

Wedding Packages

By Hilton Garden Inn Raleigh/Crabtree Valley

These menus are only the beginning of what the talented culinary staff at the Hilton Garden Inn can provide for your celebration. We welcome your thoughts and ideas to create the perfect epicurean experience for you and your guests.

We would be happy to arrange a block of rooms for your guests. We can arrange a negotiated rate for 10 rooms or more.

For additional information and to arrange an appointment please contact our Catering Sales Manager, Megan Delzell at (919) 576-2486 or by email at Megan.Delzell@hilton.com



The Wedding Ceremony



It's Time To Say "I Do"

Whether you're planning an intimate ceremony for twenty or an elaborate affair for 350, we look forward to making this day what your dreams are made of.

Ceremony fees begin at \$1,000.00 and include the following:

*One Hour Ceremony Rehearsal the week of
2-Hour Room Rental for Ceremony & Decor
Hotel Banquet Chairs with White Chair Covers
Wireless Lavalier Microphone for the Officiant
Backdrop & Drapery Enhancement
Uplighting
Ceremony Arch
2 Pillars for your flowers
White Runner
Ceremony Tables
Use of the Bridal Studio*

The Hilton Garden Inn Catering Team will be on-site during your Wedding Ceremony. Our attention will be dedicated to ensuring no details are overlooked while making your Special Day is unforgettable. Therefore, we recommend you hire a ceremony coordinator. Please see our Vendor List for suggestions of creative partners who work with our hotel to ensure the very best service for your Wedding Ceremony and/or Reception.

The Wedding Reception



Wedding Reception Packages Include:

Event Space with Uplighting

Cake Cutting & Service

Cake, Gift & Guest Book Tables With House Linens

Complimentary Dance Floor

Complimentary Wedding Menu Tasting For up to 4 People

Floor-Length White or Ivory Linen

Linen Napkin in your choice of color

Standard Candlelight Centerpieces

Banquet Captain for Your Special Event

Ballroom Screen & Projector

Use of the Bridal Studio & Board Room for Wedding Party

Complimentary Guest Room on Your Wedding Night

Complimentary Breakfast for the Wedding Couple

Discounted Room Rates for your Guests

Bottle of Sparkling Cider or Champagne for the Bride & Groom in Your Guest Room

Hilton Honor Event Planner Points

The Classic Wedding Reception Package

COCKTAIL HOUR

Imported & Domestic Cheese Board
Smoked Gouda, Cheddar, Swiss, Brie
Pepper Jack & Gorgonzola Cheeses
Red Grapes & Dried Fruits
Sliced Baguettes & Assorted Crackers

DINNER SERVICE

Plated Dinners are Accompanied by Choice of First Course,
Market Fresh Vegetable & Starch, Fresh Baked Rolls & Butter,
Sweet Tea, Freshly Brewed Regular & Decaffeinated Coffee

FIRST COURSE

Please Select One:

- Mesclun Green Salad, Cucumbers, Cherry Tomatoes, Kalamata Olives, Balsamic Vinaigrette
- Baby Spinach, Shaved Red Onions, Toasted Pecans, Strawberries, Crumbled Bacon, Lemon Poppy Dressing
- Boston Bibb, Seasonal Fruit, Goat Cheese, Candied Pecans, Maple Chive Vinaigrette

ENTRÉE SELECTIONS

May Select up to Two:

- Filet Mignon with Caramelized Shallot Cabernet Reduction, Roasted Asparagus, Red Bliss Mashed Potatoes (6oz) **\$61.00**
- New York Strip with Onion Bordelaise, Steamed Vegetable Medley, Sweet Mashed Potatoes (10oz) **\$60.00**
- Salmon with Shallot Red Wine Demi-Glace, Green Beans & Carrots, Parmesan Risotto Cake (6oz) **\$55.00**
- Chicken with Mushrooms in Marsala Demi-Glace, Green Beans Almandine, Roasted Red Bliss Potatoes (8oz) **\$50.00**
- Duo of Filet (4oz.) & Chicken Marsala (6oz.), Green Beans Almondine, Caramelized Onion Polenta Cake **\$65.00**
- Duo of Filet (4oz.) & Salmon (4oz.), Roasted Garlic Cream Sauce, Roasted Asparagus, Fingerling Potatoes **\$66.00**
- Duo of Filet (6oz.) & Crab Cake (2oz.), Red Wine Tarragon Reduction, Roasted Asparagus, Whipped Potatoes **\$67.00**

Place Card Service

Hilton Garden Inn or host provided place cards may be required (based on your desired menu package), or if you simply want to add formality or assign seats for your reception. Consult your Catering Sales Manager for more details.

