

DoubleTree By Hilton Deerfield Beach – Boca Raton



DEERFIELD BEACH – BOCA RATON

Wedding Menus

Start your new life together with the event you have always dreamed of...

We'd be honored to be included in the memories!



Celebrate your wedding or social event with your closest friends and family members in our Grand Ballroom at the DoubleTree By Hilton Deerfield Beach-Boca Raton.

Graced by crystal chandeliers, mirrored panels, and neutral tones, our Ballroom is an idyllic location for the understated and elegant celebration.

The spacious Grand Ballroom reception area, overlooking the pool terrace, offers abundant natural light afforded by floor-to-ceiling windows.

Choose one of the menu options that we offer, or let us create a wedding menu based on your style, taste and elegance!

Stay on property and celebrate all your pre and post wedding events with us; there's no need to rush from place to place.

At the DoubleTree By Hilton Deerfield Beach-Boca Raton, we look forward to showing you how we can make all of your dreams come true!



DEERFIELD BEACH - BOCA RATON

When You Choose To Celebrate With Us, Wedding Packages Include....

COMPLIMENTARY SERVICES...

*Overnight Accommodations For The Couple On The Night Of The Event Based on Minimums
Champagne Or Sparkling Cider Toast For Your Wedding Guests
Cake Cutting Services
Bartender, Wait Staff and Attendants
Elegantly Decorated Buffets
Tasting Menu For Up To 4 Guests
Complimentary Parking*

TO ENHANCE THE ELEGANCE OF YOUR WEDDING WE ALSO INCLUDE...

*Dedicated Wedding Specialist During The Planning Process
Choice Of Floor Length White Or Ivory Linens and Corresponding Napkin
Flexible Table Arrangements and Portable Customizable Dance Floor
Hilton Honors Planner Points For Future Hotel Stays and Hotel Upgrades*

DESIGNED TO ENHANCE YOUR TASTE AND ELEGANCE...

*Wine Service With Dinner
Premium Or Super Premium Liquor Packages
Custom Ice Carvings
Creative Dessert Stations and Specialty Drinks Stations
Late Night Extended Hours Of Reception
Upgraded Linens Or Overlays
Votive Candles For Your Dinner Tables
Chiavari Chairs*



SPECIAL CONSIDERATION FOR EVENTS ON, FRIDAYS AND SUNDAYS

All Menus and Pricing are Subject to Change Without Notice



Silver Plated Dinner Reception

Four Hour Select Brand Open Bar

Vodka, Gin, Scotch, Rum, Bourbon, Tequila and Mixers
Domestic and Imported Beers, House Brand Wines & Champagne
Soft Drinks, Infused Waters, Flavored Teas & Fruit Juices
Champagne Toast Included

Cocktail Reception

Fresh Seasonal Vegetable Presentation Featuring Fresh Dip and Hummus with Pita Chips
Select Two (3) Butler Tray Passed Hors d'oeuvres

Salad - Select One

Classic Caesar, Crisp Romaine, Imported Parmesan Cheese, Herbed Garlic Croutons
Garden Mixed Greens, Shredded Carrots, Cucumbers, Cherry Tomatoes,, Apple Cider Vinaigrette

Entrees – Select Only One

Dry Rub Roasted Airline Breast of Chicken Garlic Mashed Potatoes, Fresh Green Beans, Rosemary Demi-Glaze
Citrus Herb Airline Breast of Chicken with Roasted Fingerling Potatoes, Broccolini finished with Pan Au Jus
Breast of Chicken Medallions with Spinach and Sundried Tomatoes with a Beurre Blanc
The Vegan Plate, Grilled Seasonal Vegetables Stack finished with Tomato Coulis and Potatoes

All Entrees are Served with Our Chef's Selection of the Appropriate Accoutrements and
Warm Dinner Rolls and Butter

Dessert

Custom Designed Wedding Cake From Our Preferred Bakery
Tablesides Coffee or Artisanal Tea Service

