



Hilton Garden InnTM

Cedar Rapids

4640 N River Blvd NE
Cedar Rapids, IA 52411
319-378-7404

Wedding Menu

Dear Wedding Couple,

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

Please take a moment to look over our wedding 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 me.

Thanks for making us a part of your plans. And welcome to Hilton Garden Inn Cedar Rapids!

*Hilton Garden Inn Cedar Rapids
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Cedar Rapids, IA 52411
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WELCOME TO THE GARDEN



Your Unforgettable Wedding Package

We want to make sure your wedding day is everything you dreamed of at Hilton Garden Inn Cedar Rapids. So, we have created an all-inclusive package to make your planning stress-free and your wedding day unforgettable. Wedding couples will receive the following services with an event space rental.

Wedding Celebration Services

- Experienced on-site venue manager dedicated exclusively to your event on your wedding day.
- Complimentary guest parking
- Head table with or without riser
- Head table microphone
- Head table skirting (black or white) with string lighting if requested
- Modern linenless tables
- Hotel centerpieces
- China, Silver, Glass service
- Black or white linen napkins
- In-house catering services with custom menus to fit your taste and budget
- Cake cutting service
- Dedicated bartender & bar service
- Signature cocktail creation
- Dance floor
- Complimentary Premium King room on the wedding night for the couple

Planning Services

- Experienced on-site venue manager to help plan and coordinate your wedding.
- Experienced property support team
- Group room reservation coordination
- Earn Hilton Honors point
- Complimentary meal tasting for up to six people

Post-Wedding Services

- Venue clean-up
- Secure gift storage
- Breakfast for the couple
- Complimentary gift opening room**
- Complimentary 1-year anniversary suite for the couple***

Wedding Package Add-Ons ****

- Colored linen napkins
- Colored table linens
- Colored table skirting
- White fabric chair covers
- Black or white pipe and drape
- Video projection package (Screen, projector and mixer)

*Wedding couple is responsible for set up of personal decorations.

**Subject to availability one-month prior to wedding date.

***Black-out dates may apply.

****Some add-ons are subject to rental fees.



Celebration Starters

Display Stations

Displays based on per person price

FRESH VEGETABLES WITH RANCH & DILL DIP	\$5.00
SLICED FRESH FRUIT WITH YOGURT DIP	\$5.00
CHARCUTERIE, ARTISAN CHEESES, CURED MEATS, PICKLED VEGETABLES & ASSORTED BREADS.....	\$8.00
IMPORTED AND DOMESTIC CHEESE TRAY SERVED WITH ASSORTED CRACKERS	\$6.00
ANTIPASTO DISPLAY.....	\$8.00

Cold Hors d'Oeuvres

*Hors d'oeuvres based on 50 pieces per order

*All Hors d'oeuvres served with the appropriate dipping sauces

BRUSCHETTA.....	\$125.00
PROSCIUTTO AND MELON.....	\$125.00
CAPRESE SKEWER WITH BALSAMIC GLAZE.....	\$140.00
DEVILED EGGS WITH BACON, OR PIMENTO, OR CLASSIC	\$125.00
STUFFED CHERRY TOMATOES	\$125.00
ASPARAGUS WRAPPED IN PROSCIUTTO.....	\$175.00
ICED JUMBO SHRIMP	\$200.00
SALAMI CORONETS.....	\$125.00
FRESH FRUIT KABOBS.....	\$175.00

Prices are subject to 23% service charge plus applicable sales tax. Menus are subject to change.

Consuming raw or undercooked meats, poultry, seafood, or eggs increase your risk of food borne illness.

