



5971 FINANCIAL PLAZA |
SHREVEPORT, LOUISIANA 318-
686-0148

Wedding Menu





WELCOME TO THE GARDEN

Dear Guest,

We are thrilled to embark on this journey with you as you plan your dream wedding. At Hilton Garden Inn, we understand the significance of this special day and are dedicated to ensuring that every moment is nothing short of extraordinary.

Our team is here to assist you every step of the way, from organizing your wedding reception and rehearsal dinner to arranging a beautiful bridal luncheon. With our expertise and attention to detail, we aim to transform your vision into reality, creating cherished memories that will last a lifetime.

Please take some time to review our comprehensive wedding menu, where you'll discover a range of options tailored to meet your preferences and desires. Our staff professionals are well-equipped to address any questions or concerns you may have, so please don't hesitate to reach out to me directly.

Thank you for entrusting us with such an important occasion. We look forward to making your wedding day everything you've ever dreamed of and more.

Warm regards,

Joe Dunn

General Manager

Hilton Garden Inn Shreveport

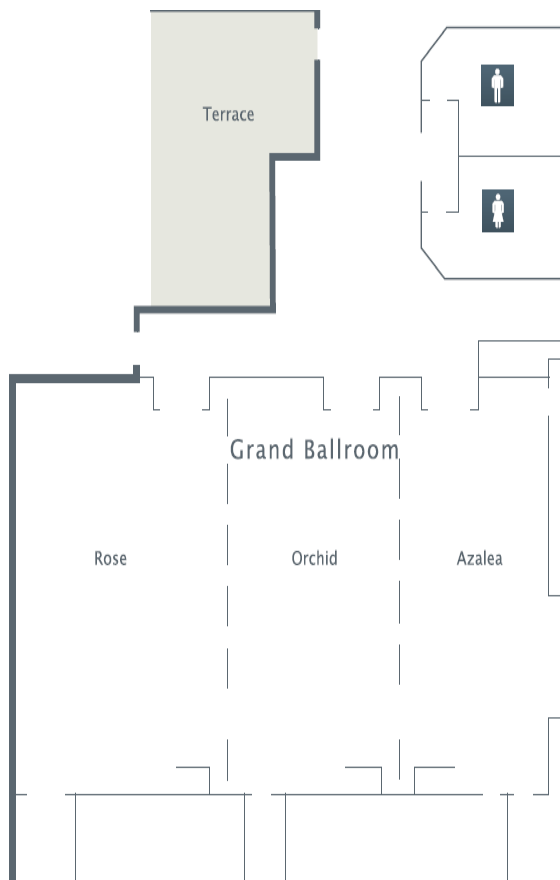
5971 Financial Plaza Shreveport, LA 71129 | 318-686-0148

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Our Event Space

The Hilton Garden Inn in Shreveport is conveniently located right off interstate I20. Our flexible full-service event space can host up to 200 guests and features a modern design, high-quality audio-visual services, professional catering and a sophisticated atmosphere.



Facilities and Services

- Over 2,500 sq. ft. of flexible event space for up to 200 guests
- Complimentary wireless Internet access throughout hotel and conference center
- View the current number of reserved rooms, make group reservations, plus view, download and print a guest reservations list.
- Full-service Garden Grille & Bar
- Indoor pool
- Free Shuttle Services, and Free Parking

Meeting Space Specs

| Meeting Room | Square/ Feet | Dimensions | Banquet | Reception | Classroom | Theater | Hollow Square | Conference | U-Shape |
|------------------|-------------------------------|------------|---------|-----------|-----------|---------|------------------|------------|---------|
| Ballroom | 3,212 | 70 x 44 | 200 | 200 | 150 | 180 | 100 | 100 | 100 |
| Meeting Room 1 | 924 | 21 x 44 | 45 | 45 | 35 | 45 | 30 | 30 | 25 |
| Meeting Room 2 | 1,012 | 23 x 44 | 65 | 65 | 50 | 55 | 40 | 40 | 35 |
| Meeting Room 3 | 1,276 | 29 x 44 | 90 | 90 | 65 | 80 | 50 | 50 | 45 |
| Meeting Room 1&2 | 1,936 | 44 x 44 | 110 | 110 | 85 | 100 | 70 | 70 | 60 |
| Meeting Room 2&3 | 2,286 | 52 x 44 | 155 | 155 | 115 | 115 | 90 | 90 | 80 |
| Boardroom | Permanently set for 10 guests | | | | | | | | |

