



HILTON GARDEN INN HAMILTON CATERING MENUS



BREAKFAST BUFFET

\$25 per person

BEVERAGES

brewed regular + decaf coffee

herbal teas chilled juices

BUFFET

assortment of bagels + breakfast pastries
flavored cream cheeses, sweet butter, jams, honey,
preserves

fresh fruit
seasonal fruit + berries

house made home fries

breakfast meats
applewood smoked bacon, maple sausage

EGGS *choice of one*

scrambled

garden scramble
seasonal vegetables

country scramble
onion, peppers, sausage

FROM THE GRIDDLE *choice of one*

buttermilk pancakes

french toast

house made waffles

INCLUDES WHIPPED BUTTER + MAPLE SYRUP

BREAKFAST ENHANCEMENTS

eggs benedict \$5 pp
poached eggs, ham, béarnaise, english muffin

smoked salmon board \$9 pp
tomatoes, capers, crème fraîche, egg, red onion

pork roll egg + cheese \$9 pp
aged cheddar, english muffin

yogurt parfait \$7 pp
fresh fruit, granola

assorted donuts \$7 pp
apple cider donuts additional \$3 pp

avocado toast \$9 pp
sea salt, cracked pepper, seasonal toppings, toast points

assorted quiche \$8 pp *select two*
spinach, tomato + feta | ham + cheddar
broccoli + cheddar | potato, bacon + cheddar

CHEF'S STATION *chef attendant fee \$125*

omelet station \$10 pp

crepes station \$10 pp
strawberries, blueberries, nutella, fruit compote + whipped cream

BAR ENHANCEMENTS *bartender fee \$150*

mimosas + bloody mary bar \$25 pp

bubble bar \$20 pp

alternative choices + dietary meals available upon request



HILTON GARDEN INN EVENTS | BREAKFAST BUFFET

food + beverage prices are subject to 21% service charge + prevailing new jersey state sales tax

BRUNCH BUFFET

\$48 per person

BEVERAGES

brewed regular + decaf coffee

herbal teas chilled juices

UPON GUESTS ARRIVAL

fresh fruit – seasonal fruit + berries

artisan cheeses – selection of domestic + imported cheeses, assorted crackers and flatbreads

BUFFET

assortment of bagels + breakfast pastries – flavored cream cheese, sweet butter, jams, honey, preserves

scrambled eggs

applewood bacon

maple breakfast sausage

french toast

burrata – arugula, heirloom tomatoes, garlic balsamic vinaigrette and balsamic glaze

chicken + waffles – bourbon maple glaze

OR

chicken francese

salmon – teriyaki glaze

penne vodka – tomato cream, shaved parmesan, basil

DESSERT

buffet platter – cannolis, cheesecake bites, and brownie bites + mini cookies

BRUNCH ENHANCEMENTS

eggs benedict \$5 pp

poached eggs, ham, béarnaise, english muffin

smoked salmon board \$9 pp

tomatoes, capers, crème fraiche, egg, red onion

pork roll egg + cheese \$9 pp

aged cheddar, english muffin

yogurt parfait \$7 pp

fresh fruit, granola

assorted donuts \$7 pp

apple cider donuts additional \$3 pp

avocado toast \$9 pp

sea salt, cracked pepper, seasonal toppings, toast points

assorted quiche \$8 pp select two

spinach, tomato + feta | ham + cheddar

broccoli + cheddar | potato, bacon + cheddar

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omelet station \$10 pp

crepes station \$10 pp

strawberries, blueberries, nutella, fruit compote + whipped cream

BAR ENHANCEMENTS *bartender fee \$150*

mimosas + bloody marys \$25 pp

bubble bar \$20 pp

alternative choices + dietary meals available upon request



HILTON GARDEN INN EVENTS | BRUNCH BUFFET

food + beverage prices are subject to 21% service charge + prevailing new jersey state sales tax

