



BANQUET MENU

AT THE SCOTTSDALE PLAZA RESORT

2019 MENU & PRICING

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



THE SCOTTSDALE
PLAZA
RESORT

Menu Icons

- Made Without Gluten-Containing Ingredients

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

- Vegetarian

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

- Vegan









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

A La Carte Break Items

Beverages

ROC ² Coffee	\$90 per gallon
ROC ² Decaffeinated Coffee	\$90 per gallon
Hot Tea, Gourmet Selection	\$75 per gallon
Assorted Fruit Juices (Orange, Grapefruit, Cranberry, and Apple)	\$65 per gallon
Lemonade	\$50 per gallon
Fruit Punch	\$50 per gallon
Soft Drinks	\$4.50 each
Mineral Waters	\$4.50 each
Natural Bottled Spring Waters	\$4.50 each
Natural Bottled Fruit Juices	\$4.50 each
Single Serve Shamrock Milk	\$3.50 each
Hot Chocolate	\$55 per gallon
Freshly Brewed Iced Tea	\$55 per gallon
Red Bull Energy Beverage (Regular or Sugar Free)	\$5 each
Arizona Iced Tea and Green Tea	\$5 each
Gatorade	\$5 each

Bakery

Croissants 	\$65 per dozen
Chocolate Croissants 	\$70 per dozen
Assorted Freshly Baked Muffins 	\$60 per dozen
Assorted Danish Pastries 	\$60 per dozen
A Variety of Fresh Bagels with Whipped Cream Cheese 	\$70 per dozen
Iced Cinnamon Buns 	\$60 per dozen
Assorted Donuts 	\$55 per dozen
Assorted Fruit and Nut Breads 	\$60 per loaf
Fruit Filled Turnovers	\$60 per dozen

Complements

Assorted Fruit Yogurt 	\$4.50 each
Greek Yogurt 	\$5.50 each
Fresh Sliced Seasonal Melon, Citrus Fruit, and Berries 	\$12 per guest
Fresh Whole Fruit 	\$36 per dozen
Granola Bars 	\$4 each
Candy Bars 	\$4 each
KIND Bars 	\$5 each
Ice Cream Novelties 	\$5 each
Gourmet Ice Cream Bars 	\$7 each
Assorted Fresh Baked Cookies 	\$50 per dozen
Freshly Baked Brownies 	\$50 per dozen
Rice Krispies Treats 	\$45 per dozen
Jumbo Pretzels with Honey Mustard and Beer Cheese Fondue 	\$5 each
Individual Bags of Trail Mix 	\$5 each
Freshly Popped SPR Popcorn 	\$16 per pound
Pretzel Sticks 	\$16 per pound
Gourmet Mixed Nuts 	\$52 per pound
Individual Bags of Assorted Chips 	\$3 per bag

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Continental Breakfasts

Fresh Start

\$29 per guest

Fresh Squeezed Orange and Grapefruit Juice **V GF VG**

Fresh Seasonal Fruit and Berries **V GF VG**

Assorted Pastries, Muffins, and Breakfast Breads **VG**

Assorted Jams and Butter **VG**

Freshly Brewed ROC² Regular and Decaffeinated Coffee, Assortment of Hot Teas

Top of the Morning

\$32 per guest

Fresh Squeezed Orange and Grapefruit Juice **V GF VG**

Fresh Seasonal Fruit and Berries **V GF VG**

Assorted Pastries, Muffins, and Breakfast Breads **VG**

Individual Greek Yogurts, House-Made Granola **VG**

Toaster Station with Assorted Breads and Bagels **VG**

Assorted Jams and Butter **VG**

Freshly Brewed ROC² Regular and Decaffeinated Coffee, Assortment of Hot Teas

Rise and Grind

\$35 per guest

Fresh Squeezed Orange and Grapefruit Juice **V GF VG**

Fresh Seasonal Fruit and Berries **V GF VG**

Assorted Pastries, Muffins, and Breakfast Breads **VG**

Individual Greek Yogurts, House-Made Granola **VG**

Steel Cut Oats with Brûléed Bananas, Desert Honey, Dried Cherries and Pecans **V VG**

Toaster Station with Assorted Breads and Bagels **VG**

Assorted Jams and Butter **VG**

Freshly Brewed ROC² Regular and Decaffeinated Coffee, Assortment of Hot Teas

Grab and Go Boxed Breakfast

\$32 per guest

Choice of Breakfast Burrito or Breakfast Sandwich

Whole Fresh Seasonal Fruit **V GF VG**

Greek Yogurt **VG**

Freshly Brewed ROC² Regular and Decaffeinated Coffee, Assortment of Hot Teas

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Breakfast Enhancements

Designed to enhance Continental Breakfast and Breakfast Buffets – Minimum of 10 Guests Per Order

Nova Lox^{GF} \$17 per guest

Assorted Bagels, Chopped Egg, Capers, Sliced Tomatoes and Onions
Plain and Chive Cream Cheese

Breakfast Bruschetta \$12 per guest

Smashed Avocado and Pico de Gallo^{V VG}
Smoked Bacon and Pimento Cheese Spread^{GF}
Lox and Lemon-Caper Cream Cheese

Egg White and Spinach Frittata^{GF} \$10 per guest

Mushroom Tapenade

Breakfast Sandwich \$12 per guest

Croissant, Tillamook Cheddar Cheese, Bacon, Egg

Breakfast Burrito \$13 per guest

Scrambled Eggs, Diced Tomatoes, Shredded Cheddar, Ham and Bacon, House-Made Salsa in a Flour Tortilla

Breakfast Tacos^{GF} \$12 per guest

Corn Tortilla, Chorizo, Scrambled Eggs, Queso Fresco, Pico de Gallo

Scrambled Egg Bar^{GF VG} \$14 per guest

Cheese, Tomatoes, Scallions, Diced Peppers, Salsa
Chive Cream Cheese, Toasted Sesame Seeds, Avocado, Roasted Garlic

