



BANQUET MENUS



Come experience the brand new Hilton Garden Inn Marina Del Rey!
Located amidst the picturesque setting of Marina Del Rey Harbor and Marina Beach, Hilton Garden Inn Marina Del Rey has everything you need to help your event shine. Our 3,000 square feet of stylish indoor and lush outdoor space, is the perfect backdrop to enjoy the Marina atmosphere and ocean breezes.

Call our Sales Office today and let us help you create a memorable event!

4200 Admiralty Way
Marina Del Rey, Ca 90292
Direct: (310) 301-2000
Fax: (310)301-6687
www.hgimarinadelrey.com

BREAKFAST BUFFETS

All Buffet Breakfasts Include Freshly Brewed Coffee Bean and Tea Leaf Regular and Decaf Coffee and a Selection of Specialty Hot Teas

CONTINENTAL \$16.00 (PER PERSON)

Assorted Breakfast Breads and Pastries
Butter, Jam, Organic Honey
Sliced Fresh Fruit and Berries

STAY FIT CONTINENTAL \$19.00 (PER PERSON)

Individual Yogurt
Granola with Non-fat Milk
Assorted Breakfast Breads and Pastries
Butter, Jam, Organic Honey
Sliced Fresh Fruit and Berries

ADMIRALTY BREAKFAST \$22.00 (PER PERSON)

Assorted Breakfast Breads and Pastries
Florentine Scramble with Chicken Apple Sausage and Smoked Gouda
French Toast
Buttermilk Pancakes
Sliced Fresh Fruit and Berries

MARINA FULL BREAKFAST \$25.00 (PER PERSON)

Assorted Breakfast Breads and Pastries
Scrambled Farm Fresh Eggs
(Choose 2 Meat Options)
Chicken Apple Sausage, Turkey Sausage, Bacon, Black Forest Ham
Breakfast Potatoes
Buttermilk Pancakes
Sliced Fresh Fruit and Berries

*Minimum of 20 guests for buffet offerings
All prices are subject to taxable 21% gratuity and 9.00% California sales tax.
Menu items are subject to seasonality and market availability.*

BREAKFAST PLATED

All Plated Breakfasts Include Freshly Brewed Coffee Bean and Tea Leaf Regular and Decaf Coffee and a Selection of Specialty Hot Teas

FRENCH TWIST \$21.00

(PER PERSON)

French Toast
Scrambled Eggs
Fresh Strawberries
Turkey Bacon
Warm Maple Syrup

ALL AMERICAN \$25.00

(PER PERSON)

Scrambled Eggs
(Choose One Meat Option)
Chicken Apple Sausage, Turkey Sausage, Bacon, Black Forest Ham
Breakfast Potatoes
Assorted Breakfast Breads and Pastries

BENEDICT \$26.00

(PER PERSON)

Two Poached Eggs
Toasted English Muffin, Hollandaise Sauce
(Choose One Meat Option)
Grilled Canadian Bacon, Smoked Salmon
Breakfast Potatoes
Assorted Breakfast Breads and Pastries

BREAKFAST ADD ONS

French Toast \$5.00 per person
Buttermilk Pancakes \$5.00 per person
Seasonal Fresh Fruit Bowl \$6.00 per person
Assorted Cold Cereals \$3.00 per person
Bagels with Cream Cheese \$36.00 per dozen
Assorted Breakfast Breads and Pastries \$32.00 per dozen

COFFEE BEAN AND TEA LEAF SELECTION

Regular and Decaffeinated \$55.00 per gallon
Selection of Specialty Hot Teas \$55.00 per gallon

ASSORTED JUICES

Orange Juice \$20.00 per carafe
Cranberry Juice \$20.00 per carafe
Apple Juice \$20.00 per carafe

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Lunch Buffet

All Lunch Buffets Include Freshly Brewed Coffee Bean and Tea Leaf Regular and Decaf Coffee and a Selection of Specialty Hot and Iced Teas

