SOCIAL EVENTS CATERING MENU





CONGRATULATIONS

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 Palmdale 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 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. Congratulations on your special occasion and welcome to Hilton Garden Inn Palmdale!

Efrain David

Director of Sales



EVENT AMENITIES



Constellation Ballroom - \$700.00

All of the following amenities are included, at no additional cost, for hosting your reception with us:

- ◆ Special Group Rates for Out of Town Guests
- ◆ Personalized Group Web Page
- ♦ Customized Dance Floor
- ♦ Skirted Head Table
- ♦ White Linen or Black Table Cloths
- ♦ White or Choice of Colored Linen Napkins
- ♦ White or Black Chair Covers
- ◆ Skirted Cake Table
- ♦ Cake Cutting Service
- ◆ Skirted Guest Book Table & Place Card Table
- ♦ Skirted Gift Table
- ♦ No Bar Minimum or Bartender Fee
- ♦ Gift Room for Overnight Storage
- ♦ Changing Room



CATERING PACKAGES



The Celebration

Plated Service \$30.95 per person

Buffet Service \$34.95 per person

Assorted Cheese & Seasonal Fruit Display

Fruit Punch or Lemonade Bowl

Dinner Service includes:

Choice of Salad: House Garden or Caesar Salad

Assorted Warm Rolls with Butter

Freshly Brewed Coffee (Caffeinated &

Decaffeinated)

Iced Tea & International Hot Teas

Choice of Starch Accompaniment

Choice of Market Fresh Vegetables

Your Choice of Two of the Following Entrees:

Chicken Marsala

Chicken Picatta

Lemon Herb Chicken

Chicken Cordon Bleu

Beef Bourguignon

Roasted Tri-Tip

Shoulder Loins of Beef

Grilled Salmon



CATERING PACKAGES

Cheers to You

Plated Service \$40.95 per person

Buffet Service \$44.95 per person

Sparkling Wine & Sparkling Cider Toast Assorted Cheese & Seasonal Fruit Display

Fruit Punch or Lemonade Bowl

Dinner Service includes:

Choice of House Garden or Caesar Salad

Assorted Warm Rolls with Butter

Freshly Brewed Coffee (Caffeinated &

Decaffeinated)

Iced Tea & International Hot Teas

Choice of Starch Accompaniment

Choice of Market Fresh Vegetables

Your Choice of Two of the Following Entrees:

Gorgonzola Stuffed Chicken

Chicken Picatta

Chicken Cordon Bleu

Slow Roasted Prime Rib

Roasted Sirloin with Mushroom Demi Glaze

Beef Kabobs with Pineapple Plum Sauce

Macadamia Crusted Mahi Mahi

Chocolate Fantasy Display

Milk Chocolate Fountain with Assorted Fresh Fruit, Pound Cake, Marshmallows, Pretzels, Rice Crispy

Treats and Whipped Cream





CATERING PACKAGES

The Grand Gala

Plated Service \$50.95 per person

Buffet Service \$54.95 per person

Sparkling Wine & Sparkling Cider Toast
Assorted Cheese & Seasonal Fruit Display
Fruit Punch or Lemonade Bowl
Your Choice of Two of the Following Hors d
'Oeuvres:

Swedish Meatballs

Coconut Fried Shrimp

Sausage and Cheese Stuffed Mushroom Caps

Cucumber Crowns with Crabmeat Salad

Boneless Buffalo Chicken Strips

Dinner Service includes:

Decaffeinated)

Choice of House Garden or Caesar Salad Assorted Warm Rolls with Butter Freshly Brewed Coffee (Caffeinated &

Iced Tea & International Hot Teas

Choice of Starch Accompaniment

Choice of Market Fresh Vegetables

Your Choice of Two of the Following Entrees:

Chicken Florentine

Chicken Wellington

Bone in Orange Bourbon Glazed Chicken

Charbroiled Filet Mignon

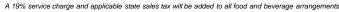
Roasted Sirloin with Mushroom Demi Glaze

Beef Kabobs with Pineapple Plum Sauce

Macadamia Crusted Mahi Mahi

Roasted Pork Loin







CATERING PACKAGES



Kid's Entrées (10 & under)

Plated Service \$21.95 per person

Your Choice of One Appetizer:

Fresh Fruit Cup

Caesar Salad

Tossed Garden Salad

Mozzarella Sticks with Marinara Sauce



Your Choice of One of the Following Entrees:

* Chicken Fingers with French Fries & BBQ Sauce

* Chicken Fajita Quesadilla Filled with Chicken, Caramelized Onions, Roasted Peppers, Cheddar Cheese, & Pico de Gallo

* Macaroni & Cheese served with Tater Tots

* Hamburger served with French Fries

* Grilled Hot Dog served with French Fries

Dinner Entrée includes Choice of the following Beverages: Lemonade, Apple Juice, or Milk.



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

VEGETARIAN ENTRÉES







Eggplant Parmesan with Penne over Marinara

Grilled Polenta
with Sauté of Spinach & Zucchini
topped with Portobello Sauce

Twice Baked Potato Fajita Style

Vegetable Risotto with Saffron & Wakame

Eggplant Ratatouille

Leek & Corn Stuffed Peppers with Rice Pilaf



ACCOMPANIMENTS







Potato Salad
Cucumber Salad
Cole Slaw
Roasted Butternut Squash
Sautéed Zucchini & Squash
Candied Carrots
Green Beans Almandine
Sautéed Asparagus
Seasonal Steamed Vegetables
Garlic Parmesan Roasted Brussels Sprout
Scalloped Potatoes
Oven Roasted Red Potatoes
Garlic & Parmesan Mashed Potatoes
Candied Mashed Sweet Potatoes
Spanish, Wild or White Rice





BAR PRICING LIST Per Drink Bar

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





AUDIO VISUAL

Audio		Presentation Aids	
Small Audio System and Lectern	150.00	Whiteboard with Assorted Ma	rkers 25.00
(2 Speakers and 1 microphone)		Flipchart Easel w/Paper & Ma	rkers 25.00
Large Audio System and Lectern (4 Speakers and 2 microphones)	250.00	Laser Pointer	10.00
(4 эреакегз ана 2 писторнонез)		AV Cart & Extension Cords	Complimentary
Speakerphones		Podium	Complimentary
Speakerphone	75.00	LCD	
IP Conference Phone/Saucer	150.00	LCD	
		TV/DVD Player (VCR)	75.00
Portable Screens		LCD Projector*	175.00
8" Tripod Screen	50.00	Multimedia LCD Projector	200.00
Microphones		*Due to changing LCD Technology, projection equipment may change. Please call to confirm current equipment & prices.	
Wireless Handheld Microphone	65.00		
Wired Microphone with Floor Stand	65.00	Labor	

65.00

75.00

45.00

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

Wired Microphone with Floor Stand

Podium with Microphone

Audio Patch

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

100.00



Setup Charge



Availability

11:00 AM – 4:00 PM for Daytime Events 6:00 PM – 11:00 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.**











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

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 standard color linens and/or standard color 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 11:00pm.

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.

