

# banquet menu



**cherry**

noun. the fruit of any of various trees belonging to the genus prunus, of the rose family, consisting of a sweet, round or heartshaped drupe enclosing a one-seeded smooth stone.

OR

a super fruit used as the inspiration for our community, our menus, and the best part of the sundae.

**Hilton Garden Inn Denver/Cherry Creek**

600 S. Colorado Blvd Denver, CO 80246

[www.hgicherrycreek.com](http://www.hgicherrycreek.com) | 303-754-9800



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# morning

## fresh breakfast tables

all breakfast buffets include assorted chilled juices, coffee, decaf, assorted hot teas and water service

### bing

fresh seasonal fruit and berries  
variety of breakfast breads and pastries, butter and jams  
\$14.00

### jubilee

fresh seasonal fruit and berries  
variety of breakfast breads, toast, pastries, butter and jams  
mini bagels and cream cheese  
vanilla yogurt and fresh made granola  
\$16.00

### pink perfection

fresh seasonal fruit and berries  
variety of breakfast breads, toast, pastries, butter and jams  
vanilla yogurt and fresh made granola  
mini bagels with lox, cream cheese, capers, and red onion  
\$18.00

## hot breakfast tables

all breakfast buffets include assorted chilled juices, coffee, decaf, assorted hot teas, cherry lemonade and water service  
groups with 20 guests or fewer please add \$4 to per person buffet price

### colorata

fresh seasonal fruit and berries  
variety of breakfast breads, toast, pastries, butter and jams  
fresh made breakfast burrito in a flour tortilla with scrambled eggs, potatoes, and bacon topped with pork green chile  
and pepper jack cheese  
\$19.00

### tulare

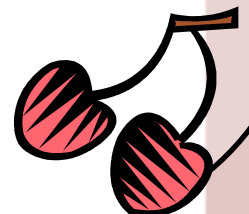
fresh seasonal fruit and berries, variety of breakfast breads, toast, pastries, butter and jams  
fresh made biscuits and sausage gravy, scrambled eggs with scallions and cheddar cheese,  
breakfast potatoes with peppers and onions  
\$20.00

### rainier

fresh seasonal fruit and berries, variety of breakfast breads, toast, pastries, butter and jams  
fresh made seasonal parfaits, scrambled eggs with scallions and cheddar cheese, country link sausage and crispy bacon  
breakfast potatoes with peppers and onions  
\$21.00

### royal ann

(price includes one hour personal chef attendant)  
variety of breakfast breads, toast, pastries, butter and jams  
vanilla yogurt and fresh made granola  
eggs or egg whites cooked to order  
onions, bell peppers, mushrooms, tomatoes, spinach, chopped ham  
feta cheese and cheddar cheese  
crisp bacon and breakfast potatoes with peppers and onions  
\$24.00



## hot plated breakfast

all plated breakfasts include assorted chilled juices, coffee, decaf, assorted hot teas, and water service

### summer

fresh scrambled eggs with scallions and cheddar cheese  
breakfast potatoes with peppers and onions  
crisp bacon  
buttermilk biscuit, butter and jams  
\$14.00

### northstar

cinnamon-hazelnut french toast  
frangelico crème anglaise and fresh berries  
crisp bacon  
\$16.00

## morning extras

oatmeal with dried fruits and brown sugar  
\$4.00 with any banquet/\$6.00 à la carte

assorted bagels and cream cheese  
\$3.00 with any banquet/\$5.00 à la carte

buttermilk biscuits and sausage gravy  
\$4.00 with any banquet/\$6.00 à la carte

egg, choice of breakfast meat and cheddar cheese breakfast croissants  
\$6.00 with any banquet/\$8.00 à la carte

breakfast potato skins  
scrambled eggs, diced tomatoes, cheddar cheese, scallions  
\$5.00 with any banquet/\$7.00 à la carte

assorted breakfast breads and pastries

\$32.00 per dozen

assorted fresh baked muffins

\$32.00 per dozen

assorted individual cereals and milk

\$4.00 per person

fresh seasonal fruits and berries

\$5.00 per person

individual fruit yogurt parfait

\$5.00 per person

assorted granola bars

\$3.00 each

## breakfast action station

additional \$50 chef attendant fee required

### eggs your way

cooked to order

eggs or egg whites

onions, bell peppers, mushrooms, tomatoes, spinach, chopped ham

feta cheese and cheddar cheese

\$8.00



# afternoon

## lunch tables

all lunch buffets include coffee, decaf, assorted hot teas, cherry lemonade, iced tea and water service  
groups with 20 guests or fewer, please add \$4 per person to buffet price

