



*The Day You've Been  
Dreaming of*



The DoubleTree by Hilton Rochester understands the full range of emotions that go into preparing for you or your loved ones' momentous day, and we are here as your partner, to ensure that your event is flawless, and exactly to your specifications.

---

## All Wedding Packages Include:

- ❖ *Unlimited consultation with your event coordinator*
- ❖ *Dance Floor*
- ❖ *White or Ivory Linen and Napkins*
- ❖ *Complimentary mirror base and votive candles for centerpieces*
- ❖ *Lighted backdrop behind head table*
- ❖ *Special Guest Room Rates for Out of Town Guests*
- ❖ *Maître d to Execute a Memorable Evening*
- ❖ *Cocktail Hour that includes: International & Domestic Cheeses with Crackers and Baguettes, Fresh Vegetables with Dipping Sauces and 3 Hand Passed Hors D' Oeuvres*
- ❖ *Three Hours of Open Bar*
- ❖ *Champagne or Sparkling Grape Juice Toast for all of your guests*
- ❖ *Complimentary Cake Cutting*
- ❖ *Complimentary Guest Room for Bride and Groom*
- ❖ *Complimentary Overnight Stay with Dinner on your 1<sup>st</sup> Anniversary*

## ***Hand Passed Hors d'oeuvres***

### ***Select Three***

#### **Cold**

- ❖ *Fresh Bruschetta on Crostini*
- ❖ *Ginger Sesame-crusted Ahi Tuna*
- ❖ *Tomato and Mozzarella Brochette*
- ❖ *Red Pepper Hummus on Crostini*
- ❖ *Buffalo Chicken Phyllo Cups*
- ❖ *Beef Tenderloin and Bleu Cheese on Crostini*
- ❖ *Smoked Salmon and Mascarpone Cheese on Baguette*

#### **Hot**

- ❖ *Beef Tender Sate Skewer*
- ❖ *Raspberry Brie in Phyllo*
- ❖ *Vegetable Spring Roll*
- ❖ *Brochette Beef Teriyaki*
- ❖ *Coconut Shrimp*
- ❖ *Mini Crab cakes*
- ❖ *Thai Chicken in Phyllo Cup*
- ❖ *Brochette Chicken Skewer*
- ❖ *Chicken Duxelle Encroute*
- ❖ *Vegetable Quesadillas*
- ❖ *Chicken & Cheese Quesadillas*
- ❖ *Assorted Mini Quiche*
- ❖ *Loaded Baby Fingerlings*
- ❖ *All Beef Franks in a Blanket*
- ❖ *Coconut Chicken Medallions*
- ❖ *Spanakopita*
- ❖ *Beef Encroute Puff Pastry*
- ❖ *Asparagus Encroute*
- ❖ *Scallops Wrapped in Bacon*
- ❖ *Seafood, Florentine or Sausage Stuffed Mushroom Caps*
- ❖ *Thai Chicken Skewer with Peanut Sauce*

# Simply Elegant Served Dinner

Menu includes: warm rolls & butter, coffee and tea

## **Salad – Select One**

### **Caesar Salad**

*Parmesan and Garlic Croutons, Creamy Caesar Dressing*

### **Country Garden Salad**

*Shaved Carrots, Sliced Cucumber and Tomato, Choice of Two Dressings*

### **Strawberry Mandarin Salad**

*Strawberries, Mandarin Oranges, Red Onion and Spinach Mix with Candied Pecans tossed in Raspberry Vinaigrette*

## **Entrees – Select Up To Three**

### **Chicken Cardinale**

*Boneless Breast of Chicken Coated in Panko Breadcrumbs with Lemon Pepper Seasoning, Topped with Sweet Red and Yellow Peppers in a Lemon Beurre Blanc /\$67.50++*

### **Chicken Francaise**

*Boneless Breast of Chicken served with a Delicate Lemon Sherry Sauce/\$67.50++*

### **Chicken Caprese**

*Sautéed boneless breast of chicken topped with fresh roma tomatoes, mozzarella and basil in a balsamic glaze /\$67.50++*

### **Strip Loin of Beef**

*Zinfandel Glaze and Sautéed Mushrooms/ \$67.50++*

### **Grilled 8oz Filet Mignon**

*Served with a Wild Mushroom Demi Glace/\$77.50++*

### **Mixed Grill Combo**

*Marinated Tenderloin, Tuna and Swordfish on Two Skewers /\$77.50++*

### **Rack of Lamb**

*Succulent Lamb Served with a Delicious Red Current and Rosemary Sauce/\$77.50++*

### **Herb-crusted Pork Chop**

*In a Madera Mushroom Demi Glaze/ \$77.50++*

### **Petite Filet and Crab Cakes**

*With Remoulade Sauce/\$77.50++*

### **Shrimp Scampi & Lobster Dainties**

*Over a Bed of Angel Hair Pasta with Drawn Butter/\$77.50++*

### **Norwegian Salmon**

*Filet of Salmon Dressed in Creamy Dill and Cucumber Sauce or Sesame Glazed/ \$77.50++*

