





# CONTINENTAL

Fresh orange juice
Assorted herbal and traditional teas
Freshly brewed regular and decaffeinated Peet's
coffee

### Sliced fresh fruits and berries

# Hayden Mills Oatmeal

Locally sourced from Tempe served with desert honey, dried cranberries and cinnamon.

# Chefs' selection of fresh baked breakfast breads, muffins and assorted bagels

Served with butter, cream cheese and fruit preserves.

\$34 per person

# TALKING STICK CONTINENTAL

Fresh orange juice
Assorted herbal and traditional teas
Freshly brewed regular and decaffeinated Peet's
coffee

# Individual Greek yogurts

# Chilled melon-berry mint

Fresh seasonal melons, pineapple, mango, papaya, fresh berries and mint with a touch of desert honey

# Warm coconut-quinoa

Gluten-free and packed with protein slow-cooked with organic blueberries, organic agave syrup and a side of house-made granola

# Fresh baked assorted croissants, fruit filled danish, cinnamon rolls and assorted bagels

Served with butter, cream cheese and fruit preserves

### \$41 per person

# WELLNESS CONTINENTAL

Fresh orange juice
Assorted herbal and traditional teas
Freshly brewed regular and decaffeinated Peet's
coffee

### Seasonal exotic fruits, melons and berries

# BYO Greek yogurt parfaits

Toasted quinoa granola, desert honey, fresh berry compote

### Mini smoothie shots

Super greens with ginger and apple, black and blue berries, strawberry-banana, coconut-mango with agave

# Chef Peggy's power bars

Generous house-made granola bars loaded with nuts, seeds, dried fruits and berries, served warm

### **Toasted**

Whole wheat bagels, sliced wheat toast and english muffins served with peanut butter, almond butter, fruit preserves and whipped butter

### \$42 per person



### THE AMERICANA

Fresh orange juice
Assorted herbal and traditional teas
Freshly brewed regular and decaffeinated Peet's
coffee

### Fresh fruit display

Sliced seasonal melons, pineapple, berries and grapes

# Bob's Red Mill gluten free oatmeal

Served with desert honey, dried cranberries, cinnamon

# Chefs' selection of fresh baked breakfast breads and assorted muffins

Served with butter, and fruit preserves

# Farm fresh scrambled eggs with cheddar and jack cheese

Crisp applewood smoked bacon and our made in-house pork sausage patties

# Crispy hash brown potatoes

\$54 per person

# THE SCOTTSDALE

Fresh orange juice
Assorted herbal and traditional teas
Freshly brewed regular and decaffeinated Peet's
coffee

# Tropical fruits & berries

individual rocks glasses with diced papaya, watermelon, kiwi, seasonal berries

# Manchego-chile scones, whole wheat croissants, fresh baked fruit danish, cinnamon rolls

Served with butter, and fruit preserves

### BYO avocado toast

Thick slices of rustic Noble bread with sides of diced heirloom tomatoes, pickled red onion, fresh smashed avocado, cotija cheese and balsamic reduction

### Roasted potatoes

New potatoes roasted with garlic, shallots, extra virgin olive oil and fresh herbs

#### A lotta frittatas

Chefs create a variety of fresh-made frittatas to include crispy bacon, pork sausage, spinach, onion, mushroom, goat cheese, cheddar and jack cheese and fresh herbs

# Crisp jalapeño smoked bacon and chicken sausage links

### \$66 per person



# THE RESORT

Fresh orange juice
Assorted herbal and traditional teas
Freshly brewed regular and decaffeinated Peet's
coffee

Seasonal exotic fruits, melons and berries

Individual Greek yogurts, house-made granola

Fresh baked assorted danish, caramel-pecan coffee cake

# Avocado toast station

Noble bread toast topped with fresh smashed avocado and eggs your way. Sides include sliced tomatoes, diced red onion, balsamic glaze and cotija cheese

\*requires chef attendant\* one chef per 50 guests

# Fresh crêpes

Choice of one flavor:

Raspberry, chocolate or blueberry

# Roasted new potatoes

Oven-roasted baby reds with garlic and shallots

### Choice of two breakfast meats:

Applewood smoked bacon, pork sausage links, canadian bacon, grilled ham steaks, chicken-apple sausage, pork sausage patties, turkey bacon, jalapeño bacon, plant-based sausage patties

\$66 per person

# THE SOUTHWEST

Fresh orange juice
Assorted herbal and traditional teas
Freshly brewed regular and decaffeinated Peet's
coffee

### Mexican-spiced fruit salad

Mangos, pineapple, watermelon, cantaloupe, honeydew and jicama with mild chile, lime and honey

# Poblano johnny cakes

Cornmeal johnny cakes with roasted poblano chiles served with warm maple syrup

### Southwest eggs benedict

Fresh buttermilk biscuits topped with agave-glazed bacon, poached egg and a roasted chile hollandaise

### Potato-pepper hash

Crispy sweet, Peruvian and russet potatoes with Vidalia onions, peppers and cotija cheese

### Choice of two breakfast meats:

Applewood smoked bacon, pork sausage links, canadian bacon, grilled ham steaks, chicken-apple sausage, pork sausage patties, turkey bacon, jalapeño bacon, plant-based sausage patties

### \$64 per person

Culinary attendant required at \$225 per attendant, per selection for one hour of service.

Extending 30 minutes will receive a charge of \$100.



# **BRUNCH**

Fresh orange juice
Assorted herbal and traditional teas
Freshly brewed regular and decaffeinated Peet's
coffee

### Mojito fruit and berries

Fresh mint and lime scented diced melons and seasonal berries

# Fresh baked muffins and scones

Served with whipped butter and fruit preserves

### Waffle benedict

Crispy Belgian-style waffles topped with crispy applewood smoked bacon, poached eggs and classic hollandaise sauce

### Crêpe station

Chefs create fresh-made crêpes with your choice of fillings and toppings to include the following: chocolate-hazelnut spread, lemon curd, mixed berry compote, assorted fresh berries and sliced bananas

Savory options to include curry chicken, marinated grilled seasonal vegetables, roasted wild mushrooms with sweet caramelized onions, gruyère and sharp cheddar cheeses

\*requires chef attendant\* one chef per 50 guests

### California fresh salad

Spring greens, avocado, cucumbers, cherry tomatoes, fresh mozzarella, sweet peppers with a mild blood orange vinaigrette

### **Butchers kabobs**

Beef tenderloin, chile-citrus chicken, adobo pork medallions and herb-grilled portobello mushroom

#### Blinis

Traditional buckwheat blinis garnished with crème fraîche, herbs and a variety of smoked seafood to include sockeye salmon, caviar and ruby red trout

### **DESSERTS**

### Chocolate espresso tart

Chocolate cookie crust filled with a rich espresso cream with chocolate ganache glaze

### Dessert shots

A variety of shot glasses filled with chocolate mousse and chocolate ganache, lemon mousse with meringue, tiramisu, vanilla sabayon with raspberry jam and pistachios

### \$75 per person

Action stations are designed to accompany any breakfast

All items must be guaranteed for all guests.

Culinary attendant required at \$225 per attendant, per selection for one hour of service.

Extending 30 minutes will receive a charge of \$100.

Chef station cannot exceed 90 minutes.



# PLATED BREAKFAST

### **LOCAL FARMER**

Fresh orange juice
Assorted herbal and traditional teas
Freshly brewed regular and decaffeinated Peet's
coffee

### Short stack

Buttermilk pancakes with whipped butter and maple syrup

# Scrambled eggs with jack cheese

# Applewood smoked bacon and pork sausage links

# Chefs' selection of breakfast breads and muffins

Served with butter and preserves

\$61 per person

#### **HEALTHY START**

Fresh orange juice
Assorted herbal and traditional teas
Freshly brewed regular and decaffeinated Peet's
coffee

### Power shot

Fresh-made juice shot with kale, ginger, apple, carrot and orange juice

Egg white frittata with spinach, onions, peppers and parmesan

Turkey bacon

Peggy's warm nut and seed bar

\$61 per person

# **BOXED BREAKFAST**

### All boxed breakfasts include:

Individual yogurt
Whole fresh fruit
Blueberry muffin
Bottled water

Freshly brewed regular and decaffeinated Peet's coffee

# Bagel sandwich | \$45 per person

Applewood smoked bacon, fried egg, monterey jack cheese, on a toasted New York-style bagel

### Breakfast burrito | \$45 per person

Scrambled eggs, diced ham, heirloom tomatoes, bell peppers, cheddar and jack cheese, flour tortilla

# Croissant sandwich | \$45 per person

Fried egg, Canadian bacon, gruyère cheese, on a flaky butter croissant

# Egg white frittata | \$45 per person

Individual frittata with spinach, onions, tomatoes and goat cheese



# **CONTINENTAL ENHANCEMENTS**

# Breakfast burrito | \$15 per person

Warm tortilla, scrambled eggs, crispy bacon, cheddar cheese and a side of salsa

### Biscuit sandwich | \$15 per person

Buttermilk biscuit, fried egg and cheddar cheese

### Croissant sandwich | \$15 per person

Fried egg, gruyère cheese, flaky butter croissant, choice of Canadian bacon, applewood bacon, or sausage patty

### Shakshuka | \$15 per person

Free-range eggs poached in a sauce of chunky tomato sauce, bell peppers, onion and olives with fresh parsley and goat cheese

### Toaster station | \$12 per person

Assorted bagels with cream cheese, whole wheat and raisin breads with whipped butter, whipped mixed berry butter and fruit preserves

# Scrambled egg bar | \$23 per person

Sides of shredded cheddar cheese, crispy bacon, diced tomatoes, sautéed mushrooms, fennel breakfast sausage and salsa

