



DOUBLETREE

BY HILTON™

Pleasant Prairie Kenosha



DoubleTree by Hilton Pleasant Prairie-Kenosha 11800 108th Street, Pleasant Prairie, WI 53158
(262) 857-3377 | www.kenoshadoubletree.com

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WELCOME TO THE DAY OF YOUR DREAMS

DoubleTree By Hilton in Pleasant Prairie can accommodate all your food and beverage needs from Rehearsal Dinners to Gift Openings. We have been catering weddings for 20 years and understand how important your big day is!

SIDEBARS ABOUT US

- We're conveniently located between Chicago and Milwaukee.
- There are two hotels within walking distance of the Ballroom.
- Our onsite restaurant bar is available to keep your big night going.
- We have centerpieces available for rent.
- We serve vegetarian and kid's options.
- Homemade cake and desserts are permitted.
- All packages include an invitation to our group food tastings.

INFORMATION

You may tour the banquet facilities Monday through Friday between 10 a.m. and 3p.m. An appointment is not necessary but encouraged; however, if you are unable to see the rooms on business days, please call the DoubleTree by Hilton to arrange an appointment. If you have any questions, please do not hesitate to contact the Catering and Banquet Director (262) 857-5164.

BANQUET EQUIPMENT

The DoubleTree By Hilton will set up the banquet room with the following, at no additional cost:

1. Linen tablecloths and napkins.
2. Skirted head table, gift table and cake table.
3. China and silver flatware for table settings.
4. Skirted buffet table(s), if needed.
5. Roundtable seating.

*Ask about items which are included in our wedding packages.





BANQUET ROOM INFORMATION

Maximum capacity per round table is 10 (except where noted). The DoubleTree by Hilton has established seating capacity for each room. Staging, dance areas and audio/visual equipment may reduce the capacity of each room. At maximum capacity, a band will not be able to set up until after dinner and some of the tables may need to be removed to provide for a larger dance floor area. The following banquet rooms are available 18 months in advance. A waiting list is available.

PRAIRIE BALLROOM I

Seating capacity (round tables):
Sit-down dinner
70 people

PRAIRIE BALLROOM II

Seating capacity (round tables):
70 people

PRAIRIE BALLROOM III

Seating capacity (round tables):
70 people

PRAIRIE BALLROOM

Seating capacity (round tables):
240-280 people

DES PLAINES MEETING ROOM

Seating capacity
(Conference Only):
12 people

LAKEVIEW MEETING ROOM

Seating capacity
(round tables):
60 people

SOUTHPORT BOARD ROOM

Seating capacity:
(round dinner tables)
40 people

*Minimum requirements may be required during peak seasons.

RENTAL RATES:

Staging (Backdrop & Riser) \$200
Dance Floor \$300



BREAKFAST



BREAKFAST

BUFFETS

- All breakfast buffets include fresh premium roast coffee and chilled juices.
- Add any additional items for an additional charge per person, per item.
- We can customize any buffet to your liking and we try to accommodate all special requests.

BUSINESS BREAKFAST BUFFET \$26

Wisconsin cheesy scrambled eggs
Bacon, Breakfast potatoes
Fresh assorted fruits and berries
Sweet breakfast breads

SIGNATURE PANCAKE BREAKFAST BUFFET \$30

Pancakes
(Choose one from buttermilk, blueberry, or chocolate chip)
Wisconsin cheesy scrambled eggs
Bacon, sausage, breakfast potatoes
Fresh assorted fruits and berries

LAKEVIEW BUFFET \$30

Cinnamon sugar French toast
Wisconsin cheesy scrambled eggs Bacon,
sausage, breakfast potatoes
Fresh assorted fruits and berries Sweet
breakfast breads



BREAKS



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BREAKS

Prices are per person, unless otherwise stated, and are subject to 22% taxable service charge and local sales tax.

