

# Weddings

AT HILTON GARDEN INN FINDLAY



 **Hilton**  
**Garden Inn**<sup>™</sup>  
Findlay

# General Information



## Menu Selection & Event Details

Menu selections and event details are requested two weeks prior to your event. For all events booked less than two weeks out, menu selection and arrangements will be requested at time of booking. The hotel reserves the right to substitute function rooms based on final attendance numbers.

## Payment

We require a deposit of 25% of the value of your contract, which must be provided with your signed contract. We also require a credit card authorization form on file to guarantee payment. A 50% deposit (*based on your guest count at that time*) will be due 30 days prior to your event date, and final payment will be due two weeks prior your event date.

## Host/Cash Bars

In accordance with the liquor laws governing Ohio and the city of Findlay, a guest must be at least 21 years old to consume alcoholic beverages. The hotel reserves the right to exercise our legal responsibility and obligation to refuse service to any guest we feel is intoxicated. A hotel bartender must serve all alcoholic beverages inside or on property.

## Food & Beverage

No outside food and beverage will be permitted to be brought into the hotel's public areas or meeting rooms with the exception of special occasion cakes. If any food or beverage is brought in, it will either be confiscated or a similar menu item from our banquet menu will be added to the banquet check. Due to health code liability, the hotel cannot allow our catered food to be taken outside of our facility. All prices are subject to change based on market conditions. Additional fees will be added for any food adjustments made the day of the event.

## Displays & Decorations

Any personal property of the client or client's guests left onsite will be at the sole risk of the client. The hotel will not be liable for any loss or damage to this property. Any outside displays with decorations cannot consist of glitter or confetti for tables, and nothing may be attached to the walls with anything other than tape or Command Hooks. An additional Cleanup Fee may be applied to the banquet check for decorations that result in intensive cleanups.

## Tax & Service Charge

Prevailing Ohio State sales tax will apply to all transactions. If your group is tax exempt, you must provide a copy of the Ohio tax exempt certificate. A taxable service charge of 20% will be added to all event charges.



# Wedding Package Services



Deluxe Overnight Accommodations for the Bride and Groom with Breakfast the Following Morning

Venue Setup, including Tables, Chairs and Buffet (if selected)

One Hour Hors D'oeuvres Service with Farmers Market Display

Dinner includes Salad, two Entrees, two Accompaniments, and 4 or 5 Hour Bar Service, depending on package selection

Beverage Station with Fresh Coffee, Hot Tea and Iced Tea included with Dinner Service

Champagne Toast for Bridal Party

Complimentary Cake Cutting Service

Wedding Team to work with you throughout the Planning Process, including the Day of the Event

A Choice of Elegant White, Ivory or Black Table Linens

A Choice of Linen Napkins from an extensive variety of colors

Centerpiece décor includes Cylinder Glass Vases, Hexagonal Mirrors and Battery-Operated Votive Candles

Chef's Table Tasting Event for up to Six Guests with Your Event Coordinator and Chef to assist You in choosing your Menu Selections

Curated List of Wedding Vendors

Preferred Room Rates with Group Code for Online Reservations



# Classic Wedding Package



## Bridal Suite

Bride and Groom receive One (1) Complimentary Night in our Bridal Suite for either the night of or night before the Wedding

## Event Space Setup and Rental

### 4 Hour Open Bar Service

Includes Choice of Beers, House Wines, and Liquor Package from our Bar Menu, along with Complimentary Assorted Coke Products and a Bartender Fee

### 1 Hour Hors D'Oeuvres Service

Includes our Farmer's Market Display: Assorted Crisp Garden Vegetables with Herb Dip, Hand-Cut Seasonal Fruits, Domestic & Imported Cheeses, Assorted Crackers, and Toasted Breads

### Salad & Dressings Selections

Includes Choice of One (1) Salad and Two (2) Dressings from our Reception Dinner Menu

### Entrée Selections

Choice of Two (2) Entrées from our Reception Dinner Menu excluding the following: Ribeye, Salmon, and Center Cut Pork Chops

