

**Hilton  
Garden Inn®**  
Macon/Mercer University



**Hilton  
Garden Inn®**  
Macon/Mercer University



**Hilton Garden Inn  
Macon/Mercer  
University**  
1220 Stadium Drive  
Macon, GA 31204  
Tel: 478-741-5527  
Fax: 478-741-8527

**Reservations**  
478-741-5527  
1-877-STAY-HGI

**Location**  
Adjacent to Mercer University Campus, our hotel is located directly off I-75, less than two miles from historic downtown Macon. We are convenient to the Medical Center of Central Georgia, Georgia Power, Boeing, and Robins Air Force Base. Popular nearby attractions, such as the Museum District and the Georgia Sports Hall of Fame. The Macon Centreplex - host to concerts, pro sports and events - is within three miles and one of Macon's largest events, the Macon Cherry Blossom Festival, is also held nearby.

**Our Rooms**

Complimentary wired and wireless Internet access

Large work desk with convenient desk-level outlets, adjustable lighting and ergonomic desk chair

Hospitality Center featuring a microwave, refrigerator and Keurig® coffee/tea maker

High Definition Flat Screen TV offering premium channels

Spacious guest bathrooms with granite counter tops and Neutrogena® bath products

**Our Hotel**

101 guest rooms (8 Jr. Suites)

Our Garden Grille & Bar® offers a wide variety of choices for breakfast and dinner

On-site catering and evening room service

24-hour Pavilion Pantry® convenience mart

On-site fitness facility and outdoor pool

Complimentary Wi-Fi throughout the hotel, plus secure remote printing from anywhere in the hotel to our 24-hour business center

Over 1,500 sq. ft. of divisible meeting and banquet space, accommodating up to 100 guests in our largest meeting space

[www.maconmerceruniversity.hgi.com](http://www.maconmerceruniversity.hgi.com)

**HHONORS**  
HILTON WORLDWIDE





**Hilton  
Garden Inn®**  
Macon/Mercer University



## Hilton Garden Inn Macon/Mercer University

### Banquet Catering Menu

# Welcome

Dear Guest,

Special occasions, business meetings, and celebrations at Hilton Garden Inn Macon/Mercer University- we know how important these events are and we want to make them rewarding and memorable.

Please take a moment to look over our catering menu. You will find a variety of choices, complemented by our knowledgeable and attentive staff of professionals who are committed to creating a successful event for you and your guests. If you have any questions or concerns, please do not hesitate to contact us.

Thanks for making us a part of your plans. Welcome to Hilton Garden Inn Macon/Mercer University!

Hospitably yours,

Angel Wynn, Director of Sales  
(478) 741-5527 ext. 132  
[angel.wynn@hilton.com](mailto:angel.wynn@hilton.com)



# Silver Experience Package

48.80 per person with lunch

26.85 per person without Lunch

*(minimum of 20 guests)*

## Continental Breakfast Buffet

*Fresh baked muffins and Danish and assorted sliced fresh seasonal fruits.*

*Served with Orange, cranberry, and apple juices, freshly brewed coffee and herbal hot teas.*



## Mid Morning Refresh

*Freshly Brewed Regular and Decaffeinated Coffee, Hot Tea, Assorted Soda and Bottled Water*

## Daily Lunch Buffet

*Select one from our Lunch Buffet Menu*

*Deli Buffet*

*Pasta Buffet*

*Southwestern Buffet*

*Georgia On My Mind*

*Bar-B-Q Buffet*

## Afternoon Break

*Freshly Brewed Regular and Decaffeinated Coffee, Assorted Tea, Assorted Soda and Bottled Water*

## Select Two Snacks

*Assorted Cookies*

*Fudge Nut Brownies*

*Tortilla Chips & Salsa*

*Chips & Dip*

*Popcorn*

*Healthy Granola*



## Break Enhancements

*Warm Pretzels*      \$3.25 per person

*Sweetened Tea*      \$12.00 per pitcher

*Unsweetened Tea*      \$12.00 per pitcher

***A 20% gratuity and applicable state sales tax will be added to all food and beverage.***

# Gold Experience Package

50.85 per person with lunch

28.85 per person without Lunch

*(minimum of 20 guests)*

## **Rise and Shine Breakfast Buffet**

**Choose One:** bacon, sausage patties or turkey links. Served with scrambled eggs grits or oatmeal, breakfast potatoes and biscuits orange, cranberry and apple juices, freshly brewed coffee and herbal hot teas .

