

CAMBY

PHOENIX | HOTEL | BILTMORE

# 2026 BANQUET MENUS



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# BREAKFAST BUFFETS

Served with La Colombe coffee, a selection of La Colombe teas and orange juice for 60 Minutes of continuous service

*Minimum buffet fee of \$150++ for less than 25 guests*

## **CONTINENTAL \$44**

**Fresh Seasonal Sliced Fruit & Berries**

**Fresh Baked Butter Croissants, Seasonal Muffins, Assorted Danish** - Sweet Butter, Seasonal Fruit Preserves

**Individual Assorted Yogurts** - Vanilla Almond Granola

## **CAMBY CONTINENTAL \$48**

**Fresh Seasonal Sliced Fruit & Berries**

**Fresh Baked Butter Croissants** - Seasonal Fruit Preserves

**Camby Breakfast Pastries** - Sweet Butter

**Berry Yogurt Parfait** - Vanilla Almond Granola

**Hard Boiled Eggs**

## **ALL-AMERICAN \$56**

**Fresh Seasonal Sliced Fruit & Berries**

**Camby Breakfast Pastries** - Sweet Butter

**Steel Cut Oatmeal** - Brown Sugar, Raisins

**Scrambled Eggs**

**Applewood Smoked Bacon**

**Oven Roasted Breakfast Potatoes**

**Individual Assorted Yogurts**

## **SUNRISE \$60**

**Individual Seasonal Fruit Salad & Berries** - Mango Coulis

**Freshly Baked Croissants, Seasonal Assorted Danish** - Sweet Butter, Seasonal Fruit Preserves

**Prickly Pear Infused Yogurt** - Blueberries, Vanilla Almond Granola

**Scrambled Eggs**

**Applewood Smoked Bacon & Pork Breakfast Sausage**

**Oven Roasted Breakfast Potatoes**

**Cinnamon French Toast** - Berry Compote, Maple Syrup

**Steel Cut Oatmeal** - Brown Sugar, Raisins

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# BREAKFAST BUFFETS CONTINUED

Served with La Colombe coffee, a selection of La Colombe teas and orange juice for 60 Minutes of continuous service  
*Minimum buffet fee of \$150++ for less than 25 guests*

## **GOOD MORNING ARIZONA \$62**

**Fresh Seasonal Sliced Fruit & Berries**

**Camby Breakfast Pastries, Seasonal Muffins** - Sweet Butter

**Build Your Own Breakfast Taco** - Pulled Chicken Tinga, Salsa

Roja, Salsa Verde, Cotija Cheese, Cilantro, Flour Tortillas

**Scrambled Eggs**

**Pinto Beans**

**Blue Corn Pancakes** - Maple Syrup

**Applewood Smoked Bacon**

## **SIGNATURE REVELRY \$68**

**Individual Fruit Salad** - Fresh Mint, Arizona Honey, Yuzu Drizzle

**Freshly Baked Croissants, Daily Breakfast Breads, Seasonal**

**Muffins** - Seasonal Fruit Preserves

**Artisanal Smoked Salmon** - Capers, Diced Eggs,

Shaved Red Onion & Fennel, Dill Cream Cheese, Bagels

**Steel Cut Oatmeal** - Brown Sugar, Raisins

**Egg White Vegetable Frittata** - Grilled Asparagus, Roasted

Cremini Mushrooms, Caramelized Onions, Goat Cheese

**Scrambled Eggs** - Cheddar Cheese, Salsa

**Pan Roasted Yukon Gold Lyonnaise Style Potatoes** -Caramelized

Onions, Fresh Rosemary

**Applewood Smoked Bacon & Chicken Sausage**

Select One:

**French Toast** - Orange Zest Cream Cheese, Maple Syrup

**Chocolate Chip Pancakes** - Caramel Drizzle

## **SANDWICHES & WRAPS \$12 EACH**

Must accompany primary breakfast menu, not available as a stand-alone item.

**Toasted Buttery Breakfast Croissant** - Scrambled Eggs, Bacon, Swiss Cheese, Arugula

**Egg & Cheese Bagel** - Scrambled Eggs, Ham, Jack Cheese

**English Muffin Sandwich** - Scrambled Eggs, Bacon, Cheddar Cheese

**Southwest Breakfast Burrito** - Sundried Tomato Tortilla, Scrambled Eggs, Chorizo, Black Beans, Bell Peppers, Potato Hash, Cotija Cheese

**Healthy Breakfast Burrito** - Whole Wheat Tortilla, Scrambled Egg Whites, Spinach, Diced Tri-Color Bell Peppers, Sundried Tomatoes

# PLATED BREAKFAST

Includes assorted pastries, seasonal fruit salad, La Colombe coffee, a selection of La Colombe teas and orange juice

## **Egg White Vegetable Frittata GF \$52**

Grilled Asparagus, Roasted Cremini Mushrooms, Caramelized Onions, Arizona Goat Cheese

## **Huevos Rancheros GF \$52**

Two Eggs, Chorizo, Fresh Guacamole, Black Beans, Chipotle Homestyle Potatoes, Cotija Cheese, Pico De Gallo, Crispy Tostada

## **All American GF \$52**

Scrambled Eggs, Chive Potato Cake, Applewood Smoked Bacon Or Chicken Sausage, Oven Roasted Tomato

## **Steak & Eggs GF \$62**

Grilled Herb Marinated Sirloin Steak, Scrambled Eggs, Grilled Asparagus, Herb Roasted Pear Tomatoes, Hash Brown Potatoes



# AZ SUNSHINE BREAKFAST ON THE GO \$48 EACH

Includes bottled orange juice, individual yogurt, and fruit salad

**English Muffin Sandwich** - Scrambled Eggs, Applewood Smoked Bacon, Cheddar Cheese

**Healthy Breakfast Wrap** - Whole Wheat Tortilla, Scrambled Egg Whites, Spinach, Diced Tri-color Bell Peppers, Sundried Tomatoes

**Egg & Cheese Bagel**- Scrambled Eggs, Ham, Jack Cheese

**Add Coffee Station** - \$115 per gallon

*GF sandwich available upon request*

## BREAKFAST STATIONS

Must accompany primary breakfast menu, not available as a stand-alone item

Chef attendant required, \$260++ each

**Belgian Waffles, Buttermilk Pancakes, Or French Toast (Select One) \$20**

Lemon Zest Mascarpone, Seasonal Fresh Berries, Bananas Foster, Vanilla Whipped Cream, Maple Syrup, Whipped Sweet Butter

**Omelets Made To Order GF \$28**

Cremini Mushrooms, Bell Peppers, Baby Spinach, Onion, Tomatoes, Jalapenos, Ham, Applewood Smoked Bacon, Mozzarella, Cheddar Cheese, Salsa



# ENHANCEMENTS

Must accompany primary breakfast or packaged break menu, not available as a stand-alone item

