



Weddings

By
Doubletree by Hilton at Warren Place



Doubletree by Hilton at Warren Place 6110 S. Yale Avenue Tulsa, OK 74136-1904. Phone: 918.497.2143



General Information

The DoubleTree by Hilton welcomes you on one of the most delightful days of your life.

Located in park-like setting, we offer affordable elegance for the bride and groom who wants to experience personalized service. When you plan your wedding with DoubleTree by Hilton, you can expect personalized attention and superior service from our catering team and event planners. The Doubletree by Hilton takes pride in offering the finest services available to our guests. With years of experience in planning unforgettable events and a staff that surpasses all other in friendliness and standards of excellence there is no better place to host your wedding than the Doubletree at Warren Place

Our staff of experienced planners will help guide you through every step of the planning process; from catering needs, to Ballroom layouts, to vendor selection and even hotel rooms. We are here to answer any questions concerning your wedding weekend activities. From rehearsal dinners, wedding ceremonies and the wedding receptions. It is our goal to make these next few months as easy as possible for you.

There are several items included in this packet that will help in planning your special day. We've provided information about menus, vendors, décor and hotel rooms. While we assist in detailing your wedding, the menu is our specialty! The menus you'll see in this packet are only a glimpse of the amazing cuisine from our Chef and his exceptional culinary team. Please take into consideration that we pride ourselves in customizing each and every event to make it as personal, unique, and memorable as possible. If interested in a custom menu we would be more than happy to arrange a personal meeting with our Chef and create a menu especially for you!

Thank you again for considering the Doubletree at Warren Place for your wedding. We would be honored to be a part of such a special day and we are excited to have the opportunity to meet and exceed each one of your catering needs.

Welcome to the Doubletree at Warren Place



Our compliments with your contract.

- Dedicated Wedding Planner to assist you throughout the planning and the day of the wedding
- Luxurious overnight accommodations for the Bride & Groom (night of reception) with Bottle of Champagne and chocolate dipped strawberries
- Breakfast in bed for the bride and groom
- Complimentary room rental
- Maitre'd to execute a memorable evening
- Bridal party/event party holding room during cocktail hour
- Special menu tasting for up to four people
- Reception room set-up, head table, Cake Table, Gift Table, Guest Book Table
- Dance Floor and Custom Staging for Entertainment
- Simple centerpiece to include and assortment of votive candles on a mirror tile
- Selection of Table Linen with matching Linen
- Champagne Toast (For Wedding Party)
- Special Guestroom rates for blocks of ten or more, based on availability
- Convenient complimentary parking for your guests
Double Hilton Honors Points. Ask Us How to Sign Up





The Ceremony

For your ceremony, we offer complete setup in a dedicated ceremony space with the setup of your choice.

Ceremony Packages

125 & Fewer Guests \$500.00	126 – 225 Guests \$700.00
226 – 325 Guests \$800.00	326 – 425 Guests \$900.00
425 – 525 Guests \$1000.00	

With an agreed minimum of \$10,000.00, we offer you the following additional complimentary enhancements

- Complimentary standard guestroom for one (1) night. To be used at the bride and grooms' discretion
- Complimentary ice carving
- Complimentary up-lighting to set the mood at your reception Up to six (6) lights and colors of your choice
- Triple Hilton Honors points
- Dinner for (2) in the Warren Duck Club



Displayed Hors D'oeuvres

Vegetable Crudités

An Assortment of Fresh Raw Vegetables Served with Ranch and Spinach

Artichoke Dip

\$6.00 per person

Fruit Display

A variety of Fresh Fruit, such as Honey Dew, Cantaloupe, Sweet Pineapple, Strawberries, and Grapes Honey Yogurt Dipping Sauce

\$6.50 per person

Grilled Vegetables

A variety of Marinated Grilled Vegetables, such as Mushrooms, Onions, and Squash Balsamic Dip and Pepper Crusted Goat Cheese

\$7.00 per person

Cheese Display

Chef's selection of Imported and Domestic Cheeses, Baked Brie with Almonds and Blackberries Garnished with Seasonal Fresh Fruit, Served with French Bread and Water Crackers

