



**Hilton
Garden Inn®**

Pensacola Airport/Medical Center

Catering Menus



**Hilton
Garden Inn®**
Pensacola Airport/Medical Center

Plated Breakfast

Southern Style Eggs

15-

Fluffy scrambled Eggs with Ham and Cheese
Home Fried Potatoes or Grits, fresh crispy Bacon, Assorted Breakfast Breads
Fresh Brewed Coffee, Assortment of Chilled Morning Juices

Classic Omelet

14-

Your choice of Orange or Cranberry Juice,
Fresh Cantaloupe Wedge,
Fluffy Scrambled Eggs with Your Choice of Bacon or Breakfast Link Sausage,
Breakfast Potatoes, Breakfast Basket of Danish and Muffins with
Premium Preserves and Butter
Freshly Brewed Coffee, Decaffeinated Coffee and Hot Tea

New York Steak and Eggs

17-

A breakfast cut grilled New York Strip Steak, fresh Scrambled Eggs with
Chopped green onions, served with country fried Breakfast Potatoes and a
Breakfast Pastries Basket. Fresh Brewed Coffee, Orange Juice.

Healthy Choice

16-

Grilled Chicken or Grilled Pork Medallions
Delicious Assorted Fresh Fruit Martini, Fluffy Scrambled Eggbeater,
Accompanied by low fat Yogurt, Bran Muffin
Assorted Juices & Fresh Brewed Coffee

Boxed Breakfast

6-

Sausage Biscuit, Fruit Juice and a Granola bar



Breakfast Buffet

The Select Continental 13-
Danish, Muffins, Doughnuts, and Bagels with flavored Cream Cheese
Fresh Sliced Seasonal Fruit and Assorted Yogurts
Fresh Brewed Coffee, Assortment of Chilled Morning Juices

All American Buffet 16-
Assortment of Chilled Morning Juices, Array of Fresh seasonal Fruit, Pre-Set in Martini Glasses
Scrambled Eggs, Bacon, Sausage and Home Fries, Biscuit & Gravy with Butter, Jams, and Jellies
Freshly Brewed Coffee & Herbal Teas

Select Classic 17-
Assortment of Chilled Morning Juices, Array of sliced seasonal Fruit
Fluffy scrambled Eggs, Assorted Cereals with Milk
Breakfast Potatoes and Grits, Bacon and Sausage
French toast and Biscuit with Gravy,
Assorted Breakfast Pastries
Fresh Brewed Coffee and Herbal Teas

The Select Brunch 41-
Array of Fresh Seasonal Fruits and Berries
Fluffy Scrambled Eggs with Monterey Jack Cheese
Omelet Station: Prepared by Chef includes: Cheddar Cheese,
Diced Ham, Onions, Tomatoes, Mushrooms, and Green Peppers
Home Fried Potatoes and Grits
Hickory Smoked Bacon and Tennessee Country Sausage
Assorted Breakfast Breads
Cucumber and Tomatoes Salad,
Choice of 1*Herb Baked Chicken, Oven fried Chicken, Chicken Marsala or Chicken Parmesan
Choice of 1*Carved Prime Rib, Carved Leg of Lamb or A Pork Steamship Round
Chef's choice Vegetables and Potatoes
Elegant Dessert Display, Freshly Brewed Coffee, Milk, Assorted Juices, Iced Tea

Alternatives for Scrambled Eggs, Omelets, Fritta or Quiches

Omelet Station 6-
Chef's Fee \$40.00

Grits Bar 4-
Served in Martini Glasses
With Cheddar Cheese, Real Bacon Bits,
Chopped Chives, Sour Cream & Butter



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Refreshment Breaks

Morning Pastries and Treats – by the Dozen

Assorted Bagels (with Cream Cheese and Preserves)	26-
Assorted Large Danishes & Pastries	24-
Assorted Homemade Muffins	24-
Assorted Doughnuts	20-
Cinnamon Rolls	24-
Large Sausage & Egg Biscuit	27-

Individual Servings

Assorted Soft drinks	2-
Bottled Water	2-
Milk (whole, 2%, chocolate)	2.75
Assorted Yogurts	2-

