

DoubleTree by Hilton
Newark - Fremont

Weddings
Weddings

39900 Balentine Drive Newark, CA 94560

(510) 413-2304

www.newarkfremont.doubletree.com



DOUBLETREE
BY HILTON™

DoubleTree by Hilton Event Space

CONGRATULATIONS ON YOUR ENGAGEMENT!

Thank you for considering the DoubleTree Newark-Fremont as a venue for your wedding. Our newly renovated hotel and event space is ideal for wedding groups of all sizes. With 315 well appointed guest rooms and 14,000 square feet of flexible event space we would be pleased to host all of your reception and guest room needs.

	DINNER	SQ FT
Grand Ballroom	350	5,000
Ballroom I&II	160	2,500
Ballroom III&IV	160	2,500
Junior Ballroom	120	1,760
Fremont / Cedar	60	880
Newark / Balentine	60	880
	THEATRE	
Outdoor Garden Gazebo	150	
Ceremony Space	\$600 Rental	Available from 10am - 6pm

A 22% service charge and current sales tax are added to all charges. Please note that service charge is taxable.

All menu pricing is exclusive of service charge and tax. All pricing is subject to change without notice.



WEDDING PACKAGES

All Packages Include

- Menu Tasting with Two Entrees and Two Salads
- Guestroom for the Bride and Groom
- Champagne Toast
- Tables, Chairs, China, Silverware and Glassware
- White or Ivory Floor Length Tablecloths
- Napkin Selection from your Choice of 70 Different Colors
- Centerpieces to include Mirror Tile, Hurricane Lantern and White Tapir Candle
- Dance Floor
- Riser for Head Table or Sweetheart Table
- Display Tables for Gifts, Place Cards, Cake, etc.
- Dedicated Banquet Captain and Attentive Wait Staff
- Complimentary Parking for All Guests

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All menu pricing is exclusive of service charge and tax. All pricing is subject to change without notice.

PLATED DINNER PACKAGE

SILVER

Silver Plated Dinner Packages Includes

Chilled Fruit Punch or Lemonade Display for your Cocktail Hour

Two Displayed Hors d'oeuvres Platters

One Salad

Choice of Two Protein Entrée Options and One Vegetarian Entrée Option

Waived Cake Cutting Fee for Your Wedding Cake

Coffee, Tea and Iced Tea During Dinner Service

Champagne Toast to Bride and Groom

\$44-\$56 PER PERSON

MINIMUM 25 GUESTS

A 22% service charge and current sales tax are added to all charges. Please note that service charge is taxable.

All menu pricing is exclusive of service charge and tax. All pricing is subject to change without notice.



PLATED DINNER PACKAGE

SILVER

ALL MEALS INCLUDE FRESH BAKED ROLLS AND SWEET BUTTER

Cocktail Hour

Choice of One Beverage

FRUIT PUNCH

LEMONADE

Choice of Two Displayed Hors d'oeuvres

FRESH VEGETABLE CRUDITES

Bleu Cheese Dip

FRESH FRUIT DISPLAY

Greek Vanilla Yogurt Dip

MEDITERRANEAN TRIO

Roasted Red Pepper Hummus

Olive Tapenade

Greek Yogurt Cucumber Dip

Salad

Choice of One Salad

ORGANIC KALE CAESAR SALAD

Herb Croutons, Shredded Parmesan,
Toasted Hazelnuts

Caesar Dressing

ORGANIC SPRING MIX GREENS

Shredded Carrot, Grape Tomatoes,
English Cucumbers, Sliced Bell Peppers

Balsamic Dressing

CALIFORNIA SPINACH SALAD

Baby Spinach with Dried Cranberry
Candied Walnuts, Maytag Bleu Cheese

Italian Vinaigrette

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PLATED DINNER PACKAGE

SILVER

Entrée Highest Price Entrée takes price for all selections

Choice of Two Entrees

CITRUS AIRLINE CHICKEN Organic Red Quinoa Pilaf Roasted Seasonal Root Vegetables Orange Citrus Glaze	\$44
DILL CRUSTED SALMON Served on a bed of Arugula Pesto Risotto Lemon Caper Cream Sauce	\$48
ROASTED FILET OF BEEF Herb Marbled Potato Roasted Seasonal Root Vegetables Cabernet Red Wine Sauce	\$50
DUET OF ANGUS PETIT FILET OF BEEF AND SHRIMP SCAMPI Marbled Potato Hash Roasted Vegetables Cabernet Red Wine Sauce & Citrus Scampi Sauce	\$56

Vegetarian Entree

Choice of One Entree

VEGETABLE RATATOILLE Squash, Vine Ripened Tomatoes, Eggplant, Fire Roasted Peppers Organic Red Quinoa with Roasted Pine Nuts, Fresh Spinach Annatto Seed Dressing	\$42
WILD MUSHROOM RAVIOLI Brown Butter Sage with Toasted Pumpkin Seeds	\$43

