

Breakfast Menus



Welcome!

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

Please take a moment to look over our catering menu. You'll find a variety of choices to choose from, whether it's a plated meal or buffet, reception or family style, each is complemented by our knowledgeable and attentive staff. We are professionals who are committed to creating a successful event for you and your guests.

If I may be of assistance, please do not hesitate to contact me. Thanks for making us a part of your plans and welcome to the Hilton Garden Inn Suffolk Riverfront!

Brian Williams
General Manager



Breakfast Buffets



Traditional Continental **\$10.00** per person

Assorted Fresh Chilled Juices
Variety of Danishes & Muffins
Sliced Fresh Seasonal Fruit Display

Continental Deluxe **\$14.00** per person

Assorted Fresh Chilled Juices
Variety of Danishes & Muffins
Assorted Bagels
Cream Cheese, Fruit Preserves and Butter
Sliced Fresh Seasonal Fruit Display
Basket of Whole Fruit

Healthy Choice **\$15.00** per person

Assorted Fresh Chilled Juices
Assorted Kashi Bars
Low Fat Yogurt and Granola Parfaits
Assorted Bagels with Low Fat Cream Cheese
Skim and Soy Milk

All The Way **\$16.00** per person

Assorted Fresh Chilled Juices
Assorted Breakfast Bars
Assorted Coffee Cakes, Bagels and Muffins
Sliced Fresh Seasonal Fruit Display
Grilled Salmon Display with Eggs, Red Onions and Capers

All Buffets served with Fresh Brewed Regular and Decaffeinated Coffee and Assorted Hot Teas.

A 20% service charge and 12.5% state sales tax will be added to all food and beverage arrangements.

Breakfast Buffets & Brunch

Minimum of 25 Guests for Buffets

\$125 Buffet Fee for parties with less than 25 guests.



All Buffets Served with Freshly Brewed Coffees
and Herbal Teas

Heavenly Beginnings

\$18.00 per person

Assorted Fresh Chilled Juices
Sliced Fresh Seasonal Fruit Display
Assorted Yogurts
Scrambled Eggs
Cheese Grits
Baked Sugar Cured Ham & Hickory Smoked Bacon
Hash Brown Potatoes
Assorted Muffins and Breakfast Breads

Virginia Sunrise

\$16.00 per person

Assorted Fresh Chilled Juices
Western Style Scrambled Eggs
Virginia Cured Bacon & Sausage Links
Home Fried Potatoes
Country Spiced Apples
Apple, Peach or Blueberry Filled Pancakes with Hot Maple Syrup
Freshly Baked Biscuits
Assorted Muffins & Breakfast Breads

Hampton Roads Brunch

\$30.00 per person

Assorted Fresh Chilled Juices
Sliced Fresh Seasonal Fruit Display
Scrambled Eggs
Cheese Grits
Hickory Smoked Bacon & Sausage
Roasted Potatoes
Garden Salad Bar
Seasonal Vegetable Medley
Chicken Piccata
Carved Roast Beef served with Au Jus & Creamy Horseradish Sauce
Selection of Assorted Muffins & Breakfast Breads
Dessert Bars & Hand Piped Mousse Cups

A 20% service charge and 12.5% state sales tax will be added to all food and beverage arrangements.

Breakfast Enhancements

Breakfast Sandwiches with Scrambled Eggs **\$4.00** per person

Choice of Tortilla Wrap, Biscuit or Croissant

Choice of Cheese, Bacon, Sausage or Virginia Ham

Oatmeal served with Raisin and Brown Sugar or Southern Style Grits **\$3.00** per person

Dry Cereals **\$3.50** per person

With Whole Milk, Soy Milk, or Skim Milk

Add Sliced Bananas or Strawberries **\$1.00** per person

Buffet Add-On Stations **\$5.00** additional per person

Omelet Station

Chef Attendant to Prepare Eggs "Your Way" with your choice of: Sausage, Ham, Bacon, Pepper, Onion, Tomato, Mushroom, American, Cheddar, or Swiss

Belgian Waffle Station

Maple Syrup and Assorted Toppings

Breakfast and Brunch Eye-Opener Bar

Tall Bloody Mary's, Fuzzy Navels or Mimosa Cocktails

***\$75.00 Attendant Fee Required for all Stations.**



A 20% service charge and 12.5% state sales tax will be added to all food and beverage arrangements.

