



"One Wedding at a Time"

Congratulations on your upcoming Wedding!

We are delighted that you are considering DoubleTree Resort by Hilton Hollywood Beach for your wedding ceremony, reception, or both!

Exclusively yours, the hotel caters to "one wedding at a time," ensuring that every detail of your dream wedding is orchestrated to perfection.

Our professional wedding planners will be pleased to custom design any menu to fit your special needs.

Compliments of DoubleTree Resort by Hilton Hollywood Beach
Every Package Includes:

Tasting and Planning Session for Bride and Groom
White Padded Folding Chairs for Ceremony
Choice of 5 White Glove Butler Passed Hors D'Oeuvres
Four Hour Open Bar, Call Brands
Champagne Toast

An elegant Plated Dinner or a lavish Dinner Buffet

You can select up to two Entrées for your Dinner choices
You will be billed at the higher priced entrée for the entire package

Personalized Wedding Cake from Edda's Cakes or Elite Cakes

Floor length Linens
White Napkins
Chiavari Chairs
Votive Candles to Accent your Decorations

Special Discounted Guest Rates for Your Out of Town Guests
Complimentary Guest Room Accommodations for
the Bride and Groom on Your Wedding Night

Young Adult Package (12-20 years old) \$60 per person
Children Package (4 to 12 years old) \$30 per person
Vendor Meals \$35 per person

All prices are subject to a taxable 23% service charge and 6% sales tax

Wedding Ceremony Information

DoubleTree Resort by Hilton Hollywood Beach offers a lush tropical setting overlooking the Intracoastal Waterway, that is a unique setting for a Wedding Ceremony

Indoor space is also available

Setup Fee is \$1,500.00 and includes:

Set up of White Padded Folding Chairs

Set up and Reservation of a backup location



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Intercostal Waterway Wedding

Four Hour Call Brand Open Bar

Svedka Vodka, Jim Beam Bourbon, Beefeater Gin, Pepe Lopez Tequila, Bacardi Rum, Canadian Club Whiskey, Johnny Walker Red scotch, Canyon Road Wines, Domestic Beer, Imported Beer, Soft Drinks and Bottled Water

One Hour Cocktail Reception

***Choose a Total of Five Hot and Cold Hors D'oeuvres
Butler Passed, White Glove Service***

ELEGANT PLATED DINNER

Champagne Toast

Salad

(Select One)

Crowne Salad

*Mixed Field Greens, Boursin Cheese
and Spiced Pecans Tossed with Sweet Red Vinaigrette*

Kale Salad

*Baby kale, fresh sliced apples, dried cranberries,
Feta cheese, shredded carrots and edamame
mixed in a light red wine vinaigrette*

Orchard Salad

*Mixed greens with sliced pears, dried figs,
Point Reyes blue cheese and sunflower seeds
mixed in a balsamic vinaigrette*

Entrée

(Select up to Two)

(If Two Entrées are selected the higher price will prevail)

Butter Basted Organic Free-Range Chicken \$99

*This chicken breast is herb butter basted to perfection and served
with green topper carrots and marble fingerling potatoes*

Parmesan Crusted Organic Free-Range Chicken \$99

*Chicken breast in a roasted garlic sauce and served
with green topper carrots and marble fingerling potatoes*

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Lemon Basil Pesto Salmon \$105

Fresh grilled salmon adorned with lemon basil pesto and served with baked chick peas and cheese as well as marble fingerling potatoes

Herb Grilled Salmon \$105

Fresh grilled salmon with a beurre blanc and citrus zest, sautéed artichokes, red and yellow peppers and hand smashed potatoes

Caribbean Mango Fresh Catch Mahi \$115

Blackened fresh caught Mahi, Mango Salsa served with hand smashed potatoes and asparagus

Churrasco Steak \$115

Finely cut skirt steak with an authentic chimichurri rub served with Hawaiian tostones

Bone in Filet Mignon \$128

A 6oz Prime bone in filet mignon with a mélange of forest mushrooms, hand smashed potatoes and green topper carrots

Hollywood Beef and Reef \$135

A 6oz Prime bone in filet mignon with a jumbo shrimp, a diver scallop, hand smashed potatoes and asparagus

