

# CATERING MENU



Welcome to the premiere hotel on the Peninsula,  
contemporary with a touch of Charleston Charm...

***The Hilton Garden Inn Charleston Waterfront/Downtown!***

Thank you for allowing us the opportunity to acquaint you with our beautiful location. We welcome the opportunity to work with you in providing the finest hospitality and service to you and your guests.

With over 2,000 square feet of flexible, private dining and event space, we have all the amenities and services you would expect in a Hilton Garden Inn. Whether your event is a three-day training session, an evening reception or that awaited family event, you can count on us to take care of all the details from start to finish. Our team is smoothly professional with the mission to make your event flawless.

Following you will find our standard catering menus. However, don't hesitate to ask about customized options. We are here to assist you with every aspect of your event design to meet and exceed the expectations of you and your attendees.

Please feel free to contact us at to answer any questions you may have. We look forward to working with you!

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Charleston Waterfront/Downtown

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# CATERING POLICIES

*The following information is our general guidelines to assist you in planning your event. Please note that all menus, audio visual, meeting requirements, and any other details in association with your event must be finalized with a member of the sales department no later than 30 days prior to your event.*

**Audio Visual:** *Our hotel has specific audio visual on site, and we would be happy to provide a list with pricing for you. All of our audio visual items have taxes applicable. These items are arranged and guaranteed at least 24 hours prior to the event. Any cancellation of these items within the 24 hours will be assessed full charges for all items. Our entire facility is equipped with the T-1 bandwidth and Ethernet connections necessary for the success of your event, presentation or training session. Outsourced A/V equipment is subject to a 9.5% sales tax.*

**Beverages:** *The hotel possesses a liquor license granted by the liquor commission and is held responsible for complying with any regulations set forth by them. To ensure that proper practices are being implemented, no alcoholic beverages may be brought into the hotel function space. All beverages must be dispensed by the hotel servers and bartenders, and consumed on premises, unless otherwise noted and signed off on by management prior to the event.*

**Capacity & Duration of Event:** *The capacity for most catered events at the Hilton Garden Inn Charleston Waterfront is approximately 200, depending upon the venue and the setup. Capacity counts can change based on the room setup specifications. All events being held must conclude by 9pm, Sunday-Thursday and 11pm, Friday-Saturday.*

**Entertainment:** *The hotel reserves the right to exercise final authority over bands, DJ's, musicians and other entertainment in regard to volume and professionalism, whether they are engaged by the customer or through the hotel. The hotel reserves the right to require security for any functions the hotel deems appropriate or necessary at your expense. Fog machines are not allowed in any event space.*

**Establishment of Billing: Corporate Functions:** *A signed credit card authorization form must be provided as a guarantee of payment. The Hotel will pre-authorize the credit card at least 72 business hours prior to the event. If final payment is going to be with an organization check, payment must be received at least 10 business days in advance.*

**Social Functions:** *When securing space for a social event, a non-refundable deposit and signed contract must be received by the Hotel to confirm your date and function space. The balance is due 72 business hours prior to the scheduled function. A signed credit card authorization must be on file to secure any balance due. All deposits are non-refundable and will be credited to your final bill.*



# CATERING POLICIES

**Food:** The hotel must also prepare and provide all food as well. Any food prepared by the hotel is to be consumed on premises and cannot be removed after the event, unless specified by management prior to the event. Enclosed are our options for catered events and suggested menu selections. In addition, we would be more than happy to discuss alternative recommendations and seasonal ingredients for a customized menu.

**Gift Bags/Welcome Bags:** To ensure we provide you and your guests with the ultimate welcome experience, the Hotel is able to assist you with providing welcome bags for your attendees. Bags should be dropped off no less than 2 business days prior to the main check-in date for your attendees. At no additional cost, bags will be distributed to guests at check-in via the front desk. We will provide one bag for every guestroom, unless you specify otherwise.

**Gratuity and Service Charge:** The combined gratuity and service charge that is in effect on the day of your Event will be added to your account. Currently, the combined charge is equal to **21%** of the food and beverage total, plus any applicable state and/or local taxes. A portion of this combined charge (currently **18%**) is a **gratuity** and will be fully distributed to servers, and where applicable, bussers and/or bartenders assigned to the Event. The remainder of the combined charge (currently **3%**) is a **service charge** that is not a gratuity and is the property of Hotel to cover discretionary and administrative costs of your Event. We will endeavor to notify you in advance of your Event of any increases to the combined charge should different gratuity and/or service charge amounts be in effect on the day of your Event.

**Guarantees:** A guaranteed number of attendees are due 3 business days prior to your function. If no guarantee is provided, the expected attendance at the time of the contract signing becomes the guarantee. The guarantee is the minimum number for which you will be charged, and should be at least 80% of the meeting set. Typically, the hotel will be prepared to serve 5% over your guaranteed count. Should your actual attendance exceed your guarantee, you will be charged for the actual number of attendees.

**Minimum Number of Attendees:** Meal functions with a contracted and/or guaranteed attendance number of 14 people or less, will be served in the restaurant from a limited menu, unless a plated menu options has been selected. Themed breaks require a minimum number of at least 10 people or more.

