

Weddings

by



HILTON PHOENIX

RESORT AT THE PEAK



Duffy
STUDIOS

Stunning CEREMONIES

Nestled into the slopes of the Phoenix North Mountains, this Spanish-Mediterranean designed resort features one of the most unique Southwestern experiences in the country. Located on 27 acres, the property is bordered by 3,000 acres of scenic Sonoran desert in the adjacent mountain preserve.

With experienced wedding professionals and chefs skilled to cater to any desired need Hilton Phoenix Resort at the Peak offers diverse culinary experiences and attention to even the slightest details to ensure the utmost perfection of your special day.

White Garden Style Chairs
Gift and Guest Book Signing Table
Sand Ceremony/Unity Candle Table
Sound System with Wireless Handheld or Lapel Microphone
Sound Technician
Chef's Choice of Seasonal Flavored Water
Alternate Space Provided for Inclement Weather
Access to Grounds for Wedding Day Photographs

Fountain TERRACE



50-150 guests
\$1,500.00

Anasazi COURTYARD



150-500 guests
\$2,500.00

Radiant RECEPTIONS

The PALACIO



This elegant stand-alone banquet venue guarantees the ultimate option of exclusivity. The Palacio is a multi-level venue with reception space on the first level. On the second level, guests are escorted to the Veranda room with vaulted ceilings and amazing views of the city.

Accommodates 75 - 120 guests.

Hohokam BALLROOM



This ballroom features stunning crystal chandeliers, eighteen-foot ceilings, balconies that allow for an elegant feel as soon as you enter the doors, and paired with an intimate courtyard.

Accommodates 150 - 400 guests.

Anasazi BALLROOM



This ballroom features sparkling chandeliers, detailed wooden doors, and access to the Fountain Terrace, a hidden garden for guests to enjoy.

Accommodates up to 700 guests.

Wedding PACKAGE



Champagne/Cider Toast
Round Tables
High & Low Cocktail Tables
Custom Sized Dance Floor
Basic Staging
Linens & Napkins
Standard Banquet Chairs
White China, Flatware, and Glassware
Elegant Trio of Candles for Display Tables
Discounted Sleeping Room Rate for Out of Town Guests
Complimentary Night in an Upgraded Suite for the Bride & Groom

Hilton Honors Points Awarded for Wedding
with Enrollment in Program

Food & Beverage Packages Tailored to Your Tastes, Cultural Principles, & Budget

Hors D'oeuvres

SELECTION

Minimum 50 Pieces Per Item

CHILLED

Tomato Bruschetta

Parma Prosciutto Wrapped Asparagus
Whipped Herb Cheese Stuffed Tomato
\$7.00 Per Piece

Prosciutto, Mozzarella and Basil Pinwheel
Tomato, Basil and Mozzarella Skewer (GF, VG)

Asian Chicken Salad Spring Roll
Grilled Sonoran Chicken Tortilla Cup
Ahi "Poke" Mini-Tacos
Smoked Salmon Tarragon Mousse
Seared Beef with Horseradish on Crostini
\$8.00 Per Piece

HOT

Black Bean Empanada (VG)
Gochujang Cauliflower Bites (GF, V)
Bacon Wrapped Bleu Cheese Stuffed Dates
\$5.00 Per Piece

Warm Brie and Truffle Tartelette (VG)
Guajillo Marinated Chicken and Plantain Kabob (GF)
Chicken Tikka Skewer (GF)
Chili-Lime Chicken Kabob (GF)
Orange Glazed Chicken Kabob
Southwest Chorizo Spring Roll
Applewood Smoked Candied Bacon Lollipops (GF)
Jalapeno Bacon Wrapped Scallops (GF)
Bison Chili Cornbread Tart
\$8.00 Per Piece

Cocktail Hour

DISPLAYS

Each Display Serves 100 Guests

FRESH FRUIT DISPLAY (GF, VG)