\$9.00 per person

Add a Baked Brie En Croute for an additional \$1.00 per person

Chip & Dip Display

Tostada Chips with Artichoke Spinach Dip and Queso Home Made Doubletree Potato Chips with Horseradish Texas Dipping Sauce

Pita Chips with Hummus

\$8.50 per person



Chocolate Fountain Display
(Minimum of 30 Guests)

Marshmallows, Pretzels, NutterButter Cookies, Super Sweet Pineapple,
Strawberries, Pound Cake, and Chocolate Fondue
\$9.25 per person

Mini Dessert Display

Chef's Assortment of Pastries to include: Mini Cheesecakes, Napoleons, Cream Puffs, Petit Fours,
and Cannoli
\$12.00 per person

WEDDING ENHANCEMENTS

Chef Attended Carving Station. Chef fee of \$100.00 will apply

Alder Wood Smoked Salmon

Fresh Atlantic Salmon slowly smoked with Alder Wood Served with Warm Cornmeal Flap Jacks
and Chipotle Mayonnaise
\$150.00 each
Serves 20

Whole Apple and Orange Roasted Turkey

Served with Slider Rolls, Cranberry Mayonnaise and Whole Grain Mustard
\$185.00 each
Serves 40

Brown Sugar Bourbon Glazed Ham

Served with Slider Rolls, Mango Mayonnaise and Dijon Mustard
\$225.00 each
Serves 40

Pepper Crusted Striploin

Served with Grilled Pita Bread, Horseradish Cream and Whole Grain Mustard
Serves 50
\$275.00 each



WEDDING ENHANCEMENTS

Chef Attended Carving Station. Chef fee of \$100.00 will apply

Blackened Tenderloin of Beef

Served with Crusty Rolls, Smoked Paprika and Roasted Garlic Aioli
and Horseradish Sauce

\$325.00 each

Serves 25

Steamship Round of Beef

Roasted with Garlic and Herbs, and served with Silver Dollar
Rolls, Dijon Mustard and Horseradish Sauce

\$650.00

Serves 175

Chef Attended Action Stations

Chef Attended Carving Station. Chef fee of \$100.00 will apply

Mac & All That Cheese

Smoked Gouda Mac, Smoked Chicken,
English Peas, Oven Dried Tomatoes

Traditional Mac and Cheese

Rock Shrimp & White Cheddar Mac, Orecciete Pasta, Bacon,
Basil, Parmesan Breadcrumbs

16++ per person

Asian Station

Chef Attended Station. Chef fee of \$75 will apply

Made to order Chicken or Beef Stir Fry tossed in a Hoisin Sauce,
Steamed Rice, Vegetables will include Mushrooms, Water Chestnuts,

Snap Peas, Bok Choy, Red Bell Peppers, Chives,

Bean Sprouts and Fortune Cookies

\$11.50 per person



The Fajita Bar

Seasoned & Marinated Beef & Chicken, Peppers & Onions,
Fresh Cilantro, Roma Tomatoes, Pepper Jack Cheese,
Guacamole, Fire Roasted Salsa, Flour Tortillas
\$12.00

Self-Attended Stations

Taco Bar

Taco Meat Seasoned with Cumin, Cilantro, and Chilies Served with
Hard or Soft Taco Shells and Sour
Cream, Cheddar Cheese, Guacamole, Shredded Lettuce and Salsa
\$10.50 per person

Mashed Potato Bar

Toppings: Butter, Sour Cream, Bacon Bits, Green Onions, and Shredded
Cheddar Cheese Choice of two of the following
Yukon Gold Purple Peruvian Wild Mushroom Sweet Potato Roasted Red Pepper with Extra Virgin
Olive Oil Artichoke and Goat Cheese w/Gremolata
\$9.00 per person



HORS D'OEUVRES

Minimum order of 24 pieces of each kind

White Bean Crostini
Crostini with Rosemary scented
White Bean Puree
\$24.00 per dozen

Smoked Salmon Flapjacks
Yukon Gold and Cornmeal Flapjacks
with Smoked Salmon
\$30.00 per dozen

Gorgonzola Cheese Crostini
Gorgonzola Cheese on Herbed
Crostini
\$28.00 per dozen

