



Doubletree Resort by Hilton Paradise Valley - Scottsdale
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Once in a Lifetime

It's your day; create your memory just the way you have always dreamed. The Doubletree Resort by Hilton Paradise Valley - Scottsdale would be honored to play a part in one of the most important days of your life. We will work closely with you from start to finish by assisting you with all the details. Our goal is to listen to your dreams and turn them into reality!

Whether you are starting your day in our beautifully landscaped ceremony site or ending with a reception in one of our large ballrooms, we create the perfect setting for you. Whether you have 25 or 500 guests, we have the ideal space for you.

We understand that food is an important part of your guests' experience. Using the finest and freshest ingredients, our Executive Chef Don Molinich will create and prepare a menu to suit your desires. We will help you select the perfect wine to complement your menu and create a signature Couples Cocktail that shows off your personality.

We will assist you in finding the perfect DJ, Band or Entertainment to keep the party going into the early hours of the morning, and let your guests tell you "Yours was the best wedding EVER"



Ceremony Sites



West Park

The perfect setting for your ceremony with a flower-lined stone path that leads to a gazebo area that is surrounded by lush landscaping, and a grass lawn with seating for up to 250 guests.

Gazebo in a Garden Setting
White Garden Chairs
Fruit Infused Water Station
Portable Sound System & Lavaliere Wireless Microphone

\$1500.00

East Park

Ceremonies of 250 - 400 Guests
Pipe and Drape at Front Edge of Lawn
White Garden Chairs
Fruit Infused Water Station
Portable Sound System & Lavaliere Wireless Microphone

\$3000.00

Grand Ballroom

Raised Platform for Wedding Party
Pipe and Drape behind Platform
White Garden Chairs
Fruit Infused Water Station
Portable Sound System & Lavaliere Wireless
Microphone
\$2000.00 (100-200 guests)
\$2700.00 (200-350 guests)

\$3500.00 (350-500 guests)

Forum

Raised Platform for Wedding Party
Pipe and Drape behind Platform
White Garden Chairs
Fruit Infused Water Station
Portable Sound System & Lavaliere Wireless
Microphone
\$2700.00 (200-350 guests)
\$3500.00 (350-500 guests)



Plated Lunch Package

Starter Selection

Freshly Baked Rolls & Butter (Select One)

Tree House Salad

Baby Field Greens with Tomatoes, Cucumbers, Carrots, Herb Vinaigrette

The Wedge Salad

Baby Iceberg Lettuce, Tomato, Bacon & Bleu Cheese with Balsamic Vinaigrette

Traditional Caesar Salad

Fresh Romaine Lettuce, Herb Croutons & Grated Parmesan Cheese

Entrée Selection

(Select two)

Baked Mac & Cheese with Chicken

Herb Marinated Breast of Chicken

Garlic Mashed Potatoes & Seasonal Vegetables

Smoked Cheddar Crusted Chicken

Garlic Mashed Potatoes & Seasonal Vegetables

Lemon Parmesan Crusted Salmon

Rice Pilaf & Seasonal Vegetables

Seared Flat Iron Steak

Whipped Potato and Seasonal Vegetables

Custom Wedding Cake
Champagne Toast
Freshly Brewed Coffee, Decaffeinated Coffee & Hot Tea

\$63.00 per person



Ruby Package

Reception

(One Hour of Service before Dinner)

Fruit & Cheese Display

Domestic Cheeses, Assorted Crackers, French Baguettes Fresh Seasonal Fruit Garnish

Crudité Display

Array of Crisp Garden Vegetables Sun Dried Tomato Dip & Ranch Dip

Salad Selection

Freshly Baked Rolls & Butter (Select one)

Tree House Salad

Fresh Spring Mix with Tomatoes, Cucumbers, Carrots, Herb Vinaigrette

Traditional Caesar Salad

Fresh Romaine Lettuce, Herb Croutons & Grated Parmesan Cheese

Caprese Salad Napoleon

Baby Arugula Vine-Ripened Tomatoes & Buffalo Mozzarella Stack Balsamic Vinaigrette

