

Hilton Garden Inn Suffolk Riverfront

2021

WEDDING
PACKAGES



100 East Constance Road

Suffolk, Virginia 23434

757.925.1300

www.suffolk.gardeninn.com

www.suffolkconferencecenter.com

WEDDING PACKAGES INCLUDE

At the Hilton Garden Inn Riverfront & Conference Center, we know how special your wedding day is. Our expertise and vision go beyond flowers and food alone. We offer numerous packages to help make your dream wedding a reality.

The Per Person Price Listed in Each Wedding Package Includes the Following:

Dance Floor Sized Appropriately for Reception

Choice of Reception Tables: Rounds or Family Style Seating

White Table Linens and Napkins, Flatware and Glasses

Banquet Chairs

Cake Table, Head Table, Gift Table, Escort Card Table

Sparkling Cider Toast for All Guests at Reception

Preferred Guest Room Rates for your Wedding Guests

Complimentary Overnight Accommodations for the Bride and Groom

Chocolate Covered Strawberries & Champagne Delivered to Bride & Groom Room





SILVER PLATED PACKAGE

Social Hour

Butler Passed Seasonal Fruit and Cheese with Garlic Naan
Butler Passed White Grape Fizz Flutes

Choice of Two Items

Butler Passed Cajun Shrimp Crostini
Butler Passed Parmesan Encrusted Artichoke Hearts
Butler Passed Hawaiian Chicken Kabobs
Butler Passed Pepper Jelly glazed Chicken Skewers
Butler Passed Spicy Tabasco Straws with Sweet Chili Mayo

Choice of One Salad

Caesar Salad
Garden Salad
Spinach Salad

Choice of One Entrée

Stuffed Chicken Marsala
with Sweet Mushroom Demi

Chicken Piccata
with Lemon Caper Sauce

Chicken Madeira
Madeira Wine Sauce & Melted Cheese

Honey Bourbon Glaze Salmon
with Roasted Garlic Drizzle

Pan Seared Center Cut Pork Chops
with Beurre Rouge Sauce

Roasted Striploin
with Whiskey Peppercorn Demi

Chef's Choice of Starch and Vegetable
Served with Dinner Rolls
Coffee, Sweet or Unsweetened Iced Tea, and Water

\$39.00 Per Person ++ (\$52.56 Inclusive Per Person)

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

GOLD PLATED PACKAGE

Social Hour

Butler Passed Domestic Sliced Cheese with Garlic Chili Naan
Butler Passed Chocolate Dipped Strawberries
Butler Passed Fresh Fruit Kabobs
Butler Passed White Grape Fizz Flutes

Choice of Two Items

Butler Passed Applewood Bacon Wrapped Scallops with Bistro Sauce
Butler Passed Petite Cheddar Biscuit with Smoked BBQ Chicken
Butler Passed Butter Pecan Shrimp with Apple Jam
Butler Passed Bronzed Crab Cakes with Red Pepper Aioli
Butler Passed Chipotle Chicken Skewers
Butler Passed Cranberry and Brie Crostini
Butler Passed Black Bean Empanada with Cilantro Cream

Choice of One Salad

Caesar Salad
Garden Salad
Classic Wedge Salad
Spinach Salad

Choice of One Entrée

Lemon Herb-Brined Frenched Chicken Breast
with Pan Gravy

Artichoke Florentine Salmon
with Beurre Blanc

Peppercorn Garlic New York Strip
with Cabernet Sauce

Jack Daniels Pork Ribeye
with Onion Frizzle

Chef's Choice of Starch and Vegetable
Served with Dinner Rolls
Coffee, Sweet or Unsweetened Iced Tea, and Water

\$44.00 Per Person ++ (\$59.29 Inclusive Per Person)

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



PLATINUM PLATED PACKAGE

Social Hour

Butler Passed Domestic Cheese with Garlic & Chili Naan
Butler Passed White Chocolate Dipped Strawberries
Butler Passed Fresh Fruit Kabobs
Butler Passed Brie & Cranberry Crostini
Butler Passed White Grape Fizz Flutes

Choice of Two Items

Butler Passed Roasted Corn & Spinach Risotto Fritters with Red Pepper Cream
Butler Passed Almond & Coconut Shrimp with Zesty Apricot Aioli
Butler Passed Bronzed Crab Cakes with Bistro Sauce
Butler Passed Black Bean Empanada with Cilantro Cream
Butler Passed Vegetable Spring Rolls with Sweet Chili Sauce
Butler Passed Shrimp Cocktail Shooters

