



Make it your own, custom menus available.



the

MENU

BREAKFAST

BREAKFAST SANDWICH	13
SMOKED SALMON LOX & BAGEL	13
SUNRISE BREAKFAST BUFFET	16
CLASSIC EGG BREAKFAST BUFFET	16
OFF THE GRIDDLE BUFFET	19
FARMER'S BREAKFAST BUFFET	19
PARKWAY SCRAMBLE BUFFET	19
PARKWAY SCRAMBLE W/SMOKED SALMON	22
CLASSIC CONITNENTAL	15
BAGEL BAR	13
BAGEL BAR W/SMOKED SALMON	16

23% Service Charge,
Minimum charge, 20 guests

The
LUNCH BUFFETS
M E N U

PARKWAY DELI	26
PARKWAY DELI W/SOUP	29
TASTE OF ITALY	31
TACO BAR	32
TACO BAR W/FISH	36
SALAD BAR	25

**23% Service Charge,
Minimum charge, 20 guests**

The background of the menu is a blurred, warm-toned photograph of a meal. It includes a sandwich with meat and cheese, a salad with various toppings, and a side of golden-brown french fries. The lighting is soft, creating a cozy and appetizing atmosphere.

L U N C H

The M E N U

Grilled Chicken Caesar Salad	22
Asian Chicken Salad	22
Roasted NY Steak Sandwich	24
Flat Iron Steak Salad gf*	24
Smoked Ham & Cheddar Sandwich	20
Parkway Burger	21
Spicy Chicken Breast Sandwich	22
Mac & Cheese	22
Classic Club Sandwich	19

**23% Service Charge,
Minimum charge, 20 guests**



the

MENU

DINNER BUFFETS

LITTLE ITALY	53
FARM DINNER WITH SOUP	64
FARM DINNER	60
TACO BAR DINNER	53
TACO BAR DINNER W/FISH	64
PARK AVENUE DINNER	64

