

DOUBLETREE

BY HILTON™

SOUTH BEND

Weddings

123 NORTH SAINT JOSEPH STREET
SOUTH BEND, INDIANA 46601
574.234.2000



A Single Day, a Lifetime of Memories ...

Congratulations and thank you for considering the DoubleTree by Hilton South Bend!

We know your wedding day is one of the most important days of your life.

Whether you are planning a large gathering or an intimate celebration,

we are committed to making it memorable.

Relax and let our experienced, dedicated staff take care of every detail.

After all, it's your day!

Sincerely,

The DoubleTree by Hilton Sales Staff

“I Do”



The union of two people is a special event, which the DoubleTree by Hilton would be honored to host.

There is a one-time setup/teardown fee. Certain terms and conditions apply.

Up to 100 guests - \$175++

101 - 200 guests - \$375++

Over 200 guests - \$500++

If interested, please ask your Sales Manager to check availability.

Wedding Package Includes ...

5 Hours of Venue Rental

1 Hour Hors d'Oeuvre Reception
(includes 1 stationary & 3 butler passed hors d'oeuvres)

Complete Dinner Service

4 Hours Open Bar Service

Champagne Toast for All Guests

Starbucks Coffee & Tazo Hot Tea Station

Cake Cutting Fee

Dance Floor Fee

White or Ivory Floor Length Linens

Choice of Standard Napkin Color

Standard Centerpiece

Envelope Box

Complimentary Bridal Suite for Wedding Night
with a Bottle of Champagne & Chocolate Covered Strawberries

Setup & Teardown

Personalized Congratulations on Digital Readerboards

Complimentary Parking for Guests in Attached Garage

Discounted Pricing on a Room Block
with Personalized Booking Website

Dedicated Wedding Consultant

Hilton Honors Planner Points

Choice of One Option Below:

Harpist/Pianist for Cocktail Hour

Chair Covers with Sash

Specialty Linens for up to 6 Tables

White or Ivory Fabric Draping

Uplighting in Your Color Palette

Late Night Snack for 30 Guests

Hors d'oeuvres

Stationary

Select One



DOMESTIC CHEESE DISPLAY

*Cheddar, Swiss, Dilled Havarti, Bleu Cheese, Pepper Jack
Assorted Crackers*

VEGETABLE CRUDITÉ DISPLAY

Celery, Tomatoes, Broccoli, Cauliflower, Bell Peppers, Served with Ranch Dip

FRESH FRUIT DISPLAY

Seasonal Sliced Fresh Fruit

HUMMUS DISPLAY

*Trio of Hummus: Lemon-Garlic, Buffalo, Sun-Dried Tomato
Served with Pita Chips, Celery, Cucumber Slices, Flatbread Crackers*

Butler Passed

Select Three

HOT

TACO BITES
FALAFELS
POTSTICKERS
MINI CORN DOGS
THAI CHICKEN SATAY
CHICKEN QUESADILLAS
VEGETABLE SPRING ROLLS
SPINACH ARTICHOKE CUPS
CHORIZO TOPPED POLENTA
CORNBREAD & BBQ PORK
PHYLLO WRAPPED ASPARAGUS
ARANCINI
COCONUT SHRIMP
BAKED BRIE BITES
PRETZEL SKEWER
KILTED SAUSAGES
SESAME BEEF KABOBS
HORSERADISH STEAK CROSTINI
MINI GRILLED CHEESE & SOUP SHOOTERS
MARYLAND CRAB CAKES
STUFFED RED POTATOES
BACON WRAPPED SCALLOP

COLD

FRUIT TARTS
CAPRESE SKEWERS
SALAMI CORNETS
OLIVE TAPENADE CROSTINI
HUMMUS CUCUMBER CUPS
ANTIPASTO SKEWER
GOAT CHEESE STUFFED DATES
ENDIVE CHICKEN SALAD
AVOCADO PESTO STUFFED TOMATOES
VEGGIE PIZZA
SHRIMP COCKTAIL



All prices are subject to a taxable 22% service charge and Indiana state sales tax (currently 7%).

