



# BANQUET MENU

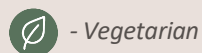
HILTON PHOENIX RESORT AT THE PEAK

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- Vegetarian



- Vegan



- Gluten Free






# BREAKFAST BUFFETS

*Due to health regulations and quality concerns, items from the buffet cannot be served during mid-morning, afternoon, or evening breaks.*



*Buffets to serve full guaranteed number of attendees.*

*Minimum of 50 people required for breakfast buffets. For 10-49 people, add \$10 per person to the menu price.*








## DREAMY DRAW CONTINENTAL

freshly brewed Peak regular & decaffeinated coffee and assorted hot teas  
orange, cranberry, apple & grapefruit juices  
seasonal fruit & berries  
breakfast breads & muffins   
vanilla almond crunch granola   
assorted greek yogurt   
assorted bagels with cream cheese  
butter & fruit preserves






## BARRIO BREAKFAST

freshly brewed Peak regular & decaffeinated coffee and assorted hot teas  
orange, cranberry, apple & grapefruit juices  
mojito fruit salad   
burritos with chorizo, scrambled egg & potato  
chicken chilaquiles with tortilla chips, scrambled eggs, avocado, red peppers, & salsa  
abuelita french toast  
potatoes, peppers, onions & cotija cheese  
red & green salsas

## THE PEAK BREAKFAST

freshly brewed Peak regular & decaffeinated coffee and assorted hot teas  
orange, cranberry, apple & grapefruit juices  
seasonal fruit & berries  
breakfast breads & muffins   
assorted bagels with cream cheese butter & fruit preserves  
oatmeal with raisins & brown sugar  
assorted cereals with skim, 2% milk & soy milks   
scrambled eggs  
smoked bacon & sausage   
herb roasted potatoes 

## COUNTRY STYLE BREAKFAST

freshly brewed Peak regular & decaffeinated coffee and assorted hot teas  
orange, cranberry, apple & grapefruit juices  
buttermilk biscuits & sausage gravy  
mini chicken fried steak  
scrambled eggs   
smoked bacon  
cheesy grits   
pancakes with maple syrup & butter  
hash browns 

# BREAKFAST ENHANCEMENTS

*Add on to your existing breakfast buffet menu. Minimum order of 12.*

## BREAKFAST SANDWICHES

### THE CLASSIC

scrambled eggs, cheddar cheese & pork  
sausage on toasted english muffin

### THE LEAN MACHINE

egg whites, turkey bacon, asparagus, sundried tomatoes &  
Swiss cheese on toasted english muffin

## BREAKFAST BURRITOS

### THE SUNRISE

scrambled eggs, potatoes, bacon & cheddar cheese on flour  
tortilla

### THE MEXICAN

scrambled eggs, chorizo, potatoes, Mexican cheeses & cilantro  
on flour tortilla

## BAGEL BAR

*assorted bagels with toaster & whipped butter*

### CREAM CHEESE SELECTIONS

plain, strawberry, honey brown butter, chive, garden veggie

### TOPPINGS

peanut butter, Nutella, sliced bananas, sliced strawberries,  
strawberry preserves, orange marmalade

add smoked salmon, capers, sliced tomatoes,  
red onions & fresh dill

## SAVORY

### SCRAMBLED EGGS

### HARD BOILED EGGS

### SMOKED BACON

### PORK

### SAUSAGE\$

### HASHBROWNS

### HOME FRIES

with onions, peppers, cotija cheese &  
cilantro

### BAGELS

with smoked salmon, cream cheese,  
tomatoes, capers

## SWEET

### PANCAKES WITH MAPLE SYRUP

### CINNAMON FRENCH TOAST

### STEEL CUT OATS

with brown sugar & raisins

# CHEF-ATTENDED BREAKFAST STATIONS

Add a chef-attended station to your breakfast buffet menu. Stations cannot be ordered individually. Full guarantee required for each station. Chef attendant required. One per fifty (50) guests at \$200.00 per each attendant.

## THE PEAK OMELET STATION 🌱

fresh eggs & egg whites, tomatoes, onions, red bell peppers, spinach, sliced jalapeños, mushrooms, green chilies & roasted tomato salsa, chorizo, smoked bacon & ham, cheddar, swiss & feta cheeses

## BREAKFAST TACO & TOSTADA STATION

scrambled eggs, carne asada, chorizo & smoked bacon, monterey jack, cotija & cheddar cheeses, fire-roasted green chilies, onions, cilantro, pickled jalapeños, pico de gallo, roasted tomato salsa, tomatillo salsa, sour cream & selection of hot sauces, crispy corn tostadas, corn & flour tortillas

## SMOOTHIE & JUICE BAR

### JUICES

*immune boost:* carrot, orange & ginger

*detox:* kale, green apple, spinach & celery

*tropical hydration:* orange, pineapple & mango

### FRESH SMOOTHIES

mango lassi 🌱 🌱

strawberry, banana & oat milk 🌱 🌱

peanut butter, chocolate & banana 🌱 🌱

pineapple, banana, date & vanilla 🌱 🌱

piña colada

## ACAI BOWL BAR

### CHOICE OF TWO BLENDS

*acai, blueberries, strawberries, yogurt & apple juice*

*acai, strawberries, banana, pineapple & almond milk*

*acai, dragon fruit, banana, pineapple & coconut milk*

*acai, banana, strawberries, dates, peanut butter & almond milk*

### TOPPINGS

vanilla almond crunch granola, pepitas & toasted coconut flakes, blueberries, strawberries, raspberries, banana, dates & pineapple honey drizzle & peanut butter



# PLATED BREAKFAST

## RISE & SHINE

freshly brewed Peak regular & decaffeinated coffee and assorted hot teas  
orange, cranberry, apple & grapefruit juices  
scrambled eggs with cheddar cheese & chives  
smoked bacon or sausage links  
herb roasted potatoes  
breakfast breads & muffins for the table

## COUNTRY STEAK & EGGS

freshly brewed Peak regular & decaffeinated coffee and assorted hot teas  
orange, cranberry, apple & grapefruit juices  
chicken fried steak with gravy  
eggs any style  
hash browns  
breakfast breads & muffins for the table

## CITY STEAK & EGGS

freshly brewed Peak regular & decaffeinated coffee and assorted hot teas  
orange, cranberry, apple & grapefruit juices  
charbroiled 6oz. sirloin steak  
eggs any style  
home fries  
breakfast breads & muffins for the table

## BUSCUITS & GRAVY

freshly brewed Peak regular & decaffeinated coffee and assorted hot teas  
orange, cranberry, apple & grapefruit juices  
two house made buttermilk biscuits  
sausage gravy  
eggs any style  
breakfast breads & muffins for the table

