

Something Blue ...



DOUBLE TREE SUITES
BY HILTON
TAMPA BAY

Wedding & Event Packages



Congratulations!

The DoubleTree Suites by Hilton Tampa Bay is delighted to be your partner in planning your wedding celebration. We will provide you with the peace of mind and assurance that your Wedding event will exceed all of your dreams and expectations. Our commitment to providing you a unique and memorable Wedding experience is based on the dedication, enthusiasm and experience of our hotel management and service team. In selecting our hotel, we will ensure each detail is fulfilled on your special day. Our reputation for service execution along with our unparalleled service makes us the perfect choice for your celebration!

To simplify the planning process we provide you with packages, designed to fit your every need and ensure that each of your guests has an enjoyable and memorable experience. You will also find a listing of all amenities that are included when hosting your event.

All Wedding Packages Include the Following

One Hour Cocktail Hour with Beer & Wine or Open Bar
Hors d' oeuvres & Reception Displays
Champagne Toast
Buffet Dinner to Include Beer & Wine or Open Bar
Coffee & Tea Service

Expert Catering & Banquet Staff
Holding Room for Bridal Party
Skirted Bridal Party Table or Sweetheart Table
Mirror Tiles with Votive Candles on Tables
Dance Floor and DJ Station
Floor length Linens
Choice of Chair Sash
Cutting and Servicing of Your Wedding Cake

First-Class Facilities to Accommodate Invited Guests
Complimentary Executive Suite on Wedding Night
Special Room Rates for Overnight Guests
Complimentary Parking for All Guests

All Food & Beverage Pricing is **Inclusive** of
Service Charge and Sales Tax

Menu Prices are Subject to Change

Silver Package

Cocktail Hour

Antipasto Display

Selection of Imported Meats and Cheeses, Marinated Mushrooms, Artichokes & Olives
Served with Focaccia, Breadsticks & Garlic Crostini

Garden Fresh Vegetable Crudités

Array of Fresh Cauliflower Bouquets, Broccoli Florets, Carrot Sticks, Celery Sticks, Cucumber Spears, Radishes, Cherry Tomatoes & Sweet Bell Peppers, Southwestern Ranch & Bleu Cheese Dips

Hors D'oeuvres (Choose Four)

Melon Wrapped in Prosciutto
Red and Yellow Tomato Bruschetta
Asparagus Wrapped in Prosciutto
Miniature Crab Cakes
Marinated Beef Kabobs
Scallops Wrapped in Bacon

Miniature Beef Wellington
Chicken Satay
Fried Ravioli with Spicy Marinara
Mac and Cheese Bites
Golden Fried Butterfly Shrimp with Cocktail Sauce
Vegetable Spring Rolls, Sweet Chili Sauce

Pasta Station

Penne Pasta with Sweet Basil Marinara
Rigatoni with Shallots & Italian Sausage, Basil Pesto Cream

Dinner Reception (Select One in Each Column)

Garden Fresh Mixed Greens
Traditional Caesar
Caprese Salad

Green Beans
Steamed Vegetable Medley
Sweet Corn
Corn on the Cob
Sautéed Spinach
Grilled Asparagus

Roasted Red Bliss Potatoes
Garlic Mashed Potato Bar
Mashed Sweet Potato Bar
Wild Rice Pilaf
Yellow Rice

Main Entree (Select Two)

Seared London Broil, Aged Balsamic Demi-glace
Grilled Top Sirloin of Beef, Mushroom Ragout
Grilled Filet, Mushroom Demi
Slow Cooked Short Ribs, Caramelized Onion Gravy
Chicken Aurora, Princess Sauce
Chicken Chardonnay, White Wine Sauce
Chicken Marsala, Marsala Mushroom Sauce

Pork Tenderloin, Demi Reduction
Caribbean Spiced Mahi Mahi, Pineapple Salsa
Grouper Florentine Key Lime Butter Sauce
Vegetable Lasagna, Creamy Alfredo Sauce
Cheese Tortellini, Sun Dried Tomatoes
& Pesto Cream Sauce
Mediterranean Chicken Pasta with Sun-Dried
Tomato and Pesto Cream Sauce

Dessert

Decorated Wedding Cake
Freshly Brewed Coffee, Decaffeinated Coffee and a Selection of Fine Teas

\$99 Per Person – Wine & Beer

\$109 Per Person – Open Bar

Pricing is Inclusive of Gratuity and Sales tax



DOUBLETREE
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Packages-

Diamond Wedding Package

Cocktail Hour

Chilled Jumbo Shrimp Display

Served with House made Cocktail Sauce & Lemon Wedge

Antipasto Display

Assorted Imported Meats and Cheeses, Grilled Italian Vegetables, Marinated Mushrooms, Marinated Artichoke Hearts, Assorted Olives Served with Assorted Focaccia & Gourmet Crackers

International Cheese Board Decorated

Selection of Imported & Domestic Cheeses
Decorated with Seasonal berries & served with assorted Crackers

Hors D'oeuvres (Choose Four)

Melon Wrapped in Prosciutto	Miniature Beef Wellington
Red and Yellow Tomato Bruschetta	Chicken Satay
Asparagus Wrapped in Prosciutto	Fried Ravioli with Spicy Marinara
Miniature Crab Cakes	Mac and Cheese Bites
Marinated Beef Kabobs	Golden Fried Butterfly Shrimp with Cocktail Sauce
Scallops Wrapped in Bacon	Vegetable Spring Rolls, Sweet Chili Sauce

