

CATERING MENU





WELCOME

Dear Guest,

Special occasions, large meetings, weddings, parties, celebrations— at the Hilton Garden Inn Salt Lake City Airport we know how important they 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 feel free to contact us at anytime.

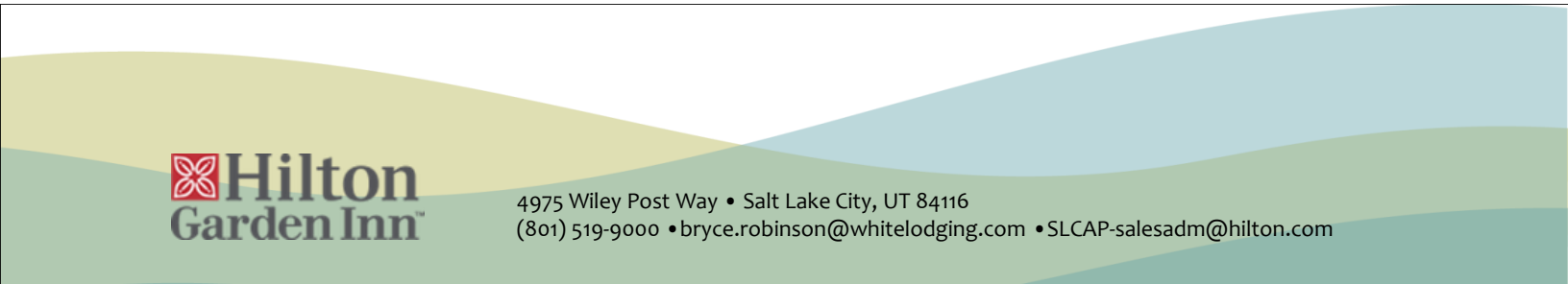
Thanks for making us a part of your occasion and welcome to Hilton Garden Inn Salt Lake City Airport!

Sales and Catering Team

Hilton Garden Inn Salt Lake City Airport



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FUNCTION ROOMS

WASATCH ROOM

\$1,000.00 per day

Located on the east side of our building with floor-to-ceiling windows letting in natural light, our 2,072 sq. ft. room can also be split into two equal spaces of 1,036 sq. ft. The following maximum capacities apply:

Set Up	Wasatch Room	Wasatch A or B
Banquet	150	75
Theatre	200	100
Conference	50	25
Classroom	100	45
Reception	200	100
U-Shape	60	30



COTTONWOOD/MILLCREEK BOARDROOMS

\$300.00 per day

Set off to the back of our hotel for convenience and privacy, our two enclosed boardrooms are 364 sq. ft. each and have an executive boardroom table that fits up to 10 people. Each has a drop down screen and whiteboard in the room.

CONSERVATORY

\$350.00 per day

Located just off the lobby and with windows that let in abundant amounts of natural light, this 391 sq. ft. room is perfect for small meetings. With an executive boardroom table that has 10 comfortable chairs around it, this room also comes equipped with a flat screen TV with HDMI and VGA capabilities.



***ALL MEETING ROOMS COME WITH A COMPLIMENTARY WATER STATION, PENS, PADS, MINTS AND Wi-Fi ACCESS.**

A twenty-two percent (22%) service charge and applicable state sales tax will be added to the above meeting room rental.

