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

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*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

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**BREAK BEVERAGES**

- Freshly brewed roc2 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**

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**MEETING BREAK À 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**

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**MEETING BREAK À LA CARTE**

-[from our bakery]-

- Scones or muffins
  - Assorted flavors
  - **$60 per dozen**
- Jumbo cookies
  - Chocolate chip, oatmeal raisin, white chocolate macadamia
- **Dessert bars**
  - Rocky road marshmallow
  - Raspberry lattice
  - Blonde’s fudge brownies
  - Snickers brownies
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

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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, dijonaiise 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

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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

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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 beef 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

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**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

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**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

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**STATIONS**

**pasta station**

- ballerine pasta with wild mushroom parmesan  
  $34 per guest

- 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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tables ide 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
dai kon radish, cucumber, snow peas, picked herbs and soy vinaigrette
- hearts of baby romaine and grilled asparagus salad
roquefort cheese, crispy herbs, pickled onions, champagne vinaigrette
- frisée and f armed 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
coco nut 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 devil's 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

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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

toasts
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

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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 artisan 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

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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  mocktails
our mixologist will feature a specialty drink on each bar.  our mixologist will feature a specialty drink on each bar.
$16 - $18 each  $9 each

scottsdale blond (local)  Beer
 corona  (Select Three)
 stella artois

$8

mineral water  soft drinks
fiji  pepsi, diet pepsi
san pellegrino  sierra mist, ginger ale
$6  $6

baileys  grand marnier
hennessy  kahlua
amaretto  frangelico

$16 each

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.

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.
**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

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