Nueske's Thick-Cut Bacon or Sausage Links \$8 per guest

Plated Breakfast

JD's Favorite^{GF} \$37 per guest

Fluffy Scrambled Eggs, Herbed Hash Browns, Nueske's Thick-Cut Bacon or Sausage Links

Huevos Rancheros \$39 per guest

Crispy Flour Tortilla, Poached Egg, Ranchero Beans, Guajillo Sauce, Cotija Cheese

Fresh Start^{GF VG} \$38 per guest

Spinach and Egg White Frittata, Turkey Sausage, Skillet Sweet Potato Hash

Vanilla French Toast^{VG} \$32 per guest

Lemon Scented Mascarpone, Candied Pecans, Vermont Maple Syrup

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Breakfast Buffets

Camelback Breakfast Buffet \$42 per guest

Fresh Squeezed Orange and Grapefruit Juices **V GF VG**
 Season's Best Fresh Fruit and Berries **V GF VG**
 Assorted Cereals with 2% and Skim Milk
 Steel Cut Oatmeal with Cactus Honey, Dried Cherries and Pecans **GF VG**
 Fluffy Scrambled Eggs with Cream Cheese and Chives **GF**
 Sausage Links, Nueske's Thick-Cut Bacon **GF**
 Skillet Country Potatoes with Peppers and Onions **V GF VG**
 Assorted Breakfast Pastries, Muffins, Breakfast Breads **VG** with Butter and Jam **GF VG**
 Freshly Brewed ROC² Regular and Decaffeinated Coffee, Assortment of Hot Teas

Cypress Court Breakfast Buffet \$44 per guest

Fresh Squeezed Orange and Grapefruit Juices **V GF VG**
 Season's Best Fresh Fruit and Berries **V GF VG**
 Assorted Cereals with 2% and Skim Milk
 Steel Cut Oatmeal with Cactus Honey, Dried Cherries and Pecans **GF VG**
 Fluffy Scrambled Eggs with Melted Cheddar Cheese and Scallions **GF**, Salsa Roja
 Ham Steak, Chicken Apple Sausage
 Skillet Country Potatoes with Peppers and Onions **V GF VG**
 Thick-Cut French Toast and Vermont Maple Syrup **VG**
 Assorted Breakfast Pastries, Muffins, Breakfast Breads **VG** with Butter and Jam **GF VG**
 Freshly Brewed ROC² Regular and Decaffeinated Coffee, Assortment of Hot Teas

Arizona Breakfast Buffet \$48 per guest

Fresh Squeezed Orange and Grapefruit Juices **V GF VG**
 Season's Best Fresh Fruit and Berries **V GF VG**
 Assorted Greek Yogurts and House-Made Granola **GF**
 Fresh Chorizo and Nueske's Bacon **GF**
 Breakfast Enchiladas with Scrambled Eggs, Guajillo Sauce, Queso Blanco, Pico de Gallo
 Fluffy Scrambled Eggs
 Ranchero Beans **GF**
 Sweet and Purple Cast Iron Potatoes **GF VG**
 Sopapillas with Powdered Sugar and Honey **VG**
 Assorted Breakfast Pastries, Muffins, Breakfast Breads **VG** with Butter and Jam **GF VG**
 Freshly Brewed ROC² Regular and Decaffeinated Coffee, Assortment of Hot Teas

Pricing of buffets based on 2 hours. Replenishment will occur only during first hour.

Buffets open over 2 hours are subject to a \$200 surcharge.

Additional fee of \$150 applies when guarantee on breakfast buffet/brunch is less than 25 guests

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Breakfast Action Stations

Belgian Waffle Station **VG** \$16 per guest

Fresh Made Waffles, Seasonal Berries, Whipped Cream, Butter, Warm Vermont Maple Syrup

Omelet Station **GF** \$15 per guest

Peppers, Green Onions, Tomatoes, Green Chilies, Spinach, Mushrooms, Ham, Bacon, Sausage, Cheddar and Swiss Cheese

Griddle Bar **VG** \$17 per guest

French Toast and Buttermilk Pancakes

Whipped Cream, Fresh Berries, Brûléed Bananas, Buttered Pecans, Butter, Vermont Maple Syrup, Warm Strawberry Compote

Chef's fee of \$175 per hour per Chef (2-hour minimum)

One chef required for every 100 people

Brunch

\$86 per guest

Chef's fee of \$175 per hour per Chef (2-hour minimum)

One Chef required for every 100 people

Omelets and Eggs Your Way **GFVG**

Peppers, Green Onions, Tomatoes, Green Chilies, Spinach
Mushrooms, Ham, Bacon, Sausage, Cheddar and Swiss Cheese

Southwest Egg Benedict **GF**

Crispy Corn Sope, Poached Egg
Ranchero Beans, Green Chile Hollandaise

Avocado Toast **VG**

Smashed Avocado, Candied Bacon, Tomato Relish

Tri Color Breakfast Potatoes **GFVG**

Caramelized Onions, Thyme

Chicken and Waffle Station

Fresh Made Buttermilk Waffle, Crispy Chicken
Spiced Maple Syrup, Country Gravy

Nova Lox and Bagels

Assorted Bagels, Cream Cheese, Sliced Onions
Sliced Tomatoes, Capers, Lemon

Mini Yogurt Parfaits **GFVG**

Mixed Berry Compote, House-Made Granola

Nueske's Thick-Cut Bacon and Sausage Links **GF**

Assorted Breakfast Breads, Mini Danish, Muffins **VG**

Assorted Jams and Butter

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Breaks

Package Break Pricing is based on 15 to 30 Minutes

Refuel \$30 per guest

Assorted Individual Yogurts, Fruit Kabobs, Nut Breads
Nutri-Grain and KIND Bars
Seasonal Fruit Smoothies, Assorted Chilled Juices

