

Catering Menu



DOUBLETREE
by Hilton™

PALMDALE CA

CATERING POLICY

To ensure a successful, and well planned event, we have developed the following policies regarding our function and catering procedures for your review. All federal, state, and local laws regarding food and beverage purchases and consumption are strictly adhered to DoubleTree by Hilton Palmdale. We reserve the right to inspect and regulate private meetings, banquets and receptions in accordance with policy and established laws. All food and beverage must be provided by the DoubleTree by Hilton Palmdale.

A non-refundable deposit of \$500.00 is required to book the date. We ask that one hundred percent (100%) of your estimated bill be received seven (7) working days prior to the function date. The entire balance of your event (additional guests/billings) must be paid in full at the conclusion of your event.

There is a nineteen percent (19%) Service Charge and ten point twenty-five (10.25%) Tax which applies to all food and beverage orders, room rental fees, set up fees and audio visual charges.

DoubleTree by Hilton Palmdale reserves the right to release function SPACE THAT HAS NOT BEEN CONFIRMED IN WRITING and no deposit has been received.

Function space is assigned ACCORDING to the ANTICIPATED guaranteed number of guests, if there are FLUCTUATIONS in the number of attendees, the HOTEL reserves the RIGHT to assign the banquet room accordingly. Confirmation of the number of attendees to any food and/or beverage function must be submitted two weeks in advance.

All charges will be based upon the guarantee. If a GUARANTEE is not submitted, as required, the original attendee figure will be considered the guarantee.

All menu selections shall be considered DEFINITE and not subject to change fourteen (14) working days prior to function. Items listed on our menus are by no means the only items available. We are customizable and our catering specialists will be most willing to discuss alternate menu selections specially requested for your event.

EARHART BALLROOM | The perfect place for all upscale, social and corporate events, the event space is 2,100sq ft. seating up to 120 people. Starting at \$1,800 Minimum of 4 hours. After 6 hours there is an extra charge.

THE PATIO | Great for outdoor events, team bonding and much more! Starting at \$1,200.00.

BREAKFAST AREA | Beautiful Restaurant Space for that small social gatherings, meet and greets and cocktails hours (11:00am – 11:00pm) Starting at \$500.00.

CASH BAR | Guests purchase drinks individually. Glasses, ice, and garnishes are provided at no charge. If the service of a bartender is required the host will incur the cost of the bartender. Bartender fee per event of \$200.00 per bartender (Max 6 hour service, after 6 hours additional \$50.00 per hour will apply).

DECORATIONS | No items can be displayed directly on the banquet facility walls. The use of glitter, candles, smoke features of any kind, no covering of smoke detectors, sprinklers, nails, staples, tape, and decorating gum is not permitted inside the banquet room or the lobby. Consider the use of easels for all signage. Client is responsible for bringing in any equipment necessary to complete decorating; i.e. ladders, tools, etc.

CANCELLATION CLAUSE | Cancellation will only be accepted in writing on your company or organization letterhead, and the following schedule will apply, the deposit is non-refundable if the function is cancelled with a one hundred-eighty (180) days (6 months) prior to the scheduled event.

Loss or damage to the group's displays, decorations, or other property brought into the hotel premises will be the sole responsibility of the group. The hotel will assume no liability. The group is responsible for the conduct of all persons in attendance any for any damages incurred upon the hotel or its guests by individuals associated with or representing the group's organization.

If for reasons beyond our control, to include, but not limited to—labor strikes, accidents, government restrictions, or regulations on travel, acts of war, or acts of God—the hotel is unable to perform its obligations, the such non-performance is excused with no other liability upon return of any deposit. In no event shall the DoubleTree by Hilton Palmdale be liable for consequential damages for any reason what so ever.

DoubleTree by Hilton Palmdale requires security for all groups whose size, program, or nature indicates such need. The acquisition of security personnel is at the discretion of the group, but must be reputable, licensed guard or security agency approved by the hotel management.

The aforementioned policies explain the basic guidelines for DoubleTree by Hilton Palmdale and will assist you in the planning stages of your event. Specific details pertaining to menu selections, registration desks, and ROOM table arrangements, entertainment and other matters will be discussed and established prior to the event. Every effort will be made by the management of DoubleTree by Hilton Palmdale to ensure a successful event.

BREAKFAST BUFFET

All Breakfast Buffets Includes, Freshly Brewed Coffee, Assorted Hot Tea, Iced Tea and Water. Each Package is priced at the duration of 2 Hours.