**Camby Cinnamon Rolls** - \$60 Per Dozen

**Seasonal Fruit Skewers** GF - \$7 Each

**Fruit Salad** GF - Fresh Mint, Arizona Honey - \$8 Each

**Seasonal Yogurt Parfait** - Fresh Berries - \$12 Each

**Sliced Fruit & Berries** GF - \$16 Per Person

**Camby Breakfast Pastries** - \$68 Per Dozen

**Assorted Bagels** - Cream Cheese - \$72 Per Dozen

**Assorted Fruit Smoothies** GF - \$15 Per Person

**Gluten Free Pastries** - \$78 Per Dozen

**Horchata Oatmeal** GF - \$9 Per Person

**Blueberry Pancakes** - Maple Syrup - \$9 Per Person

**Scrambled Eggs** GF - \$6 Per Person

**Scrambled Egg Whites or JustEgg**- \$8 Per Person

**Breakfast Meat (Select One)** GF - \$9 Per Person - Applewood Smoked Bacon, Pork Breakfast Sausage, Turkey Sausage, Chicken Sausage, Turkey Bacon

**Oven Roasted Breakfast Potatoes** GF - \$5 Per Person

# BREAKS

Prices are per person for 45 minutes of continuous service

## MORNING BREAK \$28

Freshly Baked Assorted Miniature Muffins  
Tropical Dried Fruits  
Brie & Orange Fig Marmalade Crostini  
Mixed Berry Smoothie Shooters

## HEALTHY & WISE \$28

Vanilla Yogurt Parfaits - Berry Compote, Almond Granola, Almond  
Coconut Chia Pudding  
Individual Vegetable Crudité w/ White Bean Hummus  
Seasonal Fruit Skewers

## PUCKER UP \$30

Lemon Bars  
Frozen Citrus Fruit Bars  
Lime Chile-Scented Popcorn  
Traditional & Pink Lemonade

## VIVA ARIZONA \$28

Seasonal Aguas Frescas  
Tri-Color Tortillas Fritas - Salsa Roja, Salsa Verde,  
Guacamole, Warm Queso Dip  
Mini Churros - Caramel & Chocolate Sauce

## SWEET & SAVORY \$30

Build Your Own Trail Mix  
Assorted Dried Fruits, Assorted Nuts,  
Dark Chocolate Chips, White Chocolate Candies,  
Caramelized Onion Dip, House-Made Herb Chips  
Caramel Popcorn

## 7<sup>TH</sup> INNING BITES \$32

Warm Pretzels - Hot Cheese Dip, Ball Park Mustard  
Mini Franks in Puff Pastry  
Roasted Peanuts  
Assorted Ice Cream & Fruit Bars  
White Cheddar Popcorn

## CHIPS & DIPS \$30

Onion Dip  
Poblano Ranch Dip  
Red Pepper Hummus  
Salsa Fresca  
Chive Sour Cream Dip  
Pita Chips  
Tri-Colored Tortilla Chips  
Potato Chips

## DONUT FLIGHT \$26

Choice of 3 Flavors of Donuts: Glazed, Chocolate, Plain,  
Raspberry & White Chocolate, Powdered Sugar, Lemon  
Drizzle  
Choice of 2 Donut Holes: Plain, Chocolate & Caramel,  
Raspberry, Cookie Butter, Whole Grain, Yuzu  
Iced Coffee

## TEA PARTY \$32

Seasonal Scones - Preserves, Whipped Butter  
Classic Deviled Eggs and BLT Deviled Eggs  
Prosciutto Finger Sandwiches  
Smoked Salmon Finger Sandwiches  
Flavored Iced Tea

# A LA CARTE BREAK ITEMS

## BEVERAGES

**La Colombe Coffee, Selection of La Colombe Teas**

\$115 Per Gallon

**Assorted Fruit Juice (Orange, Grapefruit, Cranberry, or Apple)** \$72 Per Gallon

**Freshly Brewed Iced Tea** \$72 Per Gallon

**Assorted Individual Bottled Juices** \$8 Each

**Assorted Coca-Cola Soft Drinks** \$8 Each

**Aluminum Bottled Water** \$8 Each

**Sparkling Mineral Water** \$8 Each

**Red Bull Energy Drink (Regular or Sugar Free)** \$12 Each

## BITES AND NIBBLES

**Assorted Seasonal Whole Fruit** \$5 Each

**Assorted Granola & Energy Bars** \$5 Each

**Individual Bags Assorted Potato Chips** \$5 Each

**Assorted Kind Bars** \$8 Each

**Individual Bags of Trail Mix** \$8 Each

**Individual Bags of Beef Jerky** \$10 Each

**Assorted Full-Size Candy Bars** \$7 Each

**Assorted Ice Cream & Frozen Fruit Bars** \$8 Each

**Gourmet Mixed Nuts** \$54 Per Pound

**Assorted Freshly Baked Cookies** \$75 Per Dozen

**Freshly Baked Brownies** \$70 Per Dozen

**Jumbo Pretzels with Ballpark Mustard** \$84 Per Dozen

**Freshly Popped Popcorn** \$8 Per Person

**Assorted French Macarons** \$72 Per Dozen

## CONTINUOUS BEVERAGE SERVICE

**Up to 9 Hours of Continuous Service** \$60 Per Person

**4 or Less Hours of Continuous Service** \$35 Per Person

Freshly Brewed La Colombe Regular Coffee & Decaffeinated Coffee

Selection of La Colombe Teas

Freshly Brewed Iced Tea

Assorted Soft Drinks

Aluminum Bottled Waters & Sparkling Waters

# CAMBY DELI \$66

Includes assorted sandwich breads, deli relish tray, La Colombe coffee & selection of La Colombe teas

*Minimum buffet fee of \$150++ for less than 25 guests*

## **Soups | Select One:**

Roasted Tomato Bisque GF - Olive Oil Drizzle  
Chicken Tortilla Soup GF - Tortilla Strips, Sour Cream  
Homemade Chicken Noodle Soup  
Three Sisters Soup - Squash, Corn, Bean  
Potato Leek Soup - Cheddar Cheese, Bacon Bits

## **Salads | Select Two:**

**Mixed Greens** GF - Hot House Cucumbers, Julienne Carrots, Garbanzo Beans, Cherry Tomatoes, Red Wine Vinaigrette  
**Chopped Hearts of Romaine** GF - Baby Heirloom Tomatoes, Cucumber, Citrus Chili Marinated Olives, Red Onion, Goat Cheese Crumbles, White Balsamic Vinaigrette  
**Country Potato Salad** GF - Celery, Red Onion, Creamy Mustard Dressing, Mayonnaise  
**Greek Pasta Salad** - Penne, Kalamata Olives, Shaved Red Onion, Feta Cheese, Red Peppers, Oregano, Greek Dressing  
**Cilantro Lime Coleslaw** - Shaved Cabbage, Cucumber, Jicama, Radish, Fresh Cilantro, Pepitas

