

A decorative border of watercolor-style green leaves and branches surrounds the central text. The leaves are in various shades of green, from light to dark, and are scattered around the edges of the page.

Catering Menu

HILTON GARDEN INN
ROCHESTER DOWNTOWN

155 E MAIN STREET
ROCHESTER, NY 14604
ROCHESTERDOWNTOWN.HGI.COM
585-434-2260

ALL PRICES ARE SUBJECT TO A 23% ADMINISTRATIVE FEE AND AN 8% SALES TAX
ALL PRICES ARE SUBJECT TO CHANGE

Welcome

DEAR GUEST,

THANK YOU FOR CONSIDERING THE HILTON GARDEN INN ROCHESTER DOWNTOWN. WE KNOW HOW IMPORTANT SPECIAL OCCASIONS, MEETINGS AND CELEBRATIONS ARE TO YOU AND WE LOOK FORWARD TO WORKING WITH YOU TO MAKE YOUR EVENT SUCCESSFUL!

PLEASE TAKE A MOMENT TO LOOK OVER OUR CATERING MENUS. YOU'LL FIND PLENTY OF CHOICES, PREPARED BY OUR TALENTED EXECUTIVE CHEF AND CULINARY TEAM AND SERVED BY OUR PROFESSIONAL STAFF WHO ARE COMMITTED TO CREATING A SUCCESSFUL, FULFILLING EVENT FOR YOU AND YOUR GUESTS. IF YOU HAVE ANY QUESTIONS, PLEASE DO NOT HESITATE TO CONTACT US.

CHARISE PATTERSON
EXECUTIVE CHEF
585-434-5000 EXT 169
CHARISE.PATTERSON@HILTON.COM

CAITLIN HARRIS
DIRECTOR OF SALES AND MARKETING
585-434-2255
CAITLIN.HARRIS@HILTON.COM

ANNA FALK
CATERING SALES MANAGER
585-434-2260
ANNA.FALK@HILTON.COM

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Breakfast

***20 PERSON MINIMUM REQUIRED ON ALL BUFFETS**

ALL BREAKFAST SELECTIONS SERVED WITH FRESHLY BREWED REGULAR AND DECAFFEINATED COFFEE, ASSORTED TEAS, HOT COCOA AND ASSORTED JUICES

BUFFETS

AM EXPRESS

25.00 PER PERSON

ASSORTMENT OF CHEF'S BREAKFAST PIZZA
ASSORTED DANISHES, MUFFINS & CROISSANTS
FRESH WHOLE FRUIT

ALL AMERICAN

30.00 PER PERSON

ASSORTED DANISHES AND MUFFINS
BAGELS WITH CREAM CHEESE, BUTTER & PRESERVES
SLICED FRESH FRUIT TRAY
SCRAMBLED EGGS WITH FINE HERBS
CHOICE OF FRENCH TOAST OR PANCAKES WITH MAPLE SYRUP
CRISP SEASONED POTATOES
CHOICE OF APPLE SMOKED BACON OR NATURAL CASTING SAUSAGE

CONTINENTAL

22.00 PER PERSON

ASSORTED DANISHES AND MUFFINS
BAGELS WITH CREAM CHEESE, BUTTER & PRESERVES
CHOICE OF ASSORTED CEREALS & MILK OR YOGURTS
SLICED FRESH FRUIT TRAY
ADD ASSORTED CEREALS & MILK 5.00 PER PERSON

GARDEN BRUNCH

32.00 PER PERSON

ASSORTED DANISHES AND MUFFINS
BAGELS WITH CREAM CHEESE, BUTTER & PRESERVES
SLICED FRUIT TRAY
SCRAMBLED EGGS WITH FINE HERBS
CHOICE OF FRENCH TOAST OR PANCAKES WITH MAPLE SYRUP OR FRUIT
TOPPING
CRISP SEASONED POTATOES
CHOICE OF APPLE SMOKED BACON OR NATURAL CASTING SAUSAGE
MIXED GREEN SALAD WITH TWO DRESSINGS
SELECT ONE: GRILLED CHICKEN PARMESAN WITH LINGUINE PASTA OR
ROSEMARY & GARLIC GRILLED SIRLOIN FILET WITH ROASTED HERB
POTATOES
SELECT ONE: BAKED MAC & CHEESE, SHRIMP AND BROCCOLI ALFREDO,
PASTA PRIMAVERA WITH PENNE & ROASTED GARLIC OIL

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Breakfast

S E R V E D

TRADITIONAL

23.00 PER PERSON

SCRAMBLED EGGS

CRISP SEASONED POTATOES

CHOICE OF APPLE SMOKED BACON OR NATURAL CASTING SAUSAGE

CHOICE OF DANISHES, MUFFINS OR CROISSANTS

E N H A N C E M E N T S

OATMEAL

5.00 PER PERSON

SERVED WITH BROWN SUGAR, SLICED ALMONDS
& RAISINS

OMLET STATION

14.00 PER PERSON AND A \$65 ATTENDANT FEE

FARM FRESH EGGS AND A SECTION OF:

HAM, APPLEWOOD SMOKED BACON, PEPPERS, ONIONS,
MUSHROOMS, TOMATOS, SPINACH, AND CHEDDAR CHEESE

FRENCH TOAST OR PANCAKES

10.00 PER PERSON

CHOICE OF VANILLA FRENCH TOAST

OR BUTTERMILK PANCAKES

SERVED WITH A *CHOICE OF* WHIPPED CREAM,
MAPLE SYRUP OR FRUIT TOPPING

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Breaks

HEALTHY CHOICES

15.00 PER PERSON

FRESH WHOLE FRUIT, VEGETABLE CRUDITES & DIP, ASSORTED GRANOLA BARS, ASSORTED JUICES, FRESHLY BREWED REGULAR AND DECAFFEINATED COFFEE, HOT TEA, BOTTLED WATER

GET IT STARTED

13.00 PER PERSON

FRESH WHOLE FRUIT, GRANOLA BARS, ASSORTED CANDY BARS, MIXED NUTS, ASSORTED BAGS OF POTATO CHIPS & FRENCH ONION DIP, TORTILLA CHIPS & SALSA