Wake Up | 24.00 per person

Butter Croissants
Assorted Muffins
Fluffy Scrambled Eggs
Crisp Applewood Smoked Bacon or Turkey Sausage
Potatoes O'Brien

Morning Special | 28.00 per person

Assorted Seasonal Fresh Fruit Platter
Butter Croissants
Assorted Muffins
Fluffy Scrambled Eggs
Crisp Applewood Smoked Bacon or Turkey Sausage
Potatoes O'Brien

Good Morning | 33.00 per person

Assorted Seasonal Fresh Fruit Platter
Butter Croissants
Fluffy Scrambled Eggs
Crisp Applewood Smoked Bacon or Turkey Sausage
Fresh Buttermilk Biscuits with Sausage Gravy
Potatoes O'Brien

A LA CARTE MENU

All Day Coffee, Water and Hot Tea Station | 50.00
Orange Juice | 30.00 per carafe
Almond Milk | 30.00 per carafe
Freshly Brewed Iced Tea or Lemonade Station | 40.00
Assorted Danishes | 30.00 per dozen
Assorted Muffins | 30.00 per dozen
Assorted Bagels with Cream Cheese | 35.00 per dozen
Assorted Granola Bars | 20.00 per dozen
Assorted Yogurts | 20.00 per dozen
Assorted Fresh Seasonal Fruit Platter | 60.00

*Prices are Subject to 19% Service Charge
Applicable Taxes and Fees*

MEETING BREAKS

Each Package is priced per person at the duration of 2 Hours.

Light Delight | 13.00 per person

Assorted Fresh Whole Fruit

Assorted Granola Bars

Assorted Chip Bags

Herbal Teas & Fresh Brewed Coffee

Energize | 15.00 per person

Assorted Fresh Whole Fruit

Assorted Granola Bars

Assorted Fresh Bagels with Cream Cheese & Butter

Assorted Chip Bags

Herbal Teas & Fresh Brewed Coffee

Sweet Tooth | 18.00 per person

Assorted Granola Bars

Freshly Baked DoubleTree Cookies

Chocolate Brownies

Pretzels

Fresh Whole Milk

Herbal Teas & Fresh Brewed Coffee

*Prices are Subject to 19% Service Charge
Applicable Taxes and Fees*

LUNCH BUFFETS

All Lunch Buffets Include Fresh Coffee, Fresh Brewed Iced Tea and Water Station. Each Package is priced per person at the duration of 2 Hours.

The Deli | 23.00 per person

Fresh Potato Salad
Assorted Chip Bags
Assorted freshly made Sandwich Platter (White and Wheat Bread)
Turkey Sandwich (Sliced turkey, Provolone cheese, lettuce and tomato)
Ham Sandwich (Sliced ham, Swiss cheese, lettuce and tomato)
Roast Beef Sandwich (Sliced roast beef, Swiss cheese, lettuce and tomato)

Re-Charge | 33.00 per person

Fresh Mixed Green Salad (Italian, Caesar & Ranch Dressing)
Chicken Caesar Wrap or Turkey Club
Pesto Chicken Pasta
Assorted Chip Bags
Assorted Fresh Seasonal Fruit Platter

ALL HANDS ON DECK

All Options Includes Fresh Rolls and Butter, Fresh Coffee, Iced Tea and Water Station.

Option 1 | 37.00 per person (1 Salad, 1 Entrée, 2 Sides)

Option 2 | 41.00 per person (1 Salad, 2 Entrée, 2 Sides)

SALADS

Choice of Dressings (Ranch / Italian)

House Salad (Romaine Lettuce, Tomatoes, Red Onions, Cucumbers, Shredded Cheese)

Caesar Salad (Fresh Lettuce with Croutons and Shaved Parmesan)

Pasta Salad (Pasta Rotini, Red and Green Bell peppers, Black Olives, Cherry Tomatoes, Red Onion, Balsamic Vinaigrette)

ENTREES

Lemon Herb Chicken

Chicken Piccata

Chicken Marsala

Pan Seared salmon with Lemon Caper Sauce

Slow Roasted Tri-Tip with peppercorn Sauce / Au Jus

SIDES

Roasted Garlic Potatoes

Rice Pilaf

Seasonal Vegetable Medley

Scalloped Potatoes

Roasted Asparagus

Garlic Mashed Potatoes

DINNER BUFFETS

All Dinner Buffets Include Fresh Coffee, Fresh Brewed Iced Tea and Water Station. Each Package is priced per person at the duration of 2 Hours.

