



WEDDINGS

by DoubleTree



DOUBLETREE
BY HILTON™

Introduction to the Chef

Chef Fernando Beltran, originally from Peru, came to the United States in 1984 to relocate with his family. Chef's love for cooking came at an early age assisting his aunt's as a pastry chef, specializing in decorating cakes.

Upon coming to the United States, Fernando had the opportunity to attend culinary school in Sarasota, Florida, where he obtained his Executive Chef degree. After schooling he took his first career job with the Longboat Key Club in Sarasota, where he mastered his culinary skills with a flair and a specialty in seafood. After this, Chef worked with wholesale production of scratch French breads and desserts; baguettes and brioche by the thousand, receiving praise throughout multiple publications in the area. Chef's whole career has been based in hotels, he enjoys the demand for unique flavor combinations and new opportunities to let his creativity shine!

Chef Fernando now lives in Palm Beach Gardens and has been with the DoubleTree since 2004. He assisted in the opening of one of Florida's first LEED Certified Executive Meeting Centers in 2009; becoming leaders in innovative and sustainable design. Our state-of-the-art meeting center showcases inclusive rotating break stations and inventive lunch buffets.

When Chef is not focusing in his kitchen, he enjoys visiting local restaurants and searching for unique and fresh local produce.



Your Wedding at the DoubleTree

--Imagine your ceremony amongst the lush tropical gardens of our outdoor pavillion. Cocktail Hour on our beautiful Poolside Veranda. And an elegant entrance to your reception in Elements Ballroom, rich in nautical tones and glistening light, idyllic for the most treasured day of your life.



Let us Custom Create your Wedding Package, or choose the Pre-Designed Package below:

One Hour Elaborate Cocktail Reception with:
Hot & Cold Hors D'Oeuvres and a Gourmet Display

Three Hour Dinner Reception your choice:
Plated Dinner ~ Elegant Buffet ~ Action Stations

A Custom Wedding Cake
Cake Cutting Services
Floor Length White Table Linens
White Chair Covers with Colored Sash

Four Hour Silver Brand Open Bar
Sparkling Wine Toast
Personal Bartender, Service Staff and Attendants

First Floor Hospitality Suite for the Bridal Party Day of the Wedding
Complimentary Wedding Night Stay for Bride & Groom with Breakfast for Two
Hilton Honors Points for your Event Expenditure
Personal Tasting with Chef Fernando for up to 4 guests.

pricing is subject to a 23% service charge and 7% tax

Your Wedding at the DoubleTree

Vow Renewals and Wedding Ceremonies

Pricing is valid for up to 150 Guests

Ceremonies are set theatre style in our covered pavilion overlooking our lush tropical gardens. Indoor options available.

Included in ceremony packages: Ceremony location, Bridal Arch, Chairs, Specialty Chair Covers with Colored Sashes, Bridal Changing Room, Infused Water Station for Guests upon arrival, On-Site Coordination

Ceremony Fee:

Saturday & Sunday afternoon between 10am and 3pm
850.00

Friday & Sunday evening: 4pm and later
1,000.00

Saturday evening: 4pm and later
1,250.00



pricing is subject to a 23% service charge and 7% tax

Your Wedding at the DoubleTree

One Hour Cocktail Reception

4 Hour Open Bar Includes:

Silver Brand Package (included in package pricing)
New Amsterdam Vodka, New Amsterdam Gin, Ron Rio Light Rum, Canadian Club Whiskey, Jim Beam Bourbon, Grants Scotch, El Zarco Tequila, House Amaretto, California Red and White Wines, Domestic Beer and Non-alcoholic Beverages

*Upgrade to Gold Brand Labels at 10.00 per Guest
Absolut Vodka, Beefeater Gin, Bacardi Rum, Seagrams 7, Jack Daniels, Dewars White Label, Jose Cuervo Tequila, House Amaretto, California Red and White Wines, Domestic and Imported Beer and Non-alcoholic Beverages

*Upgrade to Diamond Brand Labels at 12.00 per Guest
Grey Goose, Hendricks Gin, Captain Morgan Spice Rum, 1800 Silver Tequila, Crown Royal, Johnny Walker Black, Makers Mark, Amaretto DiSoronno, Bailey's Kahlua, California Red and White Wines, Domestic and Imported Beer and Non-alcoholic Beverages

****please be advised, brands are subject to change without notice based on rotation and food and beverage management**



pricing is subject to a 23% service charge and 7% tax

Your Wedding at the DoubleTree

Cold Hors D'Oeuvres Display

[de-constructed antipasto]

fresh mozzarella, imported marinated olives, marinated artichoke hearts, roasted red & yellow peppers, prosciutto, genoa salami, marinated mushrooms, imported & domestic cheeses with sliced French baguettes

