

# Hotel Business

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## Hilton Garden Inn Unveils New Menu Items

BY [GREGG WALLIS](#) ON APRIL 12, 2018

ALEXANDRIA, VA—As part of the comprehensive refresh of Hilton Garden Inn, the brand introduced a revamped approach to its food and beverage offering during an event at its Hilton Garden Inn Alexandria Old Town King St. Metro during the Asian American Hotel Owners Association (AAHOA) Conference.

“Hilton Garden Inn is building upon consumers’ changing dining preferences with healthier and more on-trend menu choices,” said John Greenleaf, global head of the brand. “While continuing to offer locally infused daily specials, we are providing a number of additional F&B enhancements, including a more social setting for restaurant and bar service; a new, open-display kitchen for signature cooked-to-order breakfast dishes; handcrafted cocktails; varietal wines and craft beers complemented by small plates; dinner entrées; and shareable desserts.”



*John Greenleaf, group head of Hilton Garden Inn, presents the new items. Photo credit: Under A Bushel Photography*

The new menu items were created by the brand's culinary team, but each location is able to put its local spin on the offerings. At the Alexandria location, the chefs created items including shrimp cocktail with Maryland-style cocktail sauce.

Local mixologists also created cocktails in celebration of Washington, DC's Cherry Blossom Festival: the "1912" Martini, (Local Catoclin Creek Rye, Black Tea Simply Syrup Chocolate Bitters, & House-infused Cherries); The Blossom (Absolut Citron, Lemon, House-Made Cinnamon Syrup & Ginger Ale; and The Cherry Moon (Hendricks Gin, Ginger Liqueur, Fresh Pink Grapefruit, Lime Agave Nectar & Blossom Garnish).

In addition to the new menu offerings, the brand introduced The Shop, a 24-hour, grab-and-go retail space offering an upscale mix of healthy, indulgent and fresh foods, including fresh salads; gourmet snack items and artisanal food offerings; varietal wines, craft beers and beverages; and a specialty self-serve specialty coffee bar. Sandwiches will be offered where able based on location. The new concept will replace the existing Pavilion Pantry in all locations within the next few years.

Beyond the food and beverage changes, the comprehensive refresh includes the offering of six regional and flexible hotel design prototypes, which can be customized by developers and owners to fit the needs of the community and environment they serve. According to the company, each is designed to emphasize the light, bright and airy atmosphere of Hilton Garden Inn—so that guests will know they're in a Hilton Garden Inn no matter where they are in the world.

The refresh also includes a change in the culture at Hilton Garden Inn, driven by team members and their "sunny attitudes. With new training classes, team member advisory groups and a vibrant internal social network, Hilton Garden Inn is giving them more tools to hone their skills and share best practices with each other—all over the world," said Greenleaf.