23% Service Charge,
Minimum charge, 20 guests



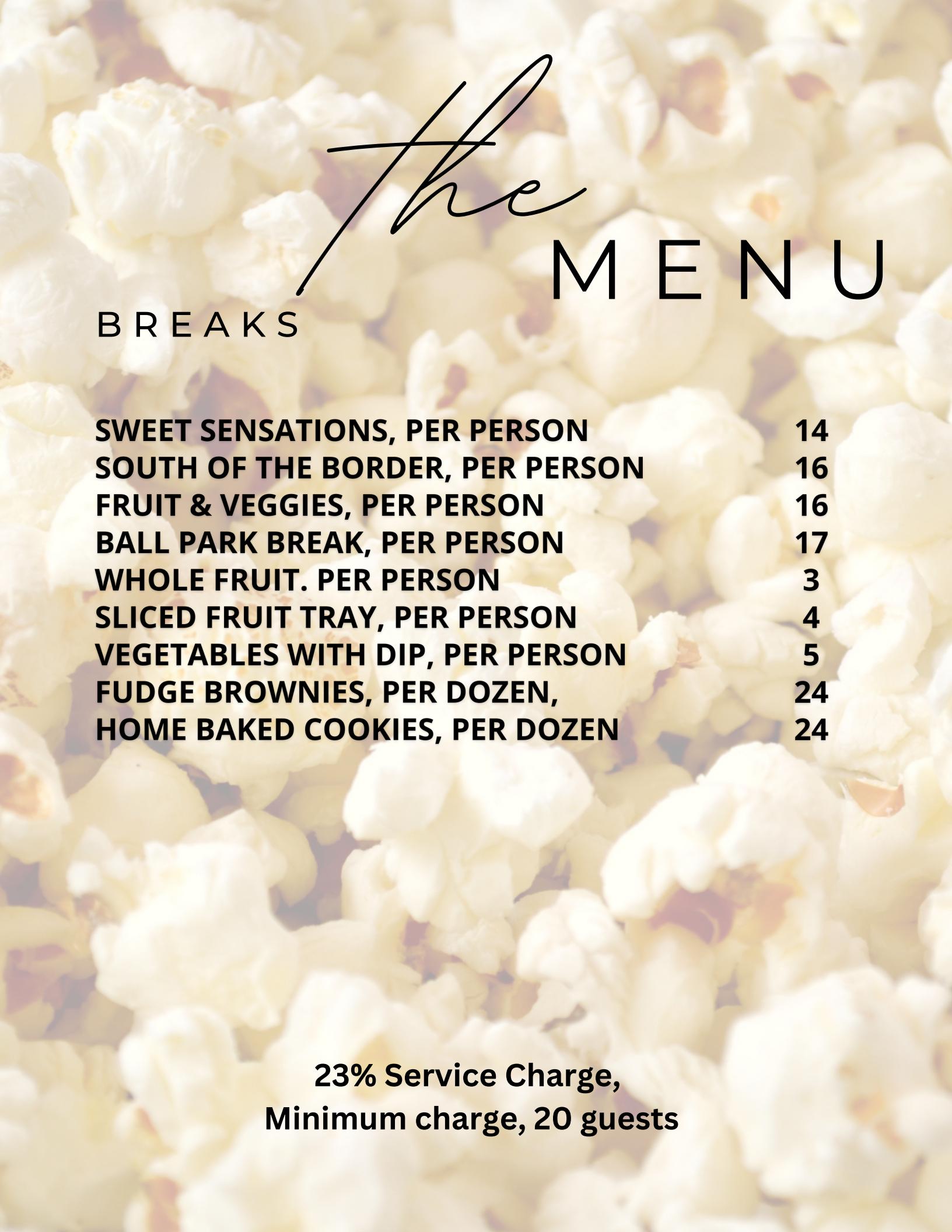
the

MENU

APPETIZERS

SMOKED SALMON TRAY, PER 50 GUESTS	500
CHARCUTERIE PLATE	195
ARTISAN CHEESE PLATE	170
HUMMUS PLATTER	145
SPANAKOPITA, PER DOZEN	26
CHICKEN WAFFLE BITES	120
CHICKEN SALAD APPETIZER, PER DOZEN	27
SAUSAGE STUFFED MUSHROOMS, PER DOZEN	24

