



Catering Menu

WELCOME TO THE WIREGRASS!

Welcome to the premier hotel in the Wiregrass area where thoughtful amenities are complimented by friendly service in a relaxed atmosphere. Thank you for the opportunity to host you at the Hilton Garden Inn Dothan. We welcome the opportunity to work with you in providing the finest hospitality and service to you and your guests. Offering a 1600 square foot space with flexible set ups, our team and property is equipped to make your event a success!

ROOM RENTAL PRICING ALL PRICING IS BASED ON AN 8AM-8PM RENTAL

WIREGRASS PAVILION \$400	PAVILION ONE \$250
1116 SQUARE FEET	558 SQUARE FEET
Up to 75 guests, depending on set-up	Up to 35 guests, depending on set-up
WIREGRASS BOARDROOM \$200	PAVILION TWO \$250
442 SQUARE FEET	558 SQUARE FEET
Up to 10 guests	Up to 35 guests, depending on set-up

*ADDITIONAL LUNCH SPACE IS AVAILABLE IN OUR GARDEN GRILLE AND BAR
 *ASK ABOUT OUR DELUXE SUITES! PERFECT FOR SMALL MEETINGS, SHOWERS, AND BRUNCHES

AUDIO AND VISUAL EQUIPMENT

LCD PROJECTOR \$175	PODIUM \$10
Includes power strip and complimentary screen	
VIDEO PLAYBACK \$100	FLIP CHART PACKAGE \$45
TV Cart with VCR and DVD player	Easel with one notepad and markers
SMART TV \$125	EXTENSION CORDS / POWER STRIPS \$5
42-in mounted in Boardroom with a remote and HDMI connection	
WIRED MICROPHONE WITH SPEAKER \$50	



Policies & Procedures

Service Charge and Tax

All food and beverage items provided by the hotel, are subject to the customary gratuity charge, 18 percent, and Dothan City sales tax of 9 percent.

Food and Beverage Service

The Hilton Garden Inn Dothan provides all food and beverages in the meeting and private dining spaces. As the sole licensee for the utilization of food and beverages on our premises, we are responsible for monitoring consumption.

The Hilton Garden Inn Dothan strictly prohibits groups from bringing outside food or beverages into the hotel. The only exception being one celebratory cake.

Food Removal

Food that has been served on a buffet or guest table, will not be allowed to be removed from our premises. We do not offer to go containers for any of our catering.

Capacity and Duration of Event

Capacity counts can change based on the room setup specifications. Due to the location of our event space being in proximity to hotel guestrooms, all events being held must conclude by 9PM, Sunday thru Thursday, and 10PM Friday and Saturday.

Number of Attendees

A guaranteed head count is required for all functions seven (7) days prior to the event. You will be charged for the guarantee or the number served whichever is greater. The guarantee is the basis for room setup and scheduling of staff for the function. If the final guarantee is not given, the estimated number of attendees will be billed accordingly.

Guests agree to be responsible and reimburse the Hilton Garden Inn Dothan for any damages.

Alcohol Beverage Service

State Liquor code requires all alcoholic beverages be purchased and dispensed by the licensed personnel of the Hilton Garden Inn Dothan.

At no time can liquor, beer, wine, or champagne purchased outside be brought into our meeting spaces.



Establishment of Billing

A signed credit card authorization form must be provided as a guarantee of payment. If payment is an organization check, payment must be received 10 business days in advance. A contract must be signed within 3 business days from booking the meeting space to confirm the date.

When securing space for a meeting or event, payment must be paid in full one week prior.

A non-refundable deposit of \$200 must be made for all social events upon booking, and will be credited to the final bill. Cancellations must be made 72 hours prior to the event. Deposits will not be refunded, and will be charged accordingly.

Entertainment

The hotel reserves the right to exercise final authority over bands, DJ's, musicians, and other entertainment in regards to volume and professionalism. The hotel reserves the right to require security for any functions the hotel deems appropriate or necessary at your expense. Fog machines are not allowed in any event space.

