DOUBLETREE
by Hilton™
SPOKANE CITY CENTER

Catering Menus

PUBLISHED PRICING VALID THROUGH MARCH 31, 2027. Pricing does not include service charge and sales tax, currently 22% combined gratuity and facility charge and 9.1% sales tax.

DoubleTree by Hilton Spokane City Center
322 North Spokane Falls Court
Spokane, WA 99201
Sales Tel (509) 455-9600 ext. 3
Spokane.DoubleTree.com

DOUBLETREE
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Breakfast Buffets

Breakfast buffets have a 20-guest minimum order (Continental guest minimum is 10). Buffet breakfasts of less than 20 guests will be required to pay for a minimum of 20 guests. Maximum of 60 minutes of service included in pricing, additional charges apply for events beyond the 60 minutes.

DoubleTree Continental (Veg)

Chef's Selection of Homemade Coffee Cakes: Cinnamon, Chocolate, Seasonal Flavor

Freshly Baked Mini Croissants

Seasonal Fresh Cut Fruit & Whole Fruit

Individual Greek Yogurt: Assorted Flavors

Assorted Juices

Freshly Brewed Coffee & Hot Teas

$27.00 per person

Build Your Own Buffet

Chef's Selection of Homemade Coffee Cakes: Cinnamon, Chocolate, Seasonal Flavor

Freshly Baked Mini Croissants

Seasonal Fresh Cut Fruit & Whole Fruit

Assorted Juices

Freshly Brewed Coffee & Hot Teas

$35.00 per person

Eggs – Choose One

Scrambled

Scrambled Topped with Cheddar Cheese

Scrambled with Seasonal Veggies

Upgrade to Riverfront Scramble with Tomatoes, Bacon & Cheddar Cheese Additional $2.00

*All eggs contain dairy

Meat – Choose One

Bacon

Sausage Links

Hickory Smoked Ham

Upgrade to two Meats Additional $3.00

Turkey Sausage on Request

Breakfast Potato – Choose One

Chili Lime

O'Brien's

Hashbrown Square

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Breakfast Buffets cont.

Breakfast buffets have a 20-guest minimum order (Continental guest minimum is 10). Buffet breakfasts of less than 20 guests will be required to pay for a minimum of 20 guests. Maximum of 60 minutes of service included in pricing, additional charges apply for events beyond the 60 minutes.

Riverfront Buffet

Washington Apple Yogurt & Granola Crisp

Fruit Medley

Mini Smashed Avocado Toasts on Baguettes

Ham & Cheese Breakfast Strada (Breakfast Casserole)

Choice of: Chili Lime or O'Brien's Breakfast Potatoes

Chilled Orange Juice

Freshly Brewed Coffee & Hot Teas

$37.00 per person

Enhance Your Buffet

Chef attended stations are $75 per chef per hour
Guarantee must be the same as overall guarantee

Hard Boiled Eggs Additional $2.00 per person (Veg/GF)

Mini Bagel Assortment with Cream Cheese & Jam Additional $4.00 per person (Veg)

Oatmeal & Accompaniments Additional $8.50 per person (Veg/GF)

Chef Attended Omelet Station (Max 50 ppl) Additional $17.00 per person (GF)

Hot Chocolate & Cider Station Additional $65.00 per gallon

Acai Cups: Granola, Shaved Coconut, Berries Additional $5.00 per person (Veg)

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Breakfast Enhancements

Breakfast Enhancements can be added to any hot or continental breakfast. Must equal full guaranteed number of guests. Maximum of 60 minutes of service included in pricing, additional charges apply for events beyond the 60 minutes. Minimum of 20 people.

Mini Avocado Toast (Limited to 200 people)

Smashed Avocado Smear over Baguettes

Topped with Bacon Jam and Mama Lil's peppers

$26.00 dozen

Washington Apple Yogurt Bar (Veg)

Build Your Own Parfaits

Washington Apple Yogurt

Toppings: Dries Tropical Fruit, Granola, Shaved Coconut & Honey

$13.00 per person

Breakfast Sandwich (Limited to 50 people)

Breakfast Sandwiches made with: Cage Free Scrambled Eggs, Cheddar Cheese

Choice of: Biscuit, English Muffin or Croissant

Choice of One: Bacon, Crate Free Sausage, or Ham

$15.00 per person

Sweets (Veg)

Pancakes, French Toast & Waffles

Toppings: Apple Compote, Bananas, Blueberries, Strawberries,

Whipped Cream, Coconut Shavings & Maple Syrup

$14.00 per person

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Breakfast Enhancements cont.

Breakfast Enhancements can be added to any hot or continental breakfast. Must equal full guaranteed number of guests. Maximum of 60 minutes of service included in pricing, additional charges apply for events beyond the 60 minutes. Minimum of 20 people.

The Coffee Break!

Seattle's Best Coffee, Medium Roast

Flavored Syrups: Vanilla & Caramel

Half & Half

Almond Milk

Oat Milk

Harney & Sons Hot Teas

Decaffeinated Coffee: On Request

$70.00 per gallon

Upgrade to Starbucks Pike Place, Medium Roast

$80.00 per gallon

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SPOKANE CITY CENTER

Plated Breakfast

Plated Breakfast has a 15-guest minimum order. Plated breakfasts of less than 15 guests will be required to pay for a minimum of 15 guests. Pricing is for a maximum of 60 minutes of service.

Traditional Breakfast

Choice of: Cage Free Scrambled Eggs or Loaded Scramble with Tillamook® Cheddar Cheese

Choice of: Chili Lime or O'Brien's Breakfast Potatoes

Choice of: Applewood Smoked Bacon, Crate Free Pork Sausage, or Smoked Ham

Choice of: Coffee Cake, Fruit Cup or Mini Croissants

Served with Orange Juice & Freshly Brewed Coffee

$32.00 per person

Northwest Lox Scramble

Cage Free Eggs Scrambled with Sliced Tomatoes, Pickled Red Onion, Smoked Lox, Capers

Choice of: Chili Lime or O'Brien's Breakfast Potatoes

Choice of: Mini Bagels, Fruit Cup or Coffee Cake

Served with Orange Juice & Freshly Brewed Coffee

$37.00 per person

Brioche French Toast (Veg)

Berry Compote, Maple Syrup, Whipped Cream

Served with Orange Juice & Freshly Brewed Coffee

$29.00 per person

Breakfast Bowl (Limited to 50 ppl)

