

Wedding Reception Menu



General Information

Menu Selection & Event Details

Menu selections and event details are requested two 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 attendance numbers.

Payment

We require a deposit of 25% of the value of your contract, which must be provided with your signed contract. We also require a credit card authorization form on file to guarantee payment. A 50% deposit (based on your guest count at that time) will be due 30 days prior to your event date, and final payment will be due two weeks prior your event date.

Host/Cash Bars

In accordance with the liquor laws governing Ohio and the city of Findlay, a guest 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.

Food & Beverage

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 food or beverage is brought in, it will either be confiscated or a similar menu item from our banquet menu will be added to the banquet check. Due to health code liability, the hotel cannot allow our catered food to be taken outside of our facility. All prices are subject to change based on market conditions. Additional fees will be added for any food adjustments made the day of the event.

Displays & Decorations

Any personal property of the client or client's guests left onsite will be at the sole risk of the client. The hotel will not be liable for any loss or damage to this property. Any outside displays with decorations cannot consist of glitter or confetti for tables, and nothing may be attached to the walls with anything other than tape or Command Hooks. An additional Cleanup Fee may be applied to the banquet check for decorations that result in intensive cleanups.

Tax & Service Charge

Prevailing Ohio State sales tax will apply to all transactions. If your group is tax exempt, you must provide a copy of the Ohio tax exempt certificate. A taxable service charge of 20% will be added to all event charges.



Classic Wedding Package

Includes

Bridal Suite

Bride and Groom receive a complimentary night in our Bridal Suite for either the night of or night before the wedding. Breakfast is included for both guests.

Event Space Setup

Includes entire room setup and tear down, tables, chairs, linens, napkins, and skirting.

4 Hour Open Bar Service

Includes Choice of Beers, House Wines, and Liquor Package from our Bar Menu, along with Complimentary Assorted Coke Products.

Pricing does not include a \$100.00 bartender fee per 100 guests.

1 Hour Hors D'Oeuvre Service

Includes our Farmer's Market Display: Assorted Crisp Garden Vegetables with Herb Dip, Hand-Cut Seasonal Fruits, Domestic & Imported Cheeses, Assorted Crackers, and Toasted Breads

Salad & Dressings Selections

Includes Choice of One (1) Salad and Two (2) Dressings from our Reception Dinner Menu

Entrée Selections

Choice of Two (2) Entrées from our Reception Dinner Menu excluding the following: Prime Rib, Ribeye, Salmon New Orleans, and Stuffed Pork Chops

Vegetable Selections

Choice of One (1) Vegetable from our Reception Dinner Menu

Starch Selections

Choice of One (1) Starch from our Reception Dinner Menu

Beverages (Included with Dinner)

Freshly Brewed Coffee, Hot Herbal Tea, and Iced Tea

Champagne Toast

All members of the bridal party receive a complimentary glass of champagne for a toast

Classic Wedding Package Pricing (Plated or Buffet)

\$12 for Kids Meal

\$44 per person, Guests Under 21

\$65 per person, Beer & Wine Only

\$69 per person with House Bar Brands

\$72 per person with Call Bar Brands

\$74 per person with Premium Bar Brands



Premium Wedding Package

Includes

Bridal Suite

Bride and Groom receive two (2) complimentary nights in our Bridal Suite for the night before and night of the wedding. Breakfast is included for both guests.

Event Space Setup

Includes entire room setup and tear down, tables, chairs, linens, napkins, and skirting.

5 Hour Open Bar Service

Includes Choice of Beers, House Wines, and Liquor Package from our Reception Bar Menu, along with Complimentary Assorted Coke Products.

Pricing does not include a \$100.00 bartender fee per 100 guests.

