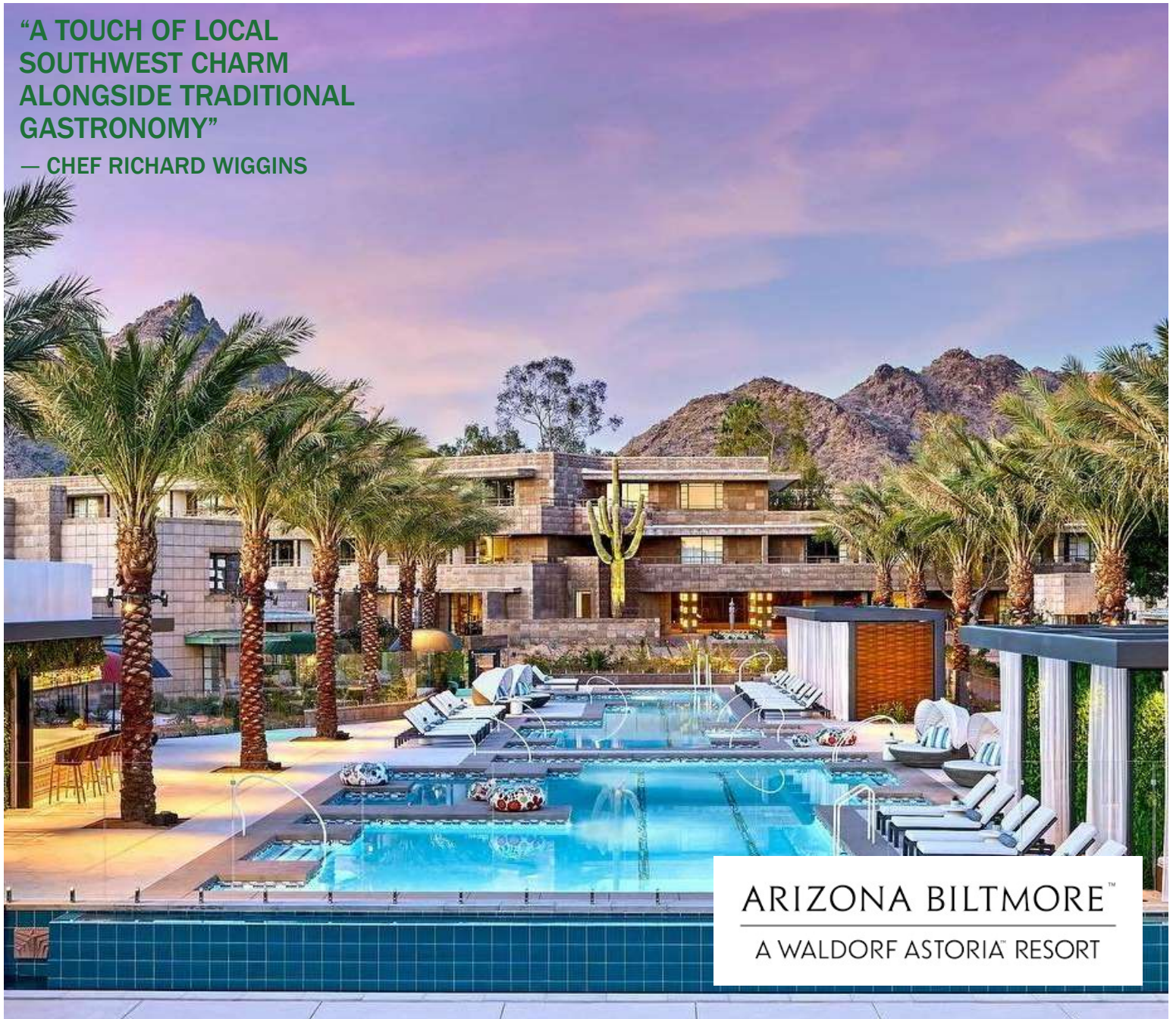


ARIZONA BILTMORE, A WALDORF ASTORIA RESORT

SAVOR

“A TOUCH OF LOCAL
SOUTHWEST CHARM
ALONGSIDE TRADITIONAL
GASTRONOMY”

— CHEF RICHARD WIGGINS



ARIZONA BILTMORE™
A WALDORF ASTORIA™ RESORT



ARIZONA
BILTMORE

A WALDORF ASTORIA RESORT

WELCOME

Arizona Biltmore A Waldorf Astoria Resort

Welcome to this iconic desert destination, where generations have gathered to celebrate their finest moments. Famed for its design, innovation and uniquely charming attitude, the reinvented Arizona Biltmore promises guests days of seamless delight and nights of memorable wonder, all topped off with a dash of that special Biltmore magic.

For almost a century, The Arizona Biltmore has stood as an Arizona landmark and one of the world's most recognized resorts for its Frank Lloyd Wright architectural style, intuitive hospitality and storied history.

The relaunch of this beloved property pulls back the curtain on an enchanting estate of stylish accommodations, diverse dining destinations, dazzling pools, a renewed spa and transformed meeting spaces, all dressed in a luxury not typically found in resorts of this size.

That's why we're delighted to bring you this issue of Savor, Arizona Biltmore's first. Within these pages, you'll find our menus and our chefs' choices for things to taste, explore, engage and toast.

Think of SAVOR as your digital concierge with locally inspired menus and other special food and beverage offerings to help you create an unforgettable experience for your clients or attendees. Come and explore with us on these pages. Together, we'll create a whole new flavor for your next meeting or event—curated just for you in a space only a Waldorf Astoria can provide.

ARIZONA BILTMORE, A WALDORF ASTORIA RESORT

2400 E Missouri Avenue, Phoenix, AZ 85016

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 NO GLUTEN ADDED

 DAIRY FREE



EXECUTIVE CHEF, RICHARD WIGGINS

Chef Richard started in the kitchen at 11 years old and never looked back. At age 19, he began his hospitality culinary career with Hyatt Hotels working his way up and fine tuning his skills at the Grand Hyatt Atlanta, Hyatt Regency Grand Cypress Orlando and Hyatt Regency New Orleans.

In 2006, he lost everything to Hurricane Katrina and after a brief stint in Washington DC, he found himself in South Florida joining Starwood Hotels & Resorts as the Executive Banquet Chef at the world renowned Westin Diplomat Resort & Spa. Over the next decade, he became the Executive Chef at W Midtown Atlanta, Food & Beverage Director at the Westin St. John Resort & Villas and Executive Chef at the W Washington DC. Shortly before his 10 year anniversary with Starwood, he packed up his knives to pursue his dream of opening his own restaurant.

He relocated to Lecanto, FL and purchased the Rusty Duck in 2016, a local institution whose doors had been open for 27 years. Four months later, Katch Twenty Two was a reality. Located on Florida's Gulf Coast, Katch Twenty Two represents Chef Richard's love for the water and his passion for creative and delicious food.

While maintaining his restaurant, Chef Richard task forced all over the country, including at the Arizona Biltmore in 2020. In 2022, he decided to join the team full time and get back to his hotel roots.







BREAKFAST

BREAKFAST BUFFETS



Pricing is based on 90 minutes of service. All breakfast buffets include freshly squeezed orange & grapefruit juices, freshly brewed regular & decaffeinated La Colombe coffee & assorted hot teas. Surcharge for under 25 guests, \$250 per event.


Biltmore Breakfast




Hand cut seasonal fruit, fresh berries   


Freshly baked croissants & muffins, sweet butter & fruit preserves 



Applewood smoked bacon  

Eggs (select one)  

Cage free scramble eggs | eggs whites  | eggbeaters

Potatoes (select one)   

Sedona spiced Yukon gold potatoes | roasted tri-colored marble potatoes, fresh herbs | Cajun red bliss potatoes, caramelized pepper & onions | tri-colored fingerling potatoes, spicy aioli, Cotija cheese  | Roasted potatoes with peppers & onions

Additional Meat (select one)  

Chicken apple sausage links | chorizo sausage patty | country pork sausage patty | grilled ham | grilled Canadian bacon | turkey bacon | maple sugared bacon | sweet pork sausage links

Additional items \$7 per person




BREAKFAST BUFFETS



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Starting the Wright Way




Hand cut seasonal fruits, fresh berries   

Carrot & blueberry muffins   

Overnight oats, blueberries 

Coconut yogurt, mango, AZB honey  

Sourdough & multigrain toast, sweet butter & fruit preserves 

Hard boiled eggs   

Spinach egg white frittata  



BREAKFAST BUFFETS

Pricing is based on 90 minutes of service. All breakfast buffets include freshly squeezed orange & grapefruit juices, freshly brewed regular & decaffeinated La Colombe coffee & assorted hot teas. Surcharge for under 25 guests, \$250 per event.

