



DOUBLETREE

BY HILTON™

OMAHA DOWNTOWN



Doubletree Weddings



Dear Bride and Groom:

Congratulations on your engagement and thank you for the opportunity to be considered as a venue for your special day. Our goal is to allow you to design your dream wedding with our custom packages and menu selections. Please see the enclosed menus and package details.

Please call (402) 636-4900 with any questions. We look forward to making your day an unforgettable one.

*Sincerely,
The Catering Staff at the Doubletree Hotel*



Silver Wedding Package

**Complimentary suite for bride and groom night of wedding reception including
breakfast the morning after your reception*

**Discounted guest rooms*

**Function room set to your specifications including: tables, chairs,
dance floor, staging and draped gift, head and cake tables*

**White linens and napkins*

**Mirrors and three votive candles per table*

**Cheese and crudités display*

**Starter and entrée prepared by Doubletree's expert culinary team*

**Champagne toast for all guests*

**Cash bar available*

**Wedding cake cutting by Doubletree Staff*

**Garage self parking*

**Personal wedding planner*

**Private tasting in a banquet room prior to reception*

**Personalized guest room reservations website*

**Doubletree Staff does all of the setup and teardown*

**HHonors points for food, beverage and audiovisual revenue awarded
to the hosted account*

Per person pricing is listed on the entrée selection page



Gold Wedding Package

**Complimentary suite for bride and groom night of wedding reception
including breakfast the morning after your reception*

**Discounted guest rooms*

**Function room set to your specifications including: tables, chairs,
dance floor, staging and draped gift, head and cake tables*

**White floor length linens and napkins*

**Chair covers with bows by Chair Cover Elegance*

**Mirrors and three votive candles per table*

**Lavish floral centerpieces by Florals Etcetera*

**Cheese and crudité's display*

**Starter and entrée prepared by Doubletree's expert culinary team*

**One hour hosted bar*

**Delectable wedding cake by Lorraine Arthur*

**Champagne toast for all guests*

**Wedding cake cutting by Doubletree Staff*

**Garage self parking*

**Personal wedding planner*

**Private tasting in a banquet room prior to reception*

**Personalized guest room reservations website*

**Doubletree Staff does all of the setup and teardown*

**Honors points for food, beverage and audiovisual revenue awarded
to the hosted account*

Per person pricing is listed on the entrée selection page



Diamond Wedding Package

**Complimentary suite for bride and groom night of wedding reception
including breakfast the morning after your reception*

**Discounted guest rooms*

**Function room set to your specifications including: tables, chairs,
dance floor, staging and draped gift, head and cake tables*

**White floor length linens and napkins*

**Chair covers with bows by Chair Cover Elegance*

**Mirrors and three votive candles per table*

**Lavish floral centerpieces by Florals Etcetera*

**Cheese and crudités display*

**Starter and entrée prepared by Doubletree's expert culinary team*

**Three hour hosted bar*

**Delectable wedding cake by Lorraine Arthur and a selection of mixed nuts*

**Champagne toast for all guests*

**Wedding cake cutting by Doubletree Staff*

**Garage self parking*

**Personal wedding planner*

**Private tasting in a banquet room prior to reception*

**Personalized guest room reservations website*

**Doubletree Staff does all of the setup and teardown*

**Honors points for food, beverage and audiovisual revenue awarded
to hosted account*

Per person pricing is listed on the entrée selection page



Menu

Hors D'oeuvres

Cheese Display

A Variety of Cheeses to Include: Monterey Pepper Jack, Smoked Gouda, Wisconsin Swiss, Smoked Cheddar and Provolone Garnished with Fresh Strawberries and Grapes, Gourmet Crackers and Flatbreads.

Crudités Platter

Variety of Fresh Vegetables to Include Carrots, Celery, Cucumbers, Grape Tomatoes, Broccoli, Cauliflower, Olive Medley and Pepperoncini Peppers Served with House Made Herb Buttermilk Ranch and Roasted Red Pepper-Bleu Cheese Dips.

Starter (Choice of One)

Garden House Salad

Mixed Field Greens with Cucumbers, Cherry Tomatoes, Black Olives, Carrots and Red Cabbage Served with Buttermilk Ranch Dressing.

