

SURE, YOU COULD CALL US FOODIES

ISSUE
N°001
2023/24

Catering

Turning moments into memories / #AtThePrincess

THE
CATERING GURU
EDITION



Fairmont
SCOTTSDALE PRINCESS





EVERYTHING YOU'VE HEARD IS TRUE.

[WE DON'T MAKE FOOD FOR EVENTS, WE MAKE FOOD FOR PEOPLE.]

At the Fairmont Scottsdale Princess, our catering gurus are prepared to create culinary experiences unlike any other. Our team knows the key to a great event is setting the tone the second your guests arrive. It is our pleasure to offer you custom banquet menus, unparalleled private dining menus at our signature restaurants, and a uniquely modern dining experience you won't find anywhere else. Harness the power of incredible food to connect people at your next gathering with our delicious Scottsdale catering.

We collaborate with you to design foodie experiences that dazzle. Designed with the philosophy of bringing **memorable experiences** to your events, our catering service adapts to any types of events with **thoughtful service** and **exceptional cuisine**.

Our ideas are fresh, bold & limitless.

CATERING GURU DIVISION
rfp-scp@fairmont.com
480.585.2664



ROB ANDERSON
Director

With over 14 years of experience in the industry, Rob has learned the key to a great event is setting the tone the second your guests arrive.



SALLY KUKLA
Senior Catering Sales Manager

Sally believes the diamonds are in the details and will ensure your culinary experience is one they'll never stop talking about.



BREANNA NEELY
Catering Sales Manager

With personalized service that goes beyond giving you the experience you imagined, Breanna aims to give you one you didn't even know was possible.



CHEF CONOR FAVRE
Head Foodie & Executive Chef

Chef Favre's philosophy is always leading with yes and from there, let the magic unfold.

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**To view our full catering menu list, please visit:
scottsdaleprincess.com/catering*



Must-Haves

Passed Canapés

HAND-CRAFTED SMALL BITES

SELECT 3 @ \$18 PER PERSON PER HALF HOUR
SELECT 5 @ \$30 PER PERSON PER HALF HOUR

- LOADED MINI POTATOES / *bacon, spring onion aioli*
- CARAMELIZED ONION SOUP TART
- BUFFALO CAULIFLOWER BLUE CHEESE AIOLI
- BLUE CHEESE CANNOLI / *mission fig, toasted nuts*
- MOZZARELLA PROSCIUTTO BITES
- SMOKED POTATO CROQUETTE
- BLACK PEPPER GOAT CHEESE CONE

FIG TOAST / *fig jam, aged cheddar, walnut*

BACON & EGG TOAST / *pork belly, quail egg, pickled onion*

JUMBO SHRIMP / *basil, citrus*

DUNGENESS CRAB CAKE / *lemon, chive aioli*

NEW ENGLAND LOBSTER TOAST

SHRIMP CORN DOG / *meyer lemon remoulade*

SMOKED SALMON / *macaron, smoked salmon mouse, egg yolk*

KALBI GLAZED PORK BELLY

BRAISED SHORT RIBS / *mandarin orange aioli*

KOREAN FRIED CHICKEN / *sesame seed, scallion*

DUCK CONFIT MEATBALLS / *truffle jus*

Stations

THE BOARD \$35 PER PERSON

- Cured, smoked artisan meats
- Hand-crafted domestic and imported cheeses
- Freshly baked crusty bread, lavash, marinated olives, peppers, fig jam, quince, grapes, salted nuts, sun dried fruit

MOZZARELLA \$18 PER PERSON

- Artisan mozzarella cheeses, tomatoes, olive oils, vinegars, maldon salt, artisan bread

ANTIPASTI \$18 PER PERSON

- Marinated, grilled seasonal vegetables, artichokes, tomatoes, squash, green beans, mushrooms, broccoli, eggplant, hummus, pesto

BYO GUACAMOLE STATION \$23 PER PERSON

- Lime crushed avocado, pico de gallo, jalapeños, chicharrones, puffed corn, pomegranate, cotija, bacon, tortilla chips

SUSHI \$55 PER PERSON (BASED ON FIVE PIECES PER PERSON)

- SASHIMI / *tuna, hamachi, salmon*
- SUSHI ROLLS / *spicy tuna, California, vegetable*
- Soy sauce, wasabi, pickled ginger

