



DOUBLETREE  
BY HILTON™

BLOOMFIELD HILLS DETROIT



*2020 Wedding Reception*



# Wedding packages

## All Packages Include

Dedicated, personalized assistance from DoubleTree by Hilton Wedding Planner

Private Tasting of Entrees prepared by our Executive Chef and Culinary Team

Butler Passed Hors D'oeuvres

Plated Dinner with endless accompaniments

Cake Cutting Service

Spacious 72" rounds for up to 12 guests

Dance Floor – up to 20 x 20

White table linens and napkins

Special guest room rate for out of town guests

Suite Upgrade for the Bride and Groom



# Reception pricing

## Extraordinary Occasion Packages

### TIER I PACKAGE \$70 PER GUEST

Choice of Four Passed Hors D'oeuvres  
Choice of Signature Salad  
Plated Entrée with accompaniments (Choice of Three – Two Protein and One Vegetarian)  
4-hour Silver Bar Package

### TIER II PACKAGE \$80 PER GUEST

Crudité Display  
Imported and Domestic Cheese Board  
Choice of Four Passed Hors D'oeuvres  
Choice of Signature Salad  
Plated Entrée with accompaniments (Choice of Three – Two Protein and One Vegetarian)  
4-hour Gold Bar Package

### TIER III PACKAGE \$90 PER GUEST

Crudité Display  
Imported and Domestic Cheese Board  
Choice of Five Passed Hors D'oeuvres  
Choice of Signature Salad  
Plated Entrée with accompaniments (Choice of Three – Two Protein and One Vegetarian)  
4-hour Platinum Bar Package  
Gourmet Coffee Station



# Extraordinary enhancements

Room Rental Fees include chinaware, glassware, silverware, set-up/breakdown, floor-length white table linen, guest tables and chairs, cake table and additional table linen & skirting, custom dance floor and standard bar set-up. Your Catering Sales Manager can assist in the following enhancements at an additional charge. Delivery charges may also apply to the following enhancements:

Chair Cover ( <i>installed</i> )	\$4.00 <i>per chair</i>
Chivari Chair Rental ( <i>with basic pad</i> )	\$6.00 <i>per chair</i>
Chivari Resin Chair Rental	\$5.00 <i>per chair</i>
Chivari Transfer Fee from Courtyard	\$350.00
Enhanced Table Linens	<i>Prices vary based on selection</i>
Hosted Bar Attendant Fee ( <i>one attendant per 100 guests</i> )	\$125.00 <i>per attendant</i>
Cash Bar Attendant Fee ( <i>one attendant per 75 guests</i> )	\$150.00 <i>per attendant</i>
Champagne Toast	\$4.00 <i>per guest</i>
Coat Check Attendant Fee ( <i>one attendant per 100 guests</i> )	\$125.00 <i>per attendant</i>
Host Paid Valet with guest paying gratuity ( <i>minimums apply</i> )	\$7.00 <i>per car</i>
Hosted Valet including gratuity ( <i>minimums apply</i> )	\$10.00 <i>per car</i>



# Reception pricing

## RECEPTION DISPLAYS

### CRUDITÉS

Market-inspired selection of local vegetables with house-made ranch & creamy watercress dip

*Add \$2 per person*

### IMPORTED AND DOMESTIC CHEESE BOARD

Chef's selection of goat cheese, sheep's milk cheese, cow's milk cheese, blue cheese and mixed milk cheese served with seasonal jam, candied nuts, marinated olives, local honey, toasted baguette and assorted crackers

*Add \$3 per person*

### MEDITERRANEAN

Tahini dip, traditional hummus, Baba Ghanouj, Fattoush, Mint and Garlic Yogurt Dip served with za'atar spiced pita, naan, dolma additional

*Add \$3 per person*

### CHARCUTERIE BOARD

Prosciutto, Sopressata, Bresaola, duck liver pate, sausage paired with gherkins, tart seasonal jam, whole grain mustard, crunchy bread and assorted crackers

*Add \$4 per person*

### RAW BAR DISPLAY

Selection of fresh oysters, clams, king crab, split cold water lobster tails, shrimp cocktail served with champagne mignonette, house cocktail sauce, hot sauce, horseradish and lemon

*100 pieces per display*

*Market Price*

*24% service charge and 6% sales tax will added to all food and beverage prices.*

*\*Food items are served raw or undercooked, or contain (or may contain) raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.*