WELCOME TO THE GARDEN



Hot Hors d'Oeuvres

*Hors d'oeuvres based on 50 pieces per order

*All Hors d'oeuvres served with the appropriate dipping sauces

WINGS, Select one sauce: Buffalo, Teriyaki, Honey BBQ.....	\$140.00
MEATBALL, Select one sauce: BBQ or Swedish.....	\$140.00
SLIDERS, Select one: Pork, Chicken, Beef.....	\$150.00
CRAB STUFFED MUSHROOMS.....	\$175.00
COCONUT OR FRIED SHRIMP.....	\$175.00
BITE SIZED QUICHE.....	\$130.00
FRIED MUSHROOMS.....	\$140.00
CHICKEN TENDERS.....	\$150.00
CRAB WONTONS.....	\$200.00
CHEESE WONTONS.....	\$140.00
CHICKEN SATAY WITH PEANUT SAUCE.....	\$175.00
MOZZARELLA STICKS.....	\$140.00
EGGROLLS.....	\$125.00
JALPENO POPPERS.....	\$125.00
BEER CHEESE DIP WITH PRETZEL BREAD.....	\$6.00 per person
WARM SPINACH AND ARTICHOKE DIP WITH NAAN.....	\$7.00 per person

Pizza

16" Pizza each

Toppings: Pepperoni, Sausage, Canadian Bacon, Beef, Mushrooms, Onions,
Green Pepper, Green or Black Olives, Tomato

CHEESE.....	\$16.00
SINGLE TOPPING.....	\$17.00
TWO TOPPING.....	\$18.00
VEGGIE.....	\$20.00
SUPREME.....	\$22.00

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Plated Dinners

Priced per person

More than one entrée choice add \$3.00 per person (limited to two selections)

Includes Regular and Decaf Coffee, Hot Tea, Iced Tea, Warm Rolls and Butter.

SALADS (Select One) OR SOUP DU JOUR:

Select two dressings: Ranch, French, Blue Cheese, Caesar, Italian, Balsamic Vinaigrette

Garden Grille Tossed Salad

Caesar: Romaine Lettuce, Parmesan Cheese, and Fresh Crouton

Iowa Harvest: Arcadian Greens, Grape Tomatoes, Cranberries, Cinnamon Poached Apples, Carrot Threads, and Cucumber Slices

GRILLED SALMON\$36.00

6 oz Pan Seared Salmon Filet with Shrimp and Crab Seafood Sauce,
Rice Pilaf, and Seasonal Vegetables

GRILLED CHICKEN BREAST\$30.00

Grilled Chicken Breast with Gouda Cheese Cream Sauce,
Mashed Potatoes, and Asparagus

IOWA PORK CHOP\$35.00

Bone-in Iowa Pork Chop with Fresh Apple Sauce,
Garlic Mashed Potatoes, and Green Bean Medley

ROAST BEEF\$36.00

Roast Beef with a Bordelaise Sauce, Roasted Red Potatoes,
and Caramelized Baby Carrots

PRIME RIBMarket

Slow Roasted Prime Rib with Au Jus and Fresh Horseradish Sauce,
Garlic Mashed Potatoes, and Honey Glazed Baby Carrots

CHEESE TORTELLINI\$28.00

Tortellini with a Creamy Pesto Sauce, add Chicken or Shrimp for \$3.00

CHILDREN'S MEAL\$14.00

Chicken Tenders served with Macaroni and Cheese, and Fresh Fruit Cup

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Dinner Buffets

Price per person

Includes Regular and Decaf Coffee, Hot Tea, Iced Tea, Rolls and Butter

Create Your Own Buffet.....\$38.00

SALADS (Select One) OR SOUP DU JOUR:

Select two dressings: Ranch, French, Blue Cheese, Caesar, Italian, Balsamic Vinaigrette

Tossed Garden Salad

Caesar Salad

SIDE SALAD (Select One)

Pasta Salad

Potato Salad

Cole Slaw

Italian Pasta Salad

VEGETABLE (Select One)

Green Beans

Seasonal Vegetables

Corn O'Brien

Brussel Sprouts

Broccoli & Cauliflower Florets

Honey Glazed Carrots

STARCH (Select one)

Mashed Potatoes

Garlic Mashed Potatoes

Oven Roasted Potatoes

Wild Rice

Au Gratin Potatoes

Baked Potatoes with Sour Cream and Butter

ENTRÉE (Select Two)

