



HAPPINESS SHINES THROUGH EVERY DETAIL

WEDDING MENU

HILTON GARDEN INN ROCHESTER UNIVERSITY/MEDICAL CENTER

30 Celebration Drive · Rochester, NY 14620 · 585.424.4404 · RochesterUniversity.HGI.com

WELCOME

January 2021

Dear Valued Guest,

We know how important your special occasions, meetings, and celebrations are to you and the people you share them with. At the Hilton Garden Inn Rochester University and Medical Center, we are here to provide you with an experience as unique as you are.

As you review our menus, you will find numerous options to create what is most important to you and your guests. Our knowledgeable and professional staff are committed to creating a successful event to exceed your every expectation.

Thank you for selecting our location for your next event. Should you require any assistance, please do not hesitate to contact me directly.

Sincerely,

Hilton Garden Inn Rochester/University & Medical Center

Hilton Garden Inn Rochester/University & Medical Center
30 Celebration Drive
Rochester NY 14620
585.424.4404

A 23% administrative fee and applicable sales tax will be added to all meeting room, food and beverage arrangements.

2

HORS D'OEUVRES

Priced Per 50 Pieces

January 2021

CHILLED

Caprese Skewers | 150

Heirloom Cherry Tomato, Housemade Mozzarella, Fresh Basil, Lemon Agave Pipette

Bruschetta Nouveau | 150

Naan, Housemade Ricotta, Basil, Heirloom Tomato

Poached Shrimp Shooters | 200

House Cocktail Sauce

Curried Chicken Salad | 150

Phyllo Cup, Cilantro

Pastrami Style Salmon | 175

English Cucumber Chip, Boursin Spread

Sesame Crusted Ahi Tuna | 200

Wakame Salad, Phyllo Cup, Wasabi Aioli, Spicy Plum Sauce

HOT

Arancini | 125

Risotto, 'Lively Run' Goat Cheese, San Marzano Tomato Ragù

Mini Falafel | 125

Vegan Chipotle Aioli

Crispy Vegetable Spring Rolls | 150

Teriyaki Sauce

Chicken Potstickers | 150

Chinese Dipping Sauce

Fried Avocado Shooter | 150

Chipotle Ranch

Hibachi Skewer | 175

Beef or Chicken

Bacon Wrapped Scallops | 200

Mini Chicken Wellington | 200

Mesquite Rubbed Beef Tenderloin | 200

Yukon Gold Potato Pancake, Chimichurri, Chipotle Aioli

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3

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DIPS & DISPLAYS

January 2021

DISPLAYS (Priced Per Person)

Warm Tortilla Chips, Guacamole & Salsa | 6
Housemade Rosemary & Sea Salt Chips, Caramelized Onion Dip | 6
Fresh Vegetable Display, Hummus & Housemade Avocado Ranch | 7
Sliced Fruit Display, Fresh Berries | 8
Western NY Cheese Display | 9
Chef Crafted Antipasto | 10

SPREADS & DIPS (Priced Per Person, Minimum 20 Guests)

Served with Crostini and Pita Points

Spinach - Artichoke Spread | 6
Lemon, Garlic & Parmesan

Brie en Croute | 9
Dried Fruit, Preserves, Mixed Nuts

Buffalo Chicken Dip | 8
Cheddar Cheese, Traditional Buffalo Sauce, Celery

Santa Fe Black Bean Dip | 6
Cheddar Cheese, Southwestern Spices, Corn, Tortilla Strips

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4

STATIONS

Served with Chef's Assorted Mini Sweets Display, Coffee & Tea

January 2021

STATIONS | 46

Minimum 30 Guests

Select Three Stations

Italy

Hearts of Romaine, Heirloom Tomatoes, Aged Parmesan Tomatoes, Caesar Dressing, Parmesan Croutons
Housemade Focaccia
Tortellini Carbonara, Pancetta, Leeks, Peas, Egg-Parmesan Cream Sauce
Orecchiette Bolognese, Slow Braised Beef, Veal & Pork Blend, Aged Parmesan

America

Housemade Maple Cornbread
Homestyle Macaroni & Cheese
Barbecue Pulled Pork Sliders, Carolina Slaw
Smoked Beef Brisket, Blackberry Bourbon Barbecue

California

Tomato, Avocado & Quinoa Salad
Frisée, Strawberries, Walnuts, Goat Cheese, Chocolate Balsamic Vinaigrette
Pastrami Style Salmon Grilled Pizza, Pickled Relish, Nance's Mustard, Gruyere, Arugula
Curried Red Lentils, Fried Tofu

