



Diamond Wedding Packages



The DoubleTree by Hilton Cleveland Downtown – Lakeside understands the full range of emotions that go into preparing for you or your loved ones' momentous day. We are here as your partner, to ensure that your event is flawless, and exactly to your specifications.

Included Features

- Unlimited consultation with your Event Coordinator
- One complimentary Deluxe Guestroom for the Bride and Groom for the evening of your event
- Complimentary parking for reception guests, based on availability
- Champagne or Sparkling Cider toast
- Cake cutting service
- Complimentary room rental
- Packages include a four hour open bar
- Dance floor
- ❖ White or black floor length linen and napkins
- Complimentary centerpieces
- ❖ Head table, gift table, cake table, DJ table, and place card table
- ❖ Bridal party/event party holding room during cocktail hour
- Special guestroom rates for out of town guests
- * Referrals for all vendors associated with the planning of your event
- ❖ Maitre D' to execute a memorable evening









All prices are subject to a 22% service charge and applicable sales tax





Cold Hors D'oeuvres Displays

Assorted Cheese and fresh cut Fruit display with Crackers, Creamy Hummus dip with crisp Pita chips

Butler Passed Hors D'oeuvres (Choice of Two)

Petite Chicken Cordon Bleu, Dijon Honey sauce Firecracker Chicken, Cilantro Lime Cream sauce Italian Sausage stuffed, Asiago Crusted Mushrooms Bacon wrapped Water Chestnuts, Teriyaki Drizzle Petite Beef Frank wrapped in Puff Pastry

Salad

DoubleTree House Salad with crisp Mixed Greens, Tomato, Cucumber, Croutons

Entrée (Choice of One)

Roasted Pork Loin: Tart Cherry Demi- Glace

Sliced Roast Sirloin of Beef: Burgundy brown sauce with Wild Mushrooms

Chicken Marsala:

Rich Mushroom sauce spiked with classic, robust, Italian Marsala wine

Lemon Chicken Piccata:

Delicious blend of Lemon, Capers, Chardonnay wine and creamy butter

Entrées served with a Seasonal Starch and Fresh Vegetables Mixed Basket of Artisan Breads & Rolls with creamy butter

Beverage Service

Non-alcoholic beverage service to include: Regular & decaffeinated coffee, tea, and iced tea Four hour Call Brand bar service

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Cold Hors D'oeuvres Displays

Assorted Cheese and fresh cut Fruit display with Crackers and Flatbreads
Crisp Vegetable Crudités
Hummus with fresh Tomato Cilantro Salsa, Tortilla, and crisp Pita chips

Butler Passed Hors D'oeuvres (Choice of Three)

Firecracker Chicken, Cilantro Lime Cream sauce
Italian Sausage stuffed, Asiago Crusted Mushrooms
Caprese Crostini with Fresh Mozzarella, Basil, Tomato, and Balsamic reduction
Chicken Lemongrass Pot Stickers, Sesame Soy dipping sauce
Bacon wrapped Water Chestnuts, Teriyaki Drizzle
Petite Beef Frank wrapped in Puff Pastry

Salad (Choice of One)

DoubleTree House Salad: Crisp Mixed Greens, Tomato, Cucumber, Croutons Caesar Salad: Shaved Italian Cheese, Garlic Croutons Baby Spinach Salad: Red Onion, Strawberries, and Poppyseed Dressing

Entrée (Choice of One)

Lemon Chicken Supreme: Parmesan herb crusted Breast in a Lemon wine, butter sauce.

Mediterranean Breast of Chicken: Rosemary Herbs, oven roasted Tomatoes, Leeks, and Feta
Breast of Chicken Florentine:

Artichoke Hearts, Baby Spinach, Fire roasted Red Peppers, Asiago cream sauce Pecan Maple Glazed Pork Ribeye:

Grilled Pork glazed with real Ohio maple Syrup reduction and toasted Southern Pecans
Ginger Citrus Honey Glazed Atlantic Salmon

Sliced Roasted New York Sirloin of Beef: Roasted Garlic, Rosemary and Red wine reduction

Pan Seared Filet Mignon: Cognac and cracked pepper, Wild Mushroom ragout (additional \$5.00)

Entrées served with Seasonal Starch and Fresh Vegetables Mixed Basket of Artisan Breads & Rolls with creamy butter

<u>Beverage Service</u>

Non-alcoholic beverage service to include: Regular & decaffeinated coffee, tea, and iced tea Four hour Premium Brand bar service