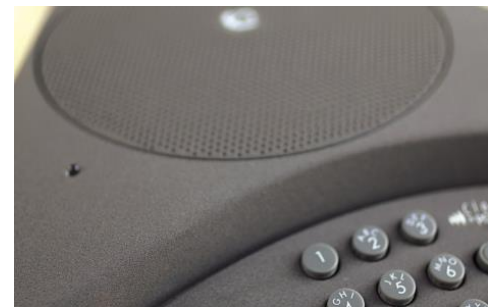
AUDIO/VISUAL

EQUIPMENT & RESOURCES

RENTAL PER DAY

LCD Package (Wasatch & Conservatory only): Includes LCD Projector, Projector Screen, AV Cart/Table, Extension Cords & Power Strips	\$250.00
Projector:	\$200.00
Screen:	\$100.00
Flip Chart & Markers:	\$30.00
Post-It® Flip Chart & Markers:	\$40.00
Dry Erase Board & Markers:	\$30.00
Conference Speaker Phone: Additional charges may apply for calls based on location & length of call.	\$75.00
Handheld Microphone: Includes House Sound Patch	\$75.00
Lavaliere Microphone: Includes House Sound Patch	\$75.00
House Sound Patch:	\$75.00
Sound Bar:	\$75.00
TV:	\$150.00
Podium:	\$20.00

Meeting Room Rental includes complimentary wireless internet.



A twenty-two percent (22%) service charge and applicable state sales tax will be added to the above audio/visual items.

ALL DAY MEETING PACKAGES

All meeting space packages include the continuous beverage service package of coffee, sodas, and your choice of iced tea or berry lemonade. Minimum of 10 people required per meeting.

BLUE PACKAGE

\$36.95 per person

Includes the Big Cottonwood Continental Breakfast + Boxed Canyon Luncheon.

GOLD PACKAGE

\$50.95 per person

Includes the All American Breakfast + your choice of **one** of the following lunch options + one PM Break:

- Citrus Heights
- Acapulco Fajitas Luncheon

SILVER PACKAGE

\$40.95 per person

Includes the Big Cottonwood Continental Breakfast + your choice of **one** of the following lunch options:

- Kings Peak
- Florence Ristorante Luncheon.

DIAMOND PACKAGE

\$65.95 per person

Includes the All American Breakfast + one AM Break + your choice of **one** of the following lunch options + one PM Break:

- Citrus Heights
- Acapulco Fajitas Luncheon

Please see descriptions of breakfast, lunch, and AM/PM break options in menu details.



A twenty-two percent (22%) service charge and applicable state sales tax will be added to the above packages.

BREAKFAST BUFFETS

All breakfast buffet menu selections include a gallon of our freshly brewed premium regular coffee and assorted chilled fruit juices.



VALLEY SUNRISE **\$9.95** per person

Freshly cooked oatmeal with toppings, whole fruit, variety of premium individual fruit yogurts, granola bars.

BIG COTTONWOOD CONTINENTAL **\$9.95** per person

Sliced seasonal fruit, variety of premium individual fruit yogurts, freshly baked breakfast muffins, assorted breakfast pastries.

ALL AMERICAN BREAKFAST **\$13.95** per person

Freshly baked breakfast muffins, breakfast potatoes, fluffy scrambled eggs, crisp smoked bacon, juicy sausage links, sliced seasonal fruit.

