



DOUBLETREE

BY HILTON™

CLAREMONT



(909) 626-2411

555 West Foothill Boulevard, Claremont, CA 91711

www.DoubleTreeClaremont.com



All Day Meeting Packages

A minimum guarantee of 20 guests is required to avoid a room fee.
A *Room Fee* might be applicable depending on which package is chosen if minimum is not met.
prices do not include taxable 21% service charge sales tax

Included in all Silver, Gold and Diamond Packages

Silver Package

Complimentary
Note Pads & Pens
Wireless High Speed Internet
Flip Chart & Markers

\$60 per person

Gold Package

Complimentary
Note Pads & Pens
Wireless High Speed Internet
Flip Chart & Markers

Audio Visual
Podium with Microphone
8 or 10 Foot Screen
LCD projector

\$72 per person

Diamond Package

Complimentary
Note Pads & Pens
Wireless High Speed Internet
Flip Chart & Markers

Audio Visual
Podium and P/A system
Lapel Microphone
1 Wireless Microphone
Mixer
Power Strip with Extension Cord
8 or 10 Foot Screen
LCD projector
** Personal on-site A/V Technician**

\$120 per person

Starters

Chilled Fresh Orange Juice, and Cranberry Juice,
Assorted Muffins, Danish
Seattle's Best Coffee Service

Mid - Morning Break

Seattle's Best Coffee Service

Lunch

(select one of the following)

Sandwich Luncheon Buffet

An assortment of Ham & Cheese, Turkey,
Roast Beef & Tuna Sandwiches
Pasta & Potato Salad
Pickle Spears & Olives
Assorted House Desserts
Seattle's Best Coffee & Iced or Hot Tea

Fajita Buffet

Garden Green Salad
with Ranch & Italian Dressings
Corn & Flour Tortillas
Ground Beef and Chicken
Cheddar Cheese, Pepper Jack Cheese
Olives, Salsa, Diced Tomatoes,
Grilled Onions & Peppers
Guacamole & Sour Cream
Tortilla Chips
Mexican Bean & Rice
Assorted House Desserts
Seattle's Best Coffee & Iced or Hot Tea

Italian Buffet

Bow Tie Pasta Salad
Tossed Green Salad with Ranch Dressing
Antipasto Platter
Ricotta Stuffed Shells with Marinara sauce
Fresh Sautéed Green Beans with lemon
Beef Lasagna
Garlic Bread
Assorted House Desserts
Seattle's Best Coffee & Iced or Hot Tea

Afternoon Break

Assorted Sodas, Bottled Water
& Mineral Water
DOUBLETREE Chocolate Chip Cookies
Seattle's Best Coffee Service

*The Doubletree by Hilton Claremont
555 West Foothill Blvd.
Claremont, Ca 91711*

Audio Visual Price List

(these prices do not include taxable 21% service charge and sales tax)

LCD projection package

(laptop or computer is not included):

*includes Drop Down Screen,
LCD projector, and all the neces-
sary connector cords*

\$180 per day

Drop Down Screen

\$30 per day

Flip Chart with Markers

\$48 per day

Standard White Board with markers

\$30 per day

Power Strip with extension cord

\$18 per day

Easel

\$18 per day

Overhead Projector

\$48 per day

VCR player

\$60 per day

DVD

\$60 per day

32" monitor

\$ 120 per day

*DVD or VCR combo with 32" moni-
tor*

\$180 per day

Podium @ no charge

Audio/Visual Equipment

P/A System

*Includes a single wireless handheld
microphone and mixer*

\$456 per day

*(includes a personal a/v technician to
monitor all sound)*

Additional wireless handheld

Microphones are available

@ \$30.00 each

Lapel Microphone

(no p/a system included)

\$90.00 per lapel mic.

SPECIAL REQUESTS

****Anything NOT listed on the Audio
Visual Price List, is considered a special
request and costs will need to be
determined at the time the request is
made by the client.*

*Please note that this will be an additional
charge passed on to the client, and cost
may not be combined
with rentals by the hour.*

Breaks, Snacks & Refreshments

BREAKS

Light Lift

Assorted Fruit Yogurts, Granola &
Energy Bars
Whole Fresh Fruit
Bottled Mineral Waters & Juices
\$15 per person

Sweet Bites

Mini Assorted Candy Bars,
Assorted Gourmet Cookies,
Brownies,
Herbal Teas with Honey and Lemon
Seattle's Best Coffee and Gourmet
Creams
\$17 per person

REFRESHMENTS

Beverage Bar

Assorted Sodas, Bottled Water
& Mineral Water
\$4 per beverage

Fruit Punch or Lemonade

\$40 per gallon
(serving size is 20 cups)

SNACKS

Pretzel Twists

Potato Chips

Tortilla Chips

Goldfish Crackers

\$18 per pound

(a pound will approximately serve 4-6 people)

Ranch, Bleu Cheese, or Onion Dip

\$18 per pint

(a pint will approximately serve 4-6 people)

Guacamole

\$18 per pint

Salsa

\$18 per pint

Mixed Nuts

\$31 per pound

Dry Roasted Peanuts

\$31 per pound

Popcorn

\$4 per person

Assorted Freshly Baked Gourmet Cookies

\$24 per dozen

Whole Fresh Fruit

\$3 per piece

DOUBLETREE Chocolate Chip Cookies

\$31 per dozen

Root Beer Floats

Old-fashioned bottled Root Beer served with
chilled frosty mugs & vanilla ice cream

\$12 per person

The Doubletree by Hilton Claremont

Light Breakfasts

all Light Breakfasts are served buffet style

California Continental

*Chilled Orange Juice
Assorted Danish,
Muffins and Croissants
Seattle's Best Coffee & Tea Selections*

\$15 per person

Deluxe Continental

*Orange & Cranberry Juices
Fresh Fruit Platter, Yogurt,
Pastry Assortment
Seattle's Best Coffee & Tea Selections
Butter, Honey & Preserves*

\$18 per person

Healthy Start

*Low-fat Granola Cereal, Oatmeal with
Raisins & Brown Sugar,
Chilled Milk (2%) & Orange Juice
Assorted Yogurts
Whole Fresh Fruit
Assorted Bagels with Cream Cheese*

\$18 per person

a la carte Selections:

