

INVITATION TO indulge

CATERING AND EVENT MENU

Missoula, Montana

Hilton Garden Inn[®] Missoula 3720 North Reserve Street Missoula, MT 59808 P: 406.532.5300

F: 888.965.8960

www.missoula.hgi.com

FUNCTION SPACE

Function rooms are assigned according to the anticipated number of guests. The Hotel reserves the right to reassign Banquet function rooms at its discretion.

APPROVING BANQUET ORDERS

It is necessary that your menu selection and all detailed arrangements be confirmed approximately 14 days prior to the function. Food and beverage prices are subject to change based upon the fluctuating economic market. Prices are locked in once your Banquet Event Order is signed.

MINIMUM GUARANTEE

Your final minimum guaranteed number of guests must be received no later than five business days prior to your scheduled event. If no guarantee is received, your expected number on contracted agreement will become your guarantee. Once the guarantee is given, the number is no longer subject to reduction.

ADDITIONAL FEES

All prices for food & beverage are subject to a 20% gratuity/service fee which is not included in prices shown on Menu. A fee of \$75.00 per attendant will apply to any food stations that require the services of a Chef. A \$75.00 fee will apply per Bartender.

DECORATIONS

Round dining tables will be dressed with white linens and linen napkins at each place setting (inquire for additional colors). Standard centerpieces is included in room set-up. Clients are welcome to provide own decorations and centerpieces, as long as arranged with Catering Manager. Specialty linens are available for an additional fee with 14 days advanced notice.

FOOD & BEVERAGE

No food or beverage may leave the hotel premises under any circumstance. Left over food and beverage items may not be boxed and taken at the conclusion of your event. No food or beverage of any kind, will be permitted to be brought into the Hotel by the group or any other guests or invitees from the outside without prior consent of the Sales and Catering Department.

ALCOHOLIC BEVERAGES

Any special orders for liquor, beer or wine items outside of the Hotel's ordinary inventory will be sold to the group by case lot or other minimum requirement per vendor. The Hotel requires that beverages be dispensed only by Hotel employed servers and bartenders. The Hotel's alcoholic beverage license requires proper identification (photo ID) of any person of questionable age. Hotel reserves the right to refuse alcoholic beverage service if the person is underage, proper identification cannot be produced, or appears intoxicated. The Hilton Garden Inn Missoula strictly adheres to the above policies without exception.

BUFFET SELECTIONS AND BREAK PACKAGES

All Buffet items will be refreshed for a 1 hour period and all Break Packages will be refreshed for a

45 minute period after scheduled time. Please note, Break Packages are not intended for "meal" substitutions.

PLATED BREAKFAST

FRENCH TOAST

12.95 per person

Home-Style French Toast,

Brandied Black Cherries, Maple Flavored Syrup

Sausage Links

Fresh Seasonal Fruit and Berry Cup

Freshly Brewed Regular & Decaffeinated

Coffee, and Tazo® Hot Teas

ALL AMERICAN BREAKFAST

12.95 per person

Herb Scrambled Eggs
Applewood Smoked Bacon or Sausage Links*
Roasted Breakfast Potatoes
Chef's Selection of Bread or Pastries
Freshly Brewed Regular & Decaffeinated

