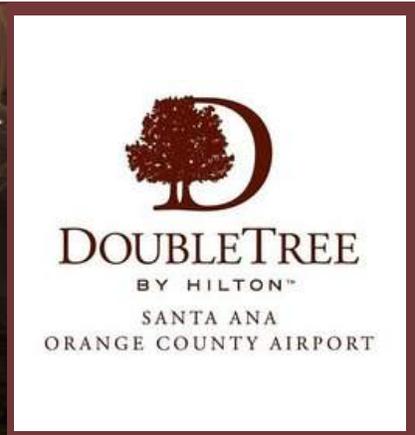


Weddings



Congratulations on your engagement!

AT DOUBLETREE BY HILTON SANTA ANA/OC AIRPORT, EVERY OCCASION IS A MEMORABLE ONE. FROM BRIDAL SHOWERS AND REHEARSAL DINNERS TO WEDDING RECEPTIONS AND HONEYMOONS. WHEN SOPHISTICATED REVELRY IS ON THE AGENDA, DOUBLETREE BY HILTON SANTA ANA/OC AIRPORT IS ON THE INVITATION. LET OUR EXPERIENCED WEDDING AND EVENT STAFF ASSIST YOU IN CUSTOMIZING A MEMORABLE ENGAGEMENT. OUR HOTEL FEATURES ELEGANT INDOOR AND OUTDOOR SPACES SURE TO SET THE PERFECT BACKDROP TO ANY OCCASION. LET OUR TEAM OF CATERING PROFESSIONALS CREATE THE WEDDING OF YOUR DREAMS.

BEST WISHES,

CATERING & EVENTS TEAM

DOUBLETREE BY HILTON SANTA ANA/OC AIRPORT



Enjoy

Ceremonies at the Double Tree

USE OF PRIVATE BANQUET SPACE FOR UP TO 2 HOURS

CHANGING ROOM IS AVAILABLE TWO (2) HOURS PRIOR TO CEREMONY

THEATER STYLE SEATING WITH BANQUET CHAIRS

SKIRTED STAGE RISER

WIRELESS HANDHELD OR LAVALIERE MICROPHONE FOR CEREMONY

SKIRTED GUEST BOOK TABLE & GIFT TABLE

TWO (2) HOURS OF REHEARSAL TIME PRIOR TO CEREMONY

DISCOUNTED REHEARSAL DINNER MENU AT THE MERITAGE RESTAURANT

INFUSED WATER STATION

\$1500.00 CEREMONY ONLY

\$1000.00 IF BOOKED WITH A RECEPTION

(BASED ON AVAILABILITY)

ARRANGEMENT OF CEREMONY DÉCOR AND VENDORS ARE THE RESPONSIBILITY OF THE CLIENT. WE RECOMMEND THE USE OF A WEDDING COORDINATOR TO HELP PERFECT YOUR REHEARSAL AND CEREMONY. YOUR CATERING MANAGER WOULD BE HAPPY TO PROVIDE RECOMMENDATIONS FOR QUALIFIED PROFESSIONALS.

CEREMONY SITE FEE IS SUBJECT TO A 23% TAXABLE SERVICE CHARGE AND CURRENT APPLICABLE SALE TAX.

PRICES ARE SUBJECT TO CHANGE WITHOUT NOTICE.

Family

Bliss Package

CHAMPAGNE BALLROOM, WITH SEATING FOR UP TO 450 GUESTS.
PRE-FUNCTION AND GALLERY FOYER FOR COCKTAIL HOUR.
PROVENCE, RHONE AND BURGUNDY BOARDROOMS FOR BRIDE AND GROOM
ROOMS (IF AVAILABLE)

SPARKLING FRUIT PUNCH STATION
ASSORTED INTERNATIONAL CHEESE PLATTER

COMPLIMENTARY ENTRÉE FOR THE NEWLY WED COUPLE
TRADITIONAL CHAMPAGNE OR SPARKLING CIDER TOAST
CHOICE OF ASSORTED DESSERTS OR CAKE CUTTING- DOES NOT INCLUDE CAKE
COMPLIMENTARY MENU TASTING FOR FOUR (4) GUESTS

