



TALKING STICK RESORT



EVENTS MENU



CONTINENTAL

Fresh orange juice

Assorted herbal and traditional teas

Freshly brewed regular and decaffeinated Peet's coffee

Sliced fresh fruits and berries

Hayden Mills Oatmeal

Locally sourced from Tempe served with desert honey, dried cranberries and cinnamon.

Chefs' selection of fresh baked breakfast breads, muffins and assorted bagels

Served with butter, cream cheese and fruit preserves.

\$34 per person

TALKING STICK CONTINENTAL

Fresh orange juice

Assorted herbal and traditional teas

Freshly brewed regular and decaffeinated Peet's coffee

Individual Greek yogurts

Chilled melon-berry mint

Fresh seasonal melons, pineapple, mango, papaya, fresh berries and mint with a touch of desert honey

Warm coconut-quinoa

Gluten-free and packed with protein slow-cooked with organic blueberries, organic agave syrup and a side of house-made granola

Fresh baked assorted croissants, fruit filled danish, cinnamon rolls and assorted bagels

Served with butter, cream cheese and fruit preserves

\$41 per person

WELLNESS CONTINENTAL

Fresh orange juice

Assorted herbal and traditional teas

Freshly brewed regular and decaffeinated Peet's coffee

Seasonal exotic fruits, melons and berries

BYO Greek yogurt parfaits

Toasted quinoa granola, desert honey, fresh berry compote

Mini smoothie shots

Super greens with ginger and apple, black and blue berries, strawberry-banana, coconut-mango with agave

Chef Peggy's power bars

Generous house-made granola bars loaded with nuts, seeds, dried fruits and berries, served warm

Toasted

Whole wheat bagels, sliced wheat toast and english muffins served with peanut butter, almond butter, fruit preserves and whipped butter

\$42 per person

\$10.00 per person surcharge will apply for guarantees below 25 people. Prices based upon one hour of continuous service.



THE AMERICANA

Fresh orange juice

Assorted herbal and traditional teas

Freshly brewed regular and decaffeinated Peet's coffee

Fresh fruit display

Sliced seasonal melons, pineapple, berries and grapes

Bob's Red Mill gluten free oatmeal

Served with desert honey, dried cranberries, cinnamon

Chefs' selection of fresh baked breakfast breads and assorted muffins

Served with butter, and fruit preserves

Farm fresh scrambled eggs with cheddar and jack cheese

Crisp applewood smoked bacon and our made in-house pork sausage patties

Crispy hash brown potatoes

\$54 per person

THE SCOTTSDALE

Fresh orange juice

Assorted herbal and traditional teas

Freshly brewed regular and decaffeinated Peet's coffee

Tropical fruits & berries

individual rocks glasses with diced papaya, watermelon, kiwi, seasonal berries

Manchego-chile scones, whole wheat croissants, fresh baked fruit danish, cinnamon rolls

Served with butter, and fruit preserves

BYO avocado toast

Thick slices of rustic Noble bread with sides of diced heirloom tomatoes, pickled red onion, fresh smashed avocado, cotija cheese and balsamic reduction

Roasted potatoes

New potatoes roasted with garlic, shallots, extra virgin olive oil and fresh herbs

A lotta frittatas

Chefs create a variety of fresh-made frittatas to include crispy bacon, pork sausage, spinach, onion, mushroom, goat cheese, cheddar and jack cheese and fresh herbs

Crisp jalapeño smoked bacon and chicken sausage links

\$66 per person

\$10.00 per person surcharge will apply for guarantees below 25 people. Prices based upon one hour of continuous service.



THE RESORT

Fresh orange juice

Assorted herbal and traditional teas

Freshly brewed regular and decaffeinated Peet's coffee

Seasonal exotic fruits, melons and berries

Individual Greek yogurts, house-made granola

Fresh baked assorted danish, caramel-pecan coffee cake

Avocado toast station

Noble bread toast topped with fresh smashed avocado and eggs your way.

Sides include sliced tomatoes, diced red onion, balsamic glaze and cotija cheese

**requires chef attendant* one chef per 50 guests*

Fresh crêpes

Choice of one flavor:

Raspberry, chocolate or blueberry

Roasted new potatoes

Oven-roasted baby reds with garlic and shallots

Choice of two breakfast meats:

Applewood smoked bacon, pork sausage links, canadian bacon, grilled ham steaks,

chicken-apple sausage, pork sausage patties,

turkey bacon, jalapeño bacon,

plant-based sausage patties

\$66 per person

THE SOUTHWEST

Fresh orange juice

Assorted herbal and traditional teas

Freshly brewed regular and decaffeinated Peet's coffee

Mexican-spiced fruit salad

Mangos, pineapple, watermelon, cantaloupe, honeydew and jicama with mild chile, lime and honey

Poblano johnny cakes

Cornmeal johnny cakes with roasted poblano chiles served with warm maple syrup

Southwest eggs benedict

Fresh buttermilk biscuits topped with agave-glazed bacon, poached egg and a roasted chile hollandaise

Potato-pepper hash

Crispy sweet, Peruvian and russet potatoes with Vidalia onions, peppers and cotija cheese

Choice of two breakfast meats:

Applewood smoked bacon, pork sausage links, canadian bacon, grilled ham steaks,

chicken-apple sausage, pork sausage patties,

turkey bacon, jalapeño bacon,

plant-based sausage patties

\$64 per person

Culinary attendant required at \$225 per attendant, per selection for one hour of service.

Extending 30 minutes will receive a charge of \$100.

\$10.00 per person surcharge will apply for guarantees below 25 people. Prices based upon one hour of continuous service.



BRUNCH

Fresh orange juice

Assorted herbal and traditional teas

Freshly brewed regular and decaffeinated Peet's coffee

Mojito fruit and berries

Fresh mint and lime scented diced melons and seasonal berries

Fresh baked muffins and scones

Served with whipped butter and fruit preserves

Waffle benedict

Crispy Belgian-style waffles topped with crispy applewood smoked bacon, poached eggs and classic hollandaise sauce

Crêpe station

Chefs create fresh-made crêpes with your choice of fillings and toppings to include the following: chocolate-hazelnut spread, lemon curd, mixed berry compote, assorted fresh berries and sliced bananas

Savory options to include curry chicken, marinated grilled seasonal vegetables, roasted wild mushrooms with sweet caramelized onions, gruyère and sharp cheddar cheeses

**requires chef attendant* one chef per 50 guests*

California fresh salad

Spring greens, avocado, cucumbers, cherry tomatoes, fresh mozzarella, sweet peppers with a mild blood orange vinaigrette

Butchers kabobs

Beef tenderloin, chile-citrus chicken, adobo pork medallions and herb-grilled portobello mushroom

Blinis

Traditional buckwheat blinis garnished with crème fraîche, herbs and a variety of smoked seafood to include sockeye salmon, caviar and ruby red trout

DESSERTS

Chocolate espresso tart

Chocolate cookie crust filled with a rich espresso cream with chocolate ganache glaze

Dessert shots

A variety of shot glasses filled with chocolate mousse and chocolate ganache, lemon mousse with meringue, tiramisu, vanilla sabayon with raspberry jam and pistachios

\$75 per person

Action stations are designed to accompany any breakfast buffet.

All items must be guaranteed for all guests.

Culinary attendant required at \$225 per attendant, per selection for one hour of service.

Extending 30 minutes will receive a charge of \$100.

Chef station cannot exceed 90 minutes.

\$10.00 per person surcharge will apply for guarantees below 25 people. Prices based upon one hour of continuous service.



PLATED BREAKFAST

LOCAL FARMER

Fresh orange juice

Assorted herbal and traditional teas

Freshly brewed regular and decaffeinated Peet's coffee

Short stack

Buttermilk pancakes with whipped butter and maple syrup

Scrambled eggs with jack cheese

Applewood smoked bacon and pork sausage links

Chefs' selection of breakfast breads and muffins

Served with butter and preserves

\$61 per person

HEALTHY START

Fresh orange juice

Assorted herbal and traditional teas

Freshly brewed regular and decaffeinated Peet's coffee

Power shot

Fresh-made juice shot with kale, ginger, apple, carrot and orange juice

Egg white frittata with spinach, onions, peppers and parmesan

Turkey bacon

Peggy's warm nut and seed bar

\$61 per person

BOXED BREAKFAST

All boxed breakfasts include:

Individual yogurt

Whole fresh fruit

Blueberry muffin

Bottled water

Freshly brewed regular and decaffeinated Peet's coffee

Bagel sandwich | \$45 per person

Applewood smoked bacon, fried egg, monterey jack cheese, on a toasted New York-style bagel

Breakfast burrito | \$45 per person

Scrambled eggs, diced ham, heirloom tomatoes, bell peppers, cheddar and jack cheese, flour tortilla

Croissant sandwich | \$45 per person

Fried egg, Canadian bacon, gruyère cheese, on a flaky butter croissant

Egg white frittata | \$45 per person

Individual frittata with spinach, onions, tomatoes and goat cheese

\$10.00 per person surcharge will apply for guarantees below 25 people. Prices based upon one hour of continuous service.