DELI DELIGHT \$27.00 (PER PERSON)

Oven Roasted Turkey, Roast Beef, Black Forest Ham, Swiss, Cheddar, Provolone, Veggie
Butter Lettuce, Sliced Onion, Sliced Tomato, Pickles
Assorted Sliced Breads
Mustard, Mayonnaise, Horseradish
Whole Fruit
Freshly Baked Cookies

SALAD BAR \$28.00 (PER PERSON)

Caesar Salad
Spinach Salad with Sliced Pear and Toasted Almonds
Mixed Baby Greens Salad
Tortellini Salad
Seasonal Fruit Salad
Marinated Herb Grilled Chicken Breast (Served on the Side)
Chef's Choice of Assorted Mini Desserts

3S (SOUP, SALAD, SANDWICH) \$31.00 (PER PERSON)

(Select One Salad Option)*

*Mixed Baby Greens Salad
*Tortellini Salad

Tomato Bisque & Soup Du Jour Shots
Oven Roasted Turkey, Roast Beef, Black Forest Ham, Vegetables
Swiss, Cheddar, Provolone, Butter Lettuce, Sliced Onion, Sliced Tomato, Pickles
Assorted Sliced Breads
Mustard, Mayonnaise, Horseradish
Freshly Baked Brownies

TOUR OF ASIA \$32.00 (PER PERSON)

(Select One Salad Option)*

*Mandarin Salad with Asian Vinaigrette
*Chow Mein Salad with Garlic Chive Vinaigrette
*Cucumber Salad with Red Onions and Radishes
Sesame Crusted Chicken
Teriyaki Chicken or Beef
Seasonal Stir Fried Vegetables, Steamed Rice
Almond Cookies

Minimum of 20 guests for buffet offerings

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Lunch Buffet

All Lunch Buffets Include Freshly Brewed Coffee Bean and Tea Leaf Regular and Decaf Coffee and a Selection of Specialty Hot and Iced Teas

AMERICAN COMFORT \$33.00 (PER PERSON)

Mixed Baby Greens Salad
Country Fried Chicken
Green Bean Almandine
Corn on the Cob with Butter on the Side
Garlic Mashed Potatoes
Warm Buttermilk Biscuits
Fresh Dutch Apple Pie

ITALIAN \$36.00 (PER PERSON)

Tortellini Salad
Insalata Caprese with Fresh Basil
Rigatoni with Grilled Chicken, Baby Bella Mushrooms, Roasted Vegetables and Pomodoro Sauce
Spaghetti and Meatballs in a Marinara Sauce
Sliced Focaccia Bread with Sweet Butter
Assorted Biscotti Bites

S.O.B.O. \$37.00 (PER PERSON)

Roasted Corn Salad with Cilantro Lime Vinaigrette
Cheese Enchilada
Build Your Own Fajita
Grilled Chicken, Marinated Steak, Onions, Peppers, Warm Flour Tortillas
Refried Pinto Beans, Spanish Rice
Tortilla Chips, Fresh Salsa
Warm Churros

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Plated Lunch

All Plated Lunches Include Freshly Brewed Coffee Bean and Tea Leaf Regular and Decaf Coffee, a Selection of Specialty Hot and Iced Teas and Rolls with Butter

Priced per person

GRILLED CHICKEN CAESAR SALAD \$21.00

Grilled Chicken Breast with Romaine Lettuce, Shaved Parmesan, Garlic Croutons and Caesar Dressing
Fresh Lemon Bars

BROWN BAG SPECIAL \$22.00

Choice of Sandwich: Turkey, Ham, Roast Beef, Veggie
Chips, Whole Fresh Fruit, Cookie, Bottled Water

SALAD & SANDWICH COMBO \$23.00

Choice of Deli: Sliced Oven Roasted Turkey, Black Forest Ham, Roast Beef, Veggie
Choice of Cheese: Cheddar, Swiss, Provolone, Jack
Choice of Salad: Mixed Baby Greens, Caesar, Tortellini, Creamy Red Potato
Seasonal Roasted Vegetables

