



# WELCOME TO THE FAIRMONT SCOTTSDALE PRINCESS

Our commitment to service excellence shows, with an award-winning culinary team and the largest meetings resort in the Fairmont Hotels & Resorts portfolio worldwide, events at The Fairmont Scottsdale Princess will be remembered for years to come.

Meetings and events at The Fairmont Scottsdale Princess feature uniquely local themes, with inventive cuisine and classic décor. Executive Chef Conor Favre and his diverse team of banquet chefs create cuisine with styles and recipes from around the world using only the finest food and beverage products available.

It is our pleasure to offer you custom menus, featuring local, organic and sustainable ingredients or healthy options from our Fairmont Lifestyle Cuisine program. Our Conference Services & Catering Managers would be pleased to provide you with further information on these selections.

Quality beverages are the finishing touch of any event. The Fairmont Scottsdale Princess is a proud supporter of Trinity Oaks wines – Green Wine Partnership. Fairmont believes in and supports the sustainability of our planet. As part of our contribution to the green movement, we have partnered with Trinity Oaks to plant a tree for every bottle of wine sold.

Please help us to make the world a better place and consider making this wonderful Napa County wine part of your program. The breadth of our beverage program allows a compliment to every event, from a casual beer-tasting dinner to the most elegant champagne toast.

Exceptional food, wine and exemplary service has been central to the mandate of The Fairmont Scottsdale Princess. We are pleased that you are considering our renowned banquet facilities and look forward to working with you to create a distinctive and memorable event.

## FAIRMONT LIFESTYLE CUISINE PROGRAM

Created using fresh and nutritionally-balanced ingredients, Fairmont Lifestyle Cuisine dishes contribute to optimal health and wellness. In addition, we have introduced the Lifestyle Cuisine Plus program that caters to guests with specific diet-dependent conditions. Our Fairmont Lifestyles Cuisine Plus program includes a selection of menus to address diabetes, heart-healthy, vegan, raw, macrobiotic and gluten-free diets and contribute to guests’ well-being, vitality and energy. As part of Fairmont’s commitment to environment stewardship, this menu contains locally-sourced, organic, or sustainable items wherever possible. All cuisine is prepared without artificial trans-fat.

## BANQUET DINING PHILOSOPHY

Our banquet dining philosophy is driven by offering guests a uniquely modern culinary experience. The following banquet menus represent international, classic Americana and modern cuisines which are passionately house made and presented with thoughtful service. We strive to provide our guests with a memorable experience, while still catering to those who seek the classic comfort of home-cooked selections. We hope you enjoy your experience at the Fairmont Scottsdale Princess and we look forward to serving you.





BREAKFAST BUFFETS

CONTINENTAL BREAKFAST

COLD BREAKFAST ENHANCEMENTS

HOT BREAKFAST ENHANCEMENTS

PLATED BREAKFASTS

TO-GO BREAKFASTS

SPECIALTY BREAKS

BREAK ENHANCEMENTS

LUNCHEON BUFFETS

LUNCHEON ENHANCEMENTS

BOXED LUNCHESES

PLATED LUNCHEONS

HORS D’OEUVRES

COLDRECEPTION STATIONS

HOTRECEPTION STATIONS

DESSERTS

DINNER BUFFETS

PLATED DINNERS

PLATED DESSERTS

WELL & BEING PLATEDDINNERS

BEVERAGEMENU

WINELIST

# BREAKFAST BUFFETS

All pricing is per person. Minimum charge is for 50 people. Buffet menus based on a 2-hour duration.

*\*Chef attendant required where indicated.*

## \*GOOD MORNING STARTER 60

Freshly squeezed orange, cranberry and grapefruit juice

Seasonal locally-grown assorted melons and berries

Organic hard boiled eggs

Individual organic and Greek flavored yogurts  
House-made granola and assorted cereals, whole, 2%, non-fat, soy, almond milk, Tahitian vanilla raisin compote

Oatmeal, dried fruit, brown sugar, cinnamon

Applewood smoked bacon and chicken sausage

Chef’s breakfast potatoes  
Please select one:  
Lyonnaise with peppers  
Classic hash browns  
Country style red bliss

Farm fresh scrambled eggs with roasted tomatoes, garden herbs

Omelets made to order:  
Whole eggs, egg whites  
Applewood smoked bacon, smoked ham, chorizo, fennel sausage, caramelized onions, roasted peppers, wild mushrooms, vine ripe tomatoes, avocado, baby spinach, Gruyère, mild cheddar cheeses  
*\* One Chef Attendant required per 75 guests*

Multi grain muffins, breakfast breads  
Assorted bagels *(toaster provided)*  
Sweet creamery butter, strawberry and apricot jams, plain berry and chive cream cheese spreads

Freshly brewed coffee and select teas





BREAKFAST BUFFETS

CONTINENTAL BREAKFAST

COLD BREAKFAST ENHANCEMENTS

HOT BREAKFAST ENHANCEMENTS

PLATED BREAKFASTS

TO-GO BREAKFASTS

SPECIALTY BREAKS

BREAK ENHANCEMENTS

LUNCHEON BUFFETS

LUNCHEON ENHANCEMENTS

BOXED LUNCHESES

PLATED LUNCHEONS

HORS D’OEUVRES

COLDRECEPTION STATIONS

HOTRECEPTION STATIONS

DESSERTS

DINNER BUFFETS

PLATED DINNERS

PLATED DESSERTS

WELL & BEING PLATEDDINNERS

BEVERAGEMENU

WINELIST

# BREAKFAST BUFFETS

All pricing is per person. For groups less than 20 people, an \$8 menu surcharge per person will apply. Buffet menus based on a 2-hour duration.

## RUSTIC FARM-TO-TABLE 52

Freshly squeezed orange, cranberry and grapefruit juice

Seasonal fruitsalad

Organic Greek yogurt parfaits, house-made granola and crispy quinoa, dried fruit and local honeycomb

Baby spinach and Gruyère frittata  
Roasted heirloom tomatoes, petite garden greens, chili-infused EVOO

Farmhouse eggs benedict  
Poached eggs, buttermilk biscuits, smoked brisket, poblano pepper hollandaise

Roasted baby potatoes, lemon, herbs, parmesan

Chef’s selection of breakfast pastries, muffins, croissants, sweet creamery butter, preserves, marmalade

Freshly brewed coffee and select teas

## AMERICAN CLASSICS 52

Freshly squeezed orange, cranberry and grapefruit juice

Seasonal sliced fruit, melons, berries

House-made granola, assorted cereal, whole, 2%, non-fat, soy, almond milk

Farm fresh scrambled eggs  
Roasted tomatoes, garden herbs

Cinnamon scented brioche French toast  
Berry basil compote, warm Vermont maple syrup, sweet creamery butter

Thick country bacon and link sausage

Sweet pepper and onion signature breakfast potatoes

Chef’s selection of breakfast pastries, muffins, croissants, sweet creamery butter, preserves, marmalade

Freshly brewed coffee and select teas





BREAKFAST BUFFETS

CONTINENTAL BREAKFAST

COLD BREAKFAST ENHANCEMENTS

HOT BREAKFAST ENHANCEMENTS

PLATED BREAKFASTS

TO-GO BREAKFASTS

SPECIALTY BREAKS

BREAKENHANCEMENTS

LUNCHEON BUFFETS

LUNCHEON ENHANCEMENTS

BOXED LUNCHES

PLATED LUNCHEONS

HORS D'OEUVRES

COLDRECEPTION STATIONS

HOT RECEPTION STATIONS

DESSERTS

DINNERBUFFETS

PLATED DINNERS

PLATED DESSERTS

WELL & BEING PLATED DINNERS

BEVERAGEMENU

WINE LIST

# BREAKFAST BUFFETS

All pricing is per person. For groups less than 20 people, an \$8 menu surcharge per person will apply. Buffet menus based on a 2-hour duration.

## COUNTRY BREAKFAST 58

Freshly squeezed orange, cranberry and grapefruit juice

Seasonal fruit salad with honey and mint

Individual yogurts

Home-style biscuits and black pepper sausage gravy

Southern style grits with cheddar cheese on the side

Waffles  
Please select one:  
Buttermilk Waffles  
Banana Waffles  
Chocolate chip Waffles  
Whole wheat Waffles  
Maple Pecan Waffles

Sweet creamery whipped butter, warm maple syrup

Aged cheddar cheese scrambled eggs

Country sausage patties and applewood smoked bacon

Skillet potatoes, caramelized onion, rosemary

Chef’s selection of breakfast pastries, muffins, croissants  
Sweet creamery butter, preserves, marmalade

Freshly brewed coffee and select teas





BREAKFAST BUFFETS

CONTINENTAL BREAKFAST

COLD BREAKFAST ENHANCEMENTS

HOT BREAKFAST ENHANCEMENTS

PLATED BREAKFASTS

TO-GO BREAKFASTS

SPECIALTY BREAKS

BREAK ENHANCEMENTS

LUNCHEON BUFFETS

LUNCHEON ENHANCEMENTS

BOXED LUNCHEES

PLATED LUNCHEONS

HORS D'OEUVRES

COLDRECEPTION STATIONS

HOTRECEPTION STATIONS

DESSERTS

DINNER BUFFETS

PLATED DINNERS

PLATED DESSERTS

WELL & BEING PLATEDDINNERS

BEVERAGEMENU

WINELIST

# BREAKFAST BUFFETS

All pricing is per person. For groups less than 20 people, an \$8 menu surcharge per person will apply. Buffet menus based on a 2-hour duration.

## EL DESAYUNO 55

- Freshly squeezed orange, cranberry and grapefruit juice
- Mexican inspired pastry selection
- Hand-carved melon
- Bionicos  
Cajeta sweetened Greek yogurt, berries, house-made granola, coconut flake
- Breakfast enchiladas  
Scrambled eggs, corn tortilla, ranchero sauce, queso fresco, shredded cabbage, pico de gallo
- Salsa fresca, guacamole, cilantro lime crema
- Churro French toast  
Vanilla and cinnamon spiced brioche, cajeta drizzle, warm maple syrup
- Chicken chipotle sausage  
Rustic potatoes, chorizo, cotija, cilantro
- Freshly brewed coffee and select teas

## EARLY RISER 50

- Freshly squeezed orange, cranberry and grapefruit juice
- Oatmeal, dried fruit, brown sugar, cinnamon
- Seasonal fruit salad
- Organic Greek yogurt parfaits, seasonal fruit, house-made granola
- Market egg white frittata  
Roasted tomatoes, blistered green asparagus, foraged mushrooms, feta cheese
- Chef’s selection of breakfast pastries, muffins, croissants
- Sweet creamery butter, preserves, marmalade
- Freshly brewed coffee and select teas

All prices are in US Dollars and are valid through December 31, 2020. Menu items may contain nuts and nut by-products – please advise your Catering Manager of any allergies. Please inquire about sustainable or organic menu alternatives. \*Consuming raw or undercooked meat, seafood or egg products can increase your risk of food borne illness. A taxable 26% service charge and 8.05% sales tax will be applied to all food and beverage prices. Chef Attendant required where indicated for \$150 per attendant. One Chef Attendant required per 150 guests, unless otherwise indicated.



BREAKFAST BUFFETS

CONTINENTAL BREAKFAST

COLD BREAKFAST ENHANCEMENTS

HOT BREAKFAST ENHANCEMENTS

PLATED BREAKFASTS

TO-GO BREAKFASTS

SPECIALTY BREAKS

BREAK ENHANCEMENTS

LUNCHEON BUFFETS

LUNCHEON ENHANCEMENTS

BOXED LUNCHES

PLATED LUNCHEONS

HORS D'OEUVRES

COLDRECEPTION STATIONS

HOTRECEPTION STATIONS

DESSERTS

DINNER BUFFETS

PLATED DINNERS

PLATED DESSERTS

WELL & BEING PLATEDDINNERS

BEVERAGEMENU

WINELIST

# CONTINENTAL BREAKFASTS

All pricing is per person. For groups less than 10 people, an \$8 menu surcharge per person will apply. Buffet menus based on a 2-hour duration.

