

Flavorful Meals

Await You



DOUBLETREE SUITES
by Hilton™
PHOENIX

BREAKFAST

Continental, Buffets and Plated.

CONTINENTAL BREAKFASTS

All Continental Breakfasts and Buffets are served Buffet Style based on 60 minutes of service.

Hilton Continental | 25

Sliced Vine & Tree-Ripened Fruit [df/gf/vg]
House Baked Butter Croissants | Assorted Muffins
Whipped Butter | Local Preserves
Fresh Squeezed Orange | Grapefruit Juice | Assorted Juices [df/gf]
Freshly Brewed Free-Trade Regular & Decaffeinated Coffee, Organic Teas

Deluxe Continental | 30

Sliced Vine & Tree-Ripened Fruit [df/gf/vg]
Greek Yogurt Parfaits [gf]
Strictly from Scratch Danishes | Muffins | Croissants | Assorted Scones
New York Style Bagels | Cream Cheese | Whipped Butter | Local Preserves
Fresh Squeezed Orange | Grapefruit Juice | Assorted Juices [df/gf]
Freshly Brewed Free-Trade Regular & Decaffeinated Coffee, Organic Teas

Lite & Fit Continental | 28

Breakfast Quesadilla (egg whites, chicken sausage, pepper jack cheese, housemade salsa) [gf]
Low Fat Honey Greek Yogurt [gf]
Fresh Squeezed Orange | Grapefruit Juice | Assorted Juices [df/gf]
Freshly Brewed Free-Trade Regular & Decaffeinated Coffee, Organic Teas

Bagel Bar Continental | 26

Sliced Vine & Tree-Ripened Fruit [df/gf/vg]
Fresh Local Bakery Bagels | Flavored Cream Cheese | Whipped Butter | Local Preserves
Fresh Squeezed Orange | Grapefruit Juice | Assorted Juices [df/gf]
Freshly Brewed Free-Trade Regular & Decaffeinated Coffee, Organic Teas

Breakfast Enhancements are only sold in conjunction with Continental or Breakfast Buffets.
Breakfast Buffets require 25 person minimum. A \$100 surcharge will be applied to events under 25 people.

A 24% Taxable Service Charge and an 8.6% Sales Tax will apply.
Final guarantee count for Meals, Day Guests, and Meetings are due three (3) Business days before the event.
Guarantees are not subject to reduction. The group will be charged for the guaranteed number or the actual attendance, whichever is greater.
df= dairy free gf=gluten free vg=vegetarian



BREAKFAST

Continental, Buffets and Plated.

BUFFET BREAKFASTS

Sunshine Breakfast Buffet | 30

Sliced Vine & Tree-Ripened Fruit [df/gf/vg]
Strictly from Scratch Danishes | Muffins | Croissants | Whipped Butter | Local Honey | Preserves
Greek Yogurt Parfaits [gf]
Cage-Free Scrambled Eggs with Chives [df/gf]
Applewood Smoked Bacon | Chicken Sausage [df/gf]
Roasted Potatoes, Thyme, Sea Salt [df/gf/vg]
Freshly Brewed Regular & Decaffeinated Coffee, Organic Teas

Southwest Breakfast Buffet | 32

Sliced Vine & Tree-Ripened Fruit [df/gf/vg]
Chef's Handcrafted Selection of Breakfast Pastries
Farm Fresh Scrambled Eggs [df/gf/vg]
Guacamole and Roasted Tomato Salsa [df/gf/vg]
Chicken Chilaquiles (Queso Fresco, Sour Cream, Onion) [gf]
Arizona Breakfast Burrito (Cage Free Eggs, Pork Belly, Pepper Jack Cheese, Potato) [gf]
Potatoes, Chorizo, Onions & Poblano Peppers [df/gf]
Chicken Sausage Links | Applewood Smoked Bacon [df/gf]
Freshly Brewed Regular & Decaffeinated Coffee, Organic Teas

BREAKFAST ENHANCEMENTS

Prices are based on enhancements to any of our Continental or Breakfast Buffets
Prices are not a la carte. + Requires a chef attendant at \$150 each per 75 guests

BREAKFAST SANDWICHES AND EGGS | 9

Arizona Breakfast Burrito (Cage Free Eggs, Bacon, Pepper Jack Cheese, Potatoes) [gf]
Croissant Sandwich (Cage Free Scrambled Eggs, Swiss Cheese, Honey Ham)
Breakfast Frittata (Spinach, Potato, Chive, Goat Cheese, Pepper Coulis) [gf]
Quiche (Crispy Pork Belly, Onion, Swiss Cheese) [gf]
Healthy Quesadilla (Egg Whites, Spinach, Tomatoes, Jalapeno Jack Cheese) [gf]
Cage-Free Scrambled Eggs with Chives [df/gf]

BREAKFAST ADDITIONS | 8

Steel Cut Oatmeal | Dried Cranberries | Brown Sugar | Local Honey [df/gf/vg]
Brioche French Toast | Warm Maple Syrup | Fresh Berries
Assorted Bagels | Cream Cheese
Yogurt Parfaits | House-Made Granola | Greek Yogurt | Berries & Tropical Fruit [gf]

MADE-TO-ORDER OMELET STATION+ | 14

Cage Free Eggs, Egg Whites [DF/GF] | Cheddar Cheese, Swiss Cheese, Pepper Jack Cheese [gf]
Chef's Tomato Salsa [df/gf/vg] | Ham, Bacon, Sausage [df/gf]
Mushrooms, Green Onions, Peppers, Tomatoes, Peppers, Spinach [df/gf/vg]
+ Chef Attendant Required



BREAKFAST

Continental, Buffets and Plated.

