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Wedding

M E N U

FOOD & BEVERAGE
PROVIDED BY:

CRAVE
— FOOD & DRINK —



201 EAST 8TH STREET | SIOUX FALLS, SD 57103

Hors D'oeuvres

Priced in quantities of 25 pieces

HOT OPTIONS

Pork Pot Stickers

Steamed or fried, thai chili & peanut sauce

Chicken Satays

Spicy peanut marinade

Spinach Artichoke Dip

Blend of artichoke, Parmesan & spinach with naan bread

Italian Meatballs

House made bourbon barbecue sauce

Lamb Meatballs

Tzatziki sauce

Asian Veggie Egg Rolls

Hand rolled in house, stuffed with mushrooms and coleslaw

Beef Skewers

Petite tenderloin, teriyaki marinade

Chicken Avocado Egg Rolls

Hand rolled in house, stuffed with avocado, oven roasted pulled chicken and guacamole, flash fried. Served with house made chipotle ranch

Santa Fe Egg Rolls

Hand rolled in house, stuffed with chicken, cheese, black beans and pico de gallo

Mini Crab Cakes

House-made lump cakes, pan seared to a golden brown, finished with house-made yum yum & chipotle sauce

COLD OPTIONS

Crostini Caprese

Roasted tomato, fresh mozzarella, pesto cream

Prosciutto Caprese Skewers

Fresh cherry tomato, mozzarella, basil, prosciutto and a drizzle of balsamic reduction

Fresh Cut Seasonal Fruit

Assorted seasonal fruit, berries, Grand Marnier strawberry dip

Fresh Vegetable Platter

Fresh broccoli, cucumber, red pepper, carrots, celery, grape tomatoes, roasted red pepper aioli

Tenderloin Crostini

Rosemary aioli with shaved green onion

Domestic Cheese Platter

Cheddar, Swiss, brie, pepper jack, bleu cheese, baguette

Jumbo Shrimp Cocktail

Ginger cocktail sauce

Pesto Shrimp

Oven dried tomatoes, pistachio pesto, crostini

Sushi

Nigiri Sushi Platter

Chef's choice of assorted Nigiri

Maki Sushi Platter

Spicy tuna, spicy salmon, Philly and dynamite rolls

Sashimi Sushi Platter

Chef's choice of assorted Sashimi

SPECIALTY SUSHI Ask your Catering Manager about specialty sushi rolls and a live sushi rolling station.

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 Sales Office contact person. Pricing subject to change based on market value.

Dinner

PLATED OPTIONS

Served with House salad or Caesar salad, fresh baked bread, and fresh brewed coffee. Priced per person.

Herb Roasted Chicken

Roasted chicken breast with champagne cream sauce, served with mashed potatoes and chef's vegetables

Chicken Stir Fry

Fresh cut chicken breast seared & tossed with fresh vegetable medley then glazed with soy sauce over coconut jasmine rice finished with cilantro & chopped peanuts

Lemon Garlic Chicken

Seasoned skinless chicken breast, seared crisp, atop buttermilk mashed potatoes and sautéed brussel sprouts, topped with lemon garlic butter sauce

Roasted Pork Tenderloin

Roasted pork tenderloin, cognac sauce, served with roasted baby bakers and asparagus

Beef Short Ribs

Braised beef short rib with demi glaze served with broccoli and garlic mashed potatoes

Simple Steak

Steak with our house made demi-glace served with potato purée and chef's vegetables

Mustard Crusted Salmon

Mustard crusted salmon with whole grain mustard beurre blanc, served with potato purée and heirloom carrots

Miso Salmon

Miso marinated fresh cut Atlantic salmon, pan seared. Served with rice and fresh vegetable medley sautéed with sesame oil and ginger

Filet Mignon

Filet with peppercorn demi served with potato purée and asparagus

Kid's Meal

CHOOSE ONE: Chicken strips or mac 'n cheese, served with French fries and fresh sliced fruit

BUFFET OPTIONS

20 person minimum. Includes fresh brewed coffee.
Priced per person.

Italian

Served with bread service and Caesar salad.

CHOICE OF 2: Chicken Florentine tortellini, baked penne with tomato sauce, chicken & Italian sausage, vegetable farfalle with lemon cream sauce, spinach truffle mac and cheese with chicken, chicken mushroom penne

Riverfront

Pork tenderloin with mustard honey chipotle sauce and lemon pepper chicken with white wine sauce served with House salad, bread service, roasted baby red potatoes and chef's vegetables

Smokehouse

Served with smokie mac & cheese, chef's vegetables, baby bakers, House salad and corn bread.