**Room Assignment:** Function space is assigned according to anticipated number of guests. We reserve the right to reassign any function space in order to accommodate our guests.



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# CATERING POLICIES

**Sales Tax:** Food and beverage is taxed at 10.5% and room rental is taxed at 9.5%.

**Room Assignment:** Function space is assigned according to anticipated number of guests. We reserve the right to reassign any function space in order to accommodate our guests.

**Security:** The Hotel will not assume responsibility for damage, or loss of any merchandise, or articles left on the premises prior to, during, or following any event. Arrangements for security, for equipment or merchandise, can be made prior to the event through the Sales Department.

**Set Up Changes:** All set ups are finalized at least 3 business days prior to your scheduled event. All changes occurring with the set-up, the sales department must be notified at least 24 hours in advance. An additional labor fee will be assessed for groups that change the set up less than 24 hours prior to the start of the function.

**Shipping & Receiving:** All materials shipped to the hotel must be properly packaged and labeled with the following: name of organization, onsite contact, meeting planner, date of function, name of hotel contact, and number of boxes in the shipment. The hotel reserves the right to refuse packages that appear to be damaged or are not properly labeled. We also will assume no liability for the condition of the contents once it arrives to our location. Packages sent to the hotel are under the sole responsibility of the meeting planner or the designated onsite representative. We will receive up to 10 small (20lbs or less) packages complimentary per meeting. No pallets of any kind will be accepted without written knowledge to the hotel and a storage/handling fee assessed by the sales department. We will accept packages 3 days prior to the event only, and will hold packages only 24 hours after conclusion of the event. All outgoing boxes must be properly packaged and labeled with a return address and valid account information. Pick up for packages must be arranged via the contact or designated onsite representative. If an extended storage is requested, additional fees will apply.

**Signage & Decoration:** All signage and decorations must be approved by the sales department. Please discuss any promotional materials, hanging of banners or posters with our sales department. Items may not be posted, nailed, screwed, or otherwise attached to columns, walls, floors, furniture or other parts of the building. Decorations must be removed at the conclusion of the event. We will not be responsible for storage of these materials. Please note that any type of confetti is strictly prohibited for use. An additional clean up fee will be assessed to the final bill should this be used. Please consult the sales department with assistance in displaying materials.



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# CATERING POLICIES

***Time:** All functions will be set at least 15 minutes prior to the start time. Final payment will need to be applied prior to the event in order to gain access to the space. The following standards are provided to assist you in scheduling and with budgeting your catered function:*

- ❖ *All “cold items” will be set up 30 minutes prior to scheduled time.*
- ❖ *All “hot items” will be set up 15 minutes prior to scheduled time*
- ❖ *All continental breakfasts, breakfast buffets, lunch buffets, and themed breaks are serviced for 1 hour, refreshed and replenished as necessary during this time, unless otherwise noted by contact.*
- ❖ *All dinner buffets, action or carving stations, and reception displays are serviced for 2 hours, refreshed and replenished as necessary during this time unless otherwise noted by contact.*



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# BREAKFAST BUFFETS

REQUIRES A MINIMUM OF 15

*Served with Regular & Decaffeinated Starbucks Coffee, Selection of Carafe Juices and an assortment of Charleston Tea Plantation Teas*



## **DELUXE CONTINENTAL BREAKFAST** 14.00 per person

Fresh cut seasonal fruit. Fresh local muffins, bagels, and pastries. Assorted cream cheeses, jams, and jellies.

## **CHARLESTON'S CONTINENTAL BREAKFAST** 16.00 per person

Fresh cut seasonal fruit. Southern chicken biscuits or ham and cheese biscuits. fresh local muffins and pastries.

## **LOCKWOOD'S HEALTHY START** 14.00 per person

Fresh cut seasonal fruit. Assorted yogurts with homemade granola. Assorted cereals with 2% and skim milk. Hard-boiled eggs with fresh cracked pepper & salt. Hot oatmeal with brown sugar and raisins.

## **BUILD YOUR OWN BREAKFAST BUFFET** 24.00 per person

**Choice of 3:** Scrambled eggs, Southern-style smoked bacon, sausage links, buttermilk biscuits and gravy, thick cut French toast, Edisto stone ground grits, herb roasted breakfast potatoes, egg whites with spinach, mushrooms, and cheese

**Choice of 3:** Fresh cut seasonal fruit, individual assorted non-fat and Greek yogurts, local almond croissants, assorted fruit and cheese Danishes, bagels with low fat, regular and strawberry cream cheese, one sweet and healthy cereal with milk, oatmeal with brown sugar and raisins.

