



Wedding Packages



DOUBLETREE
BY HILTON™

BAY CITY - RIVERFRONT



WEDDING SPECIALS FOR WEDDINGS BOOKED AT THE DOUBLETREE BY HILTON BAY CITY- RIVERFRONT

Multiple Booking Discounts

Bridal & Baby Showers:

- *Complimentary Centerpieces
- *No Room Rental
- *Selection of Either Fountain Soft Drinks or One Non-Alcoholic Punchbowl
- *10% Off Standard Menu Food Pricing

Rehearsal Dinners:

- *Seasonal Complimentary Centerpieces for the Dinner
- *No Room Rental
- *Selection of Either Fountain Soft Drinks or One Non-Alcoholic Punchbowl
- *10% Off Standard Menu Food Pricing
(Prices in Attached Menus)

Gift Opening the Day After the Wedding:

- *Complimentary Seasonal Centerpieces for the Gift Opening
- *No Room Rental
- *10% Off Standard Menu Food Pricing
(Prices in Attached Menus)

*All Food & Beverage is Subject to a 22% service charge and 6% sales tax.
Menu items are subject to change based on market availability; comparable items will be used with client's approval.*



2019 / 2020 Value Dates & Fridays

Full Ballroom: 221 – 480 guests
Half Ballroom: 220 guests or less
Davidson Room: 100 guests or less
Riverfront Grille: 80 guests or less

No Food or Beverage Minimums with Purchase of a Dinner and 5-Hour Bar Package

Complimentary:

- *Hospitality Room for the Bridal Party
- *Overnight Room for the Bride & Groom
- *Late Night Snack of 100 Pieces of Gourmet Pizza
- *Elegance Table Centerpieces for all Guest Tables - Clear Gems, Round or Square Mirror, or Three Votive Holders with White Candles. (Add your own flowers and additional décor)
- *White Floor Length Table Linens with White Table Overlay
- *Head Table Up-Lighting (Five Up-Lights, Nine Colors to Choose From)
- *One Gold or Silver Cake or Cupcake Stands
- *Standard Back Drop for the Head Table
- *Risers for the Head Table
- *Colored Napkins

Additional Discounts Available:

- *Premium Silver or Gold Chiavari Chairs or
Wooden Chairs with White Soft Seating Cushion - \$1.50 each (300 max)
- *Premium Ariella White Backdrop - \$100.00
- *Gold or Silver Plate Chargers - 25¢ each (300 max)
- *Flower Wall Insert - \$50
- *Sequin Runners in Gold, Silver, Rose Gold, or Silver Embroidered - \$2.00 each
- *White Leather Dance Floor Furniture - \$100.00
- *Outdoor Wedding Ceremony – Includes 220 Chairs - \$495.00
(Indoor Rehearsal Space Not Available)

*If Guest Count Falls Below 125, Select Three Items from the Above Complimentary Offerings.
All Dates and Items Subject to Availability
No Substitutions*

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Menu items are subject to change based on market availability; comparable items will be used with client's approval.



2019 / 2020 Value Dates

Full Ballroom: 221 – 480 guests
Half Ballroom: 220 guests or less
Davidson Room: 100 guests or less

2019 Value Dates

September 2019

Friday, September 20th - Half Ballroom
Friday, September 27th - Ballroom

October 2019

Friday, October 4th - Ballroom
Friday, October 25th - Ballroom
Saturday, October 26th - Davidson

2019 Fire & Ice 2.0

November 2019

Friday, November 8th - Ballroom
Friday, November 15th - Ballroom
Saturday, November 16th - Half Ballroom
Friday, November 22nd - Ballroom
Saturday, November 23rd - Half Ballroom
Friday, November 29th - Ballroom
Saturday, November 30th - Davidson

December 2019

Friday, December 6th - Half Ballroom
Saturday, December 14th - Half Ballroom
Friday, December 20th - Davidson

2020 Value Dates

Friday, May 22nd - Ballroom
Saturday, May 23rd - Ballroom
Friday, July 3rd - Ballroom
Friday, September 4th - Ballroom
Saturday, September 5th - Ballroom

2020 Fire & Ice 2.0

Saturday, April 11th – Ballroom

All Dates Subject To Availability

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Sunday Weddings

Full Ballroom: 221 – 480 guests
Half Ballroom: 220 guests or less
Davidson Room: 100 guests or less
Riverfront Grille: 80 guests or less

No Food or Beverage Minimums with Purchase of a Dinner and Bar Package
10% off Total Food and Beverage Bill

Complimentary:

- *Hospitality Room for the Bridal Party
- *Overnight Room for the Bride & Groom
- *Elegance Table Centerpieces for all Guest Tables - Clear Gems, Round or Square Mirror, or Three Votive Holders with White Candles. (Add your own flowers and additional décor)
- *Premium Ariella Head Table with White Back Drop and Five Up-Lights
- *100 Pieces of Gourmet Pizza Squares for your Late-Night Snack or
100 Crostini's for Your Cocktail Hour
- * White Floor Length Table Linens
- *Risers for the Head Table
- *Gold or Silver Cake Stand
- *Colored Napkins

Additional Discounts Available:

- *Premium Silver or Gold Chiavari Chairs or
Wooden Chairs with a White Soft Seating Cushion - \$1.00 each (300 max)
- *Sequin Runners in Gold, Silver, Rose Gold, or Silver Embroidered - \$1.50 each
- *Gold or Silver Plate Chargers - 25¢ each (300 max)
- *Discounted Indoor or Outdoor Wedding Ceremony - \$395.00
(Indoor Rehearsal Space Not Available)
- *White Leather Dance Floor Furniture - \$50.00
- *Flower Wall Insert - \$25

*If Guest Count Falls Below 125, Select Three Items from the Complimentary Section Above
All Dates and Items Subject to Availability
No Substitutions*

All Food & Beverage is Subject to a 22% service charge and 6% sales tax.
Menu items are subject to change based on market availability; comparable items will be used with client's approval.