Desayuno Delights

Mexican fruit mix: watermelon, cantaloupe, honeydew, pineapple, mango. topped with lime 🌿🍋🍌

Freshly baked guava pastelitos, citrus muffins, Mexican chocolate muffins, sweet butter preserves 🌿

Cage free Mexican style scrambled eggs, sauteed onions, jalapenos, bell peppers 🌿🍅

Jalapeno bacon 🌿🍳

Chorizo sausage 🌿🍳




Sedona spiced Yukon gold potatoes, roasted peppers, onions, green chili, Cotija cheese 🌿🍅





CONTINENTAL BREAKFAST

Pricing is based on 90 minutes of service. All breakfast buffets include freshly squeezed orange & grapefruit juices, freshly brewed regular & decaffeinated La Colombe coffee & assorted hot teas. Surcharge for under 25 guests, \$250 per event.

Wellness Wake Up


Hand cut seasonal fruits & berries   

Freshly baked Danishes & muffins, sweet butter & fruit preserves 

Individual Greek yogurts with house made granola 

Nourish & Flourish

Hand cut seasonal fruits & berries   

Freshly baked croissants & fruit filled Danishes, sweet butter & fruit preserves 

Greek yogurt with steel cut oatmeal, fermented berry compote, citrus honey 

House made granola, golden raisins, brown sugar, Mexican cinnamon, pecans 

Gluten-Free options available on A La Carte Menu



BREAKFAST ENHANCEMENTS

Enhancements must be paired with an existing continental or buffet breakfast & must be purchased for number of guests attending the event. One Culinarian per 100 guests for chef attended Stations at \$250 per culinarian.

Displayed Stations

FRENCH TOAST

Citrus dipped banana bread French toast, 100% maple syrup, caramel, whipped cream

CROISSANT SANDWICH

Scrambled eggs, shaved honey ham, gruyere cheese, fresh herbs

ENGLISH MUFFIN SANDWICH

Fried egg, chorizo sausage patty, Swiss cheese, pickled onion, citrus baby arugula

SMOKED SALMON

Cucumber, tomatoes, pickled onions, capers, eggs, cream cheese, bagel

QUESADILLAS

Chicken apple sausage, eggs, white cheddar, peppers, onions, cilantro

AVOCADO TOAST STATION

Pickled red onions, Oaxacan cheese, shaved radish, lemon Infused EVOO, tiny greens

SMOKED SALMON TOAST STATION

Boursin cheese, capers, pickled onions, pea tendrils

TOMATO & BACON TOAST STATION

Bacon onion jam, heirloom tomatoes, pesto cream cheese, citrus baby arugula

BURRITO (CHOOSE ONE)

Eggs, chorizo black bean sofrito, cheese, flour tortilla

Egg whites, turkey, baby spinach, peppers, onions, feta cheese, flour tortilla

MINI EGG FRITTATA (CHOOSE ONE)

Applewood Smoked Bacon

Roasted tomato, mozzarella, basil

Chorizo

White cheddar, caramelized onions & peppers, baby spinach

Roasted Wild Mushrooms

Goat cheese, baby arugula

Steel-Cut oatmeal

Golden raisins, brown sugar, Mexican cinnamon, pecans

Parfait

Greek yogurt, AZB honey, berries, citrus granola

Chef Attended Stations

OMELET STATION

Cage free eggs, egg whites, egg beaters, bacon, chicken apple sausage, white cheddar cheese, feta, mushrooms, onions, peppers, baby spinach, tomatoes

TOSTADA STATION

Cage free eggs, chicken tinga, bean puree, pico de gallo, Cotija cheese, salsa verde, cilantro

PANCAKE STATION

Buttermilk pancake, citrus granola, blueberries, sweet butter, maple syrup



PLATED BREAKFAST

Pricing is based on 60 minutes of service. All plated breakfasts are served with tableside freshly squeezed orange & grapefruit juices, freshly brewed regular & decaffeinated La Colombe coffee & assorted hot teas & assorted breakfast pastries.

Scrambled Eggs 🍳

Fresh herbs, Applewood smoked bacon, Sedona spiced Yukon gold potatoes, charred tomato

Southwest Omelet 🍳

Chorizo, roasted peppers, caramelized onions, Cotija cheese, green chili, tri-colored fingerling potatoes, spicy aioli, Cotija cheese

Frittata 🍳

Cage free eggs, roasted tomatoes, mozzarella, baby spinach, basil, Applewood smoked bacon, roasted tri-colored marble potatoes, fresh herbs

Southwest Hash 🍳

Fried eggs, chicken tinga, roasted peppers, caramelized onions, roasted potatoes, Cotija cheese, green chili



BREAKS

BREAKS

Breaks are based on 30 minutes of service & pricing is per person. One break location per 50 guests will be offered complimentary. Additional charges apply for more than one break location per 50 guests.

BUILD YOUR OWN FRUIT SALAD

Fruit – strawberries, blueberries, raspberries, blackberries, pineapple, grapes, melons

Toppings - agave nectar, passion fruit juice, lime mint yogurt, tain & chamoy

Custom Fruit Salads Shaken by Culinarian

SONORAN SWEETS

Indian fry bread with powdered sugar, cinnamon sugar, Nutella, fresh strawberry compote

Carob power bites  

Horchata

SPRINKLE SPECTACULAR

Iced coffee

Assorted donuts

AFTERNOON DONUTS

Iced coffee

Donut ice cream sandwiches served with vanilla & chocolate ice cream

Ice Cream Attendant Required

AZBEE HONEY

Honey yogurt panna cotta

Honey almond cake

Bit O' Honey

Honey waffle

Honey sticks

Honey roasted peanuts

Kombucha



BREAKS

Breaks are based on 30 minutes of service & pricing is per person.
One break location per 50 guests will be offered complimentary.
Additional charges apply for more than one break location per 50 guests.

ARIZONA CITRUS

Orange creamsicle brownie

Lemonade cookies

Kumquat financier

Ricotta, citrus jam, herbs, crostini

Blood orange pink grapefruit lemonade

BYO TRAILS

Mixed nuts & seeds

Dried blueberry

Dried mango

Dried cranberries

M&Ms

Pretzels

Dark chocolate chips

House made granola

Citrus flavored infused water

Hibiscus berry herbal flavored iced tea

WRIGLEY FIELD

Mini corndog poppers

Warm salted pretzel bites with honey mustard, IPA cheese sauce

Individually boxed Cracker Jacks

Red Vines

Arnold Palmer



BREAKS

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POPCORN

Freshly popped butter popcorn with salts - white cheddar, churro, salt & vinegar, garlic parmesan, caramel, chili lime (house blend)

Crafted root beer

Mandarin Jarritos soda

SUGAR

Salt water taffy, Watermelon Frooties

Lemonheads, Warhead sours

Smarties, Sugar Daddy

Pixy Stix, High Chew

Airhead, Rainbow mini lollipop

Sugar-free fruit candy

MACARON BREAK

Displayed Macarons

Toasted artisan bread toast point, herb lavash, whipped feta, pistachio crumble, AZB honey, citrus jam

Choose one of the following:

One round of passed One Hope Sparkling Wine for the first 10 minutes

Brewed Organic Earl Grey with Lavender

Organic Long Life Green Tea

Iced Chai Tea Latte

Biltmore Breeze Iced Tea



A LA CARTE BREAKS

One break location per 50 guests will be offered complimentary.
Additional charges apply for more than one break location per 50 guests

INDIVIDUAL SNACKS

Potato chips
Pretzels
Apple chips
Candy bars
Trail mix
Cliff bars
Kind bars
RX bars
Ice cream bars – fruit or traditional
Assorted Beef jerky
Vegan jerky
Fruit jerky
Fruit fig bars

BY THE POUND

Mixed nuts
Honey roasted peanuts
Trail mix
Hand cut potato chips with French onion dip

BY THE DOZEN

Assorted sweet danishes
Spinach & feta danishes
Cinnamon rolls with cream cheese frosting
Croissants
Chocolate croissants
Assorted donuts
Assorted NY style bagels & whipped cream cheese
Lemon scones
Blueberry scones
Golden raisin scones
House made AZB Citrus, cranberry, granola bar
Breakfast bread sliced – choice of banana, zucchini, cinnamon crumble
Double fudge brownies
Butterscotch blondie
Individual yogurts
Cookies – assortment of chocolate chip, oatmeal raisin, sugar

BY THE DOZEN

Whole fruit
Mini muffins
Lemon bars
Pecan bars
S'mores bars
Almond bars

BY THE DOZEN

Warm salted pretzel bites with IPA cheese sauce

GLUTEN FREE BY THE DOZEN

Assorted muffins
Fudge brownies
Chocolate chip cookies
NY Style bagels & whipped cream cheese
Classic French macarons

BOTTLED

Coca-Cola, Diet Coke and Sprite & Spindrift flavored sparkling water
Path refillable still water
San Pellegrino sparkling water
Cold Brew La Colombe
Red Bull energy drinks (regular & sugar-free)
Cold-Pressed juice
Coconut Water
Iced Tea
Kombucha
Gatorade

BY THE GALLON - CHILLED

Fresh juices – choice of orange, cranberry, apple, grapefruit, tomato, carrot, pineapple
Fresh lemonade
Infused water – Choice of (tangerine/thyme, cucumber/mint, strawberry/basil)
Iced tea
Cold brew coffee
Sonoran Brewery draft root beer

BY THE GALLON - BREWED & STEEPED

La Colombe coffee
La Colombe decaf
Served with whole, skim & almond milk
Herbal & caffeinated teas



LUNCH




LUNCH BUFFETS




Pricing is based on 90 minutes of service. All lunches include freshly brewed regular & decaffeinated La Colombe coffee, iced tea & assorted hot teas. Surcharge for under 25 guests, \$250 per event.

