

PACKAGES

ALL PACKAGES INCLUDE

- Complimentary Accommodations for the Bride and Groom
- Complimentary Accommodations for Parents of the Bride and Groom
- Special Discounted Room Rate | 10 Rooms or More
- A Professional Coordinator to Assist You in Planning your Special Day
- Private Receiving Room for your Bridal Party
- Complimentary Menu Tasting for (4) Guests
- Coat Check Service with Attendant (Seasonal)
- Standard Hotel Tables, Chairs, Gift and DJ Tables
- Floor Length Linens and Napkins, Votive Candles, Table Numbers
- Bridal Party Seating Framed by White Satin Backdrop
- Up Lighting to Highlight Backdrop
- Fresh Floral Centerpieces
- Dance Floor
- Sparkling Wine Toast for All of Your Guests
- Champagne, Strawberries and Breakfast for Two for the Newlyweds
- Hilton Honors Rewards

In Addition to the Above Amenities, You Will Receive the Following Based on a Minimum Food and Beverage Spend of \$15,000:

- (1) One Complimentary Junior Suite for your Wedding Night *(Based on Hotel Availability)*
- Choice of Chiavari Chairs or Chair Covers with Sash
- Wedding Cake Credit of \$500

CEREMONIES INCLUDE

\$1,500.00 Per Event

- Dedicated Ceremony Space
- Room to be used for Photos following the Nuptials
- Standard Charcoal Hotel Chairs
- Floor to Ceiling White Satin Back Drop Placed at Front of Room
- 12' x 8' Stage for Marriage Ceremony
- Water Station upon Guests' Arrival
- Rehearsal Evening Before Ceremony *(Based on Availability)*

WEDDING PACKAGES

Blissful Love | 109

One Hour Cocktail Reception

- One Hour Open Traditional Bar
- Choice of Three (3) Passed Hors D'oeuvres

Three Hour Dinner Reception

- Three Hour Open Traditional Bar
- Two Course Plated Dinner
+ Choice of One (1) Salad
+ Choice of Two (2) Entrées + Vegetarian Entrée

Enchanting Hearts | 129

One Hour Cocktail Reception

- One Hour Open Traditional Bar
- Choice of Four (4) Passed Hors d'Oeuvres
- Choice of One (1) Reception Display

Three Hour Dinner Reception

- Three Hour Open Traditional Bar
- Two Course Plated Dinner
+ Choice of Starter
+ Choice of Two (2) Entrées + Vegetarian Entrée

Timeless Elegance | 179

One Hour Cocktail Reception

- One Hour Open Premium Bar
- Choice of Four (4) Passed Hors d'Oeuvres
- Choice of One (1) Reception Display or (1) Action Station

Three Hour Dinner Reception

- Three Hour Open Premium Bar
- Two Course Plated Dinner
+ Choice of Starter
+ Choice of Two (2) Entrées + Vegetarian Entrée
- House Wines with Dinner
- Choice of Late Night Snack

SPECIAL MEAL PRICING

Plated Children's Meals (Under 12) | 30

Select One for All Children

- Chicken Fingers *or* Cheese Quesadilla
- Choice of French Fries *or* Mac & Cheese
- Fruit Cup
- DoubleTree Walnut Chocolate Chip Cookie

Vendor Meals | 50% discount from Package Price

All prices are per guest unless otherwise indicated. Prices are exclusive of 24% taxable service charge, 8% taxable Event Fee and applicable state taxes. Menu/Package prices and taxes are subject to change without notice.