Ice Cream Truck \$24 per guest

Assorted Premium Ice Cream Bars and Sandwiches
Frozen Fruit Bars
Bottled Waters

Sedona Trail Mix \$26 per guest

Create Your Own Trail Mix – Pretzels, Honey Roasted Peanuts
Roasted Almonds, Sunflower Seeds, White Chocolate
Dark Chocolate, M&M's, Dried Fruit, Shredded Coconut
Bottled Waters

Young At Heart \$18 per guest

Skittles, M&M's, Jolly Ranchers, Candy Peaches
Gummy Bears, Sour Patch Kids
Assorted Soft Drinks

Salty Then Sweet \$21 per guest

Buttered Popcorn, Beef Jerky, Pretzels
Assorted Fresh Baked Cookies,
Assorted Soft Drinks

Southwest \$20 per guest

Fresh Tortilla Chips, Fire-Roasted Salsa
Guacamole, Salsa Verde
Seasonal Agua Fresca

Take Me Out To The Ball Game \$23 per guest

Roasted Peanuts, Cracker Jacks, Licorice
Warm Soft Pretzels with Mustard
Lemonade

Pop Up \$21 per guest

(Your choice of three flavors)
Butter, Caramel, Chocolate Zebra, Moose Munch
Cheddar, Garlic Rosemary, Caramel Pecan, Truffle
Assorted Soft Drinks

Just Drinks \$25 per guest

Based on 8 hours
Assorted Soft Drinks, Bottled Water,
Freshly Brewed ROC² Regular and Decaffeinated Coffee, Assortment of Hot Teas, Iced Tea

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Buffet Lunch

Backyard BBQ \$55 per guest

Baked Potato Salad^{GF}

Bacon, Cheddar Cheese, Green Onion,
Sour Cream Dressing

Borracho Beans^{GF}

Sliced Watermelon and Cantaloupe^{V GF VG}

Hamburgers, Veggie Burgers, All Beef Franks, Bratwurst

Condiment Bar^{GF VG}

Grilled Peppers, Onions, Sauerkraut
Tillamook Cheddar, Swiss, Pepper Jack Cheese
Sliced Tomatoes, Shaved Onions, Iceberg Lettuce
Brown Mustard, Ketchup, Mayonnaise

House Salt and Vinegar Chips^{V GF VG}

Home-Style Buns and Hot Dog Rolls

Desserts

Assorted House-Made Cookies and Warm Apple Cobbler

ROC² Coffee and Tea Service

Enhancement:

Mesquite Grill Station

(outdoor events only)

One Chef required for every 100 people

Chef's fee of \$175 per hour per Chef (2-hour minimum)

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Buffet Lunch

Nacho Taco \$64 per guest

Citrus and Jicama Salad

Pomegranate, Roasted Jalapeño, Avocado, Cherry Tomato, Arugula, Creamy Cilantro Dressing

Pollo and Carne Asada

Mexican Street Corn Salad

Scallions, Bacon, Creamy Chipotle Dressing

Achiote Shrimp

Toppings Bar

Rajas, Selection of House-Made Salsas, Crema Guacamole, Cotija Cheese
Chopped Onions, Cilantro Lime Wedges Queso Sauce, Pickled Onions

Corn and Flour Tortillas

Crispy Corn Chips

Ranchero Beans and Mexican Rice

Desserts

Fresh Churros

Dulce de Leche Sauce

Tres Leches Cake

Dark Chocolate Sauce

Selection of Seasonal Agua Frescas and Jarritos Sodas

ROC² Coffee and Tea Service

Enhancement:

El Cocinero

One Chef required for every 100 people

Chef's fee of \$175 per hour per Chef (2-hour minimum)

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Buffet Lunch

Italian Job \$58 per guest

Arugula Salad

Shaved Fennel, Orange, Basil, Crispy Chickpeas

Antipasti Display

Artisan Cured Meats and Cheeses,
Marinated Vegetables, Olives, Crostini

Rigatoni with Chicken

Ragù al Blanco and Herbs

Beef Braciola

Stuffed with Herbs and Bread Crumbs in 24-Hour Tomato Gravy

Creamy Polenta

with Provolone and Parmesan Cheese

Oven Roasted Eggplant

Cherry Tomatoes, Raisins, Balsamic, Capers

Desserts

Assortment of Italian Themed Sweets

Tiramisu

Italian Sponge Cake, Espresso Syrup, Sweet Mascarpone, Shaved Chocolate

ROC² Coffee and Tea Service

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Buffet Lunch

Texas Smokehouse \$56 per guest

Texas Caviar

Black-Eyed Peas, Scallions, Jalapeño, Tomatoes
Tangy Herb Dressing

Yukon Gold Potato Salad

Hardboiled Eggs, Pimento
Gherkins, Sweet Mustard

Slow Cooked Pulled Pork

18-Hour Smoked Beef Brisket

Brioche Buns, Selection of House-Made Barbecue Sauce, Pickles, Sweet Onions

Four Cheese Baked Mac N Cheese

Kettle Cooked Barbecue Beans

Desserts

Apple Cobbler

Individual Banana Pudding

With "Nilla Wafers and Butterscotch

ROC² Coffee, Sweet Tea, Iced Tea

Enhancement:

Chef Carved Brisket

One Chef required for every 100 people

Chef's fee of \$175 per hour per Chef (2-hour minimum)

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Buffet Lunch

Island Life \$58 per guest

Tropical Salad

Torn Romaine, Pineapple, Oranges, Green Onion, Red Bell Peppers, Coconut, Toasted Macadamia Nuts
Roasted Pineapple Vinaigrette

Cucumber and Mango Salad

Avocado, Lime, Tomato
Sweet and Spicy Dressing

Jerk Chicken

Spicy Marinated Chicken with Mango Coulis

Hawaiian Garlic Skewered Shrimp

Lilikoi Butter

Jamaican Rice and Peas

Island Spiced Zucchini

Purple Sweet Potatoes and Onions

Sweet Hawaiian Rolls and Butter

Desserts

Lime and Ginger Cheesecake

Mango Passion Coconut Cake

ROC² Coffee and Tea Service

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Buffet Lunch

Back East Deli \$55 per guest

Tossed Garden Salad

Carrots, Onions, Tomatoes, Cucumbers, Shaved Onions, Cheddar Cheese
Honey Balsamic Vinaigrette, Cilantro Ranch

