



Fort McDowell Adventures

FOOD & BEVERAGE TARIFF

ADVENTURE STARTS HERE

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W E L C O M E

La Puesta del Sol ♦ Rosa's Ranch ♦ Stables Cookouts

The team at Fort McDowell Adventures is committed to ensuring that your event, wedding, or celebration is unique and enjoyable, one that will create memories lasting a lifetime.

For over twenty years we've hosted thousands of groups.

We've entertained a variety of Fortune 500 companies; Phoenix and Scottsdale corporations; brides and grooms, with their families and friends; fundraisers and social events; and now we would like the opportunity to assist you in creating your unique celebration.

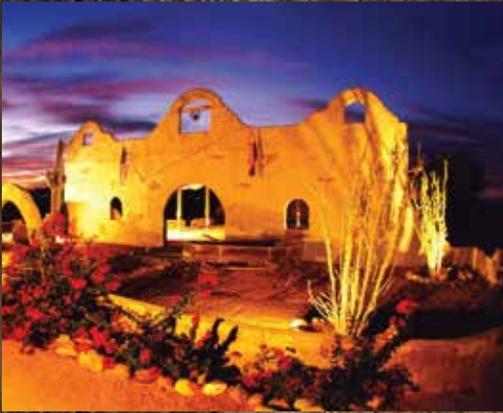
We welcome you to come and experience the magic of La Puesta del Sol, Rosa's Ranch, and authentic Cowboy cookouts at our Stables.

Our professional, experienced, and talented team, are looking forward to serving you.

PRICING EFFECTIVE JULY 1, 2017 - JUNE 30, 2018



V E N U E S



La Puesta del Sol: *The Setting Sun*

La Puesta del Sol sits atop the Yavapai vista providing guests with 360 degree views of the surrounding mountain ranges. Truly unique to Arizona with features that include retractable sidewalls offering indoor dining for up to 500 guests, the authentic Dirty Doc's Saloon and decorative Edison Lighting.

100-1200 PEOPLE
OVER 40,000 SQ.FT. OF INDOOR/OUTDOOR EVENT SPACE
RENTAL: MINIMUM \$2,500.00+ OR \$25.00+ PER PERSON

Rosa's Ranch: *Dining Under The Stars*

Rosa's Ranch is intimate and full of Southwestern character. Features include multiple fire pits, custom copper bar and a temperature controlled saloon.

50-300 PEOPLE
OVER 25,000SQ.FT. OF OUTDOOR EVENT SPACE
RENTAL: MINIMUM \$1,000.00+ OR \$20.00+ PER PERSON

Stables Cookouts: *The Great Outdoors*

Our Stables Cookouts are great for small groups looking for a true cowboy experience. Dutch-Oven style cookouts are often preceded by a trail ride or a city slicker cattle drive.

15- 30 PEOPLE
RENTAL: MINIMUM \$400.00+



*Rental Fees do not include tax (Currently 9%).

LUNCH PACKAGES



PACKAGE ONE

Pulled Pork, Smoked Beef Brisket,
and/or Pulled BBQ Chicken

Choose 2 Proteins (\$7 more/person for all 3)
Seasoned & slow smoked over Hickory Wood
in our BBQ pits, piled high on a fresh potato
sandwich bun with Bobby Q's Signature Sauces.

Served with:

Homemade Macaroni and Cheese

BBQ Beans

Pecan Coleslaw

Chocolate Fudge Brownies or Assorted Gourmet Cookies

Iced Tea & Lemonade or Assorted Sodas & Bottled Water

\$36 PER PERSON | 75 GUEST MINIMUM

PACKAGE TWO

Grilled Half Pound Gourmet Hamburger OR
Grilled Boneless Marinated Chicken Breast

Served on a fresh potato sandwich bun
with offerings of cheddar cheese, lettuce,
tomatoes, red onion, pickles, ketchup, mustard,
mayonnaise, and Bobby Q's signatures sauces.

