



WELCOME TO THE GARDEN



Hilton Garden Inn™

Sacramento Airport Natomas

CATERING



WELCOME TO THE GARDEN

Dear Guest,

Special occasions, big meetings, celebrations—at Hilton Garden Inn 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 will 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.

Thanks for making us a part of your plans and welcome to Hilton Garden Inn,
Sacramento Airport!

Shane Moreno-Herholtz
General Manager

Hilton Garden Inn Sacramento Airport
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Sacramento CA 95834
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Breakfast Buffets

Served with Chilled Fruit Juices, Freshly Brewed Regular and Decaffeinated Coffee, And Herbal Teas

CLASSIC CONTINENTAL\$22 per person

Selection of Assorted Hilton Pastries, Muffins, and Croissants
Served with Butter and Fruit Preserves
Sliced Fresh Seasonal Fruit Display (v, gf)

ON THE FLY.....\$24 per person

Selection of Assorted Hilton Pastries, Muffins, and Croissants
Served with Butter and Fruit Preserves
Whole Fruit Basket
Assorted Flavored Greek Yogurt
Assorted Boxed Individual Cereals
Served with Whole, Reduced Fat or Non-Fat Milk

ALL AMERICAN BREAKFAST \$26 per person

Scrambled Eggs
Applewood Bacon and Sausage Links
Home-style Breakfast Potatoes (v, gf)
Selection of Assorted Hilton Pastries, Muffins, and Croissants
Served with Butter and Fruit Preserves
Sliced Fresh Seasonal Fruit Display

Served Breakfasts

Served with Choice of Fruit Juice, Freshly Brewed Regular or Herbal Teas

ALL AMERICAN \$25 per person

Scrambled Eggs
Turkey Links Sausage Patty or Applewood Bacon
Served with Breakfast Potatoes and Fruit
Butter Croissant

SCRAMBLE BREAKFAST \$25 per person

Eggs Scrambled with Mushrooms, Onions, Tomatoes, and Spinach
Served with Breakfast Potatoes and Fruit
Butter Croissant
Includes Coffee or Tea, and Choice of Fruit Juice

*Substitute Eggs for Tofu for Vegan Option additional \$4 per person

BRULÉE FRENCH TOAST BREAKFAST \$25 per person

French Toast with a Caramelized Sugar Topping
Served with a Side of Bacon (gf), and Fruit (v, gf)
Includes Coffee or Tea, and Choice of Fruit Juice



BREAKFAST BURRITO \$20 per person
 Choice of Ham, Bacon, Sausage, or Veggie.
 Served with Breakfast Potatoes and Fruit
 Includes Fruit Juice, Coffee or Tea

Breakfast Add-Ons

Assorted Boxed Individual Cereals with Milk \$4 per person
 Hot Kettle Oatmeal (v, gf) \$4 per person
 Assorted Yogurts \$4 per person
 Assorted Bagels \$4 per person

A La Carte

Baked Goods

Assorted Pastries, Danishes, Croissants \$45 per dozen
 Assorted Muffins \$45 per dozen
 Assorted Bagels and Cream Cheese \$45 per dozen
 Freshly Baked Assorted Cookies \$45 per dozen
 Chocolate Chip Brownies \$45 per dozen

SIDES

Hard Boiled Eggs \$22 per dozen
 Individual Fruit Cups \$6 each
 Individual Yogurt Parfaits \$8 each

Beverages

Freshly Brewed Coffee, Decaffeinated, or Assorted Herbal Teas..... \$55 per gallon
 Bottled Fruit Juice \$4 each
 Bottled Water or Soda \$4 each



Luncheon Buffets- 20 guests or more

Served with Water, Iced Tea and Cookies & Brownies

STREET TACO BAR\$27 per person
 Mexican Salad | mixed greens, corn, beans, tomatoes, tortilla strips, queso fresco, creamy cilantro dressing
 Farm-Fresh Garden Salad | tomatoes, cucumbers, onions, balsamic vinaigrette & ranch
 Corn Tortillas
 Spanish Rice | cilantro and lime
 Refried Beans | topped with cheese
 Beef | ground beef cooked in herbs and spices
 Chicken | shredded chicken slow cooked in a red sauce
 Served with sides of cheese, guacamole, sour cream, red onions, cilantro, lime, pico de gallo

LITTLE ITALY\$28 per person
 Classic Caesar | romaine hearts, shaved parmesan, garlic croutons, Caesar dressing
 Farm-Fresh Garden Salad | tomatoes, cucumbers, onions, balsamic vinaigrette & ranch
 Linguini | tossed with parsley and butter
 Steamed Broccolini
 Chicken Piccata | pan seared chicken, lemon, butter, capers
 Meatballs in Marinara Sauce with Parmesan Cheese.