### ukon deli

chef's daily soup creation  
mixed greens with carrot, cucumber, and tomato  
ranch dressing and balsamic vinaigrette  
quinoa salad with seasonal vegetables  
sliced smoked turkey, honey ham, salami, pancetta and roast beef  
variety of sliced cheeses  
freshly baked breads and rolls, fresh made potato chips  
sliced tomatoes, red onions, leaf lettuce, kosher pickles, mayonnaise, hummus, and dijon mustard  
house baked cookies and walnut brownies  
\*\* gluten free sliced bread available  
\$24.00

### santina

vegetarian green chile  
southwest salad with chopped romaine, sweet corn, tomatoes, black beans, crisp tortilla strips, and honey-lime vinaigrette  
warm flour tortillas  
sliced cumin-grilled chicken breast  
pulled pork with chilies and onions  
spanish rice  
salsa roja, guacamole, sour cream, pepper jack cheese, jalapenos, and shredded lettuce  
choice of cinnamon crisps or tres leches torte  
\$26.00

### stella italiano

classic caesar salad with crisp romaine, garlic croutons, and parmesan  
orzo pasta salad with fresh vegetables  
italian sausage with peppers and onions  
choice of vegetarian or beef lasagna  
roasted seasonal vegetable  
roasted garlic bread sticks  
choice of tiramisu with fresh berries or chocolate chip cannoli  
\$27.00



# afternoon

## lunch tables

all lunch buffets include coffee, decaf, assorted hot teas, cherry lemonade, iced tea and water service  
groups with 20 guests or fewer, please add \$4 per person to buffet price

### cherry pit BBQ

mixed greens with carrot, cucumber, and tomato  
ranch dressing and balsamic vinaigrette  
cole slaw, slow cooked baked beans and potato salad  
slider buns  
fresh made barbecue sauce  
slow roasted smoked brisket, pulled pork  
mini sweet corn cobb, jalapeño corn bread  
choice of cheery or peach cobbler or cherry pie  
\$27.00

### cherry blossom

splendor salad mixed greens, walnuts, goat cheese, craisins, diced pears and raspberry vinaigrette  
roasted seasonal vegetable  
classic fried chicken  
buffalo tenderloin medallions with cherry demi glaze  
baked macaroni and cheese  
rolls and butter  
choice of cherry pie or old-fashioned carrot cake  
\$32.00



## custom lunch tables

all lunch buffets include coffee, decaf, assorted hot teas, cherry lemonade, iced tea and water service  
groups with 20 guests or fewer, please add \$4 per person to buffet price  
one item from each course: \$23.00  
two items from each course: \$28.00

### starters

vegetarian green chile  
choice of cream of mushroom, lentil vegetable or chicken noodle soup  
southwest salad with chopped romaine, sweet corn, tomatoes, black beans, crisp tortilla strips, and honey-lime vinaigrette  
mixed greens salad with grape tomatoes, cucumbers, and shredded carrots  
splendor salad mixed greens, walnuts, goat cheese, raisins, diced pears and raspberry vinaigrette  
classic caesar salad with crisp romaine, garlic croutons, and parmesan  
chilled quinoa salad with seasonal vegetables  
classic spinach salad, egg, red onion, bacon pieces, tomatoes and warm bacon dressing

### starch

spanish rice  
wild rice pilaf  
garlic mashed potatoes  
herb roasted red potatoes

### vegetable

roasted seasonal vegetable  
honey glazed carrots  
green beans  
mini sweet corn cobb

### entrées

cumin-grilled chicken breast  
marinated grilled chicken breast with artichoke-lemon cream sauce and capers  
pulled pork with chiles and onions  
slow roasted smoked brisket  
classic fried chicken  
buffalo tenderloin medallions with cherry demi glaze \*\*add \$6 per person  
roasted pork loin with cherry-chipotle bbq sauce

### sweet treats

cherry pie  
raspberry and lemon bars  
cherry or peach cobbler  
new york cheesecake  
old-fashioned carrot cake  
freshly baked cookies and maraschino cherry brownies



