

2010

Hilton Garden Inn Albany Airport Banquet Menu



800 Albany Shaker Road

Albany, NY 12211

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www.hgialbany.com

TAKING A BREAK

The selections below are designed to serve your guests for forty-five minutes. There is a minimum of 10 guests.

Coffee Service

Freshly Brewed Regular & Decaffeinated Coffee
Specialty & Regular Teas
\$4.95 per person

Coffee and Soda Service

Freshly Brewed Regular & Decaffeinated Coffee
Specialty & Regular Teas
Assorted Soft Drinks & Bottled Water
\$5.95 per person

Coffee and Pastries

Freshly Brewed Regular & Decaffeinated Coffee
Specialty & Regular Teas
Assorted Pastries
\$6.95 per person

Coffee and Bagels

Freshly Brewed Regular & Decaffeinated Coffee
Specialty & Regular Teas
Assorted Bagels & Cream Cheese
\$7.95 per person

Garden Party

Fresh Sliced Seasonal Fruit
Served with Yogurt Dip
Fresh Sliced Seasonal Vegetables
Served with Ranch Dressing
Freshly Brewed Regular & Decaffeinated Coffee
Specialty & Regular Teas
\$8.95 per person

Sweet and Salty

Fresh Baked Cookies & Brownies
Mini Pretzels & Assorted Chips
Freshly Brewed Regular & Decaffeinated Coffee
Assorted Soft Drinks & Bottled Water
\$8.95 per person

Cookies and Milk

Assorted Fresh Baked Cookies
Skim Milk, 2% Milk & Chocolate Milk
Freshly Brewed Regular & Decaffeinated Coffee
Specialty & Regular Teas
\$6.95 per person

Stay Fit

Fresh Sliced Seasonal Fruit
Fresh Sliced Seasonal Vegetables
Nutri-Grain & Granola Bars
Specialty & Regular Teas
Bottled Water
\$7.95 per person

MEETING PLANNER'S SPECIAL

The selections below are designed to serve your guests for forty-five minutes. There is a minimum of 15 guests for this package.

Pre-Meeting

Freshly Brewed Regular & Decaffeinated Coffee
Specialty & Regular Teas
Tropicana Orange Juice & Ocean Spray Cranberry Juice
Fresh Sliced Seasonal Fruit
Assorted Bagels & Cream Cheese

Mid-Morning Refresher

Freshly Brewed Regular & Decaffeinated Coffee
Specialty & Regular Teas
Assorted Soft Drinks & Bottled Water

Afternoon Break

Freshly Brewed Regular & Decaffeinated Coffee
Specialty & Regular Teas
Assorted Soft Drinks & Bottled Water
Freshly Baked Cookies & Brownies

\$19.95 per person

A LA CARTE ITEMS

The selections below are priced per unit and cannot be split into smaller units.

Freshly Brewed Regular or Decaffeinated Coffee - *\$28.00 per 1.5 gallon*

Specialty & Regular Teas - *\$26.00 per 1.5 gallon*

Hot Chocolate - *\$26.00 per gallon*

Hot Apple Cider - *\$24.00 per gallon*

Assorted Bottled Soda - *\$2.50 each*

Saratoga Bottled Water - *\$2.50 each*

Assorted Bottled Juice - *\$2.50 each*

Red Bull - *\$3.00 each*

Bagels & Cream Cheese - *\$26.95 per dozen*

Muffins - *\$24.95 per dozen*

Croissants - *\$24.95 per dozen*

Assorted Danish – *\$24.95 per dozen*

Whole Fresh Fruit - *\$1.95 each*

Assortment of Granola Bars - *\$1.95 each*

Individual Yogurts - *\$1.95 each*

Yogurt Parfaits with Fresh Fruit & Granola - *\$4.00 each*

Fresh Sliced Fruit Platter - *\$35.00*

Serves 15 people

Fresh Sliced Vegetable Platter - *\$30.00*

Serves 15 people

Assorted Fresh Baked Cookies - *\$20.00 per dozen*

Assorted Dessert Bars - *\$20.00 per dozen*

BREAKFAST BUFFETS

The selections below are designed to serve your guests for ninety minutes.