Cage Free Eggs Scrambled with Pepper Jack Cheese, Chili Lime Potatoes, Peppers and Onions

Choice of: Applewood Smoked Bacon, Crate Free Pork Sausage, Smoked Ham or Chorizo

Family Style Pastries

Family Style Fruit Plate

Served with Orange Juice & Freshly Brewed Coffee

$34.00 per person

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Enhancements

Upgrade you breakfast experience with an enhancement

Family Style Fruit Plate (Veg/GF)

Seasonal Fruit Medley

Served Family Style at each table

$13.00 per person

Chef's Freshly Baked Goods (Veg)

Selection of Homemade Coffee Cakes: Cinnamon, Chocolate, Seasonal Flavor

Mini Croissant

Served Family Style at each Table

$10.00 per person

Shutters Café Breakfast Experience

For groups under 15 people, you can dine in Shutters Café
or get it delivered to your meeting room.
Options range from full buffet to the a la carte menu.

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À la carte Break Selections

Snacks

- **Freshly Baked DoubleTree Chocolate Chip Walnut Cookies** $45.00 per dozen
- **Assorted Freshly Baked Cookies** $47.00 per dozen
  DoubleTree Chocolate Chip Walnut, Sugar, Peanut Butter, Lemon Cooler, Almond Joy, Heath Bar & Oatmeal Raisin
- **Bagels with Assorted Flavored Cream Cheeses** $45.00 per dozen
- **Assorted DoubleTree Muffins** $42.00 per dozen
- **Assorted Coffee Cakes** $45.00 per dozen
- **Assorted Scones** $42.00 per dozen
- **Fruit Oat Bars** $50.00 per dozen (minimum 2 dozen)
  Available by the dozen, choose from the following flavors:
  Apricot Orange Marmalade, Marionberry, Raspberry, Strawberry
- **Brownies & Bars** $48.00 per dozen (minimum 2 dozen)
  Chocolate Brownie, Blondies, Lemon Shortbread Bars
- **Tim's Cascade® Potato Chips and Dip** $36.00 per bowl
  Your choice of Dip: Booey's Cheese Dip or Sour Cream & Onion
  **serves approximately 15 people*
- **Tortilla Chips and Salsa** $36.00 per bowl
  **serves approximately 15 people*
- **Fresh Popped Popcorn** $5.00 per person
  Spiceology Flavored Toppings
- **Soft Pretzel Sticks** $19.00 per dozen
  Booey's Cheese Dip & Stone-Ground Mustard Dip
- **Mixed Nuts & Seeds** $42.00 per pound
  Cashews, Pepitas, Peanuts & Almonds
- **Trail Mix** $38.00 per pound
  Sweet & Savory
- **Clif Bars or Kind Bars** $6.00 each
  Assorted Flavors

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À la carte Break Selections cont.

Beverages

- **Freshly Brewed Seattle's Best Coffee and Decaffeinated Coffee** $60.00 per gallon
- **Freshly Brewed Starbucks Pike Place Coffee or Decaffeinated Coffee** $71.00 per gallon
- **Harney & Son's Hot Teas and Hot Cocoa** $54.00 per gallon
- **Freshly Brewed Iced Tea with Lemon Slices** $43.00 per gallon
- **Lemonade with Lemon Slices** $41.00 per gallon
- **Strawberry Lemonade or Huckleberry Lemonade with Lemon Slices** $44.00 per gallon
- **Fruit Enhanced Water** $40.00 per gallon
  Strawberry & Mint, Blackberry & Lemon, Melon
- **Assorted Fruit Juices** $27.00 per carafe
  Orange Juice, Apple & Cranberry
- **Milk** (2% or Non-Fat) $27.00 per carafe
- **Martinelli's Sparkling Apple Cider** $28.00 per bottle
- **Bottled Fruit Juices** $6.00 per bottle
  Orange Juice, Apple Juice, Cranberry Juice & V8
- **Assorted Soft Drinks** $5.00 per can
  Coca Cola Products
- **Topo Chico Flavored Sparkling Waters** $5.00 per can
  Lime, Blueberry & Tangerine
- **Dasani Bottled Water** $5.00 per bottle
- **Powerade Sports Drinks** $6.00 per bottle
  Mountain Berry Blast & Fruit Punch
- **Red Bull Energy Drinks** $6.00 per can
  Regular & Sugar Free
- **Monster Energy Drinks** $7.00 per can
  Regular, Low Carb & Sugar Free

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All Day Breaks

All day break packages require a minimum of 20 guests. The package must remain in the same location and equal full guaranteed number of guests.
Breaks refreshed for 30 minutes

The Long Haul (Veg)

Start the Day Continental

Chef's Selection of Assorted Coffee Cakes

Seasonal Fresh Cut Fruit & Whole Fruit

Individual Greek Yogurt Assorted Flavors

Assorted Juices

Freshly Brewed Coffee & Hot Teas

Mid-Morning Break

Cottage Cheese

Sliced Peaches

Hard Boiled Eggs

Mini Avocado Toasts

Topo Chico Flavored Waters

Afternoon Break

Popcorn with Spiceology Flavored Seasonings

Trail Mix Sweet & Savory

Chips and Salsa

Assorted Sodas

$51.00 per person

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All Day Breaks cont.

All day break packages require a minimum of 20 guests. The package must remain in the same location and equal full guaranteed number of guests.
Breaks refreshed for 30 minutes

Savor The Day (Veg)

Start the day

Build Your Own Parfaits: Washington Apple Yogurt, Dried Tropical Fruits, Granola, Coconut & Honey

Variety of Sliced Fruits

Seasonal Whole Fruits

Mid-Morning Break

Lemon Bars

Berry Crumble Bars

Blondies

Freshly Brewed Coffee & Harney & Sons Hot Teas

Afternoon Break

Trail Mix Sweet and Savory

Roasted Cashews

Toasted Pepitas

Acai Shots with toasted Coconut

Assorted Sparking Flavored Topo Chico Waters

$53.00 per person

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Themed Breaks

Break packages require a minimum of 20 guests, and equal full guaranteed number of guests. *Breaks refreshed for 30 minutes.*

The Cookie Monster (Veg)

Assorted Freshly Baked Cookies to Include:

DoubleTree Chocolate Chip Walnut, Sugar, Peanut Butter, Lemon Cooler,

Almond Joy, Heath Bar & Oatmeal Raisin

Ice Cold Milk (2% or Non-Fat)

Freshly Brewed Coffee

$21.00 per person

Apples of Washington State *(Max 50 ppl)* (Veg)

Sliced Red Delicious & Granny Smith Apples

Dipped in Caramel with Nuts and Chocolate Drizzle

Sliced Apples Covered in House Made Granola and Chocolate Drizzle

Iced Tea & Huckleberry Lemonade with Sliced Lemons

$16.00 per person

Mediterranean (Veg)

Classic Hummus & Baba Ghanoush

Herb Parmesan Crostini & Pita Chips

Greek Salad: Olives, Feta, Cucumber, Tomatoes, Red Onion, Oil Vinegar

Assorted Sparking Flavored Topo Chico Waters

$20.00 per person

Have a Ball……With Cheese (Veg)

Mama Lil's Roasted Red Pepper Cheese Ball Coated in Toasted Almonds

Port Wine Cheese Ball Coated in Candied Pecans

Assorted Crackers & Crostini's

Sparkling Cider

$21.00 per person

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Themed Breaks cont.

Break packages require a minimum of 20 guests, and equal full guaranteed number of guests. *Breaks refreshed for 30 minutes.*

Tex Mex (Veg)

Tortilla Chips & Salsa

Elote Corn Dip

Assorted Sparking Flavored Topo Chico Waters

$14.00 per person

Healthy Break (Veg)

Melon Medley

Dried Fruit

Sesame Cashew Mix

House Made Granola Fruit Bars

Assorted Sparking Flavored Topo Chico Waters

$21.00 per person

On the Centennial Trail

Salmon Mousse Pita Chips

Caprese Fruit Skewer

Roasted Garlic Hummus & Pita Chips

Cucumber Cream Cheese Everything Bites

$27.00 per person

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Lunch Buffets

Minimum 20 people. Under 20 people will be billed at the minimum guarantee of 20. Buffet lunch offerings are intended for a maximum of 60 minutes.

American Grill Buffet

Salads & Sides

Baked Beans

Watermelon Salad

Choose One: Potato Salad or Macaroni Salad

Entrées

Angus Meat Hamburgers

Polish Sausage with Sauerkraut

Beyond Burger on Request

Served with Buns, Ketchup, Pickles, Dill Aioli, Tomatoes, Red Onion, Green Leaf Lettuce & American Cheese

Dessert

Cherry Crumb Cake

Beverages

Iced Teas and Flavored Lemonade

$44.00 per person

Mediterranean Buffet

Salads & Sides

Tabouli Salad: Arugula, Tomato, Bulgur Wheat Grain, Parsley, Olive Oil, Lemon Juice

Olive Bar: Assorted Olives, Classic Hummus, Mama Lil's Peppers, Pita Chips, & Baguettes

Entrées

Lemon Mediterranean Chicken

Turkish Zucchini Fritters over Saffron Rice

Greek Shrimp Scampi

Dessert

Baklava

Beverages

Iced Tea

$47.00 per person

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Lunch Buffets cont.

Minimum 20 people. Under 20 people will be billed at the minimum guarantee of 20. Buffet lunch offerings are intended for a maximum of 60 minutes.

Asian Buffet

Salads & Sides

Asian Chopped Salad: Water Chestnuts, Carrots, Peanuts, Green Onions,

Chow Mein Noodles, Peanut Vinaigrette

Curry Rice Salad: Carrots, Onions

Stir Fry Vegetables

Choose One: Egg Fried Rice, Coconut Sticky Rice or Spring Rolls

with Sweet Thai Chili Dipping Sauce

Entrées (Choice of two)

Choice of Chicken: Sweet & Sour, General Tso (Spicy) or Orange

Beef & Broccoli

Dessert

Coconut White Cake

Beverages

Iced Tea

$45.00 per person

Northwest Buffet

Salads & Sides

Chopped Salad with Romaine Lettuce, Palouse Garbanzo Beans, Apple Vinaigrette

& Oregon Blue Cheese

NW Niçoise Salad with Chilled Red Potatoes, Green Beans, Smoked Steelhead,

Hard Boiled Eggs, Tomatoes, Dijon Mustard

Skagit Valley Au Gratin with Cheddar

Bakery Rolls with Butter

Entrées

Baked Pacific Salmon with Chimichurri

Roasted Chicken Breast with Apple Cider Reduction

Dessert

New York Style Cheesecake Square with Huckleberry Sauce

Beverages

Huckleberry Iced Tea

$47.00 per person

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Lunch Buffets cont.

Minimum 20 people. Under 20 people will be billed at the minimum guarantee of 20. Buffet lunch offerings are intended for a maximum of 60 minutes.

Fiesta Buffet

Salads & Sides

Southwest Caesar Salad with Tortilla Chips & Chili Lime Dressing

Roasted Elote Corn Salad

Spanish Rice

Flour Tortillas & Hard Taco Shells

Entrées

Choose Two: Seasoned Flank Steak Beef, Chicken, Carnitas or Jackfruit Tacos (Veg)

Sautéed Fajita Vegetables

Toppings include: Sour Cream, Salsa, Picked Jalapenos, Cilantro & Shredded Cheddar

Dessert

Mexican Wedding Cookie

Beverages

Iced Tea

$43.00 per person

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Lunch Buffets cont.

Minimum 20 people. Under 20 people will be billed at the minimum guarantee of 20. Buffet lunch offerings are intended for a maximum of 60 minutes.

Sandwich Buffet (Limited to 200 ppl)

Salads & Sides

Apple Romaine Salad: Candied Pecans, Granny Smith Apples with Apple Cider Vinaigrette

Choose One: Strawberry Balsamic Pasta Salad or Caesar Pasta Salad

Tim's Cascade® Potato Chips

Sandwiches

Club Croissant**,** sliced Turkey Breast, Hickory Smoked Bacon, Swiss Cheese, Green Leaf Lettuce, Sliced Tomato and Avocado Aioli on a Buttery Croissant

Italian Baguette**,** Capicola, Prosciutto, Salami, Provolone, Pepperoncini, Sun Dried Tomato Aioli

Grilled Ratatouille Sandwich, Eggplant, Brie, Squash, Red Pepper Aioli, Arugula, Focaccia

Dessert

Blondie Bars

Beverages

Iced Tea & Lemonade

$40.00 per person

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Hot Plated Lunch

Minimum 15 people. Under 15 people will be billed at the minimum guarantee of 15. Plated lunch offerings are intended for a maximum of 60 minutes.
Freshly Brewed Coffee & Iced Tea included.
Add Rolls & Butter for an additional $2.00 per person.

