

# CATERING MENU



# WELCOME TO THE HGI GULFPORT

Dear Guest,

Special occasions, big meetings, celebrations—at Hilton Garden Inn 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 the Hilton Garden Inn Gulfport on the beautiful Mississippi Gulf Coast!

Dawn G. Graham

General Manager

Hilton Garden Inn Gulfport, MS

228.863.4996



14108 Airport Road • Gulfport, Mississippi 39503  
1-228-863-4996 • [Gulfport.hgi.com](http://Gulfport.hgi.com)

# GENERAL INFORMATION

These menu selections are just a sampling of what we can offer. Our culinary staff can and will customize a menu to fit your needs. Whether your plans call for a small reception or a gourmet dinner we will work with you every step of the way to exceed your expectations.

## GUARANTEES

To ensure precise production a final guarantee is required seven (7) business days prior to the event any increase after will incur an additional a 22% service charge. Your final guarantee may only be decreased from the original set number by up to 10%. The guarantee represents the minimum billing and your expected number of guests can only increase.

Please plan and confirm food and beverage arrangement at least two weeks in advance of the event date. If it necessary to cancel within five (5) business days of the event 100% of the latest guaranteed contract will be the responsibility of the booking party.

## SERVICE CHARGES AND TAXES

A 22% service charge will be applied for the total charges of your function as determined by hotel. A portion of the service charge is gratuity distributed the banquet staff responsible for your event. The remaining amount covers the administrative costs for planning and support of your event. The current state of Mississippi sales is 7% on all charges. These taxes are applied to all functions and is current as of January 1, 2016.

## FOOD AND BEVERAGE

All food and beverage items must be prepared by the Hilton Garden Inn Gulfport Airport. No food or beverage will be permitted to be brought in or leave the premises.

## ALCOHOLIC BEVERAGE SERVICE

The hotel beverage license requires the hotel to request proper identification for anyone twenty-one years of age or younger and refuse service to anyone either under age or unable to produce proper identification. The hotel cannot let out side alcoholic beverage be brought on property the hotel also must refuse alcoholic beverage service to any person who, in the hotel's judgment, appears intoxicated. With respect to evening events, last call will be given at 10:00pm; bars are removed at 10:30pm. All liquor must be removed and the room vacated by 11:00pm.

## SERVICE OPTIONS

Standard banquet services, as determined by the hotel, are included in your event. Additional costs may be incurred should the hotel determine additional staffing or service is needed to ensure the success of your event.

## PAYMENT

Billing arrangements for all events must be made at the time of contracting. An estimated bill will be presented for pre-payment on all functions. The full amount of anticipated charges will be due no later than 14 days prior to the start of your event.

Requests for direct billing must be submitted to the Hotel at the time of contracting and must be authorized by our accounting department. If final payment or direct bill approval is not received prior to your function, the Hotel reserves the right to cancel the event in its entirety.

*For those with special dietary requirements or allergies who may wish to know about the food ingredients used, please speak to your Hilton Garden Inn Director of Sales or contact person.*

# MEETING ROOMS

Room	Sq. Feet	Dimension	Classroom	Theater	Banquet Rounds	Reception	Conference	U-Shape	H-Square
Executive Boardroom	384	24.00' x 16.00'	n/a	n/a	n/a	n/a	8	n/a	n/a
Conference Room C	312	12.00' x 26.00'	12	18	12	24	12	9	12
Ballroom	1,144	26.00' x 52.00'	54	90	72	100	n/a	36	42
Meeting Room A	572	26.00' x 26.00'	24	36	30	40	24	18	24
Meeting Room B	572	26.00' x 26.00'	24	36	30	40	24	18	24

## PRICING

BALLROOM 1000

MEETING ROOM A or B 500

CONFERENCE ROOM C 350

EXECUTIVE BOARDROOM 300

## PRE-FUNCTION AREA

Room Rental Fees Include:

- Room Set-Up and Break-Down
- Tables, Chairs, Pens, Pads, and Mints
- Wired and Wireless Internet Service
- Refreshing Water Station
- Linens and Skirting Available at an additional cost

A twenty-two percent service charge and applicable state sales tax will be added to all meeting room arrangements.



