

WEDDINGS BY
DOUBLETREE SUITES BY HILTON
PHILADELPHIA WEST



WEDDING PACKAGES



SILVER WEDDING PACKAGE

Prices are Per Guest, Based on a 4 Hour Event and Carries a 50 person minimum



- ❖ **(4) Hour Reception including Cocktail Hour**
- ❖ **(4) Hour Wine, Beer and Soda Bar**
- ❖ **Choice of (3) Hors D'oeuvres**
- ❖ **Three Course Dinner including Salad, Entrée and Dessert (plated or buffet)**
- ❖ **Desserts to include: Cannoli's, Cream Puffs, Petit Fours**
- ❖ **Freshly Brewed Coffee, Decaf Coffee and Herbal Teas**
- ❖ **Champagne Toast**
- ❖ **Menu Tasting**
- ❖ **All White Table Linens and Napkins**
- ❖ **(3) Votive Candles for each Guest Table**
- ❖ **Private Cocktail Hour for Bridal Party**
- ❖ **Complimentary Suite for the Wedding Couple the night of the wedding**

- ❖ **PRICE: \$65 per person**

HORS D'OEUVRES

Choice of (3)

BUTLERED OPTIONS

PHYLLO

- Asparagus Roll up with Asiago and Blue Cheese Wrapped in Phyllo (Veg)
- Pear, Toasted Almond and Brie in Phyllo Roll (Veg)
- Wild Mushrooms and Artisan Cheese in Phyllo Beggar's Purse (Veg)
- Boursin Cheese and Spinach in Phyllo Triangle (Veg)

SPRING ROLL

- Asian Chicken Cashew Spring Roll
- Buffalo Chicken Spring Roll
- Vegetable Spring Roll (Veg)
- Philadelphia Cheesesteak Spring Roll

TARTS

- Asian Short Rib Pot Pie
- Quiche Lorraine with Applewood Smoked Bacon
- Aged Gruyere and Summer Leek Tart (Veg)
- Deep Dish Pizza Quiche with Mozzarella (Veg)

SEAFOOD

- Cozy Shrimp in Spring Roll Blanket
- Lobster and Shrimp Spring Roll
- Maui Shrimp Chopstick with Chili paste, Coconut milk and Cilantro
- Lobster Cobbler Tart
- Atlantic Caught Wild Salmon Satay with Cilantro and Lime (GF)
- Scallop Wrapped in Applewood bacon (GF)
- Shrimp Wrapped w/ Applewood Smoked Bacon and Horseradish (GF)
- Premium Lump Crab Cake



STATIONARY OPTIONS

CHEESE & CRUDITE'S

Imported and domestic cheeses paired with fruit and jam and grilled bread and crackers
Fresh Garden vegetable crudité's served with green goddess dressing, roasted garlic hummus, balsamic onion jam

CHIPS & DIPS

Guacamole, Buffalo chicken, artichoke & Spinach, Pico de Gallo, roasted pepper hummus
Bagel chips, everything crackers, grilled pita, tortilla chips, house made kettle chips

ANTIPASTI DISPLAY

An assortment of Italian meats and cheeses, roasted peppers, marinated vegetables, olives and breads

SOUP / SALAD

(Select One)

Served with Warm Rolls and Butter



Italian Wedding Soup

Grilled Caesar Salad | Crisp Romaine Heart, Parmesan Crostini, Truffled Dijon Dressing

Brandywine Baby Greens | Vegetable Vermicelli, Cucumber, Tomato, Honey Mint Balsamic

Tomato Mozzarella | Cucumbers, Mixed Greens and Balsamic Fig Vinaigrette

Iceberg Wedge Salad | Tomato, Red Onion, Blue Cheese Crumbles, Bacon and Cucumber Dill Ranch Dressing

Baby Spinach Salad | Toasted Almonds, Sundried Blueberries, Crumbled Goat Cheese, Carrot Ginger Vinaigrette