Backyard BBQ | 33.00 per person

House Salad
Baked Beans or Potato Salad
Macaroni and Cheese
BBQ Chicken
Smoked Pulled Pork or Beef Sliders
Buns, Ranch Dip and BBQ Sauce

Fajita Fiesta | 44.00 per person

Southwest Salad
Cilantro Rice and Black Bean
Grilled Vegetables
Marinated Steak
Chipotle Chicken
Corn & Flour Tortillas
Sour Cream, Shredded Cheese & Guacamole

TAKE FLIGHT

All Options Includes Fresh Rolls and Butter, Fresh Coffee, Iced Tea and Water Station.

Option 1 | 44.00 per person (1 Salad, 2 Entrée, 2 Sides)

Option 2 | 51.00 per person (1 Salad, 3 Entrée, 2 Sides)

SALADS

Choice of Dressings (Ranch / Italian)

House Salad (Romaine Lettuce, Tomatoes, Red Onions, Cucumbers, Shredded Cheese)

Caesar Salad (Fresh Lettuce with Croutons and Shaved Parmesan)

Pasta Salad (Pasta Rotini, Red and Green Bell peppers, Black Olives, Cherry Tomatoes, Red Onion, Balsamic Vinaigrette)

ENTREES

Lemon Herb Chicken

Slow Roasted Tri-Tip with Peppercorn Sauce

Spinach and Ricotta Ravioli with a Sundried Tomato Sauce

Chicken Pesto Pasta

Chicken Marsala

Pan Seared salmon with Lemon Caper Sauce

Cheese Ravioli with a Garlic Butter Sauce

Vegetable Lasagna

SIDES

Roasted Garlic Potatoes

Seasonal Vegetable Medley

Roasted Asparagus

Garlic Mashed Potatoes

Rice Pilaf

Scalloped Potatoes

Prices are Subject to 19% Service Charge
Applicable Taxes and Fees

HORS D'OEUVRES

Minimum order of 25 person | Passing Time of 1 Hour.

COLD SELECTIONS

Ahi Tuna Wonton Boats | **\$8.00 per person**

Smoked Salmon Crostini | **\$9.00 per person**

Shrimp Cocktails Shooters | **\$10.00 per person**

Caprese Skewers | **\$7.00 per person**

HOT SELECTIONS

Pepperoni Flatbread | **\$7.00 per person**

Prosciutto Wrapped Asparagus | **\$13.00 per person**

Chicken Veggie Skewers | **\$7.00 per person**

Chicken Pot Stickers | **\$4.00 per person**

RECEPTION DISPLAYS

Homemade Guacamole, Pico de Gallo, Black Bean Dip with Corn Tortillas | **\$7.00 per person**

Charcuterie Board | **\$10.00 per person**

Fresh Veggies, Garlic Naan with Fresh Hummus Dip | **\$9.00 per person**

SWEET ADD ONS

Per person | 1 Serving.

New York Cheesecake with Berry Sauce | **\$8.00 per person**

Carrot Cake | **\$8.00 per person**

Key Lime Pie | **\$8.00 per person**

Vanilla Cream Fruit Tart | **\$8.00 per person**

Chocolate Brownies | **\$4.00 per person**

Fresh Baked DoubleTree Cookies | **\$4.00 per person**

Chocolate Fudge Cake | **\$7.00 per person**

*Prices are Subject to 19% Service Charge
Applicable Taxes and Fees*

BEVERAGES / BAR PACKAGES

Each Package is priced per person at the duration of 2 Hours.

Mimosa Bar | 15.00 per person

House Champagne
Orange Juice Peach Nectar
Mango Nectar
\$20.00 per person / 3 Hours

House Package | 25.00 per person

Well Liquor
House Wine
Domestic & Local Beer
Spritzers
Soda
\$32.00 per person / 3 Hours

Personalized Package | 30.00 per person

3 Premium Personalized Signature Drinks
House Wine
Domestic & Local Beer
Spritzers
Soda
\$40.00 per person / 3 Hours

Cash Bar | Bartender fee of \$200.00 | Min 2 hours / Max 6 hours.

Host Only Pays Bartender Fee
Call Drinks | \$8.00 per Drink
Premium Drinks | \$10.00 per Drink

Sodas Package | 3.50 per person

2 Sodas per person
(Coke, Diet Coke, Sprite)

Beer & Wine | 20.00 per person

House Wine
Domestic & Local Beer
Spritzers
\$27.00 per person / 3 Hours

Premium Package | 42.00 per person

Premium Liquor
Well Liquor
House Wine
Domestic & Local Beer
Spritzers
Soda
\$50.00 per person / 3 Hours