

The background of the entire page is a photograph of a wedding reception. In the foreground, a round table with a white tablecloth holds a four-tiered wedding cake decorated with white frosting, black ribbons, and greenery. The cake sits on a rustic wooden stump. In the background, a long table is covered with a white cloth and strung with warm white lights. Behind it, a dark blue backdrop is decorated with white curtains. A large, ornate chandelier hangs from the ceiling. The floor is made of light-colored wood.

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 may require a deposit of 25% of the value of your contract or \$550.00 (whichever is smaller) is due with your signed contract. We require a credit card authorization form on file to guarantee payment. Final payment will be due the day after 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.



WELCOME TO THE GARDEN

To the Engaged Couple...

Thank you for your interest in the Hilton Garden Inn Findlay! We are very excited to work with you and your family to plan your dream Wedding!

Every aspect of your wedding, from the design of the Findlay Ballroom, to the presentation and taste of our food is met with careful consideration. During your wedding, our team of professional and courteous staff will attend to each and every one of your guests. Our goal is to provide you with a stress-free, incredible wedding experience.

Along the planning process, our sales team will be with you the entire way to help you with any questions or needs you may have. We can offer suggestions and insight to help make your day exactly what you've dreamed of.

We have a beautiful Gazebo and Pond behind our hotel for outdoor ceremonies and for photography opportunities in addition to the Findlay Ballroom. We would also love the potential to host your rehearsal dinner beforehand or even a brunch after the reception!

If you're looking to cover all of your bases, our deluxe Wedding Packages will take care of all your needs. All wedding packages include a complimentary tasting for up to six guests. The tasting will provide you with the opportunity to sample our food, get to know our team and fill us in on your plans for the big day. Wedding Packages also include a complimentary Hospitality Suite offered to the Bride and Groom the night of or the night before the reception. The Hospitality Suite is our most spacious room and provides an ideal space for bridesmaids or groomsmen to prepare for the event. We also offer a block of discounted rooms for your guests, available upon request.

We wish you well on planning your event and genuinely hope to have the opportunity to work with you to create your ideal wedding.

Sincerely,

The Hilton Garden Inn Findlay Staff



wedding
spot





WELCOME TO THE GARDEN

Silver Wedding Package

BRIDAL SUITE

Bride and Groom receive a complimentary night in our Bridal Suite for either the night of or night before the wedding and includes breakfast for two the following morning.

4-HOUR OPEN BAR SERVICE

Includes choice of Beer, House Wine, and Liquor, with complimentary Soft Drinks and a Beverage Station
Pricing does not include \$100.00 bartender fee per 100 guests

1-HOUR HORS D'OEUVRE SERVICE

LARGE FARMER'S MARKET

Assorted Crisp Garden Vegetables with Herb Dip, Hand-Cut Seasonal Fruits with Honey Yogurt Dip, Domestic & Imported Cheeses, Assorted Crackers, and Toasted Breads

SALAD & DRESSING SELECTIONS

Choice of one (1) of the following salads and two (2) dressings

GARDEN SALAD Garden Greens, Tomato, Cucumber, Shredded Cheddar Jack Cheese, and Croutons

TRADITIONAL CAESAR SALAD Romaine, Croutons, and Parmesan Cheese

SPINACH SALAD Spinach, Bacon, Red Onion, Chopped Egg, and Crumbled Gorgonzola

Salad Dressing Choices: Ranch, French, Italian, Caesar, Honey Mustard, Bleu Cheese, Apple Vinaigrette, Balsamic Vinaigrette, Poppy Seed Vinaigrette, and Raspberry Vinaigrette

ENTRÉE SELECTIONS

Choice of one (1) of the following

TUSCAN CHICKEN

CLASSIC ROAST CHICKEN

HERB ROASTED PORK LOIN

GRILLED BISTRO FILETS

VEGETABLE SELECTIONS

Choice of one (1) of the following

SEASONAL VEGETABLE MEDLEY

GREEN BEANS ALMANDINE

ROASTED SQUASH MEDLEY

BROWN SUGAR GLAZED CARROTS

STARCH SELECTIONS

Choice of one (1) of the following

DAUPHINOISE POTATOES

ROASTED RED BLISS POTATOES

GARLIC WHIPPED POTATOES

****PARMESAN RISOTTO**

****ITEM IS A PLATED DINNER ONLY**

Champagne Toast

All members of the Bridal Party receive a complimentary glass of champagne for a toast.