Taste of the South


SALADS



Deconstructed baby iceberg, bacon lardons, heirloom cherry tomatoes, pickled red onions, bleu cheese, candied pecans, grain mustard dressing, house shallot vinaigrette


Pickled heirloom tomato salad   

Watermelon lime mint salad   


ENTREES



Southern fried chicken, house made hot sauce 

Smoked brisket, sweet BBQ sauce, pickled onions, green onions  

Blackened dorado, lemon, thyme, beurre blanc 

SIDES

White cheddar mac & cheese, butter toasted herb panko 

Roasted Brussels sprouts, caramelized maple  

SWEETS

Pecan squares

Banana pudding

Red velvet cheesecake tart







LUNCH BUFFETS




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The Local


SALADS



Baby arugula & baby spinach, red onions, cucumber, tomato, Mexican cheese, shaved radish, cilantro, chili lime vinaigrette, house vinaigrette  

Citrus, jalapeno, cilantro slaw  

Watermelon, tajin, lime   



ENTREES


Citrus achiote charred chicken thigh, au jus 

Ancho grilled strip loin, onion demi, salsa verde  

SIDES


Spanish rice  


Charro beans, bacon  

Mexican street corn, aioli, cotija cheese, tajin, cilantro, flaming hot Cheetos crunch 

SWEETS

Lemon meringue tarts

AZB honey panna cotta 

Passion Mango Sunrise Cake 



LUNCH BUFFETS

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El Taco Barra

SALADS

Romaine, hearts of palm, jicama, tomato, cucumber, pickled red onions, radish, queso fresca, smoked jalapeno ranch 🌿🌱🌾🍷

Black bean roasted corn salad 🌿🌱🌾🍷

Mexican fruit Salad: watermelon, cantaloupe, honeydew, pineapple, mango, tajin, lime, chamoy 🌿🌱🌾🍷

ENTREES

Machaca beef, roasted sweet peppers 🌱🌾🍷

Chicken tinga 🌱🌾🍷

Pork carnitas, pickled onions 🌱🌾🍷

Flour tortilla, cotija cheese, escabeche, onions & cilantro, salsa roja, salsa Verde, sour cream, limes

SIDES

Refried beans 🌱🌾🍷

Cilantro lime rice 🌱🌾🍷

SWEETS

Caramel flan 🌱🌾🍷

Dulce de leche cheesecake

Mexican wedding cookies



LUNCH BUFFETS

Pricing is based on 90 minutes of service. All lunches include freshly brewed regular & decaffeinated La Colombe coffee, iced tea & assorted hot teas. Surcharge for under 25 guests, \$250 per event.

Fresh & Fit

SALADS

Kale Caesar, chopped romaine, baby kale, parmesan cheese, shaved celery, capers, croutons, Caesar dressing, house vinaigrette 🌿

Quinoa salad, pickled red onions, cucumber, cherry tomato, olives, feta cheese, basil pesto vinaigrette 🌿🥗

Pickled beets, goat cheese, mandarin orange segments, citrus vinaigrette 🌿🥗

ENTREES

Pan-seared la plancha chicken, green chili chicken jus 🥗🥗

Seared salmon, fennel tomato coulis 🥗🥗

SIDES

Turmeric roasted cauliflower, white balsamic 🌿🥗🥗

Roasted asparagus, feta, EVOO, lemon 🌿🥗

SWEETS

Cranberry flax cookies

Mini fruit tarts

Carrot cake bites 🌿🥗




LUNCH BUFFETS

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Deli-cious

SALADS



Baby gem arugula and radicchio, capers, shaved celery, parmesan cheese, rustic croutons, radishes, Caesar and red wine vinaigrette

Tomato, mozzarella, basil, balsamic reduction, EVOO, salami 

Pasta salad, roasted vegetables, tomato vinaigrette

Citrus House Marinated Olives   

BUILD YOUR OWN SANDWICH

Chilled - flank steak, chicken, sliced turkey, salami  

Cucumber lettuce wraps, fresh baked artisan breads

Green leaf lettuce, wine ripe tomatoes, shaved red onion

Mayonnaise, whole grain mustard, chimichurri, pickles

SWEETS

Fudge brownies

Butterscotch blondies

Lemon bars






LUNCH BUFFETS


Pricing is based on 90 minutes of service. All lunches include freshly brewed regular & decaffeinated La Colombe coffee, iced tea & assorted hot teas. Surcharge for under 25 guests, \$250 per event.

The Tailgate



SALADS


Whole grain mustard potato salad   

Cole slaw   

Greek orzo salad, feta, Kalamata olives, cucumber, red onions, heirloom cherry tomatoes, herbs, lemon red wine vinaigrette 

ENTREES

Grilled wagyu beef burger sliders  

Vegetarian Burger available upon request 

Arizona hot crispy chicken 

Citrus BBQ soy curls

SIDES

Potato buns, pickles, lettuce, tomato, onion, house fermented hot sauce, ketchup, yellow mustard, mayo, cheddar, Swiss cheese

SWEETS

Mini cupcakes

S'mores bars

Lemon meringue tarts



LUNCH BUFFETS


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Pacific Rim

SALADS


Tatsoi greens, mandarin oranges, cranberries, pickled red onion, shaved radish, mango & house vinaigrette




Kimchi cucumber salad 


Tuna poke, wakame, pickled red onion, shaved radish, sea salt, sesame seeds, wonton strips


ENTREES

Huli Huli chicken, honey BBQ sauce 

Braised short ribs, Korean BBQ sauce, green onion, cilantro 

SIDES


Coconut oil scented long grain rice, toasted sesame seeds 

Baby bok choy, orange ginger carrots 

SWEETS

Matcha almond cookies

Ginger spice cake

Mango panna cotta 



LUNCH BUFFETS

Pricing is based on 90 minutes of service. All lunches include freshly brewed regular & decaffeinated La Colombe coffee, iced tea & assorted hot teas. Surcharge for under 25 guests, \$250 per event.

BYO Buddha Bowl

GRAINS

Quinoa

Basmati

Cauliflower rice

ADD YOUR GREENS

Baby spinach, Tuscan kale, organic arugula

ADD YOUR VEGETABLES

Sugar snap peas, corn, Heirloom baby tomatoes, crispy garbanzo beans, mushrooms, cucumbers, carrots, peppers, herbs, radish, pomegranate seeds, pepitas, sunflower seeds, almonds

PROTEINS

Beef tenderloin

Jumbo prawns

Roasted chicken

SAUCES

House made hot sauce, teriyaki, creamy garlic avocado, sweet Thai chili, citrus vinaigrette

Raita 

SWEETS

Matcha almond cookies

Chinese five spice gâteau





PLATED LUNCH

Select one salad, one entrée & one dessert. Pricing is based on 90 minutes of service. All lunches include freshly brewed regular & decaffeinated La Colombe coffee, iced tea & assorted hot teas.

