



DOUBLETREE
by Hilton™

2021 Wedding & Special Event Packages



Whittier / Los Angeles

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Director of Catering
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Photos by Gustavo Villarreal

Duet Package

Available Sunday Thru Friday

Duet Package

Champagne or Sparkling Cider Toast
Served or Buffet Style Service
DoubleTree Dessert or Cake Cutting
Fresh Brewed Coffee & Water Service
Cash Bar Service, Setup & Bartender
White or Black Spandex Chair Covers
& Band with Gold or Silver Embellishment
Choice of Table Cloth & Napkin Colors
Dance Floor
Riser for Sweetheart or Head Table
Skirted Sign-In Table, Cake Table & Gift Table
Complimentary Self-Parking
One Beautifully appointed overnight guest room 3:00pm
check-in ~ 12:00pm check-out

Duet Menu / Rates

Garden Salad with Cucumber, Tomatoes and Carrots
Served Ranch and Raspberry Vinaigrette Dressing *OR*
Classic Caesar Salad with Garlic Croutons

Pan Roasted Chicken Breast 44
Cacciatore, Marsala or Picatta Sauce

Citrus Salmon 50
Stuffed Sole 52
Grilled Tri Tip 48
Braised Short Ribs 54
Prime Rib of Beef 51

Grilled Portobello Mushroom Vegetarian/Vegan 44
Chicken Strips with Salad, Fruit, Mac & Cheese 44
Dinner Buffet 54

2 Salads, 2 Entrees, 2 Accompaniments & 1 Dessert + Cake Cutting

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 07-19-21

Harmony Package

Harmony Package

Fruit, Cheese & Vegetable Montage
Tropical Fruit Punch for the First Hour
Champagne or Sparkling Cider Toast
Served or Buffet Style Service
DoubleTree Dessert or Cake Cutting
Fresh Brewed Coffee & Water Service
Cash Bar Service, Setup & Bartender
White or Black Spandex Chair Covers
& Band with Gold or Silver Embellishment
Choice of Table Cloth & Napkin Colors
Dance Floor
Riser for Sweetheart or Head Table
Skirted Sign-In Table, Cake Table & Gift Table
Complimentary Self-Parking
One Beautifully appointed overnight guest room
3:00pm check-in ~ 12:00pm check-out

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 07-19-21

Harmony Menu & Rates

Garden Salad with Cucumber, Tomatoes & Carrots
Served Ranch and Raspberry Vinaigrette Dressing *OR*
Classic Caesar Salad with Garlic Croutons

| | |
|--|----|
| Pan Roasted Chicken Breast | 54 |
| <i>Cacciatore, Marsala or Picatta Sauce</i> | |
| Citrus Salmon | 59 |
| Stuffed Sole | 61 |
| Grilled Tri Tip | 57 |
| Braised Short Ribs | 63 |
| Prime Rib of Beef | 60 |
| Grilled Portobello Mushroom Vegetarian/Vegan | 54 |
| Chicken Strips with Salad, Fruit, Mac & Cheese | 54 |
| Dinner Buffet | 63 |

2 Salads, 2 Entrees, 2 Accompaniments & 1 Dessert + Cake Cutting

Symphony Package

Symphony Package

Fruit, Cheese & Vegetable Montage
Hot Hors d'oeuvres ~ Please select Two
Teriyaki Beef Skewers, Cheese Puffs, Meatballs or Pot Stickers
Tropical Fruit Punch Free Flowing Throughout Event
Champagne or Sparkling Cider Toast
Served or Buffet Style Service
House Wine Poured with Dinner (2 Bottles per 10 guests)
DoubleTree Dessert or Cake Cutting
Fresh Brewed Coffee & Water Service
Cash Bar Service, Setup & Bartender
White or Black Spandex Chair Covers
& Band with Gold or Silver Embellishment
Choice of Table Cloth & Napkin Colors
Dance Floor
Riser for Sweetheart or Head Table
Skirted Sign-In Table, Cake Table & Gift Table
Complimentary Self-Parking
One Beautifully appointed overnight guest room
3:00pm check-in ~ 12:00pm check-out

Symphony Menu & Rates

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 | 60 |
| <i>Cacciatore, Marsala or Picatta Sauce</i> | |
| Citrus Salmon | 65 |
| Stuffed Sole | 68 |
| Grilled Tri Tip | 64 |
| Braised Short Ribs | 69 |
| Prime Rib of Beef | 66 |
| Grilled Portobello Mushroom Vegetarian/Vegan | 60 |
| Chicken Strips with Salad, Fruit, Mac & Cheese | 60 |
| Dinner Buffet | 70 |