Plated Dinner

*All plated dinners are served with one salad, one starch, one vegetable, warm rolls and butter.
Please see the following page for choices.*

ENTREES

HOUSE MADE VEGETARIAN LASAGNA (NO STARCH SERVED)
Layers of Pasta, Roasted Fresh Vegetables, Ricotta Cheese, Tomato Basil Sauce

MANICOTTI (NO STARCH SERVED)
Traditional Cheese Manicotti Topped with Vodka Tomato Cream Sauce and Roasted Red Peppers

RISOTTO (NO STARCH SERVED)
Wild Mushroom Risotto with Ragout of Mushrooms and Shallots

ROASTED CHICKEN
Roasted Breast of Chicken topped with a Mango Chutney

CHICKEN MARSALA
Sautéed Chicken Breast Topped with Sautéed Mushrooms and a Marsala Wine Sauce

CHICKEN FLORENTINE
Sautéed Chicken Breast Topped with Sautéed Spinach and Provolone Cheese with a White Wine Reduction

PECAN CRUSTED CHICKEN
Baked Breast of Chicken Coated in Crushed Pecans, Served with an Apricot Bourbon Sauce

STUFFED CHICKEN
Panko Crusted Chicken Breast Stuffed with Cranberry Chutney and a Creamy Cheese Blend

CORIANDER PORK
Coriander Crusted Bone-in French Pork Loin with Molasses BBQ Sauce

PONZU SALMON
Marinated Salmon Filet, Grilled and Topped with Ponzu Sauce

PARMESAN CRUSTED TILAPIA
Baked Tender White Fish Encrusted with Parmesan Breadcrumbs and Finished with a Citrus Buerre Blanc

TOP SIRLOIN
Grilled Baseball Cut Top Sirloin Topped with Herbed Butter

BEEF TENDERLOIN
Grilled Beef Tenderloin, Served Sliced with a Peppercorn Demi Sauce

SHORT RIBS
Boneless Thick Cut Short Rib, Braised in Rich Red Wine Stock

FILET MIGNON
Seasoned and Grilled Beef Filet

Prices Starting at \$62.25 per person

All prices are subject to a taxable 22% service charge and Indiana state sales tax (currently 7%).

Plated Dinner - cont.

All plated dinners are served with one salad, one starch, one vegetable, warm rolls and butter.

SALAD

HOUSE SALAD

Mixed Greens with Cucumbers, Carrots, Tomatoes

CAESAR SALAD

Romaine Lettuce, Parmesan Cheese, Garlic Croutons

MIXED BABY GREENS SALAD

Mixed Baby Greens with Sun-Dried Cranberries, Goat Cheese, Candied Pecans

WEDGE SALAD

Iceberg Lettuce Wedge, Bleu Cheese Crumbles, Bacon, Tomatoes

STARCH

Garlic Mashed Potatoes
Herb Roasted Yukon Gold Potatoes
Wild Mushroom Risotto
Brown Butter Pasta
Au Gratin Potatoes
Herb Buttered Red Potatoes

VEGETABLE

Carrots
Broccolini
Asparagus
Sautéed Green Beans
Squash Medley
Roasted Brussel Sprouts
Roasted Root Vegetables

DINNER ENHANCEMENTS

Prices starting at \$4 and up

Shrimp Skewer
Maryland Style Crab Cake
Oscar Style - topped with crab meat

Buffet Dinner

All buffet dinners are served warm rolls and butter.

SAPPHIRE BUFFET

*One Salad Choice
Two Entrée Choices from Classic List
One Starch Choice
One Vegetable Choice*

\$70.50 per person

DIAMOND BUFFET

*Two Salad Choices
Two Entrée Choices from Classic List
One Entrée from Upgrade List
One Starch Choice
One Vegetable Choice*

