



# SEDONA ROUGE

HOTEL & SPA

## BANQUET MENUS

2250 W. SR 89A, Sedona, AZ 86336

**Sales & Catering Department**

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[www.sedonarouge.com](http://www.sedonarouge.com)

# PLATED BREAKFAST MENU

## CORNFLAKE CRUSTED FRENCH TOAST

**Orange Juice, Coffee or Tea**

With sliced strawberries and maple syrup

**\$20 per person**

## BREAKFAST BURRITO

**Orange Juice, Coffee or Tea**

1) eggs, bacon or sausage, cheddar cheese, red potatoes

2) eggs, mushrooms, tomatoes, spinach, pepper jack

served with traditional chilaquiles and salsa

**\$25 per person**

## TRADITIONAL BREAKFAST

**Orange Juice, Coffee or Tea**

Two eggs scrambled with choice of cheese,  
Applewood smoked bacon, sausage, or veggie sausage  
with home fries & Chef's choice of breakfast breads

**\$25 per person**

## EGGS BENEDICT

**Orange Juice, Coffee or Tea**

English muffin, smoked Duroc pork loin, two poached eggs  
& hollandaise sauce, with home fries and fruit

**\$25 per person**

Plated Breakfasts require a Minimum of 8 Guests and Maximum of 20  
If Guest Count is Below 8 a Food & Beverage Minimum Of \$200 will apply.

**All Prices are Subject to Applicable Sales Tax and 21% Service Charge**

# Breakfast Buffet Menu

## Reds Continental Breakfast

Assortment of Fresh Baked Muffins and Pastries  
Fresh Bagels & Cream Cheese  
Sliced Seasonal Fresh Fruit  
Low-Fat Vanilla Yogurt  
A Selection of Fresh Assorted Juices  
Fresh Brewed Gourmet Coffee, Decaf & Assorted Teas  
**\$22 per person**

Add Reds Smoked Salmon, Red Onions, Capers, Chopped Egg, Lemon Wedges  
**\$5 per person**

## Red Rock Breakfast

Fresh Scrambled Eggs with Cheddar Cheese  
Apple Wood Smoked Bacon and Reds Sausage  
French Toast served with Maple Syrup  
Reds Bliss Breakfast Potatoes  
Assortment of Fresh Baked Breads and Pastries  
Sliced Seasonal Fresh Fruit  
Low-Fat Vanilla Yogurt  
A Selection of Fresh Assorted Juices  
Fresh Brewed Gourmet Coffee, Decaf and Assorted Teas  
**\$30 per person**

## Sedona Rouge Breakfast

Fresh Scrambled Eggs with Cheddar Cheese  
**Choice** of Quiche (Bacon & Swiss Cheese **or** Veggie)  
Buttermilk Pancakes with Vermont Maple Syrup  
Apple Wood Smoked Bacon and Reds' Sausage  
Granola with 2% and Whole Milk  
Reds Bliss Breakfast Potatoes  
Reds Smoked Salmon with Red Onions, Capers, Chopped Egg, Lemon Wedges  
Fresh Bagels and Cream Cheese  
Sliced Seasonal Fresh Fruit  
Low-Fat Vanilla Yogurt  
A Selection of Fresh Assorted Juices  
Fresh Brewed Gourmet Coffee, Decaf and Assorted Teas  
**\$33 per person**

\*Low-Fat and Healthy Alternatives Upon Request

Buffets Require a Minimum of 10 Guests.  
If Guest Count is Below 10 a Surcharge of \$7.00 Per Person Will Apply.

All Prices are Subject to Applicable Sales Tax and 21% Service Charge

# Sedona Rouge Champagne Brunch

## **Chef's Omelet Station**

Diced Red & Green Bell Peppers, Red Onions, Mushrooms, Tomatoes,  
Cheddar Cheese, Chopped Ham, Applewood Smoked Bacon

## **Smoked Salmon Display**

with Red Onions, Capers, Chopped Egg, Lemon Wedges, Fresh Baked Bagels and Cream Cheese

## **Traditional Eggs Benedict**

Poached Eggs, Canadian Bacon & Hollandaise

## **Chef's Buttermilk Pancake Station**

Vermont Maple Syrup

## **Reds Bliss Breakfast Potatoes**

## **Apple Wood Smoked Bacon; Sausage Links & Cured Ham**

## **Assortment of Fresh Baked Breads and Pastries**

## **Seasonal Fresh Fruit Platter**

with Low-Fat Vanilla Yogurt

## **Reds Pasta Salad**

## **Reds Petite Pastries & Desserts**

## **A Selection of Fresh Assorted Juices**

## **Sparkling Wine & Mimosas**

## **Fresh Brewed Illy Gourmet Coffee, Decaf and Assorted Teas**

**\$65++ per person**

The Sedona Rouge Champagne Brunch Requires a Minimum of 20 Guests.  
If Guest Count is Below 20 a Surcharge of \$7.00 Per Person Will Apply.

