

weddings

The Hilton Garden Inn Fairfield presents our 2019 Wedding Package. Let our wedding experts guide you in planning a successful reception of up to 350 guests. Our award-winning Culinary Team led by Chef Peter Garcia will create a unique and exciting experience sure to satisfy your palate.



Hilton Garden Inn Fairfield
2200 Gateway Court
Fairfield, CA 94533
707.426.6900
www.hgi.com

All packages include the following:

Arrival Reception with Fruit Punch Fountain and Passed Hors d'oeuvres

Two Course Plated Meal or Buffet

Wine with Dinner

Manager's selection to compliment your meal

One Bottle of White Wine and One Bottle of Red Wine per Table

Traditional Champagne Toast

Ceremonial Cake Cutting and Service

Coffee Service

Our Wedding Package also includes set-up and break-down, house linen, tableware, glassware, candle centerpieces, dance floor, staging and head table

hand passed hors d'oeuvres

Select Two of the Following Hors d'Oeuvres

SERVED WARM

House Made Meatballs

Assorted Petite Quiche

Scallops wrapped with Bacon

Mushrooms Stuffed with Sausage

Chicken Satay with Thai Peanut Sauce

Pear & Brie in Brioche

Crispy Coconut Prawns

Coconut Chicken Bites

Pot Stickers with Ginger Pork

Vegetarian Crispy Spring Rolls

SERVED CHILLED

Curried Chicken Salad on Sourdough Crostini

Cucumber Rounds with Bay Shrimp & Dill Cream Sauce

Smoked Salmon w/Dill Cream on Rye Toast

Fresh Buffalo Mozzarella, Tomato and Basil on Sourdough Crouton

Belgian Endive with Bleu Cheese and Pine Nuts

two course plated dinner

SALADS

TRADITIONAL CAESAR SALAD

With Shaved Parmesan Cheese & House Made Crouton

THE HOUSE SALAD

Mixed Greens, with Tomato, Red Onion, Feta Cheese, Cucumber & Cranberries

Dressings

select one

Buttermilk Ranch
Blue Cheese
Creamy Mustard

Raspberry Vinaigrette
Creamy Caesar
Thousand Island

Asian Sesame
Traditional Italian
Balsamic Vinaigrette

SPECIALTY SALADS

add \$2 per guest

The Hilton Salad

Mixed Greens, Cucumber Wrap, Garnished with Tomato, Candied Walnuts & Blue Cheese Crumbles

Hearts of Romaine

Blue Cheese Crumbles, Cherry Tomato and Balsamic Vinaigrette

Spinach Salad

Baby Spinach, Red Onions, Dried Cranberries, Bacon Crumbles & Feta Cheese
With Raspberry Vinaigrette

dinner entrées

Entrées include Mixed Green Salad, Rolls & Butter, Starch, Seasonal Vegetables.

Select a Maximum of Two Entrées, the Higher Price will be charged for both entrees; a third Vegetarian Option may be added.

poultry

Seared Chicken Champagne
Creamy Champagne & Chive Sauce
\$50

Stuffed Chicken Breast
Stuffed with Spinach, Mushrooms and
Caramelized Onions & Mushroom Demi-Glace
\$51

seafood

Pan Seared Salmon Filet
Lemon Zest Cream Sauce
\$54

Garlic Prawns
with Scampi Sauce
\$57

Baked Red Snapper
with Lemon Caper Sauce
\$53

Pan Seared Pacific Halibut
with Mango Salsa
\$53

vegetarian

Vegetarian Wellington
Grilled Seasonal Vegetables in a Puff Pastry with a Butternut Squash Puree
\$51

beef

Filet Mignon 8oz.
With Compound Herb Butter
topped with Crispy Onions.
\$57

Grilled Sliced Bistro Filet
Sliced with Wild Mushroom
Demi-Glace & topped with
Crispy Onions
\$53

New York Strip Loin
with Madera Sauce
\$55

mixed grill dinners

select one

Includes: Salad, Chef's Selection of Fresh Vegetables and Starch
Salad, Rolls & Butter, Cake Cutting, and Coffee Service.