Package Price with Open Bar | \$105.00 pp

Package Price without Open Bar | \$85.00 pp

Inclusive Price | \$139.25 pp

Inclusive Price | \$112.00 pp

24% Service Charge and 7% Sales Tax Applied to All Charges

Food & Beverage Minimums Apply

All Menus and Pricing are Subject to Change Without Notice

Gold Plated Dinner Reception

Four Hour Premium Open Bar

Tito's Vodka, Bombay Gin, Dewar's Scotch, Jack Daniels Bourbon, Crown Royal Whiskey, Sauza Tequila, Bacardi Rum Domestic Imported Beer, House Wines & Champagne, Sparkling & Still Waters
Soft Drinks, Juices Mixers, Champagne Toast Included

Cocktail Reception

Salad - Select One Mediterranean Display Includes Fire Roasted Vegetables, Hummus, Tomato Bruschetta , Breads and Crackers
Select Four (4) Butler Tray Passed Hors d'oeuvres

Salad - Select One

Caprese Salad, Red & Yellow Tomato, Buffalo Mozzarella, Fresh Basil and Aged Balsamic Glaze
Farmer Market Local Greens, Tomatoes, Shaved Radish and Baby Carrots, Oranges, Lemon Poppy Dressing
Classic Caesar, Crisp Romaine, Imported Parmesan Cheese, Herbed Garlic Croutons

Entrees - Select Two- client must provide guest counts with entrée selections denoted on guests place cards

Baked Teriyaki Glaze Salmon, Jasmine Rice, Baby Bok Choy
Pan Seared Mahi Mahi, Rice Pilaf, Chef's Seasonal Vegetables
Grilled Sirloin of Beef, Potatoes Au gratin, Asparagus, Cabernet Sauvignon Jus
Citrus Herb Airline Breast of Chicken with Roasted Fingerling Potatoes, Broccolini finished with Pan Au Jus
Breast of Chicken Medallions with Spinach and Sundried Tomatoes, Rice Pilaf finished with a Beurre Blanc

All Entrees are Served with Our Chefs Selection of the Appropriate Accoutrements and Warm Dinner Rolls and Butter

Dessert

Custom Designed Wedding Cake From Our Preferred Bakery
Tablesides Coffee or Artisanal Tea Service

Package Price with Open Bar | \$140.00 pp
Package Price without Open Bar | \$105.00 pp

Inclusive Price | \$185.75 pp
Inclusive Price | \$139.50 pp

24% Service Charge and 7% Sales Tax Applied to All Charges Food & Beverage Minimums Apply
All Menus and Pricing are Subject to Change Without Notice

Platinum Plated Dinner Reception

Five Hour Premium Open Bar

Tito's Vodka, Bombay Gin, Dewar's Scotch, Jack Daniels Bourbon, Crown Royal Whiskey, Sauza Tequila
Bacardi Rum Domestic and Imported Beer, Selected Wines & Champagne, Sparkling & Still Waters, Soft Drinks
Juices & Mixers
Champagne Toast Included

Cocktail Reception- Select (2) Display with Six (6) Butler Tray Passed Hors d'oeuvres

Mediterranean Display to Include Fire Roasted Vegetables, Hummus, Tomato Bruschetta, Artisanal Breads
International & Domestic Cheese - Dried Fruits, Spiced Nuts, Gourmet Crackers
Antipasti Display of Sliced and Imported Meats and Cheeses, Olives, EVOO and Baguette Bread
Pasta Display - Select (2) Pastas with Choice of (2) Sauces, Served with Garlic Bread and Parmesan Grated Cheese

Salad -Select One

Mixed Greens, Shredded Carrots, Cucumbers, Cherry Tomatoes, Red Onions
Classic Caesar, Crisp Romaine, Imported Parmesan Cheese, Herbed Garlic Croutons
Farmer Market Local Greens, Tomatoes, Shaved Radish and Baby Carrots, Oranges, Lemon Poppy Dressing
Caprese Salad with Red & Yellow Tomato, Buffalo Mozzarella, Fresh Basil and Aged Balsamic Glaze

