

## **Congratulations...**

And thank you for considering the Doubletree Club by Hilton  
Orange County Airport for your most special day.

We understand planning a wedding is one of the most  
Challenging events in one's lifetime!

When selecting the Doubletree Club by Hilton Hotel,  
You can rest assured that your special day will be smoothly  
Orchestrated and will become a memory that will last forever!

Because the success of your event is what we strive for, we pride ourselves on  
Understanding your needs and providing the service that emphasizes  
Simplicity in planning, with strict attention to detail and charming  
Presentation. We ask that you relax and enjoy your wedding  
Day as our professional staff unfolds the romance on a grand scale.

Once again, welcome to the Doubletree Club by Hilton

Best Wishes,  
Mary Greisen  
And

The staff of the Doubletree Club by Hilton Hotel  
Santa Ana/Orange County Airport  
Seven Hutton Centre Dr  
Santa Ana, Ca. 92707  
(714) 656-1640 Direct Line  
mary@dtcluborangeco.com

**All Wedding Packages Include the Following:**

Cake Cutting Service

A Specialist who will personally help you create and coordinate

Your reception and ceremony down to the last detail

Guest room for the bride & groom on their wedding night

Lakeside Breakfast for the bride & groom the following morning

Special guestroom rates for family and wedding guests

Complementary parking

Shuttle service to and from the John Wayne Airport

**Upon Arrival of Guests:**

Domestic & imported cheese and cracker presentation

Assorted fresh vegetables with choice of dip

Tropical fruit punch

**To toast the bride and groom:**

Champagne or Sparkling Cider toast

**The Ballroom Facility:**

Head table with formal bridal skirting,

Gift table and Guest-Book table nicely decorated, Cake table

Mirrored centerpieces with Small Candles

Parquet dance floor

Formal banquet serving staff

**Lunch prices starting at \$38.00 ++**

**Dinner prices starting at \$43.00 ++**

**Lakeside Ceremony**

\$1200.00 ++

Ceremony set-up includes White chairs,

Bridal Arch and White Aisle runner

Doubletree Club by Hilton Hotel

7 Hutton Centre Drive

Santa Ana, Ca. 92707 (714) 751-2400

## Wedding Luncheon

All entrees are served with chef's selection of fresh seasonal medley of vegetables, dinner rolls & Butter freshly brewed coffee, decaffeinated coffee, hot herbal tea and iced tea

### Salad

Mixed Greens

Fresh Seasonal Greens, Tomatoes, Cucumbers & Carrots

Served with Ranch Dressing or Balsamic Vinaigrette

Or

Caesar Salad

Romaine with Toasted Croutons Shredded & Grated Parmesan

Cheese in a Creamy Caesar Dressing

### Entrees

Choice of One

Split Entrée is Available at Additional \$3.00 per Guest

Top Sirloin	\$42.00
Charbroiled Sirloin Steak Served with Porcini Mushroom sauce Served with Roasted Garlic Mashed Potatoes	
Javi-Cut Filet Mignon	\$43.00
Charbroiled with Rosemary and Sweet Onion Marmalade Served with Parsley Roasted Potatoes	
Scallop & Shrimp Primavera	\$43.00
Sautéed Sea Scallops & Shrimp Tossed with Creamy Clam Sauce Served over Fettuccini Pasta	
Halibut Avalon	\$40.00
Served on a Bed of Spinach and Wild Mushrooms with Saffron/Lemon sauce Served with Wild Rice	
Grilled Champagne Salmon	\$38.00
Grilled with Champagne Sauce Served with Wild Rice	
Chicken Piccata	\$37.00
Sautéed with White Wine, Fresh Lemon Juice, Capers & Whole Butter Sauce Served with Wild Rice	

**All Food & Beverage Functions are Subject to a 21% Taxable Service Charge and Applicable Sales Tax  
Prices are Subject to Change – A (72) Hour Guarantee is required**

## Wedding Dinner

All Entrees are served with Chef's Selection of Fresh Seasonal Medley of Vegetables, Dinner Rolls & Butter,  
Fresh Brewed Coffee, Decaffeinated Coffee, Hotel Herbal Tea and Iced Tea

### Salad

Mixed Greens  
Fresh Seasonal Greens, Tomatoes, Cucumbers & Carrots  
Served with Ranch Dressing or Balsamic Vinaigrette  
Or  
Caesar Salad  
Romaine with Toasted Croutons Shredded & Grated  
Parmesan Cheese in a Creamy Caesar Dressing

### Entrees

Choice of One

Duel Entrée is Available at an Additional \$3.00 per guest

Mignon and Tiger Shrimp USDA Choice Beef Cooked to Your Liking Topped with Sautéed Shrimp and Mushrooms Presented with Parsley Potatoes & Green Beans Red Wine Demi-Glaze Sauce	\$50.00
Prime Rib of Beef Served with Horseradish Cream and Garlic Roasted Baby Red Potatoes	\$49.00
Baked Halibut Northern Halibut Steak Baked in Wine Sauce Presented with Seasonal Vegetables Medley and Roasted Garlic Mashed Potatoes	\$47.00
Chicken Florentine Tender Breast of Chicken Stuffed with spinach, Ricotta Cheese, Oregano And Roasted Garlic Sauce Presented with wild rice & Seasonal vegetable Medley	\$45.00
Grilled Chicken Marsala Marinated Breast of Chicken, Grilled with Wild Mushroom Marsala sauce And Presented with Oven Roasted Potatoes and Green Beans	\$43.00

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## **The Newport Buffet**

As with our Plated Packages, The Buffet Packages Includes a  
Welcome Hors D'oeuvres Reception & Champagne Toast  
Designed for a minimum of 30 guests