Salads

BABY GREENS

Heirloom cherry tomatoes, cucumber, shaved radish, citrus vinaigrette

KALE CAESAR

Romaine, baby kale, parmesan cheese, toasted pepitas, croutons, house made creamy lemon Caesar dressing

HEIRLOOM TOMATO

Stracciatella, pea tendrils, basil, lemon EVOO, balsamic pearls, course sea salt

SPINACH & ARUGULA

Roasted beets, goat cheese, orange supremes, toasted pine nuts, champagne chive vinaigrette

ROMAINE WEDGE

Blue Cheese Mousse, heirloom cherry tomatoes, pickled red onions, pistachio, shaved radish, honey black pepper vinaigrette

BABY ICEBERG WEDGE

Hard boiled eggs, heirloom cherry tomato, charred corn, black beans, pickled onion, queso fresco, cilantro lime ranch

PLATED LUNCH

Select one salad, one entrée & one dessert. Pricing is based on 90 minutes of service. All lunches include freshly brewed regular & decaffeinated La Colombe coffee, iced tea & assorted hot teas. Pre-determined "choice of" entrée available at the highest priced entrée selection. Salad & dessert must remain the same for all entrees.

Entrees

HERB SEARED FRENCH CHICKEN BREAST

Boursin polenta, haricots verts, smoked tomato compote

ACHIOTE CHICKEN BREAST

Spanish rice, black bean puree, charred corn chayote relish, chipotle chicken jus

SOUTHWEST-SPICED CHICKEN

Cilantro white rice, citrus avocado aioli, black beans roasted corn relish, Cotija cheese, pickled onions, ancho lime aioli

BLACKENED DORADO

Cilantro rice, black beans, elote, escabeche, radish, ancho lime aioli

CHARRED SALMON

Quinoa pilaf (roasted beets, cauliflower, baby spinach, herbs) grilled pineapple jalapeno relish, queso fresca

SOUTHWEST BRAISED SHORT RIB

Green chili mashed potatoes, roasted tri-color baby carrots, asparagus, short rib demi

FILET OF BEEF

Yukon mashed potatoes, roasted Brussels sprouts, baby carrots, wild mushroom demi

Dessert

SEA SALT BUTTERSCOTCH POT DE CRÈME

Fresh raspberries, citrus anglaise

WHITE CHOCOLATE YUZU TART

Cardamom whipped cream, strawberry coulis

VANILLA CHEESECAKE

Fresh berries, raspberry sauce

FLOURLESS CHOCOLATE CAKE

Chocolate cremeux, anglaise

TIRAMISU TRIFLE

Espresso soaked lady fingers, coffee foam





SOUPS

Add soup to any lunch buffet. Must be purchased for full guarantee.

Cold Soups

TOMATO GAZPACHO   

CORN, SPICED PEPITAS, SMOKED PAPRIKA OIL  

AVOCADO CUCUMBER  

WATERMELON, MINT, CUCUMBER

POTATO SOUP

VICHYSSEOISE

Hot Soups

TORTILLA SOUP 

POSOLE   

TOMATO BISQUE  

BUTTERNUT SQUASH 

CREAMY ONION & BACON 

CARROT, COCONUT, GINGER  

CHICKEN NOODLE 



RECEPTION

RECEPTION

All pricing is per person & must be purchased for the full guarantee of the event. Pricing is based on 90 minutes of service.

Displays & Light Snacks

CRUDITÉ (raw & grilled)

Heirloom carrots, cucumber, rainbow cauliflower, celery, cherry tomatoes

Grilled balsamic marinated, squash, zucchini, red onions, baby bell peppers, herb buttermilk dressing, hummus

ANTIPASTO

Prosciutto, salami, sopressata, parmesan reggiano, marinated mozzarella, marinated artichokes, mushrooms, olives, roasted tomato, crostini, lavosh, assorted crackers

IMPORTED & DOMESTIC CHEESE

Aged cheddar, local Queen Creek goat cheese, cambozola bleu, french brie Manchego grapes, dried fruits, nuts, fig jam, AZB honey, crostini, lavosh, assorted crackers

CHIPS & SALSA

House fried tortilla chips, hot queso, guacamole, salsa verde, salsa roja

FRUIT DISPLAY

Seasonal sliced fresh fruits



HOT HORS D'OEUVRES

Orders must be in quantities of 50. Minimum order of 50 pieces per item.

VEGETABLE



Vegetable springs rolls, soy scallion dipping sauce

Vegetable pot sticker, ponzu

Black bean empanadas, chimichurri

Spanakopita

Veg samosa

Falafel, yogurt dipping sauce

Green chili corn fritter, spicy aioli

SEAFOOD

Firecracker shrimp, soy sweet chili

Coconut tempura shrimp, kumquat citrus jam

Bacon wrapped scallop, balsamic reduction

Lump crab cake, citrus remoulade

CHICKEN

Chicken pot sticker, soy scallion dipping sauce

Chicken & waffle satay, spicy maple aioli

Chicken empanadas, chimichurri

Jerk chicken satay, pineapple salsa

Chicken wellington

BEEF & PORK

Pork pot sticker, soy scallion dipping sauce

Beef empanadas, cilantro aioli

Pigs in a blanket, mustard

Beef taquito, salsa verde

Carne asada, charred tomatillo salsa

COLD HORS D'OEUVRES

Orders must be in quantities of 50. Minimum order of 50 pieces per item.

VEGETABLE





Watermelon, feta, pistachios 

Mint honey blue berry, boursin cheese, crostini

Heirloom Tomato, fresh mozzarella, basil crème,
on crisp

Goat cheese, sweet white balsamic onions,
phyllo cup


Deviled egg  

Pickled beet, prickly pear goat cheese, crostini

Prickly pear, goat cheese, Granny apple
chutney, blue corn bread



SEAFOOD

Lobster salad, profiterole

Smoked salmon, cucumber roulade, chives
crème fresh 

Tuna poke, sriracha cream, wonton crisp


Shrimp ceviche, cucumber cup  


White fish ceviche, cucumber cup  


Sesame seared ahi tuna, crisp wonton, sriracha
ginger cream


Mango shrimp, Thai chili cucumber cream

CHICKEN

Lemon thyme smoked chicken rillettes,
wonton cone 

Korean BBQ duck confit, green papaya slaw,
wonton crisp 


Chipotle chicken, black bean relish, corn
tortilla 

Chicken summer roll, ponzu chili sauce 

Chipotle chicken, jalapeño cream cheese,
wonton cone

BEEF & PORK

Tenderloin, bacon jam, bleu cheese mouse,
crostini

Beef tartar, crostini 

Charred beef, chimichurri, cotija cheese,
tortilla crisp

Beef tenderloin, spiced cream cheese, red
onion jam, marble rye

Heirloom tomato, bacon, basil lemon aioli,
toasted bread

Prosciutto wrapped apple, baby arugula  

RECEPTION STATIONS



Stations are designed to enhance receptions & may not be purchased unaccompanied. 3 Station minimum. All stations must be purchased for the full guarantee of the event. All chef action stations are priced for 90 minutes of service. One Culinarian per 100 guests.

Displayed Stations

PHO STATION

Thin sliced brisket, hoisin glazed pork belly, shrimp, grilled tofu, classic beef bone broth, roasted vegetable broth, mung bean sprout, sriracha, red onion, cilantro, scallions, sliced jalapeño, Thai basil, lime wedge, rice noodles

GRILLED CHEESE STATION

Braised short rib, aged cheddar, sourdough
Mozzarella, heirloom tomato, onion, bacon jam 
Ricotta, fermented strawberries, basil, AZB honey 

SEAFOOD PAELLA

Lobster, scallops, shrimp, mussels, chorizo, chicken thigh, Saffron rice, red peppers, peas, scallions

SLIDER STATION

Choose 2 types, 3 types

Angus beef, Tillamook cheddar, house pickle AZB sauce

Korean BBQ pork belly, pickled slaw

Tuna poke, kimchi, wasabi aioli, cucumber pickled ginger slaw

Nashville hot chicken, ranch slaw, house pickle

Beyond burger, vegan cheese, house pickle, tomato jam

All served on potato bun

Served with crispy tots

SOUTHWEST CAESAR SALAD

Chopped romaine, parmesan, black beans, heirloom cherry tomatoes, cotija cheese, roasted corn, spiced pumpkin seeds, tortilla strips, chipotle lime Caesar dressing

NAVAJO FRIED BREAD

Colorado (red chili beef), green chili chicken, New Mexico bean stew, sour cream, cheddar cheese, diced tomatoes, shredded lettuce, salsa roja, salsa Verde

GUACAMOLE STATION

Avocado, house fried tortilla chips, diced red onions, garlic, pomegranate seeds, grilled onions, charred tomatoes, fired roasted jalapenos, cilantro, lime, orange, sea salt served with salsa roja & tomatillo salsa

Attended Stations

RISOTTO

Arborio, parmesan Reggiano, herbs, micro greens
Farro, roasted wild mushroom, parmesan reggiano served in a parmesan bowl display

PASTA

Bucatini pasta, grilled shrimp, bacon lardons, roasted tomatoes, fresh herbs, parmesan reggiano, garlic parmesan cream, nut free pesto

TACO STATION



Machaca Beef, chicken tinga, carnitas, vegan soy curls, cotija cheese, cilantro, limes, salsa verde, salsa roja, flour tortillas

DESSERT STATIONS

Stations are designed to enhance receptions & may not be purchased unaccompanied, 3 Station minimum. All stations must be purchased for the full guarantee of the event. All chef action stations are priced for 90 minutes of service. One Culinarian per 100 guests.

