



On The Banks of Tonto Creek

Dear Guests,

We would like to take a moment to thank you for considering Kohl's Ranch Lodge as the site to host your wedding and reception, meeting, retreat or family reunion.

Located only seventeen scenic miles east of Payson, Kohl's Ranch provides a unique setting with lavish green lawns nestled amongst a beautiful backdrop of Ponderosa Pines. With years of experience, it is our goal to offer you many cherished memories to last a lifetime.

We are equipped to provide you with all of your catering services.

This packet contains general information, a summary of our event guidelines, catering menus, facilities fees and rates for accommodations.

Should you need further information please feel free to contact me at 928-478-4211 or by email at mzelenski@ilxresorts.com with any questions you have. I look forward to assisting you in the planning of your event.

Sincerely,

*Mary Zelenski
Wedding Coordinator
Kohl's Ranch Lodge*

General Information

Décor/Entertainment

We want to do everything possible to serve you and make your special occasion a memorable experience and will gladly provide referrals for floral accents and centerpieces, wedding cakes, specialty linens, equipment rentals, musical entertainment or disc jockeys, officiates, photographers, wedding coordinators, speakers bureaus and much more upon request.

Deposits/Contracts

A non-refundable deposit for half of the base fee is required at the time of booking. Your signature on an Event Confirmation is required no later than 30 days prior to the scheduled event. All deposits received are non-refundable, but can be applied to another date within one year, should your plans change.

Guest Room Accommodations

If you are considering a destination event, we can also assist you with accommodations for your guests and will gladly entertain group rates depending on the group size and resort availability. Should this be your need, we will require your signature on a rooms block no later than 60 days prior to the scheduled event.

Food & Beverage

All Food & Beverage within the selected venue, with the exception of wedding cakes, must be provided by Kohl's Ranch Lodge. In accordance with Gila County regulations, this applies to guests as well as invitees. Various menu options are detailed in this packet. Menu prices are subject to change to meet costs at the time of your scheduled event. In the event of cost increases, we will ask that you either agree to the increased price or accept reasonable substitutions.

Alcohol

Consumption of alcohol by persons under the age of 21 is unlawful and will be strictly enforced. No alcoholic beverages will be allowed to be brought onto the property at Kohl's Ranch Lodge, except those provided and dispensed by the resort. Under no circumstances will alcohol be served after 1:00 a.m., according to Arizona statute. Any persons with the appearance of being overly intoxicated will no longer be served and their departure from the event will be assisted by a staff member.

Guarantee

A preliminary number of expected guests will be entered on the original event confirmation sheet. The client will be asked to update this number periodically and will be required to have a final guarantee no later than 11:00 a.m. seven business days prior to the scheduled event. This number will be a guaranteed minimum and charges will be made accordingly, or an actual attendance, whichever is greater.

Site Fees

Site fees will be applicable whenever a public area is reserved for your event. The site fees are subject to 6.6% sales tax. The base price for your event will be determined by the site fees. One-half of the base prices will be required for a deposit to hold your date.

Miscellaneous Fees

These fees may include but are not limited to Bartending fee, Carving fee, Chef fee, Site Fees, etc. These charges, if applicable will be established by the General Manager and are subject to 6.6% sales tax.

Sales Tax

A sales tax of 6.6% will be added to all food & beverage items that are provided by Kohl's Ranch Lodge. A sales tax of 6.6% will be added to all rooms, this tax is subject to change by City, County, or State regulations.

Service Charges

A charge of 20% will be added to all food & beverage items that are provided or for special equipment ordered by Kohl's Ranch Lodge. Service charges are not subject to sales tax.

Site Fees/Set-up Fees/Rental Fees

Creek side:

<i>Site Fee-Friday's & Saturdays (Maximum 80 guests)</i>	<i>\$1000.00</i>
<i>Site Fee-Sunday-Thursday</i>	<i>\$500.00</i>
<i>Set-up Fee</i>	<i>\$150.00</i>

Kohl's Pole Barn:

<i>Site Fee (Maximum 80 guests)</i>	<i>\$1000.00</i>
<i>Set-up Fee</i>	<i>\$150.00</i>
<i>Bar Set-up Fee</i>	<i>\$50.00</i>

Off Site Catering

<i>Service Fee</i>	\$500.00
<i>Set-up Fee</i>	\$250.00
<i>Bar Set-up Fee</i>	\$100.00

Rental Items

White Garden Chairs for Ceremonies and Receptions (required)
\$1.00 per chair

****Site Fees include all appropriate white tablecloths, Black dinner napkins, white shirting for buffet tables, gift table, bar tables and place card table. All appropriate tables, all appropriate table settings, all appropriate plates and glass wear.**

