



JW MARRIOTT
CAMELBACK INN® SCOTTSDALE

BANQUET MENUS

JW MARRIOTT CAMELBACK INN RESORT & SPA
5402 E Lincoln Drive | Scottsdale, AZ 85253
(480)-948-1700 | camelbackinn.com





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BREAKFAST

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BREAKFAST

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Camelback Inn Continental \$36.00

Fresh Orange Juice and Assorted Chilled Juices

An Assortment of Organic Fruit and Plain Yogurts

Seasonal Sliced Fruit and Berries

Camelback Inn Pastries and Muffins

English Muffins

Preserves, Peanut Butter, Honey & Butter

A Selection of Breakfast Cereals to include Kashi with Whole, 2% and Skim Milk

Starbucks Regular ® and Starbucks ® Decaffeinated Coffee

A Selection of Taylors of Harrogate ® Tea

A required fee of \$3.00 per person will be added for a seated continental breakfast

*Items may be cooked to order; consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness



BREAKFAST

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Paradise Valley Continental \$40.00

Fresh Orange Juice and Assorted Chilled Juices

An Assortment of Organic Fruit and Plain Yogurts

Seasonal Sliced Fruit and Berries

Camelback Inn Pastries and Muffins

English Muffins

Display of Bagels with Strawberry and Plain Whipped Cream Cheese

Preserves, Peanut Butter, Honey & Butter

A Selection of Breakfast Cereals to include Kashi with Whole, 2% and Skim Milk

Steel Cut Oats with Brown Sugar, Honey, Cinnamon, Granola, Banana Chips,
Almonds and Dried Fruits

Starbucks Regular ® and Starbucks ® Decaffeinated Coffee

A Selection of Taylors of Harrogate ® Tea

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BREAKFAST

Four Peaks Continental \$44.00

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Fresh Orange Juice and Assorted Chilled Juices

An Assortment of Organic Fruit and Plain Yogurts

Seasonal Sliced Fruit and Berries

Camelback Inn Pastries and Muffins

English Muffins

Display of Bagels with Strawberry and Plain Whipped Cream Cheese

Preserves, Peanut Butter, Honey & Butter

A Selection of Breakfast Cereals to include Kashi with Whole, 2% and Skim Milk

Steel Cut Oats with Brown Sugar, Honey, Cinnamon, Granola, Banana Chips, Almonds and Dried Fruits

Choice of Breakfast Biscuit Sandwich or Breakfast Burrito

Starbucks Regular ® and Starbucks ® Decaffeinated Coffee

A Selection of Taylors of Harrogate ® Tea

A required fee of \$3.00 per person will be added for a seated continental breakfast

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BREAKFAST

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Plated Breakfast Entrees

All Plated Breakfast Entrees include Chocolate Danish, Fruit Danish, Blueberry Muffin and Banana Muffin, Preserves and Butter, Starbucks Coffee and Tea Service.

Brulee French Toast \$46.00

Fresh Orange Juice and Assorted Chilled Juices

Sliced Seasonal Fruit and Berries

Crème Brulee Battered French Toast with Corn Flakes

Vermont Maple Syrup

Choice of Protein

Pecan Wood Smoked Bacon

OR

Turkey Maple Sausage

Starbucks® Regular and Starbucks® Decaffeinated
Coffee

A Selection of Taylors of Harrogate® Tea

Sonoran \$48.00

Fresh Orange Juice and Assorted Chilled Juices

Sliced Seasonal Fruit and Berries

Choice of Eggs

Omelet with Cheddar, Smoked Mozzarella and Swiss Cheese*

OR

Scrambled Eggs with Chives and Cheddar Cheese*

OR

Denver Omelet with Honey Cured Ham, Sautéed Bell Peppers,
Onions and Mushrooms*

Choice of Protein

Turkey Maple Sausage OR Pork Sausage

Sweet Potato and Yukon Gold Hash OR Herb Roasted Potatoes

Maple Pepper Bacon

additional fee – \$4.00 per person

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BREAKFAST

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Desert Sunrise Buffet \$52.00

Fresh Orange Juice and Assorted Chilled Juices

An Assortment of Organic Fruit and Plain Yogurts

Seasonal Sliced Fruit and Berries

Camelback Inn Pastries and Muffins

English Muffins

Display of Bagels with Strawberry and Plain Whipped Cream Cheese

Preserves, Peanut Butter, Honey and Butter

A Selection of Breakfast Cereals to include Kashi with Whole, 2% and Skim Milk

Steel Cut Oats with Brown Sugar, Honey, Cinnamon, Granola, Banana

Chips, Almonds and Dried Fruits

Starbucks Regular ® and Starbucks ® Decaffeinated Coffee

A Selection of Taylors of Harrogate ® Tea

Choice of Eggs

Scrambled Eggs with Chives*

Vegetable Egg Strata*

Scrambled Egg Whites*

Choice of Protein

Pecan Wood Smoked Bacon

OR

Pork Sausage*

Choice of Potatoes

Yukon Hash

Roasted Red Bliss

Potatoes O'Brien

Price increase of \$8.00 per person if minimum of 40 guests is not reached

Buffets are designed for (1) hour of service. Price increase \$8.00 per person for each additional 30 minutes of service.

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BREAKFAST

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The Sonoran Breakfast Buffet \$54.00

Fresh Orange Juice and Assorted Chilled Juices

An Assortment of Organic Fruit and Plain Yogurts

Seasonal Sliced Fruit and Berries

Camelback Inn Pastries and Muffins

English Muffins

Display of Bagels with Strawberry and Plain Whipped Cream Cheese

Preserves, Peanut Butter, Honey and Butter

A Selection of Breakfast Cereals to include Kashi
with Whole, 2% and Skim Milk

Steel Cut Oats with Brown Sugar, Honey, Cinnamon, Granola, Banana Chips,
Almonds and Dried Fruits

Choice of Breakfast Sandwich or Breakfast Burrito

Scrambled Eggs with Chives*

Breakfast Potatoes with Caramelized Onions and Peppers

Pecan Wood Smoked Bacon and Turkey Maple Sausage

Starbucks Regular ® and Starbucks ® Decaffeinated Coffee

A Selection of Taylors of Harrogate ® Tea

Price increase of \$8.00 per person if minimum of 40 guests is not reached

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BREAKFAST

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The Southwest Buffet \$56.00

Fresh Orange Juice and Assorted Chilled Juices

An Assortment of Organic Fruit and Plain Yogurts

Seasonal Sliced Fruit and Berries

Camelback Inn Pastries and Muffins

Display of Bagels with Strawberry and Plain Whipped Cream Cheese

Preserves, Peanut Butter, Honey and Butter

A Selection of Breakfast Cereals to include Kashi
with Whole, 2% and Skim Milk

Blueberry Buttermilk Pancake Station

Vermont Maple Syrup and Whipped Butter

Huevos Rancheros with Salsa Casera and Guacamole*

Pecan Wood Smoked Bacon and
Roasted Poblano Yukon Hash

Starbucks Regular ® and
Starbucks ® Decaffeinated Coffee

A Selection of Taylors of Harrogate ® Tea

(1) Chef attendant required per 75 guests at \$200.00

Price increase of \$8.00 per person if minimum of 40 guests is not reached

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Breakfast Enhancements

Southwest Breakfast Burrito **\$11.00 each**
Scrambled Eggs, Potatoes, Chorizo, Pecan Wood Smoked Bacon, Roasted Green Chiles, Pico de Gallo, and Monterey Jack Cheese served with Salsa Casera.