# From the butcher | \$23 per person

### Choose one:

Applewood smoked bacon, pork sausage links, Canadian bacon, grilled ham steaks, chicken-apple sausage, pork sausage patties, turkey bacon, jalapeño bacon, plant-based sausage patties

# From the griddle | \$19 per person

(choose all for \$23 per person)

#### Choose one:

Belgian waffles, buttermilk pancakes, buckwheat pancakes, cinnamon brioche french toast served with whipped cream and wild berry compote

# Charcuterie | \$24 per person

Assorted domestic and imported cured meats and cheeses, herb-marinated olives, tapenade, basil pesto, grapes and assorted crisp breads

# Warm coconut-quinoa | \$14 per person

Gluten-free and packed with protein slow-cooked with organic blueberries, organic agave syrup, and a side of house-made granola

# Hayden Mills Heritage Oats | \$13 per person

Locally sourced from the mill in Tempe, AZ Served with cinnamon, brown sugar, dried cranberries and desert honey

# "Bob's Red Mill" certified gluten-free oatmeal | \$13 per person

Served with cinnamon, brown sugar, dried cranberries and desert honey

# **Assorted individual dry cereals** | \$10 per person Served with choice of regular, soy or almond milk

served with choice of regular, sog of difficiliant link

Gluten-free bread | \$7 per person

Biscotti & scones | \$7 per person

# Yogurt bar | \$21 per person

Bowls of plain, unsweetened Greek yogurt, fresh blueberries, raspberries and blackberries, chopped pecans, strawberry coulis, gluten-free granola

all continental enhancements must be sold with a buffet and cannot be offered at this price a la carte



# **BREAKFAST ACTION STATIONS**

### Classic omelet | \$26 per person

Farm fresh eggs, egg whites, diced bacon, ham, sausage, onions, mushrooms, bell peppers, tomatoes, poblano chiles, swiss, cheddar, and jack cheese
\*Requires chef attendant\* one chef per 50 guests

### Griddle cake | \$23 per person

Whole wheat pancakes, cornmeal johnny cakes, Vermont maple syrup, strawberry-orange compote, candied pecans, whipped butter, fresh blueberries, whipped cream

\*Requires chef attendant\* one chef per 50 guests

# French toast | \$23 per person

French baguette, cranberry walnut bread, blueberry compote, Vermont maple syrup chocolate shavings, strawberries, whipped sweet cream, mascarpone cream, nutella \*Requires chef attendant\* one chef per 50 guests

# Avocado toast station | \$27 per person

Toast topped with smashed avocado and eggs your way. Sides to include sliced tomatoes, diced red onion, balsamic glaze, cotija cheese \*Requires chef attendant\* one chef per 50 quests

# Crêpe station | \$25 per person

Chefs create fresh-made crêpes with your choice of fillings and toppings to include but not limited to the following: chocolate-hazelnut spread, lemon curd, ricotta cannoli cream, mixed berry compote, assorted fresh berries and sliced bananas

\*Requires chef attendant\* one chef per 50 guests

Action stations are designed to accompany any breakfast buffet.

All items must be guaranteed for all guests.

Culinary attendant required at \$225 per attendant, per selection for one hour of service.

Extending 30 minutes will receive a charge of \$100.

Chef station cannot exceed 90 minutes.



# À LA CARTE ITEMS

Freshly brewed regular and decaffeinated Peet's coffee | \$115

Assorted herbal and traditional teas | \$115

Fresh brewed iced tea, lemonade | \$100

Fresh squeezed orange juice | \$100

Assorted juices | \$100 Apple, tomato, cranberry

Individual juices | \$7 Tomato, grapefruit, orange and cranberry

Milk (whole, skim or almond) | \$95

Talking Stick Resort® bottled water | \$6

Assorted diet and regular soft drinks | \$8

Assorted Topo Chico mineral waters | \$8

Energy drinks | \$10

Monster, regular and sugar-free Redbull, Passport coffee cold brew 12oz cans.

Smoothies | \$16 per person

Choose two smoothies:

Mixed berry and desert honey, strawberry-banana, super greens, coconut-pineapple-mango

Assorted seasonal whole fruit | \$5 each

Fruit kabobs with yogurt dip | \$16 each

Individual Kind gluten-free bars | \$6 each

Assorted muffins | \$7 each

Gluten-free individually wrapped muffins | \$11 each

Individual Greek yogurt | \$6 each

Assorted candy bars | \$5 each

Assorted fresh baked cookies | \$61 per dozen

Assorted cupcakes | \$61 per dozen

Chocolate-covered pretzels | \$48 per pound

Chocolate-covered strawberries | \$61 per dozen

Almond and dark chocolate ice cream bars | \$6 each



# À LA CARTE ITEMS (cont.)

Individual bags of assorted chips and pretzels | \$5 each

Boxed popcorn | \$8 each

Flavors: buttered, caramel, chile-lime, parmesan ranch

House-made trail mix pouches | \$6 each

Individual deluxe mixed nuts | \$6 each

Tortilla chips with fire-roasted salsa | \$12 per person

Hummus and pita chips with vegetable crudité | \$14 per person

Mini peanut butter and jelly sandwiches | \$60 per dozen

# Assorted mini tea sandwiches | \$75 per dozen

Cucumber, boursin cheese, turkey and cranberry, black forest ham and swiss, roast beef and horseradish cream

Assorted mini smokehouse sandwiches | \$75 per dozen

Smoked ham and cheddar with mustard pickle, Korean barbecue pork with pickled slaw, BLT with boursin cheese Infused water | \$100 per gallon

Choose one:

Honeydew-cucumber-mint Blackberry-orange-ginger Strawberry-lemon basil Watermelon-lime

"Villa Dolce" Gelato Sandwiches | \$12 each

Strawberry jam gelato with peanut butter cookies

Madagascar vanilla bean gelato with chocolate chip cookies

Argentine sea salt caramel gelato with snickerdoodle cookies

Mint chocolate chip gelato with dark chocolate cookies



### MORNING BREAK PACKAGES

Breaks are based on 30 minutes of continuous service. \$7.00 per person surcharge will apply to extend break by 30 minutes of continuous service.

# **Java Junction** | \$27 per person - 30 mins

Caffeine lovers select from our Peets gourmet espresso beverages, crafted by our barista to include the following:

Espresso, Americano, Cappuccino, Caffe Latte, served with flavor syrups and choice of milk.

Syrups: Vanilla, Hazelnut, Seasonal

Milk: whole, 2%, Almond

Freshly Brewed Peet's Regular & Decaf coffee included on the break.

\*Barista fee of \$75 per Barista, per location provides 30 minutes of continuous service. Prices subject to change.

### Agua fresca bar | \$27 per person

Watermelon-honeydew, cucumber-lime-mint, guava-coconut and pineapple-mango traditional Mexican-style iced drinks accompanied by spiced fruit kabobs

# Donut shop | \$23 per person

Fresh beignets, traditional donuts and sticky buns

### Brainiac | \$27 per person

Trail mix loaded with deluxe mixed nuts and fresh cut dried fruits, assorted "Kind" bars, individual cups of frozen açai sorbet topped with fresh berries and desert honey

# **Health nut** | \$27 per person

Chef Peggy's fruit-nut-seed bars, almond butter and peanut butter, nutella, celery boats, crisp flat breads, packs of sliced apples

# Dirty Soda Bar Package

\$23 per person | 30 min

Pick your soda: coke, diet coke, sprite, root beer

Choose a syrup:

coconut, raspberry, vanilla, cherry, peach

Optional add-ins: lime juice, half & half,

whipped cream

\*Requires beverage mixologist\* one per 50 guests

\*Mixologist fee of \$75 per mixologist, per location provides 30 minutes of continuous service. Prices subject to change.



# MIDAFTERNOON BREAK PACKAGES

Breaks are based on 30 minutes of continuous service. \$7.00 per person surcharge will apply to extend break by 30 minutes of continuous service.

### Lemonade stand | \$27 per person

Fresh squeezed lemonade, prickly pear, blueberry, chocolate-dipped shortbread, s'mores bars and raspberry-lemon bars

# Movie night | \$27 per person

Fresh popped buttered popcorn boxes, assorted boxed movie theater candies and pouches of candied pecans

### So grown-up snack pack | \$29 per person

Sliced prosciutto and sopressata,
English cheddar and smoked provolone cheeses,
apple slices, individual almond butter
and flatbread crisps, all packaged individually inhouse using biodegradable material

# Ballpark | \$30 per person

Mini MLB logo hats to hold warm pretzel nuggets and mini corn dogs with sides of warm beer cheese fondue and grain mustard.

Bags of Cracker Jack snacks, licorice, and roasted peanuts

# South of the border | \$30 per person

Fried corn tortilla chips, tomato salsa, guacamole, Mexican wedding cookies, assorted paletas (Mexican-style ice pops)

# Afternoon recess | \$30 per person

Assorted rice crispy bars, espresso-fudge brownies, Chef Peggy's jumbo chocolate chip cookies, mini grilled cheese sandwiches, pitchers of Kool-Aid

# Shake break | \$32 per person

Individual chocolate, vanilla, strawberry shakes, and malts loaded with whipped cream, chocolate and berry sauces, chefs selection of mini tarts and pies



# PLATED LUNCH

All plated lunches include fresh artisan rolls and butter, choice of soup or salad, one entree, one dessert and fresh brewed iced tea.