RECEPTION

PASSED HORS' D'OEUVRES SELECTION

Chilled Specialties

- **Asparagus In Phyllo** (V)
- **Tomato and Basil Bruschetta** (V)
- **Gazpacho Shooters** (V, VE)
- **Pita and Hummus Bites** (V)
- **Prosciutto, Pear & Gorgonzola Rolls**
- **Antipasti Skewers** | Basil Vinaigrette
- **Charcuterie Bites** | Soppressata, Prosciutto, Pickled Onion, Mozzarella on Crostini
- **Deviled Egg** | Candied Bacon
- **Caprese Skewer** | Ciliegine, Tomato, Basil Pesto (V)
- **Smoked Salmon** | Dark Rye, Dill Cream
- **Seared Ahi Tuna Wontons** | Japanese Seaweed Salad & Wasabi Aioli
- **Beef Tenderloin Crostini** | Whipped Boursin Cheese, Caramelized Onion
- **Chilled Shrimp Shooters** | Horseradish Cocktail

Hot Specialties

- **Pulled Pork on Cornbread**
- **Spanakopita**
- **Sausage Stuffed Mushrooms**
- **Stuffed Mushrooms Garlic Boursin Cheese** (V)
- **Vegetable Spring Rolls** | Sweet Chili Sauce (V, VE)
- **Teriyaki Chicken Skewers**
- **Brie & Raspberry en Croute** (V)
- **Smoked Gouda Mac & Cheese Bites** (V)
- **Pork Pot Stickers** | Soy Glaze
- **Beef Empanada** | Avocado Cream
- **All-Beef Cocktail Franks en Croute** | Dijon Mustard
- **Three Cheese Arancini** | Marinara Dip (V)
- **Coconut Shrimp**
- **Bacon Wrapped Scallops**
- **Mini Beef Wellington**
- **Hibachi Beef Skewers** | Sweet Chili Sauce
- **Mini Crab Cakes** | Remoulade | Add 2
- **Baby Lamp Chop** | Mint Chimichurri | Add 2

RECEPTION DISPLAY SELECTION

Artisanal Cheese

A Selection of Imported, Domestic Cheeses and Local Cheeses
Dried Fruits, Nuts, Fresh Berries, Preserves
Assorted Crackers, Crostini and Pita

Grilled Vegetable and Crudité

Chef's Selection of Grilled and Raw Vegetables
Roasted Pepper Hummus, Housemade Ranch Dip, Housemade Garlic Herb Dip

Mediterranean Antipasto and Charcuterie | Add 5

Prosciutto, Pepperoni, Soppressata, Salami
Mozzarella, Provolone, Feta
Tomato Basil Bruschetta, Traditional Hummus
Marinated Artichokes and Peppers, Mixed Olives
Dijon and Grain Mustards
Pita Bread and Crostini

Mezza Table

Spinach and Feta Spanakopita (V)
Roasted Garlic Hummus (V, GF), Cucumber Tzatziki
Spinach Dip, Bruschetta, Olive Tapenade
Dolma
Tomato and Parsley Tabbouleh
Herb Marinated Mediterranean Olives
Marinated Feta with Virgin Oil | Toasted Pine Nuts and Mint
Focaccia, Ciabatta, Pita and Tuscan Breads

Wood Fired Flatbreads

Please Select Three

- **Margherita** | Oil Cured Tomato, Basil, Roasted Garlic Confit, Fresh Mozzarella (V)
- **Buffalo Chicken** | Scallions, Blue Cheese, Ranch Sauce
- **Meat Lover** | Pepperoni, Sausage, Bacon, Tomato Sauce, Mozzarella
- **BBQ Brisket** | Brisket, Cheddar Jack Cheese, Braised Onion Sauce, Scallions
- **Wild Mushroom** | Roasted Wild Mushrooms, Feta Cheese, Pecorino Romano, Truffle Oil



ACTION STATION SELECTION**Farm Stand “Chop Chop” Salad****Greens** | Romaine Hearts, Mixed Greens, Baby Spinach**Toppings** | Julienne Carrots, Diced Tomatoes, Shaved Red Onion, Sliced Cucumbers, Julienne Peppers, Spiced Nuts, English Peas, Parmesan Cheese, Bleu Cheese, Smoked Bacon, Eggs, Housemade Croutons**Dressings** | Buttermilk Ranch and Creamy Caesar Dressings, Herb and Balsamic Vinaigrettes

