



DOUBLETREE

BY HILTON™

AUGUSTA

2012 CATERING PACKET

Breaks & Refreshments

A La Carte Items

Breakfast Menus

Lunch Menus

Dinner Menus

Hors D'oeuvres

Attraction Stations

Cash/Host Bar Items

BREAK MENUS

(All Breaks Displayed for 90 minutes)

“All Day Meeting Package”

Continental Breakfast

A Variety of Breakfast Pastries and Muffins
Assorted Bottled Juices, Freshly Brewed Coffee and Hot Tea

Mid-Morning

Sliced Seasonal Fresh Fruits
Bottled Soft Drinks and Bottled Water, Freshly Brewed Coffee and Hot Tea

Afternoon

Assorted Cookies and Brownies
Bottled Soft Drinks and Bottled Water, Freshly Brewed Coffee and Iced Tea

\$17.95 per person

“Fruit Refresher Break”

Whole and Sliced Seasonal Fruit,
Fruited Yogurt, Fruit Bars,
Bottled Waters,
Hot or Iced Tea
\$9.95 per person

“The Classic Continental”

Assorted Breakfast Pastries and Muffins
Sliced Seasonal Fresh Fruit
Assorted Bottled Juices,
Freshly Brewed Coffee and Hot Tea
\$9.95 per person

(Add Ham & Sausage Biscuits
@ \$2.00 per person)

“Fitness Start”

Assorted Bagels with
Flavored Cream Cheeses,
Bran Muffins, Assorted Granola Bars,
Fresh Seasonal Fruit, Individual Yogurts, Assorted
Bottled Juices and Bottled Water, Freshly Brewed
Coffee and Hot Tea
\$10.95 per person

“Afternoon Snack”

Assorted Cookies and Brownies,
Assorted Finger Sandwiches, Pretzels,
Potato Chips with Dip, Bottled Water,
Freshly Brewed Coffee and
Assorted Bottled Soda
\$10.95 per person

“Ballpark Break”

¼ lb. Hot Dogs with Condiments,
Potato Chips and Assorted Cookies,
Soft Drinks
\$9.95 per person

“The Munchies”

Whole Fresh Fruit, Assorted Chips,
Assorted Candy Bars, Bottled Soft Drinks,
Powerade and Assorted Fruit Juices
\$9.95 per person

“Starbucks Coffee Break”

Starbucks Coffee,
Flavored Syrups, Whipped Cream,
Appropriate Toppings and Biscotti
\$5.95 per person

A 20% service charge and 7% sales tax will be added to all prices. All prices are subject to change.

DoubleTree by Hilton Augusta

2651 Perimeter Parkway, Augusta, GA 30909

706-855-8100 / 706- 860-7434 (fax)

BREAK A LA CARTE ITEMS

Beverages

Freshly Brewed Coffee or
Decaffeinated Coffee
\$32.00 per gallon

Freshly Brewed Coffee or
Decaffeinated Coffee
by *Starbucks*
\$39.00 per gallon

Iced Tea
\$30.00 per gallon

Assorted TAZO Herbal Tea
by *Starbucks*
\$2.50 each

Assorted Individual Juices
\$2.75 each

Low Sodium V-8 Juice
\$2.75 each

Assorted Bottled Sodas
\$2.25 each

Bottled Waters

Nestlé Pure Life **\$2.00**

Dasani **\$2.50**

Fiji **\$3.25**

Food Items

Miniature Ham, Egg
and Cheese Omelets
\$35.00 per dozen

Miniature Ham and Cheese
Croissants
\$32.00 per dozen

Sausage Biscuits
\$30.00 per dozen

Cinnamon Rolls
\$30.00 per dozen

Assorted Bagels with
Assorted Cream Cheeses
\$25.00 per dozen

Assorted Muffins
\$25.00 per dozen

Assorted Danishes
\$25.00 per dozen

Assorted Sliced
Fruit Bread
\$12.00 per loaf

Assorted Granola Bars
\$20.00 per dozen

Assorted Fruited
Low fat Yogurt
\$18.00 per dozen

The Ultimate DoubleTree
Chocolate Chip Cookies
\$30.00 per dozen

Assorted Homemade Cookies
\$25.00 per dozen

Homemade
Fudge Brownies
\$25.00 per dozen

Assorted Whole Fresh Fruit
\$2.95 per piece

Sliced Seasonal Fruit
\$4.25 per person

Fruit and Cheese Tray
\$5.95 per person

Tortilla Chips and Salsa
\$2.50 per person

Assorted Bagged Chips
(Minimum order of 12 bags)
\$1.50 each

Low fat Chex Mix
(Minimum order: 12 people)
\$1.50 per person

Assorted Mixed Nuts
(Minimum order: 12 people)
\$1.50 per person

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BREAKFAST MENUS

PLATED BREAKFASTS

“The Green Jacket”