### SOUPS

Sweet corn chowder
Butternut squash bisque
Chilled gazpacho (vegan)
Roasted tomato garlic (vegan)
Garden minestrone (vegetarian)

### **SALADS**

# Cranberry spinach

Baby spinach, curly endive, sun-dried cranberries, slivered almonds, herbed goat cheese, citrus dressing

# Classic caesar

Chopped romaine hearts, focaccia croutons, pecorino romano, house-made caesar dressing

# Field greens

Local lettuce blend, cherry tomatoes, cucumber, shaved onion, cracked pepper croutons, fresh herb vinaigrette

### Caprese

Slices of heirloom tomatoes and fresh mozzarella with baby arugula, extra virgin olive oil and aged balsamic

# **ENTRÉES**

# Herb-roasted frenched chicken breast | \$57 per person

Parmesan whipped potatoes, garlic green beans, natural chicken jus

### Prosciutto chicken | \$58 per person

Sun-dried tomato pesto and fresh mozzarella, crispy parmesan polenta, buttered broccolini

# Petite filet medallions | \$69 per person

Garlic-roasted new potatoes, grilled asparagus, wild mushroom demi-glace

# Grilled sirloin steak | \$70 per person

Roasted garlic mashed potatoes, roasted carrots and parsnips, demi-glace

### Grilled Hawaiian mahi-mahi | \$67 per person

Coconut black rice, bok choy sautéed, island salsa

### Seared Atlantic salmon | \$63 per person

Herb-roasted potatoes, sautéed greens, roasted pepper coulis



# PLATED LUNCH SALAD

All plated lunch salads include fresh artisan rolls and butter, **choice of one soup and one dessert**. Served with fresh brewed iced tea

# Steakhouse chop | \$65 per person

Chopped iceberg lettuce, crispy bacon, beefsteak tomatoes, bleu cheese, spice grilled sirloin medallions, bleu cheese dressing

# Grilled salmon caesar | \$63 per person

Chopped romaine hearts, herbed croutons, shaved parmesan, house-made caesar

# Chicken cobb | \$61 per person

Romaine lettuce, watercress, pancetta, bleu cheese, diced tomato, hardboiled egg, avocado, peppered croutons, buttermilk ranch

# Ahi tuna steak | \$65 per person

Baby greens, bok choy, cucumbers, radish, cilantro, diced mango, sesame vinaigrette

# Grilled Greek | \$61 per person

Chopped hearts of romaine, sweet peppers, red onion, heirloom tomatoes, cucumber, herb feta cheese and grilled chicken breast

# **DESSERTS**

### Lemon shortcake

Layered sponge cake with lemon curd and whipped cream

### Carrot cake

Sliced almond, cream cheese icing

### Salted caramel profiteroles

Cream puffs filled with caramel-vanilla cream

### Sachertorte

Austrian chocolate layer cake

### Mini trio

Salted caramel profiteroles, lemon meringue tart, and chocolate crunch

# Flourless chocolate cake

Rich chocolate cake with chocolate ganache

### New York cheesecake

Classic cheesecake
with graham cracker crust
and strawberries

### Marjolaine

Layers of hazelnut dacquoise, vanilla mousse, praline mousse and chocolate mousse (GF)



# **BOXED LUNCHES**

Please choose a maximum of two selections.

Gluten-free bread and veggie options are available.

### All boxed lunches include:

Sliced apples
Kettle-cooked potato chips
Gourmet brownie
Tomato cucumber salad
Bottled water

# Italian sub | \$48 per person

Genoa salami, prosciutto, hot capocollo, provolone cheese, beefsteak tomatoes, shredded lettuce, giardiniera on a soft hoagie roll

# Turkey BLT | \$48 per person

Sliced turkey, applewood smoked bacon, beefsteak tomatoes, basil aïoli, whole wheat bread

### Ham and cheddar | \$47 per person

Smoked cheddar, green leaf lettuce, beefsteak tomatoes, whole grain mustard, kaiser roll

# Sesame chicken wrap | \$47 per person

Grilled marinated sesame chicken, napa cabbage, carrots, sweet peppers, crispy noodles, sesame vinaigrette, spinach tortilla

# Peppered beef and cheddar | \$47 per person

Shaved prime rib, sharp cheddar, green leaf lettuce, beefsteak tomatoes, horseradish mayonnaise, rustic roll

# Sonoran wrap | \$47 per person

Smoked turkey, pepper-jack cheese, shredded lettuce, tomato, spiced avocado aïoli and roasted chiles wrapped in a chipotle-chile tortilla

# Chopped chicken cobb salad | \$50 per person

Crisp greens, tomato, bacon, sliced egg, chive, grilled chicken breast, bleu cheese and our house-made avocado ranch dressing

# **Vegetable wrap** | \$47 per person

Marinated and grilled seasonal vegetables, fresh basil pesto, wrapped in spinach tortilla



# **LUNCH BUFFETS**

### **GRAND CANYON COOKOUT**

### House salad

Tender local greens, cherry tomatoes, cucumber, carrots, bell peppers, croutons, balsamic vinaigrette

# Loaded potato salad

Cheddar cheese, chopped applewood bacon, sliced green onion and stone-ground mustard mayo

# **Burgers**

Grilled angus beef

### Grilled portobello

Garlic and herb marinated portobello mushrooms with grilled squash planks, peppers and onions

### Grilled chicken breast

Spice grilled natural chicken breast fillet

# Cheeses

Sliced cheddar, swiss and pepper jack

#### **Buns**

Brioche, kaiser and pretzel buns

### Condiments

Lettuce, tomato, red onion, kosher pickle spears, assorted mustards, ketchup

# **Desserts**

Turtle brownie bites, raspberry cheesecake bars

### Bag chips

Plain kettle style

\$67 per person

Enhance your buffet
Add veggie burgers to your
cookout lunch | \$7 per person

Add our chef-attended wood-fired Santa Maria grill to enhance your buffet \$300 per 150 guests

\*Requires chef attendant\* one chef per 50 guests

Prices based on 60 minutes of continuous service.

\*Stations require a chef attendant at \$225 for 1.0 hour per chef.

Additional 30 minutes will receive a charge of \$100 per chef.



# **SMOKE & FIRE**

### Garden salad

Crisp local greens, heirloom tomatoes, cucumber, carrots, radish, ranch dressing

# Grilled pasta salad

Crispy grilled vegetables and fresh herbs tossed with rotini pasta

### Herb-roasted reds

Baby red potatoes roasted with fresh herbs and garlic

# **Braised greens**

Collard and mustard greens, slow-cooked with smoked ham and sweet onions

Please select two of the following:

### Mesquite boneless chicken

Served with grilled sweet onions and peppers

### Grilled Atlantic salmon

Served with roasted corn and tri-colored potato hash

# Smoked beef brisket

Served with natural jus and grilled sweet onions

### Smoked pulled pork

Served with grilled sweet onions and warm house-made barbecue sauce on the side

add an additional protein for | \$10 per person

### Cornbread

Honey butter

### **Desserts**

Fresh baked chocolate chip cookies and lemon bars

Freshly brewed iced tea

Freshly brewed regular and decaffeinated Peet's coffee

Assorted traditional and herbal teas

\$72 per person

Enhance your buffet with chef-carved smoked New York strip | \$675 per 25 guests

# Add our chef-attended wood-fired Santa Maria grill to enhance your buffet \$300 per 150 guests

\*Requires chef attendant\* one chef per 50 guests

Prices based on 60 minutes of continuous service.

\*Stations require a chef attendant at \$225 for 1.0 hours per chef.

Additional 30 minutes will receive a charge of \$100 per chef.

Action station cannot exceed 60 minutes.



### **MANGIAMO**

# Italian lentil soup

Hearty vegan soup loaded with veggies and fresh herbs

# Antipasti salad

Local greens, artichoke hearts, asparagus tips, marinated olives, shaved parmesan and balsamic vinaigrette

### Chicken cacciatore

Herb-seared chicken breast simmered with tomatoes, onions and sweet peppers

# Rotini al pomodoro

Tender rotini pasta tossed with a fresh tomato pomodoro sauce and seasonal garden vegetables

### Beef tenderloin baked ziti

Tender beef, tomato sauce and ziti pasta baked with a blend of fresh mozzarella and parmesan cheeses

### Garlic bread

A variety of garlic rolls and flat breads accompanied by fresh pesto, aged balsamic and extra virgin olive oil

### Cannoli

Traditional variety

#### Tiramisu

Chocolate and vanilla ladyfingers, coffee and cognac, mascarpone cheese

Freshly brewed iced tea
Freshly brewed regular and decaffeinated Peet's
coffee
Assorted traditional and herbal tea

# \$70 per person

# Enhance your buffet with branzino

Branzino fillets, grilled with lemon and herbs and served with a zesty olive pesto \$300 per 25 guests



# STATE 48

### Chips

Tri-color corn tortilla chips, roasted tomato salsa

### Street corn salad

Chopped romaine lettuce, grilled sweet corn, sweet peppers, chiles, pickled jicama, cotija cheese, chile-lime crema dressing

### Quesadilla bar

Barbacoa beef and spiced vegetables with Monterey Jack cheese in a flour tortilla

Chicken tinga with grilled sweet onions and queso fresco in a flour tortilla

Grilled peppers and caramelized onions with Monterey Jack cheese and cheddar cheese in a flour tortilla

Sides of salsa fresca, tomatillo-lime salsa, fresh guacamole and sour cream

### Vegan pinto beans

Simmered with sweet peppers, onions, garlic, tomatoes and chipotle peppers

# Mexican rice

Charred corn and fresh cilantro

# Mexican wedding cookies

# Tres Leches Cake

Classic Latin American Cake, three milk infusion, whipped cream and berries.

Freshly brewed iced tea
Freshly brewed regular and decaffeinated Peet's
coffee

Assorted traditional and herbal tea

### \$70 per person

# Enhance your buffet with chef-carved carne asada

Marinated and grilled flank steak carved to order and served with a warm tomatillo salsa \$675 per 50 guests

\*Requires chef attendant\* one chef per 50 guests

Prices based on 60 minutes of continuous service.