### **Tilapia**

*Baked with Champagne and Shallots, Topped with Fresh Mozzarella, Crabmeat and Fresh Oregano or Topped with Fresh Fruit Salsa/\$67.50++*

### **Mahi Mahi**

*Topped with Mango Salsa /\$67.50++*

**Vegetarian Options**

**Penne Primavera**

*Roasted Seasonal Vegetables, Choice of Marinara, Alfredo Sauce or Garlic-infused Olive Oil /\$67.50++*

**Wild Mushroom Ravioli**

*Spinach Cream Sauce and Pine Nuts/\$67.50++*

**Vegetable Risotto**

*A Creamy Blend of Fresh Vegetables, Cheeses, Seasonings and Italian Rice/\$67.50++*

**Vegan/Gluten Free Option**

**Ratatouille Provençal**

*A Classic Savory Mélange of Oil Infused Vegetables, Eggplant, Zucchini, Tomatoes, Onions and Garlic Served with Appropriate Starch/ \$67.50++*

***Starch - Select One***

*Long Grain & Wild Rice Medley*

*Wild Mushroom Risotto*

*Oven Roasted Red Potatoes*

*Herb Roasted Fingerling Potatoes*

*Garlic Mashed Potatoes*

*Bleu Cheese Potato Gratin*

***Vegetable - Select One***

*Green Bean Almandine*

*Snow or Snap Peas and Baby Carrots*

*Asparagus Spears*

*Summer Squash with Basil*

*Mixed Grilled Vegetables*

*Ratatouille*

Above Menu Prices are Subject to 22 % Administrative Fee and 8% NYS Sales Tax

# Simply Classic Buffet Dinner

Menu includes: warm rolls & butter, coffee and tea

## **Salad – Select One**

### **Caesar Salad**

*Parmesan and Garlic Croutons, Creamy Caesar Dressing*

### **Country Garden Salad**

*Shaved Carrots, Sliced Cucumber and Tomato, Choice of Two Dressings*

### **Strawberry Mandarin Salad**

*Strawberries, Mandarin Oranges, Red Onion and Spinach Mix with Candied Pecans tossed in Raspberry Vinaigrette*

## **Buffet to Include:**

### **Pasta -Select One**

*Baked Stuffed Shells in Marinara*

*Penne Pasta Primavera*

*Mushroom Ravioli with Spinach Cream Sauce and Pine Nuts*

*Tortellini Alfredo*

## **Entrees – Select Two or Three**

### **Roast Prime Rib of Beef**

*In Natural Au Jus (Carved to Order or Pre-Slices)*

### **Sliced Roast Strip Loin of Beef**

*In a Bordelaise Sauce or Au Jus*

### **Chicken Caprese**

*Sautéed Boneless Breast of Chicken topped with Fresh Roma Tomatoes, Mozzarella and Basil in a Balsamic Glaze*

### **Chicken Marsala**

*Boneless Breast of chicken with mushrooms in a Marsala wine sauce.*

### **Chicken Francaise**

*Boneless Breast of Chicken served with a Delicate Lemon Sherry Sauce*

### **Salmon**

*Filet of Salmon Dressed in Lemon and Dill Butter **or** with Sesame Glaze*

### **Mahi Mahi**

*Topped with Mango Salsa*

### **Starch - Select One**

*Long Grain & Wild Rice Medley*

*Wild Mushroom Risotto*

*Oven Roasted Red Potatoes*

*Herb Roasted Fingerling Potatoes*

*Garlic Mashed Potatoes*

*Bleu Cheese Potato Gratin*

### **Vegetable - Select One**

*Green Bean Almandine*

*Snow or Snap Peas and Baby Carrots*

*Asparagus Spears*

*Summer Squash with Basil*

*Mixed Grilled Vegetables*

*Ratatouille*

**2 Entrees: \$69.50++ / 3 Entrees: \$73.50++**

Above Menu Prices are Subject to 22 % Administrative Fee and 8% NYS Sales Tax

1111 Jefferson Road | Henrietta | NY | 14623 | 585-475-1510 | Rochester.DoubleTree.com

# Taste of Home Buffet

Menu includes: warm rolls & butter, coffee and tea

## **Salad – Select One**

### **Caesar Salad**

*Parmesan and Garlic Croutons, Creamy Caesar Dressing*

### **Country Garden Salad**

*Shaved Carrots, Sliced Cucumber and Tomato, Choice of Two Dressings*

## **Buffet to Include:**

### **Pasta -Select One**

*Baked Stuffed Shells in Marinara*

*Penne Pasta Primavera*

*Tortellini Alfredo*

## **Entrees – Select Three**

### **Virginia Ham**

*Pineapple Rum Glazed Virginia Ham (Carved)*

### **Sliced Roast Strip Loin of Beef**

*In a Bordelaise Sauce or Au Jus (Carved)*

### **Herb-crusted Breast of Turkey**

*With Apple Stuffing and Cranberry Chutney (Carved)*

### **Chicken Picatta**

*Chicken Breast Seasoned and Seared, Lemon Beurre Blanc*

### **Chicken Caprese**

*Sautéed Chicken Breast topped with fresh Roma Tomatoes, Mozzarella and Basil in a Balsamic Glaze*

