



***"One Wedding at a Time"***

*Congratulations on your upcoming Wedding!*

*We are delighted that you are considering DoubleTree Resort by Hilton Hollywood Beach for your wedding ceremony, reception, or both!*

*Exclusively yours, the hotel caters to "one wedding at a time," ensuring that every detail of your dream wedding is orchestrated to perfection.*

*Our professional wedding planners will be pleased to custom design any menu to fit your special needs.*



All prices are subject to a taxable 23% service charge and 7% sales tax

**Compliments of DoubleTree Resort by Hilton Hollywood Beach**  
**Every Package Includes:**

*Tasting and Planning Session for Bride and Groom  
White Padded Folding Chairs for Ceremony  
Choice of 5 White Glove Butler Passed Hors D'Oeuvres  
Four Hour Open Bar, Call Brands  
Champagne Toast*

*An elegant Plated Dinner or a lavish Dinner Buffet*

*You can select up to two Entrées for your Dinner choices  
You will be billed at the higher priced entrée for the entire package*

*Personalized Wedding Cake from Edda's Cakes or Elite Cakes*

*Floor length Linens  
White Napkins  
Chiavari Chairs  
Votive Candles to Accent your Decorations*

*Special Discounted Guest Rates for Your Out of Town Guests  
Complimentary Guest Room Accommodations for  
the Bride and Groom on Your Wedding Night*

*Young Adult Package (12-20 years old) \$60 per person  
Children Package (4 to 12 years old) \$30 per person  
Vendor Meals \$35 per person*

**Wedding Ceremony Information**

*DoubleTree Resort by Hilton Hollywood Beach offers  
a lush tropical setting overlooking the Intracoastal Waterway,  
that is a unique setting for a Wedding Ceremony  
\*Indoor space is also available\**

**Setup Fee is \$2,000.00 and includes:**  
*Set up of White Padded Folding Chairs  
Set up and Reservation of a backup location*



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**Intercoastal Waterway Wedding**

**Four Hour Call Brand Open Bar**

*Svedka Vodka, Jim Beam Bourbon, Beefeater Gin, Pepe Lopez Tequila, Bacardi Rum,  
Canadian Club Whiskey, Johnny Walker Red scotch, Canyon Road Wines,  
Domestic Beer, Imported Beer, Soft Drinks and Bottled Water*

**One Hour Cocktail Reception**

**Choose a Total of Five Hot and Cold Hors D'oeuvres  
Butler Passed, White Glove Service**

**ELEGANT PLATED DINNER**

*Champagne Toast*

**Salad**

*(Select One)*

***Crowne Salad***

*Mixed Field Greens, Boursin Cheese  
and Spiced Pecans Tossed with Sweet Red Vinaigrette*

***Kale Salad***

*Baby kale, fresh sliced apples, dried cranberries,  
Feta cheese, shredded carrots and edamame  
mixed in a light red wine vinaigrette*

***Orchard Salad***

*Mixed greens with sliced pears, dried figs,  
Point Reyes blue cheese and sunflower seeds  
mixed in a balsamic vinaigrette*

**Entrée**

*(Select up to Two)*

***(If Two Entrées are selected the higher price will prevail)***

***Butter Basted Organic Free-Range Chicken \$99***

*This chicken breast is herb butter basted to perfection and served  
with green topper carrots and marble fingerling potatoes*

***Parmesan Crusted Organic Free-Range Chicken \$99***

*Chicken breast in a roasted garlic sauce and served  
with green topper carrots and marble fingerling potatoes*

**Lemon Basil Pesto Salmon \$105**

*Fresh grilled salmon adorned with lemon basil pesto and served with baked chick peas and cheese as well as marble fingerling potatoes*

**Herb Grilled Salmon \$105**

*Fresh grilled salmon with a beurre blanc and citrus zest, sautéed artichokes, red and yellow peppers and hand smashed potatoes*

**Caribbean Mango Fresh Catch Mahi \$115**

*Blackened fresh caught Mahi, Mango Salsa served with hand smashed potatoes and asparagus*

**Churrasco Steak \$115**

*Finely cut skirt steak with an authentic chimichurri rub served with Hawaiian tostones*