*A 21% service charge and applicable 10.5% state sales tax will be added to all food and beverage arrangements.*

# PLATED BREAKFAST

*Served with Fresh Cut Seasonal Fruit, Regular & Decaffeinated Starbucks Coffee, Selection of Carafe Juices and an assortment of Charleston Tea Plantation Teas*

**LOW COUNTRY SHRIMP & GRITS** 18.00 per person

With Andouille sausage gravy served over Edisto stone ground grits

**THICK CUT CHALLAH FRENCH TOAST** 16.00 per person

Topped with fresh berries and served with choice of sausage links or Southern-style smoked bacon

**CRAB CAKES BENEDICT** 19.00 per person

Charleston Crab Cakes served on top Fried Green Tomatoes and topped with Poached Eggs and Hollandaise Sauce and served with Sausage links

**CLASSIC AMERICAN** 15.00 per person

Scrambled eggs, choice of herb roasted breakfast potatoes or Edisto stone ground grits, choice of sausage links or Southern-style smoked bacon.

**OMELET STATION** 9.00 per person

Chef attendant required - \$75 fee per 2 hours, per attendant.

Omelets cooked to order with choice of ham, onions, peppers, tomatoes, spinach, mushrooms, bacon, sausage, and shredded cheeses.



*A 21% service charge and applicable 10.5% state sales tax will be added to all food and beverage arrangements.*



# THEMED BREAKS

REQUIRES A MINIMUM OF 10

## **SWEET & SALTY BREAK** 10.00 per person

Assorted baked cookies, assorted chips, choice of Southern style iced tea, Assorted Charleston Tea Plantation Teas, Regular/Decaf Starbucks Coffee, Assorted refreshing sodas.

## **THE GARDEN INN-ERGY BREAK** 15.00 per person

Assorted trail mix, crispy pita chips with classic hummus, vegetables crudites, assorted energy bars, fresh fruit platter, Powerade, Red Bull.

## **CHARLESTON STYLE SUGAR RUSH** 13.00 per person

Charleston pralines, chocolate covered pretzels, Charleston Chews, lemon bars, chips with pimento cheese dip, Southern-style sweetened ice tea, country style lemonade.

## **LIGHTS, CAMERA, ACTIONS** 12.00 per person

Freshly popped salted popcorn, warm soft pretzels, assorted candy bars, basic nachos & cheese, assorted refreshing sodas.

## **RECHARGE AND REPLENISH** 9.00 per person

Starbucks regular & decaf coffee with creamers and sugar, assorted Charleston Plantation Tea, assorted coke products and bottled water.



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# LUNCH BUFFETS

REQUIRES A MINIMUM OF 15

*All Themed Buffets are served with Sweet and Unsweetened Tea, Regular and Decaffeinated Coffee and Ice Water.*



## **BUTCHER BLOCK DELI BUFFET** 23.00 per person

Sliced baked ham, turkey breast, roast beef, Swiss cheese, cheddar cheese, provolone, and American, thick sliced white, wheat, and Kaiser rolls. Tossed salad with choice of dressings, assorted condiments, potato salad, assorted chips, cookies and brownies.

## **WRAP BUFFET LUNCH** 26.00 per person

Choose Two: Grilled Chicken Caesar Wrap, Turkey & Bacon Wrap, Grilled Steak Wrap, Club Wrap, ham & cheese, tossed salad with choice of dressings, assorted condiments, assorted chips, garden pasta salad, rich chocolate brownies and lemon bars.



## **“SOUTHERN COMFORTS”** 30.00 per person

Fresh Garden Salad with assorted dressings, Buttermilk Fried Chicken, Tender pulled pork barbecue, three cheese macaroni and cheese, Charleston red rice and sausage, Southern style collard greens, potato salad, sweet corn muffins, Apple Cobbler and Chocolate Pecan Pie.

## **TOUR OF ITALY** 28.00 per person

Garden Grille Caesar Salad, Chicken Parmesan, sausage & peppers in a spicy Arriabbiata sauce, bowtie pasta, mushroom ravioli in a herbed cream sauce, pan-roasted vegetables, tomato caprese salad, toasted garlic bread, Cannoli and Tiramisu.

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REQUIRES A MINIMUM OF 15

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## **SOUTH OF THE BORDER** 28.00 per person

Garden salad with fresh corn salsa and spicy lime vinaigrette, grilled citrus marinated chicken and blackened shrimp fajitas, tortillas, black beans & rice, house made guacamole, chips & salsa, and churros

## **BUILD YOUR OWN LUNCH BUFFET** 28.00 per person

**Choose 2:** Buttermilk fried chicken served with biscuits, herb grilled chicken breast with lemon caper sauce, tender pulled pork barbecue served with buns or cornbread, dijon crusted pork loin, grilled sirloin steak with mushroom sauce, broiled flounder in sweet corn butter sauce, Carolina low country boil.

**Choose 1:** Spinach, Spring Mix or Caesar Salad

**Choose 1:** Pasta salad, Potato salad, Waldorf salad, Cole slaw

**Choose 2:** Whipped mashed potatoes, roasted fingerling potatoes, Low Country collard greens, three cheese macaroni and cheese, home-style baked beans, fresh snap green beans

**Choose 2:** Seasonal cobbler, baked cookies, rich chocolate brownies, assorted pies (i.e. Pecan, Peanut Butter, Pumpkin, Apple or Key Lime)



*A 21% service charge and applicable 10.5% state sales tax will be added to all food and beverage arrangements.*



# PLATED LUNCHESES

*All Plated Lunches are served with Freshly Baked Rolls, Sweet and Unsweetened Tea, Chef's Choice of Dessert and Ice Water.*

**GRILLED SALMON SALAD** 18.00 per person

With mandarin oranges, cremini mushrooms, and red onion served over a bed of baby spinach and romaine lettuce.