Dessert

Guest to Provide Wedding Cake
Cake Cutting Fee Waived

Beverage

Champagne Toast to the Bride and Groom
Freshly Brewed Coffee, Decaffeinated Coffee
Assorted Hot Teas
Iced Tea

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PLATED DINNER PACKAGE

GOLD

Gold Plated Dinner Packages Includes

Chilled Fruit Punch or Lemonade Display for your Cocktail Hour

Two Displayed Hors d'oeuvres Platters

One Appetizer

One Starter

Choice of Two Protein Entrée Options and One Vegetarian Entrée Option

Waived Cake Cutting Fee for Your Wedding Cake

One Bottle of House Chardonnay and One Bottle of House Cabernet for Each Table of Ten

Coffee, Tea and Iced Tea During Dinner Service

Champagne Toast to Bride and Groom

\$58 PER PERSON

MINIMUM 25 GUESTS

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PLATED DINNER PACKAGE

GOLD

ALL MEALS INCLUDE FRESH BAKED ROLLS AND SWEET BUTTER

Cocktail Hour

Choice of One Beverage

FRUIT PUNCH

LEMONADE

Choice of Two Displayed Hors d'oeuvres

FRESH VEGETABLE CRUDITES

Bleu Cheese Dip

FRESH FRUIT DISPLAY

Greek Vanilla Yogurt Dip

MEDITERRANEAN TRIO

Roasted Red Pepper Hummus

Olive Tapenade

Greek Yogurt Cucumber Dip

IMPORTED AND DOMESTIC CHEESE DISPLAY

Dried Fruits and Nuts

Flatbread and Specialty Crackers

Appetizer

Select One Appetizer

CHEESE RAVIOLI

Pesto Cream Sauce

SHRIMP COCKTAIL

House Made Cocktail Sauce

SALMON CAKE

Citrus Arugula Salad

Roasted Corn Relish

STUFFED MUSHROOM

Italian Sausage

Red Pepper Coulis

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PLATED DINNER PACKAGE

GOLD

Salad

Choice of One Salad

ORGANIC KALE CAESAR SALAD

Herb Croutons, Shredded Parmesan,
Toasted Hazelnuts
Caesar Dressing

ORGANIC SPRING MIX GREENS

Shredded Carrot, Grape Tomatoes,
English Cucumbers, Sliced Bell Peppers
Balsamic Dressing

CALIFORNIA SPINACH SALAD

Baby Spinach with Dried Cranberry
Candied Walnuts, Maytag Bleu Cheese
Italian Vinaigrette

Entrée

Highest Price Entrée takes price for all selections

Choice of Two Entrees

CITRUS AIRLINE CHICKEN

Organic Red Quinoa Pilaf
Roasted Seasonal Root Vegetables
Orange Citrus Glaze

DILL CRUSTED SALMON

Served on a bed of Arugula Pesto Risotto
Lemon Caper Cream Sauce

ROASTED FILET OF BEEF

Herb Marbled Potato
Roasted Seasonal Root Vegetables
Cabernet Red Wine Sauce

DUET OF ANGUS PETIT FILET OF BEEF AND SHRIMP SCAMPI

ADD \$5

Marbled Potato Hash
Roasted Vegetables
Cabernet Red Wine Sauce & Citrus Scampi Sauce

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PLATED DINNER PACKAGE

GOLD

Vegetarian Entree

Choice of One Entree

WILD MUSHROOM RAVIOLI

Brown Butter Sage with Toasted Pumpkin Seeds

VEGETABLE RATATOILLE

Squash, Vine Ripened Tomatoes, Eggplant,
Fire Roasted Peppers
Organic Red Quinoa with Roasted Pine Nuts,
Fresh Spinach
Annatto Seed Dressing

Dessert

Guest to Provide Wedding Cake
Cake Cutting Fee Waived

Beverage

One Bottle of House Chardonnay per Table
One Bottle of House Cabernet per Table

Champagne Toast to the Bride and Groom

Freshly Brewed Coffee, Decaffeinated Coffee
Assorted Hot Teas
Iced Tea

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PLATED DINNER PACKAGE

PLATINUM

Platinum Plated Dinner Packages Includes

Chilled Fruit Punch and Lemonade Display for your Cocktail Hour

Three Displayed Hors d'oeuvres Platters

One Appetizer

One Starter

Choice of Two Protein Entrée Options and One Vegetarian Entrée Option

Waived Cake Cutting Fee for Your Wedding Cake

One Late Night Snack

One Bottle of House Chardonnay and One Bottle of House Cabernet for Each Table of Ten

