

Special Occasions

Biltmore Dinner

Create Your Own Personal Package

Open Premium Bar

A fully stocked bar will be open throughout the evening for three continuous hours, featuring our Premium brand liquors, red and white house wine, assorted imported and domestic beers, soft drinks, sparkling waters, juices, and mixers.

**One cocktail server is provided for each 75 guests guaranteed.*

~Cocktail Hour~

Butler Passed Hors D'oeuvres

(Select 3)

Chinese Chicken Salad Summer Roll, Orange Chili Sauce

*Tuscan Vegetable Spiedini, Skewered with Fresh Mozzarella
Roasted Pepper, Tortellini and Basil*

Aged Brie Cheese with Strawberry Basil Fresca

Spinach & Feta Spanikopita

Mini Beef Wellington, Béarnaise Sauce

*Hoisin Glazed Chicken Skewer, Spicy Peanut Sauce
(Based on 3 pieces per person)*

~Plated Dinner~

Starter

(Select 1)

Tender Mache, Red Oak and Lolla Rossa

Crumbled Gorgonzola, Sugar & Spiced Walnuts

Port Wine Thyme Vinaigrette

Or

Heart of Bibb Lettuce and Red Endive Salad

Candied Walnuts, Cambazola Crostini, Port Wine Syrup

Pear Compote, Roasted Pear Vinaigrette

Or

Wild Mushroom Soup En Croute

Or

Southwestern Vegetable Risotto

With Cracked Tuscan Olives, Thyme & Vegetable Jus

Entrée Selections

(Select 1)

Herb and Cider Roasted Breast of Chicken

Butter Whipped Potatoes, Fresh Spinach, Baby Carrots

Light Calvados Sauce

Or

Chicken Wellington

Herb Roasted Chicken with Italian Mushroom Duxelles

Wrapped In French Puff Pastry, Wild Rice, Scallion Timbal

Bouquetiere of Seasonal Vegetables

Or

Grilled Flat Iron Steak

White Truffle Parmesan Risotto, Tuscan Root Tuber

Wild Mushrooms, Seared Cippolini Onion, Olive Oil Broccolini

Port Wine Reduction

Or

Sterling Salmon

Teardrop Tomato Sauce, Crisp Haricot Verts

Brown Butter Spaghetti Squash, Garlic Whipped Potatoes

Chef's Selection of Assorted Breads, Biltmore Block Butter

Classic Wedding Cake

Arizona Biltmore Coffee & Tea Service

\$98.00++ per person

A 24% taxable service charge and applicable sales tax (currently 9.3%) will be added to all food and beverage charges. Prices are subject to change and are guaranteed 90 days prior to the event. All food and beverage guarantees are due a minimum of 72 business hours prior to the event. Progressive Dining and Buffet Stations based on 1 1/2 to 2 hours. Pricing valid through December 2012.

Special Occasions

Copper Dinner

Create Your Own Personal Package

Open Premium Bar

A fully stocked bar will be open throughout the evening for four continuous hours, featuring our Premium brand liquors, red and white house wine, assorted imported and domestic beers, soft drinks, sparkling waters, juices, and mixers.

*One cocktail server is provided for each 75 guests guaranteed.

~Cocktail Hour~

Butler Passed Hors D'oeuvres

(Select 3)

Chinese Chicken Salad Summer Roll, Orange Chili Sauce

Tuscan Vegetable Spiedini, Skewered with Fresh Mozzarella
Roasted Pepper, Tortellini and Basil

Aged Brie Cheese with Strawberry Basil Fresca

Spinach & Feta Spanikopita

Mini Beef Wellington, Béarnaise Sauce

Hoisin Glazed Chicken Skewer, Spicy Peanut Sauce
(Based on 3 pieces per person)

Reception Station

(Select 1)

Selection of Imported and Domestic Cheeses

Decorated with Fresh Grapes, French Bread
English Crackers

Or

Deluxe Crudités Display

Bleu Cheese Dip, Roasted Pepper Cilantro Dip, Sonoran
Hummus

~Plated Dinner~

Starter

(Select 1)