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# BREAKFAST BUFFET



## SCRAMBLE BREAKFAST

24.00 perperson

Assorted Fresh Juices Scrambled Eggs with Fine Herbs Smoked Bacon Turkey Link Sausage Country Potatoes with Sautéed Onions and Peppers Fresh Baked Breakfast Pastries and Muffins Cream Sweet Butter and Fruit Preserves Regular and Decaffeinated Coffee Herbal Tea Selection

## FRENCH TOAST BREAKFAST

26.00 perperson

Assorted Fresh Juices Thick-cut cinnamon French Toast with warm maple syrup and fruit compote Smoked Bacon Turkey Link Sausage Freshly Baked Breakfast Croissants Regular and Decaffeinated Coffee Herbal Tea Selection

## CONTINENTAL BREAKFAST

15.00 perperson

Sliced Seasonal Fruit Freshly Baked Breakfast Pastries and Muffins Cream Sweet Butter and Preserves Regular and Decaffeinated Coffee Herbal Tea Selection



## Gulf Coast Breakfast

28.00 perperson

Assorted Chilled Fruit Juices Assorted Breakfast Breads and Pastries Fresh Sliced Fruit Fluffy Scrambled Eggs Bacon or Sausage Grits or Breakfast Potatoes Biscuits and Gravy Freshly Brewed Coffee and Decaf Selection of Fine Teas

Buffet & Plated Service Requires a Minimum Guarantee of 20 Attendees

A \$50 service fee will apply for guarantees of 19 attendees and less.

*A twenty-two percent service charge and applicable state sales tax will be added to all food and beverage arrangements. Service of all food and beverage items is guaranteed for one hour. Remaining food and beverage items will be cleared within 15 minutes after the end of service time.*

# Breakfast Add On

## Entrées

Scrambled Eggs	6.95 per person
Scrambled Eggs with Cheeses	7.95 per person
Cinnamon French Toast	6.95 per person
Cinnamon French Toast w/ Fruit Compote	7.95 per person
Buttermilk Pancakes	6.95 per person
Assorted Breakfast Quiches	8.95 per person
Southern Biscuits and Gravy	6.95 per person

## Meats

Bacon	4.95 per person
Link Sausage	4.95 per person
Patty Sausage	4.95 per person
Country Ham	6.95 per person
Turkey Bacon or Sausage	4.95 per person
4 oz. New York Strip Steak	8.95 per person

## Starches

Southern Style Grits	3.95 per person
Country Potatoes w/ Peppers & Onions	5.95 per person
Cheesy HashBrown Casserole	6.95 per person
Home Style Oatmeal	4.95 per person

## Bakery

Fresh Buttermilk Biscuits*	3.95 per person
Danishes	5.95 per person
Muffins	5.95 per person
Bagels and Cream Cheese*	6.95 per person
Cinnamon Rolls	6.95 per person
Seasonal Breads	6.95 per person
Ham or Sausage Biscuits*	7.95 per person
Assortment of Toasts*	3.95 per person

\*served with butters, jams, and jellies

## Fruits and More

Sliced Seasonal Fruits	6.95 per person
Variety of Yogurts	4.95 per person
Whole Seasonal Fruits	2.95 per person
Granola Bars	5.95 per person
Cereals and Milk	6.95 per person
Milk	1.95 per person

## BUILD YOUR OWN GRITS BAR 12.95 per person

The perfect complement to top off your breakfast.  
Chef's assortment of grated cheeses, proteins, and other flavors.

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# BREAK AND REFRESH

## Fruit Refreshment 15.00 per person

Mixed Seasonal Fruit Cocktails topped with yogurt  
Freshly Brewed Coffee and Herbal Teas  
Orange, Apple, and Cranberry Juice Carafes

## Hummus Break 11.00 per person

Pita bread chips with a fresh Hummus  
Freshly Brewed Coffee and Herbal Teas

## Sweet Snacks 14.00 per person

Assortment of Freshly Baked Cookies, Freshly Brewed  
Coffee and Herbal Teas

## Ballpark Break 16.00 per person

Pretzels, Beer Cheese Dip, Caramel Popcorn, Bottled  
Water and Assorted Coca Cola Beverages

## Executive Session 15.00 per person

Assorted Cheeses, Crackers, and Meats  
Freshly Brewed Coffee and Herbal Teas  
Chef's House Selection of Wine

## Break Add-Ons

Assorted Candy Bars	4.00 each
Assorted Potato Chips	4.00 each
Ice Cream Bars	6.00 each
Granola Bars	5.00 each
Freshly Baked Cookies	28.00 per dozen
Freshly Baked Brownies	28.00 per dozen

