



Your wedding is a celebration of your love. It's a day that captures your beauty, your unique story and your heart. The Doubletree by Hilton Nanuet Hotel offers you the opportunity to create your perfect day with our beautiful grounds and customizable services. We bring flair, elegance, creativity and best of all, exclusivity to each and every wedding affair. Our goal is to learn your story, your style, and your vision and design a beautiful affair unique to your taste. Our team has years of experience in creating and executing great events, and we strive to make each one memorable. Our staff's experienced professionals will attend to your every detail, and will reliability ensure that your affair will be a wonderful memory for a lifetime.

Wedding Services:

- ❖ Create a wedding checklist
- ❖ Reception venue and menu selection
- ❖ Rehearsal dinners, receptions, family and attendee brunches
- ❖ Amenity gifts
- ❖ Wedding location selection
- ❖ Guest lodging blocks and reservations
- ❖ Guest activities

Ceremony / Site Fees:

Our ceremony fee includes setup/breakdown and chair rental

Overnight Accommodations

Guest's rooms are available here at Doubletree and can be reserved as a wedding room block for your guests' convenience. Room rentals are based on availability at the time of booking. There is a 50-room maximum per wedding room block. Certain dates may require minimum stays and discounts may not be available on all holiday weekends. Discounts may be offered on Sundays and Fridays.

Doubletree Wedding Packages

Includes:

- ❖ Unlimited Consultation with your Event Coordinator
- ❖ One Complimentary Two Room Bridal Suite with Whirlpool and Kitchen for the Evening of your Event
- ❖ Champagne or Cider Toast
- ❖ Tiered Wedding Cake
- ❖ Complimentary 5-hour room Rental
- ❖ Packages include a 5-hour House Open Bar
- ❖ Dance Floor Included
- ❖ White or Ivory Floor Length Linen and Napkins
- ❖ Maître D to Execute a Memorable evening
- ❖ After Party in the Windsor Grille Lounge
- ❖ Votive Candles and Mirror Centerpieces
- ❖ Head Table, Gift Table, Cake Table, and DJ Table
- ❖ Place Card Table Service
- ❖ Bridal Party/Event Party Holding Room During Cocktail Hour
- ❖ Special Guest Room Rates for your Guests
- ❖ Referrals for All Suppliers Associated with the Planning of your Event

Available Features:

- ❖ Outdoor Wedding Ceremony in our Garden Gazebo
- ❖ Rehearsal Dinner Prior to your wedding
- ❖ After Wedding Breakfast for your out of Town Guests
- ❖ Room for Make-up and Hair stylists to Coif the Bridal Party
- ❖ Private After Party in the Windsor Grille Lounge with Late Night Snacks

Payment Schedule

\$1,000 Deposit due at booking, 50% of projected charges due six months prior to event date and balance due 14 days prior with the final head count.

(Detailed explanation of menu packages below. Each package includes a minimum on 100 guests except for Wedding Brunch which includes minimum of 50 guests.)



The Regency Silver

FIVE HOUR PARTY

Open Bar
Cocktail Hour with Hot & Cold Displays

Wedding Reception featuring a Four Course Plated Meal complete with Appetizers, Salads, and choice of Two Main Entrees
Tiered Wedding Cake Dessert
Selection of Coffee or Teas

ONE HOUR COCKTAIL RECEPTION

Tuscan Table

Cold Selections

Imported and Domestic Cheeses
Assorted Breads
Fresh Vegetable Crudités with Herb Dipping Sauce
Assorted Cured Charcuterie Meats
Imported Olives
Roasted Red Peppers
Infused oils
Fresh Tomato Bruschetta

Hot Selections

Choice of 2 displays including:

Fried Calamari with Arribatta and Marinara Sauces
Farfalle Primavera
Sweet Sausage and Broccoli Rabe
Meatball Parmigiana
Oriechetti in White Clam Sauce
Cavatelli with Broccoli in Garlic Sauce
Eggplant Rollatini
Penne with Shrimp, Asparagus, Sun-dried & Plum Tomatoes.

