ANdAZ.

HYATT WEDDING GUIDE



ALBERS DINNER

HORS D'OEUVRES
Crispy Mushroom and Crow's Dairy Goat Cheese V Chive, Crostini
Smoked Salmon Goat Cheese Remoulade, Fried Caper, Fennel Frond on Crostini
Seared Tuna DF GF Cucumber, Avocado Mousse, Aleppo Pepper, Cilantro
Chicken Salad Tart with Pickled Grapes
Tomato Bruschetta V Polenta Bite, Balsamic Glaze, Micro Basil
Filet Crostini Brie, Fig Jam, Micro Arugula on Crostini
Ahi Tuna Stack GF Rice, Wasabi, Tobiko
Arizona Medjool Dates V GF Fresh Cream, Pistachio
Grilled Adobo Chicken Skewer DF GF Cilantro Dipping Sauce
Smoked Gouda and Parmesan Risotto Bites V Kale Pesto
Chipotle Glazed Shrimp Skewer DF GF Chive
Lamb Meatball Harissa-Labne Sauce
Coconut Shrimp Skewer Sweet Chili Aioli, Scallion
Sesame Chicken "Lollipop" Sweet Soy, Scallion
Mini Brioche Lobster Roll Meyer Lemon Aioli, Chive
Colorado Lamb Chop GF

SALAD OPTIONS

Kale/Frisse

Shaved Black Radish, Dried Strawberry, Feta, Crushed Pistachios, Fennel Vinaigrette

Organic Andaz Salad

Organic Greens, Arugula, Cress, Port Poached Pears, Sweet Potato Crisps, Triple Cream Brie, Cinnamon Honey Vinaigrette

Classic Gem Caesar

Gem Lettuce, Shaved Parmesan, EVOO Croutons, Divine Roasted Tomatoes

Doce De Tomato, Tzatziki, Herbs	

Chilean Seabass Chorizo Pamplona Quinoa, Carrot Puree, Chive Oil, Golden Pea Shoots Certified Angus New York Brandy Butter Glazed Wild Mushrooms, Celery Root Puree, Spinach Chimichurri Free Range Mary's Chicken Smashed Fingerling Potatoes, Butter Poached Asparagus, Parsnip/Pear Compote, Miso Butter Short Rib Scallop Potatoes, Asparagus w/Blood Orange Gremolata, Micro Thyme

WFDDING CAKE

Custom designed wedding cake
Additional cost for specialty cakes and extensive decor and
design

Coffee and Hot Tea Service

OUR WEDDING PACKAGE

Ratatouille Ragu, Chard Chips, Sprouts

Based on 125 Guests Venue Fee: \$6,000 Albers Package: \$20,000 Four Hour Hosted Signature Bar: \$7,500 Two Bar Service Attendants: \$600 Total: \$34,100 **Price estimate is not inclusive of applicable taxes and gratuity See package Enhancements for additional options. Pricing may vary based on availability and season.

Inclusions

Portobello Steak

- Welcome champagne Toast
- Infused Water Station for Ceremony
- Three Butler Passed Hors d'oeuvres
- Three Course Plated Dinner
- Bread & Butter Service
- Coffee and Tea Service
- Wedding Cake with Buttercream Design
- Dedicated Hotel Event Manager and Professional Event Captain
- Resort Standard Tables and Chairs
- Resort Standard China, Flatware, and Glassware
- Resort Standard Tablecloths and Napkins
- Indoor or Outdoor Dance Floor
- Glass Votive Candles
- Complimentary Menu Tasting Weddings 50 and up*
- Complimentary One Bedroom Suite for Wedding Couple the Night of the Wedding Weddings 50 and Up*

Prices subject to 26% taxable service charge and 8.8% sales tax.

\$165 Per Person

Prices are subject to 26% taxable service charge and current Arizona sales tax of 8.8%. September 05, 2024 - December 31, 2025Menu pricing and selections may change based on availability and market conditions.

GIRARD DINNER

HORS D'OEUVRES	SALAD OPTIONS
Crispy Mushroom and Crow's Dairy Goat Cheese V Chive, Crostini	Kale/Frisse Shaved Black Radish, Dried Strawberry, Feta, Crushed Pistachios
Smoked Salmon Goat Cheese Remoulade, Fried Caper, Fennel Frond on Crostini	Fennel Vinaigrette Organic Andaz Salad Organic Greens, Arugula, Cress, Port Poached Pears, Sweet
Seared Tuna DF GF Cucumber, Avocado Mousse, Aleppo Pepper, Cilantro	Potato Crisps, Triple Cream Brie, Cinnamon Honey Vinaigrette
Chicken Salad Tart Pickled Grapes	Heirloom Caprese Heirloom Tomatoes, Shaved Red Onion, Ciliegine, Micro Basil, Blueberry Balsamic, Lavash Crisp
Tomato Bruschetta V Polenta Bite, Balsamic Glaze, Micro Basil	Classic Caesar Salad Shaved Parmesan, EVOO Croutons, Roasted Tomatoes
Filet Crostini Brie, Fig Jam, Micro Arugula	
Ahi Tuna Stack GF Rice, Wasabi, Tobik	
Arizona Medjool Dates V GF Fresh Cream, Pistachio	
Grilled Adobo Chicken Skewer DF GF Cilantro Dipping Sauce	
Smoked Gouda and Parmesan Risotto Bites V Kale Pesto	
Chipotle Glazed Shrimp Skewer DF GF With Chieve	
Lamb Meatball	