Classic Continental

Tropicana Orange Juice
Ocean Spray Cranberry Juice
Freshly Brewed Regular & Decaffeinated Coffee
Specialty & Regular Teas
Assorted Breakfast Breads
Muffins & Pastries
Assorted Whole Fruit
\$9.95 per person

Deluxe Continental

Tropicana Orange Juice
Mott's Apple Juice
Ocean Spray Cranberry Juice
Freshly Brewed Regular & Decaffeinated Coffee
Specialty & Regular Teas
Fresh Seasonal Fruit Platter
Assorted Yogurt
Assorted Breakfast Breads
Bagels & Cream Cheese
\$10.95 per person

Healthy Start

Tropicana Orange Juice
Ocean Spray Cranberry Juice
Freshly Brewed Regular & Decaffeinated Coffee
Specialty & Regular Teas
Fresh Seasonal Fruit
Assorted Yogurt
Granola & Nutri-Grain Bars
Single Serving Sized Boxed Cereals
Assorted Milk
\$10.95 per person

Gold Honors

Tropicana Orange Juice
Mott's Apple Juice
Ocean Spray Cranberry Juice
Freshly Brewed Regular & Decaffeinated Coffee
Specialty & Regular Teas
Fresh Sliced Seasonal Fruit
Assorted Yogurt
Assortment of Breakfast Breads & Pastries
Scrambled Eggs with Fine Herbs
Crispy Bacon & Link Sausage
Breakfast Potatoes
\$12.95 per person
Minimum of 10 guests

Diamond Honors

Tropicana Orange Juice
Mott's Apple Juice
Ocean Spray Cranberry Juice
Freshly Brewed Regular & Decaffeinated Coffee
Specialty & Regular Teas
Fresh Sliced Seasonal Fruit
Assorted Yogurt
Bagels & Cream Cheese
Scrambled Eggs with Fine Herbs
Choice of Buttermilk Pancakes or French Toast
Crispy Bacon & Link Sausage
Breakfast Potatoes
\$14.95 per person
Minimum of 10 guests

WEEKEND BRUNCH

The selections below are designed to serve your guests for ninety minutes and are available on **Saturday** and **Sunday** only. There is a minimum of 15 guests for this package.

Freshly Brewed Regular & Decaffeinated Coffee
Specialty & Regular Teas
Tropicana Orange Juice
Ocean Spray Cranberry Juice
Sliced Seasonal Fruit Platter
Mini Bagels & Cream Cheese
Assorted Pastries
Yogurt Parfaits with Fresh Berries & Granola
Scrambled Eggs with Fine Herbs
Crispy Bacon & Link Sausage
Penne ala Vodka
Herbed Boneless Chicken Breast
Roasted Potatoes
Assorted Dessert Bars
\$18.95 per person

BRUNCH ENHANCEMENTS

Buttermilk Pancakes

Served with a Fresh Fruit Compote
\$2.95 per person

Classic French Toast

Served with Local Maple Syrup
\$1.95 per person

Omelet Station

Cooked to Order Omelets with
Your Choice of:
Ham, Cheese, Peppers,
Onions, Mushrooms & Tomatoes
\$4.95 per person
Omelet chef at \$55.00 for 90 minutes of service.
One chef per 50 guests.

Mimosas, Bloody Mary's & Bellinis

All attendees must be at least 21 years of age
\$75.00 per gallon

If you would like a cake for your event, it would be our pleasure to help you choose a baker. We will also pick up your cake prior to the event. We do not charge a serving fee.

LUNCHEON SELECTIONS

All served lunches include fresh garden salad, choice of entrée with Chef's recommendation of starch and vegetable, warm rolls with butter and dessert. Freshly brewed coffee, decaffeinated coffee and hot tea also included.

