

Catering Menus Full Day Packages



DOUBLETREE
BY HILTON™
ORLANDO DOWNTOWN



Banquet & Catering Policies

Food and Beverage Service

The Doubletree Orlando Downtown Hotel is responsible for the quality and freshness of the food served to our guests. Due to current health regulations, all food served at the hotel must be prepared by our culinary staff. Food may not be taken off the premises after it has been prepared and served. The sale and service of alcoholic beverages are regulated by the state. As a licensee, this hotel is responsible for the administration of the regulations. It is a policy, therefore, that alcoholic beverages cannot be brought into the hotel from the outside.

Administrative Fees

A service charge of 12.25% of the total food and beverage revenue will be added, which will be provided to wait staff employees, service employees and/or service bartenders. An administrative fee of 10.75% of the total Food and Beverage revenue and applicable taxes will be added. This administrative fee is retained by the Hotel and is not a tip, gratuity or service charge for any employee and is not the property of the employee(s) providing service to you

Function Room Assignments

Room assignments are made according to the guaranteed minimum number of people anticipated. Because these attendance figures may vary from expected attendance, we reserve the right to change room reservations to best accommodate either increasing or decreasing attendance figures.

Entrée Selection

In the event that your group requires a split menu, entrée selections are limited to a maximum of 2 selections. There may be an additional charge for this service. The hotel requires that the client produce place cards or tickets identifying the particular entrée selected by each guest. If the hotel needs to produce more than the initial amount guaranteed for a specific entrée, the client is responsible for paying for those additional meals.

Guarantees

A guaranteed attendance figure is required for all meal functions 3 business days prior to the function date and is not subject to reduction. If the catering office is not advised by this time, the estimated figure will automatically become the guarantee. We will be prepared to serve 5% over the guaranteed number for groups below 400 people and 3% for groups of 400 and above.

Menu Pricing

The quotation herein is subject to a proportionate price increase to meet increased cost of food, beverages, labor, etc. Quotation cannot be guaranteed until 60 days prior to the time that the particular function takes place.

Audio-Visual Equipment

We will be pleased to arrange for any audio-visual requirements for your event.

Billing

An acceptable form of payment must be agreed upon during the initial booking arrangements. Acceptable forms include advance deposit (prepayment), direct billing (subject to approval) or completed credit card authorization form.

Security

The hotel does not assume responsibility for damage or loss of any merchandise or articles left on premise prior to, during or following any event. Arrangements for security to monitor equipment or merchandise may be made through your catering contact prior to the event.

Decorations

Your catering contact will be happy to assist you with arranging freshly cut flowers, centerpieces, ice carvings, themed décor, etc. The hotel will not permit the affixing of anything to walls, floors, ceilings or equipment with nails, staples, tape or any other substance or device.

Traditional Continental

Assorted Chilled Juices, 2% and Skim Milk
Freshly Brewed Regular and Decaffeinated Coffee,
Hot Water with Assorted Teas
Fresh Bakery Items to include:
Danish, Muffins & Breakfast Breads, Butter Croissants
Fresh Seasonal Fruit & Berries
Assorted Whole Fresh Fruit

Mid Morning Refresh

Freshly Brewed Regular and Decaffeinated Coffee,
Hot Water with Assorted Teas
Assorted Whole Fresh Fruit

Lunch Buffet

Lobster Bisque
Tossed Mixed Green Salad with Tomato, Hearts of Palm,
Orange Sections & Cucumbers with a
Chipotle Key Lime Vinaigrette & Strawberry Vinaigrette
Shrimp Salad
Toy Box Tomato & Mozzarella Salad with Arugula
Seared Mahi with Cuban Style Black Beans & Chimmichuri
Grilled Jerk Chicken with Thyme Jus
Grilled Vegetables
Rice Pilaf
Petite Key Lime Tarts, Pineapple Rum Cake,
Watermelon Slices
Artisan Rolls with Butter

Afternoon Break

Freshly Brewed Regular and Decaffeinated Coffee,
Hot Water with Assorted Teas
Lemonade and Iced Tea
Freshly Baked Assorted Cookies and Double Fudge Brownies

\$63 per person

Traditional Continental

Assorted Chilled Juices, 2% and Skim Milk
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Hot Water with Assorted Teas
Fresh Bakery Items to include:
Danish, Muffins & Breakfast Breads, Butter Croissants
Fresh Seasonal Fruit & Berries
Assorted Whole Fresh Fruit

Mid Morning Refresh

Freshly Brewed Regular and Decaffeinated Coffee,
Hot Water with Assorted Teas
Assorted Whole Fresh Fruit

Lunch Buffet

Home-style Chicken Noodle Soup
Red Bliss Potato Salad
Home-style Coleslaw
Tossed Field Green Salad with Two Dressings

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Assorted Deli Meats to include:

Sliced Roast Turkey, Sliced Brown Sugar Cured Ham,
Slow Cooked Roast Beef, Genoa Salami & Pastrami
Sliced Cheddar, Swiss & Provolone Cheese

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Lettuce, Tomato, Onion & Pickle
Assorted Artisan Breads
Homemade Potato Chips
Assorted Mini Cakes

Afternoon Break

Freshly Brewed Regular and Decaffeinated Coffee,
Hot Water with Assorted Teas
Lemonade and Iced Tea
Freshly Baked Assorted Cookies and Double Fudge Brownies

\$56 per person

~ Pricing based upon 60 minutes of service

~ Service Charge of \$50 applies for packages with a guaranteed minimum of less than 25

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Assorted Whole Fresh Fruit

Mid Morning Refresh

Freshly Brewed Regular and Decaffeinated Coffee,
Hot Water with Assorted Teas
Assorted Whole Fresh Fruit

Afternoon Break

Freshly Brewed Regular and Decaffeinated Coffee,
Hot Water with Assorted Teas
Lemonade and Iced Tea
Freshly Baked Assorted Cookies and Double Fudge Brownies

\$38 per person