

 **Hilton**
Garden Inn™





WELCOME TO
HILTON GARDEN INN

Dear Guest,

Whether it be a social or corporate event we have flexible meeting space to accommodate your needs.

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 us.

If you do not see what you are looking for please don't hesitate to reach out and our culinary team can customize options for your event.

Thanks for making us a part of your plans and welcome to Hilton Garden Inn Palo Alto!

- Catering & Sales Department

Continental Breakfast

EXPRESS CONTINENTAL | \$27 per guest

Today's Fresh Baked Pastries
Sliced Seasonal Fruit and Berries
Steel Cut Oatmeal, Brown Sugar, Raisins
Chilled Apple and Orange Juice
Freshly Brewed Coffee, Decaf Coffee, and Hot Tea Service

CONTINENTAL | \$32 per guest

Today's Fresh Baked Pastries
Assorted Bagels and Cream Cheese
Steel Cut Oatmeal, Raisins, and Brown Sugar
Sliced Seasonal Fruit and Berries
Assorted Greek Yogurts
Chilled Apple and Orange Juice
Freshly Brewed Coffee, Decaf Coffee, and Hot Tea Service

Breakfast Buffet

Minimum of 20 guests

ALL AMERICAN BREAKFAST BUFFET | \$42 per guest

Today's Fresh Baked Pastries
Sliced Seasonal Fruit and Berries
Scrambled Eggs
Applewood Smoked Bacon **OR** Pork Sausage Links
Seasoned Breakfast Potatoes
Chilled Apple and Orange Juice
Freshly Brewed Coffee, Decaf Coffee, and Hot Tea Service

HEALTHY START BUFFET | \$40 per guest

Sliced Seasonal Fruit and Berries
Hard Boiled Eggs
Steel Cut Oatmeal, Raisins, and Brown Sugar
Egg White Scramble, Organic Baby Spinach, Cherry Tomatoes
Assorted Greek Yogurts
Chilled Apple and Orange Juice
Freshly Brewed Coffee, Decaf Coffee, and Hot Tea Service

***Minimum \$175 labor fee for groups less than 20
90-minute serving time for all breakfast options***

All food and beverage prices are subject to 24% service charge and a 9.13% sales tax.

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 Catering Manager. Serve Times are 60 minutes for breaks and 90 minutes for meals.

AM Breaks

SUNRISE BREAK | \$24 per guest

Sliced Seasonal Fruit and Berries
Assorted Energy Bars
Assorted Individual Greek Yogurts
Freshly Brewed Coffee, Decaf Coffee,
and Hot Tea Service

MID-MORNING BREAK | \$24 per guest

Sliced Seasonal Fruit and Berries
Assorted Granola Bars
Assorted Freshly Baked Donuts and Pastries
Freshly Brewed Coffee, Decaf Coffee,
and Hot Tea Service

CALIFORNIA BREAK | \$25 per guest

Sliced Seasonal Fruit and Berries
Assorted Bagels and Cream Cheese
Assorted Granola Bars
Freshly Brewed Coffee, Decaf Coffee,
and Hot Tea Service

Beverage Service

HALF DAY | \$18 per guest

Iced Tea and Lemonade
Assorted Sodas & Bottled Water
Coffee and Hot Tea Service
**Up to 4 hours of service*

FULL DAY | \$28 per guest

Iced Tea and Lemonade
Assorted Sodas & Bottled Water
Coffee and Hot Tea Service
**Up to 8 hours of service*

INFUSED WATER | \$35 per gallon

Please Choose One

Watermelon-Mint Infused Water
Citrus-Ginger Infused Water
Lemon-Raspberry Infused Water
Strawberry-Basil Infused Water

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60-minute serving time for all break options***

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A la Carte Baked Goods, Snacks & Refreshments

FRESHLY BAKED GOODS

Assorted Bagels with Cream Cheese.....	\$40 per dozen
Assorted Pastries, Croissants, Muffins.....	\$40 per dozen
Assorted Baked Cookies.....	\$40 per dozen
Chocolate Brownies.....	\$40 per dozen
Lemon Bars.....	\$40 per dozen

SNACKS

Energy Bars/Granola Bars.....	\$4 each
Individual Bags of Potato Chips.....	\$4 each
Assorted Whole Fruit.....	\$4 each
Assorted Candy Bars.....	\$6 each
Sliced Seasonal Fruit and Berries Display.....	\$15 per guest
Crudité Display with Farmer’s Market Vegetable, Hummus.....	\$15 per guest
Angus Beef Slider Platter.....	\$85 per platter
<i>Brioche Bun, Tomato, Arugula, Roasted Garlic Aioli, White Cheddar (10 pieces)</i>	
Chicken Wing Platter (30 pieces).....	\$95 per platter