WHITE, BLACK OR IVORY TABLE LINENS
NAPKIN LINENS IN A VARIETY OF COLORS
MIRRORS AND VOTIVE CANDLES
TABLE NUMBERS AND STANDS
21' X 21' DANCE FLOOR WITH SET UP
8' X 24' STAGE FOR ELEVATED HEAD TABLE OR ENTERTAINMENT
CAKE TABLE
GUEST BOOK TABLE AND GIFT TABLE
DJ'S BOOTH/TABLE
PHOTOGRAPHER'S BOOTH/TABLE
ONE EASEL FOR ENGAGEMENT PICTURE OR ANNOUNCEMENT

ONE COMPLIMENTARY NIGHT ACCOMMODATION FOR BRIDE AND GROOM
SPECIAL GUEST ROOMS RATES FOR OUT-OF-TOWN FAMILY AND FRIENDS
BALLROOM SPACE FOR UP TO 6 HOURS, RENTAL FEES WAIVED WITH FOOD AND
BEVERAGE MINIMUM

\$55.00 PER PERSON FOR PLATED ENTRÉE LUNCH
\$60.00 PER PERSON FOR BUFFET LUNCH
\$65.00 PER PERSON FOR PLATED ENTRÉE DINNER
\$70.00 PER PERSON FOR BUFFET DINNER

Romance

Love Package

CHAMPAGNE BALLROOM , WITH SEATING FOR UP TO 450 GUESTS.
PRE-FUNCTION AND GALLERY FOYERS FOR YOUR COCKTAIL HOUR.
PROVENCE, RHONE AND BURGUNDY BOARDROOMS FOR BRIDE AND GROOM ROOMS (IF
AVAILABLE)

SPARKLING FRUIT PUNCH STATION
SELECTION OF TWO BUTLER PASSED HORS D' OEUUVRES, HOT OR COLD

COMPLIMENTARY ENTRÉE FOR THE NEWLY WED COUPLE
TRADITIONAL CHAMPAGNE OR SPARKLING CIDER TOAST
CUSTOM DESIGNED TIERED WEDDING CAKE FROM PACIFIC PASTRY (INCLUDES CAKE
CUTTING FEE)

COMPLIMENTARY MENU TASTING FOR FOUR (4) GUESTS

UPGRADED FINE LINEN & NAPKINS
MIRRORS AND VOTIVE CANDLES
TABLE NUMBERS AND STANDS
21' X 21' DANCE FLOOR WITH SET UP
8' X 24' STAGE FOR ELEVATED HEAD TABLE OR ENTERTAINMENT
CAKE TABLE
GUEST BOOK TABLE AND GIFT TABLE
DJ'S BOOTH/TABLE
PHOTOGRAPHER'S BOOTH/TABLE
ONE EASEL FOR ENGAGEMENT PICTURE OR ANNOUNCEMENT

ONE COMPLIMENTARY NIGHT ACCOMMODATION FOR BRIDE AND GROOM
SPECIAL GUEST ROOMS RATES FOR OUT-OF-TOWN FAMILY AND FRIENDS
BALLROOM SPACE FOR UP TO 6 HOURS, RENTAL FEES WAIVED WITH FOOD AND BEVERAGE
MINIMUM

\$63.00 PER PERSON FOR PLATED ENTRÉE LUNCH
\$68.00 PER PERSON FOR BUFFET LUNCH
\$73.00 PER PERSON FOR PLATED ENTRÉE DINNER
\$78.00 PER PERSON FOR BUFFET DINNER

Together

Happily Ever After Package

CHAMPAGNE BALLROOM , WITH SEATING FOR UP TO 450 GUESTS.
PRE-FUNCTION AND GALLERY FOYERS FOR YOUR COCKTAIL HOUR.
PROVENCE, RHONE AND BURGUNDY BOARDROOMS FOR BRIDE AND GROOM ROOMS (IF AVAILABLE)

SPARKLING FRUIT PUNCH STATION
SELECTION OF TWO BUTLER PASSED HORS D' OEUVRES, HOT OR COLD
SIGNATURE DRINK COORDINATED TO YOUR WEDDING COLORS OF THEME.