PLATED APPETIZERS

Select one

Marinated Portobello Stuffed Mushroom with Grilled Vegetable Risotto
Grilled Vegetable Napoleon Topped with Fresh Ricotta
Eggplant Rollatini with Fresh Basil Tomato Sauce
Mozzarella en Carozza with Capers & Fresh Tomato Sauce
Southwestern Vegetarian Chili in a Crisp Tortilla Shell with Cheddar Cheese
Plum Tomato & Sweet Onion Tart with Fresh Mozzarella & Pecorino Romano
Fresh Mozzarella & Tomato Napoleon with Pesto Vinaigrette
Grilled Portobello & Pencil Asparagus with Fresh Basil Dressing.

PLATED SALAD

Select one

Classic Caesar Salad topped with Asiago & Garlic Croutons
Harvest Salad with Field Greens, Cranberries, Candied Walnuts
Crisp Field Greens, Baby Romaine, Garden Vegetables with Balsamic Vinaigrette
Mandarin Orange Mixed Field Greens with Pineapple Mandarin Orange Slices Almonds and Sweet Balsamic Vinaigrette
Spinach Salad with Grilled Portobello Mushrooms & Red Onions and Dijon Dressing

PLATED ENTRÉE

Your guests have a choice of two entrees

Chicken Milanese with Lemon Herbed Butter Sauce
Herb Crusted Salmon with Creamy Dijon Sauce
Macadamia Nut Encrusted Tilapia with Citrus Butter Sauce
Chicken Breast Stuffed with Herb Bread and Mushroom Stuffing
Chicken Breast Stuffed with Wild Rice, Sun Dried Cranberries, & Almonds
Chipotle Tilapia with Peppers & Onions in a Spicy Sauce
Salmon with Mango & Coconut Cream Sauce
Horseradish Crusted Tilapia
Macadamia Nut Crusted Salmon
Potato Crusted Salmon with Dijon Cream Sauce.

DESSERT COURSE

3 Tiered Wedding Cake
Coffee
Assortment of Herbal Teas.

CLASSIC OPEN BAR

Selection of Hilton House Brands of Wines & Liquors
Two draft domestic beers.

The Regency Gold

FIVE HOUR PARTY

Open Bar

Cocktail Hour with Hot & Cold Displays and passed Butler Hors D'oeuvres

Wedding Reception featuring a Four Course Plated Meal complete with Appetizers, Salads, and choice of Two

Main Entrees

Tiered Wedding Cake

Dessert Plate

Selection of Coffee or Teas.

ONE HOUR COCKTAIL RECEPTION

Cold Selections

Imported and Domestic Cheeses

Assorted Breads

Fresh Vegetable Crudités with Herb Dipping Sauce

Assorted Cured Charcuterie Meats

Imported Olives

Roasted Red Peppers

Infused oils

Fresh Tomato Bruschetta.

Hot Selections

Choice of 2 displays including:

Fried Calamari with Arribatta and Marinas Sauces

Farfalle Primavera

Sweet Sausage and Broccoli Rabe

Meatball Parmigiana

Oriechetti in White Clam Sauce

Cavatelli with Broccoli in Garlic Sauce

Eggplant Rollatini

Penne with Shrimp, Asparagus, Sun-dried & Plum Tomatoes.

BUTLER PASSED HOR D'OEUVRES

Selection of Six

Beef Wellington en Croûte

Stuffed Mushrooms

Mini Quiche

Brie & Raspberry in Phyllo Wild Mushroom en Croûte

Cajun Shrimp on Toasted Flatbread

Mini Monte Cristo with Dijonnaise Dip

Sausage Calzones

Coney Island Franks

Sesame Chicken Bites;

Chicken Sate' with Wasabi Mayonnaise
Chicken Saltimbocca Bites
Crab Cakes Remoulade
Gazpacho Shooters
Oriental Chicken Salad Tartlets
Smoked Salmon Pinwheels
Beef Negimaki

PLATED APPETIZER

Select one

Marinated Portobello Stuffed Mushroom with Grilled Vegetable Risotto
Grilled Vegetable Napoleon Topped with Fresh Ricotta
Eggplant Rollatini with Fresh Basil Tomato Sauce
Mozzarella en Carozza with Capers & Fresh Tomato Sauce
Southwestern Vegetarian Chili in a Crisp Tortilla Shell with Cheddar Cheese
Plum Tomato & Sweet Onion Tart with Fresh Mozzarella & Pecorino Romano
Fresh Mozzarella & Tomato Napoleon with Pesto Vinaigrette
Grilled Portobello & Pencil Asparagus with Fresh Basil Dressing.