Salad or Soup– Choose One

Spinach Salad: Cherry Tomatoes, Feta, Artichoke Hearts, Lemon Vinaigrette

Apple Romaine Salad: Candied Pecans, Granny Smith Apples with Apple Cider Vinaigrette

Caesar Salad: Romaine, Croutons, Parmesan, Lemon Wedge, and Caesar Dressing

Crunchy Salad: Tomatoes, Cucumber, Onion, Feta, Olive Oil, Red Wine Vinegar

DT Wedge Salad: Iceberg, Watermelon Radish, Tomato, Onion, Cucumber, Bleu Cheese Vinaigrette

Chef's Choice Soup (200 people max): Tomato Bisque, Broccoli Cheddar, Minestrone

Enhance Soup to Salmon Chowder **or** Chicken Noodle Additional $3.00

Entrées – Choose One

Seared Zabuton, Snake River Farms American Wagyu (cooked medium) (GF)
4oz with Mushroom Gorgonzola Sauce, Chimichurri, Mushroom Cognac or Red Wine Demi
$55.00 per person

Seared Chicken Breast (GF)
Chicken Breast with Apple Cider Cream Reduction or Dijon Cream Reduction
$41.00 per person

Herb Crusted Pork Chop (GF)
6oz Bone-In Pork Chop, Apple Bacon Chutney
$41.00 per person

Beef Sirloin (cooked medium) (GF)
6oz Sirloin with Mushroom Gorgonzola Sauce, Chimichurri, Mushroom Cognac or Red Wine Demi
$53.00 per person

Field Roast Medallions (V)
Mushroom Duxelle
$37.00 per person

Salmon Filet (GF)
5oz Butter Crusted Filet with a Lemon Cream Reduction
$44.00 per person

Pappardelle Pasta (V)
Forrest Mushroom, Asparagus, Asiago
$37.00 per person

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Hot Plated Lunch cont.

Vegetable – Choose One

Steamed Broccolini

Honey Glazed Carrots

Squash Medley

Saigon Brussel Sprouts

Starch – Choose One

Roasted Rosemary Red Potatoes

Garlic Mashed Potatoes

Rice Pilaf

Long Grain Wild Rice

Boursin Risotto

Dessert – Choose One

Salted Caramel Cheesecake Square

German Cheesecake Square

Lemon Cake Square

Chocolate Sin Cake Square (GF)

Wild Berry Fruit Tart

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Enhancements

Add Prawns Additional $5.00 each

Add 4oz Salmon Filet Additional $15.00 per person

Add Smothered: Mushrooms & Onions Additional $7.00 per person

Add 4oz Zabuton Additional $19.00 per person

Upgrade your dessert to a full cake slice Additional $6.00 per person

- Salted Caramel Cheesecake
- German Chocolate Cake
- Lemon Cake

Shutters Café Lunch Experience

For groups under 15 people, you can dine in Shutters Café
or get it delivered to your meeting room.

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Cold Plated Lunch

Minimum 15 people. Maximum 150 people. Under 15 people will be billed at the minimum guarantee of 15. Plated lunch offerings are intended for a maximum of 60 minutes.

Sandwich Options – Choose up to Two

Club Croissant
Sliced Turkey Breast, Hickory Smoked Bacon, Swiss Cheese, Green Leaf Lettuce, Sliced Tomato and Avocado Aioli on a Buttery Croissant

Pastrami & Swiss
Sliced Pastrami, Sliced Pickles, Stone Ground Mustard Aioli on Rye Bread

Italian Baguette
Capicola, Prosciutto, Salami, Provolone, Pepperoncini, Sun Dried Tomato Aioli

Grilled Ratatouille (Veg)
Eggplant, Brie, Squash, Red Pepper Aioli, Arugula, Focaccia

Sandwiches will come with the following

Fresh Cut Seasonal Fruit (plated) \ Washington-Grown Red Delicious Apple or Halo Mandarin (boxed)

Choice of: Tim's Cascade® Potato Chips, Potato Salad, Strawberry Balsamic Pasta Salad

or Caesar Pasta Salad

Freshly Baked DoubleTree Chocolate Chip Walnut Cookie

Condiments

Iced Tea & Lemonade

$35.00 per person Add $2.00 for boxed

Salad Options – Choose One

DT Wedge Salad
Iceberg, Watermelon Radish, Tomato, Onion, Cucumber, Vinaigrette

Chicken Caesar Salad or Smoked Salmon Caesar
Romaine Lettuce, Grilled Chicken, Parmesan Cheese, Croutons, Caesar Dressing
Vegan Request – Garbanzo Beans and Avocado Salad

The Chopped Salad
Spinach, Romaine, Radicchio, Salami, Cherry Tomatoes, Provolone, Artichoke Hearts, Olives, Lemon Vinaigrette
Choice of: Salmon or Chicken

Each salad will come with:
Rolls & Butter
Freshly Baked DoubleTree Chocolate Chip Walnut Cookie
Iced Tea & Lemonade

$32.00 per person Add $2.00 for boxed

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Dinner Buffets

Minimum 20 guests. Under 20 people will be billed at the minimum guarantee of 20. *Maximum of 60 minutes of service.*

Tuscany Dinner Buffet

Salads & Sides

Tuscan Green Bean Salad with Parmesan Cheese, Cherry Tomatoes, & Scallion Vinaigrette

Caesar Salad with Chopped Romaine, Shaved Parmesan, House Croutons & Caesar Dressing

Crostini Duo: Bruschetta & Olive Tapenade

Garlic Bread

Entrées – Choose 2

Tortellini Pasta with Roasted Tomato Sauce, Cremini Mushrooms, Fresh Basil & Shaved Parmesan

Grilled Chicken with Piccata Lemon Caper Sauce

Gnocchi with Pesto

Risotto, Forest Mushroom, Asparagus

Baked Ziti, Italian Sausage, House Marinara

Dessert

Tiramisu

Beverages

Freshly Brewed Coffee & Iced Tea

$54.00 per person

The Great Northwest Dinner Buffet

Salads & Sides

Washington Apple Salad with Romaine, Candied Pecans, Apples, & Goat Cheese, Apple Vinaigrette

