

Weddings by DoubleTree

All Wedding Packages Include the Following

One Hour Cocktail Hour with Open Beer and Wine Bar
Hors D'Oeuvres & Reception Displays
Dinner to Include
Two – Three Entrees
Champagne Toast
Cutting and Service of your Cake
Three-Hour Open Beer and Wine 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
Black or White Linens and Napkins
Choice of Chair Sash

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

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

Menu Prices are Subject to Change

Contact your Catering Manager for Optional Upgrades

Engagement Parties, Rehearsal Dinners and Send-Off Brunches
also Available.

"Suite Dreams" Room Blocks

At The DoubleTree Suites Tampa Bay, we realize there are many stresses that come along with your big day, finding a place for friends and family to stay shouldn't be one of them. We offer competitive rates with unsurpassed service and are proud to assist in making you and your guests as comfortable as possible.

The DoubleTree Difference

Something Old

A long time standard of excellence in the Hilton name.

Something New

A new and long lasting relationship between you and DoubleTree.

Something Borrowed

Roll-away beds to hair-dryers, we've got you and your guests covered for anything you may need to "borrow" during your stay.

Something Blue

Beautiful blue bay views in every direction.

The DoubleTree Suites by Hilton Tampa Bay is an all suite property.

Guests will enjoy their own private suite complete with separate living area and bedroom, a mini refrigerator and microwave. Guests are also encouraged to utilize our many on property amenities such as a full service restaurant & lounge, heated pool, complimentary shuttle service and beautiful bay-front sunset views. You will also receive a personalized webpage that will allow your guests to easily and conveniently book their reservations online 24-hours a day.

Get Ready Rooms

Our spacious Executive Suites are the perfect place for your entire bridal party to get ready for your big day. We also offer multiple catering packages from breakfast to all day finger foods and mimosas, just one more way we aim to make your big day as smooth and worry free as possible.

Wedding Block Promotions

One Complimentary Nights Stay in an Executive Suite
With the consumption of 20 or more rooms, you'll earn one complimentary room night with breakfast for two! Valid on your wedding night or a future stay!

Shuttle Service

We proudly offer complimentary shuttle service for our guests, to and from the airport as well as anywhere within a three mile radius. Need private shuttle service? We've got you covered with our dedicated shuttle service, at \$30 per hour with a 6 hour minimum, you can provide your guests with complementary transportation to and from your reception venue, restrictions apply.

For more information or to book your room block today, please contact us at:
(813) 574-3039 or tparh_sales@hilton.com.

Happily Ever After Begins Here...



DOUBLETREE
BY HILTON™

3050 N. Rocky Point Drive West
Tampa, FL 33607
813.574.3039

Gold Package

Cocktail Hour

International Cheese Board

Selection of Imported & Domestic Cheeses
Decorated with Seasonal Berries & Served with Assorted Crackers

Garden Fresh Vegetable Crudites

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 (Select 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 Shrimp & Cocktail Sauce
Scallops Wrapped in Bacon	Vegetable Spring Rolls, Sweet Chili Sauce

Dinner Reception (Select One in Each Column)

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

Main Entrée (Select Two)

Seared London Broil, Aged Balsamic Demi	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	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	

Freshly Brewed Coffee, Decaffeinated Coffee & a Selection of Fine Teas

Provided at \$99 Per Person - Inclusive of Gratuity and Sales Tax

Platinum Package

Cocktail Hour

Antipasto Display

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

Balsamic Grilled Vegetable Platter

Roasted Peppers, Eggplant, Zucchini, Yellow Squash, Portabella Mushrooms, Asparagus, Red Onions, Roma Tomatoes Balsamic Vinegar & Extra Virgin Olive Oil

Seasonal Fruit & Berry Display

Fresh Assortment of Sliced Pineapple, Cantaloupe, Honeydew, Watermelon, Grapes & Seasonal Berries, Served with a Honey Yogurt Dip

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 Shrimp & Cocktail Sauce
Scallops Wrapped in Bacon	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	Green Beans	Roasted Red Bliss Potatoes
Traditional Caesar	Grilled Vegetable Medley	Garlic Mashed Potato Bar
Caprese Salad	Steamed Vegetable Medley	Mashed Sweet Potato Bar
	Sweet Corn	Wild Rice Pilaf
	Grilled Asparagus	Yellow Rice

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	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	

Freshly Brewed Coffee, Decaffeinated Coffee and a Selection of Fine Teas

Provided at \$115 Per Person - Inclusive of Gratuity and Sales tax

Platinum 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 Shrimp & 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 (Select One in Each Column)

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

Main Entrée (Select Two)

Seared London Broil, Aged Balsamic Demi	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	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	

Freshly Brewed Coffee, Decaffeinated Coffee and a Selection of Fine Teas

Provided at \$139 Per Person Inclusive of Gratuity & Sales Tax