

Dinner 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



Plated Dinner Selections

Dinner Includes Freshly Baked Rolls with Butter & Chefs Choice of Dessert.

Served with Freshly Brewed Regular and Decaffeinated Coffee, Assorted Hot Teas and Iced Tea.

Choice of One Salad:

- Mixed Seasonal Greens with Choice of Two Dressings
- Caesar Salad with Parmesan, Croutons and Tomatoes
- Steakhouse Baby Iceberg Wedge with Creamy Bleu Cheese Dressing
- Caprese Salad with Balsamic Vinaigrette
- Spinach Salad with Honey Lemon Vinaigrette

Chesapeake Crab Cakes \$34.00 per person
Served with Remoulade Sauce

Salmon Topped with Crabmeat \$35.00 per person
Finished with Lemon Caper Sauce

Chicken Marsala \$27.00 per person
With Mushroom Cream Sauce

Chicken Oscar \$30.00 per person
Asparagus, Crabmeat and Hollandaise Sauce

Chicken Picatta \$25.00 per person
With Lemon Caper Butter Sauce

Smithfield Chicken \$28.00 per person
With Boursin Cream Sauce and Shaved Smithfield Ham

Grilled Salmon \$32.00 per person
With Boursin Cheese Cream Sauce

Crab & Spinach Stuffed Flounder \$35.00 per person
With Lemon Butter Sauce

8 oz. New York Strip \$32.00 per person
With Green Peppercorn Sauce

Grilled 4 oz. Tournedos Filet \$36.00 per person
With Wild Mushroom Ragout and Red Wine Demi

Served with Your Choice of One Starch and One Vegetable:

Rice Pilaf, Garlic Mashed Potatoes, Roasted Red Potatoes
Seasonal Vegetable Medley, Green Beans Almondine, Honey Glazed Carrots, Sugar Snap Peas



A 21% service charge and 12.5% state sales tax will be added to all food and beverage arrangements.

Plated Duo Entrees

Dinner Includes Freshly Baked Rolls with Butter & Chefs Choice of Dessert.

Served with Freshly Brewed Regular and Decaffeinated Coffee, Assorted Hot Teas and Iced Tea.



Choice of One Salad:

Mixed Seasonal Greens with Choice of Two Dressings

Caesar Salad with Parmesan, Croutons and Tomatoes

Steakhouse Baby Iceberg Wedge with Creamy Bleu Cheese Dressing

Caprese Salad with Balsamic Vinaigrette

Spinach Salad with Honey Lemon Vinaigrette

Grilled Romaine Heart with Pear Gorgonzola Dressing

Grilled Chicken & Shrimp

\$34.00 per person

With Roasted Red Bell Pepper Sauce

Petite Filet Mignon & Chicken

\$40.00 per person

With Mushroom Cream Sauce

Petite Filet Mignon & Grilled Shrimp

\$43.00 per person

With Roasted Red Pepper Sauce

Petite Filet Mignon & Chesapeake Crab Cake

\$45.00 per person

With Remoulade Sauce



Served with Your Choice of One Starch and One Vegetable:

Rice Pilaf, Garlic Mashed Potatoes, Roasted Red Potatoes
Seasonal Vegetable Medley, Green Beans Almondine, Honey Glazed
Carrots, Sugar Snap Peas

A 21% service charge and 12.5% state sales tax will be added to all food and beverage arrangements.

The Southern Style Buffet

Served with Fresh Brewed Regular
and Decaffeinated Coffee, Assorted Hot Teas and Iced Tea.

Minimum of 50 Guests for Buffets

\$125 Buffet Fee for parties with less than 50 guests.

Choice of Two Salads:

Garden Green Salad

Served with Ranch and Italian Dressing

Coleslaw

Potato Salad

Pasta Salad

Macaroni Salad

Entrees:

Orange Glazed Barbeque Ribs

Thinly Sliced Herb Roasted Beef

Buttermilk Fried Chicken

Barbecue Baked Chicken

Choice of Two Sides:

Fresh Green Beans

Baked Macaroni & Cheese

Mashed Potatoes and Gravy

Southern Style Collard Greens

Buttered Corn

Honey Glazed Carrots

Served with Honey Baked Cornbread and
Southern Biscuits



Choice of Two Dessert:

Fruit Cobbler

Chocolate Cake

Banana Puddings

Two Entrée: \$30.00 per person

Three Entrée: \$35.00 per person

A 21% service charge and 12.5% state sales tax will be added to all food and beverage arrangements.

Custom Dinner Buffet

Served with Assortment of Artisan Rolls, Fresh Brewed Regular and Decaffeinated Coffee, Assorted Hot Teas and Iced Tea.

Minimum of 50 Guests for Buffets

\$125 Buffet Fee for parties with less than 50 guests.

