



2021 BANQUET & EVENT MENUS

Locally Sourced | Uniquely Southwest



EL CONQUISTADOR
TUCSON
A HILTON RESORT

BREAKFAST AND BEGINNINGS

Catalina Sunrise

Fresh-Squeezed Orange Juice and Apple juice
Cubed Fresh Fruit
Assorted Fresh Bagels, Cream Cheese (3 flavors)
Fresh-Baked Breakfast Breads to include:
Muffins, Croissants, Banana Bread, Greek Yogurt Crumb Cake and Cranberry Orange Scones
Fruit Preserves, Butter, Margarine
Fresh-Brewed Coffee, Decaffeinated Coffee, Mighty Leaf Tea Selection, Milk
28 / person

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

Fluffy Scrambled Eggs, Cheese and Salsa on the Side
Southwest Breakfast Potatoes
Assorted Individual Yogurts, Granola
Assortment of Cold Cereals, House-Made Granola,
Whole, 2% and Skim Milk

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

Crispy Bacon **OR** Breakfast Sausage
Buttermilk Biscuits, Roasted Green Chili Gravy
Prickly Pear Yogurt, House-Made Granola Parfait
Steel-Cut Irish Oatmeal, Golden Raisins, Honey,
Brown Sugar, Milk

MADE-TO-ORDER STATION

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

Scramble Station

Fresh Scrambled Eggs, Shrimp, Chorizo, Diced Ham,
Spinach, Peppers, Green Onions, Mushrooms, Tomatoes,
Black Olives, Green Chili's, Feta, Jack, Cheddar Cheeses, Salsa
20 / person

Change to a Full-Service Omelette Station for an additional
8 / per person

Will add Shrimp, Organic Whole Eggs, Egg Whites,
Diced Bell Peppers, Spanish Onions

Choose any of the following for an additional **10 / person (per item)**

Breakfast Flautas
Potato Rosti with Fried Egg, Smoked Pulled Pork,
Chipotle Hollandaise
Maple Pecan Bread Pudding with Whipped Cream,
Warm Maple Syrup, Candied Walnuts
Smoked Salmon

12 / person

Assorted Bagels, Cream Cheese, Capers, Red Onion,
Tomato, Hard-Boiled Eggs

Choose Two Shooters for Additional **10 / person**

Cantaloupe Orange / Green Machine
Mango Peach / Very Berry
Carrot / Butternut Agave
Peach / Orange
Strawberry / Banana

Make Your Own Breakfast Burrito **16 / person**

Fresh Scrambled Eggs with Diced Ham,
Chorizo Sausage, Chopped Crispy Bacon,
Green Onions, Green Chili's, Refried Beans,
Sour Cream, Cheddar Cheese, Diced Tomatoes,
Cilantro, Grilled Flour Tortillas, Cubed Potatoes, Salsa
16 / person

All menus and pricing subject to change.

25% service charge and 8.6% tax applied to all food and beverage for indoor events and 28% for all outdoor events.

PLATED BREAKFAST

Plated Breakfast Entrees are served with a Basket of Continental and Regional Fresh-Baked Goods
Served Family Style with Honey, Fruit Preserves and Sweet Butter
Fresh-Brewed Coffee, Decaffeinated Coffee and Mighty Leaf Tea Selection
Choice Two Juices (Orange, Apple or Cranberry)

Tombstone Adventure

Orange/ Mango Compote Fresh Mint and Breakfast Shortbread
Adobo Grilled Skirt Steak with Sautéed Spanish Onions and Peppers
Fresh Scrambled Eggs with Salsa on the Side
Idaho Potato Wedges

39 / person

All American

Fresh Scrambled Eggs with Salsa on the Side
(Egg Beaters or vegan options available upon request)
Short Stack Pancakes, Butter and Maple Syrup
Choice of: Crisp Bacon, Baked Ham **OR** Breakfast Sausage
Choice of: Hash Browns **OR** Red Potato Wedges

32 / person

Vegetarian Amigo

Fruit Parfait with Yogurt, Housemade Granola, Seasonal/Market Berries and Dried Fruit
Vegetable Egg Quiche with Cured Tomatoes, Baby Spinach, Shallots,
Caramelized Onions and Mascarpone Cheese
Red Bliss Potato Wedges with Cilantro, Sautéed Onions and Peppers

34 /person

Customized vegan options available with slight variances to above menu.

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BREAKFAST BUFFET

(Minimum of 25 people)

El Conquistador

Chilled Fruit and Vegetable Juices
Cubed Seasonal/Market Fresh Fruit
Assorted Individual Yogurts with Granola
Scrambled Eggs, Cheddar Cheese and Salsa on the Side
Breakfast Sausage and Crispy Bacon
Home Fried Potatoes with Cilantro and Charred Poblano
Fluffy Pancakes **OR** French Toast
Butter and Maple Syrup
Cinnamon Rolls, Cranberry Orange Muffins, Fruit Danish
Jams, Preserves, Butter and Margarine
Fresh-Brewed Coffee, Decaffeinated Coffee,
Mighty Leaf Tea Selection, Milk

44 / person

Vaquero

Chilled Fruit and Vegetable Juices
Cubed Seasonal/Market Fresh Fruit
Scrambled Eggs with Cheddar, Jalapeno and Jack Cheeses
Adobo Tender Tails, Charred Hatch Chilis,
Caramelized Spanish Onions and Diced Tomatoes
Cheddar Biscuits with Chorizo/Lime Gravy
Potato, Black Bean and Charred
Bell Pepper Casserole
Grilled Flour and Corn Tortillas
Fresh-Brewed Coffee, Decaffeinated Coffee,
Mighty Leaf Tea Selection, Milk

