

RAWHIDE

BANQUET & EVENT MENU

2020-2021



To reserve your Event, please contact our Sales Department
at Info@Rawhide.com or call 480.502.5600

BANQUETS & EVENTS

Book your upcoming event at Rawhide Western Town & Event Center! Rawhide is available for private and semi-private events year round.

Enjoy our delicious in-house catering/food service. All private venue spaces may require a site rental fee and a food/beverage minimum. Prices vary depending on your size and date.

Don't see what you are looking for? Our Executive Chef can also create a customized menu. Call your Sales Manager today for pricing and availability.

Rawhide Western Town & Event Center:
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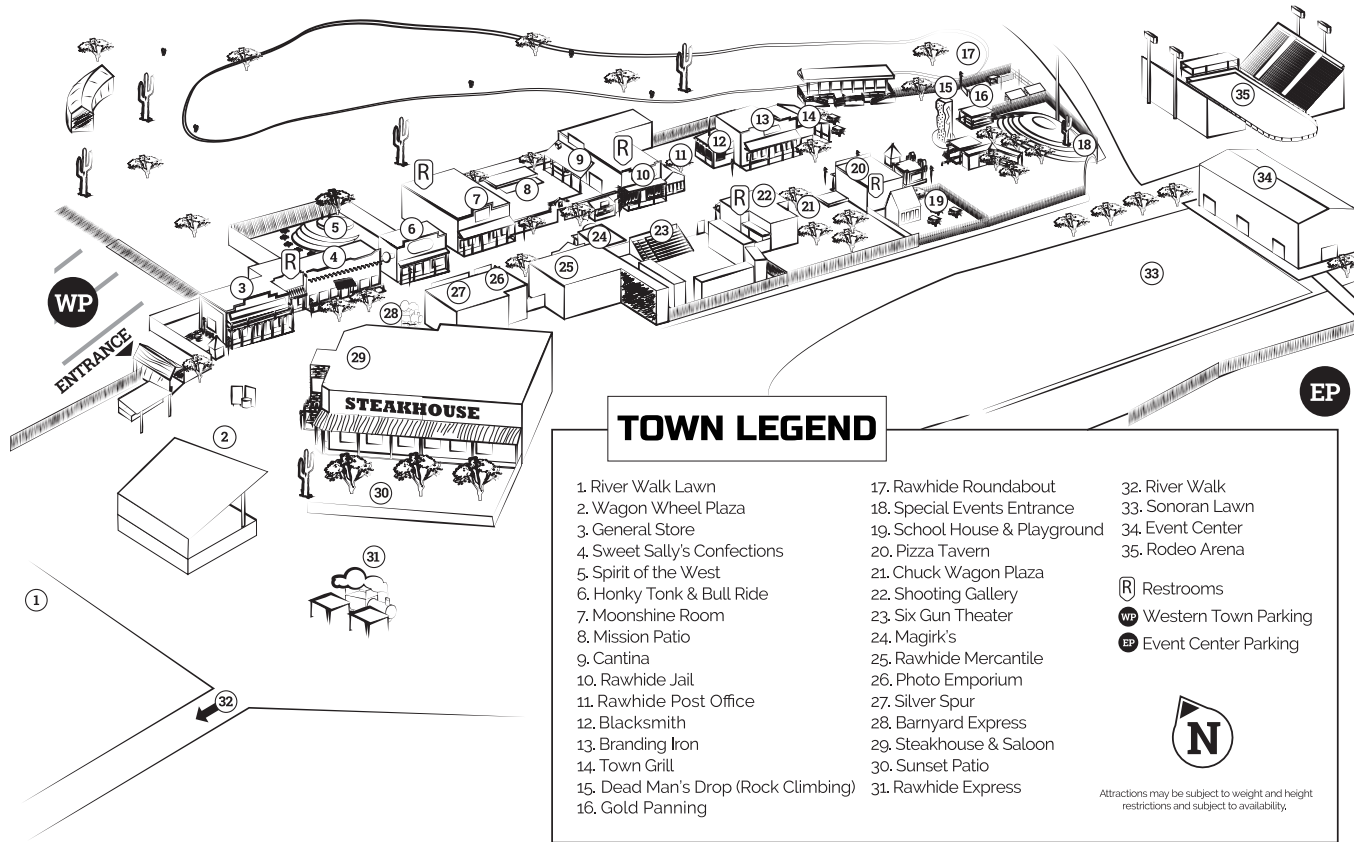
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All food and beverage prices are subject to change without notice.
Pricing valid through May 2021
All prices are subject to a 20% taxable service charge and 6% sales tax.
To go Containers are not permitted due to Health Regulations