Classic French Toast with Maple Syrup
Choice of Bacon or Sausage,
and Fresh Sliced Seasonal Fruit
\$12.95 per person

“Wake Up In Augusta”

Scrambled Eggs, One Strip of Bacon and
One Sausage Link, Breakfast Potatoes,
Fruit Compote, Buttermilk Biscuits
served with Butter
\$13.95 per person

“Healthy Start”

Sliced Honeydew, Cantaloupe,
Strawberries, Pineapple and Oranges
with Honey Walnut Dip, Granola,
Muffins and Fruit Bread,
served with Butter
and Cream Cheese
\$13.95 per person

“Breakfast Gourmet”

Breakfast Rib Eye, Scrambled Eggs,
Breakfast Potatoes, Miniature Croissants,
Fruit Bread and Butter
\$19.95 per person

BREAKFAST BUFFETS

(Food is Displayed for 1 ½ Hours)

“Garden City Buffet”

French Toast with Maple Syrup,
Scrambled Eggs,
Bacon,
Buttered Grits or Oatmeal,
Breakfast Potatoes,
Fresh Seasonal Fruit,
and Buttermilk Biscuits
\$14.95 per person

“Augusta Morning”

Biscuits and Country Gravy,
Scrambled Eggs,
Bacon and Sausage,
Homestyle Breakfast Potatoes,
Buttered Grits,
Assorted Muffins and Danishes,
and Chilled Seasonal Fruit
\$15.95 per person

**All Breakfasts Include Freshly Brewed Coffee and Decaffeinated Coffee,
*Hot TAZO Tea and Orange Juice.***

**Breakfast Buffets Require a Minimum of 40 Guests.
For Less than 40 Guests, an Additional \$3.00++ per Person will be Charged.**

LUNCHEON MENUS

A 20% service charge and 7% sales tax will be added to all prices. All prices are subject to change.

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PLATED LUNCHEONS

All Luncheons are Served with a Fresh Garden Salad with Assorted Dressings, Hot Rolls and Butter,
Your Choice of Dessert, Iced Tea, Water and Freshly Brewed Coffee.

Entrées

(Choice of One)

“Cattleman’s Choice”

Slow-Roasted and Sliced Sirloin,
served with Southern-Style Green Beans,
Oven Roasted Potatoes,
and Warm Texas Style Garlic Bread

\$17.95 per person

“Choose Your Chicken”

(Select ONE of the following styles)

**Lemon-Peppered Baked,
Herb-Roasted Baked,
Chicken Tenders
or Barbeque Chicken**

Served with Rice Pilaf, Macaroni & Cheese
or Mashed Potatoes with Gravy,
and Chef’s Vegetable of the Day

\$14.95 per person

“Broiled Fresh Salmon”

Broiled Fresh Salmon Filet accented
with a fresh Lemon Dill Sauce,
served with Pecan Wild Rice
and Chef’s Vegetable of the Day

\$17.95 per person

“Herb Crusted Pork Loin”

Rice Pilaf or Mashed Potatoes and
Chef’s Vegetable of the Day

\$14.95 per person

“Chicken Almondine”

8 oz. Boneless Skinless Chicken Breast,
Sautéed in Butter, in a Sherry-Cream Sauce,
served with Rice Pilaf
and Chef’s Choice Vegetable

\$15.95 per person

“Roasted Vegetable Lasagna”

Spinach, Carrots and Broccoli in
A White Cream Sauce
Topped with Three Cheeses

\$13.95 per person

LUNCHEON DESSERTS

(Choice of One)

Southern Style Pecan Pie
Lemon Chiffon Cake
Key Lime Pie

Triple Chocolate Layer Cake
Deluxe Carrot Cake
New York Style Cheesecake
with Strawberry Sauce