47 / person

Manana Fiesta Buffet

Chilled Fruit and Vegetable Juices
Prickly Pear and Plain Yogurt
Cubed Seasonal/Market Fresh Fruit
Green Chili **OR** Vegan Blue Corn Tamales
Pozole
Create Your Own Burrito:
Scrambled Eggs, Chorizo Sausage, Chopped Smoked Bacon
Onions, Sour Cream, Cheddar/Jack Cheese Blend, Guacamole
Salsa, Diced Tomatoes, Black Beans, Grilled Tortilla
Southwest O'Brien Potatoes, Onion, Cilantro, Red Bell Pepper
Corn muffins, Conchas, Sweet Butter
Fresh-Brewed Coffee, Decaffeinated Coffee, Mighty Leaf Tea Selection, Milk

45 / person

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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, Chocolate Chip Twists
with Espresso Glaze
Fresh-Brewed Coffee, Decaffeinated Coffee,
Individual Regular and Chocolate Milk
18 / person

Morning Frenzy

Juice Shooters to Include: Carrot, Green Machine and Berry
Pistachio Orange Biscotti and Apple Butter Scone
Fruit Skewers with Cream Cheese Fluff, Nutella Dip
Chilled Green and Black Teas
24 / person

Take a Hike Trail Mix

Assortment of Nuts and Dried Fruit
M&M's, Reese's Pieces, Chocolate Chips,
Homemade Granola, Craisins
Iced Tea and Lemonade
21 / person

Citrus Break

Lemon Drop Cookies
Orange Pound Cake with Citrus Greek Yogurt
Chocolate Drizzled Candied Orange Peel
Couscous Mandarin Orange Salad
Fresh-Squeezed Basil Lemonade, Arnold Palmer,
Pomegranate-Green Tea Lemonade
26 / 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,
Walnut Chocolate Fudge Brownies,
Caramel Sea Salt Brownies
Ice Cold Whole and Chocolate Milk
21 / person

Sweet and Salty

Sea Salt and Caramel Brownies,
Chex Mix with Mini M&M's,
Salted Pretzel Bites with Queso Dip
Stone Ground and Yellow Mustards
Iced Tea, Lemonade
22 / person

Border Favorites

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

Just Caffeine

Chocolate-Coated Espresso Beans
Flavored Iced Coffees to Include:
Vanilla, Caramel and Mocha
Assorted Biscotti
Iced Green Tea, Classic Sweet Tea, Raspberry Tea
Coca Cola, Diet Coke
Red Bull and Monster
25 / person

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Individual Snacks

Seasonal Whole Fresh Fruit	4 / piece
Single Serving Size Trail Mix	6 / each
Assorted Protein Bars	8 / each
Single Serving Size Cashews and Almonds	8 / each
Assorted Individual Greek, Plain and Fruit Yogurts	5 / each
Danish, Muffins	50 / dozen
Whole Grain and Plain Croissants	52 / dozen
Assorted Bagels, Cream Cheese (3 Flavors)	60 / dozen
Cinnamon Apple Coffee Cake, Banana Nut Bread, Zucchini Bread	48 / each
Selection of Homemade Biscotti	56 / dozen
Assorted Home Baked Cookies	50 / dozen
Dark Chocolate Brownies	56 / dozen
Lemon Bars	50 / dozen
Chocolate Covered Strawberries	60 / dozen
Assorted Granola Bars and Candy Bars	4 / each
Ice Cream Cups and Sandwiches	5 / each
Haagen Daz Ice Cream Bars	7 / each
Individual Bags of Assorted Chips and Pretzels	4 / each
Pretzel Bites with Stone Ground and Yellow Mustards (add chili con queso for additional 2)	10 / person
Mini Chocolate OR Vanilla Cupcakes	56 / dozen

Beverages

Fresh-Brewed Coffee, Decaffeinated Coffee	86 / gallon
Flavored Iced Coffee	90 / gallon
Might Leaf Tea Selection	85 / gallon
Fresh Orange Juice or Grapefruit Juice	79 / gallon
Tomato, Cranberry or Apple Juice	62 / gallon
Healthy Juice (Passion Fruit, Prickly Pear, Blueberry Pomegranate)	24 / quart
Individual Servings of Orange, Apple and Fruit Juices	8 / each
Fruit Smoothies	70 / gallon
Whole, 2% and Skim Milk	58 / gallon
Individual Flavored Milks	7 / each
Fresh-Brewed Iced Tea with Lemon	58 / gallon
Individual Flavored Iced Teas	5.50 / each
Lemonade and Fruit Punch	56 / gallon
Assorted Individual Powerades	8 / each
Assorted Regular and Diet Soft Drinks	4 / each
Bottled Water	4.50 / each
Sparkling Waters, San Pellegrino Limonata and Aranciata	5 / each

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PLATED SOUP AND SALAD LUNCH

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

Penasco

Cilantro Corn Chowder with Manchego Cheese Crouton
California Greens with Chilled Chili-Glazed Salmon Filet
Avocado, Butternut Squash, Cured Tomatoes
Balsamic Vinaigrette
Fresh-Baked Rolls and Butter
Pistachio Almond Cake, Caramelized Apple

46 / person

Fiesta Salad

Fideo Soup
Mixed Greens with Grilled Fajita Chicken, Chili-Spiced Tortilla Strips,
Avocado Crema, Black Bean, Pepper Jack and Cheddar Cheese, Tomatoes, Green and Spanish Olives,
Green Onions, Pickled Jalapeño Pepper, Caramelized Napolitos, Chili Salsa Vinaigrette
Margarita Mousse, Tortilla Crisp

41 / person

Oro Valley

Abondigas Soup
Field Greens with Mediterranean Grilled Chicken and Fingerling Potatoes
Asparagus, Balsamic Cipollini, Baby Tomatoes, Crumbled Feta, Roasted Tomato Vinaigrette
Fresh-Baked Breads and Butter
Pistachio Honey Baklava