PLATED SALAD

Select one

Classic Caesar Salad topped with Asiago & Garlic Croutons
Harvest Salad with Field Greens, Cranberries, Candied Walnuts
Crisp Field Greens, Baby Romaine, Garden Vegetables with Balsamic Vinaigrette
Mandarin Orange Mixed Field Greens with Pineapple Mandarin Orange Slices, Almonds and Sweet Balsamic Vinaigrette; Spinach Salad with Grilled Portobello Mushrooms, Red Onions and Dijon Dressing
Mandarin Orange Salad with Romaine Lettuce, Mandarin Oranges, Pineapple & Almonds
Southwest Salad with Mixed Greens, Tomatoes, Olives, Shredded Cheese, Bacon Bits and Chipotle Dressing
Bocconi Mozzarella & Tomato Salad Drizzled in Light Vinaigrette Dressing
Tri Color Salad Radicchio, Endive, Bib Lettuce, and Tomato with a Vinaigrette Dressing.

PLATED ENTRÉE

(Your guests have a choice of two entrees.)

Choose from **ANY** of the Entrees on the Silver Menu **PLUS** the following:

Bourbon BBQ with Sliced Strip Steak
Sliced Shell Steak with Mushroom Forestier
Breaded Chicken Milanese with Lemon Herbed Butter Sauce
Herb Crusted Salmon with Creamy Dijon Sauce
Macadamia Nut Encrusted Tilapia with Citrus Butter Sauce
Chicken Breast Stuffed with Spinach and Fontina Cheese
Braised Chicken Saltimbocca with Spinach, Prosciutto & Fresh Mozzarella
Chicken Breast Stuffed with Herb Bread and Mushroom Stuffing
Chicken Breast Stuffed with Wild Rice, Sun Dried Cranberries, & Almonds
Chipotle Tilapia with Peppers & Onions in a Spicy Sauce
Salmon with Mango & Coconut Cream Sauce; Macadamia Nut Crusted Salmon
Potato Crusted Salmon with Dijon Cream Sauce

DESSERT COURSE

3 Tiered Wedding Cake Served with Plated Dessert
Plate of Upscale Petit Fours Served with Coffee and Selection of Herbal Teas

THE REGENCY DIAMOND

FIVE HOUR PARTY

Open Bar
Cocktail Hour with Hot & Cold Displays
Passed Butler Hors D'oeuvres and Two Action Stations
Wedding Reception featuring a Four Course Plated Meal complete with Appetizers, Salads, and Choice of Two
Main Entrees
Viennese Dessert Table
Tiered Wedding Cake
Selection of Coffee or Teas.

ONE HOUR COCKTAIL RECEPTION

Cold Selections

Imported and Domestic Cheeses
Assorted Breads
Fresh Vegetable Crudités with Herb Dipping Sauce
Assorted Cured Charcuterie Meats
Imported Olives
Roasted Red Peppers
Infused oils
Fresh Tomato Bruschetta.

Hot Selections

Choice of 2 displays including:
Fried Calamari with Arribatta and Marinas Sauces
Farfalle Primavera
Sweet Sausage and Broccoli Rabe
Meatball Parmigiana
Oriechetti in White Clam Sauce
Cavatelli with Broccoli in Garlic Sauce
Eggplant Rollatini
Penne with Shrimp, Asparagus, Sun-dried & Plum Tomatoes.

