

DoubleTree by Hilton Campbell



CLASSIC CEREMONY WITH RECEPTION

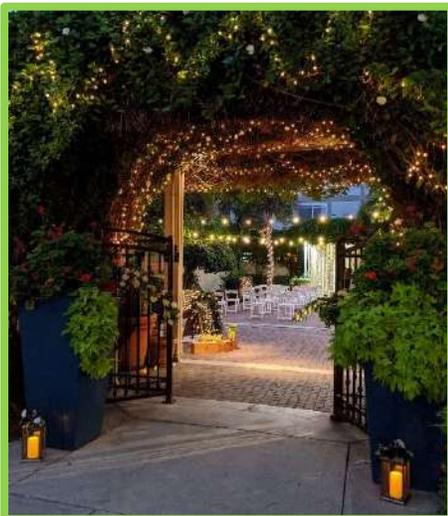
\$1,800.00

- White Chairs with Padded Seat
- Setup and Removal of Chairs
- White Aisle Runner *(Upon request)*
- Guest Book Table and Gift Table
- One Hour Rehearsal for Ceremony Coordinated by Your Officiant
- Complimentary Premium King Bed room on Wedding Night *(Upgrade to Jr. Suite for \$100.00)*
- + All Items Listed in Reception Only Package

RECEPTION ONLY

\$900.00

- 5 Hours for Event
- 2 Hours for Event Setup; 1 Hour for Event Take Down *(Vendors/Décor)*
- Setup of All Tables and Chairs
- Cake Cutting Service
- White or Black Square Linens and Choice of White or Black Napkins
- Glassware, Flatware and China
- Head Table or Sweetheart Table
- Dance Floor 12'x9' *(Indoors Only)*
- Complimentary WiFi Access for DJ



All prices are subject to 9.375% sales tax and a 24% service charge which is taxable. Prices and menus subject to change.
Minimum of 15 guests for packages and plated meals unless otherwise noted.



.....
Dinner Service includes a starter salad, fresh dinner roll,
chef's choice starch and seasonal vegetables

HORS D'OEUVRES *Select three (3)*

Coconut Shrimp *served with a sweet Thai chili sauce*

Mini Crab Cake *Maryland style lump/claw meat, onion, celery, red pepper, roasted red pepper remoulade*

Spanakopita *fresh spinach and feta served in a phyllo (v)*

Bruschetta *toasted baguette, balsamic marinated tomatoes, olive oil, garlic, basil and parmesan cheese (v)*

Chicken Satay *served with a spicy peanut sauce*

Vegetable Spring Rolls *served with a Thai chili sauce*

Samosas *filled with mixed vegetables, herbs and spices*

SALADS *Select one (1)*

Classic Caesar *hearts of romaine, focaccia croutons, shaved parmesan cheese and Caesar dressing*

Mixed Baby Green Salad *feta cheese, toasted pecans, heirloom cherry tomatoes with balsamic vinaigrette dressing*

Baby Spinach Salad *toasted pecans, crumbled hard-boiled egg, sliced mushroom, red onions, crumbled bacon and champagne vinaigrette*

ENTRÉES *Select three (3) including vegetarian option*

Bistro Filet *center cut tenderloin served with a peppercorn demi-glaze*

New York Strip Loin *served with a napa valley cabernet demi-glaze and chef's blend of wild mushrooms*

Herb Crusted Pork Tenderloin *rosemary, garlic and fresh thyme marinated tenderloin served with a merlot demi-glaze*

Seared Atlantic Salmon *meyer lemon, butter and dill*

Sonoma Herbed Chicken Breast *marinated with fresh herbs, rosemary and thyme*

Portabello Mushroom Ravioli *served with a roasted red pepper sauce*

Penne Alla Vodka *topped with parmesan cheese*

BEVERAGES *Included with package*

Water Station

Coffee *(regular and decaf)*

Assorted Hot Teas

Ice Tea

Sparkling Wine or Cider Toast

House Chardonnay and Cabernet *(One bottle each per table)*

ENHANCEMENTS *Included with package*

Charger Plates *(gold or silver)*

Centerpiece: Hurricane Vase w/ Candle, Mirror Base or
White Vase w/ Flowers, Wooden Round Base

\$99.00 Buffet *per person*

\$109.00 Plated *per person*

Children's menu is available upon request.

All prices are subject to 9.375% sales tax and a 24% service charge which is taxable. Prices and menus subject to change.
Minimum of 15 guests for packages and plated meals unless otherwise noted.



