HILTON PHOENIX CHANDLER

Weddings

CONTACT:

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YOUR CEREMONY

WALK DOWN THE AISLE POOLSIDE
OR IN A PRIVATE CEREMONY INDOORS

Your Wedding Ceremony will be one of the most memorable events in your life.
Allow us to take the stress out of the planning!

Our Diamond Package covers all the details,
from the Bridal Suite to the walk down the aisle.

DIAMOND CEREMONY PACKAGE
Bridal Suite for Bride & Bridal Party preparations,
private ceremony location, ceremony chairs, linen backdrop,
aisle runner, gift table, guest book table, and water station

<table>
<thead>
<tr>
<th>Guests:</th>
<th>Price:</th>
</tr>
</thead>
<tbody>
<tr>
<td>1 - 50</td>
<td>$850</td>
</tr>
<tr>
<td>51 - 100</td>
<td>$1000</td>
</tr>
<tr>
<td>101 - 150</td>
<td>$1200</td>
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</tbody>
</table>

*To ensure the privacy of your poolside wedding,
the pool area will be closed to hotel guests during the ceremony.

Prices do not include taxes or service charge.
YOUR RECEPTION

YOUR RECEPTION IS AN OPPORTUNITY FOR YOU TO SHOW YOUR GUESTS A LITTLE BIT ABOUT YOURSELVES AND YOUR PERSONALITIES. DIFFERENT THEMES, FAVORITE COLORS, UNIQUE FAVORS, AND FAVORITE FOODS!

THE HILTON CHANDLER BELIEVES THAT, WHEN IT COMES TO WEDDINGS, NO TWO ARE THE SAME!

All receptions will receive the following items.
We are happy to assist you in creating ‘your vision’, so please let us know what that may be!

ALL RECEIPTIONS INCLUDE:

Professional Banquet Captain
Reception Location for 5 Hours
Chairs, Round Tables and Cake Table
Dance Floor
Hotel's House Centerpieces
Choice Of Buffet or Two Course Plated Dinner
Champagne & Sparkling Cider Toast
Professionally Tiered Wedding Cake
Complimentary Cake Cutting & Service
Discounted Guest Room Rates For Guests
Complimentary Parking
Complimentary Guest Room for Bride & Groom with Breakfast for Two

Prices do not include taxes or service charge.
ENHANCEMENT PACKAGES

HOUSE

| Floor-Length Table Cloth choice of: Black Polyester or Chocolate Satin and Coordinating Napkins | Satin Overlay choice of: Copper or Champagne | Black Chair Covers |

SILVER

| Floor-Length Table Cloth choice of: Black, White or Ivory and Coordinating Napkins | Satin Overlay choice of: Copper or Champagne | Choice of (1) Hors D'Oeuvre Display |
| Black, White or Ivory Chair Cover with Organza Sash |

GOLD

| Any Color Floor-Length Polyester Tablecloths and Coordinating Napkins | Satin Overlay choice of: Copper or Champagne | Choice of (1) Hors D'Oeuvre Display |
| Black, White or Ivory Chair Cover with Organza Sash |

PLATINUM

| Any Color Floor-Length Polyester or Satin Tablecloths and Coordinating Napkins | Satin Overlay choice of: Copper or Champagne | Choice of (1) Hors D'Oeuvre Display |
| Black, White or Ivory Chair Cover with Organza Sash |
| Choice of (3) Passed Hors D'Oeuvres |

Prices do not include taxes or service charge.
HORS D'OEUVRES

DISPLAYS

Cheese Display
Roth Dairy Farms Assorted Cheeses, Dried Fruits & Nuts, Fig Jam and Crispy Lahvosh Crackers
$9 per person

Vegetable Crudités
Carrots, Celery, Broccoli, Cauliflower, Grape Tomatoes and Buttermilk Ranch Dressing
$6 per person

Antipasto
Cured Salamis, Grilled Asparagus, Queen Creek Olive Mill Olives, 3 Roasted Red Peppers, Marinated Tomatoes and Roth® Cheeses
$10 per person

A LA CARTE OPTIONS

Choice Of 3 Butler Passed Hors D'Oeuvres
$16
$31 with a 1 Hour Hosted Call Bar

Choice Of 5 Butler Passed Hors D'Oeuvres
$20
$35 with a 1 Hour Hosted Call Bar

HORS D'OEUVRES SELECTIONS

Chicken & Vegetable Spring Rolls with Pineapple Teriyaki Sauce
Mini Beef Wellingtons
Marinated Tomato Bruschetta
Brazilian Beef Skewers
Brie & Almond in Phyllo Dough
Mini Smoked Chicken Quesadillas
Shrimp Cocktail with Spicy Cocktail Sauce
Black Bean & Corn Empanadas
Curry Chicken Skewers
Bacon Wrapped Scallops
Pork & Mango Empanadas

