



BANQUET MENU

AT THE SCOTTSDALE PLAZA RESORT

2017 MENU & PRICING

7200 North Scottsdale Road
Scottsdale, AZ 85253
480-948-5000
www.scottsdaleplaza.com



THE SCOTTSDALE
PLAZA
RESORT

Menu Icons

GF – Made Without Gluten-Containing Ingredients

Due to our open kitchens that handle gluten, we cannot guarantee that items made without gluten-containing ingredients are “gluten-free,” as defined by the FDA. We make every effort to avoid gluten cross-contact; however, there is always the potential for cross-contact with other gluten-containing food items, particularly in our self-serve facilities. We encourage guests to speak to the chef or manager regarding any questions about ingredients.

V – Vegetarian

Contains no meat, fish, poultry, shellfish, or products derived from these sources, but may contain dairy or eggs.

VG – Vegan

Vegan is defined as not including animal meat or any animal by-products.

A La Carte Break Items

Beverages

ROC ² Coffee	\$82 per gallon
ROC ² Decaffeinated Coffee	\$82 per gallon
Hot Tea, Gourmet Selection	\$72 per gallon
Assorted Fruit Juices [Orange, Grapefruit, Cranberry, and Apple]	\$65 per gallon
Lemonade	\$45 per gallon
Fruit Punch	\$46 per gallon
Soft Drinks	\$4.50 each
Mineral Waters	\$4.50 each
Natural Bottled Spring Waters	\$4.50 each
Natural Bottled Fruit Juices	\$4.50 each
Single Serve Shamrock Milk	\$3.50 each
Hot Chocolate	\$55 per gallon
Freshly Brewed Iced Tea	\$46 per gallon
Red Bull Energy Beverage [Regular or Sugar Free]	\$6 each
Arizona Iced Tea and Green Tea	\$5 each
Gatorade	\$5 each

Bakery

Croissants (V)	\$62 per dozen
Chocolate Croissants (V)	\$65 per dozen
Assorted Freshly Baked Muffins (V)	\$52 per dozen
Assorted Danish Pastries (V)	\$52 per dozen
A Variety of Fresh Einstein Bagels with Whipped Cream Cheese (V)	\$60 per dozen
Iced Cinnamon Buns (V)	\$52 per dozen
Assorted Donuts (V)	\$52 per dozen
Assorted Fruit and Nut Breads (V)	\$60 per loaf
Fruit Filled Turnovers (V)	\$50 per dozen

Complements

Assorted Fruit Yogurt (V) (GF)	\$4.50 each
Greek Yogurt (V) (GF)	\$5.50 each
Fresh Sliced Seasonal Melon, Citrus Fruit, and Berries (V) (VG) (GF)	\$12 per guest
Fresh Whole Fruit (V) (VG) (GF)	\$36 per dozen
Granola Bars (V)	\$4 each
Candy Bars (V)	\$4 each
KIND Bars (V)	\$5 each
Ice Cream Novelties (V)	\$5 each
Gourmet Ice Cream Bars (V)	\$7 each
Assorted Fresh Baked Cookies (V)	\$47 per dozen
Freshly Baked Brownies (V)	\$47 per dozen
Krispy Rice Treats (V) (GF)	\$42 per dozen
Assorted Finger Sandwiches (Ham, Turkey, Cucumber, or Smoked Salmon)	\$6 each
Jumbo Pretzels with Honey Mustard and Beer Cheese Fondue (V)	\$5 each
Individual Bags of Trail Mix (V) (VG) (GF)	\$4 each
Freshly Popped SPR Popcorn (V) (VG) (GF)	\$16 per pound
Pretzel Sticks (V)	\$16 per pound
Gourmet Mixed Nuts (V) (VG) (GF)	\$52 per pound
Individual Bags of Assorted Chips	\$2.75 per bag

All prices are subject to change and do not include 23% service charge and 8.8% sales tax
Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness



THE SCOTTSDALE PLAZA RESORT

BREAKFAST



Continental Breakfast

All Continental Breakfasts Include Freshly Brewed ROC² Regular And Decaffeinated Coffee,
A Selection Of Chilled Juices, Selection Of Herbal Teas

Continental Breakfast One

Assortment of Fresh Baked Breakfast Pastries (V), Preserves, Honey and Butter (V) (GF) \$26 per guest

Continental Breakfast Two

Sliced Seasonal Fruit Display (V) (VG) (GF), Assorted Fruit Yogurts (V) (GF), Blueberry Flax Seed Granola (V), 2% and Skim Milk (V),
Assortment of Fresh Baked Breakfast Pastries (V) Preserves, Honey, and Butter (V) (GF) \$28 per guest

Continental Breakfast Three

Sliced Seasonal Fruit Display (V) (VG) (GF), Assorted Fruit Yogurts (V) (GF), Selection of Breakfast Cereals (V), 2% and Skim Milk (V),
Assortment of Mini Croissants, Tea Cakes and Mini Muffins (V), Variety of Einstein Bagels and Whipped Cream Cheese,
Preserves, Honey, and Butter (V) \$30 per guest

Continental Breakfast Four

Seasonal Fruit Salad with Berries (V) (VG) (GF), Assorted Fruit Yogurts (V) (GF), Selection of Coffee Cakes (V), Oatmeal with Dried Fruit
and Brown Sugar (V), French Vanilla Almond and Chocolate Hazelnut Granola (V) \$32 per guest

Plated Breakfast

Served With Freshly Squeezed Orange Juice, Freshly Brewed ROC² Regular And Decaffeinated Coffee, Selection Of Herbal Teas

Add an Assorted Bakery Basket to the table.....\$4 per guest

Fiesta Eggs (V)

Hickman's Family Farms Scrambled Eggs, Monterey Jack, Peppers, Scallions, Crispy Tortillas, House Salsa, Southwest Potatoes.....\$30 per guest

Plaza Breakfast (GF)

Hickman's Family Farms Scrambled Eggs, Choice of Bacon or Sausage Links, Herb Roasted Red Potatoes.....\$30 per guest

Vanilla Cinnamon French Toast

Chicken Sausage, Powdered Sugar, Maple Syrup.....\$32 per guest

Steak and Eggs (GF)

Grilled Flat Iron, Hickman's Family Farms Scrambled Eggs, Herb Roasted Red Potatoes, House Salsa.....\$42 per guest

Garden Frittata (V) (GF)

Hickman's Family Farms Eggs, Tomato, Mushroom, Broccoli, Scallions, Cheddar, Monterey Jack,
Roasted Red Pepper Coulis, Herb Roasted Red Skin Potatoes.....\$32 per guest

Breakfast Buffets

All Breakfast Buffets Are Served With Freshly Squeezed Orange Juice, A Selection Of Chilled Juices,
Freshly Brewed ROC² Regular And Decaffeinated Coffee, Selection Of Herbal Teas

The Plaza

Sliced Fresh Fruit (V) (VG) (GF), Hickman's Family Farms Scrambled Eggs with Cheddar and Chives (V) (GF), Sausage Links (GF), Bacon (GF), Choice of Cinnamon Swirl French Toast (V) or Fluffy Pancakes with Maple Syrup (V), Roasted Yukon Potatoes with Peppers and Onions (V) (VG) (GF), Assorted Breakfast Pastries (V), Preserves, Honey and Butter **\$38 per guest**

Southwest

Fresh Fruit Salad (V) (VG) (GF), Hickman's Family Farms Scrambled Eggs with Tomato, Scallions, Monterey Jack, and Crisp Tortillas (V), House Salsa (V) (VG) (GF), Jalapeño Bacon (GF), Green Chile Sausage Links (GF), Horchata French Toast (V), Yukon Gold Potatoes with Chorizo and Cheese (GF), Assortment of Breakfast Pastries (V), Preserves, Honey and Butter **\$40 per guest**

Indulge

Sliced Fruit Display (V) (VG) (GF), Variety of Cereals (V), Chocolate Hazelnut Granola (V) (VG), 2% and Skim Milk (V), Hickman's Family Farms Scrambled Eggs with Cheddar (V) (GF), Vegetable Frittata (V) (GF), Bacon (GF), Sausage Links (GF), Cheese Blintz with Lemon Berry Compote (V), Herb Roasted Red Potatoes (V) (VG) (GF), Assortment of Breakfast Pastries (V), Preserves, Honey and Butter **\$44 per guest**

