



 **Hilton
Garden Inn**

HILTON GARDEN INN DAYTON SOUTH/ AUSTIN LANDING
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DAYTONSOUTH/AUSTINLANDING.HGI.COM



Your Love is Beyond Extraordinary

Your wedding should be, too. You can focus on the big creative decisions like creating the perfect menu, picking the perfect centerpieces and colorful linen to make your day grand. Remember, it's never too early to plan. Our Hilton Garden Inn wedding experts will organize all of the details so that you can relax on your special day. We make everything simple, for you and for your guests from allowing your guest to make their own reservations and make payments through the website via a unique link and we'll even market to your guests and help provide them with a discounted sleeping room rate while helping them make the most out of their visit by providing the option to come early or extend their trip beyond your wedding. Your happily ever after begins at the Hilton Garden Inn at Austin Landing.

~ Your Hilton Garden Inn Wedding Experts

Catering Considerations

Menu Selection & Event Details

Menu selections and event details are requested three weeks prior to your event. For all events booked less than two weeks out, menu selection and arrangements will be requested at time of booking. The hotel reserves the right to substitute function rooms based on final guarantee.

Payment

A deposit of \$500.00 is due with your signed contract. This deposit will be applied towards the final balance. This deposit is non refundable. Additionally, a credit card authorization form is required with the signed contract. A 50% deposit will be due 30 days prior to your event date. Final payment will be due five business days prior to your event date along with your final guarantee.

Host/Cash Bars

In accordance with the liquor laws governing Ohio and the city of Dayton, a guests must be at least 21 years old to consume alcoholic beverages. The hotel reserves the right to exercise our legal responsibility and obligation to refuse service to any guest we feel is intoxicated. A hotel bartender must serve all alcoholic beverages inside or on property. The hotel will NOT serve shots at banquet bars

Liability

The hotel will not be responsible for any material or equipment left in the banquet room before, during, or following an event. Due to health code liability, the hotel cannot allow banquet food or beverages to be carried off premises.

Food & Beverages

No outside food and beverage will be permitted to be brought into the hotel's public areas or meeting rooms with the exception of special occasion cakes. If any other outside food or beverage is brought in, it will either be confiscated or a \$20 per person fee will be applied to the event bill.

Displays and Decorations

Any personal property of the client or clients guests left onsite will be at the sole risk of the client. The hotel will not be liable for any loss or damage of this property. Any outside displays with decorations cannot consist of glitter, confetti, Streamers, Sparklers and nothing may be attached to the walls with anything other than tape

Children and Young Adults

The hotel will be happy to provide special menu and pricing for children (ages 12 years and younger).

Tax & Service Charge

Prevailing Ohio state tax will apply to all transactions. If your group is tax exempt, you must supply a copy of the Ohio tax exempt certificate. A taxable service charge will be added to all food, beverages, room rental and audio visual equipment. All price are exclusive of prevailing taxes and service charge. All prices are subject to change based on market conditions.

Event Timelines

Setup times will be blocked one (1) hour prior to the opening of the ballroom doors, to allow your vendors time to setup equipment and décor. If additional setup time is required, additional fees will apply. Event timelines are listed below, however, if different times are needed, please advise your Professional prior to contracting. Friday evening from 6:00pm until midnight Saturday evenings from 5:00pm until midnight Sunday afternoon

Our Gifts

To You

Start your special day with special Gifts from the Hilton Garden Inn Austin Landing.

All Packages Include:

- Complimentary event space rental.
- Complimentary tasting for up to six (6) people.
- Flexible customizable menus.
- Complimentary cake cutting.
- Complimentary dance floor.
- Complimentary table numbers with stands
- Complimentary place settings to include:
 - silverware, drinkware and dinnerware
- Complimentary Bridal Suite the night of the reception which includes:
 - Assorted chocolates or chocolate dipped Strawberries, champagne and champagne flutes.
- Reduced sleeping room accommodations for out of town guests.
- Complimentary booking webpage for sleeping room accommodations
- Lap Length house colored linen to include black, white and ivory
- Earn up to 50,000 Hilton Honor Planner Points



Other Services:

- Rehearsal Dinners
- Wedding Brunches
- Bridesmaids Luncheons
 - Bridal Showers
- Bridal Ready Room
 - Bridal Suites

Rehearsal Dinner Buffet

American Beach:

Please choose TWO (2) of the following:

