

# CELEBRATE

@

*DOUBLETREE HOTEL LARGO*

## BANQUETS & CATERING



DOUBLETREE  
BY HILTON™

*Where the little things mean everything.™*

# Celebrations begins @The DoubleTree



## Special Events Includes:

Banquet room set-up

Tables & Chairs set based on your specification

Linen: Black, White & Ivory Tablecloths & Napkins *(additional colors available at an additional cost)*

Centerpiece: Cylinder vase with marbles and floating candle

*Chair Covers: \$3 per chair rental*

*Dance Floor: \$200 rental*

*Podium & Microphone: \$125 rental*

China, Silverware, Glassware & Stainless Steel Utensils

Stations to include Cake, DJ, Gift & Hostess Table

## Dedicated Special Event Planning Manager

Your Event Planner is available to assist you with all your event requirements on site and available to assist with the planning and preparation of your event ensuring a successful and memorable event.

## Self Parking

With ample parking, your guests will enjoy the convenience of our complimentary parking lot  
Complimentary WIFI in all guest rooms, event space and public area

## Food & Beverage Minimum

25- 50 - \$2,000.00

51 – 75 - \$3,500.00

76 – 150 - \$5500.00

## **Meeting Packages available for Half and Full Day Meetings**

Please see the Audio List for Daily Rental Rates

22% Service Charge and 6% Sales Tax applies to all events

**Minimum of 25 people required for all buffets and stations**

**If guarantee falls below 25 people, an additional charge of \$4.00 per person will apply**

# Breakfast Buffet

## MINIMUM OF 25 PEOPLE REQUIRED

22% SERVICE CHARGE AND 6% SALES TAX APPLIES TO ALL EVENTS



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### BREAKFAST BUFFETS

#### Montgomery Buffet

Chilled Fresh Orange, Apple and Cranberry juices  
Fresh Assorted Seasonal Fruit Salad  
Fluffy Scrambled Eggs with Cheddar Cheese & Peppers  
Crisp Bacon or Sausage Links  
Roasted Potatoes with Peppers & Onions  
Freshly Baked Croissants, Assorted Muffins and Danishes  
Butter and Fresh Preserves  
Freshly Brewed Coffee, Decaffeinated Coffee and Hot Tea  
\$27.99 per person

#### Prince George's Buffet

Juices – Apple, Orange, Grapefruit & Cranberry  
Fresh Assorted Seasonal Fruit Salad  
Fluffy Scrambled Eggs with Cheddar Cheese & Peppers  
French Toast with Warm Butter and Syrup  
Crisp Bacon and Sausage Links  
Roasted Potatoes and Buttered Grits  
Freshly Baked Croissants, Assorted Muffins and Danishes  
Fresh Bagels with Cream Cheese, Butter and Fresh Fruit Preserves  
Freshly Brewed Coffee, Decaffeinated Coffee and Tea  
\$30.99 per person

### CONTINENTAL BREAKFAST

#### The Basil Continental

Freshly Squeezed Orange and Apple Juice  
Sliced Seasonal Fruit  
Assortment of Breakfast Pastries  
Freshly Brewed Coffee- Regular & Decaffeinated, Assorted Teas  
\$16.99 per person

#### The McCormick Continental

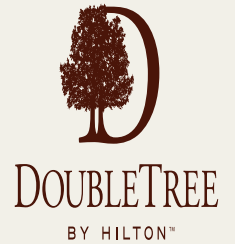
Chilled Fresh Orange, Apple and Cranberry Juice  
Fresh Assorted Seasonal Fruit Salad  
Freshly Baked Croissants, Assorted Muffins and Danishes  
Assorted Fresh Yogurts  
Assorted Breakfast Cereals with Milk  
Freshly Brewed Coffee, Decaffeinated Coffee & Assorted Teas  
\$19.99 per person

#### Lottsford's Healthy Choice Continental Breakfast

Seasonal Fresh Fruit  
Chobani assorted Greek yogurt  
Steel-cut oatmeal with raisins, brown sugar cranberries and walnuts  
Assorted Protein bars  
Freshly bake raisin bran muffins  
Whole wheat bagels  
Orange, Cranberry juice and Tomato juice and Hard boiled eggs  
22.00 per person

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# Plated Breakfast



22% SERVICE CHARGE AND 6% SALES TAX APPLIES TO ALL EVENTS



## PLATED BREAKFAST ENTREES

All Plated Breakfast served with Basket of Assorted Breakfast Breads; Freshly Brewed Coffee- Regular/ Decaffeinated and Assorted Herbal Teas

