

WEDDING PACKAGES



WHAT'S INCLUDED?

FOR THE CEREMONY:

- Use of the Fountain Courtyard for your ceremony or reception
- One Bridal Suite available for pre-ceremony preparations
- White arch and chairs
- Table for unity candle / sand ceremony
- Optional glass elevator entrance
- Wedding ceremony sound system with microphone
- Ceremony rehearsal with hotel wedding coordinator

FOR THE RECEPTION:

- Use of our Grand Ballroom
- Custom Cake
- After Dinner Cookie Display featuring the World Famous DoubleTree Cookie
- Champagne Toast
- Dance Floor
- Hotel supplied chairs, linen, centerpieces
- Setup and breakdown



CREATE YOUR STORY

PASSED HOR D'OEUVRES	3-ITEMS	2-ITEMS	NO
BAR SERVICE	2-HOUR PREMIUM	1-HOUR PREMIUM	1-HOUR DELUXE
COCKTAIL HOUR DISPLAY	CHARCUTERIE OR SHRIMP	GREAT BEGINNINGS OR TAPAS	GREAT BEGINNINGS
COFFEE STATION	DINNER + 2 HOURS	DINNER + 1 HOUR	DINNER
LATE NIGHT STATION	OPTIONAL	NO	NO
COFFEE TO-GO	YES	NO	NO
BAR SELECTION	PREMIUM	PREMIUM	DELUXE
WELCOME DRINK	COUPLE'S CHOICE	NO	NO
WINE SERVICE DURING DINNER	YES	NO	NO
EXTRAS	FREE ONSITE CEREMONY, FOOD TASTING FOR 4 PEOPLE, UPGRADED CENTERPIECES AND SIGNATURE DRINK AT BAR	FREE ONSITE CEREMONY, FOOD TASTING FOR 2 PEOPLE, HOUSE CENTERPIECES	FREE ONSITE CEREMONY, FOOD TASTING FOR 2 PEOPLE, HOUSE CENTERPIECES

SPECTACULAR

UNFORGETTABLE

PIECE OF CAKE



SIT DOWN – CHOOSE ONE

Sliced Filet of Beef

demi-glace sauce

Herb Seared Breast of Chicken

boursin wine sauce

Pistachio Crusted Pork Loin

sugared cider glaze

Chicken Bruschetta

cream Milanese sauce

each includes: house or caesar salad, fresh dinner rolls, fresh vegetables, garlic mashers or oven roasted potatoes

BUFFET – CHOOSE TWO

Grilled Steak

mushroom demi

Pork Loin

apple and caramelized onions

Turkey Breast

house made gravy

Lemon Rosemary Chicken Breast

buttery white wine lemon sauce

buffet includes: organic sun mixed greens, caesar salad, vegetable baked ziti marinara, garlic smashed potato, fresh vegetables, dinner rolls

PIECE OF CAKE STORY

1 Hour of Deluxe Bar Service

Great Beginnings Display – Wide variety of vegetables and cheese with house made dill dip and fresh grilled herb bread and crackers

Choice of Sit Down Dinner or Buffet Dinner



**HAND PASSED HOR
D'OEURVES – CHOOSE TWO**

Pesto Crab Stuffed Mushrooms

Antipasto Stack on Brioche

**Espresso Seared Beef on Garlic
Crostiti**

Chipotle Wonton Cone

Curry Chicken Lollipop

Fire Cracker Shrimp

SIT DOWN – CHOOSE ONE

Peppercorn Steak
brandy peppercorn sauce

Panko Crusted Breast of Chicken
sundried tomato, olives, artichokes and spinach

Salmon
beurre blanc dill sauce

Roasted Filet of Beef
sliced with red wine garlic sauce

Bacon Wrapped Pork Tenderloin
apple walnut stuffing with spiced apple cider demi

Almond Crusted Breast of Chicken
roasted garlic sauce

all dinners served with chef selected vegetables and your choice of roasted potato or garlic mashed potatoes

**SIT DOWN SERVED SALAD
OPTIONS – CHOOSE ONE**

Lola Rosa Salad
tender greens, candied pecans, fresh orange
segments and champagne vinaigrette

Baby Spinach
strawberries, pine nuts, gorgonzola cheese and
raspberry dressing

Goat Cheese Salad
rocket lettuce, herb goat cheese, roasted red
peppers, caramelized onions and balsamic
dressing

all salads served with fresh warm dinner rolls

UNFORGETTABLE STORY – SIT DOWN

1 Hour of Premium Bar Service

**Great Beginnings Display – Wide
variety of vegetables and cheese with
house made dill dip with fresh grilled
herb bread and crackers
OR
Tapas Trio – Italian Pico, Hummus,
Salsa and European Breads**

