



WEDDING MENU


SOLSTICE
OCEANFRONT BAR & GRILL

Hilton Garden Inn Ocean City
2800 Baltimore Avenue Ocean City MD, 21842 | 410-289-1100

HGI OCEAN CITY WEDDING MENU

BRUNCH RECEPTION

30 guest minimum, available from 9:00am - 2:00pm. \$125 per person. Pricing is based on a 3-hour service, additional 30 minutes is \$5 per person. Available for 15-29 guests for an additional fee of \$250. The brunch reception includes: Cocktail Hour, Mimosa Toast, Brunch Buffet, and Hosted Bar. Upgrades are available upon request.

COCKTAIL HOUR

Passed Assorted Mini Quiches and Raspberry and Brie Tarts

Bakers Basket Display (muffins, croissants, pastries, danishes)

Fresh Seasonal Fruit Display

MIMOSA TOAST

All guests must have a valid ID for alcohol service

BUFFET

Classic Eggs Benedict

Breakfast Potatoes (GF)

Bacon & Sausage (turkey or pork) (GF)

House Salad (GF)

Poached Atlantic Salmon, Lemon Butter Sauce (GF)

Garlic Herb Chicken Breast (GF)

HOSTED BRUNCH BAR

Bar includes call brand liquor, house wine, domestic and imported beer, soft drinks, hot coffee, hot tea, and water. All guests must have a valid ID for alcohol service.

BRUNCH ENHANCEMENTS

Blue Crab Benedict | \$8 per person

Poached Eggs, Old Bay Seasoned Jumbo Lump Crab Meat, Canadian Bacon, English Muffin, and Hollandaise

Omelet Station | \$6 per person

Farm Fresh Egg Omelet Station. Toppings Include: Ham, Bacon, Breakfast Sausage, Tomatoes, Onions, Bell Peppers, Mushrooms, Spinach, Cheddar Jack Cheese
Chef Attended fee of \$125

Shrimp & Grits | \$18 per person

Cajun Shrimp, Smoked Andouille Sausage, Creamy Grits, Pecorino Romano

Prime Rib | \$22 per person

Au Jus, Horseradish Aioli

Belgian Waffle Station | \$13 per person

Made to order, Seasonal Berries, Chocolate Chips, Powdered Sugar, Honey, Maple Syrup, and Whipped Cream
Guest Maximum, Per Hour, Per Station

HOSTED BRUNCH BAR ENHANCEMENTS

Bloody Mary Bar | \$22 per person

Mimosa Bar | \$20 per person

Bellini Bar | \$22 per person

DINNER RECEPTIONS

Minimum of 30 guests are required to book.

Guest entrée counts must be provided to your catering manager 2 weeks prior to the event date. Meal cards provided by the client indicating the guest's choice of entrée will need to be provided for each guest. Each reception will include at least one reception display, hot and cold passed hors d'oeuvres, champagne toast, cake cutting service, a choice of house or caesar salad, two entrees, and the Chef's selection of fresh seasonal starch and vegetable. Descriptions of reception displays and hors d'oeuvres are listed following dinner reception packages. Chef attendant fee of \$125 applies if applicable.

BUFFET SELECTIONS:

Buffet Dinner Reception #1 | \$125

RECEPTION DISPLAYS – Choice of One

Cold Selections: Antipasti Display (GF), Vegetable Crudité Display (GF), Artisan Cheese Board Display, Seasonal Fruit Display (GF), Hummus and Tapenade Display

Hot Selections: Blue Crab Dip (+\$4.50), Spinach & Artichoke Dip (GF), Buffalo Chicken Dip (GF)

PASSED HORS D'OEUVRES - Choice of One Cold & One Hot

Cold Selections: Caprese Skewers (GF), Grilled Watermelon Bites (GF), Tuna Nachos, Smoked Salmon Crostini's

Hot Selections: Teriyaki Meatballs (GF), Beef Franks, Bacon Wrapped Dates (GF), Crispy Shrimp Wraps, Chicken & Lemongrass Pot Stickers, Figs in a Blanket with goat cheese, Raspberry Brie Bites (GF), and Spring Rolls

