



With the combination of regional cuisine, creativity of our Executive Sous Chef Warren Deveuve & culinary team & the flexibility of our event venues, your goals will be achieved with the greatest of style & ease.

Whether it's an intimate gathering or expansive conference, our Pointe Hilton Resort team will ensure a seamless & enjoyable experience.

#### TABLE OF CONTENTS

Continental Breakfast	2
Breakfast Enhancements	3
Self-Serve Breakfast	4
Self-Serve Breakfast Enhancements	6
Plated Breakfasts	7
AM Breaks	8
PM Breaks	9
À la Carte Refreshments	10
Self-Serve Luncheons	11
Plated Lunches	14
Box Lunches	16
Reception Station Package	19
Specialty	20
Cold Hors d'oeuvre Selections	21
Hot Hors d'oeuvre Selections	22
Stations	23
Self-Serve Dinners	24
Hidden Valley Experience	26
Plated Dinners	28
Beverage Selections	30
Banquet Terms & Conditions	32

*Please note that all pricing is effective through December 31, 2018*



# Continental BREAKFAST

## THE CLIFFS CONTINENTAL BREAKFAST

Selection of Orange, Cranberry & Apple Juice

Display of Seasonal Fresh Sliced Melons & Berries \*\*

Variety of Greek Yogurts\*\* with Granola & Assorted Dried Fruits\*\*

Kashi & Kellogg's Heart Smart & Gluten Free Cereals, 2% & Fat Free Milk

Daily Assortment of Fresh Pastries, New York Bagels, Fruit Breads with Jams, Sweet Butter & Cream Cheeses

Freshly Brewed Coffee & International Teas served with Flavored Creamers & Assorted Sweeteners

**\$31.00 PER PERSON**

## TAPATIO "SMART START" CONTINENTAL BREAKFAST

Selection of Prickly Pear Orange, Cranberry & Apple Juice

Display of Seasonal Fresh Sliced Melons & Berries\*\*

Variety of Greek Yogurts\*\* with Granola & Assorted Dried Fruits\*\*

Kashi & Kellogg's Heart Smart & Gluten Free Cereals, 2% & Fat Free Milk

Organic Steel Cut Oatmeal, Agave Nectar, Raw Almonds, Dried Fruits

Peeled Hard Boiled Eggs

Date Nut Bread & Whole Wheat New York Bagels with Jams, Sweet Butter & Cream Cheeses

Freshly Brewed Coffee & International Teas served with Flavored Creamers & Assorted Sweeteners

**\$33.00 PER PERSON**

## GRAND CANYON CONTINENTAL BREAKFAST

Selection of Papaya Orange, Cranberry & Apple Juice

Display of Seasonal Fresh Sliced Melons & Berries\*\*

Variety of Greek Yogurts\*\* with Granola & Assorted Dried Fruits\*\*

Kashi & Kellogg's Heart Smart & Gluten Free Cereals, 2% & Fat Free Milk

Daily Assortment of Fresh Pastries, New York Bagels, Fruit Breads with Jams, Sweet Butter & Cream Cheeses

Chorizo & Egg Burrito with Cheddar Jack Cheese & Salsa (Egg Whites Available)

Freshly Brewed Coffee & International Teas served with Flavored Creamers & Assorted Sweeteners

**\$37.00 PER PERSON**

*\*One Chef Attendant per 100 Guests is required for Action Station at \$150 per station*

*\*\*Gluten Friendly*



# Breakfast

## ENHANCEMENTS

### SELECTION OF BREAKFAST SANDWICHES

Multi Grain Croissant Sandwich, Scrambled Eggs, Ham, Cheddar Cheese

**\$8.75 PER PERSON**

Whole Wheat English Muffin, Sautéed Spinach, Mushrooms, Egg Whites, Swiss Cheese

**\$9.50 PER PERSON**

Toasted English Muffin, Grilled Canadian Bacon, American Cheese, Scrambled Eggs

**\$8.75 PER PERSON**

Buttermilk Biscuit Sandwich, Sausage, Scrambled Eggs

**\$8.75 PER PERSON**

### ARIZONA MORNING BURRITO

Chorizo, Egg, Cheddar Jack Cheese, Salsa

**\$9.50 PER PERSON**

### GRAND MARNIER BRIOCHE FRENCH TOAST

Roasted Almonds, Orange Marmalade Butter, Maple Syrup

**\$8.75 PER PERSON**

### \*\*“EGGS TO ORDER” STATION\*\*

Egg Whites, Cheddar Jack Cheese, Mushrooms, Bacon, Spinach, Tomatoes, Ham, Onion, Bell Peppers

**\$14.75 PER PERSON**

### ORGANIC STEEL CUT OATMEAL\*\*

Cream, Brown Sugar, Agave Nectar, Assorted Dried Fruits

**\$8.75 PER PERSON**

### TUSCAN FRITATA\*\*

Individual Mushroom, Spinach, Mozzarella Cheese

**\$12.00 PER PERSON**

### WESTERN QUICHE

Roasted Jalapeno, Jack Cheese, Applewood-Smoked Bacon

**\$12.00 PER PERSON**

*\*One Chef Attendant per 100 Guests is required for Action Station at \$150 per station*

*\*\*Gluten Friendly*



# SELF-SERVE Breakfasts

## POINTE BREAKFAST

Orange, Cranberry & Vegetable Juices

Daily Selection of Fresh Pastries, New York Bagels, Fruit Breads with Jams, Sweet Butter & Cream Cheeses

Display of Seasonal Fresh Sliced Melons & Berries\*\*

Variety of Greek Yogurts, Granola, Dried Fruits & Raw Almonds

Kashi, Kellogg's Heart Smart & Gluten Free Cereals, 2% & Fat Free Milk & Banana

### Organic Steel Cut Oatmeal\*\*

Cream, Brown Sugar, Agave Nectar, Assorted Dried Fruit

### Local Country-Style Scrambled Eggs\*\*

Jack Cheese, Roasted Tapatio House Made Salsa, Assorted Hot Sauces (Served on the Side)

### Includes Choice of Two\*\*

Applewood-Smoked Bacon, Grilled Turkey Sausage Links, Turkey Sage Sausage Patties, Grilled Country Ham, Country Pork Sausage Links, Smoked Pork Sausage, Chicken Apple Sausage Links

### Breakfast Potatoes: Choice of One\*\*

Tapatio House Red Bliss Breakfast Potatoes

Yukon Gold Potatoes

Hash Brown Potatoes

Olive Oil Roasted Fingerling Potatoes Lyonnaise, Fresh Herbs

**\$41.75 PER PERSON**

## HEALTHY START

Anti-Oxidant Juices, Pomegranate, Orange, V8 Juice & Grapefruit

Hot Green Tea with Local Desert Honey & Natural Sweeteners

Date Nut Bread, Whole Wheat Bagels, Multigrain Bread, Preserves, Peanut Butter, Cream Cheese

Display of Seasonal Fresh Sliced Melons & Berries\*\*

Kashi, Kellogg's Heart Smart & Gluten Free Cereals, 2% & Fat Free Milk & Banana

### Greek Yogurt Bar

Fresh Berries, Local Honey, Blueberry Flax Seed Granola, Assorted Dried Fruits, Nuts

### Organic Steel Cut Oatmeal Station

Brown Sugar, Raisins, Agave Nectar, Skim Milk

### Simply Scrambled Eggs\*\*

Cheddar Jack Cheese, House Made Salsa, Assorted Hot Sauces (Served on the Side)

### Egg White Frittata\*\*

Spinach, Button Mushrooms, Caramelized Onions, Feta Cheese

Olive Oil Roasted Fingerling Potatoes Lyonnaise, Fresh Herbs\*\*

### Includes Choice of One\*\*

Grilled Turkey Sausage Links

Turkey Sage Sausage Patties

**\$43.50 PER PERSON**

*Freshly Brewed Coffee & International Teas with Flavored Creamers are Served with All Self-Serve Breakfasts*  
Self-Serve Breakfast pricing is based on 60 minutes of service

\*\*Gluten Friendly

  
**Pointe Hilton**  
TAPATIO CLIFFS RESORT



# SELF-SERVE Breakfasts

## WESTERN SUNRISE

Prickly Pear Orange, Cranberry & Vegetable Juice

Mini Sticky Buns & Mini Apple Turnovers, Desert Honey & Sweet Butter

### Fresh Cantaloupe & Honeydew Melon Salad\*\*

Candied Pecans, Prickly Pear Yogurt Dressing

### Ranch Hand Fried Steak & Buttermilk Biscuits with Black Pepper Sausage Gravy

Hickman Farms Scrambled Eggs, Cheddar Cheese, House Made Salsa, Assorted Hot Sauces  
(Served on the Side)

### Includes Choice of Two\*\*

Applewood-Smoked Bacon  
Grilled Country Ham  
Grilled Turkey Sausage Links  
Southwest Jalapeno Cheddar Grits  
Diced Russet Fried Potatoes

**\$45.50 PER PERSON**

## HACIENDA HUEVOS

Papaya Orange, Cranberry & Vegetable Juice

Cinnamon Apple Bread, Almond Bear Claws, Prickly Pear Jam, Desert Honey & Sweet Butter

### Fiesta Fruit Salad\*\*

Season's Best Fruits & Berries Topped with Toasted Coconut

### Huevos Rancheros Bar

Warm Flour Tortillas, Chorizo, Scrambled Eggs, Refried Beans, Fried Sonoran Spiced Potatoes, Cotija Cheese, Cheddar Jack Cheese, Pico De Gallo, Roasted Tomato Salsa

