

CATERING MENU



WELCOME

Dear Guest,

Thank You for your interest in our banquet facilities. We know how important special occasions, big meetings, and celebrations are. Our team at the Hilton Garden Inn will strive to make them rewarding and memorable.

Please take a moment to look over our meeting room rental prices and catering menus. Please call us to set up an appointment or come by the hotel. You can do so by calling my direct line or by sending an email. If you would like a quote please email or call me with your event date, event time, guest count and catering selections.

If you have any questions or need further information please feel free to contact me. We appreciate your business and look forward to working with you.

Sincerely,

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BANQUET CAPACITIES AND FEES

HILTON GARDEN INN GALLUP MEETING ROOM CAPACITIES AND RENTAL FEES

Meeting Room Pricing (half days are 4 hours or less)

Gallup Ballroom-----	\$1500.00++ per day/\$750.00++ half day
Coral-----	\$500.00++ per day/\$250.00++ half day
Silver-----	\$500.00++ per day/\$250.00++ half day
Turquoise-----	\$500.00++ per day/\$250.00++ half day
Boardroom-----	\$300.00++ per day/\$125.00++ half day
Conservatory-----	\$400.00++ per day/\$225.00++ half day

++ = 25% service charge and applicable taxes

Function Space	Sq. Ft.	L x W x H	Classroom	Theater	U-Shape	Rounds	Conference	Banquet
Gallup Ballroom	2400	77.5x31x12	150	150	68	105	80	160
Coral	800	31x25.8x12	30	30	20	35	16	40
Silver	890	31x28.8x12	30	40	25	45	20	50
Turquoise	800	31x25.8x12	30	30	20	35	16	40
Boardroom	350	22x15.9x10	N/A	N/A	N/A	N/A	12	N/A
Conservatory	350	22x15.9x10	N/A	N/A	N/A	N/A	10	N/A

FAQ'S

- We do require a \$500.00 non-refundable deposit to reserve your requested date, time and space. The deposit goes towards your final balance.
- All catering must be ordered from our hotel. We do not allow any outside food or beverages to be brought in. This includes candy and or treats bags. The only outside food item we allow is a cake or cupcakes. These items must be from a Licensed Baker or Bakery.
- You may decorate the banquet rooms, however we do not allow nails, thumbtacks, or tape on the walls. We recommend using command strips or hooks. We also do not allow any glitter or confetti. No live flame candles. Battery candles work great.
- We do have a listing of equipment rental. However you are more than welcome to bring in your own equipment.
- We do require security for events. The fee for this is \$250. The hotel will handle booking this service and will be on your final balance

Equipment Rental

- Cash Bar Setup \$200
- Dance Floor \$200
- Flip Chart \$25/each
- Projector \$75/day
- Projector Screen \$20/day
- Microphone \$50/day
- Conference Phone \$100/ day
- Table Top Podium \$20/day
- Security \$350/per banquet

BREAKFAST BREAKS

FRESH START

\$10.99 per person

Chilled Orange Juice & Cranberry Juice, Assorted Pastries & Muffins, Croissants & Bagels served with Butter, Cream Cheese and Assorted Fruit Preserves.

HEALTHY CHOICE

\$11.99 per person

Chilled Orange Juice & Grapefruit Juice, 2% Milk, Assorted Low Fat Muffins, Croissants and Granola with Assorted Light Yogurt.

Add a fresh seasonal fruit tray for \$2 per person

All Continental breakfast include fresh brewed coffee, decaffeinated coffee and hot herbal tea selection.

A twenty-five percent service charge and applicable state sales tax will be added to all food and beverage arrangements.



PLATED BREAKFAST

(ALA CARTE OPTIONS AVAILABLE)

THE ALL AMERICAN BREAKFAST

\$12.99 per person

Scrambled Eggs, Breakfast Potatoes, 2 pieces of Apple Wood Bacon, 2 pieces of Sausage and 2 pieces of Sourdough Toast.

THE NEW MEXICAN

\$13.99 per person

Scrambled Eggs, Carne Adovada and Breakfast Potatoes served with a Soft Flour Tortilla.

HEALTHY START

\$14.99 per person

Scrambled Egg Beaters with Spinach, Tomato & Mushroom topped with Mozzarella Cheese in a Spinach Tortilla, served with a side of fruit and topped with Granola Crisp.