AUTUMN TASTINGS

12.00 PER PERSON

HOT APPLE CIDER, ASSORTED SEASONAL DONUTS, FRESHLY BREWED REGULAR AND DECAFFEINATED COFFEE, HOT COCOA WITH WHIPPED CREAM

TASTE OF ITALY

18.00 PER PERSON

FRESH MOZZERELLA WITH TOMATO, BASIL, OLIVE OIL, BRUSCHETTA WITH BASIL & PARMESAN CHEESE, BALSAMIC MARINATED GRILLED VEGETABLE DISPLAY, FRESHLY BREWED REGULAR AND DECAFFEINATED COFFEE, HOT WATER WITH ASSORTED TEAS, BOTTLED WATER & ASSORTED SODAS

STADIUM TREATS

16.00 PER PERSON

BUTTER POPCORN, CORN DOGS, SOFT BAKED PRETZELS, ASSORTED NUTS, BOTTLED WATER & ASSORTED SODAS

Breaks

BUILD YOUR OWN

(CHOICE OF 4)

18.00 PER PERSON

ASSORTED BAGELS & CREAM CHEESE
FRESH BAKED MUFFINS
FRESH SLICED OR WHOLE FRUIT
VEGETABLE CRUDITES & DIP
CHEESE & CRACKERS
HOUSE MADE TORTILLA CHIPS & SALSA
MIXED NUTS
HUMMUS WITH PITA CHIPS & VEGGIES
ASSORTED COOKIES
ASSORTED CANDY BARS
GRANOLA BARS
ASSORTED SODAS AND BOTTLED WATER
FRESHLY BREWED REGULAR AND DECAFFEINATED COFFEE,
HOT TEA

ALA CARTE BREAK ITEMS

ASSORTED MUFFINS **26.00/DOZEN**
BAGLES & CREAM CHEESE **24.00/DOZEN**
DANISHES & PASTRIES **26.00/DOZEN**
GRANOLA BARS & NUTRI GRAIN **20.00/DOZEN**
CANDY BARS **25.00/DOZEN**
BROWNIES **25.00/DOZEN**
FRESH BAKED COOKIES **26.00/DOZEN**
BASKET OF WHOLE FRUIT **18.00/DOZEN**
REGULAR & DECAFFEINATED COFFEE **60.00/GALLON**
HOT WATER FOR TEA & HOT COCOA **25.00/GALLON**
ICED TEA, LEMONADE, OR FRUIT PUNCH **32.00/GALLON**
ASSORTED SODA **4.00/EACH**
BOTTLED WATER **5.00/EACH**
ASSORTED BOTTLED JUICES **4.00/EACH**

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Lunch

***7 DAY PRE-ORDER REQUIRED**

ALL LUNCHESES SERVED WITH CHOICE OF MIXED GREEN SALAD WITH A CHOICE OF DRESSING OR CAESAR SALAD, FRESH ROLLS WITH BUTTER, FRESHLY BREWED REGULAR AND DECAFFEINATED COFFEE, ASSORTED TEAS

S E R V E D

BEEF OPTIONS

10 OZ GRILLED RIBEYE
SMOTHERED WITH PEPPERS,
ONIONS & MUSHROOMS

28.00/PERSON

8 OZ GRILLED BASEBALL SIRLOIN
WITH SAUTEED MUSHROOMS &
BALSAMIC GLAZE

25.00/PERSON

CHICKEN OPTIONS

GRILLED OR BREADED CHICKEN
PARMESAN

23.00/PERSON

CHICKEN FRENCH IN LEMON
SHERRY SAUCE

23.00/PERSON

BBQ BAKED BONE IN CHICKEN
THIGHS

22.00/PERSON

PORK OPTIONS

GRILLED BONE IN 6-8 OZ PORK
CHOP WITH ONIONS & PAN JUS
GRAVY

23.00/PERSON

PAN SEARED PORK STEAK WITH
SAGE BUTTER SAUCE

21.00/PERSON

HERB ROASTED PORK
TENDERLOIN WITH A HARD
APPLE CIDER REDUCTION

22.00/PERSON

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S E R V E D

VEGETARIAN OPTIONS

TOFU CURRY RICE BOWL WITH
CREME, GRAPE TOMATOES,
PICKLED RED ONION, BLACK
BEANS AND ROASTED CORN

22.00/PERSON

LOADED VEGETABLE LASAGNA

23.00/PERSON

LINGUINI WITH SPINACH,
MUSHROOMS AND ROASTED RED
PEPPERS IN A BAKED BRIE
CHEESE SAUCE

22.00/PERSON

SEAFOOD OPTIONS

GRILLED 6 OZ SALMON WITH
PICO DE GALLO

25.00/PERSON

PAN SEARED COD WITH
CILANTRO GREMOLATA

27.00/PERSON

FISH FRY

PANKO CRUSTED 6-8 OZ
HADDOCK WITH TARTAR SAUCE
AND FRENCH FRIES

23.00/PERSON

CHOICE OF VEGETABLE

(SELECT ONE)

STEAMED ASPARAGUS
CHEF CHOICE SEASONAL VEGETABLE MEDLEY
ROASTED GARLIC GREEN BEANS
STEAMED LEMON GARLIC BROCCOLI

CHOICE OF STARCH

(SELECT ONE)

ROASTED HERB RED POTATOES
GARLIC MASHED POTATOES
ROASTED LEMON THYME FINGERLING POTATOES
WILD RICE PILAF

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Lunch

***FOR GROUPS OF 20 OR MORE**

ALL LUNCHESES SERVED WITH FRESH ROLLS WITH BUTTER, FRESHLY BREWED REGULAR
AND DECAFFEINATED COFFEE, ASSORTED TEAS

BUFFETS

DOWN HOME BUFFET

38.00/PERSON

HONEY BAKED HAM, COUNTRY FRIED
CHICKEN OR FRIED HADDOCK
CHOICE OF SOUTHERN STYLE GREEN BEANS
OR COLLARD GREENS WITH SMOKED TURKEY
SWEET POTATO CASSEROLE
CLASSIC MAC AND CHEESE
HONEY GLAZED CORN BREAD MUFFINS

