



## CATERING AND EVENT MENU

10650 DIEBOLD RD, FORT WAYNE, IN 46845 | 260.399.6000

## BUFFETS

SERVED WITH BOTTLED ORANGE JUICE, CRANBERRY JUICE, REGULAR COFFEE and ASSORTED HERBAL TEAS.  
PRICES BASED ON PER PERSON, A MINIMUM OF 20 GUESTS AND 60 MINUTES OF SERVICE.  
\$100.00 SURCHARGE APPLIES TO ALL BUFFETS UNDER 20 GUESTS.

### THE GARDEN - \$10

**Choice of 1:** Sliced Fresh Fruit, Yogurt Parfaits, Bottled Smoothies, or Granola Bars

**Choice of 2:** Bagels with Cream Cheese, Fresh Baked Muffins, Cherry Turnovers, Assorted Danishes, or Baked Cinnamon Rolls.

### THE CONTINENTAL - \$14

Sliced Fresh Fruit, Yogurt Parfaits, Bagels with Cream Cheese, Fresh Baked Muffins, and Assorted Danishes.

### BREAKFAST SANDWICH BUFFET - \$16

A Build Your Own Breakfast Sandwich Bar featuring Assorted Proteins, Cheeses, Eggs, Assorted Breads, Individual Yogurts, and Sliced Fresh Fruit.

### THE GREAT START - \$22

Freshly Made Pancakes, Assorted Toppings and Maple Syrup, Sliced Fresh Fruit, Breakfast Potatoes, Bacon, Assorted Danishes and Muffins.

## BREAKFAST ENHANCEMENTS

ALL ENHANCEMENTS MAY BE ADDED TO BUFFETS or PURCHASED INDIVIDUALLY. PRICES BASED ON PER PERSON UNLESS SPECIFIED

### BREAKFAST PASTRIES - \$3

Assorted Muffins and Croissants, Served with Creamy Butter.

### YOGURT PARFAITS - \$4

Yogurt with Fresh Berries and Granola.

### BREAKFAST SANDWICH - \$6

Bacon, Egg and Cheddar Cheese on an English Muffin.

### STEEL-CUT OATMEAL - \$4

Steel-Cut Oatmeal Served with a variety of toppings including Cinnamon, Brown Sugar, and Raisins.

### BREAKFAST MEAT- \$4

Choice of: Bacon, Turkey Bacon, Sausage Patties, or Ham

### FRESH EGGS - \$3

Scrambled Whole, Scrambled Whites, or Hard Boiled

### ASSORTED MINI MUFFINS - \$24 PER DOZEN

### ASSORTED BAGELS WITH SPREADS - \$35 PER DOZEN

### OMELET STATION - \$15.00

*\*Requires Chef Attendant Fee of \$50.00*

## REFRESHMENTS

### REFRESHMENTS PER GALLON/DISPENSER

FRESH BREWED COFFEE - \$35

FRESHED BREWED DECAF COFFEE - \$35

CHILLED LEMONADE- \$25

UNSWEETICED TEA - \$25

### ALL DAY BEVERAGE BREAK - \$22 PER PERSON

8 HRS OF SERVICE. PRICES BASED ON FINAL GURANTEE.

Freshly Brewed Regular and Decaffeinated Coffee, A selection of fine Herbal Teas, Assorted Soft Drinks & Bottled Water

### REFRESHMENTS ON CONSUMPTION

ASSORTED SOFT DRINKS - \$2

WHOLE OR 2% MILK - \$3

BOTTLED ORANGE, APPLE or CRANBERRY JUICE - \$3

FINE HERBAL TEAS- \$2

BOTTLED WATER - \$3

### 1/2 DAY BEVERAGE BREAK - \$16 PER PERSON

4 HRS OF SERVICE. PRICES BASED ON FINAL GURANTEE.

Freshly Brewed Regular and Decaffeinated Coffee, A selection of fine Herbal Teas, Assorted Soft Drinks & Bottled Water

**\*\*Prices are subject to a 23% service charge and prevailing sales tax\*\***

Consuming raw or undercooked meats, poultry, seafood, shellfish and eggs may increase your risk of food borne illness, especially those with certain medical conditions.