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Dinner Service includes a starter salad, fresh dinner roll, chef's choice starch and seasonal vegetables

SALADS *Select one (1)*

Classic Caesar *hearts of romaine, focaccia croutons, shaved parmesan cheese and Caesar dressing*

Mixed Baby Green Salad *feta cheese, toasted pecans, heirloom cherry tomatoes with balsamic vinaigrette dressing*

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ENTRÉES *Select three (3) Including vegetarian option*

Bistro Filet *tenderloin served with a peppercorn demi-glaze*

New York Strip Loin *served with a napa valley cabernet demi-glaze and chef's blend of wild mushrooms*

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Portabello Mushroom Ravioli *served with a roasted red pepper sauce*

Penne Alla Vodka *topped with parmesan cheese*

BEVERAGES *Included with package*

Water Station

Coffee *(regular and decaf)*

Assorted Hot Teas

Ice Tea

Sparkling Wine or Cider Toast

..... **\$79.00 Buffet** *per person* **\$89.00 Plated** *per person*

Children's menu is available upon request.



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All items served buffet style. Add \$75 labor fee per server for tray

DISPLAY PLATTERS

Serves 25pp/50pp/100pp

Vegetable Crudité <i>served with ranch and hummus dips</i>	\$125/\$225/\$425
Seasonal Fresh Sliced Fruit and Berries <i>served with a Greek yogurt dip</i>	\$125/\$225/\$425
Artisanal Meat & Cheese Platter <i>served with artisan crackers, dried fruits, nuts, pickles, olives</i>	\$300/\$575/\$1,150

All items below are priced per dozen. 2 Dozen minimum order for each item

VEGETARIAN

Samosas <i>filled with mixed vegetables, herbs and spices</i>	\$42.00
Spanakopita <i>fresh spinach and feta served in a phyllo</i>	\$42.00
Mac & Cheese Bites <i>lightly breaded, creamy cheddar cheese filling</i>	\$42.00
Falafel Bites <i>vegetable filing served drizzled with a creamy Tahini sauce</i>	\$48.00
Spring Roll <i>vegetable filing served with a sweet Thai chili sauce</i>	\$48.00
Bruschetta <i>toasted baguette, balsamic marinated tomatoes, olive oil, garlic, basil and parmesan cheese</i>	\$50.00
Boursin Stuffed Mushroom <i>button mushroom filled with Boursin cheese</i>	\$50.00
Caprese Skewer <i>fresh mozzarella, heirloom tomato, fresh basil, olive oil/balsamic drizzle</i>	\$50.00
Goat Cheese & Fig Crostini <i>toasted baguette, herbed goat cheese, fig preserves</i>	\$50.00

MEAT

Pot Sticker <i>chicken and vegetable filing served with a soy drizzle</i>	\$50.00
Mini Meatball Skewers <i>served drizzled with Sriracha BBQ sauce</i>	\$50.00
Chicken Satay <i>served with a spicy peanut sauce</i>	\$54.00
Mini BBQ Pork Slider <i>smoked pulled pork with BBQ sauce and a mini dill pickle</i>	\$60.00
Mini Mushroom & Swiss Beef Slider <i>topped with sautéed mushrooms and Swiss cheese</i>	\$60.00
Coconut Shrimp <i>served with a sweet Thai chili sauce</i>	\$66.00
Ahi Canapé <i>sashimi grade ahi, furikake, soy sauce, on a wonton crisp</i>	\$66.00
Mini Crab Cake <i>Maryland style lump/claw meat, onion, celery, red pepper, roasted red pepper remoulade</i>	\$72.00

SWEET TREATS

DoubleTree Chocolate Chip Walnut Cookie	\$42.00
Fresh Baked Brownies	\$48.00
Gourmet Petit Fours	\$54.00

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One Bartender is included in bar minimum. All beverages are priced per glass unless specified. Select either regular or premium spirits. Additional wines and beers are available upon request.

HOSTED BAR

\$500.00++ minimum in beverage sales

If this minimum is not met, the difference will be added to the total bill.

NON-ALCOHOLIC BEVERAGES **\$3.00**

Assorted Sodas, Bottled Waters, Assorted Sparkling Waters

WINE **\$11.00**

House Chardonnay, House Cabernet

DOMESTIC BEER **\$8.00**

Coors Light, Blue Moon, Lagunitas IPA, Trumer Pils

IMPORTED BEER **\$9.00**

Corona, Modelo, Heineken, Stella Artois

HARD SELTZER **\$9.00**

High Noon (Assorted Flavors)

SPIRITS \$12.00	PREMIUM SPIRITS \$14.00
Vodka Smirnoff	Vodka Tito's
Rum Cruzan	Rum Bacardi Silver
Tequila Hornitos White	Tequila Patron
Bourbon Jim Beam	Bourbon Maker's Mark
Whiskey Seagram's 7	Whiskey Jack Daniels
Scotch Johnnie Walker Red	Scotch Johnnie Walker Black
Gin Bombay	Gin Hendrick's

NO HOST BAR

\$600.00 minimum in beverage sales

If this minimum is not met, the difference will be added to the total bill.

