



Get More Flavor **From Your Stay**

Catering Menu



DOUBLETREE
by Hilton™

DoubleTree Suites by Hilton – Huntsville South
6000 Memorial Parkway SW | Huntsville | AL | 35802

[Visit Website](#) | 256.882.9400

BREAKFAST

Served with Freshly Brewed Coffee and Assorted Fruit Juices

BUFFET | \$25pp

10 Person Minimum

Fresh Cut Seasonal Fruit
Pastries and Danishes
Fresh-Baked Croissants
Scrambled Eggs
Bacon or Sausage
Breakfast Potatoes

TO-GO | \$15pp

Fresh-Baked Muffin
Yogurt
Whole Fruit
Granola Bar
Individual Juice or Coffee

AL A CARTE ITEMS

A la carte items do not include a beverage. Ask your event manager for details & pricing.

BREAKFAST BURRITO | \$9pp

A warm flour tortilla filled with scrambled eggs, cheese, and your choice of bacon, sausage, or vegetables, served with a side of salsa.

BREAKFAST SANDWICH | \$9pp

A classic breakfast sandwich featuring a freshly baked croissant (or your choice of bread), scrambled eggs, melted cheese, and your choice of bacon, sausage, or ham.



Prices listed per person unless otherwise noted and based on a minimum of 20 guests (unless noted otherwise above). All menu items subject to prevailing service charge (currently 22%) and applicable taxes (currently 9%). Buffets are two hours in duration.

MEETING BREAKS

10 Person Minimum

EARLY MORNING | \$16pp

Whole Fruit Basket
Assorted Breads & Danishes
Fruit Preserves & Butter
Freshly Brewed Coffee
Hot Specialty Teas
Bottled Water

COOKIE CRAVING | \$12pp

Freshly Baked DT Cookies
Freshly Brewed Coffee
Hot Specialty Teas
Bottled Water

SNACK ATTACK | \$17pp

Assorted Potato Chips
Tortilla Chips & Salsa
Pita Bread and Hummus
Assorted Soft Drinks
Freshly Brewed Coffee
Bottled Water

POWER PAUSE | \$18pp

Fresh Vegetable Crudité
Assorted Granola Bars
Assorted Yogurts
Freshly Brewed Coffee
Hot Specialty Teas
Bottled Water



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GRAB & GO LUNCH

10 Person Minimum

BOXED | \$19pp

Box Lunches Served with One Sandwich or Wrap, Bottled Water, Whole Fruit, Individual Bag of Chips and Our Signature DoubleTree Chocolate Chip Cookie. Each Meal Served with Disposable Utensils and Assorted Condiments

Choose Three As Assortment

Chicken Caesar Wrap

Fresh Veggie Wrap

Chicken Salad on Brioche Bun

Turkey and Cheddar on Brioche Bun

Ham and Swiss on Brioche Bun



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BUFFET LUNCHES

20 Person Minimum

HUNTSVILLE HERITAGE | \$38pp

Freshly Baked Rolls and Butter
Fresh Arugula and Baby Spinach Salad
Garnished with Shredded Carrots, Grape
Tomatoes, Cucumber Slices and Assorted
Dressings
Roasted Chicken with Creamy Parmesan
Mushroom Sauce
Grilled Mahi with Tropical Salsa
Sautéed Mixed Vegetables
Roasted Red Bliss Potatoes
New York Cheesecake

DOUBLETREE DELI | \$31pp

House Made Red Bliss Potato Salad
Southern Coleslaw
Fresh House Salad with Accompaniments
Chef's Selection of Assorted Wraps and
Sandwiches
DoubleTree Chocolate Chip Cookies
Assorted Condiments

ROCKET CITY SOUP & SALAD BAR | \$27pp

Freshly Baked Rolls and Butter
Chef's Selection of Soup
Mixed Greens with Assorted Dressings
Apple Crisp Dessert

Salad Toppings to Include:

Diced Chicken, Finely Chopped Ham, Chopped Egg,
Tomato, Sliced Onion, Cucumber, Cheddar Cheese

TASTE OF ITALY | \$32pp

Fresh Baked Garlic Bread
Classic Caesar Salad with Croutons
Chicken Marsala
Homemade Lasagna
Cannolis

REDSTONE BISTRO | \$38pp

Freshly Baked Rolls and Butter
Classic Caesar salad
Pollo A La Plancha - Seared Chicken
Breast, Sautéed Peppers and Onions
with Herb Sauce
Honey Bourbon Glazed Salmon
Roasted Garlic Mashed Potatoes
Green Been Almandine
New York Cheesecake



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BUFFET DINNERS

20 Person Minimum. All Buffets Include Choice of House Salad or Caesar Salad, Freshly Brewed Coffee, Iced Water, and Freshly Baked Dinner Rolls