*Freshly Brewed Seattle's Best Coffee or
TAZO Tea (hot or iced)*

\$54 per gallon

Hot Chocolate

\$42 per gallon

Pastries

*Croissants
Danish
Muffins*

\$4 each

Bagels

*Bagel Selections with
Cream Cheese Spread*

\$6 per person

Juices

*Orange Juice
Tomato Juice
Apple Juice
Cranberry Juice
Grapefruit Juice*

\$34 per pitcher

Chilled Pitcher of Milk (2%)

\$34 per pitcher

The Doubletree by Hilton Claremont

Breakfasts

The below Breakfast items are plated entrées and not buffets, you may change any of the below items into a buffet by adding \$2.00 per person (A minimum of 40 guests is required for a buffet)

Country Breakfast

Scrambled Eggs with Diced Red Peppers,
Green Onions & Cheddar Cheese,
Hash Browns,
Biscuits with Sausage Gravy.
Served with Orange Juice,
Breakfast Pastry,
Seattle's Best Coffee or Hot Tea

\$20 per person

French Toast

Served with Whipped Butter, Maple Syrup,
Fruit Garnish,
Bacon or Sausage,
Breakfast Pastry.
Served with Orange Juice,
Seattle's Best Coffee or Hot Tea

\$20 per person

American Breakfast

Cheese Omelets or Scrambled Eggs,
Bacon or Sausage,
Hash Brown Potatoes,
Biscuits with Butter and Honey.
Served with Orange Juice,
Seattle's Best Coffee or Hot Tea

\$20 per person

Uptown Breakfast

Flaky Puff Pastry Shells filled with Eggs Florentine
& topped with a delicate cheese sauce,
Sliced Tomato Garnish,
Fruit Cup, and
Breakfast Pastry.
Served with Orange Juice,
Seattle's Best Coffee or Hot Tea

\$22 per person

East Coast Breakfast

Eggs Scrambled with Smoked Salmon & Chives,
Blueberry Blintzes, Fruit Cup,
& Bagel with Cream Cheese.
Served with Orange Juice,
Seattle's Best Coffee or Hot Tea

\$23 per person

New York Steak & Eggs

Grilled New York Steak, Scrambled Eggs
& Hash Brown Potatoes.
Served with Orange Juice,
Breakfast Pastry, &
Seattle's Best Coffee or Hot Tea

\$24 per person

Breakfasts & Brunch Buffets

Traditional Breakfast Buffet

(Minimum of 40 guests required)

- Scrambled Eggs or Cheese Omelets,
- Bacon & Sausage Links
- Danish & Muffins
- Fruit Platter
- Hash Brown Potatoes
- Served with Orange & Cranberry Juices
- Seattle's Best Coffee & Hot Tea

\$24 per person

The Claremont Breakfast Buffet

(Minimum of 40 guests)

- Scrambled Eggs
- Bacon & Sausage Links
- Hash Brown Potatoes
- Pastry Selection
- Fruit Platter
- Served with Orange, Cranberry & Tomato Juices
- Seattle's Best Coffee & Hot Tea

Choose one of the following entrees:

- Cheese Blintzes with Blueberry Sauce
- Belgian Waffles with Whipped Butter & Syrup
- Hot Cakes with Whipped Butter & Syrup
- Cinnamon French Toast with Whipped Butter and Syrup

\$29 per person

*Add \$3 per person for each
Additional entrée

Champagne.....Add \$4 per person

The Claremont Brunch Buffet

(Minimum of 50 guests)

- Scrambled Eggs
- Bacon and Sausage Links
- Hash Brown Potatoes
- Orange, Tomato, Cranberry & Grapefruit Juices
- Seattle's Best Coffee & Hot Tea
- Fruit Platter
- Pastry Selection
- Cheese Blintzes
- with Blueberry or Strawberry Sauce
- Eggs Benedict with Hollandaise Sauce
- Herb Roasted Red Potatoes
- Garden Green Salad with
- Choice of Ranch & Italian Dressings
- Crab Salad

Choose two of the following entrees:

- White Fish with Lemon Pepper
- Beef Bourguignon
- Chicken Picatta
- Vegetable Quiche

\$46 per person

*Add \$3 per person for each
Additional entrée

Popular Additional Selections:

- Belgian Waffle Station.....add \$4 per person
- Omelet Station.....add \$4 per person
- Baked Ham or Baron of Beef with Carver....add \$5 per person

Champagne.....Add \$4 per person

Light Luncheons

Entrée Sandwiches

The Veggie

Hummus, Sliced Red Tomatoes, Sliced Cucumber,
Sliced Red Onion, Sliced Mushrooms, Sliced Avocado,
Alfalfa Sprouts, Salt & Pepper, & Veggie Cream Cheese
Served on Multi-grain bread.

Choice of Potato or Pasta Salad,
Pickle Spear & Olive Garnish,
Seattle's Best Coffee & Iced Tea

\$24 per person

Hoagie Sandwich

Ham, Turkey, Genoa Salami, Swiss & American Cheeses,
Lettuce & Tomato on a French Roll

Choice of Potato or Pasta Salad,
Pickle Spear & Olive Garnish,
Seattle's Best Coffee & Iced Tea

\$24 per person

Turkey Club Croissant

Smoked Turkey, Bacon, Havarti Cheese, Avocado,
Lettuce & Tomato on a Flaky Croissant

Choice of Potato or Pasta Salad,
Pickle Spear & Olive Garnish,
Seattle's Best Coffee & Iced Tea

\$23 per person

Entrée Salads

Tuscan Tortellini Salad

Cheese-filled Tortellini tossed with Artichokes,
Roasted Red Peppers, Salami,
Pepperoncini & Black Olives
Served Chilled

Served with Rolls & Butter
Seattle's Best Coffee & Iced Tea

\$24 per person

Southwest Range Salad

Julienne Strips of Beef, Pepper-Jack Cheese,
Tomato Wedges, Red Onions & Romaine Lettuce
Served with Cilantro- Ranch Dressing

Served with Rolls & Butter
Seattle's Best Coffee & Iced Tea

\$24 per person

Chinese Chicken Salad

Napa Cabbage, Noodles & Crisp Vegetables
Topped with a Marinated Chicken Breast & Cashews,
Served with Oriental-Sesame Dressing