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Action station cannot exceed 60 minutes.



# **FAR EAST**

# Vegetable Tom Kha soup

Mushrooms, scallions, carrot, ginger, lemongrass and coconut milk

# Mandarin salad

Chopped cabbage and romaine, radish, edamame, scallions, cilantro, mandarin oranges, crispy wonton, sesame vinaigrette

# Crispy noodle salad

Ramen noodles tossed with crisp julienne vegetables, wontons and sesame dressing

### Fried rice

Choose vegetables, tofu or shrimp

### Szechuan beef

Spiced tender beef served with steamed rice

### Grilled teriyaki chicken

Seared bok choy, carrots, napa cabbage, onions and bell peppers

# Cake pops

Red velvet with milk chocolate Chocolate with dark chocolate Vanilla with white chocolate

# Fortune cookies

Freshly brewed iced tea
Freshly brewed regular and decaffeinated Peet's
coffee
Assorted traditional and herbal teas

# \$70 per person



# SOUP, SALAD & SANDWICH

### Chicken sausage gumbo

Rich Louisiana-style gumbo with steamed rice

# Carrot ginger soup

Naturally sweet and spicy vegan soup

### California fresh salad

spring greens, lemon-avocado, cucumbers, cherry tomatoes, fresh mozzarella, sweet peppers with a mild blood orange vinaigrette

# Sweet potato salad

Roasted sweet potatoes, tender local arugula, tajín pepitas, pickled red onion, queso fresco, charred lemon-avocado dressing

### Tortellini salad

Tri-color cheese filled tortellini pasta tossed with crisp peppers, red onions, sun-dried tomatoes, fresh spinach, herb vinaigrette

# Choose three ready-made sandwich platters

Platters of lettuce, tomatoes, onions and pickles on the side

Roast beef and cheddar on telera rolls
Turkey and Monterey Jack cheese on wheat berry
bread
Black forest ham and swiss on pretzel rolls
BLT on sourdough
Vegetable wrap
Honey-almond chicken salad on a croissant
Albacore tuna salad on white bread
Italian cold cuts on hoagie rolls

### Dressings and schmears

Buttermilk ranch, herb vinaigrette, balsamic vinaigrette, deli mustard, mayonnaise, basil pesto

#### Gluten-free dulce de leche

Walnut brownie cake with dulce de leche chocolate mousse

# Apple crumble bars

Freshly brewed iced tea
Freshly brewed regular and decaffeinated Peet's
coffee

Assorted traditional and herbal teas

# \$70 per person



# COLD HORS D'OEUVRES

### Ahi stack | \$10 per piece

Seared ahi, soy glaze, wasabi mayonnaise, rice cracker

# Artichoke and prosciutto | \$10 per piece

Basil pesto, garlic crostini

# Asian chicken spring roll cup | \$9 per piece

Tender chicken with ginger and vegetables

### Brie with spicy apple | \$9 per piece

Walnut chutney, crostini

# Chipotle chicken cone | \$9 per piece

Wonton cone, jalapeño cream

# Desert blossom roll | \$9 per piece

Julienne crispy vegetable with hoisin glaze, wrapped in rice paper

# Grilled shrimp and grape tomato | \$10 per piece

Knotted bamboo skewer

# Lobster medallion with papaya relish | \$12 per piece

Maine lobster on toasted brioche

# Manchego cheese and tapenade | \$9 per piece

Black olive tapenade and manchego cheese on toasted crostini

# Mini chicken and waffles | \$11 per piece

Crispy tender chicken, mini waffles, maple cream and berry chutney

# Seared beef tenderloin | \$10 per piece

Sun-dried tomato, mascarpone cheese, onion relish, sweet polenta

# Smoked duck and plum relish | \$11 per piece

Smoked duck with a plum relish and chipotle cream cheese on a blue corn pancake

# Spicy shrimp | \$10 per piece

Spiced shrimp on coconut cornbread with candied pineapple

# Tequila smoked salmon | \$9 per piece

Cilantro cream cheese, Indian corn crisp

# Vegetable wonton cone | \$9 per piece

Mini vegetable crudité with herb cream cheese

\*A minimum of 25 pieces per selection is required.



# HOT HORS D'OEUVRES

# Spiced beef empanada | \$9 per piece

Shredded spiced beef, cheddar cheese & chiles wrapped in a savory jalapeño-cheddar dough

# Artichoke fritter | \$9 per piece

Hand-breaded artichoke stuffed with boursin cheese

# Bacon-wrapped diver scallops | \$12 per piece

Sweet diver scallops wrapped in maple smoked bacon

# Spanakopita | \$8 per piece

Spinach, feta cheese, herbs and spices

# Petite Maryland crab cakes | \$12 per piece

Zesty remoulade sauce

# Barbecue pulled pork biscuit | \$10 per piece

Sweet and smoky on a buttermilk biscuit

# Jalapeño bacon-wrapped barbecue beef brisket | \$11 per piece

Sweet chipotle barbecue sauce

# Steamed pork pot stickers | \$8 per piece

Szechwan sauce

# Chipotle steak churrasco skewer | \$9 per piece

Brazilian spices, onions, peppers

### Shrimp tempura | \$12 per piece

Tail-on shrimp dipped in tempura batter

# Tandoori chicken satay | \$9 per piece

Thai peanut sauce

# Coconut shrimp | \$10 per piece

Breaded with sweet coconut and bread crumbs

# Crispy mac 'n' cheese bites | \$8 per piece

Mac 'n' cheese bites

# Barbacoa beef taco | \$10 per piece

Mini rolled tacos

# Roasted eggplant crisp | \$9 per piece

Eggplant, tomato, onions and feta cheese stuffed in a crispy tortilla cup

\*A minimum of 25 pieces per selection is required.



# SUSHI AND SEAFOOD DISPLAYS

# California roll | \$10 per piece

Traditional California roll with avocado and crab

# Philadelphia roll | \$11 per piece

Salmon, cream cheese, cucumber

# Spicy tuna | \$11 per piece

Chopped tuna, spicy sauce, cucumber

# Caterpillar roll | \$11 per piece

Barbecue eel, cucumber, avocado on top

# Smoked salmon roll | \$11 per piece

Spicy crab, cucumber, cream cheese, smoked salmon and avocado on top

# Spicy crab roll | \$11 per piece

Crab mix, spicy sauce, cucumber

### Dragon roll | \$12 per piece

California roll with eel, avocado and eel sauce on top

# Enhance your sushi

# Ceviche cocktail display | \$38 per person

Mexican seafood cocktail with shrimp, scallops, squid, crab, tomatoes, onions, cilantro and lime in a zesty chilled seafood-tomato broth

### Iced seafood | \$750/20 guests

Chilled shrimp and crab claws, cherrystone clams, PEI mussels, spiced remoulade, cocktail, cured capers

\*A minimum of 25 pieces per selection is required.



# **DISPLAYS**

Receptions are based on 90 minutes of continuous service.

# Chips and dip display | \$22 per person

Fried corn tortilla chips, charred tomatillo and cilantro salsa, fresh-made guacamole, salsa fresca

# Garden grilled display | \$425/20 guests

Marinated and grilled seasonal vegetable spears, carrots and asparagus served with house-made hummus, pickled giardiniera, baba ghanoush, grilled artisan breads and crispy pita chips

### Antipasto display | \$30 per person

Mozzarella, provolone and pecorino romano cheese, fresh figs, roasted peppers, sliced sopressata, prosciutto and salami, pickled vegetables and marinated olives

# Imported and domestic cheese display | \$475/25 guests

Blueberry stilton, herbed goat, baby swiss, smoked cheddar, fontina, toasted nuts, dried fruits, table wafers and artisan breads

# Fresh fruit display | \$375/20 guests

Seasonally available local and exotic fruits, fresh berries, yogurt dip

# Dessert flights display | \$450/20 guests

Lemon custard shooters, almond-raspberry ganache bars, key lime tarts, salted caramel cream puffs

# Sundae bar display | \$32 per person

Vanilla bean, chocolate and strawberry ice cream, whipped cream, chocolate and candy toppings, cookies and brownies

# **ACTION STATIONS**

# Street taco station | \$47 per person

Spiced chicken tinga with salsa fresca and queso fresco, barbacoa beef with shredded cabbage, cilantro and lime crema, shredded pork carnitas with pico de gallo and chipotle-lime crema

\*Requires chef attendant\* one chef per 50 guests

# Wings station | \$47 per person

Crispy fried chicken wings served plain or tossed with your favorite sauce to include: classic buffalo, sweet thai-chile, and smoked barbecue. Sides of carrot and celery sticks with bleu cheese and ranch dressing \*Requires chef attendant\* one chef per 50 guests

### Slider station | \$55 per person

Chefs create a variety of hot, pressed mini sandwiches to order

#### Please choose 3:

# Smoked pulled barbecue pork

Jalapeño slaw on a mini sweet-Hawaiian roll

### Mini Philly cheesesteak

### Coconut shrimp and mango slaw

Crispy telera rolls

### Mini Cuban

Smoked ham, fried pickles, deli mustard and swiss cheese with crisp focaccia bread \*Requires chef attendant\* one chef per 50 guests



# **ACTION STATIONS** (cont.)

### Grilled vegetables

Marinated and grilled portobello mushrooms, peppers, onions, spinach, goat cheese and basil pesto on herbed focaccia

#### Classic Reuben

Thin-sliced corned beef, sauerkraut, swiss cheese and pickled aïoli

### Nashville-style hot chicken

Crispy fried chicken tossed with our tangy Tennessee-style hot sauce, classic coleslaw, sweet pickles on brioche

### Mini schnitzel

Crispy fried pork, pickled red cabbage, sliced apple, grain mustard aïoli on potato rolls

### Mac 'n' cheese station | \$53 per person

Create your own signature dish. This station will include a variety of sauces to include Wisconsin cheddar, swiss gruyère, brie and fontina and toppings to include jalapeño bacon, caramelized sweet onions, lump crab meat, smoked beef brisket, spiced gulf shrimp and parmesan crisps

\*Requires chef attendant\* one chef per 50 guests

# Bourbon Street boil station | \$55 per person

Chefs create your favorite New Orleans-inspired favorites to include étouffée, jambalaya and gumbo combined with your choices of smoked chicken, andouille sausage, lump crab meat, gulf shrimp, served with steamed white rice

\*Requires chef attendant\* one chef per 50 guests

### Gaucho station | \$55 per person

Argentinian-style marinated and grilled flat iron steak with spiced chimichurri, grilled jumbo shrimp and citrus-herb marinated bacon-wrapped chicken thigh.

