

WEDDING PACKAGES

FOREVER BEGINS HERE

The Team at The DoubleTree Resort by Hilton Hollywood Beach and the Hyde Beach Houes is excited at the opportunity to share this special day with you, your family, and friends.

Imagine saying "I Do" to a romantic tropical wedding in one of Hollywood's most elegant settings. Consistently ranking among Hollywood's couples choice wedding venues, we layer every celebration with our distinctive blend of traditional and modern.

From a large reception in the Coral Ballroom or Hibiscus pavillon to an intimate dinner in one of our smaller event spaces, our event specialist will ensure that every detail of your special day is flawless.

Our menus are completely customizable, and we look forward to discussing ways to make your event truly unique.



WEDDING PACKAGE

Package IncludesFive Hours of Continous Bar ServiceChampagne ToastTableside Wine ServiceReception Display5 Butler Passed Hors d'oeuvresPlated Salad and EntréesSpecialty Designed Wedding CakeCoffee & Tea Service

Reception Display

Select One Seasonal Fruit & Berries

Heirloom Vegetable Crudité & Dips | Green Goddess Buttermilk Dressing & Chickpea Hummus

Artisan Cheese Selection | Select imported & Domestic cheese Served with Grapes, Roasted Nuts and Dried Fruit, Flatbread Crackers

Pretzels & Spreads | Roasted Garlic Hummus, Warm Jalapeno Cheese, Olive Tapenade, Beer Mustard



HORS D'OEUVRES

Select Five

Chilled

Beef Picadillo Tostone

Beef Carpaccio

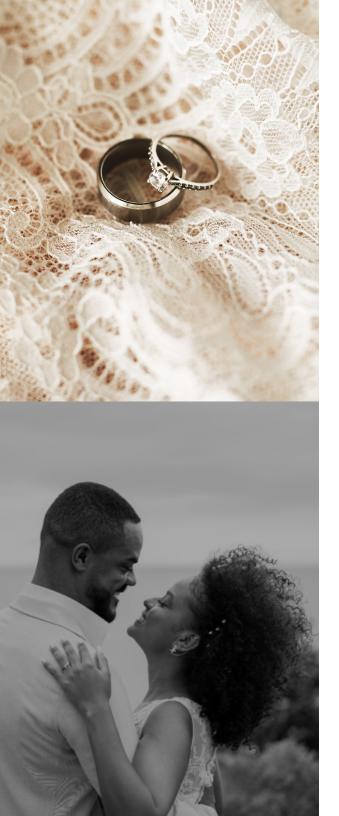
Chorizo & Mango Chutney Ceviche Cucumber

Salmon Smoked Pinwheel

Salmon Smoked Roses Shrimp Mango Tartelette Shrimp & Guacamole Cucumber Cup Tuna Carpaccio & Wasabi Wonton Apricot Boursin Nuts Wild Mushroom Truffle on Toast Antipasto Skewer Asparagus Prosciutto Wrap Caprese Skewer

Hot

Fried Pork Pot Sticker with Sesame Ginger Soy Three Cheese Risotto Arancini | Truffle, Fresh Herbs (V+GF) Beef Southwestern Empanada | Avocado Crema Boursin Cheese Puffs Franks in the Blanket Spinach Fillo (V) Potato Pancakes (V) Vegetable Spring Roll with Plum Sauce (V) Samosas with Peas & Potato with Cilantro Chutney (V) Bacon Wrapped Scallop (GF) Coconut Shrimp | Cilantro Orange Chili Sauce Crab Rangoon, Caper Remoulade Beef Wellington Puff | Whole Grain Mustard Aio



PLATED DINNER

All Plated Entrees include salad, freshly baked rolls, coffee & specialty tea

Salad

Host to Select One

Cucumber Wrapped

Butter Lettuce Mixed Green Salad | Shaved Fennel, Cherry Tomato, English Cucumbers, Radish, Candied Pecans, Champagne Vinaigrette

Baby Wedge

Cherry Tomato, Cucumbers, Avocado, Bacon, Red Onion, Maytag Blue, Buttermilk Ranch Dressing

Baby Spinach & Beets

Spinach, Broken Goat Cheese, Diced Beets, Candied Pecans, Balsamic Drizzle and Citrus Vinaigrette

