



Hilton
Garden InnTM
Fort Myers

CATERING MENU





Welcome to

HILTON GARDEN INN FORT MYERS

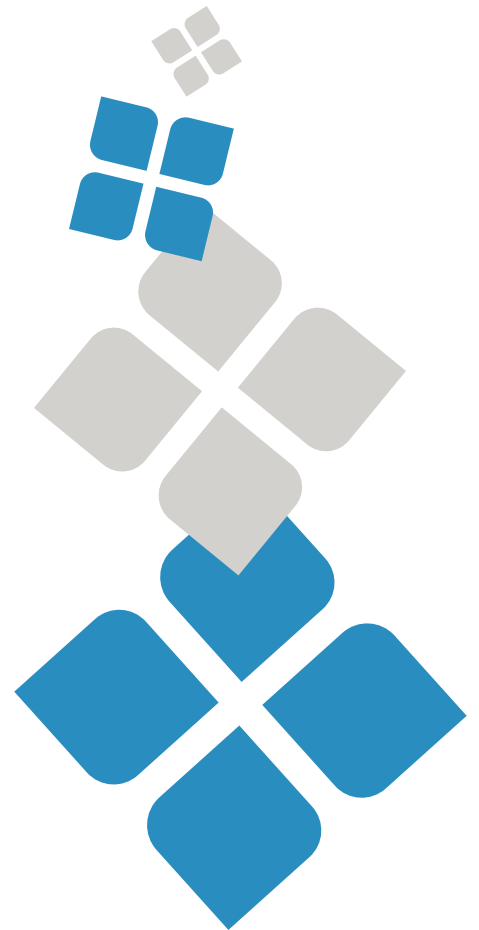
Whether it be a special occasion, big meeting, or a celebration - we here at Hilton Garden Inn Fort Myers know how important they are, and we know how to make them rewarding and memorable.

Please take a moment to look over our catering menu. You'll find plenty of choices, complemented by our knowledgeable and attentive staff of professionals who are committed to creating a successful event for you and your guests.

Remember, we are here to help, so ask away.

Thank you for making us a part of your plans, and welcome to Hilton Garden Inn Fort Myers.

Catering & Sales Department



General Information

MENU

- We do not allow any outside food or beverages in the meeting space or restaurant, and must be purchased from the hotel.
- Menu selection to be submitted no later than 10 days before the event.
- Dinner buffets require a minimum of 25 attendees. If the minimum is not met, a fee of \$100 will be added.

CONTRACT & DEPOSIT

- Clients shall specify number of persons to be in attendance at the function at least 3 days prior to the start of the scheduled event. This number will be the guarantee that will be charged.
- If you do not see the food and beverage offerings you had in mind, please let us know and we will do our best to accommodate the special requests.
- We are able to place a courtesy hold on your reservation event date for 10 days. During this time, you will receive a contract for your approval and signature.
- An initial deposit will be required upon signing the contract, in the form of check or credit card.
- Once the contract is received and the down payment is completed, your event date will be confirmed.
- Client agrees to all terms and conditions set forth upon signing the banquet event order.

Room Name	Dimensions	Sq. Ft.	Classroom	Theatre	Banquet	U-Shape	Conference	Reception	Rental Fee
Captiva Ballroom	25' x 50'	1250	72	120	80	42	48	150	\$600
Captiva I	25' x 25'	625	27	50	40	18	24	75	\$300
Captiva II	25' x 25'	625	27	50	40	18	24	75	\$300
Sanibel	35' x 35'	875	42	80	56	24	30	90	\$500
Boardroom	25' x 12'	300	x	x	x	x	10	x	\$300
Patio			x	x	x	x	x	x	\$200

Breakfast Buffets

GARDEN INN CONTINENTAL

\$14 per guest

Assorted Bagels *with cream cheese*
Assorted Breakfast Pastries
Chilled Fresh Fruit Display

