



*The DoubleTree by Hilton Grand Hotel  
Presents Our Sweet Fifteen Package 2017*





***Five Hours Deluxe Reception Including Four Hours of Open Bar  
Featuring Name Brand Liquor***

***Cocktail Reception  
One Hour Open Bar Featuring Name Brand Liquor  
Selection of Four Hors D' Oeuvres***

***Champagne Toast***

***Adult Three Course Plated Dinner & Teens Buffet***

***Custom Designed Cake (5 vendors included, 2 with Fondant)  
Freshly Brewed Starbucks Blend Coffee  
Specialty House Wine with Dinner Service***

***60 Colors for Floor Length Linen & Napkins  
Assorted Colors for Chair Covers with Bows or Chiavari Chairs with Cushion  
Organza Overlays for Sweet 15 Table & Cake Table***

***Complimentary Hair & Makeup Room on Day of Event***

***Complimentary Luxury Suite Included  
(Minimum attendance of 100 guests required)  
Breakfast for Two***

***Discounted room rates for your guests with a minimum of 10 rooms***

***\$79.00 per adult plus tax & service charge  
\$69.00 per teens plus tax & service charge***

***All Prices are Subject to 21% Service Charge and 9 % Tax***



## ***Cocktail Reception***

***Hors D' Oeuvres Butler Style  
Please Select 4 Options***

*Mini Pizza*

*Vegetables Quesadillas*

*Mini Frank in the Blanket*

*Assorted Petites Quiches*

*Shrimp Empanadas*

*Spring-Rolls, Sweet & Sour Sauce*

*Sautéed Wild Mushrooms in Phyllo Dough*

*Chicken Satay, Peanut Sauce*

*Sundried Tomatoes Cream Cheese in a Crostini*

*Coconut Shrimps with Mango Chutney Sauce*

*Flatbread Spinach Goat Cheese*

*Beef Satay Szechuan*



## ***Plated Dinner***

### ***Salads:***

*Please Select One*

#### ***Citrus Salad***

*Field Greens, Orange Wedges, Tomato Slices, Cucumbers  
Mango Vinaigrette*

#### ***Caesar Salad***

*Romaine Lettuce, Parmesan Cheese,  
Garlic Croutons, Caesar Dressing*

#### ***Baby Field Green Salad***

*Mixed of Greens, Cherry Tomatoes, Cucumbers, Black Olives,  
Manchego Cheese, Balsamic Vinaigrette*

#### ***Spinach Salad***

*Tender Leaf Spinach with Chopped Eggs,  
Sweet Onion, Sliced Mushrooms & Warm Bacon Dressing*



**Entrée Selections:**

*Choose Maximum 2*

***Pecan Crusted Chicken***

*Boneless Breast of Chicken Breaded in Pecans and Sautéed in Butter and Olive Oil*

***Grilled Norwegian Salmon***

*Grilled Filet of Salmon in a Lemon Dill Sauce*

***Stuffed Roasted Chicken***

*Boneless Breast of Chicken Stuffed With Mushroom Risotto*

***Petit Filet Mignon***

*Tenderloin of Beef, Roasted with Garlic*

***Blackened Mahi-Mahi***

*Grilled Mahi-Mahi with Cajun Spices, Mango Sauce*

***Sliced London-Broil***

*Tender Slices of Flank Steak with a Bordelaise Sauce*

*All entrees are accompanied with Baby Vegetables & Rice or Potato*

**Please select one starch:**

*Pilaf Rice, Wild Rice with Toasted Almonds, Saffron Rice, Roasted Rosemary Potatoes, Truffle Mashed Potatoes, Sweet Potatoes or Garlic Mashed Potatoes*

***Split Entrée, Two Options Only:***

*This option allows your guests to pre select from 2 choices of entrée in advance. Exact count should be provided to the Catering Office no later than 3 business days before the function.*



