

Hilton Garden Inn Suffolk Riverfront

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:***

Choice of Reception Tables: Rounds or Family Style Seating

White Table Linens and Napkins, Flatware and Glasses

Banquet Chairs, Easels, Table Stanchions

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

Sparkling Cider Toast for All Guests at the Reception

Preferred Guest Room Rates for your Wedding Guests

Complimentary Overnight Accommodations for the Bride and Groom

Chocolate Covered Strawberries & Sparkling Cider Delivered to Bride & Groom Room

Complimentary Wedding Menu Tasting for 2 People, Three Months Prior to the Wedding





SILVER PLATED PACKAGE

Social Hour

Sliced Seasonal Fruit and Cheese Display

Cranberry Orange Fizz

Infused Water Station

Choice of Two Items

Butler Passed Chicken Pineapple Brochette

Butler Passed Mini Lump Crab Cakes

Butler Passed Bruschetta Artichoke Tomato

Butler Passed Scallop Fritters

Butler Passed Corn Fritters with Orange Crème

Shrimp and Crab Dip with Herb Potato Chips

Choice of One Salad

Caesar Salad

Garden Salad

Spinach Salad

Choice of One Entrée

Boursin Chicken

Topped with Boursin Cream Sauce

Herb Crusted Pork Loin

Fuji Apple Butter

Sliced New York Strip

Topped with Onion Demi Sauce

Stuffed Chicken Marsala

Topped with Mushroom Cream Sauce

Grilled Salmon

Herb Crusted

Chef's Choice of Starch and Vegetable

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.

GOLD PLATED PACKAGE

Social Hour

Sliced Seasonal Fruit and Cheese Display
Cranberry Orange Fizz
Infused Water Station

Choice of Two Items

Butler Passed Chicken Pineapple Brochette
Butler Passed Mini Lump Crab Cakes
Butler Passed Thai Vegetable Spring Rolls
Butler Passed Shrimp Cocktail Shooters
Butler Passed Tomato Basil Bruschetta
Butler Passed Hickory Encrusted Steak Brochette

Choice of One Salad

Caesar Salad
Garden Salad
Caprese Salad
Spinach Salad

Choice of One Entrée

Stuffed Chicken Florentine

*Stuffed with Spinach, Roasted Red Pepper and Onion
Topped with Roasted Red Pepper Cream Sauce*

Slow Roasted Prime Rib

*Topped with Wild Mushroom Medley
And Finished with Demi-glace*

Crab Stuffed Salmon

With Caper Butter

Chef's Choice of Starch and Vegetable

Served with Dinner Rolls

Coffee, Sweet or Unsweetened Iced Tea, and Water

\$56.00 Per Person ++ (\$75.47 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

Sliced Seasonal Fruit and International & Domestic Cheese Display
Cranberry Orange Fizz
Infused Water Station with Snacks and Assorted Nuts

Choice of Two Items

Butler Passed Caprese Skewers
Butler Passed Bacon Wrapped Scallops
Butler Passed Black Tuna Bites with Tomato Basil Pesto
Spinach Artichoke Display with Herb Pita
Shrimp Cocktail Display
Chicken Sate with Peanut Butter Sauce or Creamy Pesto Sauce

Choice of One Salad

Citrus Salad
Greek Salad
Caprese Salad
Garden Salad

Choice of One Entrée

Chicken Oscar

*Breast of Chicken Topped with Crab,
Hollandaise and Asparagus*

Steak Maxwell

Filet Topped with Crab and Bearnaise Sauce

Crab Stuffed Flounder Florentine

8oz Filet Mignon

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

\$61.00 Per Person ++ (\$82.20 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

Sliced Seasonal Fruit and Cheese Display
Arnold Palmer Tea
Infused Water Station

Choice of Two Items

Butler Passed Chicken Pineapple Brochette
Butler Passed Mini Lump Crab Cakes
Butler Passed Bruschetta Artichoke Tomato
Butler Passed Scallop Fritters
Shrimp and Crab Dip with Her Potato Chips

Choice of One Salad

Tossed Garden Salad
Greek Salad
Cucumber and Tomato Salad
Pasta Salad

Choice of Two Entrées

Chicken Marsala

Sweet Mushroom & Marsala Wine Sauce

Granny Smith Apple Pork Loin

Salmon Florentine

Roasted Red Pepper Cream

Slow Roasted Top Round

Mushroom Demi Sauce

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

\$56.00 Per Person ++ (\$75.47 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

Sliced Seasonal Fruit and Cheese Display
Arnold Palmer Tea
Infused Water Station

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 Curry Steak Kabobs	Butler Passed Roasted Red Pepper and Feta Bruschetta

Choice of One Salad

Cucumber Feta Salad	Kale Caesar Salad
Garden Salad	Spinach Salad with Bacon Dressing

Choice of Two Entrée

Chicken Cordon Bleu <i>Boneless Chicken Breast Stuffed with Virginia Ham, Swiss Baked, Topped with a Sherry Cream</i>	Broiled Salmon Florentine <i>Boneless Salmon Steak Topped with Crab Florentine Pink Demi Sauce</i>
Sliced Grilled NY Strip <i>Topped with Mushroom Demi Sauce</i>	Roasted Pork Loin with Brandy Cream