FRESH GARDEN SALAD WITH A *CHOICE OF*
TWO DRESSINGS
CHOICE OF SOUTHERN BANANA PUDDING,
PECAN PIE **OR** SWEET POTATO PIE

DELI PICNIC

28.00/PERSON

DELI PLATTER WITH ASSORTED MEATS,
CHEESES, TOPPINGS & SPREADS
MEATS: ROAST BEEF, HAM, TURKEY
CHEESE: PROVOLONE, SWISS, PEPPERJACK
TOPPINGS: LEAF LETTUCE, SLICED
TOMATOES, ONIONS, PICKLES
SPREADS: MAYONNAISE, MUSTARD, CREAMY
HORSERADISH
ASSORTMENT OF BREADS & ROLLS
POTATO CHIPS
FRESH WHOLE FRUIT
CHOICE OF CAESAR OR MIXED GREEN
SALAD WITH TWO DRESSINGS
CHEFS CHOICE SOUP

FAJITA

29.00/PERSON

SEASONED CHICKEN & BEEF STRIPS
BLACK BEANS
SPANISH RICE
SAUTEED PEPPERS & ONIONS
TOPPINGS: CRISP SHREDDED LETTUCE,
SHREDDED CHEDDAR CHEESE, FRESH SALSA,
DICED TOMATOES, DICED ONIONS, SOUR CREAM
SOFT & HARD TORTILLAS

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BUFFETS

LITTLE ITALY

35.00/PERSON

WARM GARLIC BREAD
CAPRESE SALAD
CLASSIC CAESAR SALAD
CHEFS CHOICE OF SEASONAL VEGETABLES
MEATBALLS & MARINARA WITH BAKED ZITI
CHOICE OF RED OR WHITE SAUCE
ENTREE CHOICE (SELECT ONE)
CHICKEN PARMESAN WITH CHUNKY MARINARA
LOADED VEGETABLE LASAGNA
BEEF BOLOGNESE WITH TORTELLINI

BBQ BUFFET

35.00/PERSON

CHOICE OF SALAD (SELECT ONE)
GARDEN SALAD WITH TWO DRESSINGS
TOMATO CUCUMBER SALAD WITH FETA
CHEESE, FRESH BASIL, RED WINE
VINAIGRETTE
CHOICE OF ENTREE (SELECT TWO)
BBQ BEEF BRISKET
BBQ PULLED PORK
BBQ BAKED CHICKEN
BBQ PORK RIBS
CHOICE OF SIDES (SELECT TWO)
HOUSE MADE BAKED BEANS
BAKED MAC AND CHEESE
PASTA SALAD
REDSKIN POTATO SALAD
SALT POTATOES
ACCOMPANIED BY FRESH BAKED
CORNBREAD AND FRESH BAKED
ASSORTED COOKIES

BUILD YOUR OWN SALAD

28.00/PERSON

ASSORTMENT OF GREENS: ROMAINE,
SPRING MIX, ICEBERG
ASSORTMENT OF TOPPINGS: TOMATOES,
MUSHROOMS, GREEN & RED PEPPERS,
ONIONS, CARROTS, CUCUMBERS, CHICKEN
STRIPS, HOUSE MADE CROUTONS, FRESHLY
GRATED PARMESAN
ADD STEAK STRIPS **5.00/PERSON**
CHOICE OF TWO DRESSINGS
BALSAMIC
RANCH
BLUE CHEESE
CAESAR
ITALIAN
SERVED WITH FRESH BREADSTICKS
CHEFS CHOICE OF SOUP

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Custom Lunch

***FOR GROUPS OF 20 OR MORE**

ALL LUNCHES SERVED WITH FRESH ROLLS WITH BUTTER, FRESHLY BREWED REGULAR AND DECAFFEINATED COFFEE, ASSORTED HOT TEAS AND CHEFS CHOICE DESSERT

B U F F E T

CHOICE OF **TWO** ENTREES

33.00/PERSON

CHOICE OF **THREE** ENTREES

38.00/PERSON

ENTREES

ROASTED AIRLINE CHICKEN
BREAST WITH LEMON CAPER
BUTTER SAUCE
PARMESAN CUSTED CHICKEN
BREAST WITH ROASTED TOMATO
BASIL OIL
LEMON PEPPER SEARED ALASKAN
COD
LINGUINI WITH SPINACH,
MUSHROOMS, ROASTED RED
PEPPER IN A BAKED BRIE SAUCE
LOADED VEGETABLE LASAGNA

VEGETABLE

(SELECT ONE)

SAUTEED GREEN BEANS
FRESH VEGETABLE MEDLEY
SAUTEED BROCCOLINI
ASPARAGUS (SEASONAL)
GARLIC HERB BROCCOLI
ROASTED BRUSSEL SPROUTS
WITH A BALSAMIC GLAZE

STARCH

(SELECT TWO)

GARLIC MASHED POTATOES
RICE PILAF
ROSEMARY GARLIC FINGERLING
POTATOES
ROASTED RED POTATOES

SALADS

(SELECT TWO)

MIXED GREEN SALAD WITH TWO
DRESSINGS
GARDEN PASTA SALAD
CAESAR SALAD
MARINATED CUCUMBER & TOMATO
SALAD
TOMATO MOZZERELLA SALAD

DESSERT

3.00/PERSON

CHEESECAKE TOPPED WITH
FRUIT OR CHOCOLATE DRIZZLE
CHOCOLATE LAYER CAKE
SOUTHERN PECAN PIE
APPLE PIE WITH CARMEL
DRIZZLE

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On the Go

***7 DAY ADVANCED NOTICE REQUIRED**
ALL "ON THE GO" SELECTIONS ARE BOXED OR BAGGED

BREAKFAST ON THE GO

18.00/PERSON

CHEF MADE BREAKFAST
SANDWICH

CHOICE OF: BAGEL, ENGLISH
MUFFIN OR ROLL

CHOICE OF: AMERICAN,
PROVOLONE, OR PEPPER JACK
CHEESE

CHOICE OF: APPLEWOOD SMOKED
BACON, SAUSAGE PATTY OR HAM

CHOICE OF: BOTTLED WATER OR
JUICE

COMES WITH FRESH WHOLE FRUIT

LUNCH ON THE RUN

26.00/PERSON

SANDWICHES AND WRAPS THAT
COME WITH LETTUCE, TOMATO,
ONION
MUSTARD & MAYONNAISE ON THE
SIDE

CHOICE OF: CIABATTA BREAD,
WHITE OR WHOLE WHEAT
TORTILLA

CHOICE OF: AMERICAN,
PROVOLONE, OR PEPPER JACK
CHEESE

CHOICE OF: ROAST BEEF, OVEN
ROASTED TURKEY, SMOKED HAM,
OR VEGETARIAN

CHOICE OF: BOTTLED WATER OR
SODA

COMES WITH CHIPS & A FRESH
BAKED COOKIE

Dinner

***7 DAY PRE-ORDER REQUIRED**

ALL DINNERS SERVED WITH CHOICE OF MIXED GREEN SALAD WITH A CHOICE OF DRESSING OR CAESAR SALAD, FRESH ROLLS WITH BUTTER, FRESHLY BREWED REGULAR AND DECAFFEINATED COFFEE, ASSORTED TEAS

