



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

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#### 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

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#### 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

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#### 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*

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- 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*

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**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*

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**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*

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**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*

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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*

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