All prices are subject to a 22% service charge and applicable sales tax





Cold Hors D'oeuvres Displays

Assorted Cheese and fresh cut Fruit display with Crackers and Artisan Breads Crisp Vegetable Crudités with creamy Hummus dip, crisp Pita chips, and Flatbreads Hot Asiago Cheese dip with warm Pretzel Breadsticks and Toasted Crostini

Butler Passed Hors D'oeuvres (Choice of Four)

Blue Crab Stuffed Mushrooms
Miniature Beef Wellington
Raspberry Brie in Phyllo with Almonds
Scallops wrapped in Applewood Smoked Bacon
Crisp Vegetable Spring Rolls with Red Chili Thai Sauce
Wild Mushroom Mousse in a pastry cup

Salad (Choice of One)

Riesling spiked minted fresh Fruit Salad

Caesar Salad: Shaved Italian Cheese, Garlic Croutons

Mediterranean Salad: Feta, Kalamata Olive, Tomato and Cucumber with an Aegean Lemon Herb Dressing Baby Iceberg Wedge: Gorgonzola and Applewood Bacon

Entrée (Choice of One)

Breast of Stuffed Chicken Saltimbocca:

Italian Prosciutto, Sage, Aged Provolonein a White Wine Lemon sauce Baked Chicken Breast: Duxelle en Croute, Glace de Poulet Fresh Sea Bass: Lemon Shallot Chardonnay reduction

Combination Plate Choices:

Filet Mignon Rosemary Demi & Asiago Chicken Filet Mignon, Mushroom Ragout & Ginger Citrus Honey Glazed Atlantic Salmon Filet Mignon, Maitre D' Hotel butter & Three Jumbo Shrimp Scampi

> Entrées served with Seasonal Starch and Fresh Vegetables Mixed Basket of Artisan Breads & Rolls with creamy butter

Beverage Service

Non-alcoholic beverage service to include: Regular & decaffeinated coffee, tea, and iced tea Four hour Premium Brand bar service

All prices are subject to a 22% service charge and applicable sales tax





Radiant Buffet Package \$85.00



Cold Hors D'oeuvres Displays

Assorted Cheese and fresh cut Fruit Display with Crackers and Flatbreads Crisp Vegetable Crudite with dips, breads, and spreads

Butler Passed Hors D'oeuvres (Choice of Three)

Firecracker Chicken, Cilantro Lime Cream sauce
Italian Sausage stuffed, Asiago crusted Mushrooms
Mini Chicken Cordon Bleu, Honey Mustard dip
Chicken Lemongrass Pot Stickers, Sesame Soy dipping sauce
Bacon wrapped Water Chestnuts, Teriyaki Drizzle
Petite Beef Frank wrapped in Puff Pastry

Salad (Choice of Three)

Fresh Garden Salad: Build your own with your favorite dressings Caesar Salad Bowl: Shaved Italian Cheese, Garlic Croutons Baby Iceberg Wedge: Gorgonzola and Applewood Bacon Baby Spinach Salad Bowl

Fresh cut Fruit bowl: Red Onion, Strawberries, and Poppyseed dressing Italian Pasta Salad: Roasted Peppers, Olives, and mini Cheese Ravioli Fire and Ice Salad: Cucumber, Tomato, Sweet Onion Salad

Entrée (Choice of Two)

Chicken Scallopini
Breast of Chicken Marsala
Mediterranean Breast of Chicken
Lemon Chicken Supreme
Pecan Maple Glazed Sliced Pork Loin
Grilled Pork Chops
Sliced Roast Sirloin of Beef
Herb Marinated Flank Steak
Butter Crumb Crusted Boston Cod
Ginger Citrus Honey Glazed Atlantic Salmon

Served with Seasonal Fresh Vegetables, Wild Rice Pilaf and choice of Potato Mixed Basket of Artisan Breads & Rolls with Creamy Butter

Beverage Service

Full non-alcoholic beverage service to include: Regular & decaffeinated coffee, tea, and iced tea Four hour Call Brand bar service

All prices are subject to a 22% service charge and applicable sales tax





Beer

Bud Light Budweiser Miller Lite Michelob Ultra Coors Light

Liquor

Bacardi Smirnoff J&B Scotch Beefeater Suaza Gold Jim Beam Seagrams 7

Wine

Canyon Road Chardonnay Canyon Road White Zinfandel Canyon Road Cabernet Canyon Road Merlot

Soda/Water

Coke, Diet Coke, Sprite, Ginger Ale, Tonic, Club Soda

All prices are subject to a 22% service charge and applicable sales tax





Beer

Bud Light Budweiser Miller Lite Corona Heineken

Liquor

Bacardi
Absolut
Dewars
Tangueray
Jose Cuervo
Jack Daniels
Canadian Club

Wine

Canyon Road Chardonnay Canyon Road White Zinfandel Canyon Road Cabernet Canyon Road Merlot

