



WESTWARD LOOK

*The Soul of the Southwest*

# BANQUET MENUS

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| Breakfast



## BREAKFAST HANDHELDS

### \$14 EACH

#### SOUTHWEST BURRITO

Egg, Arizona Chorizo, Oaxacan Cheese, Green Chilies, Crispy Potatoes in a Flour Tortilla

#### Tucson BREAKFAST BAGEL

Seasoned Fried Hard Egg, Roasted Poblano Bacon, Avocado, Vine Ripe Tomatoes, Smoked Gouda

#### VEGAN BREAKFAST BURRITO (VG)

House Made Vegan Chorizo, Crispy Potatoes, Grilled Peppers & Onions, Vegan Cheddar, Flour Tortilla

#### EGG WHITE & SPINACH CROISSANT (V)

Egg White, Spinach, Salsa Verde, Pepper Jack Cheese, Croissant

#### HAM & SWISS CROISSANT

Eggs, Country Ham, Swiss Cheese on a Croissant

## CONTINENTAL BREAKFAST

#### ARIZONA SUNRISE \$32 PER PERSON

*Minimum of 10 Guests | One Hour of Service*

Seasonal Sliced Fruits and Berries, Miniature Fruit Filled Danishes, House Baked Muffins, Buttery Croissants, Sweet Butter, Honey, Preserves, Orange, Grapefruit, Apple, Cranberry Juices, Freshly Brewed Regular & Decaffeinated Coffee, Selection of Premium Teas

#### CATALINA FOOTHILLS \$36 PER PERSON

*Minimum of 25 Guests | One Hour of Service*

Seasonal Sliced Fruits & Berries  
Miniature Fruit Filled Danishes, House-Baked Muffins, Buttery Croissants, Sweet Butter, Honey, Preserves Assorted Sliced Bagels, Whipped Cream Cheese Plain and Flavored Yogurts with Granola, Orange, Grapefruit, Apple, Cranberry Juices Freshly Brewed Regular & Decaffeinated Coffee, Selection of Premium Teas

## PLATED BREAKFAST \$38 PER PERSON

### MINIMUM OF 10 GUESTS

#### Includes

Orange, Grapefruit, Apple, Cranberry Juices  
Freshly Brewed Regular & Decaffeinated Coffee  
A Selection of Premium Teas

#### PRE-SET BASKET

Miniature Fruit Filled Danishes, House-Baked Muffins, Buttery Croissants, Sweet Butter, Honey, Preserves

#### FIRST COURSE | CHOICE OF ONE (PRE-SET)

Vanilla Yogurt Parfait (Granola and Fresh Berries) (V)  
Sliced Seasonal Fruit & Berries Cup (GF, V)

#### SECOND COURSE | CHOICE OF ONE

##### **The Classic (GF)**

Scrambled Eggs with Chives, Roasted Potatoes  
Choice of Bacon, Sausage or Vegan Sausage

##### **Chilaquiles (GF)**

Crispy Tajin Dusted Corn Tortilla Chips, Pork Carnitas, Salsa Verde, Oaxaca Cheese Sauce, Charred Pineapple Salsa Fresca, Spicy Aioli

##### **Avocado Toast (V)**

Smashed Avocado, Roasted Cherry Tomatoes, Jalapeno, Pickled Red Onion, Micro Cilantro  
Choice of Smoked Salmon, Bacon or House Vegan Chorizo

##### **Tucson Hash (GF)**

Country Fried Potatoes, Seasoned Fried Eggs, Fire Roasted Peppers and Onion, Chorizo, Green Onions, Smoked Tillamook Cheddar

##### **Steak and Eggs (GF) (+\$12 PER PERSON)**

Grilled Steak, Frittata, Confit Garlic Butter, Rosemary-Roasted Red Skin Potatoes, Caramelized Red Onions, Roasted Vine Ripe Tomatoes, Chipotle Hollandaise

(GF) = Gluten Free | (V) = Vegetarian | (VG) = Vegan | (DF) = Dairy Free | (CN) = Contains Nuts





## WWL BREAKFAST BUFFET 1.5 Hours of Service Minimum of 25 Guests

All breakfasts include freshly brewed regular and decaf coffees, hot tea, assorted fruit juices, assorted breakfast pastries and breads, jams, marmalades, sweet butter, sliced seasonal fruit, yogurt with granola and mixed berries.

### WWL CLASSIC \$44 PER PERSON

Scrambled Eggs, Pancakes with Maple Syrup, Roasted Red Skin Potatoe with onion and bell peppers or crispy potatoes, Bacon

### THE PUSCH RIDGE \$46 PER PERSON

Loaded Scrambled Eggs, Bacon, Sausage with Peppers, Onion, Pepperjack Cheese, Horchata French Toast and Berry Compote, Seasoned Breakfast Potatoes

### THE SOUTHWEST \$46 PER PERSON

Southwest Scrambled Eggs with Jalapeno Cheddar Chicken Sausage, Roasted Peppers, Smoked Cheddar Cheese, Biscuits and Tucson Chorizo Gravy, Seasoned Crispy Potatoes with Peppers and Onions

### THE GOLD \$46 PER PERSON

Scrambled Eggs with Peppers, Onions, Mushrooms and Spinach, Cheese Blintze with Seasonal Berry Compote and Whipped Cream, Bacon, Hashbrown Potatoes

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## "GRAB AND GO" BOXED BREAKFAST

Minimum of 10 Guests

### RISE & SHINE

**\$24 PER PERSON**

Chef's Choice of House-Baked Muffin  
*Sweet Butter & Fruit Preserves*  
Individual Fruit Yogurt  
Whole Fruit  
Granola or Trail Mix (Choose One)

### BREAKFAST TACOS

**(2 TACOS PER BOX)**

**\$26 PER PERSON**

Choice of Bacon or Sausage,  
Scrambled Eggs, Oaxacan Cheese, Pico De Gallo, Flour or Corn Tortilla and Salsa Roja, Ancho Crema

Individual Fruit Yogurt  
Fresh Fruit Salad

### SONORAN

**SUNRISE \$26  
PER PERSON**

Breakfast Burrito  
Egg, Chorizo, Green Chilies,  
Pepperjack Cheese, Crispy  
Potatoes, Flour Tortilla, Side of Salsa Roja  
Individual Fruit Yogurt  
Fresh Fruit Salad

### THE TUCSONIAN

**\$28 PER PERSON**

Bacon, Egg & Cheese, Choice of Fried or Scrambled  
Egg, Hollandaise Sauce, Toasted Croissant  
Individual Fruit Yogurt  
Fresh Fruit Salad







## BREAKFAST BUFFET ENHANCEMENTS

*\*Add to any Buffet.  
Excludes plated meals*

### **BAGEL BAR \$10 PER PERSON / (V)**

Fresh Bagel Bar with  
Assorted Bagels and  
Cream Cheeses

### **OATMEAL & HOUSE GRANOLA DISPLAY**

#### **\$9 PER PERSON / (VG)**

Steel-Cut Oatmeal & House-Made  
Granola Served with Raisins,  
Brown Sugar, Assorted Dried Fruit  
and Candied Pecans, Mixed Berries

### **AVOCADO TOAST**

#### **\$14 PER PERSON / (V)**

Assorted Toasts, Smashed Avocados,  
Mixed Greens, Pickled Onions, Roasted  
Heirloom Tomatoes, Herbed Goat  
Cheese, Assorted Sauces/Dressings

### **BREAKFAST PARFAIT \$10**

#### **PER PERSON/ (V)**

Berries, Granola, Greek Yogurt, Honey

### **BAGELS & SMOKED SALMON**

#### **\$14 PER PERSON**

Smoked Salmon,  
Shaved Red Onions, Sliced  
Tomatoes, Capers, Cream  
Cheese, Toasted Bagels

