



2021

# Catering and Event Menus





The DoubleTree by Hilton Los Angeles - Rosemead hotel is located in the San Gabriel Valley, nine miles from Pasadena and ten miles from downtown L.A. If you're traveling on business or touring Southern California, enjoy spacious guest rooms, a suburban location, and our warm DoubleTree chocolate chip cookie at check-in. Our five-story Rosemead hotel offers the extra perks to make your stay comfortable including a sparkling outdoor pool and 24-hour fitness center. Upload your Disneyland® photos or check-in with the home office at our complimentary business center. Plan a meeting, conference, or event in our flexible meeting spaces. Our experienced banquet and event staff will help you with the details.

Whether you are organizing a conference, sales presentation, corporate retreat, theme party or a formal affair, we can accommodate them all. Rely on our expertise to provide the perfect setting for any occasion. Our meeting services include in-house audio/visual services, first-class catering facilities and dedicated, experienced personnel to ensure your event is a success from start to finish.



## BREAKFAST BUFFETS

### The Continental Breakfast

Assorted danish, muffins, croissants & bagels, cream cheese, butter, gourmet preserves, and fresh seasonal sliced fruit, chilled juices, freshly brewed coffee, decaf, and tea selection



### All American Breakfast

Scrambled eggs, crisp bacon, breakfast potatoes with peppers and onions, and mini croissants, chilled juices, freshly brewed coffee, decaf, and tea selection

### French Connection

French toast lightly dusted with powdered sugar served with butter and maple syrup, scrambled eggs, bacon or sausage, chilled juices, freshly brewed coffee, decaf, and tea selection



### Hot Cakes

Fluffy pancakes served with maple syrup and butter, scrambled eggs, bacon or sausage, chilled juices, freshly brewed coffee, decaf, and tea selection

### Buenos Dias

Scrambled eggs, mild Mexican sausage with peppers and onions, refried beans and breakfast potatoes served with flour tortillas and pan dulce, chilled juices, freshly brewed coffee, decaf, and tea selection



## PLATED LUNCH & DINNER SELECTIONS

All entrees served with salad, accompanied with a selection of a starch and seasonal vegetable medley, assorted warm rolls with butter and dessert, freshly brewed coffee, decaf, specialty hot tea, and iced tea

### Salads

Please select one

#### **Mixed Greens**

Crisp greens with cucumbers and tomatoes, dressings: ranch, Caesar, blue cheese, raspberry vinaigrette, or balsamic vinaigrette

#### **Traditional Caesar**

Romaine lettuce, herb croutons and parmesan cheese served with Caesar dressing

#### **DoubleTree salad**

Baby mixed greens, cranberries, candied pecans, and gorgonzola cheese with raspberry vinaigrette dressing

### Entrées

Please select one

#### **Chicken Ten Herbs**

Tender sautéed filet of chicken, mushrooms, shallots, garlic, sun dried tomatoes, fresh herbs, and white wine sauce with a touch of truffle oil

#### **Chicken Florentine**

Chicken breast stuffed with spinach and cheese in a spinach cream sauce

#### **Roasted Prime Rib**

Au jus and horseradish

#### **Chicken Marsala**

Chicken breast in a sweet Marsala wine sauce

#### **Filet Mignon**

With cabernet sauvignon and porcini, cremini and morel mushroom sauce

#### **Top Sirloin**

Mushroom demi-glace

#### **Grilled Chicken Breast**

Served with your choice of sauce: chardonnay garlic, lemon butter, piccata, or coq au vin

#### **Grilled Salmon**

Served with your choice of: chardonnay garlic, lemon herbs sauce, honey ginger soy sauce

### Accompaniments

Please select one

**Roasted garlic mashed potatoes**

**Red roasted herb potatoes**

**Rice pilaf**

### Desserts

Please select one

**Chocolate mousse cake**

**White cake**

**Carrot cake**

**Cheesecake with raspberry sauce**

**Tiramisu**

**Hawaiian white chocolate cake**

## BUFFET MENUS

### DoubleTree Buffet

Mixed green salad with raspberry vinaigrette and Ranch dressing  
Assorted rolls and butter  
Chicken piccata  
Salmon with garlic lemon butter sauce  
Mashed potatoes or rice pilaf  
Seasonal vegetable medley  
Sliced fresh fruit platter or  
Chef's selection of dessert



### Mexican Buffet

Crisp greens with cucumbers, tomatoes, Ranch and raspberry vinaigrette dressing  
Corn and flour tortillas  
Fresh made salsa, sour cream, cheddar cheese  
Grilled chicken or beef fajitas with peppers and onions  
Cheese enchiladas  
Spanish rice, refried beans  
Home style flan