BUTLER PASSED HOR D'OEUVRES

(Selection of Six)

Beef Wellington en Croûte
Stuffed Mushrooms
Mini Quiche
Brie & Raspberry in Phyllo Wild Mushroom en Croûte;
Cajun Shrimp on Toasted Flatbread;
Mini Monte Cristo with Dijonnaise Dip
Sausage Calzones

Coney Island Franks
Sesame Chicken Bites;
Chicken Sate' with Wasabi Mayonnaise
Chicken Saltimbocca Bites
Crab Cakes Remoulade
Gazpacho Shooters
Oriental Chicken Salad Tartlets
Smoked Salmon Pinwheels
Beef Negimaki

WEDDING ENHANCEMENTS

CHEF'S ACTION STATIONS

(Select two)

Wok and Roll Station

Crispy Tofu, Carrots, Bamboo Shoots, Bean Sprouts and Broccoli in Light Garlic Sauce
Chicken and Broccoli
General Tso's Chicken
Spicy Beef & Scallions
Sweet & Sour Pork
Chicken & Black Bean Sauce
Served with Rice & Crunchy Noodles

Nona's Italian Sunday Dinner

Simmering Pots of Meatballs, Italian Sausage, & Bracciale served with our Chef's Homemade Sauces, Fresh Baked Italian & Garlic Breads, and Fresh Grated Cheese.

Tex Mex Haute'

Specially Seasoned Chicken & Steak & Vegetables Sizzled and Rolled in Warm Flour Tortillas served with Spicy Salsa, Sour Cream, Guacamole & an Assortment of Peppers

The Brooklyn Bridge

Hot Pastrami and Hot Corned Beef, accompanied by Mini Potato Knishes, Warm Sauerkraut, Rye Bread Hot Dog Rolls, Half and Full Sour Pickles, and Deli-Style Mustard and Onion Sauce.

Old World Station

Old World Style Pierogis Sautéed in Hot Butter with Grilled Kielbasa, Stuffed Cabbage & Polish Braised Cabbage.

Carving Station

Each served with Mini Breads & Condiments

Leg of Lamb with Mint Jelly
Oven Roasted Beef with Peppercorn
Stuffed Roast Loin of Pork
Asian Marinated Steak
Glazed Corned Beef or Pastrami
Fresh Turkey Breast with Cranberry

Smashed Potato Martini Bar

Hot Smashed Potatoes Served in Cosmo Glasses, accompanied with a Wide Assortment of Toppings including Sautéed Onions, Mushrooms, Spinach & Brown Gravy, Cheddar Cheese and Sour Cream & Crunchy Onion Frizzles.

Little Italy Pasta Station

Pasta Sautéed to Order

Farfalle, Rigatoni, Orecchiette or Penne tossed with choice of sauces:

- ❖ Bolognese
- ❖ Pesto
- ❖ Pink Vodka
- ❖ Garlic & Oil

Broccoli Rabe & Sweet Italian Sausage served with Fresh Garlic Bread and Grated Cheese.

Dim Sum

Select from Pork, Chicken or Vegetable Dim Sim which are Pan Seared or Steamed Dim Sum. Served with Plum, Ginger & Scallion Soy Sauces and Crispy Asian Slaw.

The Streets of New York

Kosher Hot Dogs served with all the Fixing's.

Choose from Sauerkraut, Onions, Mustard, Chili Onions/Peppers & Melted Cheese.

Accompanied by Warm Street-Style Pretzels & Bags of Assorted Hot Nuts Dill and Half Sour Pickles.

APPETIZER

Select one

Marinated Portobello Stuffed Mushroom with Grilled Vegetable Risotto

Grilled Vegetable Napoleon Topped with Fresh Ricotta

Eggplant Rollatini with Fresh Basil Tomato Sauce

Mozzarella en Carozza with Capers & Fresh Tomato Sauce

Plum Tomato & Sweet Onion Tart with Fresh Mozzarella & Pecorino Romano

Fresh Mozzarella & Tomato Napoleon with Pesto Vinaigrette

Grill Fresh Mozzarella & Tomato Napoleon with Pesto Vinaigrette

Grilled Portobello & Pencil Asparagus with Fresh Basil Dressing

Peppered Montrachet with Tomatoes, Toasted French bread, Red Wine Raspberry Melba Sauce

Bruschetta Sampler: Tomato, Broccoli Rabe, Eggplant Caponata & Cannelloni Bean Salad