Choice of One Salad

Classic Garden Salad
Roasted Golden Beet & Fennel Salad
Steakhouse Wedge Salad with Classic Buttermilk Herb Dressing

Choice of One Entrée

Cumin & Fresh Lime Frenched Chicken Breast
with Stuffed Shrimp & Crab Duo

Mesquite Rubbed Filet Mignon
with Smoked Surry Sausage

Citrus Pepper Salmon Fillet
with Bronzed Crab Cake

Slow Roasted Prime Rib
with Garlic Au Jus

Chef's Choice of Starch and Vegetable
Served with Dinner Rolls
Coffee, Sweet or Unsweetened Iced Tea, and Water

\$49.00 Per Person ++ (\$66.03 Inclusive Per Person)

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

SILVER BUFFET PACKAGE

Social Hour

Butler Passed Sliced Seasonal Fruit and Cheese
Butler Passed Cranberry Orange Fizz

Choice of Two Items

Butler Passed Hawaiian Chicken Kabobs
Butler Passed Almond & Coconut Shrimp with Zesty Apricot Aioli
Butler Passed Vegetable Spring Rolls with Sweet Chili
Butler Passed Black Bean Empanada with Cilantro Cream

Choice of One Salad

Classic Garden Salad
Caesar Salad
Cranberry Walnut Salad

Choice of Two Entrées

Chicken Madeira

Madeira Wine Sauce & Melted Cheese

Garlic & Herb Encrusted Pork Loin

with Pan Gravy

Honey Bourbon Glazed Salmon

with Lemon Butter

Slow Roasted Top Round of Beef

with Red Wine Demi

Choice of One Starch

Honey Roasted Fingerling Potatoes
Roasted Garlic Chive Mashers
Jasmine Rice Pilaf

Choice of One Vegetable

Green Beans
Herbed Broccoli
Bourbon Butter Glazed Carrots
Seasonal Medley of Vegetables

Served with Dinner Rolls
Coffee, Sweet or Unsweetened Iced Tea, and Water

\$44.00 Per Person ++ (\$59.29 Inclusive Per Person)

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



GOLD BUFFET PACKAGE

Social Hour

Butler Passed Sliced Seasonal Fruit and Cheese
Butler Passed Arnold Palmer Tea

Choice of Two Items

Butler Passed Chicken Pineapple Brochette	Butler Passed Mini Lump Crab Cakes
Butler Passed Crab or Spinach Stuffed Mushrooms	Butler Passed Bacon Wrapped Scallops
Butler Passed Butter Pecan Shrimp with Apple Jam	Butler Passed Roasted Corn & Spinach Risotto Fritters with Red Pepper Cream

Choice of One Salad

Classic Wedge Salad	Classic Garden Salad	7- Layer Salad
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Choice of Two Entrée

Chicken & Broccoli Mornay

Sliced Grilled NY Strip
Topped with Mushroom Demi

Salmon

Topped with Crab Imperial & Lemon Butter
Sauce

Garlic Herb Pork Loin
with Citrus Butter Sauce

Choice of One Starch

Aromatic Basmati Rice Pilaf
Rose Gold Mashed Potatoes
Smashed Baby Red Potatoes with Garlic Oil Drizzle
White Cheddar & Chive Mac-N-Cheese

Choice of One Vegetable

Sautéed Garlic Green Beans
Honey Buttered Roasted Root Vegetables
Steamed Medley
Broccoli & Cauliflower Au Gratin

Served with Dinner Rolls
Coffee, Sweet or Unsweetened Iced Tea, and Water

\$48.00 Per Person ++ (\$64.68 Inclusive Per Person)

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

PLATINUM BUFFET PACKAGE

Social Hour

Butler Passed Sliced Domestic Cheese with Garlic Chili Naan
Butler Passed Fruit & Cream Shooters
Butler Passed Cranberries & Brie Crostini
Butler Passed Cranberry White Grape Fizz Flutes

Choice of Two Butler Passed Items

Shrimp & Crab Fondue in Pastry Cups
Scallop Caprese on the Half Shell
Petite Spinach & Artichoke Pizza
Blackened Tuna with Tomato Basil Salsa
Teriyaki Chicken Dumpling with Ponzu Dipping Sauce
Edamame Pot Stickers with Cilantro Lime Cream
Nashville Hot Chicken Flatbread