### **Salad**

Selection of Two

Tender Leafs of Spinach Salad  
Classic Caesar salad  
Baby Greens Salad  
Fresh Wild Mushrooms Salad

### **Pasta Station**

Two Pastas and Selected Sauces with Choice of Peppers, Onions, Mushrooms, Fresh Vegetables, Crushed Chilies  
and Shaved Parmesan Cheese

### **Entrée Station**

Selection of Three

Roasted Prime Rib of Beef (Carved at Buffet)  
Braised Breast of Turkey with Shallot sauce (Carved at Buffet)  
Charbroiled Salmon Filet Jardinière (Carved at Buffet)  
Baked Halibut Topped with Leeks in a Lobster Sauce  
Chicken Stuffed with Roasted Garlic, Leeks, and Feta Cheese  
Sautéed Chicken Piccata  
Baked Salmon with Caramelized Onions

### **Includes:**

Chef's Choice of Fresh Vegetables,  
Red potatoes or Wild Rice  
Warm Dinner rolls & Butter  
Freshly Brewed Coffee, Decaffeinated Coffee, Hot Tea & Iced Tea

**\$52.00 per Guest**

**All food & beverage functions are subject to a 21% taxable service charge and applicable sales tax  
Prices are subject to change- A (72) hour guarantee is required**

## **The Lakeside Buffet**

Designed for a Minimum of 50 Guests  
As with our plated Package, the Buffet Packages Includes  
A Welcome Hors D'oeuvres Reception & Champagne Toast

### **Salad**

Selection of Two

Tender Leafs of Spinach salad  
Classic Caesar Salad  
Baby Greens Salad  
Fresh Wild Mushrooms Salad

### **Entrée Station**

Selection of Two Entrees

Marinated Beef Tenderloin with Wild Mushroom Sauce  
Poached Salmon with Shallot Chardonnay Sauce  
Roasted Pork Loin with Dijon Sauce  
Chicken Breast Marsala with Wild Mushrooms sauce  
Honey Glazed Ham (Carved at Buffet)  
Italian Zesty Turkey Breast (Carved at Buffet)  
Marinated Beef Tri-Tip (Carved at Buffet)

### **Includes:**

Chef's Choice of Fresh Vegetables,  
Red Potatoes or Wild Rice  
Warm Dinner Rolls & Butter  
Freshly Brewed Coffee, Decaffeinated Coffee, Hot Tea &  
Iced Tea

**\$48.00 Per Guest**

**All food & beverage functions are subject to a 21% taxable service  
Charge and applicable sales tax**

**Prices are subject to charge- A (72) hour guarantee is required**

**For the Little Wrangler's  
10 Years and Under Please!  
\$16.00 Per Guest**

**Includes!**

Your Choice of Fresh Fruit, Onion Rings or French Fries.

Chicken Fingers

Grilled Cheese Sandwich

Chicken Quesadilla

Cheese Burger

Spaghetti with Meat Sauce and Garlic Bread

Cold Sandwich Choice of Ham or Turkey with a Cup of Soup

Vanilla or Chocolate Ice Cream with Doubletree Chocolate  
Chip Cookie Add \$2.00

**All food & beverage functions are subject to a 21% taxable service charge and applicable sales tax  
Prices are subject to charge – A (72) hour guarantee is required**

## **General Wedding Policies**

### **Availability**

Daytime events may be scheduled between 11:00am – 4:00pm; Evening events may be scheduled between 6:00 – 12:00 midnight. Hours are subject to hotel's space availability and may be changed. In the event that the room is required for more than six hours time frame, there will be an additional room charge of \$500.00 per hour. Access to your function room prior to the scheduled event time for the purpose of decorating is subject to availability.

### **Non-Refundable Deposits**

A \$1,000.00 Non-Refundable Deposit is required to confirm reservations on a definite basis. A payment plan based on the estimated cost of the food & our catering manager will further outline beverage, in your catering agreement, in which all these payments are non-refundable. Final payment is required in the method of a personal check, cashier's check, money order or cash, which is due ten (10) business days prior to your event. Any additional charges incurred after this date will be handled accordingly.

### **Menu Planning**

Current prices are indicated on the enclosed menus and are subject to charge due to market fluctuations. Confirmed prices will be quoted thirty (30) days prior to the function. For the best service. We suggest that you select one entrée for your entire group. However, if more than one selection is required, the final price per person will be based on the higher priced item. Final meal selection and event planning is required 15 Fifteen (15) days prior to your scheduled event. The patron or attendees shall bring no food or beverage, alcoholic or otherwise, into the hotel premises from the outside sources without special permission of the hotel. The hotel reserves the right to impose charges for such services.

### **Labor Charges**

Your catering manager will determine your group's minimum revenue guarantee at the time of the event booking. This will be considered your minimum financial guarantee, not subject to reduction, for which you will be charged, should less attend. Your actual attendance must be confirmed three (3) business days in advance by 12:00 noon. With the exceptions of buffets, the hotel will be prepared to serve 3% over this figure.

### **Labor Charges**

A \$75.00 Bartender fee will applicable per host/no-host bar, should the required minimum of \$450.00 in sales, is not reached. Additional carvers and/or station attendant are available for a \$50.00 fee based on a two (2) hour minimum.

### **Decorations**

All decorations incorporating candles must meet with the approval of both the catering department and the Santa Ana fire department safety codes. Use of fog machines or open flames is not permitted. The catering department must approve any questionable decorations.

### **Service Charge & State Sales Tax**

All food & beverage charges are subject to a 21% service charge and applicable sales taxes