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2020 catering menu

Dear Most Valued Guest,

Special occasions, big meetings, celebrations—at Hilton Garden Inn we know how important they are, and we know how to make them rewarding and memorable.

Please take a moment to look over our catering menu. You'll find plenty of choices, complemented by our knowledgeable and attentive staff, professionals who are committed to creating a successful event for you and your guests.

If you have any questions, please do not hesitate to contact our sales department staff.

Thanks for making us a part of your plans. Welcome to Hilton Garden Inn.

At your service,

General Manager

meeting package

Our Meeting Package is priced per person to include wireless internet access throughout the hotel, one flip chart, breakfast, lunch and breaks. Dinner is included in the Diamond Package. Minimum of 15 guests is required.

BLUE.....\$60 per person

Breakfast – Canadian Continental Breakfast
AM Break - Granola Bars, Coffee & Tea Service
Lunch - Garden Grill Deli
PM Break - Baked Cookies & Trail Mix Nuts Coffee & Tea Service

SILVER.....\$65 per person

Breakfast – The Garden Breakfast
AM Break – Jump Start
Lunch – Energizer Lunch
PM Break - Maple Coffee Cakes, Coffee & Tea Service

GOLD.....\$70 per person

Breakfast – The Garden Breakfast
AM Break – Jump Start
Lunch - Garden Grill Deli or The Mexicana or La Cucina Italiana
PM Break - Baked Cookies, Macaroons, Coffee & Tea Service

DIAMOND.....\$110 per person

Breakfast - The Garden Breakfast
AM Break - Granola Bars, Coffee & Tea Service
Lunch – Choose from any Lunch Buffet Selection
PM - Break - Maple Coffee Cakes, Baked Cookies, Tea & Coffee Service
Dinner – Choose from Dinner Buffet Selection

A 15% service charge plus 13% HST will be added to all food and beverage arrangements.

breakfast buffet

THE CANADIAN CONTINENTAL.....\$15 per person

Chilled Juices – Orange, Apple, Grapefruit & Cranberry
Assorted Muffins and Croissants
Seasonal Diced Fruit
Assorted Natural Fruit & Low Fat Yogurt
Fruit Jam and Butter
Freshly Brewed Coffee
Green Tea & Red Rose Tea

THE GARDEN BREAKFAST.....\$20 per person

Chilled Juices – Orange, Apple, Grapefruit & Cranberry
Assorted Muffins and Croissants
Seasonal Diced Fruit
Assorted Natural Fruit & Low Fat Yogurt
Scrambled Eggs with Cheddar Cheese
Smoked Bacon
Breakfast Vegetable Sausage
Red Skin Potatoes with Sautéed Onions and Peppers
Freshly Brewed Coffee
Green Tea & Red Rose Tea

A 15% service charge plus 13% HST will be added to all food and beverage arrangements.

breaks

STARTER.....\$10 per person

Granola & Nutri Bars Trail Mix
Seasonal Diced Fresh Fruits
Banana Bread Loaf
Chilled Juices – Orange, Apple, Grapefruit & Cranberry
Freshly Brewed Coffee
Green Tea & Red Rose Tea

COOKIE MONSTER.....\$10 per person

Freshly Baked Assorted Cookies
Oreo Cookies
Freshly Brewed Coffee
Green Tea & Red Rose Tea

AFTERNOON TWIST.....\$11 per person

Brownie Squares
Mini Cheese Cakes
Freshly Brewed Coffee
Assorted Soft Drinks
Green Tea & Red Rose Tea

JUMP START.....\$12 per person

Hummus with Herbed Bread.
Carrots & Celery Crudités
Assorted Dry Roasted Nuts.
Freshly Baked Assorted Cookies
Assorted Soft Drinks
Freshly Brewed Coffee
Green Tea & Red Rose Tea

Selection of Herbal Tea and Freshly Brewed Coffee

13 cup Thermos.....\$35 per Thermos
21 cup Thermos.....\$40 per Thermos
50 cup Urn.....\$85 per Urn

A 15% service charge plus 13% HST will be added to all food and beverage arrangements.

