



2019-2020 Event Menus



BREAKFAST MENUS

CONTINENTAL

SUPERSTITION

selection of fresh juices

sliced seasonal fruit & berries

assorted baked goods to include:

pastry chef's selection of baked goods, sliced breads
fruit preserves, butter

selection of cold cereals with 2% and skim milk

freshly brewed roc2 regular and decaffeinated coffees
assorted gourmet and herbal teas

\$39 per guest

CAMELBACK "TO-GO" BREAKFAST

[this menu is offered as a "to go" breakfast only]

whole fresh fruit

muffins or bagel with cream cheese

fruit parfait

individual bags of trail mix

beverage station with
bottled juice, bottled water

freshly brewed roc2 regular and decaffeinated coffees
assorted gourmet and herbal teas

\$30 per guest

PLATED BREAKFAST

PARADISE VALLEY

seasonal fruit and berries

southwestern scrambled eggs with peppers, onions, cilantro and pepper jack cheese

gourmet sausage links or thickly cut bacon

breakfast potatoes

assorted baked goods to include:

pastry chefs selection of baked goods, sliced breads

fruit preserves, butter

freshly squeezed orange and grapefruit juices

freshly brewed roc2 regular and decaffeinated coffees

assorted gourmet and herbal teas

\$44 per guest

plated breakfast can be prepared buffet style, additional \$5 per guest will be applied

BUFFET BREAKFAST

ECHO CANYON

selection of fresh juices

sliced seasonal fruit & berries

assorted plain and fruit yogurt

homemade granola

selection of cold cereal with 2% and skim milk

farm fresh scrambled eggs, chives and cheddar cheese

(select two)

gourmet sausage links, thickly cut bacon, chicken apple sausage, turkey bacon, honey baked ham

(select one potato)

breakfast potato, hash browns, sweet potato hash

assorted bakery basket – chef selection pastries

fruit preserves, butter

freshly brewed roc2 regular and decaffeinated coffees

assorted gourmet and herbal teas

\$53 per guest

buffets require a minimum of 25 guests. Buffets 25 – 11 people at \$150.00 Service Charge and Buffets 10 and under at \$250.00 Service Charge

BREAKFAST ENHANCEMENTS

Juice Bar

fresh made juices, green goddess, red beets, carrots

\$14

***made to order egg and omelet station to include:**

smoked salmon, mushrooms, scallions, bell peppers, assorted cheeses, tomatoes, bacon, ham and salsa

\$24

fresh bagels

assorted bagels, assorted cream cheeses (three types)

\$75.00 per dozen

smoked salmon

capers, sliced tomatoes, red onions, cucumbers and lemons

assorted bagels and chive cream cheese

\$20

Breakfast sandwiches

(select one)

scrambled eggs, crispy bacon, fontina cheese on english muffin

fried egg, black forest ham, and tillamook cheddar on croissant

breakfast burrito with scrambled eggs, sausage, cheddar and jack cheese

spinach wrap with scrambled egg whites, quinoa and roasted vegetables

\$12

scrambled egg whites

asparagus, tomatoes, sweet peppers

\$12

chef's sweet additions

(select one)

belgian waffle, brioche french toast, buttermilk pancakes

fresh berries, whipped butter, vanilla whipped cream, nuts, warm maple syrup

\$12

frittata

seasonal garden vegetables

\$12

steel cut oatmeal

cinnamon, diced apples, brown sugar and toasted nuts

\$9

hard boiled eggs

\$4

breakfast potatoes

sweet potato hash, breakfast potato, hash brown

\$6.00

breakfast protein

bacon, link sausage, chicken apple sausage

\$10

The above prices are per guest unless noted

****Chef Attendant required at \$250 plus tax per chef, 1 chef per 50 guests***

BREAKS

the chocoholic

chocolate covered strawberries

jumbo chocolate chip cookies

chocolate brownies

ice cold milk and chocolate milk

\$20 per guest

take me out to the ball game

popcorn

roasted peanuts

soft plain and salted pretzels
with mustard and beer cheese

\$20 per guest

build your own trail mix

granola

mixed nuts, yogurt raisins, chocolate m&ms
dried fruit

\$26 per guest

southwestern

yellow corn tortilla chips

guacamole, tomatillo and roasted chili salsa

warm chile con queso

\$24 per guest

healthy alternative

trail mix

energy bars

vegetable crudité with red pepper hummus dip

\$26 per guest

caffeine kick

cappuccino, espresso, latte, flavored coffees

coffee cake, chocolate and regular biscotti

\$22 per guest

[30 person minimum. requires an attendant - \$75]