Cooked and served on our Brazilian-style skewers with sides of chimichurri and diablo sauces \*Requires chef attendant\* one chef per 50 guests

### Poke bowl station | \$50 per person

Chefs build-your-own poke bowl with chilled ingredients to include diced ahi tuna, grilled chicken, grilled shrimp, loads of fresh cut vegetables, sliced avocado, white and brown rice, spicy mayo, sriracha, soy sauce and sesame

\*Requires chef attendant\* one chef per 50 guests

# Salad station | \$54 per person

Chefs prepare your salad with grilled marinated chicken, gulf shrimp and tender steak with your choice of crisp greens, spinach, tomatoes, cucumber, edamame, roasted sweet potato, pickled red onion, parmesan cheese and herbed feta cheese, dressings include peppercorn ranch, honey balsamic and herbed greek

\*Requires chef attendant\* one chef per 50 quests

Prices based on 90 minutes of continuous service.

\*Stations require a chef attendant at \$225 for 1.0 hours per chef. Additional 30 minutes will receive a charge of \$100 per chef.

Action station cannot exceed 120 minutes.



# **CARVED STATIONS**

# Pork crown roast | \$450/15 guests

Served with charred vegetables and guajillo chile-apple demi-glace

\*Requires chef attendant\* one chef per 50 guests

### Cedar planked salmon | \$475/20 guests

Sage and shallot crème frâiche

\*\*Requires chef attendant\* one chef per 50 guests

# Roast turkey breast | \$425/20 guests

Cranberry relish, grain mustard, fresh garlic aïoli, turkey gravy

\*Requires chef attendant\* one chef per 50 guests

### Peppered beef tenderloin | \$650/20 guests

Wild mushroom ragout

\*Requires chef attendant\* one chef per 50 guests

# New York strip | \$675/25 guests

Roasted to perfection, served with toasted shallot demi-glace

\*Requires chef attendant\* one chef per 50 guests

# Steamship round of beef | \$1000/125 guests

Roasted to perfection, served with natural jus and rolls \*Requires chef attendant\* one chef per 50 guests

# Suckling pig | \$1500/100 guests

Slow-roasted and served with Hawaiian rolls and charred pineapple salsa

\*Requires chef attendant\* one chef per 50 guests



# PLATED DINNERS

Plated dinners include a choice of soup or salad and one dessert. Prices based on one entrée selection per event. Select a fourth course of soup or salad at \$12 additional per person. Appetizers selections priced separately per person.

# All Plated Dinners Include

Assorted artisan breads and rolls, country fresh butter Freshly brewed iced tea

Freshly brewed regular and decaffeinated Peet's coffee Assorted traditional and herbal teas

# **SOUP SELECTIONS**

### Seafood chowder

Scallops, shrimp and cod with fresh cream

### Roasted butternut squash

Vermont maple cream

### Tomato bisque

Parmesan crostini

### Chilled gazpacho

Parmesan croutons

### Maine lobster bisque

White truffle & cream

### French onion

Chives and gruyére crostini

### Garden minestrone

Parmesan crisps

Pricing based on a minimum of 25 guests.

An additional charge of \$14 per person will apply for quest counts below 25.

### SALAD SELECTIONS

### Classic caesar

Romaine hearts, herb focaccia croutons, parmesan chip, confit tomatoes, house-made caesar dressing

### Caprese

Plum and heirloom tomatoes, buffalo mozzarella, shaved basil, arugula, toasted pine nuts, extra virgin olive oil, aged balsamic reduction

### Harvest bundle

Local greens, julienne sweet peppers, carrots wrapped with English cucumber and garnished with heirloom cherry tomatoes and radish, sweet potato chips with herbed white balsamic vinaigrette

# Fennel apple

Sliced tart apples and fennel, curly endive, field greens, celery, tomatoes, spiced walnuts, basil, parmesan crisps, tarragon vinaigrette

# **Endive**

Crispy pancetta, herbed chèvre, spring lettuce frisée, charred red onion, toasted pignoli's, strawberry vinaigrette

# **Grilled Greek**

Char-grilled romaine hearts, herbed feta cheese, marinated olives and tomatoes, shaved red onion, classic Greek dressing

# Classic wedge

Wedged iceberg lettuce, crispy bacon, pickled red onion, bleu cheese crumbles, beefsteak tomatoes, bleu cheese dressing

### Sonoran

Romaine lettuce, heirloom tomatoes, pickled red onion, roasted corn, toasted pepitas, pickled jicama, corn tortilla cup, cumin vinaigrette.



# **APPETIZER SELECTIONS**

### **COLD SELECTIONS**

# Foie gras | \$27

Micro greens and poached pears

# Ahi tuna | \$22

Sushi grade ahi, seaweed salad, sesame and soy

# Beef carpaccio | \$24

Thin slices of prime beef tenderloin served with baby arugula, parmesan reggiano, dijon-caper vinaigrette, heirloom cherry tomatoes and baguette crisps

# Antipasti | \$17

Imported salami and cured meats, marinated olives, tomatoes and artichokes, shaved parmesan, roasted peppers

### **HOT SELECTIONS**

# Dungeness crab cakes | \$20

Pan-seared, classic remoulade sauce

### Short rib | \$28

Blue corn flatbread, braised beef short rib, pancetta corn slaw

# Stuffed prawns | \$21

Crab-stuffed jumbo prawns, jicama slaw

# Duck confit risotto | \$23

Forest mushroom, parmesan chips and white truffle oil

Pricing based on a minimum of 25 guests.

An additional charge of \$14.00 per person will apply for guest counts below 25.



# **ENTRÉE SELECTIONS**

Make it a duet for an additional \$24.00 Per Person Based on highest priced entrée.

# Herb-roasted organic chicken | \$115 per person

Served with natural jus, roasted garlic haricots verts, parmesan whipped potatoes

# Chicken fiorentina | \$125 per person

Naturally raised chicken stuffed with fresh spinach and cheese, served with a rich garlic béchamel, crispy parmesan polenta spears, rapini

# Sole paupiettes | \$125 per person

Sole fillets rolled with fines herbs, served with classic beurre blanc sauce, roasted heirloom carrots, grilled sweet potatoes

### Atlantic salmon | \$125 per person

Pan-seared fillet served with a spiced shrimp corn cream, grilled asparagus, roasted fingerling potatoes

### Pacific halibut | \$145 per person

Beautiful fresh halibut served with tomatillo-lime coulis, butternut squash gratiné, broccolini

# Mahi mahi | \$135 per person

Fresh Hawaiian mahi mahi fillet served with papaya relish, bok choy sauté, roasted cauliflower mash

### Char-grilled ribeye steak | \$150 per person

12oz. char-grilled beef ribeye served with a Creole horseradish cream, yukon gold mashed potatoes, roasted jumbo asparagus

# Filet mignon | \$150 per person

Always-tender prime beef filet served with a charred shallot demi-glace, roasted carrot and parsnip spears, roasted garlic whipped potatoes

### Pork rib chop | \$125 per person

Spice grilled and served with fig demi-glace, sweet potato mash, braised greens

### Rack of lamb | \$160 per person

Australian lamb roasted with fresh herbs and grain mustard, served with forest mushroom risotto, artichoke-tuscan kale saute

### Wagyu strip loin | \$190 per person

Char-grilled wagyu strip steak served with white truffle whipped potatoes, roasted carrots and grilled asparagus

Pricing based on a minimum of 25 guests.

An additional charge of \$14.00 per person will apply for guest counts below 25.



# **DESSERT SELECTIONS**

Gluten-free options available

### Salted caramel

Layers of sponge cake and rich caramel cream

### Tiramisu

Moist espresso-infused vanilla cake with mascarpone cream filling

### Flourless chocolate cake

Rich and chocolaty

### Sunrise Strip

Dacquoise filled with mango and passion fruit coulis topped with coconut mousse. Gluten free

### New York cheesecake

Served with fresh strawberries and cream

# Chocolate crunch

Crispy wafer and praline topped with silky chocolate mousse

### Marjolaine cake

Layered hazelnut meringue, vanilla mousse and praline (GF)

# Georgia

White chocolate almond mousse with peach coulis in layers of peach-soaked vanilla cake

### Sedona

Bittersweet chocolate mousse and layers of chile chocolate genoise and curação syrup

#### **Edelweiss**

Vanilla biscuit, raspberry coulis, white chocolate mousse and hazelnut praline

### Red velvet cake

Layers of gluten-free sponge cake and sweet cream cheese icing (GF)

# Lemon meringue tart

Buttery short-crust dough filled with lemon curd and topped with meringue

Pricing based on a minimum of 25 guests.

An additional charge of \$14.00 per person will apply for guest counts below 25.



