

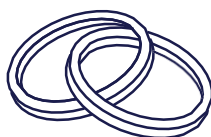
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# Two Is Better Than One

*Wedding Catering Menu*



**DOUBLETREE BY HILTON WICHITA AIRPORT**  
2098 Airport Road, Wichita, Kansas, 67209-1941 | Tel 316-945-1973 |

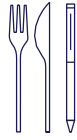


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## Event

### WHERE HAPPILY EVER AFTER BEGINS

DoubleTree by Hilton Wichita Airport offers weddings in a classic, contemporary venue offering a diverse menu with a service style unique to Wichita.

Couples can discover a fashionable space with warm tones complemented by modern facilities. If you don't see what you want, allow us to customize a wedding package for your special day.

Make this day the story-book wedding you've dreamed about.

#### **Facilities and Capacity**

Our event space will accommodate the most intimate of weddings or the epic event you've always pictured in your mind.

The Emerald Ballroom and its sweeping prefunction space allows you to invite up to 450 of your closest friends for a sit-down meal or buffet dinner with a welcome cocktail reception. (If it's a strolling event, you can add another 100 guests.)

Our Consulate Ballroom can host dinner seating for up to 200 guests. Both of our ballrooms allow you to bring your decorating vision to life with the best event partners in Wichita.

#### **Services Offered**

Our professional and talented wedding specialist will work closely with you and your family on the planning and design of your day to bring every detail to life.

Our 'day of' wedding team will give you the freedom to be with your guests while we make the event magical.

We provide chinaware, glassware, silverware, set-up/breakdown, black or white table linen, guest tables and chairs, cake table, stage with your head table, wedding cake cutting service, and a custom dance floor.

Your wedding package includes a complimentary honeymoon suite (with a minimum of 50 guests) and a reduced overnight room rates for your guest.

Complimentary guest parking and shuttle service to airport.

DoubleTree by Hilton Wichita Airport offers upgrades on designer table linens, napkins and chair covers in various colors, textures and fabrics.

# Packages

## Happily Ever After Evening Packages

### One Hour, Butler-Passed Hors d'Oeuvres Reception

Select Three:

Roasted Tomato Bruschetta, Chevre Herb Crostini  
Smoked Salmon Roulade, Crostini  
Crisp Vegetarian Spring Roll, Sweet and Sour Sauce  
Brie, Shaved Radish, Basil Aioli, Toasted Baguette  
Chicken Tempura, Orange Scented Black Sesame Glaze  
Spinach and Feta Spanakopita  
Chicken Salad Spoons  
Mini Pulled Pork Taco

### Dinner Service

DoubleTree Salad, Chef's Selection of Potato or Rice and Vegetable,  
Freshly Baked Rolls  
Freshly Brewed Coffees

Choose One Selection:

#### Filet and Chicken

*Petit Filet of Beef, Balsamic Glaze, Cipollini Onion,  
Forrest Mushroom Compote,  
Panko Breaded Chicken, Orange Scallion Ginger Butter Sauce*

#### Filet and Salmon

*Petit Filet of Beef, Cremini Mushroom Sauce  
Pan Seared Salmon, Spinach and White Bean Pancetta Ragout,  
Citrus Beurre Blanc*

#### Bistro Steak and Chicken

*Sirloin Bistro Steak, Cipollini Onion Compote  
Crisp Chicken Breast, Roasted Cream Corn*

#### Filet and Ravioli

*Petit Filet of Beef Balsamic Demi-Glace, Cipollini Onion Compote  
Wild Mushroom Ravioli, Herbed Cream Sauce*

#### Chicken and Salmon

*Asian Brined Chicken, Radish, Scallion Slaw  
Roasted Salmon, Mango Ginger Butter, Baby Bok Choy*

