



*Special Event  
Packages 2019*

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*Photos by Gustavo Villarreal*

# Duet Package

Available January through April 2019

## Duet Package

Champagne or Sparkling Cider Toast  
Served or Buffet Style Service  
DoubleTree Dessert or Cake Cutting  
Fresh Brewed Coffee & Water Service  
Cash Bar Service, Setup & Bartender  
White, Black or Ivory Chair Covers & Sash  
Choice of Table Cloth & Napkin Colors  
Dance Floor  
Riser for Sweetheart or Head Table  
Skirted Sign-In Table, Cake Table & Gift Table  
Complimentary Self-Parking  
One Beautifully appointed overnight guest room  
*3:00pm check-in ~ 12:00pm check-out*

## Duet Menu / Rates

Garden Salad with Cucumber, Tomatoes and Carrots  
Served Ranch and Raspberry Vinaigrette Dressing  
*OR*  
Classic Caesar Salad with Garlic Croutons

Pan Roasted Chicken Breast 35  
*Cacciatore, Marsala or Picatta Sauce*  
Citrus Salmon 40  
Stuffed Sole 42  
Grilled Tri Tip 42  
Braised Short Ribs 47  
Prime Rib of Beef 47  
Grilled Portobello Mushroom Vegetarian/Vegan 35  
Chicken Strips with Salad, Fruit, Mac & Cheese 35  
Dinner Buffet 44  
*3 Salads, 3 Entrees, 3 Accompaniments & 1 Dessert*

**Sunday thru Friday Evening Events or Lunch Events Save \$5 per**

Package rates based on a minimum of 100 guests. All guests 3 years and over are to be included in the guaranteed guest count and charges. A maximum of three plated entrees can be selected to include vegetarian &/or chicken strip entrees. All three entrees will be charged at the highest of the three prices. Exact count of each entrée is due five days prior to event date. Please add 21% service charge and applicable taxes. As of 01-24-19

# Harmony Package

## Harmony Package

Fruit, Cheese & Vegetable Montage  
Tropical Fruit Punch for the First Hour  
Champagne or Sparkling Cider Toast  
Served or Buffet Style Service  
DoubleTree Dessert or Cake Cutting  
Fresh Brewed Coffee & Water Service  
Cash Bar Service, Setup & Bartender  
White, Black or Ivory Chair Covers & Sash  
Choice of Table Cloth & Napkin Colors  
Dance Floor  
Riser for Sweetheart or Head Table  
Skirted Sign-In Table, Cake Table & Gift Table  
Complimentary Self-Parking  
One Beautifully appointed overnight guest room  
*3:00pm check-in ~ 12:00pm check-out*

## Harmony Menu & Rates

Garden Salad with Cucumber, Tomatoes & Carrots  
Served Ranch and Raspberry Vinaigrette Dressing  
*OR*  
Classic Caesar Salad with Garlic Croutons  
Pan Roasted Chicken Breast *45*  
*Cacciatore, Marsala or Picatta Sauce*  
Citrus Salmon *49*  
Stuffed Sole *51*  
Grilled Tri Tip *51*  
Braised Short Ribs *56*  
Prime Rib of Beef *56*  
Grilled Portobello Mushroom Vegetarian/Vegan *45*  
Chicken Strips with Salad, Fruit, Mac & Cheese *45*  
Dinner Buffet *53*  
*3 Salads, 3 Entrees, 3 Accompaniments & 1 Dessert*

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# Symphony Package

## Symphony Package

## Symphony Menu & Rates

Fruit, Cheese & Vegetable Montage

Hot Hors d'oeuvres ~ Please select Two

Teriyaki Beef Skewers, Cheese Puffs, Meatballs or Pot Stickers

Tropical Fruit Punch Free Flowing Throughout Event

Champagne or Sparkling Cider Toast

Served or Buffet Style Service

House Wine Poured with Dinner *(2 Bottles per 10 guests)*

DoubleTree Dessert or Cake Cutting

Fresh Brewed Coffee & Water Service

Cash Bar Service, Setup & Bartender

White, Black or Ivory Chair Covers & Sash

Choice of Table Cloth & Napkin Colors

Dance Floor

Riser for Sweetheart or Head Table

Skirted Sign-In Table, Cake Table & Gift Table

Complimentary Self-Parking

One Beautifully appointed overnight guest room

3:00pm check-in ~ 12:00pm check-out

Wine Country Salad

Butter Lettuce, Red Grapes, Gorgonzola Cheese,  
Candied Nuts and Raspberry Vinaigrette Dressing

*OR*

Mediterranean Salad

Crisp Greens Tossed with Tomatoes and Cucumbers in a Lemon  
Oregano Dressing Topped with Feta Cheese and Olives

