

Garden Pasta

Fresh Broccoli, Squash and Mushrooms tossed with Penne pasta in a Marinara Sauce

Portobello Mushroom Ravioli

Portobello Mushroom Ravioli topped with a Marinara Sauce

Fiesta Lime Chicken

Grilled Chicken Breast rubbed with a bold Lime Seasoning and Fresh Avocado Salsa

Chicken Cordon Blu

Lightly floured Chicken Breast stuffed with Ham and Swiss cheese

Airline Bone-in Chicken Breast

Roasted and Stuffed with Garlic Herb Cheese and Dried Cranberry

Lemon Pepper Salmon Fillet

Broiled Salmon seasoned with Lemon Pepper and drizzled with a Butter Cream Sauce

Filet Mignon with Red Wine Sauce

*6 ounce Filet Mignon, Grilled and Topped with a Burgundy Sauce
\$41 per plate*

NY Strip Steak

*10 ounce Strip Steak grilled to Perfection with Merlot Sauce or Scallion Butter
\$37 per plate*

Beef Short Rib

*Slow Roasted Beef Short Rib topped With a Demi-glaze
\$32 per plate*

Appetizer Display

Vegetable and Seasonal Fruit Crudités

Gourmet Starbucks Coffee Station

An elegant display of freshly-brewed Regular & Decaffeinated Starbucks Coffee accompanied with Assorted Syrups, Chocolate, Strawberries, and Cream.

All entrees include: House Salad and choice of 2 Dressings, Oven-Baked Rolls & Creamy Butter, and Choice of Starch (Mashed Potatoes, Garlic Mashed Potatoes, Roasted Red Potatoes, Wild Rice Pilaf) and Vegetable (Green Beans or Seasonal Mixed Vegetables)

Pasta Selection - \$27 per plate

Chicken Selection \$30 per plate

Seafood Selection - \$32 per plate

Beef Selection as listed

Wedding Enhancements

Champagne Toast

\$3 per person

Additional Appetizer

\$2 per appetizer/per person

Late Night Snack

Choice of 2 \$5 per person, addition options \$2 per item / per person

** Prices do not include tax and service charge*

Hors D'oeuvres & Late Night Snacks

All Prices are for 50 Pieces of One hors d'oeuvre item. Ask your Sales Manager about having butler passed service.

Cold Selections

Caprese Skewers - Grape Tomatoes, Olives and Mozzarella Cheese
Smoked Salmon on Cucumber Rounds with Dill Sauce (additional \$ per person)
Cold Jumbo Shrimp with Cocktail and Remoulade Sauce (additional \$ per person)
Bruschetta
Mini Sandwiches or Pinwheels

Hot Selections

Mozzarella Sticks with a Marinara dipping Sauce
Assorted Mini Pizza Bites
Pretzel Bites
Chicken Pesto Purses
Vegetable Spring Roll with Plum Dipping Sauce
Bacon Wrapped Water Chestnuts
Meatballs with BBQ or Hungarian Sauce
Fried Jalapenos Stuffed with Cheese
Stuffed Seafood Mushroom Caps
Assorted Petit Quiche
Miniature Crab Cakes with Remoulade Sauce (additional \$ per person)
Mini Beef Wellington
Fried Chicken Tenders with Hot Honey-Mustard Sauce
Sesame Crusted Chicken with Honey-Mustard Sauce
Spicy Chicken Wings with Blue Cheese Dressing
Coconut Fried Shrimp with Marmalade Dipping Sauce
Sliders – Choice of Burger, Buffalo Chicken, BBQ Pork
Cheese and Sausage Display
Antipasto Display - Italian Cheese, Salami, Roasted Peppers, Marinated Artichokes, Mushrooms, Olives served with Italian Bread
Smoked Salmon - Thinly Sliced Smoked Salmon served with Red Onion, Capers, Dill Crème Fraiche, Breads and Crackers
(an additional \$ per person)
Chips and Dips - *Assortment of Potato Chips, Corn Chips, Tortilla Chips, Accompanied by Fresh Onion Dip and Pico de Gio*

Assorted Freshly Baked Cookies
Cake Pops

Double Fudge Nut Brownies
Assorted Dessert Bars

** Prices do not include tax and service charge*

Children's Menu

For ages 12 years and younger.

All American Cheeseburger

With American cheese and served with French Fries

\$11.00 per Child

Chicken Fingers

Served with a side of Ketchup and French Fries

\$11.00 per Child

Hot Dog

Served with French Fries

\$11.00 per Child

Mac N' Cheese

\$11.00 per Child

Grilled Cheese

With American cheese and served with French Fries

\$11.00 per Child

Beer, Wine, Spirits, and Soda (Sweetheart, Love, Package....

SILVER PACKAGE

Unlimited beverage service charged per person (based on guaranteed attendance).