Fresh Rolls | Sweet Butter

Custom Pasta Creations**Pasta** | Penne, Fusilli, Tortellini**Sauce** | Marinara, Roasted Garlic Alfredo, Pesto**Protein** | Select Two | Sweet Italian Sausage, Sliced Grilled Chicken, Mini Meatballs, Sautéed Shrimp | Add 3**Toppings** | Sundried Tomatoes, Wild Mushrooms, Roasted Peppers, Baby Spinach, Broccoli, Shallots, Artichokes, Olives, Garlic Confit, Crushed Red Pepper, Parmesan Cheese

Italian Garlic Bread

Gourmet Mac N Cheese**Penne** | Smoked Gouda Cheese Sauce**Cavatappi** | Cheddar Cheese Sauce**Proteins** | Grilled Chicken, Pork Belly, Brisket**Toppings** | Spring Onions, Spinach, Broccoli, Roasted Red Pepper, Tomatoes, Roasted Wild Mushrooms, Fresh Peas, Toasted Panko Crumbs**Stir Fry** | Add 3

Fried Rice, Lo Mein Noodles

Protein | Select Three | Beef, Chicken, Pork, Shrimp, Tofu**Toppings** | Shredded Carrots, Snow Peas, Bean Sprouts, Garlic, Ginger, Water Chestnuts, Bamboo Shoots, Scallions, Shiitake Mushrooms, Red Pepper**Sauces** | Szechuan Sauce, Teriyaki, Hoisin, Thai Sweet Chili

V = Vegetarian, GF = Gluten Free, VE = Vegan, DF = Dairy Free, N = Contains Nuts

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Taco Stand

Warm Flour Tortillas and Corn Tortillas Shells (V)

Proteins | *Select Two* | Beef Barbacoa, Asada Chicken, Pork Carnitas (GF)**Toppings** | Cotija Cheese, Shredded Jack Cheese, Guacamole, Pico de Gallo, Roasted Corn Salsa, Salsa Roja, Lime Wedges, Jalapeno, Cilantro, Sour Cream, Hot Sauce**Mini Sliders** | Add 6*Select Three | One of Each Slider per Guest**Served on Slider Rolls and Housemade Potato Chips*

- **Angus Beef Burger** | Tomato, Pickle, Cheese, Ketchup
- **Southern Fried Chicken** | Pickle, Pimento Cheese
- **Nashville Hot Chicken** | Dill Pickle Chip
- Pulled Pork | Southern Slaw, BBQ Sauce
- **Italian Impossible Burger** | Peppers, Onions, Herb Aioli (VE, V)
- **Blackened Salmon** | Tomato Chipotle Aioli (V) | Add 3
- **Maryland Style Crab Cake** | Remoulade, Brioche Bun | Add 6

Chef’s Grazing Table | Add 8

Assorted Imported Meats and Cured Sausages

Selection of Domestic and Imported Cheeses

Crisp Garden Vegetables | Buttermilk Ranch and Hummus

Grilled Vegetable Display | Marinated Mushrooms, Olives, Roasted Tomatoes and Artichoke Hearts

Grilled Crostini and Toasted Pita Chips

Dried Fruits and Grapes



PLATED DINNERS

Includes Artisanal Rolls and Sweet Butter, Freshly Brewed Regular and Decaffeinated Coffee and a Selection of Specialty Teas

