



DOUBLETREE
by Hilton™
MEMPHIS



WE MAKE YOUR BIG DAY A
DREAM
COME TRUE

At the DoubleTree by Hilton Memphis, we vow to bring personal attention and care to every detail of your wedding or event. Weddings by DoubleTree include rehearsal dinners, ceremonies, receptions, guest accommodations and personal attention from our on-staff wedding specialists. Plus, special room rates for your out-of-town guests.

Our experienced staff focuses on every detail, while you and your guests enjoy the event of a lifetime.



5069 Sanderlin
Memphis, Tennessee
901-969-6703
memphis.doubletree.com

*For more Information or a site visit contact:
Nikki Barnett, Director of Catering
901-969-6703 or email nbarnett@cooperhotels.com*

Dear Guest,

Special occasions don't happen very often; that's what makes them special! So when that big day comes, you want to celebrate. At The Doubletree Hotel by Hilton Memphis we know how important your celebrations and get-togethers really are, and we know how to make them rewarding and memorable.

Please take a moment to look over our catering menu. You'll find plenty of choices, complemented by our knowledgeable and attentive staff, professionals who are committed to creating a successful event for you and your guests.

If you have any questions, please do not hesitate to contact our team. Congratulations on your special occasion, and we hope to welcome you to DoubleTree by Hilton Memphis!

Nikki Barnett
Director of Catering
901-969-6703

Sherry Goldberg
Sales Manager
901-969-6712



Peyton Fiveash
Catering & Services Manager
901-969-6705

Themed Buffets

All prices are per person and are available for 12 guests or more

Served with Iced Tea or Lemonade

Tasty Tex Mex

Chips and Salsa, Chicken Tortilla Soup

Mexican Rice, Refried Beans

Beef Fajitas, Chicken Fajitas

Served with Taco Shells, Warm Tortillas, Guacamole, Shredded Lettuce, Diced Tomatoes,
Diced Onion, Cheddar Cheese, Diced Jalapenos Peppers, Salsa, Sour Cream and Black Olives

Chef's Choice of Desserts

26.00

Taste of Soul

Potato Salad, Garden Salad, Coleslaw

Southern Buttermilk Fried Chicken or Baked Chicken

Garlic Mashed Potatoes

Season Green Beans

Homemade Biscuits with Honey Butter

Chef's Choice of Dessert

29.00

The Salad and Potato Bar

Mixed Field Greens with

Diced Tomatoes, Bacon Bits, Chopped Eggs, Shredded Cheese, Diced Red Onions,
Choice Of Grilled Chicken Breast Strips, Julienne Turkey or Ham

Choice of Salad Dressing

Baked Potatoes Served with Butter, Sour Cream, Bacon Bits, Shredded Cheese, Chives and Salsa

Chef Choice of Desserts

25.00

BBQ Picnic

Potato Salad, Creamy Coleslaw, Assorted Potato Chips

Grilled Hamburger with Buns

Hot Dogs with Buns

Grilled Chicken Breast

Garnish Tray: Lettuce, Tomato, Red Onion, Pickles and Tomato

Fresh DoubleTree Cookies and Brownies

22.00

Taste of Memphis

Old Fashioned Coleslaw, Mac and Cheese, BBQ Beans, Potato Salad

BBQ Ribs, Beef Brisket and Pulled Chicken

Served with Mini Cornbread Muffins

Chef's Choice of Desserts

41.00

Taste of Italy

Antipasto Display to include: Salami, Prosciutto, Provolone, Pepperoni,
Mozzarella, Roasted Red Peppers, Pepperoncini, Black Olives, Sliced Tomatoes
and Grilled Marinated Eggplant

Classic Caesar Salad with Garlic croutons and Shredded Parmesan Cheese

Spinach Ravioli filled with Ricotta Cheese served with Sun Dried Tomato Sauce

Grilled Fillet of Salmon with White Wine Caper Butter Cream Sauce with Diced Tomatoes

Grilled Italian Sweet Sausage with Sautéed Tri-Color Peppers and Onions

Roasted Breast of Chicken Marsala with Sautéed Portobello Mushrooms

Parmesan Risotto Milanese

Garlic Sautéed Spinach

Assorted Mini Cannoli and Tiramisu

40.95

Design Your Own Buffet

Buffets include warm baked rolls and Chef's choice of dessert.
Served with Iced Tea or Lemonade
(includes salad choice)

Classic 1 Entrée / 1 Side 35.00 Per Person
Classic 2 Entrée / 2 Sides 38.00 Per Person
Classic 3 Entrée / 3 Sides 44.00 Per Person

Salads (Choose One)

Garden Salad
Caesar Salad with Parmesan Cheese
Spinach Salad with Feta Cheese, Strawberries, Pecans and Red Onion

