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2024 WEDDING PACKAGES

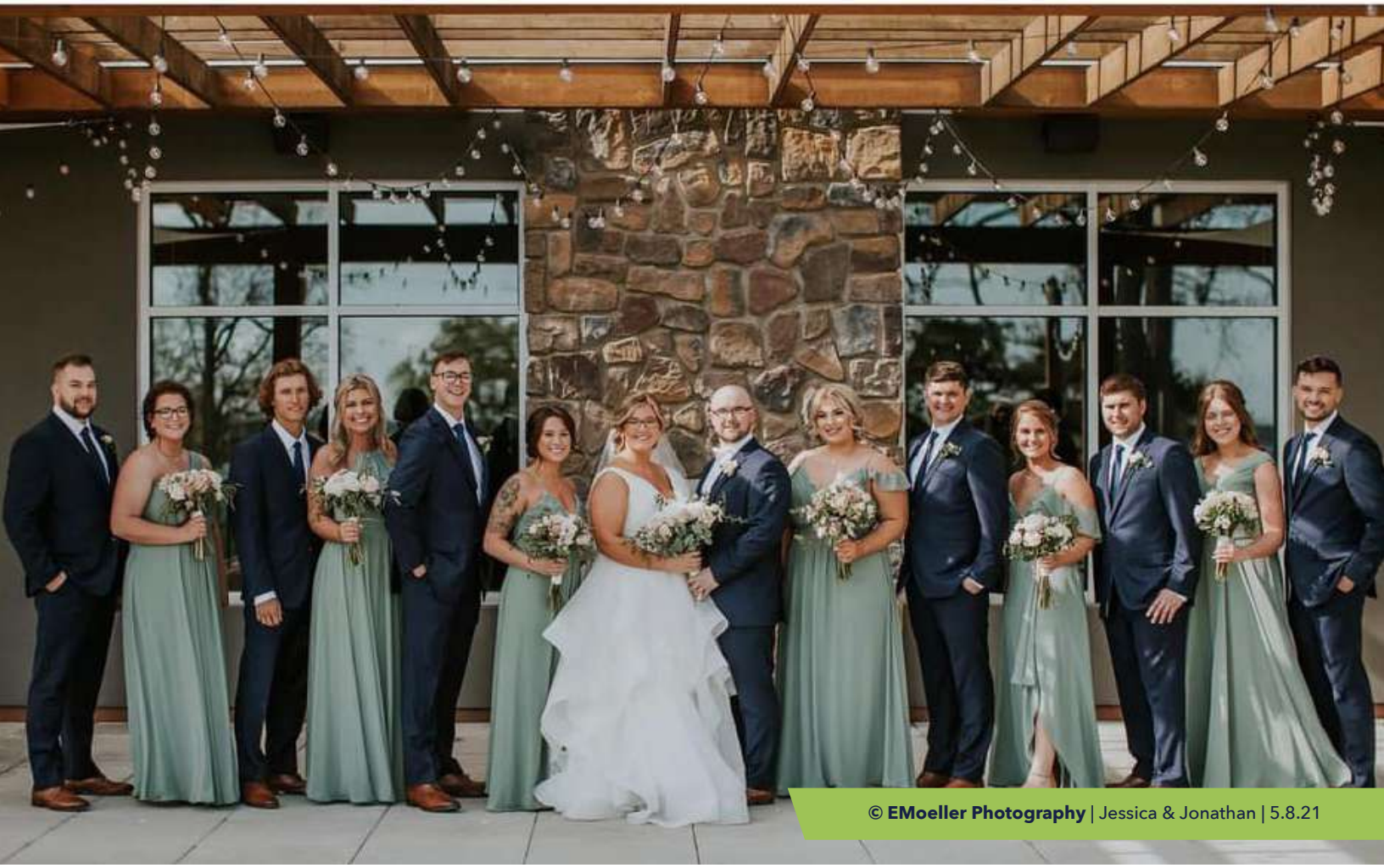
DOUBLETREE NIAGARA FALLS, NEW YORK

mlanasa@doubletreenfny.com | 716-524-3368

DOUBLETREE
BY HILTON™
NIAGARA FALLS NEW YORK

CONGRATULATIONS ON YOUR ENGAGEMENT!