Coffee, and Tazo® Hot Teas



FOR MORE INFORMATION OR TO PLACE AN ORDER, PLEASE CALL 406.532.5300

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BUFFET BREAKFAST

HILTON CONTINENTAL BREAKFAST 10.99

10.95 per person

Breakfast Breads, Muffins, and Mini Bagels

Served with Cream Cheese, Butter, and Preserves

Fresh Seasonal Fruit Platter

Yogurt Accompanied by Granola, Honey and

Berry Compote

Steel Cut Irish Oatmeal with Brown Sugar and

Dried Fruits

Freshly Brewed Regular & Decaffeinated Coffee, and Tazo® Hot Teas

THE SCRAMBLER

13.95 per person

10 Person Minimum

Chef's Selection of Ingredients* Mixed into a

Giant Egg-Scramble

Served with Breakfast Potatoes

Chef's Selection of Breakfast Breads

Whipped Butter and Preserves

Fresh Seasonal Fruit Platter

Freshly Brewed Regular & Decaffeinated Coffee,

and Tazo® Hot Teas

*Meat, Vegetable, or Combination Scramble



THE BITTERROOT BREAKFAST

13.95 per person*

20 Person Minimum

Herb Scrambled Eggs with Oven Dried

Tomatoes and Chives

Applewood Smoked Bacon OR Sausage Links*

Breakfast Potatoes

Breakfast Breads and Pastries

Whipped Butter and Preserves

Freshly Brewed Regular & Decaffeinated Coffee,

and Tazo® Hot Teas

*Smoked Bacon & Sausage Links for additional

2.00 per person

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BUFFET BREAKFAST

OMELET STATION*

16.95 per person

15 person Minimum, 100 person Maximum



Assortment of Fixings

Made to Order, by a Chef Attendant

Roasted Breakfast Potatoes

Fresh Seasonal Fruit Platter

Freshly Brewed Regular & Decaffeinated

Coffee, and Tazo® Hot Teas

*\$75 Chef Attendant fee per 25 guests

THE DELUXE BITTERROOT BREAKFAST 19.95 per person



20 Person Minimum

Spinach, Mushroom and Sundried Tomato Scrambled Eggs

Applewood Smoked Bacon and Sausage Links

Roasted Breakfast Potatoes

French Toast with Huckleberry Syrup

Fresh Seasonal Fruit Platter

Freshly Brewed Regular & Decaffeinated

Coffee, and Tazo® Hot Teas

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PLATED LUNCH

CHEF'S SALAD

18.95 per person

Rolls and Butter

Mesquite Turkey Breast, Honey Roasted Ham, Swiss and Cheddar Cheeses, Tomato, Black Olive, and Sliced Egg

Served on Mixed Green Salad

Choice of Two Salad Dressings

Chef's Selection of Soup du Jour

Chef's Selection of Dessert

Freshly Brewed Regular & Decaffeinated Coffee,

Tazo® Hot TeasGRILLED CHICKEN

BASIL CHICKEN

PENE

19.95 per person

Mixed Green Salad

Rolls and Butter

Penne Pasta Tossed with a Creamy Tomato

Vodka Sauce with Marinated Artichoke Hearts,

Peas and Broccolini

Chef's Selection of Dessert

Freshly Brewed Regular & Decaffeinated Coffee,

Tazo® Hot Teas

CAESAR SALAD

18.95 per person*

Rolls and Butter

Chilled Grilled Chicken Breast*, Sliced and Served

over Chopped Romaine Lettuce with Crostini and

an Asiago Cheese Crisp

Served with our Specialty Caesar Dressing

Chef's Selection of Soup du Jour

Chef's Selection of Dessert

Freshly Brewed Regular & Decaffeinated Coffee,

Tazo® Hot Teas

*Substitute Grilled Portabella Mushrooms

*Substitute Sockeye Salmon for additional 3.00 per person

BONELESS CHICKEN

BREAST

19.95 per person

Mixed Green Salad

Rolls and Butter

Chef's Selection of Sauce, Starch, and Vegetable

Chef's Selection of Dessert

Freshly Brewed Regular & Decaffeinated Coffee,

Tazo® Hot Teas

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PLATED LUNCH

ROASTED PORK

TENDERLOIN

19.95 per person

Mixed Green Salad

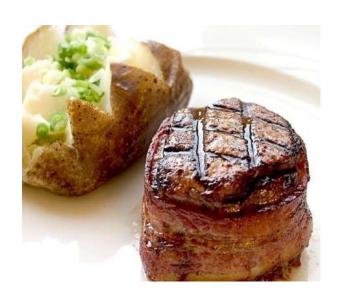
Rolls and Butter

Chef's Selection of Starch, Vegetable & Sauce

Chef's Selection of Dessert

Freshly Brewed Regular & Decaffeinated Coffee,

Tazo® Hot Teas



6oz SIRLOIN STEAK

22.95 per person

(Select One of the Following):