Pan Roasted Chicken Breast *51*  
*Cacciatore, Marsala or Picatta Sauce*

Citrus Salmon *56*

Stuffed Sole *58*

Grilled Tri Tip *58*

Braised Short Ribs *62*

Prime Rib of Beef *62*

Grilled Portobello Mushroom Vegetarian/Vegan *51*

Chicken Strips with Salad, Fruit, Mac & Cheese *51*

Dinner Buffet *60*

*3 Salads, 3 Entrees, 3 Accompaniments & 1 Dessert*

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# Concerto Package

## Concerto Package

First Hour Hosted Well Bar  
Fruit, Cheese & Vegetable Montage  
Butler Passed Hors d'oeuvres ~ *Please select Three*  
Shrimp Cocktail Shooters, Coconut Shrimp, Bruschetta, Teriyaki Beef Skewers, Cheese Puffs, Meatballs or Pot Stickers  
Tropical Fruit Punch Free Flowing Throughout Event  
Champagne or Sparkling Cider Toast  
Served or Buffet Style Service  
House Wine Poured with Dinner (2 Bottles per 10 guests)  
DoubleTree Dessert or Cake Cutting  
Fresh Brewed Coffee & Water Service  
Cash Bar Service, Setup & Bartender  
White, Black or Ivory Chair Covers & Sash  
Choice of Floor Length Cloth & Napkin Colors  
Dance Floor  
Riser for Sweetheart or Head Table  
Skirted Sign-In Table, Cake Table & Gift Table  
Complimentary Self-Parking  
One Beautifully appointed overnight Guest Room to include Complimentary Breakfast Buffet for Two  
3:00pm check-in ~ 12:00pm check-out

## Concerto Menu & Rates

Wine Country Salad  
Butter Lettuce, Red Grapes, Gorgonzola Cheese,  
Candied Nuts and Raspberry Vinaigrette Dressing *OR*  
Mediterranean Salad  
Crisp Greens Tossed with Tomatoes and Cucumbers in a Lemon  
Oregano Dressing Topped with Feta Cheese and Olives

Pan Roasted Chicken Breast 66  
*Cacciatore, Marsala or Picatta Sauce*  
Citrus Salmon 71  
Stuffed Sole 73  
Grilled Tri Tip 73  
Braised Short Ribs 78  
Prime Rib of Beef 78  
Grilled Portobello Mushroom Vegetarian/Vegan 66  
Chicken Strips with Salad, Fruit, Mac & Cheese 66  
Carved Prime Rib Dinner Buffet 75  
*3 Salads, 2 Additional Entrees, 3 Accompaniments & 1 Dessert*

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# Dinner Buffet Menu Selections

## Select Three Salads

- Traditional Caesar Salad
- Green Salad with Ranch & Raspberry Vinaigrette Dressing
- Greek Salad with Feta Cheese
- Marinated Roma Tomato and Cucumber Salad
- Red Skin Potato Salad
- Tortellini Pesto Pasta Salad

## Select Three Entrees

- Boneless Breast of Chicken with a Lemon White Wine & Caper Sauce
- Boneless Chicken Cacciatore
- Stuffed Chicken Breast with Apple Almond Stuffing
- Baked Salmon Topped with Citrus Salsa
- Cilantro Lime White Fish
- Herb Marinated Tri-Tip with Port Demi-Glace
- Braised Beef Bourguignon
- Baked Meat Lasagna
- Vegetarian Lasagna

## Select Three Accompaniments

- Buttermilk and Chive Mashed Potatoes
- Oven Roasted Red Potatoes
- Rice Pilaf
- Truffle Mac & Cheese
- Mixed Seasonal Vegetables
- French Beans with Bacon and Shallots
- Rum Glazed Carrots

## Select One Dessert

- Chocolate Mousse
- New York Cheesecake
- Chocolate Decadence Cake
- Tiramisu d'Amaretto
- Carrot Cake

## Buffet Enhancements

*Enhancement prices are per person*

- Prime Rib Carving Station 6
- Roasted Turkey Carving Station 4
- Baked Honey Glazed Ham Station 4
- Additional Salad, Side or Dessert 2
- Additional Entree 3

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# Package Upgrades

## Poolside Ceremony

Ceremony Arch  
White Garden Chairs Setup Chapel Style  
Riser for Bride, Groom & Officiate  
Microphone, Stand & Speakers  
Infused Water Station  
Bridal Waiting Area  
One Hour Rehearsal  
(Date & Time subject to availability)

## Morning Ceremonies

10:00am to 11:00am

## Evening Ceremonies

5:00 pm to 6:00 pm or 6:00 pm to 7:00 pm  
Additional Half Hour Pre/Post for Setup & Photos

1,200 150 guests / chairs

1,500 200 guests / chairs

Bridal Host to provide decorations, aisle runners, ladders, officiate, coordinator & music for ceremony

