

# Weddings

package

Making memories at the  
DoubleTree by Hilton Modesto



DOUBLETREE  
by Hilton™  
MODESTO



Virtual Tour

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Modesto, CA 95354

# Reception *packages*

## Artisan Cheese Display

Fiscalini Purple Moon Cheddar, Point Reyes Bleu Cheese, Brie, Smoked Gouda, Dill Havarti

## Tray Passed Hors D' Oeuvres Selections

(Choice of Three)

Boursin Cheese with Dates, Red Pimento and Chive on French Bread

Salami Cornet and Green Olive Crostini

Smoked Salmon Mousse Bruschetta

Poached Prawns with Avocado Crème Fraîche

Grape and Gorgonzola Pops

Mini Crab Cakes with Chipotle Mayo

Vegetable Samosa

Andouille Sausage in Puff Pastry

Chicken Cordon Bleu Bite

Belgian Endive Boats with Apple Raisin

Salad Mango Curried Chicken on Toasted Focaccia

Crab Rangoons with Sweet Chili Soy

## Reception Enhancements

Champagne Station with Assorted Berries, Mango and Strawberry Syrup ~ \$8 per person

Seafood Bar with Poached Prawns, Oysters on the Half Shell, Steamed Little Neck Clams, Pickled Red Onions, Tabasco Sauce and Kettle One Vodka Cocktail Sauce ~ \$20 Per Person

Seasonal Fruit and Berry Displays ~ \$9 Per Person

Cilantro Citrus Hummus with Crisp Vegetable Crudités and Pita Chips ~ \$9 Per Person

Cured Meats and Cheeses Antipasto Display with Prosciutto, Peppered Salami, Cappicola, Mozzarella Pesto Balls, Feta, Marinated Artichokes, Sundried Tomatoes, Grape Tomatoes, Cured Olives, Roasted Peppers, Chopped Egg and Grilled Bread ~ \$12 Per Person

Roasted Garlic Boursin Cheese Dip with Fresh Herbs and Soft French Bread ~ \$9 Per Person

All Prices Subject to 22% Service Charge and Prevailing Sales Taxes.

Prices subject to change due to market fluctuations without notice.

# Unforgettable

## Plated Dinner

### Reception

1-Hour Hors d'oeuvres Reception including Artisan Cheese Display and Choice of three Hors d'oeuvres

### Starter

(Choice of One)

Grilled Asparagus, Arugula, Slivered Almonds, Pita Chips, with Dijon Vinaigrette

Mixed Baby Greens, Cucumber, Grated Carrots, Cherry Tomatoes, Dried Cranberries and Buttermilk Ranch Dressing

Spinach Salad, Sundried Tomatoes, Kalamata Olives, Grated Carrots, Crumbled Feta and Raspberry Vinaigrette

Caesar Salad, Shaved Parmesan, Toasted Croutons and Caesar Dressing

### Entrées

(Choice of Two Entrées - Higher Price Entrée to be charged)

Grilled Filet Mignon, Roasted Yukon Gold Potatoes with Fresh Herbs and Olive Oil, Pinot Noir Beef Jus ~ \$65

Slow Roasted Prime Rib of Beef, 3 Cheese Potato Gratin, Peppercorn Beef Jus ~ \$60

Grilled Lamb Chops, Grilled Pears, Rosemary Mint Reduction ~ \$59

Pan Roasted Sea Bass, Jalapeño and Roasted Corn Risotto, Oven Roasted Tomato, Chimichurri Hollandaise ~ \$56

Braised Short Ribs, Porcini Potato Puree, Balsamic Glazed Cipollini Onions, Cabernet Glace De Viande ~ \$55

Seared Salmon, Lemon Scented Parsnip Potato Puree, Jalapeño Herbed Butter Sauce ~ \$54

Balsamic and Roasted Garlic Infused Tri Tip, Grilled Vegetables ~ \$54

Panko Crusted Chicken Breast, Wilted Spinach Orzo Pilaf, Warm Roma Tomato - Basil Relish ~ \$50

Classic Chicken Marsala, Roasted Garlic Mashed Potatoes, Marsala Mushroom Sauce ~ \$49

Grilled Chicken Breast, Creamy Parmesan Risotto with Hearts of Palm, Roasted Tomato Sauce, Artichoke Jam ~ \$43

Menu includes Fresh Seasonal Vegetables, Fresh Baked Rolls and Butter, Starbuck's Coffee, Iced Tea and Hot Tea

Vegan options available upon request

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# Breathtaking

## Dinner Buffet

\$67 per person\*

### Reception

1-Hour Hors d'oeuvres Reception including Artisan Cheese Display and Choice of three Hors d'oeuvres

### Salads

Butter Lettuce with Candied Walnuts, Dried Cranberries, Bleu Cheese, Raspberry Vinaigrette  
Grilled Vegetables with Balsamic Syrup and Fresh Basil  
Campanelle Pasta Salad, Pear Tomatoes, Grilled Asparagus, Kalamata Olives, Marinated Artichokes, Feta  
and Sundried Tomato Basil Vinaigrette

