

DOUBLE TREE

by Hilton™

SOUTH BEND

Weddings

123 N. DR. MARTIN LUTHER KING JR BLVD
SOUTH BEND, INDIANA 46601

574.283-7103

*A Single Day, a Lifetime of
Memories ...*



*Congratulations and thank you for considering the
DoubleTree by Hilton South Bend!*

*We know your wedding day is one of the most
important days of your life. Relax and let our
experienced, dedicated staff take care of every detail.*

After all, it is your day!

Ceremony Package



The union of two people is a special event, which the DoubleTree by Hilton would be honored to host.

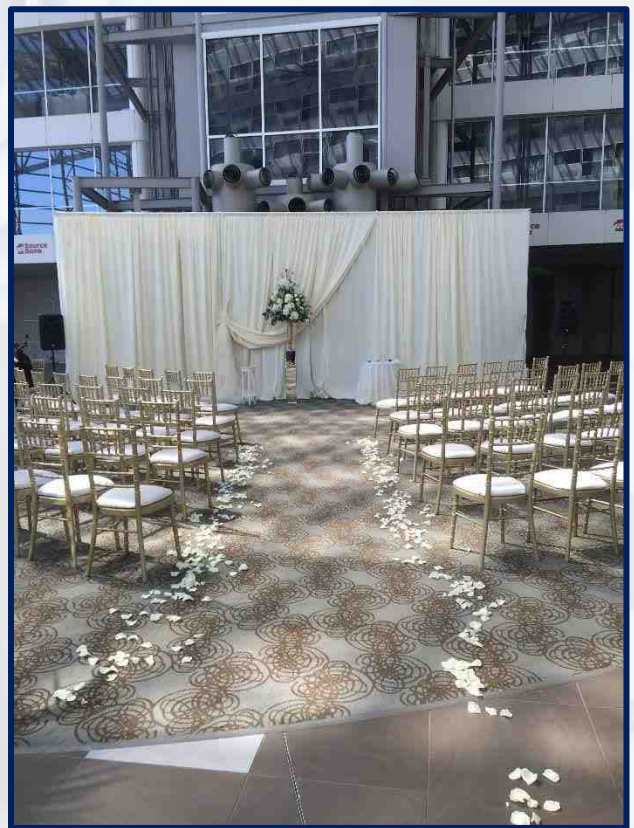
There is a one-time setup/teardown fee. Certain terms and conditions apply.

Up to 100 guests - \$200

101-200 guests - \$275

Over 200 guests - \$375

If interested, please ask your Sales Manager to check availability.



All prices are subject to a taxable 22% service charge and Indiana state sales tax (currently 7%)

Reception Package

Starting at \$85 per person and includes the following

- All Day Venue Rental
- 1 Hour Hors d'Oeuvre Reception
(Includes 1 Stationary & 3 Butler Passed Hors d'oeuvres)
- Complete Dinner Service
- 4 Hours Open Bar Service
- Champagne Toast for All Guests
- Starbucks Coffee & Tazo Hot Tea Station
- Cake Cutting
- Dance Floor
- White, Ivory or Black Pipe & Drape
- White, Ivory or Black Floor Length Linen
- White, Ivory or Black Chair Covers
- Choice of Standard Napkin Color
- Standard Centerpiece if Desired
(Votives, Mirror, 3 Tiered Candleholders with Floating Candles)
- Complimentary Bridal Suite for Two Nights
- Complimentary Dressing Room for Groomsmen & Bridesmaids
- Setup & Teardown
- Personalized Congratulations on Digital Readerboards
- Complimentary Parking for Guests in Attached Garage
- Discounted Pricing on a Room Block with Personalized Booking Website
- Hilton Honors Planner Points

All prices are subject to a taxable 22% service charge and Indiana state sales tax (currently 7%)

Hors d'oeuvres



STATIONARY

Select One

DOMESTIC CHEESE DISPLAY

*Cheddar, Swiss, Dilled Havarti, Bleu Cheese, Pepper Jack
Assorted Crackers*

VEGETABLE CRUDITÉ DISPLAY

Celery, Tomatoes, Broccoli, Cauliflower, Bell Peppers, Served with Ranch Dip

FRESH FRUIT DISPLAY

Seasonal Sliced Fresh Fruit

HUMMUS DISPLAY

*Trio of Hummus: Lemon-Garlic, Buffalo, Sun-Dried Tomato
Served with Pita Chips, Celery, Cucumber Slices, Flatbread Crackers*

