

CATERING MENU  
HILTON GARDEN INN WEST EDMONTON



Life Tastes Better at The Garden!



17610 Stony Plain Road, Edmonton, Alberta, T5S 1A2  
780-443-2233



# WELCOME TO THE HILTON GARDEN INN WEST EDMONTON!



We are located in West Edmonton, just five minutes from The West Edmonton Mall.

Whether you are planning a meeting, convention or social event, the Hilton Garden Inn West Edmonton has over 4000 square feet of flexible space to meet and enhance your needs.

Our goal at The Hilton Garden Inn is to exceed your expectations. Our hotels' high standards for ultimate service and attention to detail have allowed us to be established as the choice **Corporate and Leisure Destination** in the West Edmonton area.

Hotel offers great amenities featuring:

- 160 Deluxe Guestrooms including 5 one bedroom suites all equipped with mini-fridge, microwave, Keurig coffee maker, large work desk with Herman Miller Mirra Desk Chair
- The Garden Grille & Bar is open for breakfast, lunch and dinner daily
- The Backyard Lounge & Patio is open from 3:00pm-11:00pm daily
- A fitness room
- Complimentary high Speed and Wireless Internet
- Pavilion Pantry 24hr convenience mart
- Complimentary Business Centre
- Complimentary overnight parking for in-house guests and meeting guests



## Life Tastes Better at The Garden!

# DAILY MEETING PACKAGES

## BLUE @ \$59.00

(Half day)

- Meeting room
- AM or PM breaks & refreshments
- Continental Breakfast or Chef's Choice Lunch Buffet in the Garden Grille
- Wireless or hardwired high speed Internet
- Room Attendant
- Conference Planner
- 6' Screen
- Flipchart easel with pads, markers and tape
- AV cart, cords and powerbar

## SILVER @ \$70.00

- Meeting room
- Continental breakfast
- AM/PM breaks & refreshments
- Chef's Choice Lunch Buffet in the Garden Grille
- Wireless or hardwired high speed internet
- Room Attendant
- Conference Planner
- 6' Screen
- Flipchart easel with pads, markers and tape
- AV cart, cords and powerbar

## GOLD @ \$85.00

- Meeting room
- Diamond hot breakfast
- AM/PM breaks & refreshments
- Your choice of your own Hot Lunch Buffet
- Wireless or hardwired high speed internet
- Room Attendant
- Conference Planner
- 6' Screen
- Flipchart easel with pads, markers and tape
- AV cart, cords and powerbar

## DIAMOND @ \$115.00

- Meeting room
- Diamond Hot Breakfast
- All day breaks and refreshments
- Your choice of your own Hot Lunch Buffet
- Blue Dinner Buffet
- Wireless or hardwired high speed internet
- Audio / Visual Equipment
- Room Attendant
- Conference Planner
- 6' Screen
- Flipchart easel with pads, markers and tape
- AV cart, cords and powerbar

*All packages are for a minimum of 20 people*

*\*Maximum of 25 people for lunch in The Garden Grille & Bar.*

*Over 25 people lunch will be served in your room.*



*Prices are per person and are subject to 18% Gratuity and 5% GST  
Prices are subject to change without notice*

# BREAKFAST

## BUFFET

### CLASSIC CONTINENTAL \$15 per person

Chilled orange, grapefruit and apple juice  
Freshly baked muffins, fruit Danish & stuffed croissants  
Butter & fruit preserves  
Hand cut fresh fruit

### HEALTHY START \$22 per person

Chilled grapefruit juice  
Skim, almond & 2% milk  
Granola, almonds, sun-dried cranberries  
Assorted fruit yogurts  
Strawberries, bananas, apples  
Turkey bacon, spinach, chive, Swiss cheese scramble wrapped in fresh flour tortillas

### HILTON \$23 per person

Chilled orange & apple juice  
Freshly baked muffins, fruit Danish & stuffed croissants  
Butter, honey & fruit preserves  
Hand cut seasonal fruits  
Scrambled eggs  
Crispy bacon & country pork sausage  
Crispy savory hash browns  
Pancakes or French toast with syrup

*These breakfast buffet are for a minimum of 20 people with exception of the continental breakfast.*

*All meals are served with freshly brewed Seattle's Best regular and decaffeinated coffee and Tazo tea selection.*



## PLATED

### CLASSIC \$19 per person

Choice of orange, grapefruit or apple juice  
Farm fresh scrambled eggs with brie & chives  
Crispy smoked bacon & country sausage  
Crispy savory hash browns

### BENEDICT \$22 per person

Choice of orange or apple juice  
Crispy savory hash browns  
Poached eggs with smoked back bacon & citrus hollandaise  
On an English muffin