**Hilton Garden Inn Fort Wayne North**

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# THEME BREAKS



PRICES BASED ON PER PERSON, A MINIMUM OF 15 GUESTS AND 30 MINUTES OF SERVICE.

## **BAGEL STATION - \$8**

Assorted Bagels, Creamy Butter, Peanut Butter, Cream Cheese, and Fruit Spreads.

*Served with Fresh Brewed Coffee and Bottled Water.*

## **HEALTHY CHOICE - \$12**

Toasted Almonds, Fruit Salad, Carrots, Celery, Sugar Snap Peas, Hummus, and Ranch Dip.

*Served with Bottled Water.*

## **SWEET TREATS - \$12**

Assorted Oven Baked Cookies, Brownies, and Mini Cheesecakes.

*Served with Fresh Brewed Coffee.*

## **CRUNCH n MUNCH - \$15**

Fresh Popcorn, Mixed Nuts, Kettle Chips, Trail Mix, and Chocolate Candies.

*Served with Assorted Soft Drinks.*

## **THE BALL GAME - \$16**

Salted Pretzels served with Warm Queso, Dijon Mustard, Mini Corn Dogs, and Cracker Jacks.

*Served with Assorted Soft Drinks.*

## **CHIP IN - \$18**

Tortilla Chips, Pita Chips, Salsa, Warm Queso, Spinach and Artichoke Dip.

*Served with Lemonade and Bottled Water.*

# A LA CARTE SNACKS

PRICES BASED ON PER SERVING, A MINIMUM OF 15 SERVINGS AND 30 MINUTES OF SERVICE.

## **SPINACH AND ARTICHOKE DIP - \$5**

Served with Pita Chips and Flatbreads.

## **CHIPS AND SALSA - \$3**

## **CHIPS AND QUESO - \$5**

## **HUMMUS DIP - \$6**

*Served with Pita Chips, Celery, and Carrots.*

## **MINI COCKTAIL SANDWICH - \$5**

*Served on Mini Brioche Buns and Mini Croissants.*

## **MEAT AND VEGETABLE PINWHEELS - \$6**

## **HOUSE FRIED POTATO CHIPS - \$5**

*Served with French Onion and Ranch Dip.*

## **DELUXE DESSERT TRAY - \$6**

Brownies, Dessert Bars, and Mini Cheesecakes.

## **EXECUTIVE DESSERT TRAY - \$10**

Brownies, Dessert Bars, Mini Cheesecakes, Petit Fours, and Chocolate Dipped Strawberries

# CONSUMPTION SNACKS

INDIVIDUAL PACKS. PRICES BASED ON PER ITEM, BILLED ON CONSUMPTION AND A MINIMUM OF 3 CHOICES.

## **ASSORTED GRANOLA BARS - \$3**

## **CHEX MIX - \$4**

## **SWEET n SALTY MIX - \$3**

## **RICE KRISPIES TREATS - \$3**

## **ASSORTED POPCORN - \$3**

## **APPLE SAUCE - \$3**

## **ASSORTED COOKIES - \$3**

## **CRACKERS - \$3**

## **ASSORTED CHIPS - \$3**

## **VEGGIE STRAWS - \$4**

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## BUFFETS

SERVED WITH ICED TEA, LEMONADE, and WATER. ADD A DESSERT SELECTION FOR \$4 PER PERSON.

PRICES ARE BASED PER PERSON, A MINIMUM OF 20 GUESTS AND ONE HOUR OF SERVICE. \$100.00 SURCHARGE ON BUFFETS UNDER 20 GUESTS.

### SOUP, SALAD, & SANDWICH BUFFET - \$24

Build Your Own Sandwich Board with Turkey, Ham, Roast Beef, Cheddar, Swiss, and American cheese. Assorted Toppings and Condiments, House Pasta Salad, Fruit Salad and Kettle Chips, Soup du Jour and French Onion Dip.

