

2018 WEDDING PACKAGE

*Love Blooms
in the Garden*



90-22nd Street East • Saskatoon, Sask S7K 3X6
1.306.244.2311 • www.saskatoon.STAYHGI.com

 **Hilton
Garden Inn™**

Memories are waiting to be made

When you think back on your wedding, it will be the little things you'll remember and treasure: the poignant moments, meaningful ceremony, exquisite setting, fabulous food, many toasts and cheek-to-cheek dancing. But most of all, you will remember how it all seemed so effortless, and yet so artfully planned.

At Hilton Garden Inn we know how important your wedding really is, and we know how to make it rewarding and memorable.

Please take a moment to look over our catering menu. You'll find plenty of amazing chef-created choices. When complemented by our knowledgeable and attentive staff, you have a recipe for creating a successful event for you and your guests.

If you have any questions, please do not hesitate to contact us at catering@hgisaskatoon.com

And welcome to Hilton Garden Inn!





All wedding receptions include

** Based on 50 people or more and a planned catered dinner*

- All gratuities, corkage fees and bartending services; Applicable taxes are additional
- Complimentary Garden Romance Package with a minimum of 150 guests attending dinner
- Complimentary Spa Suite night prior and wedding night with a minimum of 150 guests attending dinner
- Complimentary banquet room, based on minimum numbers
- Complete room set-up including napkins, tablecloths and candles
- Complimentary non-alcoholic fruit punch during reception hour
- Complimentary coffee and tea available all evening
- Special guest room rate for your guests
- Cutting and service of the wedding cake
- Table service for your head table
- Complimentary banquet room for gift opening (based on availability)
- Complimentary valet parking for the Bride & Groom and their parents

A corkage charge of \$11.50 per person will apply to additional guests attending the dance only

An additional bartender fee may apply if extra guests exceed 50 people

Friday & Sunday discounts available

SIGNATURE BUFFET

Garden Wedding Buffet

- Warm Assorted Rolls & Butter
- Mixed Field Greens with Dressing Selections
- Variety of 5 Feature Salads
- Crisp Vegetables & Dip
- House Pickle & Olive Platter

ENTREE CHOICES (1)

- Carved Baron of Beef served with Rich Pan Gravy & Horseradish
 - Carved Smoked Peppercorn Pork Loin with Grainy Dijon & Rosemary Jus
 - Roast Turkey with all the trimmings
 - Red Snapper with Asiago Cheese enrosted with Pine Nuts
 - Breast of Chicken with Meadow Mushroom Sauce
 - Sliced Country-Style Ham with Honey Dijon Glaze
 - Grilled Chicken Thighs with Sour Cherry BBQ Glaze
 - Perogies with Buttered Onions
 - Rice Cabbage Rolls with Tomato Sauce
 - Perogies, Sausages, Cabbage Rolls (Priced as Two Entrees)
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- Selection of Fresh Seasonal Vegetables
 - Oven Herb Roasted Potatoes or Creamy Mashed Potatoes
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- Sliced Fresh Seasonal Fruit Tray
 - Chef's Assorted Dessert Display
 - Assorted Squares & Cream Puffs
 - Coffee & Tea

*Children aged 4-10 are
charged 1/2 price.
3 and under eat free.*

ONE ENTREE

\$44.95

PER PERSON

*inclusive + applicable
taxes*

TWO ENTREES

\$47.95

PER PERSON

*inclusive + applicable
taxes*

GOURMET BUFFET



Garden Gourmet Wedding Buffet

In addition to the complete Garden Buffet Two Entree package, our Garden Gourmet Wedding package includes a Pre-Dinner Reception Table featuring the following items:

- Crisp Asian Spring Rolls with Dipping Sauces
- Spinach & Artichoke Dip with Crostinis and Tri-Colour Tortillas
- Chef's Feature Cold Canapes (2 per person)
- Garden Signature Buffet Desserts plus Gourmet Tortes and Chocolate Dipped Strawberries

*Children aged 4-10 are charged 1/2 price.
3 and under eat free.*

\$53.95

PER PERSON

*inclusive + applicable
taxes*

PLATE SERVICES



Not Just Your Garden Variety Plate Service Options

SALAD CHOICE OF ONE (1)

- Strawberry & Spinach Salad with Goat Cheese & Pumpkin Seeds dressed with Poppyseed Vinaigrette
- Caesar Salad with Croutons, Bacon Bits and our house Caesar dressing
- Kale & Cabbage Salad with dried Cranberries, Pumpkin Seeds and Poppy Seed Vinaigrette
- HGI Signature Green Salad with Cucumber, Carrot, Onion and Peppers with Sundried Tomato Vinaigrette
- Mixed Field Greens with Beets, Candied Pecans and Goat Cheese with Saskatoon Berry Vinaigrette

Each plate service menus feature:

- Warm French Rolls with Butter
- Chef's Medley of Seasonal Vegetable

DESSERT CHOICE OF ONE (1)