*Prices subject to change based on market availability and seasonality*



DOUBLETREE  
BY HILTON™

BLOOMFIELD HILLS DETROIT

39475 WOODWARD AVENUE, BLOOMFIELD HILLS, MI 48304 • (248) 644-1400

# Reception pricing

## RECEPTION COLD HORS D'OEUVRES

### VEGGIE SUMMER ROLL

Freshest seasonal veggies, rice paper wrap with spicy peanut sauce

*Included*

### BURRATA BRUSCHETTA

Burrata cheese, fresh tomatoes, garlic, aged balsamic on toasted baguette

*Included*

### OLIVE TAPENADE

Roasted tomatoes, extra virgin olive oil, toasted brioche

*Included*

### COMPRESSED WATERMELON

Feta cheese, mint oil, pomegranate syrup drizzle

*Included*

### TOMATO CAPRESE

Pipette Fresh mozzarella, cherry tomatoes, basil oil, aged balsamic

*Included*

### GOUGERES

Whipped goat cheese, fresh chives

*Included*

*24% service charge and 6% sales tax will added to all food and beverage prices.*

*\*Food items are served raw or undercooked, or contain (or may contain) raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.*

*Prices subject to change based on market availability and seasonality.*



DOUBLETREE  
BY HILTON™

BLOOMFIELD HILLS DETROIT

39475 WOODWARD AVENUE, BLOOMFIELD HILLS, MI 48304 • (248) 644-1400

# Reception pricing

## RECEPTION COLD HORS D'OEUVRES ENHANCEMENTS

### TUNA WONTON\*

Sesame Crusted Tuna, Crispy Wonton, Wasabi Aioli Tuna Wonton\*, Sesame Crusted Tuna, Crispy Wonton, Wasabi Aioli  
*Add \$3 per person*

### SEARED SESAME TUNA LOLLIPOPS\*

Asian dipping sauce  
*Add \$3 per person*

### SHRIMP COCKTAIL

Boiled shrimp, house cocktail sauce, lemon zest  
*Add \$4 per person*

### PROSCIUTTO WRAPPED FIG

Fig and blue cheese crumble with aged balsamic  
*Add \$4 per person*

### BEEF TARTAR\*

Classic beef tartar with cured egg yolk shavings on crunchy bread  
*Add \$4 per person*

### CHARRED MOROCCAN LAMB\*

Vegetable Relish in a phyllo cup  
*Add \$5 per person*

### SMOKED SALMON PINWHEEL\*

Cream cheese, smoked salmon with fresh dill on rye toast point  
*Add \$5 per person*

### LOBSTER BLT

Seasoned lobster, bacon, mache, lemon aioli, toasted bread  
*Add \$5 per person*

### BLINI & CAVIAR\*

Potato blini, crème fraiche, selection of caviar  
*Market Price*

*24% service charge and 6% sales tax will added to all food and beverage prices.*

*\*Food items are served raw or undercooked, or contain (or may contain) raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.*

*Prices subject to change based on market availability and seasonality.*



DOUBLETREE  
BY HILTON™

BLOOMFIELD HILLS DETROIT

39475 WOODWARD AVENUE, BLOOMFIELD HILLS, MI 48304 • (248) 644-1400

# Reception pricing

## RECEPTION HOT HORS D'OEUVRES

### FRIED GOAT CHEESE RAVIOLI

Mushroom ragout and truffle oil

*Included*

### ASPARAGUS ARANCINI

Fried risotto, truffle aioli

*Included*

### WILD MUSHROOM IN PHYLLO

Rosemary aioli

*Included*

### VEGETABLE SPRING ROLL

Asian vegetables in crispy wonton with sweet chili sauce

*Included*

### CRISPY BRUSSELS SPROUTS

With bacon jam

*Included*

### ASSORTED MINI QUICHE

Herb crème fraiche

*Included*

### CHIPOTLE CHICKEN SATAY

Mole Sauce, fresh cilantro

*Included*

*24% service charge and 6% sales tax will added to all food and beverage prices.*

*\*Food items are served raw or undercooked, or contain (or may contain) raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.*