### Simply Scrambled Eggs\*\*

Cheddar Jack Cheese, House Made Salsa, Assorted Hot Sauces (Served on the Side)

### Dulce Leche Torrijos

Crusty Bread Dipped in Sweet Milk Batter, Fried Golden Brown, Topped with Roasted Almonds, Coco Cinnamon Powdered Sugar, Light Agave Syrup

Grilled Southwest Pork Sausage Links\*\*

**\$43.50 PER PERSON**

*Freshly Brewed Coffee & International Teas with Flavored Creamers are Served with All Self-Serve Breakfasts  
Self-Serve Breakfast pricing is based on 60 minutes of service*

*\*\*Gluten Friendly*



# SELF-SERVE Breakfast ENHANCEMENTS

## PARFAIT WITH SPECIALTY GREEK YOGURT

Fresh Made Granola, Assorted Dried Fruits, Vanilla Yogurt

**\$8.50 PER PERSON**

## STEEL CUT OATMEAL\*\*

Organic Steel Cut Oats, Brown Sugar, Fresh Seasonal Berries, Dried Fruits, Cream

**\$8.75 PER PERSON**

## ACTION STATIONS

### \*BREAKFAST BURRITO STATION

Scrambled Eggs, Chorizo, Machaca Beef, Shredded Jack & Cotija Cheeses, Diced Jalapenos, Guacamole, Salsa in a Flour Tortilla

**\$9.50 PER PERSON**

### \*PANCAKE STATION

Buttermilk, Whole Wheat, Fresh Mixed Berry Compote, Lemon Zest, Warm Maple & Prickly Pear Syrups, Whipped Butter

**\$8.75 PER PERSON**

### \*BREAKFAST QUESADILLA STATION

Scrambled Eggs, Chorizo, Tomatoes, Chile Grilled Chicken, Fresh Roasted Chiles, Spinach, Cheddar, Oaxaca & Cotija Cheeses, Roasted Tomato Chile Salsa, Tomatillo Relish, Flour Tortilla

**\$11.00 PER PERSON**

### \*"EGGS TO ORDER" STATION\*\* (One Chef Attendant Per 50 Guests)

Egg, Egg Whites, Chive, Onion, Spinach, Tomatoes, Mushrooms, Broccoli, Jalapeños, Green Chilies, Diced Bacon, Ham, Cheddar & Jack Cheeses

**\$14.75 PER PERSON**

*Self-Serve Breakfast pricing is based on 60 minutes of service*

*\*One Chef Attendant per 100 Guests is required for Action Station at \$175 per station.*

*\*\*Gluten Friendly*



# Plated BREAKFAST

## EARLY MORNING PLATED BREAKFAST

Served with: Orange Juice, Regular & Decaf Coffee, Variety of Herbal & Regular Teas, Assorted Breakfast Pastries

## LOCAL FARM-FRESH SCRAMBLED EGGS\*\*

Cheddar Cheese, Chives, Hickory-Smoked Bacon, Roasted Fingerling Potatoes, Caramelized Onions, Herbs, Fresh Baby Roma Tomatoes, Olive Oil

**\$33.75 PER PERSON**

## CINNAMON ALMOND BRIOCHE FRENCH TOAST

Spicy Southwest Sausage, Warm Mixed Berry Compote, Maple Syrup

**\$34.50 PER PERSON**

## TAPATIO BENEDICT

Poached Eggs, Sausage Patty, Chipotle Hollandaise served on a Buttermilk Biscuit with Avocado Crème Fraiche & Sliced Fresh Fruit

**\$40.75 PER PERSON**

## STEAK & EGGS\*\*

Grilled Top Sirloin Steak, Ranchero Sauce, Fresh Local Hickman Farms Scrambled Eggs, Jack Cheese, Grilled Yukon Potatoes, Fresh Fruit

**\$48.00 PER PERSON**

## HEALTHY BREAKFAST

Poached Eggs on Top of Toasted Ciabatta, Kale, Spinach, Feta Cheese, EVOO, Sliced Fresh Fruit, Grilled Turkey Sausage Links

**\$43.50 PER PERSON**

## ENHANCEMENTS

### GREEK YOGURT BANANA SPLIT\*\*

Vanilla Greek Yogurt, Split Bananas, Candied Pecans, Honey Drizzle

**\$8.50 PER PERSON**

### BANANA & MANGO SMOOTHIE\*\*

**\$9.00 PER PERSON**

### MIXED BERRY CRÈME FRAICHE MARTINI\*\*

**\$9.75 PER PERSON**

### HEIRLOOM TOMATO CARPACCIO & SMOKED SALMON

Crostini, Avocado Crème, Lemon Olive Oil

**\$13.00 PER PERSON**

\*\*Gluten Friendly

# AM BREAKS

# Menu

## STARBUCKS®

Freshly Brewed Regular & Decaf Starbucks Coffee, Tazo Tea Service, Dark Chocolate Espresso Beans, Warm Walnut Cinnamon Rolls, & Sweet Butter

**\$22.75 PER PERSON**

## GREEK YOGURT PARFAITS

Glasses of Vanilla Greek Yogurt with Your Choice of Fresh Seasonal Berries, Dried Fruit, Nuts, Desert Honey & Almond Granola

Mini Raspberry Granola, Chocolate Cream Cheese Muffins, Flavored Iced Teas & Vitamin Waters

**\$23.75 PER PERSON**

## STRAWBERRY BREAK

Strawberry Nutri Grain Bars, Plain & Chocolate-Dipped Strawberries, Assorted "NAKED Brand" Drinks, Strawberry Lemonade, Agua Fresca

**\$20.25 PER PERSON**

## DUNKERS & DOUGHNUTS

Assorted Flavors of Fresh Doughnuts, Individual Flavored Milks, Flavored Iced Teas, Vitamin Waters

**\$20.75 PER PERSON**

## ARIZONA TRAIL

Vessels of Spicy Sonoran & Grand Canyon Trail Mix, Assorted Granola Bars, Peppered & Teriyaki Beef Jerky, Arizona Green Tea, Gatorade, Agua Fresca

**\$22.50 PER PERSON**

## BEVERAGE BREAK PACKAGE

Freshly Brewed Regular & Decaf Coffee, Tazo Tea Service, Soft Drinks, Bottled Water

1/2 Day - **\$20.75 PER PERSON**

Full Day - **\$33.50 PER PERSON**

Break is based from 8:00am-12:00pm & 1:00pm-5:00pm

*Breaks are based on 30 minutes of service  
One break location per 50 guests will be offered complimentary.  
For additional locations, a \$225 charge will apply, per location.*

**\*\*Gluten Friendly**



# PM BREAKS

# Menu

## PICK ME UP

Assorted Energy Drinks, Vitamin Waters, Classic Hard & Soft Candies (Salt Water Taffy, Licorice, Jelly Beans), Candy Bars, Assorted "KIND" Natural Bars, Agua Fresca

**\$21.75 PER PERSON**

## COOKIES & MILK

Rich Chocolate Chip, Chewy Peanut Butter, Chunky Oatmeal Raisin & White Chocolate Macadamia Nut Cookies, Individual Flavored Ice-Cold Milk

**\$20.50 PER PERSON**

## GOING NUTS

Raw & Smoked Almonds, Roasted Pistachios, Chili Lime Spiced Cashews, Honey Roasted Peanuts, Pecan Sugar Cookies, Prickly Pear Lemonade, Agua Fresca, Flavored Iced Teas

**\$22.75 PER PERSON**

## BALLPARK

Sea Salt & White Cheddar Popcorn, Chips & Nacho Cheese Sauce with Pickled Jalapeños, Soft Pretzels & Mustard, Mini Corn Dogs with Spicy Mustard, Peanuts, Sports Drinks, Agua Fresca, Flavored Iced Tea

**\$23.50 PER PERSON**

## GRAB A SNACK

Assortment of Flavored Potato Chips, Pop Chips, Pringles, Rice Krispy Treats, Salted Peanuts, Fruit Trail Mix, Oreos, Nutter Butters, Fig Newtons, Flavored Iced Tea, Agua Fresca

**\$20.50 PER PERSON**

## \*DESERT ICE

Assorted Ice Cream Novelties with Waffle Cones Scooped with Your Choice of Mint Chocolate Chip, Butter Pecan or Strawberry Ice Cream; Top it Off with Assorted Sauces, Nuts, Sprinkles

Served with Flavored Iced Teas, Agua Fresca

**\$23.50 PER PERSON**

*Breaks are based on 30 minutes of service  
One break location per 50 guests will be offered complimentary.  
For additional locations, a \$225 charge will apply, per location.*

*\*One Chef Attendant per 50 Guests is required for Action Station at \$175 per station*

*\*\*Gluten Friendly*

# A La Carte

## REFRESHMENTS

### BEVERAGES\*\*

Starbucks Regular & Decaf Coffee	\$98/GALLON
Royal Fresh Brewed Regular & Decaf Coffee & Hot Tea	\$89/GALLON
Iced Tea	\$89/GALLON
Assorted Fruit Juices	\$85/GALLON
Fruit Punch or Lemonade	\$80/GALLON
Basil Lemonade	\$80/GALLON
Fruit Agua Fresca	\$48/GALLON
Hot Chocolate Packets	\$4.50/EACH
Soft Drinks	\$5.50/EACH
Non-Sparkling Water	\$5.50/EACH
Mineral Water	\$5.75/EACH
Individual Bottled Juice	\$5.75/EACH
Iced Frappuccino	\$8.50/EACH
Red Bull—Regular & Sugar-Free	\$8.50/EACH
Rock Star Energy Drink	\$7.50/EACH
Assorted Naked Juices	\$8.75/EACH
Assorted Flavored Gatorade	\$7.50/EACH

