



DOUBLE TREE®  
HOTEL

PALM BEACH GARDENS

Reception Style Wedding Package

*4 Hour Bar Including a Champagne Toast with Dinner*

Cocktail Hour

Elegant Displays

*(Please Choose 2)*

Vegetable Crudite

*Assorted Crisp Garden Vegetables  
Accompanied with Ranch-Onion Dip*

Domestic and International Cheese Display

*Selection of International and Domestic Cheeses with a Medley of Crackers  
Garnished with Strawberries and Grapes*

Antipasto Display

*Salami, Prosciutto, Cappelletti, Provolone  
Black and Green Olives, Marinated Mushrooms and Peppers  
Served with Sliced French Baguettes*

Fresh Fruit Display

*Fresh Seasonal Sliced Fruit  
Accompanied with a Yogurt Dipping Sauce*

Mediterranean Display

*Hummus, Tabbouleh, Olives, Tapenade and Feta Cheese  
Accompanied with Grilled Pita Points and Herb Crostini*

*White Glove Butler Passed Hors d'oeuvres*  
*(Please Choose a Total of 4)*

*Cold Selections:*

*Chicken and Avocado on French Bread*  
*Chilled Jumbo Shrimp with Cocktail Sauce*  
*Artichoke Bottom with Smoked Chicken and Cilantro*  
*Beef Tenderloin with Horseradish Cream Sauce*  
*Smoked Salmon on Pumpernickel with Dill Cream Sauce*

*Hot Selections*

*Swedish Meatballs*  
*Assorted Petite Quiche*  
*Southwest Spring Rolls*  
*Beef Wellington*  
*Scallops Wrapped with Bacon*  
*Shrimp Tempura with Soy Dipping Sauce*  
*Buffalo Chicken Wings with Blue Cheese*  
*Pork Potstickers*  
*Baked Brie and Raspberry in Phyllo*  
*Chicken Quesadillas*  
*Sausage and Seasoned Breadcrumb Stuffed Mushrooms*

**The Carvery**

*Please Choose One*

*Chef Fee \$75.00*

**Roasted Tenderloin of Beef**

*Wild Mushroom Sauce*

*Served with Silver Dollar Rolls*

**Honey Glazed Bone-In Ham**

*Gourmet Mustard Sauce*

*Served with Silver Dollar Rolls*

**Boneless Leg of Lamb**

*Mint Jelly*

*Served with Silver Dollar Rolls*

**Roast Round of Beef**

*Au Jus, Horseradish Sauce*

*Served with Silver Dollar Rolls*

**Roast Breast of Turkey**

*Cranberry Orange Mayonnaise*

*Served with Silver Dollar Rolls*

**The Sautee**

**All Stations Below are Included:**

**Pasta Extravaganza**

*Penne, Cavatappi and Tortellini Pasta Sautéed with the Following:*

*Mushrooms, Tomatoes, Peppers*

*Marinara, Alfredo and Pesto Sauce*

*Assorted Fresh Bread and Parmesan Cheese*

*1 Chef Required \$75.00*

**Potato Martini Station**

*Half Baked Potato and Garlic Mashed Potato*

*Sautéed Mushrooms, Onions, Baby Shrimp,*

*Cheddar Cheese, Sour Cream and Bacon*

*Served with Silver Dollar Rolls*

**Fajita Fiesta**

*Marinated Sliced Chicken and Beef Cooked to Perfection  
Shredded Cheddar Cheese, Lettuce, Tomatoes, Onions and Peppers  
Salsa, Sour Cream and Guacamole  
Warm Flour Tortillas  
1 Chef Required \$75.00*

**Oriental Express**

*Pork, Chicken and Beef Stir Fry  
With Orange Soy Glaze  
Stir Fry Vegetables Served Over Fried Rice  
1 Chef Required \$75.00*

**Paella Station**

*Clams, Mussels, Pork, Chicken and Shrimp  
With Saffron Rice and Diced Vegetables  
Served with Silver Dollar Rolls  
1 Chef Required \$75.00*

*Coffee, Decaffeinated Coffee, Assorted Teas and Iced Tea*

*\$104.00 Per Person*

*All Pricing is Subject to a 22% Service Charge and 6.5% Tax*

**Package Also Includes:**

*Complimentary Guest Room for the Bride and Groom the Night of your Event  
One Additional Complimentary Room for the Bride and Groom's 1 Year Anniversary  
Discounted Room Rate for a Block of 15 or More Guest Rooms for your Guests  
2 Complimentary Bridal Party Pre-Ceremony Areas  
Ceremony Set UP Fee - \$500.00*

**Reception Enhancements**

*Sushi Display – Based on 2 Pieces Per Person  
\$4.75 Per Person*

*Cold Smoked Salmon Display  
Platter of Smoked Salmon Garnished with Capers, Diced Red Onions and Chopped Egg  
Served with French Baguettes  
\$9.00 Per Person*

*Raw Bar to Include Mussels, Clams, Shrimp and Crab Claws  
Market Price*

**Dessert Enhancements**

*Chocolate Fountain  
Rich Chocolate Fountain to Include:  
Assorted Diced Fruits, Marshmallow, Pretzels and Pound cake for Dipping  
\$10.95 Per Person*

*Cordial Cart to Include:  
Bailey's Irish Crème, Grand Marnier, Kahlua and Sambuca  
Billed on Consumption*

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