Tomato Basil Bruschetta
Chef's Classic Bruschetta atop a Garlic
Crostini
\$30.00 per dozen

Corn Meal Blinis
Petit Light Pancake with Herbed Goat
Cheese and Honey
\$28.00 per dozen

Crab Salad Profiteroles
Cream Puff Pastry filled with Crab
Salad
\$36.00 per dozen

Ahi Tuna
Black & White Sesame Ahi Tuna and
Wasabi Mayonnaise on a Crispy
Flapjack
\$36.00 per dozen

Assorted Mini Desserts
Mini Cheesecakes, Napoleons, Cream
Puffs, Petit Fours, and Cannolis
Minimum Order of 5 Dozen
\$38.00 per dozen

Poached Shrimp
Icy Poached Shrimp Cocktail with
Spicy Cocktail Sauce and Lemons
\$40.00 per dozen

Bite Size Meatballs
Meatballs with Chipotle BBQ
\$24.00 per dozen



Vegetable Spring Rolls Served with
Sweet and Sour and Hot Mustard
\$25.00 per dozen

Caribbean Chicken Wings
Served with Spicy Jerk Sauce
\$29.00 per dozen

Bite Size Quiche
Mini Quiche filled with Egg Custard
\$27.00 per dozen

Stuffed Jalapenos
Jalapenos Stuffed with Cream Cheese
\$28.00 per dozen

Mini Corn Dogs
An Oklahoma favorite served with
Home Made Dijon Mustard
\$26.00 per dozen

Chicken Tenders
Traditional Chicken
Tenders with BBQ Dip
\$30.00 per dozen

Potato Bites
Petit Baked Potatoes with Chives,
Bacon, Sour Cream, and Sea Salt
\$30.00 per dozen

Stuffed Mushrooms
Domestic Jumbo Mushrooms filled
with Bacon, Onions, Cream Cheese,
Green Onions, and Cheddar Cheese
\$32.00 per dozen



THE GOLD

Served buffet style offering a selection of Two Entrees for \$36.00 or Three Entrees for \$41.00
Buffet includes Warm Rolls with Butter, Coffee, Tea, and Decaffeinated Coffee

Salads

Select One

Wild Field Greens with Dried Fruits, Candied Walnuts, Grape Tomatoes, and Croutons. With Balsamic Vinaigrette and Ranch

Artichoke and Heart of Palm Salad

Artichokes, Heart of Palm, red onion, red and green bell pepper and sundried tomato dressing.

Cheese Tortellini and Sun-Dried Tomato Salad description

Cheese Tortellini's, grape tomatoes, red onion, artichokes and red and green Bell pepper

Entrées

Select Two

Chicken Breast Piccata, with Light Lemon Butter Sauce

Dijon Crusted Chicken Breast with Chardonnay Cream Sauce

Cilantro Marinated Breast of Chicken with Chipotle Cream Sauce

Bisteaca Tri-Tip Marinated in Garlic, Shallots, Rosemary, and Olive Butter

Flat Iron Steak with Mushroom Demi-Glace

Marinated Flank Steak with Enoke Mushrooms and Demi-Glace

Soy-Ginger Glazed Atlantic Salmon with Pineapple-Mango Salsa



Accompaniments

Select Three

Roasted New Potatoes
Garlic Mashed Potatoes
Wild Rice Pilaf
Sautéed Zucchini and Squash
Green Beans and Julienned Carrots
Fresh Seasonal Vegetable Medley

THE DIAMOND

Buffet includes Warm Rolls with Butter, Coffee, Tea, and Decaffeinated Coffee

\$46.00

Beautiful Display Tables to Include

Imported and Domestic Cheese Display with Garlic Crostinis and Water Crackers
An Assortment of Fresh Seasonal Fruits Served with Honey Yogurt Dipping Sauce
Fresh Vegetables Crudité Presented with Assorted Dressing

Butler Passed Hors D'oeuvres – Select Four

Crab Salad Profiteroles Cream Puff
Pastry filled with Crab Salad
Bite Size Meatballs with Chipotle BBQ
Vegetable Spring Rolls Served with
Sweet and Sour and Hot Mustard
Bite Size Quiche
Stuffed Jalapenos Peppers

