



Catering to you

WEDDING CATERING MENU



DOUBLETREE BY HILTON MIAMI AIRPORT & CONVENTION CENTER
711 N.W. 72nd Avenue Miami, FL 33126 (305) 261 3800
sales@doubletreemacc.com | www.doubletreemiamimart.com





EVENT FEATURES

The DoubleTree by Hilton Miami Airport & Convention Center understands the full range of emotions that go into preparing for you or your loved ones' momentous day, and we are here as your partner, to ensure that your event is flawless, and exactly to your specifications.

Included Features

- Unlimited consultation with your event coordinator
- One Complimentary Suite for the evening of your event
- Champagne or cider toast
- Buttercream cake
- Complimentary 4-hour room rental
- Packages include an Open Bar
- Dance floor
- Satin or Satin Pintuck floor length linen and napkins
- Chiavari Chairs with chair pad
- Acrylic charger plates
- Votive candles
- Head table, gift table, cake table, and DJ table
- Place card table
- Bridal party/event party holding room during cocktail hour
- Special guest room rates for out of town guests
- Referrals for all suppliers associated with the planning of your event

Catering Menu Contents

Romance Reception \$80	3
Endless Love Reception \$90	4
True Love Reception \$110	5
Beverages	6
Hotel General Information	7



ROMANCE RECEPTION | \$80

Plated dinner includes Warm Rolls with Butter, Buttercream Wedding Cake, Three hour House open bar, Fresh Brewed Coffees and Herbal Tea. Entrees are accompanied by Chef's choice of starch and grilled seasonal vegetables.

One Hour Cocktail Reception

Select 1

- Display of Imported & Domestic Cheese with Seasonal Fresh Fruit, Assorted Crackers and Breads
- Fresh Vegetable Crudit  with a trio of Dipping Sauces

Passed Hors d' Oeuvres – *Select 3*

- Spinach Phyllo with Goat Cheese
- Chicken Satay Skewers with Peanut Sauce
- Mojito Chicken Skewers
- Mini Beef Empanadas
- Tuna Poke on Crispy Wonton
- Fresh Salmon with Moho Sauce
- Shrimp or Calamari Ceviche
- Ham Croquettes
- Mini Seafood Frita Burgers
- Beef Satay Skewers with Hoisin Sauce
- Petite Beef Wellington in Phyllo Dough
- Crabmeat Stuffed Mushroom Caps
- Mini Vegetable Quesadilla
- Petite Quiche (Assorted)
- Coconut Shrimp with Sweet Guava Glaze
- Mini Maryland Crab Cakes
- Antipasto Kabobs
- Mini Medianoche Sandwiches

Salads – *Select 1*

- Mixed baby gourmet greens, with roma tomatoes, toasted almonds, dried cranberries, crumbled gorgonzola cheese, sliced fresh strawberries
- Mixed baby gourmet greens, watercress, fresh pears, toasted walnuts, garlic herb vinaigrette
- Fresh buffalo mozzarella, roma tomatoes, fresh basil, extra virgin olive oil, balsamic vinaigrette
- Shaved parmesan & romano cheese, classic creamy caesar dressing, crunchy garlic herbed croutons

Entr e – *Select 1*

- Mojito Grilled Breast of Chicken - marinated breast of chicken skin-on with aji pepper coulis
 - Beef Short Rib with white cheddar horseradish mashed potato
 - Plantain Crusted Mahi with green mango chili salsa
-



ENDLESS LOVE RECEPTION | \$90

Plated dinner includes Warm Rolls with Butter, Buttercream Wedding Cake, Four hour House open bar, Fresh Brewed Coffees and Herbal Tea. Entrees are accompanied by chef's choice of starch and grilled seasonal vegetables.

