



# DOUBLETREE CLUB HOTEL®

SAN DIEGO

*Celebrate the first day of your life together with elegance. Picture-perfect, you descend from a long winding staircase to greet your awaiting guest below. This is just the start of the reception of your dreams. Be assured, Doubletree Club Hotel's staff of wedding professionals will lead you through the maze of details to ensure everything unfolds just as you dreamed.*

*The Grandview Ballroom with panoramic views of Mission Valley can accommodate up to 200 guests for a lavish event*

*The Solana Room provides an intimate setting for a reception up to 80 guests with natural light, views and access to Panini Bar*

*The Courtyard Pavilion offers al fresco dining near the pool and cozy fire pit, accommodating up to 150 guests for dinner and dancing*



## Doubletree Club Wedding Packages Include the Following.....

WEDDING CAKE CUTTING AND SERVING

CHAMPAGNE TOAST FOR ALL YOUR GUESTS IN HONOR OF THE BRIDE AND GROOM  
(1 GLASS PER PERSON)

ROUND TABLES SET FOR 8-10 DINNER GUESTS

HEAD TABLE

CAKE TABLE

MIRROR AND VOTIVE CANDLE TO ENHANCE YOUR CENTERPIECE

CLASSIC WHITE OR IVORY TABLE LINENS

NAPKIN COLOR OF YOUR CHOICE

DANCE FLOOR

COMPLIMENTARY SELF PARKING

COMPLIMENTARY GUEST ROOM ACCOMMODATIONS FOR THE BRIDE AND GROOM WITH  
AMENITY

SPECIAL ROOM RATES FOR OUT OF TOWN GUESTS BASED UPON AVAILABILITY

MENU TASTING PRIOR TO THE EVENT

RECEPTION TIMES:

LUNCH: 11:00AM - 4:00PM

DINNER: 6:00PM – 12:00AM



## **Soup and Salad Selections**

### **Classic Caesar Salad**

Chopped Romaine with Herbed Croutons, Parmesan Cheese  
Served with Caesar Dressing

### **Warm Spinach Salad**

Baby Spinach with Red Onions, Bleu Cheese and Bacon Bits  
Served with Warm Cider Vinaigrette

### **Fresh Greens Salad**

Iceberg and Red Leaf Lettuce with Carrots, Tomatoes and Cucumbers  
Served with Choice of Dressing

### **Salad Wedge**

Wedge of Iceberg Lettuce topped with Blue Cheese Crumbles  
Served with Peppercorn Ranch Dressing

### **Greek Salad**

Romaine and Iceberg lettuce with Kalamata Olives  
Red Onion, Feta Cheese and Herbed Croutons  
Served with Red Wine Vinaigrette

### **Autumn Salad**

Mixed Field Greens with Pears, Caramelized Pecans and Asiago Cheese  
Served with Balsamic Vinaigrette

### **New England Clam Chowder**

### **Tomato Basil Soup**

### **Butternut Squash Soup**



## Engage

Please select one entrée

### **Pan Seared Napa Chicken**

Served with Parmesan Risotto, Baby Spinach and Carrots

### **Grilled NY Strip Steak**

Forest Mushrooms, Grilled Asparagus and Garlic Mashed Potatoes

### **Double Stuffed Pork Chop**

Apple Walnut Cornbread Stuffing and Cider Glaze

### **Grilled Citrus Salmon**

Basmati Rice, Grilled Asparagus and Baby Carrots  
Served with a Citrus Butter Sauce

All Entrees are served with One Choice of Soup or Salad, Rolls and Butter,  
Starbucks® Coffee, Decaffeinated Coffee, Tazo® Teas

\$45.00 per person



## Inspire

Please select one entrée

### **Pan Roasted Chicken**

With Forest Mushroom Risotto, Baby Carrots and Asparagus

### **Grilled Balsamic Chicken**

With Tomato, Garlic and Basil Tapenade  
Served With Basmati Rice and Root Vegetables

### **Panko Encrusted Halibut**

Served With Wasabi Mashed Potatoes and Grilled Asparagus

### **Grilled Filet Mignon**

Topped With Blue Cheese and Truffle Essence Merlot Sauce

### **Combination Entrée**

Grilled Chicken with Chardonnay Cream and Grilled Jumbo Prawns

All Entrees are served with One Choice of Soup or Salad, Rolls and Butter,  
Starbucks® Coffee, Decaffeinated Coffee, Tazo® Teas