Pasta Station

Penne Pasta with Sweet Basil Marinara
Bowtie Pasta Primavera, Vegetables in a Light Cream Sauce

Dinner Reception

Garden Fresh Mixed Greens	Green Beans	Roasted Red Bliss Potatoes
Traditional Caesar	Steamed Vegetable Medley	Garlic Mashed Potato Bar
Caprese Salad	Sweet Corn	Mashed Sweet Potato Bar
	Corn on the Cob	Wild Rice Pilaf
	Sautéed Spinach	Yellow Rice
	Grilled Asparagus	

Main Entrée (Select Two)

Seared London Broil, Aged Balsamic Demi-glace	Pork Tenderloin, Demi Reduction
Grilled Top Sirloin of Beef, Mushroom Ragout	Caribbean Spiced Mahi Mahi, Pineapple Salsa
Grilled Filet, Mushroom Demi	Grouper Florentine Key Lime Butter Sauce
Slow Cooked Short Ribs, Caramelized Onion Gravy	Vegetable Lasagna, Creamy Alfredo Sauce
Chicken Aurora, Princess Sauce	Cheese Tortellini, Sun Dried Tomatoes & Pesto Cream Sauce
Chicken Chardonnay, White Wine Sauce	Mediterranean Chicken Pasta with Sun-Dried Tomato and Pesto Cream Sauce
Chicken Marsala, Marsala Mushroom Sauce	

Dessert

Decorated Wedding Cake
Freshly Brewed Coffee, Decaffeinated Coffee and a Selection of Fine Teas

\$119 Per Person – Wine & Beer

\$129 Per Person – Open Bar

Pricing is Inclusive of Gratuity and Sales tax



DOUBLETREE
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-Packages-

Enhance Your Wedding Reception

Carving Station

Complimentary Carving Attendant
(Please Select One)

Roast Rack of Lamb with Rosemary Sauce (\$13)

Roast Loin of Pork (\$10)

Steamship Round of Beef (\$10)

Beef Tenderloin (\$13)

Honey Glazed Ham (\$10)

Turkey Breast (\$9)

Prices are Per Person

Inclusive of Gratuity and Sales Tax

Pasta Station

Complimentary Attendant

Your Choice of Two (2) Pastas:

Rigatoni, Penne, Fettuccini, Cheese Filled Tortellini

Your Choice of Two (2) Sauces

Pesto & Sun Dried Tomatoes, Plum Tomato Sauce, Vodka Sauce, Primavera, Bolognese,

Alfredo & Puttanesca

\$ 10 Per Person

Inclusive of Gratuity and Sales Tax

Crepe Station

Complimentary Attendant

Light & Delicate Crepes Filled with One Choice of the Following:

Shiitake Mushrooms in a Wild Mushroom Cream

Sea Scallops with Chives, Three Pepper Sauce

Prosciutto & Sun Dried Tomatoes, Pesto Sauce

Primavera Vegetables, Basil Marinara

\$ 12 Per Person

Inclusive of Gratuity and Sales Tax

Ice Cream Sundae Bar

Strawberry, Chocolate & Vanilla Ice Cream with Assorted Candy Toppings, Chocolate & Caramel Sauce

Whipped Cream & Cherries

\$9 Per Person

Inclusive of Gratuity and Sales Tax



-Enhancements-

Next Day Brunch Buffet

NJ Style Bagels, Danishes, Muffins, Croissants

Fresh Fruit

Scrambled Eggs

Crispy Bacon

Brioche French toast

Garden Mixed Salad with Sherry Mustard Vinaigrette

Assorted Rolls with Butter

Penne A' la Vodka

Rosemary Grilled Chicken

Oven Roasted Salmon with Dill Garlic Cream

Seasonal Vegetable & Oven Roasted Potatoes

Assorted Cookies & Miniature Pastries

Freshly Brewed Coffee & Tea

\$35 Per Person

Inclusive of Gratuity and Sales Tax

Rehearsal Dinner Buffet

Caesar Salad & Mixed Greens with Balsamic Dressing

Mushroom Stuffed Chicken Breast with Prosciutto and Fontina

Grilled Flat Iron Steak with Red Wine Jus

Lemon Caper Crusted Sea Bass, White Wine Caper Sauce

Cavatelli with Broccoli Rabe & Oven Roasted Tomatoes

Seasonal Vegetables & Roasted Red Potatoes

Chef's Choice of Seasonal Vegetables

Assorted Rolls with Butter

Cheesecake

\$ 40 Per Person

Inclusive of Gratuity and Sales Tax

Bridal Shower Brunch

Mimosa Toast

Fresh Fruit Salad

Freshly Baked Breakfast Pastries

Butter & Assorted Fruit Preserves

Scrambled Eggs

Crispy Bacon & Link Sausage

Breakfast Potatoes

Mixed Field Greens

Cheese Tortellini with Sundried Tomato Vinaigrette

Pan Roasted Chicken Breast with Caramelized Shallots & Red Wine Reduction

Broiled Fillet of Salmon with Dill Garlic Cream

Seasonal Vegetable & Roasted Potato

Rolls & Butter

Special Occasion Cake

Assorted Homemade Cookies

\$39 Per Person

Inclusive of Gratuity and Sales Tax



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-Celebratory Events -