### Californian Buffet

Baby mix greens with strawberries, cranberries and candied pecans  
Served with Ranch and pomegranate vinaigrette dressing  
Assorted rolls and butter  
Seasonal vegetables  
Sliced sirloin beef in a red wine & wild mushrooms sauce  
Chicken Florentine  
Mashed potatoes, red roasted potatoes or rice pilaf  
Sliced fresh fruit platter or  
Chef's selection of dessert



## MEETING PLATED LUNCH MENU

Group less than 10 guests – order upon arrival

Group more than 10 guests – select up to three choices for the group

Pre-order by 10:30AM recommended for service at 12:00 PM

### DoubleTree Angus Burger

Hand crafted half pound of Angus beef, perfectly seasoned and charbroiled and complimented with lettuce, tomato, pickle, onion, and choice of cheese (American, Swiss or Cheddar) served with french fries

### Chicken Parmesano

With Penne pasta Alfredo sauce.

### Chicken Sandwich

Charbroiled chicken breast with caramelized onions roasted bell peppers, avocado and melted provolone cheese on a brioche bun served with french fries.

### Turkey Club Trio

Thin slices of oven roasted turkey, black forest ham, applewood smoked bacon, piled high with lettuce, tomatoes, and avocado served with french fries.

### Grilled Chicken Caesar Salad

Crisp romaine lettuce, house-made croutons tossed with house Caesar dressing and Parmesan shavings.

### Cobb Salad

Crisp romaine tossed with tarragon dressing topped with tomato, crispy bacon, charbroiled chicken breast, boiled egg, avocado and blue cheese crumbles.

### Cobb Salad with Blackened Shrimp

Mixed green salad with hard-boiled eggs, tomato, bacon, avocado, choice of dressing.

### Eggplant Parmesano

With angel hair pasta marinara sauce.

***Iced tea, Coke, Diet Coke, Sprite, lemonade, or bottled water with each selection***

## MEETING PACKAGE WITH LUNCH BUFFET

Includes Continental Breakfast, AM Refreshment, Lunch Buffet, and PM Break

### Continental Breakfast

Fruit Juices, Fresh Brewed Starbucks Coffee, Specialty Tea

Assorted Danishes and Muffins, Breakfast Breads, Butter and Fruit Preserves

Sliced Fresh Fruits

### AM Coffee & Hot Tea Refreshment

### Lunch Buffet

Served with Iced Tea, Iced Water, Fresh Brewed Coffee and Specialty Hot Tea

Please select one buffet option

#### **California Buffet**

Rolls and Butter

Garden Mixed Green Salad

Ranch and Raspberry Vinaigrette Dressing

Salmon in a Honey Ginger Soy Sauce or Chardonnay Garlic Lemon Butter Sauce

Breast of Chicken with a Marsala Wine Sauce or Picatta Sauce

Rice Pilaf

Seasonal Vegetable Medley

Chef's Choice Dessert

#### **Italian Buffet**

Garlic bread

Baby Mixed Green Salad served with Ranch and Raspberry Vinaigrette dressings

Seasonal Vegetable Medley

Pasta Bolognese

Chicken Alfredo Penne Pasta

Tiramisu

#### **Mexican Buffet**

Crisp Greens with Cucumbers, Tomatoes served with Ranch and Raspberry Vinaigrette dressings

Grilled Chicken or Beef Fajitas with Peppers & Onions

Cheese Enchiladas

Corn and Flour Tortillas, Spanish rice and Refried Beans

Home Style Flan

### PM Break

DoubleTree Chocolate Chip Walnut Cookies, freshly brewed coffee, decaf and assorted canned soft drinks

888 Montebello Boulevard, Rosemead, CA 91770

Main (323) 722 8800 | Fax (323) 722 1775

[www.LosAngelesRosemead.DoubleTree.com](http://www.LosAngelesRosemead.DoubleTree.com)



**DOUBLETREE**  
BY HILTON™  
LOS ANGELES - ROSEMEAD

## MEETING PACKAGE WITH PLATED LUNCH

Includes continental breakfast, AM Refreshment, plated lunch, PM Theme Break

### Continental Breakfast

Fruit Juice, Fresh Brewed Starbucks Coffee, Special Hot Tea  
Assorted Danish and Muffin, Breakfast Bread, butter and fruit preserves  
Fresh Sliced Fruits

### AM Coffee & Hot Tea Refreshment

### Plated Lunch – Ordered by 10:30 AM

Served with Iced Tea

Group less than 10 – Order individually

Group more than 10 – Choose up to two selections for the group

#### **DoubleTree Angus Burger**

Hand crafted half pound of Angus beef, perfectly seasoned and charbroiled and complimented with lettuce, tomato, pickle, onion, and choice of cheese (American, Swiss or Cheddar), served with French Fries on brioche bun.

