



Catering Menu



Welcome to the Garden.

All Day Packages

Breakfast, Lunch, and Snack bundled into one price!

PACKAGE # 1.....\$40 per person

Fast Track Breakfast

*Coffee and Assorted Tea
Assorted Danish, Muffins, Bakery breads*

Mid-Morning Coffee Refresh

Seasonal Fruit Display

Deli Buffet

*House salad with dressings | Pasta Salad
Deli meat platter with sliced Roast Beef, sliced Roasted Turkey Breast, and sliced Ham
Platter of American, Swiss, and Cheddar cheeses
Platter of red leaf lettuce, sliced tomatoes, thinly sliced red onions, and pickle spears
Deli tray condiments - Spicy mustard, horseradish, regular mustard, and mayonnaise
Assorted Breads - Rustic Buns, Whole Wheat, Sourdough, Rye, White Breads
Chef's choice of dessert | Freshly Brewed Coffee, Iced Tea, Water*

Sweet & Savory Afternoon Break

See page 7

Spring Water or Soda

PACKAGE # 2.....\$45 per person

30 person minimum / \$3 per person fee on guarantees fewer than 30 guests

American Continental Breakfast

*Chilled Juices, Coffee, Hot Tea
Assorted Danish, Muffins, Bakery Breads
Bagels with Cream Cheese
Seasonal Fruit Display
Yogurt*

Chef Choice Two-Entrée Hot Buffet

*House salad with dressings | Fruit salad | Pasta Salad
Hot Soup
Two Signature Entrées
Chef's Choice starch
Rolls | Chef's choice of dessert | Freshly Brewed Coffee, Iced Tea, Water*

Sweet & Savory Afternoon Break

See page 7

Soda or Lemonade and Iced Tea included throughout the day

All buffets have a 1 hour service time.

A 21% service charge and applicable sales tax will be added to all food and beverage arrangements.



Welcome to the Garden.

Plated Breakfasts

Entrees include a glass of chilled Apple Juice or Orange Juice.

RISE AND SHINE SPECIAL\$21 per person

- Scrambled Eggs
- Oven Roasted Potatoes
- Applewood Bacon or Sausage Patties
- Buttermilk Biscuits or Homemade Muffins

AMERICAN HOOSIER’S CHOICE\$23 per person

- Scrambled Eggs with peppers and onions
- Oven Roasted Potatoes
- Texas Cinnamon French Toast with maple syrup
- Applewood Bacon or Sausage Patties
- Buttermilk Biscuits or Homemade Muffins

HEALTHY CHOICE\$17 per person

- Assorted Yogurt or Cottage Cheese
- Sliced Seasonal Fresh Fruit
- Homemade Muffins

Buffet Breakfasts

AMERICAN CONTINENTAL BREAKFAST\$21 per person

- Chilled Juices, Coffee and Assorted Tea
- Assorted Danish, Muffins, and Bakery breads
- Bagels with Cream Cheese, butter, and preserves
- Seasonal Fruit Display
- Yogurts

HOOSIER’S BREAKFAST\$28 per person

30 person minimum / \$3 per person fee on guarantees fewer than 30 guests

- Chilled Juices, Coffee and Assorted Tea
- Scrambled Eggs
- Western Style Scrambled Eggs
- O’Brien Potato
- Bacon or Sausage
- Texas Cinnamon French Toast w/syrup
- Assorted Danish, Muffins
- Fresh Seasonal Fruit Bowl

FAST TRACK BREAKFAST\$18 per person

- Coffee and Assorted Tea
- Assorted Danish, Muffins, Bakery breads
- Seasonal Fruit Display

All buffets have a 1 hour service time.

A 21% service charge and applicable sales tax will be added to all food and beverage arrangements.



Welcome to the Garden.

Plated Lunches

All lunches include freshly brewed coffee or tea and a chef's choice dessert

Additional \$2 per person will apply for more than one entrée choice. (Maximum of two entrees)

LUNCH SALADS:

Add Grilled Chicken: \$4 | Add Sautéed Shrimp: \$7

Cesar Salad\$17 per person

Chopped Romaine lettuce, shaved Parmesan cheese, crispy seasoned croutons, topped with creamy Caesar dressing

Fiesta Garden Cobb Salad\$17 per person

Mixed greens, chopped eggs, cheddar jack cheese, chopped tomatoes, red onions, chopped Applewood bacon

LUNCH SANDWICHES:

