



DOUBLETREE  
by Hilton™

# CATERING MENUS

The DoubleTree by Hilton Philadelphia Airport

4509 Island Avenue, Philadelphia Pa 19153

T: 215-365-4150 F: 215-937-4535



## BREAKFAST BUFFETS

*Minimum of 20 guests required or a \$150 fee will apply with the exception of "Simply Basic" and "The Basics". Maximum duration of one hour.*

*All Breakfast Buffets Include: Tropicana Apple, Orange, and Grapefruit Juices, V8 Vegetable Juice, Freshly Brewed Regular & Decaffeinated Coffees, Assorted Teas*

### **Simply Basic | \$17pp**

Assorted Seasonal Breakfast Pastries

Bagels with Cream Cheese, Butter and Fruit Preserves

### **The Basics | \$21pp**

Fresh Sliced Fruit

Assorted Seasonal Breakfast Pastries

Bagels with Cream Cheese, Butter and Fruit Preserves

### **Healthy Start | \$22 pp**

Fresh Sliced Fruit

Assorted Bagels, Low-fat Cream Cheese

Assorted Dannon Light & Fit, Chobani Yogurt, Granola, Honey

### **Early Morning Sandwich Buffet | \$24 pp**

Fresh Sliced Fruit

Assorted Seasonal Breakfast Pastries

Bakery Fresh Croissant with Scrambled Eggs, Cheddar Cheese and choice of:  
*Applewood Smoked Bacon, Ham, Pork Sausage, or Turkey Bacon*

### **All-American Buffet | \$26 pp**

Fresh Sliced Fruit

Assorted Seasonal Breakfast Pastries

Choice of Pancakes, Waffles or French Toast with Maple Syrup

Scrambled Eggs

Breakfast Potatoes

Your Choice of TWO:

*Applewood Smoked Bacon, Ham or Pork Sausage*

All Prices Subject to 22% Service Charge and 8% Tax

All prices are per person unless otherwise indicated, and subject to change without notice.



## PLATED BREAKFAST

### Early Bird Breakfast | \$22 pp

Basket of assorted breakfast pastries on each table

Scrambled Eggs

Breakfast Potatoes

Choice of: *Applewood Smoked Bacon, Ham or Pork Sausage*

### Croissant Sandwich | \$23 pp

Breakfast of Assorted Breakfast Pastries on Each Table

Breakfast Potatoes

Bakery Fresh Croissant with Scrambled Egg, Cheddar Cheese

Choice of: *Applewood Smoked Bacon, Ham or Pork Sausage*



## ENHANCEMENTS

*Items not sold a la carte. Must be added to an existing Buffet.*

Assorted Bagels with Cream Cheese | \$19 per dozen

Gluten Free Bagels or Muffins | \$27 per dozen

Hard Boiled Eggs | \$12 per dozen

Assorted Cereals with Whole and Skim Milk | \$7pp

Steel Cut Oatmeal with Brown Sugar, Cranberries, Raisins | \$4pp

Yogurts with Granola, Raisins, Honey | \$7pp

Breakfast Sandwich | \$16 per sandwich

Croissant with Scrambled Egg, Cheddar Cheese

Choice Of: *Applewood Smoked Bacon, Ham or Pork Sausage*

### Station

*\$75 Uniformed Attendant Fee Applies for every 30 guests, one hour*

Omelet Station - Cooked to Order | \$14pp

Cheddar Cheese, Swiss Cheese, Ham, Bacon, Mushrooms, Peppers, Tomatoes, Onions, Spinach

Add: Feta and Goat Cheese | \$1pp

All Prices Subject to 22% Service Charge and 8% Tax

All prices are per person unless otherwise indicated, and subject to change without notice.



