

BALANCED BREAKFAST



HOTEL
Valley Ho
Scottsdale, AZ

THE CONTINENTAL

\$34 per guest

Seasonal Fresh Fruit Platter

Pastry Chef's Selection of Baked Goods, Sliced Breads, and Bagels with Toaster

Selection of Whipped Cream Cheese, Fruit Preserves, Nutella, and Butter

Selection of Fresh Juices

Freshly Brewed Coffee and Decaffeinated Coffee

Assorted Tea Forté Gourmet Tea and Herbal Teas

Coffee Service Includes a Selection of 2% Milk and Half/Half (Soy, Coconut, and Almond Milk upon request)

THE DELUXE CONTINENTAL

\$39 per guest

Seasonal Fresh Fruit Platter

Pastry Chef's Selection of Baked Goods, Sliced Breads and Bagels with Toaster.

Selection of Whipped Cream Cheese, Fruit Preserves, Nutella, and Butter

Selection of Cold Cereals with 2% Milk and Skim Milk

Build Your Own Parfait
Selection of Greek Yogurt, Plain and Fruit Flavors.
House Made Granola and Fresh Berries

Selection of Fresh Juices

Freshly Brewed Coffee and Decaffeinated Coffee

Assorted Tea Forté Gourmet Tea and Herbal Teas

Coffee Service Includes a Selection of 2% Milk and Half/Half (Soy, Coconut, and Almond Milk upon request)

CONTINENTAL BREAKFAST SERVICE

1 hour of service with small plates in meeting room or with reception style seating.

*Per person menus will be charged on full guest count.
Gluten-free options available upon request.*

VALLEY HO BREAKFAST BUFFET

\$48 per guest

Seasonal Fresh Fruit Platter

Pastry Chef's Selection of Baked Goods, Sliced Breads, and Bagels with Toaster

Selection of Whipped Cream Cheese, Fruit Preserves, Nutella, and Butter

Selection of Cold Cereals with 2% Milk and Skim Milk

Build Your Own Parfait
Selection of Greek Yogurt: Plain and Fruit Flavors
House Made Granola and Fresh Berries

Scrambled Eggs with Chives, Cheddar Cheese and Salsa on the Side

Pecanwood Bacon and (choice of one) Sausage: Pork, Turkey or Chicken

Chef's Selection of Potatoes or Home Style Cheesy Grits

Selection of Fresh Juices

Freshly Brewed Coffee and Decaffeinated Coffee

Assorted Tea Forté Gourmet Tea and Herbal Teas

Coffee Service Includes a Selection of 2% Milk and Half/Half (Soy, Coconut, and Almond Milk upon request)

BREAKFAST BUFFET SERVICE

1 hour of service, full table set serviced in an outdoor or indoor location. Based on a minimum of 25 guests, \$150 charge applies for 16-24 guests.

*Per person menus will be charged on full guest count.
Gluten-free options available upon request.*

23% service charge and 7.95% tax applies (current tax)

Contracted service charge and current sales tax apply to all menu pricing. Menu selections are subject to price changes.

BALANCED BREAKFAST



HOTEL
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VALLEY HO BREAKFAST TO GO

\$28 per guest

Whole Fresh Fruit

Wrapped Large Muffin

Fruit and Cereal Bar

Chilled VH Bottled Water

TO-GO COFFEE STATION ENHANCEMENTS

\$88 per gallon, \$50 per ½ gallon

Freshly Brewed Coffee and Decaffeinated Coffee

Assorted Tea Forté Gourmet Tea and Herbal Teas

Coffee Service Includes a Selection of 2% Milk and Half/Half (Soy, Coconut and Almond Milk Upon Request)

BREAKFAST CASSEROLES

\$10 per guest

(minimum 10 people)

Select one

Chorizo Potato Gratin with Pepper Jack Cheese

French Toast Casserole Topped with Blueberries, Cinnamon, and Brown Sugar Crumble

Breakfast Bake with Egg Whites, Grilled Vegetables, Turkey Sausage and Swiss Cheese

Served Warm in Chaffer

BREAKFAST ENHANCEMENTS

Hard-Boiled Eggs | \$42 per dozen

Breakfast Burrito with Scrambled Eggs, Spicy Sausage, Mixed Peppers and Cheddar Jack Cheese with Salsa | \$8 per guest

Toasted English Muffin Sandwich with Scrambled Eggs, Bacon and Cheddar Cheese | \$8 per guest

Breakfast Veggie Wrap with Egg Whites, Grilled Vegetables and Spinach with a Red Pepper Spread | \$8 per guest

Croissant Sandwich with Scrambled Eggs, Choice of Turkey, Bacon or Ham with Cheddar Cheese | \$8 per guest

Vegan Hot Oatmeal with Brown Sugar, Raisins and Dried Fruit | \$8 per guest

Chef Made Fresh Fruit Smoothies (serves 7, 8oz glasses) | \$84 per pitcher

Made to Order Eggs and Omelet Station: Chef's Selection of Toppings (Min 20 people) | \$16 per guest*

Smoked Salmon Tray with Condiments (accompanies bagels from breakfast menu) | \$12 per guest

French Toast with Berry Compote and Vermont Maple Syrup | \$10 per guest

Buttermilk Pancakes with Berry Compote and Vermont Maple Syrup | \$10 per guest

Warm Jumbo Cinnamon Rolls with Icing | \$68 per dozen

Locally Pressed Fresh Juices | \$8 per bottle

Contracted service charge and current sales tax apply to all menu pricing. Menu selections are subject to price changes.

BELOVED BRUNCH



HOTEL
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WEEKEND BRUNCH

\$65 per guest

Pastry Chef's Selection of Assorted Baked Goods:

Chocolate and Butter Croissants, Bear Claws, Mini Muffins, Breakfast Breads, Fruit Preserves and Butter

Seasonal Fresh Fruit

Sliced Seasonal Melons and Fruit Platter

Bagel Bar

Selection of Whipped Cream Cheese, Smoked Salmon with Capers, Chopped Hard-Boiled Eggs, Red Onions, Cucumbers and Lemon Wedges

Omelet or Casserole Selection

*Omelets and Eggs Made To Order:

Chef's Selection of Toppings

Breakfast Casseroles

Select One

Breakfast Bake with Chorizo Potato Gratin

French Toast Casserole Topped with Blueberries, Cinnamon and Brown Sugar Crumble

Breakfast Bake with Egg White, Grilled Vegetables, Turkey Sausage and Swiss Cheese