Breakfast Burrito **\$11.00 each**
Scrambled Eggs, Pico de Gallo, Roasted Potato and Cheddar Cheese

Croissant Sandwich **\$11.00 each**
Scrambled Eggs, Pecan Wood Smoked Bacon and Cheddar Cheese

Biscuit Sandwich **\$11.00 each**
Scrambled Eggs, Pork Sausage and White Cheddar

Brioche Sandwich **\$11.00 each**
Scrambled Eggs, Muenster and Tomato Fennel Marmalade

Brioche Egg White Sandwich **\$11.00 each**
Scrambled Egg Whites, Ham, Dried Tomato and Jarlsberg

Scrambled Eggs Benedict **\$11.00 each**
English Muffins, Scrambled Egg, Canadian Bacon, Hollandaise

Price increase of \$8.00 per person if minimum of 25 guests is not reached

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BREAKFAST

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Breakfast Enhancements

Eggs Scrambled Eggs with Chives Vegetable Egg Strata Scrambled Egg Whites	\$9.00 per person	Potatoes Yukon Hash Roasted Red Bliss Potatoes O'Brien	\$8.00 per person
Sausage Turkey Maple Smoked Apple Pork <i>One chef attendant required per 75 guests – \$200.00 fee</i>	\$10.00 per person	Steel Cut Oats Brown Sugar, Honey, Cinnamon Almonds, Granola, Banana Chips and Dried Fruits	\$8.00 per person
Bacon Applewood Smoked Maple Pepper Turkey	\$10.00 per person	An Assortment of Danishes Apple Wood Smoked Bacon and Egg Spinach and Ricotta, Ham and Cheddar Cheese	\$6.00 per person
		Strawberry and Blueberry Yogurt Parfait	\$14.00 per person

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Breakfast Enhancements

Omelets Made to Order

Ham, Bacon, Bell Peppers, Onions

Mushroom, Spinach, Tomatoes

Cheddar Cheese, Pepper Jack Cheese, Goat Cheese

Egg Whites, Whole Eggs, Salsa Casera

\$17.00 per person

One chef attendant required per 75 guests – \$200.00 fee

Waffles Made to Order

Whipped Butter, Warm Maple Syrup

Warm Apple Compote, Sliced Strawberries

Toasted Pecans and Whipped Cream

\$15.00 per person

One chef attendant required per 75 guests – \$200.00 fee

Pancakes Made to Order

Buttermilk Pancakes and Blueberry Pancakes

Whipped Butter, Warm Maple Syrup

Warm Apple Compote, Sliced Strawberries

Toasted Pecans and Whipped Cream

\$15.00 per person

One chef attendant required per 75 guests – \$200.00 fee

Price increase of \$8.00 per person if minimum of 25 guests is not reached

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COFFEE BREAKS

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A la Carte Beverages

Tazo Iced ® Tea	\$98.00 per gallon	Assorted Soft Drinks Pepsi, Diet Pepsi and Sierra Mist	\$6.00 each
Starbucks ® Regular and Decaffeinated Coffee and Taylors of Harrogate ® Tea	\$115.00 per gallon	Spring and Mineral Water Republic ® of Tea – Passion Fruit Green Tea, Darjeeling, Pomegranate	\$6.00 each
Starbucks ® Iced Frappuccino's Vanilla, Mocha and Coffee	\$9.00 each	Green Tea and Ginger Peach	\$6.00 each
Fresh Orange and Grapefruit Juices	\$92.00 per gallon	Arizona Iced Tea ® – Lemon and Raspberry	\$6.00 each
Apple, Cranberry and V-8 Juices	\$92.00 per gallon	Arnold Palmer Refreshing Combination of Lemonade and Tazo Iced Tea	\$94.00 per gallon
Nantucket Nectars and Juices	\$7.00 each	Hot Cocoa with Marshmallows	\$92.00 per half gallon
Half Pints of Milk – 2%, Skim and Chocolate	\$5.00 each	Fresh Fruit Smoothies made to order Strawberry/Banana, Mixed Berry, Mango Pineapple <i>\$200.00 fee per attendant</i>	\$12.00 each
Red Bull (Regular & Sugar Free)	\$9.00 each		

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COFFEE BREAKS

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A la Carte Bakery Selections

Assorted Breakfast Pastries Croissant, Chocolate Croissant and Fruit Danish	\$64.00 per dozen
Freshly Baked Muffins Blueberry, Raisin Bran and Banana Nut	\$64.00 per dozen
Cinnamon Raisin Danish	\$64.00 per dozen
Assorted Bagels with Strawberry and Plain Whipped Cream Cheese	\$64.00 per dozen
Cranberry or Chocolate Chip Scones	\$64.00 per dozen
Sliced Breakfast Breads Banana Nut, Zucchini and Cranberry	\$64.00 per dozen
Inn-Baked Cookies Triple Chocolate Chunk, Peanut Butter, White Chocolate Macadamia Nut, Chocolate Chip and Oatmeal Raisin	\$64.00 per dozen
Inn Baked Brownies	\$64.00 per dozen
7-Layer and Raspberry Oatmeal Bars	\$64.00 per dozen
White Chocolate Cranberry Bars	\$64.00 per dozen
Churros & Sopapillas	\$64.00 per dozen
Rice Krispy Bars	\$64.00 per dozen
Lemon Bars	\$64.00 per dozen
Warm Oaxacan Chocolate Cookies	\$64.00 per dozen

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Enhancements

Power Performance and Cliff Bars	\$7.00 each	Individual Vegetable Crudité <i>Carrots, Celery & Jicama with Ranch Dressing or Chipotle Ranch Dressing</i>	\$78.00 per dozen
Nature Valley Granola Bars	\$6.00 each	Individual Bags of Freshly Popped Popcorn Popcorn Cart	\$6.00 each \$200.00
Organic Plain and Fruit Yogurt	\$6.00 each	Specialty Popcorn (Choose any 3 Flavors) <i>Cheddar Cheese Popcorn Sea Salt Caramel Popcorn Extra Buttery Popcorn Sour Cream and Chive Popcorn Sonoran Blend Popcorn</i>	\$9.00 per person
Seasonal Sliced Fruit with Honey Yogurt	\$14.00 per person	Individual Bags of Yogurt Covered Raisins	\$9.00 each
Seasonal Whole Fruit	\$5.00 each	Build Your Own Trail Mix <i>Brown Sugar Baked Granola, Raisins, Peanuts, Sliced Almonds, Chocolate Chips, Yogurt Chips, Coconut Flakes, Dried Cranberries, Pineapple, and Blueberries</i>	\$13.00 per person
Fresh Fruit Kabobs <i>Prickly Pear Puree</i>	\$64.00 per dozen	Hummus Bar <i>Chick Pea & Roasted Bell Pepper Hummus Greek Pita and Herb Flat Breads Celery and Carrots</i>	\$13.00 per person
Soft Pretzel Bites <i>Country Mustard and Queso Dip</i>	\$7.00 per person	Artichoke Spinach Dip <i>Pita and Sliced Baguettes</i>	\$13.00 per person
Haagen-Dazs and Dove Bars <i>Milk and Dark Chocolate</i>	\$8.00 each	Tea Sandwiches <i>Peanut Butter & Jelly Cucumber Cream Cheese Italian Meats with Provolone and Olive Tapenade (Based on 3 per Person)</i>	\$18.00 per person
Fresh Frozen Novelty Bars	\$6.00 each		
Fancy Mixed Nuts (Serves 30 Guests)	\$36.00 per pound		
Individual Bags of Cashews & Peanuts	\$9.00 each		
Individual Bags of Kettle Chips and Pretzels	\$7.00 each		
Guacamole, Salsa Casera, Salsa Verde and Salsa Habanera with Tortilla Chips	\$16.00 per person		

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COFFEE BREAKS

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Enhancements Cont'd

Yogurt Shooters <i>Honey Lime Yogurt with Fresh Berries</i>	\$37.00 per dozen
Doughnut Bites – 2 pieces per person <i>Chocolate and Caramel Dipping Sauce</i>	\$8.00 per person
Assorted Cake Pops <i>Chocolate, Strawberry, and Pistachio</i>	\$62.00 per dozen
Candy Store <i>Jelly Beans, Malt Balls, Milk Duds, Swedish Fish Gummy Bears, and Lemon Heads</i>	\$14.00 per person
Beef Jerky	\$13.00 per person
Chocolate Fondue <i>Pound Cake, Marshmallows Rice Krispy Bites, Pineapple, Strawberries and Bananas</i>	\$7.00 per person
Sundae Bar <i>Vanilla and Chocolate Haagen Dazs Ice Cream. Strawberry Sauce, Caramel, Chocolate Sauce Sprinkles, Oreo Crumble, Chopped Peanuts, Maraschino Cherries and Whipped Cream</i>	\$15.00 per person

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LUNCH

SOUPS / SALADS / DESSERTS	20 - 21	BOXED LUNCHES	24
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Soup & Salad

*Your Selection of Soup or Salad with Hot or Cold Plated Lunch
Entrée is Included in the Menu Price*

Soups

Heirloom Tomato Gazpacho with Crème Fraiche

Tortilla Soup with Queso Fresca and Avocado

Slow Roasted Tomato Soup

Chilled Melon Soup with Fresh Mint

Salads

Classic Caesar Salad*

Romaine, Parmesan with Anchovy Caesar Dressing

Chopped Salad

*Watermelon Radish, Grilled Asparagus, Green Onion Monterey
Jack Cheese with Chervil Buttermilk Dressing*

