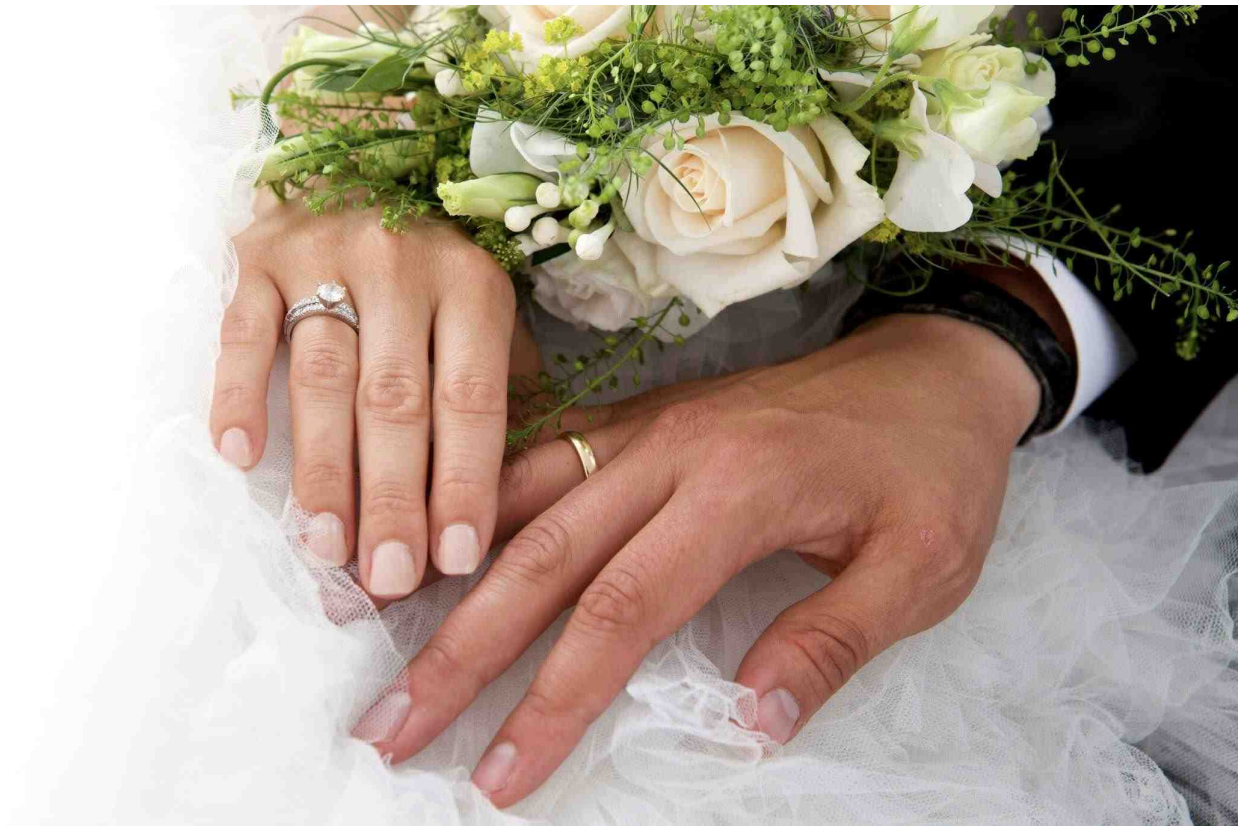




Hilton Garden Inn Ocean City

Wedding Menus

Hilton Garden Inn Ocean City
2800 Baltimore Avenue Ocean City MD, 21842 | 410-289-1100



CEREMONY

**\$7 per person (\$500 minimum)
(Inclusive of Service Charge & Taxes)**

The Ceremony Fee Includes the Following Services:

Choice between the Dunes Ballroom, Zippy Lewis Room, or the Zippy Lewis Deck – *Based on availability*

Ceremony Set Up

Ceremony Break Down

Hotel's Banquet Chairs

House Sound in the Ballroom Spaces

Handheld Microphone in the Ballroom Spaces



SIGNATURE AMENITIES

Menu Tasting for up to Six Guests, Three Months prior to the Wedding

White or Ivory Floor Length Linens, Napkins, and Votive Candles

Hotel's China, Silverware, and Glassware

Hotel Banquet Chairs

Wooden Parquet Dance Floor

Tables for Cake, Place Cards, Gifts, and Guest Book

Special Pricing for Children Ages 3-12

Complimentary Upgrade for the Bride and Groom the Night of the Wedding

Special Discounted Group Rate for Guestrooms during the Wedding Weekend

Catering Sales Manager Dedicated to Assist you in Planning Your Wedding (Couple to Hire Wedding Planner for Day Of)

