

2018-2019 Hilton Garden Inn, Solomons Banquet Menus

Breakfast Options

The Continental

Fresh Sliced Seasonal Fruit
Assorted Breakfast Muffins & Pastries
Assorted Yogurts
Coffee, Chilled Apple & Orange Juice,
Water & Assorted Herbal Teas

\$10 per person*

Hot Breakfast Buffet

Assorted Yogurts
Fresh Sliced Seasonal Fruit
Scrambled Eggs
Bacon Strips & Sausage Links
Breakfast Potatoes
Assorted Breakfast Muffins & Pastries
Coffee, Chilled Apple & Orange Juice,
Water & Assorted Herbal Teas

\$14 per person*

Breakfast on the Run

Breakfast Sandwich with Egg, Cheese,
Sausage OR Bacon on a Biscuit OR Bagel
Whole Fruit & Apple or Orange Juice

\$6 per person*

Donut Display

Assorted Donut Selection
Coffee, Chilled Apple & Orange Juice,
Water & Assorted Herbal Teas

\$4 per person*

A La Carte

Freshly Brewed Regular Coffee
Freshly Brewed Decaf Coffee
Selection of Herbal Teas & Hot Water

\$15 per pot*

\$15 per pot*

\$10 per pot*

From the Bakery

Freshly Baked Cookies & Brownies (20)
Assorted Danish Pastries (20)
Assorted Muffins (20)
Assorted Bagels with Cream Cheese (20)
Assorted Whole Fruit (Apples, Oranges, Bananas) (20)

\$12 per tray*

\$16 per tray*

\$20 per tray*

\$20 per tray*

\$20 per tray*



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Lunch Options

Boardroom Deli Buffet

Display of Smoked Turkey, Roast Beef, Honey Glazed Ham
Assorted Cheese Slices
Sliced Tomatoes, Lettuce, Onions, Mustard & Mayo
Salad (Choose ONE)
Fruit Salad or Mixed Greens Salad
Homemade Old Bay Potato Chips
NY Cheesecake OR Tray of Cookies & Brownies
Coffee, Sodas, Water & Iced and Assorted Herbal Teas

\$17 per person*

Soup & Salad Forever

Soup (Choose TWO)
Tomato Basil, Chicken Noodle, Cream of Broccoli,
Baked Potato & Crab Soup (for an additional \$2 per person*)
Mixed Field Greens, Romaine & Spinach
Toppings include:
Shredded Cheese, Croutons, Chopped Eggs, Diced Tomatoes, Red
Onion, Chopped Bacon, Fried Onion & Assorted Dressings
NY Cheesecake OR Tray of Cookies & Brownies
Coffee, Sodas, Water & Iced and Assorted Herbal Teas

\$11 per person*

All Day Meeting Package includes:

Continental Breakfast Buffet

Fresh Sliced Seasonal Fruit
Assorted Breakfast Muffins & Pastries
Yogurt/Granola
Coffee, Chilled Apple & Orange Juice,
Water & Assorted Herbal Teas

Lunch

Deli Buffet (see Boardroom Deli buffet)

Continuous Beverage Service

Coffee, Sodas, Water & Iced and Assorted Herbal Teas

\$25 per person*

Add Hot Breakfast including Scrambled Eggs, Sausage, Bacon &
Breakfast Potatoes to your morning meal

\$4 per person*



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Breaks and A/V Options

All Day Beverage

Replenished up to Eight (8) hours
 Chilled Apple & Orange Juice (AM only)
 Assorted Sodas (PM only)
 Coffee, Water, Iced & Assorted Herbal Teas

\$8 per person*

Cookies 'N Things

Assorted Brownies & Cookies (20)

\$12 per tray*

The Energizer

Assorted Yogurts, Granola, Granola Bars,
 Assorted Berries & Water

\$6 per person*

Garden Special

Garden Vegetable display with Onion Dip **OR**
 Roasted Red Pepper Hummus with Pita Triangles
 Sliced Fruit display
 (approx. 15-20 guests)

\$60 per tray*



Audio Visual Price List

Flip Chart (easel with paper)	<u>\$35*</u>
Easel (tripod)	<u>\$25*</u>
LCD Projector	<u>\$250*</u>
Dance Floor 16' x 16'	<u>\$350*</u>
Floor Lectern	<u>\$50*</u>
Risers (skirted) 8' x 4' sections	<u>\$200*</u>
Handheld Microphone	<u>\$40*</u>
Wireless Microphone	<u>\$50*</u>
4 Channel Mixer & Sound System (includes XM Radio Stations)	<u>\$50*</u>
6' x 8' Screen	<u>\$45*</u>
12' Screen	<u>\$60*</u>



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Buffet Dinner Options

Buffet Dinners

Service up to 2 hours maximum

Salad (Choose One)

- Caesar with Croutons, Grated Parmesan & Chopped Bacon
- Spinach with Tomatoes, Red Onion & Chopped Bacon
- Garden with Chopped Eggs, Tomato, Onion and Chopped Bacon

Entrees (Choose Two)