## **Protein | Select Three:**

Chicken Breast  
Roasted Turkey  
Genoa Italian Salami  
Roast Beef  
Black Forrest Ham  
Grilled Flank Steak

## **Cheeses | Select Two:**

Sharp Cheddar  
American  
Pepper Jack  
Provolone  
Swiss

## **Desserts | Select Two:**

Fudge Brownies  
Assorted Jumbo Cookies  
Arizona Citrus Bars  
Blondies



# HOT LUNCH BUFFET

**\$80 – Three Entrée Selections    \$70 – Two Entrée Selections**

Includes assorted rolls & butter, La Colombe coffee & selection of La Colombe teas

*Minimum buffet fee of \$150++ for less than 25 guests*

## **Soups | Select One:**

**Roasted Tomato Bisque** GF – Olive Oil Drizzle

**Chicken Tortilla Soup** GF – Tortilla Strips, Sour Cream

**Homemade Chicken Noodle Soup**

**Potato Leek Soup** – Cheddar Cheese, Bacon Bits

**Three Sisters Soup** – Squash, Corn, Bean

## **Deconstructed Salads | Select One (No Soup – Select Two):**

**Mixed Organic Greens** GF – Hot House Cucumbers, Julienned Carrots, Pear Tomatoes, Garbanzo Beans, Red Wine Vinaigrette

**Wedge Salad** – Baby Iceberg Lettuce, Bleu Cheese Crumbles, Pear Tomatoes, Roasted Corn, Chopped Bacon, Bleu Cheese Dressing

**Chop Salad** GF – Hearts of Romaine, Tomatoes, Cucumber, Citrus Chili, Red Onion, Goat Cheese, White Balsamic Vinaigrette

**Southwest Salad** GF – Chopped Romaine Lettuce, Radishes, Pear Tomatoes, Roasted Yellow Corn, Black Beans, Corn Tortilla Strips, Chipotle Ranch Dressing

**Baby Kale & Apple Salad** GF – Granny Smith Apples, Roasted Almonds, Goat Cheese, Apricots, Cranberries, Honey Balsamic Vinaigrette (served composed)

**Panzanella Salad** – Heirloom Tomatoes, Basil, Shallots, Garlic, Toasted Ciabatta Croutons, Dijon Red Wine Vinaigrette (served composed)

## **Vegetables GF | Select One:**

**Stir Fry Vegetable Medley**

**Glazed Baby Carrots**

**Buttered Haricot Verts**

**Grilled Broccolini** – Lemon Zest

**Seasonal Grilled Vegetables**

**Street Corn** – Chipotle Mayo, Cotija Cheese, Tajin Seasoning

**Brussels Sprouts** – Balsamic Drizzle

## **Starches & Grains GF | Select Two:**

**Smoked Yukon Gold Potato Wedges**

**Cilantro Lime Rice**

**Melted Leek & Roasted Garlic Whipped Potatoes**

**Tri-Color Quinoa** – Roasted Corn, Arugula, Pearl Onions

**Red Potato Country Mash** – Sour Cream, Cheddar Cheese, Scallions

**Borracho Beans** – Pinto Beans, Bacon, Tomatoes, Onions

**Vegetable Fried Rice**

**Lemon Orzo** – Roasted Garlic, Peppers, Onions, Herbs

**Spanish Rice**

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# HOT LUNCH BUFFET CONTINUED

**\$80 – Three Entrée Selections    \$70 – Two Entrée Selections**

Includes assorted rolls & butter, La Colombe coffee & selection of La Colombe teas

*Minimum buffet fee of \$150++ for less than 25 guests*

## **Entrées | Select Two or Three:**

**Herb Chicken** GF - Lemon Sauce

**Achiote Rub Chicken Breast**

**Thai BBQ Chicken Breast** GF - Grilled Scallion

**Chicken Fajitas** GF - Roasted Tomato Salsa, Guacamole, Sour Cream, Queso Fresco, Corn Tortillas

**Honey Garlic Salmon** GF - Fennel & Artichoke Relish

**Grilled Mahi-Mahi** GF - Citrus Sauce

**Cajun Blackened Shrimp** GF

**Herb Marinated Grilled Bistro Steak** GF - Cippolini Demi

**Grilled Flank Steak** GF - Tomato Sofrito

**Beef Fajitas** GF - Roasted Tomato Salsa, Guacamole, Sour Cream, Queso Fresco, Corn Tortillas

**Beef or Vegetable Pad Thai**

**Steakhouse Burgers** - Bun, Lettuce, Tomato, Onion, Pickle, Mayo, Mustard, Ketchup, Sharp Cheddar Cheese

**Sage Pork Medallions** GF - Cider Pan Gravy

**Pork Carnitas Al Pastor** - Guajillo Sauce, Charred Pineapple

**Vegan Chicken** - Vegan Mozzarella, Basil Garlic Tomato Sauce

**Vegan Sausage** - Kale & Cannellini Bean Ragout

**Tri Colored Cheese Tortellini** - Creamy Pesto Sauce

**Pasta Primavera** - Peppers, Onions, Garlic Oil, Parmesan Cheese

**Cheese Enchiladas** GF - Red Enchilada Sauce

## **Desserts | Select Two:**

**Vanilla Cheesecake**

**Tiramisu**

**Pistachio Crusted Cannoli**

**Oreo Brownies**

**Citrus Bars**

**Flourless Chocolate Torte** GF

**Fruit Tarts**

**Chocolate Peanut Butter Bars**

**Mexican Wedding Cookies**

**Blondies**

**Raspberry Streusel Bars**

**Vegan Chocolate Cake** GF

**Carrot Cake** GF

**Dulce de Leche Cake** GF

# PLATED LUNCH | COLD

Includes assorted rolls & butter, La Colombe coffee & selection of La Colombe teas

## First: Soups

**Roasted Tomato Bisque** GF - Olive Oil Drizzle

**Chicken Tortilla Soup** GF - Tortilla Strips, Sour Cream

**Homemade Chicken Noodle Soup**

**Potato Leek Soup** - Cheddar Cheese, Bacon Bits

**Three Sisters Soup** - Squash, Corn, Beans

## Second: Entree Salad

**Herb Chicken Salad** - \$48

Organic Spring Mix, Carrot Ribbons, Watermelon Radish, Dried Cranberries, Crumbled Goat Cheese, Spiced Pecans, Herb Vinaigrette

**Chicken Caesar Salad** - \$45

Chopped Hearts Of Romaine Lettuce, Pear Tomatoes, Brioche Herb Croutons, Shaved Parmesan Cheese, Creamy Caesar Dressing