smoothie break

pre-made mixed berries smoothie and banana mango smoothie

\$20 per guest

BREAK BEVERAGES

freshly brewed regular coffee
decaffeinated coffee and assorted gourmet
teas
iced tea
\$96 per gallon/\$48 per pot

freshly squeezed orange juice
lemonade
\$90 per gallon/\$45 per pot

assorted soft drinks
(pepsi products only)
\$6 each

bottled juices
bottled gatorade
mineral waters
bottled iced teas
\$6.50 each

red bull
naked juices
sobe
frappuccino
\$7.50 each

MEETING BREAK A LA CARTE

mixed nuts
wasabi peanuts
\$34 per pound

warm artichoke and spinach dip
with herb seasoned pita chips
\$14 per guest

miniature candy bars
\$28 per pound

energy bars
\$6 each

plain and flavored yogurts
\$7 each

chocolate dipped strawberries
chocolate truffles
\$65 per dozen

whole fresh fruit
\$4.50 per piece

snacks
trail snack mix
pretzels
potato chips
\$6 per individual bag

classic popcorn and jade bar popcorn
\$8 per guest

MEETING BREAK A LA CARTE

[from our bakery]
\$60 per dozen

scones or muffins
assorted flavors

breakfast breads
banana, zucchini, cranberry
& carrot

jumbo cookies
chocolate chip,
oatmeal raisin, white
chocolate macadamia

dessert bars
rocky road marshmallow
raspberry lattice
blondie's
fudge brownies
snickers brownies

All food, beverage and equipment rental is subject to a taxable 25% service charge based on full retail value and the current sales tax 2019
*meat, fish and eggs cooked to order. arizona state food code requires us to inform you that undercooked eggs, meat and fish may increase risk of food borne illness.

PLATED LUNCH MENUS

BEGINNINGS

[select one]

seasonal soup

farmers market salad with local greens, cucumber, tomato, radish, soy sesame vinaigrette
grilled jumbo asparagus with prosciutto, pecorino cheese, truffle vinaigrette
kale caesar with grilled croutons, crispy parmesan, bacon and house made caesar dressing

ENTRÉE

[select one]

ballerine pasta

english peas, roasted golden beets, toasted walnut, pecorino romano and basil cream
\$42

chinese chicken salad

market greens, napa cabbage, crushed peanuts, cilantro, crispy wontons
\$42

ahi tuna salad

local greens, avocado, ginger, crispy root vegetables, soy vinaigrette
\$42

iceberg wedge

Crispy shallots, blue cheese, tomato, bacon, ranch, marinated hanger steak
\$47

miso marinated salmon

frisee, spinach, radish, water chestnut, chinese mustard vinaigrette
\$42

pepper crusted petite filet

whipped potatoes, spinach, truffled matchstick fritts, garlic jus
\$53

pan roasted salmon

jasmine rice, braised baby bok choy, carrots, ginger
\$49

herb roasted chicken

yukon gold mashed potatoes, roasted baby vegetables, cippolini onion jus
\$47

DESSERTS

[select one]

pb bombe with seasonal accompaniments

key lime tart with black and white sesame crust, mango curd and coconut caramel sauce

seasonal berries with flaky pastry vanilla cream and caramel sauce

all lunches include beverage service of:
freshly brewed roc2 regular and decaffeinated coffees
assorted gourmet and herbal teas

iced tea and lemonade

BOX LUNCH INSPIRATIONS

[select three]

black forest ham, gruyere cheese, lettuce, heirloom tomato, grain mustard, on croissant

oven roasted turkey breast, thick cut bacon, balsamic onions, brie cheese, arugula, dijonnaise on Kaiser roll

roast beef, grilled onion, tillamook cheddar, garlic aioli, on marble rye roll

grilled chicken salad, candied pecans, grapes, arugula, whole grain wrap

grilled vegetable wrap, asparagus, piquillo peppers, roasted squash, portobello, hummus spread,
in a tortilla

greek wrap, romaine, feta cheese, kalamata olives, red onion, cherry tomato, cucumber

turkey club wrap, oven roasted turkey, lettuce, tomato, crispy bacon, avocado, lemon garlic aioli

lunches include:

whole fruit
individual bags of chips
freshly baked cookie

assorted soft drink or bottled water

(select one)

pasta salad, potato salad, or mediterranean farro salad

\$45 per guest

extra selection

\$10 additional per guest per selection

individual add-ons:

candy bar, kind bar, trail mix, mixed nuts
\$6 each

insulated bag

check with your catering & conference services manager for pricing

BUFFET LUNCHES

SALAD BUFFET ALFRESCO

[select five]

korean bbq beef salad, seasonal vegetables

italian pasta salad, salami, tomatoes, artichokes, olives, basil, and parmesan

tabouleh salad with grilled shrimp

chili grilled shrimp, local greens, crisp wontons, asian vinaigrette

saffron orzo and shrimp salad

vine ripened tomatoes, fresh mozzarella and basil

grilled chicken salad with grapes and candied pecans

kale caesar with grilled croutons, crispy parmesan, bacon and house made caesar dressing

grilled chicken, couscous, toasted pine nuts, golden raisin

greek salad, tomatoes, olives, red onion, feta cheese, oregano, red wine vinaigrette

fattoush salad, scallions, plum tomatoes, cucumber, radish, peppers, garlic vinaigrette

spinach salad, grilled red onions, bacon, blue cheese, balsamic vinaigrette

classic cobb

freshly baked rolls and butter

assorted fruit tarts

\$58 per guest

add-ons: *grilled shrimp, baked salmon, oven roasted chicken breast, grilled flank steak*

\$14 per selection

"EXECUTIVE" LUNCH BUFFET

feature soup

watermelon "fire & ice" salad

garden fresh salad with tomatoes, cucumbers, marinated mushrooms, carrots, sliced olives, shredded cheddar
chef's selection of dressings

sandwich platters

[select three]

greek wrap, romaine, feta cheese, kalamata olives, red onion, cherry tomato, cucumber

seasonal grilled vegetables, fresh greens, burrata, basil aioli on ciabatta

roast beef, grilled onions, tillamook cheddar cheese, roasted garlic aioli on marbled rye

oven roasted turkey breast, thick cut bacon, balsamic onions, brie cheese, arugula, dijonaise on sourdough

black forest ham, gruyere cheese, lettuce, heirloom tomato, grain mustard, on croissant

genoa, coppa, prosciutto, olive spread, tomatoes, fresh basil, pepperoncini, shredded lettuce,
mozzarella on a buttermilk hoagie roll

assorted miniature desserts

\$58 per guest

all buffets include beverage service of freshly brewed roc2 regular coffee and decaffeinated coffee, iced
tea and lemonade.

buffets require a minimum of 25 guests. Buffets 25 – 11 people at \$150.00 Service Charge and
Buffets 10 and under at \$250.00 Service Charge

BUFFET LUNCHES

VIEWS BBQ BUFFET

baked potato soup

steakhouse chop salad

sanctuary potato salad

hot sandwiches with fresh baked buns

[select three]

grilled hamburgers, pulled pork, turkey burgers, lemon herb grilled chicken breast,

Kobe beef hotdogs, beer braised bratwursts

lettuce, tomato, onions, pickle

southwestern steak fries

sweet corn and pepper hash

apple pie

seasonal cobbler with fresh whipped cream

\$58 per guest

SONORON BUFFET

tortilla soup, tortilla strips, cilantro, radish, grated cheese

southwestern cobb salad with roasted corn, black beans, sweet peppers, queso fresco, tomato, tortilla strips and chipotle ranch dressing

baja tropical fruit salad with cilantro and lime

corn chips with guacamole, salsa, and sour cream

carne asada tacos and warm flour tortillas

seasonal fish with vera cruz sauce

grilled chicken with salsa verde

black bean enchiladas, roasted corn and mexican cheeses

spanish rice and refried black beans

margarita cheese cake bar

churros

\$60 per guest

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BUFFET LUNCHES

FAR EAST BUFFET

miso soup
asian napa cabbage salad

korean BBQ beef and broccoli stir fry
sweet and sour chicken with asian vegetables
miso glazed salmon with caramelized bok choy and shiitake mushrooms
steamed brown or white rice

(select one)
choice of pork, shrimp, or vegetable fried rice
or
charred vegetable udon

almond cookies
fresh fruit tarts
\$65 per guest

THE VIEWS LUNCH BUFFET

feature soup

local green salad with local vegetables and white balsamic vinaigrette
fennel and arugula salad with parmesan cheese, pine nuts and lemon vinaigrette
fattoush salad with crispy chickpeas
fire roasted vegetables with parmesan orzo salad
assorted baked rolls and butter