NON-ALCOHOLIC BEVERAGES **\$4.00**

Assorted Sodas, Bottled Waters, Assorted Sparkling Waters

WINE **\$12.00**

House Chardonnay, House Cabernet

DOMESTIC BEER **\$9.00**

Coors Light, Blue Moon, Lagunitas IPA, Trumer Pils

IMPORTED BEER **\$10.00**

Corona, Modelo, Heineken, Stella Artois

HARD SELTZER **\$10.00**

High Noon (Assorted Flavors)

SPIRITS \$13.00	PREMIUM SPIRITS \$15.00
Vodka Smirnoff	Vodka Tito's
Rum Cruzan	Rum Bacardi Silver
Tequila Hornitos White	Tequila Patron
Bourbon Jim Beam	Bourbon Maker's Mark
Whiskey Seagram's 7	Whiskey Jack Daniels
Scotch Johnnie Walker Red	Scotch Johnnie Walker Black
Gin Bombay	Gin Hendrick's

WINE *per bottle*

House Chardonnay	\$36.00
House Cabernet	\$38.00
House Sparkling	\$38.00
Daou Chardonnay	\$45.00
Daou Cabernet	\$48.00
Chandon Brut California	\$48.00
Chandon Rose California	\$48.00
Justin Cabernet	\$80.00
Duckhorn Chardonnay	\$80.00
Veuve Clicquot Brut	\$140.00

NON – ALCOHOLIC BEVERAGES

Red Bull (regular or sugar free)	\$6.00 <i>single serve</i>
Sparkling Cider	\$15.00 <i>per bottle</i>
Lemonade	\$35.00 <i>per gallon</i>
Fruit Punch	\$35.00 <i>per gallon</i>
Fruit Infused Water	\$35.00 <i>per gallon</i>
Iced Tea	\$35.00 <i>per gallon</i>

LABOR CHARGES

Additional Bartender	\$100.00 <i>per event</i>
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All dinner buffets include house-made iced tea, assorted hot teas, regular and decaf coffee.

THAT'S AMORE

Caesar Salad *hearts of romaine, focaccia croutons, shaved parmesan cheese and Caesar dressing*

Chicken Piccata *creamy lemon sauce prepared with white wine, butter and capers*

Alfredo Vegetable Lasagna

Seasonal Vegetables

Warm Garlic Bread

Tiramisu

IT'S A FIESTA

Mixed Green Salad *black beans, roasted corn, tomato, tortilla strips, jack cheese and cilantro lime ranch dressing*

Chicken and Beef Fajitas *with sour cream, shredded cheese, tomatoes, guacamole, salsa roja and flour tortillas*

Spanish Rice

Black Beans

Seasonal Vegetables

Warm Churros

PRUNEYARD BBQ

Napa Valley Greens *fresh mozzarella, tomato and balsamic vinaigrette*

BBQ Tri-Tip

BBQ Chicken Breast

Garlic Mashed Potatoes

Seasonal Vegetables

DoubleTree Chocolate Chip Walnut Cookie

FRISCO BAY

Baby Spinach Salad *toasted pecans, crumbled hard-boiled egg, sliced mushroom, red onions, and champagne vinaigrette*

Roasted Chicken Breast *with sundried tomato artichoke sauce*

Portobello Mushroom Ravioli *served with a roasted red pepper sauce*

Seasonal Vegetables

Rice Pilaf

Cheesecake

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\$59.00 per person

Children's menu is available upon request.