Served with:

Potato Salad

Pecan Coleslaw

BBQ Beans

Chocolate Fudge Brownies or Assorted Gourmet Cookies

Iced Tea & Lemonade

\$33 PER PERSON | 75 GUEST MINIMUM

LUNCH PACKAGES ARE OFFERED FROM 11AM-3PM.

ALL LUNCH PACKAGES INCLUDE:

Picnic Tables, seating up to 8 guests per table

Dedicated Banquet Captain

Red & White Checkered Table Cloths

Lantern Centerpieces

Food Service Staff

All Service Ware: Plates, Utensils, Cups



*Pricing does not include Service Charge (22%) and Tax (9%).

SMOKIN STARTERS



COLD \$6 PER PERSON | PASSED OR STATION

Tenderloin Crustinis

Smoked Beef Tenderloin served chilled on a crustini with a dollop of horseradish.

Fresh Mozzarella & Tomato Skewers

Drizzled with house made herb vinaigrette.

Smoked Sausage (chilled) & Colby Jack Cheese

Served with a dollop of spicy mustard

Stuffed Baby Red Potatoes

Mixed with Feta Cheese, Black Olives & Artichokes.

Shrimp Shooters

Cocktail shrimp served with cabbage springs with cocktail sauce in shooter.

Smoked Salmon Bites

Smoked Salmon thinly sliced and layered on Lavosh and assorted crackers.

DISPLAY

Homemade Sausage with Domestic & Imported Cheese Display

Homemade Sausage, Monterey Jack, Cheddar, & Pepper Jack Cheeses served on a platter with gourmet crackers & lavosh.

\$6 PER PERSON

Fresh Cut Vegetable Platter

Seasonal Vegetables on a platter served with Ranch or Blue cheese dip.

\$5 PER PERSON

Fresh Fruit Display

Assorted fresh seasonal fruit on a platter served with a Sweet Cream Cheese Dip.

\$5 PER PERSON

Whole Hickory Smoked Salmon Platter

Canadian Wild Salmon, seasoned, lightly smoked with hickory served with Lavosh and assorted gourmet crackers

SERVES 20 PEOPLE | \$125 PER PLATTER

HOT \$6 PER PERSON

Q Rolls

Seasoned Beef Brisket wrapped in a flour tortilla, deep-fried to a golden crisp served with chipotle dressing.

Mini Chicken, Brisket or Cheese Quesadillas

Served with Guacamole & Salsa.

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Served with Guacamole & Salsa.

Homemade Spinach Artichoke Dip

Served with Fresh tortilla Chips & Homemade Salsa.

Chips and Dip

Flour tortilla chips served with Homemade Salsa & Guacamole

Home Made Brisket Chili

Smoked Beef Brisket Shredded and simmered in award winning chili with beans served in a cup.

Smoked BBQ or Boneless Buffalo Wings

Served with Creamy Ranch for Dipping.



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DINNER PACKAGES



75 GUEST MINIMUM

PACKAGE ONE

CHOOSE 2 PROTEINS

Pulled Pork

Smoked Beef Brisket

Smoasted BBQ Chicken

Seasoned and slow smoked over Hickory Wood in our BBQ pit. Served with Fresh Potato Sandwich Bun and Bobby Q's Signature Sauces

\$44.00 PER PERSON

PACKAGE TWO

Baby Back Ribs

Smoasted Quartered Chicken

Seasoned with special BBQ spices, slow smoked over Hickory Wood in our BBQ Pits, and then grilled and basted over Mesquite charcoal logs

\$49.00 PER PERSON

PACKAGE THREE

Top Sirloin Steak

Smoasted Quartered Chicken

A combination of 8oz choice, center-cut aged Top Sirloin Steak and slow smoked Quartered Chicken grilled over Mesquite Charcoal logs