### **OMELET STATION**

#### **\$18 PER PERSON**

MINIMUM 25 PEOPLE

MAX 80 PEOPLE

*Chef Attendant Required*

*\$175 (1 Attendant Per 40 People)*

### **EGGS BENEDICT STATION**

#### **\$18 PER PERSON**

MINIMUM 25 PEOPLE | MAX 80 PEOPLE  
(CHEF ATTENDANT REQUIRED \$175)

Poached Eggs, Toasted English Muffins,  
Tomato Hollandaise, Butter Hollandaise,  
Smoked Canadian Bacon





| Rated & Buffet Lunch





## Plated Lunch

### THREE COURSE LUNCH INCLUDES

Choice of 1 Soup or 1 Salad

Choice of 2 Hot Entrées + Vegetarian/Vegan Entrées

Choice of 1 Dessert

*All Lunches Include Coffee & Tea*

## SOUP OR SALAD

### CHOOSE **ONE** OF THE FOLLOWING

**Roasted Tomato Bisque (V)** Basil, Mozzarella, Garlic Croutons

#### **Chicken Tortilla Soup (GF, DF)**

Chicken, Roasted Corn, Peppers, Onions, Corn Tortilla, Tomato, Cilantro, Lime

#### **Italian Minestrone Soup (VG)**

Green Beans, Onions, Carrots, Tomatoes, Kidney Beans, Pasta

#### **Creamy Mushroom Soup (GF, VG)**

Coconut Cream, Thyme, Wild Mushrooms

#### **Roasted Corn Chowder**

Roasted Corn, Potatoes, Bacon, Garlic

### CHOOSE **ONE** OF THE FOLLOWING

#### **Classic Caesar Salad**

Crisp Romaine Lettuce, Garlic Croutons, Shaved Parmesan, Caesar Dressing

#### **Farm Salad (V)**

Baby Greens, Heirloom Tomatoes, Pistachios, Avocado, Goat Cheese, Cornbread Croutons

#### **Southwest Salad (GF, V)**

Black Beans, Picadillo, Roasted Corn, Avocado, Tortilla Strips, Spicy Aioli

#### **Caprese Salad (GF, V)**

Vine Ripe Tomato, Mozzarella, Spring Mix, Fresh Balsamic Vinaigrette

#### **Baby Beet Salad (GF, V)**

Arugula, Feta, Roasted Sunflower Seeds, White Balsamic Vinaigrette

#### **Strawberry Salad (GF)**

Baby Arugula, Strawberry Slices, Feta, Bacon, Red Onion, Mint, Strawberry Vinaigrette



## HOT ENTRÉES

CHOOSE **TWO** OF THE FOLLOWING

### **CHICKEN** | \$48

#### **Roasted Rosemary**

#### **Breast of Chicken (GF, DF)**

Roasted Fingerlings, Glazed Carrots, Natural Jus Demi

#### **Lemon-Thyme**

#### **Breast of Chicken (GF)**

Roast Garlic Mashed Potatoes, Asparagus Prosciutto Bundle, Herb Chicken Demi

### **PORK** | \$47

#### **Roasted Pork Tenderloin**

#### **Medallions (GF)**

Buttery Mashed Potatoes, Glazed Carrots, Dijon Cream Sauce

### **SEAFOOD** | \$56

#### **Pan-Roasted Atlantic Salmon (GF)**

Mushroom and Truffle Risotto, Roasted Broccoli, Herbed Citrus Beurre Blanc

#### **Seared Barramundi (GF, DF)**

Jasmine Rice, Roasted Asparagus, Charred Pineapple Salsa Fresca

### **BEEF** | \$58

#### **Chile Braised Boneless Short Ribs**

(GF) Green Chili Cheddar Polenta, Garlic Roasted Broccoli, Chipotle Demi

#### **Seared Beef Tenderloin (GF)**

Garlic Mashed Potatoes, Broccoli, Sundried Tomato Demi

#### **Sirloin and Mushroom Skewers**

(GF, DF) Grilled Beef Skewers, Rice Pilaf, Roasted Broccoli & Cauliflower, Sautéed Mixed Peppers & Onions

### **VEGAN** | \$46

#### **Chef's Seasonal Vegan Entrée (VG)**

#### **Chef's Seasonal Vegetarian Entrée (V)**

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## ENTRÉE SALADS

### Grilled Chicken and Kale Caesar | \$40

Shredded Kale, Romaine, Marinated Grilled Chicken, Garlic Croutons, Parmesan, Caesar Dressing

### Tucson Cobb Salad | \$40 (GF)

Roasted Chicken Breast, Applewood Bacon, Heirloom Tomatoes, Avocado, Black Beans, Roasted Corn, Spicy Ranch,

### Chef's Salad | \$40

Oven-Roasted Turkey, Honey Ham, Tomatoes, Avocado, Shredded Carrots, Shredded Cheddar, Cucumber, Boiled Eggs, Croutons, Garden Ranch Dressing

### Steak Salad | \$45 (GF)

Grilled Steak, Chopped Romaine, Arugula, Red Onion, Vine Ripe Tomatoes, Bleu Cheese Crumbles, Red Wine Vinaigrette

### Seared Tofu Salad | \$45 (GF, VG)

Roasted Vegetable Quiona, Baby Greens, Roasted Sweet Potatoes, Red Onions, Red Pepper Dressing



## DESSERTS CHOOSE ONE OF THE FOLLOWING

### Vanilla Bean Cheesecake

Seasonal Berry Compote

### Tiramisu

Sponge Cake, Mascarpone, Coffee, Cocoa

### Crème Brûlée (GF)

Vanilla Custard, Burnt Sugar, Berries, Raspberry Coulis

### Flourless Chocolate Torte (VG, GF)

Seasonal Berries, Espresso Whipped Cream

### Apple Tart (VG, GF) Cinnamon

Cookie Crust Tart, Baked Apples, Agave Oat Granola



## BOXED LUNCHES TO GO

### SELECT ANY 3 BOX LUNCH VARIETIES

**\$35 per person** | (plus 1 Vegan/Vegetarian) Any Combination of **4** or more box lunches will be an additional \$2 per person

### Turkey Club (DF)

Smoked Turkey, Applewood Smoked Bacon, Provolone, Citrus Herb Aioli, Green Lettuce, Focaccia

### Ham & Swiss

Shaved Country Ham, Swiss Cheese, Whole Grain Mustard, Lettuce, Tomato, Ciabatta Roll

### Roast Beef & Cheddar Sliced

Roast Beef, Butter Lettuce, Vine Ripe Tomato, Caramelized Onions, Horseradish Mayonnaise, Sharp Cheddar, Kaiser Roll

### Chicken Salad Croissant (CN)

Chicken Salad, Raisins, Candied Walnuts, Butter Lettuce, Vine Ripe Tomato, Butter Croissant

### EACH BOXED LUNCH INCLUDES:

Sandwich, Cold Deli Salad, Piece of Whole Fruit, Potato Chips, Cookie or Brownie

### The Italian

Mortadella, Soppressata, Capicola, Provolone, Pepperoncini, Sliced Olives, Shaved Lettuce, Sliced Tomato, Red Wine Dressing, Baguette

### Southwest Wrap (VG, GF)

Black Bean Hummus, Mushroom, Zucchini, Squash, Roasted Corn Salsa, Vegan Cheese, Tortilla Wrap

### Cali Quiona Bowl (VG, GF)

Black Bean Hummus, Cabbage, Salsa Fresca, Roasted Corn, Radis, Avocado, Cilantro Lime Creme

### Southwest Quiona Bowl (VG, GF)

Quiona, Black Bean Corn Salsa, Cilantro, Avocado Crème, Roasted Corn Tortilla Strips, Vegan Cheese, Salsa Roja