1 Hour Hors D'Oeuvre Service

Includes our Farmer's Market Display: Assorted Crisp Garden Vegetables with Herb Dip, Hand-Cut Seasonal Fruits, Domestic & Imported Cheeses, Assorted Crackers, and Toasted Breads

Salad & Dressings Selections

Includes Choice of One (1) Salad and Two (2) Dressings from our Reception Dinner Menu

Entrée Selections

Choice of Two (2) Entrées from our Reception Dinner Menu

Vegetable Selections

Choice of One (1) Vegetable from our Reception Dinner Menu

Starch Selections

Choice of One (1) Starch from our Reception Dinner Menu

Beverages (Included with Dinner)

Freshly Brewed Coffee, Hot Herbal Tea, and Iced Tea

Late Night Snacks (Choose Two)

- Soft Pretzel Bites with Beer Cheese
- Loaded Potato Skins
- Spinach Artichoke Dip
- Buffalo Chicken Dip
- Classic Nachos

Champagne Toast

All members of the bridal party receive a complimentary glass of champagne for a toast

Premium Wedding Package Pricing (Plated or Buffet)

\$12 for Kids Meal

\$59 per person, Guests under 21

\$79 per person, Beer & Wine Only

\$83 per person with Beer, Wine & House Brand Liquors

\$86 per person with Beer, Wine & Call Brand Liquors

\$88 per person with Beer, Wine & Premium Brand Liquors



Reception Dinner Entrées

Vegetarian *(does not include vegetable or starch accompaniments)*

Baked Manicotti

Manicotti filled with sautéed vegetables and ricotta cheese, baked in a marinara sauce

Wine Stained Pasta

Tender cooked in a combination of wine and tossed in an asiago cream sauce, garnished with fresh spinach and garlic roasted tomatoes

Pasta Primavera

Penne pasta tossed with fresh seasonal vegetables and choice of marinara or Alfredo sauce

Vegetable Stir Fry

Fresh seasonal vegetables stir fried in a house teriyaki sauce and served over brown rice

Chicken

Classic Roast Chicken

Oven roasted boneless chicken breast topped with a savory rosemary gravy

Tuscan Chicken

Seared boneless chicken breast topped with a Crema di Pomodoro sauce

Chicken Marsala

Grilled boneless chicken breast topped with a rich mushroom marsala sauce

Lemon Herb Roasted Chicken

Tender chicken breast roasted in a delicious lemon and herb marinade

Seafood

Salmon New Orleans

Blackened salmon topped with sautéed shrimp in a lemon butter sauce

Butterfly Shrimp

Choice of grilled or lightly breaded shrimp topped with a lemon caper beurre blanc

Shrimp Scampi

Succulent shrimp tossed in a lemon butter sauce with a hint of white wine

Pork

Pork Tenderloin

Pan seared pork tenderloin topped with choice of a sweet apple or cherry bourbon sauce

Stuffed Pork Chop

Oven roasted pork chop stuffed with a savory house made stuffing, topped with a rosemary gravy

Beef

Bistro Filets

Sliced, roasted beef shoulder tender topped with a rich red wine demi-glace

Ribeye

10 oz. grilled choice ribeye topped with garlic herb butter

Beef Brisket

Sliced brisket topped with a honey barbeque sauce



Accompaniments

Salads (Choose One)

- Garden Salad
- Greek Salad
- Spinach Salad
- Chopped Salad

Vegetables (Choose One)

- Roasted Vegetable Medley
- Green Bean Almandine
- Bacon Balsamic Brussel Sprouts
- Grilled Asparagus
- Brown Sugar Glazed Carrots
- Steamed Broccoli
- Roasted California Blend

Starches (Choose One)

- Baked Potato with Butter and Sour Cream
- Wild Rice Pilaf
- Roasted Redskin Potatoes
- Garlic Whipped Potatoes
- Cheddar and Bacon Smashed Potatoes
- Potatoes Au Gratin
- Baked Sweet Potato

Carving Stations

Enhance your dinner buffet with a chef attended carvery!

\$50.00 Chef Attendant Fee applies to all Carving Station additions

Roast Pork Loin..... Additional \$5 per person

Roasted pork loin carved served with a burgundy peppercorn sauce

Applewood Smoked Ham..... Additional \$4 per person

Oven baked ham covered with a house made honey glaze, and served with a brown sugar mustard

Thyme Roasted Turkey Breast Additional \$3 per person

Thyme and herb seasoned turkey breast, roasted over caramelized onions, and served with a caramelized onion gravy

Prime Rib..... Additional \$15 per person

Herb crusted prime rib freshly carved and served with au jus and a horseradish cream sauce

*Maximum of two entrée selections for both buffet and plated meals. An appropriate upcharge will apply for additional entrée and accompaniment selections

*To ensure quality, all food items will only be left out for one hour

*A 20% service charge and applicable sales tax will be added to all catered food and beverage