*Prices subject to change based on market availability and seasonality.*



DOUBLETREE  
BY HILTON™

BLOOMFIELD HILLS DETROIT

39475 WOODWARD AVENUE, BLOOMFIELD HILLS, MI 48304 • (248) 644-1400

# Reception pricing

## RECEPTION HOT HORS D' OEUVRES ENHANCEMENTS

### COCONUT SHRIMP

Spicy mango coulis

*Add \$3 per person*

### CANDIED BACON SUCKER

Sweet & Spicy coating

*Add \$3 per person*

### SLOW ROASTED PORK BELLY

Sweet potato doughnut, pickled mustard seeds, apple whisky shot

*Add \$3 per person*

### HERB CRUSTED SCALLOP\*

Creamy carrot puree, bacon jam

*Add \$4 per person*

### BRAISED LAMB BITE

Herb polenta cake, tomato jam

*Add \$5 per person*

### CHIPOTLE STEAK CHURRASCO\*

Skewered marinated beef with peppers and onions

*Add \$5 per person*

### PETITE CRAB CAKE

Roasted corn & avocado relish, mango coulis

*Add \$5 per person*

*24% service charge and 6% sales tax will added to all food and beverage prices.*

*\*Food items are served raw or undercooked, or contain (or may contain) raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.*

*Prices subject to change based on market availability and seasonality.*



DOUBLETREE  
BY HILTON™

BLOOMFIELD HILLS DETROIT

39475 WOODWARD AVENUE, BLOOMFIELD HILLS, MI 48304 • (248) 644-1400

# Reception pricing

## PLATED DINNER

*All plated dinners served with coffee, tea service, and bread service. Please select one salad, two accompaniments and entrées. Additions and substitutions are subject to added fees per person*

## SALADS

### HOUSE SALAD

Wild Field Greens, Carrots, Cucumber, and Tomato, with Balsamic Vinaigrette

*Included*

### CAESAR SALAD\*

Romaine Lettuce, Parmesan Crisp, Garlic Crostini, Caesar Dressing

*Included*

### SPINACH SALAD

Spinach, Frisee, Craisins, Sliced Almonds, Shaved Red Onion, Balsamic Vinaigrette

*Included*

## SALAD ENHANCEMENTS

### MIZUNA & MESCLUN SALAD

Crumbled Blue Cheese, Shaved Red Onion, Candied Pecans, Maple Vinaigrette

*Add \$2 per person*

### ARUGULA AND RED OAK SALAD

Roasted Pears, Baguette Croutons, Shaved Fennel, Pine Nuts, Fried Goat Cheese and Sherry Vinaigrette

*Add \$3 per person*

### FRISÉE AND WALNUT SALAD

Frisee Lettuce, Crumbled Goat Cheese, Candied Walnuts, Crispy Pancetta, Lemon Thyme Vinaigrette

*Add \$3 per person*

### CAPRESE SALAD

Fresh Mozzarella, Heirloom Tomatoes, Basil Oil, Extra Virgin Olive Oil, Aged Balsamic

*Add \$3 per person*

*24% service charge and 6% sales tax will added to all food and beverage prices.*

*\*Food items are served raw or undercooked, or contain (or may contain) raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.*

*Prices subject to change based on market availability and seasonality.*



DOUBLETREE  
BY HILTON™

BLOOMFIELD HILLS DETROIT

39475 WOODWARD AVENUE, BLOOMFIELD HILLS, MI 48304 • (248) 644-1400

# Reception pricing

## ENTRÉES

### ROASTED CHICKEN

All-Natural Chicken Leg and Thigh, Bubble & Squeak Potato Cake,  
Seasonal Vegetables, Red Wine Demi

### FREE RANGE CHICKEN CARBONARA

Roasted Chicken Breast, Angel Hair Pasta, Green Scallion Smear,  
Pancetta Dust, Cured Egg Yolks, Pecorino Romano Cream

### PAN SEARED SCALLOPS\*

Diver Scallops, English Pea Puree, Sweet Carrot Puree, Wilted Arugula

### ROASTED PORK TENDERLOIN\*

Charred Pork, Sweet Potato Hash, Pickled Mustard Seed  
and Smoked Apple Slaw, Whiskey Demi

### SEARED SALMON\*

Herb Marinated Filet, Tomato Tarte Tatin, Seasonal Vegetables, Roasted Garlic Cream

### BRAISED SHORT RIB

Parsnip Puree, Seasonal Vegetables, Natural Au Jus, Gremolata

*24% service charge and 6% sales tax will added to all food and beverage prices.*

*\*Food items are served raw or undercooked, or contain (or may contain) raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.*