## LIFESTYLE CONTINENTAL 44

- House-made granola bars and assorted breakfast breads
- Carved fruit and fresh berries
- Hard-boiled eggs
- Chia seed pudding, fresh fruit, berry compote
- Handcrafted smoothies
- Green detox, almond protein, mixed berry
- Freshly brewed coffee and select teas

## PRINCESS CONTINENTAL 42

- Freshly squeezed orange, cranberry and grapefruit juice
- Sun ripened fruitsalad
- Individual organic and Greek flavored yogurts
- Chef’s selection of breakfast pastries, muffins, croissants, sweet creamery butter, preserves, marmalade
- Freshly brewed coffee and select teas





BREAKFAST BUFFETS

CONTINENTAL BREAKFAST

COLD BREAKFAST ENHANCEMENTS

HOT BREAKFAST ENHANCEMENTS

PLATED BREAKFASTS

TO-GO BREAKFASTS

SPECIALTY BREAKS

BREAK ENHANCEMENTS

LUNCHEON BUFFETS

LUNCHEON ENHANCEMENTS

BOXED LUNCHES

PLATED LUNCHEONS

HORS D'OEUVRES

COLDRECEPTION STATIONS

HOTRECEPTION STATIONS

DESSERTS

DINNER BUFFETS

PLATED DINNERS

PLATED DESSERTS

WELL & BEING PLATEDDINNERS

BEVERAGEMENU

WINELIST

## COLD BREAKFAST ENHANCEMENTS

All pricing is per person unless otherwise indicated. For groups less than 10 people, an \$8 menu surcharge per person will apply.  
*\*Chef attendant required **where** indicated*

### ATLANTIC SALMON 17

House-cured and cold smoked salmon  
Please select one:  
Traditional gravlax  
AZ citrus-cured  
Coffee-cured

Accompaniments to include:  
Hard boiled eggs, assorted mini bagels, cream cheese, sliced red onion, ripe tomatoes, capers  
*(Toaster provided)*

### FRUIT PARFAITS 9

Assorted seasonal melons, berries, organic yogurt layered with house-made granola, assorted fruit purées, fresh herbs

### BREAKFAST BOWLS 16

Please select one:

BYO Yogurt Bowl  
Plain Greek, vanilla Greek yogurt, cubed seasonal melons, mixed berries, apple cinnamon granola, vanilla almond granola, dried fruits, coconut flake, chia seeds, flax seeds

\*BYO acai bowl  
Plain, vanilla yogurt, banana chips, dried fruit medley, vanilla almond granola, acai sorbet, fresh berries

Buddha bowl  
Soft scrambled eggs, quinoa porridge, mushrooms, jalapeno, bacon, tomatoes, tofu, shaved radish, edamame, avocado

\*Power bowl  
Quinoa, kale, mushrooms, Italian sausage, sundried tomato pesto, poached egg

### \*MADE-TO-ORDER SMOOTHIES 12

Please select two:  
Coconut-lemon-pineapple  
Mango lime  
Chocolate-banana-yogurt  
Acai berry  
Strawberry-banana  
*\* One Chef Attendant required per 75 guests*

### CEREAL BAR 8

Individual boxes of Honey Nut Cheerios, Corn Flakes, Frosted Flakes, Frosted Mini-Wheats, Raisin Bran, low-fat, fat-free, soy milk, dried berries, fruit, toasted nuts, seeds

### HARD BOILED EGGS 48

*Pricing is per dozen. Minimum of one dozen.*  
Organic eggs

### DONUT TIME 8

*Pricing is per dozen. Minimum of one dozen.*  
Assorted fresh donuts





BREAKFAST BUFFETS

CONTINENTAL BREAKFAST

COLD BREAKFAST ENHANCEMENTS

HOT BREAKFAST ENHANCEMENTS

PLATED BREAKFASTS

TO-GO BREAKFASTS

SPECIALTY BREAKS

BREAK ENHANCEMENTS

LUNCHEON BUFFETS

LUNCHEON ENHANCEMENTS

BOXED LUNCHESES

PLATED LUNCHEONS

HORS D'OEUVRES

COLDRECEPTION STATIONS

HOTRECEPTION STATIONS

DESSERTS

DINNER BUFFETS

PLATED DINNERS

PLATED DESSERTS

WELL & BEING PLATEDDINNERS

BEVERAGEMENU

WINELIST

# HOT BREAKFAST ENHANCEMENTS

All pricing is per person. For groups less than 10 people, an \$8 menu surcharge per person will apply.  
*\*Chef attendant required where indicated.*

## INDIVIDUAL SAVORY QUICHES 12

Please select one:  
Smoked salmon, chive, crème fraiche  
Potato, roasted tomato and wild mushroom  
Lump crab, jumbo shrimp, Gruyère  
Honey ham, smoked cheddar  
Egg whites, artichokes, roasted tomatoes, chevre  
Prosciutto, spinach, goat cheese

## BREAKFAST FAVORITES 12

Please select one:  
Cinnamon brioche French toast, berry basil compote, warm maple syrup, sweet creamery butter  
Malted Belgian waffle, assorted berries, syrup, strawberry compote, sweet creamery butter, Chantilly cream  
Pancakes  
Please select one:  
Buttermilk Pancakes  
Chocolate Pancakes  
Granola Pancakes  
Blueberry Pancakes  
Maple and berry syrups, sweet creamery butter

*\*Available as an action station*  
*\* One Chef Attendant required per 75 guests*

## BREAKFAST SANDWICHES 13

Please select one:  
Sausage, egg and cheddar on English muffin  
Bacon, egg and cheddar on English muffin  
Eggs Florentine with roasted tomatoes on ciabatta  
Egg, Pepper Jack, breakfast burrito with salsa and avocado salsa  
Ham, egg & Swiss croissant  
Bacon, egg, tomato, roasted garlic aioli on Challah roll

## \*MADE-TO-ORDER EGGS & OMELETS 14

*Minimum is for 25 people*  
Whole eggs, egg whites  
Pepper Jack and cheddar, Black Forest ham, spinach, sautéed mushrooms, asparagus, caramelized onions, pico de gallo, chopped bacon, chorizo  
*\* One Chef Attendant required per 75 guests*

## STEEL-CUT OATMEAL 7

Milk, brown sugar, raisins, cinnamon, dried fruit, pecans, honey

## BREAKFAST PROTEINS 9

Please select one:  
Smoked bacon, farmer sausage, turkey bacon, Canadian bacon, turkey jalapeno sausage, chicken apple sausage

## SCRAMBLED EGGS 8

Farm fresh scrambled eggs, roasted tomatoes, garden herbs





BREAKFAST BUFFETS

CONTINENTAL BREAKFAST

COLD BREAKFAST ENHANCEMENTS

HOT BREAKFAST ENHANCEMENTS

PLATED BREAKFASTS

TO-GO BREAKFASTS

SPECIALTY BREAKS

BREAK ENHANCEMENTS

LUNCHEON BUFFETS

LUNCHEON ENHANCEMENTS

BOXED LUNCHESES

PLATED LUNCHEONS

HORS D'OEUVRES

COLDRECEPTION STATIONS

HOTRECEPTION STATIONS

DESSERTS

DINNER BUFFETS

PLATED DINNERS

PLATED DESSERTS

WELL & BEING PLATEDDINNERS

BEVERAGEMENU

WINELIST

# PLATED BREAKFASTS

All pricing is per person. For groups less than 10 people, an \$8 menu surcharge per person will apply.

## GOOD MORNING SUNSHINE 44

- Freshly squeezed orange juice
- Organic yogurt parfait, seasonal fruit, granola and honey
- Classic brioche French toast, whipped cinnamon butter, Vermont maple syrup
- Chicken apple sausage
- Chef’s selection of breakfast pastries, muffins
- Sweet creamery butter, preserves, marmalade
- Freshly brewed coffee and select teas

## WEST COAST BISTRO 46

- Freshly squeezed orange juice
- Melon and berry parfait, mint, Arizona honey
- California spinach and Gruyère quiche
- Roasted campari tomato jam, petite garden salad, herb vinaigrette
- Herb smashed Yukon gold potatoes
- Chef’s selection of breakfast pastries, muffins
- Sweet creamery butter, preserves, marmalade
- Freshly brewed coffee and select teas

## THE CLASSICS 42

- Freshly squeezed orange juice
- Farm fresh scrambled eggs,snipped garden herbs
- Olive oil roasted tomatoes, sweet peppers, onion
- Signature breakfast potatoes
- Applewood smoked bacon
- Chef’s selection of breakfast pastries, muffins
- Sweet creamery butter, preserves, marmalade
- Freshly brewed coffee and select teas

All prices are in US Dollars and are valid through December 31, 2020. Menu items may contain nuts and nut by-products – please advise your Catering Manager of any allergies. Please inquire about sustainable or organic menu alternatives. \*Consuming raw or undercooked meat, seafood or egg products can increase your risk of food borne illness. A taxable 26% service charge and 8.05% sales tax will be applied to all food and beverage prices. Chef Attendant required where indicated for \$150 per attendant. One Chef Attendant required per 150 guests, unless otherwise indicated.





BREAKFAST BUFFETS

CONTINENTAL BREAKFAST

COLD BREAKFAST ENHANCEMENTS

HOT BREAKFAST ENHANCEMENTS

PLATED BREAKFASTS

TO-GO BREAKFASTS

SPECIALTY BREAKS

BREAK ENHANCEMENTS

LUNCHEON BUFFETS

LUNCHEON ENHANCEMENTS

BOXED LUNCHESES

PLATED LUNCHEONS

HORS D’OEUVRES

COLDRECEPTION STATIONS

HOTRECEPTION STATIONS

DESSERTS

DINNER BUFFETS

PLATED DINNERS

PLATED DESSERTS

WELL & BEING PLATEDDINNERS

BEVERAGEMENU

WINELIST

# TO-GO BREAKFAST

All pricing is per person.

## BREAKFAST ON THE GO 34

Please select one:  
Sausage, egg and cheddar on English muffin  
Bacon, egg and cheddar on English muffin  
Eggs Florentine with roasted tomatoes on ciabatta  
Egg, pepper jack breakfast burrito, salsa, avocado salsa

Includes:  
Whole Fruit  
Granola bar  
Individual yogurt

Freshly brewed coffee and select teas





BREAKFAST BUFFETS

CONTINENTAL BREAKFAST

COLD BREAKFAST ENHANCEMENTS

HOT BREAKFAST ENHANCEMENTS

PLATED BREAKFASTS

TO-GO BREAKFASTS

SPECIALTY BREAKS

BREAK ENHANCEMENTS

LUNCHEON BUFFETS

LUNCHEON ENHANCEMENTS

BOXED LUNCHES

PLATED LUNCHEONS

HORS D'OEUVRES

COLDRECEPTION STATIONS

HOTRECEPTION STATIONS

DESSERTS

DINNER BUFFETS

PLATED DINNER

PLATED DESSERTS

WELL & BEING LATED DINNERS

BEVERAGE MENU

WINELIST

## SPECIALTY BREAKS

All pricing is per person. For groups less than 20 people, a \$5 menu surcharge per person will apply. Specialty Break menus based on a 30-minute duration. For each additional 30 minutes, menu price increase of \$8 per person will apply.

### LEMONADE STAND 22

Rosemary agave, strawberry lime and Arnold Palmer lemonades  
Meyer lemon bar  
Lemon vanilla shortbread  
Lemon meringue cupcake  
Freshly brewed coffee and select teas

### ENERGY 24

A combination of energy and power drinks  
Chilled coffee drinks  
Assorted power bars, energy bars  
Peanut butter and banana smoothie  
House made Raw chocolate protein bar  
House made Cranberry Nut energy bar  
Freshly brewed coffee and select teas

### BAKE SALE 23

Freshly baked chunky chocolate, macadamia nut, oatmeal raisin, snickerdoodle cookies  
Pecan pralines Fudge brownies  
Butterscotch blondies  
Assorted whoopie pies  
Freshly brewed coffee and select teas

### AFTER SCHOOL SPECIAL 24

Please select three:  
Assorted whole fruits  
Individual crudités, green goddess dressing  
Mini grilled cheeses  
Buffalo chicken bites and dip  
Specialty ice cream treats  
Peanut butter and jelly cookie sandwich  
Freshly brewed coffee and select teas

### CHOCOLATE BLACKOUT 24

Chocolate chip cookies  
Chocolate brownies with fudge  
Triple chocolate cookie  
Chocolate raspberry verrine  
Salted caramel chocolate tart  
Freshly brewed coffee and select teas

### ARIZONA TRAILS 23

Assorted whole seasonal fruit  
Build-your-own trail mix (granola, pumpkin seeds, dried fruits, M&M's, roasted almonds, cashews, pecans, toasted shredded coconut)  
Beef jerky  
House made muesli bar  
Freshly brewed coffee and select teas

### CARNIVAL TREATS 24

Please select three:  
Cotton candy  
Pretzel bites  
Mini turkey corn dogs, dipping sauces: ketchup, yellow mustard, cheese sauce  
kettle corn  
Homemade cracker jacks  
Freshly brewed coffee and select tea

### NATURE’S FINEST 28

Fresh juices - detox, green, carrot ginger  
Smoothies - tropical, very berry, superfood  
Assorted dried fruit and nuts  
Fruit skewers with agave yogurt dipping sauce  
Vegan energy bars  
Freshly brewed coffee and select teas





BREAKFAST BUFFETS

CONTINENTAL BREAKFAST

COLD BREAKFAST ENHANCEMENTS

HOT BREAKFAST ENHANCEMENTS

PLATED BREAKFASTS

TO-GO BREAKFASTS

SPECIALTY BREAKS

BREAK ENHANCEMENTS

LUNCHEON BUFFETS

LUNCHEON ENHANCEMENTS

BOXED LUNCHES

PLATED LUNCHEONS

HORS D'OEUVRES

COLDRECEPTION STATIONS

HOTRECEPTION STATIONS

DESSERTS

DINNER BUFFETS

PLATED DINNERS

PLATED DESSERTS

WELL & BEING PLATEDDINNERS

BEVERAGEMENU

WINELIST

## SPECIALTY BREAKS (CONTINUED)

All pricing is per person. For groups less than 20 people, a \$5 menu surcharge per person will apply. Specialty Break menus based on a 30-minute duration. For each additional 30 minutes, menu price increase of \$8 per person will apply.

