



BANQUET MENUS



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PLATED BREAKFAST

A \$5 Per Person food preparation and \$150 labor charge will be added to all Plated Breakfasts 10 guests and under

CLASSIC - \$34

Scrambled Eggs, Apple Cider Smoked Bacon or Sausage, Potatoes O'Brien, Breakfast Pastries Sweet Butter and Fruit Preserves, Fresh Chilled Orange Juice, Freshly Brewed Regular & Decaffeinated Coffee & Selection of Teas

FRESH COUNTRY - \$36

Seasonal Fresh Fruit, Yogurt & Granola Parfait
Cinnamon Swirl French Toast with Banana Foster Sauce topped with Fresh Bananas & Whipped Cream Apple Cider Smoked Bacon or Sausage, Fresh Chilled Orange Juice, Freshly Brewed Regular & Decaffeinated Coffee & Selection of Teas

SOUTHERN STYLE - \$36

Scrambled Eggs, Biscuits and Country Sausage Gravy, Apple Cider Smoked Bacon Fresh Breakfast Pastries, Sweet Butter and Fruit Preserves, Fresh Chilled Orange Juice, Freshly Brewed Regular & Decaffeinated Coffee & Selection of Teas

CONTINENTAL BREAKFAST

A \$5 Per Person food preparation and \$150 labor charge will be added to all Continental Breakfasts 20 guests and under

TRADITIONAL- \$27

Assortment of Chilled Fresh Fruit Juices, Freshly Baked Breakfast Pastries, Sliced Seasonal Fresh Fruit, Freshly Brewed Regular & Decaffeinated Coffee & Selection of Teas

FOUR PEAKS - \$29

Assortment of Chilled Fresh Fruit Juices, Sliced Seasonal Fruit & Berries, Freshly Baked Breakfast Pastries, Sweet Butter, Fruit Preserves, Vanilla Yogurt, Fresh Fruit Compote, Freshly Brewed Regular & Decaffeinated Coffee & Selection of Teas

BOXED BREAKFAST

ON THE RUN - \$21

Whole Seasonal Fruit, Breakfast Cereal Bar, Freshly Baked Muffin, Individually Bottled Orange Juice, Station with Freshly Brewed Regular & Decaffeinated Coffee & Selection of Teas

ENHANCEMENTS

Must be ordered for the Guarantee per Enhancement

ADD to CONTINENTAL, PLATED & BOXED BREAKFASTS - \$13 per Selection

Sliced Smoked Salmon, Assorted Bagels, Traditional Garnishes Salmon ADD (+\$5)
Breakfast Burrito Scrambled Eggs Chorizo Monterey Jack Cheese Roasted Tomato Salsa
Thick Cut Bacon, Egg, & Aged Cheddar Cheese Sandwich on Brioche Bun
Warm Breakfast Quiche Egg Spinach Sun Dried Tomatoes Vegetables & Fresh Basil



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BREAKFAST BUFFET

Breakfast Buffets are offered to a minimum of 35 guests (A \$5 Per Person food preparation & \$150 labor charge will be applied to orders for less than 35 guests).

FORT MCDOWELL - \$40

Scrambled Eggs, Cheddar Cheese, Fresh Serrano Salsa, Apple Cider Smoked Bacon and Sausage, Potatoes O'Brien, Freshly Baked Breakfast Pastries, Sliced Seasonal Fresh Fruit, Sweet Butter and Fruit Preserves, Assortment of Chilled Fresh Fruit Juices Freshly Brewed Regular & Decaffeinated Coffee & Selection of Teas

SOUTHWESTERN - \$43

Scrambled Eggs, Onions, Peppers, Cheddar Cheese, Fresh Pico de Gallo, Salsa, Apple Cider Smoked Bacon, Chorizo Links, Chef's Seasoned Potatoes, Pecan Cinnamon Swirl French Toast with Maple Syrup, Sliced Seasonal Fresh Fruit, Freshly Baked Breakfast Pastries, Sweet Butter and Fruit Preserves, Assortment of Chilled Fresh Fruit Juices, Freshly Brewed Regular & Decaffeinated Coffee & Selection of Teas

SAGUARO SUNRISE - \$43

Scrambled Eggs, Onions, Peppers, Cheddar Cheese, Fresh Tomatillo Salsa Apple Cider Smoked Bacon and Sausage, Chef's Seasoned Breakfast Potatoes, Multigrain Pancakes with Maple Syrup, Freshly Baked Breakfast Pastries, Sliced Seasonal Fresh Fruit, Sweet Butter and Fruit Preserves, Assortment of Chilled Fresh Fruit Juices Freshly Brewed Regular & Decaffeinated Coffee & Selection of Teas

BREAKFAST BUFFET ENHANCEMENT STATIONS

COWBOY SKILLET - \$14

Whole Egg, Bacon, Hash Browns, Pinto Beans, Jalapeno Jack Cheese, Ranchero Sauce, Corn Tortillas

GRANOLA- \$9

Vanilla Almond Crunch, Pumpkin Pecan & Honey Roasted Peanut served with Assorted Greek Yogurt and Seasonal Berries

COOK TO ORDER OMELETTES - \$14*

Served at your Buffet with a choice of Onions, Peppers, Tomatoes, Mushrooms, Spinach, Ham, Bacon & Shredded Cheese

COOK TO ORDER BELGIAN WAFFLES - \$14*

Vanilla and Chocolate, Maple Syrup, Berry Compote Whipped Cream & Butter

OATMEAL- \$11

Served with your choice of Craisins, Golden Raisins, Cinnamon, Brown Sugar, Bananas, Fresh Seasonal Berries, Walnuts & Dried Mixed Fruit

MINI CROISSANT SANDWICH - \$9

Fluffy Scrambled Eggs, Ham, and Cheddar Cheese on a Flaky Croissant

Breakfast Buffets are designed to last up to 1.5 hours' maximum; and limited to items consumed within the meeting room during breakfast service.

