HOLIDAY CATERING MENU



1309 West Rancho Vista Blvd • Palmdale, CA 93551 1-661-998-2000 • www.palmdale.hgi.com

HAPPY HOLIDAYS

Dear Guest,

Special occasions, big meetings, celebrations—at Hilton Garden Inn Palmdale we know how important they are, and we know how to make them rewarding and memorable.

Please take a moment to look over our catering 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.

Thanks for making us a part of your plans. And welcome to Hilton Garden Inn Palmdale!

Efrain David Director of Sales





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ROOM RENTAL & EVENT AMENITIES



Constellation Ballroom 700.00

All of the following amenities are included for hosting your reception with us:

Special Group Rates
Personalized Group Web Page
Customized Dance Floor
White or Black Linen Table Cloths
White or Red Linen Napkins
White or Black Chair Covers
Skirted Gift Table
Skirted Registration Table
No Bar Minimum or Bartender Fee
LCD Projector Screen
Raffle Gifts Storage Room



CATERING PACKAGES: PLATED DINNER SERVICE



Plated Dinner Service includes:

Choice of House Garden, Spinach Salad w/Cranberries and Blue Cheese or Caesar Salad

Assorted Warm Rolls with Butter

Freshly Brewed Coffee and Decaffeinated Coffee, Iced Tea and International Hot Teas

Hot Cocoa Station with Marshmallows and Candy Canes

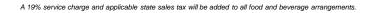
Choice of One Starch Accompaniment

Choice of One Vegetable

Choice of One Dessert

Your Choice of Two of the following Entrees: Lemon Herb Roasted Chicken Breast Chicken Piccata Chicken Cordon Bleu Beef Tenderloin with Mushroom and Port Wine Sauce Honey Baked ham with Raisin and Maple Sauce Beef Bourguignon Roasted Turkey with Brown Gravy Turkey Breast with Cranberry –Orange Glaze Smoky Maple-Glazed Turkey Breast

27.95 per person







CATERING PACKAGES: DINNER BUFFET SERVICE

Dinner Buffet Service Includes:

Choice of House Garden, Spinach Salad w/Cranberries and Blue Cheese or Caesar Salad

Assorted Warm Rolls with Butter

Freshly Brewed Coffee and Decaffeinated Coffee, Iced Tea and International Hot Teas

Choice of One Starch Accompaniment

Choice of One Vegetable

Choice of One Dessert

Your Choice of Two of the Following Entrees: *Lemon Herb Roasted Chicken Breast Chicken Piccata BBQ Pork Chops Beef Tenderloin with Mushroom and Port Wine Sauce Honey Baked ham with Raisin and Maple Sauce Beef Bourguignon Roasted Turkey with Brown Gravy Turkey Breast with Cranberry –Orange Glaze Smoky Maple-Glazed Turkey Breast*

30.95 per person







CATERING PACKAGES: LUNCHEON BUFFET

Luncheon Buffets include Freshly Brewed Coffee, Decaffeinated Coffee, International Teas and Iced Tea, and Chef's Selected Dessert (*Minimum of 20 Guests*)







A 19% service charge and applicable state sales tax will be added to all food and beverage arrangements.

Home-Style Meatloaf

16.95 per person

Soup of the Day Tossed Garden Salad and Garlic Croutons with Ranch Dressing and Italian Vinaigrette Meatloaf with Home-style Gravy Mashed Potatoes and Gravy Macaroni & Cheese Carrots and Green Beans

Chili Buffet 17.95 per person Tossed Green Salad Beef Red Chili Vegetarian Green or Red Chili Accompanied By: Cheddar Cheese, Onions, Green Onions, and Hot Sauces Corn Bread Squares Fruit Salad

The Traditional19.95 per personTossed Garden SaladSliced Turkey with GravySliced Turkey with GravyHoney Baked Ham with Raisin & Maple SauceCornbread StuffingCandied Yams or Mashed Potatoes & GravySweet Corn KernelsWarm Rolls with Butter



ACCOMPANIMENTS



Side Selection (Choice of One)

Potato Salad Macaroni Salad Macaroni and Cheese Potatoes Au Gratin Baked Sweet Potato with Honey-lime Butter Garlic Mashed Potatoes or Mashed Potatoes with Gravy

Candied Yams Apple

Cornbread Stuffing with Brown Gravy

Sweet Corn Bread Muffins

Sweet (or Spicy) Corn on the Cob

Vegetables (Choice of One)

Seasonal Veggies (Zucchini/Crook Neck/Carrot/Red Bell/Broccoli)

Sauté of Zucchini and Tomato

Green Beans Almandine

Asparagus and Red Bell Pepper



DESSERT

(CHOICE OF ONE)

Apple/Cherry/Blueberry Cobbler (Please choose one fruit)

Apple/Cherry/Blueberry a la Mode (Please choose one fruit)