Niçoise Salad with Chilled Red Potatoes, Green Beans, Smoked Northwest Steelhead,

Hard Boiled Eggs, Tomatoes, Dijon Mustard Dressing

Au Gratin Potatoes

Roasted Squash

Artisan Breads with Compound Butter

Entrées

Lemon Pepper Crusted Salmon with Chimichurri

Grilled Chicken Breast with Apple Cider Reduction

Dessert

Cherry Clafoutis-Crustless Cherry Tart

Beverages

Freshly Brewed Coffee & Iced Tea

$60.00 per person

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Dinner Buffets

Minimum 20 guests. Under 20 people will be billed at the minimum guarantee of 20. *Maximum of 60 minutes of service.*

Build Your Own Dinner Buffet

Salad – Choose two

Caesar Salad: Romaine, Croutons, Parmesan, Lemon Wedge, and Caesar Dressing

Garden Salad: Romaine, Cucumber, Tomato, Carrot, Ranch Dressing

Spinach Salad: Cherry Tomatoes, Feta, Artichoke Hearts, Lemon Vinaigrette

Crunchy Salad: Tomatoes, Cucumber, Onion, Feta, Olive Oil, Red Wine Vinegar

Strawberry Balsamic Pasta Salad: Arugula, Feta, Strawberries, Pasta, Balsamic Dressing

House Bean Salad

Rolls & Butter - Included

Entrées – Choose two

DoubleTree Pot Roast

Honey Thyme Chicken

Roast Pork Loin Apple Chutney

Butter Crusted Salmon with Chimichurri

Chicken Thigh Piccata

Vegetable – Choose one

Saigon Brussel Sprouts

Blackened Cauliflower

Squash Medley

Grilled Broccolini

Starch – Choose one

Boursin Risotto

Au Gratin Potatoes

Garlic Mashed Potatoes

Saffron Rice

Caramelized Half Yams

Dessert – Choose one

Apple Crisp

Cherry Crumble Cake

New York Cheesecake

German Chocolate Cake

Beverages

Freshly Brewed Coffee & Iced Tea or Lemonade

$58.00 per person

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Dinner Buffets cont.

Minimum 20 guests. Under 20 people will be billed at the minimum guarantee of 20. *Maximum of 60 minutes of service.*

Fiesta Dinner Buffet

Salads & Sides

Southwest Chopped Salad with Chile Roasted Corn, Tomato, Black Beans, Tortilla Strips,

& Cilantro Ranch Dressing

Elote Corn Salad

Spanish Rice

Warm Refried Beans

Sautéed Peppers & Onions

Entrées

Chicken Mole and Pork Caritas

Soft Flour Tortillas & Taco Shells

Toppings Include: Shredded lettuce, Pico de Gallo, Pickled Jalapenos, Sour Cream, Cilantro,

Cheddar Cheese & Guacamole

Jackfruit Tacos (Veg) - **On request**

Dessert

Tres Leche Cake

Beverages

Freshly Brewed Coffee & Iced Tea or Lemonade

$54.00 per person

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Dinner Buffets cont.

Minimum 20 guests. Under 20 people will be billed at the minimum guarantee of 20. *Maximum of 60 minutes of service.*

Mediterranean Dinner Buffet

Salads & Sides

Tabouli Salad: Arugula, Tomato, Bulgur Wheat Grain, Parsley, Olive Oil, Lemon Juice

Olive Bar: Assorted Olives, Classic Hummus, Mama Lil's Peppers, Pita Chips, & Baguettes

Tomato & Cucumber Salad, Red Onion, Feta, Dill Vinaigrette

Entrées

Lemon Mediterranean Chicken

Turkish Zucchini Fritters over Saffron Rice (V)

Greek Shrimp Scampi

Dessert

Roman Honey Cheesecake

Beverages

Freshly Brewed Coffee & Iced Tea or Lemonade

$56.00 per person

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Dinner Buffets cont.

Minimum 20 guests. Under 20 people will be billed at the minimum guarantee of 20. *Maximum of 60 minutes of service.*

Asian Dinner Buffet

Salads & Sides

Cantonese Salad: Romaine Lettuce, Napa Cabbage, Chicken, Tomato, Green Onion, Mushrooms, Ginger, Fried Mai fun Noodles

Asian Chopped Salad: Water Chestnuts, Carrots, Peanuts, Green Onions, Chow Mein Noodles,

Peanut Vinaigrette

Coconut Sticky Rice

Spring Rolls

Stir-Fry Vegetables

Entrées - Choose two

Chicken Sweet & Sour

General Tso Chicken

Orange Chicken

Beef & Broccoli

Dessert

Coconut White Cake

Beverages

Freshly Brewed Coffee & Iced Tea or Lemonade

$55.00 per person

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Plated Dinner

Minimum 15 people. Under 15 people will be billed at the minimum guarantee of 15. Plated dinner offerings are intended for a maximum of 60 minutes.
Add Rolls & Butter for an additional $2.00 per person.

Salad – Choose one

Caesar Salad: Romaine, Parmesan, Croutons, Lemon Wedge, and Caesar Dressing

DT Wedge Salad: Iceberg, Watermelon Radish, Tomato, Onion, Cucumber, Bleu Cheese Vinaigrette

Greek Salad: Mixed Greens, Kalamata Olives, Tomatoes, Cucumber, Feta Crumbles and Greek Vinaigrette

Chevre Pear Salad: Arcadian Greens, Goat Cheese, Dried Cranberries, Pear Vinaigrette

Spinach Salad: Cherry Tomatoes, Feta, Artichoke Hearts, Lemon Vinaigrette

Chef's Choice Soup (200 people max) Tomato Bisque, Broccoli Cheddar, Minestrone

Enhance Soup to Salmon Chowder, Chicken Noodle Additional $3.00

Entrées – Choose one

Zabuton – Snake River Farms American Wagyu (cooked medium) (GF)
Seared 6oz, Mushroom Gorgonzola Sauce or Chimichurri
$60.00 per person

Seared Chicken Breast (GF)
Honey Thyme Cream Reduction or Forest Mushroom Cream Sauce
$49.00 per person

Oven Roasted Pork Chop (GF)
8oz Bone-In Pork Chop, Apple Bacon Chutney or Apple Cider Reduction
$50.00 per person

Salmon Filet (GF)
7oz Butter Crusted Filet with Lemon Cream Reduction
$57.00 per person

Surf and Turf (cooked medium) (GF)
4oz American Wagyu Zabuton from Snake River Farms & Three Butter Poached Prawns
$66.00 per person

Beef Sirloin (cooked medium) (GF)
8oz Sirloin
Choice of: Red Wine Demi, Mushroom Cognac, Mushroom Gorgonzola or Chimichurri
$62.00 per person

Field Roast Stuffed Pepper (V)
Plant Based Sage Field Roast, Wild Rice, Roasted Red Pepper Sauce
$40.00 per person

Pappardelle Pasta (Veg)
Forrest Mushroom, Asparagus, Asiago
$40.00 per person

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Plated Dinner cont.