**Cobb Salad** - \$48

Romaine & Lolla Rosa Lettuce, Diced Grilled Chicken, Tomatoes, Avocado, Applewood Smoked Bacon, Hard Boiled Egg, Camby Cream Dressing

**Steak Salad** - \$60

Smoked Paprika Steak, Boston Bibb & Red Oak Lettuce, Watermelon Radish, Shaved Carrots, Beehive Cheese, Blackberry-Rosemary Vinaigrette

**Citrus Salmon Salad** - \$60

Local Greens, Compressed Pineapple, Orange Supremes, Pear Tomato, Avocado, Sunflower Seeds, Yuzu Vinaigrette

## Third: Dessert

**Vanilla Bean Cheesecake** - Strawberry Agave Compote, Salted Brittle, Lemon Cornmeal Crumb

**Decadent Chocolate Torte** - Dark Chocolate Ganache, Amarena Cherries, Chocolate Praline Bark

**Tres Leches** - Sea Salt Caramel, Candied Spiced Pepitas, Fresh Berries

**Tiramisu** - Milk Chocolate Crèmeux, Biscotti

**Vanilla Crème Brûlée** - Berries, Lady Fingers



# PLATED LUNCH | HOT

Includes assorted rolls & butter, La Colombe coffee & selection of La Colombe teas

## **First: Salad**

**Organic Lolla Rossa Greens** GF - Strawberries, Toasted Pistachios, Crumbled Goat Cheese, Citrus Vinaigrette

**Caesar Salad** - Ciabatta Garlic Croutons, Cherry Tomatoes, Shaved Parmesan, Caesar Dressing

**Heirloom Tomato Salad** GF - Marinated Fresh Mozzarella, Cucumber Ribbons, Shaved Red Onion, Balsamic Reduction, Basil Oil, Maldon Salt

**Baby Iceberg Wedge** GF - Bacon Lardons, Humbolt Fog Cheese, Herb Marinated Pear Tomatoes, Basil Ranch Dressing

## **Second: Entrée**

**Herb Marinated Sirloin Steak** GF - \$69

Parsnip Puree, Grilled Asparagus, Street Corn, Chimichurri

**Roasted Herb Marinated Salmon** - \$65

Cilantro Lime Israeli Couscous, Saffron Corn Puree, Broccolini

**Airline Chicken Breast** GF - \$58

Garlic Whipped Potatoes, Haricot Verts, Blistered Pear Tomatoes

**Braised Boneless Short Ribs** - \$68

Creamy Cheddar Polenta, Glazed Peas, Baby Carrots, Pearl Onions, Crispy Parsnips

## **Third: Dessert**

**Vanilla Bean Cheesecake** - Strawberry Agave Compote, Salted Brittle, Lemon Cornmeal Crumb

**Decadent Chocolate Torte** - Dark Chocolate Ganache, Amarena Cherries, Chocolate Praline Bark

**Tres Leches** - Sea Salt Caramel, Candied Spiced Pepitas, Fresh Berries

**Tiramisu** - Milk Chocolate Crèmeux, Biscotti

**Vanilla Crème Brûlée** - Berries, Lady Fingers

# GRAB N' GO BOX LUNCH \$55

Includes jumbo chocolate chip cookie, whole fruit, individual bag of potato chips, and condiments

## Sandwiches | Select Three:

**Italian Sub** - Salami, Prosciutto, Capicola, Provolone, Banana Peppers, Iceberg Lettuce, Shaved Red Onion, Italian Vinaigrette, Hoagie Roll

**Roasted Chicken Breast** - Fresh Mozzarella, Pesto, Lettuce, Tomato, Focaccia Bread

**Roast Sirloin of Beef** - Caramelized Onions, Bleu Cheese, Roasted Piquillo Peppers, Arugula, Spicy Mayo, Demi French Roll

**Turkey Club** - Shaved Roasted Turkey Breast, Applewood Smoked Bacon, Swiss Cheese, Bibb Lettuce, Tomato, Sourdough Bread

**Seasonal Grilled Vegetable Wrap** - White Bean Hummus, Baby Spinach, Whole Wheat Tortilla

# SANDWICH BUFFET \$72

All sandwiches listed above are available premade on a buffet served with one (1) soup and one (1) salad, three (3) sandwich selections, chips, whole fruit, and chocolate chip cookies

Minimum buffet fee of \$150++ for less than 25 guests

## Soup | Select One:

**Roasted Tomato Bisque** GF - Olive Oil Drizzle

**Chicken Tortilla Soup** GF - Tortilla Strips, Sour Cream

**Three Sisters Soup** - Squash, Corn, Beans

**Homemade Chicken Noodle Soup**

**Potato Leek Soup** - Cheddar Cheese, Bacon Bits

## Salads | Select One:

**Mixed Greens** GF - Hot House Cucumbers, Julienne Carrots, Garbanzo Beans, Cherry Tomatoes, Red Wine Vinaigrette

**Chopped Hearts of Romaine** GF - Baby Heirloom Tomatoes, Cucumber, Citrus Chili Marinated Olives, Red Onion, Goat Cheese Crumbles, White Balsamic Vinaigrette

**Country Potato Salad** GF - Celery, Red Onion, Creamy Mustard Dressing, Mayonnaise

**Greek Pasta Salad** - Penne, Kalamata Olives, Shaved Red Onion, Feta Cheese, Red Peppers, Oregano, Greek Dressing

**Cilantro Lime Coleslaw** - Shaved Cabbage, Cucumber, Jicama, Radish, Fresh Cilantro, Pepitas

# SELF-SERVE RECEPTION STATIONS

Priced per person, per station, based on 60 minutes of continuous service

Must accompany primary dinner selection or combination of stations, not available as a stand-alone item

