



BANQUET & EVENT MENU



7213 NORDIC DRIVE | CEDAR FALLS, IOWA 50613
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BEVERAGES

PRICED PER GALLON UNLESS NOTED BASED ON CONSUMPTION

Freshly brewed regular and decaffeinated coffee | \$25

Juice (orange, cranberry, apple) | \$25

Iced tea | \$25

Assorted hot tea packets | \$2 ea

Hot chocolate packets | \$2 ea

Assorted sodas by the can | \$2 ea

Bottled water | \$2 ea

MORNING BREAKS

SERVED WITH ORANGE JUICE AND COFFEE PRICED PER PERSON

Continental | \$15

Seasonal sliced fresh fruit, assorted Danish, Donuts and Muffins.

Fruit & Yogurt Bar | \$15

Make your own parfait: plain Greek yogurt, granola, candied pecans, fresh berries, berry compote, dark chocolate shavings, toasted almonds, sliced bananas

A-LA-CARTE BREAKFAST

PRICED PER DOZEN

Assorted Danish | \$28

Assorted Muffins | \$28

Assorted Donuts | \$28

Iced Cinnamon Rolls | \$28



BREAKFAST BUFFETS

SERVED WITH ORANGE JUICE AND COFFEE
PRICED PER PERSON

International | \$20

House granola yogurt parfaits, coffee cake, fresh baked Danish, Bailey's® Hazelnut brioche French toast, cheese and sausage frittata, maple sweet potatoes

Southern Traditional | \$20

Buttermilk biscuits with sausage gravy, chicken and waffles with bourbon maple glaze, jumbo cinnamon rolls, hashbrowns, egg and spinach frittata

Nordic | \$17

Seasonal sliced fresh fruit, assorted muffins, scrambled eggs, bacon and sausage links, hashbrowns, French toast with warm maple syrup

PLATED BREAKFAST

SERVED WITH ORANGE JUICE AND COFFEE
PRICED PER PERSON

Simply Healthy | \$14

Fresh fruit cup, asiago and spinach egg white casserole, and tomato Provencal

Eggs Benedict | \$17

Two poached eggs topped with Hollandaise sauce on a toasted English muffin with Canadian bacon and breakfast potatoes

Chicken and Waffles | \$17

Golden crispy chicken and sweet vanilla Belgian waffles, served with maple bourbon syrup, whipped butter and fruit cup

Cinnamon French Toast | \$13

French brioche, apple compote served with warm maple syrup and bacon

Biscuits and Gravy | \$14

Two buttermilk biscuits with Duroc sausage gravy, bacon and cheese grits



HOT SANDWICHES

SERVED WITH CHIPS AND ICED TEA
PRICED PER PERSON

Chicken Caprese Sandwich | \$17

Oven baked chicken with tomatoes, fresh mozzarella, basil pesto, parmesan chips and balsamic reduction, served on toasted sourdough

Cubano | \$19

Pulled pork, sliced carving ham, gruyere cheese, sweet relish, whole grain mustard on a Cuban pressed and toasted bread

French Dip | \$20

Thinly sliced steak, caramelized onions, gruyere cheese and roasted garlic aioli served on French bread with hot au jus

Brisket Sandwich | \$25

Smoked beef brisket with Fontina cheese, garlic aioli on a lightly toasted bun

Blackened Salmon Sandwich | \$24

Cajun dusted salmon filet, herbed mayo, lettuce, tomatoes and onion served on French bread

COLD SANDWICHES

SERVED WITH CHIPS AND ICED TEA
PRICED PER PERSON

Antipasto Chicken Wrap | \$18

Sliced grilled chicken, prosciutto, artichokes, sundried tomatoes, roasted bell peppers and shredded fontina cheese, served on herb tortilla

Club Sandwich | \$15

All-natural turkey, carved ham, smoked bacon, cheddar and Swiss cheese, lettuce, tomato and mayo on a 9-grain bread

Italian Sub | \$15

Genoa salami, pepperoni, prosciutto, lettuce, tomato, onion, oil and red vinegar, cracked red pepper, Provolone cheese on a hoagie roll