Entrée Selection

(Select two)

Herb Marinated Breast of Chicken

Lemon Caper Sauce Spinach Risotto & Seasonal Vegetables

Smoked Cheddar Crusted Breast of Chicken

Roasted Baby Potatoes & Seasonal Vegetables

Herb Baked Salmon

Citrus Soy Glaze Basmati Rice & Stir Fry Vegetables

Seared Flat Iron Steak

Mushroom Bordelaise Sauce Garlic Mashed Potatoes with Broccolini & Roasted Red Pepper

Freshly Brewed Coffee, Decaffeinated Coffee & Hot Tea

\$73.00 per person



Emerald Package

Reception

(One Hour of Service before Dinner)

Antipasto Display

Fruit & Cheese Display

Domestic Cheeses, Fresh Seasonal Fruit
Gourmet Crackers & Sliced Baguettes

Variety of Cured Meats, Herb Marinated Grilled Vegetables Marinated Olives & Peppers Grissini Bread Sticks

(Select 2 of the Following to be Butler passed - Based on 3 Total Pieces per person)

Cold Hors D'Oeuvres

Chipotle Chicken Wonton Cone
Tomato Mozzarella Bruschetta Stack
Vietnamese Spring Rolls
Roasted Fingerling Potato with Horseradish
Cream
Prosciutto Wrapped Melon
Roasted Vegetable Tower on Parmesan Crisp

Hot Hors D'Oeuvres Crusted Chicken with Peanut

Coconut Crusted Chicken with Peanut Sauce En Fuego Crab Cakes with Red Pepper Aioli Chicken Quesada with Salsa Vegetable Empanadas Mini Beef Wellington with Hollandaise Spicy Duck Roll with Plum Sauce Chipotle Steak Churrasco Skewer

Starter

Freshly Baked Rolls & Butter (Select one)

Boursin Polenta Cake

Mushroom Ragout Mushroom Cream Sauce

The Wedge Salad

Baby Iceberg Lettuce, Tomato, Bacon & Bleu Cheese with Balsamic Vinaigrette

Baby Kale & Frisee Salad

Toasted Almonds, Crumbled Goat Cheese Dried Cranberries with Honey Balsamic Vinaigrette

Caprese Salad Napoleon

Baby Arugula Vine-Ripened Tomatoes & Buffalo Mozzarella Stack Balsamic Vinaigrette



Entrée Selection

(Select two entrees or duet)

Peppercorn Crusted Filet

Peppercorn Brandy Sauce Caramelized Onion & Seasonal Vegetables

Red Wine Braised Short Rib

Red Wine Reduction Crispy Garlic Potatoes & Green Beans

Cilantro Marinated Breast of Chicken

Chili-Lime Cream Sauce Garlic Mashed Potatoes & Seasonal Vegetables Lemon Parmesan Crusted Salmon

White Wine Teriyaki Sauce Savory & Wild Rice Cake Asparagus & Baby Carrot

Pan Seared Halibut with Wild Mushroom Crust

Corn Butter Sauce Sweet Potato Mash, Asparagus

Petit Filet Mignon & Herb Crusted Salmon

Port Wine Demi Glace Wild Mushroom Risotto & Seasonal Vegetables

Braised Short Ribs & Lobster Cake

Sweet Pea Puree Summer Corn Risotto Broccolini & Patty Pan

Freshly Brewed Coffee, Decaffeinated Coffee & Hot Tea

\$85.00 per person



Diamond Package

Reception

(One Hour of Service before Dinner) (Select Two)

Fruit & Cheese Display

Imported & Domestic Cheeses Fresh Seasonal Fruit Gourmet Crackers & Sliced Baguette

Antipasto Display

Variety of Cured Meats, Herb Marinated Grilled Vegetables Marinated Olives & Peppers Grissini Bread Sticks