PLATED LUNCH + DINNER

entrée count due 14 days prior to event

Lunch \$51 per person
Dinner \$54 per person

BEVERAGES

brewed regular + decaf coffee, herbal teas
your choice of station or tableside

soft drinks served from bar

SALAD *choice of one*

served with warm rolls + butter

burrata

baby arugula, heirloom tomato, garlic balsamic
vinaigrette & balsamic glaze

garden

cherry tomato, shaved carrot, red onion,
cucumber, balsamic vinaigrette

caesar

romaine, caesar dressing, sourdough crouton, shaved
parmesan

wedge

iceberg, sweet pecans, bacon, caramelized
onion, heirloom tomato, bleu cheese

SIDES

included additions

seasonal vegetable, mashed potatoes

ENTREES *choice of two* ADD 3RD ENTREE FOR \$8 PER PERSON

BEEF

filet mignon
bordelaise sauce

braised beef short rib
caramelized shallot jus

new york strip
garlic butter

CHICKEN

pan seared chicken
airline chicken breast, sundried
tomato cream

chicken marsala
airline chicken breast, wild mushrooms
+ marsala wine

chicken francese
chicken breast, lemon + white wine

SEAFOOD

salmon
teriyaki glaze

seared cod
spinach, grape tomato, creamy garlic sauce

crab cakes *upcharge of \$7 pp*
roasted red pepper remoulade

DESSERT *choice of one*

new york style cheese cake
seasonal berry sauce

tiramisu
espresso, mascarpone, and cocoa

or

platters for each table
cannolis, cheesecake bites,
brownie bites + mini cookies.

alternative choices + dietary meals
available upon request



HILTON GARDEN INN | PLATED LUNCH + DINNER

food + beverage prices are subject to 21% service charge + prevailing new jersey state sales tax

BUFFET LUNCH + DINNER

lunch \$46 per person
dinner \$50 per person

BEVERAGES

brewed regular + decaf coffee
herbal teas served at station

soft drinks served from bar

SALAD *choice of one*

burrata

baby arugula, heirloom tomato, garlic balsamic
vinaigrette & balsamic glaze

garden

cherry tomato, shaved carrot, red onion,
cucumber, balsamic vinaigrette

caesar

romaine, caesar dressing, sourdough crouton,
shaved parmesan

wedge

iceberg, sweet pecans, bacon, caramelized
onion, heirloom tomato, bleu cheese

SIDES *choice of two*

seasonal vegetable

roasted potatoes

mashed potatoes

penne vodka

cheese tortellini alfredo

ENTREES *choice of two*

ADD 3RD ENTREE FOR ADDITIONAL \$8 PER PERSON

BEEF

short ribs

caramelized shallot jus

beef stir fry

over white rice

prime rib *chef attendant fee \$125*

carving station

beef tenderloin *upcharge of \$10 per person*

CHICKEN

pan seared chicken

airline chicken breast, sundried tomato cream

chicken francese

chicken breast, lemon + white wine

chicken marsala

airline chicken breast, wild mushrooms + marsala wine

SEAFOOD

salmon

teriyaki glaze

seared cod

spinach, grape tomato + creamy garlic sauce

DESSERT *served buffet style*

platter of cannolis, cheesecake bites,
brownie bites + mini cookies

alternative choices + dietary meals available upon request



HILTON GARDEN INN | BUFFET LUNCH + DINNER

food + beverage prices are subject to 21% service charge + prevailing new jersey state sales tax

BUFFET REPAST

LUNCH \$46 per person

DINNER \$50 per person

SALAD

caesar

romaine, caesar dressing, sourdough crouton,
shaved parmesan

ENTREES

pan seared chicken

airline chicken breast, sundried tomato cream

salmon

teriyaki glaze

dietary restrictions may be honored upon request

SIDES

seasonal vegetable

penne vodka

artisan breads + dinner rolls

DESSERT

platter of cannolis, cheesecake bites & brownie bites
served buffet style

BEVERAGES

brewed regular + decaf coffee herbal teas
to be served on station for the entire event

