

Catering Menus

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DOUBLE TREE
BY HILTON™
WHITTIER
LOS ANGELES

The DoubleTree Cookie

3.00 each / 36.00 per dozen

DoubleTree by Hilton Whittier Los Angeles
7320 Greenleaf Avenue Whittier, CA 90602
Hotel 562-945-8511 Catering 562-945-8518 or 562-945-8517
Please add 21% service charge and applicable taxes

Catering Menus

Executive Meeting Package

Page 1

46.00 PER PERSON

Designed for 25 or more guests

Complimentary

Meeting Room

Wireless Internet

Self-Parking

Pad, Pen & Mints

Hilton Planner Points

CONTINENTAL BREAKFAST

Chilled Fresh Juices

Assorted Breakfast Pastries, Croissants and Muffins

Freshly Brewed Coffee, Decaffeinated Coffee and a Selection of Hot Teas

MID-MORNING COFFEE REFRESH

LUNCHEON

Select One of our Theme Lunch Buffets. (See pages 5 & 6)

Includes Ice Tea & Dessert

- Deli Buffet
- Western Comfort Buffet
- Mexican Buffet
- Italian Buffet
- Asian Buffet
- Build Your Own Essential Buffet (See page 10 for details)

AFTERNOON BREAK

Select One of our Theme Breaks. (See page 7 for details)

Includes Soft Drinks & Bottled Waters

- Cookie Break
- Healthnut Break
- Movie Break
- Sundae Break
- Fiesta Break
- Fruit, Cheese & Vegetable Break

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Continental Breakfast & Breakfast Buffet

Page 2

CONTINENTAL BREAKFAST BUFFET

14.00

Chilled Fresh Juices

Assorted Breakfast Pastries, Croissants and Muffins

Freshly Brewed Coffee, Decaffeinated Coffee and a Selection of Hot Teas

ALL AMERICAN BREAKFAST BUFFET

21.00

Designed for 25 or more guests

Chilled Fresh Juices

Freshly Brewed Coffee, Decaffeinated Coffee and a Selection of Hot Teas

Sliced Fresh Fruit, Assorted Breakfast Pastries and Muffins

Scrambled Eggs

Breakfast Potatoes with Onions & Peppers

Applewood Smoked Bacon, Sausage Links or Black Forest Ham

BREAKFAST BUFFET UPGRADES / PER PERSON

Sliced Fresh Fruit 2.00

Assorted Fruit Yogurts and Granola 2.50

Bagels & Cream Cheese w/ Toaster 3.00

Assorted Cereals with 2% Milk 2.50

Traditional Eggs Benedict 3.75

Cinnamon French Toast 3.50

Huevos Rancheros 3.50

Chilaquiles w/ Eggs, Cheese & Green Chili 3.50

Omelet Station 7.00

Designed for 50 or more guests

Peppers, Onion, Spinach, Fresh Tomato, Jalapeno,

Artichoke, Olive, Mushroom, Ham, Breakfast Sausage,

Cheddar Cheese & Swiss Cheese. Please add \$50.00 for Omelet Chef

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Plated Breakfast

Page 3

Includes a Fresh Fruit Garnish, Chilled Orange Juice, Freshly Brewed Coffee, Decaffeinated Coffee and a Selection of Hot Teas
Please Select One Breakfast for your Group.

ALL AMERICAN BREAKFAST 16.00

Assorted Breakfast Pastries and Muffins
Two Scrambled Eggs
Applewood Smoked Bacon, Sausage Links or Black Forest Ham
Breakfast Potatoes with Onions & Peppers

CROISSANT BREAKFAST SANDWICH 14.00

Eggs, Sharp Cheddar Cheese and Bacon

SMOKED CURED LOX & BAGEL 14.00

Smoked Salmon, Pickled Red Onions, Capers,
Dill Cream Cheese, Preserved Lemon and Cucumber

HUEVOS RANCHEROS 14.00

Soft Tortilla, Refried Beans, Fried Eggs, Tomatillo Sauce
& Jack Cheese. Served with Sweet Mexican Bread

BREAKFAST BURRITO 14.00

Scrambled Eggs, Cheese, Salsa, Hash Browns
Choice of Bacon, Ham or Sausage
Served with Tortilla Chips, Guacamole, Sour Cream & Salsa Garnish

CINNAMON FRENCH TOAST 14.00

Served with a Warm Apple Compote,
Butter, Maple Syrup and Powdered Sugar
Choice of Bacon, Ham or Sausage

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Salad & Sandwich Light Luncheons

Page 4

Please Select One Entrée for your Group.