HILTON GARDEN INN PROVIDED PLACE CARDS | \$2.50/ card

The Elegance Wedding Reception Package

COCKTAIL HOUR

Imported & Domestic Cheese Board

Smoked Gouda, Cheddar, Swiss, Brie
Pepper Jack & Gorgonzola Cheeses
Red Grapes & Dried Fruits
Sliced Baguettes & Assorted Crackers

DINNER SERVICE

Buffet Dinners are Accompanied by Choice of Salad,
Market Fresh Vegetable & Starch, Fresh Baked Rolls & Butter,
Sweet Tea, Freshly Brewed Regular & Decaffeinated Coffee

SALAD SELECTIONS

Please Select One:

- Mesclun Green Salad, Cucumbers, Cherry Tomatoes, Kalamata Olives, Balsamic Vinaigrette
- Baby Spinach, Shaved Red Onions, Toasted Pecans, Strawberries, Crumbled Bacon, Lemon Poppy Dressing
- Boston Bibb, Seasonal Fruit, Goat Cheese, Candied Pecans, Maple Chive Vinaigrette

ENTRÉE SELECTIONS – 2 Entrees \$60.00 / 3 Entrees \$65.00

- Braised Sirloin Round in Thyme Jus
- Beef Tips in Demi-Glace with Roasted Shallots, Garlic, and Mushrooms
- Pork Tenderloin, Apple Shallot Sauce
- Roasted Salmon, Teriyaki Glaze
- Chicken Marsala, Mushroom & Shallot Marsala Demi-Glace with a Touch of Cream
- Lemon Rosemary Chicken, Dijon Cream
- Roasted Sirloin Eye finished with Rosemary, Thyme, and Merlot Sauce

STARCH SELECTIONS

Please Select One:

- Wild Rice Pilaf
- Red Bliss Mashed Potatoes
- Yukon Gold Mashed Potatoes
- Rosemary Roasted Red Bliss Potatoes
- Ancient Grains

VEGETABLE SELECTIONS

Please Select One:

- Roasted Asparagus
- Green Beans Almandine
- Vegetable Medley
- Seasoned Broccoli with Butter
- Glazed Carrots

The Platinum Wedding Reception Package

COCKTAIL HOUR

Imported & Domestic Cheese Board
Smoked Gouda, Cheddar, Swiss, Brie
Pepper Jack & Gorgonzola Cheeses
Red Grapes & Dried Fruits
Sliced Baguettes & Assorted Crackers

Champagne Toast

Champagne or Sparkling Cider served tableside

STATION SERVICE -- \$70.00 per Person

Reception Stations are Accompanied by Choice of Selections
Sweet Tea, Freshly Brewed Regular & Decaffeinated Coffee

BUTLER PASSED HORS D'OEUVRES *(Select up to Two)*

Three pieces of each item, per person

Antipasti Skewers, Caprese Skewers, Chilled Shrimp and Tortellini Skewer with Pesto,
Bruschetta, BBQ or Teriyaki Cocktail Meatballs, Greek Salad Crostini, or Mini Crab Cakes

DISPLAYED HORS D'OEUVRES *(Select up to Two)*

Antipasto Marinated Grilled Vegetables, Fresh Mozzarella & Italian Meats with Bruschetta
Chips & Dips Guacamole, Warm Chipotle Salsa, Loaded Queso Dip & Hot Spinach Dip with Fried Tortilla Chips
Vegetable Crudité Fresh Seasonal Assortment with Vegetable Dip & Hummus

CARVING STATION

Please Select One:

- Seared Whole Tenderloin of Beef, with Thyme Demi, Horseradish, Dijon Mustard, and Sourdough Rolls
- Roasted Prime Rib accompanied by Au Jus, Horseradish, Dijon Mustard, and Sourdough Rolls
- 5-spice Barbeque Pork Loin served with Szechuan Pepper, Pineapple Confit, and Sweet Rolls
- Honey Mustard Glazed Ham accompanied by Whole Grain Mustard, Honey Cream, and Biscuits

ACTION STATIONS

Please Select One:

- **Pasta Station** Choice of two pastas: Penne, Orecchiette, Cheese Tortellini, Choice of two sauces: Marinara, Alfredo Sauce, Pesto, Choice of two meats: Grilled Chicken, Sautéed Shrimp, Meatballs, Italian Sausage, Accompaniments: Sun-Dried Tomatoes, Broccoli, Mushrooms, Bell Peppers, Onions, Black Olives, Fresh Spinach, Parmesan Cheese, Garlic, Fresh Baked Artisan Bread
- **Stir-Fry Bar** Chicken & Beef accompanied by a medley of Fresh Vegetables & Steamed White Rice, Soy, Teriyaki, and Thai Chili Sauces, & Fortune Cookies
- **Sizzling Fajitas** Seasoned Chicken, Beef, Grilled Onions & Peppers Served with warm Flour & Corn Tortillas, Salsa, Pico de Gallo, Sour Cream, Guacamole, Cheese & Jalapenos
- **Smashed Potato Martini Bar** Whipped Yukon Mashed Potatoes, Sweet Mashed Potatoes Served with an array of toppings including: Crispy Bacon, Scallions, Chives, Sour Cream, Cheddar Cheese, Broccoli Florets, Peas, Brown Sugar, Marshmallows, Pecans, Butter & Horseradish



Cocktail Packages

Prices are per person, per hour for guests ages 21 & over

House Brands

\$14 First Hour / \$10 Each Additional Hour

Smirnoff Vodka, Gordon's Gin, Ancient Age Whiskey, Grant's Scotch, Montezuma Tequila
Castillo Gold Rum, Christian Brother's Brandy

Prestige Brands

\$18 First Hour / \$12 Each Additional Hour

Grey Goose Vodka, Bombay Sapphire Gin
Woodford Bourbon, Johnny Walker Black
Scotch, Patron Tequila, Myers Rum,
Courvoisier VSOP

Premium Brands

\$16 First Hour / \$11 Each Additional Hour

Absolut Vodka, Tanqueray Gin, Jack Daniel's
Whiskey, Dewar's Scotch, Jose Cuervo Gold
Tequila, Bacardi Rum, Hennessy Cognac

Beer & Wine Package

\$12 First Hour / \$8 Each Additional Hour

Selection of House Sparkling, Red & White

Beer & Wine Selections

Domestic

Bud Light, Budweiser, Michelob Ultra, Miller Lite

Specialty

Heineken, Corona, New Castle, Red Oak, Sam Adams, Carolina IPA

White & Sparkling

Tunnel of Elms Pinot Grigio & Chardonnay, Coastal Vines White Zinfandel, Douglass Hill Moscato,
J Christoph Riesling

Red

Tunnel of Elms Cabernet Sauvignon & Merlot, Coastal Vines Pinot Noir

Bar Pricing

Beverage	cash	host
House Brands	\$8	\$6.50
Premium Brands	\$9	\$7.50
Prestige Brands	\$11	\$9.50
House Wine	\$7 glass	\$6.50 glass
Domestic Beer	\$6	\$5.50
Imported / Specialty Beer	\$7	\$6.50
Cordials / Liquors	\$11	\$9.50
Sparkling / Still Water	\$3	\$3.00
Regular & Diet Sodas	\$3 each	\$3.00 each

Toast Selections

House Champagne or Sparkling Cider Service | \$3 per person

Bar Policies

Bartenders are required for all bars. The bartender fee is \$50.00 per bartender per hour. The hotel requires one bartender for every 100 guests. The Hotel reserves the right to staff the appropriate number of bartenders based on your final head count, to provide accurate and efficient service at the client's expense.

There will be a \$300.00 minimum for all cash bars. The group / host will be responsible for 100% of the difference if the minimum is not met.

No alcoholic beverages will be sold to persons under 21 years of age. Hotel staff can deny alcoholic beverage to any guest or patron not able to provide a valid form of identification.

The sale and service of all alcoholic beverages is regulated by the State of North Carolina. As a license holder, the Hilton Garden Inn Raleigh / Crabtree Valley is responsible for the administration of all applicable regulations. All beverages containing alcohol must be arranged through the hotel.



Package Enhancements

Classic Chiavari Ballroom Chairs

Please ask for pricing; delivery fees apply

Specialty Linen Packages

Enhance your table settings by adding fabulous linens or colored overlays at each guest table. Please inquire with your event specialist for samples and cost.

Audio Visual Arrangements

Our in-house AV department is happy to assist with up-lighting, slideshows and monogrammed lighting. Please inquire directly for costs.

Hors d'oeuvre Enhancements

Create an upscale cocktail hour by adding passed hors d'oeuvres and additional display items. Ask your Sales Manager for pricing and menu options.

Additional Information

Deposit & Payment

A 25% non-refundable deposit is required at the time of signing your contract to secure your event date. A second deposit (1/2 of the remaining balance) is due 45 days prior to your event date. Full payment is required two weeks prior to your event by certified check, cashier's check or credit card. No personal checks accepted.

