

CELEBRATE YOUR WEDDING AT THE



Celebrate your wedding at the DoubleTree by Hilton Akron/Fairlawn. We offer our guests affordable luxury as well as personalized service. Let our professional staff help make your dreams come true. We offer elegant, yet affordable packages that include the following:

- A beautiful display of fresh vegetables, cheeses, crackers and dip garnished with fresh fruit served during the first hour of open bar.
- Four hours of open bar serving the following: SKYY Vodka, Beefeater Gin, Bacardi Rum, Captain Morgan's Rum, Canadian Club Whiskey, Jack Daniel's Bourbon, J&B Scotch, Peach Schnapps, Amaretto, Beer (select two: Miller Lite, Michelob Ultra, Budweiser, Bud Light, Coors Light, Labatt Blue or Molson Canadian), White Zinfandel, Chardonnay, Cabernet and Merlot wines.
- Champagne toast for the wedding party.
- Your wedding cake cut, plated and served.
- Coffee Station with Regular and Decaffeinated Coffee and Hot Tea
- Overnight accommodations for the bride & groom with breakfast the next morning.
- Gratuity and tax included in all packages.

There is a minimum dollar requirement for all wedding receptions and facilities fee. A non-refundable deposit of \$500 is required with the signed contract.

Beautiful Beginnings Buffet

With 2 entrées	54.95
With 3 entrées	59.95

Entrées:

London Broil with Red Wine Demi Glace
Boneless Braised Short Ribs
Risotto and Chorizo Sausage Stuffed Anaheim Peppers over House Marinara
Apple Glazed Pork Roast
Honey Mustard Chicken Breast
Chicken Piccata with Lemon Caper Sauce
Chicken Romano
Brown Sugar and Cajun Dusted Salmon
Broiled Tilapia with Caper Butter Sauce
Shrimp, Bay Scallop, Crab and White Fish Boulibaise
Stuffed Manicotti with Marinara Sauce or Asiago Cream Sauce

Starches (select one):

Orzo with Spinach
Oven Roasted Red Skin Potatoes
Yukon Gold Whipped Potatoes

Selections are priced per person, unless otherwise noted, and subject to change.

Potatoes au Gratin

Vegetables (select one):

Green Beans Almondine

Glazed Baby Carrots

Harvest Blend (Green Beans, Wax Beans and Carrots)

Elegant Evening (Plated).....53.95

Entrées (select one):

Apple Glazed Pork Roast

5oz. Bacon Wrapped Filet with a Cracked Pepper Sauce

Caribbean Chicken with Pineapple Mango Salsa

Chicken Romano

Cajun Honey Glazed Chicken Breast

Pan Seared Salmon over Orzo, Arugula, Capers and Julienned Peppers

Broiled Tilapia with Caper Butter Sauce

Starches (select one):

Orzo with Spinach

Oven Roasted Red Skin Potatoes

Yukon Gold Whipped Potatoes

Vegetables (select one):

Green Beans Almondine

Glazed Baby Carrots

Harvest Blend (Green Beans, Wax Beans and Carrots)

A Night to Remember (Plated).....57.95

Entrées (select one):

Grilled Strip Steak with Roasted Tomatoes, Caramelized Onions, Banana Peppers,
- Port Wine Demi Glace

Sliced Beef Tenderloin with a Porcini Mushroom Demi-Glace

Chicken Duxelle with Parmesan Cream Sauce

Parmesan Crusted Chicken with Roasted Red Pepper Sauce

Grilled Chicken with a Honey Mustard Sauce

Sauteed Shrimp Scampie with Lemon Garlic Butter Sauce

Grilled Atlantic Salmon with a Apricot Glaze

Starches (select one):

Creamy Parmesan Risotto

Oven Roasted Red Skin Potatoes

Yukon Gold Whipped Potatoes

Baked Potato with Sour Cream and Chives

Vegetables (select one):

Steamed Asparagus

Fresh Broccoli Florets

Harvest Blend (Green Beans, Wax Beans and Carrots)

