

Personal Attention | Signature Style | Commitment to Excellence



**Hilton
Garden Inn®**

Denison/Sherman/At Texoma Event Center

5015 South US 75
Denison, Texas, 75020
P: 903-463-3331
F: 903-463-3341

*Catering
Menus*

Terms and Conditions

Food and Beverage Policies

Enclosed are various selections of menus to accommodate many specific needs and wants of your group. If you wish to have menus tailored to your specifications, please inquire with your event manager. All food and beverage prices are only guaranteed from the time a contract is signed. Menu prices are subject to change without notice. All food and beverage must be purchased through the hotel. No food or beverage may be removed from the event. The hotel's alcohol beverage license prohibits any alcohol to be brought in to the banquet rooms or public areas by any client or guest.

Guarantees

The final number of guests attending your function is required a minimum of Ten (10) business days prior to your event.

Cancellation

Please refer to the cancellation chart in your contract for penalties on cancellation. All deposits made to hold space are non-refundable.

Service Charge

An additional 23% taxable service charge will be applied to all food, beverage, meeting room rental, audio-visual items, and set up fees.

Taxes

Taxes will be applied to all food, beverage and audio-visual at a state tax rate of 8.25%; to meeting room rental at an occupancy tax rate of 6%. A total tax of 13% will be applied to guest rooms with 6% to the state of Texas and 7% to the city of Denison.

Tax Exemption

A valid tax exemption certificate must be provided in order to qualify for tax exemption. State tax and occupancy tax require two separate tax exemption certificates.

Banquet and Function Rooms

As other groups may be utilizing the same room as you, prior to, or following your function, please adhere to the times agreed upon. Should your time schedule change, please contact your event manager and every effort will be made to accommodate you.

Security

Within Hotel's reasonable judgment, in order to maintain adequate security measures, at Group's expense, security personnel supplied by a licensed guard or security agency, which agency will be subject to Hotel's prior approval. Such security personnel may not carry weapons unless they are an off duty police officer trained to handle and licensed to carry such weapons. Group's security agency will be required to provide proof of insurance and sign a hold harmless agreement in the form currently in use at Hotel before they will be allowed to provide services on Hotel premises.

Banquet and Event Decor

Banquet preparations include round tables of 8-10 guests, chairs, linens (white or black) and a round mirror centerpiece accented with three votive candles. Appropriate staging and dance floor are available at an additional cost. The hotel does not permit affixing anything to the walls, floors, or ceilings of function rooms.

Buffet Breakfast

Served with gourmet coffee, teas,
and a selection of chilled fruit juices

25 guest minimum | Buffets are available for 1.5 hours

Early Morning

Freshly Baked Pastries
Freshly Baked Mini Muffins
Savory Breakfast Breads & Croissants
Whipped Sweet Butter and Fruit Preserves
Assorted Yogurts
Seasonal Fruit
\$16

American

Crisp Applewood Smoked Bacon
and Maple Sausage Links
Scrambled Eggs
Roasted Breakfast Potatoes
Freshly Baked Mini Muffins and House-made Pastries
Whipped Sweet Butter & Fruit Preserves
Seasonal Fresh Fruit
\$20

Parfait Party

Vanilla Yogurt
House-made Granola
Fresh Berries
Freshly Baked Mini
Muffins
House-made Pastries
Breakfast Tarts
\$17

A la Carte Breakfast Items

Coffee.....	\$55 / 3 Gallons
Tea (Hot or Iced).....	\$45 / 3 Gallons
Freshly Baked Danish, Trio of Breakfast Breads, Croissants and Muffins.....	\$30 per dozen
Assorted Bagels served with an assortment of Cream Cheese.....	\$30 per dozen
Freshly Sliced Seasonal Fruits and Berries.....	\$15 per person
Whole Fruit.....	\$8 per piece
Assorted Individual Dry Cereals with Whole or Skim Milk.....	\$5 per person
Biscuits with Sausage Gravy.....	\$4 per person
Breakfast Burrito served with Sour Cream & House Made Zesty Salsa.....	\$36 per dozen



All pricing is subject to

23% service charge and 8.25% sales tax

Plated Lunch

Sandwiches

Served with fresh fruit, homemade kettle chips, a cookie or a brownie

Smoked Turkey

Club Croissant, Avocado, Bacon, Mixed Greens, Choice of Condiments, Bottled Water
\$16/guest

Bistro Chicken

Balsamic Glazed Chicken, Canadian Bacon, Mozzarella, Arugula & Garlic Aioli
\$17/guest

