



Hilton

TUCSON EL CONQUISTADOR
GOLF & TENNIS RESORT

2016

BANQUET MENUS

Hilton Tucson El Conquistador Resort



BREAKFAST AND BEGINNINGS

BEGIN YOUR MORNING

we offer a classic breakfast buffet that can be built upon to meet the needs of your meeting or event

Sunrise Classic Breakfast

fresh orange and grapefruit juice

cubed seasonal fresh fruit

freshly baked breakfast breads to include:

muffins, croissants, blueberry coffee cake and scones

fruit preserves, butter, margarine

freshly brewed coffee, decaffeinated coffee, mighty leaf tea selection, milk

22 / person

Breakfast Enhancements

start with the sunrise classic menu and build your own breakfast experience

choose any of the following for an additional

5 / person (per item)

- scrambled eggs, fresh herbs, shredded cheese blend
- individual spinach and cheese or ham and cheese quiche
- home fried potatoes
- cheddar cheese biscuits, sausage gravy
- mini breakfast croissant sandwiches
- prickly pear yogurt, house made granola
- assorted individual yogurts, granola
- steel cut irish oatmeal, golden raisins, honey, brown sugar, milk
- assorted fresh bagels, cream cheese (3 flavors)
- choice of breakfast meat (bacon, turkey bacon, ham or sausage)
- cinnamon apple bread pudding, crème anglaise
- pancakes or french toast, syrup
- assortment of cold cereals, house made granola, whole, 2% and skim milk

all menus and pricing subject to change - 23% gratuity and 8.6% tax apply to all food and beverage

**upgrade with the following options for an additional
8 / person (each)**

chicken apple sausage
chorizo sausage
beef machaca, tortillas
traditional pozole, shredded cabbage, sliced radishes

Healthy Juice Shooters (gf)

Select 2 of the following:

cantaloupe orange
green machine
white cranberry mango
very berry
honey yogurt carrot

MADE TO ORDER ACTION STATIONS

(pricing for add on option only +\$150.00 chef fee)

Scramble Station

fresh scrambled eggs
with your favorite toppings to include:
bacon, ham, chorizo, spinach, onions, mushrooms,
tomatoes, peppers, green chilis, feta,
jack and cheddar cheeses
12 / person

Make Your Own Breakfast Burrito

Fresh scrambled eggs
with assorted condiments to include:
chorizo sausage, chopped crispy bacon,
green onions, green chilis, refried beans,
sour cream, cheddar cheese, diced tomatoes,
cilantro, grilled flour tortillas, breakfast potatoes
12 / person

PLATED BREAKFAST OPTIONS

*all plated breakfast entrées are served
with choice of orange, V-8, apple or cranberry Juice*

*family style assorted homemade baked goods
honey, fruit preserves, sweet butter*

freshly brewed coffee, decaffeinated coffee, mighty leaf tea selection

American Classic

scrambled eggs

your choice of crisp bacon, baked ham **or** breakfast sausage

southwestern red skin roasted potatoes

28 / person

(egg beaters are available upon request)

The Vegetarian

yogurt, granola, dried fruit parfait

vegetable egg beaters quiche

sundried tomatoes, fresh spinach, shallots, ricotta cheese

breakfast potatoes

32 / person

French Toast Apple Cobbler

maple syrup, cinnamon butter

crisp bacon **or** breakfast sausage

seasonal fresh fruit salad

32 / person

BREAKFAST BUFFET OPTIONS

Push Ridge Brunch

cranberry, orange, apple juices,
V8 vegetable juice

sliced fresh fruit display

greek yogurt berry parfait

pulled pork eggs benedict

omelet station to include:

mushrooms, spinach, tomatoes, green onions, ham, cheese blend, peppers

crisp bacon, breakfast sausage
home fried potatoes

steel cut irish oatmeal, raisins, honey, brown sugar, milk

cinnamon rolls, croissants, scones, petit pastries, cinnamon pecan cookies,
vanilla bean cheesecake, chocolate cream pie, lemon curd shooters, eclairs and cream puffs

freshly brewed coffee, decaffeinated coffee, mighty leaf tea selection, milk

50 / person

(attendant fee included)

El Conquistador Buffet

cranberry, orange, apple juices,
V8 vegetable juice

sliced fresh fruit display

individual greek yogurts

traditional pozole, shredded cabbage, sliced radishes

southwestern eggs benedict

huevos rancheros

potatoes bravas

chorizo, roasted pepper chilaquiles

mesquite smoked bacon, grilled ham and pork sausage

cinnamon rolls, puff pastries, cardamom straws, local pan dulce

grilled tortilla, corn muffins, butter

freshly brewed coffee, decaffeinated coffee, mighty leaf tea selection, milk

47 / person

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Enhancements

Chilled Seafood Display

lemon grass shrimp cocktail, smoked trout, home cured salmon,
capers, diced red onions, sliced tomatoes, marinated peppers

24 / person

Butcher Block

spiced salami, serrano ham, local smoked chorizo,
achiote marinated pork tenderloin, pickles, banana peppers, cured olives,
chipotle mustard, mayo, horseradish cream,
cocktail bread, crackers

22 / person

Domestic and Imported Cheeses

brie cheese, dill havarti, cheddar, smoked gouda, french port salute,
maytag blue, fig jam, dried fruits, grapes, strawberries,
local honey, spiced pecans,
assorted crackers, grissini straws, lavosh

26 / person

TAKE A BREAK

(surcharge applied to breaks scheduled longer than 30 minutes)

Mr. Donut

assorted donuts, cinnamon twist puffs

freshly brewed coffee, decaffeinated coffee, individual regular and chocolate milk

12 / person

Chef Dawn's Fresh Baked Cookies

assorted fresh baked cookies

freshly brewed coffee, decaffeinated coffee, mighty leaf tea selection

whole, 2% and skim milk

assorted regular and diet soft drinks

14 / person

Sweet and Salty

sea salt and caramel brownies, yogurt covered pretzels

salted pretzel bites

stone ground and yellow mustards

Iced tea, Lemonade

15 / person

Ballpark

salted pretzel bites, mini corn dogs

spicy and yellow mustards

chili con queso, tortilla chips

assorted regular and diet soft drinks

plain and sparkling waters, san pelligrino limonata and aranciata

16 / person

Wine Country

assorted cheeses

warm spinach-artichoke dip

hummus, sliced baguettes and flatbreads

seedless grapes, dried figs, apricots, spiced almonds

iced tea, prickly pear lemonade

16 / person

add a wine flight or tasting

12 / person

Spring Time

fresh grilled pineapple and strawberry salad

local honey and mint low fat yogurt

blueberry biscuits, oatmeal banana cookies

mighty leaf tea selection

plain and sparkling waters, san pelligrino limonata and aranciata

16 / person**Health Conscious**

strawberry-banana and mango-lassi smoothies(veg/gf)