DELUXE CONTINENTAL

\$17 per guest

Assorted Bagels *with cream cheese*
Assorted Breakfast Pastries
Chilled Fresh Fruit Display
Assorted Muffins
Individual Boxes of Cereal *with whole and skim milk*
Yogurt (fruit flavored and low fat)

SUNSHINE BUFFET

\$21 per guest

Scrambled Eggs *with cheddar cheese, green onions and salsa*
Applewood Smoked Bacon or Pork Sausage
Breakfast Potatoes
Assorted Breakfast Pastries
Chilled Fresh Fruit Display
Yogurt (fruit flavored and low fat)



Included in all buffets: Fresh Orange and Apple Juice, Coffee & Tea service.
Prices and quantities are based on a 1 hour buffet service. All food and beverage prices are subject to a 21% house fee and 6.5% sales tax.

CONTACT US 12600 UNIVERSITY DRIVE, FORT MYERS, FL 33907 | P 239-790-3500

Beverages

INDIVIDUAL BOTTLED BEVERAGES

Bottled Water	\$3 each
Assorted Soft Drinks	\$3 each
Sparkling Water	\$4 each
Bottled Juices	\$4 each
Red Bull (regular or diet)	\$6 each

COLD BEVERAGES

Orange, Grapefruit, Cranberry, Apple	\$14 per carafe
Lemonade, Tropical Fruit Punch & Iced Tea	\$33 per gallon
Milk (whole, skim or 2%)	\$10 per carafe

COFFEE SERVICE

Fresh Brewed Regular & Decaf Coffee	\$38 per gallon
Assorted Gourmet Teas <i>with hot water</i>	\$38 per gallon

All bottled beverages excluding soft drinks and waters must be purchased per item and are not offered on consumption. All food and beverage prices are subject to a 21% house fee and 6.5% sales tax.



Breaks

SWEET SENSATION

\$14 per guest

Fresh Baked Brownies
Assorted Fresh Baked Cookies
Assorted Miniature Tarts & Pies

BALLPARK BREAK

\$15 per guest

Warm Soft Pretzel Sticks
Mini Hot Dogs
House-Spiced Nuts
Assorted Candy Bars
Buttered Popcorn
Cracker Jacks

HEALTHY CHOICE

\$12 per guest

Whole Fruit
Yogurt (fruit flavored and low fat)
Granola

AFTERNOON FIESTA

\$13 per guest

Yellow Corn Tortilla Chips
Guacamole
Roasted Tomato Salsa
Jalapeño Cheese Sauce
Churros



All food and beverage prices are subject to a 21% house fee and 6.5% sales tax.

Buffets

LUNCH | DINNER

SOUP & SALAD BAR

\$22 | \$26

Soup du Jour

Pasta Salad

Mixed Greens: *spinach, baby kale, radicchio, arugula, quinoa, roasted red peppers, tomatoes, cucumbers, croutons, sesame seeds, dried cranberries, parmesan & feta*

Warm Grilled Chicken

Tuna Salad

Assorted Rolls *with whipped butter*

DELI BUFFET

\$24 | \$27

Fresh Florida Fruit Bowl

House Garden Salad *with 2 dressings*

Red Skin Potato Salad *with bacon*

Assorted Deli Breads and Wraps

Assorted Sliced Meats: *oven pit-roasted ham, smoked turkey, roast beef*

Grilled Marinated Vegetables

Sliced Cheddar, Swiss & Provolone

Lettuce, Tomato, Onions, Pickle Spears and Condiments

MEMPHIS BLUES

\$26 | \$30

Fried Chicken & BBQ Pulled Pork

Macaroni & Cheese, Cole Slaw, Fire Roasted Corn

Sautéed Green Beans

Corn Bread Muffins



Coffee & Tea Service provided with buffets and chef's choice of dessert.

Prices and quantities are based on 1 hour buffet service. **Lunch available until 4pm.**

All prices are per guest unless noted otherwise. All food and beverage prices are subject to a 21% house fee and 6.5% sales tax.

