



DOUBLETREE
by Hilton™

AT THE ENTRANCE
TO UNIVERSAL ORLANDO

—♥♥—
WEDDINGS

5780 Major Boulevard I Orlando FL 32819 | www.doubletreeorlando.com



CONGRATULATIONS

Thank you for your interest in the DoubleTree by Hilton at the Entrance to Universal Orlando for your upcoming wedding!

When it comes to planning your wedding options are endless. We are more than happy to create a custom package to fulfill your dream wedding. We also offer services for all of your wedding events from an engagement party, bridal shower, and rehearsal dinner to a post-wedding brunch.

On behalf of the DoubleTree Catering Team and Culinary team, we welcome you to find magical bliss at our resort located directly across from Universal Studios!



At a glance...

Immense indoor space to host wedding receptions of all sizes.

Beautiful patio perfect for intimate outdoor ceremonies and photo opportunities.

Full catering team ready to customize the menu for your special day and help bring your vision to life.

For more information, to schedule a private tour or for a proposal please contact

Jessica Maertchik

Catering Sales Manager

Jessica.Maertchik@hilton.com

407.206.8194

Let's begin planning your happily ever after today!

SPACES THAT WILL MAKE YOU SAY “**I DO.**”

Patio, Seats up to 300 guests

Mangrove, Seats up to 70 guests

Various Ballrooms, Seats 200 guests & over





CEREMONY PACKAGE

CEREMONY LOCATION AND TIME

Half Hour for Ceremony

One Hour for Photos

Ceremony Rehearsal Based on Availability

LOGISTICS

Banquet Chairs or Restaurant Chairs

Fruit Infused Water Station

Indoor Wedding Ceremony Space as Weather Back-Up

Setup and Breakdown

CEREMONY PRICING

\$1,200.00

Ceremony package is reduced by \$500.00 when a hotel approved wedding coordinator is contracted.

RECEPTION PACKAGE INCLUDES

RECEPTION LOCATION AND TIME

One Hour Cocktail Hour

Four Hour Dinner and Wedding Celebration

FOOD AND BEVERAGE

Four Butler Passed Hors d'oeuvres

Three Course Plated Dinner or Buffet

Complimentary Cake Cutting

Four Hours Hosted Standard Bar

Sparkling Champagne Toast

Coffee & Tea Station

SETUP

Tables, Chairs, China, Glassware, Silverware and Votive accents

Complimentary Dance Floor and Staging

Elegant Floor Length White or Black Linen

White or Black Table Napkins

WEDDING INCLUSIONS

Complimentary wedding night stay for the couple

Group Room Block Rates for Wedding Guests

Complimentary Self-Parking for Day Wedding Guests

Discounted Self-Parking for Overnight Wedding Guests



RECEPTION PRICING

Pricing is based on the menu selection:

Select Four Appetizers, One First course, One Second Course and One Entrée.

The Menu Price Includes the Entire Wedding Reception Package.



COCKTAIL HOUR | HORS D'OEUVRES

SELECT FOUR

CHILLED

Tomato Bruschetta
Charcuterie Skewers
Caprese Bites
Shrimp Cocktail Shooters
Grilled Asparagus Wrapped in Prosciutto
Roma Tomato & Fresh Buffalo Mozzarella Bruschetta
Melon & Feta Skewer
Seared Sirloin Crostini
Cucumbers Topped with Shrimp Salad & Sweet
Onion Jam
Smoked Salmon Crostini with Dill Cream Cheese
Greek Salad Skewer

HOT

Mini Chicken Wellington
Mini Beef Wellington
Swedish Meatballs
Teriyaki Chicken Skewers
Vegetable Spring Rolls
Spinach & Feta in Phyllo Dough
Bacon Wrapped Scallops
Grilled Vegetable Skewers
Pulled Pork Sliders
Vegetable Pot Stickers

FIRST COURSE | STARTERS

SELECT ONE



Portobello and Porcini Mushroom Ravioli | with Asiago Sauce

Plant Based Protein over Black Cavatelli | with Chardonnay Sauce

Blackened Scallops | with Cheesy Grits

Cheese Polenta Cake | with Wild Mushroom Sauce

Creamy Garlic Shrimp | over Truffle Gnocchi **+\$5pp**

Maine Lobster Ravioli | with Creamy Tomato Basil Sauce **+\$6pp**

SECOND COURSE | SALAD

SELECT ONE

Caesar Salad | Fresh Romaine, Garlic Croutons and Grated Parmesan Cheese with House Made Caesar Dressing