Add:  
Smoked salmon for an additional \$3

### FRENCH TOAST \$18 per person

Choice of orange or apple juice  
Country pork sausage  
Cinnamon French toast topped with seasonal berry

*All plated breakfasts are served with a seasonal fruit plate, fresh baked fruit Danish and stuffed croissants served family style. This includes rejuvenating Seattle's Best regular and decaffeinated coffee & Tazo tea selection.*

*We are able to add individual items or customize any menu upon request.*



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# BREAKS AND ENHANCEMENTS

## ENERGY TRAIL \$12 per person

AMP Energy drinks  
Hi-energy bars  
Hilton granola bars  
Cereal bars  
Freshly brewed Seattle's Best regular, decaffeinated coffee  
& Tazo tea selection

## COOKIE BREAK \$8 per person

2%, skim, chocolate milk  
Assorted freshly baked cookies  
Freshly brewed Seattle's Best regular, decaffeinated coffee  
& Tazo tea selection

## SWEET AND SALTY \$9 per person

Trail mix  
Nacho chips, salsa, sour cream  
Assorted cookies  
Freshly brewed Seattle's Best regular, decaffeinated coffee  
& Tazo tea selection

## SIMPLICITY BREAK \$9 per person

Assorted low fat yogurts  
Fresh fruit kabobs  
Trail mix  
Freshly brewed Seattle's Best regular, decaffeinated coffee  
& Tazo tea selection

## 6 PACK BREAK \$8 per person

Liquorice  
Fresh popcorn  
Fresh crudités with dip  
Freshly brewed Seattle's Best regular, decaffeinated coffee  
& Tazo tea selection

## CASUAL BREAK \$8 per person

Cracker jacks  
Home made potato chips  
Roasted red pepper dip  
Freshly brewed Seattle's Best regular, decaffeinated coffee & Tazo tea selection

## BALL PARK \$8 per person

BBQ peanuts  
Ice cream sandwiches  
Freshly brewed Seattle's Best regular, decaffeinated coffee & Tazo tea selection

## INDIVIDUAL ENHANCEMENTS:

Assorted Pastries: \$3.00 per person  
*A selection of Danish, Muffins and Croissants*

Bagels and Cream Cheese \$3.50 per person

Assorted Cookies \$30.00 per dozen

Home Made Loaves – 16 Slices \$24.00 per loaf

*Banana Chocolate Chip, Lemon cranberry*

Regular and Low Fat Yogurts \$3.50 each

Haagen-Dazs Ice Cream & Salsa \$7.00 each

Fresh Popcorn \$4.00 per person

Nachos with sour scream & salsa \$4.00 per person

Granola Bars \$3.25 per person

Assorted Squares \$3.50 per person

## BEVERAGES

Freshly Brewed Regular & Decaffeinated Coffee, Bigelow Tea Selection \$3.95 per person

Still & Sparkling Waters (330ml) \$3.50 / bottle

Assorted Bottled Juice \$3.50 / bottle

Assorted Regular & Diet Soft Drinks \$3.50 / bottle

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# LUNCH - BUFFET

## PIZZA

\$24 per person

Soup of the day  
Crisp Caesar salad  
Parmesan cheese, banana peppers chili flakes, gourmet olives  
Home made pizzas, choose three types:  
Ham and pineapple  
Pepperoni and mushroom  
Ham and pepperoni  
Chicken and peppers  
Vegetarian  
Three cheeses



## ASIAN

\$26 per person

Soup of the day  
Asian vegetable noodle salad  
Crispy ginger vegetables  
Chef's special fried rice  
Lemon chicken  
Ginger beef  
Assorted sweet squares

## ABORIGINAL

\$26 per person

Soup of the day  
Baked or fried bannock  
Beet and onion salad  
Potato salad  
Mohegan corn succotash  
Sautéed forest mushrooms  
Pawnee roasted chicken and BBQ salmon  
Assorted sweet squares

## ITALIAN

\$25 per person

Bocconcini, pickle olive, pearl onion and pesto salad  
Tossed greens  
Fussili/penne: garlic peppercorn sauce, tomato and basil sauce, bolognaise  
Garlic toast  
Herbed chicken breast  
Assorted sweet squares

## SELECTION OF HEARTY SANDWICHES AND FAJITA STYLE WRAPS \$24 per person

(min 10 people)

