

PLATED ENTRÉES

Beef

Sliced Flank Steak
with Adobo Salsa Verde \$28

Bistro Steak with
Bordelaise Sauce \$28

Seared New York Strip Steak
with Cream Peppercorn
Sauce \$30

Beef Tenderloin Medallions
with Port-balsamic Sauce and
Bleu Cheese Crumbles \$34

Pork

Slow Roasted Pork Loin
with Asian BBQ Sauce \$26

Pork Tenderloin with Grilled
Apples, Grilled Onions and
Balsamic Glaze \$28

Fish

Brown-sugar Spiced Salmon \$28

Prosciutto-wrapped Cod
with Beurre Blanc Sauce \$28

Pesto Roma Salmon \$28

Chicken

Chardonnay Chicken \$26

Chicken Marsala \$26

Cumin-grilled Chicken
with Pico de Gallo \$26

Pesto Chicken with Fresh Herbs
and Chardonnay Sauce \$26

*All entrées are
6 oz cuts; accompanied
by bread baskets
and beverage service
of coffee, tea or milk.*

Vegetarian

Vegetarian Portobello Stack with
Fire-roasted Vegetables, Fresh
Mozzarella and Balsamic Glaze \$24

Vegetarian Eggplant Parmesan with
Marinara Sauce and Penne Pasta \$24

Vegetarian Tortellini with
Grilled Vegetables and Beurre
Blanc Sauce \$26

ENTRÉE *duet*

Pair any two entrées for an
additional \$5 per guest* plus
service charge and tax.

*Amount will be based upon
the higher priced entrée.

Sides – select one

Garlic Mashed Potatoes

Potato Gratin

Rice Pilaf

Roasted Fingerling
Potatoes

Roasted Red Potatoes

Steamed Rice

Vegetables – select one

Asparagus

Broccoli and Cauliflower

Glazed Carrots

Green Beans

Key Largo Vegetables

ENTRÉE BUFFETS

Little Italy Buffet

Tossed Caesar Salad

Antipasto Display

Garlic Bread Sticks &
Focaccia Bread

Select Two Pastas:

Penne, Bow Tie, Tri-Colored
Rotini or Cheese Tortellini

Select Two Sauces:

Alfredo, Marinara, Pesto
Cream or Tomato Cream

Select Two Entrées:

Vegetable or Meat Lasagna,
Chicken Parmesan or
Eggplant Parmesan,
Homemade Italian Sausage
with Peppers & Onions

Grilled Vegetables

Fresh Grated
Parmesan Cheese

\$36 PER PERSON

Grand Buffet

Fresh Garden Salad

Select One Additional Salad:

Panzanella, Caprese or
Garden Pasta Salad

Select Two or Three Entrées:

Chicken Picatta or Marsala,
Boursin-stuffed Chicken with
Pesto Cream Sauce, Beef Shoulder
Tender with Bordelaise, Bacon-
wrapped Pork Mignon with
Dutch Mustard Demi, Prosciutto-
wrapped Pesto Roma Salmon

Select Two Starches:

Potatoes Dauphinoise,
Garlic Mashed Potatoes,
Roasted Red Potatoes,
Whipped Sweet
Potatoes, Rice Pilaf

TWO ENTREES: \$36 PER PERSON
THREE ENTREES: \$40 PER PERSON

All buffets are accompanied by bread baskets and beverage service of coffee, tea or milk.

WEDDINGS *by* HILTON GARDEN INN

BRIDAL MENU

hot

HORS D'OEUVRES

PRICED BY THE DOZEN

Breaded Ravioli with Marinara Sauce \$32
Pot Stickers with Ginger Soy Sauce \$32
Chicken Satay with Chili, Soy and Peanut Sauce \$32
Vegetable Egg Rolls \$30
Crab Cakes with Red Pepper Coulis \$40
Boursin-stuffed Mushroom Caps \$38
Bacon-wrapped Shrimp with BBQ Sauce \$40
Artichoke & Parmesan Dip with Pita Chips \$36
Coconut Crusted Shrimp with Raspberry Chipotle Sauce \$40

cold

HORS D'OEUVRES

PRICED BY THE DOZEN

Tomato Bruschetta with Toasted Crostini \$30
Prosciutto Crostini with Whipped Ricotta Fennel Seed and Balsamic Syrup \$36
Fruit Kabobs \$32
Cucumber Wheels with Boursin Mousse \$30
Caprese Kabobs with Cherry Tomato, Fresh Mozzarella and Basil Pesto \$34
Prosciutto-wrapped Asparagus \$38
Jumbo Shrimp with Cocktail Sauce \$40

grand

PRESENTATIONS

SMALL: SERVES 25 | MEDIUM: SERVES 50 | LARGE: SERVES 75

ANTIPASTO DISPLAY

Italian Meats & Cheeses,
Artichoke Hearts, Sundried Tomatoes,
Marinated Mushrooms, Fresh Mozzarella
Cheese, Kalamata & Green Olives
SMALL \$150 MEDIUM \$300 LARGE \$450