Served with Rolls & Butter
Seattle's Best Coffee & Iced Tea

\$24 per person

Caesar Salad

Crisp Romaine lettuce topped with grated
parmesan cheese & seasoned croutons
Tossed with Caesar dressing.
served with Rolls & Butter

Seattle's Best Coffee & Iced Tea

\$24 per person

*with Chicken add 3 per person

*** Add Dessert to any of the light luncheons on this page for an additional \$3 per person ***

Select from the Dessert following:

Chocolate Fudge Cake, Spiced Carrot Cake, New York cheesecake, Apple or Cherry Strudel, Tiramisu

The Doubletree by Hilton Claremont

Hot Luncheons

All hot lunches are served with:

Starter, Chef's selection of Accompaniments, Fresh Vegetables, Rolls & Butter,
House Dessert & Freshly Brewed Seattle's Best Coffee and Iced Tea

Select one from the following

Starters

House Salad

Chilled Mixed greens served
with Tomato and Cucumber.
Choice of two dressings

Claremont Caesar

Crisp Romaine Lettuce,
Grated Parmesan Cheese,
Seasoned Croutons. Tossed
with Creamy Caesar Dressing

Fruit Medley

Seasonal Fresh Fruit
& Berries

Choose from Selections of Entrees

Poultry Selections

Grilled Chicken Teriyaki

Chicken Marinated in Lime and Ginger
topped with Teriyaki Sauce
Garnished with Pineapple & Green Onions

\$27 per person

Chicken Jerusalem

Slivered Artichoke Hearts, Sautéed Mushrooms &
Black Olives atop Boneless Breast of Chicken
Laced with a Veloute Sauce

\$27 per person

Chicken California

Boneless Breast of Chicken topped with Tomato,
Avocado & Monterey Jack Cheese

\$27 per person

Colonial Style Turkey

Fresh Turkey Breast over cornbread dressing
with Cranberry-Apple Relish

\$27 per person

Beef & Pork Selections

Roasted Sirloin of Beef

Served with Mushroom-Burgundy Sauce

\$29 per person

Grilled Pork Chops

Served with Maple-Sautéed Apples & Rosemary

\$29 per person

Fish Selections

Halibut Tropical

Grilled Halibut complimented by a fruit salsa of
Mango, Pineapple & Apricots with Cilantro

\$31 per person

Baked Salmon

Salmon Filet Baked with Lemon & White Wine,
Glazed with a light Lemon-Dill Beurre Blanc

\$31 per person

Luncheons Buffets

The Intimate Luncheon Buffet

(Minimum of 40 Guests)
Buffet Service 1 ½ Hours

Included Salads:

Garden Green Salad with Tomato & Cucumber
with Choice of Ranch & Italian Dressings
Italian Pasta Salad
Potato Salad
Fresh Fruit Salad

Entrees:

(Choice of Two)

- Sliced Roast Beef with Burgundy Sauce
- Southern Fried Chicken
 - Chicken Teriyaki
- Baked Whitefish with Lemon Pepper
 - Honey Herb Roasted Chicken
 - Vegetarian Lasagna
- Roast Turkey with Cornbread Dressing
- Swiss Steak with Julienne Vegetables

Chef's Choice Starch
Chef's Choice Vegetable
Rolls & Butter
Assorted House Desserts
Seattle's Best Coffee & Iced Tea

\$34 per person

Each Additional Entrée Selection
Add \$4 per person

The Claremont Luncheon Buffet

(Minimum of 50 Guests)
Buffet Service 1 ½ hours

Included Salads:

Garden Green Salad with Tomato & Cucumber
with Choice of Ranch & Italian Dressings
Italian Pasta Salad
Potato Salad
Fresh Fruit Salad

Entrees:

(Choice of Three)

- Beef Stroganoff
- Southern Fried Chicken
 - Chicken Teriyaki
- Baked Whitefish with Lemon Pepper
- Roast Turkey Breast with Cornbread Dressing
 - Honey Herb Roasted Chicken
- Sliced Roast Beef with Burgundy Sauce
 - Vegetarian Lasagna
 - Stuffed Cabbage
- Swiss Steak with Julienne Vegetables

Chef's Choice Starch
Chef's Choice Vegetable
Rolls & Butter
Assorted House Desserts
Seattle's Best Coffee & Iced Tea

\$37 per person

Each Additional Entrée Selection
Add \$4 per person

More Luncheons Buffets

Deli Style Buffet

(Minimum of 40 Guests)
Buffet Service 1 ½ Hours

Salads (All Included)

Dilled Tomato-Cucumber Salad,
Potato Salad, Garden Green Salad with Choice of
Two Dressings, Italian Pasta Salad, Fruit Medley,
Fresh Vegetable Display with Ranch Dip

Build your own Delicious Deli Sandwich:

- Sliced Deli Selection includes:
Roast Top Round of Beef, Breast of Turkey,
Smoked Tavern Ham, and Genoa Salami

- Cheese Selections include:
Swiss and American Cheeses, Lettuce, Tomato,
Pickle Spears, Red Onion Slices and Black Olives

- Assorted Bakery Breads, Deli Rolls & Condiments

Assorted House Desserts
Seattle's Best Coffee & Iced Tea

\$32 per person

Sandwich Luncheon Buffet

(Minimum of 40 Guests)

An Assortment of Ham & Cheese,
Turkey, Roast Beef & Tuna Sandwiches

Pasta & Potato Salads
Whole Fresh Fruit
Pickles & Olives

Seattle's Best Coffee & Iced Tea

\$30 per person

Fajita Bar Buffet

(Minimum of 40 Guests)
Buffet Service 1 ½ Hours

Corn & Flour Tortillas
Ground Beef & Chicken

Cheddar Cheese
Pepper Jack Cheese
Olives, Salsa, Diced Tomatoes,
Grilled Onions & Peppers

Guacamole & Sour Cream

Mexican Rice & Beans

Assorted House Desserts
Seattle's Best Coffee & Iced Tea

\$31 per person

The BBQ Buffet

(Also available for dinner at this price)

Minimum of 50 Guests
Buffet Service 1 ½ Hours

BBQ Chicken
BBQ Links
BBQ Beef or Pork Ribs

Baked Beans
Corn on the Cob
Jalapeno Corn Bread
Potato Salad
Cole Slaw
Elbow Macaroni Salad