Split Menu | Chef's Choice Vegetable and Starch | Higher Price Prevails

FIRST COURSE

Please Select One Salad or Soup

Select Salad and Soup | Add 4

- **Arcadian Mixed Green Salad** | Grape Tomatoes, Cucumbers, Carrots, Assorted Dressings
- **Caesar Salad** | Chopped Romaine, Herb Croutons, Shaved Parmesan, Caesar Dressing
- **Iceberg Wedge Salad** | Tomatoes, Bleu Cheese, Crumbled Bacon, Ranch and Blue Cheese Dressings
- **Spinach Salad** | Dried Cranberries, Candied Pecans, Grape Tomatoes, Feta Cheese, Raspberry Vinaigrette
- **Kale Salad** | Carrots, Red Onion, Dried Cranberries, Almond, Lemon Vinaigrette
- **Poached Pear Salad** | Candied Pecans, Dried Cranberries, Feta, White Balsamic Vinaigrette
- **Caprese** | Fresh Mozzarella, Sliced Beefsteak Tomato, Torn Basil, Balsamic Drizzle, Crostini (V, GF)
- **Italian Wedding Soup**
- **Broccoli Cheddar Soup**
- **Tomato Bisque** | Crostini, Basil Oil (V)

MAIN COURSE

Please Select Two Entrees plus a Vegetarian Chef's Selection of Seasonal Vegetable

- **Chicken Picatta** | Yukon Mashed Potatoes, Lemon Caper Sauce
- **Chicken Asiago** | Rosemary Roasted Fingerling Potatoes Tomato Spinach, Artichoke Hearts, Asiago Cream Sauce
- **Orange & Fennel Crusted Pork Loin** | Sweet Potato Dauphinoise, Horseradish Cream Sauce
- **12oz New York Strip Steak** | Garlic Mashed Potato, Housemade Balsamic Steak Sauce | Add 8
- **6oz Filet Mignon** | Rosemary Roasted Fingerling Potatoes, Red Wine Bordelaise | Add 12
- **Red Wine Braised Short Ribs** | Mashed Potatoes, Red Wine Demi
- **Pan Seared Salmon** | Wild Rice Pilaf, Sesame Miso Glaze
- **Chilean Sea Bass** | Parmesan Risotto, Smoked Tomato Volute | Add 12

Select Vegetarian Entrée

- **Portobello Napoleon** | Zucchini, Squash, Roasted Pepper, Balsamic Glaze (VE)
- **Eggplant Parmesan** | Spinach Fettuccini, Tomato Basil Marinara Sauce
- **Tri Colored Tortellini** | Yellow and Green Zucchini, Roasted Tomatoes, Mushrooms, Lemon Thyme Cream

Duet Enhancements

Add to Any Entrée

- **Jumbo Grilled Seasoned Shrimp** (3) | Lemon Butter | 12
- **Pan Seared Salmon** | Beurre Blanc (GF) | 10
- **Jumbo Lump Crab Cake** | Lemon Butter | MP
- **Petite Filet** | Red Wine Demi (GF) | MP

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DINNER TABLES

BUILD YOUR OWN BUFFET | Add \$20.00 to Package Price

Includes Rolls and Butter, Freshly Brewed Regular and Decaffeinated Coffee, and a Selection of Specialty Teas

STARTERS

Select Two

- **Arcadian Mixed Green Salad** | Grape Tomatoes, Cucumbers, Carrots, Assorted Dressings
- **Caesar Salad** | Chopped Romaine, Herb Croutons, Shaved Parmesan, Caesar Dressing
- **Spinach Salad** | Dried Cranberries, Candied Pecans, Grape Tomatoes, Feta, Raspberry Vinaigrette
- **Kale Salad** | Carrots, Red Onion, Dried Cranberries, Almond, Lemon Vinaigrette
- **Poached Pear Salad** | Candied Pecans, Dried Cranberries, Feta, White Balsamic Vinaigrette
- **Caprese** | Fresh Mozzarella, Sliced Beefsteak Tomato, Torn Basil, Balsamic Drizzle, Crostini (V, GF)
- **Pearl Couscous Salad** | Diced Red Onion, Bell Peppers, Kalamata Olives, Feta, Herbed Vinaigrette (V)
- **Tuscan Tortellini Salad** | Spinach, Roasted Tomato, Marinated Artichoke Hearts, Olives, Parmesan, Balsamic Vinaigrette
- **Broccoli Salad** | Bacon, Shredded Cheese, Red Onion, Creamy Cider Vinaigrette
- **Marinated Vegetable Display** | Wild Mushrooms, Roasted Peppers Red Onions, Seasonal Squash, Red Wine Vinaigrette
- **Italian Wedding Soup**
- **Broccoli Cheddar Soup**
- **Tomato Bisque** | Crostini, Basil Oil (V)

