

OUR STORIES – **TAPATIO CLIFFS**

FLAVOR

2024

**TASTE
EXPLORE
ENGAGE
TOAST**

**“THE KEY TO A
GREAT KITCHEN, IS
SURROUNDING
YOURSELF WITH
GREAT CHEFS.”**

—CHEF WARREN DEVEUVE

**A CULINARY
MELTING POT**

ARIZONA'S DIVERSE
CUISINE

CITY FLAVORS:

CURATED MENUS &
EXPERIENCES

AM/PM BREAKS

SWOON-WORTHY
“ACTION” STATIONS



Hilton

PHOENIX TAPATIO CLIFFS RESORT

Flavor 2024

Welcome to Tapatio Cliffs

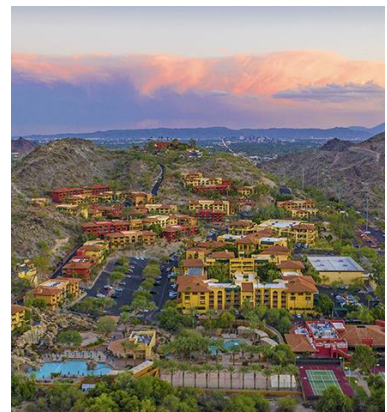
At Hilton, we like to think the best meetings and events go beyond four walls or the 9-to-5 business day. When thoughtfully planned—when designed to WOW—they inspire ideas and action, turn peers into friends, create shared memories, and leave an indelible impression on everyone involved.

Like all of the special places and destinations you'll discover when staying at a Hilton hotel, Hilton Phoenix Tapatio Cliffs Resort offers an abundance of things to do, sights to see, and unique settings. The sky's the limit, and we want you to enjoy the best Hilton and this city have to offer.

That's why we're delighted to bring you this issue of FLAVOR, where you'll find our Hilton Phoenix Tapatio Cliffs Resort stories, our menus and our chefs' choices for things to taste, explore, engage, and toast.

Think of FLAVOR as your digital concierge with locally inspired menus and other special food and beverage offerings to help you create an unforgettable experience for your clients or attendees.

Come and explore with us on these pages. Together, we'll create a whole new flavor for your next meeting or even one curated for you in a space only Hilton can provide.



Hilton Phoenix Tapatio Cliffs Resort

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STORIES OF HILTON PHOENIX TAPATIO CLIFFS RESORT



I grew up in Arizona hiking, motor cycling and skeet shooting with my family from a young age. My interest in cooking came from helping my mother in the kitchen as often as possible. The kitchen table was always the center of our family's universe. In 1982 I started washing dishes at this very resort! The aromas from grills, stocks and the whole buzz of a finely tuned kitchen was very exciting. That was it, I loved it! While joining the Phoenix Chefs Association apprenticeship program and working at steakhouses, Mexican restaurants and convention centers until graduation, I learned the value of team building with a diversity of wonderful coworkers. The growth from cook to Executive Chef taught me that banquet cuisine should be created at the same high standards of a fine restaurant. Ingredients, quality, and presentation are never to be compromised.

A Culinary Melting Pot

BANQUET CHEF
WARREN DEVEUVE

TWO OF THE GREAT BENEFITS of being a chef in Arizona are the incredibly long growing seasons and the unique cultural influences that come alive in our state's cuisine. The Tapatio Cliffs ballroom culinary team shows this off every day. The climate is amazing for its ability to produce a bounty of fresh produce at times when the rest of the nation has to rely on ingredients often grown as far away as the southern hemisphere.

Our winter sees some of the best lettuce, citrus, (including the famous blood orange), broccoli, artichoke and so much more! If it is green, it grows here all winter long. This gives us the ability to truly buy local and fresh, with next day delivery, when so many other places are only giving farm to table lip service. We have stunning Heirloom tomatoes and other produce year round. It's an unbelievable advantage as a chef to be able to go to the markets and see firsthand what is coming out of the fields. Creativity blooms when you hold it in your hand and at Tapatio Cliffs, we use a produce vendor that is directly tied to each of these farms so we never miss an opportunity!

Arizona also boasts one of the best culinary melting pots in the nation. The diversity of cuisine is unique and inspirational. The blending of western frontier influences, California fresco and most importantly Mexican and other Southwestern techniques and flavors provides an endless opportunity to create and redefine our ballroom menus. The food is bold and flavorful as it reflects the mix of Aztec, Native American, Spanish and Anglo influences.

Regional styles such as New Mexican, Tex-Mex, Sonoran and traditional Mexican cuisine can be detected in today's Arizona restaurants, homes and here at the Hilton Phoenix Tapatio Cliffs Resort. While Arizona cuisine tends to be less spicy than traditional Mexican fair, it is very robust.

As the Mexican revolution of 1910 drove immigrants to southern Arizona for safety, they brought many ingredients and techniques that heavily influenced the state, giving birth to what is known as Sonoran cooking. Divergence from the traditional corn tortilla to flour is a major difference that resulted from the migration from the neighboring state across the border which produces wheat instead of corn. The flour tortilla is what makes the burrito possible. Arizona is credited for then creating the chimichanga by deep frying the burrito.



Sonoran cuisine is now widely copied but rarely executed the way it can only be done by those who live it firsthand. Our team has rich family histories deeply rooted in home cooking and traditional recipe preparation. We celebrate their contributions as it gives our menus a depth of diversity and flavor that speaks to genuine cuisine that can't be bought premade. Real cooking happens in many stages. Drying, roasting, simmering of various chilies, peppers, spices and other ingredients takes a lot of love and desire to ultimately serve meals that have our guests actually asking staff for recipes to take home with them. Nothing makes our team prouder than to share their family's heritage with our guests that stay here at Hilton Phoenix Tapatio Cliffs Resort.



Continental Breakfasts

Continental breakfast pricing is based on 60 minutes of service

Keep It Simple (IV, CN)

selection of orange and apple juice | bagels, petite muffins, sourdough bread and English muffins | butter, almond butter, peanut butter, assorted cream cheeses and jams | assorted cereals | whole fruits | almond, soy, low fat milk | hot ancient grain oatmeal | Greek yogurts, granola, dried fruit, fresh berries | freshly brewed coffee and international teas with flavored creamers and assorted sweeteners

GF muffins & breads available upon request

\$36 per person

Mind & Body (IV, CN)

selection of orange, cranberry and vegetable juice | multi-grain breads and croissants | whole-wheat bagels | preserves, almond butter, peanut butter and assorted cream cheeses | fresh cut seasonal fruits | Greek yogurts | honey blueberry flaxseed overnight oats | granola cereal station with fresh berries and nuts | almond, soy and low fat milk | peeled hard-boiled eggs | freshly brewed coffee and international teas with flavored creamers and assorted sweeteners

GF muffins & breads available upon request

\$43 per person

Breakfast Enhancements

One food station per 100 guests

► Food station set-up and support fees are an additional cost

Arizona Morning Burrito

eggs, potatoes, green chilies, onions, cheddar Jack cheese, Tapatio house-made salsa (on the side)

select one: bacon, chorizo, sausage, ham

\$11.50 per person

Southwest Burrito ^(V)

eggs, roasted sweet potatoes, red bell peppers, black beans, pepper Jack cheese, locally made tortillas

\$10.50 per person

Egg White Whole-Grain Croissant Sandwich ^(V)

egg whites, roasted cherry tomatoes, onions, sautéed kale, mozzarella

\$11.50 per person

Grilled English Muffin Sandwich

scrambled eggs, grilled Canadian bacon, American cheese, toasted English muffin

\$10.50 per person

Western Buttermilk Biscuit Sandwich

scrambled egg, sausage patty, Chef's country gravy, fresh baked biscuit

\$10.50 per person

Ancient Grain Oatmeal ^(V, VN, DF, CN)

steel-cut oats, tri-color quinoa, ground flax seed, dried fruits, agave syrup, almond and soy milk

\$10.50 per person

Eggs to Order Station ^(GF)

fresh eggs, egg whites, cheddar Jack cheese, mushrooms, bacon, spinach, tomatoes, ham, onions, bell peppers

\$16.50 per person

Breakfast Quesadilla Station

scrambled eggs, chorizo, tomatoes, fresh roasted chilies, spinach, cheddar, Oaxaca and Cotija cheese, flour tortillas, salsas and hot sauce

\$13.50 per person

Build Your Own Avocado Toast Station

toasted baguette slices, crushed Hass avocados, baby Heirloom tomatoes, sliced hard-boiled eggs, crumbled bacon, queso fresca, scallions, micro arugula, roasted corn, assorted hot sauce, flavored oils and salts on the side

\$14.50 per person

Jump for Juice Smoothie Display

Energy ^(V, GF, CN)

pineapple, spinach, almond milk, apple juice, honey, soy pea protein, ice

Smart ^(V, GF)

orange juice, prickly pear juice, mango, Greek yogurt, agave nectar, soy protein, ice

Hangover ^(V, GF, CN)

blackberry, blueberry, strawberry, banana, almond milk, Greek yogurt, honey, ice

\$13.50 per person

Self-Serve Breakfast

Self-serve breakfast pricing is based on 60 minutes of service

All breakfasts include: orange, prickly pear-orange, apple, cranberry, vegetable and grapefruit juice | freshly brewed coffee and international teas with flavored creamers | seasonal fruits | assorted bagels, whole-grain and fruit breads | jams, butter and peanut butter | Greek yogurts | assorted cereals | bananas and fresh berries | almond, soy and low fat milk

GF muffins & bread available upon request

\$51.00 per person

Hot Entrees

select one:

Simply Scrambled Eggs (V, GF)

cage free scrambled eggs, cheddar Jack cheese, house made salsa, assorted hot sauce

Huevos Mexicana (GF)

scrambled eggs flavored with chorizo, green chili, onion, red peppers. Served with tortilla, salsa, cheddar Jack cheese

Sonoran Style Scrambled Eggs Benedict

caramelized peppers, onion, chorizo, egg, chipotle hollandaise, toasted muffin

Garden Vegetable Egg Muffin (V, GF)

baked eggs, sautéed kale, zucchini, red peppers, mozzarella, roasted tomato sauce

Stone Ground Blue Corn Pancakes (V, CN)

candied pecans, whipped sweet honey butter, warm prickly pear and maple syrup

Buttermilk Biscuits & Gravy

fresh baked biscuits, Chef Llukan's country gravy

Ranch Hand Fried Steak

Chef Llukan's country gravy

additional entrée \$4 per person

Sides

select one:

Red Potatoes (V, VN, GF, DF)

Tapatio seasoned salt, parsley

Yukon Gold Potatoes (V, VN, GF, DF)

scallions, fresh herbs, sea salt, pepper

Russet Potatoes O'Brien (V, VN, GF, DF)

sliced potatoes, onion, bell peppers

Hash Brown Potatoes (V, VN, GF, DF)

shredded Russet potatoes, parsley

Arizona Grits (V, GF)

smoked cheddar, desert honey

Ancient Grain Oatmeal (V, VN, DF, CN)

steel-cut oats, tri-color quinoa, ground flax seed, dried fruits, agave syrup, almond and soy milk

White Bean Hash (GF, DF)

smoked bacon, mushrooms, bell peppers, shallots, olive oil, pepper

additional side \$3 per person

Meats (GF, DF)

select two:

Applewood-smoked bacon | grilled ham steaks | chicken apple sausage | turkey sausage links | pork sausage links | spicy smoked pork sausage | turkey sausage patties

additional meat \$3 per person

BREAKFAST MENUS



Plated Breakfasts

Plated breakfast pricing is based on 60 minutes of service

All plated breakfasts include: orange juice | regular and decaf coffee, variety of herbal and regular teas | assorted breakfast pastries

Local Farm-Fresh Scrambled Eggs ^(GF)

cheddar, chives, hickory-smoked bacon, Tapatio Cliffs breakfast potatoes, caramelized onions, herbs, fresh baby roma tomatoes, olive oil

\$39 per person

Cinnamon Almond Brioche French Toast ^(CN)

spicy southwest sausage, warm mixed berry compote, maple syrup

\$40 per person

Tapatio Cliffs Benedict

buttermilk biscuit, poached eggs, sausage patty, chipotle hollandaise, avocado, crème fraiche, sliced fresh fruit

\$43 per person

Steak & Eggs ^(GF)

grilled top sirloin steak, ranchero sauce, fresh local scrambled eggs, Jack cheese, grilled Yukon potatoes, fresh fruit

\$49.50 per person

Healthy Breakfast

poached eggs on top of toasted ciabatta kale, spinach, feta cheese, extra-virgin oli oil, sliced fresh fruit, grilled turkey sausag links

\$46 per person

Plated Breakfast Enhancements

Greek Yogurt Banana Split ^(V, GF, CN)

vanilla Greek yogurt, split bananas, candied pecans, honey drizzle

\$9.50 per person

Banana & Mango Smoothie ^(V, GF)

\$9.50 per person

Mixed Berry Crème Fraiche Martini ^(V, GF)

\$10.50 per person

Heirloom Tomato Carpaccio & Smoked Salmon Crostini

avocado crème, lemon olive oil

\$13.50 per person



**STORIES OF
HILTON PHOENIX
TAPATIO CLIFFS
RESORT**

I've made my career in food, and there's no question how it's influenced me. But, working in Tapatio Cliffs' banquet kitchen has allowed me to thrive outside of my career. Phoenix has become my home, but there is nothing more exciting to me than exploring a new part of the US with my sons and wife. The quality time with my family, and new food we experience together, are what I live for. From Las Vegas and California, to the mountains of Colorado, they all make up a piece of the American West. Each stop brings fresh inspiration that I bring back to Tapatio Cliffs!



AM Break

Breaks are based on 30 minutes of service

Additional charges may apply for more than one break location

Greek Yogurt Parfaits (IV, CN)

glasses of vanilla Greek yogurt, fresh seasonal berries, dried fruit, nuts, desert honey, almond granola, mini raspberry granola muffins, chocolate cream cheese muffins, assorted flavored mineral waters

[\\$26 per person](#)

Local Farmers Market (IV, CN)

orange prickly pear smoothie shots, banana nut bread, fresh dipping vegetables, almond and cashew butter, ranch dressing, herb vinaigrette, honey mustard, Arizona seasonal fresh-cut fruits, brewed raspberry iced tea, flavored mineral waters

[\\$24 per person](#)

Strawberry Break (IV)

strawberry Nutri-Grain bars, plain and chocolate-dipped strawberries, strawberry smoothies, strawberry lemonade, strawberry-mint agua fresca

[\\$23 per person](#)

Dunkers & Doughnuts (IV)

assorted flavors of fresh doughnut holes, whole fruit, flavored milks, regular and decaf coffee, mineral waters

[\\$23 per person](#)

Arizona Trail (IV, CN)

vessels of spicy Sedona and Grand Canyon trail mix, assorted KIND bars, dried apricots, mangoes, dates, Calimyrna figs, cucumber-mint agua fresca, mineral waters

[\\$25 per person](#)

Avocado Toast Break (IV, CN)

toasted baguettes, Hass avocado, hard-boiled eggs, scallions, roast corn, queso fresca, micro arugula, flavored olive oils and sea salts, avocado smoothie (avocado, spinach, pineapple, almond milk, honey)

[\\$24 per person](#)

Beverage Break Packages

freshly brewed regular and decaf coffee, tea service, soft drinks, bottled water

[Half Day - \\$32 per person](#)

[Full Day - \\$46 per person](#)

freshly brewed Starbucks regular and decaf coffee, tea service, soft drinks, bottled water

[Half Day - \\$37 per person](#)

[Full Day - \\$51 per person](#)



PM Break

Breaks are based on 30 minutes of service

Additional charges may apply for more than one break location

Pick Me Up (V, GF, CN)

classic old-fashioned hard candy and assorted soft candies (salt water taffy, licorice, jelly beans), candy bars, assorted KIND bars, agua fresca, assorted energy drinks

\$23 per person

Cookies & Milk (V, CN)

rich chocolate chip, chewy peanut butter, chunky oatmeal raisin and white chocolate macadamia nut cookies, ice-cold regular and chocolate milk

\$22 per person

Chip It & Dip It (GF)

fresh fried potato chips, colorful corn tortilla chips, chipotle ketchup, ranch, caramelized onion and bacon dip, cheeseburger dip, avocado tomatillo salsa, hot sauce, flavored mineral waters

\$23 per person

Going Nuts (V, CN)

raw and smoked almonds, roasted pistachios, cashews, honey-roasted peanuts, roasted brazil nuts, caramel pecan triangles, prickly pear lemonade, flavored mineral waters

\$24 per person

Ballpark (CN)

sea salt popcorn, chips and nacho cheese sauce with pickled jalapeños, soft pretzel bites, mini corn dogs with spicy mustard, ketchup, peanuts, bottles of Classic Coke, mineral waters

\$25 per person

Grab a Snack (V, CN)

assorted flavored chips, Chex mix, Goldfish, Cheez-It, Rice Krispies treats, honey-roasted peanuts, fruit trail mix, Nutter Butters, Fig Newtons, flavored iced tea, agua fresca

\$22 per person

Spicy Southwest (V)

pita chips, roasted red pepper hummus, black bean hummus, assorted vegetables, sweet honey-garlic dip, ranch dip, spicy pickled vegetables, peppercorn ranch dip, assorted mineral waters, agua fresca

\$25 per person

Take a Hike (V, CN)

variety of nuts, fruits and chocolates to create your own trail mix, assorted KIND bars, refreshing cucumber-lemon water, assorted mineral water

\$27 per person



À La Carte Refreshments

All items from bake shop and extra goodies are sold by the dozen

Additional charges may apply for more than one break location

Snacks

- assorted muffins ^(V, CN) \$61 per dozen
- breakfast breads ^(V, CN) \$61 per dozen
- assorted danishes ^(V, CN) \$62 per dozen
- buttered croissants ^(V) \$63 per dozen
- sweet baked scones ^(V, CN) \$63 per dozen
- bagels & flavored cream cheeses ^(V) \$66 per dozen
- assorted individual cereals ^(V) \$48 per dozen
- variety of fresh baked cookies ^(V, CN) \$60 per dozen
- chocolate fudge brownies ^(V, CN) \$61 per dozen
- assorted doughnuts ^(V, CN) \$59 per dozen
- assorted doughnut holes ^(V) \$34 per dozen
- fruit skewers, yogurt & honey ^(V, GF) \$63 per dozen
- seasonal whole fruit ^(V, VN, GF, DF) \$53 per dozen
- chocolate-dipped strawberries ^(V, GF) \$65 per dozen
- granola bars ^(V, CN) \$51 per dozen
- assorted protein bars ^(V, CN) \$57 per dozen
- assorted ice cream novelties ^(V, CN) \$63 per dozen
- full-sized candy bars ^(V, CN) \$52 per dozen
- individual fruit yogurts ^(V, GF) \$53 per dozen
- individually packaged trail mix ^(V, CN) \$71 per dozen
- individually packaged Cracker Jacks ^(V, GF, CN) \$52 per dozen
- individually packaged Oreos & Fig Newtons ^(V, VN, DF) \$53 per dozen
- Individually packaged pretzels & chips ^(V) \$51 per dozen
- individually packaged salted peanuts ^(V, VN, GF, DF, CN) \$63 per dozen
- individually packaged beef jerky ^(GF, DF) \$74 per dozen

Brew

- Starbucks regular/decaf coffee \$110 per gallon
- Royal Cup regular/decaf coffee & hot tea \$98 per gallon
- iced tea \$98 per gallon
- hot chocolate packets \$5.50 each

Chill

- assorted fruit juices \$89 per gallon
- fruit punch or lemonade \$84 per gallon
- basil lemonade \$84 per gallon
- fruit aqua fresca \$50 per gallon
- non-sparkling water \$5.50 each
- individual bottled juice \$6.50 each
- assorted NAKED juices \$9.50 each
- assorted flavored Gatorade \$8.50 each
- soft drinks \$5.50 each
- mineral water \$6.50 each
- Red Bull -regular & sugar-free \$9.50 each
- Rockstar energy drinks \$8.50 each



LUNCH MENUS



The Tailgate

Minimum 50 guests, maximum of 60 minutes of service

Freshly brewed iced tea is served with all self-serve luncheons

► Food Station Set-up and Support fees are an additional cost

Salads

Mixed Greens (V, GF)

iceberg, romaine, purple cabbage, carrots, cucumbers, onions, assorted dressings

Harvest Apple Walnut (V, GF, CN)

Fuji apples, crumbled goat cheese, walnuts, apple vinaigrette

Pineapple Coleslaw (V, GF)

Sides

Fresh Fruit Salad (V, VN, GF, DF)