Lighter Side

Fresh Fruit Salad with Berries (V) (VG) (GF), Blueberry Flax Seed Granola (V) (VG), 2% and Skim Milk (V), Assorted Fruit Yogurt (V), Hickman's Family Farms Scrambled Eggs with Fresh Herbs (V) (GF), Chicken Sausage (GF), Oatmeal with Dried Fruits and Brown Sugar (V) **\$38 per guest**

*Buffet pricing based on 2 hours. Replenishment will occur only during first hour. Buffets open over 2 hours are subject to a \$200.00 surcharge.
Additional fee of \$150.00 applies when guarantee on Breakfast Buffet is less than 25 guests.*

Brunch

Designed for groups of 50 or more guests

Brunch Is Served With Selection Of Chilled Juices, Freshly Brewed ROC² Regular And Decaffeinated Coffee, Selection Of Herbal Teas

Sliced Fruit Display (V) (VG) (GF)

Assortment of Freshly Baked Breakfast Pastries (V)

Preserves, Honey and Butter (V) (GF)

Omelet Station (GF)

Ham, Bacon, Peppers, Onions, Mushrooms, Tomatoes, Spinach, Black Olives, Jalapeños, House Salsa, Cheddar, Hickman's Family Farms Shell Eggs, Egg Whites, Egg Beaters

* Chef fee of \$175 per hour per chef * (2 hour minimum)

Choice of Belgian Waffles or Pancakes (V)

Whipped Cream, Maple Syrup, Blueberry Sauce

Bacon and Sausage Links (GF)

Smoked Salmon (V)

Mini Bagels, Cream Cheese, Tomato, Red Onion, Hard Boiled Egg, Lemon, Capers

Roasted Yukon Gold Potatoes with Peppers and Onions (V) (GF) (VG)

Tomato and Leek Frittata (V) (GF)

Roasted Tomato, Braised Leek, White Cheddar

Mixed Berry and Spinach Salad (V) (GF) (VG)

Asparagus Salad (GF)

Grilled Asparagus, Hard Boiled Egg, Red Onion, Bacon, Candied Pepitas, Roasted Poblano Vinaigrette, Spring Mix

Croque-Monsieur Bake

Country Bread, Gruyère, Dijon, Ham, Fresh Herbs

Chicken and Grits

Fried Chicken, Creamy Grits, Cheddar

\$75 per guest

Chef Carved Slow Roasted Prime Rib, Horseradish, Au Jus (GF) – Additional **\$15 per guest**

Chef Carved Maple Glazed Ham, Dijon Mustard (GF) – Additional **\$12 per guest**

* Chef fee of \$175 per hour per chef * (2 hour minimum)

Breakfast Enhancements

Designed To Enhance Continental Breakfasts And Breakfast Buffets

Bacon and Eggs ^{GF}

Hickman's Family Farms Scrambled Eggs, Bacon,
Cheddar **\$10 per guest**

Pancakes ^V

Buttermilk Pancakes, Maple Syrup **\$8 per guest**

French Toast ^V

Cinnamon Swirl Bread, Maple Syrup **\$8 per guest**

Breakfast Burrito ^V

Hickman's Family Farms Scrambled Eggs, Cheddar and Monterey Jack,
Roasted Peppers, Flour Tortilla, House Salsa **\$8 per guest**

Croissant Sandwich

Hickman's Family Farms Scrambled Eggs, Honey Ham,
Swiss Cheese, Croissant **\$12 per guest**

Breakfast Muffin

Hickman's Family Farms Scrambled Eggs, Choice of Bacon or Sausage,
Cheddar, English Muffin **\$10 per guest**

Whole Wheat Scramble ^V

Hickman's Family Farms Scrambled Eggs, Monterey Jack, Fresh Herbs,
Whole Wheat Tortilla, House Salsa **\$10 per guest**

Breakfast Potatoes ^{V GF VG}

Roasted Yukon Gold Potatoes, Peppers, Onions **\$4 per guest**

Biscuits and Gravy

Fresh Biscuits, Sausage Gravy **\$8 per guest**

Omelet Station

Hickman's Family Farms Shell Eggs, Egg Whites, Egg Beaters, Ham,
Bacon, Peppers, Onions, Tomato, Spinach, Mushrooms, Jalapeños,
Cheddar and Monterey Jack, House Salsa

* Chef fee of \$175 per hour per chef * (2 hour minimum)

..... **\$16 per guest**

Assorted Cereal ^V

2% Milk, Skim Milk. **\$5 per guest**

Oatmeal ^V

Dried Fruits, Brown Sugar. **\$6 per guest**

Hard Boiled Eggs ^{V GF}

..... **\$3 per guest**

Bread Table ^V

Assorted Breads for Toast, English Muffins, Mini Bagels, Butter,
Preserves, Honey, Peanut Butter **\$6 per guest**



THE SCOTTSDALE PLAZA RESORT

BREAKS



Breaks

Package Break Pricing is based on 15 to 30 Minutes

Day Break ^(V)

Assorted Fruit Yogurts, Trail Mix, Assorted Fruit and Nut Breads, Fruit Filled Nutri-Grain and KIND Bars, Whole Fresh Fruit, Assorted Chilled Juices, Bottled Waters. **\$24 per guest**

Trail Mix ^(V) ^(VG) ^(GF)

Create Your Own Trail Mix, Pretzels, Honey Roasted Peanuts, Whole Roasted Almonds, Sunflower Seeds, White Chocolate Disks, Dark Chocolate Disks, M&M's, Raisins, Dried Cherries, Dried Cranberries, Freshly Brewed ROC² Regular and Decaffeinated Coffee, an Assortment of Hot Teas, Bottled Waters **\$20 per guest**

Parfait ^(V)

Bowl of Granola, Berries, Dried Fruits, Assorted Donut Holes, Vanilla Yogurt **\$18 per guest**

Ice Cream Man ^(V)

Assorted Premium Ice Cream Bars and Sandwiches, Frozen Ice Cream Candy Bars, Frozen Fruit Bars, Bottled Waters. **\$20 per guest**

Healthy ^(V)

Assorted String Cheeses, Hard Boiled Eggs with Salt and Pepper, Celery Sticks with Blue Cheese Dip, Peanut Butter, Sunflower Seeds, Bottled Waters **\$20 per guest**

Ballpark

Roasted Shelled Peanuts, Cracker Jacks, Hot Pretzels with Beer Cheese Fondue, Mini Corn Dogs with Deli Mustard, Honey Mustard, Ice Cold Lemonade, Root Beer **\$20 per guest**

Junkyard ^(V)

Chocolate Chip Cookies, Freshly Popped and Buttered Popcorn, Kettle Chips with Onion Dip, Assorted Soft Drinks **\$18 per guest**

Candy Shop ^(V)

Skittles, M&M's, Jolly Ranchers, Peach Slices, Gummy Bears, Assorted Jones Sodas or Assorted Original New York Seltzer **\$18 per guest**

Pop This

Traditional Flavors (Select Two)

Butter, Kettle Corn, Caramel

Gourmet Flavors (Select Two)

Bacon Cheddar, Cotton Candy, Garlic Parmesan, Chipotle Cheddar, Jalapeño Cheddar, Ranch, Spicy Buffalo, Sour Cream and Chive, Dill Pickle, Salt and Vinegar, Assorted Soft Drinks and Bottled Waters. **\$20 per guest**

La Hora Feliz

Tortilla Chips, House Salsa, Salsa Verde, Guacamole, Southwest Spinach Dip, Assorted Flavors of Jarritos Sodas **\$20 per guest**

Just Drinks ^(V) ^(VG) ^(GF)

Based on 8 hours
Assorted Soft Drinks, Freshly Brewed ROC² Regular and Decaffeinated Coffee, Assortment of Hot Teas, Iced Tea, Bottled Waters **\$22 per guest**

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THE SCOTTSDALE PLAZA RESORT

LUNCH



Plated Lunch

Choice of 2 or 3 Entrées – Add \$8 to Highest Priced Entrée

Group is Required to Provide Place Cards and Entrée Counts 7 Days Prior to Function

All Plated Lunches Are Served With Freshly Brewed ROC² Regular And Decaffeinated Coffee,
Selection Of Herbal Teas, Lunch Accompaniment, Lunch Dessert, Bakery Fresh Rolls And Butter

