you for considering the Hilton Garden Inn Bangor to host your wedding, reception and overnight needs. Special occasions don't happen very often; that's what makes them special! At Hilton Garden Inn we know how important your celebrations 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 any questions please do not hesitate to contact us. We look forward to exceeding your expectations. Congratulations once again and welcome to Hilton Garden Inn!

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# BRONZE WEDDING PRESENTATION



*Vegetarian Entrées and Children's Meals Available.*

*A 20% service charge and 8% state sales tax will be added to all food and beverage arrangements.*

## **BRONZE PRESENTATION 38.00 per person**

- Choose 1 Entrée from Menu #1
- Coffee and Punch Station
- Standard Guest Room for Couple
- Breakfast for Two the Morning After
- Late Checkout
- Personalized Group Webpage
- Discounted Group Block
- Professional Wedding Planner
- Experienced Banquet Staff
- Set up and Tear Down
- Dance Floor
- Cake Cutting Service
- 5 hour room rental
- Complete table set up with silk floral centerpieces
- White linens and napkins with your choice of napkin fold
- Wedding party gathering room upon arrival including champagne and hors d'oeuvres

\*For those with special dietary requirements or allergies who may wish to know about the food ingredients used, please speak with your Hilton Garden Inn Event Planner or Food and Beverage Director. Catering is prepared in an area that may contain trace amounts of allergens. The Hilton Garden Inn is not liable for possible allergic reactions.

# SILVER WEDDING PRESENTATION



**SILVER PRESENTATION 43.00 per person**  
**-Inclusive of all Bronze Presentation Amenities**

- Choose an Additional Entrée from Menu #1 (two total entrees)
- Audio/Visual Services
- Artisan Cheese Tray with Assorted Gourmet Crackers and Vegetable Crudité with Buttermilk Ranch
- Tealights and Mirrors for Centerpieces
- Champagne Toast for Head table



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# GOLD WEDDING PRESENTATION

## **GOLD PRESENTATION 49.00 per person**

**-Inclusive of all Silver Presentation Amenities**

- Choose your two entrees from either menu
- Jr. Suite Upgrade
- Your Choice of 2 Butler Passed Hors D' Oeuvres
- Chocolate Truffles with Cake Cutting Service
- Ceremony Included complimentary (100 guests or less)
- Champagne toast for everyone
- Tasting for the bride and groom
- Lighting Package – inclusive of up lighting and icicle lights



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# PLATINUM WEDDING PRESENTATION



**PLATINUM PRESENTATION 56.00 per person**  
**-Inclusive of all Gold Presentation Amenities**

- Presidential Suite the Night of the Wedding
- Presidential Suite at the Discounted Group Rate for the Night Before the Wedding
- Complimentary Colored Napkins
- Extended use of the Ballroom for 1 Extra Hour
- Late Night Snack from Hors D' Oeuvre Menu
- Complimentary Sheet Cakes for Cake Service



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# DIAMOND WEDDING PRESENTATION

( 150 PERSON MINIMUM )

## DIAMOND PRESENTATION 69.00 per person -Inclusive of all Platinum Presentation Amenities



- Presidential Suite Upgrade for the Night Before the Wedding
- Romance Package for the Night of the Wedding
- 1 Additional Complimentary Guest Room
- Guest Bathroom Accessories During the Wedding
- Bridal Breakfast/Mimosa Delivery the Morning of the Wedding
- Domestic Keg of your Choice (120 pours)
- Cash Bar fee waived
- 1 Additional Hors D' Oeuvre
- Chair Covers with bows (depending on availability of colors)
- Colored Linen Topper and White Linen to the Floor (depending on availability of colors)



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# BUFFET MENU OPTIONS



## SALAD CHOICES (Choose Two)

Hilton House Salad with balsamic dressing  
Traditional Caesar Salad with garlic croutons  
Tortellini Salad

## ENTRÉE CHOICES

Chicken ala Normandy, sautéed brandy apples  
Chicken Marsala, tender chicken, light sweet marsala  
sauce  
Chicken Schnitzel: panko crusted chicken with lemon butter  
over sauerkraut  
Tarragon Chicken, sautéed with whole grain mustard sauce  
Cranberry Pot Roast, simmered slowly with cranberry demi  
Baked Haddock Asiago, haddock simmered with white  
wine, lemon, asiago, panko crumbs  
Beef Burgundy, tender beef simmered in red wine and  
mushroom  
Cuban Style Pork Loin, mango chutney  
Sweet Bourbon Steak Tips  
Cider Glazed Roast Pork

