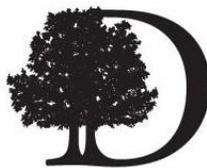




Catering Menu



DOUBLETREE
BY HILTON™
TALLAHASSEE

Where the little things mean everything

Prices are Subject to Change & do not Include 7.5% Tax & 22% Service Charge

Doubletree Tallahassee | 101 South Adams Street, Tallahassee, Florida 32301 | 850-224-5000

Breakfast Buffet

All Breakfast Buffets are served with Freshly Brewed Starbucks Regular & Decaffeinated Coffee,
Selection of Premium Herbal Teas and Assorted Juices

**For Gatherings Fewer than 25 Guests, Per Person Pricing will Increase.*

The American \$15

- Freshly Baked Breakfast Breads: Bagels, Fruit Danish, Muffins & Croissants
Served with Cream Cheese, Fruit Preserves & Butter
- Sliced Seasonal Fresh Fruit Salad

The Executive \$16

- Assorted Yogurts & Healthy Choice Granola
- Assorted Freshly Baked Breakfast Breads: Bagels, Danish, Muffins & Croissants
Served with Cream Cheese, Fruit Preserves & Butter
- Sliced Seasonal Fresh Fruit Salad

The Nourishing \$18

- Sliced Fresh Seasonal Fruit and Berries
- Cage-Free Fluffy Farm Fresh Scrambled Eggs
- Grilled Country Sausage & Applewood Smoked Bacon
- Cheddar Cheese Grits **or** Home-Style Breakfast Potatoes
- Variety of Toast (Rye, Whole Wheat & White), Bagels & Biscuits served with Fruit Preserves & Butter

The Bountiful \$21

- Sliced Fresh Seasonal Fruit and Berries & Assorted Yogurts
- Vanilla Infused French Toast or Homemade Pancakes with Warm Maple Syrup
- Cage-Free Fluffy Farm Fresh Scrambled Eggs
- Grilled Country Sausage & Applewood Smoked Bacon
- Home-style Breakfast Potatoes with Vidalia Onions
- Assorted Freshly Baked Breakfast Breads with Fruit Preserves & Butter

Made to Order Omelet Station \$9 ++ per person

- Bacon, Ham, Diced Tomatoes, Onions, Peppers, Mushrooms, Spinach, Salsa, Cheddar & Monterey Jack Cheese

Chef Attendant Required at \$75 per Attendant



Plated Breakfast

All Plated Breakfasts are served with Freshly Brewed Starbucks Regular & Decaffeinated Coffee, Pitchers of Assorted Fruit Juices & a Selection of Premium Herbal Teas

Homestyle Buttermilk Pancakes \$15

- Served with Sliced Fresh Banana & Traditional Maple Syrup
- Applewood Smoked Bacon **or** Country Sausage

Chocolate Chip Pancakes \$15

- Served with Traditional Maple Syrup
- Applewood Smoked Bacon **or** Country Sausage

The Early Morning \$16

- Cage-Free Fluffy Farm Fresh Scrambled Eggs
- Applewood Smoked Bacon **or** Country Sausage
- Home-Style Breakfast Potatoes

The Adams \$17

- A Slice of Chef's Quiche of the Day with Fruit Garnish
- Choice of Applewood Smoked Bacon **or** Country Sausage
- Home-Style Breakfast Potatoes **or** Fresh Seasonal Fruit Cup

The Floridian \$19

- Flour Tortillas Filled with Chorizo Sausage, Cage-Free Scrambled Eggs, Aged Cheddar Cheese
- Topped with Picante Sauce & Queso Fresco
- Home-Style Breakfast Potatoes **or** Fresh Seasonal Fruit Cup

A la Carte

Granola Snack Bars	\$3.00/each
Assorted Dry Cereals with Milk	\$4.50/each
Light Flaky Croissants	\$28.00/dozen
Assorted Muffins (Banana Nut, Glorious Morning, Blueberry, Chocolate Chip, Orange Cran & Coffee Cake)	\$28.00/dozen
NY Style Bagels with Cream Cheese & Preserves	\$28.00/dozen
Fruit Filled Danish	\$30.00/dozen
Jumbo Cinnamon Rolls	\$26.00/dozen
Individual Assorted Yogurts	\$3.50/each
Signature Homemade DoubleTree Cookies	\$25.00/dozen
Whole Fresh Fruit	\$ 3.00/each