Seasonal Soup

Macaroni Salad

Creamy Champagne Vinegar and Herb Dressing

Fennel and Tart Apple Coleslaw

Selection of Boar's Head Meats

Sliced Roast Beef, Oven Roasted Turkey, Honey Cured Ham, Genoa Salami

Breads

Sourdough, Whole Wheat, White Marble Rye

Condiment Bar

Lettuce, Tomatoes, Onions, Pickles
Tillamook Cheddar, Swiss, American Cheese
Mayonnaise, Mustard, Creamy Horseradish

Desserts

Freshly Baked Cookies and Dessert Bars

ROC² Coffee and Tea Service

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Buffet Lunch

Protein Bowl **\$60 per guest**

Build Your Own Protein Bowl

Greens

Arugula and Mixed Greens **V GF VG**

Grains and Legumes

Tri Colored Quinoa, Toasted Barley, Cumin Scented Black Beans **V GF VG**

Proteins

Herb Roasted Natural Chicken Breast **GF**

Grilled Flat Iron Steak **GF**

Scottish Salmon **GF**

Vegetables **V GF VG**

Curried Cauliflower

Honey and Chile Roasted Sweet Potatoes

Eggplant Agrodolce

Marinated Mushrooms

Crispy Chickpeas

Sauces **V GF VG**

Roasted Red Pepper Coulis, Cilantro Chimichurri, Sweet Tahini, Herb Vinaigrette

Desserts

Fruit Kabobs with Honey Yogurt **V GF VG**

Assorted Cookies

ROC² Coffee and Tea Service

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Plated Lunch

All Plated Lunches are Served with Choice of Salad and Dessert, Bakery Fresh Rolls and Butter,
Freshly Brewed ROC² Regular and Decaffeinated Coffee, Selection of Herbal Teas

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

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

First Course Soups and Salads (choice of one)

Seasonal Chef Creation

Corn Chowder

SPR Tortilla Soup^{GF}

Plaza Caesar Salad^{VG}

Baby Romaine, Focaccia Crouton, Parmesan
Sun-Dried Tomato and Olive Tapenade, Classic Dressing

Little Gem Lettuce^{GFVG}

Cotija Cheese, Avocado Puree, Crispy Tortilla
Marinated Tomato, Cilantro Green Goddess

Baby Arugula^{GFVG}

Shaved Fennel, Valencia Orange, Feta Cheese
Shaved Onions, Basil Emulsion

Iceberg Wedge^{GFVG}

Chopped Bacon, Diced Tomato, Scallions, Danish Blue Cheese
Red Wine Vinaigrette

Heirloom Caprese^{GFVG}

(additional \$5 per person)

Variety of Heirloom Tomatoes, Buffalo Mozzarella, Aged Balsamic, Extra Virgin Olive Oil

Entrées

Fresh Catch of the Day^{GF} \$58 per guest

Wild Mushroom Risotto Cake, Parsley and Basil Pistou, Chef's
Selection of Seasonal Vegetables

Grilled Cauliflower "Steak"^{VGFVG} \$40 per guest

Crimini Mushrooms, Roasted Radish, Garlic Confit, Candied
Hazelnuts, Basil

Ricotta Cannelloni^{VG} \$45 per guest

Herbed Ricotta Cheese, Blistered Tuscan Kale, Creamy Alfredo and
Tomato Sauce

Braised Beef Short Ribs^{GF} \$59 per guest

Soft Polenta, Stewed Tomatoes, Crispy Brussels Sprouts, Balsamic
Reduction

Herb Roasted Natural Chicken^{GF} \$50 per guest

Sweet Potato Mash, Chef's Selection of Seasonal Vegetables,
Honey and Apple Cider Glaze

Stuffed Chicken Breast \$52 per guest

Cornbread Stuffing, Boursin Whipped Potatoes, Salsa Verde, Chef's
Selection of Seasonal Vegetables

Ancho Chile and Brown Sugar Rubbed Filet Mignon^{GF} \$67 per guest

Queso Anejo Enchiladas, Ancho Chile Demi, Rajas, Pickled Onions

Desserts

Strawberry Swirl Cheesecake

Brown Sugar and Lemon Clotted Cream

Black Forest Bombe

Moist Cake Chocolate Base, Milk Chocolate Mousse
Soaked Bing Cherries, Chocolate Glacé Icing

Praline Pyramid

Chocolate and Graham Cracker Crust, Praline
Caramel Center, Chocolate

Lemon Meringue Tart

Toasted Meringue

Warm Churros

Chocolate and Dulce de Leche

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Box It Up

All Box It Up Lunches include Condiments, Whole Fruit, Bag of Chips, Cookie, Bottled Water or Soft Drink

Avocado and Heirloom Tomato Wrap

\$36 per guest

Arugula, Shaved Onions, Provolone Cheese, Cilantro Hummus Spread

Buffalo Chicken Salad Sandwich

\$36 per guest

Celery, Green Onion, Ranch Dressing, Hearth Ciabatta

Parisian Park Sandwich

\$38 per guest

Jamon de Paris, Butter, Mixed Greens, Tomato, Gruyere, Fresh Baguette

Boar's Head Turkey

\$38 per guest

Havarti Cheese, Lettuce, Tomato, Garlic Aioli, Challah Roll

Boar's Head Roast Beef

\$40 per guest

Horseradish Mayonnaise, Tillamook Cheddar Cheese, Grilled Red Onions, Herb Focaccia Roll

Chicken Caesar Salad

\$35 per guest

Torn Romaine, Grilled Natural Chicken, Shaved Parmesan, Tomatoes, Classic Dressing

Southwest Cobb Salad

\$36 per guest

Mixed Greens, Grilled Natural Chicken, Roasted Corn, Pico de Gallo, Scallions, Avocado, Cilantro Ranch

