

Wedding Packages

Hilton Garden Inn Lebanon offers a variety of wedding packages to accommodate your wedding vision.

Uniquely Yours Package

Unlimited cocktail service during your event
Butler-passed champagne upon arrival
Choice of two display stations
5 Butler-passed hors d'oeuvres
Signature champagne toast
Elegant four course dinner featuring:
Plated Appetizer or Soup | Salad | Entrée | Custom designed wedding cake
Choice of late night snack for your guests
Floor length linens
On-site wedding specialist
Holding room for wedding party
Dedicated server for the newlyweds
Dinner menu tasting
Overnight accommodations for the couple for two nights
Chilled champagne and chocolate covered strawberries delivered to room
Special room rates for your guests
Coffee and tea station

Lebanon Chic

One hour unlimited cocktail service
Butler-passed champagne upon arrival
Choice of one display station
4 Butler-passed hors d'oeuvres
Signature champagne toast
Wine service with dinner
Elegant four course dinner featuring:
Plated Appetizer or Soup | Salad | Entrée | Custom designed wedding cake
Floor length linens
On-site wedding specialist
Holding room for wedding party
Dedicated server for the newlyweds
Dinner menu tasting
Overnight accommodations for couple on night of wedding
Chilled champagne & chocolate covered strawberries delivered to room
Special room rates for your guests
Coffee and tea station

New England Romance Package

4 Butler-passed hors d'oeuvres
Display of imported and domestic cheeses
Signature champagne toast
Elegant three course dinner featuring:
Garden Salad | Entrée | Custom designed wedding cake
Floor length linens
On-site wedding specialist
Holding room for wedding party
Dinner menu tasting
Overnight accommodations for the couple on night of wedding
Special room rates for your guests
Coffee and tea station

Wedding Menu

Hors d'oeuvres

Jumbo Scallops and Applewood Bacon
Risotto Crabcakes, Caper Remoulade
Jumbo Shrimp Cocktail, Traditional Sauce
Peekytoe Crab Salad, Brioche Crisp
Maine lobster Fritter, Vermouth Aioli
California Roll, Crab, Hot House Cucumber,
Avocado
House Smoked Hickory Scented Salmon,
Rye Crisp
Spicy Tuna Roll, Ponzu Sauce
Sesame Crusted Chicken, Ginger Dipping
Sauce

Hardwood Smoked Chicken, Roasted
Tomato Jam
Grilled Chicken Quesadilla, Chipotle
Crème Fraiche
Duck Confit Crostini, Huckleberry Jam
Lamb Slider, Tzatziki, Pickled Onions
Bacon Wrapped Braised Short Ribs
Beef Wellington, Truffle Aioli
Beef Teriyaki Skewer
Tomato Bisque Shooter, Vermont Grilled
Cheese

Baked Brie
Spinach and Feta Turnover
Vegetable Spring Roll, Orange Ginger Sauce
Classic Tomato Bruschetta
Vegetable Ratatouille, Garlic Aioli, Goat Cheese
Roasted Red Pepper and Goat Cheese Tartlet

Reception Enhancements

Lebanon Chic - Select One
Uniquely Yours - Select Two

Garden Vegetable Crudité

Hummus, Blue Cheese, Olive Oil, Seasonal Vegetables

Cheese Display

Imported and Domestic Cheeses, Assorted Chutneys, Berries, Local Jams, Herb Honey, Crisps and Flatbreads

Chilled Seafood Display

Jumbo Shrimp Cocktail, Oysters on the Half Shell, Crab Ceviche Salad, Vodka Infused Cocktail Sauce, Tabasco, Horseradish

Dim Sum

Assorted Dumplings
Thai Chili Sauce, Spicy Peanut-Coconut, Sesame-Ginger Sauce, Chopsticks

Jumbo Shrimp Cocktail

Chilled Poached Shrimp, Selection of Sauces, Horseradish and Lemons

Four Course Dinner

Soup *(Lebanon Chic and Uniquely Yours)*

Maine Lobster Bisque, Lobster and Chervil Salad
 Roasted Tomato Bisque, Vermont Crème Fraiche and Basil Oil
 New England Clam Chowder, Bacon-Chowder Crumble

Appetizer *(Lebanon Chic and Uniquely Yours)*

Red Wine Braised Short Ribs, Stone Ground Polenta, Horseradish Cream
 Maine Peeky Toe Crabcake, Caper Remoulade, Micro Celery, Old Bay Oil
 Grilled Shrimp and Farro Salad, Avocado Mousse
 Pan Flashed Garlic Gnocchi, Oven Dried Tomatoes, Fresh Snipped Herbs, Vermont Goat Cheese