[select two]
market fish with seasonal vegetables, ginger and soy
pan seared chicken, mushroom and onion hash, natural jus
pan seared salmon with spinach, tomatoes and in citrus buerre blanc
rosemary roasted flank steak, caramelized onions and roasted pepper chimichurri
roasted eggplant summer rolls with grilled asparagus, pine nuts and cumin scented couscous

lemon raspberry mousse cake
black forest cake
\$65 per guest

extra entree: \$12 additional per guest

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RECEPTION

TRAY PASSED HORS D'OEUVRES

minimum order of **25** pieces per selection

hot items \$8.00 per piece

petite dungeness crab cake with hijiki aioli
mini beef wellington with mushroom duxelle and sauce béarnaise
crab rangoon with red pepper jelly
prosciutto wrapped asparagus spears with parmesan crust and citrus hollandaise
seared sea scallop with thai basil tomato jam
sesame miso chicken satay with ginger peanut drizzle
asian bbq shrimp satay
seasonal soup shooter

cold items \$8.00 per piece

mini fig and foie gras tarts with pistachio brittle and black pepper caramel
smoked salmon potato pancake with dill crème fresh and caviar
carpaccio of beef on parmesan pita crisp with black garlic emulsion and micro greens
beef and blue cheese crostini with balsamic onion marmalade and roasted garlic aioli
tuna tartar with cucumber noodles, soy and sesame, wonton crisp

vegetarian/vegan hot and cold items \$7.00 per piece

porcini mushroom and parmesan arancini
mini grilled cheese and tomato soup shooter
whipped camembert on toasted brioche, spiced pear salsa
belgian endive spear with local goat cheese mousse, citrus beet relish and candied walnuts
roasted tomato and goat cheese crostini with basil pistou
sesame and green onion biscuit with whipped cheddar and sweet jalapeno jam
pickled vegetable summer roll with soba noodles, mango and mint
vegetable spring rolls with Asian bbq sauce

pot stickers \$8.00 per piece

shrimp and pork pot sticker with ginger peanut drizzle
carrot millet pot sticker with coriander cilantro butter
kobe beef and shiitake mushroom pot sticker with salted cashew miso glaze

mini tacos \$8.00 per piece

ahi tuna taco, avocado wasabi crema, micro greens
smoked chicken tacos, house pickled vegetables, cilantro lime crema
roasted shiitake mushroom tacos, green onion and cucumber pickles

RECEPTION ENHANCEMENTS

20 person minimum

warm artichoke and spinach dip with pita chips

\$16 per person

brie fondue with crisp vegetables and an assortment of breads for dipping

\$18 per person

chilled jumbo shrimp with classic cocktail, remoulade and lemon

\$8 per piece

antipasti platter with marinated vegetable, cured meats, imported and domestic cheeses, gourmet olive, rustic breads and crackers

\$26 per person

imported and domestic cheese display, dried fruits, nuts, and artesian breads

\$22 per person

arizona crudité of seasonal vegetables with an assortment of dips

\$18 per person

grilled market vegetables with pesto aioli

\$18 per person

*CHEF'S CARVERY

herb crusted beef tenderloin with horseradish cream

\$425 | serves 15

salt and spice crusted prime rib of beef

\$450 | serves 35

rosemary and citrus brined breast of turkey

\$325 | serves 20

honey hoisin glazed pork loin with cherry garlic glaze

\$275 | serves 25

grilled vegetable wellington with red pepper coulis

\$225 | serves 15

****Chef Attendant required at \$250 plus tax per chef, 1 chef per 50 guests
menus and prices are based upon up to two hours of service***

STATIONS

pasta station

ballerine pasta with wild mushroom parmesan
orecchiette pasta with rock shrimp and moroccan chorizo broth
bucatini all'amatriciana with smoked bacon and basil

\$34 per guest

sushi and sashimi station

assorted sushi and sashimi with wasabi and pickled ginger

\$38 per person (based on 5 pieces per person)

Sliders

[choose 3]

Korean bbq pork belly sliders with pickled cucumber and scallions
turkey with tahini aioli, tillamook cheddar
charbroiled angus with tillamook cheddar and bacon onion jam
grilled portobello with smoked mozzarella, piquillo peppers and garlic aioli

\$25 per guest (based on 3 per person)

dessert station

chef selection of assorted miniature desserts and pastries

\$22 per guest

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*meat, fish and eggs cooked to order. arizona state food code requires us to inform you that undercooked eggs, meat and fish may increase risk of food borne illness.