## plated lunch

all plated lunches include choice of one salad, one entrée, and one dessert  
per person entrée price includes freshly baked rolls, whipped butter, coffee, decaf, assorted hot teas,  
iced tea, cherry lemonade and water service

### salads

classic caesar salad with crisp romaine, garlic croutons, and parmesan  
splendor salad mixed greens, walnuts, goat cheese, dried cherries, diced pears with raspberry vinaigrette  
classic spinach salad, egg, red onion, bacon pieces, tomatoes with warm bacon dressing

### entrées

all entrées served with chef's choice seasonal vegetable

grilled portobello mushroom stack and marinara sauce

\$23.00

chicken piccata with orzo pasta and a lemon caper sauce

\$24.00

grilled rosemary chicken with red pepper polenta and sundried tomato garlic sauce

\$26.00

grilled sirloin steak with herb roasted red potatoes, fresh crispy shoestring onions and diane sauce

\$27.00

seared atlantic salmon with jasmine rice and apricot ginger glaze

\$28.00

### sweet treats

cherry pie

new york cheesecake with raspberry coulis

old-fashioned carrot cake with whipped cream and caramel sauce

fresh baked cookies and maraschino cherry brownies

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## entrée salads

all entrée salads include choice of one entrée and one dessert per person entrée price includes freshly baked rolls, whipped butter,  
coffee, decaf, assorted hot teas, and water service

*choice of chicken, shrimp or salmon added to any entrée salad for \$7.00*

iceberg wedge with tomatoes, red onions, cucumbers, garlic croutons and ranch dressing

\$20.00

classic caesar with crisp romaine, garlic croutons, and parmesan

\$22.00

classic spinach salad, egg, red onion, bacon pieces, tomatoes and warm bacon dressing

\$24.00



## the sandwich board

choice of up to three sandwiches or wraps  
all sandwich board buffets include soft drinks, iced tea, cherry lemonade  
fresh made potato chips, whole fruit, cookies and walnut brownies  
\*gluten free sliced bread available

traditional chicken salad sandwich  
grapes, toasted almonds, lettuce, tomato, croissant  
\$19.00

black forest ham and swiss sandwich  
lettuce, tomato, dijon mustard, seven-grain bread  
\$19.00

sliced turkey and pepper jack sandwich  
lettuce, chipotle mayo, sourdough bread  
\$19.00

shaved roast beef and cheddar sandwich  
tomato, red onion, lettuce, horseradish mayo, light rye bread  
\$19.00

veggie pita  
hummus, feta cheese, julienned cucumber, tomato, field greens, tzatziki sauce  
\$19.00

## lunch on-the-go

choice of up to three sandwiches or wraps can be packaged in a to-go box for an additional \$2.00 per person  
all boxed lunches include soft drink, fresh made potato chips, whole fruit, and walnut brownie

## entrée salads on-the-go

choice of one entrée salad packaged in a to-go box with dressing on the side  
entrée price includes soft drink and a roll  
*choice of chicken, shrimp or salmon added to any entrée salad for \$7.00*

iceberg wedge with tomatoes, cucumbers, red onions, garlic croutons with ranch dressing  
\$20.00

classic caesar with crisp romaine, garlic croutons, and parmesan  
\$22.00





# morsel

## break packages

### traverse bay

assorted soft drinks, freshly brewed house blend coffee, decaf, water service, and assorted hot teas served with cream and sugar  
\$6.00

### (in)spire

granola bars, whole fresh fruit  
assorted soft drinks, freshly brewed house blend coffee, bottled water, and assorted hot teas served with cream and sugar  
\$11.00

### sweethearts

assorted cake pops, freshly baked cookies, raspberry crumb bars and milk  
\$12.00

### s'mores

graham crackers, marshmallows, assorted candy bar bites  
\$13.00

*\*limit 20 people per break a additional \$2.00 per-person charge beyond 20 people*

### ezo mountain

vegetable crudités with pita chips and hummus, dried fruit and nut mix, and bottled water  
\$14.00

### sundae bar

vanilla ice cream, bananas, pineapple, chocolate sauce, caramel sauce, peanuts, whipped cream, and maraschino cherries  
\$15.00

