



# Catering Menu

2026

 **Hilton**  
**Garden Inn**<sup>™</sup>  
Watertown/Thousand Islands



## WELCOME TO THE GARDEN

Dear Guest,

Special occasions, big meetings, celebrations—at Hilton Garden Inn we know how important they are and we know how to make them rewarding and memorable.

Our staff is dedicated to delivering best-in-class, bright and sunny service—from first hello to the next, as proud recipients of:

- **2024 & 2025 Hilton Garden Inn Award of Excellence**  
Recognizing top-performing hotels for outstanding guest service and overall excellence
- **2025 Restaurant Satisfaction Award**  
Awarding The Grille Watertown as the #1 Hilton Garden Inn restaurant in the U.S. and Canada for guest satisfaction
- **ONE-Conrad Achievement Award**  
Presented to the top 1% of Hilton hotels worldwide
- **Taste of the Town – Best National Restaurant**  
2018, 2019, 2022 & 2024
- **People's Choice Award – 1st Place**  
2024 Taste of the Town

Please take a moment to explore our catering menu. You'll find a variety of thoughtfully crafted options, all complemented by our knowledgeable and attentive team of hospitality professionals who are committed to creating a successful event for you and your guests.

If you have any questions, please do not hesitate to contact us.

Welcome to the brighter side of hospitality, and thank you for considering us as part of your special event.

Warm Regards,

The Hilton Garden Inn Events Team

Hilton Garden Inn Watertown/Thousand Islands  
1290 Arsenal St, Suite 8  
Watertown, NY 13601  
(315) 788-1234

## Breakfast Buffets

**CONTINENTAL**.....\$11 per person

(a minimum of 10 people please)  
Orange, apple, and cranberry juice  
Fresh seasonal sliced fruit  
Assorted mini muffins  
Assorted freshly baked pastries  
Fruit preserves and butter  
100% Arabica regular and decaffeinated coffee  
Assorted herbal teas

**BREAKFAST SANDWICH BUFFET**.....\$14 per person

(a minimum of 10 people please)  
Orange, apple, and cranberry juice  
Fresh seasonal sliced fruit  
Crispy home fries  
Assorted breakfast sandwiches  
100% Arabica regular and decaffeinated coffee  
Assorted herbal teas

**HOT CONTINENTAL**.....\$16 per person

(a minimum of 25 people please)  
Yogurt with assorted toppings  
Assorted mini muffins  
Fruit preserves and butter  
Scrambled eggs  
Breakfast potatoes  
Hardwood-smoked bacon  
Chilled orange juice and ice water  
Freshly brewed coffee and assorted hot teas

**ALL AMERICAN BREAKFAST**.....\$19 per person

(a minimum of 25 people please)  
Orange, apple, and cranberry juice  
Fresh seasonal sliced fruit  
Fruit preserves and butter  
Scrambled eggs  
Crispy home fries  
Hardwood-smoked bacon  
Premium country-style sausage patties  
Country-style French toast  
100% Arabica regular and decaffeinated coffee  
Assorted herbal teas

**BOTTOMLESS MIMOSAS**.....\$9 per person  
Featuring our house spumante sparkling wine. Non-alcoholic available upon request



## Served Breakfast

**SERVED BREAKFAST** .....\$19 per person

### CLASSIC AMERICAN BREAKFAST

Scrambled eggs, home fries, bacon and baked croissant, served with a side of fresh fruit

### LIGHTER SIDE

Fresh seasonal fruit and yogurt parfait and brown sugar & dried fruit topped oatmeal, served with a baked croissant

### COUNTRY-STYLE FRENCH TOAST

Three-slices, bacon, butter and syrup, served with a side of fresh fruit

ALL SERVED BREAKFAST ENTRÉES ACCOMPANIED BY:

Freshly brewed 100% Arabica coffee, herbal tea and choice of fruit juice

## Breakfast-to-go

**BREAKFAST BAGS** .....\$13 per person

Grab 'n go breakfast bags featuring a piece of fresh seasonal whole fruit, muffin, granola bar, bottle of water and a bottle of fruit juice