Soup of the day  
House baked artisan rolls with butter  
Baby greens and dressings  
Red jacket potato salad  
Dill pickle, banana peppers, pickled asparagus  
Choose five sandwiches or wraps:  
Sandwiches:  
Chicken salad, egg salad, roast beef and horse radish mayo, pastrami and Dijon, tuna salad, roast turkey and cucumber, ham and cheese, vegetarian with pesto mayonnaise  
Wraps: Cajun chicken and Caesar, roast turkey, sliced grilled steak, grilled vegetables and hummus, ham and cheese, tuna salad, egg salad, B.L.T  
Assorted sweet squares

*All meals are for a minimum of 20 people.*

*All meals are served with freshly brewed Seattle's Best regular and decaffeinated coffee and Tazo tea selection.*

*We are able to add individual items or customize any menu upon request..*

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# PATIO BARBEQUE

## KABOBS

Grilled garlic pita  
Cucumber, tomatoes, peppers, red onion, kalamata olives, feta cheese in a herb dressing  
Marinated vegetable kabobs  
Roasted Lyonnaise potatoes  
Marinated chicken kabobs  
Marinated sirloin beef kabobs  
Watermelon  
Assorted sweet squares

\$26

## CHICKEN AND RIBS

\$27

Soup of the day  
Crisp Caesar salad  
Fennel, apple coleslaw  
Grilled vegetables  
Spiced oven roasted red potatoes  
Jack Daniel's BBQ St. Louis ribs  
Rosemary roasted chicken  
Watermelon  
Assorted sweet squares



## STEAKS

Garlic toast  
Grilled vegetable pasta salad  
Caramelized onions  
Whole fried mushrooms  
Baked beans  
Pan fried potatoes  
AAA Sirloin steaks  
Assorted sweet squares

\$31

## BURGERS

\$25

Coleslaw  
Sesame seed buns  
Mayo, ketchup, mustard, relish  
Lettuce, tomatoes, onion, pickles  
Fried mushrooms, bacon, cheese  
Pan fried potatoes  
Hand pressed chicken burgers  
Home made Mobley burgers  
Mini cake squares

*BBQ's can be served in your meeting room or on our patio, weather permitting and based on availability.*

*Patio rental may apply.*

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# LUNCH - PLATED

## SOUPS

Roasted garlic and five mushroom  
Fire roasted tomato, garlic and red pepper  
Alberta beef and barley  
Seafood chowder  
Mulligatwany

## SALADS

Traditional Caesar salad  
Mixed baby greens garnished with shredded carrot, radish, slow roasted tomatoes and balsamic vinaigrette  
Cucumbers, tomatoes, Spanish onion, sweet peppers, romaine hearts, feta cheese with a lemon herb vinaigrette  
Baby arugula with carrot, cherry tomatoes, grilled vegetables with a honey lime vinaigrette  
Baby spinach, crumbled goat cheese, fresh strawberries, toasted almonds with a raspberry vinaigrette

## ENTREES

**Chicken parmesan \$30 per person**  
Spaghetti, tomato basil, seasonal vegetables

**Pan-seared salmon \$32 per person**  
Sun-dried tomato, green peppercorn, brandy cream sauce, aged basmati rice and seasonal vegetables

**Pepper crusted beef tenderloin \$38 per person**  
Tomato rosemary jam, duchess potato and seasonal vegetables

**Crusted chicken supreme \$32 per person**  
Capriny goat cheese, fresh herb crust, potato flan and seasonal vegetables

**Garlic shrimp and scallops \$35 per person**  
Creamy provincial sauce, penne pasta, baked parmesan crisp

## DESSERTS

New York cheesecake, strawberry sauce  
Tower of chocolate mousse  
Triple layer chocolate cake  
Black forest cake  
Strawberry & Raspberry cream delight  
Boston Cream Torte

*All plated meals are for a minimum of 10 people.*

*All plated meals are a three course meal with your choice of soup or salad, choice of entrée and a dessert .*

*All plated lunches are served with a basket of freshly baked bread rolls and our house whipped butter and Seattle's Best regular, decaffeinated coffee and rejuvenating Tazo tea selection.*

*We are able to add any individual items or customize any menu upon request.*



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# HORS D'OEUVRES

## HOT

Road house chicken wings	\$26 per dozen
Hot, sweet chili, teriyaki, BBQ, lemon pepper, salt & pepper	
Spring rolls, carrot ginger dip	\$17 per dozen
Coconut shrimp, Sweet chili sauce	\$21 per dozen
Sweet chili sauce	
Spanakopita	\$17 per dozen
Mini samosa	\$12 per dozen
Phyllo wrapped shrimp	\$24 per dozen
Calamari , Tzatziki	\$27 per pound
Pot Stickers, Carrot ginger dip	\$23 per dozen
Mini bacon wrapped scallops	\$18 per dozen
Fried pickles , Aioli dip	\$12 per dozen
Chicken or beef satay, peanut satay sauce	\$32 per dozen
Dry Garlic Ribs	\$22 per dozen