Brown Sugar Baked Beans (V, VN, GF, DF)

Parmesan Potato Wedges (DF)

Idaho potatoes roasted with garlic and parmesan

Assorted Bags of Chips (V)

Doritos, Cheetos, Sun Chips, barbecue, jalapeño, plain

Sandwiches & Wraps

Smoked Brisket

shaved smoked brisket, ancho barbecue sauce, coleslaw, soft roll

Herb Crusted Honey Cured Ham

white cheddar, lettuce, tomatoes, Dijonnaise spread, pretzel roll

Smoked Turkey

roasted garlic aioli, caramelized onions, provolone cheese, fresh greens, focaccia bread

EVOO Roasted Vegetable Wrap (V, VN, DF)

caramelized squash, carrots, onions, bell peppers, sliced tomatoes, assorted greens, tomato tortilla, balsamic syrup

Hot Mains

condiments include: Swiss cheese, cheddar cheese, sport peppers, tomatoes, green chilies, lettuce, onions, jalapeños, pickles, relish, ketchup, mustard, mayo

Meatball Sliders

marinara, provolone, ciabatta

*Charbroiled Burgers (DF)

applewood-smoked bacon, Tapatio Cliffs brioche

*Red Chile Marinated Grilled Chicken (DF)

Tapatio Cliffs brioche

*All Beef Vienna Hot Dogs (DF)

hot dog bun

*Beer Bratwurst (DF)

bacon sauerkraut, hoagie roll

Chipotle Black Bean Burgers (V, VN, DF)

oat top bun

Soups

include soup selection – additional \$2 per person

Potato Chowder

Garden Vegetable (DF)

Sweets

Fudge Brownies (V, CN)

Rice Krispies Treats (V, GF)

Cold Buffet \$59 per person

three salads | three sandwiches | chips | dessert assortment

Hot Buffet \$63 per person

two salads | three hot mains | two sides | dessert assortment

South of the Border

Minimum 50 guests, maximum of 60 minutes of service

Freshly brewed iced tea is served with all self-serve luncheons

► Food Station Set-up and Support fees are an additional cost

Salads

- Ceviche** (GF, DF)
shrimp, scallops, citrus juice, Spanish onion, cilantro, serrano chili
- Arizona Field Greens** (V)
jicama, orange, julienne carrots, grape tomatoes, chili croutons, Cotija cheese, assorted dressings

- Black Bean** (V, GF)
roasted corn, tomatoes, red onions, cilantro, scallions, Cotija cheese, lime vinaigrette

Sides

- Mexican Red Rice** (GF, DF)
tomato, black beans, roasted corn
- Corn Chips, Salsa Verde & Salsa De Olivo** (GF, DF)

Sandwiches & Wraps

- Mesquite Turkey Wrap**
mesquite smoked turkey, bacon, pepper Jack cheese, avocado aioli, tomatoes, greens, spinach tortilla
- Black Pepper-Crusted Roast Beef**
shaved beef, roasted corn and chipotle aioli, Jack cheese, jalapeño cheddar roll

- Spicy Chicken Salad** (DF)
leaf lettuce, tomatoes, ciabatta roll

- Southwest Veggie Wrap** (V, DF)
cumin roasted sweet potato, black beans, avocado, greens, tomatoes, chipotle aioli, wheat tortilla

Hot Mains

- Pollo Fajitas**
marinated thin strips of chicken, grilled peppers, onions, house made salsa and guacamole, sour cream, cheddar Jack cheese, locally made flour tortillas
- Carne Fajitas**
marinated thin strips of beef, grilled peppers, onions, house made salsa and guacamole, sour cream, cheddar Jack cheese, locally made flour tortillas

- Three Cheese Enchiladas** (V, GF)
Jack, cheddar and panela cheese rolled in fresh corn tortillas, roasted tomatillo sauce

- Chicken Enchiladas** (GF)
shredded chicken breast and cheddar Jack cheese rolled in fresh corn tortillas, roasted tomatillo sauce

- Locally Made Traditional Green Corn Tamales** (V, GF)

- Locally Made Traditional Pork Tamales** (GF)

add vegan Tamales – additional \$2 per person

Soup

include soup selection – additional \$2 per person

- Chicken Tortilla** (GF, DF)
roasted pumpkin seeds, crispy corn tortilla strips

Sweets

- De Leche Cheesecake Bites** (V, CN)
- Mexican Wedding Cookies** (V, CN)

Cold Buffet \$58 per person
three salads | three sandwiches | chips | dessert assortment

Hot Buffet \$62 per person
two salads | three hot mains | two sides | dessert assortment

The Mediterranean

Minimum 50 guests, maximum of 60 minutes of service

Freshly brewed iced tea is served with all self-serve luncheons

► Food Station Set-up and Support fees are an additional cost

Salads

Arugula & Pear ^(V,GF,CN)

arugula, local greens, pear, gold raisins, almonds, parmesan, balsamic and ranch dressing

Bulger Salad ^(V)

bulger wheat, chickpeas, grape tomatoes, cucumbers, scallions, feta, parsley, lemon olive oil vinaigrette

Roasted Asparagus Salad ^(V, VG, GF, DF)

platters of roasted asparagus, Heirloom tomatoes, topped with herbed vinaigrette and fresh basil

Sides

Roasted Cauliflower, Brussels Sprouts & Heirloom Carrots ^(V, VN, GF, DF)

red pepper hummus drizzle

Roasted Marble Potatoes ^(V, VG, DF, GF)

garlic, EVOO, feta, herbs

Sandwiches & Wraps

Pesto-Marinated Grilled Chicken

smoked provolone, lettuce, tomatoes, sprouts, garlic aioli, sun-dried tomato focaccia

Italian Sub

soppressata, ham, pepperoni, provolone, shaved lettuce, onions, tomatoes, pepperoncinis, Greek oregano, olive oil, vinegar, soft Italian roll

Chick Pea Salad ^(V, DF)

greens, tomatoes, soft roll

Mediterranean Turkey Wrap

turkey, feta, greens, olives, red onions, tomatoes, herbed tortilla

Hot Mains

Pesto Roasted Chicken Breast ^(GF)

artichokes, olives, herbs, lemon caper sauce

Roasted Shrimp & Sweet Potato Orzo

olive oil, garlic shrimp, spinach, grape tomatoes, yellow peppers, spinach, feta, red pepper pesto

Casarecce Pasta ^(GF, V)

EVOO, garlic, spinach, zucchini, onion, baby portabella, red peppers, herbs, parmesan

Soup

Include soup selection – additional \$2 per person

Chef Jerzy's Tuscan Soup

kale, spicy sausage, potatoes, onion, carrots, cream

Sweets

Lemon Ricotta Cheesecake

Orange Amaretto Cookies

Cold Buffet \$60 per person

three salads | three sandwiches | chips | dessert assortment

Hot Buffet \$64 per person

two salads | three hot mains | two sides | dessert assortment

The Power Bowl

Minimum 50 guests, maximum of 60 minutes of service

Freshly brewed iced tea is served with all self-serve luncheons

► Food Station Set-up and Support fees are an additional cost

Grains

brown rice, cilantro-lime rice, cauliflower rice

Greens

assortment of local grown lettuce, kale and baby spinach

Proteins

shredded rotisserie chicken, chili spiced grilled shrimp, pork carnitas

Toppings

Grape tomatoes, cucumbers, carrots, roasted butternut squash, roasted corn, black beans, chickpeas, hard-boiled eggs, red onions, pickled jalapeños, roasted almonds, sour cream, guacamole

Cheese

cotija, cheddar Jack, feta, parmesan

Dressings

jalapeño ranch, red wine vinaigrette, thousand island, EVOO & vinegar

Sweets

Blueberry Crumb Bars (V, CN)

Double Chocolate Cake bites (V)

\$65 per person



The Cliffs

Minimum 50 guests, maximum of 60 minutes of service

Freshly brewed iced tea is served with all self-serve luncheons

► Food Station Set-up and Support fees are an additional cost

Salads

Crisp Field Greens (V, GF, CN)

raspberries, sugared walnuts, goat cheese, Chef's selection of dressing

Baby Heirloom Tomato (V, VN, GF, DF)

fresh baby tomatoes, Hot House cucumbers, red onion-herb vinaigrette

Chickpea & Broccoli (V, VN, GF, DF)

chickpeas, broccoli, red peppers, Spanish onions, red wine vinaigrette

Sides

Chef's Local Garden Fresh Vegetables (V, VN, GF, DF)

Garlic Brown Rice Pilaf (GF, DF, CN)

onions, green peppers, mushrooms, roasted almonds

Herb Roasted Tri-Color

Fingerling Potatoes (V, VN, GF, DF)

Sandwiches & Wraps

Cashew Chicken Salad Wrap (DF, CN)

greens, sliced tomatoes, garlic herb tortilla

Cranberry Turkey Sandwich

provolone, greens, cranberry mayo, wheat bread

Roasted Pork Sandwich

provolone, caramelized onions, mushrooms, garlic mayo, ciabatta roll

Roasted Portobello & Tomato Sandwich (V)

mushrooms, yellow tomatoes, greens, herbed goat cheese spread, ciabatta roll

Hot Mains

Lemon Rosemary Garlic Seared Chicken (GF, DF)

cremini mushroom reduction

Seared Honey Glazed Atlantic Salmon (GF)

light piquillo pepper sauce, serrano citrus salsa

Roasted Pork Loin (DF)

pearl onion gravy

Vegetable Risotto (V, GF)

assorted seasonal vegetables, vegetable stock, parmesan

Soups

Include soup selection – additional \$2 per person

Wild Mushroom Bisque (V)

French Onion Soup

olive oil croutons

Sweets

Assorted Cheesecake Bites (V, CN)

Apple Crumb Bars (V)

Cold Buffet \$63 per person

three salads | three sandwiches | chips | dessert assortment

Hot Buffet \$67 per person

two salads | three hot mains | two sides | dessert assortment

The Picnic Day

Minimum 50 guests, maximum of 60 minutes of service

Freshly brewed iced tea is served with all self-serve luncheons

► Food Station Set-up and Support fees are an additional cost

Salads

Tossed Garden Greens ^(V, GF)

carrots, tomatoes, cucumbers and sprouts,
Chef's selection of dressings

Chive Potato ^(V, VN, GF, DF)

red potatoes, Dijon dressing, chives

Pineapple Coleslaw ^(V, GF, DF)

Cheddar Macaroni ^(V)