Choice of: *Mixed Greens Garden Salad* **OR** *Classic Caesar Salad*

### PASTA BUFFET - \$26

Cheese Tortellini with a Mushroom Cheese Sauce, Baked Ravioli, Broccoli Alfredo, Grilled Chicken, Fresh Breadsticks, Seasonal Vegetable, and Sliced Fresh Fruit.

Choice of: *Mixed Greens Garden Salad* **OR** *Classic Caesar Salad*

### FIESTA GRANDE - \$28

Tortilla Chips, Corn and Flour Tortillas, Carne Asada, Shredded Chicken, Spanish Rice, Queso Cheese, Salsa, Refried Beans, Shredded Lettuce, Pico de Gallo, Sour Cream, Jalapenos, Diced Onions, and Shredded Cheese.

## PLATED LUNCHES

CHOICE OF SOUP DU JOUR or SALAD. SERVED WITH ICED TEA, LEMONADE, and WATER. ADD A DESSERT SELECTION FOR \$4 PER PERSON.

PRICES ARE BASED PER PERSON, A MINIMUM OF 20 GUESTS AND ONE HOUR OF SERVICE.

### SALAD SELECTIONS

Mixed Greens Garden Salad **OR** Classic Caesar Salad

### ENTRÉE SELECTIONS

#### CAESAR SALAD - \$14

Romaine, Parmesan, and herb croutons.

Add choice of protein: *Chicken - \$5.00 Salmon - \$6.00 Flank Steak - \$8.00*

#### VEGETABLE ROTINI - \$18

Rotini tossed with Zucchini, Mushrooms, Capers, Artichoke Hearts, Sun Dried Tomatoes in a Garlic Cream Sauce.

Add choice of protein: *Chicken - \$5.00 Salmon - \$6.00 Flank Steak - \$8.00*

#### CHICKEN ROMA - \$22

Grilled Chicken Breast topped with Roma Tomatoes, Basil, Feta Cheese finished off with a Balsamic Drizzle.

Served with *Chef's choice of Starch and Seasonal Vegetable.*

#### GRILLED SALMON - \$24

Grilled Salmon topped with a Dill Butter Sauce and finished with Fresh Dill.

Served with *Chef's choice of Starch and Seasonal Vegetable.*

#### LONDON BROIL - \$26

Grilled, Marinated Flank Steak with a Cherry Mushroom Sauce.

Served with *Chef's choice of Starch and Seasonal Vegetable.*

## BOXED LUNCHES

INCLUDES FRESH BAKED BROWNIE, WHOLE FRUIT, HOUSE PASTA SALAD, ASSORTED CONDIMENTS, BOTTLED WATER or SOFT DRINKS .

PRICES ARE BASED AT \$20 PER PERSON, A MINIMUM OF 20 GUESTS AND ONE HOUR OF SERVICE

### CHOICE OF 2 OF THE FOLLOWING:

**TURKEY WRAP** – Roasted Turkey, American Cheese, Lettuce, and Tomato.

*Served in a Spinach Wrap.*

**BLACK FOREST HAM** – Shaved Black Forest Ham, Swiss Cheese, Lettuce, and Tomato.

*Served on a Specialty Bun.*

**ROAST TURKEY** – Roasted Turkey, Avocado, Lettuce, Tomato, Onion, Cheddar Cheese, and Mayonnaise.

*Served on a Specialty Bun.*

**HAM & CHICKEN** – Shaved Black Forest Ham, Smoked Chicken, Cheddar Cheese, Lettuce, Tomato, Bacon, Avocado, Garlic Aioli.

*Served on a Specialty Bun.*

**ROAST BEEF** – Shaved Roast Beef, Red Onion, Tomato, Arugula, Cheddar Cheese, and Horseradish Sauce.

*Served on a Specialty Bun.*

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## BUFFETS

SERVED WITH FRESH ROLLS and WHIPPED BUTTER. SERVED WITH ICED TEA, LEMONADE and WATER.

PRICES ARE BASED PER PERSON, A MINIMUM OF 20 GUESTS AND ONE HOUR OF SERVICE. \$100.00 SURCHARGE ON BUFFETS UNDER 20 GUESTS.