Cape Cod Salad

Mesclum Mix with Dried Cranberries, Toasted Pecans and Feta Cheese Served with Raspberry Vinaigrette Dressing.

Hearts of Palms Salad

Mixed Greens with Hearts of Palm, Sliced Strawberries and Slivered Almonds Served with Balsamic Vinaigrette Dressing.

Spinach Salad

Fresh Spinach Leaves Topped with Chopped Hard Boiled Egg and Bacon Bits Served with Honey Dijon Dressing.

A four working day guarantee is required. Prices do not include a 22% service charge or a 9.68% sales tax. Items and prices are subject to change.



Entrées

Each Entrée is Served with Your Choice of Starch and the Chef's Seasonal Vegetable.

All Selections are Served with an Assortment of Fresh Rolls and Butter and Freshly Brewed Coffee, Decaffeinated Coffee and Hot Herbal Tea.

Grilled Chicken Breast

Grilled Chicken Breast Served with Sun-Dried Tomato Basil Cream Sauce

Silver Wedding: \$38.50

Gold Wedding: \$57.00

Diamond Wedding: \$68.00

Spinach Stuffed Chicken

Tender Chicken Breast Stuffed with Fresh Spinach and Feta Cheese Topped with Herb Cream Sauce

Silver Wedding: \$43.50

Gold Wedding: \$62.00

Diamond Wedding: \$73.00

Spicy Pork Tenderloin

Baked and Fanned Pork Tenderloin Topped with Citrus Glaze

Silver Wedding: \$42.50

Gold Wedding: \$61.00

Diamond Wedding: \$72.00

Grilled New York Strip Steak

Grilled New York Strip Steak with Wild Mushroom Demi-Glace

Silver Wedding: \$49.50

Gold Wedding: \$68.00

Diamond Wedding: \$79.00

A four working day guarantee is required. Prices do not include a 22% service charge or a 9.68% sales tax. Items and prices are subject to change.



Grilled Filet Medallions

Grilled Tenderloin Filet Medallions with Rosemary Thyme Demi-Glace

Silver Wedding: \$53.50

Gold Wedding: \$72.00

Diamond Wedding: \$83.00

New York Strip Steak and Grilled Chicken Combination Plate

Silver Wedding: \$50.50

Gold Wedding: \$69.00

Diamond Wedding: \$80.00

Grilled Filet Medallion and Jumbo Shrimp Scampi Combination Plate

Silver Wedding: \$55.50

Gold Wedding: \$73.00

Diamond Wedding: \$84.00

Atlantic Salmon

Pan Seared Atlantic Salmon Served with Maple Pecan Glaze

Silver Wedding: \$43.50

Gold Wedding: \$62.00

Diamond Wedding: \$73.00

Grilled Portabella Mushroom

Portabella Mushroom Sautéed and Grilled with Garlic Butter

Silver Wedding: \$36.50

Gold Wedding: \$55.00

Diamond Wedding: \$66.00

A four working day guarantee is required. Prices do not include a 22% service charge or a 9.68% sales tax. Items and prices are subject to change.



Sides

Roasted Garlic Red Skinned Mashed Potatoes

Twice Baked Potatoes

Herb Roasted Baby Red Potatoes

Russian Fingerlings

Maytag Bleu Cheese Smashers

Wild Rice Blend

Potato Soufflé

Roasted Sweet Potatoes

Duchess Potatoes

Baked Potatoes

Jasmine Rice

All Entrées are Served with Your Choice of One of the Sides Above and the Chef's Seasonal Vegetable.

**Enhance Your Reception with Wine Service: Your Catering Professional Can Assist You in Choosing the Perfect Wine to Accompany Your Meal.*

An Additional 22% Service Charge and 9.68% Sales Tax Will Apply

A four working day guarantee is required. Prices do not include a 22% service charge or a 9.68% sales tax. Items and prices are subject to change.