Savory Display

Peppadew Hummus, Garlic Hummus Spinach and Artichoke Dip Carrots, Celery, Red Peppers Strips Flat Bread & Pita Chips

Baked Brie en Croûte

Fresh Brie Filled with Dried Fruit & Fruit Coulis

(Select 3 of the Following to be Butler passed - Based on 4 Pieces per person)

Cold Hors D'Oeuvres

Chipotle Chicken Wonton Cone
Tomato Mozzarella Bruschetta Stack
Vietnamese Spring Rolls
Individual Shrimp Cocktail
Roasted Fingerling Potato with Horseradish
Cream
Prosciutto Wrapped Melon
Roasted Vegetable Tower on Parmesan Crisp

Hot Hors d'oeuvres

Cajun Pecan Shrimp & Sweet Garlic Chili Sauce
Coconut Crusted Chicken with Peanut Sauce
En Fuego Crab Cakes with Red Pepper Aioli
Chicken Quesada with Salsa
Vegetable Empanadas
Mini Beef Wellington with Madeira Demi Glace
Spicy Duck Roll with Plum Sauce
Chipotle Steak Skewer with Sweet Sauce

Starter Selection

(Select One)
Freshly Baked Rolls & Butter

Martini Shrimp Cocktail

Horseradish Cocktail Sauce

Rock Shrimp & Crab Cake Corn Sauce Sweet Pea Puree Caprese Salad Napoleon

Baby Arugula
Vine-Ripened Tomatoes & Buffalo
Mozzarella Stack
Balsamic Vinaigrette

Pear Spinach Salad

Baby Spinach with Sliced Fennel & Pears



Entrée Selection

(Select two or duet)

Bacon Wrapped Filet Mignon

Mushroom Demi Sauce Caramelized Onion Mashed Potatoes & Asparagus

Peppercorn Crusted Filet

Peppercorn Brandy Sauce Garlic Mashed Potatoes & Seasonal Vegetables

Caprese Stuffed Chicken Breast

Spinach, Tomato & Buffalo Mozzarella Drizzled with Balsamic Sea Salt Roasted Fingerling Potatoes Garlic Broccoli & Baby Carrots

Lemon Parmesan Crusted Salmon

White Wine Teriyaki Sauce Savory & Wild Rice Cake Asparagus & Baby Carrot

Pan Seared Halibut with Wild Mushroom Crust

Corn Butter Sauce Sweet Potato Mash & Roasted Asparagus

Herb Marinated Breast of Chicken & Crab Cake

Chardonnay Cream Sauce Orzo Risotto Broccolini & Roasted Red Pepper

Petit Filet Mignon & Herb Crusted Salmon

Port Wine Demi Glace Wild Mushroom Risotto & Seasonal Vegetables

Peppered Filet Mignon & Grilled Prawns

Bordelaise Sauce Oven Baked Tomato, Herbed Angel Hair Pasta Seasonal Vegetable

Freshly Brewed Coffee, Decaffeinated Coffee & Hot Tea

Grand Finale

(Select one) Served 2 hours after Cake Cutting

French Fries

With Mayonnaise & Ketchup

Hot Funnel Cake Fries

With Powdered Sugar

Mini Sliders

Hamburger Mini Sliders with Ketchup & Relish Cheeseburger Mini Sliders with Southwest Aioli

\$100.00 per person



Station Buffet Package

Reception

(One Hour of Service before Dinner)

(Select 3 of the Following to be Butler passed - Based on 4 Total Pieces per person)

Cold Hors D'Oeuvres

Chipotle Chicken Wonton Cone Mozzarella Stack Vietnamese Spring Rolls Roasted Fingerling Potato with Horseradish Cream Roasted Vegetable Tower on Parmesan Crisp