Individual assorted yogurts (veg/gf)

fresh fruit cocktail (v/gf)

assorted dried fruits and nuts (v/gf)

house made granola (veg)

iced green tea, lemon and orange wedges

16 / person**Energizer**bowls of dried apples, cherries and apricots,
almonds, cashews, walnuts

assorted power and granola bars

prickly pear yogurt shooters

assorted whole fruit

iced tea, iced coffee

18 / person

Tea Time

assorted finger sandwiches (select 4)

brie cheese, honey smoked turkey, granny smith apples, ciabatta bread

ham, dijon mayo, swiss cheese, rye bread

smoked salmon, vegetable cream cheese, pumpernickel

sopressata, olive tapenade, goat cheese, rye bread

egg salad, red radishes, white bread

tomato, aged cheddar, watercress, wheat bread

albacore tuna, olive oil, pimento, green onion, focaccia bread

mini scones

mighty leaf tea selection, iced tea

17 / person

Mediterranean

marinated artichoke hearts

cured olives, grilled peppers

red pepper hummus, white bean dip

pita triangles

vegetable crudité, spiced nuts

non-alcoholic sangria

18 / person

Millennium

healthy green machine juice

cranberry-walnut parfait

roasted apples and queso fresco quesadillas

shaved prosciutto ham and melon

lemon ginger ale punch

18 / person

Individual Snacks

seasonal whole fresh fruit	3 / piece
single serving size trail mix	5 / each
assorted balance, luna, kind and power bars	6 / each
single serving size cashews and almonds	8 / each
assorted individual greek, plain and fruit yogurts	5 / each
danish, muffins, croissants	48 / dozen
assorted bagels, assorted cream cheese (3 flavors)	58 / dozen
cinnamon apple coffee cake or banana nut bread or zucchini bread	45 / each
selection homemade biscotti	54 / dozen
assorted home baked cookies	48 / dozen
dark chocolate brownies	54 / dozen
lemon bars	48 / dozen
chocolate covered strawberries	50 / dozen
assorted granola and candy bars	4 / each
assorted ice cream cups and sandwiches	4.50 / each
haagen daz ice cream bars	6 / each
individual bags of assorted chips and pretzels	4 / each
freshly popped popcorn	28 / pound
pretzel bites with stone ground and yellow mustards	48 / pound

Beverages

freshly brewed coffee, decaffeinated coffee	75 / gallon
mighty leaf tea selection	75 / gallon
fresh orange juice or grapefruit juice	75 / gallon
tomato, cranberry or apple juice	58 / gallon
individual servings of orange, apple and fruit juices	6 / each
fruit smoothies	65 / gallon
whole, 2% and skim milk	58 / gallon
individual flavored milks	5 / each
freshly brewed iced tea with lemon	58 / gallon
individual flavored iced teas	5.50 / each
lemonade or fruit punch	56 / gallon
assorted individual powerades	5 / each
assorted regular and diet soft drinks	4 / each
plain and sparkling waters, san pelligrino limonata and aranciata	4.50 / each

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LUNCH

Plated Lunch Options

*all hot plated entrée selections include your choice of soup or salad and dessert
freshly brewed coffee, decaffeinated coffee, mighty leaf tea selection, iced tea*

soup selection

homemade fideo
pueblo style chicken and rice
potato corn chowder
white beans with vegetables

salad selection

southwestern mixed greens

tomatoes, charred corn, black beans, green onions
queso fresco, cilantro vinaigrette

tender greens

baby spinach, arugula, cilantro, sliced strawberries, queso fresco,
candied almonds, white wine vinaigrette

heirloom tomatoes bouquet

buffalo mozzarella, shaved red onions, fresh basil, olive oil and balsamic reduction

romaine and black kale caesar

parmesan foccacia bites, crumble creamy peppercorn dressing

healthy chop-chop

organic carrots, jicama, chili spiced croutons, herb vinaigrette

CHICKEN VERDE

grilled breast of chicken, creamy spinach
garlic mashed potatoes
tomatillo-sage sauce
splash of red pepper puree

39 / person**TURKEY MEATLOAF**

smashed yams, cranberry sauce
broccoli, corn relish

36 / person**CATALINA GEMELI**

cork screw pasta, grilled chicken
roasted zucchini, peas, chipotle basil cream

34 / person**ANCHO SPICED CHICKEN**

chopped garden greens, tomatoes,
black beans, bleu cheese, green onions,
mandarin oranges, berry vinaigrette

39 / person**FAJITA SALAD**

grilled chicken *or* marinated skirt steak,
chopped greens, cheddar cheese, guacamole,
black beans, tomatoes, spanish olives,
green onions, salsa vinaigrette, tortilla strips

36 or 40 / person**ADOBO PORK CHOP**

herb crust, mashed potatoes,
buttered corn, mustard glaze

49 / person**STUFFED ZUCCHINI**

quinoa, potatoes, onions, peppers,
jack cheese, spiced tomato sauce

34 / person**BRAISED BEEF POT ROAST**

roasted vegetables, fingerling potatoes
caramelized shallots demi

44 / person**ARIZONA CHICKEN WRAP**

whole wheat honey tortilla, spiced mayo, lettuce,
tomatoes, avocado, bacon, cilantro, queso fresco,

32 / person**HERB CRUSTED SWAI FILLET**

citrus glaze, caper-orange salsa
steamed basmati rice, green beans

46 / person**GRILLED SALMON SALAD**

Kale, mixed greens blend, wheat berries, quinoa,
cranberries, orange segments,
citrus vinaigrette

52 / person**dessert selections:**

lemon meringue pie tart

strawberry shortcake, whipped cream, shaved chocolate

chocolate trifle, cherry filling, chocolate cake, vanilla cream

apple frangipane, burnt almond crust

“No Interruption” Plated Lunch

in a hurry.....order our all-inclusive plated lunch where all courses are served at one time
requires ordering ahead of time and includes iced tea and coffee
(available for groups of 50 or less)

