



DOUBLETREE SUITES

BY HILTON™

MELBOURNE BEACH OCEANFRONT

*Wedding Packages*



*Say "I Do" with a view at the DoubleTree Suites by Hilton Melbourne Beach Oceanfront*

## *Ceremony Venues*

Your wedding ceremony can be hosted in one of our intimate banquet rooms or overlooking the majestic Atlantic Ocean. Our ceremony sites are only offered in conjunction with a wedding reception.

### **Ceremony packages include**

Ceremony Rehearsal  
Seashell or Aisle Runner  
Arch Draped in White Linens  
White Garden Chairs  
Indoor Backup Room

## *Reception Venues*

Whether you desire a modest or extravagant wedding reception, each of our venues offers an intimate and unique opportunity to celebrate your special day.

**Sea Grapes Restaurant**—Enjoy an intimate multi-tier candlelit setting for your reception in our oceanfront dining room. Accommodating up to 100 guests.

**Palmetto Ballroom**—The Palmetto Ballroom is our premiere social catering venue designed with weddings in mind. The Florida Casual feel of the ballroom includes stylish appointed light fixtures and sconces. Accommodating up to 70 guests.

**Covered Deck**— Dance the night away oceanside on our covered deck! Accommodating up to 30 guests.

**Sea Breeze Banquet Room**—Perfect for intimate receptions! Accommodating up to 40 guests.

All outdoor receptions include an indoor backup room.

**Ceremony and Reception fees are based on wedding date, time, and location.  
Please contact your Venue Coordinator for a quote.**

All wedding packages are based on a minimum of 30 guests for buffets and 15 guests for plated dinners.



## *YOUR GRAND RECEPTION*

**Celebrate your love for one another with your guests in any of our reception venues. All reception packages include the following:**

Selection of two Butler passed hors d'oeuvres  
Selection of one gourmet display  
Meal options available for either a buffet or plated dinner  
Hosted one hour Call Brand Bar serving DoubleTree Select Brands  
Custom designed wedding cake  
Custom designed floral centerpieces for each guest table  
Appropriate sized dance floor  
Table linens and napkins in white or ivory with votive candles  
Skirted cake table, head table, gift table, and place card table  
Champagne or Sparkling Cider toast for each guest  
On-Site Wedding Venue Coordinator and Banquet Staff  
Standard Room wedding night accommodations for the couple  
Breakfast in bed the morning after for the couple  
Private menu tasting for up to four guests,  
in conjunction with the florist and baker consultation.

Enhancements for all packages are available.

Please ask your Venue Coordinator about enhancement options.

All wedding packages are based on a minimum of 30 guests for buffets and 15 guests for plated dinners.

Additional costs will apply when attendee counts fall below minimums.  
All Fees are exclusive of Prevailing service charge and applicable sales tax.

# The Seaside Dinner Buffet Package

## Hors d'oeuvres Selections (Please Select Two)

Spicy Conch Fritters  
Buffalo Wings  
Spanakopita  
Assorted Petite Quiche  
Chicken Satay with Peanut Sauce  
Sausage Stuffed Mushrooms  
Coconut Shrimp

Beef Satay with Teriyaki Glaze  
Mini Chicken Cordon Bleu  
Vegetable Spring Rolls  
Assorted Mini Pizzas  
Swedish Meatballs  
Assorted Canapes

Franks in Puff Pastry  
Chicken and Pineapple Brochettes  
Spinach & Boursin Stuffed Mushrooms  
Mini Crab Cakes  
Mini Empanadas  
Mediterranean Bruschetta

## DoubleTree Gourmet Displays (Please Select One)

### Seasonal Fruit Montage with Chef's Choice of Dipping Sauce

#### Gourmet Cheese Display

Imported & Domestic Cheese Display with Sliced French Bread and Gourmet Crackers

#### Gourmet Cheese Fondue

Wisconsin Cheddar Beer Fondue Served with Fresh Assorted Vegetables and Tortilla Chips

## DoubleTree Signature Salads (Please Select Two)

#### Tomato Cucumber Salad

Marinated Vine Ripe Tomatoes and Cucumbers Tossed in a Light Vinaigrette

#### Classic Caesar Salad

Crisp Romaine Hearts Topped with Aged Parmesan, Garlic & Herb Croutons and Creamy Caesar Dressing

#### Field Green Salad

Baby Field Greens with Cucumber, Grape Tomatoes, Shaved Carrots with Balsamic Vinaigrette and Ranch Dressings

#### Traditional Pasta Salad

Tri Color Rotini Pasta Tossed with Vegetables In a Light Herb Vinaigrette

## Entree Options (Please Select Two)

*Served with Bread and Butter as well as Chef's Selection of Starch and Vegetable*