Farro & Tomato ^(V, VN, DF)

farro grain, heirloom tomatoes, parsley, red
peppers, caper vinaigrette

Red Berry Fruit ^(V, VN, GF, DF)

strawberries, raspberries, watermelon,
chopped mint

Sides

Barbecue Baked Beans ^(GF)

Corn & Green Chili Casserole ^(V)

Fresh Fried Potato Chips ^(VN, GF)

Sandwiches & Wraps

Ham & Cheddar Biscuit

smoked ham, cheddar, apricot mustard

Classic BLT Wrap ^(DF)

Applewood-smoked bacon, iceberg lettuce,
tomatoes, mayo, herbed flatbread

Buffalo Chicken Wrap

blue cheese, mayo, lettuce, tomatoes,
spinach tortilla

Oven Roasted Vegetables ^(V)

roasted seasonal vegetables, Boursin
cheese spread, greens, tomatoes,
savory flatbread

Hot Mains

Herb Citrus Roasted Chicken ^(GF, DF)

bone-in breasts and legs

Shredded Barbecue Beef Sandwiches ^(DF)

tangy barbecue sauce, assorted soft rolls

Grilled Italian Sausage

tomato sauce, mozzarella, peppers, onions, hoagie roll

Baked Vegetable Ziti ^(V)

onions, peppers, assorted squash, mushrooms, marinara
sauce, mozzarella

Soups

Include soup selection – additional **\$2 per person**

Minestrone ^(DF)

Hearty Chicken Noodle ^(DF)

Sweets

Fudge Brownies ^(V, CN)

Blueberry Crumb Bars ^(V, CN)

Cold Buffet **\$56 per person**

three salads | three sandwiches | chips | dessert assortment

Hot Buffet **\$60 per person**

two salads | three hot mains | two sides | dessert assortment

Plated Lunches

Minimum of 25 guests

Plated lunches include freshly brewed coffee and tea service

Only one selection from each course per party; dietary restrictions will be accommodated

Salads

Select one:

Farm Fresh ^(V)

local greens, cucumbers, carrots, red onions, sprouts, sweet grape tomatoes, Cotija cheese, croutons, Chef's selection of dressings

Arizona ^(V, GF, DF)

romaine, jicama, pepitas, fried tortilla strips, grape tomatoes, spicy cilantro-lime dressing

Spinach and Kale ^(V, GF, CN)

strawberries, honey-roasted almonds, yellow bell peppers, strawberry tarragon vinaigrette

Southwest Tossed ^(V, GF)

local greens, jicama, black olives, grape tomatoes, Cotija cheese, roasted pumpkin seeds, poblano-ranch dressing

Tapatio Garden ^(V, GF)

romaine hearts, orange, Grafton cheddar cheese, jicama, croutons, chef's selection of dressings



Entrées

Select one:

Grilled Steelhead Salmon ^(GF)

southwest chorizo, black rice pilaf, oven-roasted Heirloom cauliflower, cilantro-lime crème
\$60 per person

Slow Roasted Seared Cumin-Crusted Pork Loin ^(GF)

horseradish mashed potatoes, tomatillo sauce, pico de gallo
\$57 per person

Arroz con Pollo ^(GF, DF)

saffron Spanish black rice, jalapeño black bean coulis, serrano mango salsa
\$54 per person

White Bean Vegetable Tart ^(V)

white beans, artichoke hearts and roasted tomatoes in a savory herb dough with Florentine sauce accompanied with seasonal vegetables
\$51 per person

Herb-Roasted Chicken Breast ^(GF, DF)

forest mushrooms, applewood-smoked bacon ragout, herb roasted fingerling potatoes, local vegetables
\$53 per person

Sweets

Select one:

Wild Strawberry Tart ^(V)

wild strawberries, crème

Lemon Bundt Cake ^(V)

fresh seasonal berries

Fresh Fruit Tart ^(V)

dark chocolate sauce

Individual Prickly Pear Swirled Cheesecake ^(V)

chocolate sauce, fresh berries

Lemon Raspberry Torte ^(V)

chocolate and raspberry sauces

An Expression of Genuine Love and Heritage

WITH MARIA ALICIA RAMIREZ DE LOPEZ, PANTRY COOK

Over 18 years ago, Maria Alicia Ramirez De Lopez was inspired by her love of family and tradition to pursue a lifelong culinary career at Tapatio Cliffs. Her passion for food didn't hurt either! Alicia, as she is known, brings a strong work ethic and a knack for traditional Mexican cuisine to our ballroom kitchen.

Hailing from the small city of Piepad in south central Mexico, she was the oldest sibling and learned to cook with her mother at an early age. They never used a cookbook, or even a written recipe. It was all engrained to her memory while assisting her mother prepare meals for the whole family, week in and week out. It wasn't long before Alicia knew how crucial fresh ingredients are to the base of a meal, and how essential it is to be honest in preparing your food. No shortcuts, ever! Her mother's hard work, dedication, love of fine food were what Alicia admired most. And the time spent together with the family, made it all worthwhile.

During her childhood, Piepad was at the heart of the Mexican pork industry. Just as it was a part of Piepad, it was a part of Alicia's family as they made tender slow braised carnitas and, of course, traditional tamales around Christmastime. When it came to beef, she remembers how passionate the whole family was about their mouthwatering marinated carne asada. In a country known for its bold cuisine, Alicia mastered dishes that partnered juicy pork, chicken and beef with vibrant vegetable combinations, homemade tortillas and of course her family's signature roasted tomato salsa. The charred smoky flavor that comes from roasting the tomatoes, chilies, onion and garlic added depth and richness to the dishes.

Tapatio Cliffs is proud to have Alicia on our culinary team. She enjoys the freedom to bring to authentic southwestern cooking into our ballroom menus and has earned the right to prepare and display the food in the manner that she learned back in Piepad. With her keen attention to quality and beauty our guests rave about the food Alicia puts so much pride and love into every day!



Displays

Imported and Domestic Cheeses ^(V)

Amber Valley port derby, AZ pepper Jack, Cahill's porter, DeMill sharp cheddar, white Grafton maple smoked cheddar, Murcia Al Vino wine soaked goat cheese, Salemvilleville gorgonzola, Eurocrème garlic and herbs with fresh fruit garnish, butter crisp sesame and whole-grain wheat crackers

Small (serves 25) \$425 per tray

Medium (serves 50) \$650 per tray

Large (serves 100) \$1050 per tray

Fresh Fruit ^(V, VN, GF, DF)

cubed seasonal melons, fresh fruits, berries

Small (serves 25) \$325 per tray

Medium (serves 50) \$500 per tray

Large (serves 100) \$800 per tray

Fresh Vegetable ^(V, GF)

crisp fresh seasonal vegetables: broccoli, cauliflower, carrots, celery, zucchini, cucumbers, cherry tomatoes, jicama, buttermilk ranch dip

Small (serves 25) \$325 per tray

Medium (serves 50) \$450 per tray

Large (serves 100) \$650 per tray

Hummus ^(V, GF)

red pepper hummus and spicy black bean hummus with crispy pita chips and assorted fresh vegetables

Small (serves 25) \$350 per tray

Medium (serves 50) \$500 per tray

Large (serves 100) \$675 per tray



Light Snacks

All selections serve 25 guests per order

Mixed Nuts & Peanuts ^(V, VN, GF, DF, CN)

\$47 per pound

Hot & Spicy Nut Mix ^(V, VN, DF, CN)

toasted corn, sesame sticks, hot and spicy peanuts, pretzels, sunflower seeds, rice crackers, toasted almonds

\$45 per pound

Potato Chips ^(V, GF)

roasted garlic dip, sour cream dip, chipotle-buttermilk dip

\$65 per order

Black Bean Salsa, Alicia's Roasted Tomato Salsa & Guacamole ^(V, VN, GF, DF)

tri-colored corn chips

\$75 per order

Chile con Queso & Spicy Bean Dip ^(V, GF)

fiesta corn tortilla chips

\$85 per order

Three Cheese Hot Artichoke Dip ^(V)

artichokes, cream cheese, mozzarella, parmesan, served with flatbread crackers and Lavosh

\$80 per order

Spinach Dip ^(V)

served with toasted baguettes

\$75 per order

Bruschetta ^(V)

chopped tomatoes, parmesan, basil, garlic, served with toasted baguettes

\$75 per order

Cold Hors d'oeuvres

Minimum order of 50 pieces per item

► Additional supplemental surcharge applies for tray-passed service

Distinct

Ahi Tuna

wasabi and ginger in a spring roll cone
\$11.50 per piece

Sesame-Crusted Scallop ^(GF)

served on an oriental rice cake
\$10.50 per piece

Chipotle Plum Duck

served on blue cornbread with spicy red pepper cheese
\$10.50 per piece

Lamb Tenderloin

served on polenta with sun-dried tomatoes, whipped mascarpone and onion relish
\$11.50 per piece

Sushi Maki & Nigiri ^(GF)

assorted sushi maki: traditional California and spicy tuna rolls
assorted sushi nigiri: ahi, shrimp and salmon
\$11.50 per piece

Enhanced

\$9.50 per piece

Oven-Dried Tomato with Arugula ^(V)

olive oil crostini

Maytag Bleu Cheese ^(V, CN)

fig and caramelized pecans on brioche

Southwestern Chicken ^(GF)

black bean salsa, chipotle pepper cheese, sour cream drizzle, on blue corn tortilla

Spicy Shrimp

candied pineapple on a toasted round

Vanilla-Smoked Scallop ^(GF)

habanero glaze with mango chutney on a cucumber round

Sesame Tuna ^(GF)

wasabi mayo on an Asian rice cracker

Tequila Lime-Smoked Salmon Rose ^(GF)

on Indian corn crisp

Classic

\$8.50 per piece

Marinated Mozzarella & Sun-Dried Tomatoes ^(V)

served on sliced baguettes

Tomato & Mozzarella Stacks ^(V)

served on fresh focaccia

Artichoke, Olive & Roasted Garlic Bruschetta

tomatoes, basil, artichokes, Kalamata olives, roasted garlic, truffle-scented white bean, parmesan, prosciutto ham on crostini