- Tilapia w/ Crabmeat served with Whole Grain Mustard Sauce
- London Broil in Demi-Glaze served with Carrots & Onions
- Pasta Primavera w/ Marinara **OR** Alfredo Sauce
- Grilled Chicken w/ Pesto Cream Sauce
- Chicken Chesapeake topped w/ Crab Imperial & Provolone Cheese
- Chicken Florentine w/ Spinach & Tomato
- Stuffed Pork Loin w/ Spinach, Mushrooms, Sun Dried Tomato & Parmesan Cheese
- Boneless Breast of Chicken in Marsala Wine Sauce
- Baked Chicken Parmesan w/ Penne Pasta

Starch & Vegetable (Choose Two)

- Wild Rice Blend
- Redskin Mashed Potatoes
- Rice Pilaf
- Vegetable Medley
- Primavera with Spring Vegetables
- Season Broccoli Florets

Fresh Bread with Butter included with dinners from this menu

Dessert (Choose One)

- NY Cheesecake, • Molten Chocolate Cake **OR**
- Bread Pudding w/ Grand Marnier Sauce

\$27 per person*

All dinners include Coffee, Water,
Iced & Assorted Herbal Teas

Fajita Bar Buffet includes:

Service up to 2 hours maximum

Marinated Chicken Breast & Flank Steak w/ Peppers & Onions

Warm Flour Tortillas / Spanish Rice / Refried Beans

Tri Colored Hot Tortilla Chips w/ Pico de Gallo

Served with: Guacamole, Diced Tomatoes, Pico de Gallo, Sour Cream, Lettuce, Shredded Cheese & Jalapenos

Dessert: Choose either Sopapillas **OR** NY Cheesecake

\$22 per person*

Add Margarita Bar: Top Shelf Margaritas

\$8 per person*

BBQ Party Buffet

Service up to 2 hours maximum

Salad (Choose One)

- Caesar with Croutons, Grated Parmesan & Chopped Bacon
- Garden with Chopped Eggs, Tomato, Onion and Chopped Bacon

Entrees (Choose Two)

- BBQ Baby Back Pork Ribs
- BBQ Chicken Breast
- BBQ Pulled Pork
- Wings (Buffalo, Sweet Chili, Old Bay or BBQ)
- BBQ Meatballs

Starch & Vegetable (Choose Three)

- Redskin Mashed Potatoes
- Redskin Potato Salad
- Creamy Sweet Cole Slaw
- Macaroni Salad
- Fresh Seasonal Vegetables

Dessert (Choose One)

- NY Cheesecake
- Molten Chocolate Cake
- Bread Pudding w/ Grand Marnier Sauce

\$23 per person*

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Plated Dinner Options - Each Option Priced as Noted

Salad (Choose One) included

- Caesar with Croutons, Grated Parmesan & Chopped Bacon
- Spinach with Tomatoes, Red Onion & Chopped Bacon
- Garden with Chopped Eggs, Tomato, Onion and Chopped Bacon

^Served on Dining Tables before Entree^

Entrees (Choose Three) included

- Mediterranean Stuff Chicken Breast w/ Roasted Red Pepper, Feta Cheese & Artichoke Cream Sauce **\$21 per person***
- Baked Chicken in Pesto Cream Sauce **\$19 per person***
- Tilapia w/ Crab Imperial & Lemon-Herb Sauce **\$23 per person***
- Chicken Chesapeake w/ Crab Imperial & Provolone **\$23 per person***
- Boneless Chicken Breast w/ Mushrooms in Marsala Demi-Glaze Sauce **\$19 per person***
- Maryland Jumbo Lump Crab Cakes (2) **\$29 per person***
- Broiled Ribeye w/ Merlot Demi-Glaze **\$23 per person***
- Broiled Ribeye and Shrimp **\$30 per person***
- Baked Chicken and Crab Cake **\$28 per person***



Starch & Vegetable (Choose Two) included

- Wild Rice Blend
- Redskin Mashed Potatoes
- Rice Pilaf
- Vegetable Medley
- Primavera with Spring Vegetables
- Season Broccoli Florets

Dessert (Choose One) included

- NY Cheesecake
- Molten Chocolate Cake
- Bread Pudding w/ Grand Marnier Sauce

Fresh Bread with Butter, Coffee, Water, Iced & Assorted Herbal Teas included with all Entrée options

When using the plated dinner option, a count of guests' choices is required 10 days prior to the event. Client is responsible for relaying that information to the servers with color marked tent cards or an option of your choice. Please discuss this with the Director of Sales prior to the event.