## COLD

Smoked salmon bruschetta, lemon marscapone	\$36 per dozen
Poached shrimp gazpacho shot	\$24 per dozen
California rolls	\$32 per dozen
Strawberry, brie, 7-grain toast point	\$27 per dozen
Pan seared Ahi tuna, candied beet salad	\$36 per dozen
Melon, goat cheese , prosciutto skewer	\$31 per dozen
Bruschetta	\$21 per dozen
Blue cheese, blackberry canapé	\$27 per dozen
Tomato mini boconcini pesto skewer	\$25 per dozen
Baby shrimp apple fennel cucumber	\$18 per dozen
Salad spoon	



### Suggested Serving:

Pre-Dinner Cocktail Reception- 4 to 6 pieces per person  
Reception- 8 to 12 pieces per person minimum 2 dozen of each

## A SELECTION OF FIVE CANADIAN AND INTERNATIONAL CHEESES \$14 per person

Served with crackers and crostinis

## VEGETABLE CRUDITES \$6 per person

Creamy peppercorn and roasted red pepper and garlic dip

## PIZZA \$19 per 10" pizza

Made on an organic thin crust, and topped with a blend of cheese.

Choose three: pepperoni & mushroom, ham & pineapple, pepperoni & ham, vegetarian or three cheese.

## SPINACH & ARTICHOKE DIP \$6 per person

Served with sliced artisan bread

## SANDWICHES \$15 per person

Groups under 20 choose three, over 20 choose five:

Roast beef, egg salad, smoked turkey, tuna salad, pastrami on rye, ham & cheese or vegetarian.

## COLD MEAT PLATTER \$14 per person

Served with crusty rolls, lettuce, tomato, pickles, butter, mayo and mustard

## FRUIT AND BERRIES \$9 per person

Served with a tangy honey fruit yoghurt dip

## MEDITERRANEAN DIPS \$9 per person

Hummus, tzatziki, olives, antipasto served with warm pita crisps

## MUNCHIES \$8 per person

Pretzels, BBQ peanuts, trail mix, homemade potato crisps and a roasted red pepper dip

## BERNARD CALLEBAUT CHOCOLATE FOUNTAIN \$14 per person

Served with seasonal fruit and Rice Crispies or add to a Chef's table for \$7 per person

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# DINNER - PLATED

## SOUPS

Roasted garlic & five mushroom  
Fire roasted tomato, garlic and red pepper  
Alberta beef and barley  
Seafood chowder & smoked bacon  
Indian lentil

## SALADS

Traditional Caesar salad  
Mixed baby greens garnished with shredded carrot, radish, slow roasted tomatoes and balsamic vinaigrette  
Strawberry, goat cheese, arugula and balsamic  
Arugula, artichoke, tomato, honey lime dressing  
Spinach, orange, red onion and raspberry

## ENTREES

*All entrees are served with three seasonal vegetables*

*And a choice of side:*

**Crusted Chicken Supreme** **\$38 per person**

Capriny goat cheese, fresh herb crust

**Prime Rib** **\$39 per person**

Sun-dried tomato, green peppercorn, brandy cream sauce

**Pepper Crusted Beef Tenderloin** **\$43 per person**

Tomato rosemary jam

**Fresh Salmon grillato** **\$37 per person**

Sundried tomato, green peppercorn, red onion, garlic & roasted red

Pepper brandy sauce

**Crusted Pork Tenderloin** **\$40 per person**

Pernod mustard sauce

**Garlic Shrimp & Scallops** **\$40 per person**

Creamy Provencal sauce, baked parmesan crisp

**Lamb Chops** **\$43 per person**

Au jus, five mushroom sauté

## SIDES

Roasted garlic red jacket mashed potato  
Rosemary roasted potato  
Aged basmati rice  
Three potato flan  
Duchesse potato  
Risotto

## DESSERTS

Tower of chocolate mousse  
Brownie Bombshell cake  
Black forest cake  
White chocolate Amaretto cheesecake  
New York cheesecake with strawberry sauce  
Strawberry & Raspberry cream delight

*All plated meals are for a minimum of 10 people.*

*All plated meals are a three course meal with your choice of soup or salad, choice of entrée and a dessert.*

*All plated dinners are served with a basket of freshly baked bread rolls and our house whipped butter and Seattle's Best regular, decaffeinated coffee and rejuvenating Tazo tea selection.*