Served breakfast

Groups of 12 people or less
Choose ONE option for entire group.

CONTINENTAL BREAKFAST.....\$8 per person

Chilled Orange Juice
Dice Fruit Bowl
Plain Croissant, Baked Muffin, Yogurt
Freshly Brewed Coffee or Tea Service

THE HEALTHY LITE BREAKFAST.....\$13 per person

Chilled Orange Juice
Scrambled Egg White with Spinach.
Vegetable Sausage
Hash Brown, Diced Fruit Bowl.
Freshly Brewed Coffee or Tea Service

THE HILTON BREAKFAST.....\$15 per person

Chilled Orange Juice
Plain Croissant, Baked Muffin, Yogurt
Poached Egg & Cheese Muffin with Hollandaise sauce on side.
Bacon & Vegetable Sausage, Home Fries, Diced Fruit Bowl.
Freshly Brewed Coffee or Tea Service

A 15% service charge plus 13% HST will be added to all food and beverage arrangements.

Served lunch

Groups of 12 people or less.

THE GARDEN SELECT.....\$25 per person
Choose ONE menu

MENU ONE

Heritage Green Salad Balsamic Dressing
Chicken Salad Sandwich
Mango Gelato

MENU TWO

Caesar Salad
Chicken Pesto Pasta
Fresh Fruit Bowl

MENU THREE

Chicken Noodle Soup
Spinach & Cheese Cannelloni in Tomato Sauce
Cheesecake

Includes

Assorted Soft Drinks
Freshly Brewed Coffee
Green Tea & Red Rose Tea

A 15% service charge plus 13% HST will be added to all food and beverage arrangements.

buffet lunch

THE GARDEN INN DELI.....\$30 per person
Roasted Red Pepper & Tomato Bisque
Heritage Green Salad with Cucumber & Cherry Tomato with Balsamic Dressing
Quinoa, Beet & Kale Salad
Artisanal Bread Sandwiches:
Ham and Cheese, Smoked Turkey, Roast Beef, Egg salad, Tuna Salad, Chicken Salad
and Grilled Vegetables
Assorted Mini Cakes and French Pastries
Assorted Soft Drinks
Freshly Brewed Coffee
Green Tea & Red Rose Tea

THE MEXICANA.....\$34 per person
Vegetable & Bean Chili Soup
Tortilla Chips with Salsa & Guacamole & Sour Cream
Baby Corn Salad
Build your own tacos:
Beef, Chicken, Vegetable
Seasonal Diced Fruit
Assorted Soft Drinks
Freshly Brewed Coffee
Green Tea & Red Rose Tea

LA CUCINA ITALIANA.....\$38 per person
Variety of Fresh Baked Rolls with Whipped Butter
Tuscan Vegetable Soup
Insalata Mista
Spinach & Cheese Cannelloni in Tomato Sauce
Pesto Chicken in Penne with spinach, asparagus, cherry tomato.
Tiramisu
Assorted Soft Drinks
Freshly Brewed Coffee
Green Tea & Red Rose Tea

A 15% service charge plus 13% HST will be added to all food and beverage arrangements.

THE CANADIANA.....\$36 per person

- Variety of Fresh Baked Rolls with whipped Butter
- Roasted Red Pepper Soup
- Traditional Caesar Salad
- Grilled Chicken Marinated in Herbed Lemon Garlic Sauce.
- Seasonal Vegetables
- Oven Roasted Red Potatoes
- Assorted Petit Fours & French Pastries.
- Assorted Soft Drinks
- Freshly Brewed Coffee
- Green Tea & Red Rose Tea

THE ENERGIZER LUNCH\$30 per person

- Herb infused Bread Served with Hummus
- Heritage Green Salad with Cucumber & Cherry Tomato with Balsamic Dressing
- Watermelon & Feta Salad
- Barbeque Chicken
- Vegetable Quinoa Patties
- Oven Roasted Red Potatoes
- Diced Fruit Bowl.
- Assorted Soft Drinks
- Freshly Brewed Coffee
- Green Tea & Red Rose Tea

