

# DoubleTree by Hilton Campbell

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## CLASSIC CEREMONY WITH RECEPTION

**\$1,800.00**

- White Chairs with Padded Seat
- Setup and Removal of Chairs
- White Aisle Runner *(Upon request)*
- Guest Book Table and Gift Table
- One Hour Rehearsal for Ceremony Coordinated by Your Officiant
- Complimentary Premium King Bed room on Wedding Night *(Upgrade to Jr. Suite for \$100.00)*
- + All Items Listed in Reception Only Package

## RECEPTION ONLY

**\$900.00**

- 5 Hours for Event
- 2 Hours for Event Setup; 1 Hour for Event Take Down *(Vendors/Décor)*
- Setup of All Tables and Chairs
- Cake Cutting Service
- White or Black Square Linens and Choice of White or Black Napkins
- Glassware, Flatware and China
- Head Table or Sweetheart Table
- Dance Floor 12'x9' *(Indoors Only)*
- Complimentary WiFi Access for DJ



All prices are subject to 9.375% sales tax and a 24% service charge which is taxable. Prices and menus subject to change.  
Minimum of 15 guests for packages and plated meals unless otherwise noted.



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Dinner Service includes a starter salad, fresh dinner roll,  
chef's choice starch and seasonal vegetables

## **HORS D'OEUVRES** *Select three (3)*

Coconut Shrimp *served with a sweet Thai chili sauce*

Mini Crab Cake *Maryland style lump/claw meat, onion, celery, red pepper, roasted red pepper remoulade*

Spanakopita *fresh spinach and feta served in a phyllo (v)*

Bruschetta *toasted baguette, balsamic marinated tomatoes, olive oil, garlic, basil and parmesan cheese (v)*

Chicken Satay *served with a spicy peanut sauce*

Vegetable Spring Rolls *served with a Thai chili sauce*

Samosas *filled with mixed vegetables, herbs and spices*

## **SALADS** *Select one (1)*

Classic Caesar *hearts of romaine, focaccia croutons, shaved parmesan cheese and Caesar dressing*

Mixed Baby Green Salad *feta cheese, toasted pecans, heirloom cherry tomatoes with balsamic vinaigrette dressing*

Baby Spinach Salad *toasted pecans, crumbled hard-boiled egg, sliced mushroom, red onions, crumbled bacon and champagne vinaigrette*

## **ENTRÉES** *Select three (3) including vegetarian option*

Bistro Filet *center cut tenderloin served with a peppercorn demi-glaze*

New York Strip Loin *served with a napa valley cabernet demi-glaze and chef's blend of wild mushrooms*

Herb Crusted Pork Tenderloin *rosemary, garlic and fresh thyme marinated tenderloin served with a merlot demi-glaze*

Seared Atlantic Salmon *meyer lemon, butter and dill*

Sonoma Herbed Chicken Breast *marinated with fresh herbs, rosemary and thyme*

Portabello Mushroom Ravioli *served with a roasted red pepper sauce*

Penne Alla Vodka *topped with parmesan cheese*

## **BEVERAGES** *Included with package*

Water Station

Coffee *(regular and decaf)*

Assorted Hot Teas

Ice Tea

Sparkling Wine or Cider Toast

House Chardonnay and Cabernet *(One bottle each per table)*

## **ENHANCEMENTS** *Included with package*

Charger Plates *(gold or silver)*

Centerpiece: Hurricane Vase w/ Candle, Mirror Base or  
White Vase w/ Flowers, Wooden Round Base

**\$99.00 Buffet** *per person*

**\$109.00 Plated** *per person*

*Children's menu is available upon request.*

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Minimum of 15 guests for packages and plated meals unless otherwise noted.





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Dinner Service includes a starter salad, fresh dinner roll,  
chef's choice starch and seasonal vegetables

## **SALADS** *Select one (1)*

Classic Caesar *hearts of romaine, focaccia croutons, shaved parmesan cheese and Caesar dressing*

Mixed Baby Green Salad *feta cheese, toasted pecans, heirloom cherry tomatoes with balsamic vinaigrette dressing*

Baby Spinach Salad *toasted pecans, crumbled hard-boiled egg, sliced mushroom, red onions, crumbled bacon and champagne vinaigrette*

## **ENTRÉES** *Select three (3) Including vegetarian option*

Bistro Filet *tenderloin served with a peppercorn demi-glaze*

New York Strip Loin *served with a napa valley cabernet demi-glaze and chef's blend of wild mushrooms*

Herb Crusted Pork Tenderloin *rosemary, garlic and fresh thyme marinated tenderloin served with a merlot demi-glaze*

Seared Atlantic Salmon *meyer lemon, butter and dill*

Sonoma Herbed Chicken Breast *marinated with fresh herbs, rosemary and thyme*

Portabello Mushroom Ravioli *served with a roasted red pepper sauce*

Penne Alla Vodka *topped with parmesan cheese*

## **BEVERAGES** *Included with package*

Water Station

Coffee *(regular and decaf)*

Assorted Hot Teas

Ice Tea

Sparkling Wine or Cider Toast

..... **\$79.00 Buffet** *per person* .....

