

Flavorful Meals Await You



DOUBLETREE SUITES
by Hilton™
PHOENIX

BREAKFAST

Continental and Buffets to start your day.

WAKE-UP CONTINENTAL | 17

Fresh Orange and Assorted Fruit Juices
Sliced Seasonal Fruit and Berries
Bakery Selection of Muffins, Croissants and Danish
Whipped Sweet Butter & Local Preserves
Fresh-Brewed Fair Trade Coffee & Tea

LITE & FIT CONTINENTAL | 15

Fresh Orange and Assorted Fruit Juices
Sliced Seasonal Fruit and Berries
Low Fat Greek Yogurt with Granola and Dried Fruit
Fresh-Brewed Fair Trade Coffee & Tea

BAGEL BAR CONTINENTAL | 18

Fresh Orange and Assorted Fruit Juices
Fresh Sliced Melons & Berries
Assorted Bagels & Flavored Cream Cheese
Sweet Butter & Seasonal Preserves
Fresh-Brewed Fair Trade Coffee & Tea

ENHANCEMENTS

Cold Cereals with Raisins, Bananas, 2% and Skim Milks	4
Scrambled Eggs with Chives	5
Thick Sliced Smoked Bacon or Grilled Sausage Links	5
Egg & Sausage Breakfast Sandwich	5
Breakfast Burrito	5
Pepper Jack Breakfast Enchilada	6
Steel Cut Oatmeal with Dried Fruits & Nuts	3
Thick Sliced Cinnamon Sugar French Toast	5

RANCHERS BREAKFAST BUFFET | 25

Assorted Fruit Juices
Sliced Seasonal Fruit and Berries
Denver Sramble (Hickmans Local Cage-Free Eggs)
Thick Cut Peppered Bacon and Local Chicken Sausage
Skillet Fried Potatoes
House Baked Cinnamon Rolls
Fresh-Brewed Fair Trade Coffee & Tea



All Continentals and Buffets are served Buffet Style based on 60 minutes of service.
Breakfast Enhancements are available in conjunction with Continentals.
Breakfast Buffets require 25 person minimum. \$100 surcharge will be applied to events under 25 people.
A taxable 23% service charge and 8.6% sales tax will be applied to all food & beverage.
v=vegan vg=vegetarian gf=gluten free

Refreshments to keep you going.

WE KNOW COOKIES | 14

DoubleTree Chocolate Chip, Oatmeal Raisin, Peanut Butter,
Sugar & White Chocolate Macadamia Cookies
Local Dairy Bottles of Milk

URBAN CRUNCH | 13

Create Your Own Treat
Dried Cranberries, Golden Raisins, Dried Apricots, Dried Cherries
Whole Almonds, Raw Walnuts, Pecans
Fruit Infused Water

FIT & HEALTHY | 16

Assorted Farm Fresh Vegetables and Spiced Cucumber Slices
Red Pepper and Avocado Hummus
Grilled Herb Bread
Fresh Pomegranate Iced Tea

FRESH POPPED | 12

Fresh Popped Popcorn
Buttered, White Cheddar, Sweet Maple and Arizona Spice
Assorted Soft Drinks and Bottled Waters

THE ALL DAY REFRESH | 12

Assorted Soft Drinks and Bottled Waters
Fresh-Brewed Fair Trade Coffee & Tea
(Continuous Service After 10am)



FLATBREADS | 17

Margherita (fresh mozzarella, heirloom, tomato, basil)
Southwest (smoked, cheddar, roasted corn, black beans)
BBQ Chicken (red onions, cilantro, bbq sauce)
Assorted Soft Drinks and Bottled Waters

ICE CREAM SHOPPE | 16

Selection of Häagen-Dazs Ice Cream Bars
Assorted Dreyer's Outshine® Fruit Bars
Assorted Ice Cream Novelties
Assorted Soft Drinks



SOUTHWEST SIESTA | 15

House-Made Tortilla Chips
Queso Fundido, Guacamole and Salsa
Rolled Chicken Quesadillas
Agave Iced Tea
Enhance Your Experience with a Team-Building Salsa Competition | 9

IT'S ALWAYS SUNDAE | 15

Vanilla and Chocolate Ice Cream
Crushed Peanuts, Chocolate Chips, Coconut, Strawberries & Bananas
Caramel, Chocolate and Strawberry Sauces
Whipped Cream
Assorted Soft Drinks

All Specialty Breaks are based on 30 minutes of service.
A taxable 23% service charge and 8.6% sales tax will be applied to all food & beverage.
v=vegan vg=vegetarian gf=gluten free

Specialty Activities

PUPPIES & ICE CREAM

We have a unique opportunity as a part of our partnership with the Arizona Humane Society for your group to hang out with puppies for 30-60 minutes while enjoying our "ICE CREAM SHOPPE" refreshment break.

