



2026 CATERING & PRIVATE EVENTS



FOR EVERYTHING FROM A CELEBRATION IN THE SAND TO A TRAINING, RETREAT, OR MEETING, THE HILTON GARDEN INN ST. PETE BEACH IS HERE TO MAKE YOUR VISIONS SHINE! COMBINING CREATIVE INDOOR AND OUTDOOR EVENT SPACES WITH A DYNAMIC TEAM AND A TASTE OF THE BEACH, WE ARE HERE TO MAKE YOUR NEXT EVENT SPECIAL.

AND IF YOU DON'T SEE EXACTLY WHAT YOU'RE LOOKING FOR — NO WORRIES! SCHEDULE A CONSULTATION WITH YOUR SALES CONTACT AND OUR CHEF SO WE CAN HELP CREATE YOUR PERFECT MENU.

LOOKING FORWARD TO SERVING YOU!

FROM MEETING SPACES AND DINING ROOMS, TO SUNSETS AND TOES IN THE SAND.



PRIVATE BANQUET ROOM

Our Indoor Private Banquet Room can accommodate groups of up to 80 people, depending on setup.

GRILL

Our Indoor Dining room can accommodate groups of up to 70 people for seated events.

SAND SPACE OR LAWN

Perfect for casual events, our sand space can accommodate around 150 people and our lawn space can accommodate around 100 people, depending on setup.

All food and beverage prices are subject to 24% service charge and applicable sales tax (currently 7%). For those with special dietary requirements or allergies who may wish to know about the food ingredients used, please speak with your Hilton Garden Inn Sales contact person.



PLATED BREAKFAST

All plated breakfasts include Freshly Brewed Coffee, Selection of Herbal Teas, Apple, and Orange Juice

HEALTHY START | \$32 PER PERSON

Scrambled Egg Whites, Fresh Tomatoes, Fresh Fruits, Turkey Bacon.

TRADITIONAL BREAKFAST | \$34 PER PERSON

Scrambled Eggs, Breakfast Potatoes, Choice of Protein (Bacon or Sausage), Choice of White or Wheat Toast.

SWEET START | \$32 PER PERSON

Scrambled Eggs, Pancakes (3), or French Toast Topped with Blueberry Compote, Choice of Protein (Bacon or Sausage).

BREAKFAST BUFFETS

All buffet pricing is based on 1 ½ hours of service time. A minimum of 15 guests is required to book a buffet.

All breakfast buffets include: Freshly Brewed Coffee, a Selection of Herbal Teas, Apple, and Orange Juice

CONTINENTAL BREAKFAST | \$19 PER PERSON

Sliced Fresh Fruit, Assorted Danish, Freshly Baked Bagels with Cream Cheese, and Muffins.

GARDEN BREAKFAST | \$28 PER PERSON

Scrambled Eggs, Choice of Protein (Bacon or Sausage), Sliced Seasonal Fresh Fruit, Cranberry + Apple Muffins and Danishes.

MORNING CALL | \$39 PER PERSON

Choice of Individual Quiche with Spinach, Goat Cheese, Bacon, Tomato, Cheddar, Mushrooms, and Gruyere OR Assorted Egg Frittata with Honey Smoked Ham, Mushroom, Gruyere, Heirloom Tomato, Spinach, and Fresh Mozzarella. Chicken Apple Sausage, Oatmeal, Sliced Fruit Platter with Vanilla Greek Yogurt, House Made Granola, and Local Honey. Freshly Baked Bagels with Cream Cheese and Assorted Pastries.

BREAKFAST UPGRADE OPTIONS:

EGGS BENEDICT.....	\$8 per person
SCRAMBLED EGGS.....	\$6 per person
BACON.....	\$7 per person
SAUSAGE.....	\$7 per person
BISCUITS WITH COUNTRY GRAVY.....	\$8 per person
YOGURT.....	\$5 per person
FRESH YOGURT PARFAIT WITH BERRIES AND GRANOLA.....	\$7 per person

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BREAKFAST BUFFETS

All plated breakfasts include Freshly Brewed Coffee, Selection of Herbal Teas, Apple, and Orange Juice

RISE AND DINE BUFFET | \$32 PER PERSON

WAFFLE BAR

Toppings: Whipped Cream, Whipped Butter, Syrup, Berry Compote, Fresh Seasonal Fruit, Chocolate Chips
Sliced Seasonal Fruit with Vanilla Greek Yogurt Granola, and Local Honey

