

Dear Guest,

Special occasions, big meetings, celebrations—at Hilton Garden Inn Palo Alto we know how important they are, and we know how to make them rewarding and memorable.

Please take a moment to look over our catering menu. 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 me.

Thanks for making us a part of your plans. And welcome to Hilton Garden Inn!

Catering & Sales Department

All food and beverage prices are subject to 21% service charge and 6.5% sales tax. 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 Director of Sales or contact person.

Productive Package

Minimum 15 people

CONTINENTAL BREAKFAST

Assorted Danishes and muffins Orange, cranberry, and apple juices. Freshly brewed regular Barney's® coffee Assorted teas and condiments \$35 per person

MID-MORNING BREAK

Assorted Sodas and Bottled Water Freshly Brewed Coffee, Decaf Coffee and Hot Tea

AFTERNOON BREAK

Freshly Baked Cookies Assorted Sodas and Bottled Water Freshly Brewed Coffee, Decaf Coffee and Hot Tea

Business Package

Minimum 25 people

BREAKFAST

\$59 Per Person

A variety of breakfast muffins and pastries Freshly brewed regular Barnie's® coffee and assorted teas Orange, cranberry, and apple juices

MID-MORNING BREAK

Coffee refresh Assorted sodas and bottled waters

LUNCH BUFFET

Choose one of the following:
Afternoon in the Garden
Afternoon in the Ballpark
Pizza Pie Buffet
Afternoon in Mexico
Afternoon in Italy
Menu details listed under Buffet Luncheon *

AFTERNOON BREAK

Choose one of the following:
Cookie Mosnter Break
Sweet & Salty Break
Menu details listed under Refreshment Breaks/Packages *

AUDIO VISUAL

LCD projector Screen A/V cart Extension cords Choice of lavaliere or wired microphone





Premium Package

Minimum 25 people

CONTINENTAL BREAKFAST

\$89 per person

A variety of breakfast muffins and pastries Freshly brewed regular Barnie's® coffee and assorted teas Orange, cranberry, and apple juices

MID-MORNING BREAK

Coffee refresh
Assorted sodas and bottled waters

LUNCH BUFFET

Choose one of the following:
Afternoon in the Garden
Afternoon in the Ballpark
Pizza Pie Buffet
Afternoon in Mexico
Afternoon in Italy
Menu details listed under Buffet Luncheon *

AFTERNOON BREAK

Choose one of the following:
Cookie Monster Break
Sweet & Salty Break
Menu details listed under Refreshment Breaks/Packages*

DINNER

Two item Dinner Buffet Menu details listed under Refreshment Breaks/Packages*

AUDIO VISUAL

LCD projector Screen A/V cart Extension cords Choice of lavaliere wired microphone

All food and beverage prices are subject to 21% service charge and 7% sales tax.

Hilton Garden Inn Sarasota 8270 N Tamiami Trail, Sarasota, FI 34243 941-552-1100



Continental Breakfast

Minimum 15 people

HOSPITALITY BREAKFAST

Assorted Danishes and muffins Orange, cranberry, and apple juices Freshly brewed regular Barney's® coffee Assorted teas and condiments \$13 per person

INTEGRITY BREAKFAST

Assorted Pastries and muffins
Bagels and cream cheese
Fresh seasonal fruit
Orange, cranberry, and apple juices
Fresh-brewed regular Barney's® coffee

\$16.per person

Plated Breakfast

ALL AMERICAN BREAKFAST

\$20 per person

Fresh scrambled eggs Smoked bacon or sausage links Seasoned breakfast potatoes and fruits Served with breakfast bread

FRENCH TOAST

\$18 per person

Served with whipped butter and syrup Smoked bacon Fresh fruit

SOUTHWEST SCRAMBLE

\$20 per person

Eggs, bell peppers, ham, onions, tomatoes and cheddar cheese
Seasoned breakfast potatoes
Fresh fruit
Served with Breakfast Bread

Assorted Chilled Juices to include: Apple or Orange Freshly Brewed Coffee, Decaf Coffee and Hot Tea