34 / person

Roadrunner

garlic hummus, pita chips

romaine, kale, lemon ricotta, black figs, toasted pine nuts

grilled chicken, tomato-olive relish

apple cheesecake tart

Desert Beach

white bean dip, baked tortillas

carrot, apple salad, baby greens bouquet

smoked mesquite turkey, vegetable crostini

carrot, walnut petit cupcake, caramel drizzle

Cutting Edge

heirloom tomatoes, pickled red onions, bacon chips, queso fresco vinaigrette

cherry glazed pork tenderloin, diced vegetable couscous salad

horchata panna cotta, tortilla crisp, chocolate drizzle

for your convenience the following can be added to your menu:

flavored iced teas

5.50 / each

assorted regular and diet soft drinks

4 / each

plain and sparkling waters, san pelligrino limonata and aranciata

4.50 / each

Grab & Go Lunches

all sandwiches served with individual bag of chips, whole fresh fruit and a chocolate chip cookie

The Mediterranean

cilantro hummus, roasted zucchini, red peppers,
grilled eggplant and artichokes, provolone cheese, crusty bread roll
27 / person

Southwest Chicken Sandwich

marinated grilled chicken, chipotle mayonnaise,
jack cheese, roasted red pepper, lettuce, multigrain roll
29 / person

Desert Tour Special

ham, salami, provolone, olive relish
lettuce and tomatoes on a ciabatta roll
30 / person

It's a Wrap

turkey, roast beef, pastrami or veggie wrap
herb tortilla, ranch spread, jack cheese, tomatoes, shredded Lettuce
27 / person

LUNCH BUFFETS

*all buffets include freshly brewed coffee, decaffeinated coffee, mighty leaf tea selection, iced tea
(buffets less than 50 people will incur a \$150 surcharge)*

Sandwich and Salad Buffet

mixed greens salad with
cucumbers, red radishes, cherry tomatoes, red onions,
banana peppers, organic carrots, hard boiled eggs, sliced beets,
bleu and cheddar cheeses, garlic croutons
low fat vinaigrette, creamy peppercorn, cilantro vinaigrette
conquistador potato salad
pre-made herb and whole wheat wraps to include:
blt, chipotle mayonnaise
grilled chicken, avocado, herb mayonnaise
oriental veggie wrap rolled in lettuce
assorted bags of chips
chocolate raspberry mousse, puff pastry apple cups
38 / person

Sonoran Picnic

apple cabbage slaw, red radishes, jicama
red skin potato salad, chipotle mayonnaise, bacon, cheddar cheese
jumbo frankfurters and bratwursts, zesty sauerkraut, apples
beef hamburgers, sautéed onions, mushrooms
baked beans, bourbon molasses
sliced onions, pickles, tomatoes, lettuce, sliced swiss and cheddar cheeses
dijon and brown mustards, ketchup, mayonnaise
hamburger, hot dog buns
bbq and regular potato chips
chilled sliced watermelon
fresh baked cookies
39 / person

Southwestern Buffet

tortilla soup (gf)

chips and salsa

grilled asparagus, black beans, grilled corn, cherry tomato salad
chayote squash, mango, jicama salad, cilantro vinaigrette

beef top blade fajita and spiced chicken strips

blend of peppers and onions

blend of shredded cheeses, sour cream, salsa,
scallions, tomatoes, olives, jalapeños, grilled flour tortillas

refried beans, saffron rice (gf)

horchata panna cotta, fried churros with vanilla sauce

42 / person**Add Fish Tacos**

guacamole, chipotle crema, pico de gallo, shredded cabbage, lime wedges

7 / person (additional)**Farmers Market**

chef's soup of the day

cobb salad

lettuce, swiss and cheddar cheeses,

black forest ham, grilled chicken breast, bacon, tomatoes, avocado, black beans

parmesan peppercorn, creamy balsamic dressings

greek salad

chopped romaine, kalamata olives, red onions, pepperoncini,
cherry tomatoes, cucumbers, feta cheese, oregano vinaigrette

chicken chutney salad

mango, dried fruit, candied almonds

chimichurri pasta salad

bread sticks, flat bread and crackers

street bite cookies, caramel apple pie, cinnamon puffs

42 / person

Lean, Grain and Green

green juice shooters
 honey and mango low fat yogurt shooters
 wheat berry, baby mixed greens, roasted butternut squash,
 sundried cranberries, agave vinaigrette
 broccoli, jicama, pistachios, orange sesame vinaigrette
 grilled chicken bites, albacore tuna flakes
 panna cotta with orange curd and coconut meringue
 zucchini cake, cream cheese frosting

44 / person**Mediterranean**

spiced tomato soup, white beans, basil
 chopped salad, pepperoncini, red onions, cucumbers, feta, focaccia croutons
 roma tomatoes, buffalo mozzarella, kalamata olives, basil balsamic vinegar and olive oil
 pan fried chicken, provolone cheese, red pepper coulis
 mediterranean meatballs, caramelized onion demi
 linguine pesto
 classic ratatouille
 bread sticks, ciabatta, herb focaccia, evoo and balsamic
 ricotta cheese tartlets with orange glaze, espresso tiramisu

42 / person**Indigenous Cuisine Buffet**

orange segments, jicama salad, citrus vinaigrette
 mixed greens bouquet, cilantro vinaigrette
 navajo vegetarian chili
 new mexico pot roast
 seared wild salmon, spiced honey glaze
 calabacitas (veg)
 cilantro rice, warm tortillas
 sweet potato pie, coconut chocolate rice pudding, fried sopapillas

52 / person

Make your Lunch Hour an Interactive experience!

LUNCH ACTION STATIONS

Taste of the Southwest

(choose 2)

Flame Grilled Carne Asada

grilled marinated beef steak with roasted chili's, charred tomatoes, grilled scallions

Braised Chicken

achiote marinated chicken breast, onions, tomatoes, baja seasoning, cilantro, roasted chili's, charred tomatoes, grilled scallions

Northern Baja Fish Tacos

cilantro crema, fresh pico de gallo, lime wedges, shredded cabbage

saffron rice, rancho frijoles, warm grilled corn and flour tortillas

green chili chicken and cheese quesadillas

grilled zucchini, avocado and queso fresco quesadillas

fried churros with vanilla sauce, mexican wedding cookies

39 / person

(+150 chef fee)

** recommended 1 Chef per 50 people

Fresh Pasta and Salad Station

(made to order)

bow tie pasta and cheese tortellini

chipotle alfredo, marinara sauce, olive oil and garlic, fresh basil,

sundried tomatoes, parmesan cheese

Caesar Salad (gf/vg)

chopped romaine, focaccia herb croutons

shredded parmesan, cured tomatoes, pepitas

peppercorn caesar dressing

asiago cheese bread sticks

ricotta cheese tartlet, apricot and pistachio cake

41 / person

(+150 chef fee)