**BOXED BREAKFAST** .....\$15 per person

(a minimum of 10 people please)

Bottled orange or apple juice

Fresh seasonal whole fruit

Crispy home fries

Assorted breakfast sandwiches on English muffins

100% Arabica regular and decaffeinated coffee

Herbal tea selection



## Brunch Buffets

(a minimum of 25 people please)

**CHICKEN 'N' WAFFLES** .....\$27 per person

- Fresh fruit salad
- Southern broccoli salad
- Cheesy scrambled eggs
- Hardwood smoked bacon
- Country sausage
- Crispy home fries
- Fried chicken tenderloins
- Golden malted waffle station
- Sliced strawberries & whipped cream
- Assorted jams, syrup & butter
- Sweet Tea & assorted fruit juices
- Freshly brewed coffee, decaf & hot tea

**LE CAFE DE PARIS** .....\$25 per person

- Chef attended Omelette station
- Yogurt-berry parfaits
- Assorted fresh baked Pâtisserie
- French-fried cubed potatoes
- Hardwood smoked bacon
- Countryside pain perdu (French toast)
- Sliced strawberries & whipped cream
- Assorted fruit preserves, syrup & butter
- Freshly brewed coffee, decaf & hot tea
- Pink lemonade and assorted fruit juices

**SUNNY SIDE DELI BRUNCH** .....\$22 per person

- Fresh fruit salad
- Crispy home fries
- Classic scrambled eggs
- Fresh vegetable crudités with ranch dip
- Crisp Caesar salad with shaved Parmesan
- Sliced deli turkey and honey ham
- Sliced cheddar and Swiss cheeses
- Assorted split rolls & country bread
- Assorted condiments & spreads
- Freshly brewed coffee, decaf & hot tea
- Iced tea and pink lemonade

**COFFEE & COCOA (ADD ON)** .....\$9 per person

- 100% Arabica iced coffee
- Freshly brewed coffee, decaf & water
- Swiss Miss hot chocolate
- Assorted syrups, milk & flavored creamers
- Mini marshmallows
- Whipped cream & sprinkles

**ADD BAILEYS<sup>®</sup> OR KAHLÚA<sup>®</sup>** .....(market price)

**BUBBLY BAR (ADD ON)** .....\$9 per person

- Add bottomless mimosas to any brunch
- Featuring our house spumante sparkling wine  
(Non-alcoholic available upon request)
- Assorted fruit juices
- Citrus & berry garnishes

## Lunch Buffets

(a minimum of 25 people please)

**CLASSIC SANDWICH**.....\$21 per person

- Fresh garden salad with assorted dressings
- Garden vegetable Italian pasta salad
- Kosher dill pickle spears
- House-made potato chips
- Classic sandwich selection:
  - Honey ham and Swiss with lettuce and tomato
  - Turkey and cheddar with lettuce and tomato
  - Vegetarian available upon request

Assorted condiments

Iced tea, lemonade, soda or coffee

**DELI-STYLE** (Build Your Own).....\$22 per person

**CAFÉ BISTRO**.....\$25 per person

- Fresh garden salad with assorted dressings
- Fresh seasonal fruit salad
- Garden vegetable Italian pasta salad
- Homemade kettle chips
- Kosher dill pickle spears
- Homemade café soup (please choose one: tomato basil, broccoli cheddar, or chicken noodle)
- Handcrafted café sandwich and wrap selection:
  - Orchard Chicken Salad on a croissant
  - Ham Club Wrap on herb tortilla
  - Classic Cheese Melt (vegetarian)

Iced tea, lemonade, soda or coffee

**ITALIAN MARKET**.....\$25 per person

- Classic crisp Caesar salad with shaved Parmesan cheese
- Fresh baked garlic knots
- Fresh sautéed green beans
- Ricotta stuffed shells
- Chicken parmigiana
- Iced tea, lemonade, soda or coffee

