CONGRATULATIONS

Dear Guest,

SPECIAL OCCASIONS DON’T HAPPEN VERY OFTEN; THAT’S WHAT MAKES THEM SPECIAL! SO WHEN THAT BIG DAY COMES, YOU WANT TO CELEBRATE. AT HILTON GARDEN INN WE KNOW HOW IMPORTANT YOUR CELEBRATIONS AND GET-TOGETHERS REALLY ARE, AND WE KNOW HOW TO MAKE THEM REWARDING AND MEMORABLE.

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 ME. CONGRATULATIONS ON YOUR SPECIAL OCCASION AND WELCOME TO HILTON GARDEN INN!
WEDDING RECEPTIONS

WEDDING RECEPTIONS INCLUDE:

FOR THE RECEPTION

4 Hour House Brand Open Bar

Professional Maitre d’ to Personally Coordinate & Supervise Your Event

Cocktail hour in our Outdoor Covered Garden Terrace

Ivory Floor Length Linen with your choice of Napkin Color

Custom Three Tier Wedding Cake

FOR THE BRIDE AND GROOM

Overnight King Suite

Bottle of Champagne

Breakfast for Two

Direction Cards

Discounted Guest Rooms Block

Food & Beverage Prices are subject to 20% Service Charge & 7% New Jersey State Sales Tax
COCKTAIL HOUR

INCLUDED IN BUFFET OR PLATED RECEPTION
Cocktail hour in our Outdoor Covered Terrace

GOURMET CHEESE DISPLAY
Selection of Domestic & Imported Cheeses served with Gourmet Crackers & Breads

FRESH FRUIT DISPLAY
Seasonal Fruit with Dipping Sauce

PASTA STATION
Pasta & Assorted Toppings with Alfredo & Marinara Sauces served with Parmesan Cheese, Garlic Bread

PASSED HORS D’ŒUVRES (SELECT FIVE)

ALLERGIES?
Let us know in advance so we can accommodate your needs

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Hilton Garden Inn

800 US Highway 130 • Hamilton, NJ 08690
1-609-585-6789 • www.hamiltonhiltongardeninn.com
COCKTAIL HOUR ENHANCEMENTS

MEDITERRANEAN DISPLAY
$4.00 PER PERSON
Roasted Vegetables, Hummus, Olives, Eggplant Dip & Pita Chips

ASSORTED DIP DISPLAY
$3.00 PER PERSON
Spinach Artichoke, Buffalo Bleu, & Red Pepper Hummus with Chips and Crackers

ANTIPASTO BAR
$7.00 PER PERSON
Italian Meat & Cheeses, Artichoke Hearts, Roasted Red Peppers, Fresh Mozzarella & Focaccia

GRILLED VEGETABLE DISPLAY
$6.00 PER PERSON
Selection of Eggplant, Zucchini, Sweet Onion, Asparagus, Roasted Garlic, Portobello Mushrooms, and Peppers

RAW BAR
$15.00 PER PERSON
Oysters, Clams, Snow Crab, and Shrimp, served with Lemon & Cocktail Sauce (Shrimp only: $11.00 per person)

SUSHI AND SASHIMI
$13.00 PER PERSON
Traditional, California, and Vegetarian Style served with Soy Sauce, Wasabi & Pickled Ginger

MASHED POTATO BAR
$5.00 PER PERSON
A Large Array of your Favorite Toppings: Chopped Bacon, Chopped Broccoli, Sautéed Onions, Cheese, Sour Cream, Whipped Butter, and Chives

SLIDER STATION
$7.00 PER PERSON
Choice of Miniature Hamburgers and Cheeseburgers or Philly Cheesesteaks on Silver Dollar Buns served with Lettuce, Tomato, Onion, Bacon, and Assorted Condiments

HOT APPETIZER STATION
CHOICE OF ONE $3.00 PER PERSON
CHOICE OF TWO $5.00 PER PERSON
CHOICE OF THREE $7.00 PER PERSON
Swedish Meatballs, Clams Casino, Crab Stuffed Mushrooms, Sausage Stuffed Mushrooms, Pork Potstickers, Chicken Skewers, Sesame Chicken Tenders, Teriyaki Beef Skewers

CARVING STATIONS
CHEF ATTENDANT FEE PER STATION........$50.00/HOUR

ROAST SIRLOIN
$5.00 PER PERSON
Served with Horseradish Sauce & Assorted Rolls

ROAST TURKEY BREAST
$4.00 PER PERSON
Served with Cranberry Chutney & Assorted Rolls

