



# Banquet Menu



## **WELCOME TO HILTON GARDEN INN**

Esteemed Guests,

Whether it be a celebration, shindig, brainstorming session, or meeting of any size, Hilton Garden Inn Burbank Downtown is here to bring your visions to life. Bringing together an innovative team with their ears to the ground for what is new in Food and Beverage and a little of our own Movie Magic, we are here to make your next event a star.

Hilton Garden Inn Downtown Burbank

401 S San Fernando Blvd

Burbank, CA 91502

818-509-7964

[burbankdowntown.hgi.com](http://burbankdowntown.hgi.com)



# BREAKFAST

## Plated Breakfast

### **The All American | \$32 per person**

Fresh Scrambled Eggs, Rosemary Breakfast Potatoes, Bacon and Sausage (Turkey Bacon available) White and Wheat Toast with appropriate condiments, Sliced Fresh Fruit and Berries, Chilled Orange juice, Freshly Brewed Coffee, and Selection of Herbal Teas.

### **Continental Breakfast Buffet | \$28 per person**

Assorted Breakfast Pastries, Sliced Fresh Fruit and Berries, Chilled Orange juice, Freshly Brewed Coffee, and Selection of Herbal Teas.

## Breakfast Buffets

*(Minimum of 20 People)*

Breakfast Buffet includes assorted Breakfast Breads, Sliced Fresh Fruit and Berries, Chilled Orange juice, Freshly Brewed Coffee and a Selection of Herbal Teas.

### **The All-American Buffet | \$38 per person**

Fresh Scrambled Eggs, Apple Smoked Bacon and Sausage Links, Rosemary Breakfast Potatoes.

### **European Breakfast Buffet | \$38 per person**

Creamy French Scrambled Eggs, Hash Browns, Sausage Links, Greek Yogurt with House-Made Granola, Fresh-Baked Croissants.

### **Tex-Mex Breakfast Buffet | \$38 per person**

Fresh Scrambled Eggs with Tomatoes and Onions, Roasted Potatoes with Bell Peppers and Red Onions, Beef Chorizo and Flour Tortillas.

## Breakfast Enhancements

Assorted Mini Muffins or Danish | **\$22 per dozen**

Seasonal Sliced Fruit and Berries | **\$38 for tray for 10 people**

Assorted Fruit Yogurts with Berries and House Made Granola | **\$42 per dozen**

Assorted Bagels and Cream Cheese | **\$32 per dozen**

Egg, Ham, and Cheese Croissants | **\$42 per dozen**

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## **Breaks Anytime**

### **All Day Beverage | \$38 per person**

All Day Consumption of Freshly Brewed Coffee, Decaffeinated Coffee, Assorted Herbal Hot Tea, Bottled Juices, Assorted Sodas, and Water Bottles.

### **European | \$25 per person**

Freshly Baked Croissants, Assorted Pastries, Freshly Brewed Coffee, Decaffeinated Coffee, Assorted Herbal Hot Tea.

### **Sweet Shoppe | \$32 per person**

Assorted Candies, Freshly Baked Cookies and Brownies, Freshly Brewed Coffee, Decaffeinated Coffee, and Assorted Herbal Hot Tea.

### **Energizer | \$32 per person**

Regular and Sugar-Free Energy Drinks, Assorted Bottles of Fruit Juices, Assorted Sodas and Water Bottles, Trail Mix, Power Bars, and Whole Fruit.

### **Kid Again | \$18 per person**

Freshly Baked Chocolate Brownies and Cookies (Sugar, Chocolate Chip, and Oatmeal Raisin) served with Assorted Milk Bottles.

### **Grab and Go | \$18 per person**

Assorted Bagged Snacks, Bottles of Fruit Juices, Assorted Sodas and Water Bottles, and Whole Fruit.

### **Yogurt Crazy | \$18 per person**

Assorted Flavored Yogurts, House Made Granola, Sliced Fresh Fruit and Berries.

### **Hummus Lover | \$22 per person**

House Made Roasted Pepper Hummus, Pita Chips, and Assorted Vegetables Crudit .

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## Lunch Menu

### Box Lunch | \$32 per person

*(Minimum of 10 People: Choice of Two Options)*

Assorted Wraps, Sandwiches, and Salads, Served with Potatoes Chips, Fresh Whole Fruit, Freshly Baked Cookies, and Choice of Soda or Bottled Water.

### Club Sandwich

Turkey, Ham, Bacon, Fresh Lettuce, and Tomato on Sourdough Bread.

### BLT Sandwich

Bacon, Lettuce, and Tomato on Sourdough Bread.

### Turkey Breast Sandwich

Fresh Sliced Turkey Breast, Lettuce, Tomato, and Havarti Cheese on a Croissant.

