

TERRITORY

KITCHEN & BAR

Event & Catering Menu



EMBASSY SUITES by Hilton™

Anchorage

600 East Benson Blvd
Anchorage, Alaska 99503
907.322.7000

Breakfast Buffet

Includes Orange Juice & Regular Coffee Station

Pastry Basket

Assorted Muffins & Danishes
Bagels & Sliced Bread
Jams, Cream Cheese, Butter & Nut Butter

\$15.00 per person

Parfait Granola Bar

Greek Yogurt Bar with Granola
Dried Cranberries, Fresh Berries
Shredded Coconut, Honey

\$20.00 per person

Continental

Seasonal Whole Fruit Bananas
Assorted Individual Yogurts
Assorted Muffins & Sliced Bread
Jams, Cream Cheese, Butter & Nut Butter

\$25.00 per person

Aleyeska Breakfast

Scrambled Eggs, Bacon
Seasoned Breakfast Potatoes
Seasonal Whole Fruit
Assorted Muffins & Danishes
Jams, Cream Cheese, Butter & Nut Butter

\$30.00 per person

Denali Breakfast

Scrambled Eggs, Bacon
Seasoned Breakfast Potatoes
Biscuits with Sausage Gravy
Seasonal Sliced Fruit
Assorted Individual Yogurts
Assorted Muffins & Danishes
Jams, Cream Cheese, Butter & Nut Butter

\$35.00 per person

Enhancements

Hard Boiled Eggs - Shell Off, Served Cold - **\$4.00 per person**

Steel Cut Oatmeal- Dried Fruit, Brown Sugar, Nuts - **\$7.00 per person**

Breakfast Meats - Choice of: Bacon, Pork Sausage, Turkey Sausage, or Grilled Ham - **\$7.00 per person**

Buttermilk Pancakes with Maple Syrup - **\$8.00 per person**

Cinnamon Vanilla French Toast - **\$9.00 per person**

Reindeer Sausage - **\$9.00 per person**

All pricing is exclusive of 22% service fee and any applicable tax

Break Packages

Health Nut

Assorted Granola Bars, Mixed Nuts
Whole Fruit, Yogurt
Lemonade or Iced Tea & Ice Water
\$14.00 per person

Crunch

Assorted Chips, Trail Mix
Bar Pretzels, Popcorn
Lemonade or Iced Tea & Ice Water
\$14.00 per person

Ballpark

Soft Pretzel, Popcorn
Mini Corn Dogs
Lemonade or Iced Tea & Ice Water
\$19.00 per person

Sweet Escape

Fresh baked Cookies
Brownies
Lemonade or Iced Tea & Ice Water
\$14.00 per person

Let's Dip

Grilled Pita & Tortilla Chips
Hummus Fresh Salsa & Guacamole
Lemonade or Iced Tea & Ice Water
\$19.00 per person

Snacks

Seasonal Whole Fruit - \$4.00 each
Assorted Kind Fruit & Nut Bars - \$5.00 each
Assorted Candy Bars - \$5.00 each
Assorted Individual Packaged Snacks - \$4.00 each
(Rose Gold Pretzel, Cheez-its, Potato Chips, Popcorn, Trail Mix)

Beverages

Beverages per gallon, minimum 1 gallon

Coffee & Tea Package

Regular & Decaffeinated Coffee
Hot Water & Assortment of Teas
Creamer & Sweeteners

Half Day (4-hour service)

\$10.00 per person

Full Day (8-hour service)

\$15.00 per person

Beverage Package

Lemonade, Iced Tea, & Water Station
Regular & Decaffeinated Coffee
Hot Water & Assortment of Teas
Creamer & Sweeteners

Half Day (4-hour service)

\$15.00 per person

Full Day (8-hour service)

\$20.00 per person

Gallons & Individual Bottles

Iced Tea - **\$29.00 per gallon**

Lemonade - **\$29.00 per gallon**

Fruit Punch - **\$29.00 per gallon**

Bottled Water - **\$3.00 each**

Assorted Bottled Juices - **\$4.00 each**

Assorted Soft Drinks - Coca-Cola Products - **\$4.00 each**

Sparkling Bottled Water - **\$5.00 each**

Premium Bottled Water - **\$5.00 each**

Calypso Lemonade - **\$5.00 each**

Vitamin Water - **\$5.00 each**

Red Bull - **\$6.00 each**

All pricing is exclusive of 22% service fee and any applicable tax

Lunch Plated

Executive Plated Lunch

Available for small groups of 10-15 people

Includes Iced Tea & Water and Cheesecake

Caesar Salad - Crisp Romaine tossed with shredded Parmesan & Caesar dressing

Served with a Fruit Cup

(Grilled Chicken **+\$8** or Salmon **+\$12**)

Garden Salad - Mixed Greens tossed with Tomato, Onion, Cucumber, & Balsamic Vinaigrette Served with a Fruit Cup

(Grilled Chicken **+\$8** or Salmon **+\$12**)

