## Wedding Packages



DoubleTree by Hilton Greeley at Lincoln Park



# Congratulations on your engagement! It would be our pleasure to serve you on your special day.

Please review the information in this brochure and let us know if you have an questions.

Melissa Lawley- Catering and Event Sales Manager

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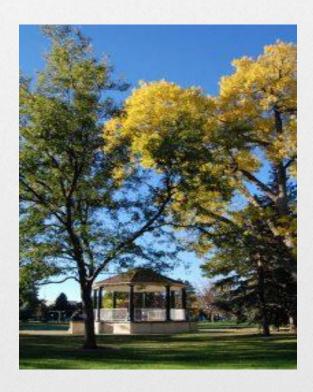
(970) 304-0000 EX:5407

919 7<sup>th</sup> Street

Greeley, CO 80631

## Wedding Ceremony at Lincoln Park

Park Permit: \$150 White Padded Chairs: \$5/ea.



The prices listed above are exclusive of service charge and tax

Reception Site

At The Centennial Ballroom, we make dreams come true. Celebrate this special day in our beautiful and romantic ballroom. We will customize your reception to reflect the size of your wedding. We can host as small as 75 guests or as large as 600 guests.

#### Base Prices

Monday-Thursday \$3,000 Friday-Sunday \$4,000



#### Base Price Package Includes

- \* Ballroom Tables and Chairs
- \* China, Glassware, Silverware
- \* 10 Hours in the Ballroom (must end by 1AM)
  - \* 2 Hours prior to decorate
    - \* Dancefloor
  - Iced Tea, Lemonade and Coffee Station
    - \* Choice of our Inhouse Linens
      - \* Cake Cutting Services
      - \* Set up and Tear Down
        - \* Day-of-Coordinator
      - \* Professional Event Staff
  - \* Complimentary Suite for Wedding Night

### Hors d'oeuvres

Vegetarian/50pcs

	Grilled Artichoke Canapé/Creamed Spinach	\$125				
	Avocado Mousse   Tomato Salsa   Almonds   Cilantro	\$125				
	Grilled Cheese   Chipotle Tomato Jam	\$125				
	Tomato Bruschetta   Grilled Baguette	\$100				
	Caprese Skewers   Tomato   Mozzarella   Basil					
	Goat Cheese Filo Cup/ Roasted Pepper / Pine Nuts	. \$100				
Beef/Pork/Chicken/50 pcs						
	Greek Style Chicken Skewer   Chicken Green Peppers   Onions	\$100				
	Beef Skewer   Steak Tip   Roasted Pearl Onion   Mushroom	\$160				
	Míní Beef Wellington   Puff Pastry	.\$200				
	Twice Baked Potato   Bacon   Cheddar Cheese   Chives					
	Chicken Satay   Asian Peanut Sauce	.\$150				
	Bacon Wrapped Dates/ Stuffed with almonds					
	Classic Deviled Eggs   Paprika   Mayonnaise   Dill	.\$75				
	Míní Spínach Bacon Quíche   Apple-wood smoked bacon   Fre   Pepper Jack Cheese					
	Beef and Bean Empanadas   Chipotle Cream Sauce					
Seafood/ 50pcs						
	Smoke Salmon Mousse   Capers Red Onion	\$150				
	Crab Cakes   Breaded Peppers   Remoulade	\$175				
	Poached Tequila Shrimp Shooter   Gazpacho	\$160				
	Cajun Grilled Shrimp   Spicy Cajun Seasoning	\$160				
Seared Scallop   Bacon Gremolata						

\*All prices are excluded of 24% service charge and 7.01% Tax

All entrées include your choice of freshly brewed Coffee, Decaffeinated Coffee, Iced Tea and freshly baked rolls for split entrée selections, please add \$5 per guest

Honey Glazed Salmon...\$44pp++
Hearty vegetable salad
Fresh asparagus
Creamy polenta
Choice of one dessert