*A minimum of 25 sandwiches each is required if ordering more than (1) type of sandwich with the exception of vegetarian sandwich.
Box It Up counts are due a minimum of 7 business days prior to function*

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Hot Passed and/or Stationary Hors d'Oeuvres

Butler Pass Fee **\$200** | Priced per dozen
Customizable Hors d'Oeuvres available upon request

Potato Croquettes – pimento cheese dip	\$82
French Onion Tarts – Gruyere cheese	\$84
Vegetable Brochette – balsamic reduction	\$80
Mushroom Profiterole – chive cream	\$80
Mini Beef Wellington– horseradish cream	\$88
Thai Chicken Satay - peanut sauce	\$95
Bacon Wrapped Beef Short Rib Skewer	\$105
Braised Beef and Cheddar Arancini	\$110
Mini Chicken Pot Pie	\$90
Pork Belly Agro Dolce Skewer	\$100
Chorizo, Corn and Manchego Fritter	\$95
Firecracker Shrimp – sweet chile sauce	\$105
Coconut Shrimp – mango coulis	\$110
Mini Crab Cakes – Cajun remoulade	\$115
Lobster Cobbler	\$115
Sonoran Chicken Spring Roll – avocado cream	\$84
Bacon Wrapped Scallop Skewers	\$105
Korean Short Rib Bao	\$95
Mini Chicken and Waffle – maple syrup and chile sauce	\$95

Cold Passed and/or Stationary Hors d'Oeuvres

Butler Pass Fee **\$200** | Prices per dozen

Caprese Skewer – aged balsamic	\$90
Fig and Goat Cheese Crostini	\$85
Pear and Brie Crostini	\$85
Vietnamese Summer Roll	\$88
Shrimp Cocktail Pipette	\$105
Boursin Stuffed Cherry Tomato	\$88
Crab and Avocado Roll	\$105
Ahi Poke Cone	\$100
Salmon Tartar Cone	\$105
Mascarpone and Apple Compote Tart	\$85

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Reception

Domestic Cheese Display

25 guests \$275 | 50 guests \$525 | 100 guests \$1000

Fresh Fruit, Nuts, Hearth Breads and Crackers

Imported Cheese Display

25 guests \$350 | 50 guests \$650 | 100 guests \$1200

Dried Fruit, Nuts, Jams, Hearth Breads and Crackers

Mediterranean Display

\$35 per guest

Seasonal Hummus, Eggplant Caponata, Greek Olives, Sun-Dried Tomato Tapenade, Tzatziki, Artichokes, Mediterranean Cheeses, Pitas, Flatbreads, and Crackers

Charcuterie Display

\$40 per guest

Variety of Imported Cured Meats, Pâtés, Cheeses, Seasonal Grilled and Marinated Vegetables
Appropriate Accompaniments, Torn Breads and Crackers

Chips and Dips

\$18 per guest

House-Made Chips

Build Your Own Flavor Bar: BBQ Spice, Salt & Vinegar, Cheddar Powder, Ranch, Rosemary & Garlic
Dips: French Onion, Blue Cheese, Eggplant Butter

Chips, Salsa and Guacamole

\$18 per guest

Salsa Bar: Four Seasonal Salsas and Guacamole

Mini Dessert Station

\$32 per guest

Macaroons, Cake Pops, Seasonal Cheesecake Truffles, and Dessert Bars

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Stations

*One Chef required for every 100 people
Chef's fee of \$175 per hour per Chef (2-hour minimum)*

Build Your Own Ramen Bar

\$48 per guest

(Chef Attendant Recommended)

Tonkotsu Broth, Miso Mushroom Broth
Ramen Noodles, Shaved Wagyu Beef Sirloin, Crispy Pork Belly
Scallions, Soy Poached Eggs, Radish, Roasted Corn, Enoki Mushrooms, Baby Tatsoi, Black Vinegar, Chile Paste

Chicken and Waffle Bar

\$50 per guest

(Chef Attendant Required)

Herb and Garlic Waffle, Cornmeal Waffle, Traditional Belgian Waffle
Crispy Chicken, Chicken Fried Steak, Tempura Shrimp, Crispy Asparagus
Roasted Red Pepper Sauce, Southern Black Pepper Gravy, Spicy Maple Glaze, Sweet and Sour Soy

Hand-Pulled Mozzarella Station

\$55 per guest

(Chef Attendant Recommended)

Pulled Mozzarella
Toppings: Prosciutto di Parma, Finochiona, Wild Boar Salami, Eggplant Caponata, Heirloom Tomato Relish, Pepperonata
Fig Jam, Quince Paste, Aged Balsamic, Basil Pesto, Parsley Salsa Verde, Extra Virgin Olive Oil
Rustic Bread and Crackers

Slider Station

\$40 per guest

Assorted Slider Buns
Angus Beef, Carolina Pulled Pork, Black Beans, Chile Chicken
Accompaniments: Swiss, American, Cheddar, Caramelized Onions, Bacon Jam
Shredded Lettuce, Tomatoes, Ketchup, Garlic Aioli, Brown Mustard, Tangy Barbecue Sauce, Sriracha Mayonnaise
House-Made Salt & Vinegar Chips

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Stations

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Chef's fee of \$175 per hour per Chef (2-hour minimum)*

Pasta Station

\$57 per guest

(Chef Attendant Required)

Seasonal Stuffed Pasta, House-Made Strozzapretti, Ricotta Gnocchi
Proteins: White Wine Braised Chicken, Shrimp, Slow Cooked Beef, Spicy Italian Sausage
Sauces: Creamy Cacio e Pepe, Tomato Sugo, Basil Pesto
Vegetables: Sun-Dried Tomatoes, Green Onions, Peppers, Tomatoes, Broccoli Rabe, Mushrooms
Cheese: Mozzarella, Parmesan, Caciocavallo, Gorgonzola, Ricotta