China

Romaine, Red Cabbage, Carrots, Almonds, Chow Mein Noodles, Mandarin Orange-Ginger Dressing
Lo Mein Noodles
Fried Rice
General Tso's Chicken
Teriyaki Beef & Broccoli

New England

New England Clam Chowder
Mini North Atlantic Lobster Rolls
Steamed Littleneck Clams, Garlic Beurre Blanc
Blue Point Oysters, Prosecco & Peppadew Mignonette

India

Spiced Cauliflower & Chickpea Salad
Matar Paneer
Chicken Tikka
Biryani Rice
Naan, Indian Chimichurri, Cilantro Chutney

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5

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REHEARSAL DINNER BUFFETS

Minimum of 20 Guests

Includes Artisan Rolls & Butter, Seasonal Vegetable, Chef Selected Dessert, Coffee & Hot Tea

January 2021

STARTERS (select one)

Seasonal Soup

Mixed Greens, Artichokes, Grape Tomatoes, Balsamic Vinaigrette

Hearts of Romaine, Heirloom Tomatoes, Aged Parmesan, Caesar Dressing, Garlic Croutons

Lacinato Kale, Cranberries, Pecans, Pickled Red Onion, Feta, Dijon Vinaigrette

ACCOMPANIMENTS (select two)

Roasted Red Potatoes with Rosemary & Garlic

Cajun Yukon Gold Potatoes with Leeks & Peppers

Garlic Mashed Potatoes

Brown Rice & Quinoa

Herbed Couscous

Three Cheese Tortellini, Porcini Mushroom & White Truffle Alfredo

Baked Pasta with Mozzarella & San Marzano Tomato Ragù

ENTRÉES

\$44 PER PERSON (two entrées)

\$50 PER PERSON (three entrées)

French Cut Chicken Chasseur, Braised with Wild Mushrooms, San Marzano Tomatoes, Thyme

Grilled Chicken Breast, Lemon Pesto Emulsion

Sweet & Smokey Rubbed Natural Chicken Breast, Creole Mustard Crema

Sliced Grilled Pork Loin, Stone Ground Mustard Crema

Pan Roasted Salmon, San Marzano Tomato Chutney

Cajun Rubbed Filet of Tilapia, Lemon Crema

Shrimp, Littleneck Clams, Housemade Sausage, Saffron Rice

Sliced Roast Beef Fiorentina

Braised Short Ribs, Red Wine Jus

Cider Brined Amish Turkey, Tarragon Gravy

Asian Vegetable Stir Fry, Thai Peanut Tofu

New York Strip Loin | +6

Roasted Prime Rib | +7

Beef Tenderloin | +8

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6

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SILVER WEDDING PACKAGE | 68

Three Hour Package Bar Serving Hilton Garden Inn House Brands & Champagne Toast

January 2021

COCKTAIL RECEPTION (select two)

DISPLAYED

Fresh Vegetables

HAND PASSED HORS D'OEUVRES

Bruschetta Nouveau

Naan, Housemade Ricotta, Basil, Heirloom Tomato

Arancini

Risotto, 'Lively Run' Goat Cheese, San Marzano Tomato Ragù

Meatballs

San Marzano Tomato Ragù

Stuffed Mushrooms

Boursin Cheese

DINNER

FIRST COURSE (select one)

Served with Artisan Rolls & Butter

Mixed Greens, Artichokes, Grape Tomatoes, Balsamic Vinaigrette

Hearts of Romaine, Heirloom Tomatoes, Aged Parmesan, Caesar Dressing, Garlic Croutons

ENTRÉES (select two)

Entrées Served with a Seasonal Vegetable & Starch

Pan Seared Breast of Chicken, San Marzano Tomato & Coriander Sauce

Cheese Tortellini, Roasted Garlic, Parmesan Crema

Sliced Pork Loin, Cider & Rosemary Gastrique

Pan Seared Atlantic Salmon, Lemon Pesto Crema

6oz Grilled Sirloin Steak, Bordelaise

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7

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GOLD WEDDING PACKAGE | 85

Four Hour Package Bar Serving Hilton Garden Inn Select Brands & Champagne Toast

January 2021

COCKTAIL RECEPTION (select three)