SOFT DRINKS

to be served at bar by soda attendant/bartender
**\$150.00 fee plus tax & service charge applies*

BAR PACKAGES AVAILABLE

upon request - bartender fee applies

*Our Packages include our private event space for
four (4) hours, house lantern centerpieces, flatware
wrapped in formal ivory linen, glassware, etc.*

RECEPTION

three hour event
\$55 per person

BEVERAGES

brewed regular + decaf coffee + herbal teas, soft drinks

First Hour

DISPLAYS

fresh fruit

seasonal fruit + berries

artisan cheeses

selection of domestic + imported cheeses,
assorted crackers and flatbreads

PASSED SMALL BITES

philly cheesesteak spring roll

steak skewers

chicken quesadilla

tomato bruschetta

buffalo chicken empanadas

Second Hour

STATIONS

ciao bella

penne vodka, tomato bruschetta,
fried calamari, garlic bread

the jersey

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

spicy fiesta

chicken tinga tacos & mini braised short rib
empanadas with slaw, queso fresco, nachos,
sour cream, pico de gallo, guacamole

Third Hour

DISPLAY

dessert

cannolis, mini cheesecakes, triple
chocolate brownies + mini cookies

alternative choices + dietary meals available upon request

PASSED SMALL BITES

Selection of 5 \$19 per person

Selection of 7 \$21 per person

Selection of 9 \$24 per person

short rib pierogi

buffalo chicken empanada
served with creamy sauce

buffalo chicken tart

wagu cheeseburger

philly cheesesteak spring roll

chicken and waffles

chicken tinga soft taco GF

tostones with lime and cilantro shrimp
in mini tortilla bowl

mini franks wrapped in puff pastry

chicken quesadilla

spinach and artichoke wonton crisps V

shrimp ceviche

grilled steak or chicken kabob skewers GF
served with taziki sauce

mini cuban sandwich

tomato bruschetta

jalapeno poppers

chicken tostadas
with guacamole and queso fresco

scallops wrapped in bacon + \$2

crab cakes + \$2

malibu coconut shrimp + \$2

shrimp tempura + \$2

mini lobster cobbler + \$3



HILTON GARDEN INN | SMALL BITES

food + beverage prices are subject to 21% service charge + prevailing new jersey state sales tax

ENHANCEMENTS

Enhancements are designed to enhance other menus and cannot be individually sold

DISPLAYS

cheese display \$12 pp

cheddar, pepper jack, bleu cheese, swiss, herb french cheese spread, honey, grapes, assorted crackers and flatbread

vegetable display \$10 pp

grilled - red peppers, zucchini, squash, asparagus
raw - broccoli, cauliflower, carrots, tomatoes + chipotle dip

fresh fruit display \$11 pp

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

antipasto display \$17 pp

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

dip display \$11 pp

buffalo chicken, spinach artichoke + hummus with crostini + pita

CARVING STATION chef attendant fee \$125

garlic + herb roasted prime rib \$12 pp

slow cooked bbq rub beef brisket \$11 pp

chimichurri marinated grilled flank steak \$13 pp

garlic + rosemary roasted

boneless turkey breast \$11 pp

honey brown sugar glazed ham \$10 pp

STATIONS

ciao bella italia \$13 pp

penne vodka, tomato bruschetta, fried calamari, garlic bread

the philly \$14 pp

-select two

mini philly ribeye cheesesteak | slider beef cheeseburger

mini chicken cheesesteak | buffalo + bbq sauce wings (bone-in or boneless)

-select two

bacon + cheese fries | crispy onion rings

sweet potato fries | buffalo style cauliflower

served with grilled peppers + onions, mushrooms, tomato sauce, hot peppers + shredded lettuce

loaded potato bar \$11 pp

yukon mashed and baked potatoes, bacon, sour cream, butter, broccoli bits, caramelized onion, cheddar cheese

raw bar \$26 pp

shrimp cocktail, clams on the 1/2 shell, oysters on the 1/2 shell cocktail sauce, lemon

chopsticks \$15 pp

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

the jersey \$13 pp

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

spicy fiesta \$13 pp

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



HILTON GARDEN INN | ENHANCEMENTS

food + beverage prices are subject to 21% service charge + prevailing new jersey state sales tax