Luncheon Accompaniments

Select one of the following to complement your Choice of Entrée

Soups

Soup Du Jour

Chef's Creation

Minestrone ^V

Pasta, Roasted Vegetable Broth, Vegetables, Beans

Corn Chowder

Chicken Broth, Corn, Roasted Poblano, Carrot, Celery, Onion

Tomato Basil

Chicken Broth, Tomato, Carrot, Onion, Basil, Cream

Salads

Classic Caesar ^V

Romaine, Parmesan Cheese, Pretzel Crouton, Creamy Caesar Dressing

Garden Salad ^V ^{VG} ^{GF}

Field Greens, Carrot, Tomato, Cucumber, Red Onion, Herb Vinaigrette

Southwest ^V ^{GF}

Field Greens, Roasted Corn, Tomato, Roasted Red Peppers, Jicama, Cilantro Lime Vinaigrette

Spinach Salad

Baby Spinach, Bacon, Granny Smith Apple, Red Onion, Candied Walnuts, Goat Cheese, Dijon Vinaigrette

Caprese ^V ^{GF}

Red and Yellow Tomato, Fresh Mozzarella, Basil, Arugula, Balsamic Reduction

Cold Entrées

Choice of 2 or 3 Entrées – Add **\$8** to Highest Priced Entrée
Group is Required to Provide Place Cards and Entrée Counts 7 Days Prior to Function

Southwest Chicken Caesar Salad

Grilled Achiote Chicken, Roasted Corn, Roasted Red Peppers, Pretzel Croutons, Pepitas, Queso Fresco, Romaine, Chipotle Caesar Dressing

\$38 per guest

*Substitute Shrimp for an Additional **\$5 per guest**

Salmon Nicoise Salad ^{GF}

Herb Crusted Salmon, Grape Tomato, Red Onion, Kalamata Olive, Capers, Green Bean, Field Greens, Balsamic Vinaigrette

\$40 per guest

Steakhouse Salad

Grilled Flat Iron, Baby Iceberg, Bacon, Grape Tomato, Red Onion, Blue Cheese, Red Wine Vinaigrette

\$42 per guest

Turkey Cobb Wrap

Boar's Head Smoked Turkey, Bacon, Blue Cheese, Tomato, Scallions, Avocado, Romaine, Flour Tortilla

Served with Chef's Choice of Prepared Salad

\$36 per guest

Southwest Chicken Sandwich

Chili Rubbed Chilled Chicken Breast, Roasted Yellow Pepper, Jalapeño Bacon, Pickled Red Onion, Avocado Aioli, Torta

Served with Chef's Choice of Prepared Salad

\$38 per guest

Hot Entrées

All Hot Entrées are Served with Seasonal Accompaniments
Choice of 2 or 3 Entrées – Add **\$8** to Highest Priced Entrée
Group is Required to Provide Place Cards and Entrée Counts 7 Days Prior to Function

Pork Chop ^{GF}

Boneless Pork Chop, Ancho Chile, Chimichurri

\$42 per guest

Yucatan Chicken ^{GF}

Achiote Airline Chicken Breast, Pickled Red Onion, Citrus Cream Sauce

\$42 per guest

New York Strip

Grilled New York Strip, Tobacco Onions, Whiskey Shallot Butter

\$48 per guest

Chicken Saltimbocca ^{GF}

Airline Chicken Breast, Prosciutto, Sage and Parmesan Cream

\$40 per guest

Salmon Fillet ^{GF}

Cumin and Coriander Crusted Salmon, Avocado Salsa

\$44 per guest

Roasted Chicken ^{GF}

Herb Roasted Chicken, Roasted Red Pepper Coulis

\$40 per guest

Seasonal Fish ^{GF}

Lemon Thyme Butter

\$40 per guest

Southwestern Pasta ^V

Pappardelle Pasta, Corn, Tomato, Black Bean, Red Onion, Scallions, Red Bell Pepper, Cilantro

\$35 per guest

*Add Grilled Chicken or Shrimp for an Additional **\$5 per guest**

Basil Pesto Pasta ^V

Penne Pasta, Cherry Tomato, Red Onion, Fresh Mozzarella, Basil, Olive Oil, Parmesan

\$35 per guest

*Add Grilled Chicken or Shrimp for an Additional **\$5 per guest**

Luncheon Desserts

Select One of the Following to Complement Your Choice of Entrée

Salted Caramel Trifle (V) (GF)

Chocolate and Caramel Mousse, Chocolate Dacquoise, Salted Caramel

Old Fashioned Chocolate Cake (V)

Seasonal Berries

New York Cheesecake (V)

Strawberry Sauce, Lemon Whipped Cream

Black Forest Cheesecake (V)

Sour Cherry, Bitter Chocolate Mousse, Oreo Crust

Caramel Apple Tartlet (V)

Caramel Sauce, Served Warm

Equator Trifle (V)

Coconut Mango Mousse, Raspberry Passion Fruit Coulis, Coconut Meringue

Tres Leches (V)

Light Cake Soaked in Three Types of Milk, Seasonal Berries, Chocolate Sauce

Seasonal Fruit Cup (V) (VG) (GF)

Seasonal Fruits, Arizona Honey

Boxed Lunch

Sandwich Box Lunches Include an Individual Bag of Chips, Candy Bar, Whole Fresh Fruit, Mayonnaise and Dijon Mustard, Utensils, Soft Drink or Bottled Water

Chicken Caesar Salad

Romaine, Grilled Chicken, Shaved Parmesan, Roasted Tomato, Caesar Dressing

\$34 per guest

Southwestern Cobb Salad

Achiote Chicken, Field Greens, Roasted Corn, Tomato, Bacon, Avocado, Cheddar, Monterey Jack, Tortilla Strips, Roasted Poblano Ranch

\$34 per guest

Arizona Turkey Club

Boar's Head Smoked Turkey, Bacon, Lettuce, Tomato, Avocado Aioli, French Baguette

\$34 per guest

Ham and Fontina

Boar's Head Black Forest Ham, Fontina Cheese, Lettuce, Roasted Tomato Aioli, Ciabatta

\$32 per guest

Horseradish Roast Beef

Boar's Head London Broil Roast Beef, Caramelized Onions, Tomato, Arugula, Horseradish and Chive Aioli, Pretzel Bun

\$34 per guest

Italian

Boar's Head Prosciutto, Salami, Pepperoni, Provolone, Red Onion, Lettuce, Tomato, Pepperoncini, Roasted Garlic Aioli, Oregano, French Baguette

\$34 per guest

Roasted Vegetable Wrap [Ⓥ]

Portobello Mushroom, Red Onion, Red Bell Pepper, Cucumber, Sprouts, Hummus, Spinach Tortilla

\$30 per guest

A minimum of 25 sandwiches each is required if ordering more than (1) type of sandwich with the exception of vegetarian sandwich

Group is required to provide boxed lunch counts

5 business days prior to function

Lunch Buffet

Lunch Buffets are Designed and Priced to be served During the Lunch Hour
Lunch Menus Substituted as Dinners Will be Charged an Additional **\$20 per guest**

The Scottsdale Plaza

Baby Iceberg Wedge ^{GF}

Petite Iceberg Wedges, Blue Cheese, Roma Tomato, Red Onion,
Bacon, Buttermilk Ranch

Watermelon and Feta ^{V GF}

Watermelon, Feta, Red Onion, Pecans, Arugula,
Champagne Vinaigrette

ENTRÉE CHOICE:

Honey Glazed Pork Loin ^{GF}

Sherry Glazed Onions, Arugula

Herb Crusted Sirloin

Parmesan Polenta, Forest Mushroom Demi

Roasted Chicken ^{GF}

Marinated Artichokes, Lemon, Thyme, Garlic

Salmon Vera Cruz ^{GF}

Fire Roasted Tomato, Garlic, Green Olives, Pickled Jalapeño

Roasted Garlic Mashed Potatoes ^{V GF}

Spinach and Mushroom Alfredo ^V

Penne Pasta, Wild Mushrooms, Baby Spinach, Parmesan Cream

Seasonal Vegetable Medley ^{V GF}

Shortcake Bar ^V

Pound Cake, Strawberry, Blueberry, Chocolate Sauces, Whipped Cream

ROC² Coffee and Tea Service

Choice of Two Entrées \$46 per guest
Choice of Three Entrées \$50 per guest
Choice of Four Entrées \$54 per guest

Pricing of buffets based on 2 hours. Replenishment will occur only during first hour. Buffets open over 2 hours are subject to a \$200 surcharge. Additional fee of \$150 applies when guarantee on lunch buffet is less than 50 guests.