Plated Package Pricing (+\$5 per person for Buffet)

\$43.00 per person Beer and Wine Only

\$48.00 per person with House Bar Brands

\$50.00 per person with Call Bar Brands

\$53.00 per person with Premium Bar Brands

\$32.00 per person Guests under 21

\$8.95 for kids' meals

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



WELCOME TO THE GARDEN

Gold Wedding Package

BRIDAL SUITE

Bride and Groom receive a complimentary night in our Bridal Suite for either the night of or night before the wedding and includes breakfast for two the following morning.

4-HOUR OPEN BAR SERVICE

Includes choice of Beer, House Wine, and Liquor, with complimentary Soft Drinks and a Beverage Station

One House-Made Signature Cocktail

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

1-HOUR HORS D'OEUVRE SERVICE

LARGE FARMER'S MARKET

Assorted Crisp Garden Vegetables with Herb Dip, Hand-Cut Seasonal Fruits with Honey Yogurt Dip, Domestic & Imported Cheeses, Assorted Crackers, and Toasted Breads

SALAD & DRESSING SELECTIONS

Choice of one (1) of the following salads and two (2) dressings

GARDEN SALAD Garden Greens, Tomato, Cucumber, Shredded Cheddar Jack Cheese, and Croutons

TRADITIONAL CAESAR SALAD Romaine, Croutons, and Parmesan Cheese

SPINACH SALAD Spinach, Bacon, Red Onion, Chopped Egg, and Crumbled Gorgonzola

FINDLAY SIGNATURE SALAD Spring Mix, Candied Pecans, Grapes, Crumbled Feta, and Shaved Red Onions

Salad Dressing Choices: Ranch, French, Italian, Caesar, Honey Mustard, Bleu Cheese, Apple Vinaigrette, Balsamic Vinaigrette, Poppy Seed Vinaigrette, and Raspberry Vinaigrette

ENTRÉE SELECTIONS

Choice of two (2) of the following

TUSCAN CHICKEN

CLASSIC ROAST CHICKEN

HERB ROASTED PORK LOIN

GRILLED BISTRO FILETS

^^PRIME RIB

SEARED SALMON

VEGETABLE SELECTIONS

Choice of one (1) of the following

SEASONAL VEGETABLE MEDLEY

GREEN BEANS ALMANDINE

ROASTED SQUASH MEDLEY

BROWN SUGAR GLAZED CARROTS

GRILLED ASPARAGUS

**ITEM IS A PLATED DINNER ONLY; ^^ITEM REQUIRES A CHEF ATTENDANT

STARCH SELECTIONS

Choice of one (1) of the following

DAUPHINOISE POTATOES

ROASTED RED BLISS POTATOES

GARLIC WHIPPED POTATOES

**PARMESAN RISOTTO

RICE PILAF

PASSED HORS D'OEUVRES or LATE NIGHT SNACK

Choice of either two (2) Passed Hors D'oeuvres or one (1) Late Night Snack

Passed Hors D'oeuvres

MORTADELLA STUFFED MUSHROOMS, ARANCINI, SHRIMP COCKTAIL SHOOTERS, ROASTED CHERRY TOMATO BRUSCHETTA

Late Night Snacks

CHICKEN WINGS (Traditional, BBQ, or Sweet Chili), SOFT PRETZEL BITES with BEER CHEESE, GRILLED CHEESE DIPPERS, CHICKEN & WAFFLES, SAUSAGE QUESO DIP with TORTILLA CHIPS

Champagne Toast

All members of the Bridal Party receive a complimentary glass of champagne for a toast.