- Choice of Bacon or Chicken Apple Sausage
- Scrambled Eggs
- Choice of Breakfast Potatoes or Hash Browns

BUILD YOUR OWN BRUNCH BUFFET | \$34 PER PERSON

Choice of Two:

- Shrimp and Grits
- Individual Quiche with Spinach, Goat Cheese, Bacon, Tomato, Cheddar, Mushroom, and Gruyere
- Individual Egg Frittata with Honey Smoked Ham, Mushroom, Parmesan, Heirloom Tomato, Spinach, and Fresh Mozzarella
- Rigatoni Primavera-Fresh Rigatoni, Grilled Artichoke Hearts, Roasted Tomato, Wild Mushrooms, Baby Spinach, Pepitas, Basil Pesto
- Chicken and Waffles with Jalapeño Honey or Maple Syrup

Choice of One:

- Bacon
- Chicken Apple Sausage
- Canadian Bacon
- Turkey Bacon

WAFFLE BAR | \$20 PER PERSON

- Whipped Cream
- Whipped Butter
- Syrup
- Berry Compote
- Fresh Seasonal Fruit
- Chocolate Chips

SLICED SEASONAL FRUIT WITH VANILLA GREEK YOGURT, GRANOLA, AND LOCAL HONEY | \$19 PER PERSON

OMELET STATION | \$20 PER PERSON

\$150 Chef Attendant Fee

Fillings: Canadian Bacon, Sausage, Bacon, Mushroom, Tomato, Onion, Peppers, Jalapenos, American Cheese, Shredded Cheddar, Gruyere, Feta



LUNCH BUFFETS

All buffet pricing is based on 1 ½ hours of service time. Minimum of 20 guests required to book a buffet.
All buffets include: Freshly Brewed Iced Tea, and Freshly Brewed Regular and Decaf Coffee.

TACO BAR | \$36 PER PERSON

Corn and Flour Tortillas, Chipotle Braised Chicken, Mojo Pork, Black Beans, Yellow Rice, Cheddar Cheese, Cilantro, Pickled Red Onion, Jalapeno, Pico De Gallo, Southwestern Salad with Chopped Greens, Roasted Corn, Heirloom Tomato, Lime, Cucumber, Carrots, Sour Cream, Chopped Lettuce, and Queso Fresco. Chef's Selection of Dessert.

ISLAND GETAWAY | \$39 PER PERSON

Mojo Pork, Hawaiian Style Chicken Breast, Coconut Shrimp with Sweet Chili Sauce, Macaroni Salad, Coconut Rice, Hawaiian Rolls, Tropical Fresh Fruit Display, and Coconut Key Lime Pie.

PIZZA PARTY

CHOICE OF 2 PIZZA | \$28 PER PERSON

CHOICE OF 3 PIZZA | \$32 PER PERSON

Pepperoni, Cheese, Margherita, Chicken Bacon Ranch, Vegetable Pizza, Deluxe or Build Your Own (Up to 3 toppings).

BEACHSIDE BBQ | \$38 PER PERSON

Seasonal Salad Bar (Artisanal Greens, Heirloom Tomato, Cucumber, Carrots, Croutons, Shredded Cheese served with choice of dressing), Tropical Slaw with Grilled Pineapple and Toasted Coconut, Honey-Jalapeno Cornbread, White Cheddar Mac n Cheese, Seasonal Grilled Vegetable Medley, Bourbon Glazed Chicken Thighs, Grilled Mahi Mahi with Mango Salsa, Sliced Pork Loin with Guava BBQ, and Chef's Selection of Assorted Desserts.

THE ITALIAN | \$38 PER PERSON

Crisp Caesar Salad with Shaved Parmesan & Croutons, Caprese Salad with Fresh Mozzarella, Heirloom Tomato, Balsamic Glaze, Rosemary Focaccia, Penne Pomodoro, Herb Roasted Vegetable Medley, Seared Chicken with Mushroom Marsala Sauce, Pesto Rubbed Shrimp Skewers, Sliced Sirloin with Red Wine Demi Glace, and Tiramisu.