**AMERICAN GRILLHOUSE**.....\$26 per person

- Fresh garden salad with assorted dressings
- Traditional macaroni salad
- Crispy French fries & onion rings
- Kosher dill pickle spears
- Char-grilled beef patties
- BBQ grilled chicken breasts
- Assorted toppings and condiments
- Iced tea, lemonade, soda or coffee

**LA CANTINA**.....\$28 per person

- Fresh garden salad with assorted dressings
- Traditional tortilla chips
- Southwest seasoned ground beef
- Asada-style chicken
- Spanish rice
- Mexican street corn & black bean relish
- Sautéed peppers & onions
- Guacamole, pickled onions & classic taco toppings
- Soft flour & crispy corn tortillas
- Iced tea, lemonade, soda or coffee

## Boxed Lunch

**LUNCH ON-THE-GO**.....\$19 per person

Grab 'n go boxed lunches featuring a piece of fresh seasonal whole fruit, bag of potato chips, choice of non-alcoholic bottled beverage and a fresh baked chocolate chip cookie

Sandwich choices include:

- White or whole wheat bread
- Turkey and cheddar
- Ham and Swiss
- Tomato Mozzarella

## Served Lunch

**PLATED LUNCH**.....\$25 per person

(a minimum of 25 people please, RSVP Required)

Fresh Garden Salad with our house dressing

Fresh baked rolls and butter

Chef's choice of seasonal vegetable

Buttery mashed potatoes

**ENTRÉE** (Choice of)

- Herb grilled chicken breast w/ lemon butter sauce
- New England haddock
- Pork Schnitzel
- Pesto Alfredo Tortellini

Freshly brewed 100% Arabica coffee, iced tea, lemonade or soda

**SERVED LUNCH**.....\$19 per person

(For groups of 24 and under)

### **GRILLED CHICKEN CAESAR SALAD**

Shaved Parmesan, herb croutons, romaine, Caesar dressing and seasoned grilled chicken

### **THOUSAND ISLANDS CHICKEN STACK**

Lightly-fried chicken, crispy bacon, Swiss cheese and Thousand Islands dressing on a griddled sesame seed bun. Served with fries

### **CLASSIC MOBLEY BURGER**

Our signature 100% chuck steak burger, lettuce, pickle, red onion, tomato and American cheese on a sesame seed bun. Served with a pickle spear & fries

### **HADDOCK SANDWICH**

Fried haddock fillet on a sesame seed bun. Served with fries, pickle, coleslaw and tartar sauce

### **MARGARITA FLATBREAD**

Roma tomatoes, basil, garlic pesto, grilled flatbread, mozzarella. Served with a Caesar side salad

Freshly brewed 100% Arabica coffee, iced tea, lemonade or soda



## Dinner Buffets

(A minimum of 25 people please)

**THE EXECUTIVE CUT**.....\$43 per person

- Classic Caesar salad with shaved Parmesan cheese
- Garlic whipped potatoes
- Tender broccolini (subject to availability)
- Parmesan-crusted chicken finished with a roasted red pepper cream sauce
- Grilled shrimp skewers served over rice pilaf
- Sliced Angus beef with a sherry mushroom demi-glace
- Fresh baked rolls and butter
- Iced tea, lemonade, soda, or coffee

**UPGRADE:** Steak Medallions with sherry mushroom demi-glace in place of sliced Angus beef – Market Price

**HOMETOWN HERITAGE**.....\$37 per person

- Fresh garden salad with assorted dressings
- Buttery mashed potatoes
- Fresh sautéed green beans and carrots
- Herb-marinated chicken finished with a roasted garlic cream sauce
- Sliced Angus beef with a sherry mushroom demi-glace
- Fresh baked rolls and butter
- Iced tea, lemonade, soda, or coffee

**SMOKEHOUSE GRILLE**.....\$32 per person

- Fresh homemade coleslaw
- Barbeque baked beans
- Buttered sweet corn
- Homestyle baked macaroni and cheese
- Northern New York salt potatoes
- Herb-roasted quarter chicken
- Sweet and tangy barbeque pulled pork
- Honey butter cornbread and fresh baked rustic rolls
- Iced tea, lemonade, soda, or coffee