CONTINENTAL ENHANCEMENTS

Breakfast burrito | \$15 per person

Warm tortilla, scrambled eggs, crispy bacon, cheddar cheese and a side of salsa

Biscuit sandwich | \$15 per person

Buttermilk biscuit, fried egg and cheddar cheese

Croissant sandwich | \$15 per person

Fried egg, gruyère cheese, flaky butter croissant, choice of Canadian bacon, applewood bacon, or sausage patty

Shakshuka | \$15 per person

Free-range eggs poached in a sauce of chunky tomato sauce, bell peppers, onion and olives with fresh parsley and goat cheese

Toaster station | \$12 per person

Assorted bagels with cream cheese, whole wheat and raisin breads with whipped butter, whipped mixed berry butter and fruit preserves

Scrambled egg bar | \$23 per person

Sides of shredded cheddar cheese, crispy bacon, diced tomatoes, sautéed mushrooms, fennel breakfast sausage and salsa

From the butcher | \$23 per person

Choose one:

Applewood smoked bacon, pork sausage links, Canadian bacon, grilled ham steaks, chicken-apple sausage, pork sausage patties, turkey bacon, jalapeño bacon, plant-based sausage patties

From the griddle | \$19 per person

(choose all for \$23 per person)

Choose one:

Belgian waffles, buttermilk pancakes, buckwheat pancakes, cinnamon brioche french toast served with whipped cream and wild berry compote

Charcuterie | \$24 per person

Assorted domestic and imported cured meats and cheeses, herb-marinated olives, tapenade, basil pesto, grapes and assorted crisp breads

Warm coconut-quinoa | \$14 per person

Gluten-free and packed with protein slow-cooked with organic blueberries, organic agave syrup, and a side of house-made granola

Hayden Mills Heritage Oats | \$13 per person

Locally sourced from the mill in Tempe, AZ Served with cinnamon, brown sugar, dried cranberries and desert honey

"Bob's Red Mill" certified

gluten-free oatmeal | \$13 per person

Served with cinnamon, brown sugar, dried cranberries and desert honey

Assorted individual dry cereals | \$10 per person

Served with choice of regular, soy or almond milk

Gluten-free bread | \$7 per person

Biscotti & scones | \$7 per person

Yogurt bar | \$21 per person

Bowls of plain, unsweetened Greek yogurt, fresh blueberries, raspberries and blackberries, chopped pecans, strawberry coulis, gluten-free granola

all continental enhancements must be sold with a buffet and cannot be offered at this price a la carte



BREAKFAST ACTION STATIONS

Classic omelet | \$26 per person

Farm fresh eggs, egg whites, diced bacon, ham, sausage, onions, mushrooms, bell peppers, tomatoes, poblano chiles, swiss, cheddar, and jack cheese

**Requires chef attendant* one chef per 50 guests*

Griddle cake | \$23 per person

Whole wheat pancakes, cornmeal johnny cakes, Vermont maple syrup, strawberry-orange compote, candied pecans, whipped butter, fresh blueberries, whipped cream

**Requires chef attendant* one chef per 50 guests*

French toast | \$23 per person

French baguette, cranberry walnut bread, blueberry compote, Vermont maple syrup chocolate shavings, strawberries, whipped sweet cream, mascarpone cream, nutella

**Requires chef attendant* one chef per 50 guests*

Avocado toast station | \$27 per person

Toast topped with smashed avocado and eggs your way. Sides to include sliced tomatoes, diced red onion, balsamic glaze, cotija cheese

**Requires chef attendant* one chef per 50 guests*

Crêpe station | \$25 per person

Chefs create fresh-made crêpes with your choice of fillings and toppings to include but not limited to the following: chocolate-hazelnut spread, lemon curd, ricotta cannoli cream, mixed berry compote, assorted fresh berries and sliced bananas

**Requires chef attendant* one chef per 50 guests*

Action stations are designed to accompany any breakfast buffet. All items must be guaranteed for all guests.

Culinary attendant required at \$225 per attendant, per selection for one hour of service.

Extending 30 minutes will receive a charge of \$100.

Chef station cannot exceed 90 minutes.



À LA CARTE ITEMS

Freshly brewed regular and decaffeinated Peet's coffee | \$115

Assorted herbal and traditional teas | \$115

Fresh brewed iced tea, lemonade | \$100

Fresh squeezed orange juice | \$100

Assorted juices | \$100
Apple, tomato, cranberry

Individual juices | \$7
Tomato, grapefruit, orange and cranberry

Milk (whole, skim or almond) | \$95

Talking Stick Resort® bottled water | \$6

Assorted diet and regular soft drinks | \$8

Assorted Topo Chico mineral waters | \$8

Energy drinks | \$10
Monster, regular and sugar-free Redbull, Passport coffee cold brew 12oz cans.

Smoothies | \$16 per person
*Choose two smoothies:
Mixed berry and desert honey, strawberry-banana, super greens, coconut-pineapple-mango*

Assorted seasonal whole fruit | \$5 each

Fruit kabobs with yogurt dip | \$16 each

Individual Kind gluten-free bars | \$6 each

Assorted muffins | \$7 each

Gluten-free individually wrapped muffins | \$11 each

Individual Greek yogurt | \$6 each

Assorted candy bars | \$5 each

Assorted fresh baked cookies | \$61 per dozen

Assorted cupcakes | \$61 per dozen

Chocolate-covered pretzels | \$48 per pound

Chocolate-covered strawberries | \$61 per dozen

Almond and dark chocolate ice cream bars | \$6 each



À LA CARTE ITEMS *(cont.)*

**Individual bags of assorted chips
and pretzels | \$5 each**

Boxed popcorn | \$8 each

*Flavors: buttered, caramel, chile-lime, parmesan
ranch*

House-made trail mix pouches | \$6 each

Individual deluxe mixed nuts | \$6 each

**Tortilla chips with
fire-roasted salsa | \$12 per person**

**Hummus and pita chips
with vegetable crudité | \$14 per person**

**Mini peanut butter
and jelly sandwiches | \$60 per dozen**

Assorted mini tea sandwiches | \$75 per dozen

*Cucumber, boursin cheese, turkey and cranberry,
black forest ham and swiss, roast beef
and horseradish cream*

**Assorted mini smokehouse
sandwiches | \$75 per dozen**

*Smoked ham and cheddar with mustard pickle,
Korean barbecue pork with pickled slaw,
BLT with boursin cheese*

Infused water | \$100 per gallon

Choose one:

Honeydew-cucumber-mint

Blackberry-orange-ginger

Strawberry-lemon basil

Watermelon-lime

"Villa Dolce" Gelato Sandwiches | \$12 each

*Strawberry jam gelato
with peanut butter cookies*

*Madagascar vanilla bean gelato
with chocolate chip cookies*

*Argentine sea salt caramel gelato
with snickerdoodle cookies*

*Mint chocolate chip gelato
with dark chocolate cookies*



MORNING BREAK PACKAGES

*Breaks are based on 30 minutes of continuous service.
\$7.00 per person surcharge will apply to extend break
by 30 minutes of continuous service.*

Java Junction | \$27 per person - 30 mins

*Caffeine lovers select from our Peets gourmet
espresso beverages, crafted by our barista to include
the following:*

*Espresso, Americano, Cappuccino, Caffe Latte, served
with flavor syrups and choice of milk.*

Syrups: Vanilla, Hazelnut, Seasonal

Milk: whole, 2%, Almond

*Freshly Brewed Peet's Regular & Decaf coffee included
on the break.*

**Barista fee of \$75 per Barista, per location provides 30 minutes
of continuous service. Prices subject to change.*

Agua fresca bar | \$27 per person

*Watermelon-honeydew, cucumber-lime-mint,
guava-coconut and pineapple-mango traditional
Mexican-style iced drinks accompanied by
spiced fruit kabobs*

Donut shop | \$23 per person

*Fresh beignets, traditional donuts
and sticky buns*

Brainiac | \$27 per person

*Trail mix loaded with deluxe mixed nuts
and fresh cut dried fruits,
assorted "Kind" bars,
individual cups of frozen açai sorbet
topped with fresh berries and desert honey*

Health nut | \$27 per person

*Chef Peggy's fruit-nut-seed bars, almond butter
and peanut butter, nutella, celery boats,
crisp flat breads, packs of sliced apples*

Dirty Soda Bar Package

\$23 per person | 30 min

Pick your soda: coke, diet coke, sprite, root beer

Choose a syrup:

coconut, raspberry, vanilla, cherry, peach

Optional add-ins: lime juice, half & half,

whipped cream

**Requires beverage mixologist* one per 50 guests*

**Mixologist fee of \$75 per mixologist, per location provides 30
minutes of continuous service. Prices subject to change.*

*\$10.00 per person surcharge will apply for guarantees
below 25 people. Prices based upon one hour of continuous
service.*



MIDAFTERNOON BREAK PACKAGES

*Breaks are based on 30 minutes of continuous service.
\$7.00 per person surcharge will apply to extend break by
30 minutes of continuous service.*

Lemonade stand | \$27 per person

*Fresh squeezed lemonade, prickly pear,
blueberry, chocolate-dipped shortbread,
s'mores bars and raspberry-lemon bars*

Movie night | \$27 per person

*Fresh popped buttered popcorn boxes,
assorted boxed movie theater candies
and pouches of candied pecans*

So grown-up snack pack | \$29 per person

*Sliced prosciutto and sopressata,
English cheddar and smoked provolone cheeses,
apple slices, individual almond butter
and flatbread crisps, all packaged individually in-
house using biodegradable material*

Ballpark | \$30 per person

*Mini MLB logo hats to hold warm pretzel nuggets
and mini corn dogs with sides of warm beer cheese
fondue and grain mustard.
Bags of Cracker Jack snacks, licorice,
and roasted peanuts*

South of the border | \$30 per person

*Fried corn tortilla chips, tomato salsa,
guacamole, Mexican wedding cookies, assorted
paletas (Mexican-style ice pops)*

Afternoon recess | \$30 per person

*Assorted rice crispy bars, espresso-fudge brownies,
Chef Peggy's jumbo chocolate chip cookies,
mini grilled cheese sandwiches, pitchers of Kool-Aid*

Shake break | \$32 per person

*Individual chocolate, vanilla, strawberry shakes, and
malts loaded with whipped cream, chocolate and
berry sauces, chefs selection of mini tarts and pies*



PLATED LUNCH

All plated lunches include fresh artisan rolls and butter, choice of soup or salad, one entree, one dessert and fresh brewed iced tea.