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Entrée's include chef's choice starch, seasonal vegetables and fresh dinner roll

SALADS *Select one (1)*

Classic Caesar *hearts of romaine, focaccia croutons, shaved parmesan cheese and Caesar dressing*

Mixed Baby Greens *feta cheese, toasted pecans, heirloom cherry tomatoes with balsamic vinaigrette dressing*

Baby Spinach *toasted pecans, crumbled hard-boiled egg, sliced mushroom, red onions, and champagne vinaigrette*

ENTRÉES *Select three (3) Including vegetarian option*

Herb Marinated Tri-Tip *with caramelized onions*

Seared Atlantic Salmon *meyer lemon, butter and dill*

Sonoma Herbed Chicken Breast *marinated with fresh herbs, rosemary and thyme*

Portabello Mushroom Ravioli *served with a roasted red pepper sauce*

Penne Alla Vodka *topped with parmesan cheese*

DESSERTS *Select one (1)*

Cheesecake

Tiramisu

DoubleTree Chocolate Chip Walnut Cookie

BEVERAGES *Included with package*

Coffee *(regular and decaf)*

House-Made Iced Tea

Assorted Hot Teas

Water Station

\$69.00 per person

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All buffets include orange juice, assorted hot teas, ROAR house blend regular and decaf coffee

CAMPBELL CONTINENTAL

\$29.00 per person

Assorted Breakfast Pastries
Assorted Bagels *Served with Cream Cheese, Butter and Jam*
Steel-Cut Oatmeal *Served with nuts, dried fruits, local honey and granola*
Yogurt Parfaits
Fresh Sliced Fruit and Berries

MORNING DELIGHT

\$35.00 per person

Assorted Breakfast Pastries
Assorted Breakfast Breads *Served with Butter and Jam*
Scrambled Eggs *with shredded cheddar cheese (served on the side)*
Breakfast Potatoes *with peppers and onions*
Applewood Smoked Bacon
Sausage Links
Fresh Sliced Fruit and Berries

A LA CARTE

Assorted Breakfast Pastries	\$42.00 per dozen
Assorted Bagels <i>Served with Cream Cheese, Butter and Jam</i>	\$42.00 per dozen
Seasonal Whole Fruit	\$42.00 per dozen
Hard Boiled Eggs	\$42.00 per dozen
Individual Fruit Yogurts	\$36.00 per dozen
Mini Vegetarian Quiche Bites	\$50.00 per 25 pieces
Breakfast Sandwich <i>cage free egg, bacon, cheddar cheese, English muffin or croissant</i>	\$10.00 each
French Toast <i>add on to plated breakfast</i>	\$8.00 per person
Pancakes <i>add on to plated breakfast</i>	\$6.00 per person

COFFEE & REFRESHMENTS

ROAR House Blend Coffee Package <i>(includes 1 gallon regular, decaf and hot tea)</i>	\$195.00
ROAR House Blend Coffee <i>(regular or decaf)</i>	\$80.00 per gallon
Assorted Hot Teas	\$60.00 per gallon
Ice Tea	\$35.00 per gallon
Bottled Orange Juice	\$5.00 single serve
Individual Milk <i>(regular or flavored)</i>	\$4.00 single serve
Unlimited Mimosas	\$15.00 per person

Chilled orange & cranberry juices and house champagne poured by a dedicated server for one hour

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65-70" TV – With Presentation Input (<i>HDMI Cable</i>)	\$75.00
Dry Erase White Board with Markers	\$40.00
Easel	\$20.00
Flip Chart, Easel, Pad Markers	\$55.00
Full Stand Podium	\$50.00
Laser Pointer and Wireless Remote	\$25.00
Logitech MeetUp Webcam	\$125.00
Polycom Speaker Phone (<i>Toll charges additional</i>)	\$95.00
Power Strip	\$10.00
Screen (<i>4x6 or 5x7</i>)	\$50.00
Selfie Station (<i>Unlimited Photos</i>)	\$150.00
Wireless Internet (<i>Unlimited Usage</i>)	\$150.00
Wireless Internet (<i>Per User</i>)	\$9.95
Projector Package (<i>Projector, Cart, Screen, Cables, Power Strip</i>)	\$295.00
Speaker Package (<i>Two Speakers with Bluetooth connectivity</i>)	\$150.00
Microphone Package <i>(Two Speakers with Bluetooth connectivity plus a wireless lavalier or a wireless handheld mic. Plus \$50 for each additional microphone)</i>	\$200.00



Centerpiece: White Vase with Flowers, Wooden Round Base	\$10.00 each
Centerpiece: Hurricane Vase with Candle, Mirror Base	\$10.00 each
Chair Covers (<i>white or blue</i>)	\$5.00 each
Charger Plates (<i>silver or gold</i>)	\$3.00 each
Corn Hole Game	\$50.00
Giant Jenga Game	\$50.00
Dance Floor (<i>12x9 Indoor Only</i>)	\$300.00
Garden Terrace Lighting Package	\$150.00
Patio Heat Lamp	\$75.00 each
Patio Heat Lamp Package (<i>6 total</i>)	\$250.00
Umbrella	\$25.00 each
Umbrella Package (<i>10 total</i>)	\$200.00
Wine Barrels	\$50.00 each

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