The full \$450.00 fee for this event goes back to the Arizona Humane Society to continue supporting the services that help save the lives of pets in Arizona.

Please search for the Arizona Humane Society to learn more about this great organization.

Contact your sales representative to inquire about availability. We typically need at least 3 weeks prior to your desired date to reserve the event.



ARIZONA HUMANE SOCIETY

All Specialty Breaks are based on 30 minutes of service.
A taxable 23% service charge and 8.6% sales tax will be applied to all food & beverage.

STRETCH OUT & BREATHE

This is a fantastic, creative and increasingly popular way of ensuring your meeting attendees are awake and refreshed prior to or during your event.

We will provide all of the supplies you will need, including the space. Your yoga break can be held outside in our beautiful Fountain Courtyard or inside in our Atrium or one of our meeting rooms.

Perfect for groups from 10-60 people. Please contact your sales representative for pricing and add this unique, stress relieving exercise to your next event here at the DoubleTree Suites Phoenix.



BREAKS

It's your choice

BAKERY

Fresh Baked Jumbo Muffins	36 per dozen
Cup Cakes	36 per dozen
Chocolate Croissants	38 per dozen
Assorted Bagels with Cream Cheese	39 per dozen
DoubleTree Chocolate Chip Cookies	38 per dozen
Assorted Fresh Baked Cookies	34 per dozen
Assorted Brownies	36 per dozen

SNACKS

Jumbo Soft Pretzels with Spicy Mustard	36 per dozen
Fresh Fruit Skewers	38 per dozen
Jumbo Candy Bars or Kind® Bars	4 each
Individual Greek Yogurts	3 each
Häagen-Dazs® Ice Cream Bars	4 each
Tortilla Chips with Housemade Salsa	6 per person
Hummus with Pita Chips	6 per person
Kettle Chips with Onion Dip	6 per person

BEVERAGES

Fair Trade Regular Coffee	55 per gallon
Fair Trade Decaffeinated Coffee	55 per gallon
Assorted Hot Teas	55 per gallon
Fresh Brewed Iced Tea	45 per gallon
Fresh Orange Juice	15 per liter
Chilled Apple, V-8, Cranberry Juice	10 per liter
Fresh Lemonade	45 per gallon
Fruit Infused Water (Orange, Lemon, Berry, Cucumber)	30 per gallon
Bottled Water	3 each
Bottled Mineral Water	4 each
Assorted Soft Drinks	3 each
Assorted Flavored Bottled Iced Teas	4 each
Individual Bottles of Whole, 2% or Chocolate Milk	3 each
Red Bull® (regular or sugar free)	5 each
Naked Juices®	5 each



A taxable 23% service charge and 8.6% sales tax will be applied to all food & beverage
v=vegan vg=vegetarian gf=gluten free

Plated meals for 10 -300

All Plated Lunches are served with Fresh-Brewed Iced Tea and an Artisan Bread Selection
Plated Lunches are based on THREE courses, Please select one soup or salad, one entrée and one dessert.