Served with Homemade Potato Chips and Choice of: Pasta Salad, Cottage Cheese, or Seasonal Fruit Cup | Gluten-free buns available upon request

Deli Plate\$22 per person

Turkey, Roast Beef, or Ham with lettuce, tomato, red onion, pickle spear, on rustic bun

Southern Style Fried Chicken Breast (Sandwich)\$25 per person

With lettuce, tomato, red onion, pickle spear, on rustic bun

Beyond Burger\$23 per person

With cheddar cheese, lettuce, tomato, red onion, pickle spear, on rustic bun

Angus Beef Burger\$24 per person

6oz beef burger with American and Swiss cheese, lettuce, tomato, red onion, pickle spear, on rustic bun

Brisket Grilled Cheese\$28 per person

16-hour brisket, fontina, brie, gruyere, cheddar, whiskey-soy bbq sauce, on rustic Italian bread



Welcome to the Garden.

LUNCH ENTRÉES:

Served with House Salad, Rolls, Choice of: Green Beans, Glazed Carrots, or Sweet Corn, and a Choice of Rice Pilaf, Oven Roasted Potato, or Whipped Creamy Mashed Potatoes with gravy

Herb Roasted Chicken Breast.....\$27 per person

Roasted Chicken Breast seasoned with thyme, rosemary, oregano, salt, and black pepper

Meat Lasagna\$24 per person

Meaty Lasagna with Mozzarella cheese and herb-blended marinara sauce, served with garlic bread

Roasted Pork Loin\$26 per person

Slow-Roasted Pork Loin served with Apple Bourbon Glaze

Vegetable Lasagna\$23 per person

Hearty Vegetable Lasagna with Mozzarella cheese and herb-blended marinara sauce, served with garlic bread

Roast Beef\$23 per person

Thinly sliced Roast Beef served with our fresh Thyme Demi Glaze

Salmon\$25 per person

Grilled Atlantic Salmon with butter lemon sauce

Chicken Parmesan*\$23 per person

Breaded chicken breast topped with marinara and provolone and parmesan cheeses, served with fettuccini

Grilled Sliced Flank Steak\$28 per person

Marinated and grilled Flank Steak, thinly sliced and drizzled with a red wine mushroom sauce

12oz Ribeye Steak\$40 per person

Grilled Ribeye Steak served with sautéed onions, peppers, and mushrooms

**These items do not come with a choice of starch*



Welcome to the Garden.

Buffet Lunches

30 person minimum / \$3 per person fee on guarantees fewer than 30 guests

DELI BUFFET.....\$29 per person

House salad with dressings

Choice of Caesar Salad or fruit salad | Choice of pasta salad, potato salad or coleslaw

Choice of homemade potato chips or pretzels

Choice of **one** Soup:

Chicken Noodle Soup

Tomato Basil Soup

Creamy Cheddar Broccoli Soup

Deli meat platter with sliced Roast Beef, sliced Roasted Turkey Breast, and sliced Virginia Ham

Platter of American, Swiss, and Cheddar cheeses

Platter of red leaf lettuce, sliced tomatoes, thinly sliced red onions, and pickle spears

Deli tray condiments - *Spicy mustard, horseradish, regular mustard, and mayonnaise*

Assorted Breads - *Rustic Buns, Whole Wheat, Sourdough, Rye, White Breads*

Chef's choice of dessert | Freshly Brewed Coffee, Iced Tea, Water

HOT LUNCH BUFFET\$35 per person

House salad with dressings

Choice of Caesar Salad or fruit salad | Choice of pasta salad, potato salad or coleslaw

Choice of **one** soup

Tomato Basil Soup

Creamy Cheddar Broccoli Soup

Vegetable

Chicken Noodle Soup

Choice of TWO entrées

Pulled Pork

Country Fried Chicken

Salmon with Lemon Butter Sauce

Roasted Pork Loin with Apple Bourbon Glaze

Meat or Vegetable Lasagna

Two types of Pizza – One Meat and One Veggie

Choice of One Starch

Rice Pilaf

Oven Roasted Potatoes

Macaroni & Cheese

Whipped Potatoes & Gravy

Rolls | Chef's choice of dessert | Freshly Brewed Coffee, Iced Tea, Water

All buffets have a 1 hour service time.

Prices are subject to change.



Welcome to the Garden.

