



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

\$42.00 per person

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

\$52.00 per person

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

\$52.00 per person

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

\$59.00 per person

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

\$14.00 per person

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

THE LEAN MACHINE

\$15.00 per person

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

BREAKFAST BURRITOS

THE SUNRISE

\$15.00 per person

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

THE MEXICAN

\$15.00 per person

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

BAGEL BAR

\$22.00 per person

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

\$10.00 per person

SAVORY

SCRAMBLED EGGS

\$8.00 per person

add cheddar cheese - \$2.00

HARD BOILED EGGS

\$6.00 per person

SMOKED BACON

\$9.00 per person

PORK SAUSAGE

\$9.00 per person

HASHBROWNS

\$5.00 per person

HOME FRIES

\$7.00 per person

with onions, peppers, cotija cheese &
cilantro

BAGELS

\$19.00 per person

with smoked salmon, cream cheese,
tomatoes, capers

SWEET

PANCAKES WITH MAPLE SYRUP

\$9.00 per person

CINNAMON FRENCH TOAST

\$10.00 per person

STEEL CUT OATS

\$8.00 per person

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 🌱

\$21.00 per person

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

\$24.00 per person

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

\$21.00 per person

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

\$19.00 per person

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

\$36.00 per person

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

\$36.00 per person

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

\$45.00 per person

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

\$36.00 per person

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

\$38.00 per person

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

\$34.00 per person

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

\$36.00 per person

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
\$12.00

STRAWBERRY & BANANA SMOOTHIE
\$12.00

FRESH MELON, BERRIES & ARIZONA CITRUS
\$8.00

AVOCADO TOAST
\$14.00

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

\$19.00 per person

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

DAY AT THE SPA

\$29.00 per person

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

THE NATURE HIKE

\$26.00 per person

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

SEASONAL

SPRING/SUMMER

\$17.00 per person

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

FALL/WINTER

\$24.00 per person

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



AFTERNOON

SNACK SHACK

\$24.00 per person

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

ARIZONIA WELCOME

\$22.00 per person

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

COOKIES & MILK

\$22.00 per person

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

SWEET TREATS

\$21.00 per person

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

GAME TIME

\$26.00 per person

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

MOVIE POPCORN MADNESS

\$26.00 per person

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 - \$105.00 per gallon

hot tea - \$96.00 per gallon

iced tea - \$96.00 per gallon

iced coffee - \$105.00 per gallon

assorted fruit juices - \$86.00 per gallon

lemonade (prickly pear, strawberry, raspberry, or traditional) - \$84.00 per gallon

infused waters (cucumber, citrus or mint) - \$74.00 per gallon

assorted soft drinks - \$6.00 each

bottled water - \$6.00 each

sparkling water - \$6.50 each

flavored mineral water - \$6.50 each

bottled juices - \$7.00 each

energy drinks - \$9.00 each

cold brews - \$8.00 each

SNACKS

granola & energy bars - \$4.00 each

kind bars - \$6.00 each  

seasonal whole fruit - \$4.00 each  

fresh fruit skewers - \$5.00 each  

individual bags of gourmet chips & pretzels - \$4.00 each

individual bags of mixed nuts & trail mix - \$5.00 each

individual bags of buttered popcorn - \$6.00 each

assorted candy bars - \$4.00 each

ice cream bars - \$7.00 each

individual yogurts - \$7.00 each

popsicles - \$6.00 each

THE BAKERY BY THE DOZEN

assorted mini muffins - \$60.00

assorted muffins - \$67.00

sweet scones - \$58.00

assorted danish - \$64.00

bagels with flavored cream cheese - \$69.00

traditional croissants - \$62.00

chocolate croissants - \$68.00

warm iced cinnamon rolls - \$69.00

fresh baked cookies - \$62.00

s'mores skewers - \$62.00

fudge brownies or blondies - \$64.00

raspberry & lemon bars - \$64.00

chocolate dipped strawberries - \$64.00





BREAK PACKAGES

BREAKS ALL DAY

\$69.00 per person

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

\$49.00 per person

1/2 DAY ONLY

9am - 12pm - \$25 per person

1pm - 5pm - \$25 per person

ULTIMATE COFFEE BREAK

\$39.00 per person

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

\$25.00 per person

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

\$64.00 per person

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

\$68.00 per person

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

\$69.00 per person

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

\$62.00 per person

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

\$58.00 per person

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

*additional sandwiches:
\$10.00 per person, per type*

DELI ANY DAY

\$55.00 per person

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

\$56.00 per person

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

\$65.00 per person

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

\$8.00 per person

tomato basil bisque 🌱🌱

chicken & wild rice 🌱

steak & potato

New England clam chowder

french onion

creamy corn chowder

roasted butternut squash (seasonal) 🌱🌱

tomato gazpacho (seasonal) 🌱🌱



Pricing subject to prevailing tax and service charge

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 

\$56.00 per person

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

SEABASS VERACRUZ

\$64.00 per person

summer squash and rice pilaf & classic mediterranean sauce

OAXACAN SEARED ATLANTIC SALMON 

\$65.00 per person

cilantro-lime rice, seasonal vegetables & pico de gallo

CHICKEN PARMIGIANA

\$60.00 per person

orzo pasta, mozzarella, broccolini & pomodoro sauce

MISO GLAZED TOFU  

\$56.00 per person

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

CHARBROILED FLAT IRON STEAK

\$68.00 per person

herbed roasted potatoes, broccolini & wild mushroom sauce

CHICKEN ALFREDO PASTA PRIMAVERA

\$58.00 per person

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



THE PEAK TO-GO LUNCHESES

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.