### Chicken Salad Wrap

Traditional Chicken Salad, Lettuce, and Tomato on a Sundried Tomato Flour Tortilla.

### California Classic Wrap

Hummus, Avocado, Tomato, Cucumber, Roasted Bell Peppers, and Havarti Cheese on Spinach Flour Tortilla.

### Chicken Caesar Salad

Boneless Chicken Breast, Romaine Lettuce, Garlic Croutons, and Parmesan Cheese.

### Baked Goat Cheese Salad

Baby Spring Mix, Sliced Apples, Caramelized Pecans, Goat Cheese, and Poppy Seed Dressing.

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## Lunch Buffet

*Minimum of 20 People*

All Buffets are accompanied with Freshly Brewed Iced Tea, Coffee, and a Selection of Hot Teas.

### **Deli | \$36 per person**

Mixed Green Salad, Homemade Potato Chips, Choice of Pasta Salad or Potato Salad, Assorted Cured Meats and Cheeses, Sliced Breads, Condiments and Dressings, and Assorted Freshly Baked Cookies.

### **California | \$40 per person**

Mixed Greens Salad, Homemade Potato Chips, Tri-Tip Sandwich, Fresh Vegetable Wrap, Chicken Caesar Wrap, and Freshly Baked Brownies.

### **Taste of Italy | \$35 per person**

Caesar Salad, Spaghetti Pasta, Marinara and Alfredo Sauce, Choice of Parmesan Crusted Chicken Breast or Italian Meatballs, Focaccia Bread, and Lemon Tarts.

### **Cantina | \$38 per person**

Mixed Greens Salad with Cilantro Lime Dressing, Marinated Chicken Fajitas, with Flour and Corn Tortillas, Traditional Fajita Toppings, Cheese Enchiladas, Ranchero Beans, Spanish Rice, and Cinnamon Sugar Churros.

*(Add Beef Fajitas for an additional \$4.00 per person)*

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## Plated Luncheons

Choice of Two Options | **\$32 per person**

Sandwiches Served with a Choice of Potato Salad or Homemade Kettle Chips, and freshly Baked Cookies. Includes Iced Tea, Assorted Sodas, and Bottled Water.

### Club Sandwich

Turkey, Ham, Bacon, Fresh Lettuce, and Tomato on Sourdough Bread.

### BLT Sandwich

Bacon, Lettuce, and Tomato on Sourdough Bread.

### Turkey Breast Sandwich

Fresh Sliced Turkey Breast, Lettuce, Tomato, and Havarti Cheese on a Croissant.

### Chicken Salad Wrap

Traditional Chicken Salad, Lettuce, and Tomato on a Sundried Tomato Flour Tortilla.

### California Classic Wrap

Hummus, Avocado, Tomato, Cucumber, Roasted Bell Peppers, and Havarti Cheese on a Spinach Flour Tortilla.

### Chicken Caesar Salad

Boneless Chicken Breast, Romaine Lettuce, Garlic Croutons, and Parmesan Cheese.

### Baked Goat Cheese Salad

Baby Spring Mix, Sliced Apples, Caramelized Pecans, Goat Cheese, and Poppy Seed Dressing.

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## Plated Lunch Entrée Selections

All Lunch Entrées are accompanied with a Chef's Choice Dessert, Rolls and Butter, Freshly Brewed Iced Tea, Coffee and Herbal Hot Tea.

### **Roasted Chicken Breast Stuffed with Spinach and Feta Cheese | \$34 per person**

Served with a Sweet Sundried Tomato Glaze.

### **Creole Pecan Crusted Chicken Paillard | \$32 per person**

Served with a Cajun Butter Sauce.

### **Chardonnay Roasted Tilapia | \$30 per person**

Served with Wilted Spinach and Cherry tomatoes.

### **Herb Crusted Grilled Salmon | \$38 per person**

Served with a Lime Ancho Chile Glaze.

### **Cabernet Glazed Tenderloin | \$34 per person**

Served with Fresh Seasonal Vegetables and Mashed Potatoes.

### **Creole Spice Cauliflower Steak | \$32 per person**

Served with a Carrot Puree and Garnished with a Red Beet Emulsion.

### **Pasta Primavera | \$28 per person**

Linguini Pasta with Cherry Tomatoes, Garlic, Fresh Basil, and Olive Oil.

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# DINNER

## Dinner Buffet

*Minimum of 20 People*

All Buffets are accompanied with Freshly Brewed Iced Tea, Coffee, and a Selection of Hot Teas.

### **California | \$45 per person**

Mixed Green Salad, Tomato Bisque, Homemade Potato Chips, Tri-Tip Sandwich, Fresh Vegetable Wrap, Chicken Caesar Wrap, and Fresh Baked Brownies.