Street Taco Cart

\$41 per guest

(Chef Attendant Required)

4" Corn and Flour Tortillas
Proteins: Cochinita Pibil, Carne Asada, Pollo Asado, Shrimp Adobo
Salsas: Chile de Arbol, Salsa Verde, Fire-Roasted Salsa, Pico de Gallo
Toppings: Avocado Puree, Pickled Onions, Cotija Cheese, Chopped Onion and Cilantro, Crema Mexicana

Traditional Carving Station

(Chef Attendant Required)

Silver Dollar Rolls

Mesquite Fired Whole Beef Tenderloin \$55 per guest

Parsley Chimichurri, Red Wine Demi

Charcoal Rubbed Prime Rib \$53 per guest

Horseradish Cream, Au Jus

Bone-In Ham \$36 per guest

Agave Glaze, Hot Mustard

Herb Roasted Turkey \$39 per guest

Giblet Gravy, Orange-Pomegranate Cranberry Sauce

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Stations

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Chef's fee of \$175 per hour per Chef (2-hour minimum)*

Sauté Station

Choice of one \$27 per guest / Choice of two \$39 per guest / Choice of 3 \$52 per guest
(Chef Attendant Required)

Petite Steak

Marrow Butter and Gremolata

Mexican White Shrimp

Garlic, White Wine, Parsley and Lemon

Natural Chicken

Grain Mustard Cream, Crispy Brussels Sprouts

Cold Water Lobster

(additional \$12 per guest)
Cognac, Cream Potato Dumplings

Garden Vegetables

Season's Best Vegetables, Pesto

Rib Eye Cap

(Additional \$18 per guest)
Chimichurri, Roasted Peppers

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Plated Dinner

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

Choice of 2 or 3 Entrees – Add **\$8.00** to Highest Priced Entrée
Group is Required to Provide Place Cards and Entrée Counts 7 Business Days Prior to Function

Salads

Plaza Caesar

Baby Romaine, Focaccia Crouton, Shaved Parmesan, Sun-Dried Tomato and Olive Tapenade

Little Gem Lettuce **GFVG**

Avocado Puree, Cotija Cheese, Marinated Tomato, Crispy Tortilla, Cilantro Green Goddess

Roasted Chioggia Beets **GFVG**

Feta Cheese, Mâche, Seasonal Citrus, Toasted Pistachios, White Balsamic

Wedge Salad **GFVG**

Chopped Bacon, Diced Tomato, Scallions, Danish Blue Cheese
Red Wine Vinaigrette

Seasonal Greens **VGFVG**

Shredded Carrots, Baby Tomatoes, Shaved Onions
Choice of Dressing

Entrees

Pan Roasted Wild Salmon **GF** **\$87 per guest**

Mole Verde, Coriander Roasted Potatoes, Mexican Vegetables

Grilled Loup de Mer **GF** **\$84 per guest**

Tomato and Asparagus Risotto, Crispy Shallots, Parsley Puree

Wild Caught Pacific Sea Bass **GF** **\$79 per guest**

Potato Crusted, Braised Fennel and Leeks, Citrus and White Wine Butter

Crispy Natural Chicken **GF** **\$70 per guest**

Boursin and Parma Ham Stuffing, Chive Whipped Potatoes, Roasted Red Pepper Sauce, Selection of Market Fresh Vegetables

Charred Chicken Breast **GF** **\$72 per guest**

“Charro” Style Lentils, Baby Squash, Red Chile Glaze, Cilantro Pesto

Grilled Certified Angus Beef Ribeye **GF** **\$95 per guest**

Horseradish Emulsion, Grain Mustard Demi
Roasted Garlic Whipped Potatoes, Seasonal Fresh Vegetables

Braised Beef Short Rib **GF** **\$81 per guest**

Creamy White Cheddar Polenta, Market Fresh Vegetables
Natural Reduction, Crispy Leeks

Chile and Brown Sugar Crusted Filet **GF** **\$92 per guest**

Rajas, Cheese Enchiladas, Pickled Onions, Morita Chile Demi

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Duo Enhancements

Seared Georges Bank Scallops \$18 per guest

Citrus Herb Butter

4oz Petite Filet \$17 per guest

Béarnaise Sauce

Cold Water Lobster Tail Market Price

Drawn Butter, Garlic, Confit, Herbs

Braised Bone-In Short Rib \$15 per guest

Natural Reduction

Grilled Jumbo Shrimp \$17 per guest

Cilantro Chimichurri

Vegetarian Entrées

Black Bean and Rice Stuffed Poblano Pepper

\$61 per guest

Roasted Red Pepper Sauce, Melted Tomatoes, Cilantro Oil

House-Made Mushroom Ravioli

\$67 per guest

Rosemary Brown Butter, Goat Cheese, Asparagus

Moroccan Spiced Cous Cous \$64 per guest

Stewed Tomatoes, Chickpeas, Golden Raisins, Baby Carrots

Grilled Cauliflower "Steak" \$66 per guest

Basil, Garlic Confit, Roasted Radish, Crimini Mushrooms,
Toasted Almonds

Desserts

Crème Brûlée Tart

Pastry Crust, Crème Brûlée Filling, Burnt Sugar, Fresh Fruit

Coconut Mango Pave

Coconut Cake, Mango Mousse, Coconut Cream Center, Orange Icing

Ricotta Cheesecake

Rich Ricotta Cream, Candied Lemon, Fresh Strawberries

Opera Cake

Almond Cake with Mocha Italian Meringue and Ganache

Black Forest Bombe

Moist Cake Chocolate Base, Milk Chocolate Mousse
Soaked Bing Cherries, Chocolate Glacé Icing

Praline Pyramid

Chocolate and Graham Cracker Crust, Praline
Caramel Center, Chocolate

Coconut Pyramid

Shortbread Cookie Base, Coconut Mousse, Toasted Almond Bavarian Center, White Chocolate Glacé

Pricing of buffets based on 2 hours. Replenishment will occur only during first hour.