SALAD SELECTION – Choice of One

House Salad (GF) – Field Greens, English Cucumber, Grape Tomatoes, Red Onion, Lemon Herb Vinaigrette

Caesar Salad – Chopped Romaine Hearts, Shaved Parmesan, House Made Caesar, and Croutons

ENTREE SELECTION – Choice of Two

Atlantic Salmon (GF) – Grilled Salmon, Creamy Dill Sauce

Beef Short Ribs – Jammy, Port Braised

Chicken Caprese (GF) – Baked Chicken Breast, Stuffed with Mozzarella, Fresh Basil, and Sun-Dried Tomatoes

Chicken Marsala – Pan Fried Chicken Breast, Mushrooms, Creamy Marsala Sauce

Pork Tenderloin (GF) – Creamy Mushroom Marsala

Wild Mushroom Risotto (GF) – Parmigianino-Reggiano

Pasta Primavera – Penne Pasta, GF Penne available upon request, Fresh Seasonal Vegetables, Shaved Parmesan, EVOO

Buffet Dinner Reception #2 | \$145

RECEPTION DISPLAYS – Choice of One

Cold Selections: Antipasti Display (GF), Vegetable Crudit  Display (GF), Artisan Cheese Board Display, Seasonal Fruit Display (GF), Hummus and Tapenade Display

Hot Selections: Blue Crab Dip (+\$4.50), Spinach & Artichoke Dip (GF), Buffalo Chicken Dip (GF)

PASSED HORS D'OEUVRES - Choice of Two Cold & Two Hot

Cold Selections: Caprese Skewers (GF), Grilled Watermelon Bites (GF), Tuna Nachos, Smoked Salmon Crostini's

Hot Selections: Teriyaki Meatballs (GF), Beef Franks, Bacon Wrapped Dates (GF), Crispy Shrimp Wraps, Chicken & Lemongrass Pot Stickers, Figs in a Blanket with Goat Cheese, Raspberry Brie Bites, Spring Rolls

SALAD SELECTION - Choice of One

House Salad (GF) - Field Greens, English Cucumber, Grape Tomatoes, Red Onion, Lemon Herb Vinaigrette

Caesar Salad - Chopped Romaine Hearts, Shaved Parmesan, House Made Caesar, Croutons

ENTREE SELECTION - Choice of One

Atlantic Salmon (GF) - Grilled Salmon, Creamy Dill Sauce

Beef Short Ribs - Jammy, Port Braised

Chicken Caprese (GF) - Baked Chicken Breast, Stuffed with Mozzarella, Fresh Basil, Sun-Dried Tomatoes

Chicken Marsala - Pan Fried Chicken Breast, Mushrooms, Creamy Marsala Sauce

Pork Tenderloin (GF) - Creamy Mushroom Marsala

Wild Mushroom Risotto (GF) - Parmigianino-Reggiano

Pasta Primavera - Penne Pasta, Fresh Seasonal Vegetables, Shaved Parmesan, EVOO
(GF penne available upon request)

PREMIERE ENTREE SELECTION - Choice of One

Chicken Chesapeake - Lump Crab Imperial Baked Chicken Breast, House-Made Imperial Sauce

Filet Mignon (GF) - Center Cut Filet Mignon, Cabernet Demi Glace

Maryland Crab Cakes - Jumbo Lump Crab Cakes (GF), Local Roasted Corn Salsa, Citrus Brown Butter

NY Strip (GF) - Wild Mushroom Demi Glace

Stuffed Flounder - Baked, Local Flounder, Lump Crab Imperial, House-Made Imperial Sauce

MD Surf & Turf (GF) - Center Cut Filet Mignon, Jumbo Lump Crab Cake, Local Roasted Corn Salsa, Citrus Beurre Blanc

Surf & Surf (GF) - Local Rockfish, Jumbo Lump Crab Cake, Local Roasted Corn Salsa, Citrus Brown Butter

