



The DoubleTree by Hilton Grand Hotel Presents: Wedding Packages 2023



The DoubleTree Grand Hotel was inducted into **The Knot Best of Weddings Hall of Fame** for winning 'Best of Weddings' for 10 years in a row.





Five Hours Deluxe Reception Including Four Hours of Open Bar

Five Hours of Specialty House Wine, including Dinner Service

Featuring House Brand Liquor

Cocktail Reception

Selection of Six Hors D' Oeuvres

Imported and Domestic Cheese Display

Cocktail Tables with Chairs & Bar

Champagne Toast

Three Course Plated Dinner

Custom Designed Wedding Cake (5 Vendors included, 2 with Fondant)

Freshly Brewed Starbucks Blend Coffee

60 Colors for Floor Length Linen & Napkins

Organza Overlays for Bride & Groom and Cake Table

Assorted Colors for Chiavari Chairs or Chair Covers with Bows

Cake Cutting Set & Table Stands with Numbers

Complimentary Luxury Suite Included (Minimum attendance of 100 adults required)

Bottle of Champagne & Strawberries

Breakfast for Two

Discounted room rates for your guests with a minimum of 10 rooms (Based on availability)

Complimentary Hair & Makeup Ballroom for Bride and Bridal Party

Hilton Honors Bonus Points Received based on Catering Spend and Room Accommodations

Package Prices Range from \$105.00 – \$139.00 per person

All prices are Subject to 23% Service Charge and 9% Tax.
All Prices are Subject to Change.



Cocktail Reception

Imported and Domestic Cheese Display

Water Crackers

Hors D' Oeuvres Butler Style Please Select Six Options

Earth

Watermelon & White Cheese Skewer

Watermelon Tartar | Potato Croquette with Truffle Oil

Spring Rolls with Sweet & Sour Sauce | Kalamata Bruschetta

Avocado Toast with Sesame Seeds, Cotija Cheese, & Cilantro

Land

Lomo Saltado Skewers | Chili-Chicken Tacos

Chicken Chimi Skewers | Beef Toston

Chicken & Waffles | Buffalo Chicken Flatbread

Salami Charcuterie Cone | Bacon Wrapper Dates with Manchego

Sea

Clams Casino | Crab Cake | Coconut Shrimp, Sweet Chili Glaze

Shrimp Empanadas | Lobster Croquette | Seafood Ceviche

Smoked Salmon & Cucumber | Goat Cheese Crostini with Caviar

Served on a Spoon: Mini Caprese Salad, Topped with Fresh Basil & Balsamic Reduction **or**
Smoke Salmon & Cucumber with Teriyaki Glaze, Topped with Shitake Mushroom **or**
Mongolian Beef spoon with rice **or** Mojo Pork with Sweet Plantain

Served in a Shot Glass: Cucumber Gazpacho **or** Traditional Tomato Gazpacho

*Please note that the hors d'oeuvres selections might be subject to change depending on season

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Plated Dinner

Please select one of each course

Salads

Caesar Salad

Romaine Lettuce, Shaved Parmesan Cheese &
Crouton

Greek Salad

Romaine Lettuce, Tomatoes, Cucumbers,
Red Onions, Feta Cheese, Kalamata Olives
served with Greek Dressing

Wedge Salad

Iceberg Lettuce, Crispy Bacon, Blue Cheese,
Cherry Tomatoes and Blue Cheese Dressing

Goat Cheese Salad

Arugula, Goat Cheese, Cherry Tomatoes,
Dried Cranberries, Candied Pecans,
Raspberry Vinaigrette

Caprese Salad

Pearl Mozzarella, Cherry Tomatoes, Fresh
Basil with Balsamic Vinaigrette

Fresh Salad

Frisée Lettuce, Mint, Cilantro,
Tomatoes, Radishes, Mandarin Wedges with
Passion Fruit Dressing

Baby Field Green Salad

Mix of Greens, Cherry Tomatoes,
Cucumbers, Black Olives, Manchego cheese

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Entrée Selections:

Please select maximum 2 options

Chicken Marsala

Pan Seared Chicken Medallions

Marsala Mushroom Wine Sauce

\$105.00 per Person

French Chicken

Airline Roasted Chicken Breast

Fig Glaze with a Red Wine Reduction

\$108.00 per Person

Grilled Mahi-Mahi

With Garlic Ajillo, Cilantro,

Chardonnay Sauce or Honey Dijon

Glaze or Citrus Bourbon Sauce

\$110.00 per Person

Braised Short Ribs

In a Natural Red Wine Reduction

\$113.00 per Person

Grilled Skirt Steak (8 oz.)

