



BANQUET & EVENT MENUS

Locally Sourced | Uniquely Southwest

Hilton
TUCSON EL CONQUISTADOR
GOLF & TENNIS RESORT

BREAKFAST AND BEGINNINGS

BEGIN YOUR MORNING

We offer our Catalina Sunrise Breakfast that can be built upon to meet the needs of your meeting or event.

Catalina Sunrise

Freshly Squeezed Orange Juice

Cubed Fresh Fruit

Freshly Baked Breakfast Breads to include:

Muffins, Croissants, Cinnamon Coffee Cake and Scones

Fruit Preserves, Butter, Margarine

Freshly Brewed Coffee, Decaffeinated Coffee, Mighty Leaf Tea Selection, Milk

27 / person

Choose any of the following for an additional 5 / person (per item)

Fluffy Scrambled Eggs with Cheese

Southwest Breakfast Potatoes

Assorted Individual Yogurts, Granola

Assorted Fresh Bagels, Cream Cheese (3 flavors)

Assortment of Cold Cereals, House Made Granola,

Whole, 2% and Skim Milk

Choose any of the following for an additional 6 / person (per item)

Crispy Bacon **OR** Breakfast Sausage

Cheddar Cheese Biscuits, Sausage Gravy

Prickly Pear Yogurt, House Made Granola Parfait

Steel Cut Irish Oatmeal, Golden Raisins, Honey,

Brown Sugar, Milk

Choose any of the following for an additional 7 / person (per item)

Breakfast Flautas

Potato Rosti with Fried Egg

Cinnamon Apple Bread Pudding, Crème Anglaise

Choose any of the following for an additional 8 / person (per item)

Healthy Juice Shooters (gf)

Select 2 of the following:

Cantaloupe Orange, Green Machine, Mango Peach,

Very Berry, Honey, Yogurt Carrot

MADE TO ORDER ACTION STATIONS

(add-on option only, 150/chef fee applies)

Scramble Station

Fresh Scrambled Eggs

Favorite Toppings to Include:

Bacon, Ham, Chorizo, Spinach, Green Onions,

Mushrooms, Tomatoes, Peppers, Green Chilies,

Feta, Jack and Cheddar Cheeses

14 / person

Make Your Own Breakfast Burrito

Fresh Scrambled Eggs

Favorite Fillings to Include:

Chorizo Sausage, Chopped Crispy Bacon,

Green Onions, Green Chilies, Refried Beans,

Sour Cream, Cheddar Cheese, Diced Tomatoes,

Cilantro, Grilled Flour Tortillas, Breakfast Potatoes

16 / person

PLATED BREAKFAST

Plated Breakfast Entrees are served with a Basket of Assorted Continental and Regional Home Baked Goods
Served Family Style with Honey, Fruit Preserves and Sweet Butter
Pre-set Orange Juice, Freshly Brewed Coffee, Decaffeinated Coffee and Mighty Leaf Tea Selection

Tombstone Adventure

Chilled Orange and Mango Compote with Fresh Mint and Breakfast Shortbread
Adobe Marinated Grilled Skirt Steak with Sautéed Spanish Onions and Peppers
Fresh Scrambled Eggs, Roasted Idaho Potato Wedge

38 / person

All American Breakfast

Fresh Scrambled Eggs, (Egg Beaters are available upon request)
Choice of: Crisp Bacon **OR** Baked Ham **OR** Breakfast Sausage
Breakfast Potatoes

30 / person

Vegetarian Amigo

Yogurt, Granola, Dried Fruit Parfait
Vegetable Egg Beaters Quiche with Sun Dried Tomatoes, Fresh Spinach,
Shallots and Ricotta Cheese
Breakfast Potato with Cilantro, Sautéed Onions and Peppers

34 / person

BREAKFAST BUFFET

El Conquistador Buffet

Chilled Fruit and Vegetable Juices
Cubed Seasonal Fresh Fruit
Assorted Individual Yogurts with Granola
Scrambled Eggs Topped with Cheddar Cheese
Breakfast Sausage and Crispy Bacon
Home Fried Breakfast Potatoes
Fluffy Pancakes **OR** French Toast
with Butter and Maple Syrup
Assorted Breakfast Pastries
Jams, Preserves, Butter and Margarine
Freshly Brewed Coffee, Decaffeinated Coffee,
Mighty Leaf Tea Selection, Milk
40 / person

Rodeo Cowboy Buffet

Chilled Fruit and Vegetable Juices
Cubed Fresh Fruit Salad
Scrambled Eggs
Topped with Cheddar Cheese,
Hatch Green Chili
Seared Tender Skirt Steak
with Sautéed Onions, Diced Tomatoes
Biscuits and Chorizo Gravy
Potato and Pinto Bean Casserole
Freshly Brewed Coffee, Decaffeinated Coffee,
Mighty Leaf Tea Selection, Milk
47 / person

Manana Fiesta Buffet

Chilled Fruit and Vegetable Juices
Cubed Fresh Seasonal Fruits with Prickly Pear Yogurt
Green Chili Tamales
Make Your Own Breakfast Burrito:
Scrambled Eggs with Assorted Border Condiments to include:
Chorizo Sausage, Applewood Smoked Bacon, Pozole, Onions, Sour Cream,
Cheddar Cheese, Guacamole, Salsa, Diced Tomatoes, Flour Tortillas,
Southwest Breakfast Potatoes
Corn Bread Muffins & Mexican Pan Dulce, Butter
Freshly Brewed Coffee, Decaffeinated Coffee,
Mighty Leaf Tea Selection, Milk
45 / person