All Prices are Subject to Applicable Sales Tax and 21% Service Charge

# Sedona Rouge Champagne Brunch

## Customized Brunch Options

<b>Reds Fruit &amp; Cheese Display</b>	\$12 per person
<b>Jumbo Shrimp Display</b> Reds Signature Cocktail Sauce and Lemon Wedges	\$35 per dozen
<b>Chef's Pasta Station</b> Penne & Linguini, Italian Sausage, Grilled Chicken, Rock Shrimp, Roasted Tomatoes, Broccoli, Mushrooms, Artichoke Hearts, Red & Green Bell Peppers, Onions, Fresh Garlic, Extra Virgin Olive Oil, Basil Pesto, Reds Marinara, Creamy Alfredo Sauce, Fresh Mozzarella & Parmesan Cheese	\$25 per person
<b>Carving Stations</b>	
Prime Rib of Beef	\$315.00
Maple Glazed Pit Ham	\$260.00
Whole Roasted Pork Loin	\$260.00
Oven Baked Turkey Breast	\$260.00

All Carving Stations Serve 20 Guests - Carving Stations Will Be Based On The Final Guest Count  
A Chef (One Chef per 50 people) Is Required For All Attended Stations At A Fee Of \$30 Per Hour

## Bloody Mary Bar - \$12 Per Drink

Skyy Premium Vodka  
Beefeater Dry Gin  
Reds Signature Bloody Mary Mix  
Fresh Tomato Juice  
Horseradish, Worcestershire Sauce, Tabasco, Celery Salt, Kosher Salt, Cajun Seasoning & Fresh Cracked Pepper  
Celery Sticks, Lemon & Lime Wedges, Cocktail Onions, Queen Olives

**A Bartender Is Required At A Fee Of \$50 Per Hour**

**Remote Bar Set Up Fee: \$150 +tax + 21% service fee**

**The Sedona Rouge Champagne Brunch Requires a Minimum of 20 Guests.  
If Guest Count is Below 20 a Surcharge of \$7.00 Per Person Will Apply.**

**All Prices are Subject to Applicable Sales Tax and 21% Service Charge**

# **Boxed Lunch To Go**

## **For Off Property Events**

**Available for Groups of 8 or More – Limit of Two Menu Choices per group**  
All Boxed Lunches will include Potato Chips, Fresh Whole Fruit & Bottled Water  
**\$22 per person++**

### **Roast Beef and Boursin Cheese**

Lettuce, Tomato and Avocado on 12 Grain Bread

### **Oven Roasted Turkey Breast**

Tomato, Lettuce, Avocado and Havarti Cheese on 12 Grain Bread

### **Grilled Vegetable Wrap**

Roasted Tomatoes, Grilled Vegetables, Herb Goat Cheese, Red Pepper Crema in a Spinach Tortilla

### **Tuna Salad Wrap**

Albacore Tuna, Tomato, Baby Spring Mix in a Spinach Tortilla

### **Mazatlan Club Wrap**

Grilled Chicken, Bacon, Avocado, Lettuce, Tomato, Chipotle Crema in a Spinach Tortilla

### **Lemon Ginger Shrimp Wrap**

Marinated Soba Noodles with a Ginger Soy Glaze in a Tortilla

### **Veggie Sandwich**

Cucumber, Tomato, Onion Avocado, Lettuce, Boursin Cheese on 12 Grain Bread

**All Prices are Subject to Applicable Sales Tax and 21% Service Charge**

# Plated Lunches

## Group May Choose Two Pre-Selected Lunch Options

Prices Shown are Per Person. All Prices are Subject to Applicable Sales Tax & Taxable 20% Service Charge  
Includes Water & Iced Tea