S E R V E D

BEEF

8 OZ GRILLED BASEBALL SIRLOIN STEAK
WITH PORTABELLA MUSHROOM DEMI

28.00/PERSON

12 OZ GRILLED NY STRIP STEAK WITH
CHIMMICHURI SAUCE

30.00/PERSON

12 OZ PAN SEARED RIBEYE STEAK WITH
GORGONZOLA AND THYME HOTEL
BUTTER

32.00/PERSON

CHICKEN

PAN SEARED AIRLINE CHICKEN BREAST
WITH SUNDRIED TOMATO & OLIVE
TAPENADE

24.00/PERSON

CHICKEN PARMESAN WITH TOMATO
BASIL MARINARA

24.00/PERSON

PAN SEARED CHICKEN MILANESE WITH
ARUGULA, GRAPE TOMATOES, PICKLED
RED ONIONS WITH A LEMON PEPPER
VINGRETTE

23.00/PERSON

PAN SEARED CHICKEN BRUSCHETTA
WITH FRESH BASIL, SLICED TOMATO
AND FRESH MELTED MOZZARELLA
CHEESE

26.00/PERSON

PORK

PORK TENDERLOIN STUFFED WITH
CORNBREAD DRESSING TOPPED WITH
AN APRICOT DEMI

28.00/PERSON

10-12 OZ PAN SEARED BONE IN PORK
CHOP WITH A HONEY GARLIC SAUCE

26.00/PERSON

CHICKEN FRIED PORK CUTLET WITH A
WHITE COUNTRY GRAVY

24.00/PERSON

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S E R V E D

SEAFOOD

8 OZ PAN SEARED SALMON WITH
CILANTRO AND LIME GREMOLATA

34.00/PERSON

SAUTEED U-12 TIGER SHRIMP IN A
LEMON BUTTER & GARLIC SAUCE

32.00/PERSON

8 OZ BLACKENED MEDITERRANEAN
GROUPE FILET WITH SAUTEED GRAPE
TOMATOES, OLIVES, SPINACH AND FETA
CHEESE

30.00/PERSON

VEGETARIAN/VEGAN

CURRY-LIME COCONUT ROASTED
CAULIFLOWER STEAK

22.00/PERSON

1/2 ROASTED STUFFED EGGPLANT WITH
AVOCADO, TOMATO, CHICKPEAS AND
VEGAN CHEESE

22.00/PERSON

GRILLED EGGPLANT PARMESAN WITH
ITALIAN SEASONING, FRESH
MOZZERELLA AND A TOMATO BASIL
MARINARA

23.00/PERSON

VEGETABLE

(SELECT ONE)

CHEFS SEASONAL VEGETABLE MEDLEY
STEAMED ASPARAGUS

LEMON THYME BROCCOLI WITH
SAUTEED GRAPE TOMATOES

SAUTEED BROCCOLINI

ROASTED BRUSSEL SPROUTS WITH A
BALSAMIC GLAZE

STARCH

(SELECT ONE)

SMOKED GOUDA & BRIE CHEESE
RISOTTO

WILD RICE PILAF

HERB ROASTED FINGERLING POTATOES
SOUR CREAM & CHIVE MASHED POTATO

DESSERT

6.00/PERSON

TIRAMISU

NEW YORK CHEESECAKE

BROWNIE SUNDAE

BOURBON GLAZED CARROT CAKE

BOURBON BREAD PUDDING

BANANA PUDDING

LAYERED CHOCOLATE CAKE

CHOCOLATE MOLTEN LAVA CAKE WITH
VANILLA ICE CREAM

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Custom Dinner

***FOR GROUPS OF 20 OR MORE**

ALL LUNCHESES SERVED WITH FRESH ROLLS WITH BUTTER, FRESHLY BREWED REGULAR AND DECAFFEINATED COFFEE, ASSORTED HOT TEAS AND CHEFS CHOICE DESSERT

B U F F E T

CHOICE OF *THREE* ENTREES

50.00/PERSON

CHOICE OF *TWO* ENTREES

45.00/PERSON

ADD ONE CARVING STATION

10.00/PERSON

ENTREES

PAN SEARED 8 OZ SALMON WITH
CILANTRO CREME GREMOLATA
PAN SEARED CHICKEN MILANESE
WITH ARUGULA, GRAPE
TOMATOES, PICKLED RED ONIONS
IN A LEMON PEPPER VINAIGRETTE
PRIME RIB
ROASTED TURKEY BREAST WITH
GRAVY

SALADS

(SELECT TWO)

MIXED GREEN SALAD WITH TWO
DRESSINGS
(RANCH, BALSAMIC, BLUE CHEESE,
ITALIAN, CHAMPAGNE
VINAIGRETTE, 100 ISLAND)
CAESAR SALAD
CHEFS PASATA SALAD
CAPRESE SALAD

VEGETABLE

(SELECT ONE)

LEMON THYME BROCCOLI
CHEFS SEASONAL MIXED
VEGETABLES
LEMON PEPPER ROASTED
ASPARAGUS

PASTA AND SAUCE

(SELECT ONE OF EACH)

PASTA: PENNE, ZITI, TORTELLINI,
BOWTIE, GERMELLI
SAUCES: LEMON-GARLIC BUTTER,
ARRABIATA SAUCE, MARINARA,
PESTO CREAM, BOLOGNESE,
VODKA CREAM SAUCE, ALFREDO,
POMODORO SAUCE

STARCH

(SELECT TWO)

