



# BANQUET MENU

AT THE SCOTTSDALE PLAZA RESORT

2020 MENU & PRICING

7200 North Scottsdale Road  
Scottsdale, AZ 85253  
480-948-5000  
[www.scottsdaleplaza.com](http://www.scottsdaleplaza.com)



THE SCOTTSDALE  
**PLAZA**  
RESORT





THE SCOTTSDALE PLAZA RESORT

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## BREAKFAST



## Continental Breakfasts

### **Fresh Start** ..... \$31

Fresh Squeezed Orange and Apple Juice  
 Sliced Seasonal Fruit and Berry Display  
 Assorted Pastries, Muffins, Breakfast Breads, Fruit Preserves, Butter  
 Freshly Brewed Regular and Decaffeinated Coffee  
 Assorted Herbal and Traditional Teas

### **Top of the Morning** ..... \$34

Fresh Squeezed Orange and Apple Juice  
 Sliced Seasonal Fruit and Berry Display  
 Assorted Pastries, Muffins, and Breakfast Breads  
 Toaster Station with Assorted Breads and Bagels  
 Fruit Preserves, Butter, and Cream Cheese  
 Individual Greek Yogurts, House-Made Granola  
 Freshly Brewed Regular and Decaffeinated Coffee  
 Assorted Herbal and Traditional Teas

### **Rise and Grind** ..... \$36

Fresh Squeezed Orange and Apple Juice  
 Sliced Seasonal Fruit and Berry Display  
 Assorted Pastries, Muffins, and Breakfast Breads  
 Toaster Station with Assorted Breads and Bagels  
 Fruit Preserves, Butter and Cream Cheese  
 Individual Greek Yogurts, House-Made Granola  
 Steel Cut Oats with Sliced Bananas, Cactus Honey,  
 Dried Cherries, Toasted Pecans  
 Freshly Brewed Regular and Decaffeinated Coffee  
 Assorted Herbal and Traditional Teas

*Pricing per guest, based on 60 minutes of service with small plates  
 Menus are to be purchased on a full attendance basis  
 Minimum of 10 guests, \$200 charge applies if under minimum  
 Gluten-Free, Vegan, and Vegetarian options available upon request*

## Breakfast Enhancements

Pricing per guest when added to a Continental Breakfast

### **Build-Your-Own Acai Bowl** ..... \$19

Acai Puree, Greek Yogurt, Shaved Almonds, Toasted Coconut,  
 Seasonal Berries, House-Made Granola, Sliced Bananas

### **Croissant Sandwich** ..... \$12

Bacon, Egg and Tillamook Cheddar Cheese on Flaky Croissant

### **English Muffin Sandwich** ..... \$12

Sausage Patty, Egg, Tillamook Cheddar Cheese on English Muffin

### **Breakfast Burrito** ..... \$13

Chorizo, Scrambled Eggs, Queso Fresco, Pico de Gallo  
 wrapped in Flour Tortilla

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## Breakfast Buffets

### Camelback ..... \$43

Fresh Squeezed Orange and Apple Juice  
Sliced Seasonal Fruit and Berry Display  
Assorted Pastries, Muffins, and Breakfast Breads, Fruit Preserves, Butter  
Selection of Cold Cereals with 2% and Skim Milk  
Steel Cut Oats with Sliced Bananas, Cactus Honey,  
Dried Cherries, and Toasted Pecans  
Fluffy Scrambled Eggs with Cream Cheese and Chives  
Sausage Links, Nueske's Thick-Cut Bacon  
Skillet Country Potatoes with Peppers and Onions  
Freshly Brewed Regular and Decaffeinated Coffee  
Assorted Herbal and Traditional Teas

### Cypress Court ..... \$44

Fresh Squeezed Orange and Apple Juice  
Sliced Seasonal Fruit and Berry Display  
Assorted Pastries, Muffins, and Breakfast Breads, Fruit Preserves, Butter  
Selection of Cold Cereals with 2% and Skim Milk  
Steel Cut Oats with Sliced Bananas, Cactus Honey,  
Dried Cherries, and Toasted Pecans  
Fluffy Scrambled Eggs with Melted Cheddar Cheese  
and Scallions, Salsa Roja  
Ham Steak, Chicken Apple Sausage  
Skillet Country Potatoes with Peppers and Onions  
Thick-Cut French Toast and Vermont Maple Syrup  
Freshly Brewed Regular and Decaffeinated Coffee  
Assorted Herbal and Traditional Teas

### Healthy Start ..... \$45

Fresh Squeezed Orange and Apple Juice  
Sliced Seasonal Fruit and Berry Display  
Zucchini Bread, Bran Muffins, Fruit Preserves, Butter  
Individual Greek Yogurts, House-Made Granola  
Overnight Oats, Chia Seed Pudding  
Fluffy Scrambled Eggs  
Seasonal Vegetable Egg White Frittata  
Sweet Potato Hash  
Freshly Brewed Regular and Decaffeinated Coffee  
Assorted Herbal and Traditional Teas

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## Breakfast Enhancements

Pricing per guest when added to a Continental or Buffet Breakfast

### Crepe Station \*\* ..... \$14

Cooked to Order Fresh Rolled Crepes, Seasonal Fruit Sauces and Fillings, Whipped Cream, Shaved Almonds

### Omelet Station \*\* ..... \$15

Eggs Your Way, Peppers, Green Onions, Tomatoes, Green Chilies, Spinach, Mushrooms, Ham, Bacon, Sausage, Cheddar, Swiss Cheese

### Griddle Bar \*\* ..... \$17

Made-to-Order French Toast and Buttermilk Pancakes  
Whipped Cream, Fresh Berries, Bananas, Buttered Pecans, Butter, Vermont Maple Syrup, Warm Strawberry Compote

\*\* Attendant Fee **\$175**  
One (1) Attendant required per 50 guests

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## BREAKS



## Break Options

### Hydrate ..... \$16

Freshly Brewed Regular and Decaffeinated Coffee  
Assorted Herbal and Traditional Teas  
Still Bottled Water

### Refuel ..... \$30

Individual Greek Yogurts, House-Made Granola  
Build-Your-Own Acai Bowl  
Almond Nut Breads  
Nutri-Grain and KIND Bars  
100% Natural True Nopal Prickly Pear Cactus Water  
Coconut Water

### Sedona Trail Mix ..... \$26

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

### Milk and Cookies ..... \$22

Freshly Baked Assorted Cookies  
Variety of Individual Flavored Milk

### Afternoon Slump ..... \$28

RXBARS and KIND Protein Bars  
B-12 Shots  
Original and Sugar Free Red Bull  
Bottled Iced Coffees

### Southwest ..... \$21

Fresh Tortilla Chips  
Fire-Roasted Salsa  
Guacamole, Queso Dip  
Hibiscus Agua Fresca