Brunch



The Capital **\$35**

- Freshly Baked Breakfast Breads Served with Preserves & Butter
- Sliced Seasonal Fresh Fruit
- Assorted Yogurts with Granola
- Fresh Seasonal Vegetables
- Field of Greens Salad with a Duo of Dressings
- Cage-Free Fluffy Farm Fresh Scrambled Eggs & Chives
- Grilled Country Sausage **or** Applewood Smoked Crispy Bacon
- Chef's Biscuits & Sausage Gravy
- Florida Gulf Shrimp & Cheese Grits
- Potato Casserole with Cheddar Cheese
- Fresh Squeezed Florida Orange Juice

The Downtown **\$50**

- **Breakfast Bread Assortment & Fruits**
Presentation of Breakfast Breads, Croissants, Muffins, Fruit Filled Danish
Served with Cream Cheese, Butter & Fruit Preserves
- **Made to Order Omelet Station**
Toppings Include: Bacon, Ham, Diced Tomatoes, Onions, Peppers, Mushrooms, Spinach, Salsa, Cheddar & Monterey Jack Cheese
Chef Attendant Required at \$75 per Attendant
- **Salad Station Display**
Mixed Field Greens, Tomatoes, Cucumbers, Red Onions, Seasoned Croutons, Dried Cranberries, Carrots, Feta Cheese & a Duo of Dressings
- **Silver Dome Dishes**
Silver Dollar Buttermilk Pancakes with Warm Maple Syrup & Homemade Whipped Cream
- Cheese Blintzes with Berry Compote & Crème Fraiche
- Fresh from Florida Market Fish (Blackened, Fried, or Grilled) Topped with Mango Salsa
- Boneless Southern Fried Chicken
- Home-Style Breakfast Potatoes
- **Stationed Desserts**
- Presentation of Chef's Selection of Individual Dessert Creations

Snacks

Beverage Break \$10

Fresh Brewed Starbucks Coffee
Regular and Decaf
Selection of Hot
Premium Herbal Teas
Assorted Bottled Sodas
Assorted Bottled Juice
Bottled Water and Iced Tea

Savory Break \$12

Sliced Seasonal Fresh Fruit
Hummus with Pita chips
Tortilla Chips & Salsa
Bottled Water and Iced Tea

Yin & Yang \$15

Double Fudge Chocolate Lovers Brownies
DoubleTree by Hilton Signature Cookies
Pretzels & Potato Chips
KIND Granola Bars
Assorted Bottled Sodas
Pitchers of Water

The Healthy Choice \$14

Sliced Seasonal Fresh Fruit Tray
Crudité Display to Include Celery Sticks,
Carrot Sticks, Broccoli & Cauliflower Served
with Light Dressings
KIND Granola Bars
Assorted Bottled Juice
Bottled Water

Beverages & Add-ons

Fresh Brewed Starbucks Regular Coffee	\$40.00/gallon
Fresh Brewed Starbucks Decaffeinated Coffee	\$40.00/gallon
House Brewed Regular & Decaffeinated Coffee	\$35.00/gallon
Selection of Hot Herbal Teas	\$38.00/gallon
Fruit Punch	\$19.00/gallon
Lemonade	\$19.00/gallon
Iced Tea	\$19.00/gallon
Florida's Finest Assorted Fresh Juices	\$ 3.00/each
Soft Drinks	\$ 3.00/each
Bottled Water	\$ 3.00/each
Whole Fruit	\$ 3.00/each
Assorted Bags of Chips	\$ 3.00/each
Chocolate Lovers Double Fudge Brownies	\$28.00/dozen
Warm Coney Island Soft Pretzels with Cheese	\$24.00/dozen
Signature Homemade DoubleTree Cookies	\$25.00/dozen



Lunch Buffet

All Lunch Buffets are served with Freshly Brewed Iced Tea, Starbucks Regular & Decaffeinated Coffee, Selection of Premium Herbal Teas and Dessert

*For Gatherings Fewer than 25 Guests, Per Person Pricing will Increase.

Jacob's Marketplace \$20.00

Fresh Salad Bar to Include:

Spring Mixed Greens, Cherry Tomatoes,
Carrots, Cucumbers, Bacon Bits,
Shredded Cheddar Cheese,
Hard Boiled Eggs & Croutons

- **Choice of 3 Dressings:** Ranch, Italian, Balsamic Vinaigrette, Honey Mustard, Bleu Cheese or Fat-Free Raspberry Vinaigrette, Raspberry Walnut, Poppy Seed, Orange Mint & Dijon Maple Tarragon
- **Choice of:** Diced Blackened Chicken, Chicken Salad, **or** Tuna Salad
(+ \$2 for additional meats)

Served with Assorted Artisanal Crackers, Rolls & Butter and our Famous DoubleTree Cookies