\$52.00 per person

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 \$5.00 per person

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

\$8.00 PER PIECE

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

\$9.00 PER PIECE

parma prosciutto wrapped asparagus
grilled Sonoran chicken tortilla cup
smoked salmon tarragon mousse
Asian chicken salad in spring roll cup
chipotle chicken wonton cone

\$11.00 PER PIECE

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

\$8.00 PER PIECE

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

\$9.00 PER PIECE

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

\$11.00 PER PIECE

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

\$200.00

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

BAVARIAN PRETZEL BITES 🌱

\$200.00

beer cheese dip

BAKED BRIE EN CROUTE

\$300.00

brie, jam and toasted nuts in puff pastry

SPINACH ARTICHOKE DIP

\$200.00

assorted artisan bread

HOUSE MADE HUMMUS

\$225.00

roasted red pepper & olive tapenade, crispy pita chips

ANTIPASTO

\$400.00

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

MIXED NUTS 🌱🌱

\$50.00 per pound

HONEY ROASTED PEANUTS 🌱🌱

\$30.00 per pound

Serves 50 Guests

FRESH FRUIT DISPLAY 🌱🌱

\$550.00

sliced seasonal melons & berries, agave Greek yogurt

ARTISAN CHEESES 🌱

\$600.00

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

FRESH VEGETABLE CRUDITÉ 🌱🌱

\$450.00

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

GRILLED GARDEN VEGETABLES 🌱🌱

\$500.00

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

\$29.00 per person

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

\$35.00 per person

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

\$35.00 per person

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

\$32.00 per person

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 🌱

\$29.00 per person

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

\$29.00 per person

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

\$30.00 per person

guest choice to add: grilled chicken or grilled shrimp

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

DESSERT STATION

\$25.00 per person

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!

\$36.00 per person

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

\$35.00 per person

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 🥑

\$26.00 per person

tortilla chips

roasted tomato salsa

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

THE WOK STATION

\$36.00 per person

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

\$350.00 each

MOJO MARINATED ROASTED PORK LOIN

\$350.00 each

PINEAPPLE & BROWN SUGAR GLAZED HAM

\$350.00 each

CEDAR PLANK GRILLED SALMON FILET

\$350.00 each

ROASTED SIRLOIN OF BEEF

\$450.00 each

GARLIC AND HERB CRUSTED PRIME RIB OF BEEF

\$600.00 each

serves approximately 15 guests

ROASTED TENDERLOIN OF BEEF

\$450.00 each

RACLETTE & FONDUE STATION

\$49.00 per person

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

\$109.00 per person

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

\$99.00 per person

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

\$102.00 per person

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

\$94.00 per person

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

\$129.00 per person

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

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

\$109.00 per person

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

\$82.00 per person

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

FISH ENTRÉES

\$97.00 per person

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

\$109.00 per person

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

\$79.00 per person

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

\$140.00 per person

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

brandied 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

\$16.00 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

\$18.00 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*

\$22 per drink

scotch, *Johnny Walker Black*

MOCKTAILS

\$14.00 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*

\$16.00 per glass

Tribute, *California*

\$18.00 per glass

J. Roget, *California*

\$16.00 per glass

Zonin, *Italy*

\$18.00 per glass

BEER

DOMESTIC

\$12.00 each

Budweiser

Bud Light

Coors Light

Miller Lite

PREMIUM

\$14.00 each

Corona Extra

Heineken

Blue Moon

Sam Adams Boston Lager

Stella

Artois

Modelo

LOCAL

\$14.00 each

Kilt Lifter Scottish Ale & AZ Hop Knot IPA

HARD SELTZERS

\$12.00 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

\$17.00 per drink

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

BLOODY MARY BAR

\$25.00 per drink

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

\$14 per person for first hour of service

\$10 per person for each additional hour of service



WINE LIST

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

RED

Three Thieves, *cabernet* – \$64

Tribute, *cabernet* – \$80

Parducci, *cabernet* – \$56

Dos Cabezas, *red blend* – \$84

Citra, *merlot* – \$64

WHITE

Three Thieves, *chardonnay* – \$64

Tribute, *chardonnay* – \$80

Chateau St. Jean, *chardonnay* – \$68

Educated Guess, *chardonnay* – \$85

SPARKLING WINE

J. Roget, *brut* – \$56

Zorin, *prosecco* – \$64

SPARKLING CIDER

Martinelli's – \$26

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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