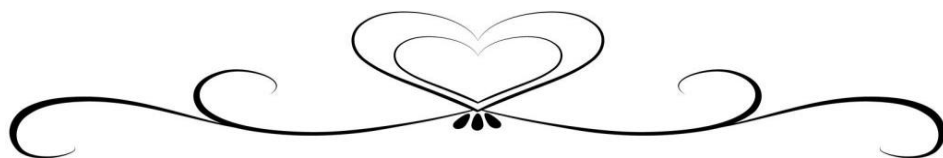




Weddings

by the DoubleTree Rochester

Forever Starts Here

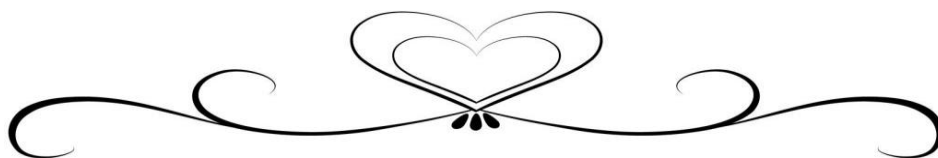


Congratulations on Your Engagement!

Experience your dream wedding at DoubleTree by Hilton Hotel Rochester. With approximately 7,800 sq. ft. of event space, our hotel is the perfect Rochester wedding venue. From traditional to cultural ceremonies, our professional staff will create the wedding of your dreams. Our dedicated wedding specialist will alleviate the stress of planning your big day while professional caterers provide a menu sure to impress.

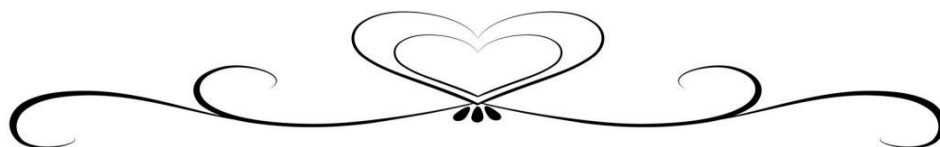
From the initial planning stages to the big day, our wedding specialist will guide you through every step of the planning process.

We appreciate your consideration of the DoubleTree Rochester to host your wedding celebration.



All Wedding Packages Include:

- ❖ Unlimited consultation with your event coordinator
- ❖ Dance Floor
- ❖ White or Ivory Table Linen
- ❖ Array of Napkin Colors
- ❖ Complimentary votive candles for centerpieces
- ❖ Lighted backdrop behind head table
- ❖ Place card and favor set up
- ❖ Cocktail Hour that includes: International & Domestic Cheeses with Crackers and Baguettes, Fresh Vegetables with Dipping Sauces and 3 Hand Passed Hors D' Oeuvres
- ❖ Three Hours of Open Bar
- ❖ Champagne or Sparkling Grape Juice Toast for all of your guests
- ❖ Cake Cutting and service
- ❖ Special Guest Room Rates for Out of Town Guests
- ❖ Complimentary Guest Room for Bride and Groom
- ❖ Complimentary Overnight Stay with Dinner on your 1st Anniversary



Hand Passed Hors d'oeuvres

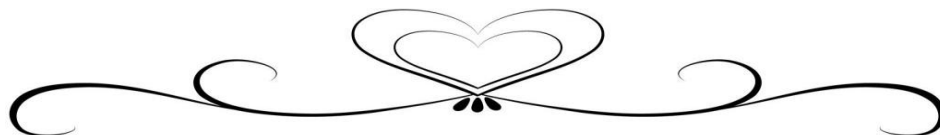
Select Three

CHILLED SELECTIONS:

- ❖ Fresh Bruschetta on Crostini
- ❖ Ginger Sesame-crust Ahi Tuna
- ❖ Tomato and Mozzarella Brochette
- ❖ Red Pepper Hummus on Crostini
- ❖ Buffalo Chicken Phyllo Cups
- ❖ Beef Tenderloin and Bleu Cheese on Crostini
- ❖ Smoked Salmon and Mascarpone Cheese on Baguette

HOT SELECTIONS:

- | | |
|--------------------------------|---|
| ❖ Beef Tender Sate Skewer | ❖ Assorted Mini Quiche |
| ❖ Raspberry Brie in Phyllo | ❖ Loaded Baby Fingerlings |
| ❖ Vegetable Spring Roll | ❖ All Beef Franks in a Blanket |
| ❖ Brochette Beef Teriyaki | ❖ Coconut Chicken Medallions |
| ❖ Coconut Shrimp | ❖ Spanakopita |
| ❖ Mini Crab cakes | ❖ Beef Encroute Puff Pastry |
| ❖ Thai Chicken in Phyllo Cup | ❖ Asparagus Encroute |
| ❖ Brochette Chicken Skewer | ❖ Scallops Wrapped in Bacon |
| ❖ Chicken Duxelle Encroute | ❖ Seafood , Florentine or Sausage Stuffed |
| ❖ Vegetable Quesadillas | Mushroom Caps |
| ❖ Chicken & Cheese Quesadillas | ❖ Thai Chicken Skewer with Peanut Sauce |



Simply Elegant Served Dinner

Menu includes warm rolls & butter, coffee and tea

SALAD | Select One

CAESAR SALAD | Fresh Romaine, Parmesan Cheese and Garlic Croutons in a Creamy Caesar Dressing

COUNTRY GARDEN SALAD | Shaved Carrots, Sliced Cucumber and Tomato, Choice of Two Dressings

STAWBERRY MANDARIN SALAD | Strawberries, Mandarin Oranges, Red Onion and Spinach Mix with Candied Pecans tossed in Raspberry Vinaigrette

ENTRÉE'S | Select Three

CHICKEN CARDINALE | \$67.50++

Tender Breast of Chicken Coated in Panko Breadcrumbs with Lemon Pepper Seasoning, Topped with Sweet Red and Yellow Peppers in a Lemon Beurre Blanc

CHICKEN FRANCAISE | \$67.50++

Boneless Breast of Chicken served with a Delicate Lemon Sherry Sauce

CHICKEN CAPRESE | \$67.50++

Sautéed chicken topped with fresh roma tomatoes, mozzarella and basil in a balsamic glaze

STRIP LOIN OF BEEF | \$67.50++

Zinfandel Glaze and Sautéed Mushrooms

GRILLED FILET MIGNON | \$77.50++

8 oz filet Served with a Wild Mushroom Demi-Glace

PETITE FILET AND CRAB CAKES | \$77.50++

With Remoulade Sauce

SHRIMP SCAMPI & LOBSTE Dainties | \$77.50++

Over a Bed of Angel Hair Pasta with Drawn Butter

NORWEGIAN SALMON | \$77.50++

Filet of Salmon Dressed in Creamy Dill and Cucumber Sauce or Sesame Glazed

BAKED TILAPIA | \$67.50++

Baked with Champagne and Shallots, Topped with Fresh Mozzarella, Crabmeat and Fresh Oregano or Topped with Fresh Fruit Salsa

MAHI MAHI | \$67.50++

Topped with Mango Salsa

ACCOMPANIMENTS

Select One: Long Grain & Wild Rice Medley

Oven Roasted Red Potatoes

Garlic Mashed Potatoes

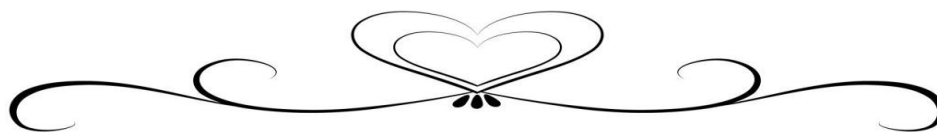
Bleu Cheese Potato Gratin

Select One: Mixed Grilled Vegetables

Snap Peas and Baby Carrots

Asparagus Spears

Green Bean Almandine



Above Menu Prices are Subject to 22 % Administrative Fee and 8% NYS Sales Tax

1111 Jefferson Road | Henrietta | NY | 14623 | 585-475-1510 | Rochester.DoubleTree.com | 2019

Simply Classic Buffet Dinner

Menu includes warm rolls & butter, coffee and tea

SALAD | Select One

CAESAR SALAD | Fresh Romaine, Parmesan Cheese and Garlic Croutons in a Creamy Caesar Dressing

COUNTRY GARDEN SALAD | Shaved Carrots, Sliced Cucumber and Tomato, Choice of Two Dressings

STAWBERRY MANDARIN SALAD | Strawberries, Mandarin Oranges, Red Onion and Spinach Mix with Candied Pecans tossed in Raspberry Vinaigrette

BUFFET TO INCLUDE:

Pasta | Select One

Baked Stuffed Shells in Marinara

Penne Pasta Primavera

Mushroom Ravioli with Spinach Cream Sauce and Pine Nuts

Tortellini Alfredo

ENTRÉE'S | SELECT UP TO THREE

ROAST PRIME RIB OF BEEF

In Natural Au Jus (Carved to Order or Pre-Sliced)

SLICED ROAST STRIP LOIN OF BEEF

In a Bordelaise Sauce or Au Jus

CHICKEN CAPRESE

Sautéed boneless breast of chicken topped with fresh roma tomatoes, mozzarella and basil in a balsamic glaze

CHICKEN FRANCAISE

Boneless Breast of Chicken served with a Delicate Lemon Sherry Sauce

CHICKEN MARSALA

Boneless Breast of chicken with mushrooms in a Marsala wine sauce.

NORWEGIAN SALMON

Filet of Salmon Dressed in Creamy Dill and Cucumber Sauce or Sesame Glazed

MAHI MAHI

Topped with Mango Salsa

ACCOMPANIMENTS

Select One: Long Grain & Wild Rice Medley

Oven Roasted Red Potatoes

Garlic Mashed Potatoes

Bleu Cheese Potato Gratin

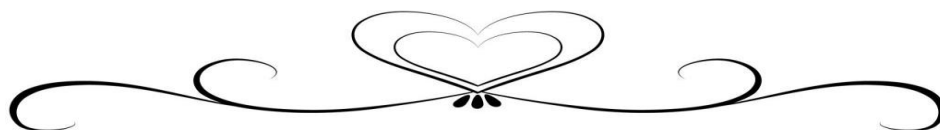
Select One: Mixed Grilled Vegetables

Snap Peas and Baby Carrots

Asparagus Spears

Green Bean Almandine

2 Entrees: \$69.50++ / 3 Entrees: \$73.50++



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Taste of Home Buffet

Menu includes warm rolls & butter, coffee and tea

SALAD | Select One

CAESAR SALAD | Fresh Romaine, Parmesan Cheese and Garlic Croutons in a Creamy Caesar Dressing

COUNTRY GARDEN SALAD | Shaved Carrots, Sliced Cucumber and Tomato, Choice of Two Dressings

BUFFET TO INCLUDE:

Pasta | Select One

Baked Stuffed Shells in Marinara

Penne Pasta Primavera

Tortellini Alfredo

ENTRÉE'S | SELECT THREE

VIRGINIA HAM |

Pineapple Rum Glazed Virginia Ham (Carved to Order or Pre-Sliced)

SLICED ROAST STRIP LOIN OF BEEF |

In a Bordelaise Sauce or Au Jus (Carved to Order or Pre-Sliced)

CHICKEN CAPRESE |

Sautéed breast of chicken topped with fresh roma tomatoes, mozzarella and basil in a balsamic glaze

CHICKEN PICATTA |

Chicken Breast Seasoned and Seared in a Lemon Beurre Blanc

HERB- CRUSTED BREAST OF TURKEY |

With Apple Stuffing and Cranberry Chutney (Carved to Order or Pre-Sliced)

NORWEGIAN SALMON |

Filet of Salmon Dressed in Creamy Dill and Cucumber Sauce or Sesame Glazed

TILAPIA |

Topped with Mango Salsa

ACCOMPANIMENTS

Select One: Long Grain & Wild Rice Medley

Oven Roasted Red Potatoes

Garlic Mashed Potatoes

Bleu Cheese Potato Gratin

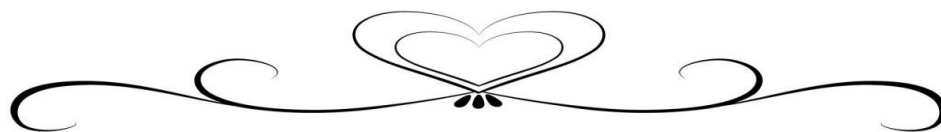
Select One: Mixed Grilled Vegetables

Snap Peas and Baby Carrots

Asparagus Spears

Green Bean Almandine

\$64.50++ Per Person



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The Gala Stations Package

Menu includes warm rolls & butter, coffee and tea

SALAD STATION- SELECT ONE

MIXED GREENS WITH ASSORTED TOPPINGS | Broccoli Cuts, Candied Pecans, Croutons, Cucumbers, Bacon Pieces, Grape Tomatoes, Carrots, Shredded Cheddar Cheese, Poppy Seed & Balsamic Vinaigrette Dressings