## A LA CARTE SPECIALTIES

### Break Items on Consumption

|   |             |
|---|-------------|
| Assorted Fruit Danish and Cheese Danish                                       | \$35/dozen  |
| Assorted Nut Breads and Muffins   | \$35/dozen  |
| Assorted New York Style Bagels with Cream Cheese                              | \$35/dozen  |
| Seasonal Vegetables with Ranch Dip (5 person minimum)                         | \$9/person  |
| Seasonal Fresh Sliced Fruit (5 person minimum)                                | \$12/person |
| Assorted Oven Fresh Cookies   | \$32/dozen  |
| Bavarian Soft Pretzels with Mustard   | \$33/dozen  |
| Assorted Yogurts  | \$5/each    |
| Assorted Individual Bagged Snacks (popcorn, potato chips, granola bars, etc.) | \$3.50/each |
| Assorted Whole Fruit  | \$4.50/each |

### Beverages on Consumption

|  |             |
|--|-------------|
| Freshly Brewed Regular Coffee (1 gallon minimum)       | \$65/gallon |
| Freshly Brewed Decaffeinated Coffee (1 gallon minimum) | \$65/gallon |
| Assorted Teas with Hot Water (1 gallon minimum)        | \$65/gallon |
| Assorted Coca Cola Soft Drinks                         | \$4.50/each |
| Bottled Water  | \$4.50/each |
| Assorted Tropicana Juices                              | \$4.50/each |
| Sparkling Waters                                       | \$5.50/each |

All Prices Subject to 22% Service Charge and 8% Tax

All prices are per person unless otherwise indicated, and subject to change without notice.





# BREAKS

## SPECIALTY BREAKS

*Minimum of 10 guests. Maximum duration of one hour.*

*\*Upgrade your afternoon break to any one of our Specialty Breaks for an additional \$6.50 per person*

### **The Cookie Jar\* | \$18pp**

Freshly Baked Cookies: Sugar, Peanut Butter, Chocolate Chip  
Assorted Coca Cola Sodas, Bottled Water  
Freshly Brewed Regular & Decaffeinated Coffees, Assorted Teas

### **The Nature Walk\* | \$19pp**

Trail Mix & Granola Bars  
Freshly Sliced Fruit & Assorted Fruit Yogurts  
Assorted Coca Cola Sodas, Bottled Water  
Freshly Brewed Regular & Decaffeinated Coffees, Assorted Teas

### **Movie Madness\* | \$18pp**

Individual Bags of Assorted Nuts  
Individual Bags of Popcorn, and Assorted Candy Bars  
Assorted Coca Cola Sodas, Bottled Water  
Freshly Brewed Regular & Decaffeinated Coffees, Assorted Teas

### **7th Inning Stretch\* | \$18pp**

Bavarian Soft Pretzels, Stone-ground Mustard, Grey Poupon Mustard  
Cracker Jacks, Potato Chips  
Assorted Coca Cola Sodas, Bottled Water  
Freshly Brewed Regular & Decaffeinated Coffees, Assorted Teas

### **Mini Finale\* | \$25pp**

Assorted Cheese & Fruit Display  
Seasonal Vegetable Crudités with Ranch Dip  
Chef's Selection of 2 Hot Hors d'Oeuvres  
Assorted Coca Cola Sodas, Bottled Water  
Freshly Brewed Regular & Decaffeinated Coffees, Assorted Teas

All Prices Subject to 22% Service Charge and 8% Tax

All prices are per person unless otherwise indicated, and subject to change without notice.



## BREAKS CONTINUED

### BASIC BREAKS

#### Beverages

*Pricing is based on one (1) hour of services unless otherwise stated.*

#### Coffee Break | \$10pp

Freshly Brewed Regular & Decaffeinated Coffees, Assorted Teas

#### Beverage Break | \$10pp

Freshly Brewed Regular & Decaffeinated Coffees, Assorted Teas  
Assorted Coca Cola Sodas, Bottled Water

#### All Day Coffee Break | \$19pp

#### All Day Beverage Break | \$20pp

#### All in One Break Package | \$35pp

##### The Basics

Fresh Sliced Fruit  
Assorted Seasonal Breakfast Pastries  
Bagels with Cream Cheese, Butter, Fruit Preserves  
Tropicana Apple, Orange, and Grapefruit Juices, V8 Vegetable Juice  
Freshly Brewed Regular & Decaffeinated Coffees, Assorted Teas

##### Mid-Morning Beverage Refresh

Freshly Brewed Regular & Decaffeinated Coffees, Assorted Teas,  
Assorted Coca Cola Sodas, Bottled Water

##### The Home Stretch

Assorted Fresh Baked Cookies and Brownies  
Freshly Brewed Regular & Decaffeinated Coffees, Assorted Teas,  
Assorted Coca Cola Sodas, Bottled Water

All Prices Subject to 22% Service Charge and 8% Tax

All prices are per person unless otherwise indicated, and subject to change without notice.