ASSORTED FRESH VEGETABLES with Parmesan Dipping Sauce

SMALL \$100 MEDIUM \$200 LARGE \$300

IMPORTED & DOMESTIC CHEESE DISPLAY with Assorted Crackers & Breads

SMALL \$125 MEDIUM \$250 LARGE \$375

FRESH FRUIT & BERRY TRAY

SMALL \$125 MEDIUM \$250 LARGE \$375

BAKED BRIE

with Fresh Fruit, Candied Walnuts
& Sliced Baguette
\$100 – SERVES 35

ENHANCEMENTS

ULTIMATE COFFEE BAR

Assorted Flavored Syrups,
Whipped Cream, Cinnamon,
Chocolate Shavings
\$2.95 PER GUEST

LATE SNACK

EACH BOWL SERVES 10-15 GUESTS

Homemade Caramel Corn or
Buttery Popcorn \$15
Chips with Dip \$16
Mixed Nuts \$28

CHOCOLATE FOUNTAIN

Rich Warm Chocolate with Dipping Treats
\$250 INCLUDES FOUNTAIN and 10 lbs OF CHOCOLATE
DIPPING TREATS \$2 PER GUEST
Fruit + \$2 PER GUEST

special

DIETARY NEEDS

Please consult your Event Manager to create a special menu for any of your guests with special dietary needs. Also, if you crave an item that is not listed, we will be happy to create a special menu just for you.

WINE & SPIRITS

bar SERVICE

HOST BAR PRICES CHARGED PER DRINK

Call Brands \$5	Domestic Bottle Beer \$4
Premium Brands \$6	Imported/Specialty Beer \$5
Luxury Brands \$7	House Wine \$6
Soft Drinks \$2	Bottled Waters \$2

CALL BRANDS INCLUDE BUT ARE NOT LIMITED TO:

Smirnoff Vodka, Bacardi Rum, J & B Scotch, Jim Beam Bourbon, Beefeater Gin, Canadian Club, Seagram's 7, Peachtree Schnapps, Gilbey's Gin, Cruzan Rum, Captain Morgan Spiced Rum, Jack Daniels, and Malibu Rum

PREMIUM BRANDS INCLUDE BUT ARE NOT LIMITED TO:

Absolut Vodka, Tanqueray Gin, Crown Royal, Dewar's White Label Scotch, Johnny Walker Red, Bailey's Irish Cream, Kahlúa, RumChata, Effen Vodka, Bombay Sapphire Gin, Stolichnaya Vodka, Maker's Mark, and Seagram's VO

LUXURY BRANDS INCLUDE BUT ARE NOT LIMITED TO:

Grey Goose Vodka, Tanqueray 10 Gin, Knob Creek, Glenlivet 12 Year, Glenfiddich 15 Year, Chivas Regal, Grand Marnier, and Drambuie

Please inquire if there is a specific liquor you are interested in; additional charges may apply.

SPECIALTY *beverages*

FRESH BREWED COFFEE OR HOT TEA \$30 / GALLON

CHAMPAGNE PUNCH \$40 / GALLON PUNCH \$30 / GALLON

CORKAGE CHARGES

Clients may bring in their own wines or champagnes which do not appear on our wine list. A \$15 per bottle corkage fee plus service charge and tax will apply.

ALCOHOLIC BEVERAGES

Please note that the Hilton Garden Inn Des Moines/Urbandale, as the sole alcohol beverage licensee, is subject to the regulations of the State of Iowa Alcoholic Beverages Division. Violations of those regulations may jeopardize the Hotel's license; therefore, we request your cooperation in honoring the Hotel's policy prohibiting consumption of alcoholic beverages from outside sources without authorization and proper corkage.

A \$75 per bar set up fee will be assessed for a hosted or cash bar.

ALL PRICES ARE SUBJECT TO A 22% SERVICE CHARGE AND 6% SALES TAX.

WINE *selections*

HOUSE WINES \$6 GLASS | \$28 BOTTLE

Trinity Oaks – Merlot, Cabernet, Chardonnay, Pinot Grigio

Sutter Home – White Zinfandel

SPARKLING WINES \$36 BOTTLE

CHAMPAGNE PUNCH

\$40 / GALLON; 20 SERVINGS

Please inquire if there's a specific wine you are interested in.

