

# Hilton Garden Inn™ Freeport Downtown

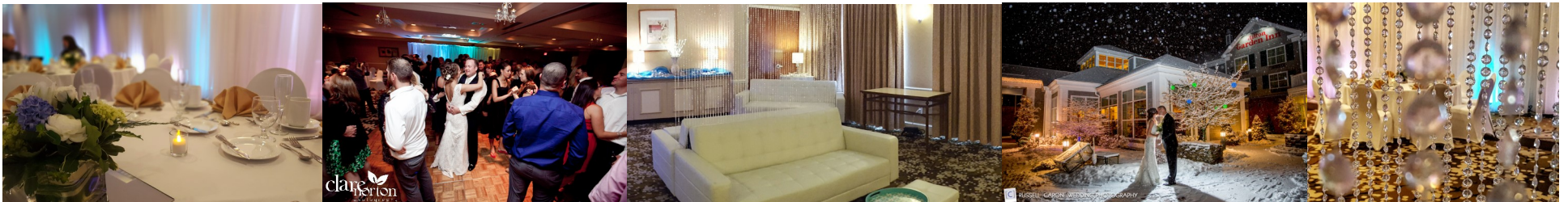
## *Weddings*

AT HILTON GARDEN INN FREEPORT DOWNTOWN

The Hilton Garden Inn Freeport Downtown is located in the heart of the world famous Freeport shopping village. Our quaint, coastal town boasts over 200 retail outlets, boutique shops and local restaurants along with outdoor recreational activities creating an ideal destination for your guests as they help you celebrate your biggest day yet.

Our traditional Ballroom offers an elegant setting for up to 240 guests while offering the flexibility to host more intimate gatherings of 50 guests. Our Old Town Hall Meeting Place is the perfect ceremony location for up to 150 guests and comes rich with history as Freeport's original Town Hall built in 1849. We were sure to keep as much of the original charm during its 2006 complete renovation. If you prefer an outdoor ceremony we can secure the lovely Memorial Park adjacent to the hotel. No matter what, you have the option to host everything right on site in the same location. Many of our couples have chosen to maintain the traditional look and feel of our Ballroom and Old Town Hall Meeting Place while others have opted to transform the spaces completely to bring to life their individual visions for their wedding. What does your dream wedding look like? We want to hear all about it!

We understand this time of your lives is exciting and joyful, but also overwhelming. Our packages have been created to alleviate the stress by including many elements our couples treasure. Our Wedding Specialist, Culinary, Banquet and Beverage teams are here to assist you in every step of the planning process.





# *Custom Wedding Packages*

## AMENITIES INCLUDED:

*Exclusive use of our full wedding facility for five hours*

*Complimentary accommodations for the bridal couple on their wedding night and breakfast for two the following morning*

*Complimentary bar set-up fee*

*Complimentary toast with sparkling wine or cider*

*Complimentary dance floor*

*Complimentary tables, chairs, white linens and service items*

*Complimentary service of your wedding cake*

*Chocolate covered strawberries served with your wedding cake*

*Complimentary centerpieces of mirror tile, hurricane shade and tapered candle*

*Special room rates for your out-of-town guests*

*Private room for the bridal party upon arrival with complimentary champagne and hors d'oeuvres while you await your introductions*

*Custom-designed menus*

*Complimentary colored linen napkins*

*Private menu tasting with our wedding consultant and executive chef*



## *Ceremony Packages*

### *Indoor Ceremony, Old Town Hall Meeting Place*

*Build in 1849, Freeport's original Town Hall now serves as unique function space for the Hilton Garden Inn. Situated just 20 feet from the main hotel, the white chapel-like building is rich in history and an ideal location for your ceremony.*

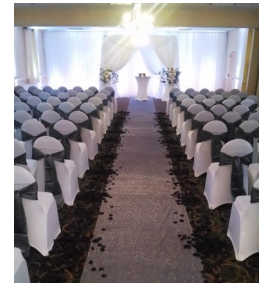
*Exclusive use of historic Old Town Hall for both your rehearsal and the ceremony*

*Professional wedding staff to guide you and your guests through the rehearsal and the ceremony*

*Complimentary room set up, Complimentary seasonal decorations available*

*Beautifully landscaped park just steps away for wedding party photos*

*\$800.00*



### *Outside Ceremony, Memorial Park*

*Consider Memorial Park for your outdoor ceremony. This beautifully landscaped park, filled with mature maple trees, provides a serene location for your ceremony, ideal with photo opportunities.*

*Exclusive use of Memorial Park for both your rehearsal and the ceremony*

*Historic Old Town Hall will be reserved as well should we have inclement weather*

*Professional wedding staff to guide you and your guests through the rehearsal and the ceremony*