Southwest Bibb Wedge Salad

*Roasted Sweet Corn, Tomato Cucumber Relish Maytag Bleu
Cheese with Chervil Buttermilk Dressing*

Garden Green Salad

*Baby Mixed Greens with Tomatoes, Cucumbers Radishes,
Carrots and Toasted Almonds with Lemon-Oregano Vinaigrette*

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Dessert

Included in Menu Price

Coffee and Baileys

*Bailey's Milk Chocolate Mousse,
Coffee Sponge Cake Coffee Cream Filling*

Orange Creamsicle Tart

*Vanilla Tart Shell Line with Orange Marmalade,
Orange Vanilla Cream Filling*

Lemon Vanilla Cheesecake

*Lemon Vanilla Mousse Cheesecake
with Graham Cracker Crust*

Vanilla Brulee

Vanilla Bean Brulee with Seasonal Berries

Triple Chocolate

*Chocolate Sponge, Chocolate Filling, topped
with Chocolate Mousse*

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Entrees

Lunch Entrees include Soup or Salad, Assorted Rolls and Butter, Dessert Iced Tazo Tea (*Upon Request Only*), Starbucks Coffee and Tea Service

Achiote Rubbed Chicken Breast*

Red Chili Rice
Roasted Corn and Chayote
Grilled Tomatillo Sauce
\$52.00 per person

Orange Scented Grilled Halibut*

Quinoa Pilaf with Cherries and Pecans
Asparagus
Fresh Fruit Relish
\$56.00 per person

Citrus Oregano Grilled Free Range Chicken Breast*

Pesto Israeli Couscous
Seasonal Vegetables
Roasted Garlic Chicken Jus Lie
\$52.00 per person

Petite Filet*

Yukon Gold Puree
Grilled Zucchini, Artichokes and Tomatoes
Merlot Reduction
\$60.00 per person

Juniper Brined Bone in Pork Chop*

Hopping John
Sautéed Baby Brussels
Port Cherry Sauce
\$54.00 per person

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Plated Salads

All Entrée Salads served with Assorted Rolls and Butter
Choice of Soup and Dessert
Starbucks Coffee and Tea Service
Iced Tazo Tea (*Upon Request Only*)

Sonoran Chopped Salad

*Iceberg Lettuce, Roasted Sweet Corn, Tomatoes
Queso Fresca and Smoked Bacon
Avocado Lime Dressing*

Southwest Caesar Salad

*Romaine Lettuce, Pecorino Romano Cheese
Roasted Peppers and Black Beans
Ancho Chili Caesar Dressing*

Mandarin Spinach Salad

*Baby Spinach, Frisee, Napa Cabbage, Carrot, Pea Shoots
Fennel and Orange Supremes
Ginger Sesame Vinaigrette*

Butter Lettuce Salad

*Butter Lettuce, Applewood Smoked Bacon,
Heirloom Cherry Tomato, Bleu Cheese
Red Pepper Vinaigrette*

Herb and Balsamic Roasted Portobello - **\$46.00 per person**

Grilled Free Range Chicken Breast* - **\$48.00 per person**

Fig Glazed Salmon* - **\$52.00 per person**

Sweet Chili Garlic Marinated Flat Iron Steak* - **\$52.00 per person**

Chilled Lemon Poached Shrimp* (4 Jumbo) - **\$58.00 per person**

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LUNCH

Box Lunches

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All Boxes are served with Whole Fruit, Potato Chips
Assorted Soft Drinks and Bottled Water

Please select up to (2) Proteins and (1) Vegetarian Option:

SANDWICHES:

Herb Roasted Chicken \$48.00 each

Avocado, Smoked Bacon Lettuce, Tomato, Jarlsberg and Honey Mustard on Herb Sourdough

Oven Roasted Turkey Breast \$48.00 each

Wild Organic Arugula Vine Ripe Tomato, Herb Aioli and Provolone on Cranberry Walnut Bread

Roast Beef* \$48.00 each

Mizuna, Vine Ripe Tomato, Pommery Mustard Spread with Aged Cheddar on Asiago Focaccia

Honey Cured Ham \$48.00 each

Caramelized Onions, Watercress Honey Dijonaise and Swiss Cheese on Pumpernickel

Garden Grilled Vegetable \$48.00 each

Asparagus, Bell Peppers Zucchini, Yellow Squash, Onion, Portobello, Sprouts Pesto Mayonnaise and Buffalo Mozzarella on Honey Wheat Berry Bread

WRAPS:

Chicken Caesar Wrap \$51.00 each

Grilled Chicken, Roasted Peppers, Romaine and Romano Cheese, Caesar Dressing in a Sundried Tomato Tortilla

Southwest Shrimp Wrap \$52.00 each

Cajun Spiced Shrimp, Roasted Peppers, Cilantro Caramelized Onions and Queso Fresca in a Spinach Tortilla

Vegetarian Wrap \$50.00 each

Grilled Asparagus, Portobello Mushrooms Zucchini, Baby Spinach and Sundried Tomato Aioli in a Wheat Tortilla

Fajita Wrap \$52.00 each

Carne Asada, Shredded Cabbage, Avocado Caramelized Onions, Tomato and Ancho Cream in a Flour Tortilla

SALADS (select one):

Cucumber Yogurt Salad with Dill
Roasted Artichoke, Olives, and Orzo
Fresh Fruit Salad with Mint

DESSERTS (select one):

Cranberry White Chocolate Cookie Bar
Samoa Cookie Bar
Chocolate Chunk Cookie
Lemon Streusel Bar

Salads and Desserts will be the same in each box

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LUNCH

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StreetSide Café \$58.00

Mixed Greens and Romaine, Tomatoes, Cucumbers, Mushrooms and Bacon
Balsamic and Ranch Dressings

Tuxedo Orzo Salad

Cucumber Dill and Yogurt Salad

Chilled Vegetable Wraps

Paninis from the Evo

Turkey & Havarti on Cranberry Walnut Bread

Roasted Chicken, Provolone Cheese Pesto Aioli on Asiago Bread

Virginia Ham, Smoked Cheddar, Honey Mustard on Pasilla Chili Rye Bread

Assorted Root Vegetable Chips

Lemon Raspberry Parfait

Hazelnut Truffle Tart

Starbucks® Regular and Decaffeinated Coffee, Taylors of Harrogate® Tea

Iced Tazo Tea *(Upon Request Only)*

One chef attendant required per 75 guests – \$200.00 fee

Price increase of \$8.00 per person if minimum of 50 guests is not reached

Buffets are designed for (1) hour of service. Price increase \$8.00 per person for each additional 30 minutes of service.

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CBI Sandwich Counter \$57.00

Garden Salad Bar

Mixed Greens, Romaine, Tomatoes, Hard Boiled Eggs
Cucumbers Carrots, Olives and Cheddar Cheese
Ranch Dressing and Sherry Vinaigrette

Couscous with Olives, Sun Dried Tomatoes
Cucumber, Apricots Pistachio and Basil Vinaigrette

Balsamic Roasted Vegetable Wrap

Roasted Turkey and Provolone with Arugula, Tomato
and Herb Aioli on Cranberry Walnut Bread

Honey Cured Ham with Caramelized Onions, Lettuce
Honey Dijonaise and Swiss Cheese on Pumpernickel

Boars Head Roast Beef with Pommery Mustard Spread
Mizuna, Vine Ripened Tomato and Cheddar Cheese on Asiago Focaccia*

Espresso Parfait
Mini Waffle Bowl Bites

Starbucks® Regular and Decaffeinated Coffee, Taylors of Harrogate® Tea
Iced Tazo Tea (*Upon Request Only*)

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Pacific Coast \$64.00

Herb Focaccia with Extra Virgin Olive Oil and Whipped Butter

Tricolor Lentil and Vegetable Confetti Soup

Napa Cabbage Salad with Fennel, Orange, Cilantro and White Balsamic Vinaigrette

Baby Greens Salad with Teardrop Tomatoes, Hot House Cucumbers
Monterrey Jack Cheese, Candied Walnuts and Sherry Fig Dressing

Olive Oil Roasted Vegetable Medley

Herb Roasted Chicken Breast with Basil Pesto and Goat Cheese*

Grilled Salmon with Lemon Dill Vin Blanc

Brown Rice and Chickpea Pilaf with Chervil, Dried Apricots, and Almonds

Fresh Fruit Blend of Seasonal Melon, Seedless Grapes, Sun Dried Pineapple and Blueberry with Agave Nectar and Mint