### **Filet of North Atlantic Salmon**

*In a Lemon and Dill Butter Sauce or Sesame Glaze*

### **Tilapia**

*Topped with Mango Salsa*

## **Starch - Select One**

*Long Grain & Wild Rice Medley*

*Oven Roasted Red Potatoes*

*Herb Roasted Fingerling Potatoes*

*Garlic Mashed Potatoes*

*Bleu Cheese Potato Gratin*

## **Vegetable - Select One**

*Green Bean Almandine*

*Snow or Snap Peas and Baby Carrots*

*Summer Squash with Basil*

*Mixed Grilled Vegetables*

*Ratatouille*

**\$64.50++ Per Person**

Above Menu Prices are Subject to 22 % Administrative Fee and 8% NYS Sales Tax

# The Gala Stations Package

Menu includes: warm rolls & butter, coffee and tea

## Salad Station – Select One

### Mixed Greens with Assorted Toppings:

*Broccoli Cuts, Candied Pecans, Croutons, Cucumbers, Bacon Pieces, Grape Tomatoes, Carrots, Shredded Cheddar Cheese, Poppy Seed & Balsamic Vinaigrette Dressings*

### Caesar Salad with Fresh Romaine

*Parmesan and Garlic Croutons, Creamy Caesar Dressing*

## Carving Stations - Select Two

### Carved Sesame-crusted Ahi Tuna

*With Fresh Ginger and Wasabi*

### Whole Steamship Round of Beef

*Horseradish Mayonnaise, Dijon Mustard and Silver Dollar Rolls*

### Turkey Carving Station

*With Apple Stuffing & Cranberry Chutney*

### Pineapple Rum Glazed Virginia Ham

*With Vidalia Onion Relish and Herbed Buttermilk Biscuits*

## Chef Attended Stations - Select One

### Stir Fry Station

*Julienne Vegetables, Chopped Cashews, Scallions, Water Chestnuts, Beef, Chicken, Snow Peas, Squash, Carrots, Dumplings & Spring Rolls*

### Pasta Station

*Enjoy Fresh Pasta Prepared by our Chef at your Reception Featuring:*

*Tri Colored Tortellini Alfredo ~ Linguini Primavera*

*Fettuccini Carbonara ~ Angel Hair with Fresh Seafood*

### Mashed Potato Bar (Chef Attended or Self Serve)

*Garlic Mashed Potatoes and Sweet Potatoes*

*Bacon, Chives, Sour Cream, Butter, Broccoli Florettes, Cheddar and Monterey Jack Cheese, Brown Sugar and Mini Marshmallows,*

### Steakhouse Station

*Our Flambé Chef will Prepare Appetizer-Size Portions of Steak Au Poivre, Caramelized Onions, Sautéed Mushrooms*

**Additional Stations priced at \$6.50++ per person**

**\$75.00++ per Carver or Chef**

**All Stations Limited to 1 ½ Hours**

**\$85.95++ per person**

Menu Prices are Subject to 22 % Administrative Fee and 8% NYS Sales Tax

1111 Jefferson Road | Henrietta | NY | 14623 | 585-475-1510 | Rochester.DoubleTree.com



# Wedding Cocktail Brands

<b>Liquor</b>	<b>Call Brands</b>	<b>Premium Brands</b>	<b>Super Premium Brands</b>
Vodka	Recipe 21	Absolute	Kettle One
Flavored Vodka	Smirnoff Cherry	Absolute Citron	Kettle One Citroen
Gin	Seagrams	Beefeater	Tanqueray
Rum	Cruzan	Bacardi. Captain Morgan Spiced	Bacardi, Captain Morgan Spiced
Tequila	Sauza Silver	Sauza Gold	Hornitos Plata
Bourbon	Jim Beam	Jack Daniels	Makers Mark
Whiskey	Seagrams 7	Canadian Club	Crown Royale
Scotch	Famous Grouse	Dewar's	Johnny Walker Red Label
Liquors	Hiram Walker Peach Schnapps	Bailey's Irish Cream, Disaronno Amaretto, Hiram Walker Parch Schnapps, Kahlua	Bailey's Irish Cream, Disaronno Amaretto, Hiram Walker Parch Schnapps, Kahlua
Brandy	E & J Gallo	E & J Gallo	E & J Gallo
Cognac		Cognac Courvoisier V.S.	Cognac Courvoisier V.S.
<b>Wine</b>			
Champagne / Sparkling	J.Roget, France	J.Roget, France	J.Roget, France
Merlot	Copper Ridge, California	Copper Ridge, California	Copper Ridge, California
Chardonnay	Copper Ridge, California	Copper Ridge, California	Copper Ridge, California
White Zinfandel	Copper Ridge, California	Copper Ridge, California	Copper Ridge, California
Pinot Grigio	Copper Ridge, California	Copper Ridge, California	Copper Ridge, California
<b>Beer</b>			
Bottled Beer	Selection of local, domestic and premium beers	Selection of local, domestic and premium beers	Selection of local, domestic and premium beers
Non-Alcoholic	O'Doules	O'Doules	O'Doules