Fresh Sliced Seasonal Melons, Berries, & Agave Greek Yogurt
\$750.00

ARTISAN CHEESES (VG)

Served with Caramelized Nuts, Fig Jam, Dried Fruits, Lahvosh, & Hearth Baked Breads
\$850.00

FRESH VEGETABLE CRUDITÉ (GF, VG)

Baby Carrots, Broccolini, Sweet Bell Peppers, Cucumbers, Grape Tomatoes, Jicama, Chipotle Hummus, & Herb Buttermilk Dipping Sauces
\$575.00

GRILLED GARDEN VEGETABLES (GF, V)

Marinated Zucchini, Squash, Asparagus, Tomatoes, Mushrooms, Carrots, & Sweet Bell Peppers, Basil Pesto, & Cold Pressed Olive Oil
\$675.00

HOUSE-MADE HUMMUS (VG)

Traditional, Roasted Red Pepper, & Olive Tapenade with Crispy Pita Chips
\$220.00

ARTICHOKE PARMESAN JALAPENO DIP

Served with Toasted Baguettes
\$220.00

BUILD YOUR OWN TOMATO BRUSCHETTA(VG)

\$240.00

SPINACH DIP

Served with Assorted Artisan Breads
\$220.00

RECEPTION STATIONS

Based on two (2) Hours of Service, minimum of four stations for Reception and Dinner only functions and a minimum of two stations for Receptions prior to Dinner. Full guarantee required for each station. Self-Serve and Chef Attended Stations on next page can be combined to meet the minimums.

THE FARMER'S STAND

\$28.00 Per Person

Fresh Cubed Seasonal Melons & Berries (GF, VG)
served with Agave Greek Yogurt

Vegetable Crudit  (GF, VG)

Baby Carrots, Broccolini, Sweet Bell Peppers,
Cucumbers, Grape Tomatoes, Jicama, Cannellini
Bean Hummus, & Herb Buttermilk Dipping Sauces

Artisan Cheeses (VG)

Caramelized Nuts, Fig Jam, Dried Fruits, Lahvosh, &
Hearth Baked Breads

SOUTHWEST FIESTA

\$32.00 Per Person

Tortilla Chips with Roasted Tomato Salsa, & Queso
Blanco Dip (VG)

Cilantro Chicken Skewers with Mole Verde (GF)

Ancho Beef Skewers with Crushed Tomatillo (GF)

Mexican Style Roasted Corn (GF, VG)
Cotija Cheese & Ancho Chile Butter

ASIAN

\$26.00 Per Person

Vegetable Spring Rolls

Chicken Pot Stickers

Pork Steamed Buns with Assorted Dipping Sauces

Chinese "Take Out" Boxes

Teriyaki Chicken, Sesame-Ginger Vegetables, &
Jasmine Rice

MASHED POTATO BAR (GF)

\$28.00 Per Person

Yukon Mashed Potatoes , Whipped Sweet Potatoes,
& Crushed Peruvian Potatoes

Bacon, Sour Cream, Butter, Sharp Cheddar Cheese,
Scallions, Roasted Poblanos, Sauteed Mushrooms,
Caramelized Onions, & Cheddar Cheese Sauce

MiniMarshmallows, Candied Nuts, & Cinnamon
Butter

THE SLIDER BURGER BAR

\$26.00 Per Person

Black Angus Beef Burgers & Black Bean Burgers

Artisan & Whole Wheat Buns

Cheddar, Swiss, American, & Bleu Cheeses

Shredded Lettuce, Tomato, Onion, Bacon, Pickles, Green Chiles, Crushed Avocado, Crispy Fried Onions,
Jalapenos, Roasted Garlic Aioli, Dijon Mustard, & Ketchup

CHEF ATTENDED ACTION STATIONS

One Chef Attendant per 50 Guests, \$150.00 Chef Fee for each Attendant. Based on two (2) Hours of Service, minimum of four stations for Reception and Dinner only functions and a minimum of two stations for Receptions prior to Dinner. Full guarantee required for each station. Self-Serve and Chef Attended Stations on previous page can be combined to meet the minimums. Some stations can be self-serve, ask your Catering or Event Manager for details

*PASTA! PASTA! PASTA!