Southwest Chipotle Pepper Tart ^(V)

mandarin orange and cilantro

Brie Tartlet ^(V, CN)

spicy apple chutney and candied walnuts on crostini

Marinated Manchego Cheese ^(V)

black olive tapenade on crostini

Vegetable Napoleon ^(V)

seasonal grilled vegetables on parmesan crisp

Teriyaki Chicken ^(GF)

rice crisp with red pepper spears and parsley

Smoked Chicken

herbed cheese on a crispy French bread crouton

Asian Chicken Salad

ginger root and vegetables in a spring roll cup

Ahi Stacks ^(GF)

layered with nori, slivered ginger, wasabi caviar

Antipasto Tower

Italian meats, cheeses, grilled vegetables on a toast point



Hot Hors d'oeuvres

Minimum order of 50 pieces per item

► Additional supplemental surcharge applies for tray-passed service

Distinct \$10.50 per piece

Jalapeño-Bacon Wrapped Scallops
sea scallops wrapped in jalapeño cured bacon

Green Rice & Black Bean Burrito (V, VN, DF)
rice with green chili, black beans and cilantro wrapped in a flour tortilla

Thai Scallop Spring Stick (DF)
scallops, rice, lime zest, jalapeños in a spring roll wrapper

Lobster Empanada
jalapeño and cheddar cheese dough stuffed with lobster, onions, mixed peppers and Monterey Jack

Pepper-Crusted Beef Tenderloin Brochette (GF, DF)
Whole-roasted garlic with a peppery jus

Enhanced \$9.50 per piece

Roasted Eggplant Mediterranean Cup (V, CN)
eggplant, onions, oven-roasted tomatoes, pine nuts, feta in a crispy flour tortilla

Tuscan White Bean Crisp (V)
fennel, garlic, onions, tomatoes, fontina cheese in a sun-dried tomato crisp

Pecan Chicken Tenders (CN)
chicken tenders rolled in panko and spiced pecans, buttermilk creole dip

Thai Peanut Chicken Satay (GF, DF, CN)
spicy Thai peanut sauce

Short Rib & Green Chili Quesadilla
house shredded beef short ribs and green chili with Jack cheese in a triangle shaped flour tortilla

Chili-Lime Chicken Kabob (GF, DF)
roasted chicken, onions, poblanos, red peppers

Crab Spring Roll
sesame seed-encrusted crab, Jack cheese blended with spices, sweet corn, served with Thai chili sauce

Peking Duck Spring Rolls (DF)
shredded duck, scallions, Hoisin sauce in a spring roll wrapper

Philly Steak & Cheese Spring Roll
Philly steak, peppers, onions and cheese rolled in a spring roll with pepperoncini dip

Manchego Beef Masa Dough Empanada
masa dough filled with tender beef and Manchego cheese

Steak Churrasco Kabob (GF, DF)
chipotle marinated cubes of sirloin, Brazilian inspired spices, onions, poblanos, red peppers

Santa Fe Chicken Eggrolls
grilled chicken, roasted corn, black beans, peppers, flour tortilla

Classic \$8.50 per piece

Parmesan Artichoke Hearts (V)
artichoke hearts stuffed with goat cheese, parmesan cheese crust

Deluxe Vegetable Spring Roll (V, GF, DF)
glass noodles, carrots, celery in a rice wrapper with sweet and sour sauce

Artichoke & Kalamata Olive (V)
sun-dried tomato tartlet filled with a creamy mixture of olives, artichokes and goat cheese

Black Bean Empanada (V)
black beans, roasted corn, jalapeños and cilantro in traditional empanada dough with Thai chili sauce

Buffalo Chicken Spring Rolls
spicy buffalo chicken and blue cheese in a phyllo spring roll wrapper with ranch dressing

Smoked Chicken Burrito
shredded chicken, peppers, Monterey Jack cheese and a splash of tequila wrapped in a flour tortilla with ancho cream sauce

Tandoori Chicken Satay (GF)
minted yogurt sauce

Crab Rangoon
crabmeat, cream cheese, spices in a wonton wrapper with Thai chili sauce

Machaca Beef Burrito
shredded beef, red chilies, onions and cilantro wrapped in a flour tortilla with ancho chili cream



Reception Station Package

Reception package pricing is based on 90 minutes of service

One Food Station Set-up per 100 guests

► Food Station Set-up and Support fees are an additional cost

Risotto Station ^(V)

Select One:

Cremini Mushroom & Brie Risotto ^(GF)

Herb-roasted petite chicken, garlic lemon demi-glace

Lemon-Scented Risotto ^(GF)

shrimp, herbs, brie cream, baby herbs

Starter Station

Antipasti ^(GF)

artichokes, Queen Creek olives, prosciutto, cured meats, grilled asparagus, sliced smoked provolone, basil oil, baby herbs

Poached Pear & Brie Salad ^(V, GF, CN)

dried apricots, cranberries, candied walnuts, bibb and frisee lettuce, champagne vinaigrette

Individual Aztec Little Gem Salad ^(V, GF)

roasted cherry tomatoes, jicama, roasted pumpkin seeds, corn tortilla strips, Cotija cheese, poblano chili dressing

Pasta Station

Gourmet Macaroni & Cheese

gemelli pasta tossed with selection of cheddar cheese or asiago sun-dried tomato sauce, grilled chicken, scallions, barbecue short ribs, applewood smoked bacon, mushrooms, parmesan bread crumb topping

Carving Station

Carved Rosemary Roasted Tenderloin of Beef ^(GF)

sherry glazed portobello mushrooms, cabernet reduction, Boursin mashed potatoes

Dessert Station ^(V)

Selection of Classic Mini Pastries & Coffee Station

\$139 per person

Reception Stations

Stations are designed to enhance receptions and may not be purchased unaccompanied

All chef action stations are priced for 60 minutes of service

One Food Station Set-up per 100 guests

► Food Station Set-up and Support fees are an additional cost.

Carving Stations

Carving stations must be purchased for number of guests attending event. All carvings are served with assorted petite rolls.

Seared Whole-Roasted Beef Tenderloin* (GF)

Serves 20 guests
roasted aioli, horseradish
\$665 each

Roasted New York Strip Loin* (GF)

Serves 25 guests
creamy horseradish, cabernet reduction
\$550 each

Pepita-Crusted Turkey Breast* (GF)

Serves 35 guests
corn and green chili sauce
\$400 each

Braised Barbecue Beef Brisket (DF)

Serves 40 guests
bacon cider barbecue sauce, sourdough, ciabatta rolls
\$550 each

Self - Serve Stations

Sushi Station (GF, DF)

Price based on 6 pieces per person
inside-out California rolls, spicy tuna rolls, vegetarian rolls, nigiri with seasoned rice and thin slices of shrimp, salmon, eel and ahi tuna, served with pickled ginger, soy sauce and wasabi
\$69 per person

Sliders

Select two:

Angus

grilled chuck patties, cheddar, caramelized onions, bacon jam, brioche roll

Barbecue Smoked Pork

pineapple coleslaw, ciabatta roll

Buffalo Chicken

crispy chicken, buffalo sauce, blue cheese celery dressing, French roll
\$34 per person

Street Tacos*

chicken, pork, shrimp with cilantro, diced onions, guacamole, sour cream, flour or corn tortillas, variety of pico de gallo and house-made salsas
\$35 per person

Build Your Own Bruschetta

olive oil grilled baguettes, traditional tomato, basil and garlic artichoke, herb and goat cheese roasted cremini mushroom, feta and herbs
\$25 per person

Farmers Market Salad (GF)

Chef's selection of fresh local lettuce, broccoli, Heirloom cauliflower and tomatoes, cucumbers, carrots, kidney and black beans and more, grilled chicken, Chef's selection of salad dressings
\$30 per person

Shrimp & Crab Claw Station

Price based on 4 shrimp & 2 claws per person
jumbo shrimp, crab claw, southwest remoulade and cocktail sauces
\$50 per person

Small Plates

Guajillo Crusted Gulf Shrimp

smoked cheddar grits, smoked tomato cream, corn tortillas, micro cilantro
\$28 per person

Southwest Crab Cakes (DF)

lump crab, peppers, cilantro, red pepper, remoulade, mango salsa, micro cilantro
\$36 per person

Pork belly & Beans

Seared Pork Belly, charro style black beans, pickled onions, lime sour cream, micro cilantro
\$26 per person

Bourbon Glazed Pork Medallions

Grilled pork tenderloin, roast garlic mashed, sweet & spicy bacon bourbon glaze, micro herbs
\$26 per person

Southwest Grilled Chicken Lettuce Wraps (GF)

fresh lettuce filled with achiote seared chicken breast, Oaxaca cheese, corn tortilla confetti strips, cilantro-lime sour cream
\$26 per person

Self-Serve Dinners

Minimum 50 guests

Self-serve dinner pricing is based on 90 minutes of service

Freshly brewed coffee and international teas with flavored creamers are served with all self-serve dinners

One Food Station Set-up per 100 guests

► Food Station Set-up and Support Fees are an additional cost

THE CLIFFS

Salads

Local Organic Spring Greens (V, GF, CN)

raspberries, goat cheese, toasted pecans, white pomegranate balsamic dressing

Tortellini Pasta (V)

sun-dried tomatoes, spinach, bell peppers, parmesan, olive oil-balsamic vinegar dressing

Cucumber & French Bean (V, GF, DF)

lemon shallot vinaigrette

Sides

Seasonal Vegetables (V, VN, GF, DF)

Olive Oil Roasted Fingerling Potatoes (V, VN, GF, DF)

Entrées

Select Three:

Herb-Seared Petite Chicken (GF)

Truffle-scented herb polenta and Madeira sauce with mushrooms

Sliced Herb-Roasted NY Strip (GF, DF)

cabernet herb reduction

Slow-Roasted Pork Loin (GF, DF)

Whole-grain mustard sauce

Seared Pacific Halibut (GF)

olives, tomatoes and herbs with a saffron sauce

Sweets

Assorted Flavored New York Cheesecake Bites (V)

Petite Chocolate Decadence Bites (V)

Mini Peach Cobbler Tarts (V)

\$122 per person

FALLS ISLAND

Salads

Organic Green (V, VN, GF, DF)

baby greens, julienne daikon radish, tomatoes, shitake mushrooms, bean sprouts, guava and ginger vinaigrette

Mango & Papaya (V, GF)

pineapple, strawberries, banana rum yogurt dressing

Shrimp & Udon Noodle (DF)

broccoli, shredded Napa cabbage, rice wine vinegar, soy and chili garlic sauce

Sides

Hoisin Glazed Stir-Fried Vegetables (V, VN, GF, DF)

Pacific Island Fried Rice (GF, DF)

Entrées

Sesame-Seared Mahi Mahi (GF, CN)

warm Napa cabbage slaw, light coconut lime jus, crushed macadamia nuts

Jerk Seared Petite Breast of Chicken (GF)

mango chutney glaze

Includes

Select One:

Korean Barbecue Strip Loin (GF, DF)

sesame soy glaze

Charred Kahlua Marinated Pork Loin (GF, DF)

sweet chili glazed with fried plantains

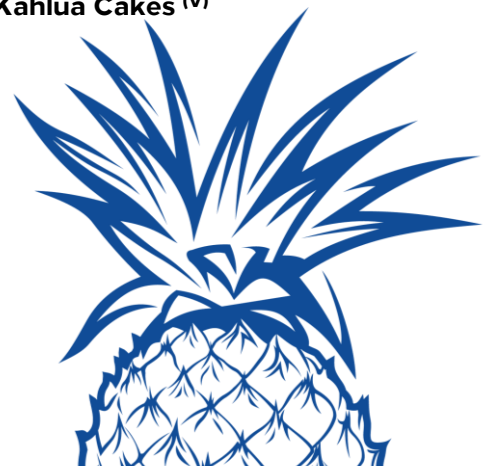
Sweets

Coconut Mousse Tarts (V)

Mango-Scented Cheesecake Bites (V)

Petite Chocolate Kahlua Cakes (V)

\$118 per person



Self-Serve Dinners

Minimum 50 guests

Self-serve dinner pricing is based on 90 minutes of service

Freshly brewed coffee and international teas with flavored creamers are served with all self-serve dinners.