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# DELI BAR BUFFET

**LUNCH \$48 PER PERSON**

*Minimum 25 Guests | Includes Coffee & Tea*

## SOUPS

Select **ONE** of the following

### Roasted Tomato Bisque

Basil, Mozzarella, Garlic Croutons

### Chicken Tortilla Soup (GF, DF)

Chicken, Roasted Corn, Peppers, Onions, Corn Tortilla, Tomato, Cilantro, Lime

### Roasted Poblano and Corn

#### Chowder (GF)

Roasted Corn, Peppers, Bacon, Garlic

### Creamy Chicken and Wild Rice Soup (GF, VG)

Celery, Onion, Carrots, Herbs

### Italian Minestrone Soup (VG)

Green Beans, Onions, Carrots, Tomatoes, Kidney Beans

## SALADS

### Mixed Green Salad

Shaved Seasonal Vegetables, Grape Tomatoes, White Balsamic Vinaigrette

### Crispy Sonoran Potato Salad Green

Chili, Chorizo, Green Onion, Spicy Aioli

## BUILD YOUR OWN SANDWICH

Shaved Country Ham | Oven Roasted Turkey Breast | Shaved Roast Beef Served with Swiss, Cheddar, Provolone and Pepperjack Cheese

Assorted Sandwich Rolls, Sliced Breads, Lettuce, Tomato, Red Onions, Dill Pickle Chips Dijon Mustard, Spicy Brown Mustard, Herbed Mayonnaise

## DELI ADDITIONS

**\$5 Per Person, Per Selection**

### Chicken Salad

Chicken Salad, Raisins or Cranberries, Candied Walnuts, Butter Lettuce, Heirloom Tomato

### Tuna Salad

Dill, Lemon, Albacore Tuna

### Egg Salad

Celery, Onions, Paprika

## DESSERTS

### New York Cheesecake

Berry Compote

### Chocolate Brownie Bars

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## SOUTHERN HOSPITALITY BUFFET LUNCH \$66 PER PERSON

### SALADS

#### Mixed Green Salad (VG)

Heirloom Tomatoes, Shredded Carrots, English Cucumbers, Shaved Watermelon Radish, Garlic Croutons, Ranch (V, GF) and Balsamic Vinaigrette Dressing

**Country Potato Salad (V,GF)** Dijon Mustard, White Onion, Red Pepper Celery, Pickles, Hardboiled Egg, Paprika

#### Cornbread (V)

House Made Buttered Cornbread

### ENTRÉES

#### Buttermilk Fried Chicken

24-Hour Buttermilk Marinade

**Fried Catfish (GF, DF)** Cornmeal Breading

### SIDES

#### Mashed Potatoes

**& Country Gravy**  
Creamy Butter Whipped Potatoes & Peppered Gravy

#### Southern Green Beans

**& Sundried Tomatoes (VG,GF)**

### DESSERT

#### Apple Pie (V)

Cinnamon Whipped Cream

## LA BELLA BUFFET LUNCH \$66 PER PERSON

### SALADS

#### Caesar Salad

Chopped Romaine, Aged Parmesan, Garlic Croutons

#### Tomato and Mozzarella Salad (GF,V)

Vine Ripened Tomato, Ciliegine Mozzarella, Balsamic Glaze, Basil Herb Oil

**Garlic Bread (V)** Herb Butter

### ENTRÉES

#### Chicken Parmesan

Marinated Chicken with House Marinara, Aged Parmesan

#### Salmon Piccata (GF)

Herb Marinated with Lemon Caper Cream

### SIDES

#### Ratatouille (GF, VG)

Zucchini, Squash, Roma Tomato, Onion, Green Bell Pepper, Tomato Sauce

#### Penne Alla Pesto (V)

Basil Pesto

### DESSERT

#### Tiramisu (V)

Italian Ladyfinger Dipped in Coffee, Sweet Cream

## CLASSIC BUFFET LUNCH \$66 PER PERSON

### SALADS

#### Cobb Salad (GF)

Romaine & Iceberg, Tomato, Bacon, Roasted Chicken, Hardboiled Egg, Avocado, Bleu Cheese, Ranch Dressing

#### Tomato & Cucumber Salad (GF, VG)

Roma Tomato, English Cucumber, Sliced Red Onion, Red Wine Vinaigrette

### ENTRÉES

#### Grilled Flank Steak (GF,DF)

Fire Roasted Chili and Tomato Marinade

#### Herb Grilled Trout (GF,DF)

Golden Raisin Chutney

### SIDES

#### Wild Rice Pilaf (GF, DF)

White and Wild Grain, Peas and Carrots

#### Zucchini & Squash Medley (GF, VG)

Red Onion Tomato Blend

### DESSERT

#### Chocolate Raspberry Cake (V)

Raspberry Compote





## OLD TUCSON BUFFET

LUNCH \$66 PER PERSON

### SALADS

#### Chili Lime Citrus Salad (GF,VG)

Orange & Grapefruit Segments, Dried Cranberries, Sliced Red Onion, Shaved Fennel and Mint, Citrus Vinaigrette

#### Old Pueblo (GF,VG)

Black Bean, Roasted Corn, Salsa, Roasted Poblano, Tortilla Strips, Cilantro Lime Creme

### ENTRÉES

**Grilled Steak Fajita (GF,DF)** Adobo Marinated, Cilantro and Lime

*OR*

**Grilled Chicken Fajita (GF,DF)**

Adobo Marinated

**Cheese Enchiladas (GF,V)**

Corn Tortilla, Oaxaca Cheese, Cilantro

### SIDES

**Corn (GF,VG) & Flour Tortilla (DF,V)**

**Calabacita (GF)**

Zucchini, Squash, Corn, Tomato, Onion, Oregano, Queso Fresco on the side

**Cilantro Lime Rice (GF, VG)** Seasoned

Rice, Roasted Corn, Onion, Garlic, Cilantro

### DESSERTS

**Dulce Leche Flan (GF,V)** Sweetened

Spanish Caramel Custard

## SONORAN BBQ BUFFET

LUNCH \$66 PER PERSON

### SALADS

#### Chopped Salad (GF,V)

Romaine & Iceberg Tomato, Cucumber, Onion, Diced Egg, Carrots, Cheddar, Green Goddess Dressing

#### Pasta Salad (V)

Roasted Corn, Picadillo, Cucumber

#### Hawaiian Rolls (V)

### ENTRÉES

**Grilled BBQ Chicken (GF,DF)**

Sweet Honey BBQ

**Sonoran Style BBQ Ribs (GF)**

Prickly Pear BBQ Drizzle, Pickled Onions & Pickle

### SIDES

**Baked Macaroni & Cheese**

Cheddar, Mozzarella, Parmesan

**Roasted Bacon Brussel**

**Sprouts**

(GF)

### DESSERTS

**Peach Cobbler (V)** Cinnamon

Whipped Cream

## ASIAN SUNSET BUFFET

LUNCH \$69 PER PERSON

### SALADS

#### Daikon Yuzu Salad (GF,VG)

Korean Radish, Basil, Carrot, Cucumber

#### Asian Slaw (VG)

Marinated Cabbage and Carrots

#### Bao Buns (V)

Soft Steamed Buns

### ENTRÉES

**Orange Chicken**

Zesty Orange Golden Fried Chicken

**Fried Pork (DF)**

Crispy Fried Pork

### SIDES

**Spicy Fried Rice (V)**

Fried Egg, Peas, Carrots, Red Chili

**Stir Fry Vegetables (VG)**

Mushroom, Sugar Snap Peas, Zucchini, Squash, Broccoli, Carrots

### DESSERTS

**Chocolate Torte Cake (GF,V)**

Chantilly Cream





| Breaks



# A LA CARTE REFRESHMENTS & SNACKS

## BEVERAGES

Bottled Still Water	\$5.00/Each
Sparkling Water	\$6.00/Each
Add Fruit Infused Waters	\$25/Gallon
-Strawberry & Cucumber	
-Cucumber, Lemon & Mint	
-Strawberry & Mint	
-Orange, Lemon & Lime	
Iced Tea	\$6.00/Each
Red Bull - Assorted Flavors	\$7.00/Each
Soft Drinks (Coca-Cola Products)	\$5.00/Each
Individual Bottled Juices	\$6.00/Each
Fruit Punch or Lemonade	\$36.00/Gallon
Orange, Grapefruit, Apple, Cranberry Juice	\$40.00/Half Gallon
Freshly Brewed Regular & Decaffeinated Coffee	\$95.00/Gallon
A Selection of Premium Teas	
Hot Chocolate	\$95.00/Gallon
Freshly Brewed Iced Tea	\$85.00/Gallon