Hummus Wrap | \$13

Roasted red pepper hummus with a feta vinaigrette, spinach, cherry tomatoes, onions and cucumber on an herb tortilla

Boxed Lunch | \$15

All-natural turkey, carved ham, cheddar cheese, lettuce, tomato and mayo & mustard packet on a 9-grain bread, served with a cookie

Vegetarian 



PLATED LUNCH ENTRÉES

SERVED WITH ICED TEA

Chicken Parmesan | \$23

Italian breaded chicken breast topped with marinara sauce, fresh mozzarella, served with basil pesto tossed fettucine

Herb Roasted Chicken | \$19 (GF)

Marinated chicken breast, chimichurri, roasted cherry tomatoes and broccoli, served with wild rice

Manchego Chicken | \$22

Grilled chicken breast with cavatappi pasta tossed in a creamy roasted tomato sauce with spinach and Manchego cheese

Pot Roast | \$21

Slow cooked beef roast, carrots, mashed potatoes, rich pan gravy

Pan Seared Sirloin | \$ Market

8-ounce cut, roasted garlic mashed potatoes, green beans, peppercorn sauce

Crispy Salmon | \$24 (GF)

Pan seared Atlantic salmon, asparagus, creamy caper sauce and roasted potatoes

Baked Salmon | \$25

Cherry tomato beurre blanc, potato puree, broccoli



LUNCH BUFFETS

SERVED WITH ICED TEA

PRICED PER PERSON, MINIMUM OF 20 REQUIRED

Whiskey BBQ | \$24

Old fashioned potato salad, coleslaw, BBQ Chicken Breasts, whiskey BBQ pulled Pork, baked beans, buttered sweet corn, pretzel buns and corn bread muffins with honey

Little Italy | \$23

Caesar salad, marinated grilled chicken, Italian sausage, parmesan herb sauce, marinara sauce, cavatappi and fettucine pasta, Chef's choice seasonal vegetables, garlic peppercorn breadsticks

Southwest Fiesta | \$25 | (add shrimp for \$4 pp)

Roasted corn and black bean salsa, shredded chicken with peppers and onions, seasoned ground chuck, Mexican rice, queso, flour tortillas, tri-colored tortilla chips, shredded lettuce, pico de gallo, jalapenos, shredded cheese, sour cream, guacamole and tomato salsa

Garden Deli | \$18

Pasta salad, sliced turkey, ham, roast beef with lettuce, tomato, onion, cheddar cheese, Swiss cheese, mustard, mayonnaise, pickle spears, kettle chips, and white and wheat bread

Midwest Picnic | \$22

Seasonal sliced fruit, old fashioned potato salad, beef patties, beer bratwurst, buttered corn, shredded lettuce, diced tomatoes and onions, cheese slices, sauerkraut, pickles, relish, ketchup and yellow mustard, chips and French onion dip, pretzel rolls and buns

Soup, Salad and Potato Bar | \$18

Choice of two soups (see below), mixed greens with croutons, diced egg, sliced onions, cherry tomatoes, cucumbers, shredded carrots and assorted salad dressings, baked potatoes with bacon bits, sour cream, butter, shredded cheese, green onions

Add On Soup | \$3

Corn Chowder, Chicken and Dumpling, Creamy Tomato Basil, Mexican Pozole, Italian Wedding, Beer Cheese, Creamy Chicken and Wild Rice, Chicken Noodle, New England Clam Chowder, Black Bean, Chicken Tortilla or Homemade Chili

Add On Chef's Choice Dessert | \$4



AFTERNOON BREAKS

PRICED PER PERSON

Sweet & Salty | \$14

Assorted candy bars, mixed nuts, Gardettos®, popcorn, chips, warm Bavarian pretzel sticks with mustard and beer cheese sauce, lemonade

Breads & Spread | \$13

Grilled pita and baguettes, pesto hummus, olive tapenade, roasted red pepper romesco, sliced fruit, fruit infused water