Our team will bring your wedding vision to life! Our all-inclusive wedding packages are affordable, but never short on style. We've included everything you need for a truly spectacular celebration and designed each of our packages so that you can personalize each element to reflect your unique style. Plus, our signature planning process and expert team ensures a stress-free experience every step of the way.



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2024 WEDDING PACKAGES

DOUBLETREE NIAGARA FALLS, NEW YORK

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DOUBLETREE BY HILTON™
NIAGARA FALLS NEW YORK

GENERAL INFORMATION

EVENT FEATURES

The DoubleTree by Hilton Niagara Falls, New York understands the full range of emotions that goes into preparing for you or your loved ones' momentous day and we are here as your partner, to ensure that your event is flawless and exactly to your specifications.

INCLUDED FEATURES

- Unlimited Consultation with the Catering & Sales Manager
- Executive Chef Preparing your Reception Meal
- Annual Tasting Showcase Event
- One Complimentary Suite for the Evening of your Event
- Cake Cutting Services
- Complimentary Room Rental
- 24' X 24' Hardwood Dance Floor
- 16 Up-Lights for Around the Ballroom
- White, Black or Ivory Linens
- Your Color Selection of up to 2 Napkins
- Complimentary in House Centerpieces & Décor Items
- Black Frame Table Numbers
- Head Table, Gift Table, Cake Table, DJ Table, Place Card Table
- Special Discounted Pricing on Guestrooms
- Local Recommended Vendor List
- Hilton Honors Points for the Reception Planner *(One Point per Dollar Spent Prior to Taxes & Service Charges. Points are Awarded After Reception is Paid in Full)*

ALL DINNER PACKAGES INCLUDE

- Appetizer Display
- Fresh Rolls & Whipped Butter
- Choice of One Plated Salad or Soup
- Choice of Entrée, Starch and Vegetable
- Coffee, Decaf and Hot Tea Station
- DoubleTree Cookie & Brownie Display
- 4 Hour Open Bar Packages & Champagne Toast

SECURITY

DoubleTree by Hilton Niagara Falls, New York cannot assume liability for damage or loss of any items left after your wedding is over. All items will be gathered on the bar by DoubleTree staff members at the end of your wedding. All items must be boxed up and taken away by 12:00pm the next day.

FOOD & BEVERAGE MINIMUMS & ROOM CAPACITIES

CASCADE BALLROOM	RIVERSEDGE GRAND BALLROOM	RIVERSEDGE GRAND BALLROOM PATIO
(100 GUEST MAXIMUM)	(350 GUEST MAXIMUM)	Ceremony Fee: $500.00
Fri & Sun Minimum: $4,000.00	Fri & Sun Minimum: $8,000.00	Includes set-up of 100 chairs & day of ceremony coordination
Sat Minimum: $6,000.00	Sat Minimum: $13,000.00	

CATERING GUIDELINES & POLICIES

1. A $1,500.00 non-refundable advanced deposit is due upon booking, additional deposits can be paid at any time leading up to the wedding.
    - Final Payment is due 3 days prior to your wedding at the Final Detailing appointment.
    - All payments can be made in form of Cash, Personal Check or Credit Card.
2. Final Guest count is due 10 days prior to wedding.
    - We will not accept any changes after the 10 day mark.
3. All weddings must assign guests to tables to ensure proper seating and organization.
    - Our Sales Team will provide you with a Table Count Spreadsheet & Diagram one month prior to your wedding date. This will be due with your final head count 10 days prior to your wedding.
4. Place cards are required and must be alphabetized before the final appointment.
    - We ask you to please not fold them, as that will be taken care of the day of the wedding.
    - If you are having a Head Table, separate those place cards and include a list of the order you would like the cards to be arranged at the Head Table.
    - Our Sales Team will guide you with the appropriate meal notations that need to be made on the place cards.
5. All banquet charges are subject to a 22% service charge and 8% sales tax.