### Vegetable Selections

Choice of One (1) Vegetable from our Reception Dinner Menu

## Starch Selections

Choice of One (1) Starch from our Reception Dinner Menu

## Champagne Toast

All Members of the Bridal Party receive a Complimentary Glass of Champagne for a Toast



## PLATED AND BUFFET CLASSIC PACKAGE PRICING

Kids Meal . . . . . \$12 Per Person  
Guests Under 21 . . . . . \$45 Per Person  
Beer & Wine Only . . . . . \$77 Per Person

House Bar Brands . . . . . \$81 Per Person  
Call Bar Brands . . . . . \$84 Per Person  
Premium Bar Brands . . . \$86 Per Person

\*To ensure quality, all food items will only be left out for one hour.

\*A 20% service charge and applicable sales tax will be added to all catered food and beverage.

# Premium Wedding Package



## Two Nights Bridal Suite

Bride and Groom receive Complimentary nights in our Bridal Suite for the night before and night of the Wedding. Breakfast is included for Both Guests.

## Event Space Setup and Rental

## 5 Hour Open Bar Service

Includes Choice of Beers, House Wines, and Liquor Package from our Bar Menu, along with Complimentary Assorted Coke Products and a Bartender Fee.

## 1 Hour Hors D'Oeuvres Service

Includes our Farmer's Market Display: Assorted Crisp Garden Vegetables with Herb Dip, Hand-Cut Seasonal Fruits, Domestic & Imported Cheeses, Assorted Crackers, and Toasted Breads

## Salad & Dressings Selections

Includes Choice of One (1) Salad and Two (2) Dressings from our Reception Dinner Menu

## Entrée Selections

Choice of Two (2) Entrées from our Reception Dinner Menu

## Vegetable Selections

Choice of One (1) Vegetable from our Reception Dinner Menu

## Starch Selections

Choice of One (1) Starch from our Reception Dinner Menu

## Late Night Snacks

Choice of Two Late Night Snacks, including Soft Pretzel Bites with Beer Cheese, Loaded Potato Skins, Spinach Artichoke Dip, Buffalo Chicken Dip or Classic Nachos

## Champagne Toast

All Members of the Bridal Party receive a Complimentary Glass of Champagne for a Toast

## Sparkler Send-Off



## PLATED AND BUFFET PREMIUM PACKAGE PRICING

Kids Meal . . . . . \$12 Per Person  
Guests Under 21 . . . . . \$55 Per Person  
Beer & Wine Only . . . . . \$85 Per Person

House Bar Brands . . . . . \$89 Per Person  
Call Bar Brands . . . . . \$92 Per Person  
Premium Bar Brands . . . \$94 Per Person

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# A La Carte Receptions



## Ballroom Rental

Rental Fee of \$1600 for Full Evening Until Midnight. Includes Dance Floor and Setup

## 1 Hour Hors D'oeuvres Service

Optional – Please see Hors D'oeuvres Menu for Pricing

## Bartender Service

Bartender Fee of \$100 per Bartender per Four Hour Service, One Bartender per 100 Guests Required

## Reception Dinner

### PLATED PRICING

Beef .....\$35 Per Person  
Seafood .....\$38 Per Person  
Pork .....\$35 Per Person  
Poultry .....\$32 Per Person  
Vegetarian.....\$25 Per Person

### BUFFET PRICING

One Entrée .....\$38 Per Person  
Two Entrées .....\$42 Per Person

All Dinners include Choice of Salad, Bakery Rolls and Butter, Two Accompaniments, and a Beverage Station complete with Freshly Brewed Coffee, Hot Tea and Iced Tea.



# Carving Stations



Enhance your dinner buffet with a chef attended carvery!