## Slider Station \$36

*Select 2 Sliders, Served with Waffle Fries*

**Buffalo Chicken Slider** - Tri-Colored Coleslaw, Blue Cheese Spread

**Grilled Cheese Slider** - Swiss, Provolone and American Cheeses, Herb Spread

**Wagyu Beef Slider** - Caramelized Shallots, Cheddar, Garlic-Horseradish Mayo

**BBQ Pork Slider** - Crispy Onion

**Southwest Black Bean Slider** - Cured Tomato, Red Onion, Avocado Aioli

**Seared Salmon Slider** - Tzatziki, Shredded Iceberg

## Pasta Station \$40

*Served With Parmesan Cheese, Garlic Bread*

*Select 2 Pastas*

**Spaghetti** - Ground Beef Bolognese Sauce

**Penne** - Creamy Garlic Alfredo, Prosciutto, Fresh Peas

**Rigatoni** - Marinara Sauce, Roasted Vegetables

**Orecchiette** - Pesto Sauce, Grilled Chicken

*\*Add Traditional, Chicken, or Turkey Meatballs For Additional \$8*

## Bruschetta Station \$35

*Select 3 Composed Bruschetta*

**Tomato, Mozzarella & Basil**

**Roasted Red Pepper & Goat Cheese**

**Fig, Brie & Apple**

**Salami, Pesto & Olive Tapenade**

**Prosciutto, Melon & Ricotta Cheese**

**Roasted Mushrooms & Boursin Cheese**

## Sonoran Taco Station \$38

*Select 2 Proteins*

**Achiote Chicken**

**Shrimp A La Diabla**

**Carne Asada** - Peppers & Onions

**Wild Mushroom** - Sautéed Vegetables

**Includes-** Miniature Corn Tortillas,

Salsa Roja, Salsa Verde,

Cilantro Lime Onion Relish,

Cotija Cheese, Guacamole

## Back Office Party \$36

**Beef & Cheddar Sliders**

**Chicken Fingers (Plain Or Tossed In Buffalo Sauce)**

**Pretzel Bites**

**Tater Tots**

**Sauces-** Ketchup, Ranch, BBQ, Beer Cheese

## Mac & Cheese Station \$42

*Creamy Four Cheese Sauce*

*Select 6 of the Below Toppings*

**Bacon, Oven Dried Tomatoes,**

**Garlic Shrimp, Tri Colored Peppers,**

**Grilled Flank Steak, Wild Mushrooms,**

**BBQ Pulled Pork, Ritz Cracker Crumbles,**

**Grilled Chicken, Blue Cheese,**

**Broccoli, Pickled Jalapenos**



# ACTION STATIONS

Priced per person, per station, based on 60 minutes of continuous service  
Must accompany primary dinner selection or combination of stations, not available as a stand-alone meal.

Chef attendant required, \$260++ each (1 for every 50 guests)  
Minimum of 25 guests per station is required

## **Pasta Action Station \$42**

Fettuccini, Orecchiette & Rigatoni Pastas  
Marinara, Creamy Garlic Alfredo, Pesto Sauces  
Grilled Chicken, Italian Sausage, Shrimp, Chopped Broccolini,  
Spinach, Bell Peppers, Mushrooms, Pear Tomatoes, Onions, Garlic,  
Parmesan Cheese, Red Pepper Flakes

## **Chicken Wing Action Station \$42**

Smoked Bone-In And Boneless Chicken Wings  
Ranch & Blue Cheese Dressings  
Sauces and Rubs Include:  
Traditional Buffalo  
Sweet Chili  
Lemon Pepper  
Bourbon BBQ  
Mango Habanero

## **Stir Fry Action Station \$44**

Steamed White Rice & Brown Rice  
Choice of 2 Proteins:  
Teriyaki Chicken, Korean Marinated Beef, Garlic Shrimp, Fried Tofu  
Soy Sauce, Sesame Oil, Plum Sauce  
Bok Choy, Bean and Radish Sprouts, Red Onion,  
Celery, Julienned Red Peppers, Matchstick Carrots,  
Edamame, Water Chestnuts, Mandarin Oranges

## **Street Taco Action Station \$45**

Grilled Chicken, Carne Asada, and Shrimp A La Diabla  
Miniature Corn & Flour Tortillas  
Grilled Onions & Bell Peppers  
Salsa Roja, Salsa Verde, Guacamole, Queso Fresco, Crema,  
Cilantro Onion Relish, Grilled Jalapeños  
Prepared by a Chef on an EVO Grill (outdoor venue only)

# RECEPTION DISPLAYS

Priced per person, a minimum order of 25 guests per display will apply

## **Raw & Roasted Vegetable Crudité \$26**

Assorted Seasonal Raw & Roasted Farm Vegetables  
Roasted Garlic Hummus, Creamy Ranch, Bleu Cheese Dip

## **Charcuterie Board \$35**

Cured Meats, Domestic & Imported Cheeses, Citrus  
Marinated Olives, Dried Fruits, French Dijon Mustard, Mixed  
Nuts, Artisan Breads, Assorted Crackers & Lavosh

## **Chilled Seafood Display \$50**

*\*Based on 5 pieces per person*

Poached Jumbo Shrimp, Oysters On The Half Shell, Snow  
Crab Claws, Ponzu Mignonette, Cocktail Sauce, Lemon  
Wedges

## **Fiesta Time Display \$28**

Tri Colored Tortilla Chips, Guacamole, Warm Queso Dip,  
Molcajete Salsa, Salsa Verde, Mexican Crema, Pickled  
Jalapenos

## **Mediterranean Table \$28**

Baba Ghanoush, Hummus, Tzatziki, Hot Honey Feta Dip,  
Marinated Olives, Grilled Artichokes, Raw Crudité, Grilled  
Pita

## **Sushi Station \$60**

*\*Based on 6 pieces per person, Select 4*

Assorted Maki Rolls And Nigiri  
Spicy Tuna, Salmon, Yellow Tail, California, Philadelphia,  
Spicy Shrimp, Dynamite, Shrimp Nigiri, Tuna Nigiri,  
Salmon Nigiri & Vegetarian  
Pickled Ginger, Wasabi, Soy Sauce

## **Sweet Indulgences Display \$30**

Mini Crème Brûlée Puffs  
Chocolate Opera Torte  
Mini Apple Pies  
Lemon Meringue Tarts

## **Churro & Sweet Empanada Display \$28**

Caramel Filled Mini Churros, Apple Empanadas, S'mores  
Empanadas  
Caramel & Chocolate Sauces, Strawberry Compote



# SWEET ACTION STATIONS

Prices are per person, based on 60 minutes of continuous service.  
Chef attendant required, \$260++ each. Minimum of 25 Guests per Station.

## **Sundae Bar \$30**

Chocolate, Vanilla & Fruit Sorbet

### **Toppings Include:**

Strawberry Compote, Chocolate Fudge, Caramel Sauce,  
Chopped Peanut Butter Cups, Sprinkles, Oreo Cookie  
Crumbles, M&M Candies, Miniature Marshmallows, Chocolate  
Shavings, Chopped Pecans, Freshly Whipped Cream

## **Carnival Delight \$28**

Made To Order Fresh Cotton Candy

Build Your Own Funnel Cake

Nostalgic Candies

## **Dessert Waffle Station \$32**

Made To Order Red Velvet Cake Waffles or Churro Waffles, Fresh  
Berries, White And Dark Chocolate Chips, Vanilla Whipped Cream,  
Maple Syrup, Cream Cheese Frosting and Vanilla Bean Ice Cream





# CARVING STATIONS

Prices are per item, each item serves 20 guests  
Carving attendant required, \$260++ each