DESSERT + TO GO



Key Moments Photography

ENHANCEMENTS

waffles and ice cream bar \$13 pp

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

smores bar \$11 pp

graham crackers, marshmallows, mini chocolate bars

apple cider bar \$11 pp

apple cider donuts + apple cider

AVAILABLE SEPTEMBER - NOVEMBER

TABLE PLATTERS

assorted cookies + brownies \$8 pp

chocolate dipped strawberries \$9 pp

mini cannolis \$9 pp

TO - GO

pork roll, egg and cheese sandwiches \$9 pp

personal boxed pizzas \$11 pp

variety of pepperoni, mushroom and cheese

churros + funnel cake \$9 pp

caramel, powdered sugar, cinnamon icing

pretzels \$9 pp

beer cheese + bavarian mustard

assorted donuts display \$7 pp

MICRO WEDDING

\$95 per person

FOUR HOUR EVENT

Includes Pond Gazebo Ceremony

Bartender Fee of \$150 & Maitre'd Fee of \$250 not included in price

Bar Packages available at additional cost per person



COCKTAIL HOUR

HAND PASSED SMALL BITES

philly cheesesteak spring roll
steak skewers
chicken quesadilla
tomato bruschetta
buffalo chicken empanadas

PLATED DINNER

BEVERAGES

brewed regular + decaf coffee

herbal teas + soft drinks

SALAD *choice of one*

burrata

baby arugula, heirloom tomato, garlic balsamic vinaigrette & balsamic glaze

garden

cherry tomato, shaved carrot, red onion, cucumber, balsamic vinaigrette

caesar

romaine, caesar dressing, sourdough crouton, shaved parmesan

wedge

iceberg, sweet pecans, bacon, caramelized onion, heirloom tomato, bleu cheese

ENTREES *choice of three*

BEEF *choose one*

filet mignon

bordelaise sauce

braised beef short rib

caramelized shallot jus

CHICKEN *choose one*

pan seared chicken

airline chicken breast, sundried tomato cream

chicken francese

chicken breast, lemon + white wine

chicken marsala

airline chicken breast, wild mushrooms + marsala wine

SEAFOOD *choose one*

salmon

teriyaki glaze

seared cod

spinach, grape tomato + creamy garlic sauce

served with seasonal vegetable + yukon mashed potato

DESSERT

Wedding Cake provided by K.K Sweets

alternative choices + dietary meals available upon request



HILTON GARDEN INN | MICRO WEDDING

food + beverage prices are subject to 21% service charge + prevailing new jersey state sales tax

MICRO WEDDING

\$87 per person

FOUR HOUR EVENT

Includes Pond Gazebo
Ceremony

Bartender Fee of \$150 &
Maitre'd Fee of \$250 not
included in price

Bar Packages available at
additional cost per person

COCKTAIL HOUR

philly cheesesteak spring roll
steak skewers
chicken quesadilla
tomato bruschetta
buffalo chicken empanadas