Seared Chicken Breast, Mushrooms, and Artichoke with a White Wine Cream Sauce

Chicken Piccata, Breaded Chicken Breast with a White Wine Lemon Caper Sauce

Sliced Roast Beef with a demi glaze

Medallions of Beef, Diced Tomatoes, Onions, and Mushrooms

Lasagna

Roasted Pork Loin with Sautéed Onions in a Rich Cream Sauce

Butter Crumb Cod

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WELCOME TO THE GARDEN



Carving Stations

Priced per person

PORK LOIN \$7.00

Rosemary Roasted Pork Loin served with Au jus

BEEF TENDERLOIN Market

Grilled Beef Tenderloin

SMOKED HAM \$6.00

Slow Cooked Pit Ham with a Cherry Glaze

PRIME RIB Market

Roasted Prime Rib served with Au jus and Fresh Horseradish Sauce

Combination Plated Dinner

Price per person

Includes Regular and Decaf Coffee, Hot Tea, Iced Tea, Warm Rolls and Butter

SALADS (Select One) OR SOUP DU JOUR:

Select two dressings: Ranch, French, Blue Cheese, Caesar, Italian, Balsamic Vinaigrette

Garden Grille Tossed Salad

Caesar Salad

Romaine Lettuce, Parmesan Cheese, and Fresh Crouton

Iowa Harvest Salad

Arcadian Greens, Grape Tomatoes, Cranberries, Cinnamon Poached Apples,
Carrot Threads, and Cucumber Slices

FILET & SHRIMP \$53.00

4 oz grilled Filet with a Demi-Glaze paired with Sautéed Shrimp Scampi,
Rice Pilaf, and Seasonal Vegetables

BEEF & CHICKEN \$43.00

Marinated Flank Steak paired with a sautéed Chicken Breast in Lemon Caper Sauce,
Roasted Potatoes, and Seasonal Vegetables

SALMON & CHICKEN \$45.00

Seared Salmon with a Lemon Beurre Blanche Sauce paired with a Blackened Cajun
Chicken Breast, Wild Mushroom Rice, and Seasonal Vegetables

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Alcoholic Beverages

HOSTED BAR:

Blue Bar Wine\$7.00/\$28.00
Trinity Oaks, Chardonnay & Menage A Trois, Red Blend

Gold Bar Wine\$8.00/\$30.00
Kendal-Jackson, Chardonnay & 14 Hands, Cabernet Sauvignon

HOUSE CHAMPAGNE\$23.00 per bottle

BOTTLED BEERS

Domestic.....\$5.00
(Bud Lite, Budweiser, Michelob Ultra, Coors Light)

Import.....\$6.00
(Samuel Adams, Blue Moon Belgian White, Corona Extra)

BLUE BANQUET BAR

COCKTAILS.....\$7.00
Smirnoff Vodka, Beefeaters Gin, Castillo Rum, Jose Cuervo Tequila, Jim Beam Bourbon,
Black Velvet Whiskey, Grant's Family Scotch

GOLD BANQUET BAR

COCKTAILS.....\$8.00
Tito's Vodka, Tanqueray Gin, Bacardi Rum, 1800 Silver Tequila,
Jack Daniels Bourbon, Canadian Club Whiskey, Dewar's Scotch

ASSORTED SOFT DRINKS.....\$3.00

BOTTLED WATER.....\$3.00

Keg Beer – Domestic.....\$350.00

Keg Beer – Import.....\$450.00

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WELCOME TO THE GARDEN



Policies and Fees

Service Charge and Taxes

All food, beverage, audio-visual equipment, and room rental prices are subject to a 23% taxable service charge and applicable sales tax. Service charge and sales tax may change without notice.

Deposit and Payments

The non-refundable deposit of \$1,000.00 is required to hold the function space on a definite basis and is due within two weeks of your tentative booking. A prepayment schedule of \$1,500.00 of the total estimate is due 6 months prior. The remaining estimated balance is due three business days prior to the event along with the attendance guarantee. If final payment is made by check or cash, a credit card will be required for any adjustments.

