



DOUBLETREE
BY HILTON™

BAKERSFIELD

3100 Camino Del Rio Ct. | Bakersfield, CA 93308

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Congratulations

Congratulations on your recent (or maybe not so recent) engagement! No matter how long the engagement, we are thrilled that you are considering the DoubleTree Bakersfield as the backdrop to one of the most significant days of your life.

You'll find some of our most popular Wedding Packages enclosed. Not completely what you had in mind? Don't worry! Our Executive Chef will work with you on creating just the right menu for your special day!

All of our Wedding Packages include the following:

- ◇ Complimentary Dance Floor
- ◇ No-Host Bar
- ◇ Complimentary Cake Cutting
- ◇ Complimentary Champagne or Sparkling Apple Cider Toast
- ◇ Complimentary Suite for the Bride & Groom (based on availability)
- ◇ Bottle of House Champagne or Sparkling Cider delivered to your Suite

Ceremony Package

Our Gazebo is the perfect location for a wedding ceremony for up to 200 guests. Exchange your vows under the charming sanctuary of our beautiful and romantic gazebo, afloat in the center of a tranquil pond framed by waterfalls and lush tropical landscaping.

Theater-style Seating with Banquet Chairs

Guestbook Table

Gift Table

Sound System

Changing Room for the Bridal Party

\$1,000

(Plus Service Charge & Sales Tax)



Silver

COCKTAIL HOUR

(One Hour)

Seasonal Fruit & Assorted Cheese Display

SALAD

(Select One Per Entire Party)

Caesar Salad

Crisp Romaine Hearts | Garlic Croutons | Parmesan Cheese | Caesar Dressing

House Salad

Mixed Greens | Cucumber | Cherry Tomato | Seasoned Croutons | Choice of Dressing

ENTRÉE

(Select One Per Entire Party)

Caprese Pesto Chicken

Grilled Chicken | Sautéed Spinach | Sliced Tomato | Mozzarella | Pesto Sauce | Parmesan Risotto

Pan Seared Chicken Breast

Grilled Chicken | Wild Mushroom Risotto | Roasted Shallot Sauce

7 oz. Grilled Tri-Tip

Grilled Tri-Tip | Roasted Garlic Mashed Potatoes | Bordelaise Sauce

All Entrees are accompanied by Seasonal Vegetables, Warm Rolls & Butter.

COFFEE SERVICE

Freshly Brewed Coffee | Decaffeinated Coffee | Hot Tea

\$62 per Guest

(Plus Service Charge & Sales Tax)

Price based per person unless otherwise noted. All food & beverage is subject to 24% taxable service charge and applicable sales tax. Service Charge & Taxes are subject to change.
Some station items listed above may require a uniformed Chef. Please ask your Event Manager for more information on Fees.



Gold

COCKTAIL HOUR

(One Hour)

Seasonal Fruit & Assorted Cheese Display

SALAD

(Select One Per Entire Party)

Caesar Salad

Crisp Romaine Hearts | Garlic Croutons | Parmesan Cheese | Caesar Dressing

Arrowhead Salad

Mixed Field Greens | Sliced Apples | Candied Walnuts | Bleu Cheese Crumbles | Choice of Dressing

ENTRÉE

(Select One Per Entire Party)

Sliced Southwestern Chicken Cordon Bleu

Grilled Chicken | Roasted Anaheim Chilies | Pepper Jack | Roasted Red Pepper Sauce |
Garlic Cilantro Rice

Seared Salmon Filet

Salmon Filet | Creamy Risotto | Roasted Red Pepper Relish | Lemon-Wine Sauce

8 oz. Top Sirloin Steak

Top Sirloin Steak | Asparagus | Roasted Garlic Mashed Potatoes | Bearnaise Sauce

All Entrees are accompanied by Seasonal Vegetables, Warm Rolls & Butter.

COFFEE SERVICE

Freshly Brewed Coffee | Decaffeinated Coffee | Hot Tea

\$67 per Guest

(Plus Service Charge & Sales Tax)

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Platinum

COCKTAIL HOUR

(One Hour)

Seasonal Fruit, Assorted Cheese, & Vegetable Crudite Display
Butler Passed Sparkling Wine & Sparkling Apple Cider

SALAD

(Select One Per Entire Party)

Big Bear Salad

Mixed Field Greens | Dried Cherries | Honey Glazed Pecans | Gorgonzola | Vinaigrette Dressing

Platinum Salad

Mixed Field Greens | Garbanzo Beans | Cherry Tomatoes | Olives | Parmesan | Pepperoncini
Choice of Dressing

ENTRÉE

(Select One Per Entire Party)

7 oz. Filet Mignon

Filet Mignon | Wild Mushroom Duxelle | Red Wine Demi-Glaze | Scalloped Potatoes

10 oz. Prime Rib

Prime Rib | Au Jus Sauce | Garlic Mashed Potatoes

Mediterranean Stuffed Chicken

Grilled Chicken | Prosciutto | Asparagus | Roasted Peppers | Artichoke Hearts
Creamy Risotto | Pesto Beurre Blanc

All Entrees are accompanied by Seasonal Vegetables, Warm Rolls & Butter.

COFFEE SERVICE

Freshly Brewed Coffee | Decaffeinated Coffee | Hot Tea

\$75 per Guest

(Plus Service Charge & Sales Tax)

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