DAY-OF EVENT INFORMATION:

1. Any items you would like us to set out for your wedding must be delivered no less than 24 hours prior to the wedding.
2. EVERYTHING that is dropped off must be free of tags, wrapping and out of boxes ready to be set out!
3. Our staff is more than happy to do standard day of set up for your wedding *(Placement of Favors, Place Cards, Pre-Assembled Centerpieces, Toasting Flutes, etc.)*
4. If extensive set-up is required, there will be a fee of $200.00 applied to your final bill.

FREQUENTLY ASKED QUESTIONS:

How many guests is the maximum capacity?

Our Rivers Edge Grand Ballroom can host up to 350 guests for a wedding.

Do you offer parking?

We have two lots on either side of the hotel and one gravel lot across from the hotel for overflow parking. There is a discount fee of $7.50 for wedding guests staying at the hotel. The Bridal suite and parents of the wedding couple with upgraded suites will have complimentary parking for their stay.

Where would we get married if we have our Ceremony on-site?

We have two places on property for your wedding ceremony. The first being our outdoor patio that is right off the Grand Ballroom. We have 100 white folding chairs for the patio and can hold up to 200 people sitting and standing. The second location would be our small ballroom on the lobby level of the hotel. This room can hold any amount of guests and we use our gray banquet chairs for this space.

Where can we take pictures on-site?

Pictures can be taken around the hotel in many different areas. Inside, we have our grand staircase and modern restaurant for beautiful photos. We also have two different patios at the hotel that are great for large families! Outside, we have a gorgeous front arbor with string lights which is great for photos at dusk. We have a wide open area in our backyard and are very close to the Niagara River for beautiful water shots.

Is there a wedding suite available?

Yes! We block our Brides in our largest suite at the hotel. You can also book one of our Hospitality rooms for the day of your wedding. This room can be used as the getting ready space for the bridal party and then the after wedding party room. Breakfast can be ordered in the morning while hair and make-up are getting done.

I really want a backdrop, up lights, and specialty linen; can we bring that in ourselves?

Yes, you can! We do provide up lights with all our packages and can produce any color with them in the ballroom. All other décor items are welcomed to be brought in and we will work with your vendor for a drop off and set up time.

mlanasa@doubletreenfny.com | 716-524-3368

FREQUENTLY ASKED QUESTIONS:

What does on-site coordination mean?

One of the best perks with booking your wedding here at the DoubleTree is that our team will set up all your décor items including name cards, centerpieces, ceremony items, gift boxes, favors, menus and so much more. We also make sure your event runs smoothly and stays on time. There is no need to worry on your big day when you book with the DoubleTree!

How many bars are there?

We have two bars in our Grand Ballroom area. One bar is outside the Grand Ballroom which is only open during Cocktail Hour. The main bar inside the Grand Ballroom is open for the entire wedding *(minus during dinner service)*. We will have 1 bartender for every 75 guests at your wedding. Most of our banquet staff are cross trained and if lines ever get long, they know to hop in and help out to make sure all your guests are satisfied in a timely manner. We do also have portable bars that you can have at your wedding for an extra bartender fee. These are great to have on our outdoor patio for a nice summer day!

Do we get to try our wedding food before the wedding?

Yes! During the beginning of your wedding year we host our Annual Wedding Tasting Showcase for booked DoubleTree couples. At this event you will have the opportunity to try all the wonderful food on our wedding menu. All Brides and Grooms receive complimentary tickets to the event but any additional guests can purchase tickets. We set up the ballroom like a real wedding and have all of our favorite vendors there so you can meet them. It truly is a wonderful night!

Will we get a room block at the hotel?

