



 **Hilton**
Garden Inn™

Ann Arbor

weddings

1401 Briarwood Circle | Ann Arbor, MI 48108
www.annarbor.hgi.com | Phone: 734.327.6400



RECEPTION PACKAGES

All Buffet and Plated Per Person
Package Pricing Includes:

FOR THE COUPLE:

King Suite Guestroom on Wedding Night
Wine and Chocolate Dipped Strawberries Room Amenity
Breakfast for Two at the Garden Grille Restaurant
Standard Guestroom Stay for Your Anniversary

FOR THE RECEPTION:

Champagne and Sparkling Juice Toast
Cake Cutting and Serving
Regular and Decaffeinated Coffee Service
Water Service
Dance Floor up to 16'x 24'
White Table Linens
Choice of Colored Linen Napkins
Gift Table, Place Card Table, Cake Table, & Cocktail Rounds
Choice of Sweetheart Table or Bridal Head Table
Standard Centerpiece Items

Inquire about add on touches for an additional fee to include
specialty linen such as chair covers and overlays!

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



BUFFET PACKAGES

PER PERSON

PEONY BUFFET

40

Choice of Two Starters
Choice of One Salad
Choice of One Entree
Choice of Three Sides

HYDRANGEA BUFFET

55

Choice of Three Starters
Choice of One Salad
Choice of Two Entrees
Choice of Three Sides

LILY BUFFET

65

Choice of Four Starters
Choice of One Salad
Choice of Two Entrees
Choice of Four Sides

ROSE BUFFET

75

Choice of Four Starters
Choice of One Salad
Choice of Three Entrees
Choice of Five Sides



BUFFET SELECTIONS

STARTERS

Fresh Seasonal Fruit and Berries
Gourmet Vegetable Crudites with Garden Ranch Dip
Artisanal Cheese and Cracker Board with Honey and Almonds
Charcuterie Board with Meats and Cheeses
Macaroni & Cheese Bites
Spanakopita
Tomato-Basil Bruschetta on Crostini
Wild Mushroom Crostini
Stuffed Button Mushrooms
Goat Cheese and Caramelized Red Pepper on Crostini
Cherry Tomato, Basil and Mozzarella Skewers
Vegetable Crudit  Shooters
Coconut Shrimp
Shrimp Cocktail
Mini Salmon Cakes
Mini Crab Cakes with Chipotle Aioli
Thai Chicken Skewers with Peanut Sauce
Mini Chicken Pot Pies
Tossed Chicken Wings
Mini Teriyaki Beef Kabobs
Mini Beef Wellingtons
Turkey Meatballs with Cranberry Bourbon Sauce
Pork Pot Stickers



BUFFET SELECTIONS

ENTRÉES

Champagne Chicken with Alfredo Sauce
Bacon Wrapped Chicken with Cherry Chutney
Barbeque Grilled Chicken
Chicken Marsala with Mushrooms

Beef Tenderloin Tips with Mushroom Demi Glaze
English Sliced New York Strip Loin
Braised Osso Buco
Cracked Pepper Grilled Flank Steak

Roasted Pork Tenderloin with Bourbon Cranberry Sauce
Slow Roasted Ham with Brown Sugar Glaze

Crab Stuffed Portabella Mushrooms with Chipotle Aioli
Shrimp Fra Diavolo with Angel Hair Pasta
Salmon en Croute
Seafood Linguine in a White Wine Sauce

Spinach Ricotta Stuffed Shells with Alfredo Sauce
Eggplant Roulade with Tomato Sauce
Spiced Chickpea Stuffed Sweet Potatoes
Stuffed Bell Pepper (Vegetarian or Pork Option)



BUFFET SELECTIONS

SALADS

Garden Salad

Caesar Salad

Field of Greens Salad with Strawberries, Pecans, and Feta

Michigan Salad with Green Apples, Cranberries, and Blue Cheese

SIDES

Bowtie Pesto Pasta

Parmesan Cheese Risotto

Maple Glazed Sweet Potatoes

Garlic Roasted Tri Color Potatoes

Rosemary Roasted Red Skinned Potatoes

Smashed Yukon Gold Potatoes

Brown Rice and Quinoa Blend

Brown Sugar Glazed Carrots with Pecans

Cauliflower Au Gratin

Bacon Roasted Brussel Sprouts

Asparagus Roasted with Red Peppers

Vegetable Medley with Broccoli, Cauliflower, and Carrots

Sautéed Zucchini and Summer Squash

Garlic Shallot Green Beans

Roasted Root Vegetables with Carrots, Parsnips, and Turnips



PLATED PACKAGES

PER PERSON

LILAC PLATE

50

Choice of Two Starters
Choice of One Salad
Choice of One Entrée
Choice of Two Sides

ORCHID PLATE

65

Choice of Three Starters
Choice of One Salad
Choice of Two Entrées
Choice of Two Sides

GARDENIA PLATE

70

Choice of Four Starters
Choice of One Salad
Choice of Two Entrées
Choice of Three Sides



