



AUTOGRAPH
COLLECTION®
HOTELS

Hotel Front Drive

The Camby Banquet & Catering Menu

2025

Breakfast

"Eat breakfast. And then when you get to work, pretend you have not eaten breakfast and request a second breakfast."

- Tina Fey





Grove Meeting Room

Breakfast - Buffets

Served with La Combe coffee, a selection of La Colombe teas and orange juice for 60 minutes of continuous service

Continental

fresh seasonal sliced fruites & berries display
fresh baked butter croissants, seasonal muffins, butter,
seasonal fruit preserves
berry yogurt parfaits, house granola
\$40.00 per person

Camby Continental

fresh seasonal sliced fruit & berries display
fresh baked butter croissants, seasonal fruit preserves
daily breakfast breads, butter
vanilla & strawberry yogurts, house granola
hard boiled eggs
\$44.00 per person

All-American

fresh seasonal sliced fruit & berries display
fresh baked butter croissants, seasonal fruit preserves
daily breakfast breads, butter
steel cut oatmeal, brown sugar, raisins
scrambled eggs
applewood smoked bacon
Camby style oven roasted breakfast potatoes
individual assorted yogurts
\$54.00 per person

Buffets are offered for a minimum of 25 guests. Any buffets under the minimu will incur a \$150++ surcharge.

Menu pricing is subject to change. All food, beverage, miscellaneous fees, labor fees, and room rental are subject to a 26% service charge and applicable sales tax which is currently at 8.6%.

Breakfast - Buffets Cont'd...

Sunrise

individual seasonal fruit salad & berries, mango coulis,
pomegranate seeds

freshly baked croissants, seasonal muffins, butter,
seasonal fruit preserves

apple infused yogurt, blueberries, house granola

scrambled eggs

applewood smoked bacon & breakfast sausage

Camby style oven roasted breakfast potatoes

cinnamon scented french toast, berry compote, maple
syrup, vanilla whipped cream

steel cut oatmeal, brown sugar, raisins

\$58.00 per person

Good Morning Arizona

fresh seasonal sliced fruit & berries display

daily breakfast breads, seasonal muffins, butter

pulled chicken chilaquiles, cotija cheese, cilantro, tortilla
chips

scrambled eggs

pinto beans

buttermilk pancakes, prickly peary syrup

applewood smoked bacon & chicken sausage

\$60.00 per person

Signature Revelry

individual fruit salad, fresh mint, Arizona honey, yuzu
drizzle

freshly baked croissants, daily breakfast breads, seasonal
muffins, butter, seasonal fruit preserves

artisanal smoked salmon, capers, diced eggs, shaved red
onion, fennel, dill cream cheese, petite bagels

steel cut oatmeal, brown sugar, raisins

egg white vegetable frittata, grilled asparagus, roasted
cremini mushrooms, caramelized onions, goat cheese,
watercress

scrambled eggs, cheddar cheese, salsa

pan roasted yukon gold lyonnaise style potatoes,

caramelized onions, fresh rosemary

applewood smoked bacon & chicken sausage

Select One:

french toast, orange zest cream cheese, vanilla whipped
cream, maple syrup

chocolate chip pancakes, grand marnier, caramel drizzle

\$65.00 per person

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Breakfast - Plated

Includes assorted pastries, seasonal fruit salad, La Colombe coffee, a selection of La Colombe teas and orange juice



Egg White Vegetable Frittata (GF, V)

grilled asparagus, roasted cremini mushrooms, caramelized onions, Arizona goat cheese, watercress

\$44.00 per person

Huevos Rancheros (GF)

two eggs, chorizo, fresh guacamole, black beans, chipotle homestyle potatoes, cotija cheese, pico de gallo, sofrito tostada

\$44.00 per person

All American (GF)

scrambled eggs, chive potato cake, applewood smoked bacon or chicken sausage, oven roasted tomato

\$44.00 per person

Steak & Eggs (GF)

grilled herb marinated sirloin steak, scrambled eggs, grilled asparagus, herb roasted pear tomatoes, hash brown potatoes

\$50.00 per person

GF = Gluten Free | V = Vegetarian

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Breakfast - Misc.

Gluten Free sandwich option available upon request.

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Breakfast Sandwiches & Wraps

must accompany primary breakfast menu, not available as a stand-alone item

Toasted Buttery Breakfast Croissant with scrambled eggs, bacon, swiss cheese & arugula

Egg & Cheese Croissant with scrambled eggs, ham, jack cheese

English Muffin Sandwich with scrambled eggs, bacon, cheddar cheese

Breakfast Wrap with scrambled eggs, sundried tomatoes, spinach, cheddar cheese in a whole wheat tortilla

Southwest Breakfast Burrito with scrambled eggs, chorizo, black beans, bell peppers, potato hash, cotija cheese in a sundried tomato tortilla

Healthy Breakfast Burrito with scrambled egg whites, spicnach, diced tri-color bell peppers, sundried tomatoes in a whole wheat tortilla

\$12.00 Each

AZ Sunshine Boxed Breakfast

Choose either the English Muffin Sandwich, Breakfast Wrap or Healthy Breakfast Wrap from above. Boxed breakfast includes bottled orange juice, individual yogurt & whole fruit.

\$44.00 per person

Breakfast Stations

must accompany primary breakfast menu, not available as a stand-alone item. Chef attendant required, \$250++ each.

- Belgian Waffles, Buttermilk Pancakes, or French Toast (select one) all served with lemon zest ricotta, assortment of fresh berries, sliced bananas, vanilla whipped cream, maple syrup | \$28 per person
- Omelets Made to Order (GF) with cremini mushrooms, bell peppers, baby spinach, onions, tomatoes, jalapenos, ham, applewood smoked bacon, mozzarella, cheddar cheese, salsa | \$32 per person

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Breakfast - Enhancements

Must accompany primary breakfast or packaged break menu, not available as a stand-alone item.