43 / person

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PLATED HOT LUNCH

Entrée Selections Include Your Choice of either Soup **OR** Salad

Dessert, Rolls and Butter Fresh-Brewed Coffee, Decaffeinated Coffee, Mighty Leaf Tea Selection and Iced Tea

Salad Selections

Southwestern Mixed Greens

Tomatoes, Charred Corn, Black Beans, Green Onions,
Queso Fresco, Cilantro Vinaigrette

Tender Greens

Baby Spinach, Arugula, Cilantro, Sliced Strawberries,
Shredded Manchego Chili Spice Candied Almonds,
White Wine Vinaigrette

Sonoran Caesar

Tomato Wedge, Manchego Cheese, Toasted Pepitas
Parmesan Focaccia Bites, Creamy Chipotle Caesar Dressing

Southwestern Bistro Salad

Tender Greens, Cucumbers, Sliced Pickled Banana Peppers,
Tomato Wedge, Queso Fresco, Chili Spiced Tortilla Chips

ENTREE SELECTION:

Chicken Verde

Grilled Breast of Chicken, Creamy Spinach,
Garlic Mashed Potatoes, Agave/ Poblano Coulis,
Charred Red Pepper Puree

47 / person

Fuego Chicken

Seared Airline Chicken with Rosemary,
Garlic and Sun Dried Chilies, Boniato Mash, Broccoli,
Demi-Glace Reduction

52 / person

Old Fashioned Turkey

Cornbread Stuffing, Glazed Carrots,
Mashed Potatoes, Classic Gravy, Broccoli
Cilantro Lime / Cranberry Sauce

46 / person

Pasta Penne

Artichokes, Cremini Mushrooms
Grilled Squash and Zucchini, Tomato Basil Sauce,

40 / Vegetable

43 / Chicken

46 / Shrimp

Soup Selections

Pozole

Pueblo Chicken and Rice

Minestrone

Butternut Squash Bisque with Andouille

Dessert Selections

Chocolaté Panna Cotta, Orange Biscotti
Très Lèches

Banana Cupcake, Tequila Caramel Sauce
with Toasted Pecans

Vanilla Bean Cheese Cake

Apple Frangipane, Burnt Almond Crust

Goat Cheese, Cheesecake, Lemon Zest,

Candied Pistachio

Chipotle Roast Sirloin of Beef

Braised Fennel with Mushrooms,
Red Skin Roasted Potatoes, Broccoli, Kobocho Puree

56 / person

Adobo Roast Pork Loin Medallions

Cilantro Corn Bread Stuffing, Grilled Zucchini,
Red Onion Confit with Dried Fruit Holiday Mix,
Apple Sage Pan Reduction

52 / person

Roasted Acorn Squash

Stuffed with Charred Bell Peppers,
Asparagus, Banana Squash
Adobo Spiced Quinoa, Onion, Tomato Grilled Corn
Fig / Balsamic Glaze

34 / person

Ranchero Chicken Enchiladas

Catalina Rice, Black Bean Medley,
Enchilada Sauce, Cilantro, Lime, Artichoke,
Corn Cakes, Pico de Gallo

47 / person

Fillet a la Plancha

Herb / Mesquite Flour Crusted Halibut Filet,
Red Pepper Coulis, Cilantro / Black Bean Rice,
Green Chili, Corn Relish

55 / person

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“NO INTERRUPTIONS” PLATED LUNCH

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 Beet Hummus, Goat Cheese Crumbles

Carrot, Apple Salad, Baby Greens Bouquet

Mesquite Smoked Turkey, Crostini,

Cranberry Sauce, Orange Segment

Tart Cherry Cheesecake

50 / person

Roadrunner

White Bean Dip, Baked Chili Corn Crisp

Romaine, Kale, Lemon Ricotta, Black Figs, Toasted Pistachios

Seared Chicken, Tomato-Olive Relish

Pickled Vegetables

Pumpkin Cupcake, Cinnamon Crème Cheese, Caramel

48 / person

Cutting Edge

Heirloom Tomatoes, Pickled Red Onions, Bacon Chips, Queso Fresco Vinaigrette

Caramelized Cherry Pork Tenderloin, Diced Vegetable Couscous Salad

Hazelnut Chocolate Panna Cotta, Spiced Tortilla

52 / person

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Grab & Go Lunches

All lunches served with Bag of Chips, Whole Fresh Fruit and a Chocolate Chip Cookie

The Mediterranean

Cilantro Hummus, Grilled Zucchini, Pickled Red Peppers,
Grilled Eggplant and Artichokes, Green Olive Tapenade,
Mozzarella, Crusty Bread Roll

39 / person

Southwest Chicken Sandwich

Herb Grilled Chicken, Avocado Lime Crema,
Pepper Jack Cheese, Roasted Red Pepper, Lettuce, Bolillo Roll

42 / person

Desert Tour Special

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

43 / person

It's A Wrap

Turkey, Roast Beef, Pastrami **OR** Veggie Wrap
Chipotle Tortilla, Ranch Spread, Jack Cheese, Tomatoes,
Shredded Lettuce

42 / person

Southwest Porchette

Thinly Sliced Pork Shoulder, Salsa Verde with Agave
Rosemary, Fennel, Garlic, Basil Leaf
Arugula, Heirloom Tomato on a Ciabatta Bun

44 / person

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

Flavored Iced Teas	6 / each
Assorted Regular and Diet Soft Drinks	4 / each
Bottled Water	4.50 / each
Sparkling Waters, San Pellegrino, Limonata, Aranciata	5 / each

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LUNCH BUFFETS

All Buffets Include Fresh-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 \$100 surcharge)