ELEMENTS INSPIRED PLATED DINNERS

tableside choice of, max, 2 entrées, add \$25 per guest (max 50 guests) | printed menus \$3.00 per guest

BEGINNINGS

- lobster mac & cheese with cavatelli, fontina cheese and lobster | **\$25**
- old bay spiced shrimp cocktail with lemon, cucumber and cocktail sauce | **\$21**
- dungeness crab cake with petit greens, mustard chive butter sauce | **\$27**
- carpaccio of prime beef with black truffle, arugula, preserve lemon, parmesan | **\$24**

SALADS

farmers market salad

daikon radish, cucumber, snow peas, pickled herbs and soy vinaigrette

hearts of baby romaine and grilled asparagus salad

roquefort cheese, crispy herbs, pickled onions, champagne vinaigrette

frisee and farmed spinach salad

smoked bacon, hardboiled egg, warm goat cheese fritter, chinese mustard vinaigrette

baby butter leaf salad

green apples, spiced pecans, crispy pancetta, blue cheese, sherry vinaigrette

bouquet of crisp greens and local vegetables

shaved prosciutto, pepper crusted goat cheese, black truffle emulsion

heirloom tomato and buratta salad (only available March- September)

avocado, steak spiced croutons, arugula, house made blt ranch

ENTREES

roasted organic chicken | \$110

shallot whipped yukon gold potatoes, farmed baby spinach, baby carrots, cipollini onion jus

miso glazed sea bass | \$123

coconut forbidden rice, caramelized bok choy, charred pineapple salsa, fiery coconut broth

mustard crusted scottish salmon | \$115

asian pearl pasta, fire roasted vegetables, soy coriander drizzle

prime flat iron steak | \$117

white cheddar grits, beech mushroom, brussel sprouts, scallion chimichurri

filet of beef | \$123

whipped potatoes, king trumpet mushrooms, balsamic onion, blue cheese fondue, zinfandel syrup

hunan braised short rib | \$121

japanese yams, swiss chard, shiitake mushrooms, honey hoisin glaze

charred prime new york strip | \$125

fingerling potatoes, oyster mushrooms, asparagus, black garlic chive emulsion

DUO ENTREE

seasonally inspired custom made by Chef Landon Post
starting at \$132

DESSERTS

- pb bombe with seasonal accompaniments
- key lime tart with black and white sesame crust, mango curd and coconut caramel sauce
- dark chocolate mouse with devils food cake, raspberry pastry cream, candied hazelnuts
- buttermilk panna cotta with passion curd, blueberry compote and cashew crispies
- vanilla bean cheesecake with toasted coconut granola, bruleed pineapple
- seasonal berries with flaky pastry vanilla cream and caramel sauce

all plated dinners include: scented towel greeting, soup or salad, entrée, dessert, and coffee service

BUFFET DINNERS

Praying Monk Buffet

beginnings

fire roasted salsa, tomatillo, queso dip, and guacamole
house made tortilla chips

quinoa salad with black beans, roasted corn, cilantro, jicama, sweet peppers, and citrus vinaigrette
tomato salad with grilled red onions, roasted peppers and avocado
cucumber and orange salad with pepitas, cilantro, and lime
jalapeno corn bread

build your own taco station

[choose 2]

green chile pork carnitas
chili rubbed flank steak
red chili shredded beef
smoked shredded chicken
blackened mahi mahi

all selections come with
mexican cheeses, lime, chipotle aioli, sour cream, pico de gallo, soft flour tortillas, crunchy corn tortillas,
shredded lettuce and shredded cabbage

sides

charro beans
cilantro rice

desserts station

chocolate chipotle ganache tarts
mini flan

fresh brewed regular coffee and decaffeinated coffee, gourmet teas

\$140 per guest

Four Peaks Buffet

Select 3 butler passed hors d'oeuvres

platters

antipasti platter with marinated vegetable, marinated artichoke hearts, cured meats, imported and
domestic cheeses, and gourmet olives
roasted eggplant dip, hummus and olive tapenade, rustic breads and pita chips
vine ripe tomatoes, fresh mozzarella, basil, balsamic, and queen creek olive oil
mediterranean couscous salad

entrees

sicilian roasted chicken
roasted pork tenderloin with wild mushrooms and natural jus
paella with saffron, sausage, shrimp, clams, roasted peppers and green onion
vegetable ratatouille

dessert station

chef's table of assorted desserts
fresh brewed coffee, decaffeinated coffee and gourmet tea
\$153 per guest

dinner buffets open over one and a half hours are subject to a surcharge

buffets require a minimum of 25 guests. Buffets 25 – 11 people at \$150.00 Service Charge and
Buffets 10 and under at \$250.00 Service Charge