### Take Me Out to The Ball Game ..... \$22

Roasted Peanuts  
Cracker Jacks  
Licorice  
Warm Soft Pretzels with Mustard  
Assorted Soft Drinks

### Carnival ..... \$24

Candied Almonds  
Kettle Corn  
Warm Soft Pretzels with Mustard  
Mini Corndogs with Brown Mustard  
Lemonade  
Freshly Brewed Iced Tea with Lemon

### What's Poppin ..... \$24

Choice of three (3) Freshly Popped Flavors of Popcorn  
Cheddar, Rosemary and Garlic, Parmesan, Salt and Butter, Pecan Turtle, Chocolate Truffle  
Assorted Soft Drinks  
Still Bottled Water

### Ice Cream Truck ..... \$24

Assorted Premium Ice Cream Bars and Sandwiches  
Frozen Fruit Bars  
Variety of Starbucks Bottled Drinks

### Mocktails ..... \$31

Mixologist's Selection of three (3) Hand Crafted Mocktails

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## All Day Break

### All Day Beverages (for up to 8 hours) ..... \$36

Freshly Brewed Regular and Decaffeinated Coffee  
Assorted Herbal and Traditional Teas  
Assorted Soft Drinks  
Still Bottled Water  
Freshly Brewed Iced Tea with Lemon

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## A La Carte Break Items

Freshly Brewed Regular Coffee . . . . .	\$90 per gallon
Freshly Brewed Decaffeinated Coffee . . . . .	\$90 per gallon
Assorted Herbal and Traditional Teas . . . . .	\$75 per gallon
Assorted Fruit Juices (Orange, Grapefruit, Cranberry, Apple) . . . . .	\$65 per gallon
Hot Chocolate . . . . .	\$55 per gallon
Freshly Brewed Iced Tea with Lemon . . . . .	\$55 per gallon
Lemonade . . . . .	\$50 per gallon
Fruit Punch . . . . .	\$50 per gallon
Red Bull Energy Beverage (Regular or Sugar Free) . . . . .	\$5.00 each
Arizona Iced Tea and Green Tea . . . . .	\$5.00 each
Gatorade . . . . .	\$5.00 each
Soft Drinks . . . . .	\$4.50 each
Still Bottled Water . . . . .	\$4.50 each
Sparkling Bottled Water . . . . .	\$4.50 each
Natural Bottled Fruit Juices . . . . .	\$4.50 each
Single Serve Shamrock Milk . . . . .	\$3.50 each
Chocolate Croissants . . . . .	\$70 per dozen
Fresh Bagels, Cream Cheese . . . . .	\$70 per dozen
Croissants . . . . .	\$65 per dozen
Assorted Freshly Baked Muffins . . . . .	\$60 per dozen
Assorted Danish Pastries . . . . .	\$60 per dozen
Iced Cinnamon Buns . . . . .	\$60 per dozen
Fruit Filled Turnovers . . . . .	\$60 per dozen
Assorted Fruit And Nut Breads . . . . .	\$60 per loaf
Kind Bars . . . . .	\$60 per dozen
Ice Cream Novelties . . . . .	\$60 per dozen
Gourmet Ice Cream Bars . . . . .	\$60 per dozen
Individual Greek Yogurt . . . . .	\$60 per dozen
Individual Bags Of Trail Mix . . . . .	\$60 per dozen
Jumbo Pretzels, Honey Mustard, Beer Cheese Fondue . . . . .	\$60 per dozen
Assorted Donuts . . . . .	\$55 per dozen
Freshly Baked Assorted Cookies . . . . .	\$50 per dozen
Freshly Baked Brownies . . . . .	\$50 per dozen
Granola Bars . . . . .	\$48 per dozen
Candy Bars . . . . .	\$48 per dozen
Individual Bags Of Assorted Chips . . . . .	\$48 per dozen
Rice Krispies Treats . . . . .	\$45 per dozen
Fresh Whole Fruit . . . . .	\$36 per dozen
Gourmet Mixed Nuts . . . . .	\$52 per pound
1 pound serves approximately 4-6 guests	
Freshly Popped SPR Popcorn . . . . .	\$16 per pound
1 pound serves approximately 28-32 guests	
Pretzel Sticks . . . . .	\$16 per pound
1 pound serves approximately 4-6 guests	

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## LUNCH



## Lunch Buffet

### Backyard BBQ

**\$55**

#### Baked Potato Salad

Bacon, Cheddar Cheese, Green Onion, Sour Cream Dressing

#### Kettle Cooked Baked Beans

#### Sliced Watermelon

### Hamburgers, Impossible Burgers, All Beef Franks, Bratwurst

Home-Style Buns and Hot Dog Rolls

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

### Individual Bags of Poore Brothers Chips

### Freshly Baked Assorted Cookies

### Warm Apple Cobbler

Freshly Brewed Regular and Decaffeinated Coffee  
Assorted Herbal and Traditional Teas

### Enhancement

Mesquite Grill Station  
(Outdoor Only)

Attendant Fee **\$175**

One (1) Attendant required per 35 guests

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## Lunch Buffet

### Tijuana Taco

**\$63**

### Fiesta Salad

Mixed Baby Greens, Red and Yellow Peppers, Black Beans  
Grilled Corn, Shaved Red Onion, Cilantro, Crispy Tortilla Strips, Lime and Cilantro Vinaigrette

### Southwest Caesar Salad

Romaine, Heirloom Cherry Tomatoes, Pepitas, Coitja Cheese  
Chipotle Caesar Dressing

### Pollo Asado and Carne Asada

Pico De Gallo, Fire-Roasted Salsa, Queso Fresco  
Fresh Cilantro, Diced Onions, Crema Mexicana, Lime Wedges, Pickled Jalapenos

### Warm Corn and Flour Tortillas

### Crispy Corn Chips

### Ranchero Beans and Mexican Rice

### Ancho Chile Brownies

Dulce De Leche Drizzle

### Tres Leches Cake

Dark Chocolate Sauce

Variety of Jarritos Sodas  
Freshly Brewed Regular and Decaffeinated Coffee  
Assorted Herbal and Traditional Teas

### Enhancement

El Cocinero

Attendant Fee **\$175**

One (1) Attendant required per 35 guests

Achiote Shrimp (**add \$4 per guest**)

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## Lunch Buffet

### Italian Job

\$60

#### Baby Kale and Arugula Salad

Grape Tomatoes, Cannellini Beans, Red Onions, Feta Cheese  
Sun-Dried Tomatoes, Fresh Basil, Roasted Red Peppers  
Balsamic Vinaigrette