Salad Enhancements

Caesar Salad with Garlicky Croutons, Shaved Parmesan & House Caesar Dressing
Farmer's Salad with Fresh Arugula, Shaved Prosciutto, Medium Hard Egg & Honey Vinaigrette
Add \$1.95 per person

Grilled Filet of Salmon

Creamy Dill Sauce
\$17.95 per person

Chicken Marsala

Topped with Mushrooms Sautéed in a
House Marsala Sauce
\$16.95 per person

Herb Encrusted Pork Loin

Roasted Pork Loin Covered with Fresh Herbs
Served with a Peppercorn Sauce
\$16.95 per person

Top Round Roast Beef

Seasoned & Slow Roasted
Served with a Wild Mushroom Demi-Glace
\$17.95 per person

Boston Baked Scrod

Encrusted with Fresh Bread Crumbs
Served with a Lemon Butter Sauce
\$16.95 per person

Garlic & Asiago Ravioli

Served with a Sweet Cream & Pesto Sauce
\$14.95 per person

COLD LUNCH BUFFETS

The selections below are designed to serve your guests for ninety minutes and included freshly brewed coffee, decaffeinated coffee and hot tea. There is a minimum of 10 guests.

Capital Deli Board

Chef's Soup of the Day
Garden Salad with House Dressing
Red Potato Salad & Pasta Salad
Basket of Assorted Breads & Rolls
Sliced Oven Roasted Turkey Breast,
Oven Baked Ham & Roast Beef
Sliced American, Swiss & Cheddar Cheeses
Lettuce, Tomato, Onions & Pickles
Fresh Baked Cookies
\$15.95 per person

Empire Sandwich Platter

Chef's Soup of the Day
Garden Salad with House Dressing
Red Potato Salad & Pasta Salad
Choice of Three Sandwiches:
Turkey with Bacon, Cheddar Cheese & Honey Mustard *
Roast Beef with Swiss Cheese & Spicy Mustard *
Ham with American Cheese & Spicy Mustard * Chicken, Tuna or Egg Salad
Sandwiches Served with Lettuce & Tomato
Assortment of Dessert Bars
\$16.95 per person

The Garden Buffet

Chef's Soup of the Day
Arugula, Romaine & Iceberg Lettuce
Fresh Sliced Seasonal Vegetables
Fresh Sliced Seasonal Fruit
Grilled Chilled Julienne Chicken Breast
Diced Boiled Eggs & Shredded Cheese
House Croutons
House Caesar & Honey Vinaigrette Dressing
Gourmet Rolls & Butter
Assortment of Dessert Bars
\$16.95 per person

QUICK LUNCH BREAK

The selections below are designed to serve your guest's individual preferences.

Express Lunch

(Maximum 15 people)

Order from The Great American Grill lunch menu

Orders forms will be left in your meeting room
in the morning and collected by the banquet attendant.

Orders will be delivered to your meeting room
at your specified lunch time.

Price varies by item. Can be individual pay or master billed.

On the Go Boxed Lunch

(Grab and Go Only)

Bottled Water

Bag of Chips * Whole Fruit * Fresh Baked Cookie

Choose from the following:

(All sandwiches are served with lettuce & tomato)

Turkey Wrap

Fresh Sliced Turkey Breast & Sharp Cheddar Cheese

Salami Croissant

Fresh Sliced Salami & Provolone

Roast Beef Croissant

Thinly Sliced Roast Beef & Swiss

Caesar Salad

Crisp Chopped Romaine, Garlicky Croutons & Parmesan

\$15.95 per person

HOT BUFFETS WITH A THEME

The selections below are available for **lunch or dinner** and are designed to serve your guests for ninety minutes. They include freshly brewed coffee, decaffeinated coffee and hot tea. There is a minimum of 10 guests except for *Cena Tradizionale Italiana* and *¡Fiesta!* which require a minimum of 20 guests.

New York Pizza Party

Fountain Soda
Garden Salad with House Dressing
Pasta Salad
Fresh Sliced Vegetables with Ranch Dressing
Choice of Two Pizzas:
Cheese, Pepperoni, Sausage or Veggie
Choice of New York Cheesecake or
Fresh Baked Cookies
\$14.95 per person

On the Grill

Garden Salad with House Dressing
Cole Slaw & Picnic Potato Salad
Assorted Chips
Hamburgers & Hot Dogs
Barbecued Chicken Breasts
Corn on the Cob & Baked Beans
Assorted Rolls & Condiments
Chef's Selection of Dessert
\$17.95 per person

Cena Tradizionale Italiana

(Traditional Italian Dinner)

Antipasto

Platter of Traditional Meats and Vegetables

Primo

Minestrone Soup
Classic Caesar Salad

Secondo

(Choice of Two)

Chicken Piccata * Chicken Marsala
Chicken Parmigiana * Beef Lasagna
Spaghetti & Meatballs * Garlic & Asiago Ravioli

Contorno

Vegetable Medley

Dolce

Chef's Selection of Dessert
\$18.95 per person

¡Fiesta!