Street Vendor | \$15

Mini corn dogs, gourmet popcorn, warm Bavarian pretzel sticks with mustard and beer cheese sauce, tortilla chips with salsa, cinnamon churros, roasted mixed nuts

Chocoholic's Dream | \$15

Brownies, chocolate chip cookies, Hershey® chocolate bars, Snickers® candy bars, Reese's® peanut butter cups

A-LA CARTE BREAK ITEMS

PRICED PER DOZEN UNLESS OTHERWISE NOTED

Assorted Cookies | \$28

Brownies | \$30

Assorted Dessert Bars | \$32

Soft Pretzels with Beer Cheese Sauce | \$30

Individual Bags of Trail Mix | \$2.50 ea

Granola Bars | \$2.50 ea



SALADS

INCLUDED IN THE PRICE OF ADULT PLATED ENTRÉE

Classic Caesar

Romaine leaves, herb croutons, shaved parmesan, cracked black pepper

Garden

Mixed greens, cucumber, tomato, red onion, shaved carrots, ranch dressing

Greek

Mixed greens, feta cheese, tomato, onion, banana peppers, Greek dressing

CHILDREN'S MEALS

SERVED WITH FRIES

PRICED PER MEAL

Chicken Strips | \$9

Macaroni and Cheese | \$9

Mini Corn Dogs | \$9

SPECIAL DIET MENU-

AVAILABLE FOR LUNCH OR DINNER

Gourmet Mac N Cheese | \$22

Cavatappi pasta topped in a fontina, gruyere, parmesan, smoked gouda, pecorino blended cheese sauce

Green Pea Risotto | \$21 (GF)

Shitake mushrooms, parmesan cheese, fine herbs

Sesame Grilled Tofu | \$23 (GF)

Grilled tofu on white rice with sauteed sugar snap peas, radish, carrots, onion and a sweet sesame glaze

Pasta Primavera | \$24

Penne pasta with roasted cherry tomatoes, asparagus, onions and mushrooms tossed in a spinach cashew pesto sauce

Vegan Cremini Tacos | \$21

Corn tortilla, mashed black beans, cremini, cilantro

Chicken Stir Fry | \$23 (GF)

Chicken, vegetable mélange, white rice, soy reduction

Vegetarian 



PLATED DINNER ENTREÉS

SERVED WITH CHOICE SALAD, FRESH BAKED DINNER ROLLS,
ICED TEA, COFFEE AND WATER SERVICE

Chicken Bruschetta | \$25

Lightly Italian breaded chicken breast, tomato bruschetta, fresh mozzarella, basil pesto linguine

Chicken Caprese | \$29

Grilled chicken breast topped with tomatoes, fresh mozzarella, basil pesto, balsamic reduction, asparagus, herb roasted baby potatoes

Thyme Roasted Chicken | \$27 (GF)

Pan seared chicken breast with honey lemon jus, roasted potatoes, and broccoli

Iowa Chop | \$29

Bone-in Duroc pork chop, mashed potatoes, green beans, pork jus

Herb Crusted Pork Tenderloin | \$27

Roasted garlic mashed potatoes, asparagus, peppercorn sauce

Pot Roast | \$25

Slow cooked beef roast, carrots, mashed potatoes, rich pan gravy

Beef Medallions | \$32

Herb crusted with red wine reduction and served with potato au gratin, asparagus

Steak Deburgo | \$31 (GF)

Topped with creamy garlic herb butter sauce and served with roasted garlic mashed potatoes, green beans

Sirloin Au Poivre | \$28

Porcini crusted sirloin, brandy peppercorn sauce, crispy shallots, roasted garlic mashed potatoes, wild mushroom ragu

Flank Steak | \$30

Grilled marinated flank steak, chimichurri, broccoli, wild rice

Seared Salmon | \$32

Atlantic salmon, potato au gratin, steamed asparagus, roasted leek sauce

Salmon Oscar | \$37

Pan seared salmon filet topped with crab meat, roasted potatoes, asparagus, beurre blanc

Roasted Cod | \$27 (GF)

Cheesy au gratin, lemon charred broccoli, beurre blanc



DINNER BUFFETS

SERVED ICED TEA, COFFEE, WATER SERVICE.