..... **\$89.00 Plated** *per person* .....

*Children's menu is available upon request.*



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All items served buffet style. Add \$75 labor fee per server for tray

## DISPLAY PLATTERS

Serves 25pp/50pp/100pp

Vegetable Crudit� served with ranch and hummus dips	\$125/\$225/\$425
Seasonal Fresh Sliced Fruit and Berries served with a Greek yogurt dip	\$125/\$225/\$425
Artisanal Meat & Cheese Platter served with artisan crackers, dried fruits, nuts, pickles, olives	\$300/\$575/\$1,150

All items below are priced per dozen. 2 Dozen minimum order for each item

## VEGETARIAN

Samosas filled with mixed vegetables, herbs and spices	\$42.00
Spanakopita fresh spinach and feta served in a phyllo	\$42.00
Mac & Cheese Bites lightly breaded, creamy cheddar cheese filling	\$42.00
Falafel Bites vegetable filing served drizzled with a creamy Tahini sauce	\$48.00
Spring Roll vegetable filing served with a sweet Thai chili sauce	\$48.00
Bruschetta toasted baguette, balsamic marinated tomatoes, olive oil, garlic, basil and parmesan cheese	\$50.00
Boursin Stuffed Mushroom button mushroom filled with Boursin cheese	\$50.00
Caprese Skewer fresh mozzarella, heirloom tomato, fresh basil, olive oil/balsamic drizzle	\$50.00
Goat Cheese & Fig Crostini toasted baguette, herbed goat cheese, fig preserves	\$50.00

## MEAT

Pot Sticker chicken and vegetable filing served with a soy drizzle	\$50.00
Mini Meatball Skewers served drizzled with Sriracha BBQ sauce	\$50.00
Chicken Satay served with a spicy peanut sauce	\$54.00
Mini BBQ Pork Slider smoked pulled pork with BBQ sauce and a mini dill pickle	\$60.00
Mini Mushroom & Swiss Beef Slider topped with saut�ed mushrooms and Swiss cheese	\$60.00
Coconut Shrimp served with a sweet Thai chili sauce	\$66.00
Ahi Canap� sashimi grade ahi, furikake, soy sauce, on a wonton crisp	\$66.00
Mini Crab Cake Maryland style lump/claw meat, onion, celery, red pepper, roasted red pepper remoulade	\$72.00

## SWEET TREATS

DoubleTree Chocolate Chip Walnut Cookie	\$42.00
Fresh Baked Brownies	\$48.00
Gourmet Petit Fours	\$54.00

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One Bartender is included in bar minimum. All beverages are priced per glass unless specified. Select either regular or premium spirits. Additional wines and beers are available upon request.

## HOSTED BAR

**\$500.00++ minimum in beverage sales**

If this minimum is not met, the difference will be added to the total bill.

**NON-ALCOHOLIC BEVERAGES** **\$3.00**  
Assorted Sodas, Bottled Waters, Assorted Sparkling Waters

**WINE** **\$11.00**  
House Chardonnay, House Cabernet

**DOMESTIC BEER** **\$8.00**  
Coors Light, Blue Moon, Lagunitas IPA, Trumer Pils

**IMPORTED BEER** **\$9.00**  
Corona, Modelo, Heineken, Stella Artois

**HARD SELTZER** **\$9.00**  
High Noon (Assorted Flavors)

<b>SPIRITS</b> <b>\$12.00</b>	<b>PREMIUM SPIRITS</b> <b>\$14.00</b>
Vodka   Smirnoff	Vodka   Tito's
Rum   Cruzan	Rum   Bacardi Silver
Tequila   Hornitos White	Tequila   Patron
Bourbon   Jim Beam	Bourbon   Maker's Mark
Whiskey   Seagram's 7	Whiskey   Jack Daniels
Scotch   Johnnie Walker Red	Scotch   Johnnie Walker Black
Gin   Bombay	Gin   Hendrick's

## NO HOST BAR

**\$600.00 minimum in beverage sales**

If this minimum is not met, the difference will be added to the total bill.