Pantry Counter Deli

Tossed Garden Greens with Assorted Dressings
Rotini Pasta Salad with Basil, Olives, Feta Cheese
Sundance Coleslaw with Coriander, Apples, Pineapples, Jicama
Premade Roast Beef, Honey Roasted Turkey Breast, Peppered Pastrami and Black Forest Ham Sandwiches
Sliced Tomatoes, Lettuce, Dill Planks, Cipollini onion w/ fig balsamic
Swiss, Cheddar, Provolone Cheeses
Assorted Rolls, Truffle Whole-Grain Dijon, Brown Mustards, Creamed Horseradish, Mayonnaise
BBQ & Traditional Potato Chips
Pecan Brownies, Chocolate Chip Cookies, Snickerdoodle Cookies
53 / person for Pre-Made Sandwiches
56 / person for Deli Display for Make Your Own Sandwiches

Southwestern Buffet

Tortilla Chips and Salsa
Grilled Asparagus, Black Bean and Cherry Tomato Salad
Chayote Squash, Mango and Jicama Salad, Cilantro Vinaigrette
Tossed Green Salad with Assorted Dressings
Create Your Own Fajita:
Grilled/ Sliced Chicken and Sliced Adobo Beef with Strips of Peppers and Onions
Guacamole, Sour Cream, Salsa, Blend of Shredded Cheeses,
Scallions, Tomatoes, Olives and Jalapeños, Grilled Flour and Corn Tortillas
Charred Corn Stew with Black Bean, Caramelized Onion, Squash, Zucchini, Red Bell Pepper
Refried **OR** Charro Beans and Saffron **OR** Spanish Rice
Tres Leches Cake, Fried Churros with Vanilla Sauce, Pumpkin Empanadas
57 / person

Marco Polo Salad Days

Chef Soup of the Day

Cobb Salad: Lettuce with Provolone Swiss and Cheddar Cheeses,

Black Forest Ham, Smoked Turkey, Bacon, Tomatoes,

Avocado Ranch and Bleu Cheese Dressing

Greek Salad: Romaine, Kalamata Olives, Red Onion, Pepperoncini, Cherry Tomatoes,

Cucumbers, Feta Cheese, Thyme and Rosemary Vinaigrette

Chicken Chutney Salad, Mango & Dried Fruit

Chimichurri Pasta Salad with Cotija

Albacore Tuna Salad with Vinaigrette

Bread Sticks, Flat Bread and Crackers

Chocolate Chip Sea Salt Biscotti, Coconut Macaroons, Strawberry Shortcake

50 / person

Courtyard Picnic Buffet

Fresh Mixed Greens, Cornbread Croutons, Assorted Dressings

Apple Cabbage Slaw with Red Radish and Jicama

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

Seasonal Fruit Salad

Mesquite Spiced Bone-In Chicken, Jumbo Frankfurters,

Beer Bratwurst with Sauerkraut and Apple Fennel Seed

Beef Hamburgers with Caramelized Onions and Sliced Mushrooms

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

Sliced Swiss, Provolone, Cheddar Cheeses

Baked Beans with Caramelized Onion and Molasses

BBQ and Traditional Potato Chips, Chilled Sliced Watermelon

Root Beer Float Cup Cake, Fresh Baked Cookies, and Raspberry Crumb Bars

54 / person

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Avanti Buffet

Caesar Salad with Garlic Croutons, Shredded Parmesan Cheese
Roma Tomato, Mozzarella Balls 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, Basil / Thyme Pepper Coulis
Parmesan Fingerling Potatoes with Onions and Bell Peppers
Linguine with Marinara
Classic Ratatouille with Eggplant, Tomatoes, Onion, Squash, Zucchini, Bell Peppers and House Herb Blend
Bread Sticks, Herb Focaccia, Ciabatta Bread
Hazelnut Tiramisu Parfait, Chocolate Chip Cannoli, Fresh Fruit with Mint and Galliano Liquor

58 / person

Arizona Rodeo

Chopped Mixed Greens with House Vinaigrette
Chunky Tomato, Cucumber, Avocado Salad, Agave-Lime Vinaigrette
Navajo Potato Salad with Crisp Bacon, Green Chili and Eggs
Beef Tenderloin Chili with Napolitos, Shredded Manchego and Cheddar Cheeses
Jerk / Ranch Batter-Fried Chicken Tenderloin
Smoky Cherry Barbeque Pulled Pork
Sonoran Rice with Cumin, Black Beans, Cilantro
Grilled Corn on the Cob with Butter and Cotija Cheese
Buttermilk Biscuits and Jalapeño Corn Muffins with Butter
Apple Empanadas, "Grand Canyon" Fudge Sheet Cake,
Caramel Pecan Praline **OR** Cherry Chocolate Chunk Ice Cream

56 / person

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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

38 / person

Choose 7 Hors d' Oeuvres

48 / person

CHILLED

- Petite Corn Muffin with Smoky Braised Pork and Mango Chutney
- Olives, Garlic, Basil, Parmesan Tomato Bruschetta
- Roasted Vegetables, Garlic Hummus Tortilla Roll
- Brie Cheese, Medjool Dates, Cinnamon Tortilla
- Spiced Chicken Salad Profiteroles
- Roasted Pear, Bleu Cheese, Candied Pecans, Phyllo Cup

HOT

- Black Bean Empanada, Cilantro / Lime Crema
- Quesadilla Trumpets, Charred Salsa
- Lamb Meatballs, Basil Thyme Tomato Sauce
- Vegetarian Spring Rolls with Plum Sauce
- Bacon-Wrapped Potato Wedge with Cotija Cheese and Chipotle Sour Cream
- Panko-Crusted Risotto Nuggets with Creamy Fig Balsamic on the Side