Coffee, Tea and Iced Tea During Dinner Service

Champagne Toast to Bride and Groom

\$68 PER PERSON

MINIMUM 25 GUESTS

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PLATED DINNER PACKAGE

ALL MEALS INCLUDE FRESH BAKED ROLLS AND SWEET BUTTER

PLATINUM

Cocktail Hour

Includes Both Beverages

FRUIT PUNCH

LEMONADE

Choice of Three Displayed Hors d'oeuvres

FRESH VEGETABLE CRUDITES

Bleu Cheese Dip

FRESH FRUIT DISPLAY

Greek Vanilla Yogurt Dip

MEDITERRANEAN TRIO

Roasted Red Pepper Hummus

Olive Tapenade

Greek Yogurt Cucumber Dip

IMPORTED AND DOMESTIC CHEESE DISPLAY

Dried Fruits and Nuts

Flatbread and Specialty Crackers

CHARCUTERIE DISPLAY

Cured Aged Meats, Imported and Domestic

Cheese, Pickled Vegetables and Olives

Rosemary Focaccia and Crostinis

Appetizer

Select One Appetizer

CHEESE RAVIOLI

Pesto Cream Sauce

SHRIMP COCKTAIL

House Made Cocktail Sauce

SALMON CAKE

Citrus Arugula Salad

Roasted Corn Relish

STUFFED MUSHROOM

Italian Sausage

Red Pepper Coulis

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PLATED DINNER PACKAGE

PLATINUM

Salad

Choice of One Salad

ORGANIC KALE CAESAR SALAD

Herb Croutons, Shredded Parmesan,
Toasted Hazelnuts
Caesar Dressing

ORGANIC SPRING MIX GREENS

Shredded Carrot, Grape Tomatoes,
English Cucumbers, Sliced Bell Peppers
Balsamic Dressing

CALIFORNIA SPINACH SALAD

Baby Spinach with Dried Cranberry
Candied Walnuts, Maytag Bleu Cheese
Italian Vinaigrette

Entrée

Highest Price Entrée takes price for all selections

Choice of Two Entrees

CITRUS AIRLINE CHICKEN

Organic Red Quinoa Pilaf
Roasted Seasonal Root Vegetables
Orange Citrus Glaze

DILL CRUSTED SALMON

Served on a bed of Arugula Pesto Risotto
Lemon Caper Cream Sauce

ROASTED FILET OF BEEF

Herb Marbled Potato
Roasted Seasonal Root Vegetables
Cabernet Red Wine Sauce

DUET OF ANGUS PETIT FILET OF BEEF AND SHRIMP SCAMPI

ADD \$5

Marbled Potato Hash
Roasted Vegetables
Cabernet Red Wine Sauce & Citrus Scampi Sauce

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PLATED DINNER PACKAGE

PLATINUM

Vegetarian Entree

Choice of One Entree

WILD MUSHROOM RAVIOLI

Brown Butter Sage with Toasted Pumpkin Seeds

VEGETABLE RATATOILLE

Squash, Vine Ripened Tomatoes, Eggplant,
Fire Roasted Peppers
Organic Red Quinoa with Roasted Pine Nuts,
Fresh Spinach
Annatto Seed Dressing

