

CATERING MENU

 **HHONORS**
HILTON WORLDWIDE



Hilton Garden Inn Minneapolis-Eden Prairie
6330 Point Chase Eden Prairie, MN 55344
952-995-9000
minneapolisedenprairie.hgi.com

WELCOME

To The Hilton Garden Inn...



The Hilton Garden Inn Minneapolis-Eden Prairie is conveniently located off of Hwy 62 and Shady Oak Road. The hotel is twelve miles from Mall of America and the Minneapolis/St. Paul International Airport.

Room Capacities	Area (ft.)	Dimensions	Banquet	Theater	Conference	Classroom	U-Shape
Boardroom	360	15 x 24 x 9'	---	---	10	---	---
Garden Room	1250	25 x 50 x 9'	80	80	30	56	24
Garden A	625	24 x 30 x 10'	32	40	12	--	--
Garden B	625	29 x 30 x 10'	32	40	16	24	14

Please take a moment to look over our catering menu. You'll find plenty of choices, complemented by our knowledgeable and attentive staff of professionals who are committed to creating a successful event for you and your guests. Working luncheons can be served in the meeting rooms or we can serve lunch in our beautiful restaurant area, which can be closed to the public to accommodate your event.

If you have any questions, please do not hesitate to reach out to one of our knowledgeable sales & catering team members.

Warm Regards,

Emily Renn

Director of Sales & Catering



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POLICIES



Beverage Service

The hotel is responsible for the administration of the sale and service of alcoholic beverages in accordance with the Minnesota State Liquor Commission's regulations. Therefore, in compliance with state law, all liquor, wine and beer must be supplied and served by the Hotel.

Menu Selection

All food and beverage items served at the hotel must be supplied by the hotel. No banquet food is allowed to leave the area it is served in. The enclosed menus for your consideration are our standard suggested menus. Our Chef's welcome the opportunity to design a menu to suit your particular needs or budget. The only outside food that is allowed is a bakery cake for weddings or birthdays.

Multiple Entrees

If two or more entrees are requested, the following stipulations will apply: 1) If there is a price difference between the two entrees, the higher price will prevail for ALL entrees. 2) We require some form of entrée indication for guests upon seating i.e. colored ticket.

Event Room Assignment & Rental

Event rooms are assigned in accordance with the anticipated attendance and set-up agreements. Revisions in attendance and/or set-up requirements may necessitate reassignment to a more suitable function room. Our schedule of room rental fees is contingent upon factors pertaining to total food and beverage purchased

Guarantees

It is necessary that we are in receipt of menu selection, meeting room set-up requirements and any arrangements no later than 15 days prior to the functions. We require a 72-hour guarantee of the number of people who will be in attendance for all food and beverage functions. Your guarantee serves as the minimum number billed for your event.

Cancellations

Cancellation of any event less than 14 working days prior to the event will be subject to a cancellation fee.

Payment

Advance payment or credit card guarantee is required.

AUDIO VISUAL & MISC. FEES



Audio/Visual Equipment Prices

- ❖ Flip chart Package: 1 Easel, 1 Pad, 2 Markers - \$20.00/day
- ❖ Lapel Microphone - \$60.00 / day
- ❖ LCD Projector - \$75.00 / day
- ❖ Speaker Phone - \$25.00 / day
- ❖ Podium – Complimentary
- ❖ 8 Foot Projector Screen – Complimentary



BREAKFAST BARS

Starting your morning off right...



Classic Continental Bar **\$9.95** per person

Fresh cut Fruit Display, Assorted Breakfast Pastries, Assortment of Juice, Fresh Brewed Coffee, Decaf and Hot Tea.

All American Breakfast Bar **\$14.95** per person

Fluffy Scrambled Eggs, Crisp Strips of Bacon, Sausage, Seasoned Breakfast Potatoes, Assorted Pastries, Fresh cut Fruit Display, with an assortment of Juice, Coffee, Decaf, and Hot Tea.