PLATED LUNCHEON SALADS & DESSERTS

Served with Plated Luncheons

SOUPS

Roasted Butternut Squash, Toasted Pepitas, Agave Drizzle
Creamy Potato Leak
Gazpacho (Summer Only)

SALADS

Organic Fresh Field Greens, Local Toy Box Tomatoes, Carrots, House Dressing
Arugula & Fennel, Orange Segments, Local Olives, Fresh Herbs, Citrus Vinaigrette
Romaine Hearts, House Croutons, Pecorino Cheese, Creamy Garlic Dressing

DESSERTS

Flourless Chocolate Cake (gf)
Tres Leches Cake
Coconut Custard
Lemon Raspberry Mousse
Tiramisu
Chocolate Grand Marnier Cake



PLATED LUNCHEON ENTREES

JERK SPICED CHICKEN | 30

Coconut Rice and Caribbean Beans, Lemon Pepper Green Beans

SLICED BISTRO STEAK | 31

Red Wine Reduction, Whipped Potatoes, Broccoli and Carrots

HERB ROASTED CHICKEN | 30

Myer Lemon Thyme Cream, Tomato Fennel Risotto, Seasonal Vegetables

CAJUN SALMON | 32

Mango Mint Salsa, Brown Rice, Melted Leeks and Peppers

HORSERADISH GRILLED SIRLOIN | 32

Herb Butter, Cheddar Mashed Potatoes, Seasonal Vegetables

CILANTRO ROASTED CHICKEN | 30

Roasted Local Corn Fresno Chili Relish, Chayote Black Bean Ragout

BAKED PACIFIC COD | 30

Citrus Thyme Cream Sauce, Jasmine Coconut Rice, Shallot Green Beans

FIELD MUSHROOM RISOTTO | 30

Truffle Sauce, Micro Thyme, Pomegranate Seeds (v) (gf)

GINGER SOBA NOODLES | 29

Buckwheat Soba Noodles, Edamame Beans, Fresh Peppers
Cucumber, Lime, Soy Ginger Vinaigrette (v) (vg)

A taxable 23% service charge and 8.6% sales tax will be applied to all food & beverage.
v=vegan vg=vegetarian gf=gluten free

Tables for 10 -25

All Lunch Tables are served with Fresh-Brewed Iced Tea

PHOENIX STREET TACOS | 30

Black Bean Soup
Corn, Poblano and White Bean Salad, Micro Cilantro Agave Vinaigrette
Grilled Ancho Steak, Chipotle Chicken, Al Pastor Pork
Housemade Red & Green Salsa, Guacamole
Seasoned Pinto Beans, Cilantro Lime Rice,
Queso Fresco, Shredded Cabbage, Picked Onion, Radish, Limes
Warm Flour and Corn Tortillas
Banana Churro Bread Pudding

DOUBLETREE DELI | 31

Soup of the Day
Traditional Caesar Salad, Pecorino Cheese, Herb Croutons, Creamy Garlic Dressing
Potato Salad with Bacon, Toasted Celery Seed, Red Onions and Dijonette
Build your own Sandwiches:
Smoked Turkey, Honey Ham, and Sliced Roast Beef
Sliced Cheddar, Swiss, Provolone & Pepper Jack Cheeses, Assorted Bakery Breads
Lettuce, Sliced Red Onion, Sliced Tomato, Nathan's Dill Pickles,
Whole Grain & Yellow Mustard, Mayonnaise, Oil & Vinegar
Sea Salt Kettle Chips
Chocolate Chunk Brownies and Blondies

YOU'RE A GYRO | 31

Organic Greens with Toy Box Tomatoes and Lemon Pepper Dressing
Couscous with Cranberries and Almonds
Oregano Grilled Chicken, Sesame Beef, Falafel
Mixed Greens, Red Peppers, Tomatoes, Black Olives, Red Onions, Cucumbers,
Feta, Tzatziki, Ranch and Poppy Seed Dressings
Grilled Greek Flatbread, Pita Chips and Hummus
Lemon Bars

SIMPLY GREENS | 30

Chefs Soup of the Day
Balsamic Marinated Grilled Vegetables
Organic Mixed Greens, Baby Spinach
Pesto Chicken Slices, Lemon Pepper Salmon, Grilled Steak Strips
Diced Egg, Bleu Cheese, Sliced Apple, Pecans, Sliced Almonds,
Broken Bacon, Tomatoes, Crimini Mushrooms, Dried Cranberries, Croutons
Queen Creek Olive Oils, White Balsamic, Herb Ranch and Poppy Seed Dressings
Ciabatta Rolls
Dulce de Leche and Tiramisu Bites



All Lunch Tables are available for 10-25 guaranteed guests. \$100 surcharge will be applied to events under 10 people.
A taxable 23% service charge and 8.6% sales tax will be applied to all food & beverage
v=vegan vg=vegetarian gf=gluten free