CHILLED HORS D'OEUVRES á la carte

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

Crabmeat and Lobster Salad Profiterole	10 / 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
Asparagus with Prosciutto Ham	8 / each
Southwest Sausage Encroute	7 / each
Strawberry with Boursin	7 / each
Corn Tortilla Tostaditos, Bean Dip, Avocado, Pico de Gallo, Queso Fresco	7 / each
Petite Corn Muffin, Braised Pork and Mango Chutney	7 / each
Olives, Garlic, Basil, Parmesan, Tomato Bruschetta	7 / each
Grape-Stuffed Walnut Cheese Balls	7 / each
Brie Cheese Tartlet with Fig Jam	8 / each
Beef Tenderloin Canape with Red Onion Confit	8 / each

HOT HORS D'OEUVRES á la carte

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

Black Bean Empanada, Cilantro/Lime Crema	7 / each
Potato Pierogis, Andouille Sausage	8 / each
Petite Green Chili Tamales, Salsa and Poblano Sour Cream	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, Cilantro/Lime Tomato Sauce	7 / each
Jamaican Jerk Chicken Skewers, Spicy Citrus Glaze	7 / each
Vegetarian Spring Rolls, Cucumber-Cilantro Yogurt	7 / each
Artichoke Fritters	7 / each
Grilled Chicken Flauta, Charred Salsa	8 / each
Bacon-Wrapped Potato Wedge, Cotija and Chipotle Crema	7 / each
Panko-Crusted Risotto Nuggets, Creamy Fig Balsamic	7 / each
Bacon-Wrapped Scallops, Teriyaki Barbeque Sauce	11 / each
Lamb Lolli Pop	11 / each
Ahi Tostada	11 / each

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HOT CARVING & SAUTÉ 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

28 / person

Wild Mushroom/Spinach Strudel in Puff Pastry

8 / person

Baked Salmon with Spinach En Croûte

300 (serves 30 people)

Whole Jack Daniels Honey Baked Ham

Mustards & Dried Fruit Chutney, Soft Rolls

400 (serves 40 people)

Steamship Round of Beef Au Jus

Mustard, Au jus, Mayonnaise, Horseradish, Petite Rolls

1,175 (serves 100 people)

Whole Peppercorn-Crusted Roast Sirloin of Beef

Bearnaise Sauce and Cocktail Rolls

450 (serves 30 people)

Prime Rib of Beef Au Jus

Mustards, Mayonnaise, Creamy Horseradish,
Silver Dollar Rolls

550 (serves 30 people)

Chipotle-Rubbed Roast Pork Loin

Dried Fruit Chutney and Cheddar Cheese Biscuits

375 (serves 30 people)

Whole Roasted Tom Turkey

With Gravy, Mustards, Mayonnaise, Cranberry Relish,
Silver Dollar Rolls

375 (serves 30 people)

Tenderloin Chili

Cheese, Sour Cream and Cornbread,
Assorted Hot Sauces

24 / person

Make Your Own Fajitas

Slices of Grilled Marinated Chicken and Beef
Grated Cheddar Cheese, Onions, Peppers, Tomatoes,
Olives, Jalapeños, Scallions, Salsa, Guacamole,

Sour Cream, Warm Flour Tortillas

(approximately 2 per person)

20 / person

Quesadilla Station

Grilled Chicken and Shrimp

Green Chili, Jalapeños, Cilantro, Green Onions,

Jack Cheese Blend, Corn and Flour Tortillas

(Approximately 3 per person)

18 / person

Chocolate Fondue with Fresh Fruit

Grand Marnier Chocolate Fondue, Marshmallows,

Rice Crispy Treats, Pineapples, Melons, Strawberries,

Pound Cake, Whipped Cream

375 (serves 40 people)

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RECEPTION DISPLAYS

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

Ceviche Display

Chef's Selection of Seasonal Seafood
Marinades, Fresh Salsa, Tortilla Chips
600 (serves 40 people)

Charcuterie Board

Spiced Salami, Serrano Ham, Local Smoked Chorizo,
Pork Pâte en Croûte, Pickles, Banana Peppers,
Cured Olives, Chipotle Mustard, Mayo,
Horseradish Crema, Cocktail Bread, Crackers
575 (serves 40 people)

Southwest Antipasto

Assortment of Olives, Marinated Artichokes,
Roasted Red Peppers, Balsamic Marinated Mushroom
Salad, Shaved Serrano Ham, Southwest Spicy Salami,
Cubed Provolone, Cheddar and Mahon Cheeses,
Flat Breads, Smashed Roasted Garlic, Cilantro Oil
425 (serves 45 people)

Assorted Marinated Grilled Vegetables

Balsamic Vinegar and Olive Oil
375 (serves 45 people)

Vegetable Crudité

Carrots, Celery, Radishes, Cucumbers, Jicama,
Cherry Tomatoes, Cauliflower, Bleu Cheese,
French Onion Dips
250 (serves 45 people)

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
400 (serves 50 people)

Assorted Imported and Regional Cheeses

Cubed Cheeses, Dried Fruits, Assorted Crackers
375 (serves 40 people)

Fresh Fruit Display

Seasonal Melons, Berries, Grapes, Prickly Pear Yogurt
375 (serves 40 people)

Bread Display

Array of Ciabatta, Flat, Focaccia, Sourdough,
Calamata, Olive Loaf, Herb Breads
Jalapeño Cilantro Butter, Olive Oil, Balsamic,
Herb Garlic Spread
150 (serves 50 people)

Dessert Display

Orange Tartlet w/ Cherries and Meringue
Cappuccino Tiramisu,
Raspberry Truffle Torte,
Fruit Tarts, Red Velvet Cake Bites
350 (serves 50 people)

All menus and pricing subject to change.

25% service charge and 8.6% tax applied to all food and beverage for indoor events and 28% for all outdoor events.