Vegetarian Entrées

Eggplant Rollatini Stuffed with Risotto and topped with Tomato Sauce and Parmesan \$99

Margherita Linguine with Sun Dried Tomatoes tossed in a Lemon Basil Sauce \$99

Spinach Linguine with a light Caper Crème Sauce \$99

Accompanied By

Dinner Rolls and Butter Rosettes

Dessert

*Specialty Wedding Cake from our Preferred Vendor
Freshly Brewed Gourmet Coffee, Decaffeinated Coffee and a Selection of Herbal Teas*

HOLLYWOOD WEDDING BUFFET DINNER MENU

Five Hour Call Brand Open Bar

*Svedka Vodka, Jim Beam Bourbon, Beefeater Gin, Pepe Lopez Tequila, Bacardi Rum,
Canadian Club Whiskey, Johnny Walker Red scotch, Canyon Road Wines,
Domestic Beer, Imported Beer, Soft Drinks and Bottled Water*

One Hour Cocktail Reception

*Choose a Total of Five Hot and Cold Hors D'oeuvres (see pages 6&7)
Butler Passed, White Glove Service*

BUFFET DINNER

Champagne Toast

Salad Stations

Tropical Fruit Display

Toasted Coconut Yogurt

Mediterranean Pasta Salad

Olives, Red Peppers, Tomatoes, Crumbled Boursin tossed in Citrus Dressing

(Select One)

Kale Salad

*Baby kale, fresh sliced apples, dried cranberries,
Feta cheese, shredded carrots and edamame
mixed in a light red wine vinaigrette*

Orchard Salad

*Mixed greens with sliced pears, dried figs,
Point Reyes blue cheese and sunflower seeds
mixed in a balsamic vinaigrette*

Entrees

(Select Two)

*Butter Basted Organic Free-Range Chicken
Lemon Basil Pesto Salmon
Churrasco Steak*

Chef's Selection of Vegetables

Hand Smashed Potatoes

Baked Rolls and Whipped Butter

Dessert

Specialty Wedding Cake from our Preferred Vendor

Freshly Brewed Gourmet Coffee, Decaffeinated Coffee and a Selection of Herbal Teas

\$129 Per Person

All prices are subject to a taxable 23% service charge and 6% sales tax

Hors D'Oeuvres Selections

Choice of 5, Included in Plated Dinner and Buffet Dinner Package

Served Warm

Coconut Chicken Strips with Tangy Bourbon Sauce

Crispy Coconut Shrimp with BBQ Sauce

Spanakopita

Beef Satay with Peanut Sauce

Vegetable or Crab Spring Rolls with Sweet Chili Sauce

Hawaiian Chicken Brochettes with Zesty Orange Drizzle

Beef Empanadas

Mac & Cheese Bites in a Crispy Shell

Pork Potstickers with Sesame Ginger Sauce

Vegetable Potstickers with Ponzu Soy

Served Chilled

Citrus Ceviche

Mini Mozzarella and Cherry Tomato Skewers drizzled with Balsamic Syrup

Grilled Watermelon with Crumbled Bleu Cheese

Mini Tomato Bruschetta on Crostini

Smoked Salmon & Boursin Cheese on Pumpernickel

Mini Waldorf Chicken Salad Phyllo Baskets

Mini Antipasto Skewers

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Wedding Enhancements

Action Stations

Chef Attendant required at \$100, one attendant per 75 guests

Deluxe Pasta Station

*Penne Pasta, Three Cheese Tortellini, Infused Olive Oil, Pesto, Parmesan Cream Sauce, Marinara Sauce, diced Tomatoes, Garlic, Basil, Peppers, Onions, Primavera Vegetables, Parmesan Cheese, and fresh Mozzarella
Served with Garlic Bread and Breadsticks*

\$15 Per Person

Smashed Potato Bar

Buttery Mashed Potatoes, Sour Cream, Cheddar and Jack Cheeses, chopped Chives and Bacon Bits

\$12 Per Person

Slider Station

All-Beef Burger Sliders, Cheese, Mini-Buns, Pickles, Tomatoes, Lettuce, Condiments and Curly Fries or Sweet Potato Fries