MORNING BREAKS

THE HERITAGE \$21

Fresh brewed premium coffee, chilled juices, flavored teas
Assorted breakfast breads, fresh assorted fruits and berries
Croissants, English muffins, bagels with cream cheese

THE STATE LINE \$20

Fresh brewed premium coffee, chilled juices, flavored teas, Individual cereals, flavored yogurts, and granola bars

BUILD YOUR OWN YOGURT PARFAIT \$18

Fresh brewed premium coffee, chilled juices, flavored teas
Vanilla yogurt, fresh assorted fruits and berries, dried fruits, nuts, crunchy granola, fresh whipped topping, and oatmeal

AFTERNOON BREAKS

SOUTHWEST FIESTA \$12

warm seasoned tortilla chips, roasted salsa, fresh guacamole and taco dip

COUCH POTATO \$12

Kettle chips with dip, popcorn, and pretzels

COOKIE MONSTER \$14

Gourmet cookies, dessert bars, brownies, fresh brewed premium coffee

BALL PARK \$18

Popcorn, roasted peanuts, warm mini pretzels with cheese, and mini corn dogs

HEALTH NUT \$20

Trail mix, fresh vegetables with dip, and hummus with pita chips

SUNDAE BAR BUFFET \$12

Hand scooped premium ice cream toasted pecans, strawberry, hot fudge, caramel sauce, whipped cream, cherries



BREAKS

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BEVERAGE

Coffee & Tea \$40 gallon

regular or decaf
flavored creamers

Juices \$16 carafe

Orange, Cranberry,
Grapefruit, Lemonade or Apple

Soft Drinks \$4 can

Iced Tea \$16 carafe

Milk \$16 carafe

Water \$4 bottle

Sparkling Water \$6

A LA CARTE

Assorted Mini Muffins \$22 dozen

Assorted Breakfast Breads \$22 dozen

Assorted Cake Donuts \$22 dozen

Assorted Danishes \$22 dozen

DoubleTree Cookies \$32 dozen

Dessert Bars \$21 dozen

Brownies \$24 dozen

Candy Bars \$20 dozen

Kringle \$16 each

Croissants \$18 dozen

Assorted Hard Candy \$8 pound

Mixed Nuts \$16 pound

Trail Mix \$16 pound

Popcorn \$10 pound

Pretzels \$10 pound

Bagels & Cream Cheese \$24 dozen

Granola Bars \$18 dozen

Flavored Yogurts \$4 each

Tortilla Chips & Fresh Salsa \$7 pound

Assorted Bags of Kettle Chips \$4/each



LUNCH



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LUNCH

PLATED

- Available until 4:00 PM
- Minimum of 10 people
- Select a maximum of three plated choices for your event.
- All plated lunches include fresh fruit, seasonal deli salad, or kettle potato chips.
- Soup or garden salad may be added to any choice for an additional \$6 per person.
- Prices are per person, unless otherwise stated, and are subject to 22% taxable service charge and local sales tax.

SANDWICHES

OVEN ROASTED TURKEY \$18

Sliced oven roasted turkey breast topped with smoked bacon, fresh avocado, tomato, baby spinach, and roasted red pepper aioli.
Served on a fresh baked croissant

BISTRO ROAST BEEF \$18

Thinly sliced juicy roast beef topped with provolone cheese, horseradish aioli, arugula, and tomatoes.
Served on a fresh onion roll

HONEY HAM & WISCONSIN SWISS \$18

Shaved honey ham, Wisconsin Swiss cheese, honey mustard sauce, shredded romaine lettuce, and tomatoes.
Served on a pretzel roll

CHICKEN OR TUNA SALAD \$18

Your choice of Albacore tuna salad or chicken breast salad topped with butter lettuce and tomatoes.
Served on a fresh-baked croissant

CHAR-GRILLED PORTABELLA \$18

Marinated char-grilled portabella, fire roasted red bell peppers, fresh avocado, spinach, and artichoke spread. Served on sun-dried tomato foccacia

ROASTED VEGETABLE WRAP \$18

Marinated and oven roasted veggies wrapped in a flour tortilla with sun-dried tomato pesto aioli, spinach, and provolone cheese

SALADS

ADD CHICKEN \$5 ADD STEAK \$7 ADD SALMON \$9

SOUTHWEST SALAD \$16

Black bean corn relish, fire roasted peppers and onions, cheddar jack cheese, black olives, tomato relish, fresh avocado, and pineapple salsa atop crisp romaine lettuce with chipotle ranch dressing

CAESAR SALAD \$16

Crisp romaine lettuce, cherry tomatoes, red onions, seasoned croutons, shredded parmesan cheese and house made Caesar dressing

STRAWBERRY PECAN SALAD \$16

Fresh sliced strawberries, candied pecans, Feta cheese, spinach, balsamic vinaigrette



BUFFETS



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THEMED BUFFETS

- A minimum requirement of 20 people.
- All lunch buffets include iced tea. Lunch is available until 4 pm.
- All dinner buffets include premium coffee station, iced tea, and milk.
 - DoubleTree cookie available for \$30 per dozen.
- Prices are per person, unless otherwise stated, and are subject to 22% taxable service charge and local sales tax.