\$80.50 per person

SALAD OPTIONS

HOUSE SALAD

Mixed Greens with Cucumbers, Carrots, Tomatoes

CAESAR SALAD

Romaine Lettuce, Parmesan Cheese, Garlic Croutons

MIXED BABY GREENS SALAD

Mixed Baby Greens with Sun-Dried Cranberries, Goat Cheese, Candied Pecans

WEDGE SALAD

Iceberg Lettuce Wedge, Bleu Cheese Crumbles, Bacon, Tomatoes

SPINACH SALAD

Fresh Spinach with Mandarin Oranges and Sliced Almonds

CAPRESE SALAD

Slices of Fresh Mozzarella and Heirloom Tomatoes, Drizzled with Extra Virgin Olive Oil and Balsamic Vinegar

ANTIPASTO SALAD

Romaine Lettuce, Red Onion, Cherry Tomatoes, Green Olives, Pepperocinis, Roasted Red Peppers, Cucumbers, Marinated Artichoke Hearts, Cubed Salami, Sliced Pepperoni, Shredded Mozzarella

CHICKPEA & SWISS CHARD SALAD

Red Swiss Chard and Chickpeas Mixed with Peppers, Kalamata Olives, Italian Parsley, and Red Wine Vinaigrette

SEASONAL FRESH FRUIT SALAD

Assorted Fresh Fruit

PASTA SALAD

Penne Pasta, Sun-Dried Tomato Pesto, Roma Tomatoes, Parmesan Cheese

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Buffet Dinner - cont.

All buffet dinners are served warm rolls and butter.

CLASSIC LIST

HOUSE MADE VEGETARIAN LASAGNA

*Layers of Pasta, Roasted Fresh Vegetables, Ricotta Cheese,
Tomato Basil Sauce*

MANICOTTI

*Traditional Cheese Manicotti Topped with Vodka Tomato
Cream Sauce and Roasted Red Peppers*

ROASTED CHICKEN

Roasted Breast of Chicken topped with a Mango Chutney

CHICKEN MARSALA

*Sautéed Chicken Breast Topped with Sautéed Mushrooms
and a Marsala Wine Sauce*

CHICKEN FLORENTINE

*Sautéed Chicken Breast Topped with Sautéed Spinach and
Provolone Cheese with a White Wine Reduction*

PARMESAN CRUSTED TILAPIA

*Baked Tender White Fish Encrusted with Parmesan Bread-
crumbs and Finished with a Citrus Buerre Blanc*

LONDON BROIL

*Marinated Flank Steak, Sliced and Topped with a Sherry
Mushroom Sauce*

UPGRADE LIST

RISOTTO

*Wild Mushroom Risotto with Ragout of Mushrooms and
Shallots*

VEGETABLE POLENTA CAKES

*Fried Polenta Cakes with Grilled Vegetables and a Roasted
Red Pepper Sauce*

PECAN CRUSTED CHICKEN

*Baked Breast of Chicken Coated in Crushed Pecans, Served
with an Apricot Bourbon Sauce*

CORIANDER PORK

*Coriander Crusted Bone-in French Pork Loin with Molasses
BBQ Sauce*

PONZU SALMON

*Marinated Salmon Filet, Grilled and Topped with Ponzu
Sauce*

BEEF TENDERLOIN

*Grilled Beef Tenderloin, Served Sliced with a Peppercorn
Demi Sauce*

STARCH

*Garlic Mashed Potatoes
Herb Roasted Yukon Gold Potatoes
Wild Mushroom Risotto
Brown Butter Pasta
Au Gratin Potatoes
Herb Buttered Red Potatoes*

VEGETABLE

*Carrots
Broccolini
Asparagus
Sautéed Green Beans
Squash Medley
Roasted Brussel Sprouts
Roasted Root Vegetables*

Themed Buffets Available Upon Request

All prices are subject to a taxable 22% service charge and Indiana state sales tax (currently 7%).

Children's Menu

All children's meals include a fruit cup. Menu designed for ages 4 to 12 years old.