RECEPTION STATIONS

Caesar Salad Station (GF/V)

Chopped Romaine, Focaccia Garlic Herb Croutons
Shredded Parmesan, Grilled Chicken
Red and Yellow Tomatoes, Pepitas
Peppercorn Caesar Dressing
18 / person

Chef's Potato Bar

Whipped Mashed Potatoes
Yukon Gold Smashed Potatoes
Sweet Potato Fries
Assortment of Toppings to Include:
Chipotle Sour Cream, Whipped Butter
Mesquite Bacon Bits, Chives, Roasted Garlic
20 / person

Create Your Own Vegetarian Crostini Station

(Choose 3)
Olive Tapenade
Hummus, Chipotle Hummus
Tomato & Basil
Artichoke & White Bean
Mushrooms & Boursin Cheese
Zucchini and Pistachio Nuts
16 / person

Mini Burger Station

Ground Sirloin, Mushroom/Black Bean,
Green Chili Turkey Burgers
Provolone, Jack and Cheddar Cheeses,
Lettuce, Sliced Tomatoes, Red Onions, Pickles,
Ketchup, Mustard, Garlic Aioli, Slider Buns
Housemade 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 BBQ and Coffee Chili Blend
22 / person

Street Taco Station

Served With Roasted Chilis, Charred Tomatoes,
Onions, Shredded Lettuce,
Jack/Cheddar Cheese Blend, Cilantro, Classic Salsa,
Sonoran Frijoles, Sonoran Slaw
Warm Flour and Corn Tortillas

Flame-Grilled Carne Asada

26 / person

OR

Grilled Chicken

24 / person

OR

Baja Fish Tacos

28 / person

Fresh Pasta Station

Made-To-Order Rotini Pasta and Cheese Tortellini
Choice of 2 Sauces:
Chipotle Alfredo, Marinara, Herb/Garlic Oil
Fresh Basil, Cured Tomatoes,
Sautéed Onions and Italian Sausage,
Parmesan Cheese, Bread Sticks
27 / person

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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,
Jalapeño 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)

Buffalo Chicken
90 / quart (serves 25 people)

All menus and pricing subject to change.

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PLATED DINNER

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

Salad Selection

Super Mix Greens

Iceberg, Romaine, Kale, Cucumber, Cilantro,
Cherry Tomatoes, Organic Carrots, Herb Croutons
Creamy Butternut Squash Vinaigrette,
Maria's Poblano Vinaigrette

Garden Mesclun and Spinach

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

Baby Iceberg Wedge

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

Enhanced Salad Selections

Road Runner (add 5)

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

La Costa (add 5)

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

Cutting Edge (add 8)

Kale and Romaine Caesar, Cured Tomatoes,
Spiced Pumpkin Seeds and Spiced Roasted Pear,
Parmesan Focaccia Croutons, Gorgonzola Crumble
Red Wine Vinaigrette

Soup Selection

Butternut Squash Bisque, Balsamic Drizzle
Roasted Heirloom Tomato Bisque,
Herb Croutons
Cream of Chicken, Specialty Forest
Mushroom, Sherry Drizzle

Deluxe Addition Add a Fourth Course

Lobster Enchilada, Mango Salsa
14 / person

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

Spiced Cauliflower and Olive Pistau
7 / person

Green Chili Tamale, Spiced Tomato Sauce
7 / person
Add Shrimp Salsa
5 / person

All menus and pricing subject to change.

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ENTRÉE SELECTIONS

Duet of Sliced Striploin of Beef, Merlot Demi
Paired with Grilled Airline Breast of Chicken Mango Relish,
Boursin Mashed Potatoes
110 / person

Duet of Adobo-Crusted Grilled Filet Mignon,
Truffle Demi Glaze Paired with
Petite Grilled Lobster Tail, Tequila Lime Butter,
Charred Tomato Risotto
120 / person

Duet of Adobo Pork Loin Medallions
Paired with Char-Grilled Domestic Lamb Chop,
Port Wine Reduction, Bacon Marmalade
Pumpkin Smashed Potatoes
115 / person

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

Pistachio-Pepita Crusted Chicken Breast,
Mango Chutney, Fire-Roasted Tomatoes,
Red Pepper Sauce, Golden Yukon Potatoes
Carrot Puree
99/ person

Ancho Chili Marinated Supreme Chicken Breast,
Apple-Rosemary Demi, Bonato / Goat Milk Mashed
Potatoes
96 / person

Seared Corvina Seasbass Vera Cruz, Basmati Rice
103 / person

Blackened Mahi Mahi, Tomatillo Salsa,
Black Bean and Corn Sopes,
Guajillo Chili Vinaigrette, Chipotle Crema Splash
108 / person

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

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

Grilled, Roasted Rack of Lamb
Rosemary Garlic Demi-Glace,
Asparagus and Mushroom Risotto
108 / person

Filet of Beef, Port Wine Demi-Glace
Fingerling Potatoes
Organic Carrots, Onion Confit
100 / person

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Vegetarian Options

Eggplant Roulade (GF/V)

Mushrooms, Spinach, Red Peppers, Ricotta Cheese, Spiced Tomato Sauce

72 / person

Vegetable Wellington

Quinoa, Portobello Mushrooms, Roasted Red Peppers, Zucchini, Tomatillo Sauce, Pear Tomatoes

74 / person

Pan Fried Cauliflower "Milanaise"

Organic Brown Rice, Olive-Citrus Relish, Watercress

70 / person

Portobello Mushroom Stack

Blend of Quinoa, Charred Bell Peppers, Grilled Squash and Zucchini on a Bed of Spaghetti Squash

66 / person

Dessert Selections

Red Velvet Cupcake, Candied Orange, Cinnamon Cream Cheese Ibarra Chocolate Mousse Timbale, Spiced Cajeta Classic Vanilla Bean Cheesecake, Berry Lemon Compote Chocolate Banana Panna Cotta with Peanut Butter Milk Crunch Dark Chocolate Cherry Tuxedo Trifle, Vanilla Glace, Coffee Whip Cream