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Buffets *continued*

ITALIAN BAR

Classic Cæsar Salad
Grilled Chicken, Italian Sausage, Meatballs, Shrimp (choice of 2)
2 Pasta options
2 Sauce options
Breadsticks

LUNCH | DINNER

\$25 | \$29

TASTE OF FLORIDA BUFFET

Fried Coconut Shrimp
Catch of the Day *with mango beurre blanc*
Orange-Glazed Chicken
Jasmine Rice
Fresh Vegetables
Assorted Rolls *with whipped butter*

\$27 | \$33

BOUNTIFUL BUFFET

Asian-Glazed Grilled Salmon
Seasonal White Fish *with lemon capers*
Grilled Lemon-Pepper Mahi Mahi
Sliced Roast Beef *with horseradish*
Sliced Porkloin *with mustard demi-glaze*
Penne Pasta a la Vodka *with sautéed chicken, bacon & onions*
Chicken Tortellini *with pesto cream sauce*
Chicken Florentine
Chef-Carved Beef Sirloin (+4 per guest)
Chef's choice of Potato or Rice and Fresh Vegetable

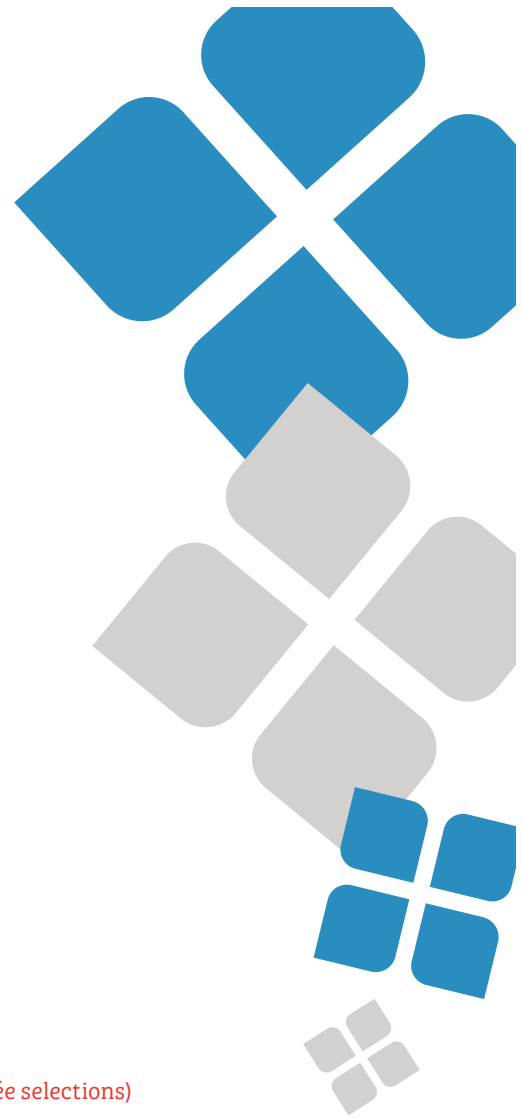
\$27 | \$30 (2 entrée selections)

\$35 | \$38 (3 entrée selections)

Coffee & Tea Service provided with buffets and chef's choice of dessert.

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Plated Entrées

LUNCH | DINNER

Macadamia-Crusted Grouper

with an orange-cream sauce

Market Price

Asian Grilled Salmon

char-grilled North Atlantic salmon finished with an Asian glaze

\$26 | \$31

Grilled Mahi Mahi

topped with tropical fruit salsa

\$26 | \$31

Chicken Bruschetta

grilled chicken breast topped with tomatoes, garlic and fresh mozzarella; drizzled with balsamic reduction

\$24 | \$29

Chicken Florentine

chicken breast layered with ricotta cheese and spinach; topped with a white wine sauce

\$24 | \$29

Chicken Marsala

pan-seared chicken breast, finished with fresh mushrooms and marsala demi-glaze

\$24 | \$29

New York Strip Loin

10 ounce New York strip char-broiled, topped with grilled onions and mushrooms; finished with a Bordelaise sauce

\$34 | \$39

Eggplant Parmesan

breaded eggplant with mariniara sauce and melted mozzarella

\$21 | \$26

Portobello Quinoa Roasted Vegetable Plate

grilled and marinated portobello mushroom with assorted roasted vegetables, quinoa and grains

\$19 | \$24

All entrées served with gourmet salad, chef's choice of potato or rice, fresh seasonal vegetables, assorted rolls and whipped butter, chef's choice of dessert and coffee & tea service.