Hot Hors D'Oeuvres

Coconut Crusted Chicken with Peanut Sauce En Fuego Crab Cakes with Red Pepper Aioli Chicken Quesada with Salsa Vegetable Empanadas Beef Wellington with Hollandaise Chipotle Steak Skewer with Sweet Sauces

Salads

(Choose two)

Fresh Spring Mix

Cucumbers, Cherry Tomatoes, Carrots, Chopped Onions, Shredded Cheddar Cheese, & Ranch Dressing

Traditional Caesar Salad

Romaine Lettuce with Parmesan Cheese & Herb Baked Croutons

Spinach Salad

Oranges, Shaved Red Onion, Balsamic Vinaigrette

Fruit Cobb Salad

Avocados, Pineapple, Melon, Plum Tomatoes, Cucumbers, Sweet Onions Tarragon Cilantro Vinaigrette

Sides

(Choose two)

Martini Station

Mac & Cheese, Mashed Potatoes, or Sweet Potatoes Andoiue Sausage, Roasted Vegetables, Sautéed

Mushrooms, Black Olives, Shredded Cheese, Crumbled Bacon, Brown Gravy

Pasta Station

Choose Two Pastas - Penne, Ziti, Bow Tie Choose Three Sauces - Marinara, Alfredo, Pesto, Bolognese

Grilled Vegetables

Fresh Seasonal Vegetables tossed in Herbs & Olive Oil then Grilled

Street Tacos

Corn Tortilla filled with Cilantro, Queso Fresco, Tomato, & Caramelized Onion Your choice of: Achiote Marinated Chicken or Marinated Beef Roasted Tomato Salsa



Carving Station

(Choose one)
Stations are limited to 90 Minutes of Food Service

Baked Virginia Ham

Mango Papaya Chutney, Stone-Ground Mustard, Assorted Rolls

Roast Baron of Beef

Horseradish Cream, Au Jus, Crusty Rolls

Pan-Seared Tenderloin of Beef

Beer Molasses Sauce, Wasabi Horseradish, Crusty Rolls

Herb Roasted Turkey Breast

Traditional Turkey Gravy, Crusty Rolls & Cranberry Sauce

Pineapple Garlic Roasted Pork Loin Apple Chipotle Demi, Assorted Rolls

Freshly Brewed Coffee, Decaffeinated Coffee & Hot Tea

\$95.00 per person



Dinner Buffet Package

Reception

(One Hour of Service before Dinner)

(Select 3 of the Following to be Butler passed - Based on 4 Total Pieces per person)

Cold Hors D'Oeuvres

Chipotle Chicken Wonton Cone Mozzarella Stack Vietnamese Spring Rolls Roasted Fingerling Potato with Horseradish Cream Roasted Vegetable Tower on Parmesan Crisp

Hot Hors D'Oeuvres

Coconut Crusted Chicken with Peanut Sauce En Fuego Crab Cakes with Red Pepper Aioli Chicken Quesada with Salsa Vegetable Empanadas Beef Wellington with Hollandaise Chipotle Steak Skewer with Sweet Sauces

Buffet

Cherry Tomato and Fresh Mozzarella and Tomato Salad, Fresh Basil, Balsamic Syrup
Baby Farm Greens & Gorgonzola Salad
Candied Pecans, Sweet Onion and Balsamic Vinaigrette
Fresh Spring Mix with Cucumbers, Cherry Tomatoes, Carrots & Croutons

Penne Pasta with Marinara Sauce Garlic Roasted Potatoes Fresh Seasonal Vegetables

Your Choice of (3) of the following Entrées

Red Wine Braised Short Rib Steak with Polenta, Natural Jus Achiote Grilled Breast of Chicken, Apricot Glaze Herb Baked Salmon, Tomato Pepper Relish Pork Loin Medallions, Bourbon Baked Apples