** recommended 1 Chef per 50 people

RECEPTION PACKAGES

60 Minute Reception

Choose 4 Hors d'oeuvres

25 / person

CHILLED

- spicy apple chutney,
braised pork crostini
- kalamata olives, garlic, basil,
tomato bruschetta
- roasted vegetables,
garlic hummus tortilla rolls
- brie cheese, medjool dates,
cinnamon tortillas
- spiced chicken salad profiteroles
- roasted pear, bleu cheese,
candied pecans, phyllo cup

90 Minute Reception

Choose 6 Hors d'oeuvres

35 / person

HOT

- black bean empanada,
cilantro crema
- chicken quesadilla triangles,
charred salsa
- lamb meatballs,
fragrant tomato sauce
- vegetarian spring rolls,
sweet chili sauce
- bacon wrapped potato wedge,
bleu cheese dipping sauce
- panko crusted risotto nuggets

60 MINUTE COCKTAIL RECEPTIONS

(minimum 50 guests)

SAGUARO CLASSIC

tomato bruschetta display
garlic, basil, parmesan cheese, kalamata spread

warm spinach dip, asiago cheese bread chips

chili spiced apples, date jam,
queso fresco phyllo cup

roast sirloin beef, brioche, red onion confit

parmesan artichoke heart fritters

lamb meatballs,
fragrant tomato sauce

48 / person

WYATT EARP FAVORITE

queso fundido, tortilla chips

guacamole, salsa, tortilla chips

grilled zucchini ribbon, local goat cheese, quinoa

spicy apple chutney, braised pork crostini

barbecue baby back ribs

short rib sliders, pickles, slaw

55 / person

HORS D'OEUVRES Ala Cart

CHILLED

- spicy apple chutney, braised pork crostini 54 / dozen
- kalamata olives, garlic, basil, tomato bruschetta 48 / dozen
- roasted vegetable, garlic hummus tortilla rolls 50 / dozen
- brie cheese, medjool date, cinnamon tortilla 48 / dozen
- grilled zucchini ribbon, local goat cheese quinoa 60 / dozen
- fresh mozzarella, artichokes, olive skewers 58 / dozen
- crab sliders, avocado spread, brioche bun 75 / dozen
- seared tuna, pickled carrots, wasabi aioli 75 / dozen
- roasted pear, bleu cheese, candied pecans, phyllo cup 55 / dozen
- roast sirloin beef carpaccio, brioche, mustard, microgreens 75 / dozen

HOT

- black bean empanada, cilantro cream 55 / dozen
- chicken quesadilla trumpets, charred salsa 57 / dozen
- lamb meatballs, fragrant tomato sauce 55 / dozen
- southwestern chicken skewers, citrus glaze 60 / dozen
- vegetarian spring rolls, sweet chili glaze 57 / dozen
- parmesan artichokes hearts 60 / dozen
- grilled chicken flauta, tomatillo salsa 64 / dozen
- crimini mushroom strudel, quinoa, goat cheese 64 / dozen
- chicken bites, pistachio crust, red pepper coulis 68 / dozen
- bacon wrapped potato wedge, bleu cheese dipping sauce 55 / dozen
- panko crusted risotto nuggets 55 / dozen
- mini crab cake, lemon aioli 84 / dozen
- bacon wrapped scallops 84 / dozen

CARVING STATIONS

served with mustards, relishes and rolls

- chipotle rubbed roast pork loin 375 (serves 40ppl)
- achiote marinated tenderloin of beef, au jus 375 (serves 25ppl)
- whole turkey, cranberry-port wine sauce 350 (serves 40ppl)
- honey glazed ham, spiced mustard 325 (serves 75ppl)
- marinated roast sirloin of beef 450 (serves 50ppl)
- honey mustard baked brisket of beef 375 (serves 50ppl)
- steamship round of beef au jus, creamy horseradish 975 (serves 150ppl)

(+100 carving fee chef / hour)

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Reception Displays

(add a wine flight or tasting for 12 / person)

CEVICHE Display

chef's selection of seasonal seafood,
marinades, fresh salsa, tortilla chips
16 / person

Charcuterie Board

spiced salami, serrano ham, local smoked chorizo,
pork pate en croute, pickles, banana peppers,
cured olives, chipotle mustard, mayo,
horseradish crema, cocktail bread and crackers
24/ person

Marinated Vegetables

white bean dip, cured olives
14/ person

Dessert Display

key lime pie, hazelnut cappuccino tiramisu,
raspberry truffle torte, assorted miniature fruit tarts,
petit fors
20 / person

Fruit and Cheese Pairing Display

aged stilton, roasted pear
granola crusted nubian goat cheese,
blueberries, thyme
port salute, roasted grapes
brie, candied pecans, strawberries
breads, lavash, grissini, ciabatta bread
475 (serves 30 ppl)

Jumbo Shrimp on Ice with Cocktail Sauce

550 (per 100 pieces)

Side of Smoked Pacific Salmon

chopped red onions, hard boiled chopped eggs,
capers, cream cheese, cocktail rye bread, lavosh
400 / each (serves 50 people)

Assorted Imported and Regional Cheeses

cubed cheeses, dried fruits, assorted crackers
400 (serves 50 ppl)

Fresh Fruit Display

seasonal melons, berries, grapes,
prickly peary yogurt
400 (serves 50 ppl)

Assorted Grilled Vegetables

balsamic vinegar and olive oil
350 (serves 50 ppl)

Vegetable Crudit 

carrots, celery, radishes, cucumbers, jicama,
cherry tomatoes, cauliflower, roquefort,
onion and artichoke dips
250 (serves 50 ppl)

Bread Display

array of ciabatta, flat, foccacia, sour dough,
calamata, olive loaf, herb breads
sweet butter, olive oil, balsamic,
herb garlic spread
80 (serves 25 ppl)

Southwest Antipasto

assortment of olives, marinated Artichokes,
roasted red peppers
balsamic marinated mushroom salad
shaved serrano ham, southwest spicy salami
sliced jalape o, jack and provolone cheeses
flat breads, smashed roasted garlic, cilantro oil
450 (serves 50 ppl)

Reception Stations

Caesar Salad Station (gf/vg)

chopped romaine, focaccia herb croutons
shredded parmesan, cured tomatoes, pepitas
peppercorn caesar dressing

