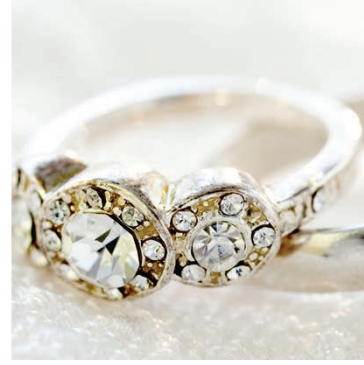




**LOVE
MEMORIES ARE MADE HERE
EVER**

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



CONGRAT

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 DoubleTree to life.
- Reception menus offer creative hors 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 sales team by contacting us at **330-867-5000**.

Visit akronfairlawnweddings.com for more information.

Prices are subject to change.



ULATIONS

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
Sweet & Spicy Chicken Kabobs	\$275.00
Crunchy Shrimp Tempura served with Yum Yum Sauce	\$375.00
Mini Beef Wellington with Demi or BBQ Sauce	\$425.00
Bacon Wrapped Dates stuffed with Almonds	\$375.00
Arancini Balls (Italian Beef or Sausage & Peppers)	\$425.00

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 \$10 per guest
served with Hawaiian Rolls
- Ahi Tuna Loin Served with Wasabi Mayo and Seaweed Salad. \$24 per guest
- Grilled & Roasted Vegetables \$18 per guest
(Eggplant, Zucchini, Yellow Squash, Portobello Mushrooms, Red Peppers, Artichokes and Asparagus)
displayed with assorted Olive Oils, Balsamic Vinegar, Herbs & Spices and Specialty Breads

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 Marinara or Alfredo

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

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





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

New England Crusted Cod

With Citrus Beurre Blanc (cracker crust w/lemon)

Cavatappi Pasta

With Choice of: Marinara Sauce, Primavera Style or Alfredo

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

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

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

Grilled Vegetable Stack served on Grains

Filet Mignon*

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

Lightly Spiced Mahi Mahi*

With Pineapple Mango Salsa or Teriyaki Glaze

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

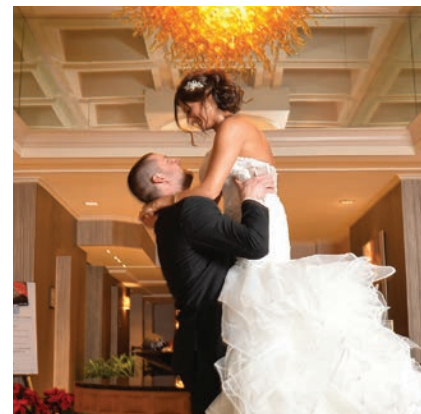
Blistered Brussel Sprouts with a Bacon & Balsamic Drizzle

Fort Island Green Beans

PRICE PER GUEST

\$52.95

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



BEVERAGE SERVICES

THE CONRAD BAR SERVICE

\$39.00 for 4 hours, \$47.00 for 5 hours

Includes: Bartenders & Glass Barware

Call brands of Watershed Vodka, Beefeater Gin, Canadian Club Whiskey, Dewar's Scotch, Bacardi Rum, Jack Daniel's Whiskey, 1792 Bourbon (made by Buffalo Trace), House Wine, choice of two Domestic Beers, one Premium Beer, standard Mixes and Coca-Cola products.

THE WALDORF BAR SERVICE

\$42.00 for 4 hours, \$54 for 5 hours

Includes: 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.

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

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. Melty 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)

CHICKEN FILETS - \$11 per guest

Lightly breaded Chicken Filets with Ranch, Honey Mustard and BBQ Dipping Sauces

SHEET PIZZA STATION - \$45 per sheet pizza

*Must order for a minimum of 25-guests





NOTES





SCHEDULE A TOUR WITH OUR SALES TEAM.
330-867-5000

Visit us at akronfairlawnweddings.com
3180 W. Market St. | Akron, OH 44333