BEER *selections*

DOMESTIC BOTTLED BEER \$4

Miller Lite, Bud Light, Coors Light, Michelob Ultra, Budweiser, Michelob Golden Light

IMPORTED / SPECIALTY BEER \$5

Sam Adams, Heineken, Corona, Smirnoff Ice

KEG OF DOMESTIC BEER \$250 – 170 SERVINGS

Miller Lite, Bud Light, Coors Light

Client purchases kegs prior to function and the Hotel will have one extra on hand should there be a need for it. If used, the extra will be charged to your function.



8600 Northpark Drive

Johnston, Iowa 50131

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Hilton Garden Inn hotels offer spacious guest rooms full of thoughtful amenities complemented by friendly service and a relaxed atmosphere. By focusing precisely on what guests have said they need and want, and less on what they don't use, we deliver the highest degree of service and cost savings to both business and leisure travelers without sacrificing the quality associated with the Hilton name.

Location

Off I-80/35 in Des Moines' suburban North side commercial area near the headquarters of John Deere Credit, Rain & Hail Insurance and Pioneer Hi-Bred International. 20 minutes to downtown. Near Pioneer Grasslands jogging & biking trails, three shopping malls, Iowa's largest stadium seating movie theater, a variety of restaurants and several golf courses.

Room Amenities

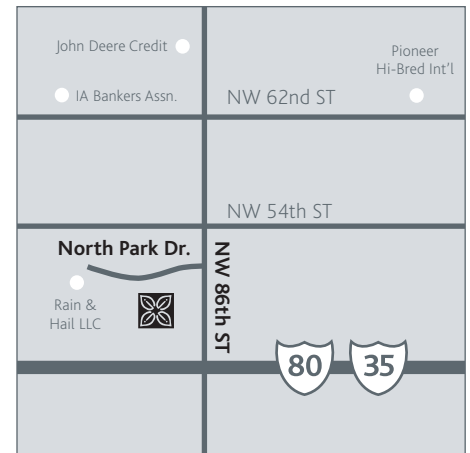
- Refrigerator, microwave oven, Keurig, hair dryer, iron and ironing board in each room
- Complimentary high-speed wireless internet access
- Dual-line speaker phone with voicemail and data ports
- Large work desk with convenient desk-level outlets, adjustable lighting and ergonomic chair
- 32" flat panel cable TV with on-demand interactive TV system and complimentary HBO
- Complimentary USA TODAY

Reservations

Make reservations online at www.desmoinesurbandale.gardeninn.com, call your professional travel agent, 877-STAY-HGI, or the Hotel directly at 515/270-8890.

Facilities/Services

- 148 guestrooms (9 suites and a 867 sq. ft. Grand Suite)
- Complimentary high-speed wireless internet access in the lobby and in the 24-hour complimentary business center
- Full service Garden Grille
- Evening room service
- Pavilion Lounge
- Indoor pool, whirlpool and sauna
- Fitness center
- 24-hour Pavilion Pantry convenience mart
- Complimentary outdoor parking
- Dry cleaning and self-laundry available
- Complimentary shuttle to and from the Des Moines International Airport when scheduled 24 hours in advance
- 11,000 sq. ft. of divisible meeting and banquet space
- Wireless high-speed internet access in meeting rooms



Function Space Grid	SQ. FT.	BANQUET	CLASSROOM	CONFERENCE
Ballroom	4,330	260	180	NA
1/3 Ballroom	1,440	100	70	NA
Garden Room	1,350	88	60	NA
1/2 Garden Room	675	40	30	20
Boardroom	360	NA	NA	12

general **GUIDELINES**

SERVICE CHARGE AND SALES TAX

A 22% service charge and applicable state sales tax of 6% will be added to all food, beverage, audio visual and room rental charges. According to Iowa Tax Codes, service charges are subject to sales tax.

GUESTROOMS

Should you wish to reserve a block of rooms for your family or guests, please notify your Event Manager. They will provide you with preferred availability and rates. Please note our check-in time is 3:00 pm and check out is 12:00 pm.

GUARANTEE

In arranging for private events, a guaranteed number of guests attending are required for all catered meal functions. Final attendance must be confirmed by 10:00 am three (3) business days in advance or the expected attendance will become the final guarantee, not subject to reduction. For per person meals, the Hotel will set and prepare for five percent above the guarantee.

DECORATING

The Hotel will not permit the affixing of anything to the walls or ceiling of rooms.

OTHER CONSIDERATIONS

No food or beverage of any kind may be brought into the Hotel by the Client or their attendees without prior approval from your Event Manager. In addition, no food or beverage of any kind may be taken out of the Hotel by the client or their attendees. The Hotel assumes no responsibility for loss or damage to items left in a function room prior to, during or after an event.



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