Beverages – by the Gallon

Freshly Brewed Coffee/Hot Tea	24-
Freshly Brewed Iced Tea	24-
Fruit Punch	20-
Lemonade	20-

Beverages – by the Carafe

Chocolate Milk	15-
Assorted Fruit Juices	10-

Afternoon Delights – by the Dozen

Freshly Baked Cookies	24-
Chocolate Fudge Brownies	24-
Assorted Candy Bars or Granola Bars	19-
Fresh Hot Baked Pretzels	28-

Dry Snacks – Per Person

Pretzels/Potato Chips	3-
Nachos with Salsa	3-
Cajun Mix	3-
Popcorn	3-
Fancy Nut Mix	3-
Trail Mix	3-

Refreshment Breaks (continued)

Themed Breaks:

The Cookie Monster Break

12-

Fresh baked Cookie assortment, Homemade Brownies
Ice cold milk (plain and chocolate)
Fresh Brewed Coffee

The Sports Break

12-

Jumbo Hot Pretzels
Freshly Popped Popcorn
Trail Mix & Granola Bars
Assorted soft drinks

The Energy Break

14-

Potato Chips with dips
Assorted Chocolates
Freshly baked cookies
Homemade Brownies
Assorted Soft Drinks
Fresh Brewed Coffee

The Heart Smart

12-

Fresh Fruit Tray
Nutri- Grain or Granola Bars
Assorted Yogurts
Assorted Fruit Juices
Assorted Soft Drinks & Bottled Water
Fresh Brewed Coffee



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All Day Break Packages

Meeting Planner Package

20-

Early Morning
Brewed Coffee and Tea, Assorted Fruit Juices,
Assorted Danish & Muffins, Sliced Fruit, Bagels
with Butter, Fruit Preserves & Cream Cheese

Mid-Morning
Refreshed Coffee & Tea, Assorted Soft Drinks

Afternoon
Bottled water
Chips and Dips
Coffee Refreshed, Assorted Soft Drinks,
Cookies & Brownies

Gourmet Meeting Planner with Lunch

32-

This package includes the same selections as the Meeting Planner Package, but adds a plated lunch service. Lunch includes a choice of one entrée, a fresh garden salad, our Chef's choice of Accompaniments and Dessert with rolls and butter, Iced Tea and Fresh Brewed Coffee.

Pasta

Rotini Pasta with Meat Sauce
3 Cheese Tortini Alfredo

Beef

Carved Beef w/ Natural Sauce
Beef Burgundy

Pork

Herb Roasted Pork Loin
Roast Pork w/ Stuffing

Seafood

Florentine Fish w/ Lemon Butter
Pecan Encrusted Tilapia

Chicken

Chicken Parmesan
Stuff Chicken Breast w/ Supreme sauce



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Plated Luncheon

All Luncheons are served with a Garden Salad, Chef's choice of Vegetable & Starch
Rolls & Butter, Fresh Brewed Coffee & Iced Tea.

<u>Herb Chicken</u>	16-
Herb Baked Half of Chicken	
<u>Chicken Cordon Bleu</u>	18-
Chicken Breast stuffed with Ham and Cheese	
<u>Breast of Chicken</u>	16-
With Cornbread and Sausage Stuffing with a Creole Sauce	
<u>Pork Marsala</u>	16-
Sliced Pork with Marsala Sauce	
<u>Sliced Roasted Beef</u>	17-
Sliced Roast beef with Natural Pan Gravy	
<u>Red Beans and Rice with Andouille Sausage</u>	15-
Traditional Creole Red Beans and Rice.	
<u>Shrimp Creole</u>	17-
Gulf Shrimp in a Creole Sauce over Rice.	
<u>Chicken Parmesan</u>	18-
A Juicy Chicken Breast served in a Rich Marinara Sauce and topped with Grated Parmesan Cheese.	

Pastas

<u>Naples Chicken Alfredo</u>	17-
Ricotta and Parmesan Cheese filled Tortellini Pasta and Fire Grilled Chicken Strips.	
<u>Baked Three Cheese and Meat Sauce Ziti</u>	16-
Marinara Meat Sauce with Italian Sausage and Beef.	
<u>Shrimp and Rotini Alfredo</u>	18-
Shrimp and Spring Shaped Pasta with Alfredo Tomato Sauce.	