## DESERT MORNING

freshly brewed Peak regular & decaffeinated coffee and assorted hot teas  
orange, cranberry, apple & grapefruit juices  
huevos rancheros  
scrambled eggs, black beans, avocado, cilantro, cotija cheese, ranchero sauce & crispy corn tortillas  
breakfast breads & muffins for the table

## BISTRO BREAKFAST SANDWICH

freshly brewed Peak regular & decaffeinated coffee and assorted hot teas  
orange, cranberry, apple & grapefruit juices  
scrambled eggs, black forest ham, Havarti cheese & vine-ripe tomato on toasted ciabatta bread  
herb roasted potatoes  
breakfast breads & muffins for the table

## FARMERS MARKET FRITTATA

freshly brewed Peak regular & decaffeinated coffee and assorted hot teas  
orange, cranberry, apple & grapefruit juices  
onions, peppers, mushrooms, zucchini, tomatoes, spinach, fresh basil, pesto sauce, cheddar & provolone cheeses  
home fries  
breakfast breads & muffins for the table

## ADD AN ADDITIONAL COURSE

*served per person*

YOGURT, GRANOLA & BERRY PARFAIT

STRAWBERRY & BANANA SMOOTHIE

FRESH MELON, BERRIES & ARIZONA CITRUS

AVOCADO TOAST

with arugula, heirloom tomatoes, feta cheese & pepitas on 12-grain toast

# BREAKS

All breaks are priced per person, based on 30 minutes of service. Break options cannot be combined as meal alternatives. Full guarantee of group required.

## MORNING

### WAKE ME UP

chocolate coffee energy bites, cinnamon & streusel coffee cake, vietnamese coffee smoothie

### DAY AT THE SPA



fruit skewers with vanilla-honey yogurt dip, strawberry & banana smoothie, vanilla almond crunch granola, assorted yogurts, assorted seasonal berries

### THE NATURE HIKE

whole apples and bananas, assorted healthy energy & protein bars, house made trail mix, honey roasted peanuts, almonds, pepitas, dark chocolate chips, M&M's, raisins, granola & dried cranberries

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## SEASONAL

### SPRING/SUMMER



fresh fruit kabobs, arizona summer trail mix, lemon poppy seed mini muffins

### FALL/WINTER

mini apple pie tarts, warm baked brie cheese, pear & walnut filo pockets, candied bacon lollipops



## AFTERNOON

### SNACK SHACK



buttered popcorn, pretzel bites & cheese sauce, assorted individual bags of chips, assorted mini candy bars

### ARIZONIA WELCOME



tortilla chips, roasted tomato salsa, guacamole, green chile & cheese quesadilla bites, churros with Mexican chocolate sauce

### COOKIES & MILK



freshly baked chocolate chip, sugar, oatmeal raisin & peanut butter cookies chilled regular, chocolate & oat milks

### SWEET TREATS



s'mores on sticks, strawberry shortcake shooters, assorted cheesecake bites, assorted ice cream bars

### GAME TIME

fresh popped popcorn, pigs in a blanket, buffalo chicken dip, house made potato chips, mini potato skins

### MOVIE POPCORN MADNESS

fresh popped popcorn

*seasonings:* ranch, kettle corn, butter, nacho cheddar, caramel corn, cheesy jalapeno, white cheddar, bacon cheddar

*candy:* skittles, Reese's pieces, M&M's, Butterfinger pieces, Twizzler bites, nonpareils, chocolate chips & peanuts

# A LA CARTE BREAKS

## BEVERAGES

peak regular & decaffeinated coffee  
hot tea  
iced coffee  
assorted fruit juices  
lemonade (prickly pear, strawberry, raspberry, or traditional)  
infused waters (cucumber, citrus or mint)  
assorted soft drinks  
bottled water  
sparkling water  
flavored mineral water  
bottled juices  
energy drinks  
cold brews

## SNACKS

granola & energy bars  
kind bars  
seasonal whole fruit  
fresh fruit skewers  
individual bags of gourmet chips & pretzels  
individual bags of mixed nuts & trail mix  
individual bags of buttered popcorn  
assorted candy bars  
ice cream bars  
individual yogurts  
popsicles

## THE BAKERY BY THE DOZEN

assorted mini muffins  
assorted muffins  
sweet scones  
assorted danish  
bagels with flavored cream cheese  
traditional croissants  
chocolate croissants  
warm iced cinnamon rolls  
fresh baked cookies  
s'mores skewers  
fudge brownies or blondies  
raspberry & lemon bars  
dipped strawberries





# BREAK PACKAGES

## BREAKS ALL DAY

### MORNING *45 minutes*

breakfast breads, muffins & assorted bagels with cream cheese, butter, strawberry jam & orange marmalade, seasonal fruit, berries, orange juice, Peak regular & decaffeinated coffee, selection of fine teas

### MID-MORNING *30 minutes*

granola bars, Peak regular & decaffeinated coffee, selection of fine teas, assorted sodas & bottled waters

### AFTERNOON *30 minutes*

assorted raspberry & lemon bars, mixed nuts, whole fresh fruit, Peak regular & decaffeinated coffee, selection of fine teas, assorted sodas & bottled waters

## CONTINUOUS BEVERAGE BREAK

Peak regular & decaffeinated coffee, selection of fine teas, assorted regular, diet & caffeine free sodas, bottled waters

### FULL SERVICE

*9am-12pm and 1pm-5pm*

### 1/2 DAY ONLY

## ULTIMATE COFFEE BREAK

*9am-12pm OR 1pm-5pm*

Starbucks regular & decaffeinated coffee, Starbucks cold brew coffee, Vietnamese iced coffee, house-made chocolate-almond biscotti, assorted macarons

### CREAMER STATION

half & half, whole milk, skim milk, almond milk, oat milk, French vanilla, fat free French vanilla

### FLAVOR STATION

caramel sauce, chocolate sauce, hazelnut syrup, vanilla syrup, sugar-free caramel syrup, sugar-free vanilla syrup, cinnamon sticks, chocolate shavings, whipped cream

## ICED COLD BREW COFFEE STATION

*9am-12pm OR 1pm-5pm*

house made Starbucks cold brew coffee, vanilla whipped cream, assorted creamers & oat milk, assorted flavored syrups



# LUNCH BUFFETS


Due to health regulations and quality concerns, items from the buffet cannot be served during mid-morning, afternoon, or evening breaks. Minimum of 50 people required for lunch buffets. For 20-49 people, add \$10.00 per person to the menu price. See plated lunches for groups under 20 people.