Plated Package Pricing (+\$5 per person for Buffet)

\$56.00 per person Beer and Wine Only

\$61.00 per person with House Bar Brands

\$63.00 per person with Call Bar Brands

\$66.00 per person with Premium Bar Brands

\$44.00 per person Guests under 21

\$8.95 for kids' meals

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



WELCOME TO THE GARDEN

Diamond Wedding Package

TWO NIGHTS BRIDAL SUITE

Bride and Groom receive two complimentary night in our Bridal Suite for both the night of and night before the wedding and includes breakfast for two the following mornings.

5-HOUR OPEN BAR SERVICE

**Includes choice of Beer, House Wine, and Liquor, with complimentary Soft Drinks and a Beverage Station
One House-Made Signature Cocktail**

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

1-HOUR HORS D'OEUVRE SERVICE

LARGE FARMER'S MARKET

*Assorted Crisp Garden Vegetables with Herb Dip, Hand-Cut Seasonal Fruits with Honey Yogurt Dip,
Domestic & Imported Cheeses, Assorted Crackers, and Toasted Breads*

SALAD & DRESSING SELECTIONS

Choice of one (1) of the following salads and two (2) dressings

GARDEN SALAD Garden Greens, Tomato, Cucumber, Shredded Cheddar Jack Cheese, and Croutons

TRADITIONAL CAESAR SALAD Romaine, Croutons, and Parmesan Cheese

SPINACH SALAD Spinach, Bacon, Red Onion, Chopped Egg, and Crumbled Gorgonzola

FINDLAY SIGNATURE SALAD Spring Mix, Candied Pecans, Grapes, Crumbled Feta, and Shaved Red Onions

*Salad Dressing Choices: Ranch, French, Italian, Caesar, Honey Mustard, Bleu Cheese, Apple Vinaigrette,
Balsamic Vinaigrette, Poppy Seed Vinaigrette, and Raspberry Vinaigrette*

ENTRÉE SELECTIONS

Choice of two (2) of the following

TUSCAN CHICKEN

CLASSIC ROAST CHICKEN

HERB ROASTED PORK LOIN

GRILLED BISTRO FILETS

^^PRIME RIB

SEARED SALMON

SURF & TURF

VEGETABLE SELECTIONS

Choice of one (1) of the following

SEASONAL VEGETABLE MEDLEY

GREEN BEANS ALMANDINE

ROASTED SQUASH MEDLEY

BROWN SUGAR GLAZED CARROTS

GRILLED ASPARAGUS

BROCCOLI RABE

STARCH SELECTIONS

Choice of one (1) of the following

DAUPHINOISE POTATOES

ROASTED RED BLISS POTATOES

GARLIC WHIPPED POTATOES

****WILD MUSHROOM RISOTTO**

RICE PILAF

****GARLIC & HERB ORZO**

****ITEM IS A PLATED DINNER ONLY; ^^ITEM REQUIRES A CHEF ATTENDANT**

PASSED HORS D'OEUVRES and LATE NIGHT SNACKS

Choice of two (2) Passed Hors D'oeuvres and two (2) Late Night Snacks

Passed Hors D'oeuvres

*MORTADELLA STUFFED MUSHROOMS, ARANCINI, BACON WRAPPED SHRIMP, ROASTED CHERRY TOMATO BRUSCHETTA,
SMOKED SALMON & FENNEL CROSTINIS, BACON WRAPPED SHRIMP*

Late Night Snacks

*CHICKEN WINGS (Traditional, BBQ, or Sweet Chili), SOFT PRETZEL BITES with BEER CHEESE, GRILLED CHEESE DIPPERS,
CHICKEN & WAFFLES, SAUSAGE QUESO DIP with TORTILLA CHIPS*

House Champagne Toast

*Complimentary glass of
champagne for Everyone!*

Plated Package Pricing (+\$5 per person for Buffet)