Late Night Snack

Choice of One Platter

Assorted Tea Sandwiches
Kettle Chips

Grilled Cheese Sandwich
Tomato Soup Shooter

Pulled Pork Sliders
Bistro Fries

Cheeseburger Sliders
Bistro Fries

Dessert

Guest to Provide Wedding Cake
Cake Cutting Fee Waived

Beverage

One Bottle of House Chardonnay per Table
One Bottle of House Cabernet per Table

Champagne Toast to the Bride and Groom

Freshly Brewed Coffee, Decaffeinated Coffee
Assorted Hot Teas
Iced Tea

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BUFFET DINNER PACKAGE

BUFFET SERVICE 1.5 HOURS

SILVER

Silver Buffet Dinner Packages Includes

Chilled Fruit Punch or Lemonade Display for your Cocktail Hour

Two Displayed Hors d'oeuvres Platters

Two Salads

One Protein Entree

One Vegetarian Entrée

Two Accompaniments

Waived Cake Cutting Fee for Your Wedding Cake

Coffee, Tea and Iced Tea During Dinner Service

Champagne Toast to Bride and Groom

\$58 PER PERSON

MINIMUM 25 GUESTS

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BUFFET DINNER PACKAGE

ALL MEALS INCLUDE FRESH BAKED ROLLS AND SWEET BUTTER

SILVER

Cocktail Hour

Choice of One Beverage

FRUIT PUNCH

LEMONADE

Choice of Two Displayed Hors d'oeuvres

FRESH VEGETABLE CRUDITES

Bleu Cheese Dip

FRESH FRUIT DISPLAY

Greek Vanilla Yogurt Dip

MEDITERRANEAN TRIO

Roasted Red Pepper Hummus

Olive Tapenade

Greek Yogurt Cucumber Dip

Salad

ORGANIC MIXED GREENS

Shredded Carrots, Grape Tomatoes,
English Cucumbers, Sliced Bell Peppers

Balsamic Dressing

CUCUMBER MOZZARELLA SALAD

Cucumber, Cherry Tomatoes,
Ciliegine Mozzarella

Basil Pesto and Cracked Pepper

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BUFFET DINNER PACKAGE

SILVER

Entree

ROSEMARY AND GARLIC GRILLED CHICKEN
Roasted Mushroom Natural Jus

Vegetarian Entree

PENNE PASTA PRIMAVERA
Primavera Sauce

Accompaniments

BROWN RICE PILAF

GRILLED CALIFORNIA VEGETABLES

Dessert

Guest to Provide Wedding Cake
Cake Cutting Fee Waived

Beverage

Champagne Toast to the Bride and Groom

Freshly Brewed Coffee, Decaffeinated Coffee
Assorted Hot Teas
Iced Tea

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BUFFET DINNER PACKAGE

BUFFET SERVICE 1.5 HOURS

GOLD

Gold Buffet Dinner Packages Includes

Chilled Fruit Punch or Lemonade Display for your Cocktail Hour

Two Displayed Hors d'oeuvres Platters

Three Salads

Two Protein Entrees

One Vegetarian Entrée

Two Accompaniments

Waived Cake Cutting Fee for Your Wedding Cake

One Bottle of House Chardonnay and One Bottle of House Cabernet for Each Table of Ten

Coffee, Tea and Iced Tea During Dinner Service

Champagne Toast to Bride and Groom

\$68 PER PERSON

MINIMUM 25 GUESTS

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BUFFET DINNER PACKAGE

GOLD

Cocktail Hour

Choice of One Beverage

FRUIT PUNCH

LEMONADE

Choice of Two Displayed Hors d'oeuvres

FRESH VEGETABLE CRUDITES

Bleu Cheese Dip

FRESH FRUIT DISPLAY

Greek Vanilla Yogurt Dip

MEDITERRANEAN TRIO

Roasted Red Pepper Hummus

Olive Tapenade

Greek Yogurt Cucumber Dip

IMPORTED AND DOMESTIC CHEESE DISPLAY

Dried Fruits and Nuts

Flatbread and Specialty Crackers

Salad

ORGANIC SPINACH SALAD

Dried Cranberries, Candied Walnuts,
Gorgonzola Cheese

Sweet Corn Relish

ISRAELI COUS COUS SALAD

Basil, Mint, Dried Currants,
Slivered Almonds

Lemon Juice and Extra Virgin Olive Oil

CLASSIC CAESAR SALAD

Sourdough Croutons, Shredded
Parmesan Cheese

Caesar Dressing

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BUFFET DINNER PACKAGE

ALL MEALS INCLUDE FRESH BAKED ROLLS AND SWEET BUTTER

GOLD

Entree

CHICKEN PICCATA
California Meyer Lemon Piccata Sauce

ROASTED PACIFIC SALMON
Garlic and Thyme

Vegetarian Entree

WILD MUSHROOM RAVIOLI
Brown Butter Sage
Toasted Pumpkin Seeds

Accompaniments

GARLIC MASHED POTATOES

GRILLED CALIFORNIA VEGETABLES

Dessert

Guest to Provide Wedding Cake
Cake Cutting Fee Waived

Beverage

One Bottle of House Chardonnay per Table
One Bottle of House Cabernet per Table

Champagne Toast to the Bride and Groom

Freshly Brewed Coffee, Decaffeinated Coffee
Assorted Hot Teas
Iced Tea

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BUFFET DINNER PACKAGE

BUFFET SERVICE 1.5 HOURS

PLATINUM

Platinum Buffet Dinner Packages Includes

Chilled Fruit Punch and Lemonade Display for your Cocktail Hour

Three Displayed Hors d'oeuvres Platters

Four Starters

Three Protein Entrees

One Vegetarian Entrée

Two Accompaniments

Waived Cake Cutting Fee for Your Wedding Cake

One Bottle of House Chardonnay and One Bottle of House Cabernet for Each Table of Ten

