



2024 BANQUET & CATERING PACKAGES

DOUBLETREE NIAGARA FALLS, NEW YORK



DOUBLETREE
BY HILTON™

NIAGARA FALLS NEW YORK

FLOOR PLANS & CAPACITY LIMITS

Meet in style in over 16,000 sq. ft. of our flexible meeting and event space featuring the RiversEdge Grand Ballroom with attached private covered terrace and accommodating up to 350 guests. Choose from five event rooms equipped with complimentary Wi-Fi access. Our Sales Team ensures your meetings are productive and your social occasions are memorable.

Floor Plans & Capacity Charts



First Floor	Room Size (Feet)	Room Area (ft²)	Ceiling Height	Banquet	Theater	Conference	Reception	Class	U-Shape	Hollow Square	Dinner Dance
Rivers Edge Ballroom	129 x 57	7,353	18 ft.	400	500	100	700	200	75	100	350
Cascade Room A	68 x 44	2,992	8 ft.	120	135	40	125	60	25	40	100
Cascade Room B	42 x 40	1,680	8 ft.	60	80	30	80	50	20	25	35
Cascade Room C	35 x 40	1,400	8 ft.	60	80	30	80	50	15	20	35
Boardroom	29 x 45	1,305	8 ft.	-	-	10	-	-	-	-	-
Private Dining Room East	38 x 19	741	8 ft.	40	50	20	20	20	10	-	-
Private Dining Room West	25 x 19	475	8 ft.	40	50	20	20	20	10	-	-

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INTERESTED IN BOOKING YOUR EVENT?

Thank you for reviewing all the menu options that we have to offer. If you don't see what you are looking for, please contact our Sales & Catering Team, and they will customize a menu for your group.

David Carroll

DIRECTOR OF SALES AND MARKETING

716-524-3344 | david.carroll2@hilton.com

Melissa LaNasa

CATERING SALES MANAGER & WEDDING SPECIALIST

716-524-3368 | mlanasa@doubletreenfny.com



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CHOOSE YOUR CATERING PACKAGE

Choose from many different catering packages! We are pleased to offer a package option for different budget levels. With plenty of different options including plated, buffet or reception style there is sure to be a selection for everyone's taste. Whether you are looking for a breakfast, lunch or dinner event we've got you covered. We also offer plenty of additional enhancements and beverage packages to suit your event's needs. Any event under 25 guests will be charged a room rental fee of \$150++



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BREAKFAST

PLATED BREAKFAST SELECTIONS

Choose up to 3 for plated breakfast service. All plated breakfasts include a display of coffee, decaffeinated coffee, hot teas and assorted juices.

HEALTHY START | \$11/PERSON

Oatmeal with raisins and brown sugar or yogurt with granola, served with fresh fruit

ON THE SWEET SIDE | \$14/PERSON

Cinnamon toast pancakes served with breakfast sausage and fresh fruit

BISCUITS AND GRAVY | \$16/PERSON

Sausage gravy, buttermilk biscuits, scrambled eggs and skillet potatoes

EGGS BENEDICT | \$16/PERSON

Toasted english muffins, canadian bacon, poached eggs, hollandaise sauce and skillet potatoes

TRADITIONAL AMERICAN | \$17/PERSON

Scrambled eggs, smoked bacon, sausage links, skillet potatoes and a danish

STEAK AND EGGS | \$18/PERSON

Grilled 7oz NY Strip Steak, scrambled eggs, skillet potatoes and a danish

BREAKFAST BUFFET SELECTIONS

All breakfast buffets include a display of coffee, decaffeinated coffee, hot teas and assorted juices.