Soups and Bisques

Cup 6- Bowl 8-

Health, Hearty Vegetarian, Shrimp Bisque, Loaded Potato, French Onion,
Tomato Herb, Beef Vegetable, Wedding, Broccoli Cheese or Tortilla.

Salads

Add Grilled Chicken 4- Add Seasoned Shrimp 5-

- Garden Salad** 11-
Fresh, Chilled Romaine and Mixed Field Greens, Black Olives, Artichoke Hearts,
Red Onions & Tomatoes.
Choice of Dressings: Blue Cheese, Ranch, Balsamic Vinaigrette, Creamy Parisian.
- Classic Caesar Salad** 11-
Crisp Romaine Lettuce Tossed with Parmesan Cheese, Toasted Croutons & Caesar Dressing.
- Trio Salad** 13-
Fresh Sliced Melons, Grapes, Berries & Pineapple, Chicken Salad & Shrimp Salad.
- Chef Salad** 10-
Iceberg & Romaine lettuce, sliced Carrots, Cucumbers and Tomatoes, Cheese & Eggs,
Topped with Ham & Turkey.
- Southern Fried Chicken Salad** 10-
Iceberg & Romaine lettuce, sliced Carrots, Cucumbers & Tomatoes, topped with
Crispy Fried Chicken Strips tossed in your Favorite Dressing.



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Plated Sandwiches

<u>Roast Beef and Cheddar</u>	12-
Thinly Sliced Roast Beef Piled High. Topped with Cheddar Cheese and Served with a Creamy Horse Radish Sauce.	
<u>Philly Hoagie</u>	12-
Savory Roast Beef Grilled with sautéed Peppers, Onions & Mushrooms. Topped with Swiss Cheese.	
<u>Grilled Chicken Sandwich</u>	12-
Breast of Chicken with Caramelized Onion, Swiss Cheese and Balsamic Dressing.	
<u>Grilled Vegetarian Wrap</u>	10-
Balsamic Marinated Peppers, Zucchini, Asparagus, Yellow Squash and Portobello Mushrooms with a Bleu Cheese Dressing, wrapped in a Tortilla.	
<u>Grilled Chicken Asian Wrap</u>	13-
Grilled Chicken, Bean Sprouts, Julienne Veggies, with a side of Volcano Sauce accompanied with Sesame Broccoli Salad with fresh Ginger.	
<u>Deli</u>	13-
Shaved Ham, Salami, Smoked Turkey & Cheddar Cheese Piled high on Artisan Bread. Served with Potato Chips, Fresh Baked Cookies & Bottled Water.	
<u>BBQ Sandwich</u>	12-
Barbecue Chicken or Pulled Pork: Served with Baked Beans and Cole Slaw.	
<u>Box Lunches</u>	15-
Deli Submarine Sandwiches (assorted), Potato Chips, Soft Drink or Bottled Water, Cookies and Whole Fresh Fruit	



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Luncheon Buffets

Executive Deli Buffet 18-
Selection of Ham, Turkey, and Roast Beef, Assorted Cheeses,
Potato Salad, Cole Slaw, Relish and Condiment Trays. Served with Cookies and Brownies.

BBQ Buffet 21-
Mixed Green Salad, Potato Salad, Tomatoes and Cucumbers, Coleslaw,
Hickory Smoked Chicken, Baked Beans, Hamburgers, Hot Dogs, Corn on the Cob.
Homemade Rolls and Cornbread, Fruit Cobbler.

The Fajita Grilled Buffet 18-
Fiesta Salad, Chips and Chunky Picanté Sauce, Charbroiled, sliced marinated
Chicken Breast, Tender marinated Fajita sliced Beef with roasted Onions and Bell Peppers.
Hot Flour Tortillas and Tortilla Chips and Queso, Mexican Rice and Refried Beans.
Onion, Tomato, Cheddar Cheese, Sour Cream and Jalapenos.
Chef's choice of Dessert, Iced Tea and Fresh Brewed Coffee.