Include Freshly Brewed Ice Tea, Entrée & Chocolate Mousse

STEAK SALAD **19.00**

Avocado Lime Drizzle, Pico De Gallo, Cucumber, Tomatillo Relish & Red Onion

TOSSED COBB SALAD **17.00**

Grilled Chicken, Chopped Greens, Egg, Bacon, Tomatoes and Crumbled Bleu Cheese with Choice of (2) Ranch, Bleu Cheese or Balsamic Dressing

CHOPPED ASIAN CHICKEN SALAD **17.00**

Cabbage Lettuce Blend, Mandarins, Pea Tips, Won Tons, Celery, Bell Peppers, Sesame Vinaigrette Dressing

CHICKEN CAESAR SALAD **17.00**

Fresh Romaine Tossed with Caesar Dressing, Parmesan Cheese and Garlic Croutons, Topped with Grilled Chicken

Sandwiches Served with Homemade Kettle Chips

TURKEY FOCACCIA CLUB **17.00**

Focaccia Roll, Smoked Turkey Breast, Bacon, Lettuce, Oven Dried Tomatoes and Basil Aioli.

TURKEY WRAP **17.00**

Spinach and Herb Tortilla filled with Smoked Turkey, Provolone Cheese, Avocado, Bacon, Lettuce, Tomatoes and Hacienda Ranch Dressing.

ITALIAN WRAP **17.00**

Sliced Salami, Provolone Cheese, Shredded Lettuce, Olives, Pepperoncini, Tomato and Italian Vinaigrette Wrapped in a Spinach and Herb Tortilla.

NY STEAK SANDWICH **(min 25)** **19.00**

Grilled NY Steak, Baguette, Onions, Mushrooms, Lettuce, Tomato and Bleu Cheese Aioli

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Catering Menus

Theme Lunch & Dinner Buffets

Page 5

(1 of 2 Pages)

Designed for 25 or more guests

Buffet Includes Assorted Cookies

Freshly Brewed Ice Tea served for Lunch

Freshly Brewed Coffee or Decaffeinated Coffee served for Dinner

Please select One Buffet for your Group

	LUNCH	DINNER
DELI LUNCH BUFFET	23.00	29.00

Tossed Green Salad

Macaroni Salad

Black Forest Ham, Roasted Turkey and Salami

Sharp Cheddar and Swiss Cheese

Assorted Gourmet Deli Rolls and Breads

Lettuce, Sliced Tomatoes, Onions, Pickles, Condiments & Dressings

Homemade Kettle Potato Chips

DINNER BUFFET ADDITIONS

Tomato Salad w/ Artichoke, Olives, Basil and Feta Cheese

Pepper Jack Cheese

Sliced Roast Beef

WESTERN COMFORT LUNCH BUFFET	23.00	29.00
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Potato Salad

Green Salad with Ranch & Italian Dressing

Roasted Free Range Bone-In Chicken with Natural Jus

Buttermilk Mashed Potatoes

French Beans with Bacon and Shallots

Cornbread Muffins

DINNER BUFFET ADDITIONS

Truffle Mac & Cheese

Herb Marinated Tri Tip with Port Demi-Glace

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Theme Lunch & Dinner Buffets