GARLIC & CHIVE MASHED
POTATOES
SWEET MASHED POTATOES
ROSEMARY & GARLIC ROASTED
FINGERLING POTATOES
WILD RICE PILAF

DESSERT

4.00/PERSON

TIRAMISU
NY STYLE CHEESECAKE WITH
FRUIT & DESSERT SYRUP
CARROT CAKE WITH CARMEL
DRIZZLE
DOUBLE CHOCOLATE CAKE
INDIVIDUAL CHOCOLATE
MOLTEN LAVA CAKE

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Carvings

*FOR GROUPS OF 20 OR MORE

CARVING BOARD

ALL CARVING STATION SELECTIONS COME WITH ASSORTED FRESH ROLLS,
BUTTER AND CONDIMENTS

65.00 CHEF ATTENDANT FEE

PRIME RIB

*MP

GRILLED BEEF

TENDERLOIN

*MP

ROASTED TURKEY WITH

CRANBERRY SAUCE

*MP

HAM WITH PINEAPPLE

GLAZE

*MP

PORK LOIN WITH CIDER

GLAZE

*MP

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Stations

*FOR GROUPS OF 20 OR MORE

SAVORY STATIONS

PASTA STATION

16.00/PERSON

PASTA:

PENNE & TORTELLINI

SAUCES (CHOICE OF TWO):

BASIL MARINARA, ROASTED

GARLIC ALFREDO, VODKA

SAUCE, MEAT SAUCE

TOPPINGS:

BROCCOLI, SAUTEED ONIONS,

MUSHROOMS, DICED HAM,

SPINACH, DICED TOMATO,

SHREDDED PARMESAN CHEESE

PROTEIN:

6.00/PERSON

SLICED CHICKEN BREAST OR

STEAK OR BABY SHRIMP

MASHED POTATO STATION

16.00/PERSON

RED BLISS MASHED POTATOES

& ROASTED SWEET MASHED

POTATOES

TOPPINGS: STEAMED

BROCCOLI, BACON BITS,

SHREDDED CHEDDAR, BUTTER,

BROWN SUGAR, DICED

TOMATO, SOUR CREAM,

CHIVES, HORSERADISH, MINI

MARSHMALLOWS

IDAHO BAKED POTATO BAR

15.00/PERSON

TOPPINGS: BUTTER, CHIVES,

SOUR CREAM, STEAMED

BROCCOLI, BACON BITS,

SHREDDED CHEDDAR,

HORSERADISH, SALT, CRACKED

PEPPER

WALKING TACO STATION

14.00/PERSON

FRITOS, DORITOS, COOL

RANCH DORITOS

TOPPINGS: SHREDDED

LETTUCE, SHREDDED

CHEDDAR, PICO DE GALLO,

SALSA, PICKLED JALAPENO,

PICKLED RED ONION, SOUR

CREAM, GUACAMOLE

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SAVORY STATIONS

DRIFTERS PLATE STATION

26.00/PERSON

HOT DOGS, HAMBURGERS,
FRENCH FRIES, MAC SALAD,
BAKED BEANS, DICED ONIONS,
MEAT HOT SAUCE, SHREDDED
CHEDDAR, KETCHUP,
MUSTARD, SLICED BREAD

CHARCUTERIE BOARD STATION

26.00/PERSON

CHEFS CHOICE OF ASSORTED
IMPORTED & EXPORTED
CHEESES, SLICED CURED
MEATS, GRAPES,
STRAWBERRIES, OLIVES,
PICKLED EGGS, HONEY, DRIED
FRUITS, TOAST POINTS,
ASSORTED CRACKERS, FRUIT
PRESERVES

MAC & CHEESE STATION

18.00/PERSON

BAKED CAVITAPI MAC &
CHEESE (MOZZERELLA,
SMOKED GOUDA & CHEDDAR
CHEESE)

TOPPINGS: GARLIC BUTTER
TOASTED BREADCRUMBS,
DICED FRIED CHICKED, BACON
BITS, CRUMBLY BLUE CHEESE,
STEAMED BROCCOLI, GREEN
PEAS, SUTEED MUSHROOMS,
GRAPE TOMATOES, PICKLED
JALAPENOS, SLICED SMOKED
SAUSAGE

SALAD STATION

14.00/PERSON

CHOPPED ROMAINE, SPRING
MIX, ICEBERG LETTUCE
TOPPINGS: PICKLED RED
ONION, GRAPE TOMATOES,
GARLIC HERB CROUTONS,
SLICED CUCUMBERS,
SHREDDED PARMESAN,
SHREDDED CHEDDAR, BACON
BITS, DICED EGGS,
MUSHROOMS, BANANA
PEPPERS, SHREDDED CARROTS,
PEPPERS, DICED OLIVES

PROTEIN:

6.00/PERSON

GRILLED CHICKEN OR STEAK
OR BABY SHRIMP

ALL PRICES ARE SUBJECT TO A 23% ADMINISTRATIVE FEE AND AN 8% SALES TAX

ALL PRICES ARE SUBJECT TO CHANGE

SWEET STATIONS

PARFAIT DESSERT STATION

15.00/PERSON

PARFAITS: VANILLA YOGURT,
CHOCOLATE MOUSSE &
STRAWBERRY MOUSSE
TOPPINGS: ASSORTMENT OF
FRESH FRUITS, GRANOLA,
PEANUT BUTTER CUPS,
CHOCOLATE CHIPS

CHOCOLATE LOVERS

16.00/PERSON

FRESH BAKED CHOCOLATE
CHIP COOKIES, CHOCOLATE
BROWNIES, ASSORTED CANDY
BARS, CHOCOLATE DIPPED
PRETZELS, ASSORTED MINI
MINTS, REGULAR & DECAF
COFFEE, HOT WATER WITH
ASSORTED TEAS

GOURMET COFFEE STATION

14.00/PERSON

REGULAR, DECAF COFFEES,
HERBAL TEAS, HOT COCOA,
CHOCOLATE SHAVINGS,
CREAMER BITS, LEMON
WEDGES, ASSORTED FLAVORED
SYRUPS, WHIPPED CREAM,
MINI MARSHMALLOWS
ASSORTED CREAMERS

GOURMET DESSERT STATION

16.00/PERSON

(SELECT FOUR)