Entrées

Cranberry and Brie Stuffed Chicken Breast with Beurre Blanc
Rosemary Chicken Marsala
Seared Hanger Steak with Chimichurri Brown Sugar
Portabella Mushrooms Stuffed with Squash, Zucchini, Eggplant, Orzo and Cheese Blend
Braised Short Ribs
Bourbon Glazed Salmon
Mahi Mahi with a Citrus Beurre Blanc
Southern Style Fried Chicken

Sides

Yukon Gold Mashed Potatoes
Potatoes Au Gratin
Gouda Grits
Rice Pilaf
Honey Glazed Carrots
Creamy Parmesan Polenta
Mac and Cheese
Green Bean Almondine
Grilled Asparagus
Vegetable Medley



Reception Hors d'oeuvres

Prices are Per Person

Maple Bacon Wrapped Chicken 3.00
Mini Crab Cakes served with Remoulade 4.00
Crispy Asiago Asparagus 2.00
Spanakopita 2.00
Mini Burger Slider 4.00
Chicken Satay 3.00
Spinach Stuffed Mushrooms 3.00
Mini Caprese Spikes 2.50
Mini Wedge Bits 2.00
Lollipop Lamb 9.00
Beef Tenderloin Platter at Market Price
Assorted Mini Desserts 3.00

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Priced Per Bulk

Classic Cheese Tray

Serves 25: 70.00 | Serves 50: 140.00 | Serves 100: 250.00

Fresh Seasonal Fruit Platter

Serves 25: 65.00 | Serves 50: 130.00 | Serves 100: 250.00

Homemade Spinach Dip

Serves: 25: 45.00 | 50: 90.00 | 100: 160.00

Upcharge with Shredded Chicken, 2.00 Per Person

Upcharge with Crab Meat, 5.00 Per Person

Hummus served with Pita Chips

Serves: 25: 55.00 | Serves 50: 110.00 | Serves 100: 220.00

Grilled Vegetable Platter

Serves 25: 55.00 | Serves 50: 110.00 | Serves 100: 220.00

BBQ or Italian Meatballs

Serves 25: 75.00 | Serves 50: 150.00 | Serves 100: 300.00

Chicken Tenders

Serves 25: 75.00 | Serves 50: 150.00 | Serves 100: 300.00

Chicken Wings

Serves 25: 85.00 | Serves 50: 170.00 | Serves 100: 350.00

Carving Stations:

Carving Stations are meant as reception enhancements and are not based on dinner portions.

Steamship of Beef

Fresh Horseradish and Au Jus
Silver Dollar Rolls
@ \$600.00
(serves 150 guests)

Roasted Beef Tenderloin

With Béarnaise Sauce &
Horseradish Cream and
French Baguettes
Market Price++
(serves 25 guests)

Smoked Breast of Turkey

Country Gravy, Cranberry Compote
Silver Dollar Rolls
@ \$250.00
(serves 30 guests)

Sugar & Spice Pork Loin

With Chipotle Aioli
and Silver Dollar Rolls
@ \$250.00
(Serves 30 Guest)

Bourbon and Honey

Glazed Ham

With Dijon Mustard, Hawaiian
Pineapple Salsa and
French Mini Baguettes
@ \$300.00
(serves 50 guests)

Pepper-Crusted Whole Prime Rib

Roasted Garlic Aioli, Horseradish
Cream and French Mini Baguettes
@ \$350.00
(serves 30 guests)

Grilled BBQ Flank Steak

With Cornbread Muffins
@ \$250.00
(serves 25 people)

Café Round of Beef

Fresh Horseradish
Silver Dollar Rolls
@ \$395.00
(Serves 75 guests)

**Chef fee of \$100.00
(Per Chef)**



A 9.75% TENNESSEE STATE TAX AND 22% ADMINISTRATIVE CHARGE WILL BE ADDED TO PRICE.
PRICES ARE SUBJECT TO CHANGE WITHOUT NOTICE

HORS D' OEUVRES

Cold Selections

Per 100 Pieces

Jumbo Chilled Shrimp

With Cocktail Sauce

Market Price

Rosemary Bruschetta

With Roma Tomatoes and Black

Olive Tapenade

350.00

Fruit and Cheese Kabobs

With Yogurt Dip

400.00

Red Potatoes

Stuffed with Gorgonzola and Walnuts

350.00

Crab Claws

With Drawn Butter and Cocktail Sauce

Market Price

Pecan Chicken Salad Pastry Puffs

350.00

Antipasto Skewers

350.00

Mini Deli Rolls

With Herb Aioli

300.00

Toasted Baguette

Topped with Pesto Sauce, Sliced Tomato and

Mozzarella

350.00

Assorted Mini Desserts

@ \$300.00++

Chocolate Dipped Strawberries

Market Price ++



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PLATED DINNER

All Prices are Per Person. Limited to 60 people
Plated Entrées Include a House Salad, Warm Baked Rolls,
Chef's Choice of Dessert and Iced Tea or Lemonade

