

DoubleTree by Hilton Phoenix/Mesa

# weddings



1011 W. Holmes Avenue, Mesa, AZ 85210

480-833-5555

# the hotel



Host an unforgettable reception, cocktail party or other event in the 7,200 sq. ft. Red Mountain Ballroom or our Atrium, featuring natural lighting and elegant pergola lobby bar. From grand celebrations to intimate affairs, Hilton Phoenix/Mesa is ideal for receptions, ethnic weddings, holiday parties, anniversaries, corporate dinners and other social events. Let our award-winning chef craft a custom menu to suit your taste and budget, from a formal plated dinner to delicate hors d'oeuvres.

# the package

Plated or Buffet Meal

*Package price based on price of Meal*

Champagne or Sparkling Cider Toast

Cake Cutting & Service

Head Table or Sweetheart Table

Round Tables & Banquet Chairs

China, Flatware & Glassware

Poly-Cotton Floor Length Linens & Napkins in your choice of Color

House Centerpieces

Dance Floor & Staging

Menu Tasting

*For up to 4 guests once event is contracted*

Complimentary Parking

Honeymoon Suite

Discounted Room Rates for your Guests



# plated lunch

## Plated Entrees

All Plated Entrées are Served with Fresh Mixed Greens Salad  
with Choice of Italian or Ranch Dressing,  
Assorted Artisan Rolls & Butter  
Served with House Brewed Coffee, Select Teas and Iced Tea

### Grilled Natural Chicken Breast

Citrus Glaze, Grilled Jumbo Asparagus, Red Quinoa  
39.00 Per Person

### Seared Atlantic Salmon

Orange & Honey Glaze, Cous Cous, Brocolini  
42.00 Per Person

### Char Grilled Flatiron Steak

Red Onion Jam, Roasted Seasonal Potato, Roasted Red & Golden  
Beets  
45.00 Per person

### Vegetarian

Roasted Vegetable Ravioli Red Pepper Cream  
37.00 Per Person

### Vegan

Edamame & Farro Grains, Balsamic Glazed Tofu, Campari Tomato  
37.00 Per Person

All prices subject to a 22% taxable Service Charge and 8.3% state sales tax will be applied to all food and beverage.

Menu Prices are subject to change without notice.



# buffet lunch

## Buffets

Buffets are Served with Assorted Artisan Rolls & Butter  
Served with House Brewed Coffee, Select Teas and Iced Tea

### HEALTHY CHOICE

Tuscan Dinosaur Kale, Quinoa,  
Toasted Almonds, Fresh Berries,  
Crumbled Feta, Herb Vinaigrette

Whole Farro Grains  
Grilled Marinated Vegetables, Basil Dressing,  
Parmesan Cheese

Herb Marinated Roasted Chicken  
Breast Grape Tomato Basil Relish

Chili Seared Ahi Tuna Platter  
Arugula and Pine Nut Salad, Wasabi Dressing

Garden Vegetable Stir Fry  
Pomodoro Sauce, Oregano & Roasted Garlic

Warm Sautéed Edamame Beans  
Fresh Herbs & Lemon Olive Oil

49.00 Per Person

### THE VENETIAN

Caesar Salad  
Romaine Lettuce, Focaccia Croutons,  
Roasted garlic cloves, shaved Parmesan,  
Crisp Bacon, Creamy Caesar Dressing

Antipasto  
Marinated Tomatoes, Mozzarella, Torn Basil  
and Balsamic Syrup, Assorted Sliced  
Cured Meats, Grilled Vegetables, Pickled  
Vegetables, and gherkins, Caper Berries,  
Pepperoncini, Roasted Peppers, Balsamic  
Glaze and Extra Virgin Olive Oil

Chicken Parmesan, Breaded Chicken Cutlet,  
San Marzano Tomato Sauce, Caprese Style  
Mozzarella

Eggplant and Squash Caponata

Potato Gnocchi, White Balsamic Cream,  
Fresh Herbs, Toasted Pine Nuts, Fried Capers,  
Tomatoes

Fresh Focaccia Bread Extra Virgin Olive Oil

45.00 Per person

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# plated dinner

## Plated Entrees

All Plated Entrées are Served with  
Assorted Artisan Rolls & Butter

Served with House Brewed Coffee, Select Teas and Iced Tea

### **SALAD COURSE CHOOSE ONE:**

Market Fresh Greens  
Organic Greens, Crumbled Goat Cheese,  
Candied Pecans, Shaved Radish, Sprouts with  
Chef's Selection of Dressing