Fire & Ice 2.0 Wedding Offerings

Fire & Ice 2.0 Offerings Valid All Weekends November – April

Full Ballroom: 221 – 480 guests

Half Ballroom: 220 guests or less

Davidson: 100 guests or less

Riverfront Grille: 80 guests or less

No Food or Beverage Minimums with Purchase of a Dinner and Bar Package

Complimentary:

- *Hospitality Room for the Bridal Party
- *Overnight Room for the Bride & Groom
- *Gourmet S'more Station - Live Roasting Boxes, Flavored Marshmallows, Assorted Chocolates and Graham Crackers or 100 Pieces of Gourmet Pizza Squares for your Late-Night Snack
- *Elegance Table Centerpieces for all Guest Tables - Clear Gems, Round or Square Mirror, or Three Votive Holders with White Candles (Add your own flowers and additional décor)
 - * Gourmet Hot Chocolate Station - Flavored Syrups, Whipped Cream, Cherries, Sprinkles, Marshmallows, Crushed Peppermint
- *Head Table Up-Lighting (Five Up-Lights, Nine Colors to Choose From)
 - * White Floor Length Table Linens with a White Table Overlay
 - *Ice Lights for the Head Table & Cake Table
 - * Standard White Head Table Back Drop
 - *Silver or Gold Cake or Cupcake Tier
 - *Risers for the Head Table
 - *Colored Napkins

Discounts:

- *Upgraded Chiavari Chairs - \$1.50 each (300 max)
- *Premium White Ariella Backdrop - \$100.00
 - *Sequin Runners - \$2.50 each
 - *Flower Wall Insert - \$50
- *White Leather Dance Floor Furniture \$100.00
- *Gold or Silver Plate Chargers - 25¢ each (300 max)
- *Onsite Indoor Wedding Ceremony - \$495.00
(Indoor Rehearsal Space Not Available)

If Guest Count Falls Below 125, Select Three Items from the Above Complimentary Offerings.

All Dates and Items Subject to Availability

No Substitutions

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Menu Selections



DOUBLETREE
BY HILTON®
BAY CITY – RIVERFRONT

Hors d'oeuvres Selections

Chilled Hors d'oeuvres Per 100 pieces

Shrimp Cocktail <i>(gluten-free, dairy free)</i>	\$275
Poached Shrimp, Cocktail Sauce, Lemons	
Tenderloin Crostini	\$300
Toasted Crostini, Boursin Cheese, Roasted Beef Tenderloin, Cured Tomatoes	
Strawberry Bruschetta	\$160
Toasted Crostini, Goat Cheese, Fresh Strawberries, Balsamic Drizzle	
Tomato Bruschetta	\$160
Toasted Crostini, Pesto, Fresh Mozzarella, Tomato	

Warm Hors d'oeuvres Per 100 pieces

Southwest Chicken Eggrolls	\$180
Grilled Chicken, Black Bean Corn Salsa, Sour Cream, Salsa	
Crispy Pork Pot Stickers	\$170
Goyza Sauce	
Mini Vegetable Spring Rolls <i>(vegetarian, dairy-free)</i>	\$160
Ginger-Plum Sauce	
Stuffed Mushroom Caps	\$160
Cheddar, Bacon & Red Pepper or Spinach, Feta & Pine Nut	
Mini Crab Cakes	\$200
Dijon Remoulade	
Petite Beef Wellington	\$200
Horseradish Sauce	
Raspberry & Brie in Phyllo	\$170
Cheese & Fruit Pastry	
Spanakopita	\$160
Spinach & Feta Phyllo	
Crispy Coconut Shrimp	\$200
Ginger-Plum Sauce	
Petite Meatballs	\$150
Sweet Ginger Sesame, BBQ or Swedish	

Displays

Artisan Cheese Display	\$4 pp
Flatbreads & Crackers	
Fresh Fruit Display	\$3.50 pp
Honey Yogurt, Spiced Sugar	
Fresh Vegetable Display	\$3.50 pp
Grilled Seasonal Vegetables <i>(vegetarian, vegan, gluten-free)</i> Roasted Red Pepper Dip <i>(vegetarian, gluten-free)</i>	
Antipasto Display	\$4 pp
Grilled & Marinated Vegetables, Italian Olives, Fresh Mozzarella	
Cheese Spread Display	\$4 pp
Schuler's Bar Cheese®, Garlic Herb Cheese, Crostini & Crisp Breadsticks	
Spinach & Artichoke Dip Display	\$100
Serves Approximately 50 people Corn Chips, Pita Chips	
Buffalo Chicken Dip Display	\$100
Serves Approximately 50 people Corn Chips, Pita Chips	

Snacks Per Pound

Kettle Potato Chips	\$14
Onion Sour Cream 'N Onion Dip <i>(vegetarian)</i>	
Tri-Colored Tortilla Chips & Salsa	\$14
<i>(vegetarian, vegan)</i>	
Gardetto® Snack Mix	\$11
<i>(vegetarian, vegan, dairy-free, contains nuts)</i>	

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Buffet Dinner

Select Two Mains for \$24.00 per person or Select Three Mains for \$26.50 per person

Displays are designed for a maximum of 60-minutes of continuous service

*All Dinner Display Meal Offerings are served with One Starch, One Vegetable, Dinner Rolls, Freshly Brewed Coffee, Iced Tea, Hot Herbal Teas, Fresh Mixed Greens With Tomatoes, Cucumbers, Banana Peppers, Black Olives, Cheese, Croutons, and **Choice of Two Dressings** - Italian, Ranch, Blue Cheese, Balsamic Vinaigrette, Sesame, & Sun-Dried Tomato*

Select Two Salads:

Traditional Caesar Salad

Romaine Lettuce, Garlic Croutons, Creamy Caesar Dressing, Shaved Parmesan

Strawberry Spinach Salad (vegetarian, gluten-free, contains nuts)

