



Marlena Elizabeth Photography



Weddings

AT HILTON GARDEN INN



Amanda Chung Photography

Details



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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} | ^V
PORK CARNITA TAQUITO
MINI FRANKS WRAPPED IN PUFF PASTRY
CHICKEN QUESADILLA
SPINACH AND ARTICHOKE WONTON CRISPS ^V
CLAMS CASINO
POTATO PANCAKES ^{GF}
FRENCH ONION SOUP TART
TOMATO BRUSCHETTA
EDAMAME DUMPLING ^V
FALAFEL ^{GF} | ^V

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



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Plated Dinner

Entrée count due 14 days prior to event

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



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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 one

SALMON WITH TERIYAKI GLAZE

MAHI MAHI WITH MANGO SALSA

CRAB 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



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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



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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 ½ shell, oysters on the ½ 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



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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



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Garden
Ballroom