Reception Hors D'oeuvres

Farmer's Market Display

\$210/Medium Display (serves up to 50 people)
\$325/Large Display (serves up to 100 people)
Assorted Vegetable Crudités with Herb Dip, Assorted Hand-Cut Fruits, Domestic & Imported Cheeses, Assorted Crackers, & Toasted Breads

Crostini Bar Display

\$250/Medium Display (serves up to 50 people)
\$325/Large Display (serves up to 100 people)
Baskets of Toasted Bread, Italian Salami, Artisan Cheeses, Roasted Tomatoes, Tomato Bruschetta, Olive Tapenade, Sundried Tomato Pesto, Basil Pesto, Olive Oil, and Balsamic Vinegar

Spinach Artichoke Dip

\$120 each (serves up to 50 people)
Served with toasted breads & tortilla chips

Buffalo Chicken Dip

\$120 each (serves up to 50 people)
Served with tortilla chips, celery & carrot sticks

Classic Nacho Bar

\$120 each (serves up to 50 people)
Queso served with salsa, sour cream, jalapenos, & tortilla chips

Lightly Breaded Shrimp

\$75.50 per 25 pieces

Shrimp Skewers

\$78 per 25 pieces
Cajun, Lemon Pepper or Thai Sweet Chili

Shrimp Cocktail Shooters

\$78 per 25 pieces

Roasted Tomato Crostini

\$40 per 25 pieces

Boneless Wings

58 per 25 pieces
Classic Hot, BBQ, Sweet Chili or Zesty Orange

Meatballs

\$45.50 per 25 pieces
Choice of Swedish or BBQ

Beef Wellington Bites

\$60 per 25 pieces
A tender beef cube nestled in a seasoned mushroom duxelle covered in a light & flaky puff pastry dough

Chicken Tenders

\$55.50 per 25 pieces
Served with BBQ, Ranch, & Honey Mustard Sauce

Vegetable Spring Rolls

\$62.50 per 25 pieces

Italian Stuffed Mushrooms

\$63 per 25 pieces

Loaded Potato Skins

\$40 per 25 pieces
Served with Salsa & Sour Cream

Sliders

\$75.50 per 25 pieces
Choice of Mushroom & Swiss Burger, Ham & Cheese, or Pulled Pork with Slaw

Cheeseball

\$40 per 25 pieces
Mini cheese balls served with an assortment of crackers

Asparagus Filo Bites

\$20 per 25 pieces
Filo pastry stuffed with asparagus & smoked gouda

Soft Pretzel Bites

\$20 per 25 pieces

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Reception Bar Menu

Soft Drinks

\$2 each

Coke • Diet Coke • Sprite

Domestic Beers *(Choose Two)*

\$4 per bottle

Bud Light • Budweiser • Coors Light
Michelob Ultra • Miller Lite • Yuengling

Import Beers *(Choose Two)*

\$5 per bottle

Corona • Fat Tire • Heineken
Sam Adams Boston Lager • Stella Artois

White Wines *(Choose Two)*

\$7 per glass

Moscato • White Zinfandel • Riesling
Sauvignon Blanc • Chardonnay • Piont Grigio

Red Wines *(Choose Two)*

\$7 per glass

Merlot • Red Blend • Pinot Noir
Cabernet Sauvignon

House Brand Liquors

\$6 per drink

Jim Beam Bourbon • Seagram's 7 Whiskey
Lauder's Scotch • McCormick's Gin
Smirnoff Vodka • Castillo Rum
Captain Morgan Spiced Rum

Call Brand Liquors

\$7 per drink

Knob Creek Bourbon • Crown Royal Whiskey
J&B Scotch • Beefeater Gin • EFFEN Vodka
Bacardi Silver Rum • Captain Morgan Spiced Rum

Premium Brand Liquors

\$8 per drink

Maker's Mark Bourbon • Jack Daniel's Whiskey
Johnnie Walker Black Scotch
Bombay Sapphire Gin • Tito's Vodka
Bacardi Silver Rum • Captain Morgan Spiced Rum

*All banquet bars require 1 bartender per 100 guests. A \$100 Bartender Fee per bartender will apply for a four hour banquet bar. An additional \$50 Bartender Fee will apply for any banquet bar over 4 hours.

*The Hilton Garden Inn Findlay 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 function.

*A 20% service charge and applicable sales tax will be added to all catered food and beverage