THE CONTINENTAL | \$17/PERSON

Assorted pastries, bagels and flavored cream cheeses

THE DELUXE CONTINENTAL | \$18/PERSON

Sliced fresh fruit, assorted pastries, bagels and flavored cream cheeses

THE PREMIUM CONTINENTAL | \$19/PERSON

Cereal with fresh milk, yogurt with granola, croissants with jam, sliced fresh fruit, assorted pastries, bagels and flavored cream cheeses

BRONZE BREAKFAST BUFFET | \$21/PERSON

Scrambled eggs, smoked bacon, sausage links, skillet potatoes, sliced fresh fruit and assorted pastries

SILVER BREAKFAST BUFFET | \$24/PERSON

Spinach and roasted red pepper frittata, choice of french toast or pancakes, scrambled eggs, smoked bacon, sausage links, skillet potatoes, sliced fresh fruit, assorted pastries and an assortment of sweet breakfast breads

GOLD BREAKFAST BUFFET | \$28/PERSON

Eggs benedict, spinach and roasted red pepper frittata, choice of french toast or pancakes, scrambled eggs, smoked bacon, sausage links, skillet potatoes, sliced fresh fruit, assorted pastries and an assortment of sweet breakfast breads

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BRUNCH & ENHANCEMENTS

BRUNCH SELECTIONS

Brunch buffet includes a display of coffee, decaffeinated coffee, hot teas and assorted juices.

THE DOUBLETREE BRUNCH | \$30/PERSON

Brisket ham, pesto chicken or lemon pepper salmon, choice of salad, eggs benedict or spinach and roasted red pepper frittata, french toast or pancakes, scrambled eggs, smoked bacon, sausage links, skillet potatoes, sliced fresh fruit, assorted pastries and an assortment of sweet breakfast breads



BREAKFAST & BRUNCH ENHANCEMENTS

YOGURTS STATION | \$5/PERSON

Variety of yogurts, granola and berries

WAFFLE STATION | \$8/PERSON

Golden waffles served with seasonal fruit compotes and whipped cream

SPECIALTY COFFEE & HOT CHOCOLATE STATION | \$5/PERSON

Premium brand coffee, decaffeinated coffee and hot water with assorted toppings for the coffee and hot chocolate

OMELET STATION | \$8/PERSON

Chef attended omelet station that includes american cheese, cheddar cheese, mozzarella cheese, swiss cheese, peppers, onions, tomatoes, spinach, broccoli, ham, bacon, sausage (\$150 chef fee)

CHOOSE ANY TWO BARS | \$25/PERSON

Mimosa, Bloody Mary or Sangria

MIMOSA BAR | \$14/PERSON

Assorted juices, champagne and assorted seasonal berries/fruits

BLOODY MARY BAR | \$16/PERSON

House made bloody mary and vodka, celery, olives, bacon and tabasco

SANGRIA BAR | \$16/PERSON

House made red or white sangria and assorted seasonal berries/fruits

NON-ALCOHOLIC SANGRIA BAR | \$12/PERSON

Fruit punch and assorted seasonal berries/fruits

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LUNCH

PLATED LUNCH SELECTION

LUNCH SANDWICHES - \$22/PERSON

Choose up to 3 for plated lunch service. All sandwiches are served with hand cut chips and a display of coffee, decaffeinated coffee and iced tea.

BURGER

Angus beef burger char grilled to medium temperature and topped with smoked cheddar cheese, lettuce, tomato and red onion on a kaiser roll

CUBANO

Roast pork loin, smoked pit ham, dill pickle, swiss cheese and dijon aioli on a grilled french roll

SHRIMP PO-BOY

Breaded or blackened shrimp with cajun remoulade, lettuce and tomato on a grilled french roll

PORTABELLA BURGER

Marinated grilled portabella mushroom, smoked gouda cheese, lettuce, tomato and steakhouse aioli on a kaiser roll

GRILLED VEGETABLE WRAP

Seasonal grilled vegetables, feta cheese, lettuce, tomato and a dill sauce

TUNA SALAD WRAP

Tuna salad with swiss cheese, lettuce and tomato

PESTO CHICKEN SANDWICH

Grilled chicken topped with mozzarella cheese, pesto, lettuce, tomato and garlic aioli on a kaiser roll

BEEF ON WECK

Roasted and sliced roast beef with a horseradish aioli on a kimmelweck roll

PLATED LUNCH ENTRÉES - \$25/PERSON

Choose up to 3 for plated lunch service. All lunch entrées are served with fresh rolls, whipped butter and a display of coffee, decaffeinated coffee and iced tea

FRIED CHICKEN

Country fried chicken served with roasted garlic whipped potatoes and gravy

CHICKEN CHARDONNAY

Chicken breast topped with chardonnay wine sauce, sun dried tomatoes, mushrooms and green onions served with roasted garlic whipped potatoes