Spinach Salad | Tangerines, Feta Cheese and Red Wine Honey Mustard Dressing

Baby Greens Salad | Tear Drop Tomatoes, Euro Cucumbers, Julienne Carrots & Craisins with Mango Pineapple and Tarragon Ranch Dressing

Quinoa Fruit & Micro Greens | Fresh Fruit and Sundried Cranberries with a Touch of Honey **+\$5pp**

Mediterranean Salad | Romaine Hearts, Kalamata Olives, Artichokes, Roasted Peppers, Onions, Tomatoes and Pepperoncini with Greek Dressing

Chopped Caprese Salad | Baby Greens, Diced Tomato and Fresh Buffalo Mozzarella Cheese with a Balsamic Glaze Dressing





THIRD COURSE | ENTREE

Duo Plates

Coffee Crusted Petite Filet Mignon with Creamy Demi Glaze and Jumbo Shrimp | **\$140**

Broiled Lobster Tail Filled with Lump Crab Stuffing and Grilled Petite Filet Mignon with Rosemary Cabernet Sauce | **\$155**

Seared Sirloin with Wild Mushroom Sauce and Herb Crusted Salmon with Roasted Tomato Cream Sauce | **\$130**

Beef Selections

Red Wine Braised Beef Short Rib | **\$130**

14oz Grilled Split Bone-in Ribeye Topped with Herb Butter | **\$130**

8oz Filet Mignon with Peppercorn Demi Glaze | **\$140**

Poultry Selections

Chicken Caprese with Lemon Butter Sauce | **\$105**

California Chicken Topped with Avocado Cream Sauce and Lump Crab | **\$125**

Grilled Chicken Breast with Florentine Sauce | **\$110**



THIRD COURSE | ENTREE

Seafood Selections

Roasted Red Pepper Pesto Crusted Salmon | **\$125**

Sustainable Florida Blackened Cobia | **\$135**

Flounder Stuffed with Crabmeat | **\$135**

Vegetarian

Thai Curry Vegetables & Beans with Jasmine Rice | **\$110**

Spicy Quinoa & Kale with Grilled Vegetables | **\$110**

Plant Based Protein Steak with Roasted Root Vegetables | **\$110**

STATION BUFFET

Salad | Select One

Caesar Salad | Fresh Romaine, Garlic Croutons and Grated Parmesan Cheese with House Made Caesar Dressing

Gourmet Greens Bar| Tomato, Euro Cucumber, Sliced Fancy Mushrooms, Sliced Olives, Shredded Cheese, Herb Croutons, Julienne Carrots, Red Onions and Sweet Bell Peppers Served with Balsamic Vinaigrette and Mango Pineapple & Tarragon Ranch Dressing

Chopped Caprese Salad| Baby Greens, Diced Tomato and Fresh Buffalo Mozzarella Cheese with a Balsamic Glaze Dressing

***Carving | Select One**

Dijon Mustard Crusted Prime Rib Served with Natural Pan Gravy Jus, Creamy Horseradish and Assorted Rolls

Pan Seared Beef Tenderloin Served Bordelaise Sauce, Creamy Horseradish and Assorted Rolls

Cranberry & Ginger Roasted Turkey Served with Cranberry Sauce, Herb Mayonnaise and Assorted Rolls



*Requires a Carver Fee of \$125.00 per Station

All Pricing Subject to 6.5% Tax + 24% Service Charge

STATION BUFFET (continued)

Hot Stations | Select Two

***Paella Station**

Saffron Rice Three Ways with Garden Green Sweet Peas & Pimento Peppers
Shrimp, Clams & Mussels
Spicy Chorizo Sausage & Chicken

***Mac-N-Cheese Station**

Blue Cheese Macaroni & Cheese: Lump Crab, Tomato, Julienne Green Peppers, Hearts of Palm & Zucchini
Curry Macaroni & Cheese: Grilled Chicken, Scallops, Julienne Red Peppers, Broccoli & Red Onion
Traditional Macaroni & Cheese: Cheddar Cheese & Toasted Bread Crumbs