The Corner Deli \$22.00

Deconstructed Sandwich Station:

Assorted Freshly Baked Lunch Bread

Sliced Honey Baked Ham, Smoked Turkey Breast & Salami

Choice of: Tuna **or** Chicken Salad

(Substitute Roast Beef, Corned Beef or Pastrami: +\$2 for Each Additional Meat)

Deli comes with a Variety of Cheeses, Lettuce, Sliced Tomatoes, Red Onions, Pickles & Condiments

Choice of: Red Bliss Potato Salad, Coleslaw, Pasta Salad **or** Whole Grain Salad & Quinoa

Assorted Bags of Chips

DoubleTree Cookies & Double Fudge Brownies

Build Your Own Lunch Buffet

One Entree - \$24.00

Two Entrees - \$30.00

Choice of One Salad:

House **or** Caesar

Choice of one or two entrees:

Angus Flat Iron Steak, Pecan Crusted Chicken Breast atop Southern Peach Sauce,

Vegetarian **or** Classic Lasagna, Floridian Style Grilled Chicken Breast **or**

Catch of the Day with Orange- Pineapple Salsa,

Roasted Pork Loin with Jerk Cream Sauce **or** Garlic & Rosemary

Choice of two sides:

Roasted Vegetable Medley, Green Beans Almondine, Jasmine Rice, Yukon Gold Mashed Potatoes, Roasted Rosemary Red Bliss Potatoes, Macaroni & Cheese, Southern Squash & Zucchini, Garlic Mushroom Quinoa, Ratatouille, Squash Casserole

Plated Lunch

All Plated Lunches are served with Baskets of Freshly Baked Fresh Bread & Choice of Dessert
Selection of Salad **or** Soup & Entrée
Freshly Brewed Starbucks Regular & Decaffeinated Coffee & Selection of Premium Herbal Teas

Capital Garden Salad

Mixed Greens, Carrots, Tomatoes & Cucumbers

Classic Caesar Salad

Fresh Romaine Lettuce Tossed with Crunchy Croutons, Creamy Caesar Dressing & Parmesan Cheese

DoubleTree Delight Salad

Fresh Greens Topped with Strawberries, Mandarin Oranges, Goat Cheese, Pecan Pieces & Apple Chips

Soups Homestyle Chicken Noodle, Roasted Tomato Basil, Shrimp **or** Lobster Bisque, Clam Chowder & Creamy Chicken Dijon

Dessert Florida Key Lime Pie, Cheesecake, Chocolate Cake **or** Bourbon Pecan Pie

Entrees

Chicken Normandy \$18

Seared Chicken Breast with Apple Slices & Lemon Cream Sauce
Wild Rice & Variety of Seasonal Vegetables

Teriyaki Seared Salmon Filet \$22

Seared Salmon Served with Teriyaki Sauce & Florida's Gold Pineapples
Wild Rice & Fresh Seasonal Vegetables

Stuffed Portobello Mushroom \$19

Stuffed with Artichoke Hearts & Parmesan Paired
with Quinoa & Variety of Seasonal Vegetables

Gluten Free **Chicken Margherita \$18**

Seared Chicken Breast with Fresh Heirloom Tomatoes & Mozzarella
Yukon Gold Potatoes & Grilled Asparagus

Sliced Roast Beef \$22

Slow Roasted Beef Topped with Mushroom Demi-Glace
Creamy Garlic Whipped Potatoes & Seasonal Vegetable

DT Specialty Burger \$16

Butcher's Blended Meat, Topped with Lettuce, Tomato, Pickle Spear & Onion,
Pesto Mayo & Ketchup
Choice of Steak Fries **or** Potato Salad

Flat Iron Steak \$24

Served with a Rich, Cabernet Reduction Demi-Glace & Topped with Roasted Shallots over Garlic
Whipped Potatoes and Variety of Seasonal Vegetables

Chicken or Shrimp Primavera \$18

Grilled **or** Blackened ~Broccoli, Peppers, & Mushrooms
Tossed in Alfredo Sauce and Penne Pasta

Pecan Crusted Chicken \$19

Chef's Famous Pecan Chicken Breast atop Southern Peach Sauce
Potatoes Au Gratin and Squash Casserole

Boxed Lunches

*All Boxed Lunches Include:
Individual Bag of Chips, Seasonal Whole Fruit & Bag of Salted Peanuts
Choice of a Bottle of Water, Juice or Soft Drink & our Famous "Doubletree Cookie"*