## BUFFET DINNERS INCLUDE:

Chef's Selection of Starch and Market Fresh Vegetable  
Fresh Baked Rolls and Whipped Butter  
Freshly Brewed Coffee and Hot Tea

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# HORS D'OEUVRES

## CHILLED

- Basil Pesto & Roasted Tomato Crostini
- Antipasti Skewers
- Pear and Fontina Toast
- Spinach and Feta Tart with Tomato Relish
- Smoked Salmon Mousse Parfait
- Arugula Blue Cheese Red Pepper Tart
- Brie Fig Jelly Craisin Crostini
- Goat Cheese Pepper Jelly Toast
- Lobster Salad Crostini



## HOT

- Chicken Parmesan Bites
- Honey Baked Scallop wrapped in Bacon
- Beef or Chicken Wellington
- BBQ Pork Sliders
- Sesame Apricot Chicken Skewers
- Boneless Buffalo Chicken Brochette
- Beef or Chicken Sate Thai Peanut Sauce
- Coconut Shrimp Honey Mustard Sauce
- Pizza Bites
- Sausage Stuffed Mushrooms
- Sheppard Pie Bites
- Potato Bacon Tart
- Braised Short Ribs Horseradish Aioli



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# WORKS OF ART

PRICED PER 50 PEOPLE



## BREADS & SPREADS 130.00

Hummus, Crab Dip, Sundried Tomato Spread  
Kalamata Olive and Rosemary Spread  
Rustic Breads and Crostini



## ANTI PASTA PLATTER 160.00

Mixed Olives, Marinated Mushrooms, Provolone Cheese,  
Mortadella, Genoa Salami, Mozzarella and Grape  
Tomatoes, Pepperoncini, Rustic Rosemary Bread

## SHRIMP COCKTAIL 175.00

Served with Cocktail Sauce and Fresh Lemon Wedges

## CHICKEN WING PLATTER 150.00

Sweet BBQ, Buffalo and Jamaican Jerk  
Served with Blue Cheese Dip



## CHIPS AND DIPS 100.00

House Made Chips, Cheese, Ranch, & French Onion Dip

## FRUIT KABOBS 130.00

Seasonal Fruit Skewered, with Honey Yogurt Dip

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# MENU #1

## BRONZE AND SILVER PRESENTATIONS

All dinners served with selection of salad, freshly baked rolls with whipped butter, chef's selection of seasonal vegetable and starch.



*Vegetarian Entrées and Children's Meals Available.*

### Salad Selections:

- Hilton House Salad with Balsamic Dressing
- Traditional Caesar Salad with Garlic Croutons
- Baby Spinach Salad with Cucumber, Red Onion, Country Mix Olives, Feta and a Bacon Vinaigrette
- Chopped Salad with Apples, Walnuts, Blue Cheese, Broccoli, Red Pepper and Maple Vinaigrette

### Butternut Squash Ravioli

- Sage Brown Butter Sauce

### Vegetable Napoleon

- Eggplant, Tomato, Mozzarella, Mushroom, Zucchini, Roasted Red Pepper Coulis

### Pan Seared Chicken

- Lemon, Thyme, and Garlic Cream

### Chicken Scaloppine

- Mushroom, Shallot, Tomato, Wine, Butter

### Tuscan Chicken

- Sundried Tomato, Spinach, and Cream Sauce

### Baked Boston Scrod

- Lemon, Herb, Garlic Cream Sauce

### Haddock and Crab Wellington

- Haddock & Boursin in a Puff Pastry, Seafood Sauce

### Red Wine Marinated Bistro Steak

- With Shallot Mushrooms

### Medallions of Pork Tenderloin

- Apple Confit, Brandy, Whole Grain Mustard Sauce

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# MENU #2

GOLD, PLATINUM, AND DIAMOND PRESENTATIONS

All dinners served with selection of salad, freshly baked rolls with whipped butter, chef's selection of seasonal vegetable and starch.



