

# CATERING MENU



# #ITSBETTERHERE

Welcome!

Special occasions, big meetings, celebrations—at the Hilton Garden Inn Auburn Riverwatch we know how important they are, and we know how to make them rewarding and memorable.

Please take a moment to look over our catering menu. You will find plenty of choices, complemented by our knowledgeable and attentive staff professionals who are committed to creating a successful event for you and your guests.

If you have any questions, please do not hesitate to contact us.

Thank you for making us a part of your plans and welcome to the Hilton Garden Inn Auburn Riverwatch!

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# LIGHT BREAKFAST FARE



## A LA CARTE ITEMS

**2** per item

- Regular and decaffeinated coffee with assorted teas
- Chilled assorted juices
- Assorted breakfast pastries
- Assorted scones
- Assorted muffins
- Bagels or croissants with fruit preserves, butter, and cream cheese
- Gourmet donuts
- Coffee cakes
- Assorted low-fat yogurts
- Fresh fruit
- Seasonal breakfast breads
- Warm cinnamon rolls
- Oatmeal with brown sugar, raisins, and dried cranberries
- Assorted yogurt parfaits

*Bundle and save...choose four items for 6 per person*

## YOGURT PARFAITS

**6** per person

- Regular and decaffeinated coffee with assorted teas
- Choice of one a la carte item
- Chef's choice of three yogurt parfaits

A twenty percent service charge and applicable state sales tax will be added to all food and beverage arrangements.  
Menu prices are guaranteed 30 days prior to event date.

# HOT BREAKFAST BUFFETS

## EACH BUFFET FEATURES:

Assorted chilled juices, with regular and decaffeinated coffee and assorted teas



## EXECUTIVE BUFFET 16 per person

Assorted breakfast pastries  
Assorted low-fat yogurts  
Country style scrambled eggs  
Choice of bacon or sausage  
French toast or pancakes  
Fresh fruit salad  
Corned beef hash  
Breakfast potatoes with bell peppers and onions

## SCRAMBLED BUFFET 13 per person

Choice of bacon or sausage  
Assorted breakfast pastries  
Breakfast potatoes with bell peppers and onions  
Choice of two:  
- Traditional scramble  
- Cheese scramble  
- Veggie scramble  
- Ham and cheese scramble  
- Mediterranean scramble

## LIGHT BREAKFAST BUFFET 11 per person

Choice of bacon or sausage  
Assorted breakfast pastries  
Breakfast potatoes with bell peppers and onions  
Scrambled eggs

## ADDITIONAL ITEMS

Add the following items to enhance your buffet. Priced per person.

Belgium waffle station with assorted toppings	4
Omelet station with assorted toppings	4
Pancakes or french toast	2

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# BREAKFAST PLATES

## EACH PLATED BREAKFAST FEATURES:

Choice of juice, regular and decaffeinated coffee with assorted teas, along with a side of fruit

### **MAINE BLUEBERRY DELIGHT** 8 per person

Three golden brown Maine blueberry pancakes served with maple syrup and whipped butter

Choice of bacon or sausage

Breakfast potatoes with bell peppers and onions

### **EGGS BENEDICT** 8 per person

Over-medium egg on an English muffin topped with hollandaise sauce

Choice of bacon or sausage

Potatoes Lyonnaise

### **FRENCH TWIST** 8 per person

French toast topped with strawberries and sweet cream cheese

Choice of bacon or sausage

Breakfast potatoes with bell peppers and onions

### **GOOD MORNING AUBURN** 8 per person

Country style scrambled eggs

Choice of bacon or sausage

Breakfast potatoes with bell peppers and onions

*Add one Chef's muffin basket per table for 1 per person*



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# AFTERNOON DELIGHTS

## COO-COO FOR COCOA

6 per person

Chocolate chip cookies  
Gourmet brownies  
Assorted chocolate dipped items

## THE GARDEN INN

6 per person

Seasonal vegetable crudité display  
Chef's choice hummus and dips  
Pita points

## THE SOUTHWEST

6 per person

Tri-color tortilla chips with chef's choice dips and salsa  
Fried wontons

## MINI DESSERTS

5 per person

Assorted mini desserts and dessert cups

## A LA CARTE ITEMS

2 per item

Assorted sodas  
Bottled water  
Fresh fruit  
Assorted cookies  
Brownies  
Assorted low-fat yogurts with toppings  
Seasonal vegetable crudité with dips  
International and domestic cheeses with crackers  
Chef's choice dessert bars

*Bundle and save...choose three a la carte items  
for 6 per person*

### EACH AFTERNOON DELIGHT FEATURES:

Regular and decaffeinated coffee with assorted teas,  
assorted sodas and bottled water



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# MEETING PLANNER



## **MORNING MEETING**

**15** per person

Continental breakfast of three items  
Mid-morning refresh of two items  
In-house screen and LCD projector  
Meeting room rental for one room

## **AFTERNOON MEETING**

**15** per person

Afternoon break of three items  
In-house screen and LCD projector  
Meeting room rental for one room

## **FULL DAY MEETING**

**35** per person

Continental breakfast of three items  
Mid-morning refresh of two items  
Deli cart luncheon  
Afternoon break of two items  
In-house screen and LCD projector  
Meeting room rental for one room

*Minimum of 25 people required for all meeting planner packages*



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# PRE-ORDER LUNCHEON

PRE-ORDER LUNCHEON ALLOWS YOUR GUESTS THE FLEXIBILITY TO CHOOSE THEIR OWN LUNCH IN THE MORNING TO BE DELIVERED AT YOUR REQUESTED TIME.

Menus presented to your guests do not show the pricing. Pricing includes one non-alcoholic beverage per person and Chef's choice dessert. Maximum of 15 guests.