Prices are subject to 24% service charge plus applicable sales tax. Prices are subject to change due to market fluctuations caused by COVID-19. Final menu prices will be guaranteed 7 days prior to event. Consuming raw or undercooked meats, poultry, seafood or eggs increase your risk of food borne illness.



Audio/Visual Equipment

| | |
|-----------------------------------|----------|
| 40" COLOR TV & DVD PLAYER..... | \$105.00 |
| PROJECTOR..... | \$125.00 |
| PROJECTOR SCREEN..... | \$90.00 |
| HANDHELD WIRED MICROPHONE | \$90.00 |
| HANDHELD WIRELESS MICROPHONE..... | \$90.00 |
| 8' X 8' TRIPOD SCREEN | \$75.00 |
| AV EQUIPMENT WITH SPEAKERS..... | \$175.00 |

Complimentary

WIRELESS INTERNET ACCESS
TOLL FREE CALLS

Meeting Accessories & Supplies

| | |
|---------------------------------------|----------|
| FLIPCHART WITH PAD & MARKERS..... | \$40.00 |
| POSTER EASEL (A-FRAME)..... | \$50.00 |
| AC EXTENSION CORD OR POWERSTRIP | \$20.00 |
| POLYCOM SPEAKER PHONE | \$75.00 |
| PODIUM..... | \$75.00 |
| DANCE FLOOR'..... | \$200.00 |

Procedures, Labor, Delivery

AUDIO VISUAL SET-UP
PACKAGE (30 MINUTES)ASK FOR QUOTE
A technician will assist with the set-up, power, testing,
and tape down of your presentation; for use with client
equipment, includes AC power cords and strips.
*Based on availability.

DELIVERY
To ensure proper receipt of your packages, please
address them in care of your hotel representative and
note your name, group name and event date. The Hotel
can provide limited assistance in placing pick-up orders
for packages. We ask that you prepare packages to
include company account information and that you
schedule and authorize pick-up.



Beverages

All break items are priced per quantity listed.

| | |
|--|--|
| REGULAR OR DECAFFEINATED COFFEE | \$28.00 per gallon |
| ICED TEA, FRUIT PUNCH OR LEMONADE..... | \$27.00 per gallon or \$7.00 per pitcher |
| ASSORTED BOTTLE JUICE | \$3.00 per bottle |
| SKIM, WHOLE OR CHOCOLATE MILK | \$3.00 per carton |
| SOFT DRINKS | \$4.00 per consumption |
| BOTTLED WATER..... | \$4.00 per consumption |
| HOT CHOCOLATE..... | \$4.00 per serving |
| HOT TEA | \$3.00 per serving |
| JUICE | \$32.00 per gallon or \$9.00 per pitcher |
| Orange, Cranberry, and Apple | |

Breakfast Items

All breakfast items are priced per dozen unless otherwise noted.

| | |
|----------------------------------|-------------------|
| ASSORTED FRUIT YOGURT | \$3.50 each |
| DANISH | \$26.00 |
| CINNAMON ROLLS | \$26.00 |
| DONUTS | \$26.00 |
| ASSORTED FRESH MUFFINS | \$26.00 |
| BAGELS WITH CREAM CHEESE | \$26.00 |
| FRESH SLICED FRUIT DISPLAY | \$4.00 per person |



Snacks

Priced per guest unless otherwise noted.

| | |
|-------------------------------|-------------------|
| MIXED NUTS | \$3.50 |
| RICE KRISPIE TREAT | \$3.50 |
| ASSORTED POTATO CHIPS | \$3.50 |
| GARDETTO'S SNACK MIX | \$4.00 |
| FRUIT 'N NUTS TRAIL MIX | \$3.50 |
| FRESH COOKIES | \$27.00 per dozen |
| BROWNIES | \$27.00 per dozen |
| WHOLE FRESH FRUIT | \$2.50 each |
| GRANOLA & FRUIT BARS | \$3.50 each |
| ICE CREAM BARS | \$3.50 each |
| ASSORTED CANDY BARS..... | \$3.50 each |



Plated Brunch

Priced per guest. Serving fee is additional for all plated meals.