[SUSHI ENHANCEMENTS]

Poke & Ceviche

AHI \$8 PER PERSON
Scallion, cucumber, sesame, nori

OCTOPUS \$8 PER PERSON
Cilantro, lime, toasted garlic

SEABASS \$8 PER PERSON
Avocado, onion, pickled chili

SCALLOP & SHRIMP \$8 PER PERSON
Orange, radish, cucumber



SITTING ON
THE DOCK
of the Bay

“There is no sincerer love than the love of food.”
—George Bernard Shaw

THE VERY BEST SEAFOOD FROM OUR OCEANS STRAIGHT TO YOUR TABLE. Our culinary team infuses inventive flavors and ingredients by way of the market. Spend your dining experience reveling in fresh steamed whole lobster, paired with a delightful glass of Sauvignon Blanc. You and your guests will love this innovative **SEA TO TABLE** spread.

The Seaside Market \$120 PER PERSON

[FOOD EXPERIENCE]

- MANHATTAN CLAM CHOWDER
- OYSTER ON THE HALF SHELL / yuzu mignonette, champagne mignonette, charred lemon, cocktail sauce, fresh horseradish
- BLOODY MARY OYSTER SHOOTERS
- STEAMED LITTLE NECK CLAMS
- MUSSELS
- OLD BAY PEEL 'N' SHRIMP
- SMOKED SAUSAGE
- BLISTERED PETITE POTATOES / thyme-roasted cipollini onions
- BROWN BUTTER CORN ON THE COBB
- SOURODOUGH LOAF
- SWEET BISCUIT / huckleberry, crème
- MOLASSES PUDDING / maple drizzle, tart cranberries
- BOSTON CREAM LOLLIPOP CAKE BITES

[FOOD ENHANCEMENTS]

- Market Price*
- STEAMED WHOLE LOBSTER / herb drawn butter, lemon
- CRAWFISH / old bay boil

[EVENT ENHANCEMENTS*]

1 / YACHT CLUB

Immerse your guests in an elegant atmosphere in a perfectly appointed nautical setting.

Featuring:

- White & blue striped linen with rope trimmed white lanterns and hydrangea floral centerpieces
- Jazz duo
- Champagne tasting expert

[BEVERAGE EXPERIENCE]

Champagne & Such

Bubbles

- MIONETTO PROSECCO, Treviso, Italy / \$72
- MUMM NAPA BRUT, Napa Valley, California / \$78
- GRANDIAL BLANC DE BLANC, Languedoc, France / \$84
- MOET & CHANDON IMPERIAL, Champagne, France / \$152

Dry White Wines

- RAMON BILBOA ALABARINO, Rias Baixas, Spain / \$66
- FOUR GRACES PINOT GRIS, Willamette Valley, Oregon / \$72
- LA CREMA SAUVIGNON BLANC, Sonoma County, California / \$80
- CHATEAU LA FREYNELLE, Bordeaux, France / \$86

2 / BEACHSIDE BUNGALOW

Creating a casual beach setting that allows your guests to get lost in the sights and sounds of a quaint seaside village.

Featuring:

- Beach ball inspired accents creating a bright & fun event space
- Island steel drums
- Beach-themed games

* Additional décor & entertainment solutions available.

Menu items may contain nuts and nut by-products—please advise your Catering Manager of any allergies. Consuming raw or undercooked meat, seafood or egg products can increase your risk of food borne illness. A TAXABLE 26% SERVICE CHARGE AND 8.05% SALES TAX WILL BE APPLIED TO ALL FOOD AND BEVERAGE PRICES. Chef Attendant required where indicated for \$150 per attendant. One Chef Attendant required per 150 guests, unless otherwise indicated. Max # of attendees is 150. Groups under 25 have a surcharge of \$15 per person. Each menu is served family-style.

VIVA
L'ITALIA!



“Pull up a chair. Take a taste. Life is so endlessly delicious.”

—Ruth Veiche

WELCOME TO THE TABLE AS A MEMBER OF OUR FAMILIA. Nobody does impeccable pasta dishes, quality meats, and seasonal, simple classics perfectly prepared. **SAVOR IN A CREATIVE CULINARY ADVENTURE** as our chefs eagerly prepare a variety of cured meat and cheese boards, walking with you through our very own tour of Italy.