Duet Entrees -Select One

Grilled Breast of Chicken Paired with Fillet of Salmon
Dry Rub Breast of Chicken with Grill Mahi Fillet with Lemon Beurre Blanc
Flat Iron Steak with Demi Glaze Paired with Stuffed Jumbo Shrimp or Jumbo Crab Cake
Filet Mignon offer at Market Price

All Entrees are Served with Our Chefs Selection of the Appropriate Accoutrements and Warm Dinner Rolls and Butter

Dessert

Custom Designed Wedding Cake From Our Preferred Bakery and Tableside Coffee or Herbal Tea Service

Package Price with Open Bar | \$170.00 pp

Inclusive Price | \$226.00 pp

Package Price without Open Bar | \$125.00 pp

Inclusive Price | \$166.00 pp

24% Service Charge and 7% Sales Tax Applied to All Charges

Food & Beverage Minimums Apply

All Menus and Pricing are Subject to Change Without Notice

The Ceremony

CEREMONY FEE INCLUDES

Ceremony Rehearsal
White Resin Chairs for Poolside Ceremony
Set up and Break Down
Riser for Indoor Locations
Inclement Weather Space

LOCATIONS

Pool Deck | \$2000 up to 150 guests
Coral Room | \$750 up to 80 guests
Salon I | \$1000 up to 100
Hillsboro Room | \$600 up to 60 guests
Salon I & II | \$2000 up to 200 guests (reset fees may apply)

OPTIONAL UPGRADES

Sound Package
Pipe & Drape
Lighting Package



24% Service Charge and 7% Sales Tax Applied to All Charges
All Menus and Pricing are Subject to Change Without Notice



Cocktail Receptions

Chilled Hors D'oeuvres

Tomato & Basil Bruschetta on Crostini
Vegetable Shooters with Dressing or Hummus
Deviled Eggs*
Sliced Beef Crostini with Horseradish Sauce
Smoked Salmon on Cucumber Rounds*
Potato Pancakes with Sour Cream
Chicken Caesar Bites
Chilled Shrimp with Cocktail Sauce Shooters*
Olive Tapenade, Feta & Balsamic on Crostini
Fresh Fruit Skewers
Tomato, Mozzarella & Basil Skewers

Hot Hors D'oeuvres

Franks en Croute
Vegetable Spring Rolls
Santa Fe Chicken Rolls
Conch Fritters*
BBQ or Swedish Meatballs
Chicken or Beef Satay with Spicy Chili Sauce
Coconut Shrimp with Mango Sauce*
Mini Beef or Chicken Wellington*
Raspberry Brie En Croute
Scallops Wrapped with Bacon*
Mini Crab Cakes with Remoulade*

Package Selections or Additional Hors d'oeuvres
Can Be Ordered in Increments of 50 Per Pieces / Per Item
\$4 Each or * \$5 Each

To Enhance Your Receptions.....

Antipasto | \$24 PP

Imported Meats, Fire Roasted Vegetables, Tomatoes, Provolone, Pepperocini Peppers, Mixed Olives, Italian Bread

Prepared Pasta Display | \$10 PP

Select (2) Pastas with Choice of (2) Sauces (Pomadora, Alfredo, Ala Vodka or EVOO & Garlic
Served with Garlic Bread and Parmesan Grated Cheese

Mediterranean | \$14 PP

Fire Roasted Vegetables, Hummus, Bruschetta, Tabouli, Assorted Crackers, Pita Bread, and Crostini

Vegetable Crudités | \$10 PP

Fresh Seasonal Vegetables, Buttermilk Ranch & Hummus

Imported & Domestic Cheese | \$14 PP

Dried Fruits, Spiced Nuts, Gourmet Crackers and Breads



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All Menus and Pricing are Subject to Change Without Notice