### **Entrée Salads @ \$18**

#### **Baby Spinach Salad with Grilled Chicken or Seared Atlantic Salmon**

Balsamic Onions, Candied Pecans, Blue Cheese, Bacon Shallot Vinaigrette

#### **Grilled Chicken Caesar**

Hearts of Romaine, Parmesan Cheese, Herbed Croutons & Zesty Caesar Dressing

### **Entrée Sandwiches @ \$20**

(Choice of one side: Chef's Seasonal Pasta Salad or Fruit)

#### **Roast Beef and Boursin Cheese**

Lettuce, Tomato and Avocado on 12 Grain Bread

#### **Lemon Mint Chicken Breast**

Thinly Sliced Grilled Chicken, Roasted Red Pepper, Fresh Spinach, on 12 Grain Bread

#### **Oven Roasted Turkey Breast**

Fresh Avocado, Tomato, Lettuce, Havarti Cheese on 12 Grain Bread

#### **Grilled Vegetable Wrap**

Roasted Tomatoes, Grilled Vegetables, Herb Goat Cheese & Red Pepper Crema

#### **Tuna Salad Wrap**

Albacore Tuna, Tomato, Baby Spring Mix in a Spinach Tortilla

### **Entrees @ \$27**

#### **Pan Seared Salmon**

Garlic Whipped Potatoes, Seasonal Vegetables & Chive Buerre Blanc

#### **Grilled Breast of Chicken**

Rice Pilaf, Seasonal Vegetables & Natural Herb Veloute

#### **Charbroiled Beef**

Marinated Bistro Tender, Whipped Blue Cheese Potatoes, Seasonal Vegetables and Roasted Tomato Demi Glace

#### **Vegetarian Penne Pasta**

Artichokes, Kalamata Olives, Red Onions, Spinach, Tomatoes, Parmesan, in a Light Vodka Sauce

### **Add a Starter or Dessert to your Entree @ \$10 each**

#### **Soup & Salad**

Red House Salad with Raspberry Vinaigrette  
Roasted Corn Green Chili Chowder  
Tuscan White Bean & Beef Minestrone Soup

#### **Dessert**

Caramel Apple Tart  
New York Cheesecake  
Chocolate Mousse Cake  
Tiramisu

**All Prices are Subject to Applicable Sales Tax and 21% Service Charge.**

# Lunch Buffet Menu

Buffets include Hot or Iced Tea and Water

## Deli Buffet

Prickly Pear Jicama Cole Slaw  
Roasted Red Potato Salad  
Turkey Breast, Baked Ham and Roast Beef  
Cheddar, Swiss, Monterrey Jack & Pepper Jack Cheese  
Green Leaf Lettuce, Sliced Tomatoes, Red Onions, Pickles  
Assorted Fresh Bread, Rolls & Condiments  
Fresh Sliced Fruit Platter  
Cookies and Brownies

**\$28 per person**

## Chef's Pasta Station

Penne Pasta, Italian Sausage, Grilled Chicken, Shrimp, Roasted Tomatoes, Broccoli, Mushrooms, Artichoke Hearts, Red & Green Bell Peppers, Onions, Fresh Garlic, Extra Virgin Olive Oil, Basil Pesto, Reds Marinara, Creamy Alfredo Sauce, Fresh Mozzarella & Parmesan Cheese

**\$28 per person**

## Southwestern Buffet

Fresh Baby Greens with Avocado Cilantro Ranch Dressing  
Fresh Tortilla Chips with Salsa & Guacamole  
Seasoned Chorizo Ranch Beans  
Flour Tortillas  
Cilantro Garlic Rice  
Prickly Pear Glazed Chicken  
Citrus Cumin Carne Asada Fajitas  
Cinnamon Chocolate Nachos  
Caramel Flan with Fresh Berries

**\$30 per person**

## Assorted Wraps Display

Albacore Tuna Wrap in a Spinach Tortilla  
Chicken Salad Wrap in a Whole Wheat Tortilla  
Grilled Veggie Wrap in a Spinach Tortilla  
Sliced Seasonal Fruit Display  
Pesto Pasta Salad  
New York Cheesecake with Fresh Berries

**\$28 per person**

## Build Your Own Salad and Soup Bar

### Baby Spring Mix with Raspberry Merlot Vinaigrette & Country Ranch Dressing

Sliced Oven Roasted Ham & Turkey, Grated Cheddar & Jack Cheeses, Hard Boiled Eggs, Lemon Wedges, Cherry Tomatoes, Cucumbers, Alfalfa Sprouts, Chopped Bacon, Sliced Red Onion, Artichoke Hearts and Tortilla Strips