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Hors D'Oeuvres, Station & Display Options

Hot Hors D'Oeuvres

Pricing is for 50/100 per tray

Coconut Shrimp	<u>\$80/\$155 per tray*</u>
Chesapeake Bay Crab Balls	<u>\$160/\$305 per tray*</u>
Duck Potstickers	<u>\$110/\$200 per tray*</u>
Brie & Raspberry Wrapped in Filo	<u>\$135/\$255 per tray*</u>
Spanakopita (Spinach & feta in Filo)	<u>\$80/\$155 per tray*</u>
Chicken Wings (Old Bay, BBQ, Mild or Hot)	<u>\$85/\$160 per tray*</u>
Vegetable Spring Rolls	<u>\$100/\$180 per tray*</u>
Bacon Wrapped Scallops w/Raspberry Sauce	<u>\$160/\$305 per tray*</u>
Lump Crab Dip w/Baguette, Chips OR Pita (approx. 50 guests)	<u>\$130/\$255 per tray*</u>

Cold Hors D'Oeuvres

50 pieces per tray

Iced Shrimp w/Cocktail Sauce	<u>\$125 per tray*</u>
Roasted Red Pepper Hummus w/Pita Wedges	<u>\$155 per tray*</u>
Artichoke Antipasto Skewers	<u>\$155 per tray*</u>
Homemade Chips w/Onion Dip (approx. 50 guests)	<u>\$50 per tray*</u>
Spinach & Artichoke Dip in Wonton Cups (approx. 50 guests)	<u>\$80 per tray*</u>

Stations & Display Options

Garden Vegetable Display includes:

Garden Vegetables w/Dill & French Onion Dip \$5 per person*

Donut Display includes:

Assorted Donut Selection \$3 per person*

Garden & Cheese Special includes:

Garden Vegetables w/Onion Dip OR
Roasted Red Pepper Hummus w/Pita Triangles
Sliced Fruit Display / Imported & Domestic Cheeses
Sliced French Bread & Assorted Crackers \$8 per person*

Potato Bar includes:

Garden Salad w/Chopped Eggs, Tomato, Onion & Chopped Bacon
Baked Potatoes, Redskin Mashed Potatoes & French Fries
Toppings include: Chopped Bacon, Shredded Cheese, Green Onions,
Broccoli, Butter and Sour Cream / Rolls and Butter
Dessert (Choose One): NY Cheesecake, Molten Chocolate Cake OR
Bread Pudding w/Grand Marnier Sauce \$15 per person*

Shrimp Bar includes:

Shrimp Cocktail (3 per person) / Peel n Eat Shrimp (4 per person)
Coconut Shrimp (3 per person)
Served w/Cocktail Sauce & Lemon Wedges \$16 per person*

Chocolate Lovers Display (Select Two)

- Molten Chocolate Cake
- Chocolate Covered Strawberries
& Bananas
- NY Cheesecake
- Petit Fours

\$7 per person*



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Bar Options

Types of Bars Offered

Cash Bar All guests pay cash as they go

Host Bar HGI tracks all drinks served and presents the host with a bill at the end of the event unless other arrangements have been made with Director of Sales.

We require a \$500 deposit for host bars

Open Bar HGI charges the host a price per person for an agreed amount of time. Open bars are priced to include beer, wine, wine service with dinner, soft drinks, juices and branded liquors

	House Brand Per person*	Premium Brand Per person*	Beer/Wine Only Per person*
1 hr Open Bar	<u>\$21</u>	<u>\$27</u>	<u>\$16</u>
2 hr Open Bar	<u>\$25</u>	<u>\$31</u>	<u>\$19</u>
3 hr Open Bar	<u>\$29</u>	<u>\$35</u>	<u>\$22</u>
4 hr Open Bar	<u>\$31</u>	<u>\$37</u>	<u>\$25</u>

^Hours over 4 will be negotiated, charges are based on the guaranteed number of attendees^

Cash Bar Pricing

Domestic Beer	<u>\$5/bottle</u>	House Wine	<u>\$6/glass</u>
Imported Beer	<u>\$6/bottle</u>	Sodas	<u>\$2 each</u>
Cordials	<u>\$9 each</u>	Juice	<u>\$2.50 each</u>
Prem Liquor	<u>Cocktails \$9 each</u>	Bottled Water	<u>\$2 each</u>
Rail Liquor	<u>Cocktails \$7 each</u>		

All mixed drinks are single-shot cocktails which are a 1 oz measured/poured per beverage.

Bartender Charge - Each bartender will be billed to host at a rate of \$120* per bartender. One bartender required for every 50 guests.

House Brand Open Bar

Liquor

Smirnoff Vodka
Cruzan White Rum
Sauza Gold Tequila
Gordon Gin
Bols Triple Sec
Grant Scotch

Wine

Trinity Oaks Cabernet
Merlot, Pinot Grigio & Chardonnay
Trinity Oaks Pinot Grigio
Sutter Home

Beer

Budweiser
Miller Lite
Yuengling
Coors Light
Heineken

Premium Open Bar

Liquor

Grey Goose Vodka
Bacardi & Malibu Rums
Jack Black & Jim Beam Whiskey
Jose Cuervo Gold Tequila
Bombay Sapphire Gin
Cointreau
Amaretto Disaronna
JWR Scotch
Knob Creek
Captain Morgan
Petron Silver

Wine

Murphy Goode Cabernet
J. Lohr Merlot
Bartenura Moscato
Sledgehammer Cabernet

Beer

Budweiser
Miller Lite
Yuengling
Coors Light
Heineken
Corona Corona
Goose Island IPA
Sam Adams
Stella Artois



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