\$15 Per Person

Carving Stations

Chef Attendant required at \$100, one attendant per 75 guests, minimum of 50 ppl

Slow Roasted Prime Rib

Red Wine Au Jus

\$16 Per Person

Roasted Beef Tenderloin

Chimichuri Sauce

\$18 Per Person

Whole Roasted Top Round

Horseradish, Mustards and Rolls

\$16 Per Person

SPECIALTY DISPLAY STATIONS

Chef Attendant required at \$75, one attendant per 75 guests

Chef's Inspired Mediterranean Inspired Dips

White Bean, Red Pepper & Roasted Garlic Hummus with Grilled Flatbreads

Tapas Station

*Hummus, tabbouleh, baba ghanoush,
pita bread and stuffed grape leaves*

\$12 Per Person

Tapas Upgrade Options

add \$3 Each

Displays & Montages

Imported and Domestic Cheese Montage

Toasted Baguettes and Assorted Crackers

\$10 Per Person

Vegetable Crudité Display

Creamy Ranch Dressing

\$10 Per Person

Tropical Fruit Display

Fresh Seasonal Fruits and Berries

\$10 Per Person

Viennese Table

A Selection of Mini Pastries and Petit Fours

\$15 Per Person

Beverage Enhancements

Premium Brand Liquors

*Johnny Walker Black Label Scotch, Jack Daniels Bourbon,
Grey Goose Vodka, Bombay Sapphire Gin, Patron Tequila, Bacardi Superior Rum,
Captain Morgan Spiced Rum, Crown Royal Whiskey, Hennessey VS Cognac,
Canadian Club Whiskey and Canyon Road Wines*

\$12 Per Person

Specialty Stations

Bartender required at \$150, one attendant per 75 guests

Bloody Mary Bar

*Vodka, Tomato Juice, Worcestershire sauce, Tabasco sauce,
celery, olives stuffed with blue cheese, olives stuffed with pickles, olives stuffed with
peppers, salt, black pepper, cayenne pepper, lemon juice and celery*

\$15 Per Person

Martini Bar

*House Vodka, Gin, olives, olive juice, cocktail onions, lemon slices,
citrus rind and maraschino cherries*

\$15 Per Person

\$500 for a personalized Ice Luge

Mojito Bar

*Classic, Strawberry or Mango Flavors,
Rum, Sugar, Lime Juice, Sparkling Water and Mint*

\$15 Per Person

Sangria Bar

House Red or White Wine, fresh, seasonal fruit, Brandy

\$12 Per Person

Champagne Mimosa's Bar

House Champagne and Fresh Squeezed Orange Juice

\$12 Per Person

Brunch Buffet

All prices are subject to a taxable 23% service charge and 6% sales tax

(Served between 10:00am- 2:00pm)

*Freshly Squeezed Orange Juice, Grapefruit
Juice, Apple Juice and Cranberry Juice*

*Selection of Breakfast Pastries, Muffins and Croissants, Butter and Preserves
An Assortment of Bagels and Cream Cheese*

*Traditional Eggs to Order
Smoked Bacon and Sausage
Roasted Breakfast Potatoes*

French Toast, Grilled and Dusted with Powdered Sugar and Topped with Strawberries

Salad Station

*Fresh Mozzarella and Heirloom Tomato Napoleon with Balsamic Reduction
Caesar Salad, Croutons, Parmesan Cheese Tossed with Caesar Dressing
Penne Pasta, Virgin Olive Oil, Fresh Basil, Arugula, Mushrooms & Roasted Red Peppers*

Carving Station

Chef Attendant Required - \$100

(Choice of one)

Slow Roasted Prime Rib

Red Wine Au Jus

or

Roasted Boneless Turkey

Coconut Cranberry Sauce

Assorted Mini Pastries

Freshly Brewed Coffee, Decaffeinated Coffee and a Selection of Gourmet Hot Teas

\$65 per person

One Hour of Butler Passed Specialty Drinks

Bloody Mary's, Mimosas & Sparkling Champagne

\$15 per person