The Select Luncheon Buffet 19-
Choice of Two Entrées (below), Served with Chef's Selection of Potatoes and Seasonal Fresh Vegetables,
Rolls and Butter, Chef's Choice of Desserts. Brewed Coffee and Iced Tea.
- Marinated Grilled Chicken Breast
- Oven-Fried Chicken
- Chicken Marsala,
- Baked Chicken
- Cajun Tilapia
- Oven-Fried Tilapia
- Roasted, Sliced Beef
- Herb-Crusted Roasted Loin of Pork.

Mashed Idaho and Sweet Potato or Grits Bar 6-
Served in Martini Glasses with a Large Array of Your Favorite Toppings.

Displays

Small serves 25 guests - Medium serves 50 guests - Large serves 100 guests

Fresh Vegetable with Dip Tray

Small 94 - Medium 188 - Large 375

Imported & Domestic Cheeses Tray

Small 124 - Medium 248 - Large 495

Seasonal Fresh Fruits, Melons & Berries Tray

Small 106 - Medium 213 - Large 425

Whole Poached Salmon

Med 250 - Large 300

Sliced Smoked Salmon

Large 250

Antipasto Tray

Small 119 - Medium 238 - Large 475

Layered Mexican Chili Dip with Tortilla Chips Tray

Small 75 - Medium 150 - Large 225

Assorted Petit Fours Dessert Tray

Small 125 - Medium 175 - Large 225

Chef Cooking Demonstrations

\$150.00 Chef Fee Required

Impress your Guests for Lunch or Dinner

Special Menus Built for Your Group



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Cold Hors d'oeuvres

Priced per 100 pieces

Fruit Kabobs	260-
Deviled Eggs	150-
Assorted Finger Sandwiches	125-
Assorted Cold Canapés	270-
Chilled Shrimp Cocktail	300-
Salsa with Tri-Colored Corn Tortilla Chips	60-
Roasted Pepper Hummus with Chips	70-
Spinach and Artichoke Dip with Chips	90-
Asparagus Wrapped w/Smoked Salmon	240-
Peppedews - Sweet Marinated Peppers stuffed with Herbed Feta Cheese	230-
Marinated Assorted Cheeses served with Crackers	125-
Bruschetta - Tomato, Feta and Black Olives	150-
Asparagus Wrapped in Roast Beef	220-
Salami Coronets	175-
Smoked Salmon on Toasted Baguette Slices	240-
Marinated Mushrooms	100-
Southwestern Chicken Salad in Petite Pastry Cups	190-
Marinated Crab Claws	190-
Chocolate Dipped Strawberries - 1 dozen	45-
Assorted Mini Pastries	240-
Mixed Nuts - 2 lbs.	35-
Cajun Bar Mix bag	23-
Chips and Dip	45-
Layered Mexican Dip	90-



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Hot Hors d'oeuvres

Priced per 100 pieces

Miniature Chicken Sliders	150-
Fried Chicken Tenders	185-
Meatballs (BBQ, Sweet & Sour, or Swedish, Bourbon)	100-
Buffalo Wings of Fire	200-
Chicken Quesadillas	200-
Chinese Pork Egg Rolls	150-
Fried Chicken Drumsticks	180-
Bacon Wrapped Scallops	390-
Coconut Shrimp	150-
Fried Mushrooms (200)	100-
Stuffed Mushrooms with Crab Meat Stuffing	225-
Baked Brie in a Puff Pastry	225-
Baked Brie Topped with Praline & Pecans	250-
Hot Crab Dip with Melba Rounds	120-
Mini Chicken Cordon Bleu	145-
Mini Beef Wellington	240-
Popcorn Chicken Bites (300)	130-
Santé Fe Chicken Rolls	200-
Spanakopitas	265-
Mini Crab Cakes	250-
Mini Quiche	275-
Hawaiian Chicken Kabobs	355-
Spicy Beef Empanadas	150-
Cocktail Franks in a Puff Pastry	150-
Shrimp Wraps with Tropical Fruit Salsa	250-
Fried Green Tomatoes	260-
Greek Feta Dip with Pita chips	180-
Stuffed Jalapeños with Cream cheese	120-
Battered Monterey Jack and Blue Cheese Sticks	100-
Hibachi Beef Skewers	350-
Hibachi Chicken Skewers	350-
Hot Crab Dip served with Chips	120-
Hot Spinach and Artichoke Dip	90-
Mini Bananas Foster Bites	90-
Mini Cheesecake Bites	90-
Mini Brownie Bites	90-