Buffets open over 2 hours are subject to a \$200 surcharge.

Additional fee of \$150 applies when guarantee on dinner buffet is less than 50 guests

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Dinner Buffets

Italian

\$94 per guest

Salads

Heirloom Caprese

Variety of Wilcox Heirloom Tomatoes, Extra Virgin Olive Oil, Burrata Cheese, Aged Balsamic, Torn Basil

Rocket Salad

Shaved Ricotta Salata Cheese, Candied Lemon Zest, Shaved Fennel, Olive Oil

Rosemary Scented Cannellini Bean Salad

Oven Dried Tomatoes, Roasted Red Peppers, Cipollini Onions, Basil Parmesan

Entrées

Mesquite Grilled Tuscan Steak

Parsley Gremolata

Roasted Branzino

Tomato Sugo, Capers, Sweet Onions

Roman Style Semolina Baked Gnocchi

Pecorini Cheese and Sun-Dried Tomato Relish

Roasted Broccolini and Portobello Mushrooms

Balsamic Glaze

Olive Oil Poached Baby Potatoes

Caramelized Onions and Italian Salsa Verde

House-Made Firenze Street Focaccia

Warm Rustic Country Italian Bread

Desserts

Cannoli Cake

Sweet Ricotta Cheesecake, Lady Fingers, Candied Pistachios

Lemon Tart

Lemon Curd, Toasted Italian Merengue, Fresh Raspberries

ROC² Coffee and Tea Service

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Dinner Buffets

Sonoran Sundown

\$97 per guest

Salads/Soup

Bay Shrimp Tomato Cocktail^{GF}

Poached Bay Shrimp, Pico De Gallo, Cucumber, Avocado
in a Fiery Tomato Sauce

Southwest Caesar Salad^{GF}

Baby Romaine, Cotija Cheese, Pumpkin Seeds
Marinated Tomatoes, Chipotle Caesar Dressing

Tortilla Soup^{GF}

Chile Guajillo Broth, Panela Cheese, Crispy Tortillas

Entrées

Chicken En Mole Poblano^{GF}

Natural Chicken Breast, Smashed Plantain, Poblano Relish

Machaca Style Braised Beef Short Rib^{GF}

Adobo Marinade, Tomatoes, Green Chiles

Asadero Cheese Enchiladas^{GFVG}

Ancho Mashed Potatoes^{GF}

Ancho Chile and Green Onions

Baby Squash Calabacitas^{V GFVG}

Roasted Corn, Bell Peppers, Onions

Corn and Flour Tortillas

Desserts

Creamy Caramel Flan

Fresh Berries

Sopapilla Cheesecake

Vanilla Cream

ROC² Coffee and Tea Service

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Dinner Buffets

Cowboy Cookout

\$102 per guest

Salads

Red Cabbage Coleslaw

Seasonal Vegetables, Cilantro Dressing

Bibb Lettuce Wedge

Smoked Bacon, Chopped Scallions, Baby Heirloom Tomatoes, Creamy Blue Cheese Dressing

Entrées

Barbecue Pork Spare Ribs

House-Made Chipotle Barbecue Sauce

Grilled Ribeye Steak

Red Eye Gravy, Charred Baby Leeks

Marinated Chicken Thighs

Cider Glaze, Whiskey Onions

Jalapeño Gratin Potatoes

White Cheddar Cream
Roasted Jalapeños

Cast Iron Cornbread

Sweet Honey Butter

Kettle Beans

Slow Cooked Barbecue Beans
Bacon, Brown Sugar

Corn Succotash

Roasted Corn, Green Beans
Red Peppers, Garlic Butter

Desserts

Assorted Mini Desserts

Apple and Pear Cobbler

Bing Cherry Crumble

ROC² Coffee and Tea Service

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Dinner Buffets

Night To Remember

\$110 per guest

Salads/Soup

Lollo Rosso and Tatsoi Ribbons **GF VG**

Cucumber Wrap, Heirloom Cherry Tomato, Comté Cheese

Asian Pear Salad **GF VG**

Arugula, Dried Cranberries, Candied Walnuts, Crumbled Blue Cheese

Lobster Bisque

Sherry Scented Broth, Lobster Relish

Entrées

Pan Seared Filet Mignon **GF**

Candied Shallots, Green Peppercorn Natural Reduction

Cedar Plank Salmon **GF**

Chive Pesto, Citrus Fennel Relish

Roasted All Natural Chicken Breast **GF**

Rosemary, Balsamic Marinated Figs

Black Truffle Risotto **V GF VG**

Carnaroli, Oregon Truffles, Fresh Herbs

Layered Roasted Seasonal Vegetables **GF VG**

Garlic Confit, Parsley, Parmesan

Fondant Potatoes **GF**

Butter and Thyme

Desserts

Lemon Chiffon Mirror Cake

Marble Cheesecake

Assorted Chocolate Truffles

ROC² Coffee and Tea Service

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Beverages

	Cash Bar (Per Drink)	Hosted Bar (Per Drink)
Luxury Brands	\$12.00	\$11.00
Premium Brands	\$10.00	\$9.00
Call Brands	\$9.00	\$8.00
Trinity Oaks House Wine	\$6.00	\$44.00 per bottle
Imported Beer	\$6.50	\$6.00
Domestic Premium Beer	\$6.00	\$5.50
Domestic Beer	\$5.50	\$5.00
Non-Alcoholic Beer	\$5.50	\$5.00
Domestic Liqueurs	\$10.00	\$9.00
Imported Liqueurs	\$10.00	\$9.00
Soft Drinks	\$5.00	\$4.50
Bottled Waters	\$5.00	\$4.50
Margaritas (per gallon)		\$120.00
Flavored Margaritas (per gallon)		\$135.00
Champagne Punch (per gallon)		\$105.00
Mimosas (per gallon)		\$115.00
Non-Alcoholic Punch (per gallon)		\$65.00

We encourage safe and responsible consumption.