## LUNCH

### WORKING LUNCH | \$35pp maximum of 30 people

*All working lunches include: Soup of the day, Chef's Dessert, Freshly Brewed Regular & Decaffeinated Coffees, Assorted Teas & Iced Teas*

#### Choose up to three:

##### The Bistro Sandwich

Roast Beef, Cheddar, Lettuce, Tomato, Mayonnaise on Brioche, Cole Slaw & Potato Chips

##### DT BLT Wrap

Crispy Applewood Smoked Bacon, Baby Leaf Lettuce, Cole Slaw & Potato Chips

##### Grilled Chicken Caesar Salad

Grilled Chicken Breast, Crisp Romaine, Herbed Croutons, Parmesan Cheese, Traditional Caesar Dressing

##### Black Forest Ham Sandwich

Black Forest Ham, Provolone Cheese, Red Onions, Pickle, Dijon Mustard, Lettuce, Tomato on Brioche, Cole Slaw & Potato CHips

##### Smoked House Turkey Sandwich

Smoked Turkey, Swiss, Lettuce, Tomato, Chipotle Aioli on Brioche, Cole Slaw & Potato Chips

##### DoubleTree House Salad

Field Greens, Tomatoes, Cucumbers, Carrots, Sliced Eggs, Balsamic Vinaigrette

### PLATED LUNCHES

*All Plated Lunches Include: Your choice of Salad, Fresh Rolls with Butter, your choice of up to Two Entrées, Chef's Choice of Starch, Vegetable, Dessert and Freshly Brewed Regular & Decaffeinated Coffees, Assorted Teas & Iced Tea*

#### SALAD | Choose One

##### Classic Caesar Salad

Shaved Parmesan Cheese, Croutons, Caesar Dressing

##### Seasonal Mixed Greens

Cucumbers, Grape Tomatoes, Shaved Carrots, Balsamic Vinaigrette

#### ENTRÉES | Choose One or Two

##### Herb Garlic Chicken | \$35pp

Grilled Chicken Breast, Herb Garlic Au Jus

##### Chicken Piccata | \$35pp

Lemon Beurre Blanc

##### Roasted Salmon | \$38pp

Maple Dijon Glaze

##### Roasted Sirloin | \$40pp

Peppercorn Demi Glaze

##### Pasta Primavera | \$30pp

All Prices Subject to 22% Service Charge and 8% Tax

All prices are per person unless otherwise indicated, and subject to change without notice.





# LUNCH CONTINUED

## LUNCH BUFFETS

*Minimum of 25 guests required (unless otherwise stated) or a \$150 fee will apply. Maximum duration of one hour.*

*Lunch Buffets can be used for dinner at an additional \$5 per person.*

*All Lunch Buffets Include: Freshly Brewed Regular & Decaffeinated Coffees, Assorted Teas, Iced Tea*

### The Pizza Shop | \$32pp

Garden Salad  
Pizza (Cheese, Pepperoni & Margherita)  
Hoagies (Turkey & Italian)  
Potato Chips  
Assorted Cookies, Brownies, Dessert Bars

### The Deli | \$32

*Minimum of 15 people*  
Potato Salad or Pasta Salad  
Garden Salad  
Assorted Breads and Rolls  
Sliced Turkey, Ham, Roast Beef, Chicken Salad,  
Swiss, Provolone, American Cheese  
Lettuce, Tomato, Red Onion, Pickles,  
Mayonnaise, Mustard  
Assorted Cookies, Brownies, Dessert Bars

### South Philly | \$32pp

Caesar Salad  
Battered Fries  
Philadelphia Cheesesteaks, Melted Cheddar  
Cheese, Sautéed Onions  
Sausage & Peppers with Club Rolls or Chicken  
Meatballs  
Assortment of TastyKakes

### The Italian | \$35pp

Caesar Salad  
Penne Rosa  
Italian Meatballs in Marinara  
Chicken Piccata  
Roasted Seasonal Vegetables  
Assorted Cookies, Brownies, Dessert Bars

### The Asian Fusion | \$38pp

Garden Salad with Ginger Dressing  
Vegetable Egg Rolls  
Sesame Chicken  
Sweet Chili Beef  
White Rice and Stir Fry Vegetables  
Assorted Cookies, Brownies, Dessert Bars