Displayed Stations



CHOCOLATE OVERLOAD

Milk chocolate pot de crème , chocolate covered almonds , triple chocolate tart, white chocolate raspberry cheesecake, double fudge brownies

DESSERT BAR

Assortment of lemon bars, pecan bars, s'mores bars & raspberry almond bars

DESSERT VERRINES

Strawberry shortcake trifle, prickly pear panna cotta, , sea salt butterscotch pot de crème , vanilla white chocolate panna cotta

BEIGNETS

Beignets with bourbon caramel, chocolate & vanilla bean dipping sauces, apple, cherry & blueberry compotes, whipped cream

Attended Stations

GELATO

Choose 3 flavors: chocolate, vanilla, salted caramel, coconut, strawberry. served with mini waffle cones

BANANAS FOSTER

Rum caramel, flambéed bananas, vanilla ice cream, pecans, whipped Chantilly cream **Chef Attendant Required*

CHURROS

Chocolate & vanilla ice cream, abuelita chocolate sauce, rum caramel, whipped cream

RECEPTION STATIONS

All items are a la carte. Specific types & quantities must be pre-selected. Optional Sushi chef at \$350 per chef.

Seafood Stations

CHILLED SEAFOOD

Lobster tail

Jumbo shrimp

Snow crab claws

Bloody mary cocktail sauce, guajillo aioli, louis sauce, lemon, tabasco

Add on option:

King crab legs split

Cold-water oysters, yuzu ponzu

SUSHI STATION

Maki (rolls): spicy tuna, shrimp tempura, yellow tail, California, vegetable

Nigiri: tuna, salmon, yellow tail, shrimp

Soy sauce, pickled ginger

CEVICHE BAR

White fish ceviche, Shrimp ceviche, tuna poke, House fried tortilla chips, wonton chips





RECEPTION STATIONS

Stations are designed to enhance receptions & may not be purchased unaccompanied. All stations must be purchased for the full guarantee of the event. All chef action stations are priced for 90 minutes of service. One Culinarian per 100 guests for each station.

Carving Stations

TENDERLOIN OF BEEF Serves 25 guests  

Peppercorn crusted beef tenderloin, red wine veal demi, Au Poivre

RIBEYE Serves 25 guests  

Oven roasted rib eye, sea salt herb crust, béarnaise

WHOLE CHICKEN Serves 20 guests  



Southwest spiced chicken, chimichurri, citrus BBQ sauce

RACK OF LAMB Serves 20 guests  

Seared rack of lamb, pistachio crusted, mint salsa Verde, mango jalapeno chutney

PORK TENDERLOIN Serves 20 guests  

Mojo marinated pork tenderloin, chimichurri, chili Colorado sauces

FISH Serves 20 guests  

Cedar plank salmon, herb caper remoulade, lemon beurre blanc





DINNER

DINNER BUFFETS

Pricing is based on 90 minutes of service. All dinners include freshly brewed regular & decaffeinated La Colombe coffee, iced tea & assorted hot teas. Surcharge for under 25 guests, \$250 per event.

American Smokehouse

SALADS

Iceberg, blue cheese, bacon lardons, heirloom cherry tomatoes, red onions, herb buttermilk dressing

Creamy coleslaw 🌿🌱

Baby shrimp roasted corn salad 🌱🌱

ENTREES

Smoked brisket, pickled onions, roasted peppers, green onions, BBQ sauce 🌱🌱

St Louis ribs, citrus BBQ 🌱

Blackened chicken, lemon butter 🌱

SIDES

Scalloped potatoes, white cheddar 🌿🌱

Creamed spinach 🌱

SWEETS

Apple tarts

Chocolate fudge cake

Cowboy cookie bars

Warm peach cobbler



DINNER BUFFETS

Pricing is based on 90 minutes of service. All dinners include freshly brewed regular & decaffeinated La Colombe coffee, iced tea & assorted hot teas. Surcharge for under 25 guests, \$250 per event.

Farm Fresh

SALADS

Tender greens, blue cheese, olives, garbanzo beans, cucumber, red onions, shaved radish, lemon herb vinaigrette 🌿🌱

Northern white bean salad, tomatoes, jalapenos, red onion, cilantro cumin dressing 🌱🌱

Roasted carrot & golden beets salad, goat cheese, cranberries, red wine honey vinaigrette 🌿🌱

ENTREES

Basil pesto chicken breast, lemon chicken jus 🌱🌱

Grilled salmon, lemon herb tomato relish 🌱🌱

Bistro tenders, charred onion demi 🌱🌱

SIDES

Herb roasted tri-color fingerling potatoes 🌱🌱🌱

Turmeric roasted cauliflower 🌱🌱🌱

SWEETS

Fresh fruit tarts

Cherry white chocolate verrine 🌱

Raspberry almond bars

Carrot cake



DINNER BUFFETS

Pricing is based on 90 minutes of service. All dinners include freshly brewed regular & decaffeinated La Colombe coffee, iced tea & assorted hot teas. Surcharge for under 25 guests, \$250 per event.

Kenata's Signature

SALADS

Tijuana Caesar, little gem, cotija cheese, parmigiana, Caesar dressing

Charred stone fruit salad, greens, smoked ricotta, grilled seasonal fruit, peach vinaigrette 🌿🌱

Shrimp ceviche, Piquillo pepper, leache De Tigre, yuzu kosho, red onion, cucumber 🌱

ENTREES

Wagyu Brisket, charred sweet baby bell peppers 🌱🌱

Charred achiote chicken, chicken jus reduction 🌱🌱

Seared seabass, mole verde 🌱🌱

SIDES

Peruvian rice 🌱🌱

Esquite sweet corn, lime, cotija cheese, mayo 🌿

Warm flour tortillas, pickled onions, salsa verde, salsa roja

SWEETS

Churros with tequila anglaise

Coconut tres leches shooters

Mexican cinnamon brownies

Key lime tart



DINNER BUFFETS

Pricing is based on 90 minutes of service. All dinners include freshly brewed regular & decaffeinated La Colombe coffee, iced tea & assorted hot teas. Surcharge for under 25 guests, \$250 per event.

Flavors of Athens

SALADS

Chopped romaine, feta cheese, Kalamata olives, cherry tomatoes, cucumber, red wine vinaigrette 🌿 🌱

Heirloom tomato, stracciatella, basil, lemon EVOO, balsamic pearls, course sea salt 🌿 🌱

Chickpea salad, baby shrimp, roasted tomatoes, peppers, red onions, herbs, lemon vinaigrette 🌱 🌱

ENTREES

Harissa grilled chicken 🌱 🌱

Seared salmon, chermoula 🌱 🌱

Ras el hanout lamb chops, mango jalapeno mint chutney 🌱 🌱

SIDES

Cous cous, lemon herbs 🌿 🌱

Curried cauliflower 🌱 🌱 🌱

SWEETS

Lemon olive oil cake

Ricotta cheesecake

Pistachio panna cotta 🌱

Baklava



DINNER BUFFETS

Pricing is based on 90 minutes of service. All dinners include freshly brewed regular & decaffeinated La Colombe coffee, iced tea & assorted hot teas. Surcharge for under 25 guests, \$250 per event.

Rustic Italian

SALADS

Romaine, parmesan cheese, focaccia croutons, creamy Caesar dressing

Panzanella salad, peppers, onions, feta cheese 🌿

Heirloom tomato & cucumber salad, lemon basil
EVOO 🌿🌿🌿

ENTREES

Chicken cacciatore 🌿🌿

Charred branzino, lemon caper butter sauce 🌿

Pasta, braised beef short rib ragu, parmesan cheese, herbs

SIDES

Farro risotto 🌿

Ratatouille 🌿🌿🌿

SWEETS

Tiramisu

Cannoli

Limoncello cheesecake

Italian almond macarons 🌿



DINNER BUFFETS

Pricing is based on 90 minutes of service. All dinners include freshly brewed regular & decaffeinated La Colombe coffee, iced tea & assorted hot teas. Surcharge for under 25 guests, \$250 per event.