#### Chicken Madeira

Grilled Chicken Breast with Artichokes, Sundried Tomatoes and Capers in a Madeira Wine Reduction

#### Snapper Vera Cruz

Pan Seared Snapper Topped with Olives, Spinach, Capers and Tomatoes in a White Wine Sauce

#### Chicken Florentine

Pan Seared Chicken Breast Topped with Sautéed Spinach And Boursin Garlic Buerre Blanc

#### London Broil

Sliced Marinated Flank Steak Served with a Mushroom Demi-Glace

#### Chicken Piccata

Lightly Dusted with Flour and Sautéed with a Lemon Butter Sauce with Capers

#### Roasted N.Y. Strip Loin of Beef

Garlic Encrusted Sliced N. Y. Strip Loin of Beef Served with a Red Wine Demi-Glace

#### Cornmeal & Herb Tilapia

Pan Seared Encrusted Tilapia with Myer Lemon Buerre Blanc

#### Herb Crusted Pork Loin

Herb Encrusted Pork Loin with Herb & Vegetable Au Jus

#### BBQ Citrus Salmon

Grilled Atlantic Salmon Glazed with Citrus BBQ Marmalade And Mango Relish

Prices are Per Person Exclusive of Prevailing Service Charges and Applicable Sales Tax.

# The Caribbean Buffet Package

## Hors d'oeuvres Selections (Please Select Two)

Spicy Conch Fritters  
Buffalo Wings  
Spanakopita  
Assorted Petite Quiche  
Chicken Satay with Peanut Sauce  
Sausage Stuffed Mushrooms  
Coconut Shrimp

Beef Satay with Teriyaki Glaze  
Mini Chicken Cordon Bleu  
Vegetable Spring Rolls  
Assorted Mini Pizzas  
Swedish Meatballs  
Assorted Canapes

Franks in Puff Pastry  
Chicken and Pineapple Brochettes  
Spinach & Boursin Stuffed Mushrooms  
Mini Crab Cakes  
Mini Empanadas  
Mediterranean Bruschetta

## DoubleTree Gourmet Displays (Please Select One)

### Seasonal Fruit Montage with Chef's Choice of Dipping Sauce

#### Gourmet Cheese Display

Imported & Domestic Cheese Display with Sliced  
French Bread and Gourmet Crackers

#### Gourmet Cheese Fondue

Wisconsin Cheddar Beer Fondue Served with Fresh  
Assorted Vegetables and Tortilla Chips

## Salads & Accompaniments

Tropical Fruit Salad

Mango Salad

*Baby Field Greens Tossed with Mango Relish*

Saffron Rice

Sweet Fried Plantains

## Entree Options

*(Please Select Two)*

*Served with Freshly Baked Rolls and Sweet Butter Rosettes*

Jerked Chicken Quarters with Caribbean Rum BBQ Glaze

Spicy Chicken Skewers with Tropical Sauce

Caribbean Roasted Pork Loin with Mango Chutney

Pan Seared Tilapia with Coconut Lime Sauce

Blackened Salmon with Mango Salsa

Prices are Per Person Exclusive of Prevailing Service Charges and Applicable Sales Tax.

# The Paradise Plated Dinner Package

## Hors d'oeuvres Selections (Please Select Two)

Spicy Conch Fritters

Buffalo Wings

Spanakopita

Assorted Petite Quiche

Chicken Satay with Peanut Sauce

Sausage Stuffed Mushrooms

Coconut Shrimp

Beef Satay with Teriyaki Glaze

Mini Chicken Cordon Bleu

Vegetable Spring Rolls

Assorted Mini Pizzas

Swedish Meatballs

Assorted Canapes

Franks in Puff Pastry

Chicken and Pineapple Brochettes

Spinach & Boursin Stuffed Mushrooms

Mini Crab Cakes

Mini Empanadas

Mediterranean Bruschetta

## DoubleTree Gourmet Displays (Please Select One)

### Seasonal Fruit Montage with Chef's Choice of Dipping Sauce

#### Gourmet Cheese Display

Imported & Domestic Cheese Display with Sliced French Bread and Gourmet Crackers

#### Gourmet Cheese Fondue

Wisconsin Cheddar Beer Fondue Served with Fresh Assorted Vegetables and Tortilla Chips

## DoubleTree Signature Salads (Please Select One)

#### Sea Grapes Salad

Baby Field Greens Topped with Candied Walnuts, Dried Cranberries, Grape Tomatoes and Cognac Vinaigrette

#### Classic Caesar Salad

Crisp Romaine Hearts Topped with Aged Parmesan, Garlic & Herb Croutons and Creamy Caesar Dressing

#### Field Green Salad

Baby Field Greens with Cucumber, Grape Tomatoes, Shaved Carrots with Balsamic Vinaigrette and Ranch Dressings

#### Mini Caprese Salad Tower

Vine Ripe Tomatoes and, Sliced Fresh Mozzarella Drizzled with Balsamic Glaze

## Entree Options (Please Select Two)

*Served with Bread and Butter as well as Chef's Selection of Starch and Vegetable  
Pricing is Based on which Entrée each Guest Selects*

#### Grilled 8oz N. Y. Strip Loin of Beef

Marinated Grilled N. Y. Strip Loin of Beef Served with a Red Wine Demi-Glace

We Kindly Request a Minimum of 12 Guests.