Fettuccini Alfredo - Fettuccini noodles tossed in creamy Alfredo sauce

Served with Breadsticks and a Fruit Cup

(Grilled Chicken **+\$8**)

Fish & Chips - Beer Battered Cod, French Fries, House Tartar Sauce

Grilled Chicken Sandwich - Juicy Grilled Chicken on a Brioche Bun with Lettuce, Tomato, Onion, & Honey Mustard

Served with French Fries

Territory Cheeseburger - Broiled Ground Beef Patty on a Brioche Bun with Lettuce, Tomato, Onion & Mayo

Served with French Fries

One Entrée Choice - \$22.00 per person

Two Entrée Choice - \$30.00 per person

All pricing is exclusive of 22% service fee and any applicable tax

Lunch Buffet

Includes Iced Tea & Water

Deli Buffet

House Garden Salad

Mixed Greens, Tomato, Onion, Cucumber
with Balsamic Vinaigrette

Artisanal Breads & Rolls

Sliced Deli Meats

**Roasted Turkey, Smoked Ham
Roast Beef**

Sliced Cheeses

Aged Cheddar, Pepper Jack, Swiss

Condiments

Shredded Lettuce, Sliced Tomatoes

Shaved Red Onions, Sweet Peppers

Kosher Pickles, Olives

Mayonnaise, Mustard

Soup du Jour

Assorted Chips

Fresh Baked Cookies

\$38.00 per person

Italian Buffet

Caesar Salad

Romaine, Parmesan with
Caesar Dressing

Choice of 2

Lasagna Bolognese

Shrimp Scampi Linguine

Cajun Chicken Fettucine Alfredo

Coconut Tomato Basil Veggie Penne

Garlic Bread Sticks

Tiramisu

\$42.00 per person

Minimum of 20 Guests

All pricing is exclusive of 22% service fee and any applicable tax

Lunch Buffet

Includes Iced Tea & Water

Smokehouse Buffet

House Garden Salad

Mixed Greens, Tomato, Onion, Cucumber
with Balsamic Vinaigrette

Choice of 2

Smoked Pork Ribs with Jack Daniels Sauce

Pulled Pork Sliders

Hickory Smoked Beef Brisket

Fire Braised BBQ Chicken

Cornbread with Honey Butter

Brown Sugar Baked Beans

Potato Salad

Apple Pie a la mode

\$44.00 per person

Southwestern Buffet

Choice of 2

Grilled Chicken with Fajita Vegetables

Flank Steak with Chimichurri Sauce

Spinach & Cheese Enchiladas

Tortilla Chips & Flour Tortillas

Shredded Cheese

Lettuce, Diced Tomatoes

Salsa, Guacamole, Sour Cream

Spanish Rice

Refried Beans

Berry Cheesecake Chimichanga

\$45.00 per person

Minimum of 20 Guests

All pricing is exclusive of 22% service fee and any applicable tax

Lunch Buffet

Includes Iced Tea & Water

Pan Asian Buffet

Asian Salad

Mixed Greens, Cabbage, Carrots,
Red Onion, Mandarin Oranges,
Cashews, Wonton Chips with
Honey- Lime Vinaigrette

Choice of 2

Beef Teriyaki

Chicken Satay

Mandarin Orange Chicken

Imperial Vegetable Stir-Fry

Fried Rice

Steamed Broccoli

Vegetable Eggrolls

Fortune Cookies

\$44.00 per person

Mediterranean Buffet

Greek Salad

Feta Cheese, Kalamata Olives, Onions,
Tomatoes, Cucumbers with Greek Dressing

Choice of 2

Citrus Garlic Salmon

Beef & Lamb Gyro

Lemon & Feta Chicken

Spanakopita

White Rice

Pita Bread

Hummus & Tzatziki Sauce

Baklava

\$44.00 per person

Minimum of 20 Guests

All pricing is exclusive of 22% service fee and any applicable tax

Dinner Buffet

Yukon Dinner Buffet

Includes Iced Tea & Water

Choice of 1 Salad

Garden Salad - Mixed Greens, Tomato, Onion, Cucumber with Balsamic Vinaigrette

Caesar Salad – Romaine, Parmesan with Caesar Dressing

Greek Salad - Feta Cheese, Kalamata Olives, Onions, Tomatoes, Cucumbers with Greek Dressing