A' La Carte Hors D'oeuvres

Mushroom Caps with Italian Sausage and Cheese Stuffing
\$300.00 per 100 pieces

Petite Fried Chicken Drumettes (Spicy Sesame or Buffalo)
\$250.00 per 100 pieces

Mushroom Caps with Crabmeat Stuffing
\$325.00 per 100 pieces

Spanakopita (Spinach and Feta Cheese in Phyllo Dough)
\$225.00 per 100 pieces

Bacon Wrapped Water Chestnuts
\$300.00 per 100 pieces

Coconut Chicken Tenders with Horseradish Marmalade
\$300.00 per 100 pieces

Andouille Sausage with Puff Pastry
\$250.00 per 100 pieces

Smoked Atlantic Salmon Pinwheels with Cream Cheese and Capers
\$250.00 per 100 pieces

Deviled Eggs garnished with Tobiko Caviar
\$225.00 per 100 pieces

Cucumber and Shrimp Rondelles
\$250.00 per 100 pieces

A four working day guarantee is required. Prices do not include a 22% service charge or a 9.68% sales tax. Items and prices are subject to change.



Fresh Jumbo Gulf Shrimp with Cocktail Sauce
\$400.00 per 100 pieces

Oysters on the Half Shell
\$400.00 per 100 pieces

Seafood Ceviche
\$275.00 per 100 pieces

Tomato, Basil and Parmesan Bruschetta on Toasted Baguettes
\$245.00 per 100 pieces

Barbecue or Swedish Meatballs
\$250.00 per 100 pieces

Chicken Fingers with Honey Mustard Sauce
\$250.00 per 100 pieces

Chicken and Cheese Quesadilla
\$275.00 per 100 pieces

Vegetable or Pork Egg Rolls with Honey Mustard
\$250.00 per 100 pieces

Assorted Mini Quiche
\$275.00 per 100 pieces

Maryland Crab Cakes with Remoulade
\$300.00 per 100 pieces

A four working day guarantee is required. Prices do not include a 22% service charge or a 9.68% sales tax. Items and prices are subject to change.



Bacon Wrapped Scallops
\$400.00 per 100 pieces

Salami Coronets with Herb Cheese and Olives
\$250.00 per 100 pieces

New Potatoes stuffed with Gorgonzola
\$250.00 per 100 pieces

White Bean Hummus with Bagel Chips and Crackers
\$175.00 per 100 pieces

Mini Beef Wellington with Duxelle Cream Sauce
\$325.00 per 100 pieces

Shaved Beef with Sweet Onion Marinade and Garlic Butter on Crostini
\$250.00 per 100 pieces

Pesto Chicken Salad Tartlettes
\$235.00 per 100 pieces

Blue Cheese and Walnut Stuffed Belgian Endive
\$150.00 per 100 pieces

Prosciutto Wrapped Asparagus
\$195.00 per 100 pieces

Hors d'oeuvres are priced per 100 pieces.
Our Catering Team is able to customize a per person hors d'oeuvres package to fit your needs-
Just ask for details!

A four working day guarantee is required. Prices do not include a 22% service charge or a 9.68% sales tax. Items and prices are subject to change.



Gourmet Displays and Enhancements

Seasonal Sliced Fresh Fruit with Cinnamon Dipping Sauce

\$3.00 per person

Individual Fruit Skewers-\$4.00 per person

Selection of Imported and Domestic Cheeses

Decorated with Fresh Fruit and Served with Assorted Crackers

\$5.00 per person

Deluxe Crudités Display

Crisp Garden Vegetables with Ranch Dip or Hummus

\$3.00 per person

Individual Crudités-\$3.95 per person

Antipasto Display

Smoked Ham, Pepperoni, Salami, Mozzarella Cheese, Olives and Marinated Artichoke Hearts and Mushrooms

\$7.00 per person

Individual Antipasto Skewers-\$8.00 per person

Smoked Atlantic Salmon

Garnished with Capers, Chopped Onions, Sour Cream, Cream Cheese, Chopped Eggs, Fresh Dill and Cocktail Pumpernickel

\$350.00 per 50 Guests

A four working day guarantee is required. Prices do not include a 22% service charge or a 9.68% sales tax. Items and prices are subject to change.



