

Hilton

MEETINGS  
& EVENTS

# MEET WITH PURPOSE WITH MINDFUL MEETINGS

POINTE HILTON SQUAW PEAK RESORT MENUS



CONRAD  
HOTELS & RESORTS™

canopy  
BY HILTON

CURIO  
A COLLECTION BY HILTON™



EMBASSY  
SUITES  
BY HILTON™



HOMWOOD  
SUITES  
BY HILTON™

HOME2  
SUITES BY HILTON™

Hilton  
Grand Vacations



# WHAT IS MEET WITH PURPOSE?

PRACTICES THAT HELP ACHIEVE BUSINESS AND SUSTAINABILITY GOALS IN EVERYDAY MEETINGS



## MINDFUL MEETING

**All about the environment:**  
We offer facilities and ideas that preserve resources and reduce waste.



## MINDFUL EATING

**All about food:**  
Our food and beverage options seek to encourage more balanced choices, offer locally sourced cuisine and seasonal ingredients to support our local communities, and reduce food waste.



## MINDFUL BEING

**All about the delegate:**  
We strive to promote well-being for our guests by adding fitness events, outdoor activities and breaks that help clients and attendees get the most out of their meetings with us.



# START STRONG

## BREAKFAST



### FLEX POWER

Stretching & Breathing Session\*

Mini Whole-Grain Croissants

Local Jams and Preserves

Steel-Cut Oats with Seasonal Fruits

Smoked Salmon with Accoutrements

Seasonal Local Whole Fruits

Basil-Strawberry Water

Fresh Brewed Coffee and Tea

\$35

### SMOOTH MOVES

One-Mile Fun Run or Power Walk\*

Assorted Breakfast Breads and Muffins

Lean Green Smoothie

Chef's Charcuterie Selection with Hearth Baked Breads

Seasonal Local Whole Fruits

Cucumber-Mint Water

Fresh Brewed Coffee and Tea

\$30

### YOGA & YOGURT

Instructor-Led Yoga Class\*

Seasonal Berry Salad

Citrus Infused Yogurt

House-Made Granola with a Selection of Gourmet Roasted Nuts and Seeds

Individual Spinach & Tomato Quiches

Lemon-Basil Water

Fresh Brewed Coffee and Tea

\$33

Add Bottled Electrolyte Water for \$5 each  
\*See your Catering & Event Manager for Pricing

# THE HILTON BUZZZZZ

## BREAKFAST/AM BREAK

*All three stations in one break*

### HONEYCOMB STATION

Multi Grain Breads  
Assorted Nut Butter Spreads  
& Fruit Preserves  
Sliced Apples and Celery  
Sticks  
Shaved Dark Chocolate and  
Honey

### FRUIT, GRANOLA & YOGURT BAR

Honey-Kissed Melons,  
Fruits and Berries  
House-Made Granola  
*Vanilla-Honey and Banana-  
Maple*  
Vanilla & Plain Greek  
Yogurt  
Assorted Breakfast Breads  
and Muffins

\$26

### TEA MARKET STATION

Assorted Hot Teas  
Gourmet Iced Teas  
*Chai Spiced & Prickly Pear*  
Starbucks Brewed Coffees





# CUT & CREATE

## LUNCH BUFFET

Farm Fresh Julienne Vegetable Salad  
Artisan Lettuces, Market Vegetables  
Herb Vinaigrette and Buttermilk Dressing

Greens and Grains  
Arugula, Quinoa, Goat Cheese and Pumpkin Seeds  
Citrus Vinaigrette

Roasted Red Pepper Hummus  
Spa Lahvosh and Grilled Pita

Grilled Salmon with Arugula Pesto

Herb Roasted Chicken with Lemon Jus

Ginger Roasted Carrots  
Olive Oil Brown Rice

Sponge Cake with Seasonal Berries

Freshly Brewed Coffee and Tea Service

\$56

WITH HILTON, SERVE THE WOW  
AT EVERY EVENT

### UNIQUE LUNCH FEATURING

Cut & Create is our very own alfresco-inspired dining experience, complete with a garden-party themed menu, in a vibrant setting. Guests choose from a wide variety of leafy greens using their own “garden shears” to cut an abundance of fresh greens straight to their plates with healthy toppings and dressings.

### ADD ONS

Fresh-cut flowers, Arnold Palmer tea, lemonade and deviled eggs for a nominal charge.

### THE EXPERIENCE

Create a meal that is certain to reenergize and inspire your guests to savor the remainder of the day.



# STAY STRONG

## MIDDAY BREAK

### THE MIDDAY STRETCH

10-minute breathing and easy-stretching class\*

Seasonal Hummus with Pita Chips

Individual Petite Salad with Grains & Greens

Chef's Charcuterie Selection with Hearth Baked Breads

Seasonal Local Whole Fruits

Cucumber-Mint Water

Fresh Brewed Coffee and Tea

\$26

### MEDITATIVE MOMENT

10-minute meditation, stress-relief session\*

Carrot-Mango Smoothies

Artisan Cheeses with Caramelized Nuts, Fig Jam, Dried Fruits, Lahovsh & Hearth Baked Breads

Pretzels, Apple Slices, Peanut Butter and Local Honey

Seasonal Local Whole Fruits

Lemon-Basil Water

Fresh Brewed Coffee and Tea

\$26

Add Bottled Electrolyte Water for \$5 each  
\*See your Catering & Event Manager for Pricing