

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:

- o A beautiful display of fresh vegetables, cheeses, crackers and dip garnished with fresh fruit served during the first hour of open bar.
- o 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 three: Miller Lite, Michelob Ultra, Budweiser, Bud Light, Coors Light, Labatt Blue or Molson Canadian), White Zinfandel, Chardonnay, Cabernet and Merlot wines.
- o Champagne toast for the wedding party.
- o Your wedding cake cut, plated and served.
- o Coffee Station with Regular and Decaffeinated Coffee and Hot Tea
- o Overnight accommodations for the bride & groom with breakfast the next morning.
- o 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	57.95
With 3 entrées	61.95

Entrées:

- London Broil with a Roasted Garlic and Cabernet Demi
- Boneless Braised Short Ribs
- Risotto and Chorizo Sausage Stuffed Anaheim Peppers over House Marinara
- Brown Sugar and Dijon Crusted Pork Roast with Apple Jus
- Grilled Chicken Breast with Roasted Tomato and Garlic Compound Butter
- Chicken Piccata with Lemon Caper Sauce
- Chicken Romano
- Cajun and Brown Sugar glazed Salmon
- Broiled Tilapia with Caper Butter Sauce
- Stuffed Manicotti with Marinara Sauce or Asiago Cream Sauce
- Baked Rigatoni with Italian Sausage, Caramelized Onions and Banana Peppers

Starches (select one):

- Orzo with Spinach
- Oven Roasted Red Skin Potatoes

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

Yukon Gold Whipped Potatoes
Potatoes au Gratin

Vegetables (select one):

- Green Beans Almondine
- Glazed Baby Carrots
- California Blend (Broccoli, Cauliflower and Carrots)
- Grilled Asparagus with Lemon and Garlic (add \$1 per person)

Elegant Evening (Plated).....56.95

Entrées (select one):

- Brown Sugar and Dijon Crusted Pork Roast with Apple Jus
- 5oz. Bacon Wrapped Filet with a Port Wine Cherry Demi
- Caribbean Chicken with Pineapple Mango Salsa
- Chicken Romano
- Cajun Honey Glazed Chicken Breast
- Cajun and Brown Sugar Glazed Salmon
- 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
- California Blend (Broccoli, Cauliflower and Carrots)
- Grilled Asparagus with Lemon and Garlic (add \$1 per person)

A Night to Remember (Plated).....59.95

Entrées (select one):

- Grilled Strip Steak with a Black Pepper Caramelized Onion Compound Butter
- Sliced Beef Tenderloin with a Mushroom Demi
- Spinach, Sun-Dried Tomato and Mozzarella stuffed Chicken Breast
- Parmesan Crusted Chicken with Roasted Red Pepper Sauce
- Grilled Chicken Breast with Roasted Tomato and Garlic Compound Butter
- Grilled Shrimp Skewers with Roasted Garlic and Lemon Butter Sauce
- Pan Seared Salmon with a White Balsamic Apricot Glaze

Starches (select one):

- Creamy Parmesan Risotto
- Oven Roasted Red Skin Potatoes
- Yukon Gold Whipped Potatoes
- Rosemary and Honey Roasted Fingerling Potatoes
- Orzo with Spinach

Vegetables (select one):

- Green Beans Almondine
- Glazed Baby Carrots
- Roasted Zucchini, Squash, Red Peppers and Carrots with Garlic and Basil
- California Blend (Broccoli, Cauliflower and Carrots)
- Grilled Asparagus with Lemon and Garlic (add \$1 per person)

Memories Are Forever (Plated)63.95

Entrées (select two):

- Cajun Honey Glazed Chicken Breast
- Sauteed Shrimp and Scallops with Lemon Garlic Butter Sauce
- Cajun and Brown Sugar Glazed Salmon
- 5oz. Bacon Wrapped Filet with a Port Wine Cherry Demi
- Bacon Wrapped BBQ Prawns
- Spinach, Sun-Dried Tomato and Mozzarella Stuffed Chicken Breast

Starches (select one):

- Creamy Parmesan Risotto
- Bacon Scallion Risotto
- Oven Roasted Red Skin Potatoes
- Yukon Gold Whipped Potatoes
- Rosemary and Honey Roasted Fingerling Potatoes
- Cheesy Potatoes
- Orzo with Spinach

Vegetables (select one):

- Green Beans Almondine
- Glazed Baby Carrots
- Roasted Zucchini, Squash, Red Peppers and Carrots with Garlic and Basil
- California Blend (Broccoli, Cauliflower and Carrots)
- Grilled Asparagus with Lemon and Garlic (add \$1 per person)

All entrées are served with a Caesar salad or Garden salad with our house White French dressing and assorted rolls.

Salad Upgrades:

- Balsamic Strawberries and Sliced Almonds over Mixed Greens (seasonal).....2.00
- ¼ Wedge with Tomatoes, Egg, Crumbled Bleu Cheese and Crispy Prosciutto.....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).....	40.00
Bacon Wrapped Scallops (Priced per Dozen).....	40.00
Mini Crab Cakes (Priced per Dozen).....	40.00
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
Fried Dill Pickles with Roasted Garlic Aioli.....	120.00
Assorted Miniature Quiche.....	130.00
Risotto Balls stuffed with Pancetta and Smoked Mozzarella.....	140.00
Spanakopita.....	140.00
Smoked Chicken Quesadilla Roll-ups.....	140.00
Mushroom Caps Stuffed with Crabmeat, Boursin Cheese, or Italian Sausage.....	150.00
Fruit and Brie Crustinis.....	175.00
Sesame Peanut Chicken Satay.....	200.00

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.....	5.95
Honey Glazed Virginia Baked Ham.....	4.50
Oven Roasted Turkey Breast.....	4.50