## **Mid Morning Refresh**

Freshly Brewed Regular and Decaffeinated Coffee, Hot Tea, Assorted Soda and Bottled Water

## **Daily Lunch Buffet**

Select one from our Lunch Buffet Menu

*Deli Buffet*

*Pasta Buffet*

*Southwestern Buffet*

*Georgia On My Mind*

*Bar-B-Q Buffet*

## **Afternoon Break**

Freshly Brewed Regular and Decaffeinated Coffee, Assorted Tea, Assorted Soda and Bottled Water

## **Select Two Snacks**

*Assorted Cookies*

*Fudge Nut Brownies*

*Tortilla Chips & Salsa*

*Chips & Dip*

*Popcorn*

*Healthy Granola*

## **Break Enhancements**

*Warm Pretzels*                    \$3.25 per person

*Sweetened Tea*                    \$12.00 per pitcher

*Unsweetened Tea*                \$12.00 per pitcher



**A 20% gratuity and applicable state sales tax will be added to all food and beverage.**



# Diamond Experience Package

51.80 per person with lunch

39.85 per person without Lunch

*(minimum of 20 guests)*

## **An Eye Opener**

**Choose One:** bacon, sausage patties or turkey links. Served with scrambled eggs grits or oatmeal, breakfast potatoes, assorted pastries, sliced seasonal fruit and assorted yogurts, orange, cranberry and apple juices, freshly brewed coffee and herbal hot teas .

## **Mid Morning Refresh**

Freshly Brewed Regular and Decaffeinated Coffee, Hot Tea, Assorted Soda and Bottled Water

## **Daily Lunch Buffet**

Select one from our Lunch Buffet Menu

*Deli Buffet*

*Pasta Buffet*

*Southwestern Buffet*

*Georgia On My Mind*

*Bar-B-Q Buffet*

## **Afternoon Break**

Freshly Brewed Regular and Decaffeinated Coffee, Assorted Tea, Assorted Soda and Bottled Water

## **Select Two Snacks**

*Assorted Cookies*

*Fudge Nut Brownies*

*Tortilla Chips & Salsa*

*Chips & Dip*

*Popcorn*

*Healthy Granola*

## **Break Enhancements**

*Warm Pretzels*                      \$3.25 per person

*Sweetened Tea*                      \$12.00 per pitcher

*Unsweetened Tea*                      \$12.00 per pitcher



**A 20% gratuity and applicable state sales tax will be added to all food and beverage.**

# Breaks



## All Day Break Package

**17.95 per person**

*AM: Assorted Breakfast Pastries, Muffins, Assorted Juices, Coffee and Hot Tea*

*PM: Assorted Cookies, Assorted Sodas, Bottled Water and Coffee*

## All Day Beverages

**9.95 per person**

*Coffee, Tea, Assorted Soft Drinks, and Bottled Water.*

## Early Break

**9.95 per person**

*Coffee, Assorted Hot Teas, Assorted Soft Drinks, Bottle Water, and Granola Bars*

## Make Your Own Trail Mix

**\$12.95 per person**

*M&M's, Pretzels, Chex Mix, Assorted Nuts & Fruits, Soft Drinks & Bottled Water*

## Got Milk

**9.95 per person**

*Assorted Cookies, Assortment of Milk (whole, 2%, and chocolate milk), Coffee (regular and decaf), Assorted Hot Teas, Assorted Soft Drinks, and Bottled Water*

***A 20% gratuity and applicable state sales tax will be added to all food and beverage arrangements.***



# Breaks



## At the Movies

**9.95 per person**

*Warm pretzels, served with Dijon mustard, popcorn, coffee (regular and decaf), assorted hot teas, lemonade, assorted soft drinks, and bottled water*

## Healthy Break

**14.95 per person**

*Granola and Energy Bars, Veggie and Cheese Display, Build Your Own Yogurt Parfait, Trail Mix with Nuts, and Bottled Water*