TAKE A BREAK

Break packages based on 30 minutes of service

Surcharge applied to breaks scheduled longer than 30 minutes

MORNING BREAKS

Mr. Donut

Assorted Donuts, Cinnamon Twist Puffs
Freshly Brewed Coffee, Decaffeinated Coffee,
Individual Regular and Chocolate Milk

14 / person

Morning Frenzy

Juice Shooters to Include:
Carrot, Green Machine and Berry
Biscotti and Assorted Scones
Fruit Skewers with Cream Cheese Fluff, Nutella Dip
Chilled Green and Black Teas

20 / person

Take a Hike Trail Mix

Assortment of Nuts and Dried Fruit
M&M's, Chocolate Chips, Homemade Granola
Iced Tea and Lemonade

18 / person

Citrus Break

Lemon Drop Cookies
Orange Pound Cake with Citrus Greek Yogurt
Chocolate Drizzled Candied Orange Peel
Individually Plated Couscous
Mandarin Orange Salad
Freshly Squeezed Basil Lemonade, Arnold Palmer,
Pomegranate-Green Tea Lemonade

22 / person

AFTERNOON BREAKS

Dawn's Delights

Cookies and Brownies to Include:
Double Chocolate Chip, Oatmeal Raisin,
White Chocolate Macadamia Nut, Peanut Butter,
M&M Cookies
Walnut Chocolate Fudge, Blondies,
Chocolate Red Chili Brownies
Ice Cold Whole and Chocolate Milk

25 / person

Sweet and Salty

Sea Salt and Caramel Brownies, Kettle Corn
Salted Pretzel Bites with Queso Dip
Stone Ground and Yellow Mustards
Iced Tea, Lemonade

18 / person

Border Favorites

Tri Color Tortilla Chips
Classic, Tomatillo, Fruit Salsa, Chili Con Queso
Prickly Pear Lemonade

16 / person

Just Caffeine

Chocolate Coated Coffee Beans
Flavored Iced Coffees to Include:
Vanilla, Caramel and Mocha
Iced Green Tea, Classic Sweet Tea, Raspberry Tea
Coca Cola, Diet Coke, Surge,
Red Bull and Monster

20 / 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	48 / dozen
Whole Grain and Plain Croissants	52 / dozen
Assorted Bagels and Assorted Cream Cheese (3 Flavors)	58 / dozen
Cinnamon Apple Coffee Cake, Banana Nut Bread, 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	55 / dozen
Assorted Granola Bars and Candy Bars	4 / each
Assorted Ice Cream Cups and Sandwiches	4.50 / each
Haagen Daz Ice Cream Bars	6.50 / 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	85 / gallon
Flavored Iced Coffee	90 / gallon
Might Leaf Tea Selection	85 / gallon
Fresh Orange Juice or Grapefruit Juice	77 / gallon
Tomato, Cranberry or Apple Juice	59 / gallon
Healthy Juice (Passion Fruit, Prickly Pear, Blueberry Pomegranate)	18 / quart
Individual Servings of Orange, Apple and Fruit Juices	6 / each
Fruit Smoothies	68 / 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 and Fruit Punch	56 / gallon
Assorted Individual Powerades	5 / each
Assorted Regular and Diet Soft Drinks	4 / each
Bottled Water	4.50 / each
Sparkling Waters, San Pellegrino Limonata and Aranciata	5 / each

PLATED SOUP AND SALAD LUNCH

Served with Freshly Brewed Coffee, Decaffeinated Coffee, Mighty Leaf Tea Selection and Iced Tea

Penasco Beach Salad

Potato Corn Chowder with Manchego Cheese Crostini
California Greens with Chilled Citrus Glazed Salmon Filet
Hass Avocado, Pineapple Tidbits, Tear Drop Tomatoes, White Balsamic Vinaigrette
Freshly Baked Rolls and Butter
Lemon Meringue Pie

46 / person

Fiesta Salad

Albondigas
Mixed Greens with Marinated Fajita Chicken, Seasoned Tortilla Strips,
Guacamole Crema, Cheddar Cheese, Tomatoes, Spanish Olives, Green Onions,
Jalapeno Pepper, Chili Salsa Vinaigrette
Margarita Mousse with Cinnamon Crisp

42 / person

Mt. Lemmon

Vegetable Bouillon with Pearl Couscous
Field Greens with Mediterranean Grilled Chicken and Saffron Couscous
Asparagus, Balsamic Cipollini, Baby Tomatoes, Crumbled Feta, Roasted Tomato Vinaigrette
Freshly Baked Breads and Butter
Baklava

44 / person

PLATED HOT LUNCH

Entrée Selections Include Your Choice of Soup **OR** Salad, Dessert, Rolls and Butter
Freshly Brewed Coffee, Decaffeinated Coffee, Mighty Leaf Tea Selection and Iced Tea

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

Romaine and Kale Caesar

Parmesan Focaccia Bites, Crumble Creamy Peppercorn Dressing

Healthy Chop-Chop

Mixed Greens, Organic Carrots, Diced Cucumbers,
Roasted Beets, Chili Spiced Croutons, Herb Vinaigrette

Soup Selection

Homemade Fideo
Pueblo Style Chicken and Rice
Potato Corn Chowder
White Beans with Vegetables

Dessert Selection

Cajeta Très Lèches
Banana Cupcake, Tequila Caramel Sauce,
Toasted Pecans
Vanilla Bean Cheese Cake
Apple Frangipane, Burnt Almond Crust