**Bone in Filet Mignon \$128**

*A 6oz Prime bone in filet mignon with a mélange of forest mushrooms, hand smashed potatoes and green topper carrots*

**Hollywood Beef and Reef \$135**

*A 6oz Prime bone in filet mignon with a jumbo shrimp, a diver scallop, hand smashed potatoes and asparagus*

**Vegetarian Entrées**

*Eggplant Rollatini Stuffed with Risotto and topped with Tomato Sauce and Parmesan \$99*

*Margherita Linguine with Sun Dried Tomatoes tossed in a Lemon Basil Sauce \$99*

*Spinach Linguine with a light Caper Crème Sauce \$99*

**Accompanied By**

*Dinner Rolls and Butter Rosettes*

**Dessert**

*Specialty Wedding Cake from our Preferred Vendor  
Freshly Brewed Gourmet Coffee, Decaffeinated Coffee and a Selection of Herbal Teas*

**HOLLYWOOD WEDDING BUFFET DINNER MENU**

**Four Hour Call Brand Open Bar**

*Svedka Vodka, Jim Beam Bourbon, Beefeater Gin, Pepe Lopez Tequila, Bacardi Rum,  
Canadian Club Whiskey, Johnny Walker Red scotch, Canyon Road Wines,  
Domestic Beer, Imported Beer, Soft Drinks and Bottled Water*

**One Hour Cocktail Reception**

*Choose a Total of Five Hot and Cold Hors D'oeuvres (see pages 6&7)  
Butler Passed, White Glove Service*

**BUFFET DINNER**

**Champagne Toast**

**Salad Stations**

**Tropical Fruit Display**

*Toasted Coconut Yogurt*

**Mediterranean Pasta Salad**

*Olives, Red Peppers, Tomatoes, Crumbled Boursin tossed in Citrus Dressing*

*(Select One)*

**Kale Salad**

*Baby kale, fresh sliced apples, dried cranberries,  
Feta cheese, shredded carrots and edamame  
mixed in a light red wine vinaigrette*

**Orchard Salad**

*Mixed greens with sliced pears, dried figs,  
Point Reyes blue cheese and sunflower seeds  
mixed in a balsamic vinaigrette*

**Entrees**

*(Select Two)*

*Butter Basted Organic Free-Range Chicken  
Lemon Basil Pesto Salmon  
Churrasco Steak*

*Chef's Selection of Vegetables*

*Hand Smashed Potatoes*

*Baked Rolls and Whipped Butter*

**Dessert**

*Specialty Wedding Cake from our Preferred Vendor*

*Freshly Brewed Gourmet Coffee, Decaffeinated Coffee and a Selection of Herbal Teas*

***\$129 Per Person***

**Hors D'Oeuvres Selections**

**Choice of 5, Included in Plated Dinner and Buffet Dinner Package**

**Served Warm**

*Coconut Chicken Strips with Tangy Bourbon Sauce*

*Crispy Coconut Shrimp with BBQ Sauce*

*Spanakopita*

*Beef Satay with Peanut Sauce*

*Vegetable or Crab Spring Rolls with Sweet Chili Sauce*

*Hawaiian Chicken Brochettes with Zesty Orange Drizzle*

*Beef Empanadas*

*Mac & Cheese Bites in a Crispy Shell*

*Pork Potstickers with Sesame Ginger Sauce*

*Vegetable Potstickers with Ponzu Soy*

**Served Chilled**

*Citrus Ceviche*

*Mini Mozzarella and Cherry Tomato Skewers drizzled with Balsamic Syrup*

*Grilled Watermelon with Crumbled Bleu Cheese*

*Mini Tomato Bruschetta on Crostini*

*Smoked Salmon & Boursin Cheese on Pumpernickel*

*Mini Waldorf Chicken Salad Phyllo Baskets*

*Mini Antipasto Skewers*

All prices are subject to a taxable 23% service charge and 7% sales tax



**Wedding Enhancements**

**Action Stations**

*Chef Attendant required at \$100, one attendant per 75 guests*

***Deluxe Pasta Station***

*Penne Pasta, Three Cheese Tortellini, Infused Olive Oil, Pesto, Parmesan Cream Sauce, Marinara Sauce, diced Tomatoes, Garlic, Basil, Peppers, Onions, Primavera Vegetables, Parmesan Cheese, and fresh Mozzarella Served with Garlic Bread and Breadsticks*