## FROM OUR BAKE SHOP

Bagels with Flavored & Regular Cream Cheese	\$72.00/Dozen
Assorted Muffins or Croissants	\$72.00/Dozen
Breakfast Breads & Pastries	\$68.00/Dozen
Assorted Freshly Baked Cookies	\$48.00/Dozen
Chocolate Fudge Brownies	\$48.00/Dozen
Assorted Dessert Bars	\$48.00/Dozen

## SNACKS

Individually Packaged Trail Mix, or Mixed Nuts	\$5.00/Each
Whole Fruit (Apples, Oranges, Bananas)	\$3.00/Each
Individually Packaged Boulder Chips	\$4.00/Each
Pretzels, Peanuts, Party Mix	\$5.00/Per Person
Assorted Popcorn	\$5.00/Each
Assorted Power & Protein Bars	\$5.00/Each
Individual Yogurts	\$5.00/Each
Hummus Protein Cup	\$5.00/Each
Guacamole Cup	\$5.00/Each
Sliced Fruit & Berry Tray (Serves 25)	\$350.00/Tray





# THEMED BREAKS

All Themed Breaks Include 30 minuets of Service | Minimum 25 Guests

## Build Your Own Trail Mix Bar

**\$16 Per Person**

Roasted Peanuts, Roasted Cashews, Roasted Almonds, Golden Raisins, Pumpkin Seeds, Sunflower Kernels, Craisins, GF Granola, Chocolate Chips, Chocolate Candies, Chex Mix, Pretzel Sticks

## Southwest Break

**\$20 Per Person**

Queso Dip, Beefy Queso, Salsa Verde, Salsa Roja, Shredded Cheddar, Black Bean Corn Salsa, Sour Cream, Guacamole, Corn Tortilla Chips, Cheese Quesadillas, Churros with Warm Mexican Chocolate

## Gametime Break

**\$20 Per Person**

Warm Jumbo Pretzel, Buffalo Wings, Cheese Dip, Beer Mustard, Assorted Popcorn, Mixed Nuts

## Dip It If You Got It

**\$18 Per Person**

Fresh Strawberries, Fresh Pineapple Wedges, Melon Wedges, Apple Wedges, Warm Chocolate, Warm Caramel, Creamy Peanut Butter, Vegetable Crudité, Roasted Garlic Hummus & Ranch Dressing

## Protein Break

**\$18 Per Person**

Assorted Protein Bars, Granola Bars, Beef Jerky, Vegetable Crudité, Roasted Garlic Hummus, Cheese & Roasted Nuts Snack Pack, Boiled Eggs, Protein Smoothies

## Mediterranean Break

**\$16 Per Person**

Pita Chips, Crostini, Roasted Red Pepper Hummus, Vegetable Crudité, Spinach & Artichoke Boursin Dip, Marinated Olives, Ranch Dressing

## Do-Nut Do Too Much

**\$16 Per Person**

Local Assorted Donuts to Include Glazed, Cake, and Plain. Bagels with Assorted Cream Cheese, Sliced Fruit & Berry Tray

## Hike & Bike

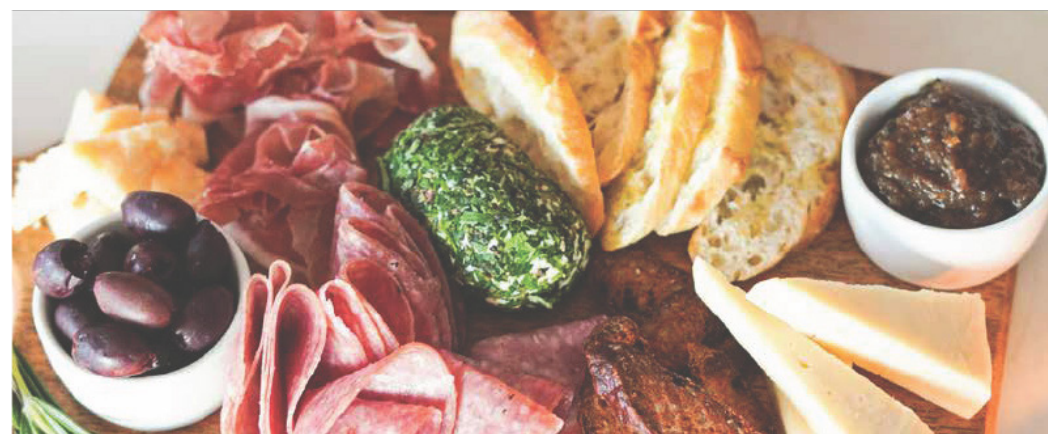
**\$17 Per Person**

Assorted Protein Bars, Homemade Granola, Greek Yogurt with Mixed Berries, Mixed Nuts, Dried Fruit, Classic Oatmeal Raisin Cookies

## Fruit & Cheese

**\$20 Per Person**

Seasonal Fruit with Domestic Cheese Selection, Served with Candied Walnuts, Candied Pecans, Dried Fruits and Crackers



## Half or Whole Day Beverage Break

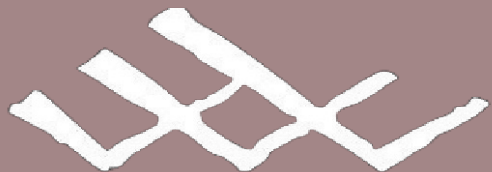
### Beverage (Coffee & Tea) \$8/12 Per Person

Freshly Brewed Coffee & Decaffeinated Coffee  
Premium Teas

### Beverage (Soft Drinks & Coffee) \$12/\$18 Per Person

Freshly Brewed Coffee & Decaffeinated Coffee  
Soft Drinks (Coca-Cola Products)  
Premium Teas  
Bottled Waters





| Reception Items



## DISPLAYS

### Farmers Market Fresh Vegetable Crudité

**Medium \$375 | Up to 25 People**

**Large \$725 | Up to 50 People**

Heirloom Carrots, Cucumber, Celery, Jicama, Tomatoes, Tri-Color Cauliflower, Broccoli, Endive, Radishes, Mini Peppers, Bleu Cheese Dip, Herbed Buttermilk Ranch, Hummus, Assorted Flatbreads, Breadsticks, Crackers

### Artisanal & Domestic Cheeses

**Medium \$575 | Up to 25 People**

**Large \$1125 | Up to 50 People**

Honeycomb, Seasonal Fresh & Dried Fruits, Toasted Almonds, Walnuts, Gourmet Crackers, Breads, Fruit Spreads

### Antipasto

**Medium \$625 | Up to 25 people**

**Large \$1225 | Up to 50 people**

Selection of Cured Italian Meats, Artisanal Cheeses, Pickled Vegetables, Marinated Mushrooms, Italian Crusty Bread, Gourmet Crackers

### Seafood | Priced per 50 pieces

**Cracked Crab Claws - \$480**

**Jumbo Chilled Shrimp - \$425**

**Oysters on the Half Shell - \$380**

Horseradish Cocktail Sauce, Mignonette, Sriracha Aioli, Remoulade, Lemon Wedges

### Smoked Salmon Display

**\$525 | Up to 40 people**

Mini Bagels, Whipped Cream Cheese, Shaved Red Onion, Fried Capers, Lemons, Dill and Crackers