COMPLIMENTARY ENTRÉE FOR THE NEWLY WED COUPLE
TRADITIONAL CHAMPAGNE OR SPARKLING CIDER TOAST
CUSTOM DESIGNED TIERED WEDDING CAKE FROM PACIFIC PASTRY (INCLUDES CAKE CUTTING FEE)
COMPLIMENTARY MENU TASTING FOR FOUR (4) GUESTS

UPGRADED FINE LINEN & NAPKINS
GOLD, SILVER OR BLACK CHIAVARI CHAIRS.
MIRRORS AND VOTIVE CANDLES
TABLE NUMBERS AND STANDS
21' X 21' DANCE FLOOR WITH SET UP
8' X 24' STAGE FOR ELEVATED HEAD TABLE OR ENTERTAINMENT
CAKE TABLE
GUEST BOOK TABLE AND GIFT TABLE
DJ'S BOOTH/TABLE
PHOTOGRAPHER'S BOOTH/TABLE
ONE EASEL FOR ENGAGEMENT PICTURE OR ANNOUNCEMENT

ONE COMPLIMENTARY NIGHT ACCOMMODATION FOR BRIDE AND GROOM
COMPLIMENTARY BOTTLE OF CHAMPAGNE BOTH IN ROOM AND AT SWEETHEART TABLE
SPECIAL GUEST ROOMS RATES FOR OUT-OF-TOWN FAMILY AND FRIENDS
BALLROOM SPACE FOR UP TO 6 HOURS, RENTAL FEES WAIVED WITH FOOD AND BEVERAGE
MINIMUM

\$70.00 PER PERSON FOR PLATED ENTRÉE LUNCH
\$75.00 PER PERSON FOR BUFFET LUNCH
\$80.00 PER PERSON FOR PLATED ENTRÉE DINNER
\$85.00 PER PERSON FOR BUFFET DINNER

Lifetime

Wedding Luncheon

ALL ENTREES SERVED WITH DINNER ROLLS & BUTTER,
FRESHLY BREWED COFFEE, DECAFFEINATED COFFEE, HOT HERBAL TEA AND ICED TEA
SERVED 8:00AM - 4:00PM

SALAD

CHOICE OF FRESH MIXED GREENS OR DOUBLETREE SIGNATURE CAESAR

CHOICE OF ENTREE

MUSHROOM RISOTTO

ARBORIO RICE- WHITE WINE SAUCE- ROASTED MUSHROOMS

STUFFED CHICKEN

SPINACH-PINE NUTS- SUNDRIED TOMATO- PESTO CREAM - RISOTTO- BROCCOLI RABE

GRILLED CHICKEN

CHOICE OF: MARSALA, PICATTA, ROASTED GARLIC CREAM- MASHED POTATO- SEASONAL
VEGETABLE

SHRIMP & PENNE

GRILLED SHRIMP- PENNE PASTA- VODKA SAUCE

SEARED SALMON

GINGER CARROT SAUCE- JASMINE RICE- SAUTÉED SPINACH

GRILLED BEEF LOIN

BORDEAUX WINE SAUCE - HORSERADISH MASHED POTATO - GRILLED ASPARAGUS

ABOVE & BELOW DUET- ADDITIONAL \$5.00 PER PERSON

SAUTÉED CHICKEN BREAST- BROILED SWORDFISH- GLAZED YAMS- FRENCH GREEN BEANS
ALMONDINE

Promise

Wedding Dinner

ALL ENTREES SERVED WITH DINNER ROLLS & BUTTER,
FRESHLY BREWED COFFEE, DECAFFEINATED COFFEE, HOT HERBAL TEA AND ICED TEA
SERVED 4:00PM - 11:00PM