*Complimentary set up, Complimentary arbor*

*Complimentary seasonal decorations available*

*\$1,000.00*



## *Hors D'oeuvres*

*Stationed:*

*Garden Inn Fresh Favorites*

*Fresh cut vegetables and herbed aioli, cheese and fresh fruits served with crackers*

*\$5.00*

*Antipasto Collection*

*Assortment of charcuterie, aged cheeses, Tuscan dill dipping sauce, marinated artichoke hearts and olives, roasted peppers*

*Served with rustic breads and oils*

*\$6.00*

*Artisan Cheese Board*

*Served with fruit garnish, French bread and crackers*

*\$4.00*

*Sesame Tuna Display*

*A Sushi Grade Tuna Bite Pan Seared served on Sliced Cucumber*

*With Pickled Ginger, Wasabi Balls, Sesame Soy Sauce*

*\$8.00*

*Jewell of the Sea Display*

*Shrimp Cocktail, Shucked Oysters, Selection of Smoked Seafood*

*With seasoned Crostini and Assorted Condiments*

*\$10.00*



*Prices are per person and subject to a 20% taxable service charge and 8% state tax.*





# *Hors D'oeuvres*



## *Butler Passed:*

### Select Two

*Duck Confit and Goat Cheese with Dried Cherries on Crostini*  
*Seared Tuna on Cucumber with Wasabi Aioli*

*Olive, Tomatoes, Fresh Mozzarella Skewer with Basil Oil*

*Spanakopita*

*Raspberry and Brie in Phyllo*

*Crostini with Tomatoes, Shallots and Fresh Basil Bruschetta*

*Sweet and Sour Meatballs*

*Vegetable Spring Rolls*

*\$5.00*

### Select Two

*Scallops Wrapped in Bacon*

*Mini Beef Wellingtons*

*Maine Crab Cakes*

*Seared Beef Tenderloin with Creamy Horseradish on a Crostini*

*Shrimp Cocktail*

*Fried Oysters Wrapped in Bacon*

*Soy Peanut Chicken Skewers*

*\$6.00*



*Prices are per person and subject to a 20% taxable service charge and 8% state tax.*

# *Buffet Dinners*



\$50.00

## *Salads (Select Two)*

*Classic Caesar Salad*

*Crisp Garden Salad Served with Herbed Vinaigrette*

*Arcadian Blend Greens and Seasonal Berries with Dijon Champagne Vinaigrette*

*Spinach Salad topped with dried fruits, Goat Cheese and Sliced Almonds Served with Citron Vinaigrette*

## *Entrees (Select Two)*

*Carved to Order Prime Rib of Beef with Horseradish Cream Sauce \**

*Grilled Beef Tips with Diane Sauce*

*Chicken Florentine Roulade Stuffed with Prosciutto, Spinach, Ricotta Cheese with a Tomato Crème*

*Baked Stuffed Chicken Breast Stuffed with Apple Sage Cornbread with a light Gravy*

*Baked Haddock with Crabmeat Stuffing and Lemon Beurre Blanc*

*Grilled Salmon with Tropical Salsa*

*Baked Salmon with Dill Whole Grain Mustard Sauce*

*Baked Stuffed Portabella Mushroom with Tomato Coulis*

*Butternut Squash, Spinach and Goat Cheese Lasagna*

## *Side Dishes, (Select Three)*

*Duchess Potatoes with Chives, Brown Rice Pilaf with Fresh Herbs, Roasted Garlic Mashed Potatoes,*

*Roasted Fingerlings with Fresh Herbs and Garlic, Steamed Seasonal Vegetables tossed in EVOO and Maine Smoked Sea Salt*

*Hand Peeled Baby Carrots in a Honey, Dill Brown Butter, Roasted Brussels Sprouts with Local Smoked Bacon*

*Our dinners are also served with Warm Rolls and Butter,  
Freshly Brewed Coffee and Decaffeinated Coffee and a medley of Hot Teas including Black and Herbal Teas*

*\* There is a \$50.00 carving fee for this stationed item*

*Prices are per person and subject to a 20% taxable service charge and 8% state tax.*

## *Served Dinners*

### *Salads (Select Two)*

*Classic Caesar Salad, Crisp Garden Salad Served with Herbed Vinaigrette*

*Fresh Mozzarella and Tomatoes with Basil Balsamic Vinaigrette*

*Arcadian Blend Greens and Seasonal Berries with Dijon Champagne Vinaigrette*

*Spinach Salad topped with dried fruits, Goat Cheese and Sliced Almonds Served with Citron Vinaigrette*