Chef-Attended Action & Carving Stations

Pasta Station | \$15 PP

Penne, Fusilli, Bowtie - Select Two
Pesto Cream, Classic Marinara, Alfredo - Select (2)
Traditional Accoutrements
Garlic Bread

Add Chicken \$3 PP, Add Shrimp \$5PP

Taco Station | \$16 PP

Marinated Chicken with Peppers, Onions Shredded
Lettuce, Tomatoes Cheddar Cheese, Salsa, Guacamole,
Sour Cream, Flour Tortillas
Add Beef, Add Mahi \$6 PP

Flatbread Station | \$12 PP

Margherita with Fresh Tomatoes, Mozzarella, Basil
Wild Exotic Mushroom, Roasted Garlic, Fresh Arugula

Wok Station | \$18 PP

Sesame Chicken, Fresh Asian Vegetable, Jasmine Rice,
Water Chestnuts, Ginger Hoisin Sauce & Sirracha Sauce,
Fortune Cookies

Add Ginger Marinated Beef \$6 PP

Mac & Cheese Station | \$16 PP

Cheddar Sauce and White Cheese Sauce
Toppings: Bacon, Tomatoes, Peas, Chorizo & Sautéed
Onions
Add Sautéed Shrimp - \$6.00 per person

Spud Bar | \$10 PP

Select Two options and served with Assorted Toppings
Creamy Yukon Gold Mashed, Whipped Sweet Potatoes
Curly or Shoestring Fries, Tator Tots, Potato Skins,
Sweet Potato Fries

Slider Station | \$18 PP

Select Two options
Choose Two - Pulled Pork with Cabbage Slaw
Buffalo Chicken or Beef & Cheddar Sliders
House Made Chips

Classic Roast Sirloin Of Beef

Horseradish Sauce and Au Jus (Serves 30)

\$475

Roasted Tenderloin Of Beef

Pinot Noir Reduction & Basil Pesto (Serves 15)

\$450

Cedar Plank Atlantic Salmon

Lemon Dill Sauce (Serves 12)

\$275

Marinated Pork Loin

Mango Chutney (Serves 20)

\$340

Brown Sugar Glazed Ham

Whole Grain Mustard (Serves 20)

\$325

Maple Basted Turkey

Pan Gravy, Cranberry Chutney (Serves 20)

\$325

Herb Roasted Leg Of Lamb

Rosemary and Au Jus (Serves 20)

\$425

Chef-Attended Stations Require One Chef For Every (75) Guests.
A Chef's Fee of \$ 150 Is Applicable Per Station.

To Ensure Food Quality & To Comply With Food Safety
Regulations, Stations Are Limited To 1 Hour.

All Menus and Pricing are Subject to Change Without Notice



Sweet Endings

Mini Dairy Queen Blizzards® | \$6.50 PP

Choose A Flavor Of The World Famous DQ® Treats To Be Passed Out To Your Guests At The End Of The Night!

Chef's Dessert Table | \$20 PP

Assortment Of Mini Pastries, Mini Cheesecakes
Homemade Cannoli's, Mini Eclairs,

Ice Cream Sundae Bar | \$15 PP

Chocolate And Vanilla Ice Cream

Toppings To Include: Chocolate ,Caramel, Strawberry Sauces
Whipped Cream, Mini Marshmallows, Candy Pieces,
Cookie Crunch, Chopped Nuts, M&M's
Gummy Bears Maraschino Cherries

*A Chef's Attendant Fee Of \$100 Is Applicable Per Station

Fruits & Berries Presentation | \$48 Platter

Individual Platters Of Fresh Sliced Seasonal Fruits
For Your Guest Tables

DoubleTree Cookie Ice Cream Sandwich® | \$6 PP

This Is The Greatest Ice Cream Sandwich Ever!
That Famous Chocolatey Cookie With Vanilla Bean Ice Cream

The Wall of Indulgence | \$9 PP

Our 6' sided wall can be rolled in to display your selection of freshly baked donuts or can be used as a self serve Champagne or Wine Wall.
Also available as a Mock Tail Wall! Ask for Information!