PLATED BREAKFASTS

All Plated Breakfasts are Served with a Family-Style Bakery Basket and Sliced Seasonal Fruit
Fresh Squeezed Arizona Orange Juice, Freshly Brewed Regular & Decaffeinated Coffee, and Organic Teas.

All American Breakfast | 28

Scrambled Cage Free Eggs | Crispy Applewood Smoked Bacon [df/gf]
House Breakfast Potatoes [df/gf/vg]

Quiche Florentine | 28

Farm Fresh Cage Free Eggs | Spinach | Mushroom | Swiss Cheese [df/gf]
Provencal Tomatoes [df/gf/vg]

French Toast | 28

Cinnamon and Vanilla Custard French Toast
Warm Maple Syrup | Seasonal Berries [df/gf/vg]
Crispy Applewood Smoked Bacon [df/gf]

All Plated Breakfasts are served based on 60 minutes of service.

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BREAKS

The extra boost to keep energy levels up.

MORNING BREAKS

Themed Breaks Based on 30-Minutes of Service
Minimum of 10 Guests | Add \$6 per person for less than 10 guests

Sunrise Smoothies | 16

Low Fat Yogurt [gf]
Banana-Strawberry | Very Berry | Mango | Prickly Pear & Papaya [vg]

Power Charge | 18

Granola Bars | Power Bars [df/vg]
Trail Mix with Chocolate & Dried Fruit [df/gf/vg]
Avocado Toast Points [df/vg]
Gatorade | Coconut Water [df/gf/vg]

Fit & Healthy | 20

Mini Acai Bowls (Greek Yogurt, Fresh Berries, Granola) [gf/vg]
Fruit Skewers | Local Honey & Fresh Mint [df/gf/vg]
Coconut Water | Fruit-Infused Water of the Day [df/gf/vg]

Trailblazer | 20

Create your own Trail mix to keep you going all-day
Crispy Granola | Shaved Coconut | Salted Cashews | Toasted Almonds | Pistachios [df/gf/vg]
Sun-Soaked Cranberries | Dried Cherries | Golden Raisins | Dark Currants [df/gf/vg]
Peanut Butter Chips | Milk Chocolate | White Chocolate Chips [gf/vg]
Fruit-Infused Water of the Day [df/gf/vg]

All Day Beverage Break|| 20

(Based on 8-hours of Service)
Freshly Brewed Regular & Decaffeinated Coffee
Organic Tea
Assorted Soft Drinks
Bottled Still & Sparkling Water

Half Day Beverage Break|| 15

(Based on 4-hours of Service)
Freshly Brewed Regular & Decaffeinated Coffee
Organic Tea
Assorted Soft Drinks
Bottled Still & Sparkling Water

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AFTERNOON BREAKS

Themed Breaks Based on 30-Minutes of Service

Minimum of 10 Guests | Add \$6 per person for less than 10 guests

We Know Cookies | 18

Doubletree Chocolate Chip | Oatmeal Raisin | Peanut Butter | Sugar | Macadamia White Chocolate Cookies
Assorted Soft Drinks | Whole Milk | Low Fat Milk | Almond Milk

Farm Fresh | 20

Fresh Vegetable Crudité | Chipotle & Ranch Dip [gf/vg]
Roasted Garlic & Roasted Red Pepper Hummus [df/gf/vg]
Grilled Pita Chips [df/vg]
Fresh Strawberry Lemonade | Cucumber Mint Infused Water [df/gf/vg]

Ice Cream Shop | 18

Assorted Ice Cream Bars & Ice Cream Novelties
Assorted Soft Drinks [df/gf/vg]

Southwest Siesta | 20

Tri-Colored Corn Tortilla Chips [df/gf/vg]
Housemade Salsa Roja & Salsa Verde | Fresh Guacamole [df/gf/vg]
Mini Cheese & Roasted Corn Quesadillas [vg]
Churro Bits | Banuelos
Horchata | Jarritos Soda [vg/vg]

The Kernel | 16

Fresh Popped Popcorn [df/gf/vg]
Toppings: White Cheddar | Jalapeno Cheese | Butter | Caramel | Garlic Parmesan | Nacho Cheddar
Assorted Soft Drinks | Bottled Water

Afternoon Tea Break | 18

Assorted Scones | Finger Sandwiches | Lemon Bars | Assorted Cookies
Assorted Teas | Lemonade

Fruit and Cheese | 18

Domestic & Imported Cheese | Sliced Baguette | Lavosh Crackers
Sliced Fresh Seasonal Fruit [df/gf/vg]
Assorted Soft Drinks | Bottled Water