### Choice of One of Chef's House Made Soups

Tuscan White Bean & Chicken Minestrone, Wild Mushroom Bisque, Roasted Tomato Basil, Chicken Green Chili Chowder or Tomato Gazpacho

**Rolls & Whipped Butter**

**Brownies & Lemon Bars**

**Bottled Water & Sodas**

**Iced Tea & Lemonade Station**

**\$28 per person**

**Buffets Require a Minimum of 10 Guests.**

**If Guest Count is Below 10 a Surcharge of \$7.00 Per Person Will Apply.**

**All Prices are Subject to Applicable Sales Tax and 21% Service Charge**



# Hors D' Oeuvres

## Displayed

<b>Seasonal Fresh Fruit Platter</b>	<b>\$10 per person</b>
<b>Market Fresh Crudités with Buttermilk Herb Dip</b>	<b>\$10 per person</b>
<b>Domestic and International Cheese Display</b>	<b>\$12 per person</b>
<b>Chef's Choice Antipasto Platter</b>	<b>\$10 per person</b>
<b>Jumbo Shrimp Cocktail</b>	<b>\$35 per dozen</b>

## Butler Passed or Displayed Hors d'oeuvres

<b>Roasted Tomato with Olive Tapenade</b> Parmesan Crouton, Goat Cheese, Fresh Herbs	<b>\$28 per dozen</b>
<b>Curry Chicken Skewers</b> Marinated Chicken Tenders with Peanut Sauce	<b>\$28 per dozen</b>
<b>Chicken Pineapple Satay</b> Citrus marinated chicken with roasted pineapple	<b>\$28 per dozen</b>
<b>Stuffed Mushroom Caps</b> Parmesan Cream Cheese, Grilled Squash and Herb Bread Crumbs Or Parmesan Cream Cheese with Baked White Fish and Boursin Cheese	<b>\$26 per dozen</b> <b>\$28 per dozen</b>
<b>Crab Cakes</b> Fresh Herb Remoulade	<b>\$36 per dozen</b>
<b>Turkey Pinwheels</b> Whole Wheat Tortilla with Boursin Cheese and Alfalfa Sprouts	<b>\$28 per dozen</b>
<b>Chicken and Black Bean Chimis</b> Marinated Chicken with Red Bell Peppers, Cheese and Black beans	<b>\$28 per dozen</b>
<b>Garlic Shrimp Crostinis</b> Roasted Chile Pesto and Lime Crème Fraiche on a Crisp Baguette	<b>\$32 per dozen</b>
<b>Seared Rare Ahi Tuna</b> Served on a Won Ton Chip, Asian Slaw and Cilantro Coulis	<b>\$34 per dozen</b>
<b>Blue Cheese Toast Points</b> Whipped Blue Cheese, Chives, Candied Walnuts	<b>\$26 per dozen</b>
<b>Crab &amp; Artichoke Cups</b>	<b>\$30 per dozen</b>
<b>Brie &amp; Burgundy Poached Pears</b>	<b>\$28 per dozen</b>
<b>Spring Rolls with Ginger Soy Dip</b>	<b>\$28 per dozen</b>

All Prices are Subject to Applicable Sales Tax and 21% Service Charge.

# Plated Dinner Menu

Menu Prices are Per Person based on a minimum purchase of **Two Courses**  
**Choice of one soup for all, one salad for all, and up to four entrées choices, and one dessert for all,**  
**for your preselected dinner menu**  
**Includes Coffee, Decaf, Hot or Iced Tea and Water**

## Soup

(Choose One for All)

### **Chef's Seasonal Hot or Chilled Soup @ \$10**

Mushroom Bisque  
Roasted Corn Green Chili Chowder  
Gazpacho  
Yellow Tomato shrimp Gazpacho  
Minestrone

## Salads

(Choose One for All)

### **Caesar Salad @ \$12**

Hearts of Romaine, Roasted Tomatoes, Parmesan Croutons, Fresh Parmesan, Zesty Caesar Dressing

### **Reds House @ \$12**

Feta, Kalamata Olives, Cherry Tomatoes, Radishes, with Raspberry Vinaigrette

### **Baby Spinach @ \$13**

Shaved Red Onions, Candied Pecans, Goat Cheese, Bacon Shallot Vinaigrette

## Entrees

(Choose up to Four)