### SOUTH OF THE BORDER 32

Build-your-own nachos

Beef machaca and chicken tinga

Accompaniments to include:  
Corn tortilla chips  
Queso sauce  
Diced onion with cilantro  
Signature salsa and guacamole  
Pickled chiles  
Cotija  
Crema

Churros  
Ibarra chocolate cake  
Flan Shot  
Chipotle ganache tart

Freshly brewed coffee and select teas

### SODA SHOP 20

Root beer, vanilla cream soda, orange cream soda, sparkling soda, Coke

Soda flavorings  
Please select two:  
Cherry lime  
black berry  
vanilla  
blood orange  
ginger lemongrass  
mojito mint

### CUTE LITTLE SANDWICHES 60

Pricing is per dozen. Minimum of one dozen per selection.

Oven roasted turkey, applewood bacon, smoked cheddar, sourdough roll

Rosemary and thyme shaved roast beef, provolone, horseradish mayonnaise, mini baguette

Prosciutto, mortadella, salami, provolone, shredded lettuce, herb vinaigrette, artisan bread

Grilled marinated tomatoes, squash, portobello mushroom, mozzarella, basil pesto, ciabatta

Seared tuna, Nicosia spread, frisee, wasabi, sweet soy aioli, soft roll

### KERNAL CART 22

Popcorns:  
Please select two:  
Natural  
Butter  
Kettle corn  
Truffle  
Bacon fat

Flavoring:  
Please select three:  
Jalapeno cheddar  
sea salt  
parmesan cheese  
pepper flakes  
roasted garlic  
smoked salt  
BBQ spice  
southwest spice  
tahin





BREAKFAST BUFFETS

CONTINENTAL BREAKFAST

COLD BREAKFAST ENHANCEMENTS

HOT BREAKFAST ENHANCEMENTS

PLATED BREAKFASTS

TO-GO BREAKFASTS

SPECIALTY BREAKS

BREAK ENHANCEMENTS

LUNCHEON BUFFETS

LUNCHEON ENHANCEMENTS

BOXED LUNCHESES

PLATED LUNCHEONS

HORS D’OEUVRES

COLDRECEPTION STATIONS

HOTRECEPTION STATIONS

DESSERTS

DINNER BUFFETS

PLATED DINNERS

PLATED DESSERTS

WELL & BEING PLATEDDINNERS

BEVERAGEMENU

WINELIST

## BREAK ENHANCEMENTS

All pricing is per person. For each additional 30 minutes, menu price increase of \$8 per person will apply.  
\*For groups less than 20 people, a \$5 menu surcharge per person will apply.  
\*Break Enhancements are menus based on a 30-minute duration.

<b>ROOT VEGETABLE CHIPS</b> Pricing is per individual bag	6	<b>ASSORTED WHOLE FRUIT</b> 	4
		Pricing is per piece	
<b>ASSORTED POTATO CHIPS</b> Pricing is per individual bag	6	<b>*SLICED FRESH FRUIT</b> 	8
		Pricing is per person	
<b>ASSORTED FLAVORED POPCORN</b> Pricing is per individual bag	6	<b>INDIVIDUAL ORGANIC YOGURT</b>	5
		Pricing is per individual yogurt	
<b>ASSORTED CANDY BARS</b> Pricing is per bar	5	<b>INDIVIDUAL ORGANIC GREEK YOGURT</b>	6
		Pricing is per individual yogurt	
<b>ASSORTED POWER &amp; ENERGY BARS</b> Pricing is per bar	6	<b>ASSORTED BAGELS</b>	72
		Assorted flavored cream cheeses Pricing is per dozen	
<b>*WARM SOFT PRETZELS</b> Yellow mustard and beer cheese Pricing is per pretzel	8	<b>ASSORTED FRESHLY BAKED MUFFINS</b>	60
		Pricing is per dozen	
<b>*HUMMUS &amp; PITA CHIPS</b> Pricing is per person	8	<b>ASSORTED FRESHLY BAKED PASTRIES</b>	60
		Pricing is per dozen	
<b>*CHIPS, SALSA &amp; GUACAMOLE</b> Pricing is per person	15	<b>ASSORTED FRESHLY BAKED COOKIES</b>	57
		Pricing is per dozen	
<b>*DOMESTIC CHEESE PLATTER</b> Pricing is per person	17	<b>FUDGE BROWNIES &amp; BLONDIES</b>	57
		Pricing is per dozen	
<b>SIGNATURE MIXED NUTS</b> Pricing is per pound	40	<b>WHOOPIE PIES</b>	60
		Vanilla, chocolate and red velvet flavors Pricing is per dozen	
<b>BAR MIX &amp; HARD PRETZELS</b> Pricing is per pound	40	<b>BUILD-YOUR-OWN TRAIL MIX</b>	12
		Pricing is per person	
<b>SPECIALTY ICE CREAM BARS</b> Assorted Ice cream bars and popsicles Pricing is per bar	6	<b>INDIVIDUAL BAGS OF TRAIL MIX</b>	8
		Pricing is per individual bag	
<b>HOME-MADE GRANOLA BARS</b> Pricing is per dozen	60	<b>CHOCOLATE DIPPED STRAWBERRIES</b>	55
		Pricing is per dozen	
<b>BEEF JERKEY</b> Pricing is per individual bag	10		

All prices are in US Dollars and are valid through December 31, 2020. Menu items may contain nuts and nut by-products – please advise your Catering Manager of any allergies. Please inquire about sustainable or organic menu alternatives. \*Consuming raw or undercooked meat, seafood or egg products can increase your risk of food borne illness. A taxable 26% service charge and 8.05% sales tax will be applied to all food and beverage prices. Chef Attendant required where indicated for \$150 per attendant. One Chef Attendant required per 150 guests, unless otherwise indicated.





BREAKFAST BUFFETS

CONTINENTAL BREAKFAST

COLD BREAKFAST ENHANCEMENTS

HOT BREAKFAST ENHANCEMENTS

PLATED BREAKFASTS

TO-GO BREAKFASTS

SPECIALTY BREAKS

BREAK ENHANCEMENTS

LUNCHEON BUFFETS

LUNCHEON ENHANCEMENTS

BOXED LUNCHES

PLATED LUNCHEONS

HORS D’OEUVRES

COLDRECEPTION STATIONS

HOTRECEPTION STATIONS

DESSERTS

DINNER BUFFETS

PLATED DINNERS

PLATED DESSERTS

WELL & BEING PLATEDDINNERS

BEVERAGEMENU

WINELIST

## BREAK ENHANCEMENTS (CONTINUED)

### FRESHLY BREWED COFFEE & TEA

One gallon serves approximately 20 cups  
Freshly brewed regular and decaffeinated coffee  
Selection health and wellness teas

Gallon	108
Half Gallon	54

### MINERAL WATER

Still and sparkling waters  
Pricing is per bottle

	6
--	---

### SOFT DRINKS

Pricing is per bottle

	6
--	---

### KNUDSEN JUICES

Pricing is per bottle

	7
--	---

### GATORADE

Pricing is per bottle

	7
--	---

### RED BULL

Regular and sugar-free  
Pricing is per bottle

	7
--	---

### FRESHLY BREWED UNSWEETENEDICED TEA

Pricing is per gallon

	90
--	----

<b>FRESH LEMONADE OR PRICKLY PEAR LEMONADE</b>	90
Pricing is per gallon	

### FRUIT-INFUSED WATER🍹

Pricing is per gallon

	68
--	----





BREAKFAST BUFFETS
CONTINENTAL BREAKFAST
COLD BREAKFAST ENHANCEMENTS
HOT BREAKFAST ENHANCEMENTS
PLATED BREAKFASTS
TO-GO BREAKFASTS
SPECIALTY BREAKS
BREAK ENHANCEMENTS
LUNCHEON BUFFETS
LUNCHEON ENHANCEMENTS
BOXED LUNCHESES
PLATED LUNCHEONS
HORS D'OEUVRES
COLDRECEPTION STATIONS
HOTRECEPTION STATIONS
DESSERTS
DINNER BUFFETS
PLATED DINNERS
PLATED DESSERTS
WELL & BEING PLATEDDINNERS
BEVERAGE MENU
WINELIST

# LUNCHEON BUFFETS

All pricing is per person. For groups less than 20 people, a \$10 menu surcharge per person will apply.  
Buffet menus based on a 2-hourduration.

## SOUTHERN STYLE 63

- Vegan gumbo
- Farm fresh greens, rainbow carrots, grape tomatoes, radish, candied pecans, buttermilk dressing
- Petit marble potato salad, scallions, egg, creole mustard dressing
- Deviled egg macaroni salad, green onions, Dijon aioli, paprika
- Sliced watermelon
- BBQ spice rubbed beef brisket, cabbage, carrot coleslaw
- Rotisserie style chicken, tobacco onions, molasses BBQ sauce
- Blackened coastal snapper fillets, roasted corn, black eye pea and tomato relish, red onion, caper remoulade
- Baked mac and cheese cobbler  
three cheese bechamel, toasted bread, brown butter herb crust
- Jalapeño cheddar cornbread and flaky buttermilk biscuits, sweet creamery butter
- Donut bread pudding, caramel sauce  
Bourbon caramel pecan tart  
Banana pudding shot  
Red velvet cake
- Freshly brewed coffee and select teas

## LITTLE HAVANA 65

- Cuban black bean soup
- Shrimp mojito shooters, cilantro, mint, citrus
- Baby romaine greens, pomegranate, marinated corn, toasted pepitas, cilantro-lime dressing
- Sweet potato picadillo, roasted sweet potatoes, marinated chickpeas, mixed olives, crushed tomatoes, raisins, oregano
- Avocado and tomato salad  
Cucumber, red onion, feta, lime vinaigrette
- Garbanzo salad, cherry tomatoes, Haas avocado, parsley vinaigrette
- Tropical fruit salad
- Mahi mahi fillet, orange fennel salad, steamed jasmine rice, cilantro butter sauce
- Achiote rubbed chicken breasts, chunky sofrito, sweet fried plantains
- Cuban style roasted pork, sour orange mojo, sweet onions
- Crispy yucca fries
- Pan de bono and artisan rolls with sweet creamery butter
- Guava cheese Pastelitos  
Dulce de leche cheesecake  
Coconut tres leches Shot  
Cinnamon rice pudding parfait
- Freshly brewed coffee and select teas





BREAKFAST BUFFETS

CONTINENTAL BREAKFAST

COLD BREAKFAST ENHANCEMENTS

HOT BREAKFAST ENHANCEMENTS

PLATED BREAKFASTS

TO-GO BREAKFASTS

SPECIALTY BREAKS

BREAK ENHANCEMENTS

LUNCHEON BUFFETS

LUNCHEON ENHANCEMENTS

BOXED LUNCHESES

PLATED LUNCHEONS

HORS D’OEUVRES

COLDRECEPTION STATIONS

HOTRECEPTION STATIONS

DESSERTS

DINNER BUFFETS

PLATED DINNERS

PLATED DESSERTS

WELL & BEING PLATEDDINNERS

BEVERAGEMENU

WINELIST

## LUNCHEON BUFFETS (CONTINUED)

All pricing is per person. For groups less than 20 people, a \$10 menu surcharge per person will apply.  
Buffet menus based on a 2-hour duration

### RUSTIC FARMER’S TABLE 62

- Roasted tomato soup, garlic and cheese croutons
- Locally farmed organic heirloom carrot salad, rocket lettuce, pistachios, pickled golden raisins, minus 8 ver jus
- Baby rainbow beet salad, herb chevre goat cheese, smoked almonds, fennel
- Chilled iceberg salad, fresh corn, tomatoes, herbs, chive-shallot dressing
- Fresh seasonal fruit salad
- Wild honey, pommery mustard glazed chicken breasts, roasted garlic and white cheddar whipped potatoes
- Seasonal vegetables and cipollini onions
- Pesto rubbed Alaskan wild salmon, sweet corn, zucchini and baby leek fricassee
- Pressed short rib grilled cheese sandwiches, Bel Paese, butter brushed sourdough bread
- Artisanal breads and rolls with sweet creamery butter
- Blueberry and lemon thyme crumble bar  
Meyer lemon custard tarts  
Warm stone fruit cobbler  
Chocolate pecan tarts
- Freshly brewed coffee and select teas

### THE ULTIMATE DELI 57

- Rotisserie roasted chicken soup
- Baby greens, sweet onions, beefsteak tomatoes, crumbled feta cheese, buttermilk ranch dressing and cracked Dijon vinaigrette
- Lemon and thyme potato salad
- Baby kale and fried chickpea Caesar salad
- Please select three:
  - Pre-Made Gourmet Hot Sandwiches
    - Griddled Oversized Reuben - thick cut marbled rye
    - Philly Cheese Steak - onions, provolone, soft roll
    - Grilled Vegetable Reuben – mushrooms, zucchini, red cabbage “kraut”, mustard & Swiss, pasilla chili rye bread
    - Bacon Focaccia Turkey Melt – pesto, provolone, grilled onions
    - Brioche Grilled Cheese – havarti, smoked gouda, provolone, garlic butter
  - Hand Crafted Cold Sandwiches
    - Grinder – artisan cured meats, herb vinaigrette, heirloom tomatoes, shaved lettuce, French bread
    - BLT – bacon, butter lettuce, beefsteak tomatoes, avocado aioli
    - Chicken Bahn Mi – cilantro siracha aioli, pickled vegetables, shredded lettuce
    - Turkey Club- roasted turkey, bacon, Swiss cheese, lettuce, ripe tomato, pesto aioli, brioche
    - Herb Roasted Beef - provolone, cress, horseradish aioli, rosemary baguette
    - Veggie Wrap - grilled vegetables, roasted peppers, hummus, spinach wrap
  - Mason jars of assorted pickles
  - House seasoned kettle chips with caramelized onion dip
  - Apple crumble bar
  - Carrot cake with cream cheese frosting
  - Soft-baked chocolate tart
  - Boston cream cake shot
- Freshly brewed coffee and select teas

All prices are in US Dollars and are valid through December 31, 2020. Menu items may contain nuts and nut by-products – please advise your Catering Manager of any allergies. Please inquire about sustainable or organic menu alternatives. \*Consuming raw or undercooked meat, seafood or egg products can increase your risk of food borne illness. A taxable 26% service charge and 8.05% sales tax will be applied to all food and beverage prices. Chef Attendant required where indicated for \$150 per attendant. One Chef Attendant required per 150 guests, unless otherwise indicated.