Select One

Mediterranean Wrap \$18

Grilled Marinated Vegetables with Hummus Spread

Smoked Turkey & Cranberry Wrap \$19

Smoked Turkey Slices, Cranberry Mayo Sauce & Baby Greens

Signature Club Sandwich \$18

Filled with Applewood Smoked Bacon, Ham, Turkey, Swiss cheese, Tomato & Lettuce

Italian Hoagie \$20

Italian Style Meats with Artichoke & Parmesan Vinaigrette

GF Power Protein \$18

Assortment of Raw Vegetables with Flavored Hummus, Swiss & Cheddar Cubes,
Grapes and Activia Yogurt

Ham *or* Turkey & Cheddar *or* Swiss on a Kaiser roll

Or build your own sandwich \$18

Meats: Ham, Turkey, Pastrami, Salami, Tuna Salad, Roast Beef, Chicken Salad **or** Corned Beef
Cheeses: Provolone, Cheddar, American or Swiss

*Add a Side of Creamy Cole Slaw, Southern Style Potato Salad, Tri-Colored Pasta Salad **or**
Whole Grain Salad for \$2.00++ More*



Hors D'Oeuvres

Priced Per Person

Hot

- Swedish Meatballs \$3
- Mini Grilled Veggie Kabobs \$3
- Marinated Chicken Skewers \$4
- Veggie Spring Rolls with Sweet Chili Sauce \$3
- Mini Crab Cakes with Herbed Remoulade \$6
- Bacon Wrapped Scallops \$5
- Teriyaki Beef Skewers \$4
- Mini Pulled Pork Sliders with Cole Slaw \$4
- Fried Mac & Cheese Bites \$3
- Caprese Skewers \$4
- Scallops Beurre Blanc \$6
- Fried Oysters with Bacon \$6
- Mini Twice Baked Potatoes \$3
- Shrimp Tempura with Mango Chutney \$5
- Mini Beef Wellington \$5
- Mini Chicken & Waffles \$4
- Crab Stuffed Mushrooms with Tarragon Cream \$5
- Mini Chicken Cordon Bleu \$4
- Italian Sausage Stuffed Mushrooms \$4
- Fried Shrimp Cocktail \$5
- Chef's Breaded Goat Cheese Balls \$4

Shooters

- Smokey Tomato Basil Shooters \$3
(Add Grilled Cheese Corners for \$2.00)
- Sun Coast Seafood Chowder \$4
- Gazpacho with Raw Oyster \$7

Chilled

- Fresh Bruschetta Crostini \$3
- Smoked Beef Tenderloin Crostini with Bleu Cheese \$5
- Tuna Tartare Crostini or Lettuce Cup \$5
- Mini Shrimp Cocktail \$5
- Deviled Eggs \$3
- Prosciutto Wrapped Asparagus \$4
- Beef Tartare Crostini or Lettuce Cup \$5
- Smoked Dill Salmon Crostini or Lettuce Cup \$4

Dynamic Displays

- Domestic & Imported Cheeses with Crackers & Seasonal Fresh Fruit \$8
- Traditional Antipasto, Mozzarella, Tomatoes, Italian Meats, & Imported Olives \$11
- Crudit  & Hummus with Freshly Made Pita Chips \$7
- Spinach Artichoke Dip with Fried Pita Chips \$6
- Shrimp Cocktail Display \$8



Carved Selections

\$75 Attendant Fee Per Station



Roasted Turkey Breast \$200

With Maple Dijon, Pesto Mayo
& Warm Rolls
Serves 30 People

Glazed Virginia Ham \$275

With Spicy Mustard
& Warm Rolls
Serves 75 People

Spiced Pork Loin \$300

Roasted Rosemary Garlic or Floridian Style
& Warm Rolls
Serves 40 People

Whole Beef Tenderloin \$450

With Pommery Mustard, Creamy Horseradish
& Warm Rolls
Serves 25 People

Herb Roasted Inside Round of Beef \$500

With Creamy Horseradish
& Warm Rolls
Serves 100 People

Roasted Prime Rib \$500

With Creamy Horseradish, Pesto or Roasted Red
Pepper Mayo & Warm Rolls
Serves 75 People

Dinner Buffet

All Dinner Buffets are served with Fresh Baked French Bread & Butter, Brewed Iced Tea, Starbucks Regular & Decaffeinated Coffee, and Selection of Premium Herbal Teas & Chef's Choice of Dessert

**For Gatherings Fewer than 25 Guests, Per Person Pricing will Increase.*

Capital Style \$34

Mixed Field Greens Salad with Carrots
Tomatoes, & Cucumber
Homemade Country Biscuits
Red Bliss Potato Salad
Cole Slaw
Chef's Famous Crispy Chicken
Country Fried Steak with Pepper Gravy
Macaroni & Cheese
Green Bean Casserole
Bread Pudding