## DINNER CARVING STATIONS \$175 CHEF ATTENDANT



### Black Cherry Smoked Turkey

**Breast (GF, DF) \$400 Each |**

**Serves 20** Orange-Cranberry Relish, Wild Mushroom Gravy, Sweet Rolls

### Salmon en Croute

**\$400 Each | Serves 20**

Puff Pastry, Baby Greens, Creamy Garlic Dill Sauce

### Roasted Center-Cut

**Pork Loin (GF, DF)**

**\$500 Each | Serves 35**

Chimichurri, Basil-Chive Aioli, Sweet Rolls

### Hickory Smoked Brisket (GF, DF)

**\$550 Each | Serves 30**

Pale Ale & Hickory Smoked, Bourbon-Peach BBQ Sauce, Sweet Rolls

### Peppered Tenderloin of Beef (GF, DF)

**\$675 Each | Serves 20**

Horseradish Cream, CMR Steak Sauce, Soft Rolls

### Roasted Prime Rib of Beef (GF, DF)

**\$750 Each | Serves 30**

Rosemary Jus, Creamy Horseradish, French Rolls

### Whole Suckling Pig (GF, DF)

**\$1,200 Each | Serves 80**

Slow Roasted, Pulled & Tossed with Apple Cider Jus Served with Mustard BBQ Sauce, Cabbage Slaw, Pickles, Shaved Red Onion, Sweet Rolls

**(GF) = Gluten Free**

**(V) = Vegetarian**

**(VG) = Vegan**

**(DF) = Dairy Free**

**(CN) = Contains Nuts**



# HORS D'OEUVRES

PRICED PER PIECE

## Canapes \$ 9.00

### Beef

Espresso Seared Beef Tenderloin on Crostini  
Seared Beef Tenderloin w/ Balsamic Glaze on Focaccia  
Southwest Beef Tenderloin on Blue Corn Blini



### Chicken

Asian Chicken Salad Spring Roll Cup  
Chicken Tostada (GF) Sonoran  
Chicken Pinwheel



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### Seafood

Jamaican Spiced Shrimp on Cucumber Round  
Sesame Seared Ahi and Tuna Tartare Wonton Cup  
Smoked Salmon Rose on Pumpnickel



### Vegetarian

Parmesan Crisp Napoleon Brie with Sliced  
Apple and Walnut Chutney  
Prickly Pear Goat Cheese with Apple Chutney



## Warm \$ 10.00

### Arancini with Four Cheese Blend (V)



### Beef Brisket & Truffle Mashed Potato Phyllo Cup



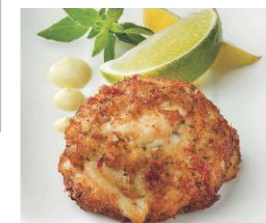
### Beef Wellington



### Jalapeno Bacon Wrapped Scallops (GF)



### Maryland Style Crab Cake



### Arepas with Chorizo and Manchego



### Coconut Shrimp





# PACKAGED RECEPTION MINIMUM OF 35 GUESTS | ONE HOUR OF UNLIMITED CONSUMPTION \$60 PER PERSON



## HOR D'OEUVRES

### Caprese Picks (V)

Mozzarella Pearls, Tomatoes,  
Fresh Basil, Balsamic Reduction

### Mini Beef En Croute

Puff Pastry, Beef Tenderloin,  
Mushroom Duxelles, Wild  
Mushroom Demi-Glace

### Mini Chicken Cordon Bleu

Chicken, Ham, Swiss Cheese,  
Dijon Cream



## FARMER'S MARKET FRESH VEGETABLE CRUDITÉ

### Assorted Vegetables

Heirloom Carrots, Cucumber,  
Celery, Jicama, Tomatoes,  
Tri-Color Cauliflower, Broccoli,  
Endive, Radishes, Mini Peppers

### Accompaniments

Bleu Cheese Dip, Herbed Buttermilk  
Ranch, Hummus, Assorted  
Flatbreads, Breadsticks, Crackers



## ARTISANAL & DOMESTIC CHEESES

### Assorted Cheeses (CN)

Honeycomb, Seasonal Fresh  
& Dried Fruits, Toasted Almonds,  
Walnuts, Gourmet Crackers,  
Breads, Fruit Spreads

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| *Plated & Buffet Dinner*



## CHICKEN

### Grilled Southwestern Half Chicken | \$72 (GF)

Oaxca Mornay, Green Chili Potato  
Au Gratin, Black Bean Corn Salsa

### Pan Seared Lemon Chicken | \$72 (GF)

Lemon Beurre Blanc  
Buttered Mashed Potatoes  
Garlic Broccolini

### Chicken Parmesan | \$72 (GF) Sauce

Tomato  
Penne Basil Marinara  
Ratatouille Stack

## DUO PLATES

### Herb Chicken & Filet Mignon | \$90 (GF)

Red Wine Thyme Demi  
Garlic Parmesan Potato Puree  
Prosciutto Wrapped Haricots Verts

### Surf & Turf | \$105 (GF)

Filet Mignon & Herb Grilled Tiger Shrimp  
Peppercorn Demi  
Roasted Rosemary Potatoes  
Ratatouille Stack

### Grilled Bistro Steak & Lump Crab | \$105 (GF) Bearnaise

Sauce  
Aged Parmesan Mashed Potatoes  
Prosciutto Wrapped Asparagus

## BEEF

### Grilled New York Steak | \$74 (GF)

Chimichurri- Smashed  
Haricots Verts

### Ancho Rubbed Ribeye | \$74 (GF)

Green Chili Gouda  
Mashed, Whiskey Del Bac Cream  
Sauce, Calabacitas

### Pan Seared Beef Filet Mignon | \$78

Chipotle Herb Butter  
Potato Au Gratin Dauphinois  
Bacon Wrapped Haricots Verts

### Sonoran Braised Short Ribs | \$76

Fire Roasted Potatoes Trinity Blend  
Rosemary Heirloom Carrots

## SEAFOOD

### Pan-Roasted Arizona Barramundi | \$76 (GF)

Lemon Beurre Blanc  
Buttered Mashed Potatoes  
Garlic Broccolini

### SW Maple Glazed Salmon | \$76

(GF) Jasmine Rice,  
Pineapple Salsa  
Steamed Broccolini

### Grilled Mahi Mahi | \$78 (GF)

Avocado Corn Salsa  
Cilantro Lime Rice  
Calabacitas



## PORK

### Roasted Pork Tenderloin | \$72 (GF)

Chimichurri  
Herb Roasted Potatoes  
Braised Heirloom Carrots

### Grilled Stuffed Porkchop | \$74 (GF)

Chorizo, Potato Au Gratin  
Dauphinois Bacon Wrapped  
Haricots Verts

## VEGETARIAN / VEGAN

**Vegetable Paella - | \$66 (GF,VG)** Bomba Rice,  
Grilled Artichokes, English Peas, Asparagus,  
Soy-rizo, Pearl Onions, Green Beans

**Tempeh Bolognese | \$66 (VG)**  
Tempeh, Carrots, Celery, Onions, San Marzano  
Tomatoes, Penne Pasta, Vegan Riccotta

### Minimum of 10 Guests ALL PLATED DINNERS ARE SERVED WITH:

Rolls & Butter  
Choice of One Soup OR One Salad  
Choice of Two Entrées  
Plus a Vegetarian/Vegan Meal  
Choice of One Dessert  
Freshly Brewed Coffee

**Final Pricing is Based on the  
Higher Priced Entrée**

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## SOUP

### Choose One:

#### Roasted Tomato Bisque (V)

Basil, Parmesan & Garlic Crouton

#### Chicken Tortilla Soup (GF, DF)

Chicken, Roasted Corn, Peppers, Onions, Corn Tortilla, Tomato, Cilantro, Lime

#### Roasted Poblano Corn Chowder

Roasted Corn, Poblanos, Bacon, Garlic

#### Creamy Chicken and Wild Rice Soup

Celery, Onion, Carrots, Herbs

#### Italian Minestrone Soup (VG)

Green Beans, Onions, Carrots, Tomatoes, Kidney Beans, Penne

## SALADS

#### Classic Caesar Salad

Crisp Romaine Lettuce, Garlic Croutons, Shaved Asiago, Caesar Dressing

#### Baby Field Greens Salad (GF)

Baby Kale, Arugula, Baby Chard, Crumbled Bacon, Cucumber, Shaved Red Onions, Shredded Swiss, Grape Tomatoes, Shredded Carrot, Balsamic Vinaigrette