The Chocolate Fountain | MARKET PRICE

White, Milk or Dark Chocolate Bananas, Strawberries, Pineapple
Pretzel Rods, Oreos, Cubed Pound Cake, Brownies, Rice Krispy Treats
Biscotti, Graham Crackers, Marshmallows, Cream Puffs, Lady Fingers
Select 6 items

*A Chef's Attendant Fee of \$150 Is Applicable Per Station

Cookie Jar | \$9 PP

Oatmeal, Peanut Butter, And Our Famous Doubletree Chocolate Chip
Whole & 2% Milk, Chocolate Milk And Hot Chocolate

Attendant Fee of \$150 for 75 Guests Will Apply



DEERFIELD BEACH - BOCA RATON

24% Service Charge and 7% Sales Tax Applied to All Charges
All Menus and Pricing are Subject to Change Without Notice

Beverages

Open Bar Options

Call Brands

Smirnoff Vodka, Bombay Gin, Johnny Walker Red Scotch, Castillo Rum, Jim Beam, Sauze Tequila, Bacardi Rum

Domestic and Imported Beers

House Brand Wines & Champagne

Sparkling & Still Waters, Soft Drinks, Juices & Mixers

\$20 Per Person For The First Hour

\$8 Per Person For Each Additional Hour

Premium Brands

Tito's Vodka, Tanqueray Gin,, Dewar's Scotch, Jack Daniels Bourbon Crown Royal Whiskey, Sauza Tequila, Bacardi Rum

Domestic and Imported Beers, House Brand Wines & Champagne

Sparkling & Still Waters, Soft Drinks, Juices & Mixers

\$25 Per Person For The First Hour

\$9 Per Person For Each Additional Hour

Deluxe Brands

Ketel One, Bombay Sapphire Gin, Johnny Walker Black Scotch

Crown Royal Whiskey, Makers Mark Bourbon, Patron Tequila

Bacardi Rum, Captain Morgan Spiced Rum

Domestic and Imported Beers, House Selected Wines & Champagne

Sparkling & Still Waters, Soft Drinks, Juices & Mixers

\$36 Per Person For The First Hour

\$10 Per Person For Each Additional Hour

Beer & Wine Bars

Domestic and Imported Beers, House Brand Wines & Champagne

Hard Sparkling Seltzer, Sparkling & Still Waters, Soft Drinks

\$16 Per Person For The First Hour

\$8 Per Person For Each Additional Hour

Bartender Fee \$150 per Attendant

(1) Bartender per 75 People Guaranteed

All Menus and Pricing are Subject to Change Without Notice

Due to insurance regulations and the safety & protection of your guest, the Hotel Does Not Serve Shots or Doubles during any open bar events.

Specialty Drink Bars

Bacardi Mojito Bar | \$11 PP

Get Tropical and Select Two - Strawberry, Cucumber Pineapple, Coconut, Raspberry or Traditional

Fruit Sangria Station | \$90 GALLON

Classic Red and White Recipes

Bloody Mary Station | \$12 PP

Be the Bartender and Create You Own From an Array of Accoutrements

Champagne / Wine Wall or Mimosa Station | \$9 PP

Choose Two from a Peach, Orange, Pineapple or Mango Cranberry



24% Service Charge and 7% Sales Tax Applied to All Charges
All Menus and Pricing are Subject to Change Without Notice

Before & After the Big Day....