CAESAR SALAD | Fresh Romaine, Parmesan Cheese and Garlic Croutons, Creamy Caesar Dressing

CARVING STATIONS- SELECT TWO

CARVED SESAME- CRUSTED AHI TUNA | With Fresh Ginger and Wasabi

WHOLE STEAMSHIP ROUND OF BEEF | With Horseradish Mayonnaise, Dijon Mustard and Silver Dollar Rolls

TURKEY CARVING STATION | With Apple Stuffing & Cranberry Chutney

PINEAPPLE RUM GLAZED VIRGINIA HAM | With Vidalia Onion Relish and Herbed Buttermilk Biscuits

CHEF ATTENDED STATIONS- SELECT TWO

STIR FRY STATION | Julienne Vegetables, Chopped Cashews, Scallions, Water Chestnuts, Beef, Chicken, Snow Peas, Squash, Carrots, Dumplings & Spring Rolls

PASTA STATION | Fresh Pasta Featuring: Tri Colored Tortellini Alfredo, Linguini Primavera, Fettuccini Carbonara, Angel Hair with Fresh Seafood

MASHED POTATO BAR | Garlic Mashed Potatoes and Sweet Potatoes, Bacon, Chives, Sour Cream, Butter, Broccoli Florettes, Cheddar and Monterey Jack Cheese, Brown Sugar and Mini Marshmallows (Chef Attended or Self Serve)

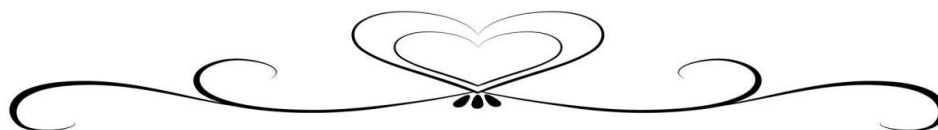
STEAKHOUSE STATION | Appetizer-Size Portions of Steak Au Poivre, Caramelized Onions, Sautéed Mushrooms

Additional Stations priced at \$6.50++ per person

\$75.00++ per Carver or Chef Attended Station

All Stations Limited to 1 ½ Hours

\$85.95++ per person



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Additional Menu Offerings

VEGETARIAN SELECTIONS | \$67.50++ per person

PENNE PRIMAVERA

Roasted Seasonal Vegetables, Choice of Marinara, Alfredo Sauce or Garlic-infused Olive Oil

WILD MUSHROOM RAVIOLI

Spinach Cream Sauce and Pine Nuts

VEGETABLE RISOTTO

A Creamy Blend of Fresh Vegetables, Cheeses, Seasonings and Italian Rice/

RATATOUILLE PROVENÇAL

A Classic Savory Mélange of Oil Infused Vegetables, Eggplant, Zucchini, Tomatoes, Onions and Garlic Served with Appropriate Starch (Vegan and Gluten Free)

CHILDREN'S MENU | \$16.95++ per child

CHICKEN FINGERS

Served With French Fries

CHEESEBURGER

Served With French Fries

MACARONI & CHEESE

PENNE PASTA WITH MARINARA & MEATBALLS

PASTRY TABLE | \$9.50++ per person

Display of Italian and French Pastries including: cannolis, cream puffs, éclairs, napoleons, fruit tarts, mini cheesecakes, petit fours, Italian cookies, Chocolate Dipped Strawberries and our Signature DoubleTree Cookies

INTERNATIONAL COFFEE STATION | \$4.50++ per person

Accompanied with flavored syrups, chocolate shavings, whipped cream and cinnamon sticks

LATE NIGHT SNACK MENU

SHEET PIZZA'S | \$38.95++ per sheet (24 Slices Per Sheet)

Cheese or Cheese & Pepperoni

WINGS | \$50.00++ per 50 wings

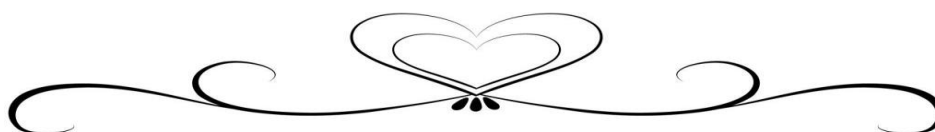
Choice of Firecracker, BBQ or Asian Chicken Wings