Prices do not include taxes or service charge.
PLATED
DINNER

All selections include choice of salad, two sides, one entrée; with fresh baked rolls & butter, iced tea, water and freshly brewed coffee service

SALADS
SELECT ONE

Baby Kale Salad
Baby Kale, Dried Cherries,
Shaved Almonds,
Crumbled Feta Cheese and
Honey-Lemon Vinaigrette

Classic Caesar Salad
Crisp Romaine, Herb Croutons,
Shaved Parmesan and
House-Made Caesar Dressing

House Salad
Mixed Baby Greens,
Gorgonzola Cheese, Candied
Walnuts, Dried Cranberries
and Balsamic Vinaigrette

Caprese Salad
Fresh Mozzarella, Heirloom
Tomatoes, Basil and
Balsamic Syrup

ACCOMPANIMENTS

Buttermilk Mashed Potatoes
Oven Roasted Peewee Potatoes
Rosemary & Sea Salt Roasted Fingerling Potatoes
Three Cheese Mac N' Cheese

Sautéed Asparagus
Broccolini
Fresh Green Beans
Honey-Butter Glazed Carrots

Prices do not include taxes or service charge.
**ENTREES**

Pan Roasted Chicken Breast
6oz Chicken Breast with Garlic, Herb & White Wine Jus
$44/$51/$61/$67

Stuffed Chicken Breast
6oz Chicken Breast with Pancetta, Mascarpone Cheese and Spinach
$46/$53/$63/$69

Grilled NY Steak
8oz Strip Loin with Shitake Mushroom Demi Glace
$54/$61/$71/$77

Flat Iron Steak
6oz Flat Iron with House Made Steak Sauce
$47/$54/$64/$70

Seared Salmon
7oz Salmon Filet with Roasted Red Pepper Pesto
$48/$55/$65/$71

Orichette Pasta
Blistered Tomatoes, Mushrooms, with Spinach & Tomato Fonduta
$41/$48/$58/$64

Surf & Turf
8oz Strip Loin and 3 Jumbo Sautéed Shrimp
$58/$65/$75/$81

Prices do not include taxes or service charge.
BUFFET DINNER

All selections include choice of one starter, two sides and two entrees; with fresh baked rolls & butter, iced tea, water and freshly brewed coffee.

$47/$54/$64/$70

SALADS

**Baby Kale Salad**
Baby Kale, Dried Cherries, Shaved Almonds, Crumbled Feta Cheese and Honey-Lemon Vinaigrette

**Classic Caesar Salad**
Crisp Romaine, Herb Croutons, Shaved Parmesan and House-Made Caesar dressing

**Mediterranean Salad**
Cucumbers, Shaved Red Onion, Roma Tomatoes, Feta Cheese and Basil-Balsamic Vinaigrette

**House Salad**
Mixed Baby Greens, Gorgonzola Cheese, Candied Walnuts, Dried Cranberries and Balsamic Vinaigrette

ACCOMPANIMENTS

Buttermilk Mashed Potatoes  Sautéed Asparagus
Oven Roasted Peewee Potatoes  Broccolini
Rosemary & Sea Salt Roasted Fingerling Potatoes  Fresh Green Beans
3 Cheese Mac N' Cheese  Honey-Butter Glazed Carrots

Prices do not include taxes or service charge.
**ENTREES**

<p>| | | |</p>
<table>
<thead>
<tr>
<th></th>
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</thead>
<tbody>
<tr>
<td><strong>Pan Roasted Chicken Breast</strong></td>
<td><strong>Grilled NY Steak</strong></td>
<td><strong>Seared Salmon</strong></td>
</tr>
<tr>
<td>6oz Chicken Breast with Garlic, Herb &amp; White Wine Jus</td>
<td>8oz Strip Loin with Shitake Mushroom Demi Glace</td>
<td>7oz Salmon Filet with Roasted Red Pepper Pesto</td>
</tr>
<tr>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td><strong>Stuffed Chicken Breast</strong></td>
<td><strong>Flat Iron Steak</strong></td>
<td><strong>Orichette Pasta</strong></td>
</tr>
<tr>
<td>6oz Chicken Breast with Pancetta, Mascarpone Cheese and Spinach</td>
<td>6oz Flat Iron with House Made Steak Sauce</td>
<td>Blistered Tomatoes, Mushrooms, with Spinach &amp; Tomato Fonduta</td>
</tr>
</tbody>
</table>