Baja Chicken Soup
Mixed Green Salad with House Dressing
Chips & Salsa
Grilled Chicken Sautéed with Onions,
Peppers & Tomatoes
Marinated Beef Strips Sautéed with
Onions & Peppers
Shredded Cheese & Assorted Toppings
Traditional Spanish Rice
Flour Tortillas
Chef's Selection of Dessert
\$16.95 per person

Just for Kids

(And the Adults that Love Them)

Fountain Soda
Fresh Sliced Vegetables with Ranch Dressing
Chicken Fingers
Hot Dogs
French Fries
Assorted Condiments
Fresh Baked Cookies
\$12.95 per person
Add Baked Macaroni & Cheese
Add \$2.50 per person

DINNER

All plated dinners include fresh garden salad, choice of entrée with Chef's recommendation of starch and vegetable, warm rolls and butter and dessert. Freshly brewed coffee, decaffeinated coffee and hot tea are also included.

Salad Enhancements

Caesar Salad with Garlicky Croutons, Shaved Parmesan & House Caesar Dressing
Farmer's Salad with Fresh Arugula, Shaved Prosciutto, Medium Hard Egg & Honey Vinaigrette
Add \$1.95 per person

Chili Lime Chicken

Sweet Chili Lime Infused Chicken
\$19.95 per person

Grilled Fillet of Salmon

Seared & Broiled. Served with Creamy Dill Sauce
\$22.95 per person

Rosemary Mustard NY Strip

Slow Roasted & Served with a Bleu Cheese, Shallot Compound Butter
\$26.95 per person

Mediterranean Chicken

Chicken Breast Marinated in Mediterranean
Spices
\$18.95 per person

Pasta Primavera

Penne Pasta & Seasonal Vegetables
\$16.95 per person

Chillan Sea Bass

Dusted with Porcini Mushrooms & Served with a Lemon Burree Blanc
\$29.95 per person

Orange Ginger Pork

Tenderloin Immersed in an Orange Ginger
Reduction
\$21.95 per person

French Stuffed Chicken

French chicken stuffed with a Mushroom
Duxelle
\$18.95 per person

Filet Mignon

Grilled & Served with a Peppercorn Cream Sauce
\$31.95 per person

Duet of Filet & Crab Cake
\$36.95 per person

THE EXECUTIVE DINNER BUFFET

The selections below are designed to serve your guests for ninety minutes. There is a minimum of 20 guests.

Starters

Chef's Soup of the Day
Mixed Green Salad with House Dressing

Entrée Choices (Choose Two or Three)

Chicken Marsala
Grilled Salmon Fillet
Roast Pork Tenderloin
Chicken Piccata
Pasta Primavera
Top Round Roast Beef
Mediterranean Chicken
Broiled Fillet of Sole
Beef Bourguignonne
Roasted Rosemary Chicken
Garlic & Asiago Ravioli
Chicken Cordon Bleu

Chef's Recommended Seasonal Vegetables and Starch.
Assorted Dessert Bars
Freshly Brewed Regular & Decaffeinated Coffee
Specialty & Regular Teas

Two Entrees - \$25.95 per person

Three Entrees - \$27.95 per person

RECEPTION DISPLAYS

The selections below are designed to serve your guests for sixty minutes. There is a minimum of 20 guests.