Buffet Dinner Reception #3 | \$180

RECEPTION DISPLAYS – Choice of One

Cold Selections: Antipasti Display (GF), Vegetable Crudit  Display (GF), Artisan Cheese Board Display, Seasonal Fruit Display (GF), Hummus and Tapenade Display

Hot Selections: Blue Crab Dip (+\$4.50), Spinach & Artichoke Dip (GF), Buffalo Chicken Dip (GF)

PASSED HORS D'OEUVRES - Choice of Two Cold & Two Hot

Cold Selections: Caprese Skewers (GF), Grilled Watermelon Bites (GF), Tuna Nachos, Smoked Salmon Crostini's

Hot Selections: Teriyaki Meatballs (GF), Beef Franks, Bacon Wrapped Dates (GF), Crispy Shrimp Wraps, Chicken & Lemongrass Pot Stickers, Figs in a Blanket with Goat Cheese, Raspberry Brie Bites, Spring Rolls

SALAD SELECTION - Choice of One

House Salad (GF) - Field Greens, English Cucumber, Grape Tomatoes, Red Onion, Lemon Herb Vinaigrette

Caesar Salad - Chopped Romaine Hearts, Shaved Parmesan, House Made Caesar, Croutons

PREMIERE ENTREE SELECTION - Choice of Two

Chicken Chesapeake - Lump Crab Imperial Baked Chicken Breast, House-Made Imperial Sauce

Filet Mignon (GF) - Center Cut Filet Mignon, Cabernet Demi Glace

Maryland Crab Cakes - Jumbo Lump Crab Cakes (GF), Local Roasted Corn Salsa, Citrus Brown Butter

NY Strip (GF) - Wild Mushroom Demi Glace

Stuffed Flounder - Baked, Local Flounder, Lump Crab Imperial, House-Made Imperial Sauce

MD Surf & Turf (GF) - Center Cut Filet Mignon, Jumbo Lump Crab Cake, Local Roasted Corn Salsa, Citrus Beurre Blanc

Surf & Surf (GF) - Local Rockfish, Jumbo Lump Crab Cake, Local Roasted Corn Salsa, Citrus Brown Butter

CARVING STATIONS - Choice of One

**All carving stations are Chef Attended*

Baked Ham (GF) – Bone-In, Maple Glazed

Prime Rib (GF) – Au Jus, Horseradish Aioli

Beef Tenderloin (GF) – Three Herb Chimichurri

Pork Tenderloin (GF) – Creamy Mushroom Marsala

Brisket (GF) – Hickory Smoked, Texas BBQ

Roasted Turkey – Mushroom Gravy

Whole Salmon (GF) – Creamy Dill Sauce, Citrus Brown Butter

PLATED SELECTIONS:

Plated Dinner Reception #1 | \$125

Includes One Reception Display, One Hot and One Cold Passed Hors D'oeuvres

RECEPTION DISPLAYS – Choice of One

Cold Selections: Antipasti Display (GF), Vegetable Crudit  Display (GF), Artisan Cheese Board Display, Seasonal Fruit Display (GF), Hummus and Tapenade Display

Hot Selections: Blue Crab Dip (+\$4.50), Spinach & Artichoke Dip (GF), Buffalo Chicken Dip (GF)

PASSED HORS D'OEUVRES - Choice of One Cold & One Hot

Cold Selections: Caprese Skewers (GF), Grilled Watermelon Bites (GF), Tuna Nachos, Smoked Salmon Crostini's

Hot Selections: Teriyaki Meatballs (GF), Beef Franks, Bacon Wrapped Dates (GF), Crispy Shrimp Wraps, Chicken & Lemongrass Pot Stickers, Raspberry Brie Bites (GF), Figs in a Blanket with Goat Cheese, Spring Rolls

SALAD SELECTION - Choice of One

House Salad (GF) - Field Greens, English Cucumber, Grape Tomatoes, Red Onion, Lemon Herb Vinaigrette

