

Double Tree Tempe

PRIVATE DINING MENUS
2024



DOUBLETREE
by Hilton™
PHOENIX-TEMPE

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Rise & Shine

BREAKFAST BUFFETS & CONTINENTAL

service set for 90 minutes, and includes regular and decaffeinated coffee, assorted herbal teas, cranberry and orange juices
Minimum of 25 people required for buffets

CLASSIC CONTINENTAL 24

sliced seasonal fruits & berries, fresh baked artisan pastries, breakfast breads, muffins

EXECUTIVE CONTINENTAL 26

sliced seasonal fruits & berries, assorted breakfast cereals, whole milk, 2% milk, house made granola, individual fruit yogurts, bagels & cream cheese, fresh baked artisan pastries, breakfast breads, muffins

BRUNCH BUFFET 36

sliced seasonal fruits & berries, low-fat greek yogurt & granola parfaits, smoked salmon display, ny style bagels, flavored cream cheeses, onion, tomato, capers, cage free scrambled eggs, vanilla french toast with maple syrup & fresh berries, applewood smoked bacon or pork sausage links, breakfast potatoes with peppers and onions, biscuits, hatch chile sausage gravy, fresh baked artisanal pastries, breakfast breads, muffins

AMERICAN TRADITIONAL 29

sliced seasonal fruits & berries, assorted cereals, whole milk, 2% milk, fresh baked artisan pastries, breakfast breads, muffins, cage free scrambled eggs, country sausage, applewood smoked bacon, breakfast potatoes

MORNING GLORY 32

sliced seasonal fruits & berries, greek yogurt, home made granola, fresh baked artisan pastries, muffins, chicken chilaquiles, cage free scrambled eggs, country biscuits, hatch green chile sausage gravy, applewood smoked bacon, breakfast potatoes



BUFFET ENHANCEMENTS

STEEL CUT OATS OR SOUTHERN STYLE GRITS 12

berry preserves, toasted almonds, brown sugar, assorted dried fruits

AVOCADO TOAST 15

baguette crostini, multi grain toast points, smashed avocado, pickled red onion, grape tomato, arugula, pickled fennel, spiced pepitas

BREAKFAST BURRITO 8

egg, chorizo, cheese

CROISSANT SANDWICH 8

egg, ham, cheese

BISCUIT SANDWICH 8

egg, sausage, cheese

PLATED BREAKFAST

includes regular and decaffeinated coffee, herbal teas, family-style fruit plate and bread basket, option of orange or cranberry juice

ALL AMERICAN 26

cage free scrambled eggs, applewood smoked bacon, breakfast potatoes

SMOKEHOUSE BRISKET 32

smoked brisket, red bliss potatoes, bell peppers, red onion, poached egg

RANCHERO HASH 28

crispy potatoes, local chorizo, peppers, onions, poached egg, ranchero sauce, pico de gallo, queso fresco

SPINACH MUSHROOM FRITTATA 28

baked egg, spinach, cremini mushroom, swiss, breakfast potatoes

Breaks

HAVE A BITE

service set for 45 minutes
minimum 15 people required

SOUTH MOUNTAIN TRAIL 18

almonds, peanuts, M&M's, raisins, craisins, shaved coconut, banana chips, cashews, dried apricots, assorted whole fruit, iced tea, lemonade

LA FIESTA 18

tri colored tortilla chips, housemade guacamole, fire roasted salsa, queso dip, watermelon and pineapple agua frescas

FARMERS MARKET 18

garden farm vegetables, traditional hummus, roasted red pepper hummus, pita bread, whole fruit, granola bars, assorted yogurts, prickly pear lemonade, iced tea

D-BACKS 18

pretzel bites, spicy mustard, beer cheese, freshly popped popcorn, mini hotdogs, churro bites, lemonade

COOKIE JAR 18

DoubleTree chocolate chip walnut, macadamia nut, oatmeal raisin, assorted mini cheesecakes, dessert bars, chocolate milk, bottled water

CANDY SHOP 18

build your own candy bags- mason jars of assorted candies and chocolates, fruit punch, bottled water