#### Strawberry Salad (GF)

Baby Spring Mix, Fresh Strawberries, Blue Cheese, Bacon, Pickled Red Onion, Strawberry Vinaigrette

#### Spinach & Tomato Salad (GF, V)

Baby Spinach, Pickled Red Onion, Dried Cranberries, Pepitas, Orange, Grapefruit Segments, Feta Crumbles, Citrus Vinaigrette

#### Baby Beet Salad (GF, V)

Poached Beets, Goat Cheese Croquette, Arugula Pesto, Candied Pecans, Sherry Vinaigrette

## DESSERTS

### Choose One:

#### Vanilla Bean Cheesecake

Seasonal Berry Compote

#### Tiramisu

Sponge Cake, Mascarpone, Coffee, Cocoa

#### Crème Brûlée (GF)

Vanilla Custard, Burnt Sugar, Berries, Raspberry Sauce

#### Breckenridge Bread Pudding

Dark Chocolate, Breckenridge Bourbon Caramel

#### Flourless Chocolate Torte (GF)

Seasonal Berry Compote, Chantilly Cream

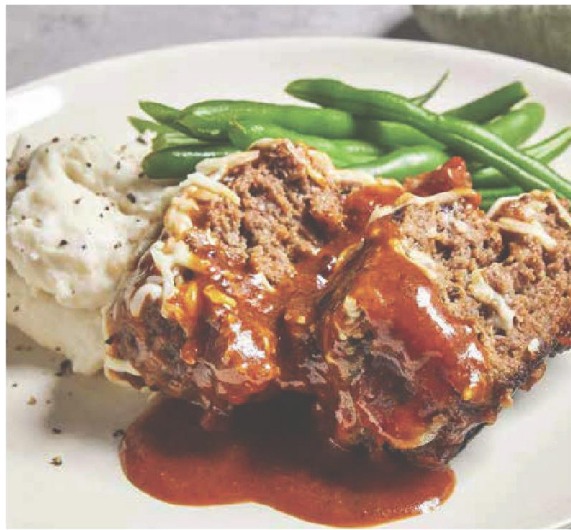
#### Milk & Cookie Cake

Chocolate Chip and Vanilla Wafer Cake, Milk Mousse



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## SOUTHERN HOSPITALITY BUFFET

**DINNER \$88 PER PERSON**



## LA BELLA BUFFET

**DINNER \$88 PER PERSON**

### SALADS

#### Cobb Salad (GF)

Heirloom Tomatoes, Shredded Carrots, English Cucumbers, Shaved Watermelon Radish, Garlic Croutons, Ranch (V, GF) and Balsamic Vinaigrette Dressing

#### Country Potato Salad (V, GF)

Grain Mustard, White Onion, Celery, Hardboiled Egg, Paprika

#### Country Coleslaw (VG, GF)

Shredded Carrots, Red and Green Cabbage, Vinaigrette Dressing

#### Cornbread (V)

House Made Buttered Cornbread

### ENTRÉES

#### Buttermilk Fried Chicken

24-Hour Buttermilk Marinade

#### Mama's Meatloaf

#### Fried Catfish (GF, DF)

Cornmeal Breading

### SIDES

#### Mashed Potatoes & Country Gravy

Creamy Butter Whipped Potatoes & Peppered Gravy

#### Baked Macaroni & Cheese (V)

Three Cheese Blend

#### Southern Green Beans &

Sundried Tomatoes (VG, GF)

### DESSERTS

#### Apple Pie

Cinnamon Whipped Cream

#### Banana Pudding (V) Vanilla

Wafers

### SALADS

#### Caesar Salad

Chopped Romaine, Aged Parmesan, Garlic Croutons

#### Tomato and Mozzarella Salad (GF, V)

Heirloom Tomato, Ciliegine Mozzarella, Balsamic Glaze, Basil Herb Oil

#### Greek Salad (GF, VG) Red

Onion, Kalamata Olives, Grape Tomato, English Cucumber, Oregano Vinaigrette

#### Garlic Bread (V)

Herb Butter

### ENTRÉES

#### Ragu Alla Bolognese (DF, GF)

Italian Seasoned Ground Beef with Penne Pasta in Rich Tomato Sauce

**Chicken Parmesan** Marinated Chicken with House Marinara, Aged Parmesan

#### Salmon Piccata (GF)

Herb Marinated with Lemon Caper Cream

### SIDES

#### Ratatouille (GF, VG)

Zucchini, Squash, Roma Tomato, Onion, Green Bell Pepper, Tomato Sauce

#### Penne Alla Pesto (V)

Basil Pesto

#### Grilled Asparagus (GF, VG)

Seasoned Lemon Essence

### DESSERTS

#### Tiramisu (V)

Italian Ladyfinger Dipped in Coffee, Sweet Cream

#### Cannolis (V)

Sweet Ricotta Filled Pastry Dough and Chocolate

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## WWL CLASSIC BUFFET

DINNER \$88 PER PERSON



## OLD TUCSON BUFFET

DINNER \$88 PER PERSON

### SALADS

#### **Cobb Salad (GF)**

Romaine & Iceberg, Tomato, Bacon, Roasted Chicken, Hardboiled Egg, Avocado, Bleu Cheese, Ranch Dressing

**Wedge Salad (GF)** Iceberg, Pickled Red Onion, Heirloom Tomato, Bleu Cheese Dressing (GF, V) Balsamic Vinaigrette (GF, VG)

#### **Tomato & Cucumber Salad (GF, VG)**

Roma Tomato, English Cucumber, Sliced Red Onion, Red Wine Vinaigrette

#### **Assorted Rolls & Butter (V)**

### ENTRÉES

#### **Grilled Flank Steak (GF,DF)**

Fire Roasted Chili and Tomato Marinade

#### **Lemon Herb Chicken (GF,DF)**

Rosemary Lemon Thyme

#### **Herb Grilled Trout (GF,DF)**

Herb Oil Drizzle

### SIDES

#### **Wild Rice Pilaf (GF, DF)**

White and Wild Grain, Peas and Carrots  
**Roasted Yukon Rosemary**

#### **Potatoes (GF,VG)**

#### **Zucchini & Squash Medley (GF, VG)**

Red Onion Tomato Blend

### DESSERTS

#### **Chocolate Raspberry Cake (V)**

Raspberry Compote

#### **Cannolis (V)**

Sweet Ricotta Filled Pastry Dough and Chocolate

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### SALADS

#### **Chili Lime Citrus Salad (GF,VG)**

Orange & Grapefruit Segments, Dried Cranberries, Sliced Red Onion, Shaved Fennel and Mint, Citrus Vinaigrette

#### **Southwest Salad (GF,V)**

Romaine, Roasted Corn, Black Beans, Grape Tomato, Sliced Red Onion, Corn Tortilla Strips Chipotle Ranch

#### **Black Bean Corn Salad (GF,VG)**

Black Bean, Red and Green Bell Pepper, Corn, Red Onion, Agave, Cilantro

### ENTRÉES

#### **Grilled Beef Fajita (GF, DF)**

Adobo Marinated, Cilantro and Lime

#### **Grilled Chicken Fajita (GF,DF)**

Adobo Marinated, Cilantro and Lime

#### **Cheese Enchiladas (GF,V)**

Corn Tortilla, Cotija & Cheddar Blend, Cilantro

### SIDES

#### **Corn (GF,VG) & Flour Tortilla (V)**

#### **Calabacita (GF,VG)**

Zucchini, Squash, Corn, Tomato, Onion, Oregano

#### **Roasted Street Corn (GF)**

Chili Powder, Lime Mayo, Cilantro, Mozzarella

#### **Spanish Rice (GF)**

Seasoned Rice, Tomato, Onion, Garlic, Cilantro

#### **Charro Beans (GF, VG)**

Tomato, Onion, Jalapeno, Cilantro, Chipotle

### DESSERTS

#### **Cinnamon Sugar Churros (V)**

Fried Spanish Dough with Mexican Chocolate Dip

#### **Dulce Leche Flan (GF,V)**

Sweetened Spanish Caramel Custard





## SONORAN BBQ BUFFET

DINNER \$88 PER PERSON



## ASIAN SUNSET BUFFET

DINNER \$90 PER PERSON

### SALADS

**Chopped Salad (GF,V)**  
Romaine & Iceberg Tomato,  
Cucumber, Onion, Diced  
Egg, Carrots, Cheddar,  
Green Goddess Dressing