**\$75.00 Chef Attendant Fee** applies to all Carving Station additions

**Roast Pork Loin** .....Additional \$5 Per Person  
Roasted Pork Loin carved and served with a Burgundy Peppercorn sauce

**Applewood Smoked Ham** .....Additional \$4 Per Person  
Oven Baked Ham covered with a House Made Honey Glaze, and served with a Brown Sugar Mustard

**Thyme Roasted Turkey Breast** .....Additional \$3 Per Person  
Thyme and Herb Seasoned Turkey Breast, roasted over Caramelized Onions, and served with a Caramelized Onion Gravy

**Prime Rib** ..... Additional \$15 Per Person  
Herb Crusted Prime Rib freshly carved and served with Au Jus and a Horseradish Cream Sauce

**Ahi Tuna** ..... Market Price  
Seared to Medium Rare and served with an Asian Ginger Sauce

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# Reception Dinner Selections

## ENTRÉE SELECTIONS

### POULTRY

**Classic Roast Chicken** – Oven Roasted Boneless Chicken Breast topped with a Savory Rosemary Gravy

**Chicken Florentine** – Boneless Chicken Breasts stuffed with Spinach and a mix of Swiss and Mozzarella Cheeses

**Chicken Marsala** – Grilled Boneless Chicken Breast topped with a Rich Mushroom Marsala Sauce

**Duck Breast** – 7oz Duck Breast with Crispy Skin served with a choice of Orange Sauce or a Garlic Port Sauce (+\$3.00 Per Person, Plated Option Only)

### BEEF

**Bistro Filets** – Sliced, Roasted Beef Shoulder Tender topped with a Rich Red Wine Demi-Glace

**Ribeye** – 10 oz. Grilled choice Ribeye topped with Garlic Herb Butter (Plated Option Only)

**Beef Brisket** – Sliced Brisket topped with a Honey Barbeque Sauce

**Short Ribs** – 8 oz Beef Short Ribs served with a Thick Fig Reduction (+\$5.00 Per Person, Plated Option Only)

### SEAFOOD

**Salmon New Orleans** – Blackened Salmon topped with Sautéed Shrimp in Lemon Butter Sauce

**Grilled Shrimp Skewers** – Eight Succulent Shrimp Brushed with Garlic Butter

**Baked Cod** – Topped with a Citrus Herb Butter

**Shrimp & Brandy Pasta** - Sautéed Shrimp, Mushrooms, and Spinach in a Tomato Brandy Cream Sauce with Rigatoni Pasta. (+\$2.00 Per Person)

### PORK

**Pork Tenderloin** – Pan Seared Pork Tenderloin topped with choice of Sauce

**Center Cut Pork Chop** – Oven Roasted Boneless Center Cut Pork Chop served with your choice of Sauce (Plated Option Only)

Available Sauces: Sweet Apple Bourbon, Cherry Bourbon, or Peppercorn Brandy Sauce

### VEGETARIAN

(Does not include Vegetable or Starch Accompaniments)

**Eggplant Parmesan** – Eggplant breaded and fried to perfection topped with Marinara and Mozzarella

**Butternut Squash Curry** – Sautéed Butternut Squash, Kale and Red Onion in a Coconut Curry Sauce, garnished with Parsley and Sunflower Seeds

**Pasta Primavera** - Penne Pasta tossed with Fresh Seasonal Vegetables and choice of Marinara or Alfredo Sauce

**Vegetable Stir Fry** - Fresh Seasonal Vegetables stir fried in a House Teriyaki Sauce and served over Brown Rice







## ACCOMPANIMENTS

### SALADS *(Choose One)*

- Garden Salad
- Greek Salad
- Spinach Salad
- Chopped Salad
- Bacon Wedge Salad (+\$3.00 Per Person, Plated Option Only)

### VEGETABLES *(Choose One)*

- Roasted Vegetable Medley
- Green Bean Almondine
- Grilled Asparagus
- Brown Sugar Glazed Carrots
- Steamed Broccoli
- Buttered Corn with Red Peppers and Onion

### STARCHES *(Choose One)*

- Baked Potato with Butter and Sour Cream
- Wild Rice Pilaf
- Roasted Redskin Potatoes
- Garlic Whipped Potatoes
- Cheddar and Bacon Smashed Potatoes
- Potatoes Au Gratin
- Cheesy Risotto



\*Maximum of two entrée selections for both buffet and plated meals. An appropriate upcharge will apply for additional entrée and accompaniment selections.

\*To ensure quality, all food items will only be left out for one hour.

\*A 20% service charge and applicable sales tax will be added to all catered food and beverage.