Special Requests Welcome

CHICKEN FINGERS

served with French Fries

GRILLED CHEESE SANDWICH

served with French Fries

HOT DOG

served with French Fries

CHEESEBURGER SLIDERS

served with French Fries

BUTTERED PASTA

served with a Side of Marinara and Breadstick

\$13.50 per child

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Vendor's Menu

All meals include a bag of chips, whole fruit, cookie and bottled water

VEGETARIAN WRAP

Tomato Tortilla Wrap with Baby Mixed Greens, Oven Roasted Vegetables, Feta Cheese, and Red Wine Vinaigrette

CHICKEN CAESAR WRAP

*Flour Tortilla, Romaine Lettuce, Tomatoes, Parmesan Cheese,
Sliced Chicken Breast, and Caesar Dressing*

ROAST BEEF & CHEDDAR

*Baguette with Sliced Roast Beef, Cheddar Cheese, Lettuce, Tomato,
Onion, and Horseradish Mayonnaise*

TURKEY

*Kaiser Bun stacked with Sliced Turkey and Swiss Cheese, Lettuce,
Tomato, and Dijon Mayonnaise*

GRILLED CHICKEN CAESAR SALAD

Romaine Lettuce, Sliced Grilled Chicken Breast, Parmesan Cheese, Garlic Croutons, Caesar Dressing

COBB SALAD

*Romaine and Iceberg Lettuce, Chopped Egg, Bacon, Bleu Cheese Crumbles, Grilled Chicken Breast, Black Olives, Tomatoes,
Choice of Dressing*

\$18 per person

Late Night Snacks

Minimum Order of 30

SOFT WARM PRETZEL STICKS WITH MUSTARD | \$2

DOUBLE TREE COOKIES & MILK | \$4

GRILLED CHEESE SANDWICH WITH CUP OF TOMATO BASIL SOUP | \$4

ASSORTED COOKIES & BROWNIES | \$5

BUFFALO CHICKEN SLIDERS | \$5

BEEF SLIDERS WITH CHEESE | \$5

BUFFALO WINGS WITH CELERY STICKS AND BLUE CHEESE DRESSING | \$5

BUILD YOUR OWN NACHO STATION | \$7

Crisp Tortilla Chips, Taco Meat, Diced Tomatoes, Onions, Sour Cream, Jalapeno Peppers, Salsa, Nacho Cheese Sauce

MOVIE THEATER POPCORN | \$8

Popcorn Machine, Freshly Popped Popcorn with Butter, Served in Individual Bags

HOT DOG CART | \$10

Hot Dogs, Hot Dog Buns, Yellow Mustard, Ketchup, Relish, Onions, Jalapenos, Sauerkraut

Bar Service

GOLD BAR PACKAGE (INCLUDED WITH WEDDING PACKAGE)

Amsterdam Vodka
Bacardi Light Rum
Beefeaters Gin
Jose Cuervo Gold Tequila
Seagram's 7 Whiskey
Jim Beam
J&B Scotch
Christian Brothers Brandy
Captain Morgan's
Canadian Club
Malibu
Kahlua
Disorrano Amaretto
Flavored Vodka
Apple Pucker
Peach Schnapps
House Wine
Bottled Beer
Soft Drinks
Juices
Bottled Water

Additional Hour | \$6 per person

PLATINUM BAR PACKAGE UPGRADE FOR AN ADDITIONAL \$2 PER PERSON

Absolut Vodka
Bacardi O Rum
Tanqueray Gin
Cuervo 1800 Tequila
Seagram's VO Whiskey
Jim Beam
Jack Daniels
Demar's Scotch
Courvoisier Brandy
Captain Morgan's
Canadian Club
Malibu
Kahlua
Disorrano Amaretto
Flavored Vodka
Apple Pucker
Peach Schnapps
House Wine
Bottled Beer
Soft Drinks
Juices
Bottled Water

Additional Hour | \$8 per person

HOUSE WINE

Chardonnay, Pinot Grigio, Cabernet, Pinot Noir, White Zinfandel

BOTTLED BEER (CHOOSE 4)

Bud Light, Budweiser, Miller Lite, Coors Light, Stella Artois, Goose Island 312, Heineken, Corona, Corona Light, Sam Adams, Michelob Ultra, MGD, Newcastle, Amstel Light, Kaliber

\$10 | Non-Alcoholic Bar
\$4 | 1 Hour Wine Service During Dinner
\$2 | Add House Champagne to Bar



Additional Wine, Beer & Liquor Options Available Upon Request

All prices are subject to a taxable 22% service charge and Indiana state sales tax (currently 7%).