### Morning Breakfast

Fluffy Scrambled Eggs with Cheddar Cheese & Peppers  
Cajun Roasted Potatoes and Fruit Cup  
\$18.99 per person

### All American Breakfast

Fluffy Scrambled Eggs  
Crisp Bacon Strips, Sausage or Ham  
Roasted Potatoes and a Fruit Cup  
\$20.99 per person



### The Healthy Start Breakfast

Egg Whites or Boiled Eggs  
Multigrain French Toast with Fresh Berries, Fat Free Maple Syrup  
Fresh Fruit Cup  
Turkey Bacon or Sausage  
\$24.99

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# Executive Meetings @ DoubleTree



## ALL MEETING PACKAGES INCLUDE

CONFERENCE ROOM SET-UP □ MEETING TOOLS KIT □ DEDICATED CONFERENCE PLANNER □ BUSINESS CENTER SERVICES □ CONTINUOUS REFRESHMENT BREAKS □ SELF PARKING  
22% SERVICE CHARGE AND 6% SALES TAX APPLIES TO ALL EVENTS

### Executive Conference Room Set-up

Tables set to your specifications, ice water, and candies. Temperature controls in each room. Dedicated high-speed Ethernet connections are also available in the meeting rooms upon request.

### Meeting Tool Kit

One Screen, Flip Chart, Markers, Pads, Pens, Paper Clips, Stapler, Push Pins

### Dedicated Conference Planning Manager

Your Conference Planner is available to assist you with all your meeting requirements on site and available to respond to the changing dynamics of busy meeting agendas, ensuring a successful meeting.

### Business Center Services

Our centrally located business center is open 24-Hours a day to attend to you and your guests day or night.

### AM and PM Breaks based on 1 hour of service (See Menu Offerings)

AM and PM service include fresh coffee, specialty teas, decaffeinated coffee, sodas, bottled water, assorted juices & other items. All breaks consider our health conscious guests with low-fat options.

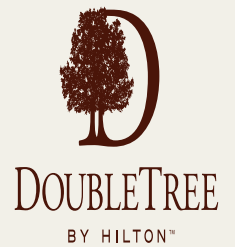
### Self Parking

With ample parking, your guests will enjoy the convenience of our complimentary parking lot.



# Meeting Breaks

22% SERVICE CHARGE AND 6% SALES TAX APPLIES TO ALL EVENTS



## MORNING BREAKS

### Basic Beverage Break

Freshly Brewed Coffee, Decaffeinated Coffee and Assorted Teas

\$6.99 per person based on 4 hours

\$9.99 per person based on 8 hours

### Sunrise Morning Break

Assorted Breakfast Breads and Muffins

Orange, Apple & Cranberry Juice, Freshly Brewed Coffee, Decaffeinated Coffee and Assorted Teas

\$13.99 per person

### The Capital All Day Break Package

Early Morning Break

Assorted Pastries, Sliced Fresh Fruit

Orange, Apple & Cranberry Juice, Freshly Brewed Coffee, Decaffeinated Coffee and Assorted Teas

### Mid-Morning Break

Orange, Apple & Cranberry Juice, Sodas & Bottled Water

Freshly Brewed Coffee, Decaffeinated Coffee and Assorted Teas

### Afternoon Break

Assorted Cookies and Brownies

Freshly Made Lemonade, Sodas & Bottled Water

Freshly Brewed Coffee, Decaffeinated Coffee and Assorted Teas

\$29.99 per person

## AFTERNOON BREAKS

### Sweet Treats

Assorted Cookies

Brownies

Assorted Sliced Fruit

Freshly Made Lemonade or Iced Tea

Coffee, Decaffeinated Coffee and Assorted Teas

\$15.99 per person

### The Snack Attack

Assorted Mini Chocolate Bars

Cracker Jacks

Assorted Nutritional Bars

Assorted Sodas

\$15.99

### Twist It Fun

Fresh Baked Pretzels

Pretzel with Sea Salt & Mustard Dip

Brown Sugar & Cinnamon Pretzel

Sweet Lemonade & Sweet Tea

\$18.99

### Nutri Break

Fresh Whole Fruit

Assorted Nutritional Bars

Fruit & Veggie Shooters

Assorted Flavored Sparkling Waters

\$17.75

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# Audio Visual Rentals



Microphone- Wireless (handheld/ lavalier/ lapel)	\$275.00
Microphone Wired- Standing	\$205.00
Microphone with Podium	\$125.00
CD Boom Box	\$105.00
Conference Phone	\$110.00
DVD Player	\$95.00
VHS Player	\$75.00
4 Channel Mixer with 2 PA Speakers	\$325.00