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	LUNCH	DINNER
MEXICAN LUNCH BUFFET	23.00	29.00
Tortilla Chips with Homemade Salsa Chipotle Caesar Salad Chicken Fajitas with Corn Tortillas, Cilantro, Onions, Tomatoes & Salsa Cheese Enchiladas with Queso Fresco & Sour Cream Spanish Rice and Refried Pinto Beans		
DINNER BUFFET ADDITIONS		
Cilantro Roasted Corn Salad Beef Fajitas with Corn Tortillas, Cilantro, Onions, Tomatoes, Pico de Gallo, Limes, Sour Cream and Homemade Guacamole		
ITALIAN LUNCH BUFFET	23.00	29.00
Caprese with Tomatoes, Red Onion, Mozzarella and Basil in a Vinaigrette Chicken Parmigiana Cheese Tortellini in an Alfredo Sauce Fresh Seasonal Vegetables Garlic Bread		
DINNER BUFFET ADDITIONS		
Antipasto Salad with Salami, Provolone, Mozzarella, Tomatoes, Artichokes, Red Pepper, Kalamata Olives and Green Olives in a Vinaigrette Dressing Choice of Meat or Vegetarian Lasagna		
ASIAN STYLE LUNCH BUFFET	23.00	29.00
Chinese Long Bean Salad with Ginger Sesame Citrus Vinaigrette Sticky Lemon Chicken Vegetable Dumplings with Sweet Chili Sauce Fried Rice		
DINNER BUFFET ADDITIONS		
Marinated Beef & Broccoli Stir Fry Vegetables		

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Catering Menus

Afternoon Breaks

Page 7

Designed for 25 or more guests
Includes Assorted Soft Drinks & Bottled Waters
Please Select One Break for your Group per day.

COOKIE BREAK **12.00**

Chocolate Chip, Oatmeal Raisin, Peanut Butter Cookies and Chilled Milk

HEALTHNUT BREAK **12.00**

Assorted Granola & Fruit Bars, Sliced Fresh Fruit and Mixed Nuts

MOVIE BREAK **12.00**

Warm Popcorn, Soft Pretzels with Mustard, Salted Peanuts & Assorted Candy

SUNDAE BREAK **12.00**

Fresh Vanilla Ice Cream with Assorted Toppings

FIESTA BREAK **12.00**

Warm Churros and Tortilla Chips with Salsa, Guacamole & Warm Cheese Dip

FRUIT, CHEESE & VEGETABLE BREAK **12.00**

Sliced Fresh Fruit with a Yogurt Dipping Sauce, Fresh Vegetables with Ranch Dip and an Assortment of Domestic & Imported Cheeses with Crackers & Bread

The DoubleTree Cookie **3.00 per /** **36.00 per dozen**

Fresh Brewed Coffee, Decaf Coffee **35.00 per gallon**

Hot Tea Station w/ Assorted Herbal Teas **45.00 per gallon**

Fresh Brewed Ice Tea **35.00 per gallon**

Brewed Black Hot Tea **35.00 per gallon**

Assorted Soft Drinks & Bottled Waters **3.00 each**

Assorted Danish, Muffins & Croissants **35.00 per dozen**

House Made Cookies & Brownies **32.00 per dozen**

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Plated Lunch & Dinner Entrees

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Our Three Course Plated Entrees Include Salad, Entrée, Rice or Potatoes, Seasonal Fresh Vegetables, Freshly Baked Bread & Dessert
Freshly Brewed Ice Tea served for Lunch & Coffee or Decaffeinated served for Dinner

	Lunch	Dinner
HERB ROASTED HALF CHICKEN Roasted Bone-In Half Chicken	19.00	25.00
PAN ROASTED CHICKEN BREAST Boneless Breast of Chicken Served with a Lemon White Wine Caper Sauce	20.00	26.00
CHICKEN CACCIATORE Boneless Breast of Chicken served with a Tomato, Mushroom & Wine Sauce	20.00	26.00
BLACK & WHITE SOLE Sole Filet Topped with Mushroom, Tomato & Caper Sauce	21.00	27.00
CITRUS SALMON Baked Salmon Topped with a Citrus Salsa	24.00	30.00
STUFFED SOLE Sole Filet Stuffed with Crab, Spinach, Cheese, Onion, Celery and Bread Crumbs Topped with a White Wine Sauce	26.00	32.00
GRILLED TRI TIP (min 25) Herb Marinated Tri Tip with Port Demi-Glace	26.00 6oz	33.00 8oz
PRIME RIB OF BEEF (min 25) Slow Roasted, served with Creamy Horseradish	30.00 7oz	38.00 10oz
PASTA PRIMAVERA - Vegetarian Penne pasta and Fresh Vegetables tossed in Extra Virgin Olive Oil & Spices. Sprinkled with Parmesan Cheese	19.00	25.00