## ***Teen Package***

*5 Hour Soda Bar & Two Flavors of Non-Alcoholic Drinks*

### **Salad Station:**

*Please Select One*

#### ***Baby Field Green***

*Mixed of Greens, Cherry Tomatoes,  
Cucumbers, Black Olives, Manchego Cheese,  
Balsamic Vinaigrette*

#### ***Caesar Salad***

*Romaine Lettuce, Parmesan Cheese,  
Garlic Croutons, Caesar Dressing*

### **Pasta Station:**

*Fusilli Pasta*

*With Smoked Chicken, Button Mushrooms*

***Choose one Sauce:*** *Garlic Butter, Alfredo Sauce, Tomato Sauce, or Pesto Sauce*

### **Meat Station:**

*Mini Black Angus Cheeseburgers*

*Hot Dogs*

*French Fries*

### **Sundae Bar:**

*3 Flavors of Ice Cream with 4 Assorted Toppings*

*Chocolate, Vanilla & Strawberry*

*M&M, Oreo Cookies, Chocolate Sprinkles, Colored Sprinkles*

*\$75.00 attendant fee for ice cream stations*

## **Bar Information**

### **Open Bar includes the following Cocktails:**

*Mojitos  
Piña Colada  
Blue Hawaiian  
Margarita*

*White Russian  
Bloody Mary  
Martinis*

### **House Wine:**

*Crane Lake Merlot & Crane Lake Chardonnay*

### **Domestic and Imported Beer:**

*Heineken  
Corona  
Corona lite  
Miller Lite*

*Budweiser  
Bud Lite  
Coors Lite*

### *Soft Drinks and Juices*

#### **House**

*Jim Beam  
Smirnoff  
Beefeater  
Dewar's  
Jose Cuervo  
Bacardi  
Seagram's 7  
Canadian Club  
Martini & Rossi*

#### **\*Premium**

*Jack Daniel's  
Kettle One  
Tanqueray  
Johnny Walker Black  
Cuervo 1800  
Bacardi Reserve  
Seagram's 7  
Crown Royal  
Martini & Rossi*

**\*Premium Wine:** Kendall Jackson Reserved Reds & Kendall Jackson Pinot Grigio

**\*Upgrade to Premium Brands for an additional \$10.00 per person**

#### *Additional Hours of Open Bar:*

*House Brands \$ 7.95++ Per Person, Per Hour*

*Premium Brands \$ 9.00++ Per Person, Per Hour*





## **Enhancements**

**Customized Candy Station:** Personalized station includes crystal vases with ribbons, name or initials in ceramic, linen and complete décor **Starting at \$350.00**

**Dessert Table:** Key lime Pie, Cheese Cake, Chocolate Mouse, Carrot Cake **8.00 per person**

DoubleTree Cookies **\$1.75 per cookie**

**Nacho Bar:** Nacho Chips served with Hot Cheese Sauce, Salsa Dip, Guacamole, Sour Cream & Jalapeño Peppers, Chopped Onions, Pico de Gallo **\$10.00 per person**

**Alfajores** stuffed with Dulce de Leche, coated with Coconut & Powdered Sugar **\$2.50 each**

**Mini Cuban Sandwiches** authentic sandwich made with Ham, Roast Pork, Cheese, and Pickles **\$3.00 each**

**Sushi & Sashimi:** Assorted Sushi & Rolls with Wasabi & Pickled Ginger **\$2.50 per piece**

**Taco Station:** Taco Shell, Ground Beef, Sour Cream, Lettuce, Onions, Shredded Cheddar Cheese, Chopped Tomatoes, Chutney, Hot Sauce **\$15.00 per Person**

**Fajita Station:** Marinated Beef & Chicken, Prepared with Peppers, Onions, Sour Cream, Cheddar Cheese, Guacamole & Flour Tortillas **\$20.00 per Person**

**Chocolate Fondue:** With Dipping Items: Marshmallows, Strawberries, Bananas & Pretzels **\$250.00 (100 pieces per tray)**



*There will be a minimum consumption in Food & Beverage required.  
Please contact our Catering Manager for more details.  
**Extra Hour of Event: \$500.00 plus sales tax (liquor not included)***