Assorted "Cupcakes" and Black Forest Tart

Starbucks® Regular and Decaffeinated Coffee, Taylors of Harrogate® Tea
Iced Tazo Tea (*Upon Request Only*)

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The Italian \$62.00

Asiago Red Onion Focaccia and Butter

Char Grilled Asparagus
Garlic Roasted Cremini Mushrooms

Caprese Salad
Fresh Buffalo Mozzarella, Bocconcini Heirloom Tomato, Balsamic Glaze, EVOO

Kale Salad Organic Kale, Watermelon Radish, Cucumber, Green Onion, Parsley, Heirloom Carrot Lemon, EVOO

Citrus Grilled Broccolini

Chicken Bolognese

Char Grilled Scampi*
Garlic, Lemon, & Olive Oil

Strawberry Panna Cotta with Mint Glaze, Individual Tiramisu and Chocolate Pistachio Cannoli

Starbucks® Regular and Decaffeinated Coffee Taylors of Harrogate® Tea
Iced Tazo Tea (*Upon Request Only*)

Price increase of \$8.00 per person if minimum of 50 guests is not reached

Buffets are designed for (1) hour of service. Price increase \$8.00 per person for each additional 30 minutes of service.

*Items may be cooked to order; consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness



LUNCH

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Camelback Inn Lunch \$60.00

Assorted Rolls, Garlic Bread, and Butter

Vegetable Lentil Soup

Arugula Salad with Goat Cheese, Cashew Brittle, Beets and Apple Fig Vinaigrette

Greek Salad with Feta Cheese

Grilled Radicchio and Fennel Fusilli Salad with Lemon and Parmesan

Herb Crusted Free Range Chicken Breast with Olive Jus*

Seafood Paella*

Baked Penne Pasta with Spinach and Mascarpone Cheese

Herb Roasted Medley of Seasonal Vegetables

Chocolate and Mascarpone Verrine, Strawberry Pistachio Tart

Starbucks® Regular and Decaffeinated Coffee, Taylors of Harrogate® Tea
Iced Tazo Tea (*Upon Request Only*)

Price increase of \$8.00 per person if minimum of 50 guests is not reached

Buffets are designed for (1) hour of service. Price increase \$8.00 per person for each additional 30 minutes of service.

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Mexico City Buffet \$59.00

Romaine, Radicchio and Spinach with Roasted Corn, Tomatoes Cucumbers, Queso Fresca and Red Onions
Coriander Lime Vinaigrette and Chipotle Ranch Dressing

Jicama Cilantro Salad

Guajillo Spiced Roasted Vegetable Salad

Roasted Vegetable Enchiladas

Achiote Rubbed Grilled Chicken Breast*

Arrachera Marinated Flat Iron Steak*

Mahi-Mahi Vera Cruz Style*

Red Chili Rice

Ranchero Black Beans

Kahlua Chocolate Mousse, Mango Tart and Sopapillas

Starbucks® Regular and Decaffeinated Coffee, Taylors of Harrogate® Tea
Iced Tazo Tea (*Upon Request Only*)

Price increase of \$8.00 per person if minimum of 50 guests is not reached

Buffets are designed for (1) hour of service. Price increase \$8.00 per person for each additional 30 minutes of service.

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LUNCH

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Backyard Cookout \$58.00

Watermelon Mint Salad
Red Skin Potato Salad

House Pickled Vegetables

Baked Beans

Grilled BBQ Chicken*

BBQ Pulled Pork*

From the Grill:

Angus Hamburgers, Hebrew National All Beef Hotdogs
Vegetarian Garden Burgers*
(with chef attendant)

Hamburger and Hotdog Buns

Pecan Wood Smoked Bacon, Lettuce, Tomato, Diced Onion
Pickle Relish, Ketchup, Mayonnaise, Yellow Mustard
Stone Ground Mustard and BBQ Sauce
Swiss, Provolone, Cheddar and American Cheeses

Bourbon Pecan Tart, White Chocolate Carrot Cake and Cinnamon Apple Tart

Starbucks® Regular and Decaffeinated Coffee, Taylors of Harrogate® Tea
Iced Tazo Tea *(Upon Request Only)*

One chef attendant required per 75 guests – \$200.00 fee

Price increase of \$8.00 per person if minimum of 50 guests is not reached

Buffets are designed for (1) hour of service. Price increase \$8.00 per person for each additional 30 minutes of service.

*Items may be cooked to order; consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness





JW MARRIOTT

CAMELBACK INN® SCOTTSDALE

5402 E Lincoln Drive | Scottsdale, AZ 85253
(480)-948-1700 | camelbackinn.com

RECEPTION

COLD HORS D'OEUVRES 33

HOT HORS D'OEUVRES 34

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CARVING STATIONS 40



Cold Hor d'oeuvres

All Hor D'oeuvres are priced by the piece and are sold in increments of 25 pieces.
Sushi Rolls will be set at a Station Only.

\$7.00 per piece

Parmesan Napoleon Tower V + GF
Asparagus Spears with Hummus on Pita GF
Asian Chicken Salad in Spring Roll Cup*
Teriyaki Chicken on Rice Cracker* GF
Smoked Chicken with Mango Salsa on Monterey Jack Crostini
Ancho Chicken with Goat Cheese on Brioche
California Sushi Roll GF
Sake Salmon Sushi Roll* GF
Vegetable Sushi Roll V + GF
Cucumber and Tomato Pepper Relish with Cilantro Crème GF + V

\$8.00 per piece

Tomato Caprese with Balsamic Cream V
Roasted Red Pepper Strips in Spinach Tortilla Cup V
Spicy Shrimp with Candied Pineapple Relish on Coconut Cornbread*
Chicken Bruschetta with Pepper Jack Cheese in a Tortilla Cup*
Seared Beef Tenderloin on a Blue Corn Cake with pickled onion relish *
Ahi Tuna Sushi Roll*
Spicy Tuna Sushi Roll*

\$9.00 per piece

Ebi Nigiri* GF
Hamachi Nigiri* GF
Sake Salmon Nigiri* GF
Tuna Maguro Nigiri* GF
Lobster Medallion with Mango Chili Mayo on Cucumber* GF
Ahi Poke in a Spring Roll Cone*
Ahi Taco*

*Items may be cooked to order; consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness

V = Vegetarian
GF = Gluten Free

All pricing is subject to a 25% service charge and applicable sales tax



Hot Hor d'oeuvres

All Hor D'oeuvres are priced by the piece and are sold in increments of 25 pieces

\$7.00 per piece

Asian Mushroom Spring Roll V
Green Chili Aged Cheddar Mac n' Cheese Croquette
Asparagus Phyllo with Asiago Cheese V

\$8.00 per piece

Sesame Chicken Tenders with Honey Mustard
Feta and Sundried Tomato Phyllo Rolls V
Three Cheese Green Chili Quesadilla Triangle V
Chipotle Tenderloin Churrasco Skewer* GF
Chicken and Chile Lime Skewer* GF
Chorizo Arancini
Sonoran Chicken Quesadilla Triangle*
Paella Croquette*
Bacon Wrapped Short Rib with Peach BBQ Sauce*
Chicken & Waffles with Tabasco Syrup & Chili Aioli

\$9.00 per piece

Dungeness Crab Cakes with Remoulade*
Lobster and Brie Mac n' Cheese Truffle
Coconut Crusted Jumbo Shrimp with Sweet Chili Sauce
Firecracker Shrimp in a Spring Roll Cone*

*Items may be cooked to order; consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness

V = Vegetarian
GF = Gluten Free



Reception Enhancers

Domestic and Imported Cheese Display \$20.00 per person

Humboldt Fog, Manchego, Brie, Truffle Gouda, and Bella Vitano Espresso
with Tomato Marmalade, Quince Mostarda and Fig Jam
Sliced Baguettes and Lavash

Queso Fundido \$14.00 per person

A Blend of Cheeses from North and South of the Border
served with Tortilla Chips

Roasted Poblano and Cherry Stuffed Baked Brie \$225 (serves 25 guests)

With Raspberries and Artisan Bread

Seasonal Fruit and Berries \$16.00 per person

Fresh and Grilled Vegetable Display \$18.00 per person

Carrots, Sugar Snap Peas, Red and Yellow Bell Peppers, Asparagus
Zucchini, Jicama and Portobello Mushroom with Toasted Onion
Chipotle Ranch Dips, Balsamic Vinegar

Enhancers are designed for (1) hour of service.
Price increase \$8.00 per person for each additional 30 minutes of service.