BUFFET DINNER

BEVERAGES

brewed regular + decaf coffee

herbal teas + soft drinks

SALAD *choice of one*

burrata

baby arugula, heirloom tomato, garlic balsamic
vinaigrette & balsamic glaze

garden

cherry tomato, shaved carrot, red onion,
cucumber, balsamic vinaigrette

caesar

romaine, caesar dressing, sourdough crouton,
shaved parmesan

wedge

iceberg, sweet pecans, bacon, caramelized
onion, heirloom tomato, bleu cheese

SIDES *choice of two*

seasonal vegetable

roasted potatoes

mashed potatoes

penne vodka

cheese tortellini alfredo

ENTREES *choice of three*

BEEF *choose one*

short ribs

caramelized shallot jus

beef stir fry

over white rice

prime rib *chef attendant fee \$125*

carving station

beef tenderloin *upcharge of \$9 per person*

CHICKEN *choose one*

pan seared chicken

airline chicken breast, sundried tomato cream

chicken francese

chicken breast, lemon + white wine

chicken marsala

airline chicken breast, wild mushrooms + marsala wine

SEAFOOD *choose one*

salmon

teriyaki glaze

seared cod

spinach, grape tomato +
creamy garlic sauce

DESSERT

Wedding Cake provided by K.K Sweets

***alternative choices + dietary meals
available upon request***

SWEET 16 BUFFET PACKAGE

\$60 per person

ADDITIONAL FEES

Security Guard is required for every 75 guests; \$250 each
Soda/Bartender Fee will apply; \$150

BEVERAGES

brewed regular + decaf coffee
herbal teas + soft drinks

SMALL BITES STATION *choice of three*

miniature cocktail franks

boneless buffalo wings

macaroni + cheese bites

miniature sliders

swedish meatballs

nachos with dip

SALAD *choice of one*

served with rolls + butter

garden

cherry tomato, shaved carrot, red onion,
cucumber, balsamic vinaigrette

caesar

romaine, caesar dressing, sourdough crouton, shaved
parmesan

PASTA *select one*

baked ziti

penne ala vodka

broccoli with garlic + oil

CHICKEN *select one*

marsala

on airline bone

francese

parmesan

chicken fingers

with french fries

BEEF *select one*

shaved roast beef

bordelaise sauce

beef stir fry

over white rice

carving station of roast sirloin of beef

additional \$4 per person, Chef Attendant Fee of \$125

DESSERT

miniature cheesecake bites, brownie bites
cookie drops + cream puffs

alternative choices + dietary meals available upon request



HILTON GARDEN INN | SWEET 16 PACKAGE

food + beverage prices are subject to 21% service charge + prevailing new jersey state sales tax



BEVERAGES

PREMIUM OPEN BAR

\$28 first hour | \$10 each additional hour

vodka

tito's, keitel one, skky

gin

bombboy sapphire, tanqueray, beefeater

tequila

patron silver, el jimador

bourbon

maker's mark, jim beam

whiskey/whisky

jack daniels, seogram's 7

scotch

johnnie walker black, dewar's white label

rum

captain morgan spiced rum, bocardí superior, malibu coconut

cordials

bailey's irish cream, sambuca romano, kahlúa, grand marmier

red wine

cabernet sauvignon, pinot noir

white wine

pinol grigio, chardonnay, white zinfandel

sparkling

champagne

beer

miller light, coors light, yuengling, stella artois, corona, craft

includes

apple schnapps, triple sec, dry vermouth, sweet vermouth

HOUSE OPEN BAR

\$23 first hour | \$8 each additional hour

vodka

skyry

gin

beefeater

tequila

sauza silver

bourbon

jim beam

whisky

seagiram's

scotch

dewar's white label

rum

bacardi silver, malibu coconut

cardials

bailey's irish cream, sambuca romano, kahlúa, grand marmier

red wine

cabernet sauvignon, pinot noir

white wine

pinol grigio, chardonnay, white zinfandel

sparkling

champagne

beer

miller light, yuengling, stella artois, corona

includes

apple schnapps, triple sec, dry vermouth, sweet vermouth



HILTON GARDEN INN | BEVERAGES

food + beverage prices are subject to 21% service charge + prevailing new jersey state sales tax

BEVERAGES

BEER + WINE BAR

\$17 first hour | \$9 each additional hour

red wine

cabernet sauvignon, pinot noir

sparkling

champagne

beer

domestic, import, craft

white wine

pinot grigio, chardonnay, white zinfandel

BUBBLE BAR

\$20

bubbly cocktails

mimosas, billinis, kir royale, aperol spritz

featuring:

prosecco champagne
fresh juices
sessional nectars
fresh fruit

additional liquors included:

peach schnapps, razzerberry liquor,
crème de cassis, aperol