Catalina

SALADS

Baby spinach, goat cheese, strawberries, pomegranate seeds, balsamic vinaigrette 🌿🌱

Chickpea, roasted beets, tomatoes, red onions, cilantro, avocado, lemon vinaigrette 🌿🌱

Heirloom tomato, avocado, cucumber salad 🌿🌱🌱

ENTREES

Fennel pollen dusted salmon, sofrito relish 🌱🌱

Ras el hanout chicken, chermoula 🌱🌱

Roasted tenderloin, port wine wild mushroom reduction 🌱🌱

SIDES

Roasted sweet potatoes, herb pistou 🌿🌱🌱

Heirloom charred tri-color carrots, turmeric infused local honey, herbs 🌿🌱

SWEETS

Carrot cake

S'mores bars

Strawberry shortcake trifle

Boysenberry tarts



DINNER BUFFETS

Pricing is based on 90 minutes of service. All dinners include freshly brewed regular & decaffeinated La Colombe coffee, iced tea & assorted hot teas. Surcharge for under 25 guests, \$250 per event.

1929

SALADS

Baby arugula, blue cheese, apples, candied walnuts, blueberry vinaigrette 🌿🌍

Roasted beets, goat cheese, citrus, frisee 🌿🌍

Lobster salad, tomato, bacon 🌍🌍

ENTREES

Seared seabass, herb lemon butter 🌍

Port braised short ribs, demi 🌍🌍

Grilled chicken, fermented blueberry infused barbeque sauce 🌍🌍

SIDES

Whole roasted red bliss potatoes 🌿🌍🌍

Truffle roasted root vegetables 🌿🌍🌍

SWEETS

Fig cookies

Shoofly pie

Strawberry rhubarb cake

Boston cream cupcakes





Bread Service available for \$2 per person

Elevated Bread Service \$5 per person

PLATED DINNER

Select one salad, one entrée & one dessert. Pricing is based on 90 minutes of service. All dinners include freshly brewed regular & decaffeinated La Colombe coffee, iced tea & assorted hot teas.

Salads

BABY GREENS



Heirloom cherry tomatoes, julienne carrots, cucumber, shaved radish, citrus vinaigrette

ASIAN MARKET



Cabbage, edamame, julienne peppers, carrots, radish, mandarin oranges, cilantro, toasted sesame seeds, orange soy vinaigrette

BABY SPINACH & ARUGULA



Apples, grapes, pomegranate seeds, celery, toasted spiced pepitas, Waldorf vinaigrette

BOUQUET OF GREENS

Gorgonzola spread, roasted tomatoes, bacon, pickled onions, avocado dressing

GRILLED ROMAINE WEDGE



Cotija cheese, roasted chick peas, heirloom tomatoes, cucumber, herbs, peppercorn parmesan dressing

SOUTHWEST BABY GEM



Corn, queso fresca, spiced corn nuts, shaved radish, focaccia croutons, Tapatio ranch

HEIRLOOM TOMATO



Roasted beets, strawberry, goat cheese mousse, frisee, pistachio, balsamic pearls, white balsamic dressing

BABY ARUGULA



Freeze dried corn, Israeli cous cous, tomatoes, dried cranberries, pepitas, asiago cheese, basil pesto buttermilk dressing

PLATED DINNER

Select one salad, one entrée & one dessert. Pricing is based on 90 minutes of service. All dinners include freshly brewed regular & decaffeinated La Colombe coffee, iced tea & assorted hot teas. Pre-determined "choice of" entrée available at the highest priced entrée selection. Salad & dessert must remain the same for all entrees.

Entrees

SONORAN SPICED CHICKEN

Lime cilantro rice, calabacitas (squash, corn, green chili), corn butter

CORIANDER PISTACHIO CRUSTED CHICKEN

Carrot puree, herb fingerling potatoes, roasted cauliflower, chicken jus

SEARED CHICKEN

Wild mushroom risotto, lemon parsley pistou

SEARED SEABASS

Yukon gold mashed potatoes, asparagus, prickly pear, beurre blanc

GRILLED SALMON

Roasted root vegetable quinoa, baby spinach, tomato basil vinaigrette

BLACKENED SNAPPER

Polenta, roasted broccolini, baby carrots, sofrito relish, green herb oil

PAN ROASTED FILET OF BEEF

Yukon gold mashed potatoes, roasted tri-color cauliflower, charred onion demi

BRAISED SHORT RIB

Polenta, wilted greens, onion jam, braising jus reduction

SQUARE CUT NEW YORK STRIP

Tri-color roasted fingerling potatoes, carrot puree, tri-color cauliflower, red wine reduction

GRILLED BONE-IN PORK CHOP

Yukon mashed potatoes, bacon Corn edamame relish, sweet port peal demi

Duets

PAN ROASTED FILET OF BEEF & BEURRE MONTE LOBSTER TAIL

Yukon gold mashed potatoes, asparagus, charred onion, demi

CHICKEN & SHRIMP

Yukon gold mashed potatoes, haricot verts, prickly pear, beurre blanc

BLACKENED SNAPPER & GRILLED SHRIMP

Polenta, roasted Brussels sprouts, baby carrots, sofrito relish, green herb oil, sweet port veal demi

ACHIOTE AIRLINE CHICKEN BREAST & BLACKENED DORADO

Spanish rice, black bean puree, charred corn chayote relish, chipotle chicken jus

PAN ROASTED FILET OF BEEF & BEURRE MONTE CHILEAN SEABASS

Yukon gold mashed potatoes, asparagus, charred onion, demi



PLATED DINNER

Select one salad, one entrée & one dessert. Pricing is based on 90 minutes of service. All dinners include freshly brewed regular & decaffeinated La Colombe coffee, iced tea & assorted hot teas.

Dessert

Chocolate Silk Cake

Triple chocolate flourless cake, fresh raspberries, dark chocolate sauce

PB&J Dome

Peanut butter mousse, raspberry jam center, fudge ganache, raspberry coulis

Butter Toffee Cheesecake

Vanilla wafer crumble, toffee sauce

White Chocolate Passion Fruit

White chocolate mousse, passion fruit curd, Sable Breton crust, passion coulis

Bourbon Pecan Tart

Vanilla shortbread crust, whiskey caramel sauce

Black Forest Martini

Dark chocolate cake, Amarena cherries, white chocolate cremeux

Apple Crumble Tart

Vanilla shortbread crust, oat streusel, cinnamon anglaise

Passion Mango Sunrise Cake

Vanilla cake, passion fruit cream, mango gelee and vanilla buttercream

PLATED DINNER

Add soup or starter to any plated dinner. Must be purchased for full guarantee.

Cold Appetizers

BEEF TARTAR

Truffle black garlic aioli, caper, chives, egg yolk, toast

CITRUS GRILLED SHRIMP 🌱

Charred watermelon, queso fresco, radish, tiny greens, lime vinaigrette

TUNA TATAKI 🌱

Sweet soy reduction, avocado, jalapeno, pickled vegetables, spicy aioli

SNAPPER CEVICHE 🌱

Avocado, red onion, jalapeno, peppers, cilantro, tostadas

SMOKED TOMATO TARTAR 🌱 🌱

Avocado, radish, jalapeno, crostini

Hot Appetizers

ELOTE 🌱

Roasted corn, cotija cheese, aioli, lime, cilantro, chili

PORK BELLY 🌱

Masa cake, prickly pear gastrique, kumquat citrus jam

BUTTER POACHED LOBSTER RISOTTO 🌱

Baby spinach, herbs

SEARED U-8 SCALLOP 🌱

Corn puree, bacon jam, jalapeno, herb oil

Hot Soups

TORTILLA SOUP 🌱

POSOLE 🌱 🌱 🌱

TOMATO BISQUE 🌱 🌱

BUTTERNUT SQUASH 🌱

CREAMY ONION & BACON 🌱

CARROT, COCONUT, GINGER 🌱 🌱



BEVERAGE



BARS

One bartender per 100 guests. Bartender fees are \$275 per bartender.

Biltmore Bar

kettle one vodka | tanqueray 10 gin | ron zacapo Rum | casamigos tequila | knob creek bourbon | crown royal whiskey | glenmorangie original 10 scotch | dekuyper

bud light | miller light | modelo especial | blue moon | samuel adams boston lager | stella artois | barrio brewing co-citrazona ipa | wren house brewing co-spellbound ipa | wren house co-big pils pilsner | Austin eastciders blood orange cider | heineken 0.0 | assorted sodas & mixers & red bull

Iconoclast chardonnay | Napa Valley, CA

Iconoclast cabernet | Napa Valley, CA

Perrier-Jouet sparkling | Empernay, France

Cocktail selections

Domestic/non-alcoholic beer

Imported/microbrew Beer

Coca-Cola soft drinks & flavored sparkling water

Non-sparkling Waters

Red bull- regular & sugar free

Mineral waters/fruit juice

BARS

One bartender required per every 100 guests. Bartender fees are an additional cost. Pricing listed is per drink.