**Choice of Sit Down Dinner, Buffet
Dinner or Live Grill**



**HAND PASSED HOR
D'OEURVES – CHOOSE TWO**

Pesto Crab Stuffed Mushrooms

Antipasto Stack on Brioche

Espresso Seared Beef on Garlic
Crostini

Chipotle Wonton Cone

Curry Chicken Lollipop

Fire Cracker Shrimp

CARVING STATION – CHOOSE ONE

Roasted Inside Round of Beef
demi-glace

Flank Steak
sweet soy glaze

Marinated Pork Loin
apple cranberry chutney

Oven Roasted Turkey Breast
pepper house gravy

Ham on the Bone
dijon honey

SECOND ENTRÉE – CHOOSE ONE

Tuscan Chicken
sundried tomatoes, artichokes, olives and spinach

Airline Chicken
herb mushroom sauce

Honey Dijon Chicken
honey Dijon cream sauce

Chicken Saltimbocca
prosciutto ham, parmesan cheese, sage and wine
sauce

COLD ACCOMPANIMENTS

fennel and apple salad / kale and brussels sprout
salad / mediterranean orzo salad

HOT ACCOMPANIMENTS

chive and herb mashed potato / rigatoni
bolognaise / fresh asparagus

UNFORGETTABLE STORY - BUFFET

1 Hour of Premium Bar Service

Great Beginnings Display – Wide
variety of vegetables and cheese with
house made dill dip with fresh grilled
herb bread and crackers
OR

Tapas Trio – Italian Pico, Hummus,
Salsa and European Breads

Choice of Sit Down Dinner, Buffet
Dinner or Live Grill



GRILL-TO-PLATE – Our Grill-to-Plate Experience is an outdoor interactive display of freshly prepared food with the addition of our culinary team serving your guests from grill-to-plate. The combination of our Grill-to-Plate Experience paired with delicious sides is a fun and unique experience for you and your guests to remember forever.

FROM THE GRILL

Sirloin Steaks

oregon bleu cheese butter

Chicken Breast

two house salsas or mango chutney

UPGRADE – upgrade your buffet experience by offering salmon, tomahawk steaks, boneless beef tenderloin or prime rib **ask for pricing

NINE DELICIOUS ACCOMPANIMENTS

Organic Local Mixed Greens

carrots, tomatoes and hot house cucumbers

Classic Caesar Salad

shaved pecorino cheese and croutons

Garlic Wedge Potatoes

oven roasted red potatoes

Bowtie Pasta Salad

artichokes, tomatoes, pesto and cheese

Grilled Vegetables

balsamic marinated fresh vegetables

Tuscan Cous Cous

spinach, sundried tomatoes and olives

Cucumber Basil Salad

local olive oil and basil

Fresh Baked House Biscuits

rosemary butter

Grilled Pineapple Slaw

coconut and peppers

UNFORGETTABLE STORY – LIVE GRILL

1 Hour of Premium Bar Service

Great Beginnings Display – Wide variety of vegetables and cheese with house made dill dip with fresh grilled herb bread and crackers

OR

Tapas Trio – Italian Pico, Hummus, Salsa and European Breads

Choice of Sit Down Dinner, Buffet Dinner or Live Grill



**HAND PASSED HOR
D'OEURVES – CHOOSE THREE**

Caprese Spoons

Chicken in Filo Tarts

Chicken Quesadilla Straws

Falafel Balls with Sriracha Hummus

Grilled Shrimp and Grape Tomato

New England Lobster Pot Pie

Mini Beef Wellingtons

Spicy Tuna Wonton

**SIT DOWN SERVED SALAD
OPTIONS – CHOOSE ONE**

Caprese Salad

tomato and fresh mozzarella over mixed greens,
drizzled with olive oil and balsamic reduction

Living Wedge

rooted butter lettuce, chopped bacon, rouge
river bleu cheese, diced tomato, chive ranch
dressing

Baby Organic Spinach

romaine hearts, goat cheese, candied walnuts,
orange segments and raspberry dressing

Mixed Field Greens

fiscalinni farms purple moon cheddar, heirloom
tomatoes, micro beet sprouts and sundried
cherry dressing