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Stations

The Carving Stations
\$40.00 Chef Fee required

Bone in Honey Cured Ham	50 guests	175-
Roasted Whole Turkey w/Orange Cranberry Relish	30 guests	125-
Roasted Turkey Breast w/Orange Cranberry Relish	30 guests	130-
Rosemary and Herb Crusted Roast Pork Loin	30 guests	175-
Slow Roasted Prime Rib of Beef w/Au Jus	20 guests	250-
Steamship Pork w/Brown Sugar Maple Glaze	40 guests	200-
Bison Roast	50 guests	330-
Roast Leg of Lamb w/Mint Jelly	30 guests	200-
New Zealand Rack of Lamb Dijonaise	50 guests	385-
Steam Ship Round of Veal	60 guests	300-
Whole Roasted Suckling Pig	50 guests	375-

Action Stations

\$40.00 Chef Fee required

Stations are priced per person, based on Multiple Stations, One Hour Service
(Min. of 2 Stations)

<u>Taste of Italy</u>	14-
Farfalle, Penne, Tortellini, and Gnocchi Pasta's Marinara, Puttanesca, Aglio E Olio, Alfredo and Pesto Garlic Focaccia Sauces.	
ADD: Grilled Chicken, Italian Sausage, Mushrooms, Sun Dried Tomatoes, Primavera Vegetables and Roasted Red Peppers.	2-
<u>Down on the Bayou</u>	16-
Cajun Cookery, Served on Brick Grills. Shrimp & Crawfish in a Creole Sauce Tasso Red Beans and Rice Andouille with Onions and Peppers Okra and Tomatoes	
<u>South of the Border</u>	16-
Grilled Chicken Strips, Steak and Shrimp Grilled Peppers and Onions Olives, Jalapenos, Black Beans, Flour Tortillas Salsa, Guacamole, Cheeses & Sour Cream	
<u>Desserts:</u> Pick One!	9-
Funnel Cakes, Banana Fosters or Cherries Jubilee	



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Plated Dinners

All dinners are served with a Garden Salad, Rolls and Butter, Fresh Brewed Coffee and Iced Tea.

Seafood

<u>Pecan Encrusted Catch of the Day</u>	27-
Oven roasted with Lemon Butter sauce.	
<u>Catch of the Day</u>	25-
Baked, Grilled, Oven Fried or Blackened.	
<u>Shrimp Chardonnay</u>	18-
Large Gulf Shrimp Sautéed with Mushrooms, Fresh Garlic, Italian Herbs, Finished in a Delicate Chardonnay Sauce.	

Beef

<u>Prime Rib of Beef</u>	26-
Accompanied by Au Jus and Served with Horseradish Sauce	
<u>New York Strip Steak</u>	26-
12 oz. USDA Choice Mid-Western Grain Fed Black Angus Steak. Char Grilled to your Taste.	
<u>Filet Mignon</u>	29-
Charbroiled to perfection, resting on a Burgundy Demi-Glaze Sauce, Stuffed with Fresh Garlic & Boursin Cheese	
<u>Roast Filet of Beef</u>	25-
Tenderloin of Beef served with a Port Wine Mushroom Sauce.	

Pork

<u>Kansas City Pork Chop</u>	24-
Char-Grilled, Kansas City Bone-In 12 oz. Center Cut Pork Chop.	
<u>Pork Tenderloin Marsala</u>	22-
Pan Sautéed Tenderloin Medallions of Pork, Glazed with Marsala, Finished with a Shallot and Mushroom Demi-Glaze.	

Chicken

<u>Chicken Cordon Bleu</u>	18-
Chicken Breast Stuffed With Ham and Cheese	
<u>Chicken Provencal</u>	18-
Roasted Garlic, Tomatoes, Olives and Fresh Herbs	
<u>Chicken Marsala</u>	18-
Grilled Chicken Breast Sautéed with Marsala Wine, Mushrooms, Onions & Sweet Basil	



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Dinner Buffets

Choices of 2 entrees.....30- Choices of 3 entrees.....35-

Entrées: Personalized Buffet Options

Seafood Choices:

Shrimp Newberg
Shrimp au Gratin
Crab Au gratin
Seafood Creole
Crab Cakes

Fish Choices:

Fresh catch of the day
Blacken
Oven Fried with Herb Bread Crumbs
Krab Stuffed
Pecan Encrusted
Baked with Lemon Butter Sauce

Chicken Choices:

Chicken Parmesan	Chicken Stuffed	Chicken Cordon Bleu	Chicken Marsala	Chicken Creole
Chicken Oven Fried	Chicken Baked	BBQChicken	Chicken Lemon	Ginger Chicken

Beef* Choices:

Roast Filet of Beef	Braised Short Ribs	BBQ Brisket	Beef Flank Steak	Beef Pepper Steak
	Beef Burgundy	Swiss Steak		

Pork * Choices:

Pork Tenderloin	Rosemary Pork Loin	Sweet and Sour	Pork Cutlets
Mushroom Pork Loin	Pork Mediterranean	Orange Pork Tenderloin	Fried Pork Chops

Salads

(Choice of 3)

Garden Salad, Caesar Salad, Spinach Salad, Marinated Mushroom Salad,
Fruit Salad, Carrot Raisin Salad, Tomato & Cucumber Salad, Potato Salad, Three Bean Salad, Coleslaw,
Tomato, Onion & Feta Salad,

Vegetables and Starches

(Choice of 3)

Southern Style Green Beans, Broccoli with Cheese Sauce, Vegetable Medley, English Peas with
Mushrooms, South Western Corn, Long Grain, Wild Rice, Honey Glazed Carrots, Green Beans
Almondine, Garlic Mashed Potatoes, 3 Cheese Macaroni, Oven Roasted Red-Skin Potatoes, Scalloped
Potatoes, Sweet Potatoes Casserole, Lima Beans.

Desserts

(Choice of 2)

Chocolate Cake, Carrot Cake, Apple or Peach Cobbler (Decorated Sheet Cake add \$50.00)

Stemmed Cookie Desserts Add \$7.50 each Amaretto, Bailey's Irish Cream, Frangelico, Grand
Marnier, B&B, Courvoisier, Kahlua



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Theme Buffet Dinners

Cajun Delight

28-

Choice of Crawfish or Shrimp boiled with traditional Creole spices. Served with Corn on the Cob, Red Skin Potatoes, Andouille Sausage, Onions, Red Beans and Rice, Potato Salad, Crusty French Bread, Rolls, Sliced Lemons and Hot Sauce. Served with Iced Tea and Coffee.

Island Luau

28-

Teriyaki Chicken, Hawaiian Roasted Pork and Baked White Fish served with a Citrus Sauce. Accompanied with Garlic Mashed Potatoes, an Island Vegetable Medley, Fresh Green Salad with two dressings, Assorted Bread and Rolls and Chef's Choice of Dessert. Served with Iced Tea and Lemonade.

Backyard Barbecue Feast

28-

BBQ Ribs, Hot Dogs and Grilled Baked Chicken. Served with Potato Salad, Potato Chips, Slaw, Baked Beans, Garden Salad with two dressings and Assorted Bread and Rolls. Chef's Choice of Dessert. Iced Tea and Lemonade.

Add Mashed Idaho and Sweet Potato or Grits Bar

Served in Martini Glasses

With a Large Array of your Favorite Toppings.