Mini Corn Dogs served with Dijon
Mustard
Bacon Wrapped Scallops
Smoked Chicken Quesadillas
Spinach Spanakopita
Mini Crab Cakes Served with Roasted
Garlic and Butter Sauce



Carving Stations

Select Two

Baron of Beef (Steamship)

Horseradish Cream, Whole Grain Mustard Aioli, and
Silver Dollar Rolls

Herb-basted Roasted Turkey

Cranberry Aioli and Silver Dollar Rolls

Mustard-Crusted Pork loin

Creole Mustard Crusted & Seared Pork loin,

Made to Order Pasta Station to Include

A chef fee of \$100.00 will apply

Penne Pasta with Grilled Chicken, Italian Sausage, Mushrooms, Fresh Basil, Garlic, Zucchini, Green Onions, Diced Tomatoes, Mushrooms, Pesto, Marinara Sauce, and Alfredo Sauce.

Tortellini with Sun-Dried Tomatoes, Roasted Garlic, and Marinara Sauce
Served with Breadsticks



THE PLATINUM

Plated Dinner to include Warm Rolls with Butter, Coffee, Tea, and Decaffeinated Coffee

Reception of Butler Passed Hors d'oeuvres: Select Two

Profiterole with Crab Salad
Gazpacho Shooters with Avocado
Cream
Cream Cheese Wontons
Spanakopita
Smoked Salmon Flapjacks

Chocolate Mousse Shooters
Sesame Chicken Pot Stickers
Chicken Teriyaki Skewers
Thai Peanut Chicken Satay
Vegetable Samosa
Asiago Risotto Croquette

Salads

Select One

Mixed Baby Greens with Grape Tomatoes, Toasted Almonds, and Dried Cranberries
served with Mango Vinaigrette or Honey Mustard Vinaigrette

Caesar Salad with Crisp Romaine, Herbed Croutons, and Shaved Parmesan Cheese

Spinach Salad with Roasted Shallots, Grape Tomatoes, and Herbed Croutons. Served
with Honey Mustard or Balsamic Vinaigrette

Entrée

Select One

Chicken Piccata \$39.00 per person

Parmesan Battered Chicken Breast with Light Lemon Caper Butter Sauce
\$39.00 per person

Salmon with Dill Cream

Atlantic Salmon Pan Seared to perfection topped with Dill Cream Sauce
\$40.00 per person

Filet of Beef

8 Ounce Porcini Crusted Filet with Gorgonzola Cream and Red Pepper Duchess Potatoes
\$51.00 per person



Duet Entrées

Parmesan Crusted Chicken & Garlic Shrimp
Served with a Pesto Cream and Tomato Couscous. Shrimp Sautéed in Garlic and
Butter
\$51.00 per person

Beef Tenderloin & Chicken Anthony
Horseradish Seared Roasted Beef Tenderloin with Peppercorn Cream Demi,
Seared Breast of Chicken Topped with Goat Cheese,
Sun-Dried Tomatoes, Artichokes, and fresh Basil Served with
A Meyer Lemon Bruere Blanc
\$51.00 per person

Sirloin and Chicken Chasseur
Seared sirloin with seared French breast of chicken,
Roasted potatoes and rich hunter sauce
\$54.00

Petite Filet Mignon & Grilled Shrimp
Seared Petit Filet Mignon, Chimichurri Relish, Broccoli,
Grilled Shrimp, Smoked Cheddar Mashed Potatoes, and
Cabernet Demi-Glace
\$58.00



HOST BAR

Select Brands \$6.25 per Drink

Smirnoff
Jim Beam
Canadian Club
Beefeaters
Bacardi Silver
Cutty Sark
Sauza Gold

Premium Brands \$7.25 per Drink

Absolute
Jack Daniels
Crown Royal
Tanqueray
Captain Morgan's
Johnny Walker Red
Jose Cuevo Gold

Super Premium \$9.50 per Drink

Grey Goose
Gentlemand Jack
Crown Royal Reserve
Bombay Sapphire
Mont Gay
Johnny Walker Black
Jose 1800
Bailey's
Grand Marnier
Kahlua

