



Thank you for Considering the DoubleTree by Hilton Los Angeles-Rosemead for your upcoming Special Event! Our on-site Catering Team can customize a package suited to your specific tastes and budget. We look forward to being a part of your special event!



SPECIAL EVENT PACKAGES 2018



## Silver

Three Course Meal  
Unlimited Iced Tea

Fresh Brewed Coffee and Hot Tea service with Dessert  
House Linen in Black, White or Ivory  
White or Ivory Chair Covers with Satin Color Sash  
Satin Table Overlays, selection of Color Napkins  
Wood Parquet Dance Floor, Registration Table, Gift & Cake Tables, Vendor Tables  
Complimentary Self -Parking

### **Entrée choices**

Accompanied with:

Traditional Caesar Salad or Mixed Green Salad  
Seasonal Vegetables  
Rice Pilaf, Mashed Potatoes or Red Roasted Potatoes  
Warm Rolls with Butter

### ***Penne Pasta Marinara***

Penne Pasta tossed with Fresh Tomatoes, Garlic, Basil and Olive Oil  
Topped with Fresh Romano Cheese

### ***Grilled Chicken Breast***

Boneless Chicken Breast with your choice of Sauce:  
Marsala, Piccata, Ten Herbs, Pesto Cream, A la Vodka

### ***Angus Top Sirloin***

With a Porcini Mushroom Sauce

### ***Grilled Salmon Meuniere***

With a Lemon Butter Sauce

### ***Chef's Choice Dessert***

**Lunch \$45**

**Dinner \$50**

*All prices are subject to current service charge and sales tax.*

*All prices and menu items are subject to change without prior notice.*

*Saturday Events in the Montebello Ballroom require a \$7500 Food & Beverage Minimum excluding service charge and sales tax*



## Gold

Three Course Meal  
Unlimited Iced Tea  
Fresh Brewed Coffee and Hot Tea service with Dessert  
House Champagne or Apple Cider Toast  
White or Ivory Chair Covers with Satin Color Sash  
Satin Table Overlays, selection of Color Napkins  
Floor Length Tablecloths in Black, White or Ivory,  
Wood Parquet Dance Floor, Registration Table, Gift & Cake Tables, Vendor Tables  
Complimentary Self -Parking

### ***Two hors d'oeuvres selections***

#### **Entrée choices**

Accompanied with:  
Traditional Caesar Salad or Mixed Green Salad  
Seasonal Vegetables  
Rice Pilaf, Mashed Potatoes or Red Roasted Potatoes  
Warm Rolls with Butter

#### ***Grilled Chicken Breast***

Boneless Chicken Breast with your choice of Sauce:  
Marsala, Piccata, Ten Herbs, Pesto Cream, A la Vodka, Coq Au Vin, Florentine

#### ***Angus Top Sirloin***

With a Porcini Mushroom Sauce

#### ***Grilled Salmon Meuniere***

With a Lemon Butter Sauce

#### ***Sea Bass***

With a Chardonnay Garlic Rosemary Sauce

#### **Chef's Choice Dessert**

**Lunch \$55**

**Dinner \$59**

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## Diamond

Three Course Meal  
Unlimited Iced Tea  
Fresh Brewed Coffee and Hot Tea service with Dessert  
Customized Celebration Cake  
One Hour Hosted Well Bar – First Hour of Event (waived bartender fee)  
House Champagne or Apple Cider Toast  
White or Ivory Chair Covers with Satin Color Sash  
Floor Length Tablecloths in Black, White or Ivory  
Satin Table Overlays, selection of Color Napkins  
Wood Parquet Dance Floor, Registration Table, Gift & Cake Tables, Vendor Tables  
Complimentary Self Parking for guests  
One Night Stay for Guest of Honor in a Standard Room

### ***Three hors d'oeuvres selections***

#### **Entrée Choices**

Accompanied with:

Baby Spinach Salad, Traditional Caesar Salad or Mixed Green Salad,  
Seasonal Vegetables  
Rice Pilaf, Mashed Potatoes or Red Roasted Potatoes  
Warm Rolls with Butter

#### ***Poulet Champignon***

Boneless Breast of Chicken Stuffed with Mushrooms, Spinach and Cheese  
Served with Wild Mushroom Sauce

#### **Filet Mignon**

Wild Mushroom Cabernet Sauvignon Sauce

#### **Roast Prime Rib of Beef Au Jus**

With Creamy Horseradish

#### ***Grilled Salmon Meuniere***

With a Lemon Butter Sauce

#### ***Sea Bass***

With a Chardonnay Garlic Rosemary Sauce

#### **Customized Celebration Cake**

**Lunch \$65**

**Dinner \$69**

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# Buffet Menu

## Buffet Accompaniments

Seasonal Vegetables

Choice of Two: Rice Pilaf, Mashed Potatoes or Red Roasted Potatoes

Warm Rolls with Butter

## Buffet Salad Selections

Choice of Two

Traditional Caesar Salad, Mixed Green Salad, Caprese Salad, Potato Salad

## Buffet Entrée Selections

Choice of Two

### ***Poulet Champignon***

Boneless Breast of Chicken Stuffed with Mushrooms, Spinach and Cheese  
Served with Wild Mushroom Sauce

### ***Breast of Chicken***

Served with Your Choice of Sauce

Marsala, Chardonnay Garlic-Rosemary Lemon Butter, Piccata, Pesto Cream,  
Ala Vodka, Coq Au Vin, Florentine

### ***Grilled Salmon***

Served With Your Choice of Sauce

Pesto Cream, Ginger-Garlic and Lime, Chardonnay Garlic-Basil

### ***Oven Baked Fish***

Baked White Fish with Orange Tarragon-Lime Butter Sauce

### ***Roasted Prime Rib of Beef***

Served with Au Jus and Creamy Horseradish

### ***Braised Short Ribs***

With Red Cabernet Sauce

### ***Penne Pasta Marinara***

Penne Pasta tossed with Fresh Tomatoes, Garlic, Basil and Olive Oil  
Topped w Fresh Romano Cheese

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## Hors d'oeuvres Selections

Spanakopita  
Vegetable Crudit  with Ranch Dressing  
Domestic Cheese Display with Assorted Crackers  
Swedish Meatball with Demi-Glace sauce  
Veggie Spring Roll with Sweet-chili Sauce  
Crab Cake with Remoulade  
Bruschetta on Toasted Baguette

## Package Enhancements

Any Package Buffet Style – add \$5 pp  
House Wine or House Champagne for the Table - \$25 /bottle  
Sparkling Apple Cider- \$15/bottle  
Duo/Combination Plates – add \$5 pp  
Soft Drink Pitchers –\$19 /pitcher  
Butler Passed Hors d'oeuvres – add \$25 per Server, per Hour  
DoubleTree Chocolate Dipped Cookies -\$3 ea.  
Bartender Fee- \$150  
Chocolate Fountain with dipping fruit - \$150/hour 2 hours minimum  
Chivari Chairs - \$9 ea.  
Chair Covers w/ Sash - \$5 ea.  
Satin Table Overlays - \$12 ea.  
Floor Length Tablecloths -\$15 ea.  
LCD Projector & Screen- \$350  
Wireless Microphone- \$100 ea.  
Wired Microphone- \$75 ea.

Gazebo Ceremony -\$1000  
Includes White Folding Resin Chairs

Bridal Room -\$500

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