BUTLER PASSED

Select Three

HOT

TACO BITES
FALAFELS
POT STICKERS
MINI CORN DOGS
THAI CHICKEN SATAY
CHICKEN QUESADILLAS
VEGETABLE SPRING ROLLS
SPINACH ARTICHOKE CUPS
CHORIZO TOPPED POLENTA
CORNBREAD & BBQ PORK
PHYLLO WRAPPED ASPARAGUS
STEAKHOUSE BRUSCHETTA
COCONUT SHRIMP
BAKED BRIE BITES
PRETZEL SKEWERS
KILTED SAUSAGES
SESAME BEEF KABOBS
HORSERADISH STEAK CROSTINI
MINI GRILLED CHEESE & SOUP SHOOTERS
MARYLAND CRAB CAKES
STUFFED RED POTATOES
BACON WRAPPED SCALLOPS

COLD

FRUIT TARTS
CAPRESE SKEWERS
SALAMI CORNETS
OLIVE TAPENADE CROSTINI
HUMMUS CUCUMBER CUPS
ANTIPASTO SKEWERS
GOAT CHEESE STUFFED DATES
ENDIVE CHICKEN SALAD
AVOCADO PESTO STUFFED TOMATOES
VEGGIE PIZZA
SHRIMP COCKTAIL



All prices are subject to a taxable 22% service charge and Indiana state sales tax (currently 7%)

Plated Dinner

*All plated dinners are served with one salad, one starch, one vegetable, warm rolls and butter.
Please see the following pages for choices.*

ENTREES

HOUSE MADE VEGETARIAN LASAGNA (NO STARCH SERVED)
Layers of Pasta, Roasted Fresh Vegetables, Ricotta Cheese, Tomato Basil Sauce

MANICOTTI (NO STARCH SERVED)
Traditional Cheese Manicotti Topped with Vodka Tomato Cream Sauce and Roasted Red Peppers

RISOTTO (NO STARCH SERVED) - \$8 UPCHARGE
Wild Mushroom Risotto with Ragout of Mushrooms and Shallots

ROASTED CHICKEN
Roasted Breast of Chicken topped with a Mango Chutney

CHICKEN MARSALA
Sautéed Chicken Breast Topped with Sautéed Mushrooms and a Marsala Wine Sauce

CHICKEN FLORENTINE
Sautéed Chicken Breast Topped with Sautéed Spinach and Provolone Cheese with a White Wine Reduction

PECAN CRUSTED CHICKEN - \$9 UPCHARGE
Baked Breast of Chicken Coated in Crushed Pecans, Served with an Apricot Bourbon Sauce

STUFFED CHICKEN - \$10 UPCHARGE
Panko Crusted Chicken Breast Stuffed with Cranberry Chutney and a Creamy Cheese Blend

CORIANDER PORK - \$12 UPCHARGE
Coriander Crusted Bone-in French Pork Loin with Molasses BBQ Sauce

PONZU SALMON - \$15 UPCHARGE
Marinated Salmon Filet, Grilled and Topped with Ponzu Sauce

PARMESAN CRUSTED TILAPIA
Baked Tender White Fish Encrusted with Parmesan Breadcrumbs and Finished with a Citrus Beurre Blanc

TOP SIRLOIN - \$22 UPCHARGE
Grilled Baseball Cut Top Sirloin Topped with Herbed Butter

BEEF TENDERLOIN - \$20 UPCHARGE
Grilled Beef Tenderloin, Served Sliced with a Peppercorn Demi Sauce

SHORT RIBS - \$30 UPCHARGE
Boneless Thick Cut Short Rib, Braised in Rich Red Wine Stock

FILET MIGNON - \$25 UPCHARGE
Seasoned and Grilled Beef Filet

All prices are subject to a taxable 22% service charge and Indiana state sales tax (currently 7%)

Plated Dinner - cont.

All plated dinners are served with one salad, one starch, one vegetable, warm rolls and butter.

