

DoubleTree by Hilton Norfolk Airport Weddings Packages

FOR A WEDDING THAT IS ANYTHING BUT ORDINARY...
CELEBRATE WITH US!

YOUR SPECIAL DAY WILL INCLUDE:

PERSONALIZED WEB SITE FOR GUEST RESERVATIONS
OVERNIGHT ACCOMMODATIONS FOR THE BRIDE & GROOM
DANCE FLOOR
PARKING FOR ALL GUESTS
PUNCH DURING SOCIAL HOUR
IVORY LINENS AND LINEN NAPKINS
HOTEL SILK CENTERPIECES WITH VOTIVE CANDLES ON EACH TABLE
LIGHTED ARCH BEHIND HEAD TABLE
CHAMPAGNE OR SPARKLING CIDER TOAST FOR ALL GUESTS
CAKE CUTTING, PLATING, AND SERVING SERVICE
OVERNIGHT STAY WITH BREAKFAST FOR TWO FOR YOUR ANNIVERSARY!



FOR FURTHER INFORMATION, CONTACT OUR SALES & CATERING
DEPARTMENT AT 757-457-8940

DOUBLETREE BY HILTON NORFOLK AIRPORT
1500 NORTH MILITARY HIGHWAY NORFOLK, VIRGINIA

Plated Menu

Entrée Price includes One Salad, One Entrée & One Dessert,
Served with Artisan rolls & Coffee, Decaffeinated Coffee & Herbal Teas
Additional Entrée Choices are charged at \$4.00 per selection
Pair any two entrées together for a combination plate
For \$6.00 additional per person added to higher priced entrée

Lunch/Dinner

Salads

Choice of two dressings; Italian, Ranch, Balsamic, Blue Cheese & Caesar

Caesar Salad • romaine lettuce, garlic croutons & parmesan cheese

Doubletree House Salad, iceberg & romaine lettuce, cucumber, red onion, cherry tomatoes

Spinach Salad • crumbled blue cheese, cherry tomato, fresh mushrooms & balsamic vinaigrette

Entrées

All served with Chef's choice of vegetable & starch

Beef Tenderloin • sliced tenderloin, mushroom demi..... \$28.00/\$32.00

Tilapia Provencal • seared tilapia topped with diced tomatoes, olives, herbs, olive oil & fresh garlic..... \$26.00/\$29.00

Chicken Marsala • flour & sautéed battered breast of chicken topped with mushroom marsala sauce..... \$25.00/\$28.00

Chicken Francaise • plump chicken breast sautéed golden brown, drizzled with a lemon butter sauce..... \$27.00/\$29.00

Roasted Free Range Chicken • airline chicken roasted with rosemary..... \$24.00/\$26.00

Tempura Salmon • sweet soy \$27.00/\$30.00

Stuffed Flounder • stuffed with crabmeat, lemon dill sauce \$27.00/\$29.00

Grilled Porterhouse Pork Chop • herb butter \$25.00/\$28.00

Half Roasted Cornish Hen • couscous and vegetable medley \$25.00/\$27.00

Roasted Pork Loin • seared to perfection and topped with cranberry demi..... \$25.00/\$28.00

Penne Vodka • tossed with house-made vodka sauce and grilled chicken breast..... \$25.00/\$28.00

ABOVE PRICES SUBJECT TO APPLICABLE TAXES AND 20% GRATUITY.
OUR CATERING STAFF WILL BE HAPPY TO OFFER ALTERNATE MENU SELECTIONS TO ASSIST IN YOUR PLANNING

Plated Menu

Entrées, continued

All served with Chef's choice of vegetable & starch

Pasta Primavera • assorted grilled vegetables served with penne pasta tossed with a marinara sauce..... \$22.00/\$24.00

Pistachio Crusted Chicken • breaded chicken breast in crushed pistachio nuts topped with coconut cream sauce..... \$28.00/\$30.00

Pecan Crusted Tilapia • fresh tilapia pressed in pecans and pan seared to a crisp topped with lemon dill sauce..... \$27.00/\$30.00

Chicken Roulade • breast of chicken stuffed with boursin cheese and fresh spinach topped with a pesto cream sauce..... \$30.00/\$32.00