One Hour Cocktail Reception

Select 1

- Display of Imported & Domestic Cheese with Seasonal Fresh Fruit, Assorted Crackers Breads
- Fresh Vegetable Crudit  with a trio of Dipping Sauces

Passed Hors d' Oeuvres – *Select 4*

- Spinach Phyllo with Goat Cheese
- Chicken Satay Skewers with Peanut Sauce
- Mojito Chicken Skewers
- Mini Beef Empanadas
- Tuna Poke on Crispy Wonton
- Fresh Salmon with Moho Sauce
- Shrimp or Calamari Ceviche
- Ham Coquettes
- Mini Seafood Frita Burgers
- Beef Satay Skewers with Hoisin Sauce
- Petite Beef Wellington Phyllo Dough
- Crabmeat Stuffed Mushroom Caps
- Mini Vegetable Quesadilla
- Petite Quiche (Assorted)
- Coconut Shrimp with Sweet Guava Glaze
- Mini Maryland Crab Cakes
- Antipasto Kabobs
- Mini Medianoche Sandwiches

Salads – *Select 1*

- Mixed baby gourmet greens, with roma tomatoes, toasted almonds, dried cranberries, crumbled gorgonzola cheese, sliced fresh strawberries
- Mixed baby gourmet greens, watercress, fresh pears, toasted walnuts, garlic herb vinaigrette
- Fresh buffalo mozzarella, roma tomatoes, fresh basil, extra virgin olive oil, balsamic vinaigrette
- Shaved parmesan & romano cheese, classic creamy caesar dressing, crunchy garlic herbed croutons

Entr e – *Select 1*

- Sour Orange Mojo Chicken -grilled breast of chicken with caramelized onions
 - Filet Mignon - wild mushroom & cabernet butter
 - Pan Seared Snapper -cachucha green tomato salsa
 - Filet & Salmon -Tequila lime salmon coupled with a filet of beef with roasted shallot demi
-



TRUE LOVE RECEPTION | \$110

Plated dinner includes Warm Rolls with Butter, Buttercream Wedding Cake, Four hour Call open bar, Fresh Brewed Coffees and Herbal Tea. Entrees are accompanied by chef's choice of starch and grilled seasonal vegetables.

One Hour Cocktail Reception

Select 1

- Display of Imported & Domestic Cheese with Seasonal Fresh Fruit, Assorted Crackers Breads
- Fresh Vegetable Crudit  with a trio of Dipping Sauces

Passed Hors d' Oeuvres – *Select 4*

- Spinach Phyllo with Goat Cheese
- Chicken Satay Skewers with Peanut Sauce
- Mojito Chicken Skewers
- Mini Beef Empanadas
- Tuna Poke on Crispy Wonton
- Fresh Salmon with Moho Sauce
- Shrimp or Calamari Ceviche
- Ham Coquettes
- Mini Seafood Frita Burgers
- Beef Satay Skewers with Hoisin Sauce
- Petite Beef Wellington Phyllo Dough
- Crabmeat Stuffed Mushroom Caps
- Mini Vegetable Quesadilla
- Petite Quiche (Assorted)
- Coconut Shrimp with Sweet Guava Glaze
- Mini Maryland Crab Cakes
- Antipasto Kabobs
- Mini Medianoche Sandwiches

Salads – *Select 1*

- Mixed baby gourmet greens, with roma tomatoes, toasted almonds, dried cranberries, crumbled gorgonzola cheese, sliced fresh strawberries
- Mixed baby gourmet greens, watercress, fresh pears, toasted walnuts, garlic herb vinaigrette
- Fresh buffalo mozzarella, roma tomatoes, fresh basil, extra virgin olive oil, balsamic vinaigrette
- Shaved parmesan & romano cheese, classic creamy caesar dressing, crunchy garlic herbed croutons

Entr e – *Select 1*

- Adobo Rubbed NY Sirloin Steak -latin adobo rub and caramelized onions
 - Grilled Free Range Chicken with Pancetta - grilled chicken topped with crispy pancetta roasted red pepper coulis
 - Lump Crab Crusted Snapper -Pan seared with brown butter sauce
 - Filet Mignon & Lump Crab Cake Duo -center cut petite filet mignon, saut ed crab cake with mango chutney
-



