The DoubleTree by Hilton Grand Hotel Presents Our Wedding Packages 2019
Five Hours Deluxe Reception Including Four Hours of Open Bar

Featuring Name Brand Liquor

Cocktail Reception

Selection of Six Hors D’ Oeuvres

Imported and Domestic Cheese Display

Cocktail Tables with Chairs

Champagne Toast

Three Course Plated Dinner

Custom Designed Wedding Cake (5 Vendors included, 3 with Fondant)

Freshly Brewed Starbucks Blend Coffee

Five Hours of Specialty House Wine, including Dinner Service

60 Colors for Floor Length Linen & Napkins

Organza Overlays for Bride & Groom and Cake Table

Assorted Colors for Chiavari Chairs or Chair Covers with Bows

Complimentary Luxury Suite Included (Minimum attendance of 100 adults required)

Bottle of Champagne & Strawberries

Breakfast for Two

Discounted room rates for your guests with a minimum of 10 rooms

Complimentary Hair & Makeup Ballroom for Bride and Bridal Party

Hilton Honors Bonus Points Received based on Catering Spend and Room Accommodations

Package Prices Range from $93.00 – $130.00 per person

All Prices are Subject to 23% Service Charge and 9% Tax
All Prices are Subject to Change
Cocktail Reception

Imported and Domestic Cheese Display

Water Crackers

Hors D’ Oeuvres Butler Style Please Select Six Options

Shrimp Empanadas
Chipotle Steak Churrasco
Spring-Rolls, Sweet & Sour Sauce
Sautéed Wild Mushrooms in Phyllo Dough
Croquette Potato & Truffle Oil
Coconut Shrimp, Pineapple Sauce
Raspberry Brie en Croute

Crab Cake
Beef Wellington With Maytag
Peking Duck Roll
Chicken Lemongrass Pot stickers
Asparagus Asiago Roll Crispy
Beef Satay Szechuan

Served on a Spoon: Mini Caprese Salad, Topped with Fresh Basil & Balsamic Reduction Or Smoke Salmon & Cucumber with Teriyaki Glaze, Topped with Shiitake Mushroom

Served in a Shot Glass: Cucumber Gazpacho Or Traditional Tomato Gazpacho

*Please note that the hors d'oeuvres selections might be subject to change depending on season
**Plated Dinner**

Please Select One of Each Course

**Salads**

**Citrus Salad**
Field Greens, Orange Wedges, Curly Carrots & Tomato Slices
Mango Vinaigrette

**Caesar Salad**
Romaine Lettuce, Parmesan Cheese, Garlic Croutons, Caesar Dressing

**Baby Field Green Salad**
Mix of Greens, Cherry Tomatoes, Cucumbers, Black Olives,
Manchego Cheese, Balsamic Vinaigrette

**Blue Cheese Salad**
Arugula, Blue Cheese, Cherry Tomatoes, Dried Cranberries, Candied Pecans,
Raspberry Vinaigrette
## Entrée Selections:

<table>
<thead>
<tr>
<th>Entree</th>
<th>Description</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Chicken Marsala</strong></td>
<td>Pan Seared Chicken Medallions, Marsala Mushroom Wine Sauce</td>
<td>$93.00</td>
</tr>
<tr>
<td><strong>Chicken Fume Blanc</strong></td>
<td>Pan Seared Chicken Medallions, Fume Blanc Sauce</td>
<td>$93.00</td>
</tr>
<tr>
<td><strong>French Chicken</strong></td>
<td>Roasted Breast of Chicken, Fig Glaze with a Port Red Wine Reduction</td>
<td>$95.00</td>
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<tr>
<td><strong>Grilled Salmon</strong></td>
<td>Herb Crusted Sterling Salmon, Lemon Caper Beurre Sauce</td>
<td>$98.00</td>
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<tr>
<td><strong>Pan Seared Mahi-Mahi</strong></td>
<td>With Papaya Caribbean Cilantro, Chardonnay Sauce</td>
<td>$98.00</td>
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<tr>
<td><strong>Braised Short Ribs</strong></td>
<td>In a Ginger Teriyaki Sauce or Natural Red Wine Reduction</td>
<td>$100.00</td>
</tr>
<tr>
<td><strong>Filet Mignon</strong></td>
<td>8 oz Thyme Seared Filet Mignon, Madeira Wine Sauce</td>
<td>$105.00</td>
</tr>
<tr>
<td><strong>Herb Crusted Prime Rib</strong></td>
<td>12 oz Prime Rib, Au-jus Sauce</td>
<td>$100.00</td>
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</tbody>
</table>
DUET PLATES:

**Pan Seared Grouper and Peppercorn Prawns**
Passion Fruit Beurre Blanc

$110.00 Per Person

**Roasted Filet Mignon & Basil Crusted Chicken Medallions**
Apple Cognac Sauce & Mushroom Fume

$115.00 Per Person

**Filet Mignon and Tiger Prawns**
Filet Mignon In a Rosemary Demi Glaze
Tiger Prawns In a Chardonnay Butter Sauce

$120.00 Per Person

**Mixed Grill of Chicken & Shrimp**
In a Black Pearl Sauce

$115.00 Per Person

**Porcini Mushroom Crusted Filet Mignon & Pan Seared Jumbo Floridian Crab Cake**
Spicy Lemon Butter Sauce

$120.00 Per Person

**Pan Seared Filet Mignon and Orange Tarragon Scented Lobster Tail**

$130.00 Per Person
All entrees are accompanied with Baby Vegetables & Rice or Potatoes

**Please select one starch:**

Pilaf Rice, Wild Rice with Toasted Almonds, Saffron Rice, Roasted Rosemary Potatoes, Truffle Mashed Potatoes, Sweet Potatoes or Garlic Mashed Potatoes

**Split Entrée, Two Options Only:**
This option allows your guests to pre select from 2 choices of entrée in advance. Exact count should be provided to the Catering Office no later than 3 business days before the function. The price for the package with split menu will be based on the higher priced of the two entrees.

