

Wedding Packages



DOUBLETREE
by Hilton™

CLEVELAND-WESTLAKE



Vintage Wedding Package



Four Hours of Open Bar Service – Call Brands

International and Domestic Cheese & Cracker Display Garnished with Fresh Fruit and Vegetable Crudités with Dip

Choice of One Passed Hors D'oeuvres:

- * Spanakopita*
- * Mushroom Caps Stuffed with Sausage*
- * Tenderloin of Beef on a Baguette with Horseradish Cream*

Complimentary Champagne Toast for all Guests

House Salad with Choice of Two Dressings

Assorted Rolls & Butter

Choice of Two Entrees:

- * Chicken Piccata Sautéed with a Lemon Caper Butter Sauce*
- * Chicken Marsala Sautéed in a Sweet Red Wine Sauce*
- * Filet of Salmon with a Pinot Noir Cream Sauce*
- * Roast Prime Rib of Beef with Au Jus*
- * Grilled Tilapia with Mango Sauce*

Choice of One Starch:

Herb Crusted New Potatoes, Garlic Mashed Potatoes or Wild Rice Pilaf


Choice of One Vegetable:

Green Beans, Fresh Steamed Broccoli or Fresh Asparagus

Coffee Station

\$82.00 per person

Sales Tax & Service Charge Additional



Modern Wedding Package



Four Hours of Open Bar – Call Brands

International and Domestic Cheese & Cracker Display Garnished with Fresh Fruit & Vegetable Crudités with Dip

Choice of Two Passed Hors D'oeuvres:

- * Spanakopita
- * Cherry Tomatoes Stuffed with Boursin Cheese
- * Mushroom Caps Stuffed with Sausage
- * Tenderloin of Beef on a Baguette with a Horseradish Cream
- * Vegetable Egg Rolls
- * Potato Boats Topped with Smoked Chicken

Complimentary Champagne Toast

Choice of One Salad:

- * Field Green Salad with Cucumbers, Carrots & Tomatoes with Choice of Two Dressings
- * Caesar Salad with Crisp Romaine Lettuce, Grated Parmesan Cheese & Toasted Croutons with Caesar Dressing

Assorted Rolls & Butter

Choice of Two Buffet Entrees: (additional Entrée \$4.50 per person)

- * Chicken Piccata Sautéed with a Lemon Butter Sauce
- * Chicken Marsala Sautéed in a Sweet Red Wine Sauce
- * Salmon Filet served with a lemon Dill Sauce
- * Sliced Sirloin in a Wild Mushroom Sauce
- * Pasta Primavera with Fresh Roasted Vegetables in a Asiago Cream Sauce
- * Penne Pasta with Homemade Marinara Sauce or Roasted Garlic Alfredo Sauce

Choice of One Starch:

Herb Crusted New Potatoes or Garlic Mashed Potatoes

Choice of One Vegetable:

Green Beans, Fresh Steamed Broccoli or Fresh Asparagus

Coffee Station

\$85.00 per person

Sales Tax & Service Charge Additional



Classic Wedding Package



Four Hours of Open Bar – Call Brands

International and Domestic Cheese & Cracker Display Garnished with Fresh Fruit & Vegetable Crudités with Dip

Choice of Two Passed Hors D'oeuvres:.

- * Spanakopita*
- * Mushroom Caps Stuffed with Sausage*
- * Tenderloin of Beef on a Baguette with a Horseradish Cream*
- * Vegetable Egg Rolls*

Complimentary Champagne Toast

Choice of One Salad:

- * House Salad with Choice of Two Dressings*
- * Caesar Salad with Crisp Romaine Lettuce, Grated Parmesan Cheese & Toasted Croutons with Caesar Dressing*

Assorted Rolls & Butter

Choice of Two Entrees:

- * Chicken Saltimbocca Stuffed with Prosciutto, Fontina & Asiago served with a Rosemary Cream Sauce*
- * Chicken Roulade Stuffed with Bacon & Parmesan Cheese*
- * Grilled Tilapia with Mango Sauce*
- * Roast Prime Rib of Beef with Au Jus*
- * Filet of Salmon with Pinot Noir Cream Sauce*

Choice of One Starch:

Herb Crusted New Potatoes, Garlic Mashed Potatoes or Rice Pilaf


Choice of One Vegetable:

Green Beans, Fresh Steamed Broccoli or Fresh Asparagus

Coffee Station

\$90.00 per person

Sales Tax & Service Charge Additional





Elegant Wedding Package



Five Hours of Open Bar – Call Brands

International and Domestic Cheese & Cracker Display Garnished with Fresh Fruit & Vegetable Crudités with Dip

Choice of Three Passed Hors D'oeuvres:

- * Spanakopita*
- * Mushroom Caps Stuffed with Sausage*
- * Tenderloin of Beef on a Baguette with a Horseradish Cream Sauce*
- * Vegetable Egg Rolls*

Complimentary Champagne Toast

Choice of One Salad:

- * Field Green Salad with Cucumbers, Peppers, Red Onions & Tomato with Choice of Two Dressings*
- * Mandarin Salad with Romaine Lettuce, Mandarin Oranges & Sesame Seeds with Citrus Vinaigrette Dressing*
- * Strawberry Salad with Field Greens, Strawberries & Pecans with Strawberry Vinaigrette*

Assorted Rolls & Butter

Choice of One Duet Entrees:

- * 5oz. Filet Mignon & 4oz. Grilled Chicken Breast with Bordelaise & Dijonaise Sauce*
- * 5oz. Filet Mignon & 4oz. Chicken Roulade with Bordelaise & Rosemary Tarragon Sauce*
- * 5oz. Filet Mignon & 4oz. Salmon with a Wild Mushroom & Pinot Noir Cream Sauce*

Choice of One Starch:

Herb Crusted New Potatoes, Garlic Mashed Potatoes or Rice Pilaf

Choice of One Vegetable:


Green Beans, Fresh Steamed Broccoli or Fresh Asparagus

Coffee Station & Assorted Dessert Display

Chocolate Covered Strawberries Served with Wedding Cake

\$92.00 per person

Sales Tax & Service Charge Additional



Children's Dinner Menu



12 and Under – Plated Meal

Select One Meal for all Children:

- * Chicken Fingers with French Fries*
- * Cheeseburger / Hamburger with French Fries*
- * Griller Chicken Breast*

Children's Meals are Accompanied by a Beverage & Fruit Cup

\$15.95 per person

Sales Tax & Service Charge Additional

Children's Buffet



- * Under age 5 – Complimentary*
- * Ages 6-12 – 1/2 of the Adult Price*
- * Ages 13 & Over – Full Price*

Beverages



Call Brand Liquors:

Smirnoff Vodka, Bacardi Rum, Captain Morgan Spiced Rum, Cuervo Gold Tequila, Wild Turkey 81 Bourbon, Beefeater Gin, Seagram's 7 Whiskey, J&B Scotch,

Domestic Bottled Beer:

Budweiser, Bud Light, Miller Lite

Imported Beer:

Heineken & Sam Adams

House Wine

Premium Brand Liquors:

(\$10.00 per person upgrade)

Absolut Vodka, Tito's Vodka, Havana Club Blanco Rum, 1800 Silver Tequila, Marker's Mark Bourbon, Tanqueray Gin, Jack Daniels Whiskey, Johnnie Walker Red Scotch

Domestic Bottled Beer:

Budweiser, Bud Light, Miller Lite

Imported Bottled Beer:

Heineken & Sam Adams

House Wine

Additional Bar Hours: \$6.00 per person / per hour

Freshly Brewed Coffee & Hot Tea Included with all Wedding Packages



Rehearsal Dinner Package



Three Hours of Open Bar – Call Brands

House Salad with Choice of Two Dressings

Choice of Two Entrées:

- * *Chicken Saltimbocca Stuffed with Prosciutto, Fontina and Asiago with Rosemary Sauce*
- * *Chicken Marsala Sautéed in a Sweet Red Wine Sauce*
- * *5oz. Filet Mignon with 3 Grilled Jumbo Shrimp*
- * *Roast Prime Rib of Beef with Au Jus*
- * *Filet of Salmon with a Pinot Noir Cream Sauce*

Choice of One Starch:

Herb Crusted New Potatoes, Garlic Mashed Potatoes or Wild Rice Pilaf

Choice of One Vegetable:

Mixed Vegetables, Green Beans Alomandine, or Fresh Steamed Broccoli

Choice of One Dessert:

Traditional Apple Pie, Carrot Cake, Cheesecake or Tuxedo Cake

\$75.00 per person

Sales Tax & Service Charge additional