Coffee, Tea and Iced Tea During Dinner Service

Champagne Toast to Bride and Groom

\$78 PER PERSON

MINIMUM 25 GUESTS

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BUFFET DINNER PACKAGE

ALL MEALS INCLUDE FRESH BAKED ROLLS AND SWEET BUTTER

PLATINUM

Cocktail Hour

Includes Both Beverages

FRUIT PUNCH

LEMONADE

Choice of Three Displayed Hors d'oeuvres

FRESH VEGETABLE CRUDITES

Bleu Cheese Dip

FRESH FRUIT DISPLAY

Greek Vanilla Yogurt Dip

MEDITERRANEAN TRIO

Roasted Red Pepper Hummus

Olive Tapenade

Greek Yogurt Cucumber Dip

IMPORTED AND DOMESTIC CHEESE DISPLAY

Dried Fruits and Nuts

Flatbread and Specialty Crackers

CHARCUTERIE DISPLAY

Cured Aged Meats, Imported and Domestic
Cheese, Pickled Vegetables and Olives

Rosemary Focaccia and Crostinis

Salad

ORGANIC MIXED GREENS

Shredded Carrots, Grape Tomatoes,
English Cucumbers, Sliced Bell Peppers

Balsamic Dressing

CAPRESE SALAD

Fresh Heirloom Tomatoes, Buffalo
Mozzarella Cheese, Fresh Basil

Balsamic Vinegar and Extra Virgin Olive Oil

CLASSIC CAESAR SALAD

Sourdough Croutons, Shredded
Parmesan Cheese

Caesar Dressing

WATSONVILLE ARTICHOKE

Marinated in Fresh Basil and
Extra Virgin Olive Oil

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BUFFET DINNER PACKAGE

PLATINUM

Entree

ROSEMARY AND GARLIC GRILLED CHICKEN

Roasted Mushroom Natural Jus

ROASTED PACIFIC SALMON

Garlic and Tomato Basil Relish

DIJON CRUSTED PRIME RIB

Natural Au Jus

Horseradish Cream

Vegetarian Entree

ORGANIC RED QUINOA

Roasted Pine Nuts, Fresh Spinach
and Currants

Annatto Seed Dressing

Accompaniments

ROASTED MIXED MARBLE NEW POTATOES

GRILLED WATSONVILLE ASPARAGUS

Dessert

Guest to Provide Wedding Cake

Cake Cutting Fee Waived

Beverage

One Bottle of House Chardonnay per Table

One Bottle of House Cabernet per Table

Champagne Toast to the Bride and Groom

Freshly Brewed Coffee, Decaffeinated Coffee

Assorted Hot Teas

Iced Tea

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CHILDREN'S MENU

AGES 11 AND UNDER

STARTER

ASSORTED FRUIT
Fresh Fruit and Berries

ENTREE

Select One Entree

PENNE PASTA
Marinara Sauce

HOT DOG
French Fries

CHEESEBURGER
French Fries

CHICKEN TENDERS
French Fries

DESSERT

ICE CREAM SUNDAE
Vanilla Ice Cream
DoubleTree Cookie
Chocolate Sauce

BEVERAGE

Select One Beverage

APPLE JUICE

MILK

\$20 per child

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HORS D'OEUVRES

MINIMUM 30 PIECES PER ITEM

COLD

ANTIPASTO SKEWERS	\$4.00 ea
Buffalo Mozzarella, Artichoke Hearts Sun-Dried Tomatoes, Kalamata Olives	
PEAR AND GORGONZOLA	\$4.00 ea
Served on a Crostini	
PROSCIUTTO WRAPPED MELON	\$4.00 ea
TOMATO BASIL BRUSCHETTA	\$4.00 ea
Shredded Parmesan and Parsley	
SHRIMP SALAD	\$5.00 ea
Cucumber Cup	
SMOKED SALMON PINWHEEL	\$5.00 ea
Pumpernickel Wheel	
SEARED BEEF TENDERLOIN	\$6.00 ea
Served on a Crostini	
CALIFORNIA ROLL (3 pieces)	\$5.00 ea
Wasabi and Soy Sauce	
TUNA MAKI	\$7.00 ea
SASHIMI (5 pieces)	\$7.00 ea

HOT

ASSORTED QUICHE	\$4.00 ea
BEEF EMPANADAS	\$4.00 ea
BRIE AND PEAR PHYLLO ROLLS	\$4.00 ea
GOAT CHEESE AND FIG ROLL	\$4.00 ea
LOLLIPOP CHICKEN	\$4.00 ea
Lemon Pepper	
MINI BEEF WELINGTON	\$4.00 ea
MUSHROOM RISOTTO TRIANGLE	\$4.00 ea
THAI CHICKEN SATAY	\$4.00 ea
Cilantro Peanut Sauce	
TERIYAKI BEEF SATAY	\$4.00 ea
BACON WRAPPED SCALLOP	\$6.00 ea

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HORS D'OEUVRES

SERVES 30 GUESTS

CARVING STATIONS

HERB ROASTED BREAST OF TURKEY \$275

Giblet Sage Gravy and Cranberry Sauce

PEPPER CRUSTED NY STRIP LOIN \$275

Shallot Thyme Reduction
Roasted Garlic Aioli
Sourdough Rolls

ROSEMARY - THYME PRIME RIB \$325

Creamy Horseradish and Au Jus
Silver Dollar Rolls

HERB CRUSTED BEEF TENDERLOIN \$350

Herb Chimichurri Sauce

HONEY GLAZE SPIRAL HAM \$250

Cinnamon Pomegranate, Pineapple Preserve
Apple Jelly

GARLIC - ROSEMARY LAMB \$375

Dried Peach and Dried Apricot Chutney

INCLUDES ONE HOUR UNIFORMED CHEF FEE

RECEPTION DISPLAYS

FRESH VEGETABLE CRUDITES \$150

Bleu Cheese Dip

FRESH FRUIT DISPLAY \$220

Greek Vanilla Yogurt Dip

MEDITERRANEAN TRIO \$200

Roasted Red Pepper Hummus
Olive Tapenade
Greek Yogurt Cucumber Dip

IMPORTED AND DOMESTIC CHEESE \$250

Dried Fruits and Nuts
Flatbread and Specialty Crackers

CHARCUTERIE DISPLAY \$300

Cured Aged Meats, Imported and
Domestic Cheese, Pickled Vegetables
and Olives, Rosemary Focaccia and Crostinis