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The Deli

Featuring Boar's Head Meats

Tomato Basil Soup ^V

Tomato, Basil, Roasted Vegetable Broth, Cream

Antipasti Salad ^{V GF}

Marinated Mushrooms, Artichoke Hearts, Olives, Fresh Mozzarella,
Pickled Peppers, Field Greens, Red Wine Vinaigrette

Sliced Oven Gold Turkey, Roast Beef and Black Forest Ham ^{GF}

Mexico City Tuna Salad ^{GF}

Avocado, Jalapeño, Cilantro

Havarti, Muenster and Sharp Cheddar ^{V GF}

Pesto Aioli, Deli Mustard ^{V GF}

Tomato, Lettuce, Giardiniera ^{V GF}

Croissants, Flatbreads, Challah

Kettle Chips ^{V GF}

Chef's Selection of Dessert ^V

ROC² Coffee and Tea Service

\$46 per guest

Lunch Buffet

Southwestern Flavors

Fiesta Salad ^(V)

Romaine, Tortilla Strips, Cheddar, Monterey Jack, Green Onion, Tomato,
Black Olives, Roasted Poblano Dressing

Southwest Vegetable Salad ^{(V) (VG) (GF)}

Tomato, Corn, Cucumber, Red and Yellow Bell Pepper, Poblano Pepper,
Red Onion, Black Beans, Cilantro Lime Vinaigrette

Spinach Enchiladas ^(V)

Spinach, Garlic, Cheddar, Monterey Jack, Salsa Verde

Fajitas

Red Chile Chicken, Tomato, Bell Peppers, Onions, Flour Tortillas,
Cheddar, Monterey Jack, Guacamole, Sour Cream, Fire Roasted Salsa

Green Corn Tamales

Corn, Green Chiles, Monterey Jack, Salsa Verde

Arroz Poblano ^{(V) (GF)}

Rice, Poblano Chile, Cilantro, Corn, Cotija

Frijoles Charros ^{(V) (GF)}

Pinto Beans, Jalapeño, Fire Roasted Tomato, Cilantro

Cinnamon Crisp ^(V)

Flour Tortilla, Cinnamon, Sugar, White Chocolate Fondue

ROC² Coffee and Tea Service

\$50 per guest

Backyard Cookout

1/3 Pound Fresh Ground Hamburgers ^(GF)

Jumbo Kosher Hot Dogs ^(GF)

Grilled Chicken Breast ^(GF)

OR

Fried Chicken ^{(V) (VG) (GF)}

Grilled Vegetable Salad ^(GF)

Zucchini, Squash, Red Onion, Carrot, Red Bell Pepper, Asparagus,
Romaine, Roasted Garlic and Cumin Vinaigrette

Potato Salad

Onion, Celery, Bacon, Scallions, Tri-Color Fingerling Potato

Swiss and Cheddar ^(V)

Southern Baked Beans ^{(V) (GF)}

Arizona Kernel Corn ^{(V) (GF)}

Kosher Salt, Cracked Pepper

Bakery Fresh Buns and Rolls ^(V)

Oreo Brownies and Blondies ^(V)

ROC² Coffee and Tea Service

\$50 per guest

Pricing of buffets based on 2 hours. Replenishment will occur only during first hour. Buffets open over 2 hours are subject to a \$200 surcharge. Additional fee of \$150 applies when guarantee on lunch buffet is less than 50 guests.

Lunch Buffet

The Italian

Caesar Salad

Romaine, Pretzel Croutons, Shaved Parmesan,
Traditional Caesar Dressing

Italian Pasta Salad

Penne Pasta, Salami, Pepperoni, Pickled Peppers, Red Onion, Grape
Tomato, Roasted Red Pepper, Fresh Mozzarella, Basil, Herb Vinaigrette

Chicken Antonio

Tomato, Arugula, Herb Panko Chicken, Lemon Parsley Jus

Roasted Pork Loin ^{GF}

Fresh Herbs, Mushroom Marsala

Seasonal Baked Fish ^{GF}

Spinach, Roasted Garlic Cream

Caprese Pasta Bake ^V

Red and Yellow Grape Tomato, Mozzarella, Parmesan, Fresh Basil

Warm Focaccia ^V

Seasonal Vegetables ^V ^{GF}

Citrus Butter

Mini Cannolis ^V

Ricotta, Chocolate Chip, Pistachio, Orange Zest

ROC² Coffee and Tea Service

\$48 per guest

Asian Inspired

Asian Salad ^V

Spring Mix, Red and Yellow Bell Pepper, Carrot, Bok Choy, Almonds,
Fried Wontons, Ginger Sesame Vinaigrette

Soba Noodle Salad ^V ^{VG}

Yakisoba Noodle, Edamame, Snap Pea, Carrot,
Red Pepper, Green Onion, Cilantro, Sesame Seed, Miso Vinaigrette

Egg Rolls ^V

Sweet Chili Sauce

Coconut Red Curry Chicken ^{GF}

Chicken, Bell Peppers, Carrot, Green Bean, Cabbage, Onion, Thai Basil,
Red Curry, Coconut Milk

Mongolian Beef

Flank Steak, Garlic, Ginger, Thai Chili, Scallions, Onion, Soy Sauce

Green Tea Infused Jasmine Rice ^V ^{GF} ^{VG}

Jasmine Rice, Green Tea, Vegetable Stock

Sesame Broccoli ^V ^{GF} ^{VG}

Broccoli, Sesame Oil, Red Pepper

Ginger Lime Cheesecake ^V

Fortune Cookies

ROC² Coffee and Tea Service

\$48 per guest

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Lunch Buffet

Lighter Side

White Bean and Kale Soup (V) (GF)

Crab Salad

Bowtie Pasta, Crab, Peas, Bacon, Red Pepper, Tarragon Vinaigrette

Vegetable Orzo Salad (V)

Orzo, Cucumber, Red Onion, Grape Tomato, Garbanzo Bean, Basil, Feta, Red Wine Vinaigrette

Baby Spinach and Fields Greens (V) (GF)

Cucumber, Tomato, Red Onion, Carrot, Mushrooms, Olives, Garbanzo Beans, Sunflower Seeds, Hard Boiled Egg, Pretzel Croutons, Cheddar, Monterey Jack

Buttermilk Ranch (V)

Herb Vinaigrette (V) (VG) (GF)

Balsamic Vinaigrette (V) (VG) (GF)

White Wine Poached Shrimp and Grilled Chicken

Assorted Bakery Fresh Rolls (V)

Raspberry Crumble Bars (V)

ROC² Coffee and Tea Service

\$44 per guest

Sandwich and Salad

Featuring Boar's Head Meats

Garden Salad (V) (VG) (GF)

Romaine, Cucumber, Carrot, Tomato, Red Onion, Mushroom, Sunflower Seeds, Balsamic Vinaigrette

Mediterranean Couscous Salad (V) (VG)

Grape Tomato, Cucumber, Red Onion, Kalamata Olive, Basil, Oregano, Feta, Lemon Oregano Vinaigrette

Oven Gold Turkey, Havarti, French Baguette

London Broil Roast Beef, Provolone, Ciabatta

Walnut Cranberry Chicken Salad, Challah Roll

Mayonnaise, Mustard, Creamy Horseradish

Pickles, Tomato, Leaf Lettuce (V) (VG) (GF)

Kettle Chips (V) (GF)

Assorted Cupcakes (V)

ROC² Coffee and Tea Service

\$46 per guest

Pricing of buffets based on 2 hours. Replenishment will occur only during first hour. Buffets open over 2 hours are subject to a \$200 surcharge. Additional fee of \$150 applies when guarantee on lunch buffet is less than 50 guests.



