



WEDDINGS BY DOUBLETREE

On behalf of the entire staff at the DoubleTree by Hilton, we would like to say “Congratulations on your engagement!” We hope that the next stage in your life will be met with the wonderful memories and precious moments of your wedding day! Our professional Sales and Catering staff will fulfill all of your planning and service needs for an event to be remembered and cherished for many years to come.

We believe that this time should be exciting and memorable, not stressful, and we assure you that we will do our best to make that possible for you and your wedding guests.

To start, we offer one step convenience for all of your ceremony and reception needs, including the ceremony and reception venue, onsite catering and beverage service, rehearsal dinner, guest sleeping rooms, and many more convenient and complimentary amenities to assist you in the planning process.

Special guest room rates are available for your friends and family members who will be visiting to attend your wedding.

Our customized Wedding Menus are enclosed, which offer you a wide variety of delicious choices specially prepared for you by our experienced Executive Chef and culinary team. We are certain that you will find the perfect menu to complement your special day; however, we are more than happy to discuss special menu options with you.

Thank you again for considering the DoubleTree by Hilton Grand Junction for your Wedding Day. I look forward to working with you in the future! Please feel free to contact me directly with any questions you have, or to reserve your space.

DoubleTree by Hilton
Lisa Sisneros
(970) 257-8110



Outdoor Ceremony Venues

Peachtree Terrace

Seats up to 150 guests with aisle way

Monument Lawn Garden

Seats up to 250 guests with aisle way

Terrace Lawn Garden

Seats up to 350 guests with aisle way

Reception Venues

Kokopelli Room

Seats up to 100 guests with dance floor and head table

Grand Ballroom

Seats up to 320 guests with dance floor and head table

Dinner Packages Include

Minimum of 50 guests required

Reception space

Bridal ready room

Your choice of dinner (plated or buffet)

Cake cutting service

Professional banquet staff

Tables & chairs

Linens, centerpieces & decorative chargers

China, flatware & glassware

Complimentary Honeymoon Suite

Ceremony rehearsal

Banquet Bar Services

Hosted or Cash

Additional Bar with One (1) Bartender \$60.00 each

Extra bartenders \$35.00 each

Primrose Plated Dinner

\$38.00 per person

To Start

Choice of one

Mixed field greens with tomato, cucumber, julienne carrot & two dressings

Caesar wedge salad

Entrées

Choice of two

All entrees served with Chef's choice of seasonal vegetables, as well as accompanied side

Marinated, sliced sirloin with romesco sauce

Accompanied by roasted garlic mashed potatoes

Thyme and black tea seared chicken with sautéed mushrooms

Accompanied by wild rice pilaf

Roasted pork loin with caramelized onion gravy

Accompanied by roasted garlic mashed potatoes

Carnation Plated Dinner

\$39.00 per person

To Start

Choice of one

Mixed field greens with tomato, cucumber, julienne carrot & two dressings

Caesar wedge salad

Entrées

Choice of two

All entrees served with Chef's choice of seasonal vegetables, as well as accompanied side

Sliced flank steak with onion confit

Accompanied by roasted Yukon gold potatoes

Pan-seared chicken breast with lemon caper sauce

Accompanied by wild rice pilaf

Dijon roasted pork loin with tarragon chardonnay sauce

Accompanied by roasted garlic mashed potatoes

Grilled chicken cordon bleu

Accompanied by wild rice pilaf



*VEGETARIAN AND GLUTEN FREE OPTIONS AVAILABLE UPON REQUEST
ALL PRICING IS SUBJECT TO COLORADO SALES TAX & 21% SERVICE CHARGE*

Jasmine Plated Dinner

\$40.00 per person

To Start

Choice of one

Mixed field greens with tomato, cucumber, julienne carrot & two dressings

Baby iceberg wedge salad with bacon, tomato & bleu cheese dressing

Spinach salad with tomato, feta & balsamic vinaigrette

Entrées

Choice of two

All entrees served with Chef's choice of seasonal vegetables, as well as accompanied side