JAMBALAYA

Blend of shrimp, chicken and andouille sausage in a spicy tomato seafood broth over linguini

SIRLOIN

Grilled 8oz. sirloin steak served with garlic butter and pomme frites

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LUNCH

PLATED LUNCH SELECTION (CONTINUED)

PLATED LUNCH ENTRÉE SALADS - \$20/PERSON

Choose up to 3 for plated lunch service. All lunch entrées are served with fresh rolls, whipped butter and a display of coffee, decaffeinated coffee and iced tea

AHI TUNA

Sesame crusted ahi tuna pan seared medium rare, greens, mandarin oranges, scallions, julienne carrots, wasabi peas, bean sprouts and honey soy vinaigrette

STEAK PUB

Grilled sirloin steak, romaine lettuce, steak fries, red onions, tomatoes, crumbles of blue cheese and blue cheese vinaigrette

LEMON DILL CHICKEN

Romaine and mixed field greens topped with feta, kalamata olives, roasted red peppers, tomatoes, cucumbers, marinated grilled chicken and dill dressing

CHICKEN STRAWBERRY

Grilled chicken breast, spinach, goat cheese, bacon, walnuts and strawberry vinaigrette

BUFFET LUNCH SELECTION

All lunch buffets have a display of coffee, decaffeinated coffee and iced tea

DELI BUFFET | \$25/PERSON

Pick Three: Sliced roasted beef, pit ham, roasted turkey, salami, capocollo, tuna salad or grilled vegetables and hummus

Deli Buffet Includes: Choice of salad, swiss cheese, cheddar cheese and provolone cheese, sliced tomato, red onion, lettuce, mayonnaise, dijon mustard, horseradish aioli, pickle chips, hand cut chips and an assortment of breads and rolls

TASTE OF BUFFALO BUFFET | \$29/PERSON

Choice of salad, mini beef on weck sliders, homemade crispy potato chips with bison dip, chicken fingers and chicken wings with a crudité of carrots, celery and blue cheese. Wings and fingers can be tossed in any available house sauces

SMOKE HOUSE BUFFET | \$28/PERSON

Choice of salad, BBQ roasted chicken, roasted garlic whipped potatoes, chicken gravy, chef's medley, fresh fresh rolls and whipped butter

STEAK HOUSE BUFFET | \$32/PERSON

Choice of salad, BBQ ribs, sliced sirloin, demi-glace, chef's medley, smoked macaroni and cheese, fresh rolls and whipped butter

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LUNCH

BOXED LUNCH SELECTIONS - \$20/PERSON

Choose up to 3 boxed lunches. All boxed lunches are served with a piece of whole fruit, a choice of snack and a bottle of water or can of soda

Snack Options: Variety of bagged chips, cookies, variety of candy bars and variety of granola bars

OVEN ROASTED BEEF

Thin sliced beef, smoked gouda cheese and steakhouse aioli on rye bread

ROASTED TURKEY

Oven roasted turkey breast, bacon, swiss cheese and cranberry aioli on wheat bread

LEMON CHICKEN DILL WRAP

Romaine lettuce, feta cheese, kalamata olives, roasted red peppers, tomatoes, cucumbers, marinated grilled chicken and dill dressing

VIRIGNIA HAM

Thin sliced ham, smoked cheddar cheese and dijon aioli on a kaiser roll

TUNA SALAD WRAP

Tuna salad, lettuce, tomato and swiss cheese

GRILLED VEGETABLE WRAP

Seasonal grilled vegetables, feta cheese and spicy garlic aioli

BREAK & A LA CARTE ITEMS

BREAK SELECTIONS

DOUBLETREE COOKIE BREAK | \$10/PERSON

Freshly baked DoubleTree cookies and an assortment of flavored milks. Includes a display of coffee, decaffeinated coffee and an assortment of hot teas

SALTY BREAK | \$12/PERSON

Assorted bagged potato chips, pretzels, peanuts, popcorn, assorted snack size candy bars and assorted sodas

HEALTHY BREAK | \$15/PERSON

Assorted granola and energy bars, assorted snack packs, assorted sports drinks, yogurt and fresh sliced fruits

À LA CARTE ITEMS & ENHANCEMENTS

BOTTLED WATER | \$2.50/BOTTLE

ASSORTED CANS OF SODA | \$3/CAN

ENERGY DRINKS | \$4/PERSON

COFFEE, DECAF & HOT TEAS | \$35/GALLON

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DINNER

BUFFET SELECTIONS

Cater to your guests with any of the selections from the plated entrée dinner section. All buffets are served with fresh rolls and whipped butter, DoubleTree cookies and brownies, coffee, decaffeinated coffee and hot tea display.