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LUNCHEON MENUS

SALAD AND SANDWICH LUNCHEONS

SALADS

“Sampler Platter”

Tuna Salad, Chicken Salad and Egg Salad atop a Bed of Fresh Lettuce with a Miniature Croissant and a side of Fresh Fruit and Homemade Fudge Brownie
Iced Tea, Coffee and Decaf

\$15.95 per person

“Chicken Salad Croissant”

Homemade American Potato Salad, Chicken-Pecan Salad, Vine-Ripened Sliced Tomatoes & Lettuce atop a Golden Croissant, with a Side of Fresh Fruit and Homemade Fudge Brownie
Iced Tea, Coffee and Decaf

\$14.95 per person

SANDWICHES

“The Andrew’s Hoagie”

Sliced Roasted Turkey, Smoked Ham and Genoa Salami served with Lettuce, Sliced Tomato, Onion, Pickles, Condiments, Sliced American & Swiss Cheese, served on a Fresh Hoagie Roll
Marinated Pasta Vegetable Salad and Homemade Fudge Brownie
Iced Tea, Coffee and Decaf

\$15.95 per person

“The Napa Valley”

Genoa Salami, Prosciutto and Pepperoni on a Crusty Italian Roll with Creamy Italian Dressing, Onion, Lettuce, and Tomatoes Marinated Pasta Vegetable Salad, Assorted Bagged Chips, Whole Fresh Fruit and Homemade Fudge Brownie
Assorted Bottled Sodas

\$16.95 per person

“The Bistro”

Shaved Roast Beef with Herbed Boursin Cheese on Sliced French Bread, Sliced Bermuda Onion, Lettuce and Tomatoes Marinated Pasta Vegetable Salad, Assorted Bagged Chips, Whole Fresh Fruit and Homemade Fudge Brownie
Assorted Bottled Sodas

\$16.95 per person

“The Picnic Lunch”

Virginia Baked Ham and Swiss Cheese on Honey-Wheat Bread with Dijon Mustard, Lettuce and Tomatoes Marinated Pasta Vegetable Salad, Assorted Bagged Chips, Whole Fresh Fruit and Homemade Fudge Brownie
Assorted Bottled Sodas

\$15.95 per person

“The Vegetarian”

Sautéed Vegetable Sandwich with Mushroom Caps, Peppers, Onions
Marinated Pasta Vegetable Salad,
Assorted Bagged Chips, Whole Fresh Fruit and
Homemade Fudge Brownie
Assorted Bottled Sodas

\$13.95 per person

*Some menu items can be setup as a box meal. See your Catering Director for prices

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LUNCHEON MENUS

LUNCHEON BUFFETS

(Food is Displayed for 1 ½ Hours)

All Lunch Buffets include Iced Tea, Water and Freshly Brewed Coffee.

“Deli Buffet”

Garden Salad with Assorted Dressings
Potato Salad and Pasta Salad
Thinly Sliced Ham, Turkey
Roast Beef and Salami
Swiss, Cheddar and American Cheeses
Shredded Lettuce, Tomatoes, Onions
Pickles and Olives
Assorted Breads Rolls and Condiments
Assorted Homemade Cookies
and Fudge Brownies
\$19.95 per person

“Backyard Barbecue”

Fresh Sliced Seasonal Fruit
Coleslaw and Potato Salad
Freshly Grilled Hamburgers
Smoked Pork Barbecue
with Jack Daniels Sauce
Lettuce, Tomato, Pickle, Onions,
Sliced Cheeses and Condiments
Oven Baked Beans, Corn on the Cob,
Kaiser Onion Rolls and Cornbread
Assorted Homemade Cookies
and Fudge Brownies
\$21.95 per person

“Down Home Tradition”

Garden Salad with Assorted Dressings,
American Potato Salad,
Country Fried Chicken
And Farm Fresh Catfish or Tilapia
Southern-Style Green Beans,
Fresh Mashed Potatoes and Gravy,
Traditional Macaroni & Cheese,
Warm Rolls, Corn Bread Muffins with Butter
Peach Cobbler and Pecan Pie
\$19.95 per person
(Can substitute half of the Fried Chicken
for Baked Chicken)

“Taste of Italy”

Antipasto Salad and Caesar Salad
Chicken Marsala
Meat Lasagna
and Penne Pasta with Alfredo Sauce
Sautéed Italian Vegetables,
Garlic Bread and
Grated Parmesan Cheese
Chef’s Assorted Dessert Display
\$21.95 per person

Luncheon Buffets Require a **Minimum of 40 Guests**.
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DINNER MENUS

PLATED DINNERS

All Dinners are Served with Chef's Choice of one Starch and Vegetable, Hot Rolls and Butter,
Your choice of Dessert, Iced Tea, Water and Freshly Brewed Coffee.

