

Hilton Garden Inn Suffolk Riverfront

# WEDDING PACKAGES



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[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:***

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





# 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

**\$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.*

# 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  
Butler Passed Portabella Mushroom Puffs

## **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

**\$54.00 Per Person ++ (\$72.77 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

**\$59.00 Per Person ++ (\$79.51 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

**\$54.00 Per Person ++ (\$72.77 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 Portabella Mushroom Puffs	Butler Passed Roasted Red Pepper and Feta Bruschetta
Butler Passed Curry Steak Kabobs	

## Choice of One Salad

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

## Choice of Two Entrée

### Chicken Cordon Bleu

*Boneless Chicken Breast Stuffed with Virginia Ham, Swiss  
Baked, Topped with a Sherry Cream*

### Broiled Salmon Florentine

*Boneless Salmon Steak Topped with Crab Florentine  
Pink Demi Sauce*

### Sliced Grilled NY Strip

*Topped with Mushroom Demi Sauce*

### 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

**\$59.00 Per Person ++ (\$79.51 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  
Portabella Mushroom Puffs

## 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

**\$62.00 Per Person ++ (\$83.55 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

**\$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.*

# 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 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: \$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 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 three 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.