TASTE OF ITALY BUFFET **Lunch \$34/Dinner \$44**

Chicken parmigiana, cheese ravioli tossed in a pesto Alfredo with fresh tomatoes, onions, garlic, and grilled Italian sausage topped with bell peppers and onions.

Accompanied with a seasonal vegetable medley, fresh salad, and warm bread. Add Italian wedding soup for \$6 per person.

SOUTH OF THE BORDER FAJITA BUFFET Lunch \$40/Dinner \$46

Grilled chicken breast and tender steak with all the toppings. Served with chicken tortilla crunches, Spanish rice, black beans, and Southwest salad. Add tortilla soup for \$6 per person.

MEDITERRANEAN BUFFET **Lunch \$40/Dinner \$46**

Baked chicken stuffed with spinach, caramelized red onions, tomatoes, herb and feta cheeses topped with a sauce, baked Greek tilapia, oven roasted herb potatoes, Mediterranean vegetable blend, and fresh Greek salad. Add minestrone for \$6 per person.

ARTISAN SANDWICH & SOUP BUFFET **Lunch only \$30**

Fresh cold cut platter of assorted deli meats and Wisconsin cheeses, assorted breads, fresh condiments, and Artisan spreads. Served with chef's house made soup, strawberry poppy seed salad, and kettle chips. (In a hurry? Our chef can assemble an assortment of sandwiches for you)

TAILGATE BUFFET **Lunch \$34/Dinner \$44**

Choose two sandwiches (char-grilled cheeseburgers, seasoned chicken breasts, beer brats, or BBQ pulled pork), chef choice deli salads, sweet corn, warm bean salad and kettle chips. Add roasted tomato soup for \$6 per person.

WISCONSIN BARBECUE BUFFET Lunch \$45/Dinner \$55

Barbecue chicken, barbecue ribs, warm bean salad, seasonal corn, coleslaw, wild berry granola salad with vanilla blueberry vinaigrette, and corn bread. Add Wisconsin beer cheese soup for \$6 per person.

Buffets are not all you can eat and a firm count is required for all buffets. The booking party will be charged for the full contracted amount of people or the actual amount of people, whichever is greater. Prices are per person, unless otherwise stated, and are subject to 22% taxable service charge and local sales tax. Children 10 and under will receive 50% off their total price, and children three and under are free.



COMBINATION BUFFETS

LUNCH \$35 DINNER \$45

- A minimum requirement of 20 people.
- All lunch buffets include iced tea. Lunch is available until 4 pm.
- All dinner buffets include premium coffee station, iced tea, and milk.
 - DoubleTree cookie available for \$30 per dozen.
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STARTERS

CHOOSE ONE

Caesar Salad
Fresh Garden Salad
with Two Dressings
Chef's Choice Soup
Assorted Cheeses with
Fresh Fruits & Berries
Coleslaw

VEGETABLES

CHOOSE ONE

Seasonal Garden Medley
Brown Buttered Carrots
Ratatouille
Steamed Broccoli with Herb Butter
Green Bean Almondine
Brussel Sprouts with Bacon
Roasted Broccoli & Cauliflower
Honey Garlic Snap Peas

ENTREES

CHOOSE TWO

Chicken Breast
with Chardonnay Sauce
Oven Roasted Pork Loin
with Wild Berry Glaze
Oven Roasted Herb Chicken Breast
Glazed Ham with Citrus Chutney
Roasted Turkey Breast with
Cranberry Chutney
Baked Greek Tilapia
Sliced Roast Beef with Gravy
Tenderloin Beef Tips

SIDES

CHOOSE TWO

Parsley Red Potatoes
Loaded Whipped Potatoes
Wild Rice Medley
Pasta Marinara
Garlic Mashed Potatoes
Spaetzles (Black Pepper & Asiago)
Cheesy Pasta
Truffle Parmesan Mashed Potatoes
Candied Whipped Sweet Potatoes

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HORS D'OEUVRES



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HORS D'OEUVRES

- Minimum requirement of 25 people
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HORS D'OEUVRES SERVICE

BUFFET STYLE \$10

Assorted cheeses, crackers, vegetables with dip, fresh seasonal fruit and melons.

BUTLER STYLE \$12

Bacon wrapped water chestnuts, meatballs, and bruschetta with tray service.