Harissa-Labne Sauce	
Coconut Shrimp Skewer Sweet Chili Aioli, Scallion	
Sesame Chicken "Lollipop" Sweet Soy, Scallion	
Mini Brioche Lobster Roll, Meyer Lemon Aioli, Chive	
Colorado Lamb Chop GF Doce De Tomato, Tzatziki, Herbs	
SIDE OPTIONS	CARVING STATIONS
Roasted Brussel Sprouts Honey Pancetta, Candied Pecans	Mustard Pistachio Crusted New York Strip Loin Horseradish Cream, Roasted Mushrooms, Jalapeno Biscuits
Grilled Asparagus Roasted Garlic, Lemon Hazelnut Dust	Roasted Chipotle Marinated Salmon Filet Corn Relish, Green Hatch Remoulade, Lavash Crackers
Pecan Romesco Broccoli Florets Cauliflower Rice, Piquillo Peppers	\$250 Chef attendant
Smoked Gouda Creamy Yukon Potato Mash Chive	
PASTA STATIONS	WEDDING CAKE
Orecchiette with Shrimp Baby Zucchini, Slow Roasted Tomato Broth and Garlic Panko	Custom designed wedding cake. Additional cost for specialty cakes and extensive decor and
Potato Gnocchi Bolognese Arugula, Ciliegine Mozzarella	design

OUR WEDDING PACKAGE

Crispy Chard

Penne Pasta with Smoked Chicken Breast

Vegetable Mélange Ravioli with Porcini Broth

Roasted Red Pepper, Grilled Asparagus, Basil Cream Sauce

Based on 125 Guests Venue Fee: \$6,000 Girard Package: \$21,250 Four Hour Hosted Signature Bar: \$7,500 Two Bar Service Attendants: \$600 Total: \$35,350 **Price estimate is not inclusive of applicable taxes and gratuity See package Enhancements for additional options. Pricing may vary based on availability and season.

Inclusions

- Welcome Champagne Toast
- Infused Water Station for Ceremony
- Four Butler Passed Hors d'oeuvres
- Stations Dinner Service
- Bread & Butter Service
- Coffee and Tea Service
- Wedding Cake with Buttercream Design
- Dedicated Hotel Event Manager and Professional Event Captain
- Resort Standard Tables and Chairs
- Resort Standard China, Flatware, and Glassware
- Resort Standard Tablecloths and Napkins
- Indoor or Outdoor Dance Floor
- Glass Votive Candles
- Complimentary Menu Tasting Weddings 50 and Up*
- Complimentary One Bedroom Suite for Wedding Couple the Night of the Wedding Weddings 50 and Up*

Prices subject to 26% taxable service charge and 8.8% sales tax.

\$175 Per Person

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SALAD OPTIONS

SONORAN DINNER

HOPS D'OFLIVRES

HORS D DEUVKES	SALAD OPTIONS
Crispy Mushroom and Crow's Dairy Goat Cheese V Chive, Crostini	Kale/Frisse Shaved Black Radish, Dried Strawberry, Feta, Crushed Pistachios,
Smoked Salmon	Fennel Vinaigrette
Goat Cheese Remoulade, Fried Caper, Fennel Frond on Crostini	Organic Greens Arugula, Cress, Port Poached Pears, Sweet Potato Crisps, Triple
Seared Tuna DF GF	Cream Brie, Cinnamon Honey Vinaigrette
Cucumber, Avocado Mousse, Aleppo Pepper, Cilantro	, ,
	Gem Lettuce
Chicken Salad Tart	Shaved Parmesan, EVOO Croutons, Divine Roasted Tomatoes
With Pickled Grapes	
	Heirloom Caprese
Tomato Bruschetta V	Heirloom Tomatoes, Shaved Red Onion, Ciliegine, Micro Basil,

Polenta Bite, Balsamic Glaze, Micro Basil	Blueberry Balsamic, Lavash Crisp
Filet Crostini with Brie, Fig Jam, Micro Arugula	
Ahi Tuna Stack GF Rice, Wasabi, Tobiko	
Arizona Medjool Dates V GF Fresh Cream, Pistachio	
Grilled Adobo Chicken Skewer, DF GF Cilantro Dipping Sauce	
Smoked Gouda and Parmesan Risotto Bites V Kale Pesto	
Chipotle Glazed Shrimp Skewer DF GF With Chive	
Lamb Meatball Harissa-Labne Sauce	
Coconut Shrimp Skewer Sweet Chili Aioli, Scallion	
Sesame Chicken "Lollipop" Sweet Soy, Scallion	
Mini Brioche Lobster Roll Meyer Lemon Aioli, Chive	
Colorado Lamb Chop GF Doce De Tomato, Tzatziki, Herbs	
ENTREES	SIDES
Certified New York Angus Spinach Chimichurri	Chipotle Glazed Brussels
Chilean Seabass	Fire Roasted Red Pepper Risotto
Chive Oil, Golden Pea Shoots	Whipped Mascarpone Mashed Potatoes
Free Range Mary's Chicken Parsnip and Pear Compote, Miso Butter	Asparagus w/Blood Orange Gremolata
Filet	Buckwheat Smoked Gouda Polenta
Bacon Tomato Jam	Broccolini
Portobello Steak	

