



Catering to you
WEDDING PACKAGES



DOUBLETREE BY HILTON NORWALK
789 Connecticut Avenue Norwalk, CT 06854
T (203)253-2257 F (203)831-0632 norwalk.doubletree.com



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EVENT FEATURES

Our full service hotel team is committed to ensure your wedding will exceed your expectations. From our hotels stylish design to our on-site ceremony capabilities and spacious guestrooms the Doubletree by Hilton Norwalk is the best choice to ensure memories are preserved for you and your guests.

Included Features

- Initial consultation and on-going service from our experienced Catering Manager
 - A detailed Banquet Event Order prepared exclusively for your Event ensuring your requests are outlined
 - Welcome Reception
 - Customized Wedding Cake provided by Angela Mia
 - Four Hours of House Brand Open Bar
 - Elegant Chair Cover with Sash
 - White Floor Length Linen and Colored Napkins
 - Glass Hurricane Globe with White Candle Centerpieces
 - Professional Special Event Referrals with our Preferred Vendor List
 - Set up of programs, place cards, guest favors, guest book, champagne flutes and personal items
 - One complimentary overnight stay in an Executive King guestroom
 - Guaranteed Availability and special guest room rates for your out of town guests
 - Gold Charger Plates
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TRADITIONAL WEDDING PACKAGE

Includes Chefs Choice of Starch, Seasonal Vegetables, and Warm Rolls with Butter

Welcome Reception

- International Cheese Display with Assorted Crackers and Fruit Garnish
- Vegetable Crudités Display with House Made Dips

Dinner Reception

First Course

- Choice of Pasta with Marinara, ala Vodka, Alfredo or Pesto Cream Sauce

Second Course – *Select One*

- Crisp Caesar Salad with Garlic Croutons and Parmesan Cheese
- Mixed Field Greens, Roma Tomato, Sliced Cucumber, Shaved Carrots and Balsamic Vinaigrette

Entrée- *Select Two*

- Chicken Breast Piccata, Light Lemon Butter Sauce
- Chicken Parmesan Over Pasta with Marinara Sauce
- Buttermilk Oven Fried Chicken
- Bronzed Tilapia with Light Cream Sauce
- Farm Raised Salmon, Garlic Butter
- Rosemary and Garlic seasoned Pork Loin with Red Wine Reduction
- New York Strip Steak with Brandied Mushroom Sauce
- Sliced Steak with Peppers and Onions in Port Wine Sauce
- Vegetarian and Children Meals Available

Dessert

- Customized Wedding Cake by Angela Mia
- Freshly Brewed Gevalia Coffee, and Assorted Gourmet Tea

Bar Service

Four Hours of House Brand Open Bar

\$80.00 PER PERSON

Prices are subject to 21% service charge and 6.35% sales tax



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ELEGANT WEDDING PACKAGE

Includes Chefs Choice of Starch, Seasonal Vegetables, and Warm Rolls with Butter

Welcome Reception

- International Cheese Display with Assorted Crackers and Fruit Garnish
- Vegetable Crudités Display with House Made Dips
- Selection of Four Passed Hors d'Oeuvres

Dinner Reception

First Course- *Select One*

- Red Plum Tomato, Fresh Mozzarella, Fresh Basil, Drizzled with Olive Oil and Balsamic Reduction
- Choice of Pasta with Marinara, ala Vodka, Alfredo, or Pesto Cream Sauce

Second Course – *Select One*

- Crisp Caesar Salad with Garlic Croutons and Parmesan Cheese
- Mixed Field Greens, Roma Tomato, Sliced Cucumber, Shaved Carrots with Balsamic Vinaigrette

Entrée- *Select Two*

- French Cut Chicken Breast, Herb Roasted, Red Wine Reduction
- Pan Seared Chicken Saltimbocca, Prosciutto, Fontina Cheese and Sage Demi Glace
- Chicken Breast Stuffed with Goat Cheese, Marinated Artichoke Hearts, Shallots and Mushrooms
- Parmesan Crusted Tilapia
- Farm Raised Salmon, Garlic Butter
- Grilled Pork Chop, Apple and Pear Compote
- New York Strip Steak with Port Wine Reduction
- Roasted Prime Rib Au Jus
- Vegetarian and Children Meals Available

