

HILTON PHOENIX CHANDLER

Weddings

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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

Guests:	Price:
1 - 50	\$850
51 - 100	\$1000
101 - 150	\$1200

*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 RECEPTIONS 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.



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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

Black, White or Ivory
Chair Cover
with Organza Sash

Choice of (1)
Hors D 'Oeuvre Display

GOLD

Any Color Floor-Length
Polyester Tablecloths
and Coordinating Napkins

Satin Overlay
choice of:
Copper or Champagne

Black, White or Ivory Chair
Cover with Organza Sash

Choice of (1)
Hors D 'Oeuvre Display

PLATINUM

Any Color Floor-Length
Polyester or Satin Tablecloths
and Coordinating Napkins

Satin Overlay
choice of:
Copper or Champagne

Black, White or Ivory Chair
Cover with Organza Sash

Choice of (1)
Hors D' Oeuvre Display

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.



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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

Classic Caesar Salad

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

Baby Kale Salad

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

Caprese Salad

Fresh Mozzarella, Heirloom
Tomatoes, Basil and
Balsamic Syrup

House Salad

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

ACCOMPANIMENTS

Buttermilk Mashed Potatoes

Sautéed Asparagus

Oven Roasted Peewee Potatoes

Brocollini

Rosemary & Sea Salt Roasted Fingerling Potatoes

Fresh Green Beans

Three Cheese Mac N' Cheese

Honey-Butter Glazed Carrots

Prices do not include taxes or service charge.

ENTREES

Grilled NY Steak

8oz Strip Loin with
Shitake Mushroom Demi Glace
\$54/\$61/\$71/\$77

Seared Salmon

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

Pan Roasted Chicken Breast

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

Flat Iron Steak

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

Surf & Turf

8oz Strip Loin and 3 Jumbo
Sautéed Shrimp
\$58/\$65/\$75/\$81

Stuffed Chicken Breast

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

Orichette Pasta

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

Prices do not include taxes or service charge.



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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

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ENTREES

Pan Roasted Chicken Breast

6oz Chicken Breast with Garlic,
Herb & White Wine Jus

Grilled NY Steak

8oz Strip Loin with
Shitake Mushroom Demi Glace

Seared Salmon

7oz Salmon Filet with Roasted
Red Pepper Pesto

Stuffed Chicken Breast

6oz Chicken Breast with Pancetta,
Mascarpone Cheese and Spinach

Flat Iron Steak

6oz Flat Iron with
House Made Steak Sauce

Orichette Pasta

Blistered Tomatoes, Mushrooms,
with Spinach & Tomato Fonduta

Prices do not include taxes or service charge.



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BANQUET BAR

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

BAR PRICING

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

Prices do not include taxes or service charge.



BEVERAGE PACKAGES

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

House Brands

1 Hour.....\$15 per person
5 Hours.....\$28 per person

Call Brands

1 Hour.....\$20 per person
5 Hours.....\$33 per person

Premium Brands

1 Hour.....\$25 per person
5 Hours.....\$38 per person

BEER AND WINE PACKAGE

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

1 Hour.....\$15 Per Person

5 Hours.....\$28 Per Person

BEVERAGE BRAND LISTINGS

Liquor

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
Azuña 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

Domestic Beer

Budweiser®
Bud Light®
Michelob Ultra®
Coors Light®
Miller Light®

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®

Wine

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

Non Alcoholic Beer

O'Douls®

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