Crab Cakes • handmade fresh crab pan seared to golden brown drizzled with a remoulade sauce..... \$32.00/\$36.00

Pan Seared Shrimp Skewers • shrimp skewered and pan seared then topped with a lemon herb jus..... \$30.00/\$34.00

Filet Mignon • fire grilled to perfection topped with our signature cherry demi glaze..... \$32.00, 6 ounce/\$38.00, 8 ounce

N.Y. Strip Steak • fire grilled and topped with our signature peppercorn sauce..... \$30.00/\$38.00

Desserts

N.Y. Cheesecake • raspberry drizzle & fresh whipped cream

Key Lime Pie • whipped cream, candied lime zest

Virginia Apple Cobbler • vanilla ice cream

Double Chocolate Cake • fresh whipped cream

Mousse • choice of: chocolate, vanilla or strawberry

Carrot Cake • drizzled with caramel whipped cream

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Buffet Menu

Entrée Price includes Two Entree Selections & One Salad
One Starch, One Vegetable, and Three Items from the Pastry Table
Served with Artisan Rolls & Coffee, Decaffeinated Coffee & Herbal Teas
Additional Entrée Choices are charged at \$7 per selection

Lunch \$28.00 per person

Dinner \$34.00 per person

From the Garden

*Served with choice of two dressings:
Italian, Ranch, Balsamic, Blue Cheese & Caesar*

Doubletree House Salad, Iceberg & Romaine Lettuce, Cucumber, Red Onion, Cherry Tomatoes

Traditional Caesar Salad, Romaine Lettuce, Garlic Croutons & Parmesan Cheese

Market Fish & Seafood

Panko Crusted Haddock, Cajun Tartar Sauce

Pecan Crusted Atlantic Cod, Lemon Dill Cream

Tempura Salmon, Sweet Soy

Tilapia, Provencal

Butchers Corner

Herb Baked Chicken, Leg, Wing, Breast & Thighs

Pistachio Crusted Chicken, Coconut Cream Sauce

Beef Tenderloin, Mushroom Burgundy Demi

Roasted Herb Turkey, Home-style Gravy

Roasted Pork Loin, Cranberry Demi

Chicken Francaise, Lemon & Butter Sauce

Chicken Roulade, Pesto Cream Sauce

Southern Fried Chicken

Sesame Chicken, Sesame crusted with Thai Chili Sauce

Sausage, Peppers & Onions in a Marinara Sauce

Beef Tips, Mushroom Demi Sauce

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Pasta

Lasagna Bolognese

Layered with ground beef, mozzarella & ricotta cheese and baked in a Home-made Marinara Sauce

Vegetable Lasagna

Layered with vegetable Medley, mozzarella & ricotta cheese and baked in a Home-made Marinara Sauce

Baked Ziti

Tossed with parmesan & ricotta cheese and baked in a Home-made Marinara Sauce

Penne Vodka

Sautéed with pancetta, chopped onion, garlic and sundried tomato in a tomato basil cream sauce

Tri Color Tortellini Alfredo

In a light parmesan cream sauce

Pasta Primavera

Penne Pasta with Artichoke, Sundried Tomatoes & Baby Spinach in Marinara Sauce

Northern Lasagna

Layered with spinach, garlic and grilled diced chicken and baked in a creamy alfredo sauce

Vegetable & Starch

- Garlic Mashed Potatoes • Rice Pilaf • Vegetable Medley • Couscous • Steamed Broccoli
- Broccoli with Cheese Sauce • Egg Noodles • Roasted Potatoes
- Green Beans Almandine • Stir Fry Vegetables • Mac & Cheese

Pastry Table

- Cannoli • Warm Apple Crisp • Cheesecake • Carrot Cake
- Chocolate Mousse • Vanilla Mousse • Strawberry Mousse
- Warm Butterscotch Bread Pudding • Chocolate Brownies

Add for an additional \$2.00 per person

- Chocolate Truffle Mousse Cake • Red Velvet Cake • Key Lime Pie • Italian Cream Cake

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Banquet Hors d'Oeuvres Selections

