Hilton Garden Inn
Hamilton

HILTON GARDEN INN HAMILTON SOCIAL EVENTS

Our Event Spaces

Garden Ballroom

75-180 guests*

Elegant and inviting, the Garden Ballroom offers a beautiful setting for a memorable gathering. Champagne Chiavari chairs with pearl cushions complement the room's sophisticated décor, while classic wall sconces and sparkling mini chandeliers create a warm, celebratory ambiance. With seating for up to 180 guests, the Garden Ballroom provides plenty of space for guests to enjoy great food, drinks, and time together.

Garden Patio

75-100 guests*

The Garden Patio at Hilton Garden Inn Hamilton offers a one-of-a-kind indoor-outdoor setting surrounded by lush greenery, mature trees, and seasonal landscaping. The covered patio provides a comfortable connection to the outdoors, while the upper patio features a cozy brick fire pit, comfortable seating, string lights, and manicured flower beds. Together, these spaces create a naturally beautiful and welcoming backdrop for memorable moments.

Devin Peppler Photography

*A minimum guarantee of 75 adults is required. The adult minimum guarantee may vary based on the day of the week and time of year.

Event Package

Includes:

Private event spaces for four hours

(except Reception Menu events, which are three hours)

Lantern house centerpieces

Formal Linen Napkins in Your Choice of Color

Chiavari Chairs

Farm Style Rectangle Tables

Glassware, flatware, and more

Discounted Guest Room Rates for Groups of 10+ Rooms

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 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

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™
Hamilton

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

A $150 bartender/soda attendant fee applies to events. This fee is waived with the purchase of a four-hour House Open Bar or Premium Bar package.

BRUNCH BUFFET

$48 per person

Brunch is avilable with an 11:00 AM-12:00 PM start time

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

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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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PLATED LUNCH + DINNER

Lunch $51 per person
Dinner $54 per person

entrée count due 14 days prior to event
Lunch is available with a 12:00 PM-1:00 PM start time
Dinner is available with a 6:00 PM-7:00 PM start time

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

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BUFFET LUNCH + DINNER

lunch $46 per person
dinner $50 per person

Lunch is available with a 12:00 PM-1:00 PM start time
Dinner is available with a 6:00 PM-7:00 PM start time

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

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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

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PASSED SMALL BITES

Selection of 5 $19 per person
Selection of 7 $21 per person
Selection of 9 $24 per person

short rib empanada

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*

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HILTON GARDEN INN | SMALL BITES

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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, rosated 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

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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, marshmellows, 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*

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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, bocardi superior, malibu coconut

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

red wine
cabernet sauvignon, pinot noir

white wine
pinol griglio, 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 griglio, chardonnay, white zinfandel

sparkling
champagne

beer
miller light, yuengling, stella artois, corona

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

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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
pinol griglio, 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

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