SALAD

CHOICE OF FRESH MIXED GREENS OR DOUBLETREE SIGNATURE CAESAR

CHOICE OF ENTREE

VEGETABLE NAPOLEON

FIRE ROASTED VEGETABLES- POLENTA- BALSAMIC REDUCTION

ROASTED VEGETABLES EN CROUTE

ROASTED VEGETABLES- FLAKEY PASTRY- ROASTED RED PEPPER SAUCE

BALSAMIC AND HERB GLAZED CHICKEN

BALSAMIC REDUCTION- PENNE PASTA- PINE NUTS- FETA CHEESE- OLIVE OIL- GARLIC

SALMON BEURRE BLANC

SEARED SALMON- BEURRE BLANC SAUCE- RICE PILAF- BABY CARROTS

MACADAMIA NUT CRUSTED HALIBUT

WASABI MASHED POTATO- BOK CHOY

PORCINI CRUSTED FILET MIGNON

TRUFFLE ESSENCE- POTATO MEDLEY- SEASONAL VEGETABLE

PRIME RIB

AU JUS- CREAMED HORSERADISH- TWICE BAKED CHEDDAR POTATO- SEASONAL
VEGETABLE

Kiss

Wedding Dinner Duets

ALL ENTREES SERVED WITH DINNER ROLLS & BUTTER,
FRESHLY BREWED COFFEE, DECAFFEINATED COFFEE, HOT HERBAL TEA AND ICED TEA

LAND AND SEA

BRAISED BEEF SHORT RIB- SEARED SEA BASS- RISOTTO- SEASONAL VEGETABLE
- ADD \$7.00 LUNCH \$10.00 DINNER

STRIP AND SHRIMP

SLICED NEW YORK STRIP- PEPPERCORN COGNAC SAUCE- CHILI GARLIC SHRIMP
- VEGETABLE COUSCOUS- GARLIC PARMESAN ASPARAGUS
- ADD \$10.00 LUNCH \$13.00 DINNER

LAND AND SHELL

PETITE FILET- BLACK TRUFFLE- SEARED SCALLOPS- FRUIT CHUTNEY- RISOTTO-
ASPARAGUS
-ADD 9.00 LUNCH \$12.00 DINNER

PETIT FILET & LOBSTER TAIL

PETIT FILET -BORDEAUX WINE SAUCE -LOBSTER TAIL - MUSTARD-TARRAGON CREAM
SAUCE
- POTATOES AU GRATIN - VEGETABLES DU JOUR
-ADD \$15.00 LUNCH \$18.00 DINNER

Celebrate

Wedding Buffet

SALADS

SPINACH SALAD WITH FRESH MUSHROOMS & WALNUT
TOSSED IN RASPBERRY VINAIGRETTE

MEDITERRANEAN GRILLED VEGETABLE & PASTA SALAD

GREEK SALAD WITH TOMATOES, CUCUMBERS, ONIONS & FETA CHEESE TOSSED IN BALSAMIC
VINAIGRETTE

FRESH SEASONAL FRUIT DISPLAY

ENTREES

(INCLUDES CHOICE OF TWO (2) FOR LUNCH & CHOICE OF THREE (3) FOR DINNER)

CHICKEN PICCATA

GRILLED CHICKEN BREAST WITH LEMON-CAPER CREAM SAUCE

CHICKEN IN GARLIC CREAM SAUCE

GRILLED CHICKEN WITH A ROASTED GARLIC CREAM SAUCE

CARROT ORANGE GINGER SALMON

PAN SEARED SALMON IN A CARROT, ORANGE GINGER SAUCE

BRAISED BEEF

IN A BAROLO WINE SAUCE

BEEF TENDERLOIN

PEPPERCORN CRUSTED

ROAST PRIME RIB

SLOW ROASTED & CARVED TO ORDER SERVED WITH AU JUS & HORSE RADISH
(\$75.00 CARVING ATTENDANT FEE REQUIRED PER CARVER)

INCLUDES:

RICE PILAF & ROASTED GARLIC RED POTATOES

CHEF'S SELECTION OF FRESH SEASONAL VEGETABLES

WARM DINNER ROLLS & BUTTER

FRESHLY BREWED COFFEE, DECAFFEINATED COFFEE, HOT HERBAL TEA & ICED TEA

Forever

Small Bites - A La Carte Menu

CHILLED

CEVICHE SHOOTERS

FETA, WATERMELON AND MINT SKEWERS

SEARED AHI TUNA ON WONTON CRISP WITH WASABI CREAM

BRUSCHETTA

SHRIMP & MANGO TARTLETS

GARLIC HUMMUS IN PITA CUPS

CAPRESE SALAD SKEWERS

WINE PAIRING DISPLAY

*MARINATED OLIVES, MUSHROOMS, ARTICHOKE WITH PEARS, PROSCIUTTO,
HUMMUS, IMPORTED AND DOMESTIC CHEESE, CRACKERS & CROSTINI*