### **Seared Atlantic Salmon @ \$35**

Parmesan Whipped Potatoes, Tomato-Basil Tapenade, Seasonal Vegetables

### **Roasted Pork Loin @ \$32**

Bleu Cheese Au Gratin Potatoes, Sweet Apple Bordelaise, Seasonal Vegetables

### **Sea Bass @ \$37**

Parmesan Whipped Potatoes and Beurre Rouge, Seasonal Vegetables

### **Butternut Squash Raviolis @ \$29**

Sautéed Baby Vegetables, Roasted Yellow Pepper Sauce

### **Parmesan Crusted Chicken Breast @ \$30**

Roasted Fingerling Potatoes with Bacon, Seasonal Vegetables, Herb Veloute

### **Charbroiled Beef Tenderloin @ \$40**

Whipped Blue Cheese-Chive Potatoes, Rosemary and Demi-Glace, Seasonal Vegetables

### **Reds Duet @ \$55**

Charbroiled Beef Tenderloin with Caramelized Shallot Jus & Grilled Shrimp with Buerre Blanc Sauce,  
Herbed Whipped Potatoes, Seasonal Vegetables

### **Land & Sea Duet @ \$57**

Charbroiled Beef Tenderloin with Mushroom Demi, Caramelized Sea Scallops with Yellow Tomato Coulis,  
Herbed Whipped Potatoes, Seasonal Vegetables

## Desserts

(Choose One for All)

**\$12 per person**

**Caramel Apple Tart**

**New York Cheesecake**

**Chocolate Mousse Cake**

**Tiramisu**

All Prices are Subject to Applicable Sales Tax and 21% Service Charge.

# Dinner Buffet Menu

Buffets include Coffee, Hot or Iced Teas and Water

## Sedona Rouge Buffet

### **Soup or Salad** (Choose One)

#### **Chef's Seasonal Hot or Chilled Soup**

Mushroom Bisque  
Roasted Corn Green Chili Chowder  
Gazpacho  
Yellow Tomato shrimp Gazpacho  
Minestrone

**Organic Baby Greens with Ranch Dressing and Raspberry Vinaigrette**

**Cheese Tortellini Pasta Salad with Pesto Aioli**

### **Entrees** (Choose Two)

Seared Salmon with Kalamata Olive, Roasted Tomato Tapenade  
Marinated Charbroiled Bistro Tenders with Rosemary Bordelaise  
Rosemary Chicken Breast with Artichoke Caper Sauce

### **Side Dishes** (Choose Two)

Fresh Seasonal Vegetables  
Artichoke, Roasted Tomato Brown Rice  
Roasted Red Potatoes tossed with Herbs

### **Dessert** (Choose One)

New York Style Cheesecake with Fresh Fruit Compote  
Caramel Apple Tart  
Tiramisu

**\$60++ per person**

**Buffets Require a Minimum of 10 Guests.**

**If Guest Count is Below 10 a Surcharge of \$7.00 Per Person Will Apply**

**All Prices are Subject to Applicable Sales Tax and 21% Service Charge**

# Themed Dinner Buffet Menu

Buffets include Coffee, Hot or Iced Tea and Water

## Mexican Buffet

Black Bean and Roasted Corn Salad with Fresh Tortilla Chips  
Prickly Pear Jicama Cole Slaw with Cilantro Citrus Vinaigrette  
Fresh Vegetable Display with Ancho Herb Dip  
Chorizo Ranch Beans  
Garlic Cilantro Rice  
Citrus & Garlic Marinated Carne Asada  
Pork Carnitas  
Red Chili Chicken  
Cinnamon Chocolate Nachos  
Caramel Flan

**\$60++ per person**

## Italian Buffet

Tossed Antipasto Salad  
Caesar Salad  
Garbanzo, Kidney & Green Beans Tossed in Herb Vinaigrette  
Mushroom Ravioli  
Cavatappi Pasta with Beef Bolognese  
Italian Medley of Vegetables  
Assorted Garlic & Parmesan Breads  
Tiramisu

**\$60++ per person**

## REDS Barbeque Buffet

Southwestern Potato Salad  
Mixed Field Greens with Choice of Dressings  
Reds Pasta Salad

### (Choice of Two)

Raspberry Chipotle Barbeque Chicken  
Grilled Petit Filet of Beef with Roasted Garlic Bordelaise  
Prickly Pear BBQ Pork Ribs

Ranch Style Baked Beans  
Baked Potatoes  
Sweet Corn on the Cob  
Honey Caramelized Corn Bread with Prickly Pear Chantilly Cream  
Warm Apple Tart