Please select one entrée. If you wish to offer two separate entrée choices from above for your guests, the higher price of the two will be incurred as a split menu charge. Exact count of each entrée is due 3 days prior to event.

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Plated Lunch & Dinner Entrees

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SALAD SELECTIONS

Select One

Traditional Caesar Salad, with Homemade Caesar Dressing and Garlic Croutons
Green Salad with Cucumber, Tomatoes and Carrots
Served with Ranch and Raspberry Vinaigrette Dressing

POTATO OR RICE SELECTIONS

Select One

Buttermilk and Chive Mashed Potatoes
Oven Roasted Red Potatoes
Rice Pilaf

DESSERT SELECTIONS

Select One

Chocolate Mousse, Strawberry Mousse or Vanilla Mousse with Berry Garnish
French Vanilla Ice Cream with Berry Garnish

SALAD UPGRADES

2.00 per person

Wine Country Salad with Butter Lettuce, Red Grapes, Gorgonzola Cheese,
Candied Nuts and Raspberry Vinaigrette
Mediterranean Salad with Crisp Greens Tossed with Tomatoes and Cucumbers
in a Lemon Oregano Dressing Topped with Feta Cheese and Olives
Wedge Salad with Tomato, Red Onion, Bacon, Bleu Cheese Crumbles,
Blue Cheese Dressing and Fresh Cracked Pepper

POTATO UPGRADES

2.00 per person

Roasted Fingerling Potatoes
Twice Baked Potatoes
Potato Au Gratin

DESSERT UPGRADES

2.00 per person

New York Cheesecake with Fresh Strawberries Sauce
Chocolate Decadence Cake with Raspberry Coulis and Fresh Whipped Cream
Tiramisu d' Amaretto
Carrot Cake
Fruit Tart
DoubleTree Chocolate Chip & Walnut Cookie served with Whipped Cream
And Berries topped with a Chocolate Drizzle

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Lunch & Dinner Build-Your-Own Buffet

(1 of 2 Pages)

BUILD YOUR OWN LUNCH & DINNER BUFFET

Designed for 50 or more guests
 Freshly Brewed Ice Tea served for Lunch
 Freshly Brewed Coffee or Decaffeinated Coffee served for Dinner
 Rolls and Butter

ESSENTIAL BUFFET

Green Salad with Ranch & Raspberry Vinaigrette Dressing OR
 Traditional Caesar Salad (2 Salads for Dinner)
 Bone-In Roasted Free Range Chicken OR
 Tilapia Vera Cruz (2 Entrees for Dinner)
 Steamed Seasonal Vegetables
 Rice Pilaf OR Buttermilk and Chive Mashed Potatoes
 Chocolate Mousse OR Warm Apple Cobbler

Lunch 23.00 Dinner 29.00

BUFFET ENHANCEMENTS per person / per item

ENTRÉE SELECTIONS

Boneless Breast Served with a Lemon White Wine Caper Sauce	3
Boneless Chicken Cacciatore	3
Stuffed Chicken Breast with an Apple Almond Stuffing	3
Baked Salmon Topped with a Citrus Salsa	4
Cilantro Lime White Fish	4
Herb Marinated Tri Tip with Port Demi-Glace	5
Braised Beef Bourguignon	5
Steak Diane Topped with Caramelized Onions & Mushrooms	5
Baked Meat or Vegetarian Lasagna	3
Prime Rib Carving Station	6
Roast Turkey Breast Carving Station	4
Baked Honey Glazed Ham	4

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Lunch & Dinner Build-Your-Own Buffet
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SALAD SELECTIONS