**NON-ALCOHOLIC BEVERAGES** **\$4.00**  
Assorted Sodas, Bottled Waters, Assorted Sparkling Waters

**WINE** **\$12.00**  
House Chardonnay, House Cabernet

**DOMESTIC BEER** **\$9.00**  
Coors Light, Blue Moon, Lagunitas IPA, Trumer Pils

**IMPORTED BEER** **\$10.00**  
Corona, Modelo, Heineken, Stella Artois

**HARD SELTZER** **\$10.00**  
High Noon (Assorted Flavors)

<b>SPIRITS</b> <b>\$13.00</b>	<b>PREMIUM SPIRITS</b> <b>\$15.00</b>
Vodka   Smirnoff	Vodka   Tito's
Rum   Cruzan	Rum   Bacardi Silver
Tequila   Hornitos White	Tequila   Patron
Bourbon   Jim Beam	Bourbon   Maker's Mark
Whiskey   Seagram's 7	Whiskey   Jack Daniels
Scotch   Johnnie Walker Red	Scotch   Johnnie Walker Black
Gin   Bombay	Gin   Hendrick's

## WINE *per bottle*

House Chardonnay	<b>\$36.00</b>
House Cabernet	<b>\$38.00</b>
House Sparkling	<b>\$38.00</b>
Daou Chardonnay	<b>\$45.00</b>
Daou Cabernet	<b>\$48.00</b>
Chandon Brut California	<b>\$48.00</b>
Chandon Rose California	<b>\$48.00</b>
Justin Cabernet	<b>\$80.00</b>
Duckhorn Chardonnay	<b>\$80.00</b>
Veuve Clicquot Brut	<b>\$140.00</b>

## NON – ALCOHOLIC BEVERAGES

Red Bull (regular or sugar free)	<b>\$6.00</b> <i>single serve</i>
Sparkling Cider	<b>\$15.00</b> <i>per bottle</i>
Lemonade	<b>\$35.00</b> <i>per gallon</i>
Fruit Punch	<b>\$35.00</b> <i>per gallon</i>
Fruit Infused Water	<b>\$35.00</b> <i>per gallon</i>
Iced Tea	<b>\$35.00</b> <i>per gallon</i>

## LABOR CHARGES

Additional Bartender **\$100.00** *per event*

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All dinner buffets include house-made iced tea, assorted hot teas, regular and decaf coffee.

## THAT'S AMORE

Caesar Salad *hearts of romaine, focaccia croutons, shaved parmesan cheese and Caesar dressing*

Chicken Piccata *creamy lemon sauce prepared with white wine, butter and capers*

Alfredo Vegetable Lasagna

Seasonal Vegetables

Warm Garlic Bread

Tiramisu

## IT'S A FIESTA

Mixed Green Salad *black beans, roasted corn, tomato, tortilla strips, jack cheese and cilantro lime ranch dressing*

Chicken and Beef Fajitas *with sour cream, shredded cheese, tomatoes, guacamole, salsa roja and flour tortillas*

Spanish Rice

Black Beans

Seasonal Vegetables

Warm Churros

## PRUNEYARD BBQ

Napa Valley Greens *fresh mozzarella, tomato and balsamic vinaigrette*

BBQ Tri-Tip

BBQ Chicken Breast

Garlic Mashed Potatoes

Seasonal Vegetables

DoubleTree Chocolate Chip Walnut Cookie

## FRISCO BAY

Baby Spinach Salad *toasted pecans, crumbled hard-boiled egg, sliced mushroom, red onions, and champagne vinaigrette*

Roasted Chicken Breast *with sundried tomato artichoke sauce*

Portobello Mushroom Ravioli *served with a roasted red pepper sauce*

Seasonal Vegetables

Rice Pilaf

Cheesecake

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**\$59.00 per person** .....

Children's menu is available upon request.

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Minimum of 15 guests for packages and plated meals unless otherwise noted.



Entrée's include chef's choice starch, seasonal vegetables and fresh dinner roll

## SALADS *Select one (1)*

Classic Caesar *hearts of romaine, focaccia croutons, shaved parmesan cheese and Caesar dressing*

Mixed Baby Greens *feta cheese, toasted pecans, heirloom cherry tomatoes with balsamic vinaigrette dressing*

Baby Spinach *toasted pecans, crumbled hard-boiled egg, sliced mushroom, red onions, and champagne vinaigrette*

## ENTRÉES *Select three (3) Including vegetarian option*

Herb Marinated Tri-Tip *with caramelized onions*

Seared Atlantic Salmon *meyer lemon, butter and dill*

Sonoma Herbed Chicken Breast *marinated with fresh herbs, rosemary and thyme*

Portabello Mushroom Ravioli *served with a roasted red pepper sauce*

Penne Alla Vodka *topped with parmesan cheese*

## DESSERTS *Select one (1)*

Cheesecake

Tiramisu

DoubleTree Chocolate Chip Walnut Cookie

## BEVERAGES *Included with package*

Coffee *(regular and decaf)*

House-Made Iced Tea

Assorted Hot Teas

Water Station

**\$69.00 per person**

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All buffets include orange juice, assorted hot teas, ROAR house blend regular and decaf coffee