Fresh Baby Spinach, Sliced Strawberries, Almonds, Crumbled Goat Cheese, Strawberry Vinaigrette

Michigan Salad

Mixed Greens, Dried Cherries, Walnuts, Apples, White Cheddar, House Vinaigrette

Bowtie Italian Salad (vegetarian, vegan, dairy-free)

Sun-Dried Tomatoes, Fresh Basil, Roasted Peppers, Black Olives, Garden Vegetables, Garlic-Herb Vinaigrette

Caprese Salad (vegetarian, gluten-free)

Tomato, Basil, Fresh Mozzarella, Balsamic Glaze

Sweet Potato Waldorf Salad

Roasted Sweet Potatoes, Fire Roasted Apples, Celery, Chopped Walnuts, Waldorf Salad Dressing

Yukon Gold Potato Salad

Roasted Yukon Gold Potatoes, Herb Vinaigrette, Kalamata Olives, Peppers, Red Onions, Feta Cheese, Fresh Basil

Select One Starch:

Au Gratin Potatoes (vegetarian, vegan, gluten-free)

Herb Roasted Redskins (vegetarian, gluten-free)

Mashed Yukon Gold Potatoes (vegetarian)

Wild Rice (vegetarian)

Petite Heirloom Potatoes

Roasted Fingerling Sweet Potatoes

Parmesan Risotto

Select One Vegetable:

(all options are vegetarian, vegan, gluten-free)

Fresh Green Beans & Grape Tomatoes

Honey Glazed Carrots

California Blend

Fresh Broccoli, Cauliflower & Carrots

Summer Blend

Zucchini, Yellow Squash, Peppers & Broccoli

Fresh Asparagus

With Julienne Veggies

Baby Broccoli

With Yellow Squash & Sweet Peppers

All Food & Beverage is Subject to a 22% service charge and 6% sales tax.

Menu items are subject to change based on market availability; comparable items will be used with client's approval.

Buffet Dinner (Continued)

Select Two or Three Mains:

Fresh Herb Grilled Chicken (*gluten-free, dairy-free*)
Cured Tomatoes, Artichokes

Cider Barbeque Chicken Breast (*dairy-free*)
Fried Onions

Pan Roasted Chicken Breast
Marsala Jus, Wild Mushrooms

Sautéed Chicken Picatta
Lemon, Capers, Sun-Dried Tomatoes

Grilled Chicken Breast (*dairy-free*)
Smoked Gouda Cream Sauce, Crispy Bacon

Roast Turkey Breast
Natural Jus, Sage Dressing

Roast Pork Loin (*gluten-free*)
Madera Jus, Cipollini Onion

Grilled Pork Chops
Cider Barbeque, Fried Onions

Great Lakes Whitefish
Lemon Burre Blanc, Citrus, Grape Tomatoes

Mediterranean Whitefish (*gluten-free, dairy-free*)
Tomatoes, Kalamata Olive, Fresh Herbs

Seared Salmon
Citrus Butter, Chardonnay

Honey Lacquered Salmon (*dairy-free, gluten-free*)
Ginger-Mango Jam

Cabernet Beef Tips (*dairy-free*)
Herb Pasta, Roasted Mushrooms, Sautéed Onions

Braised Beef Roast (*dairy-free*)
Caramelized Onions, Roasted Carrot, Red Wine Jus

Sliced Roast Sirloin (*dairy-free*)
Au Jus, Grilled Sweet Peppers

Pesto Gnocchi (*vegetarian*)
Sautéed Gnocchi, Pesto, Spinach, Roasted Grape Tomatoes, Parmesan Cheese

Cheese Tortellini (*vegetarian*)
Roasted Tomato Sauce, Fresh Mozzarella

Cavatappi Pasta (*vegetarian*)
Prima Vera, Shaved Parmesan

Additional Price Per Person for Items Below:

Carved Prime Rib (\$2pp)
Horseradish, Au Jus
\$50 Carving Fee

Braised Short Ribs (\$2pp)
Roasted Pearl Onions, Red Wine Demi-Glace

Finish with Fresh Mini Pastries, Gourmet Cookies, Mini Cheesecakes, Chocolate Brownies, Dessert Bars, and Cannoli for an Additional \$2 Per Person

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Plated Dinner

All Plated Dinner Meal Offerings are Served with One Starch, One Vegetable, Dinner Rolls, Freshly Brewed Coffee, Iced Tea, and Hot Herbal Teas.

Finish with Fresh Mini Pastries, Gourmet Cookies, Mini Cheesecakes, Chocolate Brownies, and Cannoli for an additional \$2.00 per person.

Select One Salad:

Fresh Mixed Greens *(vegan)*

Tomatoes, Cucumbers, Shaved Red Onions

Two Dressings:

Italian *(vegetarian, vegan, gluten-free, dairy-free)*

Ranch *(vegetarian, gluten-free)*

Blue Cheese *(vegetarian, gluten-free)*

Balsamic Vinaigrette *(vegetarian, vegan, gluten-free, dairy-free)*

Sesame *(vegetarian, vegan, dairy-free)*

Sun-Dried Tomato *(vegetarian, vegan, gluten-free, dairy-free)*

Traditional Caesar Salad

Romaine Lettuce, Garlic Croutons, Black Olives, Grape Tomatoes, Creamy Caesar Dressing, Shaved Parmesan

Michigan Salad *(gluten-free)*

Mixed Greens, Dried Cherries, Walnuts, Apples, White Cheddar, House Vinaigrette

Select One Starch:

Au Gratin Potatoes *(vegetarian, vegan, gluten-free)*

Herb Roasted Redskins *(vegetarian, gluten-free)*

Mashed Yukon Gold Potatoes *(vegetarian)*

Wild Rice *(vegetarian)*

Petite Heirloom Potatoes

Roasted Fingerling Sweet Potatoes

Parmesan Risotto

Select One Vegetable:

Fresh Green Beans

With Red & Yellow Peppers

Summer Blend

Zucchini, Yellow Squash, Peppers & Broccoli

Fresh Asparagus

With Julienne Veggies

Baby Broccoli

With Yellow Squash & Sweet Peppers

Pre-Selected Choice of up to Three Entrees, Please let Tricia know if you have any Dietary Restrictions or Children's Meals (Select One Children's Meal for all Children).