#### Caesar Salad

Romaine, Parmesan, Croutons  
Traditional Caesar Dressing

#### Rigatoni with Chicken

Ragú Al Blanco and Herbs

#### Garlic Marinated Skirt Steak

Parsley Pesto

#### Creamy Polenta

Mascarpone Cheese, Fresh Herbs

#### Spinach Gnocchi Primavera

Tomatoes, Olives, Basil, Olive Oil

#### Roasted Seasonal Vegetables

#### Biscotti Cheesecake

Biscotti Cookie Base, Creamy Traditional Cheesecake, Candied Lemon

#### Tiramisu

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

Freshly Brewed Regular and Decaffeinated Coffee

Assorted Herbal and Traditional Teas

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## Lunch Buffet

### Texas Smokehouse

**\$58**

#### Quinoa and Black Bean Salad

Tri Color Quinoa, Diced Onions, Tomatoes, Fresh Herbs  
Chipotle Apple Cider Dressing

#### Yukon Gold Potato Salad

Hardboiled Eggs, Pimento, Gherkins, Sweet Mustard

#### Slow Cooker BBQ Pulled Chicken

#### 18-Hour Smoked Beef Brisket

Brioche Buns

House-Made Barbecue Sauce  
Pickles, Sweet Onions

#### Four Cheese Baked Mac n Cheese

#### Green Chile Creamed Corn

#### Peach Cobbler

#### Freshly Baked Assorted Cookies

Freshly Brewed Regular and Decaffeinated Coffee  
Assorted Herbal and Traditional Teas

### Enhancement

Chef Carved Brisket

Attendant Fee **\$175**

One (1) Attendant required per 35 guests

Achiote Shrimp **(add \$4 per guest)**

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## Lunch Buffet

### Caribbean

**\$62**

#### Tropical Salad

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

#### Hawaiian Macaroni and Potato Salad

Peas, Shredded Carrots, Scallions

#### Grilled Pineapple Chicken

Spicy Marinated Chicken with Mango Coulis

#### Kalua Pork Butt

Banana Leaf Wrapped, Slow Cooked, Spicy Honey Glaze

#### Jamaican Rice and Peas

#### Island Spiced Zucchini

#### Purple Sweet Potatoes and Fried Plantains

#### Sweet Hawaiian Rolls and Butter

#### Pineapple Upside Down Cake

#### Mango Passion Coconut Cake

Freshly Brewed Regular and Decaffeinated Coffee  
Assorted Herbal and Traditional Teas

### Enhancement

Lava Run Shrimp (add **\$4 per guest**)

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## Lunch Buffet

### Back East Deli

**\$55**

#### Garden Salad

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

#### Tomato Soup

Garlic Croutons

#### Macaroni Salad

Creamy Champagne Vinegar and Herb Dressing

#### Fennel and Tart Apple Coleslaw

#### Boar's Head Premium Deli Meats

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

Sourdough, Whole Wheat, White Marble Rye

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

#### Freshly Baked Assorted Cookies

#### New York Style Cheesecake

Raspberry Coulis

Freshly Brewed Regular and Decaffeinated Coffee

Assorted Herbal and Traditional Teas

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## Lunch Buffet

### Protein Bowl

**\$63**

Build Your Own Protein Bowl

#### Greens

Kale and Baby Green Power Blend

#### Grains, Seeds and Legumes

Tri Colored Quinoa, Toasted Barley, Cumin Scented Black Beans  
Hemp Seed, Poppy Seed, Flax Seed

#### Proteins

Herb Roasted Natural Chicken Breast

Grilled Flat Iron Steak

Scottish Salmon

Marinated Tofu  
(upon request)

#### Vegetables

Curried Cauliflower

Honey Chile Roasted Sweet Potatoes

Oven Roasted Chiogga Beets

Sautéed Shiitake Mushrooms

Edamame, Crispy Chickpeas

#### Sauces

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

#### Dessert

Diced Fruit, Honey Yogurt

Freshly Baked Assorted Cookies

Freshly Brewed Regular and Decaffeinated Coffee

Assorted Herbal and Traditional Teas

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## PLATED LUNCH



## Plated Lunch

Per guest pricing determined by main course  
Served with Bakery Fresh Rolls and Butter,  
Freshly Brewed Regular and Decaffeinated Coffee, and Assorted Herbal and Traditional Teas

### Salads (select one)

#### Classic Caesar

Romaine, Garlic Panisse, Parmesan, Traditional Dressing

#### Heirloom Caprese

Heirloom Tomatoes, Buffalo Mozzarella, Fresh Basil, Arugula,  
Balsamic Glaze, Drizzle of EVOO

#### Little Gem

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

#### Farm Picked

Seasonal Picked Greens, Baby Heirloom Tomatoes, Sliced Cucumber, Shaved Carrots, Choice of Dressing

#### Boston Bibb

Butter Lettuce, Craisins, Candied Pecans, Danish Blue Cheese,  
Tart Apple, Maple-Sherry Vinaigrette

### Entrée (select one)

#### Grilled Hangar Steak \$63

Chimichurri

#### Herb Roasted Natural Chicken \$53

Rosemary Jus

#### Achiote Rubbed Chicken \$55

Chipotle Cream

#### Seared Salmon \$60

Creamy Lemon Garlic Sauce

#### Portobello and Roasted Vegetable Flower \$49

Red Pepper Fondue

#### Roasted Cauliflower Steak \$44

Roasted Mushrooms, Chive Pesto

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## Plated Lunch (cont)

### Sides (select one)

Silky Whipped Potatoes  
 Roasted Baby Creamer Potatoes  
 Sweet Corn Risotto  
 Crisp Polenta  
 Quinoa Pilaf  
 Mashed Sweet Potatoes

### Vegetables (select one)

Crispy Brussels Sprouts  
 Honey Glazed Baby Carrots  
 Blistered Kale  
 Grilled Asparagus  
 Buttered Broccoli  
 Chef's Choice of Seasonal Vegetables

### Dessert (select one)

#### Black Forest Bombe

Chocolate Base, Milk Chocolate Mousse, Bing  
 Cherries, Chocolate Glaze

#### Lemon Meringue Tart

Sweet Lemon Curd, Toasted Meringue

#### New York Style Cheesecake

Strawberry Coulis

#### Caramello

Chocolate and Caramel Mousse, Chocolate Dacquoise,  
 Finished with Dark Chocolate Spray, Caramel

#### Chocolate Cake

Gluten Free Chocolate Cake, Vegan Chocolate Mousse, Fresh Berries

### PLATED LUNCH MENUS

All plated lunch menus shall have a minimum of three courses. Plated and Buffet Lunch menus are offered between 11 AM – 2 PM.

### CHOICE OF ENTRÉE – PLATED MEALS

We are happy to offer split entrees, based on the following parameters:

- Entrée selections are limited to a maximum of 3 selections, to include Vegetarian option
- Menu selections for starter and dessert must be the same for all guests in attendance
- All three entrées will be charged at the same rate whichever selection is higher.

There is an additional \$5 per person charge for this service. Final entrée guarantee required at least 1 week prior to event. Client/host to provide entrée cards which signify each guest's entrée choice. If The Resort needs to produce more than initial amount guaranteed for a specific entrée, the client is responsible for paying for those additional meals.

