



*A stylish event begins long before the guests arrive,
Let us make it effortless*

DoubleTree Suites by Hilton – Bentonville



301 S.E. Walton Blvd, Bentonville, AR 72712

479-845-7770

www.BentonvilleRogersSuites.DoubleTree.com



All Wedding packages include the following:

China, stemware and silverware

Head table, cake and gift tables, guest book, easel for photo

Hotel centerpieces of mirror tiles and votive candles

Cake cutting service and presentation

Champagne and/or sparkling cider toast for all your guests

Round tables, linens and chairs

Dedicated catering manager

Deluxe Suite for the Bride and Groom with receptions of 100 people or more.

Additional Enhancements

Sound packages

Special effect lighting

Chair cover and Sashes

Dance floor

Punch fountain

Slide show projection package

House sound system



301 S.E. Walton Blvd, Bentonville, AR 72712

479-845-7770

Hors d'Oeuvres

Includes—coffee, decaffeinated coffee, iced tea and water

Cold Hors d'Oeuvres

Seasonal fresh fruit display

Ahi tuna tostada

Shrimp shooters in a shot glass

Chocolate covered strawberries

Imported and domestic cheese display with crackers

Antipasto skewers

Caprese skewers

Vegetable crudité with dip

Mexican street corn shooters



Hot Hors d'Oeuvres

Baked brie with fruit and crackers

Stuffed jalapenos with chipotle raspberry drizzle

Asian style fried dumplings

Bacon wrapped shrimp with pineapple glaze

Prosciutto wrapped asparagus

Meatballs with bbq, teriyaki, or marinara sauce

*Bacon wrapped quail breast with marmalade
balsamic glaze*

Spinach artichoke dip with crostini's



Light Hors d'Oeuvres (three selections) — \$32 per person

Medium Hors d'Oeuvres (four selections) — \$35 per person

Heavy Hors d'Oeuvres (five selections) — \$40 per person

Based on (1 1/2) hour serving period

All pricing is subject to 20% service charge and applicable taxes



301 S.E. Walton Blvd, Bentonville, AR 72712

479-845-7770

Plated Dinners

Plated dinners include: your choice of salad, entrée and starch, Chef's choice of complimenting seasonal vegetable, warm yeast rolls and butter regular, decaffeinated coffee, iced tea service and water



Salad - (Your choice of one)

Hydroponic Local green salad with toppings and choice of two dressings

Classic caesar salad with harvest croutons

Baby spinach salad, goat cheese, candied pecans with raspberry vinaigrette

Starch - (Your choice of one)

Roasted seasonal tricolored fingerling potatoes

Quinoa and wild rice garden blend

Wild mushroom risotto

Garlic and herb mashed potatoes

Entrée

Tuscan grilled chicken with sautéed onions, mushroom and mozzarella—\$31 per person

Lemon pepper chicken with sundried tomato pesto—\$31 per person

Creole shrimp with grits—\$32 per person

Maple bourbon boneless glazed pork chop—\$32 per person

Blackened salmon filet with cajun cream—\$36 per person

6-8oz. Sirloin steak with peppercorn port au jus—\$36 per person

New York strip steak with herb infused butter—\$40 per person

Based on a two (2) hour serving period

All pricing is subject to 20% service charge and applicable taxes



301 S.E. Walton Blvd, Bentonville, AR 72712

479-845-7770

Dinner Buffets

Plated dinners include: your choice of salad, entrée and starch, Chef's choice of complimenting seasonal vegetable, Warm yeast rolls and butter regular, decaffeinated coffee, iced tea service and water



Salad - (Your choice of one)

Hydroponic local green salad with choice of two dressings

Classic caesar salad with harvest croutons

Baby Spinach salad, goat cheese, candied pecans with raspberry vinaigrette

Starch - (Your choice of one)

Roasted seasonal tricolored fingerling potatoes

Wild rice pilaf

Roasted red potatoes

Garlic and herb mashed potatoes

Entrée

Marinated jerk chicken breast with caribbean pineapple mango chutney

Fresh summer italian herb marinated chicken breast with a pesto cream

Orange honey balsamic glazed grilled pork chop

Seared salmon with lemon thyme butter

Creole blackened shrimp with grilled smoked sausage

Grilled sirloin steak with fresh chimichurri

One (1) entrée—\$34 per person

Two (2) entree—\$39 per person

Three (3) entrees—\$43 per person

Based on a two (2) hour serving period

All pricing is subject to 20% service charge and applicable taxes



301 S.E. Walton Blvd, Bentonville, AR 72712

479-845-7770

Themed Dinner Buffet



Italian buffet

Hydroponic local green salad with assorted dressings and toppings, caesar salad, caprese salad, tortellini, fettuccini, penne pasta, meatballs, sliced grilled chicken, marinara sauce, alfredo sauce, garlic bread sticks, regular, decaffeinated coffee, iced tea service and water—\$35 per person