Dinner Salads (Choice of One)

Fresh Garden Salad
Garden Greens with Tomato,
Cucumber, Onion, Olive & Sprouts.
Served with
Pepper Parmesan Dressing and
Italian Vinaigrette

Caesar Salad
A classic style of Hearty
Romaine Lettuce,
Fresh Baked Croutons
and Parmesan Cheese Tossed in a
Caesar Dressing

Spinach Salad
Tender Leaves Topped with Diced
Tomatoes, Bacon Bits, Grated Egg
and Fried Onions Served with a
Raspberry Vinaigrette Dressing

Entrées

“The Perfect Pair”
5-ounce Beef Tenderloin Filet and
a Trio of Gulf Shrimp Scampi
or Baked Salmon
All Served in their Natural Flavors
\$31.95 per person

“Prime Rib of Beef”
Slow Roasted and Served with
Creamy Horseradish
\$29.95 per person

“Salmon Wellington”
Atlantic Salmon Filet in a Mushroom Duxelle
Under a Flaky Crust with a
Dilled Cream Sauce
\$26.95 per person

“Grilled Pork Chop”
Seasoned 12-ounce Pork Chop,
Bone-in, Center Cut with
Mushroom Demi Glaze
\$25.95 per person

“Herb Roasted Pork Loin”
Served with Rosemary Onion Glaze
\$23.95 per person

“Chicken Wellington”
Chicken Breast Stuffed with a
Mushroom Duxelle, Wrapped in
Puff Pastry, Served with a Marsala Glace
\$25.95 per person

“Southwestern Flank Steak”
Marinated in Tequila-Lime Marinade and Topped
with Grilled Peppers and Onions
\$25.95 per person

“Stuffed Chicken Breast”
Chicken stuffed with Feta Cheese,
Spinach and Basil,
topped with a Sun Dried Tomato Sauce
\$24.95 per person

“Chicken Almondine”
Boneless Skinless Chicken Breast, Sautéed in
Butter, Served in a Sherry-Cream Sauce
and Topped with Toasted Almonds
\$23.95 per person

“Fettuccini Primavera”
Fettuccini with Fresh Garden Vegetables
in a Alfredo Cream Sauce
\$19.95 per person

“Fettuccini Alfredo”
With Grilled Chicken ~ **\$23.95 per person** With Grilled Shrimp ~ **\$25.95 per person**

Dinner Desserts (Choice of One)

Bourbon Pecan Pie
Lemon Chiffon Cake
Strawberry Shortcake

Deluxe Carrot Cake
Black Forest Cake
Key Lime Pie

New York Style Cheesecake with
Strawberry Sauce
Double Chocolate Layer Cake

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DINNER MENUS

DINNER BUFFETS

(Food is Displayed for 1 ½ Hours)

All Dinner Buffets include an Assortment of Freshly Baked Breads and Butter, a Variety of the Chef's Favorite Pies and Cakes, Iced Tea, Water and Freshly Brewed Coffee.

STARTERS

(choice of two)

Tossed Garden Salad	Antipasto Salad
Caesar Salad	Waldorf Salad
Spinach Salad	Macaroni Salad
Vegetable Pasta Salad	Seafood Pasta Salad
Marinated Cucumber & Tomato Salad	American Red-Skinned Potato Salad

ENTRÉES

Herb Roasted Pork Loin	London Broil with Bordelaise Sauce
Grilled Chicken Breast topped with Crab Béarnaise	Pepper Crusted Sirloin with Natural Glace
Lemon Crusted Grouper	Sliced Roast Beef with Mushroom Demi Glace
Sautéed Chicken with Marsala Sauce	Southern Home Fried or Baked Chicken
Fried Southern Catfish	Baked Salmon in a Citrus Cream Sauce
	Chicken Breast Stuffed with Feta, Spinach and Basil