PRIME RIB
$8.00 PER PERSON
Served Au Jus & Assorted Rolls

BEEF TENDERLOIN
$9.00 PER PERSON
Served with Bordelaise & Assorted Rolls

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BUFFET RECEPTION

DINNER

SALAD:
(SELECT TWO)
• Caesar Salad
• Garden Salad
• Pear & Gorgonzola Salad
• Tomato Basil & Mozzarella Salad

ENTREES:
(SELECT TWO)
• Chicken Francaise
• Chicken Marsala
• Chicken Piccata
• Pan Seared Salmon with Honey Teriyaki Glaze
• Tilapia with Lemon and Chardonnay Sauce
• Braised Beef Tips with Mushrooms
• Italian Sausage with Peppers and Onions
• Eggplant Rollatini

SEAFOOD SPECIALTIES:
ADD $5.00 PER PERSON
• Flounder stuffed with Lump Crab Meat
• Shrimp, Mussels, Clams, Scallops over Fettuccini
• Maryland Crab Cakes with Tomato Remoulade

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BUFFET RECEPTION

DINNER (CONTINUED)

CARVING STATION:
(SELECT ONE)
• Roast Turkey Breast with Cranberry Chutney
• Prime Rib Served with Au Jus
• Beef Tenderloin with Bordelaise Sauce
• Roast Sirloin with Horseradish Sauce

VEGETABLE:
(SELECT ONE)
• Broccoli Garlic & Oil
• Green Beans Almondine
• Roasted Vegetable Medley

STARCH:
(SELECT ONE)
• Roasted Red Bliss Potatoes
• Mashed Red Potatoes
• Wild Rice Blend

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PLATED DINNER RECEPTION

DINNER

SALAD:
(SELECT ONE)
• Caesar Salad
• Garden Salad
• Pear & Gorgonzola Salad
• Tomato Basil & Mozzarella Salad

ENTREES:
(SELECT THREE ENTREES OR ONE DUET)
CHICKEN FRANCAISE
with Sweet Sherry & Lemon

FRENCH BREAST OF CHICKEN
with Wild Mushrooms & Chardonnay

PAN SEARED SALMON
with Honey Teriyaki Glaze

SHRIMP SCAMPI
Jumbo Shrimp tossed with Garlic & Chardonnay Butter

FILET MIGNON
with Bordelaise

CHATEAUBRIAND
with Bordelaise

PORTOBELLO NAPOLEON (VEGETARIAN)
Baby Spinach, Fresh Mozzarella, Vine Ripened Tomatoes, Eggplant & Black Vinegar

SURF & TURF DUET
Duet Plate of Shrimp Scampi & Filet Mignon

LAND & SEA DUET
Duet Plate of Chateaubriand & Salmon

ALL SERVED WITH SEASONAL VEGETABLE & STARCH

ENTRÉE SELECTIONS DUE SEVEN (7) DAYS PRIOR TO EVENT DATE.
DESSERT & BEVERAGE
INCLUDED WITH BUFFET & PLATED PACKAGES

DESSERT:
• Custom Three Tier Wedding Cake
• Freshly Brewed Regular & Decaffeinated Gourmet Coffee, Premium & Herbal Teas

BEVERAGES:
FOUR HOUR HOUSE BRAND OPEN BAR:

CHAMPAGNE TOAST

HOUSE BRAND LIQUOR
Vodka, Gin, Rum, Bourbon, Blended Whiskey, Tequila, and Scotch

DOMESTIC BEER
Budweiser, Bud Light, Michelob Ultra, and Miller Lite

IMPORTED BEER
Heineken, Corona

HOUSE WINE
Chardonnay, Pinot Grigio, Merlot, Cabernet Sauvignon, White Zinfandel

SOFT DRINKS & ASSORTED JUICES

Minimum 50 People

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**DESSERTS & TO GO ENHANCEMENTS**

<table>
<thead>
<tr>
<th>CRÈME BRULEE STATION</th>
<th>TO GO: PORK ROLL, EGG, &amp; CHEESE</th>
</tr>
</thead>
<tbody>
<tr>
<td>$5.00 PER PERSON</td>
<td>$4.00 PER PERSON</td>
</tr>
<tr>
<td>With assorted toppings to include; Toasted Coconut, Raspberries and Crumbled Brownies</td>
<td>A Jersey Favorite served to go!</td>
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</tbody>
</table>