PRAWNS & NEW YORK SIRLOIN

Sautéed Prawns
with Scampi Sauce

&

New York Sirloin
with Demi-Glace

\$57

SLICED FILET MIGNON & BACON WRAPPED SCALLOPS

Sliced Filet Mignon
Compound Herb Butter

&

Bacon Wrapped Scallops
with Ginger-Scallion relish

\$58

GRILLED CHICKEN BREAST & SEARED SALMON

Grilled Chicken Breast
with Creamy Tarragon Lemon Sauce

&

Seared Salmon
with Cajun Compound Butter

\$56

GRILLED CHICKEN & SLICED BISTRO FILET

Grilled Chicken Breast
Champagne Chive Sauce

&

Sliced Bistro Filet
with Cognac Peppercorn Sauce

\$55

children's selections

Spaghetti & Meatballs

Traditional Marina Spaghetti & Meatballs
(No Garnish, No Parmesan)

\$18

Macaroni & Cheese

\$18

Chicken Tenders

Three Chicken Tenders
Served with Chef's French Fries

\$18

Children's Price for Buffet

\$21

ICE CREAM SUNDAE BAR

Vanilla Bean Ice Cream with Assorted Toppings, Whipped Cream, Chocolate and Caramel Sauces

\$9 per guest

DELUXE CHOCOLATE FOUNTAIN

Cascading Chocolate Fountain with Assorted Cookies, Sliced Fresh Fruits,
Marshmallows & Pretzels

LARGE (Serves Approximately 100) \$450

dinner buffets

NORTH BEACH

Caesar Salad with Parmesan & Garlic Croutons
Rolls & Butter
Antipasto Platter Selection of Grilled Vegetables, Olives, Pepperoncini, Roasted Peppers.
Sliced Imported Cheeses Mozzarella, Provolone & Asiago
Selection of Italian Charcuterie
Chicken Piccata
Tortellini with Pesto
Herb Roasted Garden Vegetables
Coffee and Hot Tea Service

\$53

GRAND BUFFET

Mixed Greens with assorted Dressings
Rolls & Butter
Seasonal Sautéed Vegetables
Starch – Please Choose two from the following:
Roasted Yukon Potatoes with Olive Oil & Herbs
Garlic Mashed Potatoes
Au Gratin Potatoes
Rice Pilaf with Fresh Herbs

Entrée – Please Choose from the following:
Chef Sliced Filet Mignon with a Mushroom-Cognac Sauce*
Chef Sliced Stuffed with Spinach, Apples & Onion-Mustard Glaze*
Herb Seasoned and Roasted Chicken
Fresh Salmon in a Spicy Citrus Cream Sauce
Coffee and Hot Tea Service

\$60

*a \$150 Chef fee will be applied for each attended entrée

beverage service

charges based on per-drink consumption

HOSTED BAR PRICES

Domestic Beer.....	\$5
Imported & Craft Beer.....	\$6
Glass of House Wine or Champagne.....	\$6.50
Well Brand Liquor.....	\$6
Select Brand Liquor.....	\$7
Premium Liquor.....	\$9
Soft Drinks and Waters.....	\$3.50

CASH BAR PRICES

Domestic Beer.....	\$5.50
Imported & Craft Beer	\$6.50
Glass of House Wine or Champagne.....	\$7
Well Brand Liquor.....	\$6.50
Select Brand Liquor.....	\$7.50
Premium Liquor.....	\$9.50
Soft Drinks and Waters.....	\$3.50

cash bar prices are tax inclusive

Banquet Bars require minimum of \$500 per bar in sales, or a \$100 Bartender fee will apply.

wine list

SPARKLING WINES

Kenwood Yalupa Sparkling NV.....	\$27
Chandon Brut NV.....	\$34
Gloria Ferrer Brut NV.....	\$36
Mumm Napa Brut.....	\$37

WHITE WINES

House Wine.....	\$27
Sauvignon Blanc, Clos Du Bois.....	\$32
Chardonnay, Clos du Bois Sonoma.....	\$32
chardonnay, Francis Coppola Presents.....	\$40
Chardonnay, Beringer Napa.....	\$36

RED WINES

House Wine.....	\$27
Pinot Noir, Mark West.....	\$32
Pinot Noir, Coppola.....	\$42
Merlot, Clos du Bois.....	\$36
Merlot, Markham	\$38
Cabernet Sauvignon, Franciscan Napa.....	\$45
Cabernet Sauvignon, Mt. Veeder Napa.....	\$56
Cabernet Sauvignon Rodney Strong.....	\$45
Zinfandel. Perry Creek.....	\$36

bar packages

Bronze Beverage Package

Soda, Lemonade, Iced Tea

\$8

Silver Bar Package

House Wines

Choice of two Draft Beers

1 Hour **\$12**, 2 Hours **\$14**, 3 Hours **\$16**, 4 Hours **\$18**, 5 Hours **\$21**, 6 Hours **\$24**

Gold Bar Package:

Well and Select Brand Cocktails

House Wines

Choice of 2 Draft Beers

1 Hour **\$16**, 2 Hours **\$20**, 3 Hours **\$24**, 4 Hours **\$28**, 5 Hours **\$32**, 6 Hours **\$36**

Diamond Bar Package:

Well, Call, and Premium brand cocktails

House Wines

Choice of 2 Draft Beers

1 Hour **\$19**, 2 Hours **\$24**, 3 Hours **\$29**, 4 Hours **\$34**, 5 Hours **\$39**, 6 Hours **\$44**

Well Brands

Pinnacle Vodka
Gilbey's Gin
Cruzan Light Rum
Jim Beam Bourbon
Grant's Reserve Scotch
Sauza Silver Tequila
DeKuyper Triple Sec

Select Brands

Effin Vodka
Absolut Vodka
Tanqueray Gin
Jack Daniels Whiskey
Canadian Club Whiskey
Jameson Irish Whiskey
Johnnie Walker Red
Label
Hornitos Reposado
Tequila
Disoranno Amaretto
Kahlua
Midori
Malibu
Baileys
Campari

Premium Brands

Grey Goose Vodka
Ketel One Vodka
Bombay Sapphire Gin
Bulleit Bourbon
Bulleit Rye
Makers Mark Bourbon
Patron Silver Tequila
Courvoisier VS Cognac
Bombay Sapphire Gin
Grand Marnier
Frangelico

House Wines

"Robert Mondavi
Private Selection"
Sauvignon Blanc
Chardonnay
Merlot Cabernet
Sauvignon
Wycliff Brut

Draft Beers

Bud Light
Blue Moon
Firestone 805
Goose Island IPA

Beverage packages must be purchased in consecutive hours. Any substitutions or additions are subject to additional charges. Alcoholic beverage packages are charged per confirmed adult and require a 25 guest minimum.

the fine print

Ceremony Fees

There is a one time reception set up fee of \$500.00 which includes rental of the space and set up of the event. This fee is reduced to \$250.00 on Sundays.

Reception Times

The Hilton Garden Inn Fairfield holds two events per Saturday 10am – 4pm & 6pm – 12am. If you wish to hold your event in between these two times, a rental fee of \$1500.00 will apply. You may choose any six-hour time frame on Sundays. All events must conclude no later than 12:00 midnight.

Meal Tasting

Complimentary taste panels may be arranged for up to (2) people. Tastings are scheduled on availability Tuesday Friday 1:30pm-2:30pm at least one week in advance. Please contact your Catering representative for available dates and times.

Place Cards

Should more than one entrée be served at the wedding, place cards will be required for each guest. The place cards must include the guest's name and entrée choice.

Cake Cutting

Included in package

Children's Meals & Vendor Meals

Special meals for children less than twelve years of age or for vendors are available upon request.

Corkage

Hilton Garden Inn Fairfield agrees to allow outside wine to be served during your Reception for the cost of \$10.00 per 750ml bottle, plus service charge and sales tax.

Agreement of Deposits

A deposit equal to 25% of the estimated banquet charges and a signed Contract will hold your reservation definite, if returned by the specified date. Full prepayment of the estimated charges is due no later than (72) hours (3 business days) prior to the event.

Service Charge and Sales Tax

All prices are subject to 20% Service Charge and 8.38% Sales Tax, unless otherwise noted. Per California State Law, all service charges are taxable.

Guarantees

The final banquet attendance count must be given to the catering manager three business days prior to the wedding. This number is the guarantee and cannot be reduced. In the event that a guarantee is not provided three business days prior to the wedding, the estimated guest count on the function agreement will be the guaranteed number. Final charges are based on the guaranteed banquet attendance number or the actual number of guests, whichever is greater. If more than one entrée selection is to be served the exact count of each entrée is due with the guarantee.

Cancellations

All deposits are non-refundable. Please refer to Contract for Cancellation Terms and Conditions.

Vendors

All outside vendors (i.e. DJ, Band, Photographer, Videographer etc...) must supply the hotel with proof of insurance.

Parking

Parking is available for all guests attending reception and for guests staying overnight at the hotel.