VEGETABLES AND STARCHES

(choice of three)

Fresh Vegetable Medley	Herb Roasted Potatoes
Au Gratin Potatoes	Sautéed Squash & Zucchini Medley
Rice Pilaf	Squash Casserole
Green Beans (Sautéed or Southern-Style)	Traditional Macaroni & Cheese
Broccoli with Cheddar Sauce	Garlic Mashed Potatoes
Mushroom and Pecan Wild Rice	Baby Carrots

Choice of Two Entrée Buffet
\$29.95 per person

Choice of Three Entrée Buffet
\$33.95 per person

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HORS D'OEUVRES MENUS

(Food is Displayed for 1 ½ Hours)

“The Garden City Buffet”

Fresh-Sliced Seasonal Fruit Display

With Pina Colada Dip

Crudités of Fresh Vegetables

With Creamy Ranch Dip

International Cheese Display

With Assorted Crackers

From Silver Chafing Dishes:

Chicken Tenderloins with Honey Mustard Dip

Swedish Meatballs

Spicy Chicken Drumettes

With Bleu Cheese Dip

\$18.95 Per Person

“The 19th Hole Social Buffet”

Fresh-Sliced Seasonal Fruit Display

With Piña Colada Dip

Crudités of Fresh Vegetables

With Creamy Ranch Dip

International Cheese Display

With Assorted Crackers

From Silver Chafing Dishes:

Chicken Tenderloins with Honey Mustard Dip

Italian Meatballs with Marinara and

Parmesan or Swedish Meatballs,

Spicy Chicken Drumettes with

Bleu Cheese Dip

Bacon Wrapped Scallops

Sweets Station

Assorted Chef’s Choice Miniature Sweets

\$24.95 Per Person

“The Bobby Jones Reception”

Fresh-Sliced Seasonal Fruit Display

With Piña Colada Dip

Crudités of Fresh Vegetables

With Creamy Ranch Dip

International Cheese Display

With Assorted Miniature French Breads
and Crackers

From the Carving Station

Roasted Top Round of Beef

With Silver Dollar Rolls & Condiments

From Silver Chafing Dishes

Italian Meatballs with Marinara and
Parmesan, or Swedish Meatballs

Miniature Egg Rolls

with Ginger-Plum Sauce,

Bacon Wrapped Ocean Scallops

Chicken Tenderloins

with Honey Mustard Dip

Seafood Stuffed Mushrooms

Shrimp and Crab Parmesan Dip

with Pita Chips

Sweets Station

Assorted Chef’s Choice Miniature Sweets

\$36.95 Per Person

Beverages

Ice Tea

\$30.00 per gallon

Freshly Brewed Starbucks Coffee

\$39.00 per gallon

Fruit Punch / Lemonade

\$30.00 per gallon

Hors D'Oeuvres Buffets Require a **Minimum of 40 Guests.**
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HORS D'OEUVRES MENUS

COLD HORS D'OEUVRES

All prices are for 100 pieces

Jumbo Chilled Shrimp on Ice

with Sauces

\$310.00

Ham and Asparagus Roll

with Cream Cheese

\$245.00

Chocolate Dipped Strawberries

\$175.00

Deviled Eggs

with Olive Garnish

\$150.00

Assorted Sushi Display

with Wasabi, Ginger and Soy Sauce

\$500.00

Oysters on the Half Shell

with Sauces and Crackers

\$295.00

Deluxe Assorted Canapés

\$350.00

HOT HORS D'OEUVRES

All prices are for 100 pieces.