SUSHI DISPLAY \$450

Assorted Sushi, Sashimi and Maki
Soy Sauce, Wasabi and Pickled Ginger

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HORS D'OEUVRES

SEAFOOD AND RAW

KING CRAB LEGS (3 per person)	\$36 pp
JUMBO PRAWNS (3 per person)	\$30 pp
MUSSEL AND CLAMS (5 per person)	\$24 pp
Cocktail Sauce, Herb Mignonette, Lemon	

LATE NIGHT SNACKS

PULLED PORK SLIDERS Barbecue Sauce	\$3 ea
ANGUS BEEF SLIDERS White Cheddar	\$4 ea
CALAMARI serves 40 Lemon Caper Aioli	\$120
BISTRO FRIES serves 40 House Made Ketchup	\$60
FLATBREAD PIZZA Mozzarella and Summer Tomatoes	\$25 ea
ASSORTED TEA SANDWICHES	\$4.00 ea
MINI GRILLED CHEESE Tomato Soup Shooter	\$5.00 ea

ENHANCE YOUR RECEPTION

A LA CARTE ITEMS

INDIVIDUAL POP AND KETTLE CHIPS	\$3 ea
MACAROONS	\$30 dozen
HAGGEN DAAS ICE CREAM BARS	\$25 dozen
MINI CUPCAKES	\$30 dozen
FRESH BAKED DOUBLETREE COOKIES	\$30 dozen
ASSORTED CANDY BARS	\$15 dozen
BROWNIES AND BLONDIES	\$30 dozen
FRUIT PUNCH FOUNTAIN	\$45 gallon
LEMONADE FOUNTAIN	\$45 gallon

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BEVERAGE

BAR SERVICE

CORDIAL	\$11
WELL COCKTAIL	\$8
PREMIUM COCKTAIL	\$10
SUPER PREMIUM COCKTAIL	\$12
HOUSE WINE BY THE GLASS	\$7
HOUSE WINE BY THE BOTTLE	\$36
CHAMPAGNE BY THE GLASS	\$7
CHAMPAGNE BY THE BOTTLE	\$36
SPECIALTY WINE BY THE GLASS	8 AND UP
SPECIALTY WINE BY THE BOTTLE	\$38 AND UP
IMPORTED BEER	\$7
SAN PELLEGRINO	\$7
RED BULL	\$6
DOMESTIC BEER	\$5
SOFT DRINK	\$5

BRANDS

* IMPORTED AND DOMESTIC BEER

Bud Light	Coors Light
Miller Lite	Corona
Shock Top	Heineken

* HOUSE BRANDS

Seagram's Gin	Don Q Silver Rum
Smirnoff Vodka	Paul Masson Brandy
Jose Cuervo Tequila	Old Smuggler's Scotch
Jim Beam Whiskey	

* PREMIUM BRANDS

Beefeater Gin	Johnnie Walker Red Whiskey
Absolut Vodka	Bacardi Silver Rum
Milagro Silver Tequila	Jack Daniel's Whiskey
Captain Morgan's Rum	Dewar's Scotch
Paul Masson Brandy VSOP	

* SUPER PREMIUM BRANDS

Grey Goose Vodka	Knob Creek Bourbon
Meyers Rum	Bombay Sapphire Gin
Fire Ball Cinnamon Whiskey	Crown Royal Whiskey
Patron Silver Tequila	Johnnie Walker Black Whiskey
Hennessey VSOP Cognac	1800 Cuervo Silver Tequila
Jagermeister	Chivas Whiskey

\$175 BARTENDER FEE IF \$500 MINIMUM IN SALES NOT MET

* BRANDS SUBJECT TO CHANGE

A 22% service charge and current sales tax are added to all charges. Please note that service charge is taxable.