\$26.00 Per Person

Farfalle with Roasted Garlic Cream, Fresh Peas,
Grilled Chicken, & Caramelized Onions

Orecchiette with Tomato Pomodoro Sauce

Grilled Vegetables

THE WOK STATION

\$30.00 Per Person

Sesame-Ginger Chicken
Snow Peas, Carrots and Bok Choy

Kung Pao Shrimp
Peanuts, Chiles, Peppers and Onions

Vegetable Stir-Fry (VG)
Edamame, Carrot, Broccoli, Cabbage, Peppers,
Jasmine Rice, & Lo Mein Noodles

MADE TO ORDER GUCAMOLE (VG)

\$15.00 Per Person

Fresh Guacamole served with Tortilla
Chips, Roasted Tomato Salsa, & Black
Bean Salsa

*THE TACO STAND

\$21.00 Per Person

Flour & Corn Tortillas, Hard & Soft Shells

Carne Asada, Chicken Mole, & Grilled Fish

Lettuce, Tomatoes, Pico De Gallo, Sour Cream, Jack
Cheese, Cotija Cheese, Cabbage, Limes, Tomatillo
Salsa, & Roasted Tomato Salsa

CARVING BOARDS (GF)

Chef Attendant \$150.00 each

Each serves approximately 25 guests.

Tenderloin serves approximately 15 guests.

Roasted Garlic Crusted Prime Rib of Beef
\$335.00 Each

Grilled Tenderloin of Beef
\$400.00 Each

Cider-Brined Smoked Turkey Breast
\$300.00 Each

Orange-Maple Baked Ham
\$350.00 Each

Bacon Wrapped Pork Loin
\$350.00 Each

Crispy Porchetta
\$395.00 Each

All Served with Assorted Rolls, Whole Grain Mustard, Creamy Horseradish & Herb Mayonnaise

Plated SELECTIONS

SERVED WITH YOUR CHOICE OF ONE SOUP OR SALAD,
ONE - TWO ENTREES & WEDDING CAKE OR CUPCAKES

Coffee, iced tea, & water service are included



When offering a choice of Two (2) Entrées, Client is required to provide the Guarantee count for split entrées (7) days prior to the event. Client must select the same Salad, Starch and Vegetable to be served with all entrées and provide place cards with indicators to identify the guest's entrée choice.

The highest priced entrée will be applied to each entrée selection.

*Duet Entrée, two (2) Entrées served on one plate) will have the highest priced entrée selected
Plus an additional \$10.00 added to the plate pricing.*

FIRST COURSE

CHOICE OF ONE SOUP OR SALAD

SOUP OPTIONS

SMOKED TOMATO BISQUE (GF, VG)
With Basil Pesto Crème Fraiche

BUTTERNUT SQUASH BISQUE (GF)
With Pancetta and Sage

PARMESAN POTATO LEEK SOUP (GF, VG)
With Fried Onions

SALAD OPTIONS

ARTISAN LETTUCE SALAD (GF, VG)
Heirloom Tomatoes, Shaved Cucumber, Carrots, & Buttermilk Dressing

BUTTER LETTUCE WEDGE (GF)
Heirloom Cherry Tomatoes, Crispy Pancetta, Bleu Cheese Crumbles, & Buttermilk Bleu Cheese Dressing

BABY ROMAINE SOUTHWEST CAESAR
Roasted Corn, Black Beans, Pico de Gallo, Crispy Tortilla Strips, Cotija Cheese, & Spicy Caesar Dressing