Parma Caesar Salad

classic garlic dressing, shaved parmesan,
croutons and hearts of romaine lettuce

DUAL PLATE ENTRÉE

FIRST CHOICE

Filet Mignon
demi-glace

Grilled Salmon
lemon wine sauce

SECOND CHOICE

Herb Seared Chicken Breast
butter chive cream

Grilled Prawns
pineapple relish

Tuscan Chicken
pesto tomato sauce

Lobster Ravioli
truffle mushroom Sauce

dinner served with chef selected fresh vegetables
and choice of potato croquette or twice baked
mashers

2 Hours of Premium Bar Service

**Beverage Extras – Welcome Drink
OR
Signature Drink to create your own
story**

**Charcuterie Display – 6” long display of
meats, cheeses, olives and local
sourced breads
OR
Shrimp Display – On ice with 3 chef
prepared sauces and lemon wedges**

**ADD ON OPTION for \$12.00pp
Late Night Station – Choice of Two
Quesadillas served with guacamole
and salsas:
- Achiotte Shrimp and Pepper Jack Cheese
- Chipotle Chicken and Cheddar
- Pork Carnitas with Queso Fresco
- Carne Asada and Oxaca Cheese**

**Choice of Sit Down Dinner or Station
Dinner**

SPECTACULAR STORY – SIT DOWN

STATIONS – Our Stations are the **MOST FUN** and **UNIQUE** dinner option. Perfect if you'd like to offer your guests a food experience to remember forever! Choose from our best culinary creations with self-serve and live action stations for your convenience and enjoyment

SALAD – CHOOSE ONE STATION

SALAD TRIO

Caesar Salad

romaine lettuce, shaved parmesan, croutons, caesar dressing

Organic Greens

spring mix, tomatoes, cucumbers, carrots, house dressing

Wedge Salad

iceberg lettuce, bacon, tomatoes, buttermilk bleu cheese dressing

BACKYARD BASH

Red Skin Potato Salad

Creamy Coleslaw

Broccoli Bacon Salad

Tomato Basil Salad

MEDITERRANEAN SALADS

Herb Cous Cous and Barrel Aged Olives

Orzo Pasta Salad

local olive oil, fresh toy box tomatoes and basil

Caprese

fresh mozzarella, heirloom tomatoes and fresh oregano

2 Hours of Premium Bar Service

**Beverage Extras – Welcome Drink
OR**

Signature Drink to create your own story

Charcuterie Display – 6” long display of meats, cheeses, olives and local sourced breads

OR

Shrimp Display – On ice with 3 chef prepared sauces and lemon wedges

ADD ON OPTION:

Late Night Station – Choice of Two Quesadillas served with guacamole and salsas:

- Achiote Shrimp and Pepper Jack Cheese
 - Chipotle Chicken and Cheddar
 - Pork Carnitas with Queso Fresco
 - Carne Asada and Oxaca Cheese
-

Choice of Sit Down Dinner or Station Dinner

SPECTACULAR STORY – STATIONS

STATIONS – Our Stations are the **MOST FUN** and **UNIQUE** dinner option. Perfect if you'd like to offer your guests a food experience to remember forever! Choose from our best culinary creations with self-serve and live action stations for your convenience and enjoyment

MAIN ENTRÉE – CHOOSE ONE LIVE ACTION STATION

STREET TACOS – CHOOSE ONE

Slow Roast Pork Carnitas with Green Salsa

Chipotle Grilled Chicken

Grilled Achiote Carne Asada (Add'l \$2pp)

served with tortillas, pico, queso fresco, shredded cabbage, guacamole, salsa and fresh lime wedges

PAD THAI: ASIAN NOODLE STIR-FRY – CHOOSE ONE

Vegetarian

Chicken

Shrimp (Add'l \$2pp)

Steak (Add'l \$2 pp)

toppings: edamame, bok choy, bean sprouts, red peppers, green onion, peanuts, lime wedge and carrots

MAC N CHEESE BAR – CHOOSE TWO

Buffalo Chicken

chicken, celery, carrots, bleu cheese crumbles, frank's hot sauce

BBQ

pulled bbq pork, caramelized onions, cheddar cheese, jalapeno, bbq chips

Beer Bratwurst

beer cheese sauce, bratwurst, sauerkraut, smoked cheddar, pretzel chips

Cajun Shrimp

purdomo spiced shrimp, bacon, diced tomatoes and chives

MADE TO ORDER RISOTTO

Pancetta, Shrimp and Italian Sausage

toppings: red peppers, spinach, asparagus tips, mushrooms, goat cheese crumbles, pecorino cheese, peas and white wine, chives, parsley and red pepper flakes

