



DOUBLETREE
by Hilton™
MODESTO

CATERING MENU





DOUBLETREE
by Hilton™
MODESTO

It is our distinct pleasure to welcome you to the DoubleTree by Hilton Modesto. For more than 25 years, our hotel has stood as a landmark and a symbol of Modesto's rich tradition of culture, history, and hospitality.

In the kitchen at the DoubleTree by Hilton Modesto, our Culinary Team has taken great strides to source and explore the unique California landscape to give our guests a truly authentic West Coast experience. We bring you the freshest ingredients from local farmers, purveyors and artisans who take great pride in providing the best that land and sea have to offer.

We have made every attempt to create menus that cater to the varied tastes of our guests; however, we recognize that not all of our guests may find what they are looking for. If this is the case, please contact our Catering Department and we shall do our utmost to satisfy your requests.

*Pervez Khan
General Manager*



BREAKFAST

CLASSIC CONTINENTAL - \$18 Per Person

Assorted Muffins, Freshly Baked Danish and Butter Croissants, Sweet Butter, Fruit Preserves and Assorted Chilled Juices

DELUXE CONTINENTAL - \$20 Per Person

Fresh Sliced Seasonal Fruit Platter, Assorted Yogurts with Granola, Assorted Muffins, Freshly Baked Danish and Butter Croissants, Sweet Butter and Fruit Preserves and Assorted Chilled Juices

ALL AMERICAN PLATED BREAKFAST - \$22 Per Person

Scrambled Eggs, Your Choice of Country Link Sausage, Crisp Bacon or Grilled Ham Steak, Breakfast Potatoes, Fruit Garnishes, Breakfast Pastries and Orange Juice

BREAKFAST BUFFET

DOUBLETREE BREAKFAST BUFFET - \$26 Per Person

(Minimum of 20 Guests)

Scrambled Eggs with Cheddar Cheese, Smoked Bacon or Country Link Sausage, Potatoes with Peppers and Onions, Sliced Seasonal Fruit, Breakfast Pastries, Assorted Cereals with Milk and Assorted Chilled Juices

CENTRAL VALLEY BUFFET - \$29 Per Person

(Minimum of 20 Guests)

Scrambled Eggs with Cheddar Cheese, Smoked Bacon, Country Link Sausages, Potatoes with Peppers and Onions, Sliced Seasonal Fruit, Breakfast Pastries, Assorted Cereals with Milk, Assorted Yogurt Parfaits, and Assorted Chilled Juices

Includes Freshly Brewed Starbucks Coffee, Decaffeinated Coffee and Assorted Tazo Teas

22% Taxable Service Charge and Sales Tax will be added

Menu items may contain nuts and nut by-products. Please advise your Catering Manager of any allergies or dietary restrictions.





DOUBLETREE
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PLATED LUNCH

CHOICE OF ONE STARTER

Farmer's Market Greens, Grape Tomatoes, English Cucumbers, Carrots, Balsamic and Ranch Dressing
Caesar Salad, Shaved Parmesan, Garlic Herb Croutons, Classic Caesar Dressing

CHOICE OF TWO ENTREES MAXIMUM

Prices are per person. Split entrées, the higher priced entrée will be charged.

Braised Beef Short Ribs, Cabernet Glace de Viande - \$38 Per Person
Rosemary Roasted Garlic Infused Tri Tip, Red Wine Demi Reduction - \$36 Per Person
Baked Atlantic Salmon, Lemon Dijon with Capers & Dill - \$34 Per Person
Grilled Peppered Flank Steak, Natural Beef Jus, Mushrooms, Onion Jam - \$33 Per Person
Chicken Marsala, Marsala Mushroom Sauce - \$31 Per Person
Oven Roasted Pork Loin, Rosemary Orange Sauce - \$30 Per Person
Char-Grilled Chicken with Artichoke Cream Sauce - \$29 Per Person

CHOICE OF ONE ACCOMPANIMENT

Creamy Polenta
Roasted Garlic and Herb Mashed Potatoes
Rice Pilaf with Mushrooms and Vegetables
Parmesan and Rosemary Roasted Fingerling Potatoes

CHOICE OF ONE DESSERT

Cheesecake - Blueberry, Raspberry, Strawberry Swirl or Oreo Cookie
Platter of Assorted Cupcakes - Red Velvet, Chocolate and Vanilla Bean
Platter of Assorted Dessert Bars - Chocolate Raspberry, Lemon Berry, Oreo Dream and Marble Cheesecake