### FROM OUR BAKE SHOP

Assorted Muffins	\$56/DOZEN
Assorted Low-Fat Muffins	\$56/DOZEN
Breakfast Breads	\$56/DOZEN
Assorted Danishes	\$57/DOZEN
Buttered Croissants	\$58/DOZEN
Sweet Baked Scones	\$58/DOZEN
Bagels with Flavored Cream Cheeses	\$62/DOZEN
Variety of Fresh Baked Cookies	\$57/DOZEN
Chocolate Fudge Brownies	\$58/DOZEN
Assorted Donuts	\$56/DOZEN
Assorted Donuts Holes	\$32/DOZEN
Quarter Pound Cookies	\$65/DOZEN

### EXTRA GOODIES

Fruit Skewers with Honey Drizzle**	\$60/DOZEN
Chocolate-Dipped Strawberries**	\$56/DOZEN
Granola Bars	\$42/DOZEN
Full-Sized Candy Bars	\$49/DOZEN
Individual Fruit Yogurt**	\$50/DOZEN
Assorted Protein Bars	\$54/DOZEN
Individually Packaged Trail Mix	\$68/DOZEN
Seasonal Whole Fruit**	\$50/DOZEN
Individually Packaged Cracker Jacks**	\$49/DOZEN
Individually Packaged Oreos & Fig Newton	\$50/DOZEN
Individually Packaged Pretzels & Chips	\$48/DOZEN
Individually Packaged Salted Peanuts**	\$60/DOZEN
Individually Boxed Cereal	\$55/DOZEN
Milano Cookies	\$57/DOZEN
Assorted Ice Cream Novelties	\$60/DOZEN
Individually Packaged Beef Jerky**	\$68/DOZEN

All items from the bake shop & extra goodies are sold by the dozen  
 One break location per 50 guests will be offered complimentary.  
 For additional locations, a \$225 charge will apply, per location.

\*\*Gluten Friendly

# SELF-SERVE

# Luncheons

## POINTE PERFECT (Minimum of 50 guests required)

### SOUP STATION (CHOICE OF 2)

Local Heirloom Tomato Feta\*\*  
Mushroom & Sherry Bisque\*\*  
Minestrone  
Hearty Chicken Noodle

### SALADS

#### Caprese\*\*

Baby Tomatoes, Fresh Mozzarella, Olives, Basil Pesto Dressing  
**Cantaloupe & Prosciutto\*\***  
Crumbled Goat Cheese, Aged Balsamic Syrup Drizzle

### SANDWICH STATION

#### Herb Crusted Honey Cured Ham on Pretzel Roll

White Cheddar Cheese, Lettuce, Tomato, Dijonnaise Spread

#### Southwest Chicken Salad on a Ciabatta Roll

Sprouts, Tomato

#### Smoked Turkey on Focaccia Bread

Roasted Garlic Aioli, Caramelized Onion, Provolone Cheese,  
Fresh Greens

#### Desert Honey Roasted Vegetables

Wrapped in a Spinach Tortilla, Boursin Spread, Pea Sprouts

### DESSERTS

Mini Fruit Tarts  
Lemon Bars  
Raspberry Bars

**\$51.00 PER PERSON**

## THE TAILGATE (Minimum of 50 guests required)

### SALADS

#### Fresh Local Field Greens

Sprouts, Cucumbers, Mushrooms, Match Stick Carrots, Herb  
Croutons\*\*, Balsamic & Ranch Dressings

#### Pineapple Coleslaw\*\*

#### Spicy Pickled Vegetables\*\*

Peppercorn Ranch Dip

### \*ENTRÉE (CHOICE OF THREE) - GRILL STATION INCLUDED

**Meatball Sliders** Marinara, Provolone, Ciabatta

**Char Broiled Burgers** Applewood-Smoked Bacon, Tapatio Brioche

**Country Fried Chicken**

**Red Chili Marinated Grilled Chicken** on Tapatio Brioche

**All Beef Vienna Hot Dogs** on Hot Dog Bun

**Beer Bratwurst** Bacon Sauerkraut, Hoagie Roll

**Grilled Smoked Polish Sausage** on Hoagie Roll

**Vegetable Burgers** on Wheat Bun

### TOP IT OFF\*\*

Appropriate Condiments to Include: Swiss, Cheddar, Sport  
Peppers, Tomato, Green Chili, Lettuce, Onion, Jalapeño, Pickles,  
Relish, Ketchup, Mustard, Mayo

#### Brown Sugar Baked Beans\*\*

#### Assorted Bags of Chips

Doritos, Cheetos, Sun Chips, BBQ, Jalapeno, Plain

### DESSERTS

Rice Krispy Treats  
Fudge Brownies  
Snickerdoodle Cookies

**\$52.75 PER PERSON**

**Freshly Brewed Iced Tea is Served with all Self-Serve Luncheons**

*\*Self-Serve Luncheon pricing is based on 60 minutes of service.*

*One Chef Attendant per 100 Guests is required for Action Station at \$150 per station*

*\*\*Gluten Friendly*

# SELF-SERVE

# Luncheons

## **SOUTHWEST** (Minimum of 50 guests required)

### **SOUP**

#### **Chicken Tortilla**

Confetti Tortillas, Cotija Cheese, Pumpkin Seeds

### **SALADS**

#### **Ceviche\*\***

Shrimp, Scallop, Citrus Juice, Spanish Onion, Cilantro, Serrano Chili

#### **Arizona Field Greens\*\***

Jicama, Orange, Julienne Carrots, Grape Tomatoes, Chili Croutons, Cotija Cheese, Assorted Dressings

#### **Fiesta Tortilla Chips\*\***

Roasted Tomato Salsa

### **ENTRÉES**

#### **Pollo & Carne Fajitas**

Marinated Thin Strips of Chicken & Beef, Peppers, Onions, Pico de Gallo, House Made Salsa, Guacamole, Sour Cream, Cotija & Cheddar Jack Cheeses, Local Made Tortillas

### **VEGETARIAN: CHOICE OF ONE**

#### **Vegetable Enchiladas**

Roasted Salsa Verde, Cheddar Jack Cheese

#### **Local Made Traditional Green Corn Tamales**

#### **Spanish Rice with Roasted Corn\*\***

#### **Slow Cooked Refried Black Beans\*\***

### **DESSERTS**

Walnut De Leche Cheesecake Bites

Cinnamon Dusted Churros

Mexican Wedding Cookies

**\$51.75 PER PERSON**

*Freshly Brewed Iced Tea is Served with All Self-Serve Luncheons*

*\*Self-Serve Luncheon pricing is based on 60 minutes of service*

*\*\*Gluten Friendly*

## **SOUP, SALAD BAR & CALZONE** (Minimum of 50 guests required)

### **SOUPS**

Minestrone

Hearty Chicken Noodle

### **SALADS**

#### **Marinated Vegetable\*\***

Assortment of Colorful Garden Fresh Vegetables, Herb Vinaigrette

#### **Artichoke & Greek Olive Cavatappi**

Greek Olives, Marinated Artichokes, Colorful Peppers, Feta Cheese, Roasted Garlic Vinaigrette

#### **Green Bean & Roasted Corn\*\***

Grape Tomatoes, Red Onion, Parsley, Tomato Vinaigrette

### **CREATE YOUR SALAD**

#### **Fresh Salinas Valley Lettuces\*\***

Field Fresh Baby Lettuces, Fresh Spinach, Romaine

#### **Toppings\*\***

Julienne Turkey, Modesto Cheddar, Point Reyes Blue Cheese, Sunflower Seeds, Roasted Pepitas, Carrots, Cucumbers, Grape Tomatoes, Red Onion, Sprouts, Garbanzo Beans, Broccoli, Black Olives, Hard Boiled Eggs, Garlic Croutons

#### **Dressings**

Balsamic, Buttermilk Ranch, Italian, Low-Fat French Dressing

### **WOOD FIRED CALZONE**

**Vegetarian** (Oven Roasted Tomato, Olives, Bell Pepper, Mushroom, Fresh Basil)

#### **Spicy Italian Sausage**

#### **Grilled Chicken, Spinach, Feta with White Sauce**

### **DESSERTS**

Assortment of Cubed Fruit

Blueberry Crumb Bars

Double Chocolate Cake\*\*

**\$54.50 PER PERSON**



**Pointe Hilton**  
TAPATIO CLIFFS RESORT

12

12/2018

# SELF-SERVE

# Luncheons

## THE TAPATIO (Minimum of 50 guests required)

### SALADS

#### Crisp Field Greens\*\*

Raspberries, Sugared Walnuts, Goat Cheese, Chef's Choice of Dressing

#### Baby Heirloom Tomato\*\*

Fresh Baby Tomatoes, Hot House Cucumber, Red Onion-Herb Vinaigrette

#### Penne Pasta

Artichokes, Spinach, Piquillo Pepper Tomato Pesto

### ENTRÉES (CHOOSE THREE)

#### Lemon Rosemary Garlic Seared Chicken\*\*

Crimini Mushroom Reduction

#### Seared Atlantic Salmon\*\*

Lemon Caper Butter Sauce

#### Roasted Pork Loin\*\*

Pearl Onion Gravy

#### Cliffs Homemade Meatloaf

Caramelized Onion & Mushroom Gravy

#### Almond Brown Rice Pilaf\*\*

#### Chef's Local Garden Fresh Vegetables\*\*

### DESSERT

Assorted Cheesecake Bites

Caramel Pecan Bites

Red Berry Opera Cake\*\*

**\$56.75 PER PERSON**

## TASTE OF ITALY (Minimum of 50 guests required)

### SALADS

#### Romaine Heart

Crisp Romaine Hearts, Carrots, Grape Tomatoes, Hot House Cucumbers, Olives, Ricotta Cheese, Garlic Croutons, Red Pepper, Napoli Herb, Ranch Dressings