2

Greek Salad with Feta Cheese
Marinated Roma Tomato and Cucumber Salad
Red Skin Potato Salad
Tortellini Pesto Pasta Salad

ACCOMPANIMENT (SIDE) SELECTIONS

2

Oven Roasted Red Potatoes
Truffle Mac & Cheese
French Beans with Bacon and Shallots
Rum Glazed Carrots
Roasted Garden Vegetables

DESSERT SELECTIONS

3

New York Cheesecake with Fresh Strawberries Sauce
Chocolate Decadence Cake
 with Raspberry Coulis and Fresh Whipped Cream
Tiramisu d' Amaretto
Carrot Cake

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Hors d'oeuvres Displays

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DISPLAY PLATTERS

50 servings / 100 servings

Fresh Market Fruits & Berries

100 / 200

Sliced Fresh Fruit & Berries with a Yogurt Dipping Sauce

Vegetable Crudités

100 / 200

Fresh Seasonal Vegetables with a Peppercorn Ranch Dip

Imported & Domestic Cheese Platter

130 / 260

Artisan Cheeses with an Assortment of Crackers and Flat Breads

Antipasto Display

150 / 300

Cured Meats, Cheeses, Olives, Artichoke Hearts and Assorted Flat Breads

Hummus Trio

100 / 200

Roasted Bell Pepper, Pesto and Garlic Hummus served with Cucumbers and Pita Chips

Spanish Style Fondue

110 / 220

Tri-Colored Tortilla Chips with Salsa, Guacamole and Warm Cheese Fondue

Homemade Kettle Potato Chips

75 / 150

Served with Ranch and Sour Cream & Onion Dip

Three Cheese Hot Artichoke Dip

100 / 200

Served with Assorted Crackers & Toasts

Dessert Display

165 / 330

Assortment of Cakes & Pastries

Hors d'oeuvre Displays prior to Lunch or Dinner:

It is suggested that you have 3 to 6 Servings per person.

Hors d'oeuvre Displays in lieu of Lunch or Dinner:

It is suggested that you have 6 to 10 Servings per person

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Hors d'oeuvres by the Dozen

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COLD SELECTIONS

Per Dozen

Fruit Skewers w/ Yogurt Dipping Sauce	24.00
Smoked Salmon, Dill Cream Cheese and Caviar served on Toast	30.00
Bruschetta	30.00
Beefsteak Heirloom Tomato w/ Mozzarella & Basil	30.00
Assorted Mini Finger Sandwiches	30.00
White Fish Ceviche Tostada	36.00
Micro cilantro, Radish, Sliced Jalapenos & Avocado Pure	
Antipasto Skewers w/ Cured Meats, Cheese, Artichokes & Olives	36.00
Seared Ahi Tuna on Wonton Crisps	36.00
Shrimp Cocktail Shooters	42.00

WARM SELECTIONS

Per Dozen

Vegetable Quesadilla with Cilantro Lime Drizzle	24.00
Chicken Quesadilla Florentine	24.00
w/ Peperonata, Spinach & Mozzarella with Charred Salsa	
Chicken Apple Walnut Montadito	24.00
brie cheese, sliced apple & honey drizzle	
Italian, BBQ or Swedish Meatballs	24.00
Potato Skins with Cheddar Cheese, Bacon and Sour Cream	24.00
Buffalo Wings, Mild served with Bleu Cheese Dip	30.00
Vegetarian or Pork Pot Stickers Served with Ponzu Sauce & Sweet Chili	24.00
Mini Grilled Vermont Cheddar Cheese Sandwiches	30.00
Coconut Shrimp with Mango	
Chicken or Beef Teriyaki Skewers	36.00
Chicken Fingers with Ranch & BBQ Dip	36.00
Pork Carnitas Street Tacos w/ Tomatillo Salsa & Queso Fresco	36.00
Prime Beef Mini Burgers w/ Bacon, Tomato, Cheddar & Garlic Aioli	36.00
Bacon Wrapped Dates Stuffed with Cream Cheese	36.00
Mini Crab Cakes with Ramoulade Sauce	36.00
Coconut Shrimp with Sweet Chili Sauce	42.00
Miniature Beef Wellingtons w/ a Chardonnay Demi-Glace	42.00