SLIDER STATION | \$5.50++ per person

Mini Hamburger and Mini Chicken Patties & Rolls with a selection of toppings and condiments

MAKE A PLATE STATION | \$9.00++ per person

Hot Dogs, Hamburgers, Macaroni Salad, Potato Salad, & French Fries with Meat Hot Sauce and Condiments

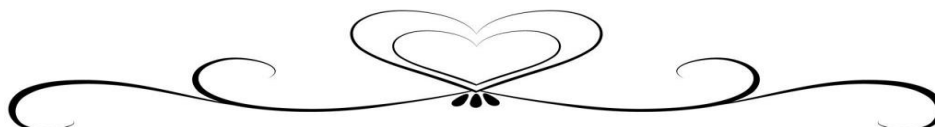


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Wedding Beverage Menu

Liquor	Call Brands	Premium Brands	Super Premium Brands
Vodka	Recipe 21	Absolute	Kettle One
Flavored Vodka	Smirnoff Cherry	Absolute Citron	Kettle One Citroen
Gin	Seagrams	Beefeater	Tanqueray
Rum	Cruzan	Bacardi, Captain Morgan Spiced	Bacardi, Captain Morgan Spiced
Tequila	Sauza Silver	Sauza Gold	Hornitos Plata
Bourbon	Jim Beam	Jack Daniels	Makers Mark
Whiskey	Seagrams 7	Canadian Club	Crown Royale
Scotch	Famous Grouse	Dewar's	Johnny Walker Red Label
Liquors	Hiram Walker, Peach Schnapps	Bailey's Irish Cream, Disaronno Amaretto, Hiram Walker Parch Schnapps, Kahlua	Bailey's Irish Cream, Disaronno Amaretto, Hiram Walker Parch Schnapps, Kahlua
Brandy	E & J Gallo	E & J Gallo	E & J Gallo
Cognac	NA	Cognac Courvoisier V.S.	Cognac Courvoisier V.S.
Wine			
Merlot	Copper Ridge, California	Copper Ridge, California	Copper Ridge, California
Chardonnay	Copper Ridge, California	Copper Ridge, California	Copper Ridge, California
White Zinfandel	Copper Ridge, California	Copper Ridge, California	Copper Ridge, California
Pinot Grigio	Copper Ridge, California	Copper Ridge, California	Copper Ridge, California
Champagne	J.Roget, France	J.Roget, France	J.Roget, France
Beer			
Bottled Beer	Selection of local, domestic and premium beers	Selection of local, domestic and premium beers	Selection of local, domestic and premium beers
Non-Alcoholic	O'Doules	O'Doules	O'Doules

Mixers Include: Pepsi Products, Regular, Diet, Sierra Mist, & Ginger Ale; Soda & Tonic Water; Cranberry & Grapefruit Juice, Sour Mix, Milk and Dry and Sweet Vermouth



Enhancements

BAR UPGRADES |

Upgrade Wedding Package to Premium Brands for \$5.00++ per person

Upgrade Wedding Package to Super Premium Brands for \$9.00++ per person

ADDITIONAL HOUR OF OPEN BAR |

Unlimited consumption - Host to Pay

\$8.50++ per person - Additional One Hour of Unlimited Consumption Call Brands

\$10.50++ per person - Additional One Hour of Unlimited Consumption Premium Brands

\$12.50++ per person - Additional One Hour of Unlimited Consumption Super Premium Brands

ADDITIONAL HOUR OF CONSUMPTION BAR |

Consumption Bar - Host pays only what is consumed

Call Brand

Mixed Drinks	\$5.75
Domestic Beer	\$4.50
Imported Beer	\$5.50
Wine by the Glass	\$7.00
Soft Drinks and Juice	\$2.75

Premium Brand

Mixed Drinks	\$6.75
Domestic Beer	\$4.50
Imported Beer	\$5.50
Wine by the Glass	\$7.00
Soft Drinks and Juice	\$2.75

Super Premium Brand

Mixed Drinks	\$7.25
Domestic Beer	\$4.50
Imported Beer	\$5.50
Wine by the Glass	\$7.00
Soft Drinks and Juice	\$2.75