*We are able to add individual items or customize any menu upon request.*



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# DINNER - BUFFET

## HILTON BLUE

\$42 per person

Freshly baked artisan rolls, butter  
Gourmet pickle & olive Selection  
Choose two salads  
Choose one vegetable  
Choose one starch  
Choose two entrees  
Selection of tortes, squares, cookies and seasonal berries

## HILTON SILVER

\$48 per person

Freshly baked artisan rolls, butter  
Gourmet Pickle & olive Selection  
Choose three salads  
Choose one vegetable  
Choose one starch  
Choose three entrees  
Selection of tortes  
Selection of cheesecakes  
Selection of squares  
Seasonal berries  
Freshly baked warm apple crisp Ice cream



## HILTON BLUE & SILVER MENU

### SALADS

Spinach, orange, red onion, raspberry vinaigrette  
Gathered greens, carrot, radish, dressing  
Caesar salad, croutons, parmesan, bacon  
Red jacket potato, chive  
Coleslaw  
Grilled vegetable & sun-dried tomato pasta  
Asian vegetable noodle

### VEGETABLE

Medley of buttered seasonal vegetables  
Grilled vegetables  
Honey dill glazed carrots

### STARCH

Roasted garlic red jacket mashed potatoes  
Oven roasted potatoes  
Aged basmati rice pilaf  
Penne, garlic, parmesan, olive oil  
Steamed garlic dill baby red potatoes

### ENTREE

Chicken cacciatore  
Peppered salmon, maple jus  
Pineapple glazed ham  
Chicken parmesan  
Slow roasted beef au jus  
Traditional lasagna  
Crusted pork loin, Pernod mustard sauce  
Perogies, cabbage rolls in tomato sauce  
Beef tenderloin tips, five mushroom demi glace  
Chicken supreme chasseur  
Slow roasted turkey, apple cranberry stuffing, turkey gravy

*All dinner buffets come with freshly brewed Seattle's Best regular, decaffeinated coffee & rejuvenating Tazo tea selection.*

*Try any of our lunch buffets for dinner for an additional \$8.*

*All dinner buffets are for a minimum of 20 people.*

*We are able to add individual items or customize any menu upon request.*

# DINNER - BUFFET

All dinner buffets come with freshly brewed Seattle's Best regular, decaffeinated coffee & rejuvenating Tazo tea selection. All dinner buffets are for a minimum of 20 people. We are able to add individual items or customize any menu upon request.

## HILTON GOLD

\$52 per person

Freshly baked artisan rolls, butter  
Gourmet pickle & olive selection  
Choose four salads  
Choose one vegetable  
Choose two starch  
Choose two entrees  
Choose one carving station  
Two selections of tortes  
Two selections of cheesecakes  
M&M's & liquorice  
Chocolate mousse  
Selection of squares  
Hand cut fruit & a seasonal berry  
Fresh baked warm apple berry crisp Served with ice cream

## HILTON DIAMOND

\$57 per person

Freshly baked artisan rolls, butter  
Gourmet pickle & olive selection  
Vegetable crudités with yogurt dill dip  
Choose four salads  
Choose one vegetable  
Choose two starch  
Choose two entrees  
Choose one carving station  
Selection of 5 Canadian, International cheeses, crackers and crostinis  
Three selections of tortes  
Three selections of cheesecakes  
M&M's & liquorice  
Chocolate Mousse  
Selection of squares  
Handcut fruit & a seasonal berry  
Freshly baked warm apple berry crisp Served with ice cream

## HILTON GOLD AND DIAMOND

### SALAD

Spinach, orange, red onion & raspberry vinaigrette  
Gathered greens, carrot, radish with two cream  
Caesar salad, croutons, parmesan and bacon  
Greek salad  
Red jacket potato & chive  
Apple fennel slaw  
Grilled vegetables & sundried tomato pasta  
Asian vegetable noodle  
Strawberry, goat cheese, arugula & balsamic

### VEGETABLES

Medley butter seasonal vegetables  
Grilled vegetables  
Honey dill glazed carrots

### STARCHES

Roasted garlic red jacket mashed potato  
Oven roasted potatoes  
Aged basmati rice  
Penne, garlic, parmesan & olive oil  
Steamed garlic dill baby red potatoes  
Baked mac & cheese

### ENTREE

Boneless butter chicken  
Salmon grillato  
Pineapple glaze ham  
Chicken parmesan  
Slow roasted turkey, apple cranberry stuffing, turkey gravy  
Perogies, cabbage rolls in tomato sauce  
Chicken souvlaki  
Traditional lasagna  
Beef tenderloin tips, five mushroom demi glace  
Chicken supreme chardonnay pesto cream