Spinach Salad  
Baby Spinach, Fresh Berries, Blue Cheese  
Crumbles with Chef's Selection of Dressing

Traditional Caesar  
Romaine Leaves, Roasted Garlic Cloves,  
Focaccia Croutons, Creamy Parmesan  
Dressing

### **PREMIUM SALAD ADDITIONAL \$3 PER PERSON:**

Caprese  
Fresh Roma Tomatoes, Mozzarella, Basil with  
Balsamic Reduction

Beet Salad  
Slow Roasted Red & Gold Beets, Whipped  
Herb Goat Cheese, Organic Greens, Candied  
Pecans, Herb Vinaigrette

Kale Greens  
Chopped Kale, Quinoa, Strawberries,  
Almonds, White Balsamic Basil Vinaigrette

### **MAIN COURSE CHOOSE TWO:**

PARMESAN CRUSTED NATURAL CHICKEN  
Melted Provolone & Parmesan, Vegetable Orzo  
Pasta, Sundried Tomato & Kalamata Olive Relish  
52.00 Per Person

SEARED ATLANTIC SALMON  
Warm Israeli Cous Cous, Toast Almonds & Dried  
Fruits, Arizona Citrus Honey Reduction  
56.00 Per Person

GRILLED BEEFTENDERLOIN  
Horseradish Potato Puree, Haricot Vert, Stone  
Mustard, Merlot Jus  
69.00 Per Person

PRIME RIB  
Roasted Garlic Whipped Potato, Rainbow Baby  
Carrots, Rosemary Jus  
64.00 Per Person

ROASTED VEGETABLE RAVIOLI  
Red Pepper Cream, Seasonal Vegetables  
46.00 Per Person

THE VEGAN  
Balsamic Glazed Tofu on a Bed of Quinoa,  
Edamame, Campari Tomatoes  
46.00 Per Person

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# plated dinner

Continued...

## CHEF CRAFTED DUOS

SEARED BEEF TENDERLOIN & CEDAR BAKED SALMON

Crushed Purple Potato, Roasted Fennel, Asparagus Spears  
72.00 Per Person

NATURAL CHICKEN BREAST & GRILLED JUMBO SHRIMP (2)

Olive Oil Poached Tiny Potatoes, Sweet Pea Puree, Grilled Vegetables  
65.00 Per Person

JUMBO SHRIMP LOLLIPOPS (2) & GRILLED BEEF TENDERLOIN

Charred Chayote Squash, Roasted Baby Carrots, Grilled Corn & Edamame Succotash  
76.00 Per Person

## TRIO ENTREES

JUMBO SHRIMP LOLLIPOP, NATURAL CHICKEN BREAST & GRILLED BEEF TENDERLOIN

Charred Chayote Squash, Roasted Baby Carrots, Grilled Corn & Edamame Succotash  
80.00 Per Person

CARAMELIZED SEA SCALLOP, BAKED STUFFED SHRIMP & GRILLED BEEF TENDERLOIN

Truffle Haricot Verts, Mascarpone Tarragon Risotto, Petite Vegetables  
85.00 Per person

BRAISED BEEF SHORT RIB, NATURAL CHICKEN BREAST & GRILLED JUMBO SHRIMPS (2)

Olive Oil Poached Tiny Potatoes, Sweet Pea Puree, Grilled Vegetable  
85.00 Per Person

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# buffet dinner

## Buffets

Buffets are Served with Assorted Artisan Rolls & Butter  
Served with House Brewed Coffee, Select Teas and Iced Tea

### 3 STAR DINNER BUFFET

60.00 Per Person

#### **STARTER COURSE, CHOOSE ONE**

- ORGANIC GREENS Grape Tomatoes, Chili Lime Cashews, Dried Berries, Pepita Seeds, Goat Cheese, Blue Cheese, and Chef's Dressing
- TUSCAN KALE LEAVES, Toasted Pine Nuts, Feta Cheese, Fresh Berries and Herb Vinaigrette Dressing
- FARM FRESH VEGETABLES, Crisp Vegetables & Piquillo Pepper Dipping Sauce, Smoked Paprika Lime Hummus, Naan & Pita Chips