THE SCOTTSDALE PLAZA RESORT

RECEPTION



Reception

When designing your menu, we recommend 6 to 8 hors d'oeuvres per person for a one hour reception prior to dinner

Flat rate of **\$150** fee applies for Butler Passed Items

Cold Hors d'Oeuvres

Cherry Tomatoes Filled with Boursin Cheese (V)	\$350 per 50 pieces
Macadamia Nut Crusted Chevre Cheese with Truffle Oil (V)	\$350 per 50 pieces
Bocconcini with Basil and Tomato Skewer (V) (GF)	\$390 per 50 pieces
Brie and Sliced Green Apple and Grape Chutney on Sourdough Crouton (V)	\$390 per 50 pieces
Manchego Cheese with Black Olive Tapenade on Crostini (V)	\$390 per 50 pieces
Tomato and Mozzarella Stacked in Layers on Focaccia (V)	\$410 per 50 pieces
Jumbo Prawn with Lemon and Cocktail Sauce (GF)	\$7 each
Ahi Tartar with Seaweed Salad and Sesame Seeds in Wonton Taco Shell	\$390 per 50 pieces
Smoked Salmon and Cream Cheese on Toast with Dill	\$350 per 50 pieces
Spicy Shrimp with Candied Pineapple on Crostini	\$350 per 50 pieces
Seared Beef Tenderloin with Red Onion Jam & Horseradish Cream Cheese on Toasted Rye	\$390 per 50 pieces
Chicken Teriyaki on Asian Rice Cracker	\$350 per 50 pieces
Cilantro Lime Chicken Achiote on Crostini	\$350 per 50 pieces
Beef Tenderloin & Parmesan Crisp with Stone Ground Mustard on Toasted Pumpnickel	\$390 per 50 pieces
Ahi Tartar with Julienne Cucumber and Pickled Ginger in Wonton Taco Shell	\$390 per 50 pieces

Hot Hors d'Oeuvres

Artichoke Fritters with Tarragon Aioli (V)	\$300 per 50 pieces
Brie and Raspberry En Croute (V)	\$300 per 50 pieces
Cheddar, Jack, and Roasted Green Chile Quesadilla (V)	\$300 per 50 pieces
Mini Vegetable Spring Roll (V)	\$300 per 50 pieces
Corn and Edamame Quesadilla (V)	\$300 per 50 pieces
Risotto Arancini (V)	\$250 per 50 pieces
Coconut Shrimp with Mango Cocktail Sauce	\$7 each
Coconut Lobster Tail	\$350 per 50 pieces
Crab Cake	\$380 per 50 pieces
Beef Barbacoa Taquito	\$300 per 50 pieces
Chicken Pot Pie	\$270 per 50 pieces
Asian Chicken Satay	\$280 per 50 pieces
Lobster Cobbler	\$325 per 50 pieces
Chicken Potsticker	\$280 per 50 pieces
Chicken and Andouille Phyllo Star	\$280 per 50 pieces
Oahu Chicken Pinwheel	\$300 per 50 pieces
Edamame Potsticker (V)	\$280 per 50 pieces
Chorizo Arepas	\$280 per 50 pieces
Prickly Pear Chicken Flauta	\$280 per 50 pieces
Manchego Beef Empanada	\$300 per 50 pieces
Sausage Stuffed Mushroom Cap	\$300 per 50 pieces
Pork Belly Skewer	\$330 per 50 pieces
Peppadew Goat Cheese Popper	\$250 per 50 pieces

All prices are subject to change and do not include 23% service charge and 8.8% sales tax
Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness

Reception

Imported and Domestic Cheese, Dried Fruit and Nuts, Assorted Flatbreads, Water Crackers (V)

25 guests \$300
 50 guests \$550
 100 guests \$1,050

Seasonal Vegetable Crudités, Green Goddess Dip, Roasted Garlic and Chive Dip (V) (VG) (GF)

25 guests \$175
 50 guests \$350
 100 guests \$700

Mediterranean Bar

Traditional Hummus, Roasted Red Pepper Hummus, Tzatziki, Three Olive Tapenade, Seasonal Vegetables, Grilled Pita, Flatbreads and Crostinis

25 guests \$300
 50 guests \$550
 100 guests \$1,050

Antipasto Display

Cured Meats, Fresh Mozzarella, Smoked Provolone, Roasted Red Peppers, Marinated Artichokes, Pickled Peppers, Olives, Baguette

\$25 per guest

Baked Brie En Croute, Seasonal Fruits and Berries, Nuts, Baguette (V)

25 guests \$300

Chips and Dips

Kettle Chips, Loaded Baked Potato Dip, French Onion Dip

\$10 per guest

Tri Colored Corn Tortilla Chips (V)

Jalapeño Queso Dip, House Salsa

\$9 per guest

Asian Lettuce Wraps

Shiitake Mushroom, Scallions, Carrot, Bean Sprouts, Peanuts, Hoisin, Chicken, Bibb Lettuce Leaves, Soy Sauce, Sweet Chili Sauce

\$20 per guest

Dessert Station (V)

Assorted Cakes, Petite French Pastries, Assorted Cheesecakes

\$20 per guest

Mini Dessert Station (V)

Assorted Mini Cupcakes, Assorted Fudge, Macaroons, Cake Pops

\$28 per guest

Specialty Stations

(Minimum of 25 guests)

All specialty stations are designed and priced to complement your other hors d'oeuvre selections and based on a two hour reception

Salad Station ^(V)

Romaine, Field Greens, Corn, Garbanzo Beans, Olives, Cucumbers, Carrots, Tomato, Sunflower Seeds, Croutons, Cheddar and Monterey Jack, Buttermilk Ranch, Herb Vinaigrette
Choice of Grilled Chicken or Shrimp ^(GF)
\$24 per guest

Tacos De Camaron

Orange Coriander Shrimp, Black Beans, Roasted Corn, Charred Poblanos, Shredded Cabbage, Queso Fresco, Cilantro Lime Crema, Avocado Salsa, Flour Tortillas
\$26 per guest

Sauté Station – Chef Required

Petite Steak ^(GF)

Forest Mushrooms, Cognac Butter

Shrimp ^(GF)

Garlic, Shallots, Parsley, Butter, White Wine

Chicken ^(GF)

Red Onion, Garlic, Cilantro, Salsa Verde
Select two of the above at **\$32 per guest**
Additional selection at **\$10 per guest**

Choice of One – \$22 per guest

Choice of Two – \$32 per guest

Choice of Three – \$42 per guest

Potato Bar

Baked Russet and Sweet Potatoes, Cheddar, Green Onions, Bacon, Crispy Onion Straws, Sour Cream, Brown Sugar, Butter, Braised Pork, Beef Brisket, Barbeque Sauce
\$25 per guest

Slider Station

Beef Slider

Beef Slider Patties, Caramelized Onions, Mushrooms, Cheddar, Ketchup, Grain Mustard, Garlic Aioli, Dill Pickles, Potato and Pretzel Rolls

Pork Slider

Braised Pork, Red Onion, Apple Slaw, Pepper Jack, Barbeque Sauce, Dill Pickles, Potato and Pretzel Rolls

Vegetarian Slider

Herbed Portobello, Caramelized Onions, Oven Dried Tomato, Smoked Gouda, Chipotle Aioli, Dill Pickles, Potato and Pretzel Rolls

Choice of One – \$20 per guest

Choice of Two – \$24 per guest

Choice of Three – \$28 per guest

Pasta Station – Chef Required

Penne Pasta, Gnocchi, Farfalle Pasta, Pancetta, Grilled Chicken, Black Beans, Onion, Asparagus, Peas, Wild Mushrooms, Corn, Cilantro Lemon Garlic Cream, Parmesan Pesto, Harvest Tomato Sauce
\$30 per guest

Fajita Station

Beef Tenderloin, Chicken or Shrimp, Chile Rajas, Onions, Flour Tortillas, Queso Fresco, Pickled Jalapeños, Cilantro Lime Crema, House Salsa, Guacamole

Beef or Chicken

\$24 per guest

Shrimp

\$26 per guest

Choice of Two

Beef, Chicken or Shrimp
\$30 per guest

Grilled Vegetable Station ^(V) ^(VG) ^(GF)

Seasonal Vegetables, Balsamic Glaze
\$15 per guest

Chef's fee of \$175.00 per hour per chef (2 hour minimum)

*All prices are subject to change and do not include 23% service charge and 8.8% sales tax
Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness*