## THE MARKET


freshly brewed Peak regular & decaffeinated coffee, assorted hot teas, iced tea



**FARM FRESH VEGETABLE SALAD**   – artisan lettuce, market vegetables, herb vinaigrette & buttermilk dressing



**QUINOA SALAD**   – spinach, quinoa, goat cheese, toasted almonds, cranberries, cucumber & raspberry vinaigrette


**ROASTED RED PEPPER HUMMUS**  – spa lavash & grilled pita


grilled salmon with arugula pesto 

herb roasted chicken with lemon jus 

Moroccan spiced roasted carrots  

vegetable couscous with citrus vinaigrette  

angel food cake with fresh berries 


chocolate flourless tart with raspberry sauce 


## FAR EAST



freshly brewed Peak regular & decaffeinated coffee, assorted hot teas, iced tea


**WONTON SOUP** – pork dumplings, bok choy & green onions

**SZECHUAN BEEF CRUNCHY SALAD** – marinated flank steak, romaine, red & napa cabbage, cilantro, cashews, crispy wonton & sesame-ginger vinaigrette

miso glazed salmon 

Thai green curry chicken 

steamed jasmine rice  



**PAD THAI**  – rice noodles, shrimp, bean sprouts, peppers, peanuts, lime, cilantro & green onions



fortune cookies


coconut tapioca crème Brûlée


## THE SONORAN DESERT



freshly brewed Peak regular & decaffeinated coffee, assorted hot teas, iced tea

**SOUTHWESTERN CAESAR SALAD**   – romaine, pico de gallo, roasted pumpkin seeds, black beans, queso fresca, crispy tortilla strips & chipotle Caesar dressing

**MEXICAN STREET CORN**   – grilled corn cut off cob, butter, cilantro-lime mayonnaise, sour cream, queso cotija & chili powder

grilled carne asada style flank steak 

adobo grilled chicken 

Mexican style rice & refried beans  

flour & corn tortillas



roasted tomato salsa, guacamole, pickled jalapeños, fire roasted onions & peppers, cilantro, sour cream & shredded jack cheese

traditional cinnamon sugar churros with chocolate sauce



lime tarts with mango-tajin sauce

## THE ITALIAN


freshly brewed Peak regular & decaffeinated coffee, assorted hot teas, iced tea



tomato basil bisque  

herb bread sticks

**CAPRESE SALAD**   – arugula, grape tomatoes, mozzarella cheese pearls, fresh basil & balsamic vinaigrette

**MINI CHICKEN PARMESAN** – house made marinara sauce & provolone cheese

five cheese lasagna 

charred broccolini with lemon vinaigrette  

chocolate dipped cannolis

tiramisu



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## THE GOURMET PICNIC

freshly brewed Peak regular & decaffeinated coffee, assorted hot teas, iced tea

**TRADITIONAL CAESAR SALAD** – romaine lettuce, aged parmesan cheese, herbed croutons & classic Caesar dressing

**MIXED ARTISAN GREENS & KALE SALAD** – marinated tomatoes, roasted butternut squash, toasted pistachio, dried cherries & crispy prosciutto

gourmet potato chips & kosher pickles

### CHOICE OF 3 SANDWICHES

**TURKEY CLUB CROISSANT** – roasted turkey breast, smoked bacon, sliced tomato, lettuce & herb mayonnaise on a croissant

**HAM & SWISS** – black forest ham, Swiss cheese, lettuce, sliced tomato & stone ground mustard on marble rye

**ROAST BEEF & HAVARTI** – sliced roast beef, Havarti cheese, roasted red peppers, arugula & horseradish spread on multi-grain bread



**BBQ BRISKET GRILLED CHEESE** – shredded smoked brisket, bbq sauce, pepper jack & cheddar cheeses on white bread



**VERY VEGGIE SANDWICH** – roasted red peppers, grilled zucchini, yellow squash, portobello mushroom, sautéed onions & balsamic mayonnaise on wheat bread



fresh baked blondies and lemon bars


## DELI ANY DAY

freshly brewed Peak regular & decaffeinated coffee, assorted hot teas, iced tea

**GARDEN SALAD**   – artisan lettuce mix, shredded carrots, cucumber, grape tomatoes, radish, croutons & assorted dressings

traditional potato salad  

fresh seasonal fruit salad  

sliced oven roasted turkey, honey baked ham & roast beef 

cheddar, Swiss & provolone cheeses

wheat, sourdough, harvest white & rye breads

kosher pickles, red onions, vine-ripe sliced tomatoes & green leaf lettuce

mayonnaise, Dijon & yellow mustards

assorted individual bags of chips

fresh baked cookies & brownies

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## BARBECUE AT THE PEAK



freshly brewed Peak regular & decaffeinated coffee, assorted hot teas, iced tea

**TOSSED SALAD** – cucumbers, tomatoes, carrots, radishes & assorted dressings

angus beef burgers

all-beef hot dogs

grilled chicken breast

coleslaw & traditional potato salad  

fresh seasonal fruit salad   & sliced watermelon

assorted individual bags of chips

assorted rolls & buns

kosher pickles, red onions, vine-ripened sliced tomatoes & green leaf lettuce, assorted sliced cheeses, relish, sauerkraut, ketchup, mayonnaise, Dijon & yellow mustards

strawberry shortcake

assorted popsicles

## NOLA LUNCH BUFFET

**MIXED GREENS SALAD** – dried cranberries, crumbled blue cheese, toasted almonds, with a sweet & spicy raspberry vinaigrette

**GUMBO SERVED WITH CRUSTY FRENCH BREAD** – a savory tomato-based stew with chicken, shrimp, crawfish and andouille sausage

**CAJUN BLACKENED REDFISH** – redfish pan-seared in blackening spice

crispy fried chicken

homemade mac and cheese

**CREOLE GREEN BEANS** – bacon, caramelized onions & bell peppers

red beans and rice



**BEIGNETS** – freshly fried dough with powdered sugar


**SOUTHERN BREAD PUDDING** – Chantilly cream, caramel-whiskey sauce

## LUNCH ENHANCEMENTS

add on to your existing lunch buffet menu.

### HOUSE-MADE SOUP

tomato basil bisque  



chicken & wild rice 



steak & potato

New England clam chowder

french onion

creamy corn chowder

roasted butternut squash (seasonal)  

tomato gazpacho (seasonal)  





# THREE-COURSE PLATED LUNCHES


Entrée pricing based on three courses, entrée with a soup or salad & dessert.

Served with freshly brewed Peak regular and decaffeinated coffee, assorted teas, & iced tea. To add a fourth course, additional \$12.00 per person. Bread service available upon pre-ordered request.

Small groups of 19 people & under may have meal served buffet style for additional \$8.00 per person.