BASIC CHAIR COVER | \$5.50++ per chair

BASIC CHAIR COVER WITH SATIN SASH | \$6.50++ per chair

LIGHTED CANOPY | \$300.00++

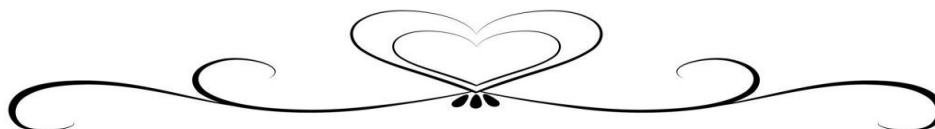
Beautiful draped fabric hung over the dance floor

FULL LIGHTING PACKAGE | \$800.00++

Lighted head table, cake table, place card table and canopy over dance floor

WEDDING CEREMONY | \$800.00++

Includes Ceremony Rehearsal, Chairs, Back-drop, Wedding Arch, Podium and Microphone



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Farewell Breakfast Buffet

Minimum of 20 people | \$24.00++ per person

Orange & Cranberry Juice

Regular and Decaffeinated Coffee and a Selection of Black, Herbal and Specialty Teas

Platter of Fresh Sliced Seasonal Fruit

Freshly Baked Morning Danish and Muffins with Fruit Preserves and Butter

Farm Fresh Scrambled Eggs

Classic Eggs Benedict

Cinnamon Vanilla Infused French Toast with maple syrup

Applewood Smoked Bacon, Pork Sausage Links

Crispy Breakfast Potatoes with peppers and onions

BREAKFAST BUFFET ENHANCEMENTS Prices are per guest unless noted

Canadian Bacon, Egg and American Cheese English Muffin | **\$6.00++**

Breakfast Pizza | **\$5.00++**

Steel Cut Oatmeal Station- Toppings to Include: Golden Raisins, Dried Cranberries, Fresh seasonal berries, toasted almonds, house-made granola, brown sugar, honey, and cinnamon | **\$7.00++**

Yogurt and Berry Parfait with House-made Granola | **\$5.00++**

Assorted Bagels with Cream Cheese and Whipped Butter (Per Dozen) | **\$32.00++**

Chocolate Stuffed Croissants (Per Dozen) | **\$42.00++**

RISE-N-SHINE ACTION STATIONS

Prices are per guest unless noted

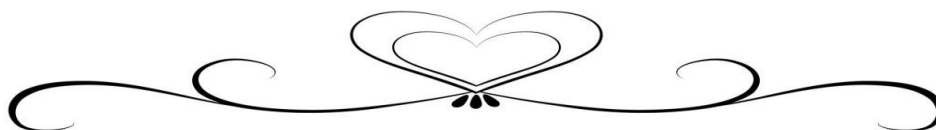
A Chef Attendant Fee of \$75++ will be added per Chef required

Made to Order Belgian Waffles- Toppings to Include: Fresh Berries, Warm Maple Syrup, Whipped Cream and Butter | **\$8.00++**

Farm Fresh Egg Omelet Station- Toppings to Include: Cheddar and Swiss Cheeses

Diced Smokehouse Ham, Sliced Mushrooms, Diced Bell Peppers, Chopped Sweet Onions

Spinach Leaves, Bacon, Mexican Salsa, with Egg whites available | **\$9.00**



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Rehearsal Dinner Buffet

Minimum of 25 people | \$45.00++ per person

SALADS

Beefsteak Tomato, Sweet Onion, Maytag Bleu Cheese Salad
Crisp Caesar Salad

ENTRÉE'S | SELECT THREE

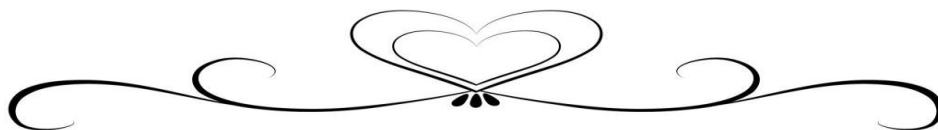
Sliced Roast New York Strip
Braised Short Ribs
Apple Stuffed Pork Loin
Chicken Marsala
Seared Filet of Salmon with Whole Grain Mustard
Parmesan Crusted Swordfish
Penne Bolognese

ACCOMPANIMENTS

White Cheddar Au Gratin Potatoes
Fresh Seasonal Vegetables

DESSERT & COFFEE

Kentucky Bourbon Pecan Pie
Carrot Cake
Black Forest Cake
Regular and Decaffeinated Coffee and a Selection of Black, Herbal and Specialty Teas



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