Plated Dinner (Continued)

Select One Main:

Fresh Herb Grilled Chicken	\$24	Sirloin 10oz	\$26
Cured Tomatoes & Artichokes <i>(dairy-free, gluten-free)</i>		Caramelized Onions, Roasted Wild Mushrooms	
Cider Barbeque Chicken Breast	\$24	Pan Seared Filet Mignon 6oz	\$34
Fried Onions <i>(dairy-free)</i>		Pan Seared Filet Mignon 8oz	\$38
Pan Roasted Chicken Breast	\$24	Chive Portobella, Cabernet Demi	
Marsala Jus, Wild Mushrooms		NY Strip 10oz	\$32
Sautéed Chicken Picatta	\$24	Caramelized Onion Demi, Herb Cheddar	
Lemon, Capers & Sun-Dried Tomatoes		Braised Short Ribs	\$30
Grilled Chicken Breast	\$24	Roasted Pearl Onions, Red Wine Demi-Glace	
Smoked Gouda Cream Sauce, Crispy Bacon		Prime Rib 12oz	\$32
Roast Pork Loin	\$25	Au Jus, Boursin Horseradish	
Madera Jus, Cipollini Onion <i>(gluten-free)</i>		Wild Rice Risotto	\$22
Grilled Pork Chops	\$25	Roasted Tomato Sauce, Grilled Vegetable <i>(vegetarian)</i>	
Cider Barbeque, Cherry Confit <i>(dairy-free)</i>		Cheese Tortellini	\$22
Great Lakes Whitefish	\$25	Roasted Tomato Sauce, Fresh Mozzarella <i>(vegetarian)</i>	
Lemon Burre Blanc, Citrus, Grape Tomato <i>(gluten-free)</i>		Cavatappi Pasta	\$22
Seared Salmon	\$25	Prima Vera, Shaved Parmesan <i>(vegetarian)</i>	
Citrus Butter, Chardonnay <i>(gluten-free)</i>			
Honey Lacquered Salmon	\$25		
Ginger-Mango Jam <i>(dairy-free, gluten-free)</i>			

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Children's Menu

Plated Selection

\$10

Select One:

- Crispy Home-Style Chicken Tenders with French Fries, Ranch Dip, and Ketchup
- Golden Grilled Cheese with French Fries, Ketchup, Mustard, and Pickle (*vegetarian*)
- Kraft Macaroni and Cheese (*vegetarian*)

All Plated Meals Include Chef's Selection of Fresh Cut Fruit, Drink and Dessert

Buffet Selection

Discounted Pricing is Based Upon Children's Age at the Time of the Event and Includes the Full Selection of the Adult Buffet.

Children 2 Years and Under

Complimentary

Children 3-9 Years

\$10

Children 10 Years and Over

Regular Adult Price

Beverage Selection

Discounted Pricing is Based Upon Children's Age at the Time of the Event and Includes a 5-Hour Non-Alcoholic Drink Package.

Children 2 Years and Under

Complimentary

Children 3-9 Years

\$6

Young Adults 10-20 Years of Age

\$10

Add 50¢ for Additional Half Hour

Add \$1.00pp for Additional 1 Hour

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Afterglow Snacks

Displays are Priced Per 100 Pieces

Chicken Wings	\$150
Hot Buffalo, Sweet Heat BBQ, & Ranch	
Pizza Squares	\$175
Chef's Selection of Fresh Pizza Squares	
Large Soft Pretzels <i>(vegetarian)</i>	\$200
Cream Cheese, Queso Dip	
Coneys & Sliders	\$300
Detroit Chili, Ketchup, Mustard, Kettle Chips	

Displays are Priced Per 100 People

French Fry Station <i>(vegetarian)</i>	\$225
Crispy Waffle Fries with Melted Cheese, Chili Sauce, Ketchup, Onions	
Crispy Waffle Sweet Potato Fries Tossed with Cinnamon and Sugar, Caramel Sauce	
Gourmet Popcorn Station <i>(vegetarian, vegan)</i>	\$250
Freshly Popped Popcorn with Assorted Flavorings	
Nacho Bar <i>(vegetarian)</i>	\$250
Tortilla Chips, Warm Spiced Queso, Guacamole, Jalapeño, Sour Cream, Salsa	
(Make it a Soft Taco Bar with Seasoned Ground Beef and Soft Taco Shells for an Additional \$75)	
Mac 'N Cheese Bar <i>(vegetarian)</i>	\$325
Smoked Gouda Mac & Cheese (Elbow Noodles), White Cheddar Mac & Cheese (Shell Noodles)	
Bacon, BBQ Pork, Broccoli, Green Onions, Tomatoes, Jalapeños	
Chips N' Dip <i>(vegetarian)</i>	\$125
Seasoned Chips with Assorted Flavorings, Onion Dip, Gorgonzola Dip	
Gourmet Indoor S'more Station	\$2.95 pp
Assorted Graham Crackers, Marshmallows, Chocolates, Live Roasting Boxes, Roasting Sticks	
Signature DoubleTree Cookies	\$1.00 each
The World Famous DoubleTree Chocolate Chip Cookies, Displayed in a Cookie Bag at each Guest's Seat.	

