

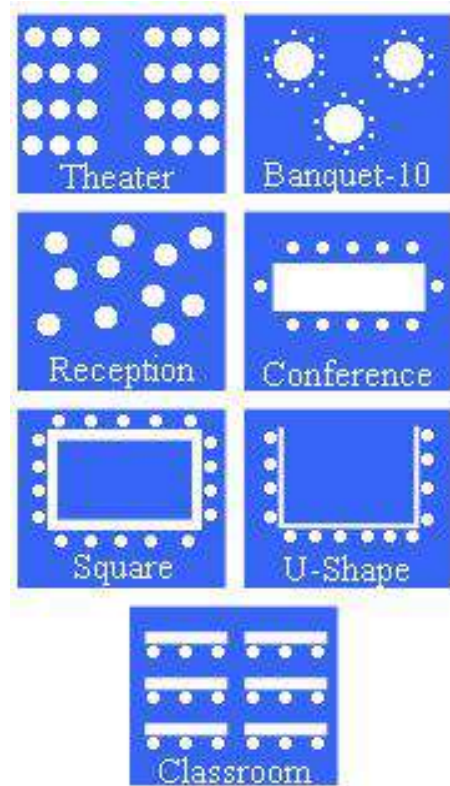


DoubleTree by Hilton Hot Springs
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Hot Springs, AR 71913
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www.dthotsprings.doubletreebyhilton.com

EVENT PLANNING

Event Space

Thank you for choosing DoubleTree by Hilton of Hot Springs for your upcoming event! Our event & banquet team is ready to make your event with us the best experience possible. Our property boasts 8,000 sqft of meeting space, with 2 ballrooms 2 meeting rooms, listed below and 1 open flex room with 800 sqft.



MEETING SPACE	DIMENSIONS	SQ FT	BANQUET	CLASSROOM	THEATER	U-SHAPE
HAMILTON BALLROOM	55W x 69L	3,900	300	235	400	140
LAKEVIEW ROOM	27W x 32L	950	48	45	60	27
DeGRAY ROOM	24W x 28L	810	40	35	50	24
TRIFECTA BALLROOM	36W x 47L	1,600	144	135	150	54

Breakfast

Breakfast Buffets – 25 person minimum

DoubleTree Continental - \$20 Fresh sliced fruit display, assorted yogurts, assorted muffins and pastries, bagels, orange juice, cranberry juice and coffee

Valley Selection - \$23
Scrambled eggs, breakfast potatoes, crispy bacon, country sausage, buttermilk biscuits and gravy, orange juice, cranberry juice and coffee.

Breakfast Wrap Up - \$23
Tortilla wraps with scrambled eggs, sausage, ham, shredded cheese, sour cream, tomatoes, onions, bell peppers, mushrooms, jalapenos, spinach, salsa and breakfast potatoes

DoubleTree Deluxe - \$25
Fluffy pancakes, scrambled eggs, breakfast potatoes, bacon, sausage, buttermilk biscuits and gravy, sliced fresh seasonal fruit, assorted breakfast breads and muffins, orange juice, cranberry juice and coffee.



Lunches



Boxed Lunches – \$22 Per Person

All boxed lunches include: Condiments, chips, chocolate chip cookie, fruit cup and bottled water.

Hearty Hoagie

Your choice of ham, turkey or roast beef served with lettuce and tomatoes.

Grilled Chicken Sandwich

With lettuce and tomatoes served on a Kaiser roll.

It's a Wrap!

Your choice of ham, turkey or roast beef rolled into a wrap and served with lettuce and tomatoes.



Salads - \$22.00 Per Person

All salads include: Deli roll, chef's choice dessert and iced tea or water.

Grilled Chicken Salad

Grilled chicken, romaine lettuce, Monterrey Jack and Cheddar cheese, tomatoes, croutons and onions with your choice of dressing.

Chef Salad

Turkey, ham, cheddar cheese, tomatoes, croutons and sliced eggs over greens with your choice of dressing.

Lunches

Lunch Buffets – 25 person minimum

All lunch buffets include: Coffee, iced tea, water and house salad.

Southern Hospitality - \$34

Crispy fried chicken, sliced roast beef, mashed potatoes with country gravy, black eyed peas, fried okra, buttermilk biscuits and peach cobbler

Deli Sandwich Buffet - \$25

Sliced turkey and ham, sliced Swiss and Cheddar cheese, lettuce, sliced red onions, pickle spears, assorted deli breads, creamy coleslaw and assorted cookies.

Add Soup Du Jour for \$2.50 additional per person

Build Your Own Taco - \$27

Seasoned ground beef and zesty shredded chicken, shredded lettuce, shredded cheese, and pico de gallo served with hard corn taco shells and soft flour tortillas, refried beans, Mexican rice and fresh fried churros.