Please Choose One Sauce: Honey Sriracha, Korean BBQ, or Sweet Chili
With Buttermilk Dip and Celery Sticks (30 pieces)

REFRESHMENTS

Freshly Brewed Coffee.....	\$105 per gallon
Assorted Hot Tea.....	\$95 per gallon
Freshly Brewed Iced Tea.....	\$50 per gallon
Lemonade.....	\$50 per gallon
Chilled Apple or Orange Juice.....	\$36 per carafe
Infused Water	\$35 per gallon
<i>Watermelon-Mint, Citrus-Ginger, Lemon Raspberry, OR Strawberry-Basil</i>	
Assorted Sodas.....	\$6 each
Bottled Water.....	\$6 each
Red Bull Energy Drink.....	\$7 each

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Plated Lunch

All served with Iced Tea and Lemonade

All include Bread Rolls with Butter

STARTER: (CHOOSE (1) ONE)

CAESAR SALAD

Chopped Romaine, Shaved Parmesan, Sourdough Croutons, Caesar Dressing

WILD ROCKET ARUGULA SALAD

Candied Pecans, Blue Cheese Crumbles, Raspberry Vinaigrette

ORGANIC BABY SPINACH SALAD

Fresh Raspberries, Toasted Almonds, Goat Cheese, Red Balsamic Vinaigrette

CHOPPED ROMAINE SALAD

Fresh Strawberries, Candied Pecans, Goat Cheese, White Balsamic Vinaigrette

ENTRÉES: (CHOOSE (2) TWO)

VEGAN RATATOUILLE LATTICE | \$35 per guest

Roasted Seasonal Vegetables, Vegan Pesto, Vegan Cheese, Vegan Puff Pastry, Wilted Spinach, Marinara

VEGAN BUDDHA BOWL | \$35 per guest

Roasted Cauliflower, Kale, Quinoa, Roasted Chickpeas, Pickled Red Onion, Maple-Tahini Drizzle

THREE-CHEESE RAVIOLI | \$35 per guest

Roasted Mushrooms, Parmesan Cream Sauce

HERB GRILLED CHICKEN BREAST | \$42 per guest

Pesto Mashed Potatoes, Roasted Broccoli, Herb Jus

SEARED LOCAL SALMON | \$45 per guest

Herb Roasted Potatoes, Baby Carrots, Beurre Blanc

GRILLED FLAT IRON STEAK | \$50 per guest

Roasted Garlic Mashed Potatoes, Grilled Asparagus, Red Wine Demi-Glace

DESSERT: (CHOOSE (1) ONE)

Vegan & Gluten Free Apple Crumb Tart

Tiramisu

Chocolate Flan

NY Cheesecake

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Lunch Buffets

All Served with Iced Tea and Lemonade

DELI BUFFET | \$42 per guest

Field Green Salad with Tomatoes, Cucumbers, Carrots, and Italian Dressing

White Cheddar, Swiss and Provolone Cheese

Sliced White, Sourdough and Wheat Bread, Brioche Buns

Display of Turkey, Ham, and Roast Beef

Mayo, Mustard, Lettuce, Tomato, Onion

Individual Bags of Potato Chips

Freshly Baked Cookies

(Can Be Served as Assorted Pre-Made Sandwiches)

SOUTH OF THE BORDER BUFFET | \$48 per guest

Mexican Chopped Salad with Romaine, Tomato, Corn and Black Beans with Cilantro-Lime Vinaigrette

Tortilla Chips and Salsa

Spanish Rice

Refried Beans

Sour Cream, Roasted Salsa, Cheddar Cheese, Jalapenos, Shredded Cabbage

Corn Tortillas

Churros

Select TWO proteins:

Al Pastor Chicken

Citrus-Carnitas

Carne Asada

Birria

Sweet Potato and Black Bean

NORTH BEACH BUFFET | \$50 per guest

Caesar Salad with Shaved Parmesan, Sourdough Croutons and Caesar Dressing

Herb Grilled Chicken Breast with Natural Herb Jus

Mushroom Ravioli with Roasted Mushrooms and Parmesan Cream Sauce

Italian Vegetables

Garlic Bread

Strawberry Mousse Cake

***Minimum \$175 labor fee for groups less than 20
90-minute serving time for all lunch buffets***

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Lunch Buffets (Cont.)