* A Chef Fee of \$150 will be Applied; (1) Chef per 50 Guests Must be ordered for the Guarantee per Enhancement Station



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SPECIALTY THEMED BREAKS

(Pricing & Food Quantities based on 30 minutes of service)

A \$5 Per Person food preparation and \$150 labor charge will be added to all Themed Breaks of 20 guests and under

ALL DAY BEVERAGES - \$18

(Pricing & Qty based on 8hrs of service)

Freshly Brewed Regular & Decaffeinated Coffee, Assorted Hot Tazo Teas, Assorted Sodas

CHIPS N DIPS - \$18

Ruffles, Fritos, Tortilla Chips Layered Bean Dip, Onion Dip, Guacamole, Roasted Salsa and Tomatillo Salsa, Assorted Soft Drinks

AFTER SCHOOL SNACK - \$20

Assorted Freshly Baked Cookies, Fudge Brownies, P.B. & J Sandwiches, Milk & Chocolate Milk

THE HEALTHY HABIT- \$20

Assorted Whole Fruits & Vegetable Crudités with Herbed Dip, Individual Greek Yogurt, Granola, Fiber & Power Bars, Assorted Fruit Juices

EYE OPENER - \$20

Tiramisu Biscotti, Assorted Energy Drinks, Iced Starbucks Coffee, Chocolate Covered Espresso Beans, Starbucks Coffee, Assorted Flavored Syrups

HIKER'S TRAIL MIX - \$21

Raisins, Sunflower Seeds, Peanuts, Cranberries, Granola, Pistachios, Almonds, Coconut, M&M's, Freshly Brewed Tazo Iced Tea & Bottled Water

TEA TIME - \$24

Sausage Rolls, Mini Quiche Scones, Preserves & Cream Cheese Finger Sandwiches, Assorted Mini Pastries, Selection of Tazo Teas

PROTEIN - \$24

Beef Jerky, Lil Smokies, Spicy Mustard Protein Bars, Assorted Greek Yogurts, Trail Mix, Muscle Milk & Chilled Water

AT THE MOVIES - \$24

Mini Hot Dogs, Relish, Mustard, Ketchup, Assorted Boxed Movie Candy

Fresh Popcorn - Butter, White Cheddar & Caramel Flavors, Assorted Soft Drinks, Freshly Brewed Tazo Iced Tea

STREET FAIR - \$24

Miniature Corn Dogs with Assorted Mustards, Soft Pretzel Bites with Cheese Dipping Sauce, Funnel Fries, Cotton Candy, Assorted Soft Drinks & Bottled Water

SPORTS BAR - \$24

Strawberry Habanero Buffalo Wings with Ranch Dressing, Chili Fries, Fried Zucchini, Spicy Cheese Curds, Nachos, Assorted Soft Drinks, Freshly Brewed Arnold Palmer



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BREAK ITEMS A LA CARTE

BEVERAGES

We Proudly Serve Starbucks Coffee

- FRESHLY BREWED REGULAR AND DECAF COFFEE, TEA (ICED OR HOT) - \$84.00 per gallon
- FRUIT PUNCH OR LEMONADE - \$61.00 per gallon
- ASSORTED FRUIT JUICES - \$61.00 per gallon
- FRUIT INFUSED WATER - \$61.00 per gallon
- GATORADE - \$5.00 per bottle
- WEKOPA WATER - \$5.00 per bottle
- ICED CAPPUCCINO - \$6.00 per bottle
- ENERGY DRINKS (RED BULL, MONSTER & NOS) - \$6.00 each
- HOT CHOCOLATE - \$4.25 each
- ASSORTED SOFT DRINKS - \$5.00 each
- INDIVIDUAL BOTTLES OF CHOCOLATE OR WHOLE MILK - \$5.00 each
- INDIVIDUAL BOTTLES ICE TEA \$5.00 per bottle

FRESHLY BAKED GOODS

- ASSORTED MUFFINS - \$61.00 per dozen
- ASSORTED SLICED FRUIT BREAD - \$61.00 per dozen
- BREADS DANISH OR CROISSANTS - \$61.00 per dozen
- ASSORTED FRESHLY BAKED COOKIES - \$61.00 per dozen
- ASSORTED BROWNIES - \$61.00 per dozen
- BAGELS & CREAM CHEESE - \$61.00 per dozen

EXTRA GOODIES

- TRICOLOR TORTILLA CHIPS W/HOUSEMADE SALSA & GUACAMOLE - \$8.00 per person
- CHILI CON QUESO & GUAC - \$9.00 per person
- WARM CHICAGO STYLE SOFT PRETZELS WITH MUSTARD & CHEESE SAUCE - \$8.00 per person
- ASSORTED ICE CREAM TREATS - \$7.00 each
- FROZEN FRUIT BARS - \$6.00 each
- NATURE VALLEY GRANOLA BARS POWER/ENERGY BARS - \$5.00 each
- WHOLE FRUIT - \$6.00 each
- KRAVE BEEF JERKY - \$5.00 each
- INDIVIDUAL BAG OF PRETZELS - \$4.00 each
- INDIVIDUAL BAG OF POPCORN - \$5.00 per person
- INDIVIDUAL BAG OF PARTY MIX - \$4.00 each
- CANDY BARS - \$5.00 each
- INDIVIDUAL ASSORTED BAG OF CHIPS - \$4.00 each
- INDIVIDUAL ASSORTED BAG OF MIXED NUTS - \$4.00 each
- INDIVIDUAL YOGURT - \$4.50 each



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PLATED LUNCH SALADS

An \$8 Per Person food preparation and \$150 labor charge will be added to all Lunches of 10 guests and under

GRILLED CITRUS CHICKEN AVOCADO SALAD - \$29

Grilled Chicken Breast, Baby Greens, Fresh Seasonal Berries, Citrus Segments, Avocado, Crumbled Goat Cheese, Basil Apple Cider Vinaigrette

CHICKEN KALE AND QUINOA SALAD - \$31

Grilled Chicken, Mandarin Oranges, Seasonal Berries, Kale, Quinoa, Almonds & Tomatoes Mango Pineapple Vinaigrette

STEAK AVOCADO SALAD - \$33

Romaine and Organic Baby Greens with Marinated Steak Fajita, Avocados, Tomatoes, Red Onions & Cucumbers, Cilantro Lime Vinaigrette

MESQUITE COBB SALAD - \$31

Organic Greens, Mesquite Grilled Diced Chicken Breast, Bacon, Bleu Cheese Crumbles, Avocado, Chopped Ham, Hard Boiled Egg, Tomatoes & Sliced Black Olives, Ranch Dressing

CHILLED SHRIMP WEDGE SALAD - \$31

Poached Shrimp, Iceberg Lettuce, Crispy Bacon, Tomato, Crumbled Bleu Cheese Buttermilk Ranch Dressing

SEARED SESAME SEED CRUSTED SALMON - \$32

Asian Greens, Carrots, Daikon, Edamame, Soy Ginger Vinaigrette

Served with Artisan Rolls & Butter
Chef's Choice of Dessert

Freshly Brewed Unsweetened Iced Tea



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COLD PLATED LUNCHES

A \$8 Per Person food preparation and \$150 labor charge will be added to all Lunches of 10 guests and under