*Prices subject to change based on market availability and seasonality.*



DOUBLETREE  
BY HILTON™

BLOOMFIELD HILLS DETROIT

39475 WOODWARD AVENUE, BLOOMFIELD HILLS, MI 48304 • (248) 644-1400

# Reception pricing

## ENTRÉE ENHANCEMENTS

### GIANT ROASTED PRAWNS

Sweet Prawns, Tomato Artichoke Ragout, Celery Root Puree, Lemon Thyme Cream, Pistachio Dust

*Add \$5 per person*

### CRISPY DUCK\*

Rendered Duck Breast, Goat Cheese Risotto, Honey Roasted Carrots, Sun-Dried Cherry Demi

*Add \$5 per person*

### FENNEL HALIBUT\*

Fennel Pollen Dusted Filet, Toasted Couscous, Roasted Tomato Vinaigrette

*Add \$6 per person*

### ELK MEDALLIONS\*

Blue Cheese whipped potatoes, Seasonal Vegetables, Mustard Beurre Blanc

*Add \$8 per person*

### GRILLED FILET MIGNON\*

6oz Beef Tenderloin, Potato Gnocchi, Seasonal Vegetable & Mushrooms, Cognac Cream

*Add \$8 per person*

### ROASTED LAMB LOIN\*

Dark Chocolate Rubbed Lamb, Lemon Risotto, Seasonal Vegetable, Port demi, Mint Gastrique

*Add \$8 per person*

### CENTER CUT TENDERLOIN\*

8oz Grilled Filet of Beef, Roasted Tri-Color Fingerling Potatoes, Gremolata, Merlot Demi

*Add \$10 per person*

### NY\*

12oz Grilled Sirloin, Wild Boar Savory Bread Pudding, Seasonal Vegetable, Béarnaise Sauce

*Add \$14 per person*

*24% service charge and 6% sales tax will added to all food and beverage prices.*

*\*Food items are served raw or undercooked, or contain (or may contain) raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.*

*Prices subject to change based on market availability and seasonality.*



DOUBLETREE  
BY HILTON™

BLOOMFIELD HILLS DETROIT

39475 WOODWARD AVENUE, BLOOMFIELD HILLS, MI 48304 • (248) 644-1400

# Reception pricing

## PLATED DUETS

### FISH & CHICKEN\*

Pistachio Halibut, Herb Roasted Chicken Breast, Parsnip Puree, Buttery Broccolini, Black Truffle Vinaigrette

*Add \$10 per person*

### LAMB & SHRIMP\*

Double Cut Lamb Chop, Garlic Shrimp, Lentil Ragout, Roasted Baby Fennel, Truffle Demi

*Add \$12 per person*

### STEAK & SCALLOPS\*

NY Strip, Seared Diver Scallops, White Bean Puree, Crispy Brussel Sprouts, Merlot Reduction

*Add \$12 per person*

### FILET & LOBSTER\*

Grilled Filet Mignon, Butter Roasted Lobster Tail, Braised Leeks,  
Mascarpone Whipped Potatoes, Cremini Mushroom Ragout

*Market Price*

*24% service charge and 6% sales tax will added to all food and beverage prices.*

*\*Food items are served raw or undercooked, or contain (or may contain) raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.*

*Prices subject to change based on market availability and seasonality.*



DOUBLETREE  
BY HILTON™

BLOOMFIELD HILLS DETROIT

39475 WOODWARD AVENUE, BLOOMFIELD HILLS, MI 48304 • (248) 644-1400

# Reception pricing

## PLATED VEGETARIAN

### VEGETARIAN CURRY

Butternut Squash, Coconut Red Bean Rice

*Included*

### HAND ROLLED VEGETABLE LASAGNA

Pomodoro Sauce and Roasted Garlic Crostini

*Included*

## PLATED VEGETARIAN ENHANCEMENTS

### VEGETABLE STRUDEL

Roasted Vegetables Wrapped in Flaky Phyllo with Red Pepper Coulis

*Add \$3 per person*

### RICOTTA GNUDI

Ricotta Gnudi, Roasted Tomato and Wild Mushroom, Fragrant Broth

*Add \$3 per person*

*24% service charge and 6% sales tax will added to all food and beverage prices.*

*\*Food items are served raw or undercooked, or contain (or may contain) raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.*

*Prices subject to change based on market availability and seasonality.*



DOUBLETREE  
BY HILTON™

BLOOMFIELD HILLS DETROIT

39475 WOODWARD AVENUE, BLOOMFIELD HILLS, MI 48304 • (248) 644-1400

# Reception pricing

## DINNER BUFFETS

*All buffets served Starbucks fresh brewed coffee, hot tea and iced tea  
Buffets serving 25 guests or less will be subject to an additional charge of \$6.00 per person*