Little Italy Break | 20

Caprese Skewers | Bruschetta Display | Antipasto Display | Toasted Baguette Slices
Assorted Soft Drinks | Bottled Water

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BREAKS

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BAKERY

Fresh Baked Muffins	48 per dozen
Fresh Baked Croissants	48 per dozen
Assorted Bagels with Cream Cheese	48 per dozen
DoubleTree Chocolate Chip Cookies	42 per dozen
Assorted Fresh Baked Cookies	40 per dozen
Assorted Brownies Blondies	48 per dozen
Lemon Bars	48 per dozen
Raspberry Oatmeal Bars	48 per dozen

SNACKS

Jumbo Soft Pretzels with Honey Mustard	48 per dozen
Fresh Fruit Skewers	48 per dozen
Fresh Whole Fruit	30 per dozen
Jumbo Candy Bars or Kind® Bars	6 each
Individual Greek Yogurts	5 each
Haagen-Daz Ice Cream Bars	7 each
Tortilla Chips with Housemade Salsa	8 per person
Hummus with Pita Chips	10 per person
Kettle Chips with Dip	10 per person

BEVERAGES

Fresh Brewed Coffee	75 per gallon
Decaffeinated Coffee	75 per gallon
Fresh Brewed Iced Tea	55 per gallon
Fresh Orange Juice	16 per liter
Chilled Apple, V-8, Cranberry Juice	12 per liter
Fresh Lemonade	55 per gallon
Fruit Infused Water	40 per gallon
Bottled Water	3 each
Bottled Sparkling Water	4 each
Assorted Coke Soft Drinks	3 each
Assorted Flavored Bottled Iced Teas	5 each
Red Bull (regular or sugar-free)	7 each

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LUNCH

Plated Lunches for Everyone.

PLATED LUNCHES

All Plated Lunches Include a Choice of One Starter, One Entrée and One Dessert Per Lunch.
Plated Lunches Include Assorted Artisan Rolls with Butter, Iced Tea with Lemon
Freshly Brewed Regular & Decaffeinated Coffee

STARTERS

Chefs' Soup Selection of the Day
House Salad (Organic Field Greens, Local Toy Box Tomatoes, Carrots, Cucumber, Raspberry Vinaigrette)
Caesar Salad (Garlic Crouton, Shaved Parmesan, Cracked Pepper, Caesar Dressing)
Citrus Salad (Bibb Lettuce, Watercress, Orange Segments, Champagne Vinaigrette)

DESSERTS

Local Cheese Cake
Lemon Berry Mascarpone Cake
Chocolate Mousse Cake
Local Gelato

PLATED LUNCHEON ENTREES

Marry Me Chicken | 40

Sundried Tomato Cream Sauce | Herb Gemelli

Citrus Salmon | 40

Citrus Glaze | Oven Roasted Leeks | Coconut Rice | Market Vegetables [df/gf]

Southwest Tri-Tip | 42

Chef Peters Spice Blend | Amarillo Rice | Corn & Black Bean Relish [df/gf]

Grilled Portobello Mushroom | 40

Oven Roasted Vegetables | Israeli Couscous [df/gf/vg]

Foothills Chicken | 40

Sage Demi-Glace | Mushroom Saffron Risotto | Market Vegetables

Camarones al Mojo de Ajo [Garlic Shrimp] | 42

Spiced Garlic Butter | Lime-Cilantro Rice | Market Vegetables [gf]

Blackened Mahi Mahi | 42

Citrus Spray | Mashed Potatoes | Seasonal Vegetables [df/gf]

If Required a Maximum Selection of Two Entrees is Permissible. The cost of the highest-priced entrée selection will be applied to all guests.
Entrée Counts for Each Selection will be Required 3 Business Days Before the Event.
Meal Indicators are Required for More than One Entrée Selection.

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LUNCH

Tables for Groups of 10 - 29.

LUNCH TABLES

All Lunch Tables are Based on One and a Half Hours of Service and Include Iced Tea with Lemon, Freshly Brewed Regular & Decaffeinated Coffee

Lunch Tables are available for 10-30 Guests

Phoenix Street Tacos | 42

Chicken Tortilla Soup [df/gf]
Mexican Chopped Salad (Seasonal Greens, Roasted Corn, Salted Pepitas, Cotija Cheese, Lime Vinaigrette) [df/gf/vg]
Guajillo Beef Strips | Chipotle Chicken Strips | Tajin Roasted Sweet Potatoes [vg]
Warm Corn [df/gf/vg] & Four Tortillas
Housemade Black Beans | Mexican Rice | Housemade Salsa Roja & Verde | Guacamole [df/gf/vg]
Cotija Cheese | Shredded Cabbage | Diced Tomato | Red Onion | Serrano Pepper | Cilantro | Lime Wedges [df/gf/vg]
Mini Caramel Cinnamon Churros