#### Grilled 7oz. Flat Iron Steak

Grilled Flat Iron Steak Served with Caramelized Onion Demi-Glace

#### Grilled Salmon

Grilled Atlantic Salmon with Lemon Dill Buerre Blanc

#### Tilapia Piccata

Lightly Dusted with Flour and Sautéed with a Butter Sauce with Capers

#### Chicken Madeira

Grilled Chicken Breast with Artichokes, Sundried Tomatoes and Capers in a Madeira Wine Reduction

#### Chicken Marsala

Sautéed Chicken Breast Topped with Marsala and Mushroom Demi Glaze

#### Chicken Mediterranean

Pan Seared Chicken Breast, Roasted Peppers, Spinach, Mozzarella Cheese and Topped with Sundried Tomato Crème

Prices are Per Person Exclusive of Prevailing Service Charges and Applicable Sales Tax.

# *Beverage Selections*

A One Hour Call Brand Bar is included in all package pricing.

## **Call Brands**

Smirnoff Vodka  
Jim Beam Bourbon  
Beef Eater Gin  
Johnny Walker Red Scotch  
Cuervo Silver Tequila  
Naked Turtle Rum  
Seagram's 7 Blended Whiskey

## **Premium Brands**

Absolute Vodka  
Jack Daniel's Bourbon  
Tanqueray Gin  
Dewar's Scotch  
Cuervo Gold Tequila  
Bacardi Rum, Captain Morgan Rum  
Canadian Club Whiskey

## **Executive Brands**

Grey Goose Vodka  
Knob Creek Bourbon  
Bombay Sapphire Gin  
Johnny Walker Black Scotch  
Patron Tequila  
Myers Dark Rum  
Crown Royal Blended Whiskey

All Bars include Soft Drinks, Juices, Bottled Water and Mixers

## **Beer and Wine**

A selection of Imported and Domestic Beers featuring Miller Lite, Coors Light, Michelob Ultra, Budweiser, Bud Light, Heineken, and Corona

\*Special request for Blue Moon, Yuengling, Stella and Guinness (additional fee may apply)

House Wines featuring Chardonnay, Pinot Grigio, White Zinfandel, Merlot and Cabernet

## **Customization**

Wine service with Dinner. A selection of house wines offered during dinner

Liqueur Service with coffee after dinner includes: Gran Marnier, Amaretto di Saronno, Sambuca, Courvoisier, Bailey Irish Cream, Chambord and Godiva White Chocolate Liqueur.

Special request must be made at least 4 weeks in advance

Our packages can be customized to suit most budgets. Discuss the many beverage options with your Catering Manager. We feature many variations including cash bars and hosted bars or combinations.

Our wine list is available for the connoisseur.

Prices are Per Person Exclusive of Prevailing Service Charges and Applicable Sales Tax.

## *Wedding Cake*

A custom designed wedding cake is included in all of our wedding packages. Your design is prepared with the following selections of cake flavors, filling and frosting. The size of the cake prepared is based on the number of guests guaranteed. Taste test and a design consultation are included with your menu tasting.

All flavors and fillings are made from scratch using the freshest and highest quality ingredients. Additional charges may apply for some flavors, detailed or elaborate designs or choice of more than one flavor.

### **Cake Flavors**

Vanilla Bean, Dark Chocolate, Almond, Lemon and Milk Chocolate

### **Cake Fillings**

Vanilla Butter Cream, Chocolate Butter Cream, Almond Butter Cream, Coconut Butter Cream, Lemon Butter Cream, Orange Butter Cream, Cream Cheese, Raspberry, Strawberry, Pina Colada and Key Lime.

### **Cake Frostings**

Vanilla Butter Cream or All White Vanilla Butter Cream

### **Groom's Cake**

We are pleased to coordinate a custom groom's cake for your event in a variety of styles and flavors. Pricing is based on the size of cake and preferred design.

## *Floral Centerpieces*

Reception Floral Arrangements are included in all of our wedding packages. Your DoubleTree Venue Coordinator will orchestrate an appointment for you to meet with the florist to customize the style and design of your arrangements.

