





AT HILTON GARDEN INN

Marlena Elizabeth Photography



Amanda Chung Photography

Details



What's Included

Five hour celebration Exclusive - one wedding at a time Ceremonies available on request Complimentary suite night of wedding for our couple Wedding consultant during your planning Preferred room rates for wedding guests Linen & lantern centerpieces Tasting dinner for our couple Maitre D' to coordinate wedding Open bar, cocktail hour, dinner & wedding cake

Cocktail Hour

Passed Small Bites select five

SHORT RIB PIEROGI

LAMB GYRO

BUFFALO CHICKEN TART

WAGU CHEESEBURGER

PHILLY CHEESESTEAK SPRING ROLL

CHICKEN & WAFFLES

QUINOA & ZUCCHINI FRITTER **GF | Y**

PORK CARNITA TAQUITO

MINI FRANKS WRAPPED IN PUFF PASTRY

CHICKEN QUESADILLA

SPINACH AND ARTICHOKE WONTON CRISPS *

CLAMS CASINO

POTATO PANCAKES ^{GF}

FRENCH ONION SOUP TART

TOMATO BRUSCHETTA

EDAMAME DUMPLING *

FALAFEL GFIV

Premium Small Bites upcharge

SCALLOPS WRAPPED IN BACON CRAB CAKES MALIBU COCONUT SHRIMP LAMB CHOPS

Displays

vegetable
grilled - red peppers, zucchini, squash, asparagus
raw- broccoli, cauliflower, carrots, tomatoes with a chipotle dip

cheese

cheddar, pepper jack, bleu cheese, swiss, provolone, cheddar spread, honey, grapes, crackers, flatbreads

Stations

ciao bella italia penne vodka, tomato bruschetta, fried calamari, garlic bread

american classics select one (select two for an upcharge)

all served with vermont white cheddar mac & cheese & homemade chips

CHEESEBURGER, CARAMELIZED ONIONS, PICKLES HOT DOG WITH SPICY ONIONS PULLED PORK WITH CHEDDAR, SLAW CHEESESTEAK WITH PEPPERS, ONIONS



Plated Dinner

Salad select one

salad with a warm garlic bread stick

burrata arugula, heirloom tomatoes, green goddess dressing & balsamic glaze

caesar romaine, caesar dressing, garlic croutons, shaved parmesan

garden

heirloom tomatoes, red onions, mandarin oranges, cucumber, carrots, balsamic vinaigrette

tomato & mozzarella heirloom tomatoes, fresh mozzarella, basil pesto, balsamic glaze



Entrée count due 14 days prior to event

Entrées

beef select one
FILET MIGNON
BRAISED SHORT RIB
NEW YORK STRIP STEAK
COWBOY STEAK (upcharge)
chicken select one
PAN SEARED CHICKEN WITH SUNDRIED TOMATO CREAM
ROASTED CHICKEN WITH LEMON & HERB

CHICKEN MARSALA

seafood select oneSALMON WITH TERIYAKI GLAZEMAHI MAHI WITH MANGO SALSACRAB CAKES WITH ROASTED RED PEPPER REMOULADE

Sides select one served with seasonal vegetables, dinner rolls & butter YUKON MASHED POTATOES GARLIC MASHED POTATOES WILD RICE RISOTTO

Dessert wedding cake

Buffet Dinner

Salad select two

salad with a warm garlic bread stick

burrata

arugula, heirloom tomatoes, green goddess dressing & balsamic glaze

caesar romaine, caesar dressing, garlic croutons, shaved parmesan

garden

heirloom tomatoes, red onions, mandarin oranges, cucumber, carrots, balsamic vinaigrette

tomato & mozzarella heirloom tomatoes, fresh mozzarella, basil pesto, balsamic glaze



Entrées

beef select one BRAISED SHORT RIB CARVING STATION OF PRIME RIB (chef fee) BEEF TENDERLOIN (upcharge)

chicken select one PAN SEARED CHICKEN WITH SUNDRIED TOMATO CREAM ROASTED CHICKEN WITH LEMON & HERB CHICKEN MARSALA

seafood select one SALMON WITH TERIYAKI GLAZE MAHI MAHI WITH MANGO SALSA

Sides select one served with seasonal vegetables, dinner rolls & butter YUKON MASHED POTATOES WILD RICE ROASTED POTATOES PENNE VODKA PASTA PRIMAVERA

