

Wedding Packages

Congratulations!

At the Double Tree by Hilton Williamsburg, when it comes to planning your wedding, a certified wedding planner is an important part of your special event.

Our legacy of service has provided us the experience to ensure your dream wedding is perfect!

Our special events team along with your wedding planner will be there to serve you and to help in handling the entire event details to ensure an unforgettable day.

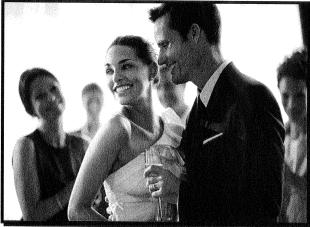


We are delighted to provide exemplary cuisine prepared by our talented Culinary Team, directed by the Executive Chef, Kelvin Moore.

Enjoy Luxurious Dinner Menus starting as low as \$41.95

Your wedding planner will guide you through the Reception and Dinner enhancements that we have to offer to help you create "An Affair to Remember."





Our Wedding Packages Include:

- ❖ A Stately and Elegant Private Ballroom
- Custom Wedding Services
- ❖ A Professional & Certified Hotel Wedding Planner to assist in planning your wedding festivities
- Detailed and Hospitable Banquet Team in Formal Attire
- Private Bridal Party Reception
- Champagne Toast for All Guests
- Elegant White Glove Service
- White Floor Length Linen and Napkins
- Hurricane Globe with Tapered Candle, Mirror Tile and Votive Centerpiece on every table
- Complimentary Deluxe Overnight Accommodations for Bride & Groom with Breakfast for two and Champagne Amenity
- Take the Elevator Home Wedding Blocks -Special Room Rates Subject to Availability
- Separate Ceremony Room From \$500.00

++Above Prices Subject to Current Rate of Tax and Applicable Service Charges.



Cocktail Reception Packages

Includes Choice of One Display, Additional Displays at \$3.50 per person

Domestic and Imported Cheese and Fruit Display

A Wide Variety of Domestic & Imported Cheeses served with Assorted Breads and Crackers, Fresh and Dried Fruit, and Fruit Preserves on display

Vegetable Crudité

A Selection of Fresh Garden Vegetables Served with Assorted Dips

Fresh Fruit and Berry Display

An Elaborate Display of Fresh Fruit and Berries Accompanied with Brown Sugar, Whipped Cream and Fruit Flavored Dips

Artichoke & Spinach Crab Dip

Hot and Creamy Artichoke & Spinach Dip with Jumbo Lump Crab, served with Crostini

Reception Enhancements

Add Passed Hors D'oeuvres to your Reception from the List Below: *(Includes One Hour Service)*

Brie and Raspberry in Phyllo \$3.50 Mini Caprese Skewer \$3.50	рр
Mini Caprese Skewer \$3.56	
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Spinach & Feta Spanakopita \$3.50) pp
Oriental Spring Rolls with Dipping Sauce \$3.50) pp
Mini Quiches \$3.50) pp
European Finger Sandwiches \$3.50) pp
Smoked Chicken Quesadillas \$3.56) pp
Sesame Seared Tuna on Wonton Chips \$3.95	5 pp
Applewood Smoked Bacon Wrapped Scallops \$3.95	5 pp
Jumbo Coconut Shrimp \$3.95	брр
Jerk Beef Skewers \$3.99	5 pp
Mini Beef Wellingtons \$3.95	5 pp
Chicken Tenderloin Satay with Asian Sauce \$3.95	брр
Mini Jumbo Lump Crab Cakes \$3.95	5 рр

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Reception Stations Package

Includes Fresh Brewed Coffee, Decaffeinated Coffee, and Fine Tea Station at \$49.95 per person

Appetizers

Classic Caesar Salad, Garlic Crouton and Reggiano Parmesan Vine-Ripened Tomato Salad with Fresh Mozzarella