Seasonal Garden Salad with TWO (2) Dressings
Southern Style Potato Salad
Homemade Coleslaw
Pasta Salad

Please choose TWO (2) of the following entrees:

Southern Style Pulled Pork
Fried Chicken
Herb Roasted Chicken
Oven Roasted Turkey
Grilled Hamburgers
Jumbo Hotdogs

Please choose TWO (2) of the following side items:

Fresh Seasonal Vegetables
Green Beans
Baked Beans

Dessert

Chef's Choice Dessert
Coffee, Iced Tea, Cornbread and butter

Tour of Italy

Choose From ONE (1) of the following:

Tossed Garden Salad with TWO (2) Dressings
Caesar Salad

Hot Buffet items:

Pasta with Garlic and Butter
Seasonal Grilled Chicken
Meatballs

Please Choose ONE (1) of the following:

Marinara Sauce
Pesto Cream Sauce
Alfredo Sauce

(Each additional sauce \$1.50++ per person)

Dessert

Cannoli's

Herbed Focaccia, Coffee, Iced Tea,

Soup, Salad & Sandwiches

Salad Station with a Variety of Toppings & Dressings

Soups:

Tomato Basil Bisque
Lobster Bisque
Beef Chili
Minestrone
Loaded Potato
Chicken Noodle
Chicken Tortilla
Vegetarian Chili
French Onion

Choose THREE (3) Sandwiches:

Shaved Honey Ham & Swiss Cheese on a Focaccia Roll
Grilled Portobello Mushroom Wrap
Smoked Turkey Club with Provolone Cheese & Avocado
Chicken Salad Wrap with chopped Pecans & Sundried Cranberries
Lean Roast Beef with Provolone cheese & Horseradish on a Focaccia Roll

Dessert:

Chef's Choice

Coffee, Iced Tea

Pick ONE (1) Soup \$

Pick TWO (2) soups \$

Rehearsal Dinner

Blissful Plated Dinner

Tossed Seasonal Green Salad Choice of two dressings

(Choose One)

Meat Lasagna

Topped with House Marinara, Shredded Mozzarella and Chopped Basil

Served with Garlic Bread/ Sticks

Grilled Chicken Breast

Mashed Potatoes

Fire Roasted vegetables and Chicken Jus Gravy

Baked Tilapia Fillet

Garlic Roasted baby Potatoes

Green Beans

Dessert Options:

Choose One

(Chocolate Cake, Cheese cake or Carrot Cake)

Coffee, Iced Tea ,Rolls and butter

Glorious Plated Dinner

Tossed Seasonal Green Salad Choice of two dressings

(Choose One)

Blackened Tilapia

Herb Rice, Vegetable Medley

Herb Crusted Pork Loin

With Pan Jus, Parmesan Crusted Yukon Potatoes, and Sugar Snap Peas

Fiesta Chicken Breast

With a Black Bean and Corn Relish served over Parslied New Potatoes and Buttered Baby Carrots

Dessert Options:

Choose One

(Chocolate Cake, Cheese cake or Carrot Cake)

Coffee, Iced Tea ,Rolls and butter

Silver Package

2 HOUR COCKTAIL SERVICE

INCLUDES | House Wine, Domestic Beer, Import Beer and Soft Drinks

HORS D'OEUVRES

1 Hour Service, Includes all of the following:

Fresh Vegetable Crudités | Assorted Crisp vegetables, and Herb Dip

Fruit Display | Seasonal Fruit, and Chocolate Ganache

Cheese Board | Domestic Cheeses, Assorted Crackers, Breads and Fresh Berries

SALAD SELECTION

Choice of one of the following to accompany your entrees;

Garden | Garden Greens, Tomato, Cucumber, Carrots, Choice of Dressing

Seasonal | Chef Creation Seasonal Salad

ENTRÉE SELECTIONS

Choice of two of the following entrees;

Beef Tips & Noodles or Rice (One Side) | Tender beef, sweet onion covered in a mushroom brown demi-glace sauce

Bourbon Chicken Breast | Marinated boneless breast, grilled and served with a distinctive Bourbon glaze

Pulled Pork with Bakery Rolls | Shredded and Smokey, served with two sauces and rolls

Baked Tilapia | Mild and flavorful, baked to perfection, topped with herb butter

Herb Crusted Chicken Breast | Classically breaded, moist and crispy, with beurre vin blanc sauce