Rolls & Butter

Blackberry Cobbler
Seattle's Best Coffee & Iced Tea

\$44 per person

Signature Luncheons Buffets

Garden Salad & Baked Potato Bar

Minimum of 40 Guests
Buffet Service 1 ½ Hours

Build your own favorites from a variety of a dozen different condiments:

- Grilled Sliced Chicken
- Shredded Cheddar Cheese
- Shredded Jack Cheese
- Bleu Cheese Crumbles
- Bacon Crumbles
- Avocado Slices
- Sour Cream
- Broccoli
- Tomatoes
- Salsa
- Chives
- Butter

Served with Soup du Jour and Garden Green Salad with Ranch and Italian Dressings
Rolls & Butter

Assorted House Desserts

Seattle's Best Coffee & Iced Tea

\$31 per person

Afternoon Tea Time

Perfect for Baby Showers, Bridal Showers, and more!
minimum of 30 people
Buffet Service 1 ½ Hours

Three Selections of Hot Tea Stations:

Green Tea
Black Tea
Herbal Tea

- Garden Green Salad served with choice of Ranch & Italian Dressings
- Seasonal Fruit Salad
- Fresh Vegetable Platter
- Assorted Finger Sandwiches
- Assorted Petite Scones
Served with Crème Fresh
Lemon Curd & Raspberry Jams
- Assorted Mini Desserts

- Served with Seattle's Best Coffee & Iced Tea

\$32 per person

Add Champagne for \$4 per person!

Poultry Dinner Selections

All entrees listed on the following pages are served with Starter, Chef's selection of Accompaniments, Rolls & Butter, House Dessert Selection Freshly Brewed Seattle's Best Coffee , Hot or Iced Tea, & Water

Starters

(Choice of One)

House Salad

Tender Field Greens with Tomato and Cucumber
(Choice of Two Dressings)

Berries and Melon with Mint Glaze

Maison Salad

Bibb Lettuce topped with Bacon and
Bleu Cheese Crumbles
Served with Herb Vinaigrette

Entrée Selections

Chicken Americana

Oven-Roasted Half Chicken Basted
with Rosemary, Thyme & Clover honey

\$34 per person

Chicken Picatta

Boneless Breast of Chicken Sautéed with
Lemons, Capers and White Wine

\$34 per person

Chicken Bourguignon

Tender Chicken Breast Sautéed with Mushrooms,
Bacon & Onions in a Red Wine Sauce

\$34 per person

Lemon-Herb Chicken

Boneless Breast of Chicken Marinated in
Garlic and Lemon

\$34 per person

Cornish Game Hen

Stuffed with Wild Rice & Laced with
Bing Cherry Sauce

\$36 per person

Breast of Chicken En Croute

Puff Pastry Wrapped around a
Mushroom Stuffed Chicken Breast

\$38 per person

House Desserts Selections

(Choice of One)

Spiced Carrot Cake
Chocolate Fudge Cake
Apple or Cherry Strudel
New York Cheesecake
Tiramisu

The Doubletree by Hilton Claremont

Beef & Seafood Dinner Selections

All entrees listed on the following pages are served with
Starter, Chef's selection of Accompaniments, Rolls & Butter, House Dessert Selection
Freshly Brewed Seattle's Best Coffee, Hot or Iced Tea, & Water

Starters

(Choice of One)

House Salad

Tender Field Greens with Tomato and Cucumber
(Choice of Two Dressings)

Berries and Melon with Mint Glaze

Maison Salad

Bibb Lettuce topped with Bacon and
Bleu Cheese Crumbles
Served with Herb Vinaigrette

Entrée Selections

Beef Selections

Roast Top Round of Beef
English Cut with Bordelaise Sauce

\$36 per person

**Grilled New York Steak
with Maitre d' Butter**
Minced parsley & lemon juices
Seasoned with salt & black pepper

\$46 per person

Roast Prime Rib
Served with Au Jus &
Creamed Horseradish

\$46 per person

Filet Mignon
Served in the Classic Style with
Sauce Béarnaise
\$40 per person

Seafood Selections

Grilled Halibut with Salsa Verde

\$39 per person

Soy-Ginger Marinated Swordfish
Served with Lime & Cilantro Hollandaise

\$44 per person

Herb Crusted Salmon
Salmon Filet topped with Dijon
Mustard then
Coated with a Gratin Crust

\$40 person

Seared Mahi - Mahi

\$39 per person

House Desserts Selections

(Choice of One)

Spiced Carrot Cake
Chocolate Fudge Cake
Apple or Cherry Strudel
New York Cheesecake
Tiramisu

The Doubletree by Hilton Claremont

Speciality & Combination Dinner Selections

All entrees listed on the following pages are served with
Starter, Chef's selection of Accompaniments, Rolls & Butter, House Dessert Selection
Freshly Brewed Seattle's Best Coffee, Hot or Iced Tea, & Water

Starters

(Choice of One)

House Salad

Tender Field Greens with Tomato and Cucumber
(Choice of Two Dressings)

Berries and Melon with Mint Glaze

Maison Salad

Bibb Lettuce topped with Bacon and
Bleu Cheese Crumbles
Served with Herb Vinaigrette

Entrée Selections

Combination Dinners

Chicken and Petite Filet Mignon
Breast of Chicken sautéed with White
Wine and Garlic and served with a
Petite Filet Mignon

\$54 per person

Prime Rib and Skewered Shrimp
Served with Au Jus & Creamed Horseradish

\$55 per person

**Filet Mignon and
Split Lobster Tail**

\$64 per person

Other Specialties

Veal Marsala
Sautéed with Fresh Mushrooms,
Shallots, Marsala Wine
& a touch of Lemon

\$46 per person

Rack of Lamb Medallions
Roasted Medium Rare atop
a bed of Couscous

\$60 per person

House Desserts Selections

(Choice of One)

Spiced Carrot Cake
Chocolate Fudge Cake
Apple or Cherry Strudel
New York Cheesecake
Tiramisu

The Doubletree by Hilton Claremont

Vegetarian Dinners & Children's Selections

All entrees listed on the following pages are served with
Starter, Chef's selection of Accompaniments, Rolls & Butter, House Dessert Selection
Freshly Brewed Seattle's Best Coffee, Hot or Iced Tea, & Water

Starters

(Choice of One)