## Salad Selections:

- Hilton House Salad with Balsamic Dressing
- Traditional Caesar Salad with Garlic Croutons
- Baby Spinach Salad with Cucumber, Red Onion, Country Mix Olives, Feta and a Bacon Vinaigrette
- Chopped Salad with Apples, Walnuts, Blue Cheese, Broccoli, Red Pepper and Maple Vinaigrette

## Chicken Roulade

- Spinach, Sweet Sausage, Asiago

## Boursin Stuffed Chicken Breast

- Triple Whipped Cheese, Garlic, Herb Cheese and Spinach

## Grilled Swordfish

- Roasted Tomato Butter and Capers

## Sesame Ginger Glazed Salmon

- Sautéed Bokchoy

## Pan Seared Sea Bass

- Wilted Spinach and Roasted Red Pepper Sauce

## Herb Crusted Beef Tenderloin

- Wild Chanterelle Jus

## Slow Roasted Prime Rib of Beef

- Red Wine and Rosemary Au Jus

## Shrimp and Beef Medallion

- Grilled Garlic and Herb Jumbo Shrimp, Butter Roasted Beef Tenderloin

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# BEVERAGE SERVICE

ALCOHOL SELECTIONS ARE SUBJECT TO CHANGE

## HOUSE SELECTIONS

- Smirnoff Vodka
- Beefeater Gin
- Bacardi Rum
- Sauza Gold Tequila
- Dewars Scotch
- Seagram 7 Whiskey
- Jim Beam Bourbon

6.00 per pour

## CALL BRAND SELECTIONS

- Absolut Vodka
- Tangurey Gin
- Captain Morgan Rum
- Jose Cuervo Tequila
- Johnnie Walker Scotch
- Maker's Mark Bourbon

7.00 per pour

## PREMIUM SELECTIONS

- Grey Goose or Cold River Vodka
- Bombay Sapphire Gin
- 1800
- Crown Royal Whiskey

8.00 per pour

## Additional Beverages

	House	Call
• Beer	3.50	4.00
• Wine, glass	6.00	7.00
• Cordials	7.00	8.00
• Multi Liquor Drinks	8.00	
• Bottled Water	2.50	3.50
• Sodas / Juice	1.00	
• Champagne		

- Pre Purchase Kegs (120 pours), \$250 - \$350
- Wine by the Case, *Quote Available*
- Bar Set-up Fee, \$100

*A 20% service charge and 8% state sales tax will be added to all beverage arrangements Minimum purchase required.*



# EVENT BAR GUIDELINES

*Our goal here at the Hilton Garden Inn Bangor is to ensure that your event is successful, memorable, and most importantly safe. For those reasons we have established the following rules which will be abided by any and every function that is hosted here.*

- Each bar has a \$100 setup fee and a \$300 minimum.
- Open bars are limited to the pre-established time or amount of product that was pre-purchased. No extensions or extra product will be granted.
- Our service staff as well as management has the right to discontinue service to any individual who has consumed more than an acceptable amount of alcohol.
- Drinking alcoholic beverages is permitted only in licensed designated public areas.
- No glasses or bottles will be allowed on the dance floor.
- Bar service will end at a pre-determined time. Extending hours of your function for continued DJ or band service may only be done with Hilton Garden Inn permission. Extending the hours of your function does not guarantee an extension of bar service.
- No outside food or beverage will be permitted inside the function room. The hotel reserves the right to take action as needed if attendees are violating this policy, such as confiscating outside alcoholic beverages, closing the bar service, or ending function early.
- The State of Maine liquor law indicates that it is illegal to serve anyone to the point of intoxication regardless of whether the individual is riding, taking a cab, or staying at the hotel. The hotel is not permitted by law to serve any individual determined to be close to intoxication.
- The hotel will not serve alcohol to any individual under the legal drinking age of 21 regardless of their position in the function. The hotel will also confiscate any beverage that was purchased by someone of legal drinking age and provided to a minor or anyone unable to provide identification proving they are of legal drinking age. The hotel will remove any individual who violates these laws from the function.
- For the safety and success of your event, the hotel shall not permit additional parties (guests not already included in the head count/function) to enter the function or be served at the function bars at any time.

*I, the undersigned, understand these rules and agree conduct my event in a way as to abide by them.*

Printed Name \_\_\_\_\_ Signature \_\_\_\_\_ Date \_\_\_\_\_

# POST WEDDING BRUNCH

## BALLROOM RENTAL \$100

*(Minimum of 30 people)*

Enjoy a catered breakfast or brunch with your guests in a private section of the Ballroom.



## PUB AREA RESERVATION \$0

*(Maximum of 40 people)*

*Weekdays 6:00am – 10am*

*Weekends 6:30am – 10:30am*

Reserve the Pub area of our restaurant (complimentary) for your post wedding brunch. Buffet with chef station for cooked to order items. Open to the public.

\$11.95 Adults / \$5.95 Children



\*Bloody Marys and Mimosas available at an additional cost.

•Contact your HGI representative for catered menu options and pricing.

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