



DOUBLETREE

by Hilton™

MADISON DOWNTOWN

Wedding Packages



WEDDING PACKAGES

All Wedding Packages Include

The University Room Facility Rental*
Complimentary Hotel Room**
Complimentary Champagne Toast
Cake Cutting and Serving

Black or White Linens
Votive Candles and Mirror Tiles
Tables for Guests, Gifts, Cake, and Place Cards
Complimentary Guest Parking

The Madison

Choice of One of the Following Entrées

- Oven-Roasted Chicken Breast Topped with a Garlic Cream Sauce and Roasted Red Potatoes
- Grilled Pork Loin with an Apple Brandy Cream Sauce and Garlic Mashed Potatoes
- Sliced Sirloin with a Beef Burgundy Sauce and Garlic Mashed Potatoes

One Vegetarian Option (Included)

- Portabella Mushroom Ravioli in Garlic Cream Sauce, Sautéed Zucchini & Roasted Red Peppers

All Entrées are Served with Seasonal Vegetables, a Fresh Garden Salad, and Assorted Dinner Rolls.
Add a Second Entrée Choice for an Additional \$2 Per Person.

\$24.95 Per Person

The Wisconsin

Choice of One of the Following Entrées

- 8oz. Top Sirloin with Garlic Mashed Potatoes
- Porterhouse Pork Chop with an Orange Ginger Sauce with Garlic Mashed Potatoes
- Pan-Seared Walleye with a Housemade Lemon Pesto with Wild Rice Pilaf
- Miso Glazed Salmon with Roasted Red Potatoes

One Vegetarian Option (Included)

- Portabella Mushroom Ravioli in Garlic Cream Sauce, Sautéed Zucchini & Roasted Red Peppers

All Entrées are Served with Seasonal Vegetables, a Fresh Garden Salad, and Assorted Dinner Rolls.
Add a Second Entrée Choice for an Additional \$2 Per Person

\$29.95 Per Person

Capital City Buffet

Choice of Two of the Following Entrées

- Oven-Roasted Chicken Breast Topped with a Garlic Cream Sauce
- Grilled Pork Loin with Apple Brandy Cream Sauce
- Sliced Sirloin with a Beef Burgundy Sauce
- Portabella Mushroom Ravioli in Garlic Cream Sauce, Sautéed Zucchini & Roasted Red Peppers
- Pan-Seared Walleye with a Housemade Lemon Pesto

Buffet Includes a Fresh Garden Salad, Assorted Dinner Rolls, Seasonal Fruit Display, Choice of Roasted Baby Red Potatoes or Garlic Mashed Potatoes, and Seasonal Vegetables.

\$33.95 Per Person

*Minimum of 75 Guests Required for Above Pricing. If the 75 person minimum is not met, a \$500.00 facility rental fee will be added.

**Complimentary guest room is based upon availability as determined by the hotel sales department.

STARTERS & SNACKS

The Appetizer Package

- Choice of BBQ or Swedish Meatballs
- Wisconsin Cheese and Sausage Display
- Signature Dip with Chips

\$9.95 Per Person

Minimum of 75 Guests Required for Above Package Pricing

A La Carte Items

Smoked Bacon-Wrapped Water Chestnuts | \$2.95 Each

Basil and Cream Cheese Stuffed Mushroom Caps | \$3.95 Each

Artisan Cheese & Sausage Display | \$400 Per 75 Guests

Hibachi Beef and/or Chicken Skewers | \$4.95 Each

Housemade Meatballs in a Swedish Cream Sauce | \$3.95 Each

Housemade Meatballs in a BBQ Sauce | \$3.95 Each

Jumbo Shrimp Cocktail Display | \$400 Per 75 Guests

Late Night Bites

Nacho Bar | \$12.95 Per Person

Tortilla Chips, Ground Beef, Salsa, Sour Cream, Jalapeños, Lettuce, Pico de Gallo and Nacho Cheese.

Hot Buttered Popcorn | \$4.95 Per Person

Flatbread Pizzas | \$18.95 Each

Choice of Pepperoni, Sausage, BBQ Chicken, Roasted Vegetable or Margherita

BEVERAGES

Beer & Wine

Barrel Beer (*Half Barrels Include Approximately 165 Glasses*)

Domestic Half Barrel Market Price

Imported or Craft Half Barrel Market Price

Wine Selection

House Wine \$28.00 Per Bottle | \$9.00 Per Glass

House Champagne \$22.00 Per Bottle

Sponsored Bar

Drinks are purchased by the host of the event. Prices are subject to a service charge.

House Brands

Cocktails Starting at \$8.00

Premium Brands

Cocktails Starting at \$10.00

Domestic Beer by the Bottle \$7.00

Half Barrels of Beer (*Approximately 165 Glasses*) **Market Price**

House Wine by the Glass \$9.00

Soda (Coca-Cola® Products) \$3.00

Cash Bar

Guests purchase drinks at their own expense. Prices are based on House and Premium Brands.