**CITRUS CHICKEN SALAD** 17.00 per person

With grilled portabella mushrooms, sliced avocado, blue cheese crumbles, and cucumber served over Bibb lettuce.

**GRILLED STEAK SALAD** 18.00 per person

With blue cheese crumbles, smoked bacon crumbles, and cherry tomatoes served on an iceberg wedge.

**CHICKEN MARSALA** 19.00 per person

With garlic mashed potatoes and sautéed asparagus. Accompanied with freshly baked rolls, choice of sweet/unsweetened tea, & Chef's choice of dessert

**MEDITERRANEAN CHICKEN** 19.00 per person

Topped with cherry tomatoes and Fontina cheese, served with roasted potatoes & fresh clipped green beans.



*A 21% service charge and applicable 10.5% state sales tax will be added to all food and beverage arrangements.*



# BOXED LUNCHES

## SELECTION OF TWO

*All Boxed Lunches are served with one Coke Product and Condiments.*

### **CLUB SANDWICH** 17.00 per box

Ham, turkey, and roast beef, served with a bag of chips, pasta salad, pickle and cookie. Can be served on assorted breads, honey glazed croissants, or wraps upon request.

### **CHICKEN SALAD** 17.00 per box

House made chicken salad, served with a bag of chips, pasta salad, pickle and cookie. Can be served on assorted breads, honey glazed croissants, or wraps upon request.

### **ITALIAN** 17.00 per box

Genoa salami, ham, and pepperoni, served with a bag of chips, pasta salad, pickle and cookie. Can be served on assorted breads, honey glazed croissants, or wraps upon request.

### **VEGGIE** 17.00 per box

Mushrooms, squash, zucchini, red onion, spinach and feta, served with a bag of chips, pasta salad, pickle and cookie. Served on sun-dried tomato wrap.



*A 21% service charge and applicable 10.5% state sales tax will be added to all food and beverage arrangements.*

# MEETING PLANNER PACKAGE

REQUIRES A MINIMUM OF 20

## MORNING

Deluxe Continental Breakfast

## MID-MORNING REFRESH

Assorted Sodas and Coffee (Regular and Decaf)

Assorted Charleston Plantation Teas

Granola Bars and Fruit

## LUNCH

**Choice of One:**

Build Your Own Lunch Buffet

Tour of Italy

South of the Border Buffet

## AFTERNOON REFRESH

**Choose from:**

Sweet & Salty Break or

Lights, Camera, Action Break

## A/V EQUIPMENT

LCD Projector

Screen

\$55.00++ per person  
(includes meeting room rental)



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# PLATED DINNERS

*All Plated Dinners are served with Freshly Baked Rolls, House Salad, Sweet and Unsweetened Tea, Chef's Choice of Dessert, Regular and Decaffeinated Starbucks Coffee and Ice Water*



**PAN-SEARED SALMON** 36.00 per person

7 oz. of fresh Atlantic Salmon served with roasted redskin potatoes and haricot verts.

**PECAN CRUSTED CHICKEN** 34.00 per person

8 oz. double breasted chicken breast served with sweet potato soufflé and a sautéed vegetable medley.

**PESTO GRILLED CHICKEN** 32.00 per person

8 oz. double breasted chicken breast served over a bed of farfalle pasta, with roasted tomatoes, artichokes, and Kalamata olives.

**SWEET TEA GLAZED PORK CHOP** 36.00 per person

2-boned chop with au gratin potatoes and roasted root vegetables.

**HERB ROASTED CHICKEN** 32.00 per person

10 oz. Airline chicken breast topped with a portabella cream sauce and served with Charleston wild rice blend and clipped green beans.

**HERB MARINATED BEEF TENDERLOIN** 42.00 per person

8 oz. center cut filet with garlic mashed potatoes and sautéed asparagus.



A 21% service charge and applicable 10.5% state sales tax will be added to all food and beverage arrangements.

# PLATED DINNERS

*All Plated Dinners are served with Freshly Baked Rolls, House Salad, Sweet and Unsweetened Tea, Chef's Choice of Dessert, Regular and Decaffeinated Starbucks Coffee and Ice Water*



## **STUFFED CHICKEN BREAST** 38.00 per person

Stuffed with roasted red peppers, spinach, and Boursin cheese, paired with saffron infused rice and haricot verts.

## **GRILLED FILET MIGNON** 45.00 per person

8 oz filet topped with a blue cheese demi and served with twice baked potato and grilled asparagus.

## **LEMON GARLIC CHICKEN BREAST** 42.00 per person

4 oz. chicken breast with 3 oz. Low Country crab cake, sweet mashed potatoes, and seasonal vegetable medley. Accompanied with plated salad and chef's choice dessert.



## **FILET AND SHRIMP** 50.00 per person

5 oz. filet paired with a skewer of grilled shrimp and served with garlic mashed potatoes, clipped green beans, and topped with Boursin demi. Accompanied with plated salad and chef's choice dessert.