## Projection

Overhead Projector (w/ Stand)	\$95.00
Wireless Remote for 35mm	\$85.00
Slide Projector 35MM (w4"-6" Lens)	\$95.00
LCD Projector 2600 Lumens	\$310.00

## Screens

Screen (6ft)	\$95.00
Screen (8ft)	\$125.00
Bottom Skirt	\$55.00

## Video Data/ Projection/ Video Equipment

27" Monitor/ VHS/ DVD Combination with Stand	\$150.00
42" Plasma	\$300.00
50" Plasma	\$450.00

## Meeting Supplies

Flip Chart (w/ Markers and Pad)	\$50.00
Tripod Easel (no pad)	\$30.00
Flipchart Pad	\$45.00
Flipchart Markers (Set of 4 Colors)	\$10.00
Flipchart with 3M Adhesive Post It Pads	\$95.00
Laser Pointer	\$55.00
Power Strip or Extension Cord	\$15.00
TV/ Rolling Stand (no tv)	\$35.00
Dance Floor Rental	\$175.00

### **Technician Fees are available upon Request**

All prices are subject to 22% Service Fee and 6% Maryland Tax. All orders must be received three days prior to function. If not, client will be responsible for a rush order fee of \$75.00.

All rental fee charges are per room, per day. Any equipment or technician canceled within 72 hours of a function's start time will be billed at full price.

# A La Carte

22% Service Charge and 6% Sales Tax applies to all events



Assorted Regular & Diet Sodas	\$3.50 per can
Bottled Water	\$3.50 per bottle
Fresh Fruit Juices (Orange, Apple, Cranberry, Tomato, Grapefruit)	\$12.00 per carafe
Freshly Baked Breads (Assorted Muffins & Croissants)	\$30.00 per dozen
Assorted Danishes	\$27.00 per dozen
Assorted Baked Cookies or Brownies	\$20.00 per dozen
Bagels with Assorted Cream Cheese	\$25.00 per dozen
Sweet Tea or Freshly Made Lemonade	\$18.00 per gallon
Assorted Domestic Cheese & Fruit	\$6.50 per person
Plain and Fruit Yogurt	\$3.00 each
Coffee- Regular & Decaffeinated	\$37.00 per gallon
Mixed Cocktail Nuts	\$3.00 per person.
Potato Chips with Dip	\$3.00 per person.
Nacho Chips with Salsa	\$5.00 per person
Warm Soft Pretzels with Mustard	\$30.00 per dozen

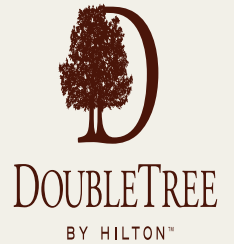




# Plated Lunches

22% Service Charge and 6% Sales Tax applies to all events

Split Entrée Charge of \$2.00 per person will apply to all menus with multiple selections



## Plated Served Lunch

All Plated Luncheon Entrees are served with Salad, Baked Rolls with Butter, Dessert, Freshly Brewed Coffee- Regular/Decaffeinated, Sweet Iced Tea

### Salads

(Select One)

- The Largo Salad: Baby mixed greens, Candid Pecans, Dried Cranberries, Cucumbers, Tomatoes and Blue Cheese Crumbles with Raspberry Vinaigrette
- The Spinach Salad: Fresh Baby Spinach, Feta Cheese, Bacon, Red Onion, Cucumber, Tomato and Red Bell Pepper
- The Chef's Salad: Mixed Salad with Lettuce, Tomatoes, Onions and Cucumbers with Ranch and Italian Dressings

### Entrée's

(Select One)

#### Chicken Penne Primavera

Grilled Chicken Breast with Fresh Vegetables Sautéed in a Garlic Cream Sauce

\$24.99 per person

#### Chicken Parmesan

Baked Chicken Breast Smothered with Zesty Marinara and Topped with Mozzarella Cheese

