

*Happily Ever After Begins Here...*

*Weddings*  
*at the*  
*DoubleTree*



**DOUBLETREE**

BY HILTON™

BOSTON - ANDOVER

*123 Old River Road, Andover, MA 01810*

*Telephone: 978.975.3600*

# *Where Dreams Come True...*

*A new beginning to a beautiful life together, and it all starts with the wedding of your dreams.*

*The friendly and professional staff at the DoubleTree by Hilton Boston Andover specializes in creating memories that will last a lifetime. You will find our service and attention to detail unparalleled. At the DoubleTree Andover, we will assist you in planning the wedding that is a reflection of you and your distinctive style. It will be our pleasure to ensure that all the details for your special day will be perfect so you can relax and enjoy the day with your family and friends.....and each other.*

## *Our Complete Wedding Packages include:*

*A selection of butler passed or stationed hors d'oeuvres with white-gloved service during cocktail hour*  
*Champagne toast with a raspberry or strawberry garnish for all your guests*  
*Three course gourmet plated or buffet menu created by our Executive Chef*  
*Complimentary menu tasting for the Bride and Groom*  
*Complimentary guest room for the Bride and Groom on the wedding night*  
*Custom tiered wedding cake from our exclusive list of wedding cake bakeries*  
*Your Wedding Cake, Artfully sliced and served*  
*Complimentary bartender service with hosted bar*  
*Exclusive rate for overnight hotel accommodations for your guests*  
*A five-hour ballroom celebration*  
*Complimentary guest parking*  
*Coat check room*

## *Custom Enhancement Options*

*Custom Overlay Linen or Runners for your guest tables and Chair Covers with Sashes*

*Fresh Floral Centerpieces*

*Ice Carvings*

*Chiavari Chairs*

*Custom Printed Place Cards and Menus*

# *The Andover Wedding*

*Selection of  
Three Butler Passed hors d'Oeuvres with White Glove Service*

*Artisan Cheese Display with Assorted Crackers*

*Fresh Baked Rolls and Sweet Butter*

*Selection of One Salad*

*Selection of Up to Two Entrées or One Duet Entrée  
Plus One Vegetarian/Vegan Alternative*

*Champagne Toast (non-alcoholic options available)*

*Custom Tiered Wedding Cake from our exclusive list of wedding cake bakeries*

*Your Wedding Cake, Artfully sliced and served on a Decorated Plate with Raspberry Coulis  
and Freshly Whipped Cream*

*Freshly Brewed Coffee, Decaffeinated Coffee and Selection of Teas*

*Complete setting of China, Glassware and Flatware*

*\$50.00 per person  
Before Taxes and Fees*

*All food and beverage charges are subject to a 20% facility fee and applicable state and local taxes. The facility fee is not a tip, gratuity, or service charge for wait staff, service employees, or service bartenders who work your event. The hotel maintains a no-tipping policy for banquet events. The wait staff, service employees, or service bartenders who work banquet events receive hourly wages well in excess of the minimum wage.*

# *The Merrimack Valley Wedding*

*Selection of  
Three Butler Passed hors d'Oeuvres with White Glove Service*

*Artisan Cheese Display with Assorted Crackers*

*1 Hour of Open Bar with Standard Selections*

*Fresh Baked Rolls and Sweet Butter*

*Selection of One Salad*

*Selection of Up to Two Entrées or One Duet Entrée  
Plus One Vegetarian/Vegan Alternative*

*Champagne Toast (non-alcoholic options available)*

*Custom Tiered Wedding Cake from our exclusive list of wedding cake bakeries*

*Your Wedding Cake, Artfully sliced and served on a Decorated Plate with Raspberry Coulis  
and Freshly Whipped Cream*

*Freshly Brewed Coffee, Decaffeinated Coffee and Selection of Tea*

*Complete setting of China, Glassware and Flatware*

*Floral Centerpiece*

*\$75.00 per person  
Before Tax and Fees*

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# *The North Shore Wedding*

*Selection of Four Butler Passed Hors d'Oeuvres with White Glove Service*

*Artisan Cheese Display with Assorted Crackers*

*One Hour Premium Open Bar*

*Fresh Baked Rolls and Sweet Butter*

*Selection of One Salad*

*Selection of Up to Three Entrées or One Duet Entrée  
Plus One Vegetarian/Vegan Alternative*