ON THE LIGHTER SIDE

NEW YORK DELI | \$34 PER PERSON

Salami, Turkey, Ham, Grilled Vegetables, Provolone Cheese, Lettuce, Tomatoes, Onion, Pickles, Ciabatta, Wheat and Sourdough Bread, Caesar Salad, Choice of Potato Salad or Pasta Salad, Seafood Bisque, and Lemon Bars.

MARKET DELI | \$34 PER PERSON

Turkey, Ham, Roast Beef, Grilled Vegetables, American Cheese, Lettuce, Tomatoes, Onion, Pickles, White, Wheat, and Sourdough Breads, Fresh Garden Salad, Choice of Potato Salad or Pasta Salad, Pasta Fagioli, and Fresh Baked Cookies.

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BOXED LUNCHEONS

Assorted wraps, salads, and sandwiches (maximum 3 choices).

All boxed lunches are served with chips, fresh whole fruit, freshly baked cookie, and a choice of canned soda or bottled water.

BOX LUNCH | \$25 PER PERSON

MOJO CHICKEN SANDWICH

Mojo Marinated and Grilled Boneless Chicken Breast, Red Onions, Roasted Red Peppers, and Pepper Jack Cheese on Ciabatta Bread

CLUB SANDWICH

Turkey, Ham, Bacon, Lettuce, Tomato, on Sourdough Bread

BLT SANDWICH

Bacon, Lettuce, Tomato, on Sourdough Bread

CHICKEN SALAD WRAP

Traditional Chicken Salad, with Lettuce, Tomato, and Choice of Spinach or Sundried Tomato Tortilla

CALIFORNIA CLASSIC WRAP

Avocado, Tomato, Cucumber, Lettuce, Roasted Bell Pepper, Jack Cheese, Choice of Spinach or Sundried Tomato Tortilla

GARDEN WRAP

Grilled Marinated Vegetables, Herb Cous Cous, House Made Hummus, Spring Mix on a Sun-Dried Tomato Wrap

THE TUSCAN

Prosciutto Ham, Fresh Mozzarella, Arugula, Balsamic Glaze, Basil Pesto on Herb Focaccia

THE FLORIDIAN

House Made Shrimp Salad, Tomatoes, Mixed Greens, Key Lime & Tarragon Dressing on a Spinach Wrap

CHICKEN CLUB

Grilled Chicken Breast, Applewood Smoked Bacon, Havarti Cheese, Herb Mayo, Lettuce, Tomato on a Wheat Berry Bread

LUNCH SALADS | \$25 PER PERSON

SPINACH

Fresh Spinach, Candied Pecans, Feta Cheese, Sliced Granny Smith Apple, Raspberry Vinaigrette

BERRY FIELDS SALAD

Fresh Spring Mix, Assorted Berries, Feta Cheese Crumbles, Candied Walnuts, Apple Vinaigrette

GRILLED CHICKEN CAESAR SALAD

Baby Romaine, Shaved Parmesan, Croutons, Grilled Chicken, and Caesar Dressing

SALAD NICOISE

Mixed Greens, Tomatoes, Cucumbers, Olives, Goat Cheese, Hard Boiled Egg, Green Goddess Dressing

POWER BOWL

Choice of Chicken or Shrimp, Quinoa, Baby Kale, Chickpeas, Sweet Corn, Roasted Bell Pepper, Heirloom Tomato, Hard Boiled Egg, Green Goddess Dressing



HORS D'OEUVRES

Pricing based on 20 pieces.

Hors d'oeuvres and desserts may both be served passed or buffet style depending on event size and staffing requirements. Please contact your sales representative with any questions or requests.