\$68.00 per person Beer and Wine Only

\$73.00 per person with House Bar Brands

\$75.00 per person with Call Bar Brands

\$78.00 per person with Premium Bar Brands

\$55.00 per person Guests under 21

\$8.95 for kids' meals

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



WELCOME TO THE GARDEN

Wedding Package Bar

SOFT DRINKS

Coke, Diet Coke, and Sprite

DOMESTIC BEERS (Choose Two)

Bud Light, Budweiser, Coors Light, Michelob Ultra, Miller Lite, and Yuengling

IMPORT BEERS (Choose Two)

Corona, Heineken, Sam Adams Boston Lager, and Stella Artois

HOUSE WINES (Choose Four)

Moscato, White Zinfandel, Riesling, Sauvignon Blanc, Chardonnay, Pinot Grigio, Merlot, Red Blend, Pinot Noir, and Cabernet Sauvignon

HOUSE BRAND LIQUORS

Jim Beam Bourbon, Seagram's 7 Whiskey, Lauders Scotch, Beefeater Gin, Smirnoff Vodka, Castillo Rum, Sauza Tequila, and Peach Schnapps

CALL BRAND LIQUORS

Jack Daniels Whiskey, Canadian Club Whiskey, J&B Scotch, Tanqueray Gin, Stolichnaya Vodka, Bacardi Silver Rum, Jose Cuervo Tequila, and Captain Morgan Spiced Rum

PREMIUM BRAND LIQUORS

Knob Creek Bourbon, Crown Royal Canadian Whiskey, Johnnie Walker Black Scotch, Bombay Sapphire Gin, Absolute Vodka, Bacardi Silver Rum, Patron Silver Tequila, and Captain Morgan Spiced Rum

All Bars require a \$100 fee for every 100 guests and an additional \$50 fee per bartender for anything 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 food and beverage arrangements.



WELCOME TO THE GARDEN

Wedding Enhancements

Signature Drink

Add an additional house-made signature drink of your choice to your bars; pre-mixed using our house brand liquors.

\$2.00 per person

Champagne Toast

Include select tables or the entire wedding in a champagne toast! Non-alcoholic sparkling juice available upon request.

\$29.00 per bottle (serves ~10 glasses)



Gillig Winery Selection

Include some of your favorite specialty wines brewed locally by Gillig Winery.

Pricing varies by wine

Chair Covers

Give your chairs a bit more style with chair covers and sashes.

\$3.50 per chair (Include Rhinestone clips for +\$1.00 per chair)

Chiavari Chairs

Go with a more elegant theme by using chiavari chairs. Available in gold only. Chair pads in ivory or white.

\$5.00 per chair

Wooden Chairs

Going for the rustic look? Go with our wooden chairs to add to the effect.

\$3.00 per chair (Include Burlap Sashes for +\$2.00 per chair)



Shirley's Popcorn Bar

Add on to your Hors D'oeuvres or Late Night Snack with a Shirley's Popcorn Bar. Choose some Premium mixes or even specialty colors that match the wedding!

Theater Style | \$2.00 per person

Classic | \$3.00 per person

Premium | \$5.00 per person

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



*Receptions
à la Carte*



WELCOME TO THE GARDEN

Dinner Accompaniments

Salads (Choose One)

Garden Salad

Caesar Salad

Spinach Salad

Findlay Signature Salad **(+\$2.00 per person)**

Vegetables (Choose One)

Roasted Seasonal Vegetable Medley

Green Beans Almandine

Buttered Sweet Corn with Bell Peppers

Grilled Asparagus

Brown Sugar Glazed Carrots

Steamed Broccoli

Starches (Choose One)

Garlic & Herb Orzo

Parmesan or Wild Mushroom Risotto

Wild Rice Pilaf

Roasted Red Bliss Potatoes

Garlic Whipped Yukons

Cheddar & Bacon Smashed Potatoes

Brown Sugar Whipped Sweet Potatoes

**All Dinners are served with Arabica Coffees, Hot & Iced Teas, Rolls, and your selected Accompaniments.
To ensure the quality of our service, all food items will only be left out for One Hour.**