MOUNT OLYMPUS **\$15.95** per person

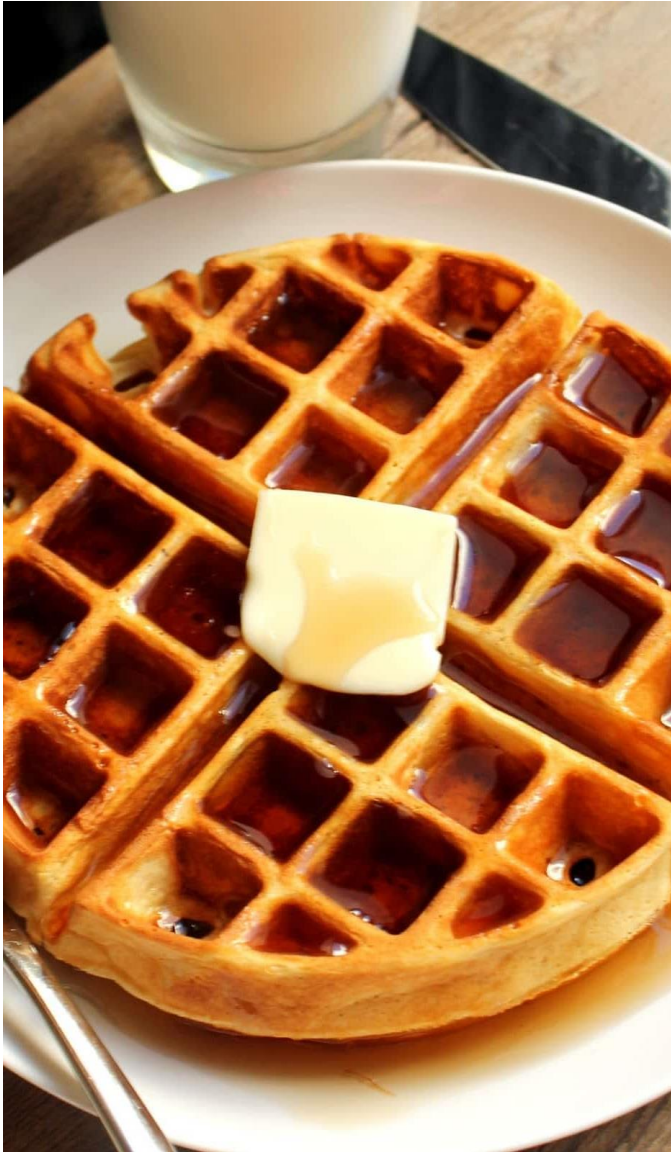
French toast with maple syrup, butter and powdered sugar, fluffy scrambled eggs, crisp smoked bacon, juicy sausage links, sliced seasonal fruit.

*DECAF COFFEE ON REQUEST

A twenty-two percent (22%) service charge and applicable state sales tax will be added to the above meals.

BREAKFAST ADDITIONS

*Breakfast Additions only available with purchase a breakfast package



WHOLE FRUIT \$2.95 per person

Assortment of whole bananas, apples, and oranges.

MORNING BAKERY \$3.95 per person

Assortment of freshly baked muffins, pastries and Danishes.

CEREAL AND MILK \$4.95 per person

Assortment of breakfast cereals and milk.

BREADS AND SPREADS \$5.95 per person

Breads, Bagels, English Muffins and Spreads- Toaster included. Spreads to include jams, butter, cream cheese

YOGURT PARFAIT BAR \$5.95 per person

Vanilla Yogurt, Plain Yogurt, Honey, Granola, Sliced Strawberries, Other Berries, Sliced Almonds

WAFFLE STATION \$7.95 per person

Full waffle station with batter dispenser and waffle iron. Butter, syrup, whipped cream, and toppings.

*Can also be substituted for the French Toast in the Mount Olympus Breakfast for \$4.95 per person.

A twenty-two percent (22%) service charge and applicable state sales tax will be added to the above meals.

BOX CANYON

All Boxed Lunches Includes Chips, Seasonal Whole Fresh Fruit, Pickle Spear, Cookie and Bottled Water. Prepared in a To-Go Box for Your Convenience. Selections Must Be Made Prior to Event Date.

\$17.95 per person

(Choose One of the Following per Person)

TURKEY

Turkey sandwich with provolone cheese, slices tomatoes, leaf lettuce, and red onion on a Ciabatta bun with condiments to include mustard and mayonnaise.