CHICKEN SATAY SKEWERS WITH PINEAPPLE TERIYAKI GLAZE.....	\$40
SOUTHWESTERN CHICKEN EGG ROLLS, BLACK BEANS, MONTEREY JACK, CHIPOTLE CREMA.....	\$60
CHICKEN & WAFFLES WITH BOURBON MAPLE GLAZE	\$50
SEARED AHI TUNA, PICKLED CARROT, WONTON CRISP WITH AVOCADO AIOLI.....	\$60
SPICY THAI SPRING ROLLS, ASIAN VEGGIES WITH COCONUT CURRY DIP.....	\$40
ARTISAN FLATBREAD WITH CRISPY PANCETTA, SHAVED ONION, HERB BOURSIN, GRUYERE.....	\$50
TOMATO DILL SOUP WITH TALLEGIO GRILLED CHEESE.....	\$40
ESPRESSO & BROWN SUGAR RUBBED HANGAR STEAK, WHITE PEAR MASCARPONE ON CRISPY CIABATTA.....	\$75
POACHED GULF SHRIMP WITH A CUCUMBER GAZPACHO SHOOTER.....	\$60
HEIRLOOM TOMATO & MOZZARELLA, ON A CROSTINI WITH WHITE BALSAMIC REDUCTION.....	\$40
AGED ANGUS BEEF SLIDERS, HAVARTI, DILL PICKLE WITH HOUSE MADE THOUSAND ISLAND.....	\$60
MINI REUBEN, PASTRAMI, KRAUT, SWISS ON MARBLE RYE CROSTINI.....	\$50
COCONUT CRUSTED GULF SHRIMP WITH SWEET CHILI GUAVA SAUCE.....	\$50
HOUSE MADE MAC & CHEESE BITES WITH HOUSE MADE BACON JAM.....	\$40
GRILLED CARNE ASADE STEAK SKEWER, CHIMMICHURI MARINADE WITH CILANTRO LIME AIOLI.....	\$70



DISPLAY STATIONS

CHARCUTERIE DISPLAY | \$15 PER PERSON

Imported & Domestic Cured Meats & Cheeses,
Marinated Vegetables, Olives, Artichokes, Assorted
Dips & Chutneys, Fresh Baked Focaccia

MINI TACO DISPLAY | \$20 PER PERSON

Select three tacos

AHI TUNA TACOS

Sesame Ginger Vinaigrette, Avocado Aioli, Fresh
Scallion

BRAISED 10-HOUR PORK BUTT TACOS

Tropical Slaw, Pickled Onion, Ancho Lime Aioli

BLACKENED FLORIDA RED SNAPPER TACOS

Tropical Slaw, Lemon Cilantro

BRAISED CHICKEN TACOS

Shredded Cabbage, Pico de Gallo, Chipotle Crema

CURRY ROASTED CAULIFLOWER TACOS

Golden Raisin Gastrique, Pomegranate Seed
(Vegan)

GRILLED SKIRT STEAK TACOS

Chimichurri, Roasted Tomato Salsa, Sofrito Aioli

MEDITERRANEAN DISPLAY | \$15 PER PERSON

Grilled Assorted Vegetable, Stuffed Grape Leaves,
Grilled Za'atar Chicken Skewer, Sheep Milk & Fresh
Mozzarella, House Made Hummus, Babaganoush,
Toasted Pita

RAW BAR | \$30 PER PERSON

Selection of East and West Coast Oysters, Florida
Clams, Poached Gulf Shrimp, Jonah Crab Claws with
House Made Cocktail Sauce & Mignonette, Lemon
Wedges

SLIDER BAR | \$20 PER PERSON

Includes three sliders per person

Served on Brioche Rolls with House Made Kettle Chips

Select three sliders

AGED ANGUS & SHARP CHEDDAR

House Made Thousand Island

NASHVILLE HOT CHICKEN

Dill Pickle, Cajun Aioli

PULLED PORK

BBQ Pulled Pork

VEGETABLE AND BLACK BEAN BURGER

Basil Aioli

10 HOUR BRAISED PORK SHOULDER

Swiss, Dill Pickle, Sofrito Aioli



DINNER BUFFETS

All buffet pricing is based on 1 ½ hours of service time. Minimum of 20 guests required to book a buffet.

All buffets include: Freshly Brewed Iced Tea, Freshly Brewed Regular and Decaf Coffee, and a Selection of Herbal Teas.

BUILD YOUR OWN BUFFET | \$50 PER PERSON

Choice of Two Entrée Options:

- Mojo Pork Loin with Guava BBQ Sauce
- 72 Hour Braised Short Rib
- Chicken Marsala
- Mahi Mahi with Mango Salsa
- Pesto Rubbed Shrimp Skewers

Choice of One Dessert:

- Blueberry White Chocolate Cheesecake
- Coconut Key Lime Pie
- Chocolate Toffee Mousse Cake with Kahlua

Choice of Two Side Options:

- Yukon Garlic Mased Potatoes
- Parmesan Polenta with White Truffle
- Coconut Rice
- Grilled Seasonal Vegetable Medley
- Garlic Parmesan Haricot Vert
- Sauteed Asparagus with Lemon Accent

