



DOUBLETREE
by Hilton™



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2023

Wedding & Special Event Packages



Whittier / Los Angeles

7320 Greenleaf Avenue Whittier

Duet Package

Available Sunday Thru Friday

Duet Package

Champagne or Sparkling Cider Toast
Served or Buffet Style Service
DoubleTree Dessert or Cake Cutting
Fresh Brewed Coffee & Water Service
Cash Bar Service, Setup & Bartender
White or Black Spandex Chair Covers
& Band with Gold or Silver Embellishment
Choice of Table Cloth & Napkin Colors
Dance Floor
Riser for Sweetheart or Head Table
Skirted Sign-In Table, Cake Table & Gift Table
Complimentary Self-Parking
One Beautifully appointed overnight guest room
3:00pm check-in ~ 12:00pm check-out

Duet Menu / Rates

Garden Salad with Cucumber, Tomatoes and Carrots
Served Ranch and Raspberry Vinaigrette Dressing *OR*
Classic Caesar Salad with Garlic Croutons

Pan Roasted Chicken Breast 51
Cacciatore, Marsala or Picatta Sauce

Citrus Salmon 57
Grilled Tri Tip 55
Braised Short Ribs 61
Prime Rib of Beef 58

Grilled Portobello Mushroom Vegetarian/Vegan 51
Chicken Strips with Salad, Fruit, Mac & Cheese 51
Dinner Buffet 60

2 Salads, 3 Entrees, 3 Accompaniments & 1 Dessert + Cake Cutting

Package rates based on a minimum of 100 guests. All guests 3 years and over are to be included in the guaranteed guest count and charges. A maximum of three plated entrees can be selected to include vegetarian &/or chicken strip entrees. All three entrees will be charged at the highest of the three prices. Exact count of each entrée is due five days prior to event date. Please add 22% service charge and applicable taxes. As of 04-2023

Harmony Package

Harmony Package

Fruit, Cheese & Vegetable Montage
Tropical Fruit Punch for the First Hour
Champagne or Sparkling Cider Toast
Served or Buffet Style Service
DoubleTree Dessert or Cake Cutting
Fresh Brewed Coffee & Water Service
Cash Bar Service, Setup & Bartender
White or Black Spandex Chair Covers
& Band with Gold or Silver Embellishment
Choice of Table Cloth & Napkin Colors
Dance Floor
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Harmony Menu & Rates

Garden Salad with Cucumber, Tomatoes & Carrots
Served Ranch and Raspberry Vinaigrette Dressing
OR
Classic Caesar Salad with Garlic Croutons

Pan Roasted Chicken Breast 61
Cacciatore, Marsala or Picatta Sauce

Citrus Salmon 66
Grilled Tri Tip 64
Braised Short Ribs 70
Prime Rib of Beef 67

Grilled Portobello Mushroom Vegetarian/Vegan 61
Chicken Strips with Salad, Fruit, Mac & Cheese 61
Dinner Buffet 68

2 Salads, 3 Entrees, 3 Accompaniments & 1 Dessert + Cake Cutting

Symphony Package

Symphony Package

Fruit, Cheese & Vegetable Montage

Hot Hors d'oeuvres ~ Please select Two

Teriyaki Beef Skewers, Cheese Puffs, Meatballs or Pot Stickers

Tropical Fruit Punch Free Flowing Throughout Event

Champagne or Sparkling Cider Toast

Served or Buffet Style Service

House Wine Poured with Dinner (2 Bottles per 10 guests)

DoubleTree Dessert or Cake Cutting

Fresh Brewed Coffee & Water Service

Cash Bar Service, Setup & Bartender

White or Black Spandex Chair Covers
& Band with Gold or Silver Embellishment

Choice of Table Cloth & Napkin Colors

Dance Floor

Riser for Sweetheart or Head Table

Skirted Sign-In Table, Cake Table & Gift Table

Complimentary Self-Parking

One Beautifully appointed overnight guest room

3:00pm check-in ~ 12:00pm check-out

Symphony Menu & Rates

Wine Country Salad

Butter Lettuce, Red Grapes, Gorgonzola Cheese,
Candied Nuts and Raspberry Vinaigrette Dressing

OR

Mediterranean Salad

Crisp Greens Tossed with Tomatoes and Cucumbers in a
Lemon Oregano Dressing Topped with Feta Cheese and
Olives

Pan Roasted Chicken Breast 67

Cacciatore, Marsala or Picatta Sauce

Citrus Salmon 72

Grilled Tri Tip 71

Braised Short Ribs 76

Prime Rib of Beef 73

Grilled Portobello Mushroom Vegetarian/Vegan 67

Chicken Strips with Salad, Fruit, Mac & Cheese 67

Dinner Buffet 75

2 Salads, 3 Entrees, 3 Accompaniments & 1 Dessert + Cake Cutting

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Concerto Package

Concerto Package

First Hour Hosted Well Bar

Fruit, Cheese & Vegetable Montage

Butler Passed Hors d'oeuvres ~ *Please select Three*

Shrimp Cocktail Shooters, Coconut Shrimp, Bruschetta, Teriyaki Beef Skewers, Cheese Puffs, Meatballs or Pot Stickers