Mushroom Caps

Stuffed with Crab Meat

\$325.00

Shrimp and Pork Potstickers

with Teriyaki Glaze

\$275.00

Breaded Chicken Strips

with Honey Mustard Sauce

\$250.00

Chinese Egg Rolls

with Sweet and Sour Sauce

\$250.00

Buffalo Chicken Wings

\$250.00

Chicken Quesadillas

with Spicy Sour Cream and Salsa

\$250.00

Bacon Wrapped Scallops

\$325.00

Stuffed Potato Skins

with Cheese, Bacon and Vegetables

\$225.00

Spiced Breaded Chicken Wings

\$225.00

Swedish or Italian Meatballs

with Sweet and Tangy Tomato Sauce

\$200.00

Cocktail Franks in Pastries

With Honey Barbeque Sauce

\$225.00

Miniature Beef Wellington

\$280.00

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HORS D'OEUVRES MENUS

CONTINENTAL PLATTER PRESENTATIONS

Sliced Seasonal Fresh Fruit Display
with Creamy Walnut Dip
\$4.25 per person

Imported and Domestic Cheese Display
with Crackers and French Bread
\$3.95 per person

Fresh Garden Vegetable Crudités
with Ranch Dip
\$3.75 per person

**Baked Brie with
Sliced Apples and Walnuts**
served with Toasted French Bread
Serves 25 people
\$125.00

**Chef's Selection of
Assorted Tea Sandwiches**
100 pieces
\$125.00

Hickory Smoked Side of Salmon
with Condiments and Party Rye
Serves 50 people
\$195.00

ADDED ATTRACTION STATIONS

Top Round of Beef
Au Jus and Horseradish
Serves 50 people
\$250.00

Pasta Station
Fettuccini, Tortellini and Bow Tie Pasta
with Tomato Basil, Alfredo and Pesto Sauces
Serves 50 people
\$295.00

**Carved Blackened
Tenderloin of Beef**
with Whole Grain Mustard
and Cracked Wheat Rolls
Serves 25 people
\$295.00

Carved Smoked Turkey Breast
and Assorted Rolls
Serves 20 people
\$150.00

Leg of Lamb
with Mint Jelly and Horseradish
Serves 35-40 people
\$295.00

Honey Roasted Ham
with Mayonnaise, Mustard and Rolls
Serves 50 people
\$185.00

Slow Roasted Steamship of Beef
With Au Jus, Horseradish and French Breads
Serves 150 people
\$495.00

Pork Loin with Apple Chutney
Serves 40 people
\$225.00

A Carver's Fee of \$40.00 or Station Attendant Fee of \$35.00 will apply to the above items.

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CASH AND HOST BARS PRICES

CASH or HOST BAR BEVERAGES BY THE GLASS

Call Brands	\$7.00
Seagram's 7, Dewar's Scotch, Jim Beam Bourbon Smirnoff Vodka, Beefeater's Gin, Cuervo Gold Tequila	
Premium Brands	\$8.00
Maker's Mark Bourbon, Crown Royal Blend, Chivas Regal Scotch, Tanqueray Gin, 1800 Tequila, Absolut Vodka	
Ultra Premium	\$9.00
Patron Silver Tequila, Crown Royal Reserve, Glenlivet Scotch, Bombay Sapphire Gin, Grey Goose Vodka	
Cordials	\$8.00
Courvoisier, Hennessy Cognac, Grand Mariner, Kahlua Drambuie, Bailey's Irish Cream	
Wine by the Glass	\$6.00
Domestic Beer	\$4.00
Imported Beer	\$5.00
Sodas	\$2.00
Mineral Waters	\$2.75

HOST BAR PRICES PER PERSON

Cocktail Service is based on a per person, per hour charge. It includes unlimited cocktails, beer, wine, juice and sodas. Design the package to compliment your affair. Minimum of 2 hours of Cocktail Service.

Call Brands:	\$ 9.00 for 1 st hour	\$7.00 2 nd hour	\$5.00 each additional hour
Premium Brands:	\$10.00 for 1 st hour	\$8.00 2 nd hour	\$6.00 each additional hour

HOST WINE AND BEER BAR PRICES PER PERSON

Minimum of 2 hours \$6.00 per hour

BEVERAGES ADDITIONS

Mimosas \$45.00 per gallon	Margaritas \$55.00 per gallon
Bloody Marys and Screwdrivers \$50.00 per gallon	Champagne Punch \$45.00 per gallon

BEVERAGE STATION

Starbucks Coffee, Flavored Syrups, Whipped Cream, Appropriate Toppings and Iced Tea
\$5.95 per person

BARTENDER FEES

*Bartender Fees are \$75.00 per bartender ~ 1 Bartender per 100 people
Each bartender for a maximum of 4 hours ~ \$10.00 each additional hour*

10% tax on Liquor Products, 7% tax on Beer & Wine

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