



Two Is Better Than One

Wedding Catering Menu



DoubleTree by Hilton - Bloomington

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Weddings

DoubleTree by Hilton

Allow DoubleTree by Hilton's Wedding Director to show you why our full-service hotel is ideal for planning a wedding that is luxurious, simplistic or totally unique. Careful attention to detail comes through in even the smallest accessories of our hotel's stylish designs; and that same great eye for the specifics goes into every DoubleTree by Hilton wedding, rehearsal dinner or reception.

Our ballrooms can accommodate guest lists of all sizes, and our chefs can prepare meals to meet the most discerning palates. Other amenities will ensure that you and your wedding party enjoy all aspects of your stay.

Of course, staying at a Hilton Family Hotel has other obvious advantages, such as spacious guest rooms and suites, first-class facilities and a host of on-site amenities. So you'll never have to worry about you and your party's accommodations.

Book your all inclusive Dream Wedding Package with the DoubleTree by Hilton Bloomington. Now offering 3 distinctively different Wedding Packages with options ranging from Dinner, Champagne Toasts to Chair Covers, and more.

For more information or to schedule an appointment with our Wedding Director please call (309) 661-7583.

Testimonials

Thank you so much for making our wedding unforgettable for us and all of our guests. You and your staff took care of everything and we will always recommend the DoubleTree for weddings and events. You helped make our night a dream come true! -*Jillian*

A simple thank you is so inadequate for all you have done. Your hard work was appreciated more than words can ever say. You made our wedding so special going out of your way to make sure it was a day we will never forget. -*Jessica*

Thank you for your excellent service to our family. The wedding reception was perfect. The food was excellent and the service was outstanding. I will recommend the DoubleTree for weddings and events to others. -*Marilyn*

The words 'thank you' do not seem sufficient enough for the wonderful, professional service that we received for our wedding. Everything was handled perfectly. The food was delicious and we heard many compliments. Brunch the next morning was also perfect. We are extremely pleased with everything from start to finish. -*Jan*

Everyone we worked with at the DoubleTree was exceptional. I have recommended everyone I know to the DoubleTree. We were so pleased with the food, service and atmosphere. The wedding coordinator was very attentive to our every need before, during and even after the event. -*Diane*

Thank you so much for everything you have done! You have truly gone above and beyond the call of duty! From the big things to the little things we have always been able to rely on you. -*Kelly*

Event Features

Policies

A non-refundable deposit of \$1,000.00 and your signed contract will be required to book your reception. The deposit will be applied to your final bill. All weddings will be placed on a payment plan so the minimums will be paid in advance prior to the reception. The remaining balance will be paid the week of the event. Minimums are based upon the number of ballroom sections that is needed for your reception. Room rental fees are waived for receptions at the DoubleTree by Hilton.

Timing

Events will not exceed past 6 hours or 12:00am. Based upon availability, the banquet room will be available to decorate 2 hours prior to your ceremony. If you would like access prior to the two hours, a fee of \$150 will be assessed.

Gratuities

24% (or the current service charge (gratuity) percentage in effect on the day of the Event pursuant to the applicable collective bargaining agreement) of the food and hosted beverage total, plus any applicable state and/or local taxes, will be added to your account. The gratuity and any applicable taxes will be separately stated on your invoice.

Taxes

In addition to the Total Minimum Anticipated Revenue for your Event, you agree to pay any and all applicable federal, state, municipal or other taxes, fees, or assessments imposed on or applicable to your Event. In the State of Illinois and City of Bloomington Tax currently the sales tax rate is 10.75%.

Hilton Honors

Now that your big day is booked, add to the celebration with Wedding Incentive Points when you reserve your room block or catering with us. It's an easy way to earn thousands of Hilton Honors™ Bonus Points that can be used toward your dream honeymoon, premium merchandise, unforgettable experiences and more. Contact our hotel to help you get planning today.

Guest Accommodations

A room block may be set up for guests attending your wedding. Check in time is 4:00pm and check out time is 11:00am. All blocks must be set up at the time of booking your event. These rooms must be reserved three weeks prior to your event. Based upon availability the bride and groom will be upgraded to a suite the night of the reception.

Menus

The DoubleTree by Hilton is the sole provider of food and beverage at our facility. Food and beverage may not be brought in from the outside with the exception of wedding cakes. Tasting appointments for food are available and will be done approximately two months prior to the reception. All final details and meal selections must be finalized the month prior. Final numbers will be due 96 business hours prior to the event. Menu prices are subject to change. Menu pricing is not guaranteed until 6 months prior to the reception.

Banquet Room

Having your reception at the DoubleTree by Hilton includes the set-up and clean-up of the room, white, black or ivory linens, table skirting, china, silverware and glassware. Complimentary cutting and serving of the cake is also included. Centerpieces, chair covers and color linens are available for rental upon request.

Wedding Packages

All wedding packages must be booked and confirmed no later than 3 months after initial booking. This is to ensure that our vendors can be booked and confirmed for your reception. Any group that decides to have a package wedding after the 3 month date will be subject to vendor availability.

Wedding Packages

"I Do..."

Complimentary *king room for bride and groom with champagne and strawberries
Your choice of ivory or white linens and napkins
Butlered Veggie Shooters and Shrimp Cocktail Shots
Champagne toast for all wedding guests
Exquisitely prepared gourmet dinner
A premium cash bar

"Happily Ever After..."