Grilled Bistro Tenderloin with Red Wine Demi-Glaze...\$52pp++

Hearts of romaine salad Garlic roasted Brussel sprouts Potatoes gratin Choice of one dessert

Herb Roasted Breast of Chicken...\$40pp++ Tossed Caesar salad Herb roasted potatoes Green beans almandine Choice of one dessert

Filet Mignon...\$53pp++
Superfood salad
Roasted red potatoes
Baby carrots
Choice of one dessert

Mustard Rubbed Pork Loin with Herb Cream Sauce...\$42 per guest Hearty vegetable salad Grilled polenta Green beans Choice of one dessert

<sup>\*</sup>All prices are excluded of 24% service charge and 7.01% Tax

Fire Seared Airline Chicken Breast with Demi-Glaze...\$43 per guest Hearts of romaine salad Fresh broccolini Oven roasted potatoes Choice of one dessert

Tournedos of Beef...\$48 per guest Super food salad Potatoes gratín Steamed broccolí Choice of one dessert

Braised Short Ribs with Red Wine Braising Sauce...\$48 per guest tossed romaine salad fresh broccolini choice of one dessert

<sup>\*</sup>All prices are excluded of 24% service charge and 7.01% Tax

Rocky Mountain Trout with Charred Lemon Glaze & Toasted Almonds...\$43

per guest Hearty vegetable salad Wild rice blend Green beans Choice of one dessert

#### Dessert Choices:

white chocolate cheesecake with mixed berry compote, mint & savory whipped cream

key lime tart in an almond crust with whipped cream, fresh lime & raspberry sauce

caramel toffee apple pie with granny smith apples in a shortbread crust

classic chocolate layer cake with a sweet espresso drizzle & white chocolate accents

fresh berries tossed with sugar and tarragon, served with white chocolate mousse

frosted coconut cake smothered in white & toasted coconut

<sup>\*</sup>All prices are excluded of 24% service charge and 7.01% Tax

### Dinner Buffet Options

All buffet dinners include freshly brewed Coffee, Decaffeinated Coffee and Iced Tea. Buffets presented for 90 minutes of service. We require a minimum of 50 guests. A labor charge of \$150.00 will be charged should the actual attendance be less than 50 guests.

#### Lincoln Park Buffet \$48 per guest

choice of three salads | hearty garden salad ceaser salad red skin potato salad pasta salad with pesto and sundried tomatoes

choice of three entrees |
 tri tip mushroom ragout demi glaze
grilled chicken with thyme and cream
lemon sauce
grilled chicken with mushrooms
bourbon glaze pork loin
herb crusted tilapia and creole sauce
atlantis salmon with capers and lemon
baked cheese manicotti with tomato basil
sauce
portobello mushroom ravioli
with pesto cream sauce

rice pilaf with toasted almonds or garlic whipped potatoes

seasonal vegetables chef's assorted dessert selection

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### Dinner Buffet Options

#### South of the Border Buffet \$45 per guest

caesar salad roma tomato, red onion & cilantro salad southwestern pasta salad chorizo stuffed chicken breast with chipotle cream sauce carne asada with grilled onions warm tortillas green onions, fresh salsa, shredded lettuce & cheese charro beans & spanish rice chef's assorted dessert selection

#### Stampede Western Barbeque Buffet \$45 per guest

tossed green salad red skin potato salad coleslaw watermelon tray country fried chicken mesquite barbecue baby back ribs Boston baked beans corn on the cob, baked potatoes & cornbread chef's assorted dessert selection including warm peach cobbler

## Dinner Buffet Options

### Longs Peak Buffet \$49 per guest

tossed romaine greens with honey mustard or raspberry vinaigrette dressing superfood cabbage salad fresh fruit display braised beef short ribs airline chicken breast with demi glaze broccolini steamed rice & maple glazed carrots assorted warms rolls & creamy butter chef's assorted dessert