All Sandwiches Served with Green Leaf Lettuce, Sliced Tomato, Sliced Red Onion, Mayonnaise and Deli Mustard
Fresh Baked Brownies

TERIYAKI CHICKEN \$24.00

Mixed Baby Greens Salad
Grilled Chicken Breast with Pineapple and Teriyaki Glaze
Steamed Rice, Seasonal Stir Fried Vegetables
Almond Cookies

ENCHILADAS \$25.00

Mixed Baby Greens Salad
Choice of Enchilada: Chicken, Beef or Cheese Enchiladas
Spanish Rice, Refried Pinto Beans
Warm Churros

LASAGNA \$26.00

Mixed Baby Greens Salad
Italian Sausage or Vegetable Lasagna, Served with Sautéed Seasonal Vegetables
Hazelnut Chocolate Torte

FETTUCCINE PRIMAVERA \$30.00

Mixed Baby Greens Salad
Fettuccine with Roasted Vegetables, Pine Nuts, Basil and Parmesan Cheese
Tiramisu

A LA CARTE

Soft Drinks, Bottled Water | **\$3.00 EACH ON CONSUMPTION**
Assorted Cookies, Brownies or Lemon Bars | **\$36.00 PER DOZEN**
Crudités Platter | **\$10.00 PER PERSON**

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Dinner Buffet

All Dinner Buffets Include Freshly Brewed Coffee Bean and Tea Leaf Regular and Decaf Coffee, a Selection of Specialty Hot and Iced Teas and Rolls with Butter

Priced per person

\$48.00

SALAD (CHOICE OF ONE)

Spinach Salad with Sliced Pear and Toasted Almonds
Mixed Baby Greens Salad
Caesar Salad

ENTRÉE (CHOICE OF TWO)

Grilled Chicken Milanese with Parmesan Cheese
Grilled Flat Iron Steak with Mushroom Sauce
Grilled Chicken Breast with Tomato and Bacon Relish
Grilled Salmon with Lemon Caper Cream
Penne Pasta with Vodka Crème Marinara

STARCH (CHOICE OF ONE)

Wild Rice Pilaf
Roasted Red Potatoes
Garlic Mashed Potatoes
Parmesan Risotto

VEGETABLES (CHOICE OF ONE)

Chef's Selection of Seasonal Vegetables
Roasted Butternut Squash
Ginger Honey Glazed Carrots
Green Bean Almandine

DESSERT (CHOICE OF ONE)

New York Style Cheesecake
Fresh Dutch Apple Crisp
Double Chocolate Mousse Cake
Hazelnut Chocolate Torte

Minimum of 20 guests for buffet offerings
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Dinner Plated

All Plated Dinners Include Freshly Brewed Coffee Bean and Tea Leaf Regular and Decaf Coffee, a Selection of Specialty Hot and Iced Teas and Rolls with Butter

Priced per person

SALAD

Mixed Baby Greens Salad

OR

Caesar Salad

ENTRÉE

GRILLED CHICKEN BREAST \$32.00

Green Bean Almandine, Garlic Mashed Potatoes, Jack Cheese, Sweet Corn, Tomato & Bacon Relish

GRILLED SALMON \$35.00

Roasted Butternut Squash, Parmesan Risotto, Lemon Caper Cream

HERB RUBBED FLAT IRON STEAK \$37.00

Grilled Asparagus, Garlic Mashed Potatoes, Sautéed Onions, Mushroom Sauce

FETTUCCINE PRIMAVERA \$29.00

Fettuccine with Roasted Vegetables, Pine Nuts, Basil and Parmesan Cheese

FETTUCCINE ADD ONS

CHICKEN \$3.00

ADD

SHRIMP \$6.00

DESSERT

(Choice of One)