Customize your package by choosing three of your favorites below with tray service or buffet style

BRUSCHETTA \$4

Baked pesto crostini topped with tomato relish, shaved parmesan cheese, and balsamic glaze

MEATBALLS \$4

Baked meatballs tossed with your choice of Swedish, Italian, or Barbeque sauce

ANTIPASTO SKEWERS \$6

Salami, fresh mozzarella cheese, pepperoncini peppers, and cherry tomatoes with a balsamic glaze

MINI BISTRO SANDWICHES \$6

Staked ham and turkey, tomatoes, baby spinach, red onion, and pesto mayonnaise

RUMAKI \$4

Bacon wrapped water chestnuts

LOADED POTATO CUPS \$4

Potato cups filled with bacon, cheese, and scallions

FRESH FRUIT & CHEESE SKEWERS \$4

Assorted cheeses skewered with fresh strawberries and grapes

CRAB RANGOONS \$6

Crab and cheese stuffed wontons fried golden brown

MINI CRAB CAKES \$9

House Remoulade

ASSORTED COLD CANAPÉS \$6

Choice of chicken salad cups, zesty shrimp, crackers, or smoked salmon cucumbers with lemon dill cream cheese

CHICKEN FINGER CRUNCH \$4

Fresh chicken tenderloins double breaded and fried golden brown

STUFFED MUSHROOMS \$5

Large mushrooms stuffed with your choice of crab, chorizo sausage, or roasted garlic and blue cheese

GULF SHRIMP COCKTAIL \$6

Jumbo Gulf shrimp served with fresh lemon and Creole cocktail sauce



HORS D'OEUVRES

- Minimum requirement of 25 people
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ASSORTED TRAYS AND DIPS

FRESH ASSORTED FRUITS & BERRIES \$6

Fresh fruits, melons, and berries

WISCONSIN CHEESE, SAUSAGE & CRACKER TRAY \$8

Chef's choice of assorted Wisconsin cheeses, summer sausage & assorted gourmet crackers

FRESH GARDEN VEGETABLE PLATTER WITH DIP \$4

Fresh assorted vegetables with dip

ANTIPASTO TRAY \$9

Fresh mozzarella, sliced Italian cheeses, marinated artichokes, roasted red peppers, sliced Italian meats, marinated olives, and Artisan breads

BAKED ARTICHOKE DIP \$8

Artichoke hearts blended with cream garlic and a touch of with jalapeño. Served with herb boule bread for dipping

CHEF CARVED MEAT STATION

WHOLE TENDERLOIN FILET \$40

Served with assorted gourmet spreads and silver dollar rolls

SLOW ROASTED PRIME RIB \$36

Served with horseradish sauce and au jus

HONEY GLAZED HAM \$24

Served with assorted spreads and pretzel rolls

OVEN ROASTED TURKEY BREAST \$24

Served with assorted spreads and silver dollar rolls

MARINATED PORK TENDERLOIN \$24

Served with assorted chutneys and silver dollar rolls

Chef carved meat stations are created only to enhance, not as a standalone meat. Our chef is able to accommodate special requests.

\$75 attendant fee will be applied



DINNER



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DINNER

BEEF

Add sautéed mushrooms and caramelized onions to any steak for an additional \$5

TENDERLOIN FILET \$60

Hand cut barrel filet broiled to perfection (Topped with gorgonzola and balsamic glaze, add \$2 -OR- Bacon wrapped, add \$2)

DELMONICO \$50

Grilled premium boneless ribeye steak

NEW YORK STRIP \$44

Char grilled premium cut New York strip steak

PRIME RIB \$40

Slow roasted seasoned prime rib

BURGUNDY BRAISED BEEF SHORT RIBS \$38

Tender short ribs in a rich red wine reduction

SIRLOIN STEAK \$36

Center cut steak, char-grilled to perfection topped with a red wine demi reduction

TENDERLOIN BEEF TIPS \$34

Tender beef simmered in a wild mushroom sauce

CHICKEN

Fresh premium Airline Chicken Breast prepared in the following styles

HERB ROASTED \$36

Marinated and oven roasted seasoned chicken breast

MARSALA \$36

Topped with red wine and fresh mushroom sauce

CHARDONNAY \$36

Rich creamy sauce with a hint of chardonnay

PARMESAN \$30

Breaded and baked with Italian seasoning and parmesan cheese. Topped with marinara sauce