SALADS

HOUSE SALAD

Mixed Greens with Cucumbers, Carrots, Tomatoes

CAESAR SALAD

Romaine Lettuce, Parmesan Cheese, Garlic Croutons

MIXED BABY GREENS SALAD

Mixed Baby Greens with Sun-Dried Cranberries, Goat Cheese, Candied Pecans

SPINACH SALAD

Fresh Spinach with Dried Cranberries, Goat Cheese & Sliced Almonds

STARCHES

*Garlic Mashed Potatoes
Herb Roasted Yukon Gold Potatoes
Wild Mushroom Risotto
Brown Butter Pasta
Au Gratin Potatoes
Herb Buttered Red Potatoes*

VEGETABLES

*Carrots
Broccolini
Asparagus
Sautéed Green Beans
Squash Medley
Roasted Brussel Sprouts
Roasted Root Vegetables*

DINNER ENHANCEMENTS

Prices starting at \$7 and up

*Shrimp Skewer
Maryland Style Crab Cake
Oscar Style - topped with crab meat*

All prices are subject to a taxable 22% service charge and Indiana state sales tax (currently 7%)

Buffet Dinner

All buffet dinners are served warm rolls and butter.

SAPPHIRE BUFFET

*One Salad Choice
Two Entrée Choices from Classic List
One Starch Choice
One Vegetable Choice*

\$95 per person

DIAMOND BUFFET

*Two Salad Choices
Two Entrée Choices from Classic List
One Entrée from Upgrade List
One Starch Choice
One Vegetable Choice*

\$105 per person

SALAD OPTIONS

HOUSE SALAD

Mixed Greens with Cucumbers, Carrots, Tomatoes

CAESAR SALAD

Romaine Lettuce, Parmesan Cheese, Garlic Croutons

MIXED BABY GREENS SALAD

Mixed Baby Greens with Sun-Dried Cranberries, Goat Cheese, Candied Pecans

SPINACH SALAD

Fresh Spinach with Dried Cranberries, Goat Cheese and Sliced Almonds

CAPRESE SALAD

Slices of Fresh Mozzarella and Heirloom Tomatoes, Drizzled with Extra Virgin Olive Oil and Balsamic Vinegar

ANTIPASTO SALAD

Romaine Lettuce, Red Onion, Cherry Tomatoes, Green Olives, Pepperocinis, Roasted Red Peppers, Cucumbers, Marinated Artichoke Hearts, Cubed Salami, Sliced Pepperoni, Shredded Mozzarella

SEASONAL FRESH FRUIT SALAD

Assorted Fresh Fruit

PASTA SALAD

Penne Pasta, Sun-Dried Tomato Pesto, Roma Tomatoes, Parmesan Cheese

All prices are subject to a taxable 22% service charge and Indiana state sales tax (currently 7%)

Buffet Dinner - cont.

All buffet dinners are served warm rolls and butter.

CLASSIC LIST

HOUSE MADE VEGETARIAN LASAGNA

*Layers of Pasta, Roasted Fresh Vegetables, Ricotta Cheese,
Tomato Basil Sauce*

MANICOTTI

*Traditional Cheese Manicotti Topped with Vodka Tomato
Cream Sauce and Roasted Red Peppers*

ROASTED CHICKEN

Roasted Breast of Chicken topped with a Mango Chutney

CHICKEN MARSALA

*Sautéed Chicken Breast Topped with Sautéed Mushrooms
and a Marsala Wine Sauce*

CHICKEN FLORENTINE

*Sautéed Chicken Breast Topped with Sautéed Spinach and
Provolone Cheese with a White Wine Reduction*

PARMESAN CRUSTED TILAPIA

*Baked Tender White Fish Encrusted with Parmesan Bread-
crumbs and Finished with a Citrus Buerre Blanc*

LONDON BROIL

*Marinated Flank Steak, Sliced and Topped with a Sherry
Mushroom Sauce*

UPGRADE LIST

RISOTTO

*Wild Mushroom Risotto with Ragout of Mushrooms and
Shallots*

VEGETABLE POLENTA CAKES

*Fried Polenta Cakes with Grilled Vegetables and a Roasted
Red Pepper Sauce*

PECAN CRUSTED CHICKEN

*Baked Breast of Chicken Coated in Crushed Pecans, Served
with an Apricot Bourbon Sauce*