ASSORTED SUSHI AND ROLLS

WASABI MUSTARD, GINGER AND SOY SAUCE

HOT

STUFFED MUSHROOM CAPS

BACON WRAPPED SCALLOPS

SPICY THAI SHRIMP

WONTON WRAPPED WITH SPICY PEANUT SAUCE

POT STICKERS WITH GINGER SAUCE

BRIE CHEESE WRAP

WRAPPED IN PUFF PASTRY FILLED WITH APRICOTS AND PECANS

PETITE QUICHE

LORRAINE, CAJUN SHRIMP OR SPINACH

VEGETABLE EGG ROLLS WITH PLUM SAUCE

GRILLED LAMP LOLLIPOPS WITH TZATZIKI SAUCE

TOMATO BISQUE SHOOTERS

\$125.00 PER TRAY OF 50 SHOTS

ASSORTED DIM SUM STATION

Love

Bar Service

ARRANGEMENTS CAN BE MADE FOR A NO-HOST (CASH) OR HOST BAR(S) FOR YOUR EVENT. MINIMUM REQUIRED BAR GUARANTEE IS \$500.00. IN THE EVENT THE BAR GUARANTEE IS NOT ACHIEVED, A LABOR CHARGE OF \$95.00 PLUS 7.75% SALES TAX PER BAR WILL APPLY.

HOST PACKAGE BAR

SELECT BRANDS	FIRST HOUR	\$20.00 PER GUEST
	EACH ADDITIONAL HOUR	\$9.00 PER GUEST
PREMIUM BRANDS	FIRST HOUR	\$24.00 PER GUEST
	EACH ADDITIONAL HOUR	\$9.00 PER GUEST
SUPER PREMIUM BRANDS	FIRST HOUR	\$28.00 PER GUEST
	EACH ADDITIONAL HOUR	\$9.00 PER GUEST

HOST SOFT BAR

INCLUDES: DOMESTIC & IMPORTED BEERS, HOUSE WINES, SOFT DRINKS & MINERAL WATERS

ONE HOUR	\$14.00 PER GUEST
TWO HOURS	\$19.00 PER GUEST
THREE HOURS	\$22.00 PER GUEST
FOUR HOURS	\$25.00 PER GUEST
FIVE HOURS	\$28.00 PER GUEST

CONSUMPTION BAR

	NO HOST (CASH BAR)	HOST BAR
SELECT BRANDS	\$8.00	\$7.00
PREMIUM BRANDS	\$10.00	\$9.00
SUPER PREMIUM BRANDS	\$11.00	\$10.00
HOUSE WINE (PER GLASS)	\$8.00	\$7.00
DOMESTIC BEER	\$6.00	\$5.00
IMPORTED BEER	\$7.00	\$6.00
SOFT DRINKS	\$5.00	\$4.00
MINERAL WATERS	\$5.00	\$4.00
CORDIALS	\$10.00	\$9.00

PITCHERS OF SOFT DRINKS, LEMONADE OR ICED TEA EITHER PLACED ON THE TABLES OR ON A STATION \$5.00 PER PERSON.