Meat

Select One

Turkey Sausage

Virginia Ham

Pecanwood Bacon

Salad Station

Accompanied by Hawaiian Rolls and Butter

Select One

Fresh Buffalo Mozzarella and Vine-Ripened Tomatoes with Basil Breadcrumbs and Balsamic Glaze

Classic Caesar Salad

Leafy Greens with Crisp Vegetables and Champagne Vinaigrette

Main Course

Select One

Sage and Mustard-Crusted Salmon with Braised Kale

Grilled Chicken Breast with Roasted Tomato Cream and Herbed Parmesan Orzo

House-Made Desserts

Select one

House-Made Sticky Buns

Monkey Bread

or Assorted Donuts

Beverage Service

Fresh Orange and Grapefruit Juices

Freshly Brewed Coffee and Decaffeinated Coffee

Assorted Tea Forté Gourmet Teas and Herbal Teas

Coffee Service Includes a Selection of 2% Milk and Half/Half (Soy, Coconut and Almond Milk Upon Request)

BRUNCH ENHANCEMENTS

Herb Crusted Prime Rib with Gourmet Mustard, Horseradish Cream and Port Wine Sauce and Soft Rolls

Serves 25 guests. \$425 each*

Waffle Station with Accompaniments to Include Chocolate Chips, Powdered Sugar, Fresh Berries, Whipped Cream and Vermont Maple Syrup | \$12 per guest

Shrimp Cocktail Served on Ice with Lemon Wedge and Cocktail Sauce | \$7 per piece | minimum 25 pieces

Chocolate-Dipped Strawberries | \$60 per dozen, minimum of 3 dozen

Bloody Mary Bar with Assorted Condiments | \$13 each

Mimosa and Peach Bellini | \$10 each

Kenwood Sparkling Wine | \$35 per bottle

Stellina De Notte Prosecco | \$40 per bottle

Additional Champagne and Sparkling Wines Available

Brunch Service

2 hours of service, full table set and serviced in an outdoor or indoor location.

Based on a minimum of 25 guests.

Per person menus will be charged on full guest count.

Gluten-free options available upon request.

*Chef Fee of \$150 per 40 guests on made to order and carving stations. 23% service charge and 7.95% tax applies (current tax)

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SPLENDID SNACKS



HOTEL
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HVH PER PERSON BREAKS

Sweet Tooth Break | \$22 per guest

White and Dark Chocolate Jumbo Pretzel Sticks
Dried Mango and Pineapple Dipped in Chocolate
Salted Caramel and Toffee Bark
Chocolate Dipped Pecanwood Bacon

Mixed Bag | \$20 per guest

Freshly Baked Cookies
Individual Bags of Assorted Chips
Individual Granola and Fruit Bars
Season's Best Whole Fruit

Health Kick | \$22 per guest

Sweet 'N Spicy Kale Chips
Pressed Juice
Protein Bars
Season's Best Whole Fruit

The Southwestern | \$18 per guest

Corn Tortilla Chips
Guacamole, Salsa and Chile Con Queso
Churros

Take Me Out to the Ballpark | \$21 per guest

Freshly Popped Popcorn with Flavored Shakers
Full-Size Candy Bars
Pretzel Bites with Beer Cheese Dipping Sauce
Selection of Gourmet Ice Cream Bars and Frozen Fruit Bars

Spa Break | \$20 per guest

Selection of Seasonal Dried Fruits and Nuts
Mini Yogurt Parfaits with Greek Yogurt, Granola and Berry Preserves
Assorted Tea Forté Gourmet Teas and Herbal Teas
Arnold Palmers with Fresh Brewed Iced Tea
and Old Fashioned Lemonade

SPA ENHANCEMENTS

VH Spa Therapist with Hand and/or Chair Massage
(30 Minutes, Includes Set Up Time)
\$75 and 20% gratuity per therapist

Power Through | \$24 per guest

Assorted Energy Drinks and Coconut Water
House-Made Trail Mix
Assorted Individual Protein Bars
Chocolate-Covered Espresso Beans and Yogurt Covered Raisins
Spicy Watermelon Wedge with Tajin Seasoning

Break Per Person Service:

*Based on 30 minutes of service
Per person menus will be charged on full guest count.
Gluten-free options available upon request.
23% service charge and 7.95% tax applies (current tax)*

Contracted service charge and current sales tax apply to all menu pricing. Menu selections are subject to price changes.



QUENCHERS AND À LA CARTE SNACKS

Freshly Brewed Coffee and Decaffeinated Coffee
Assorted Tea Forté Gourmet Tea and Herbal Teas
Coffee Service Includes a Selection of 2% Milk and Half/Half
(Soy, Coconut and Almond Milk Upon Request)
\$88 per gallon, \$50 per ½ gallon

Orange, Grapefruit, Cranberry, and Apple Juices
Old Fashioned Lemonade, Fresh Brewed Iced Tea and Fruit Punch
Whole Milk, 2% Milk, Skim Milk, Soy Milk, Coconut Milk, or Almond Milk
\$65 per gallon, \$34 per ½ gallon

Sedona Springs Sparkling Waters, Fiji Artesian Waters
Bottled Fruit Juices, Bottled Arizona Iced Teas, Illy Bottled Coffee
Assorted Retro Bottled Sodas, Red Bull Energy Drinks, or Gatorade
\$6 each

Assorted Coca Cola Soft Drinks
Coke, Diet Coke, Sprite or Ginger Ale
\$5 each

Chilled VH Bottled Waters
\$5 each

Ice Cream Cart
Selection of Gourmet Ice Cream Bars and Frozen Fruit Bars
\$5.75 each

Individual Granola Bars and Fruit Bars, Full-Size Assorted Candy Bars
and Protein Bars, Assorted Individual Bags of Chips
\$3.75 each

Executive Meeting Tray
Dark Chocolate Covered Espresso Beans,
Tart Yogurt Covered Raisins, Dried Fruits and Nuts
\$52 per tray (serves 18 guests)

House-Made Granola, House-Made Trail Mix, Mixed Nuts,
Miniature Candy Bars, Dark Chocolate Covered Espresso Beans,
Tart Yogurt Covered Raisins, or Wasabi Peas
\$18 per pound per item

Individual Greek Yogurts: Plain, Vanilla and Fruit Flavors
\$4.50 Each

Season's Best Whole Fruit
\$3.50 Per Piece

Mini Yogurt Parfaits with Greek Yogurt, Granola, and Berry Preserves
\$7 each

Sliced Seasonal Fresh Fruit
\$10 Per Guest

Imported and Domestic Artisan Display with Soft and Hard Cheeses
Served with Sliced Breads and Pita Points
\$12 Per Guest