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



WELCOME TO THE GARDEN

Plated Dinner

Chicken

CLASSIC ROAST CHICKEN

Oven Roasted Bone-In or Boneless Chicken Breast topped with a savory Rosemary Gravy

\$23.00 per person

TUSCAN CHICKEN

Seared Chicken Breast topped with a Crema Di Pomodoro Sauce

\$23.00 per person

CHICKEN MARSALA

Seared Chicken Breast topped with a rich Mushroom Marsala Sauce

\$24.00 per person

Pork

PORK TENDERLOIN

Pan Seared Pork Tenderloin topped with a Sweet Apple or Cherry Bourbon Sauce

\$25.00 per person

CENTER CUT PORK CHOPS

10 oz. Chops seasoned and topped with a Caper Marsala or Sweet Chili Apple Chutney

\$26.00 per person

Seafood

BUTTERFLY SHRIMP

Grilled or Lightly Breaded Shrimp topped with a Lemon Caper Buerre Blanc

\$25.00 per person

SALMON

Oven Poached or Pesto Crusted Salmon topped with a Tarragon Buerre Blanc

\$26.00 per person

SEASONALLY AVAILABLE FISH

Pan Seared Fish with a Cajun Crust and topped with a Lemon Butter or Bleu Cheese Sauce

\$32.00 per person

**All Dinners are served with Arabica Coffees, Hot & Iced Teas, Rolls, and your selected Accompaniments.
To ensure the quality of our service, all food items will only be left out for One Hour.**

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



WELCOME TO THE GARDEN

Plated Dinner

Beef

BISTRO FILET

6 oz. of Sliced, Roasted Beef Shoulder Tender topped with a Red Wine Demi-Glace

\$28.00 per person

RIBEYE

10 oz. Grilled Choice Ribeye topped with a Garlic Herb Butter

\$28.00 per person

FILET MIGNON

8 oz. Grilled Filet topped with a Béarnaise Sauce

\$35.00 per person

Vegetarian

BAKED MANICOTTI

Manicotti filled with Sautéed Vegetables and Ricotta Cheese and baked in a House Marinara Sauce

\$18.00 per person

PENNE PRIMAVERA

Penne Pasta tossed with Fresh Seasonal Vegetables and House Marinara Sauce

\$18.00 per person

VEGETABLE STIR FRY

Fresh Seasonal Vegetables stir fried in a House Teriyaki Sauce and served over a bed of Brown Rice

\$18.00 per person

All Dinners are served with Arabica Coffees, Hot & Iced Teas, Rolls, and your selected Accompaniments. To ensure the quality of our service, all food items will only be left out for One Hour.

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



WELCOME TO THE GARDEN

Conrad Dinner Buffet

Entrées (Choose up to Three)

CLASSIC ROAST CHICKEN

Oven Roasted Bone-In or Boneless Chicken Breast topped with a savory Rosemary Gravy

TUSCAN CHICKEN

Seared Chicken Breast topped with a Crema Di Pomodoro Sauce

CHICKEN MARSALA

Seared Chicken Breast topped with a rich Mushroom Marsala Sauce

PORK TENDERLOIN

Pan Seared Pork Tenderloin topped with a Sweet Apple or Cherry Bourbon Sauce

BUTTERFLY SHRIMP

Grilled or Lightly Breaded Shrimp topped with a Lemon Caper Buerre Blanc

SALMON

Oven Poached or Pesto Crusted Salmon topped with a Tarragon Buerre Blanc

BISTRO FILET

6 oz. of Sliced, Roasted Beef Shoulder Tender topped with a Red Wine Demi-Glace

BAKED MANICOTTI

Manicotti filled with Sautéed Vegetables and Ricotta Cheese and baked in a House Marinara Sauce

PENNE PRIMAVERA

Penne Pasta tossed with Fresh Seasonal Vegetables and House Marinara Sauce

One Entrée Selection | \$28.00 per person

Two Entrée Selection | \$32.00 per person

Three Entrée Selection | \$38.00 per person

All buffets require a 20 person minimum or a \$50.00 set-up fee applies.