New York Style Cheesecake

Fresh Dutch Apple Crisp

Double Chocolate Mousse Cake

Hazelnut Chocolate Torte

RECEPTION

Priced per person

SPECIALTY DISPLAY

FRESH FRUIT DISPLAY \$8.00

Seasonal Sliced Fruit

GRILLED SEASONAL VEGETABLES \$8.00

Array of Vegetables

Red Pepper Hummus, Chipotle Ranch Dipping Sauce

ARTISAN CHEESE BOARD \$10.00

Selected Cheeses, Sliced Fruits, Assorted Nuts, Tapenades, Assorted Crostini

FLAT BREAD STATION \$11.00

Spicy Italian Sausage

Baja BBQ Chicken with Bacon

Caprese with Pesto

ANTIPASTO | \$13.00

Peppered Salami, Mortadella, Prosciutto

Provolone, Parmesan Cheese

Piquillo Peppers, Lemon Roasted Olives, Oven Roasted Tomatoes

SLIDER STATION \$15.00

Angus Beef with Wisconsin Cheddar

Chipotle Ranch Slider with Pickles and Grilled Onions

Mini Grilled Cheese with Wisconsin Cheddar

Minimum of 25 guests for display offerings

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CARVING STATION

Minimum 25 guests and carving fee of \$100

Priced per person

SLOW ROASTED PRIME RIB \$10.00

Accompanied with Herbed Au Jus, Black Peppercorns, Horseradish

OVEN ROASTED TURKEY BREAST \$9.00

Accompanied with Gravy, Cranberry Sauce

SMALL BITES

Minimum 25 pieces per item ordered

Priced per piece

HOT HORS D'OEUVRES

Bacon Wrapped Sea Scallops **\$5.00**

Vegetable Pot Stickers **\$3.00**

Mini Vegetarian Spring Rolls **\$3.00**

Stuffed Mushrooms with Sausage and Goat Cheese **\$3.00**

Chicken Satay Skewers with Peanut Sauce **\$3.00**

Blackened Beef Skewers with Buttermilk Ranch Sauce **\$4.00**

Mini Beef Wellingtons **\$4.00**

Coconut Shrimp **\$4.00**

Mini Crab Cakes with Spicy Remoulade **\$4.00**

COLD HORS D'OEUVRES

Tomato Bruschetta with Roasted Tomatoes and Kalamata Olive Tapenade **\$3.00**

Prosciutto Wrapped Melon **\$4.00**

Tuna Tartar with Sesame Aioli and Wasabi **\$4.00**

Smoked Salmon with Cream Cheese and Cucumber **\$4.00**

Mini Shrimp Cocktails **\$4.00**

Tomato, Basil and Mozzarella Skewers **\$4.00**

Chicken, Cashew and Apple Salad filled Endive Spears **\$4.00**

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MEETING BREAK DELIGHTS

Priced per person

VEG OUT \$15.00

Assorted Crisp Veggies, Vegetable Chips, Bleu Cheese and Ranch Dip, Garlic Hummus, and Assorted Sodas

COOKIE \$12.00

Assorted Chocolate Chip, Peanut Butter, Macadamia Cookies
Ice Cold Milk, Assorted Soda, Bottled Water & Chef's Choice Fruit Infused Water

SLIM AND TRIM \$15.00

Assorted Fruit Yogurt, Assorted Granola Bars, Whole Seasonal Fruit, Vitamin Water

TUSCAN \$16.00

Artisan Breads and Cheese, Grilled Seasonal Vegetables, Garlic Hummus
Assorted Soda, Fruit Infused Water

FIESTA \$8.00

Freshly Made Multi-colored Tortilla Chips, House Made Salsa & Guacamole,
Assorted Soda, Chef's Choice Fruit Infused Water

7th INNING STRETCH \$15.00

Hot Pretzel with Mustard, Peanuts, Cracker Jacks, Licorice
Assorted Sodas, Bottled Water

BACK TO SCHOOL I \$16.00

Mini Peanut Butter and Jelly Sandwiches
Mini Fluffernutter Sandwiches
Assorted Pastries
Assorted Juices

MIX AND MATCH TRAILMIX \$13.00

Almonds, Walnuts, Cashews, Assorted Dried Fruits, Chocolate Chips
Assorted Sodas, Bottled Water

BAR SERVICES

Arrangements can be made for either Cash or Hosted Bar(s). We Recommend (1) Bartender per 100 guests. All bars are subject to a Bartender Labor Charge of \$100.00 (plus tax) per Bartender.