Complimentary *king room for bride and groom with champagne and strawberries
Your choice of ivory or white linens and napkins
One hour of open bar during cocktail hour
Butlered Veggie Shooters and Shrimp Cocktail Shots
Mini's and Bites - **Choose (1) Mini and (1) Bite**
Signature Mini - Choose your color of signature 3oz. Martini
Classic Mini - 3oz. mini Martinis
Margarita Mini - 3oz. mini Margaritas

Signature Bites - a selection of assorted canapés
Classic Bites - Prosciutto wrapped asparagus
Margarita Bites - southwest eggrolls

Champagne toast for all wedding guests
Choice of chair covers and sashes (multiple colors available)
Exquisitely prepared gourmet dinner
A premium cash bar after dinner

"Forever & Evermore"

Complimentary *king room for bride and groom with champagne and strawberries
Your choice of ivory or white linens and napkins
One hour of open bar during cocktail hour
Butlered Veggie Shooters and Shrimp Cocktail Shots
Mini's and Bites - **Choose (2) Minis and (2) Bites**
Signature Mini - Choose your color of signature 3oz.
Martini Classic Mini - 3oz. mini Martinis
Margarita Mini - 3oz. mini Margaritas

Signature Bites - a selection of assorted canapés
Classic Bites - Prosciutto wrapped asparagus
Margarita Bites - southwest eggrolls

Champagne toast for all wedding guests
Choice of chair covers and sashes (multiple colors available)
Exquisitely prepared gourmet dinner
Three additional hours of open bar after dinner

Upgrade your champagne toast!

Absolut Tune Sparkling Fusion \$5.00 per person
Mumm Cordon Rouge \$6.00 per person Perrier₃
Jouet Fleur \$13.00 per person

***King Room Upgrade to a Suite
will be dependent on Hotel
Availability at Time of Check-In**

Cold Hors D'oeuvres

All Selections Are Priced Per (1) Tray of (100) Pieces

Asparagus Wrapped in Philo
\$275

Balsamic Strawberry Crostini's
with Basil Infused Cheese
\$175

Black Truffle Deviled Eggs (GF)
\$150

Ceviche Shrimp Shooters (GF)
\$200

Cucumber Cups with Greek
Salad, Olives and Herbs (GF)
\$175

Cucumber Salmon Spirals (GF)
\$175

Domestic Cheese (GF) and
Cracker Display
\$200

European Cheese (GF) and
Cracker Display
\$275

Iced Shrimp Cocktail (GF)
\$300

Mini Vegetable Naan
Sandwich with Red Pepper
Sauce
\$175

Prosciutto Wrapped
Melon (GF)
\$175

Seasonal Fresh Fruit Display (GF)
\$200

Smoked Salmon Canapes with
Lemon Dill Creme Fraiche
\$175

Stuffed Baby Red Potatoes (GF)
\$175

Traditional Brushetta
\$175

Vegetable Crudite (GF)
\$150

Wasabi Glazed Ahi Tuna Pops (GF)
\$200

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Hot Hors D'oeuvres

All Selections Are Priced Per (1) Tray of (100) Pieces

| | | |
|---|--|--|
| <p>Bacon Wrapped Dates (GF) \$150</p> <p>Bacon Wrapped Raspberry Barbeque Shrimp (GF) \$300</p> <p>Bacon Wrapped Scallops (GF) \$275</p> <p>Bacon Wrapped Water Chestnuts (GF) \$175</p> <p>Baked Brie En Croute \$150</p> <p>Baked Brie Wheel Stuffed with Fresh Raspberry Coulis and Almonds \$175 per wheel (serves 50)</p> <p>Boneless Chicken Wings Buffalo \$200</p> <p>Boneless Chicken Wings Teriyaki \$200</p> <p>Bouche - Buffalo Chicken \$200</p> <p>Bouche - Salmon \$225</p> <p>Chicken & Pear Bundles Raspberry Mozzarella Stuffing \$225</p> <p>Chicken Curry Sate with Spicy Peanut Sauce (GF) \$200</p> | <p>Chicken Pot Stickers \$150</p> <p>Chicken Waffles Drizzled with Spicy Maple Syrup \$175</p> <p>Cocktail Lamb Lollipops with Rosemary Aioli (GF) \$300</p> <p>Coconut Shrimp with Sweet and Tangy Dip \$200</p> <p>Cumberland Cristo Rolls with Concord Jelly \$175</p> <p>Egg Rolls - Bacon Cheeseburger \$175</p> <p>Egg Rolls - Loaded Potato \$150</p> <p>Egg Rolls - Macaroni, Bacon and Cheese \$150</p> <p>Egg Rolls - Philly Cheese Steak \$200</p> <p>Egg Rolls - Reuben \$200</p> <p>Egg Rolls - Santé Fe Chicken with Sweet & Spicy Sauce \$175</p> <p>Hawaiian Beef Skewers (GF) \$325</p> | <p>Macaroni & Cheese Bites \$125</p> <p>Meatballs - Honey BBQ \$150</p> <p>Meatballs - Sweet and Sour \$150</p> <p>Meatballs - Swedish \$150</p> <p>Mini Beef Wellington \$325</p> <p>Mini Crab Cakes with Chipolte Remoulade \$300</p> <p>Reuben Stack \$175</p> <p>Shrimp, Lobster & Scallop Toasted Raviolis \$275</p> <p>Spanakopita Triangles \$175</p> <p>Stuffed Mushrooms Pecorino and Romano \$175</p> <p>Stuffed Mushrooms Ricotta and Spinach \$175</p> <p>Sweet Hawaiian Chicken Bites \$150</p> <p>Vegetarian Spring Rolls \$150</p> <p>Wild Mushroom Flatbread \$150</p> |
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Hors D'oeuvres Stations

Prices Based on One Hour of Serving Time and
Available Only When Accompanied by a Full
Assortment of Other Hors D'oeuvres.