SONORAN DESERT

Ensaladas

Arugula & Baby Greens (V, GF)

confetti carrots and jicama, fresh orange, roasted pumpkin seeds, Cotija cheese, orange poppy seed vinaigrette

Cucumber & Gulf Shrimp (GF, DF)

hot house cucumbers, gulf shrimp, Bermuda onions, mango vinaigrette

Pineapple Mango (V, GF)

toasted coconut and banana rum Greek yogurt dressing

Sides

Calabacitas Con Queso (V, GF)

roasted zucchini, yellow squash, tomatoes, chilies, Oaxaca cheese

Pepper Roasted Potatoes (V, VN, GF, DF)

russet potatoes, red peppers, Anaheim chilies, Spanish onions, Sonoran spices

Corn Chips, Salsa Verde & Salsa de Olivo (GF, DF)

Churrasco Style Entrées

Baja Spiced Beef Tenderloin Kabobs (GF, DF)

cilantro chimichurri sauce

Chef's Selection of Fresh Grilled Fish (GF, DF)

serrano mango salsa

Sangria Marinated Chicken Breast (GF)

sweet and spicy roasted corn chili sauce

Soup

Southwest Sonoran Sausage

Sonoran sausage, tortilla strips, cheddar

Sweets

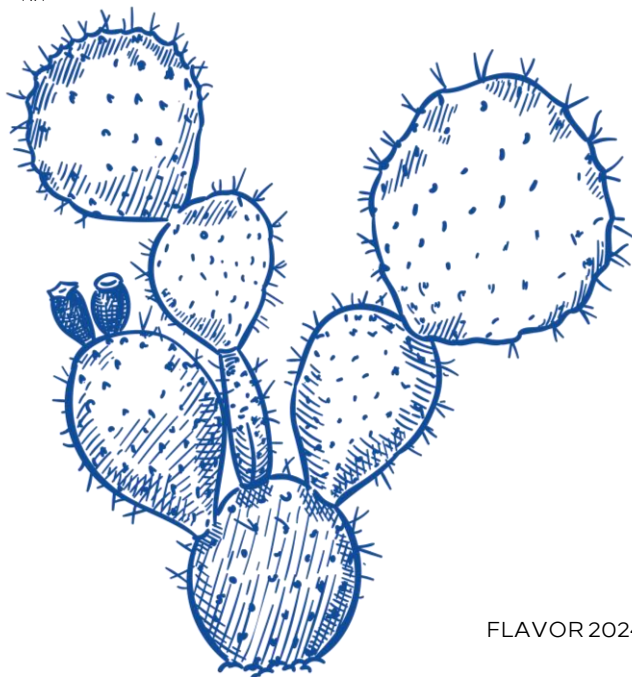
Chili Cheesecakes (V)

Fruit Tarts (V)

Pecan Tarts (V, CN)

Flourless Chocolate Ancho Bites (V)

\$115 per person



HIDDEN VALLEY



Hidden Valley Experiences

Minimum 50 guests

Pricing is based on 90 minutes of service

Freshly brewed coffee and international teas with flavored creamers are served at all Hidden Valley experiences

► For any other menu option at Hidden Valley, an additional supplemental surcharge will be applied

CLASSIC COOK-OUT

Salads

Sunset (GF)

mixed greens, bacon, olives, smoked cheddar, tomatoes, red onions with assorted dressings

Country Pineapple Coleslaw (GF)

Sides

Buttery Fire Roasted Country Cut Corn & Peppers (V, GF)

Cheddar Au Gratin Potatoes (V)

Buttermilk Biscuits & Mini Cornbread Muffins (V)

desert honey and butter

From the Mesquite Grill

Select Three:

One Food Station is applicable per 100 guests.

► Food Station Set-up and Support fees are an additional cost.

Mesquite Grilled 8 oz. NY Strip Steak* (GF)

Arizona roasted green chili butter

Red Chili Marinated Chicken Breast* (GF, DF)

ancho barbecue sauce

Slow Cooked Baby Back Pork Ribs (GF, DF)

whiskey bacon barbecue sauce

Shrimp Kabobs* (GF)

spicy roasted yellow pepper sauce

Soup

Three Bean Vegetable Chili (V, GF)

cheddar Jack cheese, crispy corn tortilla strips

Sweets

Strawberry Shortcake Station (V)

sliced pound cake, fresh strawberries, strawberry sauce, vanilla whipped cream

\$132 per person

ELEVATED COOK-OUT

Salads

Sunset (GF)

mixed greens, bacon, olives, smoked cheddar, tomatoes and red onions with assorted dressings

Tri-Colored Potato (GF, DF)

Prosciutto

Harvest Apple Walnut (V, GF, CN)

goat cheese

Lemon Balsamic Bowtie Pasta (V, VN, DF)

Sides

Fresh Grilled Cob (V, GF)

Cotija cheese with chipotle aioli

Cheddar Macaroni & Applewood-Smoked Bacon Gratin

Sliced Rosemary Olive Oil Bread (V)

sweet butter

From the Mesquite Grill

Select Three:

One Food Station is applicable per 100 guests

► Food Station Set-up and Support fees are an additional cost

Marinated Angus Tri-Tip* (GF, DF)

carved to order, sweet and tangy gold barbecue sauce, spicy Korean barbecue

Marinated Center-Cut Bone-In Pork Chop* (GF, DF)

sweet peach barbecue sauce

Jumbo Shrimp Kabobs* (GF)

peppers, onions, lime serrano cream and mango chutney salsa

Southwest Roasted Vegetable & Black Bean Empanada (V)

fresh tomatillo sauce

Soup

Ranch Hand Chili con Carne

beans with honey cornbread

Sweets

Selection of Fresh Petite Peach, Apple & Cherry Tarts (V)

Chocolate Ancho Truffles (V)

Prickly Pear-Glazed Cheesecake Bites (V)

\$139 per person

Hidden Valley Experiences

Minimum 50 guests

Pricing is based on 90 minutes of service

Freshly brewed coffee and international teas with flavored creamers are served at all Hidden Valley experiences

► For any other menu option at Hidden Valley, an additional supplemental surcharge will be applied

Inspired Cook-Out

Salads

Sunset (GF)

mixed greens, bacon, olives, smoked cheddar, tomatoes and red onions with assorted dressings

Red Quinoa (V, GF)

grilled squashes, peppers, black olives, goat cheese, fresh lemon and olive oil

Heirloom Tomato & Grilled Corn (V, GF, CN)

almond vinaigrette

Watermelon & Cucumber (V, GF)

mint, feta, honey lime olive oil dressing

Sides

Grilled Asparagus, Baby Artichokes, Baby Carrots, Stop Light Peppers (V, GF)

whipped tomato pesto butter

Olive Oil Sea Salt-Crusted Petite

Idaho Potato Bar (GF)

bacon, chives, sour cream, butter, cheddar



From the Mesquite Grill

One Food Station is applicable per 100 guests

► Food Station Set-up and Support fees are an additional cost

Grass Fed 6 oz. Angus Filet of Beef* (GF)

Tapatio poblano steak butter

Chargrilled Petite Chicken Breast (GF, DF)

caramelized onions, prickly pear barbecue sauce

Southwest Roasted Vegetable & Black Bean Empanada (V)

fresh tomatillo sauce

Soup

Select One:

Chef's Ranch Hand Cowboy Beans

served with honey cornbread

Vegetable Chili (V)

served with honey cornbread

Sweets

Chocolate Pecan Tarts (V, CN)

Arizona Themed Gourmet Red Velvet & Double Chocolate Cupcakes (V)

Fresh Berry Tarts & French Vanilla Cream Bites (V)

\$147 per person

GRILLED TO PERFECTION

Season your steak 20-30 minutes before grilling, also leave out at room temperature, this will speed up the cooking process. Have temperature zones on your grill, a hot zone for searing your stake, and a medium zone for finishing your steak to the desired temperature. Never cut into a steak to check for doneness! It will let the juices out!

