

45

*Waterside*

on lockwood

*Located at the Hilton Garden Inn Charleston Waterfront  
45 Lockwood Drive  
Charleston, SC 29401  
843.637.4074*

*Congratulations to the Happy Couple!*

*The Hilton Garden Inn Charleston Waterfront would like to extend our warmest congratulations to you and your fiancé on your recent engagement. A wedding is a very memorable occasion and our experienced and professional event management team would be honored to assist you with your catering needs.*

*I have enclosed copies of our wedding and special event menus for your review. Please contact me with any questions or concerns. I am excited to review all details with you. Please keep in mind that this information is only a guide and that we welcome special arrangements.*

*As part of all wedding packages you will enjoy the following amenities:*

- *Complimentary Upgrade for the Bride and Groom*
- *Complimentary Breakfast for the Bride and Groom*
- *Menu Tasting by our Culinary Team*
- *Complimentary Cake Cutting Fee*
- *Reduced Room Block Rates*

*We appreciate your interest in the Hilton Garden Inn Charleston Waterfront and we look forward to being part of your special day. We will be contacting you within the next week so that we may be of assistance in planning your event. In the meantime, please do not hesitate to call should you have any questions.*

*Congratulations and best wishes!*

*Kristy Kinney*

*Event Manager*

*843.63.4074 x4531*

## **45 Waterside Wedding Packages**

### ***Rehearsal Dinner Special***

#### **Buffet Salad Station**

Garden Salad with Assorted Dressings

#### ***Choice of:***

Roasted Parmesan Potato Salad with Sundried Tomatoes & Crisp Pancetta

Or

Marinated Grilled Vegetables with Fresh Basil and Balsamic Reduction

#### ***Select 2 Entrees:***

Sauteed Chicken Breast with Prosciutto, Fontina Cheese, and Madeira Sauce

Grilled Sirloin with Caramelized Shallots and Herb Demi

Roast Pork Loin with Blackberry Sauce

Farfalle Pasta tossed with Broccoli, Cherry Tomatoes, and Mushrooms

#### ***Select 2 Starches:***

Au Gratin Potatoes, Charleston Red Rice, Parslied New Potatoes, Garlic Mashed Potatoes,  
Whipped Sweet Potato Casserole, Rice Pilaf

#### ***Select 2 Vegetables:***

Marinated Asparagus, Southern Style Green Beans, Ginger Glazed Carrots, Seasonal Vegetable  
Medley, Broccolini with Herbed Bread Crumbs

Dinner Rolls & Butter

Assorted Desserts and Coffee Bar

2 Hour Premium Open Beer, Wine, and Soft Drink Bar

**\$50 per person**

## **45 Waterside Silver Wedding Package**

Three Hour Premium Brand Open Bar

One Displayed and Two Butler Passed Hors d'oeuvres

Two Course Served Dinner

Guest Room for the Bride and Groom

Selection of Assorted Centerpieces

Menu Tasting by our Talented Chefs

Complimentary Cake Cutting Fee

Reduced Room Block Rates at the Hilton Garden Inn

Private Holding Room for the Bridal Party

Complimentary Dance Floor

## **45 Waterside Silver Wedding Package**

### **Displayed Hors D'oeuvres (Select One)**

Domestic Cheese Display  
Fresh Fruit Display  
Vegetable Crudite

### **Butler Passed Hors D'oeuvres**

Italian Sausgae Stuffed Mushroom Caps  
Quesadilla (Chicken or Vegetarian)  
Coconut Shrimp  
Vegetable Spring Roll

### **Choice of Salad** (Listed on pg. 3)

### **Entrée**

Pan Seared Salmon  
Roasted Redskin Potatoes and Haricot Verts and Lemon Caper Sauce

### **Pecan Crusted Chicken Breast**

Sweet Potato Souffle and Sauteed Vegetable Medley with Apricot Chutney

### **Pesto Grilled Chicken**

Farfalle pasta with roasted tomatoes, artichokes, and kalamata olives in creamy Alfredo

### **Sweet Tea Glazed Pork Loin**

Au Gratin Potato and roasted root vegetables in an Apple Cider Sauce

\*Freshly Brewed Starbucks Coffee and Iced Tea Service included with dinner

**\$69 per person** (As Buffet for \$4 more)

## **Gold Wedding Package**

Four Hour Premium Brand Open Bar

One Displayed and Two Butler Passed Hors d'oeuvres

Two Course Served Dinner

Upgraded Honeymoon Suite for the Bride and Groom

Two Complimentary Rooms for the Parents of the Bride and Groom

Selection of Assorted Centerpieces

Menu Tasting by our Talented Chefs

Complimentary Cake Cutting Fee

Reduced Room Block Rates at the Hilton Garden Inn

Private Holding Room for the Bridal Party

Complimentary Dance Floor

## **Gold Wedding Package**

### **Displayed Hors D'oeuvres**

Imported and Domestic Cheese Display

Fresh Fruit Display

Antipasto Platte

### **Butler Passed Hors D'oeuvres**

Mini Crab Cakes

Crab Stuffed Mushrooms

Chicken Quesadilla

Bacon Wrapped Scallops

Vegetable Spring Roll

Antipasti Skewers

Fig and Goat Cheese Tart

**Choice of Salad** (Selections are listed on pg. 3)

### **Entrée**

Grilled Salmon

With Herb Buttered New Potatoes, Green Beans, and Wilted Spinach with a Champagne Cream Sauce