### CARVING STATION

Slow roasted prime rib, au jus  
Slow roasted turkey, apple cranberry stuffing, turkey gravy  
Crusted pork loin with a Pernod mustard sauce  
Lamb leg, au jus

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# BEVERAGES

## RED WINE

### Bottle

Jackson Triggs Cabernet Sauvignon, Canada	\$34 house
Marcus James, Malbec, Argentina	\$41
Woodbridge Cabernet Merlot, California	\$39
Peller Family Series Merlot Canada	\$41
Bola Valpolicella Italy	\$45
Duboeuf Hob Nob Shiraz, France	\$44
Mirassou Central Coast Pinot Noir, USA	\$42
Henry Pelham Sibling Rivalry VQA, Canada	\$48

## WHITE WINE

### Bottle

Jackson Triggs Chardonnay, Canada	\$34 house
Gallo Family Vineyards, White Zinfandel, California	\$36
Peller Family Series Merlot, Canada	\$39
Mirassou Central Coast Chardonnay USA	\$44
Torres Organic Sauvignon Blanc, Chile	\$41
Wayne Gretzky The Great White, Canada	\$50
McWilliams Hanwood Estate Riesling, Australia	\$45
Bolla Pino Grigio Del Veneto. Italy	\$43
Sumac Ridge Gewuztraminor Reserve VQA, CA	\$48

## CHAMPAGNE & SPARKLING

### Bottle

Jacob's Creek Sparkling Pinot Noir/ Chardonnay, Australia	\$39
Moet Chandon, Champagne, France	\$169

## STANDARD LIQUOUR

Polar Ice Vodka, Wiser's Canadian Whisky, Lambs White Rum, Beefeater Gin, Ballantine's Scotch, Olmeca Gold Tequila

## PREMIUM LIQUOUR

Grey Goose Vodka, Crown Royal Whisky, Captain Morgan Spiced Rum, Bombay Gin, Jose Cuervo Tequila, Johnny Walker Black Scotch

## PUNCH BOWLS

Serves up to 50 people

Alcoholic	\$225
Non-alcoholic	\$90

## DOMESTIC BEER

Molson Canadian, Coors Light, Sleeman Honey Brown & Alexander Keiths

## IMPORT BEER/COOLERS

Corona & Stella Artois / Smirnoff Ice

## LIQUEURS

Baileys Irish Cream and Kahlua

## BARTENDER HOSTED BEVERAGE STATIONS

	Cash	Host
Mimosa station	\$8.50	\$7.50
House wine by the glass	\$8.00	\$7.00
Domestic beer	\$7.00	\$6.00
Standard liquor	\$7.00	\$6.00
Premium liquor	\$7.50	\$7.00
Imported beer	\$7.50	\$7.00
House wine	\$8.00	\$7.00
Mineral water	\$3.50	\$3.00
Soft drinks	\$3.50	\$3.00
Low alcohol beer	\$5.50	\$5.00
Coolers	\$7.00	\$6.50
Liquors	\$7.50	\$7.00
Martinis	\$11.25	\$9.75

*Bartender Fee of \$90.00 per bartender max 6 hours.*

*A rate of \$25.00 per hour additional bartending labour charge will be applied to your bill should your bar exceed 6 hours*

*Cashier Fee of \$75.00 per cashier.*

*Cash stations are inclusive of tax & gratuity. Tax & gratuity will be added to host bar stations.*



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# TECHNOLOGY

## VIDEO PROJECTION SYSTEM \$430/day

Includes an Optima HDMI projector, 34" skirted cart, 6' or 8' tripod screen, 32" flat screen television with VCR/DVD player, all necessary cables and a control console to connect to the hotel sound system.

## ULTIMATE CONFERENCE DATA PROJECTION PACKAGE \$390/day

Includes an Optima HDMI projector, 34" skirted cart, 6' or 8' tripod screen, 32" flat screen television with VCR/DVD player, all necessary cables and a control console to connect to one PC laptop, Bose computer speakers, one laser pointer, and one professional technician to assist with hook up.

## COMPLETE AUDIO SYSTEM \$220/day

Includes one wireless microphone one lapel microphone, podium, microphone holder and necessary cables to connect to the hotel sound system.

## TELEVISION AND DVD PACKAGE \$100/day

Includes a 32" flat screen television and VCR/DVD player, remotes, and 34" skirted cart.

## CLIENT SUPPLYING OWN LCD & LAPTOP \$100/day

Includes a 34" skirted cart, 6' or 8' tripod screen, and all necessary cables and extension cord to connect one PC laptop.