DISPLAYED

Fresh Vegetables
Chef Crafted Antipasto

HAND PASSED HORS D'OEUVRES

Caprese Skewers
Heirloom Cherry Tomato, Housemade Mozzarella, Fresh Basil, Lemon Agave Pipette
Bruschetta Nouveau
Naan, Housemade Ricotta, Basil, Heirloom Tomato
Arancini
Risotto, 'Lively Run' Goat Cheese, San Marzano Tomato Ragù
Bacon Wrapped Scallops
Sesame Crusted Ahi Tuna
Wakame Salad, Phyllo Cup, Wasabi Aioli, Spicy Plum Sauce
Mini Chicken Wellington
Mini Falafel
Vegan Chipotle Aioli
Crispy Vegetable Spring Rolls
Teriyaki Sauce
Fried Avocado Shooter
Chipotle Ranch

DINNER

FIRST COURSE (select one)

(Served with Artisan Rolls & Butter)

Italian Wedding Soup
Mixed Greens, Artichokes, Grape Tomatoes, Balsamic Vinaigrette
Hearts of Romaine, Heirloom Tomatoes, Aged Parmesan, Caesar Dressing, Garlic Croutons
Lacinato Kale, Cranberries, Pecans, Pickled Red Onion, Feta, Dijon Vinaigrette

(CONTINUED ON NEXT PAGE)

A 23% administrative fee and applicable sales tax will be added to all meeting room, food and beverage arrangements.

8

GOLD WEDDING PACKAGE | 85 (continued)

Four Hour Package Bar Serving Hilton Garden Inn Select Brands & Champagne Toast

January 2021

ENTRÉES (select two)

(Entrées Served with a Seasonal Vegetable & Starch)

Braised Short Ribs, Red Wine Jus

Grilled NY Strip Steak, Wild Mushroom Bordelaise

Seared 8oz Sirloin of Beef, Local Ale Caramelized Onion Jam

French Cut Chicken Chasseur, Braised with Wild Mushrooms, San Marzano Tomatoes, Thyme

Roulade of Chicken, Arugula, Fuji Apple, Caramelized Onion, Cranberries, French Brie, Dijon Crema

Sweet & Smokey Rubbed Natural Chicken Breast, Creole Mustard Crema

Seared French Cut Chicken, Forest Mushroom & Cream Sherry Jus Lie

Rocky Mountain Rubbed Filet of Atlantic Salmon, Fresh Lemon Crema

Pan Roasted Salmon, San Marzano Tomato Chutney

Teriyaki Marinated Filet of Swordfish, Soy-Ginger Aioli

Eggplant & Asparagus Roulade, Housemade Ricotta, Roasted Tomato Fennel Vinaigrette

Local Gluten Free & Vegan Rigatoni, Sauce Arrabiata

DUO ENTRÉES

Petit New York Strip, Wild Mushroom Bordelaise & Seared French Cut Chicken, Forest Mushroom & Cream Sherry Jus Lie

Petit French Cut Chicken, Porcini Mushroom Crema & Pan Roasted Salmon, Lemon Pesto Crema

Seared Filet Mignon, Sauce Béarnaise & Maryland Lump Crab Cake, Lemon Creole Dressing

Braised Short Rib, Red Wine Jus & Seared Diver Scallop, Roasted Corn & Peppadew Pepper Relish

ENHANCEMENTS

Grilled Jumbo Gulf Prawns, Cilantro Lime Butter | +6

Diver Scallop, Blood Orange Quinoa, Tomato Fennel Broth | +8

Split Lobster Tail | Market Price

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9

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PLATINUM WEDDING PACKAGE | 129

Four Hour Package Bar Serving Hilton Garden Inn Premium Brands, Signature Cocktail, Wine Service with Dinner & Champagne Toast, Uplighting & a Suite for the Bride & Groom

January 2021

COCKTAIL RECEPTION (select four)

DISPLAYED

Fresh Vegetables
Chef Crafted Antipasto
Western NY Cheese Display

HAND PASSED HORS D'OEUVRES

Assorted Sushi
Spicy Tuna Roll, Tempura Shrimp Roll, California Roll, Wasabi, Pickled Ginger
Blue Point Oysters
Prosecco & Peppadew Mignonette
Gulf Prawn Shooters
Spicy Thai Cocktail Sauce
Grilled Lamb Lollipop
Rosemary Jus
Duck Meatballs
Braised Savoy Cabbage & Oyster Mushrooms
USDA Prime Beef Tartare
Savory Coronet
Fried Avocado Shooter
Chipotle Ranch
Caprese Skewers
Heirloom Cherry Tomato, Housemade Mozzarella, Fresh Basil, Lemon Agave Pipette
Mini Chicken Wellington

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10

PLATINUM WEDDING PACKAGE | 129

Four Hour Package Bar Serving Hilton Garden Inn Premium Brands, Signature Cocktail, Wine Service with Dinner & Champagne Toast, Uplighting & a Suite for the Bride & Groom

January 2021

DINNER

FIRST COURSE (select one)