Carving Stations - Chef Required

(Minimum of 50 guests)

All specialty stations are designed and priced to complement your other hors d'oeuvre selections and based on a two hour reception

Beef Tenderloin

Stone Ground Mustard, Horseradish Cream, Herb Sourdough Rolls \$36 per guest

Turkey Breast

Cranberry Relish, Sage Gravy, Roasted Garlic Aioli, Cranberry Walnut Rolls \$25 per guest

Pit Ham

Brown Sugar Glaze, Mustard Maple Syrup, Country Rolls \$22 per guest

New York Strip

Herb Crust, Thyme and Red Wine Onions, Chipotle Béarnaise, Onion Rolls \$25 per guest

Pork Loin

Adobo Rub, Pickled Red Onion, Chimichurri, Flour Tortillas \$24 per guest

Prime Rib

Herb Crust, Au Jus, Creamy Horseradish, Silver Dollar Rolls \$34 per guest

Chef's fee of \$175.00 per hour per chef (2 hour minimum)



THE SCOTTSDALE PLAZA RESORT

DINNER



Plated Dinner

All Plated Dinners are Served with Salad or Soup, Dessert, Bakery Fresh Rolls and Butter,
Freshly Brewed ROC² Regular And Decaffeinated Coffee, Selection of Herbal Teas

Plated Dinner Salads

Select One Soup or Salad to Complement Your Choice of Entrée

Sonoran Caesar

Romaine, Tortilla Strips, Pepitas, Queso Fresco, Chipotle Caesar Dressing

Farmer Salad

Field Greens, Carrot, Cucumber, Grape Tomato, Red Onion, Herb Vinaigrette

Wedge Salad

Baby Iceberg, Roasted Tomato, Bacon, Blue Cheese Crumbles, Crouton, Chive, Buttermilk Ranch

Caprese

Arugula, Red and Yellow Tomato, Fresh Mozzarella, Toasted Pine Nuts, Parmesan, Basil Vinaigrette

Arizona Salad

Field Greens, Fresh Mozzarella, Haricot Verts, Corn, Grape Tomato, Arizona Honey Citrus Vinaigrette

Plated Dinner Soups

Select One Soup or Salad to Complement Your Choice of Entrée

Tomato Basil

Chicken Broth, Tomato, Carrot, Onion, Basil, Cream

Chicken Tortilla

Peppers, Onion, Jalapeño, Corn Tortilla, Chicken, Queso Fresco

Soup Du Jour

Chef's Selection

Plated Dinner Entrées

All Plated Dinners are Served with Salad or Soup, Dessert, Bakery Fresh Rolls and Butter,
Freshly Brewed ROC² Regular And Decaffeinated Coffee, Selection of Herbal Teas

Choice of 2 or 3 Entrees – Add **\$8.00** to Highest Priced Entrée

Group is Required to Provide Place Cards and Entrée Counts 7 Business Days Prior to Function.

Poultry

Hacienda Chicken ^{GF}

Searched Chicken, House Salsa, Oaxaca Cheese

\$62 per guest

Italian Chicken ^{GF}

Roasted Chicken, Sun Dried Tomato, Spinach, Parmesan Cream

\$62 per guest

Chicken Verde

Roasted Chicken, Salsa Verde, Cotija, Pickled Onion

\$62 per guest

Artichoke Chicken ^{GF}

Searched Chicken, Artichoke, Olive, Lemon, Oregano, Feta

\$62 per guest

Seafood

Sesame Salmon

Oven Roasted Salmon, Soy Ginger Glaze, Sesame Seed, Scallions

\$72 per guest

Seared Salmon ^{GF}

Yellow Pepper and Cilantro Pesto, Pickled Red Onion

\$72 per guest

Seasonal Fresh Fish Selection ^{GF}

Chef's Choice of Flavor

Market Price per guest

Beef and Pork

Filet Mignon ^{GF}

Grilled Center Cut Tenderloin, Black Truffle Butter

\$88 per guest

Flat Iron ^{GF}

Chimichurri Sauce

\$72 per guest

Prime Rib

Herb Crust, Horseradish Cream, Au Jus

\$78 per guest

Pork Chop ^{GF}

Chile Rubbed Bone-In Chop, Oaxaca Barbecue Sauce

\$68 per guest

Ribeye

Pepper Crusted, Roasted Shallot, Red Wine Butter

\$86 per guest

Plated Dinner Entrées & Desserts

Combinations

Chicken and Salmon

Chicken Breast, Salsa Verde, Seared Salmon,
Yellow Pepper and Cilantro Pesto

\$72 per guest

Chicken and Flat Iron

Chicken Breast, House Salsa, Grilled Flat Iron, Oaxaca Demi

\$75 per guest

Upgrade to Filet Mignon **\$14 per guest**

Filet Mignon and Salmon

Petite Filet Mignon, Seared Salmon, Soy Ginger Glaze

\$85 per guest

Filet Mignon and Shrimp

Petite Filet Mignon, Grilled Jumbo Shrimp,

Roasted Garlic and Herb Butter

\$87 per guest

Vegetarian/Vegan

Roasted Vegetable Ravioli ^(V)

Roasted Zucchini, Asparagus, Portobello Mushroom, Red Pepper,
Parmesan, Pesto Cream

\$40 per guest

Grilled Portobello Stack ^(V) ^(VG) ^(GF)

Bell Pepper, Zucchini, Squash, Carrot, Asparagus, Red Onion,

Herb Rice, Red Pepper Coulis

\$40 per guest

Thai Tofu ^(V) ^(VG)

Crispy Tofu, Bell Peppers, Carrot, Green Beans, Cabbage, Onion,

Thai Basil, Red Curry, Coconut Milk, Jasmine Rice

\$40 per guest

Stuffed Bell Pepper ^(V) ^(VG)

Quinoa, Black Beans, Corn, Red Onion, Bell Pepper, Cilantro,

Steamed Rice, House Salsa

\$40 per guest

Dinner Desserts

Salted Caramel Trifle ^(V) ^(GF)

Chocolate and Caramel Mousse, Chocolate Dacquoise, Salted Caramel

Blue Corn Peach Tart ^(V)

Blue Corn Shell, Peach Cobbler

Dulce De Leche ^(V)

Caramel Sponge Cake, Sweet Caramel Mousse

Prickly Pear Cheesecake ^(V)

Prickly Pear Glaze, Lime Zest

Red Velvet ^(V)

Red Velvet Cake, Cream Cheese Filling

Triple Chocolate Mousse Tower ^(V)

White, Dark and Milk Chocolate Mousses

Pistachio Mousse Tower ^(V)

Lady Finger Sponge Cake, Chocolate Shavings

Seasonal Selection of Gelato ^(V) ^(VG) ^(GF)

250 guests or less

Dinner Buffet

Southwest

Cilantro Lime Salad ^V ^{GF}

Roasted Corn, Tomato, Roasted Red Pepper, Red Onion, Pepitas,
Monterey Jack, Field Greens, Cilantro Lime Vinaigrette

Jicama Salad ^V ^{GF}

Orange, Grapefruit, Jicama, Red Onion, Red Bell Pepper,
Pomegranate Seeds, Queso Fresco, Cilantro, Watercress,
Chile Lime Vinaigrette

Salsa Verde Chicken ^{GF}

Seared Chicken Breast, Salsa Verde, Queso Fresco

Carne Asada

Grilled Skirt Steak, Onion, Tomato, Lime, Cilantro

Corn Tamales ^V

Authentic Corn Tamales with Roasted Green Chilies,
Corn and Jack Cheese, Salsa Verde

Arroz Blanco ^V

Onion, Garlic, Lime, Cilantro

Black Beans ^V ^{GF}

Onion, Garlic, Tomato, Cumin, Cilantro, Lime Crema

Flour and Corn Tortillas

Margarita Cheesecake ^V

Mexican Celebration Cookies ^V

ROC² Coffee and Tea Service

\$87 per guest

Plaza Cookout

Plaza Coleslaw ^V ^{GF}

Jalapeño, Cilantro, Lime

Mixed Berry Salad ^V ^{GF}

Field Greens, Strawberry, Raspberry, Blackberry, Red Onion,
Toasted Almonds, Citrus Champagne Vinaigrette

Bacon and Avocado Pasta Salad

Pasta, Celery, Onion, Bacon, Green Onion, Avocado,
Creamy Chipotle Oregano Dressing

Barbecue Rubbed Chicken ^{GF}

8-Way Chicken, Char-grilled

Baby Back Ribs

Slow Cooked with House Barbeque Sauce

Seasonal Vegetables ^V ^{GF}

Cowboy Beans ^V

Pinto Beans, Onion, Tomato, Cilantro, Bread Crumbs

Baked Potatoes ^V ^{GF}

Salt Crusted, Butter, Sour Cream, Scallions

Housemade Cornbread ^V

Cinnamon Honey Butter

Caramelized Apple Crisp ^V

Granny Smith Apple, Caramel, Vanilla, Cinnamon Whipped Cream

ROC² Coffee and Tea Service

\$87 per guest

Pricing of buffets based on 2 hours. Replenishment will occur only during first hour. Buffets open over 2 hours are subject to a \$200 surcharge. Additional fee of \$150 applies when guarantee on lunch buffet is less than 50 guests.