BANQUET & PRIVATE VENUES



INDOOR VENUES

Venue Name	Size	Seats
Adobe Room	3,822 sq. ft.	350
Moonshine	3,226 sq. ft.	175
Sunset Room	2,793 sq. ft.	250
Saloon	2,230 sq. ft.	75
Silver Spur	1,842 sq. ft.	100
Branding Iron	1,656 sq. ft.	70
Cantina	1,054 sq. ft.	50

OUTDOOR VENUES

Venue Name	Size	Seats
The Park	56,000 sq. ft.	5,000+
Riverwalk Lawn	53,200 sq. ft.	2,500+
Maricopa Wells	30,000 sq. ft.	1,500+
Sundown Cookout	20,000 sq. ft.	1,250+
Wagon Wheel Plaza	13,000 sq. ft.	500+
Chuck Wagon Plaza	8,000 sq. ft.	300+
Mission Patio	6,000 sq. ft.	250+
Sunset/Saloon Patio	2,000 sq. ft.	100



SNACK BREAK MENUS

The Refresher

Granola Bars, Mini Yogurts,
Whole Fresh Fruit and Assorted Pastries
\$10 per person

The Snack Attack

Pretzels, Cracker Jacks,
Chips and Candy Bars
\$9 per person

BREAKFAST MENUS

Breakfast menus include:

Freshly Squeezed Orange Juice, Cranberry Juice,
Fresh Brewed Regular Coffee, & Hot Tea

The Eye Opener

Fresh Baked Pastries
Fresh Baked Muffins
Fresh Whole Fruit
Served with Preserves & Butter
\$15 per person

The Traditional

Fluffy Scrambled Eggs with Cheddar & Chives
Choice of Crisp Bacon or Sausage
Home Fried Potatoes
Choice of Biscuits or Tortillas
\$18 per person

Omelet Station*

Whipped Eggs Chef folded into an Omelet

Choice of 5 Add In's:

Diced Ham, Shredded Cheddar Cheese, Spinach,
Tomatoes, Scallions, Mushrooms, Bacon, Chives,
Bell Peppers, Jalapenos, Salsa, Onions, Broccoli Tips
\$12 per person

**Each station requires a minimum of one chef
per 50 guests at \$50 per Chef*



LUNCH MENUS

Chuck Wagon Lunch

Choice of:

6 oz. Top Sirloin
¼ BBQ Chicken
Half Rack of Ribs

Choice of One Side:

Roasted Red Peppers & Bacon Macaroni & Cheese
Baked Potato with Sour Cream & Butter
Three Cheese Macaroni & Cheese
Old Fashioned Potato Salad
Buttered Corn on the Cob
Roasted Seasonal Vegetables
Honey Mustard Coleslaw
Garlic Mashed Potatoes
Cowboy Beans

Includes:

House Salad and Dinner Roll
\$26 per person



Cowboy Lunch

Choice of:

Grilled Chicken Sandwich
Pulled Pork BBQ Sandwich
½ lb. Grilled Hamburger or Veggie Burger

Includes:

Honey Mustard Coleslaw, Pickle Spear,
and Potato Chips
\$22 per person



Saddlebag Lunch

Choice of:

Cajun Chicken Breast & Provolone on a Kaiser Roll
Cured Ham with Smoked Gouda on Herb Ciabatta
Roast Beef & Tillamook Cheddar on Ciabatta

Includes:

Fresh Whole Fruit, Bag of Chips,
Bakeshop Cookie, Condiments, Utensils
and Choice of Soft Drink or Bottled Water
\$20 per person

APPETIZERS

Smoked Chipotle & Cilantro Chicken Skewers

100 Pieces **\$450** per order
50 Pieces **\$225** per order

Roasted Garlic Carne Asada Skewers

100 Pieces **\$450** per order
50 Pieces **\$225** per order

Glazed Mushroom & Veggie Skewers

100 Pieces **\$300** per order
50 Pieces **\$150** per order

Honey BBQ Shrimp Skewers

100 Pieces **\$400** per order
50 Pieces **\$200** per order

Chili Station

Beef Red Chili, Pork Green Chili, or Vegetarian Chili
Includes Green Chili Cornbread Muffins & All the Fixin's

Choice of (1) Chili Selection **\$7** per person
Choice of (2) Chili Selections **\$13** per person
Choice of (3) Chili Selections **\$15** per person

Southwestern Chicken Quesadilla

100 Pieces **\$350** per order
50 Pieces **\$175** per order

Tortilla Chips, Salsa & Guacamole

\$6 per person



SPECIALTIES & DISPLAY PLATTERS

Artisan Cheese Selection & Assorted Crackers

Serves 100-149 Guests	\$475 per order
Serves 50-99 Guests	\$350 per order
Serves up to 49 Guests	\$225 per order

Seasonal Fresh Fruit Platter

Serves 100-149 Guests	\$300 per order
Serves 50-99 Guests	\$250 per order
Serves up to 49 Guests	\$200 per order

Stuffed Bacon Wrapped Jalapeños

Serves 100-149 Guests	\$400 per order
Serves 50-99 Guests	\$300 per order
Serves up to 49 Guests	\$200 per order

Caprese Platter

Serves 100-149 Guests	\$400 per order
Serves 50-99 Guests	\$300 per order
Serves up to 49 Guests	\$200 per order

Fresh Garden Vegetables with Ranch and Blue Cheese Dip

Serves 100-149 Guests	\$300 per order
Serves 50-99 Guests	\$250 per order
Serves up to 49 Guests	\$200 per order



DINNER MENUS

"The Western" Buffet

Includes:

Rolls & Butter

Iced Tea & Iced Water

House Salad served with Buttermilk Ranch
& Balsamic Vinaigrette Dressing

Entrées

Select Three (3)

Herb Crusted Prime Rib with Au Jus & Horseradish

Roasted Red Pepper Grilled Salmon

Slow-Smoked Tri Tip

BBQ-Finished, Roasted Chicken

Mesquite-Smoked Ribs

Grilled Portabella Mushrooms

Lemon-Herb Roasted Chicken

Mesquite Grilled Top Sirloin

Add an additional entrée for \$7 per person

Sides

Select Four (4)

Roasted Red Pepper & Bacon Macaroni & Cheese

Baked Potato with Sour Cream & Butter

Three Cheese Macaroni & Cheese

Old Fashioned Potato Salad

Roasted Seasonal Vegetables

Buttered Corn on the Cob

Honey Mustard Coleslaw

Garlic Mashed Potatoes

Cowboy Beans

Add an additional side for \$4 per person

Dessert

Baked Apple Crisp with Vanilla Ice Cream

\$59 per person



DINNER MENUS (Cont'd.)

Chuck Wagon Dinners

Select Two (2) Sides:

Includes: House Salad, Dinner Roll with Butter, Iced Tea & Iced Water

Three Cheese Macaroni & Cheese
Old Fashioned Potato Salad
Buttered Corn on the Cob
Roasted Seasonal Vegetables
Honey Mustard Coleslaw

Roasted Red Pepper & Bacon Macaroni & Cheese
Baked Potato with Sour Cream & Butter
Garlic Mashed Potatoes
Cowboy Beans