Tomato Pesto, Sprouts	w/Roasted Garlic, Allepo
MEDDING CALLE	
WEDDING CAKE	

Custom designed wedding cake. Additional cost for specialty cakes and extensive decor and

OUR WEDDING PACKAGE

Based on 125 Guests Venue Fee: \$6,000 Sonoran Package: \$22,500 Four Hour Hosted Signature Bar: \$7,500 Two Bar Service Attendants: \$600 Total: \$36,600 **Price estimate is not inclusive of applicable taxes and gratuity See package Enhancements for additional options. Pricing may vary based on availability and season.

Inclusions

- Welcome champagne Toast
- Infused Water Station for Ceremony
- Four Butler Passed Hors d'oeuvres
- Family Style Menu
- Bread & Butter Service
- Coffee and Tea Service
- Wedding Cake with Buttercream Design
- Dedicated Hotel Event Manager and Professional Event Captain
- Resort Standard Tables and Chairs
- Resort Standard China, Flatware, and Glassware
- Resort Standard Tablecloths and Napkins
- Indoor or Outdoor Dance Floor
- Glass Votive Candles
- Complimentary Menu Tasting Weddings 50 and Up*
- Complimentary One Bedroom Suite for Wedding Couple the Night of the Wedding Weddings 50 and Up*

Prices subject to 26% taxable service charge and 8.8% sales tax.

\$185 Per Person

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CHOLLA DINNER

HORS D'OEUVRES Crispy Mushroom and Crow's Dairy Goat Cheese V Kale/Frisse Chive, Crostini Fennel Vinaigrette Smoked Salmon DF GF Cucumber, Avocado Mousse, Aleppo Pepper, Cilantro Organic Greens Chicken Salad Tart With Pickled Grapes Gem Lettuce Tomato Bruschetta V Polenta Bite, Balsamic Glaze, Micro Basil Heirloom Caprese Filet Crostini With Brie, Fig Jam, Micro Arugula Ahi Tuna Stack GF Rice, Wasabi, Tobiko Arizona Medjool Dates V GF Fresh Cream, Pistachio Grilled Adobo Chicken Skewer DF GF Cilantro Dipping Sauce Smoked Gouda and Parmesan Risotto Bites V Chipotle Glazed Shrimp Skewer DF GF With Chive Lamb Meatball Harissa-Labne Sauce Coconut Shrimp Skewer Sweet Chili Aioli, Scallion Sesame Chicken "Lollipop" Sweet Soy, Scallion Mini Brioche Lobster Roll Meyer Lemon Aioli, Chive Colorado Lamb Chop GF Doce De Tomato, Tzatziki, Herbs

SALAD OPTIONS

Shaved Black Radish, Dried Strawberry, Feta, Crushed Pistachios,

Arugula, Cress, Port Poached Pears, Sweet Potato Crisps, Triple Cream Brie, Cinnamon Honey Vinaigrette

Shaved Parmesan, EVOO Croutons, Divine Roasted Tomatoes

Heirloom Tomatoes, Shaved Red Onion, Ciliegine, Micro Basil, Blueberry Balsamic, Lavash Crisp

DUFT ENTREES

Filet & Bone in Chicken Breast

WEDDING CAKE

Custom designed wedding cake

Smashed Fingerling Potatoes, Asparagus w/Blood Orange Gremolata, Parsnip Pear Compote	Additional cost for specialty cakes and extensive decor and design.
Certified New York Angus & Caramelized Scallops Brandy Butter Glazed Wild Mushrooms, Fire Roasted Red Pepper Risotto, Spinach Chimichurri	
Short Rib & Shrimp Chorizo Pamplona Quinoa, Broccolini with a Roasted Garlic, Aleppo, Chive Oil	
Portobello Steak & Vegetable Mélange Ravioli Ratatouille Ragu, Chard Chips and Sprouts	

OUR WEDDING PACKAGE

Based on 125 Guests Venue Fee: \$6,000 Cholla Package: \$23,750 Four Hour Hosted Signature Bar: \$7,500 Two Bar Service Attendants: \$600 Total: \$37,850 **Price estimate is not inclusive of applicable taxes and gratuity See package Enhancements for additional options. Pricing may vary based on availability and season.

Inclusions

- Welcome champagne Toast
- Infused Water Station for Ceremony
- Four Butler Passed Hors d'oeuvres
- Duet Plated Dinner
- Bread & Butter Service
- Coffee and Tea Service
- Wedding Cake with Buttercream Design
- Dedicated Hotel Event Manager and Professional Event Captain
- Resort Standard Tables and Chairs
- Resort Standard China, Flatware, and Glassware
- Resort Standard Tablecloths and Napkins
- Indoor or Outdoor Dance Floor
- Glass Votive Candles
- Complimentary Menu Tasting Weddings 50 and Up*
- Complimentary One Bedroom Suite for Wedding Couple the Night of the Wedding Weddings 50 and Up*

Prices subject to 26% taxable service charge and 8.8% sales tax.

