



Weddings on the Marina

The DoubleTree by Hilton Berkeley Marina specializes in providing dream weddings and social events. Celebrate your new beginning with panoramic views of San Francisco Bay, the Golden Gate and the Berkeley Marina. Featuring 18,000 square feet of event space, the DoubleTree by Hilton offers ideal Bay Area destination wedding spaces for intimate parties of 20 to elaborate receptions of 400 guests.

Our experienced staff will assist you in planning every detail, letting you relax and enjoy your special day. Savor our in-house culinary team's creations with custom made menus for engagement parties, bridal luncheons, rehearsal dinners, and receptions. Our experienced wedding consultants can recommend all of the spa, beauty salon and other necessary services in nearby downtown Berkeley. Our beautiful Marina destination wedding venue offers special group rates to accommodate your bridal party, family members, out-of-town, and special guests who may need overnight reservations.



Wedding Ceremony

Celebrate your wedding nuptials on the sprawling green waterfront lawn with beautiful Berkeley Marina as your backdrop, a perfect setting for this auspicious occasion.

Marina Ceremony *1200*

- Includes: Ceremonial arch and table
- White folding wedding chairs
- Setup of ceremony site
- Pre-ceremony refreshment station with fruit infused iced water, lemonade and iced tea

Indoor Ceremony *1000*

- Includes: Ceremonial arch and table
- Platform for ceremonial arch
- Banquet chairs
- Setup of ceremony site
- Pre-ceremony refreshment station with fruit infused iced water, lemonade and iced tea

Weddings on the Marina



The Classic Wedding 65

- A dedicated Hotel Wedding planner
- Ceremony Rehearsal
- Two stationed hors d'oeuvres (*please see below*)
- Complimentary Bartender fee
- 5 hour Wedding Reception venue
- 2 course wedding dinner (*client provided Wedding cake as dessert*)
- Cake cutting service
- Standard hotel linens: White
- Mirror tile and 3 votive candle centerpieces
- Champagne toast
- Dance floor
- Bridal Suite
- Champagne breakfast in bed for two

Hors d'oeuvres

- Artisan Cheeses, fresh fruit, honeycomb, crisp artisan bread and crackers
- Fresh seasonal vegetable crudité with buttermilk ranch dressing

Appetizer — *Please choose one.*

- Hearts of romaine, shaved parmesan cheese, croutons, house made Caesar dressing
- Salad of mixed greens, candied walnuts, sundried cranberries and Point Reyes bleu cheese, balsamic vinaigrette

Entrée — *Please choose one.*

All entrees are served with chef's choice of starch, seasonal vegetables, rolls and butter.

- Pan seared chicken chop – natural jus
- Grilled flat iron steak – black garlic infused demiglace
- Oven roasted Atlantic salmon – sesame shallot vinaigrette
- Phyllo Crescent filled with rainbow chard, caramelized onions, wild mushrooms, and feta cheese

The Wedding Cake (*provided by the couple*)

Freshly brewed Starbucks Verhona blend Coffee, Decaffeinated Coffee and Tazo Herbal Infusions

Weddings on the Marina



The Deluxe Wedding 82

- A dedicated Hotel Wedding planner
- Ceremony Rehearsal
- Two stationed and three passed hors d'oeuvres (*please see below*)
- Complimentary Bartender fee
- 5 hour Wedding Reception venue
- 3 course wedding dinner (*client provided Wedding cake as dessert*)
- House selection Wine served with dinner
- Cake cutting service
- Standard hotel linens: White
- Mirror tile and 3 votive candle centerpieces
- Champagne toast
- Dance floor
- Bridal Suite
- Champagne breakfast in bed for two

Stationed Hors d'oeuvres

- Artisan Cheeses, fresh fruit, honeycomb, crisp artisan bread and crackers
- Fresh seasonal vegetable crudité with buttermilk ranch dressing

Passed Hors d'oeuvres — Choose 3.

- Smoked salmon crostini
- Petite goat cheese cakes – vanilla balsamic drizzle
- Savory cornets with sundried fruits and cous cous
- Chicken charrusco brochettes
- Vegetable spring rolls
- Lobster Empanadas

Appetizer — Please choose one.

- Caesar Salad-hearts of romaine, shaved parmesan cheese, croutons, house made Caesar dressing
- Salad of mixed greens, candied walnuts, sundried cranberries and point reyes bleu cheese, balsamic vinaigrette
- Organic spinach & arugula salad, fried Laura Chanel goat cheese, strawberries, and vanilla balsamic vinaigrette

Intermezzo

- Blood orange and thyme granité

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Weddings on the Marina



The Deluxe Wedding *continued...*

Entrée — *Please choose one.*

All entrees are served with chef's choice of starch, seasonal vegetables, rolls and butter.