PRICED PER PERSON

ADD CHEF'S CHOICE DESSERT FOR \$4 PER PERSON

Ambassador | \$30

Garden salad, garlic rosemary grilled flank steak with merlot reduction, asiago red skin mashed potatoes, grilled zucchini and squash, Fresh Baked Dinner Rolls and Butter
Add pepper crusted Atlantic salmon with creamy leek curry sauce | \$8 per person

Midwest Americana | \$26

Garden salad, pork loin topped with cornbread stuffing and pork jus, herb roasted potatoes and green beans, Fresh Baked Dinner Rolls and Butter
Add beef pot roast with pan gravy | \$4 per person

Black Hawk | \$27

Greek salad, lemon pepper chicken bruschetta drizzled with olive oil and balsamic reduction, garlic mashed potatoes, Chef's choice seasonal vegetables, Fresh Baked Dinner Rolls and Butter
Add pork tenderloin with chimichurri | \$5 per person

Firepit BBQ | \$32

Coleslaw, whiskey BBQ pulled pork, BBQ ribs, brioche buns, baked beans, roasted sweet corn, corn bread muffins with honey
Add smoked beef brisket | \$8 per person

Flavors of Italy | \$32

Caesar salad, Chicken Parmesan, Fettucine Alfredo, vegetable mélange, garlic peppercorn breadsticks
Add meat lasagna | \$7 per person

Fajita Fiesta | \$32

Chicken, steak, flour tortillas, Mexican rice, peppers & onions, shredded cheese, diced tomato, Pico de Gallo, cilantro, chips, queso, salsa, sour cream, guacamole
Add Shrimp | \$4 per person

BUFFET ENHANCEMENTS

REQUIRES \$75 CHEF FEE

PRICED PER PERSON

Prime Rib | \$ Market

Whole grain mustard, horseradish cream

Beef Wellington | \$ Market

Mushroom ragu, puff pastry, ham

Roasted Strip Loin | \$ Market

Garlic and rosemary marinade, chimichurri

Bacon Wrapped Stuffed Pork Loin | \$9

With pork jus

Herb Roasted Turkey | \$5

Cranberry relish, stuffing



DESSERTS

PRICED PER PIECE

Lemon Leche Cake | \$7

Lemon cream sauce

Flourless Chocolate Torte | \$8 (GF)

Fresh berries, dark chocolate shavings, whipped cream

Lemon Berry Mascarpone Cake | \$9

Blueberry sauce, whipped cream

Red Velvet Cake | \$6

Chocolate drizzle, whipped cream, dark chocolate shavings

Chocolate Cake | \$7

Chocolate drizzle, whipped cream

NY Style Cheesecake | \$8

Berry compote, whipped cream

Carrot Cake | \$7

Cream cheese frosting

SHAREABLE DESSERTS

PRICED PER DOZEN

Assorted Petit Four | \$30

Assorted Gourmet Dessert Bars | \$32

Brownies | \$30



COLD HORS D'OEUVRES

PRICED PER 50 PIECES

Shrimp Cocktail | \$115

Cocktail sauce and lemons

Caprese Skewers | \$100 (GF)

Mozzarella Cheese, Cherry Tomatoes, Balsamic Reduction

Bruschetta Crostini | \$95

Crostini, bruschetta, shaved parmesan, garlic, balsamic drizzle

Antipasto Skewers | \$110 (GF)

Salami, zucchini, squash, tomato, mozzarella

HOT HORS D'OEUVRES

PRICED PER 50 PIECES

Genovese Meatballs | \$85

Jerk Spiced Chicken Satay | \$125 (GF)

