

DoubleTree Hotel Utica

catering by Iconic

2024 Wedding Reception Packages



WASHINGTON BUFFET DINNER PACKAGE

Menu includes four-hour house brand open bar with signature cocktail drink, champagne toast, three passed hors d'oeuvres for cocktail hour, one hour dinner service: two entrees, penne marinara, choice of starch and vegetable, salad, fresh baked rolls, coffee.

FOUR-HOUR OPEN BAR

Includes house brand liquors & mixers, signature cocktail*, three types of house wines, two domestic beers, soda

COCKTAIL RECEPTION

Choice of three passed standard hors d'oeuvres served during first hour of reception (see page 8)

SALAD SELECTIONS

Choice of 1 salad

Mixed Green Salad

Sliced grapes, walnuts, crumbled bleu cheese, and balsamic vinaigrette dressing

Caesar Salad

Romaine, seasoned croutons, shaved parmesan cheese, and creamy Caesar

ENTREE SELECTIONS

Choice of two entrees, special menu item provided to those with dietary restrictions

Pork Tenderloin Bourbon Bacon Sauce

Marinated in our bourbon bacon sauce

Maple Glazed Salmon

Maple glaze with pecans

Chicken Bianco

Sautéed boneless breast served with spinach and roasted tomatoes

Eggplant Napoleon (V)

Breaded eggplant layered with fresh mozzarella cheese, tomato, and spinach, served with Pomodoro sauce

Chicken Française

Egg battered chicken breast in a lemon butter sauce

Upgrade available

Tenderloin Tips with Mushroom Marsala +10

Chicken Marsala

Chicken with a mushroom marsala sauce

Add third entree 7

* using existing package products

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STARCH & VEGETABLE SELECTIONS

Choice of one starch
Whipped Potatoes
Seasoned Oven Roasted Potatoes
Rice Pilaf
Garlic Mashed Potatoes

Choice of one vegetable
Green Beans and Cherry Tomato Blend
Roasted or Grilled Seasonal Vegetables
Brown Sugar and Butter Glazed Carrots

Price: \$85 per person

Note: Guests' dietary restrictions will be accommodated via a modification to a individual serving of a buffet item
Children's meal available for guests under 10. Vendor meals will be discounted to remove bar package

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FRANKLIN SQUARE BUFFET DINNER PACKAGE

Menu includes four-hour premium open bar and choice of signature cocktail drink, champagne toast, four hors d'oeuvres (see page 10) for cocktail hour, one hour dinner service: two entrees, penne marinara, starch, vegetable, salad, fresh baked rolls, coffee

FOUR-HOUR OPEN BAR

Includes premium brand liquors & mixers, signature cocktail *, three premium wines, two types of beer, soda

COCKTAIL RECEPTION

Choice of four passed, standard hors d'oeuvres (see page 8), served during first hour of reception

SALAD SELECTIONS

Choice of one salad

Mixed Green Salad

Sliced grapes, walnuts, crumbled bleu cheese, and balsamic vinaigrette dressing

Caesar Salad

Romaine, seasoned croutons, shaved parmesan cheese, and creamy Caesar

ENTREE SELECTIONS

Choice of two entrees from Washington buffet and/or the list below

Haddock Balsamico

Egg battered with a white wine lemon sauce

Tuscan Chicken

Topped with prosciutto and mozzarella cheese, and an Alfredo sauce. With rigatoni

Bolognese

Lamb, beef, and pork ragu in our spicy marinara with carrots, onion and celery. Served over rigatoni

Shrimp Scampi

Shrimp sautéed in butter, white wine, and garlic, with arugula and mushrooms

Chicken Asiago

Chicken layered with arugula, roasted tomatoes, and a prosciutto asiago cream sauce

Tenderloin Tips

With a mushroom marsala sauce

STARCH & VEGETABLE SELECTIONS

Choice of one starch

Whipped Potatoes
Seasoned Oven Roasted Potatoes
Rice Pilaf
Garlic Mashed Potatoes

Choice of one vegetable

Green Beans and Cherry Tomato Blend
Roasted Seasonal Vegetables
Brown Sugar and Butter Glazed Carrots
Grilled Seasonal Vegetables

Price: \$95 per person

Note: Guests' dietary restrictions will be accommodated via a modification to an individual serving of a buffet item
Children's meal available for guests under 11. Vendor meals will be discounted to remove bar package

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BUFFET PACKAGE ENHANCEMENTS

Display Station Enhancements

Crudite Display (\$5/person)
Cheese and Crackers (\$6/person)
Fresh Fruit (\$6/person)
Chilled Gulf Shrimp (market price)
Charcuterie Board (market price)

Salad Course Enhancements

Harvest Salad
\$4/person

Starch & Vegetable Enhancements

Grilled Asparagus
Utica Greens (\$6/person)
Penne with Broccoli
Whipped Potatoes with Chives or Cheddar
\$4/person

OPTIONAL BUFFET STATIONS

Station pricing is per guest; attendant fee applies.