Breakfast Buffet

Minimum of 15 guests

TRADITIONAL BREAKFAST BUFFET

\$17 per person

Fresh scrambled eggs Smoked bacon or sausage links

Seasoned breakfast potatoes

Assorted pastries and muffins

Assorted cereals with milk

Assorted chilled Juices to include: apple and orange

Freshly brewed regular Barney's® coffee and assorted teas

SARASOTA BREAKFAST BUFFET

\$19 per person

Fresh scrambled eggs

Smoked bacon or sausage links

Seasoned breakfast potatoes

Assorted pastries and muffins

Fresh seasonal fruit

Assorted yogurts

Assorted cereals with milk

Assorted chilled Juices to include: apple and orange

Freshly brewed regular Barney's® coffee and assorted teas

GARDEN INN BUFFET

\$18 per person

Cheese blintzes with assorted toppings Assorted breakfast breads, pastries, bagels and spreads Quiche Lorraine

Fresh seasonal fruit

Assorted chilled Juices to include: apple and orange

Freshly brewed regular Barney's® coffee and assorted teas



AM Breaks

HOSPITALITY BREAK**

\$ 6 per person

Freshly brewed regular Barney's $^{\! @}$ coffee

Hot tea and condiments

INTEGRITY BREAK**

\$10 per person

Freshly baked chocolate chip cookies Freshly brewed regular Barney's® coffee

\$10 per person

INTEGRITY BREAK II**
Freshly baked pastries and muffins
Freshly brewed regular Barney's® coffee

**Assorted sodas and bottled water on consumption for \$3 each

Baked Goods/Refreshments

FRESHLY BAKED GOODS

Assorted Bagels with Cream Cheese	\$30.00 per dozen
Assorted Pastries, Croissants, Muffins	\$35.00 per dozen
Assorted Baked Cookies	\$35.00 per dozen
Chocolate Brownies	\$35.00 per dozen
Lemon Bars	\$35.00 per dozen
Assorted Tarts	\$45.00 per dozen

REFRESHMENTS

Freshly Brewed Coffee & Tea	\$35.00 per gallon
Freshly Brewed Ice Tea	\$35.00 per gallon
Lemonade	\$35.00 per gallon
Chilled Juices- Apple or Orange	\$20.00 per carafe
Assorted Sodas	\$3.00 each
Bottled Water	\$3.00 each
Red Bull Energy Drink	\$6.00 each

Snacks

SNACKS

Assorted Whole Fruits	\$25 per dozen
Assorted Candy Bars	\$25.per dozen
Energy Bars	\$25.per dozen
Ice Cream Bars	\$40.per dozen
Assorted Yogurts	\$25.per dozen
Seasonal Fruits	\$4 per person
Tortilla Chips with Salsa	\$7 per person
Potato Chips with Fresh Dips	\$7 per person
Mixed Nuts	\$5 per person

Deli Plated Luncheon

Minimum 15 people with 2 options

GRILLED CHICKEN SANDWICH

\$17 per person

Breast of chicken with a teriyaki glaze.

French fries or fresh fruit Lettuce & tomato garnish.

FRENCH DIP SANDWICH

\$17 per person

Roast beef, provolone, and mushrooms on French roll with au jus

French fries or fresh fruit.

CHICKEN OR TUNA SALAD SANDWICH

\$17 per person

Albacore tuna or chicken breast

Lettuce and tomato.

Potato salad or fresh fruit.

COBB SALAD \$17 per person

Smoked turkey, baked ham, bacon, boiled eggs, olives, mixed cheeses, chopped tomatoes and lettuce Choice of dressing

Garlic bread

CHICKEN CAESAR SALAD \$17 per person

Grilled chicken breast sliced and served over a bed of crispy romaine lettuce, tossed with our own Caesar dressing homemade croutons, grated parmesan cheese Garlic bread.

All salads and sandwiches include chef's dessert selection served with a choice of regular coffee, tea or iced tea.

All food and beverage prices are subject to 21% service charge and 7% sales tax.

