



Wedding Reception Packages

YOUR WEDDING PACKAGE INCLUDES

White Table Linens

Cloth Napkins - 15 Colors Available

Elegant Hurricane Centerpiece with Candle & Mirror
Banquet Chairs, Tables, Silverware, Glassware, & China
Head Table, Cake Table, Gift Table, Guest Book Table

Reception Hors D' oeuvres

Old Fashioned Lemonade

Cutting & Serving of Your Wedding Cake

Traditional Sparkling Wine or Cider Toast

Dance Floor

Guest Room for Bride and Groom on the Night of Wedding

Discounted Guest Room Rate for Out of Town Guests

Personalized Food Tasting

For Your Complimentary Consultation Please Contact:
Sales & Catering at 925-737-5610

All Pricing is Subject to a 22% Service Charge & Applicable Sales Tax

Revised as of October 2015

Wedding Ceremony Packages

Outdoor Wedding Ceremony

The DoubleTree by Hilton Pleasanton at The Club offers an exquisite outdoor patio for intimate wedding ceremonies. The Patio accommodates a maximum of 300 guests set theatre style and features relaxing background scenery of the waterfall.

Outdoor ceremony packages include set up of tables and chairs, aisle runner, gazebo, white folding chairs and fruit infused water stations for your guests' enjoyment.

Ceremony Site Rental Fees:

0 - 100 Guests: \$550++

101 - 200 Guests: \$700++

201 - 300 Guests: \$950++

Indoor Wedding Ceremony

The DoubleTree by Hilton Pleasanton at The Club also offers the Wimbledon Room for intimate indoor wedding ceremonies. The Wimbledon Room accommodates a maximum of 125 guests set theatre style.

Indoor ceremony packages include set up of tables and chairs, stage, aisle runner, wedding arch, standard banquet chairs and fruit infused water stations for your guests' enjoyment.

Ceremony Site Rental Fees:

0 - 125 Guests: \$550++

Fire Ceremony

Requests for open flame fire ceremonies must be accommodated in a pre-approved area of the hotel. The DoubleTree by Hilton Pleasanton at The Club only allows pre-arranged and pre-approved open flame fire ceremonies based on availability. A fire watch fee of **\$850++** is required in addition to Ceremony site rental fees.

Gold Wedding Package

\$70.00 per Person++ Plated Lunch \$80.00 per Person ++ Plated Dinner
For Duet Menu add \$10 per Person

All Meals Served with: Chef's Selection of Seasonal Vegetables, Chef's Selection of Starch, Fresh Rolls with Butter
Starbucks Coffee and Tazo Hot Tea Selections

Hors D'oeuvres Station

Serviced for a Maximum of One Hour

Imported & Domestic Cheese Display with Crackers & Baguettes
Vegetable Crudité Display with Herb Ranch Dip & Hummus
Antipasto Display

Passed Hors D'oeuvres

Please Select Three

Assorted Petite Quiche Tarts
Spanakopita
Avocado & Cream Cheese with Red Pepper on Crostini
Date & Apricot Brochette Wrapped in Cured Bacon
Brie, Raspberries & Chopped Almonds in Phyllo
Mushroom Caps Filled with Gourmet Sausage

Salad Selections

Please Select One

Wedge Salad

Iceberg Lettuce with Cucumbers, Tomatoes, Bacon Crumbles with Blue Cheese Dressing

Spinach Salad

Spinach Leafs with Mandarin Oranges, Candied Walnuts, Dried Cranberries with Raspberry Vinaigrette Dressing

Classic Caesar Salad

Romaine Lettuce, Herbed Croutons, Parmesan Cheese with Caesar Dressing

Entrée Selection

Please Select a Maximum of Two

Filet Mignon

Portobello Mushroom Demi-Glaze

Beef Wellington

Wrapped in Puff Pastry and Mushroom Duxelle with Black Truffle Sauce

Prime Rib of Beef

Cream Horseradish Sauce, Au Jus

Champagne Chicken

Boneless Breast of Chicken topped with Champagne Cream Sauce

Chicken Cordon Bleu

Stuffed Breast of Chicken with Ham & Swiss Cheese

Filet of Salmon

Grilled and Served with Lemon Butter Caper Sauce

Mahi Mahi

Baked Mahi Mahi with Pineapple Salsa

Peppered Pork Loin

with Dried Cherry Sage Sauce

Three Cheese Ravioli

Asiago, Parmesan & Ricotta Cheeses Topped with a Creamy Pesto Sauce

Vegetable Wellington

Wild Mushrooms Wrapped in Filo with a Boursin Cheese Sauce

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Silver Wedding Package

\$60.00 per Person++ Plated Lunch \$70.00 per Person ++ Plated Dinner
For Duet Menu Add \$10 per Person