Technology

Our entire facility is equipped with Wifi connection necessary for the success of your event, presentation, or training. We also offer a complete range of audiovisual equipment and services to support your event objectives.

Security

The Hotel will not assume responsibility for damage, or loss of any merchandise, or articles left on the premises prior to, during, or following any event.

Decorations

The Hotel will not permit the affixing of anything to the walls, floors, or ceilings with nails, staples, tape, push pins, tacks, pins, or any other substance.

Package Delivery

Packages being delivered to the hotel may not be delivered earlier than three (3) business days prior to the event. The Hotel is not responsible for lost or stolen materials, nor returning, shipping, or storage of materials at the conclusion of the event.



Catering Menu

Hilton Garden Inn Dothan

All Breakfast Choices served with Freshly Brewed Coffee, Assorted Hot Teas, and One Fruit Juice

Breakfast

Continental \$12.95

Assorted Chilled Juices, Fruit
Danish, Assorted Muffins &
Croissants, Butter & Jam, Sliced
Seasonal Fruits

Southern Breakfast \$14.95

Buffet

Seasoned Scrambled Eggs,
Applewood Smoked Bacon, Link
Sausage, Skillet Potatoes OR
Southern Style Grits, Toasted
Bread OR Buttermilk Biscuits

**Add Waffles or French Toast for \$2 more per person*

Sweet & Savory \$14.95

Thick-Cut Cinnamon French
Toast OR Freshly Made Waffles
with Warm Syrup, Skillet
Potatoes, Bacon OR Sausage

Lite & Fit \$16.95

Whipped Smoothie Bowls Made
Of Pulped And Flash-Frozen
Acai Berries Blended Into A
Puree, A Blend Of Rolled
Oatmeal, Accompanied With
Assorted Nuts, Granola, &
Seasonal Fruit



Drinks

SERVES A MINIMUM OF 20 PEOPLE

Coffee Station \$30.00

Hot Chocolate Bar \$40.00

Assorted cocoa powder, sugar, marshmallows,
mini chocolate chips, crushed peppermints, and whipped cream

Juice Carafe \$35.00

Choose Two from Orange, Apple, Cranberry, and Grapefruit.

Hot Tea Bar \$30.00

Assorted Teabags, Fresh Lemon Slices, Sugar, And Sugar Substitute
Served Beside A Thermal Carafe Of Hot Water.



A La Carte

SERVED BY THE DOZEN

Breakfast Biscuits \$24.95

Bagels & Cream \$19.95

Cheese

Assorted Doughnuts \$22.95

Breakfast Pastries \$15.95

Yogurt Cups \$24.00

Cinnamon Rolls \$14.95

Granola Bars \$15.95



Clubhouse Sandwiches

Minimum of 10 guests

Assortment of Thinly Sliced Ham and Turkey, Crisp Bacon, Fresh Lettuce, Tomatoes, and Mayo Spread On Toasted Artisan Bread. Accompanied By A Pickle Spear, Chips, and A Freshly Baked Cookie.

BOXED LUNCH \$14.95 PER PERSON

*Served with Tea or Bottled Water *Add Soup For \$3 More

Classic Bacon Cheeseburgers

Minimum of 10 guests

Grilled Bacon Cheeseburger Accompanied with Fresh Lettuce, Tomato, and Condiments, Served with Potato Salad, and A Pickle Spear.

BOXED LUNCH \$16.95 PER PERSON

*Served with Tea or Bottled Water



Plated Dinner

CHEF'S CHICKEN + MUSHROOMS

Sauteed Chicken Breast Topped with Seasonal Sliced Mushrooms, Applewood Smoked Bacon, Monterey Jack Cheese, Shallot Sauce, Served with Yukon Gold Mashed Potatoes And Chef's Choice Veggies.