ENTREE SELECTION:

Chicken Verde

Grilled Breast of Chicken, Creamy Spinach,
Garlic Mashed Potatoes, Tomatillo-Sage Sauce,
Splash of Red Pepper Puree
44 / person

Fuego Chicken

Marinated Airline Chicken Roasted with Rosemary, Garlic and
Sun Dried Chilies, Red Skin Smashed Potatoes, Broccoli,
Pan Sauce Reduction
48 / person

Old Fashioned Roast Turkey

Cornbread Stuffing, Honey Glazed Carrots,
Broccoli Florets, Home Made Gravy,
Orange-Cranberry Sauce
40 / person

Acapulco Penne Pasta

Marinated Artichokes, Gulf Shrimp **OR** Grilled Chicken,
Grilled Zucchini, Cherry Tomatoes,
Basil, Roasted Garlic Cream Sauce
44 / person with Grilled Chicken
48 / person with Gulf Shrimp

Chipotle Roast Sirloin of Beef

Braised Fennel with Mushrooms,
Red Skin Roasted Potato, Broccoli, Carrot Puree
52 / person

Adobo Roast Pork Loin Medallions

Cilantro Corn Bread Stuffing, Roasted Zucchini,
Red Onion Confit with Sun Dried Apricots,
Apple Sage Demi-Glace
48 / person

Chipotle Stuffed Poblano Peppers

Chipotle Spiced Quinoa, Grilled Corn Calabasitas
48 / person

Ranchero Chicken Enchiladas

Catalina Rice, Black Bean Medley,
Enchilada Sauce, Sonoran Artichoke Fritters,
Pico de Gallo
41 / person

Fillet Ala Plancha

Herb Crusted Tilapia Fish Fillet, Chili Vera Cruz Sauce,
White Rice, Gazpacho-Tomatillo Relish
45 / person

“NO INTERRUPTIONS” PLATED LUNCH

In a hurry.....enjoy our plated lunch where all courses are served at one time, Bento style!

Requires ordering ahead of time and includes Iced Tea and Coffee

(Available for groups of 50 or less)

Desert Beach

Red Beets Hummus, Goat Cheese Crumbles
Carrot, Apple Salad, Baby Greens Bouquet
Smoked Mesquite Turkey, Vegetable Crostini
Cranberry Sauce, Orange Segment
Carrot, Walnut Petit Cupcake, Caramel Drizzle

34 / person

Roadrunner

White Bean Dip, Baked Tortilla Crisp
Romaine, Kale, Lemon Ricotta, Black Figs, Toasted Pistachios
Grilled Chicken, Tomato-Olive Relish
Pickled Vegetables
Apple Cheesecake Tart, Caramel Sauce

35 / person

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

38 / person

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
Bottled Water	4.50 / each
Sparkling Waters, San Pellegrino, Limonata, Aranciata	5 / each

Grab & Go Lunches

All lunches 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
32 / person

Southwest Chicken Sandwich

Marinated Grilled Chicken, Chipotle Mayonnaise,
Jack Cheese, Roasted Red Pepper, Lettuce, Multigrain Roll
32 / person

Desert Tour Special

Ham, Salami, Provolone, Olive Relish,
Lettuce and Tomatoes on a Ciabatta Roll
32 / person

It's A Wrap

Turkey, Roast Beef, Pastrami **OR** Veggie Wrap
Herb Tortilla, Ranch Spread, Jack Cheese, Tomatoes, Shredded Lettuce
32 / person

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
Bottled Water	4.50 / each
Sparkling Waters, San Pellegrino, Limonata, Aranciata	5 / each

LUNCH BUFFETS

All Buffets Include Freshly Brewed Coffee, Decaffeinated Coffee, Mighty Leaf Tea Selection, Iced Tea
(All lunch buffets less than 50 people or open longer than 1 ½ hours will incur a \$150 surcharge)

Weekly menu selection will receive a \$5.00 discount if selected on corresponding day of the week.

MONDAY

"Pantry Counter" Deli Buffet

Tossed Garden Greens with Assorted Dressings
Gemelli Pasta Salad with Basil, Olives, Feta Cheese
Sundance Coleslaw Vinaigrette with Apples, Pineapples, Jicama
Premade Roast Beef, Honey Roasted Turkey Breast,
Peppered Pastrami and Black Forest Ham Sandwiches
Sliced Tomatoes, Lettuce, Dill Pickles, Balsamic Cipollini,
Onions, Swiss, Cheddar, Provolone Cheeses,
Assorted Rolls, Dijon, Brown Mustards, Creamed Horseradish, Mayonnaise
BBQ & Traditional Potato Chips
Brownies & Cookies

52 / person

TUESDAY

"Southwestern Buffet"

Tortilla Chips and Salsa
Grilled Asparagus, Black Bean and Cherry Tomatoes Salad
Chayote Squash, Mango and Jicama Salad, Cilantro Vinaigrette
Tossed Green Salad with Assorted Dressings
Create Your Own Fajita:
Grilled Marinated Chicken and Beef with Peppers and Onions
Guacamole, Sour Cream, Salsa, Blend of Shredded Cheeses,
Scallions, Tomatoes, Olives and Jalapenos, Warm Flour Tortillas
Zucchini, Spinach, Spanish Onions, Roasted Corn Stew
Refried Beans and Saffron Rice
Tres Leches Cake, Fried Churros with Vanilla Sauce,
Cherry Empanadas