\$195 Per Person

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PERSONAL PREFERENCE DINNER

HORS D'OEUVRES	APPE
Crispy Mushroom and Ancho Goat Cheese Blend V Chive, Crostini	Seare Carro
Smoked Salmon Goat Cheese Remoulade, Fried Caper, Fennel Frond on Crostini	Diver Red B
Seared Tuna DF GF Cucumber, Avocado Mousse, Aleppo Pepper, Cilantro	Lobst Slow I
Chicken Salad Tart with Pickled Grapes	Spina Pecar
Гоmato Bruschetta V Polenta Bite, Balsamic Glaze, Micro Basil	
Filet Crostini With Brie, Fig Jam, Micro Arugula	
Ahi Tuna Stack GF Rice, Wasabi, Tobiko	
Arizona Medjool Dates V GF Fresh Cream, Pistachio	
Grilled Adobo Chicken Skewer DF GF Cilantro Dipping Sauce	
Smoked Gouda and Parmesan Risotto Bites V Kale Pesto	
Chipotle Glazed Shrimp Skewer DF GF With Chive	
Lamb Meatball Harissa-Labne Sauce	
Coconut Shrimp Skewer Sweet Chili Aioli, Scallion	
Sesame Chicken "Lollipop" Sweet Soy, Scallion	
Mini Brioche Lobster Roll Meyer Lemon Aioli, Chive	

Colorado Lamb Chop **GF**

APPETIZER

Seared Crab Cake Carrot Radish Slaw, Mango Remoulade

Diver Sea Scallop Red Beet Puree, Potato Strings

Lobster Barley Risotto Slow Roasted Tomatoes, Asparagus Spears

Spinach and Artichoke Tart Pecan Romesco, Micro Arugula

SALAD OPTIONS

Kale & Radicchio

Blood Orange, Parsnip Chips, Candied Pecans, Mint Orange

Vinaigrette

Winter Spiced Poached Pear

Drunken Goat, Prosciutto and Pomegranate Seeds, Red Wine

Vinaigrette

Endive Salad

Roasted Beets, Blue Cheese Mousse, Desert Spiced Walnuts

ENTREE

Filet Mignon

Sage Hollandaise

Bone-In Jidori Chicken Breast

Quince Coulis

Chilean Sea Bass

Sweet Pepper Relish

Pan Roasted Duck Breast

Ginger Lychee Jam

Elk Medallion

Blackberry Port Reduction

Cauliflower Steak

Romesco, Pickled Onions, Alfalfa Sprouts and Sweet Pepper

WEDDING CAKE

Custom designed wedding cake

 $\label{prop:equation:equation:equation} \mbox{Additional cost for specialty cakes and extensive decor and}$

design.

OUR WEDDING PACKAGE

Based on 125 Guests Venue Fee: \$6,000 Personal Preference Package: \$29,375 Four Hour Hosted Signature Bar: \$7,500 Two Bar Service Attendants: \$600 Total: \$43,475 **Price estimate is not inclusive of applicable taxes and gratuity See package Enhancements for additional options. Pricing may vary based on availability and season.

Inclusions

- Welcome champagne Toast
- Infused Water Station for Ceremony
- Four Butler Passed Hors d'oeuvres
- Four Course Plated Dinner
- Bread & Butter Service
- Coffee and Tea Service
- Wedding Cake with Buttercream Design
- Dedicated Hotel Event Manager and Professional Event Captain
- Resort Standard Tables and Chairs
- Resort Standard China, Flatware, and Glassware

- Resort Standard Tablecloths and Napkins
- Indoor or Outdoor Dance Floor
- Glass Votive Candles
- Complimentary Menu Tasting Weddings 50 and Up*
- Complimentary One Bedroom Suite for Wedding Couple the Night of the Wedding Weddings 50 and Up*

Prices subject to 26% taxable service charge and 8.8% sales tax.

\$235

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PLATED MENUS

ANDAZ PLATED MENU

Inclusions

STARTER

- Dedicated Hotel Event Manager and Professional Event Captain
- Resort Standard Tables and Chairs
- Resort Standard China, Flatware, and Glassware

Shaved Fennel, Dried Strawberry, Prosciutto, Diced Feta,

- Resort Standard Tablecloths and Napkins
- Glass Votive Candles
- Coffee and Hot Tea Service

- · · · · · · · · - · · ·	
Roasted Tomato Fennel Soup DF GF Pistachio Crumble	Pan Seared Bone in Jidori Chicken Breast GF Mushroom Polenta, Pesto Brussels
Baked Potato Soup GF Crispy Pancetta, Crème Fraiche Organic Greens V	Braised Short Rib GF Whipped White Cheddar Mashed Potatoes, Asparagus with Citrus Gremolata, Micro Thyme
Arugula, Cress, Port Poached Pears, Sweet Potato Crisps, Triple Cream Brie, Cinnamon Honey Vinaigrette	Pan Seared Sea Bass Edamame Farro, Saffron Buerre Blanc, Golden Pea Shoots
Baby Kale Salad GF	New York Steak

