



~ Wedding Packages ~

*Your Wedding Day will be a truly unique and elegant event at
The DoubleTree by Hilton
Our Master Chefs will create an unparalleled culinary experience
While the Professional Service Staff attends to your
Every detail as planned by you and your
Personal Wedding Coordinator / Catering Manager.
You may select one of our Wedding Packages or allow us
To customize a package to meet your needs.*

*Wedding Packages include the following Amenities:
Luxury Overnight Bridal Suite for Bride and Groom
Elegantly Decorated Cocktail Reception & Bridal Party Room
Floor Length Table Linens, Napkins
White Glove Service ~ Personal Bridal Attendant ~ Coat Check
Elevated Bridal Sweet Heart Table and Dias
Place Cards and Direction Maps
Breakfast for Bride and Groom
Complimentary Parking for Wedding Guests
Discounted Sleeping Room Rate for Guests and
Complimentary Airport Shuttle Service*

~ The Wedding Dinner ~
(Upper Tier)

* COCKTAIL HOUR *

Five Hour Premium Open Bar

*To include... Premium Liquors, Imported Bottled Wines, Domestic,
Imported and Non-Alcoholic Beers, Sodas, Juices and Mixers*

One Hour Cocktail Reception

(Please select 6 Hors d' Oeuvres / Canapés)

6- Butler Passed -

Cold Canapés

- *Bruschetta Crostini
- *Asparagus & Proscuitto Roll-ups
- *Sliced Filet Mignon on Herbed -
Baguette with Horseradish Cream
- *Smoked Salmon on Black Bread -
Triangles with Chive Cream Cheese
- *Genoa Salami Curls w/Dijon Mustard
- *Herbed Goat Cheese Toast with-
Black olive and basil puree

Hot Hors d' Oeuvres

- * Asian Spring Rolls
- * Sesame Chicken Brochettes
- * Mini Maryland Crab Cakes -
with spicy remoulade
- * Spanakopita
- * Eggplant Parmigiana Puffs
- * Assorted Mini Quiche
- * Scallops wrapped with Bacon
- * Coconut Fried Shrimp

~ Cold Displays ~ (Select Two)

-Assorted Cold Displays- (Select One or Two) -

- *Marinated & Grilled Vegetable Presentation
- *Seasonal Sliced Fresh Fruit Mirror
- *Crudités Basket with assorted dips
- *International Cheese Display

Antipasto Table (Select as One Choice)

- Genoa Salami, Proscuitto, Capicola,
- Pepperoni, Provolone, Mozzarella,
- Artichoke Hearts, Assorted Olives
- Sweet & Hot Peppers, Mushrooms
- Served w/Grissini Bread Sticks & Breads

~ Manned Hot Stations ~ (Select One)

Pasta Station (Choice of 2 Pastas)

- *Penne ala Vodka
- *Rigatoni Bolognese
- *Tri-Color Tortellini Alfredo
- *Fusilli Putcanesca
- *Cavatelli and Broccoli
- *Farfalle (Bow-Tie Pasta) Pesto

Carving Station (Choice of One Meat)

- (served w/cocktail breaks & appropriate sauces)
- ** Steamship Round of Beef (Charged Additionally)
- * Corned Beef -OR- Pastrami
- * Oven Roasted Turkey
- * Roast Pork Teriyaki
- * Honey Glazed Ham

~ Oriental Wok Station ~

Stir-Fried Chicken, Beef and Oriental Vegetables with Soy Sauce
Served with Steamed White Rice

*** Sit-Down Plated Dinner ***

~ Champagne Toast with Fresh Floating Berry ~

Appetizer - (Select One)

- * Puff Pastry with Shrimp and Scallop Newberg (Charged Additionally)
- * Maryland style Crab Cake with Remoulad
- * Homemade Manicotti with Marinara Sauce
- * Grilled Vegetable Tower drizzled with Balsamic Glaze
- Chilled Jumbo Shrimp Cocktail Traditional Cocktail Sauce-lemon wedge

Salad - (Select One)

- * Traditional Caesar Salad with Herb Croutons and Shaved Parmesan Cheese
- * Tri-Color Greens with Champagne Vinaigrette
- * House Garden Salad with choice dressing

Entrees - (Select Two)

Chicken Saltimbocca.....

Breast of Chicken topped with sautéed
Spinach, Lemon, Basil, Proscuitto and
Melted Mozzarella Cheese

Chicken Cardinale....

