



DOUBLETREE

BY HILTON™

WHITTIER
LOS ANGELES

2019

Holiday Packages





Garland Holiday Lunch & Dinner Package

Available Sunday thru Thursday for Dinner & Daily for Lunch

Skirted Sign-In Table & Gift Table

Dance Floor *(min 100 guests)*

Complimentary Self Parking

Garden Salad with Cucumber, Tomatoes and Carrots
Served Ranch and Raspberry Vinaigrette Dressing

OR

Classic Caesar Salad with Garlic Croutons

Served or Buffet Style Service

Fresh Brewed Coffee & Water Service

DoubleTree Holiday Dessert

Our Chef will select the perfect Rice or Potatoes and
Vegetables to Compliment your Entrée Selection

Pan Roasted Chicken Breast *L 20 D. 26*
Cacciatore, Marsala or Picatta Sauce

Parmesan Crusted Chicken Cordon Bleu *L 24 D. 30*
*Stuffed Chicken with Swiss Cheese and Ham, Coated with
Parmesan & Bread Crumbs topped with Dijon Cream Sauce*

Citrus Salmon *L 24 D. 30*
Baked Salmon Topped with Citrus Salsa

Stuffed Sole *L 26 D. 33*
*Sole Stuffed with Crab, Spinach, Cheese, Onion,
Celery and Bread Crumbs Topped with a White Wine Sauce*

Grilled Tri Tip *L 26 D. 33*
Herb Marinated with Port Demi-Glace. 6oz Lunch & 8oz Diner

Braised Short Ribs *L 30 D. 38*
7oz Lunch & 10oz Dinner

Prime Rib of Beef *L 30 D. 38*
7oz Lunch & 10oz Dinner

Grilled Portobello Mushroom Vegetarian/Vegan *L 20 D. 26*

Chicken Strips w/ Salad, Fruit, Mac & Cheese *L 20 D. 26*

Dinner Buffet *L 25 D. 35*
3 Salads, 3 Entrees, 3 Accompaniments & 1 Dessert

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



Jingle Bells Package

Available Sunday thru Friday for Dinner & Daily for Lunch

Jingle Menu & Rates

L = Lunch & D = Dinner

Fruit, Cheese & Vegetable Montage

Warm Apple Cider Station for First Hour on Arrival

Served or Buffet Style Service

DoubleTree Holiday Dessert

Fresh Brewed Coffee & Water Service

Cash Bar Service, Setup & Bartender *(min 100 guests)*

White, Black or Ivory Chair Covers & Sash

Choice of Table Cloth & Napkin Colors

Dance Floor *(min 100 guests)*

Skirted Sign-In Table & Gift Table

Complimentary Self-Parking

Garden Salad with Cucumber, Tomatoes & Carrots
Served Ranch and Raspberry Vinaigrette Dressing

OR

Classic Caesar Salad with Garlic Croutons

Pan Roasted Chicken Breast *L 27 D 37*

Cacciatore, Marsala or Picatta Sauce

Parmesan Crusted Chicken Cordon Bleu *L 233 D 43*

Citrus Salmon *L 33 D 43*

Stuffed Sole *L 35 D 45*

Grilled Tri Tip *L 36 D 46*

Braised Short Ribs *L 38 D 48*

Prime Rib of Beef *L 38 D 48*

Grilled Portobello Mushroom Vegetarian/Vegan *L 27 D 37*

Chicken Strips w/ Salad, Fruit, Mac & Cheese *L 27 D 37*

Dinner Buffet *L 40 D 50*

3 Salads, 3 Entrees, 3 Accompaniments & 1 Dessert

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 03-01-19



Silver Bells Package

Available Daily for Dinner & Daily for Lunch

Silver Menu & Rates

L = Lunch & D = Dinner

Fruit, Cheese & Vegetable Montage

Hot Hors d'oeuvres ~ Please select Two

Teriyaki Beef Skewers, Cheese Puffs, Meatballs or Pot Stickers

Warm Apple Cider Station Throughout Event

Served or Buffet Style Service

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

DoubleTree Holiday Dessert

Fresh Brewed Coffee & Water Service

Cash Bar Service, Setup & Bartender *(min 100 guests)*

White, Black or Ivory Chair Covers & Sash

Choice of Table Cloth & Napkin Colors

Dance Floor *(min 100 guests)*

Skirted Sign-In Table & Gift Table

Complimentary Self-Parking

One Beautifully appointed overnight guest room

3:00pm check-in ~ 12:00pm check-out (min 100 guests)

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 *L 37 D. 47*

Cacciatore, Marsala or Picatta Sauce

Parmesan Crusted Chicken Cordon Bleu *L 43 D. 53*

Citrus Salmon *L 43 D. 53*

Stuffed Sole *L 45 D. 55*

Grilled Tri Tip *L 45 D. 55*

Braised Short Ribs *L 48 D. 58*

Prime Rib of Beef *L 48 D. 58*

Grilled Portobello Mushroom Vegetarian/Vegan *L 37 D. 47*

Chicken Strips w/ Salad, Fruit, Mac & Cheese *L 37 D. 47*

Dinner Buffet *L 50 D. 60*

3 Salads, 3 Entrees, 3 Accompaniments & 1 Dessert

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Golden Ring Package

Available Daily for Dinner & Daily for Lunch

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

Warm Apple Cider Station Throughout Event

Served or Buffet Style Service

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

DoubleTree Holiday Dessert

Fresh Brewed Coffee & Water Service (100 min)

Cash Bar Service, Setup & Bartender

White, Black or Ivory Chair Covers & Sash

Choice of Floor Length Cloth & Napkin Colors

Dance Floor (100 min)

Skirted Sign-In 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 (100 min)

Golden Menu & Rates
L = Lunch & D = Dinner

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 L 56 D. 66

Cacciatore, Marsala or Picatta Sauce

Parmesan Crusted Chicken Cordon Bleu L 61 D. 71

Citrus Salmon L 61 D 71

Stuffed Sole L 63 D. 73

Grilled Tri Tip L 63 D. 73

Braised Short Ribs L 68 D. 78

Prime Rib of Beef L 68 D. 78

Grilled Portobello Mushroom Vegetarian/Vegan L 56 D. 66

Chicken Strips w/ Salad, Fruit, Mac & Cheese L 56 D. 66

Carved Prime Rib Dinner Buffet L 65 D. 75

3 Salads, 2 Additional Entrees, 3 Accompaniments & 1 Dessert

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



Holiday 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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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

Domestic Bottled Beer

6.00

Non-Alcoholic Bottled Beer 12oz

6.00

Imported Bottled Beer 12oz

7.00

Soft Drinks & Bottled Waters

3.00

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

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

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

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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