BUFFET DINNERS

Phoenix Mountain

Select 3 butler passed hors d'oeuvres

beginnings

garden vegetable soup
local greens with cucumber, heirloom cherry tomatoes, radishes, and buttermilk ranch
roasted beet salad with pickled shallots, shaved fennel and basil vinaigrette
arizona citrus salad with jicama, feta, and black pepper
dinner rolls and whipped butter

entrees

[choose two]
grilled steak with bourbon glazed onions
slow braised baby back ribs with tangy jack daniel's bbq sauce
grilled lamb chops with garlic, and rosemary
free range chicken with wild mushrooms
seasonal grilled fish with grilled pineapple salsa

yukon gold mashed potatoes
white cheddar mac and cheese
roasted seasonal vegetables

dessert

warm caramelized apple bread pudding with cinnamon crème anglaise
assorted mini pastries

\$152 per guest

Mummy Mountain Buffet

Select 3 butler passed hors d'oeuvres

platters

seasonal sliced fresh fruit and berries
imported and domestic cheese display, dried fruits, nuts and artesian breads
arizona crudite of seasonal vegetables and an assortment of dips

salad station

trio of greens with chef's selection of farm fresh vegetables and dressings

pasta station

ballerine pasta with truffle mushroom cream
orecchiette pasta with rock shrimp, baby heirloom tomatoes, manchego cheese, and moroccan chorizo
broth
bucatini all'amatriciana with smoked bacon and basil

carving station

salt and spice crusted prime rib of beef
rosemary and citrus brined breast of turkey

assorted fresh baked rolls

dessert station

assorted petit fours and mini pastries
fresh brewed regular and decaffeinated coffees and gourmet tea

\$136 per guest

chef required stations @ \$250 per station / 1 per 50 guests

dinner buffets open over one and a half hours are subject to a surcharge

buffets require a minimum of 25 guests. Buffets 25 – 11 people at \$150.00 Service Charge and
Buffets 10 and under at \$250.00 Service Charge

CATERING BARS

	supreme liquor	premium liquor	select liquor
Vodka	grey goose	tito handmade	smirnoff
Gin	hendriks gin	bombay sapphire	bombay
Rum	ron zacapa centenario 23 year	bacardi superior white	flor de cana
Bourbon	woodford reserve	makers mark	evan williams
Scotch	macallen 12	johnnie walker black	famous grouse
tequila	casamigos blanco	Azunia blanco	milagro silver
	\$16 drink	\$14 drink	\$13 drink

specialty drink

our mixologist will feature a specialty drink on each bar.
\$16 - \$18 each

mocktails

our mixologist will feature a specialty drink on each bar.
\$9 each

scottsdale blond (local)
corona
stella artois

Beer (Select Three)

\$8

Kiltlifter (local)
bud light
clausthaler clasics n/a

mineral water
fiji
san pellegrino
\$6

soft drinks
pepsi, diet pepsi
sierra mist, ginger ale
\$6

baileys
hennessy
amaretto

Cordials (Select Three)

\$16 each

grand marnier
kahlua
frangelico

The Sanctuary promotes the responsible consumption of alcoholic beverages, therefore all guests purchasing and/or consuming alcohol who appear to be less than 30 years of age must be prepared to present valid identification.

We require a guaranteed amount of most specialty drinks.

No alcohol will be served to an intoxicated guest.

There will be a \$200 bartender fee per bar for hosted and \$250 for non-hosted, for (4) hours.
Each additional bartender hour at \$50.00, plus tax, per hour, per bar.

One bar per seventy-five guests is recommended.