### BACKYARD BARBECUE BUFFET - \$38

Mixed Greens Salad with Assorted Dressings. Grilled Hamburgers, Hot Dogs, Grilled Chicken Breast, Potato Salad, Fruit Salad, Kettle Chips, Assorted Toppings, Condiments, Cheeses and Buns.

*Served with House Baked Cookies and Brownies.*

### SOUTHERN BUFFET - \$40

Mixed Greens Salad with Assorted Dressings. Beef Brisket with Barbecue Sauce, Pulled Pork, Creole Shrimp, Mac n Cheese, Seasonal Vegetables, and Corn Bread.

*Served with Strawberry Short Cake.*

### HOT BOARD BUFFET - \$50

Classic Caesar Salad, Stuffed Chicken Breast, Herb Roasted Beef Sirloin with a Creamy Horseradish Sauce, Grilled Salmon topped with Fresh Dill and Smoked Choron Sauce, Steamed Rice and Fresh Seasonal Vegetables.

*Served with Assorted New York Style Cheesecakes.*

## PLATED MEALS

SERVED WITH FRESH ROLLS and WHIPPED BUTTER. CHOICE OF SOUP DU JOUR or SALAD and CHOICE OF DESSERT. SERVED WITH LEMONADE, ICE D TEA, and WATER.

PRICES ARE BASED PER PERSON, A MINIMUM OF 20 GUESTS AND ONE AND A HALF HOURS OF SERVICE.

## SALAD SELECTIONS

Mixed Greens Garden Salad **OR** Classic Caesar Salad

## ENTRÉE SELECTIONS *(Two selections, plus a vegetarian choice.)*

### VEGETABLE ROTINI - \$24

Rotini tossed with Zucchini, Mushrooms, Capers, Artichoke Hearts, Sun Dried Tomatoes in a Garlic Cream Sauce.

### CHICKEN MARSALA - \$25

Grilled Chicken Breast topped with a Marsala and Mushroom Sauce.

*Served with Garlic Mashed Potatoes and Roasted Asparagus.*

### HERB CRUSTED TILAPIA - \$25

Parmesan, Rice Pilaf, and Roasted Broccolini.

*Served with Rice Pilaf and Steamed Green Beans.*

### PORK TENDERLOIN - \$30

Herb Encrusted Pork Chop with a Mushroom Blend Reduction.

*Served with Rice Pilaf and Steamed Green Beans.*

### CHICKEN ROMA - \$30

Grilled Chicken Breast topped with Roma Tomatoes, Basil, Feta Cheese finished off with a Balsamic Drizzle.

*Served with Chef's choice of Starch and Seasonal Vegetable.*

### NEW YORK STRIP STEAK - \$40

Seasoned New York Strip with a Creamy Garlic Herb Butter sauce.

*Served with Garlic Mashed Potatoes and Roasted Asparagus.*

### SMOKED SALMON - \$30

Grilled Salmon topped with a Creamy Fresh Dill White Wine Sauce.

*Served with Rice Pilaf and Roasted Broccolini.*

### PRIME RIB - \$50

Prime Rib With a Seared Garlic Herb Crust.

*Served with Steamed Green Beans, Mashed Potatoes, and Au Jus.*

## DESSERT SELECTIONS *(Select up to two)*

Strawberry Short Cake, New York Cheesecake, Double Chocolate Cake, Salted Caramel Crunch Cake, Raspberry Sorbet (V, GF)

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# RECEPTION DISPLAYS

## SEASONAL VEGETABLE CRUDITE    SMALL SERVES (50) \$200    LARGE SERVES (100) \$400

Fresh Market Vegetables.

*Served with Buttermilk Herb Ranch and Chipotle Dip*

## CHEESE BOARD    SMALL SERVES (50) \$200    LARGE SERVES (100) \$400

Imported and Domestic Cheeses.

*Served with Gourmet Crackers and Artisan Breads*

## ANTIPASTO DISPLAY    SMALL SERVES (50) \$350    LARGE SERVES (100) \$650

Assorted Italian Meats and Cheeses, Olives, Pepperoncini, Marinated Artichoke Hearts.