EGGS BENEDICT\$17.95

Lightly poached eggs served on Canadian bacon and toasted English muffin covered in creamy Hollandaise, served with breakfast potatoes and fresh fruit. Available for groups of 25 or less.

STRAWBERRY CRÊPES.....\$17.95

Strawberry crêpe with a cream cheese filling served with bacon and fresh fruit. Available for groups 50 or less.

TEXAS FRENCH TOAST.....\$17.95

Hand dipped Texas toast, grilled golden brown, then lightly dusted with powdered sugar and served with hot buttery syrup, smoked sausage patties, and fresh fruit.

DON'T FORGET BEVERAGES!

See options on page 5.

Brunch Bars

All packages are based on 2 hours of beverage service. Additional hours of bar service available for \$3.00 per person per hour. \$75.00 bartender fee will be applied per bartender. Priced per guest.

BLOODY MARY BAR.....\$7.95

Served with lemon and lime wedges, celery ribs, sliced green peppers, cucumber spears, pickled okra, pickle spears, olives and hot sauce.

MIMOSA BAR\$7.95

Carafes of our house champagne and white zinfandel served with orange, pineapple, cranberry and grapefruit juices, sliced peaches, whole strawberries, raspberries and blackberries.



Brunch Buffets

All breakfast buffets include assorted juices, regular and decaffeinated coffee, lemonade and baskets of fresh assorted breakfast breads. 25 guest minimum required for buffets. Priced per guest.

START YOUR DAY \$23.95

Served with scrambled eggs and fresh sliced fruit

CHOOSE TWO

- Applewood Bacon
- Sausage
- Sliced Honey Ham
- Turkey Sausage

CHOOSE ONE

- Grits (adding cheese, bacon, chives, upon request)
- Potatoes

BOUNTIFUL BRUNCH \$30.95

Served with scrambled eggs, fresh seasonal fruit, vegetable medley, breakfast potatoes, and sweet roll.

CHOOSE TWO

- Applewood Bacon
- Sausage
- Sliced Honey Ham
- Turkey Sausage

CHOOSE ONE

- Flaky Country Biscuits & Gravy
- French Toast

CHOOSE ONE

- Caesar Salad
- House Salad
- Pasta Salad
- Fruit Salad

CHOOSE TWO

- Fried Chicken
- Chicken Piccata
- Chicken Tenders
- Shrimp and Grits
- Hickory Smoked Beef Brisket (additional \$5.00 per guest)

OMELET STATION OR WAFFLE BAR..... \$10.00

Made-to-order omelets or waffles served with a variety of toppings. Minimum of 30 guests.

Egg Beaters available upon request. Price additional to buffet.

*Attendant fee of \$18.00/hour.



Plated House Specialties

All dinners accompanied by two sides and a fresh baked roll and served with iced tea, fresh brewed regular and decaffeinated coffee. Serving fee is additional for all plated meals.

STEP ONE: CHOOSE YOUR SALAD

House Salad with Assorted Dressing | Caesar Salad

STEP TWO: CHOOSE YOUR SIDES

Korean BBQ Rice | Oven Roasted Potatoes | Vegetable Medley | Mac 'n' Cheese | Sweet Corn | Wild Rice | Redskin Mashed Potatoes | Rice Pilaf | Loaded Bake Potato

STEP THREE: CHOOSE YOUR ENTRÉE

Cajun Chicken Pasta \$26.95
With fettucine pasta noddle, alfredo sauce and parmesan cheese

Pasta Primavera \$26.95
Creamy Alfredo sauce with cherry tomato, zucchini, and squash.
Add chicken for an additional \$5.00 or blackened salmon for an additional \$6.50 per guest.