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# BUSINESS SANDWICHES PLATED

## **The Drama Queen 26.00 per person**

Grilled sliced chicken breast topped with Provolone cheese, roasted red peppers and a pesto mayo on Focaccia bread

## **Cranberry Walnut Chicken Salad Sandwich**

**26.00 per person**

Topped with lettuce and tomato on Nine Grain bread

## **Italian Grinder 27.00 per person**

Baked ham, Genoa salami, pepperoni, provolone cheese, lettuce, tomato, with homemade balsamic dressing on an Italian loaf

## **The Canyon 24.00 per person**

Open faced large English muffin topped with homemade tuna salad over tomato slice and Munster cheese

## **Jersey Joe 24.00 per person**

Ham, Swiss, and Coleslaw on a Marble Rye and drizzled with Russian dressing

## **Mediterranean Turkey Pita 23.00 per person**

All-Natural Sliced Turkey on a whole wheat pita topped with smoked provolone homemade pesto and field greens, tomato and cucumbers

## **Coast Flavor: ½ Roast Beef Poor Boy**

**28.00 per person**

Fresh French market baguette stacked high with Cajun roast beef dripping in gravy dressed with lettuce and tomatoes with spicy Creole mayonnaise

***Served with a Garden Salad or Chef's Choice Soup,  
Freshly Prepared coleslaw, Pickle, Kettle Chips &  
Iced Tea and Water***

## **Add-Ons**

Add Pasta Salad or Potato Salad 4.95 per person



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# HORS D'OEUVRES

**Pick 3** recommended for a party of 5-20      **16.95** per Person

**Pick 4** recommended for a party of 20-50      **18.95** per person

**Pick 6** recommended for a party of 50+      **21.95** per person

## Hot Selections

- Artichoke Spinach Dip with tortilla chips
- Baked Brie in puff pastry
- Beef Kabobs with onion and peppers
- Chicken Satay with Asian dipping sauce
- Fried Mushrooms with Horseradish Ranch
- Grilled Sirloin on Polenta Cake with Horse radish cream sauce
- Italian Stuffed Mushrooms- (Sausage & Mozzarella) with garlic parmesan sauce
- Meatballs w/choice of sauce BBQ, Asian, Swedish
- Roasted Vegetable Medley
- Spanakopita
- Spring rolls w/Asian dipping sauce

## Cold Selections

- Bruschetta Italian - roasted tomato chutney, parmesans cheese, basil
- Bruschetta - Boursin cheese, olive salad, tomato chutney
- Assorted Deviled Eggs
- Assorted Roll Sandwiches (Ham, Turkey, and Roast Beef)
- Marinated Roasted Vegetables
- Pasta Salad w/Roasted Vegetables
- Prosciutto wrapped asparagus
- Roast Beef Pinwheels with Boursin cheese and spinach



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# HORS D'OEUVRES AND SOUPS

## Premium Cold Selections (serves 25)

Crab stuffed Deviled Eggs	105.00
Crab Salad in Cucumber cup	105.00
Key West Crab Salad on Endive	135.00
Marinated Crab Claws	Market Pricing
Boiled Shrimp	Market Pricing

## Premium Hot Selections (serves 25)

Crab Dip with Toast Points	75.00
Crab cakes with remoulade sauce	100.00
Mini Beef Wellington w/merlot-thyme reduction	125.00

## Display Trays (serves 25)

Antipasto Tray	70.00
Assorted Cheeses and Crackers Tray	85.00
Assorted Fresh Fruit Tray	65.00
Fresh Veggies Tray	55.00

## Soups (serves 25)

*Served with crispy French Style Bread*

Corn Chowder	85.00
Cream of Broccoli	85.00
Beef Barley	85.00
Chicken Tortilla	85.00
Split Pea with Ham	85.00
Tomato Basil	85.00
Potato Soup	85.00

## New Orleans Style Gumbo (serves 25)

*Served with rice & crispy French Style Bread*

Chicken and Sausage Gumbo	95.00
Shrimp and Sausage Gumbo	125.00
Crab and Seafood Gumbo	Market Pricing



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# FLATBREADS & PIZZAS



## Flatbread Appetizer Display 17.95 per person

Hot served flatbreads set in a stacked display for easy selection by your guests. Served with freshly brewed Iced Tea and water.

