

Wedding Menus



Congratulations!

Special occasions don't happen very often; that's what makes them special! So when that big day comes, you want to celebrate. At The Hilton Garden Inn Suffolk Riverfront, we know how important your celebrations and get-togethers really are, and we know how to make them rewarding and memorable.

Please take a moment to look over our catering menu. You'll find a variety of choices to choose from, whether it's a plated meal or buffet, reception or family style, each is complemented by our knowledgeable and attentive staff. We are professionals who are committed to creating a successful event for you and your guests.

If I may be of assistance, please do not hesitate to contact me. Congratulations on your special occasion and welcome to The Hilton Garden Inn Suffolk Riverfront!

Brian Williams
General Manager



100 East Constance Road • Suffolk, VA 23434
1-757-925-1300 • www.suffolk.gardeninn.com
www.suffolkconferencecenter.com



At the Hilton Garden Inn Riverfront & Suffolk 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.

All of our wedding packages include:

- ◆ Complimentary overnight accommodations for the bride and groom
- ◆ Chocolate covered strawberries & champagne delivered to bride & groom's room
 - ◆ Sparkling cider toast for all guests at reception
 - ◆ Dance Floor
- ◆ All bartending, carver and attendant fees

Attached you will find a variety of pre-planned menus. Our expert food and beverage team will also customize menus for your convenience.

The following pages will get you started.
Our wedding team looks forward to hearing from you soon.

“ The breathtaking backdrop of the Nansemond River during the day is the perfect setting for an elegant 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
Shrimp and Crab Dip with Herb Potato Chips
Butler Passed Corn Fritters with Orange Crème

Choice of One Salad:

Caesar Salad
Garden Salad
Spinach Salad

Choice of One Entrée:

Airline Breast of Chicken

-Champagne Sauce

Pork Porterhouse

-Fuji Apple Butter

Herbed Ribeye

-Sweet Vidalia Onion & Mushroom

Chicken Monterey

-Topped with Peppers, Cheese
and Alfredo Sauce

Grilled Salmon

-Herb Crusted

Chef's Choice of Starch & Vegetable

Dinner Rolls

Coffee, Iced Tea (Sweet or Unsweetened) and Water

\$35.00 Per Person ++ (\$47.17 Inclusive Per Person)

A 21% service charge and 12.5% state sales tax will be added to all food and beverage arrangements.



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Revised 08/2016

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

Sundried Stuffed Chicken

Grilled New York Strip

-Topped with a Wild Mushroom Medley and finished with Demi-glace

Herb Encrusted Rock Fish

-Caper Butter

Chef's Choice of Starch & Vegetable

Dinner Rolls

Coffee, Iced Tea (Sweet or Unsweetened) and Water

\$40.00 Per Person ++ (\$53.90 Inclusive Per Person)

A 21% service charge and 12.5% state sales tax will be added to all food and beverage arrangements.

Platinum Plated Package

Social Hour

Sliced Seasonal Fruit and International and 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
Spinach Artichoke Display with Herb Pita
Butler Passed Black Tuna Bites with Tomato Basil Pesto
Shrimp Cocktail Display
Beef Tenderloin Canapé with Creamy Horseradish Sauce
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 Sauce and Asparagus

8oz Filet Mignon

Steak Maxwell

-Filet topped with Crab and Béarnaise Sauce

Crab Stuffed Flounder Florentine

Chef's Choice of Starch & Vegetable

Dinner Rolls

Coffee, Iced Tea (Sweet or Unsweetened) and Water



\$45.00 Per Person ++ (\$60.64 Inclusive Per Person)

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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 Tomato
Butler Passed Scallop Fritters
Shrimp and Crab Dip with Herb 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

Airline Breast of Chicken

-Champagne Sauce

Salmon Florentine

-Roasted Red pepper Cream

Slow Roasted Top Round

-Mushroom Demi

Granny Smith Apple Pork Loin

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

Dinner Rolls

Coffee, Iced Tea (Sweet or Unsweetened) and Water

\$40.00 Per Person ++ (\$53.90 Inclusive Per Person)

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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 Kabobs
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 Entrées

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

Sliced Grilled NY Strip

Topped with Mushroom Demi-Glace

Roasted Pork Loin with Brandy Cream

Choice of One Starch

Roasted Garlic Herb Potatoes, Yukon Gold Mashers, Garden Grain Pilaf or 3 Cheese Risotto

Choice of One Vegetable

Maple Glazed Carrots, Green Beans Almandine or Seasonal Vegetable Medley, Broccoli Casserole, Sautéed Asparagus and Shallots.