BREAKFAST BUFFETS

CONTINENTAL BREAKFAST

COLD BREAKFAST ENHANCEMENTS

HOT BREAKFAST ENHANCEMENTS

PLATED BREAKFASTS

TO-GO BREAKFASTS

SPECIALTY BREAKS

BREAK ENHANCEMENTS

LUNCHEON BUFFETS

LUNCHEON ENHANCEMENTS

BOXED LUNCHES

PLATED LUNCHEONS

HORS D’OEUVRES

COLDRECEPTION STATIONS

HOTRECEPTION STATIONS

DESSERTS

DINNER BUFFETS

PLATED DINNERS

PLATED DESSERTS

WELL & BEING PLATEDDINNERS

BEVERAGEMENU

WINELIST

## LUNCHEON BUFFETS (CONTINUED)

All pricing is per person. Minimum charge is for 50 people. Buffet menus based on a 2-hour duration.

### CAR HOP BURGER BAR 65

Loaded red bean and tomato chili, shredded cheddar, chopped onions

Create-your-own-salad-bar  
Please select two:  
Hearts of romaine, iceberg lettuce, mixed lettuces,  
baby spinach, baby arugula

Please select two:  
Balsamic vinaigrette, peppercorn ranch, Caesar,  
bleu cheese, Italian, thousand island, French,  
green goddess

Please select five:  
Cherry tomatoes, hothouse cucumbers, carrot curls,  
Bermuda onions, Kalamata olives, radishes, garbanzo  
beans, sundried tomatoes, applewood smoked bacon,  
dried cranberries, bell peppers, hard boiled eggs,  
mushrooms, beets, bleu cheese crumbles, parmesan,  
aged cheddar, goat cheese, croutons

Burger Bar:  
Please select two:  
*Additional selections available for \$8 each, per person*

Double decker: two all-beef patties, American cheese,  
lettuce, special sauce, soft bun

Carhop: all-beef patty, cheddar cheese, pickles, onions,  
mustard, sesame seed bun

Patty melt: grilled rye, Swiss, sautéed onions

Grilled chicken breast: served with lettuce tomato, cheddar,  
Swiss and provolone, mustard, mayonnaise, pesto, BBQ  
sauce, Kaiser Roll

Hand battered cod fillet: tartar sauce, lemon wedge, malt vinegar

Sides: coleslaw, French fries, onion rings, ketchup

Strawberry short cake  
Coconut cream pies  
Vanilla and chocolate mini cakes  
German chocolate cake

Freshly brewed coffee and select teas





BREAKFAST BUFFETS

CONTINENTAL BREAKFAST

COLD BREAKFAST ENHANCEMENTS

HOT BREAKFAST ENHANCEMENTS

PLATED BREAKFASTS

TO-GO BREAKFASTS

SPECIALTY BREAKS

BREAK ENHANCEMENTS

LUNCHEON BUFFETS

LUNCHEON ENHANCEMENTS

BOXED LUNCHES

PLATED LUNCHEONS

HORS D’OEUVRES

COLDRECEPTION STATIONS

HOTRECEPTION STATIONS

DESSERTS

DINNER BUFFETS

PLATED DINNERS

PLATED DESSERTS

WELL & BEING PLATEDDINNERS

BEVERAGEMENU

WINELIST

## LUNCHEON BUFFETS (CONTINUED)

All pricing is per person. For groups less than 20 people, a \$10 menu surcharge per person will apply.  
Buffet menus based on a 2-hour duration.

### SOUTHWESTERN 62

Green chili sweet corn tortilla soup, crispy tortilla strips

Crisp red romaine leaf salad, New Mexico chili croutons, shaved Asiago, marinated cherry tomatoes, traditional dressing

Butter lettuce BLT wedge salad, black bean, corn, pico de gallo, avocado, queso fresco, bacon, chipotle ranch dressing

Pineapple cucumber salad  
Pineapple, cucumber, jicama, cilantro, chili lime vinaigrette

Chicken quesadillas, pepper jack, flour tortillas, southwest chili salsa bar, guacamole

Chili Negro enchiladas, caramelized zucchini, wild mushrooms, Oaxaca, shredded cabbage, crema

Campfire grilled baja bass, cilantro chimichurri, pickled radish  
Grilled calabacitas, crushed Yukon gold potatoes

Cheddar and green chili cornbread, whipped butter, Arizona honey

Mini caramel flan  
Tres leches shot  
Sopapillas with Arizona honey  
Mango dulce caramel tart

Freshly brewed coffee and select teas





BREAKFAST BUFFETS

CONTINENTAL BREAKFAST

COLD BREAKFAST ENHANCEMENTS

HOT BREAKFAST ENHANCEMENTS

PLATED BREAKFASTS

TO-GO BREAKFASTS

SPECIALTY BREAKS

BREAK ENHANCEMENTS

LUNCHEON BUFFETS

LUNCHEON ENHANCEMENTS

BOXED LUNCHESES

PLATED LUNCHEONS

HORS D'OEUVRES

COLDRECEPTION STATIONS

HOTRECEPTION STATIONS

DESSERTS

DINNER BUFFETS

PLATED DINNERS

PLATED DESSERTS

WELL & BEING PLATEDDINNERS

BEVERAGEMENU

WINELIST

## LUNCHEON BUFFETS (CONTINUED)

All pricing is per person. For groups less than 20 people, a \$10 menu surcharge per person will apply.  
Buffet menus based on a 2-hour duration.

### BYO PROTEIN BOWL 57

Roasted tomato and lentil chili  
Sour cream, white cheddar, chives

Salad bases  
Please select three:

Baby tuscan kale  
Herb marinated chickpeas  
Tri Color quinoa  
Basil Pesto barley  
Olive oil roasted sweet potato

Proteins  
Roasted chicken breast, charred tofu, grilled shrimp

Toppings  
Scallions, carrots, sprouts, dried corn, heirloom cherry tomatoes, cucumber, golden raisins, pumpkin seeds, almonds

Dressings  
White balsamic, sesame ginger, green goddess

Green tea passion fruit cake  
Pandan raspberry custard tart  
Summer berry sour cream mousse shot





BREAKFAST BUFFETS

CONTINENTAL BREAKFAST

COLD BREAKFAST ENHANCEMENTS

HOT BREAKFAST ENHANCEMENTS

PLATED BREAKFASTS

TO-GO BREAKFASTS

SPECIALTY BREAKS

BREAK ENHANCEMENTS

LUNCHEON BUFFETS

LUNCHEON ENHANCEMENTS

BOXED LUNCHESES

PLATED LUNCHEONS

HORS D’OEUVRES

COLDRECEPTION STATIONS

HOTRECEPTION STATIONS

DESSERTS

DINNER BUFFETS

PLATED DINNERS

PLATED DESSERTS

WELL & BEING PLATEDDINNERS

BEVERAGEMENU

WINELIST

# LUNCHEON ENHANCEMENTS

All pricing is per person. For groups less than 20 people, a \$10 menu surcharge per person will apply.

*\*Chef attendant required where indicated.*

## INDIVIDUAL POTPIES 12

Please select two:  
Traditional: chicken, peas, carrots, onions  
Seafood: lobster, crab and shrimp  
Vegetarian: seasonal vegetables  
Sheppard’s style: beef, potatoes, corn, carrots, peas  
Southwestern: green chili pork, onion, cilantro  
Chorizo: potato, corn, vegetables

## ALTERNATIVE SOUP SELECTION 7

Please select one:  
White bean and roasted tomato, sage pesto  
Chicken tortilla, roasted tomato, blue corn tortilla strips  
Roasted corn, cilantro crème  
Creamy forged mushroom, sherry  
Tomato bisque  
Shrimp and bacon corn chowder

## \*HAND-MADE MALTS & MILKSHAKES 9

Classic chocolate, strawberry, vanilla  
*\* One Chef Attendant required per 75 guests*





BREAKFAST BUFFETS

CONTINENTAL BREAKFAST

COLD BREAKFAST ENHANCEMENTS

HOT BREAKFAST ENHANCEMENTS

PLATED BREAKFASTS

TO-GO BREAKFASTS

SPECIALTY BREAKS

BREAK ENHANCEMENTS

LUNCHEON BUFFETS

LUNCHEON ENHANCEMENTS

BOXED LUNCHEES

PLATED LUNCHEONS

HORS D’OEUVRES

COLDRECEPTION STATIONS

HOTRECEPTION STATIONS

DESSERTS

DINNER BUFFETS

PLATED DINNERS

PLATED DESSERTS

WELL & BEING PLATEDDINNERS

BEVERAGEMENU

WINELIST

# BOXED LUNCHEES

All pricing is per person.

## LUNCH ON THE GO 48

Please select three

Sandwiches

Oven roasted turkey, applewood smoked bacon, jack cheese, chipotle mayonnaise, sourdough

Peppered roast beef, emmental swiss, horseradish mayonnaise, onion Swiss roll

Shaved country ham, double cream brie, balsamic syrup, vine ripened tomato, lettuce, shaved red onion, pumpernickel roll

Sliced chicken, tomato pesto, provolone, arugula, ciabatta

Grilled marinated garden vegetables, fresh mozzarella, basil pesto, herb ciabatta

Garden vegetable Bahn Mi, red pepper aioli, shaved vegetables, cilantro vinaigrette, crunchy bread

Wraps

Peppered roast beef - sherry caramelized onion spread, shaved lettuce, sun dried tomato tortilla

Chicken salad – shaved vegetables, butter lettuce, pesto aioli, quinoa

Salads

Greek salad – shaved onions, marinated olives, Salami, pepperoncini, feta, oregano vinaigrette

Superfood – kale, quinoa, wheat berries, sweet potato, edamame, goat cheese, tomato vinaigrette

SW cobb salad – baby greens, roasted corn, black beans, heirloom tomatoes, green onion, chipotle ranch

Please select one side:

Pommery mustard pee wee potato salad

Tomato cucumber salad

Pasta salad with seasonal vegetables

Quinoa, avocado, black bean, corn, tomato

Includes:

Whole fruit

Potato chips

Giant chocolate chip cookie





BREAKFAST BUFFETS

CONTINENTAL BREAKFAST

COLD BREAKFAST ENHANCEMENTS

HOT BREAKFAST ENHANCEMENTS

PLATED BREAKFASTS

TO-GO BREAKFASTS

SPECIALTY BREAKS

BREAK ENHANCEMENTS

LUNCHEON BUFFETS

LUNCHEON ENHANCEMENTS

BOXED LUNCHES

PLATED LUNCHEONS

HORS D’OEUVRES

COLDRECEPTION STATIONS

HOTRECEPTION STATIONS

DESSERTS

DINNER BUFFETS

PLATED DINNERS

PLATED DESSERTS

WELL & BEING PLATEDDINNERS

BEVERAGE MENU

WINELIST

## PLATED LUNCHEONS

All pricing is per person. For groups less than 20 people, a \$10 menu surcharge per person will apply.

Plated luncheon pricing includes assorted rolls with sweet creamery butter, one soup or salad, one entrée, one dessert, and freshly brewed coffee and select teas. Additional courses \$8 per person.