*Items may be cooked to order; consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness



Reception Enhancers Cont'd

Antipasti \$22.00 per person

Bell Peppers, Artichokes, Asparagus, Roasted Button and Shiitake Mushrooms
Marinated Olives, Salami, Prosciutto, Provolone and Fresh Mozzarella Cheese

Garlic Bruschetta's \$14.00 per person

Served with the Following Tapenades:
Sundried Tomato - Basil, Kalamata Olive – Artichoke, and Wheat Berry Tapenade

Guacamole and Fresh Salsa \$16.00 per person

Tortilla Chips with Guacamole, Salsa Casera, Salsa Verde and Salsa Habanera

Mac n' Cheese Bar \$20.00 per person

Carbonara Mac n' Cheese with Bacon and Peas
Chipotle BBQ Mac n' Cheese
Green Chili Cheddar Mac n' Cheese

Enhancers are designed for (1) hour of service.
Price increase \$8.00 per person for each additional 30 minutes of service.

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Reception Enhancers Cont'd

Small Pleasures

\$20.00 per person

(Choose any 3 options)

An Assortment of Mini Desserts to Include:

Mini Vanilla or Chocolate Pate a Choux

Red Berry Opera Squares

Key Lime Meringue Tartlettes

Assorted French Macaroons

Mocha Torte

Mini Peanut Butter and Banana Cream Pie

Sugar Free Chocolate Cake Bites

NY Style Cheesecake Bites

Cherry and Pistachio Parfait

Ice Carvings

\$750.00 per block

Enhance Your Reception with a Custom Ice Carving.

Let our Chef be Creative with a Custom Designed Ice Carving to

Promote Your Theme or Company Event

Enhancers are designed for (1) hour of service.

Price increase \$8.00 per person for each additional 30 minutes of service.

*Items may be cooked to order; consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness



Culinary Action Stations

Culinary Action Stations are built as appetizer offerings

Fajita Station*

\$30.00 per person

Carved Skirt Steak and Grilled Chicken Fajitas with Guacamole, Pico de Gallo, Salsa Casera, Sour Cream Cheddar Cheese, Shredded Cabbage, Lime Wedges and Cilantro Served with Mini Corn Tortillas

Shrimp Scampi*

\$32.00 per person

Sautéed with Garlic and Herbs, Chardonnay and Fresh Lemon (based on 4 pieces per person)

Risotto and Ravioli Station

\$24.00 per person

Herb Ravioli with Ricotta Cheese and Tomato Vodka Sauce
Roasted Corn and Oven Dried Tomato Risotto

Shrimp Po Boys

\$20.00 per person

Breaded Shrimp with Cajun Remoulade and Slaw
on a Mini Brioche Roll
(based on one per person)

Guacamole Station

\$16.00 per person

Fresh Avocado, Tomato, Onion, Cilantro, Lime and Jalapeños
Prepared by a Chef and Served with Salsa Casera
Habanero Salsa and Corn Tortilla Chips

Caesar Salad Station

\$16.00 per person

Romaine Lettuce, Garlic Crouton, Reggiano Parmesan
Traditional Caesar Dressing and Tossed to Order
Add: Chicken - \$9.00 or Shrimp - \$19.50

Rosemary Chicken*

\$26.00 per person

Pan Roasted Rosemary Chicken with Lemon and Garlic Jus Lie

Action Stations are Designed to Enhance your Existing Buffet Selection and are designed for (1) hour of service.
Price increase \$10.00 per person for each additional 30 minutes of service.
All stations require one Chef Attendant per 75 guests – \$200.00 fee

*Items may be cooked to order; consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness



Culinary Action Stations Con't

Culinary Action Stations are built as appetizer offerings

Sushi Station*

\$39.00 per person / \$350.00 Chef Attendant fee

(based on 4 pieces per person / Minimum of 100 guests / 1 Sushi Chef per 125 guests)

California Roll, Spicy Tuna Roll and Unagi (Eel) Roll
Hamachi (Yellow Fin) Roll Display, Maguro Tuna Sashimi (sliced) prepared to order.
Served with Pickled Ginger, Wasabi and Soy Sauce

Crab Cake Station

\$38.00 per person

Jumbo Lump Crab Cakes Seared and Served with Chipotle Remoulade
Citrus Remoulade, Corn, Black Bean, and Pepper Relish

Black Angus Filet Medallions*

\$34.00 per person

(based on 3 pieces per person)

Cilantro Green Chili Chimichurri and Red Wine Demi Glace

Baja Taco Station

\$36.00 per person

Guajillo Shrimp and Cilantro Lime Marinated Mahi-Mahi, Shredded Cabbage, Pico de Gallo, Poblano Rojas,
Queso Fresca, Lime Wedges and Mini Corn Tortillas

Action Stations are Designed to Enhance your Existing Buffet Selection and are designed for (1) hour of service.

Price increase \$10.00 per person for each additional 30 minutes of service.

All stations require one Chef Attendant per 75 guests – \$200.00 fee
(\$350.00 for Sushi Station Chef Attendant)

*Items may be cooked to order; consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness



Carving Station

"Guest Served" figures are intended as guidelines for enhancing existing buffet selections or enhancing your reception.

Whole Tenderloin of Beef* \$550.00 (approximately 20 guests)
With Mushroom Ragout and Horseradish Cream Sauce
Rosemary Sea Salt Rolls

Dry-Rubbed Prime Rib* \$500.00 (approximately 25 guests)
Served with Creamy Horseradish, Au Jus
Brioche Rolls

Whiskey Salmon* \$425.00 (approximately 25 guests)
With Sweet Lemon and Honey Aioli
Potato Dill Rolls

Whole Roasted Turkey Breast* \$400.00 (approximately 25 guests)
With Cranberry Sauce and Gravy
Petite Whole Wheat Rolls

Bone-In Ham* \$375.00 (approximately 40 guests)
Slow Oven Roasted with a Maple Glaze Served
with Honey Mustard and Rosemary Sea Salt Rolls

Roasted Leg of Lamb \$375.00 (approximately 40 guests)
Tzatziki Sauce and Pita Bread

Chipotle Rubbed Brisket* \$425.00 (approximately 40 guests)
Whole Grain Mustard, Creamy Horseradish Sauce
Caramelized Onion Jam and Brioche Rolls

All stations require one Chef Attendant per 75 guests – \$200.00 fee

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JW MARRIOTT

CAMELBACK INN® SCOTTSDALE

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DINNER

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Appetizers

Herb Ricotta Cheese Ravioli's

\$14.00

Tomato Basil Sauce, Cheese, Micro Greens

Acadiana Sea Scallop

\$16.00*

Roasted Sweet Corn and Cold Water Lobster Maque Choux
Etouffee Cream

Southwest Crab Cake

\$16.00*

Jicama Corn Slaw and BBQ Hominy Puree

Traditional Shrimp Cocktail

\$16.00*

Court Bouillon Poached Jumbo Shrimp, Cocktail Sauce
Lemon Micro Celery Salad

Beef Short Rib

\$16.00*

Golden Beet Yukon Puree, Chipotle Demi, Micro Arugula

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DINNER

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Soups

Lobster Bisque en Croute
Lobster Fennel Confetti, Traditional Pastry Cap

Butternut Squash en Croute
Butternut Squash and Smoked Bacon Hash
Nutmeg Dusted Pastry Cap

Tomato Bisque with White Truffle
Vermont White Cheddar Crouton

Autumn Blend Lentil Soup
Roasted Vegetable and Lentil Salad Coriander Puff

Salads

Heirloom Tomatoes and Mozzarella
Micro Basil with Champagne Pesto Vinaigrette
(Wine Pairing: Kris, Pinot Grigio)

Local Farms Organic Lettuces, Agave Nectar Grapefruit, Strawberry,
Bleu Cheese, Pistachio with Sherry Clementine Vinaigrette
(Wine Pairing: Layer Cake, Sauvignon Blanc)

Watercress, Lola Rosa, and Spring Mix with Burgundy Poached Pears,
Goat Cheese, Candied Pecans and Shallot Vinaigrette
(Wine Pairing: Jordan, Chardonnay)

Caesar Salad with Shaved Romano
(Wine Pairing: Columbia Crest, Grand Estates, Chardonnay)