All Meals Served with: Chef's Selection of Seasonal Vegetables, Chef's Selection of Starch, Fresh Rolls with Butter
Starbucks Coffee and Tazo Hot Tea Selections

Hors D'oeuvres Station

Serviced for a Maximum of One Hour

Imported & Domestic Cheese Display with Crackers & Baguettes
Vegetable Crudit  Display with Herb Ranch Dip & Hummus

Passed Hors D'oeuvres

Please Select Two

Assorted Petite Quiche Tarts
Spanakopita
Avocado & Cream Cheese with Red Pepper on Crostini
Date & Apricot Brochette Wrapped in Cured Bacon
Brie, Raspberries & Chopped Almonds in Phyllo
Mushroom Caps Filled with Gourmet Sausage

Salad Selections

Please Select One

Wedge Salad

Iceberg Lettuce with Cucumbers, Tomatoes, Bacon Crumbles with Blue Cheese Dressing

Spinach Salad

Spinach Leafs with Mandarin Oranges, Candied Walnuts, Dried Cranberries with Raspberry Vinaigrette Dressing

Classic Caesar Salad

Romaine Lettuce, Herbed Croutons, Parmesan Cheese with Caesar Dressing

Entr e Selection

Please Select a Maximum of Two

New York Strip Steak

8oz Steak with Peppercorn Demi-Glaze

Beef Wellington

Wrapped in Puff Pastry and Mushroom Duxelle with Black Truffle Sauce

Champagne Chicken

Boneless Breast of Chicken topped with Champagne Cream Sauce

Chicken Madeira

Breast of Chicken with Sage & Madeira Wine Sauce

Filet of Salmon

Grilled and Served with Lemon Butter Caper Sauce

Peppered Pork Loin

with Dried Cherry Sage Sauce

Three Cheese Ravioli

Asiago, Parmesan & Ricotta Cheeses Topped with a Creamy Pesto Sauce

Vegetable Wellington

Wild Mushrooms Wrapped in Filo with a Boursin Cheese Sauce

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Bronze Wedding Package

\$50.00 per Person++ Plated Lunch \$60.00 per Person ++ Plated Dinner
For Duet Menu Add \$10 per Person

All Meals Served with: Chef's Selection of Seasonal Vegetables, Chef's Selection of Starch,
Fresh Rolls with Butter, Starbucks Coffee and Tazo Hot Tea Selections

Hors D'oeuvres Station

Serviced for a Maximum of One Hour

Imported & Domestic Cheese Display with Crackers & Baguettes

Salad Selections

Please Select One

Wedge Salad

Iceberg Lettuce with Cucumbers, Tomatoes, Bacon Crumbles with Blue Cheese Dressing

Spinach Salad

Spinach Leafs with Mandarin Oranges, Candied Walnuts, Dried Cranberries with Raspberry Vinaigrette Dressing

Classic Caesar Salad

Romaine Lettuce, Herbed Croutons, Parmesan Cheese with Caesar Dressing

Entrée Selection

Please Select a Maximum of Two

Top Sirloin Steak

Drizzled with a Port Wine Mushroom Sauce

Flat Iron Steak

Garlic Infused Cabernet Demi-Glaze

Champagne Chicken

Grilled Boneless Breast of Chicken topped with Champagne Cream Sauce

Chicken Marsala

Grilled Boneless Breast of Chicken Topped with a Demi-Glaze of Mushrooms & Marsala

Filet of Salmon

Grilled and Served with Lemon Butter Caper Sauce

Peppered Pork Loin

with Dried Cherry Sage Sauce

Three Cheese Ravioli

Asiago, Parmesan & Ricotta Cheeses Topped with a Creamy Pesto Sauce

Vegetable Wellington

Wild Mushrooms Wrapped in Filo with a Boursin Cheese Sauce

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Olympic Buffet Wedding Package

\$50.00 per Person++ Lunch

\$60.00 per Person ++ Dinner

Dinner Buffet Includes Rolls & Butter, Choice of Two Salads, Choice of One Starch, Choice of Two Entrées, Chef's Selection of Seasonal Vegetables, Starbucks Coffee & Tazo Hot Tea Selections