### ITALIAN BUFFET\*

Chicken Marsala, Roasted Pork Loin, Saltimbocca with Sage Cream, Cavatappi and Vegetables,  
Wild Mushroom Risotto, Grilled Broccolini, Ratatouille Panzanella Salad,  
Green Bean Salad with Fennel and Cucumber, Cannolis, Tiramisu Torte

*\$45.00 per guest*

### PACIFIC RIM BUFFET\*

Beef and Broccoli, Chicken Tikka Masala Fried Rice, Thai Noodles Vegetable Stir-Fry,  
Curried Butternut Squash, Chilled Rice Noodle Salad, Napa Cabbage Salad with Spicy Peanut Dressing,  
Black Sesame and Green Tea Torte, Dipped Fortune Cookies, Assorted Meringue Cookies

*\$42.00 per guest*

### AMERICANA BUFFET\*

Rosemary Roasted Pork Loin with Red Current Gelee, Slow Braised Short Ribs with Poblano Bacon Jam,  
Farro Pilaf with Dried Fruits, Marble Potato, Crispy Brussels Sprouts, Garlic Creamed Kale,  
Roasted Root Vegetable Salad with Crumbled Goat Cheese and Walnut Oil Drizzle Assorted Trifles

*\$48.00 per guest*

### EUROPEAN BUFFET\*

Sliced New York Sirloin with Truffle Mushrooms and Red Wine Sauce,  
Seared Chicken Breast with Prosciutto, Provolone and Marsala Sauce, Yukon Gold Potato,  
Risotto with Parmesan Cheese, Seasonal Fresh Vegetables with Herb Butter,  
Three Tomato Salad with Kalamata Olives, Feta Cheese and Oregano Vinaigrette,  
Fingerling Potato Salad with Saffron Aioli, Fruit Tarts, Assorted Cream Puffs and Eclairs

*\$50.00 per guest*

*24% service charge and 6% sales tax will added to all food and beverage prices.*

*\*Food items are served raw or undercooked, or contain (or may contain) raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.*

*Prices subject to change based on market availability and seasonality.*



DOUBLETREE  
BY HILTON™

BLOOMFIELD HILLS DETROIT

39475 WOODWARD AVENUE, BLOOMFIELD HILLS, MI 48304 • (248) 644-1400

# Reception pricing

## DINNER BUFFET ENHANCEMENTS

### SALADS

*(Select One)*

Caesar Salad  
Tabbouleh Salad  
Greek Salad  
Field Green Salad  
Haricot Vert Salad  
Super Food Salad  
Cole Slaw  
*Add \$4.00 per guest*

### VEGETABLES

*(Select One)*

Succotash  
Roasted Root Vegetables  
Herb Marinated Zucchini and Squash  
Honey Glazed Carrots  
Charred Creamed Corn  
Mexican Street Corn  
Green Beans with Crumbled Blue Cheese Brussels  
Sprouts with Caramelized Onions and Bacon  
*Add \$4.00 per guest*

### STARCH

*(Select One)*

White Bean Ragout  
Garlic Potatoes Puree  
Wild Rice & Wheat Berry Pilaf  
Sautéed Vegetable Pearled Israeli Couscous Basmati  
Rice  
Parmesan Risotto  
Roasted Corn Polenta  
*Add \$5.00 per guest*

### PROTEINS

*(Select One)*

Chicken Coq Au Vin Beef Bourguignon  
*Add \$12.00 per guest*  
Flank Steak with Chimichurri\*  
Seared Salmon with Roasted Garlic Cream\*  
*Add \$12.00 per guest*  
Braised Beef Short Ribs Shrimp Scampi  
with Garlic Herb Butter  
*Add \$14.00 per guest*  
Rosemary Lamb Chops Port Wine Demi\*  
*Add \$16.00 per guest*  
Lobster Tails Drawn Butter  
*Market Price*

*24% service charge and 6% sales tax will added to all food and beverage prices.*

*\*Food items are served raw or undercooked, or contain (or may contain) raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.*