FRISÉE SALAD AND FIELD GREENS (GF, VG)
Braised Beets, Goat Cheese, Red Mustard Frill, Toasted Hazel Nuts, & Citrus-Honey Vinaigrette



SECOND COURSE

CHOICE OF ONE - TWO ENTREES

CHICKEN ENTREES

\$75.00 Per Person

CIDER BRINED CHICKEN BREAST (GF)
Roasted Garlic Potato Puree, French Green
Beans, & Herb Jus

TOMATO & ARTICHOKE STUFFED
CHICKEN BREAST
Spinach Couscous & Lemon Beurre Blanc

HERB SEARED CHICKEN BREAST (GF)
Buttermilk Red Bliss Mashed Potatoes,
Roasted Vegetables, & Chicken Demi-Glace

BEEF ENTREES

\$92.00 Per Person

GRILLED FILET OF BEEF (GF)
Roasted Garlic Potato Pave, Asparagus, &
Peppercorn-Cognac Sauce

COFFEE CRUSTED NEW YORK STRIP
LOIN (GF)
Roasted Marble Potatoes, French Green
Beans, & Espresso Demi-Glace

TENDERLOIN FILET (GF)
Wild Mushroom Risotto, Roasted Tomatoes,
& Cabernet Demi-Glace

FISH ENTREES

\$90.00 Per Person

SEARED ATLANTIC SALMON (GF)
Roasted Poblano Polenta, Grilled Broccolini,
& Tequila-Lime Butter

GRILLED CORVINA (GF)
Saffron Potatoes, Wilted Spinach, Shaved
Fennel Salad, & Smoked Tomato Broth

GRILLED MAHI MAHI (GF)
Braised Baby Bok Choy, Jasmine Rice, &
Ginger-Miso Broth

SPECIALTY ENTRÉES

\$125.00 Per Person

PETITE TENDERLOIN OF BEEF (GF)
Lobster Truffle Risotto, Roasted Asparagus,
& Charred Scallion Butter

SEARED CHICKEN & SLICED
TENDERLOIN OF BEEF (GF)
Whipped Yukon Potatoes, Baby Squash,
Roasted Garlic Cream, & Cabernet Demi-
Glace

CHILEAN SEABASS & FLAT IRON
STEAK (GF)
Rosemary Roasted Potatoes, Butter Poached
Baby Carrots, Sauce Bordelaise, & Brown
Butter Hollandaise Sauce

BARS & BEVERAGES

\$150 BARTENDER FEE PER BARTENDER WILL APPLY.
ONE (1) BARTENDER PER 75-100 GUESTS PER FOUR (4) HOURS

SELECT BRANDS

SPIRITS

Vodka, Skyy
Gin, Pinnacle
Rum, Captain Morgan White
Tequila, Sauza Blue Silver
Whiskey, Jameson
Bourbon, Jim Beam White Label
Scotch, Johnny Walker Red
Cognac, Christian Bothers
Cordials, DeKuyper
\$12.00 per Drink

DOMESTIC BEER

Budweiser, Bud Light, Coors Light, Miller Lite
\$8.00 per Drink

PREMIUM BEER

Corona Extra, Blue Moon Belgian White, Sam
Adams Boston Lager, Stella Artois
\$9.00 per Drink

SELECT WINES

Domino Chardonnay and Cabernet Sauvignon,
CA
\$11.00 per Drink

PREMIUM BRANDS

SPIRITS

Vodka, Titos
Gin, Tanqueray
Rum, Captain Morgan Spiced
Tequila, Hornitos Black Barrel
Whiskey, Makers Mark
Bourbon, Bulleit Rye
Scotch, Macallan Double Cask 12
Cognac, Hennessy VS
Cordials, Kahlua, Baileys
\$13.00 per Drink