THE PUB | \$33/PERSON

Includes one salad, one entrée and choice of two sides

THE GASTRO | \$36/PERSON

Includes one salad, two entrées and choice of three sides

THE GRILL HOUSE | \$40/PERSON

Includes two salads, three entrées and choice of three sides

PLATED DINNER SELECTIONS

Choose up to three for plated dinner service. Dual entrée options available - pricing based on menu selections. All plated dinners consist of an entrée, starch, vegetable, salad or soup, DoubleTree cookies and brownies, coffee, decaffeinated coffee and hot tea display. All entrées served with fresh rolls and whipped butter.

ENTRÉE SELECTION

COQ AU VIN | \$36/PERSON *(Buffet Only & N/A on Dual Entrée)* Roasted chicken thighs, wild mushrooms and a pinot noir reduction

CHICKEN MILANESE | \$36/PERSON
Breaded cutlet topped with arugula, tomatoes, cucumbers, red onions, parmesan cheese and a balsamic glaze

BOURBON & BROWN SUGAR SIRLOIN | \$36/PERSON **GF**
Grilled sirloin rubbed in a savory spice mix and served with a bourbon demi

PESTO CHICKEN | \$36/PERSON **GF**
Grilled chicken served with pesto, tomato bruschetta, balsamic glaze and topped with parmesan cheese

PRIME RIB | \$42/PERSON **GF** *(N/A on Dual Entrée)*
Oven roasted angus prime beef served with aromatic au jus

STEAK AU POIVRE | \$40/PERSON **GF**
Seared pepper crusted filet of beef, wild mushrooms and brandy peppercorn demi-glace

PORK ROULADE | \$40/PERSON **GF**
Served with red pepper, provolone and wilted spinach

LEMON PEPPER SALMON | \$40/PERSON **GF**
Pan seared salmon filets topped with dill crème

GRILLED SWORDFISH | \$40/PERSON **GF**
Marinated and grilled in a roasted red pepper herbed compound butter

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DINNER

PLATED DINNER SELECTIONS (CONTINUED)

ENTRÉE SELECTION CONTINUED

PORK CHOP | \$36/PERSON GF

Bourbon rubbed with demi and topped with onion straws

EGGPLANT STACK | \$36/PERSON AVAILABLE IN GF

Breaded eggplant with roasted red pepper, goat cheese and marinara sauce

PESTO PENNE | \$36/PERSON

Penne with pesto, grilled shrimp, tomatoes and fresh mozzarella cheese

JAMBALAYA | \$36/PERSON

Blend of shrimp, chicken and andouille sausage in a spicy tomato seafood broth over linguini

ST. LOUIS PORK RIBS | \$40/PERSON GF (Buffet Only)

House braised ribs served with house made BBQ sauce

SHEPARD'S PIE | \$36/PERSON GF (Buffet Only)

Lean ground beef in a savory gravy topped with mashed potatoes

BEEF BOURGUIGNON | \$36/PERSON (Buffet Only)

Roasted beef tips, pearl onions and carrots in a rich burgundy demi glace and displayed over egg noodles

CHICKEN À LA KING | \$36/PERSON (Buffet Only)

Chicken thighs, sweet peas, pearl onions and carrots in a savory chicken gravy

CHICKEN CORDON BLEU | \$40/PERSON

Breaded chicken stuffed with ham and gruyere cheese and topped with mornay sauce

SHRIMP SCAMPI | \$40/PERSON (Plated Only)

Jumbo shrimp with garlic butter sauce over angel hair pasta and topped with parmesan cheese

CHICKEN CHARDONNAY | \$36/PERSON

Chicken breast topped with a chardonnay wine sauce, sun dried tomatoes, mushrooms and green onions