Mixed Green Salad

Rolls and Butter

Chef's Selection of Starch, Vegetable & Sauce

Chef's Selection of Dessert

Freshly Brewed Regular & Decaffeinated Coffee,

Tazo® Hot Teas

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BUFFET LUNCH

SOUP & SALAD

BUFFET

17.95 per person

Rolls and Butter

Build your Own Salad Bar

Variety of Toppings & Dressings

Chef's Selection of Two Soups

(One Cream & One Broth Based)

Fresh Seasonal Fruit Platter

Selection of Cookies or Brownies

Freshly Brewed Regular & Decaffeinated Coffee,

Tazo® Hot Teas

DELI BOARD

BUFFET

18.95 per person

100 person Maximum

Specialty Salad

Chef's Selection of Assorted Sandwiches

Chef's Selection of Soup du Jour

Assorted Freshly Baked Cookies

Freshly Brewed Regular & Decaffeinated Coffee,

Tazo® Hot Teas

ROASTED MEATS BUFFET 20.95 per

person

(Select Two of the Following):

- Honey-Dijon Roast Pork Loin
- Sage Rubbed Turkey Breast
- Rosemary and Garlic Roasted Beef Sirloin
- Lemon and Herb Marinated Chicken Breast

Mixed Green Salad

Artisanal Sliced Breads

Assorted Sliced Cheeses

Relishes and Condiments

Chef's Selection Hot Pasta

Chef's Selection of Dessert

Freshly Brewed Regular & Decaffeinated Coffee, Tazo® Hot Teas



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BUFFET LUNCH

DELI WRAP

BUFFET

18.95 per person*

(Select Two Options for Groups Under 25, or Three Options for Groups 25+):

GREEK CHICKEN WRAP:

Sliced Chilled Grilled Chicken Breast, Leaf Lettuce, Tahini Yogurt Spread, Artichoke Heart, Tomato, Cucumber, and Feta

• ROAST TURKEY CLUB:

Swiss Cheese, Leaf Lettuce, Thick Sliced Bacon, Tomato and Mayonnaise

• ROAST BEEF:

Smoked Gouda Cheese, Leaf Lettuce, Tomato, Shaved Red Onion and a Dijon-Parmesan Spread

• GRILLED CHICKEN BREAST:

Provolone, Baby Lettuce and Pesto Mayonnaise

• VEGETARIAN:

Leaf Lettuce, Hummus, Marinated Mushrooms, Tomato, Artichoke

VIRGINIA SLICED HAM:

Cheddar Cheese, Leaf Lettuce, Tomato and Mayonnaise

• BACON, LETTUCE & TOMATO:

Thick Sliced Bacon, Leaf Lettuce, Tomato and Mayonnaise

Served with: Chef's Selection of Pasta Salad

Potato Chips

Assorted Freshly Baked Cookies

Freshly Brewed Regular & Decaffeinated Coffee, Tazo® Hot Teas

*Boxed Lunch option for additional \$2.00 per person



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BUFFET LUNCH

ITALIAN BUFFET 19.95 per person

(Select Two of the Following):

- Chicken Piccata
- Grilled Italian Sausage, Peppers & Onions (GF)
- Penne Chicken Alfredo
- Penne Primavera
- Tomato Basil Penne
- Eggplant Parmesan
- Vegetarian Lasagna
- Meat Lasagna

Caesar Salad and Garlic Bread

Tiramisu Dessert

Freshly Brewed Regular & Decaffeinated Coffee, Tazo® Hot Teas



TACO BUFFET

19.95 per person

(Select One of the Following):