Salads (Select Two):

- Home-style Potato Salad
- Caesar Salad
- Baby Fresh Greens with Ranch & Balsamic Vinaigrette
- Caprese Salad
- Steakhouse Wedge with Blue Cheese Crumbs
- Greek Salad

Sides (Select Two):

- Roasted Baby Red Potatoes with Rosemary & Garlic
- Gouda Macaroni & Cheese
- Roasted Garlic Mashed Potatoes
- Wild Rice Pilaf
- Smashed Sweet Potatoes
- Sugar Snap Peas Honey Glazed Carrots
- Green Beans Almondine
- Fresh Vegetable Medley



Entrees (Select Two or Three):

- Lemon Lime Chicken Picatta
- Sliced London Broil with Wild Mushroom Demi-glace
- Fresh Herb Crusted Salmon with Lemon Butter Sauce
- Roasted Sirloin with Au Jus
- Tri Color Tortellini with Garlic Cream Sauce
- Chicken Roulade with Pesto Cream Sauce
- Boursin Chicken with Boursin Cream Sauce
- Eggplant Parmesan with Creamy Vodka Marinara Sauce, Spinach & Cheese Blend
- Roasted Pork Loin with Braised Granny Smith Apples
- Chicken Marsala

Desserts (Select Two):

- Chocolate Cake
- Assorted Mousse Cups
- Strawberry Shortcake
- Brownie Bites with Whipped Cream
- Apple Pie



Two Entrees: \$34.00 per person
Three Entrees: \$38.00 per person

A 21% service charge and 12.5% state sales tax will be added to all food and beverage arrangements.

Colonial Feast Dinner Buffet

Served with Assortment of Artisan Rolls, Fresh Brewed Regular and Decaffeinated Coffee, Assorted Hot Teas and Iced Tea.

Minimum of 50 Guests for Buffets
\$125 Buffet Fee for parties with less than 50 guests.

Soup (Select One):

Corn Chowder
Chicken Noodle Soup
Beef Vegetable
Cream of Potato

Sides (Select Two):

Creamy Yukon Gold Mashed Potatoes
Roasted Garlic Redskin Potatoes
Herb Seasoned New Potatoes

Entrees:

Southern Fried Chicken

Traditional Southern Style Breaded Chicken with Herbs and Spices

Oven Braised Chicken

Seasoned with Fresh Herbs and Braised with Onions in Chicken Stock

Pan Fried Flounder

Local Catch Breaded and Fried with Tartar Sauce on the Side

Shredded Pork Barbeque

Smithfield Pork Braised with Carolina Style Spicy Sauce and Coleslaw on the side

Roasted Pork Loin

Boneless Pork Roast, Sliced and Topped with Pepper Gravy

Entrées Include:

Garden Salad
Fresh Steamed Vegetables Medley
Corn Muffins and Buttermilk Biscuits
Banana Pudding and Fruit Cobbler

Two Entrees: \$28.00 per person

Three Entrees: \$31.00 per person



A 21% service charge and 12.5% state sales tax will be added to all food and beverage arrangements.



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Bar Options

Call Brand Selections

- Pinnacle Vodka
- Beefeater Gin
- Bacardi Rum
- J&B Scotch
- Jim Beam
- Canadian Club
- Suaza Gold Tequila
- Budweiser
- Bud Light
- Coors Light
- Michelob Ultra
- Miller Lite
- Corona
- Heineken

Premium Brand Selections

- Absolut Vodka
- Tanqueray Gin
- Captain Morgan Rum
- Bacardi Rum
- Dewar's Scotch
- Jack Daniel's
- Jim Beam
- Crown Royal Whiskey
- Suaza Gold Tequila
- Amaretto Disaronno
- Bailey's Irish Cream
- Kahlua
- Hennessy
- Budweiser
- Bud Light
- Coors Light
- Michelob Ultra
- Miller Lite
- Corona
- Heineken

Call Brand Host Bar

- Mixed Drinks: \$6.00
- Wine: \$5.50
- Domestic Beer: \$4.50
- Imported Beer: \$5.00
- Soft Drinks: \$2.00

Call Brand Cash Bar

- Mixed Drinks: \$6.50
- Wine: \$5.75
- Domestic Beer: \$5.00
- Imported Beer: \$5.75
- Soft Drinks: \$2.25

Call Brand Per Hour Host Bar

- \$16.00++ Per Person for 1 Hour
- \$18.00++ Per Person for 2 Hours
- \$22.00++ Per Person for 3 Hours
- \$26.00++ Per Person for 4 Hours



Premium Brand Host Bar

- Mixed Drinks: \$6.50
- Cordials: \$7.25
- Wine: \$5.50
- Domestic Beer: \$4.50
- Imported Beer: \$5.00
- Soft Drinks: \$2.00

Premium Brand Cash Bar

- Mixed Drinks: \$7.00
- Cordials: \$8.00
- Wine: \$5.75
- Domestic Beer: \$5.00
- Imported Beer: \$5.75
- Soft Drinks: \$2.25

Premium Brand Per Hour Host Bar

- \$18.50++ Per Person for 1 Hour
- \$20.50++ Per Person for 2 Hours
- \$23.75++ Per Person for 3 Hours
- \$27.00++ Per Person for 4 Hours



Cash Bars and Hosted Bars are served for up to 4 Hours.

Cash Bar Prices include State Sales Tax & Service Charge.

Cash Bars must meet a minimum of \$250.

Hosted Bar Prices do not include Service Charge & State Sales Tax.

A 21% 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.