**CUP OF SOUP** 3 per person

**BOWL OF SOUP** 5 per person

**GARDEN INN SALAD** 6 per person

Crisp romaine lettuce, sliced carrots, cherry tomatoes, croutons, julienne purple onions

*Add chicken 2, add shrimp 4, add salmon 6*

**BOWL OF SOUP AND SALAD** 11 per person

Today's piping hot soup served with our Garden Inn Salad

**MAJORS EGG SALAD** 7 per person

Basil egg salad with applewood bacon, onion, garlic, celery and bell pepper. Served with house kettle chips

**FRIED CHICKEN CHICKEN SALAD** 8 per person

Fried chicken tossed with tomatoes and our house sauce, served with house kettle chips

**COUCHON SANDWICH** 9 per person

Pulled pork topped with crispy bread and butter pickles with our house creamy slaw, served with house kettle chips

**CHEF'S FAVORITE** 9 per person

Smoked turkey breast, avocado, cheddar cheese and bacon on piled on a bulkie roll and served with house kettle chips

**MOBLEY BURGER** 12 per person

Named after Conrad's first hotel, served with house kettle chips

**GARDEN BURGER** 10 per person

An organic vegetable burger topped with avocado and a citrus aioli, served with house kettle chips



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# DELI CART LUNCHEONS

## EACH DELI CART FEATURES:

Regular and decaffeinated coffee with assorted teas, assorted sodas and bottled water along with Chef's choice dessert



## **TRADITIONAL DELI** **15** per person

Sliced roast beef, smoked turkey, and ham

Assorted breads and cheeses

Assorted toppings

Chef's choice side

Your choice of two additional sides

## **WRAP DELI** **15** per person

Choice of three pre-made wraps:

- Turkey club

- Chicken salad

- Vegetarian

- Tuna salad

- Egg salad

Chef's choice side

Your choice of two additional sides

## **SANDWICH DELI** **15** per person

Choice of three pre-made sandwiches:

- Turkey club

- Chicken salad

- Vegetarian

- Tuna salad

- Egg salad

Chef's choice side

Your choice of two additional sides

## **SIDE SELECTIONS**

choose two items to add to your deli cart

Today's soup

Tossed garden salad

Greek salad

Pasta salad

Red bliss potato salad

Potato chips

Fruit salad

*Each additional side, please add 2 per person*

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# PLATED LUNCHEONS

## OUR PLATED LUNCHEONS FEATURE:

Regular and decaffeinated coffee with assorted teas, assorted sodas and bottled water along with Chef's choice of sides and dessert

### CHICKEN ASIAGO **12** per person

Herbed chicken breast with asiago cheese

### MEDITERRANEAN CHICKEN **12** per person

Stuffed with artichokes, lemon, and feta cheese, topped with veloute sauce

### QUICHE AND SALAD **10** per person

Today's quiche with a demi salad

### BAKED HADDOCK **13** per person

Served with sauce Americaine

### COUCHON DU LAIT –pulled pork **13** per person

Tender pulled pork served over white rice

### TORTELLINI PRIMAVERA **11** per person

Tortellini tossed with fresh vegetables and a light cream sauce

### LASAGNA VERDE **11** per person

Lasagna sheets layered with pepper jack cream, roasted zucchini with sautéed spinach and broccoli

## STARTERS

*Enhance your plated luncheon with a soup or salad, priced per person*

Demi salad 2

Garden salad 2.50

Riverwatch salad 3

Today's soup 3



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# LUNCHEON BUFFETS

## OUR LUNCHEON BUFFETS FEATURE:

Serviced regular and decaffeinated coffee with assorted teas, assorted sodas and bottled water along with dinner rolls and Chef's choice of dessert



## THE LAKE AUBURN **14** per person

Choice of two entrees:

- Gnocchi in gorgonzola cream
- Lasagna verde
- Linguini pasta with tomato basil sauce and meatballs
- Meat lasagna
- Stuffed peppers- vegetarian or with meat

Roasted vegetables

Caesar Salad

## THE ANDROSCOGGIN **12** per person

Tossed garden salad with additional toppings on the side

Today's soup

## THE GULF ISLAND **15** per person

Choice of two entrees

- Panko crusted haddock with veloute
- Shrimp etoufee
- Chicken Lafayette
- Southwest Chicken
- Herb roasted pork loin with bleu cheese demi
- Grilled eggplant
- Tortellini primavera

Tossed garden salad

Chef's choice of potato or rice

*For an additional entrée please add 3 per person*

*For an additional side please add 2 per person*

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# STATIONED HORS D'OEUVRES



## **CHEESE AND FRUIT DISPLAY** 3 per person

An assortment of local and imported cheeses  
Fresh fruit with a yogurt dipping sauce  
Breadsticks and crackers

## **VEGETABLE CRUDITES** 3 per person

Seasonal crudités  
Roasted red pepper hummus  
Multigrain chips and bagel chips



## **ROASTED VEGETABLES WITH GRAVLAX** 5 per person

Roasted garlic hummus with pita points  
Red onion, capers, lemon, and chopped egg  
Light and dark rye rounds

## **PRALINE BRIE** 5 per person

Imported brie cheese topped with praline sauce, candied pecans, and fresh berries  
Served with sliced French baguettes



## **AHI TUNA PLATTER** 6 per person

Sliced ahi tuna with siracha aioli  
Pickled vegetables  
Fried wontons

## **SOUTH OF THE BORDER** 3 per person

Tri-color tortilla chips  
Guacamole, roasted corn and black bean salsa  
Chef's queso dip