<table>
<thead>
<tr>
<th>BANANAS FOSTER</th>
<th>TABLE PLATTERS</th>
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<tbody>
<tr>
<td>$5.00 PER PERSON</td>
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<tr>
<td>Sliced Bananas sautéed with Brown Sugar, Butter, Rum and Banana Liquor served over Vanilla Ice Cream and topped with Sliced Toasted Almonds</td>
<td>Gourmet Italian Mini Pastries</td>
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<tr>
<td></td>
<td>$3.00 PER PERSON</td>
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<tr>
<td></td>
<td>Assorted Homemade Cookies</td>
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<tr>
<td></td>
<td>$2.00 PER PERSON</td>
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<tr>
<td></td>
<td>Chocolate Dipped Strawberries</td>
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<tr>
<td></td>
<td>$4.00 PER PERSON</td>
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</tbody>
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<table>
<thead>
<tr>
<th>ICE CREAM SUNDAE BAR</th>
<th>STROLLING DESSERTS</th>
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<tbody>
<tr>
<td>$5.00 PER PERSON</td>
<td></td>
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<tr>
<td>Vanilla, Chocolate or Strawberry Ice Cream topped with your choice of Chocolate Syrup, Rainbow Sprinkles, Wet Nuts, Crumbled Oreo Cookies, Toasted Almonds and fresh Whipped Cream</td>
<td>PASSED COOKIES AND MILK</td>
</tr>
<tr>
<td></td>
<td>$3.00 PER PERSON</td>
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<tr>
<td></td>
<td>Mini glasses of Milk and Home-Baked Cookies</td>
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<tr>
<td></td>
<td>PASSED MINI MILKSHAKES</td>
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<tr>
<td></td>
<td>$3.00 PER PERSON</td>
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<tr>
<td></td>
<td>Assorted Ice Cream Flavors</td>
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<tr>
<td></td>
<td>PASSED FUNNEL CAKES</td>
</tr>
<tr>
<td></td>
<td>$4.00 PER PERSON</td>
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<tr>
<td></td>
<td>Fresh Hot Funnel Cakes Sprinkled with Powdered Sugar</td>
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</tbody>
</table>

<table>
<thead>
<tr>
<th>S’MORES BAR</th>
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<tbody>
<tr>
<td>$4.00 PER PERSON</td>
<td></td>
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<tr>
<td>Graham Crackers, Marshmallows, Hershey's Mini Chocolate Bars, Fluff, Peanut Butter</td>
<td></td>
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<table>
<thead>
<tr>
<th>BELGIAN WAFFLES &amp; ICE CREAM</th>
<th></th>
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<tbody>
<tr>
<td>$5.00 PER PERSON</td>
<td></td>
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<tr>
<td>with Caramel, Chocolate, Strawberry Sauces, &amp; Whipped Cream</td>
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</tbody>
</table>

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BEVERAGE ENHANCEMENTS

CEREMONY ARRIVAL REFRESHMENTS
$4.00 PER PERSON
Lemonade & Iced Tea

TO GO: COOKIES & COFFEE STATION
$4.00 PER PERSON
Freshly Brewed Regular & Decaffeinated Gourmet Coffee, Premium & Herbal Teas in paper service with Warm Home-Baked Chocolate Chip Cookies for the ride home

CORDIALS & AFTER DINNER DRINKS
$9.00 PER PERSON
Baileys Irish Cream, Kahlua, Amaretto Disaronno, Frangelico, Grand Marnier, Sambuca Romana, and Courvoisier

PREMIUM BRAND LIQUOR UPGRADE
$4.00 PER PERSON
Kettle One, Tanqueray, Captain Morgan, Bacardi, Crown Royal, Jack Daniel’s, Jose Cuervo Gold, Remy Martin VSOP, and Johnny Walker

ADDITIONAL HOUR OF HOUSE BRAND BAR
$4.00 PER PERSON

ADDITIONAL HOUR OF PREMIUM BRAND BAR
$6.00 PER PERSON

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Use of the Pond Gazebo for your onsite outdoor ceremony

Set Up, Breakdown, and Removal of White Padded White Folding Chairs (200 max)

Electrical outlet for sound

$300.00
### A Taste of Italy
**$23.00 per person**
- Caesar Salad
- Warm Garlic Bread
- Three Cheese Baked Ziti
- Chicken Parmigiana
- Italian Sausage with Peppers and Onions
- Served with Roasted Vegetables
- Assorted Italian Pastries and Cookies

### South of the Border
**$22.00 per person**
- Mixed Green Salad
- Marinated Sliced Chicken & Beef Grilled with Onions & Peppers
- Warm Flour Tortillas
- Served with all the trimmings: Tortilla Chips, Salsa Verde, Pico de Gallo, Guacamole, Cheese & Sour Cream
- Black Beans
- Spanish Rice
- Cheese Quesadillas
- Sopapilla Ala Mode