BUILD YOUR OWN

\$11.99 per person

Minimum of 3 Items

(Additional items can be added to any plated breakfast add \$1.99)

- Scramble Eggs
- Breakfast Potatoes
- Biscuits and Gravy
- Sausage
- Bacon
- Seasonal Fruit
- Yogurt
- Granola Bars
- Grapefruit

All Plated Breakfasts include fresh brewed coffee, decaffeinated coffee, Chilled Orange Juice, 2% Milk and assorted breakfast pastries.

A twenty-five percent service charge and applicable state sales tax will be added to all food and beverage arrangements.



BREAKFAST BUFFETS

THE EARLY BIRD

\$12.99 per person

Scrambled Eggs, Apple Wood Bacon, Country Sausage & French Toast topped with a Berry Sauce and Breakfast Potatoes.

NEW MEXICO START

\$13.99 per person

Chorizo Scrambled Eggs, Chicharrones with Red Chile and Green Chile Papitas served with Flour Tortillas and Fresh Salsa.

HEALTHY START

\$14.99 per person

Egg Beater Scramble, Turkey Sausage, Onion and Roasted Red Bell Pepper Breakfast Potatoes and Oatmeal with Dried Cranberries and Brown Sugar.

CONTINENTAL BREAKFAST

\$10.99 per person

Chef Gourmet pastries, breads, yogurt, and fresh whole fruit selections

All Breakfast Buffets are provided for a maximum of 1½ hours. A minimum guest count of 25 is required for buffets. For less than 25 guests, a \$3 per person surcharge will be added.

A twenty-five percent service charge and applicable state sales tax will be added to all food and beverage arrangements.



AM/PM BREAKS

SWEET TOOTH BREAK

\$8.99 per person

Assorted Freshly Baked Cookies, Freshly Brewed Coffee, Decaffeinated Coffee and Hot Cocoa with Marshmallows.

LIGHT BREAK

\$10.99 per person

Fresh Vegetable Crudités with a Sun Dried Tomato Ranch Dip, Seasonal Fruit Display, Freshly Brewed Iced Tea, Bottled Water and Assorted Juices (upon consumption).

POWER BREAK

\$11.99 per person

Assorted Granola Bars, Trail Mix, Fresh Whole Fruit, Iced Tea, Assorted Soft Drinks and Red Bull Energy Drinks.

THREE AMIGOS

\$11.99 per person

Fresh Corn Tortilla Chips, Fresh House made Guacamole, Jalapeño Queso, Fresh Salsa, Assorted Soft Drinks and Bottled Water.

BUILD YOUR OWN: 3 items minimum

\$10.99 per person

(Each additional item can be added to any AM/PM break option, add \$1.99)

CHOICE OF 2

*Baked Cookies *Fresh Vegetables Crudites *Seasonal Fruit

*Whole Fruits *Tortilla Chips with Guacamole, Jalapeño Queso or Salsa

CHOICE OF 1

*Hot Cocoa *Ice Tea *Assorted Juices *Assorted Soft Drinks

* Bottle Water

A twenty-five percent service charge and applicable state sales tax will be added to all food and beverage arrangements.



KIDS PLATED

\$9.99 PER PLATE, KIDS 12 & UNDER.

- Chicken Fingers and Fries
- Hotdog and Fries
- Spaghetti and Meatballs
- Flatbread Pepperoni Pizza with Fries
- Grilled Cheese with Fries
- Macaroni and Cheese with fries

Optional small bowl of fruit in place of French fries. Entrees comes with choice of a cup of milk, apple juice or orange juice.

\$1.00 upcharge per fountain drinks for soda option: Coke, Sprite, Dr. Pepper, Diet Coke, Lemon Minute Maid.

A twenty-five percent service charge and applicable state sales tax will be added to all food and beverage arrangements.

WORKING LUNCHES

BOXED LUNCH

\$10.99 per person

Turkey, Ham or Roast Beef with Swiss, Pepper Jack or Cheddar Cheese served on a Sourdough or Wheat Berry (Veggie wrap in a Spinach Tortilla). All Boxed Lunches include Fresh Whole Fruit, Cookie, Homemade Potato Chips and your choice of Bottled Water or Soft Drink.

HEALTHY CHOP SALAD

\$12.99 per person

Mixed Greens tossed in a Raspberry Vinaigrette, Cucumbers, Dried Cranberries, Blue Cheese Crumbles, Onions, Bell Peppers, Avocados, Sliced Roasted Almonds and Orange Slices.

GRILLED CHICKEN CAESAR SANDWICH

\$11.99 per person

Grilled Chicken atop Romaine Lettuce in Caesar Dressing, Parmesan Cheese, Sliced Tomatoes served in a ciabatta roll.