Choice of One Salad:

- Fresh Garden Salad
- Caesar Salad

FLAVORS OF THE CARIBBEAN | \$60 PER PERSON

Tropical Fruit Display, Drizzled with Grand Marnier Sauce and Toasted Coconut Flakes

Charlie's Caribbean Salad – Spring Mix and Romaine Lettuce Blend, Diced Mangos, Blueberries, Red Onion, Fire Roasted Red Peppers, Balsamic Vinaigrette

Choice of Two Proteins: Mojo Pork Loin with Guava BBQ, Blackened Mahi with Pineapple Salsa, or Caribbean Jerk Chicken Thigh with Sweet And Spicy Jerk Sauce

Coconut Rice

Sweet Plantains

Grilled Vegetable Medley

Coconut Key Lime Pie

PARADISE BUFFET | \$70 PER PERSON

Florida Red Snapper, Sauteed Baby Spinach Medley with Dill Beurre Blanc

Roasted French Trimmed Chicken Breast with Burgundy Wine and Wild Mushroom Demi

Farmers Lasagna with Roasted Vegetables, Pesto Whipped Ricotta, Fresh Mozzarella with Marinara

Roasted Fingerling Potatoes with Olive Oil and Fresh Herbs

House Made Caesar Salad with Herb Croutons and Shaved Parmesan

Tiramisu and Focaccia



DINNER BUFFETS

All buffet pricing is based on 1 ½ hours of service time. Minimum of 20 guests required to book a buffet.

All buffets include: Freshly Brewed Iced Tea, Freshly Brewed Regular and Decaf Coffee, and a Selection of Herbal Teas.

THE GULF BUFFET | \$100 PER PERSON

Chef Carved Tenderloin of Beef with Au Jus & Horseradish Aioli

Choice of Pan Roasted Florida Black Grouper OR Canadian Halibut with Caper Beurre Blanc & Rainbow Chard

Roasted Wild Mushroom & Mascarpone Ravioli with Truffle Cream

Au Gratin Potato with Gruyere Mornay & Roasted Shallot

Roasted Fingerling Potatoes with Olive Oil & Fresh Herbs

Mixed Green Salad, Heirloom Tomatoes, English Cucumber, Shaved Carrot, Shaved Parmesan, Basil Vinaigrette

Baked Herb Focaccia with Whipped Butter

Ice Cream Sundae Bar



PLATED ENTRÉES

Please offer your guests a maximum of 3 selections for their choice of entrée. Entrée counts must be provided to your catering manager 10 business days prior to the event date. Meal cards will need to be provided by the client indicating the guest's choice of entrée.

ENTRÉES INCLUDE:

Warm Rolls and Butter, Fresh Garden Salad or Caesar Salad and Freshly Brewed Iced Tea, Freshly Brewed Coffee, and a Selection of Hot Herbal Teas.

BRAISED BEEF SHORT RIB | \$35 PER PERSON

Garlic Butter Whipped Potatoes, Roasted Brussels & Bacon Lardons with Red Wine Demi Glaze

FILET MIGNON | \$50 PER PERSON

Wild Mushroom Risotto, Prosciutto Wrapped Asparagus with Sauce Bordelaise

GRILLED NEW YORK STRIP STEAK | \$50 PER PERSON

12-ounce Grilled New York Strip Steak, Crispy Fingerling Potatoes, Confit Tomato with Shallot Sauce

SEARED FAROE ISLAND SALMON | \$32 PER PERSON

Wild Rice & Vegetable Salad with Orange Ginger Reduction

LOBSTER MAC & CHEESE | \$35 PER PERSON

Mascarpone & Asiago Cheese, Cavatelli Pasta, Toasted Panko

GRILLED FLORIDA BLACK GROUPER | \$MKT

Parmesan Polenta, Roasted Cauliflower Medley with a Meyer Lemon Picatta

BACON WRAPPED PORK TENDERLOIN | \$28 PER PERSON

Garlic Butter Whipped Potato, Braised Red Cabbage, Red Wine Demi, Roasted Cauliflower Medley