All Entrees served with Fresh Baked Rolls and Butter and Seasonal Vegetables,
Freshly Brewed Starbucks Coffee, Decaffeinated Coffee, Iced Tea and Assorted Tazo Teas

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LUNCH BUFFET

CALIFORNIA BAJA LUNCH BUFFET

\$37 Per Person

Crisp Iceberg Lettuce, Sweet Corn, Red Onion,
Red Peppers, Cilantro Ranch Dressing
Tri-Colored Chips, Classic Guacamole, Sour Cream,
Housemade Salsa, Corn Tortillas, Cheddar Cheese
Pork Carnitas
Marinated Chicken Fajitas
Cumin Infused Housemade Refried Beans
Tomato Rice with Chipotle Peppers
Lemon Bars & Brownies

NORTH BEACH LUNCH BUFFET

\$38 Per Person

(Maximum of 250 Guests)

Roasted Tomato Bisque, Sweet Garlic and Basil
Hearts of Romaine, Shaved Parmesan and Croutons
Caprese Salad, Fresh Mozzarella, Grape Tomatoes and Basil
Pepperoni Flat Bread, Stanislaus Pizza Sauce, Mozzarella
Margarita Flat Bread, Mozzarella, Tomatoes, Torn Basil

Choice of One Entree:

- Chicken Marsala with Roasted Mushrooms,
- Chicken Piccata with Lemon Caper
- Pasta Primavera with Sweet tomatoes

Roasted Oven Vegetables

Tiramisu

HAWAIIAN LUNCH BUFFET

\$39 Per Person

Macaroni Salad Hawaiian Coleslaw

Choice of Two Entrees:

- Hawaiian Beef Teriyaki with Pineapple
 - Teriyaki Glazed Chicken, Pineapple Mango Relish
 - Grilled Mahi Mahi, Tropical Fruit Salsa
- Sticky Rice, Hawaiian-Style Vegetables,
Fresh Baked Rolls & Butter,
Coconut Cream Pie



All Buffets served with Freshly Brewed Starbucks Coffee, Decaffeinated Coffee, Iced Tea and Assorted Tazo Teas

22% Taxable Service Charge and Sales Tax will be added

(Minimum of 25 Guests)

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BUTCHER BLOCK LUNCH BUFFET

PRE-MADE GOURMET SANDWICHES - \$34 Per Person

Oven Roasted Turkey Breast - Smoked Gouda, Chipotle Aioli, Shredded Lettuce, Tomatoes on a Croissant
Roasted Beef - Red Onions, Swiss cheese, Farmers Market Greens, Garlic Aioli, Fresh Tomatoes on Ciabatta
Roasted Vegetable Pita Wrap, Arugula, Hummus, Feta, and Cucumber Dill Dressing

MAKE YOUR OWN DELI SANDWICH - \$30 Per Person

Meat: Roasted Turkey Breast, Smoked Ham, Pastrami, Salami

Cheese: Smoked Gouda Cheese, Cheddar, Swiss, Pepper Jack

Condiment Tray: Shredded Iceberg Lettuce, Sliced Tomatoes, Bermuda Onions, Pickle Spears

Bread: Ciabatta Bread, Whole Grain, Sourdough, California White

Mustard, Mayonnaise, Cranberry Mayonnaise

BUTCHER BLOCK ACCOMPANIMENTS INCLUDED:

Individually Bagged Potato Chips or Traditional Potato Salad with Onions, Celery, Mayonnaise and Mustard

Farmers Market Greens, Grape Tomatoes, English Cucumbers, Carrots, Balsamic or Ranch Dressing

Fresh Seasonal Fruit

Fresh Baked DoubleTree Chocolate Chip Walnut Cookies

All Buffets served with Freshly Brewed Starbucks Coffee, Decaffeinated Coffee, Iced Tea and Assorted Tazo Teas

22% Taxable Service Charge and Sales Tax will be added

(Minimum of 25 Guests)

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LUNCH TO GO

Groups of 50 or more can choose 2 sandwich selections.

