## Holiday Catering Menu



Reserve your holiday party now!
Our staff will custom-tailor your time here for a most memorable event.



DoubleTree by Hilton™ Chico 685 Manzanita Court, Chico, CA 95926 Tel: (530) 345-2491/Fax: (530) 893-3040

# Holiday Menus



Celebrate your holiday event at DoubleTree by Hilton Chico. We appreciate the opportunity to create your special event while building memories that will last a lifetime. Our Christmas Cheer Menus will be available from November 1 through December 31

## FOOD ALLERGY WARNING

Our kitchen uses eggs, milk wheat, peanuts, soy (tofu), and tree nuts (walnuts, almonds, pine nuts, etc...) and others in many of our products. While an allergen may not be present in any of our products, please be advised that traces of these potential allergens may be present in any of our products. Advise our Catering Professionals of any special needs and we will do our best to make substitutions and/or rework your selections to accommodate your needs.



A Gold LEED Certified Hotel "Leader in Energy and Environmental Design"

# Holiday Buffets

Lunch Buffet: Minimum of 15 - Failure to reach the minimum will incur a \$75.00 service fee. Ice Tea is served with lunch. Served between 11 am to 2 pm.

Dinner Buffet: Minimum of 20 - Failure to reach the minimum will incur a \$100.00 service fee. Coffee and Tea are served with Dinner Menus. Served between 11a m to 2 pm.

A Food and Beverage Minimum of \$10,000 applies for Friday and Saturday Events

Carving Station - \$125



#### CHOICE OF 1

STICKY TOFFEE PUDDING CAKE

TIRAMISU

FLAN DE MEXICO

NEW YORK CHEESECAKE TOPPED WITH BERRIES

SWEET POTATO PIE

PECAN PIE

PUMPKIN PIE

#### CHOICE OF 2

#### TRADITIONAL DINNER SALAD:

MIXED GREENS, CARROTS, TOMATOES, AND CUCUMBERS SERVED WITH RANCH AND BALSAMIC VINAIGRETTE DRESSING

#### CRANBERRY FETA SALAD:

MIXED GREENS WITH WALNUTS, FETA CHEESE, AND DRIED CRANBERRIES SERVED WITH BALSAMIC VINAIGRETTE DRESSING

CESAR SALAD

#### CHOICE OF 3

GREEN BEANS

GLAZED CARROTS

CORN

SWEET POTATOES

CALIFORNIA MEDLEY: BROCCOLI, CARROTS, AND CAULIFLOWER

All Holiday Buffet's include your choice of three side items, two salad selections, dinner rolls, sweet cream butter, and choice of one dessert

#### BIDWELL HOLIDAY FEAST

Oven-roasted turkey breast with turkey gravy, glazed honey ham, country mashed potatoes, and cornbread stuffing

Lunch: \$32.99

Dinner: \$39.95

#### NUTCRACKER BUFFET

Chef-Carved Roasted Prime Rib of Beef, Oven Roasted Red Potatoes, and Creamy Horseradish

Lunch: \$47.95

Dinner: \$54.90

#### TRADITIONAL TURKEY BUFFET

Oven Roasted Turkey Breast with turkey gravy, country mashed potatoes, and cornbread stuffing

Lunch: \$28.95

Dinner: \$33.95



Prices do not include 22% service charge and 8.25% sales tax

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# Holiday Plated Selections

Maximum of two entrees | Highest Price Prevails Special Diets will be accommodated with Chef's Choice

All Holiday Plated Selections include your choice of two side items, one salad selection, dinner rolls, sweet cream butter, and dessert