Hilton Honors Points for Your Dream Honeymoon

BUFFET DINNER OPTIONS

The Oceanfront Reception | \$130 per person

RECEPTION DISPLAYS – Choice of Two

Antipasti Display (GF), Vegetable Crudit  Display (GF), Artisan Cheese Board Display, Seasonal Fruit Display (GF),
Breads and Dips Display

Warm Maryland Crab Dip, Spinach & Artichoke Dip (GF), Buffalo Chicken Dip (GF)

HORS D'OEUVRES - Choice of Three

Cold Selections

Mini Caprese Skewers (GF), Grilled Watermelon Bites (GF), Tuna Nachos, Creamy Crab Crostini's

Hot Selections

Raspberry Brie Bites (GF), Vegetable Spring Rolls, Figs in a Blanket with Goat Cheese, Bacon Wrapped Dates (GF),
Crispy Shrimp Wraps, Chicken & Lemongrass Pot Stickers, Teriyaki Meatballs (GF), Miniature Crab Cakes with Remoulade

SALAD SELECTION – Choice of One

House Salad (GF)

Field Greens, English Cucumber, Grape Tomatoes, Red Onion, Shaved Goat Cheese, and Pralines
Lemon Herb Vinaigrette

Caesar Salad

Chopped Romaine Hearts, Shaved Parmesan, and Croutons
House Made Caesar Dressing

ENTREE SELECTIONS – Choice of Two

Portobello Cap

Cauliflower Gratin, Balsamic Reduction, and Polenta

Grilled Breast of Chicken

Roasted Mushroom Jus, Polenta or Risotto, and Green Beans

Herb Roasted Cod

Tuscan with White Beans, Wilted Spinach, Fresh Herbs, and Basil Oil

Pan-Seared Salmon

Olive Tomato Relish, Herb Risotto, and Saut ed Zucchini

Grilled Skirt Steak

Chimichurri, Roasted Sweet Potatoes, and Green Beans

Freshly Brewed Starbucks Coffee, Tazo Teas, Assorted Soft Drinks, and Water

Wedding Cake to be Provided By Couple

BUFFET DINNER OPTIONS

The Sunset Reception | \$160 per person

RECEPTION DISPLAYS – Choice of Two

Antipasti Display (GF), Vegetable Crudit  Display (GF), Artisan Cheese Board Display, Seasonal Fruit Display (GF),
Breads and Dips Display

Warm Maryland Crab Dip, Spinach & Artichoke Dip (GF), Buffalo Chicken Dip (GF)

HORS D'OEUVRES - Choice of Four

Cold Selections

Mini Caprese Skewers (GF), Grilled Watermelon Bites (GF), Tuna Nachos, Creamy Crab Crostini's

Hot Selections

Raspberry Brie Bites (GF), Vegetable Spring Rolls, Figs in a Blanket with Goat Cheese, Bacon Wrapped Dates (GF),
Crispy Shrimp Wraps, Chicken & Lemongrass Pot Stickers, Teriyaki Meatballs (GF), Miniature Crab Cakes with Remoulade

SALAD SELECTION – Choice of One

House Salad (GF)

Field Greens, English Cucumber, Grape Tomatoes, Red Onion, Shaved Goat Cheese, and Pralines
Lemon Herb Vinaigrette

Caesar Salad

Chopped Romaine Hearts, Shaved Parmesan, and Croutons
House Made Caesar Dressing

ENTREE SELECTIONS – Choice of Two

Portobello Cap

Cauliflower Gratin, Balsamic Reduction, and Polenta

Chicken Chesapeake

Baked Chicken Breast with House-Made Lump Crab Imperial Sauce

Pan-Seared Salmon

Olive Tomato Relish, Herb Risotto, and Saut ed Zucchini

Grilled Filet of Beef

Wild Mushroom Jus, Garlic Goat Cheese Mashed Potatoes, Asparagus, and Charred Carrots

Maryland Style Crab Cakes

Roasted Red Pepper Puree, Shallot Roasted Potatoes, and Saut ed Kale

Surf and Turf

Grilled Filet and Maryland Style Crab Cake, Wild Rice Pilaf, Grilled Asparagus, Steak Butter, and Remoulade