### The Executive | \$42pp

Garden Salad  
Fresh Rolls and Butter  
*Select 2 Main Entrées*  
Garlic and Herb Chicken | Pasta Primavera  
Roasted Sirloin, Peppercorn Demi | Roasted Salmon,  
Maple-Dijon Glaze | Chef's Selection of Starch and  
Vegetable, Assorted Desserts

### Working Man's Lunch | \$38pp

Rolls & Butter  
Garden Salad  
Southern-Style Fried Chicken  
Chef's Homemade Meatloaf with Gravy  
Baked Macaroni & Cheese  
Buttered Green Beans  
Assorted Cookies, Brownies, Dessert Bars

All Prices Subject to 22% Service Charge and 8% Tax

All prices are per person unless otherwise indicated, and subject to change without notice.





# RECEPTION

\$6.50 per person additional charge added when packages are not followed by planned meal

## HORS D'OEUVRES DU JOUR

Minimum of 25 people | \$19 per person, priced based on one (1) hour of service

\$11 per person for each additional hour

Your choice of four Hot Hors D'oeuvres butler passed by our staff. Package is based on approximately 10 pieces per person for one hour of service prior to dinner.

Herb Goat Cheese Mousse on Cucumber Slice

Chicken Teriyaki Skewer

Miniature Franks in Blanket, Dijon Mustard

Scallops Wrapped in Bacon, Barbecue Sauce

Swedish Meatballs

Spring Rolls with Sweet Thai Chili Sauce

Mini Beef Wellington, Creamy Horseradish Sauce

Crab Cake, Lemon Aioli

Add Mini Cheesteak at \$3 per person

## COCKTAIL STATIONED HORS D'OEUVRES

### Crudite Platter | \$9 per person

Assortment of Fresh Garden Vegetables

Ranch and Bleu Cheese Dips

### International Cheese Display | \$9 per person

Imported & Domestic Cheeses

Sliced Baguettes, Garnished with Fresh Fruits

### International Cheese Display | \$9 per person

Tomato Basil, Crostini

Traditional Hummus & Red Pepper Hummus, Toasted Pita Points

All Prices Subject to 22% Service Charge and 8% Tax

All prices are per person unless otherwise indicated, and subject to change without notice.

## THE DELUXE PACKAGE

Minimum of 25 people | \$28 per person, priced based on one (1) hour of service

\$13 per person for each additional hour

International Cheese & Crudite Display, Bruschetta Display and your choice of four Hot Hors d'Oeuvres butler passed by our staff.

Chicken Teriyaki Skewer

Miniature Franks in Blanket, Dijon Mustard

Scallops Wrapped in Bacon, Barbecue Sauce

Swedish Meatballs

Spring Rolls with Sweet Thai Chili Sauce

Mini Beef Wellington, Creamy Horseradish Sauce

Crab Cake, Lemon Aioli

Add Mini Cheesteak at \$3 per person



## PLATED DINNERS

*\$6.50 per person additional charge added when packages are not followed by planned meal*

*All Plated Lunches Include: Your choice of Salad, Fresh Rolls with Butter, your choice of up to Two Entrées, Chef's Choice of Starch, Vegetable, Dessert and Freshly Brewed Regular & Decaffeinated Coffees, Assorted Teas & Iced Tea*

### **SALAD | Choose One**

#### **Classic Caesar Salad**

Shaved Parmesan Cheese, Croutons,  
Caesar Dressing

#### **Traditional House**

Mixed Greens, Cherry Tomatoes,  
Cucumbers, Carrots, House Vinaigrette

#### **Spinach Salad**

Baby Spinach, Craisins, Goat Cheese,  
Raspberry Vinaigrette

### **GOURMET DESSERT**

#### **Served on Painted Plate | Select One**

#### **New York-Style Cheesecake**

Strawberry Compote

#### **Double Fudge Chocolate Cake**

Fresh Berries, Whipped Cream

#### **Lemon Layer Cake**

Whipped Cream

#### **Apple Blossom**

### **ENTRÉES | Choose One or Two**

#### **Chicken Piccata | \$42pp**

Lemon Beurre Blanc, Capers

#### **Artichoke, Florentine Chicken | \$42pp**

Artichokes, Spinach Sundried Tomato,  
Lemon Garlic Beurre Blanc

#### **Roasted Salmon | \$48pp**

Maple Dijon Glaze

#### **Vegetable Napoleon | \$34pp**

#### **Herb-Crusted Halibut | \$52pp**

Lemon Aioli

#### **Pan-Seared Filet Mignon | \$56pp**

Port Wine Demi-glaze

Chicken or Beef: Chicken or Salmon Combinations

All Prices Subject to 22% Service Charge and 8% Tax

All prices are per person unless otherwise indicated, and subject to change without notice.