You're a Gyro | 42

Mediterranean White Bean Soup [df/gf/vg]
Greek Salad, Seasonal Greens, Tomato, Cucumber, Olive, Feta Cheese, Oregano Vinaigrette [gf/vg]
Housemade Roasted Red Pepper Hummus with Pita Chips
Roasted Lemon Chicken | Mediterranean Steak | Balsamic Roasted Zucchini [vg]
Warm Greek Pita Bread | Israeli Couscous | Oven-Roasted Vegetables [df/vg]
Tahini Ranch | Tzatziki | Poppyseed Dressing
Lemon Bars

Farmer's Basket || 42

Seasonal Farmers Soup [df/gf/vg]
Baby Spinach | Chopped Romain | Seasonal Greens [df/gf/vg]
Chicken Pesto | Blackened Salmon | Marinated Sliced Tri-Tip [df/gf]
Grilled Herb Flat Bread | Grilled French Baguette
Diced Egg | Shredded Pepper Jack | Crispy Pork Belly | Tomatoes | Cucumber | Mushroom | Roasted Corn | Roasted Red Peppers
Balsamic Vinaigrette | Butter Milk Ranch | Lime Vinaigrette
Mini Orange Crème Brule

Doubletree Deli | 42

Tomato Basil Soup [df/gf/vg]
Caesar Salad | Garlic Crouton | Shaved Parmesan | Cracked Pepper | Caesar Dressing
Turkey Breast | Honey Ham | Roast Beef | BBQ Portobello [df/gf]
Artisan Breads & Rolls
Cheddar Cheese | Swiss Cheese | Pepper Jack Cheese | Provolone Cheese [gf]
Lettuce | Tomato | Red Onions | Avocado | Dill Pickle | Pepperoncini | Kalamata Olives [df/gf/vg]
Whole Grain Mustard | Yellow Mustard | Mayonnaise
Assorted Bags of Kettle Potato Chip's
Assorted Cookies

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LUNCH

Buffets for Groups of 30 - 250.

LUNCH BUFFETS

All Lunch Buffets are Based on One and a Half Hour of Service and Includes Iced Tea with Lemon, Freshly Brewed Regular & Decaffeinated Coffee

Minimum of 30 Guests | Add \$10 per person for less than 30 guests

Doubletree Lunch Buffet

Two Entrees | 45

Three Entrees | 50

Choice of Two Starters

Tomato Basil Soup | Minestrone Soup | Chef's Seasonal Soup [df/gf/vg]

Mixed Market Greens (Green Apple, Toasted Pecans, Gorgonzola, Raspberry Vinaigrette) [gf/vg]

Citrus Salad (Bibb Lettuce, Watercress, Orange Segments, Champagne Vinaigrette) [df/gf/vg]

BLT Wedge (Romaine, Crispy Pork Belly, Baby Tomatoes, Blue Cheese Crumbles, Creamy Ranch) [gf]

Choice of Entrées

Arizona Pesto Chicken

Mustard Crusted Pork

Citrus Salmon

Lemon Roasted Chicken

Mojo Mahi Mahi

Black Bean Enchiladas [vg]

Chef's Starch Pairing | Market Vegetables

Dulce De Leche Cheese Cake and Apple Pie Parfait

Mediterranean Buffet | 45

Anti-Pasto Salad (Mixed Greens, Kalamata Olives, Tomatoes, Salami, Roasted Peppers, Artichoke Hearts, Balsamic Vinaigrette) [gf/df]

Marinated Grilled Vegetables | Pesto Dip [gf/df/vg]

Pesto Penne (Pine Nuts, Queen Creek Olive Oil, Garlic, Fresh Basil)

Margherita Chicken (Basil Lemon Jus, Charred Toy Box Tomatoes) [gf/df]

Porchetta (Pork Loin, Fennel, Queen Creek Olive Oil) [gf/df]

Roasted Asparagus (Cracked Pepper, Melted Shallots) [gf/df/vg]

Tiramisu and Cannoli

A 24% Taxable Service Charge and an 8.6% Sales Tax will apply.

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LUNCH

Buffets for Groups of 30 - 250.

LUNCH BUFFETS

All Lunch Buffets are Based on One and a Half Hour of Service and Include Iced Tea with Lemon, Freshly Brewed Regular & Decaffeinated Coffee

Minimum of 30 Guests | Add \$10 per person for less than 30 guests

Sonoran Cucina Buffet | 45

Chicken Pozole (Shredded Cabbage, Sliced Radishes, Limes, Smashed Avocados) [df/gf]
Roasted Corn, Hominy, Black Bean Salad [df/gf/vg]
Tijuana Style Caesar Salad (Romaine Lettuce, Roasted Garlic, Baby Tomatoes, Caesar Dressing) [gf/vg]
Adobo Chicken | Citrus Beef | Black Bean Enchiladas [vg] | Mahi Mahi Vera Cruz [df]
Borracha Beans | Sonoran Rice [df/gf/vg]
Flour & Corn Tortillas
Margarita Pie | Caramel Cinnamon Sugar Churros