Spinach Artichoke Dip
Served with Crackers and Assorted Artisan Breads
\$175.00 per 50-75 Guests

Whipped Potato Martini Bar
Served with Assorted Toppings
\$7.45 per person plus a \$100.00 Attendant Fee per Attendant

Chef Attended Pasta Station
Served With Garlic Bread, Assorted Sauces and Your Choice of Two Pastas
\$7.45 per person plus a \$100.00 Attendant Fee per Attendant

Chef Attended Panini Station
Choice of Two Meats and Cheeses with Assorted Accompaniments
\$7.45 per person plus a \$100.00 Attendant Fee per Attendant

Chocolate Covered Strawberries
\$2.50 Each

Champagne Toast
\$2.95 per person

Custom-Made Ice Sculpture
Starting at \$275.00 Each

A four working day guarantee is required. Prices do not include a 22% service charge or a 9.68% sales tax. Items and prices are subject to change.



Spirits

*Beverage Service is Available on a Host-Sponsored or Cash-Per-Drink Basis.
Bartender Fee of \$100.00 per Bartender is Applicable. For Cash Bars, a Minimum of
\$250.00 in Sales is Required per Bar.*

Domestic Beer

*Budweiser
Bud Light
Miller Light
Coors Light
Michelob Ultra
O'Doul's*

Premium / Imported Beer

*Corona
Heineken
Sam Adams Boston
Lager*

Call Brands

*Canadian Whiskey-Black Velvet
Bourbon-Jim Beam
Scotch-J & B
Gin-Beefeater
Vodka-UV
Rum-Cruzan
Rum- Captain Morgan
Tequila-Sauza
Amaretto
Peach Schnapps
Long Island Tea Mix*

Premium Brands

*Canadian Whiskey-
Crown Royal
Bourbon-Jack Daniels
Vodka-Absolut
Rum- Captain Morgan
Baileys
Kahlua*

Super Premiums

*Gin-Bombay Sapphire
Vodka-Grey Goose
Bourbon-Markers Mark
Scotch- Glenlivet 12year
Cognac-Hennessey*

*A four working day guarantee is required. Prices do not include a 22% service charge or a 9.68%
sales tax. Items and prices are subject to change.*



Spirits-Hosted Bar

*Call Brands
Hosted Bar
\$5.00 per Drink*

*Cordials/Super Premiums
Hosted Bar
\$7.00 per Drink*

*American Beer
Hosted Bar
\$4.25 per Drink*

*Fruit Juice
Hosted Bar
\$3.00 per Drink*

*Premium Brands
Hosted Bar
\$5.75 per Drink*

*Wine by the Glass
Hosted Bar
\$6.00 per Drink*

*Premium American/Import Beer
Hosted Bar
\$5.50 per Drink*

*Soft Drinks
Hosted Bar
\$3.00 per Drink*

*Bottled Water
Hosted Bar
\$3.00 per Drink*

A four working day guarantee is required. Prices do not include a 22% service charge or a 9.68% sales tax. Items and prices are subject to change.



Spirits-Cash Bar

*Call Brands
Cash Bar
\$5.50 per Drink*

*Cordials/Super Premiums
Cash Bar
\$7.50 per Drink*

*American Beer
Cash Bar
\$4.50 per Drink*

*Fruit Juice
Cash Bar
\$3.25 per Drink*

*Premium Brands
Cash Bar
\$6.00 per Drink*

*Wine by the Glass
Cash Bar
\$6.50 per Drink*

*Premium American/Import Beer
Cash Bar
\$5.75 per Drink*

*Soft Drinks
Cash Bar
\$3.25 per Drink*

*Bottled Water
Cash Bar
\$3.25 per Drink*

A four working day guarantee is required. Prices do not include a 22% service charge or a 9.68% sales tax. Items and prices are subject to change.



Spirits-Wine and Beer Bar

*Domestic Beers and White, Red and Blush Wines, Sodas and Bottled Waters.
Prices are Based Per Person.*

*One Hour
Wine and Beer Bar
\$12.00 Per Person*

*Two Hours
Wine and Beer Bar
\$16.00 Per Person*

A four working day guarantee is required. Prices do not include a 22% service charge or a 9.68% sales tax. Items and prices are subject to change.



