

Happily Ever After Begins Here...

*Weddings
at the
DoubleTree*



DOUBLETREE

BY HILTON™

BOSTON - ANDOVER

123 Old River Road, Andover, MA 01810

Telephone: 978.975.3600

Where Dreams Come True...

A new beginning to a beautiful life together, and it all starts with the wedding of your dreams.

The friendly and professional staff at the DoubleTree by Hilton Boston Andover specializes in creating memories that will last a lifetime. You will find our service and attention to detail unparalleled. At the DoubleTree Andover, we will assist you in planning the wedding that is a reflection of you and your distinctive style. It will be our pleasure to ensure that all the details for your special day will be perfect so you can relax and enjoy the day with your family and friends.....and each other.

Our Complete Wedding Packages include:

*A selection of passed and stationed hors d'oeuvres
service during cocktail hour*

Champagne toast for all your guests

Three course gourmet plated or buffet menu created by our Executive Chef

Complimentary menu tasting for the Bride and Groom

Complimentary Suite for the Bride and Groom on the wedding night

Custom tiered wedding cake from our exclusive list of wedding cake bakeries

Your Wedding Cake, Artfully sliced and served

Complimentary bartender service with hosted bar

Exclusive rate for overnight hotel accommodations for your guests

A five-hour celebration (1 hour cocktail hour + 4 hour reception)

Complimentary guest parking

The Andover Wedding

*Selection of
Three Butler Passed hors d'Oeuvres*

Artisan Cheese Display with Assorted Crackers

Fresh Baked Rolls and Sweet Butter

Selection of One Salad

*Selection of Up to Two Entrées or One Duet Entrée
Plus One Vegetarian/Vegan Alternative*

Champagne Toast (non-alcoholic options available)

Custom Tiered Wedding Cake from our exclusive list of wedding cake bakeries

*Your Wedding Cake, Artfully sliced and served on a Decorated Plate with Raspberry Coulis
and Freshly Whipped Cream*

Freshly Brewed Coffee, Decaffeinated Coffee and Selection of Teas

Complete setting of China, Glassware and Flatware

*\$60.00 per person
Before Taxes and Fees*

All food and beverage charges are subject to a 22% facility fee and applicable state and local taxes. The facility fee is not a tip, gratuity, or service charge for wait staff, service employees, or service bartenders who work your event. The hotel maintains a no-tipping policy for banquet events. The wait staff, service employees, or service bartenders who work banquet events receive hourly wages well in excess of the minimum wage.

The Merrimack Valley Wedding

*Selection of
Three Butler Passed hors d'Oeuvres*

Artisan Cheese Display with Assorted Crackers

1 Hour of Open Bar with Standard Selections

Fresh Baked Rolls and Sweet Butter

Selection of One Salad

*Selection of Up to Two Entrées or One Duet Entrée
Plus One Vegetarian/Vegan Alternative*

Champagne Toast (non-alcoholic options available)

Custom Tiered Wedding Cake from our exclusive list of wedding cake bakeries

*Your Wedding Cake, Artfully sliced and served on a Decorated Plate with Raspberry Coulis
and Freshly Whipped Cream*

Freshly Brewed Coffee, Decaffeinated Coffee and Selection of Tea

Complete setting of China, Glassware and Flatware

Floral Centerpiece

*\$85.00 per person
Before Tax and Fees*

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The North Shore Wedding

Selection of Four Butler Passed Hors d'Oeuvres

Artisan Cheese Display with Assorted Crackers

One Hour Premium Open Bar

Fresh Baked Rolls and Sweet Butter

Selection of One Salad

*Selection of Up to Three Entrées or One Duet Entrée
Plus One Vegetarian/Vegan Alternative*

Red and White Wine Service with Dinner

Champagne Toast (non-alcoholic options available)

Custom Tiered Wedding Cake from our exclusive list of wedding cake bakeries

*Wedding Cake, Artfully sliced and served on a decorated plate with a chocolate
truffle*

Freshly Brewed Coffee, Decaffeinated Coffee and Selection of Tea

Complete setting of China, Glassware and Flatware

Floral Centerpiece

*\$110.00 per person
Before Tax and Fees*

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Selection of Hors d'oeuvres

Hot

Included in Package

Pulled BBQ Pork on a Biscuit
Pizza rolls
Sesame Crusted Chicken
Buffalo Chicken Crisps
Buffalo Chicken Empanada
Pork Dumplings
Vegetable Spring Rolls
Potato and Scallion Pancakes
Assorted Mini Quiche
Risotto Arancini
Spanakopita

Select Choices *Per Person | 2.00 ea.*

Crab Rangoons
Scallops and Bacon
Shrimp and Vegetable Egg Rolls
Mini Chicken Wellingtons
Peking Duck Roll
Beef Kabob, Onion and Peppers
Chicken Kabob
Beef Teriyaki Satay
Wild Mushroom Beggars Purse