Choose ONE Side: Mustard Potato Salad, Pasta Salad or Baby Greens

GRILLED VEGETABLE SANDWICH - \$29

Grilled Vegetables, Lettuce, Tomato, Provolone Cheese, Chipotle Mayonnaise On a Focaccia Bun

CAPRESE SANDWICH - \$29

Fresh Mozzarella, Tomato, Fresh Pesto Sauce, Olive Oil, Fresh Garlic and Cheddar On a Ciabatta Bun

YAVAPAI CLUB SANDWICH - \$31

Hickory Smoked Turkey, Crispy Bacon, Smoked Ham, American and Swiss Cheeses, Lettuce, Tomato and Mayonnaise, On Sourdough Bread

SOUTHWEST CHICKEN CAESAR WRAP - \$31

Hearts of Romaine Lettuce, Grilled Breast of Chicken, Diced Tomatoes, Shredded Parmesan Cheese Sundried Tomato, Cilantro Caesar Dressing and Avocado, Rolled in a Chipotle Tortilla

PRESSED ITALIAN SUB SANDWICH - \$31

Capicola, Mortadella, Salami, Pepperoni, Provolone, Steak Tomato, Lettuce, Olive Oil, Red Wine Vinegar, Oregano on a Hoagie Roll

PROTEIN STYLE PLATE - \$34

Grilled Beef Tenderloin, Quinoa and Vine Ripened Tomato Mozzarella Salad, Fresh Basil Spicy Hummus, Marinated Olives

Served with Chef's Choice of Dessert

Freshly Brewed Unsweetened Iced Tea



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HOT PLATED LUNCH

An \$8 Per Person food preparation and \$150 labor charge will be added to all Lunches of 10 guests and under

VEGETABLE ENCHILADA CASSEROLE - \$39

Layers of Fresh Seasonal Vegetables, Oaxaca Cheese, Green Chilies, Scallions, Tomatoes Chili de Arbol, Tomatillo Sauce

POLLO RELLENO - \$42

Chicken Breast Lightly Breaded and Stuffed with Calabazitas {Mexican Squash}, Queso, Avocado, Onions, Peppers, Arroz Blanco, Cilantro, Chile Rojo & Queso Blanco Sauce

MARINATED GRILLED CHICKEN BREAST - \$42

Cavatappi Pasta, Pancetta Mushroom Ragout, Asparagus, Parmesan Cheese

BONELESS GRILLED PORK CHOPS - \$42

Grilled Boneless Pork Chops, Honey Chipotle Glaze Boursin Cheese Mashed Potatoes, Honey Apple Glaze

GRILLED HERBED SALMON FILET - \$45

Grilled Salmon Filet, Fresh Herbs, Garlic & Lemon, Mango Pineapple Salsa, Tricolor Quinoa Grilled Asparagus

FIESTA PLATE - \$43

Carne Asada, Green Corn Tamale, Oaxaca Cheese, Enchilada Sauce, Salsa Fresca Arroz Rojo, Puerco Beans

PETIT FILET OF BEEF - \$46

Green Chili Tamale, Roasted Corn Squash Ragout, Cilantro Chili Lime Sauce Verde

BRAISED BONELESS SHORT RIB - \$46

Boneless Beef Short Rib with Chocolate Balsamic Glaze Garlic Mashed Potato & Root Vegetables

ADD A MIXED GREEN SALAD - \$6 per Person

Plated Lunches served with: Chef's Choice of Dessert, Freshly Baked Rolls & Butter
Fresh Brewed Unsweetened Iced Tea



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LUNCH BUFFETS

An \$8 per person preparation and \$150 labor charge will be added to Lunch Buffets for 35 guests & under

All Lunch Buffets Served with Fresh Brewed Iced Tea & Water Station

COMIDA DEL SUR - \$58

SOUTHWEST CAESAR SALAD

Romaine, Croutons, Parmesan Cheese & Southwest Caesar Dressing on the Side

JICAMA, CUCUMBER & WATERMELON SALAD

Grape Serrano Vinaigrette

CARNE ASADA & CHICKEN FAJITAS

Grilled & Seasoned, Sweet Onion & Peppers

ARROZ ROJO CON MAIZ

Red Mexican Rice, Sweet Corn

ENCHILADA CASSEROLE

Tricolor Corn Tortillas, Tomato Broth, Shredded Cheddar, Asadero Cheese, Roasted Vegetables

PUERCO BEANS

Refried Beans, Crumble Chorizo, Jalapeno Peppers

TORTILLA CHIPS

Sour Cream, Guacamole, Salsa

DESSERTS

Churros with Cinnamon & Sugar and Tres Leches Cake with Dulce Sauce

PACIFIC RIM - \$58

SOBA NOODLE SALAD

Shaved Cucumber, Carrots, Peppers, Scallions, Sesame Seeds, Cilantro, Miso Ginger Dressing

VEGETABLE SUMMER ROLL

Rice Paper filled with Minced Vegetables with Spicy Peanut Sauce

PORK & CHICKEN POT STICKER

Pan-fried & Steamed Chinese Dumpling with Sweet Chili Sauce

BEEF & BROCCOLI

Peppers, Green Onions, Carrots, Toasted Peanuts

KUNG PAO CHICKEN

Marinated Chicken, Chili Peppers, Green Onions, Bell Peppers, Honey, Soy Sauce, Peanuts and Ginger

FRIED RICE

Fried Rice, Vegetables, Eggs & Soy Sauce

DESSERTS

Fortune Cookies, Coconut Cake & Fresh Fruit



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ARTISAN DELI BUFFET - \$54

CAPRESE SALAD

Heirloom Tomatoes, Buffalo Mozzarella, Fresh Basil, Ruby Arcadian Lettuce & Honey Balsamic Glaze

CANDIED WALNUT SALAD

Organic Baby Greens, Candied Walnuts, Craisins, Apples, Cucumbers & Cherry Heirloom Tomatoes

MUSTARD YUKON GOLD POTATO SALAD

Grain Mustard, Aioli, Bacon and Chives

Sliced Artisan Deli Meat Selections: Honey Maple Ham, Roast Beef, Mesquite Smoked Turkey, Capicola

Cheese Selections: Swiss, Cheddar, Provolone, Pepper Jack

Lettuce, Cornichons, Steak Tomatoes, Red Onions Dijon Whole Grain Mustard, Aioli, Horseradish Cream, Artisan Breads & Rolls