TAKE A SIP

REGULAR AND DECAFFEINATED COFFEE, HERBAL TEAS

half day service (up to 4 hours)- \$8

full day service (up to 8 hours)- \$10

REGULAR AND DECAFFEINATED COFFEE, HERBAL TEAS, COCA COLA PRODUCTS, BOTTLED WATER, FRESHLY BREWED ICED TEA

half day service (up to 4 hours) - \$14

full day service (up to 8 hours) - \$18

PRICKLY PEAR LEMONADE 5

CITRUS OR FRUIT INFUSED WATER 5

BOTTLED SPARKLING WATER 5



Breaks

A LA CARTE ENHANCEMENTS

BY THE PIECE

individual fruit and greek yogurts \$6
granola/protein bars \$7
seasonal whole fruit \$5
bags of ketel chips \$5
almond milk quart \$10
soy milk quart \$10

BY THE DOZEN

assorted donuts \$35
assorted danish \$35
assorted muffins \$35
hard boiled eggs \$28
freshly baked cookies \$40
chocolate fudge brownies \$40

BY THE PERSON

turkey sausage \$5
popcorn with toppings \$5
tortilla chips, guacamole, queso, fire roasted salsa \$7
pita bread, traditional hummus, red pepper hummus \$8
vegetable crudités, house made ranch \$6



Lunch



ON THE GO

includes bag of kettle chips, whole seasonal fruit, DoubleTree signature cookie, coca cola product or bottled water

less than 30 people, maximum 2 selections

more than 30 people, maximum 3 selections

TURKEY AVOCADO 28

oven roasted turkey breast, applewood smoked bacon, havarti, avocado, lettuce, tomato, garlic aioli, croissant

HAM 28

thin sliced black forest ham, swiss, lettuce, tomato, shaved onion, dijon aioli, pretzel roll

ROAST BEEF 28

shaved oven-roasted beef, muenster cheese, arugula, tomato, horseradish aioli, herb focaccia roll

CHICKEN CAESAR WRAP 28

grilled chicken, parmesan, romaine lettuce, sun-dried tomato, caesar dressing, herb tortilla wrap

PLATED LUNCH ENTREES

includes field greens salad, house made ranch dressing, rolls and butter, chef's choice dessert, freshly brewed iced tea

one selection for groups of 25 people or less

maximum of 3 selections for groups of more than 25 people

if more than one entree is selected, all entrees will be charged at higher price

TEQUILA LIME CHICKEN 30

citrus marinated grilled chicken breast, cilantro lime rice, calabacitas | GF

CHILE BRAISED CHICKEN 30

slow-cooked marinated chicken thighs, charred corn and black bean rogout, cilantro lime rice, pico de gallo, queso fresco, manzina tortilla | GF

CHICKEN BOURSIN 30

breaded chicken cutlet, boursin cream sauce, sun dried tomatoes, grilled asparagus, garlic mashed potatoes, scallions

ACHIOTE PORK LOIN 32

marinated achiote pork loin, pineapple onion relish, green chile mash, seasonal roasted vegetables | GF

GARDEN WRAP 28

mixed greens, roasted seasonal vegetables, red pepper hummus, balsamic reduction, spinach tortilla wrap | V

ASIAN CHOPPED CHICKEN SALAD 28

grilled chicken breast, mixed greens, asian slaw, cashews, wasabi peas, sesame ginger dressing

ARIZONA CHOPPED SALAD 28

mixed greens, tomatoes, red onion, green chilles, roasted corn, black beans, tortilla strips, chipotle ranch dressing | V

CHIMICHURRI FLAT-IRON 32

6oz marinated flat-iron steak, chimichurri, chorizo and corn hash | GF

BLACKENED ROCKFISH 32

ancho-herb rockfish filet, white bean poblano ragout, seasonal roasted vegetables | GF

POBLANO RELLANO 27

fire-roasted poblano chile stuffed with squash, corn and quinoa, tomatillo cream, pico de gallo, queso fresco | V GF

ZOODLE PASTA 27

zucchini spaghetti, artichoke, oven roasted tomato, roasted mushrooms, mixed olives, chickpeas, seasonal roasted vegetables, pemitas | V GF

Lunch

LUNCH BUFFETS

all buffet service set for 90 minutes
Minimum of 25 people required

DELI 36

mixed greens salad, marinated vegetable pasta salad, albacore tuna salad, thinly sliced black angus pastrami, oven roasted turkey, black forest ham, roast beef, assorted sliced cheeses, leaf lettuce, sliced tomato, shaved red onion, dill pickle chips, sliced breads, deli rolls, mayonnaise, spicy brown mustard, assorted cookies and brownies