TIRAMISU, NY STYLE
CHEESECAKE, BOURBON
GLAZED CARROT CAKE,
FLOURLESS CHOCOLATE
FUDGE CAKE, BOURBON BREAD
PUDDING

ALL PRICES ARE SUBJECT TO A 23% ADMINISTRATIVE FEE AND AN 8% SALES TAX

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AFTER PARTY STATIONS

DRIFTERS PLATE STATION

26.00/PERSON

HOTS, HAMBURGERS, FRENCH
FRIES, MAC SALAD, BAKED
BEANS, ONIONS, MEAT HOT
SAUCE, SHREDDED CHEDDAR,
KETCHUP, MUSTARD, ITALIAN
BREAD

SLIDER STATION

18.00/PERSON

MINI HAMBURGERS, MINI
CHEESEBURGERS, PULLED
PORK, COLESLAW, LETTUCE,
TOMATO, ONION, SAUTEED
PEPPERS, FRIED ONIONS,
APPLE SMOKED BACON

PIZZA STATION

HALF SHEET (12 SLICES)

22.00

FULL SHEET (24 SLICES)

42.00

CHEESE & PEPPERONI PIZZA
WITH A TRADITIONAL
MARINARA SAUCE, SERVED
WITH CELERY AND BLUE
CHEESE

ADDITIONAL TOPPINGS

3.00/HALF SHEET

5.00/FULL SHEET

PEPPERS, ONIONS, SAUSAGE,
MUSHROOMS, ANCHOVIES,
PINEAPPLE, HAM

CHICKEN WINGS

23.00/DOZEN

SERVED WITH CELERY & BLUE
CHEESE

CHOICE OF: MILD, MEDIUM,
HOT, BUFFALO SAUCE, ASIAN
BBQ, APRICOT SWEET & SOUR,
SIRACHA LIME

ALL PRICES ARE SUBJECT TO A 23% ADMINISTRATIVE FEE AND AN 8% SALES TAX

ALL PRICES ARE SUBJECT TO CHANGE

Hong D' Oeuvres

***FOR GROUPS OF 25 OR MORE**

H O T
HAND PASSED OR DISPLAYED

MINI BEEF WELLINGTON

1.25 EACH

TENDER PIECES OF BEEF WITH
DICED MUSHROOMS WRAPPED IN
PHYLLO DOUGH

MEATBALLS IN SUNDAY

SAUCE

2.00 EACH

HOUSEMADE MEATBALLS IN
TRADITIONAL MARINARA, TOPPED
WITH SHREDDED MOZZARELLA &
PARMESAN CHEESE

STEAK HOUSE

CHIMICHURRI SKEWERS

***MP**

CHOICE OF FLANK STEAK, SKIRT
STEAK OR SIRLOIN STEAK

GRILLED THINLY SLICED STEAK
MARINATED IN OLIVE OIL,
OREGANO, FRESH PARSLEY,
GARLIC, AND WHITE WINE

BACON WRAPPED

SCALLOPS

2.00 EACH

MEDIUM SIZED BAY SCALLOPS
WRAPPED IN APPLEWOOD SMOKED
BACON

MINI CRAB CAKES

2.25 EACH

DRIZZLED WITH LEMON & SMOKED
PAPRIKA AIOLI GARNISHED WITH
FRESH CILANTRO

SPANAKOPITA

2.50 EACH

CREAMED SPINACH & CHEESE
WRAPPED IN PHYLLO DOUGH

ALL PRICES ARE SUBJECT TO A 23% ADMINISTRATIVE FEE AND AN 8% SALES TAX

ALL PRICES ARE SUBJECT TO CHANGE

Hong D'Quinn

*FOR GROUPS OF 25 OR MORE

H O T HAND PASSED OR DISPLAYED

VEGETABLE SPRING

ROLLS

1.25 EACH

JULIENNE VEGETABLES ROLLED IN
PHYLLO DOUGH WITH SWEET THAI
CHILI SAUCE

GARLIC PARM STUFFED

MUSHROOMS

1.25 EACH

BABY BELLA MUSHROOMS, CREAM
CHEESE, GARLIC, PARMESAN
CHEESE

PESTO CHICKEN

SKEWERS

1.75 EACH

MARINATED GRILLED CHICKEN
BREAST WITH FRESH BASIL, OLIVE
OIL AND PARMESAN CHEESE
TOPPED WITH TOMATO-BASIL
BRUSCHETTA

FRIED COCONUT

SHRIMP

2.75 EACH

SERVED WITH A PINEAPPLE MINT
CHUTNEY FOR DIPPING

POTSTICKERS

***MP**

CHOICE OF PORK, CHICKEN OR
VEGETABLE

TOSSED IN SESAME OIL SERVED
WITH A HOUSE MADE ORIENTAL
DIPPING SAUCE

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ALL PRICES ARE SUBJECT TO CHANGE

Hong D' Oeuves

*FOR GROUPS OF 25 OR MORE

CHILLED

HAND PASSED OR DISPLAYED

BRUSCHETTA ON TOAST

POINTS

1.75 EACH

TOMATO, BASIL, PARMESAN
CHEESE WITH CRACKED PEPPER &
BALSAMIC GLAZE

ANTIPASTO SKEWERS

1.50 EACH

BALSAMIC MARINATED AND
GRILLED ZUCCHINI, GRAPE
TOMATO, ARTICHOKE, GREEN
OLIVES AND FRESH MOZZARELLA
CHEESE

GAZPACHO SHOOTER

2.75 EACH

COLD CUCUMBER & TOMATO SOUP
GARNISHED WITH CILANTRO

ADD HOUSE CALL VODKA

1.25 EACH UPCHARGE

SHRIMP COCKTAIL

DEVEILED EGGS

***MP**

DEVEILED EGGS WITH ADDITION OF
HORSERADISH, TOMATO & LEMON
JUICE TOPPED WITH BABY SHRIMP
AND A SIDE OF COCKTAIL SAUCE

HUMMUS & GRILLED

PITA CHIPS

2.50/ PERSON

CHOICE OF ROASTED GARLIC
HUMMUS, ROASTED RED PEPPER
HUMMUS OR AVOCADO LIME
HUMMUS

ALL PRICES ARE SUBJECT TO A 23% ADMINISTRATIVE FEE AND AN 8% SALES TAX

ALL PRICES ARE SUBJECT TO CHANGE

Hong D' Oeuvres

DISPLAYS

*SERVES 25, 50, 100 PEOPLE

C O L D

FRESH VEGETABLE TRAY

***MP**

ARTISAN CHEESE & MEAT PLATTER

80.00/140.00/200.00

ANTIPASTI PLATTER

85.00/165.00/225.00

SEASONAL FRESH FRUIT WITH DIP

70.00/125.00/180.00

SHRIMP COCKTAIL

***MP**

MARINATED MOZZARELLA &

TOMATOES WITH BALSAMIC

30.00/45.00/55.00

H O T

BUFFALO CHICKEN WINGS

2 DOZEN/4 DOZEN/6 DOZEN

55.00/95.00/135.00

HAND BREADED CHICKEN TENDERS

80.00/145.00/210.00

BBQ PULLED PORK SLIDERS

80.00/145.00/210.00

VEGETABLE SPRING ROLLS

55.00/95.00/135.00

CHEESEBURGER SLIDERS

95.00/175.00/255.00

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ALL PRICES ARE SUBJECT TO CHANGE