The Italian Butcher \$110 PER PERSON

[FOOD EXPERIENCE]

ITALIAN CHOP SALAD

TOMATO BOARD

CURED OLIVES, SALTED NUTS, PICKLED STUFF, SWEET STUFF

CURED MEAT / *peppered salami, copa, prosciutto, mortadella*

CHEESE / *smoked burrata, buffalo mozzarella, whipped ricotta, parmigiana*

SOFT POLENTA / *shaved parmesan cheese*

PORK & BEEF MEATBALL / *crushed tomatoes, toasted bread*

CARBONARA GNOCCHI / *duck confit, sweet peas, torn parsley*

BAKED PASTA / *pomodoro, mozzarella, vegetable sugo, brown butter bread crumbs*

LEMON & THYME FOCACCIA

CANNOLI / *sweet cream, pistachio*

ZEPPOLE / *basil sugar*

ESPRESSO PANNA COTTA / *lady finger crumble*

[FOOD ENHANCEMENTS]

MOZZARELLA \$16 PER PERSON

Artesian mozzarella cheeses, tomatoes, olive oils, vinegars, maldon salt, artisan bread

ANTIPASTI \$16 PER PERSON

Marinated, grilled seasonal vegetables, artichokes, tomatoes, squash, green beans, mushrooms, broccoli, eggplant, hummus, pesto

[BEVERAGE EXPERIENCE]

Tour of Italy

Italian Wines

- MIONETTO PROSECCO, Treviso, Italy / \$72
- FINI BARONE PINOT GRIGIO, Vento, Italy / \$68
- VIETTI TRE VIGNE BARBARA D' ASTI, Piedmont, Italy / \$74
- CASTELLO DI MONSANTO RESERVA CHIANTI CLASSICO, Tuscany, Italy / \$82

Italian Soda Bar \$12 EACH

- BLUEBERRY COCONUT
- WATERMELON
- STRAWBERRY

[EVENT ENHANCEMENTS*]

1 / THE DELI SHOP

Benvenuto! Arrive to the soothing sounds and smells of Italy. Your guests will start to feel like family after we set the mood for an intimate gathering.

Featuring:

- Red & white striped linen, kings tables and Lille filled centerpieces
- Violinist with female singer
- Wine tasting experience with one of our experts

2 / GODFATHER GARDEN

We invite your guests to relish in the highest level of luxury, sinking into a setting not just made for the “fellas.”

Featuring:

- Fruitwood tables, plush wine velvet table runners with bouquets of burgundy blooms, deep purple artichokes and clusters of fresh grapes to accompany the table
- String quartet
- Cigar roller with leather soft seating to end the night

* Additional décor & entertainment solutions available.

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WINNER! WINNER! CHICKEN DINNER



“My favorite meal has always been fried chicken.”

—Tom Watson

A CULINARY JOURNEY WITH OUR FAVORITE SOUTHERN CLASSICS. Through every bite of our delicious buttermilk fried chicken, you and your guests will relish in southern comfort. Wash down a flakey biscuit with one of our local craft beers. Our chefs provide **FOODS OF THE SOUL** for a winning dining experience.

Winner! Winner! Chicken Dinner \$110 PER PERSON

[FOOD EXPERIENCE]

BUTTERMILK FRIED CHICKEN / *rosemary salt, house dry rub, honey hot drizzle*

TRUFFLE MAC 'N' CHEESE

FENNEL SLAW / *salt & pepper dressing*

CRISPY BRUSSELS SPROUTS

FLAKEY BISCUITS / *sea salt, orange blossom honey butter*

FRUIT CRUMBLE / *softened cream*

BUTTERMILK PIE

BANANA BREAD PUDDING

[FOOD ENHANCEMENTS]

SOUTHERN SHRIMP & GRITS \$14 PER PERSON

White cheddar grits, cajun shrimp

WAFFLE TIME \$10 PER PERSON

Vanilla bean waffles, whipped sweet butter, maple syrup

[BEVERAGE EXPERIENCE]

Bubbles & Brews

Bubbles

- MIONETTO PROSECCO, *Treviso, Italy* / \$72
- MUMM NAPA BRUT, *Napa Valley, California* / \$78
- GRANDIAL BLANC DE BLANC, *Languedoc, France* / \$84
- MOET & CHANDON IMPERIAL, *Champagne, France* / \$152

Seasonal Local Craft Beer Selection

PLEASE ASK ABOUT CURRENT OFFERINGS

[EVENT ENHANCEMENTS*]

1 / CHIC SOUTHERN GARDEN PARTY

Get your southern soirée on at our garden party where we infuse next level charm with dashing design to perfectly accent the delicious cuisine.

