



WE'VE GOT IT ALL!

Ceremony | Reception | Rehearsal Dinner | Overnight Guest Rooms and Suites



DOUBLETREE
by Hilton™

AKRON FAIRLAWN



CONGRATULATIONS

on your recent engagement!

Celebrate your big day in style at the DoubleTree by Hilton™ Akron Fairlawn. We will help you create a unique look and feel for your special day.

- Thinking rustic, elegant, chic or intimate? The warm color palette, wood accents and beautiful lighting allows you to bring your vision at the Hilton to life.
- Reception menus offer creative hor d'oeuvre ideas, tempting entrée choices and late night bites to keep the party going. All prepared by the award winning culinary team of Beau's Grille.
- Enjoy our prime location in Fairlawn along with our full service hotel and amenities. Your guests will love the convenience of restaurants, shopping and attractions right outside our front door.
- Work with our dedicated team of professionals offering years of experience. From your first visit to the cutting of your cake, the staff at the DoubleTree by Hilton™ Akron Fairlawn will leave you feeling confident that this was definitely the right choice.

Schedule your tour with our wedding specialist by contacting us at 330-867-5000.

Visit akronfairlawnweddings.com for more information.

Prices are subject to change.

DOUBLETREE BY HILTON™ AKRON FAIRLAWN WEDDING RECEPTION

All Packages Include:

Floor-Length Round Linens and Napkins

Complimentary Grazing Table

A bountiful display of Fresh Vegetables,
Flatbreads, House-made Hummus &
Country Ranch Dip, Domestic Cheeses and
Artisan Crackers garnished with Fresh Fruit

Champagne Toast for All of Your Guests

Complimentary Cake Cutting

Overnight King Suite Accommodation
for the Happy Couple

Coffee Station



HORS D' OEUVRE MENU

Selections are provided per 100 pieces

Sesame Chicken Strips with Hawaiian BBQ Sauce	\$290.00
Tangy Sauerkraut Balls with Cocktail Sauce	\$120.00
Vegetable Spring Rolls with Sweet & Sour Dipping Sauce	\$190.00
Edamame Potstickers with Szechuan Dipping Sauce	\$175.00
Bacon Wrapped Water Chestnuts.....	\$250.00
Veal Sausage Stuffed Mushrooms.....	\$400.00
Gulf Shrimp Cocktail served with Tangy Cocktail Sauce	\$325.00
Balsamic Fig & Goat Cheese Flatbread.....	\$400.00
Sweet & Spicy Chicken Kabobs	\$275.00
Crunchy Shrimp Tempura served with Yum Yum Sauce	\$375.00
Teriyaki Beef Kabobs.....	\$325.00

Assorted Sushi (Locally Sourced) California Roll, Crispy Shrimp Roll, Veggie Roll
These items will be priced upon selection.

Sales Tax & Service Charge is Additional - Vegan/GF Options Available - Food & Beverage Minimums Apply



HORS D' OEUVRE STATIONS MENU

Hors d' Oeuvres Hour

Three Hot Chef Selected Hors d' Oeuvres served for one hour\$14 per guest

The Carving Board:

\$100 per Chef

- Prime Rib Au Jus served with Artisan Rolls. \$16 per guest
- Angus Striploin with Demi Glace served with Slider Rolls. \$24 per guest
- Turkey Breast with Cranberry Demi Glace served with Hawaiian Rolls ... \$10 per guest
- Ahi Tuna Loin Served with Wasabi Mayo and Seaweed Salad. \$24 per guest
- Grilled & Roasted Vegetables (Eggplant, Zucchini, Yellow Squash, Portobello Mushrooms, Red Peppers, Artichokes and Asparagus) displayed with assorted Olive Oils, Balsamic Vinegar, Herbs & Spices and Specialty Breads.\$18 per guest

Hors d'oeuvre order of three pieces per person is required to order from stations menu.

Sales Tax & Service Charge is Additional - Vegan/GF Options Available - Food & Beverage Minimums Apply





THE WALDORF BUFFET DINNER SERVICE:

Includes: House Linens and Napkins, Complimentary Grazing Table,
Champagne Toast for All Guests, Complimentary Cake Cutting,
Coffee Station, Overnight King Suite Accommodations

Served Salad (Select One)

Fresh Garden Salad with Cucumbers, Tomatoes, and Choice of Dressing
Baby Greens with Fresh Berries, Crumbled Goat Cheese,
Pecans and Choice of Dressing
Traditional Caesar Salad with Herb Croutons and Shaved Italian Cheese
Presented with Fresh, Assorted Dinner Rolls, and Whipped Butter Florets

Entrée Options (Select Two)

Parmesan Crusted Chicken

With a Light Lemon Sauce

Beef Tenderloin Medallions

Choose your Sauce: Cabernet Demi Glace or Au Poivre

Salmon Fillet

With Sesame Teriyaki Ginger Sauce or Cucumber Dill Sauce or Seasonal Salsa

Pasta

With choice of Primavera Style or Olive Oil and Fresh Vegetables

Accompaniments (Select Two)

Yukon Gold Mashed Potatoes
Potato Shallot Custard
Sweet and Savory Grains
Rice Pilaf

Roasted Asparagus in Citrus Marinade
Blistered Brussel Sprouts with a Chipotle
Honey Drizzle
Fort Island Green Beans

2-Entrée Buffet Price Per Guest

\$52.95





THE CONRAD SIT DOWN DINNER SERVICE:

Includes: House Linens and Napkins, Complimentary Grazing Table, Champagne Toast for All Guests, Complimentary Cake Cutting, Coffee Station, Overnight King Suite Accommodations

Served Salad

Fresh Garden Salad with Cucumbers, Tomatoes, and Choice of Dressing Presented with Fresh, Assorted Dinner Rolls, and Whipped Butter Florets