Garden Inn Healthy Breakfast Bar **\$10.95** per person

Fresh cut Fruit Display, Granola Bars, English Muffins with Peanut Butter, Yogurt, Your Choice of Hard Boiled Eggs or Oatmeal, with an assortment of Juice, Coffee, Decaf and Hot Tea.



LIMITED LUNCH MENU

Up to 15 people

\$16.95 per person

Every option is served with Chef's Choice of Dessert and Bottled Water or Canned Soda

Choose One:

Smoked Turkey & Cheddar

Shaved Smoked Turkey and Cheddar Cheese on Ciabatta Roll, Served with French Fries and Garnished with Fresh Fruit

Buffalo Chicken Wrap

Chicken Strips Marinated in Buffalo Sauce, Shredded Lettuce, Chopped Celery, Shredded Carrots, Mixed with Blue Cheese Salad Dressing Wrapped in a Spinach Tortilla. Served with French Fries and Garnished with Fresh Fruit

Chicken Caesar Wrap

Chicken Strips, Romaine Lettuce, Tomatoes and Creamy Caesar Dressing Wrapped in a Spinach Tortilla. Served with French Fries and Garnished with Fresh Fruit

Mobley Burger

Conrad Hilton's Steakhouse Burger, Char-Broiled with Melted Cheese on a Rustic Roll. Served with Kettle Chips and Cup of Fresh Fruit

Pesto Chicken Sandwich

Pesto-Grilled Chicken Breast, Shaved Parmesan, Tomatoes, Wilted Spinach and Garlic Aioli on Ciabatta Roll

Prairie Chop Salad

Mixed Baby Greens topped with Chicken Breast, Apples, Dried Cherries, Craisins, Blue Cheese, Red Onions, Candied Walnuts and Topped with Apple Cider Vinaigrette

Fiesta Chicken Cob Salad

Mixed Greens, Grilled Chicken, Avocado, Tomato, Black Olives, Apple-Wood Bacon, Red Onion, Cheddar Jack Cheese and Hard Cooed Eggs tossed in Chipotle Ranch Dressing



LUNCH BARS

Minimum of 15 people for a Lunch Bar (\$50 Labor Fee will be applied if under)
All lunch bars can be ordered for a dinner buffet for an additional \$4.00 per person

Deli Bar **\$17.95** per person

Smoked Turkey, Shaved Ham and Roast Beef
Assortment of Breads
Cheddar, Swiss and Pepper Jack Cheeses
Tomatoes, Lettuce, Onions, Pickles, Mayonnaise and
Gourmet Mustard
Tossed Garden Salad with Assorted Dressings

CHOICE OF ONE:

Pasta Salad, Potato Salad or Coleslaw

Kettle Chips
Chef's Choice of Dessert
House-Brewed Iced Tea, Ice Water

Backyard BBQ Bar **\$21.95** per person

CHOICE OF TWO:

Herb Roasted Chicken, Fried Chicken, BBQ Beef or BBQ
Pulled Pork

CHOICE OF ONE:

Coleslaw, Pasta Salad or Potato Salad

Tossed Garden Salad with Assorted Dressing
Cheesy Potatoes & Baked Beans
Served with Chef's Choice Dessert
House-Brewed Iced Tea, Ice Water

Burger & Brat Bar **\$20.95** per person

½ pound All Beef Hamburger Patties & Brats
Hamburger & Brat Buns

CHOICE OF ONE:

Pasta Salad, Potato Salad or Coleslaw

Assorted Cheeses
Tomato, Lettuce, Onions, Pickles, Mayonnaise, Sauerkraut
Ketchup & Mustard
Tossed Garden Salad with Assorted Dressings
Kettle Chips & Baked Beans
Chef's Choice Dessert
House-Brewed Iced Tea, Ice Water