SOUPS

Sweet corn chowder

Butternut squash bisque

Chilled gazpacho (vegan)

Roasted tomato garlic (vegan)

Garden minestrone (vegetarian)

SALADS

Cranberry spinach

Baby spinach, curly endive, sun-dried cranberries, slivered almonds, herbed goat cheese, citrus dressing

Classic caesar

Chopped romaine hearts, focaccia croutons, pecorino romano, house-made caesar dressing

Field greens

Local lettuce blend, cherry tomatoes, cucumber, shaved onion, cracked pepper croutons, fresh herb vinaigrette

Caprese

Slices of heirloom tomatoes and fresh mozzarella with baby arugula, extra virgin olive oil and aged balsamic

ENTRÉES

Herb-roasted frenched chicken breast | \$57 per person

Parmesan whipped potatoes, garlic green beans, natural chicken jus

Prosciutto chicken | \$58 per person

Sun-dried tomato pesto and fresh mozzarella, crispy parmesan polenta, buttered broccolini

Petite filet medallions | \$69 per person

Garlic-roasted new potatoes, grilled asparagus, wild mushroom demi-glace

Grilled sirloin steak | \$70 per person

Roasted garlic mashed potatoes, roasted carrots and parsnips, demi-glace

Grilled Hawaiian mahi-mahi | \$67 per person

Coconut black rice, bok choy sautéed, island salsa

Seared Atlantic salmon | \$63 per person

Herb-roasted potatoes, sautéed greens, roasted pepper coulis

\$10.00 per person surcharge will apply for guarantees below 25 people. Prices based upon one hour of continuous service.



PLATED LUNCH SALAD

All plated lunch salads include fresh artisan rolls and butter, **choice of one soup and one dessert.**

Served with fresh brewed iced tea

Steakhouse chop | \$65 per person

Chopped iceberg lettuce, crispy bacon, beefsteak tomatoes, bleu cheese, spice grilled sirloin medallions, bleu cheese dressing

Grilled salmon caesar | \$63 per person

Chopped romaine hearts, herbed croutons, shaved parmesan, house-made caesar

Chicken cobb | \$61 per person

Romaine lettuce, watercress, pancetta, bleu cheese, diced tomato, hardboiled egg, avocado, peppered croutons, buttermilk ranch

Ahi tuna steak | \$65 per person

Baby greens, bok choy, cucumbers, radish, cilantro, diced mango, sesame vinaigrette

Grilled Greek | \$61 per person

Chopped hearts of romaine, sweet peppers, red onion, heirloom tomatoes, cucumber, herb feta cheese and grilled chicken breast

DESSERTS

Lemon shortcake

Layered sponge cake with lemon curd and whipped cream

Carrot cake

Sliced almond, cream cheese icing

Salted caramel profiteroles

Cream puffs filled with caramel-vanilla cream

Sachertorte

Austrian chocolate layer cake

Mini trio

Salted caramel profiteroles, lemon meringue tart, and chocolate crunch

Flourless chocolate cake

Rich chocolate cake with chocolate ganache

New York cheesecake

Classic cheesecake with graham cracker crust and strawberries

Marjolaine

Layers of hazelnut dacquoise, vanilla mousse, praline mousse and chocolate mousse (GF)

\$10.00 per person surcharge will apply for guarantees below 25 people. Prices based upon one hour of continuous service.



BOXED LUNCHES

Please choose a maximum of two selections.

Gluten-free bread and veggie options are available.

All boxed lunches include:

Sliced apples

Kettle-cooked potato chips

Gourmet brownie

Tomato cucumber salad

Bottled water

Italian sub | \$48 per person

Genoa salami, prosciutto, hot capocollo, provolone cheese, beefsteak tomatoes, shredded lettuce, giardiniera on a soft hoagie roll

Turkey BLT | \$48 per person

Sliced turkey, applewood smoked bacon, beefsteak tomatoes, basil aioli, whole wheat bread

Ham and cheddar | \$47 per person

Smoked cheddar, green leaf lettuce, beefsteak tomatoes, whole grain mustard, kaiser roll

Sesame chicken wrap | \$47 per person

Grilled marinated sesame chicken, napa cabbage, carrots, sweet peppers, crispy noodles, sesame vinaigrette, spinach tortilla

Peppered beef and cheddar | \$47 per person

Shaved prime rib, sharp cheddar, green leaf lettuce, beefsteak tomatoes, horseradish mayonnaise, rustic roll

Sonoran wrap | \$47 per person

Smoked turkey, pepper-jack cheese, shredded lettuce, tomato, spiced avocado aioli and roasted chiles wrapped in a chipotle-chile tortilla

Chopped chicken cobb salad | \$50 per person

Crisp greens, tomato, bacon, sliced egg, chive, grilled chicken breast, bleu cheese and our house-made avocado ranch dressing

Vegetable wrap | \$47 per person

Marinated and grilled seasonal vegetables, fresh basil pesto, wrapped in spinach tortilla



LUNCH BUFFETS

GRAND CANYON COOKOUT

House salad

Tender local greens, cherry tomatoes, cucumber, carrots, bell peppers, croutons, balsamic vinaigrette

Loaded potato salad

Cheddar cheese, chopped applewood bacon, sliced green onion and stone-ground mustard mayo

Burgers

Grilled angus beef

Grilled portobello

Garlic and herb marinated portobello mushrooms with grilled squash planks, peppers and onions

Grilled chicken breast

Spice grilled natural chicken breast fillet

Cheeses

Sliced cheddar, swiss and pepper jack

Buns

Brioche, kaiser and pretzel buns

Condiments

Lettuce, tomato, red onion, kosher pickle spears, assorted mustards, ketchup

Desserts

Turtle brownie bites, raspberry cheesecake bars

Bag chips

Plain kettle style

\$67 per person

Enhance your buffet

**Add veggie burgers to your
cookout lunch | \$7 per person**

**Add our chef-attended wood-fired
Santa Maria grill to enhance your buffet**

\$300 per 150 guests

**Requires chef attendant* one chef per 50 guests*

Prices based on 60 minutes of continuous service.

**Stations require a chef attendant at \$225 for 1.0 hour per chef.*

Additional 30 minutes will receive a charge of \$100 per chef.

\$10.00 per person surcharge will apply

for guarantees below 25 people.

Prices based upon one hour of continuous service.



SMOKE & FIRE

Garden salad

Crisp local greens, heirloom tomatoes, cucumber, carrots, radish, ranch dressing

Grilled pasta salad

Crispy grilled vegetables and fresh herbs tossed with rotini pasta

Herb-roasted reds

Baby red potatoes roasted with fresh herbs and garlic

Braised greens

Collard and mustard greens, slow-cooked with smoked ham and sweet onions

Please select two of the following:

Mesquite boneless chicken

Served with grilled sweet onions and peppers

Grilled Atlantic salmon

Served with roasted corn and tri-colored potato hash

Smoked beef brisket

Served with natural jus and grilled sweet onions

Smoked pulled pork

Served with grilled sweet onions and warm house-made barbecue sauce on the side

add an additional protein for | **\$10 per person**

Cornbread

Honey butter

Desserts

Fresh baked chocolate chip cookies and lemon bars

Freshly brewed iced tea

Freshly brewed regular and decaffeinated Peet's coffee

Assorted traditional and herbal teas

\$72 per person

Enhance your buffet with chef-carved smoked New York strip | \$675 per 25 guests

Add our chef-attended wood-fired Santa Maria grill to enhance your buffet

\$300 per 150 guests

**Requires chef attendant* one chef per 50 guests*

Prices based on 60 minutes of continuous service.

**Stations require a chef attendant at \$225 for 1.0 hours per chef.*

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Action station cannot exceed 60 minutes.

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Prices based on one hour of continuous service.



MANGIAMO

Italian lentil soup

Hearty vegan soup loaded with veggies and fresh herbs

Antipasti salad

Local greens, artichoke hearts, asparagus tips, marinated olives, shaved parmesan and balsamic vinaigrette

Chicken cacciatore

Herb-seared chicken breast simmered with tomatoes, onions and sweet peppers

Rotini al pomodoro

Tender rotini pasta tossed with a fresh tomato pomodoro sauce and seasonal garden vegetables

Beef tenderloin baked ziti

Tender beef, tomato sauce and ziti pasta baked with a blend of fresh mozzarella and parmesan cheeses

Garlic bread

A variety of garlic rolls and flat breads accompanied by fresh pesto, aged balsamic and extra virgin olive oil

Cannoli

Traditional variety

Tiramisu

Chocolate and vanilla ladyfingers, coffee and cognac, mascarpone cheese

Freshly brewed iced tea

Freshly brewed regular and decaffeinated Peet's coffee

Assorted traditional and herbal tea

\$70 per person

Enhance your buffet with branzino

Branzino fillets, grilled with lemon and herbs and served with a zesty olive pesto

\$300 per 25 guests

\$10.00 per person surcharge will apply for guarantees below 25 people.

Prices based on one hour of continuous service.



STATE 48

Chips

Tri-color corn tortilla chips, roasted tomato salsa

Street corn salad

Chopped romaine lettuce, grilled sweet corn, sweet peppers, chiles, pickled jicama, cotija cheese, chile-lime crema dressing

Quesadilla bar

Barbacoa beef and spiced vegetables with Monterey Jack cheese in a flour tortilla

Chicken tinga with grilled sweet onions and queso fresco in a flour tortilla

Grilled peppers and caramelized onions with Monterey Jack cheese and cheddar cheese in a flour tortilla

Sides of salsa fresca, tomatillo-lime salsa, fresh guacamole and sour cream

Vegan pinto beans

Simmered with sweet peppers, onions, garlic, tomatoes and chipotle peppers

Mexican rice

Charred corn and fresh cilantro

Mexican wedding cookies

Tres Leches Cake

Classic Latin American Cake, three milk infusion, whipped cream and berries.