All Dinners are served with Arabica Coffees, Hot & Iced Teas, Rolls, and your selected Accompaniments.

To ensure the quality of our service, all food items will only be left out for One Hour.

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



WELCOME TO THE GARDEN

Carving Stations

ROAST PORK LOIN

Roasted Pork Loin served with a warm Bacon Vinaigrette

Serves 25-30 people each

\$48.00 per item

APPLEWOOD SMOKED HAM

Oven Baked Ham covered with a house made Honey Glaze and served with a Whole Grain Mustard

Serves 30-35 people each

\$70.00 per item

BEEF TOP ROUND

Herb Crusted Beef Top Round, seared, slow roasted, and served with Au Jus and a Horseradish Cream Sauce

Serves 75-80 people each

\$225.00 per item

PRIME RIB

Herb Crusted Prime Rib freshly carved and served with Au Jus and a Horseradish Cream Sauce

Serves 30-35 people each

\$200.00 per item

BEEF TENDERLOIN

Red Wine Marinated Tenderloin, seasoned and grilled to perfection, and topped with a Red Wine Demi-Glace

Serves 30-35 people each

\$250.00 per item

All buffets require a 20 person minimum or a \$50.00 set-up fee applies.

All Carving Stations require a \$50.00 fee per Chef Attendant required.

To ensure the quality of our service, all food items will only be left out for One Hour.

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



WELCOME TO THE GARDEN

Hot Hors D'oeuvres

Rolled Chicken Quesadillas

\$30.00 per 25 pieces

Chicken Tenders

\$55.00 per 25 pieces

Hot Wings

Traditional, BBQ, Sweet Chili, or Zesty Orange

\$55.00 per 25 pieces

Mini Crab Cakes

\$75.00 per 25 pieces

Lightly Breaded Shrimp

\$75.00 per 25 pieces

Bacon Wrapped Shrimp

\$77.50 per 25 pieces

Meatballs

Swedish or BBQ

\$45.00 per 25 pieces

Spanakopita

\$55.00 per 25 pieces

Waiter Passed Hors D'oeuvres are +\$1.00 per person.

To ensure the quality of our service, all food items will only be left out for One Hour.

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



WELCOME TO THE GARDEN

Hot Hors D'oeuvres

Italian Stuffed Mushrooms

\$62.50 per 25 pieces

Vegetable Spring Rolls

\$62.50 per 25 pieces

Southwest Chicken Spring Rolls

\$65.00 per 25 pieces

Vegetable Pot Stickers

\$70.00 per 25 pieces

Pork Pot Stickers

\$75.00 per 25 pieces

Arancini

\$50.00 per 25 pieces

Flatbreads

Pepperoni, Spinach & Artichoke, Margherita, Roasted Grape & Gorgonzola, BBQ Chicken, or White B.O.P.

\$60.00 per 50 pieces; Two Order Maximum

Spinach Artichoke Dip

Serves 50 people

\$120.00 each

Waiter Passed Hors D'oeuvres are +\$1.00 per person.

To ensure the quality of our service, all food items will only be left out for One Hour.

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



WELCOME TO THE GARDEN

Cold Hors D'oeuvres

Smoked Salmon Crostini

\$75.00 per 25 pieces

Shrimp Cocktail Shooters

\$77.50 per 25 pieces

Roasted Tomato Crostini

\$40.00 per 25 pieces

Mediterranean Skewers

\$57.50 per 25 pieces

Prosciutto Wrapped Asparagus

\$62.50 per 25 pieces

Assorted Cheesecake Bites

\$115.00 per 100 pieces

Brownie Bites

\$20.00 per 25 pieces

Chocolate Mousse Shooters

\$30.00 per 25 pieces

Waiter Passed Hors D'oeuvres are +\$1.00 per person.

To ensure the quality of our service, all food items will only be left out for One Hour.