## Break Items (per dozen)

- Assorted Cookies.....\$18.95
- Fudge Nut Brownies.....\$19.95
- Bowl of Chips.....\$24.95  
*with French Onion Dip*
- Bowl of Pretzels with Mustard...\$18.95
- Bowl of Tortilla Chips.....\$24.95  
*with Salsa and Cheese Dip*

***A 20% gratuity and applicable state sales tax will be added to all food and beverage arrangements.***



# Breakfast

A 20% gratuity and applicable state sales tax will be added to all food & beverage arrangements. (minimum of 20 guests for buffets)



## Continental Breakfast Buffet

13.95 per person

*Fresh baked muffins and danish and assorted sliced fresh seasonal fruits.*

*Served with Orange, cranberry, and apple juices, freshly brewed coffee and herbal hot teas.*

## Create Your Own Breakfast Buffet

15.95 per person

*Your choice of bacon, sausage patties or turkey links.*

*Your choice of (two) danish, muffins, croissants or biscuits.*

*Your choice of (two) breakfast potatoes, grits, oatmeal, assorted sliced fruits or assorted yogurts.*

*Served with scrambled eggs, orange, cranberry and apple juices, freshly brewed coffee and bottled water.*

## Mercer University Buffet

22.95 per person

*Powdered french toast with warm maple syrup, scrambled eggs, applewood bacon and sausage links, diced breakfast potatoes and assorted breakfast bread.*

*Served with Orange, cranberry, and apple juices, freshly brewed coffee and herbal hot teas*



## Rise & Shine Plated Breakfasts

17.95 per person

**Choose One:** Farm fresh scrambled eggs, Omelet with ham, cheese & chives, or Fluffy Belgian Waffle

**Includes:** Applewood bacon or sausage links, breakfast potatoes, whole wheat toast & assorted jellies, orange slice, apple, cranberry juice & orange juice, freshly brewed coffee & hot teas

# Breakfast A La Carte

*A 20% gratuity and applicable state sales tax  
will be added to all food & beverage arrangements.  
All pricing is per dozen unless otherwise noted.*

## **Breakfast Items (per dozen)**

### **Sausage or Bacon**

**with Egg and Cheese Biscuits.....\$48.95**

**Bagels with Cream Cheese.....\$28.95**

### **Assortment of Fresh Baked**

**Breakfast Pastries.....\$28.95**

**Granola Bars.....\$18.95**



# Salads/Lunch

*served with a dinner roll, iced tea, coffee, hot teas & chef's dessert*

## **Chef Salad**

**17.95 per person**

*Smoked Turkey breast, honey ham, cheddar and Swiss cheeses atop a bed of mixed greens with egg, tomatoes, onions and seasoned croutons.*

## **Classic Garden Salad**

**12.95 per person**

*Mixed greens, carrot, cucumber, cherry tomatoes, red onion, and herb croutons.*

## **Fiesta Cobb Salad**

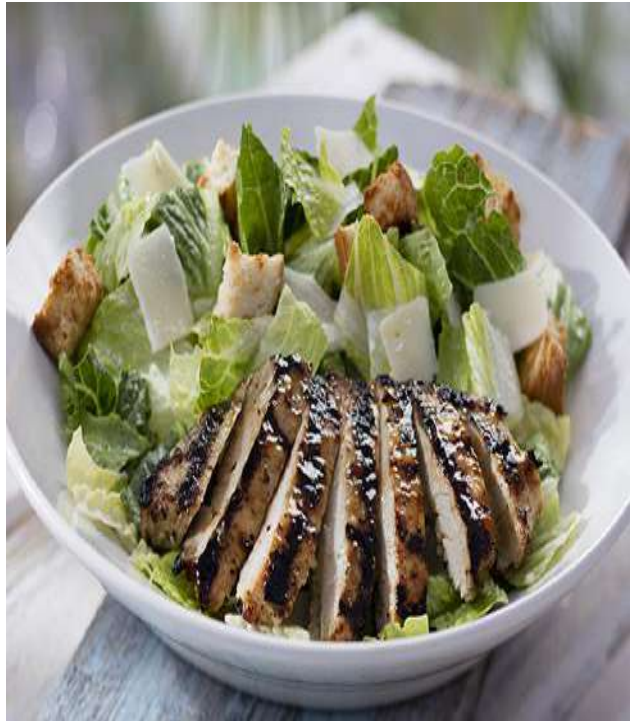
**17.95 per person**

*Mixed greens, grilled chicken breast, avocado, apple wood bacon, red onion, tomato, hardboiled egg and cheddar jack cheese.*