Spiced Carrot Cake

Cheesecake with Cranberry & White Chocolate

Cheesecake with Peppermint Sauce

Banana Cream Pie

Pumpkin Pie

Sweet Potato Pie







BAR PRICING LIST

Well Brands	8.00
Call Brands	8.50
Top Shelf Brands	10.50
Top Shelf Premium Brands	11.50
Domestic Beer	5.50
Premium / Import Beer	6.50
House Wine	6.50
Premium Wine	8.00 & up
House Sparkling Wine	26.00 /btl
Sparkling Apple Cider	15.00 /btl
Assorted Soda / Bottled Water	2.50



A 19% service charge and applicable state sales tax will be added to all food and beverage arrangements.



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AUDIO VISUAL

Audio Small Audio System and Lectern (2 Speakers and 1 microphone) Large Audio System and Lectern

Speaker	phones

Speakerphone	75.00
IP Conference Phone/Saucer	150.00

(4 Speakers and 2 microphones)

Portable Screens

8" Tripod Screen	50.00
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Microphones

Wireless Handheld Microphone	65.00
Wired Microphone with Floor Stand	65.00
Podium with Microphone	75.00
Audio Patch	45.00

We offer complimentary Wi-Fi Access in all Meeting Rooms.

Presentation Aids

Whiteboard with Assorted Mar	kers 25.00
Flipchart Easel w/Paper & Markers 28	
Laser Pointer	10.00
AV Cart & Extension Cords	Complimentary
Podium	Complimentary

LCD

150.00

250.00

TV/DVD Player (VCR)	75.00
LCD Projector*	175.00
Multimedia LCD Projector	200.00

*Due to changing LCD Technology, projection equipment may change. Please call to confirm current equipment & prices.

Labor

Setup Charge

100.00

Additional Equipment is Available Upon Request. All Rates Quoted are Daily Rates





Availability

11:00 AM – 4:00 PM for Daytime Events 6:00 PM – 11:30 PM for Evening Events

Banquet rooms are to be vacated at the contracted closing time. Should you wish for more than the allotted time, your event will be charged an additional hourly fee. The hourly fees are as follows:

Constellation Ballroom - \$250.00 per additional hour*

Room Capacity

Constellation Ballroom – Minimum of 30 guests Maximum of 170 guests



Deposits and Payments

A 30% Deposit is due when booking your event. The initial deposit reserves the banquet room, date and time and will be applied to the final bill. The estimated remaining balance is due no later than 7 business days prior to the event. If the payment of the remaining estimated balance is via cash or check an additional 20% will be required to cover any last minute additions.

Service Charge and Sales Tax

Service Charges and sales tax will be added the cost of all food and beverages and applicable miscellaneous charges. The service charge of 19% and sales tax of 9.50% is subject to change without notice.



* Advance Notice Required



Guarantee

The minimum number of guests guaranteed will be determined at the time the event is booked. This will be considered your minimum financial guarantee. Your final guarantee must be confirmed seven days prior to the event. The final guarantee is not subject to reduction within 72 hours of the event. This amount will be charged even if a lower number of guests should attend.

Menu selections are required 15 days prior to the event.

Cancellation Policy

The non-refundable deposit will be used as a cancellation fee for any event cancelled after a deposit has been made. Events that are cancelled within 30 days prior to the event will be subject to 80% of the estimated charges.

Corkage Fees

If Wine, Champagne or Sparkling Cider be brought into the Hotel, there is a corkage fee of \$10.00++ per bottle. The bottles must be provided to the hotel 24 hours prior to the event. Wine, Champagne or Sparkling Cider must be poured by our staff and not left on the tables **No other beverages may be brought into the Hotel.**











Decorations

The Hotel does not permit any items to be affixed to the walls, floors or ceilings. Any decorations incorporating candles must be approved by the Hotel's catering department.

Linen

The Hotel provides white or ivory linens and/or white/ivory napkins. Specialty linens are available at an additional charge. Please consult with our catering department for inventory and pricing.

Flowers

Floral arrangements may be delivered one and a half hour prior to your event. The florist is responsible for the set up and removal.

Cake

Cakes may be delivered one and a half hour prior to your event. The Bakery is responsible for any necessary set up or decorating of the cake. The Hotel will provide the cake cutting.

Vendors

Any outside vendors such as a D.J. must contact the catering department 72 hours prior to the event. Set up may be done one and a half hour prior to your event.

Policies

The Following are some of the policies we require and encourage our guests to observe:

The Hotel reserves the right to have control over the volume levels of your event. All music functions must end by 11:30pm.

The Hotel is not responsible for any lost, stolen or damaged items left in the hotel prior to, during or following your event.

Due to health standards and insurance liabilities, the Hotel does not allow any food & beverage to be brought in or removed from the banquet rooms.

