

Your Beginning

AT HILTON GARDEN INN EXTON/WEST CHESTER



Hilton
Garden Inn[™]
Exton/West Chester

Congratulations

The Hilton Garden Inn Exton/West Chester offers the ideal location to host your wedding celebration. Offering both service and convenience like no other venue in the area, we have stunning and affordable spaces for each part of your big day, including bridal showers, rehearsal dinners, wedding ceremonies & receptions, guest rooms for overnight stays, and more.

Our facility features a contemporary elegance that creates the perfect canvas for your wedding, no matter your style. And our professional sales and catering team are available to help you every step of the way with all the details of your event, simplifying both the planning and coordinating of one of the most important moments of your life.

All Wedding Packages Include:

- Five Hour Reception
- Five Hour Open Bar
- Butlered Hors d'Oeuvres
- Champagne Toast
- Three Course Plated Dinner
- House Centerpieces
- Complimentary Traditional White or Ivory Table Linens
- Complimentary Menu Tasting*
- Hospitality Room for the Bridal Party During Cocktail Hour
- Complimentary Night in a Standard Guest Room for the Bride and Groom
- Personal Wedding Specialist for Day-Of Coordination

Speak with a Hilton Garden Inn wedding specialist for custom menu options that can be tailored to any palate and any budget.

**Available for plated dinner packages only.*

For Tours and Further Information, Please Call 610-458-8822





The Carnation Package

Decor

House lantern centerpieces | Selection of white or ivory linens

Beverages

Five hour open beer, house wine, and soda bar
Freshly brewed coffee and assorted hot tea station

Cocktail Reception

Hors d'Oeuvres

A Selection of Two:

Vegetable spring rolls with sweet-chili sauce | Cucumber rounds with herbed Boursin cheese 🌱
Stuffed cherry tomatoes with herbed Boursin cheese 🌱 | Vegetarian potstickers with Asian dipping sauce
Miniature chicken tacos 🌱 | Franks in a blanket | Chicken cordon bleu bites

Dinner

First Course

A Selection of One:

House mixed green salad 🌱 | Caesar salad

Entrées

A Selection of Two:

SLICED BEEF SIRLOIN

Served with a choice of cabernet demi-glace, blue cheese demi-glace, or balsamic reduction 🌱

ROASTED PORK LOIN

Served with a choice of sweet mango-chili chutney, honey-dijon cream sauce, or Jack Daniel's apple-bourbon demi-glace 🌱

BREAST OF CHICKEN

Served with a choice of tomato and basil bruschetta, chili honey-lime glaze, or rich Marsala sauce with local mushrooms 🌱

CHICKEN PICCATA

Served with garlic and capers in a lemon and white wine sauce

VEGETARIAN ENTRÉE SELECTIONS

A Selection of One | Please Reference Page #16

Accompaniments

Selection of starch and vegetable 🌱 | Warm rolls and butter

Dessert

Cake cutting service complete with a fresh berry garnish and whipped cream

\$89.00 Per Person



The Rose Package

Decor

Selection of house lantern centerpieces or floating candle centerpieces | Four votive candles per table
Selection of white or ivory linens | Selection from a variety of colored napkins

Beverages

Five hour house open bar | Freshly brewed coffee and assorted hot tea station
'His + Hers' signature cocktail options with signage at the bar

Cocktail Reception

Hors d'Oeuvre Display

CHEESE AND CRUDITÉ DISPLAY

Assorted domestic cheeses displayed attractively with fresh seasonal fruits and vegetables,
served with a variety of mustards, dips, and artisan flatbread crackers

Hors d'Oeuvres

A Selection of Three:

Caprese skewers | Miniature quiche | Sausage-stuffed mushrooms 🌱 | Spanakopita | Chicken satay skewers 🌱
Chicken cordon bleu bites | Vegetable spring rolls | Cucumber rounds with herbed Boursin cheese 🌱
Tomato bruschetta on a toasted crostini | Franks in a blanket | Miniature chicken tacos

Dinner

First Course

A Selection of One:

House mixed greens salad with a choice of two dressings 🌱 | Caesar salad with croutons and fresh Parmesan
Fresh Caprese salad with fresh mozzarella, tomatoes, basil, and balsamic vinaigrette 🌱
Spinach salad with roasted almonds, strawberries, feta, and pomegranate vinaigrette 🌱

Entrées

A Selection of Two:

OVEN-ROASTED SALMON FILET 🌱

Served with a selection of a sweet mango-chili chutney or a honey-balsamic glaze 🌱

SLICED BEEF SIRLOIN 🌱

Served with a choice of cracked black pepper-cabernet sauce, mushroom cream sauce, or balsamic reduction 🌱

ROASTED PORK LOIN 🌱

Served with a choice of sweet mango-chili chutney, honey-dijon cream sauce, or Jack Daniel's apple-bourbon demi-glace 🌱

BREAST OF CHICKEN 🌱

Served with a choice of tomato and basil bruschetta, chili honey-lime glaze, or rich Marsala sauce with local mushrooms 🌱

CHICKEN PICCATA

Served with garlic and capers in a lemon and white wine sauce

STUFFED CHICKEN BREAST

Served with arugula, goat cheese, and wild mushrooms in an herbed cream sauce

GRILLED TUNA STEAK 🌱

Served medium with a sesame teriyaki sauce

PINEAPPLE GLAZED PORK LOIN 🌱

Served with a fresh pineapple salsa

VEGETARIAN ENTRÉE SELECTION

A Selection of One | Please Reference Page #16

Accompaniments

Selection of starch and vegetable 🌱 | Warm rolls and butter

Dessert

Custom wedding cake and cake cutting service complete with a fresh berry garnish and whipped cream

\$109.00 Per Person



The Orchid Package

Decor

Selection of house lantern centerpieces or floating candle centerpieces

Choice of mirror or wooden chargers for underneath centerpieces

Gold charger plates available for table settings | Four votive candles per table

Selection of specialty linens available | Selection from a variety of colored napkins

White, black, or ivory chair covers with choice of colored sash

Customized menus placed at each seat completed with couple's name and wedding date

Full-ballroom up-lighting

Beverages

Five hour premium open bar | Freshly brewed coffee and assorted hot tea station

'His + Hers' signature cocktail options with signage at the bar

Cocktail Reception

Chilled Display Stations

A Selection of One | Please Reference Page #16

Hors d'Oeuvres

A Selection of Three:

Miniature quiche | Crab or sausage-stuffed mushrooms 🌱 | Spanakopita | Chicken satay skewers 🌱

Chicken cordon bleu bites | Vegetable spring rolls | Cucumber rounds with herbed Boursin cheese 🌱

Tomato bruschetta on a toasted crostini | Franks in a blanket | Miniature chicken tacos | Miniature beef wellingtons

Bacon-wrapped scallops 🌱 | Prosciutto-wrapped melon 🌱 | Raspberry baked brie in a phyllo cup

Dinner

First Course

A Selection of One:

House mixed greens salad with a choice of two dressings 🌱 | Caesar salad with croutons and fresh Parmesan

Fresh Caprese salad with fresh mozzarella, tomatoes, basil, and balsamic vinaigrette 🌱

Spinach salad with roasted almonds, strawberries, feta, and pomegranate vinaigrette 🌱

Dinner *Continued*

Entrées

A Selection of Two:

BREAST OF CHICKEN

Served with a choice of tomato basil bruschetta, wild mushroom marsala sauce, or creamy dijon sauce with fresh chives 🌱

CHICKEN PICCATA

Served with garlic and capers in a lemon and white wine sauce

STUFFED CHICKEN BREAST

Served with arugula, goat cheese, and wild mushrooms in an herbed cream sauce

GRILLED TUNA STEAK 🌱

Served medium with a sesame teriyaki sauce

ROASTED PORK LOIN

Served with a choice of sweet mango-chili chutney, honey-dijon cream sauce, or Jack Daniel's apple-bourbon demi-glace

GRILLED DELMONICO STEAK

Served with caramelized onions and mushrooms in a marsala jus

SLICED FRENCH MARKET TENDERLOIN

Served with a choice of Roquefort demi-glace, cabernet balsamic reduction, or cracked black pepper demi-glace