Bubbles & Bellinis Bar

SERVED WITH PROSECCO OR SPARKLING WINE

selection of juices:

Acai, White Peach, Hibiscus, Lychee, Orange, Grapefruit

After Dinner Cordial Bar

DISARONNO, Amaretto

Bailey's, Irish Cream

Taylor 10yr, Port

Sambuca, Liqueur

Kahlua, Coffee Liqueur

Grand Marnier, Orange Liqueur

Courvoisier V.S., Cognac

Averno, Amaro

Banfi, Grappa

Campari

Aperol

Smoked Craft Cocktails

Smoked Old Fashioned

Smoked Espresso Martini

Smoked Bloody Mary – with smoked bacon

Smoked Manhattan

Smoked Mezcal Negroni – Campari, Mezcal, Sweet Vermouth and Simple Syrup

Smoky Harvest Apple Cider Margarita – Mezcal, Triple Sec, Apple cider, Maple Syrup, Apple Slices and cinnamon sticks, rimmed with cinnamon sugar and sea salt

Dragons Breath – Bourbon, St Germain, Cointreau, Simple Syrup

Smoked Manhattan with Cinnamon – Bourbon, Sweet Vermouth, Orange Bitters, Luxardo Cherry Syrup, garnish with a cinnamon stick

BARS

One bartender required per every 100 guests. Bartender fees are an additional cost. Pricing listed is per drink.

Prohibition Bar

THE ORIGINAL TEQUILA SUNRISE

1 oz. of Silver Tequila

¾ oz. of Vedrenne Supper Cassis

½ oz. of fresh lime juice

½ oz. of agave

Build in a shaker, shake, strain into fresh glass over crushed ice, top with Fever Tree club soda, and garnish with a dehydrated blood orange.

MARTINI MEDIUM, CLASSIC 1935 WALDORF ASTORIA RECIPE

1 ½ oz. of dry gin

¾ oz. of sweet vermouth

¾ oz. of dry vermouth

Build in a mixing glass, stir until chilled, strain into a martini glass, squeeze lemon zest into the cocktail and garnish with an olive.

SIDE CAR

1 ½ oz. of cognac

¾ oz. of Cointreau

¾ oz. of fresh lemon juice

Build in a shaker, shake, strain into a coupe glass, garnish with a sugar rim, and aN orange twist.

AVIATION

2 oz. of gin

½ oz. of maraschino liquor

¾ oz. of crème de violet

¾ oz. of fresh lemon juice

Build in a shaker, shake, strain into a coupe glass, and garnish with a luxardo cherry.

BARS

One bartender required per every 100 guests. Bartender fees are an additional cost. Pricing listed is per drink.

Prohibition Bar

MAMIE TAYLOR

2 oz. of blended scotch

¾ oz. of fresh lime juice

Build in a highball glass with fresh ice, top with Fever Tree ginger beer, and garnish with a fresh lime wheel.

MARY PICKFORD

1 ½ oz. of white rum

½ oz. of house grenadine

¼ oz. of maraschino liquor

1 ½ oz. of fresh pineapple

Build in a shaker, shake, strain into a coupe glass, and garnish with a fresh sprig of mint.

BOULEVARDIER

1 oz. of bourbon

1 oz. of Campari

1 oz. of sweet vermouth

Build in a mixing glass, stir, and strain into a rocks glass with large ice cube, garnish with an orange peel.

BARS

One bartender required per every 100 guests. Bartender fees are an additional cost. Pricing listed is per drink.

CBD Bar

TROPIC LOCO

Marley Pineapple Coconut

Rum, Coco Real, Pineapple Juice

MARLEY'S PINK PEAR

Marley Prickly Pear

Tequila, PP Pure, Lime Juice, Sweet n Sour

NOT YOUR AFTERNOON TEA

Marley Lemon Raspberry Tea

Vodka, Chambord, Lemon Juice, soda water

QUEEN BEE

Marley Herbal Honey

Vodka, sweet-n-sour

BIG ZONA

Marley Herbal Honey

Bourbon, Grapefruit Juice

BACKYARD LEMONADE

Defy Lemonade

Vodka, Lemon Juice, Lomocello, Simple Syrup

MANGO TANGO

Kill Cliff Mango Tango

Bacardi, Aperol, Lime Juice

BARS

One bartender required per every 100 guests. Bartender fees are an additional cost. Pricing listed is per drink.

Margarita & Paloma Bar

PALOMA

Silver Tequila

Homemade Grapefruit Soda

Garnished with a lime wheel

MARGARITA

Made with Silver Tequila

Homemade Sweet –n– Sour

And rimmed with a Salt & Tajin Mix

Garnished with a fresh lime wheel

Traditional Lime

Pineapple

Cucumber

Prickly Pear

Grapefruit

Passion Fruit

Make it spicy by adding Jalapeño to any of the above flavors

BARS

One bartender required per every 100 guests. Bartender fees are an additional cost. Pricing listed is per drink.

Martini Bar

MARTINI MEDIUM, CLASSIC 1935 WALDORF ASTORIA RECIPE

1 ½ oz. of dry gin

¾ oz. of sweet vermouth

¾ oz. of dry vermouth

Build in a mixing glass, stir until chilled, strain into a martini glass, squeeze lemon zest into the cocktail and garnish with an olive

CLASSIC CHOCOLATE MARTINI

1 ½ oz. of Vodka

Splash Fresh Vanilla

1 oz. of white chocolate liquor

1 oz. of cream

Build in a shaker, shake, strain into a martini glass, and garnish with chocolate shavings

FRENCH MARTINI

1 ½ oz. of vodka

Splash Fresh Vanilla

¾ oz. of simple syrup

1 ½ oz. of fresh pineapple juice

Build in a shaker, shake, strain into a martini glass, pour ½ oz. of Verdrenne Super cassis into cocktail, and garnish with an edible viola

COSMOPOLITAN

1 ½ oz. of Vodka

Squeeze of lemon juice

¾ oz. of Cointreau

¾ oz. of fresh lime juice

½ oz. of cranberry juice

Build in a shaker, shake, strain into a martini glass, and garnish with a lime wheel

BARS

One bartender required per every 100 guests. Bartender fees are an additional cost. Pricing listed is per drink.

Martini Bar

BLOOD ORANGE MARTINI

2 oz. of vodka

¾ oz. of Cointreau

1 oz. of blood orange puree

3 dashes of citrus bitters

Build in a shaker, shake, strain into a martini glass, and garnish with a dehydrated blood orange and viola

LEMON DROP

2 oz. of vodka

3 dashes citrus bitters

¾ oz. of Cointreau

½ oz. of simple syrup

¾ oz. of fresh lemon juice

Build in a shaker, shake, strain into a martini glass rimmed in sugar, garnish with a lemon wheel

ESPRESSO MARTINI

2 oz. of vodka

1 oz. of coffee liquor

½ oz. of coldbrew espresso

Build in a mixing, stir, strain into a martini glass, and garnish with a lemon zest. If you are building this drink for 007 himself, you may shake the life out of it, otherwise, don't

BARS

One bartender required per every 100 guests. Bartender fees are an additional cost. Pricing listed is per drink.