**Herb Brined Roasted Turkey \$380**  
Cranberry Chutney, Rosemary Sage Gravy

**Pork Ribeye \$440**  
Tomatillo Glaze, Chimayo Butter

**Peppercorn Crusted Ribeye of Beef \$550**  
Horseradish Crème Fraiche, Au Jus

**Roasted Tenderloin of Beef \$580**  
Bordelaise Sauce, Creamy Horseradish, Soft Rolls

**Roasted Salmon \$450**  
Remoulade, Salmoriglio Sauce

**Sesame Crusted Seared Ahi Tuna \$700**  
Teriyaki Glaze, Sriracha Aioli, Steamed Bao Buns, Seaweed Salad

# PASSED APPETIZERS

Minimum of 25 Pieces per Order. Butler Passed or Displayed

\*Vegan options available upon request

## HOT APPETIZERS

### \$10 Per Piece

**Andouille Mac & Cheese Popper**  
**Sonoran Chicken Spring Roll** - Achiote Sauce  
**Portobello & Spinach Arancini** (V)  
**Spinach & Swiss Puff** (V)  
**Portobello & Ricotta Puff** (V)  
**Brandied Peaches & Cream Puff** (V)  
**Vegetable Spring Roll** (V) - Sweet Chili  
**Salmon & Goat Cheese Phyllo Pouch**  
**Chicken & Green Chile Empanadas**  
**Chicken Pot Sticker** - Plum Sauce  
**Pork & Mango Empanada** - Cilantro Dip  
**Bacon Wrapped Fiery Peach BBQ Brisket** (GF)  
**Manchego Beef Empanada** - Jalapeno Aioli  
**Artichoke Beignet** - Truffle Parmesan (V)  
**Chicken Kabob** - Chile Lime Aioli  
**Maple Bacon Wrapped Andouille** - Cajun Sauce

### \$12 Per Piece

**Shrimp Tempura** - Sweet Chili Sauce  
**Bacon Wrapped Short Rib**  
**Chipotle Churrasco Steak Kabob** (GF)  
**Shrimp & Andouille Brochette** (GF)

### \$13 Per Piece

**Miniature Beef Wellington** - Dill Aioli  
**Lobster Arancini** - Lemon Aioli  
**Southwest Crab Cake** - Remoulade  
**Scallop Wrapped in Jalapeno Bacon**

## COLD APPETIZERS

### \$10 Per Piece

**Southwest Sunset Chipotle Tartlet** (V)  
**Black Bean & Corn Tostada**  
**Apple & Brie on Crostini**  
**Chipotle Chicken Wonton Cone**  
**Prosciutto-Wrapped Asparagus** (GF)  
**Prickly Pear Goat Cheese w/ Apple Chutney**  
**Vegetable Wonton Cone** (V)  
**Tomato Caprese Skewer**

### \$12 Per Piece

**Macadamia Crusted Goat Cheese**  
**Prosciutto Wrapped Artichoke**  
**Antipasto Skewer**  
**Tequila Salmon on Blue Corn Crisp**

### \$13 Per Piece

**Sesame Ahi on Rice Cracker** - Wasabi (GF)  
**Shrimp With Mango Relish On Cucumber Coin** (GF)  
**Siracha Lobster Wonton Taco**  
**Espresso Seared Tenderloin on Garlic Crostini**

# HOT DINNER BUFFET

Includes assorted rolls & butter, La Colombe coffee & selection of La Colombe teas

*Minimum buffet fee of \$150++ for less than 25 guests*

**\$170 – Three Entrée Selections    \$140 – Two Entrée Selections**

## **Soups | Select One:**

**Roasted Tomato Bisque** GF – Olive Oil Drizzle

**Chicken Tortilla Soup** GF – Tortilla Strips, Sour Cream

**Green Chile Chicken Posole**

**Butternut Squash Soup**

**Three Sisters Soup** – Squash, Corn, Beans

## **Salads | Select Two:**

**Mixed Greens** GF – Hot House Garbanzo Beans, Cucumbers, Julienned Carrots, Pear Tomatoes, Red Wine Vinaigrette

**Wedge Salad** – Baby Iceberg Lettuce, Bleu Cheese Crumbles, Pear Tomatoes, Roasted Corn, Chopped Bacon, Bleu Cheese Dressing

**Chop Salad** GF – Tomatoes, Cucumber, Hearts of Romaine, Citrus Chili Olives, Red Onion, Goat Cheese, White Balsamic Vinaigrette

**Baby Kale & Apple Salad** GF – Granny Smith Apples, Roasted Almonds, Goat Cheese, Apricots, Cranberries, Honey Balsamic Vinaigrette

**Caprese Salad** – Fresh Bocconcini Mozzarella, Pear Tomatoes, Caramelized Pearl Onions, House Made Pesto

## **Entrees | Select Two or Three:**

**Marinated Herb Chicken Breast** GF – Shallots & White Wine Sauce

**Chicken Piccata** – Fried Capers, Grilled

Lemon Sauce

**Achiote Rubbed Chicken Breast** GF – Orange

Mojo Salsa

**Grilled Citrus Salmon** GF – Blood Orange

Saffron Cream

**Grilled Mahi-Mahi** GF – Charred Pineapple Relish

**White Wine & Butter Poached Shrimp** GF

**Red Wine Braised Short Ribs** GF – Bordelaise Sauce

**Grilled New York Strip** GF – Smoked Bacon & Port Sauce

**Sliced Blackened Bistro Steak** GF – Blackberry Rosemary Demi

**Ancho Rubbed Pork Loin** GF

**Vegan Chicken** – Vegan Mozzarella, Basil Garlic-Tomato Sauce

**Vegan Sausage** – Kale & Cannellini Beans

**Tri-Colored Cheese Tortellini** – Creamy Pesto Sauce

**Portobello Mushroom Ravioli** – Truffle Cream Sauce

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# HOT DINNER BUFFET CONTINUED

Includes assorted rolls & butter, La Colombe coffee & selection of La Colombe teas  
*Minimum buffet fee of \$150++ for less than 25 guests*

**\$170 – Three Entrée Selections    \$140 – Two Entrée Selections**

## **Starches & Grains GF | Select Two:**

**Saffron Jasmine Rice**

**Au Gratin Potatoes**

**Creamy Butternut Squash Risotto**

**Roasted Garlic Whipped Potatoes**

**Tri-color Quinoa - Roasted Corn, Arugula,  
Pearl Onions**

**Half Smashed Red Potatoes - Cheddar  
Cheese, Sour Cream**

**Smoked Gouda Mac & Cheese - Panko  
Crust**

## **Vegetables GF | Select One:**

**Honey Carrots**

**Buttered Haricot Verts**

**Parmesan Roasted Brussels Sprouts**

**Roasted Asparagus - Sweet Drop**

**Peppers, Balsamic Glaze**

**Seasonal Grilled Vegetables**

**Wild Mushroom Ragout & Baby Kale**

## **Desserts | Select Three:**

**Vanilla Cheesecake**

**Tiramisu**

**Pistachio-Crusted Cannoli**

**Cookies & Cream Brownie**

**Flourless Chocolate Cake GF**

**Chocolate Peanut Butter Bar**

**Lemon Meringue Tartlet**

**Mini Crème Brûlée Puffs**

**Blondie Bars**

**Raspberry Streusel Bar**

**Mini Apple Tarte**

**Opera Chocolate Cake GF**

**Dulce de Leche Cake GF**



# PLATED DINNER – THREE COURSES

Includes assorted rolls & butter, La Colombe coffee & selection of La Colombe teas  
*Menu cards are required for multiple pre-selected entrees, highest cost entrée prevails for all guests*