All Served with Iced Tea and Lemonade

CALIFORNIA BBQ | \$55 per guest

Chopped Romaine Salad with Roasted Corn, Tomato, Red Onion, and Jack & Cheddar Cheese

Buttermilk Ranch Dressing

Creamy Coleslaw

Potato Salad

Baked Beans

Slow Smoked Beef Brisket, Sweet & Smoky BBQ Sauce

Bourbon Glazed Grilled Chicken

Corn Bread Muffins & Butter

Chocolate Brownies

CHINA TOWN BUFFET | \$50 per guest

Chinese Chopped Salad with Shredded Napa Cabbage, Carrots, Bell Peppers, Slivered Almonds,

Sesame Seeds, and Toasted Sesame Dressing

Vegetable Eggroll

Steamed White Rice

Vegetable Stir Fry

Orange Chicken

Beef Broccoli

Fortune Cookies

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PM Breaks

EL CAMONO REAL BREAK | \$25 per guest

Freshly Made Tortilla Chips
The Kitchen's Guacamole
Roasted Salsa
Street Corn Dip
Churros
Iced Tea and Lemonade

HEALTHY BREAK | \$25 per guest

Whole Fruit
Hummus, Celery and Carrot Sticks
House-Made Zucchini Bread with Agave Butter
Strawberry-Basil Infused Water

BALL PARK BREAK | \$26 per guest

Pretzel Bites with Cheddar Cheese Dip
Cracker Jacks
Pigs in a Blanket
Freshly Baked Chocolate Chip Cookies
Iced Tea and Lemonade

CALIFORNIA BREAK | \$25 per guest

Sliced Seasonal Fruit and Berries
Assorted Bagels and Cream Cheese
Assorted Granola Bars
Freshly Brewed Coffee, Decaf Coffee, and Hot Tea Service

SWEET TOOTH | \$25 per guest

Assorted Mini Cupcakes
Chocolate Dipped Cream Puffs
Fresh Baked M&M Cookies
Assorted Cake Pops
Coffee and Hot Tea Service

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60-minute serving time for all break options***

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Meeting Packages

Meeting Package 1

CONTINENTAL\$105 per guest

Today's Fresh Baked Pastries
Assorted Bagels and Cream Cheese
Steel Cut Oatmeal, Raisins, and Brown Sugar

MID-MORNING BREAK

Blueberry Loaf and Butter
Fresh Whole Fruit
Coffee/Tea Refresh
Water Station

LUNCH BUFFET

Please Choose Either the Deli Buffet or South of the Border Buffet

AFTERNOON BREAK

Trail Mix
Energy Bars
Granola Bars
Coffee/Tea Refresh
Water Station

***\$175 labor fee for groups less than 20
90-minute serving time for buffets
60-minute serving time for breaks***

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Meeting Package 2

HOT BREAKFAST BUFFET.....\$120 per guest

- Sliced Seasonal Fruit and Berries
- Assorted Pastries and Muffins
- Fresh Scrambled Eggs
- Applewood Smoked Bacon **OR** Pork Sausage Links
- Seasoned Breakfast Potatoes
- Chilled Apple and Orange Juice Carafes
- Freshly Brewed Coffee, Decaf Coffee, and Hot Tea

MID-MORNING BREAK

- Lemon Poppy Seed Breakfast Loaf and Butter
- Fresh Whole Fruit
- Coffee/Tea Refresh
- Water Station

LUNCH BUFFET

Choice of Any Lunch Buffet:

- Deli Buffet
- South of the Border Buffet
- North Beach Buffet
- California BBQ
- China Town Buffet

AFTERNOON BREAK

- Trail Mix
- Energy Bars
- Granola Bars
- Coffee/Tea Refresh
- Water Station

***\$175 labor fee for groups less than 20
90-minute serving time for buffets
60-minute serving time for breaks***

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Plated Dinner

All served with Coffee and Hot Tea

All include Bread Rolls with Butter

STARTER: (CHOOSE (1) ONE)

CAESAR SALAD

Chopped Romaine, Shaved Parmesan, Sourdough Croutons, Caesar Dressing

BURRATA CAPRESE SALAD

Wild Rocket Arugula, Cherry Tomatoes, Basil Vinaigrette

ORGANIC BABY SPINACH SALAD

Fresh Blackberries, Toasted Almonds, Brie Cheese, White Balsamic Vinaigrette

CHOPPED ROMAINE SALAD

Fresh Strawberries, Candied Pecans, Goat Cheese, White Balsamic Vinaigrette

ENTRÉES: (CHOOSE (2) TWO)