LUNCH BARS CONTINUED



Baked Potato Bar **\$11.95** per person

Large Baked Potatoes or Mashed
 Steamed Broccoli, Bacon Bits, Diced Chicken Breast,
 Cottage Cheese, Cheese, Sour Cream & Butter
 Tossed Garden Salad with Assorted Dressings
 Chef's Choice Dessert
 House Brewed Iced Tea & Ice Water

Pizza Bar **\$16.95** per person

Assorted Pizzas
 Tossed Garden Salad with Assorted Dressings
 Garlic Bread Sticks
 Chef's Choice Dessert
 House Brewed Iced Tea & Ice Water

Taste of the Orient Bar **\$22.95** per person

Beef Teriyaki and Chicken Stir Fry
 Fried Rice
 Tossed Salad with Assorted Dressings

CHOICE OF ONE:

Egg Rolls or Cream Cheese Wontons with Sweet n Sour Sauce

Chef's Choice Dessert
 House Brewed Iced Tea & Ice Water

Tater Tot Hotdish Bar **\$16.95** per person

Minnesota Tater Tot Hotdish
 Chef's Choice Seasoned Vegetable
 Tossed Garden Salad with Assorted Dressings
 Dinner Rolls with Butter
 Chef's Choice Dessert
 House Brewed Iced Tea & Ice Water

LUNCH BARS CONTINUED

Pasta Bar

\$18.95 per person

Fettuccine & Penne Pasta
Alfredo & Marinara Sauce
Sliced Italian Grilled Chicken Breast
Caesar Salad
Breadsticks
Chef's Choice Dessert
House-Brewed Iced Tea & Ice Water



Meat Loaf Bar

\$19.95 per person

Homemade Meat Loaf, Mashed Potatoes with Gravy
Chef's Choice of Seasoned Vegetable
Tossed Garden Salad with Assorted Dressing
Chef's Choice Dessert
House-Brewed Iced Tea & Ice Water

South of the Border Bar

\$20.95 per person

CHOICE OF TWO:

Beef or Chicken Fajitas, Ground Turkey or Ground Beef
Taco Meat

Salsa, Guacamole, Sour Cream, Shredded Cheddar Cheese,
Shredded Lettuce, Jalapenos, Black Olives, Diced Tomatoes
and Chopped Onion
Spanish Rice & Refried Beans
Tossed Garden Salad with Assorted of Dressings
Warm Tortillas & Tortilla Chips
Chef's Choice Dessert
House-Brewed Iced Tea & Ice Water



GRAND DINNER BUFFET

Groups of 20 people or less will be assessed a \$50 labor fee.



Two Entrée Buffet - \$28.95
Three Entrée Buffet - \$33.95

Entrée Choices

(Minimum 20 people)

Pecan Crusted Chicken Breast
Chicken Cordon Bleu
Herb Baked Chicken
Roasted Turkey
Sliced Roast Beef
Stuffed Roasted Pork Loin
Beef or Vegetable Lasagna

Select One Starch:

Garlic Mashed Potatoes
Steamed Red Potatoes with Butter and Parsley
Cheesy Potatoes
Jasmine Rice Pilaf
Quinoa

Select One Vegetable:

California Blend
Steamed Broccoli
Green Beans Almandine
Glazed Carrots
Calico Corn

Grand Buffet To Include

Tossed Garden Salad and Assorted Dressings
Dinner Rolls with Butter
Chef's Choice of Dessert
Coffee, Iced Tea & Water

**Special dietary restrictions and requests can be accommodated. Speak with your sales professional for more details & pricing .



BREAKS & SNACKS

It's break time...

***The Executive Coffee Break – All Day Break \$15.95 per person**

Begin your morning with Assorted Pastries, Fresh Fruit Display, Assorted Juices, Coffee, Decaf and Hot Tea.