From the Grill - \$29

Grilled quarter pound hamburgers, hot dogs, sliced cheeses, condiments, baked beans, French fries, onion rings, and apple pie. Veggie patties available upon request.

Pizza Time - \$29

Pepperoni, veggie lovers, meat lovers and cheese pizza, baked garlic bread sticks, buffalo chicken tenders with ranch & bbq dipping sauce and assorted dessert bars.



Prices are per person and exclusive of 18% service charge plus 12.5% restaurant tax.

Lunches

Plated Lunches

Your choice of one of the following options to be served to all guests. Includes your choice of dessert, coffee, water and iced tea. Gluten Free options available.

The BLT - \$23

Smoked bacon, lettuce, tomato, jack and swiss cheese served on toasted deli bread with pasta salad.

Baked Chicken Parmesan - \$27

Seasoned chicken breast topped with marinara and mozzarella cheese on a bed of pasta. Served with Italian green beans, tossed salad, and garlic bread

Herb Crusted Chicken - \$29

A baked, herb crusted chicken breast with parmesan and a sun-dried tomato sauce. Served with house salad, steamed vegetables and mashed potatoes.

Roast Beef Au Jus - \$34

Sliced roast beef with an au jus sauce. Served with parmesan asparagus, mixed green salad and mashed potatoes.

Arkansas Catfish - \$34

Blackened or fried catfish served with hush-puppies, coleslaw, mixed green salad and tarter sauce.

Chicken Salad - \$24

Chicken salad in fresh tomato on a bed of lettuce.



Only two entree' selections allowed, must provide headcount of each entree' and place cards with entree selection.

Prices are per person and exclusive of 18% service charge plus 12.5% restaurant tax.

In-Betweens

Crunch & Munch - \$82

Feeds up to 25 people

Assorted cookies, pretzels, snack mix, popcorn, assorted sodas, water and coffee.

Chocolate Delight - \$32

Priced per assorted dozen

Fresh baked chocolate chip cookies, fudge brownies, chocolate cake, assorted sodas, water and coffee.

Healthy Choice - \$104

Feeds up to 25 people

Fresh vegetable tray with dips, fresh cut fruit display, assorted granola bars, water and coffee.

Fresh Start - \$104

Feeds up to 25 people

Assorted breakfast danish, muffins, breads, orange juice, water and coffee



Beverages

Pitcher of Juice - \$24

Orange or Cranberry, by the gallon

Airpot of Coffee - \$26

Regular or decaf, by the gallon

Fruit Punch/Lemonade/Iced Tea – \$28

Your choice (tea available in sweet or unsweet,) by the gallon

Arnold Palmer - \$30

½ lemonade – ½ iced tea, by the gallon

Assorted Soft Drinks - \$39

12 oz can, Coke products, per dozen

Bottled Water - \$39

16 oz bottled water, per dozen

Hot chocolate - \$2.50

Hot chocolate packets, per mug



A La Carte

Sausage Biscuits - \$49

Country sausage between a buttermilk biscuit, per dozen.

Fresh Bakes Jumbo Cookies or Brownies - \$30

Assorted jumbo cookies or fudge brownies, per dozen.

Granola Bars - \$24

Assorted granola bars, per dozen.

Bavarian Pretzels - \$35

Large, warm and soft Bavarian pretzels served with cheese sauce, per dozen

Assorted Muffins - \$33

Assorted fresh muffins, per dozen.

Assorted Bagels w/ Cream Cheese - \$42

Assorted savory and sweet whole bagels served with cream cheese, per dozen.

Salsa/Guacamole/Spinach Artichoke/Cheese Dip - \$40

Homemade dips (white or yellow cheese dip) served with tortilla chips. Serves 10 people, per dip.



Hors d'Oeuvres

Hot Hors d'Oeuvres – 50 Pieces

Chicken Drumettes - \$165

Served with hot and mild sauces

Bacon Wrapped Scallops - \$305

Chicken Teriyaki Skewers - \$167

Marinated grilled chicken and pineapple

Fried Shrimp - \$165

Served with cocktail sauce

Spring Rolls - \$176

Served with dipping sauce

Fried Chicken Tenders - \$164

Served with an array of dipping sauces

Cheeseburger Slider Bites - \$172

Mini cheeseburger bites served pub style with onion



Hors d'Oeuvres

Cold Hors d'Oeuvres

Fruit & Cheese Display - \$214

Assortment of fresh seasonal fruit and cheese cubes served with a yogurt dip and pita chips, serves 50.

Vegetable Tray - \$181

Arrangement of seasonal vegetables served with a garden dipping sauce, serves 50.