#### **Cheese Ravioli**

Sautéed spinach, sundried tomatoes, fresh garlic, shallots and white wine, tossed with creamy Alfredo sauce

#### **Chicken Sandwich**

Charbroiled chicken breast with caramelized onions, roasted bell peppers, avocado and melted provolone cheese on brioche bun served with French Fries

#### **Turkey Pesto Mayo**

Thin slices of oven roasted turkey, with lettuce, tomatoes, and avocado served with French Fries

#### **Grilled Chicken Caesar Salad**

Crisp romaine lettuce, house-made croutons tossed with house Caesar dressing and Parmesan shavings

#### **Cobb Salad**

Crisp romaine tossed with choice of dressing (ranch, blue cheese, Italian, raspberry vinaigrette) topped with tomato, crispy bacon, charbroiled chicken breast, boiled egg, avocado and blue cheese crumbles



## MEETING PACKAGE WITH PLATED LUNCH

continued

### **Baby Spinach Salad**

Baby spinach and kale, dried cranberries, with strawberries and caramelized pecans tossed with raspberry vinaigrette

### **Veggie Wrap**

Charbroiled zucchini, bell peppers, onions, eggplant, with pesto aioli served in a spinach flour tortilla

### **PM Break**

DoubleTree chocolate chip walnut cookies, fresh brewed coffee, decaf and specialty hot tea, assorted canned soft drinks

## SPECIAL EVENT PACKAGES 2021

### Silver

Three Course Meal

Unlimited Iced Tea

Fresh Brewed Coffee and Hot Tea service with Dessert

House Linen in Black, White or Ivory

White or Ivory Chair Covers with Satin Color Sash

Satin Table Overlays, Selection of Color Napkins

Wood Parquet Dance Floor, Registration Table, Gift & Cake Tables, Vendor Tables  
Complimentary Self-Parking

Entrée choices

Accompanied with:

Traditional Caesar Salad or Mixed Green Salad

Seasonal Vegetables

Rice Pilaf, Mashed Potatoes or Red Roasted Potatoes

Warm Rolls with Butter

#### **Penne Pasta Marinara**

Penne pasta tossed with fresh tomatoes, garlic, basil and olive oil, topped with fresh Romano cheese

#### **Grilled Chicken Breast**

Boneless chicken breast with your choice of sauce: Marsala, piccata, ten herbs, pesto cream, Coq Au Vin, Florentine

#### **Angus Top Sirloin**

With Cabernet Sauvignon and wild mushroom sauce

#### **Grilled Salmon Meuniere**

With a lemon butter sauce

Chef's Choice Dessert

## SPECIAL EVENT PACKAGES 2021

continued

### Gold

Three Course Meal

Unlimited Iced Tea

Fresh Brewed Coffee and Hot Tea Service with Dessert

House Champagne or Apple Cider Toast

White or Ivory Chair Covers with Satin Color Sash

Satin Table Overlays, selection of Color Napkins

Floor Length Tablecloths in Black, White or Ivory

Wood Parquet Dance Floor, Registration Table, Gift & Cake Tables, Vendor Tables  
Complimentary Self-Parking

Two hors d'oeuvres selections

Entrée choices

Accompanied with:

Traditional Caesar Salad or Mixed Green Salad, Seasonal Vegetables  
Rice Pilaf, Mashed Potatoes or Red Roasted Potatoes, Warm Rolls with Butter

#### **Grilled Chicken Breast**

Boneless chicken breast with your choice of sauce: Marsala, piccata, ten herbs, pesto cream, A la Vodka, Coq Au Vin, Florentine

#### **Angus Top Sirloin**

With a porcini mushroom sauce

#### **Grilled Salmon Meuniere**

With a lemon butter sauce

#### **Sea Bass**

With a chardonnay garlic rosemary sauce

Chef's Choice Dessert

## SPECIAL EVENT PACKAGES 2021

continued

### **Diamond**

Three Course Meal

Unlimited Iced Tea

Fresh Brewed Coffee and Hot Tea Service with Dessert

Customized Celebration Cake

One Hour Hosted Well Bar – First Hour of Event (waived bartender fee)

House Champagne or Apple Cider Toast

White or Ivory Chair Covers with Satin Color Sash

Floor Length Tablecloths in Black, White or Ivory

Satin Table Overlays, selection of Color Napkins

Wood Parquet Dance Floor, Registration Table, Gift & Cake Tables, Vendor Tables

Complimentary Self-Parking for guests

One Night Stay for Guest of Honor in a Standard Room

Three hors d'oeuvres selections

Entrée Choices

Accompanied with:

Baby Spinach Salad, Traditional Caesar Salad or Mixed Green Salad, Seasonal Vegetables, Rice Pilaf, Mashed Potatoes or Red Roasted Potatoes, Warm Rolls with Butter

### **Poulet Champignon**

Boneless breast of chicken stuffed with mushrooms, spinach and cheese, served with wild mushroom cream sauce

### **Filet Mignon**

Wild mushroom cabernet sauvignon sauce

### **Roast Prime Rib of Beef**

Au Jus with creamy horseradish

### **Grilled Salmon Meuniere**

With a lemon butter sauce

### **Sea Bass**

With a Chardonnay Garlic Rosemary Sauce

Customized Celebration Cake

## SPECIAL EVENT PACKAGES 2021

continued

### Buffet Menu

Buffet Accompaniments  
Seasonal Vegetables

Choice of Two: Rice Pilaf, Mashed Potatoes or Red Roasted Potatoes  
Warm Rolls with Butter

Buffet Salad Selections  
Choice of Two

**Traditional Caesar Salad, Mixed Green Salad, Caprese Salad, Potato Salad**

Buffet Entrée Selections  
Choice of Two

#### **Poulet Champignon**

Boneless breast of chicken stuffed with mushrooms, spinach and cheese, served with wild mushroom sauce

#### **Breast of Chicken**

Served with your choice of sauce: Marsala, chardonnay garlic-rosemary lemon butter, piccata, pesto cream, ala vodka, coq au vin, Florentine

#### **Grilled Salmon**

Served with your choice of sauce, pesto cream, ginger-garlic and Lime, chardonnay garlic-basil

#### **Oven Baked Fish**

Baked white fish with orange tarragon-lime butter sauce

#### **Roasted Prime Rib of Beef**

Served with au jus and creamy horseradish

#### **Braised Short Ribs**

With red cabernet sauce

#### **Penne Pasta Marinara**

Penne pasta tossed with fresh tomatoes, garlic, basil and olive oil, topped with fresh Romano cheese

### Hors d'oeuvres Selections

Spanakopita

Vegetable crudité with Ranch dressing

Domestic cheese display with assorted crackers

Swedish meatball with demi-glace sauce

Veggie spring roll with sweet-chili sauce

Crab cake with remoulade

Bruschetta on toasted baguette

Seared Ahi Tuna on Bed of Cucumber with Wasabi Aioli

Seared Bacon Wrapped Scallops

## SPECIAL EVENT PACKAGES 2021

continued

### Package Enhancements

Any Package Buffet Style  
House Wine or House Champagne for the Table  
Sparkling Apple Cider  
Duo/Combination Plates  
Soft Drink Pitchers  
Butler Passed Hors d'oeuvres  
DoubleTree Chocolate Dipped Cookies  
Bartender Fee  
Chocolate Fountain with dipping fruit  
Chivari Chairs  
Chair Covers with Sash  
Satin Table Overlays  
Floor Length Tablecloths  
LCD Projector & Screen  
Wireless Microphone  
Wired Microphone  
Gazebo Ceremony  
Includes White Folding Resin Chairs  
Bridal Room



## RECEPTION PACKAGES

### The Oriental

Domestic and International Cheese Presentation  
Vegetable Crudités with Dipping Sauces  
Vegetable Spring Rolls with Sweet Chili Sauce  
Chicken Satay with Thai Peanut Sauce

### The Executive

Antipasto Display  
International Cheese Presentation  
Mini Beef Wellingtons  
Thai Shrimp Shooters



### International Cheese Presentation

European and American Cheeses with Crusty Breads

### Sushi Rolls

Homemade Assorted Rolls with Wasabi  
Pickled Ginger and Edamame



### Smoked Salmon Presentation

Smoked Norwegian Salmon with Capers  
Sliced Roma Tomatoes  
Sliced Red Onions,  
Mini Bagels and Cream Cheese

### Fresh Sliced Fruit

Seasonal Sliced Fruits with Fresh Berries  
Yogurt Dipping Sauce

### Antipasto Board

International Meats and Cheeses displayed with  
Olives, Peppers,  
Served with Crusty Breads and Condiments

### Vegetable Crudités

With Ranch dressing

## RECEPTION PACKAGES

continued

### Hot Hor D'oeuvres

50 Pieces per Tray

Vegetable Spring Rolls with Sweet Chili Sauce  
Swedish Style Meatballs with Madera  
Chicken Satay with Lemon Grass Chili Sauce  
Spanakopita  
Pulled Pork in a Phyllo Cup with Chipotle Sour Cream  
Coconut Shrimp with Sweet Chili Sauce