#### **MAIN COURSE, CHOOSE TWO**

- CHAR-GRILLED FLAT IRON STEAK, Porcini Truffle Jus
- CEDAR BAKED SALMON, Citrus Miso Glazed
- NATURAL CHICKEN BREAST Grape Tomato Basil Relish

#### **SIDES, CHOOSE TWO**

- Roasted Seasonal Vegetables
- Creamy Truffle Mashed Potatoes
- Baked Mac & Cheese
- Pasta & Marinara Sauce
- Quinoa & Roasted Vegetables

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# buffet dinner

## Buffets

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Served with House Brewed Coffee, Select Teas and Iced Tea

4 STAR DINNER BUFFET  
66.00 Per Person

### **STARTER COURSE, CHOOSE TWO**

- ORGANIC GREENS Grape Tomatoes, Chili Lime Cashews, Dried Berries, Pepita Seeds, Goat Cheese, Blue Cheese and Chefs Dressing
- RIPE HEIRLOOM TOMATO SALAD, Basil, Mozzarella Cheese with Balsamic Syrup
- TUSCAN KALE LEAVES, Toasted Pine Nuts, Feta Cheese, Fresh Berries and Herb Vinaigrette Dressing.
- FARM FRESH VEGETABLES, Crisp Vegetables & Piquio Pepper Dipping Sauce, Smoked Paprika Lime Hummus, Naan & Pita Chips

### **MAIN COURSE, CHOOSE TWO**

- CHAR-GRILLED FLAT IRON STEAK, Porcini Truffle Jus
- PRIME RIB, Horseradish Stone Mustard Rub, Merlot Jus
- BEEF TENDERLOIN, Caramelized Shallot Thyme Jus
- CEDAR BAKED SALMON, Citrus Miso Glaze
- NATURAL CHICKEN BREAST, Grape Tomato Basil Relish
- QUINOA PILAF, Seared Tofu, Roasted Vegetables

### **SIDES, CHOOSE TWO**

- Roasted Seasonal Vegetables
- Creamy Truffle Mashed Potatoes
- Baked Mac & Cheese
- Pasta & Marinara Sauce
- Quinoa & Roasted Vegetables

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# receptions

## Hors d' Oeuvres

Cold Canapes and Hot Hors D'Oeuvres. Prices are based on 50 pieces per Item

### POULTRY

#### COLD

Teriyaki Chicken Rice Crisp  
Ancho Chicken on Brioche  
Pesto Chicken Roulades

#### HOT

Chicken Quesadilla Bites  
Ginger Chicken Wonton  
Chicken Wellingtons (mini)  
Skewered Teriyaki  
Golden Chicken Tenders  
Chicken Cordon Bleu  
Chicken Skewers Trio (*Tempura, Grilled, Panko*)  
225.00 Per 50 Pieces

### MEAT

#### COLD

Chilled Beef Tenderloin on Polenta Cake  
Seared Lamb Loin on Crostini  
Antipasto Skewer  
Italian Chicken Crostini  
Smoked Duck, Jalapeno Jelly

#### HOT

Andouille Sausage en Croute  
Southwest Beef Empanadas  
Mini Beef Wellingtons  
Pork Pot Stickers  
Sesame Beef Satays  
Lamb Lollipops  
250.00 Per 50 Pieces

### FROM THE SEA

#### COLD

Jerk Shrimp Cucumber Bite  
Smoked Salmon Truffle, Pistachio on Brioche  
Lobster Medallion, Papaya Relish  
Pesto Crab Stuffed Cherry Tomato  
Vanilla Smoked Scallop, Habanero  
Glazed Ahi Tuna Stack

#### HOT

Tempura Shrimp Lollipops  
Shrimp Sui Mai, Ponzu Dipping Sauce  
Firecracker Shrimp, Sweet Chili Mayo  
Shrimp Wrapped in Bacon  
Petite Crab Cakes  
275.00 Per 50 Pieces

### VEGETARIAN

#### COLD

Marinated Artichoke Caprese Skewer  
Fruit & Cheese Skewers  
Honey Cream Cheese Strawberries

#### HOT

Fresh Vegetables & Olive Tapenade Bite  
Eggplant Tortilla Crisp  
Vegetable Pot Stickers  
Vegetable Spring Rolls  
Mini Brie en Croute  
Southwest Vegetable Empanada  
200.00 Per 50 Pieces

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# receptions

## Displays

Reception Displays are designed only as an enhancement to your reception or dinner. Displays are designed for 90 minutes of service.