Cold	Each	Qty of 100
Chesapeake Deviled Egg	\$2.00	\$175.00
Curried Chicken & Almond Salad • Toasted Focaccia	\$2.00	\$175.00
Fresh Mozzarella & Tomato • Brioche Crouton, Basil Oil	\$1.75	\$150.00
Tomato Bruschetta • Balsamic Glaze	\$1.50	\$125.00
Smoked Salmon and Crepe Roll • Cream Cheese & Capers	\$2.00	\$175.00
Roasted Garlic Hummus • Mini Pita Chips, Fresh Parsley	\$2.50	\$225.00
Fruit Skewers • Fresh Mint	\$2.50	\$225.00
Beef Tenderloin • Caramelized Onion & Balsamic Glaze	\$2.50	\$200.00
Steamed Jumbo Shrimp Cocktail • Spiced Vodka Cocktail Sauce	\$3.50	\$325.00
Hot		
Chicken Cordon Bleu •	\$2.50	\$225.00
Mini Crab Cakes • Cajun Tartar Sauce	\$3.00	\$275.00
Chicken Potsticker • Ginger Soy Sauce	\$2.00	\$175.00
Quesadilla • Chicken, Cheese, Peppers, Onions and Salsa	\$2.00	\$175.00
Beef Satay • Oriental Peanut Sauce	\$2.50	\$225.00
Mini Beef Wellington • Port Demi	\$3.00	\$285.00
Traditional Greek Spanakopita	\$2.75	\$250.00
Vegetable Lumpia • Duck sauce	\$2.00	\$175.00
Scallops Wrapped in Bacon	\$3.50	\$325.00
Asparagus Wrap • Applewood Smoked Bacon	\$1.75	\$150.00
Meatballs • Barbecue Demi	\$2.00	\$175.00
Crunchy Coconut Shrimp • Horseradish Orange Marmalade	\$3.50	\$325.00
Chicken Tenders • Honey Mustard Sauce	\$2.50	\$225.00
Vegetable Spring Rolls • Sweet Thai Chili Sauce	\$2.50	\$225.00
Tempura Chicken Skewers • Honey Mustard	\$2.00	\$175.00
Tempura Vegetables • Broccoli, Squash, Zucchini	\$1.50	\$125.00
Sausage Stuffed Mushrooms	\$2.00	\$175.00
Spinach & Feta Stuffed Mushrooms	\$2.00	\$175.00
Crab Stuffed Mushrooms	\$2.50	\$225.00
Mac & Cheese Bites	\$1.50	\$125.00
Chicken Kebob • With Peppers & Onions	\$2.75	\$250.00
Sesame Chicken • Served with Chef's Sauce	\$2.25	\$200.00
Fried Pickles • Served with Chef's Sauce	\$2.50	\$225.00
Jalapeno Poppers • Served with Chef's Sauce	\$2.75	\$250.00
Brie & Raspberry Purse	\$3.00	\$275.00

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Banquet Standing Platter Selections

Hot & Chilled Displays

Serve 30

<u>Antipasto Table</u> • Marinated Vegetables, Italian Meats & Cheeses, Toasted Crostini	\$160.00
<u>Norwegian Smoked Salmon</u> • Capers, Cream Cheese, Eggs (Serves 30)	\$159.00
<u>Spinach & Feta Dip</u> • Served with Pita Bread Points	\$75.00
<u>Baked Brie with Apples & Honey</u> • Baked in a puff pastry served with Toast Points	\$85.00
<u>Hot Crab & Asiago Dip</u> • Chesapeake crab, Herb Toast Points	\$110.00
<u>Artichoke & Asiago Dip</u> • Herb Toast Points	\$75.00
<u>Sliced Seasonal Fresh Fruit Platter</u>	\$175.00