Freshly brewed iced tea

Freshly brewed regular and decaffeinated Peet's coffee

Assorted traditional and herbal tea

\$70 per person

Enhance your buffet with chef-carved carne asada

Marinated and grilled flank steak carved to order and served with a warm tomatillo salsa

\$675 per 50 guests

**Requires chef attendant* one chef per 50 guests*

Prices based on 60 minutes of continuous service.

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FAR EAST

Vegetable Tom Kha soup

Mushrooms, scallions, carrot, ginger, lemongrass and coconut milk

Mandarin salad

Chopped cabbage and romaine, radish, edamame, scallions, cilantro, mandarin oranges, crispy wonton, sesame vinaigrette

Crispy noodle salad

Ramen noodles tossed with crisp julienne vegetables, wontons and sesame dressing

Fried rice

Choose vegetables, tofu or shrimp

Szechuan beef

Spiced tender beef served with steamed rice

Grilled teriyaki chicken

Seared bok choy, carrots, napa cabbage, onions and bell peppers

Cake pops

*Red velvet with milk chocolate
Chocolate with dark chocolate
Vanilla with white chocolate*

Fortune cookies

*Freshly brewed iced tea
Freshly brewed regular and decaffeinated Peet's coffee
Assorted traditional and herbal teas*

\$70 per person

*\$10.00 per person surcharge will apply for guarantees below 25 people.
Prices based on one hour of continuous service.*



SOUP, SALAD & SANDWICH

Chicken sausage gumbo

Rich Louisiana-style gumbo with steamed rice

Carrot ginger soup

Naturally sweet and spicy vegan soup

California fresh salad

spring greens, lemon-avocado, cucumbers, cherry tomatoes, fresh mozzarella, sweet peppers with a mild blood orange vinaigrette

Sweet potato salad

Roasted sweet potatoes, tender local arugula, tajin pepitas, pickled red onion, queso fresco, charred lemon-avocado dressing

Tortellini salad

Tri-color cheese filled tortellini pasta tossed with crisp peppers, red onions, sun-dried tomatoes, fresh spinach, herb vinaigrette

Choose three ready-made sandwich platters

Platters of lettuce, tomatoes, onions and pickles on the side

Roast beef and cheddar on telera rolls

Turkey and Monterey Jack cheese on wheat berry bread

Black forest ham and swiss on pretzel rolls

BLT on sourdough

Vegetable wrap

Honey-almond chicken salad on a croissant

Albacore tuna salad on white bread

Italian cold cuts on hoagie rolls

Dressings and schmears

Buttermilk ranch, herb vinaigrette, balsamic vinaigrette, deli mustard, mayonnaise, basil pesto

Gluten-free dulce de leche

Walnut brownie cake with dulce de leche chocolate mousse

Apple crumble bars

Freshly brewed iced tea

Freshly brewed regular and decaffeinated Peet's coffee

Assorted traditional and herbal teas

\$70 per person

\$10.00 per person surcharge will apply for guarantees below 25 people.

Prices based on one hour of continuous service.



COLD HORS D'OEUVRES

Ahi stack | \$10 per piece

Seared ahi, soy glaze, wasabi mayonnaise, rice cracker

Artichoke and prosciutto | \$10 per piece

Basil pesto, garlic crostini

Asian chicken spring roll cup | \$9 per piece

Tender chicken with ginger and vegetables

Brie with spicy apple | \$9 per piece

Walnut chutney, crostini

Chipotle chicken cone | \$9 per piece

Wonton cone, jalapeño cream

Desert blossom roll | \$9 per piece

Julienne crispy vegetable with hoisin glaze, wrapped in rice paper

Grilled shrimp and grape tomato | \$10 per piece

Knotted bamboo skewer

Lobster medallion with papaya relish | \$12 per piece

Maine lobster on toasted brioche

Manchego cheese and tapenade | \$9 per piece

Black olive tapenade and manchego cheese on toasted crostini

Mini chicken and waffles | \$11 per piece

Crispy tender chicken, mini waffles, maple cream and berry chutney

Seared beef tenderloin | \$10 per piece

Sun-dried tomato, mascarpone cheese, onion relish, sweet polenta

Smoked duck and plum relish | \$11 per piece

Smoked duck with a plum relish and chipotle cream cheese on a blue corn pancake

Spicy shrimp | \$10 per piece

Spiced shrimp on coconut cornbread with candied pineapple

Tequila smoked salmon | \$9 per piece

Cilantro cream cheese, Indian corn crisp

Vegetable wonton cone | \$9 per piece

Mini vegetable crudité with herb cream cheese

**A minimum of 25 pieces per selection is required.*



HOT HORS D'OEUVRES

Spiced beef empanada | \$9 per piece

Shredded spiced beef, cheddar cheese & chiles wrapped in a savory jalapeño-cheddar dough

Artichoke fritter | \$9 per piece

Hand-breaded artichoke stuffed with boursin cheese

Bacon-wrapped diver scallops | \$12 per piece

Sweet diver scallops wrapped in maple smoked bacon

Spanakopita | \$8 per piece

Spinach, feta cheese, herbs and spices

Petite Maryland crab cakes | \$12 per piece

Zesty remoulade sauce

Barbecue pulled pork biscuit | \$10 per piece

Sweet and smoky on a buttermilk biscuit

**Jalapeño bacon-wrapped
barbecue beef brisket | \$11 per piece**

Sweet chipotle barbecue sauce

Steamed pork pot stickers | \$8 per piece

Szechwan sauce

Chipotle steak churrasco skewer | \$9 per piece

Brazilian spices, onions, peppers

Shrimp tempura | \$12 per piece

Tail-on shrimp dipped in tempura batter

Tandoori chicken satay | \$9 per piece

Thai peanut sauce

Coconut shrimp | \$10 per piece

Breaded with sweet coconut and bread crumbs

Crispy mac 'n' cheese bites | \$8 per piece

Mac 'n' cheese bites

Barbacoa beef taco | \$10 per piece

Mini rolled tacos

Roasted eggplant crisp | \$9 per piece

Eggplant, tomato, onions and feta cheese stuffed in a crispy tortilla cup

**A minimum of 25 pieces per selection is required.*



SUSHI AND SEAFOOD DISPLAYS

California roll | \$10 per piece

*Traditional California roll
with avocado and crab*

Philadelphia roll | \$11 per piece

Salmon, cream cheese, cucumber

Spicy tuna | \$11 per piece

Chopped tuna, spicy sauce, cucumber

Caterpillar roll | \$11 per piece

Barbecue eel, cucumber, avocado on top

Smoked salmon roll | \$11 per piece

*Spicy crab, cucumber, cream cheese,
smoked salmon and avocado on top*

Spicy crab roll | \$11 per piece

Crab mix, spicy sauce, cucumber

Dragon roll | \$12 per piece

*California roll with eel, avocado
and eel sauce on top*

Enhance your sushi

Ceviche cocktail display | \$38 per person

*Mexican seafood cocktail with shrimp, scallops,
squid, crab, tomatoes, onions, cilantro and
lime in a zesty chilled seafood-tomato broth*

Iced seafood | \$750/20 guests

*Chilled shrimp and crab claws,
cherrystone clams, PEI mussels,
spiced remoulade, cocktail, cured capers*

**A minimum of 25 pieces per selection is required.*



DISPLAYS

Receptions are based on 90 minutes of continuous service.

Chips and dip display | \$22 per person

Fried corn tortilla chips, charred tomatillo and cilantro salsa, fresh-made guacamole, salsa fresca

Garden grilled display | \$425/20 guests

Marinated and grilled seasonal vegetable spears, carrots and asparagus served with house-made hummus, pickled giardiniera, baba ghanoush, grilled artisan breads and crispy pita chips

Antipasto display | \$30 per person

Mozzarella, provolone and pecorino romano cheese, fresh figs, roasted peppers, sliced sopressata, prosciutto and salami, pickled vegetables and marinated olives

Imported and domestic cheese display | \$475/25 guests

Blueberry stilton, herbed goat, baby swiss, smoked cheddar, fontina, toasted nuts, dried fruits, table wafers and artisan breads

Fresh fruit display | \$375/20 guests

Seasonally available local and exotic fruits, fresh berries, yogurt dip

Dessert flights display | \$450/20 guests

Lemon custard shooters, almond-raspberry ganache bars, key lime tarts, salted caramel cream puffs

Sundae bar display | \$32 per person

Vanilla bean, chocolate and strawberry ice cream, whipped cream, chocolate and candy toppings, cookies and brownies

ACTION STATIONS

Street taco station | \$47 per person

Spiced chicken tinga with salsa fresca and queso fresco, barbacoa beef with shredded cabbage, cilantro and lime crema, shredded pork carnitas with pico de gallo and chipotle-lime crema

**Requires chef attendant* one chef per 50 guests*

Wings station | \$47 per person

Crispy fried chicken wings served plain or tossed with your favorite sauce to include: classic buffalo, sweet thai-chile, and smoked barbecue. Sides of carrot and celery sticks with bleu cheese and ranch dressing

**Requires chef attendant* one chef per 50 guests*

Slider station | \$55 per person

Chefs create a variety of hot, pressed mini sandwiches to order

Please choose 3:

Smoked pulled barbecue pork

Jalapeño slaw on a mini sweet-Hawaiian roll

Mini Philly cheesesteak

Coconut shrimp and mango slaw

Crispy telera rolls

Mini Cuban

Smoked ham, fried pickles, deli mustard and swiss cheese with crisp focaccia bread

**Requires chef attendant* one chef per 50 guests*

Prices based on 90 minutes of continuous service.

**Stations require a chef attendant at \$225 for 1.0 hours per chef.*

Additional 30 minutes will receive a charge of \$100 per chef.

Action station cannot exceed 120 minutes.