56 / person

WEDNESDAY

"Marco Polo Salad Days"

Chef Soup of the Day

Cobb Salad: Tossed Lettuce with Swiss and Cheddar Cheeses, Black Forest Ham, Turkey, Bacon, Tomatoes, Avocado Ranch Dressing and Bleu Cheese Dressing

Greek Salad: Romaine, Kalamata Olives, Red Onion, Pepperoncini, Cherry Tomatoes, Cucumbers, Feta Cheese, Oregano Vinaigrette

Chicken Chutney Salad, Mango & Dried Fruit

Chimichurri Pasta Salad

Albacore Tuna Salad Vinaigrette

Bread Sticks, Flat Bread and Crackers

Assorted Biscotti, Lemon Cookies, Strawberry Short Cakes

54 / Person

THURSDAY

"Courtyard Picnic Buffet"

Fresh Mixed Greens, Corn Bread Croutons, Assorted Dressings

Apple Cabbage Slaw with Red Radish and Jicama

Red Skin Potato Salad with Chipotle Mayonnaise, Bacon, Cheddar Cheese, Diced Tomato Topping

Citrus Marinated Fresh Fruit Salad

From the Courtyard Grill:

Mesquite Spiced Roasted Chicken, Jumbo Frankfurters, Bratwurst with Zesty Sauerkraut and Apples

Beef Hamburgers with Sautéed Onions and Mushrooms

Hamburger & Hot Dog Buns, Rolls, Sliced Onions, Pickles, Tomatoes, Lettuce,

Sliced Swiss, Provolone, Cheddar Cheeses

Baked Beans with Bourbon Molasses

BBQ and Regular Potato Chips, Chilled Sliced Watermelon

Boston Cream Pie, Fresh Baked Cookies, Seasonal Cobbler

55 / Person

FRIDAY

"Avanti Buffet"

Caesar Salad with Garlic Croutons
Roma Tomato, Buffalo Mozzarella with Balsamic Vinegar and Olive Oil
Farfalle Pasta Salad with Shrimp, Arugula, Sun Dried Tomatoes, Imported Olives, Basil Vinaigrette
Pan Fried Chicken Roma with Provolone Cheese
Creamy Saffron Risotto
Linguine Marinara
Italian Ratatouille
Bread Sticks, Herb Focaccia, Ciabatta Bread
Ricotta Cheese Cannoli, Fresh Fruit Galliano, Cappuccino Tiramisu

57 / Person

SATURDAY

"Arizona Rodeo"

Chopped Mixed Greens with House Vinaigrette
Chunky Tomato, Cucumber, Avocado Salad, Honey-Lime Vinaigrette
Navajo Potato Salad with Crisp Bacon, Green Chili and Eggs
Chef Mike's Beef Chili with Nopalitos Cactus, Shredded Cheddar Cheese
Jerk Spiced Batter Fried Chicken Tenderloin
Smokey Barbeque Pulled Pork
Sonoran Rice with Cumin Flavored Black Beans, Cilantro
Grilled Corn on the Cob with Jalapeno Glaze
Buttermilk Biscuits and Corn Muffins with Butter
Apple Empanadas, "Grand Canyon" Fudge Sheet Cake, Lemon Sherbet

55 / Person

60 MINUTE RECEPTION PACKAGES

(Minimum 50 guests, based on 8 pieces per person)

Choose 4 Hors d'Oeuvres

30 / person

Choose 6 Hors d'Oeuvres

43 / person

Choose 8 Hors d'Oeuvres

56 / 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

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

CHILLED HORS D'OEUVRES Ala Carté

(Priced per item, minimum order 25 pieces per selection)

Ahi Tuna Tostada with Pickled Ginger Pico de Gallo	8 / each
Crabmeat and Lobster Salad Profiterole	8 / each
Smoked Duck and Brie Cheese with Brandied Cherries	8 / each
Antipasto Skewer with Fresh Mozzarella, Artichoke Hearts, Olives and Roasted Peppers	8 / each
Curried Chicken Salad Profiterole	7 / each
Southwest Sushi Rolls	8 / each
Asparagus with Prosciutto Ham	8 / each
South West Sausage Encroute	7 / each
Strawberry with Boursin	7 / each
Mini Tortilla Vaso with Bean Dip, Guacamole, Tomato	7 / each
Corn Bread Carnitas with Apple/Apricot Chutney	7 / each
Tomato Bruschetta with Roasted Garlic and Basil	7 / each
Grape Stuffed Walnut Cheese Balls	7 / each
Brie Cheese on Raisin Bread with Apricot Chutney	8 / each
Beef Tenderloin Canape with Red Onion Confit	8 / each

HOT HORS D'OEUVRES Ala Carté

(Priced per item, minimum order 25 pieces per selection)

Black Bean Empanada, Cilantro Cream	7 / each
Potato and Chorizo Pierogis	8 / each
Petit Green Chili Tamales, Salsa Verde	8 / each
Pistachio Chicken Skewers, Prickly Pear Barbeque Sauce	8 / each
Poblano Pepper Crab Cake, Lemon Aioli	9 / each
Chicken Quesadilla Trumpets, Charred Salsa	7 / each
Lamb Meatballs, Fragrant Tomato Sauce	7 / each
Southwestern Chicken Skewers, Citrus Glaze	7 / each
Vegetarian Spring Rolls, Cucumber-Cilantro Yogurt	7 / each
Parmesan Artichoke Hearts Fritters	7 / each
Grilled Chicken Flauta, Tomatillo Salsa	8 / each
Bacon Wrapped Potato Wedge, Bleu Cheese Dipping Sauce	7 / each
Panko Crusted Risotto Nuggets	7 / each
Bacon Wrapped Scallops, Smokey Barbeque Sauce	9 / each

