



## WEDDING CELEBRATION PACKAGE

### Wedding Celebration Menu

Dinner Menus customized to meet your specific tastes and needs. Several suggestions are outlined in the following pages.

#### Champagne or Sparkling Cider

Champagne or Sparkling Cider per person for your toast.

#### Complimentary Cake Cutting

Our staff will cut your wedding cake and serve to your guests.

#### Punch Station

Tropical Infusion Punch Available Throughout Your Reception

#### Special Menu

Special Entrees for the Bride and Groom

#### No Host Bar Set Up

One Cash Bar Set Up complimentary-No Bartender Fee

#### Set Up of Tables

Linens, China, Silverware Included (limited color selection)

#### Complimentary Deluxe Guest Room

Provided the evening of the wedding for the bride and groom.

#### Complimentary Breakfast Buffet

Provided for the bride and groom at their convenience.

#### Complimentary Valet Parking Service for Bride and Groom

Complimentary 9<sup>th</sup> Street Garage Parking for your Guests

Special Group Rates Available for your Guests, based on availability

#### Rehearsal Dinner

15% Off Your Rehearsal Dinner for Groups of 20 or more  
and complimentary event room

\*for wedding receptions of 100 people or more

20% Service Charge and Applicable Sales Tax will be Added to the Above Prices



## WEDDING RECEPTION GUIDELINES

**Function Times:** Receptions are scheduled for a 5 hour time period. Overtime is at \$200.00 per hour.

Should your reception take place Sunday through Thursday, special consideration may be given to the length of your event.

**Food & Beverage Selections:** The accompanying packages are suggestions for your consideration. Your Catering Manager will work with you to create any alternate menu you desire.

**Attendance Guarantee:** To ensure availability of all the food and beverage items on your menus, we request your attendance guarantee three working days prior to your wedding reception. The guarantee may not be lowered once submitted. The minimum attendance number, is the minimum number of attendees required of your event. If attendance should drop below the stated number, you will be held responsible for payment of the minimum attendance number. The minimum attendance number given supersedes any guaranteed number given.

**Sleeping Room Blocks:** Sleeping room rates are available upon request, based on availability. Should you want a block of rooms, our Guest Rooms Manager will be happy to assist you.

Wedding Consultant, Bakery, Florist, Photographer, Limousine Service, DJ Service: Your Catering Manager can refer you to professionals familiar with Doubletree by Hilton Hotel as the Catering Manager in charge of your event does not function as a wedding ceremony coordinator.

**Deposits and Payments:** A nonrefundable deposit of \$1,000.00 is required to hold the functions pace on a definite basis and is due within two weeks of your tentative booking. A credit card for guarantee of payment is kept on file with a credit card authorization form. Final payment is due 3 days prior to the event.

The Doubletree Hotel is the sole provider of food and beverage at our facility and the Modesto Centre Plaza. Food and beverage may not be brought in from the outside with exception of Wedding Cakes.



## THE DEVOTION

### PUNCH

Served In A Festive Punch Bowl throughout the Reception

### TOAST

One Glass of Champagne or Sparkling Cider Per Person

### SALAD

Choice of One:

Spring Greens with Sundried Cherries, Feta Cheese and Grape Tomatoes

Hearts of Romaine Salad with Garlic Croutons, Shaved Parmesan and a Creamy Caesar Dressing

Baby Spinach Salad with Crumbled Blue Cheese, Candied Walnuts and Sundried Cranberries

### PLATED ENTREES

Choice of two of the following:

Roasted Prime Rib

Roasted Garlic Potatoes, Fresh Thyme Aus Jus

\$39

Char Broiled Filet Mignon

Caramelized Shitake Mushrooms

\$40

Stuffed Chicken Breast

Baby Spinach, Sage Cheddar Cheese & Roasted Red Peppers & Italian Sausage

Asiago Cheese Sauce with Artichoke Hearts

\$37

Panko Crusted Chicken Breast

Tomato Garlic Pesto Sauce with Fresh Tarragon

\$35

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Baked Atlantic Salmon  
Seared and Laced with Dijon Mustard, Chardonnay and Roasted Garlic  
\$39

Roasted Striploin of Beef  
Roasted whole and sliced English Style. Served with  
Wild Mushrooms, Cabernet Wine and Roasted Garlic  
\$39

Sautéed Chicken Breast  
Marinated and Served with a Sliced Mushrooms,  
Marsala Wine and Sweet Cream  
\$35

### Duet Plates

Petite Filet & Panko Crusted Salmon Filet  
Wild Mushrooms and Dijonaise Sauce  
\$46

Petite Filet & Jumbo Shrimp  
Wild Mushrooms and Tomato Garlic Pesto Sauce  
\$49

Petite Filet & Grilled Marinated Chicken Breast  
Wild Mushrooms and Sundried Tomato Sauce  
\$45

Wedding Cake Provided by the Bride and Groom

All of our Entrée Presentations include Fresh Seasonal Vegetables, Choice of Accompaniment,  
Fresh Baked Rolls & Butter  
Coffee, Decaffeinated Coffee, or a selection of Teas

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## THE INDULGENCE

### PUNCH

Served In A Festive Punch Bowl throughout the Reception

### CHAMPAGNE

One Glass of Champagne or Sparkling Cider Per Person

### SALADS

Cous Cous and Grilled Vegetable Salad, Sun-dried Tomato Pesto Ravioli Salad  
Spicy Thai Chicken and Asian Noodle Salad, Season's Greens with Assorted Dressings