GRILLED ANGUS FILET 🌱

Served with a choice of Roquefort demi-glace, cabernet balsamic reduction, or cracked black pepper demi-glace

OVEN-ROASTED NORTH ATLANTIC SALMON FILET

Served with a choice of sweet chili mango chutney, sesame orange sauce, or pesto cream sauce 🌱

STUFFED FLOUNDER

Served with crab imperial

GRILLED SWORDFISH STEAK

Served with a lemon-caper butter sauce

PAN-SEARED CRAB CAKE

Served with remoulade sauce

PINEAPPLE GLAZED PORK LOIN 🌱

Served with a fresh pineapple salsa

VEGETARIAN ENTRÉE SELECTIONS

A Selection of One | Please Reference Page #16

Accompaniments

Selection of starch and vegetable 🌱 | Warm rolls and butter

Dessert

Custom wedding cake and cake cutting service complete with a fresh berry garnish and whipped cream

\$129.00 Per Person





The Lily Cocktail Party Package

The Lily Cocktail Party Package

Decor

House lantern centerpieces | Selection of white or ivory linens

Beverages

Five hour house open bar | Freshly brewed coffee and assorted hot tea station

'His + Hers' signature cocktail options with signage at the bar

Reception

Hors d'Oeuvres

A Selection of Two:

Miniature quiche | Crab or sausage-stuffed mushrooms 🌱 | Spanakopita | Chicken satay skewers 🌱

Chicken cordon bleu bites | Vegetable spring rolls | Cucumber rounds with herbed Boursin cheese 🌱

Tomato bruschetta on a toasted crostini | Franks in a blanket | Miniature chicken tacos | Miniature beef wellingtons

Bacon-wrapped scallops 🌱 | Prosciutto-wrapped melon 🌱 | Raspberry baked brie in a phyllo cup

Hot Display Stations

A Selection of One:

SOUTHWESTERN FAJITA STATION

Seasoned beef and chicken served with grilled onions, bell peppers, cheddar cheese, salsa, guacamole, and sour cream with warm flour tortillas

CREATE-YOUR-OWN SLIDER STATION

Choice of beef mini-burgers, BBQ pulled chicken, or pulled pork served with mini brioche buns and assorted toppings

MASHED POTATO MARTINI BAR STATION 🌱

Mashed russet, Yukon gold, and sweet potatoes served in a stylish martini glass with a variety of "Choose-Your-Own" toppings

Chilled Display Stations

A Selection of One | Please Reference Page #16

Carving Stations

Served with artisan rolls, mayonnaise, whole grain mustard sauce, and horseradish sauce

A Selection of One:

Roasted turkey breast 🌱 | Honey-dijon pork loin 🌱 | Pineapple-glazed ham 🌱

Beef top round available for an additional \$6 per guest

Dessert Display

A Selection of One | Please Reference Page #16

\$79.00 Per Person



The Morning Glory Brunch Package

The Morning Glory Brunch Package

Decor

House lantern centerpieces | Selection of white or ivory linens

Beverages

Five hour open beer and house wine bar | Freshly brewed coffee and assorted hot tea station

Choice of Create-Your-Own Mimosa or Create-Your-Own Bloody Mary Bar

Cocktail Reception

Hors d'Oeuvres

A Selection of Two:

Miniature quiche | Chicken cordon bleu bites | Franks in a blanket | Miniature chicken tacos

Prosciutto-wrapped melon 🥬 | Raspberry baked brie in a phyllo cup | Vegetable potstickers

Cucumber rounds with herbed Boursin cheese 🥬 | Caprese bruschetta on crostini

Brunch Buffet

SEASONAL FRUIT SALAD 🥬

MIXED GREENS SALAD 🥬

With choice of two dressings

CHEF'S SOUP DU JOUR

MUFFINS, DANISHES, AND PASTRIES

APPLEWOOD SMOKED BACON AND MAPLE PORK SAUSAGE 🥬

CHOICE OF FRENCH TOAST OR PANCAKES

Entrées

A Selection of Two:

SCRAMBLED EGGS 🥬

QUICHE LORRAINE

SPINACH, TOMATO, AND FETA FRITTATA 🥬

CHICKEN BREAST

With lemon garlic sauce

PROVENCAL CHICKEN 🥬

With olives, tomatoes, and basil

Dessert

Chef's selection of cookies, brownies, or dessert bars

\$79.00 Per Person



Vegetarian Selections and À La Carte Enhancements

Vegetarian Entrées

A Selection of One

VEGAN-FRIENDLY STUFFED BELL PEPPER

Stuffed with couscous and roasted vegetables, served in a red pepper coulis

SPINACH AND CHEESE RAVIOLI

Served with roasted tomato blush sauce

MEDITERRANEAN RIGATONI

Tossed with garlic, olive oil, sun-dried tomatoes, Kalamata olives, roasted peppers and feta cheese

TOFU AND VEGETABLE STIR-FRY

Sautéed tofu and fresh vegetables tossed in General Tso's sauce and topped with sesame seeds

Kids Entrées

A Selection of One

CHICKEN FINGERS AND FRENCH FRIES

MACARONI AND CHEESE

FLATBREAD PIZZA

PENNE PASTA WITH SAUCE AND MEATBALLS

CHEESEBURGER AND FRIES

GRILLED CHICKEN BREAST SERVED WITH A SIDE OF BROCCOLI

Chilled Display Stations

Serves 50 Guests

CHEESE AND CRUDITÉ DISPLAY

Assorted domestic cheeses displayed attractively with fresh seasonal fruits and vegetables, served with a variety of mustards, dips, and artisan flatbread crackers

\$225.00

MAKE-YOUR-OWN BRUSCHETTA DISPLAY

An array of grilled breads and toppings, including vine-ripened tomatoes, fresh mozzarella, crumbled blue cheese, caramelized red onions, assorted grilled vegetables, and flavored olive oils with aged balsamic vinegar

\$175.00

MEDITERRANEAN DISPLAY

Freshly made hummus with grilled pita, crostini, assorted cheeses, roasted peppers, pepperoncini, assorted olives, sun-dried tomatoes, and artichoke hearts

\$225.00

ITALIAN ANTIPASTA DISPLAY

A variety of Italian cheeses served with prosciutto, peppered salami, pepperoni, marinated tomatoes, fire-roasted peppers, breadsticks, and grilled bread with pesto

\$275.00

Dessert Displays

ICE CREAM SUNDAE STATION

Chocolate and vanilla ice cream served with a variety of toppings, including chocolate sauce, butterscotch sauce, M&M's, crushed Oreos, chocolate chips, mini marshmallows, Reese's Pieces, and crumbled ice cream cones

\$6.95 Per Person

MINIATURE DESSERTS STATION

A variety of cookies, brownies, and dessert bars with your choice of cheesecake shooters, carrot cake shooters, or chocolate mousse shooters

\$7.95 Per Person



Preferred Partners

Photography

J & J STUDIOS

714-215-2179

www.jjstudiosphiladelphia.com

MORBY PHOTOGRAPHY

610-715-5462

www.morbyphotography.com

Videography

EDGE OF CINEMA PRODUCTIONS

484-889-8797

www.edgeofcinema@gmail.com

VALLEY CREEK PRODUCTIONS

215-525-9904

www.valleycreekproductions.com

Entertainment

MOORE MUSIC DJS AND EVENT COORDINATION

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djchestercounty.com

EBE ENTERTAINMENT

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www.ebetalent.com

SILVER SOUND DJ ENTERTAINMENT

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www.silversound.com

DJ MARC HAYFORD

610-551-4776

www.facebook.com/DJKingHayf

VIP DJ ENTERTAINMENT

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www.vipdjentertainment.com

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www.bluemoonflorist.com

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www.topiaryfineflowers.com

Bakeries

THE MASTER'S BAKER

610-436-9888

www.themastersbaker.com

BAKERS OF BUFFINGTON

610-873-8033

www.bakersofbuffington.net

COLLECTIVE COFFEE & BAKERY

484-558-0988

www.collectivecoffeeandbakery.com

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