Gourmet Grilled Cheese Station

Aged White Cheddar with Sundried Cranberries
Roast Duck with Brie Cheese
American Cheese with Applewood Bacon & Heirloom Tomato
Add Tomato Soup +\$3pp

***Pan Seared Wild Game Station**

Guava BBQ Lamb Chops with Orange Mint Glaze
Grilled Elk Racks with Sweet Soy Sauce
Cage Free Wild Chicken Drum Sticks with Mango Spiced Rum BBQ Sauce
Bison Ribeye Steaks
Honey Mustard Bacon Sauce
Red Wine Honey Demi Glaze

***Pan Seared Vegetable & Plant Protein Station**

Plant Based Burgers & Bratwursts
Assorted Mushrooms, Holland Bell Peppers, Vidalia Onions, Chinese Eggplant, Asparagus, Zucchini & Yellow Squash
Cheesy Garlic Dip, Onion Sour Cream & Cilantro Yogurt Dip

Risotto Station

Wild Mushroom Risotto: Cremini, Portobello & Shitake
Mushrooms in a Creamy Garlic Vegetable Broth
Cajun Risotto: Cajun Crawfish & Red Onions in a Mildly Spiced Cream Broth
Grilled Chicken Risotto: Grilled Chicken, Shaved Parmesan & Diced Peppers
Add Shrimp +\$3pp

*Requires an Attendant Fee of \$125.00 Per Station

All Pricing Subject to 6.5% Tax + 24% Service Charge

STATION BUFFET (continued)

Cold Stations | Select One

Old World Butcher Block

Summer Sausage, Shaved Parma Ham, Mortadella, Pepperoni Wedges, Genoa Salami and Country Style Pates

Cubes of Parmesan, Aged Cheddar and Creamy Style Cheese

Cornichons and Kosher Pickles

Served with Sliced Artisanal Breads

Italian Antipasto Display

Mixed Vegetable and Cheese Antipasto Salad Provolone and Parmesan Cheese, Paddle Boards of Selected Imported Cured and Smoked Italian Meats

Heirloom Tomato and Fresh Mozzarella Stacks, Focaccia, Grilled Mild Italian Sausages, Crushed Pomodoro Sauce, Griddle Peppers and Onions

Vegetarian Antipasto Display

Beefsteak Tomatoes with Buffalo Mozzarella, Gorgonzola and Smoked Provolone, Pepperoncini Peppers, Roasted Balsamic Mushrooms, Marinated Artichoke Hearts, Grilled Vegetables, Kalamata Olives, Marinated Asparagus and Red Peppers
Sliced French Bread and Grissini Bread Stick

Japanese Sushi Station

Crab, Tuna, Salmon and Vegetarian Rolls, Shrimp, Salmon and Tuna Nigiri

Our Sushi Chef's Selection of Freshly Selected Sliced Sashimi, Served with Small Bottles of Regular and Light Soy Sauce Pickled Ginger and Spicy Wasabi **\$175**



DINNER BUFFET



Universal Buffet \$133.00 per person

Baby Greens Salad Bar with Ranch and Gorgonzola and Pear Dressing
Penne Pasta Salad
Grilled Flank Steak served with Au Jus and Whipped Horseradish Sauce
Seared Breast of Chicken with Artichoke Mushroom Sauce
Oven Roasted Garlic Potatoes Quinoa & Fresh Seasonal Vegetables
Fresh Baked Rolls and Sweet Butter

Floribbean Buffet \$143.00 per person

Mixed Garden Greens Salad Bar to include:
Roasted Peppers, Chopped Eggs, Bacon, Scallions, Cheddar Cheese and Red Onions Mango Pineapple Vinaigrette and Raspberry Vinaigrette
Grilled Jerk Chicken Breast Garnished with Fried Leeks
Sautéed Grouper served with Fruit Salsa
Roasted Pork Loin with a Red Onion and Raisin Relish
Baby Roasted Potatoes & Island Rice and Peas
Fried Sweet Plantains & Normandy Blend Vegetables
Fresh Baked Rolls and Sweet Butter

DINNER BUFFET (Continued)

