

HAWAIIAN GARDENS

WEDDING & SPECIAL EVENTS VENUE



7830 Las Vegas Blvd. S | Las Vegas, NV 89123

Creating memories to last a lifetime!

Contact

Jennifer McKinney

702-942-8406

 **Hilton**
Garden Inn[™]
Las Vegas Strip South

CEREMONY PACKAGE

\$949.00

Ceremony Includes the Following

- One Hours Use of Hawaiian Gardens
- Wedding Officiant/ Minister
- Choice of Wedding or Hawaiian Music
(In house garden sound system)
- Hawaiian Arch or Floral Pedestals
- Bridal Suite 30 minutes prior to ceremony
- Day of Wedding Coordination
- Hand Tied Bridal Bouquet of 12 Roses
- Two Matching Boutonnieres
- Wedding Chairs
- Wedding Rehearsal Scheduled Day Before

Transport yourself to the tropics with a ceremony in our lush Hawaiian Gardens. Providing three beautiful outdoor venues to choose from, a Hawaiian Garden wedding is both elegant and filled with love for your special day. Let us plan a tasteful and romantic ceremony underneath the gorgeous Hawaiian Palapa overlooking a rock waterfall and sparkling pool. With seating for up to 80 people, the space is perfect for a mid-sized ceremony. For couples who seek a more intimate ceremony space, consider exchanging vows in our Lanai Garden, featuring a tropical pool overlook. This cozy space seats 40 people and is perfect for a small gathering of just family and close friends. For a more elegant ambiance, host an outdoor wedding on the lawn of the Oahu garden. This green paradise setting features a backdrop of palm trees and greenery creating the ideal space for a sunset Las Vegas Wedding to remember.



All prices are subject to 21% service charge and 8.375 % sales tax (subject to change without notice)

ALL INCLUSIVE PACKAGE:

(Based on 50 guests)

Hawaiian Garden Ceremony Package

Choice of Reception Space

4 Hour Reception Time

White Chair Covers with Colored Sash

Choice Linen Color & Colored Napkin

House Centerpieces

Sweetheart Table

Dance Floor

Cake, Gift and Guestbook Tables

Platted or Buffet Dinner Options (see page 5)

2 Tiered Wedding Cake

*4 Hours of Complimentary Bar Including Domestic Beers, House Wines, &
Well Cocktails Along with a Variety of Soft Drinks and Juices*

(Call Bar add \$500, Premium Bar add \$1,000)

Champagne Toast for Entire Wedding Party & Guests

Professional DJ to MC Your Ceremony & Reception

\$6,699.00

Please add \$99.00 per person for each guest above 50

*If you would like to extend your reception,
Please contact our hotel Sales Specialist for pricing*

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ENHANCEMENTS FOR YOUR SPECIAL DAY

Professional DJ for four hours	\$ 700.00
Professional Photography	Pricing based upon availability
Professional Videographer	at time of request
Chiavari Chairs, Black, Gold, or Silver	\$ 12.00
Resin folding Chairs- White or Black	\$ 5.50
Chair Covers and Ties (each)	\$ 7.00
Table Overlays-Polyester (each)	\$ 20.00
Table Specialty Overlays-Satin (each)	\$ 28.00
Specialty Linen Cloth (120's)-Satin (each)	\$ 32.00
Colored Linen Napkins (each)	\$ 3.50
6 Candle Centerpiece	\$ 45.00
Arbor	\$ 150.00
Chocolate Covered Strawberries (each)	\$ 3.50
Additional Hour to Extend Reception	\$ 600.00
For Receptions with Cash Bar	
Hair & Make-up to your room	\$ 450.00

Upgrades Are Available Upon Request

Please inquire with our sales staff

Should client choose to provide their own Linen, Napkins and Chair Sashes, there will be a fee of \$5.00 per person to set up room with the linen and to tie the chair sashes.

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ALL INCLUSIVE DINNER

Select One Salad:

▪ *Classic Caesar Salad* ▪

▪ *Dandelion Salad* ▪

Baby Greens, Gorgonzola Cheese, Port Wine Cherries, Pears, & Almonds, with Honey and Raspberry Vinaigrette & Balsamic Reduction

▪ *Garden Gourmet Salad* ▪

*Spring Mix & Romaine Lettuce, Tomatoes, Cucumbers, Carrots, & House Croutons
With Ranch or Balsamic vinaigrette*

Plated Options

Select One or Two with Pre Order:

Pan Roasted French-Cut Garlic Chicken with Heirloom Tomatoes

Pan Roasted French-Cut Chicken with Madeira Mushroom Sauce

Chicken Francaise, Accompanied with a White Wine & Lemon Butter Sauce

Pan Seared Salmon with Cherry Tomatoes, chives & Beurre Blanc Sauce

New York Strip Steak (10oz) Accompanied with Cabernet Garlic infused Demi-Glace

Oven Roasted Prime Rib (12oz) (Minimum 15 orders, +\$1.00 per person)

Filet Mignon (8oz) in a Port Wine Demi-Glace (+\$1.00 per person)

Select One Side:

Roasted Red Bliss Potatoes, Garlic Mashed Potatoes, or Wild Rice Pilaf

All Entrees Are Accompanied with Chef's Seasonal Vegetables

Dinner Rolls & Butter

Iced Tea will be an additional \$2.00 per person

Or Choose From Our Dinner Buffets:

Napa, Tuscany, Kansas City, or Latin Fiesta

We are happy to customize any requests!

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WEDDING CAKES

◆ FLAVORS AVAILABLE ◆

Vanilla: Sponge, Chiffon, or Cream Cake
Chocolate: Sponge, Chiffon, or Cream Cake
Marble Cream Cake
Lemon Cream Cake
Mocha Cream Cake
German Chocolate Cake
Devil's Food Cake
Carrot Cake
Banana Cake
Almond Cake
Funfetti Cake

◆ FILLING FLAVORS AVAILABLE ◆

Chocolate Mousse
White Chocolate Mousse
Mocha Mousse
Strawberry or Raspberry Mousse
Lemon or Orange Mousse
Bavarian Cream
Mascarpone Cream

Fruit Fillings Available

All cakes must be ordered through the hotel.
We are happy to assist in scheduling a cake tasting.

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HORS D'OEUVRES

HOT SELECTIONS

(Priced per 50 pieces)

<i>Chicken Taquito</i>	\$175.00
<i>Chicken Empanadas</i>	\$175.00
<i>Vegetable Spring Rolls with Sweet Chili Dipping Sauce</i>	\$150.00
<i>Southwest Crab Cakes with Chipotle Aioli</i>	\$275.00
<i>Chicken Sate with Sweet Chili Sauce</i>	\$175.00
<i>Spanakopita Filo Triangles</i>	\$175.00
<i>Meatballs in BBQ Sauce or Swedish Sauce</i>	\$150.00
<i>Coconut Shrimp with Spicy Orange Marmalade</i>	\$200.00
<i>Mini Beef Wellingtons with a Port Wine Reduction</i>	\$225.00
<i>Hamburger Sliders</i>	\$175.00
<i>Sliced Beef with Chimichurri on Crostini</i>	\$175.00
<i>Filet Mignon & Shrimp, with a Garlic Beurre Blanc</i>	\$275.00

COLD SELECTIONS

(Priced per 50 pieces)

<i>Tomato Mozzarella Bruschetta</i>	\$150.00
<i>Caprese Skewers Drizzled with Balsamic Dressing</i>	\$150.00
<i>Fresh Shrimp Cocktail Display</i>	\$300.00
<i>Sushi</i>	<i>Based on Market Prices</i>

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HORS D'OEUVRES PLATTERS

(Serves 25 people)

Tomato Bruschetta and Olive Tapenade	\$150.00
Seasonal Fruit Display	\$125.00
Vegetables Crudités with Carrots, Radishes, Celery, Broccoli, Peppers, & Cauliflower with Ranch & Bleu Cheese Dressings	\$125.00
Imported & Domestic Cheese served with Gourmet Crackers	\$175.00
Anti-Pasto: Assorted Olives, Artichokes, Roasted Peppers, Salami, Prosciutto, Provolone Cheese, & Sundried Tomatoes served with Baguettes	\$250.00

PASTA ACTION STATION

Choice to Include:

Penne & Shell Pasta

Marinara, Alfredo, & Pink Vodka Sauces

Chicken & Italian Sausage

30.00 Per Person

CARVING STATION

Add to any Buffet or Hors D'Oeuvres Platter

CARVED MEATS

Served with Assorted Artisan Rolls

Pork Tenderloin with Caramelized Apple Demi Glace	\$5.00 Per Person
Honey Dijon Glazed Ham	\$5.00 Per Person
Roasted Turkey with Pan Gravy & Cranberry Relish	\$5.00 Per Person
Herb Crusted Salmon with Dijon Sauce	\$8.00 Per Person
Beef Tenderloin	\$12.00 Per Person
Prime Rib with Au-Jus & Creamy Horse Radish	\$20.00 Per Person

A \$200.00 Chef fee will apply for each action station

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DINNER BUFFETS

(Minimum 20 people)