Box Lunch

All boxed lunches include condiments, mustard, mayonnaise, silverware package, and water or soda

DELUXE GARDEN GRILLE BOXED LUNCH.....\$25 per person

Choice of one:

Pasta Salad | Potato Salad | Coleslaw | Seasonal fruit cup

Choice of one:

Trail Mix | Pretzels | Homemade Potato Chips

Choice of one:

Granola Bars | Cookies

Choice of one:

Apples | Oranges | Bananas

Choice of one:

Veggie Wrap: *Roasted Veggie with a pesto Sauce in a Spinach Tortillas*

Ham Sandwich: *Red leaf lettuce, Swiss cheese, tomato, red onion on sourdough*

Roast Beef Sandwich: *Red leaf Lettuce, cheddar cheese, tomato, red Onion on Rustic Bun*

Turkey Sandwich: *Red leaf Lettuce, Provolone cheese, tomato, red Onion on Wheat*

Chicken Salad Sandwich: *Red leaf Lettuce, tomato, red Onion on Sourdough*

Tuna Salad Sandwich: *Red leaf Lettuce, tomato, red Onion on Wheat*

Snack Breaks

SWEET & SAVORY BREAK\$26 per person

Includes soft drinks, freshly brewed regular and decaffeinated coffee, assorted hot tea, and your choice of two of the following from our 'Sweet & Savory Collection.

Additional items may be added for just \$4 more per item per person

Sweet Collection

- Blondie Brownies
- Strawberry Shortcake
- Snickers
- Reese's Peanut Butter Cups
- Kit Kat
- Carnival M&Ms Cookie
- Oatmeal Raisin Cookie
- Caramel Popcorn

Savory Collection

- Carrot & Celery Sticks with Ranch
- Homemade Potato Chips
- Deluxe Mixed Nuts
- Tri-colored Tortilla Chips & Salsa
- Flavored Popcorn (Cajun, Lemon Pepper, Garlic)
- Fruit and Nuts Trail Mix
- Gluten-free Potato Chips
- Soft Pretzels with Spicy Mustard and Cheese Sauce



Welcome to the Garden.

Snack Breaks cont'd

ONE HOUR BREAK SERVICE

30 person minimum

Half-Time 2nd Quarter.....\$22 per person

Warm, Soft Pretzels with Spicy Mustard, Trail Mix, and Flavored Popcorn

Freshly Brewed Coffee and Assorted Hot Tea

Add \$3.00 per person for Mini Hamburgers

Sweet Lover's Dream.....\$23 per person

Blondie Brownies, Cookies, Assorted Candy Bars, and Chocolate Covered Pretzels

Seasonal Fruit with dipping sauce

Bottled water, Soda, Coffee, and Milk

Healthy Fitness.....\$25 per person

Sliced Fruit, Mixed Nuts, Cottage Cheese, and Dried Fruit

Energy Drinks, Bottled Water, and Green Tea

A La Carte

Beverages

Coffee.....\$30 per gallon

Lemonade\$20 per gallon

Chilled 2% Milk\$12 per carafe

Orange Juice\$18 per carafe

Apple Juice\$18 per carafe

Cranberry Juice\$16 per carafe

Soft Drinks\$3 per can

Spring Water\$3 per bottle

Fruit Punch\$18 per gallon

Baked Goods

Fresh Baked Danishes.....\$30 per dozen

Fresh Baked Muffins.....\$25 per dozen

Bagels with Cream Cheese.....\$27 per dozen

Fresh Baked Cookies.....\$27 per dozen

Brownies.....\$27 per dozen

Assorted Coffee Cakes.....\$27 per dozen

Assorted Candy\$27 per dozen

Granola Bars\$25 per dozen

Trail Mix\$25 per pound

Potato Chips with Dip*\$17 per pound

Tortilla Chips with Salsa\$18 per pound

Pretzels with Dip*\$18 per pound

**Dip Options – Ranch, Onion, Or Spicy Buffalo*

A 21% service charge and applicable sales tax will be added to all food and beverage arrangements.



Welcome to the Garden.