Chicago Hot Dog Cart

Steamed All Beef Hot Dogs
Poppy Seed Buns, Dill Pickles,
Cucumber Spears, Sliced Tomatoes,
Sweet Pickle Relish, Pickled Peppers Rings,
Diced Onions, Yellow Mustard
Celery Salt, Chips,
Assorted Sodas and Bottled Water.
\$12 per person

Macaroni and Cheese Bar

Cavatappi Pasta
Bacon, Peppers, Green Onions
Mushrooms, Peas,
Romano Cheese, Parmesan Cheese
Cheddar Cheese,
Garlic Salt,
Ranch Seasoning, Pepper Mill, Salsa,
Goldfish Crackers, Taco Seasoning,
Aged Cheddar Cheese Sauce and
Alfredo Sauce.
\$15 per person

- *Add Shrimp for an Additional \$6 per person
- *Add Chicken for an Additional \$5 per person

The Mashed Potato Bar

Yukon Gold Mashed Potatoes, Butter
Sour Cream, Bacon, Scallions
Shredded Cheddar Cheese
Mozzarella Cheese & Ranch Style
Seasoning.
\$15 per person

The Italian Station

Penne Pasta, Tortellini, Pesto Sauce
Marinara Sauce, Alfredo Sauce Diced
Chicken, Mushrooms, Peppers
Bacon, Onions, Squash, Sausage and
Sun Dried Tomatoes.
\$16 per person

The Fajita Station

Hot Sliced Grilled Chicken, Tortillas,
Classic Garniture, Chopped Lettuce,
Onions, Tomatoes, Salsa,
Sour Cream, Shredded Cheese and
Jalapenos.
\$16 per person

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Cocktail Reception

Package

Cocktail Reception Package Price is Based on (2) Hours of Food Service Time.

Includes: Wedding Cake Cutting, Folgers Coffee,
Folgers Decaffeinated Coffee and Iced Tea.

\$60 Per Person

Package Includes:

Complimentary King Room for Bride and Groom with Champagne and Strawberries.

Choice of Ivory OR White Linens.

Choice of Chair Covers and Sashes
(Multiple Colors Available)

Passed Hors D'oeuvres

Prosciutto Wrapped Asparagus

Shrimp Shooters

Displayed Hors D'oeuvres

Bruschetta Bar
(Classic, Kalamata Olive Tapenade
and Sundried Tomato Dip)
Vegetable Crudite

Domestic Cheese Display
Gourmet Crackers

Honey BBQ Meatballs

Chicken Pot Stickers
Sweet and Sour Sauce

Southwest Eggrolls

Bar Options:

Choice of

One Hour Open Bar During Cocktail Hour

OR

Four Hours of Beer, Wine & Soda with
Unlimited Consumption

A Premium Cash Bar After Dinner.

Carving Station - Choice of One

Smoked Turkey OR Glazed Ham

*Served with Brioche Rolls and Condiments

Hors D'oeuvres Station - Choice of One

Macaroni and Cheese Bar

Cavatappi Pasta, Bacon, Peppers, Green Onions, Mushrooms, Peas, Romano Cheese, Parmesan Cheese, Cheddar Cheese, Garlic Salt, Ranch Seasoning, Pepper Mill, Salsa, Goldfish Crackers, Taco Seasoning, Aged Cheddar Cheese Sauce and Alfredo Sauce.

The Fajita Station

Hot Sliced Grilled Chicken, Tortillas, Classic Garniture, Chopped Lettuce, Onions, Tomatoes, Salsa, Sour Cream and Shredded Cheese.

The Mashed Potato Bar

Yukon Gold Mashed Potatoes, Butter, Sour Cream, Bacon, Scallions, Shredded Cheddar Cheese, Mozzarella Cheese & Ranch Style Seasoning.

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Soup, Salad, Starch & Vegetable

Selections

All Entries Include Choice of Salad, Starch and Vegetable.
Select (1) Salad, Starch and Vegetable for All Attendees.
Soup is an Additional \$4.00 Per Person Charge

SALADS

Salata Caprese Fresco (GF)

Fresh Ripe Tomatoes Layered
Mozzarella, Sliced Basil,
Pickled Red Onion Wedges.

Paradise Santorini

Heart of Romaine Salad with
Grape Tomatoes, Bermuda Onion,
Cucumber, Feta Cheese,
Marinated Chickpeas and Pita
Croutons.

Baby Spinach Salad (GF)

Fresh Spinach Leaves with
Toasted Sunflower Seeds,
Cranberry and Fresh Strawberry.

Asian Mesclun Salad (GF)

Mesclun with Hearts of Palm,
Spiced Pecans and Mandarin
Supremes.

Caesar Salad Chiffonade

Served with Toasted Herb Artisan
Croutons, Spanish Olives,
Marinated Roma Tomatoes.

Artisan Salad

Served with Toasted Herb Artisan
Croutons, Spanish Olives, Artisan
Mixed Greens with Toasted
Almonds, Mango Chunks and
Grape Tomato.

Epicurian Salad

A Delicate Bed of Spring Greens
Blended with Marinated Pasta, an
Exotic Bean Blend and Topped
with Sunflower Seeds and Dried
Cranberries.

Wedge Salad (GF)

Classic Wedge Salad with Bacon,
Bleu Cheese Crumbles and
Tomatoes.