Spicy mango chutney

Chicken Empanada | \$145

Cilantro lime sauce

Crab Rangoon | \$125

Sweet chili sauce

Chicken Cordon Bleu | \$85

Mornay sauce

Vegetable Spring Roll | \$100

Sweet chili sauce

Spanakopita | \$115

Tzatziki Sauce

Coconut Shrimp | \$120

Orange chili sauce

Sausage Stuffed Mushroom | \$115

Sausage, spinach, mozzarella, breadcrumbs

Bone-in Chicken Wings | \$125

Choice of: Buffalo | Sweet Chili | BBQ
Choice of dressing: Ranch | Bleu Cheese



HORS D'OEUVRES PACKAGES

INCLUDES SERVICE FOR ONE HOUR
PRICED PER PERSON

Diamond | \$32

(Pick 1 Display, 2 Hors D'Oeuvres)

Seasonal Fresh Fruit display
International & Domestic Cheese display
Chicken Empanada
Jerked Chicken Satay
Vegetable Spring Roll
Shrimp Cocktail

Gold | \$25

(Pick 1 Display, 2 Hors D'Oeuvres)

Vegetable Crudites
Antipasto Cured Sliced Meat Display
Antipasto Skewers
Coconut Shrimp
Spanakopita
Crab Rangoon

Silver | \$20

(Pick 1 Display, 2 Hors D'Oeuvres)

Vegetable Crudit  Display
Hummus & Pita Display
Swedish Meatballs
Chicken Cordon Bleu
Caprese Skewers
Bruschetta Crostini

DISPLAYS

SERVE 25 PEOPLE

Seasonal Fresh Fruit | \$105

Sliced

International and Domestic Cheese Display | \$105

Smoked gouda, gruyere, sharp, cheddar, Swiss, pepper-jack, honey, fig jam, grapes, crackers, crostini

Antipasto Cured Sliced Meat | \$95

Mortadella, salami, pepperoni, pepperoncini, marinated olives, artichokes, whole grain mustard, crackers, crostini

Vegetable Crudites | \$75

Carrots, cherry tomatoes, celery, broccoli, cauliflower, bell peppers,, ranch dressing, and chef's choice vegetable dip

Hummus & Pita | \$95

Roasted Garlic Hummus, Sun Dried Tomato Hummus, Spicy Black Bean Hummus served with Toasted Pita Bread



LATE NIGHT SNACKS

16" House Made Pizzas | \$20 ea

Pepperoni | Four Cheese | Sausage | Veggie

Premium House Made Pizzas | \$24 ea

BBQ Chicken | Buffalo Chicken | Hawaiian | Supreme

Boneless Chicken Wings | \$100 per 25 servings (3 pieces per serving)

BBQ, Ketchup, Sweet Chili sauces

Pub Mix | \$40 per 25 servings

Chips & Dips | \$75 per 25 servings

French onion, cranberry bacon pecan, seafood

Fiesta Mix | \$75 per 25 servings

Tortilla chips, salsa, queso

PETITE SANDWICHES | PRICED PER DOZEN

French Dip Slider | \$25

Roast beef, horseradish aioli, Swiss cheese, au jus

Cubano | \$23

Roast pork, ham, pickle, mustard, Swiss cheese

Turkey | \$24

Avocado aioli, bacon, lettuce, tomato

Grilled Cheese | \$22

Fontina cheese, spinach

WINE, BEER & SPIRITS

House Wine | \$25 per bottle

Pino Grigio | Chardonnay | Merlot | Cabernet Sauvignon

Hosted Domestic Beer | \$6 per bottle

Hosted Specialty Beer | \$7 per bottle

Hosted Local Beer | \$7 per bottle

Seltzers | \$ Will Vary

Hosted House Liquor | \$6 per

Hosted Call Liquor | \$7 per

Hosted Premium Liquor | \$8 per

Draught Beer Domestic Keg | \$300

Bud Light | Miller Light
Coors Light | Busch Light

Specialty Keg | \$ Will Vary

Options available upon request



AUDIO VISUAL

LCD Projector Package | \$150

Built-in LCD projector with 10' screen
HDMI / AUX cable and draped AV table
Bose surround sound system

Flipchart Package | \$25

Whiteboard easel | flipchart pad | markers

Staging Package | \$100

Up to six (6) 6' x 8' pieces

Microphone | \$50

EVENT ACCESSORIES

Dance Floor | \$250

Head Table Skirting & Lights | \$12 per table

Cake Cutting | \$150

Backdrop / Pipe & Drape | \$200

Lighted Backdrop / Pipe & Drape | \$300

Marquee "LOVE" Sign | \$200

Ceremony Wooden Arch | \$150

Vase Centerpieces:

\$5 per vase

18 Sets of 3 small/medium/large

15 Sets of 2 small/medium

15 Sets of 2 large/extra large



FACILITY INFORMATION

Food & Beverage Policy

All Food and Beverage must be supplied and prepared by the Hilton Garden Inn Hotel. No Food or Beverage will be permitted to be brought into the hotel by patrons or attendees. Exclusions may apply based on approval of Hilton Garden Inn. Common exclusions include wedding cake or specialty items and bottled wine (corkage fee may apply). All Food and Beverage must be consumed on property, and none permitted out of the event space. The sale and service of alcoholic beverages are regulated by the State of Iowa and the city of Cedar Falls codes. As license, the Hilton Garden Inn Hotel required the proper identification (photo i.d.) of any person in attendance of an event and reserves the right to refuse alcoholic beverage service if the person is either underage or proper identification cannot be produced. The Hilton Garden Inn Hotel also reserves the right to refuse alcoholic beverage service to any person who is, in the hotel's judgement appears to be intoxicated. The Hilton Garden Inn Hotel requires that alcoholic beverage service is to be dispensed by hotel staff bartenders and servers only. All menus, items, prices, service charges and taxes are subject to change. The Hilton Garden Inn will honor any contracted pricing within 60 days of change.

Multiple Entrée Fee

A multiple entrée fee of \$2 per person, per additional selection will be applied to any event choosing more than one plated entrée dish. The client must provide an approved means of identification of each guest's meal selection.

Service Charge and Tax

A taxable service charge (currently 20%) and state sales tax (currently 7%) will be applied to all items. Service charge and tax may change without notice.

Deposit

A deposit equaling the room rental plus 25% of the Food and Beverage minimum is due upon signing of the contract. This deposit is non-refundable and will be applied to the final bill.

Payments

The Hilton Garden Inn Hotel accepts all major credit cards, cashier checks or cash as payment. The Advance Payment Plan is outlined in the sales contracted based on the contracted Food and Beverage Minimum. Final payment for your event must be received two (2) weeks prior to the event. A credit card authorization form must be kept on file to guarantee all final charges. Should overpayment occur, the hotel will process the refund the next business day.

Guarantees

A guaranteed number of guests is required a minimum of 72 hours prior to the event and is not subject to reduction. The final bill will reflect the guaranteed number or actual attendance, whichever is greater. Should a guarantee of attendance not be provided 72 hours prior to your event, the contracted number of attendees will be used as your guaranteed and billed accordingly. The Hilton Garden Inn will prepare for 5% over the guaranteed number of guests with seating and meals. The client will be responsible for any additional meals over the guaranteed number.

Final Menu Selections

Final menu selections must be submitted four (4) weeks prior to the event to ensure availability of the desired menu items. Menu selections and pricing will be considered firm at the time.

Decorations

The Hilton Garden Inn Hotel has access to a variety of florists, props and decorations, specialty linens and entertainment options. Ask your Event Manager for more details. All decoration and table arrangements brought into the hotel by outside purveyors must meet approval of local fire codes.

Cleaning and Damage

The Room Rental includes standard cleaning of the event space after the event. The client will be charged for any excessive clean up that may be necessary, or damage that may have occurred during your event.

Smoke Free Environment

The Hilton Garden Inn Hotel is a non-smoking hotel and a smoke free environment. This includes all guestrooms, restaurant, lounge, event rooms, and public and outdoor spaces.

Sleeping Room Blocks

All guestroom blocks will be held until 30 days before the event or until the block has been consumed, whichever comes first. On the cutoff date, all reserved rooms will be released to the hotel for general sale. Reservations will be accepted thereafter at the current hotel rate based on availability.

Banquet Rooms

The Hilton Garden Inn Hotel reserves the right to change banquet room location should attendance change or as deemed by the hotel.