**\$60++ per person**

**Add A Grilled New York Strip & BBQ Shrimp Station - \$20.00 Per Person**

**Buffets Require a Minimum of 10 Guests.  
If Guest Count is Below 10 a Surcharge of \$7.00 Per Person Will Apply.  
All Prices are subject to Applicable Sales Tax and 21% Service Charge**

## **Add A Chef's Carving Station**

<b>Prime Rib of Beef</b>	<b>\$315.00</b>
<b>Charbroiled Beef Tenderloin</b>	<b>\$340.00</b>
<b>Maple Glazed Pit Ham</b>	<b>\$260.00</b>
<b>Whole Roasted Pork Loin</b>	<b>\$260.00</b>
<b>Oven Baked Turkey Breast</b>	<b>\$260.00</b>

**Includes Rolls, Creamed Horseradish Sauce, Dijon Mustard and Mayonnaise**

**\$30 Per Hour, Per Chef will be added to all Attended Stations**  
**Carving Stations Serve 20 Guests – Carving stations will be based on final guest count**

Carving Stations Require a Minimum of 20 Guests.  
If Guest Count is Below 20 a Surcharge of \$7.00 Per Person Will Apply.

All Prices are Subject to Applicable Sales Tax and 21% Service Charge

# Meeting Break

## Sedona Rouge Snack Packages

### Snacker's Paradise - \$14 per person

Fresh Popcorn, House made Cookies & Brownies, Potato Chips and Dip & Reds Spiced Peanuts

### Fiesta - \$16 per person

Housemade Tri-color Tortilla Chips – Fresh Guacamole - Garden Salsa - Sour Cream – Spinach Dip

### Bon Appetite' - \$18 per person

Gourmet Cheese Display – Fresh Fruit & Berries – Marinated Olives & Relish Plate, Sliced Baguette & Assorted Crackers

### Spa - \$17 per person

Assorted Whole Fruit Basket – Hummus & Pita Bread – Assorted Dried Fruit & Nuts – Farmers Market Crudités

## Customize Your Own Meeting Break

Seasonal Fresh Whole Fruit Basket	\$6 per Person
Sliced Fresh Fruit Platter	\$10 per Person
Gourmet Cheese & Crackers	\$10 per Person
Farmers Market Crudités Basket with Buttermilk Dip	\$10 per Person
Basket of Fresh Baked Muffins and Danishes	\$32 per Dozen
Freshly Baked Cookies, Brownies, Lemon Bars, or Raspberry Crumb Bars	\$28 per dozen
Petit Fours	\$30 per dozen
Chocolate Dipped Strawberries	\$30 per dozen
House made Chips with Salsa & Fresh Guacamole	\$10 per Person
Potato Chips & Assorted Dip	\$10 per Person
RED'S Trailhead Mix	\$24 per Pound
REDS Fresh Fire Roasted Spiced Nuts	\$22 per Pound

## Beverage Stations

Gourmet Coffee Station	\$40 per Gallon
Iced Tea Station or Hot Tea	\$30 per Gallon
Hot Chocolate	\$35 per Gallon
Lemonade	\$30 per Gallon
Seasonal Juices	\$30 per Gallon
Bottled Mineral Water (Still & Sparkling)	\$6 per Bottle
Selection of Assorted Soft Drinks	\$3 Each
Sparkling Apple Cider	\$15 per bottle

**All Prices are Subject to Applicable Sales Tax and 21% Service Charge.**

# Bar Pricing

## Host or Cash Bar Pricing

Premium Brand Mixed Drink \$12  
Select Red & White Wine by the Glass \$10  
Sparkling Wine by the Glass \$10  
Domestic & Imported Beer \$5  
Soft Drinks & Bottled Waters \$3  
Bottled Mineral Water (Still & Sparkling) \$5

**Select Bottled Wine \$34-\$38**

### **Premium Bottled Wine**

Various Prices – See Wine List

**Sparkling Wine \$34-\$38 Bottle**

**Wine, Beer and Liquor selection list available upon request**

**Prices do not Include 21% Service Charge and Applicable Sales Tax.**

**Remote Bar Setup Fee: \$150 +tax +21% service fee**

Sedona Rouge Hotel & Spa reserves the right not  
to serve alcohol to guests without a valid ID.

Arizona Liquor License and Control does not permit alcoholic beverages  
of any kind to be brought to an event by a guest.

We Reserve the Right to Serve & Monitor the Consumption of Alcoholic Beverages