23% Service Charge,
Minimum charge, 20 guests

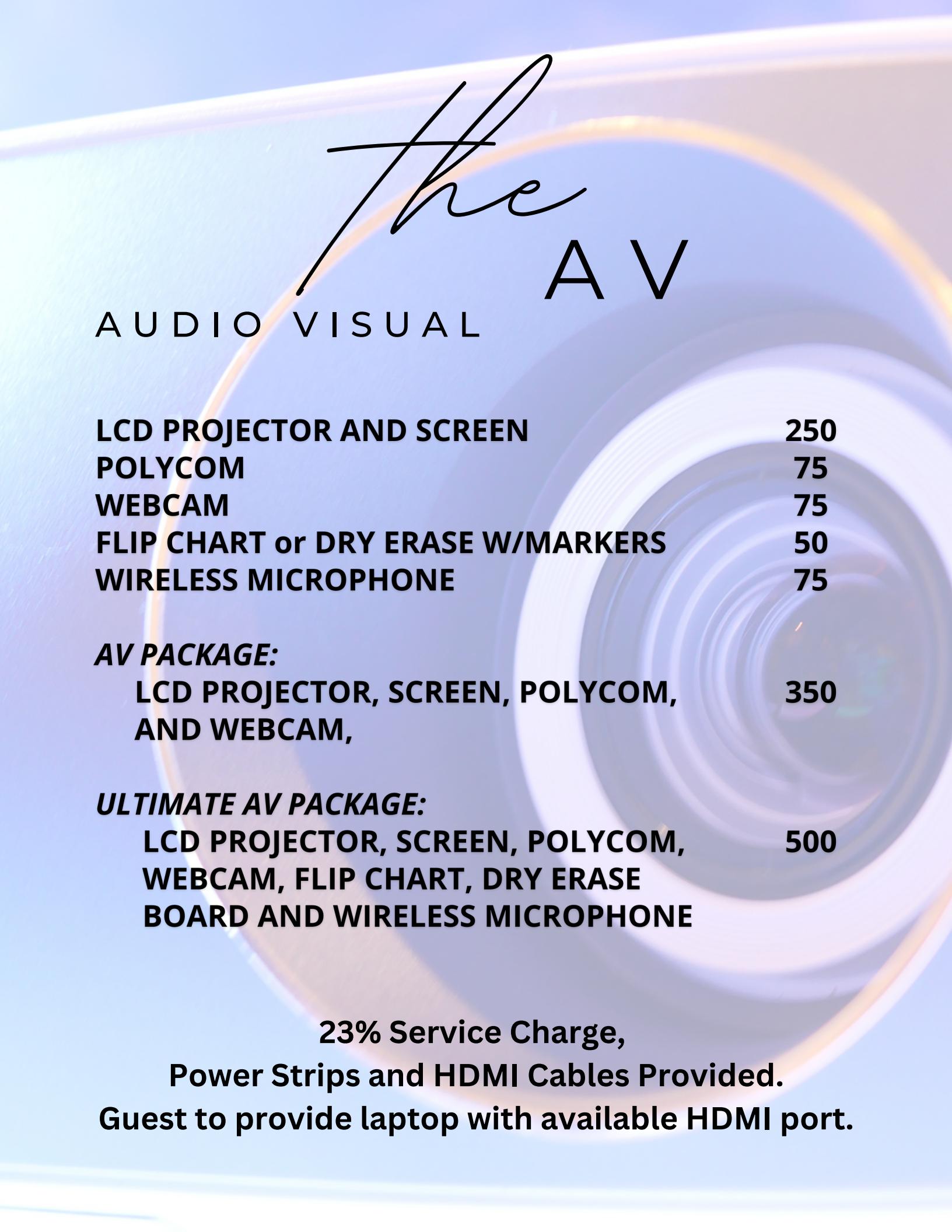


B R E A K S

~~The~~ M E N U

SWEET SENSATIONS, PER PERSON	14
SOUTH OF THE BORDER, PER PERSON	16
FRUIT & VEGGIES, PER PERSON	16
BALL PARK BREAK, PER PERSON	17
WHOLE FRUIT. PER PERSON	3
SLICED FRUIT TRAY, PER PERSON	4
VEGETABLES WITH DIP, PER PERSON	5
FUDGE BROWNIES, PER DOZEN,	24
HOME BAKED COOKIES, PER DOZEN	24

23% Service Charge,
Minimum charge, 20 guests



The A V A U D I O V I S U A L

LCD PROJECTOR AND SCREEN	250
POLYCOM	75
WEBCAM	75
FLIP CHART or DRY ERASE W/MARKERS	50
WIRELESS MICROPHONE	75

AV PACKAGE:

**LCD PROJECTOR, SCREEN, POLYCOM,
AND WEBCAM,** **350**

ULTIMATE AV PACKAGE:

**LCD PROJECTOR, SCREEN, POLYCOM,
WEBCAM, FLIP CHART, DRY ERASE
BOARD AND WIRELESS MICROPHONE** **500**

**23% Service Charge,
Power Strips and HDMI Cables Provided.
Guest to provide laptop with available HDMI port.**

The ROOMS

SAPPHIRE
24X30X12

700

PEARL
30X30X12

800

SAPPHIRE/PEARL COMBINED
54X30X12

1300

23% Service Charge



The ROOMS

1620 sq. ft of flexible Meeting Space

Includes: 60" Round Tables, 8' or 6' Banquet Tables, Banquet Chairs, House Linens Available for an Additional Cost. Audio Visual Equipment Available for Rent; Including Wireless Microphones, Projector and Screen, House Sound System. On-site Catering Services Available for Food and Beverage Needs



Meeting room	Dimensions	Area Sq. FT	Theater	C/R	Boardroom	U-Shape	Reception	Banquet
Pearl/Sapphire	54x30x12	1620	150	65	39	46	150	125
Sapphire	24x30x12	720	50	30	17	21	72	35
Pearl	30x30x12	900	75	36	22	26	90	50
Sapphire Pre-function	26x7x12	182					18	
Pearl Pre-function	21x7x12	147					15	
Outside Patio	21X7	147					15	12



The POLICIES

All food and beverage must be supplied by the Hilton Garden Inn Wilsonville. Outside food and beverage will not be permitted.