STEAK CHOP SALAD

\$14.99 per person

Grilled Steak atop Mixed Greens in a Salsa Ranch Dressing, Roma Tomatoes, Cucumbers, Bell Peppers, Avocado, Bacon Bits, Shredded Jack and Cheddar Cheese served with a Balsamic Reduction.

Working Lunches (excluding the Boxed Lunch) Include Iced Tea, Fresh Brewed Coffee and Decaffeinated Coffee.

A twenty-five percent service charge and applicable state sales tax will be added to all food and beverage arrangements.



1530 West Maloney Avenue • Gallup, NM 87301
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PLATED LUNCH

ENCHILADA PLATE

\$14..99 per person

Two Enchiladas (Beef, Chicken or Cheese) topped with Cheddar and Jack Cheese with your choice of Red or Green Chile served with Spanish Rice and Frijoles Charros.

GREEN CHILE CHICKEN PICATA

\$14.99 per person

Six ounce Chicken Breast lightly floured and sautéed served with a Green Chile Risotto and Seasonal Vegetables.

CITRUS PASTA PRIMAVERA

\$11.99 per person

Seasonal Vegetables sautéed in an Orange Juice and White Wine Boursin Cheese sauce over Linguini with Garlic Toast.

CARNE CON PAPA

\$15.99 per person

Six ounce cut Sirloin topped with Red Chile Demi Glaze served with Garlic Mashed Potatoes and Chef's Choice of Vegetables.

MEXICAN DELIGHT

\$11.99 per person

Your choice of Chicken or Beef Tacos, Spanish Rice and Beans

ITALIA

\$11.99 per person

Spaghetti with Meatballs, Garden Green Salad and Garlic Bread Toast

All Plated Lunches are served with a house salad, warm rolls and butter, Iced Tea, Water and Chef's choice of dessert.

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PLATED LUNCH CONT'

BUILD YOUR OWN

\$15.99 PER PERSON

(Minimum of 3 items, each additional item is \$1.99)

- Seasoned Vegetables
- Chopped Sirloin with gravy
- Mashed Potatoes
- Spanish Rice
- Frijoles Churro's
- Enchiladas (Beef or Chicken)
- Cheese Sauce over Linguini
- Sourdough or Wheat Berry Bread served with choice of
 - Turkey, Ham, or Roast Beef
 - Pepper Jack or Cheddar Cheese
- Chicken Caesar Sandwich
- Chef Choice Soup

All Plated Lunches are served with a house salad, warm rolls and butter, Iced Tea, Water and Chef's choice of dessert.

A twenty-five percent service charge and applicable state sales tax will be added to all food and beverage arrangements.

LUNCH BUFFETS

DELI BUFFET

\$17.99 per person

Spring Mix Green Salad with choice of Dressings, Roast Beef, Roasted Turkey; Cheddar, American and Swiss Cheese served with Homemade Potato Chips, Mustard, Mayo, Sliced Tomatoes, Lettuce, Onions, Pickles and White or Wheat Sandwich Breads.

NEW MEXICAN BUFFET

\$18.99 per person

Tossed Green Salad with a Green Chile Dressing, Chicken Taquitos, White Corn Tortilla Chips, Fresh Salsa, Enchiladas (Beef, Chicken or Cheese), Red and Green Chile sauce, Pinto Beans and Spanish Rice.

SOUTHWEST BBQ

\$19.99 per person

Southern Style Potato Salad, Pine Apple Coleslaw, BBQ Chicken, Grill Hotlink and Peppers, Bacon Mac & Cheese Bake, Baked Beans served with Assorted Rolls.

BUILD YOUR OWN

\$16.99

(Minimum of 3 items each additional item add \$1.99 to any offered lunch buffet)

- | | |
|--------------------------------|---|
| * Seasonal Fresh Fruit Display | *Baked Beans |
| * Black Forest Ham | *Roast Beef |
| * Pasta Salad | *Roast Turkey |
| * Southern Style Potato Salad | * Enchiladas (Beef, Chicken, or Cheese) |
| * BBQ Chicken | *Spanish Rice |
| * Hotlinks | *Frijoles Charros |
| * Mac & Cheese | |

Lunch Buffets include freshly brewed Iced Tea, Water and Chef's choice dessert. Lunch Buffets are provided for a maximum of 1½ hours. A minimum guest count of 25 is required for buffets. For less than 25 guests, a \$3 per person surcharge will be added.

A twenty-five percent service charge and applicable state sales tax will be added to all food and beverage arrangements.



PLATED DINNERS

CHICKEN BACON PICCATA

\$19.99 per person

Six Ounce Breast of Chicken sautéed in a White Wine Garlic Butter Sauce served over Linguini and topped with Apple Wood Bacon and Capers.