CHOICE OF TWO (2) OF THE FOLLOWING SIDES:

Macaroni and Cheese

Garlic Smashed Potatoes

Steamed Buttered Broccoli

Fire Grilled Vegetables

Buttered Sweet Corn

Cheesy Au Gratin Potatoes



Gold Package

3 HOUR COCKTAIL SERVICE

Includes: House Wine, Domestic Beer, Import Beer, House Level Liquor, Soft Drinks & Mixers

HORS D'OEUVRES

1 Hour Service, Includes all of the following:

Raw Vegetable Crudités | Assorted Crisp vegetables, and Herb Dip

Fruit Display | Seasonal Fruit, and Chocolate Ganache

Cheese Board | Domestic Cheeses, Assorted Crackers, Breads and Fresh Berries

PLUS; your choice of ONE of the following hors d'oeuvres

Tomato Bruschetta | Pear Mascarpone Bruschetta | Shrimp Cocktail Display | Spring Rolls | Spinach Artichoke Dip with Corn Tortilla Chips | Beef Satay | Chicken Satay | Smoked Salmon Crostini

SALAD SELECTION

Choice of one of the following to accompany your entrees;

Garden | Garden Greens, Tomato, Cucumber, Carrots, Choice of Dressing

Seasonal | Chef Creation Seasonal Salad

ENTRÉE SELECTIONS

Choice of two of the following entrees;

Tuscan Chicken | Marinated and Sautéed chicken breast, topped with a creamy sundried tomato and artichoke sauce

Tender Beef Medallions | A house favorite, seasoned, roasted and sliced, served over a pool of red wine brown demi-glaze sauce

Roast Garlic Pork Tenderloin | Classically prepared, seasoned roasted and sliced, served with pan jus sauce

HGI Signature Cheese and Herb Stuffed Chicken | Garlic herb cheese and seasoned toasted bread crumb stuffed chicken breast, topped with a beurre wine blanc sauce.

Teriyaki Marinated Sliced Flank Steak | USDA Choice marinated flank steak, masterfully grilled and laced with an Asian inspired sauce

Beef Filet Cordon Bleu | Two seasoned and grilled filet mignon beef medallions sandwiched around thin sliced ham and melted Swiss cheese, covered with a mushroom Bordelaise sauce

CHOICE OF TWO (2) OF THE FOLLOWING SIDES:

Herbed Rice Pilaf

Garlic Smashed Potatoes

Steamed Buttered Broccoli

Fire Grilled Vegetables

Cheesy Au Gratin Potatoes

Scalloped Potatoes

Grilled Asparagus

Creamy Parmesan Polenta

Roasted Fingerling Potatoes

Boiled New Potatoes with Dill

Diamond Package

4 HOUR COCKTAIL SERVICE

Includes: House Wine Domestic Beer, Import Beer, House Level Liquor, Soft Drinks & Mixers

HORS D'OEUVRES

1 Hour Service, Includes all of the following:

Raw Vegetable Crudites | Assorted Crips vegetables, and Herb Dip

Fruit Display | Seasonal Fruit, and Chocolate Ganache

Cheese Board | Domestic Cheeses, Assorted Crackers, Breads and Fresh Berries

ENTRÉE SELECTIONS

Choice of two of the following entrees;

Tuscan Chicken | Marinated and Sautéed chicken breast, topped with a creamy sundried tomato and artichoke sauce

Petite Filet | USDA choice beef tenderloin, seasoned and grilled to perfection

Roast Garlic Pork Tenderloin | Classically prepared, seasoned roasted and sliced, served with a pan jus sauce

HGI Signature Cheese and Herb Stuffed Chicken | Garlic herb cheese and seasoned toasted bread crumb stuffed chicken breast, topped with a beurre wine blanc sauce.