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# PASSED HORS D'OEUVRES

**BOUDIN BALLS** 2.50 per piece

**DUCK EGGROLLS** 2.50 per piece

**EMPANADAS** 2.50 per piece

**DUCK BRAISED RIBS with SOUTHERN SLAW** 3.00 per piece

**CRABMEAT CHEESECAKES** 3.00 per piece

**ASSORTED MINI QUICHE** 2.50 per piece

**BACON WRAPPED SHRIMP - BBQ OR LEMON** 3.00 per piece

**DUCK POPPERS** 3.00 per piece

**PECAN CRUSTED CHICKEN** 2.50 per piece

**BBQ PORK BELLY** 3.00 per piece

**CREOLE DEVILED EGGS with FRIED OYSTERS** 3.00 per piece

**LAMB LOLLIPOPS** 3.00 per piece

**SMOKED CHICKEN & GOUDA STUFFED BUTTON MUSHROOMS** 2.50 per piece

**SPINACH, ONION, & PANCETTA STUFFED BUTTON MUSHROOM** 2.50 per piece

**SEAFOOD STUFFED BUTTON MUSHROOMS** 3.00 per piece

**ASSORTED PATE with CRACKERS** 3.50 per piece



**OPEN FACED THREE CHEESE BISCUIT with BEEF TENDERLOIN & HORSERADISH SAUCE** 3.50 per piece

**PROSCIUTTO WRAPPED MELON with ROASTED CORN & BLACK EYED PEAS** 3.00 per piece

**CUCUMBER CUPS with GINGER LIME CRAB SALAD** 3.00 per piece

**FRESH FRUIT KABOBS** 2.50 per piece

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# PLATED DINNERS

## STATLER CHICKEN

17 per person

Choice of flavor:

Herb stuffed chicken topped with parmesan cream sauce  
Sun dried tomatoes, bacon herbs and mozzarella cheese

## ½ ROASTED CHICKEN

19 per person

Choice of:

Italian herb seasoning or southern style rub

## SHRIMP CREOLE

22 per person

Shrimp in a mixture of diced tomatoes, onion, celery and bell pepper, spiced with hot pepper sauce and cayenne-based seasoning, served over white rice

## SEAFOOD PASTA

22 per person

Linguini with shrimp and crab topped with a seafood butter

## ROAST PRIME RIB

25 per person

Prime cut of beef served au jus

## BRAISED SHORT RIBS

23 per person

Served with a pearl onion demi glace

## MAHI MAHI

20 per person

Chargrilled mahi mahi topped with JLC sherry cream

## SMOTHERED PORK CHOPS

20 per person

Served with a buttermilk gravy

## TORTELLINI PRIMAVERA

16 per person

Tortellini tossed with fresh vegetables and a light cream sauce

## LASAGNA VERDE

16 per person

Lasagna stuffed with spinach and ricotta with a pepper jack cream

## GRILLED EGGPLANT

16 per person

Stuffed eggplant topped with venetian

### OUR PLATED DINNERS FEATURE:

Serviced regular and decaffeinated coffee with assorted teas, along with garden salad, warm dinner rolls and Chef's choice of sides and dessert



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# DINNER BUFFETS

## OUR DINNER BUFFETS FEATURE:

Serviced regular and decaffeinated coffee with assorted teas, along with garden salad and Chef's choice of dessert and dinner rolls

### THE BARKER MILL

19 per person

Choice of two entrees

- Chicken marsala
  - Cavatappi with alfredo sauce and roasted vegetables
  - Meat Lasagna
  - Chicken parmesan with tomato basil sauce
- Caesar salad (in place of garden salad)  
Roasted vegetables

### THE BATES MILL

21 per person

Choice of two entrees

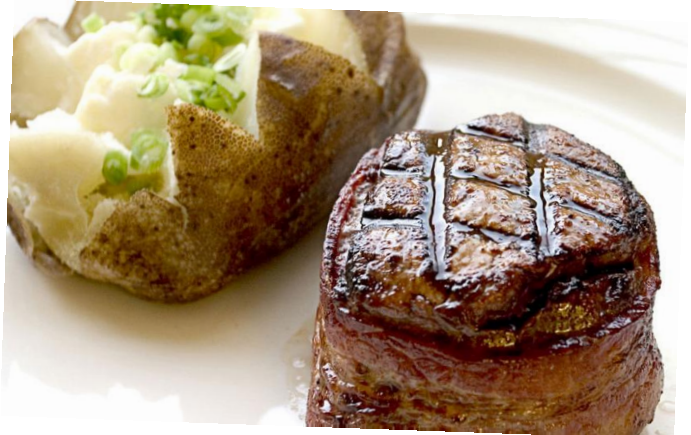
- Baked haddock with sauce Americaine
  - Roasted red pepper and shrimp saute
  - Braised chicken
  - Roast pork stuffed with pears and topped with bleu cheese
  - Bistro filet medallions
  - Tortellini primavera
- Chef's choice of potato or rice  
Chef's choice of vegetable

### THE FESTIVAL PLAZA

23 per person

Choice of two entrees

- Roasted chicken breast with sun-dried tomato butter
  - Chicken Florentine
  - Beef bourguignon
  - Beef tips au poivre
  - Stuffed peppers- meat or vegetarian
  - Gnocchi with parmesan cream
- Chef's choice of potato or rice  
Chef's choice of vegetable



*For an additional entrée please add 5 per person*

*For an additional side please add 3 per person*

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# CARVING AND ACTION STATIONS

