



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
Choice of Bacon or Sausage Links Seasoned Home Fries

Your choice of one additional Entrée from the following selections:

Baked Egg Nog French Toast
Farmers Market Frittata
Cheese Filled Crepes with Fruit Sauce
Biscuits and Sausage Gravy

Your choice of one Station from the following selections:

Pancake Station

Pancakes
served with assorted toppings,
syrup and whipped cream

Yogurt Parfait Station

Create your parfait with assorted
yogurt, fruit and granola

Festive Additions:

Mimosas \$4++ per person
Bloody Mary \$6++ per person

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

\$40 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

Roasted Pork Loin with Cranberry Relish
Grilled Chicken in Green Peppercorn Sauce
Roasted Carrot with Thyme & Lemon Butter
Roasted Herb Red Potatoes

Let it Snow

Cheese Ravioli in Pink Sauce with Spinach
Cod with Lemon Caper Sauce
Haricot Verts with Garlic Butter
Butternut Squash & Potato Hash

It's a Wonderful Life

Roasted Chicken w/ Tarragon Shallot Sauce
Beef Bolognese with
Linguine Pasta
Herb Roasted Zucchini

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

\$ 45 per person all-inclusive. Based on a 20 person minimum.
All-inclusive pricing includes the Banquet Room, Lunch Buffet, Gratuity and Tax





Dinner

*Dinner Buffet includes choice of salad, two sides and two entrees
Plated Dinner includes choice of salad, two sides and one entrée
from the following selections:*

Salad: your choice of Salad

House Mixed Green Salad with Carrots, Red Onion, Cucumbers, & Cherry Tomatoes with Choice of Dressing

Spinach Salad Toasted Walnuts, Fried Onions, Granny Smith Apples, & Feta Cheese with Mustard Vinaigrette

Roasted Beet Salad with Red Onions, Goat Cheese Crumbles and Chevre Lavender Dressing

Cranberry Salad with Mixed Greens Toasted Almonds, Red Onions with Cranberry Vinaigrette

Classic Caesar Salad

Soups: can be added on \$3++pp

Sweet Potato with Andouille Sausage

Coconut Thai Chicken

Cauliflower and Blue Cheese

Vegetable & Lentil

Chicken Wild Rice and Cranberry

Sides: your choice of two Side Dishes

Maple Glazed Winter Squash

Balsamic Roasted Brussel Sprouts

Herb Roasted Fingerling Potato Medley

Seasonal Vegetables tossed with Extra Virgin Olive Oil

Winter Root Vegetable Mashed Potatoes

Green Beans with Roasted Garlic & Sauté Red Cabbage

Entrees: your choice of Entrees

Roast Prime Rib with Au Jus & Horseradish Sauce

Pruned Stuffed Pork Loin with Apple Thyme Jus

Burgundy Beef Pot Roast with Rich Red Wine Sauce

Portabella Orecchiette Pasta with Fresh Mozzarella Garden Almond Pesto

Orange Citrus Herb Stuffed Turkey Breast with Orange Essence Pan Sauce

Chicken Breast with Sun Dried Tomato, Cheese & Spinach, served with a Balsamic Drizzle

Special House Seasoned Salmon with Red Onion Relish

Broiled Cod Baked with Sundried Tomato Aioli

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

\$55 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 one of the following desserts to your event
\$7++ per person*

Apple Tart with Caramel Sauce

Carrot Cake

Tiramisu

Pumpkin Roll

Cheesecake with Seasonal Fruit Compote

Banana Walnut Bread Pudding with Caramel Sauce

Italian Lemon Cream Cake

Chocolate Fountain with an assortment of treats for dipping

Holiday Beverages

Sparkling Cider Toast \$4++ per person

Apple Cider Station

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

\$6++ per person

Hot Cocoa Station

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

\$6++ per person

++ signifies Tax and Gratuity will be added





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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 Mary Cay Hess to schedule
your next Holiday Celebration.

Mchesshgim@gmail.com

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