Tropical Fruit Punch Free Flowing Throughout Event

Champagne or Sparkling Cider Toast

Served or Buffet Style Service

House Wine Poured with Dinner (2 Bottles per 10 guests)

DoubleTree Dessert or Cake Cutting

Fresh Brewed Coffee & Water Service

Cash Bar Service, Setup & Bartender

White or Black Spandex Chair Covers

& Band with Gold or Silver Embellishment

Choice of Floor Length Cloth & Napkin Colors

Dance Floor

Riser for Sweetheart or Head Table

Skirted Sign-In Table, Cake Table & Gift Table

Complimentary Self-Parking

One Beautifully appointed overnight Guest Room to include Complimentary Breakfast Buffet for Two

3:00pm check-in ~ 12:00pm check-out

Concerto Menu & Rates

Wine Country Salad

Butter Lettuce, Red Grapes, Gorgonzola Cheese,
Candied Nuts and Raspberry Vinaigrette Dressing

OR

Mediterranean Salad

Crisp Greens Tossed with Tomatoes and Cucumbers in a Lemon
Oregano Dressing Topped with Feta Cheese and Olives

Pan Roasted Chicken Breast *83*

Cacciatore, Marsala or Picatta Sauce

Citrus Salmon *88*

Grilled Tri Tip *86*

Braised Short Ribs *92*

Prime Rib of Beef *89*

Grilled Portobello Mushroom Vegetarian/Vegan *82*

Chicken Strips with Salad, Fruit, Mac & Cheese *82*

Carved Prime Rib Dinner Buffet *90*

2 Salads, 3 Entrees, 3 Accompaniments & 1 Dessert + Cake Cutting

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Dinner Buffet Menu Selections

Select Two Salads

- Traditional Caesar Salad
- Green Salad with Ranch & Raspberry Vinaigrette Dressing
- Greek Salad with Feta Cheese
- Marinated Roma Tomato and Cucumber Salad
- Red Skin Potato Salad
- Tortellini Pesto Pasta Salad

Select Three Entrees

- Boneless Breast of Chicken with a Lemon White Wine & Caper Sauce
- Boneless Chicken Cacciatore
- Stuffed Chicken Breast w/ Apple Almond Stuffing
- Baked Salmon Topped with Citrus Salsa
- Cilantro Lime White Fish
- Herb Marinated Tri-Tip with Port Demi-Glace
- Braised Beef Bourguignon
- Baked Meat Lasagna
- Vegetarian Lasagna

Buffet Enhancements

Additional Salad, Side or Dessert	5 per person
Additional Entree	8 per person

Select Three Accompaniments

- Buttermilk and Chive Mashed Potatoes
- Oven Roasted Red Potatoes
- Rice Pilaf
- Truffle Mac & Cheese
- Mixed Seasonal Vegetables
- French Beans with Bacon and Shallots
- Rum Glazed Carrots

Select One Dessert

- Chocolate Mousse
- New York Cheesecake
- Chocolate Decadence Cake
- Tiramisu d'Amaretto
- Carrot Cake

Carving Stations add Carver Fee (1.5 hours) 150

All carving stations include sauces and bakery rolls

Prime Rib Carving	25 servings	375
Turkey Carving	30 servings	200
Ham Carving	25 servings	250

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Package Upgrades & Additions

Poolside Ceremony

Ceremony Arch
White Garden Chairs Setup Chapel Style
Riser for Bride, Groom & Officiate
Microphone, Stand & Speakers
Infused Water Station
Bridal Waiting Area
One Hour Rehearsal (Date & Time subject to availability)

Morning Ceremonies

10:00am to 11:00am

Evening Ceremonies

5:00 pm to 6:00 pm or 6:00 pm to 7:00 pm
Additional Half Hour Pre/Post for Setup & Photos

1,000 100 guests / chairs

1,200 150 guests / chairs

1,500 200 guests / chairs

1,800 250 guests / chairs

Bridal Host to provide decorations, aisle runners, ladders, officiate, coordinator & music for ceremony

Ceiling Drapes

White Shears with White Lights & Chandelier

Atrium Ballroom 750

Mar Vista Ballroom Over Dance Floor 750

Mar Vista Full Ballroom 3,000

Tea-Length Underlays

White or Black 6 per table

Plate Charges

Silver or Gold 1.50 per setting

Chiavari Chairs

In lieu of Chair Covers 9 per chair

Backdrops & Skirts

One Layer - per 10 feet - no lights 250

Two Layer - per 10 feet - no lights 350

Two Layer - per 10 feet with lights 400

Sweetheart Table or Cake Table Table Skirt 125

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