FRESH BAKED COOKIES, BROWNIES & BLONDIES

THE ITALIA - \$62

PROSCIUTTO & BURRATA SALAD

Steak Tomatoes, Fresh Basil, Shaved Prosciutto Ham & Grilled Vegetables Drizzled with Balsamic Vinaigrette

CAESAR SALAD

Hearts of Romaine, Garlic Croutons, Parmigiano Reggiano Cheese, Tomatoes Served with Garlic Caesar Dressing

PENNE PASTA SALAD

Parmesan Asiago, Basil, Roasted Tomatoes, Olive Oil and Balsamic Vinaigrette

BAKED MEAT LASAGNA

Ground Beef, Sausage, Tomato, Onion, Garlic, Ricotta, Basil, Mozzarella & Parmesan Cheese

ORECHETTI PASTA

Broccoli Rabe, Pesto Marinated Tomatoes, Lemon & Capers

CHICKEN PARMIGIANA

Breast of Chicken, Dusted with Italian Bread Crumbs, Parmigiano Reggiano Cheese, Pomodoro Sauce and Mozzarella Cheese

ROASTED BALSAMIC VEGETABLES

Roasted Seasonal Vegetables Aged Balsamic

CHEESE STUFFED BREADSTICKS & ARTISAN ROLLS

ITALIAN PASTRIES

Cannolis, Assorted Italian Wedding Cookies, Viennese Lemon Bar, Tiramisu Cups



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SANDWICH BOARD BUFFET - \$54

BACON SCALLION POTATO SALAD

Applewood Bacon, Green Onions, Whole Grain Mustard Aioli

TOMATO & CUCUMBER FETA SALAD

Cherry Heirloom Tomatoes, Cucumbers, Crumbled Feta Cheese, Grape Serrano Pepper Dressing

GRILLED MANGO COLE SLAW SALAD

Shaved Green Cabbage, Grilled Mango, Honey Lime Coleslaw Dressing

SANDWICH OPTIONS

(Choice of Three)

Groups under 35 Choice of Two Sandwiches

EGG SALAD

Classic Egg Salad, Celery, Mayonnaise

CLASSIC CLUB

Lettuce, Tomato, Turkey, Ham, Bacon, Swiss & Cheddar Cheese

ALBACORE TUNA SALAD

Celery, Mustard & Light Mayonnaise

GRILLED STEAK

Thinly Sliced with Sautéed Onions, Peppers, Provolone Cheese & Horseradish Cream Sauce

SMOKED CUBAN

Smoked Hardwood Ham, Pork & Provolone Cheese & Mustard

CHICKEN MONTERREY

Pepper Jack Cheese, Bacon, Chipotle Aioli & Avocado

ROASTED TURKEY

Roasted Marinated Tomatoes Boursin Spread

BEEF FAJITA

Skirt Steak, Guacamole & Sour Cream

GRILLED SEASONAL VEGETABLE

Mozzarella Cheese, Red Roasted Hummus & Avocado

CRAB CAKE SLIDERS

Old Bay Tartar Sauce, Tomato

COOKIES & ASSORTED DESSERT BITES

Includes Freshly Brewed Iced Tea & Water Station



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THE TEXAN BBQ - \$68

CLASSIC COLE SLAW

Green & Red Cabbage, Apple Cider Dressing

GRAIN MUSTARD JALAPENO POTATO SALAD

Candied Jalapeno, Grain Mustard, Golden Yukon Potato, Bacon and Aioli

BLT CHOPPED SALAD

Romaine & Baby Greens, Apple Cider Smoked Bacon, Heirloom Tomatoes, Caesar Dressing

ROTISSERIE CHICKEN

Topped with a Blackberry Sweet Chili Glaze

CHIMICHURRI GRILLED SMOKED BRISKET

Grilled Marinated Smoked Brisket Cilantro Chimichurri, Prickly Pear BBQ Sauce

RANCH BEANS

Southwestern Chili Beans

CORN ON THE COBB

ROASTED GOLDEN YUKON POTATOES

SWEET CORNBREAD

DESSERT

Pecan Pie Fruit Cobbler

ALL AMERICAN - \$67

TRICOLOR QUINOA AVOCADO SALAD

White, Red and Black Quinoa, Roasted Peppers, Fresh Avocado, Cilantro Vinaigrette

JICAMA, CUCUMBER & WATERMELON SALAD

Ruby Arcadian Greens, Cucumber, Minted Watermelon, Grape Serrano Vinaigrette

MOZZARELLA, TOMATO & PROSCIUTTO SALAD

Organic Baby Green, Bocconcini, Tomatoes, Shaved Prosciutto, Honey Balsamic Vinaigrette

GREMOLATA BREAST OF CHICKEN

Pan Seared Chicken, Gremolata, Roasted Marinated Tomatoes and Capers

ROSEMARY ROASTED PORK MEDALLIONS

Marinated Pork Tenderloin, Fermented Apple Demi-glaze

CITRUS HERB BUTTER SALMON

Citrus Herb Crusted Salmon Filet, Honey Ginger Glaze

MASCARPONE WHIPPED MASHED

Mascarpone Cheese Mashed Potato

SAUTÉED SEASONAL VEGETABLES

CARAMEL APPLE PIE & STRAWBERRY SHORTCAKE



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TAILGATE BUFFET - \$58

Fresh Garden Salad with Choice of Dressing
Midwestern Potato Salad
Seasonal Fresh Fruit Display
Home-style Macaroni & Cheese
Charbroiled 100% Angus Beef Burgers
Tequila Marinated Grilled Chicken Breasts
Quarter Pound Nathan's All Beef Hot Dogs
Fresh Artisan Hot Dog and Hamburger Buns
Whole Leaf Lettuce, Sliced Tomatoes
Sliced Red Onion, Kosher Dill Pickle Wedges
Sliced Cheese Selections: Swiss, Cheddar, Provolone, Pepper Jack
House Baked Cookies & Brownies

BOXED LUNCH - \$32

Boxed lunches are offered to a minimum of 10 guests (and additional labor charge of \$150.00 will be applied to boxed lunches ordered for less than 10 guests).