\$25.99 per person

#### Pan Seared Salmon

6 oz. Salmon Filet Seared and topped with a Citrus Butter

\$31.99 per person

#### Maryland 8 oz. Crab Cake

Chef's Signature Recipe

Pan Seared Lump Crab Cakes with Remoulade Sauce

\$34.99 per person

### Accompaniments

(Select One)

Rice Pilaf, Roasted Garlic Mashed Potatoes, Oven Roasted Red Bliss Potatoes,

### Vegetables

(Select One)

Garlic Butter Broccoli Florets, Honey Glazed Carrots, Fresh Vegetable Medley or Green Bean

### Dessert

(Select One)

Apple Pie, Carrot Cake, Lemon Tart, Flourless Chocolate Cake and Cheesecake

# *Soups, Salads & Sandwiches*

*All Sandwiches are served with Red Bliss Potato Salad, Freshly Brewed Regular/  
Decaffeinated Coffee and Sweet Ice Tea*

*22% Service Charge and 6% Sales Tax applies to all events*



DOUBLETREE  
BY HILTON™

## **The Largo Salad**

Baby mixed greens, Candid Pecans, Dried Cranberries, Cucumbers, Tomatoes and Blue Cheese Crumbles with Raspberry Vinaigrette

\$18.99

## **The Spinach Salad**

Fresh Baby Spinach, Feta Cheese, Bacon, Red Onion, Cucumber, Tomato and Red Bell Pepper

\$17.99

## **The Wedge Salad**

Boston Bibb Lettuce, Bacon, Tomato, Crumbled Blue Cheese and Hard Boiled Egg

\$18.99 per person

## **Additions to Salads**

Chicken - \$4.00

Shrimp - \$7.00

Steak - \$8.00

## **Turkey Club Sandwich**

Fresh Sliced Smoked Turkey Club Sandwich on White Toast with Bacon Lettuce, Tomato & Mayonnaise served with French Fries and Crisp Dill Pickle

\$18.95

## **All American Cheese Burger**

Grilled 8 oz. Black Angus Beef Cheese Burger on top of a Toasted Brioche Bun with Lettuce, Tomato, Onion and a Slice of American cheese.

\$22.99 per person

## **Turkey Burger**

Turkey Patty on top of a toasted Brioche Bun with Lettuce, Tomatoes, Onions  
With a Slice of American Cheese

\$19.99 per person

## **Grilled Chicken Breast Sandwich**

Tender Marinated Chicken Breast with Swiss Cheese,  
Crisp Lettuce and Sliced Tomato

Served on a Brioche Bun with Honey Dijon Dressing

\$17.99 per person

## **Maryland 6oz. Crab Cake Sandwich**

Chef Bay special recipe served on a Brioche Bun with lettuce & Tomato

\$26.99 per person

## **Upgrade Menu Selections**

Cream of Crab Soup - \$6.00 (cup)

Soup of the Day - \$3.00 (cup)

## **Dessert**

(Select One)

Apple Pie, Carrot Cake, Lemon Tart, Flourless Chocolate Cake and Cheesecake

# Lunch Buffets

## Minimum of 25 people required

22% Service Charge and 6% Sales Tax applies to all events

All Lunch Buffets includes Freshly Brewed Coffee, Regular and Decaffeinated, Ice Tea



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### Cold Lunch Buffet Station

#### Elite Lunch Buffet Station

Grilled Chicken – Red Bell Peppers, Shredded Lettuce and Tomato

Tuna Salad Wrap – Shredded Lettuce and Tomato

Turkey, Bacon Wrap – Bacon & Shredded Lettuce,

Spinach Wrap - Feta Cheese, Bacon, Red Onion, Cucumber, Tomato, Red Bell Pepper

#### Choose one

Assorted Potato Chips

Potato Salad

Pasta Salad

Assorted Baked Cookies

\$25.99 per person

#### Corporate Lunch Buffet Station

Red Bliss Potato Salad, Garden Fresh Pasta Salad or Tuna,

Salad, Sliced Roast Turkey, Honey Ham and

Roast Beef, Salami Sliced Swiss, Provolone and American

Cheeses, Green Leaf Lettuce, Vine Ripe Tomatoes, Onion Slices, Kosher Pickles, Assorted Deli Breads to include Croissants, Baguettes, Hoagie Rolls and Kaiser Bread

Assorted Chips or Freshly Baked Cookies

\$28.99 per person

#### Upgrade Menu Selections

Cream of Crab Soup - \$6.00 (cup)