Mini Beef Wellingtons  
Petite Quiche Lorraine  
Beef Satay with Spicy Peanut Dressing  
Breaded Ravioli with Marinara  
Bacon Wrapped Scallops  
Chicken Quesadilla with Salsa  
Breaded Goat Cheese Artichokes  
Mini Crab Cakes  
Sausage Stuffed Mushrooms

### Cold Hor D'oeuvres

50 Pieces per Tray

Garden Bruschetta  
Coconut Shrimp with Mango Sauce  
Salami Cornet with Cream Cheese  
Gazpacho with Crab  
Blackened Tuna with Wasabi Aioli  
California Roll

Pork Tenderloin and Portobello Crostini with  
Red Onion Confit  
Poke Tuna on Crisp Wonton  
Champagne Poached Shrimp Cocktail

### Carving Stations

Serves 50 guests.

Taxable carving service fee \$150 per chef required

#### **Tenderloin Au Poirve**

With a cognac glaze, whole grain brown mustard, silver dollar rolls

#### **Garlic and Herb Roast New York Strip Loin**

With chimichurri and pommes fritz

#### **Ginger-Cola Glazed Ham**

Chipotle peach marmalade and silver dollar rolls

#### **Prime Rib**

Carved to order, served with au jus and house-made horseradish

#### **Slow Roasted Breast of Turkey**

With natural jus, cranberry jam and petite rolls

#### **Roasted Top Round Beef**

With horseradish cream sauce, whole grain mustard and petite rolls



## CREATE A BREAK

Add onto your meal or build your break

Fresh brewed Starbucks coffee (regular or decaffeinated)  
Specialty teas (hot or iced)  
Breakfast Danish or muffins  
Breakfast croissants or bagels  
Assorted cold beverages  
Coke, Diet Coke, Sprite, Fruit Juice, Bottled Water  
DoubleTree signature chocolate chip cookies  
Chocolate dipped strawberries  
White or Milk Chocolate  
Chocolate fudge brownies  
Lemon bar  
Assorted fresh baked cookies  
Assorted whole fruits



## THEME BREAK

### **DoubleTree Signature**

Doubletree signature chocolate chip walnut cookies, fudge brownies, 2% milk, fresh brewed coffee, specialty hot tea, and iced tea

### **Candy Crunch**

Chocolate bar, jelly bean, chocolate coated nuts, assorted soft drinks, fresh brewed coffee, specialty hot tea and iced tea

### **Healthy Trail**

Trail mix, granola bars, individual yogurt cups, dried cranberry, raisin, assorted fresh whole fruit, bottled vitamin water, fresh brewed coffee and specialty hot tea

## 2021 HOLIDAY LUNCH AND DINNER MENU

### Plated Menu

Entrée include: Coffee, Decaffeinated Coffee, a Selection of Herbal Teas and Iced Tea  
Assorted Rolls and Butter

#### Hors d'Oeuvres

Please select two

Spanakopita  
Vegetable Crudit  with Ranch Dressing  
Domestic Cheese Display with Assorted Crackers  
Swedish Meatball with Demi-Glace sauce  
Veggie Spring Roll with Sweet-chili Sauce  
Crab Cake with Remoulade  
Bruschetta on Toasted Baguette  
Shrimp Coconut with Orange Marmoulade

#### Plated Salad Selections

Please select two

##### **Doubletree Holiday Salad**

Mixed baby greens, cranberries, candied pecans and gorgonzola cheese, raspberry vinaigrette

##### **Baby Spinach and Kale Salad**

Spinach leaves, kale with fresh triple berries, gorgonzola cheese with raspberry vinaigrette

##### **Classic Caesar Salad**

Crisp romaine lettuce topped with Parmesan cheese and croutons, served with traditional Caesar dressing

##### **Mixed Green Salad**

With choice of dressing: Ranch, bleu cheese, Caesar, balsamic vinaigrette, raspberry vinaigrette, and Italian

#### Plated Entr  Selections

Choice of one entr 

##### **Chicken Florentine**

Stuffed with spinach and cheese, topped with spinach cream sauce

##### **Grilled Chicken**

Served with your choice of sauce: Marsala, chardonnay garlic rosemary lemon butter, piccata or coq au vin

## 2021 HOLIDAY LUNCH AND DINNER MENU

Continued

### **Grilled Salmon Meuniere**

Served with chardonnay garlic lemon herbs sauce

### **Angus Top Sirloin**

With cabernet wild Cremini, porcini, Morel Mushroom Sauce

### **Braised Boneless Short Ribs**

Braised boneless short ribs in a burgundy wine with mushrooms, celery, carrots and onions

### **Penne Alfredo (Shrimp or Chicken)**

With mushrooms, artichoke cream and three cheeses.