Spud Station

Mashed Yukon Potatoes and Sweet Potatoes with Assorted Toppings, including Scallions, Bacon, Cheddar Cheese, Sour Cream, Gravy, Mini Marshmallows, Brown Sugar, Chopped Pecans and Dried Cranberries

Taste of Italy

Rigatoni and Bowtie Pastas accompanied by Creamy Alfredo, Tomato sauce, Rich & Meaty Bolognese, Grilled Chicken, Mini Meatballs, Sautéed Mushrooms, Caramelized Onions and Parmesan Cheese

Carving Stations

*Carving Stations Require an Attendant at \$100.00 per 75 guests

Roast Turkey Breast served with Silver Dollar Rolls, Zesty Cranberry Relish, and Honey Mustard. Pepper-Crusted Beef Top Round served with Horseradish Cream Sauce, Mustard and Silver Dollar Rolls.

Premium Wedding Reception Package

*Only available with Dinner Service... Add \$7.00 per person

Domestic & Imported Cheese Display

A Wide Variety of Domestic & Imported Cheeses served with Assorted Breads, Crackers, Fresh & Dried Fruit, and Fruit Preserves

Vegetable Crudité

A Selection of Fresh Garden Vegetables Served with Assorted Dips

Passed Hors d'oeuvres

Mini Quiches Spinach and Feta Spanakopita Mini Caprese Skewers

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Plated Dinner Package

Includes Your Choice of One Display, Salad, Two Dinner Entrées accompanied by a Fresh Starch and Vegetable, Warm Rolls & Butter, Coffee Service and Wedding Cake at **\$41.95 per person**

Salads

Classic Caesar Salad with Lemon-Garlic Dressing
Mixed Baby Field Greens Salad
Seasonal Berry Salad
Baby Spinach Salad with Cranberries, Walnuts, & Coconut flakes...Add \$3.00

Entrées

Choose up to 2 Entrées; add \$3.00 per person for an additional choice.

Sesame-Crusted Salmon with Yukon Gold Potatoes and Fresh Asparagus with Roasted Red Peppers

*

Sautéed Chicken Piccata with Lemon Beurre Blanc, Yukon Gold Potatoes and Seasonal Fresh Vegetables

*

Rosemary-Infused Colonial Breast of Chicken Served with Roasted Potatoes, Fresh Seasonal Vegetables and a Red Currant Glaze (+\$3.00)

*

Chicken Breast with Lump Crabmeat, served with Yukon Gold Potatoes and Fresh Asparagus with Béarnaise Sauce (+\$5.50)

Jumbo Lump Crab Cake with Dijonnaise Cream Sauce, served with Wilted Baby Spinach and Garlic Whipped Mashed Potatoes (+\$6.00)

*

Sliced New York Strip with Bordeaux Sauce, served with Horseradish Mashed Potatoes, Julienned Vegetables & a Tomato & Gruyere Salad (+ \$11.00)

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Roast Beef Tenderloin with Port Wine Reduction, Creamy Celery Root Puree, Wild Mushroom Compote and Root Vegetable Ragout (+\$11.00)

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Dinner Buffet Package

Includes Your Selection of Two or Three Entrées, Two Salads, One Starch and Vegetable with Chef's Choice of Dessert, Coffee & Tea Service

Salad Selections

Fresh Mixed Baby Greens Salad Beefsteak Tomatoes & Sweet Onions with Maytag Blue Cheese Caesar Salad

Greek Salad Orzo Pasta Salad with Diced Virginia Ham, Peppers & Onions

Two Entrees \$35.95 / Three Entrees \$38.95

Grilled Sirloin with Fried Onions & Beef Au Jus

Colonial Herb Grilled Chicken with Red Currant Glaze

Chicken Piccata with Lemon Caper Beurre Blanc

Chicken Marsala with Caramelized Onions and Mushrooms

Pan-Seared Frontier Chicken with Smoked Gouda Cheese Sauce, Caramelized Onions & Tomatoes