Your room block will be set up a year out from your wedding date. You will receive a 3 digit code for your guests to use to book their rooms. We also give you a discounted rate for booking your wedding with us! The Bride and Groom will get a complimentary suite the night of the wedding. Parents of the Bride and Groom will receive an upgrade on their room at the block rate. Our Sales Office will handle the Bride & Groom and Parents Suites. We will confirm arrival dates and departing dates at the detailing appointment a few months out from the wedding.

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CHOOSE YOUR **CATERING PACKAGE**

Choose from our Bronze, Silver, Gold or Diamond catering packages! We are pleased to offer a package option for different budget levels. With plenty of different options including plated or buffet style there is sure to be a selection for everyone's taste. During the beginning of your wedding year we host our Annual Wedding Tasting Showcase. At this event you will have the opportunity to taste the food on our wedding menu.

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BRONZE PLATED DINNER PACKAGE

$75.00++

Domestic Cheese & Fruit Display
Served with a selection of crackers & dill dip

Fresh Rolls & Whipped Butter

Selection of One Plated Salad or Soup

Selection of Three Entrées for your Guests to Pre-Select One ***(Chicken, Beef/Pork, Fish or Vegetable)***

Selection of One Starch & One Vegetable

Coffee, Decaf & Hot Tea Station with DoubleTree Cookie & Brownie Display

Four Hour House Brand Open Bar & Champagne Toast:
House Vodka, House Gin, House Rum, House Blanco Tequila, House Bourbon, House Whiskey, House Scotch, House Amaretto, Sweet and Dry Vermouth, Triple Sec, House Wine & Choice of Two Domestic Bottled Beers

SILVER PLATED DINNER PACKAGE

$85.00++

Assorted Cured Meats, Domestic Cheese, Vegetable Crudité & Fruit Display
Served with a selection of crackers & dill dip

Mediterranean Bar
To include traditional & roasted red pepper hummus, tapenade & bruschetta served with pita chips and artisan breads

Fresh Rolls & Whipped Butter

Choice of Three Butler Passed Hors D'oeuvres

Selection of One Plated Salad or Soup

Selection of Four Entrées for your Guests to Pre-Select One ***(Chicken, Beef/Pork, Fish, Vegetable)***

Selection of One Starch & One Vegetable

Two Bottles of Wine at Each Dining Table During Dinner Service

Coffee, Decaf & Hot Tea Station with DoubleTree Cookie & Brownie Display

Four Hour Premium Brand Open Bar & Champagne Toast:
Tito's Vodka, New Amsterdam Gin, Bacardi White Rum, Sauza Blue Tequila, Seagram's 7, Jim Beam Bourbon, Deep Eddy Lemon, Triple Sec, House Amaretto, Sweet and Dry Vermouth, Scotch, House Wine & Choice of Three Domestic Bottled Beers

GOLD PLATED DINNER PACKAGE

$100.00++

Assorted Cured Meats, International Cheese, Vegetable Crudité & Fruit Display
Served with a selection of crackers & dill dip

Mediterranean Bar
To include traditional & roasted red pepper hummus, tapenade & bruschetta served with pita chips and artisan breads

Fresh Rolls & Whipped Butter

Selection of Three Butler Passed Hors D'oeuvres

Selection of One Plated Salad or Soup

Selection of Two Entrées Served as a Dual Entree
OR
Selection of Four Entrées for your Guests to Pre-Select One ***(Chicken, Beef/Pork, Fish, Vegetable)***

Selection of One Starch & One Vegetable

Two Bottles of Wine at Each Dining Table During Dinner Service

Selection of One Late Night Snack Option *(For 1/3 of Guaranteed Wedding Guests)*

Coffee, Decaf & Hot Tea Station with DoubleTree Cookie & Brownie Display

Four Hour Top Shelf Brand Open Bar & Champagne Toast
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 12yr, Stroudwater Bourbon, Bib and Tucker Bourbon, Nelson's Green Brier Whiskey, Bombay Sapphire, Triple Sec, Sweet and Dry Vermouth, Disaronno Amaretto, House Wine & Choice of Three Domestic Bottled Beers & One Craft Beer Choice