ACTION STATIONS *(cont.)*

Grilled vegetables

Marinated and grilled portobello mushrooms, peppers, onions, spinach, goat cheese and basil pesto on herbed focaccia

Classic Reuben

Thin-sliced corned beef, sauerkraut, swiss cheese and pickled aioli

Nashville-style hot chicken

Crispy fried chicken tossed with our tangy Tennessee-style hot sauce, classic coleslaw, sweet pickles on brioche

Mini schnitzel

Crispy fried pork, pickled red cabbage, sliced apple, grain mustard aioli on potato rolls

Mac 'n' cheese station | \$53 per person

Create your own signature dish. This station will include a variety of sauces to include Wisconsin cheddar, swiss gruyère, brie and fontina and toppings to include jalapeño bacon, caramelized sweet onions, lump crab meat, smoked beef brisket, spiced gulf shrimp and parmesan crisps

**Requires chef attendant* one chef per 50 guests*

Bourbon Street boil station | \$55 per person

Chefs create your favorite New Orleans-inspired favorites to include étouffée, jambalaya and gumbo combined with your choices of smoked chicken, andouille sausage, lump crab meat, gulf shrimp, served with steamed white rice

**Requires chef attendant* one chef per 50 guests*

Gaucho station | \$55 per person

Argentinian-style marinated and grilled flat iron steak with spiced chimichurri, grilled jumbo shrimp and citrus-herb marinated bacon-wrapped chicken thigh.

Cooked and served on our Brazilian-style skewers with sides of chimichurri and diablo sauces

**Requires chef attendant* one chef per 50 guests*

Poke bowl station | \$50 per person

Chefs build-your-own poke bowl with chilled ingredients to include diced ahi tuna, grilled chicken, grilled shrimp, loads of fresh cut vegetables, sliced avocado, white and brown rice, spicy mayo, sriracha, soy sauce and sesame

**Requires chef attendant* one chef per 50 guests*

Salad station | \$54 per person

Chefs prepare your salad with grilled marinated chicken, gulf shrimp and tender steak with your choice of crisp greens, spinach, tomatoes, cucumber, edamame, roasted sweet potato, pickled red onion, parmesan cheese and herbed feta cheese, dressings include peppercorn ranch, honey balsamic and herbed greek

**Requires chef attendant* one chef per 50 guests*

Prices based on 90 minutes of continuous service.

**Stations require a chef attendant at \$225 for 1.0 hours per chef. Additional 30 minutes will receive a charge of \$100 per chef.*

Action station cannot exceed 120 minutes.



CARVED STATIONS

Pork crown roast | \$450/15 guests

*Served with charred vegetables
and guajillo chile-apple demi-glace*

**Requires chef attendant* one chef per 50 guests*

Cedar planked salmon | \$475/20 guests

Sage and shallot crème fraîche

***Requires chef attendant* one chef per 50 guests*

Roast turkey breast | \$425/20 guests

*Cranberry relish, grain mustard, fresh garlic aioli,
turkey gravy*

**Requires chef attendant* one chef per 50 guests*

Peppered beef tenderloin | \$650/20 guests

Wild mushroom ragout

**Requires chef attendant* one chef per 50 guests*

New York strip | \$675/25 guests

*Roasted to perfection, served with toasted
shallot demi-glace*

**Requires chef attendant* one chef per 50 guests*

Steamship round of beef | \$1000/125 guests

Roasted to perfection, served with natural jus and rolls

**Requires chef attendant* one chef per 50 guests*

Suckling pig | \$1500/100 guests

*Slow-roasted and served with Hawaiian rolls
and charred pineapple salsa*

**Requires chef attendant* one chef per 50 guests*

Prices based on 90 minutes of continuous service.

**Stations require a chef attendant at \$225 for 1.5 hours per chef.*

Additional 30 minutes will receive a charge of \$100 per chef.

Action station cannot exceed 120 minutes.



PLATED DINNERS

Plated dinners include a choice of soup or salad and one dessert. Prices based on one entrée selection per event. Select a fourth course of soup or salad at \$12 additional per person. Appetizers selections priced separately per person.

All Plated Dinners Include

Assorted artisan breads and rolls, country fresh butter
Freshly brewed iced tea
Freshly brewed regular and decaffeinated Peet's coffee
Assorted traditional and herbal teas

SOUP SELECTIONS

Seafood chowder

Scallops, shrimp and cod with fresh cream

Roasted butternut squash

Vermont maple cream

Tomato bisque

Parmesan crostini

Chilled gazpacho

Parmesan croutons

Maine lobster bisque

White truffle & cream

French onion

Chives and gruyère crostini

Garden minestrone

Parmesan crisps

Pricing based on a minimum of 25 guests.
An additional charge of \$14 per person will apply
for guest counts below 25.

SALAD SELECTIONS

Classic caesar

Romaine hearts, herb focaccia croutons, parmesan chip, confit tomatoes, house-made caesar dressing

Caprese

Plum and heirloom tomatoes, buffalo mozzarella, shaved basil, arugula, toasted pine nuts, extra virgin olive oil, aged balsamic reduction

Harvest bundle

Local greens, julienne sweet peppers, carrots wrapped with English cucumber and garnished with heirloom cherry tomatoes and radish, sweet potato chips with herbed white balsamic vinaigrette

Fennel apple

Sliced tart apples and fennel, curly endive, field greens, celery, tomatoes, spiced walnuts, basil, parmesan crisps, tarragon vinaigrette

Endive

Crispy pancetta, herbed chèvre, spring lettuce frisée, charred red onion, toasted pignoli's, strawberry vinaigrette

Grilled Greek

Char-grilled romaine hearts, herbed feta cheese, marinated olives and tomatoes, shaved red onion, classic Greek dressing

Classic wedge

Wedged iceberg lettuce, crispy bacon, pickled red onion, bleu cheese crumbles, beefsteak tomatoes, bleu cheese dressing

Sonoran

Romaine lettuce, heirloom tomatoes, pickled red onion, roasted corn, toasted pepitas, pickled jicama, corn tortilla cup, cumin vinaigrette.



APPETIZER SELECTIONS

COLD SELECTIONS

Foie gras | \$27

Micro greens and poached pears

Ahi tuna | \$22

Sushi grade ahi, seaweed salad, sesame and soy

Beef carpaccio | \$24

Thin slices of prime beef tenderloin served with baby arugula, parmesan reggiano, dijon-caper vinaigrette, heirloom cherry tomatoes and baguette crisps

Antipasti | \$17

Imported salami and cured meats, marinated olives, tomatoes and artichokes, shaved parmesan, roasted peppers

HOT SELECTIONS

Dungeness crab cakes | \$20

Pan-seared, classic remoulade sauce

Short rib | \$28

Blue corn flatbread, braised beef short rib, pancetta corn slaw

Stuffed prawns | \$21

Crab-stuffed jumbo prawns, jicama slaw

Duck confit risotto | \$23

Forest mushroom, parmesan chips and white truffle oil

Pricing based on a minimum of 25 guests.

An additional charge of \$14.00 per person will apply for guest counts below 25.



ENTRÉE SELECTIONS

Make it a duet for an additional \$24.00 Per Person

Based on highest priced entrée.

Herb-roasted organic chicken | \$115 per person

Served with natural jus, roasted garlic haricots verts, parmesan whipped potatoes

Chicken fiorentina | \$125 per person

Naturally raised chicken stuffed with fresh spinach and cheese, served with a rich garlic béchamel, crispy parmesan polenta spears, rapini

Sole paupiettes | \$125 per person

Sole fillets rolled with fines herbs, served with classic beurre blanc sauce, roasted heirloom carrots, grilled sweet potatoes

Atlantic salmon | \$125 per person

Pan-seared fillet served with a spiced shrimp corn cream, grilled asparagus, roasted fingerling potatoes

Pacific halibut | \$145 per person

Beautiful fresh halibut served with tomatillo-lime coulis, butternut squash gratiné, broccolini

Mahi mahi | \$135 per person

Fresh Hawaiian mahi mahi fillet served with papaya relish, bok choy sauté, roasted cauliflower mash

Char-grilled ribeye steak | \$150 per person

12oz. char-grilled beef ribeye served with a Creole horseradish cream, yukon gold mashed potatoes, roasted jumbo asparagus

Filet mignon | \$150 per person

Always-tender prime beef filet served with a charred shallot demi-glace, roasted carrot and parsnip spears, roasted garlic whipped potatoes

Pork rib chop | \$125 per person

Spice grilled and served with fig demi-glace, sweet potato mash, braised greens

Rack of lamb | \$160 per person

Australian lamb roasted with fresh herbs and grain mustard, served with forest mushroom risotto, artichoke-tuscan kale saute

Wagyu strip loin | \$190 per person

Char-grilled wagyu strip steak served with white truffle whipped potatoes, roasted carrots and grilled asparagus

Pricing based on a minimum of 25 guests.

An additional charge of \$14.00 per person will apply for guest counts below 25.



DESSERT SELECTIONS

Gluten-free options available

Salted caramel

Layers of sponge cake and rich caramel cream

Tiramisu

*Moist espresso-infused vanilla cake
with mascarpone cream filling*

Flourless chocolate cake

Rich and chocolaty

Sunrise Strip

*Dacquoise filled with mango and passion fruit coulis
topped with coconut mousse. Gluten free*

New York cheesecake

Served with fresh strawberries and cream

Chocolate crunch

*Crispy wafer and praline topped
with silky chocolate mousse*

Marjolaine cake

*Layered hazelnut meringue,
vanilla mousse and praline (GF)*

Georgia

*White chocolate almond mousse with peach coulis
in layers of peach-soaked vanilla cake*

Sedona

*Bittersweet chocolate mousse and layers of chile
chocolate genoise and curaçao syrup*

Edelweiss

*Vanilla biscuit, raspberry coulis, white chocolate
mousse and hazelnut praline*

Red velvet cake

*Layers of gluten-free sponge cake
and sweet cream cheese icing (GF)*

Lemon meringue tart

*Buttery short-crust dough filled with lemon curd
and topped with meringue*

Pricing based on a minimum of 25 guests.