VEGAN RATATOUILLE LATTICE | \$65 per guest

Roasted Seasonal Vegetables, Vegan Pesto, Vegan Cheese, Vegan Puff Pastry, Wilted Spinach, Marinara

VEGAN BUDDHA BOWL | \$65 per guest

Roasted Cauliflower, Kale, Quinoa, Roasted Chickpeas, Pickled Red Onion, Maple-Tahini Drizzle

SWEET PEA RAVIOLI | \$65 per guest

Sautéed Mushrooms and Peas, Toasted Hazelnuts, Parmesan, Extra Virgin Olive Oil

HERB GRILLED CHICKEN BREAST | \$70 per guest

Pesto Mashed Potatoes, Roasted Broccolini, Herb Jus

SEARED LOCAL SALMON | \$70 per guest

Herb Roasted Potatoes, Baby Carrots, Beurre Blanc

GRILLED FLAT IRON STEAK | \$50 per guest

Roasted Garlic Mashed Potatoes, Grilled Asparagus, Red Wine Demi-Glace

DESSERT (CHOOSE (1) ONE)

Vegan & Gluten Free Apple Crumb Tart

Tiramisu

Chocolate Flan

NY Cheesecake

\$175 labor fee for groups less than 20

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Dinner Buffet | \$75 per guest

*All Served with Freshly Brewed Coffee, Decaf Coffee, Hot Tea and Iced Tea
All Include Bread Rolls with Butter*

STARTER SALAD: (CHOOSE (1) ONE)

ORGANIC BABY SPINACH

Fresh Local Berries, Toasted Almonds, Goat Cheese,
Lemon-Poppy Seed Vinaigrette

ROASTED CAULIFLOWER SALAD

Organic Baby Kale, Dried Cherries, Candied Walnuts,
Feta Cheese, Blood Orange Vinaigrette

CHOPPED ROMAINE SALAD

Cherry Tomatoes, Kalamata Olives, Shaved Red Onion,
Parmesan Cheese, Italian Vinaigrette

BABY SPINACH SALAD

Roasted Beets, Candied Pecans, Blackberries, Goat Cheese,
Sweet Basil Vinaigrette

ENTRÉES: (CHOOSE (2) TWO)

GRILLED CHICKEN BREAST

Foraged Mushrooms, Thyme Jus

HERB CRUSTED CHICKEN

Marinated Artichokes, Creamy Pesto Sauce

SEARED SALMON

Charred Lemon, Lemon-Butter Sauce

GRILLED SIRLOIN STEAK

Blistered Cherry Tomatoes, Pinot Noir Reduction

GRILLED FLAT IRON STEAK

Roasted Carrots, Demi-Glace

BUTTERNUT SQUASH RAVIOLI

Browned Butter, Charred Corn, Shaved Parmesan

*\$175 labor fee for groups less than 20
90-minute serving time*

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Dinner Buffet (Cont.)

*All Served with Freshly Brewed Coffee, Decaf Coffee, Hot Tea and Iced Tea
All include Bread Rolls with Butter*

SIDES: (CHOOSE (2) TWO)

Farmer's Market Roasted Baby Vegetables

with Citrus Olive Oil

Parmesan and Herb Mashed Yukon Potatoes

Green Bean Almondine

Herb Roasted Red Potatoes with Caramelized Onions

Cheddar Potato Gratin

Roasted Cauliflower

Roasted Carrots

with Thyme Brown Butter & Toasted Almonds

DESSERTS: (CHOOSE (2) TWO)