Due to state liquor license statutes all alcoholic beverages must be purchased through the hotel

The hotel reserves the right to serve alcoholic beverages with discretion

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

Package Bar Service

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

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

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

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

****1 Bartender per 75 Guests on Hosted Bars****

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

Package Bar Pricing does not include poured dinner wine

Wine List

	Per Bottle
Chardonnay	
Trinity Oaks	\$44.00
Hess "Shirtail Creek", Monterey	\$45.00
Rutherford Ranch, Napa Valley	\$50.00
Mer Soleil Silver Unoaked, Monterey	\$55.00
Francis Ford Coppola "Director's Cut", Sonoma	\$55.00
Chalk Hill, Sonoma Coast	\$60.00
Napa Cellars, Napa Valley	\$60.00
Cakebread, Napa Valley	\$80.00
Sauvignon Blanc	
Echo Bay, New Zealand	\$45.00
Trinchero "Mary's Single Vineyard", Napa Valley	\$50.00
Cloudfall, Monterey	\$55.00
Rombauer, Napa Valley	\$70.00
Specialty Whites	
Trinity Oaks Pinot Grigio	\$44.00
Clean Slate Riesling	\$45.00
Conundrum Rosé	\$45.00
A to Z Pinot Gris, Oregon	\$50.00
Conundrum White Blend by Caymus	\$50.00
Cabernet	
Trinity Oaks	\$44.00
Francis Ford Coppola "Diamond" Clare, Sonoma	\$50.00
Charles Smith "Wine of Substance, Washington	\$60.00
B-Side, Napa Valley	\$60.00
Folie a Deux, Alexander Valley	\$60.00
BR Cohn "Silver Label", Sonoma	\$65.00
Hess Mount Veeder, Napa Valley	\$80.00
Pinot Noir	
Trinity Oaks	\$44.00
Chalk Hill, Sonoma Coast	\$50.00
A to Z Pinot Noir	\$55.00
Specialty Reds	
Trinity Oaks, Merlot	\$44.00
Doña Paula, Malbec, Argentina	\$50.00
Conundrum, Red Blend by Caymus	\$60.00
Rombauer, Zinfandel, Napa Valley	\$75.00
Champagne & Sparkling Wine	
Poema Cava Brut, Spain	\$45.00
Torresella Prosecco, Italy	\$50.00
Conundrum Blanc de Blanc	\$55.00
Domain Carneros Brut	\$50.00
Taittinger "Cuvee Prestige", Reims, France	\$90.00

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General Information

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

FOOD AND BEVERAGE PRICING

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

Additional fee of \$150 applies when guarantee on breakfast and brunch is less than 25 guests

Additional fee of \$150 applies when guarantee on lunch and dinner buffet is less than 50 guests

All prices are subject to change and do not include 24% service charge and 8.8% sales tax

ALCOHOLIC BEVERAGES

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

FOOD DISCLAIMER

Please notify your Conference Services/Catering Manager of any specific food allergies. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

FUNCTION GUARANTEES

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

FUNCTION ROOMS AND OUTDOOR FUNCTIONS

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

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

SIGNAGE

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

SECURITY

The Scottsdale Plaza Resort shall not assume responsibility for damage or loss of any merchandise or articles left in the Resort at any time. As a patron, you are responsible for any damage to any part of the Resort during the period of time your attendees, employees, independent contractors, or other agents under your control or under the control of any independent contractor hired by you while on property. Our Security Department is available to make arrangements for the security of exhibits, merchandise and/or articles set up for display prior to the planned event at the designated charge per hour, per guard. Requests for additional security must be received by your Conference Services/Catering Manager a minimum of 7 business days prior to your event.

SCOTTSDALE PLAZA IT STAFF SERVICES

SPR IT Staff Rates - **\$125.00** Per Hour/3 Hour minimum. This is for services including, but not limited to configuring group printer/building networks. Services provided not included in basic IT set up and services. A minimum of 7 business days prior to your event are required for scheduling of services.

CONFERENCE MATERIALS/SHIPPING

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

- Conference Name
- Conference Date
- On-site Company Contact Name

The Resort address is:

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

To assist with retrieve of your conference materials, we suggest the on-site contact be provided with a shipping manifest of all shipped materials, their point of origin, method of shipment, (FedEx, UPS) and shipping numbers or bill of lading. Due to limited storage capacity, we can only accept your shipment 5 days prior to your arrival. We must be notified in advance of large shipments.

The Resort reserves the right to charge for storage space, if required, to accommodate your materials. Please note, trucks must either have a lift gate or forklift must be rented to remove crated materials. Should forklift rental be required the appropriate charges will be posted to your master account.

Your Conference Services/Catering Manager can assist you with forklift rental. The Resort reserves the right assess labor charges for assistance with moving, uncrating or repacking - up to 15 boxes are complimentary, 16 or more boxes \$2.50 each, pallets \$100.00 each.

Miscellaneous Conference Price List

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

Item	Price		Unit	Notes/Setup
Easels	\$15.00	+ Tax & Service Charge	Per Day	Per Easel
Corkboard & Push Pins with Easel	\$35.00	+ Tax & Service Charge	Per Day	
Podium	\$35.00	+ Tax & Service Charge	Per Day	Per Podium
Skirted Exhibit Tables/2 Chairs (up to 10 complimentary)	\$8.00	+ Tax & Service Charge	Per Day	Per Table
Risers 6ft by 8ft	\$50.00	+ Tax & Service Charge	Per Day	Per Section
Dance Floor	\$250.00	+ Tax & Service Charge		One Time Fee
Cable Feed	\$200.00	+ Tax & Service Charge		One Time Fee
Room Deliveries	\$4.00		Per Room	
Welcome Letter Handed out at Check-In	\$2.00		Per Guest	
Coordination/Registration Staff	\$30.00		Per Hour	Per Staff Member – 4 Hour Minimum
Security Guard – SPR	\$45.00		Per Hour	Per Officer – 4 Hour Minimum

All prices are subject to change and do not include 24% service charge and 8.8% state sales tax