Mexican buffet

*Hydroponic local green salad with corn, black beans, tomatoes, peppers and onions with southwest chipotle ranch dressing
Tacos seasoned ground beef, shredded lettuce, shredded cheese, diced tomatoes, sour cream, flour tortillas, crisp shells, beef and cheese enchiladas, refried beans, spanish rice with sopaipillas and honey, regular, decaffeinated coffee, iced tea service and water—\$35 per person*

Fajita Buffet

*Hydroponic local green salad with corn, black beans, tomatoes, bell peppers and onions with southwest chipotle ranch dressing
Grilled chicken and beef fajitas served with sautéed onions and green peppers, mexican rice, refried beans, shredded cheese, pico de gallo, salsa with flour tortillas, sopaipillas and honey, regular, decaffeinated coffee, iced tea service and water — \$35 per person*

*Based on a two (2) hour serving period
All pricing is subject to 20% service charge and applicable taxes*



DOUBLE TREE SUITES
BY HILTON™
BENTONVILLE

301 S.E. Walton Blvd, Bentonville, AR 72712

479-845-7770

Action stations

Little Italy

A selection of tortellini, fettuccini, penne pasta, coupled with marinara sauce, alfredo sauce and pesto sauce, accompanied with garlic breadsticks—\$8 per person

Add Grilled Chicken—\$10 per person Add Beef—\$11 per person

Oriental stir fry

A selection of tofu, sliced chicken breast and shrimp, coupled with oriental style vegetables, fried rice and soy ginger sauce—\$10 per person



Carving Stations

Smoked turkey breast—served with silver dollar rolls and sage pan gravy—\$10 per person

Roasted pork loin—served with rolls and a sauce or dip of your choosing—\$11 per person

Smoked brisket—served with rolls and homemade bbq sauce—\$12 per person

Garlic crusted round of beef -served with natural au-jus, horseradish cream and rolls—\$14 per person

Prime rib—served with rolls and horseradish cream or au-jus —\$17 per person

Chef attendant required for each station—Chef attendant—\$50 each for 2 hour service

Chef attended stations are intended to enhance a plated or buffet dinner and are not considered a meal.

Based on a two (2) hour serving period

All pricing is subject to 20% service charge and applicable taxes

Additional Enhancements

Hors d'Oeuvres—Upgrade your plated or buffet dinner with two (2) hors d'Oeuvres as your guests arrive—\$10 per person

Punch Fountain—Included your choice of punch: citrus or fruit punch—\$100 with 5 gallons of punch included serves up to 80 people (\$20 per each additional gallon)

Chair covers—white chair covers—\$3 per chair with your choice of colored sash—\$4 per chair

Dance floor— 12'x12' or 16'x16' — \$150 per floor

Slide show projection package—LCD projector and screen (client provides laptop) —\$150 per system

House Sound system — with ipod or mp3 player connection- \$50 (client provides ipod connectors)

Special effects lighting—\$30 each

*Based on a two (2) hour serving period
All pricing is subject to 20% service charge and applicable taxes*



DOUBLETREE SUITES
BY HILTON™
BENTONVILLE

301 S.E. Walton Blvd, Bentonville, AR 72712

479-845-7770



Brunch buffets

*Brunch buffet is available for receptions
prior to 3:00pm*

*All buffets includes coffee, decaffeinated coffee,
ice tea service and water*

Brunch option #1

Fresh fruit salad

Hydroponic local green salad with assorted dressings and toppings

Quiche with spinach, broccoli, bacon, cheese and egg

Honey orange glazed ham steaks

Seasoned breakfast cube potatoes

*Sweet potato and root vegetable blend with carrots, parsnips, red pepper,
kale and red onion*

Roasted asparagus with hollandaise sauce

Homemade DoubleTree cookie banana bread—\$26 per person

Brunch option #2

Fresh fruit display with vanilla bean yogurt

Bagels and lox—Smoked salmon, capers, cream cheese and red onion

4-5 oz. Sirloin steak

Quiche with spinach, broccoli, bacon, cheese and egg

Roasted asparagus with hollandaise sauce

Tri-color fingerling potatoes with rosemary oil

Caprese Salad

Homemade DoubleTree cookie banana bread—\$30 per person

Enhancements

Mimosa Station with bartender— \$6 per person

*Omelet Station—Made to order omelets with diced tomatoes, scallions, bell
peppers, mushrooms, salsa, cheddar cheese and ham—\$6 per person*

Breakfast burritos — Served with salsa — \$4 per person

Ham and cheese croissant sandwiches —\$4 per person



DOUBLE TREE SUITES
BY HILTON™
BENTONVILLE

Beverages

Beverage service includes portable bar, garnishes, mixers and professional bartender

Current alcohol tax rates are, 9.5% for beer & wine, 23.5% for liquor

Liquor

Well brands—Jim Beam, Seagram's 7, Clan McGregor, New Amsterdam, Beefeater, Bacardi, Sauza Silver