## SOUPS

tomato basil bisque  



chicken & wild rice 



steak & potato

New England clam chowder

french onion

creamy corn chowder

roasted butternut squash (seasonal)  

tomato gazpacho (seasonal)  

## SALADS

TRADITIONAL CAESAR  

romaine hearts, parmesan, croutons & roasted garlic caesar dressing

HARVEST SALAD  

artisan lettuces, carrots, cucumber, cherry tomatoes & red wine vinaigrette

ICEBERG WEDGE SALAD 

buttermilk blue cheese, red onion, crispy bacon, tomatoes & buttermilk dressing

## DESSERTS

LEMON BAR

raspberry sauce

KEY LIME PIE

graham cracker crust served with whipped cream

TIRAMISU

ladyfingers, espresso & mascarpone

TRES LECHES CAKE

fresh strawberries & dulce de leche

## ENTRÉES

HERB GRILLED CHICKEN BREAST 

asparagus, baby carrots, herbed rice pilaf & lemon caper sauce

SEABASS VERACRUZ

summer squash and rice pilaf & classic mediterranean sauce

OAXACAN SEARED ATLANTIC SALMON 

cilantro-lime rice, seasonal vegetables & pico de gallo

CHICKEN PARMIGIANA

orzo pasta, mozzarella, broccolini & pomodoro sauce

MISO GLAZED TOFU  

king trumpet mushrooms, baby bok choy, steamed jasmine rice & pickled vegetables

CHARBROILED FLAT IRON STEAK

herbed roasted potatoes, broccolini & wild mushroom sauce

CHICKEN ALFREDO PASTA PRIMAVERA

penne pasta, grilled chicken, broccoli, asparagus, grape tomatoes, red bell peppers, yellow squash, carrots, parsley & alfredo sauce



# THE PEAK TO-GO LUNCHES

Choice of sandwich or entrée salad, one side, whole fruit, potato chips & one dessert. For to-go only. This menu cannot be used for dining in the meeting or ballroom spaces.

## ENTRÉES

Choose two - groups over 75 people may select up to 3

### SANDWICHES

#### ROAST BEEF

sliced roast beef, provolone, sundried tomatoes & arugula on sourdough

#### CARVED TURKEY

roasted turkey, lettuce, tomato aioli & grilled onions on focaccia

#### GRILLED CHICKEN CAESAR WRAP

grilled chicken, parmesan cheese, lettuce, Caesar dressing in a spinach tortilla

#### VEGGIE SANDWICH

roasted red peppers, grilled zucchini, yellow squash, portobello mushroom, sautéed onions & balsamic mayo on wheat bread

### SIDES

Choose one

mediterranean pasta salad

roasted vegetable salad

potato salad

cole slaw

### BEVERAGES

add a soft drink or bottled water *additional*

### SALADS

#### SOUTHWEST CAESAR

romaine, pico de gallo, roasted corn, black beans, cotija cheese, tortilla strips & adobo caesar dressing

#### AGAVE SALAD

grilled chicken, spinach, couscous, tomatoes, black olives, feta cheese & red wine vinaigrette

#### ROASTED VEGETABLE SALAD

artisan lettuce, seasonal vegetables, feta cheese & balsamic vinaigrette

### DESSERTS

Choose one

freshly baked chocolate chip cookie chocolate

brownie

toffee crunch blondie

lemon bar

cheesecake bar

# HORS D'OEUVRES

Minimum of 50 pieces per item.

Butler-style servers are \$35.00 each per one hour shift, with one server per one hundred (100) guests.

## CHILLED SELECTION

tomato bruschetta

whipped herb cheese stuffed tomato

prosciutto wrapped cantaloupe

prosciutto, mozzarella & basil pesto pinwheel

Sonoran chicken tortilla pinwheel

tomato, basil & mozzarella skewer  

vegetable napoleon parmesan cup

fresh strawberry stuffed with whipped brie

classic deviled egg

parma prosciutto wrapped asparagus

grilled Sonoran chicken tortilla cup

smoked salmon tarragon mousse

Asian chicken salad in spring roll cup

chipotle chicken wonton cone

brie tartlet with apple & raspberry

ahi poke mini tacos

sesame ahi with wasabi on rice cracker

ahi tartare & seared ahi in wonton cup

crab wonton taco


seared beef tenderloin on parmesan shortbread

smoked salmon rose on pumpernickel

lamb tenderloin with green apple chili chutney

bbq duck with mandarin orange in a tart shell

## HOT SELECTION

black bean empanada 

Gochujang cauliflower bites  

bacon wrapped blue cheese stuffed dates


spanakopita


Tandoori chicken satay


Italian sausage stuffed mushrooms

artichoke & feta stuffed mushrooms

franks in a blanket

warm brie & truffle tartlet 

guajillo chicken & plantain kabob 

chicken tikka skewer 

meatballs with basil & marinara

orange glazed chicken kabob

southwest chorizo spring roll

bison chili cornbread tart


chicken pot pie


mini beef wellington

pork belly satay

Maryland-style crab cakes

lobster cobbler

jalapeño bacon wrapped scallops 

candied applewood smoked bacon lollipops 

lobster mac & cheese bites

# RECEPTION DISPLAYS

*Serves 25 Guests*

## CORN TORTILLA CHIPS & DIPS

warm chorizo queso dip, tomatillo & green chili salsa, guacamole

## BAVARIAN PRETZEL BITES

beer cheese dip

## BAKED BRIE EN CROUTE

brie, jam and toasted nuts in puff pastry

## SPINACH ARTICHOKE DIP

assorted artisan bread

## HOUSE MADE HUMMUS

roasted red pepper & olive tapenade, crispy pita chips

## ANTIPASTO

Genoa salami, prosciutto, soppressata, provolone, fontina, assorted olives, roasted red peppers, pepperoncini, marinated artichokes & mushrooms, sun-dried tomato tapenade, crackers & crostini

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## MIXED NUTS

*per pound*

## HONEY ROASTED PEANUTS

*per pound*

*Serves 50 Guests*

## FRESH FRUIT DISPLAY

sliced seasonal melons & berries, agave Greek yogurt

## ARTISAN CHEESES

caramelized nuts, fig jam, dried nuts, crackers & crostini

## FRESH VEGETABLE CRUDITÉ

carrots, celery, broccolini, sweet bell peppers, cucumbers, grape tomatoes, jicama, radishes hummus & herb buttermilk dipping sauces

## GRILLED GARDEN VEGETABLES

marinated zucchini, squash, asparagus, onions, tomatoes, mushrooms, carrots, sweet bell peppers with basil pesto & cold pressed olive oil





# RECEPTION STATIONS

Based on two hours of service. Full guarantee required for each station. Stations must be in combination with a buffet meal -or- at least three (3) stations. Minimum guarantee of 25 guests.