CHOICE OF 2: Pulled pork, BBQ chicken, or BBQ brisket

8th Street

Steak with peppercorn sauce and seared, boneless chicken breast with lemon garlic sauce served with House salad, bread service, potato purée and chef's vegetable

Upgrade

ENHANCE YOUR DINNER

Carving Station..... Price on Request

Pork loin, prime rib, roasted turkey or top round.

A chef fee of \$200 will also be applied.

DessertPricing Varies

Please contact your Hilton Garden Inn Sales Office contact person to discuss in house cake and dessert options.

Late Night Snacks

Nacho Bar

Fresh tortilla chips, Corona queso, assorted toppings

Gourmet Popcorn Bar

Please ask your Hilton Garden Inn Sales Office contact for flavor options and pricing

Movie Theater Popcorn Machine

Includes server, scoop, popcorn and individual bags

Cheese Curds

Choice of house made BBQ or ranch

Chips & Dip

Hand cut potato chips with house made onion dip

Pretzel Bites

Warm cheddar cheese stuffed pretzel bites served with ranch honey dijon sauce

Guacamole & Chips

House made with pico de gallo

CRAVE Sliders

Certified Angus Beef, house burger sauce, caramelized onions, smoked cheddar cheese, Brioche bun

Crispy Chicken Sliders

Spicy mayo, house made pickles, Brioche bun

Beverages

SPIRITS

Rail

New Amsterdam Vodka & Gin, Cruzan Rum, Windsor, Amaretto – Peach, E&J Brandy, Jose Cuervo Gold

Call

Tito's Vodka, Tanqueray Gin, Captain Morgan, Bacardi, Bacardi Limon, Malibu Jim Beam, Jack Daniels, Seagrams 7, Canadian Club, Jameson, Johnny Walker Red

Premium

Grey Goose, Bombay Sapphire, Knob Creek, Crown Royal, Di Saranno, Kinky, Patron Silver, Kahlua, Baileys

*Top-shelf**

Johnny Walker Black, Maker's Mark, Long Island Iced Tea

**A bar minimum must be met to have top-shelf options made available.*

BEER

Domestic

Bud Light, Miller Light, Coors Light, Mich Ultra, Mich Golden Light, O'Douls

Import & Craft

Corona, Heineken, Blue Moon, Angry Orchard

Specialty

Fat Tire, Sam Adams, 2 Hearted Ale (IPA), Truly Spiked Seltzers

Domestic Kegs

Specialty Import Kegs

Contact your Sales & Catering Professional for current pricing

NON-ALCOHOLIC

Soda

Red Bull

Juice

HOUSE-MADE SODA

35 servings

Blueberry Mint Fizz

Fresh blueberry muddled together with lemonade and soda

Raspberry Bull Lemonade

Fresh raspberries and lemons muddled together and topped with Red Bull

Cucumber Sparkling Soda

Refreshing cucumber muddled with simple syrup and fresh lime juice then topped with tangy ginger beer

CHAMPAGNE

House Champagne

Sparkling Cider

WINE

Banquet Wine

Chardonnay, Moscato, Pinot Grigio, Cabernet, Merlot, Pinot Noir

Please contact your Sales Representative for specialty red and white wine options and pricing.

Wedding Checklist

CONGRATULATIONS! YOU'VE SECURED YOUR VENUE, NOW WHAT?

Here's a checklist to help you along the way.

One Year Prior

- ☐ Pay Deposit
- ☐ Group Block of Hotel Rooms Created
- ☐ Make Personal Hotel Arrangements with Director of Catering

6 Months Prior

- ☐ Attend Tasting to Decide on Menu
- ☐ Book Rehearsal Dinner & Gift Opening
- ☐ Plan First Detailing Meeting with Director of Catering
 - » Timeline
 - » Setup Requirements
 - » Food & Beverage
 - » Audio/Visual
 - » Vendors & Rentals

2 Months Prior

- ☐ Schedule Second Detailing Meeting with Director of Catering

1 Month Prior

- ☐ Cut Off Date for Hotel Room Block

3 Weeks Prior

- ☐ Preliminary Banquet Event Order (BEO) Received from Director of Catering

2 Weeks Prior

- ☐ Final Banquet Event Order (BEO) Signed and Returned to Director of Catering

10 Business Days Prior

- ☐ Pay Estimated Remaining Balance

3 Business Days Prior

- ☐ Final Guarantee of Guest Count given to Director of Catering

Your Wedding Day

- ☐ Relax and Enjoy!