Salads

Farmers Market Salad, Shaved Vegetables, Baby Greens, Local Honey-Balsamic Vinaigrette
 Boston Bibb Wedge, Candied Pecans, New England Cranberries, Crumbled Goat Cheese, Strawberry Vinaigrette
 Harvest Caprese, Maplebrook Farms Mozzarella, Basil Pesto, Backyard Tomatoes, Toasted Pepitas, Balsamic Reduction
 Classic Caesar Salad, Garlic Crostini, Shaved Parmesan, Grape Tomatoes
 Baby Spinach Salad, Strawberries, Feta Cheese, Shaved Almonds, Champagne Vinaigrette
 Lolla Rossa Lettuce, Tomato and Roasted Corn Salsa, Cucumber Ribbon, Crumbled Goat Cheese, Herb Vinaigrette

Entrées *Higher Price Prevails*

	<i>New England Romance</i>	<i>Uniquely Yours</i>	<i>Lebanon Chic</i>
Truffle Honey Glazed Misty Knolls Chicken Roasted Asparagus, Lemon Infused Jasmine Rice	\$69	\$137	\$96
Stuffed Misty Knolls Chicken Breast Wilted Spinach, Wild Mushrooms, Boursin Cheese, Tarragon Butter Sauce	\$70	\$139	\$97
Pan Roasted Atlantic Salmon Green Onion Polenta, Roasted Tomato Salad, Citrus Butter Sauce	\$70	\$139	\$98
Coriander Crusted Heritage Pork Chop Bacon and Pear Chutney, Sweet Potato and Caramelized Onion Hash	\$69	\$139	\$97
Lighthouse Land and Sea <i>(Uniquely Yours Only)</i> Filet Mignon, Vermouth – Whole Grain Mustard Cream, Butter Poached Lobster, Whipped Yukon Gold Potatoes		\$161	
Land and Sea Petite Filet, Crab Stuffed Shrimp, Chive Hollandaise	\$93	\$156	\$125
Bayley Hazen Blue Cheese Crusted Filet Mignon Cabernet Caramel, Garlic Mashed Potatoes, Local Root Vegetables	\$79	\$157	\$110
Center Cut Dry Aged Strip Steak Boursin Mashed Potatoes, Roasted Asparagus, Baby Carrots, Tomato Butter Sauce	\$77	\$157	\$108
Black Bean Croquettes Roasted Tomato Compote & Sweet Corn Bread Pudding	\$68	\$119	\$96

Late Night Snacks

Included in Uniquely Yours

Popcorn Station

Three Flavors of House Popped Popcorn, Popcorn Bags

Mexican Fiesta

Jalapeño Poppers, Taquitos, Tri-colored Tortilla Chips, Salsa and Guacamole

Warm Bavarian Pretzels

Assorted Sauces:

Three Cheese Sauce, Salted Caramel, Peanut Sauce, Chocolate Fondue, Deli Mustard

Assorted Toppings:

Toasted Coconut, Chocolate Sprinkles, Crushed Nuts

Assorted Mini Cake Donuts

Chocolate and Whole Milk

Bread Sticks

Garlic Bread with Chef's Selection of Dipping Sauces

Upgraded Late Night Snacks

Chicken and Waffles

Bourbon Maple Glaze, Hot Sauce - \$6

Pizza Flatbreads

Traditional Cheese, Pepperoni, and Mediterranean Vegetable - \$8

Sliders and Fries

Chicken or Beef Sliders with French Fries, Barbeque Sauce, Ketchup, Garlic Aioli - \$8

Candy Shoppe

Assorted Candies and Chocolates Displayed in Glass Jars - \$7

Mimosa Brunch Wedding Reception — Sundays Only

SUNDAY WEDDING MENU

\$91/person

Mimosa and Bloody Mary Bar

Display of Garnishes and Toppings

Cocktail Hour Reception

Select 3 Passed Hors d'oeuvres from Our Wedding Menu

Following Items to be Displayed

Fresh Sliced Seasonal Fruits and Smoothies

Fresh Bakery Basket

Assorted Danish, Croissants and Muffins

Vermont Butter and Preserves

BRUNCH RECEPTION MENU

Chef Attended Omelet Station

Cage Free Eggs, Egg Whites, Baby Spinach, Hot House Tomatoes, Crimini Mushrooms, Bell Peppers, Cabot Jack Cheese, Vermont Goat Cheese, Feta, Red Onion, Country Sausage, Farmers Bacon and Country Ham