#### Brunch Buffet Options

All Brunch Buffets include assorted juices, seasonal berries and fresh fruit display, assorted muffins, pastries and scones, farm salad

#### Diamond Brunch Buffet.....\$34pp++

Farm Fresh Scrambled Eggs |
Cheddar Cheese | Bacon | Sausage | Ham |
Breakfast Sweets | Choose 1
Cranberry Orange French Toast |
Nutmeg Maple Syrup |

Fluffy Buttermilk Pancakes |
Seasonal Berry Compote |
Prime Rib Carving Station |
Silver Dollar Rolls | Rosemary Au Jus |
Herb Roasted Pork Loin |
Mustard Cream Sauce |

Herb Roasted Pork Loin |
Mustard Cream Sauce |
Bagel Station | Choose 2
Everything | Plain | Onion | Cinnamon Raisin | Cranberry | Asiago |
Cream Cheese | Choose 2
Original | Light | Strawberry | Chive & Onion | Veggie |
Sliced Cheese Display |
Chef's Selection of Local Colorado Cheese | Crackers | Flat

## Kid's Menu Options (Must be 12 or under)

Kíds Buffet.....\$18pp++

Mac and Cheese Chicken Fingers Corn Dogs Mini Pizza Bites Green Beans Fresh Carrots Celery Cucumbers with ranch dipping sauce

Kids Plated .....\$15pp++

Choice of Mac and Cheese or Chicken Fingers Served with green beans and French Fries

#### Bar Service

#### Bar Pricing

	HOST	Cash
premium liquor	\$6	\$6.5
top shelf liquor	\$6.5	\$7
all Colorado brands	\$7.5	\$8
cordials & liquors	\$9	\$10
domestic beer	\$5	\$5.5
imported and craft beers	\$6	\$6.5
house wine	\$7	\$8
soft drinks, bottled water, juices	\$3	\$4

Bartender and Cocktail Server Fee

A bartender fee of \$150 for 4 hours of service will be applied if a \$500 beverage minimum is not met per bar cocktail server labor is \$100 for the first 4 hours per server

Wine

House Wine houge cabernet, houge merlot, houge chardonnay, houge pinot grigio

> Select Wine \$28 per bottle

Franciscan napa chardonnay, champanile pinot grigio, oberon cabernet sauvignon, francisan red blend

Hosted Package Bar Prices are per guest. All bar packages include domestic & imported beer, house wine & assorted soft drinks.

Package bar hours must be consecutive. Guests 20 and under will be charged half price.

duration one hour two hours	beer & wine	premíum	top shelf	luxury
	\$14	\$18	\$21	\$24
	\$18	\$28	\$34	\$38
three hours	\$23	\$33	\$40	\$46
four hours	\$30	\$40	\$54	\$63

<sup>\*</sup>each additional hour is an additional \$7 per guest other select beverages available upon request ~ special pricing may apply

#### Bar Service Host Bar

Premium Brands

svedka vodka, jím beam bourbon, cane run rum, jose cuervo tequila, seagram 7 whiskey, boodles gin, famous grouse scotch

Top Shelf Brands

grey goose vodka, makers mark bourbon, bacardí sílver rum, sauza blue tequila, crown royal whiskey, tangeuray gin, johnny walker red scotch

All Colorado Brands

breckenridge vodka, breckenridge bourbon, montanya run, dancing pines gin, stranahans whiskey

Domestic, Imported and Craft Beer fat tire, colorado native pilsner, breckenridge avalanche, odell easy street wheat ipa All alcoholic beverages must be provided and served by the Doubletree by Hilton at Lincoln Park

# Al La Carte

Chair Covers	\$4/ea.
Sashes/Tie Backs	\$4/ea.
Colored Linens	\$16/ea.
Colored Napkins	\$2/ea.
Champagne Toast	
Uplights	
House Music	
Wireless Microphone	\$130
5K LCD Package	
Black pipe and drape	

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