

Hilton Garden Inn Suffolk Riverfront

2022

# WEDDING PACKAGES



100 East Constance Road

Suffolk, Virginia 23434

757.925.1300

[www.suffolk.gardeninn.com](http://www.suffolk.gardeninn.com)

[www.suffolkconferencecenter.com](http://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

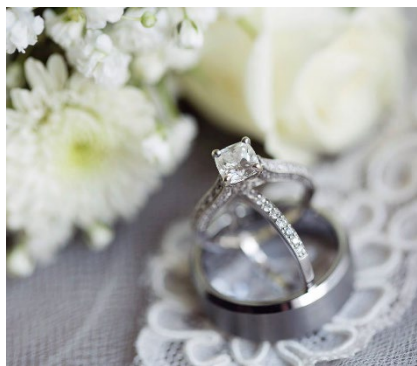
Cake Table, Head Table, Gift Table, Escort Card Table

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. Pricing is subject to change.*

# 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*

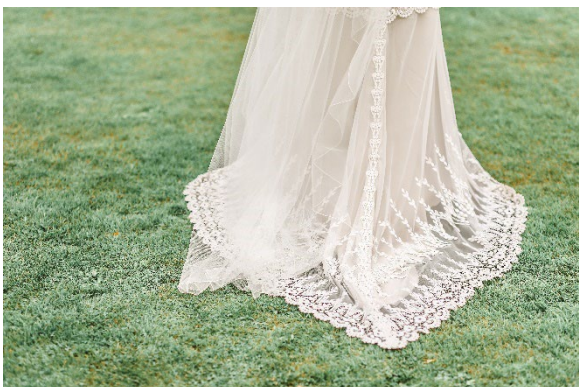
**Peppercorn Garlic New York Strip**  
*with Cabernet Sauce*

**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. Pricing is subject to change.*



# 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 Serrano 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. Pricing is subject to change.*

# 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. Pricing is subject to change.*



# 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 Crab or Spinach Stuffed Mushrooms  
Butler Passed Butter Pecan Shrimp  
with Apple Jam

Butler Passed Mini Lump Crab Cakes  
Butler Passed Bacon Wrapped Scallops  
Butler Passed Roasted Corn & Spinach Risotto Fritters  
with Red Pepper Cream

## Choice of One Salad

Classic Wedge Salad

Classic Garden Salad

7- Layer Salad

## Choice of Two Entrée

**Chicken & Broccoli Mornay**

**Salmon**  
Topped with Crab Imperial & Lemon Butter  
Sauce

**Sliced Grilled NY Strip**  
*Topped with Mushroom Demi*

**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. Pricing is subject to change.*

# 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. Pricing is subject to change.*



# 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 \$7.00  
Wine: \$6.00  
Domestic Beer: \$5.00  
Imported Beer: \$6.00  
Soft Drinks: \$2.00

## Call Brand Per Hour Host Bar

\$17.00++ Per Person for 1 Hour  
\$19.00++ Per Person for 2 Hours  
\$23.00++ Per Person for 3 Hours  
\$27.00++ 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  
\$28.00++ 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. Pricing is subject to change.*

# 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. Pricing is subject to change. 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.