DOMESTIC BEER

Budweiser, Bud Light, Coors Light, Miller Lite
\$8.00 per Drink

PREMIUM BEERS

Corona Extra, Heineken Lager, Blue Moon
Belgian White, Sam Adams, Boston Lager, Stella
Artois, Modelo Especial Kiltlifter Scottish Ale,
Tempe, AZ Hop Knot IPA, Tempe AZ
\$9.00 per Drink

PREMIUM WINES

Cartlidge and Browne Chardonnay and Cabernet
Sauvignon, CA
\$13.00 per Drink

NON ALCOHOLIC

Assorted Sodas and Bottled Water \$5.00 per Drink

Mineral Water and Bottled Juices \$5.50 per Drink

BEVERAGES FOR ALL AGES PACKAGE

Assorted Sodas, Diet, Regular and Caffeine Free, Still and Sparkling Bottled Waters Assorted Fruit Juices
and Iced Tea

\$12.00 Per Person, for the first hour of service, \$8.00 Per Person for each additional hour

INFORMATION

Meal Service

Plated meal service is based upon a two (2) hour serve time. Breaks are based upon a thirty (30) minute serve time. Buffets (breakfast, lunch and dinner) are served for one and a half hours (1-1/2). Buffets have a minimum of fifty (50) guests. If your guarantee is less than fifty(50), you will be assessed an additional \$5.00 Per Person for Full Breakfast Buffets, \$8.00 Per Person for Lunch Buffets and \$10.00 Per Person for Dinner Buffets. Due to health regulations and quality concerns, items from the buffet cannot be served during mid morning, afternoon or evening breaks. An extension of actual service times is subject to additional labor fees. Due to health regulations and quality concerns, items from the buffet cannot be served during mid-morning, afternoon or evening breaks.

Supplemental Charges

There will be an Extra Facility charge of \$50.00 for any food function of less than twenty (20) guests. Carvers, Station Attendants, Chefs at Made to Order Stations: \$150.00 each per two (2) hour shift, (1) server/carver per fifty (50) guests, each additional hour at \$50.00 per hour. Bartenders: \$150.00 each per hundred (100) guests, four (4) hour shift. Butler-Style Servers: \$35.00 each per one (1) hour shift, (1) server per hundred (100) guests. Room Re-Sets: If a room set-up is changed within twenty-four (24) hours of the event, there will be a minimum facility configuration charge of \$250.00 for the re-set. Charge is subject to increase depending on the room size and complexity of the changes. All North and South Pointe pool events will be assessed an additional \$1,000.00 supplemental surcharge and all River Ranch pool events will be assessed an additional \$2,000.00 supplemental surcharge.

Service Charge, Gratuities and Taxes

The combined gratuity and service charge that is in effect on the day of your Event, pursuant to the applicable collective bargaining agreement, will be added to your account. Currently, the combined charge is equal to 24% of the food and beverage total, plus any applicable state and/or local taxes, currently 8.6%. A portion of this combined charge (currently 18%) is a gratuity and will be fully distributed to servers, and where applicable, bussers and/or bartenders assigned to the Event. The remainder of the combined charge (currently 6%) is a service charge that is not a gratuity and is the property of Resort to cover discretionary and administrative costs of your Event. We will endeavor to notify you in advance of your Event of any increases to the combined charge should different gratuity and/or service charge amounts be in effect on the day of your Event.

Payment

The Resort requires a non-refundable deposit at the time of booking to secure your event date and function space as definite. All deposits will be applied to the final bill. Final payment is due seven (7) days prior to your event by cash, cashier's check or major credit card unless credit has been established with the Resort. In such case, the complete account is due and payable no later than thirty (30) days from the date of the function. See your Sales Agreement for details.

Guarantees

Final attendance must be specified seven (7) business days prior to the event by noon. This number will be considered your minimum guarantee and is not subject to reduction. Should a final guarantee not be received, your expected attendance on your banquet event order will be considered the final guarantee. You will be charged for your final guarantee or the number in attendance, whichever is greater. Dietary restriction numbers are required when the guarantee is provided. If there are no dietary selections listed on the original arrangements The Resort reserves the right to provide a vegetarian meal to a number not greater than 10% of the actual guarantee.