Chef Attendant Fee \$75

Soup - Select One

Maine Lobster Bisque

Butternut-Apple Bisque

New England Clam Chowder

Roasted Corn and Shrimp Chowder

Chef Attended Station - Select One

Carving Stations Include Warm Rolls, Appropriate Sauces and Chutneys

Roast Prime Rib of Beef, Horseradish Cream, Rosemary Jus

Roasted Breast of Turkey, New England Cranberry Compote, Herb Mayonnaise

Garlic Crusted Pork Loin, Sweet Bourbon Glaze, Mustard-Garlic Sauce

Stationed Buffet Enhancements - Select One

Cured and Smoked Meat, Imported and Domestic Cheese, Roasted, Pickled and Marinated Vegetables, Cured Olives, Whole Grain Mustard, Flatbreads

Chilled Seafood Display, Jumbo Shrimp Cocktail, Oysters on the Half Shell, Vodka Infused Cocktail Sauce, Tabasco, Horseradish

Waffle Station

Sliced Strawberries, Blueberries and Bananas, New England Maple Syrup, Whipped Cream, Shaved Chocolate

The Benedicts - Select One

Maine Lobster - English Muffin, Wilted Spinach, Lobster, Poached Hen's Egg, Hollandaise

Steak & Egg - Seared Filet Mignon, Griddled Potato Cake, Whipped Egg, Hollandaise

Smokey Green Mountains - Pastrami Style Salmon, Wilted Spinach, Chive Hollandaise

Traditional - Smoked Pork Loin, Poached Cage Free Egg, Hollandaise Sauce

Entrées - Select Two

Roasted Pork Loin, Farmers Bacon and Pear Chutney

Marinated Steak Tips, Forest Mushrooms, Cipollini Onions

Boursin Stuffed Misty Knolls Chicken, Champagne Butter Sauce

Cheese Blintz, Berry Compote

Crab Stuffed Fillet of Sole, Lemon Caper Butter Sauce

Shrimp and Penne, Vodka Cream Sauce

Grilled Atlantic Salmon, Béarnaise

Chicken Pomodoro, Wilted Spinach

Spinach Ravioli, Sherry Cream Sauce

Farewell Breakfast

Mountain Lodge Continental - \$13

Selection of Juices
Freshly Baked Sweet Apple Tart, Croissants and Blueberry Muffin
Assorted Bagels, and Flavored Cream Cheese
Sliced Seasonal Fruits and Berries
French Vanilla and Greek Yogurt, House Made Cranberry-Almond Granola
Vermont Butter and Preserves
Dark Roast Coffee and Tazo Tea
Hot Chocolate

Hanover Breakfast Buffet - \$19

Selection of Juices
Assorted Bagels, and Flavored Cream Cheese
Freshly Baked Sweet Apple Tart, Croissants and Blueberry Muffin
Vermont Butter and Preserves
Scrambled Eggs with Fresh Snipped Herbs and Cabot Jack Cheese
Farmers Applewood Bacon or Country Sausage
Buttermilk Pancakes, New England Maple Syrup
Breakfast Potatoes
Sliced Seasonal Fruits and Berries
Dark Roast Coffee and Tazo Tea
Hot Chocolate

Champagne Brunch - \$39

Selection of Juices
Butlered Champagne and Mimosas
Assorted Bagels, and Flavored Cream Cheese
Freshly Baked Sweet Apple Tart, Croissants and Blueberry Muffin
Vermont Butter and Preserves
Farmers Applewood Bacon or Country Sausage
Cinnamon French Toast, Buttermilk Pancakes, New England Maple Syrup
Breakfast Potatoes
Sliced Seasonal Fruits and Berries
Butternut Squash Ravioli, Maple Cream Sauce, Toasted Pecans
Seasonal Vegetables
Dark Roast Coffee and Tazo Tea
Hot Chocolate
Chef Attended Omelet Station
Chef Carved Slow Roasted Sirloin with Horseradish Cream and Red Wine Au Jus

Chef Attended Omelet Station - \$8

20 Person Minimum | Chef Attendant Fee \$75

Cage Free Eggs, Egg Whites, Baby Spinach, Hot House Tomatoes, Crimini Mushrooms, Bell Peppers, Cabot Jack Cheese, Vermont Goat Cheese, Feta, Red Onion, Country Sausage, Farmers Bacon and Country Ham

Chef Attended Carving Station - \$12

Chef Attendant Fee \$75

Slow Roasted Sirloin, Horseradish Cream, Red Wine Jus

Breakfast Enhancements

To be Added to any Breakfast Menu

Assorted Bagels, Pastrami Style Smoked Salmon, Cream Cheese, Traditional Accompaniments - \$7