ENTREE

Wheat Berry, Beet Risotto, Rainbow Cauliflower
Portobello Ravioli DF V Porcini Broth, Roasted Tomatoes, Crispy Kale
Hatch Green Chile Rubbed Pork Chop GF Desert Spiced Broccolini, Mole, Dehydrated Lime
Portobello Steak VGN Ratatouille Ragu, Chard Chips, Sprouts
\$137 Per Person

DUO ENTREES

Miso Broiled Black Cod & Roasted Chicken
Asparagus, Smashed Marble Potatoes, Carrot Ginger Puree

Horseradish Crusted Petite Filet & Jumbo Lump Crabcake
Whipped Yukon potato, béarnaise, frisee salad

Seared Scallop & Ibeirco Pork Loin
Parmesan Polenta, Charred Broccolini, Salsa Verde

\$155 Per Person

DESSERT

Raspberry Beet, Almond Pecan Streusel, V GF
Raspberry Beetroot Cake, Goat Cheese Mousse, Fresh Berries

Pistachio Cake V GF
Pistachio Lemon, Pistachio Frangipane, Lemon Curd, Pistachio Micro Cake, Blackberry

Chocolate Malt V
Milk Chocolate Malt Mousse, Caramelized Sesame Seeds, Salted Oatmeal Cookie

Strawberry Shortcake, V
Crème Fraiche Citrus Mousse, Strawberry Cheesecake, Vanilla Bean Chiffon Cake

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FAMILY STYLE MENU

WEFT & WARP MENU

\$165 Per Person

Inclusions

- Menus Designed for 100 Guest and Under
- Dedicated Hotel Event Manager and Professional Event Captain
- Resort Standard Tables and Chairs
- Resort Standard China, Flatware, and Glassware
- Resort Standard Tablecloths and Napkins
- Glass Votive Candles
- Bread and Butter Service
- Coffee and Hot Tea Service

SALAD OPTIONS	ENTREE
Baby Gem Salad,	Braised Short Rib DF GF
Parmesan dressing, citrus herb breadcrumb	Red wine reduction, upland cress
Fattoush Salad V Cherry tomato, snap peas, cucumber, pomegranate, pita	Roasted Mary's Chicken DF GF Agrodolce, cipollini onion
Chicory Salad V GF Fig, marcona almond, medjool date, pecorino, fig glaze, white balsamic vinaigrette Panzanella Salad V Haricot vert, arugula, heirloom tomato, cucumber, olives, focaccia, goat cheese, red wine vinaigrette	Lamb Meatball Feta, Mint
	Stiped Bass GF Puttanesca, herb salad
	Rigatoni Alla Vodka V Stracciatella, basil
Tuscan Kale VGN GF Quinoa, blueberries, corn, cucumber, tomatoes, tahini vinaigrette	

SIDES
Roasted Beets V GF Whipped Feta, strawberry toasted pistachios
Potato Puree V GF Mascarpone, gruyere, chives
Heirloom Fingerling Potatoes GF Brava sauce, Spanish chorizo, horseradish aioli, cilantro

La Greque Cauliflower VGN GF

Golden raisin, mint, lemon & olive oil	
DESSERT	
Chocolate Passion Cake Chocolate Cake, Passionfruit Ganache, Raspberry Gelee	e, Cocoa Nibs
Whiskey Chai Tea Chai and Cardamom Cream, Cinnamon Crumble, Whisl	key Whipped Ganache
Salted Caramel Cookie Bar V Salted Caramel Mousse, Vanilla Cream, Cookie Butter, E	Biscoff Cookie
Citrus Delight Orange V GF Yogurt Mousse, Blood Orange Cremoux, Vanilla Cake, C	aramelized Pine Nuts
based on availability and market conditions.	na sales tax of 8.8%.September 05, 2024 - December 31, 2025Menu pricing and selections may change
Stations	
WEFT & WARP MEZZE STATIONS	MARYS ORGANIC CHICKEN LOLLIPOPS
Chickpea Hummus, Zaalouk	Fried Korean Chili DF GF
Whipped Feta	Traditional BBQ DF GF
Crème Fraiche Eggplant Dip	Lemon Pepper DF GF
Citrus Marinated Olives	\$30 Per Person
Pita Bread	
Grilled Ciabatta	
\$28 Per Person	
ANTIPASTO STATION	RAW BAR SEAFOOD STATION
Marinated mozzarella	Jumbo Poached Shrimp
Baby Artichokes	West Coast Oysters