ONE ENTRÉE	\$40pp
TWO ENTRÉES	\$43pp
THREE ENTRÉES	\$49pp

ENTRÉE SELECTIONS

Portobello Chicken		Chicken Marsala		Chicken Piccata
Pollo A La Plancha		Chicken Cordon Bleu		
Chicken Parmesan		Honey Bourbon Glazed Salmon		
Burgundy Beef Tips		Jerk Mahi with Tropical Fruit Salsa		
Merlot Braised Beef Short Ribs (Add \$6pp)				
San Marco Penne Pasta (Add Chicken - \$4pp / Shrimp - \$6pp)				

STARCH

Choose One

Roasted Garlic Mashed Potatoes
Roasted Red Potatoes
Rice Pilaf
Portobello Mushroom Risotto
Garlic Butter Angel Hair Pasta

VEGETABLE

Choose One

Seasonal Vegetable Medley
Green Beans Almandine
Grilled Asparagus
Steamed Broccoli

DESSERT

Choose One

New York Cheesecake
Double Layer Chocolate Cake
Key Lime Pie



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HORS D'OEUVRES

Price Based on 100 Pieces

HOT SELECTIONS

- Crisp Vegetable Spring Rolls | \$325
- Chicken Finger Display | \$300
- Chicken Wing Display (Buffalo or BBQ) | \$325
- Mini Assorted Quiches | \$245
- Meatball Display (Swedish, Marinara, BBQ) | \$245
- Southwest Chicken Eggrolls | \$325
- Raspberry Almond Brie Puffs | \$345
- Pot Stickers with Plum Sauce | \$285
- Spanakopita | \$270
- Stuffed Mushrooms (Florentine, Sausage, Crabmeat) | \$345
- Mini Crab Cakes | \$385
- Scallops Wrapped in Bacon | \$395
- Coconut Fried Shrimp | \$350

COLD SELECTIONS

- Assorted Pinwheel and Finger Sandwiches
(Chicken, Tuna, Ham or Turkey) | \$325
(Roast Beef or Italian) | \$285
- Shrimp Cocktail Display | \$375

VEGETABLE CRUDITE

- Assorted Vegetables with Ranch and Bleu Cheese | \$6pp

ASSORTED CHEESES

- Garnished with Fruit and Crackers | \$12pp

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BARS & BEVERAGES

All Bar Options Include Spirits, Red and White Wine, Domestic and Imported Beers, Soft Drinks, Bottled Water and Juices

CASH BAR

*All Drinks are Purchased by Your Guests on an Individual Basis.
A \$300 Beverage Minimum is Required. \$150 Bartender Fee Applies.*

HOSTED BAR

*Host Pays for Consumption of All Beverages and Charged at the Conclusion of the Event.
\$75 Bartender Fee Applies*

HUNTSVILLE BAR | \$9ea

PARKWAY BAR | \$11ea

PACKAGE BAR

*Host Pays All Beverages and Charged at a Per Person price.
\$75 Bartender Fee Applies*

HUNTSVILLE BAR 1st Hour \$15 | 2nd Hour \$12 | Additional Hours \$9ea

PARKWAY BAR 1st Hour \$18 | 2nd Hour \$14 | Additional Hours \$11ea

LIQUOR TIERS/BRANDS | PICK ONE

HUNTSVILLE BAR

Vodka – New Amsterdam
Rum – Cruzan Light
Gin – New Amsterdam
Tequila – Jose Cuervo
Bourbon – Jim Beam

PARKWAY BAR

Vodka – Tito's
Rum – Bacardi
Gin – Tanqueray
Tequila – 1800
Whiskey – Jack Daniel's
Scotch – Dewar's White Label

Domestic Beer | \$6

Imported Beer | \$7

House Wines | \$9

Assorted Sodas | \$3

Bottled Water | \$3

Assorted Juices | \$3



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EVENT GUIDELINES

POLICIES

Hotel is the sole supplier of food & beverage for all events on property. No outside food & beverage products can be brought into the hotel and/or consumed in the private event space without prior written approval from hotel General Manager. Food For events is intended to be consumed on-property during the event. Due to Health Regulations, food may not be taken off premise after it has been prepared and served to guests. Additional fees may apply should outside food be brought into Meeting/Event space.

LIQUOR LAWS & ALCOHOL SERVICE

Hotel has the right to refuse service to any guest it feels is unfit to consume alcohol. The Alabama alcoholic beverage commission regulates the sale, service and consumption of all alcoholic beverages at the Hotel. The commission requires all alcoholic beverages to be purchased through the Hotel, consumed on Hotel property and served by Hotel staff. Alcoholic beverages cannot be removed from the property.

DAMAGE & LIABILITY

Hotel does not assume any responsibility for the damage or loss of any property brought into the Hotel or left in the Hotel. Any decor that requires additional deep cleaning such as glitter and confetti is subject to a \$1,000 cleaning fee.

GUARANTEES

We ask for an estimated count two weeks prior to the event and require a 100% guarantee at least 72 hours (3 business days) prior to the event. Charges are based upon whichever number is greater: the guarantee or the actual number of guests served.

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