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Bar Packages



DOUBLETREE
BY HILTON™
BAY CITY - RIVERFRONT

Beverage Service – 5 Consecutive Hours

Bar Packages & Additional Options:

5-hour House Brand Bar **\$14.50 pp**

5-hour Call Brand Bar **\$16.50 pp**

5-hour Premium Brand Bar **\$19.50 pp**

Add \$1.50 pp for additional half hour

Add \$2.50 pp for additional hour

Additional items available:

House Champagne **\$22 / bottle**

House Wines **\$20 / bottle**

*Max of 6.5 hours of bar time allowed.

*Special pricing for guests 3-20 years of age.

In accordance with the laws of the state of Michigan, the DoubleTree by Hilton Bay City-Riverfront is the only licensee authorized to purchase, sell, or service alcoholic beverages on the premises. Alcoholic beverages are not permitted to be brought into the DoubleTree by Hilton Bay City-Riverfront from outside licensed premises, nor are they permitted to leave the premises. Shots and dollar dances with shots will not be allowed during your Wedding Reception.

House Brands

Liquor- Vodka, Gin, Rum, Spiced Rum, Whiskey, Bourbon, Hiram Walker Amaretto, Peachtree Schnapps

Draft Beer- Bud Light

House Wines- Cabernet, Sauvignon, Chardonnay, Moscato

Call Brands

Liquor- Smirnoff Vodka, Beefeater Gin, Captain Morgan Spiced Rum, Bacardi Rum, Seagram's 7 Whiskey, Jim Beam Bourbon, Kamora, Hiram Walker Amaretto, Dewar's Scotch, Peachtree Schnapps

Draft Beer- Bud Light

House Wines- Cabernet, Chardonnay, Moscato, White Zinfandel

Premium Brands

Liquor- Belvedere Vodka, Tito's Vodka (*gluten-free*), Bombay Gin, Captain Morgan Spiced Rum, Bacardi Rum, Malibu Coconut Rum, Southern Comfort, Jack Daniels Bourbon, Jim Beam Bourbon, Canadian Club Whiskey, Johnny Walker Red Label Scotch, Kahlua Coffee Liqueur, Baileys Irish Cream, Disarrano Amaretto, Peachtree Schnapps

House Wines- Chardonnay, White Zinfandel, Moscato, Cabernet Sauvignon, Pinot Noir

Bottled Beer- Budweiser, Bud Light, Miller Lite, Michelob Ultra, Heineken, Corona, Labatt

*All Brands Include Mixers

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“Brewlywed” Craft Beer Add-On

All “Brewlywed” Craft Beer Packages Will Be Sold in Conjunction With an Existing House, Call or Premium Brand Bar Package; This is Not a Stand-Alone Item.

Select Two Draft Microbrew Choices \$3.00 per person.

Beer Options:

IPA

Bell’s Two Hearted – Kalamazoo, MI

Short’s Huma Lupa Licious – Bellaire, MI

Dark Horse Crooked Tree – Marshall, MI

Founders All Day IPA – Grand Rapids, MI

Ambers / Dark

Right Brain CEO Stout – Traverse City, MI

Rochester Mills Milkshake Stout – Rochester, MI

Light / Wheat

Great Lakes Brewing Dortmunder Gold – Cleveland, OH

Atwater Dirty Blonde – Detroit, MI

Tri City Brewing Company Hells Half Mile – Bay City, MI

Blue Moon – Golden, CO

Fruit / Cider

Angry Orchard Cider – Cincinnati, OH

Uncle John’s Blueberry / Apple Cider – St. Johns, MI

If you want to check on additional microbrew beers or brands not listed above, check with Tricia

Beers listed above are subject to seasonal and local availability

A romantic wedding scene in a grand hotel lobby. A couple is seen from behind, embracing and kissing. The man is wearing a dark suit and a white cap, and the woman is in a white wedding dress. They are standing in a hallway with large columns and a patterned carpet. A large, semi-transparent circular overlay is centered over the couple, containing the text "Rehearsal Dinner" in a white, elegant script font.

Rehearsal Dinner



DOUBLETREE
BY HILTON™

BAY CITY - RIVERFRONT

Riverfront Sandwich Counter Buffet

Prices are based on a 60-minute duration.

A \$50 fee will be added to groups with less than 30 guests.

For groups of 20 guests or less, please contact Tricia to discuss meal options

\$18 per person

Served with Kettle Potato Chips, Freshly Brewed Coffee, Iced Tea, & Hot Herbal Teas

Fountain Soft Drinks Available for an Additional \$1/person for the Duration of the Meal.

Please Select Two Salads from the Following:

Redskin Potato Salad

Crisp Bacon Crumbles, Fresh Herbs, Red Onions,
Country Mustard-Mayo Dressing

Traditional Caesar Salad

Romaine, Garlic-Herb Croutons, Shaved Parmesan,
Creamy Caesar Dressing

Strawberry Spinach Salad

Vegetarian, Gluten-Sensitive, Contains Nuts

Fresh Baby Spinach, Sliced Strawberries, Almonds,
Crumbled Goat Cheese, Strawberry Vinaigrette

Antipasto Salad

Cavatappi Pasta, Sun-Dried Tomato Vinaigrette,
Pepperoni, Capicola, Salami, Roasted Peppers,
Onions, Parmesan Cheese, Mozzarella Cheese,
Banana Peppers, Green & Black Olives

Udon Noodle Salad

Vegetarian, Dairy-Free

Noodles, Napa Cabbage, Peppers, Onions, Broccoli,
Honey Teriyaki Vinaigrette

Neptune Salad

Mixed Seafood, Celery, Onions, Peas, Pasta Shells,
Creamy Vinaigrette

House-Made Coleslaw

Vegetarian

Cabbage, Carrot, House-Made Dressing

Sandwich Choices

Please Select Three from the Following:

Caprese

Vegetarian

Sliced Mozzarella, Tomato, Focaccia,
Fresh Spinach, Chimichurri Aioli

Italian Deli

Salami, Pepperoni, Pastrami, Mortadella, Provolone Cheese,
and Sun-Dried Tomato Aioli