Hors D'Oeuvres

*Price per dozen, minimum serving for 25 guests. Prices do not include
20% service charge and 6.6% sales tax*

Cold Hors D'Oeuvres

- Marinated Artichoke Bottoms with Herbed Goat Cheese - \$45.00*
- Smoked Capriccio with Horseradish Crème - \$57.00*
- Roasted Garlic Bruschetta with Crostinis - \$36.00*
- Honeydew Melon Wrapped in Prosciutto - \$27.00*
- Chilled Shrimp with Cocktail Sauce - \$57.00*
- Smoked Salmon Canapé - \$47.00*
- Blue Cheese Soufflé - \$42.00*

Hot Hors D'oeuvres

- Grilled Asparagus with Prosciutto and Phyllo - \$39.00*
- Chicken Satay with Thai Peanut Sauce - \$29.00*
- Crab Stuffed Mushroom Caps - \$39.00*
- Bacon-wrapped Shrimp - \$54.00*
- Swedish Meatballs - \$42.00*
- Quiche Lorraine - \$42.00*
- Mini Beef Wellington - \$35.00*
- Baked Brie - \$30.00*

Platters

- Selection of Domestic Cheeses with Seasonal Fruits - \$3.50*
- Selection of Imported Cheeses with Stone Fruits - \$4.00*
- Assorted Fresh Vegetables with Dips - \$3.50*
- Chocolate Covered Strawberries - \$3.50*
- Fresh Fruits Display - \$3.00*
- Antipasto - \$4.00*
- Kohl's Cookies/Brownies - \$7.50 dozen*

Continental Breakfast

Selection of Danish, Muffins and Bagels

Assorted Fresh Seasonal Fruits

Orange, Apple and Cranberry Juices

Regular and Decaffeinated Coffees

\$10.50

Chef's Choice

Thinly Citrus Cured Sliced Salmon

Fresh Bagels with Assorted Cream Cheeses

Smoked Pork Loin

Poached Eggs atop Asparagus Spears and Hollandaise Sauce

Hickory Smoked Bacon and Country Style Sausage Patties

Freshly Baked Pastry Selection

Roasted Red Rock Potatoes with Crispy Onions

Orange Juice, Grapefruit Juice and Cranberry Juice

Freshly Brewed Colombian Coffee, Decaf, and Assorted Teas

\$17.50 per person

Buffet Packages

Price per person, minimum serving for 25 guests.

Prime Rib and Chicken

Slow-roasted Prime Rib served with Natural Au Jus and Horseradish Crème

Herb-grilled Chicken Breast with Lemon Burre Blanc

Roasted Garlic Mashed Potatoes

Bouquet of Seasonal Vegetables

Mixed Greens Garden Salad with Homemade Dressings

Assorted Dinner Rolls

\$30.95 per person

Chuck wagon Cookout

10 oz. Grilled New York Strip Steak

BBQ Grilled Half Chickens

BBQ Pork Ribs

Roasted Garlic Mashed Potatoes

Corn-on-the-Cob

Kohl's Slaw

Cornbread

Garnishes and Condiments

Bread Pudding

\$29.95 per person

Picnic Griller*

Grilled Half-pound Burger
BBQ Chicken Breast
All Beef Hot Dogs
Country Potato Salad
Potato Chips
Garnishes and Condiments
\$15.95 per person

The Deli*

(Available for luncheons only)

Chefs Choice Soup
Fresh Field Salad with Assorted Dressing Selection
Pasta Salad
Deli-style Sliced Ham, Turkey, Salami and Roast Beef
Sliced American, Swiss, Monterrey and Pepper Jack Cheeses
Fresh Wheat, White and Sourdough Breads and Rolls
Garnishes and Condiments
Chef's Choice Cookies or Brownies
\$13.95 per person

Prices do not include 20% gratuity and 6.6% sales tax

A La Carte

*Price per person, minimum serving for 25. Prices do not include
20% service charge and 6.6% sales tax*

Beef

<i>10 oz. New York Strip</i>	<i>\$12.50</i>
<i>6 oz. Filet with Demi Sauce</i>	<i>\$16.00</i>
<i>12 oz. Rib eye</i>	<i>\$14.00</i>
<i>10 oz. Roasted Prime Rib with Natural Au Jus</i>	<i>\$15.00</i>
<i>Beef Wellington</i>	<i>\$17.50</i>

Poultry

<i>Herb-roasted Half Chicken with BBQ Sauce</i>	<i>\$11.00</i>
<i>Tournedo of Chicken with Piccata Sauce</i>	<i>\$9.75</i>
<i>Herb-grilled Chicken Breast with Lemon Burre Blanc</i>	<i>\$9.50</i>
<i>Roasted Turkey Breast with Natural Gravy</i>	<i>\$9.50</i>
<i>Pan-seared Duck Breast</i>	<i>\$12.50</i>