\$18.95 PER PERSON

Minimum of 10 guests

Hilton Garden Inn™

Catering menu

Should you desire something not listed on our menu, our Food and Beverage Staff are more than willing to accommodate.

Bites & Boards

Hot Bites

*Served in 50 pieces

- Fried Chicken Wings or Tenders \$100
- Mini Beef or Chicken Sliders \$100
- Potato Skins \$75
- Chicken Quesadillas \$100
- Egg Rolls \$125
- Meatballs \$75
- Mini Beef Kabobs \$150
- Mozzarella Cheese Sticks \$150
- Spinach Dip with Chips \$75



Cold Bites

- Deviled Eggs \$55
*Served in 50 pieces
- Assorted Finger Sandwiches \$55
*Served in 50 pieces
- Pasta Salad \$50
*Serves 30 People
- Seasonal Fruit or Veggie Tray \$45
*Serves 30 People

Sweet Bites

*Served By The Dozen

- Cookies \$26.95
- Brownies \$25.95

Boards

SERVES UP TO 30 PEOPLE

- Tasty Treats \$150
A Mix and Match Board of Caramel Popcorn, White and Milk Chocolate Covered Pretzels, Miniature Chocolate Chip Cookies, Chocolate Covered Peanuts, Pecans, Fresh Strawberries and Blueberries, Served with Cheesecake Dip.
- Meat + Cheese \$200
A Savory and Colorful Board of sliced pepperoni and salami, Pistachios, Cashews, Cubed Colby and Cheddar, Brie, Assorted Crackers, Sliced Baguettes, Grapes, Blackberries, Served with Honey and Jam.



*Ask about our Feast + Mingle Table! An Elevated Layout Filled with Our Arrangement of Charcuterie and Decorated With Fresh Greenery. Perfect For Any Event. Priced For 20+ Guests.

Drinks

- Assorted Sodas \$2.50
*Priced Based On Consumption
- Sweet or Unsweet Tea \$30
*30 Servings Per Station
- Lemonade \$30
*30 Servings Per Station
- Bottled Water \$2.00
*Priced Based On Consumption

Snacks

- Sweet + Salty \$8.95
Assorted Cookies, Peanuts, Pretzels with Dip, M&M's, Chips, and Popcorn
per person

Hilton Garden Inn™ Catering

TASTE OF HOME

- **MEAT + POTATOES** \$18.95
Requires 20 person minimum.
Choice of one entrée, two sides, your choice of salad, and dinner rolls.

- **THE FARMHOUSE** \$21.95
Requires 20 person minimum.
Choice of two entrées, two sides, your choice of salad, and dinner rolls.



ENTREES

- SOUTHERN FRIED OR BAKED CHICKEN
- HAMBURGER STEAK WITH GRAVY AND ONIONS
- MEATLOAF
- CATFISH FILLETS WITH HUSHPUPPIES
- FRIED OR GRILLED PORK CHOPS
- SLICED ROAST BEEF
- BEEF OR CHICKEN KABOBS
- CHICKEN ALREDO
- BLACKENED SALMON (Single Entrée Only)
Add An Additional \$5 Per Person
- BOURBON APPLE TENDERLOIN (Single Entrée Only)
Add An Additional \$5 Per Person
- CARVED TOP ROUND ROAST (Single Entrée Only)
Add An Additional \$5 Per Person
- SHRIMP SCAMPI (Single Entrée Only)
Add An Additional \$5 Per Person
- CHARBROILED RIBEYE (Single Entrée Only)
Add An Additional \$5 Per Person

SALADS Choose One

- **GARDEN SALAD**
Tossed Green Salad Mixed With Tomatoes, Cucumbers, Onions, And Topped With Croutons With Your Choice Of Two Dressings.
**Dressings Include, Ranch, Blue Cheese, Honey Mustard, Balsamic Vinaigrette, Italian, And Thousand Island*
- **CAESAR SALAD**
Crisp Romaine Lettuce, Shaved Parmesan Cheese And Croutons, Tossed In Creamy Caesar Dressing.
- **MIXED FRUIT SALAD**
Our Seasonal Fruit Salad Served In A Cold Dish, Lightly Drizzled With A Mixture of Honey, Grapefruit and Lemon Juice.
- **POTATO SALAD**
- **COLE SLAW**