### SOUPS

White bean and roasted tomato, sage pesto  
Tomato tortilla, fresh avocado, blue corn tortilla strips  
Yellow tomato gazpacho  
Roasted corn, New Mexico chili cream  
Creamy foraged mushroom, sherry  
Celery root and apple

### SALADS

Baby Romaine spears, piquillo peppers, croutons  
Confit tomatoes, burrata, purple cress, rustic bread, EVOO  
Mixed organic greens, frisee, cucumbers, heirloom tomatoes, rainbow carrots, farm fresh herb vinaigrette  
Baby beets, tiny greens, Point Reyes bleu cheese, pistachios, champagne chive vinaigrette  
Mediterranean greens, cucumber, tomatoes, olives, barrel aged feta, white balsamic dressing  
Baby kale, olive oil cured tomato, croutons, shaved parmesan, Caesar dressing  
Mixed tomato, mozzarella, basil, black olives, cilantro vinaigrette  
Roasted baby heirloom carrots, petit greens, local chevre, almond maple vinaigrette

### ENTREES

Organic chicken breast, pulped heirloom tomatoes, potato silk 50  
Jidori chicken breast, wheat berries, piquillo pepper puree, pearl onion, melted tomato 51  
Herb roasted chicken, smoked mashed potatoes, carrot top garlic pesto 50  
Seared pacific salmon, asparagus fricassee, pee wee potatoes, charred leeks, lemon butter sauce 52  
Roasted red snapper, lentils, pickled fennel, baby asparagus, Fresno chili 55  
Pan seared halibut, Israeli couscous, tear drop tomatoes, fresh mint, piquillo vinaigrette 56  
Braised beef short ribs, soft polenta, asparagus and tomato salad, natural jus 58  
Pepper crusted hanger steak, asparagus, crispy Vidalia onion 60  
Short rib ragout, gnocchi, peas, onions, sage 52  
Vegetable enchiladas, cilantro pesto, shaved fennel 48  
Sweet potato risotto, charred Romanesco, mushrooms, aged parmesan 48  
House-made fettuccine, artichokes, Calabria chilies, shaved ricotta 48  
Mushroom tamale - onion, squash, baby kale, corn, peptitas, charred tomato salsa 48

### DESSERTS

Take five bar – flourless chocolate cake, pretzel peanut butter crunch, bittersweet chocolate mousse  
Lemon cheesecake pillow – basil scented lemon curd, vanilla bean cheesecake, strawberry compote  
Triple chocolate – white chocolate cremeaux, milk chocolate Bavarian, dark chocolate glaze  
Hazelnut tart – hazelnut custard, chocolate ganache, soft vanilla caramel  
Strawberries and cream – strawberry compote center, rolled oat sponge cake, strawberry cream  
Mandarin – mandarin jelly, coffee cream, whipped white chocolate Chantilly





BREAKFAST BUFFETS

CONTINENTAL BREAKFAST

COLD BREAKFAST ENHANCEMENTS

HOT BREAKFAST ENHANCEMENTS

PLATED BREAKFASTS

TO-GO BREAKFASTS

SPECIALTY BREAKS

BREAK ENHANCEMENTS

LUNCHEON BUFFETS

LUNCHEON ENHANCEMENTS

BOXED LUNCHES

PLATED LUNCHEONS

HORS D’OEUVRES

COLDRECEPTION STATIONS

HOTRECEPTION STATIONS

DESSERTS

DINNER BUFFETS

PLATED DINNERS

PLATED DESSERTS

WELL & BEING PLATEDDINNERS

BEVERAGEMENU

WINELIST

# HORS D’OEUVRES

All pricing is per dozen. Minimum of one dozen per selection.

## VEGETARIAN HORS D’OEUVRES

*Hot*

- Vegetarian spring rolls, scallion ponzu 108
- Phyllo wrapped spinach and feta purse 110
- Cauliflower “wings”, blue cheese aioli, buffalo 108
- Harissa chickpea fritter, preserved lemon tzatziki 108
- Crispy goat cheese, Romesco, Saba108
- Black bean empanada 110

*Cold*

- Baked mini potatoes, chive crème fraiche 108
- Beet and goat cheese macaron, pistachio 110
- Sundried tomato and cream cheese coronet 110
- Watermelon gazpacho shooter, balsamic pearls 108

## SEAFOOD HORS D’OEUVRES

*Hot*

- Dungeness crab cakes, lemon and chive aioli 118
- Crisp calamari, jalapeño cilantro dipping sauce 116
- Shrimp corn dog, whole grain mustard crème fraiche 118
- Lobster mac-n-cheese fritter 118

*Cold*

- Tuna tataki, wakame and cucumber salad 118
- Jumbo shrimp, basil and citrus marinade 118
- New England lobster rolls 120
- Smoked salmon ‘cannoli’, crème fraiche, caviar 116
- Mexican shrimp cocktail 118
- Tuna poke, coconut, togarashi, crispy shallot 118
- Hamachi ceviche, radish, yuzu kosho, orange 120

## SAVORY HORS D’OEUVRES

*Hot*

- Kalbi glazed pork belly skewers 112
- Braised beef lollipop, caramelized onion and parsley 114
- Mini beef empanadas, chimichurri 114
- Buffalo style chicken bites, creamy bleu cheese dressing 112
- Baby lamb chop lollipops, rosemary, lemon, EVOO 114
- Korean style fried chicken nugget, cucumber kimchi 112
- ‘Chicken and Waffle’, bourbon barrel maple 112
- Duck confit meatball 114
- Corn and chorizo fritter 112

*Cold*

- Seared beef tenderloin crostini with gorgonzola 114
- Melon and soppressata 112
- Manchego and membrillo, Spanish chorizo 112
- Deviled egg, smoked bacon, chive 108
- Black pepper goat cheese, fig and prosciutto cones 110
- Goat cheese truffles, pepitas, lime and chili 114
- Serrano ham crostini, citrus cream cheese 114





BREAKFAST BUFFETS

CONTINENTAL BREAKFAST

COLD BREAKFAST ENHANCEMENTS

HOT BREAKFAST ENHANCEMENTS

PLATED BREAKFASTS

TO-GO BREAKFASTS

SPECIALTY BREAKS

BREAK ENHANCEMENTS

LUNCHEON BUFFETS

LUNCHEON ENHANCEMENTS

BOXED LUNCHESES

PLATED LUNCHEONS

HORS D'OEUVRES

COLDRECEPTION STATIONS

HOTRECEPTION STATIONS

DESSERTS

DINNER BUFFETS

PLATED DINNERS

PLATED DESSERTS

WELL & BEING PLATEDDINNERS

BEVERAGEMENU

WINELIST

## COLD RECEPTION STATIONS

All pricing is per person, unless otherwise indicated. For groups less than 20 people, a \$12 menu surcharge per person will apply. All station must be guaranteed for the full attendance.  
*\*Chef attendant required where indicated.*

### CHARCUTERIE 21

Cured salami, sopressata, capicola, Prosciutto, dried sausage, cured and brined olives, peppers, fig jam, English crackers and a selection of crusty bread

### MEZZE 18

Traditional hummus, tzatziki, baba ghanoush, brined olives, crisp romaine, grilled vegetables, toasted pita chips

### FARMER'S MARKET CHEESES 21

Domestic and international cheeses, dried fruits, salted and candied nuts, grapes, freshly baked artisan breads and crackers

### MARKET FRESH CRUDITÉS 20

Assorted baby vegetables, peppered ranch, roasted garlic hummus

### CHILLED SHELLFISH DISPLAY

Pricing is per dozen. Minimum of one dozen per selection.

Poached colossal shrimp cocktail 72  
East and West coast oysters 72  
Alaskan king crab legs 120  
Little neck clams 84  
Maine lobster medallions 132  
Florida stone crab claws 132 *\*Available October – May*

Accompaniments include:  
Creamy horseradish, cocktail sauce, mignonette, tabasco™ sauce, lemon wedges

### BYO WEDGE SALAD 19

Little gems and baby iceberg

Toppings: tomatoes, red onion, carrot ribbons, corn, black beans, avocado, currants, blue cheese, cheddar, egg, walnuts, pepitas, chicken, shrimp, bacon, croutons

Dressings: buttermilk herb, green goddess, white balsamic, spicy mustard vinaigrette

### SUSHI BAR

Serving size 5 pieces per person. \$6 per additional piece. Chef Attendant required per 150 guests for action station.

Accompaniments include:  
Soy sauce, wasabi, pickled ginger, chopsticks

Tier 1 - 40  
Assorted sushi rolls  
Nigiri sushi, tuna, salmon, whitefish, ebi shrimp, tako

Tier 2 - 50  
Assorted sushi rolls  
Nigiri sushi, tuna, salmon, whitefish, ebi shrimp, tako  
Sashimi fresh from the market  
Steamed edamame with sea salt

Tier 3 – 60  
Assorted classic and specialty sushi rolls  
Nigiri sushi, tuna, salmon, whitefish, ebi shrimp, tako  
Sashimi fresh from the market  
Steamed edamame with sea salt  
Squid salad, seaweed salad

\*Enhancements available to be added to any Tier above:  
\*Ceviche  
Ahi Tuna - scallion, cucumber, sesame, nori 10  
Octopus, - cilantro, lime, toasted garlic 10  
Seabass avocado, onion, pickled chile 10  
Scallop & Shrimp, orange, radish, cucumber 10

\*Poke  
Tuna Poke – nori, scallions, marinated onions, sesame, chili 8  
Salmon Poke Bowl – namasu, nori, spicy mayo, lomi tomatoes, crispy shallots, sushi rice 7  
Kimchi Baby Shrimp Poke Bowl – cucumber, samjang vinaigrette, rainbow carrots, sushi rice 6

### CURED MEATS AND MOZZARELLA MARKET 35

Freshly sliced prosciutto and cured meats

Burrata, sliced mozzarella, ciliegine Artisan baked breads  
Marinated olives, pickled vegetables, sour cherry spread, Balsamic vinegar, EVOO

All prices are in US Dollars and are valid through December 31, 2020. Menu items may contain nuts and nut by-products – please advise your Catering Manager of any allergies. Please inquire about sustainable or organic menu alternatives. \*Consuming raw or undercooked meat, seafood or egg products can increase your risk of food borne illness. A taxable 26% service charge and 8.05% sales tax will be applied to all food and beverage prices. Chef Attendant required where indicated for \$150 per attendant. One Chef Attendant required per 150 guests, unless otherwise indicated.





BREAKFAST BUFFETS

CONTINENTAL BREAKFAST

COLD BREAKFAST ENHANCEMENTS

HOT BREAKFAST ENHANCEMENTS

PLATED BREAKFASTS

TO-GO BREAKFASTS

SPECIALTY BREAKS

BREAK ENHANCEMENTS

LUNCHEON BUFFETS

LUNCHEON ENHANCEMENTS

BOXED LUNCHESES

PLATED LUNCHEONS

HORS D'OEUVRES

COLDRECEPTION STATIONS

HOTRECEPTION STATIONS

DESSERTS

DINNER BUFFETS

PLATED DINNERS

PLATED DESSERTS

WELL & BEING PLATEDDINNERS

BEVERAGEMENU

WINELIST

## HOT RECEPTION ACTION STATIONS

All pricing is per person, unless otherwise indicated. For groups less than 20 people, a \$12 menu surcharge per person will apply. All station must be guaranteed for the full attendance.

*\*Chef attendant required where indicated.*

**\*CHILI-GLAZED BEEF** 32  
Slow roasted striploin of beef, chimichurri sauce, pan de bono

**\*CARVED RIBEYE** 35  
Natural jus, creamy horseradish, sea salt Pullman rolls

**\*CHURASSCO GRILL** 30  
*\*Grill available for outdoor events only*  
Marinated cuts of char grilled beef, pork and sausage, chimichurri, crisp yucca fries

**\*SALT-CRUSTED SEASONAL FISH** 20  
Baked whole seasonal fish, cress, shaved radish, fennel

**\*MESQUITE SMOKED SALMON** 18  
Stone ground mustard, lemon crème fraiche

**\*WHOLE ROTISSERIE CHICKEN** 15  
Natural jus, buttermilk biscuits, honey, sweet creamery butter

**\*SMOKEHOUSE MEATS** 30  
Smoked meats, house-made sauces, Texas toast

Please select two:  
Brisket  
Hot links  
Pulled pork  
Bone in chicken

Please select three sauces:  
BBQ  
Carolina gold mustard sauce  
Tangy vinegar sauce  
Chimichurri  
Spicy BBQ

**\*TRADITIONAL PAELLA** 35  
Tender chicken, chistorra, shrimp, mussels, scallops, piquillo peppers, Valencia rice in saffron broth

**\*ADOBO-SPICED TURKEY BREAST** 16  
Cranberry-orange chutney, jalapeno-bacon corn muffins, sage gravy  
*Add deep-fried turkey legs for \$10 per person*

**\*SICILIAN PASTA** 25  
Please select two:  
Cavatelli, lobster crab sugo  
Cavatappi, mushroom-olive bolognese  
Sweet corn ravioli, truffle béchamel, pea tendrils, corn, Orecchiette spicy Italian sausage, pesto cream, sundried tomato, spinach

**\*RISOTTO** 22  
Please select two:  
Asparagus, wild mushroom, pecorino Romano  
Sage, pancetta, parmesan  
Butternut squash, parmesan and thyme  
Smoked bacon, roasted tomato and local goat cheese  
Crab, roasted fennel, arugula

**\*ULTIMATE MAC & CHEESE BAR** 25  
Pastas: elbow macaroni, small shells, orecchiette  
Cheeses: sharp cheddar, truffle gruyère, fontina & goat  
Toppings: applewood smoked bacon, country ham, prosciutto, caramelized onions, roasted peppers, wild mushrooms, broccoli florets, peas, parmesan cheese, herb toasted breadcrumbs

**\*SIZZLIN’ FAJITAS** 30  
*\*Grill available for outdoor events only*  
Marinated chicken, tender sirloin beef strips, grilled peppers, onions, and La Hacienda fajita spices, trio of signature salsas, fresh guacamole, Mexican crema, shredded jack, aged cheddar, fresh lime, house-made flour tortillas

Salsas: charred tomatillo, salsa fresca, chipotle pico de gallo

All prices are in US Dollars and are valid through December 31, 2020. Menu items may contain nuts and nut by-products – please advise your Catering Manager of any allergies. Please inquire about sustainable or organic menu alternatives. \*Consuming raw or undercooked meat, seafood or egg products can increase your risk of food borne illness. A taxable 26% service charge and 8.05% sales tax will be applied to all food and beverage prices. Chef Attendant required where indicated for \$150 per attendant. One Chef Attendant required per 150 guests, unless otherwise indicated.