*An additional charge of \$14.00 per person will apply
for guest counts below 25.*



DINNER BUFFETS

SUPERSTITION SUNSET

Farmers salad

Local Arizona-grown greens, cherry tomatoes, sliced cucumbers, sweet peppers, crispy jicama, chile-cornbread croutons, peppercorn ranch dressing

Roasted chayote squash

Smashed potatoes

Crispy pressed red potatoes with butter and herbs

Crispy chile mac n' cheese

Roasted chiles tossed in a rich cheddar and jack cheese sauce with tratoli pasta and baked with a crispy panko cheese crust

Citrus-chipotle chicken

Naturally raised chicken, marinated and grilled to perfection

Prickly pear baby back ribs

Fall-off-the-bone tender

Hot smoked salmon

Fresh Atlantic salmon smoked with desert honey served with hibiscus crème

Cheddar and jalapeño scones

Buttermilk biscuits whipped butter

Apple tartlet

Shortbread pastry filled with apples, topped with almond cream

Black forest cheesecake

Layers of cheesecake, sour cherries, chocolate mousse and Oreo cookie crust

Freshly brewed iced tea

Freshly brewed regular and decaffeinated Peet's coffee

Assorted traditional and herbal teas

\$145 per person

Enhance your buffet with a smoked butcher board

Smoked pork and beef sausages, grilled beef tenderloin kabobs with smoked tomato relish
add \$48 per person

Add our chef-attended wood-fired Santa Maria grill to enhance your buffet

\$300 per 150 guests

**Requires chef attendant* one chef per 50 guests*

Pricing based on a minimum of 25 guests.

An additional charge of \$14 per person will apply for guest counts below 25.

Prices based on 90 minutes of continuous service.

*Stations require a chef attendant at \$225 for 1.0 hours per chef.

Additional 30 minutes will receive a charge of \$100 per chef.

Action station cannot exceed 120 minutes.



SONORAN GRILL

Carne en su jugo

Traditional Mexican beef and vegetable soup loaded with tender flank steak, tomatoes, beans and classic Mexican spices

Citrus salad

Chopped romaine lettuce, sweet peppers, orange supremes, pickled red onion, diced mangoes, tortilla strips, citrus-mango vinaigrette

Ceviche

Gulf shrimp, scallops and crab with onion, chiles, peppers and avocado, served with crispy tostados

Sonoran rice

Wild and basmati rice combined with fresh roasted chiles, heirloom tomatoes, charred sweet corn and cilantro

Santa Maria grill

Chile-citrus marinated chicken, tender sirloin steaks and vegetable skewers all cooked over our mesquite wood-fired grill with sides of fresh chimichurri and citrus-adobo sauces

Mini bolillos and jalapeño cheddar scones with spiced honey butter

Tres leches cake

Mexican chocolate tarts

Freshly brewed iced tea

Freshly brewed regular and decaffeinated Peet's coffee

Assorted traditional and herbal tea

\$150 per person

Enhance your buffet with chef-grilled lobster tails

Fresh Maine lobster tails, grilled to order and basted with a rich white truffle butter

\$70 per person

**Requires chef attendant* one chef per 50 guests*

Pricing based on a minimum of 25 guests.

An additional charge of \$14 per person will apply for guest counts below 25.

Prices based on 90 minutes of continuous service.

**Stations require a chef attendant at \$225 for 1.5 hours per chef.*

Additional 30 minutes will receive a charge of \$100 per chef.

Action station cannot exceed 120 minutes.



CYPRUS

Fattoush salad

Crisp romaine lettuce, cucumber, tomatoes, bell peppers, radish, scallion, parsley, mint, mini pita chips, sumac dressing

Fruits de mer

Rich seafood stew of shrimp, clams, scallops and crab in a herb-tomato broth

Grilled vegetable paella

Grilled squash, eggplant, fennel, artichokes, tomatoes and portobello mushrooms simmered with garlic, saffron and spices with short grain and wild rice

Moroccan chicken tagine

Slow-cooked chicken with garlic, olives and spices, served with a fresh herbed couscous

Beef tenderloin souvlaki

Spiced beef tenderloin medallions served with grilled tomatoes, onion and herbed yogurt sauce

Charred broccolini

With lemon oil and caramelized onions

Petite French rolls and whipped butter

Hazelnut toffee

Layers of chocolate genoise filled with hazelnut mousse

Macarons

Classic French macarons to include pistachio, raspberry, caramel, chocolate, lemon and vanilla

Freshly brewed iced tea

Freshly brewed regular and decaffeinated Peet's coffee

Assorted traditional and herbal tea

\$160 per person

Enhance your buffet with grilled gulf shrimp

Shrimp skewers painted with aleppo pepper glaze and garnished with arugula-basil pesto

\$58 per person

**Requires chef attendant* one chef per 50 guests*

Pricing based on a minimum of 25 guests.

An additional charge of \$14 per person will apply for guest counts below 25.

Prices based on 90 minutes of continuous service.

**Stations require a chef attendant at \$225 for 1.0 hours per chef.*

Additional 30 minutes will receive a charge of \$100 per chef.

Action station cannot exceed 120 minutes.



THE BIG EASY

Gumbo

Rich Louisiana-style gumbo with tender chicken and andouille sausage, served with rice and spiced oyster crackers

Southern belle

Crisp greens, tri-colored bell peppers, pickled red onions, candied pecans, herbed goat cheese, honey-lime vinaigrette

Trinity vegetables

Spice-roasted root vegetables with sweet bell peppers and Vidalia onions

Nola potato gratiné

Layers of yukon gold and sweet potatoes baked in rich custard with a crispy jack and parmesan cheese crust

Grouper étouffée

Pan-seared gulf coast grouper fillets with shrimp étouffée

Blackened chicken

Frenched chicken breast, blackened and served with braised greens

Bourbon sirloin steaks

Petite sirloin steaks with caramelized sweet onion and bourbon glaze

Served with cornbread, buttermilk biscuits and honey butter

Brioche bread pudding with a bourbon caramel sauce

Freshly brewed iced tea

Freshly brewed regular and decaffeinated Peet's coffee

Assorted traditional and herbal tea

\$165 per person

Enhance your buffet with chef-grilled lobster tails

Fresh Maine lobster tails, grilled to order and basted with a rich white truffle butter

\$70 per person

**Requires chef attendant* one chef per 50 guests*

Pricing based on a minimum of 25 guests.

An additional charge of \$14 per person will apply for guest counts below 25.

Prices based on 90 minutes of continuous service.

**Stations require a chef attendant at \$225 for 1.0 hours per chef.*

Additional 30 minutes will receive a charge of \$100 per chef.

Action station cannot exceed 120 minutes.



SALT RIVER

Native greens

Local lettuce, red onion, toasted pumpkin seeds, carrot, tomato, jalapeño cornbread croutons with a wolfberry-tamarind vinaigrette

Red chile pork stew

A hearty stew loaded with tender pork, hominy, potatoes, onion, carrots, served with fresh cabbage and lime

Mesquite sockeye salmon

Charred seasonal sauté squash

Grilled elk kabobs

Tender elk loin grilled with seasonal vegetables and agave-chile gastrique

Guajillo chicken

Roasted organic chicken breast with garlic and a smoky guajillo chile rub

Three sisters medley

Local squashes, Ramona farms tepary beans, chile-roasted corn and heirloom tomatoes

Roasted fingerling potatoes

Rosemary, roasted garlic

Fresh baked rolls

Whipped butter

Blue corn fry bread

Served with desert honey and powdered sugar

Caramel dulce de leches

Layers of crumble shortbread and caramel dulce de leche mousse with a light caramel cream

Freshly brewed iced tea

Freshly brewed regular and decaffeinated Peet's coffee

Assorted traditional and herbal teas

\$165 per person

Enhance your buffet with grilled bison strip steaks served with charred onion-hominy hash
\$65 per person

**Requires chef attendant* one chef per 50 guests*

Pricing based on a minimum of 25 guests.

An additional charge of \$14 per person will apply for guest counts below 25.

Prices based on 90 minutes of continuous service.

**Stations require a chef attendant at \$225 for 1.0 hours per chef.*

Additional 30 minutes will receive a charge of \$100 per chef.

Action station cannot exceed 120 minutes.



STEAKHOUSE

French onion soup

Gruyère crostinis

Chop house salad

Chopped crisp greens, carrots, peppers, tomatoes, bacon, aged cheddar, focaccia croutons, peppercorn, ranch dressing

Spinach gratin

Baby spinach, caramelized onion, crispy bacon, garlic and gruyère cheese

White truffle potato chips

Russet potatoes, roasted garlic, white truffle oil, shaved parmesan, sea salt

Carved rack of lamb

Grain mustard, fresh rosemary, natural jus

Prime New York strip medallions

Bleu cheese herb-crusted

Seared chicken

Toasted shallot jus

Stuffed prawns

Jumbo prawns, crab, pepper slaw

Fresh baked rolls

Petit french, sesame semolina, whipped butter

New York cheesecake

Classic cheesecake with fresh strawberries

Mini crème brûlée

Vanilla custard, candied top

Freshly brewed iced tea

Freshly brewed regular and decaffeinated Peet's coffee

Assorted traditional and herbal teas

\$170 per person

**Requires chef attendant* one chef per 50 guests*

Enhance your buffet with flambé dessert station

Chefs prepare classic favorites like cherries jubilee, banana fosters and white peach flambé.

All served with vanilla bean ice cream

\$45 per person

**Requires chef attendant* one chef per 50 guests*

Pricing based on a minimum of 25 guests.

An additional charge of \$14 per person will apply for guest counts below 25.

Prices based on 90 minutes of continuous service.

**Stations require a chef attendant at \$225 for 1.0 hours per chef.*

Additional 30 minutes will receive a charge of \$100 per chef.

Action station cannot exceed 120 minutes.