Roasted Garlic Hummus with Pita Crisps and Crudité Vegetables
\$10 Per Guest

*Gluten-free options available upon request.
23% service charge and 7.95% tax applies (current tax)*

TASTY TREATS



HOTEL
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TREATS FROM THE VH BAKE SHOP

Assorted Donuts

\$36 per dozen

Specialty Pastry

\$46 per dozen per item

Chocolate and Butter Croissants, Bear Claws, or Assorted Danishes

Muffins

\$46 per dozen per item

Morning Glory, Blueberry, Bran, Zucchini, Banana Nut, Chocolate Cream Cheese or Pumpkin

Breakfast Breads

\$42 per dozen per item

Morning Glory, Apple Cinnamon, Banana, Zucchini, Pumpkin or Cranberry

Bagels

\$46 per dozen per item

Plain, Cinnamon Raisin or Whole Wheat Bagels with Toaster Whipped Cream Cheese, Fruit Preserves, Nutella and Butter

Assorted Freshly Baked Cookies

\$44 per dozen | \$56 per dozen for jumbo

Chocolate Chip, Peanut Butter, Oatmeal Raisin, or Sugar (Chef's Selection Always Includes Chocolate Chip)

Freshly Baked Cupcakes

\$56 per dozen per item | \$46 per dozen for mini size

Confetti with Birthday Cake Frosting, Black Velvet with Vanilla Icing, Meyer Lemon with Toasted Meringue, Brown Butter with Praline Frosting, Red Velvet with Cream Cheese Frosting.

**Minimum of Two Dozen Per Flavor
(Gluten-Free Options Upon Request)**

Retro Cereal Bars

\$48 per dozen per item

Fruity Pebbles, Peanut Butter Rice Crispy, Traditional Rice Crispy Treats or Cocoa Rice Crispy Treats

Dessert Bars

\$48 per dozen per item

Salted Caramel Squares, Raspberry Streusel Bars, Lemon Bars, Brownies or White Chocolate Blondies

Treats indicated are ordered by the individual flavor, per dozen

Gluten-free options available upon request.

23% service charge and 7.95% tax applies (current tax)

Contracted service charge and current sales tax apply to all menu pricing. Menu selections are subject to price changes.



HVH BUFFET LUNCHES

The San Antonio

\$52 per guest

Soup du Jour

Southwestern Caesar Salad

Tomato, Cucumber and Avocado Salad with Arugula and Cilantro Vinaigrette

Cheese Enchiladas

Seasonal Fish with Lime and Cilantro

Flank Steak with Ancho Chili Demi

Grilled Squash and Zucchini

Mexican Wedding Cookies

Cinnamon Chocolate Pudding

Fresh Brewed Iced Tea

The Rat Pack

\$52 per guest

Soup du Jour

Panzanella Salad with Tuscan Bread, Roma Tomatoes, Sliced Red Onion and Arugula with Basil Vinaigrette

Classic Caesar with Shaved Parmesan and Garlic Croutons

Warm Focaccia Bread with Olive Oil

Oven-Roasted Scottish Salmon over Herbed Vegetable Orzo

Chicken Piccata with Lemon and Capers

Crispy Eggplant Medallions Topped with Marinara, Parmesan and Herbs

Fresh Berries with Orange Sabayon

Tiramisu Parfait

Fresh Brewed Iced Tea

Soup 'N Salad

\$52 per guest

Choice of Two Soups: Curry Lentil, Chicken Noodle, Tomato Basil, Clam Chowder, Miso Mushroom, Potato Bacon or Soup Du Jour

Caesar Salad with Blistered Tomatoes, Whole Grain Croutons, Shaved Parmesan, and Caesar Dressing

Mixed Greens with Baby Spinach

Shredded Kale and Brussel Sprouts

Salad Topping Bar: Cherry Tomatoes, Cucumbers, Candied Pecans, Radish, Sliced Almonds, Pepitas, Dried Cranberries, Roasted Beets, Blue Cheese Crumbles and Goat Cheese

Choice of Two Dressings: Strawberry Vinaigrette, Aged Balsamic, Champagne Vinaigrette, Buttermilk Ranch, Citrus Vinaigrette, Thai Chili Vinaigrette or Apple Cider Vinaigrette

Protein Bar to Include: Grilled Chicken, Seared Scottish Salmon and Marinated Tofu

Angel Food Cake Parfait with Mixed Berries

Yogurt Panna Cotta with Blood Orange Tuile

Almond Butter Chocolate Cake

Fresh Brewed Iced Tea

Country Picnic

\$50 per guest

Soup du Jour

Mixed Greens with Gorgonzola, Sliced Green Apples and Candied Pecans with Balsamic Vinaigrette

Potato Salad with Crispy Bacon and Caramelized Onions

Fresh Buffalo Mozzarella and Vine-Ripened Tomatoes with Basil Vinaigrette

Basket of Sliced Breads and Full Romaine Leaves

Sliced Turkey, Roast Beef, Genoa Salami, Mortadella and Roasted Portobello Mushrooms

Condiment Platter: Crispy Pecanwood Bacon, Sliced Cheeses, Sliced Tomatoes, Dill Pickles, Pickled Red Onion, Avocado Aioli, Beer Mustard and Brie Cheese Spread

Choice of Two Mini Pie Filled Mason Jars: Peach Cobbler, Lemon Meringue, Cherry Crisp or Chocolate Crème

Fresh Brewed Iced Tea

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LAVISH LUNCH



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The Chef's Garden

\$52 per guest

Chilled Heirloom Tomato Gazpacho

Garden Chopped Romaine Lettuce, Peas, Broccoli, Tri Colored Cauliflower, Cheddar Cheese and Basil Ranch

Beet and Papaya Carpaccio

Baby Green Mix and Goat Cheese with White Balsamic Vinaigrette

Pecan Crusted Chicken Salad with Spinach and Honey Mustard Vinaigrette

Garlic and Herb Pork Loin with Mustard Braised Cabbage

Shrimp and White Cheddar Grits with Creole Shrimp Sauce

Butternut Squash Mash

Lemon Bars, Berry Tarts and Coconut Macaroons

Fresh Brewed Iced Tea

The Southern

\$52 per guest

Baby Arugula Salad with Watermelon, Spicy Grapes, Cucumber and Toasted Pepitas

Field Greens Salad with Grape Tomato, Shaved Carrots and Radishes Ranch and Aged Balsamic Vinaigrette