CHICKEN FLORENTINE | \$36/PERSON GF

Classic seared airline chicken breast topped with a lemon beurre blanc, spinach and sundried tomatoes

CHICKEN ROMESCO | \$36/PERSON

Breaded italian chicken cutlet, fresh mozzarella cheese, romesco sauce and sliced prosciutto

STUFFED POBLANO PEPPER | \$36/PERSON

Stuffed with cheddar cheese and scallions in a roasted tomato sauce

GRILLED MARINATED PORTOBELLO | \$36/PERSON

Served on a polenta cake and topped with a tomato ragout

BONE-IN PORK CHOP | \$40/PERSON GF

Cider brined with a honey chipotle glaze

RACK OF LAMB | \$42/PERSON

Four point rack of lamb mustard herbed, panko crusted and topped with a merlot demi

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DINNER

PLATED DINNER SELECTIONS *(CONTINUED)*

SALAD SELECTION

CAESAR SALAD

Romaine, bacon, parmesan cheese, croutons, lemon and caesar dressing

HOUSE SALAD

Mixed greens, tomatoes, cucumbers, carrots, red onions, croutons and balsamic dressing

SPINACH SALAD *GF*

Spinach, raspberries, goat cheese, bacon, walnuts & strawberry vinaigrette

PANZANELLA SALAD

Artisan breads, olive oil, tomatoes, cucumber, mixed greens and balsamic glaze

CHEF'S SEASONAL SALAD

Inquire for details

SOUP SELECTION

ITALIAN WEDDING SOUP

Vegetable broth with ancient di pepe pasta and Italian meatballs

CORN & ZUCCHINI CHOWDER

Hearty cream based mix with zucchini, corn and potatoes

BUTTERNUT SQUASH SOUP

Hearty cream based mix with roasted squash and crème fraîche

LOBSTER BISQUE

Traditional Sherry Cream Bisque

VEGETABLE SELECTION

GREEN BEAN ALMONDINE

Green beans sautéed in a butter garlic with almonds

GRILLED ASPARAGUS

Char grilled jumbo asparagus

BROCCOLINI

Thin stalks of broccoli sautéed in garlic and butter

HONEY ROASTED CARROTS

Honey roasted and garnished with fresh herbs

ROASTED BRUSSEL SPROUTS

Sautéed with shallots, bacon and garlic

CHEF'S MEDLEY

Blend of Zucchini, Squash, Broccoli and Peppers

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DINNER

PLATED DINNER SELECTIONS *(CONTINUED)*

STARCH SELECTION

FINGERLING POTATOES

Fingerling potatoes braised in an extra virgin olive oil

MASHED SWEET POTATOES

Whipped sweet potatoes with brown sugar, butter and honey

ROASTED GARLIC WHIPPED POTATOES

Whipped yukon gold potatoes with roasted garlic

PARMESAN RISOTTO

Creamy parmesan cheese risotto

SMOKED MACARONI AND CHEESE

Elbow noodles in a rich smoked gouda cheese sauce

RICE PILAF

Mix of garlic, butter and vegetables

ROASTED GARLIC RED JACKET POTATOES

Served with garlic herb butter

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RECEPTION STYLE EVENTS

RECEPTION STATIONS

Minimum selection of 2 stations required

TACO BAR | \$25/PERSON

Pick Two: Ground beef, ranchero chicken, pork carnitas

Served With: Corn tortilla, flour tortilla, salsa verde, ranchero sauce, pico de gallo, sour cream, crema, jalapeños, lettuce, queso, black beans, cojita cheese, guacamole

BBQ STATION | \$37/PERSON

Pick Two: Smoked beef brisket, St. Louis pork ribs, pulled pork, BBQ chicken

Served With: Coleslaw, corn bread, mac and cheese, sweet potato fries, house salad

PASTA STATION | \$18/PERSON

Pick Three: Mac and cheese, truffle tortellini, baked ziti with ricotta cheese, fettuccini alfredo, pesto penne with bruschetta, spaghetti with garlic aioli and crack black pepper

Served With: Parmesan cheese, crushed red pepper, basil

CARVING STATION | \$8/PERSON

ADDED TO BUFFET OR \$15/PERSON A LA CARTE

Pick Two: Prime rib, ham, pork loin, french turkey breast. Served with a gravy & demi on the side.