ENHANCE YOUR DINNER OR COCKTAIL RECEPTION WITH ONE OF OUR CHEF ATTENDED CARVING OR ACTION STATIONS

*Minimum of 20 guests*

## **ROAST NEW YORK SIRLOIN** 7 per person

Served with miniature rolls

Imported mustard and horseradish crème fraiche

## **HONEY GLAZED TURKEY** 7 per person

Served with miniature rolls

Orange cranberry relish and mayonnaise

## **APRICOT GLAZED HAM** 7 per person

Served with miniature rolls

Imported mustard and horseradish crème fraiche

Mayonnaise and imported mustard

## **ROASTED PORK LOIN** 7 per person

Served with miniature rolls

Sun-dried tomato salsa

## **PASTA STATION** 6 per person

Choice of two pastas

Choice of two sauces

## **MASHED POTATO BAR** 4 per person

Homemade mashed potatoes

Assorted toppings



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# BAR SERVICES

<b>HOUSE BRAND LIQUORS</b>	7 per drink
<b>PREMIUM BRAND LIQUORS</b>	8 per drink
<b>CORDIALS &amp; BRANDY</b>	9 per drink
<b>HOUSE WINE</b>	6 per glass/ 24 per bottle
Cabernet, chardonnay, white zinfandel, merlot	
<b>PINOT GRIGIO &amp; PINOT NOIR</b>	6 per glass/24 per bottle
<b>BEER</b>	4 per bottle
<b>PREMIUM BEER</b>	5 per bottle
<b>SOFT DRINKS, JUICE, BOTTLED WATER</b>	2.50 per drink
<b>HOUSE CHAMPAGNE</b>	20 per bottle
<b>HOUSE SPARKLING CIDER</b>	16 per bottle
<b>COOK'S CHAMPAGNE</b>	24 per bottle

**A BARTENDER IS REQUIRED FOR GROUPS OVER 20 PEOPLE**

**COCKTAIL OR SPECIALTY WINE SERVICE MAY BE PROVIDED UPON REQUEST FOR 30 PER SERVER (ONE SERVER PER 20 GUESTS REQUIRED)**

**A BAR SET-UP FEE OF 50 APPLIES TO ALL FULL SERVICE BARS. FEE IS WAIVED WITH 300 IN BAR SALES**

**ASK YOUR CATERING REPRESENTATIVE FOR OUR A LA CARTE WINE LIST**

**PREMIUM BRANDS PACKAGE** **19.50** first hour/ **6** each additional hour  
Full bar service with premium mixed drinks (excluding cordials), domestic and premium beers, house wines and soft drinks

**VALUE WELL BRANDS PACKAGE** **16.50** first hour/ **6** each additional hour  
Full bar service with value mixed drinks (excluding cordials), domestic and premium beers, house wines and soft drinks

**HOUSE WINE, BEER, & SODA PACKAGE** **14.50** first hour/ **5** each additional hour  
House red and white wines, domestic and premium beers, and soft drinks

**CUSTOMIZED DRINK TICKETS** **7** per ticket  
Full bar service with premium mixed drinks (excluding cordials), domestic and premium beers, house wines and soft drinks

**HOST BAR CAP**  
Set to your budget- can be limited to just beer and wine or full bar service

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# AUDIO/VISUAL EQUIPMENT

ITEMS MARKED WITH \* MAY REQUIRE A DELIVERY AND/OR SET-UP FEE. PRICES LISTED ARE PER DAY RENTAL FEES

7 x 7 TRIPOD SCREEN	25
8 x 8 TRIPOD SCREEN*	40
7.5 x 10 TRIPOD SCREEN*	80
DRESS KIT*	50
LCD PROJECTOR	75
OVERHEAD PROJECTOR	30
TV/DVD/VCR PLAYER	40
MICROPHONES*	20-60
MIXING BOARD	20
WIRELESS REMOTE*	25
LASER POINTER*	25
SIGNAL SPLITTER*	50
WIRELESS MOUSE*	25
CONFERENCE PHONE	30
4 x 8 RISER*	60
PODIUM	FREE
FLIP CHART PACKAGE	FREE



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# FUNCTION ROOMS

## RIVERWATCH GRAND BALLROOM

-300 PPL

- 4,000 SQ FT

### CANAL ROOM

- 80 PPL

- 1,250 SQ FT

### MILL POND ROOM

- 80 PPL

- 1,250 SQ FT

### GREAT FALLS VIEW ROOM

-140 PPL

- 1,875 SQ FT



## DOROTHY LEWIS BOARDROOM

- 12 PPL

### HOSPITALITY SUITE

- 15 PPL

### GARDEN GRILLE & BAR

- 100 PPL



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# WEDDING MENU



# #ITSBETTERHERE

Welcome!

Special occasions don't happen very often; that's what makes them special! So when that big day comes, you want to celebrate. At Hilton Garden Inn Auburn Riverwatch we know how important your celebrations and get-togethers really are, and we know how to make them rewarding and memorable.

Please take a moment to look over our catering menu. You'll find plenty of choices, complemented by our knowledgeable and attentive staff, who are professionals committed to creating a successful event for you and your guests.

If you have any questions, please do not hesitate to contact me. Congratulations on your special occasion and welcome to Hilton Garden Inn Auburn Riverwatch!

**Kristi Dunham**

Event Coordinator

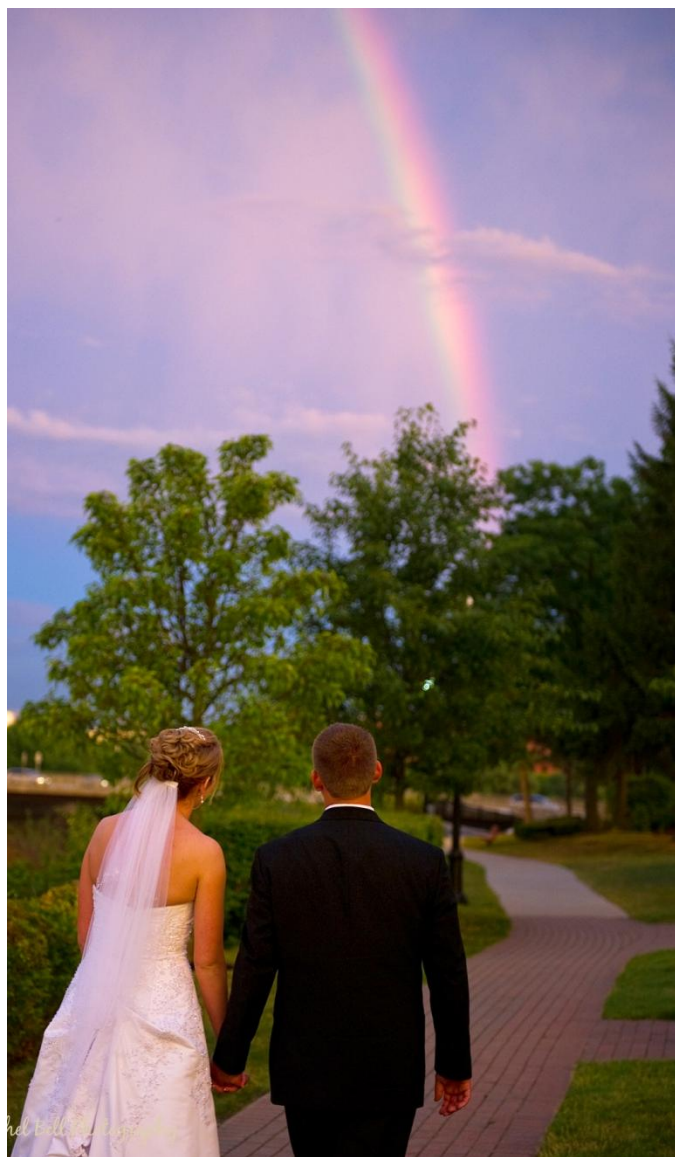
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# THE GREAT FALLS PACKAGE