## **Grilled Chicken Caesar Salad**

**17.95 per person**

*Grilled chicken breast atop crisp romaine lettuce, shredded parmesan cheese, herbed croutons served with garlic bread and tossed with creamy Caesar dressing.*



***A 20% gratuity & applicable state sales tax will be added to all food and beverage.***

# Boxed Lunches

*Served with chips, pickle spear, dessert and iced tea.*

*16.95 per person*

*You may choose two selections. Counts of each are due with your attendance guarantee.*

## **Turkey Avocado Club**

*Smoked turkey breast, applewood bacon, fresh avocado, lettuce, tomato served on a large flaky croissant.*

## **American Club**

*Smoked turkey breast, honey ham, Swiss cheese, apple wood bacon, lettuce, and tomato served on artisan bread*

## **Roast Beef Royal**

*Roast beef, swiss cheese, red onion, lettuce, tomato served on a large flaky croissant*



## **From the Garden Veggie Sandwich**

*Swiss cheese, avocado, tomato, mixed greens, sundried tomato aioli and served on rustic roll*

## **Ham and Swiss Club**

*Honey ham, Swiss cheese, apple wood bacon, lettuce, and tomato served on a large flaky croissant*

***A 20% gratuity and applicable state sales tax will be added to all food and beverage.***



# Plated Lunch

*Available for groups of 15-50 people - Served with House Salad, Chef's Choice of Vegetable and Dessert, Iced Tea, Coffee.*



## **Chicken or Beef Stirfry**

**\$19.95 per person**

*Teriyaki Seasoned Chicken or Seasoned Beef and Vegetables, Served on a Bed of White Rice with an Egg Roll.*

## **Boneless Breast of Marinated Chicken over Rice**

**\$19.95 per person**

*With your choice of one vegetable: Mashed Potatoes, Green Beans, Seasonal Vegetables, Roasted New Potatoes, and Asparagus.*

## **Pasta**

**\$19.95 per person**

*Spaghetti with Meat Sauce and Chicken Alfredo, Served with Caesar Salad and Garlic Bread.*

## **Lasagna**

**\$20.95 per person**

*Served with Caesar Salad, Chef's Choice of Vegetable, and Garlic Bread.*

## **Grilled Chicken Breast**

**\$20.95 per person**

*Marinated & Grilled Chicken Breast topped with Applewood Bacon, Onion Straws & Boursin Garlic Cheese*

## **Add a cup of soup**

**3.00 per person**

*Tomato Bisque or Soup du Jour*

***A 20% gratuity and applicable state sales tax will be added to all food and beverage.***

# Lunch Buffet

*Served with House Salad, Chef's Choice of Dessert, Iced Tea, Coffee.  
(minimum of 20 guests)*



## **Pasta Buffet**

**21.95 per person**

*Spaghetti with meat sauce and Chicken Alfredo. Served with caesar salad, garlic dessert, iced tea and coffee & hot teas.*

## **Deli Buffet**

**22.95 per person**

**Choose One:** garden salad, pasta salad, potato salad. Includes: thinly sliced honey ham, smoked turkey breast, angus roast beef, imported & domestic cheeses with a variety of fresh breads, sliced tomatoes, onions, lettuce, pickle spears, condiments. Served with potato chips, dessert, iced tea and coffee & hot teas.



## **Southwestern Buffet**

**23.95 per person**

**Choose Two:** chicken or steak fajita. beef or chicken tacos with sour cream, lettuce, salsa, cheese, jalapenos, onions, guacamole, refried beans rice and corn tortillas. Served with Chef's dessert, iced tea, coffee & hot teas.