OSCAR \$42

Topped with crab meat, shaved asparagus, and hollandaise sauce



DINNER

- Multiple entrees subjected to an additional charge.
- Minimum requirement of 25 people
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SEAFOOD

CRAB TOPPED TILAPIA \$35

Baked with crab stuffing and topped with hollandaise sauce

FRESH SALMON FILET \$40

Salmon filet char-grilled and baked.
Hickory or citrus style

SEAFOOD MEDLEY PASTA \$34

Gulf shrimp, langostino, and scallops in brandy cream sauce tossed with fettuccini

VEGETARIAN

RATATOUILLE PASTA \$30

Rigatoni pasta tossed with a classic combination of eggplant, zucchini, and yellow squash with fresh mozzarella, fresh basil, and a San Marzano tomato sauce

GRILLED CAULIFLOWER STEAK \$24

Tamarin glaze, jicama sweet pepper slaw

ITALIAN CHEESE RAVIOLI \$24

Tender cheese stuffed ravioli with a Pesto Alfredo sauce and topped with fresh tomato relish and Artisan cheese, served with choice of vegetable

PORK

STUFFED PORK \$30

Pork loin filled with a savory wild mushroom and herb stuffing

FRENCH CUT PORK CHOP \$34

Fresh hand cut pork chop, char-grilled with smoky dry rub

KID'S MENU

CHICKEN TENDERS \$12

Served with fries and fresh fruit



GOLD PACKAGE

\$80 PER PERSON

- Choice of plated salad (House, Caesar or Signature) with warm rolls and butter.
 - Hot beverage station that includes iced tea, coffee and hot tea.
- 3 hours of beer, wine and soda. Each additional hour is \$5/person.
- One hour Wisconsin cheese and cracker display for the cocktail hour.

CHOICE OF TWO ENTREES

Herb Roasted Chicken
Marsala Chicken
Ratatouille Pasta
Wild Mushroom and Herb Stuffed Pork
Parmesan Chicken
French Cut Pork Chop
Crab Topped Tilapia
Chardonnay Chicken
Italian Cheese Ravioli
Grilled Cauliflower Steak

Tenderloin Tips +\$4
Citrus Salmon +\$9
Seafood Medley Pasta +\$5
Burgundy Braised Beef Short Ribs +\$2
Sirloin Steak +\$6
Tenderloin Filet +\$14
Delmonico +\$12
Prime Rib +\$12
Hickory Salmon+\$9
Chicken Oscar +\$5

CHOICE OF SIDES

Parsley Red Potatoes
Pasta Marinara
Green Bean Almondine
Cheesy Pasta
Candied Whipped Sweet Potatoes
Steamed Broccoli with Herb Butter
Brown Buttered Carrots
Seasonal Garden Medley
Ratatouille
Garlic Mashed Potatoes
Truffle Parmesan Mashed Potatoes
Roasted Parmesan Broccoli and Cauliflower
Wild Rice Medley
Honey Garlic Snap Peas
Loaded Whipped Potatoes
Brussel Sprouts with Bacon
Black Pepper and Asiago Spaetzle



DIAMOND PACKAGE

\$90 PER PERSON

- Choice of plated salad (House, Caesar or Signature) with warm rolls and butter.
 - Hot beverage station that includes iced tea, coffee and hot tea.
- 3 hours of beer, wine, soda and house liquors. Each additional hour is \$6/person.
 - One hour Wisconsin cheese and cracker display for the cocktail hour.
 - Complimentary champagne toast for the head table.

CHOICE OF THREE BUTLERED APPETIZERS

Crab Rangoon Rumaki
Bruschetta
Chicken Salad Cups
Chicken Finger Crunch
Zesty Shrimp Crackers
Smoked Salmon with Lemon Dill Cucumber
Loaded Potato Cups
Meatballs

Mini Crab Cakes +\$3
Jumbo Shrimp Cocktail +\$3
Antipasto Skewers +\$2
Fresh Fruit and Cheese Skewers +\$2
Mini Bistro Sandwiches +\$3
Stuffed Mushrooms +\$2

CHOICE OF TWO ENTREES

Herb Roasted Chicken
French Cut Pork Chop
Grilled Cauliflower Steak
Wild Mushroom and Herb Stuffed Pork
Chardonnay Chicken
Crab Topped Tilapia
Marsala Chicken
Parmesan Chicken
Ratatouille Pasta
Italian Cheese Ravioli