Peppadew Peppers	King Crab Legs		
Pepperoncini	Assorted Sashimi		
Mixed Olives	Cocktail Sauce, Mignonette, Soy Sauce, Wasabi, Pickled Ginger &		
Cherry Tomatoes	Lemon Wedges		
Mortadella Salami	**** \$50 Per Person		
Grissini Artisanal Crackers	•••		
\$29 Per Person			
FLATBREAD STATION	SKEWER STATION		
Caramelized Onion, Fontina, Balsamic Reduction V	Grilled Flat Iron Steak, Peppadew Pepper, Chimichurri DF GF		
Roasted Forest Mushroom, Mozzarella, Crispy Spinach V	Chicken Thigh, Green Onion Bulbs, Sweet Szechuan Sauce DF		
Chistorra Sausage, Tomato Sauce, Feta, Fresh Herbs	Assorted Grilled Vegetable Skewer VGN		
\$36 Per Person	Roasted Shrimp, Pineapple, Pepper, House Teriyaki Sauce DF		
	Grilled Pork, Tomatillo, Verde Sauce DF GF		
	\$32 Per Person		
CHEESE AND CHARCUTERIE STATION	BUILD YOUR OWN CEVICHE STATION		
Imported Prosciutto	Aqua Chile Marinated Bay Scallops		
Spanish Chorizo	Shrimp		
Salami	Mahi Mahi DF GF		
Chef's Curated Cheese Selection	Cucumber, Red Pepper, Tomato, Red Onion, Cilantro, Avocado, Pineapple, Lime		
Arizona Olives	····· Corn Tortillas Chips		
Whole Grain Mustards, Desert Honey and Jams Noble Breads			
\$37 Per Person	\$32 Per Person		

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MENU SELECTIONS

\$26 Per Dozen

CHICKEN TENDERS	FRIES
Honey BBQ	Parmesan Truffle
Ranch	Lemon Pepper Fries
Spicy Mustard	Sauces: Cilantro Ranch + Jalapeno Ketchup
\$16 Per Person	\$9 Per Person
BEEF SLIDERS	BREAKFAST BURRITOS
Seasoned Beef	Scrambled Eggs
Roasted Chilis	American Cheese
Ancho Aioli	Tomatoes and Onions
Pepper Jack	Choice of Ham or Bacon
\$98 Per Dozen	\$13 Each
CHICKEN WINGS	JUMBO COOKIES
Lemon Parmesan	Smoked Salt Chocolate Chip
Honey Chipotle	Sugar
Adobo	Peanut Butter
Ginger BBQ	\$72 Per Dozen
\$14 Per Person	
CHURROS	TORTILLA TIME
Vanilla Ice Cream	Homemade Tortilla Chips
Tequilla Flamed Bananas Chile Caramel	Ranchero Salsa + Guacamole
Spiked Mexican Chocolate	\$12 Per Person
Raspberry Jalapeno Sauces	,

\$36 Per Person	
Guacamole, Tomatillo, and Ranchero Salsa, V, GF	\$28 Per Person
Green Chili Asadero VEG	Curry Ketchup
Shredded Beef	Honey Mustard
Achiote Chicken	Cheese Fondue
SONORAN QUESADILLAS STATION	WARM PRETZELS V

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HORS D'OEUVRES

SELECTION

We offer a variety of cold and hot options for your attendees to enjoy. Minimum order of 3 dozen per selection. Butler Pass Fee of \$75 per Attendant.

COLD SELECTIONS

Caprese Skewer V GF \$108 Per Dozen Cherry Tomato, Pearl Mozzarella, Micro Basil and EVOO
Chicken Salad Tart \$108 Per Dozen with Pickled Grapes
Crispy Mushroom and Crow's Dairy Goat Cheese V \$108 Per Dozen Chive, Crostini
Filet Crostini \$108 Per Dozen with Brie, Fig Jam, Micro Arugula
Seared Tuna DF GF \$108 Per Dozen Cucumber, Avocado Mousse, Aleppo Pepper, Cilantro
Smoked Salmon \$108 Per Dozen

Goat Cheese Remoulade, Fried Caper, Fennel Frond on Crostini	
Tomato Bruschetta V \$108 Per Dozen Polenta Bite, Balsamic Glaze, Micro Basil	
Arizona Medjool Dates V GF \$108 Per Dozen Fresh Cream, Pistachio,	
WARM SELECTIONS	
Smoked Gouda and Parmesan Risotto Bites V \$108 Per Dozen Kale Pesto	
Chipotle Glazed Shrimp Skewer DF GF \$108 Per Dozen with Chive	
Lamb Meatball \$108 Per Dozen Harissa-Labne Sauce	
Coconut Shrimp Skewer \$120 Per Dozen Sweet Chili Aioli, Scallion	
Sesame Chicken "Lollipop" \$144 Per Dozen Sweet Soy, Scallion	
Mini Brioche Lobster Roll \$144 Per Dozen Meyer Lemon Aioli, Chive	
Colorado Lamb Chop GF \$144 Per Dozen Doce De Tomato, Tzatziki, Herbs	
Prices are subject to 26% taxable service charge and current Arizona sales tax of 8 based on availability and market conditions.	8%.September 05, 2024 - December 31, 2025Menu pricing and selections may cha

PRESENTATION STATIONS

SELECTION

Our stations require a minimum of two stations per event.