Plated Dinners

All entrées include house salad, chef's choice of vegetable, rolls, coffee or tea and a chef's choice dessert

Choice of rice pilaf, oven roasted potato, whipped potato, or baked potato

Additional \$3 per person will apply for more than one entrée choice. (Maximum of two entrées)

FISH

Grilled SwordfishMarket Price

Served with Mango Salsa

Lightly Cajun Atlantic salmonMarket Price

Lightly Cajun Salmon with Mango Salsa

BEEF

12 oz. Ribeye.....\$40 per person

Slow-cooked Prime Rib with Rosemary Au Jus and Horseradish

Braised Short RibMarket Price

Braised Short Rib cooked with Peach Flavor Chipotle BBQ sauce

Meat Lasagna\$25 per person

With Basil Marinara sauce

PORK/CHICKEN

Porterhouse Pork Chop\$30 per person

Grilled Pork Chop w/ Orange Cranberry Stuffing, topped with an Apple Bourbon Glaze

Country Fried Bone-in Chicken Breast\$29 per person

Hand breaded Fried Chicken

VEGETARIAN

Vegetable Lasagna\$24 per person

With a Béchamel sauce



Welcome to the Garden.

Buffet Dinners

30 person minimum / \$3 per person fee on guarantees fewer than 30 guests

Includes Ice Tea, Rolls, and Chef's Dessert

Choice of two:

- Mixed salad greens w/ dressings*
- Caesar salad*
- Pasta salad*
- Potato salad*
- Seasonal fruit salad*

Choice of one:

- Green bean almandine*
- Vegetable medley*
- Corn O'Brien*
- Honey glazed carrots*
- Broccoli*

Choice of one:

- Oven roasted potatoes*
- Mashed potato*
- Rice pilaf*
- Macaroni and cheese*

Choice of 2 Entrees\$35 per person
Choice of 3 Entrees\$38 per person

- Grilled Flank Steak with sautéed Mushrooms and Onions in Au jus*
- Roasted Pork Loin with Apple Bourbon Glaze*
- Country Fried Chicken*
- Meat Lasagna*
- Vegetable Lasagna*
- Chicken Florentine with Roasted Red Peppers*
- Sweet Bourbon Salmon*
- Southern Style BBQ Ribs*
- Garden Fettuccini Alfredo*
- Cajun Chicken Fettuccini Alfredo*
- Chef's Pulled Pork*
- Sweet & Sour Chicken*

All buffets have a 1 hour service time.
Prices are subject to change.



Welcome to the Garden.

Specialty Buffets

30 person minimum / \$3 per person fee on guarantees fewer than 30 guests

MEXICAN THEME BUFFET\$35 per person

Mexican House Chopped Salad with Dressing

Choice of **one**:

Bionico Fruit Salad / Fiesta Pasta Salad

Choice of **one**:

Tri-Color Tortilla Chips with Cheese Sauce / Duritos Chicharrones

Choice of **one** soup:

Chicken Enchilada Soup / Chicken Tortilla Soup / Albondigas Soup

Choice of **two** entrees:

Beef Soft Taco / Chicken Fajitas / Chicken Enchiladas / Vegetable Tamales

Chicken Tamales / Pork Tamales / Stuffed Peppers (Cheese or beef)

Chef Choice of Vegetable

Rice and Charro Beans

Rolls | Mexican Flan | Freshly Brewed Coffee, Iced Tea, Water

ITALIAN THEME BUFFET\$38 per person

Mixed Greens Salad with Dressings

Choice of **one**:

Caesar Salad / Italian salad with lettuce, tomato, onions, and pepperoncini / Caprese Salad

Choice of **one**:

Pasta Salad / Fruit Salad

Choice of **one** soup:

Italian Wedding Soup / Pasta Faggioli / Minestrone Soup

Choice of **two** entrees:

Meat Lasagna

Vegetable Lasagna / Spaghetti & Meatballs / Chicken Fettuccine

Seafood Pasta / Chicken parmesan / Baked Ziti

Wild Mushroom Ravioli / Chicken Piccata

Chef Choice of Vegetable

*Choice of **one** starch:

Pasta / Oven Roasted Potatoes / Rice Pilaf

Italian Baguettes | Chef Choice of Dessert | Freshly Brewed Coffee, Iced Tea, Water

All buffets have a 1 hour service time.

Prices are subject to change.



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Specialty Buffets cont'd

30 person minimum / \$3 per person fee on guarantees fewer than 30 guests

HOLIDAY THEME BUFFET\$40 per person

House Salad with Dressing

Choice of **one**:

Caesar Salad / Fruit salad

Choice of **one**:

Pasta Salad / Cottage Cheese

Choice of **one** soup:

Chicken Velvet / Clam Chowder / Creamy Broccoli Cheddar /

Butternut Squash / White Chicken Chili

Choice of **two** entrees:

Carved Honey Glazed Ham / Carved Slow Roasted Turkey / Fried Chicken

Salmon with Lemon Pepper Caper / Marinated Flank Steak / Maple Glazed Roasted Pork Loin

Chef Choice of Vegetable

Choice of **one** side:

Stuffing Dressing / Cranberry Sauce / Candied Yams

Choice of **one** starch:

Rice Pilaf / Oven Roasted Potato / Man n Cheese / Whipped Potatoes & Gravy

Rolls | Chef Choice of Dessert | Freshly Brewed Coffee, Iced Tea, Water

All buffets have a 1 hour service time.