## PROJECTORS

Optima HDMI projector	\$350
Hitachi LCD projector	\$300

## LAPTOP

Windows Vista HP laptop	\$150
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## VIDEO EQUIPMENT ACCESSORIES AND SWITCHES

VCR/DVD	\$50
VGA cable 25"	\$30
VGA cable 50"	\$50
4 Input VGA switcher	\$85
Laptop sound port	\$15

## TRIPOD SCREENS

6'x6' tripod screen	\$45
8'x8' tripod screen	\$60

## LECTURE AND CONFERENCE ACCESSORIES

Audio visual display cart with electrical connection	\$70
Laser pointer	\$10
Flip chart easel with pads, markers and tape	\$30
Flip chart pad and marker set	\$15
Sign easel	\$15
Wireless mouse	\$40
Power bar or extension cord	\$10
White board, markers and dry eraser	\$50
Podium with no microphone	\$20
Podium with microphone	\$50
Wireless microphone (handles or lapel)	\$115
JBL EON 15" Speakers on Stand	\$180

## AUDIO ACCESSORIES

Polycom sound station 2 - conference phone	\$150
Bose computer speakers	\$40
Telephone cord	\$10
Apple convertor for projectors	\$20

*Wireless internet Complementary with all rooms*

## PHOTOCOPIER

Is available to guests at no additional charge in our business centre.

## INSURANCE

Insurance for the full replacement value of the equipment rented is the responsibility of the customer. The customer is hereby advised of the responsibility to safeguard the equipment at all times and ensure the security of the meeting room when not occupied.

## RENTAL PERIOD

Minimum rental period is one day. Rental period commences on day contracted for and finishes when equipment is returned and taken down by the hotel.

### **Subjects**

*All rental rates are subject to change without notice. Some items require mandatory installation by Hilton Garden Inn Visual Presentation Personnel.*

**Service Charge & Tax** A customary 18% taxable service charge for set-up, service and tear down will be added to your prices. A labour charge will be applied for larger shows and if dedicated technicians are needed to operate the show.

# MEETING ROOM SPECIFICATIONS

Meeting Room	Room Size	Sq. Ft.	Theatre Style	Classroom	Hollow Square	Boardroom/ Conference	U-Shape	Rounds of 8/ Banquet No Dance	Rounds of 10	Rounds of 5	Reception
Jasmine AB	50' x 37'	1970	160	90	60	60	55	120	150	70	200
Jasmine A	25' x 37'	985	70	50	30	20	28	50	70	36	90
Jasmine B	25' x 37'	985	70	50	30	20	28	50	70	36	90
Lilac AB	24' x 50'	1300	100	50	38	40	35	60	80	48	100
Lilac A	24' x 25'	650	40	32	20	20	18	32	40	25	50
Lilac B	24' x 25'	650	40	32	20	20	18	32	40	25	50
Backyard Lounge (Day Only)	17' x 47'	800				10					

Total Meeting Space                      4000



# HOTEL FACT SHEET

## You can Always Expect



Complimentary Wi – Fi Plus complimentary 24 – hour business center and wireless printing



Cooked-to-Order Breakfast Eggs you way...Plus waffles, hash browns, bacon...the works!



Our Best Rates.  
Guaranteed.



## ALL GUESTROOM FEATURES

- Complimentary wired & wireless Internet
- Large work desk with convenient desk-level outlets, an ergonomic Mirra chair by Herman Miller
- Two dual-line phones with data port and voicemail
- Complimentary remote printing to the business center
- Refrigerator and microwave oven
- Seating area with high definition TV
- Sleep Deep with our perfect Serta Bed, fresh & fluffy white duvet and high thread count linens

## FACILITIES & SERVICES

- Deluxe 160 room hotel with 5 one bedroom suites. All with mini-fridge & microwave
- Bus parking available
- Complimentary High Speed & Wireless Internet
- 24 Hour Pavilion Pantry – located in the lobby
- 24 Hour Business Centre complimentary
- The Garden Grille & Bar open for breakfast, lunch and dinner daily
- The Backyard Lounge & Outdoor patio
- Fitness Centre with state-of-the-art Precor equipment and free-weights
- Indoor swimming pool and whirlpool
- Valet and self laundry available
- Over 4000 sq. Ft. meeting space with natural lighting will accommodate from 10 – 200 people



# HOTEL NOT SO FINE PRINT

## MENU

- The items listed on our catering menu are recommended selections. Our catering personnel would be pleased to customize a menu to suit your occasion. Traditional ethnic entrees can be arranged with out Executive Chef.
- All food, beverage and room rental is subject to 18% and 5% GST.
- The guarantee number of guests attending meal functions is required 96 hours prior to function. If no guarantee is received, the expected number of guests will be used as the guarantee. The guarantee or actual number, whichever is greater, will be charged. The hotel is prepared to set for 3% above the guarantee number, providing space permits.
- All food served in our meeting rooms must be provided by the hotel with the exception of weddings cakes and traditional baking or dainties. Due to the delicate nature of weddings cakes, it will be the convener's responsibility to have it delivered and set up in the banquet room.
- Function Contracts must be finalized a minimum 21 days previous to the function date. A function contract must be signed and returned to the catering office previous to the function date.
- Menu prices quoted are guaranteed for sixty (60) days unless a detailed function contract has been signed.