#### Ricotta Tortellini

Aged Salami, Kalamata Olives, Spinach, Marinated Artichokes, Roasted Red Pepper Dressing

#### Heirloom Tomato & Feta\*\*

Baby Heirloom Tomatoes, Cucumbers, Red Onion, Bell Peppers, Feta Cheese, Basil-Pesto Vinaigrette

### FROM OUR OVENS

#### Seared Porcini- Dusted Chicken

White Beans, Sun-Dried Tomatoes, Marsala Sauce

#### Baked Provencal Corvina Seabass\*\*

Seared & Topped with a Spicy Tomato Provencal Sauce, Olive Oil Roasted Red Rose Potatoes

#### Wild Mushroom Cannelloni

Assorted Mushrooms, Ricotta & Mozzarella Cheese, Roasted Tomato-Basil Sauce

#### Sautéed Zucchini, Yellow Squash, Broccoli & Cauliflower

Raisins, Pine Nuts, Garlic

### DESSERT

Lemon Ricotta Cheesecake

Espresso Brownies

**\$55.25 PER PERSON**

*Freshly Brewed Iced Tea is Served with All Self-Serve Luncheons*

*\*Self-Serve Luncheon pricing is based on 60 minutes of service*

*\*\*Gluten Friendly*



# Plated LUNCHES

## **PLATED LUNCH 1**

### **TAPATIO GARDEN SALAD**

Romaine Hearts, Fresh Orange, Grafton Cheddar, Jicama, Croutons, Chef's Choice of Dressing

### **HERB ROASTED CHICKEN BREAST\*\***

Forest Mushroom, Applewood-Smoked Bacon Ragout, Olive Oil Roasted Fingerling Potatoes with Fresh Herbs, Chef's Selection of Fresh Local Vegetables

### **LEMON RASPBERRY TORTE**

Chocolate & Raspberry Sauces

**\$45.75 PER PERSON**

## **PLATED LUNCH 2**

### **SOUTHWEST TOSSED SALAD**

Fresh Local Greens, Jicama, Black Olives, Grape Tomatoes, Cotija Cheese, Roasted Pumpkin Seeds, Poblano-Ranch Dressing

### **ARROZ CON POLLO\*\***

Saffron Spanish Black Bean Rice, Jalapeño Black Bean Coulis, Serrano Mango Salsa

### **INDIVIDUAL PRICKLY PEAR SWIRLED CHEESECAKE**

Chocolate Sauce, Fresh Berries

**\$46.25 PER PERSON**

## **PLATED LUNCH 3**

### **FARM FRESH SALAD**

Fresh Local Greens, Cucumber, Carrot, Red Onion, Sprouts, Sweet Grape Tomatoes, Cotija Cheese, Croutons, Chef's Choice of Dressing

### **CHILI ROASTED JUMBO SHRIMP**

Southwest Black Rice Pilaf, Oven Roasted Seasonal Vegetables, Cilantro Lime Cream, Confetti Tortillas

### **WILD STRAWBERRY TART**

Wild Strawberries, Crème

**\$49.00 PER PERSON**

*Freshly Brewed Iced Tea is Served with All Plated Lunches*

*\*\*Gluten Friendly*



# Plated LUNCHES

## **PLATED LUNCH 4**

### **ARIZONA SALAD\*\***

Romaine, Jicama, Pepitas, Fried Tortilla Strips, Grape Tomatoes, Spicy Cilantro Lime Dressing

### **SLOW ROASTED SEARED CUMIN-CRUSTED PORK LOIN\*\***

Horseradish Mashed Potatoes, Tomatillo Sauce, Pico De Gallo

### **LEMON BUNDT CAKE**

Fresh Seasonal Berries

**\$47.50 PER PERSON**

## **PLATED LUNCH 5**

### **SPINACH & KALE SALAD\*\***

Fresh Strawberries, Honey Roasted Almonds, Yellow Bell Peppers, Strawberry-Tarragon Vinaigrette

### **ROASTED VEGETABLE PHYLLO POUCH**

Toasted Israeli Couscous Mixed with Assorted Roasted Vegetables in Layers of Phyllo Dough, Tomato Basil Coulis, Steamed Broccolini, Baby Carrots, Asparagus

### **FRESH FRUIT TART**

Dark Chocolate Sauce

**\$46.75 PER PERSON**

*Freshly Brewed Iced Tea is Served with All Plated Lunches*

*\*\*Gluten Friendly*



# Box LUNCHES

## **SANDWICHES & WRAPS**

Choice of Three Sandwiches or Wraps for Groups of 50 people or more

### **PESTO-MARINATED GRILLED CHICKEN**

Smoked Provolone Cheese, Lettuce, Tomatoes, Sprouts, Garlic Aioli on Sun-Dried Tomato Focaccia

### **ROASTED TURKEY & PROSCIUTTO CLUB**

Baby Arugula, Tomatoes, Fontina Cheese, Honey-Mustard Spread on a Ciabatta Roll

### **RARE SLOW-ROASTED BEEF WITH AGED CHEDDAR CHEESE**

Shredded Iceberg Lettuce, Tomatoes, Shaved Red Onions, Creamy Horseradish Spread on an Italian Roll

### **HONEY-ROASTED HAM & SWISS**

Shredded Iceberg Lettuce, Tomatoes, Red Wine Vinaigrette on a French Roll

### **OVEN ROASTED VEGETABLES**

Marinated in a White Balsamic Reduction, Tarragon Oil, Feta Cheese on a Spinach Tortilla

### **TURKEY CLUB WRAP**

Slow-Roasted Turkey, Jalapeño Jack Cheese, Wild Greens, Tomatoes, Smoked Bacon, Avocado Spread  
Wrapped in a Chipotle Tortilla\*\*

### **Choice of One Salad for All Box Lunches**

Orecchiette Pasta Salad, Potato Salad or Country-Style Creamy Coleslaw

### **Choice of Two Cookies for All Box Lunches**

Chocolate Chip

White Chocolate Macadamia Nut

Oatmeal Raisin

Peanut Butter

**\$35.75 PER PERSON**

*All Box Lunches Come with Chef's Choice of Seasonal Fresh Fruit,  
Potato Chips & Appropriate Condiments*





**SANDWICHES & WRAPS** Choice of Three Sandwiches or Wraps

**ALBACORE TUNA SALAD**

White Albacore Tuna, Fresh Sliced Tomato, Sprouts, on Oat Grain Roll

**GRILLED CHICKEN CAPRESE SALAD**

Herb Marinated Grilled Chicken, Local Baby Greens, Fresh mozzarella, Sweet Gape Tomato, Kalamata Olives, Artichokes, Bell Peppers, Croutons, Balsamic Dressing (on the side)

**HONEY-ROASTED HAM & SWISS**

Shredded Iceberg Lettuce, Tomatoes, Red Wine Vinaigrette on a French Roll

**HONEY ROASTED VEGETABLES WRAP**

Chef's Selection of Fresh Seasonal Vegetables tossed in Desert Honey, Olive Oil & Herbs, Crumbled Goat Cheese on Spinach Flat Bread

**ITALIAN SUB**

Suppressant, Ham, Pepperoni, Provolone, Shaved Lettuce & Onion, Tomato, Pepperoncini, Greek Oregano, Olive Oil & Vinegar, on Soft Italian Roll

**PESTO-MARINATED GRILLED CHICKEN**

Smoked Provolone Cheese, Lettuce, Tomatoes, Sprouts, Garlic Aioli on Sun-Dried Tomato Focaccia

**RARE SLOW-ROASTED BEEF WITH AGED CHEDDAR CHEESE**

Shredded Iceberg Lettuce, Tomatoes, Shaved Red Onions, Creamy Horseradish Spread on an Italian Roll

**SMOKED TURKEY CLUB**

Shaved Turkey, Smoked Bacon, Tomato, Red Onion & Greens, Roasted Garlic Aioli on a Ciabatta Roll

**SPICY SOUTHWEST CHICKEN WRAP**

Sonoran Spiced Grilled Chicken, Pepper Jack Cheese, Roasted Red Pepper, Cilantro Aioli, Fresh Greens, Tomato, on a Chipotle Flatbread

**CONTINUE ON NEXT PAGE**



# To Go Market

## CONTINUED

### **SANDWICHES & WRAPS**

#### **PRE-PACKAGED SALADS (CHOICE OF THREE)**

- Country Potato Salad
- Fresh Fruit Salad
- Garden Salad
- Pineapple Coleslaw
- Tapatio Garden Vegetable Pasta Salad

#### **ASSORTED BAGS OF KETTLE CHIPS, DORITOS, PRETZELS, AND CHEETOS**

#### **PRE-WRAPPED DESSERTS (CHOICE OF THREE)**

- Chocolate Chip
- Oatmeal
- Peanut Butter
- Toffee Crunch Blondie
- Raspberry Crumb Bar
- Assorted Kashi Bars
- Brown Sugar Marshmallow Treat