Creamy Corn Chowder

Sliced Tri Tip with Caramelized Onion and Blue Cheese

Buttermilk Fried Chicken

Smoked Baby Back Ribs with Chipotle Sweet BBQ Sauce

Warm Sweet Potato and Apple Salad with Pecans and a Bourbon Bacon Vinaigrette

Buttered Corn On the Cob

Choice of Two Mini Pie Filled Mason Jars: Peach Cobbler, Lemon Meringue, Cherry Crisp or Chocolate Crème

Fresh Brewed Iced Tea

Lunch Buffet Service:

1 hour of service, full table set, serviced in an outdoor or indoor location. Based on a minimum of 25 guests, \$150 charge applies if under minimum. Per person menus will be charged on full guest count. Gluten-free options available upon request

HVH BOXED LUNCH OPTIONS

\$40 two sandwich selections

\$42 three sandwich selections

Turkey Breast, Provolone Cheese, Baby Arugula, Bacon Aioli and Cured Tomatoes on Buttermilk Bun

Chicken Salad with Crisp Lettuce and Tomato on Sourdough

Classic BLT with Avocado Aioli on Whole Grain Bread

Roast Beef, Pickled Red Onion, Horseradish Havarti Cheese and Lettuce on Ciabatta

Muffuletta Sandwich with Salami, Coppa, Mortadella, Mozzarella and Dijon Olive Relish on Focaccia

Grilled Vegetable Wrap with Mixed Greens, Red Pepper Spread in a Spinach Tortilla

Includes:

Choice of One: Harvest Grain Quinoa Salad, Potato Salad or Orzo Salad

Bag of Chips

House-Made Trail Mix

Choice of One: Freshly Baked Cookies, Brownies or Rice Crispy Treats

Condiments with Napkin and Plastic Silverware

Sandwich Counts Required 72 Hours in Advance

Beverages On-Consumption

Assorted Soft Drinks | \$5 each

VH Bottled Waters | \$5 each

Sedona Springs Sparkling Water, Fiji Artesian Waters, Bottled Fruit Juices, Bottled Arizona Iced Teas, Illy Bottled Coffee Assorted Retro Bottled Sodas, Red Bull Energy Drinks or Gatorade | \$6 each

Boxed Lunch Service:

Served in meeting room or with reception style seating.

Gluten-free options available upon request.

23% service charge and 7.95% tax applies (current tax)

Contracted service charge and current sales tax apply to all menu pricing. Menu selections are subject to price changes.

LAVISH LUNCH



HOTEL
Valley Ho
Scottsdale, AZ

HVH PLATED LUNCHES

Includes Selection of One Starter, One Side, One Entrée and One Dessert.

Up to Three Entrée Selections Offered with Client Provided Place Cards.

Highest Price Entrée Prevails with Multiple Entrées

Entrée Counts Due 72 Hours Prior to Event.

Starter

Select One

Arugula, Burrata, Marinated Tomato, Toasted Crostini with Balsamic Glaze

Classic Caesar Salad with Shaved Parmesan and Garlic Croutons

Mixed Baby Greens with Apples, Blue Cheese and Candied Pecans with White Balsamic Vinaigrette

Classic Wedge Salad with Bacon, Tomato, Onion, Blue Cheese and Toasted Sunflower Seeds with Ranch Dressing

Entrée

Select One

Free Range Chicken Breast with Onion Pan Jus and Yukon Gold Mashed Potatoes

\$42 per guest

Pork Tenderloin with Bacon Apple Chutney and Smashed Fingerlings with Honey and Herbs

\$46 per guest

Scottish Salmon with Citrus Butter and Israeli Cous Cous

\$47 per guest

Roasted Petite Tenderloin of Beef with Red Wine Demi and Mashed Butternut Squash

\$50 per guest

Cauliflower Steak with Red Pepper Chimichurri and Wild Rice Pilaf

\$40 per guest

All Plated Lunches Accompanied with Seasonal Vegetables and Served with Freshly Baked Parker House Rolls with Butter

Dessert

Select One

Chocolate Pot De Crème with Dulce De Leche, Banana and Toasted Peanuts

Mascarpone Mousse with Blood Orange Curd, Manuka Honey and Caramelized Almond Crumble

Key Lime Tart with Thai Basil, Toasted Coconut Meringue and Raspberries

Vanilla Bean Cheesecake with Macerated Strawberries, Lemon Tuile and Fresh Mint

Beverage Service

Fresh Brewed Iced Tea

Plated Lunch Service:

Full table set and serviced in an outdoor or indoor location.

Gluten-free options available upon request.

23% service charge and 7.95% tax applies (current tax)

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STARTERS + STATIONS



HOTEL
Valley Ho
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HAND-CRAFTED HORS D'OEUVRES

\$6.50 per piece, minimum 25 pieces per selection

Cold

Stuffed Mini Sweet Pepper with Hummus and Feta Cheese Relish

Avocado Bruschetta with Cotija Cheese

Heirloom Tomato Caprese Skewer with Basil Oil and Aged Balsamic

Brûléed Brie on Baguette with Apricot Compote

Togarashi Tuna Poke on Crispy Wonton

Hot

Vegetable Spring Roll with Sweet Chili Sauce

Peking Duck Roll with Hoisin Sauce

Artichoke Beignet with Sweet Tomato Relish

Mini Beef Wellington

Coconut Shrimp with Honey Sambal Dip

Honey Sriracha Chicken Meatball

Cuban Cigar Spring Roll with Mojo Dip

Fiery Peach Bacon Wrapped BBQ Brisket Skewer

Wild Mushroom Arancini with Truffle Aioli

Kobe Meatball with Sweet Onion Jam

Mongolian BBQ Pork Belly with Cashew Gremolata

Chicken Quesadilla Cone

Bacon Wrapped Scallop with Sesame Glaze

THE PLATTERS

Vegetable Platter:

\$9 per guest

Raw, Grilled and Marinated, served with Lemon Basil Aioli

Bruschetta Bar

\$11 per guest

Heirloom Tomato and Mozzarella Bruschetta with Fresh Basil, Garlic, Olive Oil, Balsamic Vinegar

Marinated Artichoke Bruschetta with Chopped Marinated Roasted Peppers and Olives

Chef's Selection of Artisan Breads

Imported and Domestic Artisan Display

\$12 per guest

Soft and Hard Cheeses Served with Sliced Breads and Pita Points

Charcuterie Platter

\$12 per guest

Imported Sliced and Cured Meats, Mediterranean Olives and Gourmet Mustards with Sliced Breads and Pita Points

Roasted Garlic Hummus with Pita Crisps and Crudités Vegetable

\$10 per guest

Warm Artichoke Spinach Dip Served with Herb Seasoned Pita Points

\$11 per guest

Shrimp Cocktail Served on Ice with Lemon Wedge and Cocktail Sauce

\$7 per piece. minimum 25 pieces

U12 Prawns and Crab Claws Served on Ice with Lemon Wedges, Cocktail Sauce and Spicy Remoulade

\$8 per piece. minimum 25 pieces per selection

Platter Service:

Gluten-free options available upon request

23% service charge and 7.95% tax applies (current tax)

Contracted service charge and current sales tax apply to all menu pricing. Menu selections are subject to price changes.