# Banquet Bars



## Packages

### BEER & WINE PACKAGE

**Includes Domestic & Import Beers, House Wines, and Soft Drinks**

3 Hours of Bar Service . . . . . \$19 Per Person  
4 Hours of Bar Service . . . . . \$24 Per Person  
5 Hours of Bar Service . . . . . \$29 Per Person

### HOUSE PACKAGE

**Includes House Liquors, Domestic & Import Beers, House Wines, and Soft Drinks**

3 Hours of Bar Service . . . . . \$23 Per Person  
4 Hours of Bar Service . . . . . \$28 Per Person  
5 Hours of Bar Service . . . . . \$33 Per Person

### CALL PACKAGE

**Includes Call Liquors, Domestic & Import Beers, House Wines, and Soft Drinks**

3 Hours of Bar Service . . . . . \$26 Per Person  
4 Hours of Bar Service . . . . . \$31 Per Person  
5 Hours of Bar Service . . . . . \$36 Per Person

### PREMIUM PACKAGE

**Includes Premium Liquors, Domestic & Import Beers, House Wines, and Soft Drinks**

3 Hours of Bar Service . . . . . \$28 Per Person  
4 Hours of Bar Service . . . . . \$33 Per Person  
5 Hours of Bar Service . . . . . \$38 Per Person

## À La Carte

**Soft Drinks** . . . . . \$3 Per Can  
Coke • Diet Coke • Sprite

**Domestic Beers** (Choose Two) . . . . \$4 Per Bottle  
Bud Light • Budweiser • Coors Light  
Michelob Ultra • Miller Lite • Yuengling

**Import Beers** (Choose Two) . . . . . \$5 Per Bottle  
Corona • Fat Tire • Heineken • Sam Adams  
Boston Lager • Stella Artois

**White Wines** (Choose Two) . . . . . \$7 Per Glass  
Moscato • White Zinfandel • Riesling  
Sauvignon Blanc • Chardonnay • Pinot Grigio

**Red Wines** (Choose Two) . . . . . \$7 Per Glass  
Merlot • Red Blend • Pinot Noir  
Cabernet Sauvignon

**House Liquors** . . . . . \$6 Per Drink  
Jim Beam Bourbon • Seagram's 7 Whiskey  
Lauder's Scotch • McCormick's Gin  
Smirnoff Vodka • Castillo Rum  
Captain Morgan Spiced Rum

**Call Liquors** . . . . . \$7 Per Drink  
Knob Creek Bourbon • Crown Royal Whiskey  
J&B Scotch • Beefeater Gin  
EFFEN Vodka • Bacardi Silver Rum  
Captain Morgan Spiced Rum

**Premium Liquors** . . . . . \$8 Per Drink  
Maker's Mark Bourbon • Jack Daniel's Whiskey  
Johnnie Walker Black Scotch  
Bombay Sapphire Gin • Tito's Vodka  
Bacardi Silver Rum • Captain Morgan Spiced Rum

\*All banquet bars require 1 bartender per 100 guests. A \$100 Bartender Fee per bartender will apply for a four hour banquet bar.  
\*An additional \$50 Bartender Fee will apply for any banquet bar over 4 hours.  
\*The Hilton Garden Inn Findlay is the only entity permitted to sell and serve alcoholic beverages for consumption on site.  
Therefore, it is strictly prohibited for any person to bring alcohol into the hotel for any banquet function.  
\*A 20% service charge and applicable sales tax will be added to all catered food and beverages.

# Hors D'Oeuvres



## Antipasto Platter Display

Medium - \$300 (Serves 50 Guests)

Large - \$500 (Serves 100 Guests)

A display including Salad Caprese, Olive Salad, Smoked Almonds, Prosciutto-Wrapped Mozzarella, Artisan Cheeses, Salami, Fresh Grapes, and Whipped Brie Cheese. Served with Toasted Breads.