*Red and White Wine Service with Dinner*

*Champagne Toast (non-alcoholic options available)*

*Custom Tiered Wedding Cake from our exclusive list of wedding cake bakeries*

*Wedding Cake, Artfully sliced and served on a decorated plate with a chocolate  
truffle*

*Freshly Brewed Coffee, Decaffeinated Coffee and Selection of Tea*

*Complete setting of China, Glassware and Flatware*

*Floral Centerpiece*

*\$99.00 per person  
Before Tax and Fees*

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# *Selection of Hors d'oeuvres*

## *Hot*

### *Included in Package*

*Pulled BBQ Pork on a Biscuit*  
*Mini Calzones*  
*Sesame Crusted Chicken*  
*Buffalo Chicken Crisps*  
*Pork Dumplings*  
*Vegetable Spring Rolls*  
*Filo Stars with Brie and Pears*  
*Potato and Scallion Pancakes*  
*Assorted Mini Quiche*  
*Risotto Arancini*  
*Spanakopita*

### *Select Choices* *Per Person | 2.00 ea.*

*Crab Rangoons*  
*Scallops and Bacon*  
*Shrimp and Vegetable Egg Rolls*  
*Mini Chicken Wellingtons*  
*Peking Duck Roll*  
*Beef Kabob, Onion and Peppers*  
*Chicken Kabob*  
*Beef Teriyaki Satay*  
*Wild Mushroom Beggars Purse*

### *Premium Choices* *Per Person | 2.50 ea.*

*Bacon Wrapped Casino Shrimp*  
*Maine Lump Meat Crab*  
*Cakes, Spicy Aioli*  
*Shrimp Tempura, Ponzu Sauce*  
*Coconut Shrimp, Sweet*  
*Coconut Sauce*  
*Shrimp and Scallop Skewers*  
*Beef Wellingtons*

## *Chilled*

### *Included in Package*

*Curried Chicken Salad in Filo Cups*  
*Goat Cheese Croustades with Fig*  
*Red Pepper Hummus, Tomatoes Cucumber Relish*  
*Bruschetta, Red and Yellow Vine Ripened Tomatoes, Fior di Latte*

### *Select Choices* *Per Person | 2.00 ea.*

*Prosciutto Wrapped Asparagus*  
*Smoked Salmon Canapés*  
*Antipasto Skewers*  
*Mushroom and Pâté Tapenade Crostini*  
*Shrimp Cocktail Two Sauces*

### *Premium Choices* *Per Person | 2.50 ea.*

*Maine Lump Crab Salad in Filo Cups*  
*Chilled Tenderloin of Beef Crostini Red Onion Relish*  
*Chilled Cajun Shrimp Cajun Aioli*  
*Lobster Salad Crostini*  
*Seared Rare Ahi Tuna Crisps Wasabi Aioli*

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# *Plated Dinner Options*

## *Entrée Selections*

*Our culinary team will pair your entrée with fresh seasonal accompaniments to enhanced your meal*

## *Salads*

### *Select One*

*Garden Greens with Choice of Dressing  
Caesar Salad with Traditional Dressing*

### *Enhanced Salads*

*Per Person | 2.00*

*Mixed Field Greens with Goat Cheese, Toasted Walnuts and Cranberries  
with White Balsamic Vinaigrette*

*Spinach Salad with Blue Cheese Crumbles, Spiced Pecans, Dried Cherries*

*Wedge Salad with Iceberg, Bacon, Crumbled Blue Cheese, Tomatoes, Blue Cheese Dressing*

## *Accompaniments*

### *Select Two*

*Roasted Garlic Mashed Potatoes*

*Rice Pilaf*

*Potatoes Gratin*

*Roasted Vegetable Risotto*

*Herb Roasted Red Potatoes*

*Roasted Sweet Potatoes*

*Chef's Seasonal Vegetable Selection*

*Sautéed Spinach*

*Grilled Asparagus*

*Fresh Haricot Verts*

*Roasted Brussels Sprouts with Shallots and Bacon*

*Continued...*

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# Dinner Plated Entrees

Select Two

## Poultry

*Stuffed Breast of Chicken 8 oz , with Prosciutto, Baby Spinach, Goat Cheese, Chicken Jus*  
*Chicken Marsala 8 oz, Pan Seared Chicken, Sautéed Mushrooms, Marsala Wine, Marsala Sauce*  
*Statler Chicken 8 oz, Pan Roasted with Wild Mushrooms, Artichoke and Tomato Ragout*  
*Chicken Piccata 8 oz, Sautéed Chicken, White Wine, Lemon Juice, Butter and Parsley*