## THE GREAT FALLS PACKAGE **25** per person

For the cocktail hour:

International and domestic cheese and fruit display

Cash bar service

Buffet Dinner:

Choice of two entrees:

- Chicken marsala
- Cavatappi with alfredo sauce and roasted vegetables
- Meat lasagna
- Chicken parmesan with tomato basil sauce
- Grilled eggplant with venetian

Caesar salad

Roasted vegetables

Dinner rolls with butter

Freshly brewed regular and decaffeinated coffee with assorted teas

Half-off one overnight standard room on wedding night

Personalized group reservation website

White floor length linen with ivory overlay and white napkins

Wedding cake cutting service, with a chocolate drizzle

Professional event coordinator services

*Minimum of 150 guests required*

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# THE ELEGANCE PACKAGE

A BUFFET DINNER PACKAGE INCLUDES GARDEN SALAD, DINNER ROLLS AND BUTTER WITH REGULAR AND DECAFFEINATED COFFEE SERVICE

## THE ELEGANCE PACKAGE 35 per person

Choice of two stationed hors d'oeuvres for the cocktail hour  
Dinner buffet  
Complimentary overnight standard room on wedding night  
Personalized group reservation website  
Personalized group reservation cards  
White floor length linen with ivory overlay  
Your choice of color napkin rental  
Three tea light candles per table  
Champagne or sparkling cider toast for all guests  
Private holding room with champagne and hors d'oeuvres for bridal party  
Menu tasting for a total of four guests and four entrees  
Wedding cake cutting service, with a chocolate drizzle  
Professional event coordinator services



## HORS D'OEUVRES

choice of two

Imported cheese display  
Seasonal sliced fruit montage  
Vegetable crudités display

## ENTREES choice of two

### Roasted Pork Loin

- Bleu cheese demi-glace, or  
- Herb encrusted

### ¼ Roasted Chicken

- Chicken tuscano  
- Artichoke and red onion, or  
- Citrus or stone fruit glaze

### Boneless Chicken Breast

- Topped with artichoke hearts, olives and purple onions  
- Apple cranberry  
- Parmesan and sherry cream

### Baked Haddock with Sauce Americaine

- Upgrade to salmon for 2 per person

### Eggplant Parmesan

### Lasagna Verde with Pepper Jack Cream

## SIDES choice of one

Italian roasted red potatoes  
Garlic smashed potatoes  
Rice pilaf  
Steamed brown rice  
Mashed parsnip potatoes  
Macaroni and cheese

## VEGETABLES choice of one

Steamed broccoli  
Carrots  
Root vegetable medley  
Cauliflower  
Zucchini and summer squash  
Beets  
Green beans



# THE RIVERWATCH PACKAGE

## **THE RIVERWATCH PACKAGE** 50.00 per person

- Choice of two stationed hors d'oeuvres
- Choice of two butler passed hors d'oeuvres
- Plated or buffet meal service
- Complimentary champagne or sparkling cider toast
- Complimentary overnight in a suite on wedding night
- Personalized group reservation website
- Social media profile
- White floor length linen with ivory overlay
- Your choice color napkin/fabric
- Choice of chair cover and sash color/fabric
- Three tea light candles per table
- Wedding cake cutting service, with a chocolate drizzle
- Private holding room with champagne and hors d'oeuvres for the bridal party
- Menu tasting for a total of four guests and four entrees
- Personalized reservation cards
- Professional event coordinator services



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# THE RIVERWATCH PACKAGE

**PASSED AND STATIONED HORS D'OEUVRES SELECTIONS ARE DETAILED ON SEPARATE PAGE**



## **SALADS** choice of one

### **Riverwatch Salad**

Mixed greens, bleu cheese crumbles, candied pecans and pickled okra

### **Garden Salad**

Carrots, cucumbers, cherry tomatoes, romaine lettuce, and red onions

### **Spinach Salad**

Brie dressing, lightly fried onions, and diced tomatoes

### **Napa Salad**

Red and green cabbage, red bell peppers, roasted nuts and green onions

## **ENTREES** choice of two

### **Pork Roulade**

Stuffed with spinach and mushrooms topped with bleu cheese demi glace

### **Chicken Lafayette**

½ roasted chicken brushed with sun-dried tomatoes and brown butter

### **Chicken Mediterranean**

Stuffed with artichokes, lemon and feta topped with veloute sauce

### **Baked Salmon with Shrimp Americaine**

### **10 oz Roasted prime rib**

Served au jus

### **6 oz Petite Sirloin**

Served with a rouge demi glace

### **Stuffed Grilled Eggplant**

Topped with mozzarella and Venetian

### **Roasted Vegetable Stuffed Portabella**

### **Casconcelli with Fried Sage and Brown Butter**

### **Pappardelle with Tossed Arugula and Goat Cheese**

*Each entrée is served with chef's selection of a starch and vegetable. Please add 2 per person for a third entrée choice.*

