

Quinceanera, Sweet 16 and 18th Debut Packages

ALL RECEPTION PACKAGES INCLUDE

Banquet Tables with White, Black or Ivory Tablecloths and Napkins

Table for Gifts, Cake and Guestbook

Two Votive Candles per Table

Beverage Display Throughout Entire Event

Hors d'oeuvres Presented on an Attractive Table Display for up to an Hour

Celebration Cake Provided by Guest

Champagne or Sparkling Cider Toast

Dance Floor and Standard Staging for Entertainment

Complimentary Guestroom Accommodation *

****\$5,000 Food & Beverage Minimum Before Service Charge and Sales Tax)***

Special Room Rates for your Guests (based on availability)



Bars

The DoubleTree By Hilton Ontario Airport is happy to provide a fully stocked bar and bartender. A \$150 plus tax for a bar set up fee will be charged per bar requested.

Clients wishing to host any portion of the bar tab will be required to pre-pay an estimate of charges with the final payment and provide a secured method of payment for any additional charges. All hosted beverages are subject to facility charge and sales tax.

Ballroom Ambiance Packages

Create Interest and Highlights with Multiple Color Options

8- LED Blasts **\$175.00**

12- LED Blasts **\$250.00**

16- LED Blasts **\$325.00**

Ambiance packages subject to service charge

White Dance Floor 1.00 per person




DOUBLETREE
by Hilton™
ONTARIO AIRPORT

Celebrate

The Duchess Package

Beverage Display

Strawberry Lemonade and Cucumber-Mint Infused Water

Champagne and Sparkling Cider

Guests to enjoy either Champagne and Sparkling Cider Toast

Hors D'Oeuvres Reception

Presented on a Station for up to One Hour

Seasonal Sliced Fruit Display with Yogurt Dressing

Plated Dinner

Salad

Chopped Romaine with Croutons, Shaved Parmesan and Creamy, Caesar Dressing

Entrées

Oven Roasted Chicken Breast, Wild Mushroom Ragout

Grilled Vegetable Brochettes with Balsamic Drizzle (Vegetarian)

All Entrees Served with your choice of Basmati Rice or

Yukon Gold Mashed Potatoes and Fresh Seasonal Vegetables

Dessert

Celebration Cake Provided by Guest (cake cutting included)

Freshly Brewed Regular and Decaf Coffee and a Selection of Fine Teas

\$50 per person

Prices subject to 22% facility charge and applicable sales tax, currently
8.75% (subject to change).



The Princess Package

Beverage Display

Strawberry Lemonade and Cucumber-Mint Infused Water

Champagne and Sparkling Cider

Guests to enjoy either Champagne and Sparkling Cider Toast

Hors D'Oeuvres Reception

Presented on a Station for up to One Hour

Seasonal Sliced Fruit Display with Yogurt Dressing

Chicken Empanadas, Scallions, Queso Fresco

Vegetable Spring Rolls

Plated Dinner

Salad

Chopped Romaine with Croutons, Shaved Parmesan and Creamy, Caesar Dressing

Entrées

(maximum of 2 proteins and one vegetarian selection included)

Flat Iron Steak, Mint Chimichurri

Oven Roasted Chicken Breast, Wild Mushroom Ragout

Oven Baked Cajun Spiced Tilapia

Grilled Vegetable Brochettes with Balsamic Drizzle (Vegetarian)

All Entrees Served with your choice of Basmati Rice or

Yukon Gold Mashed Potatoes and Fresh Seasonal Vegetables

Dessert

Celebration Cake Provided by Guest (cake cutting included)

Freshly Brewed Regular and Decaf Coffee and a Selection of Fine Teas

\$57 per person

Prices subject to 22% facility charge and applicable sales tax, currently
8.75% (subject to change).

The Princess Royal Package

Beverage Display

Strawberry Lemonade and Cucumber-Mint Infused Water

Champagne and Sparkling Cider

Guests to enjoy either Champagne and Sparkling Cider Toast

Hors D'Oeuvres Reception

Presented on a Station for up to One Hour

Seasonal Sliced Fruit Display with Yogurt Dressing

Chicken Empanadas, Scallions, Queso Fresco

Vegetable Spring Rolls

Dinner Buffet

Mixed Greens with Shaved Carrots, Pumpkin Seeds and Cranberries

French Potato Salad

Greek Tomato Salad

Entrées

Oven Roasted Chicken, Wild Mushroom Ragout

Roasted Potatoes, Seasonal Vegetables

Rigatoni Pasta with Sausage, Sliced Bell Peppers, Classic Marinara Sauce

Dessert

Celebration Cake Provided by Guest (cake cutting included)

Freshly Brewed Regular and Decaf Coffee and a Selection of Fine Teas

\$62 per person

Prices subject to 22% facility charge and applicable sales tax, currently
8.75% (subject to change).