House Salad

Tender Field Greens with Tomato and Cucumber
(Choice of Two Dressings)

Berries and Melon with Mint Glaze

Maison Salad

Bibb Lettuce topped with Bacon and
Bleu Cheese Crumbles
Served with Herb Vinaigrette

Vegetarian Entrée Selections

Pasta Primavera

Fusilli Pasta in Rich Cream Sauce
& Fresh Vegetables
(May be prepared with a Fresh
Tomato-Basil Marinara Sauce)

\$34 per person

Vegetarian Lasagna

Lasagna Noodles layered with Mozza-
rella Cheese, Alfredo Sauce, & Succulent
Layers of Vegetables

\$34 per person

Grilled Vegetable and Polenta Mosaic
Assortment of Marinated Vegetables & Po-
lenta with Spring Herbs

\$34 per person

Steamed Vegetable Plate

Chef's Selection of Fresh Seasonal Vege-
tables & Accompaniments

\$34 per person

House Desserts Selections

(Choice of One)

Spiced Carrot Cake
Chocolate Fudge Cake
Apple or Cherry Strudel
New York Cheesecake, Tiramisu

Children's Entrée Selections

(for ages 3– 10 only)

**Cheeseburger
with French Fries**

**Pasta with Marinara Sauce
& Meatballs and garlic bread**

**Bite-Size Pepperoni Pizzas
And bread sticks**

**Macaroni & Cheese accompanied
with Breaded Chicken Fingers and
French fries**

Lunch - \$16 per person
Dinner- \$22 per person

Dinner Buffets

The Intimate Dinner Buffet
(Minimum of 40 Guests)
Buffet Service 1 ½ Hours

Starters
(All are Included)

Fruit Medley with Mint
Pasta Salad
Garden Green Salad served with
choice of Ranch & Italian Dressings

Entrées
(Choice of Two)

- Lemon Herb Chicken
- Chicken Picatta
- Beef Bourguignon
- White Fish with Lemon Pepper
- Vegetarian Lasagna
- Sliced Roast Beef with Au Jus

Chef's Choice Starch
Chef's Choice Vegetable
Rolls & Butter
Assorted House Desserts
Seattle's Best Coffee & Hot or Iced Tea

\$36 per person

(Each Additional Entrée Selection
Add \$4 per person)

The Claremont Dinner Buffet
(Minimum of 50 Guests)
Buffet Service 1 ½ Hours

Starters
(All are Included)

Fresh Vegetable Display
Pasta Salad
Fruit Medley with Mint
Dilled Cucumber Salad
Potato Salad
Garden Green Salad served with
choice of Ranch & Italian Dressings

Entrées
(Choice of Three)

- Chicken Picatta
- Beef Bourguignon
- Pork Loin with Spicy Orange Sauce
- Eye of Round with Cabernet Sauce
- Veal Marsala
- Roast Turkey with Cornbread Dressing
- Dover Sole in Lemon Beurre Blanc
- Baked Ziti with Mozzarella and Sausage
- Virginian Ham with Winter Fruits

Chef's Choice Starch,
Chef's Choice Vegetable,
Assorted House Desserts
Rolls & Butter
Seattle's Best Coffee & Hot or Iced Tea

\$44 per person

(Each Additional Entrée Selection
Add \$4 per person)

Signature Buffets

Louisiana Style Buffet

Starters

(all are included)

Caesar Salad
Cucumber Salad
Potato Salad

Garden Green Salad served with choice of
Ranch & Italian Dressings

Entrées

(choice of three)

- Country Ham & Red-Eye Gravy
- Cornmeal Crusted Redfish with
Spicy Red Bean Sauce
 - Cajun Shrimp
 - Shrimp Gumbo

Accompaniments

(all are included)

4 cheese Mac & Cheese
Red Beans & Rice
Hushpuppies
Green Beans
Garlic Tomatoes
Maque Choux Corn

Desserts

- Red Velvet Cake with cream cheese
frosting
 - Pound Cake
- Bread Pudding with Vanilla Sauce
 - Baked Rice Pudding

Includes home-made
Buttermilk Biscuits & Yam Biscuits
Seattle's Best Coffee & Hot or Iced Tea

\$ 44 per person

Aloha Buffet

Starters

(all are included)

Seasonal Fruit Citrus Salad
Elbow Macaroni Salad
Thai Noodle Salad

Garden Green Salad served with choice of
Ranch & Italian Dressings

Entrées

(choice of three)

- Teriyaki Chicken
- Teriyaki Beef
- Teriyaki Tofu
- Chicken Kabobs served with Peppers,
Onion & Pineapple with Teriyaki Glaze
- Seared Mahi - Mahi Tuna Kabobs -
served with Peppers, Onion &
Pineapple with Teriyaki Glaze
 - Roasted Pulled Pork

Accompaniments

(all are included)

Steamed White and Brown Rice
BBQ Baked Beans
Steamed Cabbage
Seared Zucchini Strips

Desserts

- Pineapple Upside Down Cake
 - Coconut Cake
- White Chocolate Macadamia Nut
Gourmet Cookies
 - Key Lime Pie

Includes Hawaiian Sweet Rolls
& Dinner Rolls
Seattle's Best Coffee & Hot or Iced Tea

\$44 per person

Hors d'oeuvre Reception

All hors d'oeuvres are served buffet style, you may make any hors d'oeuvres tray passed for \$200 per hour/ per server with a minimum of 1 server per 50 people.

