

Weddings at DoubleTree Warren Place

Our Compliments with your Contract

- Luxurious overnight accommodations for the Bride & Groom (night of reception) with Bottle of Champagne and chocolate dipped strawberries
- Breakfast in bed for the bride and groom
- Complimentary room rental
- Bridal party/event party holding room during cocktail hour
- Special menu tasting for up to four people
- Reception room set-up, head table, Cake Table, Gift Table, Guest Book Table
- Dance Floor and Custom Staging for Entertainment
- Simple centerpiece to include and assortment of votive candles on a mirror tile
- House Table Linen with matching Linen Napkins
- Champagne Toast (For Wedding Party)
- Special Guestroom rates for blocks of ten or more, based on availability
- Convenient complimentary parking for your guests
Double Hilton Honors Points. Ask Us How to Sign Up

With an agreed minimum of \$10,000.00, we offer you the following additional complimentary enhancements

- Complimentary standard guestroom for one (1) night. To be used at the bride and grooms' discretion
- Complimentary up-lighting to set the mood at your reception Up to six (6) lights and colors of your choice
- Triple Hilton Honors points
- Dinner for (2) in the Warren Duck Club

Appetizer Displays

Vegetable Crudités

Farm fresh assortment of sliced raw vegetables. Served with creamy herb ranch dip

5 per person

Fruit Display

Colorful display of fresh sliced seasonal fruit including; honeydew, cantaloupe, pineapple, strawberries, and grapes.

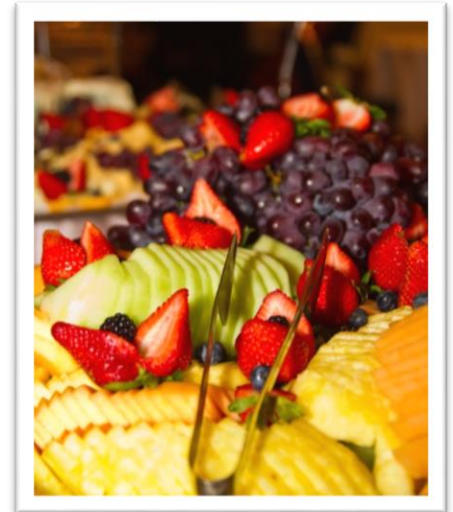
Served with honey yogurt dipping sauce

6 per person

Grilled Vegetables

A variety of Marinated Grilled Vegetables, such as Mushrooms, Onions, and Squash Balsamic Dip and Pepper Crusted Goat Cheese

7 per person



Chip & Dip Display

Tostada Chips with Artichoke Spinach Dip and Queso Home Made Doubletree Potato Chips with Horseradish Texas Dipping Sauce Pita Chips with Hummus

8 per person



Domestic Cheese Display

Artistic display of domestic cheeses. Garnished with grapes and served with sliced fresh baguette & gourmet crackers

6 per person

Baked Brie En Crouete with toasted almonds & raspberry jam – \$1 additional per person

Chocolate Fountain Display - Minimum of 30 Guests

Marshmallows, Pretzels, NutterButter Cookies, Pineapple, Strawberries, Pound Cake

11 per person

Chef Attended Carving Stations

Chef fee of \$100.00 will apply for each station

Alder Wood Smoked Salmon

Fresh Atlantic Salmon slowly smoked with Alder Wood Served with Diced Egg, Capers, Dill Cream Cheese and Gourmet Crackers

150 per filet - Serves 20

Whole Apple and Orange Roasted Turkey

Served with Slider Rolls, Cranberry Mayonnaise and Whole Grain Mustard

185 each - Serves 40

Brown Sugar Bourbon Glazed Ham

Served with Slider Rolls, Mango Mayonnaise and Dijon Mustard

225 each - Serves 40

Pepper Crusted Striploin

Served with Grilled Pita Bread, Horseradish Cream and Whole Grain Mustard

275 each – Serves 50

Blackened Tenderloin of Beef

Served with Dollar Rolls, Smoked Paprika and Roasted Garlic Aioli and Horseradish Sauce