#### **BEVERAGE STATION**

- Assorted Soft Drinks
- Bottled Waters
- Assorted Gatorade

**\$49.00++ PER PERSON**

***Bags, To-Go Silverware, Napkins, Wet-Naps Provided***



# Reception STATION

## **STATION 1** (Minimum of 30 guests required)

### **\*RISOTTO STATION\*\***

Crimini Mushroom & Brie Risotto with Herb Roasted Petite Chicken, Garlic Lemon Demi Glaze

## **STATION 2**

### **ANTI-PASTA STATION\*\***

Artichokes, Queen Creek Olives, Prosciutto, Cured Meats, Grilled Asparagus, Sliced Smoked Provolone, Basil Oil, Baby Herbs

### **INDIVIDUAL CAPRESE SALAD\*\***

Vine Ripe Tomatoes, Fresh Buffalo Mozzarella, Queen Creek Extra Virgin Olive Oil, Fresh Basil

### **INDIVIDUAL AZTEC FARM RED ROMAINE SALAD\*\***

Local Baby Heirloom Tomatoes, Roasted Pumpkin Seeds, Aged Parmesan, Anchovy Dressing

## **STATION 3**

### **\*GOURMENT MACARONI & CHEESE**

Gemelli Pasta Tossed with choice of Cheddar Cheese or Asiago Sun-Dried Tomato Sauce, Grilled Chicken, Broccoli, Scallions, BBQ Short Ribs, Applewood-Smoked Bacon, Mushrooms, Parmesan Bread Crumb Topping\*\*

## **STATION 4**

### **\*CARVED ROSEMARY ROASTED GARLIC BEEF TENDERLOIN\*\***

Truffle-Scented Sautéed Portobello Mushrooms, Cabernet Reduction, Boursin Mashed Potatoes

## **STATION 5**

### **DESSERT STATION**

Selection of Classic Mini Pastries, Coffee Station

**\$129.00 PER PERSON**

*Reception Buffet Pricing is Based on 90 Minutes of Service*

*\*One Chef Attendant per 100 Guests is required for Action Station at \$175 per station.*

*\*\*Gluten Friendly*

# SPECIALTY Menu

## DISPLAYS

### IMPORTED & DOMESTIC CHEESE DISPLAY

Amber Valley Port Derby, AZ Pepper Jack, Cahills Porter, De Mill Sharp Cheddar, White Grafton Maple Smoked Cheddar, Muria Al Vino Wine Cured Goat Cheese, Salemville Gorgonzola, Eurocreme Garlic/Herb with Fresh Fruit Garnish, Butter Crisp\*\*, Sesame & Whole-Grain Wheat Crackers

Small Displays serves 25 **\$375/TRAY**

Medium Displays serves 50 **\$575/TRAY**

Large Displays serves 100 **\$900/TRAY**

### FRESH FRUIT DISPLAY\*\*

Cubed Seasonal Melons, Fresh Fruits & Berries

Small Displays serves 25 **\$300/TRAY**

Medium Displays serves 50 **\$475/TRAY**

Large Displays serves 100 **\$775/TRAY**

### FRESH VEGETABLE DISPLAY\*\*

Crisp Fresh Seasonal Vegetables: Broccoli, Cauliflower, Carrots, Celery, Zucchini, Cucumbers, Cherry Tomatoes, Jicama, Buttermilk Ranch Dip

Small Displays serves 25 **\$300/TRAY**

Medium Displays serves 50 **\$425/TRAY**

Large Displays serves 100 **\$625/TRAY**

### GRILLED VEGETABLE CRUDITES\*\*

Olive Oil & Balsamic Vinegar Marinated Zucchini, Yellow Squash, Green Onions, Baby Carrots, Asparagus, Baby Broccoli, Portobello Mushrooms, Sweet Honey Garlic Dip & Ranch

Small Displays serves 25 **\$325/TRAY**

Medium Displays serves 50 **\$450/TRAY**

Large Displays serves 100 **\$650/TRAY**

## LIGHT SNACKS All Selections Serve 25 Guests Per Order

**MIXED NUTS & PEANUTS\*\*** **\$47/POUND**

### HOT & SPICY NUT MIX

Toasted Corn, Sesame Sticks, Hot & Spicy Peanuts, Pretzels, Sunflower Seeds, Rice Crackers, Toasted Almonds

**\$45/POUND**

### POTATO CHIPS\*\*

Roasted Garlic Dip, Sour Cream Dip & Chipotle-Buttermilk Dip

**\$65/ORDER**

### BLACK BEAN SALSA, ROASTED TOMATO SALSA & GAUCAMOLE\*\*

Tri-Colored Corn Chips **\$75/ORDER**

### CHILE CON QUESO & SPICY BEAN DIP\*\*

Fiesta Corn Tortilla Chips **\$85/ORDER**

### HOT CRAB DIP\*\*

Snow Crab Meat, Artichokes, Cream Cheese Served with Cracker Assortment & Sliced Breads **\$150/ORDER**

### SPINACH DIP IN A SOURDOUGH BOWL

with Toasted Baguettes **\$75/ORDER**

### BRUSCHETTA

Chopped Tomatoes, Basil & Garlic, Served with Toasted Baguettes **\$75/ORDER**

### HUMMUS

Red Pepper Hummus\*\* & Spicy Black Bean Hummus with Crispy Pita Chips **\$75/ORDER**

\*\*Gluten Friendly

# COLD

# Hors d'oeuvres

**Minimum Order of 50 Pieces Per Item, Butler Service Fees Will be Applied Per Server, Per Hour**

**TIER ONE \$10.00 PER PIECE (50) PIECE MINIMUM ORDER**

**AHI TUNA** Wasabi & Ginger in a Spring Roll Cone

**SESAME-CRUSTED SCALLOP\*\*** Served on an Oriental Rice Cake

**CHIPOTLE PLUM DUCK** On Blue Cornbread with Spicy Red Pepper Cheese

**LAMB TENDERLOIN** On Polenta with Sun-Dried Tomatoes, Whipped Mascarpone Cheese & Onion Relish

**SUSHI MIKI & NIGIRI STATION\*\*** Assorted Sushi Miki: Traditional California Rolls, Spicy Tuna Rolls  
Assorted Sushi Nigiri: Ahi, Shrimp & Salmon

**TIER TWO \$9.00 PER PIECE (50) PIECE MINIMUM ORDER**

**OVEN-DRIED TOMATO WITH ARUGULA** Olive Oil Crostini

**MAYTAG BLUE CHEESE** Fig & Caramelized Pecans on Brioche

**SOUTHWESTERN CHICKEN\*\*** Black Bean Salsa, Chipotle Pepper Cheese, Sour Cream Drizzle, on a Blue Corn Tortilla

**SPICY SHRIMP** Candied Pineapple on a Toasted Round\*\*

**VANILLA-SMOKED SCALLOP\*\*** Habanero Glaze with Mango Chutney on a Cucumber Round

**SESAME TUNA\*\*** Wasabi Mayo on an Asian Rice Cracker

**TEQUILA LIME-SMOKED SALMON ROSE\*\*** On Indian Corn Crisp

**TRUFFLED GOOSE LIVER** Balsamic Fig Confit on a Ciabatta Toast Point\*\*

**TIER THREE \$8.00 PER PIECE (50) PIECE MINIMUM ORDER**

**MARINATED MOZZARELLA & SUN DRIED TOMATOES** On Sliced Baguette

**TOMATO & MOZZARELLA STACKS** On Fresh Focaccia

**ARTICHOKE, OLIVE & ROASTED GARLIC BRUSCHETTA** Tomatoes, Basil, Artichokes, Kalamata Olives, Roasted Garlic, Truffle Scented White Bean, Prosciutto Ham

**SOUTHWEST CHIPOTLE PEPPER TART** Mandarin Orange, Cilantro

**BRIE TARTLET** Spicy Apple Chutney, Candy Walnuts on Crostini

**MARINATED MANCHEGO CHEESE** Black Olive Tapenade on Crostini

**VEGETABLE NAPOLEON\*\*** Seasonal Grilled Vegetables on Parmesan Crisp

**TERIYAKI CHICKEN\*\*** Rice Crisp with Red Pepper Spears, Parsley

**SMOKED CHICKEN** Herbed Cheese on a Crispy French Bread Crouton

**ASIAN CHICKEN SALAD\*\*** Ginger Root, Vegetables in a Spring Roll Cup

**AHI STACKS\*\*** Layered with Nori, Slivered Ginger, Wasabi Caviar

**ANTIPASTO TOWER** Italian Meats, Cheeses, Grilled Vegetables on a Toast Point

\*Butler Fees at \$40.00 per Butler

\*\*Gluten Friendly

# HOT

# Hors d'oeuvres

Minimum Order of 50 Pieces Per Item, Butler Service Fees Will be Applied Per Server, Per Hour