Dark Fudge Cake

Freshly Baked Artisan Cookies

Lemon Mousse Cake

Freshly Baked Cupcakes

Tiramisu *(+\$2.00 per guest)*

NY Cheesecake *(+\$2.00 per guest)*

Chocolate Dipped Cannoli *(+\$2.00 per guest)*

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Displayed Hors D'oeuvres

Minimum 25 pieces per Selection

Antipasto Brochette	\$7 per piece
<i>Marinated Tomato, Kalamata Olive, Mozzarella, Balsamic Glaze</i>	
Seared Ahi Tuna Canape	\$8 per piece
<i>Seared Raw and served with Wasabi Caviar, Multi-Grain Baguette</i>	
Filet Mignon Canape	\$8 per piece
<i>with Creamy Horseradish, Potato Pancake</i>	
Vegetable Samosa	\$7 per piece
<i>with Cilantro-Mint Chutney</i>	
Spanakopita	\$7 per piece
<i>Spinach and Feta Cheese, Phyllo Dough, Tzatziki Sauce</i>	
Stuffed Mushroom Cap Florentine	\$7 per piece
<i>Spinach, Bechamel Sauce, Parmesan Cheese</i>	
Coconut Shrimp	\$8 per piece
<i>with Sweet Chili Sauce</i>	
Firecracker Shrimp	\$8 per piece
<i>with Sweet Chili Sauce</i>	
Bacon Wrapped Sea Scallop Brochette	\$9 per piece
<i>with Balsamic Reduction</i>	
Seared Local Crab Cakes	\$8 per piece
<i>with Lemon Basil Aioli</i>	
Mini Beef Wellington	\$8 per piece
<i>with Caramelized Onion Demi</i>	
Black Bean Empanada	\$7 per piece
<i>with Roasted Salsa</i>	
Beef Empanada	\$8 per piece
<i>with Roasted Salsa</i>	
Chicken Empanada	\$8 per piece
<i>with Roasted Salsa</i>	
Bacon Wrapped Chicken Brochette	\$8 per piece
<i>with Balsamic Reduction</i>	
Angus Beef Slider	\$8 per piece
<i>Brioche Bun, Tomato, Arugula, Roasted Garlic Aioli, White Cheddar</i>	
Chicken Wings	\$6 per piece
<i>Please Choose One Sauce: Honey Sriracha, Korean BBQ, OR Sweet Chili</i>	
<i>With Buttermilk Dip and Celery Sticks</i>	