CONTINENTAL | \$20 pp

Assorted Breakfast Pastries, Muffins Assorted Bagels, Cream Cheese
Sweet Cream Butter, Preserves
Sliced Seasonal Fruit
Florida Orange Juice & Assorted Juices
Fresh Brewed Coffee, Decaf Coffee Herbal & Hot Tea

AMERICAN BREAKFAST BUFFET | \$33 pp

Assorted Breakfast Pastries, Muffins
Sweet Cream Butter, Preserves
Bagels & Cream Cheese
Selection of Cereals, Yogurt, Granola
Sliced Seasonal Fruit
Scrambled Eggs
Breakfast Potatoes
Hickory Smoked Bacon or Grilled Sausage
Florida Orange Juice & Assorted of Juices
Fresh Brewed Coffees, Herbal & Hot Tea

SELF SERVE MIMOSA STATION

5 Bottles of House Champagne
Carafes of Orange, Cranberry, Pineapple
Mango or Peach Juices (Select 3)
Selections of Fresh Fruit Garnish

**SOLD SEPARATELY AT \$400.00 ++
WILL SERVE BETWEEN 50-60 GUESTS**

To Ensure Food Quality & To Comply With
Food Safety Regulations, Buffet Times Are
Limited To 1 ½ Hours

BUFFET BRUNCH | \$48 pp

Assorted Breakfast Sweet Breads, Croissants and Bagels with Butter
Jellies and Flavored Cream Cheeses
Mini Individual Yogurt Parfaits with Fresh Berries and Granola
Challah Bread French Toast With Warm Maple Syrup
Quiche Lorraine
Eggs Benedict or Individual Egg white& Vegetable Frittata's (Select 1)
Cheddar & Chive Hash Brown Potatoes
Tossed Garden Greens with Apple Cider Vinaigrette
Waldorf Chicken Salad
Chilled Pasta Salad
Orange Juice
Freshly Brewed Coffee or Hot Tea

Enhance the Event by Adding Any of the Following...

LOX STOCK AND BAGEL | \$18 pp

Smoked Atlantic Salmon, Assorted Bagels
Cream Cheese, Capers, Chopped Red Onions Sliced Tomato, Chopped Egg

ADD AN OMELET STATION | \$13 pp **

Spinach, Mushrooms, Peppers, Onions, Ham, Tomatoes
Bacon, Cheddar and Swiss Cheeses

****A Chef-Attended Station requires One Chef For Every (75) Guests.
A Chef's Fee Of \$200 Is Applicable Per Station For (1)Hour
Duration Only.**

24% Service Charge and 7% Sales Tax Applied to All Charges
All Menus and Pricing are Subject to Change Without Notice

Before & After the Big Day....

REHEARSAL DINNER BUFFET*

Select From Two, Three or Four Entrées

\$ 52 | \$57 | \$68

PLATED SALAD SERVED TABLESIDE SELECT (1)

Farmer Salad Tomatoes, Shaved Radish And Carrots,
Florida Orange Segments, Lemon-Lime Poppy Seed Dressing

Caesar Salad Baby Romaine Hearts, Shaved Parmesan Cheese
Croutons Creamy Caesar Dressing

ENTRÉE SELECTIONS SERVED AT THE BUFFET

Herb Roasted Breast of Chicken

Pan Seared Breast of Chicken Marsala

Chicken Parmesan

Grilled Mahi with Fruit Salsa

Chef's Catch of the Day with Lemon Butter

Sliced Sirloin of Beef with Cabernet Demi Glaze

Vegetables Primavera with, Sun Dried Tomato Cream Sauce

Mango Glazed Pork Loin

Penna Pasta with Alfredo or Marinara on the Side

SELECT (2)

Medley of Seasonal Vegetables Creamy Mashed Potatoes

Sautéed Haricot Verts Roasted Fingerlings

Asparagus Rice Pilaf

DESSERT SERVED TABLESIDE SELECT (1)

NY Cheesecake

Chocolate Layer Cake

Red Velvet Cake

Tableside Coffee, Decaf and Hot & Iced Tea Service

*A Minimum Of (30) Guests is Required for All Buffets.
To Ensure Food Quality & To Comply With Food Safety
Regulations, Buffet Times Are Limited To 1 ½ Hours.