11 / person

Chefs Potato Bar

whipped butter mashed potatoes
roasted idaho potato wedge
sweet potato fries
plain and chipotle sour cream, whipped butter
mesquite bacon bits, chives, roasted garlic, bleu cheese

12 / person

Create Your Own

Vegetarian Crostini Station

(choose 3)

olive tapenade	artichoke & white bean
garlic hummus	mushrooms & boursin cheese
tomato & basil	zucchini & pine nuts

14 / person

Mini Burger Station

ground sirloin, portobello and turkey burgers
provolone, jack and cheddar cheeses,
lettuce, sliced tomatoes, red onions, pickles
ketchup, mustard, mayonnaise, slider buns

16 / person

Queso Bandito

smokey tomato soup, crème fraiche, croutons
grilled cheese sandwiches, mexican cheese blend , tomato and bacon
beer and cheese fondue with salted pretzel bites

18 / person

Small Plate Station

(choose 3)

italian gnocchi peas, prosciutto, grana padano cheese, parsley and sage beurre noisette
steak au poivre, cognac cream reduction, mushrooms, roasted rosemary potatoes
anchiote chicken tomato relish, grilled zucchini, cilantro rice
spiced chicken curry, grilled vegetables
seared mexican basa filet, choyote relish

25 / person

Action Stations

(chef attendant fee 150 / per chef, 1 chef per 50 people recommended)

Street Taco Station

flame grilled carne asada

grilled marinated beef, roasted chilis, charred tomatoes,
grilled scallions, avocado crema, shredded lettuce, shredded cheese blend, salsa

17 / person

braised chicken

marinated achiote chicken breast, onions, baja seasoning, cilantro,
roasted chilis, charred tomatoes, grilled scallions, shredded lettuce, shredded cheese blend, salsa

15 / person

baja fish tacos

cilantro crema, fresh pico de gallo, lime wedges, shredded cabbage
rancho frijoles, cotijo cheese, sonoran coleslaw, warm grilled corn and flour tortillas

16 / person

MAC 'N' CHEESE Station

House Made Macaroni (select 5)

fresh herbs, truffle oil, green chili, ham, peas, parmesan, manchego parsley,
mushrooms, peppers confetti

15 / person

add lobster, black forest ham

6 / person

Fresh Pasta Station

made to order bow tie pasta and cheese tortellini
with choice of chipotle alfredo, marinara sauce, olive oil & garlic, fresh basil,
sundried tomatoes, parmesan cheese, bread sticks

17 / person

Quesadilla Station

chicken and vegetarian

guacamole, pico de gallo, onion, sour cream, salsa

12.50 / person

add shrimp

4.00 / person (additional)**Chicken Wings Station**jumbo chicken wings mixed to order with choice of
traditional hot, apricot barbeque and coffee chili blend**15 / person****Ice Cream Station**

vanilla, chocolate and strawberry ice cream

chocolate brownies, oreo pieces, chopped nuts,

M&M's, crushed heath bar, reese's peanut butter cup pieces

hot fudge, caramel syrup, strawberry sauce

ice cream cones, whipped cream

14 / person**(no chef attendant fee required)**

Quick Snacks

deluxe mixed nuts	55 / pound
bar mix	22 / pound
freshly popped popcorn	28 / pound
dry roasted peanuts	24 / pound
trail mix	24 / pound
pretzels	24 / pound
tortilla chips	22 / pound
potato chips	22 / pound

Dips

guacamole, salsa, chili con queso,
mexican bean, cilantro hummus, onion or ranch
80 / quart (serves 25 people)

chilled mediterranean dip
with roma tomatoes, roasted garlic, basil, kalamata olives and feta cheese
ciabatta bread
75 / quart (serves 25 people)

roasted eggplant and garlic dip with cucumber onion pepper relish,
crumbled feta served with grilled pita triangles
75 / quart (serves 25 people)

hot spinach artichoke dip served with french bread
85 / quart (serves 25 people)

fiesta layer dip
with refried beans, tomatoes, black olives, green onions, sour cream,
jalapeno peppers, cheddar cheese
60 / quart (serves 25 people)

baked brie
wheel of baked brie with apricot preserves in a pastry crust
currant jam, balsamic cream, sliced baguettes and crackers
18 / each

DINNER

Plated Dinners

all dinners come with choice of salad and dessert
includes assorted dinner rolls and butter,
freshly brewed coffee, decaffeinated coffee, mighty leaf tea selection, iced tea

salad selection

baby mixed greens, jicama, orange segments, goat cheese,
sundried cranberries, sherry vinaigrette

fresh baby greens, shaved radish, chili spiced apples, queso fresco,
local pecans, cider vinaigrette

baby gem and kale caesar, cured tomatoes, parmesan focaccia crumble, peppercorn dressing

baby wedge, bacon, tomatoes, cucumbers, red onions, cotija cheese, cilantro ranch dressing

heirloom tomatoes, red onions, gorgonzola crumble, red wine vinaigrette

soup selection

roasted eggplant, red pepper

cream of chicken, forest mushroom, sherry drizzle

butternut squash bisque, roasted apples and bacon

organic tomato bisque, cilantro pesto, herb croutons

potato corn chowder, pulled crab, cilantro slaw

additional 8.5 / person each

starter course selection (small bites)

green chili stew in espresso cup

achiote pork tenderloin, chayote slaw

asparagus "cigar" puff , flacky puff pastry

calabasitas with quinoa

spiced cauliflower fritter

grilled pork belly crostini with fig jam

additional 7 / person (each)

all menus and pricing subject to change, 23% gratuity and 8.6% tax apply to all food and beverage

Plated Entrée Selections

ROASTED CHICKEN "VESUVIO"

mashed potatoes, heirloom tomato slaw,
fresh snipped green beans

59 / person

CARAWAY CRUSTED ROAST PORK LOIN

long grain and wild rice, hericort verts,
mango chutney

59 / person

CHICKEN BREAST SUPREME

roasted shallots demi,
truffle scented mac n' cheese, market vegetables

62 / person

HERB CRUSTED TILAPIA (GF)

cilantro rice, asparagus,
roasted pepper and tomato coulis,
choyote squash relish