BUILD YOUR OWN SALAD BAR 36

mixed greens, romaine, spinach, sliced chicken breast, marinated steak, crushed fingerling potatoes, shredded cheddar, parmesan, bleu cheese crumbles, shredded carrots, grape tomatoes, sliced cucumbers, chickpeas, sliced mushrooms, crumbled hard boiled egg, roasted red pepper strips, mixed olives, bacon bits, chef's assorted petit fours

BACKYARD BBQ 36

mixed green salad, potato salad, coleslaw, bbq grilled chicken breast, smoked pulled pork, baked beans, buttered corn on the cob, jalapeno cheddar cornbread, apple cherry cobbler

MEDITERRANEAN 40

greek salad, herb oregano vinaigrette, caprese salad, lemon herb roasted chicken, seasonal roasted vegetable orzo, baked ziti with marinara italian sausage and parmesan cheese, chese ravioli with chopped spinach in a cream sauce, marinated roasted seasonal vegetables, garlic bread, orange ricotta filled canoli

EXECUTIVE DELI 40

mixed greek salad with cucumber, feta, tomato, mixed olives, herb oregano vinaigrette, caprese salad with buffalo mozzarella, tomato, basil, balsaamic reduction, thinly sliced black pepper turkey breast, capicola, sopressata, prociutto, sliced swiss, muenster, provolone, havarti, leaf lettuce, shaved red onion, artisan bread and rolls, mini macarons, assorted dessert bars

SONORAN 40

southwest caesar- romaine, chipotle lime dressing, queso fresco, sun-dried tomatoes, tortilla strips
black bean and street corn salad, chipotle marinated chicken and carne asada fajitas, sauteed peppers and onions, cilantro lime rice, charro beans*, fire roasted salsa, homemade guacamole, sour cream, shredded cheese, warm flour tortillas, churro bites, chocolate and cajeta
*contains pork

add shrimp fajitas \$8

ADD SOUP TO ANY BUFFET 3

chicken tortilla
pork posole
chicken corn chowder
zuppa toscana
minestrone



Conference Packages

BLUE 50

classic continental

all day full beverage service

choice of afternoon break

farmers market

candy shop

cookie jar

d backs

SILVER 74

classic continental

add one enhancement:

breakfast burritos

breakfast croissants

breakfast biscuit

all day full beverage service

choice of 2 on the go lunches

upgrade to deli buffet additional \$5

choice of afternoon break

farmers market

candy shop

cookie jar

d backs

GOLD 82

executive continental

all day full beverage service

choice of lunch buffet

choice of afternoon break

farmers market

candy shop

cookie jar

d backs

DIAMOND 89

american traditional buffet

all day full beverage service

choice of lunch buffet

choice of afternoon break

farmers market

candy shop

cookie jar

d backs

Reception

HOT BITES

priced per 100 pieces per order

FIRE CRACKER SHRIMP 575

MACARONI & CHEESE POPPER 375

CHICKEN POT PIE 475

SHEPARD'S PIE 400

VEGETABLE SPRING ROLL 300

SPANAKOPITA 300

BACON WRAPPED SCALLOP 575

LUMP CRAB CAKE 550

PORK POT STICKER 325

BACON WRAPPED SHORT RIB 400

BLACK BEAN EMPANADA 375

COCONUT CRUSTED CHICKEN SATE 425

COLD BITES

priced per 50 pieces per order

DEVILED EGGS AND PROSCIUTTO 300 | GF

TOMATO BRUSCETTA CROSTINI 325 | V

SPICED SHRIMP COCKTAIL LOLIPOP 325 | GF

SHRIMP CEVICHE SHOOTERS 325 | GF

AHI TUNA POKE CONE 325

STREET CORN CONE 350 | V

ROAST BEET AND GOAT CHEESE CONE 375 | V

CAPRESE SKEWER 275 | V GF

add butler pass service- a labor fee of \$50 per
server per hour
1 server required for every 50 guests

Reception

RECEPTION PACKAGE 50

CHARGED PER PERSON

minimum of 40 guests
based on 90 minute service

INCLUDES:

cheese and cracker display
antipasto display
fruit and berry display

CHOICE OF 5 HOR'S DOEUVRES:

MACARONI AND CHEESE POPPER
CHICKEN POT PIE
MINI SHEPARD'S PIE
VEGETABLE SPRING ROLLS | V
SPANAKOPITA | V
PORK POT STICKER
BACON WRAPPED SHORT RIB | GF
BLACK BEAN EMPANADA | V
COCONUT CRUSTED CHICKEN SATE

RECEPTION STATIONS

CHARGED PER PERSON

minimum of 40 guests
based on 90 minute service
must be added to reception package, plated or buffet dinner

TACO FIESTA STATION 15

chile marinated chicken thigh
shredded beef birria
rajas and corn
salsa
guacamole
queso
southwest slaw

ADD GRILLED SHRIMP OR MAHI MAHI 8

MAC AND CHEESE BAR 15

three cheese macaroni and cheese
bacon
hatch green chile
buffalo chicken
petite shrimp
chorizo
jalapenos
broccoli

Reception

RECEPTION DISPLAYS

serves 50 guests

DOMESTIC AND IMPORTED CHEESES 325

dried fruits, raw nuts, crackers, baguette slices

SEASONAL FRUIT 275

seasonal fruits & berries, honey yogurt

VEGETABLE CRUDITÉS 250

seasonal vegetables, served with house ranch dressing

HUMMUS TRIO 300

traditional hummus, roasted red pepper hummus, black bean hummus, toasted pita and flatbreads

FLAT BREAD TRIO 350

margherita, tomato, herb garlic oil, basil, mozzarella shrimp, artichoke, cream sauce, mozzarella red sauce, pepperoni, sausage, mozzarella

ANTIPASTO 400

gorgonzola, provolone, mozzarella, roasted red peppers, assorted cured olives, artichokes, prosciutto, genoa salami, pepperoni, marinated mushrooms, anchovies, peasant breads

SEAFOOD RAW BAR *market price*

chilled jumbo shrimp, crab legs and claws, selection of oysters on the half shell, smoked salmon, ceviche shooters, lemons, accoutrements

DESSERT DISPLAYS

CHARGED PER PERSON

minimum of 40 guests

service set for 60 minutes

GOURMET SWEET TABLE 18

assorted petit fours

creme eclairs

dark chocolate dipped strawberries

cannoli

assorted berries

CHOCOLATE FONDUE 20

melted milk chocolate

strawberries

pineapple

pound cake

marshmallows

brownie squares

graham crackers

candied bacon

pretzels

CARVING STATIONS

PRICED PER PERSON

CARVER FEE REQUIRED AT \$100 PER 75 PEOPLE

service set for 60 minutes

minimum of 40 guests

PRIME RIB 20

with au jus and horseradish cream

PORK STEAMSHIP 17

with red wine demi glace

BUTTER ROAST TURKEY BREAST 17

with pan gravy

GLAZED HAM 14

with grilled pineapple and onion relish

CALIFORNIA STRIPLOIN 20

with bacon demi glace

Dinner

PLATED DINNER ENTREES

all plated dinners are three course and include salad, entree, dessert, rolls and butter, regular and decaffeinated coffee, herbal tea

choice of one salad

CAESAR

baby romaine, shaved parmesan, roasted tomato, chile lime caesar dressing, garlic crostini | V

FIELD GREENS

mixed greens, grape tomato, english cucumber, rainbow carrots, mushroom, herb crouton, house ranch dressing | V

ROASTED BEET

arugula, roasted beets, whipped goat cheese, tart apple, pickled fennel, spiced pepitas, apple cider vinaigrette | V GF

BABY GEM

baby gem lettuce, fresh mozzarella, shaved red onion, red pepper crostini, red pepper vinaigrette | V GF

*maximum 3 entree selection. all entrees will be charged at higher price item
one selection for groups of 25 people or less*

HERB ROASTED CHICKEN 42

herb roasted airline chicken, potato gratin, grilled asparagus, natural brodo | GF

SPINACH ARTICHOKE CHICKEN 40

spinach artichoke stuffed airline chicken, tomato feta risotto, lemon broccolini, olive tapenade | GF

CRUSTED PORK CHOP 38

herb dijon crusted pork chop, truffle mashed potato, roasted brussel sprouts, bacon vinaigrette | GF