Send-Off Breakfast Menu

NEWLYWED BREAKFAST BUFFET \$20 PER PERSON

Assorted Pastries

Scrambled Eggs

Bacon Strips

Sausage Links

Breakfast Potatoes

Seasonal Fresh Fruit

Choice of: *Waffles or French Toast*

Orange, Apple, & Grapefruit Juices

Starbucks Coffee & Tazo Hot Teas

ENHANCEMENTS

COLD CEREALS | \$2 PER PERSON

INDIVIDUAL FRUIT YOGURTS | \$2 PER PERSON

BREAKFAST BURRITO | \$3 PER PERSON

SAUSAGE, EGG, AND CHEESE CROISSANT | \$3 PER PERSON

HAM AND CHEDDAR CHEESE CROISSANT | \$3 PER PERSON

SMOKED SALMON DISPLAY | \$5 PER PERSON

OMELET STATION | \$6 PER PERSON + \$75 ATTENDANT FEE

MIMOSA BAR | \$6 PER PERSON

House Champagne
Carafes of Juice: Orange,
Pink Grapefruit & Passion Fruit

BLOODY MARY BAR | \$8 PER PERSON

Celery Salt Rimmed Glass
Pepper Vodka, Tomato Mix
Selection of Garnishes: Celery Stalk,
Jalapenos, Horseradish, Green Olives, Pickle
Spear, Peperoncini, Antipasto Skewer,
Pickled Asparagus

All prices are subject to a taxable 22% service charge and Indiana state sales tax (currently 7%).

Creative Options

*We offer a variety of options to customize your reception.
The following items are a sampling of our most popular choices.
Please contact your Sales Manager for specific pricing.*

CHAIR COVERS & TIES
Prices starting at \$7.50 and up

CHIAVARI CHAIRS WITH SEAT CUSHIONS
Prices starting at \$12 and up

TABLE RUNNERS
Prices starting at \$5 and up

SPECIALTY LINENS & OVERLAYS
Prices vary based on selections

CHARGERS FOR EACH PLACE SETTING
Prices starting at \$6 and up

FABRIC DRAPING
Prices vary based on selections

GLASS VOTIVE CANDLES
\$1 each

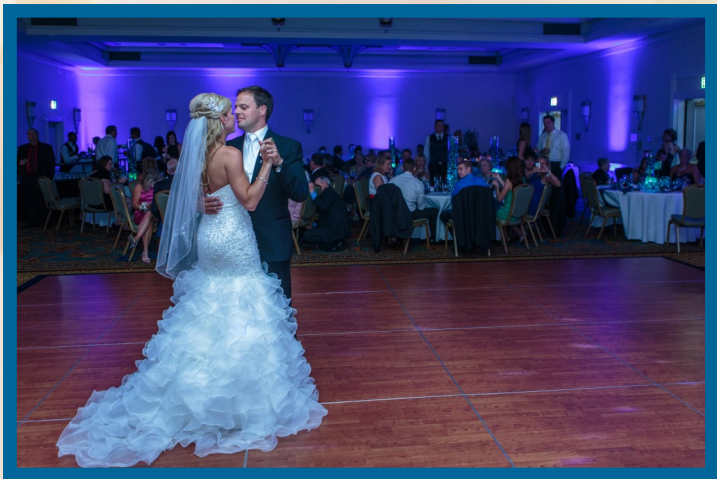
AISLE RUNNER
\$100 each

STANDARD WEDDING RINGS OR HEARTS GOBO
\$100 each

CUSTOM WEDDING GOBO
\$200 each (time limitations apply)

UPLIGHTING
Prices starting at \$75 per light

OTHER OPTIONS AVAILABLE UPON REQUEST



The Wedding of ...