*Served with Gourmet Crackers and Artisan Breads.*

## CHARCUTERIE DISPLAY    SMALL SERVES (50) \$400    LARGE SERVES (100) \$650

Imported Cheeses, Sliced Meats, Marinated Vegetables, Mixed Nuts, Dried and Fresh Fruit, and Assorted Spreads.

*Served with Gourmet Crackers and Artisan Breads*

## HUMMUS PLATTER    SMALL SERVES (50) \$300    LARGE SERVES (100) \$550

Chef's Choice of (2) Two Types of Hummus, Fresh Market Veggies.

*Served with Pita Bread, Assorted Crackers and Veggie Straws*

## PASTA BAR    SMALL SERVES (25) \$350    LARGE SERVES (50) \$700

Chef Selection of Two Pastas, Red Meat Sauce, Alfredo Sauce, Pesto, Olive Oil, Parmesan Cheese, Mushrooms, and Basil.

*Add Choice of Protein: Diced Grilled Chicken - \$2.00 Per Serving. Flank Steak - \$3 Per Serving*

## FIESTA BAR    SMALL SERVES (25) \$500    LARGE SERVES (50) \$1,000

Soft Shell Tortillas, Tortilla Chips, Seasoned Ground Beef, Shredded Chicken, Chipotle Beans, Spanish Rice, Shredded Lettuce, Diced Tomatoes, Onions, Shredded Cheese, House Made Salsa, Sour Cream, and Hot Sauce.

*Add Warm Queso and Guacamole - \$5.00 Per Serving*

# RECEPTION OPTIONS

## HORS D'OEUVRES

HORS D'OEUVRES ARE PRICED PER PIECE WITH A MINIMUM OF 20 PIECES PER ORDER.

### \$3.00 Per Piece

Tomato, Mozzarella, Basil Bruschetta on a Crostini  
Gourmet Deviled Eggs  
Grilled Veggie Skewers  
Sausage Stuffed Mushroom Caps  
Meatballs: BBQ, Swedish, or Sweet N Sour  
Roasted Hummus Bell Pepper  
Goat Cheese Crostini with Balsamic Drizzle

### \$4.00 Per Piece

Seafood Stuffed Mushroom Caps  
Mini Taco Bites  
Mini Cordon Bleu Bites  
Spinach and Artichoke Crostini

### \$5.00 Per Piece

Jumbo Shrimp Cocktail Shooter  
Chicken Satay  
Salmon Crab Cake  
Beef Kabobs

## BUILD AN HORS D'OEUVRES BAR

Choice of (5) Five for \$30.00 Per Person, Minimum of 20 Guests

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# CARVING STATIONS



PRICES BASED PER PERSON WITH A MINIMUM OF 25 GUESTS AND ONE AND ONE HOUR OF SERVICE.  
\$50 CHEF ATTENDANT FEE APPLIES TO ALL CARVING STATIONS.

## MAPLE CURED & APPLEWOOD SMOKED HAM - \$12

Baked Maple Cured Bone-In Chef Carved Spiral Ham with a Brown Sugar Glaze, and Fresh Baked Hawaiian Rolls.

## ROAST BEEF - \$16

Garlic Braised Slow Roast of Beef Hand Carved and Served with Mini Brioche Buns, Horseradish Cream Sauce, and Red Wine and Caramelized Onion Au Jus

## HERB AND GARLIC OVEN ROASTED TURKEY BREAST - \$16

Slow Roasted Turkey Breast with Mini Brioche Buns, and Mini Croissants.

## ROASTED LEG OF LAMB - \$22

Boneless Australian Leg of Lamb Seared and Roasted, Served with Mini Brioche Buns, Grilled Naan, Miso Aioli, and Mint Jelly

## PEPPER CRUSTED BEEF TENDERLOIN - \$23

Slow Roasted Pepper Crusted, Served with Mini Brioche Buns, Chipotle Mustard Demi, and Horseradish Cream Sauce

## PRIME RIB - \$23

Slow Roasted Prime Rib of Beef, Hand Carved and Served with Mini Brioche Buns, Horseradish Cream Sauce, and Red Wine and Caramelized Onion Au Jus

# DESSERTS

PRICES ARE BASED PER PERSON, A MINIMUM OF 20 GUESTS AND THIRTY MINUTES OF SERVICE.  
DESSERT STATIONS CAN BE ADDED TO LUNCH OPTIONS.