Chicken Caprese Wrap

Marinated and Grilled Chicken Breast, Fresh Mozzarella, Vine Ripe Tomato, Micro Basil
\$17/guest

Grilled Veggie Wrap

Seasonal Vegetable Mix, Fresh Herbs, Tossed in Light Citrus Vinaigrette
\$15/guest

Boxed available \$3.00++ per person

Entrees

Chicken Florentine

Grilled Breast, Clipped Baby Spinach, Heirloom Tomato, Light Butter Sauce
\$20/Guest

Chicken Pesto Alfredo

Seared Chicken Breast, Oven Roasted Vegetables, Basil Pesto Crème over Pasta
\$19/Guest

Pot Roast

25 guest minimum

Slowly Braised Beef, Fresh Mirepoix Vegetables, Natural Beef Reduction
\$23/guest

Chicken Parmesan

25 guest minimum

Hand Breaded Chicken Breast, Fired Roasted Tomato Sauce and Buffalo Mozzarella
\$21/guest

Salmon

25 guest minimum

Pan Seared with a Lemon Caper Beurre Blanc Sauce
\$24/guest

Soups

25 guest minimum

Tuscan Tomato and Basil
\$8/cup

Beverages

Assorted Soft Drinks & Bottled Water.....	\$3.00/on consumption
Freshly Squeezed Lemonade or Fruit Punch.....	\$49.00 per 3 gallons
Arnold Palmer.....	\$49.00 3 gallon
Energy, Gatorade, Sparkling & Still Spring Water.....	\$4.00/on consumption

Buffet Lunch

25 guest minimum | buffets are available for 1.5 hours

Italian Buffet

Penne Pasta with Seasoned Grilled Chicken
Seasonal Mixed Vegetables
Light Alfredo Sauce
Assorted Garlic Bread
Garden Salad
Dessert
Signature Iced Tea
\$22

Vegetable Primavera

Garlic Parmesan Cream Sauce
Buttery Penne Pasta
Seasonal Mixed Vegetables
Garden Salad
Dessert
Signature Iced Tea
\$18

Tex Mex Fajita Buffet

Steak and Chicken Fajitas
Chicken Tortilla Soup
with Pico de Gallo, Sour Cream, Guacamole
and Shredded Cheese
Tortilla Chips & Salsa
Grilled Onions, Red and Green Bell Peppers, Cilantro,
Garlic, and Fajita Seasonings
Spanish Rice & Borracho Beans
Flour Tortillas
Sopapillas & Churros
Signature Iced Tea
\$25

Smothered Chicken Caprese

Fresh Tomato, Basil and Mozzarella Cheese
melted over a Boneless Chicken Breast with
a Champagne Beurre Blanc Sauce
Garden Salad
Dessert
Signature Iced Tea
\$21

Signature Roasted Meats Buffet

House Made Soup
Mixed Greens
Choice of Two Meats
Glazed Smoked Virginia Pit Ham
Fresh Roasted Breast of Turkey
Slow Roasted Smoked Chicken Breast
Herb Roasted Pork Loin
Artisan Breads
Artisan Cheese Selection
Kettle-cooked Potato Chips
Signature Iced Tea
\$22

Themed Timeouts

15 guest minimum | Timeouts available for 30 minutes

South of the Border

Tortilla Chips
Zesty Salsa
Chile Con Queso
House-made Guacamole
\$14

Energy Break

8oz Red Bull
Regular and Decaffeinated Coffee
Power Bars
\$14

From the Earth

Fresh Vegetable Crudit  with Chipotle Ranch Dressing
Sliced Fruit and Berries with Honey Yogurt Dip
House Made Hummus and Pita Chips
\$15

Sweet & Salty

Pretzels, Assorted Candies,
Brownies, House Kettle Chips,
House Made Lemonade
\$14

Beverage Breaks

Half Day Beverage Service

Freshly Brewed Gourmet Coffee:
Regular and Decaffeinated
Herbal Tea Selection
Signature Iced Tea
Assorted Soft Drinks and Bottled Water
\$10

All Day Beverage Service

Freshly Brewed Gourmet Coffee:
Regular and Decaffeinated
Herbal Tea Selection
Signature Iced Tea
Assorted Soft Drinks and Bottled Water
\$14