THE GARDEN\$30 per person
 Fresh Fruit Salad | mixed with melon varieties and berries
 Farm-Fresh Garden Salad | tomatoes, cucumbers, onions, balsamic vinaigrette & ranch
 Oven Roasted Red Potatoes | red-skinned potatoes, butter, garlic, parmesan
 Grilled Seasonal Vegetables
 Roasted Chicken | fresh herbs, butter, balsamic glaze
 Pan Seared Atlantic Salmon | tossed in lemon, butter, garlic sauce

THE GRILLE\$31 per person
 Potato Salad | red-skinned potatoes, fresh herbs, celery, eggs, house-made mayonnaise
 Farm-Fresh Garden Salad | tomatoes, cucumbers, onions, balsamic vinaigrette & ranch
 Garlic Mashed Potatoes | red-skinned potatoes, seasoned with butter and garlic
 Grilled Seasonal Vegetables
 Grilled Chicken | topped with herbed butter sauce
 Grilled Tri-Tip | marinated in house spices



Luncheons

SANDWICHES

Served with Bottled Soda or Water, Chips, and Freshly Baked Cookies

SANDWICH STATION \$28 per person

Choice of Sides (select two):

- Garden Fresh Salad with Vinaigrette (v, gf)
- Country Style Potato Salad
- Side Caesar Salad
- French Fries
- Tomato Bisque with Basil
- Mushroom and Brie Bisque

Choice of Sandwiches (select two):

- Bacon, Lettuce, Tomato, and Avocado on Sourdough
- Sirloin Steak Sandwich with Sautéed Mushroom and Onion on Telera Roll
- Herb Grilled Chicken with Chipotle Aioli, Arugula, Gouda Cheese and Tomato on a Brioche Roll
- Turkey Breast, Pepper Jack Cheese, Sliced Tomato, and Avocado on Whole Wheat.
- Grilled Ham, Swiss Cheese, and Tomato on a Butter Croissant with Dijon Aioli.
- Honey BBQ Pulled Pork Sliders on Mini Brioche Rolls.

BOXED SANDWICH LUNCHES

Served with Bottled Soda or Water, Chips, and Freshly Baked Cookies

BOXED LUNCHES..... \$27 per person

Choice of Salad (select one):

- Garden Fresh Salad with Vinaigrette (v, gf)
- Country Style Potato Salad
- Side Caesar Salad

Choice of Sandwiches (select two):

- Turkey, Bacon, Lettuce, Gouda, Tomato, Pesto on Artisan Roll
- Roast Beef, Cheddar, Lettuce, Onions, Artisan in Hoagie Roll
- Ham, Swiss, Canadian Bacon, Lettuce, Pickles, Chipotle Aioli on Baguette
- Grilled Vegetables, Fresh Avocado, Tomato Slices, Mixed Greens and Italian Vinaigrette in a Flour Tortilla. (v)



SERVED SALADS

Salads Served with Bread (v) and Butter, Water, Iced Tea and Assorted Cookies

Please select two:

GARDEN FRESH SALAD (gf) \$27 per person
Grilled Chicken on a Bed of Mixed Greens
Cherry Tomatoes, Red Onions, Cucumbers,
Garnished with Sliced Almonds and Topped with a Balsamic Vinaigrette

CAESAR SALAD \$27 per person
Marinated Chicken Breast on Chopped Romaine
Shaved Parmesan Cheese and Garlic and Herb Croutons
Tossed with Caesar Dressing

ASIAN SALAD \$27 per person
Sweet Chili Glazed Chicken
Mixed Green Lettuce and Napa Cabbage
Sliced Almonds, Cilantro, and Fried Wontons
Dressed with a Sesame Vinaigrette

California Cobb Salad \$27 per person
Grilled Chicken on a Bed of Iceberg Lettuce
Diced Bacon, Hard Boiled Eggs, Fresh Tomato, Blue Cheese Crumbles
Tossed in Lemon Vinaigrette with fresh Avocado.