Featuring:

- Black and white toile patterned linens with fresh herb centerpieces in modern vases
- Classically trained pianist playing southern rock songs
- Tea leaf reader to mesmerize your guests

2 / DOWN-HOME SOUTHERN SUMMER

A sense of familiarity and comfort is found as guests arrive to this dining experience.

Featuring:

- Maize gingham linens with wildflower centerpieces
- Southern rock trio
- Craft beer tasting expert to “sip” your guests through our lineup of craft beer

* Additional décor & entertainment solutions available.

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“People who love to eat are always the best people.”

—Julia Child

A WRESTLING MATCH OF VIBRANT FLAVORS AND INGREDIENTS BROUGHT TO LIFE. Begin your party with a toast of our classic margarita paired with our signature guacamole, and end on a sweet note with a warm melt-in-your-mouth churro. **NOTHING SAYS FIESTA** like our delectable marinated carne asada nestled between warm flour tortillas. Give your group something to taco 'bout for years to come.

Let's Taco 'Bout A Party \$120 PER PERSON

[FOOD EXPERIENCE]

CORN CHIPS

CHILI LIME CHICHARRONES / *salsa roja, salsa verde, pico de gallo, guacamole*

SHRIMP CEVICHE

CORN QUESO TAMALES / *mole verde, crema*

TACOS / *chopped onions, cabbage, cilantro, pico de gallo, lime, pickled chiles, roasted jalapeños*

CARNE ASADA

CHICKEN TINGA

CHILE PORK CARNITAS

CORN TORTILLAS & FLOUR TORTILLAS

CRISPY ROLLED TACOS

CHIPOTLE RANCH BEANS

CILANTRO LIME RICE

ASSORTED CONCHAS

TRES LECHES CAKE

COCO FLAN

CHURROS / *milk chocolate to dunk*

[FOOD ENHANCEMENTS]

SEAFOOD ENCHILADAS \$12 PER PERSON
Salsa verde, pico

PIG-OUT \$15 PER PERSON
Roasted suckling pig, tortillas, jalapeño pico de gallo, salsa roja, salsa verde, pickled onion, avocado, crisp cabbage, lime, cilantro

POTATO BAR \$18 PER PERSON
Crushed yukon's and rustic baked potatoes
TOPPINGS: *Applewood smoked bacon, caramelized onions, cheddar, scallions, sour cream, sweet creamery butter*

[BEVERAGE EXPERIENCE]

Keep Calm & Tequila On!

Margaritas and Palomas MINIMUM GUARANTEE REQUIRED

- LIME MARGARITA
- PRICKLY PEAR MARGARITA
- CLASSIC PALOMA
- POMEGRANATE PALOMA

Tequila Tastings VARIES BASED ON SELECTION

PRICING DOES NOT INCLUDE TEQUILA GODDESS

- | | | |
|------------------------|--------------------|----------------------|
| • CASA AMIGOS BLANCO | • CANCIÓN BLANCO | • DON JULIO BLANCO |
| • CASA AMIGOS REPOSADO | • CANCIÓN REPOSADO | • DON JULIO REPOSADO |
| • CASA AMIGOS AÑEJO | • CANCIÓN AÑEJO | • DON JULIO AÑEJO |

[EVENT ENHANCEMENTS*]

1 / MODERN MEXICAN CULINARY EXPERIENCE

Welcome to our Modern Taqueria, a dinner experience to excite all the senses!

Featuring:

- Vibrant color pops spun with a retro chic vibe for fun décor with fiesta colored seating
- A Latin band teaching salsa dancing will get your guests feeling the beat
- Sip on delicious tequila samples as our expert educates the guest

2 / TACO BLOCK PARTY

A celebration of music, dance and festive colors will get this street party going for all to enjoy.