**Buffet Style**
Based on our entrée prices listed above, an extra $5.00 will be added to the higher priced entrée. The buffet will have one salad option and two accompaniments. Dessert will be Wedding Cake. A customized buffet can be created upon your request.

**Children’s Menu**
Children will Partake from the Adults Hors D’ Oeuvres

**Salad**
Fresh Seasonal Fruit Cup

**Entree**
Chicken Fingers Served with Barbecue & Honey Mustard Sauce
Mini Corn on the Cob & French Fries

**Dessert**
Wedding Cake

$40.00 + + Per Child

This menu is only valid for children under 12 years old

Teen’s price, from 13 to 20 years old, $10.00 off from the original price entrée of your selection
**Bar Information**

Open Bar includes the following Cocktails:

- Mojitos
- Piña Colada
- Blue Hawaiian
- Margarita
- White Russian
- Bloody Mary
- Martinis

**House Wine:**

- Crane Lake Cabernet Sauvignon & Chardonnay
- Woodbridge Cabernet Sauvignon & Chardonnay

**Domestic and Imported Beer:**

- Heineken
- Corona
- Beck’s
- Bud Lite
- Budweiser
- Miller Lite

**Soft Drinks and Juices**

<table>
<thead>
<tr>
<th>House</th>
<th>*Premium</th>
</tr>
</thead>
<tbody>
<tr>
<td>Montmartre-Napoleon</td>
<td>Hennessy VS (cognac)</td>
</tr>
<tr>
<td>Jim Beam</td>
<td>Jack Daniel’s (bourbon)</td>
</tr>
<tr>
<td>Smirnoff</td>
<td>Kettle One or Ciroc (vodka)</td>
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<tr>
<td>Beefeater</td>
<td>Tanqueray (gin)</td>
</tr>
<tr>
<td>Dewar’s</td>
<td>Johnny Walker Black (whisky)</td>
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<tr>
<td>Jose Cuervo</td>
<td>Cuervo 1800 (tequila)</td>
</tr>
<tr>
<td>Bacardi</td>
<td>Bacardi Reserve (rum)</td>
</tr>
<tr>
<td>Seagram’s 7</td>
<td>Seagram’s 7 (Canadian whisky)</td>
</tr>
<tr>
<td>Canadian Club</td>
<td>Crown Royal (Canadian whisky)</td>
</tr>
<tr>
<td>Martini &amp; Rossi</td>
<td>Martini &amp; Rossi (vermouth)</td>
</tr>
<tr>
<td>Kahlua/Bayless</td>
<td>Kahlua/Bayless (after drinks)</td>
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</tbody>
</table>

**Premium Wine:**

- Kendall-Jackson Cabernet Sauvignon & Chardonnay

*Upgrade to Premium Brands for an additional $15.00 per person.* Additional Hours of Open Bar:

- House Brands $ 8.95++ Per Person, Per Hour
- Premium Brands $ 10.00++ Per Person, Per Hour
**Enhancements**

Customized Candy Station: Personalized station includes crystal vases with ribbons, name or initials in ceramic, linen and complete décor **starting at $350.00**

Strawberry on Champagne Glass or Chocolate Covered Strawberries **$3.00 each**

Intermezzo – Lemon, Raspberry or Orange Sorbet Served in a Martini Glass with Fresh Berries and Mint Leaf **$8.50 per person**

Sushi – Assorted Sushi & Rolls with Wasabi & Pickled Ginger **$2.50 per piece**

Classic Lobster Bisque **$9.00 per person**

Main Lobster Ravioli, Served with Black Truffle Cream Sauce **$12.00 per person**

Maryland Crab Cake, Sautéed Vegetables & Chipotle Pepper **$11.00 per person**

Viennese Table: Key Lime Pie, Cheese Cake, Chocolate Mousse, Carrot Cake **$9.00 per person**

Double-Tree Chocolate Chip Cookies **$1.75 each**

Chocolate Fondue: With Dipping Items: Marshmallows, Strawberries, Bananas & Pretzels (100 pieces per tray) **$300.00 per tray**

Mini Black Angus Cheeseburgers or Mini Cuban Sandwiches **$3.00 each**

**Specialties on a Spoon brought to you by our Executive Chef:**

Southwestern Bean & Corn Relish, with Cilantro and a hint of Cayenne **$3.25 each**

Goat Cheese & Caramelized Shallots, Sautéed to Perfection & Garnished with Dill **$3.50 each**

Fig with Roquefort Blue Cheese **$3.50 each**

Foie Gras Mushroom Mousse **$4.00 each**

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**Ceremony Fee:**

Private Outdoor Terrace with Outstanding Water Views

$1,000.00+tax. This fee includes: Chiavari Chairs or Chair Covers, podium/table and set-up fee.

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There will be a minimum consumption in Food & Beverage required. Extra Hour of Event: $500.00 plus sales tax (liquor not included) Friday & Sunday Night $5.00 off per adult – June to September