Choice of 2 Entrees

Crab Crusted Halibut with Lemon Beurre Blanc

Ginger Miso Glazed Salmon

Chicken Marsala with Mushrooms and Garlic

Herb Roasted Chicken with Pan Gravy

Sliced NY Strip with Roasted Red Peppers, Mushrooms & Red Wine Demi

Soy Ginger Braised Steak Tips with Asparagus, Red Pepper & Onion

Choice of 1 Starch

Garlic Mashed Potatoes

Wild Rice Pilaf

Fresh Seasonal Vegetable

Chef's Choice Dessert

\$50.00 per person

Minimum of 20 Guests

All pricing is exclusive of 22% service fee and any applicable tax

Hors D'oeuvres

Priced per piece

**Minimum of 50 pieces per selection*

Spanakopita - \$6.00

Hummus Celery Cups (GF) - \$6.00

Tropical Fruit Skewers (GF) - \$6.50

Guacamole Cucumber Bites (GF) - \$6.50

Vegetable Spring Rolls - \$6.50

Bruschetta - \$7.00

Caprese Skewers - \$7.00

Assorted Mini Quiche - \$6.00

Beer Battered Cod Bites - \$7.00

Crab Cakes with Spicy Remoulade - \$7.00

Smoked Salmon Crostini - \$7.50

Mini Chicken Curried Sandwiches - \$6.50

Chicken Teriyaki Skewers - \$7.00

Buffalo Chicken Poppers with Blue Cheese Crumbles - \$7.00

Mini Beef Wellington - \$7.00

Beef Sliders with Jalapeno Jam & Swiss Cheese - \$7.00

Pork Pot Stickers - \$6.00

Pork Egg Rolls - \$6.00

Candied Bacon - \$7.00

BBQ Pork Meatballs - \$7.50

All pricing is exclusive of 22% service fee and any applicable tax

Displays

Serves 50 people

Crudité'

Sliced Crisp Fresh Vegetables with Ranch & Blue Cheese

\$275.00

Fresh Fruit

Pineapple, Apples, Grapes, Strawberries, Honeydew Mellon with Yogurt Dip

\$275.00

Smoked Salmon

Smoked Salmon Filet

Chopped Red Onion, Chopped Hard-Boiled Eggs, Capers with Dill Cream Cheese

\$350.00

Cheese Board

Swiss, Aged Cheddar, Pepper Jack, Gouda, Blue Cheese

Crostini, Fresh Seasonal Fruit

\$575.00

Charcuterie Board

Salami, Prosciutto, Roast Beef, Roasted Turkey

Stuffed Olives, Pickles, Pepperoncini

Stone-Ground Mustard, Honeycomb, Garlic Crostini

\$625.00

Alaskan Seafood

King Crab Legs, Jumbo Shrimp, Oysters on the Half Shell Cocktail Sauce

Mignonette, Lemon Wedges

\$700.00

Dessert Display

Assorted Mini Cheesecakes, Cookies, and Brownies

275.00

Information

Food & Beverage Policies

Due to licensing requirements and quality control issues all food & beverage to be served on hotel property must be supplied and prepared by the hotel and may not be removed from hotel property. In addition to our published menu suggestions, our culinary, catering and events teams are specialist in creating customized solutions. We are committed to all our guest needs including those who have special dietary restrictions (such as a food allergy, intolerance, or other medically restricted diet) and are also aware that some may also adhere to a special diet. Our menus are subject to change and ingredients may vary based on seasonality or availability. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

Service Times

Meal service including breakfast, lunch, dinner, hors d'oeuvres, and displays is based on a maximum two hour serve time
Breaks are based upon a thirty-minute serve time.

An Extension of actual service times is subject to approval by our Chef / Food & Beverage Management team and is subject to additional labor fees.

Meal service beginning after 8:00pm will be assessed an additional menu surcharge.

Additional Charges

Room Re-Sets: If a room set is changed within 10 days of the event there may be a minimum additional fee of \$125 for the re-set. Fee is subject to increase depending on the room size and complexity of the changes.

Bartenders: 1 Bartender per 100 guests. \$100 per bartender

Chefs, Carvers, Station Attendants: 1 Attendant per station per 100 guests. \$150 per attendant up to 3 hours.

Small Group Fee: Plated and Buffet Meals, Breaks, and Hors D'oeuvres have minimum requirement for the number of guests. If your guarantee is less than the minimum, you may be assessed an additional \$150 fee.

Anticipated Attendance & Final Guarantees

Anticipated attendance for your event is due 15 business days in advance of your event day. Final guarantees must be within 10% of the anticipated attendance or additional charges may apply. Final guarantees must be submitted by 9:00am (AST) ten full days before your event day. This number will be considered your minimum guarantee and is not subject to reduction. Should a final guarantee not be received your expected attendance on your banquet event order will be considered the final guarantee. You will be charged for your final guarantee or the number in attendance, whichever is greater. Dietary restriction numbers are required when the guarantee is provided. If there are no dietary selections provided and are requested at the event, these meals will be added to the final guarantee as additional meals. If your final guarantee increases by more than 5% within ten days prior to your event, the hotel reserves the right to charge a 15% surcharge on the menu prices due to increased costs incurred.

Service Charge, Gratuity, Administrative Fees and Taxes

The combined gratuity and service charge of 22% is applicable to all food, beverage, corkage, additional staff, and room rental on the Banquet Event Order (BEO). A portion of the combined charge is a gratuity and will be fully distributed to employees assigned to the Event. The remainder of the charge is a service charge that is not a gratuity and is the property of hotel to cover discretionary and administrative cost of the Event.