



A LETTER FROM OUR WEDDING PROFESSIONAL

Dear Guest,

Special occasions don't happen very often; that's what makes them special! So when that big day comes, you want to celebrate. At Hilton Garden Inn we know how important your celebrations and get-togethers really are, and we know how to make them rewarding and memorable.

Please take a moment to look over our wedding 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. Congratulations on your special occasion. And welcome to Hilton Garden Inn!

John Gleason

Sales Manager



W E D D I N G A M E N I T I E S

Congratulations on your engagement!

All the following amenities are included at no additional cost by hosting your wedding reception with us, with one of the following two packages:

Gold or Diamond:

- Wedding Suite for Bride & Groom for the night of the reception
- Cocktail Hour (First hour of Event) Domestic Beer, Wine,
 Soda and Hors D' Oeuvres
- Special sleeping room rates for your out of town guests
- 20% Discount on your Rehearsal Dinner
- Bottle of champagne in your wedding suite
- Champagne toast for all your guests during dinner
- Breakfast for Bride & Groom the morning after your reception in our Garden Grille Restaurant
- Skirted head table on risers with tulle, lights and drapery lights behind
- Ceiling Lanterns throughout room
- Mirrors & 3 votive candles for each table's centerpiece
- Dance floor
- Cake cutting service
- Skirted cake table, gift table and DJ table
- Guest book table & skirted place card table
- 60" round tables seating 8 people with white linen tablecloths & napkins
- China, glassware, and silverware
- Wedding menu tasting for up to 4 people
- Banquet Supervisor for entire evening to ensure a flawless experience

A 20 % service charge and 9.25% sales tax will be added to all food and beverage arrangements



GOLD PRESENTATION

\$29 per person

Cocktails & Hors D' Oeuvres Reception (60 minutes of service)

- Toasted Ravioli
- BBQ Meatballs
- First Hour Domestic Bottled Beer, Select Wine and Soft Drinks

Plated Entrée (choose two)

- Chicken Marsala
- Sliced Roast Sirloin of Beef
- Apple Bourbon Pork Loin
- Tilapia Topped with a Mango Salsa

Each entrée is served with:

- Dinner Rolls with Whipped Butter
- Hilton Signature Salad with 2 Dressings
- Chefs Selection of Potato and Market Vegetables will accompany each entrée
- Freshly Brewed Coffee, Hot Tea, and Water



^{*}Special Dietary Options Available

^{*}Kids Menu (Ages 2-12)

^{*}All plated meals will require a place card per each guest indicating their meal selection

DIAMOND PRESENTATION

\$35 per person

Cocktails & Hors D' Oeuvres Reception (60 minutes of service)

- Vegetable Spring Rolls
- Bacon Wrapped Water Chestnuts
- Caprese Kabobs
- First Hour Domestic Bottled Beer, Select Wine and Soft Drinks

Plated Entrée (choose two)

- Individual Beef Wellingtons
- Baked Salmon with a Lemon Dill Cream Sauce
- Pan Roasted Cognac Chicken Topped with a Sage and Prosciutto Cream Sauce
- Stuffed Pork Loin with Bacon & Green Apple Stuffing

Each entrée is served with:

- Dinner Rolls with Whipped Butter
- Hilton Signature Salad with 2 Dressings
- Chefs Selection of Potato and Market Vegetables will accompany each entrée
- Freshly Brewed Coffee, Hot Tea, and Water





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BEVERAGE SELECTIONS





**The hotel is the sole alcoholic beverage licensee on premises. It is subject to the regulations of State Alcoholic Beverage Control Commission. Violations of these regulations may jeopardize the hotel's license. Our policy prohibits the service of alcoholic beverages not purchased from or regulated by the hotel. No outside alcoholic beverages may be consumed in the banquet rooms or public areas and the hotel reserves the right to confiscate any outside alcoholic beverages brought into these areas. We reserve the right to decline service of alcohol for the safety of our guests.

HOSTED BAR/PACKAGE PRICING HOSTED BAR PRICING

Charges are on a per drink basis for continuous bar service

Soft Drinks	\$1.75
Domestic Bottled Beer	\$3.75
Select Wine	\$6.75
Premium Brand Cocktails	\$7.75
Bottles of house wine during dinner service	\$29 per bottle
Bottles of house champagne during dinner service	\$28 per bottle

CASH BAR PRICING

Charges are on a per drink basis for continuous bar service

Soft Drinks	\$2
Domestic Bottled Beer	\$4
Select Wine	\$7
Premium Brand Cocktails	\$8

**A \$100 bartender fee is applied for all private bars set up in the meeting space. This provides continuous bar service for up to 5 hours from the start of the event. An additional \$50 per hour bartender fee for each hour after the initial 5 hours will be charged. The additional hourly bartender fee will be waived if the bar reaches \$150 per each additional hour opened.

A 20 % service charge and 9.25% sales tax will be added to all food and beverage arrangements.



DÉCOR, LINENS & LIGHTING

DÉCOR

Chargers	\$1 per Charger	
Hurricane with rock & candle	\$6 per Table	
Silver chandelier trio	\$50 per Event	
Ceiling draping	\$400 per Section	
UPLIGHTING		
• Full Room Up lighting	\$480 per Event	
• Individual Wired Fixture	\$40 per Fixture	

LINENS

Polyester color napkins	\$1 Each	
Table runners	\$5 Each	
 For solid colors in satin or organza fabric 		
• 54" satin fabric overlay	\$5 Each	
• 72" satin fabric overlay	\$8 Each	
Full satin cake table overlay	\$10 Each	
Full organza cake table overlay	\$11 Each	
Chair cover with sash	\$6 Each	
Self-Tie chair covers	\$6 Each	