House Wine \$5.00 per Glass

Copperidge Chardonnay
Copperidge Merlot
Beringer Zinfandel



CASH BAR

A Bartender fee of \$100 will apply along with a \$50 Cashiers Fee

Select Brands \$7.00 per Drink

Smirnoff
Jim Beam
Canadian Club
Beefeaters
Bacardi Silver
Cutty Sark
Sauza Gold

Premium Brands \$8.00 per Drink

Absolute
Jack Daniels
Crown Royal
Tanqueray
Captain Morgan's
Johnny Walker Red
Jose Cuevo Gold

Super Premium \$10.00 per Drink

Grey Goose
Gentlemand Jack
Crown Royal Reserve
Bombay Sapphire
Mont Gay
Johnny Walker Black
Jose 1800
Bailey's
Grand Marnier
Kahlua

House Wine \$5.00 per Glass

Copperidge Chardonnay
Copperidge Merlot
Beringer Zinfadel

Domestic Beer \$3.50 each

Budweiser
Bud Light
Coors Light
Miller Lite

Import Beer \$4.75 each

Corona
Heineken
Shiner Bock



Host Hourly Receptions

All Bars Include House Wines, Domestic and Imported Beers, Soft Drinks and Bottled Water. All prices are per person and will be charged based on the guaranteed guest count of adults Over 21 years of age. Guests under the age of 21 will be charged \$3.00 per hour for non-alcoholic choices. We are happy to accommodate any special request in securing a particular wine. An additional security deposit of 25% of the projected bill.

PREMIUM BRANDS

2 Hours \$19.50
3 Hours \$ 29.50
4 Hours \$ 39.50

TOP SHELF BRANDS

2 Hours \$23.50
3 Hours \$33.50
4 Hours \$43.50

SUPER PREMIUM BRAND

2 Hours \$28.50
3 Hours \$38.50
4 Hours \$48.50



Additional Guidelines

Guest Count

Your final guarantee of attendance is due 72 business hours prior to the event. At that point, it is possible to increase the guest count number, but not reduce the number below your final guaranteed count. If guests exceed the guarantee, appropriate charges will be incurred.

Payment

A 25% deposit is due with a signed contract in order to secure space in your name. Your final balance is due 14 days prior to the event unless paying with credit card, in which case, final balance will be charged 3 days prior to event. We accept payment by credit card, check, or cash.

Parking

As part of the wedding package, complimentary indoor self-parking is included. Valet parking is available at the main hotel entrance for a nominal charge of \$6.00 per car for the event

Service Charge and Sales Tax

A 23% taxable service charge and applicable state sales tax will be added to all charges.



Frequently Asked Questions

What are the food and beverage policies?

All food and beverage must be provided by the Doubletree by Hilton at Warren Place. No food and beverage shall be brought into the hotel by patrons or attendees. (With the exception of wedding cake.) All food and beverage must be consumed on property. No food or beverage may be taken out of the meeting space. The sale and service of alcoholic beverages are regulated by the State of Oklahoma and City of Tulsa Codes. As licensee the hotel is responsible for the administrations of these regulations. Therefore all guests will be required, by hotel and the State of Oklahoma, to provide proper identification when consuming alcoholic beverages.

What about other payments?

Unless paid in cash, money order, or other guaranteed form of payment, all charges for the Event must be paid by credit card or check, in which case a credit card authorization is required. In order to confirm your event you shall provide hotel with credit card authorization information. A Credit Card Information Request e-mail will be sent to the e-mail address provided to the hotel.

When do I need to decide the menu for my wedding?

Final menu selections should be decided about a month before your reception. Menu tasting is available to sample our selection.

How long do my guests have to make sleeping room reservations?

Your guests have until 3 weeks before your reception to book their sleeping room under your wedding block. At the 3 week cut-off date, any rooms under your wedding block not reserved will be released back into our general inventory.

Where can my guests park?

We do offer a generous amount of complimentary parking.

Is there anything else I should know?

Any personal items you would like to keep such as additional décor, vendor cake stand, cake knife and server, wedding gifts, champagne glasses, and any other items not belonging to the Hotel are your responsibility to remove.