## TIER ONE \$10.00 PER PIECE (50) PIECE MINIMUM ORDER

**MUSHROOM & TRUFFLE OIL RISOTTO PHYLLO FLOWER** Hand-Wrapped in Phyllo Dough

**JALAPENO-BACON WRAPPED SCALLOPS\*\*** Sea Scallops Wrapped in Jalapeño Cured Bacon

**THAI SCALLOP SPRING STICK** Scallops, Rice, Lime Zest, Jalapeños in a Spring Roll Wrapper

**LOBSTER EMPANADA** Jalapeño & Cheddar Cheese Dough Stuffed with Lobster, Onions, Mixed Peppers, Monterey Jack Cheese

**PEPPER-CRUSTED BEEF TENDERLOIN BROCHETTE\*\*** Whole Roasted Garlic with a Peppery Jus

## TIER TWO \$9.00 PER PIECE (50) PIECE MINIMUM ORDER

**ROASTED EGGPLANT MEDITERRANEAN CUP** Eggplant, Onions, Oven-Roasted Tomatoes, Pine Nuts, Feta Cheese in a Crispy Flour Tortilla

**TUSCAN WHITE BEAN CRISP** Fennel, Garlic Onions, Tomato, Fontina Cheese in a Sun-Dried Tomato Crisp

**PECAN CHICKEN TENDERS** Chicken Tenders Rolled in Panko & Spiced Pecans Buttermilk Creole Dip

**THAI PEANUT CHICKEN SATAY\*\*** Spicy Thai Peanut Sauce

**PRICKLY PEAR CHICKEN FLAUTA** Shredded Chicken in Prickly Pear Barbecue Sauce, Cheese, Cilantro

**CHILE-LIME CHICKEN KABOB\*\*** Roasted Chicken with Onions, Poblanos, Red Peppers

**CRAB SPRING ROLL WITH SESAME CRUST** Crab & Jack Cheese Blended with Spices, Sweet Corn, Sesame Seed-Encrusted, Thai Chili Sauce

**PEKING DUCK SPRING ROLLS** Shredded Duck, Scallions, Hoisin Sauce in a Spring Roll Wrapper

**PHILLY STEAK & CHEESE SPRING ROLL** Philly Steak with Peppers, Onions, Cheese Rolled in a Spring Roll with Peppercini Dip

**MANCHEGO BEEF MASA DOUGH EMPANADA** Masa Dough Filled with Tender Beef, Manchego Cheese

**STEAK CHURRASCO KABOB\*\*** Chipotle Marinated Cubes of Sirloin, Brazilian Inspired Spices, Onions, Poblanos, Red Peppers

## TIER THREE \$8.00 PER PIECE (50) PIECE MINIMUM ORDER

**PARMESAN ARTICHOKE HEARTS** Artichoke Hearts Stuffed with Goat Cheese, Parmesan Cheese Crust

**DELUXE VEGETABLE SPRING ROLL** Glass Noodles, Carrots, Celery in a Rice Wrapper with Sweet & Sour Sauce

**ARTICHOKE & KALAMATA OLIVE** Sun-Dried Tomato Tartlet Filled with a Creamy Mixture of Olives, Artichokes, Goat Cheese

**BLACK BEAN EMPANADA** Black Beans, Roasted Corn, Jalapeños, Cilantro in Traditional Empanada Dough\*\* with Thai Chili Sauce

**BUFFALO CHICKEN SPRING ROLLS** Spicy Buffalo Chicken, Blue Cheese in a Phyllo Spring Roll Wrapper with Ranch

**SMOKED CHICKEN BURRITO** Shredded Chicken, Peppers, Monterey Jack Cheese, Splash of Tequila Wrapped in a Flour Tortilla with Ancho Cream Sauce

**TANDOORI CHICKEN SATAY\*\*** Minted Yogurt Sauce

**CRAB RANGOON** Crabmeat, Cream Cheese, Spices in a Won Ton Wrapper with Thai Chili Sauce

**MACHACA BEEF BURRITO** Shredded Beef, Red Chiles, Onions, Cilantro Wrapped in a Flour Tortilla with Ancho Chile Cream

\*Butler Fees at \$40.00 per Butler

\*\*Gluten Friendly



# Stations

**Stations are designed to enhance receptions & may not be purchased unaccompanied**

## CARVING STATION

- \*SEARED WHOLE-ROASTED BEEF TENDERLOIN** Roasted Aioli, Horseradish (serves 20 guests) **\$550.00 EACH**
- \*SLOW-ROASTED, HERB-CRUSTED PRIME RIB** Creamy Horseradish, Au Jus (serves 25 guests) **\$500.00 EACH**
- \*ROASTED NEW YORK STRIP LOIN** Creamy Horseradish, Cabernet Reduction (serves 25 guests) **\$500.00 EACH**
- \*PEPITA-CRUSTED TURKEY BREAST** Corn & Green Chile Sauce (serves 35 guests) **\$425.00 EACH**
- \*CHILE-RUBBED, SLOW ROASTED PORK LOIN** Spiced Apple Brandy Demi-Glaze (serves 35 guests) **\$425.00 EACH**
- \*SLOW-ROASTED, DESERT HONEY-BAKED PIT HAM** Stone-Ground Mustard Sauce (serves 40 guests) **\$400.00 EACH**

*\*Carving stations must be purchased for number of guests attending event. All Carvings are served with Assorted Petite Rolls*

## SUSHI STATION\*\* Price Based on 6 Pieces Per Person

Inside-Out California Rolls, Spicy Tuna Rolls, Vegetarian Rolls, Nigiri with Seasoned Rice & Thin Slices of Shrimp, Salmon, Eel & Ahi Tuna, Served with Pickled Ginger, Soy Sauce & Wasabi **\$50.00 PER PERSON**

## CHEF'S ACTION STATION

- \*RISOTTO STATION\*\*** Lemon-Scented Risotto with Shrimp, Herbs, Brie Cream, Basil, Baby Herbs **\$22.00 PER PERSON**
- \*SEARED AHI TUNA STATION\*\*** Seared Medium Rare Sesame Crusted Tuna Served on Asian Quinoa Salad (Mint, Basil, Green Onion, Carrot, Cucumber, Napa Cabbage, Sesame Ginger Vinaigrette), Wasabi Aioli **\$37.00 PER PERSON**
- \*SATAY STATION\*\*** Jumbo Garlic-Lime Grilled Shrimp, Citrus Grilled Chicken Breast Served, Superfood Slaw, Chimichurri Drizzle **\$29.00 PER PERSON**
- \*STIR FRY STATION\*\*** Wok Fried Thai Shrimp, Spicy Kung Pao Chicken or Vegetables on Choice of Traditional Fried Brown Rice or Chow Mein Noodles, Served in Classic To-Go Boxes & Chop Sticks **\$27.00 PER PERSON**
- \*FIRE & ICE-BRUSCHETTA & CAPRESE STATION** Oven-Roasted Tomato & Basil or Artichoke Olive Tapenade on Top of Fresh EVOO Crostini, Draped with Slices of Mozzarella, then Melted by our Chef with a Hand Held Torch; Baby Buffalo Mozzarella Caprese Salad– Individual Vessels of Fresh Mozzarella & Sweet Baby Tomato, Drizzled with EVOO & Balsamic Syrup with Fresh Basil **\$24.00 PER PERSON**
- \*ACHIOTE CHICKEN LETTUCE WRAPS STATION\*\*** Fresh Lettuce Filled with Achiote Seared Chicken Breast, Mahon Cheese, Tortilla Confetti Strips & Cilantro Lime Sour Cream **\$25.00 PER PERSON**

*All Chef Action Stations are Priced for 60 Minutes of Service*

*\*One Chef Attendant per 100 Guests is required for Carving Station at \$175 per station.*

*\*\*Gluten Friendly*

# SELF-SERVE Dinners

## THE CLIFFS (Minimum of 50 guests required)

### SALADS

#### Local Organic Spring Greens\*\*

Raspberries, Goat Cheese, Toasted Pecans with a White Pomegranate Balsamic Dressing

#### Baby Roma Tomato & Fresh Mozzarella\*\*

Olives & Fresh Basil with a Balsamic Dressing

#### Orecchiette Pasta

Smoked Provolone, Olives, Prosciutto with a Basil Pesto Dressing

#### Cucumber & French Bean\*\*

With a Lemon Shallot Vinaigrette

### ENTRÉE (CHOICE OF THREE)

#### Herb-Seared Petite Chicken\*\*

Truffle Scented Herb Polenta & Madiera Sauce with Mushrooms

#### Sliced Herb-Roasted N.Y. Strip\*\*

With a Cabernet Herb Reduction

#### Slow-Roasted Pork Loin\*\*

Whole Grain Mustard Sauce

#### Seared Pacific Halibut\*\*

Olive, Tomatoes & Herbs with a Saffron Sauce

#### Seasonal Vegetables\*\*

#### Olive Oil Roasted Fingerling Potatoes\*\*

### DESSERTS

Assorted Flavored New York Cheesecake Bites

Petite Chocolate Decadence Bites

Mini Peach Cobbler Tart

**\$110.00 PER PERSON**

## FALLS ISLAND (Minimum of 50 guests required)

### SALADS

#### Organic Green\*\*

Baby Greens, Julienne Daikon Radish, Tomatoes, Shitake Mushrooms, Bean Sprouts, Guava & Ginger Vinaigrette

#### Crab, Cucumber & Cilantro\*\*

Red Onions, Shredded Bok Choy, Tamari Soy Vinaigrette

#### Mango & Papaya\*\*

Pineapple, Strawberries, Banana-Rum Yogurt Dressing

#### Shrimp & Udon Noodle

Broccoli, Shredded Napa Cabbage, Rice Wine Vinegar, Soy & Chile Garlic Sauce

### ENTRÉE

#### Sesame– Seared Mahi Mahi\*\*

Warm Napa Cabbage Slaw, Light Coconut Lime Jus, Crushed Macadamia Nuts

#### Jerk Seared Petite Breast of Chicken\*\*

Mango Chutney Glaze

### INCLUDES (CHOICE OF ONE)

#### Korean BBQ Strip Loin\*\*

Sesame Soy Glaze

#### Charred Kahlua Marinated Pork Loin\*\*

Sweet Chili Glazed with Fried Plantains

#### Pacific Island Fried Rice\*\*

Hoisin Glazed Stir-Fried Vegetables\*\*

### DESSERTS

Coconut & Banana Mousse Tarts

Mango-Scented Cheesecake Bites

Petite Chocolate Kahlua Cake

**\$105.00 PER PERSON**

Freshly Brewed Coffee & International Teas with Flavored Creamers are Served with All Self-Serve Dinners

Self-Serve Dinner pricing is based on 90 minutes of service

\*One Chef Attendant per 100 Guests is required for Action Station at \$175 per station.