STARCHES

Pasta

Angel Hair Pasta Herb Vodka
Infused Capellini

Potatoes

Dauphinoise (GF)
Classic Duchess (GF)
Gorgonzola Duchess (GF)
Horseradish Duchess (GF)
White Cheddar Duchess (GF)
Boursin Mashed (GF)
Classic Mashed (GF)
Garlic Mashed (GF)
Yukon White Cheddar Mashed (GF)
Red Skin Yellow Cheddar Mashed (GF)
Oven Roasted Baby Red Skin (GF)
Oven Roasted Baby Yukon Gold (GF)
Twice Baked (GF)
Fingerling (GF)
Parmesan Roasted (GF)

Rice

Classic White Rice (GF)
Confetti Rice Pilaf (GF)
Polynesian Rice (GF)
Savory Wild Rice Blend (GF)
Wild Mushroom Herb Risotto (GF)
Wild Herb Risotto (GF)

VEGETABLES

Amaretto Glazed Carrots (GF)
Asparagus & Red Bell Peppers (GF)
Broccoli with Cheese Mornay
Broccoli, Cauliflower & Carrots (GF)
Carrots in a Honey Glaze (GF)
Green Beans Almondine (GF)
Okra & Stewed Tomato Relish (GF)
Peas with Pearl Onions (GF)
Vegetable Medley (GF)
Zucchini and Squash (GF)

Salad Dressings - Choose (2)

French, Ranch, Ginger Sesame Vinaigrette, Balsamic
Vinaigrette, Raspberry Vinaigrette, Caesar, Italian
Herb Vinaigrette, Bleu Cheese, Honey Mustard Bacon

Entree

Selections

All Entrées Include: Choice of Salad, Choice of Fresh Seasonal Vegetables, Choice of Starch, Freshly Baked Rolls & Butter, Wedding Cake Cutting, Folgers Coffee, Decaffeinated Coffee, and Iced Tea.

Poultry Selections

Chicken Teriyaki (GF)

Marinated & Grilled Chicken Breast
Julienne Vegetables & Scented Basmati Rice

\$30 A La Carte* \$55 Happily Ever After*
\$36 I Do* \$79 Forever and Evermore*

Chicken Cordon Bleu

Swiss Cheese, Gruyere Cheese and Delicately
Smoked Ham in a Blanket of Chicken Breast,
Sautéed then Baked to Perfection with a
Peppered Tarragon Sauce.

\$32 A La Carte* \$57 Happily Ever After*
\$38 I Do* \$81 Forever and Evermore*

Jamaican Chicken (GF)

Grilled Jamaican Jerk Chicken
with Pineapple and Peach Rum Sauce.

\$30 A La Carte* \$55 Happily Ever After*
\$36 I Do* \$79 Forever and Evermore*

Roast Chicken (GF)

Roasted Chicken Breast with Jambalaya.

\$30 A La Carte* \$55 Happily Ever After*
\$36 I Do* \$79 Forever and Evermore*

Chicken Milanese

Parmesan and Romano Encrusted
Chicken Breast.

\$30 A La Carte* \$55 Happily Ever After*
\$36 I Do* \$79 Forever and Evermore*

Boursin & Spinach Chicken

Chicken Breast Stuffed with Wilted
Spinach and Boursin Cheese.

\$30 A La Carte* \$55 Happily Ever After*
\$36 I Do* \$79 Forever and Evermore*

Country Fried Chicken

Country Fried Chicken Breast
with a Peppered
Milk Gravy.

\$29 A La Carte* \$54 Happily Ever After*
\$35 I Do* \$78 Forever and Evermore*

Chicken Parmesan

Italian Breaded Chicken Breast, Oven Roasted,
with a Tangy Pomodoro Sauce

\$30 A La Carte* \$55 Happily Ever After*
\$36 I Do* \$79 Forever and Evermore*

Chicken Alfredo DiRoma

A Roasted Chicken Breast Topped with
Prosciutto, Spinach, Mushrooms and Finished
with a Wine Cream Sauce

\$29 A La Carte* \$54 Happily Ever After*
\$35 I Do* \$78 Forever and Evermore*

Chicken Modiga

Lightly Breaded Italian Style Breast of Chicken,
Topped with Smoked Bacon, Four Cheeses and
Finished with a Champagne Cream Sauce

\$30 A La Carte* \$55 Happily Ever After*
\$36 I Do* \$79 Forever and Evermore*

Chicken Dijonaise

Marinated Chicken Breast Finely Dusted in
Herb Crumbs and Roasted in a White Grape
and Artichoke Dijon Sauce

\$30 A La Carte* \$55 Happily Ever After*
\$36 I Do* \$79 Forever and Evermore*

Chicken Spedini

Tender Medallions of Chicken with a Lemon
Caper Berry Glaze

\$30 A La Carte* \$55 Happily Ever After*
\$36 I Do* \$79 Forever and Evermore*

Farmhouse Chicken

Sautéed Breast of Chicken Topped with
Seasoned Sliced Mushroom, Smokehouse
Bacon, Monterey Jack Cheese
and Shallot Sauce

\$30 A La Carte* \$55 Happily Ever After*
\$36 I Do* \$79 Forever and Evermore*

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Entree

Selections

All Entrées Include: Choice of Salad, Choice of Fresh Seasonal Vegetables, Choice of Starch, Freshly Baked Rolls & Butter, Wedding Cake Cutting, Folgers Coffee, Decaffeinated Coffee, and Iced Tea.

Seafood Selections

Mahi-Mahi (GF)

Grilled OR Blackened with Cilantro Lime
Jalapeño Butter

\$28 A La Carte* \$53 Happily Ever After*
\$34 I Do* \$77 Forever and Evermore*

Moroccan Pacific Red Snapper (GF)

Red Snapper with Moroccan Spices and
a Tomato and Olive Relish

\$34 A La Carte* \$59 Happily Ever After*
\$40 I Do* \$83 Forever and Evermore*

Atlantic Salmon (GF)

Pan Seared Salmon with a Mediterranean
Salsa Fresca.

\$34 A La Carte* \$59 Happily Ever After*
\$40 I Do* \$83 Forever and Evermore*

Almond and Sunflower Encrusted Trout

Almond and Sunflower Seed Encrusted
Trout with an Orange Saffron Sauce.

\$32 A La Carte* \$57 Happily Ever After*
\$38 I Do* \$81 Forever and Evermore*

Tilapia (GF)

Tri-Corn Tortilla Crusted Tilapia with Black
Bean and Roasted Corn Salsa.