MOMS MEATLOAF 36

house made meatloaf, lemon broccolini, red skin potato mash, bacon gravy

SHORT RIB 45

birria braised short ribs, poblano corn polenta, seasonal roasted vegetables, queso fresco, nopales pico | GF

NY STRIP 48

california cut NY strip, herb roasted fingerling potatoes, charred asparagus, red wine bordelaise

SALMON 42

pan seared salmon, lemon fennel risotto, shallot green beans, citrus cream | GF

SEA BASS 45

pineapple achiote sea bass, white bean poblano ragout, charred broccolini | GF

PIQUILLO RELLANO 37

roasted vegetable quinoa stuffed piquillo pepper, pumpkin seed romesco, market vegetables | V GF

CAULIFLOWER STEAK 36

charred cauliflower steak, sweet potato puree, fire roasted tomato, baby squash | V GF

FILET DUET 55

filet mignon and butter poached shrimp, truffle mashed potatoes, grilled asparagus | GF

CHICKEN DUET 52

herb roasted airline chicken, pan seared salmon, harvest wild rice, lemon broccolini | GF

choice of one dessert

MOLTEN LAVA CAKE | GF

TIRAMISU

RED VELVET CAKE

PINEAPPLE UPSIDE DOWN CAKE

ORANGE- SCENTED OLIVE OIL CAKE

Dinner

DINNER BUFFETS

includes artisan rolls and butter, assorted dessert display
all buffet service set for 90 minutes
minimum of 25 people required

BROADWAY SIGNATURE 50

choice of one soup

zuppa toscana | GF pork posole | GF
chicken corn chowder | GF chicken tortilla | GF

choice of two salads

CAESAR

baby romaine, kale, shaved parmesan, roasted tomato, chile lime caesar dressing, garlic crouton | V

FIELD GREENS

mixed greens, grape tomato, english cucumber, rainbow carrots, mushroom, herb crouton, house ranch dressing | V

ROASTED BEET

arugula, roasted beets, whipped goat cheese, tart apple, pickled fennel, spiced pepitas, apple cider vinaigrette | V GF

BUTTERNUT SQUASH

kale, mixed greens, dried cranberries, roasted butternut squash, candied pecans, citrus tahini vinaigrette | V GF

choice of two entrees

HERB ROASTED CHICKEN BREAST

roasted chicken breast, sun dried tomato polenta, wilted greens, white wine chicken brodo | GF

TERES MAJOR STEAK

grilled petite filet, chimichurri, charred corn and black bean succotash | GF

SHORT RIB

ale braised short ribs, herbed marble potatoes, red wine demi glace, seasonal roasted vegetable medley | GF

CRUSTED PORK LOIN

herb dijon crusted pork loin, herb roasted marble potatoes, roasted brussel sprouts, bacon vinaigrette

SALMON

pan seared salmon, harvest rice, wilted spinach, cauliflower puree | GF

SMOKEHOUSE BBQ 48

watermelon goat cheese salad, macaroni salad, powerslaw, grilled tequila lime chicken thighs, smoked pork ribs, smokehouse brisket, mac n cheese, bbq spiced red bliss potatoes, mexican street corn succotash, jalapeno cheddar cornbread, apple crumble

FAR EAST 46

thai noodle salad, sesame ginger slaw, vegetable eggrolls, fried rice, teryaki chicken, szechuan beef, sweet and sour pork, vegetable stir fry, fortune cookies, assorted petit fours

SONORAN NIGHTS 48

chicken tortilla soup, sonoran chopped salad with cilantro ranch dressing, borracho beans, cilantro lime rice, calabacitas, chicken enchiladas, seabass veracruz, biria braised short ribs, cinnamon sugar churro bites with chocolate and cajeta, sopapillas with powdered sugar and local honey

BUFFET ENHANCEMENTS 8

agave and prickly pear glazed rainbow carrots | V GF

sauteed green beans with shallot and bacon vinaigrette | GF

roasted brussel sprouts with shallot vinaigrette | V GF

herb seasonal roasted vegetable medley | V GF

lemon herb broccolini | V GF

cheesy potato gratin | V GF

herb roasted marble potatoes | V GF

truffle yukon mashed potatoes | V GF

wild rice pilaf | V GF





THE BREAKFAST BAR

\$50 bar set up fee when booked between 9am-2pm. 1 bartender per 100 guests recommended. prices per person based on 2 hour service

MIMOSA 12

Ruffino prosecco, orange juice, pineapple juice, cranberry juice, sliced strawberries, raspberries, oranges

BLOODY MARY 14

Deep eddy vodka, house bloody mary mix, celery, jalapenos, bacon, olives, pepperoncini, baby dill, horseradish, worchestershire, hot sauce, lemon, lime

COCKTAIL HOUR

a labor fee of \$100 is applicable per bar setup. 1 bartender per 75-100 guests.