## Beef and Pork

*Flat Iron Steak 10 oz, Red Wine Demi Glace*  
*Pork Chop 10 oz, Bone in Corn Fed with Homemade Apple Onion Jam*  
*New York Strip 10 oz, Grilled, Smoked Onion Demi Glace Per Person | 4*  
*Filet Mignon, Herb Crusted, Merlot Demi Glace Per Person | 6 oz/4 8 oz/8*  
*Ribeye Steak 14 oz, Grilled, Red Wine Demi Glace Per Person | 10*

## Seafood

*Salmon, Grilled, Lemon Lime Chive Butter or Maple Butter*  
*Traditional New England Cod, Crab Meat Crusted, Lemon, White Wine and Butter*  
*Shrimp Scampi, Garlic, White Wine Lemon Butter Sauce, Tomato, Basil*  
*Tossed with Chef Selected Pasta*  
*Grilled Tequila Lime Swordfish, Classic Beurre Blanc and Pineapple Relish | Market Price*  
*Maine Lobster, Drawn Butter | Market Price*

## Vegetarian Options

*Vegetable Stack, Grilled Eggplant, Zucchini, Peppers, Portobello Mushrooms, Goat Cheese,*  
*Vine Ripened Tomatoes, Grilled Artichokes, Roasted Pepper Sauce*  
*Wild Mushroom Ravioli, Mushroom Pernod Cream Sauce, Asparagus, Roasted Garlic*  
*Eggplant, Panko Encrusted with Portobello Parmesan, Marinara Sauce,*  
*Fresh Mozzarella, Grana Padano Cheese*

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# Reception Specialty Displays, Carvery & Stations

## Enhancements

### **Tuscan Table**

Roasted Peppers, Artichoke Hearts, Baby Mozzarella,  
Italian Hams, Provolone Cheese, Olives,  
Pepperoncini with Focaccia Bread  
Per Person / 14

### **Artisan Cheeses**

Impressive Array of Imported  
and Domestic Cheeses,  
Garnished with Fresh Fruits and Berries,  
Assorted Crackers  
Per Person / 9

### **Vegetable Crudité**

Farm Fresh Local Vegetables with  
Bleu Cheese Dressing  
and Ranch Dipping Sauce  
Per Person / 6

### **Fresh Fruit**

Seasonal Fresh Fruits and Berries,  
Yogurt Dipping Sauce  
Per Person / 7

## Carvery

All items presented whole and served with silver dollar rolls  
and appropriate accompaniments

\*Herb and Pepper Crusted Tenderloin of Beef

\*Seven Spiced Crusted Boneless Pork Loin

\*Roasted Prime Rib of Beef

\*Sage and Shallot Roasted Whole Turkey Breast

**\*Price per request**

## Late Night Choices

### **Slider Station**

Cheeseburger, Chicken, and  
BBQ Pulled Pork Sliders  
with appropriate condiments  
Bowl of Chips  
Per Person / 8

### **Fenway Park**

Hot dogs with the fixings,  
Roasted Shelled Peanuts,  
Soft Pretzels with Assorted Mustards  
Per Person / 8

### **Street Tacos Station**

Crisp Taco Shells, Warm Flour Tortillas,  
Choice of Chicken or Beef, with Shredded Lettuce,  
Cheddar Cheese, Pico de Gallo, Guacamole,  
Sour Cream, Tortilla Chips and Salsa  
Per Person / 8

### **North End Pasta Station**

Cheesy Garlic Bread  
Mac & Cheese  
Duet of Pastas with Roasted Tomato Sauce  
and Pesto Cream Sauce  
Per Person / 8

### **Raw Bar**

Hand Shucked Cherry Stones and Oysters,  
Stone Crab Claws, Shrimp Cocktail,  
Lemons, Horseradish, and Cocktail Sauce  
Per Person / Market Price