Premium Choices *Per Person | 2.50 ea.*

Bacon Wrapped Casino Shrimp
Maine Lump Meat Crab
Cakes, Spicy Aioli
Shrimp Tempura, Ponzu Sauce
Coconut Shrimp, Sweet
Coconut Sauce
Shrimp and Scallop Skewers
Beef Wellingtons

Chilled

Included in Package

Curried Chicken Salad in Filo Cups
Caprese Skewers, fresh mozzarella, tomatoes, and sweet basil
Red Pepper Hummus, Tomatoes Cucumber Relish
Bruschetta, Red and Yellow Vine Ripened Tomatoes, Fior di Latte

Select Choices *Per Person | 2.00 ea.*

Prosciutto Wrapped Asparagus
Smoked Salmon Canapés
Antipasto Skewers
Shrimp Cocktail Two Sauces

Premium Choices *Per Person | 2.50 ea.*

Maine Lump Crab Salad in Filo Cups
Chilled Tenderloin of Beef Crostini Red Onion Relish
Chilled Cajun Shrimp Cajun Aioli
Lobster Salad Crostini
Seared Rare Ahi Tuna Crisps Wasabi Aioli

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Plated Dinner Options

Entrée Selections

Our culinary team will pair your entrée with fresh seasonal accompaniments to enhanced your meal

Salads

Select One

*Garden Greens with Choice of Dressing
Caesar Salad with Traditional Dressing*

Enhanced Salads

Per Person | 2.00

*Mixed Field Greens with Goat Cheese, Toasted Walnuts and Cranberries
with White Balsamic Vinaigrette*

Spinach Salad with Blue Cheese Crumbles, Spiced Pecans, Dried Cherries

Wedge Salad with Iceberg, Bacon, Crumbled Blue Cheese, Tomatoes, Blue Cheese Dressing

Accompaniments

Select Two

Roasted Garlic Mashed Potatoes

Rice Pilaf

Potatoes Gratin

Roasted Vegetable Risotto

Herb Roasted Red Potatoes

Roasted Sweet Potatoes

Chef's Seasonal Vegetable Selection

Sautéed Spinach

Grilled Asparagus

Fresh Haricot Verts

Roasted Brussels Sprouts with Shallots and Bacon

Continued...

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Dinner Plated Entrees

Select Two

Poultry

Stuffed Breast of Chicken 8 oz , with Prosciutto, Baby Spinach, Goat Cheese, Chicken Jus
Chicken Marsala 8 oz, Pan Seared Chicken, Sautéed Mushrooms, Marsala Wine, Marsala Sauce
Statler Chicken 8 oz, Pan Roasted with Wild Mushrooms, Artichoke and Tomato Ragout
Chicken Piccata 8 oz, Sautéed Chicken, White Wine, Lemon Juice, Butter and Parsley

Beef and Pork

Flat Iron Steak 10 oz, Red Wine Demi Glace
Pork Chop 10 oz, Bone in Corn Fed with Homemade Apple Onion Jam
New York Strip 10 oz, Grilled, Smoked Onion Demi Glace Per Person | 6
Filet Mignon, Herb Crusted, Merlot Demi Glace Per Person | 6 oz/8 8 oz/12
Ribeye Steak 14 oz, Grilled, Red Wine Demi Glace Per Person | 10

Seafood

Salmon, Grilled, Lemon Lime Chive Butter or Maple Butter
Traditional New England Cod, Crab Meat Crusted, Lemon, White Wine and Butter
Shrimp Scampi, Garlic, White Wine Lemon Butter Sauce, Tomato, Basil
Tossed with Chef Selected Pasta
Grilled Tequila Lime Swordfish, Classic Beurre Blanc and Pineapple Relish | Market Price
Maine Lobster, Drawn Butter | Market Price

Vegetarian Options

Vegetable Stack, Grilled Eggplant, Zucchini, Peppers, Portobello Mushrooms, Goat Cheese,
Vine Ripened Tomatoes, Grilled Artichokes, Roasted Pepper Sauce
Wild Mushroom Ravioli, Mushroom Pernod Cream Sauce, Asparagus, Roasted Garlic
Eggplant, Panko Encrusted with Portobello Parmesan, Marinara Sauce,
Fresh Mozzarella, Grana Padano Cheese

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Reception Specialty Displays, Carvery & Stations

Enhancements

Tuscan Table

Roasted Peppers, Artichoke Hearts, Baby Mozzarella,
Italian Hams, Provolone Cheese, Olives,
Pepperoncini with Focaccia Bread
Per Person | 14

Artisan Cheeses

Impressive Array of Imported
and Domestic Cheeses,
Garnished with Fresh Fruits and Berries,
Assorted Crackers
Per Person | 9