## Salad:

**Baby Spinach and Frisee** GF - Pomegranate, Crumbled Goat Cheese, Candied Pecans, Orange-Rosemary Vinaigrette

**Berries & Greens** GF - Lolla Rosa, Spinach, Strawberries, Toasted Pistachios, Crumbled Goat Cheese, Lemon Zest, Shallot Vinaigrette

**Arugula & Frisee** GF - Port Wine-Poached Bosc Pear, Roquefort Cheese, Candied Pecans, White Balsamic Vinaigrette

**Caesar Salad** - Garlic Croutons, Pear Tomatoes, Shaved Parmesan, Caesar Dressing

**Heirloom Tomato Salad** GF - Marinated Fresh Mozzarella, Shaved Cucumber, Extra Virgin Olive Oil, Maldon Salt, Balsamic Reduction

**Mixed Greens** GF - Red Grapes, Candied Walnuts, Roquefort Cheese, Carrot Ribbons, Bourbon-Peach Vinaigrette

**Wedge Salad** - Baby Iceberg Lettuce, Bleu Cheese, Pear Tomato, Roasted Corn, Bacon, Creamy Herb Dressing

## Dessert:

**Vanilla Bean Cheesecake** - Strawberry Compote, Cornmeal Crumb

**Decadent Chocolate Torte** - Dark Chocolate Ganache, Amarena Cherries,

**Tres Leches** - Sea Salt Caramel, Candied Spiced Pepitas, Fresh Berries

**Caramel Apple Tart** - Caramel Sauce, Cinnamon Chantilly

**Tiramisu** - Milk Chocolate Crèmeux

**Vanilla Crème Brûlée** - Mixed Berries, Biscotti

## Entrée:

**Saffron Roasted Cauliflower Steak with Grilled Asparagus V** \$95  
Kidney Bean Ragout, Herb Oil Drizzle

**Herb Marinated Stuffed Airline Chicken Breast** GF \$100  
Stuffed with Roasted Artichokes, Parmesan Cheese, Melted Leeks, Roasted Garlic Whipped Potatoes, Grilled Broccolini, Lemon-Thyme Chicken Jus

**Seared Herb Salmon** GF \$125

Coconut-Cilantro Jasmine Rice, Sesame Haricot Verts, Blood Orange Reduction

**Chimichurri Flat Iron Steak** \$120

Parsnip Puree, Grilled Asparagus, Braised Cipollini Onion

**Miso Sake Sea Bass** GF **MKT Price**

Butternut Squash Puree, Garlic-Roasted Romanesco, Shitake Mushroom, Saffron-Orange Butter Sauce

**Braised Short Rib** \$130

Mushroom Risotto, Roasted Broccolini, Red Onion Marmalade, Short Rib Jus

**Filet of Beef** \$140

Boursin Whipped Yukon Gold Potatoes, Grilled Asparagus, Bordelaise

**Filet & Seared Salmon Duet** \$155

Potato Gratin, Roasted Tomato-Bacon Jam, Grilled Asparagus, Heirloom Carrots, Roasted Garlic Cream Sauce

**Braised Short Rib & Jumbo Shrimp Duet** \$165

Polenta Cake, Parmesan Spaghetti Squash, Charred Cherry Tomatoes, Short Rib Jus, Lemon Infused Olive Oil



# BANQUET BEVERAGE MENU

A \$260++ Bartender fee will apply per bar (up to 4 hours, each additional hour at \$75++ per hour)  
1 Bartender for every 75 guests for a hosted bar and 1 Bartender for every 50 guests for a cash bar  
Sparkling wine by the bottle may be added to any bar package

## **The Connoisseur**

Ketel One Vodka  
Hendricks Gin  
Appleton Estate Rum  
Don Julio Tequila  
Glenfiddich Scotch  
Makers Mark Whiskey  
Acrobat Willamette Valley, Pinot Grigio  
Dashwood, Marlborough Nz, Sauvignon Blanc  
Chalk Hill, Russian River Valley, Chardonnay  
Banshee, Sonoma County, Pinot Noir  
Sebastiani, North Coast, Cabernet Sauvignon  
Kuleto "Frog Prince," Red Blend

### *(Based On Consumption)*

Cocktail or Wine \$18 Hosted | \$22 Cash  
Craft & Imported Beer \$10 Hosted | \$13 Cash  
Domestic Beer \$9 Hosted | \$12 Cash  
Aluminum Bottled Water or Soft Drink \$8  
Hosted | \$9 Cash

## **Top Notch**

Tito's Handmade Vodka  
Bombay Sapphire Gin  
Bacardi Rum  
Espolon Blanco Tequila  
Bulleit Whiskey  
Johnnie Walker Black  
Seaglass: Pinot Grigio, Pinot Noir,  
Cabernet Sauvignon, Joel Gott Sauvignon  
Blanc, Chardonnay & Red Blend

### *(Based On Consumption)*

Cocktail or Wine \$16 Hosted | \$20 Cash  
Craft & Imported Beer \$10 Hosted | \$13 Cash  
Domestic Beer \$9 Hosted | \$12 Cash  
Aluminum Bottled Water or Soft Drink \$8  
Hosted | \$9 Cash

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# BANQUET BEVERAGE MENU CONTINUED

A \$260++ Bartender fee will apply per bar (up to 4 hours, each additional hour at \$75++ per hour)  
1 Bartender for every 75 guests for a hosted bar and 1 Bartender for every 50 guests for a cash bar  
Sparkling wine by the bottle may be added to any bar package

## **Tipsy Bow Tie**

New Amsterdam Vodka  
New Amsterdam Gin  
Cruzan Light Rum  
Mi Campo Blanco Tequila  
Dewars Scotch  
Jim Beam Whiskey  
Proverb Pinot Grigio, Sauvignon Blanc,  
Chardonnay, Pinot Noir, Canyon Road Merlot  
& Cabernet Sauvignon

## *(Based On Consumption)*

Cocktail or Wine \$15 Hosted \$18 Cash  
Craft & Imported Beer \$10 Hosted \$13 Cash  
Domestic Beer \$9 Hosted \$12 Cash  
Aluminum Bottled Water or Soft Drink  
\$8 Hosted \$9 Cash