Italian Buffet \$135.00 per person

Traditional Caesar Salad with Shaved Parmesan Cheese, and Caesar Dressing

Ground Sirloin Lasagna

Chicken topped with Fresh Mozzarella, Basil and Tomato with Lemon Wine Sauce

Shrimp over Linguini with Garlic Butter Wine Sauce

Penne Pasta with Roasted Tomato, Capers, and Artichokes in an Olive Oil & Wine Sauce

Three Cheese Risotto & Italian Blend of Fresh Vegetables

Garlic Bread

Latin Buffet \$131.00 per person

Jicama and Feta Cheese Salad Black Bean, Corn, and Mango Salad

Pernil (Roast Pork)

Grilled Chicken w/ Citrus Cilantro Sauce Margarita Skirt Steak w/ Tomatillo Salsa

Yellow Rice & Homemade Red Beans Yucca Con Mojo & Sweet Plantains

Fresh Baked Rolls and Sweet Butter



CHILDREN'S MENU

Ages 12 & Under

Entrée | Select One

Chicken Tenders with Mac-N-Cheese

Penne Pasta with Marinara & Garlic Bread

Hamburger & French Fries

Grilled Cheese & French Fries

Fruit Cups

Dessert: Brownies

\$18.95

ENHANCEMENTS | LATE NIGHT SNACKS



Slide On By

Beef, Chicken & Pulled Pork Sliders

Assorted Toppings to Include: Ketchup, Mustard, Mayo, Pickles, Tomatoes, Lettuce & Onion

\$18

Under the Sea

Shrimp Cocktail, Crab Claws, Lobster Fritters & Conch Fritters

Served with Cocktail & Tarter Sauces

\$30

Cheese Please

Mini Grilled Cheeses to Include: Bacon & Tomato, Wild Mushroom and Braised Short Ribs

Served with House-Made Kettle Chips

\$20

South of the Border

Adobo Shrimp, Chicken & Vegetable Quesadillas

Assorted Toppings to Include: Salsa, Guacamole, Sour Cream, Diced Tomatoes, Green Onions & Jalapenos

\$25

Sugar Rush

Chef's Selection of Dessert Shooters

Assorted Mini Cupcakes

Assorted Macaroons

\$12

These Are Designed to be Served After Dinner & Before the Conclusion of the Event. Amount Orders is to be No Less Than 75% of the Guaranteed Amount.

All Pricing Subject to 6.5% Tax + 24% Service Charge

BEVERAGE ARRANGEMENTS



Standard Brand Bar | Included in Wedding Package (4 hours)

Spirits: New Amsterdam Vodka, New Amsterdam Gin, Don Q Rum, Jose Cuervo Gold Tequila, Early Times Bourbon & Grants Scotch

Wine: Canyon Road Chardonnay, Pinot Grigio, Merlot & Cabernet Sauvignon

Beer: Budweiser, Bud Light, Stella Artois & Sweetwater 420

Assorted Soft Drinks & Juices

\$10 per guest for each additional hour

** Brands are subject to change*

Premium Brand Bar

Spirits: Tito's Vodka, Beefeater Gin, Castillo Rum, Altos Tequila, Jim Beam Bourbon & Dewars Scotch

Wine: William Hill Chardonnay, Ecco Domani Pinot Grigio, Chateau St. Jean Merlot, Louis Martini Cabernet Sauvignon, Bonterra Sauvignon Blanc & MacMurray Pinot Noir

Beer: Budweiser, Bud Light, Stella Artois & Sweetwater 420

Assorted Soft Drinks & Juices

\$20 per guest to upgrade package

\$10 per guest for each additional hour

** Brands are subject to change*

Beer, Wine and Soda Bar

Canyon Road Chardonnay, Pinot Grigio, Merlot & Cabernet Sauvignon

Budweiser, Bud Light, Stella Artois & Sweetwater 420

Assorted Soft Drinks & Juices

\$15 per guest to remove from package price

\$5 per guest for each additional hour

Non-Alcoholic Beverage Bar

Unlimited Consumption of Assorted Soft Drinks & Juices

\$20 per guest removed from package price

VENDORS



Floral

Pixies and Petals 863.221.4939
Raining Roses 407-854-3500
The Flower Studio 321.422.0823