Hong D' Oeuvres

PACKAGES

*PRICE IS BASED ON *FIVE* PIECES TOTAL PER PERSON

SIMPLY ELEGANT

(SELECT THREE)

15.00/PERSON

BRUSCHETTA CROSTINI'S
MINI CRAB CAKES WITH LEMON AIOLI
CHICKEN OR VEGETABLE POT STICKERS
FRUIT AND CHEESE PLATTER

THE ELITE

(SELECT THREE)

18.00/PERSON

ASSORTED COLD CANAPES
MINI BEEF WELLINGTONS
GAZPACHO SHOOTERS
COCONUT SHRIMP
SPANAKOPITA

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ALL PRICES ARE SUBJECT TO CHANGE

Bar Packages



***BAR ATTENDANT FEE 35.00 PER HOUR PER
BARTENDER**

HOSTED / CONSUMPTION BAR

***200.00 MINIMUM REQUIRED/3 HOURS MAX**

HOUSE SELECTIONS

COCKTAILS
7.00
MANHATTEN/MARTINI
10.00
DOMESTIC BOTTLED BEER
6.00
IMPORTED BOTTLED BEER
7.00
HOUSE WINE
8.00
SODA, JUICE, BOTTLED WATER
3.00

CALL SELECTIONS

COCKTAILS
9.00
MANHATTEN/MARTINI
12.00

TOP SHELF SELECTIONS

COCKTAILS
12.00
MANHATTEN/MARTINI
15.00

CASH BAR

***200.00 MINIMUM REQUIRED/3 HOURS MAX**

HOUSE SELECTIONS

COCKTAILS
7.00
MANHATTEN/MARTINI
10.00
DOMESTIC BOTTLED BEER
6.00
IMPORTED BOTTLED BEER
7.00
HOUSE WINE
8.00
SODA, JUICE, BOTTLED WATER
3.00

CALL SELECTIONS

COCKTAILS
9.00
MANHATTEN/MARTINI
12.00

TOP SHELF SELECTIONS

COCKTAILS
12.00
MANHATTEN/MARTINI
15.00

ALL PRICES ARE SUBJECT TO A 23% ADMINISTRATIVE FEE AND AN 8% SALES TAX

ALL PRICES ARE SUBJECT TO CHANGE

Bar Packages

***BAR ATTENDANT FEE 35.00 PER HOUR PER
BARTENDER**

PACKAGE BAR

<u>ONE HOUR</u>	<u>TWO HOURS</u>	<u>THREE HOURS</u>	<u>FOUR HOURS</u>
BEER, WINE & SODA 15.00/PERSON	BEER, WINE & SODA 18.00/PERSON	BEER, WINE & SODA 20.00/PERSON	BEER, WINE & SODA 25.00/PERSON
HOUSE SELECTIONS 19.00/PERSON	HOUSE SELECTIONS 22.00/PERSON	HOUSE SELECTIONS 23.00/PERSON	HOUSE SELECTIONS 28.00/PERSON
CALL SELECTIONS 22.00/PERSON	CALL SELECTIONS 25.00/PERSON	CALL SELECTIONS 26.00/PERSON	CALL SELECTIONS 31.00/PERSON
TOP SHELF SELECTIONS 25.00/PERSON	TOP SHELF SELECTIONS 28.00/PERSON	TOP SHELF SELECTIONS 29.00/PERSON	TOP SHELF SELECTIONS 33.00/PERSON

ADDITIONAL REFRESHMENTS

HOUSE WINES
35.00/BOTTLE
MIMOSA
75.00/GALLON
SANGRIA
10.00/GALLON

*NUMBER OF BARTENDERS IS DETERMINED BY HILTON GARDEN INN ROCHESTER DOWNTOWN & BASED ON
THE NUMBER OF GUESTS BEING SERVED

*ALCOHOL SERVICE MAY REQUIRE SECURITY, WHICH WILL BE CHARGED TO THE CLIENT AT **35.00/HOUR**

*FOR TABLE WINE SERVICE, ANY OPENED BOTTLES ARE CONSIDERED PURCHASED BY THE CLIENTS AND
WILL BE BILLED ACCORDINGLY

**ALL PRICES ARE SUBJECT TO A 23% ADMINISTRATIVE FEE AND AN 8% SALES TAX
ALL PRICES ARE SUBJECT TO CHANGE**

Audio Visual

LCD MONITOR(S)

150.00/DAY

PROJECTOR POP UP SCREEN

100.00/DAY

POWER STRIP & EXTENSION CORD

25.00/DAY

WIRELESS HDMI CONNECTOR

25.00/DAY

HDMI CABLE

15.00/DAY

FLIP CHART STAND WITH PAD &
MARKER

35.00/DAY

EXTRA FLIP CHART PADS

25.00/PAD

BRING YOUR OWN

THE HILTON GARDEN INN ROCHESTER DOWNTOWN WILL NOT APPLY
ADDITIONAL CHARGES FOR CLIENTS THAT WANT TO BRING THEIR OWN
EQUIPMENT. PLEASE DETAIL ALL OUTSIDE EQUIPMENT WITH OUR
SALES TEAM FOR PROPER PLANNING

ALL PRICES ARE SUBJECT TO A 23% ADMINISTRATIVE FEE AND AN 8% SALES TAX

ALL PRICES ARE SUBJECT TO CHANGE



NAPKIN COLOR OPTIONS

30.00

WHITE
BONE
BLACK
GRAY
GOLD
SEAFOAM GREEN
FORREST GREEN
LIGHT BLUE
***CADET BLUE**
NAVY
LAVENDER
PURPLE
PINK
PEACH
DUSTY ROSE
RED
BURGUNDY
WALNUT

