



DOUBLETREE

BY HILTON™

HOTEL & SPA

NAPA VALLEY – AMERICAN CANYON



Wedding Packages



DoubleTree by Hilton Hotel & Spa
Napa Valley – American Canyon
3600 Broadway Street
American Canyon, Ca 94503
T (707) 674-2100 F (707) 674-2555

Congratulations!

*Welcome to DoubleTree by Hilton Hotel & Spa - Napa Valley / American Canyon,
the Gateway to Napa Valley Wine Country.*

*With over 4000 square feet of event space, our venue can accommodate even the grandest
of events, and can seat 250 guests comfortably.*

*We specialize in creating delicious delicacies the way nature intended. We incorporate the
best sustainable ingredients that go into our delectable dishes while following methods and
practices designed to nurture and protect the environment.*

*You'll be offering your guests something truly important along with the celebration of
your love- the chance to be part of protecting our environment while enjoying a fine
culinary experience. We work to reduce our carbon footprint in everything we do by using
available locally produced/organic food and environmentally sustainable practices.*

*We take pride in being the first Gold LEED (Leader in Energy and Environmental
Design) certified hotel in the world and the same dedication that went into the design and
build of this property is continued in our daily operations. We work towards being
environmentally responsible by using recycled materials whenever possible. By doing this,
we and our guests are taking steps to incorporate environmental considerations to
minimize its negative impact on the environment.*

*We appreciate the opportunity to create your special wedding event while building
memories for your family and friends that will last a lifetime.*

FOOD ALLERGY WARNING

Our kitchen uses eggs, milk, wheat, peanuts, soy (tofu), and tree nuts (walnuts, almonds, pine nuts, etc..) and others in many of our products. While an allergen may not be an ingredient in a specific product, please be advised that traces of these potential allergens may be present in any of our products. Please advise your sales professional of your needs and we will do our best to make substitutions and/or rework your selections to accommodate your needs.

Wedding Venue

~ Terrace 29 Event Deck ~

Imagine yourselves overlooking the tranquil lagoon located in the center courtyard of the hotel. The two tier deck allows you to share every moment of your outdoor ceremony with your guests. Our patio deck can accommodate 125 seated guests.

~ DoubleTree Grand Ballroom ~

Our spacious grand ballroom provides 3000 square feet of event space. A full wall of windows overlooks the sparkling lagoon, Terrace 29 patio and lounge area. Our ballroom also includes a lovely outdoor patio for your guests to enjoy the beautiful Napa Valley weather.

~ Facility Fee Includes ~

- ❖ A six hour event, including ceremony
- ❖ White padded garden chairs (ceremony)
- ❖ Tables & chairs for cocktail reception & dinner
- ❖ Floor length white linen & napkins
- ❖ China, flatware & stemware
- ❖ Cake Cutting Service
- ❖ Staffing
- ❖ Personalized printed menus
- ❖ Dance Floor
- ❖ Screen & Projector
- ❖ 1 Night Stay for Bride & Groom

Please inquire about our Welcome Receptions, Rehearsal Dinners & Brunches

Contact our Sales Department for pricing

Plated Dinner Packages

~ “Kiss Me” Package ~

Champagne & Sparkling Cider Toast - 1 glass per guest

❖ Hand Passed Hors d’oeuvres

*Shrimp Bruschetta
Shiitake Mushroom Crostini*

❖ First Course - Select One

*Organic Mixed Greens with Fennel & Strawberry
Traditional Caesar*

❖ Entrée Course - Select One

Pork Loin Marsala
Roasted Pork Loin served with Mashed Potatoes, Marsala Wine & Mushroom Sauce

Herb Crusted Salmon
Herb Roasted Salmon with Citrus Beurre Blanc, Saffron Rice Pilaf & Seasonal Vegetables

Roasted Half Sonoma Chicken
Sage Mustard Sauce, served with Roasted Potatoes & Seasonal Vegetables

Spinach Ravioli (Vegetarian Option)
Ravioli stuffed with Spinach & Ricotta Cheese topped with a Tomato Basil Cream Sauce

**All dinners include Bread Rolls & Butter,
Regular / Decaffeinated Coffee & Assorted Teas**

Contact our Sales Department for pricing

~ “Honeymoon” Package ~

Champagne & Sparkling Cider toast - 1 glass per guest

❖ *Hand Passed Hors d’oeuvres*

*Grilled Shrimp Skewers
Goat Cheese & Pesto Stuffed Mushroom*

❖ *First Course - Select One*

*Beet Salad with Walnuts & Mixed Greens
Organic Mixed Greens with Fennel & Strawberry
Traditional Caesar*