Tender Mache, Red Oak and Lolla Rossa

Crumbled Gorgonzola, Sugar & Spiced Walnuts

Port Wine Thyme Vinaigrette

Or

Heart of Bibb Lettuce and Red Endive Salad

Candied Walnuts, Cambazola Crostini, Port Wine Syrup

Pear Compote, Roasted Pear Vinaigrette

Or

Wild Mushroom Soup En Croute

Or

Southwestern Vegetable Risotto

With Cracked Tuscan Olives, Thyme & Vegetable Jus

Entrée Selections

(Select a maximum of 2)

Herb and Cider Roasted Breast of Chicken

Butter Whipped Potatoes, Fresh Spinach, Baby Carrots

Light Calvados Sauce

Or

Chicken Wellington

Herb Roasted Chicken with Italian Mushroom Duxelles

Wrapped In French Puff Pastry, Wild Rice, Scallion Timbal

Bouquetiere of Seasonal Vegetables

Or

Grilled Flat Iron Steak

White Truffle Parmesan Risotto, Tuscan Root Tuber

Wild Mushrooms, Seared Cippolini Onion, Olive Oil Broccolini

Port Wine Reduction

Or

Sterling Salmon

Teardrop Tomato Sauce, Crisp Haricot Verts

Brown Butter Spaghetti Squash, Garlic Whipped Potatoes

Chef's Selection of Assorted Breads, Biltmore Block Butter

Indulgences

Served Family Style or on a Station

Double Dipped Strawberries, Mini Cream Puffs, Chocolate

Éclairs, Fresh Fruit Tartlets, Mini Fudge Cakes

(Based on 2 Pieces per Person)

Classic Wedding Cake

Arizona Biltmore Coffee & Tea Service

Champagne Toast

Glass of House Champagne for Toast

\$130++ per person

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Special Occasions

Silver Dinner

Create Your Own Personal Package

Open Premium Bar

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~Cocktail Hour~

Butler Passed Hors D'oeuvres

(Select 4)

Mango Stilton Cheese Tart with Smoked Chicken

Salami Picks with Aged Provolone, Sopressata, Olives

Proscuitto Wrapped Asparagus

Red and Yellow Tomato Bruschetta, Kalamata Olive Crouton

Asian Vegetable Pot Stickers, Dragon Sauce

Portobello & Herb Mushroom Popover

Achiote Chicken Stick, Orange Glaze

Beef Tenderloin and Manchego Empanadas

(Based on 4 pieces per person)

~Dinner Stations~

Salad Station

(Select 1)

Vegetable Antipasto Display

Grilled Marinated Vegetables, Fresh Heirloom Tomatoes

Basil Mozzarella, Olive Pesto

Or

Biltmore Caesar

Hearts of Romaine Tossed with Garlic Croutons

Caesar Dressing

(Banquet Attendant Required)

Carving Station

(Select 1)

Prime Rib of Beef

Creamed Horseradish, Herb au Jus, Crusty French Roll

(Uniformed Culinarian Required)

Or

Roasted Breast of Turkey

Ginger-Cranberry Relish, Rosemary Aioli, Dijon Mustard

Herb and Garlic Rolls

(Uniformed Culinarian Required)

Pasta Station

(Select 1)

Italian Pasta Station

Fresh Pasta Prepared to Order

Spinach and Ricotta Tortellini with Tomatoes, Basil, Garlic

Alfredo Sauce

Penne Pasta Tossed with Spicy Italian Sausage, Asparagus Tips

Roasted Eggplant, Feta and Fresh Marinara Sauce

Focaccia & Italian Rolls

(Uniformed Culinarian Required)

Or

Mac & All that Cheese

Prepared to Order in Three Varieties

White Cheddar, Mascarpone and Gorgonzola

...Or Preselect

Lobster, Sweet Peas, Fennel and Gorgonzola

Short Ribs, Wild Mushroom, Truffle, White Cheddar

Cumin Barbeque Chicken, Mascarpone, Potato & Sweet Corn

Very Wild Mushroom, White Cheddar, Basil, Oven Dried

Tomatoes

(Uniformed Culinarian Required)

Seafood Station

(Select 1)

Iced Seafood Station

All Seafood Served with Brandied Cocktail Sauce, Citrus

Sections, Horseradish and Crackers

Chilled Jumbo Shrimp, Jumbo Snow Crab Claws

(Based on 4 Pieces per Person)