- Saskatoon Berry Cheesecake
- Caramel Apple Crepes served with Ice Cream
- Chocolate Tower Truffle Cake

Coffee & Tea

CHICKEN BREAST SUPREME

stuffed with Brie & Cranberry and served with a Sage Cream reduction served with Wild Rice blend

GRILLED MAPLE BUTTER GLAZED SALMON FILLET

served with Basmati Rice and Seasonal Vegetables

ROASTED BEEF TENDERLOIN

sliced and served with Peppercorn Demi Glaze and Roasted Fingerling Potatoes

\$42.95

PER PERSON

*inclusive + applicable
taxes*

\$43.95

PER PERSON

*inclusive + applicable
taxes*

\$47.95

PER PERSON

*inclusive + applicable
taxes*

One choice of entree for each guest

DELUXE RECEPTION

Garden Celebration Deluxe Reception

- Assorted Bread Display including Oils, Vinegars, Dips & Spreads
- House Pickle & Olive Platter
- Vegetable Shooters with Ranch Dip
- Assorted Cheese Platter
- Sliced Charcuterie Board

PASSED APPETIZERS - CHOICE OF TWO (2) HOT & TWO (2) COLD

HOT

- Arancini
- Spring Roll
- Samosas
- Sausage Puff
- Spanakopita

COLD

- Cucumber & Shrimp
- Bruschetta
- Smoked Salmon Bite
- Caprese Salad
- Salami Cornet

HOT ACTION STATION - CHOOSE TWO (2)

- Spaghetti & Meat Balls
- Mashtini Bar
- Poutine Station
- Sushi Station
- Pulled Pork Sliders

DESSERT DISPLAY

- Sliced Fresh Seasonal Fruit Tray
- Chef's Assorted Dessert Display
- Assorted Squares & Cream Puffs
- Coffee & Tea

\$50.95

PER PERSON

*inclusive + applicable
taxes*

LATE LUNCHES



Classic Late Lunch

- Fresh Baked Kaiser Buns, Rolls & Butter
- Potato Salad
- Assorted Deli Meats (including Black Forest Ham, Smoked Turkey and 3 others)
- House Pickle & Olive Tray
- Domestic Cheese Tray
- Coffee & Tea

\$13.50

PER PERSON

*inclusive + applicable
taxes*

Nacho Bar

- Hot Cheese, Diced Peppers, Tomato, Onions, Olives and Sour Cream and Salsa. Choose either Seasoned Ground Beef or Shredded Chicken with tri-colour Tortilla Chips

\$13.75

PER PERSON

*inclusive + applicable
taxes*

Poutine Bar

- French Fries topped with Caramelized Onions, Roasted Red Peppers, Green Onions, Bacon Bits, Smoked Chicken, Sautéed Mushrooms, Garlic Aioli, Chipotle Mayo and our housemade Pan Gravy and your choice of Cheese (Mozzarella, Smoked Gouda, Blue Cheese)

\$14.95

PER PERSON

*inclusive + applicable
taxes*

Add assorted squares for \$2.50 per person

Late Lunch without full dinner add \$5 per person to the above prices

REHEARSAL CELEBRATIONS

Mediterranean BBQ

\$26.95

PER PERSON

*inclusive + applicable
taxes*

- Garden Salad with Dressing
- Traditional Potato Salad
- Fusilli Pasta Salad
- Greek Salad
- Greek-Style Chicken & Pork Kabobs
- Lemon & Herb Roasted Potatoes
- Sweet Corn Succotash
- Fresh Baked Dinner Rolls
- Pickle & Olive Platter
- Fresh Sliced Fruit Platter
- Assorted Dainties
- Strawberry Shortcake Trifle
- Fresh Baked Cookies
- Iced Tea & Lemonade

Garden Picnic

\$20.95

PER PERSON

*inclusive + applicable
taxes*

- Charbroiled Hot Dogs & Hamburgers
- Fresh Baked Buns
- Garden Salad with Dressing
- Traditional Potato Salad
- Lettuce, Tomatoes, Onions, Cheese & Pickles
- Fresh Sliced Fruit Platter
- Iced Tea & Lemonade

HGI Signature BBQ

\$33.95

PER PERSON

*inclusive + applicable
taxes*

- Garden Salad with Dressing
- Traditional Potato Salad
- Fusilli Pasta Salad
- Marinated Vegetable Salad
- Traditional Coleslaw
- Bourbon BBQ Baby Back Ribs
- Sour Cherry BBQ Chicken Thighs
- Baked Potatoes with all the fixings
- Grilled Corn on the Cob
- Molasses Baked Beans
- Garlic Toast
- House-Pickled Vegetables & Olives
- Grilled Vegetable Platter
- Fresh Sliced Fruit
- Strawberry Shortcake Trifle
- Cherry Cheesecake
- Assorted Squares
- Iced Tea & Lemonade

