Thank you for letting us share in this joyful day. We wish you all the best as you embark on this wonderful union.

Let my team and I create a memorable moment that you would remember for a lifetime.

Steven Harrison
General Manager
**The Room**
The McCallion Ballroom is a stunning state of the art ballroom that can transform into 2 different spaces and a private atrium for you to host your reception just before the big party!

**The Features**
Boasting over 3000sqft and 11ft ceiling height our ballroom can comfortably accommodate 160 people with a large dance floor and no pillars.

**The Day**
Complimentary stay in our suite for the evening
Breakfast the next day for bride and groom
Complimentary menu tasting for two
Complimentary welcome punch during reception
Complimentary sparkling wine toast during dinner
One hour reception Hors d'oeuvres included
5 hour open bar with domestic beers, house wines and standard liquor included
Soft drinks and juice included
White floor length table linens and napkins
Complimentary onsite parking
A dedicated professional events coordinator
Additional features and options can be upgraded

Hilton Garden Inn
**The Platted Affair**

Let us take the stress from you with our pre-fixe menu. Select one of the below option that would be sure to delight and WOW your guests.

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**The Sparkle** 70 per person

**Heritage Blend Collard Salad**

Pan Seared Chicken Breast with Sauce Suprême au Grain de Poivre. Potato Pavé, Vegetable Bouquet

French Lavender Cheesecake with lemon and Berry Compote

Late Night: Diced fresh fruit and Cheese Focaccia station

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**The Dazzle** 80 per person

**Heritage Blend Collard Salad**

Surf and Turf Salmon and striploin. Citrus Beurre Blanc and Peppercorn Wine Sauce Gratin Dauphine, Roots Vegetable Bundle

Chocolate dome cake

Late Night: Build your own chicken or beef slider

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**The WOW!** 100 per person

**Wild Forest Mushroom soup**

**Heritage Blend Collard Salad**

Pan sear chicken breast with Salmon Fillet or Grilled Striploin and Atlantic Salmon Fillet Garlic Potato Puree, Vegetable Bundle

Creme Brulee with Fresh Berries Almond Biscotti

Late Night: Assorted flatbreads station - pepperoni, Hawaiian, fire roasted pepper, chicken and grilled vegetables

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All menu included artisan rolls, whipped butter, coffee and tea service following dinner.
The Grand Buffets
When you just don’t know what to choose. The buffet options gives your a varieties of options to satisfy all your hungry guests!

Included with your Buffet Selection
- Welcome Fruit punch
- One Signature cocktail
- Open bar for 5 hours (domestic beers, house wines, and standard liquor)
- Soft Drinks
- Sparkling wine toast
- Assorted appetizers during reception
- Tea and coffee service after dinner

The Enchanted 90 per person
- Variety of freshly baked rolls with whipped butter
- Cream of tomato soup
- Traditional Caesar Salad
- Harissa marinate oven roasted chicken
- with red pepper & tomato sauce
- Atlantic Salmon with Citrus Butter Sauce
- Yukon Gold Mashed Potatoes
- Seasonal Vegetables
- Selection of desserts
- Seasonal Sliced Fruit

Late Night Station
- Assorted Flatbread: Pepperoni, Hawaiian, Fire Roasted pepper & Chicken, Grilled Vegetable
The Grand Buffets cont'

Included with your buffet selection
- Welcome fruit punch
- One signature cocktail
- Open bar for 5 hours (domestic beers, house wines, and standard liquor)
- Soft drinks
- Sparkling wine toast
- Assorted appetizers during reception
- Tea and coffee service after dinner

The Forever 100 per person

Variety of freshly baked rolls with whipped butter
Cream of tomato soup
Heritage mix green with two side dressings
Quinoa salad
Slow roasted garlic herbed chicken with Dijon cream sauce
Atlantic salmon with citrus butter sauce
Braised short ribs with natural pan jus
Yukon Gold mashed potatoes
Seasonal vegetables
Selection of desserts, assorted mini tarts and nanaimo bars
Seasonal sliced fruits

Late Night Station
Assortment of diced fresh fruit station & cheese focaccia bread
The Gran Buffets cont

Included with your buffet selection

Welcome Fruit Punch
One Signature Cocktail
Open Bar for 5 Hours (Domestic Beers, House Wines, and Standard Liquor)
Soft Drinks
Sparkling Wine Toast
Assorted Appetizers during Reception
Tea and Coffee Service after Dinner

120 per person The Happily Ever After

Variety of Freshly Baked Rolls with Whipped Butter
Truffle Wild B.C Forest Mushroom Soup
Heritage Mix Greens Served with Side Dressings
Waldorf Salad
Butternut Squash Ravioli in Brown Butter Sage Sauce
Coq Au Vin
Pan Seared Arctic Char with Citrus Butter Sauce
AAA Braised Short Ribs Served with Pan Jus
Oven Roasted Parisian Potatoes
A Selection of Cakes and Pastries
Nanaimo Bars
Selection of Desserts
Seasonal Sliced Fruit

Late Night Station

Chicken Sliders and Beef Sliders Assortment
Of Condiments
Diced Fresh Fruit Station
**Let the Party live on!**

Enhance your wedding package and the party never end!

<table>
<thead>
<tr>
<th>Service</th>
<th>Cost</th>
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</thead>
<tbody>
<tr>
<td><strong>Additional 1 Bar Hour</strong></td>
<td>$7.00</td>
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<tr>
<td><strong>Premium Bar Package</strong></td>
<td>$12.00</td>
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<tr>
<td>Includes: Cognac, Single Malt Scotch, Liqueurs, Brandy &amp; Tequila</td>
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<tr>
<td><strong>Sweet Sensation</strong></td>
<td>$8.00</td>
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<tr>
<td>Includes: Italian pastries, mini cakes, mini beignet, chocolate lollipop, macaroons and chocolate bonbons</td>
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<tr>
<td>Coffee and Tea</td>
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<tr>
<td><strong>The Canadian Feast</strong></td>
<td>$8.00</td>
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<tr>
<td>Includes: French Fries Station, cheese curds, gray, grated cheddar, scallions, bacon crumble, onion relish and sour cream</td>
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</tr>
<tr>
<td>Chicken Tenders</td>
<td></td>
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<tr>
<td>Coffee and Tea</td>
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THE NOTES

IMPORTANT INFORMATION TO KEEP IN MIND

Food & Beverage
All food and beverage for events held within the hotel's meeting rooms will be exclusively supplied by the hotel. Any excess food may not be removed from the hotel premises.

Delivery
Any items delivered for your occasion please addresses it to the attention of sales/catering office. Please make all payment arrangements before delivery of good as Hotel won’t be liable towards any payment.

Taxes and Service Charges
All prices are quoted in Canadian currency and exclusive of applicable taxes and service charges, and all the following charges will be added to the bill: Food and Beverage: 13% HST, 15% Service Charge (Service Charges taxed 13% HST). Function Room Rentals: 13% HST. Guest Rooms: 13% HST.

Mandatory Government SOCAN Fee
Please note a SOCAN -Canada Tariff No. 8- fee will be charged for a function with music and dancing.

Deposit/Payment
A credit card must be provided prior to the event date.

Cancellation
If cancellation occurs within 60 days prior to the date of the official function, other than the reasons of fire, catastrophe, or act of God, the party canceling the function and catering requirements is liable for the sum of 50% of dollar value. All cancellations must be received in writing.

Selection
All items are subject to availability.