### **Upgraded Entrée Selections**

### **Roasted Prime Rib of Beef**

Served with au jus and creamy horseradish

### **Angus Filet Mignon**

With cabernet sauvignon and Porcini, Cremini and Morel Mushroom Sauce

### **Plated Entrée Accompaniments**

Choice of one starch and one vegetable

Rice Pilaf

Roasted Garlic Mashed Potatoes

Red Roasted Potatoes with Fresh Rosemary

Chef's Choice of Winter Vegetable

Seasonal Vegetables Medley

Haricot Verts

Asparagus and Baby Carrots

### **Plated Entrée Desserts**

Please select one

Chocolate Mousse Cake

Cheesecake with Raspberry Sauce

Carrot Cake

Tiramisu

Hawaiian White Chocolate

## 2021 HOLIDAY LUNCH AND DINNER MENU

Continued

### Buffet Menu

Buffet includes: coffee, decaffeinated coffee, a selection of herbal teas and iced tea, assorted rolls and butter

#### Hors d'Oeuvres

Please select two

Vegetable Crudit  with Ranch Dressing Crab Cakes with Remoulade  
Veggie Spring Rolls with Sweet-chili Sauce  
Bruschetta on toasted Baguette  
Spanakopita  
Swedish Meatball with demi-glace sauce  
Domestic Cheese Display with Assorted Crackers  
Shrimp Coconut with Orange Marmoulade

#### Buffet Salad Selections

Please select two

##### Doubletree Holiday Salad

Mixed baby greens, cranberries, candied pecans and gorgonzola cheese, with raspberry vinaigrette

##### Baby Spinach and Kale Salad

Spinach leaves, kale with fresh triple berries, gorgonzola cheese with strawberry vinaigrette

##### Mixed Green Salad

With choice of dressing: Ranch, bleu cheese, Caesar, balsamic vinaigrette, raspberry vinaigrette and Italian

##### Classic Caesar Salad

Crisp romaine lettuce topped with Parmesan cheese and croutons, served with traditional Caesar dressing

#### Buffet Entr e Selections

Please select two

##### Breast of Chicken

Served with your choice of sauce: Marsala, chardonnay garlic-rosemary lemon butter, piccata or coq au vin

## 2021 HOLIDAY LUNCH AND DINNER MENU

Continued

### **Saltimbocca Chicken**

Stuffed with spinach, Prosciutto and Mozzarella cheese with a Parmesan cream sauce

### **Grilled Salmon**

Served with your choice of sauce: honey-ginger soy sauce or Chardonnay garlic lemon butter herbs sauce

### **Sliced Roast Prime Rib of Beef**

Served with au jus and creamy horseradish

### **Braised Boneless Short Ribs**

Braised boneless short ribs in a burgundy wine with mushrooms, celery, carrots and onions

### **Herb-Rubbed Sirloin**

With a mushroom demi-glaze

### **Penne Alfredo (Shrimp or Chicken)**

With mushrooms, artichoke cream and three cheeses

### **Buffet Accompaniments**

Please select two

Rice Pilaf  
Roasted Garlic Mashed Potatoes  
Red Roasted Potatoes with fresh Rosemary  
Chef's Choice of Winter Vegetables  
Seasonal Vegetables Medley  
Haricot Verts (French Green Beans)  
Asparagus and Baby Carrots

### **Buffet Dessert Selections**

Please select two

Chocolate Mousse Cake  
Cheesecake with Raspberry Sauce  
Carrot Cake  
Tiramisu  
Hawaiian White Chocolate

## VEGETARIAN MENU

### **Pasta Primavera**

Penne pasta with marinara sauce and seasonal mixed vegetables

### **Penne Margherita**

Penne pasta with fresh garlic, extra virgin olive oil, basil, tomato, parmesan cheese and a touch of balsamic vinegar

### **Pasta Alfredo**

Penne pasta with Alfredo sauce

### **Eggplant Parmigiana**

Breaded Eggplant parmesan with penne Alfredo or red Pomodoro sauce

### **Avocado Crown Salad**

Slices of avocado with seasonal mixed vegetables and quinoa with lemon grass dressing

### **Signature DoubleTree by Hilton Rosemead Mixed Green Salad**

Mixed greens, candied pecans, dry cranberries, and slices of strawberries topped with Gorgonzola cheese with pomegranate dressing

\*Vegan option available upon request\*

## CASH OR HOSTED BAR MENU

Premium  
Well  
Import Beer  
Soda

Call  
House Wine  
Domestic Beer  
Bottled Water

### **FOOD ALLERGY WARNING**

Our kitchen uses eggs, milk, wheat, peanuts, soy (tofu) and tree nuts (walnuts, almonds, pine nuts, etc.) and others in many of our products. While an allergen may not be an ingredient in a specific product, please be advised that traces of these potential allergens may be present in any of our products. Please advise your server of your needs and we will do our best to make substitutions and or rework your selections to accommodate your needs.