Vegetable Crudité

Farm Fresh Local Vegetables with
Bleu Cheese Dressing
and Ranch Dipping Sauce
Per Person | 6

Fresh Fruit

Seasonal Fresh Fruits and Berries,
Yogurt Dipping Sauce
Per Person | 7

Carvery

All items presented whole and served with silver dollar rolls
and appropriate accompaniments

*Herb and Pepper Crusted Tenderloin of Beef

*Seven Spiced Crusted Boneless Pork Loin

*Roasted Prime Rib of Beef

*Sage and Shallot Roasted Whole Turkey Breast

***Price per request**

Late Night Choices

Slider Station

Cheeseburger, Chicken, and
BBQ Pulled Pork Sliders
with appropriate condiments
Bowl of Chips
Per Person | 9

Fenway Park

Hot dogs with the fixings,
Roasted Shelled Peanuts,
Soft Pretzels with Assorted Mustards
Per Person | 9

Street Tacos Station

Crisp Taco Shells, Warm Flour Tortillas,
Choice of Chicken or Beef, with Shredded Lettuce,
Cheddar Cheese, Pico de Gallo, Guacamole,
Sour Cream, Tortilla Chips and Salsa
Per Person | 9

North End Pasta Station

Cheesy Garlic Bread
Mac & Cheese
Duet of Pastas with Roasted Tomato Sauce
and Pesto Cream Sauce
Per Person | 9

Raw Bar

Hand Shucked Cherry Stones and Oysters,
Stone Crab Claws, Shrimp Cocktail,
Lemons, Horseradish, and Cocktail Sauce
Per Person | Market Price

Sweet Treat Display

Stationed Mini Pastries, Mini Cannoli's,
and Chocolate Dipped Strawberries
Per Person | 9

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The Bostonian Buffet Wedding

*Selection of
Three Butler Passed hors d'oeuvres*

*Artisan Cheese Display with Assorted Crackers
Fresh Baked Rolls and Sweet Butter*

*Select Two Salads
Fresh Garden Salad with two Dressings
Caesar Salad with Traditional Dressing*

*Enhanced Salads Per Person | 2.00
Spinach Salad with Blue Cheese Crumbles, Spiced Pecans, Dried Cherries
Mixed Field Greens with Goat Cheese, Toasted Walnuts
and Cranberries with White Balsamic Vinaigrette*

*Select Two Entrées
Roasted Turkey Breast
London Broil
Honey Cured Ham
Baked New England Cod
Roasted Pork Loin
Yankee Pot Roast
Roast Top Round of Beef Boneless
Chicken Breast with Lemon Herb
or Marsala Wine Sauce*

*Select Two Accompaniments
Rice Pilaf
Whipped Potatoes Dilled
Rosemary Roasted Potatoes
Roasted Vegetable Orzo
Fresh Seasonal Vegetables
Oven Roasted Seasonal Vegetables
Roasted Sweet Potatoes with
Maple Butter and Roasted Pecans*

*Champagne Toast (non-alcoholic options available)
Custom Tiered Wedding Cake from our exclusive list of wedding cake bakeries
Your Wedding Cake, Artfully sliced and served on a decorated plate with
Raspberry Coulis and Freshly Whipped Cream
Freshly Brewed Coffee, Decaffeinated Coffee and Selection of Teas*

\$75.00 per person

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Beverage Service

Cash or Hosted Bar per Drink

Bar pricing includes 7% tax.
Hosted bars are assessed 20% facility fee.

call mixed | 7.50
call neat | 8.50
call martini | 10.75
premium mixed | 9.00
premium neat | 10.00
premium martini | 12.25
cordials and brandies | 7.50
house wines (glass) | 8.50
premium wine | 10.50
domestic beer | 6.50
craft & imported beer | 7.00
soda | 3.00
juice | 3.00

Call Cocktail Bar

Liquor Brands
Selection of House Wines
Selection of Domestic Beers

First Hour - 18/PP
Full Event (5 hr max) - 42/PP

Premium Cocktail Bar

Top Shelf Liquors
Selection of Premium Branded Wines
Selection of Imported and Domestic Beers

First Hour - 23/PP
Full Event (5 hr max) - 52/PP

Beer & Wine Bar

Selection of House Wines
Selection of Domestic Beers

First Hour - 15/PP
Full Event (5 hr max) - 25/PP

Upgraded Beer & Wine Bar

Selection of Premium Branded Wines
Selection of Imported and Domestic Beers

First Hour - 19/PP
Full Event (5 hr max) - 39PP

Soda Bar

Assorted Soda and Juice

(mandatory for all events that do not offer alcohol service)
\$8 Full Event (5 hour max)

Ask your wedding consultant about our hosted beverage packages, and a list of wine, liquor and beers that we proudly serve.