Food and Beverage

In addition to our published menu suggestions our culinary, catering and events teams are specialists in creating customized solutions. Let your imagination be your guide knowing that we understand special requests, budget wants and dietary requirements. We are committed to all of our guest needs including those who have special dietary restrictions (such as a food allergy, intolerance or other medically restricted diet) and are also aware that some may also adhere to a vegetarian or vegan diet.

- Our menus are subject to change and ingredients may vary based on seasonality or availability.
- Bread service is available upon pre-ordered request.
- Consuming raw or undercooked meats, poultry seafood, shellfish or eggs may increase your risk of foodborne illness.
- Due to health regulations and quality concerns, items from the buffet cannot be served during mid-morning, afternoon or evening breaks.
- All Food and Beverage, including alcohol, must be purchased through the Resort and served by Resort Staff.
- All pricing is guaranteed ninety (90) days prior to your event date.

Food Legend

GF Gluten Free VG Vegetarian V Vegan

INFORMATION

Room Assignments and Seating

Function rooms are assigned by the Resort according to the anticipated guests count and set up requirements. The Resort reserves the right to make room changes to a more suitable room should the initial requirements change. Banquet seating will be rounds of ten (10) guests each. If a lower ratio is required, additional labor charges will apply. The Resort will set up tables and chairs 3% over the guarantee based upon space availability.

Audio Visual

For your convenience, Encore Global is our in-house professionals providing a knowledgeable, on-site team and state of the art equipment.

Linen

Resort length linens and napkins are available in various colors through the Resort at no extra charge. Specialty linens and napkins are available through outside sources. Your Catering or Event Manager will be happy to assist you.

Florals, Décor, Entertainment

The Resort uses Hello! Arizona as the in-house DMC to help facilitate your additional planning needs. Additionally, we can add the billing to your Master Account, keeping it clean and simple. Proper advance notification is required when scheduling entertainment and the use of volume enhancing equipment. The Resort reserves the right to control the volume on all functions. Should you make your own arrangements all insurance requirements for outside vendors must be met, refer to your Sales Agreement for details. All deliveries should be coordinated with your catering or event manager.

Lost and Found

The Resort will not assume or accept responsibility for damages to or loss of any merchandise or articles in the Resort prior to, during or following any event.

Outdoor Functions

The Resort reserves the right to make the final decision regarding outdoor functions. The decision to move a function to an indoor location will be made no later than three (3) hours prior to the start of the event, based on prevailing weather conditions of wind gusts in excess of 20 mph, temperatures below 60 degrees or above 90 degrees, and/or 30% or higher chance of rain based on the local forecast. Any client decision to keep a function outdoors that would require a move-in with less than three (3) hours' notice, will be assessed a labor charge Per Person or a minimum fee. All entertainment for outdoor functions must end by 10:00 pm.

Shipping and Packages

Packages for meetings may be delivered to the Resort four (4) working days prior to the date of the function. The following information must be included on all packages to ensure proper delivery, see Resorts Shipping and Receiving Guidelines for more details.

1) Name of Organization

2) Guest Name

3) Attention Catering or Event Manager (indicate name)

4) Date of Function

*An incoming Mail/Package Charge of \$7.00 per item will be assessed.

*Special mailing services are available through our Shipping Department at prevailing rates.

*The Resort does not have a Loading Dock.

Signage

The Resort does not permit affixing anything to the walls, doors, or ceilings that would leave damage. Pre-approved signage is permitted in the registration area and in private function areas only. No signs are permitted in the Resort lobby, on the building exterior or other public areas. The Resort reserves the right to approve all signage. All signs must be professionally printed and should be free standing or on an easel. The Resort will assist in placing all signs and banners. A \$50.00 charge per banner will apply.