## THE FARMERS STAND

sliced seasonal melons & berries   - agave Greek yogurt


vegetable crudité   - carrots, celery, broccolini, sweet bell peppers, cucumbers, grape tomatoes, jicama, radishes

hummus & herb buttermilk dipping sauces


spinach/artichoke dip & French onion dip

served with ciabatta bread and pita chips

## SOUTHWEST FIESTA

tortilla chips with roasted tomato salsa, tomatillo salsa, guacamole & queso dip 

cilantro chicken, ancho beef skewers 

Mexican street corn  - lime, cotija, cilantro, mayonnaise & ancho chile butter

## ASIAN

vegetable spring rolls, chicken pot stickers, Chinese roasted pork bao buns, Singapore noodles, orange chicken

sesame-ginger vegetables

jasmine rice

fortune cookies

## THE SLIDER BURGER BAR

black angus beef burgers, turkey burgers, black bean burgers

slider buns, cheddar, Swiss, American & pepperjack cheeses

shredded lettuce, tomato, onion, pickles, bacon, green chiles, crushed avocado, caramelized onions, jalapeños, mayonnaise, ketchup & Dijon mustard

## MASHED POTATO BAR

Yukon mashed potatoes, butter, sour cream, chives, cheese sauce, shredded cheddar, bacon, chorizo, ground beef, roasted poblanos, sautéed mushrooms, caramelized onions & horseradish

## MAC & CHEESE BAR

creamy macaroni & cheese, cubed pork belly, steamed broccoli, green chiles, hot pepper flakes & toasted parmesan breadcrumbs

lobster chunks - *additional \$10.00 per person*


## CAESAR SALAD BAR

*guest choice to add: grilled chicken or grilled shrimp*

romaine hearts, parmesan, & croutons tossed in chef-prepared roasted garlic Caesar dressing

## DESSERT STATION

*Choose three*

s'mores on sticks 

strawberry shortcake shooters 

assorted cheesecake bites 

chocolate dipped strawberries 

flourless chocolate cake

lime tarts with mango-tajin sauce

prickly pear cheesecake

tres leches cake with fresh strawberries

# CHEF ATTENDED ACTION STATIONS

*One chef attendant per 50 guests, \$200.00 chef fee for each attendant. Based on two hours of service.*

*Full guarantee required for each station. Some stations can be self-serve stations. Must be in combination with a buffet meal -or- at least three (3) stations. Minimum guarantee of 25 guests.*

## PASTA! PASTA! PASTA!

penne, farfalle & orecchiette

marinara, alfredo & vodka sauce

bread sticks

grilled chicken, Italian sausage, ground beef

fresh basil, mushrooms, asparagus, peas, tomatoes, spinach, grilled vegetables, red pepper flakes, grated parmesan & shredded asiago

## THE TACO STAND

soft flour & corn tortillas, crispy corn tortilla shells

carne asada, chicken tinga, grilled mahi-mahi

lettuce, tomatoes, onions, pico de gallo, sour cream, cilantro, pickled jalapeños, jack cheese, cotija, tomatillo salsa, roasted tomato salsa & limes

## MADE TO ORDER GUACAMOLE

tortilla chips


roasted tomato salsa

fresh jalapeños, cilantro, pico de gallo, pickled jalapeños, black beans, roasted corn, crushed pistachios & orange sections

## THE WOK STATION

sesame-ginger chicken – with snow peas, carrots & bok choy

kung pao shrimp – with peanuts, chiles, peppers & onions

vegetable stir fry – edamame, carrot, broccoli, cabbage & peppers 

jasmine rice & lo mein noodles

## CARVING BOARD

assorted rolls, whole grain mustard, creamy horseradish & herb mayonnaise

*serves approximately 25 guests*

## ROASTED TURKEY BREAST

## MOJO MARINATED ROASTED PORK LOIN

## PINEAPPLE & BROWN SUGAR GLAZED HAM

## CEDAR PLANK GRILLED SALMON FILET

## ROASTED SIRLOIN OF BEEF

## GARLIC AND HERB CRUSTED PRIME RIB OF BEEF

*serves approximately 15 guests*

## ROASTED TENDERLOIN OF BEEF

## RACLETTE & FONDUE STATION

gruyere & appenzeller cheese fired on the raclette grill, emmental cheese fondue, fresh vegetables, cured meats, fresh fruits, dried nuts, jams, crackers, crostini & assorted artisan breads



# DINNER BUFFETS

Minimum of 50 people required for dinner buffets. For 49-25 people, add \$15.00 per person to the menu price. Please refer to plated menus for under 24 guests.

Served with freshly brewed Peak regular & decaffeinated coffee and assorted teas.

## THE MEDITERRANEAN

### COUSCOUS & ARUGULA SALAD

Israeli couscous, wild arugula, dried apricots, currants, red peppers, cucumber, tomatoes & lemon-dijon vinaigrette

### MEDITERRANEAN SALAD

bibb lettuce, grilled paneer, peppadew, cucumber, sun-dried tomatoes, olives, shaved cauliflower & crispy flatbread

### GREEK SALAD

romaine lettuce, cucumber, red bell peppers, grape tomatoes, red onions, kalamata olives, feta cheese, oregano & red wine vinaigrette

### CHICKEN TAGINE

warm spiced, carrots & peppers

### AEGEAN SEAFOOD STEW

shrimp, mussels & cod in a tomato broth with squash & potatoes

### BEEF SHAWARMA

flank steak with marinated tomatoes, onion, tahini sauce, pickles & parsley

### FALAFEL PLATE

with hummus, tzatziki & pita

baklava

tiramisu

## THE FIESTA BUFFET

### TORTILLA CHIPS

guacamole & roasted tomato salsa

### RANCHERO SALAD

romaine lettuce, tortilla strips, roasted corn, black beans, cotija cheese, tomatoes & ancho-honey vinaigrette

### THREE CHEESE ENCHILADAS

red chile sauce



### MAKE YOUR OWN FAJITAS


carne asada style flank steak

tequila lime grilled chicken

Sonoran marinated shrimp

served with grilled peppers & onions, corn & flour tortillas, pickled jalapeños, pico de gallo, cilantro, jack cheese & sour cream

cilantro-lime rice  

chipotle charro beans 

churros with chocolate sauce

tres leches cake



# DINNER BUFFETS

Minimum of 50 people required for dinner buffets. For 49-25 people, add \$15.00 per person to the menu price. Please refer to plated menus for under 24 guests.

Served with freshly brewed Peak regular & decaffeinated coffee and assorted teas.