Papago Picnic Buffet | 45

Market Style Salad Bar (Farm Greens, Cherry Tomatoes, Red Onion, Shaved Cucumber, Charred Corn, Herb Croutons, Ranch Dressing, Balsamic Vinaigrette)
Red Bliss Potato Salad | Corn on the Cobb [df/gf/vg]
Housemade Mac and Cheese | Beef Burger | Grilled Chicken Breast
Local Artisan Buns
Sautéed Mushrooms | Fresh Guacamole | Cheddar | Swiss | Pepper Jack | Provolone Cheese
Lettuce | Red Onion | Tomato | Mrs Kleins Dill Pickle
Mayonnaise | Whole Grain Mustard | Dijon Mustard | Chipotle Aioli | Ketchup
Assorted Pies and Fruit Tarts

Pacific Rim Buffet | 45

Egg Drop Soup [df/gf/vg]
Hawaiian Cole Slaw (Cabbage, Pineapple, Carrots, Toasted Coconut, Pineapple Dressing)
Thai Salad (Mixed Greens, Green Onion, Tomato, Spiced Cashew, Wonton Strips, Sesame Dressing) [df/vg]
Hoisin BBQ Chicken | Mongolian Beef | Mango Relish Mahi Mahi [df]
Jasmine Rice | Fried Rice | Stir Fry Vegetables [df/vg]
Lemon Bars and Coconut Cream Pie

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RECEPTION

Sharable, Passable and Fun.

HORS D'OEUVRE RECEPTIONS

If using Reception Tables as a Dinner, a Minimum of Three Tables and/or Stations is Required.

CLASSIC | 65

Assorted Cheese & Fruit Display
Antipasto Display (Cured Meats, Artisan Cheese, Grilled Vegetables, Lavosh Crackers)
Bruschetta Display (Tomato Basil, Wild Mushroom, Goat Cheese)
BBQ Meat Balls (4) | Stuffed Mushrooms (2) | Mac and Cheese Bites (2)

DELUXE | 75

Assorted Cheese & Fruit Display
Antipasto Display (Cured Meats, Artisan Cheese, Grilled Vegetables, Lavosh Crackers)
Bruschetta Display (Tomato Basil, Wild Mushroom, Goat Cheese)
Artichoke Fritters (2) | Mini Chicken Wellington (2) | Shrimp with Mango Relish (2) | Chicken and Green Chili Empanada (2)

GRAND | 95

Choice of One Carving Station
Mac and Cheese Station
Assorted Cheese & Fruit Display
Antipasto Display (Cured Meats, Artisan Cheese, Grilled Vegetables, Lavosh Crackers)
Bruschetta Display Antipasto Display (Cured Meats, Cheeses, Grilled Vegetables, Lavosh Crackers)
Warm Crab & Artichoke Dip
Caprese Skewer (Baby Tomato, Mozzarella, Pesto)
Southwest Beef on Blue Corn Cake
Seared Ahi on Cucumber
Shrimp and Jicama Slaw in Tortilla Cup
Black Bean and Corn Tostada [vg]
Sweet Table (Lollipop Cake Balls, Orange Crème Brule Shots, Mini Pastries, Fruit Tartelettes)

All Reception Tables and Stations are priced per guest and must match the guaranteed number of guests for your event.
Stations are meant to enhance your reception & and require a minimum of 50 people.
All Stations are based on One Hour of Service. Carving Stations require one Chef Attendant for every 75 people at \$175.00.
A taxable 24% service charge and 8.6% sales tax will be applied to all food and beverages.
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RECEPTION

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RECEPTION TABLES

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Artisan Cheese Table | 15

Assorted Farm Fresh Cheeses | Fresh Fruits | Dried Fruits
Candied Nuts | French Baguettes & Lavosh Crackers

Seasonal Fruit Display | 12

Array of Seasonal Fruits & Berries

Antipasti Tray | 18

Cured Meats | Artisan Cheeses | Grilled Vegetables
Marinated Artichokes | Brined Olives | Baby Bell Peppers
Bruschetta & Lavosh Crackers

Crudit  Display | 12

Locally Sourced Vegetables | Queen Creek Olives
Red Pepper Hummus | Buttermilk Dressing

Grilled Vegetable Tray | 12

Grilled Marinated Vegetables | Marinated Olives
Warm Pita & Naan Bread

Sweet Table | 18

Lollipop Cake Balls | Orange Cr me Brule Shots
Mini Pastries | Fruit Tartelettes

CARVING STATIONS

All Carving Tables Served with Artisan Rolls and Require a Culinary Attendant at \$175 each per 75 guests

Classic Roasted Turkey Breast | 17

Cranberry Sauce | Honey Dijon Mayo

Crusted Roasted Beef | 19

Natural Jus | Horseradish Chantilly

Honey Glazed Ham | 18

Whole Grain Mustard | Fruit Chutney

RECEPTION STATIONS

Pasta Bar | 18

Gemelli | Marinara
Cavatappi | Gorgonzola Sauce, Sundried Tomatoes, Pine Nuts
Linguini | Mushrooms, Herbs, Garlic Oil, Parmesan

Macaroni & Cheese Station | 19

Housemade Mac and Cheese
Fried Onions | Mushrooms | Pork Belly | Carne Asada
Achiote Chicken | Bread Crumbs

Quesadilla Bar | 17

Griddled Stuffed Flour Tortillas
Chicken | Beef | Vegetable
Asadero Cheese, Pico, Tomatoes Fresca, Smashed Avocado

MYO Ice Cream Sandwich Station | 18

DoubleTree Chocolate Chip Cookies
Ice Cream | Vanilla, Chocolate
Toppings | Mini Chocolate Chips, Confetti Sprinkles, Cookie Crumbles

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DINNER

Plated Dinners for Every Taste.