Spinach Salad \$22 per person
Baby Spinach, Roasted Red Pepper, Red Onion Slivers, and Hard Boiled Egg
Tossed in a Warm Bacon Vinaigrette with Toasted Almonds.

Caprese Salad \$22 per person
Sliced Tomato, Fresh Mozzarella, Chiffonade of Basil and Balsamic Glaze.

PROTEIN UPGRADES:

Salmon Filet additional \$4 per person
Sirloin Steak additional \$5 per person



SERVED LUNCHEON

Served with Soup, or Salad, Dinner Rolls (v), Dessert, Water, and Iced Tea

CHOICE OF:

Please select one:

- Garden Fresh Salad, with Cucumbers, Tomatoes, Onions, and House Vinaigrette (v, gf)
- Classic Caesar Salad, with Romaine, Parmesan, Croutons, and Caesar Dressing
- Spinach and Fruit Salad, with Spinach, Fresh Seasonal Fruit, Almonds, and Berry Vinaigrette (v, gf)
- Tomato and Basil Bisque
- Mushroom with Brie Cheese Soup.

ENTRÉES

Please select a maximum of two, plus vegetarian:

CHICKEN PICCATA..... \$29 per person

Pan-Seared Chicken Breast Topped with Lemon Butter Capers Sauce

Market Fresh Grilled Vegetables and Tri-Colored Tortellini

HERBED CHICKEN BREAST..... \$29 per person

Grilled and Topped with our Signature House Butter.

Roasted Vegetables and Parmesan Red Potatoes

GRILLED STRIPLOIN \$36 per person

Pan Seared and topped with Demi-Glace.

Steamed Green Beans and Carrots Parmesan Roasted Potatoes

BOURBON GLAZED SALMON \$32 per person

Grilled and Glazed in Southern-Style Bourbon Sauce

Garlic Mashed Potatoes and Sautéed Greens

ROASTED HALIBUT \$36 per person

Seasoned and Roasted Halibut topped with Lemon Herbed Butter

Roasted Red Potatoes and Chef's Seasonal Vegetables

CHOICE OF DESSERT

Please select one, plus vegetarian:

- New York Cheesecake
- Double Chocolate Chip Brownies
- Tiramisu
- Carrot Cake
- Red Velvet Cake
- Salted Caramel Crunch Cake
- Mango Sorbet with Fresh Berries (v, gf)
- Seasonal Berry Cup with Chantilly Cream (v, gf)



Dinners Buffets

Served with Water, Iced Tea, and Freshly Brewed Regular or Herbal Teas

ASIAN INSPIRATION\$36 per person

- Asian Salad | mixed greens, napa cabbage, mandarins, won tons, almonds, sesame dressing
- Farm-Fresh Garden Salad | tomatoes, cucumbers, onions, balsamic vinaigrette & ranch
- Fried Rice | eggs, butter, soy sauce, diced carrots, green beans, topped with green onions
- Steamed Bok Choy
- Orange Chicken | deep fried chicken, sweet orange glaze, sesame seeds
- Mongolian Beef | wok-fired, hoisin and oyster sauce, carrots, onions, hot chili oil *spicy*
- Cream Puff Desserts and Fortune Cookies

FAJITA BAR\$38 per person

- Mexican Salad | mixed greens, corn, beans, tomatoes, tortilla strips, queso fresco, creamy cilantro dressing
- Farm-Fresh Garden Salad | tomatoes, cucumbers, onions, balsamic vinaigrette & ranch
- Flour Tortillas
- Spanish Rice | cilantro and lime
- Refried Beans | topped with cheese
- Fajitas Vegetables | sautéed bell peppers and onions
- Beef | sliced striploin cooked in Spanish spices
- Shrimp | shrimp cooked in lime chili sauce
- Served with sides of cheese, guacamole, sour cream, red onions, cilantro, lime, pico de gallo
- Churros and Flan