Spirits-Hosted Tier Bars

*One Hour
Call Tier
\$14.50 per Person*

*Two Hours
Call Tier
\$19.00 per Person*

*Three Hours
Call Tier
\$23.00 per Person*

*Four Hours
Call Tier
\$28.00 per Person*

*One Hour
Premium Tier
\$16.00 per Person*

*Two Hours
Premium Tier
\$21.50 per Person*

*Three Hours
Premium Tier
\$25.00 per Person*

*Four Hours
Premium Tier
\$30.00 per Person*

A four working day guarantee is required. Prices do not include a 22% service charge or a 9.68% sales tax. Items and prices are subject to change.



Spirits-Specialty Bar Packages

Champagne Bar - \$15.00 Per Person for One Hour

Create your own Champagne Cocktail. Pair sparkling wine with a variety of fun flavors, housemade seasonal infusions and fresh fruit.

Bloody Mary Bar - \$15.00 Per Person for One Hour

Spice it up with housemade pickled and fresh vegetables, seasonings and a variety of hot sauce.

Kegs

Domestic Beer Brands - \$280.00 per Keg

Premium Beer Brands - \$320.00 per Keg

Additional Brands and Sizes Are Available-Please Ask for Pricing

A four working day guarantee is required. Prices do not include a 22% service charge or a 9.68% sales tax. Items and prices are subject to change.



Grand Wedding Buffet

Minimum of Thirty Guests Required for Buffets

Mixed Garden Greens with Cucumbers, Cherry Tomatoes, Black Olives, Carrots and Red Cabbage with Buttermilk Ranch Dressing and Balsamic Vinaigrette Dressing

Tomato, Onion and Basil Salad

Italian Pasta Salad

Carved Prime Rib Station with Au Jus and Creamy Horseradish Sauce

Grilled Chicken Breast with Marsala or Lemon Cream Sauce

Pan Seared Atlantic Salmon with Chardonnay Butter

Champagne or Alfredo Sauce

Jasmine Rice

Roasted Baby Red Potatoes

Chef's Selection of Vegetables

Selections of Fresh Rolls and Butter

Regular and Decaffeinated Columbian Rainforest Coffee and Freshly Brewed Iced Tea

Silver Wedding- \$48.00

Gold Wedding- \$75.00

Diamond Wedding- \$86.00

A four working day guarantee is required. Prices do not include a 22% service charge or a 9.68% sales tax. Items and prices are subject to change.



Royal Wedding Buffet

Minimum of Thirty Guests Required for Buffets

Mixed Garden Greens with Cucumbers, Cherry Tomatoes, Black Olives, Carrots and Red Cabbage with Choice of Two Dressings: Bleu Cheese, Ranch, Balsamic Vinaigrette, Raspberry Vinaigrette and French

Broccoli and Raisin Salad

Fresh Cucumber Salad

Sliced Roast Beef with Wild Mushroom Bordelaise

Grilled Chicken Breast with Fresh Parmesan Basil Cream Sauce

Lemon Pepper Baked Tilapia

Champagne or Alfredo Sauce

Jasmine Rice

Garlic Mashed Potatoes

Chef's Selection of Vegetables

Selections of Fresh Rolls and Butter

Regular and Decaffeinated Columbian Rainforest Coffee and Freshly Brewed Iced Tea

Silver Wedding- \$41.00

Gold Wedding- \$68.00

Diamond Wedding- \$79.00

A four working day guarantee is required. Prices do not include a 22% service charge or a 9.68% sales tax. Items and prices are subject to change.



Simply Elegant Wedding Brunch Buffet

Minimum of Thirty Guests Required for Buffets

Sliced Fresh Fruit Display

Chicken Salad with Grapes and Walnuts

Ambrosia Salad

Quiche Lorraine

Fluffy Scrambled Eggs

Cheese Blintzes with Strawberry Compote

Crisp Bacon and Link Sausage

Potatoes O'Brien

Assorted Pastries, Muffins and Croissants with Assorted Jams, Honey and Butter

Orange, Cranberry and Apple Juices

Regular and Decaffeinated Columbian Rainforest Coffee and Freshly Brewed Iced Tea

Silver Wedding- \$33.00

Gold Wedding- \$60.00

Diamond Wedding- \$71.00

A four working day guarantee is required. Prices do not include a 22% service charge or a 9.68% sales tax. Items and prices are subject to change.