	HOSTED	CASH
CALL BRANDS	9	10
PREMIUM BRANDS	10	11
TOP SHELF	14	14
HOUSE WINE	8	9
PREMIUM WINE	10	11
DOMESTIC BEER	6	7
PREMIUM/CRAFT BEER	7	8
SOFT DRINKS/BOTTLED WATER	3	3

CALL BRANDS

deep eddy, beefeater, captain morgan, josé cuervo, jim beam, dewars

PREMIUM BRANDS

titos, bombay sapphire, bacardi, espolon blanco, jack daniels, johnny red

TOP SHELF

grey goose, hendricks, appleton estate, hornitos reposado, makers mark, johnny black

The DoubleTree Tempe is the only licensed authority to sell and serve alcoholic beverages for consumption on the premises; therefore no outside beverages are permitted to be brought into the hotel

Rentals

ALL THE EXTRAS FOR A FABULOUS FUNCTION

Dance Floor

Stage

WiFi

Wired Internet

Outdoor Fire Pit Table

Outdoor Heater

Outdoor Lounge Seating (seats 4)

Outdoor Umbrella

Terms

FOOD & BEVERAGE MENU SELECTION To assure that your menu selections can be made available, please submit them at least 21 days in advance. Custom menus should be discussed directly with your event manager. Dietary requests options available upon request in advance.

MEAL GUARANTEES A meal guarantee is required 7 days prior to your function. If a meal guarantee is not given, DoubleTree by Hilton Phoenix - Tempe will set it based on the last available written estimate. If attendance falls below the guarantee in either case, the host is responsible for the number guaranteed. The final count for each entrée is due to DoubleTree by Hilton Phoenix - Tempe 14 days in advance for choice-of entrée. Client must provide escort cards indicating each guest's entrée selection. Highest price entrée prevails, plus additional operational fees may apply. Chef selection of vendor meals are available upon request at \$45++ per plate.

BANQUET EVENT ORDERS Upon review of your event requirements, an event order will be sent to you for your signature and approval of final arrangements and prices. If you do not advise your event manager at the DoubleTree by Hilton Phoenix - Tempe of any changes on the event order 7 days prior to event, you agree that the event order will be considered accepted by you as correct and final.

FOOD AND BEVERAGE SERVICE The Arizona State Liquor Board regulates the sale and service of alcoholic beverages. The DoubleTree by Hilton Phoenix - Tempe is responsible for the administration of these regulations. It is DoubleTree by Hilton Phoenix - Tempe policy that liquor cannot be brought on and off property from outside sources. Furthermore, at our discretion, can refuse service to any guest who appears impaired or underage. Additionally, the DoubleTree by Hilton Phoenix - Tempe does not allow outside food on the property without prior written approval. Exceptions to this are wedding cakes from a licensed bakery.

LABOR CHARGES Bartenders are provided at a charge of \$100.00++ each. Bartenders are required and charged for event bars. One bartender per 75 guests recommended.

CULINARIANS are provided at a charge of 100.00++ each for action stations.

SALES TAX & SERVICE CHARGE A 24% service charge is added to the final bill. Current Arizona state sales tax is applicable to the total.

DATE HOLDS, DEPOSITS & PAYMENTS Soft holds on available dates are complimentary, limited to 48 hours. It is the client's responsibility to contact DoubleTree by Hilton Phoenix - Tempe to secure the date and space. Firm Date holds require a signed contract AND 50% of estimated total charges. Final payment totaling 100% of estimated charges will be collected 10 business days prior to the event.

CLIENT AND PLANNER RESPONSIBILITIES Entertainment/music upgraded linens & rental equipment, audio visual, flowers, décor, candles, and other services not specified on the banquet event order.

Prices and menu items subject to change without notice.

Ingredients substitution subject to market availability.