

Hilton Garden Inn Suffolk Riverfront

# BREAKFAST MENU



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



# BREAKFAST

## Breakfast and Brunch Buffets

In order to serve you the freshest ingredients in a responsible way, buffets are served for a maximum time limit of 1.5 hours. All breakfast buffets require a minimum headcount of fifty (50) guests. \$125 Buffet Fee for parties with less than fifty (50) guests. Inquire about plated breakfast offerings.



### **Traditional Continental** \$12.00 per person

- Assorted Fresh Chilled Juices
- Variety of Danishes and Muffins
- Sliced Fresh Seasonal Fruit Display
- Fresh Brewed Coffee and Herbal Teas

### **Continental Deluxe** \$16.00 Per Person

- Assorted Fresh Chilled Juices
- Variety of Danishes and Muffins
- Cream Cheese, Fruit Preserves, and Butter
- Sliced Fresh Seasonal Fruit Display
- Fresh Brewed Coffee and Herbal Teas



### **Healthy Choice** \$17.00 Per Person

- Assorted Fresh Chilled Juices
- Assorted Kashi Bars
- Low Fat Yogurt and Granola Parfaits
- Assorted Bagels with Low Fat Cream Cheese
- Fresh Fruit Salad
- Skim and Soy Milk
- Fresh Brewed Coffee and Herbal Teas

### **Heavenly Beginnings** \$20.00 Per Person

- Assorted Fresh Chilled Juices
- Sliced Fresh Seasonal Fruit Display
- Scrambled Eggs
- Biscuits and Southern Style Sausage Gravy
- Sausages Links & Hickory Smoked Bacon
- Hash Browns Potatoes
- Cheese Grits
- Assorted Muffins and Breakfast Breads
- Fresh Brewed Coffee and Herbal Teas

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### **Virginia Sunrise** \$19.00 Per Person

- Assorted Fresh Chilled Juices
- Scrambled Eggs with Cheese
- Virginia Cured Bacon & Sausage Links
- Home Fried Potatoes
- Country Spiced Apples
- Buttermilk Pancakes with Hot Maple Syrup
- Assorted Muffins & Breakfast Breads
- Fresh Brewed Coffee and Herbal Teas



### **Hampton Roads Brunch** \$34.00 Per Person

- Assorted Fresh Chilled Juices
- Sliced Fresh Seasonal Fruit Display
- Yogurt Shooters
- Scrambled Eggs
- Shrimp and Grits
- Hickory Smoked Bacon & Chicken Pepper Sausage
- Roasted Potatoes
- Garden Salad
- Broccoli with Cheese Sauce
- Chicken and Waffle Shooters
- Carved Roast Beef served with Au Jus & Creamy Horseradish Sauce
- Chocolate Dipped Cookies and Berries
- Fresh Brewed Coffee and Herbal Teas

## Breakfast Enhancements – Buffet Add-On Stations

*\*\$75.00 Attendant Fee Required for all Stations.*

### **Omelet Station** \$9.00 Additional Per Person

Chef Attendant to prepare Eggs “Your Way” with your choice of Sausage, Ham, Bacon, Pepper, Onion, Tomato, Mushroom, American, Cheddar, or Swiss

### **Belgian Waffle Station** \$9.00 Additional Per Person

Maple Syrup and Assorted Toppings

### **Breakfast and Brunch Eye-Opener Bar** \$9.00 Additional Per Person

(One Per Person)

Tall Bloody Marys, Fuzzy Navels, Mimosa Cocktails

*A 21% service charge and 12.5% state sales tax will be added to all food and beverage arrangements. Pricing is subject to change.*

**Hilton Garden Inn Suffolk Riverfront 2024**

# BREAKS

## Refreshment and Snack Breaks

### **Daybreak** \$10.00 Per Person

Freshly Brewed Regular and Decaffeinated Coffee  
Assortment of Hot Teas  
Fresh Danishes, Muffins, Bagels and Breakfast Breads  
Assorted Yogurt Shooters