HOT CARVING & SAUTE STATIONS

All Items Listed Below are Prepared or Carved by Our Outstanding Service Team
(Chef attendant fee \$150 per chef, 1 chef per 50 people recommended)

Shrimp Scampi

Sautéed in Butter, Diced Tomatoes,
Green Onions and White Wine
22 / person

Wild Mushroom/Spinach Strudel in Puff Pastry

8 / person

Baked Salmon with Spinach En Croute

300 (serves 50 people)

Whole Jack Daniels Honey Baked Ham

Mustards & Dried Fruit Chutney, Soft Rolls
375 (serves 40 people)

Steamship Round of Beef Au Jus

Mustard, Mayonnaise, Horseradish, Petit French Rolls
1125 (serves 12 people)

Whole Peppercorn Crusted Roast Sirloin of Beef

Bearnaise Sauce and Cocktail Rolls
450 (serves 50 people)

Prime Rib of Beef Au Jus

Mustards, Mayonnaise, Creamy Horseradish,
Silver Dollar Rolls
450 (serves 30 people)

Chipotle Rubbed Roast Pork Loin

Dried Fruit Chutney and Cheddar Cheese Biscuits
340 (serves 30 people)

Whole Roast Tom Turkey

With Mustards, Mayonnaise, Cranberry Relish,
Silver Dollar Rolls
300 (serves 30 people)

Tenderloin Chili Station

Cheese, Sour Cream and Cornbread,
Assorted Hot Sauces
18 / person

Make Your Own Fajitas

Slices of Grilled Marinated Chicken and Beef
Grated Cheddar Cheese, Onions, Peppers, Tomatoes,
Olives, Jalapenos, Scallions, Salsa, Guacamole,
Sour Cream, Warm Flour Tortillas
(approximately 2 per person)
18 / person

Quesadilla Station

Mesquite Grilled Chicken and Shrimp
Green Chili, Jalapeno Jack Cheese Blend,
Cilantro and Green Onions
(approximately 3 per person)
16 / person

Chocolate Fondue with Fresh Fruit

Grand Marnier Chocolate Fondue
Pineapples, Melons, Strawberries, Pound Cake, Whipped Cream
395 (serves 50 people)

RECEPTION DISPLAYS

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

Ceviche Display

Chef's Selection of Seasonal Seafood
Marinades, Fresh Salsa, Tortilla Chips

25 / 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, Crackers

25 / person

Southwest Antipasto

Assortment of Olives, Marinated Artichokes,
Roasted Red Peppers, Balsamic Marinated Mushroom,
Salad, Shaved Serrano Ham, Southwest Spicy Salami,
Sliced Jalapeño, Jack and Provolone Cheeses,
Flat Breads, Smashed Roasted Garlic, Cilantro Oil

20 / person

Assorted Marinated Grilled Vegetables

Balsamic Vinegar and Olive Oil

15 / Person

Vegetable Crudité

Carrots, Celery, Radishes, Cucumbers, Jicama,
Cherry Tomatoes, Cauliflower, Bleu Cheese,
French Onion Dips

11 / person

Jumbo Shrimp on Ice with Cocktail Sauce

800 (per 100 pieces)

Side of Smoked Pacific Salmon

Chopped Red Onions, Hard Boiled Chopped Eggs,
Capers, Cream Cheese, Cocktail Rye Bread, Lavosh

14 / person

Assorted Imported and Regional Cheeses

Cubed Cheeses, Dried Fruits, Assorted Crackers

17 / person

Fresh Fruit Display

Seasonal Melons, Berries, Grapes, Prickly Pear Yogurt

15 / person

Bread Display

Array of Ciabatta, Flat, Focaccia, Sour Dough,
Calamata, Olive Loaf, Herb Breads
Jalapeno Cilantro Butter, Olive Oil, Balsamic,
Herb Garlic Spread

8 / person

Dessert Display

Key Lime Pie, Hazelnut Cappuccino Tiramisu,
Raspberry Truffle Torte,
Assorted Miniature Fruit Tarts, Petit Fors

28 / person

RECEPTION STATIONS

Caesar Salad Station (GF/V)

Chopped Romaine, Focaccia Herb Croutons
Shredded Parmesan, Cured Tomatoes, Pepitas
Peppercorn Caesar Dressing

18 / person

Add 4oz Grilled Chicken Breast / 8

Chefs Potato Bar

Whipped Butter Mashed Potatoes
Whipped Yukon Gold Mashed Potatoes
Sweet Potato Fries
Assortment of Toppings to Include:
Plain and Chipotle Sour Cream, Whipped Butter
Mesquite Bacon Bits, Chives, Roasted Garlic, Bleu Cheese

22 / person

Create Your Own Vegetarian Crostini Station

(Choose 3)
Olive Tapenade
Garlic Hummus
Tomato & Basil
Artichoke & White Bean
Mushrooms & Boursin Cheese
Zucchini and Pine Nuts

24 / person

Mini Burger Station

Ground Sirloin, Portobello and Turkey Burgers
Provolone, Jack and Cheddar Cheeses,
Lettuce, Sliced Tomatoes, Red Onions, Pickles,
Ketchup, Mustard, Garlic Aioli, Slider Buns
House Made Chips