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## Box It Up

Boxed Lunches Include

Individual Bag of Chips, Seasonal Fruit, Freshly Baked Cookie and Condiments

Still Bottled Water or Assorted Soft Drink

**\$36 one selection   \$38 two selections   \$42 three selections   \$44 four selections**

### **Italian Grinder**

Cured Italian Meats, Garlic Aioli, Provolone, Arugula, Pepperoncini, Baguette

### **Boar's Head Roast Beef**

Creamy Horseradish, Cheddar Cheese, Grilled Onions, Sourdough Bread

### **Boar's Head Honey Ham**

Dijonnaise, Gruyere, Baguette

### **Boar's Head Turkey**

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

### **Protein Box**

Hardboiled Egg, Apple Slices, Cubed Cheddar, Dried Cranberries, Almonds, Whole Grain Crackers

### **Grilled Veggie Wrap**

Balsamic Marinated Seasonal Vegetables, Sliced Tomato, Goat Cheese, Pesto, Gluten Free Wrap

### **Chicken Caesar Salad**

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

### **Southwest Cobb Salad**

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

*Box It Up counts due 7-business days prior to function*

*Pricing per guest, based on 60 minutes of service*

*Menus are to be purchased on a full attendance basis*

*Minimum of 20 guests, \$200 charge applies if under minimum*

*Gluten-Free, Vegan, and Vegetarian options available upon request*

*Please notify your Conference Services / Catering Manager of special dietary requests*

*All quoted food, beverage and other prices are subject to a 24% Service Charge and 8.8% Sales Tax.*

*Please note that service charges are taxable based upon Arizona State tax regulations.*

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THE SCOTTSDALE PLAZA RESORT

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## RECEPTION



## Reception

### Domestic Cheese Board

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

Fresh Fruit, Nuts, Hearth Breads and Crackers

### International Cheese Board

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

Dried Fruit, Nuts, Jams, Hearth Breads and Crackers

### Crudité and Dip

\$20 per guest

Assortment of Fresh and Fire Roasted Vegetables  
Cilantro Green Goddess, Hummus, Herbed Buttermilk

### Charcuterie

\$28 per guest

Imported Sliced and Cured Meats, Pâtés, Cheeses  
Seasonal Grilled and Marinated Vegetables  
Accompaniments, Artisan Breads and Crackers

### Iced Shellfish Display

\$64 per guest

Chilled Jumbo Shrimp, Crab Claws, Oysters on the Half Shell  
Cocktail Sauce, Mignonette, Herb Remoulade, Lemon Wedges

### Chips, Salsa and Guacamole

\$18 per guest

Four Seasonal Salsas and Guacamole

### Mini Dessert Station

\$32 per guest

Macaroons, Cake Pops, Seasonal Cheesecake Truffles, Dessert Bars

*Pricing per guest, unless otherwise noted, based on 60 minutes of service*

*Minimum of 25 guests, \$250 charge applies if under minimum*

*Gluten-Free, Vegan, and Vegetarian options available upon request*

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## Reception Stations

Reception Stations are not proportioned as entrees nor intended as stand-alone meals

### Pacific Rim Dim Sum \$57

Assorted Dim Sum, Spring Rolls, Stuffed Wontons, Pot Stickers and Steam Buns with an Assortment of Dipping Sauces.

### Slider Station \$40

Assorted Slider Buns

Angus Beef, Carolina Pulled Pork, Black Bean, Chile Chicken

Accompaniments: Swiss, American, Cheddar, Caramelized Onions, Bacon Jam, Shredded Lettuce, Tomatoes, Ketchup, Garlic Aioli, Brown Mustard, Tangy Barbecue Sauce, Sriracha Mayonnaise

### Pasta Station\*\* \$59

Seasonal Stuffed Pasta, Cavatapi, Basil Gnocchi

**Proteins:** White Wine Braised Chicken, Shrimp, Spicy Italian Sausage

**Sauces:** Creamy Alfredo, Arrabiata, Broccoli Pesto

**Vegetables:** Sun-Dried Tomatoes, Green Onions, Peppers, Tomatoes, Broccoli, Mushrooms

**Cheese:** Mozzarella, Parmesan, Provolone, Gorgonzola, Ricotta

### Street Taco Cart\*\* \$43

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

### Sauté Station\*\*

Choice of One **\$27 Per guest**

Choice of Two **\$39 Per guest**

Choice of 3 **\$52 Per guest**

Petite Steak, Marrow Butter and Gremolata

Mexican White Shrimp, Garlic, White Wine, Parsley and Lemon

Garden Vegetables, Season's Best Vegetables, Pesto

\*\*Attendant Fee **\$175**

One (1) Attendant required per 50 guests

## Traditional Carving Station

Served with 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

\*\*Attendant Fee **\$175**

One (1) Attendant required per 50 guests

*Pricing per guest, unless otherwise noted, based on 60 minutes of service*

*Minimum of 25 guests, \$250 charge applies if under minimum*

*Gluten-Free, Vegan, and Vegetarian options available upon request. Please notify your Conference Services / Catering Manager of special dietary requests*

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## Butler Passed Hors d'oeuvres

Pricing per dozen, 2 dozen minimum per item

### HOT

Coconut Shrimp, Sweet Chili Sauce .....	\$115
Mini Crab Cakes, Herb Remoulade .....	\$112
Bacon Wrapped Short Rib Skewer, Chile Molasses Glaze .....	\$105
Lobster and Brie Quesadilla .....	\$105
Jalapeno Bacon Wrapped Scallop, AZ Honey .....	\$105
Lobster Cobbler, Herbed Crème Fraiche .....	\$105
Short Rib and Green Chile Quesadilla .....	\$100
Chili Lime Salmon Skewer, Cilantro and Mint Vinaigrette .....	\$97
Andouille Sausage and Maple Bacon Skewer, Creole Cream .....	\$95
Roasted Root Vegetable Skewer, Fig and Balsamic Reduction .....	\$94
Beef Brisket and Mashed Potato Tart, House BBQ .....	\$94
Paella Croquette, Cajun Remoulade .....	\$92
Coconut Chicken, Spicy Ginger Honey .....	\$91
Green Chile Arepas, Avocado Mousse .....	\$90
Steak Fajita Tortilla Cup, Avocado Cream .....	\$90
Mini Pork Slider, Herbed Biscuit .....	\$88
Portobello Arancini, Truffle Balsamic Glaze .....	\$88
Cauliflower Fritter, Buffalo Sauce .....	\$84
Quinoa and Zucchini Fritter, Kopanisti Sauce .....	\$82
Chicken Chilito .....	\$82
French Onion Soup Boule .....	\$82
Crisp Falafel, Tzatziki .....	\$82
Spinach Artichoke Dip in A Tortilla Crisp .....	\$80