NAPA BUFFET

Dandelion Salad

Mixed Baby Greens, Marinated Port Cherries, Diced Fresh Pears

Gorgonzola Cheese, & Toasted Almonds with Honey Raspberry Vinaigrette & Balsamic Drizzle

Pan Seared Chicken with Roasted Garlic Sauce, and Heirloom Tomatoes

Panko Crusted Tilapia with a Beurre Blanc Sauce

Toasted Pecan Wild Rice Pilaf

Seasonal Vegetable Medley

Assorted Sweet Rolls & Butter

\$42.00 per person

TUSCANY BUFFET

Bocconcini & Cherry Tomato Salad

(Fresh Mozzarella, Cherry Tomatoes, Basil, & Balsamic Vinaigrette)

Classic Caesar Salad

Penne Pasta Primavera in Pink Vodka Sauce

Meatballs & Tomato-Basil Marinara Sauce

Chicken Piccata With White Wine Lemon Caper Sauce

Garlic Bread

\$42.00 per person

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KANSAS CITY BUFFET

Farmhouse Salad:

*Spring Mix & Romaine Lettuce, Tomatoes, Cucumbers, Carrots,
Shredded Cheese, Applewood Bacon, & House Croutons
Accompanied with Ranch or Balsamic Dressing*

*BBQ Baby Back Ribs
Herbed Grilled Chicken
Corn Niblets
Chef's Mac N Cheese
Corn Bread*

\$42.00 per person

LATIN FIESTA

Pepita Avocado Caesar Salad

*Pulled Chicken Machaca
Flame Grilled Flank Steak with Grilled Peppers & Onions
Roasted Corn Pilaf
Charro Beans
Warm Flour Tortillas & Tortilla Chips
Accompanied with Salsa, Sour Cream, Shredded Lettuce, Diced Onions,
Chopped Tomatoes, & Shredded Cheese*

\$44.00 per person

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VINTAGE VEGAS

*Classic Wedge Salad with Blue Cheese Crumbles
Bacon, & Tomatoes with Ranch Dressing
Fresh Seasonal Fruit Salad*

*Steak Au Poivre
Panko Crusted Salmon with a Lemon Caper Beurre Blanc Sauce
Roasted Asparagus & Garlic Mashed Potatoes
Artisan Baked Bread Basket*

\$59.00

SIN CITY

*Dandelion Salad with Sonoma Greens, Gorgonzola Cheese, Marinated Port Cherries, & Diced Pears
Served with Honey Raspberry Vinaigrette & Balsamic Drizzle
Fresh Seasonal Fruits, Melons, & Berries*

*Chicken Francaise, Accompanied with a White Wine & Lemon Butter Sauce
Prime Rib
Roasted Garlic Mashed Potatoes
Fresh Vegetable Mélange
Artisan Baked Bread Basket*

\$65.00

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AL LA CART PLATED DINNERS

Select One Salad for all Guests:

▪ *Classic Caesar Salad* ▪

▪ *Dandelion Salad* ▪

*Baby Greens, Gorgonzola Cheese, Dried Cherries, Pears, & Almonds with Honey and Raspberry
Vinaigrette & Balsamic Reduction*

▪ *Garden Gourmet Salad* ▪

*Spring Mix & Romaine Lettuce, Tomatoes, Cucumbers, & Carrots
Topped with House Croutons
Accompanied with Ranch or Balsamic Dressing*

ENTREES

Select One Entree for all Guests, Two if Pre Ordered:

<i>Pan Roasted Chicken with Madeira Mushroom Sauce</i>	\$36.00
<i>Pan Roasted Chicken with Artichokes & Sundried Tomatoes</i>	\$36.00
<i>Pan Roasted Chicken with Wild Mushrooms, Capers, & Lemon Beurre Blanc Sauce</i>	\$36.00
<i>Panko Crusted Tilapia with Lemon Chive Beurre Blanc Sauce</i>	\$38.00
<i>Pan Seared Salmon with Citrus Relish Beurre Blanc Sauce</i>	\$41.00
<i>Filet Mignon (8oz) with a Port Demi-Glace</i>	\$62.00
<i>New York Strip Steak (10oz) with a Cabernet Garlic infused Demi Glace</i>	\$57.00
<i>Oven Roasted Prime Rib (Minimum 15 orders)</i>	\$52.00

SURF & TURF OPTIONS:

<i>3 Fried or Grilled Shrimp</i>	\$6.00 Per Person
<i>1 Lobster Tail</i>	Market Price

*All Entrees come with Chef's Seasonal Vegetables & Your Choice of
Roasted Potatoes, Garlic Mashed Potatoes or Wild Rice Pilaf
Dinner Rolls & Butter*

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AVAILABLE BAR PACKAGES:

HOSTED WELL BAR PACKAGE:

Well Liquors, Domestic Beer, House Wine, Soda & Juices

\$42.00 per person (4 hours)

\$14.00 per person each additional hour

HOSTED CALL BAR PACKAGE:

Call Liquors, Domestic & Imported Beers, Wine, Soda & Juices

\$48.00 per person (4 hours)

\$17.00 per person each additional hour

HOSTED PREMIUM BAR PACKAGE:

Premium and Call Liquors, Domestic and Imported Beers, Wine, Soda & Juices

\$66.00 per person (4 hours)

\$19.00 per person each additional hour

*(If client chooses to extend their reception,
Client will be charged an additional fee per hour based
on the per person package price above.)*

CASH BAR: *Guests pay their own*

\$300.00 Minimum sales will apply for groups of 50 guests or less

(\$200 bartender fee)

\$500.00 Minimum sales will apply for groups of 51 guests or more

(\$200.00 Bartender fee)

If the minimum is not met, the group will be responsible for the difference

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Beverage Prices:

Premium Brands **\$12.00**

(Grey Goose Vodka, Bombay Sapphire Gin, Hornitos and Patron Tequila, Wild Turkey Bourbon, Crown Royal Whiskey, Glenlivet Scotch, Hennessy, & Bailey's)

Call Brands **\$ 9.00**

(Tito's Vodka, Tanqueray Gin, Bacardi and Captain Morgan Rum, Sauza Tequila, Jim Beam Bourbon, Jack Daniels and Jameson Whiskey, & Dewar's Scotch)

Domestic Beer **\$ 6.00**

(Bud, Bud Light, Michelob Ultra, Miller Light)

Imported Beer **\$ 7.00**

(Stella Artois, Blue Moon, Heineken, Corona)

House Wine (Glass) **\$ 6.00**

(Pinot Grigio, Cabernet, & Pinot Noir: Featuring Trinity Oaks)

Bottle of House Wine or Champagne (per bottle) **\$26.00**

(upon request & based upon availability)

Soft Drinks & Bottled Water **\$4.00**

Juices/Sparkling Waters **\$2.50**

Specialty Drinks (non-alcoholic) **\$5.00**

(Red Bull, Energy Drinks, Starbucks)

Non-Alcoholic Fruit Punch or Lemonade (per gallon) **\$30.00**

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Below are few of the hotel policies and guidelines.

- **Billing**
 - A non-refundable fee in the amount of \$500.00 is required by credit card to secure space for your event.
 - The remaining anticipated charges are required to be paid fourteen (14) days prior to the date of your event. If payment has not yet been received within the specific time limits, Hilton Garden Inn Las Vegas Strip South maintains the right to cancel the event and retain the deposit.

- **Service Charges and Event Timing**
 - A room charge will be added to all events.
 - A Bartender fee in the amount of \$200.00 will be added to the banquet check for all bar set-ups.
 - A Uniformed Chef fee in the amount of \$150.00 per Chef will be added to the banquet check for all carving and action stations.
 - Reset & labor fee within 48 hours will occur a \$150 fee.
 - Outside food and Liquor are not allowed- A fee of 50% of the *original room rental price* will be imposed for any food brought into the hotel.
 - All cakes are to be ordered thru hotel- If absolutely necessary, cakes may be ordered outside of hotel. A \$2.50 cutting and plate fee will be applied per person.
 - Client may order their own DJ- There will be a \$150.00 charge to do so
 - Prices may change and are not set unless client signs a contract with the hotel

Standard Time Frame Options:

Monday-Friday: 8:00 a.m. to 5:30 p.m. or 6:00 p.m. to 12:00 a.m.

Saturday and Sunday: 8:00 a.m. to 4:00 p.m. for Social Events

(8:00 a.m. to 5:00 p.m. for Meetings)

Or 6:00 p.m. to 12:00 a.m. for all Events

- **General Information**
 - Any decorations or displays brought into the hotel must be approved in advance in order to conform to the local fire codes and Hilton standards.
 - Items may not be attached to any wall, floor, window or ceiling with nails or staples.
 - Sparklers, glitter, and silk rose petals are not permitted –there will be a \$250.00 penalty if not adhered to
 - Standard Linen Colors:
 - Table Cloths – White and Black
 - Napkins- White and Black
 - Buffet Table Skirting- White and Black
 - Additional colors are available at an additional charge
 - There will be a \$250.00 fee for clean-up and disposal of confetti and glitter.
 - Self-Parking is complimentary.
 - Should the hotel deem that your event requires Security; arrangements may be made prior to your event start date. See our Catering Team for more information.
 - Not responsible for items left in the Hawaiian Garden or Ballrooms.

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