Hilton Garden Inn Sarasota 8270 N Tamiami Trail, Sarasota, Fl 34243 941-552-1100



Full Course Plated Luncheon

Minimum 15 people with 2 options

VEGETABLE PRIMAVERA

\$20 per person

Fresh vegetables sautéed in extra virgin olive oil and Pesto sauce served over linguine pasta.
Garlic bread

SALMON \$20 per person

Baked salmon filet Roasted new potatoes Chef's vegetable selection

GRILLED CHICKEN BREAST \$20 per person

Breast of chicken sautéed to perfection Marsala or lemon butter sauce Rice pilaf Chef's vegetable selection

GRILLED CHICKEN CAESAR \$20 per person

Grilled chicken breast sliced and served over a bed of crispy romaine lettuce, tossed with our own Caesar dressing homemade croutons, grated parmesan cheese Garlic bread.

All entrées include fresh garden salad with chef's choice of dressings; warm rolls with butter; and chef's dessert selection served with a choice of regular coffee, tea or iced tea.





Luncheon Buffet

Minimum 15 people

AMERICAN DELI \$20 per person

Sliced roast beef, smoked turkey, baked ham

Assorted breads and rolls

Cheese and relish trays

Choice of two: potato salad, Caesar salad, garden salad,

three bean salad, or pasta salad

BALL PARK LUNCH \$20 per person

Grilled burgers, Jumbo hot dogs

Baked beans Cole slaw Chips and dip

Relish tray and assorted condiments

PIZZA PIE \$20 per person

Garden tossed salad or Caesar salad

Freshly baked assorted pizzas

BAJA BUFFET \$20 per person

Chicken and beef fajitas

Soft flour and corn tortillas

Shredded Monterey Jack and cheddar cheeses

Chopped tomatoes, onions, lettuce, guacamole, sour cream, and salsa

Spanish rice and refried beans

TASTE OF ITALY \$20 per person

Baked ziti with four cheeses Little meatballs in marinara sauce Caesar salad Garlic breadsticks

All luncheon buffets include iced tea and chef's selection of dessert

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PM Breaks

HOSPITALITY BREAK**

\$ 6 per person

Freshly brewed regular Barney's® coffee Hot tea and condiments

PROFESSIONAL BREAK**

\$12 per person

Freshly baked chocolate chip cookies Fresh fruit Freshly brewed regular Barney's® coffee

SWEET AND SALTY BREAK**

\$12 per person

Freshly baked chocolate chip cookies Salty snacks Freshly brewed regular Barney's® coffee

GARDEN FITNESS BREAK**

\$13 per person

Fresh seasonal fruit w/yogurt dipping sauce Assorted granola bars Freshly brewed regular Barney's® coffee



^{**}Assorted sodas and bottled water on consumption for \$3 each

Plated Dinner

Minimum 15 people

CHICKEN MARSALA \$35 per person

Tossed salad

Fresh baked roll with butter

Breaded chicken topped with marsala wine

sauce and sautéed mushrooms

Herb roasted red skin potatoes

Chef's choice vegetable

Chef's choice dessert

Fresh brewed coffee and iced tea

SALMON FILET \$35 per person

Caesar salad

Fresh baked roll with butter

Wild Alaskan salmon chargrilled and topped with creamy dill sauce

Roasted red skin potatoes

Chef's choice vegetable

Chef's choice dessert

Fresh brewed coffee and iced tea

PORK TENDERLOIN \$35 per person

Tossed salad

Fresh baked roll with butter

Sliced pork tenderloin with mushroom gravy

Red skinned mashed potatoes

Chef's choice vegetable

Chef's choice dessert

Fresh brewed coffee and iced tea

PRIME RIB \$42 per person

Tossed salad

Fresh baked roll with butter

Chargrilled strip steak (cooked medium) topped with butter compound

Roasted red skin potatoes

Chef's choice vegetable

Chef's choice dessert

Fresh brewed coffee and iced tea

Vegetarian options available upon request

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Buffet Dinner

Minimum 15 people

\$34 per person

TASTE OF TUSCANY

Classic Caesar salad

Garlic toast

Chicken Marsala

Baked Ziti with three cheese

Roasted vegetable tortellini

Chef's choice vegetable

Chef's choice dessert

SOUTHERN DINNERTIME \$36 per person

Potato salad

Tossed green salad with choice of dressing

Buttermilk biscuits and cornbread

Baked barbeque chicken breast

Roasted pork loin with mushroom sauce

Mashed potatoes and gravy

Chefs choice vegetable

Chef's choice dessert

CHICKEN OF THE SEA \$38 per person

Field of greens salad and condiments

Dinner rolls and butter

Chicken Cordon Bleu

Baked salmon in lemon butter sauce

Roasted redskin potatoes ala rosemary

Broccoli, cauliflower and carrots

Chef's choice dessert

Vegetarian options available upon request

All food and beverage prices are subject to 20% service charge and 6.5% sales tax.