\$27 A La Carte* \$52 Happily Ever After*
\$33 I Do* \$76 Forever and Evermore*

Shrimp Scampi

Shrimp Scampi Capellini with a Garlic Lemon
Caper Cream Sauce.

\$33 A La Carte* \$58 Happily Ever After*
\$39 I Do* \$82 Forever and Evermore*

Pork Selections

Smothered Pork

Pork Loin Slowly Roasted with Herb and
Spices; Roasted Peppers and Onions with
Pork Au Jus Gravy.

\$26 A La Carte* \$51 Happily Ever After*
\$32 I Do* \$75 Forever and Evermore*

Prime Rib of Porkloin

A Crown Roast of Pork, Seasoned and Rubbed
with White Wine Mustard, Seared then
Roasted to Perfection Until Just Done So
Optimum Flavor is Achieved and Finished with
a Three Peppercorn Brandy Glaze.

\$38 A La Carte* \$63 Happily Ever After*
\$44 I Do* \$87 Forever and Evermore*

Herbed Pork Tenderloin

Tender Medallions of Pork Roasted; Then
Finished with a Savory Herb Infused
Pork Demi Glaze.

\$31 A La Carte* \$56 Happily Ever After*
\$37 I Do* \$80 Forever and Evermore*

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Entree Selections

All Entrées Include: Choice of Salad, Choice of Fresh Seasonal Vegetables, Choice of Starch, Freshly Baked Rolls & Butter, Wedding Cake Cutting, Folgers Coffee, Decaffeinated Coffee, and Iced Tea.

Beef Selections

Sirloin Bistro Steak

Sirloin Marinated then Grilled **OR** Seared.
Finished with Your Choice of (1) of the
Following:

- Au Poivre
- Brandy Demi Glaze
- Cremini Marsala
- Maitre'd Hotel Butter **(GF)**
- Chasseur
- Port Mushroom Ragout
- Balsamic Demi Glaze
- Cabernet Peppercorn
- Burgundy Pan Sauce
- Cabernet Glaze
- Bourbon Demi Glaze
- Bordelaise Sauce

\$40 A La Carte* \$65 Happily Ever After*
\$46 I Do* \$89 Forever and Evermore*

Entrecote of Beef

A Seared and Slow Roasted Sirloin Topped
with Tobacco Fried Onion Straws and a
Cabernet Peppercorn Sauce.

\$42 A La Carte* \$67 Happily Ever After*
\$48 I Do* \$91 Forever and Evermore*

Yankee Pot Roast

Slow Cooked Pot Roast Until Fork Tender
with Rich Brown Gravy.

\$30 A La Carte* \$55 Happily Ever After*
\$36 I Do* \$79 Forever and Evermore*

Charbroiled RibEye **(GF)**

\$44 A La Carte* \$69 Happily Ever After*
\$50 I Do* \$93 Forever and Evermore*

Combination Plates

Steak and Interlocking Shrimp Scampi

A Petite Bistro Steak Topped with Sauce
Cabernet and Triple Locked Jumbo Shrimp
Poached in White Wine, Herbs and Lemon; then
Finished with Chive and Garlic Sauce.

\$39 A La Carte* \$64 Happily Ever After*
\$45 I Do* \$89 Forever and Evermore*

Pistachio Crusted Salmon & Steak Au Poivre

Pistachio Crusted Salmon with a Lemon Pink
Peppercorn Sauce and Steak Au Poivre in
Bourbon Glaze

\$38 A La Carte* \$63 Happily Ever After*
\$44 I Do* \$88 Forever and Evermore*

Garlic Chicken and Petite Bistro Steak

Garlic Crusted Chicken with Herb Wine Butter
Sauce and a Grilled Petite Bistro Steak with
Port Mushroom Ragout.

\$34 A La Carte* \$59 Happily Ever After*
\$40 I Do* \$83 Forever and Evermore*

Chicken Dijonaise and Pork Tenderloin

Chicken Dijonaise with Champagne Moutard
Cream and Pork Tenderloin with Cremini
Marsala Sauce.

\$33 A La Carte* \$57 Happily Ever After*
\$39 I Do* \$82 Forever and Evermore*

Filet Mignon and Lobster

Grilled Tenderloin Medallion Finished with
a Brandy Shallot Demi Glaze; Paired with a
Broiled Atlantic Lobster Tail.

\$52 A La Carte* \$77 Happily Ever After*
\$58 I Do* \$101 Forever and Evermore*

Filet Mignon and Crab Cake

Grilled Tenderloin Medallion Finished with
Maitre'd Hotel Butter; Paired with a Jumbo
Lump Crab Cake and Topped with Lemon Dill
Cream Sauce.

\$48 A La Carte* \$73 Happily Ever After*
\$54 I Do* \$97 Forever and Evermore*

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Entree

Selections

All Entrées Include: Choice of Salad, Choice of Fresh Seasonal Vegetables, Choice of Starch, Freshly Baked Rolls & Butter, Wedding Cake Cutting, Folgers Coffee, Decaffeinated Coffee, and Iced Tea.

Vegetarian Entrees

Butternut Squash and Sage Stuffed Raviolis

Butternut and Sage Stuffed Raviolis in an Herb Wine Cream Sauce.

\$27 A La Carte* \$52 Happily Ever After*
\$33 I Do* \$76 Forever and Evermore*

Pesto Pasta Primavera

Cheese Stuffed Tortellini Tossed with Sun Dried Tomato, Basil Pesto, Artichokes, Broccoli, Sweet Bell Peppers and Garlic Alfredo Cream.

\$27 A La Carte* \$52 Happily Ever After*
\$33 I Do* \$76 Forever and Evermore*

Italian Ratatouille Stuffed Portabella

A Portabella Mushroom Stuffed with Caponata Style Vegetables Finished with Rich Tomato Sauce and Topped with Smoked Provolone and Mozzarella on a Bed of Basil Sunflower Capellini.