CHICKEN WELLINGTON | \$28 PER PERSON

Shitake & Blue Cheese Duxelle , Flaky Puff Pastry with Bordelaise

BRICK SEARED CHICKEN | \$28 PER PERSON

Crispy Fingerlings, Grilled Broccolini with Dried Cherry Gastrique

FARMERS LASAGNA | \$25 PER PERSON

Seasonal Vegetable Medley, Basil Whipped Ricotta, Fresh Mozzarella

KIDS MEAL | \$10 PER PERSON

*All Kids Meals are Served with
Kids' Drink and Fries*

CHICKEN TENDERS

MAC N CHEESE

CHEESEBURGER



DESSERT SELECTIONS

MOLTEN LAVA CAKE | \$10 PER PERSON

KAHLUA TOFFEE MOUSSE CAKE | \$15 PER PERSON

LEMON SHORT BREAD BAR | \$10 PER PERSON

BLUEBERRY WHITE CHOCOLATE CHEESECAKE | \$13 PER PERSON

TIRAMISU | \$10 PER PERSON

ASSORTMENT OF HOUSE MADE INDIVIDUAL DESSERTS | \$19 PER PERSON

ICE CREAM SUNDAE BAR | \$22 PER PERSON

Served for 45 minutes

Choice of Two Ice Cream Flavors

- Cookies 'n Cream
- Strawberry
- Vanilla
- Chocolate

Assorted Ice Cream Novelty Bars

Toppings:

- Crushed Oreos
- Chopped Peanuts
- Marshmallows
- Chopped Reese's
- Mini Chocolate Chips
- Cherries
- Strawberries
- Carmel Sauce
- Chocolate Sauce
- Waffle Cones & Bowls



BREAKS

All Break Pricing is based on 30 Minutes of Service Time Unless Otherwise Noted.

BEVERAGE BREAK (HALF DAY) | \$9 PER PERSON

4 Hours of Service Time

BEVERAGE BREAK (FULL DAY) | \$17 PER PERSON

8 Hours of Service Time

Freshly Brewed Regular Coffee and a Selection of Herbal Teas, Orange, and Apple Juice

EUROPEAN BREAK | \$19 PER PERSON

Croissants, Assorted Pastries, Freshly Brewed Regular Coffee, Orange, and Apple Juice

SWEET SHOPPE | \$19 PER PERSON

Freshly Baked Cookies, Fudge Brownies, Assorted Soft Drinks, Water

ENERGIZER | \$20 PER PERSON

Assorted Granola Bars, Assorted Cubed Cheese, Fresh Fruits, Mixed Nuts, Juices, Water

MEDITERRANEAN | \$18 PER PERSON

Hummus, Pita Chips, Vegetable Crudit , Water

THE PERFECT BITE | \$20 PER PERSON

Build your own trail mix station: *Granola, Raisins, Dried Cranberries, Chocolate Covered Pretzels, Yogurt Covered Pretzels, Chocolate Chips, M&M's, Salted Peanuts, Bottled Water*

YOGURT CREATION | \$24 PER PERSON

Build your own yogurt parfait station: *Low Fat Yogurt and Greek Yogurt, Finely Chopped Walnuts, Fresh Berries, Dried Cranberries, Fruit Preserves, Chopped Seasonal Fruit, Honey, Chocolate, Granola, Bottled Water*

A LA CARTE

ASSORTED BAGELS W/ CREAM CHEESE.....	\$32 per dozen
ASSORTED PASTRIES, CROISSANTS, MUFFINS.....	\$35 per dozen
ASSORTED BAKED COOKIES.....	\$35 per dozen
CHOCOLATE BROWNIES.....	\$36 per dozen
ASSORTED FRUITS.....	\$25 per dozen
TORTILLA CHIPS W/ SALSA.....	\$7 per person (minimum of 20 people)
POTATO CHIPS W/ DIPS.....	\$7 per person (minimum of 20 people)
HUMMUS W/ PITA CHIPS.....	\$8 per person (minimum of 20 people)
MIXED NUTS.....	\$9 per person (minimum of 20 people)



BEVERAGE PACKAGE

OPTIONS IN EVERY BUDGET FOR YOUR DREAM EVENT.

OUR BAR PACKAGES INCLUDE A RANGE OF FLEXIBLE OPTIONS TO FIT THE BUDGET FOR ANY TYPE OF EVENT. IF YOU ARE LOOKING FOR AN OPEN BAR, DRINK TICKETS, OR A PAY-AS-YOU-GO CASH BAR FOR YOUR GUESTS - WE CAN ACCOMMODATE ALL.