STARTERS + STATIONS



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HVH STATIONS

Antipasti Station

\$28 per guest

Imported and Domestic Artisan Display with Soft and Hard Cheeses

Raw and Grilled Vegetable Platter

Basket of Toasted Crostini with Two Bruschetta Toppings:
Chopped Marinated Roasted Peppers, Olives and Capers
Mozzarella, Chopped Tomato, Fresh Basil, Roasted Garlic, Olive Oil
and Balsamic Vinegar

Charcuterie Platter of Imported Cured Meats, Mediterranean Olives,
Mustard with Sliced Rustic Breads and Gourmet Crackers

Marinated Mushrooms and Olives in a Red Wine Vinaigrette

Pasta Station

\$25 per guest for two

\$29 per guest for three

Cheese Tortellini with Roasted Tomatoes in a Basil Pesto Sauce

Cavatappi Pasta with Shrimp, Lobster and Spinach

Penne Pasta with Mild Italian Sausage, Sweet Bell Peppers
and Onions in a Tomato Marinara

Baked Mac and Cheese with Green Chiles and Bacon

Garganelli Bolognese with Parmesan

Fresh-Grated Parmesan and Focaccia Sticks

***Chef Fee Applies or Set as Chaffer Station**

Flatbread Station

\$20 per guest for two

\$22 per guest for three

Poached Pear, Grand Noir Blue and Arugula

Prosciutto, Fig and Crow's Dairy Goat Cheese

Salami, Spicy Coppa, Ricotta Cheese and Marinara

Margarita with Mozzarella, Tomato and Fresh Basil

Slider Station

\$24 per guest for two*

\$28 per guest for three*

Angus Beef Sliders with Cheddar, Pickle Chips and Chipotle Ketchup

Fried Chicken, Pickled Vegetables and Togarashi Aioli

Hoisin Bbq Pork Belly Sliders with Pickled Cucumber and Sriracha
Mayonnaise

Turkey Slider with Provolone Cheese, Bacon Aioli and Cured Tomatoes

Vegetable Grain with Red Pepper Spread

All Sliders Served on King's Hawaiian Rolls

***Chef Fee Applies or Set as Chaffer Station**

a la carte \$8 each, minimum of 25 per item ordered

Nacho Bar

\$21 per guest

Marinated Shredded Chicken

Pulled Pork Carnitas

Two Salsas, Guacamole, Warm Chili Con Queso,
Black Beans, Diced Tomatoes and Pickled Jalapeños

Yellow Corn Tortilla Chips

Street Taco Station

\$24 per guest for two

\$28 per guest for three

Marinated Shredded Chicken

Pulled Pork Carnitas

Grilled Rock Shrimp

Cilantro Marinated White Fish

Citrus Marinated Carne Asada

Served With Corn and Flour Tortillas

Taco Toppings

Shredded Lettuce, Fire Roasted Red Salsa, Avocado Salsa Verde, Cotija
Cheese and Baja Sauce

CARVER STATIONS

Chef Carved

Roasted Breast of Turkey with Cranberry Chutney
and Soft Rolls

Serves 20 guests \$225 each*

Herb-Crusted Pork Loin with Whole Grain Mustard Sauce
and Soft Rolls

Serves 20 guests \$225 each*

Scottish Salmon with Lemon Butter Sauce

Serves 20 guests \$325 each*

Rosemary Roasted Tenderloin of Beef with Gourmet Mustard,
Horseradish Cream, Port Wine Sauce and Soft Rolls

Serves 20 guests \$400 each*

Herb Crusted Prime Rib with Gourmet Mustard, Horseradish Cream,
Port Wine Sauce and Soft Rolls

Serves 25 guests \$425 each*

***Chef Fee Applies**

Station Service

90 minutes of service with small plates and reception style seating.

Per person menus will be charged on full guest count.

Based on a minimum of 25 guests, \$150 charge applies if under
minimum

Gluten-free options available upon request.

*Chef fee of \$150 per 75 guests.

Minimum 2 stations for reception

Contracted service charge and current sales tax apply to all menu pricing. Menu selections are subject to price changes.

STARTERS + STATIONS



HOTEL
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HVH DESSERT STATIONS

Assorted Mini Desserts

\$6 each, minimum two dozen per item

Lemon Meringue Tart, Black Forest Cake, Key Lime Tart
Banana Crème Tart, Tiramisu
and Berry Shortcake

S'mores Station

\$16 per guest

Hershey's Chocolate Squares
Reese's Peanut Butter Cups
Graham Cracker Squares
Jumbo Marshmallows

*rental firepit required \$275 each plus delivery

Sundae and Float Station

\$22 per guest

Vanilla Bean Ice Cream
Whipped Cream, Cherries, Chopped Nuts, Chocolate Sauce,
Caramel Sauce, Toffee Bits and Sprinkles
Root Beer and Orange Soda
minimum of 25 guests

Station Service:

90 minutes of service with small plates and reception style seating.

per-person menus will be charged on full guest count.

gluten-free options available upon request.

*chef fee of \$150 per 75 guests.

attendant fee of \$45 per hour.

per-person menus must be ordered in combination with additional menu items.

23% service charge and 7.95% tax applies (current tax)

Dessert Platters

\$60 per dozen, minimum two dozen per item

Assorted Handcrafted Petit Fours, Chocolate-Dipped Strawberries, Fresh Berry Tartlets, Mini Cheesecakes, French Macarons, Flourless Chocolate Cake Bites, Crème Puffs or Eclairs

Mini Cupcake Treats

\$46 per dozen, minimum of two dozen per flavor

Confetti with Birthday Cake Frosting, Black Velvet with Vanilla Icing, Meyer Lemon with Toasted Meringue, Red Velvet with Cream Cheese Frosting or Brown Butter with Praline Frosting
(gluten free upon request)

Coffee Station

\$88 per gallon or \$50 per ½ gallon

Freshly Brewed Coffee and Decaffeinated Coffee

Assorted Tea Forté Gourmet Tea and Herbal Teas

Includes a Selection of 2% Milk and Half/Half

(Soy, Coconut, or Almond Milk Upon Request)

Deluxe Coffee Station

\$96 per gallon

Freshly Brewed Coffee and Decaffeinated Coffee, Assorted Tea Forté Gourmet Tea and Herbal Teas, Crystallized Sugar Sticks, Raw Cubed Sugar, Cinnamon Sticks, Orange Zest, Shaved Chocolate, Honey, Vanilla Syrup and Whipped Cream.