Fun for All Favorites

*A minimum order of four (4) dozen
per each item chosen
Priced Per Dozen*

Jalapeno Poppers

\$34

Beef Taquitos

Served with Salsa & Guacamole
\$36

Mini Burritos

\$36

Mini soft Pretzels

\$36

Chicken Tenders

Served with Ranch & BBQ Sauce
\$36

Assorted Finger Sandwiches

\$40

Assorted Canapés

\$44

Vienna Franks in a puff pastry

\$34

Sweet and Sour Meatballs

\$36

Stroganoff Meatballs

\$36

Hot & Spicy Drumettes

\$36

Fried Chicken Drumettes

\$36

Assortment of Petite Quiche

\$36

Deviled Eggs

\$34

Unique Favorites

*A minimum order of four (4) dozen
per each item chosen
Priced Per Dozen*

Vegetable Spring Rolls

with Hot Honey Mustard
\$40

Pork Filled Pot stickers

with Hot Honey Mustard
\$40

Bags of Gold

*Spinach and Feta Cheese stuffed
inside Phyllo Purses (delicious!)*
\$41

Chef's Signature Bruchetta

(fabulous!)
\$41

California Rolls

Served with wasabi & ginger sauce
\$41

Seafood Selections

*A minimum order of four (4) dozen
per each item chosen
Priced Per Dozen*

Crab Cakes

\$46

Iced Shrimp Cocktail

\$54

Bacon Wrapped Scallops

\$44

Stuffed Mushrooms

\$39

Coconut Shrimp

\$50

Crab Stuffed Jalapenos

Wrapped with bacon
\$46

Extra Added Touches

Assorted Platters

(Each Platter Serves 25 – 35 Guests)

Fresh Vegetable Platter

Broccoli Clusters, Carrots and Celery Sticks, Cucumber, Cauliflower Buds & Cherry Tomatoes, Served with your Choice of Ranch or Onion Dip

\$165

Seasonal Fruit Platter

Melons, Pineapple, Oranges, Berries & Grapes Accompanied with Yogurt Dip

\$222

Cheese Ball

Herb-Flavored Cream Cheese Coated in Chopped Nuts & served with Assorted Crackers

\$153

International Cheese Platter

A selection of Domestic and Imported Cheeses served with a Deluxe Cracker & Biscuit Assortment

\$234

Cocktail Deli Platter

Assorted Cured and Roasted Cubed Meats, Chef's Selection of Cubed Cheeses, Garnishes & Cocktail Breads

\$288

Smoked Salmon Platter

*Serves 25 people
Served with Mini Bagels, Cream Cheese, Capers & Red Onions*

\$240

Carving Stations

*All Items are pre-sliced,
A uniform carver may be added for an additional charge of \$65 with one carver per station for 1.5 hours*

Roast Breast of Turkey

*Serves 50 people
Served with Cranberry Sauce, Mayonnaise, Dijon Mustard & Mini Biscuits*

\$306

Glazed Virginia Ham

*Serves 50 people
Served with Honey Mustard, Mayonnaise & Petite Croissants*

\$318

Roast Baron of Beef

*Serves 50 people
Served with Whole Grain Mustard, Au Jus, Creamed Horseradish & Rolls*

\$342

Prime Rib

*Serves 50 people
Served with Creamed Horseradish & Au Jus*

\$456

Rack of Lamb

*Serves 50 people
Served with cherry glaze*

\$492

Pork Lion

*Serves 50 people
Served with Honey Mustard & Petite Rolls*

\$342

Lechon

*Serves 50 people
Roast suckling pig accompanied with rolls*

\$492

Wine & Spirits

Banquet Bar

Bar set-up

\$114

(with a \$500 minimum)

* includes 1 bartender & fully stocked bar

Bar closes 1 hour before the end of your event all listed below bar items made be available to guests on a cash basis or hosted by the client.

(Prices Include State Sales Tax)

Call & Premium Brands

\$9 & Up Each

House Wine by the Glass

\$8 Each

Domestic Beer

\$7 Each

Imported Beer

\$8 Each

Soft Drinks

\$4 Each

Mineral Water

\$4 Each

Keg Beer

Domestic Favorites

Budweiser (Regular & Light)

MDG

Coors (Regular & Light)

Keg – Serves an estimated 200
10-ounce glasses

(Other domestic brands available
upon request)

\$414 per keg

Imported Brands

Newcastle

Heineken

Keg – Serves an estimated 200
10-ounce glasses

(Other imported brands available
upon request)

\$642 per keg

Beverage Service

Must accompany an entrée or buffet
item chosen from our menus.

Includes

Unlimited Fruit or Lemonade served in fountain
Unlimited Sodas served from the bar until the bar
closes

Starbucks Coffee, Iced Tea and Water

\$6 per person

Wine & Spirits List

The following are special order items only and must be ordered a minimum of 14 days in advance with the exception of house brands

Domestic Champagne and Sparkling Wines

House Champagne - \$28
Domaine Ste. Michelle, Blanc de Blanc, Columbia Valley, NV, Washington \$60

Imported Champagne

Moet & Chandon White Start - \$102
Veuve Clicquot, Brut, Yellow Label - \$118
Don Perignon - \$238

Chardonnay

House - \$28
Greg Norman Estates - \$54
Sterling - \$48
Wild Horse - \$60

White Zinfandel

House - \$28

Cabernet Sauvignon

House - \$28
Sterling - \$54
Rodney Strong - \$60
Robert Mondavi Winery - \$78
Joseph Phelps - \$114
Chateau St. Jean - \$118

Merlot

House - \$28
Concha y Toro - \$36
Markham - \$66
Chateau Ste. Michelle - \$66

Corkage Fee

\$12 Priced per 750ml Bottle

Client may choose to bring in their own wine, champagne or cider at their own expense. If so, a corkage fee will apply. For bottles larger than a 750ml bottle, the corkage fee will be increased. The increase will be determined by the size of the bottle.

Zinfandel

Cellar No. 8 - \$47
Ravenswood - \$48
Ironstone Vineyards - \$66

Pinot Grigio

House - \$29
Ruffino - \$48

Pinot Noir

House - \$29
Concannon - \$54
Robert Mondavi Coastal - \$51

Reisling

Snoqualmie - \$30

Specialty Wines

Geyser Peak, Sauvignon Blanc - \$41
Marques de Riscal, Rueda (White Wine) - \$36
Renwood, Viognier - \$48
Beringer, Blanc - \$60
Castello Banfi, Chianti - \$48
Fancis Coppola, Claret - \$72
Antinori, Toscana (Red Wine) - \$48
Wolf Blass, Shiraz/
Cabernet Sauvignon - \$54
Estancia, Meritage - \$84

Champagne Punch

\$60 per gallon

Martinelli's Sparkling Cider

\$20 per bottle

The Doubletree by Hilton Claremont

1. ASSIGNMENT/CONFIRMATION OF FUNCTION SPACE: You agree to confirm with us the assigned function space before printing any materials listing specific meeting or function locations. The schedule of events listed above, indicates the space that is tentatively being held for your event and will be held on a definite basis upon signing of this contract by both parties. If for any reason the function space reserved is not available for your event, you agree that we may substitute space of appropriate size and comparable quality for your event. Please contact the Hotel at least one month before your event to review and confirm the details for your event, including menus, decorations, entertainment and beverage service. Upon review of your event requirements, Banquet Event Orders ("BEO") will be sent to you to confirm all final arrangements and prices. These BEO's must be signed and returned prior to the event and will serve as a part of this agreement. .