Choice of One Starch

Honey Roasted Fingerling Potatoes
Roasted Garlic Chive Mashers
Jasmine Rice Pilaf

Choice of One Vegetable

Green Beans Almondine
Broccoli Casserole
Maple Glazed Carrots
Seasonal Medley of Vegetables

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

\$61.00 Per Person ++ (\$82.20 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

Arnold Palmer Tea
Fruit Sliced with Amaretto Cream
International Cheese with Sliced French Bread

Choice of Two Butler Passed Items

Shrimp Cocktail Shooters
Fried Lumpia with Chili Sauce
Crab Stuffed Endive
Virginia Peanut Chicken with Peach Puree
Bayou Shrimp
Caprese Skewers with Tequila Mustard Sauce

Choice of One Salad

Garden Salad
Spinach Salad
Caesar Salad
Caprese Salad

Choice of One Carved Item

**Carved Mesquite Peppercorn
Encrusted Beef Tenderloin**
With Vidalia Onion Balsamic Jam

**Carved Slow Roasted
Prime Rib of Beef**
With Honey Cream

Choice of Two Entrées

**Parmesan Encrusted
Pork Tenderloin**
Apple Beurre Blanc

Chicken Oscar
*Pan Seared Chicken Breast Topped with Backfin Crab,
Fresh Asparagus and Hollandaise*

Crab Stuffed Flounder
*Topped with Shrimp Scampi
and Lemon Butter*

Choice of One Starch

Roasted Garlic Herb Potatoes
Yukon Gold Mashers
Garden Grain Pilaf
Three Cheese Macaroni

Choice of One Vegetable

Green Beans Almondine
Broccoli with Garlic Butter
Bourbon Butter Glazed Carrots
Seasonal Medley of Vegetables
Corn Pudding

Served with Dinner Rolls
Coffee, Sweet or Unsweetened Iced Tea, and Water
\$64.00 Per Person ++ (\$86.25 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.



KILBY HORS D'OEUVRES PACKAGE

Elaborate Tabletop Display of Imported and Domestic Cheeses
 Fresh Sliced Fruit Display with Amaretto Cream
 Garden Vegetables with Dip
 Pineapple and Chicken Brochette
 Spring Rolls with Sweet Chili Sauce

Choice of One Carving Station

Herb Encrusted Round of Beef with Horsey Mayo
 Barbeque Beef Brisket with Tequila Mustard Glaze
 Apply Bourbon Turkey Breast with Cranberry Mayo

Served with Dinner Rolls with Spreads

Choice of One Pasta Bar

Penne Pasta

*Portabella Mushrooms, Sundried Tomato with Alfredo or
 Creamy Smoked Salmon Sauce*

Orzo Pasta

*Artichokes, Olives, Capers, Onion,
 and Grilled Chicken*

Tortellini Pasta

Shrimp Scampi

Bowtie Pasta

Italian Sausage, Peppers, Onions, and Caper Sauce

Martini Mashed Potato Bar

Yukon Gold and Sweet Mashed Potatoes with Assorted Toppings

Coffee, Sweet and Unsweetened Iced Tea, and Water

\$50.00 Per Person ++ (\$67.38 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.

**The Kilby Hors d'oeuvres package does not include a complimentary tasting.*

BAR OPTIONS

Call Brands Selection

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

Call Brand Host Bar

Mixed Drinks \$8.00
Wine: \$7.00
Domestic Beer: \$6.00
Imported Beer: \$7.00
Soft Drinks: \$3.00

Call Brand Cash Bar

Mixed Drinks \$8.00
Wine: \$7.00
Domestic Beer: \$6.00
Imported Beer: \$7.00
Soft Drinks: \$3.00

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,
Budweiser, Bud Light, Coors Light, Michelob Ultra,
Michelob Ultra, Corona, Heineken

Premium Brand Host Bar

Mixed Drinks \$9.00
Cordials: \$9.00
Wine: \$7.00
Domestic Beer: \$6.00
Imported Beer: \$7.00
Soft Drinks: \$3.00

Premium Brand Cash Bar

Mixed Drinks \$9.00
Cordials: \$9.00
Wine: \$7.00
Domestic Beer: \$6.00
Imported Beer: \$7.00
Soft Drinks: \$3.00

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 Charges 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

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

Guarantees

To ensure the success of your event, we require your guarantee of attendance fourteen business days prior to your event. Your expected attendance will be considered your final guarantee if the guarantee has yet to be received by the Catering office by noon fourteen business 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 beverage purchases.

Tax and Service Charge

All food and beverages are subject to a 12.5% Sales Tax and a 21% Taxable Service Charge. Meeting room rental and miscellaneous charges are subject to a 6% Sales Tax and a 21% Taxable Service Charge. The Commonwealth of Virginia states that the fixed service charge is subject to sales tax. All overnight guest rooms are subject to State, Local, and Hotel Taxes 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 the 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. A non-refundable deposit and a signed contract will be required to hold your event on a definite basis. 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 fourteen business days prior to the scheduled event.