## DINNER BUFFETS

Minimum of 20 guests required or a \$150 fee will apply.

All Plated Lunches Include: Fresh Rolls with Butter, Chef's Dessert, Freshly Brewed Regular & Decaffeinated Coffees, Assorted Teas & Iced Tea.

♥ Denotes heart healthy options

**Two Entrées | \$58pp**

**Three Entrées | \$66pp**

### **SALAD | Choose One**

#### **Classic Caesar Salad**

Shaved Parmesan Cheese, Croutons, Caesar Dressing

#### **Traditional House**

Mixed Greens, Cherry Tomatoes, Cucumbers, Carrots, House Vinaigrette

#### **Spinach Salad**

Baby Spinach, Craisins, Goat Cheese, Raspberry Vinaigrette

### **ENTRÉES | Choose Two or Three**

#### **Sliced Sirloin Steak**

Red Wine Demi-Glaze

#### **Chicken Piccata**

Lemon Beurre Blanc, Capers

#### **Roasted Chicken Breast**

Sun-dried Tomatoes, Cream Sauce

#### **Pasta Primavera** ♥

Sun-dried Tomatoes, Spinach, Black Olives, Artichoke Hearts, Garlic, Olive Oil

#### **Pan-Seared Salmon** ♥

Maple Dijon Glaze

### **CARVING STATION | Add One as an Entrée**

Additional \$125 Attendant Fee

#### **Prime Rib of Beef**

Rosemary Au Jus, Horseradish Cream

#### **Roasted Turkey Breast**

Roasted Turkey Breast, Cranberry Relish on Silver Dollar Rolls

### **STARCHES | Choose One**

Garlic Mashed Potatoes

Roasted Fingerling Potatoes

Baked Macaroni & Cheese

### **VEGETABLES | Choose One**

Roasted Asparagus

Butter Glazed Carrots

Seasonal Vegetable Medley

### **GOURMET DESSERT**

**Served on Painted Plate | Select One**

#### **New York-Style Cheesecake**

Strawberry Compote

#### **Double Fudge Chocolate Cake**

Fresh Berries, Whipped Cream

#### **Lemon Layer Cake**

Whipped Cream

#### **Apple Blossom**

All Prices Subject to 22% Service Charge and 8% Tax

All prices are per person unless otherwise indicated, and subject to change without notice.





## BAR PACKAGES

All Bars have \$100 Bartender Fee for the first two hours. \$40 for every additional hour.

### OPEN BAR

Unlimited Beverage Services based on a Per Person Hourly Charge

#### Premium

|         |         |
|---------|---------|
| 1 hour  | \$24 pp |
| 2 hours | \$28 pp |
| 3 hours | \$31 pp |
| 4 hours | \$36 pp |
| 5 hours | \$41 pp |

#### Top Shelf

|         |         |
|---------|---------|
| 1 hour  | \$21 pp |
| 2 hours | \$27 pp |
| 3 hours | \$33 pp |
| 4 hours | \$41 pp |
| 5 hours | \$47 pp |

### Premium Liquors

Sobieski Vodka, Beefeater Gin, Bacardi Rum, Captain Morgan's Rum, Jim Beam, Dewar's Scotch, Amaretto, Peach Schnapps, Kahlua, Apple Pucker, Triple Sec

### HOST & CASH BAR

Full stocked bars, featuring beverages charged on a per drink basis

|                             | HOST BAR | CASH BAR |
|-----------------------------|----------|----------|
| Premium brand mixed drinks  | \$9      | \$10     |
| Deluxe brand mixed drinks   | \$11     | \$12     |
| Selected wines by the glass | \$9      | \$10     |
| Domestic beer by the bottle | \$5.75   | \$6.50   |
| Imported beer by the bottle | \$6.75   | \$7.50   |
| Non-alcoholic beer          | \$5.75   | \$6.25   |
| Soft Drinks                 | \$4.50   | \$4.75   |