*Prices subject to change based on market availability and seasonality.*



DOUBLETREE  
BY HILTON™

BLOOMFIELD HILLS DETROIT

39475 WOODWARD AVENUE, BLOOMFIELD HILLS, MI 48304 • (248) 644-1400

# Reception pricing

## COURSE ENHANCEMENTS: PASTA

### FRIED RAVIOLI

Breaded and Fried Beef Ravioli,  
Parsnip Puree, Tomato Crudo

*Add \$6.00 per guest*

### PAN SEARED GNOCCHI

Pancetta with Escarole, Pecorino,  
Tomato Sauce Fresh Herbs

*Add \$7.00 per guest*

### SPAGHETTINI

Sautéed Vegetables, Rich Tomato Sauce, Shaved Parmesan

*Add \$5.00 per guest*

### SPÄTZLE

Whole Grain Mustard Spätzle, Braised Beef, Roasted  
Tomatoes, Fresh Herbs, Seared Mushrooms, Merlot Demi

*Add \$6.00 per guest*

### PASTA SALAD

Acini di Pepe, Shaved Prosciutto, Asparagus Tips,  
Crumbled Hazelnut, Roasted Tomato, Parmesan, Basil Oil

*Add \$6.00 per guest*

### TAGLIATELLE

Roasted Mushrooms and Onions with Bolognese

*Add \$8.00 per guest*

### WILD MUSHROOM RAVIOLI

Mushroom Ravioli, Roasted Fennel, Shaved Prosciutto,  
Toasted Pine Nuts, Sage Brown Butter Cream

*Add \$7.00 per guest*

### SACCHETTI PASTA

Truffle and Cheese Filled Pasta, Roasted Pears,  
Crispy Sun Chokes, Caramelized Onions, Parmesan Cream

*Add \$8.00 per guest*

### MAC & CHEESE

Shredded Short Ribs, Roasted Chilis, Cheddar Cheese,  
Gemelli Pasta, Pepper Jack Cheese Sauce,  
Toasted Corn Bread Topping

*Add \$7.00 per guest*

### LOBSTER RAVIOLI

Lobster Ravioli, Roasted Corn, Green Peas,  
Tomato Concasse, Carrot Jus

*Add \$12.00 per guest*

*24% service charge and 6% sales tax will added to all food and beverage prices.*

*\*Food items are served raw or undercooked, or contain (or may contain) raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.*

*Prices subject to change based on market availability and seasonality.*



DOUBLETREE  
BY HILTON™

BLOOMFIELD HILLS DETROIT

39475 WOODWARD AVENUE, BLOOMFIELD HILLS, MI 48304 • (248) 644-1400

# Reception pricing

## COURSE ENHANCEMENTS: SOUPS

### SWEET CORN SOUP WITH CRAB FRITTER

*Add \$6.00 per guest*

### TOMATO SOUP

Roasted Tomato Soup, Crème Fraiche, Basil Oil

*Add \$5.00 per guest*

### CARROT GINGER SOUP

Velvety Carrot Soup, Toasted Pepitas

*Add \$6.00 per guest*

## COURSE ENHANCEMENTS: APPETIZERS

### EGGPLANT & RATATOUILLE STRUDEL

Ratatouille, Cheesy Orzo, Wrapped in Puff Pastry,  
Roasted Red Pepper Sauce

*Add \$7.00 per guest*

### MARYLAND STYLE CRAB CAKES

Pan Seared Crab Cakes with Celery Root  
and Apple Slaw, and Mustard Remoulade

*Add \$12.00 per guest*

### MUSHROOM TART

Wild Mushrooms, Wilted Arugula

*Add \$8.00 per guest*

### SHRIMP & GRITS

Sautéed Shrimp, Cheese Filled Grits, Spicy Broth

*Add \$10.00 per guest*

### DUCK CONFIT CASSOULET

White Beans, Wild Mushrooms,  
Sweet Onions, Fresh Herbs

*Add \$10.00 per guest*

### LOBSTER & ASPARAGUS RISOTTO

Lobster Meat, Asparagus Tips,  
Lemon Zest, Parmesan Cheese

*Add \$16.00 per guest*

*24% service charge and 6% sales tax will added to all food and beverage prices.*

*\*Food items are served raw or undercooked, or contain (or may contain) raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.*