Or

Japanese Sushi Bar

Nigiri Sushi, Tuna, Salmon, White Fish, Shrimp, Salmon or Tako

Maki Sushi, Varieties of Rolled Sushi, Sashimi

Selection of the Finest Sashimi Grade Fish

(Based on 4 Pieces per Person)

*Sushi Chef Available for an Additional \$200

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Silver Dinner Continued

Dessert
(Select 1)

S'mores Galore

*Create your Own Gourmet S'Mores Using the Finest Ingredients;
Belgian White and Dark Chocolate
Warm Marshmallow
Toasted Coconut, Graham Crackers, Chocolate Wafers*

Or

Lollipops & Sticks

Chocolate Covered Cheesecake, Chocolate Dipped Strawberries, White Chocolate Cherries, Assorted Gold Brick Dipped Marshmallow, Mini Popcorn Caramel Balls, Brownie Popsicles. Triple Chocolate Rice Krispy Treats, Chocolate Cream Puffs, Milk Chocolate Macaroons

Classic Wedding Cake

Arizona Biltmore Coffee & Tea Service

Champagne Toast

Glass of House Champagne for Toast

\$135++ per person

Special Occasions

Gold Dinner

Create Your Own Personal Package

Open Premium Bar

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~Cocktail Hour~

Butler Passed Hors D'oeuvres

(Select 4)

Carpaccio of Beef Caesar Bites

Hawaiian Seared Tuna on Japanese Pickled Cucumbers
Wasabi Cream

Turtle Creek Goat Cheese Lollipop with Raspberry & Almonds

Raspberry Lacquered Smoked Duck Breast,
Honey Pecan Chutney

Lotus Wonton with Shrimp and Pineapple

Roasted Tomato Bruschetta, Olive Oil Tapenade

Florentine Mushroom Caps

Cocktail Filet Mignon with Horseradish Roquefort Crust
(Based on 4 pieces per person)

Reception Station

(Select 1)

Chinese Dim Sum Bar

Seafood: Shrimp, Ha Gow, Shrimp and Vegetable Eggroll
Meat: Chicken Shu Mai, BBQ Pork Bun, Pork Potsticker
Beef Satay

Vegetarian: Vegetable Potsticker, Vegetable Spring Roll
(Selection of 4)

Or

Spanish Tapas Station

Selection of Small Ethnic Dishes to Include:

Marinated Asparagus with Prosciutto

Chorizo Sausage with Roasted Peppers and Almonds

Grilled Shrimp with Orange and Fennel Salad

Artichokes, Cherry Tomatoes, and Manchego Cheese

Olives, Spanish Bruschetta, Virgin Olive Oil and Aged Balsamic

~Plated Dinner~

Starter

(Select 1)

Jumbo Lump Dungeness Crab Cake

Softened Baby Spinach, Charred Corn, Tomato Basil Relish
Or

Asparagus Salad

Red and Green Oak Leaf Lettuce, Danish Bleu Cheese

Lemon Walnut Dressing

Or

Floral Green Salad

Roasted Beets, Criterion Apples, Peppered Goat Cheese

Sugared Pecans, Spanish Sherry Vinaigrette

Or

Tomato Mozzarella Tower, Aged Balsamic

Intermezzo

(Select 1)

Champagne, Chambord or Lemon Ginger Sorbet

Entrée Selections

(Select a maximum of 2)

Grilled Filet Mignon with Merlot Jus

Vegetable Risotto, Brown Butter Broccolini

Sugar Glazed Carrots

Or

Herb Crusted Tenderloin of Beef

Truffle Chive Potato, Roasted Asparagus, Carrot Coins

Oven Roasted Tomato

Or

Butter Seared Seabass with Lemon Glaze

Brie Crusted Potato Souffle, Haricot Verts

Roasted Baby Half Carrots and Quarter Roasted Tomato

Or

Butter Poached Halibut

Butter Whipped Potato, Acorn Squash, Sea Salt Asparagus

Champagne Vin Blanc

Chef's Selection of Assorted Breads, Biltmore Block Butter

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Gold Dinner Continued

Dessert
(Select 1)

Belgian Chocolate Marquise with Fresh Raspberries
Red Velvet Coulis

Or

Vanilla Raspberry Brulee
Praline Lace Tuille Décor, Coulis Painted Plate

Or

Chocolate Tuxedo Cup
White Chocolate Mousse Served with Raspberry Sauce
Fresh Berries