## CAMPBELL CONTINENTAL

**\$29.00** per person

Assorted Breakfast Pastries  
Assorted Bagels *Served with Cream Cheese, Butter and Jam*  
Steel-Cut Oatmeal *Served with nuts, dried fruits, local honey and granola*  
Yogurt Parfaits  
Fresh Sliced Fruit and Berries

## MORNING DELIGHT

**\$35.00** per person

Assorted Breakfast Pastries  
Assorted Breakfast Breads *Served with Butter and Jam*  
Scrambled Eggs *with shredded cheddar cheese (served on the side)*  
Breakfast Potatoes *with peppers and onions*  
Applewood Smoked Bacon  
Sausage Links  
Fresh Sliced Fruit and Berries

## A LA CARTE

Assorted Breakfast Pastries	<b>\$42.00</b> per dozen
Assorted Bagels <i>Served with Cream Cheese, Butter and Jam</i>	<b>\$42.00</b> per dozen
Seasonal Whole Fruit	<b>\$42.00</b> per dozen
Hard Boiled Eggs	<b>\$42.00</b> per dozen
Individual Fruit Yogurts	<b>\$36.00</b> per dozen
Mini Vegetarian Quiche Bites	<b>\$50.00</b> per 25 pieces
Breakfast Sandwich <i>cage free egg, bacon, cheddar cheese, English muffin or croissant</i>	<b>\$10.00</b> each
French Toast <i>add on to plated breakfast</i>	<b>\$8.00</b> per person
Pancakes <i>add on to plated breakfast</i>	<b>\$6.00</b> per person

## COFFEE & REFRESHMENTS

ROAR House Blend Coffee Package <i>(includes 1 gallon regular, decaf and hot tea)</i>	<b>\$195.00</b>
ROAR House Blend Coffee <i>(regular or decaf)</i>	<b>\$80.00</b> per gallon
Assorted Hot Teas	<b>\$60.00</b> per gallon
Ice Tea	<b>\$35.00</b> per gallon
Bottled Orange Juice	<b>\$5.00</b> single serve
Individual Milk <i>(regular or flavored)</i>	<b>\$4.00</b> single serve
Unlimited Mimosas	<b>\$15.00</b> per person

*Chilled orange & cranberry juices and house champagne poured by a dedicated server for one hour*

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65-70" TV – With Presentation Input ( <i>HDMI Cable</i> )	<b>\$75.00</b>
Dry Erase White Board with Markers	<b>\$40.00</b>
Easel	<b>\$20.00</b>
Flip Chart, Easel, Pad Markers	<b>\$55.00</b>
Full Stand Podium	<b>\$50.00</b>
Laser Pointer and Wireless Remote	<b>\$25.00</b>
Logitech MeetUp Webcam	<b>\$125.00</b>
Polycom Speaker Phone ( <i>Toll charges additional</i> )	<b>\$95.00</b>
Power Strip	<b>\$10.00</b>
Screen ( <i>4x6 or 5x7</i> )	<b>\$50.00</b>
Selfie Station ( <i>Unlimited Photos</i> )	<b>\$150.00</b>
Wireless Internet ( <i>Unlimited Usage</i> )	<b>\$150.00</b>
Wireless Internet ( <i>Per User</i> )	<b>\$9.95</b>
Projector Package ( <i>Projector, Cart, Screen, Cables, Power Strip</i> )	<b>\$295.00</b>
Speaker Package ( <i>Two Speakers with Bluetooth connectivity</i> )	<b>\$150.00</b>
Microphone Package	<b>\$200.00</b>

*(Two Speakers with Bluetooth connectivity plus a wireless lavalier or a wireless handheld mic. Plus \$50 for each additional microphone)*



Centerpiece: White Vase with Flowers, Wooden Round Base	<b>\$10.00 each</b>
Centerpiece: Hurricane Vase with Candle, Mirror Base	<b>\$10.00 each</b>
Chair Covers ( <i>white or blue</i> )	<b>\$5.00 each</b>
Charger Plates ( <i>silver or gold</i> )	<b>\$3.00 each</b>
Corn Hole Game	<b>\$50.00</b>
Giant Jenga Game	<b>\$50.00</b>
Dance Floor ( <i>12x9 Indoor Only</i> )	<b>\$300.00</b>
Garden Terrace Lighting Package	<b>\$150.00</b>
Patio Heat Lamp	<b>\$75.00 each</b>
Patio Heat Lamp Package ( <i>6 total</i> )	<b>\$250.00</b>
Umbrella	<b>\$25.00 each</b>
Umbrella Package ( <i>10 total</i> )	<b>\$200.00</b>
Wine Barrels	<b>\$50.00 each</b>

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