A 15% service charge plus 13% HST will be added to all food and beverage arrangements.

buffet dinner

THE GARDEN DINNER.....\$50 per person

Variety of Fresh Baked Rolls with Whipped Butter
Roasted Red Pepper & Tomato Bisque
Traditional Caesar Salad
Thyme & Mustard Oven Roasted Chicken with Herbed Lemon Sauce
Atlantic Salmon with Dill Cream Sauce
Oven Roasted Red Skin Potatoes & Seasonal Vegetables
Assorted Mini Cakes and French Pastries
Assorted Soft Drinks
Freshly Brewed Coffee, Green Tea & Red Rose Tea

THE ONTARIO DINNER.....\$60 per person

Variety of Fresh Baked Rolls with Whipped Butter
Heritage Mix Greens Served with Two Types of Dressing
Beet & Kale Quinoa Salad
Whisky BBQ marinated Oven Roasted Chicken
Atlantic Salmon with Red Onion and Caper Sauce.
Canadian AAA Braised Short Ribs
Lemon Herbed Scented Rice & Seasonal Vegetables
Assorted Petit Fours & French Pastries.
Assorted Mini Tarts and Nanaimo Bars
Assorted Soft Drinks
Freshly Brewed Coffee, Green Tea & Red Rose Tea

THE CANADIAN DINNER.....\$70 per person

Variety of Fresh Baked Rolls with Whipped Butter
Truffle Wild B.C Forest Mushroom Soup
Heritage Mix Greens Served with Two Types of Dressings
Waldorf Salad
Butternut Squash Ravioli in a Pesto Cream Sauce
Thyme & Mustard Oven Roasted Chicken with Herbed Lemon Sauce
Rainbow Trout with Lemon Butter Sauce.
Canadian AAA Braised Short Ribs
Oven Roasted P.E.I Parisian Potatoes & Seasonal Vegetables
Assorted European Cakes
Assorted French Pastries & Mini Cheesecakes
Seasonal Sliced Fruit
Assorted Soft Drinks
Freshly Brewed Coffee, Green Tea & Red Rose Tea

A 15% service charge plus 13% HST will be added to all food and beverage arrangements.



hors d'oeuvres

COLD HORS D'OEUVRES.....\$30 per dozen

Gazpacho Shooters
Beef Carpaccio on Crostini
Shrimp Cocktail Picks
Smoked Salmon on Chive Bilini
Caprese Skewers
Bruschetta
Beet & Goat cheese parfait on Crostini
Assorted California Sushi
Pressed Watermelon and Feta Skewer

HOT HORS D'OEUVRES.....\$39 per dozen

Mozzarella Stuffed Risotto
Beef Satay
Caribbean Jerk Chicken Skewers
Mini Fishcakes with Tartare Sauce
Coriander Crusted Lamb Racks with Minted Gremolata
Mini Chicken Quesadilla with Tomato Guacamole
Vegetable Spring Rolls with Plum Sauce
Torpedo Shrimp Served with Thai Chili Sauce
Vegetable Samosas served with Tamarind Sauce
Beef Sliders with Smoky Ketchup
Mushroom and Cheese Tarts

A 15% service charge plus 13% HST will be added to all food and beverage arrangements.