Choice of Wrap, Kaiser Roll, Whole Wheat, Brioche Roll, Gluten Free Roll Includes:

Lettuce, Tomato, Fresh Pasta Salad, Kettle Potato Chips,
Whole Fresh Fruit, House Baked Cookie and Soft Drink/Bottled Water

10 to 30 Guests, Choice of (2)
30+ Guests, Choice of (3)

Maple Ham and Aged Cheddar
Smoked Turkey and Swiss
Thinly Sliced Roast Beef and Havarti
Smoked Ham, Salami and Pepper Jack
Chicken Salad, Sprouts and Tomato
Chicken BLT Wrap, Bacon, Lettuce and Tomato

VEGETARIAN BOXED LUNCH - \$32

Spinach Tortilla Wrap, Grilled Vegetable, Tomato, Red Onion, Lettuce, Roasted Pepper Hummus Spread

Includes: Fresh Pasta Salad, Potato Chips, Whole Fresh Fruit,
House Baked Cookie and Soft Drink/Bottled Water



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COLD HORS D'OEUVRES

Passed or Stationed - \$8 each

(50 Order minimum)

Sonoran Chicken Pinwheel

Caprese Salad Skewer

Seared Rare Beef with Horseradish Cream

BBQ Duck Mandarin Orange Tart

Smoked Salmon Indian Corn Crisp

Serrano Infused Watermelon Feta Salad

Spicy Tuna Wanton Cone

Miso Sesame Shrimp Ginger Rice Cake

Prickly Pear Goat Cheese Apple Chutney

Gorgonzola Fig Mousse Tartelette

Antipasto Brochette

Chicken Tostada

Tomato Basil Bruschetta

California Roll

Antipasto Stack on Brioche

Espresso Seared Beef Garlic Crouton

Seafood Ceviche Shots

Manchego Cheese Black Olive Tapenade

Butler Passed Staff @ \$75.00 per server per hour

HOT HORS D'OEUVRES

STATIONED - \$8 each

(50 Order minimum)

Quail Wellington

Spanakopita

Mini Frank in Puff Pastry

Cajun Crab & Shrimp Cake

Chicken Cashew Spring Roll

Beef Empanada

Bacon & Vidalia Onion Souffle

Teriyaki Beef Satay

3 Cheese Arancini (Rice Ball)

Vegetable Samosa

Beef Tenderloin Wellington

Spicy Chicken Satay

Maryland Crab Cake

Blue Cheese Bacon Meatball Skewer

Smoked Brisket Slider

Thai Vegetable Pot sticker

DISPLAYS

A \$5.00 per Person preparation & labor charge will be added to Displays for 20 guests & under
(Priced Per Person)

IMPORTED & DOMESTIC CHEESE DISPLAY - \$16

A Variety of Domestic & Imported Cheese, Baked Brie, Sliced Baguettes, Assorted Dried Fruits

VEGETABLE CRUDITE - \$13

Fresh Seasonal Vegetables, Herb Ranch Dip

FRESH SEASONAL FRUIT DISPLAY - \$13

Watermelon, Honeydew, Cantaloupe, Pineapple, Berries, Grapes Honey Ginger Yogurt Dip

GRILLED MARINATED VEGETABLE DISPLAY - \$16

Fresh Seasonal Vegetables (Squashes, Peppers, Asparagus, Carrots, Mushrooms) Roasted Red Pepper Hummus

ANTIPASTO DISPLAY - \$16

Italian Cured Meats, Bocconcini Mozzarella, Provolone, Marinated Vegetables, Artichoke Hearts, Olives Lavosh and Crackers



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RECEPTION ENHANCEMENTS

CHEF'S CARVING STATION*

Stations are designed for 1 hour of service. * Chef's Fee \$150 per Carving Station

SAGE ROASTED TURKEY BREAST - \$400 (Serves 30 guests)

Citrus Cranberry Relish, Pan Gravy, Silver Dollar Rolls

PEPPERCORN CRUSTED PRIME RIB OF BEEF - \$450 (Serves 30 guests)

Rosemary Au Jus, Atomic Horseradish, Artisan Rolls

BEEF WELLINGTON - \$450 (Serves 25 guests)

Truffle Red Wine Reduction

SALMON WELLINGTON - \$400 (Serves 35 guests)

Salmon Filet baked in a Puff Pastry, Served with Dill Cream

STEAMSHIP ROUND OF BEEF - \$900 (Serves 150 guests)

Creamy Horseradish, Au Jus, Grain Mustard, Silver Dollar Rolls

STATIONS

A \$300 preparation and labor charge will be added to Stations for 25 guests & under (Priced Per Person)

SUSHI STATION - \$35

Assorted Specialty Maki Sushi Rolls, Pickled Ginger, Soy Sauce & Wasabi

STREET TACO STAND - \$23

Al Pastor, Carne Asada, Korean BBQ, Grilled Mahi Mahi, Onion, Peppers, Guacamole Sour Cream, Tomatillo Salsa, Pico de Gallo, Cilantro, Onions, Cabbage, Pickled Peppers Soft Corn & Flour Tortilla Chips

PASTA STATION - \$24*

Penne, Bowtie & Tortellini Pastas Alfredo, Marinara & Pesto Sauces Shrimp, Italian Sausage, Chicken Mushrooms, Sundried Tomatoes, Garlic, Tomatoes, Scallions, Peppers, Reggiano-Romano, Crushed Red Peppers & Bread Sticks

FRENCH FRY BAR- \$20

Waffle, Herb Garlic Fries & Sweet Potatoes Fries, Tater Tots, Spicy Beef Chili, Cheese Sauce, Brown Gravy & Cheese Curds, Sriracha Ketchup, Truffle Aioli Malt Vinegar, Franks Red Hot Seasoning

TAILGATE STATION - \$22

Mini Beef Hot Dogs, Chicken Fingers, Spicy Buffalo Wings, Mini Corn Dogs, Jalapeno Poppers Relish, Onions, BBQ Sauce, Ranch, Mustard, Ketchup, Bleu Cheese Dipping Sauce

SLIDER STATION - \$24

American Beef N Cheese, Pulled BBQ Pork, Grilled Portobello, Chicken & Biscuit Caramelized Onions, Lettuce, Tomato, Crispy Bacon, Apple Coleslaw, Chipotle Aioli, Ketchup, Mustard, Mayonnaise



*Chef Attendant Fee \$150

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All items priced on a per person basis will be prepared for the entire guarantee and not for a reduced portion of the attendance. The reception displays and stations require a uniformed Chef at \$150 per Chef. Reception displays are intended to be dinner when 4 or more stations are selected. Prices are based on a 1-hour presentation and will be pro-rated for longer receptions. Prices listed above do not include Service Charge (23%) and tax (9%) per Person. Subject to change. Consuming raw or uncooked meat, poultry, seafood, shellfish, or eggs may increase your risk of a foodborne illness.