### ASSORTED FINGER SANDWICHES

Cucumber Watercress, Smoked Salmon Boursin and Chicken Apple Salad

175.00 Per 50 Pieces

### \*SUSHI -

Nigiri and Rolls: Spicy Tuna, California, White Fish, Salmon and Vegetarian  
Wasabi, Soy Sauce, Pickled Ginger, Chopsticks

\*Market Price - Based on 50 Pieces Orders

### VEGETABLE CRUDITÉ

A Rainbow of Fresh Crisp Vegetables and Chef's Choice of Two Dipping Sauces

240.00 Per Platter (50 ppl)

### CHILLED JUMBO SHRIMP

Cocktail & Remoulade Sauces, Fresh Lemon

325.00 Per 50 Pieces

### \*FRESH OYSTERS ON THE HALF SHELL

Champagne Mignonette Sauce, Fresh Lemon, Cocktail & Remoulade Sauces

\*Market Price - Based on 50 Piece Orders

*\*Eating Raw or Undercooked food items may increase your risk of food borne illness*

### ARTISAN CHEESE DISPLAYS

#### Imported:

Imported Artisan Cheese from France, Spain & Italy, Dried Fruits, Nuts, Breads and Crisps

325.00 Per Platter (50 ppl)

#### Domestic:

Domestic Cheese from California, Wisconsin, Washington and Vermont, Dried Fruits, Nuts, Breads and Crisps

275.00 Per Platter (50 ppl)

### ANTIPASTO

Marinated & Grilled Portobello Mushrooms, Asparagus, Bell Peppers & Squash.  
Fresh Raw Vegetables, select Olives, Marinated Artichokes, Fresh Mozzarella Pearls, and Cured Italian Meats

Torn Basil, Olive Oil and Balsamic Vinegar

300.00 Per Platter (50 ppl)

### DESSERTS

Assorted Miniature Dessert Display-  
Assorted Chocolate Truffles, Petite Éclairs, Mini Cheesecakes, Assorted Dessert Bars  
175.00 Per 50 Pieces

*ASK ABOUT CUSTOMIZED ICE CARVINGS TO ENHANCE YOUR DISPLAY*

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# receptions

## Action Stations

Action Stations that are Chef Attended charge a fee of 175.00 for a Duration of 90 minutes.

Reception Stations are designed only as an Enhancement to your Reception or Dinner or for Events with Two or More Stations.

### ROASTED TURKEY BREAST

Cranberry Chutney, Sage Pan Gravy, Silver Dollar Rolls

(Serves 25 People)

250.00 Each

### MAPLE MUSTARD GLAZED BONE IN HAM

Assorted Mustards, Silver Dollar Challah Rolls

(Serves 40 People)

250.00 Each

### BEEF TENDERLOIN

Horseradish Cream Sauce, Rosemary Garlic Jus, Silver Dollar Rolls

(Serves 20 People)

385.00 Each

### SLOW ROASTED PRIME RIB OF BEEF

Assorted Mustards, Horseradish Cream, Merlot Jus, Silver Dollar Rolls

(Serves 30 People)

350.00 Each

### STREET TACO

Carne Asada, Pollo Pibil, Fried Fish, Shredded Cabbage, Baja Sauce, Citrus Wedges, Flour Tortilla

23.00 Per Person

### FAJITA

Lime & Beer Marinated Skirt Steak, Natural Chicken, Sautéed Onions & Bell Peppers, Cotija Cheese, Salsa, Sour Cream, Fresh House-Made Salsa and Hand-Made Guacamole

30.00 Per Person

**\*ADD: Fajita Shrimp** 6.00 Per Person

### PASTA STATION

Choose 2 Pastas:

Campanelle, Penne, Farfalle, Gnocchi

Choose 2 Sauces:

Roast Garlic Pesto Cream, Tomato Basil, Extra Virgin Olive with Herbs

Garnishes: Chicken, Andouille Sausage, Pancetta, Grilled Vegetables

15.00 Per Person

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