Sweet Additions Enhanced Dessert presentation (add 6 / person)

Mascarpone Dark Chocolate Mousse Bomb, Chocolate Sable, Dark Rum Cherries Pistachio Opera Tarte, Orange Butter Cream, Apricot Glaze, Chocolate Pearls Pecan Ibarra Chocolate Flan, Cinnamon Biscotti Sour Cream Cheesecake Tart, Rum Chata, Tres Leches Bite

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

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Dinner Buffets

The below buffets include Fresh-Brewed Coffee, Decaffeinated Coffee, Mighty Leaf Tea Selection, Iced Tea (Buffets open longer than 1 ½ hours will incur a \$150 surcharge)

Mini Buffet #1

(Maximum of 50 people)

House Mixed Greens, Cucumber, Tomatoes, Red Onions, Shredded Cheese, Jicama,
Garlic Croutons, Cilantro Vinaigrette, Ranch Dressing
Cucumber Dill Vinaigrette Salad
Rosemary Rotisserie Chicken
Seared Tenderloin Tips, Vegetable Stew, Roasted Red Potatoes
Steamed Broccoli, Corn Salsa
Cheese & Green Chili Biscuits, Butter
Cranberry Orange Cupcake, Chocolate Cherry Mousse

78 / person

Mini Buffet #2

(Maximum of 50 people)

Chopped Salad, Cucumbers, Red Onions, Tomatoes, Garbanzo Beans, Radishes,
Shredded Carrots, Feta Cheese, Seasoned Croutons, Classic Vinaigrette, Chipotle Ranch
Pasta Salad, Cured Tomato Vinaigrette
Poblano and Seared Pork Stew
Chipotle Salmon Fillet
Beef Machaca, Warm Flour Tortilla
Brown Rice / Quinoa Blend
Grilled Zucchini, Tomato Relish
House Rolls, Butter
Très Lèches Torte, Turtle Cheesecake, Apple Frangipane

76 / person

Grand Canyon

(Minimum of 50 people)

Organic Spinach, Wheat Berry, Mushroom Blend, 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 BBQ Sauce
Braised with Smoky Demi-Glace Beef Brisket, Horseradish Cream, Chipotle Mustard
Chipotle-Spiced Baked Salmon/Cucumber-Dill Yogurt
Roasted Fingerling Potatoes
Vegan Bean Stew
Steamed Broccolini / Toasted Pepitas
Assorted Rolls, Whipped Butter
Chocolate Silk Tartlet, Cinnamon Flan, Pistachio Mandarin Torte

98 / person

(Chef Attendant fee: \$150 per chef, 1 chef per 50 people recommended)

Poolside Fiesta

(Minimum of 50 people)

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

Guacamole Station

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

Fish Taco Station

Chunks of Grilled Mahi Mahi, Pico De Gallo, Guacamole, Shredded Cabbage, Cilantro, Lime,
Grilled Flour and Corn Tortillas, Fiesta Rice Pilaf
Jalapeño Cornbread, Buttermilk Biscuits, Butter
Ibarrá Chocolate Rum Balls, Tres Lèches Cake,
Pumpkin – Apple Empanada

110 / person

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Oro Valley

(Minimum of 50 people)

Beef Steak Tomatoes, Crumbled Cotija, Red Onions, Balsamic Vinaigrette
Mixed Greens Bouquet, Red Radishes, Jicama, Mandarin Oranges, Crumbled Chili Lime Walnuts, Cilantro Vinaigrette
Chunky Cucumbers and Artichoke, White Wine Dill Vinaigrette
Assortment of Rolls, Baguettes, Flat Breads, Olive Oil, Cilantro Hummus, Butter
Cherry Streusel Tart, Chocolate Truffle Cake, Pistachio Torte, Soft Caramel Cheesecake

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 Fingerling Potatoes
Roasted Cumin Cauliflower, Steamed Broccolini, Herb Butter

115 / person

OR

Roast Sirloin of Beef, Merlot Demi Glaze
Blue Corn 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

120 / person

(Chef Attendant fee: \$150 per chef, 1 chef per 50 people recommended)

All menus and pricing subject to change.

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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

Fresh-Brewed Coffee, Decaffeinated Coffee, Mighty Leaf Tea Selection, Iced Tea

Select Your Entrée Option:

Prickly Pear Marinated Chicken Breast
Barbecued Pork Baby Back Ribs

105 / Person

OR

Grilled Sirloin Steak, Chili Dust Onion Rings
Prickly Pear / Agave Marinated Chicken Breast
Mesquite Grilled Salmon, Dijon Crust, Chayote Relish

115 / Person

OR

1-Pound Grilled T-Bone
BBQ Jumbo Shrimp

135 / Person

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Dessert Buffet

Raspberry Truffle Torte
Kahlúa Cappuccino Tiramisú
Assorted Bite-Sized Cheesecakes
Strawberry Tequila Cupcakes, Lime Meringue
Cubed Seasonal Fresh Fruit, Cubed Pound Cake, Dark Chocolate Fondue
Chocolate Custard, Caramelized Bananas
Assorted Miniature Fruit Tarts, Petit Fours
Assorted Cookies, Cream Cheese Brownies
29 / person

Add Any Of The Following To The Dessert Buffet:

Fresh-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

Maker's 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

4.00 / each

Assorted Regular and Diet Soft Drinks

Plain and Sparkling Waters

Plain Bottled Water

4.50 / each

Sparkling and San Pellegrino Limonata and Aranciata

5.00 / 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

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Reception Stations

Cordials and Cognac

10 / each

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

Margarita Bar

8.50 / each

Traditional, Prickly Pear, Strawberry, Cranberry

Brunch Bar

8 / each

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

Martini Bar

10 / each

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

Alcoholic Punches

145 / gallon

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

Non-Alcoholic Options:

Mocktail Bar

10 / each

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

Lemonade Stand

7 / person

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

Gourmet Coffee Bar

105 / gallon

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

Punch

65 / gallon

Fruit Punch Cooler

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Wine Selections **requires 10 days' notice

SPARKLING WINE

PROSECCO, Mionetto "Presto," D.O.C. Brut, Italy	32 / bottle
**PROSECCO, La Marca, Italy	36 / bottle
**SPARKLING, Toso Brut, Mendoza, Argentina	45 / bottle
**SPARKLING, Gruet Brut Rose, New Mexico	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, Coastal Vines, CA	32 / bottle
CHARDONNAY, Rodney Strong "Chalk Hill", Sonoma, CA	41 / bottle
SAUVIGNON BLANC, The Crossing, NZ	36 / bottle
PINOT GRIGIO, Barone Fini, Italy	38 / bottle
RIESLING, Pacific Rim, Washington	32 / bottle
**CHARDONNAY, Silver Palm, North Coast	36 / bottle
**CHARDONNAY, True Myth, CA	52 / bottle
**SAUVIGNON BLANC, Wairau River, Marlborough, New Zealand	38 / bottle
**SAUVIGNON BLANC, Tangent, 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, True Myth, CA	38 / bottle
CABERNET SAUVIGNON, Charles Krug, CA	52 / bottle
MERLOT, Columbia Winery, Columbia Valley, WA	34 / bottle
MERLOT, Rodney Strong, 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, Bellacosa, CA	48 / bottle
**PINOT NOIR, 10 Span, Central Coast, CA	38 / bottle
**PINOT NOIR, Baileyana, CA	40 / bottle
**PINOT NOIR, Meiomì, Central Coast, CA	40 / bottle
**RED BLEND, Clos de los Siete, Argentina	36 / bottle
**RED BLEND, Conundrum, CA	40 / bottle
**SHIRAZ, Klinker Brick Syrah, CA	36 / bottle

Presenting our House Wines:

Canyon Road (Chardonnay, Cabernet Sauvignon, White Zinfandel) California	30 / bottle
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All menus and pricing subject to change.

25% service charge and 8.6% tax applied to all food and beverage for indoor events and 28% for all outdoor events.

GENERAL INFORMATION

FOOD & BEVERAGE

Current banquet prices are indicated on the enclosed menu offering. All food and beverage prices are guaranteed ninety (90) days prior to the function. All food and beverage must be supplied by the Resort which is the only authorized licensee to sell and serve liquor, beer, and wine on the premises. In conjunction with our Executive Chef, your Event or Catering Manager will be happy to customize specialty menus at your request to meet specific needs. The Resort requests that your menu selections and details be provided a minimum of four (4) weeks prior to your function.

SERVICE CHARGE & TAXES

In addition to the prices presented, our Resort will add the customary 25% service charge and 8.6% tax applied to all food and beverage for indoor events and 28% for all outdoor events. 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 and 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 Event or Catering 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 guaranteed 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 and charged accordingly.

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 obtain all necessary licenses and permits required by the State of Arizona and the Cities of Tucson and Oro Valley. If minimum revenue guarantees are not met in food and beverage, the remaining balance will be charged as meeting room rental.

BEVERAGE SERVICE

The sale, service and consumption of alcoholic beverages is 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 (5) hour maximum.

DECORATIONS / ENTERTAINMENT

A list of preferred vendors can be provided by your Event or Catering Manager. If you select your own décor company, approval must be obtained from your Event or Catering 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 arranged. Requests for seating of eight (8) or less using round tables is available, but must be specified on your event order. The Resort will provide a reasonable amount of meeting equipment (chairs, tables, dance floor, risers) based on the program as 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

The Resort shall not assume responsibility for damage or loss of any merchandise or articles left in the Resort before, during or following any event. Guests are responsible for any damage to any part of the Resort during the period of time they are onsite (to include their employees, independent contractors, or those under their control or under the control of the independent contractor hired by them are onsite). Security services may be arranged, if needed, through your Events or Catering 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 Banquet 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. For charges of \$5,000. 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 for double set (indoor/outdoor space)
- \$300 charge for meeting room set changes after room has been set
- \$250 cleaning fee for each ballroom after major event (exhibits, heavy décor or a.v.) has moved out
- \$200 for piano tuning and moving
- Property usage fees will apply to all a.v. equipment rented from off-site a.v. firms
- \$200 clean up fee for balloon, confetti or rice
- \$25 / person / hour for coat check attendant
- \$100 / half-hour for banquet time change fluctuation
- \$50 / room for re-keying of banquet space
- \$75 for three hours or less / bartender for hosted and cash bars, \$25 for each additional hour
- \$25 banner hanging fee - oversized or special rigging is additional; your Event or Catering Manager can provide pricing
- \$2.50 / delivery under guestroom door – \$3 / in-room delivery
- \$0.49 / pound for box delivery to meeting rooms
- \$25 / day / flatbed (\$25 / hour / team member for labor, if needed, 2-hour minimum)
- \$95 / space heater
- \$45 / piece for linen replacement
- \$25 / pole light

FOOD SERVICE FEES

- \$200 labor fee / half-hour for banquet courses separated by awards presentation, dancing, program, etc.
- \$100 / hour / chef at omelette station / 50 people
- \$150 / chef for carving stations or action stations of 1 ½ hours in duration or less (additional hours at \$100 / hour)
- \$15 / person additional for off-site catering in addition to any china, silver or glass rental required
- Surcharge of \$100 for breakfast and lunch, and \$250 for dinner for buffet service for less than the minimum specified
- Buffet service for over 1 ½ hours will be assessed \$100 for each additional half-hour
- \$25 re-tray fee to serve leftover breakfast items at breaks

Pricing above does not include tax