25% service charge and applicable sales tax will be applied to all food and beverage

MISCELLANEOUS INFORMATION

(Subject to Change without Notice)

LOCAL TAXES AND FEES

- F&B Sales Tax: 8.8%
- Occupancy Tax: 14.02%
- Meeting Room Rental Tax: 2.15%
- Banquet Service Charge is 25% (15.5% service charge, 9.5% administration fees)
- All meal functions less than 25 guests will have the following administration fees added:
- Buffets 25 – 11 people at \$150.00 Service Charge
- Buffets 10 and under at \$250.00 Service Charge
- Buffets can be modified to reduce the service charge

FURNITURE REMOVAL FEES

- Praying Monk: \$500.00 removal fee waived if existing tables and chairs are used.
- Pool: \$350.00 removal fee for the west end of the pool. \$500.00 if entire pool is used.

FUNCTION TIMES

- Pool Events must begin no earlier than 7:00 PM or later.
- Outdoor Curfew is 10:00 PM
- Ballroom events to end by 12:00 AM.

GUARANTEES

- Attendance must be submitted in writing at least 72 hours or three (3) working days in advance of your event.
- Weekend event guarantees are due by 12:00 PM the previous Wednesday.
- In the absence of a final guarantee, the agreed number from letter of agreement or signed banquet event order will apply.

HOSPITALITY

- For the safety of our guests and in accordance with State Laws, no food or beverage shall be permitted to be brought into the resort. The resort also prohibits the removal of food and beverage from the resort. Arizona Law requires all alcohol be purchased and supplied by the Resort and service to end at 12:00 Midnight.
- Gift baskets for room delivers may not include alcohol or perishable food items unless provided by the resort.

AUDIO VISUAL EQUIPMENT AND LIGHTING

- Encore Event Technologies is our in-house AV Partner.
- Chris Seifert, Director of Event Technology can be reached at 480.353.6661 or email, Christopher.seifert@encore-us.com

LABOR FEES

- Additional Servers at \$50.00, plus tax, each, per hour
- Bartender at \$200.00, plus tax, each for first (4) hours
- Additional Bartender Hour at \$50.00, plus tax, per hour
- Chef Attendant Fee at \$250.00, plus tax, each
- Iron Chef at \$6,000.00, plus tax
- Mixology or Sommelier Fee at \$500.00, plus tax
- Villa Private Chef at \$1,000.00 to \$2,000.00

LINEN COLORS

- Sandalwood, Grey, Black
- Napkins - Grey, Black, White, Ivory, Sandalwood

COMPLIMENTARY CENTERPIECES

- Orchid in Bubble Bowl (12)
- Pillar Candles
- Votive Candles
- Small Succulent Centerpieces (Silk)

SHIPPING & BOX HANDLING

- Due to limited storage, packages can be sent no more than 72 hours in advance.
- Please indicate group affiliation, event dates, name of Catering & Conference Services Manager and Planners attention
- Box Handling Fees:
The first 5 boxes are at no charge.
\$6.00, per box, under 40 pounds and \$10.00, per box over 40 pounds and \$125.00, per pallet.
Charge is for incoming and outgoing boxes.
Boxes held more than (3) days pre/post of program dates will incur \$3.00, per box, per day, holding fee.
- Please note there is no loading dock and a lift gate truck will be required.
- Per City Ordinance, we are allowed one truck at a time to unload on Superstition Lane. Please coordinate timing with your Catering & Conference Services Manager. No deliveries before 8:00 AM.

OUTDOOR FUNCTIONS

- Entertainment in outdoor function areas is limited to background; non-amplified music does not exceed 68db.
- Speeches are limited to short housekeeping announcements or toasts under (5) minutes in length. A local ordinance requires all forms of entertainment to cease at 10:00 PM.
- Your Resort representative or Encore can provide assistance with lighting rentals for the outdoor area.
- We offer Bistro Lighting at \$650.00, plus tax for outdoor areas. Additional Moon Balloons are offered by Encore Event Technologies.

SEATING

- We have 48", 66", and 72" tables for seating of (8), (10) or (12).
- Please consult your Catering & Conference Services Manager for availability.

SPECIALTY EVENTS

- Please ask your Catering & Conference Services Manager about our special events including:
- Iron Chef Challenge: Pasta Royale or Salsa Competition
 - Mixology 101, Tequila or Bourbon Tasting
 - Wine Tasting Event
 - Nirvana Inspired Theme Dinners

All food, beverage and equipment rental is subject to a taxable 25% service charge based on full retail value and the current sales tax 2019

*meat, fish and eggs cooked to order. arizona state food code requires us to inform you that undercooked eggs, meat and fish may increase risk of food borne illness.