



Congratulations on Your Engagement!

If you are looking for a location that is close to everything but far from ordinary the DoubleTree by Hilton Sacramento is your ideal venue! With three elegant ballrooms, our specialty is providing a unique setting for your once in a lifetime event!

In addition, we have a beautifully landscaped outdoor courtyard perfect for ceremonies!
Ceremony site is an additional fee.

The Following Amenities are Included in all of our Packages:

- Ballroom set with seating in Round Tables of 10
- Mirrors with Votive Candles in the Center of each Dining Table
- White or Ivory Linens with an Assortment of Napkin Colors
- All China, Glassware, and Silverware
- Dance Floor
- All Service Staff
- Cake Cutting Services
- Complimentary Suite for the Bride and Groom on Reception Night
- Discounted Sleeping Rooms for Friends and Family (based on availability)

...A Memory to last a lifetime!

Silver Package

Fruit Punch

Served in a festive punch bowl

Hors D'oeuvres

Presented in an attractive table display for up to one hour;
Imported and Domestic Cheese Display with Asiago Bread and Gourmet Crackers
Steamed Pot Stickers with Hoisin Dipping Sauce
Anti-Pasto Display with Fresh Spinach Dip
Fresh Fruit Display with Dried Fruits and Fresh Berries

Starter

Choice of One-

Assorted Mixed Green
with Tomato Wedge,
Sourdough Croutons,
Black Olives and Red Bell
Peppers Served with
Choice of Dressings

Caesar Salad with Crisp
Romaine, Sourdough Croutons
and Fresh Parmesan Served with
Chef's Caesar Dressing

Spinach and Romaine Lettuce
with Feta Cheese, Fried
Prosciutto, Toasted Bell
Peppers, Kalamata Olives
with House-Made Balsamic
Pomegranate Vinaigrette

Entrée

Choice of up 2 Selections-

Pesto-Broiled Chicken Breast with Spinach,
Red Onion, Polenta and Stone-Ground
Mustard Sauce

Char-Grilled New York Steak with Fried Sweet
Onions and Roasted Garlic Cabernet Sauce

Broiled Salmon with Grilled Prawns on a Bed
Spinach and Onions with Lemon Dill
Sauce

Center cut Pork Chop with Sundried Cherry of
and Balsamic Sauce

Entrees include Chef's Selection of Fresh Vegetables, Choice of Pasta, Rice or Potatoes
Fresh Baked Rolls with Fresh Creamery Butter
Freshly-Brewed Coffee, Regular and Decaffeinated, Tea and Iced Tea

Lunch \$50.00++ Per Person Dinner \$58.00++ Per Person

Champagne available at an additional \$4.00++ Per Person to each Package.
House Champagne is served butler-style as guests arrive and again for the Champagne Toast. Sparkling
Cider substituted at no additional cost.

Gold Package

Fruit Punch

Served in a festive punch bowl

Hors D'oeuvres

Presented in an attractive table display for up to one hour;
Imported and Domestic Cheese Display with Asiago Bread and Gourmet Crackers
Anti-Pasto Display with Fresh Spinach Dip
Fresh Fruit Display with Dried Fruits and Fresh Berries

Chicken Breast Brochette with Bacon and Jalapeno
Assorted Cold Canapés
Spanakopita (Lunch)
Mini Crab Cakes with Red Pepper Mayo and Cilantro Crème Fraiche (Dinner)

Starter

Choice of One-

Spinach Salad with Feta,
Flash Fried Prosciutto,
Tomato Caramelized
Onions and Pine Nuts
Served with Champagne
Mustard Vinaigrette

Hearts of Romaine with
Crumbled Bleu Cheese, Spicy
Walnuts and Red Onions
Served with Buttermilk Dressing

Mesclun Greens with Belgian
Endive, Crumbled
Gorgonzola, Toasted Pecans
and Red Wine Balsamic
Vinaigrette

Entrée

Choice of Up to 2 Selections-

Broiled Tenderloin of Beef with Caramelized
Onions, Port Wine and
Herbed Breast of Chicken (Dinner Only)

Char-Grilled New York Steak with Fried
Onions and Gorgonzola Compound Butter

Pan-Seared Salmon with Grilled Prawns on a
Bed of Spinach and Onions with Lemon Dill
Sauce

Free Range Chicken filled with Applewood
Smoked Bacon, Dungeness Crab, Boursin
Cheese and Fire Roasted Pepper Sauce

Entrees include Chef's Selection of Fresh Vegetables, Choice of Pasta, Rice or Potatoes
Fresh Baked Rolls with Fresh Creamery Butter
Freshly-Brewed Coffee, Regular and Decaffeinated, Tea and Iced Tea

Lunch \$55.00++ Per Person Dinner \$69.00++ Per Person

Champagne available at an additional \$4.00++ Per Person to each Package.
House Champagne is served butler-style as guests arrive and again for the Champagne Toast. Sparkling
Cider substituted at no additional cost.