- Ground Beef (GF)
- Shredded Chicken (GF)
- Shredded Pork (GF)

Refried Beans

Spanish Rice

Shredded Cheddar Cheese, Diced Tomatoes, Green Onions, Lettuce, Salsa, Sour Cream,

Guacamole

Flour Tortillas and Taco Shells

Churro Dessert

Freshly Brewed Regular & Decaffeinated Coffee, Tazo® Hot Teas



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A LA CARTE ITEMS & BEVERAGE SERVICE

32.00 per dozen

Assorted Breakfast Pastries

Sweet Treat Dessert Bars

26.00 per dozen

Assorted Whole Fruits

Assorted Freshly Baked

Cookies and Brownies

24.00 per dozen

Assorted Granola Bars

2.00 per person

Dry Snack Mix or Pub Mix

3.00 per container

Individual Yogurt

4.00 per person

Fresh Seasonal Fruit Platter

Raw Veggies & Dip

Chips and Salsa

5.95 per person

Trail Mix

36.00 per shuttle

(approx. 1.5 gallons per shuttle)

Freshly Brewed Regular & Decaffeinated Coffee

2.00 per bag/can/bottle

Tazo® Hot Teas

Hot Chocolate

Assorted Sodas (Pepsi Products)

Bottled Water

20.00 per pitcher

Assorted Fruit Juices (Apple, Cranberry, Orange)

Lemonade

Fruit Punch

Tazo® Iced Tea

NON-ALCOHOLIC

BEVERAGE STATION 6.00 per person

Freshly Brewed Bold & Decaffeinated Coffees

Tazo® Hot Teas

Tazo® Iced Tea

Lemonade

Assorted Sodas (Coke Products)

4.00 per person for Half Day Service

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BREAK PACKAGES

LIGHT BREAKFAST

BREAK 8.95 per person

Fresh Seasonal Fruit Platter
Assorted Breakfast Pastries
Freshly Brewed Regular &
Decaffeinated Coffee, and Tazo®
Hot Teas

HIGGINS STREET PICK ME UP 7.95 per person

Freshly Baked Cookies & Brownies Fresh Seasonal Fruit Platter Freshly Brewed Regular & Decaffeinated Coffee, Tazo® Iced Tea, Lemonade

AT THE MOVIES

BREAK 7.95 per person

Assortment of Movie Theater Candies and Chocolates

Freshly Popped Popcorn

Tazo® Iced Tea, Lemonade, Assorted Sodas



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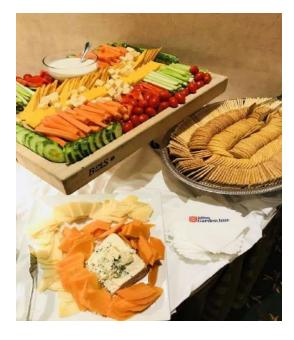
BREAK PACKAGES

CHEESE AND CRACKER BREAK

8.95 per person

Chef's Selection of Imported and Domestic Cheeses Served with Artisanal Crackers and Fresh Breads

Assorted Berries and Grapes
Freshly Brewed Regular &
Decaffeinated Coffee, and Tazo®
Hot Teas



FARMERS MARKET DIPS AND SPREADS

8.95 per person

(Select Two of the Following):

- Spinach Dip
- Roasted Garlic Hummus
- Black Bean Dip
- Baba Ganoush
- Ranch

Served with Assorted Crackers, Fried Pita Chips, Carrots, Celery, and Broccoli

Freshly Brewed Regular & Decaffeinated Coffee, and Tazo® Hot Teas

CHIPS & DIPS BAR

8.95 per person

Salsa, Queso, and Guacamole

Tortilla Chips

Freshly Brewed Regular & Decaffeinated Coffee, and Tazo® Hot Teas

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HORS D' OEUVRES

MARKET FRESH DISPLAY 12.95 per person*

Assorted Domestic and Imported Cheeses Displayed on a Charcuterie Board with Assorted Crackers, Sliced Cured Meats, Raw Vegetables with a Ranch Style Dip