Minimum 20 guests. Under 20 people will be billed at the minimum guarantee of 20. Maximum of 60 minutes of service.

Vegetable – Choose one

Grilled Broccolini

Squash Medley

Honey Glazed Carrots

Roasted Root Vegetable Medley

Roasted or Blackened Cauliflower

Saigon Brussel Sprouts

Starch – Choose one

Roasted Rosemary Red Potatoes

Garlic Mashed Potatoes

Rice Pilaf

Long Grain Wild Rice

Boursin Risotto

Desserts – Choose one

German Chocolate Cake

Salted Caramel Cheesecake

Lemon Cake

Chocolate Sin Cake (GF)

Beverages

Freshly Brewed Coffee & Iced Tea

Enhancements

Upgrade you Dinner experience with an enhancement

Add Steak Oscar (Crab, Asparagus, Bearnaise) Additional $21.00 per person (GF)

Add Three Prawns Additional $14.00 per person (GF)

Add Smothered: Grilled Mushrooms & Onions Additional $7.00 per person (Veg/GF)

Add 4oz Zabuton Additional $19.00 per person (GF)

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Reception Displays

Minimum of 25 people, under 25 people will be billed at the minimum guarantee of 25. *Maximum of 90 minutes of service.*

Antipasti Board

Thin-shaved Prosciutto, Capicola, Sliced Salami, Smoked Gouda, Gorgonzola, Fresh Mozzarella,

Roasted Red Peppers, Olives Tapenade, Marinated Artichokes, Pickled Green Beans

Served with Basil Pesto, Baguettes, & Assorted Crackers

$17.00 per person

Fresh Vegetable Display & Hummus

Sliced Carrots, Celery, Cucumber, Radish, Roma Tomato Wedges, Cauliflower, Broccoli

Classic Hummus, Booey's Local Buffalo Dip & French Onion Dip

Served with Baguettes

$13.00 per person

International & Domestic Cheese Display

Tillamook® Cheddar, Smoked Gouda, Pepper Jack

Triple Crème Brie & Bleu Cheese, House Made Mama Lil's Cheese Ball Coated in Toasted Almonds

& House Made Port Cheese Ball Coated in Candied Pecans

Served with Baguettes & Assorted Crackers

Garnished with Seasonal Fruits

$16.00 per person

Poached Whole Salmon Display (Serves 40 people)

9lb Columbia King Salmon

Garnished with Cream Cheese, Sliced Cucumber, Red Onions & Capers

Served with Baguettes & Crackers

$450.00 per display

Sliced Fruit Platter (Veg/GF)

Assorted Melons

Seasonal Berries

Mango Yogurt Dip

$13.00 per person

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Reception Displays cont.

Minimum of 25 people. Under 25 people will be billed at the minimum guarantee of 25. *Maximum of 90 minutes of service. Minimum of 2 displays,*

American Display
Beef Sliders with American Cheese
Served with Mustard, Relish, Ketchup & Dill Aioli
Fried Mac & Cheese Wedges
Loaded Jojo's, Topped with Bacon, Cheddar, Sour Cream, Green Onions
$29.00 per person

Street Tacos Display
Grilled Tequila-Marinated Chicken
Flour Tortillas
Spanish Rice
Baja Jackfruit Tacos (V) - On Request
Served with Pepper Jack Cheese, Pico De Gallo, Sour Cream, Guacamole, Cilantro
$26.00 per person

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Carving Stations

The perfect option for your guests to interact with our culinary experts, create your own unique reception experience. Reception station and display offerings require a minimum of 40 guests and must equal full guaranteed number of guests. Chef attended stations are $75 per chef per hour, Maximum 90 minutes of service.

Honey & Brown Sugar Glazed Pit Ham
Stoneground Mustard, Honey Butter & Rolls
$300.00, Serves 40 people

Angus Beef (GF)
Prime Rib, Rock Salt Crusted $600.00, Serves 40 people
New York $550.00, Serves 40 people
Sirloin $500.00, Serves 40 people
Served with Au jus and Creamy Horseradish

Thyme Crusted Cider Brined Turkey Breast (GF)
Apricot Dijon Sauce
$400.00, Serves 40 people

Yogurt Herb Marinated Leg of Lamb (GF)
Mint Sauce
$450.00, Serves 40 people

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Reception Hors d'oeuvres

The perfect way to provide your guests with nourishment while socializing. Enhance your experience & butler pass for an additional $50.00 per server for 60 minutes or until product is out.
Minimum order of 3 dozen required

Cold Hors d'oeuvres

Ahi Tuna Poke
On a Won Ton Chip
& Tobiko Caviar
Sesame Seeds
Chives
Ponzu Sauce
$53 per dozen

Harts of Palm Poke (Veg)
On a Won Ton Chip
Sesame Seeds
Chives
Ponzu Sauce
$50.00 per dozen

Prawn Shooters (GF)
Local Dry Fly Spicy Cocktail Sauce
$48.00 per dozen

Roma Tomato & Basil Bruschetta (Veg)
Mozzarella Cheese, drizzled with
Balsamic & Olive Oil
$28.00 per dozen

Mama Lil's Bacon Jam Bruschetta
Smoked Gouda Cheese, Drizzled with
White Balsamic Reduction
$33.00 per dozen

Chilled Ramen Egg Halves (Veg)
Topped with Furikake and Sambal Aioli
$31.00 per dozen

Hot Hors d'oeuvres

Pesto Zucchini Roses (Veg)
Pinwheel, Puff Pastry, Tomato, Mozzarella
$32.00 per dozen

Coconut Prawns
Sweet Sriracha Pepper Sauce
$50.00 per dozen

Spinach & Feta Spanakopita (Veg)
Tzatziki
$41.00 per dozen

Boursin Cheese Stuffed Mushrooms (GF)
$42.00 per dozen

Chorizo Stuffed Mushrooms (GF)
$44.00 per dozen

Meatballs – All Beef
(Vegetarian on Request)
Choice of Barbeque, Swedish or Teriyaki
$34.00 per dozen

Chicken Wings
Choice of Spicy or Barbecue Sauce
$41.00 per dozen

Booey's Cauliflower Buffalo Bites (Veg)
$28.00 per dozen

Pickle in a Blanket (Veg)
Cornichon and Smoked Cheddar
in Puff Pastry
$29.00 per dozen

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Reception Hors d'oeuvres cont.