Add an additional side for \$4 per person

BBQ-Finished, Roasted Chicken
\$29 per person

Portobello Mushroom (Vegetarian)
\$29 per person

Lemon-Herb Roasted Chicken
\$29 per person

Roasted Red Pepper Grilled Salmon
\$36 per person

10oz. Garlic & Herb Top Sirloin
\$36 per person

14oz. Ribeye
\$44 per person

Full Rack of Mesquite-Smoked Ribs
\$44 per person

Herb Crusted Prime Rib
\$44 per person

Combo Plate

10oz. Top Sirloin & ¼ BBQ Chicken
\$42 per person

Combo Plate

½ Rack BBQ Ribs & ¼ BBQ Chicken
\$42 per person



DESSERT MENU

Build Your Own S'mores

Graham Crackers, Chocolate and Marshmallows
\$5 per person

Cookie Platter

Chocolate Chip, Peanut Butter, Oatmeal Raisin
and Lemon White Chocolate
\$5 per person
(minimum 30 per order)

Baked Apple Crisp

Sweetly spiced and chopped apple chunks
topped with oats and baked to golden perfection.
\$6.50 per person
Add Vanilla Ice Cream for \$1 per person

Petit Fours

Red Velvet, Dark Chocolate Fudge, Chocolate Chip,
S'mores, Strawberry Cream, Tuxedo,
White Chocolate, and German Chocolate
\$7 per person
(minimum 30 per order)

Ice Cream Sundae Station

Chocolate and Vanilla Ice Cream
with Whipped Cream, Hot Fudge
and a variety of Toppings
\$8 per person

Fun Foods Cart

Variety of Rawhide Signature Desserts
\$9 per person



LIL' WRANGLER'S MENU

Cowboy Kids Menu

Hamburger/Cheeseburger

\$10 per child

All Beef Hot Dog

\$10 per child

Turkey Sandwich

\$10 per child

Entrée Includes:

Bag of Chips, Whole Fruit and Pickle Spear

Chuck Wagon Kids Meal

1/4 BBQ Chicken

\$15 per child

6oz Top Sirloin

\$15 per child

Includes:

Salad, Sides and Roll

Same sides as the adult section

Western Buffet Kids Meal

Same Entrees as Adults

\$18 per child

Includes:

Salad, Sides and Roll

Same entrees and sides as the adult section



BEVERAGE MENU

Bar service requires 1 bartender per 75 guests at a rate of \$175 for up to 4 hours.

Bar Packages (4 hours)

Top Shelf Bar Package

Top Shelf Liquor, Premium and Domestic Beer,
Premium Wine and Non-Alcoholic Beverages

\$37 per person

Deluxe Bar Package

Deluxe Brand Liquor, Premium and Domestic Beer,
Premium Wine and Non-Alcoholic Beverages

\$34 per person

Well Bar Package

Well Brand Liquor, Premium and Domestic Beer,
House Wine and Non-Alcoholic Beverages

\$31 per person

Premium Beer & Wine Package

Premium and Domestic Beer, Premium Wine
and Non-Alcoholic Beverages

\$24 per person

Domestic Beer & House Wine Package

Domestic Beer, House Wine
and Non-Alcoholic Beverages

\$22 per person

Non-Alcoholic Beverage Package

Bottled Soda and Bottled Water

\$13 per person

Hot Beverages

Freshly Brewed Regular Coffee, Decaf Coffee
Or Hot Water with Assorted Tea Bags

(Serves approximately 75 guests)

\$125 per 5 gallons

Per Drink Prices

Top Shelf Liquor

Grey Goose, Appleton Rum, Crown Royal, Patron,
Johnny Walker Black and Tanqueray

\$9

Deluxe Brand Liquor

Absolut, Gordon's Gin, Barcardi Rum, Jose Cuervo,
Dewar's Scotch and Jack Daniels

\$8

Well Brand Liquor

Heaven Hill Vodka, Calvert Gin, Castillo Rum,
Montezuma, Early Times and Cluny Scotch