Boneless Breast of Chicken with
Lightly Seasoned and Pan Roasted
Topped with Lemon Butter Sauce
And Red /Yellow Julienne Peppers

Seared Filet of Salmon

Seared Filet of Salmon served with
Soy Wasabi Sauce or Dill Sauce

Filet Mignon

7oz. Centercut Filet
Bordelaise Sauce

NY Strip Sirloin

Broiled Sliced NY Strip Sirloin
served with Burgundy Wine and
Mushroom Sauce

(All entrees served with Dinner Rolls & Butter, Seasonal Julienne Vegetable Medley
and Rice Pilaf or Herb Roasted Red Bliss Potatoes)

Dessert

Beautifully appointed Tiered Wedding Cake of your Choice (Upgrades Available)
A platter of Miniature Italian and French Pastries
Freshly Brewed Coffee, Decaf and Tea

~ Additional Dessert Service Available On Separate Page ~

\$110.00pp plus 22% service charge and 7% sales tax

~ The DoubleTree By Hilton ~

~ Wedding Buffet ~

Five Hour Open Bar

To include... Name Brand Liquors, Imported Bottled Wines,
Domestic, Imported and Non-Alcoholic Beers, Sodas, Juices and Mixers

One Hour Cocktail Reception

(Please select 6 Hors d' Oeuvres / Canapés)

Cold Canapés

- *Bruschetta Crostini
- *Fresh Fruit Kebobs
- *Smoked Salmon on Black Bread -
Triangles with Chive Cream Cheese
- *Celery Boats Stuffed with Blue Cheese
- *Genoa Salami Curls w/Dijon Mustard

Hot Hors d' Oeuvres

- * Teriyaki Beef Skewers
- *Franks en croute
- *Spinach & Feta in Phyllo
- *Assorted Mini Quiche
- * Mini Swedish Meatballs
- *Scallops wrapped with Bacon
- *Chicken Tenders w/Honey Mustard

Cold Displays

Mirror Display of Seasonal Sliced Fresh Fruit
Fresh Crudité with assorted dips, Imported and Domestic Cheese Display
Accompanied by Baguettes and Flat Breads

~ Champagne Toast with Fresh Floating Berry ~

Buffet Dinner

(Please Select 3 Items Served in Silver Chaffing Dishes)

Filet of Salmon with Grainy Mustard Sauce or Soy Wasabi Sauce
Broiled and Stuffed Filet of Tilapia or Flounder
Chicken Francaise, Marsala, Saltimbocca or Picatta
Penne ala Vodka, Rigatoni Bolognese, Tortellini Alfredo

Carvings (Select One)

Oven Roasted Turkey ~ Roast Pork Teriyaki ~ Pastrami
Herbed Crusted Roast Beef ~ Honey Glazed Ham ~ Corned Beef
All Dinners accompanied by Dinner Rolls & Butter,
Julienne of Seasonal Fresh Vegetables, Herb Roasted Potatoes and Rice Pilaf

Dessert

*Tiered Wedding Cake of your Choice
Freshly Brewed Coffee, Decaf and Tea
\$ 85.00 pp plus 22% service charge and 7% sales tax*

~~ Additional Services ~~

Grand Viennese Hour

*Flowing Chocolate Fountain for Dipping Fruits
Mirror Display of Fresh Fruit to include:
(Strawberries, Melon, Apples, Oranges, other seasonal Fruit)
French and Italian Pastries
Tiramisu ~ Chocolate Mousse
Homemade New York Style Cheesecake
Carrot Cake, Double Chocolate Cake
Apple Strudel, Key Lime Pie
Italian Cookies and Biscotti
Miniature Fruit Tarts*

Also

Demitasse Coffee Cart

*Including Mini-Chocolate Cordial Cups,
Whipped Cream, Cinnamon Sticks, Chocolate Shavings,
Flavored Creamers, Lemon and Honey
Imported Cordials and Aperitifs
\$22.00 pp plus 22% service charge and 7% sales tax*



Other Options

Chair Covers.....\$5.00 per chair
Chair Covers with Bows (Selection of Colors Available)...\$7.00 each
Table Overlays, Colored Linen and NapkinsPrice Upon Request
Ice Carvings.....Priced According to Size & Style

Signature Drinks \$10 per person

Upgraded Cocktail Hour Items

Mini Beef Wellington Brie and Raspberry en croute'
Grilled Shrimp & Chorizo Skewers Scallops wrapped with Bacon
Shrimp Cocktail.....Priced according to market
Crab Claws.....Priced according to market
Lobster Tails.....Priced according to market
Baby Lamb Chops.....Priced according to market
Cold Seafood Station with Ice Sculpture...Priced according to market