Guaranteed Guest Count

Guest count guarantees are due by 5:00 pm, seven days prior to your event. Guarantees are not subject to reduction.

Minimum Revenue Requirement

Food & beverage minimum revenue requirements will apply to your event based on the function space your event requires. Please inquire directly.

Children's Meals

Children 12 and under are welcome to eat from the buffet selection chosen by the client at the discounted rate of \$24.95. Plated options may also be arranged. Please let your Catering Sales Manager know how many children will be in attendance.

Vendor Meals

It is customary to provide meals to the professionals that you engage for your event. Please arrange this with your Catering Manager prior to your event.

Package Pricing

Minimum of 75 guests for package pricing.

Music

A DJ/ Band is permitted to play at an appropriate level for the duration of your event. The hotel reserves the right to decide what sound level is appropriate. All music and noise must conclude by 11:00pm.

Event Parking

Complimentary parking is available onsite for your guests.

Group's Property

All items that do not belong to the hotel and are not contracted through the hotel, such as rentals, must be removed from the room at the conclusion of the event. Hotel is not liable for any items left behind.

Ceremony Rehearsal

Rehearsal time/ space is dependent upon availability the day prior to your wedding. Rehearsal are typically scheduled two months prior to event date. Please discuss available times for rehearsal with your Catering Sales Manager.

Decorations Policy

All outside décor must be set up by the event host or vendors the day of the event. Hilton Garden Inn banquets team is not permitted to set up outside décor. Decorations NOT permitted include, but are not limited to: Open flame/ taper candles, table glitter/ confetti, streamers, any hanging items, vinyl decals, banners*, pins, hooks, nails, party poppers/ noisemakers, sparklers, bubbles, fog machines, rice or confetti. Hotel reserves the right to exclude any decoration on the day of the event if they do not meet the safety needs and decoration requirements set forth by the hotel.

Day of Changes

Substantial changes to the event are subject to additional charges at the discretion of the onsite events team.

Frequently Asked Questions

Q: We are expecting many out of town guests. Is it possible to reserve a group of hotel rooms to accommodate them and what is the cost? Do our guests receive a discount? How does this work?

Yes. A courtesy room block may be arranged through our sales office. The discounted hotel room rates for your block vary; depending on the size of the block and the time of year. After we have received your contract, you will receive instructions to send to your out of town guests detailing their discounted hotel room rate and how to make reservations.

Q: What type of room is included within the wedding package on the night of my wedding? Are there upgraded options?

A complimentary standard King Room is included on the night of your wedding with your choice of a bottle of house champagne or sparkling cider and complimentary breakfast. You are welcome to upgrade to the Executive Suite at a discounted rate, talk to your Catering Sales Manager about pricing and availability.

Q: Does the hotel provide complimentary shuttle service?

Yes. Our complimentary local hotel shuttle is available to guests who are staying at the hotel and is available to take your guests to the destination of their choice within a 3-mile radius of the hotel. Hired, professional transportation companies are required for groups larger than 20 people.

Q: May we bring our own food or use an outside caterer?

As a full service operation, all food items must be supplied and prepared by the hotel. In accordance with NC Health Department regulations and the risk of food borne illness, food may not be brought in from outside the hotel nor taken from the hotel premises after it has been served. Specialty cakes are the exception, provided they are prepared by a licensed bakery.

Q: May we bring in our own alcoholic beverages?

As a full service operation and in compliance with the NC State Alcohol Beverage regulations, the hotel must provide, as well as serve, all alcoholic beverages. Uncorked Wine Bottles are the exception at a \$15/bottle corkage fee.

Q: How much does my wedding reception cost? Is there a minimum we must pay to host our event?

Minimum Food & Beverage requirements and/or room rentals will be assessed by the Catering Department and are determined by the anticipated size of your group, date and duration of time the event is scheduled.

Q: Will there be someone onsite, day of, to ensure we adhere to our timeline and help with various tasks such as sending people down the aisle, announcements, and other items needed?

You will have a Banquet Captain dedicated to your event who will assist with set-up items, AV needs, and the Food & Beverage Portion of your time with us. If you need additional day-of-assistance, we highly suggest getting a day of coordinator.

Q: When will we get access to the room on the day of the wedding?

You will be able to access the room 3-hours prior to your Ceremony start time. Earlier arrival will be solely based on availability, which can be determined the week of your special day. Guaranteed times prior to the week of the event are subject to additional room rental.