*Chef attendant fee \$200

Imported Prosciutto Chef's Curated Cheese Selection Arizona Olives Whole Grain Mustards Noble Breads Spanish Chorizo Desert Honey Jams \$37 Per Person	Caramelized onion V Fontina, Balsamic Reduction Roasted Forest Mushroom V Mozzarella, Crispy Spinach Chistorra Sausage Tomato Sauce, Feta, Fresh Herbs \$36 Per Person
ANTIPASTO STATION	RAW BAR & SEAFOOD STATION
Marinated Mozzarella	Jumbo Poached Shrimp
Baby Artichokes	West Coast Oysters
Mortadella Salami	King Crab Legs
Grissini	Assorted Sashimi
Peppadew Peppers	Cocktail Sauce, Mignonette, Soy Sauce, Wasabi, Pickled Ginger,
Pepperoncini	Lemon wedges
Mixed Olives	\$50 Per Person
Cherry Tomatoes	
Artisanal Crackers	
Salami	
\$28 Per Person	
WEFT & WARP MEZZE STATION	SONORAN QUESADILLA STATIONS
Chickpea Hummus	Achiote Chicken
Zaalouk	Shredded Beef

Whipped Feta	Green Chili Asadero V
Crème Fraiche Eggplant Dip	Guacamole, Tomatillo, and Ranchero Salsa V GF
Citrus Marinated Olives	\$36 Per Person
Pita Bread & Grilled Ciabatta	
\$28 Per Person	
TAQUERIA	
Green Chile Braised Pork Carnitas DF GF	
Citrus Marinated Carne Asada DF GF	
Harissa Rubbed Grilled Mahi DF GF	
Pasilla Soyrizo VGN	
Spanish Rice VGN GF	
Black Beans VGN GF	
Tortilla Chips	
Guacamole, Salsa Verde, and Ranchero Salsa VGN GF	
Sour Cream, Pepper Jack, Oaxaca and Cheddar Cheeses V GF	
House Crafted Hot Sauces	
Corn & Flour Tortillas	
\$50 Per Person	
PASTA STATION	
Linguine Pasta V Baby Heirloom, Roasted Crimini Mushrooms, Grilled Asparagus, Ba	sil Pesto
Orecchiette with Shrimp DF Baby Zucchini, Slow Roasted Tomato Broth and Panko Crumb	
Potato Gnocchi Bolognese V Arugula, Ciliegine Mozzarella	

Penne Pasta with Smoked Chicken Breast

Sage Gravy V	
Cranberry Relish VGN	
HARVEST BRINED WHOLE TURKEY DF GF	
\$475 Each	
Lavash Crackers V	
Fennel Top Crema V GF	
ROASTED CHIPOTLE MARINATED SALMON FILET DF GF	
\$625 Each	\$575 Each
House Made Biscuits	Focaccia Bread V
Chimichurri Sauce VGN GF	Roasted Mushrooms V GF
Horseradish Cream V GF	Truffle Hollandaise V GF
MUSTARD PISTACHIO CRUSTED PRIME RIB DF GF	HERB CRUSTED BEEF TENDERLOIN DF GF
Our stations require a minimum of two stations per event. *Chef attendant fee \$200	
SELECTION	
CARVING STATIONS	
Prices are subject to 26% taxable service charge and current Arizona sales tax of 8 based on availability and market conditions.	8.8%.September 05, 2024 - December 31, 2025Menu pricing and selections may chang
\$50 Per Person	
Vegetable Mélange Ravioli V With Porcini Broth, Crispy Chard	
Roasted Red Pepper, Spinach, Vodka Sauce	
Deacted Ded Depart Coincel Vadla Cours	

\$425 Each

Prices are subject to 26% taxable service charge and current Arizona sales tax of 8.8%. September 05, 2024 - December 31, 2025Menu pricing and selections may change based on availability and market conditions.

Menu Selections

SFI CTIONS

Some menu items require a minimum guest order

MENU SELECTIONS

Bagel & Lox* | \$22 Per Person

Minimum of 8 guest orders Smoked salmon, capers, red onion, cream cheese, cucumber, tomato, toasted bagel

Market Fruit Plate | \$12 Per Person

Minimum of 8 guest orders Cubed watermelon, pineapple, melon, berries

Fries | \$8 Per Person

Minimum of 8 guest orders

The Continental | \$23 Per Person

Minimum of 8 guest orders choice of one almond bear claw, blueberry muffin gf, or chocolate croissantchoice of one petite super bowl or fruit saladserved with juice and brewed coffee

House-made Pastries | \$132 Per Dozen

Choice of chocolate croissantBlueberry muffin gfAlmond bear claw

Smoked Turkey Sandwich | \$18 Each

Minimum of 8 guest orders Fig spread, arugula, apple, brie, baguette, dijon red wine vinaigrette

BLTA | \$24 Each

Minimum of 8 guest orders Bacon, lettuce, tomato, avocado,

cherry pepper aioli, toasted sourdough
WALL - 1 - 1
W&W Burger* \$21 Each
Minimum of 8 guest orders Cheese, secret sauce, pickle chips,
caramelized onions, lettuce, tomato, sesame brioche bun

Prices are subject to 26% taxable service charge and current Arizona sales tax of 8.8%. September 05, 2024 - December 31, 2025Menu pricing and selections may change based on availability and market conditions.