Includes a Selection of 2% Milk and Half/Half

(Soy, Coconut, or Almond Milk Upon Request)

Dessert Service:

per person menus will be charged on full guest count.

gluten-free options available upon request.

23% service charge and 7.95% tax applies (current tax)

Contracted service charge and current sales tax apply to all menu pricing. Menu selections are subject to price changes.

DELICIOUS DINNER



HOTEL
Valley Ho
Scottsdale, AZ

HVH PLATED DINNERS

Includes Selection of One Salad, One Side, One Entrée, or One Entrée Duet and One Dessert with Coffee Service

Up to Three Entrée Selections Offered with Client Provided Place Cards

Highest Price Entrée Prevails with Multiple Entrées

Entrée Counts Due 72 Hours Prior to Event

Salad

Select One

Classic Caesar Salad with Shaved Parmesan and Garlic Croutons

Mixed Greens, Heirloom Cherry Tomatoes and Shaved Carrots with White Balsamic Vinaigrette

Heirloom Tomatoes, Fresh Buffalo Mozzarella, Micro Greens and Basil Breadcrumb with a Balsamic Reduction

Roasted Beet, Goat Cheese, Marcona Almonds, Citrus Segments, Shaved Fennel and Arugula with Red Wine Vinaigrette

Spicy Coppa, Melon, Mozzarella, Arugula, Torn Basil with Herb Oil

Entrée

Select One

Roasted Free-Range Chicken Breast with Onion Pan Jus

\$70 per guest

Seared Scottish Salmon with Lemon Butter Sauce

\$74 per guest

Chef's Selection of Seasonal Fish with Lemon Butter Sauce

\$76 per guest

Pork Osso Bucco with Smoked Tomato Demi-Glace

\$80 per guest

Slow Braised Beef Short Ribs with Brandy Braising Jus

\$84 per guest

Grilled Filet of Beef with Red Wine Demi-Glace

\$84 per guest

Chilean Sea Bass with Spicy Romanesco Sauce

\$90 per guest

Vegetarian Entrée

Roasted Vegetable Risotto with Spinach, Mushrooms and Lemon Oil

\$70 per guest

Vegan Entrée

Grilled Zucchini Wellington with Olive Oil Polenta, Cured Tomato and Red Quinoa

\$70 per guest

Entrée Duet

Roasted Free-Range Chicken Breast and Braised Short Ribs

\$90 per guest

Filet of Beef and Seasonal Fish

\$92 per guest

Filet of Beef and Grilled Shrimp

\$92 per guest

Filet of Beef and Lobster Tail

\$125 per guest

Side

Select One

Coconut Forbidden Rice, Boursin Mashed Potatoes, Potatoes Au Gratin, Smash Fingerling with Herbs and Honey, Cheesy Herb Polenta Cake

All Plated Dinners Accompanied by Chef's Selection of Seasonal Vegetables. Served with Parker House Rolls and Butter

Desserts

Select One

Coconut Bavarian with Passion Fruit

Salted Caramel Creme Brûlée

Raspberry Tart with Toasted Meringue

Chocolate Praline Tart

White Chocolate Cheesecake with Blueberry Compote

HVH PLATED DINNER ENHANCEMENTS

Starters

Mushroom Truffle Soup | \$14 per guest

Crab Cake with Cajun Remoulade | \$17 per guest

Shrimp Cocktail | \$16 per guest

Lobster Bisque with Snipped Chives | \$13 per guest

Plated Dinner Service:

full table set and service in an outdoor or indoor location.

gluten-free options available upon request.

tableside wine service is suggested with plated dinners.

Contracted service charge and current sales tax apply to all menu pricing. Menu selections are subject to price changes.

DELICIOUS DINNER



HOTEL
Valley Ho
Scottsdale, AZ

HVH DINNER BUFFETS

California Fresh

\$86 per guest

Basket of Toasted Crostini with Two Bruschetta Toppings:
Chopped Marinated Roasted Peppers, Olives and Capers
Mozzarella, Chopped Tomatoes, Fresh Basil, Roasted Garlic,
Olive Oil and Balsamic Vinegar

Fresh Greens with Citrus Segments, Fennel and Sliced Almonds
with White Balsamic Vinaigrette

Arugula, Watermelon, Goat Feta, Cucumber, Grapes and Spiced Pepitas
with Citrus Vinaigrette

Parker House Rolls and Butter

Marinated Chicken Breast with Lemon Butter Sauce and Cous Cous

California White Fish with Roasted Artichokes and Mango Salsa

Cheese Tortellini with Braised Greens in a Basil Cream Sauce

Honey-Glazed Baby Carrots

Strawberry Panna Cotta

Meyer Lemon Angel Food Cake with Mint-Infused Macerated Berries

Mascarpone Cheesecakes

Freshly Brewed Coffee and Decaffeinated Coffee

Assorted Tea Forté Gourmet Tea and Herbal Teas

The New Yorker

\$100 per guest

Marinated and Grilled Vegetable Salad

Caesar Salad with Shaved Parmesan and Garlic Croutons

Parker House Rolls and Butter

Roasted Chicken with Smoked Tomato Sauce and Roasted Cauliflower

Seared Sea Bass in a Lemon Beurre Blanc

Charbroiled New York Strip in a Port Demi

Boursin Mashed Potatoes

Roasted Brussels with Fennel and Bacon

New York Cheesecake

Big Apple Crisps

Long Island Carrot Cake

Freshly Brewed Coffee and Decaffeinated Coffee

Assorted Tea Forté Gourmet Tea and Herbal Teas

Smokehouse

\$90 per guest

Cheddar Cornbread

Redskin Potato Salad with Bacon, Scallions, Onion, Celery and Egg

Mixed Green Salad with Avocado, Cucumber, Cherry Tomato,
Toasted Sunflower Seeds with a Raspberry Vinaigrette

Cauliflower Coleslaw

Smoked Brisket with Natural Jus Drippings

Burnt Ends Mac and Cheese

Bourbon Glazed Baby Back Ribs

Corn on the Cob

Green Beans

Mini Cobblers with Seasonal Fruit

Brown Butter Bread Pudding with Toffee Sauce

Pecan Tartlets

Freshly Brewed Coffee and Decaffeinated Coffee

Assorted Tea Forté Gourmet Tea and Herbal Teas

Sonoran

\$86 per guest

Chicken Tortilla Soup

Corn Tortilla Chips with Guacamole, Salsa, Sour Cream,
Jalapeños and Grated Cheese