325 each - Serves 25

Herb Roasted Inside Round of Beef

Served with Dollar Rolls, Dijon Mustard and Horseradish Sauce

650 each - Serves 175



Customization Stations

Enhance your buffet dinner or reception with an interactive food station. Selections are served as cocktail style portion and cannot be ordered as a meal

Macaroni & Cheese

Smoked Gouda Macaroni & Traditional Creamy Cheddar Macaroni

Served with: Diced Smoked Chicken, English Peas, Sun Dried Tomatoes, Bacon, Basil, Parmesan Panko Breadcrumbs

12 per person

Pasta Station

Penne Pasta & Bowtie Pasta

Served with: Grilled Chicken **OR** Italian Sausage, Mushrooms, Fresh Basil, Garlic, Green Onions, Diced Tomatoes & Shaved Parmesan tossed with guest's choice of Basil Marinara or Roasted Garlic Alfredo. Served with Breadsticks

10 per person

The Fajita Bar

Seasoned & Marinated Beef & Chicken

Served with: Sautéed Peppers & Onions, Shredded Cheddar Cheese, Sour Cream Fresh Cilantro, Diced Tomatoes, Pepper Jack Cheese, Guacamole, Fire Roasted Salsa & Warm Flour Tortillas

15 per person

Taco Bar

Taco Meat Seasoned with Cumin, Cilantro, and Chilies

Served with: Taco Shells & Warm Flour Tortillas with Sour Cream, Cheddar Cheese, Guacamole, Shredded Lettuce and Fire Roasted Salsa

12 per person

Mashed Potato Bar

Yukon Gold Mashed Potato & Whipped Sweet Potato

Served with: Butter, Sour Cream, Bacon Bits, Green Onions, Shredded Cheddar Cheese, Marshmallows, Candied Pecans & Brown Sugar

9 per person

Sliders

Mini Char Grilled Patties & Smoked Pulled Pork

Served with: Sliced Dollar Rolls, Pickles, Cheddar Cheese, Crumbled Blue Cheese, Caramelized Onions, BBQ Sauce, Ketchup, Deli Mustard & Chipotle Aioli

12 per person – 2 sliders per person



All prices subject to 23% service charge and applicable sales tax

Hors D'Oeuvres

By the Dozen - Minimum of 2 dozen per order

Cold

Gorgonzola Crostini | 30

Gorgonzola Cheese on Herb Toasted Crostini

Smoked Salmon | 35

Served on Blini with Crème Fraiche & Dill



Corn Meal Blinis | 30

Topped with Herbed Goat Cheese, Local Honey & Crushed Pecan

Crab Salad Profiteroles | 36

Bite sized Puff Pastry filled with Savory Crab Salad

Ahi Tuna | 36

Seared Ahi Tuna presented on a Wonton Crisp & drizzled Wasabi Aioli

Poached Shrimp | 45

Served over ice with Spicy Cocktail Sauce and Sliced Lemon

Fruit & Cheese Skewers | 35

Served with Yogurt Dip

Gazpacho Shooters | 45

Grilled shrimp gazpacho served in individual shot glasses & mini lime wedge

Brie Crostini | 30

Creamy Brie cheese on crostini with Raspberry Jam

Crudité Shooters | 40

Fresh sliced Seasonal Veggies served in individual shot glasses with Herb Ranch Dip

Seared Filet | 45

Served on a Toasted Round with Horseradish Crème and Dill

Cucumber Canape | 30

Sliced English cucumber topped with Sundried Tomato Cream Cheese

Dollar Roll Sandwiches | 35

Honey Ham OR Turkey served on a sliced dollar roll with cheese. Deli mustard and mayo served on the side

Caprese Skewer | 35

Cherry Tomato, Mozzarella & Fresh Basil drizzled with Balsamic Reduction



Hot

Mini Corn Dogs | 30

An Oklahoma favorite served with Home Made Dijon Mustard

Chicken Tenders | 35

Served with Honey Mustard & BBQ Sauce

Potato Bites | 30

Petit Baked Potatoes with Chives, Bacon, Sour Cream and Sea Salt



Stuffed Mushrooms | 35

Button Mushroom Caps filled with Bacon, Onions, Cream Cheese, Green Onions and Cheddar Cheese