Tenderloin Tips +\$4
Hickory Salmon +\$9
Delmonico +\$12
Tenderloin Filet +\$14
Burgundy Braised Beef Short Ribs +\$2
Prime Rib +\$12
New York Strip +\$9
Chicken Oscar +\$5
Sirloin Steak +\$6
Citrus Salmon +\$9
Seafood Medley Pasta +\$5

CHOICE OF SIDES

Parsley Red Potatoes
Seasonal Garden Medley
Honey Garlic Snap Peas
Loaded Whipped Potatoes
Cheesy Pasta
Brussel Sprouts with Bacon
Wild Rice Medley
Green Bean Almondine
Candied Whipped Sweet Potatoes
Black Pepper and Asiago Spaetzle
Steamed Broccoli with Herb Butter
Roasted Parmesan Broccoli and Cauliflower
Pasta Marinara
Brown Buttered Carrots
Ratatouille
Truffle Parmesan Mashed Potatoes
Garlic Mashed Potatoes



PLATINUM PACKAGE

\$110 PER PERSON

- Choice of plated salad (House, Caesar or Signature) with warm rolls and butter.
 - Hot beverage station that includes iced tea, coffee and hot tea.
- 3 hours of beer, wine, soda and premium liquors. Each additional hour is \$7/person.
 - One hour Wisconsin cheese and cracker display for the cocktail hour.
 - Complimentary champagne toast for all expected guests.
 - Standard centerpieces for the tables at no charge.

CHOICE OF THREE BUTLERED APPETIZERS

Crab Rangoon
Loaded Potato Cups
Chicken Salad Cups
Smoked Salmon with Lemon Dill Cucumber
Rumaki
Bruschetta
Zesty Shrimp Crackers
Chicken Finger Crunch
Meatballs

Mini Crab Cakes +\$3
Jumbo Shrimp Cocktail +\$3
Antipasto Skewers +\$2
Fresh Fruit and Cheese Skewers +\$2
Mini Bistro Sandwiches +\$3
Stuffed Mushrooms +\$2

CHOICE OF TWO ENTREES

Herb Roasted Chicken
Parmesan Chicken
Crab Topped Tilapia
French Cut Pork Chop
Marsala Chicken
Ratatouille Pasta
Wild Mushroom and Herb Stuffed Pork
Chardonnay Chicken
Grilled Cauliflower Steak
Italian Cheese Ravioli

Tenderloin Tips +\$4
Delmonico, +\$12
Hickory Salmon +\$9
Tenderloin Filet +\$14
Sirloin Steak +\$6
Chicken Oscar +\$5
Citrus Salmon +\$9
Burgundy Braised Beef Short Ribs +\$2
Prime Rib +\$12
New York Strip +\$9
Seafood Medley Pasta +\$5

CHOICE OF SIDES

Parsley Red Potatoes
Cheesy Pasta
Truffle Parmesan Mashed Potatoes
Green Bean Almondine
Honey Garlic Snap Peas
Steamed Broccoli with Herb Butter
Wild Rice Medley
Garlic Mashed Potatoes
Seasonal Garden Medley
Ratatouille
Candied Whipped Sweet Potatoes
Roasted Parmesan Broccoli and Cauliflower
Pasta Marinara
Brussel Sprouts with Bacon
Loaded Whipped Potatoes
Brown Buttered Carrots
Black Pepper and Asiago Spaetzle

CHOICE OF LATE NIGHT FOOD

Specialty Pizzas
Taco Dip
Slider Burgers
Foot Long Sub Sandwiches
Nacho Grande Bar



DESSERT



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- Minimum requirement of 25 people
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INDIVIDUAL DESSERTS \$12

Fresh Baked Apple Cobbler
Assorted Gourmet Cupcakes
New York Cheesecake
Strawberry Cream Puff
Tiramisu
Decadent Chocolate Cake
Carrot Cake

ASSORTED PETITE DESSERT TRAYS

\$3 Per person
25 Person Minimum
25 piece Chocolate Covered
Long Stemmed Strawberries \$150

DESSERT TABLE \$8

Assorted Petit Fours
Mini Cream Puffs
Mini Cheesecakes
Mini Éclairs
Assorted Bistro Dessert Bars
Gourmet Cookies
Decadent Brownies

SUNDAE BAR BUFFET \$10

Hand scooped premium ice cream with choice of toasted pecans, strawberry, hot fudge, and caramel toppings, with fresh whip cream and cherries

LATE NIGHT



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LATE NIGHT

- Any item listed on the Hor D'Oeuvres page can be purchased as a late night snack.
- The following items are meant to enhance your meal, pricing may differ if they are ordered as stand-alone items.
- Prices are per person, unless otherwise stated, and are subject to 22% taxable service charge and local sales tax.