ENTRÉES

Select Three

- **Herb Roasted Chicken** | Capers & Mushrooms with White Wine Lemon Sauce
- **Parmesan Crusted Chicken** | Boursin Sundried Tomato Cream
- **Pan Seared Chicken Breast** | Lemon, Capers, Oven Dried Tomatoes (GF, DF)
- **Char-Grilled Marinated Flank Steak Chimichurri** | Garlic, Onions and Fresh Herbs
- **Grilled Flank Steak** | Balsamic Glaze, Fresh Herbs, Tomato Confit
- **Strip Loin of Beef** | Mushroom Jus | Add 5
- **Red Wine Braised Short Ribs** | Red Wine Demi
- **Seared Mahi Mahi** | Pineapple Mango Relish, Grilled Lemon
- **Grilled Salmon Puttanesca** | Chopped Tomatoes, Olives, Capers
- **Chile-Rubbed Slow Roasted Pork Loin** | Poblano and Sweet Corn Relish, Pan Jus
- **Baked Rigatoni** | Roasted Garlic Tomato Sauce, Mozzarella and Shaved Parmesan (V)
- **Farfalle** | Asparagus, Mushroom, Garlic & Cream Sauce (V)
- **Orzo** | Sundried Tomatoes, Spinach, Garlic, Lemon Oil (V)

ACCOMPANIMENTS | *Select Two*

- **Herb Roasted Fingerling Potatoes** | Shallots, Fennel (GF, DF)
- **Smashed Potatoes** | Olive Oil, Sea Salt, Chives (GF, DF)
- **Garlic Mashed Potatoes** (GF)
- **Grilled Mixed Vegetable** (GF, DF)
- **Steamed Seasonal Vegetables** (V, GF, DF)
- **Roasted Root Vegetables** (V, GF, DF)
- **Long Grain Rice** (GF, DF)
- **Mac & Cheese**

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BARS

TRADITIONAL BRANDS

- **Spirits** | Svedka, New Amsterdam Stratusphere, Bacardi Superior, El Jimador Tequila, Jim Beam, Dewar's White Label, Bols Triple Sec, Martini & Rossi Dry & Sweet
- **Wine** | Silver Gate Chardonnay, Cabernet Sauvignon, Veuve du Vernay Brut
- **Beer** | *Please Select Five* | Bud Light, Coors Light, Samuel Adams, Blue Moon Belgian White, Modelo Especial, Athletic Brewing NA, Lagunitas IPA, High Noon Hard Seltzer, Celis White, Shiner, Sun Cruiser Classic Iced Tea

TRADITIONAL BARS

Package Bar | Priced Per Guest

- First Hour | 19
- Additional Hours | 13

Hosted Bar | Priced Per Drink

- Mixed Drinks | 10
- Premium Drink | 13
- Imported and Craft Beer | 8
- Domestic Beer | 7
- Wine by the Glass | 10
- Soft Drinks and Bottled Water | 5

Cash Bar | Priced Per Drink

Inclusive Tax and Service Charge

Cashier Fees May Apply

Minimum Sales | 300

- Mixed Drinks | 13
- Premium Drink | 17
- Imported and Craft Beer | 11
- Domestic Beer | 9
- Wine by the Glass | 13
- Soft Drinks and Bottled Water | 7

Beer, Wine and Soft Drink Bar | Priced per Guest

- First Hour | 18
- Additional Hours | 8

PREMIUM SPIRIT UPGRADE

Select Any (3) Premium Spirits to Enhance Your Traditional Bar.