From the Garden

Assortment of Seasonal Vegetables
Served with Ranch & Bleu Cheese Dips
\$3.95 per person

International Cheese Medley

Imported and Domestic Cheese Selections
Served with Crackers & Sliced Breads
\$3.95 per person

Harvest Fresh Fruits

Assortment of Sliced, Seasonal Fruits
Served with Yogurt Dip
\$4.95 per person

Take a Dip

Guacamole, Herbed Cream Cheese & Onion Dip
Served with Chips & Crackers
\$4.95 per person

Antipasto

Traditional Italian Meats & Vegetables
Served with Sliced Bread
\$7.95 per person

Sweets & Treats

Variety of Petite Pastries
Assorted Cookies & Bars
\$6.95 per person

RECEPTION SELECTIONS

COLD HORS D'OEUVRES

	50 PIECES	100 PIECES
Melon Wrapped with Prosciutto	\$75.00	\$130.00
Fresh Tomato & Basil Bruschetta	\$75.00	\$130.00
Petite Finger Sandwiches	\$90.00	\$170.00
Shrimp & Crab Salad in a Pastry Shell	\$125.00	\$200.00

HOT HORS D'OEUVRES

	50 PIECES	100 PIECES
Italian Meatballs	\$75.00	\$130.00
Cheese Quesadilla Triangles	\$75.00	\$130.00
Mozzarella Cheese Sticks	\$80.00	\$140.00
Mini Quiche Lorraine	\$80.00	\$140.00
Mini Chicken Cordon Bleu	\$80.00	\$140.00
Spanakopita	\$80.00	\$140.00
Chicken Tenders with Honey Mustard Sauce	\$85.00	\$150.00
Buffalo Chicken Wings	\$85.00	\$150.00
Beef & Mushroom Brochette	\$115.00	\$200.00
Bacon Wrapped Scallops	\$125.00	\$225.00
Petite Crab Cakes with Remoulade	\$125.00	\$225.00
Coconut Shrimp	\$125.00	\$225.00

CARVED TO ORDER

Carving stations include petite rolls and appropriate condiments.

Roast Beef Tenderloin
Approximately 25 servings
\$400.00

Roast Pork Tenderloin
Approximately 25 servings
\$225.00

Honey Baked Ham
Approximately 35 servings
\$200.00

Oven Roasted Turkey Breast
Approximately 25 servings
\$195.00

CARVER, BUTLER, ATTENDANT FEES

Carver Fee

Carving station will be staffed with a uniformed Chef for a fee of
\$85.00 for 90 minutes of service

Butler fee
\$30.00 per Butler for passed hors d'oeuvres

Attendant Fee
\$30.00 per Attendant

BANQUET BAR SERVICE

BY-THE-HOUR BAR SERVICE

Minimum of 50 guests. Service includes a full array of mixed drinks, house wines, beer, non-alcoholic beer, soft drinks and bottled water for a specified period of time. Prices are per person.

	HOUSE	PREMIUM	BEER, WINE & SODA
One Hour	\$9.50	\$10.50	\$8.50
Two Hours	\$14.50	\$17.50	\$14.00
Three Hours	\$20.00	\$23.50	\$19.00
Four Hours	\$25.50	\$30.00	\$24.00
Each Additional Hour	\$5.50	\$6.50	\$5.00

ON CONSUMPTION BAR SERVICE

	HOSTED	CASH
House Brands	\$6.25	\$6.50
Premium Brands	\$7.25	\$7.50
Domestic Beer	\$4.75	\$5.00
Imported Beer	\$5.25	\$5.50
Wine by the Glass	\$6.00	\$6.25
Soft Drinks	\$2.95	\$3.00
Bottled Water	\$2.95	\$3.00

SPECIALTY ITEMS

House Wine	<i>\$22.00 per bottle</i>
Premium Wine	<i>\$37.00 per bottle</i>
House Sparkling Wine	<i>\$22.00 per bottle/\$6.00 per glass</i>
Premium Sparkling Wine	<i>\$41.00 per bottle/\$10.50 per glass</i>
Sparkling Cider	<i>\$15.00 per bottle</i>
Champagne Punch	<i>\$75.00 per gallon</i>
Mimosa	<i>\$75.00 per gallon</i>

BARTENDER FEE

\$100.00 for first two hours and \$25.00 for each additional hour of service should sales not exceed \$200.00

Alcohol consumption must be in compliance with applicable liquor laws. No alcoholic beverages will be sold to persons under 21 years of age.