Hot Hors D'Oeuvres

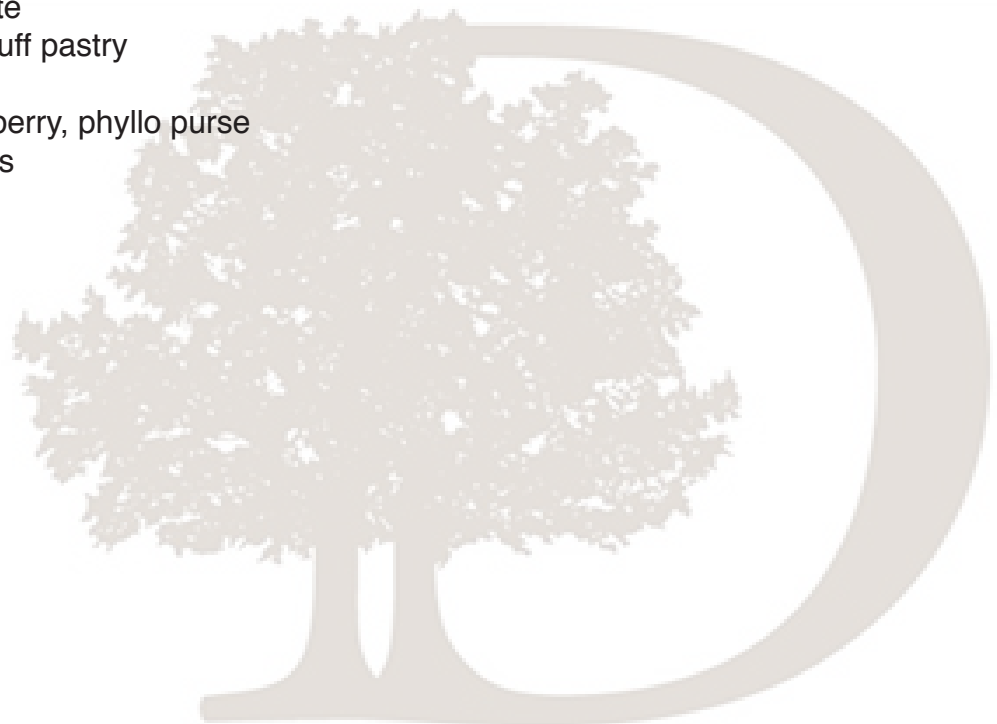
[please select four] butler passed hors d'oeuvres
based on six [6] pieces per guest

deep fried yucca with cheese
smoked chicken quesadilla
chicken pot sticker
chicken lolly-pop, thai sweet chili sauce

coconut shrimp, orange marmalade
petite crab cakes, remoulade sauce
sea scallops wrapped in peppered bacon

beef en croute
teriyaki beef brochette
cocktail franks in a puff pastry

baked brie and raspberry, phyllo purse
southwest spring rolls
spanakopita



pricing is subject to a 23% service charge and 7% tax

Your Wedding at the DoubleTree

Plated Dinner Reception

Champagne Toast

First course

[please select one]

Field Greens

Mixed greens

Sundried tomato, feta cheese, kalamata olives, wrapped in an english cucumber, served with a roasted garlic vinaigrette

Spinach Salad

Spinach greens, sliced peppered strawberries, served with a champagne vinaigrette

Caesar Salad

Romaine lettuce tossed with traditional caesar dressing, garlic croutons and parmesan reggiano shavings

Accompaniments

[please select one]

Roasted garlic mash

Oven roasted new potatoes

Sweet potato mash

Quinoa jasmine rice

Wild rice

[please select one]

Seasonal fresh vegetables

Julienne vegetable medley

Sautéed green beans

Broccoli and carrots

Squash ring wrapped with zucchini and carrots

Third Course

An elegant custom designed Wedding Cake

Freshly brewed Colombian Coffee, Decaf &

Selection of Herbal Teas

pricing is subject to a 23% service charge and 7% tax

Your Wedding at the DoubleTree

Entrée Selections:

89.00

Boneless Chicken Breast

Tomato Cilantro Concasse
Picatta
Marsala
Francaise
Florentine

Seared Fillet of Salmon

Cucumber Dill Relish
Oriental Sesame
Sundried Tomato Vinaigrette

Grilled Fillet of Mahi-Mahi

Black Bean Salsa
Pineapple & Mango Salsa
Roasted Tomato Salsa

Top Sirloin of Beef

Wild Mushroom Demi Glaze
Roasted Red Pepper Sauce
Chimichurri

Roasted Pork Loin

Rosemary Au Jus

Stuffed Pepper

Stuffed bell pepper with vegetarian quinoa



pricing is subject to a 23% service charge and 7% tax

Your Wedding at the DoubleTree

Entrée Selections

95.00

Stuffed Chicken

Plumped with spinach, roasted red peppers and asiago cheese, with a beurre blanc

California Grilled Chicken

Topped with Fresh Herbs, Sun-Dried Tomatoes, Sliced Olives, Artichoke Hearts & Garlic