**Chicken or Carnitas available as a substitution upon request

THAT'S ITALIAN\$38 per person

- Antipasto Salad | romaine, olives, artichokes, tomatoes, sliced pepperoni, Italian dressing
- Classic Caesar | romaine hearts, shaved parmesan, garlic croutons, Caesar dressing
- Tri-Color Tortellini | tossed in pesto sauce and pine nuts
- Grilled Italian Vegetable Medley | squash, zucchini, and carrots
- Chicken Breast Alfredo | sliced chicken in a house-made creamy parmesan sauce
- Beef Lasagna | classic lasagna with beef, ricotta, mozzarella, marinara and fresh herbs
- Garlic Bread
- Tiramisu and Cannoli

**Vegetarian Lasagna or Vegan Portobello Napoleon available upon request

CLASSIC AMERICAN BARBECUE \$40 per person

- Watermelon Salad | watermelon, cucumbers, onions, feta cheese, mint
- Iceberg Salad | chopped iceberg, tomatoes, chopped bacon, bleu cheese crumbles, bleu cheese & ranch
- Oven Roasted Potatoes | red skin potatoes, diced and roasted with onions and peppers
- Corn on the Cob | served with butter
- Herb Grilled Chicken Breast | grilled chicken in fresh herbs and dry bbq rub
- Honey BBQ Ribs | slow-cooked baby back ribs, smoked honey, bbq
- House-made Corn Bread
- Apple Pie and Cheesecake



Served Dinners

Served with Soup, or Salad, Dinner Rolls (v), Dessert, Water, and Iced Tea

CHOICE OF:

Please select one:

- Garden Fresh Salad, with Cucumbers, Tomatoes, Onions, and House Vinaigrette (v, gf)
- Classic Caesar Salad, with Romaine, Parmesan, Croutons, and Caesar Dressing
- Spinach and Fruit Salad, with Spinach, Fresh Seasonal Fruit, Almonds, and Berry Vinaigrette (v, gf)
- Tomato and Basil Bisque
- Mushroom with Brie Cheese Soup.

ENTRÉES

Please select a maximum of two, plus vegetarian:

CHICKEN MARSALA \$38 per person

Pan-Seared Chicken Breast Topped with Marsala Wine Sauce
Grilled Vegetables and Herb Butter Linguine.

HERBED CHICKEN BREAST \$38 per person

Grilled and Topped with our Signature House Butter.
Roasted Vegetables and Parmesan Red Potatoes

FILET OF SALMON \$40 per person

Grilled with Lemon Butter and Fresh Dill
Wild Rice Pilaf and Steamed Baby Carrots

SEARED HALIBUT \$40 per person

Pan Seared with Caper and Basil Buerre Blanc
Garlic Mashed Potatoes and Steamed Green Beans

TRI-TIP \$38 per person

Grilled Tri-Tip Served With Au-Jus and Horseradish.
Garlic Mashed Potatoes and Grilled Vegetables

NEW YORK STEAK \$42 per person

Grilled NY Strip with Demi-Glace
Steamed Green Beans and Carrots Parmesan Roasted Potatoes

PAN SEARED SIRLOIN \$38 per person

Pan Seared and topped with Demi-Glace.
Steamed Green Beans and Carrots Parmesan Roasted Potatoes

GRILLED RIBEYE STEAK \$44 per person

Topped with our House Made Herb Butter
Garlic Mashed Potatoes and Grilled Vegetables

LAND AND SEA DUO \$44 per person

Marinated Grilled Tri-Tip paired with California-Style Shrimp Scampi
Parsley and Butter Linguini Pasta
Sautéed Green

v: vegan gf: gluten-free



GRILLED PORTOBELLO (v) \$31 per person
Grilled Portobello Mushroom with Balsamic Glaze
Seasonal Vegetable Risotto (v, gf)

VEGETABLE PASTA \$29 per person
Fresh Tomato, Basil, Garlic, and Seasonal Veggies, tossed in Extra Virgin Olive Oil. (v,)

**Add Chicken for \$5 per person

PORTOBELLO NAPOLEAN (v) \$32 per person
Layers of Portobello, Tomato, Squash, Eggplant
Mixed Greens in a House Vinaigrette

CHOICE OF DESSERT

Please select one, plus vegetarian:

- New York Cheesecake
- Double Chocolate Chip Brownies
- Tiramisu
- Carrot Cake
- Red Velvet Cake
- Salted Caramel Crunch Cake
- Mango Sorbet with Fresh Berries (v, gf)
- Seasonal Berry Cup with Chantilly Cream (v, gf)