Plated Breakfast

Sunrise **\$12.00** per person

Fluffy Scrambled Eggs with Breakfast Potatoes and Choice of Sausage or Hickory Smoked Bacon

Eye Opener **\$13.00** per person

Ham and Cheddar Cheese Omelet with Breakfast Potatoes

Cinnamon Swirl French Toast **\$14.00** per person

Grand Marnier French Toast with Maple Syrup, Sautéed Apples and your choice of Sugar Cured Ham, Sausage Links or Hickory Smoked Bacon

Served with Chilled Orange Juice, Fresh Brewed Coffee, Decaffeinated Coffee, Assorted Hot Teas & a Basket of Assorted Warm Breakfast Breads



A 20% service charge and 12.5% state sales tax will be added to all food and beverage arrangements.

All Day Break Packages

All Day Break Packages include 3 breaks throughout the entire day. Break times can be customized to begin at anytime of the day, and will last for 30 minutes each.



Coffee Service

\$14.00 per person

Freshly Brewed Regular and Decaffeinated Coffee and Assortment of Hot Teas

Beverage Service

\$18.00 per person

Freshly Brewed Regular and Decaffeinated Coffee, Assortment of Hot Teas, Assorted Soft Drinks and Bottled Water

Daybreak

Freshly Brewed Regular and Decaffeinated Coffee
Assorted Hot Teas
Fresh Danishes, Muffins, Bagels and Croissants
Cream Cheese, Fruit Preserves and Butter
Assorted Yogurt Cups

Mid-Morning Boost

Freshly Brewed Regular and Decaffeinated Coffee
Assorted Hot Teas
Assorted Soft Drinks and Bottled Water
Fruit Bowl with Apples, Oranges and Bananas
Assorted Kashi Granola Bars

Afternoon Pick-Up

Freshly Brewed Regular and Decaffeinated Coffee
Assorted Hot Teas
Assorted Soft Drinks and Bottled Water
Warm Jumbo Pretzels with Spicy Mustard
Fresh Popped Popcorn
Assorted Packages of Chips and Candy

\$27.00 per person for all three

A 20% service charge and 12.5% state sales tax will be added to all food and beverage arrangements.

Refreshment Breaks

Break times can be customized to begin at anytime of the day, and will last for one hour.



Coffee Service

\$6.00 per person

Freshly Brewed Regular and Decaffeinated Coffee and Assortment of Hot Teas

Beverage Service

\$8.00 per person

Freshly Brewed Regular and Decaffeinated Coffee and Assortment of Hot Teas

Assorted Soft Drinks and Bottled Water

The Office

\$10.00 per person

Freshly Brewed Regular and Decaffeinated Coffee and Assortment of Hot Teas

Assorted Soft Drinks and Bottled Water

Assorted Cake Donuts

Fruit Bowl with Apples, Oranges and Bananas



Harbor Park

\$12.00 per person

Assorted Soft Drinks, Bottled Water and Lemonade

Warm Jumbo Pretzels with Spicy Mustard

Buttered Popcorn

Miniature Corn Dogs

Assorted Packages of Chips and Candy Bars

Healthy Boost

\$11.00 per person

Bottled Water, Iced Tea, Assorted Hot Teas, and Assorted Fruit Juices

Fruit Bowl with Apples, Oranges and Bananas

Assorted Kashi Granola Bars, Fruit Bars and Nut Trail Mix

Assorted Yogurt Cups

A 20% service charge and 12.5% state sales tax will be added to all food and beverage arrangements.

Refreshment Breaks

Break times can be customized to begin at anytime of the day, and will last for one hour.

