



*The Doubletree by Hilton Grand Hotel
Presents Our Wedding Packages 2018*





Five Hours Deluxe Reception Including Four Hours of Open Bar

Featuring Name Brand Liquor

Cocktail Reception

Selection of Six Hors D'Oeuvres

Imported and Domestic Cheese Display

Champagne Toast

Three Course Plated Dinner

Custom Designed Wedding Cake (5 Vendors included 3 with Fondant)

Freshly Brewed Starbucks Blend Coffee

Five Hours of Specialty House Wine, including Dinner Service

60 Colors for Floor Length Linen & Napkins

Organza Overlays for Bride & Groom and Cake Table

Assorted Colors for Chiavari Chairs or Chair Covers with Bows

Complimentary Luxury Suite Included (Minimum attendance of 100 adults required)

Bottle of Champagne & Strawberries

Breakfast for Two

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

Complimentary Hair & Makeup Ballroom for Bride and Bridal Party

Hilton Honors Bonus Points Received based on Catering Spend and Room Accommodations

Package Prices Range from \$91.00 – \$125.00 per person

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

All Prices are Subject to Change



Cocktail Reception

Imported and Domestic Cheese Display

Water Crackers

Hors D' Oeuvres Butler Style Please Select Six Options

Shrimp Empanadas

Crab Cake

Chipotle Steak Churrasco

Beef Wellington With Maytag

Spring-Rolls, Sweet & Sour Sauce

Peking Duck Roll

Sautéed Wild Mushrooms in Phyllo Dough

Chicken Lemongrass Pot stickers

Croquette Potato & Truffle Oil

Asparagus Asiago Roll Crispy

Coconut Shrimp, Pineapple Sauce

Beef Satay Szechuan

Raspberry Brie en Croute

Served on a Spoon: Mini Caprese Salad, Topped with Fresh Basil & Balsamic Reduction Or

Smoke Salmon & Cucumber with Teriyaki Glaze, Topped with Shitake Mushroom

Served in a Shot Glass: Cucumber Gazpacho Or Traditional Tomato Gazpacho



*Please note that the hors d'oeuvres selections might be subject to change depending on season



Plated Dinner

Please Select One of Each Course

Salads

Citrus Salad

Field Greens, Orange Wedges, Curly Carrots & Tomato Slices

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

Blue Cheese Salad

Arugula, Blue Cheese, Cherry Tomatoes, Dry Cranberries, Pecan Candy,

Raspberry Vinaigrette



Entrée Selections:

Chicken Marsala

Pan Seared Chicken Medallions

Marsala Mushroom Wine Sauce

\$91.00 Per Person

French Chicken

Roasted Breast of Chicken

Fig Glaze with a Port Red Wine Reduction

\$93.00 Per Person

Pan Seared Mahi-Mahi

With Papaya Caribbean Cilantro

Chardonnay Sauce

\$97.00 Per Person

Filet Mignon

8 oz Thyme Seared Filet Mignon

In Madeira Wine Sauce

\$100.00 Per Person

Chicken Fume Blanc

Pan Seared Chicken Medallions

Fume Blanc Sauce

\$91.00 Per Person

Grilled Salmon

Herb Crusted Sterling Salmon

Lemon Caper Beurre Sauce

\$97.00 Per Person

Braised Short Ribs

In a Ginger Teriyaki Sauce or

In a Natural Red Wine Sauce

\$100.00 Per Person

Herb Crusted Prime Rib

12 oz Prime Rib

Au-jus Sauce

\$98.00 Per Person



DUET PLATES:

Pan Seared Grouper and Peppercorn Prawns

Passion Fruit Beurre Blanc

\$110.00 Per Person

**Roasted Filet Mignon & Basil Crusted
Chicken Medallions**

Apple Cognac Sauce & Mushroom Fume

\$110.00 Per Person

Mixed Grilled of Chicken & Shrimp

In a Black Pearl Sauce

\$110.00 Per Person

Filet Mignon and Tiger Prawns

Filet Mignon In a Rosemary Demi Glaze
Tiger Prawns In a Chardonnay Butter Sauce

\$115.00 Per Person

Porcini Mushroom Crusted Filet Mignon

&Pan Seared Jumbo Floridian Crab Cake

Spicy Lemon Butter Sauce

\$117.00 Per Person

Pan Seared Filet Mignon and Orange

Tarragon Scented Lobster Tail

\$125.00 Per Person



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. The price for the package with split menu will be based on the higher priced of the two entrees.

Buffet Style

Based on our entrée prices listed above, an extra \$5.00 will be added to the higher priced entrée. The buffet will have one salad option and two accompaniments. Dessert will be Wedding Cake. A customized buffet can be created upon your request.

Children's Menu

Children will Partake from the Adults Hors D' Oeuvres

Salad

Fresh Seasonal Fruit Cup

Entree

Chicken Fingers Served with Barbecue & Honey Mustard Sauce
Mini Corn on the Cob & French Fries

Dessert

Wedding Cake

\$40.00 + + Per Child

This menu is only valid for children under 12 years old

Teens price, from 12 to 20 years old, \$10.00 off from the original price entrée of your selection

Bar Information

Open Bar includes the following Cocktails:

Mojitos
Piña Colada
Blue Hawaiian
Margarita

White Russian
Bloody Mary
Martinis

House Wine:

Crane Lake Cabernet Sauvignon & Chardonnay
Woodbridge Cabernet Sauvignon & 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 Cabernet Sauvignon & Chardonnay

***Upgrade to Premium Brands for an additional \$15.00 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**

Strawberry on Champagne Glass **\$2.75 each**

Chocolate Covered Strawberries **\$3.00 each**

Intermezzo – Lemon, Raspberry or Orange Sorbet Served in a Martini Glass with Fresh Berries and Mint Leaf **\$8.50 per person**

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

Classic Lobster Bisque **\$9.00 per person**

Main Lobster Ravioli, Served with Black Truffle Cream Sauce **\$12.00 per person**

Maryland Crab Cake, Sautéed Vegetables & Chipotle Pepper **\$11.00 per person**

Viennese Table: Key Lime Pie, Cheese Cake, Chocolate Mouse, Carrot Cake **\$9.00 per person**

Double-Tree Chocolate Chip Cookies **\$1.75 each**

Alfajores – Stuffed with Dulce de Leche and coated with Coconut & Powdered Sugar **\$2.50 each**

Chocolate Fondue: With Dipping Items: Marshmallows, Strawberries, Bananas & Pretzels (100 pieces per tray) **\$300.00 per tray**

Mini Black Angus Cheeseburgers **\$3.00 each**

Mini Cuban Sandwiches **\$3.00 each**

Specialties on a Spoon brought to you by our Executive Chef:

Southwestern Bean & Corn Relish, with Cilantro and a hint of Cayenne **\$3.25 each**

Goat Cheese & Caramelized Shallots, Sautéed to Perfection & Garnished with Dill **\$3.50 each**

Fig with Roquefort Blue Cheese **\$3.50 each**

Foie Gras Mushroom Mousse **\$4.00 each**

Ceremony Fee:

Private Outdoor Terrace with Outstanding Water View
\$800.00+ (Chiavari Chairs or Chair Covers Included)

There will be a minimum consumption in Food & Beverage required.
Extra Hour of Event: \$500.00 plus sales tax (liquor not included)
Friday & Sunday Night \$5.00 off per adult – June to September