Chicken Picatta

Baked or Grilled Breast of Chicken in natural Au Jus
With Choice of Sauce – Marsala, Teriyaki, Wild Mushroom or Lemon Butter Sauce
Potato Au Gratin
Vegetable Medley
27.00

Herb Marinated Skirt Steak

Topped with Chimichurri Sauce, Herb Potatoes and Haricot Verts
32.00

Petite Filet of Beef

Served with Sautéed Mushrooms, Red Wine Demi Glaze
With Potato Au Gratin and Sautéed Spinach
39.00

Braised Short Ribs

Served with root Vegetables and Gouda Grits
37.00

Honey Dijon Mustard Glazed Salmon

Served with Rice Pilaf and Grilled Asparagus
35.00

Shrimp and Grits

Jumbo Shrimp, Stone Ground Grits, Tasso Ham, Fresh Diced Tomato,
Scallions and Sherry Cream Sauce
34.00

CHEF'S CHOICE DESSERTS

Carrot Cake
New York Style Cheesecake
Key Lime Pie
Georgia Pecan Pie
Sweet Potato Pie
Red Velvet Cake
Caramel Cake
Cream Cheese Pound Cake with Strawberry Topping
White and Dark Chocolate Cake
Strawberry Shortcake
Lemon and Cream Cake
Chocolate Meringue Pie

Add our famous DoubleTree Cookies to any event! \$24.00 per dozen



ADDITIONAL BEVERAGES

Coffee (per gallon) 40.00
Hot Water w/ Assorted Tea Packets 25.00
Iced Tea with Lemon (per gallon) 30.00
Lemonade or Fruit Punch (per gallon) 30.00
Assorted Juices per Pitcher (72 oz.) 10.00

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BANQUET BEVERAGE SERVICE

A Flat Bartender Charge of \$75.00 will be charged on all cash and/or host bars.

The DoubleTree by Hilton as a licensee is responsible for the administration of the sale and service of alcoholic beverages in accordance with the Tennessee Alcoholic Beverage Commission's regulations. It is a policy, therefore, that all liquor, beer, and wine be supplied by the hotel.

Tier 1

Cash or Hosted 9.00 Per Drink

Vodka – Absolut
Gin – Beefeater
Rum – Bacardi
Tequila – José Cuervo Gold
Whiskey – Jim Beam
Blend – Seagram's VO
Scotch – Famous Grouse

Tier 2

Cash or Hosted 10.00 Per Drink

Vodka – Grey Goose
Gin – Bombay
Rum – Captain Morgan
Tequila – 1800 Silver
Whiskey – Jack Daniel's
Blend – Crown Royal
Scotch – Dewars

Domestic Beer

Cash or Hosted 4.00 Per Beer

Budweiser, Bud Light, Miller Lite, Coors Light

Imported Beer

Cash or Hosted 5.00 Per Beer

Amstel Light, Heineken, Corona, Dos Equis, Yuengling

Local Beer

Cash or Hosted 6.00 Per Beer

Ghost River, Gotta Get up to Get Down, Ananda, Tiny Bomb

Wine Tier 1

Cash or Hosted 9.00 (glass) 34.00 (bottle)

Moscato – Beringer
White Zinfandel – Beringer
Chardonnay – Tunnel Of Elms
Cabernet Sauvignon – Tunnel of Elms
Merlot – Tunnel of Elms

Wine Tier 2

Cash or Hosted 11.00 (glass) 38.00 (bottle)

Cabernet Sauvignon – Hess Select
Chardonnay – Clos Du Bois
Merlot – Blackstone

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Weddings & Receptions at DoubleTree by Hilton Include:

- White Linen Tables and Napkins
- All China, Glassware, & Silver
- Head Table, Cake Table, Gift Table
- Special Room Rates for Out of Town Guests
- Complimentary Daily Self-Parking for all Guests
- Hilton Honor Points
- Complimentary Menu Tasting (for receptions of 75 or more) up to four guests
- Complimentary Bride & Groom Sleeping Room for one night

Book your Wedding Ceremony, Reception, Rehearsal Dinner, Brunch and more at DoubleTree by Hilton Memphis.



WELCOME TO OUR GRAND BALLROOM



Decorations

All decorations including table centerpieces are provided by the guest. No open flame candles, confetti or glitter is allowed.

Food & Beverage

No food or beverage may be brought into the hotel meeting space from an outside source. Due to health codes, guests are not permitted to take any food or beverage outside of the facility.

Parking

DoubleTree by Hilton offers complimentary on-site parking for guests.

Shuttle

Complimentary shuttle transportation to and from the Memphis International Airport and/or within a 3 mile radius of the hotel.

Service Charge and Sales Tax

Food and beverage prices are exclusive of taxable service charge and sales tax. A 9.75% Tennessee State tax and 22% administrative charge will be added to price.