## **STEAK AND SALMON** 48.00 per person

6 oz. marinated sirloin paired with 4 oz. grilled salmon filet topped with Marsala sauce and served with mashed Yukon gold potatoes and asparagus. Accompanied with plated salad and chef's choice dessert.



*A 21% service charge and applicable 10.5% state sales tax will be added to all food and beverage arrangements.*



# BUFFET DINNERS

REQUIRES A MINIMUM OF 15

*All Buffets are served with Sweet and Unsweetened Tea, Regular and Decaffeinated Coffee and Ice Water.*

## THE ASHLEY 45.00 per person

Garden salad with choice of dressings, cucumber & tomato salad, 4 oz. pan seared chicken breast with sundried tomato relish, 5 oz. grilled marinated sirloin steak, Charleston style shrimp and grits, roasted red-skin potatoes, sautéed seasonal vegetables, artisan rolls with butter, classic pecan pie and peanut butter pie.



## THE COOPER 44.00 per person

Crab and corn chowder, mixed green salad with choice of dressings, 4 oz. grilled chicken with mango chili chutney, Charleston style crab cakes, Charleston style red rice with Andouille sausage and shrimp, green bean almandine, sharp cheddar biscuits, key lime pie and triple chocolate cake.



## CREATE YOUR OWN DINNER BUFFET 48.00 per person

**Choose 1:** Spinach salad, Garden Grille Caesar salad, crab corn chowder, tomato & basil soup; arugula, pear and blue cheese salad.

**Choose 1:** Potato salad, Pasta salad, Waldorf salad, Broccoli Bacon salad, Cole slaw.

**Choose 3:** Sweet potatoes, fried green tomatoes, whipped mashed potatoes, Low Country collard greens, seasonal steamed vegetables, three cheese macaroni and cheese, southern style green beans.

**Choose 3:** Cheerwine braised short ribs, Southern fried chicken, Harissa spiced grilled pork tenderloin with blackberry sauce, low country crab cakes, seared salmon with a lemon caper sauce.

**Choose 1:** Cornbread, biscuits, artisan dinner rolls.

**Choose 2:** Classic pecan pie, key lime pie, seasonal cobbler, chocolate-peanut butter mousse cake, strawberry shortcake.



*A 21% service charge and applicable 10.5% state sales tax will be added to all food and beverage arrangements.*

# COLD HORS D'OEUVRES

*All prices are based on 50 pieces unless otherwise noted*

## **ARTISAN CHEESE DISPLAY** 5.00 per person

Imported and domestic cheeses, fresh berries, crackers, and olives.

## **SEASONAL FRESH FRUIT DISPLAY** 6.00 per person

Seasonal melons, berries, and tropical fruit. Served with honey yogurt dip.

## **HOUSEMADE GUACAMOLE AND PICO** 6.00 per person

Served with Fresh Tortilla Chips

## **VEGETABLE CRUDITE WITH HUMMUS** 7.00 per person

Fresh cut garden vegetables served with homemade hummus and ranch

## **CHARLESTON STYLE SHRIMP COCKTAIL** 150.00

Traditional chilled shrimp cocktail served with cocktail and remoulade sauces. .

## **BRUSCHETTA** 60.00

Fresh tomato, basil, and parmesan with a balsamic reduction topped on a French baguette crostini.

## **SEARED TUNA WITH WASABI CREAM** 90.00

Blackened Ahi Tuna seared rare and served on a sliced cucumber.

## **FIG AND GOAT CHEESE TART** 100.00

## **SMOKED SALMON CROSTINI** 85.00

With herbed cream cheese and caper.

## **.ANTIPASTI SKEWERS** 80.00

Grape tomato, fresh mozzarella, basil and salami.



A 20% service charge and applicable 10.5% state sales tax will be added to all food and beverage arrangements.



# HOT HORS D'OEUVRES

*All prices are based on 50 pieces unless otherwise noted*

## **CHARLESTON STYLE CRAB DIP** 125.00 per 50 people

Crab meat, cream cheese, and spices baked with parmesan cheese and served with toast points.

## **BUFFALO CHICKEN DIP** 100.00 per 50 people

Pulled chicken breast mixed with cream cheese, ranch, and buffalo sauce then topped with cheddar and baked and served with tortilla chips and crackers

## **MINI SLICED TENDERLOIN BISCUITS** 125.00

Served with Dijon mustard and horseradish sauce.

## **VEGETABLE SPRING ROLLS** 75.00

Served with ponzu sauce.

## **CHICKEN SATAY WITH PEANUT SAUCE** 90.00

## **SOUTHERN-STYLE PIMENTO CHEESE BLT** 90.00

House made pimento cheese with bacon on grilled sourdough bread

## **MINI CRAB CAKES** 125.00

Low country style crab cakes seared golden brown and served with a remoulade sauce.

## **COCONUT SHRIMP** 125.00

Served with a citrus marmalade.

## **BEAUFORT SKEWERS** 150.00

Shrimp, Andouille sausage, onion and potato brushed with creole butter.