Cake

Morgan Hunter Desserts 321.209.4161
Bakers Cottage Cake 407.580.7695

Rental

A Chair Affair 386-479-4308
Gala Rentals 407-448-9885

DJ/Music

I Rock Your Party 407-929-8877
Press Play Entertainment 407.719.2317
White Rose 407-601-3765

Photo

Steven Miller Photo 407.504.7314
PB&J Studios 407-274-3772
Cona Studios 954.647.7901

Linen

Connie Duglin 407-647-2800
BBJ 404-851-6566
Over the Top 954-424-0076

Officiant

Lon Tossi 407-552-8156
Ceremony by Crystal 866.521.8697

Coordinator

Perfectly Planned by Yas 321.437.1123
Taylor Rae Events 407.591.9610
Simply Enchanted Events 561.385.0509

THE DETAILS

WEDDING COORDINATOR & EVENT PROFESSIONALS

A Wedding Coordinator is highly encouraged for any wedding at the DoubleTree by Hilton at the Entrance to Universal Orlando. Once a Hotel Preferred Wedding Coordinator is confirmed \$500.00 will be reduced from the ceremony price and the \$1,500.00 reception room rental will be waived entirely.

The DoubleTree by Hilton at the Entrance to Universal Orlando recommends all clients to hire event professionals from the hotel's preferred listing. The hotel welcomes all licensed and insured Event Professionals. Event Professionals are required to have an active business license and two million dollar insurance coverage. If you decide to book with an alternative Orlando Event Professional their license and insurance must be emailed to your Catering Manager no later than 90 days prior to the event date. If a professional has not worked with the hotel before; there is a requirement that they meet with the Catering Manager to take a tour of the hotel and learn more about the hotel's event policies. Arrangements for this meeting may be made by contacting your Catering Manager.

WEATHER BACKUP FOR CEREMONY & POLICY

A backup location will be provided for outdoor ceremonies in case of inclement weather. The backup location is not specified until the decision to move indoors has been confirmed. A weather decision is requested two hours prior to the start of the ceremony. If a weather decision cannot be made two hours beforehand you can opt for a double set (indoor and outdoor setup). The fee for a double set is \$250.00. A double set requires a final decision 45 minutes prior to ceremony start time. *If there is a 50% or more chance of rain, lightning, extreme temperatures; the Hotel will setup the ceremony indoors.*

FOOD & BEVERAGE POLICY

- Due to legal liability all food and beverage served on premises must be purchased through the hotel. The only exception to this is the wedding cake which must be purchased from a professional, licensed and insured baker. In addition a signed food waiver must also be completed.
- Due to health code no food and beverage purchased and served for a reception cannot be boxed up for clients or guests to take home or back to their room.
- The hotel does not serve alcoholic shots at the bar.



THE DETAILS



PRICING INFORMATION

- One Bartender per 100 guests is included with every package. If additional bartenders are requested without meeting the guest limit there is a \$175.00 per bartender.
- Stations require a guest count of 50. Under 50 guests is subject to a price increase of \$5.00 per person plus a \$200.00 labor fee.
- Plated dinners require a guest count of 35. Under 35 guests is subject to a price increase of \$5.00 per person plus a \$200.00 labor fee.
- Minimums are set forth based on location, date and time. Minimums are established at the time when a hotel contract is sent to you.
- Additional event hours may be added for \$500.00 per hour. Extending the bar is an additional cost per person.
- All prices are subject to tax and service charge.

POWER

- One (20) amp outlet is included in your event space.
- Additional cost will be charge to the group based upon the necessary power requirements needed.
- Please contact Production Electrics for more information in regards to pricing: 407-251-0413

AUDIO VISUAL

- Encore, our on-site audio visual partner is delighted to work with you on your audio visual needs from up lighting to screens/projectors. Please contact Jasmine for additional information and pricing: 561-797-0063

CONFIRMING A DATE

- Request the date, room and time from your Catering Manager
- Sign and return a hotel agreement
- Provide the initial deposit which is 25% of the food and beverage minimum and ceremony rental. Agreement and deposit must be returned by decision due date.
- Credit card must be on file for your event to be confirmed. Payments may be made via credit card or cashier's check. Personal checks are accepted up to 14 days prior to event date. Event balance must be 100% prepaid 72 hours from event date.