Premium Brands—Jack Daniels, Seagram's VO, J&B, Absolute, Tangueray, Captain Morgan, Jose Cuervo

Beer

Domestic—Bud, Bud Light, Coors Light, Miller Lite, Michelob Ultra

Specialty & Import—Sam Adams, Stella Artios, Amstel Light, Heineken, Corona Extra

Wine

We proudly serve Beringer wines as our house brand

Certain brands are available upon request. Pricing and availability may vary

Host Bar Drink Pricing

Domestic Beer—\$3.5

Specialty & Import Beer—\$4

Wells—\$5.5

House Wine—\$6

Premiums—\$6.5

Cordial—\$6

Cash Bar Drink Pricing

Domestic Beer—\$4

Specialty & Import Beer—\$5

Wells—\$6

House Wine—\$7

Premium—\$7

Cordials—\$7

House Wine Bottle (serves 4-5) - \$24 per bottle

Bota Box Wine (serves 16) - \$32 per box

Domestic Beer Keg (serves 160) - \$300 (host only)

Specialty & Import Beer—\$350/\$400 (host only)

Bartender fee—\$25 per bartender per hour

Host beverage prices are subject to 20% service charge and applicable taxes

Cash Bar prices include tax



DOUBLETREE SUITES
BY HILTON™
BENTONVILLE

Wedding package guideline and additional information

Food and beverages:

- *When alcoholic beverages are served on the premises of the hotel (or elsewhere under the Hotel alcoholic beverage license), We will require that all beverages be dispensed only by the hotel servers and bartenders. Our alcoholic beverage license requires us to (1). Request proper identification (picture ID) of any person of questionable age and refuse alcohol service if person who, in our judgment, appears to be intoxicated.*
- *Due to health regulations and liability insurance, all food and beverage must be provided by the hotel and excess food may not be taken from the hotel.*
- *A 20% service charge and applicable state tables will be added to all food and beverage, room rental and audio visual equipment rental.*
- *Benton County, Arkansas is subject to different alcoholic beverage guidelines, licensing and taxes than other surrounding counties. Current Alcoholic Beverage taxes are: Beer or Wine 19.5%, Distilled Spirits 23.5%.*
- *Plated entrée selections-in the event that your group requires a split menu, entrée selections are limited to maximum of (2) selections. The hotel requires that the client provide place cards or tickets identifying the particular entrée pre-selected by each guest. If the client wishes to select more than 2 entrees, add \$2.00 per person to the menu price. If the hotel needs to produce more than the initial amount guaranteed for the specific entrée, the client is responsible for paying for those additional meals.*
- *Due to last minute walk-in's or add-on's the hotel may not be able to produce the same menu as ordered. A meal equivalent to your menu will be supplied.*

Guarantees:

- *We will require a final guarantee by 3:00pm, three (3) business days (Monday—Friday) in advance. This will be the minimum guarantee, not subject to reduction. We will not be responsible for service to more than 3% above your guarantee. If no guarantee is received to the hotel, the original estimated attendance shall become the guarantee.*

Labor Charges:

- *Cash and/or Host Bar—Bartender fees will be charged at the cost of \$25.00/per hour. With a maximum five hour service time.*

Signage, banners and special materials:

- *The hotel will post your program in the public area of the hotel on our electronic reader board.*
- *All signs and banners are subject to a hanging fee of \$50.00/per sign or banner.*
- *Ceiling fabric swags, lanterns, lights etc. are subject to a hanging fee. To be determined by the Director of Catering.*

Banquet and meeting rooms:

- *Function rooms are assigned based on the number of people anticipated. If your anticipated attendance count changes substantially, the hotel reserves the right to reassign function space, with notification to function space suitable for the group's attendance. Function room assignments may also change in order that the hotel and convention center best meet the needs of all of its guests.*
- *Due to the hotels limited ballroom space, early access to the ballroom may not be granted. If you wish to get early access, you may do so for an additional fee.*



Wedding package guideline and additional information continued

Decorations:

- *The hotel will not permit the affixing of anything to walls, floors, or ceilings this includes: nails, staples, push pins, or any other substance unless approval is given by the hotel in writing. In the event this is done without authorization, and damage is suffered, this cost of the repair and/or replacement will be billed to the patron.*
- *Due to liability and the safety of our guests, we do not allow bird seed, or rice. If any of the mentioned are used, a clean up fee will apply, not to exceed \$250.00.*
- *Glitter or confetti is not permitted in any the of the function space.*
- *Open flames are not permitted. All candles and open flames must be in a container or hurricane vase.*

Entertainment/Music:

- *Due to other groups in house either in the guest rooms or in the function space, the hotel reserves the right to lower any music being played.*

Linen:

- *The hotel's catering staff will be happy to help you choose the appropriate linens from our inventory. Specialty linens and chair covers can be arranged for an additional charge.*
- *Specialty linens and chair cover pricing will vary depending on supplier.*