Taste of Italy \$40

Caesar Salad with Crisp Garlic Croutons
& Shredded Parmesan Cheese
Traditional Antipasto Display Featuring
Tomatoes, Italian Meats & Cheeses &
Imported Olives
Egg Plant Parmesan
Chicken Marsala
Rosemary Garlic Pork Loin
Baked Ziti with Sausage & Peppers
Authentic Pasta Carbonara
Soft Warm Garlic Bread Sticks
Tiramisu

The Floridian \$36

Choice of Salad: Tropical Fruit Salad, Garden
Salad, Caesar Salad **or** DT Delight Salad
Grilled Jerk Chicken **or** Spiced Pork Butt
Blackened Catch of the Day with Mango Salsa
Potato Salad or Carrot & Raisin Salad
Jalapeno Corn Bread
Southern Style Cole Slaw
Black Beans & Rice
Caribbean Green Beans
Florida Key Lime Tart

Custom Buffet

One Entree \$36.00 | Two Entrees \$40.00

Salad

House **or** Caesar

Entree

Spice Rubbed Pork Medallions, Tuscan Chicken Breast, Flat
Iron Steak, Sautéed Shrimp Alfredo Primavera, Chicken
Normandy, Pecan Crusted Fish or Chicken

Choice of Two Sides

Roasted Vegetable Medley, Green Beans Almandine,
Rice Pilaf, Yukon Gold Whipped Potatoes, Roasted Rosemary
Red Bliss Potatoes, Macaroni & Cheese, Southern Squash &
Zucchini, Garlic Mushroom Quinoa, Asparagus, Garlic
Mushroom Quinoa, Ratatouille, Squash Casserole,
Roasted Brussel Sprouts

Add Chef's Soup du Jour for \$3.00 per person



Plated Dinner

*All Plated Dinners are served with Fresh Baked French Bread & Butter,
Chef's Selection of Seasonal Vegetable & Starch, Brewed Iced Tea,
Starbucks Regular & Decaffeinated Coffee, and Selection of Premium
Herbal Teas & Chef's Choice of Dessert*

Capital Garden Salad

Mixed Greens with Carrots, Tomatoes & Cucumbers Served with Choice of Dressing

Classic Caesar

Fresh Romaine Lettuce Tossed with Crunchy Croutons, Creamy Caesar Dressing, & Parmesan Cheese

DoubleTree Delight Salad

Fresh Greens Topped with Sliced Strawberries, Mandarin Oranges, Crumbled Goat Cheese, Pecan Pieces, & Apple Chips

**Homestyle Chicken Noodle | Roasted Tomato | Shrimp or Lobster Bisque |
Clam Chowder | Creamy Chicken Dijon**

Entree

Seared Filet Mignon \$55

Served with a Rich, Cabernet Reduction Demi-Glace
Topped with Roasted Shallots

Classic Grilled New York Strip Steak \$45

Stuffed Chicken \$32

Stuffed Chicken with Mozzarella, Mushrooms & Spinach
Served Italian Style with Roasted Garlic Cream Sauce

Chicken Ratatouille \$34

Seared Chicken Breast with Roasted Red Peppers, Eggplant,
Zucchini, Heirloom Tomatoes

Teriyaki Seared Salmon Filet \$36

Served with Florida's Gold Pineapples

Fresh from Florida \$39

Catch of the Day Rubbed in Cajun Seasoning with Lime Margarita Sauce
Topped with Blackened Shrimp & Fruit Salsa

Chef's Southern Pecan Chicken \$36

Pecan Crusted Breast of Chicken atop Peach Sauce

Dessert

Florida Key Lime Pie, Cheesecake, Chocolate Cake, **or** Bourbon Pecan Pie

Desserts



Assorted Dessert \$10

Traditional & Chocolate Chip Cannoli's
Chocolate Covered Strawberries

Ice Cream Sundae Bar \$11

Vanilla & Chocolate Ice Cream
Chocolate Sauce & Caramel Sauce,
Chopped Nuts & Assorted Candies
Whipped Cream & Cherries

Viennese Table \$12

Layer Cakes & Pies
Cheesecakes
Assorted Mini Cookies
Truffles & Strawberries with Chocolate Fondue

Chocolate Fondue Station \$15

White or Dark Chocolate Fondue
Whipped Cream
Seasonal Fruits & Berries
Cubed Pound Cake



DOUBLETREE
BY HILTON™
TALLAHASSEE



The Bar

Beer & Wine:

DoubleTree House Wines, Michelob Ultra, Bud Light, Heineken, Corona, Yuengling, Assorted Soft Drinks
1 Hour - \$12
2 Hours - \$18
3 Hours - \$23
4 Hours - \$27
5 Hours - \$30

Call Brands:

Tito's Vodka, Beefeater Gin, Bacardi Rum, Curevo Especial Tequila, Jim Beam Bourbon, Seagram's 7 Crown Whiskey, Inverhouse Scotch, House Wines, Domestic & Imported Beer & Soft Drinks
1 Hour - \$16
2 Hours - \$22
3 Hours - \$29
4 Hours - \$34
5 Hours - \$40

Hosted Bar

*Charges Based on Consumption
& Per Drink Price*

*Prices are Subject to a 21% Taxable Service Fee
& 7.5% Florida State Tax*

Call Brand Liquor	\$8.00
Premium Brand Liquors	\$9.00
Top Shelf Brand Liquors	\$10.00
House Wines (Glass)	\$7.00
Imported Beer	\$5.00
Domestic Beer	\$4.00
Soft Drinks	\$3.00
Bottled Water	\$3.00

Premium Brands:

Absolut Vodka, Tanqueray Gin, Bacardi Anejo Rum, Cuervo Gold Tequila, Jack Daniels Bourbon, Crown Royal Whiskey, Johnny Walker Red Scotch, Christian Brother's Brandy
1 Hour - \$19
2 Hours - \$27
3 Hours - \$35
4 Hours - \$40
5 Hours - \$45

Top Shelf Brands:

Grey Goose Vodka, Hendricks Gin, Zaya Rum, Patron Silver Tequila, Makers Mark, Courvoisier VSOP Cognac, Johnnie Walker Black Scotch, Defiant Whiskey
1 Hour - \$21
2 Hours - \$29
3 Hours - \$37
4 Hours - \$45
5 Hours - \$50

Cash Bar

Guests Pay for Their Own Beverages

*Tax & Gratuity are Built into the Price of a Beverage
\$150.00 Bar Set-Up Fee, \$75.00 Bartender Fee*

Call Brand Liquor	\$8.00
Premium Brand Liquors	\$9.00
Top Shelf Brand Liquors	\$10.00
House Wines (Glass)	\$7.00
Imported Beer	\$5.00
Domestic Beer	\$4.00
Soft Drinks	\$3.00
Bottled Water	\$3.00

Wines by the Bottle

*Robert Mondavi House Wine Available in Merlot, Cabernet Sauvignon, Malbec, Pinot Grigio, Chardonnay, Sauvignon Blanc & White Zinfandel
\$28 Per Bottle *Upgrade options available**

Wine

White Wines

Sauvignon Blanc & Riesling

Chateau Ste. Michelle Riesling, WA	\$32
Kim Crawford, Sauvignon Blanc	\$40
Emmolo Sauvignon Blanc, Napa	\$48
Duckhorn, Sauvignon Blanc, Napa	\$60

Pinot Grigio & Pinot Gris

Ca Donini Pinot Grigio, Italy	\$28
Kings Ridge Pinot Gris, OR	\$36
Terlato Pinot Grigio, Italy	\$45
Santa Margherita Pinot Grigio, IT	\$48

Chardonnay

Penfolds Koonunga Hill, AU	\$32
Mer Soleil "Santa Barbara," CA	\$36
Lyric by Etude, Santa Barbara	\$40
Ferrari-Carano, Sonoma	\$40
Simi Winery, Sonoma	\$42
Louis Latour Pouilly-Fuisse, FR	\$46

Zinfandel, Syrah, Shiraz & Malbec

Charles Smith "Boom Boom"	\$40
Beran Zinfandel, CA	\$32
Antigal Malbec Uno, Argentina	\$32

Red Blends

19 Crimes "The Banished"	\$32
Conundrum Red, CA	\$36
Federalist "Dueling Pistols," or Sonoma	\$64

Cabernet Sauvignon

Goose Ridge G3, WA	\$36
Decoy by Duckhorn, Sonoma	\$40
Justin, Paso Robles	\$48
Charles Krug, Napa	\$48
Faust by Quintessa	\$75

Merlot

Josh, California	\$32
Toad Hollow "McDowell Vyd"	\$36

Champagne & Sparkling

Veuve du Vernay Brut, FR	\$28
Roederer Estate Brut, CA	\$52
Moet & Chandon Imperial	\$100

Rose

Whispering Angel, Provence, France	\$40
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Red Wines Pinot

Noir

Parducci Small Lot, Mendocino	\$32
Meiomi, CA	\$36
Rodney Strong Reserve	\$44
Pali Riviera, Sonoma	\$48
Belle Glos Las Alturas	\$72
Mollydooker "The Scooter," AU	\$56



Guidelines & Information

The DoubleTree by Hilton Tallahassee is honored that you have considered us for your special event. We look forward to assisting you in every way possible with the best quality food & beverage services. The following information is provided to assist you with event deadlines & information.