# Happily Ever After Evening Packages (Continued)

## ***Wine Pour with Dinner***

*(Based on Two Glasses per Guest)*

*House Selected Chardonnay, Cabernet Sauvignon,  
Sauvignon Blanc, Pinot Noir*

## ***Five Hours Continuous Standard Bar Package***

\$100 per Bartender – One per Every 75 Guests

### **Liquor**

Smirnoff Vodka  
Beefeater Gin, Jim Beam  
Bacardi Rum, Dewars  
Sauza Agave Silver  
Seagram's 7 Whiskey  
Sailor Jerry's Spiced Rum

### **Beer**

Bud Light  
Coors Light  
Heinekin  
Miller Light

### **House Wine**

Chardonnay  
Cabernet Sauvignon  
Sauvignon Blanc  
Pinot Noir

Soft Drinks:

Coke, Diet Coke, Sprite, Ginger Ale

\$95.00/per person

Priced Per Person Plus 22% Service Charge and Applicable Sales Tax

# Hors D'oeuvres

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## **cold hors d'oeuvres**

pricing is for 50 pieces

- Tomato caprese skewers // 100
- Crab salad phyllo cup // 175
- Ahi poke, citrus wasabi sauce, wonton // 175
- Bruschetta, tomato, Kalamata tapenade // 150
- Salmon mousse canapes // 175
- Vegetable spring rolls // 175
- Gazpacho shrimp shooters // 250
- Mini lobster roll // 275
- Chicken salad spoons // 175

## **Hot hors d'oeuvres**

Pricing is for 50 pieces

- Mini crab cakes, red pepper remoulade // 200
- Beef satay, thai peanut sauce // 200
- Chicken satay, sweet thai chili sauce // 150
- Applewood smoked bacon wrapped scallops // 250
- Crab and boursin cheese stuffed mushrooms // 175
- Pork pot stickers, ponzo sauce // 175
- Panko shrimp, dynamite sauce // 175
- Spanakopita // 175
- Baked brie bites, mango chutney // 175

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*Priced Per Person Plus 22% Service Charge and Applicable Sales Tax*

# Hors D'oeuvres (Continued)

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## Displays

All buffets minimum 25 guests

### **Cold seafood station // 600**

(display of 100 pieces) cold spicy boiled shrimp, crab claws, shucked oysters, remoulade, cocktail sauce, horseradish, tabasco, lemons

### **Antipasto // 15**

Olive oil marinated mushrooms, lemon balsamic-marinated roasted asparagus, roasted roma tomatoes, assorted cured meats, cheeses, crusty breads, horseradish hummus, herbed olive oil, balsamic vinegar

### **Artisan cheese board // 13**

Selection of artisan cheeses, berries, grapes, seasonal fresh fruit, lavosh, baguette

### **Crudite // 7**

Broccoli, red pepper, cucumber, carrots, cauliflower, spinach ranch dip, roasted red pepper dip

### **Mediterranean // 9**

House made hummus, baba ganoush, tabbouleh, roasted red peppers, carrot sticks, pita bread, chips

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*Priced Per Person Plus 22% Service Charge and Applicable Sales Tax*

# Plated

## Entrée Selections (choice of one)

Served with the Doubletree Salad or Caesar Salad,  
Chef's Choice of Potato or Rice, Vegetable,  
Rolls, Butter Rosettes,  
Freshly Brewed Regular and Decaffeinated Coffee,  
Assorted Herbal Teas

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### **Chicken Wellington | 46**

Chicken in Forrest Mushroom Filled Puff Pastry, Port Wine Demi-Glaze

### **Pesto Roasted Salmon | 39**

Citrus Basil Butter Sauce

### **Char-Grilled 8 oz Filet of Beef | 45**

Sauce au Poivre. Tobacco Onions

### **Parmesan Crusted Breast of Chicken | 38**

Topped with Mozzarella Cheese, Crisp Prosciutto, Roasted Roma, Tomato Basil Madeira

### **Limone Chicken | 37**

Citrus Marinated Chicken Breast, Lemon Caper Buerre Blanc, Artichokes

### **Doubletree Roasted Pork Loin | 37**

Southwestern Dry Rub, Chili Glaze

### **Mushroom Ravioli | 37**

Sherry Cream Sauce

### **Medallions of Beef | 42**

Sliced Tenderloin of Beef Medallions, Mushrooms Ragout

### **Filet and Chicken | 48**

*Petit Filet of Beef Balsamic Glaze, Cipollini Onion and Forrest Mushroom Compote,  
Panko Breaded Chicken, Orange Scallion Ginger Butter Sauce*