PLATED DINNERS

All Plated Dinners Include a Choice of Starter, One Entrée & One Dessert Per Dinner.

Four-Course Plated Dinners Include One Appetizer for an Additional \$10 per person.

Plated Dinners Include Local Assorted Artisan Rolls with Butter, Freshly Brewed Regular and Decaffeinated Coffee

APPETIZERS

Seared Sea Scallops | Watercress Nest | Chili Oil | Fresh Lime [df/gf/vg]

Wild Mushroom Crostini | Parmigiano Reggiano | Tomato Jam [df/vg]

Butternut Squash Ravioli | Hazelnut Butter | Truffle Oil | Caramelized Onion | Roasted Corn

STARTERS

Tomato Basil Soup (Parmigiano-Reggiano | Crostini | Fried Basil) [vg]

Roasted Chicken Soup (Natural Broth | Gemelli Pasta) [df]

Poblano Corn Chowder (Sweet Corn Fritter) [gf/vg]

Mixed Market Greens (Green Apple, Spiced Almonds, Gorgonzola, Raspberry Vinaigrette)

Parma Caesar (Romaine, Shaved Prosciutto di Parma, Mozzarella, Caesar Dressing) [add \$3]

BLT Wedge (Romaine Wedge, Pork Belly, Baby Tomatoes, Bleu Cheese Crumbles, Creamy Ranch)

Caprese Salad (Heirloom Tomatoes, Fresh Mozzarella, Garlic Crostini, Basil Vinaigrette) [add \$3]

Spinach Salad (Baby Spinach, Crumbled Egg, Herb Croutons, Roasted Red Peppers, Bacon Vinaigrette)

DESSERTS

Carrot Cake

Tiramisu

Sacher Torte GF

Selva Nera (Black Forest)

Chocolate Temptation (Chocolate Mousse with Hazelnut Crunch)

Lemon Berry Cake

PLATED DINNER ENTREES

Grilled Butcher Cut Chicken | 55

Lemon Caper Cream Sauce | Creamy Polenta | Market Vegetables [gf/vg]

New York Steak | 59

Cremini Mushroom | Red Wine Demi-Glace | Roasted Garlic Mashed Potato | Baby Carrots [gf]

Roasted Salmon Togarashi | 57

Miso Glaze | Jasmine Rice | Wilted Spinach [df/gf]

Braised Short Ribs | 59

Port Mushroom Reduction | Garlic Mashed Potato | Haricot Vert [gf]

Chicken Involtini | 56

Spinach | Pine Nuts | Goat Cheese | Cream Jus | Orange Basil Rice | Market Vegetables [gf]



DINNER

Plated Dinners for Every Taste.

PLATED DINNERS

All Plated Dinners Include a Choice of Starter, One Entrée & One Dessert Per Dinner.

Four-Course Plated Dinners Include One Appetizer for an Additional \$10 per person.

Plated Dinners Include Local Assorted Artisan Rolls with Butter, Freshly Brewed Regular and Decaffeinated Coffee

PLATED DINNER ENTREES

Glazed Mahi Mahi | 58

Pineapple Relish | Teriyaki Sauce | Jasmine Rice | Marked Vegetables [df]

Rocky Point Shrimp Scampi | 58

Tomato Tarragon Butter Sauce | Wild Rice Medley | Marked Vegetables [gf]

Cauliflower T-Bone | 55

Harissa | Sautéed Greens [df/gf/vg]

PLATED DINNER DUETS

Braised Short Rib & Salmon | 69

Butter Smashed Potatoes | Shallots, Spinach, Overnight Tomatoes | Port Reduction [gf]

Thyme Pressed Chicken & Pistachio Crusted Mahi | 65

Lemon Scented Rice | Wilted Leeks | Candied Carrots [df/g]

Newport Steak & Prawns | 72

Green Pea Risotto | Wilted Garlic Spinach, Toasted Gremolata | Compound Butter [gf]

If Required a Maximum Selection of Three Entrees is Permissible. The cost of the highest-priced entrée selection will be applied to all guests. Entrée Counts for Each Selection will be Required 3 Business Days Before the Event. Meal Indicators are Required for More than One Entrée Selection. A \$6 Per Guest Fee will apply for each Additional Entrée Selection Over 2 Selections (to include Vegetarian)

A 24% Taxable Service Charge and an 8.6% Sales Tax will apply.

Final guarantee count for Meals, Day Guests, and Meetings are due three (3) Business days before the event. Guarantees are not subject to reduction. The group will be charged for the guaranteed number or the actual attendance, whichever is greater.
df= dairy free gf=gluten free vg=vegetarian



DINNER

Buffets for Groups of 30 - 250.