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DOUBLETREE BY HILTON™
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DIAMOND BUFFET DINNER PACKAGE

$90.00++

Assorted Cured Meats, International Cheese, Vegetable Crudité & Fruit Display
Served with a selection of crackers & dill dip

Mediterranean Bar
To include traditional & roasted red pepper hummus, tapenade & bruschetta served with pita chips and artisan breads

Fresh Rolls & Whipped Butter

Selection of Three Butler Passed Hors D'oeuvres

Selection of One Plated Salad or Soup

Selection of Two Entrées & Three Sides *(Salad, Soup, Starch or Vegetable)* to be Displayed Buffet Style

Two Bottles of Wine at Each Dining Table During Dinner Service

Coffee, Decaf & Hot Tea Station with DoubleTree Cookie & Brownie Display

Four Hour Premium Brand Open Bar & Champagne Toast:
Tito's Vodka, New Amsterdam Gin, Bacardi White Rum, Sauza Blue Tequila, Seagram's 7, Jim Beam Bourbon, Deep Eddy Lemon, Triple Sec, House Amaretto, Sweet and Dry Vermouth, Scotch, House Wine & Choice of Three Domestic Bottled Beers

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DOUBLETREE BY HILTON™
NIAGARA FALLS NEW YORK

MENU SELECTIONS

ENTRÉE CHOICES

CHICKEN

COQ AU VIN *BUFFET ONLY & N/A ON DUAL ENTRÉE*
Roasted chicken thighs, wild mushrooms and a pinot noir reduction

PESTO CHICKEN *GF*
Grilled chicken served with pesto, tomato, bruschetta, balsamic glaze and topped with parmesan cheese

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

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

CHICKEN MILANESE
Breaded cutlet topped with arugula, tomatoes, cucumbers, red onions, parmesan cheese with a balsamic glaze

CHICKEN CORDON BLEU
Breaded chicken stuffed with ham and gruyère cheese, topped with mornay sauce

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

BEEF, PORK & CHOPS

BOURBON & BROWN SUGAR SIRLOIN *GF*
Grilled sirloin rubbed in a savory spice mix and served with a bourbon demi

PRIME RIB *NOT AVAILABLE ON DUAL ENTRÉE GF*
Oven roasted angus prime beef served with aromatic au jus

STEAK AU POIVRE *GF*
Seared pepper crusted filet of beef, wild mushrooms and a brandy peppercorn dem-glace

PORK ROULADE *GF*
Served with red pepper, provolone and wilted spinach

PORK CHOP *GF*
Bourbon rubbed with demi and topped with onion straws

BONE-IN PORK CHOP *GF*
Cider brined with a honey chipotle glaze

RACK OF LAMB *GF*
Four point rack of lamb mustard herbed, panko crusted and topped with a merlot demi

MENU SELECTIONS

ENTRÉE CHOICES

FISH

LOBSTER STUFFED SHRIMP
Lobster stuffing with a lemon and chive beurre blanc

GRILLED SWORDFISH *GF*
Marinated and grilled in a roasted red pepper herbed compound butter

LEMON PEPPER SALMON *GF*
Pan seared salmon filets topped with dill crème

SHRIMP SCAMPI *(Plated Only)*
Jumbo shrimp with garlic butter sauce over spaghetti and topped with parmesan cheese

VEGETARIAN

EGGPLANT STACK *AVAILABLE IN GF*
Breaded eggplant with roasted red pepper, goat cheese and marinara sauce

STUFFED POBLANO PEPPER *GF*
Stuffed with cheddar and scallions in a roasted tomato sauce

GRILLED MARINATED PORTOBELLO *GF*
Served on a polenta cake and topped with a tomato ragout

GLUTEN FREE PESTO PENNE *GF*
Served with fresh basil pesto, bruschetta, balsamic glaze and goat cheese

© Vita Bella Photography | Cierra & Phil | 9.1.18

MENU SELECTIONS

PASSED HORS D'OEUVRES

CHICKEN DUMPLINGS
Ground chicken with scallions, garlic, soy, celery, carrot and ginger. Stuffed in house made dumpling dough.