Soup of the Day - \$3.00 (cup)

### Hot Lunch Buffet Station

#### The Capitol Buffet

The Largo Salad - Baby mixed greens, Candid Pecans, Dried Cranberries, Cucumbers, Tomatoes and Blue Cheese Crumbles with Raspberry Vinaigrette

Baked, BBQ or Fried Chicken

Sliced Sirloin of Beef with Mushroom Gravy

Rice Pilaf or Garlic Mashed Potatoes

Vegetable Medley

Dinner Rolls with Butter

Chef's Selection of Assorted Desserts

\$37.99 per person

#### Tex Mex Buffet

Tri Colored Nacho Chips and Salsa

Beef Tamales

Build Your Own Taco Station to include Hard & Soft Shell Tacos, Grilled Chicken, Ground Beef, Sautéed Onions and Peppers, Shredded Lettuce, Shredded Cheese and Pico De Gallo

Spanish Rice

Tres Leches Cake

\$33.99

#### Italian Buffet

The Spinach Salad - Fresh Baby Spinach, Feta Cheese, Bacon, Red Onion, Cucumber, Tomato and Red Bell Pepper

Cheese Tortellini Salad

Grilled Chicken Parmigiana

Fettuccine Alfredo

Sautéed Zucchini and Yellow Squash

Garlic Bread

Tiramisu

\$33.99 per person

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# Dinner Buffet

## MINIMUM OF 25 PEOPLE REQUIRED

22% SERVICE CHARGE AND 6% SALES TAX APPLIES TO ALL EVENTS

ALL DINNER BUFFETS INCLUDES FRESHLY BREWED COFFEE, REGULAR AND DECAFFEINATED, ICE TEA



DOUBLETREE  
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### The Island Buffet

The Largo Salad - Baby mixed greens, Candid Pecans, Dried Cranberries, Cucumbers, Tomatoes and Blue Cheese Crumbles with Raspberry Vinaigrette

Caribbean Jerk Chicken Breast with jerk rubbed spices topped with a pineapple salsa

Tilapia Sautéed with Onions & Peppers

Red Bean and Rice

Fried Plantains, Sautéed Cabbage, Beef Patty

Corn Bread with Butter, Chef's Choice of Dessert

\$42.99 per person

### Prime Rib Buffet

The Chef's Salad: Mixed Salad with Lettuce, Tomatoes, Onions and Cucumbers with Ranch and Italian Dressings

Prime Rib & Golden Fried Chicken

Roasted Red Bliss Potatoes, Rice Pilaf or Macaroni & Cheese

Steamed Broccoli with Lemon Butter or

Sautéed Vegetable Medley

Dinner Rolls

\$49.99 per person

### The Italian Buffet

(Minimum of 25 people required)

Salad Bar

Antipasto Salad, Assorted Garden Vegetables with a choice of Two Dressings and Garlic Bread

Hot Buffet Entrée's

(Select Three)

Chicken Parmesan, Chicken in Alfredo Sauce, Manicotti Marinara, Meatballs in Marinara Sauce, Homemade Turkey Lasagna, Homemade Vegetarian Lasagna, Sweet Italian Sausage with Onions and Peppers

Pasta Station

Penne Pasta and Fettuccine Pasta

Vegetable

Seasoned Italian Green Beans

Dessert

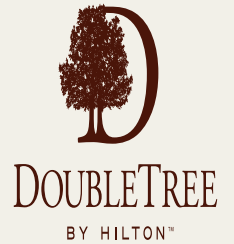
Tiramisu & Cheese Cake

\$43.99 per person



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# Dinner Buffet



## THE COUNTRY CLUB BUFFET

22% SERVICE CHARGE AND 6% SALES TAX APPLIES TO ALL EVENTS

### Salad Choices

(Select Two)

- The Largo Salad: Baby mixed greens, Candid Pecans, Dried Cranberries, Cucumbers, Tomatoes and Blue Cheese Crumbles with Raspberry Vinaigrette
- The Spinach Salad: Fresh Baby Spinach, Feta Cheese, Bacon, Red Onion, Cucumber, Tomato and Red Bell Pepper
- The Chef's Salad: Mixed Salad with Lettuce, Tomatoes, Onions and Cucumbers with Ranch and Italian Dressings
- Tomato and Fresh Mozzarella Salad: topped with Cracked Black Pepper and a Basil Olive Oil