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# THE ELITE PACKAGE



## THE ELITE PACKAGE

**60** per person

- Choice of two stationed hors d'oeuvres
- Choice of three butler passed hors d'oeuvres
- Plated meal service
- Complimentary champagne or sparkling cider toast
- Complimentary overnight suite for two nights
- Personalized group reservation website
- White floor length linen and choice of overlay color
- Your choice color napkin/fabric
- Choice of chair cover and sash color/fabric
- Three tea light candles per table
- Wedding cake cutting service, with a chocolate drizzle
- Private holding room with champagne and hors d'oeuvres for the bridal party
- Menu tasting for a total of four guests and four entrees
- Personalized reservation cards
- Professional event coordinator service

A twenty percent service charge and applicable state sales tax will be added to all food and beverage arrangements. Menu prices are guaranteed 30 days prior to event date.

# THE ELITE PACKAGE

**PASSED AND STATIONED HORS D'OEUVRES  
SELECTIONS ARE DETAILED ON SEPARATE PAGE**



## **SALADS** choice of one

### **Riverwatch Salad**

Mixed greens, bleu cheese crumbles, candied pecans and pickled okra

### **Garden Salad**

Carrots, cucumbers, cherry tomatoes, romaine lettuce and red onions

### **Spinach Salad**

Brie dressing, lightly fried onions, and diced tomatoes

### **Napa Salad**

Red and green cabbage, red bell peppers, roasted nuts and green onions

## **ENTREES** choice of two

### **Filet Mignon**

Served with potatoes Anna topped with a cabernet butter

### **New York Strip**

Topped with roasted celery and gorgonzola butter with scallop potatoes and grilled asparagus

### **Braised Chicken**

Over saffron noodles

### **Osso Buco**

Over goat cheese polenta and braised kale

### **Grilled Lamb Lollipops**

Over braised spinach and crimini mushroom risotto

### **Maine Seafood Cakes**

With roasted brussel sprouts and pea shoots with lemon caper sauce

### **Truffle Lobster Macaroni and Cheese**

### **Roasted Vegetable Wellington**

### **Tagliatelle**

With baby spinach and roasted candy striped beets with goat cheese

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# STATIONED HORS D'OEUVRES



## CHEESE AND FRUIT DISPLAY

An assortment of local and imported cheeses  
Breadsticks and crackers  
Fresh fruit with yogurt dipping sauce

## VEGETABLE CRUDITES

Seasonal crudités  
Roasted red pepper hummus  
Multigrain chips and bagel chips



## ROASTED VEGETABLES WITH GRAVLAX

Roasted garlic hummus with pita points  
Red onion, capers, lemon, and chopped egg  
Light and dark rye rounds

## PRALINE BRIE

Imported brie cheese topped with praline sauce, candied pecans, and fresh berries  
Served with sliced french baguettes



## AHI TUNA PLATTER

Sliced ahi tuna with siracha aioli  
Pickled vegetables  
Fried wontons

## SOUTH OF THE BORDER

Tri-color tortilla chips  
Guacamole, roasted corn and black bean salsa  
Chef's queso dip

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Menu prices are guaranteed 30 days prior to event date.

# PASSED HORS D'OEUVRES

**BOUDIN BALLS**

**DUCK EGGROLLS**

**EMPANADAS**

**DUCK BRAISED RIBS with SOUTHERN SLAW**

**CRABMEAT CHEESECAKES**

**ASSORTED MINI QUICHE**

**BACON WRAPPED SHRIMP  
- BBQ OR LEMON**

**DUCK POPPERS**

**PECAN CRUSTED CHICKEN**

**BBQ PORK BELLY**

**CREOLE DEVEILED EGGS with FRIED OYSTERS or POACHED BUTTER**

**LAMB LOLLIPOPS**

**SMOKED CHICKEN and GOUDA STUFFED  
BUTTON MUSHROOMS**

**SPINACH, ONION, and PANCETTA STUFFED  
BUTTON MUSHROOM**

**SEAFOOD STUFFED BUTTON  
MUSHROOMS**

**ASSORTED PATE with CRACKERS**



**OPEN FACED THREE CHEESE BISCUIT with  
BEEF TENDERLOIN and HORSERADISH  
SAUCE**

**PROSCIUTTO WRAPPED MELON with  
ROASTED CORN AND BLACK EYED PEAS**

**CUCUMBER CUPS with GINGER LIME  
CRAB SALAD**

**FRESH FRUIT KABOBS**

A twenty percent service charge and applicable state sales tax will be added to all food and beverage arrangements  
Menu prices are guaranteed 30 days prior to event date..



# ADDITIONAL AMENITIES

## ADDITIONAL PASSED HORS D'OEUVRES

3 per person

## ADDITIONAL STATIONED HORS D'OEUVRES

2.50 per person

## PREMIUM WINE POUR

8 per person

## HOUSE WINE POUR

6 per person

## CHAMPAGNE SORBET

3 per person

## SOUPS

additional 3 per person

Sweet corn chowder

French onion au gratin

Roasted vegetable soup

Red bliss soup

Crab and corn bisque

additional 4 per person

Duck and andouille gumbo

Crab and brie chowder

Sweet potato and roasted leek

Oven roasted tomato basil

Wild mushroom and scallion

Minestrone

Maine lobster bisque

Maine venison chili

## DESSERTS

additional 2 per person

Mousse

- Sea salt and caramel

- Irish crème

- Chocolate/hazelnut

- Peanut butter

- Vanilla sponge

## CHOCOLATE FOUNTAIN

300 rental plus 65 per 50 people

Marshmallows

Pineapples

Strawberries

Pretzel sticks



## SORBETS

additional 3 per person

Lemon raspberry

Basil lime

Pineapple ginger

Bloody Mary

Grapefruit and kiwi

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Menu prices are guaranteed 30 days prior to event date.