Southwestern Kale Salad

Street Corn with Mayonnaise, Cotija, Cilantro and Lime

Parker House Rolls and Butter

Marinated Chicken Breast with Salsa Verde and Pepper Jack Cheese

Seasonal Fresh Fish in a Chipotle Butter Sauce

Grilled Beef Tenderloin in Achiote Demi Glaze

Vegetarian Mexican Rice and Refried Beans

Warm Fruit Empanadas

Chocolate Bread Pudding with Aztec Chocolate Sauce

Tres Leche Cheesecake

Freshly Brewed Coffee and Decaffeinated Coffee

Assorted Tea Forté Gourmet Tea and Herbal Teas

Buffet Dinner Service:

90 min of service, full table set and service in an outdoor or indoor location.
based on a minimum of 25 guests, \$150 charge applies if under minimum.
per person menu will be charged on full guest count.
gluten-free options available upon request.

tableside wine service is suggested for buffet dinners

23% service charge and 7.95% tax applies (current tax)

Dietary Request: please notify your catering manager of special dietary requests, vegan or vegetarian meals needed. custom chef menus can be created upon request.

Contracted service charge and current sales tax apply to all menu pricing. Menu selections are subject to price changes.

WONDERFUL WINE



HOTEL
Valley Ho
Scottsdale, AZ

WHITES

CHARDONNAY

- Buehler Vineyards | Russian River Valley | \$37
- Davis Bynum | Russian River Valley | \$45
- Fredric Magnien Bourgogne Blanc | France | \$62
- Orin Swift 'Mannequin' | California | \$74
- Ponzi | Willamette Valley | \$58
- Jordan | Russian River Valley | \$60
- William Fevre Chablis 'Champs Royaux' | France | \$60
- Cakebread | Napa Valley | \$70
- Rombauer | California | \$80
- Chateau Montelena | Napa Valley | \$99

SAUVIGNON BLANC

- Marlborough Reserve Sauvignon Blanc | New Zealand | \$33
- Greywacke Sauvignon Blanc | Marlborough, New Zealand | \$45
- Duckhorn Sauvignon Blanc | Napa Valley | \$56

INTERESTING WHITES

- La Crema Pinot Noir Rosé | California | \$33
- Il Ducale Pinot Grigio | Italy | \$37
- Chateau Campuget '1753' Rosé | France | \$49
- Dr. Loosen Riesling Kabinett 'Blue Slate' | Germany | \$34
- Domaine de la Perriere Sancerre Blanc | France | \$56
- Paco & Lola Albariño | Spain | \$40
- Prisoner Wine Co. 'Blindfold' Blend | California | \$50

BUBBLES

- Ruffino Prosecco | Veneto | \$33
- François Montand Brut Rosé | France | \$45
- Mumm Napa Brut | Napa Valley | \$53
- Perrier-Jouët Grand Brut | France | \$95
- Pascual Toso Brut | Argentina | \$35
- Biutiful Cava Brut Rosé | Spain | \$40
- J Cuvée | Russian River Valley | \$54
- Taittinger Brut | France | \$75
- Bollinger Special Cuvée Brut | France | \$115
- Veuve Clicquot Yellow Label | France | \$125

REDS

PINOT NOIR

- Smith & Perry | Oregon | \$37
- Louis Jadot Bourgogne Rouge | France | \$45
- Willakenzie 'Gisele' | Willamette Valley | \$57
- Belle Glos Dairyman | Russian River Valley | \$73
- Meiomi | California | \$40
- Carpe Diem | Anderson Valley | \$56
- Gran Moraine | Willamette Valley | \$60
- Elk Cove | Willamette Valley | \$65
- Chanson Pere & Fils Marsannay | France | \$75
- Cherry Pie 'Stanley Ranch' | California | \$88

CABERNET SAUVIGNON

- Liberty School | Paso Robles | \$33
- The Counselor River Pass Vineyard | Alexander Valley | \$53
- Round Pound 'Kiith & Kin' | Napa Valley | \$72
- Twenty Bench | Napa Valley | \$37
- DOAU | Paso Robles | \$53
- Justin | Paso Robles | \$56
- Obsidian Ridge | North Coast | \$60
- Truchard | Russian River Valley | \$66
- ZD | Napa Valley | \$70
- Frank Family | Napa Valley | \$88
- Grgich Hills | Napa Valley | \$98

INTERESTING REDS

- Rodney Strong Merlot | Sonoma County | \$34
- BenMarco Malbec | Argentina | \$37
- Pessimist by DOAU Red Blend | Paso Robles | \$42
- Whitehall Lane Winery Tre Leoni Blend | Napa Valley | \$60
- Chappellet Mountain Cuvée | Napa Valley | \$69
- 'Toro Loco' Tempranillo Superior | Spain | \$35
- San Felice 'Il Grigio' Chianti Riserva | Italy | \$55
- Michael David 'Inkblot' Cabernet Franc | CA | \$60
- Penfolds Bin 128 Shiraz | Australia | \$62
- Blackbird Vineyards Arise Blend | Napa Valley | \$75
- Prisoner Red Blend | Napa Valley | \$80

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LOVELY LIBATIONS



HOTEL
Valley Ho
Scottsdale, AZ

VALLEY HO BAR

Included Liquors

hosted \$9 | cash \$10

Smirnoff Vodka, Bombay Dry Gin, Sauza Gold Tequila, Cruzan Rum
Jim Beam Bourbon, JW Red Label Scotch, Canadian Club Whiskey

Wines by the Glass

hosted \$9 | cash \$10

McManis Chardonnay, Pinot Grigio, Pinot Noir, Cabernet Sauvignon,
Toso Sparkling

Chilled Beers

Domestic: hosted \$5.50 | cash \$6

Import & Craft: hosted \$6.50 | cash \$7

Stella Artois, Four Peaks, Bud Light, Coors Light, Miller Lite, Corona,
Michelob Ultra, Clausthaler (n/a), Sam Adams Seasonal, Lagunitas IPA

Bottled Beverages

hosted \$6 | cash \$6.50

Voss Sparkling Water, Red Bull Energy Drinks, Bottled Juices

VH Bottled Waters

hosted \$5 | cash \$6

Soft Drinks

hosted \$5 | cash \$6

Coke, Diet Coke, Sprite, Ginger Ale, Tonic Water, Soda Water

SUPREME BAR

Included Liquors

hosted \$11 | cash \$12

Ketel One Vodka, Bombay Sapphire Gin, Milagro Silver Tequila,
Bacardi Rum, Crown Royal Whiskey, Dewar's White Label Scotch,
Jack Daniel's Whiskey