HAM

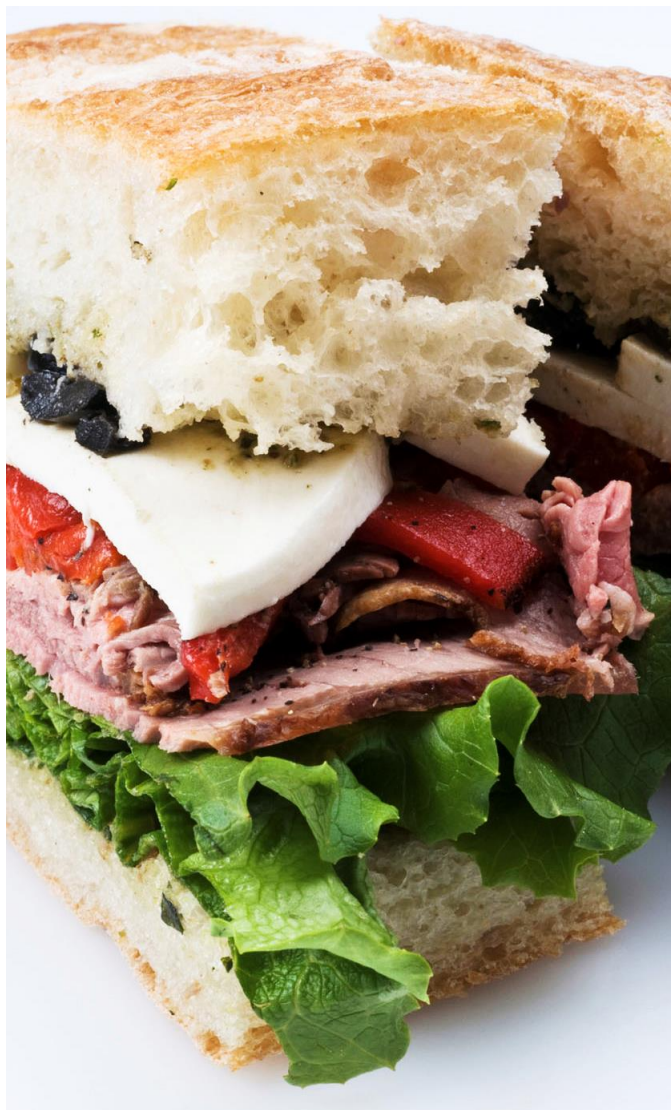
Ham sandwich with Swiss cheese, slices tomatoes, leaf lettuce, and red onion on a Ciabatta bun with condiments to include mustard and mayonnaise.

ROAST BEEF

Roast Beef sandwich with cheddar cheese, slices tomatoes, leaf lettuce, and red onion on a Ciabatta bun with condiments to include mustard and mayonnaise.

CHICKEN COBB SALAD

Sliced Chicken breast on a bed of a mixed green salad accompanied by bacon bits, blue chees crumbles, hard boiled egg, onion, diced tomato, cucumber slices and your choice or ranch or raspberry vinaigrette.



A twenty-two percent (22%) service charge and applicable state sales tax will be added to the above meals.

LUNCH BUFFETS

*MINIMUM OF 15 PEOPLE

SUN VALLEY \$13.95 per person

Hot Idaho baked potatoes, chilled sour cream, creamy whipped butter, shredded cheese, hot chili, real bacon bits, tossed green salad, ranch and vinaigrette dressings, fresh warm dinner rolls, chefs' choice dessert.

NAPOLI PIZZERIA \$15.95 per person

Oven fired cheese, pepperoni and barbeque chicken pizzas served with warm garlic breadsticks, tossed green salad, ranch and vinaigrette dressings, chefs' choice dessert.

ESCALANTE \$16.95 per person

Ham, turkey, Swiss and cheddar cheese "Club Sandwich" served on a Ciabatta bun, lettuce, tomato, with assorted condiments on the side. Creamy potato salad, tossed green salad, ranch and vinaigrette dressings, chefs' choice dessert.

VENETIAN TRATTORIA \$17.95 per person

Hot fettuccine noodles, classic creamy alfredo sauce, tangy marinara sauce, sautéed vegetables, warm garlic breadsticks, tossed green salad, ranch and vinaigrette dressings, chefs' choice dessert.



*ALL LUNCH BUFFETS COME WITH BERRY LEMONADE
AND ICED TEA

A twenty-two percent (22%) service charge and applicable state sales tax will be added to the above meals.