Vegan Pasta \$25.95
Portabella Mushroom Bow Tie Pasta with Tomato Sauce

Grilled Chicken Breast \$26.95
Served with Lemon Butter Sauce

Glazed Pork Loin \$28.95
Glazed with a chipotle BBQ sauce

Chicken Fried Steak \$26.95
Smothered with White Gravy

Beef Brisket \$30.95
Served with Au Jus

Blackened Seasoned Salmon \$30.95
Salmon filet seasoned with mild chili rub

Shrimp Creole \$26.95
Shrimp in a tomato sauce, celery, and creole seasoning on a bed of steamed rice.

DON'T FORGET DESSERT!

See dessert options on page 16!



Plated Combination Dinners

All plated entrées are served with choice of salad, choice of starch, fresh seasonal vegetables, and rolls with butter. Priced per person. Add soup du jour for only \$2.00 per person. Serving fee is additional for all plated meals.

STEP ONE: CHOOSE YOUR SALAD

House Salad with Assorted Dressing | Caesar Salad

STEP TWO: CHOOSE YOUR STARCH

Korean BBQ Rice | Oven Roasted Potatoes | Vegetable Medley | Mac 'n' Cheese | Sweet Corn | Wild Rice | Redskin Mashed Potatoes | Rice Pilaf | Loaded Bake Potato

STEP THREE: CHOOSE YOUR ENTRÉE

Shrimp and fish..... \$36.95

Fried catfish (4) served with tartar sauce and peel and eat shrimp (8)

Chicken and Salmon..... \$34.95

Grilled boneless chicken breast with a white wine rosemary marinade grilled salmon filet with garlic herb butter

Baby Back Ribs and Brisket..... \$40.95

Slow cooked (4) ribs with sweeten BBQ sauce and brisket served with au jus

Steak and Salmon*\$46.95

Sirloin au jus and grilled salmon filet with garlic herb butter

*All steaks prepared to medium.

Vegetarian Combo.....\$34.95

seasoned and roasted stuffed portabella mushroom paired with a napoleon stack.

DON'T FORGET DESSERT AND BEVERAGES!

See dessert options on page 16 and beverage options on page 5.



Dinner Buffets

All buffets are served with regular and decaffeinated coffee, iced tea, and lemonade. Priced per guest. Minimum guarantee of 25 guests. Ask for pricing for children's meals.

TASTE OF ITALY

1 ENTRÉES..... \$25.95

2 ENTRÉES..... \$28.95

3 ENTRÉES..... \$32.95

Caesar salad, fresh baked garlic bread sticks, and fresh seasonal vegetables.

CHOICE OF ENTRÉES: Chicken Parmesan | Lasagna (Traditional or meatless) | Chicken Picatta | Tri-colored Tortellini with Alfredo Sauce | Baked Cheese Ravioli with Marinara Sauce | Chicken Fettuccini Alfredo

DOWN HOME LUNCH BUFFET

1 ENTRÉES..... \$26.95

2 ENTRÉES..... \$28.95

Tossed salad with assorted dressings, creamy potato salad, sautéed green beans with pearl onions and bacon, and rolls. CHOICE OF ENTRÉES: Country Fried Chicken | Chicken Supreme | Roast Beef | Baked Cod | Pork Loin | Sliced Ham

WESTERN ROUNDUP..... \$27.95

BBQ chicken, pull pork fried chicken, corn, baked beans, potato salad, and sweet roll.

TACO TUESDAY..... \$26.95

Chicken Enchiladas with Cheese sauce on top, flour tortilla, crunchy taco shell, with ground meat, shredded cheddar cheese, shredded Lettuce, sour cream, dice tomatoes, Pico de Gallo, served with potato salad, Refried beans and Spanish rice. Served with sopapilla with powder sugar with honey.

THE COMPANY PICNIC..... \$26.95

Served with sweet roll, house salad, potato salad, bake beans,

Accompanied by an individual dessert selected by our Executive Chef.