## Pre-Reception

4:30 pm to 6:00 pm

Duet add Fruit, Cheese & Vegetable Montage 6  
Harmony add 2 Hors d'oeuvres 5  
Symphony add 2 Hors d'oeuvres 5  
Concerto Package 2

## Intimate Ceremony & Receptions

10:00 am to 4:00 pm,

6:00 pm to Midnight or 7:00 pm to 1:00 am

50 Guests Ceremony, Dinner & Dance

\$40 Luncheon \$45 Dinner

## Starting Duet Lunch or Dinner Package

(Available January through November 2019 & 2020)  
Ceremony Arch  
White Garden Chairs Setup Chapel Style  
Microphone, Stand & Speaker  
Infused Water Station  
Bridal Waiting Area  
One Hour Rehearsal  
(Date & Time subject to availability)

Package rates based on a minimum of 100 guests. All guests 3 years and over are to be included in the guaranteed guest count and charges. A maximum of three plated entrees can be selected to include vegetarian &/or chicken strip entrees. All three entrees will be charged at the highest of the three prices. Exact count of each entrée is due five days prior to event date. Please add 21% service charge and applicable taxes. As of 01-24-19

# Bar & Wine Selections

## *Well Hosted Drink Tickets*

7

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

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

Domestic/Imported Bottled Beer, Upgraded Wine & 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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# *We Are Here to Help .... Vendors*

## **Entertainment & Dance Instructors**

### **RMH Productions**

#### **DJ/MC & Dance Instructor**

Rudy Hernandez  
562-693-9977  
www.rmhdance.com

### **Mijo Entertainment**

#### **DJ/MC, Lighting & Photo Booth**

Richard Mojica  
(323) 306-0647 ext. 700  
www.mijoent.com

### **Endless Entertainment**

#### **DJ/MC & Lighting**

Richard Velasquez  
(323)687-2109  
www.endlessentertainment.org

### **Master Entertainment**

#### **DJ/MC & Lighting**

Misael Albear  
(323) 253-2977  
www.masterentertainment.net

## **Travel Agency**

### **Traveling Traveler**

Gary Martinez  
(562) 907-7938  
13601 Whittier Blvd. Suite 103

## **Bakery**

### **Simply Irresistible**

#### **Cakes & Desserts**

(562) 690-6393  
www.simply-irresistible.com

### **Diamond Bakery**

#### **Custom Cakes & Pastries**

(626) 912-3708  
www.diamondcakes.com

### **Pacific Patisserie**

#### **Custom Cakes & Pastries**

Armando Cruz  
(888) 440-4680  
apacificbakery@gmail.com

## **Transportation**

### **Secure Sedan**

Executive Transportation  
Up to 15-passenger van  
1-800-856-9994

### **H.B Limo Services**

Victoria Davis  
(714) 412-3785  
hblimoservicesinc@gmail.com

## **Bridal Boutique**

### **Garnet & Grace**

Tamiko & Amanda  
(562) 315-5581  
www.garnetandgrace.com

## **Decorations & Floral Arrangements**

### **Blacktie Events**

Event Décor & Photo Booth  
Pedro Herrera (323) 557-2567  
blktiespecialtylinen@Gmail.com

### **A Special Event**

Event Décor, Flowers & Balloons  
Judy Bradt (562) 695-9570  
Aspecialeventdecor.com

### **Shannon G's Flowers**

Event Coordinator, Gifts & More  
Shannon (562) 789-5808  
www.shannongsflowers.com

### **Valley Florist**

Magali Ma njarres  
(562) 623-0625  
fineroses@prodigy.net

### **Stephanie's Linen & More**

Lorena (562) 997-7946  
info@stephanieslinens.com

## **Hairstyling & Makeup**

### **ADM Alma Montes**

(323) 270-9573  
www.unevenmentsouvenu.com

## **Tuxedo Rentals**

### **Friar Tux Shop**

(562) 861-5316  
shernandez@friartux.com

## **Photography & Videography**

### **Gustavo Villarreal**

#### **Photography & Video**

Gustavo (323) 633-8283  
www.gustavovillarrealphotography.com

### **GDL Photo / Video & Gowns**

Alex Quiroz (626) 831-1306  
www.gdlphoto.com

### **Michelle De La Vara Photography**

Michelle (562)824-0017  
MichelleDeLaVara@gmail.com

### **Dan Yaniz Photography**

Oney Ayala (562) 622-9111  
www.DanYenizPhotography.zenfolio.com

### **Joyfully Yours Photo Booth**

Patrick & Joy (310) 703-4908  
www.JoyFullyOurs.com

### **Say Cheese Photography**

Events, Photo Booth & Portraits  
Tom Guerrero (562) 698-0530  
Saycheesephoto.net

## **Event Planner**

### **True Luxe Events**

Michael Kaintz (626) 393-2875  
truluxeevents@gmail.com