CORIANDER PORK

*Coriander Crusted Bone-in French Pork Loin with Molasses
BBQ Sauce*

PONZU SALMON

*Marinated Salmon Filet, Grilled and Topped with Ponzu
Sauce*

BEEF TENDERLOIN

*Grilled Beef Tenderloin, Served Sliced with a Peppercorn
Demi Sauce*

STARCHES

*Garlic Mashed Potatoes
Herb Roasted Yukon Gold Potatoes
Wild Mushroom Risotto
Brown Butter Pasta
Au Gratin Potatoes
Herb Buttered Red Potatoes*

VEGETABLES

*Carrots
Broccolini
Asparagus
Sautéed Green Beans
Squash Medley
Roasted Brussel Sprouts
Roasted Root Vegetables*

Themed Buffets Available Upon Request

All prices are subject to a taxable 22% service charge and Indiana state sales tax (currently 7%)

Children's Menu

All children's meals include a fruit cup. Menu designed for ages 4 to 12 years old.

Special Requests Welcome

CHICKEN FINGERS
served with French Fries

GRILLED CHEESE SANDWICH
served with French Fries

HOT DOG
served with French Fries

CHEESEBURGER SLIDERS
served with French Fries

BUTTERED PASTA
served with a Side of Marinara and Breadstick

\$15 per child

All prices are subject to a taxable 22% service charge and Indiana state sales tax (currently 7%)

Vendor's Menu

All meals include a bag of chips, whole fruit, cookie and bottled water

VEGETARIAN WRAP

Tomato Tortilla Wrap with Baby Mixed Greens, Oven Roasted Vegetables, Feta Cheese, and Red Wine Vinaigrette

CHICKEN CAESAR WRAP

Flour Tortilla, Romaine Lettuce, Tomatoes, Parmesan Cheese, Sliced Chicken Breast, and Caesar Dressing

ROAST BEEF & CHEDDAR

Baguette with Sliced Roast Beef, Cheddar Cheese, Lettuce, Tomato, Onion, and Horseradish Mayonnaise

TURKEY

Kaiser Bun stacked with Sliced Turkey and Swiss Cheese, Lettuce, Tomato, and Dijon Mayonnaise

GRILLED CHICKEN CAESAR SALAD

Romaine Lettuce, Sliced Grilled Chicken Breast, Parmesan Cheese, Garlic Croutons, Caesar Dressing

COBB SALAD

Romaine and Iceberg Lettuce, Chopped Egg, Bacon, Bleu Cheese Crumbles, Grilled Chicken Breast, Black Olives, Tomatoes, Choice of Dressing

\$20 per person

Late Night Snacks

Late Night Snack choices are not included in the Reception Package and will require an additional fee

Minimum Order of 30

SOFT WARM PRETZEL STICKS WITH MUSTARD | \$2

DOUBLE TREE COOKIES & MILK | \$5

GRILLED CHEESE SANDWICH WITH CUP OF TOMATO BASIL SOUP | \$5

ASSORTED COOKIES & BROWNIES | \$6

BUFFALO CHICKEN SLIDERS | \$6

BEEF SLIDERS WITH CHEESE | \$6

BUFFALO WINGS WITH CELERY STICKS AND BLUE CHEESE DRESSING | \$6

BUILD YOUR OWN NACHO STATION | \$9

Crisp Tortilla Chips, Taco Meat, Diced Tomatoes, Onions, Sour Cream, Jalapeno Peppers, Salsa, Nacho Cheese Sauce

MOVIE THEATER POPCORN | \$9

Popcorn Machine, Freshly Popped Popcorn with Butter, Served in Individual Bags

PIZZA PARTY | \$17

16" Cheese Pizza

Additional Toppings Available | \$1 Each

All prices are subject to a taxable 22% service charge and Indiana state sales tax (currently 7%)

Bar Service

Bartender fee may be required based on the number of guests

GOLD BAR PACKAGE

INCLUDED WITH WEDDING PACKAGE

*Amsterdam Vodka
Bacardi Light Rum
Beefeaters Gin
Jose Cuervo Gold Tequila
Seagram's 7 Whiskey
Jim Beam
J&B Scotch
Christian Brothers Brandy
Captain Morgan's
Canadian Club
Malibu
Kahlua
Disorrano Amaretto
Flavored Vodka
Apple Pucker
Peach Schnapps
House Wine
Bottled Beer
Soft Drinks
Juices
Bottled Water*