BANQUET POLICY

TAX AND SERVICE CHARGES

A taxable service charge of 20% and applicable NYS sales tax will be added to all food, beverage, meeting room rental and audio visual charges.

PRICES

Due to the constant changes in the food and beverage industry, menu prices are subject to change. Prices for food, beverage, audio visual and miscellaneous charges will be outlined as part of the booking agreement but, are not guaranteed until six months prior.

MENU SELECTION

We request that you have your menu selected at least two weeks prior to your event. Guaranteed attendance for all meal functions is required three business days in advance. If attendance falls below the guarantee, the host is responsible for full payment of the guaranteed number.

SPECIAL ARRANGEMENTS

Special color linens, flowers, centerpieces, cakes and audio visual equipment can be arranged through the sales office.

PAYMENT INFORMATION

A deposit of \$5.00 per person will be due with your signed contract for any event requiring food and beverage. Full payment of the event will be required three business days prior to your event. Any additional charges incurred during the event will be due prior to departure.

Deposits may be made by cash, credit card, personal check or certified bank check. The final payment must be made by cash, credit card or certified bank check. No personal or organizational checks will be accepted as final payment.

Ask your sales representative about additional payment options.

SHIPPING AND RECEIVING

Delivery of packages should be arranged through your sales contact. Shipments will be received no earlier than three business days prior to your event. You must prepay all packages sent to and from the Hotel. Packages can be sent to:

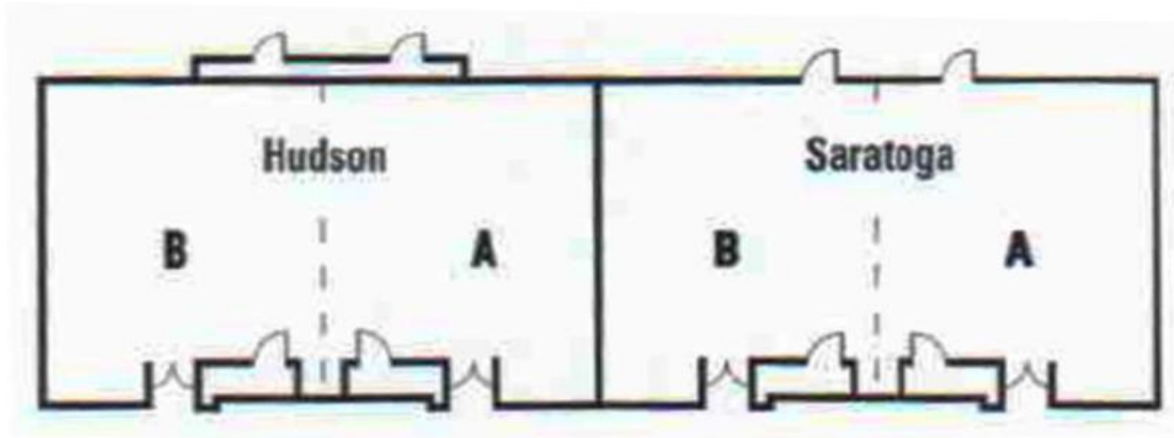
Hilton Garden Inn Albany Airport
Attn: Sales Office
800 Albany Shaker Road
Albany, NY 12211

Hold for: Name of Guest, Name of Group, Date of Event

Materials not removed at the end of your function will be discarded by the hotel three business days after your last event; unless storage is pre-arranged.

If you have a preference that is not listed please inquire with our sales office. We will do our best to meet your needs.

MEETING ROOM SPECIFICATIONS



	Sq. Ft.	LxWxH	Theatre	Classroom	Conference	U-Shape	Banquet
Hudson A&B	1,196	25'3" x 49' x 9'6"	90	75	45	40	70
Hudson A	598	28'3" x 24'7" x 9'6"	45	35	20	20	35
Hudson B	598	28'3" x 24'7" x 9'6"	45	35	20	20	35
Saratoga A&B	1,172	27'8" x 49'3" x 9'6"	90	75	45	40	70
Saratoga A	586	27'3" x 24'9" x 9'6"	45	35	20	20	35
Saratoga B	586	27'3" x 24'9" x 9'6"	45	35	20	20	35