Add \$3 | Per Cocktail or Each Package Bar Hour

- **Vodka** | Tito's Handmade, Wheatley, Absolut, Grey Goose, Ketel One, Belvedere, Absolut Mandrin, Absolut Citron, Ketel One Botanicals, Crop Organic Cucumber Vodka
- **Gin** | AMASS Dry, Aviation, Bombay Sapphire, Drumshanbo Gunpowder Irish, Fords, Gray Whale, Hendrick's, Tanqueray London Dry
- **Rum** | Captain Morgan Spiced, Don Q Cristal, Malibu, Ten to One Caribbean White
- **Tequila and Mezcal** | Patrón Silver, Patrón Reposado, Casamigos Blanco, Corazón Blanco, Don Julio Silver, Espolón Blanco, Flecha Azul, Herradura Reposado, LALO Blanco, Mijenta, Maestro Dobel Blanco, Siete Leguas, Del Maguey Vida Mezcal, Illegal Joven Mezcal
- **Bourbon, Whiskey, Rye** | Angel's Envy, Basil Hayden, Bulleit, Buffalo Trace, Crown Royal 12 Year, Four Roses Yellow Label, High West Bourbon, Jack Daniel's Tennessee, Knob Creek 9 Year, Maker's Mark, Jameson Irish, Woodford Reserve, Michter's Small Batch Bourbon, Bulleit Rye, Michter's Single Barrel Rye, PiggyBack by WhistlePig 6-Year Rye, Sagamore Rye, Sazerac Rye
- **Scotch and Cognac** | Johnnie Walker Red or Black, Monkey Shoulder, Laphroaig 10, The Glenfiddich 12 Year, The Glenlivet 12 Year, Hennessy
- **Cordials** | Amaro Nonino, Ancho Reyes, Aperol, Bailey's Irish Cream, Bols Flavored Liqueurs, Caffe Borghetti, Campari, Chambord, Cointreau, Disaronno, Fernet-Branca, Fireball, Grand Marnier, Kahlua, St. Germain

WINE UPGRADE

Add \$2 to Package Price per Hour and by the Glass Price

Select One Red and One White

- J Vineyards Chardonnay
- Whitehaven Sauvignon Blanc
- William Hill Central Coast Cabernet Sauvignon
- Orin Swift Advice From John Merlot
- MacMurray Estate Central Coast Pinot Noir

Add \$4 to Package Price per Hour and by the Glass Price

Select One Red and One White

- Saint Clair Sauvignon Blanc
- Louis M. Martini Cabernet Sauvignon
- Franciscan Chardonnay
- Franciscan Cabernet Sauvignon

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LATE NIGHT SNACKS

LATE NITE SNACKS

Priced per piece

Minimum order of 25 pieces

Beef and Cheddar Slider | Shoestring Fries | 7

Chicken Tenderloin | BBQ and Honey Mustard Dipping Sauce | 5

Corn Dogs | Ketchup and Yellow Mustard | 5

Short Rib Empanadas | Salsa Verde, Queso Fresco, Crema | 7

Warm Churros | Caramel and Chocolate Sauce | 5

LATE NITE STATIONS

Priced per Guest

Minimum Order of 25 Guests

Trio of Sliders | 14

Please Select Two, One of Each per Guest

- **Angus Beef Burger** | Tomato, Pickle, Cheese, Ketchup
- **Southern Fried Chicken** | Pickle, Pimento Cheese
- **Nashville Hot Chicken** | Dill Pickle Chip
- **Pulled Pork** | Southern Slaw, BBQ Sauce
- **Italian Impossible Burger** | Peppers, Onions, Herb Aioli (VE, V)
- **Blackened Salmon** | Tomato Chipotle Aioli (V) | Add 3