### Hot Buffet Entrée's

(Choice of Two or Three)

Honey Fried, Baked or Barbecue Chicken

London Broil with Mushroom Sauce

Smothered Pork Chops with Country Gravy

Barbecue Pork Ribs

Broiled or Fried Fish (Catfish, Tilapia or Flounder)

Seafood Jambalaya- Shrimp, Chicken and Andouille Sausage sautéed

and tossed in a Creole sauce over Rice

### Accompaniments

(Select Two)

Rice Pilaf, Candid Yams, Macaroni & Cheese, Mashed Potatoes with Gravy, Parsley Red Potatoes

### Vegetables

(Select Two)

Collard Greens, String Beans, Medley of Fresh Vegetables, Sautéed Zucchini & Squash, Stir Fried Cabbage with Carrots

Baked Assorted Dinner Rolls, Fresh Baked Corn Bread and Creamy Butter Rosettes

### Desserts

Assorted Cakes & Pies

Freshly Brewed Coffee, Decaffeinated Coffee and Hot Tea

Ice-Tea

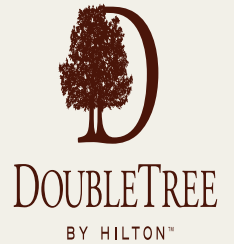
A choice of Two Entrée- \$45.99 per person

A choice of Three Entrée- \$52.00 per person

# Plated Dinners

ALL PLATED DINNERS ARE SERVED WITH SALAD, OVEN FRESH ROLLS, BUTTER ROSETTES  
AND ONE DESSERT SELECTION FRESHLY BREWED COFFEE- REGULAR- DECAFFEINATED;  
SWEET ICED TEA

22% SERVICE CHARGE AND 6% SALES TAX APPLIES TO ALL EVENTS



## Salad Choices

(Select One)

- The Largo Salad: Baby mixed greens, Candid Pecans, Dried Cranberries, Cucumbers, Tomatoes and Blue Cheese Crumbles with Raspberry Vinaigrette
- The Spinach Salad: Fresh Baby Spinach, Feta Cheese, Bacon, Red Onion, Cucumber, Tomato and Red Bell Pepper
- The Chef's Salad: Mixed Salad with Lettuce, Tomatoes, Onions and Cucumbers with Ranch and Italian Dressings

## Main Entrée's

(Select One)

### Pan Seared Chicken

Pan-seared seasoned chicken breast served with capers and a creamy lemon white wine sauce  
30.99

### Chicken Florentine

Tender Boneless Breast of Chicken Stuffed with fresh Spinach  
Mozzarella Cheese, Mushrooms  
and Alfredo Sauce  
\$31.99 per person

### Caribbean Jerk Chicken

8oz. Grilled Chicken Breast with jerk rubbed spices topped with pineapple salsa  
\$30.99

### Rib Eye Steak

Char-grilled 12 oz. Black Angus Rib Eye Steak topped with garlic herb butter  
\$38.99

### Penne Pasta Alfredo

Sauteed Onions, Red Bell Peppers and Spinach tossed in a Creamy Alfredo Sauce  
\$27.99

### Additions to Pasta

- Chicken - \$4.00
- Shrimp - \$7.00
- Steak - \$8.00

### Maryland Crab Cakes

Pan Seared Lump Crab Cake  
with Remoulade Sauce  
\$42.99 per person

### Sweet Chili Glazed Salmon

Grilled sweet chili glazed salmon served with wild rice blend and char-grilled asparagus  
\$33.99

### Accompaniment (Select One)

Baked Potato, Rice Pilaf, Wild Rice, Garlic Mashed Potatoes, Parsley Red Bliss Potatoes

### Vegetable (Select One)

Broccoli Florets with Lemon Butter, Collard Greens, Sweet Corn on the Cob, Honey Glazed Carrots, String Beans, Fresh Medley of Vegetables

### Dessert Menu

(Choice of One)

Apple Pie, Carrot Cake, Lemon Tart, Flourless Chocolate Cake and Cheesecake

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# Reception Stations & Small Bites



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## RECEPTION MENU

(MINIMUM OF 3 PIECES REQUIRED PER PERSON FOR ALL HORS D'OEUVRES)