Carving Stations (\$75 attendant fee)

Turkey with cranberry-mayo relish (\$6/person)
Ham with pineapple-cherry glaze (\$5/person)
Prime rib au jus (Market Price)
Beef tenderloin (Market Price)

Twice-Baked or Mashed Potato Station

Sour cream, gravy, bacon, chives, broccoli, cheddar,
corn, peas, salsa
\$10/person

Pasta Station (\$75 attendant fee)

Choice of penne, rigatoni, tortellini, or cavatappi pasta
Choice of 2 sauces - marinara, alfredo, vodka, pesto,
riggie sauce or white wine & roasted garlic
Choice of 1 meat - meatballs, sausage, chicken
Appropriate accompaniments included
\$17/person

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SENECA PLATED DINNER PACKAGE

Menu includes four-hour premium brand open bar with signature cocktail drink, champagne toast, four passed hors d'oeuvres for cocktail hour, one hour dinner service: two entrees, penne marinara, choice of starch and vegetable, choice of salad, fresh baked rolls, coffee

FOUR-HOUR OPEN BAR

Includes premium brand liquors and mixers, choice of signature cocktail, three types of wines, three beers, soda

COCKTAIL RECEPTION

Includes choice of four passed hors d'oeuvres (see page 8) for first hour

SALAD COURSE

Choice of one salad

House Salad

Mixed greens with sliced grapes, walnuts, crumbly blue cheese, and balsamic vinaigrette dressing

Caesar

Romaine, seasoned croutons, shaved parmesan cheese, and creamy Caesar

SECOND COURSE

Choice of two entrees plus a vegetarian (V) option

Maple Walnut Salmon

with crushed walnuts and a maple glaze

Vegetable Lasagna

Layered with spinach, roasted tomatoes, wild mushrooms, ricotta, and Alfredo sauce

Pork Osso Buco

Finished with a mushroom Madeira sauce

Eggplant Napoleon

Breaded eggplant layered with fresh mozzarella, tomato, spinach, served with Pomodoro sauce

Tenderloin Tips

Served in a mushroom marsala sauce

Chicken Francaise

Served with rice pilaf and seasonal roasted vegetables

Tuscan Chicken

Pan seared chicken breast topped with prosciutto & mozzarella, breaded and baked. Served over Alfredo rigatoni

Haddock Balsamico

Baked with crabmeat, mozzarella and breadcrumbs and served with a balsamic cream sauce

Shrimp Scampi

Shrimp over asiago risotto with asparagus, roasted tomatoes and portobello mushrooms

Additional entrees available at Market Price: tenderloin filet, sea bass, pan seared scallops, lobster, veal chop

ACCOMPANIMENTS

Vegetable Accompaniments - choose 1

Seasoned Asparagus
Butter & Brown Sugar Carrots
Seasoned Sautéed Vegetables
Grilled or Roasted Seasonal Vegetables

Starch Accompaniments - choose one

Seasoned Roasted Potatoes
Rice Pilaf
Whipped Potatoes

\$105 PER PERSON

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PLATED DINNER PACKAGE ENHANCEMENTS

Add Starter Course

Crab cake on a bed of greens with aioli

Utica Greens

Three Cheese Arancini

\$10 per person

Enhanced Entree Options - all at market price

Grilled Filet Mignon - 6 ounce tenderloin finished with choice of steak sauce

Chilean Sea Bass - 6 oz finished with choice of glaze

Prime Rib au jus, whipped potatoes and seasonal vegetable

8 oz Fire Roasted Filet with gorgonzola horseradish cream sauce, whipped potatoes and seasonal vegetable

Sea Bass - seared with clam sauce over cauliflower risotto

Stuffed Lobster Tail - 8 oz with our crab cake stuffing

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COCKTAIL RECEPTION STATIONS

Choice of 3 stations \$50 per person

Choice of 4 stations \$62 per person

Choice of 5 stations \$74 per person

Pasta Station

Choice of one pasta - penne, campanelle, rigatoni, tortellini (+2)

Choice of two sauces - marinara, alfredo, vodka, pesto, riggie sauce, white wine roasted garlic

Choice of one meat - meatballs, sausage, chicken

Add shrimp \$6

Includes grated cheeses, sun-dried tomatoes, broccoli, mushrooms

Taco

Choice of 2 - seasoned beef, pork or chicken, lettuce, tomato, onion, cheese, olives, hot peppers, black beans, salsa, sour cream, guacamole

Twice Baked or Mashed Potato

Twice baked or mashed potatoes served with toppings - sour cream, bacon, corn, scallions, broccoli, salsa, cheddar cheese, butter

Carving Station

Choice of two:

Roast sirloin of beef au jus,

Roasted turkey with cranberry-mayo relish or gravy,

Honey ham with cherries and pineapple

Served with oven-fresh rolls

Special order beef cuts available upon request - market price

Premium Dessert Station - choose 3

Mini Cannoli

Assorted Cheesecake Bites

Mini Tiramisu

Mini Mousse Cups

Chocolate Flourless Truffles (GF)

