



HOLIDAY CELEBRATIONS AT THE HILTON GARDEN INN MARTINSBURG

Brunch, Lunch and Dinner Receptions
offered with all inclusive pricing

Per Person pricing includes the Banquet room, Meal,
Tax and Gratuity.

Based on a 20 person minimum.

Hilton Garden Inn Martinsburg
65 Priority Drive
Martinsburg, WV 25403
304-263-0101





Brunch Buffet

Brunch Buffet includes:

Fresh fruit display Scrambled Eggs
Country Sausage Patties Seasoned Home Fries

Your choice of one additional Entrée from the following selections:

Sausage Quiche Supreme Peaches and Cream French Toast
Farmers Market Frittata Biscuits and Sausage Gravy
Denver Hash Skillet

Your choice of one Station from the following selections:

Waffle or Pancake Station
Your choice of Belgian Waffles or Pancakes
served with assorted toppings,
syrops and whipped cream

Yogurt Parfait Station
Create your parfait with assorted
yogurt, fruit and granola

Festive Additions:

Smoked Salmon Display \$2++ per person
Omelette Station \$4++ per person
Mimosas \$4++ per person
Bloody Marys \$6++ per person

Drink service including Orange Juice, Apple Juice, Cranberry Juice,
Regular and Decaf Coffee, and an assortment of hot teas

\$44 Per Person all-inclusive. Based on a 20 person minimum.
All-inclusive pricing includes the Banquet Room, Brunch Buffet, Gratuity and Tax





Lunch Buffet

*All Lunch Buffets are served with a
Mixed Greens Salad and dressing of your choice.*

Choose one Lunch Buffet from the following selections:

I'll be Home for Christmas

Spiced Crusted Ham w/ Maple Mustard sauce
Slow Roasted Turkey Medallions w/ Herb veloute sauce
Roasted Carrot with Pecan caramel
Rosemary and Roasted Garlic smashed Red Potatoes

Let it Snow

Spinach Ricotta Lasagna
Brisket Braised in Belgium Ale
Haricot Vert w/ herb garlic butter
Roasted Butternut Squash, Carrot, and Parsnip w/ cracked pepper and brown sugar

It's a Wonderful Life

Roasted Chicken w/ Tarragon Soubise sauce
Salmon and Spinach Penne Pasta with Creamy Dijonnaise Sauce
Herb Roasted Potatoes
Harvest Vegetable Fricassee

*Lunch Buffet includes Drink Service with Iced Tea, Regular and Decaf Coffee, an
assortment of Hot Teas, Warm Dinner Rolls & an assorted Cookie Platter.*

\$ 40 per person all-inclusive. Based on a 20 person minimum.
All-inclusive pricing includes the Banquet Room, Lunch Buffet, Gratuity and Tax





Dinner Buffet

Dinner Buffets include your choice of one salad, two side dishes and two entrees from the following selections.

Salad: your choice of one salad

Mixed Green with your choice of dressing
Merry Berry Salad w/cranberries, apples, spiced almonds & champagne raspberry vinaigrette
Apple Waldorf
Caesar
Broccoli Salad with Golden Raisin
Shaved Asian Greens w/ Citrus Marinated Tuna (accented with tuna)

Soups: can be added on \$2++pp

Seafood Chowder
Maple Butternut Squash
Maryland Crab Soup
Creamy Chicken and Dumpling
Roasted Cauliflower

Sides: your choice of two side dishes

Roasted Local winter root vegetable
Cider Glazed Brussels Sprouts w/ pork belly
Cardamon and Brown Sugar roasted Squashes
Green Beans w/smoked bacon, tomato, and caramelized onion
Sweet Potato Hash w/ nutmeg & roasted marshmallow
Rosemary and Roasted Garlic smashed Red Potatoes

Entrees: your choice of two entrees

Herb Lacquered Grilled Beef Sirloin Steak w rosemary red wine demi glace
Cider Braised Pork Tenderloin w spiced apple compote
Orecchiette w/ Tuscan vegetable, confit duck
Harvest Vegetable and Fusilli pasta with Pistachio Pesto
Turkey Breast stuffed w/ Pork Sausage and Winter Spices
Roasted Lamb Carving Station w/ sweet basil vinaigrette and mint vinegar
Broiled Atlantic Cod w/ sweet and sour chutney (peach & mango)

Dinner Buffet includes Drink Service with Iced Tea, Regular and Decaf Coffee, an assortment of Hot Teas, Warm Dinner Rolls & an assorted Cookie Platter.

\$54 per person all-inclusive. Based on a 20 person minimum.

All-inclusive pricing includes the Banquet Room, Dinner Buffet, Gratuity and Tax





Festive Additions

Desserts:

*Add any one of the following to any event
\$5++ per person*

Chef Selection Petit Fours (dessert bar bites)

Spiced Apple Baklava

Mini Cheesecake Selections

Apricot Chiffon Cake

Bananas Foster Bread Pudding

Raspberry White Chocolate Cheesecake

Chocolate Fountain with an assortment of treats for dipping

Holiday Beverages

Sparkling Wine Toast \$5++ per person

Sparkling Cider Toast \$4++ per person

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Apple Cider Station:

Hot Apple Cider served with cinnamon sticks, caramel drizzle,
whipped cream and apple slices

\$4++ per person

Hot Cocoa Station:

Hot Cocoa served with whipped cream, candy canes,
And marshmallows

\$4++ per person





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Tax and Gratuity. Based on a 20 person minimum.

Our Banquet Room service features a private room for your event complete with set up and tear down of the event space and provides tables, chairs, table linens, cloth napkins, china, silverware and glassware.

We will also include complimentary use of our built in surround sound system, with holiday music in the background, wireless microphone for toasts and speeches, built in projector and our 10 x 14 projection screen.

Please contact Cristian Guzman or Mary Cay Hess to schedule
your next Holiday Celebration.

Cristian.Guzman2@Hilton.com Mchesshgim@gmail.com

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