Bistro beef filet with shallot red wine sauce

Accompanied by Yukon gold potatoes

Bone-in pork chops with balsamic peaches & blackberries

Accompanied by roasted garlic mashed potatoes

Roasted airline chicken breast with fresh herbs, lemon & olive oil

Accompanied by wild rice pilaf

Poached shrimp with roasted garlic butter sauce

Accompanied by cous cous parmesano



Peony Plated Dinner

\$41.00 per person

To Start

Choice of one

Mixed field greens with tomato, cucumber, julienne carrot & two dressings

Arugula salad with prosciutto, pine nuts, parmesan & champagne vinaigrette

Spinach salad with sun-dried tomatoes, mozzarella & balsamic vinaigrette

Intermezzo

Choice of one

Seasonal sorbetto

Spinach & asparagus velouté

Tomato consommé

Entrées

Choice of two

All entrees served with Chef's choice of seasonal vegetables, as well as accompanied side

Slow roasted prime rib au jus (requires a minimum of 20 guests)

Accompanied by baked Idaho potato

Lemon & lavender scented airline chicken breast with rosemary jus

Accompanied by wild rice pilaf

Pan-seared swordfish with black pepper & fennel

Accompanied by cous cous parmesano

Bistro beef filet with crab & shallot red wine sauce

Substitute lobster tail or colossal prawns: MARKET PRICE

Poached shrimp with roasted garlic butter sauce

Accompanied by cous cous parmesano



Plumeria Dinner Buffet

\$38.00 per person

To Start

Antipasto salad

(Salami, cheese, olives & assorted vegetables tossed in vinaigrette)

Choice of one

Mixed field greens with tomato, cucumber, julienne carrot & two dressings

Traditional Caesar salad

Entrées & Sides

Sweet & spicy Italian sausage & peppers in marinara sauce

Grilled chicken breast with pesto cream sauce

Cheese tortellini

Penne pasta tossed with olive oil & parsley

Sautéed zucchini & summer squash

Tulip Dinner Buffet

\$38.00 per person

To Start

Chopped romaine salad with tomatoes, olives, julienne bell peppers, cotija cheese & avocado dressing

Esquites Salad

(Roasted corn, jalapenos, green onions & cheese tossed with cilantro lime dressing)

Tri color tortilla chips

Sour cream, salsa, guacamole, shredded cheese, diced tomato & shredded lettuce

Entrées & Sides

Spicy seasoned ground beef with onions

Pork carnitas with salsa verde

Soft flour tortillas

Spanish rice

Refried beans

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Orchid Dinner Buffet

\$38.00 per person

To Start

Mixed field greens with tomato, cucumber, julienne carrot & two dressings

Dill potato salad

Entrées & Sides

House smoked BBQ beef brisket

Country fried chicken

Roasted garlic mashed potatoes

Carolina baked beans

Buttered green beans

Freshly baked corn muffins with honey butter

Sweetpea Dinner Buffet

\$39.00 per person

To Start

Mixed field greens with tomato, cucumber, julienne carrot & two dressings

Cucumber & fresh dill salad

Entrées

Choice of two

Chef carved inside top round of beef with peppercorn sauce

Roasted pork loin with caramelized onion gravy

Baked chicken Kiev

Marinated, sliced sirloin with romesco sauce

Accompanied by

Roasted garlic mashed potatoes

Rice pilaf

Chef's choice of seasonal vegetables



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Azalea Dinner Buffet

\$40.00 per person

To Start

Caprese salad with balsamic vinegar reduction

Mixed field greens with tomato, cucumber, julienne carrot & two dressings

OR

Traditional Caesar salad

Entrées

Choice of two

Sliced flank steak with onion confit

Pan-seared chicken breast with fresh herbs, lemon & olive oil

Dijon roasted pork loin with tarragon chardonnay sauce

Grilled chicken cordon bleu

Accompanied by

Steamed baby potatoes with rosemary & thyme

Cous cous parmesano

Chef's choice of seasonal vegetables



Iris Dinner Buffet

\$43.00 per person

To Start

Choice of two

Mixed field greens with tomato, cucumber, julienne carrot & two dressings

Chopped romaine salad with shaved parmesan, sun-dried tomatoes,

Kalamata olives & balsamic vinaigrette

Vegetable ribbon salad with fresh herbs & red wine vinaigrette

Watermelon, strawberry & mint salad with feta cheese

Entrées

Choice of two

Chef carved prime rib au jus with horseradish sauce

Oven roasted pork loin with balsamic peaches & blackberries

Lemon & lavender scented airline chicken breast with rosemary jus

Pan-seared swordfish with black pepper & fennel

Chef carved Chateaubriand with cabernet demi (add \$4.00 per person)

Accompanied by

Roasted assorted fingerling potatoes

Wild rice pilaf

Chef's choice of seasonal vegetable



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