(PICK TWO) Grilled Chicken Breasts | Hamburgers Sliders | Pork Sliders | Fried Chicken

PIZZA LUNCH BUFFET \$24.95

Includes 1-topping pizza, garlic bread sticks with marinara sauce, tossed salad with assorted dressings, and pitchers of soda. Add an additional topping for \$1.00 per person, per topping.



Dinner Buffets

Our dinner buffets include an assortment of hot, fresh rolls, butter, regular and decaffeinated coffee, iced tea and lemonade. Priced per person. Minimum of 30 guests.

Children ages 2-10 meal cost is \$15.00 per child.

ONE ENTRÉE BUFFET\$34.95

Selection of 2 salads • 2 sides • 1 entrée • Chef's selection of vegetable

TWO ENTRÉE BUFFET\$37.95

Selection of 2 salads • 2 sides • 2 entrées • Chef's selection of vegetable

THREE ENTRÉE BUFFET\$40.95

Selection of 2 salads • 2 sides • 3 entrées • Chef's selection of vegetable

SALADS (Choose Two)

- Caesar Salad tossed with Parmesan Cheese and topped with croutons
- House Salad topped with cheddar cheese and topped with tomatoes
- Fruit Salad
- Pasta Salad
- Potato Salad

SIDES (Choose Two)

- Corn on the Cob
- Baked Beans
- Redskin Mashed Potatoes
- Garlic Mashed Potatoes
- Sweet Corn
- Oven Roasted Potatoes
- Mac 'n' Cheese
- Wild Rice
- Rice Pilaf
- Vegetable Medley
- Green Beans Almandine

ENTRÉES (Choose Two or Three)

- Boneless Blackened Chicken
- Fried Chicken
- Catfish
- Seafood Jambalaya
- Crispy Cod Filets
- Red Beans and Rice with Sausage
- Pork Tenderloin with a Demi Glaze
- Cordon Bleu with Supreme Sauce
- Beef Brisket with Au jus (additional \$4.00 per guest)

DESSERTS (Choose One)

- Cake (Chocolate, Carrot, German)
- Lemon Merengue Pie
- Pecan Pie
- Peach Cobbler
- Key Lime Pie
- New York style cheesecake (additional \$3.00 per guest)

SEAFOOD BUFFET\$45.95

Tossed seasonal greens with your choice of dressings, peel and eat shrimp, seafood gumbo, crawfish etouffee, fried catfish, boneless blackened chicken, white rice, red beans and rice, vegetable medley, and fresh baked rolls. Accompanied by bread pudding with whiskey sauce, pecan pie, and cheesecake.



Carving Stations

Add the following hand-carved presentations to any of the dinner buffet options.

Carved entrées count as one entrée selection. A \$200 carving fee is in addition to the buffet pricing.

PRIME RIB Market Price

Slow-roasted to perfection, offered with a Bourbon demi-glaze and creamy horseradish

ROAST TURKEY \$5.00 per person

Whole roasted turkeys, carved and offered with a wild berry demi-glaze

PINEAPPLE & HONEY-GLAZED HAM \$5.00 per person

Cured honey ham favorite, offered with our very own pineapple salsa

Hospitality Packages

All hors d'oeuvres packages are priced per guest. Each package includes reception-style service for a period of 1.5 hours and displayed for 2 hours. Minimum of 50 guests.

Priced per guest.

MIX 'N MINGLE..... \$15.00

A delicious array of fried Mozzarella cheese, baked meatballs (BBQ & Italian), vegetable tray, and our turkey pinwheels stuffed with cream cheese and turkey with cheese.

THE ICE BREAKER..... \$20.00

butler-style, the following selections are included: meatballs, turkey pinwheels, Natchitoches Mini Meat Pie, Santa Fe Egg Roll with pineapple sauce, and mini kabobs.

MINGLE ALL THE WAY..... \$25.00

Presented at four stations throughout the room:

- Peel and eat shrimp, served with lemons and cocktail sauce
- Teriyaki beef or chicken kabobs and spring egg rolls
- Assorted cheese and fresh fruit
- Zesty buffalo wings, fried stuffed jalapeño poppers, celery, and creamy bleu cheese dressing.