reception – station boards

Minimum 25ppl

- GARDEN FRESH CRUDITÉS**.....\$5 per person
(3 pieces per person)
Carrots, Celery, Broccoli, Peppers, Heirloom Cherry tomatoes
With Ranch Dressing, Blue Cheese Dressing & Hummus
- CHEESE PLATTER**.....\$8 per person
(3 pieces per person)
Assortment of Imported and Domestic Cheese, Grapes and Crackers
- HOUSE SMOKED ATLANTIC SALMON**.....\$8 per person
(3 pieces per person)
Served with Dill Crème Fraiche, Crisp Capers, Grilled Lemon
Pickled Red Onions, Pumpernickel and Rye Bread
- ASIAN DELIGHT PLATTER**.....\$7 per person
(2 pieces per person)
Vegetable Spring Rolls
Shrimp Dumplings & Vegetable Dumplings
Beef and Chicken Satays
- SEASONAL FRESH FRUIT PLATTER**.....\$5 per person
(3 pieces per person)
An Assortment of Sliced Fresh Fruit Accompanied by a selection of Berries and Grapes
- DESSERT PLATTER**.....\$6 per person
(2 pieces per person)
Petit Fours, Mini Pastries, Cakes and Tarts
- BUTCHER BLOCK**.....\$9 per person
(2 pieces per person)
A Variety of Cured Meats
Three Variety of Cheese with Assorted Crackers
Strawberries & Blueberries
Candied Spiced Nuts & Truffle Honey
- THE RECEPTION**.....\$15
(2 pieces per person)
Chicken Salad Sandwiches, Roast Beef Sandwiches Egg Salad, Vegetable Wraps,
Cheese & Vegetable Sandwiches, Vegetable Quinoa Patties, Diced Fruits
Assorted French Pastries

A 15% service charge plus 13% HST will be added to all food and beverage arrangements.

MEDITERRANEAN PLATTER.....\$5

Baba Ganoush, Hummus, Spiced Olives,
Pickled Root Vegetables with Herbed Bread

NUTS AND FRUIT STATION.....\$6

Assorted Nuts.
Brazilian Nut spiced with Cajun and Honey Seasoning.
Corn Tortilla Served With Salsa, Guacamole, Sour Cream
Seasonal Diced Fruits

A 15% service charge plus 13% HST will be added to all food and beverage arrangements.

bar

	HOST	CASH
Domestic Beer	\$7	\$8
Imported Beer	\$8	\$9
Heineken	\$8	\$9
House Wine by the glass (5 oz)	\$8	\$9
House Wine by the bottle (750mL)	\$30	\$45
Standard Liquor (1 oz)	\$6	\$7.25
Premium Liquor (1 oz)	\$7.5	\$9.5
Grand Marnier	\$7.5	\$9.75
Brandy	\$10	\$11
Soft Drinks	\$4	\$5.25
Spring Water	\$4	\$5.25
Perrier	\$4	\$5.25
Juice	\$4	\$5.25

Host Bar is based on consumption and prices do not include applicable taxes and gratuities which is currently 15% Service Charge plus 13% HST

Cash Bar includes 13% HST. Cash Bar does not include 15% gratuities and is additional. 13% HST will be added to the gratuities amount.

Please note our current wine selection list is available upon request.

HOST PUNCH

Fruit Punch	\$95.000 per 50 cup bowl
Rum Punch	\$125.00 per 50 cup bowl
Champagne and Orange Juice	\$125.00 per 50 cup bowl

BAR LABOUR CHARGES

Should the consumption of a host bar or cash bar be less than \$250 net revenue, a labour charge of \$80.00 will be applied plus gratuities and taxes.

A 15% service charge plus 13% HST will be added to all food and beverage arrangements.

Buffet

A minimum of 15 guests are required for Buffet Selections.

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 and 15% Service Charge (Service Charges taxed 13% HST).

Function Room Rentals: 13% HST.

Guest Rooms: 4% MAT and 13% HST (total of 17.52%).

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.

In order to make arrangements for direct billing, an application for credit must be completed and returned to the hotel for approval at least 4 weeks prior to the event.

Guaranteed

Final guaranteed guest numbers are due 5 business days prior to the event. When no guarantee is provided, the estimated number of people at the time of booking will be taken as guarantee for the final billing purposes.

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

Final menu selections must be received at least two weeks prior to the event. Special dietary alternatives are available for guests with specific requirements, with advance notice of at least one week prior. All Items are subject to availability.