In Chimichurri Sauce

\$114.00 per Person

Bacon Wrapped Filet Mignon

8 oz. Thyme Seared Filet Mignon

Mushroom Cognac Sauce or Chimichurri Sauce or Bourbon Reduction Sauce

\$118.00 per Person

Coconut Chicken Curry

Pan Seared Chicken Breast in a Milk
Coconut Curry Sauce

\$105.00 per Person

Sundried Tomato Roasted Chicken

Seared Chicken Breast with Spinach,
Peanuts, & Sundried Tomatoes

\$108.00 per Person

Pan Seared Salmon

Herb Crusted Sterling Salmon

Lemon Caper Beurre Sauce

\$110.00 per Person

Herb Crusted Prime Rib 12 oz.

Mushroom Cognac Sauce or Chimichurri
Sauce or Bourbon Reduction Sauce

\$116.00 per Person

Vegetarian & Vegan Options:

Mushroom Risotto or Grilled Cilantro Tofu or Grilled Cauliflower Teriyaki

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DUET PLATES:

Pan Seared Grouper and Peppercorn Prawns

Passion Fruit Beurre Blanc

\$120.00 per Person

Roasted Filet Mignon & Basil Crusted Chicken Medallions

Apple Cognac Sauce & Mushroom Fume

\$124.00 per Person

Mixed Grill of Chicken & Shrimp

In a Black Pearl Sauce

\$124.00 per Person

Filet Mignon and Tiger Prawns

Filet Mignon in a Rosemary Demi Glaze Tiger Prawns In a Chardonnay Butter Sauce

\$128.00 per Person

Porcini Mushroom Crusted Filet Mignon

& Pan Seared Jumbo Floridian Crab Cake

Spicy Lemon Butter Sauce

\$128.00 per Person

Bacon Wrapped Filet Mignon and Lobster Tail

\$139.00 per Person

All prices are Subject to 23% Service Charge and 9% Tax.
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All entrees are accompanied with Baby Vegetables & Rice or Potatoes

Please select one starch:

Pilaf Rice, Wild Rice with Toasted Almonds, Saffron Rice, White Rice, Yellow Veggie Rice, Roasted Rosemary Potatoes, Truffle Mashed Potatoes, Sweet Potatoes or Garlic Mashed Potatoes, Fingerling Potatoes & Brussel Sprouts, Seasonal Roasted Vegetables, Grilled Seasonal Vegetables, Baby Vegetables (Baby Squash, Baby Carrots, Broccolini),

Split Entrée, Two Options Only:

This option allows your guests to pre select from 2 choices of entrée in advance. Exact count should be provided to the Catering Office no later than 10 business days before the function.

The price for the package with split menu will be based on the higher priced of the two entrees. *An additional \$10.00 Per Person will be charged if third entree is added.*

Buffet Style

Based on our entrée prices listed above, an extra \$10.00 will be added to the higher priced entrée. The buffet will have one salad option, two entrees, two starches, and one vegetable. Dessert will be Wedding Cake. A customized buffet can be created upon your request.

Children's Menu

Children will Partake from the Adults Hors D' Oeuvres

Salad

Fresh Seasonal Fruit Cup

Entree

Chicken Fingers Served with Barbecue Sauce,
& French Fries

Dessert

Wedding Cake

\$40.00 + + Per Child

This menu is only valid for children under 12 years old.

**Teen's price, from 13 to 20 years old, \$10.00 off from the
original price entrée of your selection**



Open Bar includes the following:

Mojitos	Cosmopolitan Martini	White Russian
Piña Colada	Tequila Sunrise	Old Fashion
Margarita	Blue Hawaiian	Martinis

House Wine

13 Celsius Sauvignon Blanc
Scarlet Vine Cabernet Sauvignon

Domestic and Imported Beer:

Heineken	Soft Drinks and Juices	Stella Artois
Corona		Budweiser
Miller Lite		Bud Lite

House

Meukow VS (Cognac)
Conciere Gold (Bourbon)
Drake's Organic Vodka
Crystal Palace (Gin)
Jose Cuervo Silver (Tequila)
Ron Corina (Rum)
Darrow Scotch (Whisky)
Arrow Amaretto (Amaretto)
McCormick (Irish Cream)
Canadian Club (Canadian Whisky)

****Premium Brands***

Villon VSOP (Cognac)
Noble Oak (Bourbon)
Three Olives (Vodka)
Beefeater (Gin)
Corazon Reposado (Tequila)
Bacardi Reserve (Rum)
Dewars (Whisky)
Di Amore (Amaretto)
Five Farms (Irish Cream)
Pendleton (Canadian Whisky)