HOT PLATED DINNER

An \$10 Per Person food preparation and \$150 labor charge will be added to all Plated Dinners 10 guests and under

Dinner Includes:

Choice of Soup or Salad, Entree, Chef's Choice of Dessert Baked Breads and Butter
Freshly Brewed Regular & Decaffeinated Coffee and Hot Tea Selection

SOUPS

Sweet Onion Soup

Swiss Cheese Crouton

Butternut Squash Bisque

Sage Creme Fraiche

Vine Ripe Red & Yellow Tomato Soup

Basil, Rustic Croutons

Wild Mushroom Soup

Truffle Cream

Lobster Bisque

Smoked Paprika Crouton, Sherry Cream

SALADS

Baby Greens

Apple, Pear, Mango, Manchego Cheese, Champagne Vinaigrette

Butter Lettuce

Raspberries, Orange Segments, Toasted Almonds, Citrus Vinaigrette

Mesclun Greens

Grilled Vegetables, Balsamic Vinaigrette

Heirloom Tomatoes

Mozzarella, Olive Relish, Basil Crostini

Hearts of Romaine

Sundried Tomatoes, Garlic Croutons, Caesar Dressing

Spinach Salad

Goat Cheese Fritter, Roasted Peppers, Tarragon Vinaigrette

Wedge Salad

Iceberg, Bacon, Tomatoes, Red Onion, Creamy Blue Cheese Dressing



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ENTREES

Thyme Lemon French Chicken Breast - \$67

Boursin Whipped Potatoes, Roasted Asparagus, Truffle Sauce

Stuffed Chicken Breast - \$67

Spinach, Peppers, Oaxaca Cheese, Avocado, Tomatillo Rice, Chipotle Sauce

Seared Sea Bass - \$68

Pesto Rice Pilaf, Glazed Baby Carrots, Caper Chive Sauce

Grilled Salmon Filet - \$67

Smashed Red Bliss Potatoes, 3 Sisters Vegetables, Corn Butter Sauce

Braised Boneless Beef Short Ribs - \$84

Garlic Whipped Potatoes, Patty Pan Squash, Mole Sauce

Grilled Thick Cut Pork Loin - \$84

Tri Color Fingerling Potatoes, Prickly Pear Serrano Glaze

8oz Beef Tenderloin - \$86

Sweet Corn Soft Polenta, Wilted Arugula & Spinach, Chianti Reduction

Double Lamb Chops - \$90

Roasted Mushroom Risotto, Broccolini, Sundried Tomato Jus

DUET ENTREES

Surf & Turf - \$125

6oz Steak & 4oz Lobster, Yukon Gold Mashed Potatoes, Baby Vegetables

Boneless Beef Short Ribs & Seabass - \$106

Gratin Potatoes, Swiss Chard, Cherry Tomato Relish

Citrus Roasted Chicken Breast & Garlic Shrimp - \$104

Chive Mashed Potatoes, Chipotle Butter

VEGETARIAN ENTREES

Ancient Grain Vegetable Cake - \$67

Mushroom Ragout, Grilled Vegetables, Roasted Tomato Sauce

Vegetable Wellington - \$67

Garlic Herb Broccolini, Leek Pesto Cream



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DINNER BUFFETS

An \$10 per person preparation and \$150 labor charge will be added to Dinner Buffets for 35 guests & under

All Dinner Buffets Served with Freshly Brewed Regular & Decaffeinated and Hot Tea

LA FIESTA - \$89

CARROT, BEET & APPLE CUMIN SALAD

Shredded Carrots, Beets, Apples, Fresh Mint, Grape Serrano Vinaigrette

QUESO FRESCO PRICKLY PEAR CACTUS SALAD

Prickly Pear, Tomatoes, Pinto Beans, Cilantro, Carrots, Lime, Queso Fresco

MANGO JICAMA SALAD

Julienne Jicama, Mango and Cucumber, Citrus Vinaigrette

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CHICKEN MOLE

Shredded Chicken, Mole Sauce

(Mole: Mexican Sauce made our of Dried Peppers, Chocolate, Cumin and Oregano)

CHICKEN FAJITAS

Southwest Marinated Breast of Chicken, Peppers and Onions, Corn & Flour Tortillas

CARNE ASADA STREET TACOS

Marinated Skirt Beef Steak Onions and Cilantro

TAMALES

Beef, Blue Corn Vegetable

Served with Salsa Verde, Salsa Roja

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ARROZ VERDE

Green Chilies, Cilantro and Corn

BORRACHO BEANS

Pinto Beans Cooked in Beer, Spices, Crumbled Chorizo and Jalapenos

TORTILLA CHIPS

Salsa, Sour Cream, Guacamole

~

DESSERTS

Berries Con Crema & Churros and Tres Leches Cake with Dolce Sauce

Includes Freshly Brewed Regular & Decaffeinated Coffee and Hot Tea



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SAGUARO - \$100

BLT PASTA SALAD

Bacon, Lettuce, Tomato, Ditalini Pasta served with Herb Aioli

MELON & PROSCIUTTO SALAD

Baby Arugula, Shaved Prosciutto de Parma, Served with Honey Balsamic Vinaigrette

PEAR & CANDIED WALNUT SALAD

Organic Baby Greens, Crumbled Goat Cheese, Pears, Candied Walnuts Served with Papaya Vinaigrette

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ROTISSERIE CHICKEN BREAST

Breast of Chicken served with Champagne Verdi Sauce

GRILLED SALMON FILET

Grilled Atlantic Salmon Fillet topped with Strawberry Cucumber Relish

SLOW ROASTED FILET MIGNON MEDALLIONS

Roasted Prime Beef Tenderloin

Topped with Cabernet Sauvignon Porcini Mushroom Glaze

~

HARICOT VERT GREEN BEANS

French Green Beans, Maître de Hotel Butter

WHIPPED ROASTED GARLIC MASHED POTATOES

~

DESSERTS

Tuxedo Truffle Mousse, Triple Berry Crumble

Includes Freshly Brewed Regular & Decaffeinated Coffee and Hot Tea



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SUNDOWN BBQ - \$125

RATTLESNAKE GREEN CHILI

Rattlesnake Pinto Beans, Kidney Beans, Green Chilies, Tomatoes, Peppers, Onions, Cumin & Chocolate

MANGO PECAN COLE SLAW

Green & Red Cabbage, Peppers, Mango Dressing

BACON GOLDEN YUKON POTATO SALAD

Grain Mustard, Golden Yukon Potatoes, Bacon, Scallions, Aioli

SMOKED CHEDDAR COWBOY CAVIAR SALAD

Black Beans, Corn, Peppers, Cilantro, Tomatoes, Lemon Pepper, Smoked Cheddar Cheese