## THE ITALIAN

### BREADSTICKS & CIABATTA

pesto & whipped butter

### ANTIPASTO PLATTER

genoa salami, prosciutto, soppressata, provolone, fontina, assorted olives, roasted red peppers, pepperoncini, marinated artichokes, mushrooms, sun dried tomato tapenade, crackers & crostini

### CLASSIC CAESAR SALAD

romaine hearts, parmesan, & croutons tossed in chef-prepared roasted garlic Caesar dressing

### CAPRESE SALAD

heirloom tomatoes, mozzarella pearls, arugula, basil & balsamic vinaigrette

### CHICKEN MARSALA

mushrooms & parsley, marsala wine sauce

### SHRIMP SCAMPI

white wine sauce, garlic & parsley

### BEEF BRACIOLE

prosciutto, pecorino, garlic & parsley

### PENNE & MEATBALLS

marinara sauce, parmesan & basil

tiramisu

chocolate chip cannolis

## THE TOCASIERRA

### HARVEST SALAD



local greens, roasted sweet potatoes, cucumbers, carrots, celery, radishes, grape tomatoes & green goddess dressing

### KALE & QUINOA SALAD

shredded kale, quinoa, toasted pine nuts, dried cranberries, grapes, roasted red bell peppers, peppercorn, feta cheese & citrus-honey vinaigrette

### SEARED MARKET FISH



beluga lentils, wild arugula, shaved fennel salad & chimichurri sauce

### GRILLED CHICKEN BREAST



wild mushrooms, caramelized onions & romesco sauce

grilled vegetables



garlic & rosemary roasted potatoes

napoleon cake

chocolate espresso mousse with fresh berries



# DINNER BUFFETS

Minimum of 50 people required for dinner buffets. For 49-25 people, add \$15.00 per person to the menu price. Please refer to plated menus for under 24 guests.

Served with freshly brewed Peak regular & decaffeinated coffee and assorted teas.

## TOMBSTONE COOKOUT

jalapeño cheddar cornbread, frybread, biscuits with prickly pear cactus butter



### GREEN SALAD



romaine lettuce, cucumber, carrots, celery, radishes, grape tomatoes, buttermilk ranch & balsamic vinaigrette



### BEEF & THREE BEAN CHILI

served with cheddar cheese, diced red onions & sour cream

Choice of three proteins:

- bbq baby back ribs
- grilled bbq chicken 
- grilled NY strip steaks 
- southwest spiced grilled salmon

mac & cheese  

corn on the cob  

coleslaw

baked potatoes with butter, sour cream, bacon bits, chives, cheddar & sour cream

strawberry shortcake

apple pie

## THE PEAK

### SOUTHWEST SALAD

romaine lettuce, roasted corn, black beans, red onions, grape tomatoes, cotija, cilantro, crispy tortilla strips & chipotle Caesar dressing

### YUMA VALLEY SALAD

local artisan lettuces, goat cheese, garden vegetables, cilantro-lime dressing & buttermilk ranch

### ADOBO CHICKEN BREAST



poblano chile sauce



### GRILLED ATLANTIC SALMON

southwestern succotash

### COFFEE RUBBED BEEF TENDERLOIN

wild mushroom sauce

roasted seasonal vegetables  

Sonoran roasted potatoes  








margarita tarts

prickly pear cheesecake

# THREE-COURSE PLATED DINNER


Entrée pricing based on three courses, entrée with a soup or salad & dessert. Served with freshly brewed Peak regular and decaffeinated coffee, assorted teas, & iced tea. To add a fourth course, additional \$12.00 per person. Bread service available upon pre-ordered request for \$5.00 per person.


## SOUPS


- tomato basil bisque  
- chicken & wild rice 
- steak & potato
- New England clam chowder
- french onion
- creamy corn chowder
- roasted butternut squash (seasonal)  
- tomato gazpacho (seasonal)  


## SALADS



- ARTISAN LETTUCE SALAD    
prosciutto, cantaloupe, pistachio, goat cheese & passionfruit vinaigrette


- SOUTHWEST CAESAR   
romaine lettuce, roasted corn, cotija, black beans, pico de gallo, crispy tortilla strips & chipotle Caesar dressing

- ARCADIAN   
lola rosa lettuce, goat cheese, dried mission figs, toasted pistachios, crispy prosciutto & honey mustard vinaigrette

- CLASSIC WEDGE   
iceberg lettuce, grape tomatoes, blue cheese crumbles, smoked bacon, buttermilk blue cheese dressing & aged balsamic drizzle

- MEDITERRANEAN   
bibb lettuce, grilled paneer, peppadew, cucumber, marinated tomatoes, olives, shaved cauliflower & crispy flatbread

- KALE & QUINOA    
shredded kale, quinoa, toasted pine nuts, dried cranberries, grapes, roasted red bell peppers, peppercorn feta cheese & citrus-honey vinaigrette

- BRUSSEL SPROUTS   
shaved Brussel sprouts, cranberries, honey roasted cashews, crispy bacon, Manchego cheese & mustard seed vinaigrette



# THREE-COURSE PLATED DINNERS

## CHICKEN ENTRÉES

### CHICKEN FRANCESE

battered & pan seared, white wine & lemon butter sauce, haricot verts & mashed potatoes

### CHICKEN CACCIATORE

peppers, onions, tomatoes, capers, broccolini & mashed potatoes


### CHICKEN CHASSEUR

mushrooms, white wine, tomatoes, tarragon, asparagus & roasted fingerling potatoes


### CHARBROILED AIRLINE CHICKEN BREAST

wild mushrooms risotto, baby carrots & asparagus in lemon pan sauce


### GRILLED ATLANTIC SALMON

lemon butter sauce, broccolini & chimichurri rice 

### PAN-SEARED SEA BASS


saffron sauce, ratatouille, shaved fennel salad & roasted fingerling potatoes 

### SAUTÉED BARRAMUNDI

roasted tomato-garlic sauce, asparagus, sour cream-chive mashed potatoes 

## BEEF ENTRÉES

### GRILLED FILET

 mushroom sauce, baby vegetable medley & dauphinoise potatoes

### PORT WINE BRAISED SHORT RIB

haricot verts, carrots, parsnip & potato puree

### CHARBROILED NY SIRLOIN

green peppercorn sauce, broccolini, baby carrots & lyonnaise potatoes

### HERB MARINATED PRIME FLAT IRON

sun-dried cherry sauce, asparagus & Yukon gold mashed potatoes

## VEGETARIAN ENTRÉES

### FALAFEL PLATE

hummus & tzatziki, pita, cucumbers, red onions, tomatoes, pickled turnips & tabbouleh salad