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WINE LIST

WHITE

CHARDONNAY

Austerity Chardonnay	\$28
Wente Vineyards Morning Fog	\$37
Gloria Ferrer Chardonnay	\$38
Qupe Reserve Chardonnay	\$39

SAUVIGNON BLANC

Rutherford Hill	\$36
Summerland	\$36

RIESLING

Coppola Sofia	\$38
Hagafen	\$40

PINOT GRIGIO

Big House - The Birdman	\$26
Cellar No.8	\$28

WHITE ZINFANDEL

Beringers	\$28
Big House- Cardinal Zen	\$35

RED

CABERNET SAUVIGNON

Stone Cellars	\$28
Atlas Peak	\$37
Manuscript Limited Edition	\$42
Geysler Peak	\$42

MERLOT

181 Merlot	\$28
Todd Hollow	\$34
Gloria Ferrer	\$39
Wente Vineyards	\$39

PINOT NOIR

667	\$28
Chateau St. Jean	\$36
Acacia	\$40
Mark West	\$42

SPARKLING

J. Rogue	\$28
Moet Chandon Brut	\$30
Chandon Rose	\$60

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FREQUENTLY ASKED QUESTIONS

WHAT IS THE FOOD AND BEVERAGE MINIMUM AND ROOM RENTAL FEE?

The food and beverage minimum is the least amount of money you are required to spend on any combination of food and beverage from our provided wedding menus. The following items do not count towards your food and beverage minimum: tax, service charge, audio visual, linens, no host bar revenue, labor fees or sleeping rooms rates.

The food and beverage minimum and room rental is set for each event based on anticipated attendance, dates and times. Please ask your sales manager for specific details.

DO YOU ALLOW OUTSIDE FOOD AND/OR BEVERAGE IN THE EVENT SPACE?

All food and beverage must be purchased from the hotel. It is the hotel policy that food and beverage can not be brought into the hotel with the exception of the following: Wine may be brought in with a corkage fee of \$15.00 per bottle; cake from an outside vendor may be brought in with a cake cutting fee of \$2.50 per person; cultural food items that we are unable to produce at the hotel; fees will apply based on the items brought in, check with your sales manager for specific costs. Any of the items must be discussed with and approved by your sales manager prior to the event. Outside beer or liquor is not allowed in the hotel.

IS THERE A CORKAGE FEE FOR BRINGING IN OUR OWN WINE?

Wine or champagne may be brought in with a corkage fee of \$15.00 per bottle plus 22% service charge and the current CA sales tax. Outside wine may only be provided for the dinner service and will be served by the hotel staff. Wine and champagne for the cocktail hour or at the conclusion of dinner service must be supplied by the hotel. Please see our wine list for pricing.

CAN WE BRING IN OUR OWN CAKE?

Cake may be brought in from an outside bakery for a cake cutting fee of \$2.50 per person plus 22% charge and current CA sales tax. The cake cutting fee will be applied to all guests at your event. The cake cutting fee cannot be used towards a select group and will still apply should a guest decline.

HOW MANY PLATED MENU SELECTIONS CAN I CHOOSE?

You can select up to two protein options and one vegetarian/vegan option. The highest priced entrée takes the price for three meal selections. A children's menu is available for children aged 11 and under.

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FREQUENTLY ASKED QUESTIONS

HOW DO THE BUFFET MENUS WORK?

The buffet will be available to you and your guests for one hour and a half. Adults and children will utilize the same buffet. Children aged 11 - 4 will have a discounted price and children 3 years and under are complimentary. Remaining food or beverage may be removed from the hotel.

CAN WE TASTE ITEMS FROM THE MENU BEFORE WE MAKE OUR SELECTIONS?

The hotel can set up a menu tasting once a signed contract and deposit are received. Meal tasting are only done for groups with more than 100 adult attendees. The meal tasting is for two entrees and two salads of your choice. Additional entrees tastings are provided at \$25.00 per plate. Please note some items may not be able to be included in your tasting because of the preparation required for the item. This includes, but is not limited to hors d'oeuvres, carving station items and desserts. As specific menu items are seasonal it is best to set up your tasting four to six weeks before your event date.

WHAT IF I HAVE GUESTS WITH DIETARY RESTRICTIONS?

The hotel can adjust your menu selections or prepare special meals based on allergies or additional dietary restrictions your guests may have. Please inform your sales manager of the specials needs when providing the hotel your final guarantee.

HOW WILL THE SERVERS KNOW WHAT MY GUESTS ARE EATING?

The hotel requires that you indicate on each seating card your guest's menu selection. You can indicate this with a sticker, verbiage or a color code on the card. You may also provide your guests a entrée card or ticket indicating their selection. Please advise your sales manager how this will take place prior to the event.

WHEN DO YOU NEED THE FINAL MEAL COUNTS?

A final meal guarantee is required four business days prior to your event, before 11am. After the meal guarantee is provided the counts are not subject to reduction. If the actual guest count falls below the guarantee provided the host is responsible for the charges. Any changes in the count will be charged as additional selections. A 5% chef's choice overage will be prepared for all meals in case you have any last minute attendees. If the catering department is not advised four days prior, the estimated figure on the banquet event order will become the final guarantee.

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FREQUENTLY ASKED QUESTIONS

WHAT IF I WANT TO HAVE A BAR?