**TOUR DE PARMA**.....\$29 per person

- Classic crisp Caesar salad with shaved Parmesan cheese
- Fresh baked garlic knots
- Fresh sautéed green beans
- Ricotta stuffed shells
- Homemade meatballs marinara
- Chicken parmigiana
- Iced tea, lemonade, soda or coffee



## Served Dinners

(A minimum of 25 guests required, select menus available for parties up to 24 guests)

**SUN-KISSED** .....\$35 per person

### FRESH GARDEN SALAD

Served with our house apple cider vinaigrette

### ENTRÉE (Choice of)

#### SHAVED ANGUS SIRLOIN

Slow-roasted and finished with a cabernet demi-glace

#### NEW ENGLAND HADDOCK

Flakey baked wild Atlantic Haddock fillet topped with buttery Ritz-cracker and parmesan crust.

#### TREVISIO STUFFED CHICKEN

Tender chicken, shaved Asiago, roasted red peppers and spinach finished with a pesto cream sauce

#### RICOTTA STUFFED SHELLS

Ricotta, mozzarella, parmesan and garlic, topped with marinara sauce and mozzarella cheese

#### ACCOMPANIMENTS:

Buttery mashed potatoes (except pastas)

Chef's choice of fresh seasonal vegetable (except pastas)

Freshly baked bread with butter

Bottomless non-alcoholic beverages

**GOLDEN HOUR** .....\$45 per person

### CLASSIC CAESAR SALAD

With house-made croutons and shaved parmesan

### ENTRÉE (Choice of)

#### NEW YORK STRIP

12 oz. grilled NY Strip steak topped with our signature herb butter

#### SIMPLY GRILLED SALMON

North Atlantic salmon charbroiled and basted in our house herb butter

#### MAPLEWOOD CHICKEN

Grilled chicken breast glazed with maple bourbon sauce, topped with applewood-smoked bacon and crispy onions

#### BROCCOLI TORTELLINI ALFREDO

Cheese tortellini tossed with broccoli florets and pesto cream sauce, finished with Parmesan cheese

#### ACCOMPANIMENTS:

Buttery mashed potatoes (except pastas)

Chef's choice of fresh seasonal vegetable (except pastas)

Freshly baked bread with butter

Bottomless non-alcoholic beverages

PLEASE  
REVIEW OUR  
DESSERT  
OPTIONS

## APPETIZER RECEPTION

**TWO-HOUR APPETIZER RECEPTION** ..... \$28 per person

**BOTTOMLESS NON-ALCOHOLIC FOUNTAIN BEVERAGES**

**FRESH BREWED 100% ARABICA AND DECAF COFFEE**

**SPECIALTY HERBAL TEA SELECTION**

**CHOICE OF THREE HOT & THREE COLD, REPLENISHED AS NEEDED FOR UP TO TWO HOURS**

### HOT SELECTIONS

**SPANAKOPITA**

**MINI QUICHE**

**MINI CHICKEN CORDON BLUES**

**THAI CHICKEN SATAY SKEWERS**

**CRAB RANGOONS**

**PORK POT STICKERS**

**VEGETABLE POT STICKERS**

### COLD SELECTIONS

**TUSCAN BRUSCHETTA**

**CHICKEN CAESAR BRUSCHETTA**

**VEGETABLE CRUDITÉ**

**FRESH FRUIT DISPLAY**

**DOMESTIC CHEESE & CRACKER DISPLAY**

**ASSORTED DELI PINWHEELS**

**BUFFALO CHICKEN PINWHEEL**

## Hot hors d'oeuvres

(Served in 50 piece trays, passed with our signature white-glove service or displayed upon request)