****VIP Brands***

Hennessey VS (Cognac)
Woodford Reserve (Bourbon)
Grey Goose (Vodka)
Bombay Sapphire (Gin)
Patron Silver (Tequila)
Brugal 1888 (Rum)
Johnny Walker Black (Whisky)
Disaronno (Amaretto)
Crown Royale (Canadian Whisky)
Baileys (Irish Cream)

***Premium Wine** B.R. Cohn Cabernet Sauvignon & 1000 Stories Chardonnay

***Upgrade to Premium Brands for an additional \$8.00 per person.**

***Upgrade to VIP Brands for an additional \$15.00 per person.**

Additional Hours of Open Bar:

House & Premium Brands \$ 9.95++ Per Person, Per Hour & VIP Brands \$ 12.00++ Per Person, Per Hour

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Enhancements

Strawberry on Champagne Glass **or** Chocolate Covered Strawberries **\$3.00 each**

Intermezzo – Lemon, Raspberry **or** Orange Sorbet Served in a Martini Glass with Fresh Berries and Mint Leaf **\$8.50 per person**

Sushi – Assorted Sushi & Rolls with Wasabi & Pickled Ginger **\$3.00 per piece**

Classic Lobster Bisque **\$5.00 per person**

4-Cheese Ravioli with Tomato Brandy Cream Sauce **\$10.00 per person** (2 pieces)

Maryland Crab Cake, Sautéed Vegetables & Chipotle Pepper **\$6.00 per person**

Viennese Table: Key Lime Pie, Cheese Cake, Chocolate Mousse, Carrot Cake **\$10.00 per person**

Double-Tree Chocolate Chip Cookies **\$2.50 each**

Alfajores: Cookies stuffed with Dulce de Leche, Coated in Powder Sugar **\$3.00 each**

Chocolate Fountain: With Dipping Items: Marshmallows, Strawberries & Pineapples (100 pieces per tray) **\$323.00 per tray**

Midnight Snacks

Mini Black Angus Cheeseburgers **or** Mini Cuban Sandwiches **\$4.00 each**

Cheese Tequenos **\$3.00 each**

Arepas: "Carne Mechada" Shredded Meat **or** "Domino" (Beans & Cheese) **or** "Reina Pepiada" Chicken & Avocado **\$4.00 each (Minimum order of 12)**

Ceremony Fee:

Private Outdoor Terrace with Outstanding Water Views
\$1,500.00+ tax. This fee includes: Chiavari Chairs or Chair
Covers, podium/table and set-up fee.

There will be a minimum consumption in Food & Beverage
required.

Extra Hour of Event: \$500.00 plus sales tax (liquor not included)
Friday & Sunday Night \$5.00 off per adult – June to September

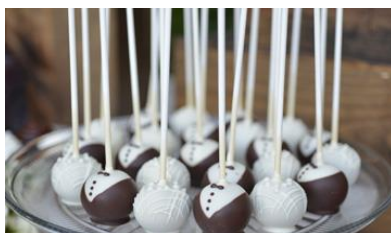
Mini Dessert Station



Bride & Groom Strawberries

(Minimum of 12 per color)

\$4.25/ea.



Cake Pops

Standard Design (red & brown) **\$4.00/ea.**

Custom color with stripes **\$4.00/ea.**

Bride & Groom **\$4.25/ea.**

(Minimum of 12 per decoration/flavor)



Chocolate Covered Strawberries

(Minimum of 12 per color)

Standard Design **\$4.00/ea.**



Cake Balls

(Minimum of 14 per color/flavor)

Standard Design **\$4.00/ea.**



Petite Fours

*Vanilla Rum, Guava, Chocolate,
Marble, Red Velvet*

Minimum of 30 pieces of each flavor or
Large Platter (50 pieces) 25 minimum of each flavor

\$4.00/ea.



Nutella Brownie Cups

(Minimum of 12)

\$4.00/ea.



Dessert Cups

*Guava Mousse, Tiramisu, Strawberry
Trifle, Cookies & Cream, Tres Leche,*

Arroz Con Leche

(Minimum of 12 each flavor)

\$4.00/ea.



Mini-Mousses

*Coconut, Mango, Strawberries,
Chocolate*

(12 of each)

\$4.00/ea.



Mini Tarts

Fruit, Key Lime, Mango, Pecan

(Minimum of 12 each flavor)

\$4.00/ea.