Choose two (2) styles:

BBQ Chicken

Alfredo with Roasted Vegetables

Margarita Style

Traditional Pepperoni

## Flatbread and salad Display 18.95 per person

Add Two salads to your Flatbread party A Caesar and house salad with all the topping and two dressing

### Add-Ons

Choose your own toppings 2.95 per person

Additional Pizza/Flatbread Selection 2.95 per person

Baked Wings (Naked, Buffalo, or BBQ) 19.95 per dozen

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# LUNCH PLATED



Served with crisp refreshing Iced Sweet Tea and water, choice of one (1) salad or soup selection, one (1) additional accompaniment selection, and one (1) dessert selection.

## Classic Chicken 32.00 per person

Grilled Chicken in a red wine demi glaze with an assortment of fresh mushrooms on a bed of creamy risotto

## Barbeque 30.95 per person

Freshly prepared southern style barbeque

Choose One (1):

- Open Flame BBQ Chicken Breast
- Fresh Pulled Pork BBQ
- BBQ Beef Brisket
- BBQ St Louis Ribs

## Garden Sliders 20.95 per person

Chicken or Beef Sliders Garden Sliders topped with lettuce, tomatoes, and onions

## Down South Catfish Hut 34.95 per person

Mississippi farm raised catfish bronzed in a spiced Gulf Coast blend

## Buttermilk Fried Chicken 30.95 per person

Fresh chicken soaked overnight in butter milk and fried golden brown

Plated Services Require a  
Minimum Guarantee of 20 Attendees

A \$56 service fee per item will apply for  
plated order quantities less than 20.



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# DINNER PLATED



Served with crisp refreshing Iced Sweet Tea and water, regular and decaf coffee service, dinner rolls, one (1) salad or soup selection, one (2) additional accompaniment selection, and one (1) dessert selection.

## Carved Prime Rib

Market Pricing

Carved Blackened Prime Rib served with a house au jus and horseradish cream.

## Shrimp Creole

36.95 per person

Spicy New Orleans shrimp in a rich tomato sauce served over rice

## Blackened Tilapia

34.95 per person

A vibrant dish of Blackened Tilapia topped with a spinach and roasted red pepper medley and baked until crispy and golden brown

## Chicken Parmesan

36.95 per person

Golden brown chicken topped with fresh marinara sauce and bubbly mozzarella

## Aged Ribeye Steak Dinner

Market Pricing

Fresh gulf shrimp cocktail grilled to perfection and served with a homemade cocktail sauce. Grilled Bone in Rib Eye with a red wine butter.

## Vegetable Lasagna

32.95 per person

Layers of pasta and seasonal vegetables with a light cream sauce makes up this classic dish



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# DINNER BUFFETS

Served with crisp refreshing Iced Sweet Tea and water, dinner rolls, one (1) salad or soup selection, one (2) additional accompaniment selection, and one (1) dessert selection.

## Gulf Coast Shrimp Boil

### Market Pricing

Large Fresh Gulf Shrimp served with corn on the cob, boiled red potatoes, and bulbs of garlic. Served with cocktail, remoulade sauce, Saltines, and lemon wedges

## Blackened Ribeye

### Market Pricing

Aged ribeye Seared with a Cajun spiced and cooked to a medium rare

## Down South Catfish Hut

32.95 per person

Mississippi farm raised catfish bronzed in a spiced Gulf Coast blend with Mississippi love

## Blackened Tilapia

30.95 per person

A vibrant dish of Blackened Tilapia topped with a spinach and roasted red pepper medley and baked until crispy and golden brown.

## Classic Chicken

28.95 per person

Grilled Chicken in a red wine demi glaze with an assortment of fresh mushrooms on a bed of wild rice



Lunch and Dinner Buffet Services Require a  
Minimum Guarantee of 20 Attendees  
A \$56 service fee per item will apply for  
buffet order quantities less than 20.

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# LUNCH BUFFETS

Served with crisp refreshing Iced Sweet Tea and water, dinner rolls, one (1) salad or soup selection, one (1) additional accompaniment selection, and one (1) dessert selection.