Dinner Buffet

The Big Easy

Bourbon Street Salad ^(V)

Field Greens, Bell Pepper, Carrot, Onion, Celery,
Cornbread Crouton, Red Pepper Ranch

Southern Broccoli Salad ^(GF)

Broccoli, Grapes, Green Onion, Almonds, Bacon, Coleslaw Dressing

Cajun Chicken ^(GF)

Searched Airline Chicken Breast, Creole Mustard, Bell Peppers

Barbecue Shrimp and Grits

Shrimp, Cajun Seasoning, Worcestershire Butter, Cheese Grits

Beef Short Ribs

Roasted Shallot Bourbon Glaze

Dirty Rice

Creole Trinity, Andouille Sausage

Sweet Potato Casserole

Brown Sugar, Vanilla, Pecan Streusel

Corn and Bacon Maque Choux

Sweet Corn, Onion, Bell Pepper, Bacon, Tomato, Green Onion

Assorted Bakery Fresh Rolls and Butter ^(V)

Crepes Suzette ^(V)

Orange Marmalade, Honey Butter

Chocolate Pecan Squares ^(V)

Chantilly Cream

ROC² Coffee and Tea Service

\$90 per guest

Elegant Dinner

Spinach Salad ^(V) ^(GF)

Spinach, Fennel, Mandarin Orange, Almonds, Balsamic Vinaigrette

Penne Pasta Salad ^(V)

Roasted Tomato, Asparagus, Red Bell Pepper,
Baby Spinach, Lemon Herb Vinaigrette

Quinoa Salad ^(V) ^(VG) ^(GF)

Golden Raisins, Bell Pepper, Onion, Arugula, Citrus Parsley Vinaigrette

Coq Au Vin ^(GF)

Braised Chicken, Carrot, Celery, Onion, Bacon

Seasonal Fresh Fish

Herb Crusted, Yellow Pepper Coulis

Grilled Rib-Eye

Garlic, Mushrooms

Rice Pilaf

Carrot, Celery, Onion, Roasted Chicken Stock

Boursin Mashed Potatoes ^(V) ^(GF)

Boursin Garlic and Herb Cheese

Seasonal Vegetables ^(GF)

Assorted Bakery Fresh Rolls and Butter ^(V)

Assorted Cheesecakes and Mini French Pastries ^(V)

ROC² Coffee and Tea Service

\$95 per guest

Dinner Buffet

Mesquite Barbecue

Poached Pear and Field Green Salad (V)

Field Greens, Red Wine Poached Pear, Dried Cherries, Pepitas, Red Onion, Pecans, Blue Cheese, Red Wine Balsamic Vinaigrette

BLT Pasta Salad

Fusilli Pasta, Cherry Tomato, Applewood Smoked Bacon, Red Onion, Baby Spinach, Romaine, Creamy Italian Herb Vinaigrette

Cowboy Coleslaw (V) (GF)

Cabbage, Carrot, Bell Pepper, Onion, Cilantro, Raspberry Chipotle Dressing

Smokey Chicken (GF)

Seared Airline Chicken Breast, Oaxaca Chile Tomato Sauce, Lime, Cilantro

Barbecue Salmon (GF)

Barbecue Spice, Pineapple Jalapeño Glaze

Beef Brisket

Smoked Brisket, House Barbecue Sauce

Fingerling Potatoes (V) (GF)

Smoked Sea Salt, Thyme

Seasonal Vegetable (V) (GF)

Chipotle Biscuits (V)

Cilantro Honey Butter

Pecan Pie Brownies (V)

Vanilla Ice Cream

ROC² Coffee and Tea Service

\$82 per guest



THE SCOTTSDALE PLAZA RESORT

BEVERAGES



Beverages

	Cash Bar (Per Drink)	Hosted Bar (Per Drink)
Luxury Brands	\$10.00	\$9.00
Premium Brands	\$9.00	\$8.00
Call Brands	\$8.00	\$7.00
Wine (House)	*Based on Bottle Price*	
Imported Beer	\$6.50	\$6.00
Domestic Premium Beer	\$6.00	\$5.50
Domestic Beer	\$5.00	\$5.00
Non-Alcoholic Beer	\$4.75	\$5.00
Domestic Liqueurs	\$9.00	\$6.95
Imported Liqueurs	\$10.25	\$7.95
Soft Drinks	\$4.50	\$4.50
Mineral Waters	\$5.00	\$4.50
Bottled Waters	\$5.50	\$4.50
Margaritas (per gallon)		\$130.00
Flavored Margaritas (per gallon)		\$150.00
Champagne Punch (per gallon)		\$135.00
Mimosas (per gallon)		\$115.00
Non-Alcoholic Punch (per gallon)		\$65.00

We encourage safe and responsible consumption. Due to state liquor license statutes:

All alcoholic beverages must be purchased through the hotel

The hotel reserves the right to serve alcoholic beverages with discretion

Most importantly, we are concerned with the well-being of our guests

Package Bar Service

	Call Brands	Premium Brands	Luxury Brands	Beer/Wine/Soft Drinks/Mineral Water
	PACKAGE C1	PACKAGE P1	PACKAGE UP1	NBWP1
1 Hour	\$24.00	\$26.00	\$28.00	\$23.00
	PACKAGE C2	PACKAGE P2	PACKAGE UP2	NBWP2
2 Hours	\$30.00	\$32.00	\$34.00	\$25.00
	PACKAGE C3	PACKAGE P3	PACKAGE UP3	NBWP3
3 Hours	\$36.00	\$38.00	\$40.00	\$29.00
	PACKAGE C4	PACKAGE P4	PACKAGE UP4	NBWP4
4 Hours	\$38.00	\$42.00	\$44.00	\$31.00

Hosted Bars – Beverages charged per drink plus a 23% service charge and state sales tax

Cash Bars – Beverages are sold on a cash basis and are inclusive of service charge and tax

Bartender Fees – **\$125.00** per bartender/per hour, labor fees apply with a two-hour minimum

1 Bartender per 75 Guests on Hosted Bars

Setup Fee – **\$150.00** per cash or hosted bar

Package Bar Pricing does not include poured dinner wine

Premium Brand and Luxury Brand Packages include upgraded wine

Ask your Conference Services Manager or Catering Manager for selections

General Information

Welcome to The Scottsdale Plaza Resort, where we take tremendous pride in serving you and your guests! We make every effort to provide all of our groups with a superior meeting experience. In order to maintain our quality standards, we ask that our groups read and adhere to the following policies:

FOOD AND BEVERAGE PRICING

The Scottsdale Plaza Resort is the only licensee authorized to sell, serve or distribute any food and beverages on property. No food or beverages of any kind will be permitted to be brought into the Resort. The current banquet prices are indicated in our Banquet Menu Packet. Due to uncertain markets, prices are subject to change and substitutions may be necessary. Service charges and applicable sales tax will be added to all food and beverage selections.

ALCOHOLIC BEVERAGES

The Arizona Department of Liquor Licenses and Control regulates the sale and service of alcoholic beverages. The Scottsdale Plaza Resort is responsible for the administration of those regulations. It is a requirement, therefore, that alcoholic beverages may not be brought into the Resort, by anyone other than Resort personnel. All beverage functions, whether in banquet space or in hospitality suites, must be arranged through the Conference Services/Catering office. All persons consuming liquor throughout Resort areas must be at least 21 years of age. The Resort reserves the right to terminate liquor service at any time if minors intending to consume alcoholic beverages are in attendance or to persons of legal drinking age who appear to be intoxicated.