## **BACON WRAPPED SCALLOP** 140.00

Diver scallops wrapped in smoky bacon and served with apricot jam

## **FRIED CHICKEN WINGS & DRUMMETTES** 75.00

Crispy wings tossed in choice of sauce and served with carrot sticks and blue cheese dressing.

## **CRAB STUFFED MUSHROOMS** 100.00

Roasted extra large button mushrooms stuffed with succulent seasoned crab meat.

## **BEEF TENDERLOIN AND BLUE CHEESE** 150.00

Tender filet with gorgonzola cheese wrapped in bacon

## **DIJON CRUSTED LAMB LOLLIPOP** 175.00

Marinated lamb loin roasted with Dijon mustard and served with rosemary demi

## **ANDOUILLE SAUSAGE AND CHEESE PUFF** 125.00

Served with stone ground mustard.

## **CHICKEN QUESADILLAS** 95.00

Diced chicken, peppers, and pepperjack cheese in a grilled tortilla served with sour cream.



*A 21% service charge and applicable 10.5% state sales tax will be added to all food and beverage arrangements.*

# CARVING STATIONS

*All Carving stations require a chef attendant fee of \$75 per 2 hours, per attendant.*

## **WHOLE TENDERLOIN OF BEEF 300.00**

Peppercorn encrusted tenderloin with creamy horseradish, rosemary infused gravy, stone ground mustard, and assorted Artisan rolls.

Serves approximately 35 guests.

Chef Attendant Fee of \$75 per 2 hours will apply.

## **TOP ROUND OF BEEF 275.00**

Slow roasted beef with creamy horseradish, Dijon mustard, and assorted Artisan rolls.

Serves approximately 60 guests.

## **MUSTARD ENCRUSTED PORK LOIN 250.00**

Slow roasted pork loin with apple chutney, house-made barbecue sauce, stone ground mustard, and assorted Artisan rolls.

Serves approximately 40 guests.

## **VIRGINIA HONEY BAKED HAM 225.00**

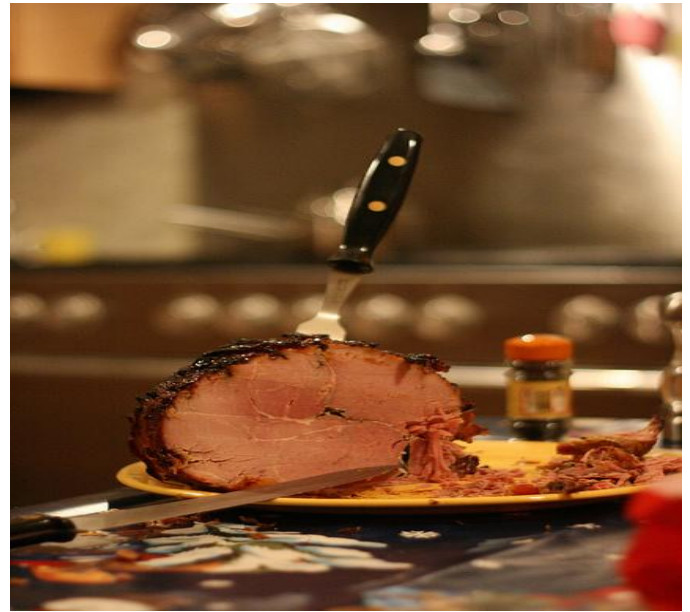
Honey glazed ham with house-made honey barbecue sauce, Dijon Mustard, mayonnaise, and assorted Artisan rolls.

Serves approximately 60 guests.

## **OVEN ROASTED TURKEY BREAST 275.00**

With cranberry chutney, Dijon mustard, basil mayonnaise, and assorted Artisan rolls.

Serves approximately 40 guests.



*A 21% service charge and applicable 10.5% state sales tax will be added to all food and beverage arrangements.*



# ACTION STATIONS

*All Action Stations require a chef attendant fee of \$75 per 2 hours, per attendant.*

## **PASTA STATION** 10.00 per person

Choice of penne or bowtie pasta with Alfredo, Marinara, or Basil Pesto sauce and vegetables. Served with grated parmesan and roasted red pepper flakes.

Add Shrimp 13.00 per person

Add Chicken or Italian Sausage 11.00 per person

## **RISOTTO STATION** 12.00 per person

Creamy rice served to order with guest's selection of asparagus, sundried tomatoes, Portobello mushrooms, fresh basil, prosciutto, and parmesan cheese.

## **LOW COUNTRY SHRIMP & GRITS** 12.00 per person

Freshly sautéed shrimp tossed with Andouille sausage gravy with bell peppers, and served with creamy Edisto stone ground grits.

## **MASHED POTATO BAR** 10.00 per person

Whipped mashed potatoes with selection of butter, sour cream, shredded cheddar cheese, crumbled blue cheese, smoked bacon, and chives.

## **SWEET POTATO BAR** 10.00 per person

Whipped sweet potatoes with selection of butter, marshmallows, candied pecans, candied walnuts, and brown sugar.

## **OMELET STATION** 9.00 per person

Omelets cooked to order with choice of ham, onions, peppers, tomatoes, spinach, mushrooms, bacon, and shredded cheeses.