2. GUARANTEE OF ANTICIPATED REVENUE: At least seven business days before your event, you must inform us, in writing, of the exact number of people who will attend your event. If the event is held, but the Hotel does not realize the total revenue anticipated from your event, you agree to pay performance damages. The damages owed will be the amount necessary for the Hotel to receive no less than 80% of the total anticipated revenue from your event. You will be charged based on the event guarantee that you give us or the anticipated revenue indicated at the time you signed this agreement, whichever is greater. We will not undertake to serve more than 5% more than this guaranteed minimum if the guaranteed minimum is 101 persons or more. If the guaranteed minimum is 100 persons or less we will not undertake to serve more than 10% more than this guaranteed minimum.

3. DEPOSITS/TAXES: We may request that you pay a deposit of 25% of the estimated dollar value of the event when you sign this agreement. . In addition to the anticipated charges set forth in the schedule of events, you agree to pay separately any and all federal, state, municipal or other taxes imposed on or applicable to your event. In the State of California, service charges and public room rental are subject to sales tax.

4. CANCELLATION: You may cancel this Agreement only upon giving written notice to us. After an event is booked, the date cannot be changed under any and all circumstances. The parties agree and understand that in the event of a cancellation, our actual damages would be difficult to determine. Therefore, the parties agree on the following amounts to be paid by you to us upon notice of cancellation as liquidated damages:

Cancellation between date of signing and 90 days of event; 25% of estimated event total.

If notified between 89 and 60 days in advance of the event: 75% of estimated event total.

If notified between 59 and 30 days in advance of the event: 100% of estimated event total.

If notified between 29 and 8 days of the event: 100% of estimated event total.

As products and services must be purchased and scheduled in advance, notification three (3) business days or less before the event will require that all charges (including labor and service fees, rentals and applicable taxes) for the final guarantee or contracted number of guests will be charged. Additional damages may be owed for cancellation of your sleeping room contract.

5. PAYMENT IN ADVANCE: Unless you have established credit in advance with us, you will pay the entire contract price in cash or by certified check at least seven business days prior to your function or by personal bank check two weeks prior to your function. We may terminate this agreement and retain the portion of your deposit or seek additional amounts necessary to equal the cancellation fee provided in paragraph 4 if payment is not made as agreed. If you have established credit, payment in full will be due within thirty (30) days of your function. If you prefer, all charges can be paid by credit card. Hilton accepts American Express, Diners Club, Discover Card, JCB International, Master Card or Visa. If credit has not been approved for your function, you will provide us with the credit card to which all estimated master account charges will be charged no later than 7 days prior to event. If credit has been approved, you will provide us with your credit card information at the time of your function.

6. LABOR CHARGE: In the case on-site changes are requested, additional labor fees may be assessed.

7. OVERTIME: You agree to begin your event promptly at the scheduled start time and agree to have your guests; invitees and other persons vacate the designated event space at the end time indicated on the final BEO. You further agree to reimburse us for any overtime wage payments or other expense incurred by us because of your failure to comply with these regulations.

8. GRATUITY & SERVICE CHARGE: 21% of the food and beverage and event total plus applicable state or local tax will be added to your account as a gratuity/service charge and fully distributed to servers, and where applicable, bussers and/or bartenders assigned to the Event.

9. PRICE INCREASES: There may be increases in prices due to unforeseen changes in market conditions at the time of your event. We will communicate these increases to you in advance. We will require written confirmation that you agree to pay these increased prices. Alternatively, we, at our option, may in such event make reasonable substitutions in menus and you agree to accept such substitutions.

10. SET UP CHARGES. Should extensive meeting room set-ups or elaborate staging be required, there will be a set-up charge to cover Hotel costs and additional labor. If equipment is necessary that exceeds Hotel's inventory, then you agree to pay for the cost of renting this additional equipment. You agree to indemnify us for any damage caused to any Hotel property as a result of drayage related to your event, whether caused by you, your agents, employees, contractors, or agents.

11. OUTSIDE FOOD AND BEVERAGE: Due to state law, you may not bring into the Hotel alcoholic beverages, with the exception of wine or champagne. In the instance that wine or champagne are brought into the hotel, only 750ml bottles are permitted and a corkage fee will apply. Absolutely no other outside food or beverage are permitted. All other outside food and beverage must be purchased through the hotel.

12. DISPLAYS AND DECORATIONS; YOUR PROPERTY: We are not responsible for any loss or damage to property belonging to you or your attendees and do not maintain insurance covering it. All displays and/or decorations will be subject to our prior written approval and we reserve the right to contract and charge for Hotel staff to provide the labor for any installations or removals of such.

13. SECURITY: If required, in our sole judgment, in order to maintain adequate security measures in light of the size and/or nature of your function, you will provide, at your expense, security personnel supplied by a reputable licensed guard or security agency doing business in the city or county in which we are located, which agency will be subject to our prior approval. Such security personnel may not carry weapons.

14. CONDUCT OF EVENT: You agree to comply with all applicable federal, state and local laws including health and safety codes and federal anti-terrorism laws and regulations including compliance with the provisions of 29 CFR part 470, and our rules, copies of which are available from the Hotel's sales department. You agree to cooperate with Hotel and any relevant governmental authority to ensure compliance with such laws. For the safety of persons and property, no fireworks or incendiary devices may be used indoors at the Hotel. You assume full responsibility for the conduct of all persons in attendance at your event and for any damage done to any part of our premises during the time of your event. Should you require any rigging services for this event, all such services must be arranged through the in-house AV provider or the Hotel and you will be responsible for all costs associated therewith.

15. INDEMNIFICATION: To the extent permitted by law, you agree to protect, indemnify, defend and hold harmless the Hotel, Hilton Hotels Corporation, the Owner and their respective employees and agents against all claims, losses or damages to persons or property, governmental charges or fines, and costs (including reasonable attorney's fees), arising out of or connected with your function, except those claims arising out of the sole negligence or willful misconduct of the Hotel. You represent and warrant that your activities conducted at the Hotel and in connection with the function shall not infringe the patent, copyright or trademark rights or violate rights of privacy or publicity of any third party.