House Made Potato Chips.....	\$4 per person
Popcorn with Assorted Salty & Sweet Toppings.....	\$3 per person
Warm Soft Pretzels served with Whole Grain and Honey Mustard.....	\$30 per dozen
Mixed Nuts.....	\$12 per pound
M&Ms and Salty Nuts.....	\$12 per pound
House Recipe Trail Mix.....	\$12 per pound
Mini Corn Dogs with Mustard.....	\$6 per person
(Minimum of 10 people/2 pieces per person)	
Cracker Jacks.....	\$3 each
Granola Bars	\$3 each
Assorted Candy Bars & Candies.....	\$4 each
(Minimum of 10 persons)	
Jumbo Cookies.....	\$36.00 per dozen
Giant Fudge and Pecan Brownies.....	\$36.00 per dozen

Hors d'oeuvres

25 guest minimum | Displays available for 1.5 hours

\$24/Dozen

Fried Mushroom Risotto

Croquettes, Garlic Aioli

Fried Mac n Cheese Croquettes

Smoked Brisket, 3 Cheeses

Artichoke and Baby Tomato Bruschetta

\$28/Dozen

Stuffed Mushroom Caps

Smoked Chicken and Mushroom Mini Tarts w/ Avocado Cream

Buffalo Mozzarella and Tomato Basil Bruschetta

Whole Roasted Salmon

served with Capers, Eggs, Tomato Chutney, Cream Cheese, Red Onion and House Pita Chips
Gourmet Cheese and Fruit

\$22/guest

Seasonal Sliced Fruits and Fresh Berries

Fresh Seasonal Fresh Fruit Displayed and served with Yogurt Dipping Sauce

\$15/guest

Charcuterie

Imported and Domestic Shaved Meats, Selection of Assorted Cheese, Assorted Olives and Condiments

\$22/guest

Hummus

3 Flavors, Roasted Garlic, Traditional and Basil Pesto, Fried Pita Chips, Naan Bread and Fresh Seasonal Vegetables

\$16/guest

\$26/Dozen

Smoked Chicken Quesadilla

lime crème fraiche

Chicken Satay

spiced peanut sauce with a Ginger Soy Glaze

Beef Satay

cilantro, peanut, soy

\$36/Dozen

Crab Cake

Pesto Cream, Citrus and Micro Leaves

Bacon Wrapped Scallops

Pesto Pioli

Frenched Lamb Pops

Herbs, Stone Ground Dijon.

Shrimp Almandine

Light Cream Reduction

Plated Dinner

All entrées are served with a banquet salad with choice of dressing, one starch and one vegetable artisan bread basket and composed butters, chef's choice dessert, iced water & signature iced tea

Smoked Gouda Chicken

Grilled Chicken Breast with Gouda Cheese
Sauce and Pine Nuts
\$30

Stuffed Pork Loin

Herb-Roasted and Stuffed with Spinach and
Goat Cheese, served with Thyme Demi Glaze
\$30

Stuffed Chicken

Wild Mushroom, Parmesan Crème, Sherry Veal
Reduction
\$32

Filet and Chicken

4oz Beef Tenderloin topped with a Green
Peppercorn Cabernet Demi Glace and a 4oz Chicken
Breast with a Roasted Beurre Blanc
\$42

Duck Breast

Crispy Skin, Blackberry Demi, Crackling
Garnish
\$40

Short Rib

Seared and Braised for 6 hours, served with Natural
Pan Reduction.
\$38

Veal Osso Bucco

Braised Veal Cutlets served with Veal Demi
\$38

Seabass

Herb Encrusted and Seared in Butter,
Tomato Fume Blanc
Market

Seared Salmon

with a Lemon Caper Beurre Blanc Sauce
\$30

Filet and Lobster

4oz Beef Tenderloin topped with a Green
Peppercorn Cabernet Demi Glace and
a 6oz Lobster Tail with a Lemon Parsley Butter Sauce
MARKET

Blackened Ribeye

10oz House Rub, Cast Iron Blackened Served with
Chimichurri Sauce
\$40
(Max 75 People)

NY Strip Steak

10oz House Cut Steaks.
\$40
(Min 25 people, Max 100 People)

Beef Medallions Au Poivre

6 oz Seared and Roasted, Sliced, Demi
\$40

Braised Beef

Slowly Braised Beef, Fresh Mirepoix Vege-
tables, Natural Beef Reduction
\$33

Action Stations

Add \$125 for one attendant/item/100 guests

Add \$125 for one carver/item/100 guest

Stations available for 1.5 hours *Requires Attendant

Tex Mex Quesadilla Bar

Plain, Tomato, and Spinach Flour Tortillas

Customize it: guests can chose Ground Beef, smoked, Chicken Breast, Crumbled Chorizo, Shredded Cheddar and Jack Cheeses, Roasted Green Chili Strips, Red Pimentos, Grilled Onions, Spinach, Cilantro, Diced Tomatoes, Jalapenos and Mushrooms

