



SEDONA ROUGE
HOTEL & SPA

WEDDING MENUS

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Sales & Catering Department
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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

Reds Fruit & Cheese Display \$12 per person

Jumbo Shrimp Display \$35 per dozen
Reds Signature Cocktail Sauce and Lemon Wedges

Chef's Pasta Station \$25 per person
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

Carving Stations

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

Hors D' Oeuvres

Displayed

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

Butler Passed or Displayed Hors d'oeuvres

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

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

\$55++ per person

Add a Dessert to your Buffet @ \$10++/each

Chocolate Mousse Cake
Caramel Apple Tart
New York Cheesecake
Tiramisu

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
\$55++ 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
\$55++ 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
\$55++ per person

Add A Grilled New York Strip & BBQ Shrimp Station @ \$20++ Per Person

Add a Dessert to your Buffet @ \$10++/each

Chocolate Mousse Cake, Caramel Apple Tart, New York Cheesecake, Tiramisu

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

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

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.

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Small Bite Options

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

House made 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

Sweet & Salty Additions

Lemon Bars	\$28 per dozen
Raspberry Crumb Bars	\$28 per dozen
Petit Fours	\$30 per dozen
Chocolate dipped Strawberries	\$30 per dozen
Freshly Baked Cookies & Brownies	\$28 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

Additional Beverages

Gourmet Coffee Station	\$40 per Gallon
Iced Tea Station/Hot Tea	\$30 per Gallon
Hot Chocolate	\$35 per Gallon
Lemonade	\$30 per Gallon
Seasonal Juices	\$30 per Gallon
Bottled Mineral Water (Still & Sparkling)	\$5 per Bottle
Selection of Bottled Soft Drinks	\$3 Each
Sparkling Apple Cider	\$15 per bottle

All Prices are Subject to Applicable Sales Tax and Taxable 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.