2022 Wedding GUIDE

LOCATION

Set in vibrant downtown Sioux Falls, the Hilton Garden Inn Sioux Falls Downtown is only 10 minutes south of the Joe Foss Field Airport. The hotel offers easy access to attractions such as Falls Park, Washington Pavilion and over a hundred shops and restaurants.

GUESTROOM BLOCK

We will offer a discount on the guestroom rate for reserving a wedding block, which can then be passed along to your guests. At the Hilton Garden Inn-Downtown, we will set up a guestroom block at the time of contracting. Upon return of your agreement, your wedding block will be built and when your guests call to make a reservation, they will receive that discounted room rate by referencing your wedding block.

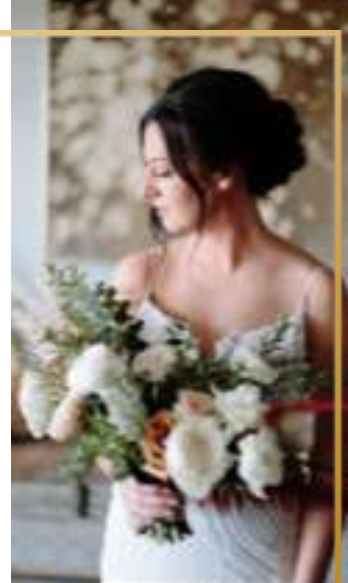
At the Hilton Garden Inn-Downtown, we go a step further and build a HiltonLink. This personalized URL can be provided to your guests and will allow them to book the discounted rate online up until the cut-off date. Our couples love this option and find it very useful by adding it to their wedding website or Facebook event page.

REVIR BALLROOM

The Revir Ballroom can seat up to 380 guests for a wedding reception. Revir Ballroom rental can be provided upon request through the Sales and Catering Office. The following items will be included as a part of the rental fee:

- » Choice of traditional in-house table linens (*3 colors*)
- » Choice of traditional in-house napkin colors (*6 colors*)
- » Variety of standard centerpieces
- » Traditional king guestroom for the night of reception
- » Complete set-up and tear down of reception space
- » Rehearsal dinner space or gift opening room

(Based upon availability at time of contracting)



Commonly Asked Questions

WHY SHOULD I CHOOSE THE HILTON GARDEN INN-DOWNTOWN FOR MY WEDDING RECEPTION?

It is our team! We love weddings! We get excited about all things wedding! We know you have big dreams for this day and it's our job to bring them to fruition, from menu creation to room design. Our goal is to keep you blissful and on budget.

Our hotel has the most beautiful view of all the reception venue options in Sioux Falls. The **ONLY** reception venue in Sioux Falls to offer a patio overlooking beautiful downtown Sioux Falls and the Big Sioux River.

WHAT CAN WE EXPECT TO RECEIVE IF WE BOOK YOUR HOTEL FOR OUR WEDDING RECEPTION?

Ideally centered in downtown Sioux Falls, the Hilton Garden Inn-Downtown is the perfect wedding venue. Our boutique-styled guestrooms and suites provide the elegant atmosphere, comfort and warm Hilton hospitality you want for your out-of-town guests and wedding party.

Our hotel's wedding and event catering ensures inspired cuisine and a presentation to make your wedding reception truly exceptional. Our facility is designed to meet a wide variety of clientele needs with event space providing an exquisite setting ranging from the most private gathering to a celebration on a grand scale.

WHAT WOULD YOU SAY IS THE REPUTATION FOR HILTON GARDEN INN DOWNTOWN IN SIOUX FALLS?

The Hilton Garden Inn-Downtown has a reputation for effortlessly elegant and timeless events. Every detail of each wedding reception is uniquely the couples. Our reputation for excellence is demonstrated by our Director of Catering assisting our couples with creative suggestions to make every reception a success.

WEDDING ENHANCEMENTS

LCD PROJECTOR AND SCREEN

DANCE FLOOR

STAGE FOR HEAD TABLE

SPANDEX CHAIR COVERS

Includes hotel staff set-up of chair covers

CLIENTS SET CHAIR COVERS

UPGRADED CENTERPIECE

Contact your Sales and Catering Professional

UPGRADED LINEN OPTIONS

Contact your Sales and Catering Professional

ENHANCEMENT PACKAGES

Contact your Sales and Catering Professional