**SCALLOPS 'N BACON** (Gluten free) ..... \$150 per tray  
Fresh sea scallops wrapped in Applewood smoked bacon

**MEATBALLS** ..... \$115 per tray  
Choice of Swedish or Marinara

**MINI QUICHE** ..... \$95 per tray  
Assorted mini quiche frittatas featuring a classic buttery golden crust

**THAI CHICKEN SATAY** (Gluten free) ..... \$120 per tray  
Marinated chicken breast served with a tangy sweet chili dipping sauce

**SPANAKOPITA** (Vegetarian) ..... \$85 per tray  
Crispy layers of golden Phyllo stuffed with a filling of spinach and feta

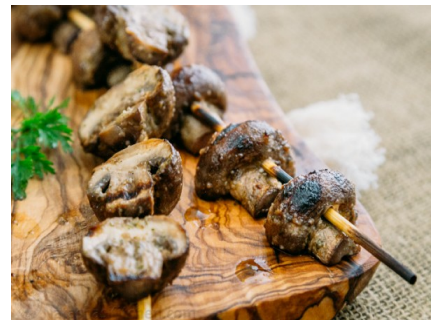
**PORK POTSTICKERS** ..... \$90 per tray  
Crispy wontons filled with pork, ginger, green onions & garlic. Served with sweet chili dipping sauce

**PORTOBELLO MUSHROOM SKEWERS** (Gluten free & Vegan) ..... \$80 per tray  
Balsamic marinated Portobello mushrooms skewers

**CRAB RANGOONS** ..... \$75 per tray  
Lightly fried wontons filled with cream cheese and crab. Served with sweet chili dipping sauce

**VEGETABLE POTSTICKERS** (Vegetarian) ..... \$80 per tray  
Crispy wontons filled with cabbage, carrot, onion, tofu and mushroom. Served with sweet chili dip

**BONELESS WINGS** ..... \$80 per tray  
Fried boneless wings tossed in Buffalo sauce and served with Blue cheese and celery



## Cold hors d'oeuvres

(Served in 50 piece trays, passed with our signature white-glove service or displayed upon request)

- SHRIMP COCKTAIL** ..... \$110 per tray  
Cooked and chilled shrimp served with a classic sweet 'n spicy cocktail sauce
- PINWHEELS** ..... \$75 per tray  
Herbed tortillas, shaved turkey or ham, lettuce, tomato and a Dijon cream cheese spread
- TUSCAN BRUSCHETTA** (Vegetarian) ..... \$65 per tray  
Sliced French baguette, diced tomato, red onion, pesto sauce and shaved Asiago cheese
- BUFFALO CHICKEN PINWHEELS** ..... \$80 per tray  
Herbed tortillas, shredded chicken, buffalo sauce, celery, blue cheese and cream cheese spread

## Creative Displays

- CHARCUTERIE DISPLAY** ..... \$9 per person  
(a minimum of 50 people please)  
Summer sausage, salami, pepperoni, sliced swiss cheese, cheddar cheese, gherkins, Dijon mustard, olives and crackers
- ANTIPASTO DISPLAY** ..... \$8 per person  
(a minimum of 50 people please)  
Salami, provolone, olives, marinated tomatoes and pepperoncini served on a bed of fresh mixed greens with Italian dressing
- HUMMUS PLATTER** (Vegetarian) ..... \$7 per person  
(a minimum of 50 people please)  
Roasted red pepper hummus served with grilled naan, pepperoncini and olives
- CHEESE AND CRACKER DISPLAY** (Vegetarian) ..... \$5 per person  
Domestic cheese and cracker display served with Dijon mustard dip
- FRESH FRUIT DISPLAY** (Vegetarian) ..... \$4 per person  
A creative display of fresh sliced fruit and berries served with yogurt dipping sauce
- VEGETABLE CRUDITÉ** (Vegetarian) ..... \$4 per person  
An array of fresh seasonal vegetables served with ranch style dip