## AUDIO VISUAL PACKAGES

### **VISUAL PACKAGES**

Screen Support Package  
*Client Provides own Laptop and Projector*  
Stands  
4' - 8' Screen  
Projector Table with Cables  
Microphone

Projector Package  
LCD Projector  
4' - 8' Screen  
Projector Table with Cables

### **VISUAL ENHANCEMENTS**

*Labor Fees May Apply* Laptop Audio  
43" Flat Screen TV with Stand  
HDMI to VGA Adapter  
VGA Cable  
DVD Player (No Audio)

### **LABOR RATES**

\*All labor is priced per single package.

### **AUDIO PACKAGES**

Two Speaker Sound Package  
Two Powered Speakers on  
  
Mixer, Cables, and Power Cords  
One Wireless Handheld

Custom Sound Package **Inquire**

### **AUDIO ENHANCEMENTS**

*Labor Fees May Apply*

Wired Tabletop Microphone  
Wireless Handheld  
Lavalier Microphone

### **CONFERENCE AIDS**

Presentation Clicker/LaserPointer  
Mac Adapter  
Podium  
Flipchart with Markers  
White Board with Markers  
Sign Easel  
Polycom  
Extension Cords/Power Strips

## BANQUETS AND EVENTS POLICY

### **BANQUET RENTAL FEE INCLUDES:**

Public room use (six hour access, additional hours billed at an hourly rate). As a courtesy to our hotel, events must end at 12:00 A.M.

- China
- Flatware
- Glassware
- Tables and dining chairs
- Basic black, white and ivory linens
- In-house color choice of linen napkins
- Complete set up and breakdown of the facility
- Preferred Guest Room Rates (based on availability)

**DEPOSIT:** A non-refundable deposit and a signed contract will be required to confirm your reservations. The remaining [balance is due](#) seven days prior to the event in the form of cash, check or credit card. [ALL DEPOSITS ARE NON REFUNDABLE.](#)

**FUNCTION SPACE:** Appropriate space has been reserved to accommodate the requirements of your group. DoubleTree by Hilton, Los Angeles – Rosemead reserves the right to change event location to a more suitable room as deemed necessary. Space is rented on a six hour basis. The engager agrees to occupy the banquet space per commencement and adjournment times contracted at the time of booking. Failure to abide by the contracted times will result in additional room rental and/or labor charges. Set up changes made the day of the event will be subject to a labor charge. The hotel management reserves the right to all hotel banquet space at all times to protect the safety and security of all Hotel guests and property. [Group agrees that it will not use any items in the function space that create any amplified noise, smell or visual effect](#) such as disc jockeys, musicians, dry ice, confetti cannons, incense, or any other activity that might impact our hotel guests. [Group agrees to pay any expenses incurred by DoubleTree by Hilton, Los Angeles – Rosemead as a result of such activity, such as resetting smoke or fire alarms, unusual clean-up costs and guest complaints, a minimum of \\$250.](#)

**FOOD AND BEVERAGE:** Our Executive Chef has created menus to accommodate a multitude of events. We will gladly discuss custom menus upon request by appointment. Pricing and menu items are subject to change due to seasonal availability and must be confirmed by the sales and catering department. A food and beverage minimum may be required for your event. [NO OUTSIDE FOOD AND/OR BEVERAGE WILL BE PERMITTED](#) with the exception of licensed baked goods with a cake cutting fee of [\\$3.5 per slice](#), wine and Champagne with a corkage fee of [\\$10](#) per bottle and sparkling cider corkage fee of [\\$3](#) per bottle.



Any outside food or beverages will be confiscated and penalties or charges may be incurred. If outside liquor is found, DoubleTree by Hilton, Los Angeles – Rosemead reserves the right to immediately shut down event. The engager agrees to abide by all existing Federal, State and Hotel rules governing the sales and consumption of alcoholic beverages. No refunds are given to events found to have outside liquor.