Freshly Brewed Coffee, Decaffeinated Coffee & Hot Tea

\$90.00 per person



All Wedding Packages Include

Customized Wedding Cake
Champagne or Sparkling Cider Toast for Guests
Votive Candles
Your choice of Colored Table Linen & Napkins
All Stemware, Silverware & China
Hand Laid Wooden Parquet Dance Floor
Head Table for the Wedding Party or
Sweetheart Table for the Bride & Groom
Cake Table & Gift Table
Staging for Band or DJ

For the Bride & Groom

Changing Rooms for Bridal Party
Wedding Night Accommodations
Wedding Night Amenity
Room Service Breakfast the Next Morning

Specially Discounted Guest Room Rates for Family & Friends



Beverage Selections

	Hosted Bar	Cash Bar
Call Brand Cocktail	\$7.00 ea	\$9.00 ea
Premium Brand Cocktails	\$8.00 ea	\$10.00 ea
Wines	\$7.00 ea	\$9.00 ea
Imported Beer	\$6.00 ea	\$7.00 ea
Domestic Beer	\$5.00 ea	\$6.00 ea
Mineral Waters	\$4.25 ea	\$5.00 ea
Assorted Soft Drinks	\$4.00 ea	\$4.50 ea
Margarita Punch	\$120.00 per gallon	
Champagne Punch	\$120.00 per gallon	
Mimosas	\$120.00 per gallon	

	<u>Premium Brands</u>	<u>Call Brands</u>
Blended Whiskey	Crown Royal	Canadian Club
Bourbon	Maker's Mark	Jim Bean
Gin	Tanqueray	Bombay
Rum	Bacardi Select	Bacardi Light
Scotch	Johnnie Walker Red Label	Dewar's
Tequila	1800 Cuervo	El Himador
Brandy	Courvoisier VS	E&J VSOP
Vodka	Grey Goose	Finlandia

One Bartender @ \$100.00 plus tax will be provided for every 100 guests, up to four hours.

Doubletree Resort by Hilton Paradise Valley - Scottsdale is the licensed authority to sell & service alcoholic beverages on the premises.



Additional Information

Related Services

Please contact our wedding specialist for more details on the following: engagement parties, bridal showers, guest accommodations, in-suite amenities, hospitality suite, golf outings, rehearsal dinners, farewell Sunday brunch for family & friends, individual and group tours of Arizona attractions.

Deposits and Payments

To confirm your wedding reception an initial deposit of 25% and a signed catering contract is required along with a credit card to be on file. This deposit is non-refundable. Payment installments are based on the Food & Beverage Minimum. 50% of Food & Beverage Minimum is due 90 days before the event. 25% of Food & Beverage Minimum is due 60 days before the event. The balance of all estimated charges will be due two weeks prior to the event.

Attendance Guarantee

To ensure the success of this very special event, it is important that we receive your confirmed attendance by 10:00 am, three working days before your event. This will be considered your minimum guarantee, not subject to reduction. Charges will be based on your guarantee or actual attendance, whichever is greater. However, we are prepared to set up and secure 3% more than your guarantee.

Alcoholic Beverages

The Arizona Department of Liquor Licenses and Control regulate the sales and service of alcoholic beverages. The Doubletree Paradise Valley Resort, as a licensee, is responsible for the administration of these regulations. It is a Resort policy; therefore that liquor may not be bought into the Resort for use in banquet or hospitality functions.

Menu Selection

Brunch Menus are available from 11:00 am - 2:00 pm. Luncheon menus are available from 11:00 am through 3:00 pm. Dinner menus are available after 3pm. Should you wish to customize a menu, our Wedding Specialist would be pleased to assist you. Your final menu selections are due three weeks prior to the event. If you choose to select two entrées, the price of the higher priced entrée will prevail.

Special Meals

Bridal Party Snacks in Changing Rooms are available. See Wedding Specialist for details.

Children's Meal for Children under 12

Chicken Strips, French Fries and a Fruit Cup \$23.00 ++ per person

Vendor Meals

Chef's choice of Hot Chicken Dinner with Dinner Salad \$32.00 ++ per person