Steak Cooking Temperature Guide:

125-130°F Rare | 130-140°F Medium Rare | 140-150°F Medium | 150-155°F Medium Well

Plated Dinners

Pricing is based on 90 minutes of service

Select one salad, one entrée and one dessert

Freshly brewed coffee and international teas with flavored creamers are served with all plated dinners

Salads

Romaine Heart & Baby Spinach ^(V)

queso fresca, jicama, orange, red and yellow peppers, honey cornbread croutons, cilantro-buttermilk dressing

Spinach & Raspberry ^(V, GF, CN)

baby spinach, radicchio, raspberries, walnuts, blue cheese, beech mushrooms, raspberry-walnut vinaigrette

Drunken-Goat Cheese ^(V, GF, CN)

fresh spring greens, sweet grape tomatoes, wine cured goat cheese, carrots, walnuts, balsamic dressing

Organic Butter Lettuce ^(V, GF, CN)

tender butter lettuce, Heirloom tomatoes, goat cheese, fresh apples, roasted almonds, apple tarragon vinaigrette

Southwest Romaine Heart ^(V, GF)

chopped romaine hearts, roasted pumpkin seeds, Cotija cheese, jicama, confetti corn tortilla strips, grape tomatoes, cilantro-lime dressing

Fresh Strawberry ^(V, GF, CN)

baby field greens, fresh strawberries, candied pecans, crumbled goat cheese, strawberry poppy seed vinaigrette

Jicama & Tomato ^(V, GF)

local baby greens, Heirloom tomatoes, jicama, spiced pecans, carrots, smoked cheddar, jalapeño-ranch dressing

Entrées

Grilled Filet Mignon & Seared Halibut* ^(GF)

Anaheim chile steak butter, citrus cream, roasted garlic parmesan dauphinoise potatoes, Chef's selection of vegetables
\$132 per person

Balsamic Herb Marinated Filet of Beef with Jumbo Roasted Shrimp Scampi ^(GF)

oyster mushroom demi-glace, piquillo mashed potatoes, Chef's selection of vegetables
\$120 per person

Grilled 12 oz. NY Steak* ^(GF)

peppercorn sauce, roasted garlic mashed potatoes, Chef's selection of vegetables
\$107 per person

Petite Seared Lemon Garlic Chicken & Pesto Roasted Shrimp ^(GF)

roasted cremini mushroom demi-glace, sautéed pencil asparagus, roasted carrots, herbed Boursin mash
\$103 per person

Grilled Citrus Marinated Mahi* ^(GF, DF)

mango pico de gallo, chimichurri, roasted vegetables, red jasmine rice
\$98 per person

Cabernet Slow-Braised Short Rib ^(GF)

white cheddar mashed potatoes, wild mushroom demi-glace, Chef's selection of vegetables
\$96 per person

Stuffed Chicken Diablo*

stuffed with pork chorizo and cornbread, Spanish rice, black beans, pepper Jack cheese, southwest spices, light piquillo pepper cream, Chef's selection of vegetables
\$90 per person

Herb Roasted Bruschetta Chicken*

chardonnay cream, oven-roasted cherry tomatoes, garlic, basil, parmesan, olive oil, lemon-scented risotto
\$90 per person

Roasted Vegetable Phyllo Pouch ^(V)

toasted Israeli couscous with Chef's selection of roasted vegetables served in phyllo dough, topped with tomato basil coulis, steamed broccolini, baby carrots and asparagus
\$79 per person

DESSERT



Desserts

Prickly Pear Cheesecake (V)

dark chocolate sauce, berries

Praline Pyramid (V, CN)

delicate chocolate cake with praline mousse, chocolate ganache, fresh whipped cream, berries

Triple Chocolate Mousse Tower (V)

dark, milk and white chocolate mousse on a sponge cake served with fresh raspberries and topped with chocolate ganache

Dark Chocolate & Pistachio Mousse Tower (V, CN)

fresh berries and cream

Key Lime Mousse Tower (V)

vanilla bean sauce and fresh berries

White Chocolate Pyramid (V)

vanilla sponge cake, lemon mousse, fresh white chocolate-covered strawberries

Strawberry Mousse Tower (V)

dark chocolate, fresh berries

EVENING WINE SERVICE

Table-side wine service is an elegant touch as well as a great way to keep people in their seats during a dinner program.



Bar Experiences

One bartender per 100 guests

Bar Set-up Fees are an additional cost

Local products are subject to change based on distribution availability and seasonality

*Local Tastes Bar

Copper City Vodka | Arizona Distilling Co.
Commerce Gin | Captain Morgan Original Spiced Rum | Tapatio Distillery Tequila | Arizona Distilling Co. Copper City Bourbon | Flying Leap Vineyards Brandy | Johnnie Walker Black Label Scotch | Hennessy VS

Sparkling, Domaine Ste. Michelle Brut | Trio White Blend, Flying Leap | Graciano, Flying Leap | That Brewery Arizona Trail Ale | San Tan Hopshock IPA | Rodeo Cold Pilsner | San Tan HefeWeizen | Assorted sodas and mixers

Local Tastes Selections per Drink: **\$14.50 each**

Domestic Beer: **\$7.50 each**

Imported Beer: **\$8.50 each**

Microbrew Beer: **\$9.50 each**

Non-Alcoholic Beer: **\$7.50 each**

Local Tastes Wine Selections: **\$14.50 each**

Assorted Soft Drinks: **\$5.50 each**

Non-Sparkling Waters: **\$5.50 each**

Red Bull- regular and sugar free: **\$9.50 each**

Mineral Waters/Fruit Juices: **\$6.50 each**

WE SALT MARGARITAS, NOT SIDEWALKS

You may think that the classic margarita is the drink of choice for any local, but really, it's the Prickly Pear Margarita. Give it a try on our Extravagancia Margarita Bar, paired with our Street Taco Station for a truly Phoenician experience, year-round!



BAR MENUS

► Gold Bar

ABSOLUT Vodka | Tanqueray Gin | Bacardi Superior Rum | Sauza Hornitos Reposado | Jim Beam White Label | Dewar's White Label Scotch Whiskey | E&J Brandy

Cabernet Sauvignon, Silver Gate

Chardonnay, Silver Gate

Sauvignon Blanc, Silver Gate

Budweiser | Bud Light | Corona Extra | Lagunitas IPA | Samuel Adams Boston Lager | Stella Artois | Blue Moon | assorted sodas and mixers and Red Bull

Gold Selections per Drink \$12.50 each

Domestic Beer \$7.50 each

Imported Beer \$8.50 each

Microbrew Beer \$9.50 each

Non-Alcoholic Beer \$7.50 each

Gold Wine Selections \$12.50 each

Assorted Soft Drinks \$5.50 each

Non-Sparkling Waters \$5.50 each

Red Bull - regular & sugar free \$9.50 each

Mineral Waters/Fruit Juices \$6.50 each

► Diamond Bar

Ketel One Vodka | Bombay Sapphire Gin | Bacardi Superior Rum | Patron Silver Tequila | Maker's Mark Bourbon | Johnnie Walker Black Scotch Whiskey | E&J Brandy

Select Four:

Cabernet Sauvignon, Columbia Crest Grand Estates | Sparkling, La Marca Prosecco | Chardonnay, Decoy | Merlot, Decoy | Pinot Noir, Erath Resplendent, Oregon | Riesling, A to Z | Rosé, Fleur de Mer Cotes de Provence | Sauvignon Blanc, Rodney Strong "Charlotte" | Moscato, Luca Bosio Moscato d'Asti | Pinot Grigio, Kendall Jackson Vintner's Reserve

Budweiser | Bud Light | Corona Extra | Lagunitas IPA | Samuel Adams Boston Lager | Stella Artois | Blue Moon | assorted sodas and mixers and Red Bull