***\$15 Per Person***

***Smashed Potato Bar***

*Buttery Mashed Potatoes, Sour Cream, Cheddar and Jack Cheeses, chopped Chives and Bacon Bits*

***\$12 Per Person***

***Slider Station***

*All-Beef Burger Sliders, Cheese, Mini-Buns, Pickles, Tomatoes, Lettuce, Condiments and Curly Fries or Sweet Potato Fries*

***\$15 Per Person***

**Carving Stations**

*Chef Attendant required at \$100, one attendant per 75 guests, minimum of 50 ppl*

***Slow Roasted Prime Rib***

*Red Wine Au Jus*

***\$16 Per Person***

***Roasted Beef Tenderloin***

*Chimichuri Sauce*

***\$18 Per Person***

***Whole Roasted Top Round***

*Horseradish, Mustards and Rolls*

***\$16 Per Person***

**SPECIALTY DISPLAY STATIONS**

*Chef Attendant required at \$75, one attendant per 75 guests*

***Chef's Inspired Mediterranean Inspired Dips***

*White Bean, Red Pepper & Roasted Garlic Hummus with Grilled Flatbreads*

***Tapas Station***

*Hummus, tabbouleh, baba ghanoush,  
pita bread and stuffed grape leaves*

***\$12 Per Person***

***Tapas Upgrade Options***

***add \$3 Each***

**Displays & Montages**

***Imported and Domestic Cheese Montage***

*Toasted Baguettes and Assorted Crackers*

***\$10 Per Person***

***Vegetable Crudité Display***

*Creamy Ranch Dressing*

***\$10 Per Person***

***Tropical Fruit Display***

*Fresh Seasonal Fruits and Berries*

***\$10 Per Person***

***Viennese Table***

*A Selection of Mini Pastries and Petit Fours*

***\$15 Per Person***



## **Beverage Enhancements**

### **Premium Brand Liquors**

*Johnny Walker Black Label Scotch, Jack Daniels Bourbon,  
Grey Goose Vodka, Bombay Sapphire Gin, Patron Tequila, Bacardi Superior Rum,  
Captain Morgan Spiced Rum, Crown Royal Whiskey, Hennessey VS Cognac,  
Canadian Club Whiskey and Canyon Road Wines*

**\$12 Per Person**

### **Specialty Stations**

*Bartender required at \$150, one attendant per 75 guests*

### **Bloody Mary Bar**

*Vodka, Tomato Juice, Worcestershire sauce, Tabasco sauce,  
celery, olives stuffed with blue cheese, olives stuffed with pickles, olives stuffed with  
peppers, salt, black pepper, cayenne pepper, lemon juice and celery*

**\$15 Per Person**

### **Martini Bar**

*House Vodka, Gin, olives, olive juice, cocktail onions, lemon slices,  
citrus rind and maraschino cherries*

**\$15 Per Person**

**\$500 for a personalized Ice Luge**

### **Mojito Bar**

*Classic, Strawberry or Mango Flavors,  
Rum, Sugar, Lime Juice, Sparkling Water and Mint*

**\$15 Per Person**

### **Sangria Bar**

*House Red or White Wine, fresh, seasonal fruit, Brandy*

**\$12 Per Person**

### **Champagne Mimosa's Bar**

*House Champagne and Fresh Squeezed Orange Juice*

**\$12 Per Person**

**Brunch Buffet**

***(Served between 10:00am- 2:00pm)***

*Freshly Squeezed Orange Juice, Grapefruit  
Juice, Apple Juice and Cranberry Juice*

*Selection of Breakfast Pastries, Muffins and Croissants, Butter and Preserves  
An Assortment of Bagels and Cream Cheese*

*Traditional Eggs to Order  
Smoked Bacon and Sausage  
Roasted Breakfast Potatoes*

*French Toast, Grilled and Dusted with Powdered Sugar and Topped with Strawberries*

**Salad Station**

*Fresh Mozzarella and Heirloom Tomato Napoleon with Balsamic Reduction  
Caesar Salad, Croutons, Parmesan Cheese Tossed with Caesar Dressing  
Penne Pasta, Virgin Olive Oil, Fresh Basil, Arugula, Mushrooms & Roasted Red Peppers*