Memories Are Forever (Plated)60.95

Entrées (select two):

- Cajun Honey Glazed Chicken Breast
- Sauteed Shrimp and Scallops with Lemon Garlic Butter Sauce
- Grilled Atlantic Salmon with Apricot Glaze
- 5oz. Bacon Wrapped Filet with Cracked Pepper Sauce
- Jumbo Stuffed Shrimp with Chive Butter Sauce

Starches (select one):

- Creamy Parmesan Risotto
- Oven Roasted Red Skin Potatoes
- Yukon Gold Whipped Potatoes
- Baked Potato with Sour Cream and Chives
- Twice-Baked Potatoes

Vegetables (select one):

- Steamed Asparagus
- Fresh Broccoli Florets
- Sugar Snap Peas with Roasted Red Peppers
- California Blend (Broccoli, Cauliflower and Carrots)
- Chef's Choice

All entrées are served with a fresh 1/4 Wedge salad or mixed green salad with our house White French dressing and assorted rolls.

Salad Upgrades:

- Balsamic Strawberries and Sliced Almonds over Mixed Greens (seasonal).....2.00
- Caesar Wedge – 1/2 head of Romaine, Roasted Red Peppers, and Parmesan Cheese....2.00

SPECIAL ADDITIONS (subject to gratuity and tax)

One Hour Open Bar Extension.....	5.00
House Wine Service.....	5.00
One red wine and one white wine served throughout dinner	
Snack Assortment (Priced per Pound)	
Mixed Nuts.....	15.00
Potato Chips with Dip.....	6.50
Dry Snack Mix.....	7.50
Pretzels.....	6.50
Chips and Salsa.....	6.50
One Hour of Butlered Hot Hors d'Oeuvres (select three).....	8.00
Sauerkraut Balls	
Vegetable Spring Rolls	
Spanakopita	
Assorted Miniature Quiche	
Water Chestnuts Wrapped with Bacon	
Smoked Chicken Quesadilla	
Gourmet Petite Desserts (Priced per 50 Pieces).....	90.00
Champagne Toast (Priced per Person).....	1.00
Specialty Beverages (Priced per Gallon)	
Champagne Punch.....	25.00
Fruit Punch.....	18.00

Selections are priced per person, unless otherwise noted, and subject to change.

HORS D'OEUVRES (subject to gratuity and tax)
 Priced per 100 pieces, unless otherwise noted.
 A minimum of 48 pieces per selection may be purchased.

Jumbo Shrimp Cocktail with Cocktail Sauce (Priced per Dozen).....	30.00
Bacon Wrapped Scallops (Priced per Dozen).....	30.00
Mini Crab Cakes (Priced per Dozen).....	30.00
Smoked Salmon Canopies (Priced per Dozen).....	30.00
House Made Veal Meatballs in House Marinara (Priced per Dozen).....	30.00
Garlic Bread with Chopped Tomatoes and Mozzarella Cheese.....	75.00
Tangy Sauerkraut Balls.....	90.00
Sweet and Sour Meatballs.....	90.00
Vegetable Spring Rolls with Sweet and Sour Sauce.....	110.00
Water Chestnuts Wrapped with Bacon.....	110.00
Assorted Miniature Quiche.....	130.00
Spanakopita.....	140.00
Mushroom Caps Stuffed with Crabmeat, Boursin Cheese, or Italian Sausage.....	140.00
Smoked Chicken Quesadilla.....	140.00
Fruit and Brie Crustinis.....	175.00
Sesame Peanut Chicken Satay.....	190.00

CHEF'S CARVING STATIONS (subject to gratuity and tax)

A chef's carving station may be added to any buffet or hors d'oeuvre party.
 Includes cocktail rolls, appropriate condiments and sauces.
 (Minimum of 50 guests and a 1 month notice)

Roasted Baron of Beef.....	4.95
Honey Glazed Virginia Baked Ham.....	4.50
Oven Roasted Turkey Breast.....	4.50