Soda/Water

Coke, Diet Coke, Sprite, Ginger Ale, Tonic, Club Soda

All prices are subject to a 22% service charge and applicable sales tax $\,$



GENERAL INFORMATION

Food Policies

All food and beverage must be supplied by the hotel. To assure availability of your menu selections, please submit your choices to our catering office a minimum of two weeks prior to your even. Sit down meal functions are limited to no more than two entrée selections. If special dietary or vegetarian requests are needed over and above your original two selections, our Chef will accommodate only with advanced notice of the exact number of special meals required. Notice for special meals should be submitted no later than 72 hours prior to your scheduled event. Buffet meals will be provided for a maximum of one and a half hours of service. No banquet food can be taken "to go" after the banquet has ended.

Beverage Policies

There is a bartender fee, per bartender, for all bars that do not generate a minimum in liquor sales. Because the hotel is responsible for the administration of regulations set by the Ohio Liquor Commission regarding the sales and service of alcoholic beverages, it is our policy that liquor cannot be brought into the hotel from outside sources. The hotel also strictly adheres to the Ohio State minimum age drinking requirements. (Twenty-one years and older are only permitted service of alcoholic beverages.) Prices are not guaranteed until 90 days from your event. We reserve the right to refuse service of alcohol to all persons who appear to be intoxicated.

Guaranteed Guest Count

Function space is assigned depending upon anticipated attendance. If attendance drops or increases, the hotel reserves the right to change, with prior notification, groups to a room suitable for their attendance. A guaranteed number of guests attending your function is required three business days prior to your function. It is imperative that we receive this information within these limitations to assure proper planning and preparation of both your meal and meeting set-up. If we do not receive your guarantee, we will plan to set for, and serve, your original estimated guest count and charge accordingly. After your guarantee has been accepted by our catering office, the hotel will not accept a decrease of number, but will accept an increase with proper notice in order to secure additional food and service. At the time of increase, the catering office will instruct you if they can accommodate this request prior to commitment. We will set 5% over your guarantee for any unanticipated guests. You will be financially responsible for the additional 5% if we actually serve the additional meals.

Conference Material

The hotel will store your conference materials at no additional cost, with prior notification, for no more than seven (7) days. This service is provided only if the packages are clearly marked with the name of the function, the date(s), and the name of the hotel contact. Our banquet department will see that these packages are delivered to your meeting room on the appropriate day. There may be an exception to the above information if the item to be stored requires special storage depending on the value, size and/or weight. The hotel will not accept any freight that must be unloaded by hotel staff. Please arrange for inside delivery. Freight will only be accepted during business hours unless arrangements are made in advance.

Audio Visual Equipment

We offer a complete selection of audio visual equipment. Equipment is available on a rental basis. To ensure that all equipment can be ordered, please notify the catering office no later than 48 hours in advance of your function. A complete audio visual menu can be made available to you upon request.

Decorations

All displays and/or decorations shall be subject to the approval of the hotel. Signage must be prepared by a professional printing service. Floral arrangements or special decorations can be ordered through our catering office. If you wish, the hotel will work with your florist or decorator. The DoubleTree by Hilton Cleveland Downtown - Lakeside, with proper notification, will hang banners in your meeting or banquet room as long as it does not damage our walls and ceilings, at no additional charge.

Security

The hotel reserves the authority to require security for any group at the group's expense. Any and all provisions for security personnel must be arranged through the hotel's catering department. The hotel shall have final approval on any and all security personnel to be utilized during functions. The hotel must be notified one week prior to the event if an outside security company has been contracted. Firearm security is not permitted.

Billing

Information regarding credit procedures, pre-payment, deposits, tax exemption and direct billing can be obtained from your sales representative. Prices quoted are subject to change until 90 days prior to your event. All food and beverage is subject to a 22% service charge and applicable taxes.

Liability

The hotel assumes no responsibility for personal or company/group owned or leased/rented equipment or property brought onto hotel premises. The hotel reserved the right to inspect and control all private functions in meeting, banquet and guest rooms. Please note that due to third party liability and health safety and banquet food must be consumed in the hotel. No leftover food is to be taken out of the hotel.

Insurance

Both the hotel and your group or organization agree to carry adequate liability insurance to protect against any claims arising from any activities conducted on the hotel premises during your event.

Tax Exemption

The State of Ohio has very specific requirements for tax exemption. Any group requesting tax exemption status must submit a State of Ohio Tax Exempt Certificate or Federal Exemption thirty (30) days prior to the scheduled event or tax will be charged.

All prices are subject to a 22% service charge and applicable sales tax