

Hilton Garden Inn Suffolk Riverfront

RECEPTION MENU



100 East Constance Road
Suffolk, Virginia 23434
757.925.1300

www.suffolk.gardeninn.com
www.suffolkconferencecenter.com



RECEPTION

Reception Displays

Vegetable Crudités \$350.00 Serves 100

An Array of Fresh Vegetables Displayed with a Ranch Dipping Sauce and Roasted Red Pepper Hummus

International Cheese with Fresh Fruit \$300.00 Serves 50

Gouda, Brie, and Stilton Blue Cheese, and Asiago Garnished with Grapes, Seasonal Berries, and Garlic Naan

Smithfield Ham Fondue \$175.00 Serves 40

Served with Herb Pita Rounds

Spinach and Artichoke Dip \$175.00 Serves 40

Served with Crackers

Chesapeake Crab Soufflé \$250.00 Serves 30

Chesapeake Bay Lump Crabmeat Soufflé Served with Herb Garlic Crostini

Domestic Fruit and Cheese Display \$350.00 Serves 100

Garnished with Assorted Crackers and Seasonal Fresh Fruit

Dry Snack Display \$175.00 Serves 100

Chips, Pretzels, Dip and Mixed Nuts

Baked Brie \$160.00 Serves 40

Wrapped in Puff Pastry Stuffed with Roasted Asparagus and Tomatoes

RECEPTION

Carving Stations

A Chef Attendant Fee of \$75.00 per station will apply to all attended stations.
Served with Silver Dollar Rolls.
Special Pricing can be arranged for combinations of 2-3 meats.

Orange and Honey Glazed Ham \$300.00 Serves 100

Slow Roasted Pork Loin \$350.00 Serves 100

With Spicy Mustard Sauce

Roast Turkey \$450.00 Serves 100

With Pan Gravy and Cranberry Mayo

Roasted Top Sirloin \$500.00 Serves 100

Au jus and Creamy Horseradish Sauce

Baron of Beef (Prime Rib) \$800.00 Serves 100

Au jus and Mustard Cream Sauce

Roasted Beef Tenderloin Market Price Serves 100

With Red Onion Jam and Bleu Cheese Crumbles

Smoked Beef Brisket \$500.00 Serves 100

Served with Cheddar Biscuits

RECEPTION

Add On Stations

Enhance your reception menu with one of our add on stations! A Chef Attendant Fee of \$75.00 per station will apply to all attended stations.

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 Sauces

Stir Fry Station \$14.00 Per Person

Chef Attended Station

Chicken, Shrimp and Pork

Variety of Fresh Asian Vegetables

Stir Fried with a Sesame-Ginger Sauce

Fajita Station \$14.00 Per Person

Chef Attended Station

Warm Soft Tortillas with Southwestern Style Beef and Chicken

Lettuce, Tomato, Bell Peppers, Onions, Guacamole

Salsa and Sour Cream

Martini Potato Bar \$12.00 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

Soup and Salad Bar \$10.00 Per Person

Chef's Choice of Soup

Salad Station with Assorted Toppings

RECEPTION

Cold Hors d'oeuvres

All orders are sold in increments of 100 pieces.
We recommend 3-5 pieces per person.

Jumbo Shrimp Cocktail \$300.00

Blue Crab Stuffed Butler Rolls \$375.00

Caprese Skewer with Pesto \$300.00

Shrimp and Crab Parmesan Spread \$250.00
Served with Old Bay Pita Chips

Stuffed Baby Red Potatoes \$175.00
Filled with Herb Cream Cheese

Oriental Chicken Lettuce Wrap \$250.00

Tuna Poke with Seaweed Salad \$375.00

(Garden) Gazpacho Shooters \$150.00

Roasted Red Pepper Hummus \$125.00
With Garlic Naan

Artichoke & Tomato Bruschetta \$250.00
With French Baguette

Sweet Chili Saba Noodle Shooters \$200.00

RECEPTION

Hot Hors d'oeuvres

All orders are sold in increments of 100 pieces.
We recommend 3-5 pieces per person.

Vegan Vegetable Samosa	\$275.00
Pastry Filled with Carrots, Peas, Curry and Indian Spices	
Virginia Peanut Chicken	\$250.00
With Peach Puree	
Scallops Wrapped in Bacon	\$350.00
Vegetable Risotto Fritters	\$225.00
Served with Roasted Red Pepper Creme	
Black Bean Empanada	\$275.00
Served with Southwest Cilantro Cream	
Chicken Tender Fritters	\$175.00
Served with Honey Mustard and Barbeque Dipping Sauce	
BBQ Bacon Shrimp	\$350.00
Crab Spring Roll	\$275.00
With Sweet Chili Sauce	
Citrus Chicken and Pineapple Kabobs	\$200.00
Southwest Eggrolls	\$275.00
Coconut Shrimp	\$325.00
Served with a Pineapple Coconut Sauce	
Guinness Stout Cheese Fondue	\$185.00
Served with Steamed Vegetables	
Scallop Fritters	\$250.00
Served with Cusabi Dip	
Miniature Blue Crab Cakes	\$350.00
Chef's Special Blend Topped with Sweet Chipotle Aioli	

RECEPTION

Hot Hors d'oeuvres

All orders are sold in increments of 100 pieces.
We recommend 3-5 pieces per person.

Vegetarian Egg Rolls	\$150.00
With Cabbage, Carrots, Mushrooms, Celery, Served with Soy and Asian Dipping Sauce	
Bayou Shrimp Kabobs	\$350.00
Crabmeat Stuffed Mushrooms	\$325.00
Snow Crabmeat, Bell Pepper, Onion, Celery, Parmesan, Garlic & Herbs	
Edamame Potstickers	\$200.00
Served with Cucumber Wasabi	
Southern Corn Fritters	\$150.00
Served with Orange Crème	
Tomato Basil Bruschetta	\$200.00
Thai Shrimp Money Bags	\$225.00
A Delicate Pastry Pouch Filled with Shrimp & Crisp Vegetables	
Lumpia	\$200.00
Wrapped Shanghai Style, Extra Thin and Crispy Served with Sweet Chili Sauce	
Blackened Tuna Bites	\$300.00
Barbeque Meatballs	\$175.00

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: \$2.00

Call Brand Cash Bar

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

Premium Brands Selection

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, Hennessey,
Budweiser, Bud Light, Coors Light, Michelob Ultra,
Miller Lite, 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: \$2.00

Premium Brand Cash Bar

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