Served with Roasted Tomato Salsa, Guacamole, and Sour Cream

15/Guest

Build your own nachos

Fried Tortilla Chips, House Ground Beef, Chili Con Queso, and a Fresh Display of Toppings: Pico, Guacamole, Shredded Cheese, and Sour Cream

14/Guest

Build your own mini tacos

Choice of Flour our Corn Tortilla, House Ground Beef, Assorted Toppings: Pico, Guacamole, Shredded Cheese, and Sour Cream

14/Guest

Italian Pasta Action Station

Bow Tie Pasta, Penne, and Tomato Cheese Ravioli Fresh Tomato Basil and Alfredo Sauces Garlic Toast

11/Guest

Salad Station

Build your own and Select from, Spinach Strawberry, Cobb, Caesar, Couscous, Watermelon and Feta Cheese

12/Guest

Ground Beef Sliders Station

Hand Formed Ground Beef

Sauteed and Flambeed with Brandy, served with Whole Grain Dijon Mustard, Boursin Horseradish Spread, Chipotle Mayonnaise, and Sliced Dill Pickles

15/Guest

Mashed Potato Martini Bar

Whipped Yukon Gold Mashed Potatoes

Customize it: guests chose Charbroiled Rosemary Chicken Breast, Ground Beef, Crumbled Bacon, Chives, Crumbled Goat Cheese, Oven-dried Tomatoes, Caramelized Diced Onions, Pesto, Asparagus Tips, and Marinated Artichokes

Served in Martini Glasses

11/Guest

Stations are not intended to substitute buffets and are designed to be combined with other items.

Starches/Veggies

Sides (Starches)

Creamy garlic and parmesan whipped potato

Rosemary mashed potato

Honey glazed sweet potato mash

Cranberry and long grain wild rice

Thyme infused olive oil and roasted Yukon potato

Herb and lemon risotto

Rosemary parmesan risotto

Sides (Veggies)

Orange kissed broccolini

Blanched asparagus and baby heirloom tomato

Sautéed Brussel sprout, roasted peppers and apple smoked bacon

Haricot verts and toasted buttery sliced almonds

Jalapeno and onion creamed corn

Desserts

Dessert Bar Oreo Dream Bars

Apple Crisp Cinnamon Crumb Cake

Key Lime Pie

Flourless Chocolate Torte

Tiramisu

Want to upgrade?

Check out the following for \$3.50 more

New York Style Cheesecake

Cheesecake Original Pomegranate

Cheesecake Brownie Caramel

Cheesecake Blueberry Cobbler White Chocolate

Buffet Dinner

25 guest minimum | buffets are available for 1.5 hours

Mama Mia

Herb-Marinated Chicken Breast
in a Basil Cream Sauce
Oven-Roasted Italian Sausage
with Bell Peppers and Onions
Italian Herb Seasonal Mixed Vegetables
Penne Pasta
Garlic Bread
Garden Salad
Dessert
Signature Iced Tea
\$30

Italian Trio

- Shrimp Alfredo over Cheese Stuffed Tortellini
- 4 Cheese Meat and Italian Sausage Lasagna
- Pesto Chicken Breast over Cheesy Risotto
Sides
Oregano Buttered Seasonal Vegetables
Italian Style Potatoes
Focaccia Bread and Torn French Loafs with Herbed Oil
\$34

Vegan / Vegetarian Options (Limit One Option per Meal)

- Quinoa stuffed Portabella Mushrooms with spicy
tomato sauce and balsamic glaze
- Roasted Veggie Flatbread Pizza
- Spinach Risotto with Fresh Grilled Vegetables
- Avacado Caprese Salad with Balsamic drizzle
\$24

Buffet Dinner

25 guest minimum | buffets are available for 1.5 hours

Tex-Mex Fajita Buffet

Chipotle Chicken Tortilla Soup
Pico de Gallo, Sour Cream, Guacamole,
Shredded Cheese
Tortilla Chips & Salsa
Steak and Chicken Fajitas
with Grilled Onions, Red and Green Bell Peppers,
Cilantro, Garlic, and Fajita Seasonings
Spanish Rice and Burracho beans
Flour Tortillas
Churros / Sopapillas
Signature Iced Tea
\$31
add Shrimp for \$3/person

Street Tacos

(House marinated proteins)
-Brisket
-Carne asada
-Shredded Chicken

Build your own Quesadilla Station

(selection of toppings for building on cheese quesadillas pre-made)

