

*Eight Time Winner of
Hilton's Award for Service Excellence
Presented to the Top 10 DoubleTree Hotels Worldwide*

Weddings

*Abbey Berry
Wedding Specialist
DoubleTree Suites by Hilton Phoenix
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Wedding Ceremony Package \$500.00 plus tax

Includes:

- Use of the Fountain Courtyard
- White wrought iron arch
- Table for unity candle / sand ceremony
- Theater seating
- Optional glass elevator entrance
- Wedding ceremony sound system with microphone
- Ceremony rehearsal with hotel wedding coordinator

Wedding Reception Package

Food and beverage minimum applies ~ prices subject to a 20% taxable service charge and current sales tax

Includes:

- Use of the Ballroom
- Use of the Atrium or Fountain Courtyard for cocktail hour
- Champagne and / or sparkling cider toast for all guests
- Wedding cake by Honeymoon Sweets with complimentary cutting and service
- One bartender per 100 guests
- Menu tasting with confirmed booking
- Two-room bridal suite for bride and groom on wedding night
- Discounted two-room suite rates for wedding guests including complimentary shuttle to/from airport
- Complimentary breakfast buffet daily in Belvedere, American Bar & Grill
- Choice of floor length linen color
- Choice of overlay color
- Choice of napkin color
- Optional use of hotel centerpieces
- Hardwood dance floor
- Riser for sweetheart or head table
- Hilton Honors award points

Plated Entrées

All plated entrées include: fresh baked rolls and butter, choice of 1 salad, 1 starch and 1 vegetable
Freshly brewed iced tea, coffee, decaf and hot tea service

**Customizable lunch and brunch menus available*

Crimini Chicken, fresh mushrooms, basil and rich wine sauce \$39

Seared breast of chicken with boursin pear sauce \$39

Rosemary chicken supreme, roasted chicken stock, and specialty house wine sauce \$38

Seared breast of chicken, dried cranberries, golden raisins and citrus sauce with toasted almonds \$40

Sliced beef tenderloin with rich shallot Port sauce \$42

Beef medallion ragout, wild mushrooms, shallots and garlic cabernet demi sauce \$42

Fresh filet of salmon, Meyer lemon dill sauce and herbal zest \$44

Atlantic salmon, apricot citrus sauce \$45

Three pesto shrimp and crimini chicken \$48

Vegetarian options - parmesan crusted eggplant stacked between layers of roasted pepper and goat cheese served over pesto orzo and topped with marinara

Whole grain penne pasta, baby spinach, kalamata olives and pear tomatoes

Kid's meal (12 years and under) - \$12

SALADS

Mesculin greens, grape tomatoes, carrot confetti, English cucumber, raspberry balsamic dressing

Classic Caesar salad, crisp romaine, pecorino cheese, garlic croutons and peppered Caesar dressing

Bibb lettuce, candied walnuts, dried cranberries, crumbled bleu cheese and basil ranch dressing

Dressing options (choice of 2):

Ranch, bleu cheese, Caesar, honey mustard, herb vinaigrette, raspberry vinaigrette and balsamic vinaigrette

STARCHES

Roasted red potatoes

White cheddar mashed potatoes

Wild rice blend

Loaded mashed potatoes

Boursin herb barley

VEGETABLES

Fresh asparagus

Fresh green beans and carrots

Grilled assorted seasonal vegetables

Red pepper broccolini

Honey butter baby carrots

Dinner enhancements:

Sweet Dreams

Assorted mini desserts: fresh fruit tartlets, cream puff swans, chocolate dipped strawberries, chocolate éclairs and key lime meringue tartlets \$9

Double Perk:

Fresh brewed coffee, whipped cream, assortment of flavored Italian syrups, sugar swirl sticks, cinnamon sticks, shaved chocolate, chocolate peppermint sticks \$8

Create Your Buffet

Your buffet includes: fresh baked rolls and butter

Freshly brewed iced tea, coffee, decaf and hot tea service

\$49 per person

Price based on 1 hour of service

More options available at an additional fee

Display options (choice of 1):

Market fresh vegetables with choice of dip: blue cheese, avocado or ranch

Imported and domestic cheese with dried fruits, toasted nuts, table wafers and lavosh

Sliced fresh fruit garnished with seasonal berries

Assorted mini desserts: fresh fruit tartlets, cream puff swans, chocolate dipped strawberries, chocolate éclairs and key lime meringue tartlets

Salad options (choice of 2):

Caesar salad with crisp romaine, pecorino cheese, garlic croutons and classic Caesar dressing

Organic baby mixed greens, ripe tomato, carrot and English cucumbers

Marinated mushrooms and imported olives

Marinated fruit salad with toasted sugar and a splash of marsala wine

Grilled crimini mushroom and asparagus salad with walnut pear vinaigrette

Entrée options (choice of 2):