BEVERAGES

Premium brand cocktails

Host bar (per drink) | \$15

Cash bar (per drink) | \$16

Luxury brand cocktails

Host bar (per drink) | \$18

Cash bar (per drink) | \$18

Premium wines

Host bar (per bottle) | \$55

Cash bar (per drink) | \$15

Luxury wines

Host bar (per bottle) | \$60

Cash bar (per drink) | \$16

Domestic beers

Host bar (per drink) | \$9

Cash bar (per drink) | \$10

Premium beers

Host bar (per drink) | \$10

Cash bar (per drink) | \$11

Local and Craft Beers

Host bar (per drink) | \$11

Cash bar (per drink) | \$12

Red Bull

Host and cash bar (per drink) | \$9

Soft drinks

Host and cash bar (per drink) | \$8

Bottled water

Host and cash bar (per drink) | \$6

Custom cocktails for group available upon request

**Bartender fee of \$225 per bartender provides (4) four hours of continuous service. Each additional hour will be billed at \$100 per hour, per bartender, per location. Alcoholic beverage may NOT be brought into the resort from outside sources for group functions. Prices subject to change.*



BRANDS

PREMIUM BRANDS

Tito's Handmade Vodka
Tanqueray Gin
Crown Royal
Maker's Mark Bourbon
Jack Daniel's Whiskey
Captain Morgan Spiced Rum
Herradura Silver Tequila
Bacardi Rum
Johnnie Walker Black Label
Hennessy VS Cognac
La Crema Chardonnay
Kendall Jackson Cabernet Sauvignon
Livio Felluga Pinot Grigio
Polvaro Prosecco
Sycamore Lane Zinfandel
La Crema Pinot Noir

LUXURY BRANDS

Grey Goose Vodka
Bombay Sapphire Gin
Crown Royal Reserve Whiskey
Jack Daniel's Whiskey
Knob Creek Bourbon
Don Julio Blanco Tequila
Captain Morgan Spiced Rum
Bacardi Reserva 8 Year Rum
Macallan Scotch
Macallan 12 Year Scotch
Hennessy Cognac Privilege VSOP
Decoy Chardonnay
Laetitia Estate Pinot Noir
Santa Margherita Pinot Grigio
Mumm Napa Brut Prestige
Decoy Cabernet Sauvignon
Sycamore Lane Zinfandel

BEER

DOMESTIC

PREMIUM

LOCAL AND CRAFT

Indulge in the most popular local and seasonal craft beers, draft and bottle

Local craft draft

Indulge in the most popular local and seasonal craft beers, draft and bottle options:
State 48 Freedom IPA, Firestone 805 Blonde Ale, Dogfish Head 90 minute IPA and the seasonal draft option available.

Local Draft Beer (Keg only, Market Price)

Tower Station IPA - by Mother Road Brewing Company (Flagstaff, Arizona)
This unfiltered IPA greets you with a copper-orange hue and fluffy white head, releasing aromas of tangerine and pineapple. Pilsner and pale malts balance hop-derived flavors of grapefruit peel and pine to finish the journey

Juicy jack hazy IPA - by SanTan Brewing Company

Additional kegs available on request

**Bartender fee of \$225 per bartender provides (4) four hours of continuous service. Each additional hour will be billed at \$100 per hour, per bartender, per location. Alcoholic beverage may NOT be brought into the resort from outside sources for group functions. Prices subject to change.*



BEVERAGE ENHANCEMENTS

MARTINI BAR

Classic, Cosmopolitan, Espresso, Lemon Drop and Cucumber Tito's Handmade Vodka, Tanqueray Gin
\$18 per drink

TEQUILA & MEZCAL BAR

Choose from our refreshing citrus margarita, native prickly pear or spicy jalapeno served with Herradura silver.

\$350 per gallon

RUMBA / SAMBA

Mojito & Caipirinha Bar

Fresh Fruit to include peach, mango, strawberry, muddled with fresh lime juice. rum, simple syrup, lime juice, club soda, mint; garnished with mint and a lime

\$18 per drink

SOL Y LUNA

Sangria & Aperol Bar

Blanco: white wine & peach schnapps, fresh citrus and fruit garnish

Roja: red blend, brandy, spiced cherry, hint of cinnamon, fruit garnish

Rosé: rosé wine, grand mariner, prosecco, simple syrup, fruit garnish

Aperol Spritz: classic Italian wine based cocktail, topped with prosecco and soda bubbles, fresh orange slice garnish

Limoncello Spritzer: limoncello, prosecco, fruit garnish
\$18 per drink

THE STABLE

Moscow Mule (vodka, Tito's)

Mexican Mule (tequila, Herradura)

Kentucky Mule (bourbon, Maker's Mark)

Irish Mule (Irish whiskey, Jameson) liquor, ginger beer, lime juice

\$18 per drink

**Bartender Required*

THE BREAKFAST CLUB

Bloody Mary

Dill Pickle Bloody Mary, Bloody Maria, to include self-service condiment bar toppings, celery, pickles, crispy bacon, cocktail shrimp, onions, hot sauce, lemon and lime

Mimosas

Raspberry, pomegranate, lemonade

Bellini

Sparkling wine blended with hand-infused flavors, peach, pomegranate, blackberry

\$18 per drink

**Bartender Required*

THE NIGHTCAP

Coffee & Cordials

Enhance your after dinner coffee station with our cordials

Kahlúa, Bailey's, Grand Marnier,

Jameson Irish Whiskey

\$18 per drink

**Bartender Required*



GET A LITTLE CRAFTY

Local Craft Beer

Indulge in the most popular local and seasonal craft beers, on draft and bottle options

State 48 Freedom IPA, Firestone 805 Blonde Ale, Dogfish Head 90 Minute IPA and seasonal draft options available

\$11 per drink

TOWER STATION IPA (KEG ONLY)

By Mother Road Brewing Company (Flagstaff, AZ)

This unfiltered IPA greets you with a copper-orange hue and fluffy white head, releasing aromas of tangerine and pineapple. Pilsner and pale malts balance hop-derived flavors of grapefruit peel and pine to finish the journey

Market Price

JUICY JACK HAZY IPA (KEG ONLY)

By SanTan Brewing Company

Juicy Hazy IPA showcases Mosaic and Cashmere hops which explode with aromas of peach, guava and tangerine. Fruity and juice, a generous amount of oats are added to give Juicy Jack a rich full-bodied flavor

Market Price

FREE SPIRIT

All beverages are crafted with the freshest ingredients and completely non-alcoholic. \$12 per drink

Pineapple mint mojito

Pineapple juice, club soda, simple syrup, fresh lime juice, garnished with mint sprig

No paloma

Freshly squeezed grapefruit juice, fresh squeezed lime juice, agave nectar, tonic club soda, garnish lime wheel

Strawberry watermelon no-buzz

Fresh squeezed lemonade, strawberry purée, club soda, watermelon syrup, garnished with a lemon twist

Desert prickly pear

Ginger beer, prickly pear syrup, lime juice, garnished with a lime wheel

Sparkling berry hibiscus cooler

Hibiscus tea, grapefruit juice, simple syrup, sparkling water, garnish with fresh raspberry, blueberry



PREMIUM WINES

SPARKLING WINE

Polvaro Prosecco | Veneto, Italy

Intense fruity bouquet with a hint of golden apples. A very dry, fresh, light in body and well-balanced sparkling wine with refined bubbles

WHITE WINE

La Crema Chardonnay | Monterey, California

Bright, crisp and rich, this wine has a stone fruit, spiced, lemon drop flavor with a clear finish

Livio Felluga Pinot Grigio | Friuli Coli, Italy

Elegant, with a well-balanced fusion of dry apricot, asian pear, bread crust, mulberry, white raspberries, acacia and white fig. On the palate, it is harmonious and voluminous with a finish that is long and complex

RED WINE

La Crema Pinot Noir | Monterey, California

Vibrant red cherry wine with cola and sweet spice notes, extremely smooth finish

Kendall Jackson Cabernet Sauvignon Santa Rosa, California

Rich tannins, black fruits, mocha and nutmeg provide a robust flavor and rich long finish

**Flair Bartenders – check with your
Event or Catering Manager for details*

LUXURY WINES

SPARKLING WINE

Mumm Napa, Brut Prestige

Bright citrus, red apple, stone fruit and creamy vanilla aromas, with hints of toast, honey and gingerbread spice

WHITE WINES

Santa Margherita Pinot Grigio | Alto Adige, Italy

This wine has a clean, intense aroma and a dry golden apple finish

Decoy Chardonnay | Sonoma County, California

Bright citrus and tropical flavors showcase richness and texture. Pure fruit flavors are underscored by crisp acidity and subtle hints of sweet oak that add length to the finish

RED WINES

Laetitia Estate Pinot Noir | Central Coast, California

This Pinot is big and jammy, with a touch of nutmeg and floral notes

Decoy Cabernet Sauvignon | Sonoma, California

Vibrant aromas of ripe dark berry fruit and subtle vanilla. Plush, focused jammy flavors of blackberry and plum balance with black pepper and nutmeg for a rich mid-palate



ADDITIONAL WINE SELECTIONS

CHAMPAGNES

Louis Roederer Brut Rosé, France | \$150

Louis Roederer Brut Premier | \$130

SPARKLING

Schramsberg Blanc de Blanc | \$75

Roederer Estate Rosé, CA | \$60

AMERICAN WHITE WINES

Chardonnay

Jordan, Russian River, CA | \$75

Rombauer, Carneros, CA | \$90

Sauvignon Blanc

Charles Krug, St. Helena, CA | \$45

Cakebread Cellars, Napa, CA | \$62

International White Wine

Kim Crawford Sauvignon Blanc, CA | \$45

Domaine Chanson Vire-Clesse, CA | \$45

Marc Bredif Vouvray, CA | \$45

AMERICAN RED WINES

Cabernet Sauvignon

Justin, Paso Robles, CA | \$67

Jordan Napa, Alexander Valley, CA | \$135

*Silver Oak, Alexander Valley, CA | \$195

*Cakebread Cellars, Napa, CA | \$180

DAOU Cabernet Reserve, Paso Robles, CA | \$75

MERLOT

Duckhorn Merlot, CA | \$120

PINOT NOIR

California

Flowers, Sonoma Coast | \$112

Au Bon Climat Pinot Noir | \$50

Oregon

Argyle, Dundee | \$50

Bordeaux Style Blends

'The Prisoner' by The Prisoner Wine Co., Napa, CA | \$90

Justin 'Isosceles', Paso Robles, CA | \$120

The Pessimist by DAOU, CA | \$50

INTERNATIONAL RED WINES

*Ruffino Reserva Ducale Oro, Chianti Classico | \$75

Piatelli Malbec Grand Reserve, Argentina | \$45

Chateau Lassegue, Bordeaux, St Emillion | \$100

Vietti Perbacco Nebbiolo, Langhe, Italy | \$65

DESSERT WINES

Michele Chiarlo 'Nivole' Moscato d'Asti, Piedmont, Italy | \$45

**Prices subject to change.*

**Alcoholic beverages may NOT be brought into the Resort from outside sources for group functions*
Prices subject to change.*

**Denotes high-end wines that are subject to availability.
Minimum of one week notice required to order.*



ADDITIONAL DETAILS

FEE STRUCTURE BARS

\$225 per bartender is based on four hours of continuous service.