Presentation Displays

CHEESE DISPLAY | \$18 per guest

Based on 3 oz. per guest

Display of Artisan Cheese

Crackers

Seasonal Fruit Chutney, Local Honey

Fresh and Dried Fruits

Roasted Nuts

CRUDITÉ PLATTER | \$16 per guest

Toybox Carrots, Celery and Cucumber Sticks, Jicama, Broccoli, Cherry Tomatoes

Chickpea Hummus

Roasted Nuts

Grilled Pita

ANTIPASTO DISPLAY | \$21 per guest

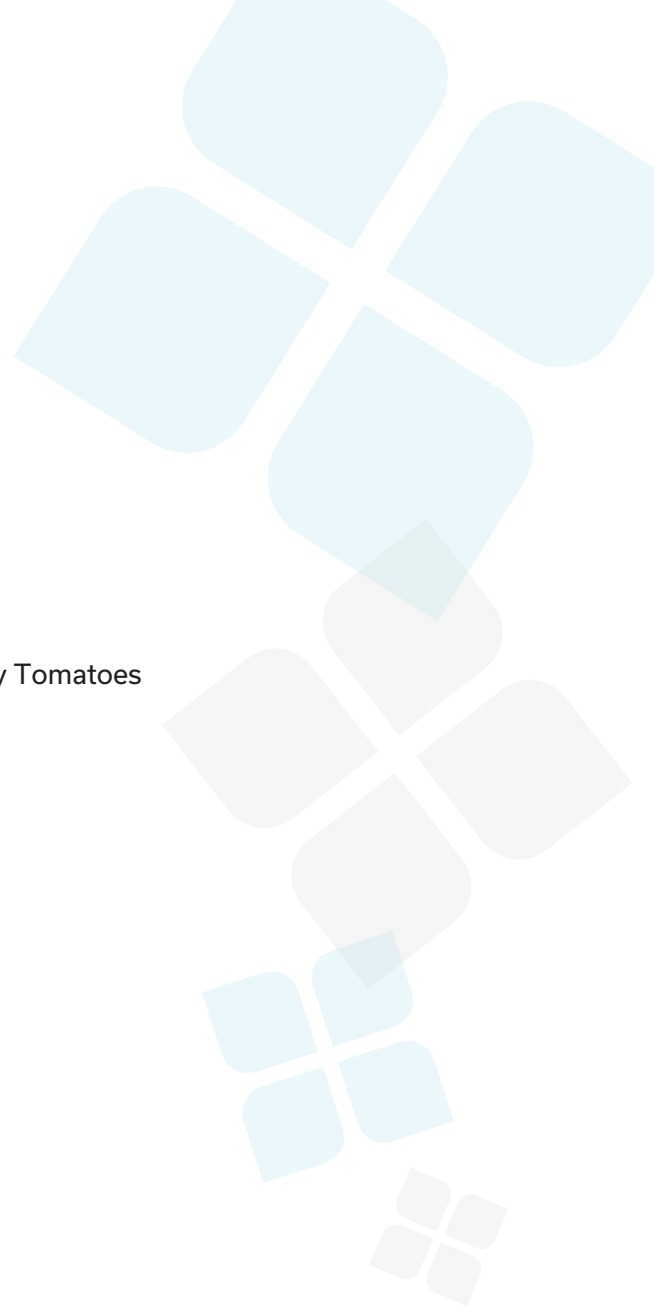
Display of Cured Meats

Selection Cheeses

Seasonal Fruit Chutney, Local Honey

Fresh and Dried Fruits and Roasted Nuts

Crackers



Reception Packages

THE KITCHEN SLIDERS | \$22 per guest *(based on 2 sliders per guest)*

Please Choose 2 Sliders:

Angus Beef Slider

White Cheddar, Roasted Garlic Aioli, Arugula, Tomato, Brioche Bun

Grilled Portobello Mushroom Slider

Fresh Mozzarella, Basil Aioli, Arugula, Tomato, Balsamic Glace, Challah Bun

Grilled Chicken Slider

Southern Coleslaw, Honey-Mustard Dressing, Potato Bun

BBQ Pulled Pork Slider

with Creamy Coleslaw on a Brioche Bun

*Accompanied with Garlic Fries and Beer Battered Onion Rings,
Buttermilk Ranch Dip, Ketchup, and Mustard*

THE KITCHEN TACOS | \$22 per guest *(based on 2 tacos per guest)*

Please Choose 2 Tacos:

Al Pastor Chicken

Citrus-Carnitas

Carne Asada

Birria

Sweet Potato and Black Bean

*Accompanied with Mini Corn Tortillas, Roasted Salsa, Pico de Gallo,
Sour Cream, Guacamole, Tortilla Chips, Shredded Cabbage,
Diced Onion and Cilantro, Queso Fresco*

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90-minute serving time for reception packages***

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Reception Packages (Cont.)

Dessert Stations

DESSERT PACKAGE 1 | \$30 per guest

Includes:

- Assorted Cookies
- Assorted French Macaroons
- Assorted Cake Pops
- Assorted Dessert Shooters
- Assorted Mini Italian Pastries

Choose One:

- Chocolate Fudge Cake
- Lemon Coconut Cake
- Strawberry Mousse Cake
- German Chocolate Cake

DESSERT PACKAGE 2 | \$25 per guest

Includes:

- Assorted Cookies
- Assorted French Macaroons
- Assorted Cake Pops
- Assorted Mini Italian Pastries

Choose One:

- Chocolate Fudge Cake
- Lemon Coconut Cake
- Strawberry Mousse Cake
- German Chocolate Cake

DESSERT PACKAGE 3 | \$20 per guest

Includes:

- Assorted Cookies
- Assorted French Macaroons
- Assorted Cake Pops

Choose One:

- Chocolate Fudge Cake
- Lemon Coconut Cake
- Strawberry Mousse Cake
- German Chocolate Cake

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Host Bar Packages

Prices are per guest

- 1 Hour- \$25.00
- 2 Hours- \$40.00
- 3 Hours- \$50.00
- 4 Hours- \$58.00

Host Bar Pricelist

HOUSE SELECTIONS

Classic Cocktail.....	\$12 per glass
House Wine.....	\$10 per glass
Domestic Beer.....	\$7 per bottle
Import Beer.....	\$8 per bottle
Soft Drink.....	\$5 each

TOP SHELF SELECTIONS

Premium Wine.....	\$12 per glass
Premium Cocktail.....	\$14 per glass

Cash Bar Pricelist

HOUSE SELECTIONS

Classic Cocktail.....	\$13 per glass
House Wine.....	\$11 per glass
Domestic Beer.....	\$8 per bottle
Import Beer.....	\$9 per bottle
Soft Drink.....	\$6 each

TOP SHELF SELECTIONS

Premium Wine.....	\$13 per glass
Premium Cocktail.....	\$15 per glass

*Corkage fee of \$25.00 applies per bottle for wine/sparkling wine opened by Banquet Staff.
 Bartender fee applies per Bar (minimum of 25 guests)
 Bartender fee \$75 per hour, 2 hour minimum.
 Hosted bar sales will be applied towards food & beverage minimums
 Cash Bars Require at least \$200 in sales per hour
 HGI's Catering Department reserves the right to determine the appropriate number of Bars/Bartenders
 to properly service your event*

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