DESSERTS

Served At An Additional \$6.95 Per Person

- **FRUIT COBBLER**
Sugared Fruit Covered With A Sweetened Biscuit Topping And Baked Until Golden Brown.
- **BANANA PUDDING**
Layers Of Sweet Vanilla Custard, Vanilla Wafers, And Sliced Bananas Topped With Whipped Cream.
- **CHEESECAKE**
A Slice Of Creamy Cheesecake On A Layer Of Graham Cracker Crust.
Add Strawberry Topping For \$1 More Per Slice
- **CHOCOLATE MOLTEN LAVA CAKE**
Moist Chocolate Cake With A Melted Chocolate Center.
- **STRAWBERRY SHORTCAKE**
White Cake Layered With Strawberries and Whipped Cream.
- **BROWNIE A' LA MODE**
Creamy Vanilla Ice Cream On Top Of A Rich And Fudgy Chocolate Brownie, Topped With Drizzled Chocolate Sauce.



SIDES Choose Two



- HERB ROASTED RED POTATOES
- MACARONI + CHEESE
- POTATOES AU GRATIN
- GLAZED BABY CARROTS
- BROCCOLI + CHEESE
- SAUTEED SQUASH AND ZUCHINNI
- MASHED NEW POTATOES
- SOUTHERN STYLE GREEN BEANS
- ROASTED BRUSSEL SPROUTS
- ASPARAGUS
- STEAMED VEGETABLE MEDLEY
- BAKED BEANS



**Hilton
Garden Inn**
Catering

PRIME RIB
\$32.95

****REQUIRES MINIMUM 20 PEOPLE****
Service Fee of 5%

- Herb-Crusted Prime Rib Prepared Medium with Au Jus And A Bourbon-Glazed Slow Roasted Pork Tenderloin.
- Choice of One Salad: Caesar or Garden
- Accompanied With Garlic Mashed Red-Skinned Potatoes, Steamed Asparagus With Hollandaise, and Dinner Rolls.
- Finish With Our Chef's Choice Dessert And Freshly Brewed Coffee.



THE BIG EASY
\$32.95

****REQUIRES MINIMUM 20 PEOPLE****

- House Salad with Your Choice of Dressing.
Ranch, Blue Cheese, Balsamic Vinaigrette, Honey Mustard, Thousand Island, and Italian



- Seasoned Bayou Catfish Topped with Creole Seasoning, Garlic, Lemon, and Butter.
- Our take on Jambalaya made with Chicken, Andouille Sausage, Bell Peppers, Tomatoes, and Rice
- Flavorful Shrimp Boiled with Red-Skinned Potatoes, and Mini Corn on the Cob.



- Finish With Beignets and Freshly Brewed Coffee





 **Hilton**
Garden Inn[™]

Bar Catering Guide

A bartender, employed by Hilton Garden Inn Dothan, is required for all bar setups. The host is responsible for a bartender fee of \$150 for the first two hours, and \$25 for each additional hour. The hotel encourages responsible drinking. As the sole licensee for the utilization of alcohol on our premises, we are responsible for monitoring consumption.

NO OUTSIDE LIQUOR, BEER, WINE, OR CHAMPAGNE ALLOWED IN OUR MEETING SPACES.

CASH BAR

Individuals pay for drinks

HOST BAR

All beverages served + 20% gratuity are paid by the Host on one billing.

Hilton Garden Inn Dothan carries a wide range of domestic, imported, and seasonal brews.

Ask us about our refined wine selection and top-shelf spirits.

Ask about our decorative drink wall! Lined with cocktails of your choice and fresh greenery. *Drinks purchased separately* **\$100**