## DESSERT STATIONS

### COOKIE JAR - \$4

Assorted Oven Baked Cookies and Brownies.

### BAKERY DELIGHTS - \$4

Assorted Cakes and Seasonal Pies.

### SUNDAE BAR- \$8

Chocolate and Vanilla ice cream, Served with hot fudge, caramel, chopped nuts, cherries, and assorted candies  
*Add Sorbet - \$3 Per Person*

## PLATED DESSERTS

### LAYERED CAKES - \$5

Double Chocolate, Lava, Tiramisu, Strawberry Shortcake

### NEW YORK STYLE CHEESECAKE- \$6

Traditional Cheesecake served with Strawberry, Chocolate, Caramel, or Blueberry Topping.

### MOUSSE PARFAITS - \$5

### RASBERRY SORBET - \$5

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## CASH BAR PRICING

HOUSE LIQUOR BRANDS - \$8  
PREMIUM LIQUOR BRANDS - \$10  
DOMESTIC BOTTLED BEER - \$6  
IMPORTED BOTTLED BEER - \$7  
WINE - \$8 Glass | \$32 Bottle  
ASSORTED SOFT DRINKS - \$3

PREMIUM LOCAL WINES AVAILABLE - \$12 Glass | \$46 Bottle

## HOST BAR PRICING

HOUSE LIQUOR BRANDS - \$7  
PREMIUM LIQUOR BRANDS - \$9  
DOMESTIC BOTTLED BEER - \$5  
IMPORT BOTTLED BEER - \$6  
WINE - \$7 Glass | \$28 Bottle  
ASSORTED SOFT DRINKS - \$2

DOMESTIC KEG - \$300 EACH  
IMPORT KEG - MARKET PRICING

# PACKAGES & ENHANCEMENTS

PRICES BASED ON PER PERSON, FULL ATTENDEE COUNT AND 4 HOURS OF SERVICE

### DOMESTIC BEER, WINE AND SODA - \$30

*Each Additional Hour \$10.00 Per Person*

### HOUSE BRAND LIQUOR, DOMESTIC BEER, WINE AND SODA - \$40

*Each Additional Hour \$12.00 Per Person*

### PREMIUM BRAND LIQUOR, DOMESTIC AND IMPORT BEER, WINE AND SODA - \$50

*Each Additional Hour \$15.00 Per Person*

### BARTENDER FEE

\$100 Per Bartender, 1 (ONE) Bartender Per 100 Guests. 4-Hours of Service

### BAR SET-UP FEE

\$135.00 Per Bar

### BAR MINIMUM

\$500 Minimum, If Minimum is Met Bar Setup Fee Will be Waived

### SECURITY FEE, IF APPLICABLE

\$25 Per Hour

### HOUSE BRAND LIQUOR

Absolut Vodka, Tanqueray Gin, Cruzan Rum, Captain Morgan Spiced Rum, Canadian Club Whisky, Jim Beam Bourbon, Dewar's Scotch, Dekuyper Amaretto

### DOMESTIC BEER

Budweiser, Bud Light, Michelob Ultra, Coors Light, Miller Lite, Truly Seltzers

### WINE

Chardonnay, Moscato, Pinot Grigio, Cabernet, Merlot, Pinot Noir

### PREMIUM BRAND LIQUOR

Ketal One Vodka, Bombay Sapphire Gin, Bacardi Superior Rum, Crown Royal Whisky, Makers Mark Bourbon, Johnnie Walker Black Scotch, Disaronno Amaretto

### IMPORT BEER

Sam Adams Boston Lager, Corona, Heineken, Stella Artois, Blue Moon Belgian White

ALL GUESTS WILL BE CARDED. HOTEL RESERVES THE RIGHT TO REFUSE SERVICE TO ANY GUEST WE FEEL HAS HAD ENOUGH ALCOHOL, REGARDLESS OF THE TIME THE BAR HAS BEEN OPEN. HOTEL DOES NOT ALLOW GUESTS TO BRING IN LIQUOR FROM OUTSIDE OF THE HOTEL. VIOLATION OF THIS POLICY WILL RESULT IN THE REMOVAL OF THE GUEST(S) FROM THE HOTEL PROPERTY AND FEE OF \$1500.00 ADDED ONTO MASTER ACCOUNT.