BREAKFAST BUFFETS

CONTINENTAL BREAKFAST

COLD BREAKFAST ENHANCEMENTS

HOT BREAKFAST ENHANCEMENTS

PLATED BREAKFASTS

TO-GO BREAKFASTS

SPECIALTY BREAKS

BREAK ENHANCEMENTS

LUNCHEON BUFFETS

LUNCHEON ENHANCEMENTS

BOXED LUNCHESES

PLATED LUNCHEONS

HORS D’OEUVRES

COLDRECEPTION STATIONS

HOTRECEPTION STATIONS

DESSERTS

DINNER BUFFETS

PLATED DINNERS

PLATED DESSERTS

WELL & BEING PLATEDDINNERS

BEVERAGEMENU

WINELIST

## HOT RECEPTION STATIONS (CONTINUED)

All pricing is per person, unless otherwise indicated. For groups less than 20 people, a \$12 menu surcharge per person will apply.  
\* *Chef attendant required where indicated.*

**\*MINI BURGER BAR 30**  
Serving size is 1.5 pieces of each option, per person

*For outdoor events, sliders will be cooked using our EVO grill, assembled and served to guests freshly made.*  
\* *One Chef Attendant required per 75 guests*

Please select two:  
The double cheese: ground rib eye steak, melted  
Roaring Forties Bleu and Wisconsin smoked cheddar

Hawaiian chicken: marinated chicken breast, roasted  
pineapple, grilled onions

Salmon fillet: seared salmon, tomato, watercress,  
cucumber salad, red onion, sesame seed bun

Black bean burger: chipotle aioli, shredded slaw,  
whole wheat bun

Hot chicken: pickles, aioli, soft roll

Pulled pork: homemade BBQ sauce, coleslaw, pickled  
red onion

Surf and Turf - *\*\$5 addition per person*  
Black Angus beef, lobster, arugula, hollandaise sauce

Rossini Burger - *\*\$10 addition per person*  
Ground Kobe burger, sautéed foie gras, shaved black  
truffles, peach mostarda

**FLAT BREADS 25**  
Please select two:  
Imported Meats  
Salami, pepperoni, capicola  
Margarita  
Fresh tomato, basil, mozzarella  
Buffalo chicken  
Alfredo-ranch sauce, pulled chicken, bleu cheese crumbles,  
buffalo drizzle  
Fig and prosciutto  
Dried figs, aged prosciutto, parmesan cheese, fresh herbs

**\*FRITES & TREATS BAR 22**

Frites  
\* *One Chef Attendant required per 75 guests*  
Please select three:  
Hand-cut sweet potato fries  
Wedge-cut russet potato fries  
Southwestseasoned curlyfries  
Tater tots  
Thick-cut Idaho chips  
Root vegetable chips

Cheeses and meats  
Please select three:  
Crispy pork belly lardons  
Shredded short rib  
Tillamook cheddar  
Parmesan  
Goat cheese crumbles

Dips  
Please select three:  
Smokey bleu cheese fondue  
Onion-chive crème fraiche  
Queso sauce  
Brown gravy  
Vegetarian chili

*Additionalselections\$5per person*

**\*THE TACO TRUCK 30**

\* *Attendant available for outdoor events only depending on the location*  
Carne asada, pork carnitas, chicken tinga  
Mini corn and flour tortillas  
diced onion, cilantro, limes, salsa fresca, pico de  
gallo, salsa verde, shredded cabbage, grilled  
jalapenos, cotija cheese





BREAKFAST BUFFETS

CONTINENTAL BREAKFAST

COLD BREAKFAST ENHANCEMENTS

HOT BREAKFAST ENHANCEMENTS

PLATED BREAKFASTS

TO-GO BREAKFASTS

SPECIALTY BREAKS

BREAK ENHANCEMENTS

LUNCHEON BUFFETS

LUNCHEON ENHANCEMENTS

BOXED LUNCHESES

PLATED LUNCHEONS

HORS D’OEUVRES

COLDRECEPTION STATIONS

HOTRECEPTION STATIONS

DESSERTS

DINNER BUFFETS

PLATED DINNERS

PLATED DESSERTS

WELL & BEING PLATEDDINNERS

BEVERAGEMENU

## RECEPTION DESSERTS

*\*Chef attendant required where indicated.* For groups less than 20people, a \$12 menu surcharge per person will apply.

### \*SUNDAE STATION 18

Pricing is per person. Minimum 25 people.

*\* One Chef Attendant required per 75 guests*

Ice Cream Flavors  
*Please select two:*  
Vanilla bean ice cream  
Chocolate ice cream  
Strawberry ice cream  
Dulce de leche  
Cookie dough  
Mango sorbet  
Raspberry sorbet  
Strawberry Sorbet

Sauces  
*Please select two:*  
Dulce de leche  
Salty caramel  
Butterscotch  
Chocolate fudge sauce  
Raspberry Sauce

Toppings  
*Please select four:*  
Dark chocolate shavings  
Macerated berries  
Toasted coconut  
Candied pecans  
Crushed Oreos™  
Whipped cream  
Heath Toffee® crumbles  
Peanut butter cup chunks  
Roasted peanuts  
Rainbow Sprinkles

*Additional selections \$2 per person*

### SHOTS AND SWEETS 72

Pricing is per dozen. Minimum of one dozen per selection. Please select four/additional selections \$8pp more

Strawberry shortcakeshot  
Carrot cake shot  
Chocolate shot  
Blueberry panna cotta shot  
Peaches and cream shot  
Pistachio sour cherry shot  
S’mores shot  
Salted caramel mix nut tart  
Chocolate chip and pistachio cannoli  
Vanilla or chocolate mini eclairs  
Traditional mini NY cheesecake  
Assorted French macaroons  
Red berry opera torte  
Chocolate fudge cake

### BUILD-YOUR-OWN ICE CREAM SANDWICHES 20

Pricing is per person. Minimum 25 people.

*\* One Chef Attendant required per 75 guests*

Cookies Flavors  
*Please select three:*  
Chocolate chip, white chocolate macadamia, peanut butter, snickerdoodle, oatmeal

Ice Cream Flavors  
*Please select two:*  
Vanilla  
Chocolate  
Strawberry  
Dulce de Leche

Toppings  
*Please select four:*  
Mini chocolate chips, Heath® crumbles, sprinkles, white chocolate chips, chopped Reeses® peanut butter cups, crushed Oreos®  
*Additional selections \$2 per person*

### S'MORES STATION 18

*Fire pit rental is not included*

Traditional Graham crackers, Hershey’s® chocolate bars, Crunch® Bars, Reese's® Peanut Butter Cups and Jet Puffed® Marshmallows

All prices are in US Dollars and are valid through December 31, 2020. Menu items may contain nuts and nut by-products – please advise your Catering Manager of any allergies. Please inquire about sustainable or organic menu alternatives. \*Consuming raw or undercooked meat, seafood or egg products can increase your risk of food borne illness. A taxable 26% service charge and 8.05% sales tax will be applied to all food and beverage prices. Chef Attendant required where indicated for \$150 per attendant. One Chef Attendant required per 150 guests, unless otherwise indicated.





BREAKFAST BUFFETS

CONTINENTAL BREAKFAST

COLD BREAKFAST ENHANCEMENTS

HOT BREAKFAST ENHANCEMENTS

PLATED BREAKFASTS

TO-GO BREAKFASTS

SPECIALTY BREAKS

BREAK ENHANCEMENTS

LUNCHEON BUFFETS

LUNCHEON ENHANCEMENTS

BOXED LUNCHES

PLATED LUNCHEONS

HORS D’OEUVRES

COLDRECEPTION STATIONS

HOTRECEPTION STATIONS

DESSERTS

DINNER BUFFETS

PLATED DINNERS

PLATED DESSERTS

WELL & BEING PLATEDDINNERS

BEVERAGEMENU

WINELIST

## DINNER BUFFETS

All pricing is per person. For groups less than 20 people, a \$15 menu surcharge per person will apply. Buffet menus based on a 2-hour duration.

### TUSCAN TABLE 138

Marinated farmer’s tomatoes  
Heirloom and beef steak tomatoes, sweet melon, EVOO, balsamic, basil leaves

Mixed lettuce salad  
Rocket greens, radicchio, marinated feta cheese, garbanzo beans, olives, cucumbers, cherry tomatoes, sun dried tomato vinaigrette

Mixed seafood antipasto  
Charred octopus, rock shrimp, scallops, mussels, caper berries, pepperoncini, parsley, roasted peppers, lemon, EVOO

Pasta and braised short rib  
Garganelli pasta, braised beef short ribs, wild mushrooms, whole grain mustard, truffle demi-glace, shaved Pecorino

Seared Mediterranean sea bass  
Shaved fennel salad, red pepper coulis, fingerling potatoes, Cipollini onions

Roasted organic chicken breast  
Lemon oregano veloute, caper gremolata  
Asparagus, crispy prosciutto, balsamic glaze

Roasted heirloom carrots  
Golden raisins, tomatoes, country olives

Hearth baked breads and rolls, roasted garlic and herb infused olive oil

Tiramisu  
Chocolate and hazelnut panforte  
Mascarpone fig tart  
Strawberry zabaglione

Freshly brewed coffee and select teas

All prices are in US Dollars and are valid through December 31, 2020. Menu items may contain nuts and nut by-products – please advise your Catering Manager of any allergies. Please inquire about sustainable or organic menu alternatives. \*Consuming raw or undercooked meat, seafood or egg products can increase your risk of food borne illness. A taxable 26% service charge and 8.05% sales tax will be applied to all food and beverage prices. Chef Attendant required where indicated for \$150 per attendant. One Chef Attendant required per 150 guests, unless otherwise indicated.





BREAKFAST BUFFETS

CONTINENTAL BREAKFAST

COLD BREAKFAST ENHANCEMENTS

HOT BREAKFAST ENHANCEMENTS

PLATED BREAKFASTS

TO-GO BREAKFASTS

SPECIALTY BREAKS

BREAK ENHANCEMENTS

LUNCHEON BUFFETS

LUNCHEON ENHANCEMENTS

BOXED LUNCHES

PLATED LUNCHEONS

HORS D’OEUVRES

COLDRECEPTION STATIONS

HOTRECEPTION STATIONS

DESSERTS

DINNER BUFFETS

PLATED DINNERS

PLATED DESSERTS

WELL & BEING PLATEDDINNERS

BEVERAGEMENU

WINELIST

# DINNER BUFFETS (CONTINUED)

All pricing is per person. For groups less than 50 people, a \$15 menu surcharge per person will apply. Buffet menus based on a 2-hour duration.

*\*Chef attendant required where indicated.*

## \*LATIN FLAIR 157

Charred poblano and sweet corn soup  
Cilantro pesto, freeze dried corn

Baby whole leaf lechuga salad  
Marinated hearts of palm, toasted pepitas, queso fresco, cherry tomatoes, avocado cilantro-lime dressing

Compressed watermelon salad  
Watermelon, cantaloupe, cucumber, mint & aji amarillo vinaigrette

Beefsteak tomato and onion salad  
Vine ripened tomatoes, slivered red onion, avocado, parsley, red wine vinegar

Fresh ceviche  
Please select two:  
Shrimp - avocado, green onion, cucumber, agua chile  
Ahi – tuna, scallions, citrus, cucumber, serrano chile, radish  
Mixto – octopus, scallop, shrimp, red onion, cilantro, aji amarillo, crunchy corn  
Snapper – yellow pepper, cilantro, pickled fresnos, red onion

Adobo rubbed whole suckling pig \*Additional enhancement, 15 per person.  
House-made tortillas, chimichurri, mango BBQ sauce  
*\* One Chef Attendant required per 150 guests*

Mojo criollo breast of chicken  
Pineapple pico de gallo

Carved churrasco flank steak  
Blistered sweet peppers, chimichurri sauce  
Smashed black beans, tostones  
*\* One Chef Attendant required per 150 guests*

Vegetable paella  
Valencia rice, saffron, mushrooms, peas, bell peppers

Roasted chayote and seasonal squash

Prickly pear cheesecake shot  
Alfajores  
Cocadas  
Guava empanadas

Freshly brewed coffee and select teas





BREAKFAST BUFFETS

CONTINENTAL BREAKFAST

COLD BREAKFAST ENHANCEMENTS

HOT BREAKFAST ENHANCEMENTS

PLATED BREAKFASTS

TO-GO BREAKFASTS

SPECIALTY BREAKS

BREAK ENHANCEMENTS

LUNCHEON BUFFETS

LUNCHEON ENHANCEMENTS

BOXED LUNCHES

PLATED LUNCHEONS

HORS D’OEUVRES

COLDRECEPTION STATIONS

HOTRECEPTION STATIONS

DESSERTS

DINNER BUFFETS

PLATED DINNERS

PLATED DESSERTS

WELL & BEING PLATEDDINNERS

BEVERAGEMENU

WINELIST

# DINNER BUFFETS (CONTINUED)

All pricing is per person. For groups less than 50 people, a \$15 menu surcharge per person will apply. Buffet menus based on a 2-hour duration.