DINNER BUFFETS

All Dinner Menus are Based on One and a Half Hour of Service and Includes Iced Tea with Lemon, Freshly Brewed Regular & Decaffeinated

Minimum of 30 Guests | Add \$10 per person for less than 30 guests
+Requires an attendant at \$150 each per 75 guests

Doubletree Dinner Buffet

Two Entrees | 65

Three Entrees | 75

Choice of Three Starters

Tomato Basil Soup (Parmigiano-Reggiano ,Crostini | Fried Basil)

Roasted Chicken Soup (Natural Broth, Gemelli Pasta) [DF]

Poblano Corn Chowder (Sweet Corn Fritter)

Market Greens (Shaved Carrots, Toy Box Tomatoes, Cucumbers, Red Onions, Balsamic Vinaigrette)

House Spinach (Bacon, Soft Boiled Eggs, Red Onions, Candied Almonds, Sherry Wine Vinaigrette)

BLT Wedge (Romaine Wedges, Crispy Pork Belly, Baby Tomatoes, Cracked Pepper, Creamy Ranch)

Choice of Entrées

40 Cloves Chicken (Garlic, Tarragon, White Wine) [df/gf]

Morchel Roasted Pork (Morels, Shallots, Cream) [gf]

Greek Salmon (Lemon, Garlic, White Wine, Oregano) [df/gf]

Grilled Mahi Mahi (Mango, Heavy Cream, Brandy) [gf]

Santa Maria Style Tri-Tip (House Spices, Chimichurri) [df/gf]

Choice of Two Accompaniments

Roasted Vegetable Israeli Couscous | Herb Roasted Red Potatoes | Three Cheese Polenta

Garlic Mashed Potatoes | Tex-Mex Orzo | Roasted Tomato Orecchiette |

Market Vegetables, Warm Rolls, and Butter

Chefs Dessert Table

Arizona Heritage Buffet || 60

House Made Sea Salted Tortilla Chips with Pico De Gallo and Guacamole [df/gf/vg]

Mexican Chopped Salad (Lettuce, Cotija Cheese, Grilled Peppers, Corn, Tomatoes, Jicama, Avocado, Black Beans) [gf/vg]

Roasted Corn & Black Bean Salad [df/gf/vg]

Red Mole Chicken | Carne Asada | Mahi Mahi Vera Cruz | Black Bean Enchiladas[vg]

Calabacitas (Mexican Squash, Grilled Peppers, Fire Roasted Corn, Cotija Cheese and Cilantro) [df/gf/vg]

Yellow Rice | Sonoran Black Beans [df/gf/vg]

Warm Corn & Four Tortillas

Tres Leche Cake | Dulce De Leche Cheese Cake

Roman Tavolo Buffet | 62

Antipasto with Tuscan Grilled Vegetables and Cured Italian Meats Herb Focaccia and Garlic Bread

Pipette Pasta Salad | Vine Ripened Tomatoes, Buffalo Mozzarella, Balsamic Vinaigrette

Sinatra-Style Chicken Penne (Fennel Sausage, Zinfandel Blanc)

Braised Pork Osso Bucco | Roman Artichoke Salmon (White Wine Lemon Sauce + Capers)

Roasted Baby Vegetable Primavera (G/D)

Herb Focaccia & Garlic Breadsticks (G/D)

Tiramisu Cake and Cannoli



DINNER

Buffets for Groups of 30 - 250.

DINNER BUFFETS

All Dinner Buffets are Based on One and a Half Hour of Service and Include Iced Tea with Lemon, Freshly Brewed Regular & Decaffeinated

Minimum of 30 Guests | Add \$10 per person for less than 30 guests
+Requires an attendant at \$150 each per 75 guests

Phoenix Cookout Buffet

Select 2 Entrees | 60

Select 3 Entrees | 65

Chopped Greens, Cucumbers, Bleu Cheese, Bacon, Red Onion, Buttermilk Dressing
Marinated Watermelon with Agave and Mint | Jicama Slaw [df/gf/vg]

Choice of Entrées

BBQ Chicken Breast | Pulled BBQ Pork [df/gf]

Southwest Tri Tip | Bourbon Glazed Salmon [df/g]

Slow Roasted Brisket + [df/gf]

Herb Roasted Fingerling Potatoes | Western Style Ranch Beans [df/gf/vg]

House Mac & Cheese | Corn on the Cobb

Jalapeno Cornbread with Butter

Assorted Pies and Fruit Tart

Farm to Fork | 69

Starters

Local Burrata (Heirloom Tomatoes, Sweet Basil)

Prosciutto & Melon Salad (Local Agave, Fresh Herbs)

Queen Creek Farms Roasted Olives (Marinated with Citrus Zest)

Farmers Box Salad Bar

Harvest and Locally Grown Produce

Lettuce, Cucumber, Carrots, Olives, Tomatoes, Fruit, Nuts

Butter Milk Ranch & Queen Creek Olive Oil & Vinegar

Entrées

White Fish (Herbed & Parchment Roasted)

Roasted Free Range Butcher Cut Chicken (Chermoula Sauce)

Arizona Grass-Fed Sirloins Steaks (Rosemary Jus)

Seasonal Vegetables (Farmers Market Fresh, Sea Salt Herbs & Extra Virgin Olive Oil)

Sweet Endings

Granny Smith Apple Pie Parfait

Chocolate Chili Cupcakes

A 24% Taxable Service Charge and an 8.6% Sales Tax will apply.