A Food and Beverage Minimum of \$10,000 applies for Friday and Saturday Events



#### CHOICE OF ONE

#### TRADITIONAL DINNER SALAD:

MIXED GREENS, CARROTS, TOMATOES, AND CUCUMBERS SERVED WITH RANCH AND BALSAMIC VINAIGRETTE DRESSING

#### CRANBERRY FETA SALAD:

MIXED GREENS WITH WALNUTS, FETA
CHEESE, AND DRIED CRANBERRIES SERVED
WITH BALSAMIC VINAIGRETTE DRESSING

CESAR SALAD

### CHOICE OF TWO

GREEN BEANS

GLAZED CARROTS

CORN

SWEET POTATOES

CALIFORNIA MEDLEY: BROCCOLI, CARROTS, AND CAULIFLOWER

RICE PILAF

OVEN-ROASTED POTATOES

#### CHOICE OF ONE

STICKY TOFFEE PUDDING CAKE

TIRAMISU

FLAN DE MEXICO

NEW YORK CHEESECAKE TOPPED WITH BERRIES

SWEET POTATO PIE

PECAN PIE

PIIMPKIN PIF

#### SAVORY PORK LOIN CHOP

Slow roasted herb seasoned boneless pork tenderloin chop

Lunch: \$24.95

Dinner: \$29.95

### CELEBRATION TURKEY BREAST

Oven Roasted Turkey breast, cornbread dressing and Turkey Gravy

Lunch: \$26.95

Dinner: \$31.95

### CAULIFLOWER STEAK

Sycamore oven roasted, seasoned cauliflower steak

{Gluten Free | Vegan}

Lunch: \$19.95

Dinner: \$21.95

#### NEW YORK STRIP STEAK

Grilled with Brandy Peppercorn Sauce

Lunch: \$36.95

Dinner: \$39.95

#### ROASTED PRIME RIB OF BEEF

Presented with creamy Horseradish Sauce

Lunch: \$45.95

Dinner: \$52.95

## BAKED FILET OF SALMON

Served of a bed of spinach with capers and lemon sauce

Lunch: \$39.95

Dinner: \$43.95

#### HOLIDAY HONEY HAM

Boneless honey ham baked with honey brown sugar glaze

Lunch: \$22.95

Dinner: \$26.95

#### CHICKEN PICCATA

Pan-seared chicken breast, medallions with rich creamy lemon sauce with capers

Lunch: \$21.95

Dinner: \$24.95



LUNCH: SERVED BETWEEN 11AM-2PM.

ICED TEA SERVED

DINNER: COFFEE AND TEA SERVED WITH DINNER

# Beverages

PORTABLE BARS: 2 HR MINIMUM + \$50 PER HR WILL APPLY

DINNER: COFFEE AND TEA SERVED WITH DINNER

A Food and Beverage Minimum of \$10,000 applies for Friday and Saturday Events



### COCKTAILS | BEER | WINE

Well	\$10.00
Call	\$12.00
Premium	\$15.00
Domestic Bottled Beer	\$7.00
Premium Bottled Beer	\$9.00
House wine by the Glass	\$11.50
Premium wine by the glass	\$13.00



SOLD BY THE GALLON

Champagne Punch	\$125.00
Mimosas	\$125.00
Margaritas: Strawberry, Banana, or lime	\$200.00
Bloody Mary or Screwdriver	\$200.00
Tropical Iced Tea	\$50.00

### WINE BY THE BOTTLE

Ask for current wine list

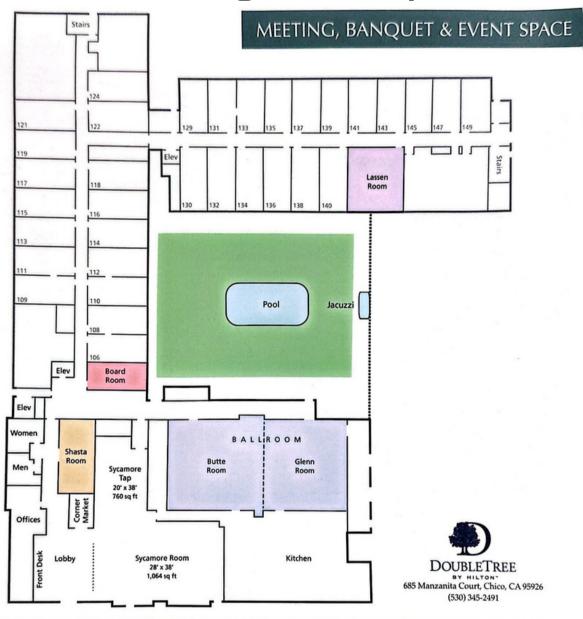








# Event Space Layouts



Room	Dimensions	Total SF	Ceiling Height	Reception	Banquet	Theater	Classroom	U-Shape	Conference	Square
Ballroom A + B	100'x30'	3,000	12'	300	220	300	150	85	100	100
Butte Room A	50'x30'	1,500	12'	150	110	135	75	40	50	50
Glenn Room B	50'x30'	1,500	12'	150	110	135	75	40	50	50
Lassen Room	25'x24'	600	10'	35	30	30	30	25	30	25
Shasta Room	32'x16'	512	10'	25	20	20	20	18	20	18
Board Room	26'x12'	440	10'	12					12	
Pool Area		3,412		300	220					



## Event Spaces and Equipment Pricing

### **Meeting Rooms**

Room/ Type	Duration	Up to (\$)
Full Banquet (Butte/Glenn)	1 - 4 Hours	\$1,500.00
Full Banquet (Butte/Glenn)	4 - 8 Hours	\$2,500.00
1/2 Banquet (Butte/Glenn)	1 - 4 Hours	\$750.00
1/2 Banquet (Butte/Glenn)	4 - 8 Hours	\$1,200.00
Lassen or Shasta Room	All Day Access	\$400.00
Boardroom	All Day Access	\$400.00

## **AV Equipment**

Projector/ Screen Combo	\$150.00
Portable Speaker w/ Corded Microphone	\$60.00
Wireless Microphones	\$100.00
Podium	\$50.00
Flip Chart	\$75.00
Easel w/o Pad	\$25.00
White Board	\$75.00

### Misc

Corkage Fee Per Bottle	\$12.00
Bartender fee Per Hour/Per Bartender	\$50.00 2 hours minimum
Cake Cutting fee Per person	\$1.25 Minimum 25
Dance floor set up fee	\$150.00
Stage Set up fee	\$150.00

