

WELCOME

Congratulations on your Engagement!!

Special occasions don't happen very often, that's what makes them special. So when that big day comes, you want to celebrate. At Hilton Garden Inn Sugar Land we know how important your celebrations and get-togethers really are, and we know how to make them rewarding and memorable.

Please take a moment to look over our catering 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 us at 281-491-7777. Congratulations on your special occasion. And welcome to Hilton Garden Inn Sugar Land. Where we will make your dreams a reality.

*Sincerely,
Kris Vargas
Catering Manager*

WEDDING MENU PACKAGE

Deluxe Wedding Package includes:

Mirror Tile, Hurricane Globe w/Candle &
White Votive Candles

Complimentary Dance Floor

60" Round (White or Ivory poly cottons/poplin)

Champagne Toast

Complimentary Cake Cutting

Complimentary Bridal suite night of
event with champagne and
chocolate covered strawberries

Breakfast for 2 next Morning

DELUXE WEDDING RECEPTION—Plated

\$82 per Person for 4 Hour Bar \$77 per Person for 2 Hour Bar

Cocktail Reception

Fruit & Cheese Display

Choice of Two Passed Hors d'oeuvres

Tempura Batter Fried Shrimp
Beef Empanadas
Vegetables or Chicken Flautas
Beef Wellington
Southwestern Egg Rolls
Spring Eggrolls
Miniature Crab Cakes
BBQ Meatballs
Chicken Satay
Miniature Crab Cakes

Hosted Open Bar

choice of two (2) or four (4) hours

Signature Well Liquor

Jack Daniels Whiskey, Dewar's Whiskey, Tanqueray Gin,
Absolut Vodka, Bacardi Silver Rum, Jose Cuervo Tequilla

Premium Beer

Heineken, Corona, Shiner Bock

Domestic Beer

Coors Light, Bud Light, Budweiser, Miller Lite

Trinity Oaks Wine

Cabernet Sauvignon, Chardonnay, Merlot, White Zinfandel,
Pinot Grigio, Pinot Noir

Soft Drinks/Juices

Coke, Diet Coke, Sprite, Orange Juice and
Cranberry Juice

Champagne Toast

Cake Cutting and Serve

Guest Room Bride/Groom night of Event with Champagne and Chocolate Cover Strawberries

Breakfast for Two Next Morning

Plated Entrees

Dinner Accompanied by Dinner Rolls and Butter,
Iced Tea, Regular and Decaf Coffee, and Water

First Course – choice of one salad

Classic Caesar Salad
Garden Salad
Sugar Land Salad
Spinach Salad

Main Course - choice of one entrée

Almond Crusted Chicken Breast

Grilled Chicken sautéed with a Chipotle Honey Glaze served with
Rice Pilaf and Grilled Vegetables

Bonaventure Stuffed Chicken Breast

Grilled Chicken stuffed with Asparagus, Carrots, Wild Mushrooms, and
Prosciutto Ham sautéed in a Roasted Red Pepper Sauce served over
Linguini and Seasoned Grilled Vegetables

Seared Red Fish or Salmon

Topped with Crawfish Artichoke Sauce, served with Rice and
Vegetable Medley.

Grilled Jumbo Shrimp

Grilled Jumbo Shrimp sautéed in a Champagne Sauce, served over
Linguine and Julienne vegetables

Oven Roasted Prime Rib

Prime Rib served with Horseradish and Au Ju, with your choice
of Baked Potato or Garlic Mashed Potatoes, Mixed Seasoned
Vegetables

Grilled Beef Tenderloin

8oz. Beef Tenderloin topped with Chili Butter, served with
Roasted Wild Mushrooms and Potatoes, Roasted Seasoned
Vegetables

Grilled Lamb Chops

Lamb Chops sautéed in Red Wine Grape Sauce served with
Garlic Mashed Potatoes and Roasted Vegetables

Mixed Grill – Chicken/Salmon

Stuffed Chicken Breast with Spinach and Feta Cheese, Grilled
Salmon sautéed with Basil Lemon Sauce served with Wild Rice
and Vegetables

Mixed Grill – Beef/Fish

4oz Beef Tenderloin and 4oz Blackened Red Fish, served with
Grilled Asparagus, Horseradish and Mashed Potatoes

Prices do not include applicable 8.25% taxes and 23% service charge

Prices are subject to change without notice



722 Bonaventure Way • Sugar Land, TX 77478
1-281-491-7777 • www.houstonsugarland.hgi.com

DELUXE WEDDING RECEPTION—Buffet

Four Hour Open Bar and Buffet \$87 per person for 2 Entrees\ \$92 per person for 3 Entrees
Two Hour Bar and Buffet \$78 per person for 2 Entrees\ \$82 per person for 3 Entrees