62 / person

PISTACHIO CRUSTED BREAST OF CHICKEN

roasted butternut squash, fingerling potatoes,
braised fennel

67 / person

CHILI SPICED GLAZED SALMON

wasabi mashed potatoes, broccolini,
cucumber and red pepper relish

69 / person

SMOKEY BRAISED SHORT RIBS

horseradish mashed potatoes,
honey glazed carrots,
rosemary red wine reduction

72 / person

HERB CRUSTED SEA BASS

corn mashed potatoes,
grilled zucchini wedge, tomato jam

75 / person

SEARED CORVINA (GF)

red quinoa and jasmine rice,
steamed broccolini, tomato chutney

78 / person

SLICED BEEF TENDERLOIN

dauphinoise potatoes, cabernet demi ,
roasted vegetables

89 / person

TENDERLOIN OF BEEF, SPICED CHILI PRAWNS

merlot demi glaze, roasted corn risotto,
glazed beets, broccolini

95 / person

HERB CRUSTED LAMB CHOPS

port wine demi-glaze,
apple raisin chutney, purple potato puree,
asparagus

96 / person

Vegetarian Options

EGGPLANT ROULADE (GF/V)

mushrooms, spinach, red peppers, ricotta cheese, spiced tomato sauce
55 / person

MUSHROOMS & SPINACH CREPES

quinoa, grilled zucchini, mushroom duxelle, red pepper coulis
58 / person

VEGETABLE WELLINGTON

quinoa, spinach, zucchini, butternut squash sauce
58 / person

ROASTED RED & GOLDEN BEETS (GF/V)

multi-color fingerling potatoes, braised kale, evoo
60 / person

PAN FRIED CAULIFLOWER "MILANAISE"

wild rice pilaf, olive relish, citrus, watercress
64 / person

Dessert Selections

red tuxedo cupcake, candied orange

ibarra chocolate torta with dulce de leche whipped cream

classic vanilla bean cheesecake with snickerdoodle crust and berries

milk chocolate crème caramel, raspberry glaze

dessert trio: tropical torte, chocolate spice rumball, strawberry cheesecake tart

for your convenience, the following can be added to your menu

flavored iced teas
 5.50/ each

assorted regular and diet soft drinks
 4 / each

plain, sparkling and san pelligrino limonata and aranciata
 4.50 / each

Dinner Buffets

all buffets include freshly brewed coffee, decaffeinated coffee, mighty leaf tea selection, iced tea

(buffets less than 50 people or open longer than 2 hours will incur a \$150 surcharge)

Mini Buffet (Option 1)

house mixed greens
 cilantro vinaigrette, ranch dressing
 cucumber dill vinaigrette salad
 rosemary rotisserie chicken
 beef tenderloin vegetable stew
 roasted red potatoes
 steamed broccoli, corn salsa
 cheese biscuits, butter
 blended berry cupcakes, lemon mousse trifle
57 / person

Mini Buffet (Option 2)

vegetable chopped salad
 pasta salad, vinaigrette
 green chili pork stew
 white rice, quinoa
 roasted pink trout fillet
 beef empanada
 grilled zucchini, tomato relish
 house rolls, butter
 tress leches torte
 caramel cheesecake, apple frangipane
67 / person

GRAND CANYON

organic spinach, wheat berry, white mushrooms, red onions, sherry wine vinaigrette
heirloom tomato and green onion bouquet

guacamole station

classic salsa, black beans, queso fresco, limes, cilantro
fried tortilla chips

carving stations

achiote marinated roast pork loin, cherry barbecue sauce
braised beef brisket, horseradish cream, brown mustard
chipotle butter salmon

golden yukon toasted potatoes
vegetarian bean stew

assorted breads, compound butter

chocolate silk tartlet, pecan pie, lemon torte

80 / person

POOLSIDE FIESTA

mixed greens, orange segments, red radishes, candied almond slivers
red onion, raspberry walnut vinaigrette

chilled grilled vegetables, tomatoes, portabella mushrooms, red onions
herb balsamic vinaigrette

mesquite grilled chicken breast, cherry barbecue sauce
braised beef tamales, salsa fresca

fish taco station

grilled chunks of swai, pico de gallo, avocado crema, cilantro, lime, grilled flour and corn tortillas

fiesta rice pilaf with charred corn, black beans, peppers and onions
grilled zucchini

jalapeno cornbread, pepper biscuits, butter

cheesecake bites, strawberry romanoff
chocolate and strawberry velvet petit cup cakes

freshly brewed coffee, decaffeinated coffee, mighty leaf tea selection, iced tea

84 / person

ORO VALLEY

beef steak tomatoes and crumbled gorgonzola cheese, red onions, balsamic vinaigrette
 mixed greens bouquet, red radishes, jicama, mandarin oranges, spiced walnuts, cilantro vinaigrette
 chunky cucumber dill vinaigrette

assortment of rolls, baguettes and flat bread
 olive oil, cilantro hummus, butter

fresh fruit tarts, chocolate truffle cake,
 pistachio torte, soft caramel cheesecake
 freshly brewed coffee, decaffeinated coffee, mighty leaf tea selection, iced tea

roasted prime of rib au jus, horseradish sauce
 arizona pecan crusted breast of chicken, prickly pear mole
 chili glazed roasted salmon, poblano pepper emulsion

rosemary roasted idaho potatoes
 roasted pearl onions, cauliflower, broccoli, buttered panko crust
 brussel sprouts, bacon

110 / person

or

roast sirloin of beef, merlot demi glaze
 caraway and garlic crusted pork loin, jack daniels apple glaze
 herb crusted sea bass fillet, citrus sauce
 seared chicken breast, smokey black currant glaze

broccolini, baby carrots, grilled tomato parmesan
 roasted idaho wedge, wild rice with mushrooms

125 / person

WILD WEST ROUND UP

(minimum of 50 people)

salads

chuck wagon salad with cucumbers, sliced red onions, black olives, tomatoes,
seasoned croutons, assorted dressings
cowboy potato salad, bacon, green onions
marinated tomatoes, red onions

prickly pear marinated chicken breast
barbecued pork baby back ribs
79 / person

or

grilled sirloin steak, chili dust onion rings
prickly pear marinated chicken breast
mesquite grilled salmon, dijon crust, cucumber relish
89 / person

or

1-pound grilled t-bone
barbecued jumbo shrimp
115 / person

trimmings

baked potato, sour cream, chives
corn on the cob, ranch style cowboy beans
biscuits, corn bread, honey, butter

desserts

chocolate chipotle cake with meringue crunch
roasted pineapple rum cake
peach and cherry cobbler

add ice cream
5 / person

freshly brewed coffee, decaffeinated coffee
mighty leaf tea selection, iced tea

BUFFETS PREPARED FOR UNDER 50 PEOPLE OR
OPEN LONGER THAN 1 ½ HOURS ARE SUBJECT TO A SURCHARGE

all menus and pricing subject to change, 23% gratuity and 8.6% tax apply to all food and beverage