Classic Wedding Cake

Arizona Biltmore Coffee & Tea Service

Champagne Toast

Glass of House Champagne for Toast

\$160++ per person

Special Occasions

Platinum Dinner

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~Cocktail Hour~

Butler Passed Hors D'oeuvres

(Select 4)

BLC Crisp Bacon, Lettuce and Lump Crab on Cheddar Profiterole

Aged English Stilton Cheese with Figs and Aged Balsamic

Spicy Shrimp Shooter with Sea Salt & Celery

Waldorf Astoria Apple Salad Pecan Honey and Spiced Grapes

Habanero & Honey Glazed Lamb Chops

Vegetable Samosa with Curry Coconut Sauce

Bleu Cheese Prime Beef Tenderloin with Potato Croquette

Smoked Salmon & Cucumber Flatbread Rounds

(Based on 4 pieces per person)

Reception Stations

(Select 2)

Tuscan Risotto Station

Sweet Water Shrimp and Spinach Risotto

Asparagus and Portobello Risotto

Chicken and Basil Pesto Risotto

Black Pepper and Parmesan Reggiano Risotto

(Selection of 2)

(Uniformed Culinarian)

Or

Stuffed Mushroom Bar

Warm Large Mushroom Caps

Sautéed with White Wine and Fresh Herbs to Order

Topped with Creamed Spinach, Escargot with Garlic Herb Butter

Wild Mushroom-Sausage, Seafood Au Gratin

(Uniformed Culinarian Required)

Or

The Noodle Box

Your Selection of Two Noodles or Rice and Two Toppings

Noodles: Japanese Udon Noodles, Buckwheat Soba

Vietnamese Rice Noodle, Chinese Fried Rice

A variety of Toppings to Choose From

Our Chef will Wok Fry Your Noodles or Rice to Order

Served in Small Chinese Take-Out Boxes with Chopsticks

(Uniformed Culinarian Required)

~Plated Dinner~

Starter

(Select 1)

Ricotta Ravioli

With Roast Veal, Sage, Truffles, Artichokes, Lemon and Olive Oil

Or

Ancho Barbeque Scallops

Creamed Corn Risotto, Chayote Slaw, Spicy Avocado Salad

Lemon Cilantro Drizzle

Or

Martini Shrimp Cocktail

Lemon Curry Poached Shrimp, Avocado Salsa

Oven-dried Tomato Cocktail Sauce

Salad

(Select 1)

Organic Arugula and Tender Watercress

Roasted Beets, Turtle Creek Goat Cheese

Port Wine Vinaigrette

Or

Baby Greens and Marinated Artichoke

Pencil Fresh "Vert" Beans

Black Pepper Reggiano Vinaigrette

Or

Hearts of Palm and Baby Arugula Salad

Fresh Raspberries, Maytag Bleu Cheese, Walnut Dust

White Balsamic Vinaigrette

Intermezzo

(Select 1)

Italian Lemoncello, Perrier Jouet or Arizona Orange Sorbet

Entrée Selections

(Select 1)

Port Glazed Filet Mignon and Butter Poached Lobster

Tarragon Cognac Sauce, Roasted Shallots, Roasted Potatoes

Black Forrest Mushrooms, Exotic Vegetable Tian

Or

Charcoaled Petite Filet with Herb Crusted Prawns

Black and White Potato Puree, Criss Cross Beans

Pan Roasted Squash, Petite Mushrooms

Or

Herb Marinated Breast of Chicken and Grilled Petite Filet

Mignon, Vegetable Risotto, Brown Butter Broccolini

Sugar Glazed Carrots and Rosemary Jus

Or

Sun-dried Tomato Brushed Breast of Chicken with Pesto Prawns

Creamy Polenta, Grilled Ratatouille, Butter Asparagus

Garlic Confit Jus

Chef's Selection of Assorted Breads, Biltmore Block Butter

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Platinum Dinner Continued

Dessert
(Select 1)

Trio of Brulee
Chocolate, Vanilla, Raspberry

Chocolate Trio
Milk Chocolate Pudding Parfait, Molten Chocolate Cake
Dark Chocolate Ice Cream