Mocktail Options

PINEAPPLE CRUSH

Tumeric Syrup, Pineapple Juice, Lemon Juice & Soda

HUCKLEBERRY SPRITZ

Huckleberry Syrup, Soda with Limes

WATERMELON COOLER

Watermelon Juice, Lime Juice & Mint, Smidge Soda Water

HIBISCUS MULE

Hibiscus Syrup, Lime Juice and Ginger Beer

TROPICAL BREEZE

Coconut Water, Cucumber Juice, Lime Juice & Mint

LEMONBERRY COOLER

Sparkling Water, Lemon Juice, Honey Syrup, Blueberries, Rosemary Sprig



WINE SERVICE

Pricing listed below is per bottle

CABERNET

Daou	Paso Robles, CA
Iconoclast	Napa Valley, CA
Mt Brave	California
Faust	Napa Valley, CA
Stags Leap, Artemis	Napa Valley, CA
Swanson	Napa Valley, CA
Heitz	Napa Valley, CA
Crossbarn by Paul Hobbs	Napa Valley, CA
7 Cellars, The Farm Collection	Paso Robles, CA
Skyside Newton	Sonoma County, CA
Chateau de Pez 2nd	Medoc, France

MERLOT

Bonterra	California
Estancia	Central Coast, CA

INTERESTING REDS

Montes Alpha, Carmenere	Central Valley, Chile
Ziata Mia, Madre Red Blend	Napa Valley, CA
Leese Fitch, Sirah Blend	California
Villa Antinori Toscana Rosso	Toscana Rosso, Italy

MALBEC

Achaval Ferrer	Mendoza, Argentina
Bodega Norton Reserve	Mendoza, Argentina

PINOT NOIR

Domaine Carneros	Carneros, CA
Cambria	Santa Maria Valley, CA
The Calling	Russian River, CA
Gran Moraine Yamhill-Carlton	Willamette Valley, Oregon
Ponzi Tavola	Willamette Valley, Oregon
Le Charmel	Pay d'OC- Languedoc, France



WINE SERVICE

Pricing listed below is per bottle

CHARDONNAY

Daou	Paso Robles, CA
Iconoclast	Napa, CA
Terrazas de los Andes	Mendoza, Argentina
7 Cellars The Farm Collection	Arroyo, CA
Patz & Hall Hyde Vineyard	Napa, CA
Stag's Leap Karia	Napa, CA
Flowers	Sonoma Coast, CA
Sanford Estate	Sta. Rita Hills, CA
Jadot Pouilly Fuisse	Burgundy, France

INTERESTING WHITES

Attitude by Pascal Jolivet	Loire Valley, France
Gerard Bertrand, Rose	Cote de Des Roses, France
Whispering Angel, Rose	Cotes de Provence, France
Heinz Eifel Riesling Shine	Rheinhessen, Germany
Bertani, Venezia Giulia, Pinot Gris	Friuli-Venezia Giulia, Italy
Terlato, Pinot Grigio	Colli Orientali del Friuli, Italy
Crossings, Sauvignon Blanc	Marlborough, New Zealand

SPARKLING

Domaine Ste. Michelle	Columbia Valley, WA
Perrier-Jouet	Empernay, France
One Hope	San Miguel, CA
Lanson Pere & Fils Brut	Champagne, France
Dom Perignon, Brut	Champagne, France
Moet Chandon Imperial Brut	Empernay, France
Faire La Fete Cremant	Languedoc, France
Veuve Clicquot	Reims, France
Ruinart, Blanc de Blanc	Reims, France
Veuve Clicquot, Brut Rose	Reims, France
Syltbar, Rose	Friuli, Italy

IMPORTANT THINGS TO KNOW

1. Alcohol

The Arizona State Liquor Commission regulates the sale & service of alcoholic beverages. The Arizona Biltmore is the only licensed authority to sell & serve alcoholic beverages for consumption on premises. Therefore, it is a resort policy that liquor may not be brought into the resort for use in banquet or hospitality functions. Arizona state liquor laws permit alcoholic beverage service from 6am through 2am Monday to Sunday.

2. Audio-Visual Services

Our fully equipped Audio-Visual Department is available 24 hours a day to assist you. Additional electrical power distribution is available in all function rooms. Supplemental surcharges will be based on set-up & actual power dropped per specifications. Supplemental surcharges for power usage will be bundled & applied per day. All audio-visual services are subject to a 24% taxable service charge along with applicable state tax.

3. Food & Beverage

The Arizona Biltmore is the only licensed authority to sell, serve or distribute any food & beverages on property. No food or beverages of any kind will be permitted to be brought into the Resort by any guest. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness

4. Function Rooms

Function rooms are assigned by the Resort according to the guaranteed minimum number of people anticipated. Room rental fees may be applicable if group attendance falls below the estimated attendance at the time of booking. The Resort reserves the right to assign another room for function in the event the room originally designated for such function shall become unavailable or inappropriate in the Resort's sole opinion. Extra charges may apply for unusual setup requirements, extra electrical hookups or telecommunication equipment.



5. Expected Attendance & Final Guarantees

Expected attendance numbers (noted as EXP on the Banquet Event Orders) for your events must be submitted by Noon, local time, 10 business days prior to the first scheduled event. Final guarantees (noted as GTD on the Banquet Event Orders) are due by Noon, local time, three (3) business days prior to the first scheduled event & cannot be reduced after this time. If final guarantees are not received, the expected attendance numbers will be the basis for billing purposes. Final guarantees are to be within 10% of the expected attendance numbers or additional charges will apply. If a final guarantee is reduced by more than 10% of the expected attendance number, the hotel will add a supplemental surcharge equal to the menu price per person multiplied by the difference between the expected attendance less 10% & the final guarantee. If a final guarantee is increased by more than 10% of the expected attendance, the hotel will add a supplemental surcharge to cover rush orders & overtime equal to 15% of the menu price multiplied by the difference of the final guarantee & the expected attendance plus 10%. Additionally, the contracted menu items may not be available for the additional guests added. You will be charged for the final guarantee, or number of guests served, whichever is greater. Hotel will only prepare food based on the final guarantees, & will not set rooms (noted as SET on the Banquet Event Orders) for more than 3% over the final guarantees.

6. Taxes, Gratuities/Service Charge & Supplemental Surcharges

All food & beverage prices are subject to a combined 26% taxable gratuity/service charge & current Arizona State Tax, which is subject to change. A portion of this combined charge (currently 16%) is a gratuity that is paid directly to Servers, Bussers and/or Bartenders assigned to the event. The remainder of the combined charge is a service charge that is retained by the hotel to cover discretionary & administrative costs of the event. For your information, please note that supplemental surcharges as described in this document are charges added to your master Account to pay for costs incurred by the Hotel in connection with additional equipment, administration, & staffing necessary for the event.

These surcharges will be solely retained by the Hotel & are not distributed to hourly or tipped employees. Examples include, but are not limited to, early sets, set-up changes, support fees, late end times, outdoor venues, resets, refreshes, cleaning & other services that require staffing above normal levels and/or services outside of the normal scope of contracted & paid products.

7. Menu Selection & Prices

Our creative staff will assist you in planning special menus, theme parties & events. We do ask that your final menu selection must be submitted no later than 4 weeks prior to the event. All menus are limited to 1 entrée selection. All prices listed herein are valid through December 31, 2023 & are subject to a 16% gratuity & 10% taxable service charge along with applicable state tax. For bookings beyond December 31, 2023 please add 5% per-year increase as a standard guideline. Menu prices are subject to change

8. Outdoor Functions

The Resort reserves the right to make the final decision regarding outdoor functions. The decision to move a function to an indoor location will be made 6 hours prior to the start of the event, based on prevailing weather conditions & the local forecast. Additional supplemental surcharges may apply for any client decision to keep a function outdoors that would require a move-in with less than 4 hours' notice.

9. Packages

Packages for meetings may be delivered to the Resort three working days prior to the date of the function. The following information must be included on all packages to ensure proper delivery: Name of Organization Guest's Name Attention Catering or Event Manager (indicate name) Date of Function Special mailing services are available through the FedEx Office at a nominal fee. For your convenience & safety, we ask that all deliveries made on your behalf to our conference center be made through our loading & unloading area. This includes all outside contractors such as musicians, florists, design companies, etc.

10. Property Damage

As a patron, you are responsible for any damage to any part of the Resort during the period of time you, your attendees, employees, independent contractors, or other agents under the control of any independent contractor hired by you are in the Resort. The Resort will not permit the affixing of anything to walls, floors, or ceilings without prior approval

11. Services & Supplemental Surcharges

Culinarian Fee (carving, omelet, etc.): \$250.00 per chef station (plus applicable sales tax). Staffing for stations: 1 Chef per 100 guests. Bartender Fee: \$275.00 per bartender (plus applicable sales tax). Attendant Fee: \$175.00 per attendant (plus applicable sales tax). Staffing for bars: 1 Bartender per 100 guests per 4 hours time frame. After 4 hours, a \$75 per hour fee to apply. Supplemental surcharge for food & beverage events with fewer than 25 Guests: \$250.00. Room Re-Sets: If a room set-up is changed within twenty-four (24) hours of the event, there will be a minimum additional supplemental surcharge of \$250.00 for the re-set. Supplemental surcharge is subject to increase depending on the room size & complexity of the changes. Additional supplemental surcharges may apply for additional services requested, event changes made less than 48 hours in advance or for extraordinary cleaning required by use of glitter, confetti or similar items. Buffet time extensions additional fees are as follows: \$10++ per person for breakfast, \$12++ per person for lunch, \$16++ per person for dinner for each 30-minute extension.

12. Signs & Banners

The Resort reserves the right to approve all signage. All signs must be professionally printed. No signs are allowed in the main lobby of the Resort or on the building exterior. Printed signs outside function rooms should be free standing or on an easel. A charge per banner will apply.



