



DOUBLETREE
by Hilton™

2022 Wedding & Special Event Packages



Whittier / Los Angeles

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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 49
Cacciatore, Marsala or Picatta Sauce

Citrus Salmon 55
Grilled Tri Tip 53
Braised Short Ribs 59
Prime Rib of Beef 56

Grilled Portobello Mushroom Vegetarian/Vegan 49
Chicken Strips with Salad, Fruit, Mac & Cheese 49
Dinner Buffet 60

2 Salads, 3 Entrees, 3 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 22% service charge and applicable taxes. As of 03-19-2022

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 22% service charge and applicable taxes. As of 03-19-2022

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 59
Cacciatore, Marsala or Picatta Sauce

Citrus Salmon 64
Grilled Tri Tip 62
Braised Short Ribs 68
Prime Rib of Beef 65

Grilled Portobello Mushroom Vegetarian/Vegan 59
Chicken Strips with Salad, Fruit, Mac & Cheese 59
Dinner Buffet 68

2 Salads, 3 Entrees, 3 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 65

Cacciatore, Marsala or Picatta Sauce

Citrus Salmon 70

Grilled Tri Tip 69

Braised Short Ribs 74

Prime Rib of Beef 71

Grilled Portobello Mushroom Vegetarian/Vegan 65

Chicken Strips with Salad, Fruit, Mac & Cheese 65

Dinner Buffet 75

2 Salads, 3 Entrees, 3 Accompaniments & 1 Dessert + Cake Cutting

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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 *81*

Cacciatore, Marsala or Picatta Sauce

Citrus Salmon *86*

Grilled Tri Tip *84*

Braised Short Ribs *90*

Prime Rib of Beef *87*

Grilled Portobello Mushroom Vegetarian/Vegan *81*

Chicken Strips with Salad, Fruit, Mac & Cheese *81*

Carved Prime Rib Dinner Buffet *90*

2 Salads, 3 Entrees, 3 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 Three Entrees

- Boneless Breast of Chicken with a Lemon White Wine & Caper Sauce
- Boneless Chicken Cacciatore
- Stuffed Chicken Breast w/ 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

Buffet Enhancements

- Additional Salad, Side or Dessert** **4 per person**
Additional Entree **8 per person**

Select Three 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

Carving Stations add Carver Fee (1.5 hours) 150

All carving stations include sauces and bakery rolls

Prime Rib Carving	30 servings	375
Turkey Carving	30 servings	250
Ham Carving	25 servings	250

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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

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

Premium Hosted Drink Tickets

12

Domestic/Imported Bottled Beer, Upgraded Wine & Soft Drinks

Premium Cocktails poured with Ketel One, Myers, Cazadores,

Crown Royal, Buchmans, Jaegermeister, Kahlua, Baileys and

Chambord

Domestic Bottled Beer 7.00

Non-Alcoholic Bottled Beer 12oz 7.00

Imported Bottled Beer 12oz 8.00

Soft Drinks & Bottled Waters 3.00

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

Fresh Fruit Agua Fresca 33.00
approx. 20 cups
Cucumber Lime, Pineapple, Watermelon or Hibiscus

Champagne Punch by the gallons
approx. 20 cups 50.00

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

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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