## **Georgia on My Mind**

**22.95 per person**

*Crisp southern fried chicken, down-home mashed potatoes or potato salad, country green beans and a garden salad with two dressings. Served with house dinner rolls, sweet butter, Chef's choice of dessert, iced tea coffee & hot teas.*

## **Bar-B-Q-Buffer**

**23.95 per person**

*Pulled pork with sauce and buns, texas toast, corn on the cob, mashed potatoes or baked beans. Served with Brunswick stew, chef's choice of dessert, iced tea, coffee & hot teas.*

**A 20% gratuity and applicable state sales tax will be added to all food and beverage.**



# Pre-Order Lunch

*For groups of 15 guests or less*

*All of the choices below are \$18.95*

*Served with Iced Tea and Chef's Choice of Dessert*

## **TRADITIONAL CAESAR SALAD WITH GRILLED CHICKEN**

*Hearts of romaine tossed with traditional olive oil Caesar dressing, shaved Parmesan cheese and garlic croutons*

## **GARDEN BURGER**

*Veggie burger, avocado, arugula, tomato, onion, mayo, griddled rustic roll*

## **BISTRO CHICKEN SANDWICH**

*Balsamic glazed chicken, Canadian bacon, mozzarella, arugula, Parmesan aioli*

## **BAJA BBQ CHICKEN**

*Chicken, Apple Wood bacon, cheese, onion, BBQ sauce, tortilla strips, avocado, cilantro and chipotle-ranch*

## **CLASSIC PEPPERONI FLATBREAD**

*Pepperoni, garlic, fresh mozzarella, Parmesan, marinara, basil*

## **CLASSIC MOBLEY BURGER**

*Conrad Hilton's Steakhouse Burger, char-broiled with melted cheese on a rustic roll.*

## **CHEF'S SALAD**

*Smoked Turkey breast, honey ham, cheddar and Swiss cheeses atop a bed of mixed greens with egg, tomatoes, onions and seasoned croutons.*

## **FIESTA COBB SALAD**

*Mixed greens, grilled chicken breast, avocado, apple wood bacon, red onion, tomato, hardboiled egg and cheddar jack cheese.*

# Plated Dinner

*Available for groups of 15-50 people - Served with House Salad, Chef's Choice of Vegetable and Dessert, Iced Tea, Coffee.*

## **Whole Roasted Tenderloin**

### **Market Price**

*Tender Roasted Tenderloin with a Fresh Peppercorn Sauce served with Baked Potato)*

## **Grilled Chicken Breast**

**\$20.95 per person**

*Marinated & grilled chicken breast topped with Applewood bacon, onion rings & beer cheese*

## **Center-cut Pork Loin**

**\$25.95 per person**

*Grilled Center Cut Pork Loin with Cinnamon Apples served with Wild Rice Pilaf*

## **New York Strip**

### **Market Price**

*New York Strip basted in Herbs and Spices served with Baked Potato*

## **Lasagna**

**\$24.95 per person**

*Served with Caesar Salad, Chef's Choice of Vegetable, and Garlic Bread*

## **Chicken or Beef Stir fry**

**\$24.95 per person**

*Teriyaki Seasoned Chicken or Seasoned Beef and Vegetables, Served on a Bed of White Rice with an Egg Roll*

## **Boneless Breast of Marinated Chicken over Rice**

**\$26.95 per person**

*With your choice of one vegetable: Mashed Potatoes, Green Beans, Seasonal Vegetables, Roasted New Potatoes, and Asparagus*



***A 20% gratuity and applicable state sales tax will be added to all food and beverage.***

# Plated Dinner

*Available for groups of 15-50 people - Served with House Salad, Chef's Choice of Vegetable and Dessert, Iced Tea, Coffee.*

## **Hearty Meatloaf**

**\$25.95 per person**

*Homemade Meatloaf seasoned with Onions, Celery, and Green Peppers, Served with Mashed Potatoes and Gravy*

## **Smothered Chicken**

**\$25.95 per person**

*Sautéed Mushrooms, Peppers, Onions, Swiss Cheese, Cream Sauce, Grilled Chicken, and Mashed Potatoes*

## **Center-cut Pork Loin**

**\$25.95 per person**

*Grilled Center Cut Pork Loin with Cinnamon Apples served with Wild Rice Pilaf*

## **BBQ Ribs & Chicken**

**\$29.95 per person**

*Tender BBQ Pork Ribs with a Grilled Chicken Breast Smothered in BBQ Sauce, and Mashed Potatoes*