# BAR SERVICES

<b>PREMIUM BRAND LIQUORS</b>	<b>8</b> per drink
<b>HOUSE BRAND LIQUORS</b>	<b>7</b> per drink
<b>CORDIALS &amp; BRANDY</b>	<b>9</b> per drink
<b>HOUSE WINE</b>	<b>6</b> per glass/ <b>24</b> per bottle
Cabernet, chardonnay, white zinfandel, merlot	
<b>PINOT GRIGIO &amp; PINOT NOIR</b>	<b>6</b> per glass/ <b>24</b> per bottle
<b>BEER</b>	<b>4</b> per bottle
<b>PREMIUM BEER</b>	<b>5</b> per bottle
<b>SOFT DRINKS, JUICE, BOTTLED WATER</b>	<b>2.50</b> per drink
<b>HOUSE CHAMPAGNE</b>	<b>20</b> per bottle
<b>HOUSE SPARKLING CIDER</b>	<b>16</b> per bottle
<b>COOK'S CHAMPAGNE</b>	<b>24</b> per bottle



## **PREMIUM BRANDS PACKAGE**

Full bar service with premium mixed drinks (excluding cordials), domestic and premium beers, house wines and soft drinks

**19.50** first hour/ **6** each additional hour

## **VALUE WELL BRANDS PACKAGE**

Full bar service with value mixed drinks (excluding cordials), domestic and premium beers, house wines and soft drinks

**16.50** first hour/ **6** each additional hour

## **HOUSE WINE, BEER, & SODA PACKAGE**

House red and white wines, domestic and premium beers, and soft drinks

**14.50** first hour/ **5** each additional hour

## **CUSTOMIZED DRINK TICKETS**

Full bar service with premium mixed drinks (excluding cordials), domestic and premium beers, house wines and soft drinks

**7** per ticket

## **HOST BAR CAP**

Set to your budget- can be limited to just beer and wine or full bar service

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# POST WEDDING BRUNCHES

## EACH BUFFET FEATURES:

Assorted chilled juices, with regular and decaffeinated coffee, and assorted teas.

There is a \$100.00 set-up fee for all post-wedding brunches



## EXECUTIVE BUFFET 16 per person

Assorted breakfast pastries  
Assorted low-fat yogurts  
Country style scrambled eggs  
Choice of bacon or sausage  
French toast or pancakes  
Fresh fruit salad  
Corned beef hash  
Breakfast potatoes with bell peppers and onions

## SCRAMBLED BUFFET 13 per person

Choice of bacon or sausage  
Assorted breakfast pastries  
Breakfast potatoes with bell peppers and onions  
Choice of two:  
- Traditional scramble  
- Cheese scramble  
- Veggie scramble  
- Ham and cheese scramble  
- Mediterranean scramble

## LIGHT BREAKFAST BUFFET 11 per person

Choice of bacon or sausage  
Assorted breakfast pastries  
Breakfast potatoes with bell peppers and onions  
Scrambled eggs

## ADDITIONAL ITEMS

Add the following items to enhance your buffet. Priced per person

Belgium waffle station with assorted toppings	4
Omelet station with assorted toppings	4
Pancakes or french toast	2

A twenty percent service charge and applicable state sales tax will be added to all food and beverage arrangements. Menu prices are guaranteed 30 days prior to event date.

# REHEARSAL DINNERS

## OUR DINNER BUFFETS FEATURE:

Serviced regular and decaffeinated coffee with assorted teas, along with garden salad and Chef's choice of dessert and dinner rolls.

There is a \$100.00 set-up fee for all rehearsal dinners.



## THE BARKER MILL

19 per person

Choice of two entrees:

- Chicken marsala
- Cavatappi with alfredo sauce and roasted vegetables
- Meat Lasagna
- Chicken parmesan with tomato basil sauce

Caesar salad

Roasted vegetables

## THE BATES MILL

21 per person

Choice of two entrees:

- Baked haddock with sauce Americaine
- Roasted red pepper and shrimp saute
- Braised chicken
- Roast pork stuffed with pears and topped with bleu cheese
- Bistro filet medallions
- Tortellini primavera

Chef's choice of potato or rice

Chef's choice of vegetable

## THE FESTIVAL PLAZA

23 per person

Choice of two entrees:

- Roasted chicken breast with sun-dried tomato butter
- Chicken Florentine
- Beef bourguignon
- Beef tips au poivre
- Stuffed peppers- meat or vegetarian
- Gnocchi with parmesan cream

Chef's choice of potato or rice

Chef's choice of vegetable

*For an additional entrée please add 5 per person*

*For an additional side please add 3 per person*

A twenty percent service charge and applicable state sales tax will be added to all food and beverage arrangements. Menu prices are guaranteed 30 days prior to event date.