- Pan seared chicken chop stuffed with asparagus, pancetta, and mascarpone cheese – natural jus
- Grilled New York, 9 ounce imperial valley choice sirloin grilled to perfection – black garlic demiglace
- Oven Fired Halibut crusted in hazelnut pesto – ver jus
- Phyllo Cressent – phyllo dough filled with rainbow chard, carmelized onions, wild mushrooms, and feta cheese. Baked golden brown.
- Gluten Free Gnocchi – roasted tomato sauce, wild mushrooms, and spinach
- Grilled Filet Mignon, 8 ounce imperial valley choice filet grilled to perfection – black garlic demiglace

Duet: Mix and match any two of the above entrees (*additional \$8 per person*)

The Wedding Cake (provided by the couple)

Freshly brewed Starbucks Verhona blend Coffee, Decaffeinated Coffee and Tazo Herbal Infusions

Weddings on the Marina



The Grand Wedding 95

- A dedicated Hotel Wedding planner
- Ceremony Rehearsal
- Two stationed and three passed hors d'oeuvres (*please see below*)
- Complimentary Bartender fee
- 5 hour Wedding Reception venue
- Grand Buffet Dinner
- House selection Wine served with dinner
- Cake cutting service
- Standard hotel linens: White
- Mirror tile and 3 votive candle centerpieces
- Champagne toast
- Dance floor
- Bridal Suite
- Champagne breakfast in bed for two
- Buffet & Stations

Stationed Hors d'oeuvres

- Display of Artisan Cheeses, honeycomb, crisp bread and crackers
- Seasonal vegetable crudité with buttermilk ranch dressing
- Assorted Nigiri Sushi
- Back to the 70's Fondue – French bread and assorted grilled and skewered vegetables

Passed Hors d'oeuvres — Choose 3.

- Smoked salmon crostini
- Petite goat cheese cakes- vanilla balsamic drizzle
- Savory cornets with sundried fruits and cous cous
- Chicken charrusco brochettes –
- Vegetable spring rolls
- Lobster Empanadas

continued...

Weddings on the Marina



The Grand Wedding *continued....*

The Grand Buffet

- Mixed Salad of baby greens, candied walnuts, sundried cranberries, Point Reyes bleu cheese, balsamic vinaigrette
- Caesar Salad – hearts of romaine, shaved parmesan cheese, croutons, house made Caesar dressing
- Crab Louis Salad – Butter lettuce Dungeness crab meat, tomatoes, eggs, cucumber and Louis dressing
- Pan seared chicken chop stuffed with asparagus, pancetta, and mascarpone cheese – natural jus
- Grilled New York, imperial valley choice sirloin grilled to perfection – black garlic demi
- Oven Roasted Red snapper, Tomato vinaigrette, kalamata olives and capers
- Penne pasta natural – seasonal vegetables, fresh basil, tomatoes, chardonnay and olive oil
- Gluten Free Gnocchi – roasted tomato sauce, wild mushrooms, and spinach
- Grilled Asparagus and shaved parmesan
- Roasted fingerling potatoes with fresh sage and toasted walnuts

Dessert Station

- Chocolate Fountain (outside vendor)
- Bananas foster – Tahitian vanilla bean ice cream
- Smores
- Cakes and miniature pastries

Freshly brewed Starbucks Verhona blend Coffee, Decaffeinated Coffee and Tazo Herbal Infusions

Weddings on the Marina



Beverage Selections

CLASSIC BAR

Seagram's Vodka
Bacardi Superior Light Rum
Beefeater Gin
Sauza Gold Tequila
Jim Beam Bourbon
Ancient Age Scotch Whisky

PREMIUM BAR

Smirnoff Vodka
Myers Spiced Rum
Jack Daniels Bourbon
Gordon's Gin
Cuervo 1800
Johnnie Walker Red Label Scotch Whisky

CASH BAR

(All Beverage Consumed Are Paid by the Individual)
(Cash Bar Prices Include State Sales Tax)

Classic Brands	\$10.50
Premium Brands	\$11.00
Cordials	\$9.50
Imported Beers.	\$7.50
Domestic Beers	\$7.00
House Wines	\$9.25
Mineral Waters.	\$4.75
Soft & Juice Drinks	\$4.25

HOSTED BAR

(All Beverage Consumed Are Paid by the Host)
(Host Bar Prices Do Not Include Service Charge and Sales Tax)

Classic Brands	\$9.50
Premium Brands	\$10.50
Cordials.	\$8.75
Imported Beers	\$7.00
Domestic Beers	\$6.50
House Wines.	\$8.75
Mineral Waters	\$4.25
Soft & Juice Drinks.	\$3.75

Bar Packages

CLASSIC

Classic bar selection
Domestic and imported beers
House still and sparkling wines
Soft Drinks and bottled waters
\$15 per guest for the 1st hour
\$9 per guest for each additional hour

PREMIUM

Premium bar selection
Domestic and imported beers
House still and sparkling wines
Soft Drinks and bottled waters
\$19 per guest for the 1st hour
\$11 per guest for each additional hour