## **Grilled Citrus Salmon**

**Market Price**

*Citrus Grilled Salmon Accompanied with Rice and Grilled Vegetables*



***A 20% gratuity and applicable state sales tax will be added to all food and beverage.***



# Signature Dinner Buffet

One Entree 28.95 per person

Two Entrees 30.95 per person

(Minimum 20 or more guest. All buffets are served with house salad, chef's choice of dessert, iced tea, and coffee)

## Salads (choose one)

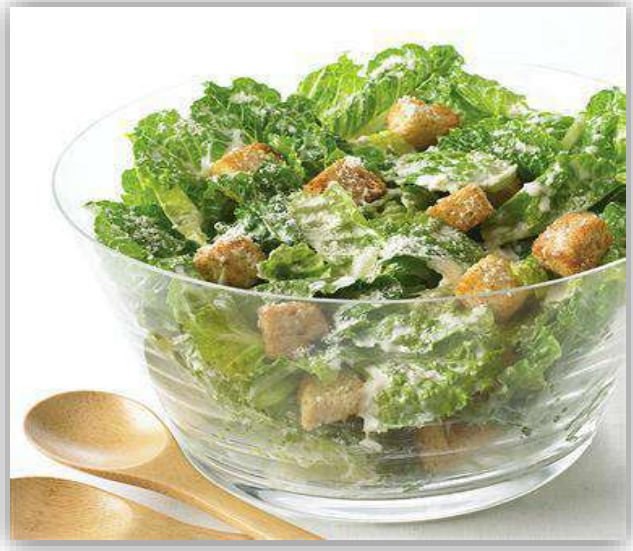
*Caesar Salad, Garden Salad, Macaroni Salad, Spinach Salad, Strawberry Walnut Salad with Fresh Greens, Assorted Spring Mix, Garden Fresh Mixed Greens*

## Entrees

*Fried or grilled freshwater catfish  
Beef tenderloin in a Mushroom Sauce  
(\$7 additional charge)  
Grilled Boneless Chicken Breast  
Black pepper pork chops  
Herb Baked OR Bar-B-Q Chicken  
Champagne Chicken  
Chicken Marsala*

## Vegetables (choose three)

*Red Skins Potatoes, Seasoned Vegetables, Fresh Vegetable Medley, Glazed Carrots, Macaroni and Cheese, Mashed Potatoes, Rice Pilaf, All Gratin Potatoes, Broccoli with Cheddar Cheese, Cabernet Rice*



***A 20% gratuity and applicable state sales tax will be added to all food and beverage.***

# Dinner Buffet

*(minimum of 20 guests or more. All buffets are served with House Salad, Chef's Choice of Dessert, Iced Tea, and Coffee.)*



## **Pasta Buffet**

**26.95 per person**

*Spaghetti with Meat Sauce AND Lasagna OR Chicken Alfredo, Served with Caesar Salad and Garlic Bread*

## **Southwestern Buffet**

**26.95 per person**

*Chicken OR Steak Fajita AND Chicken OR Beef Tacos with Sour Cream, Lettuce, Salsa, Cheese, Jalapenos, Onions, Guacamole, Refried Beans, Rice, and Corn Tortillas, Served with Sopapillas*

## **Bar-B-Q Buffet**

**27.95 per person**

*Pulled pork with Sauce and Buns, Texas Toast, Corn on the Cob, Mashed Potatoes or, Baked Beans and Brunswick stew*

## **Champagne Chicken**

**26.95 per person**

*Grilled Chicken Breast with Champagne Vinaigrette Glaze served with Red Skin Potatoes, and Fresh Seasoned Vegetables.*

## **Chicken Marsala**

**26.95 per person**

*Mushroom Marsala Sauce with Cabernet Rice with Fresh Vegetable Medley*

***A 20% gratuity and applicable state sales tax will be added to all food and beverage.***

# Hors d'Oeuvres

## Cold Selections

(priced per 50 guests)