- Camby Cinnamon Rolls | \$60.00 per dozen
- Tropical Fruit Skewers (GF) | \$8.00 each
- Citrus Fruit Salad (GF), fresh mint, Arizona honey, yuzu drizzle | \$8.00 each
- Seasonal Yogurt Parfait, fresh berries | \$12.00 each
- Sliced Fruit & Berries Display | \$16.00 per person
- Chef's Daily Assortment of Oven Fresh Bakeries | \$60.00 per dozen
- Assorted Bagels, cream cheese | \$72.00 per dozen
- Assorted Fruit Smoothies (GF) | \$15.00 per person
- Gluten-Free Pastries | \$72.00 per dozen
- Steel Cut Oatmeal (GF) | \$9.00 per person
- Blueberry Pancakes, agave nectar | \$9.00 per person
- Scrambled Eggs (GF) | \$6.00 per person
- Breakfast Meat (Select One) (GF), applewood smoked bacon, ham steak, breakfast sausage, turkey sausage, chicken sausage | \$8.00 per person
- Camby-Style Breakfast Potatoes (GF) | \$5.00 per person
- La Colombe Coffee, Selection of LA Colombe Teas | \$105.00 per gallon
- Assorted Fruit Juice, orange, grapefruit, cranberry or apple | \$65.00 per gallon
- Assorted Individually Bottled Juices | \$7.00 each
- Path Aluminum Bottled Water | \$7.00 each
- Sparkling Mineral Water | \$7.00 each



Fruit Cup

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Breaks

Prices are per person for 45 minutes of continuous service.



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Morning Break

freshly baked assorted muffins,
tropical dried fruits, brie & appled
marmalade crostini, berry
smoothie shooters | \$28.00

Healthy & Wise

yogurt parfaits with berry
compote & granola, chia pudding,
individual crudite, white bean
hummus, fruit skewers with
prickly pear sauce | \$28.00

Pucker Up

lemon bars, frozen citrus fruit
bars, lime chile-scented popcorn,
traditional & pink lemonade
| \$30.00

Camelback Kickback

white cheddar, prickly pear &
sweet/salty popcorn, warm
pretzel bites with spicy mustard,
full size regular & peanut M&Ms
| \$28.00

Chips & Dips

onion dip, poblano ranch dip, red
pepper hummus, salsa fresca,
avocado hummus, chive sour
cream dip, pita chips, tri-colored
tortilla chips, potato chips
| \$30.00

The Candy Shop

selection of 10 assorted minature
candies | \$20.00

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Breaks Cont'd...

Prices are per person for 45 minutes of continuous service.



Viva Arizona

seasonal aguas frescas, tri-color tortillas fritas served with salsa roja, salsa verde, guacamole, & warm queso dip | \$24.00

Add mini chicken empanadas

\$7.00

Add mini churros

with caramel & chocolate sauce \$5.00

Sweet & Savory

Build Your Own Trail Mix with assorted dried fruits, assorted nuts, dark chocolate chips, white chocolate candies, caramized onion dip, house-made herb chips, caramel popcorn

\$30.00

7th Inning Stretch

warm pretzels with cheese & mustard, miniature hot dogs, roasted peanuts, assorted ice cream bars, red vines

\$30.00

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Breaks - A La Carte Items

Bites & Nibbles

- Assorted Seasonal Whole Fruit | \$5.00 each
- Assorted Granola & Energy Bars | \$5.00 each
- Individual Bags Assorted Potato Chips | \$5.00 each
- Assorted Kind Bars | \$8.00 each
- Individual Bags of Trail Mix | \$8.00 each
- Individual Bags of Beef Jerky | \$10.00 each
- Assorted Full-Size Candy Bars | \$7.00 each
- Assorted Ice Cream & Frozen Fruit Bars | \$8.00 each
- Gourmet Mixed Nuts | \$54.00 per pound
- Assorted Freshly Baked Cookies | \$72.00 per dozen
- Freshly Baked Brownies | \$70.00 per dozen
- Krispy Treats, plain or chocolate dipped | \$60.00 per dozen
- Jumbo Pretzels with Ballpark Mustard | \$84.00 per dozen
- Freshly Popped Popcorn | \$8.00 per person
- Finger Sandwiches, smoked salmon & dill cream cheese on pumpernickel, chicken salad on sourdough, egg salad on wheat, prosciutto cucumber & cream cheese on white (minimum order of 1 dozen per type) | \$72.00 per dozen

Beverages

- La Colombe Coffee | \$105.00 per gallon
- Selection of La Colombe Teas | \$105.00 per gallon
- Assorted Fruit Juice, orange, grapefruit, cranberry, or apple | \$65.00 per gallon
- Freshly Brewed Iced Tea | \$72.00 per gallon
- Assorted Individually Bottled Juices | \$7.00 each
- Assorted Coca-Cola Soft Drinks | \$7.00 each
- Path Aluminum Bottled Water | \$7.00 each
- Sparkling Mineral Water | \$7.00 each
- Red Bull Energy Drink, regular or sugar free | \$10.00 each
- Full Day Continuous Beverage Service (up to 9 hours) includes La Colombe Regular & Decaf Coffee, Selection of Colombe Teas, Freshly Brewed Iced Tea, Assorted Soft Drinks, Path Aluminum Bottled Waters, and Sparkling Water | \$60.00 per person
- Half Day Continuous Beverage Service (4 hours or less) includes La Colombe Regular & Decaf Coffee, Selection of Colombe Teas, Freshly Brewed Iced Tea, Assorted Soft Drinks, Path Aluminum Bottled Waters, and Sparkling Water | \$35.00 per person

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Lunch

"I believe in stopping work
and eating lunch."

- L'Wren

Scott



Lunch - Buffet

Served with La Colombe coffee & selection of La Colombe hot teas

Camby Deli

includes assorted sandwich breads & deli relish tray

\$60.00 per person

Soups - Select One

Roasted Tomato Bisque (GF), Camby Chicken Tortilla (GF),
Roasted Garden Vegetable (GF), Camby Southwest Chili
(GF), Homemade Chicken Noodle, Smoked Poblano Corn
Chowder (GF)

Salads - Select Two

Local Organic Greens (GF) - hot house cucumbers,
julienne carrots, hearts of palm, cherry tomatoes, red wine
vinaigrette

Wedge - baby iceberg lettuce, bleu cheese, cherry
tomatoes, corn, bacon, bleu cheese dressing

Chop (GF) - tomatoes, cucumber, kalamata olives, red
onion, hearts of romaine, feta, red wine vinaigrette

Country Potato Salad (GF) - celery, red onion, creamy
mustard dressing

Protein - Select Three

Shaved Chicken Breast

Shaved Roasted Turkey

Genoa Italian Salami

Roast Beef

Sliced Ham

Grilled Flank Steak

Cheeses - Select Two

Sharp Cheddar

American

Pepper Jack

Provolone

Swiss

Desserts - Select Two

Fudge Brownies

Assorted Jumbo Cookies

Arizona Citrus Bars

Blondies

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Lunch - Buffets Cont'd...