*A Chef-Attended Action Stations are offered for a (1)
hour duration only and requires Every (75) Guests.
Chef's Fee Of \$200 Is Applicable Per Station

Chef-Attended Action Stations*

Pasta Station | \$15 PP

Penne, Fusilli, Bowtie - Select (2)

Pesto Cream, Classic Marinara, Alfredo - Select (2)

Traditional Accoutrements Garlic Bread

Add Chicken \$6 PP, Add Shrimp \$8PP

Taco Station | \$16 PP

Marinated Chicken with Peppers, Onions Shredded Lettuce,
Tomatoes Cheddar Cheese, Salsa, Guacamole, Sour Cream,
Flour Tortillas

Add Beef \$7 PP, Mahi \$8PP

Flatbread Station | \$15 PP

Margherita with Fresh Tomatoes, Mozzarella, Basil

Wild Exotic Mushroom, Roasted Garlic, Fresh Arugula

Wok Station | \$18 PP

Sesame Chicken, Ginger Marinated Beef

Fresh Asian Vegetable, Water Chestnuts

Ginger Hoisin Sauce & Serracha Sauce

Jasmine Rice, Fortune Cookies

Mac & Cheese Station | \$16 PP

Cheddar Sauce and White Cheese Sauce

Toppings: Bacon, Tomatoes, Peas, Chorizo, Sautéed Onions

Add Sautéed Shrimp - \$8.00 per person

Spud Bar | \$10 PP

Select Two options

Creamy Yukon Gold Mashed, Whipped Sweet Potatoes Curly
or Shoestring Fries, Tator Tots, Potato Skins, Sweet Potato

Fries Served with Assorted Toppings

Slider Station | \$18 PP

Choose Two - Pulled Pork with Cabbage Slaw

Buffalo Chicken or Beef & Cheddar Sliders

House Made Chips

24% Service Charge and 7% Sales Tax Applied to All Charges
All Menus and Pricing are Subject to Change Without Notice



Here's What Brides Are Saying.....

Susan & Jeffery

"An Excellent Wedding!! Fran Bannon is an excellent resource for this Doubletree! She recommended our other vendors like the florist, photographer/DJ, and rabbi. We had an absolutely wonderful weekend there. I looked at a few other venues, but my fiancé knew right away that we were going to get married at the Doubletree because Fran was so great!"



Sonia & Robin

"Our wedding day was perfect! This is all thanks to Fran Bannon....Fran is AMAZING! From our very first meeting, she has been a joy to work with. She made the planning process easy and was always an email/call away when needed."

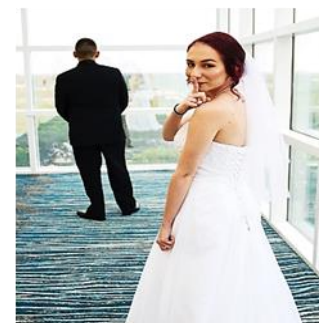
Alison & Tyson

"The DoubleTree staff was amazing to work with. Especially Fran she was able to make sure the day of went smoothly. I highly recommend Fran and the entire staff as they were all friendly and easy to work with."



Ruthlyn & Earl

"We loved this venue. They welcomed our small intimate wedding, and made us feel like the only couple on this planet. They were very accommodating and was attentive to detail. Fran, the event coordinator was simply exceptional. "



Stephanie & Chris

"My wedding was everything I hoped it would be and then some. Fran was seriously the best wedding coordinator ever! She was so organized, thoughtful, accommodating, understanding, pleasant and fun. I am beyond blessed to have been able to work with her for such a joyous occasion..."

Danielle & Christin

"...The staff was so helpful and friend especially Fran who helped me through the whole planning process. She is truly amazing and I recommend this place for your dream wedding."



Maria & Tina

"Best experience ever! I can't believe my wedding day passed already. But the experience and love I have for this place is unique. Our coordinator Fran is amazing! She's the best!!!!"