*A 21% service charge and applicable 10.5% state sales tax will be added to all food and beverage arrangements.*



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# A LA CARTE ITEMS

**STARBUCKS COFFEE** 75.00 per 1.5 gallons

Regular or Decaf coffee with syrups, creamers & sugars.  
Serves approximately 20 cups.

**ASSORTED JUICES** 9.00 per carafe

Apple, Orange, Cranberry served per carafe.  
Serves approximately 5 cups.

**ASSORTED SOFT DRINKS/WATER** 2.50 per can/bottle

Assorted Coke products and bottled water.  
Billed upon consumption.

**MUFFIN TRAY** 25.00 per dozen

Assorted muffins baked fresh in-house.



**DANISH TRAY** 36.00 per dozen

Locally baked at Saffron Bakery

**BAGEL TRAY** 35.00 per dozen

Bagels served with cream cheese, butter, jams, and jellies.

**FRUIT OR GRANOLA BARS** 28.00 per dozen

Assorted granola or fruit bars.

**FRESH SLICED SEASONAL FRUIT** 4.00 per person

\$6 per person with yogurt dip.

**FRUIT PARFAIT** 4.00 each

Layered granola, vanilla yogurt, and fresh seasonal berries

**COOKIE OR BROWNIE TRAY** 32.00 per dozen

Assorted baked cookies or rich chocolate brownies.

**SOUTHERN SYTLE CHICKEN BISCUIT** 36.00 dozen

**HAM AND CHEESE CROISSANT** 5.00 each

**CHARLESTON TEA PLANTATION TEAS** 2.00 per bag

**ASSORTED FLAVORED POTATO CHIPS** 2.00 per bag

Billed upon consumption.

**SOUTHERN STYLE ICED TEA** 20.00 per urn

Choice of sweet or unsweetened tea.

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# BEVERAGE MENU

Hilton Garden Inn Charleston Waterfront/Downtown offers an array of beverage services to meet your entertainment requirements. State Law requires that all liquor served at the hotel must be provided and served by the hotel.

All bars require a minimum setup of 2 hours. A bartender fee of \$75.00 for the first hour, per bartender will be charged. Each additional hour is at the cost of \$35 per bartender, per hour. Bartenders are provided based upon 1 per 60 people. An additional setup fee of \$100 will be added to all cash bars.

	<u>Consumption Bar</u>	<u>Cash Bar</u>
Diamond Cocktails- Top Shelf	\$7	\$8
Gold Cocktails- Premium	\$6	\$7
Silver Cocktails- Call	\$5	\$6
House Wine	\$6	\$7
Domestic Beer	\$4	\$5
Imported Beer	\$5	\$6
Sodas	\$2.50	\$2.50



A 21% service charge and applicable 15.5% state sales tax will be added to all beverage arrangements.

# HOSTED BAR PACKAGES

*All bar packages include soft drinks, cocktail juices, cocktail mixers and garnishes*

**DIAMOND PACKAGE**                      20.00 per person for first hour  
10.00 per person each additional hour

Top Shelf Brand Liquors (Grey Goose, Tanqueray, Patron Silver, Maker's Mark, Bacardi)  
House Red & White Wines (Trinity Oaks Merlot, Cabernet, Pinot Grigio, Chardonnay)  
Domestic Beer (Budweiser, Bud Light, Michelob Ultra, Yuengling)  
Imported Beer (Heineken, Amstel Light, Stella Artois)  
Assorted Sodas (Coca-Cola products)

**GOLD PACKAGE**                                      18.00 for first hour  
9.00 each additional hour

Premium Brand Liquors (Stoli, Bombay Sapphire, Hornitos, Jack Daniels, Naked Turtle)  
House Red & White wines (Trinity Oaks Merlot, Cabernet, Pinot Grigio, Chardonnay)  
Domestic Beer (Budweiser, Bud Light, Michelob Ultra, Yuengling)  
Imported Beer (Heineken, Amstel Light, Stella Artois)  
Assorted Sodas (Coca-Cola products)

**SILVER PACKAGE**                                      16.00 per person for first hour  
8.00 per person each additional hour

Call Liquors (Smirnoff, Bombay, Sauza, Jim Beam, Cruzan, Nine Spice)  
House Red & White wines (Trinity Oaks Merlot, Cabernet, Pinot Grigio, Chardonnay)  
Domestic Beer (Budweiser, Bud Light, Michelob Ultra, Yuengling)  
Imported Beer (Heineken, Amstel Light, Stella Artois)  
Assorted Sodas (Coca-Cola products)

**HOPS AND GRAPES**                                      14.00 per person for first hour  
7.00 per person each additional hour

House Red & White wines (Trinity Oaks Merlot, Cabernet, Pinot Grigio, Chardonnay)  
Domestic Beer (Budweiser, Bud Light, Michelob Ultra, Yuengling)  
Imported Beer (Heineken, Amstel Light, Stella Artois)  
Assorted Sodas (Coca-Cola products)

**THE MOTIVATOR**                                      9.00 per person for first hour  
5.00 per person each additional hour