Macadamia Encrusted Grouper

Fresh Baked Grouper in a Citrus Key Lime Beurre Blanc Encrusted with Macadamia Nuts

Grilled Shrimp a la Verdure

Topped with Roma Tomato, Julienne Vegetables & Artichokes, served over Farfalle Pasta

Grilled Petit Filet Mignon

Cumin Grilled Filet with Mushroom Demi Glaze

Chef Fernando's Wild Mushroom Risotto



pricing is subject to a 23% service charge and 7% tax

Your Wedding at the DoubleTree

Entrée Selections

99.00

Chicken & Salmon

Chicken Coupled with a Salmon Fillet

Filet Mignon & Chicken

Petite Filet Mignon with a Green Peppercorn Sauce

Served alongside with Breast of Chicken in a Cream Mushroom Sauce

Filet Mignon & Shrimp

Petite Filet Mignon with a Red Pepper Cream Sauce

Paired with Grilled Shrimp Tossed in a Red Pepper Pesto

Beef Wellington

Beef Tenderloin en Croute Served with a Demi Glaze

Ocean Trio

Jumbo Shrimp, Crab Cake & Scallops Seafood Risotto

Sliced Tenderloin of Beef

Dusted with Cumin, Cinnamon & Coffee

DoubleTree Trio

Grilled Chicken, Filet Mignon topped with a Garlic Glace & Shrimp Scampi



pricing is subject to a 23% service charge and 7% tax

Your Wedding at the DoubleTree

Buffet Dinner Reception

95.00

Champagne Toast

Freshly Baked Rolls & Butter

Fresh Salads

[Select 2]

Mixed Greens Salad with 2 Dressings

Classic Caesar with Freshly Grated Parmesan Cheese & Garlic Croutons

Greek Salad with Feta Cheese, Black Olives, Tomatoes & Red Onions

Caprese Salad

Marinated Mushroom Salad

Entrées

[Select 3]

Boneless Chicken Breast with a Tomato Cilantro Concasse

California Grilled Chicken – Grilled Boneless Breast Topped with Fresh Herbs,
Sun-Dried Tomatoes, Sliced Ripe Olives, Artichoke Hearts & Garlic

Baked Grouper with a Tropical Fruit Salsa

Macadamia Nut Crusted Grouper in a Citrus Key Lime Buerre Blanc

Seared Lemon Pepper Fillet of Salmon

Sliced Sirloin with Demi Mushroom Sauce

Flank Steak with Chimichurri

Pork Loin with a Peach Balsamic Glaze

Linguine with Grilled Shrimp in a Roasted Red Pepper Sauce

Accompaniments

[Select 2]

Fresh Grilled Vegetable Medley to Include Asparagus, Zucchini, Carrots & Yellow Squash

Fresh Sautéed Green Beans

Roasted Seasoned Red Bliss Potatoes

Garlic Mashed Potatoes

Mashed Sweet Potatoes with Molasses

Wild Rice

Quinoa Jasmine Rice

pricing is subject to a 23% service charge and 7% tax

Your Wedding at the DoubleTree

Action Station Dinner Reception

95.00

Champagne Toast

Chop Chop Salad Station - \$100.00 Chef Fee Applies

Romaine Lettuce, Mesculin Greens, Spinach Salad

Toppings: Artichokes, Peppers, Chopped Egg, Bacon, Garbanzo Beans, Beets, Shredded Carrots, Mushrooms, Cucumbers, Broccoli, Red Onions, Tomatoes and Shredded Cheese