Served with La Colombe coffee & selection of La Colombe hot teas

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Hot Lunch Buffet

includes assorted rolls & butter

Three Entree Selections | \$68 per person

Two Entree Selections | \$58 per person

Soups - Select One

Roasted Tomato Bisque (GF), Chicken Tortilla (GF), Roasted Vegetable (GF), Homemade Chicken Noodle, Smoked Poblano Corn Chowder

Salads - Select One (No Soup, Select Two)

Local Organic Greens (GF) - hot house cucumbers, julienne carrots, tomatoes, tarragon-red wine vinaigrette

Wedge - baby iceberg lettuce, bleu cheese, pear tomatoes, roasted corn, bacon, bleu cheese dressing

Chop (GF) - romaine, tomatoes, cucumber, kalamata olives, red onion, feta, champagne-tarragon vinaigrette

Southwest (GF) - chopped romaine, radish, pear tomatoes, roasted corn, black bean, corn tortilla strips, chipotle ranch dressing

Baby Kale & Apple (GF) - granny smith apples, roasted almonds, goat cheese, apricots, cranberries, honey balsamic vinaigrette

Panzanella - heirloom tomatoes, basil, shallots, garlic, ciabatta croutons, dijon red wine vinaigrette

Entrees - Select Two or Three

Grilled Chicken Sandwich - bun, lettuce, tomato, onion, pickle, mayo, sharp cheddar cheese

Herb Chicken (GF) - lemon sauce

Gai Yang Chicken (GF) - grilled scallions, thai bbq sauce

Chicken Fajitas (GF) - roasted tomato salsa, guacamole, sour cream, queso fresco, corn tortillas

Grilled Mahi-Mahi (GF) - salmoriglio sauce

Sonoran Style Shrimo (GF)

Herb Marinated Grilled Bistro Steak (GF) - cippolini demi

Grilled Flank Steak (GF) - tomato soffrito

Beef Fajitas (GF) - roasted tomato salsa, guacamole, sour cream, queso fresco, corn tortillas

Steakhouse Burgers - bun, lettuce, tomato, onion, pickle, mayo, mustard, ketchup, sharp cheddar cheese

Vegan Chicken - vegan mozzarella, basil garlic tomato sauce

Vegan Sausage - kale & cannellini bean ragout

Cheese Tortellini - creamy pesto sauce

Pasta Primavera - peppers, onions, garlic, oil, parmesan

Cheese Enchiladas (GF) - red enchilada sauce

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Lunch - Buffets Cont'd...

Served with La Colombe coffee & selection of La Colombe hot teas

Vegetable (GF) - Select One

Glazed Young Carrots

Buttered Haricot Verts

Grilled Broccolini - lemon zest

Camby Seasonal Grilled Vegetables

Grilled Seasonal Squash Medley

Street Corn - chipotle mayo, cotija cheese, tajin seasoning

Starches & Grains (GF) - Select Two

Smoked Yukon Gold Potato Wedges

Cilantro Lime Rice

Melted Leek & Roasted Garlic Whipped Potatoes

Tri-Color Quinoa - roasted corn, wilted arugula, pearl onions

Half-Smashed Red Potatoes - sour cream, cheddar cheese

Brown Rice Butternut Squash

Borracho Beans - pinto beans, bacon, tomatoes, onions

Desserts - Select Two

Amaretto Cheesecake

Espresso Tiramisu

Pistachio Crusted Cannoli

Marbled Brownie

Arizona Citrus Bars

Flourless Chocolate Torte (GF)

Fruit Tarts

Chocolate Peanut Butter Bars

Mexican Wedding Cookies

Snickerdoodle Blondies

Raspberry Streusel Bars

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Lunch - Plated Cold

includes assorted rolls & butter, La Colombe coffee & selection of La Colombe hot teas

First Course - Soups

Roasted Tomato Bisque (GF) - evoo drizzle

Camby Chicken Tortilla (GF)

Roasted Garden Vegetable (GF)

Housemade Chicken Noodle

Smoked Poblano Corn Chowder

Second Course - Entree

- Herb Chicken Salad - organic spring mix, carrot, watermelon radish, dried cranberries, goat cheese, spiced pecans, herb vinaigrette | \$48.00 per person
- Chicken Caesar Salad - romaine, tomatoes, brioche herb croutons, shaved parmesan, caesar dressing | \$45.00 per person
- Cobb Salad - romaine & Lolla Rosa lettuce, diced grilled chicken, tomatoes, avocado, applewood smoked bacon, hard boiled egg, Camby cream dressing | \$48.00 per person
- Steak Salad - smoked paprika steak, bostob bibb & red oak lettuce, watermelon radish, shaved carrots, beehive cheese, blackberry-rosemary vinaigrette | \$60.00 per person
- Citrus Salmon Salad - local greens, compressed pineapple, orange supremes, tomato, avocado, sunflower seeds, yuzu vinaigrette | \$60.00 per person



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Lunch - Plated Cold Cont'd...

Third Course - Dessert

Vanilla Bean Cheesecake - strawberry agave compote, salted brittle, lemon cornmeal crumb

Decadent Chocolate Torte - dark chocolate ganache, amarena cherries, chocolate praline bark

Tres Leches - sea salt caramel, candied spiced pepitas, fresh berries

Tiramisu - milk chocolate cremeux, orange gel, citrus biscotti

Vanilla Creme Brulee - berry biscotti

Mixed Berries & Cream (GF) - vanilla whipped cream, mint sprig



Mint Sprig

GF = Gluten Free

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Lunch - Plated Hot

includes assorted rolls & butter, La Colombe coffee & selection of La Colombe hot teas

First Course - Salad

Organic Lolla Rossa Greens (GF) - strawberries, toasted pistachios, goat cheese, lemon poppy seed vinaigrette

Caesar - ciabatta garlic croutons, cherry tomatoes, shaved parmesan, caesar dressing

Heirloom Tomato (GF) - marinated mozzarella, cucumber, red onion, balsamic reduction, evoo, maldon salt

Second Course - Entree

- Herb Marinated Sirloin Steak (GF) - parsnip puree, grilled asparagus, esquites-style corn, chimichurri | \$69.00 per person
- Roasted Herb Marinated Salmon - cilantro lime israeli couscous, saffron corn puree, broccolini | \$65.00 per person
- Airline Chicken Breast (GF) - garlic whipped potatoes, haricot verts, blistered pear tomatoes | \$58.00 per person
- Braised Boneless Short Ribs - creamy cheddar polenta, glazed peas, baby carrots, pearl onions, crispy parsnips | \$68.00 per person



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Lunch - Plated Hot Cont'd...