Hot Hors d'oeuvres

Hors d'oeuvres based on 50 pieces per order.

| | |
|--|----------|
| MAC 'N' CHEESE BITES | \$150.00 |
| CHICKEN SANTA FE EGG ROLLS WITH PINEAPPLE SAUCE | \$175.00 |
| BUFFALO WINGS WITH CELERY AND BLUE CHEESE DRESSING | \$145.00 |
| ASSORTED MINI QUICHE (100 guests) | \$240.00 |
| MOZZARELLA STICKS..... | \$175.00 |
| FRIED CATFISH WITH TATER SAUCE (100 guests) | \$220.00 |
| CHICKEN STRIPS WITH HONEY MUSTARD | \$125.00 |
| NATCHITOCES MINI MEAT PIE (100 guests)..... | \$180.00 |
| BBQ PULL PORK SLIDERS | \$175.00 |
| CREOLE BOUDIN EGG ROLLS | \$150.00 |
| JALAPEÑO CHEDDAR BITES | \$150.00 |
| CRAWFISH MEAT PIE | \$150.00 |
| SMOKED SAUSAGE WRAPPED IN A PUFF PASTRY..... | \$175.00 |
| EGG ROLLS CHICKEN & VEGETABLE WITH SWEET CHILI..... | \$125.00 |
| ITALIAN OR BBQ MEATBALLS | \$170.00 |

Cold Hors d'oeuvres

Priced to serve 50 guests unless otherwise noted.

| | |
|---|--------------|
| TURKEY AND CHEESE PINWHEEL | \$135.00 |
| SANDWICH PLATTER | \$145.00 |
| With turkey, ham, roast beef, lettuce, tomato, and onion. | |
| JUMBO COCKTAIL SHRIMP (16-30 pieces) | Market Price |
| VEGETABLE TRAY WITH RANCH DIP | \$150.00 |
| CHOCOLATE DIPPED STRAWBERRIES..... | \$175.00 |
| SMALL HOUSE SALAD (50 guests) | \$145.00 |

Displays

Priced to serve 50 guests

FRESH FRUIT DISPLAY WITH YOGURT DIP..... \$200.00
Sliced fruit strawberries, blueberries, honey dew, pineapple, cantaloupe, raspberries, blackberries and served with a Greek yogurt

IMPORTED AND DOMESTIC CHEESE AND FRUIT TRAY..... \$250.00
Brie, gouda, pepper jack, cheddar, fontina served with array of berries and crackers.



Children's Plated Dinners

For children 12 and under. Includes a fruit cup and your choice of French fries or mashed potatoes.
Priced per child.

CHEESEBURGER.....\$16.00.

Served with French fries

MACARONI AND CHEESE.....\$13.00

Traditional pasta tossed in creamy cheese sauce.

CHICKEN FINGERS.....\$13.00

Served with honey mustard or barbecue sauce.

GRILLED CHEESE.....\$13.00

Made with warm American cheese.



Desserts

Priced per guest, per piece.

| | |
|--|--------|
| Cake (Chocolate, Carrot, German) | \$6.00 |
| Lemon Merengue pie..... | \$6.00 |
| Pecan Pie..... | \$5.00 |
| Peach Cobbler..... | \$5.00 |
| Chocolate mousse pie..... | \$6.00 |
| New York style cheesecake..... | \$7.00 |

Specialty Desserts

Priced per guest, per serving.

BUILD YOUR OWN SUNDAE\$10.95 per person
Vanilla, chocolate, and strawberry ice cream. Toppings include: Oreo® pieces, M&Ms,
chopped nuts, whipped cream, and maraschino cherries.

HOT SUMMER DAY\$14.95 per person
Ice cream sandwiches, cookies and cream sandwiches, fudge bar, chocolate vanilla ice cream
cone, and cookies and cream ice cream cone.

HOT CHOCOLATE\$6.95 per person
Hot chocolate, marshmallows, peppermints, chocolate morsels, butterscotch morsels, caramel syrup,
chocolate syrup, whip cream and sprinkle