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Buffet Dinner

Minimum 15 people

TASTE OF TIJUANA \$34 per person

Tortilla chips and salsa Taco salad

> Chopped Iceberg and Romaine Lettuce with roasted corn, black beans, diced tomatoes, grated cheddar cheese, sour cream, and cilantro lime dressing.

Chicken and Beef fajitas

Southwest chicken sautéed onions and peppers Flour tortillas Diced tomatoes, shredded cheese, guacamole, sour cream, shredded iceberg lettuce

Black Beans and Cilantro Rice

Chef's choice dessert

Vegetarian options available upon request

Hors d'Oeuvres

HOT HORS D'OEUVRES

Hot Dippers	
Warm gueso din with tortill	a ch

Warm queso dip with tortilla chips \$4 per person Warm spinach and artichoke dip \$5 per person

Hot Hors D 'Oeuvres (50 pieces)

(32 11223)	
Buffalo wings with ranch or blue cheese dressing	\$100.00
Chicken tenders with honey mustard sauce	\$80.00
Gourmet meatballs with zesty marinara sauce	\$80.00
Jalapeno poppers with sweet 'n spicy sauce	\$100.00
Mini beef wellington	\$150.00
Pork egg rolls	\$80.00

COLD HORS D'OEUVRES

Display Trays (serves 25)

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Seasonal vegetables with assorted dips	\$125
Cheese plate with crackers, breads and fruits	\$150
Vegetable crudités	\$100

Cold Hors D 'Oeuvres (serves 25)

Bruschetta	\$100
Chips and salsa	\$50
Chilled prawns (per dozen)	\$45 per dozen





Alcoholic Beverages

HOSTED BAR

(2-hour minimum event time)

Full bar house brands \$14 per person Full bar premium brands \$19 per person

Hosted bar may be extended beyond two hours at an additional \$7 per person, per hour. A mandatory bartender fee of \$150 for the first two hours will apply. Each additional hour will be charged at \$60 per hour.

CASH BAR

House cocktails	\$8 each
House wines	\$8 glass
Domestic beer	\$5 bottle
Premium cocktails	\$11 each
Premium wines	\$10 glass
Premium beers	\$7 bottle

General Information

ALCOHOL SERVICE

- Bartender fee of \$150 for two-hour per bartender (minimum of 15 guests). Waived with \$1000.00 minimum bar sales. Hosted bar sales will be applied towards food & beverage minimums
- The Sales & Catering Department reserves the right to determine the appropriate number of bars/bartenders to properly service your event.

MENU

- Food and beverage must be purchased from the hotel.
- Menu selection to be submitted no later than seven days before the event.
- Menu prices do not include tax or service charge.
- We make every effort to ensure the menu items and pricing are up to date and current. However, they are not guaranteed and subject to change without notice.

General Information

Contract and Deposit

- ✓ Clients shall specify number of persons to be in attendance at the function at least 7 days prior to the start of the scheduled event. This number will be the guarantee that will be charged.
- If you do not see the food and beverage offerings you had in mind, please let us know and we will do our best to accommodate the special requests.
- We are able to place a courtesy hold on your reservation event date for 10 days, during this time you will receive a contract for your approval and signature.
- An initial deposit will be required upon signing the contract, in the form of check or credit card.
- Once contract is received and down payment completed, your event date will be confirmed.
- **▼** Client agrees to all terms and conditions set forth upon signing the banquet event order.

Miscellaneous

- When shipping materials for the event to the hotel, please include company name, group, event name and date of the meeting on the outside of the package.
- ▼ Packages can be sent seven days prior to event. The hotel is not responsible for damage or loss of any packages.
- Audio visual equipment can be added to your event for an additional charge and is subject to sales tax and service charges.