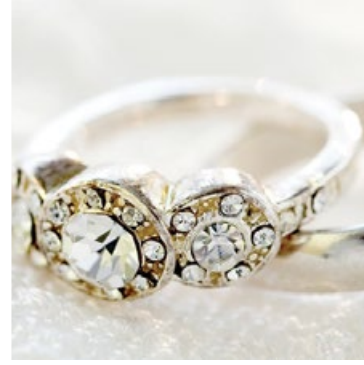




MEMORIES ARE MADE HERE

**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 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
- Discounted Rates for Family & Friends
- Coffee Station
- Hospitality Room
- Separate Cocktail Hour Space
- Ask about our monthly booking incentive!



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 (D)	\$190.00
Edamame Potstickers with Szechuan Dipping Sauce (D)	\$175.00
Bacon Wrapped Water Chestnuts (GF)	\$250.00
Veal Sausage Stuffed Mushrooms (GF)	\$400.00
Gulf Shrimp Cocktail served with Tangy Cocktail Sauce (GF, D)	\$325.00
Sweet & Spicy Chicken Kabobs (GF)	\$275.00
Crunchy Shrimp Tempura served with Yum Yum Sauce (D)	\$375.00
Mini Beef Wellington with Demi or BBQ Sauce (D)	\$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 (GF)	
These items will be priced upon selection.	

GF = Gluten Free
D = Display Only

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
**Additional fees may apply to this entrée due to market pricing*
- Angus Striploin with Demi Glace served with Slider Rolls \$24 per guest
**Additional fees may apply to this entrée due to market pricing*
- 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
- Ahi Tuna Loin Served with Wasabi Mayo and Seaweed Salad. \$24 per guest
- Turkey Breast with Cranberry Demi Glace \$10 per guest
served with Hawaiian Rolls

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:

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

All Salads are Presented with Fresh, Assorted Dinner Rolls, and Whipped Butter Florets

All Salads are Tossed in your Choice of Dressing:

Ranch, Chipotle Ranch, Red French, Thousand Island, Oil & Vinaigrette, Balsamic Vinaigrette, Caesar, Bleu Cheese, Italian, *White French, *Champagne Vinaigrette, *Asian Vinaigrette and *Raspberry Vinaigrette (**Indicates House Favorites*)

ENTRÉE OPTIONS (Select Two)

Parmesan Crusted Chicken

With a Light Lemon Sauce

Beef Tenderloin Medallions

Sauce Selection: Cabernet Demi Glace or Au Poivre

Salmon Fillet

Sauce Selection: Sesame Teriyaki Ginger Sauce, Cucumber Dill Sauce or Seasonal Salsa

Pasta

Sauce Selection: Primavera Style Marinara, Alfredo or Peston

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

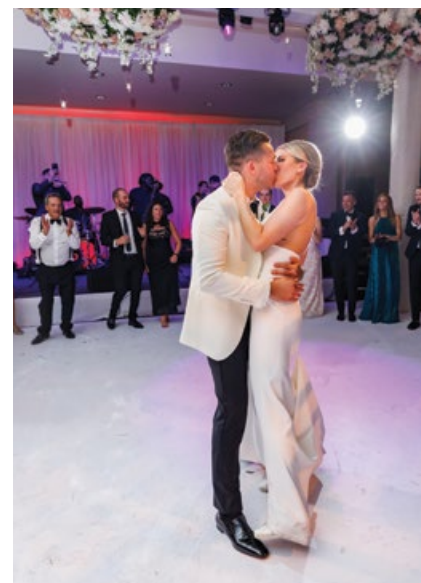
Chipotle Honey Drizzle

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:

SERVED SALAD

Fresh Garden Salad

With Cucumbers, Tomatoes, and Choice of Dressing

Traditional Caesar Salad

With Herb Croutons and Shaved Italian Cheese

All Salads are Presented with Fresh, Assorted Dinner Rolls, and Whipped Butter Florets

All Salads are Tossed in your Choice of Dressing:

Ranch, Chipotle Ranch, Red French, Thousand Island, Oil & Vinaigrette, Balsamic Vinaigrette, Caesar, Bleu Cheese, Italian, *White French, *Champagne Vinaigrette, *Asian Vinaigrette and *Raspberry Vinaigrette (*Indicates House Favorites)

ENTRÉE OPTIONS (Select Two)

Parmesan Crusted Chicken

With a Light Lemon Sauce

Chicken Dijonnaise

Sautéed Chicken with a Dijon Cream Sauce

Roasted Pork Tenderloin

Sauce Selection: 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

Sauce Selection: Primavera Style Marinara, Alfredo or Pesto

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:

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

Mini Wedge topped with Bacon, Tomatoes, Red Onion, Bleu Cheese Crumbles, and Creamy Bleu Cheese Dressing

All Salads are 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

Sauce Selection: 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*

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

**Additional fees may apply to this entrée due to market pricing*

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

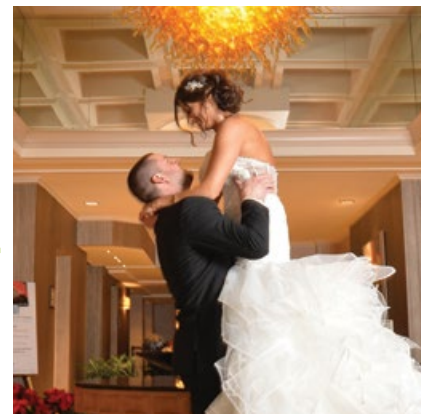
Blistered Brussel Sprouts with a Bacon & Balsamic Drizzle

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 per guest

Includes: Four-Hour Service, 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 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

Signature Cocktails will be provided at the bar(s) and only during the cocktail hour. Drinks must contain the alcohol included in your selected Bar Package.

MAKE YOUR SPECIAL DAY EVEN MORE MEMORABLE WITH OUR EXCLUSIVE WEDDING BOOKING INCENTIVES!

When you reserve your wedding at the DoubleTree by Hilton™ Akron Fairlawn, you may qualify for special perks designed to enhance your celebration and add extra value to your experience. From complimentary upgrades to added amenities, our current incentives are available for a limited time. Ask about our current signing incentive and discover how we can make your dream wedding even more rewarding!

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

