

Weddings



Congratulations!

**Thank you for considering the
Hilton Garden Inn Auburn
for your wedding celebration!**

Special occasions don't happen very often
and that is what makes them special!

Please take a moment to look over our
catering menu. If you are unable to find the
right combination for your event, our chef
will work with you to create a menu that
suits you and your guests.

**If you have any questions please do not
hesitate to contact us. We look forward to
exceeding your expectations!**

**Please contact our
Catering Sales Manager**

**Jim Vaccaro
at 315-515-3067**



Weddings

Our Package includes

For the Wedding Couple

Complimentary King Jr. Suite Accommodation
Breakfast for two the next morning
Late check out

Wedding Package Includes

Exclusive use of The Vineyard Ballroom for 5 hours
Tables and chairs
Use of our basic linens, Ivory or White (variety of napkins colors)
Ivory spandex chair covers
Champagne toast for all of your guests
Service of your wedding cake
Bar set-up
Dance floor set-up
Special room rates for your overnight guests* *based on availability*



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Wedding Package

\$75 per person (base price)



Cocktail Hour

(Please Choose Two)

Vegetable Crudité - *seasonal vegetables served with homemade creamy ranch dressing*

Domestic Cheese Display - *cheese served with assorted crackers*

Fresh Fruit Kabobs - *with yogurt dipping sauce*

Caprese Skewers - *mozzarella & tomatoes with balsamic reduction*

Swedish Meatballs

Pork Pot Stickers

Tomato Bruschetta

Imported & Domestic Cheese Display - *assorted cheeses served with assorted crackers* - \$3

Classic Meat & Cheese Display - *pepperoni, salami, assorted cheese & crackers with spicy mustard* - \$4

Charcuterie Display - *sliced cured meats, olives, brie, fontina cheese, spiced peppers & assorted crackers* – MP

Assorted Mini Quiche - \$6

Spanakopita - \$4

Stuffed Mushrooms - *sausage \$2 – vegetable \$2 – crab \$4*

Mini Crab Cakes - \$6

Bacon Wrapped Scallops - \$8

Vegetable Spring Rolls - \$3

Mini Beef Wellington - \$6

Prices listed are per person

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Wedding Buffet

Served with warm rolls & butter

Freshly brewed regular & decaf coffee & hot tea

Fresh seasonal vegetable

(If interested in a sit down plated dinner, please inquire)

Salad

(Please Choose One)

Mixed Greens Salad - *tomatoes, onions, cucumbers with balsamic vinaigrette & ranch dressings*

Spinach Salad - *baby spinach with smoked bacon, red onion with sherry vinaigrette*

Traditional Caesar Salad - *with shaved Asiago, Caesar dressing & croutons - \$2*

Arugula Salad – *dried cherries, candied nuts, red onion with sherry vinaigrette - \$2*

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Dinner Entrées

(Please Choose Two)

Chicken French - *boneless chicken breast, egg battered and smothered in a classic lemon white wine sauce*

Chicken Marsala - *boneless golden pan-fried chicken cutlets and mushrooms in a rich Marsala wine sauce*

Chicken Picatta - *boneless seared chicken breast, topped with a white wine lemon sauce with capers*

Sliced Top Round of Beef – *in a mushroom bordelaise*

Bolognese Lasagna

Eggplant Parmesan

Tri Color Tortellini - *in asiago cream sauce*

Mediterranean Stuffed Pork - *roasted pork loin, butterflied and layered with roasted red peppers, feta, baby spinach and black olives, topped with a romesco sauce*

Roasted Sirloin - *in a mushroom red wine bordelaise - \$7*

NY Strip Steak - *10 oz. choice grilled steak topped with garlic herb butter - \$16*

Bruschetta Haddock - *broiled haddock, topped with fresh tomato, basil, garlic & asiago - \$14*

Atlantic Salmon - *seared filet, topped with a roasted shallot vinaigrette - \$11*

Butternut Squash Ravioli - *tossed in hazelnut butter - \$8*

*Prices listed are per person
Additional entrées are \$7 each per person*

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Sides

(Please Choose One)

Roasted Red Skin Potatoes

Rice Pilaf

Garlic Mashed Potatoes

Whipped Mashed Potatoes

Butter Pecan Whipped Sweet Potatoes - \$2

Baked Potatoes - \$2



Bar

Four Hours House Bar

Five Hours House Bar - \$5

Four Hours Premium Bar - \$11

Prices listed are per person

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Add On Carving Stations

(Minimum 50 guests / \$50 carving fee)

Honey Brown Sugar-Glazed Turkey Breast - \$12

Apple Dijon Herb-Crusted Pork Loin - \$14

Prime Rib - \$18

Top Sirloin of Beef - \$20

Beef Tenderloin - \$20

Prices listed are per person

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Policies and Procedures

Guarantee policy

In order to provide the best experience for your guests we require a guaranteed number of attendees seven days before your event. The master account will be billed for the actual number of attendees or the guaranteed attendance count, whichever is greater.

Please note: No food or beverage is allowed to be brought into the Hilton Garden Inn in compliance with the hotel policy, with the exception of wedding cakes, cupcakes or cookies from a licensed bakery.

Financial Overview

Confirmation date: A \$1,000 nonrefundable deposit is required.

6 months prior: half the estimated balance

7 days prior: final payment in full

Payment may be made by certified check (no personal checks accepted), cash or credit card.

Cancellation Policy

All deposits are nonrefundable and nontransferable. Should you decide at any time to cancel an event penalty will be assessed based on the contract.

Cancellation Prior Total Estimated Revenue

0 - 14 days 100%

15 - 21 days 50%

22 - 30 days 30%

Taxes and Gratuities

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All weddings, including meeting room rental and food, beverage, audio visual, and related services are subject to a 20% administrative charge. This amount is not a gratuity and is the property of Hotel to cover discretionary and administrative costs of Group's Event.

Your Wedding Planner

Once you have booked your reception you will receive professional services from our dedicated Sales Team. They will answer any questions, provide event suggestions and act as the hotel contact throughout the planning process as well as:

- Act as menu consultants
- Detail your banquet event order, outlining event specifications
- Recommend local preferred vendors
- Provide cost estimates at any time
- Provide rooming lists for the guestrooms
- Oversee the setup of the banquet space
- Coordinate ceremony or rehearsal dinner

Menu Planning

Your wedding menu and selections should be made at least six months prior to your wedding. All arrangements should be finalized no later than 3 months prior. The hotel will require all vendors with phone numbers and contact person.

Overnight Room Accommodations

A complimentary bridal suite will be provided to the Bride and Groom on their special day with a late check out and breakfast for 2. A discounted block of rooms can be reserved with the Director of Sales (based on availability)

Miscellaneous Items

The Hilton Garden Inn can reserve the right to inspect and control all private functions. Liability for damages to the premises will be charged accordingly. The hotel will not assume responsibility for personal property and equipment brought onto the premises.