The perfect way to provide your guests with nourishment while socializing. Enhance your experience & butler pass for an additional $50.00 per server for 60 minutes or until product is out.
Minimum order of 3 dozen required

Cold Hors d'oeuvres

Herbed Goat Cheese (Veg)
on Basil Parmesan Crostini
Nut Free Pesto
$33.00 per dozen

Smoked Salmon Pita
Pita Chip, Capers, Red Onion,
Cream Cheese, Dill
$46.00 per dozen

Crab Louie Salad (GF)
Mini Louie on Butter Lettuce
$53.00 per dozen

Hot Hors d'oeuvres

Wild Mushroom Strudel (Veg)
Wild Mushrooms & Gorgonzola
$35.00 per dozen

Washington Orchard Fruit Strudel (Veg)
Seasonal Fruits, Pecans, Cinnamon Dusted,
& Fig Reduction
$34.00 per dozen

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Bottled Beer

We will stock the bar with all these selections for your guests to choose from, unless you otherwise specify.

Bartender fee additional.

Imports & Microbrews $7.50 per bottle (hosted) / $7.75 per bottle (no host)

- Blue Moon
- Corona Extra
- Heineken Lager
- Samuel Adams Boston Lager
- Stella Artois
- Lumberbeard IPA
- Lumberbeard Pale Ale

Domestic $6.50 per bottle (hosted) / $6.75 per bottle (no host)

- Bud Light
- Budweiser
- Kokanee
- Coors Light

Seltzers – Highnoon $7.50 per bottle (hosted) / $7.75 per bottle (no host)

- Assorted Flavors

Non-Alcoholic $6.50 per bottle (hosted) / $6.75 per bottle (no host)

- Heineken 0.0

Banquet Wine Selections

We will stock the bar with all these selections for your guests to choose from, unless you specify otherwise.

Red
Wente Vineyards, CA
Cabernet Sauvignon & Pinot Noir
$10.50 per glass (hosted) /$10.75 per glass (no host)

Columbia Crest Grand Estates, WA
Cabernet Sauvignon, Syrah
$10.00 per glass (hosted) / $10.25 per glass (no host)

White
Wente Vineyards, CA
Chardonnay, Riesling, Sauvignon Blanc
$10.50 per glass (hosted) / $10.75per glass (no host)

Columbia Crest Grand Estates, WA
Chardonnay
$10.00 per glass (hosted) / $10.25 per glass (no host)

Sparkling
Mionette Prosecco, Italy - $12.00 per glass (hosted) / $12.25per glass (no host)

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Spirit Selections

Choose which tier you would like stocked at the bar. Bartender fee additional.

GOLD BAR: Premium Brands $11.00 per drink (hosted) / $12.00 per drink (no host)

- **Vodka:** Absolut
- **Gin:** Tanqueray
- **Rum:** Bacardi Superior, Malibu, Captain Morgan Original Spiced
- **Tequila:** Jose Cuervo, 1800 Silver
- **Bourbon:** Bulleit
- **Whiskey:** Jack Daniel's,
- **Scotch:** Dewar's 12 year
- **Liqueurs:** Baily's Irish Cream, Kahlua

DIAMOND BAR: Supreme Brands $12.00 per drink (hosted) / $13.00 per drink (no host)

- **Vodka:** Tito's
- **Gin:** Hendrick's
- **Rum:** Ron Zacapa
- **Tequila:** Casamino's Blanco
- **Bourbon:** Knob Creek
- **Whiskey:** Crown Royal, Jameson
- **Scotch:** Glenmorangie Original 10 year

Specialty Themed Banquet Bar Add On's

Martini Bar $14.00 per drink (hosted) / $15.00 per drink (no host)

Vodka or Gin Martini

Lemon Drop or Blood Orange Lemon Drop

Mule Bar $13.00 per drink (hosted) / $14.00 per drink (no host)

Pick your favorite Liquor and we'll turn it into a Mule

Cranberry Mint Mule

Bloody Mary Bar $13.00 per drink (hosted) / $14.00 per drink (no host)

Absolute Vodka, and a garden of accompaniments

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Important Things to Know

All event revenue is subject to a combined gratuity and facility charge and sales tax. The combined gratuity and facility charge that is in effect on the day of your event (currently 22%) will be added to your account. A portion of this combined charge (currently 12.76%) 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 9.24%) is a facility charge that is not a gratuity and is the property of hotel to cover discretionary and administrative costs of the 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. In addition to the Total Minimum Anticipated Revenue for your Event, you agree to pay any and all applicable federal, state, municipal or other taxes, fees, or assessments imposed on or applicable to your Event. In the State of Washington, currently the sales tax rate is 9.1%.

1. *Banquet Event Orders, Anticipated Attendance & Final Guarantee*

Upon review of the group's event requirements, Banquet Event Orders (BEOs) will be sent to the group to confirm all the final arrangements and prices. Signed BEO'sshould be returned to the hotel 14 working days before the arrival date of the group. BEOs serve as part of the agreement. If the hotel does not receive any changes to the BEOs by the date requested, the BEOs will be accepted as correct and billing will be generated accordingly. Final attendance must be specified 3 working days prior to the event by Noon.
This number will be considered the minimum guarantee and is not subject to reduction. Should a final guarantee not be received, the expected attendance on the Banquet Event Order will be considered the final guarantee. The group will be charged for the final guarantee or the number in attendance, whichever is greater. Special menu guarantees are required 10 days prior to event date. Most allergen requests can be accommodated, but the Hotel is limited in certain extreme cases.