Package include Domestic Beer, House Wines and Soda

First Hour - \$12 per person

Each Additional Hour - \$9 per person

GOLD PACKAGE

Unlimited beverage service charged per person (based on guaranteed attendance).

Package include House Brand & Call Brand Liquor, Domestic Beer, House Wines and Soda

First Hour - \$15 per person

Each Additional Hour - \$12 per person

DIAMOND PACKAGE

Unlimited beverage service charged per person (based on guaranteed attendance).

Package includes House Brand, Call Brand & Premium Brand Liquor,

Domestic Beer, House Wine and Premium Wines and Soda

First Hour - \$19 per person

Each Additional Hour - \$15 per person

CASH BAR

House Labels - \$6.00

Call Labels - \$7.50

Premium Labels – \$9.00

House Wine - \$7.00

Premium Wine - \$8.00

Domestic Beer - \$5.00

Craft/Import Beer - \$6.50

Soft Drinks - \$2.50

HOST BAR

(Based on Consumption)

House Labels - \$5.50

all Labels - \$7.00

Premium Labels - \$8.50

House Wine - \$6.50

Premium Wine - \$7.50

Domestic Beer - \$4.50

Craft/Import Beer - \$6.00

Soft Drinks - \$2.50

Domestic Beer- 1/4 barrel (8 gal.)- \$195.00

Craft Beer- 1/4 barrel (8 gal.) – Market Value

Domestic Beer - 1/2 barrel (16 gal.) - \$250.00

Craft Beer - 1/2 barrel (16 gal.) - Market Value

Unlimited Soda all night - \$4.00 per person

* Prices do not include tax and service charge

BANQUET AND CATERING POLICIES

FOOD AND BEVERAGE SERVICE

The Doubletree Hotel is responsible for the quality and freshness of the food served to our guests. Due to current health regulations, all food served at the hotel must be prepared by our culinary staff. Food may not be taken off the premises after it has been prepared and served.

ALCOHOLIC BEVERAGE SERVICE

The Hotel will not serve any alcoholic beverages to any minor under the age of 21, nor will they be allowed to consume alcoholic beverages on hotel property. Proof of age must be provided upon request. The bartenders and management staff will not knowingly over serve any guest and reserves the right of refusal if it is believed that the guest's or any other patron's safety is a concern.

The Sales and service of alcoholic beverages are regulated by the state. As a licensee, this hotel is responsible for the administration of the regulations. It is a policy therefore, that alcoholic beverages cannot be brought into the hotel from the outside.

SERVICE CHARGES AND TAXES

All catering and banquet charges are subject to a 21% service charge and state and local sales tax of 5.1%. Service charge and tax do not go towards any food and beverage minimum offered.

ENTRÉE SELECTION

The hotel requires that the client produce place cards or tickets identifying the particular entrée selected by each guest. If the hotel needs to produce more than the initial amount guaranteed for a specific entrée, the client is responsible for paying for those additional meals.

GUARANTEES

A guaranteed attendance figure is required for all meal functions three business days prior to the function date, and is not subject to reduction. If the catering office is not advised by this time, the estimated figure will automatically become the guarantee. We will be prepared to serve 5% over the guaranteed number for groups below 200 people.

MENU PRICING

The quotation herein is subject to a proportionate price increase to meet increased cost of food, beverages, labor cost, etc. Quotation cannot be guaranteed until 90 days prior to the time that the particular function takes place.

BILLING

An acceptable form of payment must be agreed upon during the initial booking arrangements. Acceptable forms include advance deposit, direct billing (subject to approval) or completed credit card authorization form.

SECURITY

The hotel does not assume responsibility for damage or loss of any merchandise or articles left on the premises prior to, during or following any event. Arrangements for security for equipment or merchandise prior to the event can be made through your catering contact.

DECORATIONS

Your catering contact will be happy to assist you with freshly cut flowers and linens. **No Smoke/Fog Machines, Glitter, or Confetti** are allowed; any other decorations, such as ice carvings are up to the client. The hotel will not permit the affixing of anything to walls, floors or ceilings with nails, staples, tape or any other substance.

Congratulations...

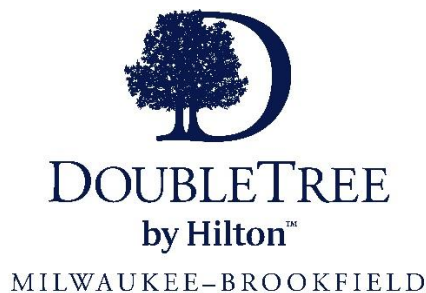
Again to you both!

*We look forward to the
opportunity of being a part of
YOUR special day!*



Where the little things mean everything....

Contact us TODAY with your Date and “**VISION**”, and leave the rest to us!



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