### **Mid-Morning Boost** \$11.00 Per Person

Freshly Brewed Regular and Decaffeinated Coffee  
Assortment of Hot Teas  
Assorted Soft Drinks and Bottled Water  
Fresh Fruit Salad  
Assorted Trail Mix

### **Afternoon Pick-Up** \$14.00 Per Person

Freshly Brewed Regular and Decaffeinated Coffee  
Assortment of Hot Teas  
Assorted Soft Drinks and Bottled Water  
Warm Jumbo Pretzels with Spicy Mustard or Mini Corn Dogs  
Assorted Package of Chips and Candy



# BREAKS

## Refreshment Breaks

Break times can be customized to begin any time of the day and will last for one hour.

### **Coffee Service** \$8.00 Per Person

Freshly Brewed Regular and Decaffeinated Coffee  
Assortment of Hot Teas

### **Beverage Service** \$10.00 Per Person

Freshly Brewed Regular and Decaffeinated Coffee  
Assortment of Hot Teas  
Assorted Soft Drinks and Bottled Water

### **The Office** \$12.00 Per Person

Freshly Brewed Regular and Decaffeinated Coffee  
Assortment of Hot Teas  
Assorted Soft Drinks and Bottled Water  
Assorted Cake Donuts  
Fresh Fruit Salad

### **Harbor Park** \$14.00 Per Person

Assorted Soft Drinks and Bottled Water and Lemonade  
Warm Jumbo Pretzels with Spicy Mustard or Miniature Corn Dogs  
Assorted Packages of Chips and Candy Bars

### **Sweet Retreat** \$13.00 Per Person

Freshly Brewed Regular and Decaffeinated Coffee  
Assortment of Hot Teas  
Assorted Soft Drinks and Bottled Water  
Fresh Baked Assorted Cookies  
Fudge Walnut Brownies  
Fresh Fruit Salad

### **The Light Side** \$14.00 Per Person

Bottled Water, Iced Tea, and an Assortment of Hot Teas  
Assorted Chilled Fruit Juices  
Vegetables with Ranch Dip  
Assorted Kashi Granola Bars  
Sliced Seasonal Fruit Platter

# BREAKS

## A La Carte Snacks



### Assorted Bakery Breads

\$20.00 Per Dozen

### Croissants

\$24.00 Per Dozen

### Cinnamon Rolls

\$26.00 Per Dozen

### Assorted Muffins

\$22.00 Per Dozen

### Brownies

\$22.00 Per Dozen

### Cookies

\$20.00 Per Dozen

### Potato Chips

\$10.00 per bowl (serves 10)

### Sliced Fruit

\$6.25 Per Person

### Granola Bars

\$3.75 Each

### Salsa & Chips

\$22.00 Per Order (serves 20)

### Dry Pretzels

\$12.00 Per Bowl (serves 10)

### Tortilla Chips

\$10.00 Per Bowl (serves 10)

### Hot Pretzels

\$28.00 Per Dozen

### Fruit Yogurt

\$3.50 Each

### Popcorn

\$12.00 Per Bowl (serves 10)

### Party Mix

\$17.00 Per Bowl (serves 10)

### Mixed Nuts

\$26.00 Per 5lbs. (serves 50)

### Whole Fruit

\$3.00 Each

### Vegetables & Dip

\$5.50 Per Person

### Chili Con Queso & Chips

\$42.00 Per Order (serves 20)

### French Onion Dip & Chips

\$20.00 Per Order (serves 20)

## A La Carte Beverage

### Freshly Brewed Coffee

\$30.00 Per Gallon

### Lemonade

\$24.00 Per Gallon

### Tropical Fruit Punch

\$3.50 Each

### Iced Tea

\$24.00 Per Gallon

Soft Drinks \$2.00 Each

### Assorted Hot Teas

\$24.00 Per Gallon

### Fruit Juice

\$20.00 Per Carafe

### Whole, 2%, or Skim Milk

\$4.00 Each

### Bottled Water

\$3.75 Each

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# 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.