*Prices subject to change based on market availability and seasonality.*



DOUBLETREE  
BY HILTON™

BLOOMFIELD HILLS DETROIT

39475 WOODWARD AVENUE, BLOOMFIELD HILLS, MI 48304 • (248) 644-1400

# Reception pricing

## PLATED DESSERT ENHANCEMENTS

### RASPBERRY PAVLOVA

with Passion Fruit Curd

*Add \$9.00 per guest*

### WHITE CHOCOLATE AND ORANGE TART

Toasted Meringue and Spiced Orange Gel

*Add \$9.00 per guest*

### EARL GREY POT DE CREME

Honey Gelee, Blueberry, Almond Madeline Crumble

*Add \$10.00 per guest*

### BUTTERMILK PANNA COTTA

Apple Cake, Caramel Mousse, Spiced Apples and Streusel

*Add \$10.00 per guest*

### BROWNIE

Espresso Cream, Hazelnuts,  
Salted Caramel, Creme Anglaise

*Add \$10.00 per guest*

### LEMON OLIVE OIL CAKE

Olive Oil Cake, Lemon Curd,  
Mascarpone Cream, Blueberries

*Add \$10.00 per guest*

### STRAWBERRY MOUSSE

Goat Cheese, Basil Shortbread

*Add \$11.00 per guest*

### CHOCOLATE FLOURLESS CAKE

Cherry Ganache, Cherries, Pistachio Meringue Tuile

*Add \$11.00 per guest*

### CHOCOLATE ALMOND TORTE

Sponge Cake, Milk Chocolate Mousse, Almond Cremeux

*Add \$12.00 per guest*

*24% service charge and 6% sales tax will added to all food and beverage prices.*

*\*Food items are served raw or undercooked, or contain (or may contain) raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.*

*Prices subject to change based on market availability and seasonality.*



DOUBLETREE  
BY HILTON™

BLOOMFIELD HILLS DETROIT

39475 WOODWARD AVENUE, BLOOMFIELD HILLS, MI 48304 • (248) 644-1400

# Reception pricing

## ENHANCED DESSERT OPTIONS

### DESSERT TABLE

Fruit and Berries, Chocolate Covered Strawberries, Assorted Mini Pastries, Truffles, Cream Puffs, Fruit Tartlets, Assorted Cookies and Bars, Assorted Cupcakes

*Add \$12.00 per guest*

### DELUXE DESSERT TABLE

Fruit and Berries, Chocolate Covered Strawberries, Assorted Mini Pastries, Macarons, Mini assorted Trifles, Fruit Tartlets, Mousse Cups, Assorted Cookies and Bars

*Add \$14.00 per guest*

## ACTION STATIONS

### ICE CREAM STATION

Dipped Ice Cream Bars, 3 flavors of Ice cream, 3 Choices of Dips, Variety of toppings

*Add \$14.00 per guest*

### S'MORES STATION

Graham Crackers, Marshmallows, Assorted Chocolates, Custom upgrades available

*Add \$12.00 per guest*

*24% service charge and 6% sales tax will added to all food and beverage prices.*

*\*Food items are served raw or undercooked, or contain (or may contain) raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.*

*Prices subject to change based on market availability and seasonality.*



DOUBLETREE  
BY HILTON™

BLOOMFIELD HILLS DETROIT

39475 WOODWARD AVENUE, BLOOMFIELD HILLS, MI 48304 • (248) 644-1400

# Reception pricing

## CHILDREN'S MENU

*(Please Choose One)*

### CHICKEN FINGERS

With Mac and Cheese & French Fries, Fresh Fruit Cup

### SPAGHETTI & MEATBALLS

With Bread Stick, Fresh Fruit Cup

### CHEESE QUESADILLA

With Refried Beans, Cobette, Fresh Fruit Cup

*\$25.00 per child*

*24% service charge and 6% sales tax will added to all food and beverage prices.*

*\*Food items are served raw or undercooked, or contain (or may contain) raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.*

*Prices subject to change based on market availability and seasonality.*



DOUBLETREE  
BY HILTON™

BLOOMFIELD HILLS DETROIT

39475 WOODWARD AVENUE, BLOOMFIELD HILLS, MI 48304 • (248) 644-1400

# Reception pricing

## AFTER GLOW

### ASSORTED POPCORN

*\$3.00 per guest*

### HOUSE MADE POTATO CHIPS SCALLION DIP

*\$3.00 per guest*

### FRESH TORTILLA CHIPS HOUSE MADE SALSA

*\$3.00 per guest*

### ROASTED MIXED NUTS

*\$4.00 per guest*

### JUMBO PRETZELS ASSORTED MUSTARDS

*\$4.00 per guest*

### BEEF SLIDERS, CHEDDAR CHEESE AND CARMELIZED ONIONS

*\$6.00 per guest*

### CHICKEN FINGERS & FRENCH FRIES, KETCHUP AND HONEY MUSTARD

*\$6.00 per guest*

### BUFFALO WINGS, CARROT, CELERY, AND BLUE CHEESE

*\$6.00 per guest*

### CHEESE OR PEPPERONI PIZZA

*\$18.00 per pizza*

*24% service charge and 6% sales tax will added to all food and beverage prices.*