CORN FRITTERS
Sweet corn fritters served with chive crème fraiche

SPANAKOPITA
Phyllo dough filled with spinach and feta

MAC & CHEESE BITES
Breaded mac & cheese served with cajun aioli

STRAWBERRY CROSTINI'S
Sliced strawberry on top of a strawberry honey cream cheese

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

BEEF WELLINGTON
Mushroom ragout and beef served in a puffed pastry

LAMB CHOPS *AVAILABLE IN GF*
Pan 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

CARAMELIZED ONION MEATBALLS
Premium meatballs served in a caramelized onion cream

SHRIMP COCKTAIL SHOOTERS *GF*
Jumbo shrimp served with cocktail sauce and a lemon

UPGRADED COCKTAIL HOUR DISPLAYS

SHRIMP COCKTAIL DISPLAY | $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

MENU SELECTIONS

SALADS

CAESAR SALAD
Romaine, parmesan cheese, croutons, lemons 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 and strawberry vinaigrette

PANZANELLA SALAD
Artisan breads, olive oil, tomatoes, cucumber, mixed greens & balsamic glaze

CHEF'S SEASONAL SALAD
Inquire for details

SOUPS

ITALIAN WEDDING SOUP
Vegetable broth with anci di pepe pasta and Italian meatballs

CORN & ZUCCHINI CHOWDER
Hearty cream based mix of zucchini, corn and potatoes

BUTTERNUT SQUASH SOUP
Hearty cream based mix of roasted squash and crème fraiche

LOBSTER BISQUE
Traditional sherry cream bisque

VEGETABLES

GREEN BEAN ALMONDINE
Green beans sautéed in garlic butter with almonds

GRILLED ASPARAGUS
Char grilled jumbo asparagus

BROCCOLINI
Thin stalks of broccoli sautéed in garlic butter

HONEY ROASTED CARROTS
Honey roasted with fresh herbs

ROASTED BRUSSEL SPROUTS
Sautéed in shallots, bacon and garlic

CHEF'S MEDLEY
Blend of zucchini, squash, broccoli and peppers

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MENU SELECTIONS

STARCH

FINGERLING POTATOES
Fingerling potatoes braised in an extra virgin olive oil

ROASTED GARLIC WHIPPED POTATOES
Whipped yukon gold potatoes with roasted garlic

MASHED SWEET POTATOES
Whipped sweet potatoes with brown sugar, butter and honey

PARMESAN RISOTTO
Creamy parmesan cheese risotto

RICE PILAF
Mix of garlic, butter and vegetables

ROASTED GARLIC RED JACKET POTATOES
Served with garlic herb butter

SMOKED MACARONI & CHEESE
Elbow noodles in a rich smoked gouda cheese sauce

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

BAR SELECTIONS

DOMESTIC BOTTLED BEER

LABATT BLUE
LABATT BLUE LIGHT
MICHELOB ULTRA
COORS LIGHT
BUDWEISER
BUD LIGHT
CORONA
MOLSON
MILLER LITE
MODELO

IMPORTED/CRAFT BOTTLED 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

HOUSE RED WINE

MERLOT
CABERNET SAUVIGNON
PINOT NOIR

HOUSE WHITE WINE

CHARDONNAY
PINOT GRIGIO
WHITE ZINFANDEL
REISLING
MOSCATO

BAR UPGRADES

Fresh Berry Champagne Toast *(Blueberries, Cranberries, Raspberries or Blackberries)*	$2.00/Person
Specialty Drink Display	Market Price
Upgraded House Wines Available Upon Request	Market Price
Upgraded Liquor Available Upon Request	Market Price
Corkage Fee	$10.00/Bottle
Upgrade from Bronze to Silver	$6.00/Person
Upgrade from Silver to Gold	$8.00/Person

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ADDITIONAL ENHANCEMENTS

STATIONS

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.