\$27 A La Carte* \$52 Happily Ever After*
\$33 I Do* \$76 Forever and Evermore**

Three Cheese Lasagna Rolls

Rich Ricotta, Mozzarella and Asiago Cream Cheese Rolled in a Pasta Sheet, Accompanied with Marinara Sauce and Vegetable Du Jour.

\$27 A La Carte* \$52 Happily Ever After*
\$33 I Do* \$76 Forever and Evermore*

Grilled Vegetable Entree (Vegan and GF)

Marinated Seasonal Vegetables Tossed in Herbs and Spices Grilled Over an Open Flame. Served with Toasted Basmati Rice with a Zesty Bean Relish.

\$27 A La Carte* \$52 Happily Ever After*
\$33 I Do* \$76 Forever and Evermore*

Five Cheese Raviolis

with a Creamy Alfredo Sauce

\$27 A La Carte* \$52 Happily Ever After*
\$33 I Do* \$76 Forever and Evermore*

Vegetable, Red Lentil & Chickpea Pasta with Pomodoro Sauce (Vegan)

\$27 A La Carte* \$52 Happily Ever After*
\$33 I Do* \$76 Forever and Evermore*

Dinner

Buffets

All Buffets Include: Wedding Cake Cutting, Folgers
Coffee, Decaffeinated Coffee and Iced Tea
Buffets Must Have a Minimum Guarantee of (30)

Touch of Tuscany

Fresh Caesar Salad

Ensalata Caprese (GF)

Italian Pasta Salad Primavera

Sautéed Zucchini and Yellow Squash (GF)

Herb Focaccia Bread

Choice of (1) Entree:

Cheese Manicotti, Meat Lasagna,

Vegetable Lasagna **OR**

Smothered Spicy Italian Sausage.

Choice of (1) Soup:

Italian Wedding Soup, Minestrone **OR**

Italian Tomato Bisque (GF)

\$34 A La Carte* \$59 Happily Ever After*

\$40 I Do* \$83 Forever and Evermore*

The Southern

Mixed Greens with Assorted Dressings (GF)

Assorted Salad Toppings (GF)

Homemade Potato Salad (GF)

Choice of (1):

Beef Brisket (GF) **OR** Pulled BBQ Pork (GF)

Choice of (1):

Baked Beans (GF) **OR** Macaroni & Cheese

Choice of (1):

Fried Green Tomatoes **OR** Corn Pudding

Choice of (1):

Cajun Catfish **OR** Fried Chicken

\$38 A La Carte* \$63 Happily Ever After*

\$44 I Do* \$87 Forever and Evermore*

DoubleTree Delight

(2) Entrées

\$32 A La Carte*

\$38 I Do*

\$57 Happily Ever After*

\$81 Forever and Evermore*¹

(3) Entrées

\$37 A La Carte*

\$43 I Do*

\$62 Happily Ever After*

\$86 Forever and Evermore*

Entrées - (Choose 2 or 3)

Smothered Pork Loin Chops

Grilled Honey Herb (GF) **OR** BBQ Chicken (GF)

Southern Fried Chicken

Chicken Breast Marsala

Chicken Piccata

Sliced Beef Round in Au Jus (GF)

Sliced Grilled Bourbon Ham (GF)

Pecan and Lemon Crusted Cod Filets

Broiled Tilapia Filets with Veracruz Topping (GF)

Meat **OR** Vegetable Lasagna

Choice of (3) Cold Side Items:

Fresh Mixed Greens & Assorted Dressings (GF)

Spinach Salad - Honey Must. Bacon Dressing (GF)

Marinated Tomato, Cucumber & Onion Salad (GF)

Fresh Fruit Salad (GF)

Italian Marinated Mushroom Salad (GF)

Vegetable Crudites and Dip (GF)

Pasta Primavera Salad

Italian Green Bean and Potato Salad (GF)

Choice of (2) Hot Side Items:

Sautéed Zucchini and Squash (GF)

Vegetable Medley (GF)

Steamed Broccoli and Cheese Mornay

Peas with Pearl Onions (GF)

Green Beans Almondine (GF)

Okra and Stewed Tomato Relish (GF)

Brunoise Pilaf Rice (GF)

Spanish Rice Pilaf (GF)

Oven Roasted Red Bliss Potatoes (GF)

Candied Yams (GF)

Angel Hair Pasta Spirals

Au Gratin Potatoes (GF)

There will be one double sided buffet line set for every 120
persons being served. All Buffets must have a minimum of 30
persons guaranteed.
\$5.00 additional charge per person for groups under 30 people.
Lunch is from 11am - 2pm, Dinner beginning at 2pm.

Dinner

Buffets and Carving Stations

All Buffets Include: Wedding Cake Cutting, Folgers Coffee, Decaffeinated Coffee and Iced Tea
Buffets Must Have a Minimum Guarantee of (30)

Tex Mex

Salad Greens with Creamy Salsa Ranch Dressing (GF)
Seven Layer Taco Salad (GF)
Chicken Tortilla Soup (GF)
Chicken Fajitas (GF)
Classical Garniture
(Flour Tortillas, Chopped Lettuce, Onions, Tomatoes, Salsa, Sour Cream, Guacamole & Shredded Cheddar Cheese)
Seasonal Grilled Vegetables (GF)
Spanish Style Rice Pilaf (GF)
Mexican Charro Beans
Tortilla Chips (GF)
Sopapillas Chips with Cinnamon and Sugar.
Choice of (1):
Seasoned Taco Meat (GF) OR Pulled Beef Tamales (GF)
\$34 A La Carte* \$59 Happily Ever After*
\$40 I Do* \$83 Forever and Evermore*