### COLD

Seared Beef Tenderloin, Parmesan Shortbread .....	\$105
Ahi Poke Cone, Pickled Ginger .....	\$100
Spicy Shrimp, Candied Pineapple .....	\$100
Crab and Avocado Roll, Soy and Pickled Ginger .....	\$100
Macadamia Crusted Goat Cheese, Pickled Orange .....	\$95
Asian Chicken Salad Wonton Cup .....	\$90
Prosciutto Wrapped Asparagus, Preserved Lemon Glaze .....	\$90
Prosciutto Wrapped Melon Skewer, Saba Drizzle .....	\$90
Boursin Stuffed Cherry Tomato .....	\$90
Chipotle Chicken Wonton Cone, Citrus Honey .....	\$88
Vegetable Napoleon, Parmesan Crisp .....	\$85
Caprese Skewer, Balsamic Reduction and Pesto .....	\$85
Fig and Goat Cheese Crostini .....	\$85
Vietnamese Summer Roll, Spicy Vinegar Dip .....	\$85
Black Bean and Corn Tostada, Chipotle Cream .....	\$82

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THE SCOTTSDALE PLAZA RESORT

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## DINNER BUFFET



## Dinner Buffet

### Italian

**\$96**

#### Italian Garden Salad

Mixed Greens, Cucumbers, Shaved Onions, Tomatoes, Green Peppers  
Balsamic Vinaigrette

#### Farro Salad

Roasted Red Peppers, Arugula, Cipolini Onions  
White Balsamic and Basil Vinaigrette

#### Italian Chopped

Mixed Greens, Diced Artisan Cured Meats, Provolone, Olives, Cucumbers, Tomatoes, Cherry Peppers  
Traditional Italian Dressing

#### Mesquite Grilled Tuscan Steak

Parsley Gremolata

#### Roasted Seabass

Artichoke Butter and Sun-Dried Tomato Relish

#### Lasagna Roulades

Wilted Spinach, Ricotta, Garlic Cream

#### Roasted Broccoli, Portobello Mushrooms and Tomatoes

Balsamic Glaze

#### Crispy Tuscan Potatoes

Olive Oil, Rosemary, Garlic, Chili Flakes

#### Warm Rustic Country Italian Bread

House-Made Firenze Street Focaccia

#### Cannoli Cake

Sweet Ricotta Cheesecake, Lady Fingers, Candied Pistachios

#### Variety of Italian Themed Mini Deserts

Freshly Brewed Regular and Decaffeinated Coffee  
Assorted Herbal and Traditional Teas

*Pricing per guest, based on 90 minutes of service*

*Menus are to be purchased on a full attendance basis*

*Minimum of 25 guests, \$250 charge applies if under minimum*

*Gluten-Free, Vegan, and Vegetarian options available upon request. Please notify your Conference Services / Catering Manager of special dietary requests*

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## Dinner Buffet

### Sonoran Sundown

\$99

#### Bay Shrimp Tomato Cocktail

Poached Bay Shrimp, Pico De Gallo, Cucumber, Avocado in a Fiery Tomato Sauce  
Served with Tortilla Chips

#### Mexican Caprese

Sliced Heirloom Tomatoes, Pickled Onions, Oaxaca, Cotija Cheese, Chipotle Molasses, Cilantro Oil

#### Tortilla Soup

Chile Guajillo Broth, Panela Cheese, Crispy Tortillas

#### Chicken Tinga

Natural Chicken Breast, Poblano Relish

#### Machaca Style Braised Beef Short Rib

Adobo Marinade, Tomatoes, Green Chiles

#### Asadero Cheese Enchiladas

#### Chorizo Con Papas

Crema Mexican, Mexican Oregano

#### Baby Squash Calabacitas

Roasted Corn, Bell Peppers, Onions

#### Tres Leches

Fresh Berries, Dulce De Leche

#### Southwest Chocolate Cake

Chile Mousse, Gluten Free Chocolate Cake

Freshly Brewed Regular and Decaffeinated Coffee

Assorted Herbal and Traditional Teas

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## Dinner Buffet

### Cowboy Cookout

**\$104**

#### Corn and Jicama Salad

Black Beans, Tomato, Poblano Peppers  
Tangy Chipotle Vinaigrette

#### Bibb Lettuce Wedge

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

#### Barbecue Pork Spare Ribs

Barbecue Sauce

#### Grilled Ribeye Steak

House Made Steak Sauce

#### Marinated Chicken Thighs

Cider Glaze, Whiskey Onions

#### Jalapeño Gratin Potatoes

White Cheddar Cream, Roasted Jalapeños

#### Kettle Beans

Slow Cooked Barbecue Beans, Bacon, Brown Sugar

#### Campfire Charred Carrots

Arizona Honey Glaze

#### Cast Iron Cornbread

Sweet Honey Butter

#### S'mores Bread Pudding

Brioche, Graham Cracker, Whipped Marshmallow, Chocolate Sauce

#### Peach Cobbler

Oatmeal Crumble

Freshly Brewed Regular and Decaffeinated Coffee  
Assorted Herbal and Traditional Teas

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## Dinner Buffet

### Night to Remember

**\$114**

#### Roasted Beet Salad

Chioggia and Golden Beets, Goat Cheese, Pistachios, Mache  
Orange Vinaigrette

#### Asian Pear Salad

Arugula, Dried Cranberries, Candied Walnuts, Crumbled Blue Cheese

#### Lobster Bisque

Sherry Scented Broth, Lobster Relish

#### Pan Seared Filet Mignon

Candied Shallots, Pink Peppercorn Natural Reduction

#### Cedar Plank Salmon

Pineapple-Pomegranate Relish

#### Roasted All Natural Chicken Breast

Rosemary, Balsamic Marinated Figs

#### Black Truffle Risotto

Carnaroli, Oregon Truffles, Fresh Herbs

#### Layered Roasted Seasonal Vegetables

Garlic Confit, Parsley, Parmesan

#### Herb Fondant Potatoes

Butter, Thyme

#### Raspberry Cake

#### Marble Cheesecake

#### Fantasia Cake

Freshly Brewed Regular and Decaffeinated Coffee  
Assorted Herbal and Traditional Teas

*Pricing per guest, based on 90 minutes of service*

*Menus are to be purchased on a full attendance basis*

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## Dinner Buffet

### Crazy Rich Asian

**\$112**

#### Nappa Cabbage

Spring Mix, Carrot, Radish, Scallions, Crispy Wontons  
Soy-Ginger Vinaigrette

#### Seared Ahi Tuna

Togarashi Spice, Wakame Salad, Pickled Ginger

#### Soba Noodle Salad

Blistered Long Beans, Red Peppers, Shaved Onions, Cilantro, Bean Sprouts, Power Blend  
Peanut Dressing