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.

MEDITERRANEAN BAR | $16/PERSON

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

ASIAN STATION | $30/PERSON

Pick Two: Orange chicken, pepper steak or mongolian beef *(crispy beef in a szechuan sauce with green onion)*

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

ADDITIONAL ENHANCEMENTS

COFFEE & DESSERT

UPGRADED COFFEE DISPLAY | $3/PERSON
Hot cocoa, cinnamon sticks, crushed peppermint, shaved chocolates and freshly whipped cream

UPGRADED ADULT COFFEE DISPLAY | $6/PERSON
Kahlua, Baileys and Amaretto

ASSORTED PETIT FOURS & ASSORTED MINI CHEESECAKES | $8/PERSON
Milk chocolate covered pretzels, strawberries, cake pops and assorted truffles

CLASSIC CULINARY PASTRIES | $6/PERSON
Eclairs, cream puffs and dessert bars

CHOCOLATE DIPPED ASSORTMENT | $5/PERSON
Choice of dark, milk or white chocolate served with assorted items

ICE CREAM | $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*

CHEESECAKE | $5/PERSON
Graham cracker crusted cheesecake with strawberry topping

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EVENT **ENHANCEMENTS**

If you're like many people out there, you're probably searching around online for some of the best ways to add personality and a 'wow' factor to your big day. To achieve this next level of splendor, consider adding enhancements.

Poly Floor Length Linen *(Black, White, Ivory)*	$18.00/Table
Damask Print Floor Length Linen *(Black, White, Ivory)*	$18.00/Table
Satin & Matte Floor Length Linen *(Variety of Colors)*	$18.00/Table
Spandex Bistro Clothes	$10.00/Table
Poly or Matte Satin Napkins *(Variety of Colors)*	$1.00/Napkin
Spandex Chair Covers *(Black or White)*	$4.00/Chair
Chair Sash or Band *(Variety of Colors)*	$1.00/Chair
Sparkle Table Runners *(Yellow Gold, Champagne Gold, Rose Gold, Silver or Navy)*	$7.00/Table
Satin Table Runners *(Variety of Colors)*	$6.00/Table
Sparkle Overlay for Cake Table *(Champagne Gold, Rose Gold, Silver or Navy)*	$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 *(Silver & Gold)*	$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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DOUBLETREE BY HILTON™
NIAGARA FALLS NEW YORK