Third Course - Dessert

Vanilla Bean Cheesecake - strawberry agave compote, salted brittle, lemon cornmeal crumb

Decadent Chocolate Torte - dark chocolate ganache, amarena cherries, chocolate praline bark

Tres Leches - sea salt caramel, candied spiced pepitas, fresh berries

Tiramisu - milk chocolate cremeux, orange gel, citrus biscotti

Vanilla Creme Brulee - berry biscotti

Mixed Berries & Cream (GF) - vanilla whipped cream, mint sprig



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Lunch - Sandwiches

Sandwich Buffet

served with chips, whole fruit, & chocolate chip cookies

\$62.00 per person

Soup - Select One

Roasted Tomato Bisque (GF), Chicken Tortilla (GF), Roasted Vegetable (GF), Homemade Chicken Noodle, Smoked Poblano Corn Chowder

Salad - Select One

Local Organic Greens (GF) - hot house cucumbers, julienne carrots, tomatoes, tarragon-red wine vinaigrette

Wedge - baby iceberg lettuce, bleu cheese, pear tomatoes, roasted corn, bacon, bleu cheese dressing

Chop (GF) - romaine, tomatoes, cucumber, kalamata olives, red onion, feta, champagne-tarragon vinaigrette

Southwest (GF) - chopped romaine, radish, pear tomatoes, roasted corn, black bean, corn tortilla strips, chipotle ranch dressing

Baby Kale & Apple (GF) - granny smith apples, roasted almonds, goat cheese, apricots, cranberries, honey balsamic vinaigrette

Panzanella - heirloom tomatoes, basil, shallots, garlic, ciabatta croutons, dijon red wine vinaigrette

Sandwiches - Select Three

Italian Sub - salami, prosciutto, capicola, provolone, banana peppers, iceberg lettuce, red onion, italian vinaigrette, hoagie roll

Roasted Chicken Breast - mozzarella, pesto, lettuce, tomato, asiago focaccia bread

Roast Sirloin of Beef - caramelized onions, bleu cheese, roasted piquillo peppers, arugula, spicy mayo, demi french roll

Turkey Club - shaved roasted turkey breast, applewood smoked bacon, swiss cheese, bibb lettuce, tomato, sourdough bread

Seasonal Grilled Vegetable Wrap - white bean hummus, baby spinach, whole wheat tortilla

Grab N' Go Box Lunch

Select up to three of the above sandwiches. Each box includes jumbo chocolate chip cookie, whole fruit, individual bag of chips, and condiments.

\$55.00 per person

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Reception

"Live every hour like it's
happy hour"

- Lilly

Pulitzer





Reception - Display

priced per person, a minimum order of 25 guests per display will apply

Fresh Vegetables

Artisan Cheese Display

domestic & imported cheese board, fresh grapes, dried fruits, mixed nuts, artisan breads, jams, assorted crackers & lavosh | \$30.00

Raw & Roasted Vegetable Crudite

assorted seasonal raw & roasted farm vegetables, roasted garlic hummus, creamy ranch, bleu cheese dip | \$26.00

Antipasto Board

cured meats, domestic & imported cheeses, citrus marinated olives, tapenade, grain mustard, pesto-grilled asparagus, artisan breads, assorted crackers & lavosh
\$35.00

Chilled Seafood Display

(based on 5 pieces per person, a minimum of 25 people)
poached jumbo shrimp, oysters on the half shell, snow crab claws, ponzu mignonette, cocktail sauce, lemon wedges | \$50.00

Sushi Station

(based on 5 pieces per person, a minimum of 25 people)
assorted hand rolls & nigiri, spicy tuna, salmon, yellow tail, california & vegetarian, pickled ginger, soy sauce | \$50.00

Mediterranean Table

baba ganoush, hummus, tabbouleh, spicy feta dip, marinated olives, grilled artichokes, grilled pita | \$26.00

priced per person, a minimum order of 25 guests per display will apply

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Reception - Display Cont'd...

priced per person, a minimum order of 25 guests per display will apply



Fiesta Time Display

tri colored tortilla chips,
guacamole, warm queso dip,
molcahete salsa, salsa verde,
mexican crema, pickled jalapenos

\$25.00

Sweet Indulgences Display

mini creme brulee puffs, good old
fashioned chocolate cake,
strawberry shortcake torte, lemon
meringue tarts

\$30.00

Churro & Sweet Empanada

mini churros, mixed berry
empanadas, s'mores empanadas,
caramel & chocolate sauces,
strawberry compote topping

\$25.00

priced per person, a minimum order of 25 guests per display will apply

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Reception - Hot Passed Appetizers

Minimum of 25 pieces per order. Butler passed or displayed.

Hot

Andouille Mac & Cheese Popper
Sonoran Chicken Spring Roll with achiote sauce
Portobello & Spinach Aranini (V)
Spinach & Swiss Puff (V)
Vegetable Spring Roll (V) with sweet chili sauce
Four Cheese Mini Calzone (V) with marinara
Chicken & Green Chili Empanadas
Portobello Mushroom Empanadas (V)
Chicken Pot Sticker with plum sauce
Pork & Mango Empanadas with cilantro dip
Bacon Wrapped Fiery Peach BBQ Brisket (GF)
Machengo Beef Empanada with jalapeno aioli
Artichoke Beignet (V) with truffle parmesan
Mini Vegetable En Crouete (V)
Chile Lime Chicken Kabob
Blackened Pork Tenderloin Satay with cajun sauce
\$9.00 per piece

Elevated Hot

Asian Short Rib & Bleu Cheese (GF)
Bacon Wrapped Shrimp (GF) with hoison sauce & lemon juice
Shrimp Tempura with sweet chili sauce
Bacon Wrapped Short Rib
\$12.00 per piece

Luxurious Hot

Minature Beef Wellington with dill aioli
Lobster Suppli with lemon aioli
Blue Corn Dusted Crab Cake with remoulade
Jalapeno Bacon Wrapped Scallop
\$13.00 per piece

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Reception - Cold Passed Appetizers

Minimum of 25 pieces per order. Butler passed or displayed.

Cold

Southwest Sunset Chipotle Tartlet (V)

Vegan Mozzarella & Tomato Chutney (V)

Apple & Brie on Crostini

Teriyaki Chicken on Asian Rice Crisp (GF)

Prosciutto Wrapped Asparagus (GF)

Smoked Duck Lavosh with apricot glaze

Vegetable Wonton Cone (V)

\$9.00 per piece

Elevated Cold

Smoked Salmon Pinwheel

Lamb Tenderloin with green apple chutney

\$12.00 per piece

Luxurious Cold

Southwest Beef Tenderloin on Blue Corn Pancake

Sesame Ahi on Rice Cracker (GF)

Shrimp with Mango Relish on Cucumber Coin (GF)

Lobster Medallion with Papaya Relish on Brioche

\$13.00 per piece

Menu pricing is subject to change. All food, beverage, miscellaneous fees, labor fees, and room rental are subject to a 26% service charge and applicable sales tax which is currently at 8.6%.