*Add Spinach and Artichoke Dip for additional 2.00 per person

ANTIPASTI DISPLAY

13.95 per person

Assorted Cured Meats, Mixed Olives, Giardiniera, Grana Padano, Fresh Mozzarella, Marinated Tomatoes Served with Sliced Artisanal Breads

SHRIMP COCKTAIL DISPLAY

14.95 per person

Poached Shrimp with a Zesty Cocktail Sauce, Lemon Wedges, Avocado and Tomatoes

PETITE DESSERTS 36.00 per dozen

Chocolate Covered Fruit Skewer (GF)
Chocolate and Pistachio Cannoli
Chocolate Eclairs
Fruit Curd Pavlova (GF)
Berry Cream Puffs
Fruit Tart
Seasonal Cheesecake
Raspberry Poundcake



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HORS D' OEUVRES

Displayed OR Passed

HOT HORS D' OEUVRES

Vegetable Spring Rolls with sweet chili garlic dipping sauce	36
Potato Bacon Croquettes with herbed gravy and goat cheese shavings	36
Miniature Brie Tarts with caramelized onion and apple-balsamic gastrique	32
Chicken Satay with thai peanut sauce and cilantro (GF)	36
Chorizo and Gouda Stuffed Mushrooms roasted with a white wine garlic butter (GF)	36
Roasted Portobello Wedges with melted pepper jack cheese, sundried tomato,	40
tortilla chip, and mandarin-avocado salsa	
Elk Meatballs with huckleberry barbecue sauce and peppadew popcorn (GF)	40
Braised Short Rib Bruschetta with sweet potato puree and fresh horseradish gremolata	40
Five Spice Wings with ginger-soy emulsion, lime and scallion	36
Citrus Marinated Shrimp Skewers with tequila-lime butter and cilantro	40
Teriyaki Beef Skewers with pineapple-cashew salsa and scallions (GF)	42
Miniature Beef Wellingtons with port-balsamic reduction and fine herbs	45
Miniature Maryland Crab Cakes with red pepper remoulade and lemon	52
CHILLED HORS D' OEUVRES	
Priced per dozen. 3 dozen Minimum	
Heirloom Tomato Mozzarella Crostini with fresh basil and balsamic glaze	32
Artichoke and Olive Bruschetta with amaltheia goat cheese and sunflower seeds	32
Prosciutto Wrapped Melon with grapes and balsamic-mint vinaigrette (GF)	32
Antipasto Skewer with sopressata, marinated olive, fresh mozzarella, and artichoke (GF)	34
Lemon and Basil Chicken Profiteroles with avocado and marinated tomato	34
Smoked Trout on cucumber with red pepper cream cheese and dill (GF)	34
Smoked Salmon Toast on rye bread with avocado, egg yolk and pickled onion	40
Seared Tuna Wontons with wasabi aioli, mango, avocado and toasted nori	45

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Lobster Profiteroles with lemon aioli, grilled corn, tarragon, and micro radish

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PLATED DINNER

JIDORI CHICKEN

BREAST

31.95 per person

Mixed Green Salad

Rolls and Butter

Chef's Selection of Sauce, Starch, and Vegetable

Chef's Selection of Dessert

Freshly Brewed Regular & Decaffeinated

Coffee,

Tazo® Hot Teas, and Tazo® Iced Tea

CAVATAPPI PASTA 28.95 per person

Grilled Portabella Mushroom Served Over Pasta

Noodles Tossed with Marinated Artichokes,

Roasted Tomatoes, and Creamy Pesto Sauce

Mixed Green Salad

Rolls and Butter

Chef's Selection of Dessert

Freshly Brewed Regular & Decaffeinated Coffee,

Tazo® Hot Teas, and Tazo® Iced Tea

ROASTED SALMON 36.95 per person

(Select One of the Following):