8-

Decorated Theme Parties Packages

- Tropical Night** 500-
Entrance: Palm Trees and Floral in front of a Hanging Crescent Moon.
Buffet: Enhanced with Greenery, Netting, Shells and Colorful Hanging Lanterns.
Tables: Orange and Pink Table Runners with Tall center pieces of Banana Leaves and Vines flowing onto the tables.
Server Attire: Black Slacks with Tropical Shirts. "Upon Contacts Requests".
- Down on the Bayou** 500-
Entrance: A Wooden Shack Facade for your guests to walk thru with all the Front Porch Memorabilia.
Buffet: Covered with Crates, Oil Lamps, White Enamel Tin Ware, Wash Tubs, Buckets, Bamboo Fishing Poles, Piling and Netting.
Tables: A tall Oak Limb hung with Spanish Moss, anchored into a heavy Glass Cylinder and finished with Swamp Grasses.
Server Attire: Jeans and a sleeved T-shirt. "Upon Contacts Requests".
- Under the Sea** 425-
Entrance: A Balloon Sculpture of Sea Grass, escaping crystal clear Bubbles and a large Tropical Fish, tied to an Island of Sand with Star Fish and Shells.
Buffet: A white fluffed food line with Buried Treasures of Shells, Coral formations, Coins, Netting, Fish, Snorkel Masks etc.
Tables: Blue Linen with a smaller version of the Entrance Balloon Sculpture and more Bubbles to the Ceiling.
Server Attire: Baby Blue cumber buns and ties. "Upon Contacts Requests".
- International Excursions** 750-
Entrance: A large Old World Map framed with Ferns and stacks of Suitcases and Trunks, for a feel of Adventure!
Buffet Stations:
 1. Italian Countryside- Red and White Check Tablecloths and a Wine Display with Vines and Grapes.
 2. Japanese Garden - Bamboo, Greenery, Lanterns, Statues and Strips of Sheer Hanging Material.
 3. American Cookout- Picnic Baskets filled with Quart Jars of homemade items, Brick Elevations with Grill Tops and Arrangements of Whole Fruits and Breads.
 4. A French Café - A Fountain, surrounded with over flowing Baskets of Assorted Cheeses and Rolls.
 5. Mexican Market Place - Stacks of Pottery, Serapes, Brass, Sombreros, Strands of Peppers and Assorted Baskets.
Tables: Different Colored Over-lays for each table. The Center Piece will be a Large Standing Passport.
Server Attire: Black and White Tuxes.
- Sailing the Mediterranean** 550-
Entrance: A Boat in Full Sail.
Buffet: Flowing Blue and White Material Accented with Coral Shells, Piling, Netting and Fish.
Tables: A Blue Runner over White Linen with a Center Piece of Glass, Filled with Crystal Blue Stones, filled with Water to Accommodate live Goldfish. This is Seated on a Large Palm Frond Surrounded by Votive Candles.
Server Attire: Blue Cumber Buns and Ties. "Upon Contacts Requests".



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Beverage Pricing

Bartender and Cashier Fees

A minimum of \$300.00 in sales is required for Bars.

Bartender Fee \$50.00 for all Host and Cash Bars per 100 Guests which is Non-Refundable.

Host Bar Pricing

(On Consumption)

Well Brands	5.00
Call Brands	6.00
Premium Brands	6.50
Cordials	6.25
Imported Beers	4.00
Domestic Beers	3.50
House Wines	4.75
Soft Drinks & Bottled Water	2.00

Cash Bar Pricing*

(Guest Purchase)

Well Brands	6.50
Call Brands	7.75
Premium Brands	8.50
Cordials	8.25
Imported Beers	5.25
Domestic Beers	4.50
House Wines	6.25
Soft Drinks & Bottled Water	2.50

*Tax and Gratuity Included

Keg of Beer

Budweiser, Bud Light, Coors Lite or Miller Lite	275.00
Heineken or Corona	365.00

Wines by the Bottle

Beringer Chardonnay	26.00
Beringer Reisling	26.00
Beringer Merlot	26.00
Beringer White Zinfandel	26.00
Beringer Cabernet	26.00
Beringer Pinot Noir	26.00
House Champagne	22.00

A 21% service charge and 7.5% sales tax will be added to price. Prices are subject to change without notice.

Hilton Garden Inn Airport, 1144 Airport Boulevard Pensacola, FL 32504 Phone (850) 479-8900 Fax (850) 479-8993

Beverage Pricing (Continued)

Punch (Per Gallon)

Fruit Punch or Crystal Punch	27.95
Champagne Punch or Mimosas	50.00

Call Bar

Beefeaters, Jack Daniels, Jim Bean, Canadian Club, Seagrams 7, Smirnoff, J&B

Premium Bar

Grey Goose, Johnny Walker Red, Crown Royal, Bombay Sapphire, Tangueray, Chivas,
Absolute, Dewar's

House Wine

Sycamore Lane Chardonnay, Sycamore Merlot, Sycamore Zinfandel

Domestic Beers

Budweiser and Miller Lite

Import Beers

Heineken and Corona

Soft Drinks & Bottled Water

Coke, Diet Coke, Sprite and Dasante