MENU SELECTIONS

CHEFS FAVORITES

Cake **GF**

Vanilla Cake infused with Grand Mariner layered with Crème Brulee, Fresh Raspberries, and Vanilla Bean Mousse, Sprayed with White Chocolate Velvet Spray

Tiramisu Bar GF

Marsala Mascarpone Mousse filled with Espresso Soaked Cake, dipped into a Dark Chocolate Praline Hazelnut Shell, topped with Praline Hazelnut Mousse

Spiral Tart

T Vanilla 3" Tart Shell, Lemon Curd Layer, Salted Valrhona White Chocolate Mousse, Strawberry Crèmeux

Passion Verrine **GF**

Passion Fruit Crèmeux, Manjari 64% Mousse, Cocoa Nib Streusel, Chocolate Cake, Passion Fruit Crispies

Assorted Fresh Macarons

- Pistachio
- Chocolate
- Caramel
- Coffee
- Lemon
- Raspberry

Assorted Mae Bon-Bons Assorted Seasonal Flavors

\$39 Per Person

SIGNATURE

Mini Cheesecake **GF**

Vanilla Bean Cheesecakes, Almond Pecan Cookie Crust, Fresh Berries

Chocolate Dipped Strawberries **GF**

Dark Chocolate, Caramelized Cocoa Nibs

Cake Slices

Choice of Cake Flavor, Choice of Mousse, Dipped in Dark or White Chocolate Garnished to shimmer, Chocolate Striping

Bery Tarts

2" Chocolate or Vanilla Tart Shell, Crème Brulee, Fresh Berries

Tiramisu Verrine GF

Layered with Marsala Mascarpone Mousse, Espresso Soaked Vanilla Cake, Dark Chocolate Ganache, Cocoa Powder

Rice Krispy Pop

Dipped in White or Dark Chocolate with Sprinkles or Oreo Pieces

\$29 Per Person

Prices are subject to 26% taxable service charge and current Arizona sales tax of 8.8%. September 10th 2024- December 31, 2025Menu pricing and selections may change based on availability and market conditions.

HOSTED BAR ON CONSUMPTION

BAR ON	CUNICI	IMADT	$I \cap I$	
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SIGNATURE BRANDS	
Cocktail \$15 Per Drink	
Domestic Beer \$7 Per Drink	
Craft & Imported Beer \$8 Per Drink	
Signature Wine \$14 Per Drink	
Sparkling Wine \$13 Per Drink	
Soft Drinks & Water \$7 Per Drink	
PREMIUM BRANDS	
Cocktail \$16 Per Drink	
Domestic Beer \$7 Per Drink	
Craft & Imported Beer \$8 Per Drink	
Premium Wine \$15 Per Drink	
Sparkling Wine \$13 Per Drink	
Soft Drinks & Water \$7 Per Drink	

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HOSTED BAR PER PERSON

BAR PER GUEST

SIGNATURE BRANDS	
One Hour \$30 Per Person	
Two Hours \$40 Per Person	
Three Hours \$50 Per Person	
Four Hours \$60 Per Person	
Five Hours \$70 Per Person	
Add'l Hours \$12 Per Person	
PREMIUM BRANDS	
One Hour \$37 Per Person	
Two Hours \$47 Per Person	
Three Hours \$57 Per Person	
Four Hours \$67 Per Person	
Five Hours \$77 Per Person	
Add'l Hours \$14 Per Person	

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RAISE YOUR GLASS

LABOR FEES

- Bartender (up to six hours): \$350.00 each
- Butler Pass Attendant: \$100.00 each

SIGNATURE BRAND SPIRITS

SIGNATURE BRAND WINES

Gin - Tanqueray	Rural Pinot Noir
Vodka - Tito's	Dead Canyon Ranch Cabernet Sauvignon
Scotch - Johnny Walker Black	Hess Chardonnay
Whiskey - Four Roses	Hess Sauvignon Blanc
Rum - Captain Morgan	
Tequila - Espolón	
Mezcal - Del Maguey Vida	
PREMIUM BRANDS SPIRITS	PREMIUM BRAND WINES
Gin - Bombay Sapphire	Duckhorn Decoy Cabernet
Vodka - Ketel One	Duckhorn Decoy Pinot Noir
Scotch - Macallan 12 Double Cast	Duckhorn Decoy Sauvignon Blanc
Whiskey - Elijah Craig Small Batch	Duckhorn Decoy Chardonnay
Rum - Brugal 1888	
Tequila - Casamigos	
Mezcal - Del Maguey Vida	
BEER SELECTION	CASH BAR
Domestic - Miller Lite & Coors Light	Signature Cocktail \$16
Non-Alcoholic - Heineken Zero	Premium Cocktail \$17
Craft - Scottsdale Blonde, Camelback IPA, Kilt Lifter	Domestic Beer \$8
Import - Corona, Heineken, Peroni	Craft & Imported Beer \$9
	Signature Wine \$14
	Sparkling Wine \$15
	Soft Drinks & Water \$7

Skinny Margarita
Prickly Pear Margarita
Old Fashion
Prickly Pear Vodka Lemonade
Spicy Margarita
Cosmopolitan
House Made White or Red Sangria
ZERO-PROOF COCKTAILS
It's a Dry Heat
Zero-proof tequila, mango, chili, ginger, lime
Secret Garden Garden seedlip, lime, cane syrup, elderflower tonic, cucumber garnish
Velvet Spritz Zero-proof whisky, blackberry, lemon, ginger beer

\$12

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DF Dairy Free CN Contains Nuts GF Gluten Free SF Contains Shellfish VGN Vegan V Vegetarian