Freshly Brewed Starbucks Coffee, Tazo Teas, Assorted Soft Drinks & Water

Wedding Cake to be Provided By Couple

PLATED SELECTION

For Ballroom or the Private Dining Room Only
For Groups of 25-50 maximum

Delmarva Plated Dinner | \$125 per person

RECEPTION DISPLAYS – Choice of Two

Antipasti Display (GF), Vegetable Crudit  Display (GF), Artisan Cheese Board Display, Seasonal Fruit Display (GF),
Breads and Dips Display

Warm Maryland Crab Dip, Spinach & Artichoke Dip (GF), Buffalo Chicken Dip (GF)

HORS D'OEUVRES - Choice of Three

Cold Selections

Mini Caprese Skewers (GF), Grilled Watermelon Bites (GF), Tuna Nachos, Creamy Crab Crostini's

Hot Selections

Raspberry Brie Bites (GF), Vegetable Spring Rolls, Figs in a Blanket with Goat Cheese, Bacon Wrapped Dates (GF),
Crispy Shrimp Wraps, Chicken & Lemongrass Pot Stickers, Teriyaki Meatballs (GF), Miniature Crab Cakes with Remoulade

SALAD SELECTION - Choice of One

House Salad (GF)

Field Greens, English Cucumber, Grape Tomatoes, Red Onion, Shaved Goat Cheese, and Pralines
Lemon Herb Vinaigrette

Caesar Salad

Chopped Romaine Hearts, Shaved Parmesan, and Croutons
House Made Caesar Dressing

ENTREE SELECTIONS – Choice of Two

Portobello Cap

Cauliflower Gratin, Balsamic Reduction, and Polenta

Grilled Breast of Chicken

Roasted Mushroom Jus, Polenta or Risotto, and Green Beans

Herb Roasted Cod

Tuscan with White Beans, Wilted Spinach, Fresh Herbs, and Basil Oil

Pan-Seared Salmon

Olive Tomato Relish, Herb Risotto, and Saut ed Zucchini

Grilled Skirt Steak

Chimichurri, Roasted Sweet Potatoes, and Green Beans

Freshly Brewed Starbucks Coffee, Tazo Teas, Assorted Soft Drinks, and Water

Wedding Cake to be Provided By Couple

PLATED SELECTION

For Ballroom or the Private Dining Room Only
For Groups of 25-50 maximum

Ocean City Plated Dinner | \$155 per person

RECEPTION DISPLAYS – Choice of Two

Antipasti Display (GF), Vegetable Crudit  Display (GF), Artisan Cheese Board Display, Seasonal Fruit Display (GF),
Breads and Dips Display

Warm Maryland Crab Dip, Spinach & Artichoke Dip (GF), Buffalo Chicken Dip (GF)

HORS D'OEUVRES - Choice of Four

Cold Selections

Mini Caprese Skewers (GF), Grilled Watermelon Bites (GF), Tuna Nachos, Creamy Crab Crostini's

Hot Selections

Raspberry Brie Bites (GF), Vegetable Spring Rolls, Figs in a Blanket with Goat Cheese, Bacon Wrapped Dates (GF),
Crispy Shrimp Wraps, Chicken & Lemongrass Pot Stickers, Teriyaki Meatballs (GF), Miniature Crab Cakes with Remoulade

SALAD SELECTION - Choice of One

House Salad (GF)

Field Greens, English Cucumber, Grape Tomatoes, Red Onion, Shaved Goat Cheese, Pralines
Lemon Herb Vinaigrette

Caesar Salad

Chopped Romaine Hearts, Shaved Parmesan, and Croutons
House Made Caesar Dressing

ENTREE SELECTIONS – Choice of Two

Portobello Cap

Cauliflower Gratin, Balsamic Reduction, and Polenta

Chicken Chesapeake

Baked Chicken Breast with House-Made Lump Crab Imperial Sauce

Pan-Seared Salmon

Olive Tomato Relish, Herb Risotto, and Saut ed Zucchini

Grilled Filet of Beef

Wild Mushroom Jus, Garlic Goat Cheese Mashed Potatoes, Asparagus, and Charred Carrots

Maryland Style Crab Cakes

Roasted Red Pepper Puree, Shallot Roasted Potatoes, and Saut ed Kale

Surf and Turf

Grilled Filet and Maryland Style Crab Cake, Wild Rice Pilaf, Grilled Asparagus, Steak Butter, and Remoulade

Freshly Brewed Starbucks Coffee, Tazo Teas, Assorted Soft Drinks, and Water

Wedding Cake to be Provided By Couple

4 HOUR HOSTED BAR OPTIONS

All Guests must have a valid ID for alcohol service
A bartender fee of \$150 per every 75 guests