Choice of Two Passed Hors d'oeuvres

Tempura Batter Deep Fried Shrimp
Beef Empanadas
Vegetables or Chicken Flautas
Beef Wellington
Southwestern Egg Rolls
Spring Eggrolls
Super Lump Crab Cakes
BBQ Meatballs
Chicken Satay
Miniature Crab Cakes

Hosted Open Bar

choice of two (2) or four (4) hours

Signature Well Liquor

Jack Daniels Whiskey, Dewar's Whiskey, Tanqueray Gin,
Absolut Vodka, Bacardi Silver Rum, Jose Cuervo Tequilla

Premium Beer

Heineken, Corona, Shiner Bock

Domestic Beer

Coors Light, Bud Light, Budweiser, Miller Lite

Trinity Oaks Wine

Cabernet Sauvignon, Chardonnay, Merlot, White Zinfandel,
Pinot Grigio, Pinot Noir

Soft Drinks/Juices

Coke, Diet Coke, Sprite,
Orange Juice and Cranberry Juice

Champagne Toast

Cake Cutting and Serve

Guest Room Bride/Groom night of Event with Champagne and Chocolate Cover Strawberries

Breakfast for Two Next Morning

Dinner Buffet

One and half hours of service. Dinner Accompanied by Dinner Rolls ,
Butter, Iced Tea, Regular and Decaf Coffee and Water

Salads – choice of one salad

Classic Caesar Salad
Mixed Green Salad
Pasta Salad
Tropical Fruit Salad

Starch – choice of two starches

Linguine with Sun Dried Tomatoes
Cavatappi Pasta Primavera
Macaroni and Cheese
Garlic Mashed Potatoes
Au Gratin Potatoes
Wild Rice Pilaf
Potato Salad

Vegetables – choice of one vegetable

Roasted Vegetable Medley
Vegetable Medley
Green Bean Almandine
Steamed Broccoli and Carrots
Steamed Corn O' Brien

Main Entrees – choice of two or three entrées

Stuffed Chicken Breast - stuffed with spinach, wild mushroom
and feta cheese topped with basil cream sauce

Chicken Piccata- Chicken Breast with Herb Lemon Butter Caper
Sauce

Tequila Chicken Breast - marinated in tequila topped with
pepper jack cheese and rancho salsa

Grilled Salmon - with Roasted Poblano Corn Sauce

Herb Crusted Tilapia – with Garlic Lemon Shrimp Sauce

Blackened Red Fish - topped with etouffee sauce

Demi Glazed Grilled Flank Steak – topped with Mushrooms

Chef's Pork Chops – Grilled with with Sweet Pineapple Sauce

Beef Fajitas - with peppers and onions

Prices do not include applicable 8.25% taxes and 23% service charge

Prices are subject to change without notice



722 Bonaventure Way • Sugar Land, TX 77478
1-281-491-7777 • www.houstonsugarland.hgi.com

CLASSIC WEDDING RECEPTION – Classic Plated

Served Entrees are accompanied by your selection of salad, fresh vegetables, starch, dinner rolls and butter, Regular and Decaffeinated Coffee, Iced Tea. Price per Person

Salads – choice of one salad

Classic Caesar Salad

Romaine Lettuce, Croutons, Caesar Dressing and Parmesan Cheese

Garden Salad

Mixed Greens, Carrots, Cucumbers, Tomatoes, Red Onions with Ranch and Italian Dressing

Sugar Land Salad

Mixed Greens, Roasted Pecans, Crumbled Blue Cheese, Cherry Tomatoes, Red Onions, Cab Vinaigrette

Spinach Salad

Spinach, Mushrooms, Tomatoes, Crumbled Bacon served with Warm Bacon Dressing

Entrées

Grilled Lamb Chops \$40

Lamb Chops sautéed in a Red Wine Grape Sauce

Grilled Beef Tenderloin \$40

8oz Beef Tenderloin topped with Chili Butter.

Prime Rib \$38

Oven Roasted Prime Rib served with Horseradish and Au Jus

Bonaventure Chicken Breast \$36

Oven Roasted Chicken Breast stuffed with Asparagus, Carrots, Wild Mushrooms, and Prosciutto Ham, topped with Roasted Red Pepper Sauce

Almond Crusted Chicken Breast \$34

Chicken Breast with a Crunchy Breadcrumbs and Almond Coating with a Honey Chipotle Glaze

Seared Red Fish or Salmon \$37

Topped with Crawfish Artichoke Sauce

Grilled Jumbo Shrimp \$36

Sautéed in a Champagne Sauce

Dual Entrées

Beef Tenderloin and Blacked Red Fish \$42

4oz Tenderloin and 4oz Red Fish

Chicken Breast and Grilled Salmon \$40

Chicken Breast stuffed with Spinach and Feta Cheese and Salmon topped with Basil Lemon Sauce