**Shaved Brussel  
Sprout Salad (GF,VG)**  
Frisée, Cranberries,  
Sunflower, Agave, Chopped  
Apples, Citrus Vinaigrette

**Orzo Pasta Salad (V)**  
Herb Blended Tomato  
and Olives Pasta

**Hawaiian Rolls (V)**

### ENTRÉES

**Grilled BBQ Chicken (GF,DF)**  
Sweet Honey BBQ

**BBQ Brisket (GF)** BBQ  
Drizzle, Pickled Onions  
& Pickle

**Pulled Pork (**  
Smoked & Braised

### SIDES

**Baked Macaroni & Cheese**  
Cheddar, Mozzarella, Parmesan

**Baked Beans (GF)**  
Brown Sugar & Savory Onion

**Roasted Root Vegetables  
& Braised Greens (GF,VG)**

### DESSERTS

**Peach Cobbler (V)**  
Cinnamon Whipped Cream

**Apple Pie Crumble (V)**

### SALADS

**Daikon Yuzu Salad (GF,VG)**  
Korean Radish, Basil,  
Carrot, Cucumber

**Brussels Sprout  
Ginger Salad (GF,VG)**  
Garlic, Ginger, Apple Cider  
Vinegar, Orange, Sesame Oil

**Asian Slaw (VG)**  
Marinated Cabbage  
and Carrots

**Bao Buns (V)**  
Soft Steamed Buns

### ENTRÉES

**Orange Chicken**  
Zesty Orange Golden Fried Chicken

**Fried Pork**  
Crispy Fried Pork

**Coconut Shrimp Curry (GF,DF)**  
Coconut Curry, Cilantro & Lime

### SIDES

**Spicy Fried Rice (V)**  
Fried Egg, Peas, Carrots, Red Chili

**Stir Fry Vegetables (V)**  
Mushroom, Sugar Snap Peas,  
Zucchini, Squash, Broccoli, Carrots

**Braised Bok Choy  
& Wild Mushrooms (GF,VG)**  
Sautéed Onion & Vegetable Broth

### DESSERTS

**Chocolate Torte Cake (GF,V)**  
Chantilly Cream

**Carrot Cake (V)**  
Cream Cheese Frosting

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| *Dessert Station*





## SMALL DELIGHTS

**\$12 Per Person**

Chef's Choice of  
Mini Desserts,  
Macarons

## \*BANANA FOSTER

**\$14 Per Person**

Cinnamon Toast Crunch, Sauteed  
Bananas, Nutella, Whipped Cream,  
Vanilla Ice Cream  
\*Chef Attendant Required

## BUILD YOUR OWN S' MORES STATION

**\$14 Per Person**

Milk Chocolate, Dark Chocolate,  
White Chocolate, Graham Crackers  
Assorted Candy Bars, Cookies,  
Marshmallows | \*\$175 Fire Pit

## DEATH BY CHOCOLATE

**\$16 Per Person**

Chocolate Torte Cake, Chocolate  
Cheesecake, Chocolate Carmel  
Mousse, Double Fudge Brownie  
Chocolate Chip Cookie, White  
Chocolate Chip Cookie

## ICE CREAM BAR

**\$18 Per Person**

Local Assorted Ice Cream Maraschino  
Cherries, Whipped Cream, Candied  
Pecan Sprinkles, M&M's, Oreo  
Cookies, Marinated Strawberries, Hot  
Fudge, Warm Caramel Sauce, Mini  
Marshmallows

**\*\$175 CHEF ATTENDANT | 25 PEOPLE MINIMUM**





*Beverage Selection*



## BANQUET BAR SELECTION

Packaged Pricing | 3-Hour Minimum | 5-Hour Maximum

Bartender Fees \$150 per Bartender for Hosted or Cash  
One Bartender per 75 Guests is Required for up to Five (5) Hours of Service

### WINE & BEER ONLY

#### Imported, Domestic & Craft Beer

Coors Light, Bud Light, Michelob Ultra,  
Heineken, Stella Artois, Blue Moon,  
Corona, Modelo, Mother Roads IPA  
Tower, Mother Road Daily Driver, Fat Tire  
Amber

#### Family of Wines

Pinot Noir, Cabernet, Chardonnay,  
Sauvignon Blanc, Pinot Grigio

First 3 Hours | \$24 Per Person  
Each Additional Hour | \$8 Per Person

### PREMIUM BRAND SELECTION

Titos Vodka, Tanqueray Gin, Bacardi  
Superior Rum, Jack Daniels, Dobel Tequila,  
Johnny Walker Red, Dewar's 12-Year,

#### Family of Wines

Pinot Noir, Cabernet, Chardonnay,  
Sauvignon Blanc, Pinot Grigio

First 3 Hours | \$36 Per Person Each  
Additional Hour | \$12 Per Person

### HOUSE BRAND SELECTION

Conciere Vodka, Conciere Rum, Conciere  
Bourbon, Conciere Tequila, Conciere Gin,  
Conciere Scotch, Conciere Whiskey

#### Family of Wines

Pinot Noir, Cabernet, Chardonnay, Sauvignon  
Blanc, Pinot Grigio

First 2 Hours | \$32 Per Person  
First 3 Hours | \$32 Per Person  
Each Additional Hour | \$10 Per Person

### ALL BAR SELECTIONS INCLUDE:

#### Imported, Domestic & Craft Beer

Coors Light, Bud Light, Michelob Ultra,  
Heineken, Stella Artois, Blue Moon,  
Corona, Negro Modelo, Mother Roads  
IPA Tower, Mother Road Daily Driver,  
Fat Tire Amber

#### Non-Alcoholic Beverages

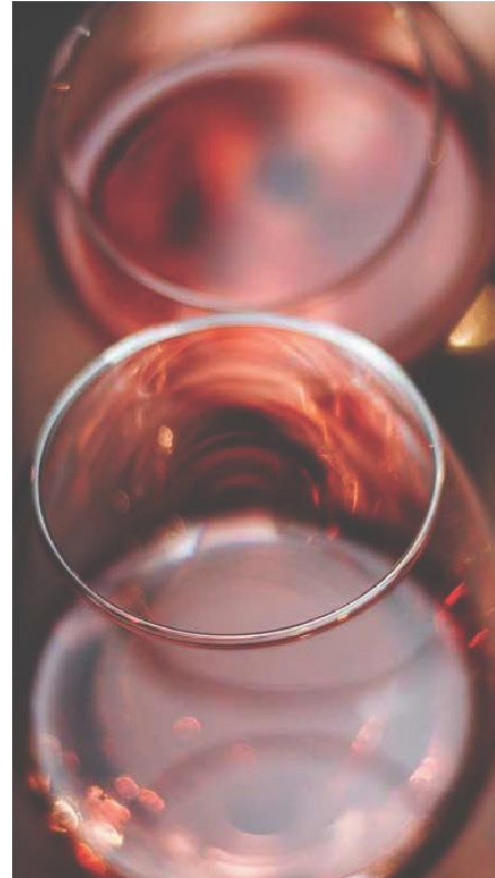
Assorted Soft Drinks, Bottled Water, Juices

## HOSTED BAR

House Brand Spirits	\$11
House Brand Wines by the Glass	\$9
Premium Brand Spirits	\$12
Executive Brand Spirits	\$13
Imported, Domestic, Craft Beer	\$7
Soft Drinks, Bottled Water, Juices	\$6