❖ *Entrée Course - Select Two*

Prime Rib
Roasted Prime Rib with Mashed Potatoes & Seasonal Vegetables

Herb Crusted Salmon
Herb Roasted Salmon with Citrus Beurre Blanc, Saffron Rice Pilaf & Seasonal Vegetables

Roasted Half Sonoma Chicken
Sage Mustard Sauce served with Roasted Potatoes & Seasonal Vegetables

Spinach Ravioli (Vegetarian option)
Ravioli stuffed with Spinach & Ricotta Cheese topped with a Tomato Basil Cream Sauce

**All dinners include Bread Rolls & Butter,
Regular / Decaffeinated Coffee & Assorted Teas**

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~ “Forever” Package ~

Champagne & Sparkling Cider toast - 1 glass per guest

❖ *Hand Passed Hors d’oeuvres*

*Grilled Shrimp Skewers
Filet Mignon Crostini
Mushroom & Asparagus Napoleon*

❖ *First Course - Select One*

Antipasto
Mixed Greens, Red Roasted Peppers, Marinated Artichokes, Fresh Buffalo Mozzarella
Organic Mixed Greens with Fennel & Strawberry
Traditional Caesar

❖ *Entrée Course - Select Two*

New York Steak
Grilled New York Steak, sliced & served on a bed of Local Arugula, Mushrooms & Sweet Onions accompanied with Roasted Potatoes

Pan Seared Salmon
Salmon with Champagne & Caviar Sauce, Saffron Rice Pilaf & Seasonal Vegetables

Roasted Half Sonoma Chicken
Sage Mustard Sauce served with Roasted Potatoes & Seasonal Vegetables

Portabella Mushroom (Vegetarian Option)
Grilled Portabella Mushroom, Italian Risotto with Grana Padana Cheese & Truffle Oil

**All dinners include Bread Rolls & Butter,
Regular / Decaffeinated Coffee & Assorted Teas**

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~ *“First Dance” Dinner Buffet* ~

Champagne & Sparkling Cider toast - 1 glass per guest

❖ *Hand Passed Hors d’oeuvres*

*Shrimp Bruschetta
Shiitake Mushroom Crostini*

❖ *Dinner Buffet*

*Organic Mixed Greens with Fennel & Strawberry
Traditional Caesar*

*Prime Rib - Carving Station**
Roasted Prime Rib with Aus Jus & Creamed Horseradish

Chicken Scallopini (Choice of Preparation)
Piccata – Lemon Butter Caper Sauce
Marsala - Marsala Wine & Mushroom Sauce

Salmon
Grilled Salmon with Roasted Sweet Red Pepper Puree & Micro Greens

Red Roasted Potatoes with Whole Garlic & Rosemary

Seasonal Vegetables

**All dinners include Bread Rolls & Butter,
Regular / Decaffeinated Coffee & Assorted Teas**

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Enhance Your Wedding! May we suggest...

❖ ***Premium Reception***

Specialty Linen, Plate Chargers, Upgraded Glassware & Silverware,
China with Silver or Gold Trim

❖ ***Reception Displays***

Local Fresh Cheese Display

Assorted Cheese Station with Domestic Cheddar, Swiss, Pepper Jack, Pt. Reyes Bleu,
Humboldt Fog & Aged Goat Cheeses served with Fresh Fruit & Crackers

Antipasti Display

Prosciutto, Salami & Cured Meats with Roasted Vegetables, Caprese Salad & Crackers

❖ ***Dinner Wine Service***

Chardonnay & Cabernet Sauvignon served with dinner

❖ ***Hosted Bar Package***

Bar Set Up includes: Appropriate Mixers, Bar Fruit, Ice,
Glassware, Stir Sticks & Cocktail Napkins

Premium Well Liquor, Merlot, Cabernet Sauvignon, Chardonnay, Diet & Regular Sodas

❖ ***Hosted Beer & Wine Package***

Wine, Imported & Domestic Beer, Diet & Regular Beverages

❖ ***No Host Bar / Hosted Bar on Consumption***

Top Shelf Drinks, Specialty Drinks & Martinis,
Premium Well Drinks, Wine by the Glass, Beer

20 guests minimum requirement

Contact our Sales Department for pricing