Reception - Self-Serve

Priced per person, based on 60 minutes of continuous service. Must accompany primary dinner selection or a combination of stations, not available as a stand-alone item.



Sliders Station

(Select 2. Served with Waffle Fries)

Buffalo Chicken Slider - tri-colored coleslaw, bleu cheese spread

Grilled Cheese - swiss, provolone, american cheese, herb spread

Waygu Beef - caramelized shallots, cheddar, garlic-horseradish maho

BBQ Pork - crispy onion

Black Bean - tzatziki, red onion, avocado aioli

\$33.00 per person

Pasta Station

(Select 2. Served with Parmesan Cheese & Garlic Bread)

Spaghetti - ground beef bolognese sauce

Penne - creamy garlic alfredo, prosciutto, fresh peas

Rigatoni - marinara sauce, roasted vegetables

Orecchiette - pesto sauce, grilled chicken

\$38.00 per person

Add Homemade Meatballs

Traditional, Chicken or Turkey

\$8.00 per person

Must accompany primary dinner selection or a combination of stations, not available as a stand-alone item.

Menu pricing is subject to change. All food, beverage, miscellaneous fees, labor fees, and room rental are subject to a 26% service charge and applicable sales tax which is currently at 8.6%.

Reception - Self-Serve Cont'd...

Priced per person, based on 60 minutes of continuous service. Must accompany primary dinner selection or a combination of stations, not available as a stand-alone item.

Bruschetta Station

(Select 3 Composed Bruschetta)

All served on toasted baguette with EVOO & 100 year old aged balsamic reduction.

Tomato, Mozzarella & Basil

Roasted Red Pepper & Goat Cheese

Fig, Brie & Apple

Salami, Pesto & Olive Tapenade

Prosciutto, Melon & Ricotta Cheese

Roasted Mushrooms & Boursin Cheese

\$38.00 per person

Sonoran Taco Station

(Select 2 Proteins)

Station includes: mini corn tortillas, salsa roja, salsa verde, cilantro lime onion relish, cotija cheese & guacamole

Achiote Chicken

Shrimp a la Diabla

Carne Asada with peppers & onions

Tofu with sauteed vegetables

\$38.00 per person

Mac & Cheese Station

(Select 3 Combinations)

All based with creamy four cheese sauce

Bacon & Oven Dried Tomatoes

Shrimp & Peppers

Beef & Mushroom

Pulled Pork & Ritz Crackers

Chicken & Bleu Cheese

Broccoli & Cauliflower

\$42.00 per person

Back Office Party

Beef & Chicken Sliders with ketchup

Chicken Fingers (plain or tossed in buffalo) with ranch and bbq sauce

Pretzel Bites with beer cheese

Tater Tots

\$32.00 per person

Must accompany primary dinner selection or a combination of stations, not available as a stand-alone item.

Menu pricing is subject to change. All food, beverage, miscellaneous fees, labor fees, and room rental are subject to a 26% service charge and applicable sales tax which is currently at 8.6%.



Chef Plating

Reception - Action Stations

Priced per person, per station, based on 60 minutes of continuous service.

Chef Attendant Required, \$260++ each
(1 for every 50 guests)

Minimum of 25 guests per station is required. Must accompany primary dinner selection or a combination of stations, not available as a stand-alone item.

Menu pricing is subject to change. All food, beverage, miscellaneous fees, labor fees, and room rental are subject to a 26% service charge and applicable sales tax which is currently at 8.6%.

Pasta

Fettuccini, 4 Cheese Ravioli, and Rigatoni Pastas, Marinara, Creamy Garlic Alfredo, and Pesto Sauces, Grilled Chicken, Italian Sausage, Shrimp, Chopped Broccolini, Spinach, Bell Peppers, Mushrooms, Pear Tomatoes, Onions, Garlic, Parmesan Cheese, & Red Pepper Flakes | \$42.00 per person

Chicken Wing

Smoked Bone-In and Boneless Chicken Wings, Ranch & Bleu Cheese Dressings, Traditional Buffalo, Sweet Chili, Lemon Pepper, Bourbon BBQ, Southwest and Mango Habanero | \$42.00 per person

Stir Fry

(Choice of 2 Proteins)

Teriyaki Chicken, Korean Beef, Garlic Shrimp, or Fried Tofu Steamed White & Brown Rice, Soy Sauce, Sesame Oil, Plum Sauce, Bok Choy, Bean & Radish Sprout, Red Onion, Celery, Red Peppers, Carrots, Edamame, Water Chestnuts, Mandarin Oranges | \$44.00 per person

Street Taco

(Prepared by a Chef on an EVO Grill)

Grilled Chicke, Carne Asada, Shrimp a la Diabla, Mini Corn & Flour Tortillas, Grilled Onions & Peppers, Salsa Roja, Salsa Verde, Guacamole, Queso Fresco, Crema, Cilantro Onion Relish, Grilled Jalapenos | \$45.00 per person

Menu pricing is subject to change. All food, beverage, miscellaneous fees, labor fees, and room rental are subject to a 26% service charge and applicable sales tax which is currently at 8.6%.

Reception - Action Stations Cont'd.

Priced per person, per station, based on 60 minutes of continuous service.

Chef Attendant Required, \$260++ each (1 for every 50 guests)

Herb Brined Roasted Turkey Carving Station

(serves 20 guests)

Cranberry Ginger Chutney, Mushroom Sage Gravy, Parker House Roll | \$380.00

Bone-In Ham Carving Station

(serves 20 guests)

Honey Mustard Glaze, Minature Brioche Rolls | \$440.00

Roasted Tenderloin of Beef Carving Station

(serves 20 guests)

Bordelaise Sauce, Creamy Horseradish, Soft Rolls | \$520.00

Herb Crusted Ribeye of Beef Carving Station

(serves 20 guests)

Horseradish Creme Fraiche, Parker House Rolls | \$520.00

Salmon Wellington Carving Station

(serves 20 guests)

Stuffed with spinach, saffron rice, hatch chili cornbread, mustard sauce | \$430.00

Roasted Vegetable Strudel Carving Station

(serves 20 guests)

Stuffed with Piquillo Pepper Coulis, Pesto Aioli, Sauteed Spinach | \$280.00

Sundae Bar

Chocolate, Vanilla & Fruit Sorbet

Toppings Include: strawberry compote, chocolate fudge, caramel sauce, peanut butter cups, sprinkles, oreo cookies, M&Ms, mini marshmallows, chocolate shavings, pecans, freshly whipped cream | \$30.00 per person

Crepe Station

(made to order crepes)

Banana & Nutella, Strawberry & Ricotta, Cinnamon Apple, Lemon Mascarpone | \$32.00 per person

Dessert Waffle Station

(made to order mini waffles)

Fresh Berries, White & Dark Chocolate Chips, Vanilla Whipped Cream | \$28.00 per person

Minimum of 25 guests per station is required. Must accompany primary dinner selection or a combination of stations, not available as a stand-alone item.