Variety Meats

<i>Roasted Pork Loin with Dijon Cream Sauce</i>	<i>\$11.00</i>
<i>St. Louis Style Pork Ribs with BBQ Sauce</i>	<i>\$14.00</i>
<i>Buffalo Tenderloin</i>	<i>\$15.50</i>
<i>Veal Scaloppini with Port Cream Sauce</i>	<i>\$16.50</i>

Seafood

<i>Oven-poached Atlantic Salmon with Capers and Dill</i>	\$14.00
<i>Potato-cruste Atlantic Salmon with Lemon Caper Sauce</i>	\$14.50
<i>Grilled Shrimp with Orange-Honey Chile Glaze</i>	\$16.00
<i>BBQ Grilled Shrimp</i>	\$15.50
<i>Sautéed Trout Almondine</i>	\$13.00
<i>Paella</i>	\$17.00

Vegetarian

<i>Whole Roasted Tomato with Grilled Vegetables</i>	\$10.00
<i>Vegetable Lasagna</i>	\$10.00
<i>Vegetable Enchiladas</i>	\$10.00
<i>Potato Fritters with Summer Squash Linguine</i>	\$10.00

Starches

<i>Roasted Garlic Mashed Potatoes</i>	\$2.00
<i>Traditional Mashed Potatoes</i>	\$2.00
<i>Roasted Lemon-Parmesan Potatoes</i>	\$2.00
<i>Scalloped Potatoes</i>	\$2.50
<i>Potato Strudel</i>	\$2.50
<i>Twice-baked Potatoes</i>	\$2.50
<i>Rice Pilaf</i>	\$2.00
<i>Penne Pasta with Choice of Tomato or Alfredo Sauce</i>	\$3.00
<i>Ranch Beans</i>	\$2.00

Vegetables

<i>Fresh Bouquet of Seasonal Vegetables</i>	\$1.75
<i>Grilled or Steamed Asparagus</i>	\$2.25
<i>Broccoli with Cheddar Sauce</i>	\$2.00
<i>Marinated Button Mushrooms</i>	\$1.75
<i>Squash and Apple Tart</i>	\$2.25
<i>Honey-glazed Carrots</i>	\$1.75
<i>Corn-on-the-Cob</i>	\$1.50
<i>Kohl's Slaw</i>	\$1.50

Salads*

<i>Fresh Garden Salad</i>	\$1.75
<i>Traditional Caesar Salad</i>	\$1.75
<i>Waldorf Salad</i>	\$1.00
<i>Potato Salad</i>	\$1.25
<i>Spinach and Pecan Salad with Warm Bacon Dressing</i>	\$1.75
<i>Thai Cucumber Salad</i>	\$1.25

**All Salads come with Dinner Rolls*

Desserts

<i>Carrot Cake</i>	\$3.75
<i>Berry Bread Pudding (House Specialty)</i>	\$3.75
<i>New York Cheesecake</i>	\$4.00
<i>Chocolate Torte Cake</i>	\$5.00

Beverage Stations

Price per person, minimum serving for 25 people.

A 20% service charge and 6.6% sales tax will be added to all beverage stations.

A \$50.00 Set-Up Fee will be the responsibility of the host.

Beverage service includes glassware, garnishes and cocktail napkins.

A standard or premium bar can be hosted or non-hosted for your event.

For non-hosted bars, standard per beverage prices will apply.

**Pricing for hosted event bars are calculated at a per person, per hour rate.*

Consumption of alcoholic beverages by persons under the age of 21 is unlawful and will be strictly enforced. Alcoholic beverages must be provided by Kohl's Ranch Lodge. Alcohol will not be served after state legislated last call. Any persons who appear to be intoxicated will no longer be served and will be escorted from the event by staff.

Non-Alcoholic

Assorted Soft Drinks and Bottled Water

\$2.00

Continental

Coffees, Assorted Teas and Juices

\$2.00

Champagne Service

Tosti Asti Spumante Sparkling, Italy, 2004

\$6.00

Mumm Cuvee Sparkling, Napa, 2005

\$8.75

Hosted Beverage Packages

Standard Bar*

Liquor

Fris Vodka

Evan Williams Bourbon

Cruzan Rum

Burnett's Gin

Cluny Scotch

Sauza Tequila

VSQ Coronet Brandy

Wine

(Choose three)

Kohl's Ranch House Wines

Rawson's Retreat Chardonnay, 2007

Joey Bistro White Zinfandel, 2008

Rawson's Retreat Cabernet, 2007

Rawson's Retreat Merlot, 2007

Beer

(Choose six)