\$50.00 per person



## Celebrate

### Buffet

#### Classic Caesar Salad

Chopped Romaine with Herbed Croutons, Parmesan Cheese  
Served with Caesar Dressing

#### Fresh Greens Salad

Iceberg and Red Leaf Lettuce with Carrots, Tomatoes and Cucumber  
Served with Choice of Dressing

#### Capresé Salad

Vine Ripe Tomatoes, Buffalo Mozzarella, Fresh Basil

#### Assorted Rolls and Baguettes

Roast Sliced Whole Beef Tenderloin with Merlot Reduction

Grilled Citrus Salmon with Papaya Mango Relish

Pan Seared Marinated Chicken with Chardonnay Cream

Parmesan Garlic Mashed Potatoes

Wild Rice Pilaf

Grilled Seasonal Vegetables

Served with Rolls and Butter, Starbucks® Coffee, Decaffeinated Coffee, Tazo® Teas

\$55.00 per person



## **Children's Plated Dinners**

(8 years and Younger)

Choice of One

### **Grilled Hamburger**

On a Sesame Bun with Sliced Tomatoes, Lettuce, Dill Pickle  
French Fries and Fruit Cup

### **Chicken Tenders**

Served with French Fries and Fruit Cup

### **Pizza**

Choice of Cheese, Pepperoni or Sausage  
Served with Fruit Cup

Each Choice \$19.95 per child



## **RECEPTION DISPLAY PRESENTATIONS**

### **International Cheese Display**

Imported and Domestic Cheeses, Sliced French Bread and Crackers  
\$5 per person

### **Fresh Vegetables Crudité**

Display of Garden Fresh Vegetables Served with Ranch Dip  
\$4 per person

### **Antipasto Display**

Marinated Vegetables, Mortadella, Salami, Provolone and Mozzarella Cheeses  
Served with Garlic Dip  
\$6 per person

### **Fresh Seasonal Fruit Display**

Fresh Seasonal Fruit and Berries Served with Mint Yogurt Sauce  
\$5 per person

### **Baked Brie en Croute**

Candied Walnuts and Raspberries, Sliced French Bread and Crackers  
\$150, serves 25 people

### **Assortment of Sushi Selections**

Served with Soy Sauce, Wasabi and Pickled Ginger  
\$4 per piece



## RECEPTION: CARVING STATIONS

All Carved Meats Include Warm Rolls and Condiments

Roasted New York Strip Loin Served with Honey Mustard  
\$250, serves 40 people

Whole Fresh Roasted Turkey Served with Cranberry Chutney  
\$225, serves 40 people

Bourbon Glazed Ham Served with Whole Grain Mustard  
\$200, serves 40 people

Tenderloin of Beef Served with Creamed Horseradish  
\$350, serves 30 people

All Carving Stations require a Chef Attendant at \$50 per Carving Station  
Carving Stations are limited to the same room for a 2-hour maximum presentation

### COLD HORS D'OEUVRES

Spicy Shrimp and Papaya Salad \$375  
Tomato, Olive and Caper Bruschetta \$275  
Lobster Medallion Canapé \$400  
Smoked Salmon Pinwheels \$375  
Smoke Duck with Endive \$350  
Seared Ahi on Japanese Cucumber \$450

### HOT HORS D'OEUVRES

Chicken or Beef Satay \$300  
Coconut Breaded Shrimp \$400  
Crab Cakes with Remoulade \$350  
Pork and Shrimp Pot Stickers \$325  
Chicken Lumpia \$325  
Vegetarian Spring Rolls \$325  
Wonton Wrapped Fried Shrimp \$375  
Lobster Quesadillas \$400  
Southwestern Chicken Spring Rolls \$350

Priced Per 100 Pieces

All Hors d'oeuvres are served with appropriate dipping sauces



## BEVERAGE

	<u>CASH</u>	<u>HOSTED</u>
CALL	\$7	\$6
PREMIUM	\$8	\$7
SUPER PREMIUM	\$10	\$9
Cordials/Cognacs	\$10	\$9
Domestic Beer	\$7	\$6
Imported Beer	\$8	\$7
House Wines	\$7	\$6
Soft Drinks	\$3	\$2
Bottled Water	\$3	\$2
Fruit Juices	\$3	\$2
Red Bull	\$6	\$5
Korbel Split	\$6	\$5
Keg Beer Domestic	\$250	\$300
Keg Beer Imported	\$350	\$400