2. *Labor Charges:*

Chefs for food stations (carving, omelet, etc.): $75.00 per chef (plus applicable sales tax).
Bartender Labor: $75.00 per attendant per hour if bar sales do not exceed $200.00 per hour, per bar (plus applicable sales tax). Bar Service is available for a maximum of 5 hours.
Labor charge for food and beverage events with fewer than 25 guests: $200.00. Applicable to buffets & reception action stations.
Room Re-Set: $250.00 for set changes made within 24 hours of start time of event or for resetting. Additional fees may apply for two separate events in the same room on the same day based on size of room and complexity of set up.
Cake Cutting: $50.00 will be added for approved cakes or desserts brought into the Hotel and served during the event.
Concessions: $500.00 minimum sales required per 4 hour service time.
Bread Service: $2.00 per person when requested for any menu except plated dinner menus.
Banner Hanging: $25.00 per banner.

3. *Pricing:*

All menu prices and items are subject to change until such time as Banquet Event Orders (BEOs) have been signed and returned. Pricing and ingredients may vary based on seasonality or availability. If split entrees are requested the plated appetizer, salad, starch, vegetable and dessert will be the same for all guests. When selecting more than one entrée the higher priced entrée will apply for all entrée choices.

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4. *Food and Beverage Policies:*

If an event is booked within 7 days of the function date, menu selection will be limited due to availability. This also applies to events that have not selected menus within 7 days of the function date. Due to licensing requirements and quality-control issues, all food and beverage, including alcohol, to be served on Hotel property must be supplied and prepared by Hotel and may not be removed from Hotel property. The sale and service of alcoholic beverages is regulated by the Washington State Liquor and Cannabis Control Board. As a licensee, the Doubletree by Hilton Spokane City Center is responsible for the proper administration of these regulations. Therefore, alcoholic beverages cannot be brought into the hotel from an outside source. Food exceptions may be allowed for religious and /or where specialty product is required with approval of General Manager and Director of Food and Beverage. Please note that the Hotel has the right to change menu items and/or substitute a like item due to extreme market conditions.

All food and beverage must be consumed in banquet space while under control of the Hotel. Plated meal service is based on a one (1) hour serve time. Breaks are based on a thirty (30) minute serve time. Buffets (breakfast, lunch, reception and dinner) are served for one and one half hours. Buffets have a minimum of twenty (20) guests. 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. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk for foodborne illness.

5. *Audio Visual and Lighting:*

For your convenience, Prodigy Arrow is our audiovisual company with a knowledgeable team and state of the art equipment available on a rental basis. Your catering or event manager can assist you with these audiovisual needs.

6. *Room Assignments:*

Function rooms are assigned by the Hotel according to the guaranteed minimum number of people anticipated. Room rental fees are applicable if group attendance drops below the estimated attendance at the time of booking. The Hotel reserves the right to change groups to a room more suitable at the Hotel's discretion for the attendance, with notification, if attendance drops or increases. Room rental fees are also applicable if meeting rooms are requested to be added to the program after contract signing.

7. *Displays, Decorations and Outside Contractors:*

The Hotel 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 Hotel lobby on the building exterior or other public areas. The Hotel reserves the right to approve all signage.

All signs must be professionally printed and should be free standing or on an easel. The Hotel will assist in placing all signs and banners. A $25.00 charge per banner will apply.

White and black linens and a variety of napkin choices are available through the hotel at no extra charge. Specialty linens and napkins not in the hotel inventory are available through outside sources. Hotel has a list of recommended vendors and is happy to facilitate needs.

Proper advance notification is required when scheduling entertainment and the use of volume enhancing equipment. Hotel reserves the right to control the volume on all functions. All deliveries should be coordinated with catering and event managers and stated on the Banquet Event Order. Hotel must be notified at least 30 days prior to event of any outside contractor that will be on Hotel premises during an event. Outside contractor is required to signahold harmless indemnification and insurance agreement. All power needed for entertainment, décor, etc. will be billed to the group's master account. Each meeting room is equipped with one 20-amp power. Any additional needs must be ordered in advance. Wi-Fi service in our meeting and event space is managed by hotel and additional charges may apply.

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SPOKANE CITY CENTER

8. *Security, Safety, Damages:*

Hotel does not provide security in the meeting and event space and all personal property left in the meeting or event space is at the sole risk of the owner. You agree to advise your attendees and guests that they are responsible for safekeeping of their personal property. You may elect to retain security personnel to safeguard personal property in the meeting and event space, and/or Hotel reserves the right based on its reasonable judgment to require you to retain security personnel in order to safeguard guests or property in Hotel. Any security personnel retained by you must be at your own expense and from a licensed security company that meets the minimum standards established by Hotel, including insurance and indemnification requirements, and at all times remains subject to Hotel's advance approval. Patrons agree to be responsible and reimburse the Hotel for any damage done by patron or patron's guests to the Hotel. For the safety of persons and property, no fireworks or incendiary devices may be used indoors at the Hotel.

All room sets must be in compliance with the local fire department regulations, including those pertaining to occupancy load, mandatory aisles, ceiling clearance and fire exits. An event that has vehicle displays, fog machines, fueled cooking demos, lasers, exhibits (including tabletop) or extensive productions with staging and props must have a certified permit from the local fire department.

9. *Packages and Pallets:*

Due to the hotel's limited storage facilities and the liabilities that are involved, the hotel cannot accept large amounts of material or equipment any sooner than three (3) days prior to your event. Shipments arriving prior to three (3) days before the start of your event or remaining three (3) days after the end of your event will be charged a storage fee per day. The following information must be included on all packages to ensure proper delivery:

1. Name of Organization / Event / Conference
2. Guest Name
3. Attention: Catering or Event Manager Name
4. Date of Function

The size of the shipment will determine the storage fee.
Shipments will be charged a handling fee of:

- $10.00 per box under 30lbs
- $25.00 for boxes over 30lbs - 100lbs
- $50.00 for boxes over 100lbs or crates
- $100 for "skids" or small pallets
- $400.00 for pallets (limitations apply)

No COD packages will be accepted. If client is using an outside vendor for exhibition services, all vendor packages will be managed by that company. If they are not using an outside vendor delivery fee will be charged to the group master account and the group is responsible for charging the individual vendors. The hotel policies on safe package handling are based on advice from the United States Postal Service (USPS) and the Federal Centers for Disease Control and Prevention (CDC).