Ham Pinwheels - \$150

Sliced ham, cheese, cream cheese and spinach wrapped in a flour tortilla with a dash of parsley, serves 50.

Peel & Eat Shrimp - \$183

Served with cocktail sauce, serves 50.

Assorted Deli Sliders - \$165

Turkey, ham and roast beef sliders, serves 50.

Fresh Fruit Skewers- \$167

Fresh cut seasonal fruit served on kabob skewers, serves 50.



Dinner

Dinner Buffets – 25 Person Minimum

All Dinner buffets include house salad with your choice of dressing and dinner rolls.

Bourbon Street - \$53

Blackened prime rib, peel and eat shrimp broil, red beans and rice, potato wedges, seasoned corn, fried okra and pecan pie.

Arkansas Comfort - \$46

Barbeque brisket, country fried chicken, sautéed smoked sausage, whole green beans, garlic mashed potatoes with country gravy, corn bread and apple cobbler.

Hamilton Buffet - \$48

Baked Tilapia with chardonnay cream sauce, chicken breasts with garlic herb sauce, broccoli au gratin, corn casserole, fresh fruit display and New York style cheesecake with cherry topping.

All American - \$44

Barbeque chicken, fried catfish filets, garlic mashed potatoes, seasoned corn on the cob, potato wedges, cucumber and tomato salad and apple pie.



*** All steaks are at medium temperature.*

Prices are per person and exclusive of 18% service charge plus 12.5% restaurant tax.

Dinner

Plated Dinners – 25 Person Minimum

All plated dinners include house salad, dinner rolls, choice of dessert and coffee, water and tea. Gluten Free options available.

DoubleTree Duet - \$39

Large butterfly shrimp (3) with a grilled chicken breast smothered in a fresh garlic cream sauce, served with herbed rice and seasonal vegetables.



Chicken Florentine – \$33

Grilled chicken breast stuffed with spinach and Swiss cheese, topped with a fire roasted pepper sauce, served with wild rice and steamed whole green beans.

New York Strip - \$42

Grilled New York Strip cut steak, grilled asparagus with a lemon butter sauce and a loaded baked potato.

Seared Tilapia - \$39

Seared Tilapia filet with a Parmesan cream sauce, garlic mashed potatoes and steamed seasonal vegetables.

Chicken Alfredo - \$25

Chicken Alfredo served with salad and rolls

Vegetarian Stuffed Bell Pepper - \$25

Vegetarian Stuffed Bell Pepper served with pasta/rice filling, seasoned steamed vegetables, salad and roll.

Chef's Choice Dessert Options: Chocolate cake, New York style cheesecake, apple pie, carrot cake, bread pudding with rum sauce.

*** All steaks are at medium temperature.*

Only two entree' selections allowed, must provide headcount of each entree' and place cards with entree selection.

Prices are per person and exclusive of 18% service charge plus 12.5% restaurant tax.

Beverage Service

Deluxe Brands

Crown Royal - \$11.00
Bacardi - \$8.00
Dewar's - \$8.00 Jack
Daniels - \$10.00
Tanqueray - \$10.00
Absolut - \$9.00

Premium Brands

Canadian Club - \$8.00
Jim Beam - \$9.00
Smirnoff - \$8.00
J&B - \$9.00
Sauza Silver - \$10.00

Domestic Beers - \$6

Import Beers - \$7

Wine - Per Glass

House - \$11.00
Top - \$13.00

Cordials

Amaretto - \$10.00

Other Beverages

Bottled Water - \$2.00
Soft Drinks - \$3.00

Cash Bar (Open Bar)

All fees paid prior, by host, based on a hourly rate or drink limit plus bartender fees.

Host Bar

Host is charged at the conclusion of the event, based on consumption plus bartender fees.

The host is responsible for a bartender fee of \$30, per hour, per bartender. 1 bartender can service up to 100 people. A bartender is required for all groups. A minimum charge of \$300 will apply to all bars. Prices above do not include taxes or 18% service charges, which will be applied in addition to the above costs. No outside alcohol is permitted.

Audio/Visual

All of our meeting rooms and ballrooms are fully equipped with the latest A/V needs. Each room is equipped with a ceiling mounted HD projector, drop down projection screen, sound system and touch screen control panel. Please note, our projectors will only work with a dedicated HDMI device.

Projector/Screen Combo - \$150

Projector Screen Only - \$75

Table Top Projector - \$100

Wireless Mic/Lav Combo - \$100

Podium - \$50

Speaker Phone - \$30

Full Stage (21x9) - \$300

Dance Floor (20x20) - \$300

Flip Chart & Easel - \$30

Table Drapes - \$25 per table