## MEXICAN COCINA 147

Pozole  
Braised chicken, hominy, chiles, radish, cabbage

Guacamole and salsa bar  
Traditional guacamole, salsa verde, salsa mocajete, salsa fresca, corn tortilla chips

Ensalada de lechugas  
Tender green, red romaine, pepitas, cotija cheese, baby tomatoes, chipotle ranch dressing

Little gem lettuce  
Cucumber, shredded radish, goat cheese, chili-lime almonds, ancho vinaigrette

Sweet corn tamales

Street tacos  
Tender marinated skirt steak, small corn tortillas, chopped onion and cilantro, oaxacan cheese, fresh lime wedges

Pork carnitas  
Slow roasted pork shoulder, flour tortillas, avocado salsa, radish and cabbage slaw

Grilled chipotle snapper  
Adobo grilled seasonal vegetables, cilantro lime rice

Mexican-style street corn  
Grilled corn, chili aioli, crema, cotija, cilantro

Dulce churros  
Mango tequila tart  
Mexican chocolate cake  
Coconut tres leches

Freshly brewed coffee and select teas

All prices are in US Dollars and are valid through December 31, 2020. Menu items may contain nuts and nut by-products – please advise your Catering Manager of any allergies. Please inquire about sustainable or organic menu alternatives. \*Consuming raw or undercooked meat, seafood or egg products can increase your risk of food borne illness. A taxable 26% service charge and 8.05% sales tax will be applied to all food and beverage prices. Chef Attendant required where indicated for \$150 per attendant. One Chef Attendant required per 150 guests, unless otherwise indicated.





BREAKFAST BUFFETS

CONTINENTAL BREAKFAST

COLD BREAKFAST ENHANCEMENTS

HOT BREAKFAST ENHANCEMENTS

PLATED BREAKFASTS

TO-GO BREAKFASTS

SPECIALTY BREAKS

BREAK ENHANCEMENTS

LUNCHEON BUFFETS

LUNCHEON ENHANCEMENTS

BOXED LUNCHESES

PLATED LUNCHEONS

HORS D'OEUVRES

COLD RECEPTION STATIONS

HOT RECEPTION STATIONS

DESSERTS

DINNER BUFFETS

PLATED DINNERS

PLATED DESSERTS

WELL & BEING PLATED DINNERS

BEVERAGE MENU

WINE LIST

## DINNER BUFFETS (CONTINUED)

All pricing is per person. For groups less than 20 people a \$15 menu surcharge per person will apply. Buffet menus based on a 2-hour duration.  
*\*Chef attendant required where indicated.*

### \*AMERICAN BISTRO

142

Baby spinach and frisee salad  
Bacon lardons, shaved red onion, balsamic dressing

Arugula and pear salad  
Sweet citrus, fennel, grapes, parmesan, sherry vinaigrette

Heirloom tomato and buffalo mozzarella salad  
Petit basil, shallot vinaigrette

Alaskan wild salmon  
Horseradish cream, sautéed green beans, roasted mushroom, shallot

Oven roasted, all natural rosemary chicken  
Tomato ragout, caramelized garlic, red bliss potatoes

Prime Rib carving station  
Natural jus, creamy horseradish, sea salt, Pullman rolls  
*\* One Chef Attendant required per 150 guests*

Roasted cauliflower gratin  
Roasted garlic béchamel, melted gruyere, toasted panko

Artisanal bread basket, sweet creamery butter

NY cheesecake  
Key lime pie  
Strawberry shortcake trifle  
Rum raisin and pear bread pudding

Freshly brewed coffee and select teas





BREAKFAST BUFFETS

CONTINENTAL BREAKFAST

COLD BREAKFAST ENHANCEMENTS

HOT BREAKFAST ENHANCEMENTS

PLATED BREAKFASTS

TO-GO BREAKFASTS

SPECIALTY BREAKS

BREAK ENHANCEMENTS

LUNCHEON BUFFETS

LUNCHEON ENHANCEMENTS

BOXED LUNCHESES

PLATED LUNCHEONS

HORS D’OEUVRES

COLDRECEPTION STATIONS

HOTRECEPTION STATIONS

DESSERTS

DINNER BUFFETS

PLATED DINNERS

PLATED DESSERTS

WELL & BEING PLATEDDINNERS

BEVERAGEMENU

WINELIST

## DINNER BUFFETS (CONTINUED)

All pricing is per person. For groups less than 50 people, a \$15 menu surcharge per person will apply. Buffet menus based on a 2-hour duration.

*\*Chef attendant required where indicated.*

### \*COPPER CANYON COOKOUT 160

Pork chile verde soup  
Fresh flour tortilla chips

Southwest chopped  
Grilled chayote, tomatoes, cucumber, cilantro marinated red onion, tri color tortilla strips, creamy ancho dressing

Cowboy caviar salad  
Black eyed peas, blistered tear drop tomatoes, grilled corn, avocado, lime vinaigrette

Chuck wagon sweet potato salad  
Roasted jalapeños, scallions, honey glazed crushed pecans

Baked macaroni ‘n’ cheese  
Poblano chiles, cheddar

Mesquite grilled corn

Salt and cracked pepper baked potato bar  
Baked potatoes: red bliss and russet  
Cheeses: sharp cheddar, truffle gruyere, parmesan  
Toppings: applewood smoked bacon, country ham, caramelized onions, wild mushrooms, snipped chives, sour cream, sweet creamery butter, fine herbs, broccoli florets

Black bean and quinoa succotash  
Seasonal squash, roasted corn, black beans, wild mushrooms, quinoa

Campfire cookout  
*Open-flame, mesquite-grilled available for outdoor events only. Hand-carved for indoor events.*

Smoked BBQ baby back ribs:  
BBQ sauce, baked beans, jalapeño cornbread

From the Grill:  
USDA prime top round 5oz steaks:  
Rosemary and horseradish aioli, soft rolls, sweet creamery butter  
*\* One Chef Attendant required per 150 guests*

Camp fired ahi tuna steaks  
Charred spring onion and roasted tomatillos

Mini pecan pie  
S’mores tarts  
Strawberry shortcake shooters  
Apple cinnamon cobbler

Freshly brewed coffee and select teas

All prices are in US Dollars and are valid through December 31, 2020. Menu items may contain nuts and nut by-products – please advise your Catering Manager of any allergies. Please inquire about sustainable or organic menu alternatives. \*Consuming raw or undercooked meat, seafood or egg products can increase your risk of food borne illness. A taxable 26% service charge and 8.05% sales tax will be applied to all food and beverage prices. Chef Attendant required where indicated for \$150 per attendant. One Chef Attendant required per 150 guests, unless otherwise indicated.





BREAKFAST BUFFETS

CONTINENTAL BREAKFAST

COLD BREAKFAST ENHANCEMENTS

HOT BREAKFAST ENHANCEMENTS

PLATED BREAKFASTS

TO-GO BREAKFASTS

SPECIALTY BREAKS

BREAK ENHANCEMENTS

LUNCHEON BUFFETS

LUNCHEON ENHANCEMENTS

BOXED LUNCHESES

PLATED LUNCHEONS

HORS D’OEUVRES

COLDRECEPTION STATIONS

HOTRECEPTION STATIONS

DESSERTS

DINNER BUFFETS

PLATED DINNERS

PLATED DESSERTS

WELL & BEING PLATEDDINNERS

BEVERAGEMENU

WINELIST

## PLATED DINNERS

All pricing is per person. For groups less than 20 people, a \$15 menu surcharge per person will apply. Our seafood selections are eco-friendly and sustainable. Due to seasonality, substitutions may occur. Plated dinner pricing includes assorted rolls with sweet creamery butter, freshly brewed coffee and select teas.

### OPTIONAL COURSE, additional 10 per person

Jumbo lump crab cake, charred yellow pepper aioli

Ahi tuna crudo, watermelon radish, Hawaiian sea salt, wakame salad, cracked pepper, ahi amarillo vinaigrette

Smoked pork belly, charred cauliflower, shiitake mushrooms, brussel sprouts

Goat cheese ravioli, merguez bolognese and wilted greens

Sweet pea risotto, crispy prosciutto, aged parmesan

### SALAD, Plated dinner pricing includes the choice of one a la carte salad selection.

Little gem lettuce, crispy pancetta, poached pear, crumbled roaring forties bleu cheese, toasted pignolis, white balsamic vinaigrette

Tender lolla rossa and little gem lettuces, crumbled chevre, candied spiced pecans, shaved fennel, avocado green goddess dressing

Artisan baby lettuces, roasted beets, pickled golden raisins, crispy quinoa, mesquite honey vinaigrette

Stacked romaine lettuce leaves, shaved parmigiano, crispy prosciutto, asiago toast, classic Caesar vinaigrette

Baby iceberg wedge, candied walnuts and blistered grape tomatoes, Gorgonzola cheese, creamy cracked black pepper dressing

Grilled pear salad, arugula, radicchio, frisee, chevre mousse, hazelnuts, sherry caramel vinaigrette

Roasted vegetables, ancient grains, herbs, baby lettuces, red pepper tahini vinaigrette





BREAKFAST BUFFETS

CONTINENTAL BREAKFAST

COLD BREAKFAST ENHANCEMENTS

HOT BREAKFAST ENHANCEMENTS

PLATED BREAKFASTS

TO-GO BREAKFASTS

SPECIALTY BREAKS

BREAK ENHANCEMENTS

LUNCHEON BUFFETS

LUNCHEON ENHANCEMENTS

BOXED LUNCHESES

PLATED LUNCHEONS

HORS D’OEUVRES

COLDRECEPTION STATIONS

HOTRECEPTION STATIONS

DESSERTS

DINNER BUFFETS

PLATED DINNERS

PLATED DESSERTS

WELL & BEING PLATEDDINNERS

BEVERAGEMENU

WINELIST

## PLATED DINNERS (CONTINUED)

All pricing is per person. For groups less than 20 people, a \$15 menu surcharge per person will apply. Our seafood selections are eco-friendly and sustainable. Due to seasonality, substitutions may occur.  
Plated dinner pricing includes assorted rolls with sweet creamery butter, freshly brewed coffee and select teas.

### ENTREE

Grilled naturally raised USDA prime rib eye steak, creamy horseradish whipped potatoes, seasonal market vegetables, béarnaise sauce, sauce Au Poivre 130

Charred filet, creamy yukon golds, herb roasted maitake mushroom wedge, baby fennel, pickled mustard seed demi 126

24-hour bourbon braised beef short ribs, parsnip potato puree, rainbow carrots and brussels, natural jus reduction, chive oil 120

Charred wild sea bass, caramelized baby fennel, tomato and saffron emulsion, bulgar and lentil pilaf, caramelized cipollinis 116

Roasted halibut, celery root and potato silk, baby vegetables, brown butter and chive vinaigrette 117

Pan seared branzino, braised endive, caramelized onion relish and tomato confit, celery root apple puree, preserved lemon gastrique 115

Crispy skin salmon, wheat berry and wilted chard, roasted baby carrot, lemon and thyme emulsion 115

Lemon thyme marinated chicken, cress risotto, charred spring onion, roasted cauliflower, pan jus 110

Citrus and rosemary chicken breast, roasted marble pee wee potatoes, asparagus, chardonnay-chicken jus 112

Brasserie style roasted all natural chicken, Oregon pinot noir and rosemary reduction, sweet potato gratin, haricot verts 111

Grilled all natural beef filet, jumbo cold water prawn, ripe tomato, smoked bacon and pea pureed potatoes, caramelized onion jus, saffron butter 144

Grilled filet and wild sea bass, parmesan potato puree, french beans, confit tomato, natural reduction 144





BREAKFAST BUFFET
CONTINENTAL BREAKFAST
COLD BREAKFAST ENHANCEMENTS
HOT BREAKFAST ENHANCEMENTS
PLATED BREAKFASTS
TO-GO BREAKFASTS
SPECIALTY BREAKS
BREAK ENHANCEMENTS
LUNCHEON BUFFETS
LUNCHEON ENHANCEMENTS
BOXED LUNCHESES
PLATED LUNCHEONS
HORS D'OEUVRES
COLDRECEPTION STATIONS
HOTRECEPTION STATIONS
DESSERTS
DINNER BUFFETS
PLATED DINNERS
PLATED DESSERTS
WELL & BEING PLATEDDINNERS
BEVERAGEMENU
WINELIST

# VEGETARIAN ENTREES

All pricing is per person. Plated dinner pricing includes assorted rolls with sweet creamery butter, freshly brewed coffee and select teas.