PRICE PER 100 ITEMS

22% SERVICE CHARGE AND 6% SALES TAX APPLIES TO ALL EVENTS

### Cold Stations

#### Mini Slider station

Choice of beef, pulled pork,  
9.95per person

#### Shrimp with Cocktail Sauce

\$350.00

#### Sliced Fresh Fruit/Domestic Cheese Platter

Pineapple, Cantaloupe, Honeydew, Strawberries and  
Grapes, Assorted Domestic Cheeses  
\$250.00

#### Vegetable Crudités with Dip

\$175.00

#### Anti Pasta Salad and Charcuterie Board

Salami, Prosciutto, Capocollo, Provolone Cheese,  
Mozzarella Cheese, Cherry Tomatoes, Stuffed Olives and  
Roasted Red Peppers  
\$350.00

### Hot Stations

#### Mash Potato Bar

Sour cream, scallion, bacon, cheddar cheese  
12.00 per person  
50 person minimum

#### Mini Crab Cake

With remoulade sauce  
\$300.00

#### Spanakopita

\$200.00

#### Chicken Tandoori

\$275.00

#### Spring rolls

Philly cheese steak or Vegetable or Buffalo  
chicken  
\$250.00

#### Party Wings with Bleu Cheese

(Buffalo, Sweet Chili or Plain)  
\$200.00

#### Quesadilla Appetizers

Chicken or Cheese or Vegetable  
\$275.00

#### Meatballs

Swedish or Sweet Chili or Barbecue  
\$200.00

#### Malibu coconut shrimp

\$250.00

#### Scallops wrapped with bacon

Drizzled with balsamic glaze  
\$300.00

#### Fire roasted vegetable empanada

\$235.00

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# Carving Stations

ALL CARVED ITEMS SERVED WITH APPROPRIATE CONDIMENTS AND PARTY BREADS

22% SERVICE CHARGE AND 6% SALES TAX APPLIES TO ALL EVENTS



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Stations Require One Chef per 40 Guests  
@ \$50.00 per hour.

Whole Sugar Baked Ham  
\$300.00

Roast Tenderloin of Beef Top Round  
\$350.00

Roast Breast of Turkey  
\$275.00

Herb Roasted Rosemary Lamb  
\$390.00

Peppercorn Roasted Pork Tenderloin  
\$325.00

*All stations require 1 chef per carved item  
Each Carved item serves up to 40 people*





# BARS & BEVERAGES



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## BARTENDER FEE

\$100 PER 75 PEOPLE PLUS 22% SERVICE FEE AND 6% SALES TAX IS REQUIRED WITH ALL BAR SERVICES.

A MINIMUM OF THREE HOURS REQUIRED.

## Open Bar

(Priced per person)

Bar will be based on the number of people contracted.

All alcohol purchased and not consumed will not be refunded.

Should bar tab not reach the contracted dollar amount, the difference will be applied as Room Rental.

## Call Brands

	Premium Brands	Beer, Wine & Soda
Two Hour	\$23.00	\$27.00
Three Hour	\$29.00	\$34.00
Four Hour	\$34.00	\$39.00

*Call Brands will include:* McCalls Vodka, Rusinoff Gin, Castillo Rum, Equisitador Tequila, Philadelphia Scotch, McCormick Bourbon

*Premium Brands will include:* Tito's Vodka, Tanqueray Gin, Bacardi Rum, Cuervo Gold Tequila, Dewers Scotch, Jack Daniels Bourbon

*Beer Selections will include:* Budweiser, Bud Light, Miller Light, Coors Light, Heineken, Corona, Stella Artois,

## Host Bar/ Cash Bar

(Priced per drink)

(A minimum of \$500.00 must be contracted) – Actual number of cocktails served will be charged to the master account. Color coded drinks coupons will be provided to client for distribution.

Premium Brand	\$10.00	Imported Beer	\$7.00
Cordials Liqueur	\$11.00	Domestic Beer	\$6.00
Call Brands/ House Wine	\$9.00	Soft Drinks	\$3.00

Cash Bar – Prices are Inclusive of sales tax and service charge

## Wine, Champagne and Punch

A complete list of selections from our wine cellar is available

Canyon Road Chardonnay \$25.00 per bottle

Canyon Road Cabernet \$25.00 per bottle

House Champagne \$29.00 per bottle

Non Alcoholic Champagne \$23.00 per bottle

Champagne Punch \$49.00 per gallon

Apple/ Sparkling Cider \$15.00 per bottle/ \$3.25per person

Specialty liquor brands available upon request, prices may vary – please request all specialty brands at least 7 days in advance