### **Filet and Salmon | 49**

*Petit Filet of Beef, Cremini Mushroom Sauce,  
Pan Seared Salmon, Spinach and White Bean Pancetta Ragout, Citrus Beurre Blanc*

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*Priced Per Person Plus 22% Service Charge and Applicable Sales Tax*

# Here Comes The Bride Buffet Dinner

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## Includes:

Hot Rolls, Butter  
Freshly Brewed Coffee, Assorted Hot Tea

## Salads

### Chisolm's House Salad

field greens, tomato, cucumber, shaved carrots, croutons, dried cranberries, house made dressing, parmesan cheese.

### Caprese Salad

Olive Oil, Balsamic Vinegar (add \$4 per person)

### Two Entrees | 45

### Three Entrees | 47

Sliced Sirloin Strip, Herbed Potatoes, Port Wine Reduction

Roasted Pork Loin, Chorizo Cornbread Dressing

Slow Roasted Beef Brisket, Maple Bacon Baked Beans, BBQ Sauce

Pan Seared Chicken Breast, Herbed Mushroom Sauce

Chicken Parmesan, Roasted Tomato Orzo

Sliced Roasted Turkey Breast, Sweet Potato Mash

Maple Soy Mahi Mahi, Corn Macque Choux

Pesto Salmon

### Choice Of One Starch & One Vegetable:

Homestyle Mashed Potatoes

Herbed Roasted Potatoes

Potatoes Lyonnaise

Basil Pesto Orzo

Roasted Carrot Romesco

Roasted Asparagus (in season)

Market Fresh Vegetables

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*Priced Per Person Plus 22% Service Charge and Applicable Sales Tax*

# Sweet Endings

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## Sweet Treats

Sliced Seasonal Fruit, Assorted Miniature  
Pastries, Chocolate Covered Assorted  
Strawberries, Red Velvet Bundt Cake  
\$16.00 Per Person / 25 Guest Minimum

## Shortcake Bar

Chocolate Pound Cake, Sweet Biscuits  
Angel Food Cake,  
Strawberry Sauce Mixed Berry Sauce,  
Lemon Curd, Whipped Cream  
\$11 Per Person / 25 Guest Minimum

## Sweet Finale

Fresh Fruit and Seasonal Berry Display  
Miniature Pastries, Cannolis,  
Brownies, Cookies, Mini Crème Brulee  
White and Dark Chocolate Mini  
Mousse Martinis, Classic Tiramisu  
\$19.00 Per Guest / 100 Guest Minimum

## A La Mode Station

Warm Triple Chocolate Chunk Brownie  
Warm Cherry, Apple, and Blueberry Pies  
French Vanilla Ice Cream, Caramel Sauce  
Chocolate Sauce, Whipped Cream  
\$14 Per Guest / 50 Guest Minimum

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## Royal Grand Finale

Fresh Fruit and Seasonal Berries Display  
Assorted Miniature Pastries, Cannolis, Brownies  
Cookies, Mini Crème Brulee  
White and Dark Chocolate Mini Mousse Martinis  
Chocolate Dipped Tuxedo Strawberries  
Assorted Chocolate Truffles

Select Five of the Following Cakes, Tarts, and Cheesecakes:

### Cakes:

Red Velvet, Chocolate Ganache, Black Forest, German Chocolate, Vanilla,  
Chocolate, Carrot, Strawberry Chiffon, and Flourless Chocolate Torte

### Tarts

Key Lime, Mixed Fruit, Lemon Meringue, and Peanut Butter

### Cheesecakes:

Strawberry, Apple, Blueberry, Cherry, Brownie, Seasonal

\$24 per person, 100 Guest Minimum

*Priced Per Person Plus 22% Service Charge and Applicable Sales Tax*

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# Late Night Indulgence

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## **Slider Station**

Mini Slider – All American Beef, Pulled, Pork Sliders  
Houseman Kettle Chips, Ranch Dressing  
\$8 Per Guest