GUARANTEES In order to provide the best possible service, it is important that we receive your agendas, menu selections, set-up requirements, AV requirements, including a signed contract and/or signed banquet event order (BEO) at least (10) ten days prior to your event. Depending on complexity, some events will require a (30) thirty day confirmation. Upon receipt of signed documents and deposits, all events are considered definite. A final guaranteed number of guests is required (10) ten days prior to your event. The guaranteed number represents the minimum billing, and your expected number of guests can only increase.

ALCOHOLIC BEVERAGE SERVICE The Oregon Liquor Control Commission (OLCC) regulates the sale and service of alcoholic beverages. As a licensee, Hilton Garden Inn Wilsonville is responsible for the administration of these regulations. Hilton Garden Inn Wilsonville practices responsible hospitality, anyone who appears under the legal drinking age will be asked to supply proper identification. We also reserve the right to deny service to anyone who appears intoxicated. Alcoholic beverages must be served by certified hotel staff only. Guests will not be allowed to handle alcohol, including bottled wine served at the dining table.

FOOD AND BEVERAGE Food and beverage may not be brought into the hotel's public areas or banquet space by patrons or their guests. If found outside of the policy a \$250.00 fee will be applied to your final bill. In addition, due to state health codes, removing food and beverages from the hotel premise is prohibited.

MULTIPLE ENTREE MENUS, PLATED MEALS In order to provide the best quality and service possible, it is recommended that the same entrée be selected for all guests. No more than two entrée selections may be made. Each Person's entrée choice must be designated by a meal indicator card provided by the host. Split menus are not available to groups of 30 or more.



The POLICIES

SERVICE CHARGE A 23% service charge will be added to all banquet pricing including food and beverage. All prices are per person, unless otherwise noted, and are subject to change. Special requests and food selections are always welcome. We will strive to fulfill all your needs. Please ask to speak to our Catering Sales Manager, Executive Chef or Director of Sales.

PAYMENT A non-refundable deposit of 50% of the estimated final bill is due to hold the event. Should the event cancel, more than ten days prior, the deposit will be held on account to be applied towards a future event. Deposit must be used within (6) six months from cancellation. Full estimated event payment must be made (10) ten days prior to the event. Adjustment to final bill for increased guest count and products charged on consumption shall be made at the conclusion of the event. Credit card must be on file to secure and finalize an event.

PRICING DISCLAIMER FOR COST OF GOODS According to information provided by the Consumer Price Index, recent supply chain issues have resulted in a rise across food and beverage commodities. This jump in expenses calls for an evaluation of our current pricing as outlined herein. Therefore, please be aware that all menu items are subject to a percentage increase that accounts for inflation. A cap of 15% will apply. Final menu selections will be evaluated by the Chef and priced accordingly. This change applies to 2023 and will be reviewed and adjusted as needed. Please see the Catering Sales Manager or Director of Sales if any questions.



the BREAKFAST

DETAILS

Sunrise Breakfast

Steel cut oats, vanilla yogurt with seasonal fruit toppings, brown sugar, granola, hemp seeds, toasted walnuts, nut butter and roasted walnuts

Classic Egg Breakfast

Scrambled egg breakfast, choose one: smoked bacon, ham or sausage. Crisp breakfast potatoes and seasonal fruit

Off the Griddle

Cinnamon french toast, maple syrup, fruit compote, choice of breakfast sausage, smoked ham or bacon. Crisp breakfast potatoes and seasonal fruit

FARMER'S BREAKFAST

Scrambled eggs with cheddar, buttermilk biscuit, sausage gravy. Crisp breakfast potatoes and seasonal fruit



The DETAILS

BREAKFAST

PARKWAY SCRAMBLE

Seasonal vegetables, feta, choice of breakfast sausage, smoked ham or bacon. Crisp breakfast potatoes and seasonal fruit