Watermelon & Feta Salad | Heirloom Tomato, Rainbow Micro Greens, Fresh Mint, Aged Balsamic

ENTRÉES

(Select Two)

All Entrées served with Chef's Selection of Seasonal Fresh Vegetables and a Starch



VEGETARIAN LASAGNA

Baked with Portobello Mushroom, Zucchini, Roasted Peppers and Ricotta Cheese

SAUTÉED BREAST OF CHICKEN

Frenched, skin on Chicken Breast Stuffed with Wild Mushroom Ragout and Marsala Wine Demi Glace

BRICK SEARED CHICKEN

Blueberry Sage Gastrique, Grilled Asparagus and Leek Tapenade

BAKED FLOUNDER

Stuffed with Crab Imperial and served with a Saffron Cream Sauce

CHATHAM COD

Meyer Lemon Fondue, French Lentil Pilaf, Blistered Tomatoes

CHARRED CENTER CUT SIRLOIN

Chimichurri Sauce, Roasted Corn Succotash

GOLD WEDDING PACKAGE

Prices are Per Guest, Based on a 4 Hour Event and Carries a 50 person minimum



- ❖ **(4) Hour Reception including Cocktail Hour**
 - ❖ **(4) Hour Open Bar- Well Brands**
 - ❖ **Choice of (5) Hors D'oeuvres**
 - ❖ **Three Course Dinner including Salad, Entrée and Dessert (plated or buffet)**
 - ❖ **Desserts to include: Cannoli's, Cream Puffs, Petit Fours**
 - ❖ **Custom Designed Wedding Cake from Bredenbeck's Bakery**
 - ❖ **Freshly Brewed Coffee, Decaf Coffee and Herbal Teas**
 - ❖ **Champagne Toast**
 - ❖ **Menu Tasting**
 - ❖ **All White Table Linens and Napkins**
 - ❖ **(3) Votive Candles for each Guest Table**
 - ❖ **Private Cocktail Hour for Bridal Party**
 - ❖ **Complimentary Suite for the Wedding Couple the night of the wedding**
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- ❖ **PRICE: \$80 per person**

HORS D'OEUVRES

Choice of (5)

BUTLERED OPTIONS

PHYLLO

- Asparagus Roll up with Asiago and Blue Cheese Wrapped in Phyllo (Veg)
- Pear, Toasted Almond and Brie in Phyllo Roll (Veg)
- Wild Mushrooms and Artisan Cheese in Phyllo Beggar's Purse (Veg)
- Boursin Cheese and Spinach in Phyllo Triangle (Veg)

SPRING ROLL

- Asian Chicken Cashew Spring Roll
- Buffalo Chicken Spring Roll
- Vegetable Spring Roll (Veg)
- Philadelphia Cheesesteak Spring Roll

TARTS

- Asian Short Rib Pot Pie
- Quiche Lorraine with Applewood Smoked Bacon
- Aged Gruyere and Summer Leek Tart (Veg)
- Deep Dish Pizza Quiche with Mozzarella (Veg)

SEAFOOD

- Cozy Shrimp in Spring Roll Blanket
- Lobster and Shrimp Spring Roll
- Maui Shrimp Chopstick with Chili paste, Coconut milk and Cilantro
- Lobster cobbler tart
- Atlantic Caught Wild Salmon Satay with Cilantro and Lime (GF)
- Scallop Wrapped in Applewood bacon (GF)
- Shrimp Wrapped w/ Applewood Smoked Bacon and Horseradish (GF)
- Premium Lump Crab Cake



MEAT AND POULTRY SKEWERS

- Moroccan Lamb Kabob with Fig, Apricot sauce (GF)
- Pork Belly Satay
- Sriracha Chicken Meatball
- Thai Peanut Marinated Chicken Satay (GF)
- Turkey Tenderloin infused with Sage and Wrapped in Applewood Smoked Bacon (GF)