Carving Stations - Buffet Additions

Slow Cooked Prime Rib with Horseradish Sauce and Garlic Mayo (GF)
\$15 per person

Roast Turkey Breast with Bistro Sauce (GF)
\$10 per person

Ham with Either a Pineapple Glaze OR Honey Dijon Sauce (GF)
\$10 per person

Inside Beef Round with Horseradish Sauce, Dijon Mustard and Garlic Mayo (GF)
\$10 per person

Cajun Spiced Seared Pork Loin (GF)
\$10 per person

Grilled Beef Tenderloin with Horseradish Sauce, Dijon Mustard and Garlic Mayo (GF)
\$18 per person

Salmon Coulbiac En Croute
\$14 per person

There will be one double sided buffet line set for every 120 persons being served. All Buffets must have a minimum of 30 persons guaranteed.
\$5.00 additional charge per person for groups under 30 people.
Lunch is from 11am - 2pm, Dinner beginning at 2pm.

Beverage Selections

The hotel reserves the right to ask for proper identification from anyone of questionable age (Legal age 21) and refuse service if said identification cannot be produced or if I.D. is suspect. The hotel may also and is mandated to refuse service to anyone whom in their judgment appears intoxicated

Cash Bar

Per Drink Charged to Individual
Charged on a Per Drink Basis to Individual

- Deluxe Mixed Drinks • \$6.00
- Premium Mixed Drinks • \$7.00
- Cordials • \$8.00
- Domestic Bottled Beer • \$5.00
- Imported Bottled Beer • \$6.00
- House Wine • \$6.00
- Soft Drinks • \$3.00

KEG BEER

All Kegs Purchased Remain as the Property of the DoubleTree Hotel, Whether the Keg is Tapped or Not. DoubleTree Requires That All Kegs Purchased Be Charged for and Kegs Will Not Be Put On Reserve.

- Domestic Kegs • \$450
- Import Kegs • Market Price
- Specialty & Seasonal • Market Price

Host Bar

Per Person
Unlimited Consumption
Charged on a Per Person Basis to the Host

- 1st Hour: deluxe • \$15.00 – premium • \$17.00
- 2nd Hour: deluxe • \$13.00 – premium • \$15.00
- Additional Hours:
 - deluxe • \$11.00 – premium • \$13.00

Wine Service with Dinner

House Wine • \$20.00 per bottle
If you are looking for something special, please contact your Catering Manager for options and availability.

Bar Packages

Priced Per Person (Guarantee must be for all guests in attendance.

Unlimited Consumption - Beer, Wine and Soda (Includes Domestic Bottles, House Wine and Assorted Soda)

- 4 Hours - \$15.00 per person
- 5 Hours - \$18.00 per person
- 6 Hours - \$19.00 per person

Host Bar

The Beverage Service is Paid Entirely By the Host. Service Charge, State and Local Taxes Will Be Added to the Final Bill.

Cash Bar

All Beverages Are Paid at Time of Purchase at Cash Bar Prices; Cash Bar Prices Include All State and Local Taxes.

Bartenders

The DoubleTree by Hilton Will Provide Bartenders For Both Cash and Host Bars.

If Your Bar Does Not Reach \$150.00 Per Hour, Per Bartender, You Will be Responsible For the balance.

Pricing

Pricing is Established by the Facility in Accordance With Local Liquor Ordinances and Taxation Rates, and May Change Without Notice Due to Market Conditions.

Firm Prices Will be Quoted 30 Days Prior to Your Function.

Beverage Rules:

The DoubleTree by Hilton Reserves the Right to Refuse Service to Any Person(s) Deemed Unsafe. The DoubleTree by Hilton Reserves the Right to Refuse Service to Any Person Under Age.

- No Alcoholic Beverages May be Brought Into the Banquet Facilities at the DoubleTree by Hilton.
- The Location of All Host or Cash Bars Will be at the Discretion of the DoubleTree by Hilton.

• **Limited Bar Service of 6 Hours MAXIMUM or 12:00 AM.**

The DoubleTree by Hilton is the Sole Alcoholic Beverage Licensee on the Hotel's Premises. It is Subject to the Regulations of the State Alcoholic Beverage Control Commission and Violations of These Regulations May Jeopardize the DoubleTree by Hilton License. Our Policies Prevent the Service of Alcoholic Beverages not Purchased From or Regulated by the Hotel. We Reserve the Right to Decline Service of Alcohol for the Safety of Our Guests.

The hotel reserves the right to ask for proper identification from anyone of questionable age (Legal age 21) and refuse service if said identification cannot be produced or if I.D. is suspect. The hotel may also and is mandated to refuse service to anyone whom in their judgment appears intoxicated

Enhancements

*These Enhancements can be Added to Any Package, Along with Many More.
Please ask your Wedding Coordinator to Assist you in Personalizing your Wedding.*

ENHANCEMENT ITEMS ARE BASED ON 1.5 HOURS OF SERVICE

Boxwood Champagne Wall

Full Glasses of House Champagne Elegantly
Displayed on Boxwood Wall.
\$4.00 per person
(based on one glass per person)

Coffee Station

Freshly Brewed Coffee, Decaffeinated Coffee,
and Hot Herbal Tea, Whipped Cream
Chocolate Shavings, Cinnamon,
Candied Orange Peel and Chocolate Sticks.
\$9 per person

Dessert Italiani

Chocolate Dipped Strawberries,
Miniature Cannoli, Tiramisu,
Plain and Chocolate Dipped Biscotti.
\$12 per person
(based on four pieces per person)

Seasonal Cakes and Pies

Let us create a delectable dessert experience
for you and your guests. Our culinary team will
put together an amazing selection of seasonal
desserts and pies along with your selection of
some of your favorites!
\$7 per person