***STANDARD COLOR PROVIDED**

TABLECLOTH COLOR
OPTIONS

WHITE
BONE
BLACK

SMALL DANCE FLOOR

250.00

Event Spaces



EGGLESTON BALLROOM



PRIVATE DINING ROOM



PAUL LOUIS & RITTER



ARBORETUM

Terms and conditions

TAX & ADMINISTRATIVE FEE: 8% SALES TAX WILL BE ADDED TO FOOD & BEVERAGE, MEETING ROOM RENTAL, AUDIO VISUAL AND ADMINISTRATIVE FEE. TO ENSURE SUPERIOR SERVICE FOR YOUR EVENT, AN ADMINISTRATIVE CHARGE WILL BE BILLED THAT IS EQUAL TO 23% OF THE FOOD AND BEVERAGE, ROOM RENTAL, AUDIO VISUAL TOTAL, PLUS ANY APPLICABLE STATE AND/OR LOCAL TAXES. THIS AMOUNT IS AN ADMINISTRATIVE CHARGE THAT IS NOT A GRATUITY AND IS THE PROPERTY OF HOTEL TO COVER DISCRETIONARY AND ADMINISTRATIVE COSTS OF GROUP'S EVENT

GUARANTEE: IN ORDER TO PROVIDE FOR ALL ATTENDEES, A GUARANTEED COUNT WILL BE NEEDED 5 BUSINESS DAYS IN ADVANCE OF THE FUNCTION. THIS NUMBER MAY NOT BE REDUCED. SHOULD YOU BE UNABLE TO PROVIDE US WITH A COUNT, HILTON GARDEN INN ROCHESTER DOWNTOWN WILL REFER TO THE ORIGINALLY CONTRACTED NUMBER AND PREPARE ACCORDINGLY. THIS WILL ENSURE THE COMFORT OF ALL IN ATTENDANCE. YOU WILL ASSUME FINANCIAL RESPONSIBILITY FOR WHAT IS PREPARED.

LABOR CHARGE: IN THE CASE ON-SITE CHANGES ARE REQUESTED, ADDITIONAL LABOR FEES MAY BE ASSESSED.

FOOD & BEVERAGE: BECAUSE OF MARKET FLUCTUATIONS, ALL PRICES ARE SUBJECT TO CHANGE. SHOULD OUR PRICES INCREASE, WRITTEN NOTIFICATION WILL BE GIVEN. OUTSIDE FOOD AND BEVERAGE IS PROHIBITED AND HILTON GARDEN INN ROCHESTER DOWNTOWN DOES NOT PERMIT THE REMOVAL OF ANY FOOD OR BEVERAGE PROVIDED BY THE HOTEL. YOU MAY NOT BRING TO THE HOTEL ALCOHOLIC BEVERAGES OR FOOD FROM AN OUTSIDE SOURCE.

ROOM RENTAL: ROOM RENTAL FEES ARE DETERMINED UPON ORIGINAL PROGRAM DETAILS. REVISIONS FROM THE ORIGINAL CONTRACT MAY NECESSITATE A REVISION IN ROOM RENTAL FEES.

ROOM ASSIGNMENTS: WE RESERVE THE RIGHT TO REASSIGN SPECIFIC FUNCTION ROOMS RESERVED FOR YOU. YOU AGREE TO CONFIRM SPECIFIC ROOM ASSIGNMENTS WITH US PRIOR TO PRINTING ANY INVITATIONS OR OTHER MATERIALS LISTING SPECIFIC ROOM LOCATIONS.

BOXES: HILTON GARDEN INN ROCHESTER DOWNTOWN WILL GLADLY RECEIVE THE SUPPLIES NECESSARY FOR ANY FUNCTION. A NOMINAL-HANDLING FEE OF \$5.00 PER BOX, UP TO 50 LBS., ENSURES THEIR DELIVERY TO YOUR PREFERRED LOCATION. THE SHIPMENT OF SUCH MATERIAL WILL BE ACCEPTED NO SOONER THAN ONE DAY PRIOR TO THE START OF THE FUNCTION. THERE WILL BE A \$100 SURCHARGE FOR EVERY DAY, PRIOR TO ONE DAY BEFORE THE FUNCTION, THAT WE RECEIVE MATERIALS AND THEREFORE HAVE TO STORE THEM.

SIGNAGE AND BANNERS: SIGNS AND BANNERS ARE NOT PERMITTED IN THE HOTEL LOBBY. IN AN EFFORT TO MAINTAIN APPEARANCES, THE ATTACHMENT OF THESE ITEMS TO FUNCTION WALLS, FLOORS, CEILINGS OR CURTAINS IS ALSO PROHIBITED. SHOULD THESE RESTRICTIONS BE OF CONCERN, PLEASE DISCUSS THEM WITH YOUR CATERING MANAGER.

PAYMENT: FINAL PAYMENT MUST BE RECEIVED NO LATER THAN THREE BUSINESS DAYS PRIOR TO THE START OF THE FUNCTION UNLESS OTHER ARRANGEMENTS HAVE BEEN MADE IN ADVANCE. VISA, MASTERCARD, DISCOVER, AMERICAN EXPRESS AND COMPANY CHECKS ARE WELCOME. PERSONAL CHECKS ARE NOT ACCEPTED. FUNCTION PREPARATIONS WILL CEASE IF FINAL PAYMENT IS NOT RECEIVED ON TIME.

CANCELLATIONS: HILTON GARDEN INN ROCHESTER DOWNTOWN IS HOLDING THE AFOREMENTIONED SPACE FOR THE EXCLUSIVE USE BY YOUR GROUP. INITIAL DEPOSITS GIVEN TO SECURE SPACE ARE NON-REFUNDABLE. SHOULD THE ENTIRE OR PARTIAL PROGRAM CANCEL, THE HOTEL WILL COLLECT AS LIQUIDATED DAMAGES, FEES ACCORDING TO THE FOLLOWING SCHEDULE:

CANCELLATION PRIOR TOTAL ESTIMATED REVENUE

0 - 14 DAYS 100%
15 - 30 DAYS 50%
31 - 90 DAYS 30%