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Dinner

"The dinner hour is a sacred, happy time when everyone should be together and relaxed."

- Julia

Child



Dinner - Buffet

includes assorted rolls & butter, La Colombe coffee & selection of La Colombe hot teas

Hot Dinner Buffet

Three Entree Selections | \$140 per person

Two Entree Selections | \$115.00 per person

Soup - Select One

Roasted Tomato Bisque (GF), Chicken Tortilla (GF), Roasted Garden Vegetable (GF), Free-Range Chicken Posole, Butternut Squash

Salad - Select Two

Local Organic Greens (GF) - hot house cucumbers, julienne carrots, tomatoes, tarragon-red wine vinaigrette

Wedge - baby iceberg lettuce, bleu cheese, pear tomatoes, roasted corn, bacon, bleu cheese dressing

Chop (GF) - romaine, tomatoes, cucumber, kalamata olives, red onion, feta, champagne-tarragon vinaigrette

Southwest (GF) - chopped romaine, radish, pear tomatoes, roasted corn, black bean, corn tortilla strips, chipotle ranch dressing

Baby Kale & Apple (GF) - granny smith apples, roasted almonds, goat cheese, apricots, cranberries, honey balsamic vinaigrette

Caprese - bocconcini mozzarella, pear tomatoes, caramelized pearl onions, housemade pesto

Entree - Select Two or Three

Marinated Herb Chicken Breast (GF) - shallots & white wine sauce

Chicken Picatta (GF) - fried capers, grilled lemon sauce

Achiote Rubbed Chicken Breast (GF) - orange mojo salsa

Grilled Citrus Salmon (GF) - blood orange saffron cream

Grilled Mahi-Mahi (GF) - charred pineapple relish

White Wine & Butter Poached Shrimp (GF)

Red Wine Braised Short Ribs (GF) - bordelaise sauce

Grilled New York Strip (GF) - smoked bacon & port sauce

Blackened Bistro Steak (GF) - blackberry rosemary demi

Ancho Rubbed Pork Loin (GF) - plantain & grilled apples

Vegan Chicken - vegan mozzarella, basil garlic-tomato sauce

Vegan Sausage - kale & cannellini beans ragout

Tri-Colored Cheese Tortellini - creamy pesto sauce

Four Cheese Ravioli - wilted spinach, marinara sauce

GF = Gluten Free. Buffets are offered for a minimum of 25 guests. Any buffets under the minimum will incur a \$150++ surcharge.

Menu pricing is subject to change. All food, beverage, miscellaneous fees, labor fees, and room rental are subject to a 26% service charge and applicable sales tax which is currently at 8.6%.

Dinner - Buffet Cont'd...

includes assorted rolls & butter, La Colombe coffee & selection of La Colombe hot teas

Vegetable - Select One

Glazed Young Carrots - toasted almond slivers
Buttered Hericot Verts
Parmesan Roasted Brussel Sprouts
Jumbo Asparagus - sweetie drops, balsamic glaze
Seasonal Grilled Vegetables
Wild Mushroom Ragout & Baby Kale
Grilled Seasonal Squash Medley
Roasted Cauliflower Steak & Pear Tomatoes

Starches & Grains - Select Two

Chorizo Cheddar Potato Pie
Creamy Butternut Squash Risotto
Melted Leek & Roasted Garlic Whipped Potatoes
Tri-Color Quinoa - roasted corn, wilted arugula, pearl onions
Half Smashed Red Potatoes - cheddar cheese, sour cream
Extra Dirty Rice - chicken sausage, ground beef

Desserts - Select Three

Vanilla Cheesecakes
Espresso Tiramisu
Pistachio-Crusted Cannolis
Marbled Brownies
Arizona Citrus Bars
Flourless Chocolate Cake (GF)
Chocolate Peanut Butter Bars
Lemon Meringue Tartlets
Mini Creme Brulee Puffs
Snickerdoodle Blondies
Raspberry Streusel Bars

GF = Gluten Free. Buffets are offered for a minimum of 25 guests. Any buffets under the minimum will incur a \$150++ surcharge.

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Dinner - Plated

includes assorted rolls & butter, La Colombe coffee & selection of La Colombe hot teas

First Course - Salad

Baby Spinach & Frisee (GF) - pomegranate, goat cheese, candied pecans, orange-rosemary vinaigrette

Berries & Greens (GF) - lolla rosa, spinach, strawberries, toasted pistachios, goat cheese, lemon zest, shallot vinaigrette

Baby Arugula & Frisee in Radicchio (GF) - port wine poached bosc pear, roquefort, candied pecans, white balsamic vinaigrette

Caesar Salad - garlic ciabatta croutons, pear tomatoes, shaved parmesan, caesar dressing

Heirloom Tomato (GF) - marinated mozzarella, cucumber, red onion, evoo, maldon salt, balsamic reduction

Organic Baby Greens (GF) - red grapes, candied walnuts, roquefort, carrots, bourbon-peach vinaigrette

Wedge - baby iceberg lettuce, bleu cheese, pear tomato, roasted corn, bacon, southwest buttermilk dressing



V = Vegetarian, GF = Gluten Free. Menu cards required for multiple pre-selected entrees, highest cost entree prevails for all guests.

Menu pricing is subject to change. All food, beverage, miscellaneous fees, labor fees, and room rental are subject to a 26% service charge and applicable sales tax which is currently at 8.6%.