Eco-Friendly Biodegradable Packaging

\$25 Per Person

CHOICE OF ONE CHILLED SELECTION

Farmers Market Greens, Grape Tomatoes, English Cucumbers, Carrots, Balsamic and Ranch Dressing

Traditional Potato Salad with Onions, Celery, Mayonnaise and Mustard

Campanelle Pasta Salad with Artichokes, Kalamata Olives and Sundried Tomato Pesto

CHOICE OF ONE SANDWICH

Grilled Chicken Sandwich - Basil Pesto, Lettuce, Tomato, Swiss on Ciabatta

Oven Roasted Turkey Breast - Smoked Gouda, Chipotle Aioli, Shredded Lettuce, Tomatoes on a Croissant

Roasted Beef - Red Onions, Swiss cheese, Farmers Market Greens, Garlic Aioli, Fresh Tomatoes on Ciabatta

Roasted Vegetable Pita Wrap, Arugula, Hummus, Feta, and Cucumber Dill Dressing

CHOICE OF ONE ACCOMPINAMENT

Whole Fruit

Individually Bagged Potato Chips

Granola Bar

Lunch To Go served with DoubleTree Chocolate Chip Walnut Cookie, Packet of Mayonnaise, Mustard, Salt, Pepper,

Napkin, Fork, Knife, Spoon and Bottled Water

22% Taxable Service Charge and Sales Tax will be added

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HORS D'OEUVRES A LA CARTE

Minimum Order of 50 Pieces

COLD HORS D'OEUVRES

\$5.50 Per Piece

Smoked Salmon, Capers, Cream Cheese on Grilled Bread

Belgian Endive with Creamed Bleu Cheese and Chopped Walnuts

Tomato Basil Bruschetta with Shredded Parmesan Cheese

Greek Antipasto Skewers

Tortellini Shrimp Skewers

Caprese Salad Kababs

HOT HORS D'OEUVRES

\$5.50 Per Piece

Mini Beef Kabobs

Beef Satay with Teriyaki Sauce

Thai Peanut Chicken Satay

Spanakopita

Vegetarian Potatoes Samosa

Mini Beef Wellington

Assorted Mini Quiche

Chicken Samosa

Breaded Crab Cake

Mini Chicken Cordon Bleu

Mini Egg Rolls

Coconut Shrimp

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HORS D'OEUVRE PLATTERS

SEASONAL FRUIT PLATTER

Small Platter (Up to 50 Guests) - \$175
Medium Platter (Up to 75 Guests) - \$250
Large Platter (Up to 100 Guests) - \$325

VEGETABLE CRUDITÉ PLATTER

Cauliflower, Red Radishes, Broccoli, Carrots, Mushrooms, Cucumber, Cherry Tomatoes with Creamy Dressing

Small Platter (Up to 50 Guests) - \$175
Medium Platter (Up to 75 Guests) - \$250
Large Platter (Up to 100 Guests) - \$325

CHEESE DISPLAY PLATTER

Imported and Domestic Cheese served with Fresh Bread and Assorted Crackers

Small Platter (Up to 50 Guests) - \$250
Medium Platter (Up to 75 Guests) - \$300
Large Platter (Up to 100 Guests) - \$400

ANTIPASTO DISPLAY PLATTER

Fresh Mozzarella with Roma Tomato and Basil, Pepperoncini Peppers,
Assorted House Cured Olives, Jardiniérs, Sun Dried Tomatoes, Prociutto, Peppered Salami, Capicola,
Roasted Red Peppers in Balsamic Vinaigrette, Marinated Artichoke Hearts,
Brie, Fontina and Bleu Cheeses with Grilled Crostinis

Small Platter (Up to 50 Guests) - \$250
Medium Platter (Up to 75 Guests) - \$350
Large Platter (Up to 100 Guests) - \$500

Custom Platters & Charcuterie Tables Available Upon Request

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PLATED DINNER

CHOICE OF ONE STARTER

Farmer's Market Greens, Grape Tomatoes, English Cucumbers, Carrots, Balsamic and Ranch Dressing
Caesar Salad, Shaved Parmesan, Garlic Herb Croutons, Classic Caesar Dressing

CHOICE OF TWO ENTREES MAXIMUM

Prices are per person. Split entrées, the higher priced entrée will be charged.