Final guarantee count for Meals, Day Guests, and Meetings are due three (3) Business days before the event.

Guarantees are not subject to reduction. The group will be charged for the guaranteed number or the actual attendance, whichever is greater.

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 Peter Erni 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 selections from local growers, Chef Peter 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 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

INFORMATION

Details to make everything smooth.

Information

All prices are subject to change. Confirmation of menu prices will be made by your sales and event managers.

Menu Pricing

Menu prices are subject to change without notice. Menu pricing can be confirmed no earlier than 6 months before your events unless otherwise specified in your contract or banquet event orders (BEOs).

Labor Charges

The fee for additional servers, attendants, and cocktail servers is \$100 per server/per event. A \$150.00 bartender fee per bar will apply for up to four (4) hours.

Service charge

A current service charge of 24% will be added to all food, beverage, and audio visual prices. The service charge is subject to current state sales tax.

Guarantee Attendance

To make your event a success, please notify your event manager of the number of guests attending your function no later than three (3) business days in advance of your event. This number will be considered your minimum guarantee and may not be lowered. If we do not hear from you within this time frame, your original expected number will automatically become your guarantee, we will set and prepare for 3% over your final guarantee at your request.

Function space

Rooms are assigned by the guaranteed number of anticipated participants. Set-up fees may be applicable. The hotel reserves the right to move the function to a more suitable location for the anticipated attendance if the number of participants changes.

Security

The hotel will not assume responsibility for damage or loss of any merchandise or articles left in the hotel before, during, or following an event. Arrangements may be made for security of exhibits, merchandise, or articles set up before your event through your event manager

Banners & Signs

The hotel will, unless otherwise instructed, post your program daily on the lobby digital display. The placement of additional banners and signs must be coordinated with your event manager to ensure your safety. A \$40 fee will be assessed per banner. Banners and signs must be of professional quality, can be posted or hung, and are in keeping with the hotel image.

Parking

The hotel does offer self-parking for hotel guests and guests attending events. Please advise guests to use QU code on signs parking lot.

Decorations

Decor should be arranged through the hotel or hotel-approved vendors. Any outside vendors must be approved by the hotel and carry a minimum of \$1,000,000 liability insurance with the hotel name on the policy. For best results, please let our professionals assist you in coordinating arrangements for themes, flowers, etc. At no time is glitter or confetti allowed in the hotel. A \$500 labor charge will be applied to those events that utilize glitter or confetti.

Welcome Handout

Groups requiring arrival amenities upon check-in by the desk will access a \$5.00 per person fee, see your event manager for details. If arrival amenity will be delivered to the guest room then a \$7.00 delivery fee will be assessed to each room

INFORMATION

Details to make everything smooth.

Information

Materials

If materials or supplies for your meeting are to be shipped to the hotel, please label all shipped materials as follows:

DoubleTree Suites by Hilton Phoenix
320 N 44th Street, Phoenix, AZ 85008
ATTENTION: "event name" - "event date"
HOLD FOR: "name of the person designated to receive items"

Please notify your event manager of the shipper's name and delivery date. Due to limited storage please advise us of any large shipments so that proper storage arrangements can be made. All boxes arriving will be assessed a storage charge of \$5 per box to be applied to your master account. Crates and/or pallets will be assessed a storage charge of \$150.

Weather Policy

Any of the following locally forecasted weather conditions will require the relocation of an outdoor event to its indoor backup location: 30% or higher chance of precipitation | Temperatures below 60 degrees or over 100 degrees | Wind gusts above 15mph. Decisions will be made no less than 5 hours before the scheduled start time. A client-requested delay resulting in a double set-up will be assessed a service charge of \$10.00 per guaranteed guest.

Beverage

It's our policy not to permit food and beverages to be brought into or removed from our function rooms or event spaces. In function areas, alcoholic beverages are sold by the drink only. If alcoholic beverages are to be served on the hotel premises (or elsewhere under the hotel's alcoholic beverage license) the hotel will require that beverages be dispensed only by hotel servers and bartenders.

Food

Consuming raw or undercooked meats, seafood, poultry, shellfish or eggs may increase your risk of food-borne illnesses. Regarding the safety of these items, written information is available upon request.

Payment

All deposits for retaining banquet facilities are non-refundable. Terms of payment will be established in your event agreement. Advance deposits and total repayment may be required. Credit may be established with the hotel for corporate and business only if the total estimated charges exceed \$10,000.00.

All private functions (weddings, anniversaries, bar mitzvahs, class reunions, etc.) require payment of estimated charges payable by credit card on the day your attendance guarantee is provided.