Second Course - Entree

- Saffron Roasted Cauliflower Steak (V) - grilled asparagus, toasted kidney beans, herb oil drizzle | \$80.00
- Herb Crusted Stuffed Airline Chicken Breast (GF) - stuffed with roasted artichokes, truffle gruyere, melted leeks, roasted garlic whipped potatoes, grilled broccolini, tri-color roasted cauliflower, lemon-thyme chicken jus | \$80.00

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Dinner - Plated Cont'd...

includes assorted rolls & butter, La Colombe coffee & selection of La Colombe hot teas

- Seared Herb Salmon (GF) - coconut- cilantro jasmine rice, snow peas, baby corn, fried leeks, infused evoo | \$95.00
- Chimichurri Flat Iron Steak - parsnip puree, asparagus, esquites-style corn, cipollini onion, chimichurri | \$95.00
- Miso Sake Sea Bass (GF) - butternut squash risotto, garlic-roasted romanesco, baby corn, mitake mushroom, saffron-orange butter sauce | MKT Price
- Braised Short Rib - mushroom risotto, roasted broccolini, red onion marmalade, short rib jus | \$109.00
- Filet of Beef - boursin whipped yukon gold potatoes, grilled asparagus, red onion & tomato jam, bordelaise | \$125.00
- Filet & Seared Salmon Duet - potato gratin, roasted tomato-bacon jam, grilled asparagus, heirloom baby carrots, roasted garlic cream sauce | \$135.00
- Braised Short Rib & Jumbo Shrimp Duet - cheesy corn grits, parmesan spaghetti squash, charred tomatoes, jus | \$140.00

Third Course - Dessert

Vanilla Bean Cheesecake

Decadent Chocolate Torte

Tres Leches

Caramel Apple Tart

Tiramisu

Vanilla Creme Brulee



Family Style Dinner

V = Vegetarian, GF = Gluten Free. Menu cards required for multiple pre-selected entrees, highest cost entree prevails for all guests.

Menu pricing is subject to change. All food, beverage, miscellaneous fees, labor fees, and room rental are subject to a 26% service charge and applicable sales tax which is currently at 8.6%.

Beverages

"There's not a man or woman of the face of the earth who doesn't enjoy a tasty beverage."

- David

Letterman



Beverages - Bars

A \$260++ Bartender Fee will apply per bar (up to 4 hours, each additional hour at \$75++ per hour).

There will be 1 bartender for every 75 guests for a hosted bar and 1 bartender for every 50 guests for a cash bar. Sparkling wine by the bottle may be added to any bar package.

The Connoisseur

Ketel One Vodka

Hendricks Gin

Appleton Estate Rum

Don Julio Reposado Tequila

Glenfiddich Scotch

Makers Mark Whiskey

Acrobat Willamette Valley, Pino Grigio

Dashwood, Marlborough Nz. Sauvignon Blanc

Chalk Hill, Russian River Valley, Chardonnay

Banshee, Sonoma County, Pinot Noir

Firestone, Santa Ynez Valley Merlot

Sebastiani, North Coast, Cabernet Sauvignon

- Cocktail or Wine | \$17.00 each
- Craft & Imported Beer | \$9.00 each
- Domestic Beer | \$8.00 each
- Path Aluminum Bottled Water | \$7.00 each
- Soft Drink | \$7.00 each

Tipsy Bow Tie

New Amsterdam Vodka

New Amsterdam Gin

Cruzan Light Rum

Mi Camp Blanco Tequila

Monkey Shoulder Scotch

Jim Beam Whiskey

Proverb Pino Grigio

Proverb Sauvignon Blanc

Proverb Chardonnay

Proverb Pinot Noir

Proverb Merlot

Proverb Cabernet Sauvignon

- Cocktail or Wine | \$14.00 each
- Craft & Imported Beer | \$9.00 each
- Domestic Beer | \$8.00 each
- Path Aluminum Bottled Water | \$7.00 each
- Soft Drink | \$7.00

(Prices are based on consumption for Hosted Bars. For Cash Bars add \$3 per alcoholic beverage and \$1 per water or soft drink)

A \$260++ Bartender Fee will apply per bar (up to 4 hours, each additional hour at \$75++ per hour).
1 bartender for every 75 guests for a hosted bar and 1 bartender for every 50 guests for a cash bar.

Menu pricing is subject to change. All food, beverage, miscellaneous fees, labor fees, and room rental are subject to a 26% service charge and applicable sales tax which is currently at 8.6%.

Beverages - Bars Cont'd...

A \$260++ Bartender Fee will apply per bar (up to 4 hours, each additional hour at \$75++ per hour).

There will be 1 bartender for every 75 guests for a hosted bar and 1 bartender for every 50 guests for a cash bar. Sparkling wine by the bottle may be added to any bar package.

Top Notch

Tito's Handmade Vodka

Bombay Sapphire Gin

Bacardi Rum

Espolon Blanco Tequila

Bulleit Whiskey

Johnnie Walker Black

Trinity Oaks Pino Grigio

Trinity Oaks Chardonnay

Trinity Oaks Pinot Noir

Trinity Oaks Merlot

Trinity Oaks Cabernet Sauvignon

Giesen Sauvignon Blanc

- Cocktail or Wine | \$15.00 each
- Craft or Imported Beer | \$9.00 each
- Domestic Beer | \$8.00 each
- Path Aluminum Bottled Water | \$7.00 each
- Soft Drink | \$7.00 each

Cordials

Kahlulua, Grand Marnier, Diaronno Amaretto, Bailey's Irish

Cream | \$16.00 each

Traditional Domestic

Budweiser, Bud Light, Michelob Ultra | \$8.00 each

Hand-Crafted

Fat Tire Ale, Voodoo Ranger IPA, Four Peaks Hop Knot

IPA, Sam Adams Boston Lager | \$9.00 each

Imported

Corona, Modelo Especial, Stella Artois | \$9.00 each

Specialty

Blue Moon, Angry Orchard Hard Cider, Truly Wild Berry,

Buckler (non-alcoholic) | \$9.00 each

(Prices are based on consumption for Hosted Bars. For Cash Bars add \$6 per each cordial, \$5 per each wine or cocktail, \$3 per each beer and \$1 per water or soft drink)

A \$260++ Bartender Fee will apply per bar (up to 4 hours, each additional hour at \$75++ per hour).
1 bartender for every 75 guests for a hosted bar and 1 bartender for every 50 guests for a cash bar.

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Beverages - Wine

Priced by the bottle. Serviced tableside or added to bar package.

Reds

- Proverb Pinot Noir | \$56.00
- Proverb Merlot | \$56.00
- Proverb Cabernet Sauvignon | \$58.00
- Trinity Oaks Pinot Noir | \$60.00
- Trinity Oaks Merlot | \$60.00
- Trinity Oaks Cabernet Sauvignon | \$62.00
- Banshee Pinot Noir | \$64.00
- Firestone Merlot | \$68.00
- Substance Cabernet Sauvignon (Organic) | \$68.00
- Sebastini Cabernet Sauvignon | \$72.00
- Sea Sun Pino Noir | \$76.00
- Markham Merlot | \$82.00
- Juggernaut Cabernet Sauvignon | \$88.00
- Justin Cabernet Sauvignon | \$92.00
- Daou Reserve Cabernet | \$130.00

Bubbles

- Wycliff Champagne | \$42.00
- La Marca Prosecco | \$72.00
- Mumm Brut | \$80.00
- Mumm Brut Rose | \$80.00



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Beverage - Wine Cont'd...