Reception

HOT HORS D'OEUVRES \$5 each

- Pork Belly Pops in Hoisin Glaze
- Meatballs with Basil Marinara
- Vegetable Spring Rolls and Sweet Chili Dip
- Bacon Wrapped Shrimp
- Spanakopita
- Baked Crostini with Brie and Seasonal Fruit Preserve

COLD HORS D'OEUVRES \$5 each

- Deviled Eggs with Dill and Smoked Paprika (gf)
- Shrimp Cocktail (gf)
- Caprese Skewer (v, gf)
- Chicken Salad on Endive
- Smoked Salmon on Cucumber Rondule (gf)
- Bruschetta (v)

Hors d'oeuvres minimum order of 12 pieces per menu item

Reception Displays

ASSORTED CHEESES AND CHARCUTERIE PLATTER (serves 20) \$110 each

ANTIPASTO PLATTER (serves 20) \$110 each

VEGETABLE CRUDITE WITH ROASTED RED PEPPER HUMMUS (v, gf) (serves 20) \$95 each

SEASONAL FRUIT PLATTER (v, gf) (serves 20) \$78 each

ASSORTED DESSERTS PLATTER \$15 per person



Appetizer Station

STREET TACOS \$18 per person

Grilled Chicken and Carnitas

Corn Tortillas (v, gf)

Accompanied with Chopped Onions, Cilantro, Lime Wedges, Assorted Salsas

**Substitute for Beyond Meat™ (v, gf) additional \$4 per person

PIZZA BAR \$15 per person

Maximum of Three: Cheese, Pepperoni, Combination, BBQ Chicken, or Margherita

CHIPS & DIP \$14 per person

Corn Tortilla Chips and Kettle Chips (v, gf)

Guacamole (v, gf), Salsa (v, gf), Buffalo Chicken (gf), Nacho Cheese (gf)

MAC & CHEESE BAR \$18 per person

Traditional and Pepper Jack Macaroni & Cheese

Bacon Bits, Ground Beef, Fried Chicken Bites, Diced Ham

Salsa, Green Onions, Crouton Crumbles

SLIDER STATION \$23 per person

BBQ Pulled Pork, Nashville Hot Chicken, Traditional Beef

**Substitute for Beyond Meat™ (v, gf) Additional \$4 per person

**Minimum of 20 guests for all Appetizer Stations.
Additional \$5 per person for groups under 20 will be applied.**



Breaks

THE COFFEE SHOP \$15 per person

Freshly Brewed Regular and Decaffeinated Coffee and Herbal Teas
Accompanied by Appropriate Creamers and Sweeteners
Assorted Soft Drinks and Bottled Water
Assorted Baked Goods

FRESH FROM THE GARDEN \$15 per person

Freshly Brewed Regular and Decaffeinated Coffee and Herbal Teas
Accompanied by Appropriate Creamers and Sweeteners
Assorted Chilled Fruit Juices and Bottled Water
Vegetable Crudité and Hummus (v, gf)

SWEET BREAK \$16 per person

Freshly Brewed Regular and Decaffeinated Coffee and Herbal Teas
Accompanied by Appropriate Creamers and Sweeteners
Assorted Soft Drinks and Bottled Water
Freshly Baked Assorted Cookies
Assorted Candy Bars

AFTERNOON BOOST \$18 per person

Freshly Brewed Regular and Decaffeinated Coffee and Herbal Teas
Accompanied by Appropriate Creamers and Sweeteners
Sparkling Beverages and Coconut Water
Protein Bars and Planters Peanuts
Whole Fruit

POP-UP MARKET \$20 per person

Bottles of Dunkin Donuts Coffee
Bottles of Gold Peak Iced Tea
Popcornopolis
Blue Diamond Roasted Almonds
Balanced Breaks Snack Packs
Assorted Soft Drinks and Bottled Water



Executive Meeting Package- \$74 per person

CLASSIC CONTINENTAL

Selection of Assorted Hilton Pastries, Muffins, and Croissants
Served with Butter and Fruit Preserves
Sliced Fresh Seasonal Fruit Display

Selection of Chilled Fruit Juices
Freshly Brewed Regular and Decaffeinated Coffee with Herbal Teas
Accompanied by appropriate creamers and sweeteners

MID-MORNING BREAK- FRESH FROM THE GARDEN

Freshly Brewed Regular and Decaffeinated Coffee and Herbal Teas
Accompanied by appropriate creamers and sweeteners
Assorted Chilled Fruit Juices and Bottled Water
Sliced Seasonal Fruit Display
Vegetable crudité with hummus

LUNCH BUFFET or A LA CARTE

Choose from lunch menu

AFTERNOON BREAK- POP UP MARKET

Freshly Brewed Regular and Decaffeinated Coffee and Herbal Teas
Accompanied by appropriate creamers and sweeteners
Whole fruit
Assorted prepacked food
Assorted Soft Drinks and Bottled Water

Upgrade to Hot Breakfast for additional \$3.00 per person.