PLATED SELECTIONS

STARTERS

Fresh Seasonal Fruit and Berries
Gourmet Vegetable Crudites with Garden Ranch Dip
Artisanal Cheese and Cracker Board with Honey and Almonds
Charcuterie Board with Meats and Cheeses
Spanakopita
Tomato-Basil Bruschetta on Crostini
Wild Mushroom Crostini
Stuffed Button Mushrooms
Cherry Tomato, Basil and Mozzarella Skewers
Vegetable Cudit  Shooters
Coconut Shrimp
Mini Salmon Cakes
Mini Crab Cakes with Chipotle Aioli
Thai Chicken Skewers with Peanut Sauce
Mini Teriyaki Beef Kabobs
Turkey Meatballs with Cranberry Bourbon Sauce
Pork Pot Stickers



PLATED SELECTIONS

ENTRÉES

Champagne Chicken with Alfredo Sauce
Bacon Wrapped Chicken with Cherry Chutney
Barbeque Grilled Chicken
Chicken Marsala with Mushrooms

Beef Tenderloin Tips with Mushroom Demi Glaze
English Sliced New York Strip Loin
Braised Osso Buco
Cracked Pepper Grilled Flank Steak
Grilled New York Strip Steak
Grilled Filet Mignon

Roasted Pork Tenderloin with Bourbon Cranberry Sauce
Slow Roasted Ham with Brown Sugar Glaze

Crab Stuffed Portabella Mushrooms with Chipotle Aioli
Shrimp Fra Diavolo with Angel Hair Pasta
Salmon en Croute
Cedar Plank Roasted Lemon Garlic Herb Salmon
Seafood Linguine in a White Wine Sauce
Pineapple Mango Rainbow Trout

Spinach Ricotta Stuffed Shells with Alfredo Sauce
Eggplant Roulade with Tomato Sauce
Spiced Chickpea Stuffed Sweet Potatoes
Stuffed Bell Pepper (Vegetarian or Pork Option)



PLATED SELECTIONS

SALADS

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Parmesan Cheese Risotto

Maple Glazed Sweet Potatoes

Garlic Roasted Tri Color Potatoes

Rosemary Roasted Red Skinned Potatoes

Smashed Yukon Gold Potatoes

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Brown Sugar Glazed Carrots with Pecans

Cauliflower Au Gratin

Bacon Roasted Brussel Sprouts

Asparagus Roasted with Red Peppers

Vegetable Medley with Broccoli, Cauliflower, and Carrots

Sauteed Zucchini and Summer Squash

Garlic Shallot Green Beans

Roasted Root Vegetables with Carrots, Parsnips, and Turnips



DECADENT DESSERTS


PER DOZEN

Brownies	25
Assorted Cookies	25
Blondies	25
Lemon Bars	25
Assorted Cupcakes	30
Strawberry Shortcake	30
Mini Fruit Cheesecakes	30
Apple Crumble	30
Mini Pie Tarts	30
Cannolis	35
Chocolate Covered Strawberries	35

DESSERT BUFFET

PER PERSON

Choice of Four (4) Decadent Desserts	10
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COCKTAILS

ALL ALCOHOLIC BEVERAGES REQUIRE A
BARTENDER FOR A FEE OF \$50.00 PER HOUR

PER DRINK

House Liquor	6
Premium Liquor	7
Domestic Beer	5
Craft and Imported Beer	6
House Wine	6
Premium Wine	7
Soda	3

PACKAGE BAR

HOUSE SELECTIONS

\$10.00 Per Person for the First Hour
\$7.00 Per Person for Each Additional Hour

Rinnacle Vodka
Tanqueray Gin
Cruzan Rum
Cruzan 9 Spiced Rum
Sauza Tequila
Grant's Reserve Scotch
Jim Beam Whiskey
Seagram's 7 Whiskey
Domestic Beer
Choice of (3) House Wines
Coca Cola Products

PREMIUM SELECTIONS

\$13.00 Per Person for the First Hour
\$10.00 Per Person for Each Additional Hour

Johnny Walker Black Scotch
Tito's Vodka
Grey Goose Vodka
Bombay Sapphire Gin
Hendricks Gin
Bacardi Superior Rum
Captain Morgan Rum
Patron Silver Tequila
Knob Creek Whiskey
Crown Royal Whiskey
Jameson Irish Whiskey
Craft and Imported Beer
Choice of Any (5) Wines
Coca Cola Products



WINE

ALL ALCOHOLIC BEVERAGES REQUIRE A
BARTENDER FOR A FEE OF \$50.00 PER HOUR

PER BOTTLE

HOUSE WINE

Trinity Oaks, Chardonnay (CA)	20
Trinity Oaks, Pinot Grigio (IT)	20
Sutter Home, White Zinfandel (CA)	20
Trinity Oaks, Merlot (CA)	20
Trinity Oaks, Cabernet Sauvignon (CA)	20
Menage A Trois, Red Blend (CA)	30

PREMIUM WINE

Chateau St. Michelle, Riesling (WA)	29
Murphy-Goode, Sauvignon Blanc (CA)	33
Kendall-Jackson, Chardonnay (CA)	35
Placido Pinot Grigio (IT)	40
Mer Soliel Silver Unoaked Chardonnay (CA)	45
14 Hands, Cabernet Sauvignon (WA)	29
Dona Paula "Los Carlos," Malbec (ARG)	29
Columbia Crest Estates, Merlot (CA)	29
Parducci, Pinot Noir (CA)	33
Sea Glass, Pinot Noir (CA)	33
Conundrum Red Blend (CA)	40

SPARKLING WINE

Michelle Brut (WA)	45
Macchio Prosecco (IT)	50
Moet & Chandon (FRA)	95