



Catering & Events



Location: 1.5 miles south of Los Angeles International Airport (LAX)
Opened: 1989
Renovation: 2008
Hotel Design: 7-story building encompassing a large outdoor heated-pool and patio area.
Accommodations: A beautiful 215-room, full service hotel, featuring comfortable sleeping rooms with "Sweet Dreams" beds from DoubleTree by Hilton, mini-refrigerator, and laptop-safe. High-speed wireless internet access is available throughout the entire hotel. Our meeting rooms can accommodate groups of up to 150 people.

HOTEL AMENITIES

GUEST ROOMS:

- ❖ Sweet Dreams beds from DoubleTree by Hilton
- ❖ Refrigerator
- ❖ In room safe – laptop size
- ❖ High Speed Internet Access (prices varied)
- ❖ Coffee & Tea makers by Coffee Bean & Tea Leaf
- ❖ Personal voicemail system in each room
- ❖ Hairdryer
- ❖ Desk
- ❖ AM/FM alarm clock radio with iPod/MP3 player
- ❖ 37" flat panel TV with high definition channels
- ❖ Individually controlled air conditioning & heating
- ❖ Black-out drapes

DINING AND ENTERTAINMENT:

- ❖ East Grand Bar & Grille
- ❖ Discounted Drinks & Appetizers During Happy Hour

GUEST SERVICES:

- ❖ 24-hour Business Center (includes the following)
 - Computers with High Speed Internet
 - Faxing & Coping
- ❖ Fitness room complimentary
- ❖ Coin operated laundry facility
- ❖ Valet same day dry cleaning service available
- ❖ Lobby gift shop open 24 hours
- ❖ Heated Jr. Olympic size swimming pool
- ❖ Whirlpool
- ❖ Room Service
- ❖ **24-hour complimentary airport shuttle**
 - Departs every half hour to LAX
- ❖ **Free Parking**

BANQUET FACILITIES:

- ❖ Full banquet and catering services
- ❖ Over 5,500 square feet of dedicated banquet space
- ❖ Six (6) meeting and breakout rooms
- ❖ Poolside Patio

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|---|----------------------------------|
| • Number of Suites: | 6 |
| • Number of Double-Doubles: | 78 |
| • Number of Kings: | 115 |
| • Room Occupancy Tax Rate: | 8.00% |
| • Sales Tax: | 9.00% |
| • Taxable Banquet & Catering Service Charge: | 20.0% |
| • Guaranteed Check In – Check Out Policy: | Check-In: 3pm
Check-Out: 12pm |

DoubleTree by Hilton LAX - El Segundo

1985 E. Grand Avenue, El Segundo, CA 90245

Telephone (310) 322-0999 * Fax (310) 322-4758 * Sales Fax (310) 640-8967

www.doubletreelax.com



Banquet Room Rental

Pacific Palisades Room	\$900 per day
One (1) Section Pacific Palisades Room (A, B, or C)	\$300 per section, per day
Two (2) Sections Pacific Palisades Room	\$600 per day
Jonna Room	\$300 per day
Manhattan Room	\$600 per day
Malibu Room	\$200 per day

Audio Visual

Podium	No Charge
House Screen	No Charge
White Board & Markers	\$35 per day
8'ft Screen	\$60.00 per day
AV Cart	\$30.00 per day
Flipchart w/ Pad & Markers	\$35.00 per day
Anchor Speaker w/ Handheld Microphone or Wireless Mic	\$275.00 per day
Laptop Speakers	\$30.00 per day
Additional Mic	\$75.00 each
Flat Screen Monitor Package w/ VHS VCR/DVD	\$250.00 per day
High Speed Internet Access (Individual)	\$14.95 per person
High Speed Internet Access (Group)	\$100 for every 10 users
LCD Package (Projector/AV Cart/Projection Screen)	\$300.00 per day
LCD Projector	\$250.00 per day
AV Tech	\$50.00 per hour (4 hr min)
Polycom Speaker Phone	\$50.00 per day