Mimosas, Bloody Marys, Bailey's Irish Cream, Starbucks Regular/Decaf Coffee with creamers & sugars, Whipped Cream, Cinnamon, & Iced Tea



*A 21% service charge and applicable 15.5% state sales tax will be added to all beverage arrangements.*



# HOSTED BAR PACKAGES

*All bar packages include soft drinks, cocktail juices, cocktail mixers and garnishes*

## CHAMPAGNE TOAST

4.50 per person

## THE GARDEN SPECIALTIES

**Specialty Cocktail Add on- \$7 per cocktail, or \$3 added on to per person price added to a package**

**Cosmopolitan-** Vodka, Lime juice, Triple sec, & cranberry juice

**Charleston Seersucker-** Sweet tea vodka, pineapple juice & Sprite

**Hilton Highballer-** Bourbon, fresh squeezed orange juice, splash of grenadine, bitters & turbinado

**Maple Jalapeno Manhattan-** Maple Crown Royal, Lemon, Vermont Maple Syrup, Sweet Vermouth

**Charleston Gimlet-** Vodka, sliced cucumbers, basil, lemon & lime juices

**Moscow Mule-** Smirnoff Vodka, Ginger Beer & lime juice

**Agave Summer-** Peligroso Silver Tequila, blackberries, lime wedge, simple syrup, fresh lime juice, Chambord, & club soda



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# AUDIO/VISUAL SERVICES

PROVIDED BY THE HOTEL

**LCD Projector**  
\$175.00 per day

**Screen**  
Included in Room Rental

**Flipchart Package (Easel, Flipchart Pad, Markers)**  
\$35.00 each per day for single day use  
\$20.00 each per day for consecutive meeting days

**LCD Support Package**  
Available Upon Request

**Easel**  
\$10 each per day



# AUDIO/VISUAL SERVICES

Provided By: Production Design Associates (PDA)



**PRODUCTION DESIGN ASSOCIATES**  
ONE COMPANY. MANY SOLUTIONS.

## **MIXER/AMPLIFIERS**

4 Channel Mono Mixer \$55.00  
8 Channel Stereo Mixer \$65.00  
12 Channel Stereo Mixer \$75.00

## **MICROPHONES**

Wired Microphone \$40.00  
Wireless Microphone \$150.00  
Microphone Stand \$10.00

## **SPEAKERS**

Powered Speaker \$75.00

## **PLAYERS/RECORDERS**

DVD Player \$60.00  
Compact Disc Player \$60.00  
Compact Disc Recorder \$60.00

## **COMMUNICATION SYSTEMS**

Polycom Conference Phone \$110.00  
Motorola 2-Way Radio \$20.00 ea.

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# AUDIO/VISUAL SERVICES

Provided By: Production Design Associates (PDA)



**PRODUCTION DESIGN ASSOCIATES**  
ONE COMPANY. MANY SOLUTIONS.

## **LCD DATA Projector**

3000 Lumens LCD Projector \$275.00

5000 Lumens LCD Projector \$450.00

## **LCD MONITORS**

23" Data Monitor \$75.00

40" LED Monitor \$175.00

50" Plasma Monitor \$250.00

60" LED Monitor \$350.00

Chief Rolling Stand \$50.00

## **CAMERAS**

HD Video Camera Please Call for Pricing

Camera Tripod \$75.00

## **INTERFACE/SWITCHERS/DISTRIBUTION**

Kramer Scan Converter/Switcher \$125.00

Video Distribution Amplifier \$50.00

## **OVERHEAD PROJECTORS**

Overhead Projector \$45.00

ELMO Document Camera \$250.00

## **LIGHTING COMPONENTS**

Followspot \$100.00

Podium Lighting Wash \$150.00

Par38 Uplight \$25.00

## **PROJECTION SCREENS**

6' x 6' \$55.00

8' x 8' \$65.00

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# AUDIO/VISUAL SERVICES

Provided By: Production Design Associates (PDA)



**PRODUCTION DESIGN ASSOCIATES**  
ONE COMPANY. MANY SOLUTIONS.

## **PROFESSIONALLY DRESSED FAST FOLD SCREENS & DRAPES**

6' x 10' \$150.00

7.5' x 10' \$175.00

Black Drape \$12.00 per running foot

-adjustable panel from 9' up to 16' high

(Rear Screen presentations require pipe and drape for a professional look)

## **MISC. EQUIPMENT:**

Executive Acrylic Podium \$120.00

Lectern (Table Top Podium) \$45.00

Mahogany Corporate Podium \$105.00

Flipchart w/Markers \$35.00

Wireless Advancer \$20.00

Speaker Timer \$30.00

A/V Roll cart \$30.00

Easel \$10.00

## **LABOR RATES:**

There are additional labor charges for extensive setups. Technicians are available at the following rates on a 3 hour minimum:

Monday-Friday 7am-5pm \$65.00/hr

Monday-Friday 5pm-midnight \$75.00/hr

Labor will be charged for set-up and removal of video projection, multi-image, audio reinforcement systems, stage lighting, fast fold screens, and drape at the rates listed above.

All prices listed are per room per day

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