16. FIRE SAFETY: All room sets must be in compliance with the local Fire Department regula-

tions pertaining to occupancy load, mandatory aisles and ceiling clearance and fire exits. Any event which has vehicle displays, fog machines, fueled cooking demonstrations, laser, exhibits (including tabletop) or extensive productions with staging and props must have a certified permit from the local Fire Marshall. All associated fees for permits, floor plan approval and stand-by fire watch are your responsibility and final approved copies must be received at least three days prior to the event.

17. AUXILIARY AIDS: The Hotel represents and you acknowledge that the Hotel facilities being rented for you including guest rooms, common areas and transportation services will be in compliance with our public accommodation requirements under the Americans With Disabilities Act. You agree that you will furnish to us a list of any auxiliary aids needed by your attendees in meeting or function space at least two weeks prior to your event. You agree to pay all charges associated with the provision of such aids by the Hotel.

18. DELIVERIES: Arrangements for delivery of packages should be made through the catering office. Receiving, handling and shipping charges may apply. No COD packages will be accepted. The Hotel policies on safe package handling are based on advice from the United States Postal Service (USPS) and the federal Centers for Disease Control and Prevention (CDC).

19. PROMOTIONAL CONSIDERATIONS: We have the right to review and approve any advertisements or promotional materials in connection with your function which specifically reference the Hilton name or logo, Hilton does not offer or accept any terms or conditions which provide commissions, rebates, HHonors points or other forms of compensation related to revenue for food, beverage, room or equipment rental.

20. COMPLIANCE WITH LAWS. You agree to comply with all applicable federal, state and local laws, including health and safety codes and federal anti-terrorism laws and regulations. You agree to cooperate with Hotel and any relevant governmental authority to ensure compliance with such laws. You represent, warrant and agree that you are currently, and at the time of the event which is the subject of this contract will be, in compliance with all applicable local, state, federal regulations or laws, including but not limited to, all provisions of the Patriot Act and regulations or requests of the U.S. Department of Homeland Security and the Office of Foreign Assets Control in the U.S. Department of the Treasury.

21. COLLECTION/ATTORNEY'S FEES: The parties agree that in the event that any dispute arises in any way relating to or arising out of this contract, the prevailing party in any arbitration or court proceeding will be entitled to recover an award of its reasonable attorney's fees and costs, plus pre and post judgment interest. If the Hotel retains the services of a collection agency or attorney to assist in the collection of any amounts due under this agreement, you will pay all expenses incurred by us in such collection efforts.

22. ARBITRATION: The parties agree that subject to the exclusion of intellectual property matters as set forth below, any dispute in any way arising out of or relating to this contract will be resolved by arbitration before JAMS or American Arbitration Association in the state and city in which the Hotel is located, or the closest available location; provided, however, a dispute relating to patents, trademarks, trade dress, copyrights, trade secrets, false advertising, false representation, unfair competition and/or infringement of intellectual property rights shall not be subject to this provision. The parties further agree that in any arbitration proceeding they may conduct reasonable discovery pursuant to the arbitration rules, that the law of the state in which the Hotel is located will be the governing law, and any arbitration award will be enforceable in state or federal court.

23. AMENDMENTS/CHANGES: The parties agree that any amendments or changes to the arrangements described in this contract must be made in writing, signed by both you and us, provided, however, that this contract includes all signed or unsigned banquet event orders (and the terms and conditions contained therein and attached thereto) issued by us for this and related events.

24. INSURANCE: You agree, if requested by us, to obtain and keep in force, during the term of its occupancy and use of our premises for your event, policies of general liability insurance, specifically referring to and including the contractual liability referred to herein, premises-operations, broad form property damage, independent contractors coverage, and personal injury liability with limits of \$1,000,000.00 with such responsible insurance companies satisfactory to us; and, if applicable, worker's compensation insurance to statutory limits, employer's liability insurance with limits of \$100,000.00 and automobile liability insurance covering all owned, non-owned and hired vehicles with limits satisfactory to us. You agree to include Hotel, Hilton Hotels Corporation and Owner in such policies as additional insured's there under. Your insurance will be considered primary of any similar insurance carried by us. You agree to deliver to us at least three (3) days prior to your event copies of certificates of insurance for each policy required by us.

25. FORCE MAJEURE: Neither party shall be responsible for failure to perform this contract if circumstances beyond their control, including, but not limited to; acts of God, shortage of commodities or supplies to be furnished by the Hotel, governmental authority, or declared war in the United States make it illegal or impossible for the Hotel to hold the event.

26. ENTERTAINMENT: The hotel must be able to approve of the entertainment prior to the client's booking of said entertainment. Entertainment that has not been approved by the hotel in writing may result in the cancellation of event. In such case, aforementioned cancellation fees will apply.

27. ADDITIONAL POLICIES: If a beef entrée is chosen, all beef entrees are to be cooked at the same temperature which is medium. Requests for "split menus" (i.e. more than one entrée selection) are subject to approval by the Executive Chef. When this is accommodated, all meals will be billed at the higher entrée's menu price. Meals prepared in quantity for a banquet function require specific food handling procedures. These methods are set by the Owing Company and the local Health Department for the safety of your guests. Proper equipment and knowledge are essential in maintaining necessary temperature controls and sanitation. For this reason, we are unable to allow food prepared in quantity to leave the premises. The catering department reserves the right to reassign functions rooms to best service and utilize space according to the final guaranteed number of guests.

28. WEDDING COORDINATION AND REHEARSALS: Wedding coordination is not supplied by the hotel. Client's coordination of their event is solely their own responsibility. Clients are encouraged to outsource this task to other **qualified** vendors (outside **professional** wedding coordinators) at their own expense to further ensure a smooth event. Ceremony rehearsals are based upon availability only and therefore it cannot be assumed that it will automatically take place the day before the actual event. Rehearsals must be scheduled in advance with the catering office. The coordination of the rehearsal is solely the responsibility of the client.

29. Pyrotechnics, Fog Machines and or Bubble Machines are NOT permitted at the Doubletree Hotel Claremont.