LATE NIGHT PACKAGES

PRICES PER PERSON EXCEPT PIZZA AND SUB SANDWICHES, MINIMUM OF 25 PEOPLE

NACHO GRANDE BAR \$15

Seasoned corn tortilla chips, nacho cheese sauce, seasoned beef or chicken, lettuce, tomato relish, black olives, jalapeños, sour cream, and salsa

TACO DIP \$10

Seasoned cream cheese topped with crisp lettuce, cheddar jack cheese, tomato relish, olives and fresh cilantro. Served with warm seasoned corn tortilla chips

BURGER SLIDERS \$15

Served with cheese, grilled onions, and pickles

SPECIALTY PIZZAS \$25

16 inch house made crust each with your choice of traditional toppings (cheese, sausage, pepperoni, mushroom, and onion)

SUB SANDWICHES \$30

A variety of deli meats, assorted cheeses, with lettuce, tomatoes, and mayonnaise



BAR PACKAGES



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BEVERAGES

BEVERAGE ENHANCEMENTS

Unlimited Soda and bottled water (per person, for the evening) \$8

Coffee station with regular, decaf, & hot water. Assorted teas and creamers \$45

Champagne Toast (bottle, one bottle serves 8 guests) \$40

Self-serve Mimosa bar (includes bottomless champagne and fresh assorted juices) \$10/person

Wine with dinner (bottle, four to five glasses per bottle) \$40

Wine by the case \$360

Domestic (Half Barrel) \$280

Premium (Import Half Barrel) \$330

Champagne Punch (gallon) \$50

Fruit Punch (gallon) \$35

Individual drink prices available upon request.



BAR PACKAGES

Bar Packages

Minimum of 25 guests

PREMIUM BRANDS

First Hour - \$17 per person
Each Additional Hour - \$12 per person

Grey Goose | Ketel One | Bacardi Rum | Captain Morgan | Malibu Coconut Rum | Tanqueray Gin | Bombay Sapphire Gin | Patron Silver Tequila | Jose Cuervo Gold Tequila | Korbel Brandy | Hennessy | Jack Daniel's | Crown Royal | Jameson | Marker's Mark | Johnny Walker Black | Disaronno | Amaretto | Kahlua | Baileys | Cointreau | Triplesec | Sweet Vermouth | Dry Vermouth
Includes house wines, choice of domestic draft beer and soft drinks

CALL

First Hour - \$15 per person
Each Additional Hour - \$11 per person

Absolute | Tito's | Bacardi Rum | Captain Morgan | Beefeaters Gin | Jose Cuervo Gold Tequila | Seagram's 7 Whiskey | Canadian Club Whiskey | Jim Beam Bourbon | Southern Comfort | Korbel Brandy | Dewar's W#hite Label Scotch | Bols Triple Sec | Bols Amaretto | Sweet Vermouth | Dry Vermouth
Includes house wines, choice of domestic draft beer and soft drinks

HOUSE

First Hour - \$13 per person
Each Additional Hour - \$5 per person

Fleischmann's Royal Vodka | Fleischmanns Brandy | Fleischmanns Extra Dry Gin | Castillo Silver Rum | Fleischmanns Preferred Blended Whiskey | Ten High Bourbon | Captain Gold Tequila | Bols Triple Sec | Bols Amaretto | Sweet Vermouth | Dry Vermouth

Includes house wines, choice of domestic draft beer and soft drinks

BAR SET-UP FEE

\$75 per bar (groups of 100 or more require two bars)

We will accommodate other host bar/cash bar arrangements, please inquire. Please note: shots and martinis not permitted



BANQUET POLICY

Signed contracts are required to hold any space. Required deposits must be returned with contract to avoid the release of reserved space.

Three weeks prior to your banquet, please inform our Banquet Department of the following: room setup details, estimated number of attendees, your choice of entrée and any other specifics relating to your function.

The DoubleTree by Hilton must be notified at least 72 hours after signing a contract of any special services (i.e., electrical connections, plumbing, staging, special lighting). You will be charged for special services according to the DoubleTree by Hilton rate schedule.