Beer & Wine Bar | \$50 per person

DOMESTIC BEER

Michelob Ultra, Bud Light, Yuengling Lager, White Claw, Miller Lite, Coors Light

IMPORTED BEER

Corona, Heineken, Heineken (NA), Stella Artois, Blue Moon

CRAFT BEER

60 Minute Dogfish Head, Hazy Little Thing

WINES

Dark Horse Rose, CK Mondavi Sauvignon Blanc, CK Mondavi Chardonnay, CK Mondavi Pinot Noir, CK Mondavi Merlot, CK Mondavi Cabernet Sauvignon

Signature Beverage Services | \$65 per person

DOMESTIC BEER

Michelob Ultra, Bud Light, Yuengling Lager, White Claw, Miller Lite, Coors Light

IMPORTED BEER

Corona, Heineken, Heineken (NA), Stella Artois, Blue Moon

CRAFT BEER

60 Minute Dogfish Head, Hazy Little Thing

WINES

Dark Horse Rose, CK Mondavi Sauvignon Blanc, CK Mondavi Chardonnay, CK Mondavi Pinot Noir, CK Mondavi Merlot, CK Mondavi Cabernet Sauvignon

SPIRITS

Tito's Vodka, Bombay Sapphire Gin, Captain Morgan Spiced Rum, Jose Cuervo Traditional Plata Tequila, Jack Daniels Tennessee Whiskey, Jim Beam Bourbon, Jameson, Martini & Rossi Sweet and Extra Dry Vermouth

Luxury Beverage Services | \$75 per person

DOMESTIC BEER

Michelob Ultra, Bud Light, Yuengling Lager, White Claw, Miller Lite, Coors Light

IMPORTED BEER

Corona, Heineken, Heineken (NA), Stella Artois, Blue Moon

CRAFT BEER

60 Minute Dogfish Head, Hazy Little Thing

WINES

Kim Crawford Sauvignon Blanc, Kendall Jackson Chardonnay, J Lohr Pinot Noir, Charles Krug Merlot, J Lohr Cabernet Sauvignon

SPIRITS

Grey Goose Vodka, Hendricks, Bacardi Spiced Rum, Patron Silver Tequila, Makers Mark Bourbon, Woodford Reserve, Knob Creek, Crown Royal Black, Johnnie Walker Black, Hennessy VSOP, Martini & Rossi Sweet and Extra Dry Vermouth

Wines By The Bottle

All Guests must have a valid ID for alcohol service
A bartender fee of \$150 per every 75 guests

La Marca Prosecco | \$50

Unshackled Rose Sparkling | \$60

Unshackled Rose | \$60

Santa Margherita Pinot Grigio | \$63

Kim Crawford Sauvignon Blanc | \$55

Chateau St. Michelle Riesling | \$45

Kendall Jackson Chardonnay | \$49

Imagery Pinot Noir | \$62

J Lohr Pinot Noir | \$70

Charles Krug Merlot | \$70

Alamos Malbec | \$45

Columbia Crest Red Blend | \$64

Decoy Cabernet Sauvignon | \$70

J Lohr 7 Oaks Cabernet Sauvignon | \$82

BRUNCH RECEPTION

\$89 per person based on a 3-hour service
30 guest minimum, available from 9:00am - 1:00pm
Available for 15-29 guests for an additional fee of \$250.

CHOICE OF MIMOSA OR BLOODY MARY BAR

All guests must have a valid ID for alcohol service

BUFFET

Seasonal Fruit Display
Orange, Apple, Cranberry Juices
Featuring Starbucks Coffee and Tazo Teas
Greek Yogurt with Fresh Berries
Blue Crab Eggs Benedict
Assorted Muffins
Assorted Breakfast Breads
Fresh Baked Croissants
Fresh Whipped Butter and Jams
Freshly Scrambled Eggs
Hickory Smoked Bacon
Pork Sausage Links
Roasted Breakfast Potatoes
Garden Salad with Balsamic and Ranch Dressing
Grilled Chicken Breast with Roasted Baby Potatoes & Seasonal Vegetables

BRUNCH ENHANCEMENTS

Omelet Station | \$10 per person
Toppings Include: Ham, Bacon, Breakfast Sausage, Tomatoes, Onions, Bell Peppers, Mushrooms, Spinach,
Cheddar Jack Cheese, and Feta Cheese

Belgian Waffle Station | \$15 per person
Seasonal Berries, Chocolate Chips, Powdered Sugar, Honey, Maple Syrup, and Whipped Cream