### **Sweet Treat Display**

Stationed Mini Pastries, Mini Cannoli's,  
and Chocolate Dipped Strawberries  
Per Person / 8

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# *The Bostonian Buffet Wedding*

*Selection of*

*Three Butler Passed hors d'oeuvres with White Glove Service*

*Artisan Cheese Display with Assorted Crackers  
Fresh Baked Rolls and Sweet Butter*

## *Select Two Salads*

*Fresh Garden Salad with two Dressings  
Caesar Salad with Traditional Dressing*

## *Enhanced Salads Per Person | 2.00*

*Spinach Salad with Blue Cheese Crumbles, Spiced Pecans, Dried Cherries  
Mixed Field Greens with Goat Cheese, Toasted Walnuts  
and Cranberries with White Balsamic Vinaigrette*

## *Select Two Entrées*

*Roasted Turkey Breast  
London Broil  
Honey Cured Ham  
Baked New England Cod  
Roasted Pork Loin  
Yankee Pot Roast  
Roast Top Round of Beef Boneless  
Chicken Breast with Lemon Herb  
or Marsala Wine Sauce*

## *Select Two Accompaniments*

*Rice Pilaf  
Whipped Potatoes Dilled  
Rosemary Roasted Potatoes  
Roasted Vegetable Orzo  
Fresh Seasonal Vegetables  
Oven Roasted Seasonal Vegetables  
Roasted Sweet Potatoes with  
Maple Butter and Roasted Pecans*

*Champagne Toast (non-alcoholic options available)*

*Custom Tiered Wedding Cake from our exclusive list of wedding cake bakeries  
Your Wedding Cake, Artfully sliced and served on a decorated plate with  
Raspberry Coulis and Freshly Whipped Cream  
Freshly Brewed Coffee, Decaffeinated Coffee and Selection of Teas*

*\$65.00 per person*

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# Beverage Service

## Cash or Hosted Bar per Drink

Bar pricing includes 7% tax.  
Hosted bars are assessed 20% facility fee.

call mixed | 7.50  
call neat | 8.50  
call martini | 10.75  
premium mixed | 9.00  
premium neat | 10.00  
premium martini | 12.25  
cordials and brandies | 7.50  
house wines (glass) | 8.50  
premium wine | 10.50  
domestic beer | 6.50  
craft & imported beer | 7.00  
soda | 3.00  
juice | 3.00

## Call Cocktail Bar

Liquor Brands  
Selection of House Wines  
Selection of Domestic Beers

First Hour - 18/PP  
Full Event (5 hr max) - 42/PP

## Premium Cocktail Bar

Top Shelf Liquors  
Selection of Premium Branded Wines  
Selection of Imported and Domestic Beers

First Hour - 23/PP  
Full Event (5 hr max) - 52/PP

## Beer & Wine Bar

Selection of House Wines  
Selection of Domestic Beers

First Hour - 15/PP  
Full Event (5 hr max) - 25/PP

## Upgraded Beer & Wine Bar

Selection of Premium Branded Wines  
Selection of Imported and Domestic Beers

First Hour - 19/PP  
Full Event (5 hr max) - 39PP

## Soda Bar

Assorted Soda and Juice

(mandatory for all events that do not offer alcohol service)  
\$6 Full Event (5 hour max)

Ask your wedding consultant about our hosted beverage packages, and a list of wine, liquor and beers that we proudly serve.

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# Information

## Menu Selection

To ensure availability of specific food items, we ask that final menus be selected with your catering manager at least three months prior to your function. The DoubleTree Boston Andover, reserves the right to increase pricing of specific menu items based on the market value at the time of purchase. Prices are subject to change without notice. Before placing your order, please let us know if there is a person in your party with a food allergy.

## Beverage

The sale and service of all alcohol is strictly regulated by the Massachusetts Alcohol Beverage Commission. As a licensee, the DoubleTree Boston Andover is responsible for the administration of these regulations. Our policy is that all alcoholic beverages must be supplied by the DoubleTree Boston Andover. The Hotel reserves the right to limit and control the amount of alcoholic beverages consumed by hotel guests. No alcoholic beverages are allowed to leave the DoubleTree Boston Andover. The duration of service for alcoholic beverages is limited to no more than five hours per event.