Minimum Attendance Guarantee

To ensure availability of all the food and beverage items on your menu order, we require your attendance guarantee three working days prior to your wedding reception. The guarantee may not be lowered once submitted.

Outside Food and Beverage Policy

In compliance with city and state health and liquor laws, all food and beverage (including liquor, beer and wine) served must be provided, prepared and served by hotel, and must be consumed on hotel premises. Only exception is the wedding cake, as well as nuts and mints for the cake table. If you would have a food item as a wedding favor for your guests, that is also acceptable. All other food and beverage items must be arranged through our Executive Chef. To be served alcohol at the Hilton Garden Inn Cedar Rapids your guests must be 21 years of age or older. Staff of the Hilton Garden Inn Cedar Rapids will card any guests that are intending to drink at your Wedding Reception. Our in-house catering will provide all of your alcoholic beverage needs for your Wedding Reception. For any special alcohol requests, please contact your event manager.

Alcohol

A bartender fee of \$25 will be charged for each bartender per hour. We will waive the bartender fee with beverage sales that average \$300 per hour, per bartender. All Guests must show proof of identification with a valid picture driver's license prior to receiving alcoholic beverages.

All Liquor, Beer and Wine consumed and/or sold on the premises must be purchased from and served by the Hilton Garden Inn Cedar Rapids staff. Hilton Garden Inn Cedar Rapids reserves the right to stop serving alcohol to any person whom we believe is intoxicated even if that person is staying in the hotel.

Sleeping Room Blocks

Discounted sleeping room rates are available on request.

Receiving

Items provided by the client may be delivered to the hotel no more than 24 hours prior to the event.

Decorations

Hilton Garden Inn Cedar Rapids does not permit decorations to be attached to the walls, doors or ceilings with nails, staples, tape or any other substance. We reserve the right to limit the number of pre-approved signs permitted in the meeting and pre-function areas. Flames/candles must be contained in glass. Decorations, centerpieces and other items may be dropped off at the hotel 24 hours prior to the event. All items must be removed from the venue immediately following the event unless other arrangements have been pre-approved with your Catering Manager. Any item not picked up within 72 hours following the event become the property of Hilton Garden Inn Cedar Rapids.



Policies and Fees continued...

Vendor Services

Your Hilton Catering Manager can assist you in the arrangements or connect you to professionals in our area that are ready to serve you.

Vendors

All vendors must comply with all local fire and safety codes as well as Hilton Garden Inn Cedar Rapids' policy regarding sound levels. Vendors are not permitted to consume alcoholic beverages on hotel premises during the event.

Vendor Set-up

Guaranteed access to the room at least 2 hours prior to the event. Our banquet staff works hard to ensure everything is set up for your wedding reception and will be glad to assist you the day of set-up. If you wish to guarantee access to the Ballroom prior to your wedding reception, let your Catering Manager know and they can contract the space for your requested time. There will be an additional rental fee to guarantee the Ballroom the day prior to your event.

Audio-Visual Needs

Please consult your Catering Manager for all your audio/visual needs.

Lost & Found

The Hilton Garden Inn Cedar Rapids and Lloyd Hospitality are not responsible for lost, stolen or damaged items left on property prior to, during, or following an event.

Security

If the Hilton Garden Inn Cedar Rapids deems security is required for your event, arrangements will be made via the Cedar Rapids' Police Department and appropriate charges will be billed to the client.

Liability

The hotel reserves the right to inspect & control all private functions. Liability for damages to the premises will be charged accordingly. The hotel cannot assume responsibility for personal property & equipment brought on the premises.

Appointments

Appointments are recommended and appreciated.

***Our priority is to create a wedding experience that is unforgettable
for you and your guests.***

Please let us know how we can best accomplish this for you.

***Our menu is an idea starter, our Executive Chef aims to create a menu that is
customized to your vision and preferences, that will fulfill your vision for your
special day.***