2 Salads, 2 Entrees, 2 Accompaniments & 1 Dessert + Cake Cutting

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 07-19-21

Concerto Package

Concerto Package

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

Tropical Fruit Punch Free Flowing Throughout Event

Champagne or Sparkling Cider Toast

Served or Buffet Style Service

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

DoubleTree Dessert or Cake Cutting

Fresh Brewed Coffee & Water Service

Cash Bar Service, Setup & Bartender

White or Black Spandex Chair Covers

& Band with Gold or Silver Embellishment

Choice of Floor Length Cloth & Napkin Colors

Dance Floor

Riser for Sweetheart or Head Table

Skirted Sign-In Table, Cake 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

Concerto Menu & Rates

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 76

Cacciatore, Marsala or Picatta Sauce

Citrus Salmon 81

Stuffed Sole 83

Grilled Tri Tip 79

Braised Short Ribs 85

Prime Rib of Beef 82

Grilled Portobello Mushroom Vegetarian/Vegan 76

Chicken Strips with Salad, Fruit, Mac & Cheese 76

Carved Prime Rib Dinner Buffet 85

2 Salads, 2 Entrees, 2 Accompaniments & 1 Dessert + Cake Cutting

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Dinner Buffet Menu Selections

Select Two 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 Two 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 Two 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 *as second entree* 6
- Roasted Turkey Carving Station *as second entree* 6
- Baked Glazed Ham Station *as second entree* 4
- Additional Salad, Side or Dessert 4
- Additional Entree 7

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Package Upgrades

Poolside Ceremony

Ceremony Arch
White Garden Chairs Setup Chapel Style
Riser for Bride, Groom & Officiate
Microphone, Stand & Speakers
Infused Water Station
Bridal Waiting Area
One Hour Rehearsal *(Date & Time subject to availability)*

Morning Ceremonies

10:00am to 11:00am

Evening Ceremonies

5:00 pm to 6:00 pm or 6:00 pm to 7:00 pm
Additional Half Hour Pre/Post for Setup & Photos

1,000 100 guests / chairs
1,200 150 guests / chairs
1,500 200 guests / chairs
1,800 250 guests / chairs

Bridal Host to provide decorations, aisle runners, ladders, officiate, coordinator & music for ceremony

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Bar & Wine Selections

Well Hosted Drink Tickets

8

Domestic Bottled Beer, House Wine and Soft Drinks

Well Cocktails poured with House Vodka, Rum,

Gin, Tequila, Whiskey, Scotch & Brandy

Domestic Bottled Beer 7.00

Non-Alcoholic Bottled Beer 12oz 7.00

Imported Bottled Beer 12oz 8.00

Soft Drinks & Bottled Waters 3.00

Call Hosted Drink Tickets

10

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 8.00

Tropical Fruit Punch by the gallon
approx. 20 cups 30.00

Lemonade by the gallon
approx. 20 cups 30.00

Champagne Punch by the gallons
approx. 20 cups 50.00

Premium Hosted Drink Tickets 12

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 pre-paid 150.00 bartender fee will be refunded for private bars with more than 950.00 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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Hosted Wine Selections

WHITE / BLUSH WINES

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|---|----|
| Moscato, Rosatello, Italy | 38 |
| White Zinfandel, Beringer, Main & Vine, California | 26 |
| Pinot Grigio, Candoni, Friuli, Friuli-Venezia Giulia, Italy | 35 |
| Sauvignonon Blanc, Brancott Estate, Marlborough, New Zealand | 41 |
| Chardonnay, la Terre, California 2008 | 26 |
| Chardonnay, Rodney Strong, Sonoma County, <i>Sustainably Grown</i> , California | 39 |

RED WINES

| | |
|---|----|
| Pinot Noir, Castle Rock, Central Coast, California | 34 |
| Red, Josh Cellars, Legacy, California | 46 |
| Merlot, Blackstone, Winemaker's Select, California | 32 |
| Merlot, la Terre, California, NV | 26 |
| Cabernet Sauvignon, Robert Mondavi Private Select, California | 31 |

Sparkling / Champagne

| | |
|--------------------------------|----|
| Brut, J. Roget, California, NV | 26 |
| Non-Alcoholic Sparking Cider | 26 |

Corkage Fee / Setup, Serve Fee 20

If you wish to bring in bottles of wine please add above fee per bottle.
Bottles are to be delivered to the Sales Office a minimum of 2 days prior to event.
Each bottle is charged even if unopened to cover cost of staff & glassware.

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