\*\*Gluten Friendly



# SELF-SERVE Dinners

## **SONORAN DESERT** (Minimum of 50 guests required)

### **Southwest Sonoran Sausage Soup**

Sonoran Sausage, Tortilla Strips, Cheddar Cheese

**Corn Chips, Salsa Verde & Salsa De Olivo\*\***

## **ENSALADAS**

### **Arugula & Baby Greens\*\***

Confetti Carrot & Jicama, Fresh Orange, Roasted Pumpkin Seeds, Cotija Cheese, Orange Poppy Seed Vinaigrette

### **Cucumber & Lump Crab Salad\*\***

Hot House Cucumbers, Bermuda Onions, Lump Crab Meat, Cilantro Red Wine Vinaigrette

### **Pineapple Mango Salad\*\***

Banana Rum Greek Yogurt Dressing, Toasted Coconut

## **CHURRASCO STYLE ENTRÉES**

### **Baja Spiced Beef Tenderloin Kabobs\*\***

with a Cilantro Chimichurri Sauce

### **Chef's Selection of Fresh Grilled Fish\*\***

Serrano Mango Salsa

### **Sangria Marinated Chicken Breast\*\***

Sweet & Spicy Roasted Corn Chili Sauce

### **La Charro Frijoles\*\***

Chorizo Black Bean Rice with Cotija Cheese

### **Calabacitas Con Queso\*\***

Roasted Zucchini, Yellow Squash, Tomatoes, Chilies, Oaxaca Cheese

## **DESSERTS**

Chili Cheesecake

Fruit Tarts

Pecan Tarts

Flourless Chocolate Ancho Bites\*\*

**\$104.00 PER PERSON**

*Freshly Brewed Coffee & International Teas with Flavored Creamers are Served with All Self-Serve Dinners*

*Self-Serve Dinner pricing is based on 90 minutes of service*

*\*Chef Attendant Required. One Chef Attendant per 100 Guests at \$175 per station.*

*\*\*Gluten Friendly*

## **HIDDEN VALLEY COOK-OUT** (Min. of 50 guests required)

For any other menu option at Hidden Valley, an additional surcharge will be applied

## **SOUP**

### **Three Bean Vegetable Chili\*\***

Cheddar Jack Cheese & Crispy Tortilla Strips

## **SALADS**

### **Sunset\*\***

Mixed Greens, Bacon, Olives, Smoked Cheddar, Tomatoes, Red Onions with Assorted Dressings

### **Country Pineapple Coleslaw\*\***

## **FROM THE GRILL (CHOICE OF THREE)**

### **\*Mesquite Grilled 8 oz. N.Y. Strip Steak\*\***

Arizona Roasted Green Chili Butter

### **\*Red Chili Marinated Chicken Breast\*\***

Ancho BBQ Sauce

### **Slow Cooked Baby Back Pork Ribs\*\***

Whiskey Bacon BBQ Sauce

### **\*Shrimp Kabobs**

Spicy Roasted Yellow Pepper Sauce

### **Buttery Fire Roasted Country Cut Corn & Peppers\*\***

Cheddar Au Gratin Potatoes

### **Buttermilk Biscuits & Mini Cornbread Muffins**

Desert Honey & Butter

## **DESSERTS**

### **Strawberry Shortcake Station**

Sliced Pound Cake, Fresh Strawberries, Strawberry Sauce & Vanilla Whipped Cream **\$122.00 PER PERSON**



**Pointe Hilton**  
TAPATIO CLIFFS RESORT

# Hidden Valley

## EXPERIENCE

### HIDDEN VALLEY COOK-OUT II

(Min. of 50 guests required)

For any other menu option at Hidden Valley, an additional surcharge will be applied

#### SOUP

##### Ranch Hand Chili Con Carne\*\*

Beans with Honey Corn Bread

#### SALADS

##### Sunset\*\*

Mixed Greens, Bacon, Olives, Smoked Cheddar, Tomatoes, Red Onions with Assorted Dressings

**Tri-Colored Potato Salad** with Prosciutto

**Harvest Apple Walnut** with Goat Cheese

**Lemon Balsamic Bowtie Pasta Salad**

**Sliced Rosemary Olive Oil Bread** with Sweet Butter

#### FROM THE MESQUITE GRILL

**\*Marinated Angus Tri-Tip\*\*** Carved to Order

Sweet & Tangy Gold BBQ Sauce, Spicy Korean BBQ, or Chimichurri

**\*Marinated Center Cut Bone-In Pork Chop**

Sweet Peach BBQ Sauce

**\*Jumbo Shrimp Kabab's** with Pepper and Onion

Lime Serrano Cream & Mango Chutney Salsa

**Southwest Roasted Vegetable & Black Bean Empanada** Fresh Tomatillo Sauce\*\*

**Cheddar Macaroni & Smoked Applewood Bacon Gratin**

**Fresh Grilled Cob, Cojita Cheese, Chipotle Aioli**

#### DESSERTS

Selection of Fresh Petite Peach, Apple, and Cherry Tarts

Chocolate Ancho Truffles

Prickly Pear Glazed Cheesecake Bites

**\$129.00 PER PERSON**

*Freshly Brewed Coffee & International Teas with Flavored Creamers*

*Pricing is Based on 90 minutes of service*

*\*Chef Attendant Required. One Chef Attendant per 100 Guests at \$175 per station.*

*\*\*Gluten Friendly*

  
**Pointe Hilton**  
TAPATIO CLIFFS RESORT

26

12/2018

# Hidden Valley

## EXPERIENCE

### HIDDEN VALLEY COOK-OUT III

(Min. of 50 guests required)

For any other menu option at Hidden Valley, an additional surcharge will be applied

#### SOUP

##### Ranch Hand Chili Con Carne\*\*

Beans with Honey Corn Bread

#### SALADS

##### Sunset\*\*

Mixed Greens, Bacon, Olives, Smoked Cheddar, Tomatoes, Red Onions with Assorted Dressings

##### Red Quinoa

Grilled Squash, Peppers, Black Olives, Goat Cheese, Fresh Lemon & Olive Oil

**Heirloom Tomato & Grilled Corn** with Almond Vinaigrette

**Watermelon & Cucumber** with Mint, Feta, Honey Lime Olive Oil Dressing

#### FROM THE MESQUITE GRILL

\*Grass Fed 6oz Angus Filet of Beef\*\* Tapatio Poblano Steak Butter

\*Blackened Medium Rare Ahi Tuna Charred Tomato Vinaigrette

\*Char Grilled Petite Chicken Breast Caramelized Onion Prickly Pear BBQ Sauce

Southwest Roasted Vegetable & Black Bean Empanada Fresh Tomatillo Sauce\*\*

Olive Oil Sea Salt Crusted Petite Idaho Potato Bar Bacon, Chives, Sour Cream, Butter, and Cheddar Cheese

Grilled Asparagus, Baby Artichokes, Baby Carrots, Stop Light Peppers

Sliced Sourdough Loaves with Whipped Tomato Pesto Butter

#### DESSERTS

Chocolate Pecan Tarts

Arizona Themed Gourmet Red Velvet and Double Chocolate Cupcakes

Fresh Berry Tars, French Vanilla Cream Bites

**\$137.00 PER PERSON**

*Freshly Brewed Coffee & International Teas with Flavored Creamers*

*Pricing is Based on 90 minutes of service*

*\*Chef Attendant Required. One Chef Attendant per 100 Guests at \$175 per station.*

*\*\*Gluten Friendly*

  
**Pointe Hilton**  
TAPATIO CLIFFS RESORT

27

12/2018



**PLATED**

# Dinners

## **PLATED DINNER 1**

### **ROMAINE HEART & BABY SPINACH SALAD**

Queso Fresca, Jicama, Orange, Red & Yellow Peppers, Honey Cornbread Croutons, Cilantro Buttermilk Dressing

### **GRILLED FILET MIGNON & SEARED HALIBUT\*\***

Anaheim Chili Steak Butter, Citrus Cream, Roasted Garlic Parmesan Dauphinoise Potatoes, Chef's Selection of Vegetables

### **PRICKLY PEAR CHEESECAKE**

Dark Chocolate Sauce, Berries

**\$109.00 PER PERSON**

## **PLATED DINNER 2**

### **SPINACH & RASPBERRY SALAD\*\***

Baby Spinach, Radicchio, Raspberries, Walnuts, Blue Cheese, Beech Mushrooms, Raspberry Walnut Vinaigrette

### **BALSAMIC HERB MARINATED FILET OF BEEF WITH JUMBO ROASTED SHRIMP SCAMPI\*\***

Oyster Mushroom Demi Glaze, Piquillo Mashed Potatoes, Chef's Selection of Vegetables