-Brisket
-Carne asada
-Shredded Chicken

Accompaniment's

-Warm flour tortillas
-Cilantro
-Diced tomato's
-chopped onion
-Limes
-Salsa
Grilled Jalapenos
-Queso
-Sour Cream
-Chips

Desserts Station

(served with a variety of enhancements)

-Sopapillas
-Churros

\$32

Bar Service Options

Hosted Bar and Cash Bar

Beverage	Hosted Bar	Cash Bar
Call Brand Cocktail	\$7/drink	\$8/drink
Premium Brand Cocktail	\$8/drink	\$9/drink
Imported/Craft Beer	\$7/bottle	\$8/bottle
Domestic Beer	\$6/bottle	\$7/bottle
House Wine	\$7/glass	\$8/glass
Soda & Bottled Water	\$3/drink	\$3/drink
Freshly Brewed Gourmet Coffee	\$55/gallon	NA
Tea (Hot or Iced) or Punch	\$45/gallon	NA

Pre-Paid Drink Tickets

May be redeemed for a Mixed Drink, Glass of Wine, Domestic Beer or Premium Beer

Call Bar	\$7/ticket
Premium Bar	\$8/ticket

Wine and Champagne

Bottle of Red Wine	\$25 and up/bottle
Bottle of White Wine	\$25 and up/bottle
Bottle of Champagne	\$35 and up/bottle

Hosted Bar Packages

Amount of Time	Beer & Wine	Open Call Bar	Premium Cocktail Bar
Two Hours	\$26 and up/person	\$30 and up/person	\$34 and up/person
Three Hours	\$36 and up/person	\$43 and up/person	\$48 and up/person
Four Hours	\$44 and up/person	\$50 and up/person	\$60 and up/person

Premium Brands

Grey Goose Vodka,
Crowne Royal Reserved,
Crowne Royal, Bombay
Sapphire, Patron Silver,
Patron Añejo, Hennessy
Cognac, Chivas Regal,
Grand Marnier, Myers
Rum, Makers Mark,
Baileys

Call Brands

Absolut Vodka,
Tanqueray Gin, Jack
Daniels, 10 Cane Rum,
1800 Tequila, Kahlua,
Johnny Walker Red,
Johnny Walker Black,
Bacardi Silver

Beers

(included in all
categories)
Bud Light, Miller Lite,
Coors Light, Shiner Bock,
Corona, Heineken

House Wines

(included in all
categories)
La Terre Chardonnay,
Cabernet, and Merlot;
Beringer White Zinfandel;
Ecco Domani Pinot Grigio

Bartender Fee: \$125 per 100 guests or per Bar, whichever is greater.

Alternative brands and applicable pricing are available upon request.



Audiovisual Services Price Sheet

MAGNOLIA EVENT PACKAGE

\$1,400*

- 2 Large Projector Screens
- 2 7000 Lumen Laser Projectors
- 2 Wireless Mics (Handheld or Lapel)
- Audio Mixer
- House Audio Connection
- Power, Audio, and Video Cabling

MAGNOLIA MEETING PACKAGE

\$850*

- 1 Large Projector Screen
- 1 7000 Lumen Laser Projector
- Wireless Mics (Handheld or Lapel)
- Audio Mixer
- House Audio Connection
- Power, Audio, and Video Cabling

ROSEWOOD PACKAGE

\$175*

- 1 Tripod Projector Screen
- 1 2500 Lumen Laser Projectors
- Computer Audio Connection
- Power, Audio, and Video Cabling

BASIC MEETING PACKAGE

\$125*

- 1 Tripod Projector Screen
- 1 2500 Lumen Laser Projectors
- Power, and Video Cabling

*Labor not included

A LA CARTE

Wireless Mic (Handheld or Lapel)	\$50 each
Audio Mixer (6-8 Channel)	\$30 each
Mic Stand	\$10 each
Powered Speaker	\$60 each
Computer Audio Speakers	\$20 each
60" Flatscreen TV on Stand	\$300 each
Tripod Projector Screen	\$40 each
Laptop Computer Rental	\$50 each
Presentation Remote	\$10 each
LED Uplight	\$35 each
Stage Lighting Package	\$300
Podium Lighting Package	\$200

LABOR RATES

Setup/Tear Down Labor	\$25/hour
Overtime/Weekend Labor	\$35/hour
Technician Labor	\$40/hour
Overtime/Weekend Tech	\$50/hour

4-hour minimum for all labor
8-hour minimum for holidays

Business Hours
8am-5pm Monday-Friday

All rentals are daily and subject to labor and applicable taxes. Pricing is subject to change at anytime and is exclusive to the Texoma Event Center

Other equipment and options available upon request. Contact us for additional information.