#### Sesame Ginger Beef

Marinated Filet, Shitake Mushrooms

#### Curry Chicken

Creamy Curry Sauce, Tender Chicken, Diced Sweet Potato, Cilantro

#### Honey Walnut Shrimp

Crispy Shrimp, Honey Glaze, Candied Walnuts

#### Stir Fried Bok Choy and Carrots

#### Steamed Jasmine Rice

#### Fried Quinoa

Peas, Carrots, Scallions, Broccoli

#### Assorted Mochi Ice Creams

#### Green Tea Cheesecake

#### Fortune Cookies

Freshly Brewed Regular and Decaffeinated Coffee  
Assorted Herbal and Traditional Teas

*Pricing per guest, based on 90 minutes of service*

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## Plated Dinner

Per guest pricing determined by main course  
Served with Bakery Fresh Rolls and Butter,  
Freshly Brewed Regular and Decaffeinated Coffee, and Assorted Herbal and Traditional Teas

### Salad (select one)

#### Plaza Caesar

Baby Romaine, Garlic Panise, Creamy Caesar Dressing

#### Bibb Salad

Crisp Green Apple, Candied Pecans, Crumbled Blue, Dried Cranberry, Maple-Sherry Vinaigrette

#### Roasted Chioggia Beets

Goat Cheese, Lemon-Mint Vinaigrette, Crispy Quinoa, Rainbow Micro Greens

#### Iceberg Wedge Salad

Chopped Bacon, Baby Heirloom Tomatoes, Scallions, Danish Blue Cheese, Jalapeno Ranch Dressing

#### Seasonal Greens

Shredded Carrots, Baby Tomatoes, Shaved Onions, Choice of Dressing

#### Plaza Salad

Mixed Greens, Grilled Corn, Grape Tomatoes, Haricot Verts, Crispy Tortilla Strips, Honey-Orange Vinaigrette

### Entrée (select one)

#### Achiote Marinated Chicken \$79

Tortilla Cream and Salsa D'arbol

#### Crispy Italian Chicken \$74

Artichoke and Sun-Dried Tomato Pesto

#### Herb Crusted Salmon \$88

Tomato-Fennel Fondue

#### Fresh Catch of the Day \$86

#### Braised Beef Short Rib \$84

Red Wine Reduction

#### Certified Angus Filet \$96

Truffle Marinade, Port Wine Demi,  
Crispy Shallots

#### Ancho Flat Iron \$89

Cilantro Chimmichurri, Pickled Onion,  
Cotija Cheese

#### Duroc Pork Chop \$83

Maple Brine, Fruit Chutney, Cider Glaze

#### Grilled Cauliflower Steak \$70

Confit Garlic, Crimini Mushrooms, Herb Oil

#### Roasted Vegetable Napoleon \$68

Assorted Roasted Vegetables, Roasted Red  
Pepper Sauce, Balsamic Drizzle

#### Poblano Relleno \$71

Rice and Black Bean Stuffing, Lightly Battered,  
Guajillo Broth, Avocado Crema

#### Butternut Squash Ravioli \$67

Sage and Brown Butter Cream, Candied Pecans, Roasted  
Butternut, Lemon Crème Fraiche, Crispy Sage

#### Quinoa Pilaf \$68

Seasonal Vegetables, Grilled Tofu, Crispy Chickpeas

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## Plated Dinner (cont)

### Sides (select one)

50/50 Whipped Potatoes  
 Parmesan Polenta Cake  
 Herb Roasted Fingerlings  
 Sweet Potato Puree  
 Celery Root Risotto  
 Sweet Corn Puree  
 Toasted Farro Pilaf

### Vegetables (select one)

Chef's Selection of Seasonal Vegetables  
 Roasted Asparagus  
 Buttered Broccolini  
 Blistered Green Beans  
 Honey Glazed Heirloom Carrots  
 Roasted Cauliflower  
 Grilled Brussels

### Dessert (select one)

#### Black Forest Bombe

Chocolate Cake, Base Milk Chocolate Mousse, Bing Cherries, Chocolate Glaze

#### Strawberry Swirl Cheesecake

Cheesecake with Strawberry Puree Swirl, Fresh Strawberries

#### Lemon Meringue Tart

Pastry Crust, Lemon Curd, Torched Merengue

#### Praline Pyramid

Chocolate and Graham Cracker Crust, Praline Caramel Center, Chocolate Mousse

#### Carmelo

Chocolate and Caramel Mousse, Chocolate Dacquoise, Finished with Dark Chocolate Spray, Caramel

#### Chocolate Banana Butterscotch

Flourless Chocolate Cake, Chocolate Butterscotch Mousse, Caramelized Banana

### PLATED DINNER MENUS

All plated dinner menus shall have a minimum of three courses. Plated and Buffet Lunch menus are offered between 11 AM – 2 PM.

### CHOICE OF ENTRÉE – PLATED MEALS

We are happy to offer split entrees, based on the following parameters:

- Entrée selections are limited to a maximum of 3 selections, to include Vegetarian option
- Menu selections for starter and dessert must be the same for all guests in attendance
- All three entrées will be charged at the same rate whichever selection is higher.

There is an additional \$5 per person charge for this service. Final entrée guarantee required at least 1 week prior to event. Client/host to provide entrée cards which signify each guest's entrée choice. If The Resort needs to produce more than initial amount guaranteed for a specific entrée, the client is responsible for paying for those additional meals.

*Pricing per guest*

*Menus are to be purchased on a full attendance basis*

*Minimum of 25 guests, \$250 charge applies if under minimum*

*Gluten-Free, Vegan, and Vegetarian options available upon request. Please notify your Conference Services / Catering Manager of special dietary requests*

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THE SCOTTSDALE PLAZA RESORT

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## BEVERAGES



## Beverages

Luxury Bar	Hosted Bar	Cash Bar
Luxury Cocktail Selections.....	\$11.00 each.....	\$13.00 each
House Wines .....	\$8.00 per glass.....	\$9.00 per glass
Import & Specialty Beers .....	\$6.00 each.....	\$7.00 each
Domestic Beers .....	\$5.00 each.....	\$6.00 each
Soft Drinks .....	\$4.50 each.....	\$5.00 each
Still Bottled Water .....	\$4.50 each.....	\$5.00 each
Sparkling Bottled Water .....	\$5.00 each.....	\$5.50 each
Premium Bar	Hosted Bar	Cash Bar
Premium Cocktail Selections .....	\$9.00 each.....	\$11.00 each
House Wines .....	\$8.00 per glass.....	\$9.00 per glass
Import & Specialty Beers .....	\$6.00 each.....	\$7.00 each
Domestic Beers .....	\$5.00 each.....	\$6.00 each
Soft Drinks .....	\$4.50 each.....	\$5.00 each
Still Bottled Water .....	\$4.50 each.....	\$5.00 each
Sparkling Bottled Water .....	\$5.00 each.....	\$5.50 each
Call Bar	Hosted Bar	Cash Bar
Call Cocktail Selections .....	\$8.00 each.....	\$10.00 each
House Wines .....	\$8.00 per glass.....	\$9.00 per glass
Import & Specialty Beers .....	\$6.00 each.....	\$7.00 each
Domestic Beers .....	\$5.00 each.....	\$6.00 each
Soft Drinks .....	\$4.50 each.....	\$5.00 each
Still Bottled Water .....	\$4.50 each.....	\$5.00 each
Sparkling Bottled Water .....	\$5.00 each.....	\$5.50 each
Bar Enhancements	Hosted Bar	Cash Bar
Cordials, Cognac and Port .....	\$15.00 each.....	\$17.00 each