\$54.00 PER PERSON

PACKAGE FOUR

Package Four

Baby Back Ribs

Aged Top Sirloin

Smoasted Quartered Chicken

A combination of slow smoked Baby Back Ribs and Chicken, and 8oz of choice; aged center cut Top Sirloin Steak grilled over Mesquite Charcoal logs

\$59.00 PER PERSON

PACKAGE FIVE

Prime Rib OR Ribeye

Grilled Atlantic Salmon

Smoasted Quartered Chicken

A Medley of Smoked Meats; Slow Smoked Prime Rib of Beef, Smoked Salmon and Smoked Quartered Chicken

\$72.00 PER PERSON

All dinner packages include:
Fresh Brewed Regular & Decaf Coffee
Homemade Cornbread with Butter
Choice of: 1 Salad, 2 Sides & 1 Dessert

SUB SALMON FOR \$6.00 PER PERSON



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SALADS, SIDES & DESSERTS



SOUTHWEST SALAD SELECTIONS

ADDITIONAL SALADS \$6 PER PERSON

Potato Salad *GF, V*

Fresh Fruit Salad *GF, V*

Mixed Garden Salad *V*

Croutons, Tomatoes, Dressings

Wild Mixed Greens *GF, V*

Pine nuts, Cucumbers, Raspberry Walnut Vinaigrette

Sweet Spring Mix Salad *GF, V*

Feta Cheese, Dried Cranberries, Orange Twist, Herb Vinaigrette

Southwest Caesar Salad *V*

Romaine Lettuce, Parmesan Cheese, Jack Cheese, Garlic Croutons, Fire Roasted Corn, Creamy Caesar Dressing

Greek Salad *GF, V*

Mixed Greens, Feta Cheese, Greek Olives, Pepperoncini, Greek Dressing

SIX SHOOTER SIDE SELECTIONS

ADDITIONAL SIDES ARE \$4.00 PER PERSON

Roasted Rosemary Red Potatoes *GF, V*

Red Skin Mashed Potatoes *GF, V*

Baked Potato with all the Fixings *GF, V*

Fresh Green Beans with Toasted Almonds *GF, V*

Grilled Vegetables *GF, V*

Macaroni and Cheese *V*

BBQ Beans *GF*

Fire Roasted Corn (Cut off the cob) *GF, V*

Pecan Coleslaw *GF, V*

DESERT SUNSET DESSERTS

ADDITIONAL DESSERTS \$6.00 PER PERSON

Smoked Triple Berry Tarts

Homemade Fresh Baked Cobbler

CHOICE OF APPLE | CHERRY | PEACH
(SERVED ALA MODE UPON REQUEST)

Fudge Brownies

Assorted Cookies

Sub Zero Banana Bites

Camp Fire S'mores



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COWBOY COOKOUTS



20 GUEST MINIMUM

LUNCH

Hamburgers, Hot Dogs and Chicken Quarters

\$36.00 PER PERSON

LUNCH COOKOUTS INCLUDE:

Tossed Green Salad

Potato Salad

Cowboy Beans

Assorted Cookies

Assorted Soft Drinks

DINNER:

BBQ Baby Back Pork Ribs & Chicken Quarters

\$45.00 PER PERSON

8oz Sirloin Steak & BBQ Chicken Quarters

\$49.00 PER PERSON

Dutch Oven Pot Roast & Grilled Fresh Fish

\$62.00 PER PERSON

DINNER COOKOUTS INCLUDE:

Tossed Green Salad

Cowboy Beans

Corn on the Cob

Rolls and Butter

Dutch Oven Peach Cobbler

Cowboy Coffee



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BEVERAGES



HOSTED BAR

On Consumption

Deluxe Spirit	\$7++
Premium Spirit	\$8++
Domestic Beer	\$5++
Import Beer	\$6++
House Wine	\$7++
Soda	\$4++
Bottled Water	\$3++