LUNCH BUFFETS

CONTINUED

*MINIMUM OF 15 PEOPLE

TIMPANOGOS **\$18.95** per person

Hot Soup du Jour, tasty finger sandwiches on flakey croissants. Creamy potato salad, tossed green salad, ranch and vinaigrette dressings, chefs' choice dessert.

KINGS PEAK **\$19.95** per person

Sliced roast beef, ham, turkey, Swiss and cheddar cheese, white and whole wheat bread, lettuce, tomato, pickle spears, onions and assorted condiments. Creamy potato salad, tossed greens, ranch and vinaigrette dressings, chefs' choice dessert.

FLORENCE RISTORANTE **\$20.95** per person

Classic creamy alfredo sauce with sliced grilled chicken and hot fettuccine noodles, sautéed vegetables. warm garlic breadsticks, tossed green salad, ranch and vinaigrette dressings, chefs' choice dessert.

CITRUS HEIGHTS **\$21.95** per person

Boneless, skinless breast of chicken lightly marinated in a lemon pepper sauce, rice pilaf, steamed vegetable medley, tossed green salad, ranch and vinaigrette dressings, warm dinner rolls, chefs' choice dessert,.



*ALL LUNCH BUFFETS COME WITH BERRY LEMONADE
AND ICED TEA

A twenty-two percent (22%) service charge and applicable state sales tax will be added to the above meals.

LUNCH BUFFETS

CONTINUED

*MINIMUM OF 15 PEOPLE



MAZATLAN FIESTA \$21.95 per person

Seasoned ground beef, shredded cheese, lettuce, diced tomatoes, diced onions, sour cream, sliced jalapeños and salsa. Served with soft tortillas, hard shell tacos, refried beans, Spanish rice, warm tortilla chips, chefs' choice dessert.

*Guacamole available for a \$2.00 per person upcharge.

SHANGHAI WOK \$22.95 per person

A medley of vegetables with marinated chicken breast strips, fluffy white rice, veggie egg rolls, sweet and sour sauce, oriental ginger wonton salad, warm sesame rolls, chefs' choice dessert.



ACAPULCO FAJITAS \$22.95 per person

Marinated chicken sautéed with green peppers and onions. Garnishments of shredded cheese, lettuce, diced tomatoes, sour cream, sliced jalapeños and salsa. Served with warm soft tortillas, refried beans, Spanish rice, warm tortilla chips, chefs' choice dessert,

*Steak Fajitas available at \$28.95 per person.

*ALL LUNCH BUFFETS COME WITH BERRY LEMONADE
AND ICED TEA

A twenty-two percent (22%) service charge and applicable state sales tax will be added to the above meals.

BREAK PACKAGES

*MINIMUM OF 10 PEOPLE



MOUNTAIN MORNING \$9.95 per person

Miniature pastries, miniature muffins, assorted juices and served with our premium regular coffee.

SWEET SENSATION \$11.95 per person

Assortment of cookies, brownies, miniature sweets or miniature pastries, milk, chocolate milk, and served with our premium regular coffee.



WASATCH BACKPACKER \$12.95 per person

Assorted bagged chips, granola bars, assorted filled crackers, trail mix, assorted Gatorades and served with our premium regular coffee.

HEALTHY CHOICE \$12.95 per person

Mixed vegetable arrangement with ranch dip, sliced seasonal fruit, granola bars, assorted juices and served with our premium regular coffee.

SEASONAL OPTIONS AVAILABLE

A twenty-two percent (22%) service charge and applicable state sales tax will be added to the above meals.

DINNER BUFFETS

*MINIMUM OF 20 PEOPLE

FLORENTINE MARKET \$21.95 per person

Classic creamy alfredo sauce with sliced grilled chicken and hot fettuccine noodles, sautéed vegetables, warm garlic breadsticks, tossed green salad, ranch and vinaigrette dressings, chefs' choice dessert, berry lemonade.