Hors D'oeuvres Station

Serviced for a Maximum of One Hour

Imported & Domestic Cheese Display with Crackers & Baguettes
Vegetable Crudité Display with Herb Ranch Dip & Hummus

Salad Selection

Please Select Two

Chinese Chicken Salad

Cabbage, Julienne Carrots, Shiitake Mushrooms, Snow Peas, Red Onions & Sesame Dressing

Spinach Salad

Spinach Leafs with Mandarin Oranges, Candied Walnuts, Dried Cranberries with Raspberry Vinaigrette Dressing

Classic Caesar Salad

Romaine Lettuce, Herbed Croutons, Parmesan Cheese with Caesar Dressing

Garden Salad

Romaine & Iceberg Lettuce with Shredded Carrots, Cucumbers, Tomatoes, Bell Peppers & Ranch Dressing

Starch Selection

Please Select One

Garlic Mashed Potatoes

White Rice

Rosemary Roasted Potatoes

Rice Pilaf

Homemade Macaroni & Cheese

Entrée Selection

Please Select Two

Herb Roast Beef

Broiled Flank Steak Thinly Sliced & Drizzled with a Port Wine Mushroom Sauce

Champagne Chicken

Grilled Boneless Breast of Chicken topped with Champagne Cream Sauce

Chicken Marsala

Grilled Boneless Breast of Chicken Topped with a Demi-Glaze of Mushrooms & Marsala

Filet of Salmon

Grilled and Served with Lemon Butter Caper Sauce

Herb Roasted Pork Loin

with Dried Cherry Demi-Glaze

Three Cheese Ravioli

Asiago, Parmesan & Ricotta Cheeses Topped with a Creamy Pesto Sauce

Pasta Primavera

Linguine, Julienne Vegetables, Sun Dried Tomatoes, Basil Parmesan Cheese with Crushed Garlic Olive Oil Sauce

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Beverage Services

Hosted Bar Package

Includes: House Brand Liquor, House Wines, Imported & Domestic Beer Selections
Assorted Soft Drinks, Bottled Water

\$20 per Guest for First Hour of Service
\$16 per Guest for Each Additional Hour of Service

Cocktails

Our professional bartenders must attend all bars. A bartender fee of \$150 per bartender will apply. In order to provide your guests with excellent service, the Hilton recommends one bartender for every 100-125 guests.

Hosted Bar by the Drink

Premium Brands	\$8.00 & up
Call Brands	\$7.50
House Brands	\$6.50
House Wine	\$6.50
Imported & Domestic beer	\$5.50
Bottled Water	\$3.50
Assorted Sodas	\$3.50

No Host Bar by the Drink

Premium Brands	\$8.50 & up
Call Brands	\$8.00
House Brands	\$7.00
House Wine	\$7.00
Imported & Domestic beer	\$6.00
Bottled Water	\$4.00
Assorted Sodas	\$4.00

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Wine Selections

Champagnes & Sparkling Wines

Hilton Private Label Champagne	\$25.00 per bottle
Domaine Chandon Blanc de Noirs, Columbia valley	\$30.00 per bottle
Gloria Ferrer "Royal Cuve'e", Sonoma	\$40.00 per bottle
G.H. Mumm, Cordon Rouge Brut, France	\$55.00 per bottle
Moet Chandon, Cuve'e Dom Perignon, France	\$155.00 per bottle

Chardonnay

Hilton House Chardonnay	\$25.00 per bottle
Chardonnay, Robert Mondovi, "Coastal"	\$25.00 per bottle
Wente Vineyards, "Estate", Livermore Valley	\$30.00 per bottle
Clos Du Bois, Sonoma	\$28.00 per bottle
William Hill, Napa	\$34.00 per bottle

White Zinfandel

Beringer, California	\$26.00 per bottle
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Cabernet

House Cabernet	\$25.00 per bottle
Cabernet sauvignon, Robert Mondovi "Coastal"	\$27.00 per bottle
Clos Du Bois, Sonoma	\$29.00 per bottle
Wente Vineyards, Livermore Valley	\$30.00 per bottle
Sterling, Napa	\$38.00 per bottle

Merlot

House Merlot	\$25.00 per bottle
Wente Vineyards, "Crane Ridge"	\$39.00 per bottle
Sterling Estate, Napa	\$38.00 per bottle

Other Selections

Champagne Punch	\$50.00 per gallon
Domestic Keg of Beer	\$400.00 per keg
Imported Keg of Beer	\$500.00 per keg

wine selection subject to availability

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