## Carving Boards

**YOUR PERSONAL CARVER IS INCLUDED AT NO ADDITIONAL CHARGE**

- PRIME RIB ROAST** ..... Market Price  
Certified Angus prime rib served with au jus and horseradish cream
- SESAME RUBBED GRILLED FLANK STEAK** ..... \$9 per person  
Served with a Thai sweet chili sauce
- ROAST TURKEY BREAST** ..... \$7 per person  
Roasted turkey breast served with turkey gravy
- GLAZED HAM** ..... \$5 per person  
Cola baked ham served with honey mustard spread

### ACCOMPANIMENTS

Freshly Baked Rolls

## Cake Cutting

- CLASSIC CAKE CUTTING** ..... \$2 per person  
Served with whipped cream and sliced strawberries
- ICE CREAM CAKE CUTTING** ..... \$3 per person  
Served with vanilla ice cream

## Desserts

- ASSORTED FRESHLY BAKED COOKIES** ..... \$2 per person
- ASSORTED SEASONAL CUPCAKES** ..... \$3 per person
- SEASONAL FRESH FRUIT** ..... \$4 per person
- CLASSIC PIES** ..... \$7 per person  
Choose from Apple, Pecan, Pumpkin, or Lemon Meringue
- FROSTED CAKES** ..... \$7 per person  
Choose from Chocolate, Carrot, or Red Velvet
- NEW YORK CHEESECAKE** ..... \$7 per person
- STRAWBERRY SHORTCAKE** ..... \$7 per person
- CARAMEL APPLE PIE** ..... \$7 per person
- THE GRILLE TIRAMISU** ..... \$8 per person
- REESE'S PEANUT BUTTER PIE** ..... \$7 per person
- CHEF'S CHOICE DESSERT DISPLAY** ..... \$10 per person  
A curated assortment of seasonal desserts



## Coffee Breaks

**BRIGHTHEARTED BUNDLE**.....\$17 per person

**PRE-MEETING:**

- Assorted mini muffins
- Assorted freshly baked French pastries
- Fresh seasonal whole fruit
- Fresh brewed 100% Arabica and decaf coffee
- Specialty herbal tea selection
- Orange and apple juice

**MID-MORNING:**

- Refreshed coffee and tea

**MID-AFTERNOON:**

- Assorted freshly baked cookies
- Assorted bottled sodas
- Bottled water

**MID-MORNING REFRESH**.....\$12 per person

- Assorted Bite-sized muffins
- Assorted Freshly Baked French Pastries
- Assorted Mini Quiches
- Fresh Fruit Skewers
- Assorted Fruit Juices
- Assorted Mini Can Soft Drinks
- Coffee, Tea & Decaf

**FIT AND FUEL**.....\$12 per person

- Vegetable Crudité
- Assorted Whole Fruits
- Assorted Greek Yogurts
- Assorted Nutri-grain Bars
- Individual Bagged Trail Mix
- Assorted Mini Can Soft Drinks
- Coffee, Tea & Decaf
- Infused Water



## Coffee Breaks (cont'd)

**ENERGY BREAK** .....\$15 per person

- Assorted Domestic Cheese Cubes
- Assorted Rolled Meats
- Individual Bagged Almonds
- Veggie Sticks with Hummus
- Assorted Granola Bars
- Assorted Energy Drinks
- Coffee, Tea & Decaf
- Bottled Water

**SALTY & SWEET** .....\$12 per person

- Homemade Buttered Popcorn
- Warm Soft pretzels
- Homemade Kettle Chips
- Freshly Baked Cookies
- Assortment of Ice Cream Sandwiches
- Coffee, Tea & Decaf
- Bottled Water

**COOKIES 'N' COFFEE BREAK** .....\$9 per person

- Assorted individually wrapped freshly baked cookies  
*(Chocolate Chip, Double Chocolate Chip, Oatmeal Raisin, Sugar and/or Peanut Butter)*
- Fresh brewed 100% Arabica and decaf coffee
- Specialty herbal tea selection
- Assorted bottled sodas
- Bottled water