ROMANCE PACKAGE



Garden Romance Package

Let the Hilton Garden Inn provide you with the perfect ending to your special day. Our Garden Romance Package includes:

- Luxurious accommodation in one of our Fireplace Spa Suites
- Elegant amenities including champagne and a complimentary full breakfast
- We are pleased to extend a late checkout (3:00 pm) giving you a chance to relax and enjoy our whirlpool, indoor swimming pool and sundeck
- A Garden Romance Package will be provided at a 50% discount to weddings with less than 150 guests (minimum 75)

FIREPLACE SPA SUITE

\$299 + applicable taxes

EXECUTIVE SUITE

\$325 + applicable taxes

POLICIES

Thank you for choosing the Hilton Garden Inn to host your special event. In order to ensure a successful and memorable wedding, we ask that you follow these Catering Policies.

- All food and beverage served in the hotel is to be provided by the Hilton Garden Inn, with exception of the wedding cake and alcohol for the permit bar.
- Guarantee: Minimum guaranteed number is due no later than 12:00 noon three (3) business days prior to your event. In the event that a guaranteed number has not been received, the billing will be made out for the number of persons for which the function was originally booked, or the number of persons in attendance, whichever is greater. When a guaranteed number has been provided, billing will be done as per the guaranteed number or the number of persons in attendance, whichever is greater.
- Deposit and Cancellation: In order to guarantee your booking, a non-refundable advance deposit of \$1000.00 and a credit card number are required within 30 days of reserving the space. An additional deposit of the remaining balance will be required 3-4 weeks prior to the event. Any outstanding monies will be due on the first business day following the event. In the event of cancellation all deposits are non-refundable and a written cancellation is to be directed to the Catering Department.
- Damages: The Hilton Garden Inn Saskatoon Downtown reserves the right to inspect and control all private functions. Liability for the damages to the premises will be charged accordingly. The convenors of any function are held responsible for the damage to the premises by their guests. The hotel will not be responsible for damage or loss of any personal property and/or rental and equipment left in the hotel prior to, during, or following any function.
- Start and end times of all functions are to be strictly adhered to.
- The Hilton Garden Inn will not be responsible for the delivery and/or set up of the wedding cake. It is the direct responsibility of the convenor to make these arrangements for the day of the event.
- Due to health and safety regulations, the Hilton Garden Inn does not allow anyone to supply their own late lunch, as well, late lunch will remain in the function room up to a maximum of 1 ½ hours and we will not permit any hotel food to be taken off of hotel property or used the following day. We will be pleased to repackage your wedding cake to take home at the conclusion of the evening.
- All alcohol (which must be accompanied with the appropriate valid Saskatchewan Liquor Permit and receipts) may be delivered one to two days prior to your event provided that arrangements have been made with the Catering Department. Deliveries will not be accepted between the hours of 11:30am -1:30pm or 5:00pm -8:00pm.
- All decorations, rentals, remaining alcohol, valid Saskatchewan Liquor Permit and empties must be removed from the property at the conclusion of the event. In the case of a gift opening the following day on hotel premises, left over wedding cake may be stored for the event.
- The Catering Department must be notified of any

POLICIES

materials or rental items being used during your function. Any materials/rentals are subject to prior arrangements and space availability. The Hotel will not be liable for these items.

- The Hilton Garden Inn can not guarantee the decorating can be done the evening prior or the day of your event. Decorating will be accommodated based on room availability.

Terms & Conditions

- The Hilton Garden Inn does not permit nails, hooks, staples, tacks, glue or tape to be used on the function room walls, doors, moldings, light fixtures or ceilings. Fun Tac is acceptable.
- Audio/Visual Equipment: Please refer to our audio/visual price list for details for equipment and services available.
- When music is played in all function rooms (either live or recorded/with or without dancing) a license must be obtained for the Society of Composers, Authors and Music Publishers of Canada (SOCAN) and ReSound. These fees will be applied to billing and are subject to GST.
- No homemade liquor, beer or wine is permitted in accordance with the Saskatchewan Liquor Laws.
- Service of alcohol will cease ½ an hour prior to the end time of the event, or expiration of the valid

Saskatchewan Liquor Permit, which ever comes first.

- All Saskatchewan Liquor Laws are to be adhered to (Including maximum drink charge as stated on the special occasion cost recovery permit).
- A \$30.00 damage fee will be billed for each linen damaged.
- Functions held on statutory holidays are subject to a labour surcharge or room rental fee.
- No confetti or sparkles are allowed to be used in the function room. Use of them will result in a labour charge for the clean up.
- The Hotel reserves the right to provide an alternate function room best suited to the group should the number of guests attending the function differ from the original number quoted.
- All menu prices and room rental charges are subject to change without notice: however we will honour prices three months from the date of contract.
- Convenor is aware that with a Permit Bar there will be opened alcohol at the end of the evening and the Hotel is not responsible for any opened bottles or cases.
- Room must be vacated no later than latest time indicated on the Banquet Event Order.