The DoubleTree By Hilton
Deluxe Wedding Package
(Mid Tier)

5 Hour Open Bar

*To include...Name Brand Liquors, Imported Bottled Wines,
Domestic, Imported and Non-Alcoholic Beers, Sodas, Juices and Mixers*

(Please select 6)

Cold Canapés

- *Bruschetta Crostini*
- *Fresh Fruit Kebobs*
- *Smoked Salmon on Black Bread -
Triangles with Chive Cream Cheese*
- *Celery Boats Stuffed with Blue Cheese*
- *Genoa Salami Curls w/Dijon Mustard*

Hot Hors d' Oeuvres

- * Teriyaki Beef Skewers*
- *Franks en crouste*
- *Spinach & Feta in Phyllo*
- *Assorted Mini Quiche*
- * Mini Swedish Meatballs*
- *Scallops wrapped with Bacon*
- *Chicken Tenders w/Honey Mustard*

Cold Displays

(Please select 2)

Mirror Display of Seasonal Sliced Fresh Fruit
Fresh Crudité with assorted dips, Imported and Domestic Cheese Display
Accompanied by Baguettes and Flat Breads
Grilled Vegetable Display
Tomato and Mozzarella drizzled with Balsamic Vinaigrette

Hot Items

(Please Select 3 Items Served in Silver Chaffing Dishes)

Penne ala Vodka, Rigatoni Bolognese, Tortellini Alfredo
Eggplant Rollatine
Baked Clams
Mini Swedish Meatballs
Fried Calamari w/ Marinara Sauce
Beef Tips and Broccoli

Dinner Selections

First Course- (Select One)

**Traditional Caesar Salad with Herb Croutons and Shaved Parmesan Cheese*

**Tri-Color Greens with Champagne Vinaigrette*

**House Garden Salad with choice dressing*

Second Course

Penne en Vodka Sauce

Rigatoni Bolognese

Seafood Stuffed Crepe with a Bisque Sauce

Portobello Mushroom with Roasted Pepper and Mozzarella

Drizzled with Balsamic Vinaigrette

Wild Mushroom Mushroom Vol- Au-Vent

Entrees

(Please select 2)

Filet of Salmon with Grainy Mustard Sauce

Broiled and Stuffed Filet of Tilapia or Flounder

Chicken Francaise, Marsala, or Picatta

Prime Rib served Au Jus

Broiled Sliced NY Strip Sirloin served with Burgundy Wine and Mushroom Sauce

All Entrees are accompanied by Chef's selection of starch and seasonal vegetables

Dessert

Beautifully appointed Tiered Wedding Cake of your Choice (Upgrades Available)

A platter of Miniature Italian and French Pastries

Freshly Brewed Coffee, Decaf and Tea

~ Additional Dessert Service Available On Separate Page ~

Comfortably priced at \$89.00 per person plus 22% service charge and 7% sales tax

The
DoubleTree Buffet Wedding

4.5 Hour Open Bar

*To include... House Brand Liquors, Imported Bottled Wines,
Domestic, Imported and Non-Alcoholic Beers, Sodas, Juices and Mixers*

Cocktail Hour

*Mirror Display of Seasonal Sliced Fresh Fruit and Domestic Cheese Display
Accompanied by Baguettes and Flat Breads, Fresh Crudite and assorted
dips, Grilled Vegetable Display*

First Course- (Select One)

**Traditional Caesar Salad with Herb Croutons and Shaved Parmesan Cheese*

**Tri-Color Greens with Champagne Vinaigrette*

**House Garden Salad with choice dressing*

Penne en Vodka Sauce

Manicotti Florentine with Tomato Cream Sauce

Entrees

(Please select 2)

Filet of Salmon with Grainy Mustard Sauce

Broiled and Stuffed Filet of Tilapia or Flounder

Chicken Marsala, or Picatta, or ½ Roast Chicken

Broiled Sliced NY Strip Sirloin served with Burgundy Wine and Mushroom Sauce

All Entrees are accompanied by Chef's selection of starch and seasonal vegetables

Dessert

*Beautifully appointed 3 Tiered Wedding Cake of your Choice (Upgrades
Available)*

Freshly Brewed Coffee, Decaf and Tea

Comfortably priced at \$69.00 per person plus 22% service charge and 7% sales tax