Riverfront Cuban

Pork, Bavarian Ham, Swiss Cheese, Dijon Mustard, Sweet
Pickles, Pretzel Roll

Smoked Turkey

Caramelized Apple Aioli, Cheddar Cheese, Raisin Bread

Cherry Almond Chicken or Tuna Salad Croissant

Contains Nuts

Almonds, Dried Cherries, Lettuce, Flaky Croissant

Chilled Roast Beef

Honey Malt Vinaigrette, Boursin Cheese,
Roasted Onions, Onion Brioche Roll

Three Little Pigs

Cuban Pork, Bavarian Ham, Bacon, Roasted Red Peppers,
Onions, Siracha Aioli, Smoked Cheddar, Hero Roll

Carvers Sandwich

Roast Beef, Red Onions, Dill Havarti Cheese, Horseradish
Aioli, Spring Mix, Pretzel Roll

Fried Chicken Banh MI

Asian Napa Slaw, Cucumbers, Peppers, Onions, Rangoon
Mousse, Hoagie Roll

Finish

Variety of Chef's Cookies and Brownies

Vegetarian, Contains Nuts

All Food & Beverage is Subject to a 22% service charge and 6% sales tax.

Menu items are subject to change based on market availability; comparable items will be used with client's approval.

Italian Buffet

Prices are based on a 60-minute duration.

A \$50 fee will be added to groups with less than 30 guests.

For groups of 20 or less, please contact Tricia to discuss meal options.

\$18 per person.

Served with Freshly Brewed Coffee, Iced Tea, & Hot Herbal Teas.

Fountain soft drinks available for an additional \$1/person for the duration of the meal.

Begin

Select Two Salads from the Following:

Caprese Salad *Vegetarian*

Grape Tomatoes, Fresh Mozzarella, Basil, Balsamic Glaze

Traditional Caesar Salad

Romaine, Garlic-Herb Croutons, Shaved Parmesan, Creamy Caesar Dressing

Strawberry Spinach Salad

Vegetarian, Gluten-Sensitive, Contains Nuts

Fresh Baby Spinach with Sliced Strawberries and Almonds, Crumbled Goat Cheese, Strawberry Vinaigrette

Antipasto Salad

Cavatappi Pasta, Sun-Dried Tomato Vinaigrette, Pepperoni, Capicola, Salami, Roasted Peppers, Onions, Parmesan Cheese, Mozzarella Cheese, Banana Peppers, Green & Black Olives

Panzanella Amatriciana

Bacon, Tomato, Roasted Red Peppers, Red Onions, Bread, Sweet Red Wine Vinaigrette

Salad Primavera

Grilled Vegetables, Spaghetti Pasta, Italian Garlic Herb Vinaigrette

Main

Select Two from the Following:

Penne Pasta Bolognese

Tomato Sauce, Ground Beef, Penne Pasta

Penne Pasta Puttanesca

Tomatoes, Onions, Capers, Black Olives, Garlic, Oregano, Penne Pasta

Fettuccini Chicken Alfredo

Cream Sauce, Parmesan Cheese, Garlic, Black Pepper, Chicken, Fettuccini Pasta

Chicken Carbonara

Cream Sauce, Egg, Parmesan Cheese, Bacon, Chicken, Spaghetti Pasta

Roasted Italian Vegetables

Vegan, Vegetarian, Gluten-Sensitive

Garlic Bread and Breadsticks

Vegetarian

Finish

Assorted Cannoli

Vegetarian, Contains Nuts

All Food & Beverage is Subject to a 22% service charge and 6% sales tax.

Menu items are subject to change based on market availability; comparable items will be used with client's approval.

Southwest Buffet

Prices are based on a 60-minute duration.

A \$50 fee will be added to groups with less than 30 guests.

For groups of 20 or less, please contact Tricia to discuss meal options.

\$18 per person

Served with Freshly Brewed Coffee, Iced Tea & Hot Herbal Teas

Fountain soft drinks available for an additional \$1/person for the duration of the meal.

Begin

Select Two Salads from The Following:

Tucson Potato Salad

Vegetarian, Gluten-Sensitive

Roasted Sweet Potatoes, Peppers, Onions,
Chipotle Mayonnaise Dressing

Traditional Caesar Salad

Romaine Lettuce, Garlic-Herb Croutons, Shaved
Parmesan, Creamy Caesar Dressing

El Paso Salad

Vegetarian, Vegan, Gluten Sensitive, Dairy-Free

Roasted Corn, Black Beans, Shredded Lettuce,
Cumin Lime Dressing

Sonora Slaw

Vegetarian, Vegan, Gluten Sensitive, Dairy-Free

Cabbage, Mangoes, Peppers, Red Onion, Chili
Vinaigrette

Mixed Green Salad

Vegetarian, Vegan, Gluten-Sensitive, Dairy-Free

Mixed Greens, Cilantro, Roasted Peppers, Chili
Pineapple Vinaigrette

Main

Select Two From The Following:

Spiced Beef Taco Meat

Chicken Fajitas

Peppers, Onions

Pork Carnitas *Gluten-Sensitive, Dairy-Free*

Lime Juice

*Includes The Following To Compliment
Your Selections:*

Calico Beans

Vegetarian, Gluten-Sensitive, Dairy-Free

Spanish Rice

Soft Tortilla Shells *Vegetarian*

**Diced Tomatoes, Shredded Lettuce,
Shredded Cheese, Olives, Jalapenos, Sour
Cream, Guacamole, Mild Salsa**

Crispy Corn Tortilla Chips

Vegan, Vegetarian, Gluten-Sensitive

Finish

Dessert Nachos

Vegetarian

Cinnamon and Sugar Tossed Fried Flour Tortilla
Chips with Caramel, Chocolate, Vanilla,
Strawberry and Orange Sauce

All Food & Beverage is Subject to a 22% service charge and 6% sales tax.