GRAND CARVING STATION | \$10/PERSON

ADDED TO BUFFET OR \$20/PERSON A LA CARTE

Pick Two: Leg of lamb, beef tenderloin, flank steak, french turkey breast. Served with a gravy & demi on the side.

MEDITERRANEAN BAR | \$16/PERSON

Served With: Traditional & roasted red pepper hummus, panzanella salad, tapenade, bruschetta, caesar salad, pita chips, artisan bread

BUFFALO STATION | \$33/PERSON

Pick One: Mashed potatoes or French fries

Served With: Buffalo style chicken wings, fresh carrots & celery sticks, mini beef on weck sliders, stuffed banana peppers, homemade crispy potato chips with bison dip.

ASIAN STATION | \$30/PERSON

Pick Two: Pork fried rice, white rice with steamed vegetables or lo mein noodles

Served With: Vegetable egg rolls, pork pot stickers, crab rangoon, fortune cookies

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RECEPTION STYLE EVENTS

PASSED HORS D'OEUVRES

BRONZE | \$100 PER 50 PIECES

Corn Fritters: Sweet corn fritters served with chive crème fraîche

Spanakopita: Phyllo dough filled with spinach and feta

Macaroni and Cheese Bites: Breaded mac and cheese served with cajun aioli

Strawberry Crostini's: Sliced strawberry on top of a strawberry honey cream cheese

SILVER | \$150 PER 50 PIECES

Chicken Dumplings: Ground chicken with scallions, garlic, soy, celery, carrot and ginger stuffed in house made dumpling dough

Stuffed Jalapeños: Jalapeños filled with smoked gouda cheese spread and wrapped in bacon

Coconut Shrimp: Breaded shrimp served with an orange dijon marmalade

Stuffed Mushrooms: Filled with ricotta and spinach

Caramelized Onion Meatballs: Premium meatballs served in a caramelized onion cream

GOLD | \$200 PER 50 PIECES

Beef Wellington: Mushroom ragout and beef served in a puffed pastry

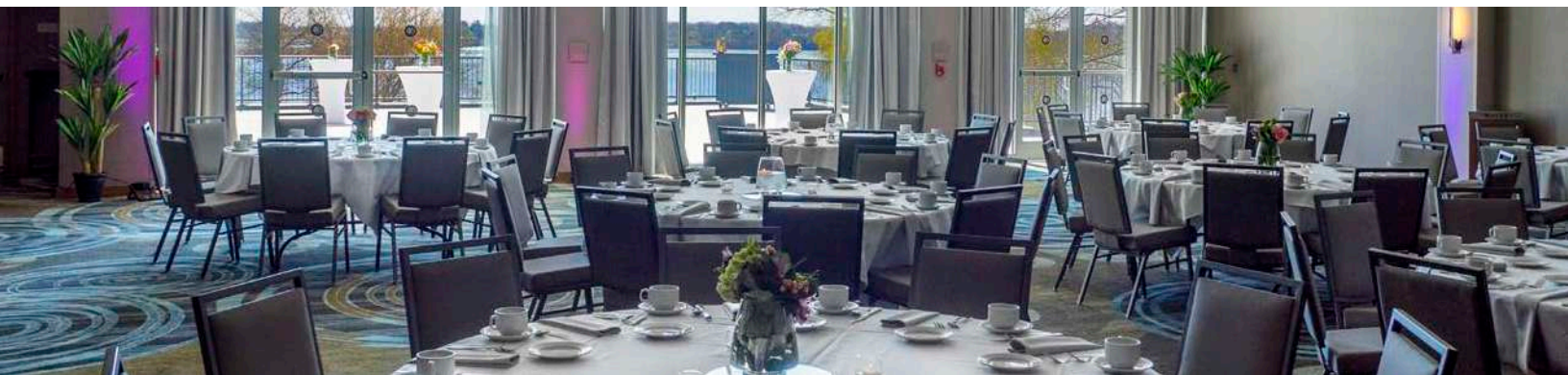
Lamb Chops: Mustard seared lamb popsicles