STATIONARY OPTIONS

CHEESE & CRUDITE'S

Imported and domestic cheeses paired with fruit and jam and grilled bread and crackers
Fresh Garden vegetable crudité's served with green goddess dressing, roasted garlic hummus, balsamic onion jam

CHIPS & DIPS

Guacamole, Buffalo chicken, artichoke & Spinach, Pico de Gallo, roasted pepper hummus
Bagel chips, everything crackers, grilled pita, tortilla chips, house made kettle chips

ANTIPASTI DISPLAY

An assortment of Italian meats and cheeses, roasted peppers, marinated vegetables, olives and breads

SOUP / SALAD

(Select One)

Served with Warm Rolls and Butter



Italian Wedding Soup

Grilled Caesar Salad | Crisp Romaine Heart, Parmesan Crostini, Truffled Dijon Dressing

Brandywine Baby Greens | Vegetable Vermicelli, Cucumber, Tomato, Honey Mint Balsamic

Tomato Mozzarella | Cucumbers, Mixed Greens and Balsamic Fig Vinaigrette

Iceberg Wedge Salad | Tomato, Red Onion, Blue Cheese Crumbles, Bacon and Cucumber Dill Ranch Dressing

Baby Spinach Salad | Toasted Almonds, Sundried Blueberries, Crumbled Goat Cheese, Carrot Ginger Vinaigrette

Watermelon & Feta Salad | Heirloom Tomato, Rainbow Micro Greens, Fresh Mint, Aged Balsamic

ENTRÉES

(Select Two)

All Entrées served with Chef's Selection of Seasonal Fresh Vegetables and a Starch

VEGETARIAN LASAGNA

Baked with Portobello Mushroom, Zucchini, Roasted Peppers and Ricotta Cheese

STUFFED CHICKEN BREAST

Frenched, skin on Chicken Breast Stuffed with fig, arugula, goat cheese and white truffle. Served with a lemon butter white wine sauce

SAUTÉED BREAST OF CHICKEN

Frenched, skin on Chicken Breast Stuffed with Wild Mushroom Ragout and Marsala Wine Demi Glace

BRICK SEARED CHICKEN

Blueberry Sage Gastrique, Grilled Asparagus and Leek Tapenade

DIJON CRUSTED SALMON

Served with a Mint and Fennel Citrus Slaw

BAKED FLOUNDER

Stuffed with Crab Imperial and served with a Saffron Cream Sauce

CHATHAM COD

Meyer Lemon Fondue, French Lentil Pilaf, Blistered Tomatoes

JUMBO LUMP CRAB CAKES

Cornichon Remoulade, Orange & Tomato Compote

CHARRED CENTER CUT SIRLOIN

Chimichurri Sauce, Roasted Corn Succotash

BRAISED SHORT RIBS

Black Cherry Demi Glace, Crisp Onion Straws

FILET MIGNON

Grilled and Served with Port Wine Reduction and Roasted Shallot Demi Glace



PLATINUM WEDDING PACKAGE

Prices are Per Guest, Based on a 4 Hour Event and Carries a 50 person minimum



- ❖ **(4) Hour Reception including Cocktail Hour**
- ❖ **(4) Hour Open Bar- Premium Brands**
- ❖ **Signature Cocktail (during cocktail hour)**
- ❖ **Choice of (5) Hors D'oeuvres**
- ❖ **Pasta Station (during cocktail hour)**
- ❖ **Three Course Dinner including Salad, Entrée and Dessert (plated or buffet)**
- ❖ **Desserts to include: Cannoli's, Cream Puffs, Petit Fours**
- ❖ **Custom Designed Wedding Cake from Bredenbeck's Bakery**
- ❖ **Freshly Brewed Coffee, Decaf Coffee and Herbal Teas**
- ❖ **Champagne Toast**
- ❖ **Menu Tasting**
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HORS D'OEUVRES