SURF & TURF

\$26.99 per person

Six Ounce Beef Tenderloin served with three sautéed Tiger Shrimp atop Roasted Garlic Mashed Potatoes topped with Coffee Demi Molasses.

FIRE ROASTED VEGETABLE PASTA

\$18.99 per person

Fire Roasted Chef's choice of Vegetables served over Mushroom Risotto.

BLACKENED SALMON

\$21.99 per person

Six Ounce Salmon Blackened and served atop Wild Rice Pilaf with a Cajun Burr Blanc.

STEAK & POTATOES

\$24.99 per person

Twelve Ounce New York Strip Steak Grilled and Served with Pommes Frites and topped with a Wild Mushroom Demi.

All Plated Dinners accompanied with Iced Tea, Freshly Brewed Coffee, Decaffeinated Coffee, House salad with Choice of Dressing, Warm Rolls, Seasonal Vegetables and Chef's Choice Dessert.

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DINNER BUFFETS

ONE ENTRÉE DINNER BUFFET \$22.99 per person
Choice of 1 Salad Selection, 1 Side Selection and 1 Entrée Selection.

TWO ENTRÉE DINNER BUFFET \$24.99 per person
Choice of 2 Salad Selection, 2 Side Selection and 2 Entrée Selection.

THREE ENTRÉE DINNER BUFFET \$32.99 per person
Choice of 3 Salad Selection, 3 Side Selection and 3 Entrée Selection.

All Dinner Buffets accompanied with Iced Tea, Freshly Brewed Coffee, Decaffeinated Coffee, Warm Rolls and Chef's Choice Dessert. Dinner Buffets are provided for a maximum of 2½ hours.

A minimum guest count of 25 is required for buffets. For less than 25 guests, a \$5 per person surcharge will be added.

A twenty-five percent service charge and applicable state sales tax will be added to all food and beverage arrangements.



DINNER BUFFET MENU ITEMS

(A minimum of 25 people required)

ENTRÉE SELECTIONS:

Chicken, Beef or Cheese Enchiladas (Red & Green Sauce)
Grilled Chicken with Green Chile Veloute Sauce
Chicken or Beef Fajitas
Pineapple Cherry Glazed Ham (Sliced)
Chipotle Honey Rubbed Pork Loin (Sliced)
Grilled Salmon
Chicken Piccata
Roast Beef with Grilled Onion Au Jus (Sliced)
Roasted Turkey with Red Chile Gravy (Sliced)
Vegetable Lasagna
Penne Alfredo Vegetable Bake
Spaghetti & Meatballs

SALAD SELECTIONS:

Caesar Salad
Mixed Green Salad (Ranch, Italian, French, Raspberry Vinaigrette – Fat Free of each)
Pasta Salad
Potato Salad
Fruit Salad

SIDE SELECTIONS:

Garlic Mashed Potatoes
Green Chile Au gratin
Roasted Red Potatoes
Truffle Mac & Cheese
Wild Rice Pilaf
Spanish Rice
Frijoles Charos
Green Bean Almondine
Seasonal Vegetables

A twenty-five percent service charge and applicable state sales tax will be added to all food and beverage arrangements.

A LA CARTE

BEVERAGES:

Regular & Decaffeinated Coffee	\$19.00 per gallon
Fresh Brewed Iced Tea	\$17.00 per gallon
Orange Juice	\$12.00 per carafe
Apple Juice	\$12.00 per carafe
Cranberry Juice	\$12.00 per carafe
Bottled Water	\$2.00 each
Assorted Soft Drinks	\$2.00 each

PASTRIES:

Assorted Danish	\$18.00 per dozen
Assorted Muffins	\$18.00 per dozen
Bagels & Cream Cheese	\$20.00 per dozen

SWEET & SALTY SNACKS:

Assorted Cookies	\$18.00 per dozen
Fudge Brownies	\$20.00 per dozen
Trail Mix	\$18.00 per pound
Mixed Nuts	\$23.00 per pound
Homemade Salsa & Chips	\$25.00 per quart
Fresh Guacamole & Chips	\$35.00 per quart
Jalapeño Queso	\$25.00 per quart

DESSERTS:

New York Style Cheesecake	\$7.00 each
Key Lime Pie	\$6.00 each
Molten Chocolate Cake	\$6.00 each

A twenty-five percent service charge and applicable state sales tax will be added to all food and beverage arrangements.