### CAULIFLOWER STEAK & ROASTED ROOT VEGETABLE HASH

pan-seared cauliflower steak, roasted carrots, parsnips, rutabaga, turnips, beets & barley risotto with a carrot mole & pumpkin seed vinaigrette

### VEGETABLE KORMA

cauliflower, carrots, potatoes, green beans, peas, cashews, paneer cheese, cilantro, Kashmiri rice, creamy curry sauce & naan bread

### CHICKEN FRIED PORTOBELLO MUSHROOM STEAK

buttered corn, haricot verts & mashed potatoes with vegetable gravy

## SPECIALTY ENTRÉES

### SHRIMP SCAMPI & PETITE BEEF TENDERLOIN

white wine-garlic cream & port wine sauce, charred broccolini, lobster, mushroom & saffron risotto

### SEARED CHICKEN & SLICED FILET OF BEEF

whole grain mustard cream & pinot noir sauce, brussel sprouts hash & Yukon gold mashed potatoes

### CHILEAN SEABASS & PRIME FLAT IRON STEAK

lemon beurre blanc & bordelaise sauces, roasted heirloom carrots & dauphinoise potatoes

### JUMBO LUMP CRAB CAKE & BRAISED BEEF SHORT RIB

roasted red pepper & port wine sauces, carrots, zucchini & sour cream-chive mashed potatoes



## THREE-COURSE PLATED DINNERS

### DESSERTS

#### DULCE DE LECHE CHEESECAKE

fresh raspberries

#### NEW YORK STYLE CHEESECAKE

strawberry sauce

#### PRICKLY PEAR CHEESECAKE

cajeta sauce

#### CRÈME BRÛLÉE TART

macerated berries

#### BLACK FOREST BOMBE

brandyed cherries & chantilly cream

#### FLOURLESS CHOCOLATE DECADENCE

creme anglaise, fresh berries

#### TIRAMISU

espresso sauce

#### CARROT CAKE

cream cheese frosting

#### LEMON MERINGUE PIE

raspberry sauce

#### KEY LIME PIE

tequila-caramel sauce

#### TARTUFO PISTACHIO

pistachio ice cream, liquid pistachio core, caramelized hazelnuts & crushed pistachios

### APPETIZER ADD ONS

#### MEXICAN STREET CORN

butter, cilantro-lime mayonnaise, sour cream, queso cotija, chili powder & tortilla strips

#### PUERTO PEÑASCO SHRIMP COCKTAIL SHRIMP

cucumber, spicy tomato sauce, saltine crackers & tortilla strips

#### TRADITIONAL SHRIMP COCKTAIL

horseradish cocktail sauce & lemon

#### JUMBO LUMP CRAB CAKE

roasted red pepper sauce, pineapple chutney & wild arugula

#### BEEF CARPACCIO

extra virgin olive oil drizzle, parmesano reggiano, capers, arugula, whole grain mustard & rye toast points

#### AHI TUNA TARTARE

raw sushi grade ahi tuna, cucumber, avocado, radish, ginger sesame & wontons

#### OYSTERS ROCKEFELLER

spinach, parmesan & Pernod

#### LOBSTER & CHORIZO MAC & CHEESE

cavatappi pasta, cheese sauce, roasted poblano chilies, lobster, chorizo & parmesan-panko crumbs

#### INDIAN ROASTED CAULIFLOWER

curry, ginger, poblano, almonds, currants, cilantro & paneer

#### SPANISH PAELLA

arborio rice, shrimp, chicken, chorizo, mussels, saffron, tomatoes, peppers & peas

#### POTATO GNOCCHI & SHORT RIB

wild mushrooms, English peas, tomatoes & parmesano reggiano

# BAR

*One bartender is required for every 75 guests. \$200.00 per bartender based on four (4) hours of service.*

## SELECT SPIRITS

*per drink*

vodka, Skyy

gin, *New Amsterdam*

rum, *Captain Morgan White*

tequila, *Sauza Blue Silver*

whiskey, *Jameson*

bourbon, *Jim Beam White Label*

scotch, *Johnny Walker Red*

cognac, *Christian Brothers*

cordials, *Dekuyper*

## PREMIUM SPIRITS

*per drink*

vodka, *Titos*

gin, *Tanqueray*

rum, *Captain Morgan Spiced*

tequila, *Hornitos Black Barrel*

whiskey, *Makers Mark*

bourbon, *Bulleit Rye*

scotch, *Macallan Double Cask 12*

cognac, *Hennessy VS*

cordials, *Kahlua & Baileys*

*per drink*

scotch, *Johnny Walker Black*

## MOCKTAILS

*per drink*

pomegranate mojito

virgin margarita

virgin strawberry daiquiri virgin

pina colada

mano-lime rickey

orange cream mimosa

tropical punch

cranberry sangria

jalapeno paloma

## WINE

### CHARDONNAY, CABERNET, & CHAMPAGNE

Three Thieves, *California*

*per glass*

Tribute, *California*

*per glass*

J. Roget, *California*

*per glass*

Zonin, *Italy*

*per glass*

## BEER

### DOMESTIC

*each*

Budweiser

Bud Light

Coors Light

Miller Lite

### PREMIUM

*each*

Corona Extra

Heineken

Blue Moon

Sam Adams Boston Lager

Stella

Artois

Modelo

### LOCAL

*each*

Kilt Lifter Scottish Ale & AZ Hop Knot IPA

### HARD SELTZERS

*each*

White Claw – *black cherry, mango, grapefruit & watermelon*



# SPECIALTY DRINK STATIONS

*One bartender is required for every 75 guests.  
\$200.00 per bartender based on four (4) hours of service.*

## MARGARITA BAR

*per drink*

classic margaritas with Sauza 100% Blue Agave Silver Tequila & Peak signature prickly pear margaritas

## BLOODY MARY BAR

Peak bloody mary mix & Skyy Vodka

garnished with choice of lemons, limes, celery, cucumber, pickles, green beans, asparagus, pimento cheese stuffed olives, pepperoncini, pickled jalapeños, caper berries, marinated pearl onions, baby corn & applewood smoked bacon

## BEVERAGES FOR ALL AGES PACKAGE

assorted sodas, diet, regular and caffeine free, still and sparkling bottled waters assorted fruit juices and iced tea

*per person for first hour of service*

*per person for each additional hour of service*



# WINE LIST

*By the bottle. Must be served by bartender or server.*

## RED

Three Thieves, *cabernet*

Tribute, *cabernet*

Parducci, *cabernet*

Dos Cabezas, *red blend*

Citra, *merlot*

## WHITE

Three Thieves, *chardonnay*

Tribute, *chardonnay*

Chateau St. Jean, *chardonnay*

Educated Guess, *chardonnay*

## SPARKLING WINE

J. Roget, *brut*

Zorin, *prosecco*

## SPARKLING CIDER

Martinelli's

# INFORMATION

## MEAL SERVICE

Plated meal service is based upon a two (2) hour serve time. Breaks are based upon a thirty (30) minute serve time. Buffets (breakfast, lunch and dinner) are served for one and a half hours (1-1/2). Buffets have a minimum of fifty (50) guests. If your guarantee is less than fifty (50), you will be assessed an additional \$10.00 per person for Breakfast Buffets, \$10.00 per person for Lunch Buffets and \$15.00 per person for Dinner Buffets. Due to health regulations and quality concerns, items from the buffet cannot be served during mid-morning, afternoon or evening breaks. An extension of actual service times is subject to additional labor fees.