Featuring:

- A real life burro will provide welcome beers for a fun selfie session
- The festive sounds of a mariachi trio upon arrival
- Bright serapes throws and string lighting will create a zest for the party

* Additional décor & entertainment solutions available.

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“Barbecue may not be the road to world peace, but it’s a start.”

—Anthony Bourdain

YOUR FAVORITE BACKYARD BARBEQUE AT THE CULINARY FOREFRONT. This barbeque will evoke your beloved childhood memories through the sights, sounds and smells of a traditional backyard feast. You won’t want to put down our juicy smoked brisket, but be sure to save room for a slice of pecan pie. **FEEL RIGHT AT HOME** dining in our inviting warm indoor spaces, or make it picnic-style on our outdoor patios under the night sky.

AZ Bar·B·Que \$125 PER PERSON

[FOOD EXPERIENCE]

- MOLASSES BAKED BEANS
- CREAMY COLESLAW
- SMOKED PETITE POTATO SALAD / *aged cheddar cheese*
- JALAPEÑO CREAMED CORN
- BRISKET
- PORK SPARE RIBS
- SMOKED CHICKEN
- BBQ SAUCES / *Kansas, Carolina, Texas*
shaved onions, pickles, jalapeños, seeded buttermilk buns
- BANANA PUDDING / *vanilla wafers, softened cream trifle*
- PECAN PIE
- CHOCOLATE CARAMEL BROWNIE BITES

[FOOD ENHANCEMENTS]

- POTATO BAR \$18 PER PERSON
Crushed yukon's and rustic baked potatoes
TOPPINGS: Applewood smoked bacon, caramelized onions, cheddar, scallions, sour cream, sweet creamery butter
- SMOKED SAUSAGE LINKS \$12 PER PERSON

[BEVERAGE EXPERIENCE]

Brews, Bucks & Such

Seasonal Local Craft Beer Selection

PLEASE ASK ABOUT CURRENT OFFERINGS

Mules/Bucks MINIMUM GUARANTEE REQUIRED

- CLASSIC MOSCOW MULE
- TEQUILA BLOOD ORANGE MULE
- BOURBON BUCK
- IRISH ROSEMARY BUCK

[EVENT ENHANCEMENTS*]

1 / MODERN BBQ

Just sit back, relax and enjoy this one-of-a-kind country dining journey.

Featuring:

- Family style tables, elegant table runners and wild flowers
- Western caricaturist drawings as a take-away gift for your guests
- Evening stargazing with an astronomer and learning the ABC's of whiskey tasting from our experts

2 / RUSTIC BACKWOODS HOEDOWN

The comforting aroma of grilling on an outdoor BBQ will set the mood for this tasty dining experience.

Featuring:

- Local craft beer tasting followed by a competitive corn hole tournament
- Checkered table clothes, lanterns and fire pit seating
- A fun guitar duo playing country classics or an evening sing along as the night progresses

* Additional décor & entertainment solutions available.

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BRUNCH,
GLORIOUS
BRUNCH!

"All happiness depends on a leisurely breakfast."

—John Gunther

BREAKFAST IS THE MOST IMPORTANT MEAL OF THE DAY. Get initiated into the Scottsdale brunch life as you sip, savor and share in life's moments of celebration. Spice up your meal with our Bloody Mary bar, or keep it classic with the fresh flavors of a morning mimosa. Be bold. **RISE AND SHINE** the brunch way with our pure ingredients and inventive vanilla bean waffles. The rest of your day will thank you.

The Scottsdale Brunch Life \$80 PER PERSON

[FOOD EXPERIENCE]

BRUNCH TOASTS *(Choice of two below)*

- ABL BENNY / avocado, bacon, arugula, marinated tomato, poached egg
- SMOKED SALMON / hardboiled egg, everything bagel dust, shaved fennel
- RICOTTA / prosciutto, fig, honey, pistachio
- PB&J / maple peanut butter, raspberry preserve