Wines by the Glass

hosted \$10 | cash \$11

William Hill Chardonnay, Sauvignon Blanc, Pinot Noir, Merlot, Cabernet
Sauvignon, Stellina di Notte Prosecco

Chilled Beers

Domestic: hosted \$5.50 | cash \$6

Import & Craft: hosted \$6.50 | cash \$7

Stella Artois, Four Peaks, Bud Light, Coors Light, Miller Lite, Corona,
Michelob Ultra, Clausthaler (n/a), Sam Adams Seasonal, Lagunitas IPA

Bottled Beverages

hosted \$6 | cash \$6.50

Voss Sparkling Water, Red Bull Energy Drinks, Bottled Juices

VH Bottled Waters

hosted \$5 | cash \$6

Soft Drinks

hosted \$5 | cash \$6

Coke, Diet Coke, Sprite, Ginger Ale, Tonic Water, Soda Water

LUXURY BAR

Included Liquors

hosted \$13 | cash \$14

Grey Goose Vodka, Hendrick's Gin, Patrón Silver Tequila,
10 Cane Rum, Glenlivet 12 Year Scotch, Maker's Mark Bourbon

Wines by the Glass

hosted \$12 | cash \$13

Decoy Chardonnay, Sauvignon Blanc, Pinot Noir, Merlot, Cabernet
Sauvignon, Mumm Napa Brut

Chilled Beers

Domestic: hosted \$5.50 | cash \$6

Import & Craft: hosted \$6.50 | cash \$7

Stella Artois, Four Peaks, Bud Light, Coors Light, Miller Lite, Corona,
Michelob Ultra, Clausthaler (n/a), Sam Adams Seasonal, Lagunitas IPA

Bottled Beverages

hosted \$6 | cash \$6.50

Voss Sparkling Water, Red Bull Energy Drinks, Bottled Juices

VH Bottled Waters

hosted \$5 | cash \$6

Soft Drinks

hosted \$5 | cash \$6

Coke, Diet Coke, Sprite, Ginger Ale, Tonic Water, Soda Water

ADDITIONAL OPTIONS:

Cordial Selection

hosted \$14 | cash \$15

Baileys Irish Cream, Courvoisier Cognac VS, Disaronno Amaretto,
Drambuie, Frangelico, Grand Marnier, Kahlua

Non-Alcoholic Punch

\$60 per gallon

Bar or Cocktail Table Snacks

\$18 per pound, per item ordered

House-Made Trail Mix, Mixed Nuts or Wasabi Peas

Libation Service:

\$200 Bar Setup/Bartender Fee Applies.

One Bar/Bartender Per 75 Guests is Required.

OH Pool and OHasis Pool Events Require Plastic Glassware.

Contracted service charge and current sales tax apply to all menu pricing. Menu selections are subject to price changes.



VALLEY HO BAR PACKAGE

\$36 per guest for 3 hours
\$42 per guest for 4 hours

Included Liquors

Smirnoff Vodka, Bombay Dry Gin, Sauza Gold Tequila, Cruzan Rum
Jim Beam Bourbon, JW Red Label Scotch, Canadian Club Whisky

Wines

McManis Chardonnay, Pinot Grigio, Pinot Noir, Cabernet Sauvignon,
Toso Sparkling

Chilled Beers

Stella Artois, Four Peaks, Bud Light, Coors Light, Miller Lite, Corona,
Michelob Ultra, Clausthaler (n/a), Sam Adams Seasonal, Lagunitas IPA

Bottled Beverages

Voss Sparkling Water, Red Bull Energy Drinks,
Bottled Juices, VH Bottled Waters

Soft Drinks

Coke, Diet Coke, Sprite, Ginger Ale, Tonic Water, Soda Water

SUPREME BAR PACKAGE

\$42 per guest for 3 hours
\$48 per guest for 4 hours

Included Liquors

Ketel One Vodka, Bombay Sapphire Gin, Milagro Silver Tequila,
Bacardi Rum, Crown Royal Whiskey, Dewar's White Label Scotch,
Jack Daniel's Whiskey

Wines

William Hill Chardonnay, Sauvignon Blanc, Pinot Noir, Cabernet
Sauvignon, Stellina di Notte Prosecco

Chilled Beers

Stella Artois, Four Peaks, Bud Light, Coors Light, Miller Lite, Corona,
Michelob Ultra, Clausthaler (n/a), Sam Adams Seasonal, Lagunitas IPA

Bottled Beverages

Voss Sparkling Water, Red Bull Energy Drinks,
Bottled Juices, VH Bottled Waters

Soft Drinks

Coke, Diet Coke, Sprite, Ginger Ale, Tonic Water, Soda Water

LUXURY BAR PACKAGE

\$48 per guest for 3 hours
\$54 per guest for 4 hours

Included Liquors

Grey Goose Vodka, Hendrick's Gin, Patrón Silver Tequila,
10 Cane Rum, Glenlivet 12 Year Scotch, Maker's Mark Bourbon

Wines

Decoy Chardonnay, Sauvignon Blanc, Pinot Noir, Cabernet Sauvignon,
Mumm Napa Brut

Chilled Beers

Stella Artois, Four Peaks, Bud Light, Coors Light, Miller Lite, Corona,
Michelob Ultra, Clausthaler (n/a), Sam Adams Seasonal, Lagunitas IPA

Bottled Beverages

Voss Sparkling Water, Red Bull Energy Drinks, Bottled Juices

Soft Drinks

Coke, Diet Coke, Sprite, Ginger Ale, Tonic Water, Soda Water

Bar Package Service:

3-hour bar package is based on 6 drinks maximum per guest.

4-hour bar package is based on 8 drinks maximum per guest.

pricing is guaranteed 90 days prior to event.

*the hotel reserves the right to refuse service at its sole discretion to any
guest that appears to be impaired or intoxicated.*

Hotel Valley Ho reserves the right to limit the duration of alcohol consumption to a maximum of 5 hours. Hotel Valley Ho promotes the responsible consumption of alcoholic beverages; therefore, all guests purchasing and/or consuming alcohol who appear to be less than 30 years of age must be prepared to present valid identification. Hotel Valley Ho will not serve alcohol to an intoxicated guest.

Contracted service charge and current sales tax apply to all menu pricing. Menu selections are subject to price changes.