Caesar Salad - Chopped Romaine Hearts, Shaved Parmesan, House Made Caesar, Croutons

ENTREE SELECTION - Choice of One

Atlantic Salmon (GF) - Grilled Salmon, Creamy Dill Sauce

Beef Short Ribs - Jammy, Port Braised

Chicken Caprese (GF) - Baked Chicken Breast, Stuffed with Mozzarella, Fresh Basil, Sun Dried Tomatoes

Chicken Marsala - Pan Fried Chicken Breast, Mushrooms, Creamy Marsala Sauce

Pork Tenderloin (GF) – Creamy Mushroom Marsala

Wild Mushroom Risotto (GF) - Parmigianino-Reggiano

Pasta Primavera - Penne Pasta, Fresh Seasonal Vegetables, Shaved Parmesan, EVOO

(GF penne available upon request)

Plated Dinner Reception #2 | \$145

Includes One Reception Display, Two Hot and Two Cold Passed Hors D'oeuvres

RECEPTION DISPLAYS – Choice of One

Cold Selections: Antipasti Display (GF), Vegetable Crudit  Display (GF), Artisan Cheese Board Display, Seasonal Fruit Display (GF), Hummus and Tapenade Display

Hot Selections: Blue Crab Dip (+\$4.50), Spinach & Artichoke Dip (GF), Buffalo Chicken Dip (GF)

PASSED HORS D'OEUVRES - Choice of Two Cold & Two Hot

Cold Selections: Caprese Skewers (GF), Grilled Watermelon Bites (GF), Tuna Nachos, Smoked Salmon Crostini's

Hot Selections: Teriyaki Meatballs (GF), Beef Franks, Bacon Wrapped Dates (GF), Crispy Shrimp Wraps, Chicken & Lemongrass Pot Stickers, Raspberry Brie Bites (GF), Figs in a Blanket with Goat Cheese, Spring Rolls

SALAD SELECTION - Choice of One

House Salad (GF) - Field Greens, English Cucumber, Grape Tomatoes, Red Onion, Lemon Herb Vinaigrette

Caesar Salad - Chopped Romaine Hearts, Shaved Parmesan, House Made Caesar, Croutons

ENTREE SELECTION - Choice of One

Atlantic Salmon (GF) - Grilled Salmon, Creamy Dill Sauce

Beef Short Ribs - Jammy, Port Braised

Chicken Caprese (GF) - Baked Chicken Breast, Stuffed with Mozzarella, Fresh Basil, Sun Dried Tomatoes

Chicken Marsala - Pan Fried Chicken Breast, Mushrooms, Creamy Marsala Sauce

Pork Tenderloin (GF) - Creamy Mushroom Marsala

Wild Mushroom Risotto (GF) - Parmigiano-Reggiano

Pasta Primavera - Penne Pasta, Fresh Seasonal Vegetables, Shaved Parmesan, EVOO (GF penne available upon request)

PREMIERE ENTREE SELECTION - Choice of One

Chicken Chesapeake - Lump Crab Imperial Baked Chicken Breast, House-Made Imperial Sauce

Filet Mignon (GF) - Center Cut Filet Mignon, Cabernet Demi Glace

Maryland Crab Cakes - Jumbo Lump Crab Cakes (GF), Local Roasted Corn Salsa, Citrus Brown Butter

NY Strip (GF) - Wild Mushroom Demi Glace

Stuffed Flounder - Baked, Local Flounder, Lump Crab Imperial, House-Made Imperial Sauce

MD Surf & Turf (GF) - Center Cut Filet Mignon, Jumbo Lump Crab Cake, Local Roasted Corn Salsa, Citrus Beurre Blanc

Surf & Surf (GF) - Local Rockfish, Jumbo Lump Crab Cake, Local Roasted Corn Salsa, Citrus Brown Butter