Breast of chicken with butter marsala

Rosemary breast of chicken with apple champagne sauce

Sliced beef tenderloin with roasted shallots

Slow roasted Certified Angus Beef® with porcini mushroom demi

Baked salmon with honey pecan sauce

Pork medallions with cranberry honey glaze

STARCHES

Roasted red potatoes

White cheddar mashed potatoes

Wild rice blend

Loaded mashed potatoes

Boursin herb barley

VEGETABLES

Fresh asparagus

Fresh green beans and carrots

Grilled assorted seasonal vegetables

Red pepper broccolini

Honey butter baby carrots

Hors d' Oeuvre Package

Butler passed hors d' oeuvres:

Chipotle chicken wonton cone

Tomato and fresh mozzarella stack

Jamaican shrimp on cucumber round

\$7.00 per person

Cold hors d'oeuvres

Additional options available

Minimum order of 25 pieces required for any selection

Ahi tuna stacks \$5

Tequila smoked salmon on Indian corn crisp \$5

Prosciutto, mozzarella and basil pinwheels \$4

Chipotle chicken stuffed wonton cup \$

Seared beef tenderloin with onion relish \$5

Spicy shrimp with candied pineapple \$5

Desert blossom vegetable roll \$4

Pesto chicken sweet pepper tapenade \$

Hot hors d'oeuvres

Additional options available

Minimum order of 25 pieces required for any selection

New England lobster pot pie \$4

Artichoke and feta mushroom caps \$4

Southwestern beef tortilla crisp \$3

Malaysian beef satay \$3

Firecracker shrimp \$4

Displays

Market fresh vegetables with choice of dip: blue cheese, avocado or ranch \$7

Imported and domestic cheese with dried fruits, toasted nuts, table wafers and lavosh \$ 9

Sliced fresh fruit garnished with seasonal berries \$6

BAR / BEVERAGES

Hosted bar

Price subject to 9.3% tax
and 20% service charge

Cash bar

price includes tax

Silver Level Liquor	\$6 each	\$7 each
Gold Level Liquor	\$7 each	\$8 each
Diamond Level Liquor	\$8 each	\$9 each
Signature Cocktail	Price based on recipe	
Domestic Bottled Beer	\$4 each	\$5 each
Imported and Specialty Bottled Beer	\$5 each	\$6 each
House Wine	\$30 per bottle \$6 per glass	\$7 per glass
Specialty Wine	See wine list	
House Champagne	\$30 per bottle	\$7 per glass
Sparkling Cider	\$19 per bottle	
Soft Drinks	\$3 each	\$3 each
Bottled Water	\$3 each	\$3 each
Assorted Juices	\$3 each	\$3 each
Freshly Brewed Coffee	\$42 per gallon	
Freshly Brewed Decaffeinated Coffee	\$42 per gallon	
Organic Iced Tea	\$36 per gallon	
Organic Hot Tea	\$42 per gallon	
Champagne Punch	\$75 per gallon	
Sparkling Fruit Punch	\$36 per gallon	
Zesty Lemonade	\$36 per gallon	
Domestic ½ Barrel	\$225 each (serves approx. 125)	
Premium/Craft ½ Barrel	\$335 each (serves approx. 125)	
Premium/Craft Mini-Keg	\$260 each (serves approx. 40)	

BEVERAGE PACKAGES

(Hosted per person hourly bar)

Silver Level Liquor Package

One Hour \$12

Two Hours \$16

Each Additional Hour \$5

Gold Level Liquor Package

One Hour \$14

Two Hours \$21

Each Additional Hour \$5

Diamond Level Liquor Package

One Hour \$16

Two Hours \$24

Each Additional Hour \$5

Liquor Packages include:

House Wine by the Glass, Domestic Beer, Imported Beer, Assorted Soft Drinks, Juice and Bottled Waters

BEVERAGE LIST

Silver Level Liquor

Seagrams Vodka, Seagrams Gin, Cluny Scotch, Evan Williams Bourbon, Rico Bay Rum, Zarco Tequila

Gold Level Liquor

Absolut, Tanqueray, Johnny Walker Red, Jack Daniels, Crown Royal, Bacardi, 1800 Tequila Reserva

Diamond Level Liquor

Belvedere, Grey Goose, Bombay Sapphire, Johnny Walker Black Label, Makers Mark, Bacardi 151, Cruz Tequila, Patron Silver

Domestic Bottled Beer

Bud Light, Budweiser, Coors Light, Michelob Ultra and Miller Lite

Imported and Specialty Bottled Beer

Corona, Heineken and Samuel Adams

House Wine

CK Robert Mondavi: Chardonnay, Cabernet Sauvignon, Merlot, White Zinfandel

Caposaldo Pinot Grigio

Domestic Kegs

Bud Light, Budweiser, Coors, Coors Light, Michelob, Michelob Ultra and Miller Lite

Imported and Specialty Kegs

Leinenkygal Seasonals, Blue Moon, Fat Tire, Kiltlifter (special requests may be available)

Beer & Wine Bar I

Bar I Includes Domestic Beers, House Wines, Soft Drinks and Bottled Water

1st Hour \$9

2 Hours \$14

Each Additional Hour \$4

Beer & Wine Bar II

Bar II Includes Domestic Beers, Premium Beers, House Wines, Soft Drinks and Bottled Water

1st Hour \$10

2 Hours \$15

Each Additional Hour \$4