A taxable 22% service charge and applicable state and local sales tax will automatically be added to your statement for all food and beverages.

A firm, guaranteed attendee count will be the responsibility of the booking party and is to be given to the Banquet Department five business days prior to the event. If the Banquet Department does not receive the attendee count within this allotted time, the booking party will be charged for the full person count listed on the contract or the actual number of persons attending, whichever is greater. Please notify the Catering Department as soon as possible if your attendee count increases.

The DoubleTree by Hilton cannot be responsible for service to more than five percent (5%) over the final guaranteed attendee count.

Prices listed on menus are subject to change without notice. Firm food prices can be quoted in writing 60 days prior to the event, if requested.

Please choose one entrée only. Requests for two or more entrée selections will be handled on an individual basis and are subject to an additional charge per entrée per person cost. If two or more selections are needed, please contact the Banquet Manager for minimum requirements. Please note that the DoubleTree by Hilton prohibits the serving of any food or beverage on the premises which is not purchased from the DoubleTree by Hilton, with the exception of celebration cakes.

The DoubleTree by Hilton reserves the right to assign the facility most suited to the size and type of function being held. Room assignments can only be assured by strict adherence to minimum guarantees.

Music arrangements are made by the booking party. Music may only be played until 12:30 a.m.

Banquet rooms must be cleared by 1:00 a.m.

Groups requesting tax exemption must submit a copy of their Wisconsin tax exempt certificate at the time of the contract signing.

The contracting party or parties will be responsible for any stolen items and/or damage to equipment and/or facility during the entire time a room is occupied for the function.

No signs are allowed on the guest room levels, elevators, main lobby areas, or building exterior.

Signs outside meeting rooms should be professionally printed and free-standing or on an easel.

Nothing may be screwed, pinned, tacked, or applied with adhesive to any décor, wall, or ceiling.

Additional decorations and/or promotional decorations must be approved by the Banquet Manager before being placed in the banquet or meeting rooms.

DoubleTree by Hilton requests that no confetti or glitter of any type be brought into the banquet/meeting rooms. A minimum \$250.00 housekeeping charge will be added to the final billing if confetti or glitter is used.



BANQUET POLICY

DoubleTree by Hilton will not assume or accept any responsibility for damage or loss of any merchandise or articles left in the hotel prior to, during, or following the scheduled event. The contracted booking party is responsible for the conduct of all persons in attendance and for any damages occurred upon the hotel or its guests by individuals associated with or representing the group. DoubleTree by Hilton reserves the right to inspect and regulate all private meetings, banquets and receptions in accordance with hotel policy and established laws.

Packages sent to the hotel for booking party's event should be delivered to the hotel no more than three business days prior to the function. All packages should be labeled as follows:

Company Name
of Function
Date of Function
On-Site Contact Person's Name
c/o Kenosha DoubleTree by Hilton
11800 108th St.
Pleasant Prairie, WI 53158
ATTN: Banquet Director

All packages received will be delivered to booking party's function room at a previously agreed-upon time. Packages in excess of normal storage facility capabilities may be subject to drayage and storage fees.

Any exceptions to the above general policy must be negotiated before signing this contract. Our professional staff is always available to assist you with your banquet and/or meeting needs.

Thank you for considering the DoubleTree by Hilton for your event. We look forward to working with you.

Food and beverage carry-ins or carry-outs are not permitted.

Any exceptions to the above general policy must be negotiated before signing this contract. Our professional staff is always available to assist you with your banquet and/or meeting needs.





PAYMENT

PAYMENT SCHEDULE

The room deposit is required at the time of booking in order to guarantee your banquet room reservation. Please ask for pricing. The total estimated food and beverage bill is required 30 business days in advance of the function. The balance of the bill, including food, beverage, tax and gratuity must be paid 5 business days in advance of the function. All payments are to be made to the Banquet Director by check (local or cashier's) or major credit card. A major credit card number must also be left with the Banquet Director to cover any additional costs incurred.

REFUND POLICY

A full refund will be granted to the booking party only if the DoubleTree by Hilton is able to re-book the facility at the required room minimum. If the room is re-booked, a refund will be granted after the date of the function. If the hotel is unable to re-book the room, no refund will be granted. Deposits are not transferable to alternate dates, unless the room has been re-booked.



DoubleTree by Hilton Pleasant Prairie-Kenosha
11800 108th Street, Pleasant Prairie, WI 53158
(262) 857-3377
www.kenoshadoubletree.com