## a la carte beverages

|                                       |                    |  |                   |
|---------------------------------------|--------------------|--|-------------------|
| coffee (house blend regular or decaf) | \$32.00 per gallon | bottled water  | \$3.00 each       |
| assorted hot teas and water           | \$32.00 per gallon | chilled juice (orange, cranberry, or apple)                            | 26.00 per gallon  |
| freshly brewed iced tea               | \$26.00 per gallon | energy drinks  | \$4.00 each       |
| lemonade                              | \$26.00 per gallon | all day beverage service   | \$9.00 per person |
| assorted Coca Cola soft drinks        | \$3.00 each        | (includes regular and decaf coffee, hot tea, and assorted soft drinks) |                   |

## little extras

|   |                   |
|---|-------------------|
| variety of house baked cookies          | \$34.00 per dozen |
| maraschino cherry brownies              | \$38.00 per dozen |
| raspberry crumb bars                    | \$38.00 per dozen |
| tortilla chips with guacamole and salsa | \$6.00 per person |
| fresh made potato chips and ranch dip   | \$6.00 per person |
| pita chips with hummus                  | \$4.50 per person |
| vegetable crudités with ranch dip       | \$4.50 per person |
| seasonal fruits and berries             | \$4.50 per person |
| assorted granola bars                   | \$2.50 each       |
| snack mix (feeds 15 per lb)             | \$11.50 per lb    |
| assorted cake pops                      | \$1.50 each       |



# evening

## dinner tables

all dinner buffets include rolls and butter, coffee, decaf, assorted hot teas, cherry lemonade, iced tea and water service  
groups with 20 guests or fewer, please add \$4 per person to buffet price

### evergreen

classic spinach salad, egg, red onion, bacon pieces, tomatoes with warm bacon dressing  
vegetable stuffed chicken roulade with jus  
cedar plank trout with herb butter sauce  
champagne vinegar herb roasted beets  
saffron rice pilaf  
cherry chocolate flourless torte  
\$38.00

### cherry creek

mixed greens salad with dried cherries, blue cheese crumbles, walnuts, and champagne vinaigrette  
seared atlantic salmon with lemon pepper beurre blanc sauce  
grilled marinated flank steak with roasted shallot demi-glace  
asparagus with red peppers, garlic, and fresh herbs  
three cheese scalloped potatoes  
cherry cheesecake  
\$40.00

### washington

splendor salad mixed greens, walnuts, goat cheese, dried cherries, diced pears with raspberry vinaigrette  
grilled chicken breast with artichoke beurre blanc sauce  
tenderloin medallions with cherry demi glaze  
roasted garlic mashed potatoes  
herb roasted vegetables  
cherry pie  
\$46.00



# custom dinner tables

all dinner buffets include freshly baked rolls, whipped butter, coffee, decaf, assorted hot teas, cherry lemonade, iced tea and water service groups with 20 guests or fewer, please add \$4 per person to buffet price

one item from each course: \$37.00

two items from each course: \$48.00

## starters

wild mushroom bisque

mixed greens salad with grape tomatoes, cucumbers, and shredded carrots

mixed greens salad with dried cherries, goat cheese, walnuts, and champagne vinaigrette

classic caesar salad with crisp romaine, garlic croutons, and parmesan

classic spinach salad, egg, red onion, bacon pieces, tomatoes with warm bacon dressing

## starch

saffron rice pilaf

three cheese scalloped potato

roasted garlic mashed potatoes

## vegetable

asparagus with red peppers, garlic, and fresh herbs

champagne vinegar herb roasted beets

seasonal herb roasted vegetables in clarified butter

## entrées

vegetable ratatouille in puff pastry

grilled chicken breast with artichoke beuree blanc sauce

tenderloin medallions with cherry demi-glace

seared atlantic salmon with lemon pepper beuree blanc sauce

vegetable stuffed chicken roulade with jus

cedar plank trout with herb butter sauce

grilled marinated flank steak with roasted shallot demi glace

## sweet treats

cherry pie

cherry cheesecake

cherry chocolate flourless torte

new york cheesecake with raspberry coulis

old-fashioned carrot cake with whipped cream and caramel sauce

fresh baked cookies and maraschino cherry brownies



# plated dinners

all plated dinners include choice of one salad, one entrée, and one dessert  
per person entrée price includes freshly baked rolls, whipped butter, coffee, decaf, assorted hot teas, and water service