## Farmers Market Display

Medium - \$250 (Serves 50 Guests)

Large - \$375 (Serves 100 Guests)

Assorted Vegetable Crudités with Herb Dip, Assorted Hand-Cut Fruits, Domestic & Imported Cheeses, Assorted Crackers, and Toasted Breads

## Meatballs

\$45.50 Per 25 Pieces

Choice of Swedish or BBQ

## Chicken Tenders

\$55.50 Per 25 Pieces

Served with BBQ and Ranch Sauces

## Boneless Wings

\$58 Per 25 Pieces

Classic Hot, BBQ or Sweet Chili

## Sliders

\$75.50 Per 25 Pieces

Choice of Mushroom & Swiss Burger, Ham & Cheese, or Pulled Pork with Slaw

## Italian Stuffed Mushrooms

\$63 Per 25 Pieces

## Beef Wellington Bites

\$60 Per 25 Pieces

A Tender Beef Cube nestled in a Seasoned Mushroom Duxelle covered in a Light and Flaky Puff Pastry Dough

## Prosciutto-Wrapped Mozzarella

\$90 Per 25 Pieces

Grilled Mozzarella Cheese, wrapped with Prosciutto and served on Tomato Slices

## Vegetable Spring Rolls

\$62.50 Per 25 Pieces

## Sake Fried Chicken Bites

\$65 Per 25 Pieces

Sake-battered Chicken Bites fried and served with a Siracha Mayo and Ginger Soy Sauce for Dipping

## Classic Bruschetta

\$40 Per 25 Pieces

# Late Night Snacks



## Spinach Artichoke Dip

\$120 Each (Serves up to 50 People)

Served with Toasted Breads and Tortilla Chips

## Buffalo Chicken Dip

\$120 Each (Serves up to 50 People)

Served with Tortilla Chips, Celery and Carrot Sticks

## Classic Nacho Bar

\$120 Each (Serves up to 50 People)

Queso served with Salsa, Sour Cream, Jalapenos, & Tortilla Chips

## Soft Pretzel Bites

\$20 Per 25 Pieces

Served with Beer Cheese & Spicy Mustard

## Loaded Potato Skins

\$40 Per 25 Pieces

Served with Salsa & Sour Cream

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# Rehearsal Dinner Package



## Garden Salad

- With Choice of Two Dressings

## Bakery Rolls & Butter

## Choice of Entrée (Choose Up to Two)

- Pasta Primavera
- Beef Brisket
- Classic Roast Chicken
- Lemon Herb Roasted Chicken
- Pork Tenderloin

## Choice of Vegetable (Choose One)

- Buttered Broccoli
- Roasted Vegetable Medley
- Green Beans Almondine

## Choice of Starch (Choose One)

- Roasted Redskin Potatoes
- Whipped Garlic Potatoes
- Wild Rice Pilaf

## Choice of Chocolate Cake or New York Cheesecake

*Please reference Bar Packaging Menu for Bar Offerings*

## REHEARSAL DINNER PACKAGE PRICING

\$42 Per Person

Includes Dinner, and Beverage Station with Freshly Brewed Coffees, Hot Tea and Iced Teas. Room Rental and Setup Fees are waived when paired with an HGI Booked Wedding Reception.

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# Brunch Send Off!



Celebrate with the newlyweds before checking out!

## BRUNCH PRICING

\$25 Per Person

Includes Room Rental and Setup,  
and Five Choices from the following:

### Choose Four

- Danishes
- Muffins
- Cinnamon Rolls
- Pancakes
- French Toast
- Scrambled Eggs
- Breakfast Potatoes
- Cut Fruit

### Choose One

- Bacon
- Sausage Links
- Sliced Ham
- Turkey Sausage

## ADD-ONS

### Omelette Station

\$8 Per Person, plus an additional \$50.00  
Attendant Fee

Enhance your Breakfast or Brunch Buffet  
with made-to-order Deluxe Omelettes!

Station offers Assorted Toppings including  
Ham, Bacon, Sausage, Green Pepper, Red  
Onions, Mushrooms and Swiss or Cheddar  
Cheese

### Mimosa & Bloody Mary Bar

\$7.00 Per Drink, plus an additional \$100.00  
Bartender Fee



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Please visit us on social media for photos  
and more information!



FACEBOOK



INSTAGRAM

*If viewing on-screen, click the QR codes to visit our social pages.*