MALIBU CORDON BLEU \$25.95 per person

Boneless breast of breaded chicken topped with fresh sliced ham and Swiss cheese smothered in rich golden creamy sauce and served with seasoned red potatoes, steamed vegetable medley, warm dinner rolls, tossed green salad, ranch and vinaigrette dressings, chefs' choice dessert, berry lemonade.



ONO ISLAND GRILL \$25.95 per person

Teriyaki marinated boneless chicken breast topped with sweet teriyaki sauce and grilled pineapple, fluffy white rice, steamed vegetable medley, oriental ginger pineapple salad, warm sesame rolls, chefs' choice dessert, berry lemonade.

A twenty-two percent (22%) service charge and applicable state sales tax will be added to the above meals.

DINNER BUFFETS

CONTINUED

*MINIMUM OF 20 PEOPLE

PEPPERCORN GROVES \$24.95 per person

Boneless, skinless breast of chicken lightly marinated in a lemon pepper sauce, seasoned rice pilaf, steamed vegetable medley, tossed green salad, ranch and vinaigrette dressings, warm dinner rolls, chefs' choice dessert, berry lemonade.

ITALIAN VILLAGE \$28.95 per person

Fresh melted mozzarella on a marinara basted breaded chicken filet served with hot fettuccine noodles, marinara sauce, warm garlic breadsticks, tossed green salad, ranch and vinaigrette dressings, chefs' choice dessert, berry lemonade.

TUSCAN FARMS \$32.95 per person

Roasted pork loin basted with a Tuscan sun dried tomato glaze served with seasoned red potatoes, steamed vegetable medley, warm dinner rolls, tossed green salad, ranch and vinaigrette dressings, chefs' choice dessert, berry lemonade.

CONTINENTAL DIVIDE \$38.95 per person

Choice cut Prime Rib slow cooked to perfection served with au jus and creamy horseradish sauce on the side, mashed potatoes and gravy, steamed vegetable medley, tossed green salad, ranch and vinaigrette dressings, warm dinner rolls, chefs' choice dessert, berry lemonade.



A twenty-two percent (22%) service charge and applicable state sales tax will be added to the above meals.

PLATED DINNERS

*MINIMUM OF 20 PEOPLE



MAINE LIGHTHOUSE \$32.95 per person

Grilled Atlantic Salmon filet served with seasoned rice pilaf, steamed vegetable medley, tossed green salad, ranch and vinaigrette dressings, warm dinner rolls, chefs' choice dessert, berry lemonade.



NEBRASKA MEADOWS \$36.95 per person

12 ounce, hand cut, USDA Choice, New York Strip steak grilled and served with garlic mashed potatoes, steamed vegetable medley, tossed green salad, ranch and vinaigrette dressings, warm dinner rolls, chefs' choice dessert, berry lemonade.



DAKOTA HILLS ANGUS \$38.95 per person

8 ounce, hand cut, USDA Choice, Filet Mignon grilled and served with mashed potatoes, French Style Green Beans, tossed green salad, ranch and vinaigrette dressings, warm dinner rolls, chefs' choice dessert, berry lemonade.

A twenty-two percent (22%) service charge and applicable state sales tax will be added to the above meals.

RECEPTION

HORS D' OEUVRES

Italian Meatballs Smothered in marinara sauce	\$10/dozen
Mozzarella Cheese Sticks Choice of ranch or marinara sauce	\$14/dozen
Breaded Chicken Wings Choice of hot, barbeque or Ranch sauce	\$15/dozen
Buffalo Hot Wings Choice of ranch or bleu cheese with celery	\$15/dozen
Bruschetta Served on grilled sourdough medallions	\$15/dozen
Spring Egg Rolls Served with sweet and sour sauce	\$15/dozen
Deviled Eggs Chefs' choice of garnishment	\$16/dozen
Coconut Shrimp Served with orange marmalade	\$18/dozen
Petite Quiche Chefs' choice of garnishment	\$20/dozen
Large Cocktail Shrimp Served with cocktail sauce and lemon	\$25/dozen
Asparagus Wrapped in Prosciutto Dressed with olive oil and lemon	\$27/dozen
Teriyaki Chicken Kabobs Served with pineapple and peppers	\$29/dozen
Bacon Wrapped Jumbo Scallops sautéed in garlic butter	\$30/dozen



A twenty-two percent (22%) service charge and applicable state sales tax will be added to the above items.