Dinner Rolls

Coffee, Iced Tea (Sweet or Unsweetened) and Water



\$45.00 Per Person ++ (\$60.64 Inclusive Per Person)

A 21% service charge and 12.5% state sales tax will be added to all food and beverage arrangements.

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

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

Crab Stuffed Flounder

-Topped with Shrimp Scampi and Lemon Butter

Chicken Oscar

-Pan Seared Chicken Breast topped with Back Fin Crab, Fresh Asparagus and Hollandaise

Parmesan Encrusted Pork Tenderloin

-Apple Beurre Blanc

Choice of One Starch

Roasted Garlic Herb Potatoes, Yukon Gold Mashers, Garden Grain Pilaf, or 3 Cheese Macaroni

Choice of One Vegetable

Bourbon Glazed Carrots, Green Beans Almondine, Seasonal Vegetable Medley, Corn Pudding, Broccoli with Garlic Butter

\$50.00 Per Person ++ (67.38 Inclusive Per Person)

Dinner Rolls

Coffee, Iced Tea (Sweet or Unsweetened) and Water

A 21% service charge and 12.5% state sales tax will be added to all food and beverage arrangements.

Kilby Hors d'oeuvres Package



Choice of One Pasta Bar

Penne Pasta

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

Bowtie Pasta

-Italian Sausage, Peppers, Onions, and Caper Sauce

Tortellini Pasta

-Shrimp Scampi

Orzo Pasta

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

Martini Mashed Potato Bar

Yukon Gold & Sweet Mashed Potatoes with Assorted Toppings

Kilby Package

Elaborate Tabletop Display of Imported and Domestic Cheeses

Fresh Sliced Fruit Display with Amaretto Cream

Garden Vegetables with Dip

Pineapple and Chicken Brochette

Springrolls with Sweet Chili Sauce

Choice of One Craving Station

Herb Encrusted Round of Beef with Horsey Mayo

Barbeque Beef Brisket with Tequila Mustard Glaze

Apple Bourbon Turkey Breast with Cranberry Mayo

Dinner Rolls with Spreads



\$35.00 Per Person ++ (\$47.17 Inclusive Per Person)

A 21% service charge and 12.5% state sales tax will be added to all food and beverage arrangements.

Bar Options

Call Brand Selections

- 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

Premium Brand Selections

- 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
- Hennessy
- Budweiser
- Bud Light
- Coors Light
- Michelob Ultra
- Miller Lite
- Corona
- Heineken

Call Brand Host Bar

- Mixed Drinks: \$6.00
- Wine: \$5.50
- Domestic Beer: \$4.50
- Imported Beer: \$5.00
- Soft Drinks: \$2.00

Call Brand Cash Bar

- Mixed Drinks: \$6.50
- Wine: \$5.75
- Domestic Beer: \$5.00
- Imported Beer: \$5.75
- Soft Drinks: \$2.25

Call Brand Per Hour Host Bar

- \$16.00++ Per Person for 1 Hour
- \$18.00++ Per Person for 2 Hours
- \$22.00++ Per Person for 3 Hours
- \$26.00++ Per Person for 4 Hours



Premium Brand Host Bar

- Mixed Drinks: \$6.50
- Cordials: \$7.25
- Wine: \$5.50
- Domestic Beer: \$4.50
- Imported Beer: \$5.00
- Soft Drinks: \$2.00

Premium Brand Cash Bar

- Mixed Drinks: \$7.00
- Cordials: \$8.00
- Wine: \$5.75
- Domestic Beer: \$5.00
- Imported Beer: \$5.75
- Soft Drinks: \$2.25

Premium Brand Per Hour Host Bar

- \$18.50++ Per Person for 1 Hour
- \$20.50++ Per Person for 2 Hours
- \$23.75++ Per Person for 3 Hours
- \$27.00++ Per Person for 4 Hours



Cash Bars and Hosted Bars are served for up to 4 Hours.

Cash Bar Prices include State Sales Tax & Service Charge.

Cash Bars must meet a minimum of \$250.

Hosted Bar Prices do not include Service Charge & 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/prefunction 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 changed.

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 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 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 a 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 non refundable 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.



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