- Lemon Dill Butter
- Roasted Red Pepper Sauce Tarragon

Vinaigrette Mixed Green Salad

Rolls and Butter

Chef's Selection of Starch and Vegetable

Chef's Selection of Dessert

Freshly Brewed Regular & Decaffeinated Coffee,

Tazo® Hot Teas, and Tazo® Iced Tea

ROASTED PORK LOIN 30.95 per person

(Select One of the Following):

- Cherry Apple Demi
- Honey Thyme Jus
- Marsala Mushroom Sauce

Mixed Green Salad

Rolls and Butter

Chef's Selection of Starch and Vegetable Chef's

Selection of Dessert

Freshly Brewed Regular & Decaffeinated Coffee,

Tazo® Hot Teas, and Tazo® Iced Tea

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PLATED DINNER

COMBINATION PLATES

Priced Per Person at Market Price

Please reach out to Sales Manager for Pricing (Select

One of the Following):

- 4oz. Chicken Breast & 6oz. Flat Iron Steak
- Salmon Filet & 5oz. New York Strip Steak
- Two Jumbo Prawns & 5oz. Beef Tenderloin
- 4oz. Beef Tenderloin & 5oz. Lobster Tail

Mixed Green Salad

Rolls and Butter

Chef's Selection of Sauce, Starch, and Vegetable Chef's Selection of Dessert

Freshly Brewed Regular & Decaffeinated Coffee, Tazo® Hot Teas, and Tazo® Iced Tea



ROASTED BEEF

SIRLOIN

32.95 per person

(Select One of the Following):

- Worcestershire Demi-Glace
- Red Wine Mushroom Butter
- Blue Cheese with Balsamic Reduction

Mixed Green Salad

Rolls and Butter

Chef's Selection of Starch and Vegetable

Chef's Selection of Dessert

Freshly Brewed Regular & Decaffeinated Coffee, Tazo® Hot Teas, and Tazo® Iced Tea

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802 GRILLED NEW

YORK STRIP STEAK 37.95 per person

(Select One of the Following):

- Garlic Mushrooms with Caramelized Onions
- Bordelaise
- Hunter's Sauce

Mixed Green Salad

Rolls and Butter

Chef's Selection of Starch and Vegetable Chef's Selection of Dessert

Freshly Brewed Regular & Decaffeinated Coffee, Tazo® Hot Teas, and Tazo® Iced Tea



8oz FLAT IRON STEAK 36.95 per person

(Select One of the Following):

- Chimichurri
- Red Wine Mushroom Butter
- Port Demi-Glace

Mixed Green Salad

Rolls and Butter

Chef's Selection of Starch and Vegetable Chef's Selection of Dessert

Freshly Brewed Regular & Decaffeinated Coffee, Tazo® Hot Teas, and Tazo® Iced Tea

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BUFFET DINNER

TRADITIONAL DINNER BUFFET

35.95 per person*

(Select Two of the Following):

- Mixed Green Salad
- Classic Caesar Salad
- Blue Canyon Bibb Wedge Salad with Blue Cheese, Crispy Leeks, Cherry Tomatoes & Bacon

Greek Salad with Leaf Lettuce, Artichokes, Cucumber, Red Onion, Chickpeas, and Feta

(Select Two of the Following):

- Roasted Sliced Beef Sirloin with a Worcestershire Demi-Glace
- Roasted Natural Chicken Breast with Truffle Veloute
- Grilled Pork Tenderloin with Chimichurri
- Balsamic Grilled Chicken Breast
- Wild Salmon with a Lemon-Dill Butter
- •*Sliced Prime Rib of Beef for additional 6.00 per person Rolls and Butter