Classic Caesar

Romain Lettuce, Parmesan Cheese, Garlic Crisps, Caesar Dressing

Arugula Caprese

Sliced Mozzarella, Heirloom Vined Ripen Tomato, Balsamic Paint, Torn Basil, Extra Virgin Olive Oil



ENTRÉES Host to select up to 2 choices, higher price prevails

Pan Seared Airline Chicken Breast

Herb Crusted, Sundried Tomato Basil Relish, Roasted Thyme Scented Tri Color Fingerlings, Lemon Beurre Blanc | 160

Chicken Franchase

Delicately Seared, Parmesan Cheese Grits, Butter Poached Asparagus and Mushroom Gravy | 170

Coconut Crusted Chicken GF Panko Breadcrumbs, Cilantro Basmati, Chard Bok Choy, Pineapple Salsa | 160

Mahi Mahi

Macadamia Nut Crusted, Grilled Corn & Edamame Succotash, Stir Fried Brown, Citrus Butter | *MKT*

Pan Seared Snapper Grilled Asparagus, Blistered Tomatoes, Creamy Beluga Lentils, Herbed Lime Butter Sauce | 175

Grilled Rosemary Scented Salmon Faro Mushroom Risotto with English peas | 170

Slow Braised Short Ribs Yukon Gold Potato Puree, French green beans, Red Wine Demi Sauce | 190

Barrel Cut Filet Mignon Creamy Horseradish Potato Puree, Jumbo Asparagus, Port Wine Demi | 195

Bronzini Filets Shrimp Fried Quinoa, Charred Bok Choy, Scallion Ginger Relish, Soy Glaze | 185



BAR PACKAGE

Johnny Walker Black Label Scotch, Jack Daniels Bourbon Tito's or Absolut Vodka Bombay Sapphire Gin Patron Tequila Captain Morgan Spiced Rum Crown Royal Whiskey, Hennessey VS, Cognac, Canadian Club Whiskey Red & White Wines Imported & Domestics Beers Assorted Soft Drinks

Bar Enhancements Upgrade to Deluxe Bar \$30 per person

RECEPTION HOUR ENHANCEMENTS

Priced Per Person

Assorted Sushi and Sashimi | 35.00 (Based on 4 Pieces per Person)

Assorted Tuna, Salmon, Assorted Rolls Wasabi, Pickled Ginger, Soy Sauce

Charcuterie Display | 28.00

Prosciutto, Speck, Bresaola, Salami, Porchetta, Chorizo, Dried Fruits and Nuts

Mezze | 25.00

Cucumber & Tomato Salad | Bulgar Wheat & Lemon (GF) Smoked Salmon, Za'atar Spiced Crispy Chickpeas| Babaganuche| Herbed Labneh (GF)Smoked Fish Dip| Tzatziki Sauce, Cilantro



ADDITIONAL INFORMATION

WEDDING INFORMATION

Day of Coordinator Service | \$350 A Professional wedding planner/coordinator is required to handle all wedding events booked at DoubleTree Resort by Hilton Hollywood Beach/ Hyde Beach House. This person will be responsible for Ceremony Rehearsal line-up and walk-through the day before your wedding. On the day of your wedding, the Day of Coordinator will set up personal items, set place-cards, and more. Please inquire with your Catering Manager for a full list of duties. Recommendations for a Full-Service Wedding Planner are available upon request.

Premium Chair & Linen Package INCLUDED White Padded Folding Chairs for Your Ceremony Poly Floor Length Linen Gold, Silver, White, or Clear Chiavari Chairs with Your Choice of Any Chair Pad in Stock *Please see your Catering Sales Manager for Upgrade Options



ADDITIONAL INFORMATION CONT.

REHEARSALS

Wedding Ceremony Rehearsals are optional and can be arranged with your Catering Sales Manager. Rehearsals must take place between the hours of 10am and 5pm and will be scheduled based on other events on property. The specific venue of your rehearsal is up to the Catering Sales Manager based on availability, but we will try our best to keep it in your Ceremony space.