Starch – choice of one starch

Linguine with Sun Dried Tomatoes

Cavatappi Pasta Primavera

Macaroni and Cheese

Garlic Mashed Potatoes

Au Gratin Potatoes

Wild Rice Pilaf

Potato Salad

Vegetable – choice of one vegetable

Roasted Vegetables

Vegetable Medley

Fresh Green Bean Almondine

Steamed Broccoli and Carrots

Grilled Parmesan Asparagus

Cake Cutting and Serve

Champagne Toast

Guest Room Bride/Groom night of Event

Prices do not include applicable 8.25% taxes and 23% service charge

Prices are subject to change without notice



722 Bonaventure Way • Sugar Land, TX 77478
1-281-491-7777 • www.houstonsugarland.hgi.com

CLASSIC WEDDING RECEPTION –Classic Buffet

Entrees are accompanied by your selection of salad, fresh vegetables, starch, dinner rolls with butter, Regular and Decaffeinated Coffee, Iced Tea.

Salads – choice of one salad

Marinated Artichoke Mushroom Salad
Classic Caesar Salad
Mixed Garden Salad
Spinach Salad
Tropical Fruit Salad

Entrées – choice of entrée (see pricing)

Stuffed Chicken Breast - stuffed with spinach, wild mushroom and feta cheese topped with basil cream sauce

Stuffed Chicken Breast - stuffed with spinach, wild mushroom and feta cheese topped with basil cream sauce

Chicken Piccata- Chicken Breast with Herb Lemon Butter Caper Sauce

Tequila Chicken Breast - marinated in tequila topped with pepper jack cheese and ranchero salsa

Grilled Salmon - with Roasted Poblano Corn Sauce

Herb Crusted Tilapia – with Garlic Lemon Shrimp Sauce

Blackened Red Fish - topped with etouffee sauce

Demi Glazed Grilled Flank Steak – topped with Mushrooms

Chef's Pork Chops – Grilled with Sweet Pineapple Sauce

Starch – choice of two starches

Linguine with Sun Dried Tomatoes
Garlic Mashed Potatoes
Roasted Wild Mushroom and Potatoes
Rice Pilaf
Cavatappi Pasta Primavera

Vegetables – choice of one vegetable

Roasted Vegetable Medley
Vegetable Medley
Green Bean Almandine
Steamed Broccoli and Carrots
Steamed Corn O' Brien

One Entrée \$36.00

Two Entrees \$41.00

Three Entrees \$46.00

Cake Cutting and Serve

Champagne Toast

Guest Room Bride/Groom night of Event

Prices do not include applicable 8.25% taxes and 23% service charge

Prices are subject to change without notice



722 Bonaventure Way • Sugar Land, TX 77478
1-281-491-7777 • www.houstonsugarland.hgi.com

BEVERAGE SELECTIONS

Package includes soft drinks and bottled water

BEER AND WINE SELECTIONS

- Miller Lite
- Bud Light
- Coors light
- Shiner Bock
- Corona
- Heineken
- Chardonnay, Merlot, Cabernet, Pinot Noir, Malbec, Pinot Grigio, Sauvignon Blanc, and Moscato

\$17.00 / person 2 hours
\$23.00 / person 3 hours
\$28.00 / person 4 hours

HOUSE SELECTIONS

- Smirnoff
- Grant's Family
- Canadian Club
- Bacardi Superior
- Beefeater
- Jose Cuervo Silver
- Jim Beam
- Korbel Brandy

\$20.00 / person 2 hours
\$26.00 / person 3 hours
\$31.00 / person 4 hours

DELUXE SELECTIONS

- Absolut
- Dewars (Seagram's 7 (Whiskey)
- Bacardi Silver (Rum)
- Tanqueray (Gin)
- Cuervo Gold (Tequila)
- Jack Daniel (Bourbon)
- Couvosier VS

\$22.00 / person 2 hours
\$28.00 / person 3 hours
\$33.00 / person 4 hours

PREMIUM SELECTIONS

- Grey Goose
- Chivas (Scotch)
- Crown Royal (Whiskey)
- Mt Gay (Rum)
- Hendricks (Gin)
- Hornitos Reposado (Tequila)
- Makers Mark (Bourbon)
- Hennessy VS

\$24.00 / person 2 hours
\$30.00 / person 3 hours
\$36.00 / person 4 hours

Bartender fee of \$100.00 will apply per bar. for 4 hour service. Each additional hour @ \$25.00 per hour.
All cash bar requires a cashier @ \$75.00
Prices do not include applicable 8.25% sales tax and 23% service charge
Prices are subject to change without notice