Rosemary-Crusted Salmon Fillet with Champagne Cream Sauce

Ricotta Manicotti with Wilted Spinach & Marinara

Herb-Crusted Pork Loin with Whole Grain Mustard

Vegetable Selections

Cauliflower, Broccoli & Carrots Summer Squash & Zucchini Fresh Green Beans Corn on the Cob

Starch Selections

Roasted Rosemary Red Bliss Potatoes
Mashed Potatoes
Smoked Gouda Cheese Potato Gratin
Creamy Macaroni & Cheese
Rice Pilaf
Mashed Sweet Potatoes

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50 Kingsmill Rd. Williamsburg, VA 23185 (757) 220-2500

www.williamsburg.doubletree.com

Signature Williamsburg Dinner Package

Includes your selection of one or two Entrées with one Soup or Salad, Starch, Vegetable, & Dessert. Served Family Style.

Soup & Salad Selections

Beef & Barley Corn Chowder Crab Chowder (+\$1.50) Classic Peanut Soup Garden Salad Caesar Salad

One Entrée \$32.95 / Two Entrees \$35.95

Beef Pot Roast
Pork Stew with Corn, Carrots, Potatoes & Cabbage
Roast Chicken with Oyster Stuffing
Colonial Beef Stew

Starch Selections

Roasted Red Bliss Potatoes Garlic Mashed Potatoes Mashed Sweet Potatoes Creamy Cheese Grits

Vegetable Selections

Green Beans & Onions Creamed Spinach Sautéed Corn Kernels Creamy Root Vegetables

Dessert Selections

Seasonal Trifle
Pecan Pie
Bread Pudding
Fruit Cobbler
Apple Pie

Pickled Vegetables, Red Beets & Eggs Butter and Cornbread

Coffee and Tea Service

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Bar Packages

All packages below are based on 3 hours of service.

**Bartender required at a \$75.00 fee.

Host Catering Bar

House Liquor\$7.00 / Premium	\$8.25
Domestic Beer	\$4.75
Imported Beer	.\$5.50
Wine by the Glass	.\$7.25
Juice & Soda	.\$3.00
Mineral Water	.\$3.00

Cash Catering Bar

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House Liquor\$7.50 / Premium	\$8.75			
Domestic Beer	\$5.00			
Imported Beer	\$5.75			
Wine by the Glass	\$7.50			
Juice & Soda	\$3.25			
Mineral Water	\$3.25			

Unlimited Cocktail Hour Packages

Limited Bar

Domestic & Imported Beers
House Selection of Wines
Assorted Soft Drinks
Bottled Waters
\$35.00 per person
Additional Hour at \$10.00 pp

House Brand Liquor

Name Brand Liquor Selection
Domestic and Imported Beers
House Wines
Assorted Soft Drinks
Bottled Waters
\$40.00 per person
Additional Hour at \$12.00 pp

Premium Brand Liquor

Premium Brand Liquor Selection
Domestic and Imported Beer
House Wines
Assorted Soft Drinks
Bottled Waters
\$45.00 per person
Additional Hour at \$14.00 pp

*Flavored Punch & Sangria Packages also available upon request.

Domestic Beer	Imported Beer	Wine	House Liquor	Premium Liquor
Miller Lite	Corona Extra	White Zinfandel (Beringer)	Smirnoff	Grey Goose
Budweiser	Heineken	Pinot Grigio (Beringer)	Beefeater	Tanqueray
Bud Light	Sam Adams	Moscato (Canyon Road)	Cruzan Light	Bacardi
Michelob Ultra	Angry Orchard	Chardonnay (Canyon Road)	Sauza Blue	Jose Cuervo Gold
O'Doul's		Cabernet Sauvignon (Canyon Road)	Grant's	Dewar's
Coors Light		Merlot (Canyon Road)	Jim Beam	Jack Daniels
		Kosher, Italian & Australian Wines (upon request)	Seagram's 7	Crown Royal

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DOUBLETREE

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