Prices are subject to change. A service charge and applicable sales tax will be added to all catered functions.
DoubleTree by Hilton Sacramento 2001 Point West Way, Sacramento, California 95815, 916-929-8855 Fax 916-924-0719

Diamond Package

40 Person Minimum

Fruit Punch

Served in a festive punch bowl

Hors D'oeuvres

Presented in an attractive display for up to one hour;
Imported and Domestic Cheese Display with Asiago Bread and Gourmet Crackers
Anti-Pasto Display with Fresh Spinach Dip

Chicken Breast Brochette with Bacon and Jalapeno
Mini Crab Cakes with Red Pepper Mayo and Cilantro Crème Fraiche

Buffet

Pear Salad with Balsamic Vinaigrette
Hearts of Romaine with Crumbled Bleu Cheese, Spicy Walnuts, Red Onions and Buttermilk Dressing
Selected Vine-Ripened Tomatoes with Fresh Buffalo Mozzarella and Pesto Dressing
Seafood Pasta Salad with Bay Shrimp and Crab
Marinated and Grilled Asparagus with Lemon Pepper Mushrooms and Parmesan
Fresh Fruit Display with Dried Fruits and Fresh Berries

Entrees

Mahi Mahi served with Angel Hair Pasta and Lemon Caper Sauce	Choice of Two- Spicy Broiled Prawns with Mango Papaya Salsa	Tortellini with Portabella Mushroom in Fire-Roasted Tomato Sauce, Walnuts, Bell Peppers and Fresh Parmesan
Pesto-Broiled Free Range Chicken with Spinach, Red Onion, Polenta and Stone- Ground Mustard Sauce	Slow-Roasted Sliced New York Strip Loin with Fried Onions and Roasted Garlic Cabernet Sauce	Herb-Crush Prime Rib carved in room, served with Creamed Horseradish and Rosemary Au Jus

Basmati Rice
Buttermilk Mashed Potatoes

Fresh Baked Rolls with Creamery Butter
Freshly-Brewed Coffee, Regular and Decaffeinated, Tea and Iced Tea

Lunch or Dinner \$80.00++ Per Person

Champagne available at an additional \$4.00++ Per Person to each Package.
House Champagne is served butler-style as guests arrive and again for the Champagne Toast. Sparkling
Cider substituted at no additional cost.

Before and After:

Rehearsal Dinner:

Choose any one of our Dinner or Buffets on Regular Menus and the Room Rental fee along with Setup/Cleanup fees waived.

Brunch:

Choose any one of our Breakfast or Buffets on Regular Menus and the Room Rental fee along with Setup/Cleanup fees waived.

Additional Information:

Deposits:

Deposits are approximately 25% of what the estimated total will be. Deposits are nonrefundable.

Final Payment Due:

100% of estimated balance for event is due 21 business days prior to the date of the event by credit card, cash or cashier's check.

Event Reception Hours:

Daytime Weddings 11:00am – 5:00pm or Evening Weddings 6:00pm -12:00am. Set up times are dependent on availability of the ballroom.

Parking Charges:

Parking is \$10.00 per vehicle. The event price will be \$5.00 per vehicle OR a hosted Parking package price can be prepared specially for your event and charged to the master bill for all attendees.

Food and Beverage:

Due to state law, you may not bring to the hotel alcoholic beverages. The hotel policy does not allow you to bring food or beverages.

Details and Menu Selection:

Your Catering Manager will contact you to go over finalizing the menus and agenda approximately 4 weeks prior to your event date.

Children's Menus:

Menus for children between ages 3 and 11 years old are available at \$25.95.

Wedding Cake:

Cakes are NOT provided by the hotel. You are responsible to provide the wedding cake and to provide bakery's business license and insurance. References available upon request.