Bacon Wrapped Scallops: Scallops wrapped in bacon

Crab Cakes: Traditional Maryland crab cakes served with a cajun aioli

Crab Rangoon Wonton: House made crab rangoon mix stuffed in a wonton shell

Shrimp Cocktail Shooters: Jumbo shrimp served with cocktail sauce and lemon



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RECEPTION STYLE EVENTS

RECEPTION DISPLAYS

DOMESTIC CHEESE DISPLAY | \$10/PERSON

Domestic cheese, assorted raw and roasted seasonal vegetables, breads and dill dip

FRESH FRUIT DISPLAY | \$10/PERSON

Assorted array of sliced fresh seasonal fruits

MEDITERRANEAN DISPLAY | \$15/PERSON

Traditional & roasted red pepper hummus, tapenade, bruschetta, pita chips and artisan breads

GRILLED VEGETABLES AND HUMMUS | \$7/PERSON

Seasonal grilled vegetables served with roasted garlic hummus and grilled pita

SHRIMP COCKTAIL | \$9/PERSON

Jumbo shrimp served with house made cocktail sauce

SEAFOOD DISPLAY | MARKET PRICE

An array of shrimp cocktail, ceviche, oysters and clams served with appropriate condiments

LATE NIGHT SNACKS

LATE NIGHT SNACK

SHEET PIZZA

\$75 per Sheet (30 squares)

CHICKEN WINGS

\$100 per 50 Pieces

PIZZA LOGS

\$150 per 50 Pieces

CHICKEN FINGERS

\$150 per 50 Pieces

BAVARIAN PRETZEL STICKS WITH DIPPING SAUCES

\$100 per 50 Pieces

MOZZARELLA STICKS

\$50 per 50 Pieces

MINI CHEESEBURGER SLIDERS

\$100 per 30 Sliders

MINI BEEF ON WECK SLIDERS

\$100 per 30 Sliders

GROUND BEEF OR CHICKEN TACOS

\$100 per 30 Sliders

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DESSERT

DESSERT DISPLAYS

ASSORTED PETIT FOURS & ASSORTED MINI CHEESE CAKES | **\$8/PERSON**

Variety of in house and local favorite flavors

CHOCOLATE DIPPED ASSORTMENT | **\$6/PERSON**

Milk chocolate covered pretzels, strawberries, cake pops and assorted truffles

CHEESECAKE | **\$5/PERSON**

Graham cracker crusted cheesecake with strawberry topping

ICE CREAM DISPLAY | **\$5/PERSON**

Choice of chocolate or vanilla with whipped topping, sprinkles, cherries, strawberry sauce, chocolate sauce and caramel sauce.

**Choose both flavors for additional \$1/person*

CLASSIC CULINARY PASTRIES | **\$6/PERSON**

Éclairs, cream puffs and dessert bars

UPGRADED COFFEE DISPLAY | **\$3/PERSON**

Hot cocoa, cinnamon sticks, crushed peppermint, shaved chocolates and freshly whipped cream

UPGRADED ADULT COFFEE DISPLAY | **\$6/PERSON**

Kahula, Baileys and Amaretto



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EVENT ENHANCEMENTS

Poly Floor Length Linen <i>(Black, White, Ivory)</i>	\$18.00/Table
Damask Print Floor Length Linen <i>(Black, White, Ivory)</i>	\$18.00/Table
Satin & Matte Floor Length Linen <i>(Variety of Colors)</i>	\$18.00/Table
Spandex Bistro Clothes	\$10.00/Table
Poly or Matte Satin Napkins <i>(Variety of Colors)</i>	\$1.00/Napkin
Spandex Chair Covers <i>(Black or White)</i>	\$4.00/Chair
Chair Sash or Band <i>(Variety of Colors)</i>	\$1.00/Chair
Sparkle Table Runners <i>(Yellow Gold, Champagne Gold, Rose Gold, Silver or Navy)</i>	\$7.00/Table
Satin Table Runners <i>(Variety of Colors)</i>	\$6.00/Table
Sparkle Overlay for Cake Table <i>(Champagne Gold, Rose Gold, Silver or Navy)</i>	\$50.00
Head Table Twinkle Lights	\$50.00/8ft Table
Three-Tiered Glass Vases Filled with Water & Floating Candles	\$10.00/Set
Extra Floating Candles	\$2.00/Candle
Table Numbers <i>(Silver & Gold)</i>	\$3.00/Table
DoubleTree Cornhole Set for Patio	\$100.00
Additional Bar Bartender Fee for 4 Hours	\$175.00
Coat Check Attendant for 5 Hours	\$200.00

Please Note: There will be a cleaning/service fee of \$40 added to the final invoice for any linen rentals.