Additional Hour | \$7 per person

PLATINUM BAR PACKAGE

UPGRADE FOR AN ADDITIONAL \$2 PER PERSON

*Absolut Vodka
Bacardi O Rum
Tanqueray Gin
Cuervo 1800 Tequila
Seagram's VO Whiskey
Jim Beam
Jack Daniels
Dewar's Scotch
Courvoisier Brandy
Captain Morgan's
Canadian Club
Malibu
Kahlua
Disorrano Amaretto
Flavored Vodka
Apple Pucker
Peach Schnapps
House Wine
Bottled Beer
Soft Drinks
Juices
Bottled Water*

Additional Hour | \$9 per person

HOUSE WINE

*Chardonnay, Pinot Grigio, Cabernet, Pinot Noir
White Zinfandel*

BOTTLED BEER (CHOOSE 4)

*Bud Light, Budweiser, Miller Lite, Coors Light, Stella Artois,
Goose Island 312, Heineken, Corona, Sam Adams, Michelob
Ultra, Bell's Two Hearted Ale*

\$11 | Non-Alcoholic Bar

\$5 | 1 Hour Wine Service During Dinner

\$2 | Add House Champagne to Bar



Additional Wine, Beer & Liquor Options Available Upon Request and May Require An Upcharge

All prices are subject to a taxable 22% service charge and Indiana state sales tax (currently 7%)

Send-Off Breakfast Menu

Send-Off Breakfast choices are not included in the Reception Package and will require an additional fee

NEWLYWED BREAKFAST BUFFET

\$26 per person

Assorted Pastries

Scrambled Eggs

Bacon Strips

Sausage Links

Breakfast Potatoes

Seasonal Fresh Fruit

Choice of: Waffles or French Toast

Orange, Apple, & Grapefruit Juices

Starbucks Coffee & Tazo Hot Teas

ENHANCEMENTS

COLD CEREALS | \$3 PER PERSON

INDIVIDUAL FRUIT YOGURTS | \$3 PER PERSON

BREAKFAST BURRITO | \$5 PER PERSON

SAUSAGE, EGG, AND CHEESE CROISSANT | \$5 PER PERSON

HAM AND CHEDDAR CHEESE CROISSANT | \$5 PER PERSON

OMELET STATION | \$10 PER PERSON + \$95 ATTENDANT
FEE

Omelet Station Includes: Diced Ham or Diced Turkey, Bacon Bits, Cheese,
Onions, Tomatoes, Spinach, Peppers & Mushrooms

MIMOSA BAR

\$8 per person

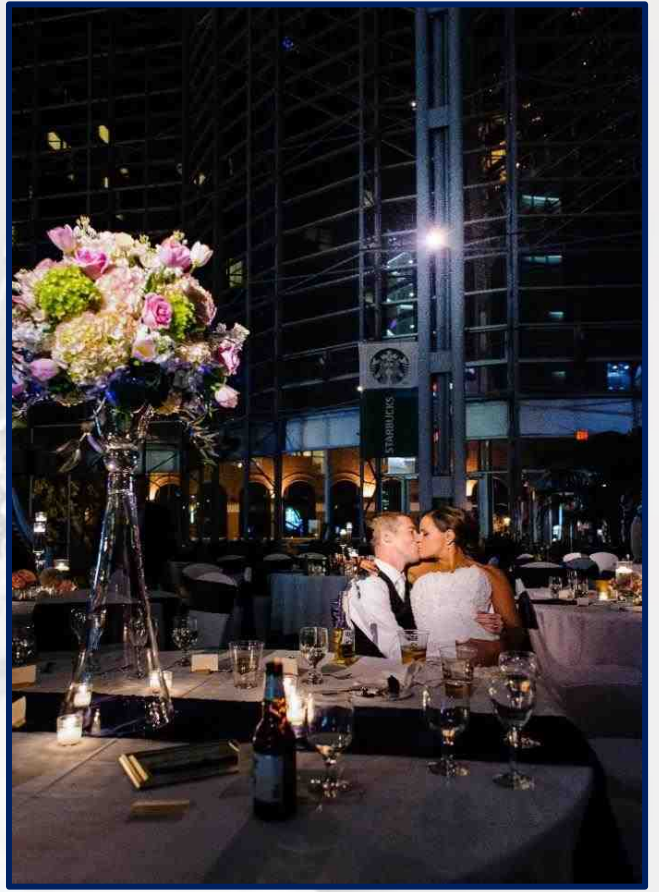
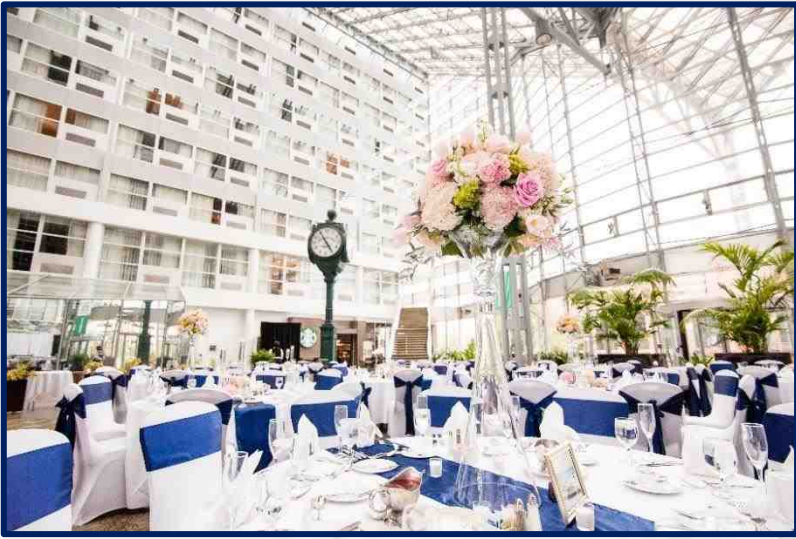
House Champagne
Carafes of Orange Juice
& Pineapple Juice