## Guarantees

A guarantee of the exact number of guests for all functions is required **10 business days** prior to the function; otherwise, the highest estimated number will be used as a guarantee. In addition, events offering multiple entrees will need to submit exact numbers of each. Final guarantee is not subject to reduction.

## Facility Fee

All food, beverage, and rental charges are subject to a 20% facility fee and applicable state and local taxes. The facility fee is not a tip, gratuity, or service charge for wait staff, service employees, or service bartenders who work your event. The hotel maintains a no-tipping policy for banquet events. The wait staff, service employees, or service bartenders who work banquet events receive hourly wages well in excess of the minimum wage.

## State and Local Taxes

All prices are subject to 7% Massachusetts State Sales Tax and Andover Meal Tax

## Ceremony Setup

Should you decide to host your wedding ceremony here a set-up fee will apply.

*Certificate of Insurance is Required*

## Minimum Requirements

Your wedding professional will advise you of your minimum requirements based on your number of guests, your chosen function date and time of your event.

## Deposit

Deposit of \$2,500 is nonrefundable and will applied to the final balance of the event.

## Payment Schedule

Six (6) months prior to wedding date, 50% percent of total charges due. Ninety (90) days prior to wedding date, 75% percent of estimated total charges due. Ten(10) business days prior to wedding date all final charges due. A credit card must be provided to cover any additional charges that may be added during your event.

## Rooms

The hotel reserves the right to charge a service fee for set up of function rooms. If additional setup time is required, this must be contracted at time of booking. Guest will not have access to room until contracted start time. Minimum requirements and room charges exist at certain times of the year. Please inquire with our Catering Department for specifics.

## Conduct of Event

In compliance with applicable laws, regulations and house rules, client assumes full responsibility for the conduct of all persons or vendors in attendance and for any damage done to any part of the hotel's premises.

## Displays / Decorations

All displays and/or decorations proposed by guests must be pre-approved in each specific instance. The hotel will not permit the affixing of anything to walls, doors, light fixtures or ceilings of any rooms with materials other than those supplied by the DoubleTree Boston Andover. If additional setup time is required, this must be contracted at time of booking. Guest will not have access to room until event begins. The DoubleTree Boston Andover will not be responsible for any articles left after the event.

## Wedding Cake

You may choose the style of your wedding cake from our wedding cake preferred vendors. Any preferences outside of those detailed may be an additional fee.



# RECOMMENDED VENDORS

## Bakery

Jacques Pastries: 603-485-4035 (Package)  
Fredrick's Bakery: 978-208-7806

## DJ

AllStar Entertainment & UpLighting: 978-470-4700  
Main Event Entertainment: 888-833-8293  
Get Down Tonight: 603-890-1204

## Florist

Susanne's Weddings: 866-329-4751 (Package)  
A Belvedere Florist: 978-937-1313  
Martin's Flowers: 978-689-8104

## Linens

Perfect Parties: 603-883-3878  
Mendez Flowerloons: 978-685-4068  
Exquisite Linens & Florals: 978-291-2814

## Photographer/Video

NH Images: 603-566-7911  
Oliveira Studios: 781-321-9978  
SCKYART Studios: 617-394-0900

## Full Service Planning/Décor

Ultra Chic Décor: 781-354-3437  
Upon A Star: 617-797-5562

## JOP

Michael Edward Capozzi: 978-470-4700  
Mike Backer: 508-481-7338  
Elizabeth Gemelli: 781-935-7081

## Invitations

Yours Truly: 978-664-6622  
Paper Potpourri: 978-372-3861  
Soiree: 978-474-6400

## Photo Booth

XO Photo: 603-458-6858  
Get Down Tonight: 603-890-1204  
Fame Photo Booth: 888-783-3263

## Limo

Black Tie Limo: 800-624-9990  
Andrew's Limo: 978-256-5551  
Grace Limo: 603-666-0203

## Beauty

Artistic Creations Salon: 603-434-1887  
Salon Invi: 978-378-3333  
The Bride Beautiful: 781-521-3929

*We proudly present the above preferred professionals. They have been hand selected by our staff. Their expertise and trained personnel will compliment your special occasion.*