CHOICE OF TWO (2) OF THE FOLLOWING SIDES:

Herbed Rice Pilaf
Garlic Smashed Potatoes
Steamed Buttered Broccoli
Fire Grilled Vegetables
Cheesy Au Gratin Potatoes
Grilled Asparagus
Creamy Parmesan Polenta
Roasted Fingerling Potatoes
Boiled New Potatoes with Dill

PLUS; your choice of TWO (2) of the following hors d'oeuvres

Tomato Bruschetta | Pear Mascarpone Bruschetta | Shrimp Cocktail Display | Spinach Artichoke Dip with Corn Totilla Chips | Beef Crostini | Smoked Salmon Crostini

SALAD SELECTION

Choice of one of the following to accompany your entrees;

Garden | Garden Greens, Tomato, Cucumber, Carrots, Choice of Dressing

Seasonal | Chef Creation Seasonal Salad

Teriyaki Marinated Sliced Flank Steak | USDA Choice marinated flank steak, masterfully grilled and laced with an Asian inspired sauce

Ahi Tuna | Lightly coated with sesame seeds, seared and served with ginger lime soy sauce

Herb Encrusted Seabass | Mild and buttery, seasoned and roasted topped with a lemon and garlic compound butter

LATE NIGHT SNACK:

1 Hour of Service. Choice of two of the following;

Boneless Chicken Wings (3 Flavors) | Soft Pretzel Stix with Beer Cheese | Roasted Red Pepper Hummus with Pita Chips | Chicken and Waffles | Sausage Queso Dip | Slider Sandwiches



Beer Wine and Spirits

As the only licensed authority, the Hilton Garden Inn is the only entity permitted to sell and serve alcoholic beverages for consumption on site. Therefore, it is strictly prohibited for any person to bring alcohol into the hotel for any banquet functions. If any outside Alcohol is brought into the event space a fee will be applied to the final bill.

Spirits:

House Level:

Jim Beam Bourbon | Seagram's 7 | Lauders Scotch| Beefeater Gin| Smirnoff Vodka| Castillo Rum| Sauza Tequila

House Wine:

Canyon Road:

Merlot| Cabernet| Moscato| White Zinfandel | Chardonnay

Domestic Beer:

Budlight | Miller Lite| Michelob Ultra | Yuengling

Import Beer:

Sam Adams Boston Lager| Stella Artois | Heineken

Coke Products

ENHANCEMENTS

CRAFT BEERS \$

RHINEGEIST TRUTH -IPA | MADTREE PSYCHOPATHY-IPA | MADTREE LIFT-KÖLSCH |MADTREE HAPPY AMBER- AMBER | 50 WEST AMERICAN LAGER- LAGER | 50 WEST DOOM PEDAL- WHITE ALE

CALL LEVEL \$

JACK DANIELS | BULLEIT | J&B | TANQUERAY | TITO'S | BACARDI | ESPOLON

PREMIUM LEVEL \$

WOODFORD RESERVE | CROWNE ROYAL | GLENFIDDITCH 12 YEAR | BOMBAY SAPPHIRE | GREY GOOSE | 1800 SILVER | CAPTAIN MORGAN

After Wedding Brunch

We would LOVE to host your brunch for you!

We'll set up a private event space for your group to include tables, chairs and linen. We will also provide professional serving staff to assist with clearing plates and beverage refills. Pricing as follows:

10- 40 People : \$100.00 Set Up Fee

41-60 People: \$150.00 Set Up Fee

61-125 People: \$250.00 Set Up Fee

126-200 People \$500.00 Set Up Fee

The Austin Buffet

Assorted bagels with cream cheese, Seasonal Hand cut fruit, Scrambled eggs with cheese and salsa, Bacon or Sausage, Donut Tower, Biscuits & Gravy or French toast, Breakfast Potatoes, Chilled Juices, Herbal tea, Arabica Coffee

Bistro Brunch Buffet

Choice of 2 soups: Beef Chili, Chicken Noodle, Loaded potato, Tomato Basil Bisque, Lobster Bisque

Vegetable Tray, Cheese tray, Garden Salad with assorted dressings, Antipasto, Create your own Chicken Salad Sandwiches, Freshly Brewed Iced Tea, Arabica Coffee

A La Carte

Chicken & Waffles \$

Shrimp & Grits \$

Mini Quiche \$

Mini Avocado Toasts \$

Berry Parfaits \$

Biscuits & Gravy \$

Brunch Boost Buffet

Individual Vegetable Cups, Seasonal Fruit, Roasted Red pepper Hummus With Pita Points, Assorted Pinwheels, Deviled Eggs, Tomato Basil Flatbread, Freshly Brewed Ice Tea & Arabica Coffee

The Breakfast Table Buffet

Assorted Danishes and Muffins, Seasonal Hand Cut Fruit, Scrambled Eggs with cheese and salsa, Bacon or Sausage, Pancakes, Breakfast Potatoes, Chilled Juices, Herbal Tea, Arabica Coffee