Choice of One Salad

Strawberry Salad Thai Spinach Salad
Chophouse Salad BLT Wedge Salad

Choice of One Carved Item

**Garlic Herb Encrusted Beef
Tenderloin**
with Horseradish Dijon Cream

Roasted Jack Daniel Pork Loin
with Orange Chutney

Slow Roasted Rib Loin
with Au Jus

Choice of Two Entrées

Apple Jack Marinated Turkey Breast
with Bacon Onion Jam

Chicken Genoese
*Basil Marinated Chicken with Sauté Spinach, Sundried Tomato
& Fresh Mozzarella*

Hickory Bourbon Glaze Salmon
with Apple Salsa

Virginia Fried Oysters
with Remoulade Sauce

Choice of One Starch

Aromatic Basmati Rice Pilaf
Rose Gold Mashed Potato
Smashed Baby Red Potato with Garlic Oil Drizzle
White Cheddar & Chive Mac-N-Cheese

Choice of One Vegetable

Sautéed Garlic Green Beans
Honey Buttered Roasted Root Vegetables
Steamed Medley
Broccoli & Cauliflower Au Gratin

Served with Dinner Rolls

Coffee, Sweet or Unsweetened Iced Tea, and Water

\$52.00 Per Person ++ (\$70.08 Inclusive Per Person)

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



WEDDING BUFFET ENHANCEMENTS

A Chef Attendant Fee of \$75.00 per station will apply to all attended stations.
Served with Silver Dollar Rolls.

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Apple Jack Marinated Turkey Breast \$400.00 Serves 100

with Bacon and Onion Jam

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Mesquite Slow Roasted Top Sirloin \$400.00 Serves 100

With Garlic Jus lie' and Creamy Horseradish Sauce

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Roasted Beef Tenderloin Market Price Serves 100

With Red Onion Jam and Bleu Cheese Crumbles

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Jack Daniels BBQ glazed Pork Loin \$350.00 Serves 100

With Spicy Mustard Sauce

Pasta Station \$14.00 Per Person

Chef Attended Station

Penne and Bowtie Pasta

Chicken, Sausage, and Shrimp

Mushrooms, Spinach, Broccoli, Peppers,

Grilled Zucchini, Fresh Garlic

Parmesan and Romano Cheeses

Vodka Tomato Cream, Alfredo and Pesto Sauce

Martini Potato Bar \$10.00 Per Person

Garlic Mashed Potatoes and

Smashed Sweet Potatoes

Whipped Butter, Green Onions, Black Olives,

Cheese, Bacon, Sour Cream, Brown Sugar,

Cinnamon and Candied Pecans

BAR OPTIONS

Call Brands Selection

Pinnacle Vodka, Beefeater Gin, Bacardi Rum,
J&B Scotch, Jim Beam, Canadian Club,
Jose Cuervo Tequila,
Budweiser, Bud Light, Coors Light, Miller Lite

Call Brand Host Bar

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

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

Call Brand Cash Bar

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

Premium Brands Selection

Absolut Vodka, Tanqueray Gin,
Captain Morgan Rum, Bacardi Rum,
Dewar's Scotch, Jack Daniel's, Jim Bean,
Crown Royal Whiskey, Sauza Gold Tequila,
Amaretto Disaronno, Bailey's Irish Cream,
Kahlua, Hennessey,
Michelob Ultra, Corona, Heineken

Premium Brand Host Bar

Mixed Drinks \$7.00
Cordials: \$8.00
Wine: \$6.00
Domestic Beer: \$5.00
Imported Beer: \$6.00
Soft Drinks: \$2.00

Premium Brand Per Hour Host Bar

\$19.00++ Per Person for 1 Hour
\$21.00++ Per Person for 2 Hours
\$24.00++ Per Person for 3 Hours
\$27.00++ Per Person for 4 Hours

Premium Brand Cash Bar

Mixed Drinks \$7.00
Cordials: \$8.00
Wine: \$6.00
Domestic Beer: \$5.00
Imported Beer: \$6.00
Soft Drinks: \$2.00

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

Cash Bar Prices include State Sales Tax.

Cash Bars Must Meet a Minimum of \$250.

Hosted Bar Prices Do Not Include Service Charge and 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/pre-function 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 change.

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 the actual meals served or the guarantee. All functions are held to a minimum of food and beverages purchases.

Tax and Service Charge

All food and beverage is subject to 12.5% Sales Tax and a 21% Taxable Service Charge. Meeting room rental and miscellaneous charges are subject to 6% Sales Tax and a 21% Taxable Service Charge. The Commonwealth of Virginia states fixed service charge is subject to sales tax. All overnight guest rooms are subject to State, Local and Hotel Tax totaling 14% plus \$1 occupancy tax per night.

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 nonrefundable 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.