Dessert

- Customized Wedding Cake by Angela Mia
- Freshly Brewed Gevalia Coffee, and Assorted Gourmet Tea

Bar Service

Four Hours of House Brand Open Bar

\$88.00 PER PERSON

Prices are subject to 21% service charge and 6.35% sales tax



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ENHANCED WEDDING BUFFET PACKAGE

Welcome Reception

- International Cheese Display with Assorted Crackers and Fruit Garnish
- Vegetable Crudités Display with House Made Dips
- Selection of Six Passed Hors d'Oeuvres

Italian Station

- Chicken Parmesan and Eggplant Rollatini
- Crisp Caesar Salad with Garlic Croutons and Parmesan Cheese
- Create your own dish at the Chef attended Station
Farfalle and Penne Pasta
Marinara, A la Vodka, Alfredo and Pesto Sauces
Kalamata Olives, Green Olives, Roasted Red Peppers, Artichoke Hearts
Served with Garlic Bread Sticks and Grated Parmesan Cheese

Mashed Potato Bar

- Create your own Masterpiece with
Popcorn Chicken, Diced Ham, Corn, Fried Crispy Onions,
Bacon Bits, Chives, Cheddar Cheese, Sour Cream, Butter, Brown Gravy

Carving Station

- Prime Rib of Beef, Au Jus
- Oven Roasted Turkey, Homemade Pan Gravy
- Served with Warm Dinner Rolls

Sweet Ending

- Ice Cream Sundae Station
- Customized Wedding Cake by Angela Mia
- Freshly Brewed Gevalia Coffee and Assorted Gourmet Tea

Bar Service

Four Hours of House Brand Open Bar

\$95.00 PER PERSON

Prices are subject to 21% service charge and 6.35% sales tax



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WHITE GLOVE BUTLER PASSED HOR D'OEUVRES

Cold Hors d'Oeuvres

- Antipasti Skewers
- Prosciutto Wrapped Honeydew Melon
- Gorgonzola Stuffed Figs
- Smoked Salmon Toasts Points
- Roma Tomatoes with Fresh Mozzarella & Basil on Baguette
- Mini Bruschetta Bites
- Assorted Tea Sandwiches
- Mixed Olive Tapenade on Toast Point

Hot Hors d'Oeuvres

- Crab Stuffed Mushroom Caps
 - Spanikopita
 - Mini Empanadas: Steak, Chicken or Vegetable
 - Mini Grilled Cheese
 - Crispy Asparagus with Asiago
 - Assorted Mini Quiche
 - Chicken or Beef Satay with Dipping Sauce
 - Mini Chicken Cordon Bleu
 - Risotto Aracini
 - Vegetable Spring Rolls, Spicy Orange Dipping Sauce
 - Cocktail Franks in Puff Pastry
 - Mini Cheeseburger Sliders
 - Cheese or Chicken Quesadilla Bites
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HOUSE BRAND BAR

Smirnoff, Absolute, Bombay Sapphire, Bacardi, Malibu, Dewar's Seagram's 7, Jim Beam, Canadian Club, Jose Cuervo, Kahula, House Red and White Wine, Budweiser, Bud Light, Coors Light, Corona, & Heineken

UPGRADE YOUR BAR SERVICE

Premium Bar

Smirnoff, Stoli, Absolute, Beefeater, Tanqueri, Captain Morgan, Bacardi, Johnny Walker Red, Dewar's Jack Daniels, Crown Royal, Jose Cuervo, Kahula, Amaretto, House Red and White Wine, Budweiser, Bud Light, Coors Light, Corona, Heineken, Sam Adams, & Miller Lite
\$12.00 per person

Top Shelf Bar

Grey Goose, Ketel One, Tanqueri, Bombay Sapphire, Bacardi, Meyers Dark, Patron Silver, Johnny Walker Black, Makers Mark, Crown Royal, Frangelico, Amaretto, House Red and White Wine, Budweiser, Bud Light, Coors Light, Corona, Heineken, Sierra Nevada & Blue Moon
\$15.00 per person

All prices are subject to 21% service charge and applicable 6.35% sales tax to prices stated above.

The Hotel strictly enforces the drinking law of 21 years of age and reserves the right not to sell and or stop selling to any individual at any function for any reason.