Chopped Salad with Pickled Red Onion, Vine Ripe Tomato,
Bleu Cheese Crumbles and Crispy Bacon with Herb Buttermilk Dressing
(Wine Pairing: Ferrari-Carano Vineyards, Fume Blanc)

Organic Arugula, Mizuna and Frisee, Candied Stripe Beets,
Fennel Cashew Brittle and Goat Cheese with Pomegranate Vinaigrette
(Wine Pairing: Mionetto, Prosecco)

Dinner Entrees include a Choice of Soup or Salad, Dessert, Assorted Dinner Rolls and Butter, Starbucks Coffee and Tea Service

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DINNER

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Plated Dinners

Chicken

Lemon and Oregano Roasted Free Range Chicken Breast with Yukon Gold Potatoes and Garlic Buttered Asparagus
(Wine Pairing: Seven Falls, Chardonnay / Mark West, Pinot Noir) \$104.00*

Roasted Free Range Chicken Breast filled with Mushroom Duxelle, Herbed Goat Cheese, Wild Mushroom Bulgur Pilaf with Baby Vegetables
(Wine Pairing: Meiomj, Pinot Noir) \$110.00*

Moroccan Spiced Chicken Breast with Saffron Chorizo Rice, Baby Zucchini and Sundried Tomato Coulis
(Wine Pairing: Layer Cake, Malbec) \$108.00*

Fish & Seafood

Herb and Garlic Halibut, Roasted Artichoke and Mascarpone Mash, Seasonal Vegetables with Red Pepper Coulis
(Wine Pairing: Sonoma Cutrer, Chardonnay) \$116.00*

Rosemary Butter Braised Salmon, Barley Pilaf with Olives, Tomato and Cucumber with Red Pepper and Tomato Tapenade
(Wine Pairing: Layer Cake, Sauvignon Blanc) \$110.00*

Herb Roasted Sea Bass, Smoke Paprika Risotto and Asparagus with Rosemary Butter Sauce
(Wine Pairing: Columbia Crest, Grand Reserve, Chardonnay) \$122.00*

Based on Market Availability

*Items may be cooked to order; consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness



Plated Dinners Con't

Beef

Braised Rolled Short Ribs, Celery Root Puree and Baby Vegetables with a Russian River Pinot Noir Reduction <i>(Wine Pairing: Columbia Crest, Grand Reserve, Merlot)</i>	\$116.00*
Pan Seared Filet Mignon, Crushed Yukon Gold Potatoes and Seasonal Vegetables* <i>(Wine Pairing: The Dreaming Tree, Cabernet Sauvignon)</i>	\$128.00
Sweet Chili Rubbed Filet with Smoked Cheddar Yukon Puree Broccolini and Ancho Chili Demi Glace* <i>(Wine Pairing: Estancia, Cabernet Sauvignon)</i>	\$128.00

Duo Plates

Roasted Garlic Free Range Chicken Breast and Jumbo Shrimp Saffron Risotto with Pomodoro and Seasonal Vegetables <i>(Wine Pairing: Sterling Vineyards, Chardonnay / Siduri, Pinot Noir)</i>	\$124.00*
Grilled Filet and Seared Salmon with Braised Shallot Yukon Mash with Garlic Buttered Asparagus* <i>(Wine Pairing: Layer Cake, Malbec / Aquinas, Cabernet Sauvignon)</i>	\$136.00
Grilled Filet and Herb Roasted Halibut with Crushed Chive Potatoes, Haricot Verts and Cabernet and Citrus Scented Jus Lie* <i>(Wine Pairing: Ferrari-Carano Vineyards, Merlot)</i>	\$140.00
Butter Poached Rock Lobster Tail and Broiled Beef Filet*, Nicoise Mashed Potato, Asparagus and Red Wine Demi Glace <i>(Wine Pairing: Jordan, Chardonnay / Hands of Time, Red Blend)</i>	\$153.00

*Items may be cooked to order; consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness



Desserts

Chocolate Crunch Bar

with Dark Chocolate Sauce, Mango Coulis and Mixed Berry Compote

Lemon-Blueberry Tower

Blueberry Cream Mousse with Lemon Curd Center and Cassis Sponge
Cake with Raspberry Coulis and Mixed Berries

Take Five

Chocolate Tower with Caramel Cream and Pretzel Peanut Butter Crunch
on Chocolate Sponge Cake Caramel and Chocolate Sauces

Peach Melba Dome

White Peach Cream with Inn Made Raspberry Jam Cookie Crust with
Vanilla Sauce and Macerated Raspberries

Red Velvet

Vanilla Bean Cream Cheese Mousse Classic Red Velvet Cake,
Mixed Berry Compote and Strawberry Sauce

Hazelnut Coffee Bar

Coffee Infused Caramelized White Chocolate with Hazelnut Crunch,
Chocolate Cake, Chocolate Glaze and Espresso Chocolate Sauce

*Items may be cooked to order; consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness



South of the Border \$132.00

Tijuana Caesar Salad

Roasted Tomatoes with Manchego Cheese

Roasted Corn and Tomato Salad

Baja Style Shrimp Cocktail*

Chile Con Queso
Tortilla Chips

Roasted Vegetable and Cheese Enchiladas

Taco Station*

Shredded Pork Shoulder, Steak, Chicken and Mahi-Mahi served with Pico de Gallo, Shredded Cabbage, Guacamole, Shredded Cheese, Sour Cream, Salsa Casera Salsa Verde, Habanero Salsa and Mini Corn Tortillas

Chili Spiced Chocolate Tart
Tres Leches Square
Flan Verrines

Starbucks Regular ® Starbucks Decaffeinated Coffee, and Taylors of Harrogate ® Tea

One chef attendant required per 75 guests – \$200.00 fee

Price increase of \$15.00 per person if minimum of 75 guests is not reached

Buffets are designed for (1.5) hours of service.

Price increase \$25.00 per person for each additional 30 minutes of service.

*Items may be cooked to order; consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness



DINNER

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Italian Buffet \$144.00

Sundried Tomato Focaccia

Seafood Cioppino*

Char Grilled Asparagus

Garlic Roasted Cremini Mushrooms

Chioggia Beet Salad
with Candy Strip Beets, Asparagus, Arugula, Pine Nuts and Apple Fig Dressing

Roasted Vegetables
Parmesan Basil Arancini with Saffron Aioli

Herb Chicken Pesto Rigatoni*

Char Grilled Shrimp with Garlic, Lemon, and Olive Oil*

Individual Tiramisu, Opera Torte and Affogato Coffee Cups

Starbucks Regular ® Starbucks Decaffeinated Coffee, and Taylors of Harrogate ® Tea

Two chef attendants required per 75 guests – \$200.00 fee each
Price increase of \$15.00 per person if minimum of 75 guests is not reached
Buffets are designed for (1.5) hours of service.
Price increase \$25.00 per person for each additional 30 minutes of service.

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Camelback Inn Dinner Buffet \$137.00

Sourdough, Rosemary Sea Salt and Whole Wheat Rolls with Butter

The Wedge Salad

Iceberg Lettuce, Bacon, Tomato, Bleu Cheese Crumbles and Buttermilk Ranch Dressing

Carving Stations

Dry Rubbed Prime Rib, Au Jus and Creamy Horseradish*

Roasted Turkey Breast with Turkey Jus Lie and Cranberry Relish*

Mashed Potato Bar

Garlic Mashed Yukon Gold Potato and Mashed Sweet Potato served with Beef Gravy, Cheddar Cheese, Crispy Bacon, Crumbled Gorgonzola Cheese, Roasted Mushrooms and Green Onions

Vegetable Brown Rice Pilaf

Seasonal Vegetables

Caramel Pecan Diamonds, Strawberry Shortcake Parfait and Chocolate Cake Bites

Starbucks Regular ® Starbucks Decaffeinated Coffee, and Taylors of Harrogate ® Tea

Two chef attendants required per 75 guests – \$200.00 fee each

Price increase of \$15.00 per person if minimum of 75 guests is not reached

Buffets are designed for (1.5) hours of service.

Price increase \$25.00 per person for each additional 30 minutes of service.

