

DoubleTree by Hilton Norwalk understands that planning the perfect event takes a lot of preparation, and we are here as your partner, to ensure that your event is flawless and exactly to your specifications. Our full service hotel team is committed to esnure your wedding will exceed your expectations. From our hotels sytlish design to our on-site ceremony capabilities and spacious guestrooms the Doubletree by Hilton Norwalk is the best choice to esure memories are preserved for you and your guests.



Policies

A non-refundable deposit of \$1,000 and your signed contract will be required to book your reception. The deposit will be applied to your final bill. All weddings will be placed on a payment plan so the minimus will be paid in advance prior to the reception. The remaining balance will be paid the week of the event. Minimus are waived for Sunday receptions and room rental feels are waived for recepection at the Doubletree by Hilton.

Timing

Events are booked for a 4 hour time period. Additional time may be added for an additional fee, based upon availability. The banquet room will be available to decorate 2 hours prior to your ceremony.

Guest Accomodations

A room block may be set up for guests attending your wedding. Check in time is 3:00pm and check out time 12:00pm All blocks must be set up at the time of booking your event. These rooms must be reserved four weeks prior to your event. Bride and groom will receive one complimentary overnight stay in an Executive King guestroom.

Service Charge

All catering and banquet charges are subject to applicable 21% service fee and 6.35% state sales tax.

Food and Beverage Service

The DoubleTree by Norwalk 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 takn off the premises after it has been prepared and served. The sale 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 policy, therefore, that alcoholic beverages cannot be brought into the hotel from the outside.



EVENT FEATURES

- Initial consultation and on-going service from our experienced Catering Manager
- Welcome Reception
- Customized wedding cake provided by Angela Mia
- Four hours of house brand open bar
- Elegant chair cover with sash
- White floor length linen and choice of color napkins
- Glass hurricane globe with white candle centerpieces
- Gold charger plates
- Professional special event referrals with our preferred vendor List
- Set up of programs, place cards, guest favors, guest book, champagne flutes and personal items
- Guaranteed availability and special guest room rates for your out of town guests
- A detailed Banquet Event Order prepared exclusively for your event ensuring your requests are outlined
- Complementary overnigh stay in a King guestroom for Bride and Groom



TRADITIONAL WEDDING PACKAGE

Includes Chefs Choice of Starch, Seasonal Vegetables, and Warm Rolls with Butter

Welcome Reception

- International Cheese Display with Assorted Crackers and Fruit Garnish
- Vegetable Crudités Display with House Made Dips

Dinner Reception

First Course

• Choice of Pasta with Marinara, ala Vodka, Alfredo or Pesto Cream Sauce

Second Course - Select One

- Crisp Caesar Salad with Garlic Croutons and Parmesan Cheese
- Mixed Field Greens, Roma Tomato, Sliced Cucumber, Shaved Carrots and Balsamic Vinaigrette

Entrée-Select Two

- Chicken Breast Piccata, Light Lemon Butter Sauce
- Chicken Parmesan Over Pasta with Marinara Sauce
- Buttermilk Oven Fried Chicken
- Bronzed Tilapia with Light Cream Sauce
- Farm Raised Salmon, Garlic Butter
- Rosemary and Garlic seasoned Pork Loin with Red Wine Reduction
- New York Strip Steak with Brandied Mushroom Sauce
- Sliced Steak with Peppers and Onions in Port Wine Sauce
- Vegetarian and Children Meals Available

Dessert

- Customized Wedding Cake by Angela Mia
- Freshly Brewed Gevalia Coffee, and Assorted Gourmet Tea

Bar Service

Four Hours of House Brand Open Bar

\$80.00 PER PERSON

Prices are subject to 21% service charge and 6.35% sales tax



ELEGANT WEDDING PACKAGE

Includes Chefs Choice of Starch, Seasonal Vegetables, and Warm Rolls with Butter

Welcome Reception

- International Cheese Display with Assorted Crackers and Fruit Garnish
- Vegetable Crudités Display with House Made Dips
- Selection of Four Passed Hors d'Oeuvres

Dinner Reception

First Course- Select One

- Red Plum Tomato, Fresh Mozzarella, Fresh Basil, Drizzled with Olive Oil and Balsamic Reduction
- Choice of Pasta with Marinara, ala Vodka, Alfredo, or Pesto Cream Sauce

Second Course - Select One

- Crisp Caesar Salad with Garlic Croutons and Parmesan Cheese
- Mixed Field Greens, Roma Tomato, Sliced Cucumber, Shaved Carrots with Balsamic Vinaigrette

Entrée-Select Two

- French Cut Chicken Breast, Herb Roasted, Red Wine Reduction
- Pan Seared Chicken Saltimbocca, Prosciutto, Fontina Cheese and Sage Demi Glace
- Chicken Breast Stuffed with Goat Cheese, Marinated Artichoke Hearts, Shallots and Mushrooms
- Parmesan Crusted Tilapia
- Farm Raised Salmon, Garlic Butter
- Grilled Pork Chop, Apple and Pear Compote
- New York Strip Steak with Port Wine Reduction
- Roasted Prime Rib Au Jus
- Vegetarian and Children Meals Available

Dessert

- Customized Wedding Cake by Angela Mia
- Freshly Brewed Gevalia Coffee, and Assorted Gourmet Tea