Diamond Selections per Drink \$13.50 each

Domestic Beer \$7.50 each

Imported Beer \$8.50 each

Microbrew Beer \$9.50 each

Non-Alcoholic Beer \$7.50 each

Diamond Wine Selections \$13.50 each

Assorted Soft Drinks \$5.50 each

Non-Sparkling Waters \$5.50 each

Red Bull- regular and sugar free \$9.50 each

Mineral Waters/Fruit Juice \$6.50 each

Wine Journeys

Pricing listed below is per bottle

Light, Bright Whites

Sparkling, La Marca Prosecco, DOC Veneto, Italy

apples | white peach | honeysuckle
\$49

Sparkling, Riondo, Prosecco Spumante DOC, Italy

Golden Delicious apples | pears | yellow flowers
\$51

Sparkling Brut, Domaine Ste. Michelle, WA

green apples | fresh-cut lemon | lime peel
\$59

Pinot Grigio, San Angelo, Toscana IGT, Italy

ripe peaches | anise | honeycomb
\$59

Pinot Grigio, Terlato Family, Italy

white peaches | Asian pears | spring flowers
\$74

Sauvignon Blanc, Matanzas Creek, CA

honeydew melon | lemon-lime | hint of lavender
\$65

Sauvignon Blanc, Starborough, New Zealand

passion fruit | soft kiwi | guava
\$55

Riesling, Chateau Ste. Michelle, Columbia Valley, WA

ripe limes | Mandarin oranges | soft peaches
\$54

Chardonnay, Wente Morning Fog, CA

cantaloupe | green apples | vanilla bean
\$59

Bold, Rich Whites

Chardonnay, Rombauer, CA

yellow peach | mango | vanilla spice
\$110

Chardonnay, Greystone, CA

Golden Delicious apples | pears | vanilla cream
\$55

Chardonnay, Smoketree, Sonoma, CA

Asian pears | Meyer lemon | white nectarine
\$70

Chardonnay, J. Wilkes, CA

dried lemon | key lime | white peach
\$81

Chardonnay, Sonoma-Cutrer, "Russian River Ranches", CA

Honeycrisp apples | roasted nuts | butter
\$77

Chardonnay, Quilt, Napa, CA

baked apples | pineapple-mango cream | buttered toast
\$88

Chardonnay, Mer Soleil, "Silver", CA

flower blossoms | crisp pears | toasted almonds
\$73

Chardonnay, Starmont, Carneros, CA

bright citrus | tropical fruit | oak spice
\$65

Chardonnay, Duckhorn, Decoy, CA

white peach | green apples | cinnamon
\$62

Light, Refreshing Rosés & Reds

Sparkling, étoile Rosé, Carneros, CA

plums | smashed raspberries | nutmeg
\$70

Champagne, Veuve Clicquot NV Rosé, France

wild strawberries | red cherries | almond pastry
\$77

Rosé, Fleur de Mer, Côte de Provence

strawberries | Bing cherries | jasmine flowers
\$69

Pinot Noir, Parker Station, CA

black cherries | vanilla | wild strawberries
\$58

Pinot Noir, The Four Graces, OR

cranberries | black pepper | roasted coffee beans
\$80

Pinot Noir, Acrobat, OR

dried cherries | figs | allspice
\$73

Pinot Noir, Meiomi, CA

dark cherries | strawberry jam | vanilla mocha
\$67

Medium, Friendly Reds

Cabernet Sauvignon, Greystone, CA

plums | currant berries | tobacco leaf
\$55

Cabernet Sauvignon, Columbia Crest H3, Horse Heaven Hills, CA

plum | cocoa | vanilla
\$71



WINE JOURNEYS CONTINUED

Medium, Friendly Reds *Continued*

Cabernet Sauvignon, Storypoint, CA

blackberry jam | nutmeg | allspice

\$58

Red Blend, Murrietta's Well The Spur, CA

fresh blueberries | graham crackers | cloves

\$79

Red Blend, Zaca Mesa Z Cuvée, CA

dried berries | potpourri | cocoa powder

\$69

Merlot, Greystone, CA

mountain blackberries | plums | hint of smoke

\$55

Merlot, Seven Falls, WA

bright cherries | blackberries | black currant

\$82

Merlot, Tangle Oaks, Napa, CA

juicy raspberries | plums | savory herbs

\$64

Malbec, Bodega Norton Reserva, Argentina

black plums | violet flowers | fresh-rolled tobacco

\$65

Malbec, Diseno "Old Vine", Argentina

spiced cherries | tangy raspberries | coffee

\$55

Dark, Opulent Reds

Cabernet Sauvignon, Wente Southern Hills, CA

dried cranberries | bay leaf | cracked black peppercorns

\$65

Cabernet Sauvignon, Oberon, CA

black cherries | candied blackberries | coffee beans

\$70

Cabernet Sauvignon, Franciscan Estate, CA

cassis | black peppercorn | sweet tobacco

\$75

Cabernet Sauvignon, DAOU, Paso Robles, CA

figs | raisins | espresso

\$80

Cabernet Sauvignon, Conn Creek, Napa, CA

juicy raspberries | black plums | warm vanilla

\$87

Important Things to Know

1. Alcohol

The Arizona State Liquor Commission regulates the sale and service of alcoholic beverages. Hilton Phoenix Tapatio Cliffs Resort is the only licensed authority to sell and serve alcoholic beverages for consumption on premises. Therefore, it is a resort policy that liquor may not be brought into the resort for use in banquet or hospitality functions. Arizona state liquor laws permit alcoholic beverage service from 6am through 2am Monday to Sunday.

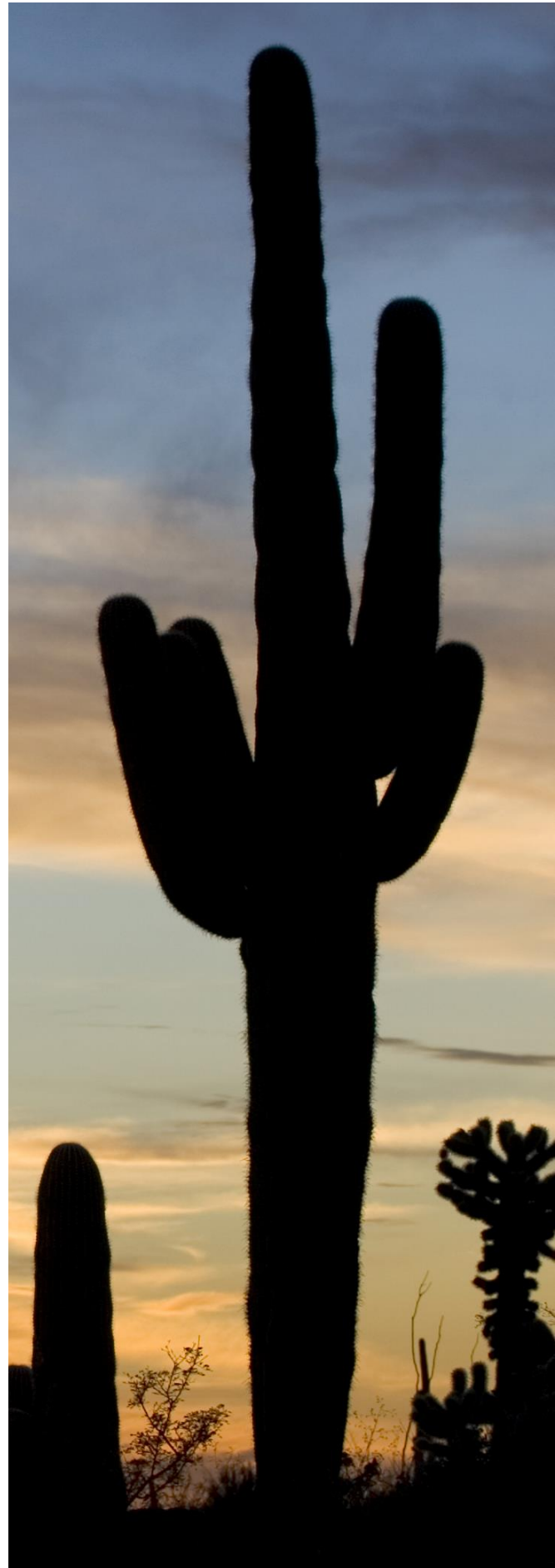
2. Audio-Visual Services

Our fully equipped Audio-Visual Department is here to assist you. Additional electrical power distribution is available in all function rooms. Supplemental surcharges will be based on set-up and actual power dropped per specifications. Supplemental surcharges for power usage will be bundled and applied per day. All audio-visual services are subject to a 24% taxable service charge along with applicable state tax.

3. Food & Beverages

Hilton Phoenix Tapatio Cliffs Resort is the only licensed authority to sell, serve or distribute any food and beverages on property. No food or beverages of any kind will be permitted to be brought into the Resort by any guest.

***Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.**



4. Function Rooms

Function rooms are assigned by the Resort according to the guaranteed minimum number of people anticipated. Room rental fees may be applicable if group attendance falls below the estimated attendance at the time of booking. The Resort reserves the right to assign another room for function in the event the room originally designated for such function shall become unavailable or inappropriate in the Resort's sole opinion. Extra charges may apply for unusual setup requirements, extra electrical hookups or telecommunication equipment.

5. Expected Attendance and Final Guarantees

Expected attendance numbers (noted as EXP on the Banquet Event Orders) for your events must be submitted by Noon, local time, 10 business days prior to the first scheduled event. Final guarantees (noted as GTD on the Banquet Event Orders) are due by Noon, local time, three (3) business days prior to the first scheduled event and cannot be reduced after this time. If final guarantees are not received, the expected attendance numbers will be the basis for billing purposes. Final guarantees are to be within 10% of the expected attendance numbers or additional charges will apply. If a final guarantee is reduced by more than 10% of the expected attendance number, the hotel will add a supplemental surcharge equal to the menu price per person multiplied by the difference between the expected attendance less 10% and the final guarantee. If a final guarantee is increased by more than 10% of the expected attendance, the hotel will add a supplemental surcharge to cover rush orders and overtime equal to 15% of the menu price multiplied by the difference of the final guarantee and the expected attendance plus 10%. Additionally, the contracted menu items may not be available for the additional guests added. You will be charged for the final guarantee, or number of guests served, whichever is greater. Hotel will only prepare food based on the final guarantees, and will not set rooms (noted as SET on the Banquet Event Orders) for more than 3% over the final guarantees.

6. Taxes, Gratuities/Service Charge & Supplemental Surcharges

All food and beverage prices are subject to a combined 25% taxable gratuity/service charge and current Arizona State Tax, which is subject to change. A portion of this combined charge (currently 16.75%) is a gratuity that is paid directly to Servers, Bussers and/or Bartenders assigned to the event. The remainder of the combined charge is a service charge that is retained by the hotel to cover discretionary and administrative costs of the event.

For your information, please note that supplemental surcharges as described in this document are charges added to your master Account to pay for costs incurred by the Hotel in connection with additional equipment, administration, and staffing necessary for the event. These surcharges will be solely retained by the Hotel and are not distributed to hourly or tipped employees. Examples include, but are not limited to, early sets, set-up changes, support fees, late end times, outdoor venues, resets, refreshes, cleaning and other services that require staffing above normal levels and/or services outside of the normal scope of contracted and paid products.

7. Menu Selection & Prices

Our creative staff will assist you in planning special menus, theme parties and events. We do ask that your final menu selection must be submitted no later than 4 weeks prior to the event. All menus are limited to 1 entrée selection. All prices listed herein are valid through December 31, 2022 and are subject to a 16.75% gratuity and 8.25% taxable service charge along with applicable state tax. For bookings beyond December 31, 2022 please add 5% per-year increase as a standard guideline. Menu prices are subject to change.

8. Outdoor Functions

The Resort reserves the right to make the final decision regarding outdoor functions. The decision to move a function to an indoor location will be made by 1pm the day of the event, based on prevailing weather conditions and the local forecast. Additional supplemental surcharges may apply for any client decision to keep a function outdoors that would require a move-in with less than 4 hours' notice.

9. Packages

Packages for meetings may be delivered to the Resort three working days prior to the date of the function. The following information must be included on all packages to ensure proper delivery:

- Name of Organization
- Guest's Name
- Attention Catering or Event Services Manager (indicate name)
- Date of Function

Special mailing services are available through the UPS Office at a nominal fee. For your convenience and safety, we ask that all deliveries made on your behalf to our conference center be made through our loading and unloading area. This includes all outside contractors such as musicians, florists, design companies, etc.

10. Property Damage

As a patron, you are responsible for any damage to any part of the Resort during the period of time you, your attendees, employees, independent contractors, or other agents under the control of any independent contractor hired by you are in the Resort. The Resort will not permit the affixing of anything to walls, floors, or ceilings without prior approval.

11. Services & Supplemental Surcharges

- **Food Station Set-up Fee (carving, omelet, etc.):** \$175.00 per chef station (plus applicable sales tax). Staffing for stations: 1 Chef per 100 guests.
- **Tray Passed Supplemental Surcharge:** \$40.00 per server per hour (plus applicable sales tax).
- **Bar Set-up Fee:** \$175.00 per bartender (plus applicable sales tax). Staffing for bars: 1 Bartender per 100 guests. (\$250 per bartender for cash bars)

- **Supplemental surcharge for food and beverage events with fewer than 25 Guests:** \$250.00.
- **Room Re-Sets:** If a room set-up is changed within twenty-four (24) hours of the event, there will be a minimum additional supplemental surcharge of \$250.00 for the re-set. Supplemental surcharge is subject to increase depending on the room size and complexity of the changes.

Additional supplemental surcharges may apply for additional services requested, event changes made less than 48 hours in advance or for extraordinary cleaning required by use of glitter, confetti or similar items.

12. Signs & Banners

The Resort reserves the right to approve all signage. All signs must be professionally printed. No signs are allowed in the main lobby of the Resort or on the building exterior. Printed signs outside function rooms should be free standing or on an easel. The Resort will assist in placing all signs and banners. A charge per banner will apply.