5/4/2023

100 Fairway Drive | Deerfield Beach, FL
33441 | 954-427-7700

Catering Guidelines

GENERAL INFORMATION

All food items must be prepared, provided and served by the hotel. Menus, audio visual and all meeting requirements, with all details pertaining to your event, must be finalized with your Catering representative a minimum of 30 days prior to your event. Due to fluctuations in the market, menu prices cannot be guaranteed more than 180 days prior to your event.

While we are very proud of the selections included in this menu, we would be delighted to customize a menu that will suit your taste, elegance and budget.

BEVERAGES

The DoubleTree by Hilton Deerfield Beach Boca Raton, as a licensee, is responsible for the administration of the sales and service of alcoholic beverages, in accordance with the Florida Alcoholic Commission's regulations. Therefore, the hotel must supply all alcoholic beverages and food. NO OUTSIDE FOOD OR BEVERAGE is permitted at the Hotel unless pre-approved arrangements have been made. The hotel will receive, handle and dispense donated beverage items for an additional corkage charge.

MEAL GUARANTEES

In arranging for private events, the attendance must be communicated to the Hotel by 11:00 AM, five (5) business days in advance. This number will be considered a guarantee, not subject to reduction and charges will be made accordingly. The Hotel cannot be responsible for services for more than five (5%) percent over the guarantee. Guarantees for Saturday, Sunday and Monday are due by 11:00 AM ten (10) days prior to event. If a guarantee is not given to the Hotel by 11:00 AM on the due date, the expected number on the banquet contract will automatically become the guarantee. If actual count on the day of the event exceeds the five percent (5%) overage allotment, the kitchen will prepare whatever is available to accommodate the additional guests at a surcharge of \$10.00++ per person to be applied to the Master Account.

LIABILITY

The DoubleTree Hilton Deerfield Beach reserves the right to monitor all private events. ONLY Preferred Vendors that have Certificate of Liability on Premise or Vendors that have been Approved, can be on Hotel property. Before entering into any Hotel Contract, please discuss with your Sales Manager. Damage to the premises will be charged accordingly. The Hotel cannot assume responsibility for personal property and equipment brought into the banquet room. The Hotel reserves the right to change event rooms.

ROOM SET-UP

The Hotel does not guarantee early set-up times for outside Vendors or auction items. This includes but is not limited to Florists, Decorators, Musicians, etc. Any extensive set-up must be discussed with the Event Manager, in advance. The Hotel may require a Room Rental fee to cover the usage of a room for this service.

EVENT ROOMS

The Hotel reserves the right to change allocated event space should the final number of guests exceed the maximum capacity of a room or not meet the minimum requirements for the room. An additional Room Rental charge may apply. Event space is booked only for the time indicated. Labor charge of \$150 per hour per associate will apply. For any DAY OF setup changes a minimum of \$250 will be applied when different from event contract.

OUTDOOR FUNCTIONS

The Hotel reserves the right to make the final decision regarding outdoor events. All outdoor events require indoor back up space. Outdoor events will be automatically moved inside if weather reports 40% or greater chance of rain. Curfew on all music and entertainment scheduled in the Atrium or Poolside to end promptly at 11:00 PM. Poolside events are subject to music restrictions and designated start/ending times. Any items ordered by the Client (Tents, Linens, Music, Grills, etc.) will continue to be charged to the Client if the event is moved inside.

SERVICE CHARGES AND TAX

All food, beverage, audio visual, room rental and any other miscellaneous charges on your invoice are subject to a 24% Service Charge and applicable 7% Sales Tax. All Tax Exempt Groups must supply hotel a valid Florida State Exemption form 60 days prior to event along with payment verification.

AUDIO VISUAL

The Hotel must approve any audiovisual equipment for **ENCORE** at 954-427-7700 Ext. 1779 Storage fees may apply. The Client must contact the Hotel in order to receive instructions on entering the Hotel, delivery, pick-up and setup procedures. All audiovisual equipment will be subject to a 24% Service Charge and 7% Sales Tax. Any audiovisual equipment ordered must be cancelled within seventy-two hours, or the group will be charged for the full rental.