The wedding package includes a centerpiece for each reception table. Additional fees may apply for additional arrangements, rare flower species or tall arrangements.

The reception package florist is also available to design your ceremony flowers upon request.







***HYDRANGEA  
RECTANGLE***

with white or blue hydrangea  
and accent flowers



***ORCHID  
CYLINDERS***

Cylinders with submerged or-  
chids, bling wrap, floating  
candles and rose petals



***COMPACT CUBE***  
with seasonal mixed flowers



***BIRCH CYLINDER***

With white, blue, or mini green  
hydrangea with accent seasonal  
line flowers



***FLUTED VASE WITH  
BLING WRAP***  
with tulips and stock

# *Additional Information*

## **Detailing Appointment**

An appointment to finalize the details of your event will be scheduled with our venue coordinator prior to your event.

## **Event Contract/Banquet Event Order**

Following your detailing appointment you will receive a Banquet Event Order from our venue coordinator summarizing the details for your event. We request that the details are confirmed and signed 30 days prior to your event date. Your final head count and guarantee will be due five (5) business days prior to the event.

## **Pricing for Children**

Please contact your venue coordinator for pricing for your guests ages 5-20.

## **Day Of Wedding Coordination Services**

We are happy to provide wedding coordination services for the day of your wedding starting at 5 per guest based on the final head count. Please ask your venue coordinator for more details.

## **Vendors**

Services for cake and centerpieces are included with your wedding package. We are happy to provide you the included list of vendors that can provide additional goods and services needed for your event. The Hilton serves as a liaison only and assumes no responsibility or liability pertaining to such matters. Set up and tear down times for vendor services are defined by the Hotel and not the vendor.

### **Vendor Meals**

Please contact your venue coordinator for pricing for meals to provide your vendors.

## **Payment & Deposit Schedule**

Upon the signature of the contract a non-refundable deposit of the venue room rental is due.

Three months prior to the event, 50% of the estimated charges are due.

One month prior to the event, 75% of the estimated charges are due.

Final payment is due five (5) business days prior to the event.

(Estimated charges are based on your inclusive contracted minimum.)

We accept cash, certified check or credit cards. Personal checks will not be accepted within 14 business days of the event.

Please make all checks payable to the DoubleTree Melbourne Beach Oceanfront.

## **Overnight Accommodations**

The wedding package includes a standard room for the couple on their wedding night along with breakfast in bed.

(You must call to order breakfast in bed through room service.)

Once wedding plans are finalized, we are happy to set up a group room block for your guests. Depending on the dates and availability, we can set aside 10 rooms at a discounted rate for your guests with no financial obligation to you. Guests are responsible for making their reservations and payment. Reservations must be made more than one month prior to the check-in date in order to receive the discounted group rate. Please contact Bari Stevenson at 321-216-3231 or at [Bari.Stevenson@Hilton.com](mailto:Bari.Stevenson@Hilton.com) to set up your group block.

# *Enhancements*

## **Chiavari Chairs:**

Mahogany, White, Silver, Gold and Black (White or Ivory Pad)

## **Ceremony Chair Decoration:**

Chair decorations for inside aisle way

## **Chair Covers & Solid Color Polyester Sashes**

## **Upgraded Table Linens and Decorative Overlays**

## **Napkins**

## **Plate Chargers**

## **Basic Up-lighting**

Includes six (6) up-lights in your color choice

## **Fabric Ceiling Swags/Draping**

## **Outdoor/Indoor Lounge & Patio Furniture**

**Florals:** Bridesmaids Bouquets: Corsages: Boutonnieres:

## **Portable Sound System with Microphone:**

## **Screen and LCD Projector:**

## **Other Amenities and Services Include:**

Rehearsal Dinners, Wedding Brunch, Bridesmaid Luncheon, Bridal Shower, Bridal Party Holding Room, and Hospitality Suite. Please ask your venue coordinator for additional details.

All rental fees are exclusive of Prevailing service charge and applicable sales tax.



# Contact Us

## Point of Contact

Your point of contact for any of your wedding needs:

Emily Sybo  
Emily.Sybo@Hilton.com  
321-421-1638

## Location

The DoubleTree Suites by Hilton Melbourne Beach Oceanfront is located right on the beach just north of the 192 Causeway. Our address is 1665 North Highway A1A, Indialantic, FL 32903.

## Social Media

Feel free to follow the DoubleTree Suites by Hilton Melbourne Beach Oceanfront on our social media pages!

Facebook- @DoubleTreeBeachWeddings

Instagram- @DoubleTreeMelWeddings

Twitter- @DoubleTreeMLWed

Pinterest- [www.pinterest.com/doubletreemel/](http://www.pinterest.com/doubletreemel/)

TripAdvisor- DoubleTree Melbourne Beach