Wendy & David
August 10, 2013



Hors d'oeuvres
Antipasto Display
Chicken Marsala in Puff Pastry
Maryland Crab Cakes
Sesame Beef Kabobs

Plated Dinner
House Salad

Chicken Picatta
or
Vegetable Lasagna

served with
Garlic Mashed Potatoes
Green Bean & Pepper Medley



Wedding Coordinator: MichaelAngelo's

Florist: MichaelAngelo's

Cake: Frosting Smiles

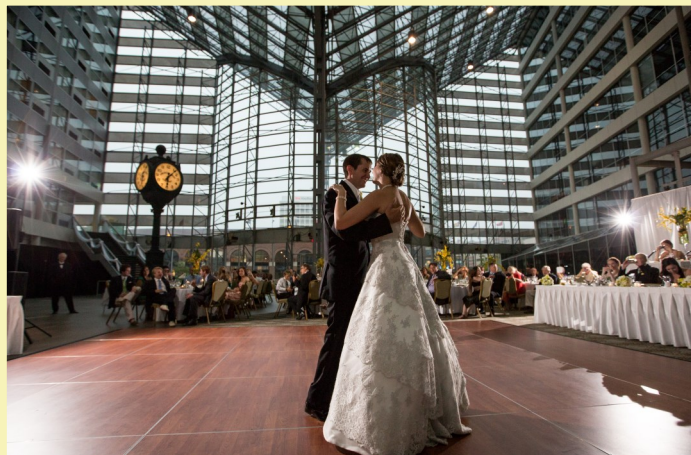
DJ: AudioBahn

Photography: Apple Tree Studios

Lighting: MichaelAngelo's

Photobooth: Wink and Smile

Transportation: Royal Excursions



The Wedding of ...

Christina & Adam
July 14, 2012



Hors d'oeuvres

Seasonal Fruit Display
Grilled Chicken and Water Cress Canape
Coconut Shrimp
Lollipop Lamb Chops
Fruit Kabobs

Plated Dinner

House Salad

Filet Mignon

or

Proscuitto Wrapped Chicken

or

Vegetable Napoleon

served with

Roasted Fingerling Potatoes

Green Bean, Carrot, & Pepper Medley

Late Night Snack

Assorted Mini Pizzas

Chicken Tenders

Soft Warm Pretzels



Florist: Merry Me Events

Specialty Linens: Merry Me Events

Cake: SugaRush

DJ: ProShow

Photography: Jennifer Mayo Studios

Fabric Draping: Merry Me Events

General Information

Payment

The DoubleTree by Hilton requires a deposit of \$2,000.00 to reserve the space for your reception. This money is non-refundable and is applied to your balance. Payment may be made via cash, check, or credit card. The second deposit of 50% (half the minimum) is due six months prior to your event. The third deposit of 75% is due three months prior to your event. Final payment is due five days prior to your event and is based on your final guest count.

Food and Beverage

All food and beverage served in the hotel is to be provided by the hotel. Dietary substitutions can be made available upon request. Any food and beverage functions cancelled are subject to a cancellation fee based on the sales contract. Food & beverage prices may change without notice. If alcohol beverages are to be served on the hotel premises, the hotel will require the beverages be dispensed by hotel servers and bartenders only. The hotel will request proper identification (photo I.D.) of any person of questionable age. Alcohol beverage service will be denied to any person either under age or without proper identification.

Tastings

The DoubleTree by Hilton offers a complimentary tasting to any Bride and Groom that has signed a contract. The tasting consists of Hors d'oeuvres, Entrée, Starch and Vegetable options. The goal of the tasting is to choose the menu selections for your reception.

Guarantee

Guaranteed number of guests is required a minimum of five business days prior to the function and is not subject to reduction after the stated time period. Final billing will be based on guaranteed number or actual attendance, whichever is greater.

Service Charge and Tax

A service charge of 22% and applicable sales tax will be added to all food, beverage, room rental and decor. Service charge and tax may change without notice.

Security

Security is provided by the hotel for any event. There is no additional charge unless you request a security guard specifically for your reception. The hotel shall not assume liability for any damage, loss of any merchandise or articles left in hotel prior to or following an event.

Parking

Self parking is available for all your guests in the garage attached to the DoubleTree by Hilton. Complimentary parking is available for all event guests.