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



WELCOME TO THE GARDEN

Banquet Displays

ANTIPASTO

Italian Salami, Artisan Cheeses, Marinated Artichoke Hearts,
Roasted Red Peppers, Kalamata Olives, and Marinated Vegetables
Served with Toasted Breads and Olive Oil

\$250.00 per Medium Display

\$365.00 per Large Display

CROSTINI BAR

Baskets of Toasted Bread, Tomato Bruschetta, Olive Tapenade,
Sundried Tomato Pesto, Basil Pesto, Olive Oil and Balsamic Vinegar,
Mushroom Bruschetta, and a Spinach Artichoke Dip

\$185.00 per Medium Display

\$300.00 per Large Display

FARMER'S MARKET

Assorted Vegetable Crudités with Herb Dip, Assorted Hand-Cut Fruits with
Yogurt Dip, and a Selection of Domestic & Imported Cheeses
Served with Assorted Crackers and Toasted Breads

\$210.00 per Medium Display

\$325.00 per Large Display

Medium Display will serve 40-50 people

Large Displays will serve 90-100 people

To ensure the quality of our service, all food items will only be left out for One Hour.

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



WELCOME TO THE GARDEN

Banquet Bars

SOFT DRINKS

Coke, Diet Coke, and Sprite

Complimentary with bar setup

DOMESTIC BEERS (Choose Two)

Bud Light, Budweiser, Coors Light, Michelob Ultra, Miller Lite, and Yuengling

Host/Cash \$4.00 per bottle

IMPORT BEERS (Choose Two)

Corona, Heineken, Sam Adams Boston Lager, and Stella Artois

Host/Cash \$5.00 per bottle

HOUSE WINES (Choose Four)

Moscato, White Zinfandel, Riesling, Sauvignon Blanc, Chardonnay, Pinot Grigio, Merlot, Red Blend, Pinot Noir, and Cabernet Sauvignon

Host | \$6.75 per glass Cash | \$7.00 per glass

HOUSE BRAND LIQUORS

Jim Beam Bourbon, Seagram's 7 Whiskey, Lauders Scotch, Beefeater Gin, Smirnoff Vodka, Castillo Rum, Sauza Tequila, and Peach Schnapps

Host | \$5.75 per drink Cash | \$6.00 per drink

CALL BRAND LIQUORS

Jack Daniels Whiskey, Canadian Club Whiskey, J&B Scotch, Tanqueray Gin, Stolichnaya Vodka, Bacardi Silver Rum, Jose Cuervo Tequila, and Captain Morgan Spiced Rum

Host | \$6.75 per drink Cash | \$7.00 per drink

PREMIUM BRAND LIQUORS

Knob Creek Bourbon, Crown Royal Canadian Whiskey, Johnnie Walker Black Scotch, Bombay Sapphire Gin, Absolute Vodka, Bacardi Silver Rum, Patron Silver Tequila, and Captain Morgan Spiced Rum

Host | \$7.75 per drink Cash | \$8.00 per drink

All Bars require a \$100 fee for every 100 guests and an additional \$50 fee per bartender for anything 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 food and beverage arrangements.



WELCOME TO THE GARDEN

Bar Packages

BEER & WINE PACKAGE

Includes Domestic Beers, Import Beers, and House Wines

\$20.00 per person for 3 Hours

\$25.00 per person for 4 Hours

\$31.00 per person for 5 Hours

HOUSE PACKAGE

Includes House Brand Liquors, Domestic Beers, Import Beers, and House Wines

\$25.00 per person for 3 Hours

\$30.00 per person for 4 Hours

\$36.00 per person for 5 Hours

CALL PACKAGE

Includes Call Brand Liquors, Domestic Beers, Import Beers, and House Wines

\$27.00 per person for 3 Hours

\$32.00 per person for 4 Hours

\$38.00 per person for 5 Hours

PREMIUM PACKAGE

Includes Premium Brand Liquors, Domestic Beers, Import Beers, and House Wines

\$30.00 per person for 3 Hours

\$35.00 per person for 4 Hours

\$41.00 per person for 5 Hours

All Bar Packages require a 20 person minimum.

All Bars require a \$100 fee for every 100 guests and an additional \$50 fee per bartender for anything 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 food and beverage arrangements.