### Entrées

(Choice of Two Entrées)

Classic Chicken Marsala, Mushroom Marsala Sauce  
Baked Salmon, Tomato Basil Beurre Blanc  
Chipotle Grilled Skirt Steak, Chimichurri Sauce  
Herb Roasted Tenderloin of Pork, Rosemary Orange Sauce and Peach Compote  
Char Grilled Chicken Breast, Wild Mushroom Ragout, Lemon Scallion Butter  
Balsamic and Garlic Infused Tri Tip, Sweet Roasted Shallots, Balsamic Demi Glace  
Pan Roasted Sea Bass, Lemon Jus, Fire Roasted Tomato Relish  
Substitute one Entrée for Hand-Carved Roasted Prime Rib of Beef for an additional \$7 per person

### Accompaniments

(Choice of One)

Roasted Yukon Gold Potatoes with Fresh Herbs and Olive Oil  
Roasted Garlic Mashed Potatoes  
3 Cheese Potato Gratin  
Creamy Parmesan Risotto with Hearts of Palm  
Kansas City Blend Rice Pilaf  
Wilted Spinach Orzo Pilaf  
Creamy Mac and Cheese  
Gnocchi with Fontina Cream Sauce and Fresh Herbs  
White Cheddar Potato Puree

Menu includes Fresh Seasonal Vegetables, Fresh Baked Rolls and Butter, Starbuck's Coffee, Iced Tea and Hot Tea

\*for wedding receptions of 50 people or more

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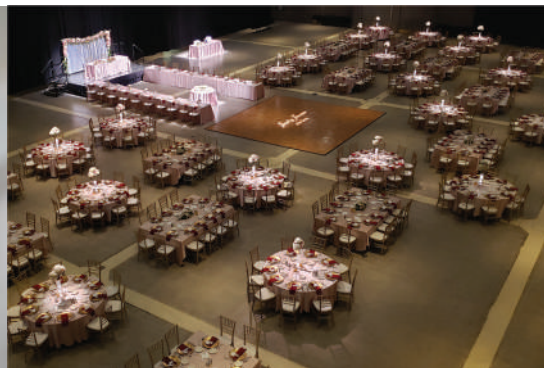
# Extras

## Late Night Cravings

- Short Rib and Chicken Sliders with Crispy Fried Shallots and Sriracha Aioli ~ \$10 Per Person
- Loaded Nacho Bar with Tri Colored Tortilla Chips, Pulled Pork or Spicy Beef, Refried Beans, Aged Cheddar Cheese, Diced Tomato and Onion, Jalapeños, Sour Cream and House Made Salsa ~ \$10 Per Person
- French Fries Station with Porcini Fries, Wedge and Sweet Potato Fries served with Smoked Ketchup, Garlic Aioli, Ketchup and Ranch Dressing ~ \$10 Per Person
- Mini Fried Tacos, Burritos and Taquitos with House Made Salsa ~ \$11 Per Person
- Chips and Dips with Potato Chips, Popcorn, Tortilla Chips, Pretzels, Cajun Snack Mix, Salsa and French Onion Dips ~ \$9 Per Person
- Late Night Sweets including Triple Chocolate Brownies, Peanut Butter, Oatmeal, Chocolate Chip and White Chocolate Macadamia Nut Cookies and Red Velvet, Chocolate, Peanut Butter, Vanilla Bean and Lemon Meringue Cupcakes ~ \$12 Per Person
- Taco Truck Tacos; Shredded Chicken Beef or Pork (Choice of one) ~ \$9 per person or \$35 a dozen

## Wedding Cake Enhancements

- Champagne Station, Assorted Berries, Mango and Strawberry Syrup ~ \$8 per person
- Vanilla Bean Ice Cream ~ \$5 per person
- Chocolate Dipped Strawberries ~ \$5 per person
- Assorted Dessert Bars ~ \$6 per person
- Assorted Cupcakes ~ \$6 per person
- Premium Candy Station ~ \$9 per person
- Chocolate Fountain ~ please ask your wedding coordinator for more information



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# Wedding Celebration Packages *include*

## Wedding Celebration Menu

Dinner menus customized to meet your specific tastes and needs.

## Set-Up

Set-up and tear down of function space including wooden dance floor, tables, chairs, linens, napkins, china and silverware included. (Limited color selection)

## Champagne or Sparkling Cider

One glass of Champagne or Sparkling Cider per person for your toast.

## Punch Station

Tropical Infusion punch available throughout your reception.

## Complimentary Cake Cutting

Our staff will cut and serve your wedding cake to your guests.

## Complimentary Deluxe Guest Room

Provided the evening of the wedding with breakfast buffet for the bride and groom the following morning and complimentary valet parking.

## Parking

Complimentary 9th Street garage parking for your wedding reception guests.

## Wedding Room Blocks

Special group rates available for your guests based on availability.