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SPRING ROLL

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- Buffalo Chicken Spring Roll
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TARTS

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SEAFOOD

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- Maui Shrimp Chopstick with Chili paste, Coconut milk and Cilantro
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- Pork Belly Satay
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CHARRED CENTER CUT SIRLOIN

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BRAISED SHORT RIBS

Black Cherry Demi Glace, Crisp Onion Straws

FILET MIGNON

Grilled and Served with Port Wine Reduction and Roasted Shallot Demi Glace



ENHANCEMENTS



LIVE ACTION STATIONS

***Pasta Station | 14\$pp**

Tortellini, Penne, mushroom ravioli

Alfredo, marinara, basil pesto

Grilled chicken, roasted vegetables, olives, artichokes, prosciutto, spinach, mushrooms, peas

**This station is included in the Platinum package*

Chilled Seafood Bar | 18\$pp

Snow crab legs, jumbo tiger shrimp, shucked oysters, red snapper ceviche, green lip mussels, jumbo lump crab meat cocktail

Kettle one cocktail sauce, lemon shallot mignonette, oyster crackers

Carved Sirloin Station | 12\$pp

Garlic and herb crusted Prime Sirloin beef

Rosemary Au jus, Horseradish Sour cream, Silver Dollar Rolls, Maître d butter

Carved Airline Butter Braised Turkey Breast | 9\$pp

Cranberry Sauce, Turkey Gravy, Silver Dollar Rolls

Stir Fry Wok Station | 16\$pp

Shrimp, Chicken, Asian rice & noodles, Crisp Mixed Vegetables, Tofu

Sweet & Spicy Sauces with Sesame, Soy, Hoisin and Teriyaki

Crepe Station | 9\$pp

Banana fosters, Nutella, Sorbet, Fresh cut strawberries, Classic Crepe Suzette, Candied Walnuts, Toasted Almonds

BAR PACKAGES



WELL BRAND SELECTIONS

SPIRITS

SKYY Vodka, Captain Morgan White Rum, Sauza Silver Tequila, Amsterdam Gin, Jim Beam Whiskey, Dewar's Scotch

WINE

Sycamore Lane Cabernet Sauvignon, Merlot, Pinot Noir and Chardonnay, Pinot Grigio, White Zinfandel
J Roget Sparkling Wine

BEER

Bud Light, Miller Lite, Corona Extra, Yuengling Lager, St. Pauli Girl N.A.

PREMIUM BRAND SELECTIONS

SPIRITS

Tito's Vodka, Captain Morgan Spiced Rum, Hornitos Repasado, Jack Daniels Bourbon Whiskey, Crown Royal, Johnny Walker Red Scotch

WINE

Kendall Jackson Cabernet Sauvignon
Charles and Charles Merlot
Carmel Road Pinot Noir
Kendall Jackson Chardonnay
Esperto Pinot Grigio
Charles and Charles Rosé
Ruffino Lumina

BEER

Yuengling Lager, Bud Light, Coors Light, Corona Extra, Sam Adams Seasonal Lager, St. Pauli Girl N.A, Yards IPA, Victory Hop Devil, Heineken

OTHER INFORMATION



MENU GUARANTEES

A minimum meal guarantee is required five business days prior to your scheduled function. We are pleased to set and prepare to serve 5% over the guaranteed number of guests. If a meal guarantee is not given, we will consider the contracted number to be the correct guarantee number. The guarantee can be increased, but cannot be lowered within three business days prior to the function. You will be charged for the minimum or the actual number of guests (if higher).

SALES TAX

Applicable sales tax, currently 6% will be added to all food and beverage charges.

BEVERAGE SERVICE

The Pennsylvania Department of Alcoholic Beverage Control regulated the sales and service of alcohol. As the sole licensee, DoubleTree Suites by Hilton Philadelphia West is responsible for the administration of these regulations. It is the States policy that absolutely no alcohol or liquor may be brought onto the property from any outside sources.