### DINNER BUFFET

Hearts of Romaine Salad; Tomatoe & Fresh Motzarella Salad with  
Extra Virgin Olive Oil, Fresh Basil and Balsamic Glaze;  
Fresh Seasonal Fruits

### Choose Two Entrees

Grilled Marinated Flank Steak with Oyster Mushrooms, Merlot & Roasted Garlic

Grilled Chicken Topped with Fresh Spinach, Feta & Roasted Peppers

Poached Atlantic Salmon with Fresh Dill, Lemon & Sautéed Leeks

Oven Roasted Porkloin with Apple Cider, Sage and Dried Cranberries

Basmati Rice with Saffron or Roasted Garlic Mashed Potatoes

Chef's Choice of Seasonal Vegetables

Coffee, Decaffeinated Coffee, or a selection of Teas

\$42

Roasted Prime Rib Carved in your Room - {Market Price}

Additional charges will apply \$5.00 Per Person

Wedding Cake Provided by Bride and Groom

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## TO ENHANCE YOUR SPECIAL EVENT

### Hors D Oeuvres

Assorted Domestic and Imported Cheese Display with Grilled Baggetts and Crackers

Seasonal Fruit Display

Choice of Two Passed Hors D O'euvres

\$12 pp

Assorted Domestic and Imported Cheese Display with Grilled Baggetts and Crackers

Antipasto Display

Grilled Vegetable Platter

Choice of Two Passed Hors D O'euvres

\$17 pp

### Trays & Platters

Assorted Domestic and Imported Cheese Display with Grilled Baggetts and Crackers \$4 pp

Seasonal Fruit Display \$3.50 pp

Vegetable Crudite \$3.75 pp

Antipasto Platter \$8 pp

### Add to Your Champagne Toast

Fresh Raspberries, Blackberries or Blueberries \$1.00 pp

### Enhance Your Wedding Cake

Vanilla Bean Ice Cream \$2 pp

Biscotti and Canolli \$4 pp

Chocolate Dipped Strawberries \$3 pp

Mini Raspberry Swirl Cupcakes \$3 pp

Assorted Dessert Bars \$3 pp



## BAR PACKAGE CONSIDERATIONS

- \*There is a 100 person minimum, regardless of guarantee
- \*Beverage service packages are only available in conjunction with a meal served to all in attendance.
- \*Prices are based on total number of persons in attendance during the meal.
- \*Bartenders serving at bar packages will serve responsibly, regardless of the time remaining for the package.

Prices do not include service charge or applicable sales tax.  
Prices & selections are subject to change. 72 hour guarantee required.

## ADDITIONAL BEVERAGES

Lemonade \$30.00 per gallon  
Champagne Punch \$32.00 per gallon  
Coffee, Tea, Decaf \$34.00 per gallon  
Micro & Imported Beer by the Keg also available  
Prices & selections are subject to change. 72-hour guarantee required.

## BEER BY THE KEG

Heineken	\$525.00
Red Hook	\$525.00
Sam Adams	\$525.00
Shock Top	\$525.00
Sierra Nevada	\$525.00
Budweiser	\$425.00
Budweiser Light	\$425.00
Coors Light	\$425.00



## **Event Beverages**

### **House Brands**

Gordon's Vodka, Gordon's Gin, Jim Beam 8 Star, Castillo Rum,  
Sauza Tequila, Scotch, Grants, E&J Brandy

### **Call Brands**

Sky Vodka, Amsterdam, Gin, Tequila Camaren, Reposado, Seagram's 7, Bacardi Rum

### **Premium Brands**

Grey Goose, Tangueray 10, Johnny Walker Black, Crown Royal, Tres Generaciones

### **Imported & Domestic Beers**

Bud Light, Corona, Heineken, Coors Light

### **Soft Drinks**

Pepsi, Diet Pepsi Caffeine Free Pepsi & Sprite

### **Waters**

Aquafina & Pellegrino

### **Energy Drinks**

Red Bull & Sugar Free Red Bull



Add \$125.00 For Uniformed Attendant Per Bar  
if Bar Consumption does not exceed \$500

**Cash Bar**

House Liquor	6.50
Call Liquor	7.25
Premium	9.00
Kahula	7.25
Bailey's	9.00
Grand Manier	9.00
Malibu Rum	7.25
Midori	7.25
Peach Schnapps	7.25
Apple Puckers	7.25
Domestic Beer	4.50
Imported Beer	5.50
House Wine	4.75
2 <sup>nd</sup> Tier Wine	5.50
Soda/Juices	3.00
Bottle Water	3.00

**Hosted Bar**

House Liquor	6.25
Call Liquor	7.00
Premium	8.75
Kahula	7.00
Bailey's	7.75
Grand Manier	8.75
Malibu Rum	7.00
Midori	7.00
Peach Schnapps	7.00
Apple Puckers	7.00
Domestic Beer	4.25
Imported Beer	5.25
House Wine	4.50
2 <sup>nd</sup> Tier Wine	5.25
Soda/Juices	2.75
Bottle Water	2.75

**Hourly Hosted Package**

House Brands	12.00
Call Brands	14.00
Premium	16.00
Top Shelf	18.00

**Martini Enhancement**

House	8.50
Call	9.00
Premium	10.00
Top Shelf	12.00

**Premium Hourly Package**

1 <sup>st</sup> hour	16.00
2 <sup>nd</sup> hour	12.00
Each additional hour	10.00

**Hourly Beer & House Wine**

1 <sup>st</sup> hour	14.00
2 <sup>nd</sup> hour	10.00
Each additional hour	8.00

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