### **Taste of Italy | \$48 per person**

Caesar Salad, Spaghetti Pasta, Marinara and Alfredo Sauce, Cheese Ravioli, Parmesan Crusted Chicken Breast, Italian Meatballs, Focaccia Bread, and Lemon Tarts.

### **Cantina | \$45 per person**

Mixed Greens Salad with Cilantro Lime Dressing, Marinated Chicken and Beef Fajitas, Flour and Corn Tortillas, Traditional Fajita Toppings, Cheese Enchiladas, Ranchero Beans, Spanish Rice, and Cinnamon Sugar Churros.

### **Island Getaway | \$48 per person**

Teriyaki Beef Kabobs, Hawaiian-Style Chicken Breast, Macaroni Salad, White Rice, Hawaiian Rolls, and Tropical Fruit Plate.

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## Plated Dinner Entrée Selections

All Dinner Entrées are accompanied with a House Salad, Chef's Choice Dessert, Rolls and Butter, Freshly Brewed Iced Tea, Coffee, and Herbal Hot Tea.

### **Roasted Chicken Breast Stuffed with Spinach and Feta Cheese | \$38 per person**

Served with a Sweet Sundried Tomato Glaze.

### **Creole Pecan Crusted Chicken Paillard | \$36 per person**

Served with a Cajun Butter Sauce.

### **Chardonnay Roasted Tilapia | \$34 per person**

Served with Wilted Spinach and Cherry tomatoes.

### **Herb Crusted Grilled Salmon | \$42 per person**

Served with a Lime Ancho Chile Glaze.

### **Cabernet Glazed Tenderloin | \$38 per person**

Served with Fresh Seasonal Vegetables and Mashed Potatoes.

### **Creole Spice Cauliflower Steak | \$36 per person**

Served with a Carrot Puree and Garnished with Red Beet Emulsion.

### **Pasta Primavera | \$28 per person**

Linguini Pasta with Cherry Tomatoes, Garlic, Fresh Basil, and Olive Oil.

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# RECEPTIONS

## Reception Packages

**Tier One | \$28 per person**

***One Hour Consumption of:***

Premium Beer, Wine, and Soft Drinks.

**Tier Two | \$34 per person**

***One Hour Consumption of:***

Premium Well Brand Liquors, Beer, Wine, and Soft Drinks

**Tier Three | \$42 per person**

***One Hour Consumption of:***

Top Shelf Brand Liquors, Beer, Wine, and Soft Drinks

*\*An Additional Bartender Charge of \$150.00 Will Apply*

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FROM THE KITCHEN

## Hot Hors D'Oeuvres

Vegetarian Spring Rolls with Sweet Chili Sauce | **\$12 per person**

Chicken Quesadilla with Roasted Tomato Salsa | **\$12 per person**

Coconut Shrimp with Orange Marmalade Sauce | **\$22 per person**

Pan Seared Pork or Chicken Dumplings with Soy Sauce | **\$14 per person**

Spanakopita | **\$12 per person**

Spicy Chicken Flautas with Guacamole | **\$12 per person**

Chicken Satay with Peanut Sauce | **\$12 per person**

Chicken Wings (Cayenne Pepper, BBQ, or Sweet Chili) | **\$14 per person**

BBQ Meatballs | **\$14 per person**

Fried Chicken Sliders | **\$12 per person**

Beef Sliders | **\$14 per person**

## Cold Hors D'Oeuvres

House Made Roasted Pepper Hummus, Pita Chips, and Assorted Vegetables | **\$18 per person**

Classic Assorted Cheese Selection, Honeycomb, Quince Paste, Cherry Fruit Preserves, and Crostini | **\$28 per person**

Assorted Vegetable Crudit  | **\$18 per person**

Baby Mozzarella, Cherry Tomato, and Olive Skewer | **\$16 per person**

Shrimp Cocktail | **\$22 per person**

Tortilla Chips with Salsa and Guacamole | **\$16 per person**

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## A La Carte Menu

Fresh Baked Cookies | **\$26 per dozen**

*A Choice of Chocolate Chip, Sugar, or Oatmeal Raisin.*

Double Chocolate Brownies | **\$28 per dozen**

Assorted Granola Bars | **\$24 per dozen**

Assorted Power Bars | **\$34 per dozen**

Seasonal Whole Fresh Fruit | **\$2 per piece**

Seasonal Sliced Fruit & Berries | **\$7 per person**

Tortilla Chips & Salsa | **\$34 for 10 people**

Tortilla Chips & Poblano Chili Con Queso | **\$45 for 10 people**

Grilled Pita with Spinach and Artichoke Dip | **\$48 for 10 people**

Vegetable Crudit  with Roasted Pepper Hummus | **\$52 for 10 people**

## A La Carte Beverages

Freshly Brewed Coffee (*Regular or Decaf*) | **\$50 per gallon**

Assorted Herbal Teas | **\$45 per gallon**

Freshly Brewed Iced Tea | **\$45 per gallon**

Lemonade | **\$45 per gallon**

Assorted Bottles of Chilled Juices | **\$5 each**

Assorted Soft Drinks | **\$4 each**

Bottled Water | **\$4 each**

Energy Drinks | **\$6 each**

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# BAR PACKAGES

## Banquet Beverage Service

### HOST BARS

Fully stocked bar. For a description of Well, Premium, and Top Shelf, please refer to the Banquet Beverage Service Description on the following page for specific brands. The host will be charged for the actual number of individual drinks consumed. A fee of \$175 per bartender will be applied.