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It is suggested that you have 6 to 10 Servings per person

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Hosted Bar Service

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Well Hosted Drink Tickets	7.00
Domestic Bottled Beer, House Wine and Soft Drinks Well Cocktails poured with House Vodka, Rum, Gin, Tequila, Whiskey, Scotch & Brandy	
Call Hosted Drink Tickets	8.00
Domestic & Imported Bottled Beer, House Wine and Soft Drinks Call Cocktails poured with Absolut, Bacardi, Captain Morgan, Jose Cuervo, Tanqueray, Jack Daniels, Seagrams 7 & Midori	
Premium Hosted Drink Tickets	10.00
Domestic & Imported Bottled Beer, Upgraded Wine and Soft Drinks Premium Cocktails poured with Ketel One, Myers, Don Julio, Crown Royal, Buchmans, Jaegermeister, Kahlua, Baileys and Chambord	
Domestic Bottled Beer	6.00
Non-Alcoholic Bottled Beer 12oz	6.00
Imported Bottled Beer 12oz	7.00
Soft Drinks & Bottled Waters	3.00
House Wine by the Glass	7.00
Tropical Fruit Punch by the gallon approx. 20 cups	28.00
Lemonade by the gallon approx. 20 cups	28.00
Champagne Punch by the gallons approx. 20 cups	50.00

A bartender fee of 150.00 will be refunded to all private bars with more than 750.00 in hosted or cash bar sales. Minimum 40 guests required for private bar service.

Above prices are based on Hosted Beverage Service. Cash Prices may vary.

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Hosted Wine List

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WHITE / BLUSH WINES

Moscato, Rosatello, Italy	37.00
White Zinfandel, Beringer, Main & Vine, California	25.00
Pinot Grigio, Candoni, Friuli, Friuli-Venezia Giulia, Italy	34.00
Sauvignonon Blanc, Brancott Estate, Marlborough, New Zealand	40.00
Chardonnay, la Terre, California 2008	25.00
Chardonnay, Rodney Strong, Sonoma County, <i>Sustainably Grown</i> , California	38.00

RED WINES

Pinot Noir, Castle Rock, Central Coast, California	33.00
Red, Josh Cellars, Legacy, California	45.00
Merlot, Blackstone, Winemaker's Select, California	31.00
Merlot, la Terre, California, NV	25.00
Cabernet Sauvignon, Robert Mondavi Private Select, California	30.00

Sparkling / Champagne

Brut, J. Roget, California, NV	25.00
Non-Alcoholic Sparking Cider	25.00

Corkage Fee / Setup, Serve Fee 20.00

If you wish to bring in bottles of wine please add above fee per bottle.
Bottles are to be delivered to the Sales Office a minimum of 2 days prior to event.
Each bottle is charged even if unopened to cover cost of staff & glassware.

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Audio Visual Equipment

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LCD Projector, 10ft Screen & All Cords	350.00
LCD Projector Package with Drape Kit	400.00
Sound System Packages	
(1) Wireless Microphone, (2) Speakers & 4 Channel Mixer	290.00
Add Additional Microphone (max 4 Channel Mixer)	125.00 per
Add Additional Speaker	85.00 per
Upgrade to 8 Channel Mixer	65.00
Sound Patch (from LCD Projector or IPod)	65.00
10ft Screen & AV Table	125.00
Self-Adhesive Flip Chart Package with Easel, (1) Pad & Markers	70.00
CD Player	75.00
VGA Extension Cable 25'	30.00
VGA Extension Cable 50'	35.00
HDMI Cable 25'	35.00
Splitter (connect two projectors to a single laptop)	95.00
Apple Mac Mini-Display Port to VGA Adaptor	35.00
HDMI to VGA Adaptor	35.00
Wireless Presenter with Laser Pointer	50.00
Polycom Speakerphone	65.00
PC Laptop Computer	175.00

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