DEPOSIT & PAYMENT INFORMATION: Based on the date and/or size of your event, a non-refundable deposit will be required at the time a reservation is made. Without this deposit, there is no guarantee that a space will be held for you. This deposit will be applied as a credit to the final cost of your function. There must be a signed credit card authorization form on file for all final charges. A penalty fee may be applied if any payments are made late without special arrangements.

PAYMENT: It is required that a payment in full be received no less than 3 business days prior to the event for all corporate & meeting functions. It is required that a payment in full be received no less than 7 business days prior to the event for all wedding & social functions.

FEES & SURCHARGES: A charge of \$500 plus service fee & sales tax, per hour will apply for any event longer in duration of time frame set forth in the contract. Additional bar fee of \$8++ per person, per hour will be charged for extending bars past the hours set forth within the contract parameters.

GUARANTEE POLICY: The catering department of the hotel must be notified of the guaranteed number of guests attending a function (3 business days for corporate & meetings and 7 business days for wedding & social events) prior to your event. This number will be considered for your guarantee, and may not be reduced after this time. If no guarantee is provided, the estimated attendance or the actual attendance, whichever is greater, will constitute your guarantee. There will be a surcharge on all people in excess of 5%. Any unplanned numbers in excess of 5% could be a detriment to the success of your function, as we may not have planned sufficient quantities or space to accommodate their needs.

CANCELLATION POLICY: Group agrees that if it cancels this Agreement for any reason, the Hotel will suffer damages. The closer in time the cancellation occurs, the greater the damages will be. Therefore, Group agrees to pay Hotel at the time of cancellation a liquidated damages fee, as follows:

<u>Date of Cancellation</u>	<u>Percentage owed</u>
<i>Date of signing to one year in advance</i>	10%
<i>121 days to 365 days in advance</i>	25%
<i>91 to 120 days in advance</i>	50%
<i>90 days or less in advance of event</i>	100%

PRICES, GRATUITIES, AND TAXES: The prices listed are subject to proportionate increases to meet increased cost of supplies or operations for functions reserved more than 90 days in advance. All items are subject to 7.5% FL sales tax and 22% Service charge. If your organization is tax exempt, a copy of your current certificate must be on file two weeks prior.

FOOD AND BEVERAGES: All federal, state, and local laws pertaining to food and beverage purchases or consumption are strictly adhered to. All food and beverages must be purchased from the Doubletree by Hilton Tallahassee, by prearrangement with its Catering Department. No food or beverages of any kind, with the exception of wedding cakes, may be brought into the banquet rooms. The hotel prepares the quantities of food and beverages based on the guaranteed number of guests, in ample amounts to ensure that all guests at the event enjoy an attractive selection of food. Leftover food or beverages may not be taken from the premises due to state health and licensing regulations. All alcoholic beverages must be served by hotel staff and consumed on hotel premises; open beverage containers or glasses may not be taken out or off the premises. In accordance with the General Rules of the Florida Liquor Control Commission, all beer, wine, and liquor served on the premises of the DoubleTree by Hilton Tallahassee must be purchased from the Hotel. No alcoholic beverages will be served to persons under the age of 21. The Hotel reserves the right to discontinue service of alcoholic beverages to any group or individual guest should the Hotel personnel determine that to continue such service would not be in the best interest of the guest or of the hotel.

SUBSTITUTIONS & MULTIPLE PLATED ENTRÉE SELECTION: The event host will select one entrée to be served to all guests attending the event. Substitutions may be made for guests with special dietary needs or religious restrictions. An additional charge of \$5++ per person will be applied to all plated meals which have a choice of more than 2 entrée selections.

MENU TASTING: A complimentary menu tasting is for wedding clients only. A maximum of two people are able to attend the tasting. A charge of \$25 plus tax will be charged to the master account for all additional guests attending the tasting. For weddings with less than 50 guests a \$35 plus tax, per person charge will be billed to the master account for each person that attends the tasting. We require 30 days' notice to schedule a menu tasting.