The hotel can provide a bar. You can choose to host the bar, where you pay all the bar charges or you can do a no host bar, where guests will pay for their beverages individually. You can host a bar in a variety of ways such: host the bar charges all night, host the bar for a specific time frame, host the bar with a pre-designated dollar amount or provide guests with drink tickets. A bartender fee of \$175.00 will apply to each host or no-host bar. If you reach a minimum of \$500 in sales for each bar, the bartender fee will be waived. The bar will be available to your guests for five hours. You may extend the bar for a bartender fee of \$50 per hour or fraction of, for each bar. All additional time must be discussed and approved prior to your event.

WHAT ARE YOUR LIQUOR LAWS AND REGULATIONS?

Alcohol will not be served to guests who appear to be intoxicated, are under the age of 21 or cannot produce proper identification.

Hotel Management group is the sole alcoholic beverage licensee on the premises. It is subject to the regulations of the state alcoholic beverage commission. Violations of the regulations jeopardize the hotel's license. We require your cooperation in honoring the hotel's beverage policy of prohibiting outside alcoholic beverages on property.

HOW LONG DO WE HAVE THE EVENT SPACE?

You have 5 hours of time allotted for your event. Lunch events must conclude no later than 4pm. Dinner events must conclude no later than 12am.

CAN WE EXTEND THE EVENT TIME?

Depending on hotel availability, additional event time may be purchased. Each hour or fraction of is \$250.00. In an effort to reduce noise disturbances to our guests the latest event space is accessible is 12am. All additional time must be discussed and approved prior to your event.

WHEN CAN WE SET UP?

You have one hour prior to your event to set up the space. Depending on hotel availability additional time may be allotted the week of your event.

WHAT ARE THE AUDIO VISUAL OPTIONS AND PRICING?

The hotel partners with VIP Audio Visual which is a full service audio visual company to service your event. Please ask your sales manager for pricing.

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FREQUENTLY ASKED QUESTIONS

CAN WE BRING A BAND OR DJ? WHAT ARE THE NOISE LEVEL RESTRICTIONS?

The hotel does allow music and/or entertainment during your event. The hotel reserves the right to request music volume levels be reduced based on discretion of the management.

ARE WE REQUIRED TO USE YOUR VENDORS?

No, you are not required to use our vendors. We do require all vendors to be licensed and insured. Food vendors are required to provide the hotel with their current insurance information no later than two weeks prior to your event. Please discuss with your sales manager your vendor's set up and space requirements prior to your event to ensure we can accommodate requests.

CAN WE DECORATE THE ROOM?

Yes, you can decorate within your event space. Decorations in common spaces are not allowed. Anything affixed to the walls must be done with painter's tape. No tacks or heavy taped is permitted that could damage the hotel. Open flames are not allowed in the hotel with the exception of the hotel provided tapir candle centerpiece. No metal confetti may be used. All decorations must be set up and removed by you or your vendor. All decorations, props and set up equipment must be immediately removed from the event space at the conclusion of your event. The hotel is not responsible for anything left in the event space unattended prior to, during or after the event. Please speak to your sales manager prior to your event regarding specific decorations.

CAN WE STORE ITEMS AT THE HOTEL?

The hotel can store a limited amount of items 48 hours or less prior to your event.

WHAT IF I NEED ASSISTANCE HANGING A BANNER OR OTHER DECORATIONS?

The hotel can hang a banner or approved decorations for your event. A \$50 fee per banner/item will be applied to your final bill. The item/s to be hung must be provided to the hotel 24 hours prior to your event with specific instructions on the location.

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FREQUENTLY ASKED QUESTIONS

WHAT IF I NEED ADDITIONAL ELECTRICITY FOR MY SET UP OR BAND/DJ?

Additional power is available. Charges will be based on labor costs and power requirements. Please check with your vendor and advise your sales manager of their requirements.

WHAT TYPES OF LINEN DO YOU PROVIDED?

The hotel provides white or ivory floor length tablecloths at no additional charge. We have a selection of over 65 napkins colors for you to choose from. The hotel does not have any overlays or specialty linens. Other linens must be contracted through an outside vendor and paid for by the guest.

WHAT IS THE HOTEL DEPOSIT POLICY AND PAYMENT STRUCTURE?

The hotel requires a 25% non refundable deposit based on your food and beverage minimum and room rental at contract signing. Three months prior to your event 50% of the estimated charges are due. Ten days prior to your event, the full balance including the estimated hosted bar charges and a 5% overage is due.

WHAT ARE THE TAXES AND SERVICE CHARGES THAT WILL APPLY?

A 22% service charge and current CA sales tax will be applied to all food and beverage and rental items. Please note that California law states that service charge is taxable.

WHAT ARE THE PARKING OPTIONS FOR MY GUESTS?

The hotel offers ample complimentary parking to all guests.

WHAT IF I NEED GUESTROOMS?

A discounted block of ten rooms or more can be provided by the hotel. Pricing varies depending on the date and availability. Ask your sales manager for pricing and availability.

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