DESSERT BUFFET

raspberry truffle torte

khalua cappuccino tiramisu

chocolate dipped strawberries

cheesecake display to include 3 flavors (strawberry tequila, chocolate, raspberry swirl)

cubed seasonal fresh fruit, cubed pound cake, dark chocolate fondue

chocolate custard, caramelized bananas

assorted miniature fruit tarts, petit fours

assorted cookies, butterfinger brownies

29 / person**add any of the following to the dessert buffet:**freshly brewed coffee, decaffeinated coffee, mighty leaf tea selection, iced tea
5 / personben & jerry's ice cream pops
5.50 / person(outdoors only)
create your own s'mores station**or**

bananas foster station

orcherries jubilee station
10 / person**ice cream sundae station**

vanilla, chocolate, strawberry ice cream

chocolate brownies, oreo pieces

m&m's, crushed heath bar, chopped nuts,

reese's peanut butter cup pieces

hot fudge and caramel syrups, strawberry sauce

ice cream cones, whipped cream

15 / person

Bars and Beverage Stations

silver bar **7.50 / each**

jim beam, seagram's seven crown, cutty sark, smirnoff, new amsterdam, myers platinum,
sauza silver, christian bros. brandy, kahlua

house wine, canyon road (cabernet, chardonnay, white zinfandel) **7.50 / each**

gold bar **8.50 / each**

makers mark, canadian club, dewar's white label, stolichnaya, tanqueray, bacardi superior,
sauza blue reposado, christian bros. brandy, kahlua

house wine, canyon road (cabernet, chardonnay, white zinfandel) **7.50 / each**

Premium Wines Available by the Bottle

all bars include the following:

domestic **5.25 / each**

(budweiser, bud light, miller lite, o'doul's)

imported/craft **6 / each**

(heineken, corona, stella, blue moon)

soft drink beverage **4 / each**

assorted regular and diet soft drinks

plain and sparkling waters **4.50 / each**

plain, sparkling and sanpelligrino limonata and aranciata

bar packages:

silver brand bar

1 hour

17 / person

2 hours

24 / person

additional ½ hour

5 / person

gold brand bar

1 hour

20 / person

2 hours

27 / person

additional ½ hour

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A BAR STOCK FEE OF 75 WILL BE APPLIED TO ALL HOSTED AND CASH BARS
FOR THE FIRST THREE HOURS OR LESS AND 25 THEREAFTER

all menus and pricing subject to change, 23% gratuity and 8.6% tax apply to all food and beverage

Reception Stations

<p>cordials and cognac amaretto disaronna, bailey's irish cream, frangelico, Gran Marnier, Hennessey V.S.</p>	10 / each
<p>margarita bar traditional, prickly pear, strawberry, cranberry</p>	8.50 / each
<p>brunch bar variety of mimosas, bloody marys, screwdrivers, greyhounds, gin fizz</p>	8 / each
<p>martini bar classic, carmel apple, conquistador, strawberries and cream, french</p>	10 / each
<p>alcoholic punches sangria, champagne punch, margarita conquistador cooler, bloody mary's</p>	145 / gallon
non-alcoholic options:	
<p>mocktail bar laughing buddha, conquistador cooler, ginger apple, pomegranate mojito, sunshine berry fizz, cucumber fresca, italian soda, bombay cola, prickly pear, mango margarita</p>	10 / person
<p>lemonade stand pink lemonade, thyme and lime, hibiscus and mint, spicy cayenne shandy</p>	7 / person
<p>gourmet coffee bar whipped cream, chocolate shavings, cinnamon sticks, orange peels, rock sugar, sugar in the raw, chocolate wafer sticks, demitasse sticks</p>	80 / gallon
<p>punch fruit punch cooler</p>	65 / gallon

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Wine Selections

**requires 10 days' notice

SPARKLING WINE

PROSECCO, Mionetto "Presto," D.O.C. Brut, Italy	32 / bottle
**PROSECCO, La Marca, Italy	36 / bottle
**SPARKLING, Chandon Brut, Napa	45 / bottle
**SPARKLING, étoilé Rose, Napa	76 / bottle
**CHAMPAGNE, Moët Impérial Brut, Epernay, France	92 / bottle
**CHAMPAGNE, Veuve Clicquot Yellow Label, Epernay, France	95 / bottle

Non-Alcoholic:

SPARKLING, Martinellis (Non-Alcoholic)	18 / bottle
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WHITE WINES

CHARDONNAY, Morning Fog, Livermore Valley	32 / bottle
CHARDONNAY, Rodney Strong "Chalk Hill", Sonoma, CA	41 / bottle
SAUVIGNON BLANC, Matetic EQ, San Antonio, Chile	36 / bottle
PINOT GRIGIO, Alta Luna, Veneto, Italy	38 / bottle
RIESLING, Pacific Rim, Washington	32 / bottle
**CHARDONNAY, Silver Palm, North Coast	36 / bottle
**CHARDONNAY, Mer Soleil Silver, Santa Lucia	52 / bottle
**SAUVIGNON BLANC, Wairau River, Marlborough, New Zealand	38 / bottle
**SAUVIGNON BLANC, Matanzas Creek, Sonoma County, CA	42 / bottle
**PINOT GRIGIO, Ponzi, Willamette Valley	42 / bottle
**WHITE BLEND, Franciscan Equilibrium, Napa Valley, CA	45 / bottle

RED WINES

CABERNET SAUVIGNON, 14 Hands, Columbia Valley, WA	35 / bottle
CABERNET SAUVIGNON, Casa Lapostolle, Rapel Valley	38 / bottle
CABERNET SAUVIGNON, Indian Wells, Columbia Valley	52 / bottle
MERLOT, Columbia Winery, Columbia Valley, WA	34 / bottle
MERLOT, Canoe Ridge Expedition, Columbia Valley, CA	40 / bottle
PINOT NOIR, Parker Station, CA	34 / bottle
MALBEC, Terrazas Alto, Mendoza, Argentina	34 / bottle
MALBEC, Bodega Norton Reserve, Mendoza, Argentina	38 / bottle
RED BLEND, The Dreaming Tree, North Coast	42 / bottle
**CABERNET SAUVIGNON, Jade Mountain, Napa, CA	40 / bottle
**CABERNET SAUVIGNON, BR Cohn, "Silver Label", North Coast, CA	48 / bottle
**PINOT NOIR, 10 Span, Central Coast, CA	38 / bottle
**PINOT NOIR, Tangle Oaks, Sonoma Coast, CA	40 / bottle
**PINOT NOIR, Meiomi, Central Coast, CA	40 / bottle
**RED BLEND, Murphy-Goode Homefront Red, CA	36 / bottle
**RED BLEND, Conundrum, CA	40 / bottle
**SHIRAZ, Jacob's Creek Reserve, Barossa Valley, Australia	36 / bottle