*\$175 bar setup  
 \$125 per bartender, per hour, 2-hour minimum  
 One bar/bartender per 75 guests  
 Pricing based on consumption  
 Hosted Bar Prices subject to 24% Service Fee and Sales Tax  
 Cash Bar Prices include Sales Tax*

*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*

### Beverage Packages

	Luxury Bar	Premium Bar	Call Bar	Beer/Wine Bar
<b>1 Hour</b>	\$28.00	\$26.00	\$24.00	\$22.00
<b>2 Hours</b>	\$34.00	\$32.00	\$30.00	\$28.00
<b>3 Hours</b>	\$40.00	\$38.00	\$36.00	\$34.00
<b>4 Hours</b>	\$46.00	\$44.00	\$42.00	\$40.00

*\$175 bar setup  
 \$125 per bartender, per hour, 2-hour minimum  
 One bar/bartender per 75 guests  
 Pricing based on per person, per hour  
 Menus are to be purchased on a full attendance basis  
 Package Bar pricing does not include poured dinner wine  
 Pricing is subject to 24% Service Fee and Sales Tax*

### Specialty Drinks

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Margaritas .....	\$120.00 per gallon
Flavored Margaritas .....	\$135.00 per gallon
Champagne Punch.....	\$105.00 per gallon
Mimosas .....	\$115.00 per gallon

*\$175 bar setup  
 \$125 per bartender, per hour, 2-hour minimum  
 One bar/bartender per 75 guests  
 Pricing is subject to 24% Service Fee and Sales Tax*



THE SCOTTSDALE PLAZA RESORT

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## GENERAL INFORMATION



## 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:

### MENU SELECTION AND EVENT SET-UP DEADLINE

Detailed event specifications must be received to include but not limited to; event agenda, menu selection, function room setup, audiovisual, billing instructions, special requests no less than 21 days prior to the start of the event. At that point you will receive a copy of our Banquet Event Orders (BEO) on which you may make additions and deletions and return to us with your signature. The Scottsdale Plaza Resort cannot guarantee availability of menu items or pricing if these requirements are not met.

The Banquet Event Order (BEO) is the governing document for all goods and services ordered by the client. Client's signature on said BEO represents an agreement and approval for the goods and services represented on the BEO.

### GUARANTEES

To ensure adequate preparation, notification to the Catering and Conference Services Department of the exact number of guests expected for all meetings and banquet functions is required no later than 11:00am (PST), three (3) business days prior to the function. This confirmed number constitutes the final guarantee and is not subject to reduction.

- Guarantees for Monday are due on the preceding Wednesday.
- Guarantees for Tuesday are due on the preceding Thursday.
- Guarantees for Wednesday are due on the preceding Friday.
- Guarantees for Thursday are due on the preceding Monday.
- Guarantees for Friday, Saturday, and Sunday are due on the preceding Tuesday.

Actual charges will be based on final guarantee or actual attendance, whichever is greater. The Resort will set and prepare for 3% above the guarantee up to 25 guests where possible. Should the attendance exceed the final guarantee by more than 3%, a surcharge of \$10++ per person above the meal price will apply.

### MINIMUM GUARANTEES AND DURATION OF MEALS

• Continental Breakfast	Minimum 10 guests .....	1 hour
• Breakfast Buffet	Minimum 25 guests.....	1 hour
• Brunch	Minimum 40 guests.....	2 hours
• Break Packages	Minimum 10 guests.....	.30 minutes
• Lunch Buffet	Minimum 25 guests.....	1 hour
• Dinner Buffet	Minimum 25 guests.....	.90 minutes

Should you choose to guarantee less than the minimum noted above, there will be a \$200 - \$250 labor and preparation charge applied to your Master Bill. For Events under 10 guests we will offer our In-Room Dining Menu and/or our JD's Restaurant Menu.

### SPECIAL MEAL ORDERS

Special Meals are defined as those meals (i.e. vegetarian, vegan, gluten-free, etc.) requested other than the principal menu, either contracted in advance or at the time of service. All special meals must be requested through your Catering and Conference Services Manager and will be included in your final guarantee number due 3 business days prior to your event. If the number of special meals exceeds the contracted number, the special meals will be charged over and above the guaranteed or actual number, whichever is greater.

Special meals will be charged at market price.

### **SERVICE CHARGE AND SALES TAX**

Food, beverage and audiovisual rental prices are subject to 24% service charge and 8.8% sales tax. Please note that Arizona state law stipulates that the service charge is taxable. Sales tax is subject to change.

### **BANQUET FOOD AND BEVERAGE STANDARDS**

- All food and beverage functions will be set up 15 minutes prior to program start time unless otherwise notified.
- All buffet lines will consist of signage for food items.
- Food and Beverage from break packages, continental breakfasts, breakfasts, brunch, luncheons, and dinners are not transferable to other breaks or rooms.

### **TO-GO BOXES & CONSUMPTION OUTSIDE CONFERENCE AREA**

Due to the Resort having no control of how food is transported, stored or secondarily prepared after it leaves the premises, and in accordance with health regulations, no leftover food from catered group functions may be taken "to-go". Exception: Meals specifically designed for "Grab and Go" style-service can be arranged in advance. Please consult your Catering and Conference Services Manager for additional information.

### **PLATED LUNCH & DINNER MENUS**

All plated lunch & dinner menus shall have a minimum of three courses. Plated and Buffet Lunch menus are offered between 11 AM – 2 PM.

### **CHOICE OF ENTRÉE - PLATED MEALS**

We are happy to offer split entrees, based on the following parameters:

- Entrée selections are limited to a maximum of 3 selections, to include Vegetarian option.
- Menu selections for starter and dessert must be the same for all guests in attendance.
- All three entrees will be charged at the same rate whichever selection is higher.
- There is an additional \$5 per person charge for this service.
- Final entrée guarantee required at least 1 week prior to event.
- Client/host to provide entrée cards which signify each guest's entrée choice.
- If The Resort needs to produce more than initial amount guaranteed for a specific entrée, the client is responsible for paying for those additional meals.