FOR ADDITIONAL AUDIO VISUAL PRICES PLEASE CONTACT YOUR CATERING MANAGER



Banquet Menus & Meeting Packages



Created by Executive Chef Hugo Miranda

DoubleTree by Hilton LAX-El Segundo
1985 East Grand Avenue, El Segundo, CA 90245
Phone: 310-322-0999 Fax: 310-322-4758
Catering Department: (310) 955-1122



Breakfast Options

DoubleTree Continental

Orange Juice, Cranberry Juice
Muffin, Danish Assortment
\$10 per person

Deluxe Continental

Orange Juice, Cranberry Juice
Muffin, Danish Assortment, and Sliced Fruit with Seasonal Berries
\$13 per person

The Fitness Center Continental

Orange Juice, Cranberry Juice
Assortment of Cereals and Granola with Skim Milk and Whole Fruit,
Steel Cut Oats with Dried Seasonal Fruit
Assortment of Yogurt
\$14 per person

DoubleTree All American

Orange Juice, Cranberry Juice, Apple Juice
Assortment of Muffins, Danish, Croissants, and Sliced Fruit
Scrambled Eggs
Breakfast Potatoes
Choice of Breakfast Meat:
Smoked Bacon or Link Sausages
\$16 per person

Groups Under 15 Guests Will Be Served a Plated Breakfast



Personalize Your Breakfast

À la Carte and Additions

Assortment of Danish	\$32 Per Dozen
Bagels with Cream Cheese	\$30 Per Dozen
Cereal with Milk	\$4 Each
Fruit & Yogurt Parfait With Granola Topping	\$5 Each
Seasonal Sliced Fruit	\$6 Per Guest
Breakfast Burrito	\$37 Per Dozen
Ham, Egg & Cheddar Croissant	\$38 Per Dozen
**Omelet Station	\$9 Per Person
**Waffle Station	\$6 Per Person

*** Attendant Required for stations at \$50 per station*



Themed Break

La Cantina

Tortilla Chips & Salsa
Mini Beef or Chicken Taquitos
House Made Guacamole, Sour Cream
\$13 per person

Matinee Munch

Warm Soft Pretzels with Mustard
Buttered Popcorn
Tortilla Chips with Nacho Cheese
\$11 per person

Candy Shop

Assorted Candy Bars
Doubletree cookies
Gummy Bears & M&M's
\$11 per person

Build Your Own Ice Cream Sunday

Chocolate & Vanilla Ice Cream
Chocolate, Caramel & Strawberry Toppings
Sliced Bananas
Cherries & Chopped Nuts
Whipped Cream
\$12 per person

The Health Nut

Carrot & Celery Sticks, Broccoli Florets
Seasonal Sliced Fruit
Granola Bars
Low Fat Ranch Dip
\$10 per person

The Cookie Monster

Fresh Baked DoubleTree Chocolate Chip Cookies (With Nuts),
Snickerdoodles, Oatmeal Raisin &
Peanut Butter Cookies
\$10 per person



Plated Lunch

A Choice of one Entrée, Salad or Soup, and one Dessert, Iced Tea and Water Service

Starter Salads or Soup

Classic Caesar Salad: Crisp Romaine Lettuce, Shaved Parmesan Cheese, House Made Croutons, Creamy Caesar Dressing

Orange Country Salad: Mixed Field Greens, Candied Walnuts, Orange Segments, Cherry Tomatoes, Balsamic Vinaigrette

DT Salad: Baby Arugula, Goat Cheese, Dates, Toasted Pistachio, Apple Cider Vinaigrette

Soups

Creamy Potato Soup with Fried Leeks
Chicken Tortilla Soup with Crispy Tortilla Strips
Seasonal Vegetable Minestrone