*\*Food items are served raw or undercooked, or contain (or may contain) raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.*

*Prices subject to change based on market availability and seasonality.*



**DOUBLETREE**  
BY HILTON™

**BLOOMFIELD HILLS DETROIT**

39475 WOODWARD AVENUE, BLOOMFIELD HILLS, MI 48304 • (248) 644-1400

# Reception pricing

## BEVERAGE PACKAGES

*All bars have a Bartender Fee of \$125.00 per 75 guests.  
All cash bars will incur an additional \$50.00 per hour bartender fee*

## HOSTED BAR PACKAGES

*Charges are on a per guest basis for continuous bar service.  
All packages include Kahlua, Irish Cream, Triple Sec, Amaretto and Peach Schnapps.  
Non-Alcoholic bar packages for guests 21 and under are available at \$5 per person, per hour.  
Champagne Toast is available at \$4 per guest*

## BRONZE

Domestic Beer, Imported Beer, Craft/Microbrew, House White & Red Wine, Prosecco and Assorted Soft Drinks  
*First Hour – \$12 per person, Second Hour - \$10 per person, each additional hour - \$5 per person*

## SILVER

Cruzan Rum, 360 Vodka, Jim Beam, Canadian Club Whiskey, Exotico Tequila, Beefeater Gin, Cutty Sark Scotch, Domestic Beer, Imported Beer, Craft/Microbrew, House White & Red Wine, Prosecco and Assorted Soft Drinks  
*First Hour – \$13 per person, Second Hour - \$10 per person, each additional hour - \$6 per person*

## GOLD

Courvoisier VS, Tito's Vodka, Absolut Vodka, Cruzan Rum, 1800 Resposado Tequila, Sauza Silver Tequila, Jack Daniel's Tennessee Whiskey, Tanqueray Gin, Captain Morgan Spiced Rum, Canadian Club Whiskey, Chivas Regal Domestic Beer, Imported Beer, Craft/Microbrew, House White & Red Wine, Prosecco and Assorted Soft Drinks  
*First Hour – \$14 per person, Second Hour - \$11 per person, each additional hour - \$7 per person*

## PLATINUM

Belvedere Vodka, Tito's Vodka, Johnny Walker Black Label Scotch, Makers Mark Bourbon, Captain Morgan Spiced Rum, Cruzan Rum, Patron Silver Tequila, Bombay Sapphire Gin, Crown Royal Whiskey, Hennessy VS Domestic Beer, Imported Beer, Craft/Microbrew, Upgraded House White & Red Wine, Prosecco and Assorted Soft Drinks  
*First Hour – \$16 per person, Second Hour - \$13 per person, each additional hour - \$8 per person*

*24% service charge and 6% sales tax will added to all food and beverage prices.  
Prices subject to change based on market availability and seasonality.*



# Reception pricing

## BEVERAGE PACKAGES

*All bars have a Bartender Fee of \$125.00 per 75 guests.  
All cash bars will incur an additional \$50.00 per hour bartender fee*

### CONSUMPTION BAR

Silver Package Cocktails	\$8.00
Gold Package Cocktails	\$10.00
Platinum Package Cocktails	\$12.00
Domestic Beer	\$6.00
Imported & Craft Beer	\$7.00
House Red & White Wine	\$7.00 per glass
Soft Drinks	\$4.00
Sparkling Water	\$5.00
Gold Martini Cocktails	\$12.00
Platinum Martini Cocktails	\$14.00
Select Cordials & Cognacs	\$13.00

### CASH BAR

Silver Package Cocktails	\$9.00
Gold Package Cocktails	\$11.00
Platinum Package Cocktails	\$13.00
Domestic Beer	\$7.00
Imported & Craft Beer	\$8.00
House Red & White Wine	\$8.00 per glass
Soft Drinks	\$5.00
Sparkling Water	\$6.00
Gold Martini Cocktails	\$13.00
Platinum Martini Cocktails	\$14.00
Select Cordials & Cognacs	\$13.00

*24% service charge and 6% sales tax will added to all food and beverage prices.  
Prices subject to change based on market availability and seasonality.*