Buffets for 25-300

All Buffet Lunches are served with Fresh-Brewed Iced Tea

BURGER BAR BUFFET | 32

Soup of the Day
House Green Salad, Tomato, Cucumber, Carrot and Seasonal Vinaigrette
Crushed Fingerling Potato Salad with Eggs, Bacon and Celery
Housemade Cheddar Mac n Cheese
Beef Burgers, Grilled Chicken Breasts, Portobello Mushroom Burgers
Sliced Cheddar, Swiss, & Provolone Cheeses
Lettuce, Tomatoes, Local Sweet Pickles, Onions
Whole Grain Mustard, Chipotle Aioli, Mayonnaise & Ketchup
Sautéed Mushrooms, Balsamic Onion Jam, Guacamole
Local Brioche Buns
Caramel S'mores Brownies

SONORAN SIZZLE BUFFET | 32

Sonoran Tortilla Soup with Tortilla Strips, Fried Fresnos, Avocado
Chopped Salad, Tomatoes, Pepitas, Dried Corn, Queso Fresco, Avocado Ranch Dressing
Marinated Chili Citrus Beef Fajitas, Grilled Peppers, Onions
Chipotle Chicken Grilled with Onions and Cilantro
Mexican Street Corn (grilled corn, cotija cheese, sour cream, mayonnaise, chopped cilantro)
Housemade Guacamole, Fire Roasted Salsa, Sour Cream, Lime Wedges,
Diced Tomatoes, Shredded Cheese
Warm Flour and Corn Tortillas
Sonoran Rice with Charro Beans
Margarita Cheesecake Bites

WOK FIRED BUFFET | 32

Miso Soup with Mushrooms
Crisp Greens, Edamame, Wasabi Peas, Toasted Almonds, Bean Sprouts, Carrots,
Bok Choy, Broccoli, Wonton Crisps Sesame Dressing
Vegetarian Lo Mein, Sweet Garlic Chicken, Mongolian Beef
Sriracha, Soy Ginger Vinaigrette, General Tso Sauce, Sweet Chili Sauce
Steamed White Rice with Black Sesame Seeds
Petit Asian Sweets

STEAKHOUSE BUFFET | 36

Chicken Wild Rice Soup
Chopped Salad with Gorgonzola, Chopped Bacon, Toy Box Tomatoes, Buttermilk
Ranch Dressing
Beefsteak Tomato Salad with Shaved Red Onions, and Balsamic Vinaigrette
Grilled Bistro Steak with Red Wine Demi Glace
Roasted Chicken with Rosemary & Thyme
Seared Atlantic Salmon with Lemon and Herbs
Garlic & Thyme Roasted Red Potatoes
Buttered Broccoli with Shaved Shallots
Mini Carrot Cakes and Mini Cheesecakes

All Lunch Buffets are available for 25 or more guaranteed guests.

A taxable 23% service charge and 8.6% sales tax will be applied to all food & beverage

v=vegan vg=vegetarian gf=gluten free

RECEPTION

Sharable, Passable and Fun

COLD HORS D'OEUVRES

- Ahi Tuna Stacks
 - Jerk Chicken on Cucumber Round
 - Seared beef with horseradish cream
 - Vanilla Smoked Scallop Spicy Glaze
 - Lobster Medallion Papaya Relish
 - Tequila Lime Smoked Salmon
 - Tomato Fresh Mozzarella Stacks
 - Chipotle Chicken Wonton
- Fancy Canapé Package (priced per person) 9
Chef's assortment of beef, poultry, seafood and vegetarian items

HOT HORS D'OEUVRES

- Chorizo Manchego Arepas (gf)
 - Scallop & Jalapeno Bacon
 - Southwest Chicken on Sugar Cane
 - Firecracker Shrimp
 - Black Bean Empanada (VG)
 - Chicken or Pork Potstickers
 - Malaysian Beef Satay
- Classic Hot Hors d'oeuvre Package (priced per person) 8
Hot assortment of beef, poultry, seafood and vegetarian selections



RECEPTION DISPLAYS

ARTISAN CHEESE | 12

Classic Domestic and Local Farm Cheeses, Dried Fruits, Candied Nuts
Artisan Bread Display and Local Cracker Crisps