### *Entrees (Select Two)*

*Roasted Beef Tenderloin with Diane Sauce \$52*

*Lavender Encrusted Prime Rib Roast Au Jus \$50*

*Grilled Sirloin Steak with Lobster Butter \$48*

*Grilled Statler Chicken with Cherry Crème de Cassis Rosemary Reduction \$40*

*Herb Roasted Statler Chicken Breast with Mushroom Brandy Sauce \$40*

*Pan Seared Salmon with Pomegranate Soy Lime Glaze \$40*

*Baked Haddock with Crab Meat Stuffing with Lemon Capers Beurre Blanc \$43*

*Lazy Lobster with Champagne Butter \$Market Price*

*Roasted Vegetable Napoleon with Pomodoro Sauce \$39*

### *Side Dishes, (Select Two)*

*Duchess Potatoes with Chives, Brown Rice Pilaf with Fresh Herbs, Roasted Garlic Mashed Potatoes,*

*Roasted Fingerlings with Fresh Herbs and Garlic, Steamed Seasonal Vegetables tossed in EVOO and Maine Smoked Sea Salt*

*Hand Peeled Baby Carrots in a Honey, Dill Brown Butter, Roasted Brussels Sprouts with Local Smoked Bacon*

*Our dinners are also served with Warm Rolls and Butter,  
Freshly Brewed Coffee and Decaffeinated Coffee and a medley of Hot Teas including Black and Herbal Teas*

*Prices are per person and subject to a 20% taxable service charge and 8% state tax.*



# *Traditional Maine Lobster Bake*

*Available Served or Buffet Style*

*Minimum of 30 Guests*

*Market Price*



*New England Clam Chowder*

*Fresh Steamed Maine Lobster*

*Grilled Sirloin Steak*

*Summer Ale Steamed Clams*

*Corn on the Cob*

*Baked Potato with Sour Cream and Chives*

*Coleslaw*

*Strawberry Shortcake*

*Our dinners are also served with Warm Rolls and Butter,  
Freshly Brewed Coffee and Decaffeinated Coffee and a medley of Hot Teas including Black and Herbal Teas*

*Prices are per person and subject to a 20% taxable service charge and 8% state tax.*



# Beverage Menu

*Call Cocktails 8/Glass*  
*Premium Cocktails 9/Glass*

*Domestic and Imported Bottles 5/Bottle*

*White Wines, Chardonnay and Pinot Grigio 6/Glass*  
*Red Wines, Cabernet Sauvignon and Merlot 6/Glass*

*Soft Drinks 1/Glass*

## *Punches*

*Sparkling Peach White Sangria 70/Gallon*  
*Raspberry Mint Mojito 70/Gallon*  
*Strawberry Ginger Punch (non alcoholic) 30/gallon*



## *Specialty Ordered Wines by the Bottle*

*Sycamore Lane Chardonnay 22/Bottle*  
*Sycamore Lane Cabernet Sauvignon 22/Bottle*  
*Kris Pinot Grigio 32/Bottle*  
*Michael David Chardonnay 34/Bottle*  
*Angeline Pinot Noir Reserve 34/Bottle*  
*Fourteen Hands Cabernet Sauvignon 30/Bottle*  
*Lamberti Prosecco Extra Dry 30/Bottle*

## *Hosted Bars*

*Full Bar, Five Hours 40/Person*  
*Full Bar, One Hour 25/Person*  
*Beer and Wine Only, Five Hours 35/Person*  
*Beer and Wine Only, One Hour 20/Person*



*5 Hour Maximum on all Banquet Bars*

*Beer and Wine stations, Full Cash Bars, On consumption also available*  
*Prices are subject to a 20% taxable service charge and 8% state tax.*



## *Information*

**Minimum Expenditure:** *A food and beverage minimum is required. Please inquire for more details.*

**Deposits and Final Payment:** *There is a non-refundable deposit required to secure your date. Final payment is due six business days prior to the event along with the final guarantee of attendance. Personal checks are not accepted.*

**Food and Beverage:** *Because of market fluctuations, all prices are subject to change. Food prices will be guaranteed no more than 45 days prior to the event for all items except those marked "market price". Should our prices increase, written notification will be given. Outside food and beverage is prohibited. The Hotel does not permit the removal of any food provided by the Hotel. All food and beverage prices are subject to a 20% taxable service charge and 8% state tax.*

**Decorations:** *Buffet stations may be decorated by the Hotel staff. All efforts to coordinate your colors and theme will be made. The use of confetti, glitter, and putting holes in the walls are prohibited. The Hotel may provide centerpieces of mirror tiles, tapered candles and hurricane lamps. All flames must be enclosed.*

**Tasting:** *Periodically throughout the year tastings are offered. The tasting provides you the opportunity to make your menu selections after you have had a chance to taste what interests you. Upon securing your date with us, you will receive an invitation for the next tasting.*

**Event Times:** *We offer a standard 5 hour event time. Times may be extended one hour for an additional fee of \$750.00. We reserve the right to set conclusion times.*

**Chair Covers:** *We have chair covers available to rent. There is a \$200.00 fee to dress chairs.*