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BEVERAGES

BEVERAGE PACKAGES

HOUSE BRAND PACKAGE

\$16/PERSON FOR THE FIRST HOUR OF SERVICE & \$5/PERSON EVERY ADDITIONAL HOUR

House Vodka, House Gin, House Rum, House Blanco Tequila, House Bourbon, House Whiskey, House Scotch, House Amaretto, Sweet and Dry Vermouth, Triple Sec, House Wines and Choice of Two Domestic Bottled Beers

PREMIUM BRAND PACKAGE

\$20/PERSON FOR THE FIRST HOUR OF SERVICE & \$6/PERSON EVERY ADDITIONAL HOUR

Tito's Vodka, New Amsterdam Gin, Bacardi White Rum, Sauza Blue Tequila, Seagram's 7, Jim Beam Bourbon, Scotch, Deep Eddy Lemon, Triple Sec, House Amaretto, Sweet and Dry Vermouth, House Wines and Choice of Three Domestic Bottled Beers

TOP SHELF BRAND PACKAGE

\$26/PERSON FOR THE FIRST HOUR OF SERVICE & \$7/PERSON EVERY ADDITIONAL HOUR

Gray Goose Vodka, Tito's Vodka, Captain Morgan, Bacardi Rum, Coconut Rum, Patron Silver, Jack Daniels, Deep Eddy Lemon, Makers Mark, Knobb Creek Rye, Glenfiddich, Aberfeldy 12 yr, Stroudwater Bourbon, Bib and Tucker Bourbon, Nelson's Green Brier Whiskey, Bombay Sapphire, Triple Sec, Sweet and Dry Vermouth, Disaronno Amaretto, House Wines and Choice of Three Domestic and One Craft Beer.

BOTTLED BEERS, HOUSE WINES AND SODA BAR

\$12/PERSON FOR THE FIRST HOUR OF SERVICE & \$3/PERSON EVERY ADDITIONAL HOUR

CONSUMPTION/HOSTED BARS AND CASH BARS (BARTENDER FEE APPLIES) | **AVAILABLE UPON REQUEST**

UPGRADES

HOUSE WINE SERVICE DURING DINNER | **\$22/BOTTLE** CHEF ATTENDANT FEE | **\$150/CHEF**

For 1.5 hours of dinner service

IMPORTED OR CRAFT BOTTLE BEER | **\$2/BOTTLE**

CHAMPAGNE TOAST | **\$2/PERSON**

Add blueberries, cranberries, raspberries or blackberries for an additional \$1/person.

BARTENDER FEE | **\$175 FLAT RATE**

For up to 4 hours of bar service

CORKAGE FEE | **\$10/BOTTLE**

UNLIMITED SODA BAR | **\$6/PERSON**

BEER LIST

DOMESTIC BOTTLE BEERS

Labatt Blue, Labatt Blue Light, Michelob Ultra, Coors Light, Budweiser, Bud Light, Corona, Molson, Miller Lite, Modelo

IMPORTED/CRAFT BEER

Big Ditch Hayburner, Sam Adams Seasonal, Heineken, Guinness, 8 Days a Week Southern Tier, 2X IPA Southern Tier, EBC Blueberry, Angry Orchard Cider, Nutrl Vodka Seltzers

2024 BANQUET & CATERING PACKAGES

DOUBLETREE NIAGARA FALLS, NEW YORK



DOUBLETREE
BY HILTON™

NIAGARA FALLS NEW YORK

NOTES:

This image shows a single sheet of white paper with horizontal ruling lines. The lines are evenly spaced and run across the width of the page. There are no margins, text, or other markings on the paper.

DOUBLETREE NIAGARA FALLS, NEW YORK

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