Entrees

Wild Mushroom Ravioli

Butternut Squash Puree, Fried Sage Chips

\$21

Chicken Picatta

Garlic Mashed Potatoes, Seasonal Baby Vegetables, Lemon Caper Sauce

\$25

Roasted Salmon

Herb Parmesan Cheese Risotto, Seasonal Baby Vegetables,
Roasted Tomato Basil Sauce

\$28

6oz Sirloin of Beef

Herb Roasted Red Skin Potatoes, Roasted Baby Vegetables, Red Wine Demi-Glace

\$29

Desserts

New York Cheese Cake

Tiramisu Cake

Chocolate Lover's Cake

Seasonal Fruit Tart



Buffet Lunch

Minimum of 15 Guests, 1.5 Hours of Serving Time

Buffet Includes Iced Tea and Water Service

Deli Buffet

Mixed Baby Field Greens, Shaved Vegetables and Choice of Dressing

Farm Style Potato Salad with Bacon, Scallions, Roasted Pepper, Creamy Mustard Dressing

Roasted Turkey Breast, Shaved Maple Ham, Roast Beef

Cheddar, Swiss, & Provolone Cheeses

Green Leaf Lettuce, Sliced Tomatoes, Shaved Onions, Kosher Dill Pickles and Assorted Condiments

Assorted Artisans Breads

Herb Sea Salt Potato Chips

DT Cookies & Chocolate Fudge Brownies

\$23

South of the Border Buffet

Santa Fe Salad with Mixed Greens, Black Beans, Roasted Corn, Roasted Red Peppers

Spicy Ranch Dressing

Chicken or Beef Fajitas

Cheese Enchiladas

Mexican Rice, Black Beans & Corn Tortillas

Accompaniments: Shredded Lettuce, Diced Tomatoes, Shredded Cheese, Diced Onions,

House Made Salsa & Guacamole, Tortilla Chips

Brown Sugar Churros

\$27

Italian Buffet

Arugula and Parmesan Salad with Marinated Figs and Pancetta

Spaghetti & Meatballs with Basil Marinara Sauce

Balsamic Marinated Chicken

Roasted Corn & Parmesan Polenta

Seasonal Herb Roasted Vegetables

Garlic Bread

Tiramisu

\$29



Box Lunch \$21

**All Box Lunches Include Condiments, Disposable Flatware,
DoubleTree Cookie and Bottled Water**

Deli Sliced Turkey

White or Wheat Bread

Provolone Cheese

Mayo & Mustard

Green Leaf lettuce, Tomato and Onion

Whole Fruit

Potato Chips

Grilled Vegetable Wrap

Sundried Tomato Flour Tortilla

Balsamic Dressing

Baby Mixed Greens

Whole Fruit

Potato Chips

Chicken Club

Ciabatta Bread

Grilled Chicken Breast

Swiss cheese

Applewood Smoked Bacon

Mayo & Mustard

Boston lettuce, Tomato, Onion

Whole Fruit

Potato Chips

BLT

Toasted Sourdough

Applewood Smoked Bacon

Green Leaf lettuce and Tomato

Whole Fruit

Potato Chips



Dinner Buffet

Minimum of 15 Guests , 1.5 Hours of Serving Time

Buffet includes Fresh Dinner Rolls, Butter, One Entrée, One Salad, Two Accompaniments,
One Dessert, Coffee & Water, Choice of Iced Tea or Lemonade

ENTRÉES

Herb Roasted Chicken Breast

Served with Wild Mushroom Marsala Wine Sauce

\$26

Chicken Parmesan

Served with Red Sauce and Topped with Buffalo Mozzarella

\$28

Slowly Roasted 8oz Top Sirloin

Served with Rosemary Red Wine Jus Sauce

\$31

Lobster Ravioli

Served with Seasonal Baby Vegetables & Topped with Roasted Garlic Herb Cream Sauce

\$32

Herb Roasted Salmon

Served with Lemon Caper & Roasted Tomato Beurre-Blanc Sauce

\$34

10oz Grilled N.Y. Steak

Served with Wild Mushroom Brandy Demi-Glace Reduction

\$36

Steak & Shrimp (Surf-Turf)