Dessert wedding cake

Wedding Enhancements

Displays

fresh fruit

cantaloupe, honey dew, pineapple, assorted berries, grapes with honey lime dip

antipasto

pepperoni, salami, soppressata, provolone, fresh mozzarella, sliced tomatoes, mixed olives, artichokes, roasted peppers

dips

buffalo chicken, spinach, artichoke dip, crostini, bruschetta, pitas



The Studio Photographers

Stations

loaded potato bar

yukon mashed & baked potatoes bacon, sour cream, butter, broccoli bits, caramelized onions, cheddar cheese

couples favorites market price

raw bar

shrimp cocktail, clams on the $\frac{1}{2}$ shell, oysters on the $\frac{1}{2}$ shell, cocktail sauce, lemon

chopsticks

chicken with stir fry vegetables, steamed rice, fried pork dumplings, soy sauce, sweet chili sauce

the garden ballroom

crispy fried chicken sliders with hot honey slaw, tots with cheddar and bacon, fried pickles with spicy horseradish sauce

spicy fiesta

chicken tinga tacos with slaw, queso fresco, empanada, braised short rib, manchego. spanish rice, sour cream, pico de gallo

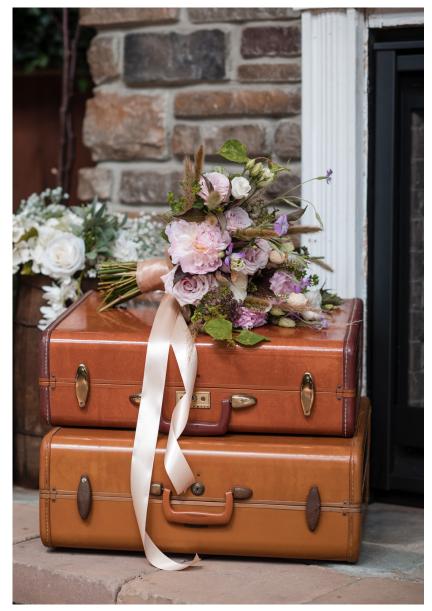
the polka

potato & cheddar pierogi, kielbasa, kraut, pretzel bites, whole grain mustard, sour cream

carving station attendant fee

FLAT IRON PORK TENDERLOIN BEEF BRISKET PRIME RIB APPLEWOOD SMOKED BACON

Wedding Enhancements



Dessert

waffles & ice cream bar

vanilla & chocolate ice cream with chocolate syrup, sprinkles, crumbled cookies, maraschino cherries, whipped cream

s'mores bar graham crackers, marshmallows, mini chocolate bars

assorted cookies & brownies

chocolate dipped strawberries

mini cannolis

apple cider & donut bar

To Go

jersey classic pork roll, egg & cheese sandwiches

personal boxed pizzas variety of pepperoni, mushroom, cheese

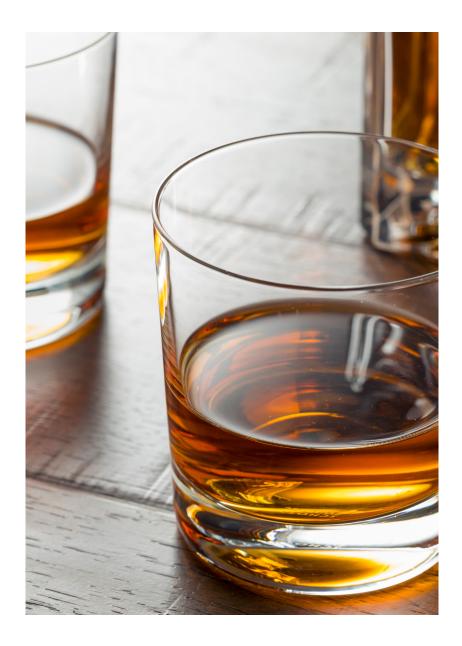
churros & funnel cakes caramel, powdered sugar, cinnamon icing

pretzels

donuts variety of donuts (apple cider - upcharge)

chick-fil-a sandwiches, nuggets & wraps

Beverages



House Open Bar

champagne toast included

vodka skyy

gin beefeater

tequila jose cuervo

bourbon jim beam

whiskey seagram's 7

scotch dewar's white label

rum bacardi silver, blue chair coconut rum

red wine cabernet sauvignon, pinot noir

white wine pinot grigio, chardonnay

sparkling champagne

beer miller light, yuengling, stella artois, corona

cordials apple schnapps, triple sec, dry vermouth, sweet vermouth

non alcoholic brewed regular + decaf coffee + herbal teas, soft drinks