OUTDOOR EVENTS

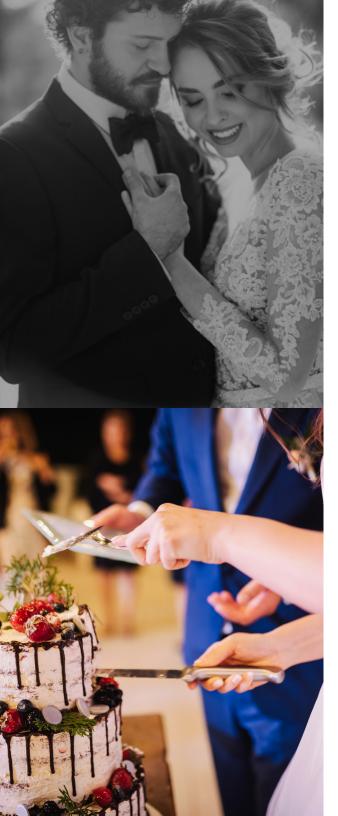
All outdoor events are required to have an alternate space, or a "bad weather backup" in the case of inclement weather. The Hotel reserves the right to make the final decision on whether a function will be moved indoors based on the current and forecasted weather conditions. This decision will be made at a minimum of 5 hours prior to the start of your event. All music must comply with the City of Hollywood Beach's noise ordinances. Glass is not permitted at any outdoor event.

DÉCOR

All set up of décor must be arranged with your Catering Sales Manager. All items must be removed from the function space at the close of the event. The Hotel is not responsible for any lost or damaged items. A \$500 cleaning will be charged to the master account in the event that any supplies, accessories, or decorations are left in your function room. Please check with your Catering Sales Manager if you need storage space.

VENDORS

Upon receiving your contract, a list of preferred vendors will be provided to include DoubleTree Resort by Hilton Hollywood Beach's preferred wedding professionals. DoubleTree Resort by Hilton Hollywood Beach must approve all vendor agreements at least 45 days prior to your wedding reception. These vendors must be licensed and insured. All vendors working on property must submit Liability Insurance in the amount of 1,000,000 no later than 14 business days prior to your event. Without insurance, no vendor will be permitted to work on our property. Vendors are required to break down and clean up all of their supplies and accessories at the conclusion of the event. DoubleTree Resort by Hilton Hollywood Beach is not responsible for any lost or damaged items. All deliveries set up, and break down times must be approved by your Catering Sales Manager.



ADDITIONAL INFORMATION CONT.

VENDOR MEALS

It is the responsibility of the client to notify your Catering Sales Manager 14 days prior to your event if you would like to feed your vendors. Vendor Meals are \$35 each and include a club sandwich, bag of chips, and a soft drink.

KIDS' MEALS

Any guest age 11 and up is considered an adult. While they will not be charged for the alcohol portion of the menu should there be one, they will select one of the two entrées the client has chosen. Ages 2 10 are considered children and will be charged \$35 for their meal. The kids' meal options are:

Chicken Tenders and Fries Mac and Cheese Grilled Cheese and Fries

Customized Options Are Available for Vegetarians and Guests with Food Allergies

MENU SELECTIONS & GUARANTEES

Menu Selections must be submitted no later than 14 business days prior to your Wedding. Any changes up to five (5) business days prior to your event is subject to an additional charge. Guaranteed attendance count is required three (3) business days prior to the scheduled banquet function. If one is not provided, the above estimated attendance will be used as the final number. Charges will be based on guarantee or actual number served, whichever is greater.

ADDITIONAL FEES:

Location Fee \$3,000

Reception Includes All Tables for Buffet, DJ, Cake, Place Cards, Gifts, Etc A Non-Refundable \$1,000 Deposit is Required to Secure Space and Date Complimentary Accommodation for The Couple for The Night of The Wedding Available with Groups of 50 Adults or More Contracted at The Full Package Price at DoubleTree Resort by Hilton Hollywood Beach Discounted Valet Parking \$10 Per Car for Non-

Overnight Guests Group Sleeping Room Rates for 10+

Are Available Through Rachel Greenfader, Catering Sales Manager

All Prices Subject to 24% Taxable Service Charge and 7% Food & Beverage Tax

Due to today's cost of goods, price fluctuations and supply chain disruptions the Hotel reseves the right to make menu item - substitutions and adjust prcing in response to those challenges. Hotel will communicate any changes in writing to client as they arise.