## **Coney Station**

Coney Island Style Beef Dogs  
Chili, Onions, Mustard  
Houseman Kettle Chips, Ranch Dressing  
\$8 Per Guest

## **Late Night Pizza Station**

(Selection of Two)  
Tuscan Chicken, Margarita  
Pepperoni, Four Cheese  
Cheese Steak, The Cattleman  
\$7 Per Guest

## **Asian Steak Taco**

Marinated Hanger Steak, Cilantro Slaw  
Chipotle Aioli  
Served with Chips and Salsa  
\$9 Per Guest

## **French Fry Station**

(Choose Two French Fry Options)  
Crispy Golden Regular-Cut, Tater Tots,  
Waffle, Slide Winder Fries  
Select Three Sauces:  
Sriracha Mayo, Ranch Dressing, Wasabi Mayo  
Mango Ketchup, Sweet Thai Chili Sauce  
\$7 Per Guest  
Add Chili, Cheese Sauce for \$3 Per Guest

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*Priced Per Person Plus 22% Service Charge and Applicable Sales Tax*

# Beverage Selections

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## **Hosted Bar**

\$75 Per Bartender  
One Bartender Per Every 75 Guests

## **Cash Bar**

\$125 Per Bartender  
One Bartender Per Every 75 Guests

## Hosted Full Bar Packages

All Prices are subject to a 22% Service Charge, and 10% Beverage Sales Tax

### **Preferred Liquor**

Dewar's Scotch  
Makers Mark Bourbon  
Jack Daniels Tennessee Whiskey  
Canadian Club Whiskey  
Absolut Vodka  
Tanqueray Gin  
Bacardi Rum  
Captain Morgan Spiced

### **Premium Liquor**

Glenlivet 12 Year  
Woodford Reserve Bourbon  
Jack Daniels Tennessee Whiskey  
Crown Royal Canadian Whiskey  
Grey Goose Whiskey  
Ketel One Vodka  
Bombay Sapphire Gin  
Rum Bacardi Superior Rum  
Sailor Jerry Spiced Rum

### **Preferred Pricing**

Two Hours.....\$29 Per Person  
Three Hours.....\$35 Per Person  
Four Hours.....\$41 Per Person  
Five Hours.....\$46 Per Person

### **Premium Pricing**

Two Hours.....\$32 Per Person  
Three Hours.....\$39 Per Person  
Four Hours.....\$45 Per Person  
Five Hours.....\$50 Per Person

## Hosted Full Bar Packages

Package Includes Bottled Beer, Premium Wine, Choice of Prosecco or House Champagne, Soft Drinks

### Pricing

Two Hours.....\$24 Per Person  
Three Hours.....\$30 Per Person  
Four Hours.....\$36 Per Person  
Five Hours.....\$41 Per Person

Beer Offerings: Budweiser, Budlight, Michelob Ultra, Corrs Light, Heineken, Corona  
Wine Offerings: Cabernet Sauvignon, Pinot Noir, Chardonnay, Pinot Grigio, Moscato

### Keg Beer Prices

Domestic Keg.....\$350  
Micro Brew or Imported Keg.....\$400

# Beverage Selections (Continued)

## Cash / Consumption Bar Pricing

Charged on a Per Drink Basis

<b>Preferred</b>	<b>Premium</b>
Cocktails.....\$8 Per Person.....	\$9 Per Person
Martinis, Manhattans.....\$10 Per Person.....	\$12 Per Person
Domestic Beer.....\$6 Per Person.....	\$7 Per Person
Premium Beer.....\$8 Per Person.....	\$9 Per Person
Wine.....\$8 Per Person.....	\$9 Per Person
Soft Drinks.....\$4 Per Person.....	\$4 Per Person
Bottled Water.....\$3 Per Person.....	\$4 Per Person

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