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GRILLED RIBEYE STEAKS

Ribeye Steaks, Chimichurri Sauce

CHIPOTLE BBQ CHICKEN

Roasted Chicken, Chipotle BBQ Sauce

HICKORY JACK DANIELS BABY BACK RIBS

Beef Short Ribs, Smokey Jack Daniels BBQ Sauce

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SMOKEY COWBOY BEANS

Ranchero Style Pinto Beans

CHILI LIME CORN & VEGETABLES

Mexican Street Corn, Assorted Squash, Chayote, Chili Lime Butter

BAKED POTATO BAR

Idaho Baked Potato, Sour Cream, Shredded Cheddar, Pepper Jack Cheese Scallions, Applewood Bacon, Sweet Butter, Salsa Roja

JALAPENO CORNBREAD

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DESSERTS

Bourbon Pecan Pie, Strawberry Short Cake

Includes Freshly Brewed Regular & Decaffeinated and Hot Tea



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MEDITERRANEAN - \$105

GREEK SALAD

Romaine Lettuce, Cucumbers, Kalamata Olives, Red Onions, Feta Cheese, Tomato, Oregano Vinaigrette

ANTIPASTO SALAD

Orzo, Cured Meats, Asparagus, Artichoke, Peppers, Vinaigrette Dressing

PANZANELLA & ROASTED TOMATO SALAD

Fresh Mozzarella, Roasted Tomatoes, Wild Baby Arugula,
San Daniele Prosciutto, Sweet Peppers, Ciabatta Bread, Red Onion Served with Aged Balsamic

SPRING MIX PEAR SALAD

Arugula, Butter lettuce, Roasted Pears, Sundried Tomatoes, Cucumbers, Candied Walnuts
Served with Citrus Vinaigrette

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CHICKEN MILANESE

Sautéed Chicken Breast, Lemon Caper Sauce

RATATOUILLE RELISH

Fennel Saffron Broth, Kalamata Olives

ROASTED LEG OF LAMB

Saffron Cous Cous, Harissa Tomato Sauce, Eggplant & Pine Nut Compote

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GRATIN DAUPHINOISE

RATATOUILLE

FOCACCIA & CIABATTA ROLLS, BALSAMIC & OLIVE OIL

~

DESSERTS

Truffle Mousse Gateau, Lemon Ricotta Cheesecake, Baklava

Includes Freshly Brewed Regular & Decaffeinated and Hot Tea



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ALL AMERICAN - \$100

FARM FRESH SALAD

Bibb Lettuce, Baby Romaine, Carrots, Radish, Tomatoes, Cucumber Ranch, Italian & Blue Cheese Dressings

CITRUS PINEAPPLE COLESLAW

Grilled Pineapple, Pecans, Citrus, Apple Cider Dressing

OLD FASHIONED POTATO SALAD

Red Skin Potatoes, Bacon, Mustard, Chopped Egg

ROASTED BEET GOAT CHEESE SALAD

Tri Color Beets, Herbed Laura Chanel Goat Cheese, Toasted Almonds

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BUTTERMILK FRIED CHICKEN

Free Range Chicken, "Comeback Sauce"

CITRUS MARINATED MAHI MAHI

Mango Serrano Glaze

ROASTED BEEF TENDERLOIN MEDALLIONS

Caramelized Onions, Prickly Pear Reduction

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LOADED MASHED POTATOES

Shredded Cheddar, Bacon, Green Onions, Sour Cream

BAKED BEANS

Molasses Baked Beans

SWEET CORN SUCCOTASH

Corn, Peppers, Fava Beans, Squash, Tomatoes

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DESSERTS

Apple & Cherry Cobbler, Pecan Pie

Assorted Decorated Cupcakes

Includes Freshly Brewed Regular & Decaffeinated and Hot Tea



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SPIRITS

BAR SELECTIONS

	HOSTED	CASH
Luxe Brands	\$9.00	\$11.00
Premium Brands	\$11.00	\$13.00
Cordials	\$9.00	\$11.00
Domestic Beers	\$6.00	\$8.00
Imported and Microbrew Beers	\$7.00	\$9.00
House Wine	\$8.00	\$10.00
House Champagne	\$35.00 per bottle	\$40.00 per bottle
Margaritas	\$155.00 per gallon	N/A
Prickly Pear Margaritas	\$155.00 per gallon	N/A
Champagne Punch	\$145.00 per gallon	N/A
Sangria	\$145.00 per gallon	N/A
Assorted Soft Drinks	\$4.00	\$5.00
Smart Water	\$5.00	\$6.00

LUXE BRANDS

Tito's Vodka, Beefeaters Gin, 1800 Tequila, Jack Daniels Whiskey,
Meyers Rum, Captain Morgan Rum,
Johnnie Walker Red Scotch & Jim Beam Bourbon

PREMIUM BRANDS

Grey Goose Vodka, Tanqueray Gin, Patron Tequila, Crown Royal Whiskey,
Bacardi Rum, Captain Morgan Rum,
Johnnie Walker Black Scotch & Maker's Mark Bourbon



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WINES

TIER 1 BRANDS - \$8 per Glass

We-Ko-Pa Private Reserve Pinot Grigio, California
We-Ko-Pa Private Reserve Chardonnay, California
Murphy-Goode Pinot Noir, California
We-Ko-Pa Merlot, California
We-Ko-Pa Cabernet Sauvignon, California

TIER 2 BRANDS - \$10 per Glass

Kendall Jackson Chardonnay, California
Joel Gott Sauvignon Blanc, Napa Valley California
Sterling Merlot, Central Coast, California
Kendall Jackson Cabernet Sauvignon, Sonoma County, California
Angeline Pinot Noir, Santa Rosa, California

TIER 3 BRANDS - \$12 per Glass

Sonoma Cutrer Chardonnay, Sonoma Coast, California
Kim Crawford Sauvignon Blanc, Marlborough, New Zealand
Educated Guess Merlot, Napa Valley, California
Louis Martini Cabernet Sauvignon, St Helena, California
Matchbook "The Arsonist" Blend, Dunnigan Hills, California



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CATERING AND CONVENTION SERVICES POLICIES AND PROCEDURES

These policies and procedures are instituted to ensure that the Hotel will deliver an exceptional guest experience and will maintain a safe and pristine environment for all of our guests

Food and Beverage: We-Ko-Pa Casino Resort is the sole provider of all food and beverage served at We-Ko-Pa Casino Resort. All food and beverage must be supplied, prepared and served by the Hotel. The Hotel reserves the right to impose a charge for the services of such beverages and food that are brought into the Hotel in violation of this policy. In compliance with Arizona Liquor Laws, We-Ko-Pa Casino Resort is the only authorized licensee able to sell and serve liquor, beer and wine on premises. We-Ko-Pa Casino Resort reserves the right to refuse service to any person who appears to be intoxicated. We-Ko-Pa Casino Resort reserves the right to inspect the identification of any person attending events in the Convention Area. No one under twenty-one (21) years of age will be served alcoholic beverages.