Vegetable Spring Rolls | 30

Served with Sweet & Sour Sauce & Spicy Mustard

Cocktail Meatballs | 30

Simmered in Chipotle BBQ

Beef Satay | 35

Served with Thai Peanut Sauce

Bite Size Quiche | 30

Ham & Cheese

Chicken Quesadillas | 42

Served with fresh Pico & Sour Cream

Baby Lump Crab Cakes | 48

Served in Remoulade Sauce

Mini Beef Wellingtons | 42

Bite sized filet & mushroom duxelle baked in puff pastry

Spanakopita | 28

Feta & Spinach baked in flaky Phyllo Pastry

Mushroom Vol-au-Vent | 40

Puff Pastry filled with Wild Mushrooms

Lollipop Chicken Wings | 35

Served with Creamy Bleu Cheese Dressing

Grilled Chicken Satay | 42

Served with Tzatziki Sauce



Dips

Minimum of 25 per order

Warm Spinach Artichoke Dip

Served with sliced pita bread

4.5 per person

DoubleTree Petal Sauce

Tangy sauce with a spicy kick! Served with our house made potato chips

5.5 per person

Traditional Bruschetta

Classic blend of tomatoes, mozzarella, spices and olive oil. Served with toasted rounds

4 per person



Fresh Guacamole & Salsa

Served with tortilla chips

5.5 per person

Traditional Hummus

Served with sliced pita bread and carrot sticks

4 per person

Late Night Snacks

By the Dozen - Minimum of 2 dozen per order

“The Cookie”

Doubletree’s famous chocolate chip & Pecan cookie.

32 per dozen

Add milk - \$2 per person

Jumbo Soft Pretzels

Served with spicy mustard

40 per dozen

Breakfast Burrito

Scrambled eggs, sausage, cheese and peppers. Served with salsa

65 per dozen

Assorted Mini Desserts

Mini Cheesecakes, Napoleons, Cream Puffs, Petit Fours and Cannolis

38 per dozen

Smore’s Station

Make use of our beautiful outside patio with this interactive station. Includes: jumbo marshmallows, graham crackers & Hershey’s chocolate

9 per person

Ballroom Buffet

Buffet includes Warm Rolls with Butter, Coffee, Tea, and Decaffeinated Coffee

SALADS

Select One

Wild Field Greens tossed with Dried Fruits, Candied Walnuts and Shaved Parmesan.
Raspberry Vinaigrette & Ranch Dressing

Mixed Greens

Cherry Tomatoes, Herb Croutons, Shredded Cheddar & Sliced Cucumber – served on the side
Ranch Dressing & Balsamic Vinaigrette

ENTREES

Select One

Chicken Breast - with Light Lemon Butter Caper Sauce
Roasted Breast of Chicken - with warm Tomato Basil Sauce
Homestyle Lasagna with Bolognese Sauce & Mozzarella Cheese
Three Cheese Raviolis – tossed with Sautéed Vegetables & Mushroom Cream Sauce

ACCOMPANIMENTS

Select Two

Roasted New Potatoes
Garlic Mashed Potatoes
Au Gratin Potatoes
Wild Rice Pilaf
Fresh Seasonal Vegetable Medley

28 per guest

Warren Place Reception

Buffet includes Warm Rolls with Butter, Coffee, Tea, and Decaffeinated Coffee

SALADS

Select One

Wild Field Greens tossed with Dried Fruits, Candied Walnuts and Shaved Parmesan.
Raspberry Vinaigrette & Ranch Dressing

Mixed Greens

Cherry Tomatoes, Herb Croutons, Shredded Cheddar & Sliced Cucumber – served on the side
Ranch Dressing & Balsamic Vinaigrette

Cheese Tortellini and Sun-Dried Tomato Salad description

Cheese Tortellini's, grape tomatoes, red onion, artichokes and red and green Bell pepper