# AUDIO VISUAL EQUIPMENT

### PROJECTION SCREEN - \$150

**PROJECTOR - \$185** Includes: Power strip, Extension cord and Equipment Table

**LCD PROJECTION PACKAGE - \$300** Includes: Projector, Projector screen or 65" TV Screen, Sound, Power Strip, Extension Cord and Equipment Table

**65" TV SCREEN - \$125 each** Includes: HDMI and Power Strip

**FLIPCHART OR DRY ERASE BOARD PACKAGE - \$65** Includes: One Flipchart Pad or One Dry Erase Board and Assorted Colored Markers.

*Each Additional Flipchart Pad is \$30 Each.*

### PODIUM - \$35

**POLYCOM TELEPHONE - \$75**

**AUDIO VISUAL CART - \$20**

**WIRELESS MICROPHONE AND SOUND - \$140**

**PROFESSIONAL AV PACKAGE - \$400.00** Includes: LCD PROJECTION PACKAGE, Wireless Microphone, and Podium

**POWER STRIP/EXTENSION CORDS - \$12 Each**

**CABLES/HDMIs/SPLITTERS/- \$25 Each**

**POWERED SPEAKER W/STAND - \$30 Each**

**STAGE or DANCE FLOOR RENTAL - \$600 starting** (Subject to Change Based on Rental Cost)

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# ALL DAY MEETING PACKAGES



PRICES ARE BASED PER PERSON ON A MINIMUM OF 15 GUESTS.

## MEETINGS SIMPLIFIED - \$30

*Includes*

Wireless Internet Access, Flip Chart or Dry Erase Board with Markers, Room Rental and All-Day Beverage Service. Additional services may be added.

## PROFESSIONAL MEETING PACKAGE - \$72

*Includes*

Wireless Internet Access, Projector, Projection Screen or 65" TV Screen, Sound, Power Strip, Extension Cord, Equipment Table, and Flip Chart or Dry Erase Board with Markers.

### **ALL-DAY BEVERAGE SERVICE**

Fresh Brewed Coffee, Selections of Herbal Teas, Iced Tea, Flavored Fruit Water, and Bottled Water.

*Add Assorted Soft Drinks on consumption - \$3 Per Person*

### **CONTINENTAL BREAKFAST**

Sliced Fresh Fruit, Yogurt Parfaits, Bagels with Cream Cheese, Fresh Baked Muffins, and Assorted Danishes.

### **LUNCH BUFFET**

*Select (1) One of the Below Buffets*

#### **Soup, Salad, & Sandwich Buffet:**

Build Your Own Sandwich Board with Turkey, Ham, Roast Beef, Cheddar, Swiss, and American cheese. Assorted Toppings and Condiments, House Pasta Salad, Fruit Salad, Kettle Chips, Soup du Jour and French Onion Dip.

*Choice of: Mixed Greens Garden Salad **OR** Classic Caesar Salad*

**OR**

#### **Fiesta Grande Buffet:**

Tortilla Chips, Corn and Flour Tortillas, Carne Asada, Shredded Chicken, Spanish Rice, Queso Cheese, Salsa, Refried Beans, Shredded Lettuce, Pico de Gallo, Sour Cream, Jalapenos, Diced Onions, and Shredded Cheese.

### **BREAKS**

*Select (2) Two of the Below Breaks*

#### **HEALTHY CHOICE**

Toasted Almonds, Carrots, Celery, Sugar Snap Peas, Hummus, and Ranch Dip.

#### **SWEET ENDINGS**

Assorted Oven Baked Cookies and Brownies.

#### **CRUNCH n MUNCH**

Fresh Popcorn, Mixed Nuts, Kettle Chips, Trail Mix, and Chocolate Candies.

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