Mid-Morning a refresh of the Coffee and Tea will be done

Mid-Afternoon - Fresh Baked Cookies served with Assorted Sodas, Milk (2% & Skim) and a refresh on Coffee and Tea

Veggie Delight Break \$9.95 per person

Fresh Vegetable Display with Vegetable Dip, Cheese & Crackers, Assorted Sodas and Bottled Water.

Sweet 'n Salty Break \$6.95 per person

Assorted Cookies, Trail Mix, Snack Mix, Whole Fruit, Assorted Sodas and Bottled Water.

Grandma's Cookie Break \$7.95 per person

Home Baked Cookies, Assorted Sodas, Bottled Water, 2% and Skim Milk.(2% & Skim)

Concession Stand Break \$9.95 per person

Warm Soft Pretzels Served with Gourmet Mustard and Warm Cheese Dip, Popcorn Medley, Candy Station, Assorted Sodas and Bottled Water

Healthy Choice Break \$7.95 per person

Assorted Laughing Cow Light Cheeses, Assorted Crackers, Sliced Seasonal Fruit, Seasoned Almonds, Regular & Decaf Coffee, Tea, Bottled Water

Fiesta Break \$8.95 per person

Tortilla Chips with Warm Nacho Cheese, Salsa, Guacamole, Sour Cream, Jalapenos, Black Olives, Onions, Assorted Sodas & Bottled Water

*Add Ground Hamburger or Shredded Chicken for additional \$2.50 per person.



APPETIZERS



COLD APPETIZERS

per 50 pieces

Tomato Bruschetta	\$65
Deviled Eggs	\$75
Silver Dollar Sandwiches (Ham & Turkey)	\$125
**Shrimp Cocktail Display with Cocktail Sauce	\$175
Caprese Skewers	\$150
Vegetable Display	\$100
Fruit Display	\$125
Meat & Cheese Display	\$150
Chips & Salsa	\$3.00 per person



HOT APPETIZERS

per 50 pieces

Chicken Wings with Choice of Sauces (Buffalo, Sweet Chili Lime, BBQ or Teriyaki)	\$125
Stuffed Mushrooms	\$110
BBQ or Swedish Meatballs	\$80
Egg Rolls	\$100
Fried Mac & Cheese Bites	\$65
Chicken Tenders served with Choice of Sauces (Buffalo, Sweet Chili Lime, BBQ or Teriyaki)	\$100
Coconut or Buffalo Shrimp	\$175
Beef or Pulled Pork Sliders	\$150



**Pricing fluctuates with the current market value. Ask for more details.



A LA CARTE REFRESHMENTS



A LA CARTE REFRESHMENT SELECTIONS

Coffee	\$34.95 per gal
Hot Tea	\$14.95 per gal
House-Brewed Iced Tea	\$14.95 per gal
*Assorted Sodas	\$3.00 each
*Bottled water	\$3.00 each
*Energy Drinks	\$5.00 each
*Assorted Bottled Juices	\$3.00 each
*Individual Assorted Yogurts	\$3.00 each
Fresh Fruit Display	\$3.00 per person
Assorted Bagels w/ Cream Cheese	\$27.00 per doz
Assorted Pastries	\$27.00 per doz
Home Baked Cookies	\$18.95 per doz
Brownies	\$18.95 per doz

**Charged on Consumption*



SPIRIT MENU

ALCOHOLIC BEVERAGES

A \$150 Bartender Fee will apply for cash bar sales that do not exceed \$200. A Bartender Fee of \$100 applies to all Hosted Bars

House Cocktails	\$6 each
Premium Cocktails	\$8 each
Domestic Beers	\$5 per bottle
Premium Beers	\$7 per bottle
House Wines	\$7 per glass
Premium Wines	\$8 per glass

MISCELLANEOUS

Champagne Punch	\$50 per gallon
Mimosa Punch	\$50 per gallon
House Champagne	\$27 per bottle

Please ask Sales Manager for full wine list & current market pricing