# **DINNER BUFFETS**

### SUPERSTITION SUNSET

### Farmers salad

Local Arizona-grown greens, cherry tomatoes, sliced cucumbers, sweet peppers, crispy jicama, chile-cornbread croutons, peppercorn ranch dressing

# Roasted chayote squash

# **Smashed potatoes**

Crispy pressed red potatoes with butter and herbs

# Crispy chile mac n' cheese

Roasted chiles tossed in a rich cheddar and jack cheese sauce with tratoli pasta and baked with a crispy panko cheese crust

# Citrus-chipotle chicken

Naturally raised chicken, marinated and grilled to perfection

### Prickly pear baby back ribs

Fall-off-the-bone tender

### Hot smoked salmon

Fresh Atlantic salmon smoked with desert honey served with hibiscus crème

### Cheddar and jalapeño scones

### Buttermilk biscuits whipped butter

# Apple tartlet

Shortbread pastry filled with apples, topped with almond cream

### Black forest cheesecake

Layers of cheesecake, sour cherries, chocolate mousse and Oreo cookie crust

Freshly brewed iced tea
Freshly brewed regular and decaffeinated Peet's
coffee

Assorted traditional and herbal teas

# \$145 per person

# Enhance your buffet with a smoked butcher board

Smoked pork and beef sausages, grilled beef tenderloin kabobs with smoked tomato relish add \$48 per person

# Add our chef-attended wood-fired Santa Maria grill to enhance your buffet \$300 per 150 quests

\*Requires chef attendant\* one chef per 50 guests

Pricing based on a minimum of 25 guests.

An additional charge of \$14 per person will apply for guest counts below 25.



# SONORAN GRILL

# Carne en su jugo

Traditional Mexican beef and vegetable soup loaded with tender flank steak, tomatoes, beans and classic Mexican spices

### Citrus salad

Chopped romaine lettuce, sweet peppers, orange supremes, pickled red onion, diced mangoes, tortilla strips, citrus-mango vinaigrette

#### Ceviche

Gulf shrimp, scallops and crab with onion, chiles, peppers and avocado, served with crispy tostados

### Sonoran rice

Wild and basmati rice combined with fresh roasted chiles, heirloom tomatoes, charred sweet corn and cilantro

# Santa Maria grill

Chile-citrus marinated chicken, tender sirloin steaks and vegetable skewers all cooked over our mesquite wood-fired grill with sides of fresh chimichurri and citrus-adobo sauces

Mini bolillos and jalapeño cheddar scones with spiced honey butter

Tres leches cake

Mexican chocolate tarts

Freshly brewed iced tea
Freshly brewed regular and decaffeinated Peet's
coffee

Assorted traditional and herbal tea

# \$150 per person

# Enhance your buffet with chef-grilled lobster tails

Fresh Maine lobster tails, grilled to order and basted with a rich white truffle butter \$70 per person

\*Requires chef attendant\* one chef per 50 guests

Pricing based on a minimum of 25 guests.

An additional charge of \$14 per person will apply for guest counts below 25.



# **CYPRUS**

# Fattoush salad

Crisp romaine lettuce, cucumber, tomatoes, bell peppers, radish, scallion, parsley, mint, mini pita chips, sumac dressing

### Fruits de mer

Rich seafood stew of shrimp, clams, scallops and crab in a herb-tomato broth

# Grilled vegetable paella

Grilled squash, eggplant, fennel, artichokes, tomatoes and portobello mushrooms simmered with garlic, saffron and spices with short grain and wild rice

### Moroccan chicken tagine

Slow-cooked chicken with garlic, olives and spices, served with a fresh herbed couscous

### Beef tenderloin souvlaki

Spiced beef tenderloin medallions served with grilled tomatoes, onion and herbed yogurt sauce

### Charred broccolini

With lemon oil and caramelized onions

### Petite French rolls and whipped butter

### Hazelnut toffee

Layers of chocolate genoise filled with hazelnut mousse

### Macarons

Classic French macarons to include pistachio, raspberry, caramel, chocolate, lemon and vanilla

Freshly brewed iced tea
Freshly brewed regular and decaffeinated Peet's
coffee

Assorted traditional and herbal tea

### \$160 per person

# Enhance your buffet with grilled gulf shrimp

Shrimp skewers painted with aleppo pepper glaze and garnished with arugula-basil pesto \$58 per person

\*Requires chef attendant\* one chef per 50 guests

Pricing based on a minimum of 25 guests.

An additional charge of \$14 per person will apply for guest counts below 25.



# THE BIG EASY

### Gumbo

Rich Louisiana-style gumbo with tender chicken and andouille sausage, served with rice and spiced oyster crackers

### Southern belle

Crisp greens, tri-colored bell peppers, pickled red onions, candied pecans, herbed goat cheese, honey-lime vinaigrette

# Trinity vegetables

Spice-roasted root vegetables with sweet bell peppers and Vidalia onions

# Nola potato gratiné

Layers of yukon gold and sweet potatoes baked in rich custard with a crispy jack and parmesan cheese crust

### Grouper étouffée

Pan-seared gulf coast grouper fillets with shrimp étouffée

# Blackened chicken

Frenched chicken breast, blackened and served with braised greens

# Bourbon sirloin steaks

Petite sirloin steaks with caramelized sweet onion and bourbon glace

Served with cornbread, buttermilk biscuits and honey butter

Brioche bread pudding with a bourbon caramel sauce

Freshly brewed iced tea
Freshly brewed regular and decaffeinated Peet's
coffee

Assorted traditional and herbal tea

\$165 per person

# Enhance your buffet with chef-grilled lobster tails

Fresh Maine lobster tails, grilled to order and basted with a rich white truffle butter \$70 per person

\*Requires chef attendant\* one chef per 50 quests

Pricing based on a minimum of 25 guests.

An additional charge of \$14 per person will apply for guest counts below 25.



# SALT RIVER

# Native greens

Local lettuce, red onion, toasted pumpkin seeds, carrot, tomato, jalapeño cornbread croutons with a wolfberry-tamarind vinaigrette

# Red chile pork stew

A hearty stew loaded with tender pork, hominy, potatoes, onion, carrots, served with fresh cabbage and lime

# Mesquite sockeye salmon

Charred seasonal sauté squash

### Grilled elk kabobs

Tender elk loin grilled with seasonal vegetables and agave-chile gastrique

### Guajillo chicken

Roasted organic chicken breast with garlic and a smoky guajillo chile rub

# Three sisters medley

Local squashes, Ramona farms tepary beans, chile-roasted corn and heirloom tomatoes

# Roasted fingerling potatoes

Rosemary, roasted garlic

### Fresh baked rolls

Whipped butter

# Blue corn fry bread

Served with desert honey and powdered sugar

# Caramel dulce de leches

Layers of crumble shortbread and caramel dulce de leche mousse with a light caramel cream

Freshly brewed iced tea
Freshly brewed regular and decaffeinated Peet's
coffee

Assorted traditional and herbal teas

\$165 per person

# Enhance your buffet with grilled bison strip steaks served with charred onion-hominy hash \$65 per person

\*Requires chef attendant\* one chef per 50 guests

Pricing based on a minimum of 25 guests.

An additional charge of \$14 per person will apply for guest counts below 25.



#### **STEAKHOUSE**

#### French onion soup

Gruyère crostinis

#### Chop house salad

Chopped crisp greens, carrots, peppers, tomatoes, bacon, aged cheddar, focaccia croutons, peppercorn, ranch dressing

#### Spinach gratin

Baby spinach, caramelized onion, crispy bacon, garlic and gruyère cheese

#### White truffle potato chips

Russet potatoes, roasted garlic, white truffle oil, shaved parmesan, sea salt

#### Carved rack of lamb

Grain mustard, fresh rosemary, natural jus

#### Prime New York strip medallions

Bleu cheese herb-crusted

#### Seared chicken

Toasted shallot jus

#### Stuffed prawns

Jumbo prawns, crab, pepper slaw

#### Fresh baked rolls

Petit french, sesame semolina, whipped butter

#### New York cheesecake

Classic cheesecake with fresh strawberries

#### Mini crème brûlée

Vanilla custard, candied top

Freshly brewed iced tea

Freshly brewed regular and decaffeinated Peet's coffee

Assorted traditional and herbal teas

#### \$170 per person

\*Requires chef attendant\* one chef per 50 guests

#### Enhance your buffet with flambé dessert station

Chefs prepare classic favorites like cherries jubilee, banana fosters and white peach flambé. All served with vanilla bean ice cream

#### \$45 per person

\*Requires chef attendant\* one chef per 50 guests

Pricing based on a minimum of 25 guests. An additional charge of \$14 per person will apply for guest counts below 25.

Prices based on 90 minutes of continuous service.

\*Stations require a chef attendant at \$225 for 1.0 hours per chef.

Additional 30 minutes will receive a charge of \$100 per chef.

Action station cannot exceed 120 minutes.



#### **BEVERAGES**

#### Premium brand cocktails

Host bar (per drink) | \$15 Cash bar (per drink) | \$16

#### Luxury brand cocktails

Host bar (per drink) | \$18 Cash bar (per drink) | \$18

#### Premium wines

Host bar (per bottle) | \$55 Cash bar (per drink | \$15

#### Luxury wines

Host bar (per bottle) | \$60 Cash bar (per drink) | \$16

#### Domestic beers

Host bar (per drink) | \$9 Cash bar (per drink) | \$10

#### Premium beers

Host bar (per drink) | \$10 Cash bar (per drink) | \$11

#### **Local and Craft Beers**

Host bar (per drink) | \$11 Cash bar (per drink) | \$12

#### Red Bull

Host and cash bar (per drink) | \$9

#### Soft drinks

Host and cash bar (per drink) | \$8

#### **Bottled water**

Host and cash bar (per drink) | \$6

\*Custom cocktails for group available upon request\*

\*Bartender fee of \$225 per bartender provides (4) four hours of continuous service. Each additional hour will be billed at \$100 per hour, per bartender, per location. Alcoholic beverage may NOT be brought into the resort from outside sources for group functions. Prices subject to change.