<b>Fruit &amp; Cheese Mini Display</b>	<b>175.00</b>
<b>Seasonal Fresh Fruit with Dip Display</b>	<b>225.00</b>
<b>Domestic &amp; International Cheese Display</b> (with assorted crackers)	<b>175.00</b>
<b>Vegetable Crudit� Display</b>	<b>150.00</b>
<b>Antipasto Display</b>	<b>250.00</b>
<b>Assorted Finger Sandwiches</b> <i>(Tuna Salad, Chicken Salad, Pimento &amp; Cheese)</i>	<b>125.00</b>
<b>Petit Fours &amp; Mini Sweet Cakes</b>	<b>95.00</b>
<b>Mini Turkey Club</b> with Cream Cheese Pinwheels	<b>125.00</b>
<b>Chips with Dip</b>	<b>95.00</b>
<b>Seasonal Fruit Kabobs</b>	<b>150.00</b>
<b>Shrimp Cocktail @ Market Price</b>	



## Hot Selections

(Priced per 50 pieces)

<b>Wings of the World with Rand or Blue Cheese</b>	<b>150.00</b>
<b>Chicken Tenders with Honey Mustard</b>	<b>150.00</b>
<b>Egg Rolls with Sweet &amp; Sour Sauce</b>	<b>150.00</b>
<b>Chicken Quesadillas with Sour Cream</b>	<b>125.00</b>
<b>Smoke Sausage Cocktails</b>	<b>125.00</b>
<b>Bar-B-Que Meatballs</b>	<b>150.00</b>
<b>Mini Beef Kabobs</b>	<b>195.00</b>
<b>Mini Chicken Kabobs</b>	<b>150.00</b>
<b>Assorted Petite Quiche</b>	<b>150.00</b>
<b>Spanakopita's</b>	<b>150.00</b>
<b>Cheese Sticks with Marinara Sauce</b>	<b>125.00</b>
<b>Spinach Dip with Tortilla Chips</b>	<b>125.00</b>
<b>Deviled Eggs</b>	<b>150.00</b>
<b>Pulled Bar-B-Que Pork with Sliders Buns</b>	<b>225.00</b>

***A 20% gratuity and applicable state sales tax will be added to all food and beverage.***



# Dessert

## **Classic Key Lime Pie**

**10.00 per slice**

*Tart and refreshing Florida Key Lime Custard, Silky Whipped Cream in a Traditional Graham Cracker Crust.*

## **Signature Rockslide Brownie**

**10.00 per slice**

*Chocolate Chunk Brownie with Pecans, Caramel Drizzle, Vanilla Ice Cream and Chocolate Sauce.*

## **NY Style Cheesecake**

**10.00 per slice**

*Smooth, Rich and Creamy, made with fresh Sour Cream and Drenched with House-Made Berry compote.*

## **Granny Apple Pie**

**10.00 per slice**

*Granny Smith Apples, Buttery Caramel, and Toffee, Slow-Baked in a Delightful Shortbread Crust*



***A 20% gratuity and applicable state sales tax will be added to all food and beverage.***

# Beverage Service

*-Cash bar available upon request.-  
Bartender fee: 100.00*

## Liquors:

House Brands	8.00
Call Brands	8.50
Premium Brands	9.50

## Beer:

Domestic Beer	5.50
Imported Beer	6.50

## Wine

### *By the Glass:*

House	8.00
Premium	10.00

### *By the Bottle:*

#### White

Chardonnay	40.00
Pinot Grigio	40.00

#### Red

Cabernet Sauvignon	40.00
Merlot	40.00
Blush	
White Zinfandel	40.00
Champagne	40.00

Bottled Water	3.00 ea.
Soft Drinks	3.00 ea.
Punch	25.00 gal
Champagne Punch	45.00 gal
Regular & Decaf Coffee	25.00 gal
Lemonade	25.00 gal



*A 20% gratuity and applicable state sales tax will be added to all food and beverage.*

# Audio Visual

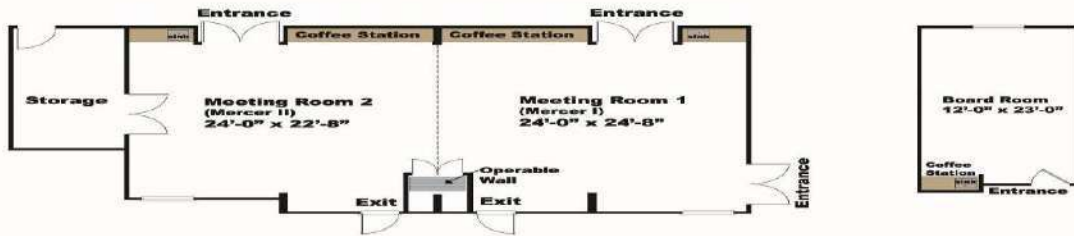
*-Rental prices are per day unless otherwise indicated.*