21 / person

ACTION STATIONS

Chef Attendant Fee 150 / Per Chef,
1 Chef per 50 People Recommended

Chicken Wings Station

Jumbo Chicken Wings Mixed To Order with Choice Of
Traditional Hot, Apricot Barbeque and Coffee Chili Blend

24 / person

Street Taco Station

Served With Roasted Chilis, Charred Tomatoes,
Saute Onions, Avocado Crema, Shredded Lettuce,
Shredded Cheese Blend, Cilantro, Classic Mexican Salsa,
Lime Wedges, Shredded Cabbage, Cotijo Cheese
Rancho Frijoles, Sonoran Coleslaw
Warm Flour and Grilled Corn Tortillas

Flame Grilled Carne Asads

Grilled Marinated Steak

22 / person

OR

Grilled Chicken

Chili Lime

18 / person

OR

Baja Fish Tacos

Corvina Fish Fillet, Cilantro Crema, Fresh Pico De Gallo

25 / person

Fresh Pasta Station

Made To Order Rotina Pasta and Cheese Tortellini
Choice of 2 Sauces:
Chipotle Alfredo, Marinara, Pesto Cream, Olive Oil & Garlic
Fresh Basil, Sundried Tomatoes,
Sautéed Onions and Italian Sausage,
Parmesan Cheese, Bread Sticks

22 / person

Quick Snacks

Deluxe Mixed Nuts	65 / pound
Bar Mix	28 / pound
Freshly Popped Popcorn	25 / pound
Dry Roasted Peanuts	26 / pound
Trail Mix	28 / pound
Pretzels	25 / pound
Tortilla Chips	24 / pound
Potato Chips	24 / pound

Dips

Guacamole
125 / quart (serves 25 people)

Salsa, Chili Con Queso, Mexican Bean, Cilantro Hummus, Onion or Ranch
90 / quart (serves 25 people)

Roasted Eggplant and Garlic Dip
Cucumber Onion Pepper Relish, Crumbled Feta, Grilled Pita Triangles
90 / quart (serves 25 people)

Hot Spinach Artichoke Dip, Sliced French Bread
90 / quart (serves 25 people)

Fiesta Layer Dip
Refried Beans, Tomatoes, Black Olives, Green Onions, Sour Cream,
Jalapeno Peppers, Cheddar Cheese
87 / quart (serves 25 people)

Wheel of Baked Brie
Apricot Preserves in a Pastry Crust, Currant Jam, Balsamic Cream
Sliced Baguettes, Crackers
225 / each 2.5lb (serves 25 people)

PLATED DINNER

Dinners Include Choice of Soup **OR** Salad, Chef's Choice of Seasonal Vegetables,
Assorted Dinner Rolls with Butter and Dessert
Freshly Brewed Coffee, Decaffeinated Coffee, Mighty Leaf Tea Selection
(Plated dinners require a minimum of 10 guests)

Salad Selection

Classic Mix

Iceberg, Romaine, Kale, Cucumber, Cilantro,
Cherry Tomatoes, Organic Carrots, Croutons
Cilantro Vinaigrette, Creamy Ranch Dressing

Garden Mesclun and Spinach

Mandarin Oranges, Shaved Radishes, Julienne Jicama
Dijon Vinaigrette, Balsamic Vinaigrette

The Baby Wedge

Diced Tomatoes, Cucumbers, Cilantro, Charred Corn,
Sliced Pickle Eggs, Bacon
Cotija Cheese Vinaigrette, Chipotle Ranch

Enhanced Salad Selections

Road Runner (add: 7)

Baby Mixed Greens, Jicama, Orange Segments,
Grape Tomatoes, Goat Cheese, Spiced Almonds
Sherry Vinaigrette, Raspberry Vinaigrette

La Costa (add: 6)

Fresh Baby Greens, Shaved Radish, Chili Spiced Apples,
Queso Fresco, Sundried Tomatoes
Cider Vinaigrette, Creamy Peppercorn Dressing

Cutting Edge (add: 8)

Kale and Romaine Caesar, Cured Tomatoes, Beef Jerky,
Parmesan Focaccia Croutons, Gorgonzola Crumble
Red Wine Vinaigrette

Soup Selection

Butternut Squash Bisque
Willcox Farm Tomato Bisque, Cilantro Pesto,
Herb Croutons
Cream of Chicken, Forest Mushroom,
Sherry Wine Drizzle

Deluxe Addition Add a Fourth Course

Lobster Enchilada, Mango Salsa
14 / each

Calabasita and Black Bean Gratin
6 / each
Add Spiced Shrimp
5 / each

Spiced Cauliflower and Olive Pistau
8 / each

Green Chili Tamale, Spiced Tomato Sauce
7 / each
Add Shrimp Salsa
4 / each

ENTRÉE SELECTIONS

Duet of Sliced Sirloin of Beef, Merlot Demi
Paired with Grilled Breast of Chicken
Papaya Mango Relish, Borsini Mashed Potatoes
115 / person

Duet of Ancho Chili Crusted Filet Mignon,
Truffle Demi Glaze paired with
Grilled Baby Lobster, Lemon Herb Butter, Sundried
Risotto
140 / person

Duet of Adobo Pork Loin Medallions
Paired with Herb Grilled Colorado Lamb Chop, Rosemary
Port Wine Reduction,
Pumpkin Smashed Potatoes
120 / person

Grilled Double Breast of Chicken
Apricot Demi-Glace, Pineapple Mango Salsa
Long Grain Wild Rice
92 / person