**Carving Station**

***Chef Attendant Required - \$100***

***(Choice of one)***

*Slow Roasted Prime Rib*

*Red Wine Au Jus*

*or*

*Roasted Boneless Turkey*

*Coconut Cranberry Sauce*

*Assorted Mini Pastries*

*Freshly Brewed Coffee, Decaffeinated Coffee and a Selection of Gourmet Hot Teas*

***\$65 per person***

**One Hour of Butler Passed Specialty Drinks**

*Bloody Mary's, Mimosas & Sparkling Champagne*

***\$15 per person***

## **Seating**

*Seating is arranged at round tables accommodating 8 or 10 guests, unless otherwise indicated. Gift tables, guest book tables, cake table and head tables are also available. Your Event Specialist will provide a diagram with numbered tables if there is to be assigned seating at your function. A completed diagram, indicating the number of people per table, is due to the Catering Office three business days prior to your wedding.*

## **Decorations**

*Fresh floral centerpieces and other décor may be ordered through the hotel. All decorations incorporating candles must meet with the approval of the Hollywood Fire Department. The hotel must give approval for items to be affixed or attached to the walls, ceilings or floors.*

## **Audiovisual**

*Complete in-house audiovisual equipment and services are available through the hotel's Audiovisual Department and can be coordinated through your Event Specialist.*

## **Guest Room Accommodations**

*Your Event Specialist will be happy to assist you with room accommodations for your out-of-town guests. Special weekend packages including guest rooms, rehearsal dinner, and post-wedding brunch are available.*

## **Multiple Entrées**

*Multiple entrées can be offered to your guests. If there is a difference in price, the highest price will prevail. The breakdown of each entrée is due to the Catering Office three business days prior to your event. This will necessitate offering the choices in your invitations. A listing of each table and the entrée breakdowns for each table is required three business days prior to your event. Please note on the diagram the number of each entrée required for each table; in addition, please include a list of each table with the guests' names and their choices of entrée. If a diagram is not feasible, then your guests should be given color-coded place cards, indicating their choice.*

## **Guarantee**

*For billing purposes, the number of expected guests must be specified three business days in advance of your wedding. This will be your minimum guarantee and is not subject to reduction. We will set the room to the exact guarantee and the diagram. If you need to increase the guarantee, contact the catering office. Anything over a 5% increase will have to be confirmed with the Executive Chef and the Banquet Manager. The guarantee you give to the hotel will not supersede your contracted food and beverage minimum and any shortfall will be charged as room rental.*

## **Parking**

*Valet parking can be arranged through your Event Specialist and included in your banquet charges. Valet-parking is \$13.00 per car.*

## **Deposits and Final Payments**

*A deposit totaling 25% of your estimated charges will be due with the signed contract; your space will not be held on a definite basis until this deposit is submitted. An additional deposit of 50% of your estimated charges is due three Months prior to the function. Finally, the full payment is due to the hotel three business days prior to your function by certified check, bank check, cash or credit card. Your Event Specialist will indicate the due dates for these deposits in your initial contract.*

## **Ceremonies on the Beach**

*The City of Hollywood requires a permit for any beachside function. It is your responsibility to obtain this permit and file it with the city clerk. If you prefer, there are event companies that specialize in setting up and organizing your ceremony on the beach. Your Event Specialist can provide a list of preferred vendors.*

## **Preferred Vendors**

*Your Event Specialist has a list of vendors that the hotel uses on a regular basis. This list is also available on this website. You are welcome to use the florist, photographer, DJ, etc. of your choice, but please remember that if special requirements or functions are planned, your Event Specialist should be advised and deferred to for final approval. Finally, you must provide your Event Specialist with the names and phone numbers of your vendors for emergency purposes.*

## **Other Important Details**

*Those last-minute touches are very important and create a wonderful evening. Please bring all additional items you wish to incorporate into your wedding celebration – place cards, cake knife, special toasting glasses and favors – to your Event Specialist three days prior to your function. Include directions concerning placement and distribution. Please remember that place cards should be given to the Event Specialist in alp*