## Italian Lunch Buffet 32.95

Your choice of meat lasagna or vegetable lasagna with chicken alfredo and bread sticks

## Hamburger Buffet 26.95 per person

Grilled Hamburger or Cheeseburgers with all the fixings and home-made potato chips

## Oven roasted Salmon 34.95 per person

Fresh roasted salmon with a lemon butter sauce and served with a medley of roasted vegetables

## Blackened Tilapia 32.95 per person

A vibrant dish of Blackened Tilapia topped with a spinach and roasted red pepper medley baked until crispy and golden brown.

## Garlic Grilled Shrimp Marker Pricing

Grilled shrimp in a garlic lovers' butter and white wine sauce over a bed of wild rice



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# Add on for Lunch and Dinner

## Salads

Garden Salad	4.95 per person
Caesar Salad	4.95 per person
Heirloom Tomato Salad	8.95 per person
Southern Potato Salad	5.95 per person
Garden Pasta Salad	6.95 per person
Iceberg Salad with Danish Blue Cheese	6.95 per person
Cole Slaw	3.95 per person
Marinated Mushrooms	6.95 per person
Broccoli Salad	6.95 per person

## Soups

*Served with crispy French Style Bread*

Corn Chowder	6.95 per person
Cream of Broccoli	4.95 per person
Beef Barley	4.95 per person
Chicken Tortilla	5.95 per person
Split Pea with Ham	4.95 per person
Tomato Basil	4.95 per person
Potato Soup	4.95 per person

## New Orleans Style Gumbo

*Served with rice & crispy French Style Bread*

Chicken and Sausage Gumbo	4.95 per person
Shrimp and Sausage Gumbo	Market Pricing
Crab and Seafood Gumbo	Market Pricing

## Accompaniments

Carolina Baked Beans	3.95 per person
Sautéed Zucchini and Squash	3.95 per person
Southern Style Mac and Cheese	5.95 per person
Freshly Cut Green Beans	4.95 per person
Roasted Potato Blend in Fresh Herbs	5.95 per person
Steamed Broccoli with Lemon Butter	4.95 per person
Asparagus in a Citrus Butter	7.95 per person
Honey Glazed Carrots	3.95 per person
Long Grain Wild Rice	5.95 per person
Mashed Potatoes	4.95 per person
Spanish Rice	3.95 per person
Broccoli Cheese and Rice	6.95 per person
Pasta in a Butter Parmesan Sauce	4.95 per person
Fried French Style Cut Potatoes	6.95 per person
Sweet Potato Fries	7.95 per person

## Fruits and Breads

Sliced Seasonal Fruits	6.95 per person
Dinner Rolls	1.95 per person
Jalapeno Corn Bread	2.25 per person
Garlic French Bread	3.25 per person

Lunch and Dinner Buffet Services Require a  
Minimum Guarantee of 20 Attendees

A \$56 service fee per item will apply for  
any order quantities less than 20.

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# DESSERTS AND SWEETS

New York Style Cheesecake 6.50 per person

Topped with a chef's choice of fresh fruits.

Bread Pudding 5.50 per person

Topped with a delicate rum sauce.

Key Lime Pie 6.75 per person

Refreshed Fruit Cocktail 4.95 per person

Topped with a whipped cream and mint for a sweet treat.

Berry Garden Parfait 6.95 per person

Homemade Tiramisu 5.95 per person

Served in a mini martini glass.

Assorted Tartlets 6.95 per person

A chef's assortment

Freshly Baked Cookies or Brownies 28.00 per dozen

Banana Fosters Station\* 12.95 per person\*

Ice Cream Sundae Bar\* 10.95 per person\*

Featuring Hot Fudge, Caramel, Nuts, Whipped Cream, Cherries, Sprinkles, and Cookie Pieces

\*A per station/bar setup fee of \$100 and a per hour Chef's Service Fee of \$75 will be added to cover specialized staffing requirements. A minimum guarantee of 20 is required.



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# A LA CARTE MENU



**Coffee by the Gallon** 39.00 per gallon

Freshly Brewed Regular or Decaf coffee  
Served with Flavored Creamers and Sweeteners