Plated Dinner Reception #3 | \$180

Includes Two Reception Display, Two Hot and Two Cold Passed Hors D'oeuvres

RECEPTION DISPLAYS – Choice of One

Cold Selections: Antipasti Display (GF), Vegetable Crudit  Display (GF), Artisan Cheese Board Display, Seasonal Fruit Display (GF), Hummus and Tapenade Display

Hot Selections: Blue Crab Dip (+\$4.50), Spinach & Artichoke Dip (GF), Buffalo Chicken Dip (GF)

PASSED HORS D'OEUVRES - Choice of Two Cold & Two Hot

Cold Selections: Caprese Skewers (GF), Grilled Watermelon Bites (GF), Tuna Nachos, Smoked Salmon Crostinis

Hot Selections: Teriyaki Meatballs (GF), Beef Franks, Bacon Wrapped Dates (GF), Crispy Shrimp Wraps, Chicken & Lemongrass Pot Stickers, Raspberry Brie (GF), Figs in a Blanket with Goat Cheese, Spring Rolls

SALAD SELECTION - Choice of One

House Salad (GF) - Field Greens, English Cucumber, Grape Tomatoes, Red Onion, Lemon Herb Vinaigrette

Caesar Salad - Chopped Romaine Hearts, Shaved Parmesan, House Made Caesar, Croutons

PREMIERE ENTREE SELECTION - Choice of Two

Chicken Chesapeake - Lump Crab Imperial Baked Chicken Breast, House Made Imperial Sauce

Filet Mignon (GF) - Center Cut Filet Mignon, Cabernet Demi Glace

Maryland Crab Cakes - Jumbo Lump Crab Cakes (GF), Local Roasted Corn Salsa, Citrus Brown Butter

NY Strip (GF) - Wild Mushroom Demi Glace

Stuffed Flounder - Baked, Local Flounder, Lump Crab Imperial, House Made Imperial Sauce

MD Surf & Turf (GF) - Center Cut Filet Mignon, Jumbo Lump Crab Cake, Local Roasted Corn Salsa, Citrus Beurre Blanc

Surf & Surf (GF) - Local Rockfish, Jumbo Lump Crab Cake, Local Roasted Corn Salsa, Citrus Brown Butter

MENU SELECTION

UPGRADED A LA CARTE HORS D'OEUVRES

Priced Per Piece. Add on or upgrade your selections

GF = Gluten Free **VG** = Vegan **V** = Vegetarian

Diver Scallops Wrapped in Applewood Smoked Bacon (GF) | \$5

Crab Imperial Stuffed Mushrooms (GF) | \$5

Island Wings | \$4 – Deep Fried, Blackened Garlic Butter, Parmesan

Seafood Tower (GF) | \$225 – Stone Crab Claws, Clams, Oysters, Shrimp

Mini Chicken Cordon Bleu | \$4 – Deep Fried Chicken Bites, Swiss, Branded Ham, Mustard Aioli

Crab Claw Cocktail (GF) | \$6 – Stone Crab Claw, Lemon Butter

Shrimp Cocktail (GF) | \$5 – Chilled Large Shrimp, House-Made Cocktail Sauce

UPGRADED CARVING STATIONS

Pricing based on 60-minute service time and are only available with a 1 hour or longer Hors D'Oeuvres Reception. Each additional 30 minutes is available for \$5.00 per person. All carving stations are chef attended*

Pork Tenderloin | \$24 – Creamy Mushroom Marsala

Baked Ham | \$24 – Bone-In, Maple Glazed

Prime Rib | \$34 – Au Jus, Horseradish Aioli

Beef Tenderloin | \$32 – Three Herb Chimichurri

Brisket | \$30 – Hickory Smoked, Texas BBQ

Roasted Turkey | \$22 – Mushroom Gravy

Whole Salmon | \$32 – Creamy Dill Sauce, Citrus Brown Butter

UPGRADED INTERACTIVE STATIONS

Pricing is based on 60-minute service time and is only available with a 1-hour or longer Hors D'Oeuvres Reception. All interactive stations are chef attended*

***Pasta | \$18** – Pastas: Cavatappi, Penne, Linguini | Sauces: Creamy Alfredo, Traditional Red Sauce, Pesto Cream Sauce | Protein: Grilled Chicken, Meatballs, Italian Sausage, Wild Mushrooms

***Seafood | \$26** – Crab Cake Bites, Crab Claw Cocktail, Shrimp Cocktail

Raw Bar | \$MKT – Clams, Oysters.