PREFERRED VENDOR LIST

CEREMONY & RECEPTION DÉCOR

BLVD. WEDDING CONCEPTS
716-695-1050 | www.blvdweddings.com

TESORO EVENT RENTALS
716-759-4041 | www.tesoroeventrentals.com

DJ & LIVE MUSIC

NICHOLAS PICHOLAS\NICK FROM KISS
716-402-1169 | nicholasvdo@gmail.com

PREMIER SOUND
716-873-8100 | www.psdjs.com

ERIC VOLK
716-572-5798 | ericvolk1313@gmail.com

PARTY OF NINE
716-523-1114 | www.partyofnine.com

DJ DAVIDE PAONESSA JR
716-807-7922 | djpnasty@gmail.com

MOVING MUSIC
716-649-1490 | www.movingmusicwny.com

PHOTOGRAPHY/VIDEOGRAPHY

KEY PRODUCTIONS
716-884-5391 | ben@keyvideo.com

STEFAN LUDWIG PHOTOGRAPHY
ludwig-stefan@gmail.com

EXPRESSIONS STUDIO
paul@expressionsstudio.com

ML STUDIOS LLC
716-848-9526 | info@mlstudiosllc.com

CAKES & DESSERTS

THE VILLAGE BAKE SHOPPE
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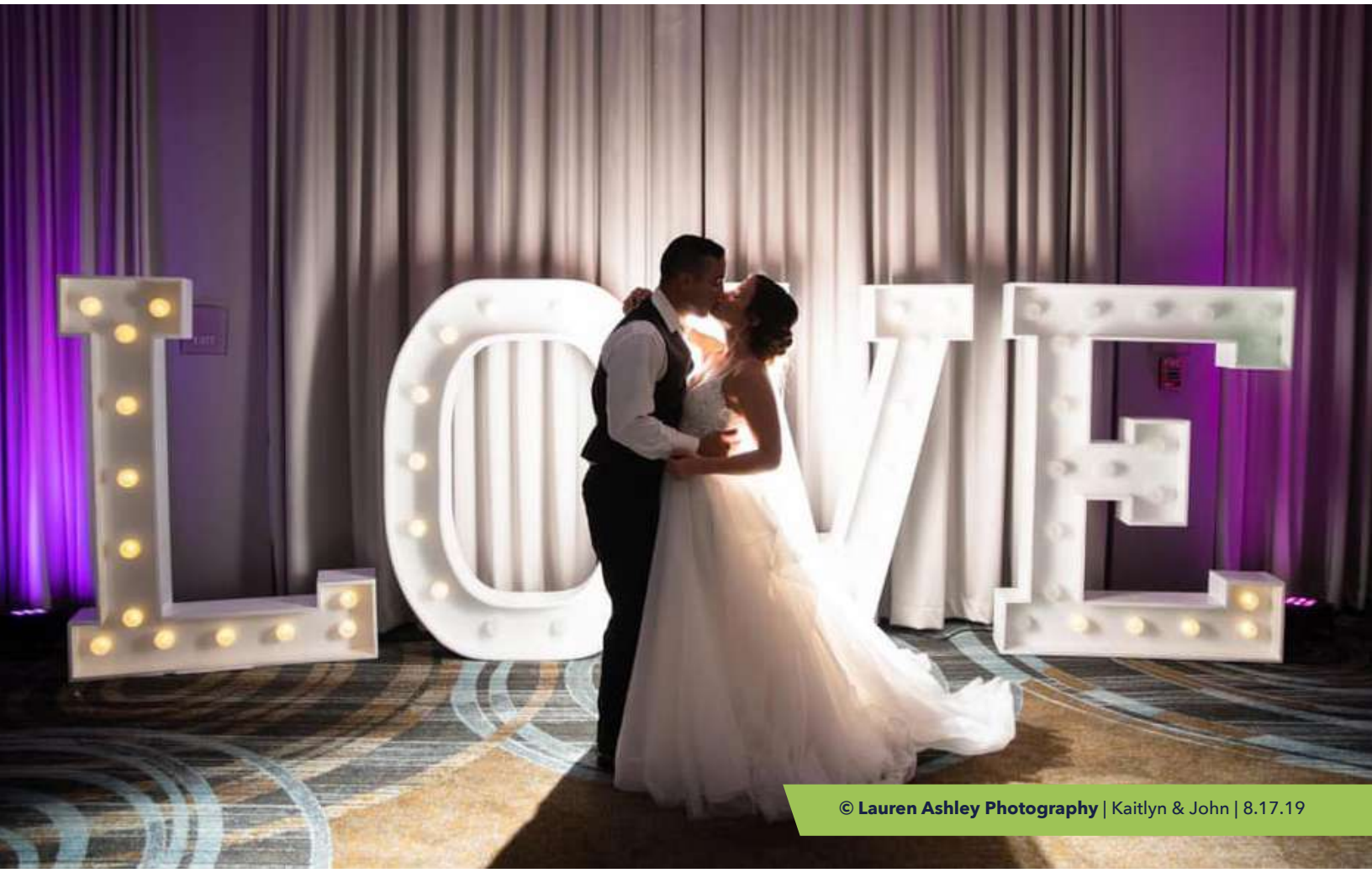

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