Assorted Bagels, and Flavored Cream Cheese, Vermont Butter and Preserves - \$3

European Croissants, Vermont Butter and Preserves - \$3

Sweet Breakfast Tart - \$4

Steel Cut Oatmeal, Brown Sugar, Toasted Coconut, Plump Raisins, Fresh Berries, Dried Cranberries, New England Maple Syrup - \$3

French Vanilla and Greek Yogurt, House Made Cranberry-Almond Granola - \$4

Fresh Fruit Smoothies with Protein Shot - \$5

Sliced Seasonal Fruit and Berries - \$5

Greek Yogurt - \$2

Breakfast Sandwiches

Fried Hen's Egg, Prosciutto Ham, Baby Spinach, Jumbo Croissant - \$5

Breakfast Burrito, Country Sausage, Cage Free Eggs, Cabot Jack Cheese - \$4

English Muffin, Scrambled Egg Whites, Avocado, Swiss Cheese, Tomato-Onion Confit - \$4

Toasted Bagel, Farmers Applewood Smoked Bacon, Vermont Cheddar, Fried Egg - \$5

Rehearsal Dinners

Hanover Dinner Buffet - \$45

Minimum of 25 Guests; \$4 Under Minimum Fee

Includes Chef's Selection of Accompaniments, Breads and Desserts

Coffee and Tea Station

Appetizer - Select Three

Caesar Salad, Crisp Romaine, Shaved Parmesan, Garlic Crostini, Caesar Dressing

Mixed Baby Greens, Candied Pecans, New England Tart Dried Cranberries, Creamy Strawberry Dressing

Baby Spinach Salad, Crumbled Gorgonzola, Shaved Red Onion, Dried Apricots, Champagne Vinaigrette

Four Cheese Tortellini Salad, Garden Vegetables, Garlic Herb Dressing

Maplebrook Mozzarella and Vine Ripe Tomato Salad, Basil, Cracked Pepper, Extra Virgin Olive Oil, Balsamic Reduction

Chef's Soup of the Day

New England Clam Chowder

Entrées - Select Two

Baked Haddock, Lemon Butter Sauce, Herb Scented Panko Breadcrumbs

Ginger Seared Atlantic Salmon, Baby Bok Choy, Sake Miso Dashi

Jumbo Shrimp and Maine Lobster Scampi, Roasted Garlic, White Wine Lemon Sauce

Grilled Rosemary Marinated Beef Tips, Cipollini Onions and Crimini Mushrooms

Spinach and Goat Cheese Ravioli, San Marzano Tomato Cream Sauce

New York Strip Steak, Roasted Corn Pico de Gallo, Cilantro Chimichurri

Tuscan Roasted Chicken with Seasonal Vegetables, Parmesan Cream or Traditional Marinara

THEMED DINNER BUFFETS

"A Touch of Italy" - \$39

Traditional Caprese Salad, Vine Ripe Tomato Salad, Basil, Extra Virgin Olive Oil, Balsamic Reduction

Grilled Vegetable Display, Garlic Aioli and Balsamic

Orzo Salad, Feta, Hot House Cucumber, Kalamata Olives, Roasted Tomatoes

Minestrone Soup

Chicken Saltimbocca, Prosciutto Ham, Fontina Cheese, Sage Demi

Baked Haddock Margherita, Vine Ripe Tomatoes, Basil

Four Cheese Ravioli, Garlic Butter, Asiago Cheese

Spiced Rum Tiramisu

Northern Comfort - \$38

Cheddar and Long Trail Ale Soup

Sweet Potato and Green Onion Salad

Kale and Shaved Apple Salad

New England Maple Syrup Cornbread

Roasted Corn Salad

Maple Mustard Glazed Misty Knolls Chicken

Red Wine Braised Boneless Short Ribs

Green Bean Amandine

Baked Apple Tarts

Vanilla Ice Cream

Taste of the Coast - \$Market Price

New England Clam Chowder

Farmers Market Salad, Shaved Vegetables Seasonal Vinaigrette

Steamed 1 ¼ pound Lobsters

Steamed Clams, Drawn Butter, Broth

Marinated Steak Tips, Cipollini Onions

Crimini Mushrooms

Roasted Fingerling Potato Salad

IPA Brined Misty Knolls Chicken Wings

Sweet Corn and Vermont Butter

Rolls and Whipped Butter

Berry Shortcake Bar

 **Hilton**
Garden Inn[™]

Hanover/Lebanon