**PORTOBELLO MUSHROOM TOWER** 100  
Roasted portobello, zucchini, squash, piquillo pepper, spinach, fennel, tomato fondue

**MUSHROOM POBLANO ENCHILADAS** 100  
Black beans, greens, pickled corn pico, salsa verde, guajillo sauce

**GNOCCHI** 100  
Black garlic and lentil “bolognese”, brown butter wilted greens, chili

**CAULIFLOWER STEAK** 100  
Sweet potato, crispy chickpeas, raisins, harissa chimichurri

**HANDMADE PURPLE BARLEY PASTA** 100  
Arugula, eggplant puree, broccolini, olive oil crushed tomatoes, pine nuts, aged goat cheese

# DUO ENHANCEMENTS

Add one of these items to your entree to create a duo.

**COLD WATER LOBSTER TAIL** Market pricing  
Herb and butter-poached

**BRAISED 5OZ SHORT RIB** 20  
Bone marrow demi

**JUMBO PRAWNS** 16  
Two jumbo U-10 cold water spotted prawns cooked in basil-garlic-shallot EVOO

**PETIT FILET MIGNON** 18  
4 oz. charred petit filet mignon, sauce béarnaise

**JUMBO LUMP CRAB CAKE** 15  
Panko crusted, fines herbs





BREAKFAST BUFFETS

CONTINENTAL BREAKFAST

COLD BREAKFAST ENHANCEMENTS

HOT BREAKFAST ENHANCEMENTS

PLATED BREAKFASTS

TO-GO BREAKFASTS

SPECIALTY BREAKS

BREAK ENHANCEMENTS

LUNCHEON BUFFETS

LUNCHEON ENHANCEMENTS

BOXED LUNCHESES

PLATED LUNCHEONS

HORS D’OEUVRES

COLDRECEPTION STATIONS

HOTRECEPTION STATIONS

DESSERTS

DINNER BUFFETS

PLATED DINNERS

PLATED DESSERTS

WELL & BEING PLATEDDINNERS

BEVERAGEMENU

WINELIST

# PLATED DESSERTS

Plated dinner pricing includes the choice of one a la carte dessert selection.

## DESSERT

Maple Donut – brioche bavarian, maple cream, salted pecan streusal, caramel glaze

Banana’s Foster – brown sugar banana cake, roasted banana compote, caramel mousse

Modern Opera – chocolate almond cookie, dark chocolate brulee center, whipped espresso cream

Lemon Passion Tea – earl grey infused tea cake, lemon cremeaux, passion fruit confit, brown butter sable

Milk Chocolate Crunch Bar – peanut butter milk chocolate mousse, rice krispy crunch, bittersweet chocolate ganache

Chocolate Indulgence – crunchy hazelnut dacquoise, orange infused white chocolate cream, 72% intense chocolate mousse





BREAKFAST BUFFETS

CONTINENTAL BREAKFAST

COLD BREAKFAST ENHANCEMENTS

HOT BREAKFAST ENHANCEMENTS

PLATED BREAKFASTS

TO-GO BREAKFASTS

SPECIALTY BREAKS

BREAK ENHANCEMENTS

LUNCHEON BUFFETS

LUNCHEON ENHANCEMENTS

BOXED LUNCHESES

PLATED LUNCHEONS

HORS D’OEUVRES

COLDRECEPTION STATIONS

HOTRECEPTION STATIONS

DESSERTS

DINNER BUFFETS

PLATED DINNERS

PLATED DESSERTS

WELL & BEING PLATEDDINNERS

BEVERAGEMENU

WINELIST

# BEVERAGE MENU

All pricing is per drink, unless otherwise indicated.

## CALL BAR 15

- Finlandia vodka
- Exotica Tequila
- Bacardi Superior Rum
- New Amsterdam Gin
- Evan Williams Bourbon
- Famous Grouse Scotch

## PREMIUM BAR 17

- Tito’s Vodka
- Cazedores Blanco Tequila
- Brugal Extra Dry Rum
- Beefeater Gin
- Jack Daniels Whiskey
- Bulleit Bourbon
- Dewar’s White Label Scotch

## DOMESTIC BEER 7.50

## IMPORTED BEER 8.50

## CRAFT & LOCAL BEER 9.50

## SOFT DRINKS 6.00

## MINERAL WATERS 6.00

**CRAFT COCKTAIL EXPERIENCES**  
Enhance your event with custom specialty bars and drinks. Please inquire about options.

## CORDIALS 17

All prices are in US Dollars and are valid through December 31, 2020. A taxable 26% service charge and 8.05% sales tax will be applied to all food and beverage prices. Cellar wines are hand selected by the resort’s sommelier to enhance your 5 Diamond event. Each wine may be purchased by the single bottle (7 days’ notice suggested) or for large groups (39 days’ notice suggested) and are based on availability from the vineyards. Detailed vintage & varietal information is available upon request. One Bartender fee of \$175.00 plus tax will be provided for every 100 guests for up to three hours. Each additional hour will be charged \$50.00 plus tax per hour. A bar setup fee of \$175.00 will be incurred for additional bars that are requested over the Fairmont Scottsdale Princess standard, as well as an additional bartender fee. Pricing included basic mixer set-up, liquor, and beer selections based on consumption per beverage served. Wine is based on consumption for all package, host and cash bars. The sale and service of alcoholic beverages is regulated by the Arizona State Liquor Commission. Fairmont Scottsdale Princess, as licensee, is responsible for the administration of these regulations. It is a Resort policy that liquor may not be brought into the Resort for use in banquet or hospitality functions. Fairmont Scottsdale reserves the right to adjust prices without notice based on market conditions. Arizona State liquor laws permit alcoholic beverage service Monday-Saturday from 6am-2am and 10am-2am on Sunday.





BREAKFAST BUFFETS

CONTINENTAL BREAKFAST

COLD BREAKFAST ENHANCEMENTS

HOT BREAKFAST ENHANCEMENTS

PLATED BREAKFASTS

TO-GO BREAKFASTS

SPECIALTY BREAKS

BREAK ENHANCEMENTS

LUNCHEON BUFFETS

LUNCHEON ENHANCEMENTS

BOXED LUNCHESES

PLATED LUNCHEONS

HORS D’OEUVRES

COLDRECEPTION STATIONS

HOTRECEPTION STATIONS

DESSERTS

DINNER BUFFETS

PLATED DINNERS

PLATED DESSERTS

WELL & BEING PLATEDDINNERS

BEVERAGE MENU

WINELIST

# WINE LIST

All pricing is per bottle.

## GREEN PARTNERSHIP WINES🌿

Fairmont believes in and supports the sustainability of our planet. As part of our contribution to the green movement, we have partnered with Trinity Oaks to plant a tree for every bottle of wine sold. Please help us to make the world a better place and consider making this wonderful Napa County wine part of your program.

Trinity Oaks, California, Cabernet Sauvignon 60  
Trinity Oaks, California, Chardonnay 60

## CHAMPAGNE & SPARKLING

Michelle Brut Select 56  
Voveti Prosecco, Italy 64  
Mumm Napa Brut, Napa Valley, California 70  
Domaine Carneros Brut, Carneros, California 85  
Moet & Chandon Imperial Brut 145  
Veuve Clicquot, Yellow Label, Champagne, France 160

## CHARDONNAY

Canyon Road, California 56  
Hayes Ranch, California 58  
Bonterra, Organic, Mendocino, California 62  
Hess Shirtail Creek, Monterey, California 62  
Rodney Strong, “Chalk Hill”, Sonoma Coast, California 66  
Sonoma Cutrer, Russian River Valley, California 72  
The Calling, Russian River Valley, California 78  
Jordan, Russian River Valley, California 92

## OTHER WHITES

This selection of white wines represents the light and crisp Varietals featuring notes of bright citrus fruits, melon and pear. These wines will pair well with seafood, shellfish, sushi, herb sand cheeses.

Dr. Loosen, Mosel, Germany, Riesling 62  
Ramon Bilbao, Rias Baixas, Albarino 62  
My Essential, France, Rose 62  
Terlato, Friuli, Italy, Pinot Grigio 62  
Kim Crawford, Marlborough, New Zealand, Sauvignon Blanc 68  
Alexana, Willamette Valley, Oregon, Pinot Gris 68  
Provenance, Napa Valley, California Sauvignon Blanc 76  
St. Suprey “Virtu”, Napa Valley, California, White Blend 80

All prices are in US Dollars and are valid through December 31, 2020. A taxable 26% service charge and 8.05% sales tax will be applied to all food and beverage prices. Cellar wines are hand selected by the resort’s sommelier to enhance your 5 Diamond event. Each wine may be purchased by the single bottle (7 days’ notice suggested) or for large groups (39 days’ notice suggested) and are based on availability from the vineyards. Detailed vintage & varietal information is available upon request. One Bartender fee of \$175.00 plus tax will be provided for every 100 guests for up to three hours. Each additional hour will be charged \$50.00 plus tax per hour. A bar setup fee of \$175.00 will be incurred for additional bars that are requested over the Fairmont Scottsdale Princess standard, as well as an additional bartender fee. Pricing included basic mixer set-up, liquor, and beer selections based on consumption per beverage served. Wine is based on consumption for all package, host and cash bars. The sale and service of alcoholic beverages is regulated by the Arizona State Liquor Commission. Fairmont Scottsdale Princess, as licensee, is responsible for the administration of these regulations. It is a Resort policy that liquor may not be brought into the Resort for use in banquet or hospitality functions. Fairmont Scottsdale reserves the right to adjust prices without notice based on market conditions. Arizona State liquor laws permit alcoholic beverage service Monday-Saturday from 6am-2am and 10am-2am on Sunday





BREAKFAST BUFFETS

CONTINENTAL BREAKFAST

COLD BREAKFAST ENHANCEMENTS

HOT BREAKFAST ENHANCEMENTS

PLATED BREAKFASTS

TO-GO BREAKFASTS

SPECIALTY BREAKS

BREAK ENHANCEMENTS

LUNCHEON BUFFETS

LUNCHEON ENHANCEMENTS

BOXED LUNCHESES

PLATED LUNCHEONS

HORS D’OEUVRES

COLDRECEPTION STATIONS

HOTRECEPTION STATIONS

DESSERTS

DINNER BUFFETS

PLATED DINNERS

PLATED DESSERTS

WELL & BEING PLATEDDINNERS

BEVERAGEMENU

WINELIST


# WINE LIST (CONTINUED)

All pricing is per bottle.

## MERLOT

H3 Horse Heaven Hills, Washington 62  
Decoy By Duckhorn, Sonoma, California 84

## PINOT NOIR

Bonterra, Organic, Mendocino, California 62   
Meiomi, California, Pinot Noir 68  
Banshee, Sonoma County, California, Pinot Noir 70  
Erath “Resplendent”, Oregon, Pinot Noir 76

## CABERNET SAUVIGNON

Canyon Road, California 56  
Hayes Ranch, California 58  
Benziger, Organic, Sonoma County, California 62  
Silver Palm, California 64  
Beringer Knights Valley, Sonoma County, California 68  
B.R. Cohn, Sonoma County, California 78  
The Calling, Alexander Valley, California 84  
Newton, Napa Valley, California 95

## OTHER REDS

Seghesio Family, Sonoma County, Zinfandel 62  
Barnard Griffin Roberts Red Blend 62  
Bodegas Palacio, Rioja, Crianza 62  
Coppola Claret, California, Red Blend 68  
Terrazas Reserva, Mendoza, Argentina, Malbec 68  
Numanthia Termes, Toro, Spain, Tinto de Toro82

All prices are in US Dollars and are valid through December 31, 2020. A taxable 26% service charge and 8.05% sales tax will be applied to all food and beverage prices. Cellar wines are hand selected by the resort’s sommelier to enhance your 5 Diamond event. Each wine may be purchased by the single bottle (7 days’ notice suggested) or for large groups (39 days’ notice suggested) and are based on availability from the vineyards. Detailed vintage & varietal information is available upon request. One Bartender fee of \$175.00 plus tax will be provided for every 100 guests for up to three hours. Each additional hour will be charged \$50.00 plus tax per hour. A bar setup fee of \$175.00 will be incurred for additional bars that are requested over the Fairmont Scottsdale Princess standard, as well as an additional bartender fee. Pricing included basic mixer set-up, liquor, and beer selections based on consumption per beverage served. Wine is based on consumption for all package, host and cash bars. The sale and service of alcoholic beverages is regulated by the Arizona State Liquor Commission. Fairmont Scottsdale Princess, as licensee, is responsible for the administration of these regulations. It is a Resort policy that liquor may not be brought into the Resort for use in banquet or hospitality functions. Fairmont Scottsdale reserves the right to adjust prices without notice based on market conditions. Arizona State liquor laws permit alcoholic beverage service Monday-Saturday from 6am-2am and 10am-2am on Sunday