## **Cordials**

\$16 Hosted \$21 Cash  
Kahlua, Grand Marnier, Disaronno Amaretto,  
Baileys Irish Cream

## **Traditional Domestic** \$9

Budweiser, Bud Light, Michelob Ultra

## **Hand-Crafted** \$10

Voodoo Ranger Juicy Hazel IPA,  
Four Peaks Hop Knot IPA

## **Imported** \$10

Corona, Modelo Especial, Stella Artois

## **Specialty** \$10

Golden Road Mango Cart, High Noon,  
Michelob Ultra o.o

# WINE BY THE BOTTLE

Serviced Tableside or added to Bar Package

## **REDS**

Proverb Pinot Noir \$58  
Canyon Road Merlot \$58  
Proverb Cabernet Sauvignon \$60  
Seaglass Pinot Noir \$62  
Seaglass Cabernet Sauvignon \$64  
Joel Gott Palisades Red Blend \$65  
Banshee Pinot Noir \$66  
Sebastiani Cabernet Sauvignon \$74  
Sea Sun Pinot Noir \$76  
Kuleto "Frog Prince" Red Blend \$78  
Markham Merlot \$82  
Daou Reserve Cabernet \$130

## **WHITES**

Proverb Pinot Grigio \$58  
Proverb Sauvignon Blanc \$59  
Proverb Chardonnay \$59  
Seaglass Pinot Grigio \$62  
Joel Gott Chardonnay \$66  
Acrobat Pinot Grigio \$68  
Chalk Hill Chardonnay \$74  
Acrobat Grigio \$76  
Dashwood Sauvignon Blanc \$80  
Daou Reserve Chardonnay \$115

## **BUBBLY**

Wycliff Champagne \$42  
Avisi Prosecco \$64  
La Marca Prosecco \$72  
Lucien Albrecht Brut \$80



# TERMS AND CONDITIONS

## **Buffet Service**

Buffets are offered for a minimum of 25 guests. Any buffets under the minimum will incur a \$150++ surcharge. All catered food and beverage must be consumed on the premises. No outside food or beverage is permitted in the meeting rooms. Buffets are served for a maximum of 1.5 hours and will be replenished for the first hour only. Buffets will include regular coffee, decaf coffee and an assortment of hot teas on a station. Waters will be preset and iced teas available upon request unless otherwise specified by the client. Breakfast buffets will be available 6:00 AM until 11:00 AM, Lunch Buffets are available 11:00 AM until 3:00 PM and Dinner Buffets are available 3:00 PM until 8:00 PM.

## **Miscellaneous Fees**

- Action stations and carving stations will require a minimum of one uniformed chef attendant per every 50 guests.
- A uniformed chef attendant will be provided for a flat fee of \$260++ per chef. We recommend 1 bartender for every 75 guests for a hosted bar and 1 bartender for every 50 guests for a cash bar.
- There is a flat fee of \$260++ per bartender for up to 4 hours. Each additional hour will be billed at \$75++ per hour.
- A room reset fee will apply in any scenario where the room was set per the signed banquet event order and a change is requested. Your catering or event manager will advise the amount of the fee. Fee range varies \$150.00++ to \$1,500.00++.
- We can provide umbrella heaters for a rental of \$150++ each and market umbrellas for a rental of \$100++ each.
- Barstools can be provided at a rental cost of \$50++ each.

## **Guarantees**

Your catering or event manager must be informed of your guaranteed number of guests 120 business hours (5 working days) prior to event start date. Please note that weekends do not count as business days. After this time, your guarantee may be raised within reason but not reduced. If a final guarantee is not provided within the 120 hour or 5 business day deadline, the previously estimated number of guest will represent the guarantee and will be charged accordingly. Our advance preparation is 3% over the guarantee. All special dietary requests should be brought to the attention of your catering or event manager at the time you place your guarantee. If special requests are not brought to our attention prior to the day of the event, we will do our very best to accommodate the request(s) however requests may not be guaranteed, and we will offer a suitable alternative.

## **Alcoholic Beverages**

All alcoholic beverages to be served on the Hotel's premises for all functions must be provided by the Hotel and dispensed by the Hotel's servers and bartenders. We reserve the right to ask for ID and refuse to service if the person is either underage or proper identification cannot be produced. Arizona State Liquor Law requires all persons of age consuming alcohol must had a valid acceptable ID on their person. We also reserve the right to refuse alcoholic beverage service to any person who, in the Hotel's sole judgement, appears intoxicated. If you choose to host drink tickets for alcoholic beverages, the hotel will issue them to prior to the event. Hotel will charge for the number of tickets issued, not redeemed.

Shots are not allowed to be served on banquet bars.

# TERMS AND CONDITIONS CONTINUED

## **Function Rooms and Rental**

Function rooms are assigned according to the anticipated guaranteed number of guests. If there is a fluctuation in the number of attendees, the Hotel reserves the right to reassign space to better accommodate guests. Room rental will be discussed with either your sales or catering representative. Changes in room setup either after the banquet event order has been signed or on-site may result in an additional reset fee.

## **Decorations and Linens**

The Camby Hotel offers black, white and ivory linen. To personalize your event, special colors may be obtained for an additional charge. Clients' decorations, displays, signage, etc. and their assembly are allowed in pre-designated areas with the pre-arranged approval of the catering or event manager and must be removed immediately after the event. We do not allow any materials to be affixed to our walls. The hotel is not responsible for any damage to or loss of items provided by the client. Confetti, bird seed, rice and glitter may not be used at the hotel.

## **Pricing**

Menu pricing is subject to change. All food and beverage, miscellaneous fees, labor fees and room rental are subject to a 26% service charge and applicable sales tax which is currently at 9.1%.

## **Billing**

All payment is due prior to services rendered unless credit approval has been established. Please advise your sales representative if you are interested in being approved for direct bill status so a credit application can be sent to you. Without advance credit approval, a deposit is required to book your events on a definite basis. The deposit will be applied to your account balance. All Banquet Checks must be signed by an authorized contact on site. We will also send a copy of Banquet Checks via e-mail, and you will also receive copies of all Banquet Checks with your final invoice after your event has concluded.

## **Audio Visual**

Audio Visual equipment is available through our in-house provider Encore Global. Your catering or event manager will be happy to assist you in connecting with the Encore Global on-site representative. Groups may supply their own audio-visual equipment; however, it must be pre-approved by the Hotel and there may be a surcharge applied

## **Shipping and Receiving**

The following rates apply for receiving and shipping charges:

-Letters/Packages 0-10lbs | \$5.00

-Packages 11-50lbs | \$10.00

-Packages 51 & Above | \$15.00

## **Parking**

We offer all valet style parking at \$20 per car for the day of event and \$40 for overnight guests. Guests parking may be added to your master account or charged to your individual guests. Please advise your hotel contact in regards to how you would like this charge to be billed.