## starters

wild mushroom bisque  
mesclun greens feta cheese, kalamata olives, roma tomatoes, red onion, greek dressing  
iceberg wedge tomatoes, cucumbers, red onion garlic croutons with ranch dressing  
classic caesar salad with crisp romaine, garlic croutons, and parmesan

## entrées

all entrées served with chef's choice seasonal vegetable

stuffed chicken with wild rice dill havarti cheese wrapped in bacon served with a gorgonzola cheese sauce and garlic mashed potatoes  
\$34.00

roasted quartered chicken served with chimichurri sauce and hot vegetable orzo pasta  
\$34.00

grilled atlantic salmon with sweet hot mae ploy sauce over jasmine rice  
\$37.00

grilled sirloin steak with roasted mushroom demi glace, crispy shoestring onions and garlic mashed potatoes  
\$44.00

filet mignon with port wine demi-glaze, blue cheese butter, and spinach mashed potatoes with caramelized onions  
\$47.00

## sweet treats

chocolate flourless torte with fudge sauce  
cherry cheesecake  
cherry pie  
old-fashioned carrot cake with whipped cream and caramel sauce  
crème brûlée



# all day play

## hydration station

all day beverage package includes freshly brewed house blend coffee, decaf, cherry lemonade and assorted coca cola soft drinks  
\$10.00

## brooks

\$36.00

### bing breakfast table

served with assorted chilled juices, coffee, decaf, assorted hot teas, cherry lemonade and water service

### (in)spire morsel break

#### lunch table

choice of either of the following lunch tables:

#### pandora

mixed greens salad with grape tomatoes, cucumbers, and red onion  
balsamic vinaigrette and ranch dressing  
choice of vegetarian or beef lasagna and fresh made pomodoro sauce  
garlic bread  
chocolate chip cannoli  
iced tea, cherry lemonade and water service

#### merchant

creamy pasta salad with fresh vegetables  
smoked turkey and honey cured ham  
cheddar, swiss, and american cheese  
vienna white, marble rye, and multi-grain breads  
sliced tomatoes, mayonnaise, and dijon mustard  
fresh made potato chips  
raspberry crumb and lemon bars  
iced tea, cherry lemonade and water service

## laurel

\$55.00

### bing breakfast table

served with assorted chilled juices, coffee, decaf, assorted hot teas, cherry lemonade and water service

### (in)spire morsel break

#### choice of one lunch table

ukon deli  
santina  
stella italiano  
cherry pit  
cherry blossom

#### choice of one morsel break package

traverse bay  
sweethearts  
s'mores  
sundae bar  
ezo mountain



# crowd pleasers

## displays

- tequila lime shrimp with spicy cocktail sauce and fresh lemon  
\$2.00 per piece
- skewered fruits and berries with honey-mint yogurt  
\$5.00 per person
- vegetable crudités with fresh made hummus  
\$5.00 per person
- warm brie cheese wheel baked in puff pastry with dried berries, apricot glaze, and assorted crackers  
\$6.00 per person
- imported and domestic cheeses with grapes, dried fruits, assorted crackers, and artisan breads  
\$7.00 per person
- mediterranean platter hummus, sundried tomato caper relish, three olive tapenade, mesulin greens and pita chips  
\$7.00 per person
- italian cured meats, imported and domestic cheeses, olives, marinated artichokes, and artisan breads  
\$8.00 per person

## hors d'oeuvres

stationed or butler passed for one hour priced per person  
minimum 25 pieces per order of hot or cold hors d'oeuvres

### hot

- italian meatballs and marinara sauce \$4.00
- mini beef wellington in puff pastry \$5.00
- spanakopita \$5.00
- shrimp and crab cakes with citrus remoulade \$5.00
- parmesan crusted chicken brochettes and tomato pesto \$4.00
- chicken chili rellenos with tomatillo salsa \$4.00
- vegetarian spring rolls with sweet chile sauce \$5.00
- mushroom caps stuffed with spinach, feta cheese and walnuts \$4.00
- mushroom caps stuffed with crab and cheese \$5.00
- brie and broche pylo cup filled with warm brie cheese
- choice of raspberry or apple compote \$4.00