Prices do not include taxes or service charge.
**BANQUET**

**BAR**

Hotel recommends 1 bartender per 80 guests  
* $75 per bartender

## BAR PRICING

<table>
<thead>
<tr>
<th>Item</th>
<th>Hosted</th>
<th>Cash</th>
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</thead>
<tbody>
<tr>
<td>House Brands</td>
<td>$5.5</td>
<td>$6</td>
</tr>
<tr>
<td>Call Brands</td>
<td>$6.5</td>
<td>$7</td>
</tr>
<tr>
<td>Premium Brands</td>
<td>$7.5</td>
<td>$8</td>
</tr>
<tr>
<td>Super Premium Brands</td>
<td>$8.5</td>
<td>$9</td>
</tr>
<tr>
<td>Cordials</td>
<td>$7+</td>
<td>$7+</td>
</tr>
<tr>
<td>Imported Beer</td>
<td>$5.5</td>
<td>$6</td>
</tr>
<tr>
<td>Domestic Beer</td>
<td>$4.5</td>
<td>$5</td>
</tr>
<tr>
<td>House Wine</td>
<td>$6</td>
<td>$6</td>
</tr>
<tr>
<td>Coca Cola® Soft Drinks</td>
<td>$2.75</td>
<td>$3</td>
</tr>
<tr>
<td>Dasani® Bottled Water</td>
<td>$2.75</td>
<td>$3</td>
</tr>
<tr>
<td>House Domestic Beer Keg</td>
<td>$300</td>
<td>$300</td>
</tr>
<tr>
<td>Premium or Imported Beer Keg</td>
<td>Market Price</td>
<td>Market Price</td>
</tr>
<tr>
<td>Champagne Punch or Mimosas</td>
<td>$75 Per Gallon</td>
<td>$75 Per Gallon</td>
</tr>
<tr>
<td>Margarita Punch</td>
<td>$75 Per Gallon</td>
<td>$75 Per Gallon</td>
</tr>
<tr>
<td>Margarita Punch Non-Alcoholic</td>
<td>$50 Per Gallon</td>
<td>$50 Per Gallon</td>
</tr>
<tr>
<td>Fruit Punch</td>
<td>$35 Per Gallon</td>
<td>$35 Per Gallon</td>
</tr>
</tbody>
</table>

Prices do not include taxes or service charge.
# BEVERAGE PACKAGES

Including: Cocktails, Wine, Domestic & Imported Beers, Juices, Mineral Water and Soft Drinks

<table>
<thead>
<tr>
<th></th>
<th>House Brands</th>
<th>Call Brands</th>
<th>Premium Brands</th>
</tr>
</thead>
<tbody>
<tr>
<td>1 Hour</td>
<td>$15 per person</td>
<td>$20 per person</td>
<td>$25 per person</td>
</tr>
<tr>
<td>5 Hours</td>
<td>$28 per person</td>
<td>$33 per person</td>
<td>$38 per person</td>
</tr>
</tbody>
</table>

## BEER AND WINE PACKAGE

Including: Imported, Domestic & Non-Alcoholic Beers, House Wines and Soft Drinks

<table>
<thead>
<tr>
<th></th>
<th>1 Hour</th>
<th>5 Hours</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td>$15 Per Person</td>
<td>$28 Per Person</td>
</tr>
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## BEVERAGE BRAND LISTINGS

### House Brand
- 360® Vodka
- Castillo® Rum
- Gordon® Gin
- Early Times® Whiskey
- Famous Grouse® Scotch
- Juarez® Tequila

### Call Brand
- Absolut® Vodka
- Bacardi® Rum
- Captain Morgan® Rum
- Malibu® Rum
- Tanqueray® Gin
- Jack Daniels® Whiskey
- Johnny Walker® Red
- Azuñia Silver® Tequila

### Premium Brand
- Tito’s® Vodka
- Bombay® Gin
- Makers Mark® Bourbon
- Crown Royal® Canadian Whiskey
- Johnny Walker® Black Scotch

### Super Premium Brand
- Deep Eddy® Vodka
- Bombay® Sapphire Gin
- Gentleman Jack® Whiskey
- Macallan® 10 Year Scotch
- Patron® Silver Tequila

### Import/Craft Beer
- Heineken®
- Stella Artois®
- Corona®
- Corona Light®
- Blue Moon®
- Fat Tire®
- San Tan Brewery®: Devils Ale, Sunspot and Seasonal
- Sierra Nevada Pale Ale®

### Domestic Beer
- Budweiser®
- Bud Light®
- Michelob Ultra®
- Coors Light®
- Miller Light®

### Non Alcoholic Beer
- O’Douls®

### Wine
- Montpellier®, California (Choice of 3): Chardonnay, Merlot, Cabernet Sauvignon and Pinot Noir

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