Lunch available until 4pm. All prices are per guest unless noted otherwise. All food and beverage prices are subject to a 21% house fee and 6.5% sales tax.

Hors d'Oeuvres Selections

COLD HORS D'OEUVRES 50 pieces per order - min. 25 guests

Shrimp Cocktail	\$200
Oysters on the Half Shell	\$175
Caprese Skewers	\$150
Seared Ahi Tuna <i>with wasabi & pickled ginger</i>	\$125
Watermelon, Feta & Mint	\$125

HOT HORS D'OEUVRES 50 pieces per order - min. 25 guests

Beef Wellington	\$150
Thai Chicken Skewers <i>with peanut dipping sauce</i>	\$200
Mini Crab Cakes	\$175
Brie & Pear Bites	\$200
Sausage Stuffed Mushrooms	\$150
Swedish Meatballs	\$150
Coconut Shrimp	\$175
Vegetable Spring Rolls	\$150

STATIONARY HORS D'OEUVRES min. 25 guests

Vegetable Crudité <i>crisp vegetable assortment with ranch and french onion dips</i>	\$8 per guest
Charcuterie of Artisan Cheeses <i>dried fruit, artisan crackers, domestic & imported cheeses, assorted jams</i>	\$9 per guest
Antipasto Display <i>salami, capicola, prosciutto, roasted vegetables & crostini</i>	\$12 per guest
Chips & Dips <i>tortilla chips, pita chips, potato chips & crostini with choice of 2 dips: onion dip, salsa, hot spinach artichoke dip, fresh guacamole, roasted red pepper hummus or chili queso</i>	\$6 per guest
Fancy Mixed Nuts	\$4 per guest
Tropical Fruit Display <i>with yogurt dipping sauce</i>	\$9 per guest



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Bar Service

HOSTED or CASH BAR

Standard Brands	\$8
Premium Brands	\$9
Wine by the Glass	\$9
Domestic Beer	\$5
Imported Beer	\$6
Assorted Soft Drinks	\$3
Bottled Water	\$3
Sparkling Water	\$4
Red Bull (regular or diet)	\$6



OPEN BAR

includes cocktails, wine, domestic & imported beer, non-alcoholic beer, soft drinks, juice and water

Brands - 1 Hour	\$15 per guest
Brands - 2 Hours	\$21 per guest
Each Additional Hour	\$8 per guest
Premium Brands - 1 Hour	\$18 per guest
Premium Brands - 2 Hours	\$25 per guest
Each Additional Hour	\$10 per guest

HOSTED BEER & WINE PACKAGE BAR min. 25 guests

includes wine, domestic & imported beer, non-alcoholic beer, soft drinks and water

1 Hour	\$12 per guest
2 Hours	\$18 per guest
Each Additional Hour	\$8 per guest

A \$75 bartender fee will apply to all bar services.

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Audio/Visual Equipment

Flipchart with markers	\$45
Projection Screen & Power Package	\$100
Power Package with extension cord	\$40
LCD Projector	\$125
Standing Podium	\$30
Tabletop Podium	Complimentary
Wireless Handheld Microphone	\$100
Lavalier Microphone	\$100
Sound System Patch	\$100
Poly-Com Conference Phone	\$75
Dry Erase Board	\$50
38" TV Monitor with stand	\$130
Brass Easel	\$10
Laser Pointer	\$10
Notebook Computer	\$150
High-Speed WiFi Access Point <i>(30 megabytes with unlimited users)</i>	Complimentary



All rental prices are on a daily basis.