Priced by the bottle. Serviced tableside or added to bar package.

Whites

- Proverb Pinot Grigio | \$56.00
- Proverb Sauvignon Blanc | \$57.00
- Proverb Chardonnay | \$57.00
- Trinity Oaks Pinot Grigio | \$60.00
- Trinity Oaks Chardonnay | \$64.00
- Acrobat Pino Grigio | \$65.00
- Dashwood Sauvignon Blanc | \$66.00
- Chalk Hill Chardonnay | \$72.00
- Lunardi Pinot Grigio | \$74.00
- Substance Chardonnay (Organic) | \$76.00
- Giesen Sauvignon Blanc | \$80.00
- Daou Reserve Chardonnay | \$115.00



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A photograph of an outdoor terrace area. In the foreground, there are several round tables covered with bright pink tablecloths. Each table has a small floral centerpiece. The terrace is bordered by a low green hedge. In the background, there are lush green trees and a modern building with a glass facade under a sunset sky. A dark grey semi-transparent box is overlaid on the left side of the image, containing the text 'Terms & Conditions' in white.

Terms & Conditions

Buffet Service

Buffets are offered for a minimum of 25 guests. Any buffets under the minimum will incur a \$150++ surcharge. All catered food and beverage must be consumed on the premises. No outside food or beverage is permitted in the meeting rooms. Buffets are served for a maximum of 1.5 hours and will be replenished for the first hour only. Buffets will include regular coffee, decaf coffee and an assortment of hot teas on a station. Waters will be preset and iced teas available upon request unless otherwise specified by the client. Breakfast buffets will be available 6:00 AM until 11:00 AM, Lunch Buffets are available 11:00 AM until 3:00 PM and Dinner Buffets are available 3:00 PM until 8:00 PM

Misc. Fees

Action stations and carving stations will require a minimum of one uniformed chef attendant per every 50 guests. A uniformed chef attendant will be provided for a flat fee of \$260++ per chef. We recommend 1 bartender for every 75 guests for a hosted bar and 1 bartender for every 50 guests for a cash bar. There is a flat fee of \$260++ per bartender for up to 4 hours. Each additional hour will be billed at \$75++ per hour. A room reset fee will apply in any scenario where the room was set per the signed banquet event order and a change is requested. Your catering or event manager will advise the amount of the fee. Fee range varies \$150.00++ to \$1,500.00++. We can provide umbrella heaters for a rental of \$150++ each and market umbrellas for a rental of \$100++ each. Barstools can be provided at a rental cost of \$50++ each.

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Terms & Conditions Cont'd...

Guarantees

Your catering or event manager must be informed of your guaranteed number of guests 120 business hours (5 working days) prior to event start date. Please note that weekends do not count as business days. After this time, your guarantee may be raised within reason but not reduced. If a final guarantee is not provided within the 120 hour or 5 business day deadline, the previously estimated number of guest will represent the guarantee and will be charged accordingly. Our advance preparation is 3% over the guarantee. All special dietary requests should be brought to the attention of your catering or event manager at the time you place your guarantee. If special requests are not brought to our attention prior to the day of the event, we will do our very best to accommodate the request(s) however requests may not be guaranteed, and we will offer a suitable alternative.

Alcoholic Beverages

All alcoholic beverages to be served on the Hotel's premises for all functions must be provided by the Hotel and dispensed by the Hotel's servers and bartenders. We reserve the right to ask for ID and refuse to service if the person is either underage or proper identification cannot be produced. Arizona State Liquor Law requires all persons of age consuming alcohol must had a valid acceptable ID on their person. We also reserve the right to refuse alcoholic beverage service to any person who, in the Hotel's sole judgement, appears intoxicated. If you choose to host drink tickets for alcoholic beverages, the hotel will issue them to prior to the event. Hotel will charge for the number of tickets issued, not redeemed.

Shots are not allowed to be served on banquet bars.

Pricing

Menu pricing is subject to change. All food and beverage, miscellaneous fees, labor fees and room rental are subject to a 26% service charge and applicable sales tax which is currently at 8.60%.

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Terms & Conditions Cont'd...

Function Rooms & Rental

Function rooms are assigned according to the anticipated guaranteed number of guests. If there is a fluctuation in the number of attendees, the Hotel reserves the right to reassign space to better accommodate guests. Room rental will be discussed with either your sales or catering representative. Changes in room setup either after the banquet event order has been signed or on-site may result in an additional reset fee.

Decorations & Linen

The Camby Hotel offers black, white and ivory linen. To personalize your event, special colors may be obtained for an additional charge. Clients' decorations, displays, signage, etc. and their assembly are allowed in pre-designated areas with the pre-arranged approval of the catering or event manager and must be removed immediately after the event. We do not allow any materials to be affixed to our walls. The hotel is not responsible for any damage to or loss of items provided by the client. Confetti, bird seed, rice and glitter may not be used at the hotel.

Billing

All payment is due prior to services rendered unless credit approval has been established. Please advise your sales representative if you are interested in being approved for direct bill status so a credit application can be sent to you. Without advance credit approval, a deposit is required to book your events on a definite basis. The deposit will be applied to your account balance. All Banquet Checks must be signed by an authorized contact on site. We will also send a copy of Banquet Checks via e-mail, and you will also receive copies of all Banquet Checks with your final invoice after your event has concluded.

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Terms & Conditions Cont'd

Audio Visual

Audio Visual equipment is available through our in-house provider Encore Global. Your catering or event manager will be happy to assist you in connecting with the Encore Global on-site representative. Groups may supply their own audio-visual equipment, however, it must be pre-approved by the Hotel and there may be a surcharge applied.

Shipping & Receiving

The following rates apply for receiving and shipping charges:

-Letters/Packages 0-10lbs | \$5.00

-Packages 11-50lbs | \$10.00

-Packages 51 & Above | \$15.00

Parking

We offer all valet style parking at \$14 per car for the day of event and \$35 for overnight guests. Guests parking may be added to your master account or charged to your individual guests. Please advise your hotel contact in regards to how you would like this charge to be billed.

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THE CAMBY, AUTOGRAPH COLLECTION

2401 East Camelback Road, Phoenix, Arizona, USA

1.602.468.0700



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