Chips & Dips | 12

Chips | Homemade Potato, Pita, Tortilla Chips

Dips | French Onion, Loaded Potato, Buffalo Chicken, Pico de Gallo, Hummus

Flatbread Pizzas | 15

Please Select Two

- **Margherita** | Oil Cured Tomato, Basil, Roasted Garlic Confit, Fresh Mozzarella (V)
- **Buffalo Chicken** | Scallions, Blue Cheese, Ranch Sauce
- **Meat Lover** | Pepperoni, Sausage, Bacon, Tomato Sauce, Mozzarella
- **BBQ Brisket** | Brisket, Cheddar Jack Cheese, Braised Onion Sauce, Scallions
- **Wild Mushroom** | Roasted Wild Mushrooms, Feta Cheese, Pecorino Romano, Truffle Oil

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INFORMATION

FOOD & BEVERAGE GUARANTEE

Final menu selections must be submitted to Hotel's Catering Office at least three weeks in advance; otherwise, items selected cannot be guaranteed. In order to allow for adequate preparation, labor scheduling, and food and beverage ordering, please have your menus selected 21 days in advance of your program start date. In the event that menus are not selected 21 days prior to your event date, the Hotel reserves the right to select menus and menu items on your behalf based upon your contracted meal period, agreed guarantees and food and beverage minimums.

The Catering Office must be notified of the guarantee attendance no later than (14) days prior to the scheduled function. Guaranteed attendance for functions scheduled Monday or Tuesday must be received by noon on the preceding Friday.

Menu and beverage prices are subject to change. All prices are per guest unless otherwise noted.

Assigned seating is required. Guarantees of attendance are not subject to reduction and Hotel will charge the Master Account, at a minimum, the amount due in accordance with the guaranteed attendance. If the actual attendance at the function exceeds the guaranteed attendance, hotel will charge for the actual number of guests served. Should your guarantee not be received by the above time the original estimated attendance will be charged.

In addition to the overall guarantee, the Catering Office must be notified of all special dietary requests no later than 72 business hours prior to the scheduled function. The Group will be responsible for distributing a voucher to each attendee who a special dietary meal has been committed to. If there are more than one special dietary requests for your event (combination of vegan, gluten free, celiac, etc.) each voucher specification must be unique and reflected accordingly.

Please note that any dietary requests made on the day of the event, not already guaranteed in the final number(s), will be added to the agreed guarantee, as the standard menu food will have been ordered, prepped and ready to be served. The Hotel will obtain approval from the onsite contact(s) prior to agreeing to serve a special dietary meal to an individual attendee when there is not a voucher accompanied with the request. Additionally, while the Hotel commits to offering special dietary requests that impact an allergy or sensitivity, the Hotel will not agree to special meal substitutions such as low carb, paleo or Whole 30, etc.

BEVERAGE SERVICE

It is hotel policy that we will only serve persons age twenty-one (21) or above. We will not serve any minor, regardless of parent or guardian permission. A valid ID will be required for alcohol service to any guest who appears to be under 30 years of age.

COOKIE TABLE POLICY

Guests may provide their own cookies and to-go containers for distribution. Hotel staff will set up the display at no additional charge if cookies are delivered to the hotel already arranged on trays. If the cookies require tray and display by the hotel team, a fee of \$250 will apply to cover labor costs and the use of hotel trays.

OTHER OUTSIDE FOOD AND BEVERAGE

DoubleTree by Hilton Pittsburgh-Cranberry does not allow outside food & beverage. All food and beverage served at functions associated with the Event must be provided, prepared, and served by Hotel, and must be consumed on Hotel premises.

TAX AND SERVICE CHARGE

All food and beverage prices are subject to a 24% taxable service charge, 8% event fee on food and beverage only, and current Texas State Tax, currently 7%, which is subject to change at any time.