	Well	Premium	Top Shelf
<b>Mixed Drinks</b>	\$10	\$15	\$22
<b>Domestic Beer</b>	\$8	\$10	-
<b>Imported Beer</b>	\$9	\$12	-
<b>Wine</b>	\$10	\$15	\$18
<b>Cordials</b>	\$8	\$12	\$18
<b>Cognacs/Brandy</b>	\$12	\$15	\$22
<b>Scotch</b>	\$12	\$15	\$22
<b>Bottled Waters</b>	\$6	-	-
<b>Soft Drinks</b>	\$4	-	-

### Cash Bar

	Well	Premium	Top Shelf
<b>Mixed Drinks</b>	\$10	\$15	\$22
<b>Domestic Beer</b>	\$8	\$10	-
<b>Imported Beer</b>	\$9	\$12	-
<b>Wine</b>	\$10	\$15	\$18
<b>Cordials</b>	\$8	\$12	\$18
<b>Cognacs/Brandy</b>	\$12	\$15	\$22
<b>Scotch</b>	\$12	\$15	\$22
<b>Bottled Waters</b>	\$6	-	-
<b>Soft Drinks</b>	\$4	-	-

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## Banquet Beverage Service Selection

*Pricing is Per Hour. Two (2) Hours Minimum.*

### Spirits

	Well	Premium	Top Shelf
<b>Vodka</b>	Pinnacle	Absolut	Grey Goose
<b>Gin</b>	Beefeater	Tanqueray	Bombay Sapphire
<b>Rum</b>	Meyer's	Bacardi	Captain Morgan
<b>Bourbon</b>	Jim Beam	Maker's Mark	Knob Creek
<b>Scotch</b>	Grant's	Johnnie Walker Black	Glenlivet 12 Year
<b>Whiskey</b>	Seagram's 7	Jack Daniels	Jameson
<b>Tequila</b>	Jose Cuervo Gold	Hornitos	Patron Silver
<b>Brandy / Cognac</b>	Korbel Brandy	Christian Brothers	Hennessy VSOP

**Cordials** | Amaretto, Bailey's, Grand Marnier, Kahlua (*Offered with All Bars*)

### Brews

Domestic	Import Beer	Craft Beer
Budweiser	Amstel Light	Shiner Block
Bud Light	Corona Extra	Samuel Adams
Coors	Dos Equis	Sierra Nevada
Miller Lite	Heineken	Local Brews
Michelob Ultra	Stella Artois	

### Wines

**Individual Drinks Consumed** (*Minimum 20 People*)

	Well	Premium	Top Shelf
<b>One Hour</b>	\$18 per person	\$22 per person	\$26 per person
<b>Two Hours</b>	\$28 per person	\$32 per person	\$36 per person
<b>Three Hours</b>	\$36 per person	\$40 per person	\$44 per person
<b>Four Hours</b>	\$40 per person	\$45 per person	\$50 per person

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# AUDIO VISUAL

## Audio Visual Rental Pricing

### **Meeting Room Projector Package | \$375 per day**

Interactive LCD Display Projector, Screen, and AV Cables/Car.

### **Projection Support Package | \$200 per day**

Screen and AV Cables/Car.

### **Microphone Package | \$200 per day**

Wired or Wireless Microphone, Mixer, and Meeting Room House Sound.

### **Additional Microphone | \$75**

### **Flip Chart Package | \$65**

Adhesive Flip Chart, Markers, and Easel.

## Popular Components

### **Meet-Up TV with Camera (Online Meeting) | \$300 per day**

### **White Board and Markers | \$100 per day**

### **Fast Fold Screen | \$75 per day**

### **Polycom Speakerphone | \$150 per day**

### **Easel | \$30 per day**

### **Laser Pointer | \$30 per day**

### **Clicker | \$30 per day**

### **House Sound Patch | \$75 per day**

### **Extension Cord | \$30 per day**

### **Power Strip | \$30 per day**

### **Computer Adapter | \$30 per day**

### **Connection Cables (HDMI, VGA, USB, etc.) | \$25 per day**

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