FRESH FRUIT DISPLAY | 8

Array of Seasonal Fruits, Berries and Imported Varietals

LOCAL FARM VEGETABLES | 6

Carrots, Celery, Grape Tomatoes, Marinated Olives, Crimini Mushrooms,
Saffron Cauliflower, Lemon Hummus, Sriracha Ranch and Bleu Cheese
Dipping Sauces

SUSHI ROLLS | 10

Assortment of Maki Rolls (Tuna, Shrimp, Vegetable, Salmon)

ACTION STATIONS

CIDER BRINED TURKEY | 13

Cranberry Orange Marmalade, Artisan Bakery Rolls

ROAST BEEF | 16

Natural Au Jus, Horseradish Cream, Bakery Rolls

STREET TACOS | 16

Achiote Chicken, Asada Beef
Mini Tortillas, Shaved Cabbage, Cotija Cheese, Guacamole,
Assortment of Fire Roasted Salsas

All Reception Displays and Stations are priced per guest and must match the guaranteed number of guests for your event. Stations are meant to enhance your reception & require a minimum of 30 people.
All Stations are based on One Hour of Service. Stations require one Chef Attendant for every 50 people at \$150.00.
A taxable 23% service charge and 8.6% sales tax will be applied to all food and beverage.
v=vegan vg=vegetarian gf=gluten free

Plated meals for 10 -300

All Plated Dinners are served with Fresh-Brewed Iced Tea and an Artisan Bread Selection
Plated Dinners are based on THREE courses, Please select one soup or salad, one entrée and one dessert.

PLATED DINNER SALADS & DESSERTS

Served with Plated Dinners

SALADS

Seasonal Field Greens, Heirloom Tomatoes, Micro Beet Sprouts, Sherry Vinaigrette
Baby Organic Spinach, Dried Stone Fruits, Candied Walnuts, Honey Raspberry Vinaigrette
Romaine Hearts, Shaved Prosciutto di Parma, Pecorino, Classic Caesar Dressing
Endive, Bleu Cheese, Cured White Figs, Sugared Pistachios, Strawberry Balsamic
Roma Tomatoes, Local Mozzarella, Micro Basil, Queen Creek Olive Oil

DESSERTS

Strawberry Bavarian Cream Cake
Fresh Fruit Tart
Apple Spiced Cake
Black Forest Cake
Espresso Mousse Cake
Opera Cake



A taxable 23% service charge and 8.6% sales tax will be applied to all food & beverage.
v=vegan vg=vegetarian gf=gluten free

PLATED DINNER ENTREES

CHIMICHURRI NEW YORK STEAK | 60

Garlic Herb Braised Fingerling Potatoes, Broccolini and Baby Carrots

GREMOLATA INFUSED CHICKEN | 42

Wholegrain Mustard Sauce, Rosemary Smashed Potatoes, Harvest Vegetables

FENNEL DUSTED SALMON | 46

Heirloom Tomato Ragout, Horseradish Mashed Potatoes, Melted Leeks

BRAISED BEEF SHORT RIB | 48

Thyme Jus, Gouda Mashed Potatoes, Roasted Brussels Sprouts, Citrus Cipolini

ACHIOTE ROASTED CHICKEN | 40

Roasted Corn and Poblano Succotash

ARIZONA PORK PORTERHOUSE | 52

Apricot Confit, Truffle Mac 'N Cheese, Shallot Green Beans

STEAK & PRAWNS | 60

Grilled Beef Tenderloin, Bleu Cheese Crust, Harissa Spiced Prawns. Potato Gratin, Harvest Vegetables

WILD MUSHROOM RAVIOLI | 40

Truffle Cream Sauce, Sautéed Kale and Oven-Dried Tomatoes, Pecorino Romano

COMPLETE VEGAN | 39

Roasted Cauliflower, Quinoa, Cranberries, Mint, Pomegranate Seeds, Butternut Squash Puree, Balsamic Glaze, Toasted Pepitas(v) (vg)