<b>TV/DVD/VCR</b>	<b>150.00</b>
<b>DVD/VCR Player</b>	<b>100.00</b>
<b>32 inch High Def Flat Screen</b>	<b>100.00</b>
<b>LCD Projector with HDMI Connection</b>	<b>200.00</b>
<b>5 x 5 screen</b>	<b>50.00</b>
<b>8 x 8 screen</b>	<b>75.00</b>
<b>Flip Chart Package</b>	<b>30.00</b>
<i>(Easel, Paper, Markers)</i>	
<b>Easel w/White Board</b>	<b>30.00</b>
<b>Podium with Microphone &amp; Speakers</b>	<b>100.00</b>
<b>Wireless Lavalier Microphone</b>	<b>125.00</b>
<b>Wired Microphone</b>	<b>100.00</b>
<b>Wired Hand Held Microphone</b>	<b>100.00</b>
<b>Polycom Speakerphone</b>	<b>100.00</b>
<b>Four Channel Sound Mixer w/Speakers</b>	<b>150.00</b>
<b>Power &amp; Extension Cord</b>	<b>10.00</b>
<b>HDMI Cord</b>	<b>10.00</b>





# Meeting Rooms



Space Calculator

Metric Converter

Total Sq Ft

Room Size (L x W)

Ceiling Ht

Classroom

Theater

Banquet 10

Reception

Conference

U-Shape

H-Square

	<a href="#">Convert to Metric</a>			<b>Maximum number of people per seating style</b>						
	Total Sq Ft	Room Size (L x W)	Ceiling Ht	Classroom	Theater	Banquet 10	Reception	Conference	U-Shape	H-Square
<a href="#">Back to Top</a>										
Boardroom	336	12.00' x 28.00'	10	n/a	n/a	n/a	n/a	12	n/a	n/a
Mercer I	575	23.00' x 25.00'	10	33	40	32	50	12	15	12
Mercer II	575	23.00' x 25.00'	10	33	40	32	50	12	15	12
Mercer Pre-Function	360	12.00' x 30.00'	10	n/a	n/a	n/a	20	n/a	n/a	n/a
Mercer Room	1,150	46.00' x 25.00'	10	63	80	80	100	24	40	30

- Multiple phone lines in every room
- Complimentary high-speed internet access available in every room
- On-site A/V equipment rental available
- Specialty menus available upon request
- Perfect for business meetings and social events
- Staff dedicated to all of your needs

# Additional Information

- **Food and Beverage Service:** The Hilton Garden Inn Macon/Mercer University provides all food and beverages in the private dining areas (meeting space). Due to health regulations, no outside food and/or beverage may be brought into any meeting facility and no leftover food or beverages may be taken from the premises.
- **Meeting Room:** A 20% service charge will be added to meeting room rental rate. Contracts must be signed to acknowledge your acceptance of details of the event. All meeting room assignments are subject to change. Please refer to the daily schedule of events in the lobby upon arrival for verification.
- **Food and Beverage:** A 20% service charge/gratuity is added to all food and beverage. All food and beverage must be supplied by the hotel. No food and beverage items will be allowed to be removed from the hotel.
- **Guarantee:** all events with food and beverage service require a final guaranteed count of attendees no less than 72 hours prior to arrival. This guarantee will be the minimum number for which fees will be charged.
- **Billing:** A 25% non-refundable deposit holds your space definite. Final payment is due in full seven (7) days prior to your function. The remaining balance is to be paid by cashier's check, money order, or credit card, unless the Hotel's Credit Department has approved prior arrangements.
- **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
- **Damage:** Client agree to be responsible and reimburse the Hilton Garden Inn Macon/Mercer University for any damage done by client, or client's guests to the hotel.
- **Decorations:** The Hotel will not permit the affixing of anything to the walls, floors, or ceilings, with nails, staples, tape, or any other substance.
- **All prices are subject to change including applicable taxes.**
- **Should you have any of your own menu ideas, please bring it to the attention of the Director of Sales.**