*Corkage Fee is \$15 per 750mL Bottle or \$20 per Magnum Bottle.
Bar Charges are Subject to a 21% Taxable Service Charge and Applicable Sales Taxes.
Service Charge and Taxes Are Subject to Change.*

Weddings on the Marina

Wedding Ceremony & Reception Guidelines

- All prices listed are subject to change. Prices may be guaranteed up to six months prior to your event.
- A 21% taxable service charge and a 8.75% sales tax will be added to the cost of all food, beverage, room rental, labor fees, set up fees, and audio visual rental. The 21% service charge is subject to 8.75% sales tax (*California State Board of Equalization Regulation No. 1603*).
- Events requesting a split entrée are required to provide the hotel with the exact count of each entrée selection with the final guarantee.
- The minimum number required for buffets is 50 guests. If your group falls below the minimum requirement an additional fee of \$5.00 per person will be assessed.
- A server fee of \$50.00 will apply for all meal functions if less than 25 guests are guaranteed.
- Patron agrees to begin function promptly at the scheduled time and agrees to vacate the designated function area at the closing hour as contracted. The Patron also agrees to reimburse the hotel for any wage payments or other expenses incurred due to the Patron's failure to comply.
- The DoubleTree by Hilton Berkeley Marina will supply all food and beverage. Any outside food and beverage brought into a function room from outside of the hotel will incur a service fee assessed on the type and quantity, with the exception of Wedding Cake.
- If you are planning on the service of alcoholic beverages, please be aware that our liquor license requires beverages to be dispensed and served by our employees and/or bartender only. Alcoholic beverage service will be denied to those individuals with your event who appear to be intoxicated and/or under the legal drinking age in the State of California. The hotel's alcoholic beverage license requires the hotel to request photo identification of any person of questionable age.
- Corkage fees will apply to any wine or champagne provided by the Patron and must have prior approval from the Catering Department.
- Local Health Department rulings regarding proper refrigeration and sanitation prohibit removal of any food or beverage from the premises with the exception of Wedding Cake.
- Please contact our Catering Department no later than 14 days prior to your wedding for the number of guests you will guarantee for attendance.
- Hotel will prepare 5% over your Guarantee. If we do not receive your guarantee 14 days prior to your event, we will charge for the number of attendees stated in the contract or the actual number of guests served, whichever is greater.
- Function rooms are assigned by the number of guests expected. The Hotel reserves the right to change, without prior notification, groups to a function room suitable for guaranteed attendance and type of function.
- The Catering Department must be notified and approve of any plans by your group for use of band, amplified music or any expected loud noises which can potentially be disruptive to other guests of the hotel.
- Swank Audio Visual is our in-house audio visual representative. Please refer to our price list for the rental of audio visual equipment. Should Group elect to use a company other than Swank Audio Visual, Hotel will assess a minimum fee of \$500 plus 21% service charge and 8.75% sales tax. Hotel does not assess a fee for outside vendors with their own audio equipment provided including: DJ, Live Band, or Musician.
- Wedding packages include the bartender fee for the duration of your event. If a package is not selected, a bartender fee of \$200 per bartender will be applied to all hosted and cash bars.
- The Hotel will not assume responsibility for the damage or loss of any merchandise or articles left in the hotel prior to, during, or after your event.
- The Hotel requires that all functions be paid for in advance. A nonrefundable deposit of 25% of the minimum revenue required is due with the signed contract to reserve your date. Final estimated balance is due no later than 14 days prior to your event with your final guarantee. Any additional charges during the event will be settled within 72 hours following your event.

Weddings on the Marina



Enhance your Celebration

Chair Covers	5 each
Chiavari Chairs	9 each
Chargers.....	1 – 5 each
Specialty Linen Table Cloths	12 – 50 each
Specialty Linen Napkins.....	0.75 – 3 each

Recommended Vendors

AUDIO VISUAL

Swank Audio Visual
200 Marina Blvd.
Berkeley, CA
510-665-9005

BAKERY

Sugar Bowl Bakery
www.sugarbowlbakery.com
(415) 824-3592 x 826

DJ'S/MUSIC

Joel Nelson Productions
www.joelnelson.com
(800) 578-5780

FLORAL

Grandi-flora
www.grandi-flora.com
(510) 528-5174

Kim's Florist
kimsfloral@gmail.com
(510) 381-0291

Berkeley Florist
1688 Shattuck Ave.
Berkeley, CA 94709
(510) 845-2804

HAIR & MAKEUP

On Location!
1941 Oak Park Blvd.
Pleasant Hill, CA
925-947-0840

LIMOUSINE

Bauer Limo
Pier 27, the Embarcadero
San Francisco, CA
(800) Limo-out

TUXEDOS

www.selix.com
(800) SELIX-TUX

PARTY RENTAL

www.big4party.com
(415) 927-9100

PHOTOGRAPHY

555 Photography
www.555photography.com
(510) 590-6800

Mike Steelman Photography
www.mikesteelman.com
(800) 925-1639

CELEBRANT

Blessings to You
www.blessingstoyou.com
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