<u>Hourly Rates</u>	<u>First Hour</u>	<u>Addition Hours</u>
Hosted Call Bar	\$13.00	\$6.00
Hosted Premium	\$15.00	\$7.00
Hosted Super Premium	\$17.00	\$8.00

Each Bar Requires a Bartender at \$75  
We recommend (1) Bartender per 150 Guests

Self Serve Beer & Wine                      \$13 per hour , \$6 per add hr

### CORDIALS / COGNACS

Remy Martin RSOP, Amaretto di Serrano, Balleys, Grand Marnier, Kahlua

### DOMESTIC BEER

Budweiser, Budweiser Light, Miller Lite, Michelob Ultra

### IMPORTED BEER

Heineken, Corona, Samuel Adams, Amstel Lite

### MARGARITA-VILLE BAR \$13 each

Shake it up with Patron Silver & Reposado Tequilas

Strawberry, Mango, Traditional...blended & on the rocks!

### Party Beverages

Fruit Punch (Non-Alcoholic)	\$30.00/gallon
Champagne Punch	\$50.00/gallon
Mimosa	\$50.00/gallon
Margarita	\$60.00/gallon
Sangria	\$60.00/gallon
Mai Tai Punch	\$60.00/gallon



## **Doubletree Club San Diego Catering Policy and Procedures**

The success of your function is important to us and in order to ensure a professional and successful event, we ask that you review the policies outlined below.

### **Menu Selection:**

Enclosed for your consideration, are suggested menu selections. We welcome the opportunity to create menus and themes specific to your event.

### **Guest Guarantee:**

In arranging private functions, the final guaranteed number must be received by the catering office 72 business hours prior to your event. This is the minimum number for which you will be charged. If no guarantee is received the original number of expected guests will be used by the catering department and charged accordingly.

An increase in guaranteed attendance will be accepted up to 24 hours before the function (48 hours over the weekend). No reductions in guarantee will be accepted less than 48 hours prior to the event. The hotel will set 5% over the final guarantee, with food prepared for 3% over the final guarantee.

Banquet and/or meeting facilities are assigned by the Hotel to accommodate the expected attendance indicated at the time of confirmation. The Hotel reserves the right to move your event to appropriate space within the hotel if it deems necessary, or if the attendance differs from the numbers originally contracted.

Only the person signing the contract or his/her representative can make modifications to the contract either prior to or during the function.

### **Service Charge and Sales Tax:**

22% Service charge and state sales tax, 8.75%, will be added to all products and services unless it is stated in writing that the price includes such taxes. California Law, (Regulation 1603 and annotation 55000780) states that the service charge is subject to sales tax. Individuals are not tax exempt unless payment is made by a tax exempt organization and completed tax exempt forms are presented at the time of payment. A deposit of 25% is required upon confirmation of the contract. Full payment is required 72 hours prior to the event. Direct Billing is subject to prior approval.

**Fees:**

All meal functions under 20 people are subject to a \$100 labor charge.

There is a minimum bartender charge of \$100 per bar, however, if beverage sales exceed \$350.00 per bar, the bartender charge will be waived.

Carving Station or Attendant Fees are subject to \$50.00 labor charge.

Changes to the function room equipment from the agreed set up on the signed banquet event order at the start of the function, are subject to a \$100 labor charge. The Hotel has the option of charging service charge if scheduled times are extended beyond the agreed banquet event order times.

**Alcoholic Beverages:**

The Doubletree Club San Diego is responsible for the sale and service of all alcoholic beverages under the California State Liquor Commission. No alcoholic beverages shall be brought into the hotel from outside sources by the patron or attendees.

**Special Catering Needs:**

Our Catering Department can make arrangements for special floral displays, entertainment, ice carvings, audio visual equipment and theme parties at an additional cost. Engineering charges may apply for special presentations.

**Special Dietary Request:**

Please discuss considerations with your catering representative. Our culinary team will be happy to assist.