

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

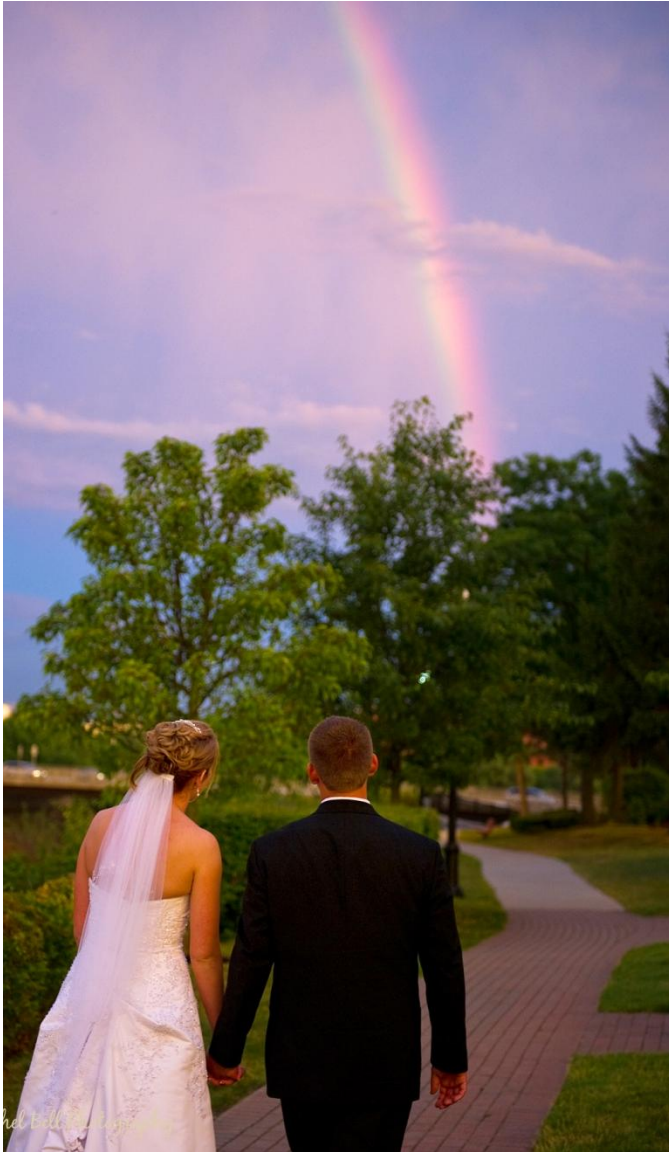
Event Coordinator

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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

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 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



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 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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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

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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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BAR SERVICES

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



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

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.

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

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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

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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

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

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