Pistachio and Pepitas Crusted Breast of Chicken, Arizona
Fruit Chutney, Fire Roasted Tomato,
Red Pepper Sauce, Golden Yukon Potatoes
98 / person

Ancho Chili Marinated Supreme Chicken Breast, Apple-
Sage Demi, Buttermilk Mashed Potatoes
93 / person

Seared Corvina Seasbass Vera Cruz, Basmati Rice
105 / person

Blackened Mahi-Mahi, Tomatillo Salsa,
Black Bean and Corn Arepa,
Guajillo Chili Vinaigrette, Chipotle Crema Splash
108 / Person

Firecracker Grilled Salmon, Chili Glaze,
Cucumber Pepper Relish, Jasmine Rice
94 / person

Pumpkin Crusted Grilled Pork Chops
Curry Infused Morel Stew, Garlic Mashed Potatoes
95 / person

Veal Loin Medallions, Calvaros Demi,
Roasted Wild Mushrooms, Angel Hair Pasta
110 / person

Herb Crusted Roasted Rack of Lamb
Rosemary Garlic Demi-Glace, Mushroom Risotto
125 / person

Vegetarian Options

Eggplant Roulade (GF/V)

Mushrooms, Spinach, Red Peppers, Ricotta Cheese, Spiced Tomato Sauce
89 / person

Vegetable Wellington

Quinoa, Portabella Mushrooms, Roasted Red Peppers, Zucchini,
Tomatillo Sauce, Pear Tomatoes
89 / person

Pan Fried Cauliflower "Millanaise"

Organic Brown Rice, Olive-Citrus Relish, Watercress
89 / person

Dessert Selections

Red Tuxedo Cupcake, Candied Orange
Ibarra Chocolate Torta with Dulce De Leche Whipped Cream
Classic Vanilla Bean Cheesecake with Pine Nut Crust and Pomegranate Berry Puree
Chocolate Banana Panna Cotta with Peanut Butter Milk Crunch
Cinnamon Apple Torte, Salted Caramel, Lemon Crème Fraiche

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
Bottled Water	4.50 / each
Sparkling Waters, San Pellegrino, Limonata, Aranciata	5 / each

Dinner Buffets

All Buffets include Freshly Brewed Coffee, Decaffeinated Coffee, Mighty Leaf Tea Selection, Iced Tea
For Buffet of 50 guest or less
(Buffets open longer than 1 ½ hours will incur a \$150 surcharge)

Mini Buffet #1

House Mixed Greens
Cucumber, Tomato, Red Onion, Herb Crouton
Cilantro Vinaigrette, Ranch Dressing
Cucumber Dill Vinaigrette Salad
Rosemary Rotisserie Chicken
Seared Tenderloin Tips Vegetable Stew
Roasted Red Potatoes
Steamed Broccoli, Corn Salsa
Cheese Biscuits, Butter
Cranberry Orange Cupcake, Chocolate Cherry Mousse
75 / person

Mini Buffet #2

Vegetable Chopped Salad
Pasta Salad, Cured Tomatoes Vinaigrette
Green Chili Pork Stew
White Rice – Quinoa Blend
Roasted Pink Trout Fillet
Beef Machaca, Warm Flour Tortilla
Grilled Zucchini, Tomato Relish
House Rolls, Butter
Très Lèches Torte, Turtle Cheesecake, Apple Frangipane
68 / person

Grand Canyon

Organic Spinach, Wheat Berry, White Mushrooms, Bleu Cheese, Sundried Cranberries, Cider Vinaigrette
Heirloom Tomatoes, Artichokes and Green Onion Bouquet, Olive Oil, Fresh Lemon

Carving Stations

Achiote Marinated Roast Pork Loin, Cherry Barbecue Sauce
Braised Barbeque Beef Brisket, Horseradish Cream, Chipotle Mustard
Chipotle Spiced Baked Salmon/Cucumber-Dill Yogurt
Roasted Golden Yukon Potatoes
Vegetarian Bean Stew
Steamed Broccolini, Panko-Pepitas Crumbs
Assorted Breads, Compound Butter
Chocolate Silk Tartlet, Cinnamon Flan, Pistachio Mandarin Torte

95 / person

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

Poolside Fiesta

Mixed Greens, Cilantro, Roasted Corn, Black Beans, Tomatoes, Jicama, Cilantro Vinaigrette
Chilled Grilled Zucchini, Yellow Squash, Eggplant,
Red Peppers, Asparagus, Portabella Mushrooms, Red Onions, Herb Balsamic Vinaigrette

Guacamole Station

House Guacamole, Classic Salsa, Queso Fresco, Limes, Cilantro, Black Beans, Jalapenos
Fried Corn Tortilla and Grilled Flour Tortilla Chips
Mesquite Grilled Chicken Breast, Pomegranate Barbecue Sauce
Braised Beef Tamales, Classic Salsa

Fish Taco Station

Grilled Chunks of Grilled Mahi-Mahi, Pico De Gallo, Guacamole, Shredded Cabbage, Cilantro, Lime,
Grilled Flour and Corn Tortillas, Fiesta Rice Pilaf
Jalapeno Cornbread, Buttermilk Biscuits, Butter
Ibarra Chocolate Rum Balls, Tre's Lèches Cake,
Pumpkin – Apple Empanada