Chocolate Covered Strawberries

Antipasto Station

Fresh cut lettuce, served with heirloom tomatoes, cucumbers, chick peas, seasonal fruit, dried cranberries, candied walnuts, crumbled feta cheese, croutons, and choice of two dressings

Antipasto - salami, pepperoni, provolone, roasted red peppers, kalamata olives, artichokes, hot peppers, baguettes, tuna

Greek

Rolled stuffed grape leaves or sambusek, hummus served with warm pita bread, cucumbers, and tomatoes

STATIONS ENHANCEMENTS

Market Price

Oysters on the Half Shell

Shrimp Display

Littleneck Clams with Drawn Butter

Marinated Mussels

Seared Sesame Seed Crusted Ahi Tuna

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HORS D'OEUVRES SELECTION

Standard Hors D'oeuvres (included in package pricing)

Sausage Stuffed Mushrooms
Spinach and Parmesan Stuffed Mushrooms
Bang Bang Cauliflower
Antipasto Skewers
Greens in Puff Pastry
Meatball Skewers with Marinara Sauce
Mini Arancini/ sausage, peppers, mozzarella
Mini Arancini/ Sweet pea, prosciutto, garlic aioli

Enhanced Hors D'oeuvres a la carte selections (price listed includes 50 pieces)

Coconut Shrimp \$175
Crispy Chicken Francaise Skewer \$135
Bang- Bang Cauliflower \$135
Mini Avocado Toast \$145
Grilled Cheese Tomato Soup Shooters \$155
Vegetable Fritters - chickpea, quinoa, gruyere with chipotle sauce \$135
Roasted Red Pepper/ Long Hot/ Meatball Skewer with basil and mozzarella \$155
Mini Crab Cakes with Aioli \$175
Shrimp Shooters \$160
Bacon-Wrapped Scallops \$200
Crab and Artichoke in Phyllo (Market Price)
Buffalo Chicken Crostini with Bleu Cheese \$140
Fig Jam, Prosciutto and Shaved Parmesan Crostini \$145
Seared Sesame Tuna with Wasabi and Pickled Ginger (Market Price)

Displays (\$/guest)

Crudites Display. \$5
Fruit Display. \$6
Antipasto Display (no meats) \$10
Charcuterie Display \$15
Cheese Board. \$6
Chilled Shrimp Display. market price

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BEVERAGE PACKAGES

Upgrade to 5 hour open bar \$8/person
Upgrade from house to 4 hour premium bar \$8/person
Additional bar set up fee \$250
Single brand upgrades available
Cocktails available via custom package (martinis, etc)

House Bar

Liquors (house brands) - vodka, rum, tequila, scotch, bourbon, gin, whiskey
Beers (choice of 2) - UC, Budweiser, LaBatts, Michelob
Wine (choice of 3) - pinot noir, chardonnay, pinot grigio, cabernet sauvignon, merlot, riesling

Premium Bar

Tito's vodka, Jim Beam bourbon, Tanqueray gin, Captain Morgan rum, Hornito's tequila, Chivas Regal scotch, Jack Daniel's whiskey
Beers - (choice of 2) UC, Budweiser, LaBatts, Michelob, Heineken, Saranac, Corona, Stella Artois, Sam Adams
Wine - (choice of 3 wines) - pinot noir, chardonnay, pinot grigio, cabernet sauvignon, merlot, riesling. A seltzer can replace a wine

Signature Cocktail Options

Better Together Tea - sweet tea, vodka, and lemonade, garnish with lemon and orange slices
Drunk on Love - vodka, raspberry syrup, Sprite and splash of cranberry garnished with cherry and lime wedge
Something New - vodka, soda water & grenadine topped with cherries
Something Old Fashioned - whiskey, bitters, sugar and orange wedge muddled with a cherry

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WEDDING AMENITIES

Champagne Pyramid with a Champagne Toast
Complimentary event planning services and dedicated wedding captain throughout your event
Complimentary Tasting for six people
Complimentary Bridal Ready room
Choice of plated, buffet, or cocktail-style reception
Table top tea lights
Table linens
Cake cutting services
Menu cards
Dance floor
Complimentary breakfast for bride and groom
Use of hotel for wedding photos
Upgraded accommodations for the bride and groom on wedding night as available
Discounted room rates for wedding guests

The following upgrades are available for all wedding packages for an additional charge:

Floor-length linens
Chivari Chairs
Chair Covers

FOOD & BEVERAGE MINIMUMS

Crystal Ballroom (Saturday evenings) \$10000

Lobby & Mezzanine Area (Banquet style seating, Saturday evenings) \$16000

VENUE FEES

Crystal Ballroom (Saturday evenings) \$1750

Mezzanine (Reception style with bar, Saturday evening) \$1250

Lobby & Mezzanine Area (Banquet seating, bar, Saturday evenings) \$6000

Lobby & Mezzanine Area (Reception style, bar, Saturday evenings) \$1500

Lobby (Ceremony - theater style) \$1000

Mezzanine (Ceremony - theater style) \$400

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