CHILDREN'S MEALS: Children's meals are charged as follows and pricing includes a beverage:

- ❖ 12 years and under with a pre-selected children's meal \$15++ per person
- ❖ 3 years and under eat free from the dinner reception menu

CONFIRMATIONS: Menu selections must be confirmed 30 days prior to the function. Notification on all changes and cancellations must be made in writing. All prices are subject to a 22% service fee and 7.5% FL sales tax and are subject to change without prior written notice.

MISCELLANEOUS:

- ❖ The DoubleTree by Hilton Tallahassee does not allow anything to be affixed to any walls, floors, ceilings, or room furnishings with nails, tape, staples, or any other substances. The host of an event assumes responsibility for any and all damages to or loss of property from the function room or other areas of the hotel caused by the guests, invitees, staff, independent contractors or any other affiliated with the sponsored function.
- ❖ No fireworks, fire hazards, glitter, rice, birdseed, or confetti is allowed on the DoubleTree by Hilton premises.
- ❖ DoubleTree by Hilton may require security guards for certain events.
- ❖ The hotel reserves the right to substitute alternative space within the property if it is deemed necessary or if the attendance deviates substantially from the number originally indicated.

PERSONAL PROPERTY: The DoubleTree by Hilton Tallahassee does not have space available to store personal property, equipment or supplies belonging to or rented by the guest before or after scheduled functions. All such items must be removed from the hotel immediately following the function. The Double Tree Hotel will not assume or accept responsibility for the damage to or loss of personal articles or rented equipment left in the hotel prior to, during, or following any function.

BUSINESS HOURS: The DoubleTree by Hilton Tallahassee is open for event service seven days a week from 7:00 AM to 12:00 AM. Any noise or guest disturbance issues will be addressed with one warning prior to eviction of all guests from the function space.

CLOSING: All bands and other entertainers must finish their last set by 11:59 PM. All banquet rooms must be vacated by 1:00 AM. Last call will be given on all cocktail service no later than 11:45 PM. The DoubleTree by Hilton Tallahassee reserves the right to control all functions held on hotel's premises and to discontinue service of alcoholic beverages at any time if, in the judgment of the hotel's staff, it would be in the best interest of the hotel and guests to do so.

IMPORTANT NOTE: Please keep in mind that actual capacity depends on the overall room set-up. Additional items like dance floor, registration area, head tables, audio-visual equipment, décor, display tables, etc. will reduce the capacity of your room.

OUTSIDE VENDORS: In addition to the services available through the DoubleTree by Hilton Tallahassee, your catering representative has vast experience in planning functions and can provide suggestions for outside services such as florists, decorators, photographers, and musicians, as well as sources for wedding cakes and other items. Feel free to discuss these needs with your catering representative.

Acceptance of rental items is the responsibility of the renting party. Delivery of rental equipment is permitted only during regular business hours and when the contracted building is available. Arrangements must be made with the Event Sales Manager for scheduling delivery/pick up of rented items. This must be communicated 30 days in advance. Failure to do so may result in the delivery not being accepted.

Rented equipment must be removed from the premises as soon as possible after the contracted event. This should be scheduled, communicated and approved by the Event Sales Manager 30 day prior to the contracted event.

INDEMNIFICATION: Client agrees to indemnify fully and shall hold harmless DoubleTree by Hilton Tallahassee, its members, officers, employees, contractors, and agents, against all damages, claims, liabilities and cause of action of every kind and nature, to the extent they are caused by the conduct of the Client, its guests, invitees, licensee, agents, employees, or contractors. DoubleTree by Hilton shall give Client prompt and reasonable notice of any such claims or actions and Client shall have the right to investigate compromise and defend the same to the extent of Client's own interest.

FORCE MAJEURE: If the performance by either party of any obligation under this agreement (other than payment obligation) is delayed or prevented in whole or in part by any cause not reasonably within its control (including, without limitation, acts of God, terrorist attacks, war, civil disturbances, damage to its facilities, labor disputes, acts of any government body, or failure or delay of third parties), it will be relieved of performance of such obligation to the extent such performance is so limited or prevented, without liability of any kind. Nothing contained in this agreement will be construed as requiring either party to accede to any demands of labor or labor unions, suppliers, or other entities, which it considers unreasonable.

LIABILITY & WAIVER OF CLAIMS: DoubleTree by Hilton Tallahassee and its members, officers, employees, contractors, and agents shall not be liable for, and Client hereby releases all claims for, any injury or damage to persons or property, or loss of property sustained by Client (or any person claiming through Client) or by its guests, invitees, licensees, agents, employees, contractors, or agents. Client agrees to assume full responsibility for the conduct of its guests, invitees, licensees, agents, employees, and contractors.



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