HORS D'OEUVRES

HOT HORS D'OEUVRES:

Beef or Chicken Taquitos	\$60.00 per 50 pieces
New Mexico Style Meat Balls	\$70.00 per 50 pieces
Chicken Wings (Buffalo, BBQ or Teriyaki)	\$70.00 per 50 pieces

COLD HORS D'OEUVRES:

Brie Cheese & Crackers	\$70.00 per 50 pieces
Green Chile Pinwheels	\$60.00 per 50 pieces
Assorted Banquettes	\$60.00 per 50 pieces

SELECT HORS D'OEUVRES:

(25 Guest Minimum)

Seasonal Fresh Fruit Display	\$6.00 per person
Fresh Vegetable Crudités	\$5.00 per person
Fruit & Cheese Displays	\$7.00 per person

A twenty-five percent service charge and applicable state sales tax will be added to all food and beverage arrangements.

BAR SELECTIONS

(We have an extensive Beer/Wine/Liquor List upon request)

Cash Bar

HOUSE SELECTIONS:

Chateau Ste. Michelle Brut – Sparkling

Trinity Oaks Chardonnay

Columbia Merlot

Trinity Oaks Cabernet Sauvignon

STANDARD WELL SELECTIONS:

Effen

Bombay Original

Cruzan Light

Jim Beam White Label

Grants Reserve

Suaza Gold

BEER SELECTIONS:

Budweiser

Bud Light

Michelob Ultra

Stella Artois

Corona Extra

A twenty-five percent service charge and applicable state sales tax will be added to all food and beverage arrangements.



RECEPTION THEMED ACTION STATIONS

(Action Stations are an addition and are not available as a stand-alone selection.)

FAJITA STATION \$15.00 per person
Grilled Marinated Beef and Chicken, Guacamole, Sour Cream, Cheese and Salsa served with Warm Flour Tortillas.

CARVING STATION \$15.00-\$19.00 per person
Your choice of Roast Prime Rib of Beef, Bourbon Baked Ham or Herbed Roasted Turkey Breast.

**RECEPTION DISPLAYS:
CHEESE DISPLAY**

Small – (Serves 15) \$80.00
Medium – (Serves 25) \$125.00
Large – (Serves 50) \$225.00

Variety of Local and Imported Cheeses garnished with Seasonal Berries and Dried Fruit served with an assortment of Crackers.

FARMER’S MARKET VEGETABLE CRUDITES

Small – (Serves 25) \$50.00
Medium – (Serves 50) \$90.00

Fresh Vegetables with Creamy Dill and Creamy Ranch Dipping Sauces.

FRESH SEASONAL FRUIT DISPLAY

Small – (Serves 15) \$50.00
Medium – (Serves 25) \$90.00

Seasonal Fruit Arrangement.

A twenty-five percent service charge and applicable state sales tax will be added to all food and beverage arrangements.

BEVERAGE SELECTIONS

HOST SPONSORED BAR: PER PERSON

Includes Full Well Bar priced per person for 2 drinks per person. (Including Spirits, Beers, Selected Wines and Soft Drinks) Charges based upon Guarantee or Actual Attendance, whichever is higher.

First Hour	\$17.00 per person
Second Hour	\$14.00 per person
Each Additional Hour	\$9.00 per person

To upgrade Well Bar to Premium \$2.00 added to above pricing

HOST SPONSORED BAR: PER DRINK

Includes Full Bar Set-Up. Charges based on Actual Number of Drinks Consumed.

Well Mixed Drinks	\$9.00 each
Premium Mixed Drinks	\$12.00 each
Local Micro Brew Beer	\$7.00 each
Domestic Beer	\$5.00 each
Premium Beer	\$8.00 each
Wine Varietals	\$7.00 each
Bottled Water	\$2.00 each
Sodas	\$2.00 each

A twenty-five percent service charge and applicable state sales tax will be added to all food and beverage arrangements.

BEVERAGE SELECTIONS (CON'T)

WELL LIQUORS INCLUDE:

Bourbon – Jack Daniels
Scotch – Grants
Vodka – Effen
Tequila – Cuervo Gold
Gin – Gilbey's
Rum – Cruzan
Blended Whiskey – Crown Royal
Selection of Local and Domestic Beer/Wine Varietals

THE BARTENDER FEE IS \$35.00 PER BARTENDER/PER HOUR (HOST OR CASH BAR).
BARTENDER FEE WAIVED WITH \$300.00 MINIMUM IN BEVERAGE SALES.
WE RECOMMEND 1 BARTENDER FOR EVERY 75 GUESTS.

A twenty-five percent service charge and applicable state sales tax will be added to all food and beverage arrangements.