BLOODY MARY BAR

\$12 per person

Celery Salt Rimmed Glass
Pepper Vodka, Tomato Mix
Selection of Garnishes: Celery Stalk, Jalapenos,
Horseradish, Green Olives, Pickle Spear,
Pepperoncinis, Antipasto Skewer, Pickled
Asparagus

All prices are subject to a taxable 22% service charge and Indiana state sales tax (currently 7%)



General Information

Payment

The DoubleTree by Hilton requires a deposit of \$1,000.00 to reserve the space for your reception. This money is non-refundable and is applied to your balance. Payment may be made via cash, check, or credit card. The second deposit of 50% (half the minimum) is due six months prior to your event. The third deposit of 75% is due three months prior to your event. Final payment is due five days prior to your event and is based on your final guest count.

Food and Beverage

All food and beverage served in the hotel is to be provided by the hotel. Dietary substitutions can be made available upon request. Any food and beverage functions cancelled are subject to a cancellation fee based on the sales contract. Food & beverage prices may change without notice. If alcohol beverages are to be served on the hotel premises, the hotel will require the beverages be dispensed by hotel servers and bartenders only and may require a Bartender Fee. The hotel will request proper identification (photo I.D.) of any person of questionable age. Alcohol beverage service will be denied to any person either under age or without proper identification.

Tastings

The DoubleTree by Hilton offers a complimentary tasting to any Bride and Groom that has signed a contract. The tasting consists of Hors d'oeuvres, Entrée, Starch and Vegetable options. The goal of the tasting is to choose the menu selections for your reception.

Guarantee

Guaranteed number of guests is required a minimum of five business days prior to the function and is not subject to reduction after the stated time period. Final billing will be based on guaranteed number or actual attendance, whichever is greater.

If changes are made to the function setup after the stated time period, an additional Service Set-Up Fee will be charged. Service Set-Up Fee will vary depending on the needs of the guest and the availability of the hotel and staff. Charges could range from \$150 up to \$1,000. Please inquire about changes and costs, if needed.

Service Charge and Tax

A service charge of 22% and applicable sales tax will be added to all food, beverage, room rental and decor. Service charge and tax may change without notice.

Security

Security is provided by the hotel for any event. There is no additional charge unless you request a security guard specifically for your reception. The hotel shall not assume liability for any damage, loss of any merchandise or articles left in hotel prior to or following an event.

Parking

Self parking is available for all your guests in the garage attached to the DoubleTree by Hilton. Complimentary parking is available for all event guests.



DOUBLETREE
by Hilton™
SOUTH BEND