# PREFERRED PROFESSIONALS

## MUSIC SERVICES

Dionne Entertainment	800-757-7281
Northeast Event and DJ	888-352-6843
M&M Entertainment	207-797-9289
On The Fly Productions	207-786-0830
The Music Man	207-423-4859
The Waiters (Band)	207-772-8425
Wavelength (Band)	207-883-0893
Bob Charest Band	207-797-3848
Three Point Trio	207-577-5513

## FLORAL AND EVENT DESIGN

Ann's Flower Shop	207-782-3457
Blais Flower and Gift Shop	207-783-8566
Shaw's Floral Department	207-784-6971
Sweet Pea Designs	207-777-1520
Maine Event Design and Décor	207-725-8895

## TRANSPORTATION SERVICES

Northeast Charter and Tours	207-784-3159
Imperial Luxury Limousine	207-784-5934
Michael's Limousine Services	207-854-8882
Sarah Jeanne's	207-795-6778

## JUSTICE OF THE PEACE

Helen Hiller	207-228-4747
EM Bowie	207-504-2408
Elinor Andrews	207-592-9614

## BAKERIES

European Bakery	207-784-3541
Grant's Bakery	207-783-2226
Ahimsa Custom Cakes	207-782-7931

## PHOTOGRAPHERS

Gini and Doug Haines	207-998-4645
Rachel Bell Photography	207-650-6420
Chuck Pelletier Images	207-782-0360
Renee Minis	207-375-2733
Lasting Image Photography	207-996-3680
Poppy Clark	207-333-2733



*The above list of vendors are a suggestion only and are provided for your convenience. The Hilton Garden Inn Auburn Riverwatch is not responsible for the service or experience provided by any outside vendors.*

# POLICIES AND PROCEDURES

## MINIMUM FOOD REQUIREMENTS

A food and beverage minimum is required for all wedding receptions and is based on the number of anticipated guests for your event. The food and beverage minimum includes any food and beverage purchased by the booking party as well as any revenue generated at a bar if one is being offered to your guests.

The food and beverage minimum is exclusive of the hotel service charge and Maine State tax or any other miscellaneous charges. If your food and beverage minimum is not being met, you may choose to upgrade your menu or bar prior to your event or the remaining amount will be charged as a room rental.

## RECEPTION TIME FRAMES

Receptions are for a five-hour time frame. Receptions that exceed five hours will be subject to a \$250.00 fee per additional hour. All food and beverages will be provided by the hotel and cannot be brought in from an outside source, with some exceptions.

## BAR SERVICES

Host bars are charged by the person, based on a package price, or on consumption. Cash bars are available at a nominal set-up fee and your guests will purchase their own drinks. Please note; that any guests at the wedding- including bridal attendants and the bride & groom who appear to be under the age of thirty-five (35) will be asked to present their photo identification to the bar tender. Anyone who does not present their photo identification upon request will not be served any alcoholic beverages.

## DEPOSITS AND PAYMENTS

Once you decide to celebrate your special day with us we will send out a contract for the ballroom space. A signed contract with a non-refundable deposit is required within ten (10) days of receiving the contract. The deposit is 15% of a required food and beverage minimum to be determined based upon the number of anticipated guests and the time of year for your wedding reception. Fifty (50) percent of the Food and Beverage Minimum is due thirty (30) days prior to your event date. Final payment is due no later than seventy-two (72) hours prior to your wedding reception date and will be accepted in the form of a check, cash, or credit card. A credit card will also be required to keep on file should anything be added the day of your wedding reception. If full payment along with a credit card to keep on file is not received seventy-two (72) hours prior to your wedding date, the Hilton Garden Inn Auburn Riverwatch reserves the right to not host your event.

## WEDDING CEREMONIES

The Hilton Garden Inn Auburn Riverwatch features a beautiful back drop for wedding ceremonies whether held inside or outside. If scheduled to occur outside and inclement weather occurs the day of your event, an inside ceremony may take place.

Please speak with your wedding coordinator as to what your options are for inside or outside wedding ceremonies.

There is a set-up fee of \$350.00 for all wedding ceremonies exclusive of your food and beverage minimum.

A twenty percent service charge and applicable state sales tax will be added to all food and beverage arrangements.  
Menu prices are guaranteed 30 days prior to event date.



14 Great Falls Plaza • Auburn, ME 04210  
1-207-784-4433 • [www.auburnriverwatch.hgi.com](http://www.auburnriverwatch.hgi.com)



# POLICIES AND PROCEDURES

## DECORATIONS

Most decorations are allowed to be used in the ballroom with the following exceptions- candles may be used; however the candle must be encased in glass with the flame below the rim of the glass holder. Any candles provided to the hotel for decoration that do not meet these requirements will be set-out; however they will not be lit. Absolutely no decorations will be allowed to be hung or adhered to the walls and /or ceiling of the ballroom. Real and silk rose petals as well as confetti are allowed but please keep to a minimum per table. If there is an excessive amount of rose petals and/or confetti required to obtain the look and feel that you would like- an additional clean up fee will be charged.

## WEDDING CAKES

The Hotel will provide one round cake table for your wedding cake. Your Cake Vendor is responsible for supplying cake boxes for any unused cake and your edible cake top that is to be taken out of the hotel. Cakes are allowed to be set two hours prior to the reception start time. The hotel will save any re-usable pieces from your cake (pillars, stands, etc) for your vendor to pick-up. All items must be picked up by your cake vendor within three business days of your event date.

## OVERNIGHT ACCOMMODATIONS

A block of rooms will be set aside for your wedding guests upon your request at a discounted rate for your wedding weekend if required. Guests have up to thirty (30) days prior to your wedding date to book their reservation. The Hotel will hold up to ten (10) rooms the night prior and the night of your wedding. If you need more than ten (10) rooms or need rooms for more than two (2) nights- please see your event coordinator. Rates for wedding blocks are not set until one year prior to your event date.

## CANCELLATION

Should it be necessary to cancel an event the following liquidated damages will be charged in addition to the non-refundable deposit.

Cancellation notice must be received in writing.

- ~More than 270 days prior to your function: Twenty-five percent (25%) of the estimated value of the total amount of food and beverage requirements reserved on the contract in addition to the non-refundable deposit
- ~ 269 to 91 days prior to your function: Fifty percent (50%) of the estimated value of the total amount of food and beverage requirements reserved on the contract in addition to the non-refundable deposit
- ~ 90 days or less prior to your function: Seventy-five (75%) of the estimated value of the total amount of food and beverage requirements reserved on the contract in addition to the non-refundable deposit

A twenty percent service charge and applicable state sales tax will be added to all food and beverage arrangements. Menu prices are guaranteed 30 days prior to event date.