**NO FOOD OR BEVERAGE PROVIDED BY DOUBLETREE BY HILTON, LOS ANGELES – ROSEMEAD MAY BE REMOVED FROM PROPERTY.** We will gladly set up a host or no-host bar in your event space. This includes one bartender, set up and breakdown. Current sales tax will be applied to all beverage items and service charge.

**SERVICE CHARGE AND SALES TAX:** A twenty percent service charge and applicable state sales tax will be added to all food and beverage, audio/visual and meeting room arrangements.

**FOOD TASTINGS:** Complimentary taste panels may be arranged for up to two people and are scheduled at least two weeks in advance. Please contact our sales and catering department for available dates and times.

**GUARANTEE:** Menu choices are due days prior to event. A final count of the total number of attendees and banquet space diagram must be specified and guaranteed seven days prior to your event. This will be considered the guaranteed number of attendees for your event and will confirm the event room setup and food preparation required. A 10% margin will be factored into each food order to give room for additions to your final count. Any extra guests that are served will be billed after the event has ended.

**LINEN:** White, Ivory or black linen is provided for your event. Other colors are available upon request for additional charges. Upgraded or specialty linen is also available, additional charges may apply. Please contact our sales and catering department for options.

**DECORATIONS:** Decorations are the responsibility of the engager and must meet the approval of management of the hotel as well as the city fire department. The Hotel will not permit the affixing to the walls, windows, floors or ceilings with nails, tacks, foam tape, staples and push pins. Contact our sales and catering department for confirmation of decorating times.

**ENTERTAINMENT:** DoubleTree by Hilton, Los Angeles – Rosemead does not provide entertainment, although we will gladly provide you a preferred vendor list. The hotel reserves the right to limit noise volume at anytime during the event. **Music or other loud entertainment is not permitted in banquet rooms after 12:00 A.M. The Hotel reserves the right to limit volume during your event (The sound level of the live band, disc jockey's**

888 Montebello Boulevard, Rosemead, CA 91770  
Main (323) 722 8800 | Fax (323) 722 1775  
[www.LosAngelesRosemead.DoubleTree.com](http://www.LosAngelesRosemead.DoubleTree.com)

sound mixer speakers hired by the client must not exceed 85 decibels as read of the hotel sound meter). All vendors are welcomed to do a walk through to familiarize themselves with the property as well as any rules, policies or procedures the hotel may require. Please contact our sales and catering department for appointment times. Disc jockeys are responsible for their own equipment and will be given two hours to set up before the event. Smoke or fog machines are not allowed in banquet space. Customer will be fined a **\$250** damage control fee.

**AUDIO/VISUAL:** DoubleTree by Hilton, Los Angeles – Rosemead will arrange rental of audiovisual equipment as special requests. Should you require any equipment, make request with sales department. Rush and/or labor charges may apply to any changes or additions to any rental items or set-up within 24 hours of the event.

**REHEARSALS:** Room is subject to availability – Please ask our catering sales manager for scheduling.

**PHOTOGRAPHY:** Professional photography is allowed prior to the event date for contracted events. Rooms are subject to availability and must be scheduled in advance with our event manager.

**SECURITY:** DoubleTree by Hilton, Los Angeles – Rosemead accepts no responsibility for any personal items left on the property, nor does the hotel accept responsibility for rental items or vendor equipment. The Hotel reserves the right to require additional security based upon the nature of the group, history and level of supervision. Loitering is not accepted while on the hotel property. Guests are prohibited from smoking in the banquet room.

**INSURANCE:** The engager agrees to indemnify and hold harmless DoubleTree by Hilton, Los Angeles – Rosemead management and staff from claims resulting from the actions of the engager and his/her agents, attendees and/or vendors. In addition, the engager agrees to pay the hotel for any and all damages arising from the occupancy and use of facilities by engager, guests or vendors.

**PAYMENTS:** Cash or credit cards are acceptable forms of payment. 50% of balance must be paid at the half way point of the event. 75% of balance must be paid at 3/4 point of the event. Said payment dates will be listed in the rental agreement. Balance will be due in full no less than seven days prior to your scheduled event. Should you cancel your event, **DEPOSITS ARE NON-REFUNDABLE**. In the event you cancel within seven business days of your scheduled function you will be charged for 50% of the minimum guarantee.

**NON-PERFORMANCE:** The Hotel is not liable for non- performance of agreed event when such non-performance is caused, entirely or in part, by labor dispute or strike, accident, government regulation or restriction of travel, riots, national emergencies, acts of God and other causes, whether specified herein or not, which are beyond the reasonable control of the hotel.

I have read this agreement including the terms and conditions contained in this letter of agreement.

Organization/ Event Name: \_\_\_\_\_

Agreed, \_\_\_\_\_ Date \_\_\_\_\_