8oz Filet Mignon & Shrimp Scampi

Morel Mushroom Red Wine Demi-Glace Sauce

\$42



Dinner Buffet

SALADS

Select One:

Classic Caesar Salad

Crisp Romaine Lettuce, Shaved Parmesan Cheese, House Made Croutons, Creamy Caesar Dressing

Orange Country Salad

Mixed Field Greens, Candied Walnuts, Orange Segments, Cherry Tomatoes, Balsamic Vinaigrette

DT Salad

Baby Arugula, Goat Cheese, Dates, Toasted Pistachio, Apple Cider Vinaigrette

Baby Spinach Salad

Pickled Red Onion, Golden Raisins, House Made Croutons, Honey Mustard Dressing

Accompaniments

Select Two:

Garlic Mashed Potatoes

Herb Roasted Red Skin Potatoes

Rice Pilaf

Parmesan Herb Risotto

Creamy Herb Polenta

Garlic French Green Beans

Roasted Seasonal Vegetables

Choice of Dessert

Select One:

Cheesecake

Tiramisu

Chocolate Mousse Decadent Cake

Carrot Cake

Red Velvet Cake

Seasonal Fruit Tart



Reception Display

International Cheese Display

Assorted Imported & Domestic Cheeses
Seasonal Berries, Dried Tropical Fruit, Assorted Crackers
Per Person - \$6

Hummus Tres Colores

Roasted Red Bell Pepper Hummus, Jalapeño Cilantro Hummus, Roasted Garlic Hummus,
Served with Kalamata Olives, and Pita Chips
Per Person - \$8

Crudités Presentation

Celery, Carrots, Broccoli Florets, Seasonal Vegetables & Cherry Tomatoes
Ranch Dipping Sauce
Per Person - \$4

DoubleTree Party Wings

Buffalo, Honey Barbecue or Sweet Chili
\$150 – 100 Pieces

Fiesta Display

Select 4 Per Display

Mini Beef or Chicken Taquitos
Mini Quesadillas, Southwest Egg Roll, Chicken Empanada
Tortilla Chips, House Made Salsa & Sour Cream
Per Person - \$16

Asian Display

Select 4 Per Display

Veggie Spring Rolls
Teriyaki Beef Satay or Thai Peanut Chicken Satay
Coconut Shrimp with Sweet Chili Sauce
Pork Pot Stickers with Ginger-Soy Sauce
Per Person - \$18



Culinary Stations

Minimum of 25 Guests , 1.5 Hours of Serving Time

Carving Stations

Slow Roasted Turkey Breast

Cinnamon Orange Cranberry Compote

\$350 per Turkey Breast, Feeds 25 people

Pineapple Honey Glazed Ham

Pineapple Glaze

\$300 per Bone-in Ham, Feeds 25 people

Prime Rib

Horseradish Cream & Cabernet Au Jus

\$450 per Slowly Roasted Prime Rib, Feeds 25 people

Action Stations

Risotto Station

Mushroom

Asparagus

Roasted Bell Peppers

Italian Sausage

Roasted Shrimp

Herb's De Provence

Parmesan Cheese

Tomato Basil Sauce

\$15 per Person

An Italian Affair

Bowtie, Penne & Fusili

Pomodoro, Alfredo & Pesto Sauce

Diced Chicken Breast

Italian Sausage

Seasonal Vegetables

Parmesan Cheese

Basil

\$14 per Person

All Stations Require One Chef Attendant \$150 Service Fee Per Chef



Hors d'oeuvres Reception

Each package includes one dozen pieces per guests

Cold Canapé

Select 5 items:

Stuffed Date, Blue Cheese Wrap Prosciutto
Smoked Salmon with Dill Cream Fresh Served on Crostini
Hummus & Pita Chips
Sesame Seed Crusted Ahi-Tuna Medallion, Crispy Wonton Cracker
Brie & Crostini with Aged Balsamic reduction
Shrimp Salad in Cucumber Cup
Shrimp & Asparagus
Per Person \$23