Prices are subject to change.



Welcome to the Garden.

Hors D'oeuvres

Butler Service is \$100 per 50 People / Fee period is not to exceed two hours

	Broccoli Cheddar Bites		
50 portions	\$100 100 portions		\$190
	Jalepeno Poppers		
50 portions	\$100 100 portions		\$190
	Chicken Tenders		
50 portions	\$115 100 portions		\$225
	Southwestern Style Chicken Egg Rolls		
50 portions	\$115 100 portions		\$225
	Chicken Wings (BBQ, Buffalo, Garlic)		
50 portions	\$130 100 portions		\$240
	Swedish Meat Balls		
50 portions	\$80 100 portions		\$150
	Mini Crab Cakes		
50 portions	\$130 100 portions		\$240
	Shrimp Cocktail w/ Our Spicy Cocktail Sauce		
50 portions	\$130 100 portions		\$240
	Vegetable Egg Rolls with Sweet Sour Sauce		
50 portions	\$100 100 portions		\$190
	Hummus Roasted Pepper w/Pita Chips		
50 portions	\$100 100 portions		\$200
	Mini Chicken Quesadilla		
50 portions	\$115 100 portions		\$225
	Crab Rangoon with Sweet Chili Sauce		
50 portions	\$130 100 portions		\$250
	International Cheese Tray w/ Carr Cracker's		
50 portions	\$200 100 portions		\$375
	Fresh Fruit with dipping sauce		
50 portions	\$180 100 portions		\$340
	Fresh Crudities with Garden Ranch Dip		
50 portions	\$180 100 portions		\$340



Welcome to the Garden.

Bartender

\$150 bartender and set-up fee for a period of three hours

If sales exceed \$600 per three hours, the bartender and set-up fee will be waived.

CASH BAR

Prices per beverage

Premium Cocktails	\$12 ea.
House Brands	\$7 ea.
Domestic Beer	\$5 ea.
Premium Beer	\$7 ea.
House Wine.....	\$7
Premium Wine	\$10
Soft Drinks	\$3
Bottled Water	\$3
Red Bull	\$5

Bar Package Pricing

\$150 bartender and set-up fee for a period of three hours

If sales exceed \$600, the bartender and set-up fee will be waived.

BEER, WINE, AND SODA

<i>2 hours</i>	\$17 per person
<i>3 hours</i>	\$20 per person
<i>4 hours</i>	\$25 per person
<i>Each Add. Hr.</i>	\$5 per person

FULL BAR HOUSE BRANDS

<i>2 hours</i>	\$27 per person
<i>3 hours</i>	\$32 per person
<i>4 hours</i>	\$39 per person
<i>Each Add. Hr.</i>	\$7 per person

FULL BAR PREMIUM BRANDS

<i>2 hours</i>	\$30 per person
<i>3 hours</i>	\$35 per person
<i>4 hours</i>	\$43 per person
<i>Each Add. Hr.</i>	\$8 per person



Welcome to the Garden.

Audio Visual Pricing

All audio visual equipment is subject to 7% sales tax and 21% service charge

6 ft Projection Screen.....\$25/day

Complimentary with a LCD Projector rental

LCD Projector.....\$100/day

Wireless Handheld Microphone.....\$120/day

Wireless Lapel Microphone.....\$120/day

Flipchart with Markers.....\$30/day

Whiteboard with Markers.....\$30/day

POLYCOM Speaker Phone.....\$30/day

All other required audio visual equipment will need to be rented through our AV provider.



Welcome to the Garden.

GENERAL POLICY INFORMATION
Hilton Garden Inn Indianapolis Airport
8910 Hatfield Dr. Indianapolis, IN46231

FOOD AND BEVERAGE

ALL FOOD AND BEVERAGES ARE PROVIDED EXCLUSIVELY BY THE HILTON GARDEN INN INDIANAPOLIS AIRPORT. NO FOOD OR BEVERAGES MAY BE BROUGHT INTO THE BANQUET FACILITY.