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Information

Menu Selection

To ensure availability of specific food items, we ask that final menus be selected with your catering manager at least three months prior to your function. The DoubleTree Boston Andover, reserves the right to increase pricing of specific menu items based on the market value at the time of purchase. Prices are subject to change without notice. Before placing your order, please let us know if there is a person in your party with a food allergy.

Beverage

The sale and service of all alcohol is strictly regulated by the Massachusetts Alcohol Beverage Commission. As a licensee, the DoubleTree Boston Andover is responsible for the administration of these regulations. Our policy is that all alcoholic beverages must be supplied by the DoubleTree Boston Andover. The Hotel reserves the right to limit and control the amount of alcoholic beverages consumed by hotel guests. No alcoholic beverages are allowed to leave the DoubleTree Boston Andover. The duration of service for alcoholic beverages is limited to no more than five hours per event.

Guarantees

A guarantee of the exact number of guests for all functions is required **10 business days** prior to the function; otherwise, the highest estimated number will be used as a guarantee. In addition, events offering multiple entrees will need to submit exact numbers of each. Final guarantee is not subject to reduction.

Facility Fee

All food, beverage, and rental charges are subject to a 22% facility fee and applicable state and local taxes. The facility fee is not a tip, gratuity, or service charge for wait staff, service employees, or service bartenders who work your event. The hotel maintains a no-tipping policy for banquet events. The wait staff, service employees, or service bartenders who work banquet events receive hourly wages well in excess of the minimum wage.

State and Local Taxes

All prices are subject to 7% Massachusetts State Sales Tax and Andover Meal Tax

Ceremony Setup

Should you decide to host your wedding ceremony here a set-up fee will apply.

Certificate of Insurance is Required

Minimum Requirements

Your wedding professional will advise you of your minimum requirements based on your number of guests, your chosen function date and time of your event.

Deposit

Deposit of \$2,500 is nonrefundable and will applied to the final balance of the event.

Payment Schedule

Six (6) months prior to wedding date, 50% percent of total charges due. Ninety (90) days prior to wedding date, 75% percent of estimated total charges due. Ten(10) business days prior to wedding date all final charges due. A credit card must be provided to cover any additional charges that may be added during your event.

Rooms

The hotel reserves the right to charge a service fee for set up of function rooms. If additional setup time is required, this must be contracted at time of booking. Guest will not have access to room until contracted start time. Minimum requirements and room charges exist at certain times of the year. Please inquire with our Catering Department for specifics.

Conduct of Event

In compliance with applicable laws, regulations and house rules, client assumes full responsibility for the conduct of all persons or vendors in attendance and for any damage done to any part of the hotel's premises.

Displays / Decorations

All displays and/or decorations proposed by guests must be pre-approved in each specific instance. The hotel will not permit the affixing of anything to walls, doors, light fixtures or ceilings of any rooms with materials other than those supplied by the DoubleTree Boston Andover. If additional setup time is required, this must be contracted at time of booking. Guest will not have access to room until event begins. The DoubleTree Boston Andover will not be responsible for any articles left after the event.

Wedding Cake

You may choose the style of your wedding cake from our wedding cake preferred vendors. Any preferences outside of those detailed may be an additional fee.



RECOMMENDED VENDORS

Bakery

Jacques Pastries: 603-485-4035 (Package)
Fredrick's Bakery: 978-208-7806

DJ

AllStar Entertainment & UpLighting: 978-470-4700
Main Event Entertainment: 888-833-8293
Get Down Tonight: 603-890-1204

Florist

Susanne's Weddings: 866-329-4751 (Package)
A Belvedere Florist: 978-937-1313
Martin's Flowers: 978-689-8104

Linens

Perfect Parties: 603-883-3878
Day 26: (781) 325-3867

Photographer/Video

NH Images: 603-566-7911
Oliveira Studios: 781-321-9978
SCKYART Studios: 617-394-0900

Full Service Planning/Décor

Ultra Chic Décor: 781-354-3437
Day 26: (781) 325-3867

JOP

Michael Edward Capozzi: 978-470-4700
Mike Backer: 508-481-7338
Elizabeth Gemelli: 781-935-7081

Invitations

Yours Truly: 978-664-6622
Paper Potpourri: 978-372-3861
Soiree: 978-474-6400

Photo Booth

XO Photo: 603-458-6858
Get Down Tonight: 603-890-1204
Fame Photo Booth: 888-783-3263

Limo

Black Tie Limo: 800-624-9990
Andrew's Limo: 978-256-5551
Grace Limo: 603-666-0203

Beauty

Artistic Creations Salon: 603-434-1887
Salon Invi: 978-378-3333
The Bride Beautiful: 781-521-3929

We proudly present the above preferred professionals. They have been hand selected by our staff. Their expertise and trained personnel will compliment your special occasion.