### Barbeque
**$21.00 per person**
- Mixed Green Salad
- Potato Salad
- Deviled Eggs
- Rolls with Butter
- Barbeque Chicken Breast
- Pulled Pork
- Corn on the Cob with Chipotle Butter
- Apple Pie

*Add barbeque ribs for an additional $6.00 per person*

### Steak Cookout
**$27.00 per person**
- Mixed Green Salad
- Rolls with Butter
- Grilled N.Y. Strip Steak with Bordelaise Sauce & Sauteed Mushrooms
- Baked Potato Bar
- Seasonal Fresh Vegetables
- Raspberry Brulee Cheesecake

### Pasta Dinner
**$20.00 per person**
- Caesar Salad
- Warm Garlic Bread
- Rigatoni Marinara
- Italian Sausage & Meatballs
- Roasted Vegetables
- Assorted Italian Pastries and Cookies Platter

### Oriental
**$22.00 per person**
- Mandarin Green Salad with Sesame Dressing
- Sesame Chicken and Vegetable Stir Fry
- Beef and Broccoli Stir Fry
- Jasmine Rice
- Vegetable Egg Rolls
- Fortune Cookies Ala mode

### Island Luau
**$22.00 per person**
- Mixed Green Salad
- Sweet Rolls with Butter
- Teriyaki Chicken
- Hawaiian Roasted Pork
- Island Vegetable Medley
- Rice Pilaf
- Raspberry Brulee Cheesecake

### Americana
**$21.00 per person**
- Mixed Green Salad
- Potato Salad
- Rolls with all the Fixin's
- Hamburgers & Hot Dogs
- Grilled Chicken
- Corn on the Cob with Chipotle Butter
- Apple Pie

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**Additional Room Rental Fee May Apply**

**Minimum 30 People**

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FAREWELL BREAKFAST

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GARDEN BREAKFAST BUFFET
$20.00 PER PERSON
- Powdered French Toast with Warm Maple Syrup
- Scrambled Eggs
- Applewood Smoked Bacon & Sausage Links
- Golden Fried Potatoes
- Sliced Seasonal Fruit
- Assorted Breakfast Pastries & Bagels
- Served with Fruit Preserves, Butter & Cream Cheese
- Chilled Fruit Juices

ALL BREAKFASTS SERVED WITH FRESHLY BREWED REGULAR & DECAFFEINATED GOURMET COFFEE, PREMIUM & HERBAL TEAS, JUICES, & SOFT DRINKS

MAXIMUM SERVE TIME OF 1 HOUR

BREAKFAST ENHANCEMENTS
- Champagne……………………………………...$5.00pp
- Mimosas……………………………………..$5.00pp
- Poinsettias……………………………………$5.00pp
- Bloody Marys……………………………………$7.00pp

MINIMUM 30 PEOPLE

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GARDEN BRUNCH BUFFET
$31.00 per person

• Fresh Seasonal Fruit Garnished with Berries
• Imported and Domestic Cheeses
• Assorted Breakfast Pastries with Preserves, Cream Cheese, Sweet Butter & Honey
• Assorted Yogurts
• Scrambled Eggs
• Applewood Smoked Bacon
• Grilled Sausage Links
• Home Fried Potatoes
• Cinnamon Swirl French Toast with Warm Maple Syrup

• Garden Salad
• Chicken Francaise
• Chef’s Fresh Catch of the Day
• Penne Pasta with Tomato, Basil Cream Sauce

• Assorted Cookies, Brownies and Miniature Pastries

SEND OFF BRUNCH

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BRUNCH ENHANCEMENTS

• Eggs Benedict ........................................ $2.00pp
• Eggs Florentine...................................... $2.00pp
• Omelet Station to include Peppers, Onions, Tomato, Mushrooms, Ham and Cheese .......... $4.00pp*
• * Chef Attendant Fee................................. $50.00/hr
• Champagne............................................. $5.00pp
• Mimosas................................................. $5.00pp
• Poinsettias............................................. $5.00pp
• Bloody Mary’s......................................... $7.00pp

BRUNCH SERVED WITH FRESHLY BREWED REGULAR & DECAFFEINATED GOURMET COFFEE, PREMIUM & HERBAL TEAS, JUICES, & SOFT DRINKS

MAXIMUM SERVE TIME OF 1 HOUR

MINIMUM 30 PEOPLE