Buffets for 25-300

All Buffet Dinner are served with Fresh-Brewed Iced Tea

FARM TO TABLE BUFFET | 56

Chopped Salad: Local Greens, Arizona Bleu Cheese, Shaved Radish, Broken Pepper Bacon, Avocado Herb Dressing
Arizona Farm Salad: Local *Baby Sweet Gems Lettuce, Micro Shoots, Heirloom Tomatoes, Grilled Red Onion, Grated Hickman's Cage Free Eggs, Cucumber, Carrots and Sherry Dressing*
Grilled Seasonal Vegetables
Baked Potatoes: *Butter, Bacon, Shredded Cheese, Green Onion and Sour Cream*
Grilled Arizona Chicken: *House Spice Rub*
Arizona Raised Sliced Beef
Honeymoon Sweets Mini Apple Pie and Toffee Caramel Cake Bites with Whipped Cream

TUSCAN BUFFET | 59

Rocket Arugula, Basil Chickpeas, Olives, Tomatoes, Buratta, Oregano Vinaigrette
Farmers Tomatoes, Fresh Boccocini, EVOO, Balsamic Cucumbers, Caper Berries
Romaine Spears, Creamy Garlic Dressing, Grated Parmesan
Chicken Cacciatore, Tomatoes, White Wine, Capers
Braised Short Rib with Chianti Reduction
Orzo with Sun-Dried Tomato and Shallot Cream
Pear Frangipane Tart and Praline Cream Puffs

PHOENIX RANCHERS BUFFET | 58

Southwest Organic Greens, Grilled Nopalito Cactus, Dried Sweet Corn, Pinons, Pear Tomatoes and Chipotle Ranch
Cowboy Caviar Black Eyed Pea Salad, Poblanos and Chili-Lime Vinaigrette
Marinated Watermelon with Agave, Cotija and Mint
Campfire Chicken with Spiked Coffee Citrus BBQ Sauce
Achiote Shrimp Skewers with Cilantro Butter
Grilled Sirloin Steak with Red Chili and Cotija Cheese
Glzaed Root Vegetables
Ranch House Biscuits with Honey and Butter
Build Your Own S'mores Station

SOUTHWEST FLAVORS BUFFET | 56

Black Bean and Corn Salad, Shaved Onions Mix Peppers, Cilantro, Avocado
Chopped Romaine, Tortilla Strips, Pickled Onions, Cotija Cheese, Chipotle Spiked Caesar Dressing
Adobo Roasted Pork Tenderloin, Ginger-Pineapple Glaze
Ancho Chile Braised Chicken, Mole Sauce
Elote, Roasted Cob Corn, Chile Powder, Butter, Cotija, Lime Juice, Crema Fresca
Southwest Rice, Chayote Squash and Peppers
Tres Leches Cake and Corn Flan

All Dinner Buffets are available for 25 or more guaranteed guests.
A taxable 23% service charge and 8.6% sales tax will be applied to all food & beverage
v=vegan vg=vegetarian gf=gluten free

SUSTAINABILITY

Better for you, us and everyone

Sustainability at DoubleTree Suites by Hilton Phoenix

As part of our ongoing vision for serving the freshest locally sourced ingredients, Chef Edgar Hernandez obtains seasonal produce and meats from a variety of local vendors. Utilizing these local vendors, offers us the freshest products for our guests and stimulates the local economy as well.

In addition to the use of organic and seasonal produce selection from local growers, Chef Edgar and our culinary team have dedicated themselves to sustainable efforts. Bulk dispensers and reusable containers, cutlery, dishware, linens and decorations are all utilized whenever possible. When disposables are necessary, products made of recycled and biodegradable material are used, such as corn-based biodegradable flatware.

Here are our current local vendors that we utilize in our Outlets and Catered events.

- Queen Creek Olive Oil Company, Queen Creek AZ Olive Oil
- Farmland Foods Bacon, Ham, Sausage
- Hickman Farms, Buckeye Arizona Eggs
- Mount Hope Wholesale, Cottonwood Dried Fruits, Nuts, and Spices
- Red Bird Farms, Phoenix Arizona Chicken
- Mrs. Klein's Pickle, Phoenix Arizona Pickles & Peppers
- Crooked Sky Farms, Phoenix Arizona Fresh Produce
- Blue Sky Organic Farms, Litchfield Park Arizona Fresh Produce