



**EMBASSY  
SUITES**

by HILTON

Phoenix - Tempe

*Jingle & Mingle*

Contact Jennifer Lopez / Catering Manager

4400 S Rural Rd, Tempe, Az. 85282

Direct: 480-682-0131 or [Jennifer.lopez@hilton.com](mailto:Jennifer.lopez@hilton.com)

## 2019 HOLIDAY MENU

All meals include:

Professional Banquet Captain

Function Space

Banquet Chairs, Round Tables and Buffet Tables

Linen in your choice of color

Choice of Holiday Centerpiece

Parquet Dance Floor

Discounted Holiday Party Guest Room Rates

## 2019 HOLIDAY PARTY POLICIES / PROCEDURES

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**DEPOSIT:** A non-refundable deposit is required when the agreement is signed in order to secure the event space, date and time.

**SERVICE CHARGE:** 22% of the food and beverage, AV and Room Rental total, plus any applicable state or local tax, will be added to your account as a service charge.

**OUTSIDE FOOD AND BEVERAGE:** The hotel does not allow any outside food and/or beverages to be brought in and served in any space, other than a private guest room.

**GUARANTEE OF ANTICIPATED REVENUE:** At least 72 hours (three business days) before your event, you must inform us, of the exact number of people who will attend your event. If the event is held, but the Hotel does not realize the total revenue from your event, you agree to pay performance damages. The damages owed will be the amount necessary for the Hotel to receive no less than the total anticipated revenue from your event. You will be charged based on the event guarantee that you give us or the anticipated revenue indicated at the time you signed the agreement, whichever is greater. We will not undertake to serve more than 5% more than this guaranteed minimum.

All prices are subject to 8.1% Sales Tax and 22% Banquet Service Charge.

## **Plated Selections**

Includes Choice of Salad  
Choice of Seasonal Vegetables and Choice of Starch Accompaniment  
Fresh Baked Rolls with Sweet Cream Butter  
Holiday Dessert  
Ice Tea and Coffee Service

### **Salads – Choice of 1**

Field Greens with Tomato, Cucumber, Pumpkin Seed and  
Shredded Carrots  
Choice of Dressing; Cranberry Vinaigrette and Ranch  
or  
Classic Caesar Salad with Shaved Parmesan and Homemade Croutons

### **Entrée Selections**

Roasted Turkey with Cranberry and Traditional Dressing -\$32 per person  
  
Seared Salmon Topped with Thyme Buerre Blanc -\$36 per person  
  
Fontana and Thyme Stuffed Airline Chicken -\$29 per person  
  
Ham with Honey Mustard Sauce -\$29 per person  
  
Petite Tender Medallions of Beef with Forest Mushroom Sauce - \$37  
per person

### **Side Selections – Choice of 1**

Herbed Whipped Potatoes  
Roasted Rosemary Potatoes  
Maple Sweet potatoes with Marshmallows  
Wild Rice Blend

### **Vegetable Selections – Choice of 1**

Honey Glazed Baby Carrots  
Almandine Green Beans  
Oven Roasted Garlic Brussel Sprouts  
Roasted Calabacitas  
Green Bean & Mushroom Casserole  
Oven Roasted Garlic Brussel Sprouts

## **Dessert Selections**

### **Holiday Desserts – Choice of 1**

Pumpkin Pie

Southern Pecan Pie

Chocolate Silk Pie

Double Chocolate Cake

### **Holiday Dessert Enhancements**

Pumpkin Cheese Cake with Carmel Pumpkin Spice Glaze - \$2 per person

Gluten Free Flourless Chocolate Cake - \$2 per person

## **Buffet Selections**

Include Choice of Salad  
Seasonal Vegetables and Starch  
Fresh Baked Rolls with Sweet Cream Butter  
Holiday Dessert Display  
Ice Tea and Coffee Service

Two Entrées: \$37 pp

Three Entrées: \$41 pp

### **Salads – Choice of 1**

Field Greens with Tomato, Cucumber, Pumpkin Seed and  
Shredded Carrots

Choice of Dressing; Cranberry Vinaigrette and Ranch  
or

Classic Caesar Salad with Shaved Parmesan and Homemade Croutons

### **Choice of Entrée Selections**

Roasted Turkey with Cranberry Chutney and Traditional Dressing

Baked or Grilled Salmon with Herbed Maitre d' Butter

Honey Glazed Ham with Honey Mustard Sauce

Roasted Pork Loin Served with an Apple Dijon Glaze Roasted

Chicken Breast with a Chimichurri Sauce London Broil with  
Mushroom Gravy

### **Side Selections – Choice of 1**

Herbed Whipped Potatoes

Roasted Rosemary Potatoes

Maple Sweet Potatoes with Marshmallows

Wild Rice Blend

### **Vegetable Selections – Choice of 1**

Honey Glazed Baby Carrots

Almandine Green Beans

Oven Roasted Garlic Brussel Sprouts

Roasted Calabacitas

Green Bean & Mushroom Casserole

Oven Roasted Garlic Brussel Sprouts

## **Buffet Enhancements**

Crab Stuffed Shrimp - \$10 per person

Herb Crusted Prime Rib of Beef Carving Station - \$8 per person

Carved Tenderloin with Bordeaux Demi-Glaze - \$8 per person

Carved Roasted Turkey Sliders with Cranberry and Stuffing - \$7 per person

Carved Ham Sliders with Caramelized Pineapple Onion Chutney - \$7 per person

Additional Salads and Sides available for \$4 per person

Minimum of 50 people required for Carving Stations  
Carving Stations required a \$100 Carver fee per 75 guest

## **Bar Selections**

### **Beverages on Consumption**

#### **Liquor Hosted Cash Bar\***

House \$6.50

Deluxe \$8.50

#### **Wine by the Stem Hosted Cash Bar\***

House Wine \$6.50

Deluxe Wine \$8.50

#### **Beers Hosted Cash Bar\***

Domestic \$6.00

Craft/Import \$70.0

#### **Other Hosted Cash Bar\***

Soft Drinks \$3.00

Bottle Water \$3.50

House Champagne \$28.00

Domestic Keg of Beer \$350.00

\*Craft Kegs available – Ask for Pricing

### **House Beverage Package**

Includes House Cocktails, Bottled Beer and House Wine by the Stem  
One Hour \$18.00 per person, Two Hours \$26.00 per person Three Hours  
\$32.00 per person, Four Hours \$40.00 per person

### **Deluxe Beverage Package**

Includes Deluxe Cocktails, Bottled Beer and House Wine by the Stem  
One Hour \$20.00 per person, Two Hours \$32.00 per person Three Hours  
\$42.00 per person, Four Hours \$50.00 per person

**Imported/Craft:** Four Peaks Craft beer, Sam Adams Craft Beer, Corona, Heineken,  
Stella Artois

Domestic: Budweiser, Bud Light, Coors Light, Michelob Ultra, Miller Lite

House Wine: Sycamore Lane Chardonnay, Merlot and Cabernet

**Deluxe Wine:** Douglass Hill Chardonnay, merlot, Pinot Grigio, Cabernet, Santa Rita Pinot Noir

**Deluxe:** Titos hand Crafted Vodka, Beefeater Gin, Bacardi Light Rum, 1800 Silver Tequila, Dewar's White  
Label Scotch, and Jack Daniels Bourbon

\$75.00++ per Bartender (1 Bartender per 75 Guests Recommended)

\$75.00++ per Cashier for Cash Bars, Cash Bar Pricing includes Tax



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