### Top Shelf Liquors

Tito's Vodka, Tanqueri Gin, Bacardi Rum, Captain Morgan's Rum, New Amsterdam Orange Rum and Berry Vodka, Jack Daniels, Crown Royal, Johnny Walker Black Scotch, Amaretto Di Saromna, Peach Schnapps, Kahlua, Apple Pucker, Triple Sec

### House Wines

Sycamore Lane Cabernet, Merlot, Chardonnay, Pinot Grigio, White Zinfandel

All Prices Subject to 22% Service Charge and 8% Tax

All prices are per person unless otherwise indicated, and subject to change without notice.



## WINES

### RED WINES BY THE BOTTLE

#### Pinot Noir

|                           |      |
|---------------------------|------|
| Sycamore Lane, California | \$41 |
| Angeline, California      | \$44 |

#### Malbec

|                 |      |
|-----------------|------|
| Alamos, Mendoza | \$44 |
|-----------------|------|

#### Red Blend

|                     |      |
|---------------------|------|
| Apothic, California | \$44 |
|---------------------|------|

#### Merlot

|                               |      |
|-------------------------------|------|
| Sycamore Lane, California     | \$40 |
| Cappola Claret Bordeaux Blend | \$50 |

#### Cabernet Sauvignon

|                              |      |
|------------------------------|------|
| Sycamore Lane, California    | \$40 |
| Louis M. Martini, California | \$50 |

### WHITE WINES BY THE BOTTLE

#### Sparkling

|                           |      |
|---------------------------|------|
| La Marca, Prosecco, Italy | \$50 |
|---------------------------|------|

#### Pinot Grigio

|                           |      |
|---------------------------|------|
| Sycamore Lane, California | \$40 |
| MacMurray, Sonoma         | \$50 |

#### Pinot Gris

|                              |      |
|------------------------------|------|
| MacMurray, Ranch, California | \$50 |
|------------------------------|------|

#### Chardonnay

|                             |      |
|-----------------------------|------|
| Sycamore Lane, California   | \$40 |
| William Hill, Central Coast | \$44 |

#### Riesling

|                            |      |
|----------------------------|------|
| Covey Run, Columbia Valley | \$44 |
|----------------------------|------|

#### Sauvignon Blanc

|                          |      |
|--------------------------|------|
| Murphy Goode, California | \$44 |
|--------------------------|------|

All Prices Subject to 22% Service Charge and 8% Tax

All prices are per person unless otherwise indicated, and subject to change without notice.

# TERMS & CONDITIONS

## DECORATIONS / FLORAL ARRANGEMENTS / CAKE ACCESSORIES

All decorations, floral arrangements, cake accessories, gifts, etc., must be removed from the hotel upon conclusion of the event. The hotel will not be responsible for storage of these items, or if they are lost or damaged. The hotel does not permit the affixing of anything to the walls, floors or ceiling without prior written approval and supervision by the hotel. Confetti, glitter, and confetti cannons are not permitted. Damage fees will be incurred by attendees or vendors. Clean up charges may be incurred for use of certain materials

## FAQ's *(frequently asked questions)*

- DO YOU ALLOW OUTSIDE FOOD AND BEVERAGES? We allow outside cultural food items but a per person fee will apply. Details can be further discussed with your catering sales manager. Outside alcohol and non-alcoholic beverages are not permitted.
- ARE WE REQUIRED TO UTILIZE YOUR VENDORS? We are pleased to offer a list of preferred vendors; however, you are not required to exclusively utilize these vendors. Please note that all vendors need to be licensed and insured.
- WHAT AGES CAN PARTAKE OF THE CHILDREN'S MENU? Children under the age of 5 are complimentary. Children from the ages of 6 to 12 are eligible to order from the children's menu. Anyone over the age of 12 is considered an adult.
- WHEN CAN WE ACCESS THE EVENT SPACE? The event space is available to you one hour prior to the start time of your event and will be noted in your contract as "Setup Time". Arrangements can be discussed with your event sales manager if the event space is available for an earlier setup time.
- WHAT ARE THE NOISE LEVEL RESTRICTIONS? Although we allow music and/or entertainment during the event, we reserve the right to request music volume levels be reduced based on guest room noise complaints or at the discretion of hotel management.