Shrimp & Grits | \$20 per person
Cajun Shrimp, Smoked Andouille Sausage, Creamy Grits, and Pecorino Romano

Carved Rotisserie Prime Rib of Beef | \$25 per person
Horseradish Cream, Brioche Rolls, and Au Jus



ELOPEMENTS OR VOW RENEWALS

Available Sunday – Thursday between 11am – 3pm
Room Rental ranges from \$500 - \$1,000, subject to availability

Celebrate your love with an intimate elopement or vow renewal at one of our breathtaking locations. Choose between the Zippy Lewis Room, Zippy Lewis Deck, or the Solstice Private Dining Room, all overlooking the ocean.

Enjoy a 2-hour private ceremony at one of our idyllic locations, available for up to 20 guests.

Savor a sparkling toast and let our dedicated service staff ensure your day is flawless.

Let our Catering Sales Manager guide you through our Brunch or Lunch add on options.

GENERAL INFORMATION

PARKING

Hilton Garden Inn Ocean City is pleased to offer complimentary self parking.

GUEST COUNT AND FINAL PAYMENT

The final guest count is due to your event manager 14 days prior to each event.
The final payment is also due 14 days prior to the event and can be paid by credit card or cashier's check only.

SERVICE CHARGE & SALES TAX

A taxable 22% Service Charge and applicable Maryland State Sales Tax will apply to all food and other applicable items as specified on the final banquet event orders which will be provided by your Catering Sales Manager.
A 9% Maryland Beverage Tax will be applied on all alcohol.

VENDOR AGREEMENT

All outside vendors that are contracted by the client are required to the policies and guidelines set forth by the Hilton Garden Inn. We require that all such vendors to provide the hotel with an indemnification agreement and proof of adequate insurance.

MENU TASTING

Once a contract is signed, we will be delighted to set a time for a menu tasting for up to six guests.
Please consult your Catering Sales Manager for availability.

OUTSIDE FOOD AND BEVERAGE

The hotel does not allow outside food and beverage other than Wedding Cake.

ACCESS TO SPACE

Set-up times will be dependent on availability. Please consult with your Catering Sales Manager for specific times.

WEDDING ROOM BLOCKS

The hotel offers discounted group rates to wedding parties booking 10 rooms or more.
Please ask your Catering Sales Manager for more details.

WELCOME AMENITIES

If you're creating welcome amenities or gift bags for your guests staying with us, the hotel charges \$5.00 per gift bag delivery or we can hand them out as the guest check-in for \$3.00 per bag.

LOCAL VENDORS

PHOTOGRAPHY

AR White Photography – (281) 967-9444
www.arwhitephotography.com

Dana Marie Photography – (301) 848-2355
www.danamariephotography.com

Dona Jung Photography – (301) 252-6407
www.donajungphotography.com

CAKES

Sweet Disposition's – (302) 436-3616
www.sweetdisposition.com

Cake Art - (443) 859-8147
www.cakeartmd.com

Classic Cakes – (410) 640-5300
www.classiccakes.myshopify.com

Desserts by Rita – (410) 352-3020
www.dessertsbyrita.com

Baked Dessert Café – (410) 641-1800
www.bakeddessertcafe.com

FLORISTS

Barefoot Florals – (443) 614-8542
www.thistleflowerbar.com

Flowers By Alison – (410) 213-8330
www.flowersbyalison1.com

Inner Bloom – (410) 390-5666
www.innerbloomfloral.com

OFFICIANT

Vow to Cherish – (917) 597-8610
www.vowsto cherish.com

ENTERTAINMENT

Darling Wedding Productions – (443) 527-1778
www.thatdjuguyjustin.com

Steve Moody's Entertainment – (800) 410-3013
www.Stevemoody.com

Two Rivers Chamber Music (ceremony) - (410) 846-1085
www.tworiverschambermusic.com

Goody Blue Shoes Band - (856) 236-7200
www.goodyblueshoes.com

BEAUTY

Tifferson's Beauty & Wellness Center – (443) 366-2601
www.tiffersons.com

Kara Waggoner – (443) 604-6467
www.karawaggoner.com

Vogue on 54 – (302) 564-7428
www.vogueon54.com

Andrea Bounds Beauty – (443) 880-0067
www.andreaboundsbeauty.com

EVENT PLANNERS

Alison to the Alter – (443) 695-5044
www.alisontothealteroc.com

Barefoot Beach Brides – (443) 614-8542
www.barefootbeachbridesoc.com