Dream

General Event Information

FOOD & BEVERAGE

- All food and beverages must be purchased from DoubleTree by Hilton Santa Ana/OC Airport. No food or beverages may be removed from the banquet area. DoubleTree by Hilton Santa Ana/OC Airport reserves the right to cease functions without refund if alcohol or food is brought into a function from guest rooms or outside.
- To ensure compliance with County Board of Health for food handling regulations, food will be consumed on the hotel premises at the contracted time.
- Menu selections must be finalized ten (10) business days prior to event date.
- Any special meal order requests (i.e. vegetarian, kosher, food allergies, etc.), children's meals and/or vendor meals should be communicated to your catering manager along with your main food and beverage selections. Special pricing may apply.
- In compliance with California Liquor Laws, DoubleTree by Hilton Santa Ana/OC Airport is the only authorized licensee able to sell and serve liquor, beer and wine on hotel premises.
- A \$150.00 set-up fee will apply per bar. A \$500.00 bar revenue minimum must be met or a bar labor fee of \$95.00 per bar may apply. DoubleTree by Hilton Santa Ana/OC Airport is subject to California State Law regarding the sale of alcoholic beverages.
- DoubleTree by Hilton Santa Ana/OC Airport reserves the right to refuse service to any person who appears to be intoxicated. DoubleTree by Hilton Santa Ana/OC Airport reserves the right to inspect the identification of any person attending events in the banquet event areas. No one under twenty-one (21) years of age will be served alcoholic beverages.

GUARANTEE

- A guaranteed number of attending guests must be received by the catering department at least three (3) business days prior to event. Guaranteed numbers may not decrease after this time.
- If catering office does not receive a guarantee, we will assume the guarantee to be the maximum number that appears on the event order. Should your attendance be less than your guarantee, you will be charged for the guaranteed amount. Should you exceed the guarantee, you will be charged accordingly.
- Finalized details (food, beverage, AV, etc.) must be received ten (10) business days prior to the event.
- The hotel reserves the right to substitute a comparable room for the function if the room reserved herein cannot be made available to the guest or if attendance should reduce or increase. Such substitutions shall be deemed by the hotel and customer as full performance under this contract.
- The hotel will set for 10% over the guarantee for groups of 1-100 guests, or 5% for 101 or more guests.

SERVICE CHARGE AND TAXES

- 23% service charge and applicable sales tax applies to all food and beverage prices.
- Tax exemption certificates must be submitted to the catering department with the signed contract.

General Event Information (cont'd)

DAY OF EVENT COORDINATOR

- The Hotel requires that you have a Day-of-Event coordinator to act as a liaison between the wedding party and Hotel staff, and assist you with the set-up and execution of your event.
- Please contact your event manager for referrals, if needed.

ROOM SET-UP

- DoubleTree by Hilton Santa Ana/OC Airport is not responsible for delays caused by changes made to the signed contract or event order the day of the event. Any labor charges incurred due to said changes is the sole responsibility of the customer.
- All decorations must meet with the approval of the Santa Ana Fire Department. DoubleTree by Hilton Santa Ana/OC Airport will not permit the affixing of anything to the walls or ceiling of rooms unless written approval is obtained from the hotel.
- Confetti, glitter and crepe paper are forbidden from use.
- Audio visual aids are available upon request. Any additional costs for electrical, telephone or communication needs is the customer's responsibility.
- Electrical outlets in most meeting rooms have a maximum load capacity of 110V-20 amps. A 30-day notice is required for any additional electrical or mechanical needs.

CANCELLATION

- All events cancelled are subject to the following cancellation fees (plus service charge and state tax):

Time of contract signing to one (1) year prior to event	40% of estimated revenue
One (1) year to six (6) months prior to event	60% of estimated revenue
Six (6) months to three (3) months prior to event	70% of estimated revenue
Three (3) months to one (1) month prior to event	80% of estimated revenue
One (1) month to day of event	90% of estimated revenue

PAYMENT

- A deposit is required at the time of signing the contract, and will be applied towards the final bill.
- Payment shall be made in full three(3) business days prior to the event unless credit has been established to the satisfaction of the hotel.
- If direct bill privileges have been granted, then payment in full is due within thirty (30) days of the event date.
- Functions will be subject to one (1) master bill; individual payments cannot be received. Banquet checks will be presented to the person in charge of the event for signing.

SHIPPING AND RECEIVING

- No material shipments will be accepted until five (5) business days prior to the event date. Any packages shipped to the hotel must be clearly labeled with the name/date of the event.
- All shipping must be pre-arranged with your hotel contact prior to the items being shipped to the hotel.
- Guests are responsible for the shipment of items after leaving the hotel. All items left over 24 hours after the conclusion of the event will be considered abandoned. The hotel will not be responsible for these items at that point in time.