### **PRALINE PYRAMID**

Delicate Chocolate Cake with Praline Mousse, Chocolate Ganache, Fresh Whipped Cream, Berries

**\$107.00 PER PERSON**

## **PLATED DINNER 3**

### **DRUNKEN-GOAT CHEESE SALAD\*\***

Fresh Spring Greens, Sweet Grape Tomatoes, Wine Cured Goat Cheese, Carrots, Walnuts, Balsamic Dressing

### **GRILLED 12 OZ. N.Y. STEAK\*\***

Peppercorn Sauce, Roasted Garlic Mashed Potatoes with Chef's Selection of Vegetables

### **CHOCOLATE RASPBERRY PAVE**

Chocolate Almond Cake Layered with Chocolate Almond Meringue Raspberry Butter Cream & Fresh Raspberries Topped with Chocolate Ganache

**\$96.00 PER PERSON**

*Freshly Brewed Coffee & International Teas with Flavored Creamers are Served with All Plated Dinners*

*\*\*Gluten Friendly*



**PLATED**

# Dinners

## PLATED DINNER 4

### ORGANIC BUTTER LETTUCE SALAD\*\*

Tender Butter Lettuce, Heirloom Tomatoes, Goat Cheese, Fresh Apples, Roasted Almonds, Apple Tarragon Vinaigrette

### PETITE SEARED LEMON GARLIC CHICKEN & PESTO ROASTED SHRIMP\*\*

Roasted Crimini Mushroom Demi Glaze, Sautéed Pencil Asparagus, Roasted Carrots, Herbed Boursin Mash

### DARK CHOCOLATE & PISTACHIO MOUSSE TOWER

Fresh Berries & Cream

**\$95.00 PER PERSON**

## PLATED DINNER 5

### SOUTHWEST ROMAINE HEART SALAD\*\*

Chopped Romaine Hearts, Roasted Pumpkin Seeds, Cotija Cheese, Jicama, Confetti Tortillas, Grape Tomatoes, Cilantro Lime Dressing

### GRILLED CITRUS MARINATED MAHI\*\*

Mango Pico De Gallo, Chimichurri, Roasted Vegetables, Wehani Rice

### KEY LIME MOUSSE TOWER

Vanilla Bean Sauce, Fresh Berries

**\$90.00 PER PERSON**

## PLATED DINNER 6

### FRESH STRAWBERRY SALAD\*\*

Baby Field Greens, Fresh Strawberries, Candied Pecans, Crumbled Goat Cheese, Strawberry Poppy Seed Vinaigrette

### CABERNET SLOW BRAISED SHORT RIB\*\*

White Cheddar Mashed Potatoes, Wild Mushroom Demi Glaze, Chef's Selection of Vegetables

### WHITE CHOCOLATE PYRAMID

Vanilla Sponge Cake, Lemon Mousse, Fresh White Chocolate-Covered Strawberries

**\$88.00 PER PERSON**

## PLATED DINNER 7

### BABY GREENS & FRESH BASIL SALAD\*\*

Local Baby Greens, Basil, Heirloom Tomatoes, Marinated Artichoke Hearts, Fresh Mozzarella Pearls, Queen Creek Olives, Roasted Pepper Sherry Dressing

### ROASTED MEDITERRANEAN STUFFED CHICKEN

Ricotta, Prosciutto Ham, Roasted Peppers, Asparagus, Toasted Parmesan Couscous, Brunoise of Vegetables, Light Tomato Cream

### TIRAMISU TOWER

**\$80.00 PER PERSON**

*Freshly Brewed Coffee & International Teas with Flavored Creamers are Served with All Plated Dinners*

*\*\*Gluten Friendly*

# Beverage

## SELECTIONS

	GOLD*	DIAMOND*
VODKA	Smirnoff	ABSOLUT
GIN	New Amsterdam	Tanqueray
RUM	Myers's Platinum	BACARDI Superior
TEQUILA	Sauza 100% Blue Agave Silver	1800 Silver
BOURBON	Jim Beam	Jack Daniel's
BLENDED WHISKEY	Seagram's 7	Canadian Club
SCOTCH	Cutty Stark	Dewar's White Label
VERMOUTH	Martini	Martini
CORDIAL	Hiram Walker	Hiram Walker
WINE	Gold Wine Selections <i>Choice of Three</i>	Diamond Wine Selections <i>Choice of Three</i>
DOMESTIC BEER	Bud Light, Coors Light, Michelob Ultra	Bud Light, Coors Light, Michelob Ultra
IMPORT BEER	Corona Extra, Stella Artois	Corona Extra, Stella Artois
MICROBREW BEER	Four Peaks - Kiltlifter	Four Peaks - Kiltlifter

### WINE

**Gold Wine Selections *Choice of Three***

**Canyon Road Winery**

Chardonnay, Sauvignon Blanc,  
Cabernet Sauvignon, Merlot, Pinot Noir

**Diamond Wine Selections *Choice of Three***

Sparkling, **Chandon Brut Classic**, CA  
Chardonnay, **Columbia Crest H3**, Horse Heaven Hills, WA  
Pinot Grigio, **Alta Luna**, Italy  
Pinot Noir, **The Four Graces**, Willamette Valley, OR  
Cabernet, **Columbia Crest H3**, Horse Heaven Hills, WA

### NON-ALCOHOLIC BEVERAGES

Assorted Soft Drinks \$5.50  
Non-Sparkling Waters \$5.50  
Mineral Waters/Fruit Juices \$5.75

### BEVERAGE PRICING

Gold Selections per Drink \$11.75  
Diamond Selections per Drink \$12.75

Domestic Beer: \$6.50  
Import Beer: \$7.75  
Microbrew Beer: \$7.75  
Non-Alcoholic Beer: \$6.25

Gold Wine Selections: \$11.75  
Diamond Wine Selections: \$12.75

\*One Bartender per 100 Guests required for each Bar.  
Bartender Fees @ \$175.00 per Bartender.



# Liquor Tasting

## SELECTIONS

### **BOURBON**

CONTACT YOUR EVENT MANAGER FOR CURRENT PRICING

**Buffalo Trace**

**Copper City**

**Four Roses Single Barrel**

**Wild Turkey 101**

### **TEQUILA**

CONTACT YOUR EVENT MANAGER FOR CURRENT PRICING

**Fortaleza Anejo**

**Los Nahuales Mezcal**

**Casa San Matias Extra Anejo**

**Cuervo Platino**

**Maestro Dobel**

**Tasting Expert—\$300**



# Banquet

## TERMS & CONDITIONS

**All reservations & agreements are made upon, & subject to, the rules & regulations of the Resort & the following terms & conditions:**

### **ALCOHOL**

The Arizona State Liquor Commission regulates the sale & service of alcoholic beverages. The Pointe Hilton Tapatio Cliffs Resort 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 6 a.m. through 2 a.m. Monday through Sunday.

### **AUDIO-VISUAL SERVICES**

Our fully equipped Audio-Visual Department is available twenty-four (24) hours a day to assist you. Additional electrical power distribution is available in all function rooms. Charges will be based on labor & actual power dropped per specifications. Charges for power usage will be applied per amp, per leg, per day. All audio-visual services are subject to a 24% taxable service charge along with applicable state tax.

### **FOOD & BEVERAGES**

The Pointe Hilton Tapatio Cliffs Resort is the only licensee authorized 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.

### **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.

### **GUARANTEES**

Final attendance must be specified three business days prior to the event by noon. This number will be considered your minimum guarantee & is not subject to reduction. Should a final guarantee not be received, your expected attendance on your banquet event order will be considered the final guarantee. You will be charged for your final guarantee or the number in attendance, whichever is greater.

### **GRATUITY**

Gratuity: 16.75% (or the current gratuity in effect on the day of the Event pursuant to the applicable collective bargaining agreement) of the food & beverage total plus any applicable state &/or local taxes will be added to your account as a gratuity & fully distributed to servers, & where applicable, bussers & /or bartenders assigned to the Event.

### **SERVICE CHARGE**

Service Charge: 8.25% (or the current service charge in effect on the day of the Event) of the food & beverage total, plus any applicable state &/or local taxes, will be added to our account as a service charge. This service charge is not a gratuity & is the property of the Hotel to cover discretionary & administrative costs of the Event.





# Banquet

## TERMS & CONDITIONS

### **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 four (4) weeks prior to the event. All menus are limited to one entrée selection. All prices listed herein are valid through December 31, 2018, & are subject to a 16.75% gratuity & 8.25% taxable service charge along with applicable state tax. For bookings beyond December 31, 2018, please add 5% per-year increase as a standard guideline. Menu prices are subject to change.

### **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 by 1 p.m. the day of the event, based on prevailing weather conditions & the local forecast. Any client decision to keep a function outdoors that would require a move-in with less than four (4) hours notice, will be assessed a labor charge per person or a minimum fee.

### **PACKAGES**

Packages for meetings may be delivered to the Resort three (3) working days prior to the date of the function. The following information must be included on all packages to ensure proper delivery:

1. Name of Organization
2. Guest's Name
3. Attention Catering or Event Services Manager  
(indicate name)
4. 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.

### **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.

### **SERVICES & LABOR FEES**

A 16.75% gratuity & 8.25% taxable service charge along with applicable state tax will be applied to all food & beverage charges. Any time there is a change in setup/style on the day of the event, there will be an additional labor fee assessed.

### **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. The Resort will assist in placing all signs & banners. A charge per banner will apply.