Includes Italian Bread Service, Italian Dipping Oil & Chive Butter

Lobster Bisque, Brandy Enhanced Lobster Fumet, Chive Crème Fraiche

Hearts of Romaine, Heirloom Tomatoes, Aged Parmesan, Caesar Dressing, Garlic Croutons

Caprese Salad: Heirloom Tomato, Housemade Mozzarella, Frisée, Basil, White Truffle Oil, Aged Balsamic

INTERMEZZO

Vin de Glace Poached Ice Grapes, Cinnamon Tuille

ENTRÉES (select two)

Seared Certified Angus Filet Mignon, Sauce Choron

Diver Scallop, Tomato Fennel Broth

Split Lobster Tail | Market Price

USDA Prime Colorado Lamb Chops, Bing Cherry Demiglace

Certified Angus Prime NY Strip Steak, Porcini Mushroom Demiglace

Seared 'Maple Leaf Farms' Duck Breast, Oyster Mushroom Jus

Pan Seared Filet of Sea Bass, Saffron Crema

Free Range Chicken Wellington, Porcini Mushroom & Black Truffle Duxelle, Local Ale & Vidalia Onion Jus

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11

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BUBBLY BRUNCH BUFFET

Minimum of 20 Guests
Includes Chilled Fruit Juice, Coffee, Tea & Mimosas

January 2021

BRUNCH BUFFET

\$30 PER PERSON

Fresh Baked Pastries, Muffins & Local NY Bagels

Mixed Greens, Artichokes, Grape Tomatoes, Balsamic Vinaigrette

Fresh Seasonal Fruit Display

Egg Strudel: Cage-Free Scrambled Egg, Housemade Mozzarella, Porcini Mushrooms, Heirloom Tomatoes & Arugula Wrapped in Puff Pastry, Balsamic Reduction

Chicken Benedict: Cage-Free Egg, Sautéed Spinach, Grilled Tomato, Grilled Garlic Bread, Pesto Grilled Chicken, Sauce Choron Smoked Bacon

Skillet Browned Red Bliss Potatoes

ENHANCEMENTS

\$3 PER PERSON

French Toast, Maple Syrup

Belgium Waffle, Maple Syrup

Pancakes, Maple Syrup

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12

HILTON GARDEN INN ROCHESTER UNIVERSITY/MEDICAL CENTER

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LATE NIGHT FOOD

Minimum of 30 Guests

January 2021

THE HILTON PLATE

\$12 PER PERSON

Zweigles Red & White Hots
Grilled Burger Patties
Mac Salad
Home Fries
Meat Hot Sauce, Mustard, Diced Onions
Sliced Bread & Butter

PIZZA & WINGS

\$10 PER PERSON

Assorted Sheet Pizzas
Buffalo Style & Garlic Parmesan Chicken Wings
Celery & Blue Cheese

BREAKFAST

\$12 PER PERSON

Scrambled Eggs
Smoked Bacon
French Toast
Home Fries
Fresh Fruit

SWEETS DISPLAY

\$10 PER PERSON

Mini Cheesecake Pops
Mini Cupcakes
Assorted Macaroons
Chocolate Truffles
Assorted Fruit Tarts

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13

BEVERAGE SELECTIONS

January 2021

PACKAGE BAR

Serving Unlimited Consumption of House Spirits, Domestic Beer, House Wines and Soft Drinks

(Minimum of 30 Guests)

One Hour | 14

Second Hour | +4

Third Hour | +4

Additional Hours | +3

Premium Brands | +3 Per Person Per Hour

BEER, WINE & SODA

Serving Unlimited Consumption Domestic Beer, House Wines and Soft Drinks

(Minimum of 30 Guests)

One Hour | 12

Second Hour | +3

Third Hour | +3

Additional Hours | +3

*HOST BAR

Host Pays for Beverages Consumed

Cocktails | 6.50 House | 8 Premium

Beer Domestic & Imports | 5.50 House | 6 Premium

Wine | 7 House | 9.50 Premium

Manhattans, Martinis & Cordials | 9 House | 11.50 Premium

Mineral & Spring Water | 3

Sodas & Juices | 2.50

*CASH BAR

Guests Pay for Their Own Beverages

Cocktails | 7 House | 8.50 Premium

Beer Domestic & Imports | 5.75 House | 6.50 Premium

Wine | 7.50 House | 10 Premium

Manhattans, Martinis & Cordials | 9.50 House | 12 Premium

Mineral & Spring Water | 3

Sodas & Juices | 2.50

*Bartender Fee Required, \$30 Per Hour

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14

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