Chef's Selection of Starch and Vegetable Chef's Selection of Dessert

Freshly Brewed Regular & Decaffeinated Coffee,

Tazo® Hot Teas, and Tazo® Iced Tea

*Three entrée selections for 40.95 per person



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DINNER BUFFET

SIMPLE DINNER

BUFFET

31.95 per person

Mixed Green Salad

Rolls and Butter

Roasted Pork Loin

Grilled Chicken Breast

Chef's Selection of Sauce, Starch, and Vegetable Chef's Selection of Dessert

Freshly Brewed Regular & Decaffeinated Coffee,

Tazo® Hot Teas, and Tazo® Iced Tea





BBQ BUFFET

33.95 per person*

(Select Two of the Following):

- Pork Ribs with a Huckleberry BBQ Sauce
- Pulled Pork with Slider Buns
- Fried Chicken
- Grilled BBQ Chicken Breast
- Smoked Beef Brisket

(Select Two of the Following):

- Mixed Green Salad
- Southwestern Coleslaw
- Western Style Baked Beans
- Mac N' Cheese
- Potato Salad
- Corn on the Cob (seasonal)

Fresh Baked Cornbread and Butter Warm Seasonal Fruit Cobbler

Freshly Brewed Regular & Decaffeinated Coffee, Tazo® Hot Teas, and Tazo® Iced Tea

*Three entrée selections for 39.95 per person

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BAR SERVICE

ALL BAR SERVICES

Mixologists are required for all bar stations. A \$75 fee will be applied per attendant and one attendant is required per 100 guests. Bars must be closed by midnight. All alcohol in the banquet facility must be purchased through the Hilton Garden Inn. Alcohol is not permitted to leave the property.

NON-HOST BAR SERVICE

Full Bar set-up, charged per drink and paid by individual guest.

HOSTED BAR SERVICE*

We offer a variety of hosted bar services, charged on consumption:

- Time Limits on Tab: Specify how long you want to host the bar.
- Monetary Maximum for Tab: Specify how much you would like to spend on hosted beverages.
- Limited Drink Selections on Tab: Specify if you only want to host certain beverages, or a certain price point.

 Host non-alcoholic beverages all night (Soda/Juice)

DRINK TICKETS*

Limit the number of hosted drinks per guest.

Drink tickets are priced the same as the standard cash bar menu. We charge only for the drink tickets redeemed at the bar. Tickets hold no cash value. Bring your own customized tickets, or we can provide tickets for you.

WINE SERVICE AT GUEST TABLES

House Wine Selection or Special Order.

Option to offer wine paired with your specific menu selection (Contact Catering Manager).

KEG BEER*

Kegs available for purchase through the Hilton only. No outside alcohol is permitted in the banquet facility.

Domestic Beer: 225.00 per Keg

Imported/Micro Beer: 275.00 per Keg

*All Hosted/Drink Ticket Bars and Keg Beer are subject to 20% service fee

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BAR SELECTION

HOUSE WINE 6.00 per glass

Trinity Oaks Cabernet

Trinity Oaks Merlot

Trinity Oaks Pinot Grigio

Trinity Oaks Chardonnay

PREMIUM WINE 9.00 per glass

Sea Glass Pinot Noir

Murphy Goode Sauvignon Blanc

IMPORT/MICRO

BEER 4.50 per bottle

Blue Moon

Corona

White Claw

Assorted Local Microbrews

DOMESTIC

BEER 4.00 per bottle

Coors Light

Bud Light

Budweiser

Miller Light

STANDARD BAR 5.00 per pour

Smirnoff Vodka

Dewars White Label Scotch

Jack Daniel's Tennessee Whiskey

Jim Beam Bourbon

Bacardi Superior Rum

Captain Morgan Spiced Rum

Jose Cuervo Gold Tequila

Tanqueray Gin

Johnny Walker Red Label

TOP SHELF 6.50 per pour

Crown Royal

Grey Goose Vodka

Pendleton

PREMIUM 10.00 per pour

MaCallan's 12-Year Scotch Christian Brothers Brandy

Chappala

Malibu

Lolo Creek Huckleberry Vodka

Amaretto

Black Velvet

SIGNATURE

DRINKS 7.00 and up

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