## ADDITIONAL FEES

There will be an Extra Facility charge of \$50.00 for any food function of less than twenty (20) guests. Carvers, Station Attendants and Made to Order Chefs: \$200.00 each per two (2) hour shift, (1) server/carver per fifty (50) guests, each additional hour at \$50.00 per hour. Bartenders: \$200.00 each per seventy-five (75) guests, four (4) hour shift. Butler-Style Servers: \$35.00 each per one (1) hour shift, (1) server per hundred (100) guests.

## SERVICE CHARGE, GRATUITIES AND TAXES

The combined gratuity and service charge that is in effect on the day of your Event, pursuant to the applicable collective bargaining agreement, will be added to your account.

Currently, the combined charge is equal to 24% of the food and beverage total, plus any applicable state and/or local taxes, currently 9.1%. A portion of this combined charge (currently 18.25%) is a gratuity and will be fully distributed to servers, and where applicable, bussers and/or bartenders assigned to the Event. The remainder of the combined charge (currently 5.75%) is a service charge that is not a gratuity and is the property of Resort to cover discretionary and administrative costs of your Event. We will endeavor to notify you in advance of your Event of any increases to the combined charge should different gratuity and/or service charge amounts be in effect on the day of your Event.

## PAYMENT

The Resort requires a non-refundable deposit at the time of booking to secure your event date and function space as definite. All deposits will be applied to the final bill. Final payment is due seven (7) days prior to your event by cash, wire transfer, cashier's check or major credit card unless credit has been established with the Resort. In such case, the complete account is due and payable no later than thirty (30) days from the date of the function. See your Sales Agreement for details.

## GUARANTEES

Final attendance must be specified 72 hours prior to the event by noon. This number will be considered your minimum guarantee and is not subject to reduction. Should a final guarantee not be received, your expected attendance on your banquet event order will be considered the final guarantee. You will be charged for your final guarantee or the number of attendance, whichever is greater. Dietary restriction numbers are required when the guarantee is provided. If there are no dietary selections listed on the original arrangements The Resort reserves the right to provide a vegetarian meal to a number not greater than 10% of the actual guarantee.

## FOOD AND BEVERAGE

In addition to our published menu suggestions our culinary, catering and events teams are specialists in creating customized solutions. Let your imagination be your guide knowing that we understand special requests, budget wants and dietary requirements. We are committed to all of our guest needs including those who have special dietary restrictions (such as a food allergy, intolerance or other medically restricted diet) and are also aware that some may also adhere to a vegetarian or vegan diet.

Our menus are subject to change and ingredients may vary based on seasonality or availability.

- Bread service \$5 per person.
- Consuming raw or undercooked meats, poultry seafood, shellfish or eggs may increase your risk of foodborne illness.
- Due to health regulations and quality concerns, items from the buffet cannot be served during mid-morning, afternoon or evening breaks.
- All Food and Beverage, including alcohol, must be purchased through the Resort and served by Resort Staff.
- All pricing is guaranteed ninety (90) days prior to your event date.

# INFORMATION

## LAST MINUTE CHANGES

Any changes made less than three (3) working days prior to the event are subject to change fees. This includes menu changes/additions and room set up revisions. Room Re-Sets: If a room set-up is changed within twenty-four (24) hours of the event, there will be a minimum facility configuration charge of \$250.00 for the re-set. Charge is subject to increase depending on the room size and complexity of the changes.

## ROOM ASSIGNMENTS AND SEATING

Function rooms are assigned by the Resort according to the anticipated guests count and set up requirements. The Resort reserves the right to make room changes to a more suitable room should the initial requirements change. Banquet seating will be rounds of ten (10) guests each. If a lower ratio is required, additional labor charges will apply. The Resort will set up tables and chairs 3% over the guarantee based upon space availability.

## AUDIO VISUAL

For your convenience, Encore Global is our in-house professionals providing a knowledgeable, on-site team and state of the art equipment.

## LINEN

Resort length, 85 x 85, linens and napkins are available in the following colors through the Resort at no extra charge.

- Black
- White
- Ivory
- Forest Green
- Gold
- Royal Blue
- Sandalwood
- Red

Specialty linens and napkins are available through outside sources. Your Catering or Event Manager will be happy to assist you.

## FLORALS, DÉCOR, ENTERTAINMENT

The Resort uses Hello! Arizona as the in-house DMC to help facilitate your additional planning needs. Additionally, we can add the billing to your Master Account, keeping it clean and simple. Proper advance notification is required when scheduling entertainment and the use of volume enhancing equipment. The Resort reserves the right to control the volume on all functions. Should you make your own arrangements all insurance requirements for outside vendors must be met, refer to your Sales Agreement for details. All deliveries should be coordinated with your Catering or Event Manager.

## 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 no later than three (3) hours prior to the start of the event, based on prevailing weather conditions of wind gusts in excess of 20 mph, temperatures below 60 degrees or above 90 degrees, and/or 30% or higher chance of rain based on the local forecast. Any client decision to keep a function outdoors that would require a move-in with less than three (3) hours' notice, will be assessed a labor charge per person or a minimum fee. **All entertainment for outdoor functions must end by 10:00 pm.**

## SHIPPING AND PACKAGES

Please ask your Event Manager for shipping information & pricing.

## SIGNAGE

The Resort does not permit affixing anything to the walls, doors, or ceilings that would leave damage. Pre-approved signage is permitted in the registration area and in private function areas only. No signs are permitted in the Resort lobby, on the building exterior or other public areas. The Resort reserves the right to approve all signage. All signs must be professionally printed and should be free standing or on an easel. The Resort will assist in placing all signs and banners. A \$50.00 charge per banner will apply.

## LOST AND FOUND

The Resort will not assume or accept responsibility for damages to or loss of any merchandise or articles in the Resort prior to, during or following any event.



# HILTON PHOENIX RESORT AT THE PEAK

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