Hot Canapé

Select 5 items:

Mini Quesadilla
Vegetable Empanada
Teriyaki Glazed Beef Satay
Chicken Satay with Thai Peanut Sauce
Coconut Shrimp
Mini Crab Cake Roasted Garlic and Cilantro Aioli
Spanakopita
Mini Beef Sliders on Brioche Bun & Roasted Garlic Aioli
Vegetable Spring Rolls
Per Person \$25



Champagne Brunch Buffet

Minimum of 40 guests
1.5 Hours of Serving Time

Fresh Juices
Assorted Mini Muffins, Croissants and Danish
Assorted Bagels with Cream Cheese
Assorted Yogurts and Granola
Oatmeal and Brown Sugar-Raisins
Assorted Dry Cereal and Milk
Seasonal Sliced Fresh Fruit
Sausage Links
Apple Wood Smoked Bacon
Breakfast Potatoes
Omelet Station
Waffle Station
Assorted Miniature Pastries
Mimosa
Coffee & Assorted Teas
\$35 per person

*Culinary Attendant Required, One Chef per 50 Guests
Culinary Attendant Fee \$150.00 (90 minutes)



Beverages

Freshly Brewed Coffee	\$36.00 per gallon
Assorted Hot Teas	\$36.00 per gallon
Ice Tea	\$32.00 per Gallon
Lemonade	\$32.00 per Gallon
Fresh Assorted Juices	\$3.00 per person
Bottled Water	\$3.00 each
Mineral Water	\$3.75 each
Assorted Soft Drinks (Coke Products)	\$2.75 each

<u>LIQUOR</u>	
HOUSE BRANDS	\$6
CALL BRANDS	\$7
PREMIUM BRANDS	\$10
CORDIALS	\$8

<u>BEER</u>	
DOMESTIC	\$5
IMPORTED	\$6

<u>WINE</u>	
HOUSE	\$6
PREMIUM	\$8-\$15

<u>Bartender Fee</u>	
BARTENDER FEE	\$250
WAIVED IF BAR EXCEEDS	\$500
Bartender Fee Will Be Waived Off If The Bar Exceeds \$500 or More	

Specialty Drinks Can Be Created For Your Event
Wine List Available Upon Request
Wine Corkage Is Available At \$10.00 Per Bottle
SEE YOUR CATERING MANAGER FOR ADDITIONAL WINE SELECTIONS



Offsite Catering

The DoubleTree Continental \$14 per person

Orange Juice, Cranberry Juice
Assortment of Cereals and Granola with Whole Milk, Whole Fruit,
Granola Bars & Yogurt Parfait, Assortment of Danish, Blueberry & Carrot Muffins

Grab & Go Breakfast \$16 per person

Orange, Apple, & Cranberry Juices
Seasonal Fruit Cups, Granola & Yogurt Parfait,
Butter Baked Croissants, Assorted Bagels with Cream Cheese,
Breakfast Burrito, Ham & Egg Cheddar Croissant Sandwich

Assorted Deli Buffet Sandwiches \$23 per person

Farm Style Potato Salad with Bacon, Scallions, Roasted Pepper, Creamy Mustard Dressing
Roasted Turkey Breast, Shaved Maple Ham, Roast Beef, Salami
Cheddar, Swiss, Provolone
Green Leaf Lettuce, Slice Tomatoes, Shaved Onions, Kosher Dill Pickles and Assorted Condiments
Assorted Artisans Breads
Herb Sea Salt Potato Chips

Risotto Station \$21

Mushroom
Asparagus
Roasted Bell Peppers
Italian Sausage
Roasted Shrimp
Herb's De Provence
Parmesan Cheese
Tomato Basil Sauce

Culinary Attendant Required, Fee \$150.00 (90 minutes)