Each additional or fractional hour will be billed at \$100 per hour.

One bartender is required for every 100 guests.

CHEF/ATTENDANT

\$225 per culinary chef/attendant per action station based on one hour of continuous service.

One culinary attendant is required for each action station on buffets.

Each additional or fractional hour will be billed at \$100 per hour.

ROOM SET

We strive to set your event space accurately as per diagram and description as provided to you in advance. Any changes less than 24 hours out will incur a charge of \$300 per room for reset. Fee subject to increase based on room size.

Room resets beyond what is contracted will be charged at \$100 per hour up to 50 guests with a minimum of one hour.

FUNCTION ROOM ASSIGNMENTS

Event rooms are reserved according to the signed Catering or Sales Agreement and are assigned according to the anticipated guaranteed number of guests. Should there be changes in attendance or event times, the Resort reserves the right to move an event to a more appropriate or available room.

The locations assigned as back-up space are not guaranteed and subject to change.

Access to your event space prior to the scheduled time, for the purpose of decoration, etc. is subject to availability and may incur an additional charge, room rental fee.

As other groups may be utilizing the same space as you, prior to or following your functions, please adhere to the agreed time. Should your needs change, every effort will be made to accommodate you. Room will be set to your guarantee and upon request, 3% over. Room set-up changes that occur within a 24 hour period of a scheduled function will be subject to a labor fee.

OUTDOOR FUNCTIONS

Entertainment in outdoor function areas is subject to the approval of your Catering or Event Manager. The Resort requires all forms of entertainment to cease at 10:00pm and events must conclude by 1:00am.

The Resort provides minimal safety lighting. All outdoor functions before sunrise or after sunset will require additional functional lighting. Encore can provide assistance with lighting rentals for function, atmosphere and landscaping enhancements.

SOUND

If amplified music, live bands, audiovisual equipment or excessive noise impacts other groups, the Resort has the right to have groups cease such activity or set volume levels.



WEATHER POLICY

Any of the following locally forecasted weather conditions may require the relocation of an outdoor event to its indoor back-up location:

1. 30% or higher chance of precipitation
2. Temperatures below 50 degrees or over 100 degrees
3. Wind gusts in excess of 15mph

Decisions will be made no less than five hours prior to the scheduled start time. A client-requested delay resulting in a double set-up will be assessed a service charge of \$10 per guaranteed guest. Should the event happen to be breakfast for the following day, the weather call will be made no later than 7:00pm the day prior. The Resort reserves the right to make the final decision regarding outdoor functions.

During cooler months, it is recommended that portable heaters be rented at \$100 per heater. A suggested ratio of one per table is recommended. Heater manufactures note, output is not effective below 50 degrees or in windy conditions. Your event manager can assist with these arrangements.

Room will be set as per your guaranteed attendance.

FOOD & BEVERAGE

A surcharge will be charged for any guarantees of 25 or less.

\$7 per person surcharge will apply to extend a break by 30 minutes. All breaks are based on a 30 minutes of continuous service.

Buffet breakfasts are based on one hour of continuous service. Additional \$5 per person will be billed per guest per 30 minutes extension.

Buffet lunches are based on one hour of continuous service. Additional \$10 per person will be billed per guest per 30 minutes extension.

Receptions are based on 1.5 hours of continuous service. Additional \$10 per person will be billed per guest per 30 minutes extension.

Buffet dinners are based on 1.5 hours of continuous service. Additional \$15 per person will be billed per guest per 30 minutes extension.

Health and quality issues will arise if the buffets exceed the posted time frame.

All menu items will not be available to be repackaged and taken off premise after events.

MENU SELECTIONS

To assure that your menu selections are available, please submit them at least four weeks in advance. Our menus are designed to offer a wide array of culinary selections and to accommodate common dietary restrictions.

Once completed, you will receive an event order for your approval and signature. Any changes should be made at that time.

*Kosher meals require 2 weeks' notice for ordering from a certified provider.

*All menus have a listed minimum attendance. A minimal per person surcharge will be applied for all meals less than 25 people.

*Due to uncertain market conditions, all prices are subject to change and substitutions may be necessary.

*Kosher meals require two weeks' notice for ordering from a certified provider.

*All menus have a listed minimum attendance. A minimal per person surcharge will be applied for all meals less than 25 people.



RECEPTIONS

Except those preceding a lunch or dinner, Receptions require an \$80 per person minimum expenditure in food, excluding beverage, tax and service charge.

REQUEST FOR MULTIPLE ENTRÉE

If multiple entrées are requested, the following stipulations will apply:

1. If there is a price discrepancy between the two entrées, the higher price will prevail for all entrées.
2. Normal guarantee procedure is required with indication for each entrée.
3. Some form of entrée indication is required at the guest table and provided by the client, i.e. colored tickets, coded nametags, etc. This will enable better service by our staff during the meal service.
4. Multiple entrées are limited to three selections.

GUARANTEED ATTENDANCE

To ensure the success of your special event or meeting, it is imperative that your catering or event manager receives in writing your guaranteed attendance no later than 12:00pm, five business days prior to the event. This figure will be considered a guarantee and not subject to reduction. Guarantees are required for all food and beverage

events. In the absence of a final guarantee, the agreed number from the signed event orders will apply.

This minimum number of guests will be considered a guarantee for which you will be charged, even if fewer guests attend. Final charges will be based on your guarantee or actual attendance whichever is greater. If requested, the Resort will set up 3% over the final

guarantee figure provided the space allows for the coverage; however, for plated meals, food is prepared for the guarantee only.

ALCOHOLIC BEVERAGES

The Arizona Department of Liquor Licenses and Control regulate the sales and service of alcoholic beverages. Arizona Law requires all alcohol be purchased and supplied by the Resort and service to end at 2:00am. If alcoholic beverages are to be served on the Resort premises, the Resort will require Resort bartenders and servers to dispense beverages. Liquor may not be brought into the Resort from an outside source for use in banquets, event gift baskets, or auction items; nor, can it be removed from our function space. In accordance with State Law, alcoholic beverages are sold by the drink only. The Resort's and Casino's alcoholic beverage license requires the premises to:

1. Request proper identification (photo ID) of any person of questionable age and refuse alcoholic beverage service if the person is either under age or proper identification cannot be produced.
2. Refuse alcoholic beverage service to any person who, in the Resort's judgment, appears intoxicated.

Menus are subject to change and based on availability and seasonality.



BACK OF HOUSE PROCEDURES

Due to safety and security concerns, all vendors must unload all of their displays, giveaways, and materials at the Talking Stick Resort loading dock. Please note: Talking Stick Resort bellman are not allowed to provide service to the meeting space and will instruct you to go to the Talking Stick Resort loading dock.

If you can physically carry your materials yourself (without the use of a cart or luggage mover) you may use the main casino doors. The following information will make your unloading process easier.

Vendors must wear visitor badge at all times when they are in back of house. A valid state ID is required and badges will be issued by the security department. Ring the doorbell to begin the badging process. A security officer will be called by the dock staff. Please have your photo ID ready and make sure the name on your ID matches the name you provided on the attached form. The security officer will verify information and sign the badge out to you. Your Catering or Event Manager will send you a form to fill out. Fill out the form and return four days prior to the event.

BOX HANDLING

*Any packages that are shipped or received to/from the hotel and delivered to/from the event space will be charged at **\$10 per box**.*

First five boxes are complimentary

*Any larger boxes that require flatbeds to move to/from the event space will be charged at **\$25 per box**.*

*Any pallets or crates which are taken to/from the event space will be charged at **\$150 per pallet/crate**.*

All assembly and disassembly of crates and pallets are at the discretion and sole responsibility of the group contact.

*Any assistance that requires power tools to assemble and disassemble will be charged a labor fee of **\$150 per crate**.*

EXPOSITIONS / TRADE SHOWS

*Dedicated exhibit coordinator fee of **\$75 per hour**.*

*Any additional furniture needed (tables, chairs, stools, podium etc.) will be billed at **\$50 per item**.*

VENDOR / EXHIBIT SHOWS

*All vendor show requesting more than five tables will be charged **\$50 per table**.*

*All vendor shows with more than five vendors must have a coordinator assigned to assist with load in & load out of materials – fee **\$75 per hour**.*

*Vendor must pay cleaning fee of **\$150 per day**.*



101 & TALKING STICK WAY | TALKINGSTICKRESORT.COM

480.850.7777

Locally owned and caringly operated by the Salt River Pima-Maricopa Indian Community.