105 / person

Oro Valley

Beef Steak Tomatoes, Crumbled Queso Fresco, Red Onions, Balsamic Vinaigrette
Mixed Greens Bouquet, Red Radishes, Jicama, Mandarin Oranges, Spiced Walnuts, Cilantro Vinaigrette
Chunky Cucumbers and Artichoke Bottoms, White Wine Dill Vinaigrette
Assortment of Rolls, Baguettes, Flat Breads, Olive Oil, Cilantro Hummus, Butter

Select Your Entrée Option:

Roasted Prime of Rib Au Jus, Horseradish Sauce
Pistachio Crusted Breast of Chicken, Prickly Pear Glaze
Chili Spiced Roasted Salmon, Poblano Pepper Emulsion
Rosemary Roasted Idaho Potatoes
Roasted Cumin Cauliflower, Steamed Broccoli,
Buttered Panko Crust
Cherry Streusel Tart, Chocolate Truffle Cake, Pistachio Torte, Soft Caramel Cheesecake

110 / person

OR

Roast Sirloin of Beef, Merlot Demi Glaze
Herb Crusted Corvina Seabass Fillet, Citrus Sauce
Seared Chicken Breast, Black Currants-Olive Relish, Shallots Demi-Glace
Baby Vegetables, Grilled Tomato Parmesan
Roasted Idaho Wedge, Wild Rice Blend

125 / person

(Chef attendant fee 100/chef, 1 chef per 50 people recommended)

WILD WEST ROUND UP

(Minimum of 50 people)

Salads

Chuck Wagon Salad with Cucumbers, Sliced Red Onions, Black Olives, Tomatoes, Pickled Cauliflower, Herb Croutons, Assorted Dressings

Cowboy Potato Salad, Hard Boiled Eggs, Bacon, Green Onions, Marinated Tomatoes, Red Onions
Balsamic Reductions

Trimmings

Baked Potato, Sour Cream, Chives, Butter

Corn on the Cob, Ranch Style Cowboy Beans

Biscuits, Corn Bread, Honey & Butter

Desserts

Chocolate Chipotle Cake, Meringue Crunch, Roasted Pineapple Rum Cake, Peach & Cherry Cobbler

Beverages

Freshly Brewed Coffee, Decaffeinated Coffee, Mighty Leaf Tea Selection, Iced Tea

Select Your Entrée Option:

Prickly Pear Marinated Chicken Breast

Barbecued Pork Baby Back Ribs

90 / Person

OR

Grilled Sirloin Steak, Chili Dust Onion Rings

Prickly Pear Marinated Chicken Breast

Mesquite Grilled Salmon, Dijon Crust, Cucumber Relish

115 / Person

OR

1-Pound Grilled T-Bone

Barbecued Jumbo Shrimp

135 / Person

Dessert Buffet

Raspberry Truffle Torte

Khalua Cappuccino Tiramisú

Assorted Bite Sized Cheesecakes

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 Fors

Assorted Cookies, Cream Cheese Brownies

29 / person

Add Any Of The Following To The Dessert Buffet:

Freshly Brewed Coffee, Decaffeinated Coffee, Mighty Leaf Tea Selection, Iced Tea

5 / Person

Ben & Jerry's Ice Cream Pops

5.50 / person

**Outdoors Only

Create Your Own S'mores Station

OR

Bananas Foster Station

OR

Cherries 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

17 / 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

4.50 / each

Assorted Regular and Diet Soft Drinks

Plain and Sparkling Waters

Plain Bottled Water

4.50 / each

Sparkling and San Pellegrino Limonata and Aranciata

5.50 / each

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 - 6 / person

Reception Stations

Cordials and Cognac

Amaretto Di Saronno, Bailey's Irish Cream, Frangelico, Grand Marnier, Hennessey V.S.

10 / each

Margarita Bar

Traditional, Prickly Pear, Strawberry, Cranberry

8.50 / each

Brunch Bar

Variety of Mimosas, Bloody Marys, Screwdrivers, Greyhounds, Gin Fizz

8 / each

Martini Bar

Classic, Carmel Apple, Conquistador, Strawberries and Cream, French

10 / each

Alcoholic Punches

Sangria, Champagne Punch, Margarita, Conquistador Cooler, Bloody Mary's

145 / gallon

Non-Alcoholic Options:

Mocktail Bar

Laughing Buddha, Conquistador Cooler, Ginger Apple, Pomegranate Mojito, Sunshine Berry Fizz, Cucumber Fresca, Italian Soda, Bombay Cola, Prickly Pear, Mango Margarita

10 / person

Lemonade Stand

Pink Lemonade, Thyme and Lime, Hibiscus and Mint, Spicy Cayenne Shandy

7 / person

Gourmet Coffee Bar

Whipped Cream, Chocolate Shavings, Cinnamon Sticks, Orange Peels, Rock Sugar, Sugar in the Raw, Chocolate Wafer Sticks, Demitasse Sticks

105 / gallon

Punch

Fruit Punch Cooler

65 / gallon

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
LOT, 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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GENERAL INFORMATION

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

- 500.00 for double set (indoor/outdoor space)
- 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
- 25.00 per person/per hour for coat check attendant
- 100.00 per half hour for banquet time change fluctuation (ask Chris)
- 50.00/room for re-keying of banquet space
- 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
- 2.50/under guestroom door – 3.00/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, if needed)
- 95.00/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/chef, per/hour for omelette station of less than 50 people
- 150.00/chef for carving stations or action stations, 1.5 hours in duration or less
- 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
- 25.00 re-tray fee to serve left over breakfast items at breaks

Pricing above does not include tax