Chocolate Covered Strawberries

\$3.50 Each

S'mores Bar

Marshmallows, Chocolate Bars
Graham Crackers, Skewers
Serving Dishes and Roasting Bar.
\$10 per person

Bread Pudding with Bourbon Raisin Sauce (Buffet Only)

Chef Karl's Grandmother's
"Almost Famous" Recipe.
\$7 per person

Late Night Bites

Assorted Pizzas with up to two toppings
Mini Sliders, Mini Brats, and French Fries.
\$13 per person

Barrade Nacho

Tri-Colored Tortillas with Cheddar Queso,
Salsa, Guacamole, Onions, Lettuce,
Jalapenos, and Onions.
Served with Mini Burritos and Breakfast
Burritos with Egg and Sausage.
\$13 per person

Signature Themed

Martinis

Included in Mini's and Bites Hors D'oeuvres Per Consumption
Hosted Price is \$5 per Drink, Cash Bar Price is \$6 per Drink

Pink Cocktails

The Vodka Cocktail

Pinnacle vodka, lemon juice, orange juice, grenadine and bitters.

Limoncellotini

Limoncello, Absolut and Cranberry.

Purple Cocktails

The Crystal Cocktail

Pinnacle vodka and blueberry liqueur.

The Hpnotiq Blush

Hpnotiq Harmonie, vodka and cranberry juice.

Yellow Cocktails

The Apeach Prayer

Absolut Apeach, Cointreau, orange juice and lemon juice.

The Nikita

Pinnacle vodka, Cointreau and fresh lemon juice.

Blue Cocktails

The Blue Elephant

Absolut Citron, blue curacao, pineapple juice and lemon juice.

The Ocean View

Absolut vodka, dry vermouth, Midori Melon Liqueur and blue curacao.

Green Cocktails

The Absolut Green Wedding

Absolut vodka, Midori melon liqueur, lime and champagne.

The Aloa Vera

Absolut Citron, Midori Melon Liqueur, sweet & sour mix, lime and lemon-lime soda.

Orange Cocktails

The Bourbon Sidecar

Bourbon, Triple Sec and fresh lemon juice.

The Daiquiri

Cointreau, dark rum, lime juice and simple syrup.

The Grand Tropical

Grand Marnier, pineapple juice, orange juice and lemon juice.

Brown Cocktails

The Caramel Pretzel

Stoli Salted Karamel Vodka and Frangelico.

The Doo-Berry

Baileys Irish Cream and strawberry vodka.

Red Cocktails

The Wine Cooler

white wine, grenadine and lemon-lime soda.

The Woo Woo

Pinnacle vodka, peach liqueur and cranberry juice.

The Walking The Plank

Southern Comfort, bourbon and cranberry juice.

Rehearsal Dinners

Thank You for Booking Your Wedding Reception at the DoubleTree by Hilton. As a Gift to You, We Have Created a Specially Priced Menu for Your Rehearsal Dinner.

Children under the age of 12 for half price.

**Minimum guarantee of 100 people for wedding reception.*

**Price is subject to change if the guarantee for the wedding reception is below 100 people.*

\$23 per person

Add a hosted beer, wine, and soda station for an **additional \$10 per person** for all attendees. Up to two hours.

The Tailgate

Fresh fruit salad, homemade potato salad
Choice of Two: grilled marinated chicken breasts, bratwursts, beef franks **OR** grilled choice angus cheeseburgers.

Served with assorted condiments, tomatoes, leaf lettuce, red onion slices, sauerkraut, pickles, buns and potato chips with dip.

Southern Style BBQ

Fresh mixed greens
assorted dressings and toppings,
pit-smoked beef brisket with BBQ sauce
southern battered fried chicken
baked bean medley w/ currants & apples,
slow simmered green beans with
crumbled bacon and onion;
fresh baked rolls and butter.

Rinfresco di Italia

Fresh Caesar salad
Italian pasta salad primavera
spaghetti with marinara and alfredo,
chicken cacciatore
sauteed zucchini and yellow squash
herb focaccia bread.

Simply Casual

Cheese Display, Vegetable Display,
Boneless Buffalo Chicken Wings,
BBQ Meatballs, Pigs in a Blanket,
Assorted Subs
(Turkey, Ham, Roast Beef, Vegetarian),
Pizzas with up to two toppings
Potato Chips and Dip.

Gift Opening &

Brunch

GIFTOPENING AND BRUNCH

DoubleTree by Hilton Offers a Variety of Options to Host Your Gift Opening with Us. If You are Interested Please Contact the Sales and Catering Office.

Brunch Buffet \$32 per person

DoubleTree Muffins
Seasonal Fruits & Berries with Yogurt Dip
Spinach and Strawberry Salad
Tomato Caprese Salad
Egg Casserole
Bacon and Sausage
Chef's Choice Vegetables
Carved Turkey Station
Dauphinoise Potatoes
Selection of Fruit Juices
Coffee Station & Hot Tea
Chef's Choice Fruit Smoothies
Mimosa Station

FOR THE MORNING AFTER

Ready, Set, Brunch.

Bloody Mary Bar \$18 per person

Custom Bloody Mary Bar featuring:
Titos Vodka, Green Olives
Cocktail Onions, Celery Sticks Pepperoni
Sticks, Crispy Bacon
Bleu Cheese Stuffed Olives
Dill Pickle Spears
Chilled Cocktail Shrimp, Lemon Wedges,
Tabasco, Worcester & Horseradish
Sauces.

Mimosa Bar \$11 per person

Verdi House Champagne
Choice of (3) Juices:
Orange, Cranberry, Grapefruit, Peach
Mango **OR** Orange Pineapple
Choice of (3) Fruit Garnishes:
Pineapple, Strawberry, Peach, Raspberry
OR Orange