Grilled New York Steak, Chimichurri Sauce - M/P
Oven Roasted Prime Rib of Beef, Sea Salt, Cracked Peppers, Natural Jus - M/P
Braised Beef Short Ribs, Cabernet Glace de Viande - \$43 Per Person
Baked Atlantic Salmon, Tarragon Cream Sauce - \$42 Per Person
Rosemary Roasted Garlic Infused Tri Tip, Red wine Demi Reduction - \$40 Per Person
Grilled Peppered Flank Steak, Natural Beef Jus, Mushrooms, Onion Jam - \$40 Per Person
Chicken Marsala, Marsala Mushroom Sauce - \$39 Per Person
Panko Crusted Chicken Breast, Fire Roasted Tomato Sauce - \$37 Per Person

CHOICE OF ONE ACCOMPANIMENT

Creamy Polenta
Roasted Garlic and Herb Mashed Potatoes
Rice Pilaf with Mushrooms and Vegetables
Parmesan and Rosemary Roasted Fingerling Potatoes

CHOICE OF ONE DESSERT

Cheesecake - Blueberry, Raspberry, Strawberry Swirl or Oreo Cookie
Platter of Assorted Cupcakes - Red Velvet, Chocolate and Vanilla Bean
Platter of Assorted Dessert Bars - Chocolate Raspberry, Lemon Berry, Oreo Dream and Marble Cheesecake

All Entrees served with Fresh Baked Rolls and Butter, Seasonal Vegetables, Freshly Brewed Starbucks Coffee, Decaffeinated Coffee, Iced Tea and Assorted Tazo Teas

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DINNER BUFFET

\$56 PER PERSON

CHOICE OF TWO STARTERS

Farmer's Market Greens, Grape Tomatoes, English Cucumbers, Carrots, Balsamic and Ranch Dressing
Caesar Salad, Shaved Parmesan, Garlic Herb Croutons, Classic Caesar Dressing
Garden Greens with Crisp Iceberg, Sliced Strawberries, Cranberries, Feta, Cucumber, Grape Tomato, Grated Carrots
Caprese Salad with Mozzarella, Grape Tomato and Basil
Traditional Potato Salad with Onions, Celery, Mayonnaise and Mustard
Macaroni Salad

CHOICE OF TWO ENTREES

Braised Beef Short Ribs, Cabernet Glace de Viande
Baked Atlantic Salmon, Capers, Sundried Tomato Sauce
Rosemary Roasted Garlic Infused Tri Tip, Red Wine Demi Reduction
Churrasco Style Flank Steak, Chimichurri
Chicken Marsala, Marsala Mushroom Sauce
Pasta Primavera, Roasted Vegetables, Sweet Tomato Sauce

CHOICE OF ONE ACCOMPANIMENT

Creamy Polenta
Roasted Garlic and Herb Mashed Potatoes
Rice Pilaf with Mushrooms and Vegetables
Parmesan and Rosemary Roasted Fingerling Potatoes

CHEF'S SELECTION OF ASSORTED DESSERTS

All Entrees served with Fresh Baked Rolls and Butter, Seasonal Vegetables, Freshly Brewed Starbucks Coffee, Decaffeinated Coffee, Iced Tea and Assorted Tazo Teas

22% Taxable Service Charge and Sales Tax will be added

(Minimum of 50 Guests)

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DINNER BUFFET ENHANCEMENTS

PORK LOIN CARVING STATION - \$16 Per Person

Rosemary and Cracked Pepper Crusted Pork Loin, Apple Cranberry Chutney

TRI TIP CARVING STATION - \$18 Per Person

Balsamic and Roasted Garlic Infused Tri Tip

SMOKED HAM CARVING STATION - \$17 Per Person

Balsamic and Roasted Garlic Infused Tri Tip

PRIME RIB OF BEEF CARVING STATION - \$23 Per Person

Oven Roasted Prime Rib of Beef, Natural Jus, Horseradish Sauce

TURKEY CARVING STATION - \$19 Per Person

Traditional Oven Roasted Whole Turkey, Giblet Gravy, Cranberry Orange Compote

22% Taxable Service Charge and Sales Tax will be added

Add \$100.00 for a Uniformed Carving Attendant per Station

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SNACKS & BEVERAGES

BEVERAGES

Coffee	\$59 Per Gallon
Hot Tea	\$45 Per Gallon
Iced Tea	\$45 Per Gallon
Lemonade or Fruit Punch	\$45 Per Gallon
Apple Juice, V8 or Grapefruit Juice	\$27 Per Carafe
Fresh Squeezed Orange Juice	\$27 Per Carafe
2% Low Fat, Non Fat or Whole Milk	\$27 Per Carafe
Red Bull or Sugar Free Red Bull	\$7 Each
Sparkling Water	\$6 Each
Bottled Water	\$4 Each
Assorted Soft Drink Can	\$4 Each