Entrée Options (Select Two)

Parmesan Crusted Chicken

With a Light Lemon Sauce

Chicken Dijonnaise

Sautéed Chicken with a Dijon Cream Sauce

Roasted Pork Tenderloin

With a Cream Peppercorn Demi or Orange Anaheim Glaze

London Broil with Bordelaise Sauce

Mediterranean Cod

Broiled Cod topped with Tomatoes, Kalamata Olives and Garlic in a Lemon Butter Sauce

Cavatappi Pasta

With Choice of: Marinara Sauce, Primavera Style or Olive Oil & Fresh Veggies

Accompaniments (Select Two)

Yukon Gold Mashed Potatoes

Rice Pilaf

Parmesan Roasted Potatoes

House Fresh Vegetable Medley

Fresh Steamed Broccoli

Green Bean Medley

Price Per Guest

\$39.95

THE WALDORF SIT DOWN DINNER SERVICE:

Includes: House Linens and Napkins, Complimentary Grazing Table,
Champagne Toast for All Guests, Complimentary Cake Cutting,
Coffee Station, Overnight King Suite Accommodations

Served Salad (Select One)

Fresh Garden Salad with Cucumbers, Tomatoes, and Choice of Dressing
Baby Greens with Fresh Berries, Crumbled Goat Cheese, Pecans and Choice of Dressing
Traditional Caesar Salad | Mini Wedge
Presented with Fresh, Assorted Dinner Rolls, and Whipped Butter Florets

Entrée Options (Select Two)

Balsamic Fig Chicken

Roasted Airline Chicken Breast finished with a Balsamic Fig Drizzle

Chicken Monterey

Sautéed Chicken topped with Spinach and Tomatoes in a Bechamel Cheese Sauce

Braised Short Rib with a Bordelaise, Peppercorn Demi or Southern BBQ

Salmon Fillet with Macadamia Nut Crust

Oven Roasted Fillet with Beurre Blanc Sauce

Lobster Ravioli

Served in an Asiago Cream Sauce with Roasted Tomatoes

Fire Roasted Vegetables on Grain

Filet Mignon*

Choose your Sauce: Bernaise, Cabernet Demi Glace, Au Poivre, Bleu Cheese Brandy Sauce

Lightly Spiced Mahi Mahi*

Served on a Bed of Seaweed Salad with Maque Choux or Pineapple Mango Salsa

Additional fees may apply to this entrée due to market pricing

Accompaniments (Select Two)

Yukon Gold Mashed Potatoes
Potato Shallot Custard
Rice Pilaf

Roasted Asparagus in Citrus Marinade
Blistered Brussel Sprouts with a Bacon & Balsamic Drizzle
Fort Island Green Beans

Price Per Guest

\$52.95

BEVERAGE SERVICES

The Conrad Bar Service - \$30.00 per guest

Includes: Four-Hour Service, Bartenders & Glass Barware

Call brands of Skyy Vodka, Beefeater Gin, Canadian Club Whiskey, Dewar's Scotch, Bacardi Rum, Jack Daniels Bourbon, House Wine, choice of two Domestic Beers, one Premium Beer, standard Mixes and Coca-Cola products.

The Waldorf Bar Service - \$35.00 per guest

Includes: Four-Hour Service, Bartenders & Glass Barware

Premium Brands of Captain Morgan Rum, Woodford Reserve Bourbon, Glenfiddich Scotch, Titos Vodka, Tanqueray Gin, Crown Royal Whiskey, a selection of Premium Wines, choice of one Premium and two Domestic beers, Coca-Cola products and standard Mixes.

Signature Cocktails: \$4.50 per guest

Signature Cocktails will be provided at the bar(s) and only during the cocktail hour (unless otherwise ordered/upgraded). Feel free to rename these cocktails to suit your vision.

Please select from the following:

Old Fashioned - Muddled Sugar & Bitters with House Bourbon, finished with a Citrus twist

Grapefruit Gin & Tonic - Classic Gin & Tonic enhanced with Grapefruit Juice, garnished with a Grapefruit Slice

Raspberry Electric Lemonade - Lemonade, Raspberry Liqueur and Vodka garnished with fresh Raspberries

Cotton Candy Prosecco - House Prosecco poured over your choice of pink or blue Cotton Candy served in a champagne flute.

Bourbon Peach Sweet Tea - House Bourbon and Peach Liqueur mixed with Sweet Tea and garnished with a Peach slice

Lemon Basil Fizz - Fresh Basil and Sugar muddled and mixed with House Vodka, Lemoncello and a splash of Soda.

LATE NIGHT BITES

Slider Station (Select Two) - \$10.50 per guest

Mini-Burgers with Cheddar and Sautéed Onions
Shredded Buffalo Chicken with Bleu Cheese Slaw
Pulled Pork with Spicy BBQ Sauce
Add Waffle Fries - \$1.50

Nacho Bar - \$6.50 per guest

Make & Take Corn Tortilla Chips smothered in tasty Toppings.
Melted Cheese Sauce, Black Olives, Jalapeno Peppers, Salsa
Add taco meat or chili for an additional \$3 per person

Pierogi Bar - \$15 per guest

Sautéed Pierogies with additional options
(Smoked Sausage, Onions, Mushrooms) and Toppings
(Sour Cream, Shredded Cheddar)

Street Tacos - \$15 per guest

Sautéed, Chicken, Beef and Veggies served in a steamed Soft Taco Shell with assorted Sauces (Enchilada, Verde & Creamy Chipotle)

Sheet Pizza Station - \$45 per sheet pizza

*Must order for a minimum of 25-guests

NOTES





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3180 West Market Street | Akron, OH 44333 | 330.867.5000

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