**Hot Tea by the Gallon** 25.00 per serving

An assortment of hot teas  
Served with Flavored Creamers and Sweeteners

**Sweet Iced Tea** 25.00 per gallon

Freshly brewed sweet tea garnished with fresh cut lemons



**Fresh Squeezed Lemonade** 28.00 per gallon

**Fresh Fruit Juices** 33.00 per gallon

**Danishes** 32.00 per dozen

**Muffins** 32.00 per dozen

**Bagels with Flavored Cream Cheese** 28.00 per dozen

**Assorted Chef's Breakfast Breads** 25.00 per dozen

**Freshly Baked Cookies or Brownies** 28.00 per dozen

**Chef's Choice Granola Bars** 6.00 each

**Ice Cream Bars** 5.00 each

**Premium Bottled Water** 5.00 each

**Bottled Coca Cola Products** 4.00 each



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# BANQUET BARS

## HOUSE SELECTIONS

- White Wine
- Red Wine
- Blush Wine
- Imported Beers
- Domestic Beers

15.00 per person 1<sup>st</sup> hour

23.00 per person 2<sup>nd</sup> hour

28.00 per person 3<sup>rd</sup> hour

35.00 per person 4<sup>th</sup> hour

7.00 per pour Cash Bar \*

## TOP SHELF SELECTIONS

- White Wine
- Red Wine
- Blush Wine
- Imported Beers
- Domestic Beers
- Absolute Vodka
- Seagram's Gin
- Montigo Bay Rum
- Jim Beam Bourbon

18.00 per person 1<sup>st</sup> hour

25.00 per person 2<sup>nd</sup> hour

29.00 per person 3<sup>rd</sup> hour

37.00 per person 4<sup>th</sup> hour

9.00 per pour Cash Bar \*

## PREMIUM SELECTIONS

- White Wine
- Red Wine
- Blush Wine
- Import and Domestic Beer
- Grey Goose Vodka
- Bacardi Rum
- Jose Cuervo Gold
- Jack Daniels
- Crown Royal
- Patron

20.00 per person 1<sup>st</sup> hour

31.00 per person 2<sup>nd</sup> hour

36.00 per person 3<sup>rd</sup> hour

39.00 per person 4<sup>th</sup> hour

14.00 per pour Cash Bar \*

A bar setup fee of \$100 applies to all cash and non-cash bars.

\*All cash bars will incur a fee of \$25 per hour per bartender required for your event as determined by the hotel.

The hotel reserves the right to verify the identification and deny service to any person or persons who appear to be under the age of 21. The hotel reserves the right to deny service to any person or persons who appears to be intoxicated.

Local laws do not permit alcoholic beverages to be brought off the property or brought into the meeting facilities.

Please consume alcoholic beverages responsibly.



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# AUDIO & VISUAL

## Basic Internet Access Complimentary

3 Megs Down / 1.5 Megs Up

## Upgraded Internet Access 20.95 per day

10 Megs Down / 5 Megs Up / Up to 10 Devices

## Simplified A/V Package 40.00

6-foot screen – Audio Visual Cart – Power Supply

## Gold Projector Package 150.00

LCD Projector – 6-foot screen – Audio Visual Cart – Power Supply

## Flipchart with Markers 20.00 per day

## Television and DVD Player Market Pricing

## Power Strip 5.00 per day

## Extension Cord 5.00 per day

## Microphone Market Pricing

## Wireless Microphone Market Pricing

Our team can customize audio visual requests to meet the needs of your event. For specialized requests, please contact your sales manager. Please provide all technology requests to your catering manager no later than 48 hours prior to your function.



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# ADDITIONAL SERVICES

## CHINA SERVICES

Please speak with your events manager should you event require specialized china or flatware. Additional charges may apply

## LINEN SERVICE

The hotel will provide requested linens and tablecloths for your event at an additional charge.

## TABLE SKIRTING

The hotel will provide requested skirting for your event. Additional charges may apply for requested skirting in which the hotel must use an outside service.

## TABLE AND ROOM DECOR

Decorations may add a special touch to your meeting or event. The hotel may provide special decoration services upon your request. Additional charges may apply for décor in which the hotel must use an outside service.

## WAIT STAFF

The hotel will budget the cost of staffing your event in accordance to your guaranteed attendee count, schedule, and menu. Additional costs may be incurred should the hotel determine additional staffing is needed to ensure the success of your event.

## BARTENDER

The hotel will provide the appropriate number of bartenders for your event in accordance with your guaranteed attendee count, schedule, and menu. Bartenders are held personally liable to follow all rules, regulations, and laws set forth by the state. Additional costs may be incurred should the hotel determine additional staffing is needed to ensure the success of your event.

*For those with special dietary requirements or allergies who may wish to know about the food ingredients used, please speak to your Hilton Garden Inn Director of Sales or contact person.*