CAST-IRON BAKED EGGS / stewed tomatoes, Spanish chorizo, goat cheese crumble

QUICHE / tomato, asparagus, caramelized onion, aged cheddar

WHIPPED GREEK YOGURT PARFAITS

SALTED CARAMEL STICKY BUNS

LEMON CURD PANCAKE BITES / blueberry syrup, sugar dust

EPIC DONUT WALL / cake donuts, donut holes

FRESH FRUIT & BERRIES

SMOKED SLAB BACON

MAPLE CHICKEN SAUSAGE

FRESH PRESSED JUICE BAR

COFFEE

[FOOD ENHANCEMENTS]

WAFFLE TIME \$10 PER PERSON

Vanilla bean waffles, Mexican chocolate sauce, caramel, butterscotch, tarragon blueberry compote, basil strawberries, cinnamon sugar dust, shredded coconut, whipped cream, funfetti, whipped sweet butter, maple syrup

OATS OF COURSE \$6 PER PERSON

Make it a brulée! Lemon curd, raspberry, burnt vanilla bean sugar

PIG-OUT \$15 PER PERSON

Roasted suckling pig, tortillas, jalapeño pico de gallo, salsa roja, salsa verde, pickled onion, avocado, crisp cabbage, lime, cilantro

FRUIT SMOOTHIES \$10 PER PERSON

Açaí berry & tropical

[BEVERAGE EXPERIENCE]

Brilliant Brunchy Beverages

Bloody Mary Bar MINIMUM GUARANTEE REQUIRED

SEASONAL CONDIMENTS OFFERED

- HOUSE BLOODY MARY
- SPICY BLOODY MARY

Mimosas/Bellinis MINIMUM GUARANTEE REQUIRED

SEASONAL CONDIMENTS OFFERED

- CLASSIC MIMOSA
- CLASSIC BELLINI

[EVENT ENHANCEMENTS*]

1 / CHAMPAGNE BRUNCH GARDEN PARTY

It's time to brunch! We present the champagne garden party complete with flowery farmhouse décor and melodic music that brings a smile to your face.

Featuring:

- Whitewash wooden communal tables feature black & white buffalo check napkins and eclectic floral budvases
- Modern day soul trio
- Champagne tasting with one of our experts

2 / UPBEAT URBAN BRUNCH

This urban roots farm to table experience is a celebration of excellent food while keeping the fresh and energetic vibe of your favorite lounge.

Featuring:

- Industrial high top communal tables feature wooden tops and hairpin legs and metal stools
- Hip DJ spinning top 40 mash-ups and classic hits
- Digital caricature artist captures each guest during their brunch experience

* Additional décor & entertainment solutions available.

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Sweet Delights

GO NUTS, FOR DONUTS \$12 PER PERSON

Assorted freshly made donuts, donut holes, chocolate, vanilla & chocolate sauce to drizzle

ICE CREAM, YOU SCREAM \$20 PER PERSON

Ice cream sandwiches & floats
Vanilla, dulce de leche, strawberry ice cream
Chocolate chip & sugar cookies
Root beer, vanilla cream, orange cream soda
Whipped cream, crushed Oreos, mini chocolate chips, sprinkles, chocolate and caramel sauces

SUGAR RUSH \$18 PER PERSON

Brown sugar upside down cake, pecan brown sugar streusel, orange maple compote
Lemon mascarpone mousse, fig marmalade, oat raisin crumble
Pistachio coconut macaroons
Fruit curd filled puffs

ALL ABOUT CHOCOLATE \$18 PER PERSON

Chocolate chip pecan pie
Chocolate pudding shooters
Chocolate raspberry
Salted caramel chocolate bark

SWEET TOOTH \$15 PER PERSON

Assorted hand-crafted truffles
Mini cupcakes
Chocolate cake pops
Popcorn / caramel, s'mores, kettle corn

PIES \$18 PER PERSON

Tart Granny Smith apple pie, cinnamon caramel
Mixed wild berry, brown butter crumble
Valrhona chocolate cream pie, whipped cream, chocolate shavings
Arizona lime

COOKIE MONSTER \$14 PER PERSON

Sea salt chocolate chip
Dark chocolate and Arizona orange
Whoopie pies
White chocolate coconut
Lemon ice box

CANDY SHOP \$15 PER PERSON

Milk chocolate fudge
S'mores fudge
Seven layer bar
House made 'Take 5' bar
Assorted sweet shop candies

Fairmont
SCOTTSDALE PRINCESS

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