CASH BAR

Inclusive Pricing

Deluxe Spirit	\$8
Premium Spirit	\$9
Domestic Beer	\$5
Import Beer	\$6
House Wine	\$7
Soda	\$4
Bottled Water	\$3

TRAY PASSED MARGARITAS

\$135.00+ per Gallon

Choice of
Prickly Pear
Classic
Pineapple Coconut

BEER

Domestic

BUDWEISER, BUD LIGHT,
 COORS LIGHT

Imported

CORONA EXTRA, STELLA ARTOIS,
 FOUR PEAKS KILT LIFTER

SPIRITS

VODKA
 GIN
 TEQUILA
 RUM
 WHISKEY/BOURBON
 SCOTCH

DELUXE

SMIRNOFF
 BEEFEATERS
 SAUZA BLUE
 BACARDI & CAPTAIN MORGAN
 JACK DANIELS & JIM BEAM
 JOHNNY WALKER REDL

PREMIUM

GREY GOOSE
 TANQUERAY
 PATRON
 CROWN ROYAL
 JOHNNY WALKER BLACK

ALL BAR PACKAGES AND BEVERAGES ARE SUBJECT TO A 22% SERVICE CHARGE AND 9% SALES TAX
 BARTENDER FEES: *FOR ALL BARS THE BARTENDER FEE IS \$150+ PER BARTENDER. FOR EVERY 100 GUESS 1 BARTENDER IS REQUIRED.*



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TERMS & CONDITIONS

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A non-refundable deposit is requested upon signing based upon estimated charges. All payments received are applied to the Group's balance and are non-refundable.

Guarantees

Guaranteed guest count must be confirmed 14 days prior to event. If guarantee is not given by client, the expected number listed in the "Group Function & Meeting Program" listed above becomes the guarantee. Terms and conditions are subject to those outlined in corresponding catering contract.

Cancellations

Group agrees that if this Agreement is canceled for any reason (other than for those reasons shown in Force Majeure), the Resort will suffer damages. The closer in time the cancellation occurs, the greater the damages will be. Contract may not be canceled for the sole purpose of booking at an alternate facility.

Sales Tax & Service Charge

A 22% taxable service charge and applicable 9% tribal sales tax will be added to all food and beverage charges as well as any audiovisual equipment charges and function room set-up/rental fees.

Overtime

An overtime charge per hour, or any fraction thereof, will be charged for events exceeding the contracted time.

Food & Beverage

All food and beverage is subject to the prevailing service charge and applicable taxes. The current service charge is 22% and the current tax is 9.0%. Service charges are taxed, by law, in the state of Arizona. The Resort is licensed to serve food and beverages and will be the sole provider for all catered functions for the Resort and for Fort McDowell Adventures, to include La Puesta and Rosa's Ranch. No food or beverage may be brought into the We-Ko-Pa Resort and Conference Center by Group for this function. We encourage the adoption by Banquet Groups of a designated driver program. Whereby one or more persons accept the responsibility of not consuming alcoholic beverages and thereby ensuring the safe transportation of others in the party. In addition, our Banquet Captain will be happy to assist anyone in making alternative transportation arrangements and/or overnight accommodations during the course of your function.

Vendors

All personnel contracted by the client are required to follow the procedures and guidelines set forth by the Fort McDowell Adventures. This will require your third party vendors to provide the Resort with an indemnification agreement and proof of insurance.

Decoration

Arrangements for floral centerpieces, special props and entertainment may be made through the Catering Department. All decorations must meet with the approval of the Fort McDowell Fire Department, i.e. Smoke machine, candles, etc. Fort McDowell Adventures will not permit the affixing of any items to the walls or ceiling of rooms unless written approval is given by the Catering department.

Shipping & Receiving

Guests shipping to the property must label packages with the recipient's name, group affiliation, and event date. Each package is subject to a \$5.00 handling charge, and pallets are \$75.00 each.



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