Alcoholic Beverages

Bartender Service \$100 per hour, with a 2-hour minimum

BLUE BAR

House Red or White Wine	\$10 per drink
Premium Red or White Wine.....	\$11 per drink
Domestic Beer.....	\$6 per bottle
Imported Beer.....	\$7 per bottle

SILVER BAR

House Liquor	\$12 per drink
House Red or White Wine.....	\$10 per drink
Domestic Beer.....	\$6 per bottle

GOLD BAR

House Liquor	\$12 per drink
Call Liquor	\$13 per drink
House Red or White Wine	\$10 per drink
Premium Red or White Wine.....	\$11 per drink
Domestic Beer.....	\$6 per bottle
Imported Beer.....	\$7 per bottle

DIAMOND BAR

House Liquor	\$10 per drink
Call Liquor	\$11 per drink
Premium Liquor	\$12 per drink
House Red or White Wine	\$10 per drink
Premium Red or White Wine.....	\$11 per drink
Domestic Beer.....	\$6 per bottle
Imported Beer.....	\$7 per bottle
Local Craft Beer.....	\$7 per can



Additional Services

AUDIO VISUAL

Projector & Screen Package.....	\$200
3K LCD Projector	\$150
80" Screen.....	\$75
47" Flat Screen TV / Confidence Monitor	\$150
Multi-Channel Audio Mixer	\$75
Wireless Handheld Microphone	\$50 each
Wireless Lavalier Microphone	\$50 each
Cordless Polycom Speakerphone.....	\$50 each
Flipchart	\$30 each
Whiteboard.....	\$15 each
Power Strip & Extension Cords	\$10 each set
Uplighting (red, blue, green, yellow)	\$30 each
Labor for Dedicated Technician	\$60 per hour

TABLE SETTING

Chargers.....	\$1 each
Chair Covers	\$5 each
House Table Linen.....	\$10 each
Centerpieces	TBD



Catering Terms & Conditions

FOOD AND BEVERAGE MINIMUMS

A food and beverage minimum will apply to all contracted events. Food & beverage minimums do not include labor charges, set-up fees, audio-visual equipment, amenities, service charge, sales tax, and miscellaneous charges. The minimum applies only to food and beverage served and consumed in the contracted event time and event venue. Food and beverage ordered and/or consumed outside the contracted event times will be charged in addition to and do not apply to the minimums. If the food and beverage minimums are not met, the difference will be charged to the final bill.

FOOD AND BEVERAGE EXCLUSIVITY

All food and beverages served at functions associated with the Event must be provided, prepared, and served by Hotel, and must be consumed on Hotel premises. No outside food and beverages will be allowed to be consumed in any public areas of the hotel, or event spaces. All food and beverage consumed in Hotel's function space must be prepared by the Hotel. At the conclusion of the function, all food and beverage becomes property of the hotel and shall not be removed from the premises. In the event the Group does not adhere to the Hotel's outside food & beverage policy, the group will be charged an outside catering fee of \$1,000.00 or \$25 per person, whichever is greater.

MENU SELECTIONS

The Hotel is committed to providing fresh, local, organic, and sustainable menu items whenever possible. This commitment will occasionally require menu substitutions at the direction of the Hotel's Chef. The Hotel will make every effort to alert the Group in advance of the event date with. To ensure a quality experience, the Hotel will need the Group's menu selections, room set up, estimated number of attendees, and other event details fourteen (14) days prior to the event start date. The Hotel will send a Banquet Event Order (BEO) to review with all the information. The Group must make any corrections and sign and return the BEO no later than five (5) business days prior to the event start date. If the Group does not return the BEO by this date, the Group agrees that all information on the BEO is correct. Menu pricing is subject to change.