#### **BRANDS**

#### **PREMIUM BRANDS**

Tito's Handmade Vodka Tangueray Gin Crown Royal Maker's Mark Bourbon Jack Daniel's Whiskey Captain Morgan Spiced Rum Herradura Silver Tequila Bacardi Rum Johnnie Walker Black Label Hennessy VS Cognac La Crema Chardonnay Kendall Jackson Cabernet Sauvignon Livio Felluga Pinot Grigio Polvaro Prosecco Sucamore Lane Zinfandel La Crema Pinot Noir

#### LUXURY BRANDS

Grey Goose Vodka Bombay Sapphire Gin Crown Royal Reserve Whiskey Jack Daniel's Whiskey Knob Creek Bourbon Don Julio Blanco Tequila Captain Morgan Spiced Rum Bacardi Reserva 8 Year Rum Macallan Scotch Macallan 12 Year Scotch Hennessy Cognac Privilege VSOP Decoy Chardonnay Laetitia Estate Pinot Noir Santa Margherita Pinot Grigio Mumm Napa Brut Prestige Decoy Cabernet Sauvignon Sycamore Lane Zinfandel

#### BEER

#### **DOMESTIC**

#### **PREMIUM**

#### LOCAL AND CRAFT

Indulge in the most popular local and seasonal craft beers, draft and bottle

#### Local craft draft

Indulge in the most popular local and seasonal craft beers, draft and bottle options:

State 48 Freedom IPA, Firestone 805 Blonde Ale,
Dogfish Head 90 minute IPA and the seasonal draft option available.

#### Local Draft Beer (Keg only, Market Price)

Tower Station IPA – by Mother Road Brewing Company (Flagstaff, Arizona) This unfiltered IPA greets you with a copper-orange hue and fluffy white head, releasing aromas of tangerine and pineapple. Pilsner and pale malts balance hop-derived flavors of grapefruit peel and pine to finish the journey

Juicy jack hazy IPA - by SanTan Brewing Company

#### \*Additional kegs available on request\*

\*Bartender fee of \$225 per bartender provides (4) four hours of continuous service. Each additional hour will be billed at \$100 per hour, per bartender, per location. Alcoholic beverage may NOT be brought into the resort from outside sources for group functions. Prices subject to change.



#### **BEVERAGE ENHANCEMENTS**

#### MARTINI BAR

Classic, Cosmopolitan, Espresso, Lemon Drop and Cucumber Tito's Handmade Vodka, Tanqueray Gin \$18 per drink

#### **TEQUILA & MEZCAL BAR**

Choose from our refreshing citrus margarita, native prickly pear or spicy jalapeno served with Herradura silver.

\$350 per gallon

### **RUMBA / SAMBA**

#### Mojito & Caipirinha Bar

Fresh Fruit to include peach, mango, strawberry, muddled with fresh lime juice. rum, simple syrup, lime juice, club soda, mint; garnished with mint and a lime

\$18 per drink

#### **SOLYLUNA**

#### Sangria & Aperol Bar

Blanco: white wine & peach schnapps,

fresh citrus and fruit garnish

Roja: red blend, brandy, spiced cherry,

hint of cinnamon, fruit garnish

Rosé: rosé wine, grand mariner, prosecco,

simple syrup, fruit garnish

Aperol Spritz: classic Italian wine based cocktail,

topped with prosecco and soda bubbles,

fresh orange slice garnish

Limoncello Spritzer: limoncello, prosecco, fruit garnish

\$18 per drink

#### THE STABLE

Moscow Mule (vodka, Tito's)

Mexican Mule (tequila, Herradura)

Kentucky Mule (bourbon, Maker's Mark)

Irish Mule (Irish whiskey, Jameson) liquor,

ginger beer, lime juice

\$18 per drink

\*Bartender Required

#### THE BREAKFAST CLUB

#### Bloody Mary

Dill Pickle Bloody Mary, Bloody Maria, to include self-service condiment bar toppings, celery, pickles, crispy bacon, cocktail shrimp, onions, hot sauce, lemon and lime

#### Mimosas

Raspberry, pomegranate, lemonade

#### Bellini

Sparkling wine blended with hand-infused flavors, peach, pomegranate, blackberry

\$18 per drink

\*Bartender Required

#### THE NIGHTCAP

#### Coffee & Cordials

Enhance your after dinner coffee station with our cordials

Kahlúa, Bailey's, Grand Marnier,

Jameson Irish Whiskey

\$18 per drink

\*Bartender Required



#### **GET A LITTLE CRAFTY**

#### **Local Craft Beer**

Indulge in the most popular local and seasonal craft beers, on draft and bottle options

State 48 Freedom IPA, Firestone 805 Blonde Ale, Dogfish Head 90 Minute IPA and seasonal draft options available

\$11 per drink

### TOWER STATION IPA (KEG ONLY)

#### By Mother Road Brewing Company (Flagstaff, AZ)

This unfiltered IPA greets you with a copper-orange hue and fluffy white head, releasing aromas of tangerine and pineapple. Pilsner and pale malts balance hop-derived flavors of grapefruit peel and pine to finish the journey

Market Price

# JUICY JACK HAZY IPA (KEG ONLY)

#### By SanTan Brewing Company

Juicy Hazy IPA showcases Mosaic and Cashmere hops which explode with aromas of peach, guava and tangerine. Fruity and juice, a generous amount of oats are added to give Juicy Jack a rich full-bodied flavor

Market Price

#### **FREE SPIRIT**

All beverages are crafted with the freshest ingredients and completely non-alcoholic. \$12 per drink

#### Pineapple mint mojito

Pineapple juice, club soda, simple syrup, fresh lime juice, garnished with mint sprig

#### No paloma

Freshly squeezed grapefruit juice, fresh squeezed lime juice, agave nectar, tonic club soda, garnish lime wheel

#### Strawberry watermelon no-buzz

Fresh squeezed lemonade, strawberry purée, club soda, watermelon syrup, garnished with a lemon twist

#### Desert prickly pear

Ginger beer, prickly pear syrup, lime juice, garnished with a lime wheel

#### Sparkling berry hibiscus cooler

Hibiscus tea, grapefruit juice, simple syrup, sparkling water, garnish with fresh raspberry, blueberry



#### PREMIUM WINES

### SPARKLING WINE Polvaro Prosecco | Veneto, Italy

Intense fruity bouquet with a hint of golden apples. A very dry, fresh, light in body and well-balanced sparkling wine with refined bubbles

# WHITE WINE La Crema Chardonnay | Monterey, California

Bright, crisp and rich, this wine has a stone fruit, spiced, lemon drop flavor with a clear finish

#### Livio Felluga Pinot Grigio | Friuli Coli, Italy

Elegant, with a well-balanced fusion of dry apricot, asian pear, bread crust, mulberry, white raspberries, acacia and white fig.

On the palate, it is harmonious and voluminous with a finish that is long and complex

#### **RED WINE**

#### La Crema Pinot Noir | Monterey, California

Vibrant red cherry wine with cola and sweet spice notes, extremely smooth finish

#### Kendall Jackson Cabernet Sauvignon Santa Rosa, California

Rich tannins, black fruits, mocha and nutmeg provide a robust flavor and rich long finish

\*Flair Bartenders - check with your Event or Catering Manager for details

#### **LUXURY WINES**

#### **SPARKLING WINE**

#### Mumm Napa, Brut Prestige

Bright citrus, red apple, stone fruit and creamy vanilla aromas, with hints of toast, honey and gingerbread spice

#### WHITE WINES

#### Santa Margherita Pinot Grigio | Alto Adige, Italy

This wine has a clean, intense aroma and a dry golden apple finish

#### Decoy Chardonnay | Sonoma County, California

Bright citrus and tropical flavors showcase richness and texture. Pure fruit flavors are underscored by crisp acidity and subtle hints of sweet oak that add length to the finish

#### **RED WINES**

### Laetitia Estate Pinot Noir | Central Coast,

This Pinot is big and jammy, with a touch of nutmeg and floral notes

### Decoy Cabernet Sauvignon | Sonoma, California

Vibrant aromas of ripe dark berry fruit and subtle vanilla. Plush, focused jammy flavors of blackberry and plum balance with black pepper and nutmeg for a rich mid-palate



#### ADDITIONAL WINE SELECTIONS

#### **CHAMPAGNES**

Louis Roederer Brut Rosé, France | \$150 Louis Roederer Brut Premier | \$130

#### **SPARKLING**

Schramsberg Blanc de Blanc | \$75 Roederer Estate Rosé, CA | \$60

### AMERICAN WHITE WINES Chardonnay

Jordan, Russian River, CA | \$75 Rombauer, Carneros, CA | \$90

#### Sauvignon Blanc

Charles Krug, St. Helena, CA | \$45 Cakebread Cellars, Napa, CA | \$62

#### International White Wine

Kim Crawford Sauvignon Blanc, CA | \$45 Domaine Chanson Vire-Clesse, CA | \$45 Marc Bredif Vouvray, CA | \$45

## AMERICAN RED WINES Cabernet Sauvignon

Justin, Paso Robles, CA | \$67 Jordan Napa, Alexander Valley, CA | \$135 \*Silver Oak, Alexander Valley, CA | \$195 \*Cakebread Cellars, Napa, CA | \$180 DAOU Cabernet Reserve, Paso Robles, CA | \$75

#### **MERLOT**

Duckhorn Merlot, CA | \$120

#### PINOT NOIR California

Flowers, Sonoma Coast | \$112 Au Bon Climat Pinot Noir | \$50

#### Oregon

Argyle, Dundee | \$50

#### **Bordeaux Style Blends**

'The Prisoner' by The Prisoner Wine Co., Napa, CA | \$90

Justin 'Isosceles', Paso Robles, CA | \$120 The Pessimist by DAOU, CA | \$50

#### INTERNATIONAL RED WINES

\*Ruffino Reserva Ducale Oro, Chianti Classico | \$75 Piatelli Malbec Grand Reserve, Argentina | \$45 Chateau Lassegue, Bordeaux, St Emillion | \$100 Vietti Perbacco Nebbiolo, Langhe, Italy | \$65

#### **DESSERT WINES**

Michele Chiarlo 'Nivole' Moscato d'Asti, Piedmont, Italy | \$45

\*Alcoholic beverages may NOT be brought into the Resort from outside sources for group functions\* Prices subject to change.