Menu items are subject to change based on market availability; comparable items will be used with client's approval.

BBQ Buffet

Prices are based on a 60-minute duration.

A \$50 fee will be added to groups with less than 30 guests.

For groups of 20 or less, please contact Tricia to discuss meal options.

Served with Freshly Brewed Coffee, Iced Tea, & Hot Herbal Teas.

Fountain soft drinks available for an additional \$1/person for the duration of the meal.

All American BBQ Buffet - \$22 per person

Begin

House-Made Coleslaw

Vegetarian, Gluten-Sensitive

Cabbage, Carrots, House-Made Dressing

Macaroni Salad

Gluten-Sensitive

Tuna, Onions, Peas, Mayo Dressing

Yukon Potato Salad

Gluten-Sensitive

Crisp Bacon Crumbles, Fresh Herbs, Red Onions,
Country Mustard-Mayo Dressing

Main

Black Angus Burger

Dairy-Free

Lettuce, Tomato, Red Onions, Pickles, Assorted
Sliced Cheese and Assorted Condiments

Hot Dogs & Bratwursts

Dairy-Free

Assorted Condiments

Molasses Baked Beans with Bacon

Dairy-Free

Kettle Potato Chips and Onion Dip

Finish

Assorted Mini Desserts

Contains Nuts

Texas Style BBQ Buffet - \$28.5 per person

Begin

House-Made Coleslaw

Vegetarian, Gluten-Sensitive

Cabbage, Carrots, House-Made Dressing

Macaroni Salad

Gluten-Sensitive

Tuna, Onions, Peas, Mayo Dressing

Yukon Potato Salad

Gluten-Sensitive

Crisp Bacon Crumbles, Fresh Herbs, Red Onions,
Country Mustard-Mayo Dressing

Main

Slow Cooked BBQ Ribs

Gluten-Sensitive, Dairy-Free

BBQ Chicken Leg Quarters

Gluten-Sensitive, Dairy-Free

Slow Roasted Texas Style Beef Brisket

Gluten-Sensitive, Dairy-Free

Molasses Baked Beans with Bacon

Dairy-Free

Smoked Gouda Mac and Cheese

Vegetarian

Corn Bread Muffins

Vegetarian

Finish

Apple and Peach Cobblers

Vegetarian

All Food & Beverage is Subject to a 22% service charge and 6% sales tax.

Menu items are subject to change based on market availability; comparable items will be used with client's approval.



Gift Opening Breakfast



DOUBLETREE
BY HILTON™

BAY CITY - RIVERFRONT

GIFT OPENING THE DAY AFTER THE WEDDING

Breakfast Displays

A \$50 fee will be applied to groups of less than 30 guests

Served with Freshly Brewed Coffee, Iced Tea & Hot Herbal Teas

(Fountain Soft Drinks are an additional \$1/person for the duration of the meal.)

Prices are based on a 60-minute duration

Continental Collage • \$12

Chilled Orange, Cranberry and Apple Juices

Fresh Seasonal Fruit

Bagels, Cream Cheese

Assorted Danishes, Muffins and Croissants

Sweet Butter, Fruit Preserves, Peanut Butter

Classic Breakfast • \$14

Chilled Orange, Cranberry and Apple Juices

Assorted Danishes and Muffins

Fresh Seasonal Fruit

Sweet Butter

Scrambled Cage-Free Eggs

Smoked Bacon, Country Sausage Links

Home Fried Potatoes

Sweet Start • \$14

Chilled Orange, Cranberry and Apple Juices

Assorted Danishes and Muffins

Sweet Butter

Cinnamon Vanilla French Toast, Maple Syrup

Smoked Bacon, Country Sausage Links

Home Fried Potatoes

Western Sunrise • \$15

Chilled Orange, Cranberry and Apple Juices

Assorted Danishes and Muffins

Sweet Butter, Fruit Preserves

Flakey Biscuits and Sausage Gravy

Dearborn Ham Steaks

Scrambled Cage-Free Eggs

Home Fried Potatoes

DoubleTree Deluxe • \$17

Chilled Orange, Cranberry and Apple Juices

Assorted Danishes and Muffins

Sweet Butter

Fresh Seasonal Fruit

Cinnamon Vanilla French Toast, Maple Syrup

Scrambled Cage-Free Eggs

Smoked Bacon, Country Sausage Links

Home Fried Potatoes

Breakfast Add-Ons

Cinnamon French Toast • \$2.5

Vegetarian

Warm Maple Syrup, Whipped Butter

Seasonal Fresh Cut Fruit • \$2

Vegetarian, Vegan, Gluten-Sensitive, Dairy-Free

Cheddar Biscuit Sandwich • \$26 dz

Scrambled Eggs, Pork Sausage Patty, Cheddar Cheese

All Food & Beverage is Subject to a 22% service charge and 6% sales tax.

Menu items are subject to change based on market availability; comparable items will be used with client's approval.



Additional Services



DOUBLETREE
BY HILTON™

BAY CITY - RIVERFRONT



WEDDING CEREMONIES AT THE DOUBLETREE BY HILTON BAY CITY – RIVERFRONT

OUTDOOR WEDDING CEREMONY PACKAGE INCLUDES:

A contemporary riverfront patio area which measures 40' x 40' with a center aisle.

6' x 10' raised platform for the bride, groom and wedding officiant that rests below the flower-adorned, hand-crafted archway.

Six flowing pots down the aisle with white flowers.

A small table with choice of white or ivory linen for a unity ceremony.

Electrical hook-up (No fee)

The hotel does not hold indoor rain back-up space for the day of your rehearsal or ceremony.

It is your responsibility to reserve rain back-up space for the day of your ceremony

(See page 32 for off-site options)

FRIDAY PACKAGES & VALUE DATES:

\$495 with Reception Booked at the Hotel.