ENTREES

Select Two

Chicken Breast Piccata - with Light Lemon Butter Caper Sauce

Dijon Crusted Chicken Breast - with Chardonnay Cream Sauce

Roasted Breast of Chicken - with warm Tomato Basil Sauce

Flat Iron Steak - Marinated in Garlic, Shallots, Rosemary & Olive Butter. Served with Mushroom Demi Glace

Marinated Flank Steak - with Baby Portobello Mushrooms and Demi-Glace

Seared Atlantic Salmon – Dill Cream Sauce

Three Cheese Raviolis – tossed with Sautéed Vegetables & Mushroom Cream Sauce

ACCOMPANIMENTS

Select Three

Roasted New Potatoes

Garlic Mashed Potatoes

Au Gratin Potatoes

Wild Rice Pilaf

Sautéed Zucchini and Squash

Green Beans and Julienned Carrots

Fresh Seasonal Vegetable Medley

Selection of Two Entrees for 35 per guest

or Three Entrees for 39 per guest

Soirée at the Stations

Includes Coffee, Tea, and Decaffeinated Coffee

BEAUTIFUL DISPLAY TABLES

Domestic Cheese Display garnished with fresh fruit and gourmet crackers
Fresh Vegetables Crudité served with Creamy Ranch Dip & Traditional Garlic Hummus

BUTLER PASSED HORS D'OEUVRES

Select Three

Crab Salad Profiteroles	Smoked Chicken Quesadillas
Bite Size Meatballs with Chipotle BBQ	Spinach Spanakopita
Vegetable Spring Rolls	Mini Crab Cakes Served with Roasted Garlic and Butter Sauce
Bite Size Quiche	
Mini Corn Dogs served with Dijon Mustard	

CARVING STATIONS

Select One

Roasted Inside Round of Beef

Served with Horseradish Cream, Whole Grain Mustard & Silver Dollar Rolls

Herb-basted Roasted Turkey

Cranberry Orange Relish & Silver Dollar Rolls

Mustard-Crusted Pork loin

Creole Mustard Crusted & Silver Dollar Rolls

MADE TO ORDER PASTA STATION

Guest's choice of Penne Pasta or Cheese Tortellini

Tossed with a selection of: Grilled Chicken, Italian Sausage, Mushrooms, Fresh Basil, Garlic, Zucchini, Green Onions, Diced Tomatoes, Mushrooms, Pesto, Marinara Sauce, & Alfredo Sauce.

Served with Breadsticks

45 per guest

An Elegant Affair

Plated Dinner to include Warm Rolls with Butter, Coffee, Tea, and Decaffeinated Coffee

Butler Passed Hors D'Oeuvres

Select Two

Profiterole with Crab Salad

Gazpacho Shooters with Avocado Cream

Cream Cheese Wontons

Spanakopita

Smoked Salmon Flapjacks

Sesame Chicken Pot Stickers

Chicken Teriyaki Skewers

Thai Peanut Chicken Satay

Vegetable Samosa

Asiago Risotto Croquette

SALAD SELECTION

Please choose one

Mixed Baby Greens with Grape Tomatoes, Toasted Almonds, and Dried Cranberries served with Mango Vinaigrette or Honey Mustard Vinaigrette

Caesar Salad with Crisp Romaine, Herbed Croutons, and Shaved Parmesan Cheese

Spinach Salad with Roasted Shallots, Grape Tomatoes, and Herbed Croutons. Served with Honey Mustard or Balsamic Vinaigrette

PLATED ENTREE

Select One

Chicken Piccata

Parmesan Battered Chicken Breast with Light Lemon Caper Butter Sauce, Yukon Mashed Potatoes & Chef's Choice of Vegetables

39 per person

Salmon with Dill Cream

Atlantic Salmon Pan Seared to perfection topped with Dill Cream Sauce with Wild Rice & Chef's Choice of Vegetables

40 per person

Filet of Beef

8 Ounce Porcini Crusted Filet with Gorgonzola Cream with Red Pepper Duchess Potatoes & Chef's Choice Seasonal Vegetables

51 per person



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