BEVERAGES

House Open Bar

- Cutty Sark Scotch
- Jim Beam Whiskey
- Twenty Grand Cognac
- Beefeater Gin
- Cuervo Gold Tequila
- Epic Vodka
- Barcardi Light Rum
- House Red and White Wines
- Domestic and Imported Beers
- Bottled Water, Juices, Assorted Soft Drinks

\$15 for the first hour

\$5 for each additional hour

Premium Open Bar

- Johnny Walker Black Scotch
- Wild Turkey Whiskey
- Hennessy Cognac
- Tanqueray Gin
- Patron Silver Tequila
- Absolut Vodka
- Myer's Rum
- California Red and White Wines
- Domestic and Imported Beers
- Bottled Water, Juices, Assorted Soft Drinks

\$20 for the first hour

\$6 for each additional hour

All open bars include unlimited beverage service for a specific time period. Prices are per person.

Bottle Service:

Dewar's Scotch | \$150 per bottle

Jack Daniels Whiskey | \$175 per bottle

Remy Martin VSOP | \$260 per bottle

Grey Goose Vodka | \$200 per bottle

Amaretto Disarrono | \$180 per bottle

Kahlua | \$150 per bottle

A \$100 bartender fee is additional. One Bartender per 100 guests.



HOTEL GENERAL INFORMATION

Guest Count: A guarantee attendance is due 7 business days prior to any function. The policy is applicable regardless of expected attendance. You are responsible to pay for the guaranteed amount and any overage served. The Hotel shall be prepared to serve an increase of five (5%) for events less than 500 guests, three (3%) for events over 500 guests above the guaranteed minimum attendance at the contracted price. Vegetarian and special meal requests should be brought to the attention of your Catering Manager when placing your guarantee. Last minute requests will be honored to the best of our ability.

Multiple Entrees: Multiple entrée selections are permitted with proper notice. You may choose up to two (2) entrées (plus vegetarian options) with a guarantee of each two (2) weeks prior to the event. You must provide a method by which our wait staff can determine each guest's selection.

Menu Tasting: Once a contract is signed, we will be delighted to set a time for a menu tasting. Please consult your catering manager for availability. A four week notice is required.

Beverages: All alcoholic beverages to be served on the Hotel's premises must be provided by and dispensed only by Hotel servers and bartenders. We reserve the right to refuse alcoholic beverage service if the person is either underage or if proper identification cannot be produced. We also reserve the right to refuse alcoholic beverage service to any person who, in the Hotel's sole judgment, appears intoxicated. A bartender and/or cashier fees of \$100 each applies to all bars.

Vendors & Room Setup: It is the responsibility of the client to notify all vendors that set up may not commence until two (2) hours prior to the event. Any additional time will need to be requested through your Catering Manager thirty (30) days before the event. In addition, all vendor and personal items must be removed from the banquet space within one (1) hour of the conclusion of the event. The Hotel is unable to supply storage space and is not responsible for any items left in the Hotel outside of these time restrictions. Should your vendor leave without cleaning up properly, the client will be responsible for any additional labor charges to restore the room to its prior condition. Vendors may access the loading dock for loading and unloading only with prior consent of the DoubleTree by Hilton Miami Airport.

Parking: Self-parking is available for \$5.00 per vehicle. Valet parking is at the main hotel entrance for \$8.00 per vehicle. Parking charges may be added to the master account if desired. The Hotel will not validate valet parking for any vendor whatsoever.

Security: If, in the sole judgment of the Hotel, security is required in order to maintain order due to the size and nature of your event, the Hotel may require you to provide, at your expense, non-uniformed security personnel. Any and all provisions for security must be arranged through the Hotel. The Hotel shall have final approval on any and all security personnel to be utilized during your function.

Deposits & Payments: To secure a date, a signed agreement and non-refundable deposit are required. Additional payments will be required prior to the event and will be detailed in your catering agreement.

Service Charge & Sales Tax: A 22% taxable service charge and applicable state sales tax will be added to all food and beverage charges as well as any audio visual equipment charges and function room set-up/rental fees.