## FUNCTION ROOMS

- Start and finish times must be strictly adhered to and should include set-up and dismantle times.
- The hotel does not allow the use of scotch tape, nails, staples or strong tape for display materials on the walls. The hotel would be pleased to hang banners for you.
- The hotel reserves the right to assign meeting rooms should your set-up or number of guests change Room rental will be adjusted accordingly.
- The hotel cannot be responsible for personal property or equipment of any kind brought into the hotel.
- Materials shipped to the hotel must be clearly labeled with the name of the function, the function room, the date of the function and addressed to the attention of the Banquet Staff.
- Decorations and equipment must be removed at the end of the night, unless prior arrangements have been made. Cash envelopes should not be left in the banquet room under and circumstances.

## PAYMENT

We take payments at the time of booking. Payment is non-refundable in the event of cancellation.

## GENERAL HOLIDAYS

There will be an additional charge to cover the additional labor costs when a function is held on a statutory holiday.

## START AND FINISH TIMES

Starting and ending of all functions are to be strictly adhered to. The space is only booked for the time indicated. Set-up and dismantle times are to be specific at the time of booking.

## FUNCTION ROOM ASSIGNED

A more suitable function room may be assigned to your group should the number of guests and/or set-up requirements change. Room rental will change accordingly.

## BILLING AND PRE-PAYMENT

Please refer to your contract or consult with your catering representative.

## FOOD FROM OUTSIDE HOTEL

Due to City and Provincial Health regulations, the Hotel does not permit any food to be brought in from the outside. Failure to comply with this policy will result in the additional charges of comparable items from the Hilton Garden Inn banquet menus.

## TAKING HOME FOOD

The hotel does not allow take out containers or unconsumed food to be taken from the venue due to City and Provincial Health regulations.

## ALLERGIES & SPECIAL DIETARY REQUESTS

Please consult with us if any of your guests have special dietary needs.

## SHIPPING. RECEIVING. STORAGE

Please advise your catering representative if we are to expect any shipments on your behalf. Please be advised, handling charges may apply.

## AUDIO VISUAL

We offer audio visual and presentation technology services and solutions to help you create successful meetings, corporate events, tradeshows, and exhibits. Your equipment requirements may be reserved through us or directly with an outside AV company.

## SECURITY

The hotel cannot assume liability or responsibility for damaged or loss of personal property or equipment left in the function room. Additional security services can be arranged on your behalf.

## SPECIAL SERVICES

We will be happy to work with you in developing reserved seating arrangements, floor plans and registration tables. Music, entertainment, flowers, photographers, staging and lighting, can also be arranged through us.

## DISPLAY MATERIALS

To avoid damage to wall coverings, we do not allow the use of strong tape, tacks, or any other attachments for any posters, flyers, or written materials to the wall or doors without prior written consent from the hotel. The hotel would be pleased to hang any banners for you.

## SOCAN FEE and RESOUND FEE

Performing rights licenses are required when renting a facility for a private function such as wedding receptions, Anniversary, etc., if music will be performed during the event. SOCAN and RE:SOUND are two distinct organizations that represent two different groups and rights, as such two fees apply as mandated by the Government of Canada. SOCAN is a non-profit organization which under the copyright act of Canada is authorized to collect fees for all music events. Events without a dance will be subject to a fee of \$20.56-\$29.56 depending on the capacity of the room. Events with a dance will be subject to a fee of \$41.14-\$59.17 depending on the capacity of the room. RESOUND formerly known as the Neighboring Rights Collective of Canada or "NRCC" is a Canadian copyright collective that seeks to obtain equitable remuneration for music performers and record companies by licensing the use of recorded music for public performance and broadcast. Events without a dance will be subject to a fee of \$9.25-\$13.30 depending on the number of attendees. Events with a dance will be subject to a fee of \$18.51-\$26.63 depending on the capacity of the room

## RICE & CONFETTI

Confetti, rice and other items, a minimum charge of \$100.00 will be applied if additional clean up is required.



# Life Tastes Better at The Garden!