BREAD & PASTRIES

Bagels with Cream Cheese	\$45 Per Dozen
Fresh Baked DoubleTree Cookies	\$40 Per Dozen
Assorted Muffins	\$40 Per Dozen
Chocolate Brownies	\$38 Per Dozen
Breakfast Danish	\$38 Per Dozen
Croissants	\$32 Per Dozen

SNACKS

Spicy Harissa Dip	\$30 Per Pint
Hummus Dip	\$30 Per Pint
Zatar Dip	\$30 Per Pint
Guacamole Dip	\$28 Per Pint
Salsa	\$22 Per Pint
Mixed Nuts	\$29 Per Pound
Pita Bread	\$25 Per Pound
Tortilla Chips	\$20 Per Pound
Hummus Crudite Cups	\$8 Each
Avocado Toast	\$6 Each
Assorted Yogurts	\$5 Each
KIND Bars	\$5 Each
Whole Fresh Fruit	\$5 Each



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MEETING BREAKS

ALL DAY BEVERAGE BREAK - \$20 Per Person

Assorted Soda, Bottled Water, Sparkling Water, Freshly Brewed Coffee, Decaffeinated Coffee, Assorted Hot Tea and Iced Tea

ALL DAY COFFEE BREAK - \$15 Per Person

Freshly Brewed Coffee, Decaffeinated Coffee, Assorted Hot Tea and Iced Tea

AT THE MOVIES - \$15 Per Person

Buttered Popcorn, Soft Pretzels with Assorted Mustard, Assorted Candy, Soda & Bottled Water

FIESTA BREAK - \$14 Per Person

California Avocado Guacamole, Charred Tomato Salsa with Tri Colored Tortilla Chips, Queso Dip and Warm Cinnamon Churros

SPA BREAK - \$14 Per Person

Hummus with Warm Pita Bread, Kalamata Olives, Grape Tomatoe, Cucumbers and Berry-Infused Water

22% Taxable Service Charge and Sales Tax will be added

(Minimum of 20 Guests - Add \$5 Per Person for Groups of 20 People or Less)

Menu items may contain nuts and nut by-products. Please advise your Catering Manager of any allergies or dietary restrictions.



DOUBLE TREE

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EVENT GUIDELINES

AUDIO VISUAL

The DoubleTree by Hilton Modesto is proud to partner with Statewide Productions for your audio visual event needs.

Our sales staff will coordinate all of your needs or with specific questions you can call (209) 360-7254.

BAR SERVICE

There is a labor fee of \$150 per bar attendant. After 3 hours, overtime fee of \$50 per bar, per hour is charged, regardless of consumption.

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There is a labor fee of \$150 per bar attendant. After 3 hours, overtime fee of \$50 per bar, per hour is charged, regardless of consumption.

BOXES/PACKAGES/STORAGE

Please coordinate all shipping to the hotel 3 days prior to your event. The hotel is not responsible for damage to or loss of any articles left on the premises, prior, during or following an event.

All shipped materials should be labeled with the hotel's shipping form supplied by your Convention Services or Catering Manager.

The following handling fees will apply for all incoming and outgoing items:

Boxes-\$5 per box. Palettes-\$150 per palette

Oversized and extreme weighted objects- priced on object size and weight

DELIVERIES AND LOADING DOCK

All vendors are required to advise the Convention Services or Catering Manager of their delivery and set up schedule a minimum of two weeks prior to the event. Loading docks must be reserved and the hotel reserves the right to deny deliveries if policies are not followed. The contract holder will be responsible for any incurred damage(s) by outside vendors. It is required all vendors check in with hotel security prior to making their delivery and that they are in suitable attire and maintain a professional image while on property. All items must be picked up immediately following the event unless alternate arrangements have been made.

GUARANTEE

In order to ensure the success of your function, it is necessary that the hotel be notified of the exact number of guests attending a function at least five business days prior to the event. This will be considered the minimum guarantee. If no guarantee is received by the required date, the contracted number of guests will be applicable or the actual number of guests in attendance should this number be greater than the contracted number.

MENU SELECTION

In order for us to ensure the availability of all chosen items and avoid additional fees associated with "last minute" purchases, your menu selections are required four weeks prior to the function date. In the case of split entrees, the higher priced entree will be charged. undivided attention, we ask that if you would like to come in to ask questions, make changes, or bring family members or vendors to see the reception room, please schedule an appointment. Your event is very important to us, and we want to make sure that we are available to meet with you!

OUTSIDE FOOD AND BEVERAGE

No outside food and beverage will be permitted into the hotel by patrons, vendors or guests, without special permission from the hotel prior to the event. The hotel reserves the right to charge for this service.