## A La Carte

**GRANOLA OR POWER BARS** .....\$15 per dozen

**ASSORTED CANDY BARS** .....\$17 per dozen

**ASSORTED COOKIES** .....\$9 per dozen

**FRESHLY BREWED 100% ARABICA COFFEE** .....\$35 per gallon

**DECAFFEINATED COFFEE** .....\$35 per gallon

**HOT WATER WITH SPECIALTY HERBAL TEA SELECTION** .....\$35 per gallon

**FOUNTAIN SODA** .....\$4 per person

**FRUIT JUICE** (orange, apple and cranberry).....\$14 per carafe

**MILK**.....\$2 per item

**RED BULL** .....\$4 per item

**ICED TEA AND LEMONADE** .....\$3 per person

**BOTTLED BEVERAGES** (soda and water) .....\$4 per person

## Open Bar Service

	<b>1 HOUR</b> PER PERSON	<b>2 HOURS</b> PER PERSON	<b>3 HOURS</b> PER PERSON
<b>BEER, WINE &amp; SODA</b> .....	\$10	\$15	\$19
A curated selection of domestic beer, house wine and fountain soda			
<b>FULL BAR CALL BRANDS</b> .....	\$15	\$19	\$25
A curated selection of call branded liquor, domestic beer, house wine & fountain beverages			
<b>FULL BAR TOP-SHELF</b> .....	\$18	\$23	\$29
A curated selection of top-shelf, premium, and call branded liquor; import, and domestic beer; premium, and house wine; plus, fountain beverages			

## Champagne Toast

<b>HOUSE SPARKLING</b> .....	\$4 per person
Featuring our house Spumante sparkling wine	
<b>ASTI SPUMANTE</b> .....	\$6 per person
<b>NON-ALCOHOLIC</b> .....	\$4 per person

## Cash Bar

<b>TOP-SHELF COCKTAILS</b> .....	\$9 each	<b>DOMESTIC BEERS</b> .....	\$5 each
<b>PREMIUM COCKTAILS</b> .....	\$8 each	<b>PREMIUM WINES</b> .....	\$8 each
<b>CALL COCKTAILS</b> .....	\$7 each	<b>HOUSE WINES</b> .....	\$6 each
<b>IMPORTED BEER</b> .....	\$7 each	<b>FOUNTAIN SODAS</b> .....	\$3 each

## Miscellaneous

Additional \$50 per bartender for all bar services, 1 bartender required per 50 attendees  
 'Shots' will NOT be served from the bar at any function | We ID, Proof of Age Required

## Illuminations

Add that "WOW" factor to your event with our illuminations up-lighting package.

**UPLIGHTING PACKAGE**..... \$210 per package

Featuring up to 14 LED up-lights, scaled to your event and placed strategically around the ballroom for a dramatic effect. Multiple color choices are available.



## Additional Services

From the first place setting to the final details, we're here to help make your event effortless and enjoyable.

### CUSTOM MENUS

Looking for something unique? Our culinary team would be happy to create a customized menu tailored to your event.

### LINENS & NAPKINS

Fresh white table linens are included with your event. Complete your tablescape with your choice of White, Blush Pink, Caribbean Blue, Burgundy, Forest Green, Navy, or Chocolate Brown napkins at no additional charge. Specialty overlays, runners, and additional colors may be available upon request.

### CHAIR COVERS & SASHES

Add an elegant finishing touch with chair covers and sashes, available beginning at \$4 per chair.

### CENTERPIECES & DÉCOR

A selection of complimentary décor options, including LED candle arrangements and seasonal centerpieces, may be available to enhance your event. Availability may vary.

### CORPORATE MEETINGS

Our meeting spaces come prepared with Hilton Garden Inn pens and notepads, ice water service, and table mints, helping your attendees stay comfortable and focused throughout the day.

### AUDIO VISUAL

From presentations to celebrations, our high-definition audio/visual equipment, premium Wi-Fi, and in-house technical support help ensure everything runs smoothly.

### ROOM RENTAL & SET UP

Many food and beverage packages qualify for discounted room rental and setup fees. Your sales manager will be happy to help determine the best options for your event.