Add smoked salmon to scramble 6.00

THE CLASSIC CONTINENTAL

An assortment of muffins, pastries and seasonal fruit

BAGEL BAR

Assortment of bagels, cream cheese, seasonal flavored cream cheese and nut butter

Add smoked salmon cream cheese 4.00 per person



The DETAILS

LUNCH

PARKWAY DELI

Sliced turkey, smoked ham, roast beef, Oregon cheddar and Gruyere, Tim's chips, and assortment of breads and condiments. Seasonal Pasta salad, house baked chocolate chip cookies

Add: Soup of the day 7.00 per person

SOUP AND SALAD BAR

Siri Farm greens, grilled chicken, cucumber, tomatoes, roasted beets, radish, shaved carrots, Oregon cheddar, hard boiled eggs, pumpkin seeds, herb vinaigrette, buttermilk dressing and seasonal soup

Add: Pearl Bakery Rolls: 3.00 per person

TASTE OF ITALY

Chicken picatta with lemon and capers, penne with plum tomato, sweet garlic and basil sauce, Caesar salad, Siri farm greens with oregano vinaigrette , Pearl Bakery como bread with butter and fudge espresso cake



the DETAILS

LUNCH

Taco Bar

Choice of Pork carnitas or chili and lime chicken, red rice, black beans, corn tortillas, lettuce, Oregon cheddar, chipotle salsa, pico de gallo, guacamole, sour cream, cinnamon churros

Add crisp rockfish 5.00 per person

NORTHWEST BUFFET

Roasted wild salmon with citrus butter, grilled chicken with foraged mushrooms, seasonal vegetables, crisp garlic potatoes, Siri Farm green salad, Pearl Bakery bread, Chef's seasonal dessert choice

LUNCH

D E T A I L S

Grilled Chicken Caesar Salad*

Parmesan, anchovy dressing, and croutons

Asian Chicken Salad

Orange marinated chicken, sesame seeds, tangerines, roasted cashews, cilantro and sesame-ginger dressing

Flat Iron Steak Salad gf*

Arugula, tomatoes, crisp fennel, roasted walnuts, bleu cheese, sherry mustard vinaigrette

Mac & Cheese

Creole roasted chicken, roasted peppers, bacon, Oregon cheddar, parmesan



the DETAILS

LUNCH

Roasted NY Steak Sandwich

with smoked cheddar, roasted onion, Carolina bbq sauce, french fries

Spicy Chicken Breast Sandwich

Tomatoes, lettuce, Mama Lil's dressing, cheddar cheese, avocado, french fries

Smoked Ham & Cheddar Sandwich

Grilled Como, apple compote, Oregon cheddar, arugula, whole grain mustard aioli, french fries

Parkway Burger

Smoked cheddar, roasted red onion, lettuce, tomatoes, tangy Worcestershire sauce, french fries

Seasonal Vegetarian Pasta

Chef's selection, the best of the season



The
D E T A I L S
D I N N E R

LITTLE ITALY

Chicken parmesan with plum tomato sauce, rigatoni Bolognese, penne with basil pesto, Caesar salad, Siri farm greens with oregano vinaigrette, Pearl Bakery como bread with butter and fudge espresso cake

FARM DINNER

Carman Ranch grass fed flat iron steak madeira and mushroom sauce, grilled free range chicken breast with almond romesco sauce, seasonal vegetables, Siri Farm green salad, roasted beet salad, garlic roasted potatoes, Pearl Bakery potato rolls, Chef's seasonal dessert
ADD Seasonal soup 4.00 per person

TACO BAR

Pork carnitas, chili and lime chicken, red rice, black beans, corn tortillas, lettuce, Oregon cheddar, chipotle salsa, pico de gallo, guacamole, sour cream, lime tortilla chips, selection of your favorite hot sauces, cinnamon churros

Add crisp rockfish 6.00 per person



DINNER

the DETAILS

PARKWAY AVENUE BUFFET

Roasted wild salmon with citrus butter, coriander rubbed beef brisket, seasonal vegetables, chive whipped potatoes, Siri Farm green salad, Pearl Bakery bread, Chef's seasonal dessert choice.