PLATED SALAD

Select one

Classic Caesar Salad topped with Asiago & Garlic Croutons

Harvest Salad with Field Greens, Cranberries, Candied Walnuts

Crisp Field Greens, Baby Romaine, Garden Vegetables with Balsamic Vinaigrette

Mandarin Orange Mixed Field Greens with Pineapple Mandarin Orange Slices, Almonds and Sweet Balsamic Vinaigrette; Spinach Salad with Grilled Portobello Mushrooms, Red Onions and Dijon Dressing

Mandarin Orange Salad with Romaine Lettuce, Mandarin Oranges, Pineapple & Almonds

Southwest Salad with Mixed Greens, Tomatoes, Olives, Shredded Cheese, Bacon Bits and Chipotle Dressing

Bocconi Mozzarella & Tomato Salad Drizzled in Light Vinaigrette Dressing

Tri Color Salad Radicchio, Endive, Bib Lettuce, and Tomato with a Vinaigrette Dressing.

INTERMEZZO

Sorbet

Raspberry or Lemon

PLATED ENTRÉE

Select Three

Chose from **ANY** selection in the Silver or Gold Menus **PLUS** any of the following.

12 oz. New York Delmonico Strip Steak or Ribeye (bone out) Grilled to your Guests Order Accompanied by Choice of Starch and Vegetable.

DESSERT COURSE

3 Tiered Wedding Cake

Dessert Buffett featuring Viennese Table
Tiered Wedding Cake served with Coffee and Assorted Tea

DOUBLETREE OPEN BARS

House Open Bar (Included in all Packages)

Smirnoff Vodka
New Amsterdam Gin
Castillo Rum
El Zarco Tequila

Grants and Cutty Sark Scotch
Philadelphia or Early Times Whiskey
Evan Williams Bourbon
Trader Vic's Spiced or Coconut Rums

Choose from two Domestic Draft Beers (Budweiser, Yuengling, Coors Light, and Michelob Ultra-Light)

Premium Open Bar additional cost

Absolute & Tito's Vodka,
Bombay and Tanqueray Gin,
Bacardi Rum Gold & Silver,
Jose Cuervo Gold & Silver,
Dewers & Johnny Walker Red Scotches,
Seagrams 7
Canadian Club and Jack Daniels Whisky
Fireball Whisky
Jim Beam Bourbon, Hennessy VS
Amaretto DiSaronno Captain Morgan
Malibu Rum

Beers including One Domestic and One Craft Beer (Subject to Availability) Plus Bottles of Bud Light, Heineken, Amstel Light, Coors Light, Corona, Blue Moon O'Doul's
(Other beers are also available at no extra cost)

Super Premium Open Bar additional cost

All of the selections in the Premium Open Bar PLUS:
Grey Goose and Belvedere Vodkas
Bombay Sapphire Gin
Patron Silver Tequila
Johnnie Walker Black Chivas and Glen Fiddich Scotch
Jamison Irish and Crown Royal Whisky
Knob Creek and Makers Mark Bourbon
Remy Martin VSOP

ADDITIONAL ENHANCEMENTS Prices Vary

Sushi Bar

Freshly Made Assortment of Authentic Sushi Rolls with an Asian Flare
Soy Sauce, Pickled Ginger, Wasabi & Chop Sticks.

Cold Seafood Bar

Jumbo Shrimp, Clams, Oysters & Crab Claws (Market Pricing - Please Ask)
Personalized Ice Sculptures per Sculpture.

DESSERT ENHANCEMENTS

Viennese Table

Giant Cannoli Display

Brownies & Blondies

Warm Apple Cobbler

Tiramisu

Ice Cream Sundae Station

Chocolate, Vanilla & Strawberry Ice Cream
Served with Your Choice of Toppings:

- ❖ Chocolate Syrup
- ❖ Strawberry & Caramel Sauce
- ❖ Rainbow Sprinkles
 - ❖ M&M's
- ❖ Crushed Oreo Cookies
- ❖ Chocolate Chips
 - ❖ Gummies
 - ❖ Walnuts
- ❖ Whipped Cream and Cherries