Presenting our House Wines:

Canyon Road (Chardonnay, Cabernet Sauvignon, White Zinfandel) California	30 / bottle
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all menus and pricing subject to change, 23% gratuity and 8.6% tax apply to all food and beverage

general information

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FOOD AND BEVERAGE

Current prices are indicated on the enclosed menu offerings. The quotation is subject to a proportionate increase to meet the cost of food and beverages and other costs of operation existing on the date of the scheduled function. All food and beverage prices are guaranteed 90 days from the date of the function. All food and beverage items must be supplied by the Resort. You're Events or Catering Sales Manager will be happy to create and design menus at your request with our culinary team to meet specific needs which may not be addressed in the menu selections presented.

SERVICE CHARGES and TAXES

In addition to the prices presented, our Resort will add the customary 23% service charge and 8.6% state and local taxes on all Resort services, food and beverages. These are subject to increase.

MENU PREPARATION

Our Resort requires your menu selection and specific requests be finalized thirty (30) days prior to your event/function. Once completed, you will receive a banquet event order for your signature approval. At this time, you may make additions, cancellations and/or changes.

If more than one entrée is chosen for seated meals, the higher price will prevail.

GUARANTEES

The Resort requires notifying your Events or Catering Sales Manager of the exact number of banquet or reception guests **three (3) business days prior to the start of the event-function**. This confirmed number constitutes the guarantee. If fewer than the final guaranteed number of guests attend the function, the final guaranteed number will be charged. If no guarantee is given, the expected number of guests will be considered your guarantee. For every function, the resort will set additional seating of 5% above the guaranteed number of guests. Our culinary team prepares your food & beverage items for the guarantee number. No food may be removed from the function by any guest. If additional meals are added after guarantee is given (i.e. substitutions, replacements, or special orders) these meals will be considered an addition to it.

FUNCTION SPACE

Our Resort reserves the right to alter event function space with notification based upon the increase or decrease in number of expected guests. **All outdoor functions must be buffet.** We are unable to reserve banquet space for functions with general admission tickets. Also, it is the guest's responsibility to acquire all necessary licenses and permits required by the state of Arizona and the cities of Tucson and Oro Valley. If minimum revenue guidelines are not met in food and beverage, the remaining balance will be billed as meeting room rental.

BEVERAGE SERVICES

The sale, service and consumption of alcoholic beverages are regulated by the Arizona State Alcoholic Beverage Commission. The Resort, as an alcoholic beverage licensee, is subject to regulations promulgated by the Arizona State Alcoholic Beverage Commission, violations of which may jeopardize the Resort's license. **Consequently, it is the Resort's policy that no beverage of any kind may be brought into the Resort by patrons or guests.** In compliance with Arizona Liquor Laws, all alcoholic beverages may not be served or sold to any person after 2:00 a.m. All bars are limited to a five (5) hour maximum.

DECORATIONS / ENTERTAINMENT

A list of preferred vendors can be provided by your Events or Catering Sales Manager. If you select your own décor company, approval must be obtained from your Events or Catering Sales Manager prior to affixing anything to walls, floors and/or ceilings.

SEATING ARRANGEMENTS/EQUIPMENT

Seating will be round tables that seat ten (10) people each, unless otherwise requested. Requests for seating of eight (8) or less using round tables is available, but must be specified on your order. The Resort will provide a reasonable amount of meeting equipment (chairs, tables, dance floor, risers) based on the program outlined. This complimentary arrangement does not include special set-up or extraordinary formats that would exhaust our present inventory to the point of requiring rental of additional supplies to accommodate your needs as well as the needs of other groups in-house. Dance floors for outdoor functions must be rented at guest's expense.

SECURITY

Officer may be arranged, if needed, through your Events or Catering Sales Manager. One security officer per 100 guests must be hired for high school or college student events in addition to any chaperones.

BANQUET CHECK APPROVAL

All itemized food and beverage checks must be signed at the conclusion of the function. If the check is not signed, the billing count of the Resort will be accepted.

CREDIT POLICY

Direct Billing is available, pending approval for charges in excess of \$5,000.00. For charges of \$5,000.00 and less, a pre-approved credit card is required.

LIABILITY

The Resort does not assume responsibility for personal property and equipment brought onto its premises.

miscellaneous charges

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- 500.00 for double set (indoor/outdoor space)
- 400.00 for outside evening functions to include moon balloon
- 300.00 charge for meeting room set changes after room has been set
- 250.00 cleaning fee for each ballroom after major event (exhibits, heavy décor or a.v.) has moved out
- 200.00 for piano tuning and movement
- Property usage fees will apply to all a.v. equipment rented from off-site a.v. firms
- 200.00 balloon, confetti or rice clean-up
- 100.00 for coat check attendant
- 100.00 per half hour for banquet time change fluctuation
- 50.00/room for locks changed in banquet rooms
- 100.00 plus tax for plated meal functions of less than 20 people
- 75.00/three hours or less per bartender for hosted and cash bars, 25.00/hour after that
- 25.00/banner for hanging - oversized or special rigging is additional - your Events or Catering Sales Manager can provide pricing
- 2.00/under guestroom door - 2.50/in room deliveries
- .49/per pound for box deliveries to meeting rooms
- 25.00 per day/per flatbed (25.00 per hour/per team member for labor)
- 75.00/per space heater
- 45.00/per piece for linen replacement
- 25.00/per pole light

FOOD SERVICE FEES

- 200.00 labor fee per half hour for banquet courses separated by awards presentation, dancing, program, etc.
- 100.00/hour for 1 chef at each omelet station of less than 50 people
- 100.00 for 1 chef at each carving station or action station
- 15.00/person additional for off-site catering in addition to any china, silver or glass rental required
- Surcharge of 100.00 for breakfast and lunch, and 250.00 for dinner for buffet service for less than the minimum specified
- Buffet service for over 1 ½ hours will be assessed 100.00 for each additional ½ hour
- 2.00/person for seated continental buffets
- 25.00 re-tray fee to serve left over breakfast items at breaks

TELEPHONE AND ELECTRICAL FEES

According to requirements

Pricing above does not include tax