\$7

Premium Wine

Line 39 Cabernet, Merlot
and Chardonnay

\$8

House Wine

Tunnel of Elms Cabernet, Merlot
and Chardonnay

\$7

Premium Beer

Blue Moon, Corona, Sam Adams Boston Lager

\$6

Domestic Beer

Bud Light, PBR, Coors Light

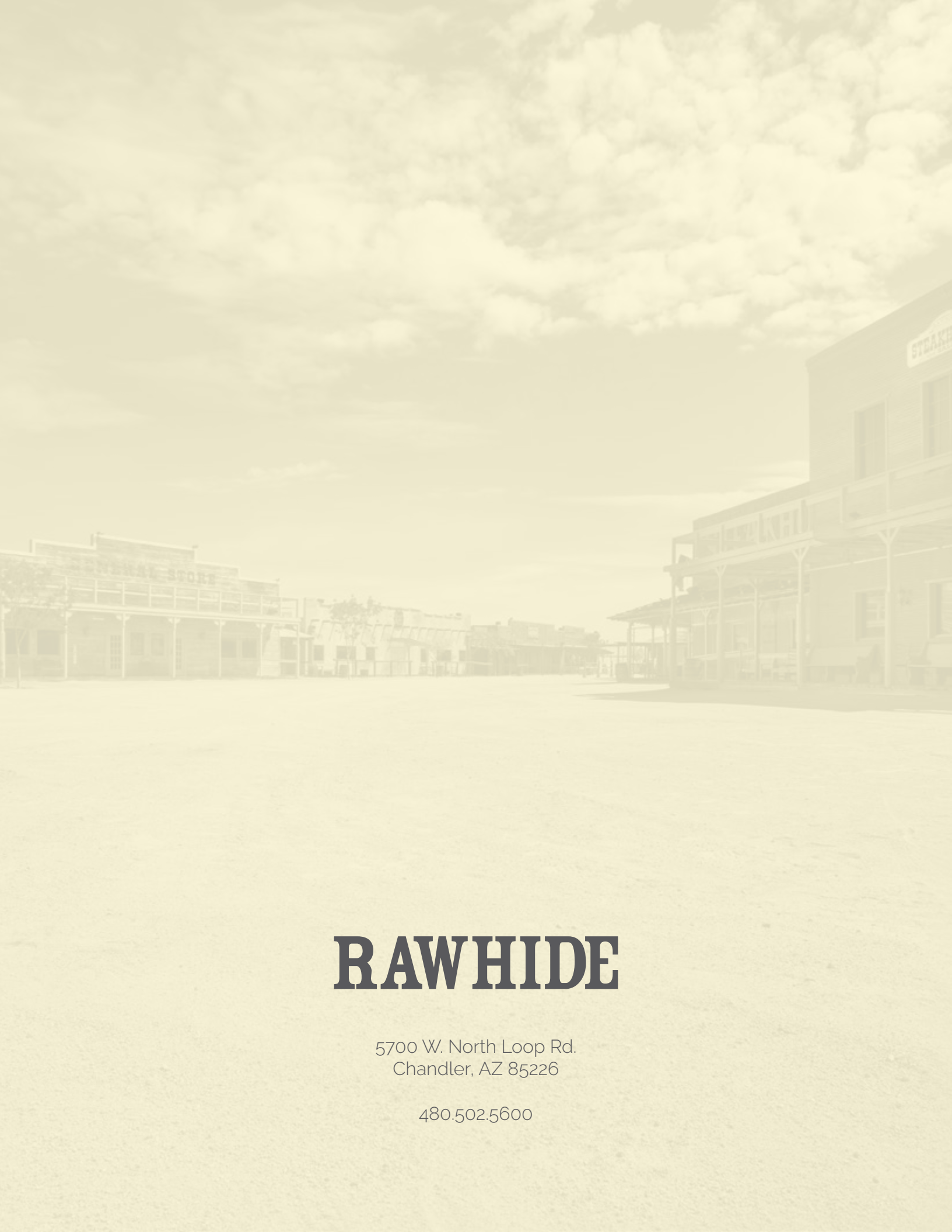
\$5

Non-Alcoholic

20oz Pepsi, Diet Pepsi, Twist Mist and Aquafina

\$4





RAWHIDE

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Chandler, AZ 85226

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