VENDOR MEALS

All Vendor meals are served with a side of French fries

Cheeseburger | \$18

Cuban Chicken Sandwich | \$18

Philly Cheesesteak | \$18

MENU SELECTION

INCLUDED RECEPTION DISPLAY DESCRIPTIONS

Select two cold items and one hot item

GF = Gluten Free **VG** = Vegan **V** = Vegetarian

Display - Cold

Antipasti – Salami, Capicola, Prosciutto, Mortadella, Marinated Mushrooms, Olives, and Roasted Peppers

Vegetable Crudites (GF/V) – Raw Vegetable Medley with Ranch, and French Onion Dip

Artisan Cheese Board (GF) – Three Assorted Cheeses, Grapes, Fruit, and Crackers

Seasonal Fruit (GF / V) – Chef's Selection of Fresh Seasonal Fruit

Hummus & Tapenade (GF/V) – Roasted Red Pepper Hummus

Display - Hot

Blue Crab Dip (+ 4.50 per person)

Spinach & Artichoke Dip

Buffalo Chicken Dip

INCLUDED PASSED HORS D'OEUVRES DESCRIPTIONS

GF = Gluten Free **VG** = Vegan **V** = Vegetarian

Passed – Cold

Caprese Skewers (GF/V) – Fresh Basil, Mozzarella, Cherry Tomato

Grilled Watermelon Bites (GF/V) – Gorgonzola, Balsamic Drizzle

Tuna Nachos – Ahi Tuna, Guacamole, Sesame Seeds, Corn Tortilla Chip

Smoked Salmon Crostini's – Lemon Caper Cream Cheese

Passed – Hot

Teriyaki Meatballs

Chicken & Lemongrass Pot Stickers

Beef Franks

Figs in a Blanket with Goat Cheese

Bacon Wrapped Dates

Raspberry Brie Bites

Crispy Shrimp Wraps

Spring Rolls

HOSTED BAR

Each hosted bar is available for 4 hours. All guests must have a valid ID for alcohol service.
A bartender fee of \$125 per every 75 guests.

Bar #1 – Call | \$50

Features – Call Brand Liquor Selection,
House Wines, Domestic & Imported Beer,
Soft Drinks, Hot Coffee, Hot Tea, and Water

Bar #2 – Premium | \$65

Features – Premium Liquor Selection,
House Wines, Craft, Domestic & Imported
Beer, Soft Drinks, Hot Coffee, Hot Tea, and
Water

Bar #3 – Executive | \$80

Features – Top Shelf Liquor Selection,
Premium Wines, Craft, Domestic &
Imported Beer, Soft Drinks, Hot Coffee, Hot
Tea, and Water

FREQUENTLY ASKED QUESTIONS

Do you allow outside food and beverages in your event spaces?

Outside food and beverage are not permitted.

Are we required to use your vendors?

We offer a preferred vendor list; however, you are not required to exclusively use these vendors. Please note that all vendors utilized must be licensed and insured.

When can we access the event space?

Setup times will be dependent on availability. Please consult with your catering sales manager for specific dates and times.

What is the starting food and beverage minimum rental fee?

Food and beverage minimums are based on event dates and anticipated attendance. The minimum is set for each specific event space.

Do you offer wedding group room block rates?

Yes, we offer discounted group rates to wedding parties booking 10 rooms or more. Please contact your catering sales manager for details.

Can we arrange a welcome amenity for our guests?

If you are bringing your own welcome amenities or gift bags, the hotel charges \$3.00 per gift bag delivery (\$4.00 per room for specific names). We can hand out welcome envelopes to your guests upon arrival for \$1.00.