NON-ALCOHOLIC BEVERAGES

REGULAR COFFEE	\$54 PER GALLON
DECAFFEINATED COFFEE	\$54 PER GALLON
HOT TEA	\$49 PER GALLON
ICED TEA	\$49 PER GALLON
LEMONADE	\$34 PER GALLON
APPLE JUICE	\$30 PER CARAFE
ORANGE JUICE	\$36 PER CARAFE
ASSORTED SODAS	\$4 EACH
BOTTLED WATER	\$4 EACH
ENERGY DRINKS	\$6 EACH



HOSTED BAR PACKAGES

BARTENDER FEE | \$150 PER BARTENDER
(1 BARTENDER PER 75 GUESTS)

HOSTED ALCOHOLIC BAR PACKAGES

HOSTED SODA BAR | \$16 PER PERSON (2 HOURS)

Pepsi Products

HOSTED BEER, WINE & SODA BAR | \$25 PER PERSON (2 HOURS)

Each Additional Hour +\$10 per person | Pepsi Products

BEER: Michelob Ultra, Bud Light, Coors Light, Budweiser, Modelo, Sam Adam's Seasonal, Bell's Two-Hearted IPA

WINE: Haras de Pirque Chardonnay & Cabernet Sauvignon, Mionetto Prosecco

HOSTED CALL BAR | \$35 PER PERSON (2 HOURS)

Each Additional Hour +\$10 per person | Pepsi Products & Red Bull

BEER: Michelob Ultra, Bud Light, Coors Light, Budweiser

WINE: Josh Phelps 'Grounded' Sauvignon Blanc & Cabernet, Mionetto Prosecco, The Seeker Pinot Noir, Benvolio Pinot Grigio

LIQUOR: Helix Vodka, Askur Gin, Bounty Rum, Mi Campo Blanco Tequila, Evan Williams Whiskey

HOSTED PREMIUM BAR | \$40 PER PERSON (2 HOURS)

Each Additional Hour +\$18 per person | Pepsi Products & Red Bull

BEER: Michelob Ultra, Bud Light, Coors Light, Budweiser

WINE: Josh Phelps 'Grounded' Sauvignon Blanc & Cabernet, Mionetto Prosecco, Palisades Red Blend, Carmel Road Chardonnay

LIQUOR: NEFT Vodka, Botanist Gin, Bounty Rum, Flecha Azul Tequila, Michter's Rye Bourbon

CASH BAR PRICING

Choose one tier for the cash bar, a \$250 minimum spending is required.

PEPSI PRODUCTS | \$5

WINE | \$10

Benvolio Pinot Grigio, The Seeker Pinot Noir, Palisades Red Blend, Carmel Road Chardonnay, Mionetto Prosecco

DOMESTIC BEER | \$6

Michelob Ultra, Bud Light, Coors Light, Budweiser, 3 Daughter's Pineapple Cider

CALL TIER | \$15

Helix Vodka, Askur Gin, Bounty Rum, Mi Campo Blanco Tequila, Evan Williams Whiskey

PREMIUM TIER | \$17

NEFT Vodka, Botanist Gin, Bounty Rum, Flecha Azul Tequila, Michter's Rye Bourbon

ASSORTED SELTZERS | \$9

Nutrl, High Noons

SELECT CRAFT + LOCAL BEERS | \$8

Modelo, Sam Adam's Seasonal, Bell's Two-Hearted IPA

NON-ALCOHOLIC & WATER

Assorted Red Bull Flavors | \$8

Icelandic Water | \$5

BAR ENHANCEMENTS

BUILD YOUR OWN BLOODY MARY | \$25 PER PERSON PER HOUR

Helix Vodka and Toppings: Lemon Wedges, Lime Wedges, Worcestershire Sauce, Chipotle Tabasco, Celery Salt, Garden Seasoning, Pickle Juice, Salt & Pepper, Jumbo Shrimp, Celery Stalks, Green Queen Olives and Pickle Spears

MIMOSA STATION | \$20 PER PERSON PER HOUR

Mionetto Prosecco with Assorted Fruit Juices and Purees; Garnishes include Strawberries, Raspberries, Blackberries, and Blueberries

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