### cold

- mini capresesalad, balsamic syrup and basil pesto \$5.00
- seared ahi tuna on a wonton crisp and sweet chile sauce \$5.00
- mini kale ceaser in a pylo cup with dice tomato and minced egg \$4.00
- tequila lime shrimp with spicy cocktail sauce and fresh lemon \$6.00
- prosciutto wrapped melon skewers \$5.00
- goat cheese stuffed strawberries with a balsamic glaze \$5.00
- breadstick beef carpaccio \$4.00
- sweet fruit skewer \$4.00

## carving tables

additional \$50 chef attendant fee required for up to two hours  
all options served with rolls

### roasted boneless turkey breast

served with cranberry sauce and grain mustard  
serves 30 guests  
\$190.00 per order

### herb crusted pork loin

served with honey-dijon spread and apple butter  
serves 30 guests  
\$195.00 per order

### peppercorn crusted beef tenderloin

served with caramelized onions and whole grain mustard  
serves 25 guests  
\$295.00 per order

### slowly roasted prime rib

served au jus with horseradish cream  
serves 30 guests  
\$250.00 per order

# bubbles

## cash and hosted liquors

prices listed are per drink

### deluxe

skyy vodka  
sauza tequila  
bombay gin  
bacardi silver rum  
jim beam whiskey  
canadian club blend  
dewars scotch

\$6.00 cash/\$5.50 hosted

### colorado

breckenridge vodka  
spring 44 gin  
downslope white rum  
breckenridge whiskey  
downslope whiskey

\$8.00 cash/\$7.50 hosted

### upgrade

absolut vodka  
patron silver tequila  
bombay sapphire gin  
captain morgan rum  
maker's mark whiskey  
seagram 7 blend  
dewars scotch

\$8.00 cash/\$7.50 hosted

### top shelf

grey goose vodka  
patron anejo tequila  
magellan gin  
10 cane rum  
woodford reserve whiskey  
johnnie walker black smooth  
seagram 7 blend  
grand marnier

\$9.00 cash/\$8.50 hosted

## beer and wine

domestic beer  
\$5.00 cash/\$4.50 hosted

colorado beer  
\$6.00 cash/\$5.50 hosted

import and domestic micro beer  
\$6.00 cash/\$5.50 hosted

house wine  
by the glass  
\$7.00 cash/\$6.50 hosted

colorado wine  
by the glass  
\$9.00 cash/\$8.50 hosted

## hosted bars

prices listed are per person and include choice liquors, domestic and imported beers, and house wine

|                    | deluxe  | upgrade & colorado | top shelf |
|--------------------|---------|--------------------|-----------|
| <b>one hour</b>    | \$12.00 | \$14.00            | \$17.00   |
| <b>two hours</b>   | \$18.00 | \$20.00            | \$23.00   |
| <b>three hours</b> | \$24.00 | \$26.00            | \$29.00   |
| <b>four hours</b>  | \$30.00 | \$32.00            | \$35.00   |

## drink tickets

\$6.00 each

available for deluxe bar liquors, domestic beer, and house wine

minimum purchase of 25 tickets

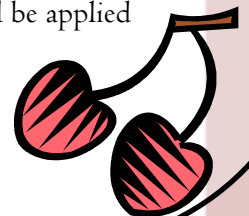
drink tickets must be purchased in increments of 25

## additional costs

bartenders are staffed 1 per 75 guests for 4 hours

a \$75.00 fee per bartender is required

after the first 4 hours, an additional bartender fee of \$25.00, per bartender, per hour will be applied



# meeting room specs

## bing – morello - rainier

26' width x 50' length

10' minimum ceiling height

1300 square feet

6'x6' drop down projection screen

In room bar/buffet area

85" LCD monitor/TV \*bing room only

optional pre-function space

## capacities

|                       |     |
|-----------------------|-----|
| banquet rounds        | 96  |
| classroom (2 per 6ft) | 84  |
| theatre style         | 150 |
| u-shape               | 38  |
| crescent rounds       | 64  |
| open square           | 46  |
| reception             | 125 |

## Zink patio

30' width x 50' length

1500 square feet

banquet capacity of 80

reception capacity of 90

outdoor space featuring fire pit



## pre-function space

13' width x 78' length

reception capacity of 110

accessibility to zink patio,  
restaurant, and all meeting space