\*Denotes high-end wines that are subject to availability. Minimum of one week notice required to order.

<sup>\*</sup>Prices subject to change.



#### **ADDITIONAL DETAILS**

#### FEE STRUCTURE BARS

\$225 per bartender is based on four hours of continuous service.

Each additional or fractional hour will be billed at \$100 per hour.

One bartender is required for every 100 guests.

#### CHEF/ATTENDANT

\$225 per culinary chef/attendant per action station based on one hour of continuous service.

One culinary attendant is required for each action station on buffets.

Each additional or fractional hour will be billed at \$100 per hour.

#### **ROOM SET**

We strive to set your event space accurately as per diagram and description as provided to you in advance. Any changes less than 24 hours out will incur a charge of \$300 per room for reset. Fee subject to increase based on room size.

Room resets beyond what is contracted will be charged at \$100 per hour up to 50 guests with a minimum of one hour.

#### **FUNCTION ROOM ASSIGNMENTS**

Event rooms are reserved according to the signed Catering or Sales Agreement and are assigned according to the anticipated guaranteed number of guests. Should there be changes in attendance or event times, the Resort reserves the right to move an event to a more appropriate or available room.

The locations assigned as back-up space are not guaranteed and subject to change.

Access to your event space prior to the scheduled time, for the purpose of decoration, etc. is subject to availability and may incur an additional charge, room rental fee.

As other groups may be utilizing the same space as you, prior to or following your functions, please adhere to the agreed time. Should your needs change, every effort will be made to accommodate you. Room will be set to your guarantee and upon request, 3% over. Room set-up changes that occur within a 24 hour period of a scheduled function will be subject to a labor fee.

#### **OUTDOOR FUNCTIONS**

Entertainment in outdoor function areas is subject to the approval of your Catering or Event Manager. The Resort requires all forms of entertainment to cease at 10:00pm and events must conclude by 1:00am.

The Resort provides minimal safety lighting. All outdoor functions before sunrise or after sunset will require additional functional lighting. Encore can provide assistance with lighting rentals for function, atmosphere and landscaping enhancements.

#### SOUND

If amplified music, live bands, audiovisual equipment or excessive noise impacts other groups, the Resort has the right to have groups cease such activity or set volume levels.



#### **WEATHER POLICY**

Any of the following locally forecasted weather conditions may require the relocation of an outdoor event to its indoor back-up location:

- 1. 30% or higher chance of precipitation
- 2. Temperatures below 50 degrees or over 100 degrees
- 3. Wind gusts in excess of 15mph

Decisions will be made no less than five hours prior to the scheduled start time. A client-requested delay resulting in a double set-up will be assessed a service charge of \$10 per guaranteed guest. Should the event happen to be breakfast for the following day, the weather call will be made no later than 7:00pm the day prior. The Resort reserves the right to make the final decision regarding outdoor functions.

During cooler months, it is recommended that portable heaters be rented at \$100 per heater. A suggested ratio of one per table is recommended. Heater manufactures note, output is not effective below 50 degrees or in windy conditions. Your event manager can assist with these arrangements.

Room will be set as per your guaranteed attendance.

#### **FOOD & BEVERAGE**

A surcharge will be charged for any guarantees of 25 or less.
\$7 per person surcharge will apply to extend a break by 30 minutes. All breaks are based on a 30 minutes of continuous service.

Buffet breakfasts are based on one hour of continuous service. Additional \$5 per person will be billed per guest per 30 minutes extension.

Buffet lunches are based on one hour of continuous service. Additional \$10 per person will be billed per guest per 30 minutes extension.

Receptions are based on 1.5 hours of continuous service. Additional \$10 per person will be billed per guest per 30 minutes extension.

Buffet dinners are based on 1.5 hours of continuous service. Additional \$15 per person will be billed per guest per 30 minutes extension.

Health and quality issues will arise if the buffets exceed the posted time frame.

All menu items will not be available to be repackaged and taken off premise after events.

#### **MENU SELECTIONS**

To assure that your menu selections are available, please submit them at least four weeks in advance. Our menus are designed to offer a wide array of culinary selections and to accommodate common dietary restrictions.

Once completed, you will receive an event order for your approval and signature. Any changes should be made at that time.

\*Kosher meals require 2 weeks' notice for ordering from a certified provider.

\*All menus have a listed minimum attendance. A minimal per person surcharge will be applied for all meals less than 25 people.

\*Due to uncertain market conditions, all prices are subject to change and substitutions may be necessary.

\*Kosher meals require two weeks' notice for ordering from a certified provider.

\*All menus have a listed minimum attendance.

A minimal per person surcharge will be applied for all meals less than 25 people.



#### **RECEPTIONS**

Except those preceding a lunch or dinner, Receptions require an \$80 per person minimum expenditure in food, excluding beverage, tax and service charge.

#### REQUEST FOR MULTIPLE ENTRÉE

If multiple entrées are requested, the following stipulations will apply:

- If there is a price discrepancy between the two entrées, the higher price will prevail for all entrées.
- 2. Normal guarantee procedure is required with indication for each entrée.
- 3. Some form of entrée indication is required at the guest table and provided by the client, i.e. colored tickets, coded nametags, etc. This will enable better service by our staff during the meal service.
- 4. Multiple entrées are limited to three selections.

#### **GUARANTEED ATTENDANCE**

To ensure the success of your special event or meeting, it is imperative that your catering or event manager receives in writing your guaranteed attendance no later than 12:00pm, five business days prior to the event. This figure will be considered a guarantee and not subject to reduction.

Guarantees are required for all food and beverage

events. In the absence of a final guarantee, the agreed number from the signed event orders will apply.

This minimum number of guests will be considered a guarantee for which you will be charged, even if fewer guests attend. Final charges will be based on your guarantee or actual attendance whichever is greater. If requested, the Resort will set up 3% over the final

guarantee figure provided the space allows for the overage; however, for plated meals, food is prepared for the guarantee only.

#### **ALCOHOLIC BEVERAGES**

The Arizona Department of Liquor Licenses and Control regulate the sales and service of alcoholic beverages. Arizona Law requires all alcohol be purchased and supplied by the Resort and service to end at 2:00am. If alcoholic beverages are to be served on the Resort premises, the Resort will require Resort bartenders and servers to dispense beverages. Liquor may not be brought into the Resort from an outside source for use in banquets, event gift baskets, or auction items; nor, can it be removed from our function space. In accordance with State Law, alcoholic beverages are sold by the drink only. The Resort's and Casino's alcoholic beverage license requires the premises to:

- Request proper identification (photo ID) of any person of questionable age and refuse alcoholic beverage service if the person is either under age or proper identification cannot be produced.
- 2. Refuse alcoholic beverage service to any person who, in the Resort's judgment, appears intoxicated.

Menus are subject to change and based on availability and seasonality.



#### BACK OF HOUSE PROCEDURES

Due to safety and security concerns, all vendors must unload all of their displays, giveaways, and materials at the Talking Stick Resort loading dock.

Please note: Talking Stick Resort bellman are not allowed to provide service to the meeting space and will instruct you to go to the Talking Stick Resort loading dock.

If you can physically carry your materials yourself (without the use of a cart or luggage mover) you may use the main casino doors. The following information will make your unloading process easier.

Vendors must wear visitor badge at all times when they are in back of house. A valid state ID is required and badges will be issued by the security department. Ring the doorbell to begin the badging process. A security officer will be called by the dock staff. Please have your photo ID ready and make sure the name on your ID matches the name you provided on the attached form. The security officer will verify information and sign the badge out to you. Your Catering or Event Manager will send you a form to fill out. Fill out the form and return four days prior to the event.

#### **BOX HANDLING**

Any packages that are shipped or received to/from the hotel and delivered to/from the event space will be charged at \$10 per box.

First five boxes are complimentary

Any larger boxes that require flatbeds to move to/from the event space will be charged at \$25 per box.

Any pallets or crates which are taken to/from the event space will be charged at \$150 per pallet/crate.

All assembly and disassembly of crates and pallets are at the discretion and sole responsibility of the group contact.

Any assistance that requires power tools to assemble and disassemble will be charged a labor fee of \$150 per crate.

#### **EXPOSITIONS / TRADE SHOWS**

Dedicated exhibit coordinator fee of \$75 per hour.

Any additional furniture needed (tables, chairs, stools, podium etc.) will be billed at \$50 per item.

#### **VENDOR / EXHIBIT SHOWS**

All vendor show requesting more than five tables will be charged \$50 per table.

All vendor shows with more than five vendors must have a coordinator assigned to assist with load in & load out of materials – fee \$75 per hour.

Vendor must pay cleaning fee of \$150 per day.



### 101 & TALKING STICK WAY | TALKINGSTICKRESORT.COM 480.850.7777

Locally owned and caringly operated by the Salt River Pima-Maricopa Indian Community.