Food and Beverage Commitment: Food and Beverage minimums as stated in the contract are anticipated minimums based on the initial design of the Group program. Contracted minimums are not considered maximum spend. The final food and beverage amount will be determined during the planning process and will be approved via signature on final Event Orders.

Guarantees: Your preliminary guarantee is due with your detailed schedule of events 30 days prior to the first arrival as outlined in your contract. Ten (10) work days prior to all food functions, the Hotel requires from the Client, the expected number of guests each scheduled event. The expected number of guests cannot be reduced by more than ten percent (10%) at the time the final guarantee is given to the Hotel.

Final Guarantees: The We-Ko-Pa Casino Resort must receive the final number of individuals who will attend all planned functions no later than 9:00am, (3) business days prior to the scheduled function. In some instances, more advanced notice may be required, due to menu complexity, holidays, deliveries, or other constraints. Such number shall constitute a guarantee not subject to reduction, and charges will be made accordingly.

Time, three business days prior to a function by 9:00am

- Guarantees for events on Monday are due on the preceding Wednesday
- Guarantees for events on Tuesday are due on the preceding Thursday
- Guarantees for events on Wednesday are due on the preceding Friday
- Guarantees for events on Thursday are due on the preceding Monday
- Guarantees for events on Friday are due on the preceding Tuesday
- Guarantees for events on Saturday and Sunday are due on the preceding Wednesday

If you do not notify the Hotel of a guarantee number, the Hotel reserves the right to utilize the expected number as the final guarantee and will bill based on the guarantee number or the actual attendance, whichever is greater.

Guarantees are not subject to reduction after the due date. In addition, we will not be obligated to serve or set up more than 5% above your guaranteed number. If the guarantee decreases by 15% of the original estimated number of attendees given at the time of booking, the We-Ko-Pa Casino Resort reserves the right to charge room rental, service charges and relocate your group to a smaller room.

For groups with pre-assigned seating, your floorplan with seating arrangements must be submitted with your guarantee.

Changes in Guarantees: Increases in guarantees over 5% received less than 24 to 72 business hours prior to the event shall incur a 10% price increase.

Increases over 5% received within 24 hours of the event shall incur a 20% price increase.

The Hotel reserves the right to substitute any menu items necessary to satisfy these changes, and will make every attempt possible to accommodate our guests.

Should the guarantee decrease by 15% of the original estimated number of attendees, the Hotel reserves the right to charge room rental, service charges, and/or relocate your group to a smaller room.

The Hotel will bill based on the original guarantee for any decreases in guarantees over 5% received within 72 business hours. The culinary team will prepare all items based on the "actual" guarantee figure.



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New Orders within 72 Hours: Any food and beverage items ordered within 72 hours of the function date are considered a “pop up event.” All menu selections must be approved by the culinary team prior to event distribution.

A 15% menu surcharge and a \$200 labor fee will apply to each event.

Additional Charges: Please note that all Meal Functions are subject to an absolute minimum based on the meal period. A Per Person Food Preparation and Labor charge will be added based on the number of guests and meal function. The Meal Functions include breakfast, lunch, dinner, and packaged breaks. Functions that exceed eight (8) hours are subject to an overtime rate of thirty dollars (\$30) per hour, per employee. Outdoor Functions may require an additional service charge, which will be determined by our Catering Department, based on the size and scope of the Function.

Custom Menus: Custom menus are defined as any menus requested other than the offered set menu, either contracted in advance or at the time of service. Custom menus will be priced solely at the culinary team’s discretion, and must be finalized fourteen (14) days in advance of the event. Menus finalized less than fourteen (14) days prior to the event will be subject to an additional 15% fee per person. Please allow three (3) weeks for a requested custom menu to be created.

Kosher: We-Ko-Pa Casino Resort is delighted to work with you on fully Kosher catered functions. Kosher functions are subject to additional fees and may be subject to varying guarantee deadlines.

Overset: We-Ko-Pa Casino Resort “overset” for events is 5% over the guarantee figure. In all cases, the overset will not exceed more than 50 guests over the guarantee.

Banquet Service Charge: All food and beverage prices are subject to service charges totaling twenty-two percent (23%), which are subject to change with or without notification. All requests for tax exempt from Tax-exempt organizations and/or Tribal organizations must be received at least 90 days or more to the Fort McDowell Yavapai Nation (FMYN) Tribal Council prior to actual meeting dates to be considered for tax exemption. All tax exemptions must be approved by FMYN Tribal Council prior to the actual event otherwise all conferences and/or events will be tax accordingly.

State Tax: Current Arizona sales tax is 9.0% and will be billed to your account on all equipment rentals, food, alcoholic and non-alcoholic beverages, set-up services, clean-up service and labor fees. Sales Tax is subject to change with or without notification.

Payment: The final payment, based on the anticipated attendance, shall be made in full by cash, check, money order, wire transfer, cashier’s check, or credit card (see form) at least fourteen (14) days prior to the Event. If payment has not been secured within the specified time frame, We-Ko-Pa Casino Resort reserves the right to cancel the Event and retain the deposit.

Once the details regarding the Event(s) have been finalized, We-Ko-Pa Casino Resort will send such details to the Group in the form of an EO (Event Order) which will then be an addendum to the Agreement. In order to execute the Event(s), the Group will sign the EO(s) for food, beverage, other services, and/or incidentals, acknowledging the fact that there is no dispute over such services and that the Group is solely responsible for the payment of the total amount due.

Pricing: All food and beverage pricing can be guaranteed up to six (6) months prior to the Event. Prices are valid July 31 - December 31, 2023.

Incidentals: Any incidental charges that are incurred during the Event will be charged to the credit card on file.

Contracted Function Space: Group agrees to promptly notify the Hotel of any changes in its function and banquet space needs. The Hotel reserves the right to reasonably re-assign or substitute your Group’s assigned function space to comparable space.

The Banquet Event Order (BEO) is the governing document for all goods and services order by the client. Client’s signature on said BEO represents an agreement and approval for the goods and services represented on the BEO.

Equipment Inventory: We-Ko-Pa Casino Resort inventory is supplied at no charge. If your requirements are larger than the Resort supplies, additional costs may be incurred in order to secure additional equipment to meet your needs.

For special request, please contact your catering or conference manager directly. Catering: 480-789-5349.



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