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DINNER

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Grilled Expedition \$184.00

Potato and Pumpernickel Rolls with Whipped Butter

Roasted Carrot and Ginger Bisque

Mixed Greens

Cucumbers, Carrots, Onions, Tomato, Corn and Radishes with White Balsamic Vinaigrette and Buttermilk Ranch Dressing

Orange and Cucumber Salad with Mint and Sherry Vinaigrette

Roasted Artichoke and Asparagus Salad

Grilled Petite Filet with Portobello Relish*

Grilled Free Range Chicken Breast served with Balsamic Roasted Mushrooms*

Grilled Fresh Salmon with a Caramelized Pineapple Salsa*

Grilled Lamb Chops with Apricot-Mustard Sauce and Mint Jelly

Yukon Gold Mashed Potatoes

Roasted Root Vegetables

Warm Cherry Cobbler with Vanilla Bean Ice Cream

Butter Pecan with Cinnamon Butter Cream

Starbucks Regular ® Starbucks Decaffeinated Coffee and Taylors of Harrogate ® Tea

Three chef attendants required per 75 guests – \$200.00 fee each

Price increase of \$15.00 per person if minimum of 75 guests is not reached

Buffets are designed for (1.5) hours of service.

Price increase \$25.00 per person for each additional 30 minutes of service.

*Items may be cooked to order; consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness



DINNER

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Mummy Mountain Cookout \$142.00

Reception

Additional \$28.00 per person

Queso Fundido, Skewered Carne Asada, Salsa Casera, Salsa Verde
Habanero Salsa, Guacamole and Tortilla Chips

Dinner Buffet

Rustic Country Rolls
Cornbread
Whipped Butter

Chopped Salad

Cucumbers, Baby Tomatoes, Chick Peas, Shredded Cheddar, Bacon
with Buttermilk Dressing and Sherry Vinaigrette

Roasted Vegetable Salad
Potato Egg Salad
BBQ Pasta Salad

Baked Potatoes with Bacon, Sour Cream, Green Onions, Cheddar
Cheese and Butter

Ranchero Pinto Beans

From the Grill

12 oz. Rib Eye Steaks*
Chili Rubbed Chicken Breast*

Warm Deep Dish Apple Cobbler with Vanilla Ice Cream
Warm Chocolate Chip Brownie Bites, Mini Key Lime Cupcakes

Starbucks® Coffee, and Taylors of Harrogate® Tea

Add each for an additional \$7.00 per person

Barbequed Baby Back Ribs
Grilled Portobello Mushrooms
Shrimp Skewers
Red Trout Cowboy Pouch

A minimum of two chef attendants required per 75 guests – \$200.00 fee each
A minimum of 75 guests is required on Mummy Mountain I
A minimum of 35 guests is required on Mummy Mountain II
Price increase of \$15.00 if minimum above guest requirements are not met

A minimum setup/tear down fee of:
\$1250.00 will apply to events on Mummy Mountain I
\$750.00 will apply to events on Mummy Mountain II

Buffets are designed for (1.5) hours of service.

Price increase \$25.00 per person for each additional 30 minutes of service.

*Items may be cooked to order; consuming raw or undercooked meats,
poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness



DINNER

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Spanish Mummy Mountain Cookout \$130.00

Jalapeno and Garlic Rolls
Whipped Butter

Garden Salad
Roasted Sweet Baby Corn, Baby Tomatoes, Watermelon Radish
Sprouts with Avocado Lime Vinaigrette and White Balsamic Dressing

Spiced Vegetable Salad
Watermelon Mint Salad

Baja Shrimp Cocktail

Spanish Rice with Chorizo

Frijoles with Queso Fresca

Chicken Mole
Grilled Chicken and Tomato with Chili and Cocoa*

Grilled Skirt Steak*

Tres Leches Cake Bites, Individual Flan, S'more Pops
Peach Cobbler with Vanilla Bean Ice Cream

Starbucks Regular ® Starbucks Decaffeinated Coffee
and Taylors of Harrogate ® Tea

A minimum of two chef attendants required per 75 guests – \$200.00 fee each
A minimum of 75 guests is required on Mummy Mountain I
A minimum of 35 guests is required on Mummy Mountain II
Price increase of \$15.00 if minimum above guest requirements are not met

A minimum setup/tear down fee of:
\$1250.00 will apply to events on Mummy Mountain I
\$750.00 will apply to events on Mummy Mountain II

Buffets are designed for (1.5) hours of service.

Price increase \$25.00 per person for each additional 30 minutes of service.

*Items may be cooked to order; consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness





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JW MARRIOTT

CAMELBACK INN® SCOTTSDALE

5402 E Lincoln Drive | Scottsdale, AZ 85253
(480)-948-1700 | camelbackinn.com

WINE LIST

CHAMPAGNE & SPARKLING WINES | PRICE PER BOTTLE

Campo Viejo, Cava	\$50
Mionetto, Prosecco , Organic, D.O.C., Italy	\$52
Domaine Ste. Michelle, Brut , Washington	\$60
Roederer Estate, Brut Rose , Anderson Valley	\$64
Nicolas Feuillatte, Brut Rose , Chouilly, France	\$160
Moet & Chandon, Brut , "Imperial", Epernay	\$98
Veuve Clicquot, Brut , Yellow Label, Champagne, France	\$145

WHITE WINE ALTERNATIVES | PRICE PER BOTTLE

McManis, Pinot Grigio , California	\$50
Magnolia Grove by Chateau St. Jean, Rose , California	\$52
Kris, Pinot Grigio , Delle Venezie, Italy	\$54
Magnolia Grove by Chateau St. Jean, Pinot Grigio , California	\$52
Dashwood, Sauvignon Blanc , Marlborough, New Zealand	\$50
Ferrari-Carano Vineyards, Fume Blanc , Sonoma County	\$58
Whispering Angel, Cotes de Provance, Rose	\$88

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WHITE WINES | PRICE PER BOTTLE

CHARDONNAY

Drumheller, Chardonnay , Columbia Valley	\$50
Magnolia Grove by Chateau St. Jean, Chardonnay , California	\$52
Banshee, Chardonnay , Sonoma Coast, California	\$82
Sonoma -Cutrer, Chardonnay , Sonoma, California	\$60
Jordan Vineyard & Winery, Chardonnay , Russian River Valley, Sonoma, California	\$78
Pascal Clement Bourgogne, Chardonnay Burgundy, France	\$98
Evening Land Seven Springs, Chardonnay , Willamette Valley, Oregon	\$155



WINE LIST

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RED WINES | PRICE PER BOTTLE

MERLOT

Drumheller, Merlot , Columbia Valley	\$50
Magnolia Grove, Merlot , California	\$52
Ferrari-Carano Vineyards, Merlot , Sonoma County	\$62
Matanzas Creek, Merlot , Sonoma County, California	\$66
Whitehall Lane Winery, Merlot , Napa Valley	\$78

CABERNET SAUVIGNON

Drumheller, Cabernet Sauvignon , Columbia Valley	\$50
Magnolia Grove, Cabernet Sauvignon , California	\$52
Ferrari-Carano Vineyards, Cabernet Sauvignon , California	\$66
Conn Creek, Cabernet Sauvignon , Napa Valley, California	\$75
Freemark Abbey, Cabernet Sauvignon , Napa Valley	\$94
Crossbarn, Paul Hobbs, Cabernet Sauvignon , Napa Valley	\$165
Benzinger, Cabernet Sauvignon , Sonoma County, California	\$58

ALTERNATIVE REDS

McManis, Pinot Noir , California	\$50
Line 39, Pinot Noir , Clarksburg, Monterey, California	\$55
Meiomi, Pinot Noir , Monterey County, Sonoma County, Santa Barbara County, California	\$62
Siduri, Pinot Noir , Willamette Valley, Oregon	\$70
Stag's Leap Wine Cellars, 'Hands of Time', Red , Napa	\$85
Paul Hobbs Felino, Malbec , Mendoza, Argentina	\$74
Disruption, Red Blend , Columbia Valley	\$56



COCKTAILS

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Hosted Bar

Premium Selections | \$13 per drink

Smirnoff Vodka

Cruzan Aged Light Rum

Beefeater Gin

Dewars White Label Scotch

Jim Beam White Label Bourbon

Canadian Club Canadian Whisky

Jose Cuervo Tradicional Silver

Courvoisier VS Cognac

Drumheller, Chardonnay and Cabernet Sauvignon \$50 per bottle

McManis, Pinot Grigio \$50 per bottle

McManis, Pinot Noir \$50 per bottle

Campo Viejo, Cava \$48 per bottle

Hand Crafted Cocktail



COCKTAILS

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Hosted Bar

Platinum Selections | \$15 per drink

Absolut Vodka

Bacardi Superior Light Rum

Captain Morgan Original Spiced Rum

Tanqueray Gin

Dewers White Label Scotch

Maker's Mark Bourbon

Jack Daniel's Tennessee Whiskey

Canadian Club Canadian Whiskey

Don Julio Blanco

Courvoisier VS Cognac

Sonoma Cutrer, Chardonnay \$60 per bottle

Benzinger, Cabernet Sauvignon \$58 per bottle

Meiomi, Pinot Noir \$62 per bottle

Hand Crafted Cocktail



COCKTAILS

Hosted Bar

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Luxury Selections | \$17 per drink