Bada Bing Cherry Trio
Warm Cherry Ginger Francier, Cherry Garcia Ice Cream
Bing Cherry Spike

Classic Wedding Cake

Arizona Biltmore Coffee & Tea Service

Champagne Toast
Glass of House Champagne for Toast

\$200++ per person

Special Occasions

Late Night Snacks

Pricing Based on One Hour of Service

On Display

Beef Burger Sliders & Turkey Burger Sliders

\$3.25 per person

Mini Hot Dogs

\$3.25 per person

Regular and Sweet Potato Fries

\$2.50 per person

Grilled Cheese Sandwiches

\$2.25 per person

Macaroni & Cheese

\$3.00 per person

Tri Color Tortilla Chips

Salsa Fresca & Guacamole

\$3.50 per person

Bags of Pretzels & Popcorn

\$2.00 per person

Continental Breakfast

On Display

*Selection of Juices to Include:
Orange, Grapefruit and Tomato*

Sliced Fresh Fruit

Assorted Muffins and Danish

Assorted Bagels and Cream Cheese

Arizona Biltmore Coffee & Tea Station

\$20.00++ per person

Enhancements

Scrambled Eggs

Hickory Smoked Bacon and Country Sausage Links

Hash Brown Potatoes

\$10.00 per person

Omelette Station

Prepared to Order

Diced Ham, Cheddar and Swiss Cheese, Peppers, Zesty Salsa

Smoked Salmon, Mushroom, Fresh Herbs

(Uniformed Culinairan Required)

\$10.00 per person

House Smoked Scottish Salmon

Chopped Egg, Capers, Sliced Onions

Assorted Bagels, Cream Cheese

\$10.00 per person

Cinnamon French Toast

With Sweet Butter, Warm Vermont Maple Syrup

\$5.75 per person

Special Occasions

Wedding Ceremony

For a ceremony fee of \$2,500.00 we will provide:
Bride and Groom Overnight Suite Accommodation
Bride's Changing Room for the Day
Groom's Changing Room for the Day
Garden or Beautifully Manicured Lawn Area
White Garden Chairs
Gift and Guest Book Tables
Arizona Biltmore Bottled Water Station
Basic Sound System and Microphone
Sound System Technician

Menu Selection

To assure that your menu selections can be made available, please submit them at least four weeks in advance. Custom menus should be discussed directly with your catering manager.

Meal Guarantees

A meal guarantee is required 72 business hours prior to your function. The Resort will be pleased to set 3% over the guarantee for functions. If a meal guarantee is not given, the Resort will set it based on the last available written estimate. If attendance falls below the guarantee in either case, the host is responsible for the number guaranteed.

Decorations, Music, and Entertainment

Flowers, décor, specialty linens, and entertainment can be ordered with our special events designer or directly with Biltmore Destination Services. Ice sculptures of almost any design can be provided for decoration at an additional charge.

Banquet Checks

The function sponsor or authorized representative agrees that by signing the guest check for services rendered at the end of a function, there is no dispute over such services, and the sponsor is solely responsible for the payment of the total amount due.

Food and Beverage Service

The Arizona State Liquor Board regulates the sale and service of alcoholic beverages. The Arizona Biltmore Resort & Spa is responsible for the administration of these regulations. It is Resort policy, therefore, that liquor cannot be brought onto the property from outside sources. Additionally, the Resort does not allow food to be brought onto the property, whether purchased or catered from outside sources.

Parking Charges

There is a \$1.00+ fee Per Person for Valet Service at the front door based on your Final Guarantee, charged to your master account.

Labor Charges

Waiters – Additional server rates will be applied as follows: \$75.00 for the first three hours and \$20.00 for each hour thereafter.

Banquet Attendants – Are required for some menu items and are charged at \$75.00 each.

Bartenders – Are provided at a charge of \$150.00.

Bartenders are required and charged for unless otherwise stated. Cocktail servers are provided at no additional charge.

Culinarian – Are required for some menu items and are charged at \$175.00 each.

Service Charge

A 24% service charge is added to all food and beverage charges. Current Arizona state sales tax is added to the total.

Minimum Attendance and Fees

For all meal functions where guarantees are required, a minimum of 25 guests is required (unless otherwise noted). If this minimum is not met, a surcharge will apply. Please contact your catering manager for more information.