BBQ-IN-A-JAR: BBQ PULLED PORK SERVED OVER CORN BREAD IN A MASON JAR

toppings: coleslaw, caramelized onions, cheddar, baked beans, bacon, pickles, crushed bbq chips and jalapeno

SLIDERS & FRIES – CHOOSE ONE

Buffalo Chicken with Bleu Cheese
carrot and celery slaw on brioche bun

Hand Crafted All Beef Slider

american cheese on brioche bun

sides: house made ketchup, house mustard and mayonnaise, sweet horseradish, pickle relish and chipotle mayonnaise

2 Hours of Premium Bar Service

Beverage Extras – Welcome Drink
OR
Signature Drink to create your own story

Charcuterie Display – 6" long display of meats, cheeses, olives and local sourced breads
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ADD ON OPTION:

Late Night Station – Choice of Two Quesadillas served with guacamole and salsas:

- Achiote Shrimp and Pepper Jack Cheese
- Chipotle Chicken and Cheddar
- Pork Carnitas with Queso Fresco
- Carne Asada and Oxaca Cheese

Choice of Sit Down Dinner or Station Dinner

SPECTACULAR STORY – STATIONS

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MAIN ENTRÉE – LIVE ACTION CARVING STATION

CARVING STATION – CHOOSE ONE

Oven Roasted Turkey

cranberry mayo, balsamic onion compote, turkey
gravy and sweet spicy mustard

Roast Crown Rib of Pork

cider demi-glace

Roast Beef

cabernet au jus, chive cream horseradish, sautéed
mushrooms

2 Hours of Premium Bar Service

**Beverage Extras – Welcome Drink
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Signature Drink to create your own
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-

**Choice of Sit Down Dinner or Station
Dinner**

SPECTACULAR STORY – STATIONS

BEVERAGE PACKAGES AND OPTIONS

DELUXE – Consists of 5 Domestic Bottled Beers, House Liquor Package and House Chardonnay, Sauvignon Blanc, Merlot, Cabernet Sauvignon and White Zinfandel

PREMIUM – Consists of 5 Domestic Bottled Beers and 2 Local Craft Beers, Upgraded Liquor Package and House Chardonnay, Sauvignon Blanc, Merlot, Cabernet Sauvignon and White Zinfandel

WELCOME DRINK OR SIGNATURE DRINK – Choice of Champagne or cocktail made with house Bourbon, Whiskey, Gin, Vodka or Rum and will be designed during tasting with F&B Director



Keyla · married on 09/30/2018

★★★★★ 5.0

A hotel wedding seemed weird to me a first, but after touring the hotel with Abbey, I fell in love! The ceremony sight, reception area and the water fountain where we look our photos looks beautiful. Even the area where they host the cocktail hour was perfect! Having my wedding here was the best decision I made and fit into my budget perfectly. I had roughly 30-40 guests from out of state, so many of them stayed which allowed them to really enjoy themselves and let loose a little! The hotel provides so much which helped me make the decision too! I was in complete awe when I saw how everything turned out with decor and the hotels set up. It was absolutely beautiful. Abbey is an angel and was always always extremely helpful and provided the most exceptional service.

Ashley · married on 05/07/2016

★★★★★ 4.8

This was an awesome choice of venues for our wedding. We had most of our family and guests travelling from other places and the DoubleTree gave us a venue for the wedding, reception, and overnight lodging. The best part though was what the catered meals prices covered: meals, the wedding cake, and use of their ballroom for 4-5 hours, for the reception. Their space setup for the wedding ceremony and reception easily accommodated our 75 guests. The biggest help was our event coordinator, Abbey Berry. She listened to everything we wanted to see done, and did all that was in her power to make it happen. She responded to all our communications in a timely manner, and ensured that our sequence of events on the "Big Day" went as smoothly as possible. During the reception, the serving staff was very courteous and responsive to our questions and needs. All in all, the DoubleTree met our top 3 needs: budget friendly, astetically appealing, and convenient(airport shuttle).



4.9

out of 5.0



TESTIMONIALS



PRICING

PIECE OF CAKE WEDDING PACKAGE - \$65.00 PER PERSON

UNFORGETTABLE WEDDING PACKAGE - \$85.00 PER PERSON

SPECTACULAR WEDDING PACKAGE - \$125.00 PER PERSON

Price does not include 22% Service Charge or applicable taxes



CONTACT:

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