Grey Goose Vodka

Tito's Handmade Vodka

Bacardi Superior Light Rum

Captain Morgan Original Spiced

Bombay Sapphire Gin

Johnnie Walker Black Label Scotch

Knob Creek Bourbon

Jack Daniel's Tennessee Whiskey

Crown Royal Canadian Whiskey

Patron Silver Tequila

Hennessy Privilege VSOP Cognac

Jordan Vineyard and Winery, Chardonnay \$78 per bottle

Ferrari-Carano, Cabernet Sauvignon \$66 per bottle

Siduri, Pinot Noir \$70 per bottle

Hand Crafted Cocktail



COCKTAILS

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All Bar Set-Ups Include

Domestic Beer	\$8
Imported Beer	\$9
Micro-Brewery Beer	\$9
Premium / Platinum Liquor	\$13 / \$17 per drink
Premium Wine	\$50 per bottle
Platinum Wine	\$54 and up bottle
Platinum Sparkling	\$50 and up bottle
Soft Drinks	\$6 each
Bottled Water	\$6 each
Hand Crafted Cocktail of the Day	\$15 per drink

Beer

Domestic	Imported
Budweiser	Corona
Bud Light	Stella Artois
Coors Light	
O'Doul's (Non Alcoholic 0.4% ALC)	
Region / Craft Beers	
Sam Adams Boston Lager, Four Peaks Kiltlifter Ale	

No-Host Bar

Premium Drink	\$14 per drink
Domestic Beer	\$9 each
Imported Beer	\$10 each
Micro-Brewery Beer	\$10 each
Premium Wine	\$14 each
Soft Drinks	\$7 each
Bottled Water	\$7 each

Bar Accoutrements

Cordials	\$15 per drink
Sangria	\$190 per gallon



INFORMATION

Menus

Menu pricing valid for events arriving at the resort on or before December 31, 2019. Prices subject to annual increase of 3%-5%.

Menu items are subject to change based on seasonality and availability.

General Information

Our printed menus are for general reference. Our Catering staff will be happy to propose customized menus to meet your specific needs. All prices are subject to change. Menu prices will be confirmed by your Event Manager.

Guarantees

Guaranteed headcounts are required for all catered food and beverage events. Final attendance must be confirmed by 10:00am, 5 business days prior to the function. This number will be your guarantee and is not subject to reduction.

However, increases in guarantees may be accepted up to twenty-four hours prior to the function, subject to product availability. We will set and prepare food for 3% over the guarantee.

Security

The hotel may require security or police officers for certain events. Please contact your Event Manager for information.

Decorations

All decorations must, meet with the approval of the Paradise Valley Fire Department, i.e. Smoke machine, candles, etc. The Resort will not permit the affixing of any items to the walls or ceiling of rooms unless written approval is given by the Catering department.

Signage

In order to maintain the ambiance of the Resort, all signs must be professionally printed; no handwritten signs are allowed. Our Resort prohibits signs of any kind in the main lobby.

Labor Charges

Carvers, station attendances, additional food and cocktail servers are available at a minimum fee of \$200.00 per attendant for each four hour time period. A \$125.00 labor charge will be applied to lunch and dinner buffets that do not reach a minimum guarantee of 50 guests. A \$150.00 bartender charge will apply if \$450.00 minimum is not achieved per bar.

Service Charge, Sales Tax, & Audio Visual

A 25% service charge and current state sales tax will be added to all food and beverage, as well as any Audio Visual equipment charges. Meeting room rental is subject to state sales tax.

A complete line of audio visual aids are available through our preferred in-house audio visual company, PSAV.



INFORMATION

Weather Policy

Any of the following locally forecasted weather conditions will require the relocation of an outdoor event to its indoor back-up location: 30% or higher chance of Precipitation, Temperatures below 60 degrees or over 100 degrees, and Wind gusts in excess of 15mph. Decisions will be made no less than 5 hours prior to the scheduled start time. A client requested delay resulting in a double set up will be assessed a service charge of \$10.00 per guaranteed guest.

Food & Beverage

All food and beverages served at functions associated with the Event must be provided, prepared, and served by JW Marriott Camelback Inn Scottsdale Resort & Spa, and must be consumed on the Resort premises. It is our policy not to permit food and beverages to be brought into or removed from our functions rooms or hospitality suites. In function areas, alcoholic beverages are sold by the drink only. In accordance with the Resort's alcoholic liquor license, if alcoholic beverages are served on the Resort premises (or elsewhere under the Resort's alcoholic liquor license) the Resort will require that beverages be dispensed only by Resort servers and bartenders.

The Resort's alcoholic liquor license requires the Resort to

- 1) request proper identification (photo ID) of any person of questionable age and refuse alcoholic beverage service if the person is either under age or proper identification cannot be produced and
- 2) refuse alcoholic beverage service to any person who, in the Resort's judgment, appears intoxicated.

Food & Beverage Cont'd

Consuming raw or under cooked meats, seafood, poultry, shellfish or eggs may increase your risk of food borne illnesses.

Regarding the safety of these items, written information is available upon request.

Menu Tasting

A complimentary taste panel will be arranged for definite business on plated menus with a food and beverage minimum of \$18,000.00 or more. Based on availability prior to the event for up to 4 persons. Additional attendees can be accommodated at 50% of the menu price.

Shipping & Receiving

Due to storage limitations, JW Marriott Camelback Inn can only accept your shipment within three days of your group arrival. If your group requires extensive storage space, or if boxes arrive more than three days prior to your arrival, the Hotel reserves the right to assess an additional storage charge. Please inform your Event Manager of the total number of boxes being shipped. To ensure proper handling of your materials, shipping labels must include the following:

To: JW Marriott Camelback Inn
Attn: Meeting Planners Name
5402 E. Lincoln Drive
Scottsdale, AZ 85253
C/O: Name of your conference, Conference
Date(s)



INFORMATION

Lakeview Ballroom Regulations

The Town of Paradise Valley Statutes and the Home Owners Association requires Camelback Inn, A JW Marriott Resort & Spa to comply with the following:

- a) No activities or functions shall be permitted outdoors, or on Club House or Pavilion patios or balconies later than one (1) hour following sunset. All events need to conclude by 12:00 midnight.
- b) No vehicles will be permitted to drop off or pick up deliveries between the hours of 10:00pm and 7:00am.
- c) For all events of 150 guests or more, a Paradise Valley Police Officer must be present. The current charge is \$50 per hour. Officers must be assigned 30 minutes prior and 30 minutes after the event's scheduled time.

Event/Entertainment

Due to Paradise Valley Noise Ordinance Restrictions, Hotel will be the exclusive and sole provider of any and all entertainment, currently handled by Southwest Conference Planners, (i.e.; Live or Recorded Music, Quick Draw Contests, Casino Games, Old Time Photos, etc.) either scheduled or unscheduled which utilizes our Mummy Mountain or any other outdoor area.

Therefore, we must comply by enforcing a maximum decibel reading of 56, and by concluding all entertainment no later than 10:00pm. In addition, no exterior amplifiers or public address systems may be operated, due to local sound restrictions

Miscellaneous Services

The following services may be provided only upon request.

Please note should any supplementary services be utilized, the additional fees listed below will be applied to the total cost of the event. Please contact your Event Manager for details.

Meeting Room Tables/Settings <i>Candies, Pens, Paper and Waters</i>	\$2.00++ per person
Continental Breakfast Table Service <i>Coffee, Juice and Table Settings</i>	\$3.00++ per person
Re-Plating <i>Breakfast Breads / Pastries from Breakfast Desserts from Luncheon</i>	\$200.00++
Desserts Removed from Lunch <i>Placed on a PM Break Instead</i>	\$3.00++ per person

Client Utilization of Existing Ballroom Furniture

Please note that any existing furniture located in both the Arizona and Paradise Ballroom Foyers may NOT be moved, relocated, or utilized for any one event or meeting.

All existing furniture in the Arizona and Paradise Ballroom Foyers must remain in place at all times. Please ask your Event Manager if further clarification is required.