Mixers Include: Pepsi Products, Regular, Diet, Sierra Mist, & Ginger Ale; Soda & Tonic Water; Cranberry & Grapefruit Juice, Sour Mix, Milk and Dry and Sweet Vermouth

## Cocktail Hour Options

Upgrade Wedding Package to Premium Brands @ \$5.00++ per person

Upgrade Wedding Package to Super Premium Brands \$9.00++ per person



### Adding (1) Hour to Package

Unlimited consumption - Host to Pay

\$8.50++ per person - Additional One Hour of Unlimited Consumption Call Brands

\$10.50++ per person - Additional One Hour of Unlimited Consumption Premium Brands

\$12.50++ per person - Additional One Hour of Unlimited Consumption Super Premium Brands



### Adding (1) Hour to Package

Consumption Bar ~ Host pays only what is consumed

#### Call Brand

Mixed Drinks	\$5.75
Domestic Beer	\$4.50
Imported Beer	\$5.50
Wine by the Glass	\$7.00
Soft Drinks and Juice	\$2.75

#### Premium Brand

Mixed Drinks	\$6.75
Domestic Beer	\$4.50
Imported Beer	\$5.50
Wine by the Glass	\$7.00
Soft Drinks and Juice	\$2.75

#### Super Premium Brand

Mixed Drinks	\$7.25
Domestic Beer	\$4.50
Imported Beer	\$5.50
Wine by the Glass	\$7.00
Soft Drinks and Juice	\$2.75

Above Prices are Subject to 22 % Administrative Fee and 8% NYS Sales Tax

## Enhancements

### **Basic Chair-cover**

\$5.50++ per chair

### **Basic Chair-cover with Satin Sash**

\$6.50++ per chair

### **Assorted Candy Display w/Elevation & Custom Colors**

\$7.50++per person

### **Lighted Canopy over Dance Floor**

\$300.00++

### **Full Lighting Package**

Includes lighted head table with lighted backdrop, lighted cake table, and lighted canopy over dance floor

\$800.00++

---

### **Intermezzo Course- Select One**

*Raspberry Sorbet*

*Lemon Sorbet*

**\$2.00++ Per Person**

### **Viennese Table**

*(1.5 hr maximum)*

*Display of Italian and French Pastries including: cannolis, cream puffs, éclairs, napoleons, fruit tarts, mini cheesecakes, petit fors, Italian cookies, Chocolate Dipped Strawberries and Signature DoubleTree Cookies*

**\$9.50++ Per Person**

### **International Coffee Station**

*Accompanied with flavored syrups, chocolate shavings, whipped cream and cinnamon sticks*

**\$4.50++ per person**

---

### **Wedding Ceremony**

Includes Ceremony Rehearsal, Chairs, Back-drop, Wedding Arch, Podium and Microphone \$800.00++

Above Prices are Subject to 22 % Administrative Fee and 8% NYS Sales Tax

## **Late Night Snack Menu**

### **Wings**

*Choice of Firecracker, BBQ or Asian Chicken wings*

*\$50.00++ Per 50 Wings*

### **Sheet Pizzas**

*Cheese or Cheese & Pepperoni*

*\$38.95++ Per Sheet*

*(24 Slices per Sheet)*

### **Slider Station**

*Mini Hamburger and Mini Chicken Patties & Rolls*

*With selection of toppings and condiments*

*\$5.50++ Per Person*

### **Make a Plate Station**

*Hot Dogs, Hamburgers, Macaroni Salad, Potato Salad, French Fries,*

*Meat Hot Sauce & Condiments*

*\$9.00++ Per Person*



## **Children's Menu**

### **Chicken Fingers**

*With French Fries*

### **Cheeseburger**

*With French Fries*

### **Macaroni & Cheese**

### **Penne Pasta with Marinara & Meatballs**

***\$16.95++ per child***

Above Prices are Subject to 22 % Administrative Fee and 8% NYS Sales Tax