RECEPTION

CONTINUED

PLATTERS AND TRAYS

Serves 25 People

Tortilla Chips & Salsa Platter \$40

Fresh warm tortilla chips & mild salsa

Domestic Cheese & Cracker Tray \$75

Cheddar, Swiss, & Pepper Jack with crackers

Premium Cheese & Cracker Tray \$95

Imported & domestic cheeses with whole grain crackers

Seasonal Fresh Fruit Tray \$80

Melons, pineapple, strawberries & grapes

Premium Fresh Fruit Tray \$95

Melons, pineapple, mangos, kiwis, strawberries & grapes

*Fruit pending seasonal availability

Fresh Vegetable Tray with Dip \$80

Broccoli, carrots, cauliflower & celery with Ranch dip

Domestic Meat & Cheese Tray \$100

Turkey, ham, roast beef, cheddar, Swiss & Pepper Jack with crackers

Premium Meat & Cheese Tray \$120

Prosciutto, salami, pepperoni, asiago, provolone & mozzarella with whole grain crackers

Deli Style Croissant Platter \$95

Ham with cheddar & turkey with Swiss petite croissant sandwiches



A twenty-two percent (22%) service charge and applicable state sales tax will be added to the above items.

SWEET ENDINGS



DESSERTS

White Filled Cake	\$3.95 per serving
Chocolate Filled Cake	\$3.95 per serving
New York Cheesecake	\$6.95 per serving
Choice of fruit or chocolate drizzle	
Freshly Baked Cookies	\$14.95/dozen
Assortment of fresh baked cookies	
Fudge Brownies	\$17.95/dozen
Fresh Baked Pastries	\$20.95/dozen

DESSERT STATIONS

SWEET DREAMS	\$11.95 per person
Assortment of cookies, brownies, miniature pastries, tarts and deluxe chocolates served on platters.	

A twenty-two percent (22%) service charge and applicable state sales tax will be added to the above items.

BEVERAGES

BEVERAGE PACKAGE **\$12.95** per person

An all-day package of regular coffee and soda and your choice of iced tea or berry lemonade for your meeting.

A La Carte

Iced Tea or Lemonade **\$10.95** per carafe

Berry Lemonade **\$10.95** per carafe

Chilled Fruit Juice **\$12.95** per carafe

Apple, Cranberry, and Orange

Infused Water **\$25.95** per container

Apple Cinnamon; Basil Orange; Cucumber; Cucumber Lime; Cucumber Melon; Cucumber Mint; Lemon; Lemon Lime; Lime; Mint Lime; Orange; Strawberry; Strawberry Lemon

Freshly Brewed Coffee **\$25.95** per gallon

Freshly Brewed Decaf **\$25.95** per gallon

Assorted Teas and Herbal Teas **\$2.50** per person

Hot Chocolate **\$2.50** per person

Assorted Soda **\$2.50** each

Bottled Water **\$2.50** each

Milk & Chocolate Milk **\$3.50** each

Gatorade **\$3.50** each



ALCOHOLIC BEVERAGES

We have a wide variety of domestic and imported beer, spirits and wine available for your event. All alcohol will be subject to brand pricing and availability. A \$100 Bartender fee and a \$25 bar set up fee will apply. Bars are set up for a maximum of 3 hours, unless arranged in advance. All state and local laws will be followed without exception.

We reserve the right to end the bar, without refund, if we feel the integrity of the service is challenged or if a violation of the law has occurred.



A twenty-two percent (22%) service charge and applicable state sales tax will be added to the above beverages.