APPOINTMENTS

In order to best serve you, and to make sure that you have our undivided attention, we ask that if you would like to come in to ask questions, make changes, or bring family members or vendors to see the reception room, please schedule an appointment. Your event is very important to us, and we want to make sure that we are available to meet with you!

PAYMENTS

25% of total charges will be required as a nonrefundable deposit for your event at the time of signed agreement. 75% of your event balance is due 30 days prior. Three days prior we require your final guarantee number of attendees and final payment in full. Payments may be made using a credit/debit card, cash, or certified check.

FUNCTION SPACE RENTAL FEES

Rental fees will apply plus a 22% service charge and Sales Tax.

FUNCTION TIMES

Banquets are scheduled for a 6 hour time period. You will have access to event room for decorating one hour prior the event start time.

A room fee will apply if you require additional event time. Overtime fee is at \$200.00 per hour.

SECURITY

May be requested based on event location.

One security required per every 100 guests at \$25 per hour with a minimum of 4 hours. Hotel will contract security directly as we do not allow an outside security company.





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DAILY INTERNET USAGE

Number of Participants	Superior	Simple
<25	\$17 /person (Up to 8 mbps)	\$12 /person (Up to 3 mbps)
26-50	\$12 /person (Up to 12 mbps)	\$9 /person (Up to 5 mbps)
51-100	\$10 /person (Up to 22 mbps)	\$7 /person (Up to 8 mbps)

We are happy to assess a customized solutions regarding Internet connections for your events.

22% Service Charge and Applicable Sales Tax will be Added to Above Prices.



EVENT BEVERAGES

HOUSE BRANDS

House Vodka, House Gin, House Scotch, House Rum, House Tequila, E&J Brandy

CALL BRANDS

Jack Daniels, Tiffin Vodka, Malibu Rum, Seagram's 7, Bacardi Rum, Captain Morgan

PREMIUM BRANDS

Grey Goose, Tanqueray, Johnny Walker Black, Crown Royal, Patron

IMPORTED & DOMESTIC BEERS

Michelob Ultra, Modelo, Heineken, Coors Light

HOUSE WINES

Cabernet, Chardonnay

SOFT DRINKS

Pepsi, Diet Pepsi, Starry

WATERS

Bottled Water & Pellegrino

HARD SELTZERS

High Noon or White Claw

ENERGY DRINKS

Red Bull & Sugar Free Red Bull

Additional Options Available Upon Request and Availability.

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BAR PACKAGES

Bar packages do not include martinis or blended drinks. Mixed drinks are one ounce liquor pours.

Specialty bars can be created by your Convention Services/Catering Manager.

Add \$150.00 for a Uniformed Attendant Per Bar Per 100 Guests.

Table Side Wine Service Available Upon Request.

Corkage \$20 per Bottle

HOSTED BAR

House Liquor	\$6.75
Call Liquor	\$7.50
Premium	\$9.50
Domestic Beer	\$4.75
Imported Beer	\$5.75
Hard Seltzer	\$5.75
House Wine	\$4.75
Soda/Juice	\$3.50
Bottled Water	\$3.50

CASH BAR (NO-HOST BAR)

House Liquor	\$7.00
Call Liquor	\$8.00
Premium	\$10.00
Domestic Beer	\$5.00
Imported Beer	\$6.00
Hard Seltzer	\$6.00
House Wine	\$5.00
Soda/Juice	\$5.00
Bottled Water	\$5.00

UNLIMITED BAR OPTIONS

Unlimited bar options are per person. Per person rate will apply to all guaranteed guests. No split counts.

Bar attendants have right of refusal. Bar time is for 6 hours only. All bars must close by 12:00am.

SILVER

\$16 Per Person

SOFT DRINKS, JUICES, WATERS, ENERGY DRINKS

GOLD

\$22 Per Person

IMPORTED & DOMESTIC BEERS, HARD SELTZERS, HOUSE WINES,
SOFT DRINKS, WATERS, ENERGY DRINKS

PLATINUM

\$28 Per Person

PREMIUM BRANDS, CALL BRANDS, HOUSE BRANDS, IMPORTED & DOMESTIC BEERS,
HARD SELTZERS, HOUSE WINES, SOFT DRINKS, WATERS, ENERGY DRINKS

22% Taxable Service Charge and Sales Tax Applicable on All Hosted Bar Totals

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