	CASH	HOST
Premium	\$8.00	\$7.50
Super Premium	\$9.50	\$9.00
Cordials	\$9.00	\$8.50
Martinis	\$9.50	\$9.00
House Wines	\$9.00	\$8.00
Domestic Beer	\$6.00	\$5.50
Imported Beer	\$6.75	\$6.25
Soft Drinks	\$4.00	\$4.00
Mineral Waters	\$4.50	\$4.50
Assorted Juices	\$4.00	\$4.00

Beer & Wine Package

House Wine: Chardonnay, Merlot, Cabernet Sauvignon
 Imported Beers: Corona, Heineken, Amstel Light
 Domestic Beer: Bud, Bud Light, Miller Light, Michelob Ultra
 Soft Drinks: Coke or Pepsi Products
 Mineral Waters: Voss

By the Hour/Per Person: \$15.00

Premium Package

Vodka: Ketel One
 Gin: Tanqueray 10
 Rum: Bacardi Light & Captain Morgan's
 Scotch: Johnnie Walker Red
 Bourbon/Whiskey: Maker's Mark
 Tequila: Patron Silver

By the Hour/Per Person: \$20.00

House Package

Vodka: Smirnoff
 Gin: Seagrams
 Rum: Bacardi Light & Captain Morgan's
 Scotch: Bushmill's
 Bourbon/Whiskey: Jim Beam
 Tequila: Sauza Hornitos

By the Hour/Per Person: \$23.00

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**Hilton
Garden Inn®**
Marina Del Rey

POLICIES AND PROCEDURES

DEPOSIT

A non-refundable deposit and signed contract are required to secure space on a definite basis. Credit card and cash are accepted for payment. If choosing to pay by cash a credit card must be on file for any last minute charges.

FINAL PAYMENT

Final payment of estimated charges is due two weeks prior to function date with a signed banquet event order. The credit card provided for the deposit will be used for the estimated charges unless another form of payment is provided.

GUEST COUNT

To ensure the success of your event the number of guests must be provided 2 weeks prior to function. This number is your guarantee, if no guarantee is provided the most recent number of guests will become the guarantee. Head count can increase up to 3 business days prior to function. Final charges will be based on the minimum guarantee, or the actual number of guests served, whichever is greater. Any reduction after 14 days prior to event will result in a convenience fee.

FOOD AND BEVERAGE

No outside food and beverage is permitted, with the exception of wine, champagne, cakes. A corkage fee of \$15 per bottle plus tax and gratuity (\$35 per magnum) will be assessed for every outside bottle served.

DECORATIONS

All decorations must meet the Los Angeles County Fire Department's regulations. No decorations are allowed to be affixed to the walls or ceilings without prior approval.

MUSIC

All music, entertainment must end by 10:00pm and must be approved by the hotel.

WEATHER

The hotel is not responsible for inclement weather the day of your event.
Events using outdoor space book at their own risk.

Room Capacities	Area	Dimensions	Banquet	Theater	Conference	Classroom	Reception	U shape
Admiralty	1475	25X59x8'	100	110	40	45	120	40
Admiralty Patio			n/a	n/a	n/a	n/a	40	n/a
Terrace Patio			120	150	n/a	n/a	150	n/a
Marina	520	26x20x10'	50	40	20	20	40	20
Marina Grill and Bar Patio			70	100	n/a	n/a	100	n/a