Served with Chicken & Shrimp and Assorted Dressings

Pasta Extravaganza - \$100.00 Chef Fee Applies

Penne, Farfalle & Tortellini Pasta

Accompaniments: Tomatoes, Spinach and Artichoke Hearts

Select 2: Marinara, Alfredo, Vodka and Pesto Sauce

Assorted Fresh Breads, Garlic Rolls & Freshly Grated Parmesan Cheese

Served with Chicken and Shrimp

Choice of 1 Carving Station - \$100.00 Chef Fee Applies

Served with Silver Dollar Rolls

Roasted Tenderloin of Beef

Wild Mushroom Sauce

Honey Glazed Bone-In Ham

Gourmet Mustard Sauce

Roasted Breast of Turkey

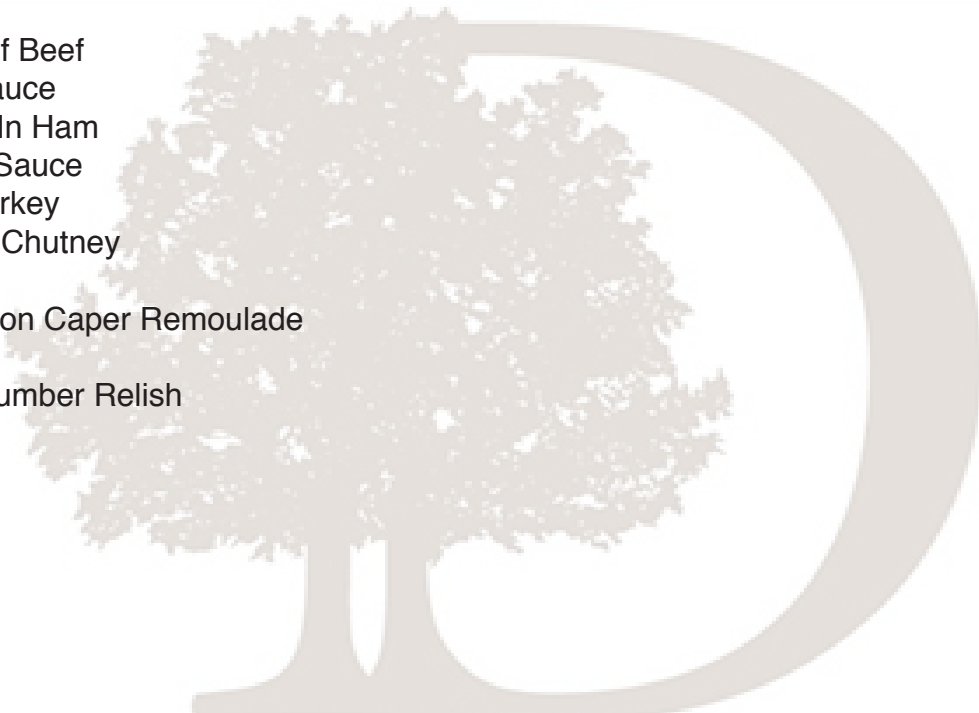
Cranberry Orange Chutney

Cedar Plank Salmon

Served with a Lemon Caper Remoulade

Whole Red Snapper

Served with a Cucumber Relish



pricing is subject to a 23% service charge and 7% tax



Complimentary Hospitality Room

Located on the first floor; this room is all yours on the day of your ceremony/reception. Perfect for hair, makeup and morning mimosas!

*Upgrade to a continental breakfast for the bridal party on the morning of the wedding complete with fresh juices, sliced fruit, breakfast pastries and coffee
12.00 per person

* Champagne 20.00/bottle

* Mimosas 8.00 each



pricing is subject to a 23% service charge and 7% tax

General Information

The enclosed menus are offered as a guideline. Our Sales Managers would be pleased to offer specially designed menus tailored to your specific desires.

We must be informed of your guaranteed attendance at least seven (7) business days prior to the gathering. This number will be considered your minimum guarantee, which is not subject to reduction. It is agreed that if we do not receive a guaranteed number seven (7) business days in advance, we will use the expected number of guests as the guaranteed number, for which you will be billed, regardless of the final number of guests in attendance. Price confirmation will be made upon request 90 days prior to the event. Until that time, prices are subject to change.

No food or beverage may be brought into or taken out of Doubletree by Hilton Hotel and Executive Meeting Center. Any source, such as home baked products, are in violation of the State Sanitary Code and hotel policy. We offer a complete selection of beverages to complement your gathering. Please note that alcoholic beverage sales and services are regulated by the State of Florida. Doubletree by Hilton and Executive Meeting Center, as a licensee, is responsible for administration of these regulations. Therefore, it is a policy that no liquor, beer or wine may be brought into the Hotel from outside sources.

If alcoholic beverages are to be served on Doubletree by Hilton and Executive Meeting Center premises (or elsewhere under Doubletree by Hilton and Executive Meeting Center's alcoholic beverage license), Doubletree by Hilton and Executive Meeting Center. will require that beverages be purchased from Doubletree by Hilton and Executive Meeting Center. and dispensed only by Doubletree servers and bartenders. Our Florida State alcoholic beverage license requires Doubletree to: Request from any person apparently under the age of 40 to provide form of proof of age when requesting alcohol service. According to the Alcohol Beverage Control Law. Refusal of alcoholic beverage service to any person, who, in Doubletree's judgment appears intoxicated. The service of "shooters" or straight shots is not allowed. Guests also may not bring alcoholic beverages from their guestrooms into any public areas of the hotel including the meeting and conference rooms. Doubletree by Hilton and Executive Meeting Center will not assume responsibility for items such as gifts, money, boxes, gift envelopes, cake tops, etc. Special arrangements can be made with a Sales Manager.



pricing is subject to a 23% service charge and 7% tax