## CASH BAR

House Brand Spirits	\$12
House Brand Wines by the Glass	\$10
Premium Brand Spirits	\$13
Executive Brand Spirits	\$14
Imported, Domestic, Craft Beer	\$8
Soft Drinks, Bottled Water, Juices	\$6



## BLOODY MARY BAR

### Classic Bloody Mary

**\$15 Per Drink**

Stoli Vodka, Tomato, Algalma Organic Mix, Horseradish, Tabasco, Fresh Ground Pepper

### The Bloody Maria

**\$17 Per Drink**

Conciere Silver Tequila, Tomato, Algalma Organic Mix, Horseradish, Tabasco, Fresh Ground Pepper

### The Green Chili Bloody Mary

**\$15 Per Drink**

St. George Green Chili Vodka, Algalma Organic Mix, Garnished with a Gulf Shrimp

## HOUSE SPECIAL

### Red or White Sangria

**\$13 Per Drink**

Wine Blended with fresh Fruits, Peach Schnapps and Brandy

### The Sparkling Sangria

**\$15 Per Drink**

Sparkling White Sangria with Fresh Fruits, Peach Schnapps and Brandy

### The Westward Look Margarita

**\$17 Per Drink**

Dobel Repo Tequila, Solerano Blood Orange, Giffard Piment Mango Puree, Lime Juice, Agave Syrup (Rocks Only)

## EXECUTIVE BRAND SELECTION

**First 3 Hours | \$40 • Each Additional Hour | \$16 Per Person**

Tito's Vodka, Grey Goose Vodka, Bombay Sapphire Gin, Bacardi Rum, Makers Mark Bourbon, Dewars Scotch, Crown Royal, Dobel Silver Tequila, Courvoisier VSOP

### Family of Wines

Pinot Noir, Cabernet, Chardonnay, Sauvignon Blanc, Pinot Grigio

## THE WINE CELLAR

**Black Stallion Chardonnay | \$60 Per Bottle**

**DAOU Sauvignon Blanc | \$50 Per Bottle**

**Eola Pinot Noir | \$75 Per Bottle**

### Black Stallion

**Cabernet Sauvignon | \$90 Per Bottle**

**Caymus Cabernet Sauvignon | \$120 Per Bottle**

**DAOU Bodyguard Red Blend | \$95 Per Bottle**

### ALL BAR SELECTIONS INCLUDE:

#### Imported, Domestic, Craft Beer

Coors Light, Bud Light, Michelob Ultra, Heineken, Stella Artois, Blue Moon, Corona, Negro Modelo, Mother Roads IPA Tower, Fat Tire Amber

#### Non-Alcoholic Beverages

Assorted Soft Drinks, Bottled Water, Juices





# POLICIES AND GUIDELINES

## GENERAL INFORMATION

All food and beverage items must be purchased exclusively by Westward Look Resort and consumed in the designated meeting areas. It is not permitted to bring outside food or beverage on to hotel property. Westward Look Resort prohibits the removal of food and beverage from our premises or functions.

## MEETING & EVENT ARRANGEMENTS

Westward Look Resort provides linen for all functions. Should you wish to order specialty linens, please ask your Conference Catering Manager for a list of linen options and pricing. Your Manager can assist with arranging appropriate entertainment, photography services, audiovisual support, buffet and table centerpieces, ice carvings and complete theme decor packages to compliment your event.

## HOSPITALITY & ENTERTAINMENT ROOM

Our banquet floors must close at 2:00 am, and hospitality rooms and suites on guestroom floors must close at 11:00 pm. Maximum attendance for hospitality rooms on guestroom floors is 25 guests.

## FUNCTION ROOMS

The Resort reserves the right to move an event to banquet/meeting room(s) other than those appearing on the Event Order(s) should there be a significant increase or decrease in the number of guests. If a change from the original room set-up is requested on the day of the function, a labor charge will be added to the banquet check. Function guests will be admitted to the banquet room and expected to depart at the times stated on the Event Order(s). For functions scheduled outdoors, Westward Look Resort will make a decision to relocate your function to an indoor location, based on weather forecast and conditions, three (3) hours prior to the start time.

## LIQUOR POLICY

The sale and service of alcoholic beverages are regulated by the state of Arizona. As a licensee, Westward Look Resort and Spa is accountable for the administration of these regulations. Therefore, as the sole licensed purveyor for the property, all liquor must be purchased from Westward Look Resort and Spa, unless authorized by your Conference Planner or Conference Service Manager. The resort will require appropriate ID for anyone who appears to be under the age of 21. The resort reserves the right to discontinue any and all service in the event of blatant or willful disregard for the law on the part of the event sponsor or guests in attendance. All liquor bottles with unbroken seals may be returned for a full credit.

## BANQUET MENUS

Menu selections are requested fourteen (14) days prior to your scheduled function.

## GUARANTEES

The guaranteed guest count is due by 12:00pm noon, three (3) business days prior to your event date. This number shall constitute a guarantee and is not subject to reduction. If the attending number of your guests exceeds your guarantee count, every effort will be made to serve your guests. In this case, menu substitutions may be necessary. Westward Look Resort and Spa will prepare 3% above your food guarantee. Westward Look Resort is not responsible for any meals exceeding the overage; however, we will accommodate such occurrences to the best of our ability.

Any meals above 3% will be charged 1.5 times the contracted price. Westward Look Resort reserves the right to change menu items as necessary to accommodate the additional number of guests.

## BUFFET STATIONS

The minimum number of people required for a buffet is outlined in our banquet menus. The time limit for buffets and receptions is outlined in the banquet menus. Food can be re-freshed for extensions on this time limit at an additional cost per person.

## PRICES

When two (2) entrée selections are chosen for a plated function, the higher entrée price will apply. Prices quoted may be subject to change, given market fluctuations. Patron grants the right to the Resort to raise prices accordingly or to make reasonable substitutions on the menu, and agrees to pay such increased prices and to accept substitutions.

## SEATING

Seating is arranged in oval tables of ten (10) for all meal functions. Other seating arrangements are available where equipment and space permit.

## CENTERPIECES/DECORATIONS

Floral arrangements and centerpieces may be brought in from an outside vendor. However, a cleaning fee of \$150.00 per hour will apply if confetti, potpourri or glitter is used for decorating. Any décor provided by an outside vendor or client is subject to advance approval by Westward Look Resort.

## CONSUMER ADVISORY

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

## SIGNS/DISPLAYS/DECORATIONS

All signs, displays and decorations are subject to the approval of Westward Look Resort and Spa. All signs must be printed in a professional manner. Westward Look Resort and Spa will not permit the affixing of anything to the walls, floors, or ceilings with nails, staples, adhesives, or any other substance without specific permission and supervision from the Catering or Conference Services Manager. All décor associated with your event must be discussed with and approved by your Catering or Conference Services Manager.

Any costs to repair or clean resort property as a result of self installation will be added to the final bill. All banners must be hung by the Resort for an additional fee. Any décor provided by an outsider is subject to advance approval by Westward Look Resort and Spa.

## AUDIO VISUAL TECHNOLOGY

Client and/or outside vendor equipment must be pre-approved by the Catering or Conference Services Manager, and the Audio Visual Department of the Westward Look Resort and Spa and may incur additional fees.

## SHIPPING AND RECEIVING PACKAGES

The customer is responsible for the arrangements and all expenses of shipping materials, merchandise, exhibits or any other items to and from the Resort. Should special arrangements for delivery be necessary, please contact us at least one (1) week in advance of your event. All boxes should be labeled in the following manner:

**Group Name/Meeting Name**  
**(and "Vendor" name if applicable)**  
**Name of Individual who will be responsible**  
**for the package during the event c/o**  
**Westward Look Resort and Spa**  
**245 E. Ina Road**  
**Tucson, Arizona 85704**

\* Handling Fees will apply for all packages shipped to and from the Resort through the Resort Shipping Department.

**25 % Service Charge**  
**8.6 % Sales TAX**

Applicable service charges and sales tax will be added to all items. All prices are subject to change.