FUNCTION GUARANTEES

We request your final guarantee of the number of guests to be served no later than 3 business days prior to your function. Guarantees for Sunday and Monday are due by 11:00 am on Thursday. Guarantees for Tuesday are due by 11:00 am on Friday. If guarantees are not submitted by the deadlines indicated, the expected number(s) indicated on the banquet event order will become the guarantee. Once given, guarantees may not be reduced. We will prepare 5% above your guarantee number for functions of 30 guests or more. The set for all continental breakfasts, coffee breaks, boxed lunches and receptions will be the same as the guarantee. Actual charges will be based on final guarantee or actual attendance, whichever is greater.

FUNCTION ROOMS AND OUTDOOR FUNCTIONS

Function rooms are assigned by the Resort according to the guaranteed minimum number of people anticipated. Room rental fees may be applicable if group attendance falls below the estimated attendance at the time of booking. The Resort reserves the right to assign another room for function in the event the room originally designated for such function shall become unavailable or inappropriate in the Resort's sole opinion.

The Resort reserves the right to make the final decision regarding outdoor functions. The decision to move a function to an indoor location will be made by 2 pm the day of the event, based on prevailing weather conditions and the local forecast. Any client decision to keep a function outdoors that would require a move-in may incur additional fees.

SIGNAGE

All signage and banners must be approved by the Resort. No pins, tacks or tape may be affixed to any walls, air walls, or floors in banquet rooms or public areas without the prior approval of Resort management. Any items approved must be hung by the Resort maintenance staff. Appropriate fees for this service will be assessed and posted to your master account. All signage to be posted in public areas must be of a professional quality and have your Conference Services/Catering representative's approval prior to placement. No group signage may be placed in the main lobby area of the Resort without prior approval of Resort management.

SECURITY

The Scottsdale Plaza Resort shall not assume responsibility for damage or loss of any merchandise or articles left in the Resort at any time. As a patron, you are responsible for any damage to any part of the Resort during the period of time your attendees, employees, independent contractors, or other agents under your control or under the control of any independent contractor hired by you while on property.

Our Security Department is available to make arrangements for the security of exhibits, merchandise and/or articles set up for display prior to the planned event at the designated charge per hour, per guard. Requests for additional security must be received by your Conference Services/Catering Manager a minimum of 7 business days prior to your event.

SCOTTSDALE PLAZA IT STAFF SERVICES

SPR IT Staff Rates – **\$125.00** Per Hour/3 Hour Minimum. This is for services including, but not limited to configuring groups printers/building networks. Services provided not included in basic IT set up and services.

7 Day minimum required for scheduling.

CONFERENCE MATERIALS/SHIPPING

To ensure proper handling of your conference materials, shipping labels must include the following information:

Conference Name

Conference Date

On-site Company Contact Name

The Resort Address is:

The Scottsdale Plaza Resort
7200 North Scottsdale Road
Scottsdale, AZ 85253

To assist with retrieval of your conference materials, we suggest the on-site contact be provided with a shipping manifest of all shipped materials, their point of origin, method of shipment (FedEx, UPS) and shipping numbers or bill of lading. Due to limited storage capacity, we can only accept your shipment 5 days prior to your arrival. We must be notified in advance of large shipments. The Resort reserves the right to charge for storage space, if required, to accommodate your materials. Please note, trucks must either have a lift gate or forklift must be rented to remove crated materials. Should forklift rental be required the appropriate charges will be posted to your master account. Your Conference Services/Catering Manager can assist you with forklift rental. The Resort reserves the right to assess labor charges for assistance with moving, uncrating or repacking of boxes. 1-15 Boxes Complimentary; 16 or more Boxes \$2.50 each, Pallets \$100.00 each.

Airport Shuttle

AIRPORT SHUTTLE SERVICE FROM SKY HARBOR INTERNATIONAL

Upon arriving at the airport, guests may use the courtesy phone to arrange for shuttle service transportation to The Plaza, owned and operated by The Plaza and our award-winning staff. Direct route to/from airport.

Please call 480-951-5118 to be directly connected to The Plaza Bell Desk for instructions.

Guests should retrieve their luggage prior to calling for shuttle service. Guests will be asked their name, the airline they arrived on, and the number in their party, as well as a brief clothing description (to allow the driver to recognize them). Guests are directed to the north curb "Resort Shuttles Vehicle Loading" area (distinguished by a sign with a blue diamond), given a description of their van, an estimated time of pick-up, then transferred directly to The Plaza.

The shuttle departs the airport every half-hour, on the hour and the half hour from 5:00 am to 9:00 pm seven days a week. There is a charge of \$23.00 inclusive per person each way. This price includes the driver gratuity, which is posted directly to the individual's room account.

Shuttle Times and Availability Are Subject To Change

RESORT VEHICLE LOADING LOCATIONS

Terminal 2	Terminal 3	Terminal 4
<ol style="list-style-type: none"> 1. Step outside Door #9 2. Turn left 3. Cross street to middle island 4. Wait at the blue courtesy & pre-arranged sign for pickup 	<ol style="list-style-type: none"> 1. Exit Door #5 on North Side 2. Cross street to middle island 3. Wait at the blue courtesy & pre-arranged sign for pickup 	<ol style="list-style-type: none"> 1. Exit Door #7 on North Side 2. Cross street to middle island 3. Wait at the blue courtesy & pre-arranged sign for pickup

NOTE

Shuttle vans pick up at the airport ONLY when a call is received. The shuttles do not automatically stop at each pick-up location. Guests should retrieve their luggage prior to calling for shuttle service.

DEPARTURE INFORMATION

Guests are asked to make arrangements for their departure by scheduling a departure time at the Bell Desk. Once the departure has been scheduled, guests will be directed to the Front Desk to obtain a shuttle voucher.

We recommend a departure time from the Resort two hours before the guest's scheduled flight time. The shuttle departs from the Main Lobby area from 5:00 am to 9:00 pm daily.

Miscellaneous Conference Price List

Contact your Conference Services/Catering Manager with questions regarding rental and any additional fees. Prices are Subject to Change.

Item	Price		Unit	Notes/Setup
Easels	\$15.00	+ Tax & Service Charge	Per Day	Per Easel
Corkboard & Push Pins with Easel	\$35.00	+ Tax & Service Charge	Per Day	
Podium	\$35.00	+ Tax & Service Charge	Per Day	Per Podium
Skirted Exhibit Tables/ 2 Chairs (up to 10 complimentary)	\$8.00	+ Tax & Service Charge	Per Day	Per Table
Pads/Pens/Hard Candy	\$1.50	+ Tax & Service Charge	Per Person	Per Room Per Day
Risers 6ft by 8ft	\$50.00	+ Tax & Service Charge	Per Day	Per Section
Dance Floor	\$250.00	+ Tax & Service Charge		One Time Fee
Data Lines/ DID Phone	\$60.00	+ Tax & Service Charge	Per Day	Per Line + The Cost Of Calls
House Phone	\$40.00	+ Tax & Service Charge	Per Day	
Polycom Speaker Phone	\$150.00	+ Tax & Service Charge	Per Day	Per Line + The Cost Of Calls
Powerstrip/Extension Cord	\$25.00	+ Tax & Service Charge	Per Day	Per Powerstrip (Includes 20 AMP Power)
Cable Feed	\$200.00	+ Tax & Service Charge		One Time Fee
Power Distribution Panel	\$200.00	+ Tax	Per Day	
Additional Power For AV Production				Call For Pricing
Room Deliveries	\$4.00		Per Room	
Welcome Letter Handed Out at Check-in	\$2.00		Per Guest	
Welcome Gift/Name Specific Handed Out at Check-in	\$3.00		Per Guest	
Coordination/Registration Staff	\$30.00		Per Hour	Per Staff Member - 4 Hour Minimum
Meeting Room Re-Key	\$40.00		Per Door	
Security Guard - SPR	\$45.00		Per Hour	Per Officer - 4 Hour Minimum
Security Guard - Off Duty Police Officer	\$95.00		Per Hour	Per Officer - 4 Hour Minimum Call for Holiday/After Hour Pricing