220 White Hercules Chairs Included

SATURDAY PACKAGES:

\$595 with Reception Booked at the Hotel

150 White Hercules Chairs Included

70 Extra Chairs Available for \$1.50 each

SUNDAY PACKAGES:

\$395 with Reception Booked at the Hotel

220 White Hercules Chairs Included

*All Food & Beverage is Subject to a 22% service charge and 6% sales tax.
Menu items are subject to change based on market availability; comparable items will be used with client's approval.*

OUTDOOR WEDDING CEREMONIES (Continued)

3 Time Slots Are Available For Your Ceremony:

9:00 AM – 12:00 PM

Actual Ceremony Time - 11:00 AM

1:00 PM – 3:00 PM

Actual Ceremony Time - 2:00 PM

4:00 PM – 6:00 PM

Actual Ceremony Time - 5:00 PM

The Actual Ceremony Should be Scheduled for 11:00 AM, 2:00 PM and 5:00 PM
to Allow for Set-up and Transition Time for Guests and Wedding Vendors.

**All Vendor Items Brought in and Set-up Need to be Removed Immediately Following Your Ceremony.
This is not the Hotel's Responsibility.**

Friday Weddings will have Rehearsals on Thursday Night and Saturday Weddings
will have Rehearsals on Friday Nights.

Times

6:00 PM – 6:30 PM

6:30 PM – 7:00 PM

7:00 PM – 7:30 PM

***The DoubleTree by Hilton Bay City – Riverfront Does Not Offer Rain Back-Up Space.*
Special Rates for Sunday Weddings
Contact Tricia for More Information**

**PLEASE NOTE - THERE MAY BE NOISE ISSUES OUTSIDE OF OUR CONTROL
DUE TO EVENTS HELD AT WENONAH PARK AND THE PAVILLION.**



Wedding Decor

CENTERPIECES

Three Piece Trio Cylinder Set

Three Piece Trio Square Set

Tall Glass Pilsner

Tall White Eiffel Vase

Glass Hurricane Vase

White Two Tier Votive Holder
with Crystal Droplets

Tall Square Vase

Silver Manzanita Tree

Light-Up Tree

*All Centerpieces Come with Square
or Round Beveled Mirror and Three White Votive
Candles with Glass Holders*

ADDITIONAL DÉCOR

Square or Round Beveled Mirror

Three White Votive Candles with Glass Holders

White Floating Candles

Colored Napkins

Floor Length White or Ivory Linen

Assorted Glassware and Containers for Candy Table

White Hercules Chairs

CHIAVARI CHAIRS

Gold or Silver

Maximum 300 of Each Color

STANDARD BACKDROP PRICING

White Backdrop

8' Tall and Max of 24' Long

PREMIUM BACKDROP PRICING

White Swag Arielle Backdrop

15' Tall and Max of 24' Long

2 Options of Overlays:

Stencil Black Flower Cutout Panels

or

Solid Gold Fabric Panels

3D FLOWER BACKDROP INSERT

15' Tall and Max of 8' Long

(Purchase of Backdrop Required)

SEQUIN TABLE RUNNERS

Rose Gold, Black, Gold, or Silver

WHITE LEATHER DANCE FLOOR

FURNITURE

13 Piece Set

HEAD TABLE RISERS

PLATE CHARGERS

Gold or Silver



Mention that you are a DoubleTree Bride for additional discounts provided by our preferred vendors.

BAKERIES

Sugar High Bakery

Heather Rousseau | 989-652-2400

Heidi's Darn Good Cookies

City Market | 989-450-9558

The Gourmet Cupcake Shoppe

Audrey Owczarzak – Bay City | 989-402-1700

The Ice Cream Pedal'r

Philip Smith | 989-860-0053

ENTERTAINMENT & UP-LIGHTING

Rusch Entertainment

Dean Rusch | 989-781-1553

Sounds Just Right

Joe Stricker | 989-992-9007

Active Entertainment

Joe Fila | (989) 992-1001

WEDDING PLANNERS

Happily Ever After Events

Darcie Johnson | 989-737-1552 | www.heaevents.com

SALONS

LC Make-Up Artistry

Lauren Corbat | 989-493-2607

Gypsy Hair & Bridal

Ashley White | 989-313-1585

WEDDING GOWNS

Unique Bridal

989-662-7458

Infinity Bridal

Britney Mlostek | 989-415-3378 | info@infinitybridal.net

WEDDING OFFICIANTS

Pastor Rob Schmidt | 989-297-1611

Reverend Patti Ruhala | 810-955-2503

Reverend Brian Tuttle | 989-262-4713

CEREMONY LOCATIONS

First Congregational Church

Kellie French | 989-482-5182

Pere Marquette Depot

Stella Cocco-Valdez | 989-893-4596

State Theater of Bay City & Wenonah Park Pavilion

Mike Bacigalupo | 989-892-2660 ext. 1

mike@statetheaterbaycity.com

FLORIST & DÉCOR

Magical I Do's

Samantha Todd | 989-600-8752 | weddings@magicalidos.com

Bling on a Budget Rentals

Deanna Kennard | 810-874-2131

Memories by Candle Light

Alicia or Audrey | 989-894-7856

PHOTOGRAPHERS & VIDEOGRAPHERS

Adam and Emily Photographers

Adam Baudoux | 989-640-5361

Adamandemily.co

Captured Productions

Aaron & Renee Deckrow | 989-205-8358 | 989-486-3449

Harbour Light Photography

Adam Carroll | 989-662-9850

Molly Lyn Photography

Molly Wendling | 989-860-1344

Sheahan Productions (Videographer)

Tom Sheahan | 989-225-6442 | sheahanproductions.com

Titus Photography

Kendra Titus | 989-837-1059

Collier Studios

Ryan Collier | 989-233-8512

ICE SCULPTURES

Ice Impressions

Steven Berkshire | 231-342-9999