### **OUTSIDE FOOD AND BEVERAGE**

The Scottsdale Plaza Resort policy dictates that under no circumstances will food or beverage be brought into The Resorts' public space, restaurants, indoor and outdoor meeting, banquet or event space, or Suite(s) being utilized as Groups' Hospitality Suite by the engager, guests or invitees.

The Scottsdale Plaza Resort is the only licensee authorized to sell, serve or distribute any food and beverages on property. All food and beverage items served in public meeting rooms MUST be supplied and prepared by The Resort. No exceptions! The Resort reserves the right to charge minimum \$250 fee for the service and/or cleanup of such food and beverage.

### **OUTDOOR FUNCTION SPACE**

In the best interest of your guests, The Scottsdale Plaza Resort reserves the right to relocate any scheduled outdoor event indoors. This decision will be based on current and forecasted conditions from the National Weather Service. All weather decisions will be made a minimum of five (5) hours prior to the start of the function. Once the decision is made, it is final. All outdoor functions with entertainment will be scheduled to end, in accordance with neighborhood quiet hours, no later than 10 p.m.

### **ALCOHOL POLICY**

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.

### ALCOHOLIC BEVERAGE SALES

- All alcoholic beverages must be provided and dispensed by The Scottsdale Plaza Resort.
- Hosted Bars – charged per drink, plus service charge and state sales tax.
- Cash Bars – Beverages are sold on a cash basis and are inclusive of state sales tax
- Bartender Fees - \$125.00 per bartender/per hour (two-hour minimum)
  - One (1) Bartender per 75 guests
- Setup Fee - \$175.00 per bar
- Package bar pricing does not include poured dinner wine

### 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.

### RESET CHARGES

Additional labor charges may be incurred if a group requests changes to the room setup **after** the room has been set. The Scottsdale Plaza Resort will do their best to accommodate the room setup changes; however, it will be based on business levels and availability of our events staff. At the time the change is requested, your Catering / Conference Services Manager will advise whether or not the room setup change can be accommodated and the approximate time it will take to complete the changes. Additional labor charges will apply (\$100 per hour / per set-up attendant).

### DESTINATION AND EVENT MANAGEMENT

Take your event to the next level. A memorable destination is so much more than the flexible meeting space, comfortable guest rooms and consummate catering. At The Scottsdale Plaza Resort, our seasoned and creative team will work with you to enhance your event. Services provided, yet not limited to, décor, entertainment, themed events, tours, transportation, team-building and off-site dining and/or activities. Give your attendees and guests an authentic taste of the Grand Canyon State and offer an unmatched opportunity to see and experience Arizona with fun-filled options from A-Z. For more information please contact your Catering / Conference Services Manager.

### AUDIO-VISUAL

We highly endorse and recommend Encore Event Technologies, our in-house audio-visual partner. Encore is located on property to help service your audio-visual production needs. For liability considerations, Encore will qualify and manage all rigging and power equipment and services. This includes but is not limited to: labor, trussing, chain motors, cables, span sets and all other rigging related equipment.

Should a company/group elect to utilize audio visual contractors or subcontractors on Resort premises during the event, you must notify the Resort of your intention to use such providers at least thirty (30) days in advance of the event. All outside contractors must sign and hold harmless, indemnification and insurance agreement in the form currently in use at the Resort for similar outside contractors and provide proof of insurance in amounts acceptable to The Resort (amounts and types of insurance may be changed or increased in The Resort's sole discretion based on the type of services the outside contractor will be providing) before they will be allowed to provide services on the Resort premises. All companies, groups and contractors must adhere to in-house audio-visual policies.

To help ensure the success of your event at The Scottsdale Plaza Resort, if you chose to utilize an outside audio-visual provider, an Encore Event Technologies technician will be required on site to oversee the load in and load out of the event. This technician will be available through the duration of your event as necessary. A minimum of 5 hours for each technician required for load-in and load-out at \$70/hr. will be charged. After hours and weekend rates may apply. Please contact Encore Event Technologies at least 14 business days prior to the start of your event.

All audiovisual requirements concerning breakout meetings (Definition: any function beside the General Session) in the hotel's sleeping rooms, suites and meeting rooms of the hotel must be provided by the in-house provider (Encore Event Technologies).

This includes all audiovisual equipment and labor for set-up/strike and operation.

### EXTENSION CORDS

Extension cords used in The Resort's meeting space must be 12/3 gauge, per the City of Paradise Valley Fire Marshall regulations. NO EXCEPTIONS. Additionally, all cords or wires laying in the proximity of foot traffic (or across the doorways and/or hallways) must be to code, covered and taped down with premium gaffer tape. (Extension cords can be rented through Encore Event Technologies).

**SIGNAGE**

In order to preserve the integrity of the hotel and to comply with local fire codes all signage, displays or decorations and their setup is subject to prior approval of The Resort. Scotch tape, nails, push-pins, or any other damaging fasteners may not be used to hang any materials on walls in The Resort. Banners may be hung with the approval and coordination of the event department. Fees apply based on number of banners. No hand-written signs or banners are allowed in the public areas of the hotel. Please ask your Catering and Conference Services Manager to assist in generating computer signs or recommend a professional sign maker. The Resort reserves the right to charge an additional fee for excess clean up and/or damage at the conclusion of the function. Unless alternate arrangements have been made, all signage, displays, and decorations should be removed at the conclusion of each function.

**EXHIBIT TABLES**

The Scottsdale Plaza Resort will provide up to 10 tabletop displays (6 or 8 foot tables) including standard linen and one chair at no charge during Meeting Group’s program. If more than 10 tabletop displays are required, a charge of \$35++ per tabletop display will be applied. Encore can provide phone lines, AV equipment, wireless / wired internet, etc. at a charge.

**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.

**ROOM DELIVERIES (non-room service)**

The Scottsdale Plaza Resort Front Services Department will be happy to arrange for guestroom deliveries. Items will be placed inside the room after the guest has checked in. Items may not be left outside on the floor or slipped under the door of the guestrooms.

Room Deliveries (non-personalized) .....	\$4 per room
Personalized Room Deliveries .....	\$5 per room
Personalized Welcome Bag Handed out at Check-in .....	\$3 per guest
Welcome Letter Handed out at Check-In .....	\$2 per guest

**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.

**SHIPPING / STORAGE**

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 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 to assess labor charges for assistance with moving, uncrating or repacking - 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.

Pricing is per day, per item, plus Service Charge and Sales Tax.

Item	Price
Easels	\$15.00++
Corkboard & Push Pins with Easel	\$35.00++
Podium	\$35.00++
Risers 6ft by 8ft	\$50.00++
Dance Floor	\$250.00++ (one-time fee)
Coordination/Registration Staff	\$30.00+ (per hour/ per staff – 4-hour minimum)
Security Guard - SPR	\$45.00+ (per hour/ per staff – 4-hour minimum)