WEDDING BRUNCH MENU

Available 11 am – 3 pm

Bakery Basket of Assorted Bagels

Assorted Mini Danishes

Homemade Muffins

Plain and Veggie Cream Cheese, Jams and Butter

Fresh Seasonal Fruit, Garden Salad with Dressing

Scrambled Eggs

Home Fried Potatoes

Breakfast Sausage and Crispy Bacon

French toast or Waffles

Omelet Station

Coffee & Tea

Assorted juices

Mimosas

Champagne Toast

Wedding Cake

&

Two of the Following:

- ❖ Chicken Milanese with Lemon Herbed Butter Sauce
- ❖ Chicken Breast Stuffed with Herb Bread and Mushroom Stuffing
- ❖ Chicken with Roasted Peppers & Fresh Mozzarella over Sun Dried Tomato Cream Sauce
 - ❖ Penne ala Vodka with Fresh Grated Cheese
 - ❖ Poached Salmon in Buttery Dill Sauce
- ❖ Macadamia Nut Encrusted Tilapia with Citrus Butter Sauce
 - ❖ Rigatoni Pomodoro
 - ❖ Tortellini Alfredo
 - ❖ Bowtie Pasta Primavera

OMELET STATION

Fresh Eggs with Your Choice of Toppings:

Diced Ham, Bacon Crumbles, Tomatoes, Onions

Mushrooms, Spinach, Cheddar & Swiss Cheese, and Salsa

CARVING STATION

Oven Roasted Beef with Peppercorn

Stuffed Roast Loin of Pork

Fresh Turkey Breast with Cranberry

Glazed Corned Beef or Pastrami

Served with Mini Breads & Condiments

AFTER HOURS

The Doubletree by Hilton Nanuet will keep the Windsor Grille Lounge open late (until 2:00 a.m.) on the date of the wedding event. Please understand that the lounge is open to the public and cannot be reserved solely for the use by your group alone. Should you wish for a more intimate setting, we can provide a private room adjacent to the Lounge.

AFTER PARTY MENU OPTIONS PRICES VARY

Fruit and Cheese Platter
Italian or American Hero Sandwiches
Mozzarella Sticks
Buffalo wings served with blue cheese dressing
Chicken Fingers
Beef Sliders
Pigs in a Blanket
Cookie Jar (assorted fresh baked cookies)

Plus 20% Service Charge and 8.375% Sales Tax

Please note the Windsor Grille will not remain open until 2am unless specifically requested in writing.

Plus 20% Service Charge and 8.375% Sales Tax

Please note the Windsor Grille will not remain open until 2am unless specifically requested in writing.

Farewell Breakfast

Start the day off right with a delicious breakfast. All selections are served with an assortment of fruit juices, freshly brewed coffee and selection of teas.

THE CONTINENTAL

Selection of Freshly Baked Breakfast Muffins, Danish and Assorted Bagels served with Cream Cheese and Fruit Preserves. Seasonal Fresh Fruits

THE REGENCY

Selection of Freshly Baked Breakfast Muffins, Danish and Assorted Bagels served with Cream Cheese and Fruit Preserves. Hot Chaffing Dishes of Fluffy Scrambled Eggs, Seasoned Home Fries, and Honey Cured Bacon & Sausage

THE PLATINUM

Selection of Freshly Baked Breakfast Muffins, Danish and Assorted Bagels served with Cream Cheese and Fruit Preserves. Granola Bars, Variety of Yogurt with Granola & Raisins. Hot Chaffing Dishes of Fluffy Scrambled Eggs, Seasoned Home Fries, Honey Cured Bacon & Sausage, French toast or Waffles served with Maple Syrup & Powdered Sugar, Boxed Cereal with Whole, 2% or Skim Milk

BUFFET ENHANCEMENTS

BELGIAN WAFFLES STATION

Freshly made molted waffles
Fresh Strawberries
Whipped Cream
Whipped Butter
Warm Maple Syrup

OMELET STATION

Fresh omelets made to order with accompaniments to include bacon, ham, onions, mushrooms, salsa, cheddar and Swiss cheese.

Morning Selections are for two (2) hour period price per person plus 20% service Charge and 8.375% Sales Tax