Bar Service

Four Hours of House Brand Open Bar

\$88.00 PER PERSON

Prices are subject to 21% service charge and 6.35% sales tax



ENHANCED WEDDING BUFFET PACKAGE

Welcome Reception

- International Cheese Display with Assorted Crackers and Fruit Garnish
- Vegetable Crudités Display with House Made Dips
- Selection of Six Passed Hors d'Oeuvres

Italian Station

- Chicken Parmesan and Eggplant Rollatini
- Crisp Caesar Salad with Garlic Croutons and Parmesan Cheese
- Create your own dish at the Chef attended Station
 Farfalle and Penne Pasta
 Marinara, A la Vodka, Alfredo and Pesto Sauces
 Kalamata Olives, Green Olives, Roasted Red Peppers, Artichoke Hearts
 Served with Garlic Bread Sticks and Grated Parmesan Cheese

Mashed Potato Bar

• Create your own Masterpiece with Popcorn Chicken, Diced Ham, Corn, Fried Crispy Onions, Bacon Bits, Chives, Cheddar Cheese, Sour Cream, Butter, Brown Gravy

Carving Station

- Prime Rib of Beef, Au Jus
- Oven Roasted Turkey, Homemade Pan Gravy
- Served with Warm Dinner Rolls

Sweet Ending

- Ice Cream Sundae Station
- Customized Wedding Cake by Angela Mia
- Freshly Brewed Gevalia Coffee and Assorted Gourmet Tea

Bar Service

Four Hours of House Brand Open Bar

\$95.00 PER PERSON *Prices are subject to 21% service charge and 6.35% sales tax*



WHITE GLOVE BUTLER PASSED HOR D'OEUVRES

Cold Hors d'Oeuvres

- Antipasti Skewers
- Prosciutto Wrapped Honeydew Melon
- Gorgonzola Stuffed Figs
- Smoked Salmon Toasts Points
- Roma Tomatoes with Fresh Mozzarella & Basil on Baguette
- Mini Bruschetta Bites
- Assorted Tea Sandwiches
- Mixed Olive Tapendade on Toast Point

Hot Hors d'Oeuvres

- Crab Stuffed Mushroom Caps
- Spanikopita
- Mini Empanadas: Steak, Chicken or Vegetable
- Mini Grilled Cheese
- Crispy Asparagus with Asiago
- Assorted Mini Quiche
- Chicken or Beef Satay with Dipping Sauce
- Mini Chicken Cordon Bleu
- Risotto Aracini
- Vegetable Spring Rolls, Spicy Orange Dipping Sauce
- Cocktail Franks in Puff Pastry
- Mini Cheeseburger Sliders
- Cheese or Chicken Quesadilla Bites



HOUSE BRAND BAR

Smirnoff, Absolute, Bombay Sapphire, Bacardi, Malibu, Dewar's Seagram's 7, Jim Beam, Canadian Club, Jose Cuervo, Kahula, House Red and White Wine, Budweiser, Bud Light, Coors Light, Corona, & Heineken

UPGRADED BAR SERVICE

Premium Bar

Smirnoff, Stoli, Absolute, Beefeater, Tanquery, Captain Morgan, Bacardi, Johnny Walker Red, Dewar's Jack Daniels, Crown Royal, Jose Cuervo, Kahula, Amaretto, House Red and White Wine, Budweiser, Bud Light, Coors Light, Corona, Heineken, Sam Adams, & Miller Lite \$12.00 per person

Top Shelf Bar

Grey Goose, Ketel One, Tanquery, Bombay Sapphire, Bacardi, Meyers Dark, Patron Silver, Johnny Walker Black, Makers Mark, Crown Royal, Frangelico, Amaretto, House Red and White Wine, Budweiser, Bud Light, Coors Light, Corona, Heineken, Sierra Nevada & Blue Moon \$15.00 per person

All prices are subject to 21% service charge and applicable 6.35% sales tax to prices stated above.

The Hotel strictly enforces the drinking law of 21 years of age and reserves the right not to sell and or stop

selling to any individual at any function for any reason.



TESTIMONIALS

I wanted to send you a letter of praise for two of your associates, Debra Pimentel and Alejandra Almonacid. Debbie and Alejandra helped us plan and pull off the most wonderful wedding reception on 12/30/2018 at the DoubleTree by Hilton Norwalk, CT.We would trust Debbie and Alejandra with any event and wanted them to get the recondition they deserve for their hard work! They both met with us several times. They answered all our questions via email and sat down with us multiple times and explained things. They are both very professional, kind, consistent and delivered the end results: a phenomenal reception. They also helped put us in touch with DJ Goya, Julio G Pagan, a preferred vendor, who also worked very hard and was awesome!! just wanted to write you a thank you note and let you know how happy we were with the entire wedding reception experience from the staff at the DoubleTree and room block service. From the bottom of our hearts THANK YOU! We have gone to survey link provided and gave RAVE reviews. Happy New Year. May God bless you and may 2019 be bright!

Sarah & Joan Papsun- Reception at Doubletree Norwalk 12/30/2018

On June 7th, 2016 my wife and I got married here at The DoubleTree Norwalk CT. Let's start the review by saying you were absolutely amazing, way beyond our expectations. The staff was great, delightful and very attendant. The prices were amazing, long story short this is the best place for you to do your events. Their prices were amazing compared to other places, we really couldn't ask for more. If you are planning an event and you wanted to be professional, classy and excellent this is the place to do it.

Wester/Martinez Reception at DoubleTree Norwalk 06/07/2016