Boursin and Spinach Stuffed Chicken Breast

With Garlic Mashed Potatoes, Sautéed Asparagus, and Marsala Sauce

Grilled New York Strip Steak

With Pommes Frites and Brussel Sprouts in a Rosemary Jus

Lemon Garlic Chicken Breast with Crab Cake

With Sweet Mashed Potatoes, Seasonal Vegetable Medley and Mango Cream Sauce

\*Freshly Brewed Starbucks Coffee and Iced Tea service included

**\$86 per person** (As buffet for \$4 more)

## **Diamond Wedding Package**

Four Hour Top Shelf Brand Open Bar  
Two Displayed and Two Butler Passed Hors d'oeuvres  
Two Course Served Dinner  
Champagne Toast for All Guests  
Upgraded Honeymoon Suite for the Bride and Groom  
Two Complimentary Rooms for the Parents of the Bride and Groom  
Selection of Assorted Centerpieces  
Menu Tasting by our Talented Chefs  
Complimentary Cake Cutting Fee  
Reduced Room Block Rates at the Hilton Garden Inn  
Private Holding Room for the Bridal Party  
Complimentary Dance Floor



## **Diamond Wedding Package**

### **Displayed Hors D'oeuvres**

Imported and Domestic Cheese Display  
Fresh Fruit Display  
Antipasto Platte

### **Butler Passed Hors D'oeuvres**

Mini Crab Cakes  
Beef Tenderloin and Blue Cheese Wrapped in Bacon  
Bacon Wrapped Scallops  
Vegetable Spring Roll  
Antipasti Skewers  
Fig and Goat Cheese Tart  
Shrimp Cocktail  
Endive Lettuce Spear with Crab Salad  
Beaufort Skewers

### **Choice of Salad** (Selections Listed on pg. 3)

Grilled Filet Mignon

With Truffled Potato Puree, Roasted Asparagus and Shallot Port Wine Sauce

Seared Chicken Breast & Crab Stuffed Shrimp

With Duchess Potatoes, Broccolini and Sweet Corn Puree

Grilled Red Snapper

With Roasted Fingerling Potatoes, Artichoke, Tomato, French Beans and Capers

Sirloin and Salmon

Marinated and Grilled Salmon with Mashed Yukon Golds and Bacon Wrapped Asparagus with  
Madeira Sauce

Pan Roasted Chicken

Fines Herb Linguine Twist & Asparagus with a Shrimp Scampi Sauce

Freshly Brewed Starbucks Coffee and Iced Tea Service included with Dinner

**\$95 per person**

## **Dessert Displays**

### **Chocolate Fondue**

Dark Chocolate, cubed pound cake, fresh strawberries, pineapple and cantaloupe, and marshmallows  
*\$8 per person*

### **Sweet Sensations**

Mini eclairs, cream puffs, fresh fruit tartlets, lemon bars, chocolate dipped strawberries, and tiramisu  
*\$6 per person*

### **Candy Shop Buffet**

Lemonheads, M&Ms, Red Hots, Gummy Bears, Whoppers, Sour Patch Kids, Skittles, Reese's Pieces, and Snow Caps  
*\$4 per person*

### **Chocolate Dipped Strawberries**

Enjoyed while served with each slice of wedding cake  
*\$2 per person*

### **Ice Cream Sundae Bar**

Make your own sundaes offered with chocolate, vanilla, and strawberry ice cream, hot fudge, strawberry, and caramel sauces, maraschino cherries, pecans, m&ms, cookie crumbs, sprinkles, and whipped cream  
*\$7 per person*

### **Gourmet Coffee Station**

Freshly Brewed Starbucks coffee and specialty teas served with cinnamon sticks, peppermint sticks, whipped cream, chocolate shavings, and a variety of flavored syrups  
*\$9 per person*

## **Additional Enhancements**

### **Specialty Bride and Groom Drinks**

What better way to personalize your reception than creating a bride and groom specialty drink?  
To be butler passed upon guest arrival

### **After Party Snack**

Bring on the fun by surprising your guests with a late night snack! Choose from mini burgers and fries, pizza, or chicken wings

### **Wine Service During Dinner**

For that extra touch of elegance, offer wine service during dinner for your guest

### **Charleston Gift Baskets for Out of Town Guests**

Welcome your guests to the city with our beautiful designed and custom created Charleston Gift Baskets

## **45 Waterside Post-Wedding Sunday Brunch**

### **Coffee and Juice Bar**

Regular and Decaffeinated Starbucks Coffee with flavored syrups, creamers & sugars.  
Apple, Orange, and Cranberry Juices.

### **Continental Breakfast Buffet**

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

### **Omlet Station**

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

*Chef attendant required - \$75 fee per attendant*

**\$30 per person**

*Beverage Additions:*

### **The Motivator Bar Package**

Mimosas, Bloody Marys, Bailey's Irish Cream, Assorted Cordials and Liqueurs,  
Whipped Cream, Cinnamon, & Iced Tea

**\$14 per person**

### **Build Your Own Bloody Mary Bar**

House Vodka with your choice of ingredients: Fat & Juice Bloody Mary Mix, Zing Zang Bloody  
Mary Mix, Charleston Bloody Mary Mix, various hot sauces, olives, celery, lemons, limes, Old  
Bay seasoning, jalapenos, pickles, and cucumber

**\$16 per person**

### **Mimosa or Bellini Bar**

Sparkling wine plus your choice of fresh juices: orange, peach, grapefruit, mango or guava.

**\$15 per person**

***Pricing based on a two hour event. Minimum of 40 attendees.***

***Alcohol may not be served until after 10:00 am.***