(*INCLUDING ALL ALCOHOLIC AND NON-ALCOHOLIC BEVERAGES)

If outside food & beverage is brought into the banquet facility, the Hilton Garden Inn reserves the right to charge a penalty fee for those items based on current menu pricing.

The menus provided in our brochure offer suggestions. Menus may be customized. Our sales and catering team will assist you in creating menus to meet your specific requirements. Please note that prices and menus are subject to change at any time. Menus should be finalized one month prior to the event. Hilton Garden Inn Indianapolis Airport has an open bakery policy for special event cakes such as wedding cakes; you may use any baker that has a proof of insurance, Retail Merchants License, and board of health certificate. There is a cake cutting fee of \$1.50 per person, which includes cake cutting, china, and service. The client is responsible for contacting their baker directly to make arrangements.

GUARANTEES

The guaranteed number of guests should be communicated to our office four (4) business days prior to the event date. You may increase the number of guests up to (72) hours prior to the event, but you may not decrease once the guarantee has been given. All charges will be based on the guaranteed number, or actual attendance, whichever is greater.

SERVICE CHARGE AND TAXES

21% service charge added to the event total.

9% tax will be applied to all food and beverage.

7% tax will apply to all other charges.

3% processing fee will be applied to all credit card payments.

FACILITY FEES

Rental charges apply to all rooms. Banquet rooms are credited based on the volume of Food and Beverage consumed. Please refer to your specific contract for your rental agreement. Function start times and conclusion times are strictly enforced. The additional time must be reserved in advance of the function. Clients may reserve the banquet facilities to be occupied 24 hours daily based on space availability. Additional fees will be assessed. All alcoholic beverage service is suspended 30 minutes prior to the conclusion of the function. An additional \$200 fee is applied for excessive room set-up changes that occur within twenty-four (24) hours of scheduled event start time.



Welcome to the Garden.

FOOD AND BEVERAGE

Food items and beverages for buffets and appetizer receptions will only be available for consumption for a maximum period of one hour following the serving time. No food or beverages provided by the hotel may be removed from the property. All alcoholic beverage service is suspended 30 minutes prior to the conclusion of the function.

PRICING FOR CHILDREN

Our Chef can produce child friendly meals upon request. Special pricing is available if you choose to have the same buffet meal for the children ages three to ten attending your function.

SPECIAL DIETARY NEEDS

Our Chef can prepare and meet most special dietary or vegetarian needs. Please make your requesting advance to your sales and catering manager. The hotel may not be able to fulfill any requests made without advance notice.

BILLING/DEPOSITS

For all food, beverage, and miscellaneous items, a form of payment is due forty eight (48) hours prior to event. Any additional items charged on a consumption basis will be paid at events conclusion. For all social functions a deposit in the amount of 15% of the estimated charges is due upon the submission of a signed contract. Final payment for all social functions is due ten (10) business days prior to event. We will provide a Banquet Event Order form with an itemized list of all known charges prior to event. A check will be issued by the hotel within 30 days of the conclusion of the function for any overpayments.

DECORATIONS

While choosing decorations for your event, please keep in mind the following guidelines:

- No items may be affixed to any wall.
 - All candles must be in a container that protects the flame.
 - No confetti is permitted. Otherwise, a \$200 additional clean-up fee will be assessed.
 - All items must be removed upon the completion of the event.
 - The Hilton Garden Inn Indianapolis Airport is not responsible for items damaged or left after the event.
- *We allow pre-arranged advance access to meeting rooms based on availability.

MISCELLANEOUS

All events must end by 1 A.M.

The Hilton Garden Inn Indianapolis Airport is a full-service facility. The hotel maintains black or white table linen and white napkins. You may choose the standard hotel linen or for a nominal charge the hotel can obtain colors of your choice. An additional \$200 fee is applied for excessive room set-up changes that occur within twenty-four (24) hours of scheduled event start time.

PERFORMANCE

This agreement is contingent upon the ability of the hotel management company to complete and is subject to labor troubles, disputes or strikes, accidents, government requisitions, restrictions upon travel,



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transportation, food, beverages or supplies and other causes-whether enumerated herein or not- beyond the control of the management preventing or interfering with the performance.

CANCELLATIONS

Hilton Garden Inn Indianapolis Airport reserves the right to assess a cancellation fee.

Cancellation fees are as follows:

0-30 Days	100%
31-60 Days	75%
61-90 Days	30%
90-120 Days	15%
121+ Days	0%