Platters Serve 30

<p><u>Mediterranean Platter</u> \$75.00</p> <p>Served with Pita Toast Points</p> <ul style="list-style-type: none"> • Hummus • Yogurt Cucumber Mint Salad • Assortment of Olives 	<p><u>Crostini Platter</u> \$95.00</p> <p>All on Toasted French Bread</p> <ul style="list-style-type: none"> • Tomato-Mozzarella & Basil (10) • Flank Steak & Balsamic Onions (10) • Prosciutto & Roasted Peppers (10)
<p><u>The “Veggie Tray”</u> \$85.00</p> <p>Served with Dipping Sauces</p> <p>Ranch & Blue Cheese Dressings</p> <ul style="list-style-type: none"> • Zucchini • Squash • Cucumbers • Celery • Broccoli • Peppers • Cherry Tomatoes 	<p><u>The “Something Sushi”</u> \$195.00</p> <ul style="list-style-type: none"> • Seared Tuna Nigiri (10 Slices) • California Crab Roll (10 Slices) • Vegetarian Maki (10 Slices) • Wasabi, Pickled Ginger, Soy Sauce, Seaweed Salad
<p><u>Fine Artisanal Cheese Variety</u> • Crackers & Toast points</p> <p><u>Mini Tea Sandwiches</u> • Shrimp Salad, Tarragon Chicken, Roast Beef, Egg Salad</p> <p><u>Chocolate Covered Strawberries</u></p>	<p>\$4.95 per person</p> <p>\$2.50 each</p> <p>\$32.00 per dozen</p>

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Beverages and Spirits

2 Hour Open Bar Name Brands

To include: Smirnoff, Seagram's Citronage, Jim Beam, Bacardi
Imported & Domestic Beers, Wines, Soda and Assorted Fruit Juices
\$12.00 per person
Each Additional hour added at \$4.00 per person

2 Hour Open Bar Premium Brands

to include: Absolute, Tangueray, Jose Cuervo, Jack Daniels, Dewars & Bacardi
Imported & Domestic Beers, Wines, Soda and Assorted Fruit Juices
\$14.00 per person
Each Additional hour added at \$5.00 per person

4 Hours Unlimited Assorted Sodas & Lemonade

\$7.00 per person

Bottles of House Wine on tables

\$24.00 per bottle

Single Kegs of Beer

From List Below
Domestic \$350.00 per keg
Imported \$400.00 per keg

Domestic Beers included:

Budweiser, Bud Light, Coors Light, Miller Light
Michelob Ultra, O'Douls (Non Alcoholic) & Yuengling

Imported Beers included:

Corona, Heineken & Amstel Light

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Beverages and Spirits

Cash Bar

Super Premium.....	\$8.00 drink
Premium Brand	\$6.50 drink
Wine	\$7.00 glass
Imported Beer	\$6.00 bottle
Domestic Beer	\$5.00 bottle
Soft Drinks	\$2.00 glass

Bartender Fee - \$75.00 up to four hours
\$15.00 each additional hour

Host Bar

Super Premium.....	\$7.00 drink
Premium Brand	\$6.00 drink
Wine.....	\$6.00 glass
Imported Beer.....	\$5.50 bottle
Domestic Beer.....	\$4.50 bottle
Soft Drinks.....	\$2.00 glass

Bartender Fee - \$75.00 up to four hours
\$15.00 each additional hour

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Bridal Package Vendor List

The following vendors have proven themselves to be dependable and professional. We have worked with them for years with positive comments from our guests. You may contact them directly with any questions you may have. Of course, should you have your own vendor in mind, you are welcome to choose that person with no additional charges from the hotel.

DJ

Astro Entertainment	460-2224	AstroDJ.com
Colonial DJ's	865-0020	ColonialDJs.com

Cake

Gourmet Bake Shoppe	499-4451	Gourmetbakeshoppe.com
Incredible Edibles Bakery	463-9980	Incredibleediblesbakery.com
Carolina Cupcakery	351-1548	Carolinacupcakery.com

Photographer

Dragon Studio	636-9807	DragonPhotoStudio.com
Sean Holder Photography	553-1810	SeanHolderPhotography.com

Florist

Norfolk Florist	625-0901	Norfolkwholesalefloral.com
Lasting Impressions	548-4800	SeanHolderPhotography.com

Ice Sculpture

Ice Art	489-4777	IceArtVA.com
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Wedding Planner

A Signature Event	392-3521	Signature-Event.com
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Rentals

Waterford Event Rentals	489-5999	Waterfordeventrentals.com
Classy Covers	478-3401	Classycovers.net
Elite Presentations	214-9016	Elite-Presentations.com