Sweet Retreat

\$11.00 per person

Freshly Brewed Regular and Decaffeinated Coffee and Assortment of Hot Teas
Assorted Soft Drinks and Bottled Water
Fresh Baked Assorted Cookies
Fudge Walnut Brownies
Fruit Bowl with Apples, Oranges and Bananas



The Concierge

\$12.00 per person

Freshly Brewed Regular and Decaffeinated Coffee and Assortment of Hot Teas
Assorted Soft Drinks and Bottled Water
Assorted Bagels with Cream Cheese, Fruit Preserves and Butter
Fresh Red Grapefruit Halves
Cottage Cheese
Seedless Grape Clusters



The Light Side

\$12.00 per person

Bottled Water, Iced Tea and Assortment of Hot Teas
Assorted Chilled Fruit Juices
Vegetables with Dipping Yogurt
Assorted Kashi Granola Bars
Sliced Seasonal Fruit Platter

A 20% service charge and 12.5% state sales tax will be added to all food and beverage arrangements.

A La Carte

Assorted Bakery Breads

\$18.00 per dozen

Croissants

\$22.00 per dozen

Bagels & Cream Cheese

\$30.00 per dozen

Cinnamon Rolls

\$24.00 per dozen

Assorted Danishes

\$20.00 per dozen

Assorted Muffins

\$20.00 per dozen

Brownies

\$20.00 per dozen

Cookies

\$18.00 per dozen

Tortilla Chips

\$8.00 per bowl (Serves 10)

Hot Pretzels

\$26.00 per dozen

Fruit Yogurt

\$1.50 each

Popcorn

\$10.00 per bowl (Serves 10)

Party Mix

\$15.00 per bowl (Serves 10)

Mixed Nuts

\$24.00 per 5lbs. (Serves 50)

Potato Chips

\$8.00 per bowl

Whole Fruit

\$1.00 each

Sliced Fruit

\$4.25 per person

Vegetables & Dip

\$3.50 per person

Granola Bars

\$1.75 each

Chili Con Queso & Chips

\$40.00 per order (Serves 20)

Salsa & Chips

\$20.00 per order (Serves 20)

French Onion Dip & Chips

\$18.00 per order (Serves 20)

Dry Pretzels

\$10.00 per bowl (Serves 10)

Beverages

Freshly Brewed Coffee

\$28.00 per gallon

Lemonade

\$22.00 per gallon

Tropical Fruit Punch

\$20.00 per gallon

Champagne Punch

\$36.00 per gallon

Assorted Hot Teas

\$22.00 per gallon

Fruit Juice

\$18.00 per carafe

Whole, 2%, or Skim Milk

\$1.95 each

Iced Tea

\$22.00 per gallon

Bottled Water

\$1.75 each

Soft Drinks

\$2.00 each

A 20% service charge and 12.5% state sales tax will be added to all food and beverage arrangements.

General Information

Food & Beverage

All food and beverages served in the banquet rooms must be provided by the hotel and cannot leave the banquet room/prefunction area. Any exceptions (i.e. wedding cake) must have the prior written approval by our Catering Representative. Event timelines are critical to the freshness and quality of your food selection. Changes to food service timeline on the day of your event must be given a minimum of one hour in advance or timeline cannot be changed.

Guarantees

In order to ensure the success of your event, we require your guarantee of attendance three business days prior to your event. Your expected attendance will be considered your final guarantee if the guarantee is not received by the Catering office by noon three days prior to your event. Your actual bill will reflect the greater of actual meals served or the guarantee. All functions are held to a minimum of food and beverage purchases.

Tax and Service Charge

All food and beverage is subject to 12.5% Sales Tax and a 20% Service Charge. The Commonwealth of Virginia law states fixed service charge is subject to sales tax. Meeting room rental and miscellaneous charges are subject to 6% Sales Tax. All overnight guest rooms are subject to State, Local and Hotel Tax totaling 14%.

Menu Selection

Your complete menu selection must be given to your Catering Representative thirty days prior to your event.

Meeting Room

Access to meeting room is guaranteed only during contracted times. Please note that other events may be going on at the same time, prior to, or directly following your event. All equipment and decorations must be removed from the property immediately following the event.

Deposit and Payment

All menu items reflect a price before service charge and taxes. In order to hold your event on a definite basis, a non refundable deposit will be required along with a signed contract. Failure to meet contract deadlines may result in forfeiture of meeting room space. Payment may be made by cashier's check, money order, cash or credit card. Final payment is due three business days prior to the scheduled event.