Budweiser

Bud Light

Coors

Coors Light

Michelob Ultra

Miller Genuine Draft

Miller Lite

Sam Adams

Corona

O'Doul's N/A

**Includes assorted Juices, Mixes, Sodas, and Bottled Water*

Premium Bar*

Liquor

Absolute Vodka
Jack Daniels Bourbon
Bacardi White Rum
Bombay Dry Gin
Dewar's "White Label" Scotch
Jose Cuervo Gold Tequila
Christian Bros Brandy

Wine

(Choose four)

Crossing-Sauvignon Blanc, 2008
VillaPozi Pinot Grigio, Italy, 2008
Kendall Jackson Chardonnay, Coastal, 2005
Joey Bistro White Zinfandel, 2008
Fat Bastard Pinot Noir, 2007
Red Diamond Merlot, Coastal, 2004
14 Hands Cabernet Sauvignon, 2006

Beer

(Choose six)

<i>Bass</i>	<i>Michelob Ultra</i>
<i>Budweiser</i>	<i>Miller Genuine Draft</i>
<i>Bud Light</i>	<i>Miller Lite</i>
<i>Coors</i>	<i>Sam Adams</i>
<i>Coors Light</i>	<i>Corona</i>
<i>Heineken</i>	<i>O'Doul's N/A</i>

**Includes assorted Juices, Mixes, Sodas, and Bottled Water*

*Ultra Premium Bar**

Liquor

Grey Goose Vodka
Crown Royal Whisky
Bacardi White Rum
Captain Morgan Spiced Rum
Tanqueray Gin
Patron Silver Tequila
Christian Bros Brandy

Wine

(Choose four)

VillaPozi Pinot Grigio, Coastal, 2004
Horse Heaven Sauvignon Blanc, 2006
14 Hands Chardonnay, Washington, 2003
Kendall Jackson Pinot Noir, 2005
14 Hands Merlot, 2006
Murphy Goade Cabernet Sauvignon, 2006
Cline Zinfandel, Sonoma, 2003

Beer

(Choose six)

<i>Bass</i>	<i>Michelob Ultra</i>
<i>Budweiser</i>	<i>Miller Genuine Draft</i>
<i>Bud Light</i>	<i>Miller Lite</i>
<i>Coors</i>	<i>Sam Adams</i>
<i>Coors Light</i>	<i>Corona</i>
<i>Heineken</i>	<i>O'Doul's N/A</i>

**Includes assorted Juices, Mixes, Sodas, and Bottled Water*

Beverage Package Pricing
Pricing per guest

	<u><i>Per Hour</i></u>
<i>Beer & Wine</i>	<i>\$15.50</i>
<i>Standard Bar</i>	<i>\$15.00</i>
<i>Premium Bar</i>	<i>\$17.75</i>
<i>Ultra Premium Bar</i>	<i>\$24.75</i>

Punches By The Gallon

<i>Fruit Punch Non-Alcoholic</i>	<i>\$35.00</i>
<i>Sangria</i>	<i>\$75.00</i>
<i>Strawberry Lemonade</i>	<i>\$35.00</i>
<i>Margarita Punch</i>	<i>\$85.00</i>

Champagne Selections for Champagne Toast
(5 glasses per bottle)

House Sparkling-\$18.00

Mumm Cuvee, Brut Sparkling-\$39.00 per bottle

Sparkling Apple Cider (available upon request)

*****For additional wine selections please ask your group sales representative.***

If you would like specialty beverage items available at your event bar, please consult your catering representative for availability and prices. Beverages purchased on special order for any event will be billed for entire amount ordered. Kohl's Ranch Resort reserves the right to refuse service of alcoholic beverages to anyone. Please make sure all guests at your function are in possession of proper identification. Arizona Liquor License and Control does not permit alcoholic beverages of any kind to be brought to an event by you or your guests.

Non-Hosted Beverage Pricing

Per beverage pricing. Does not include gratuity

<i>Standard Well Cocktail</i>	<i>\$4.25</i>
<i>Premium Cocktail</i>	<i>\$5.50</i>
<i>Ultra Premium Cocktail</i>	<i>\$6.50</i>
<i>House Wine</i>	<i>\$5.00</i>
<i>Domestic Beer</i>	<i>\$3.25</i>
<i>Imported Beer</i>	<i>\$4.00</i>
<i>Soft Drinks (based on consumption)</i>	<i>\$2.00</i>
<i>Bottled Water (based on consumption)</i>	<i>\$2.00</i>

Wedding Service Referrals

Justice of the Peace

Judge Ronnie McDaniel

(928) 474-5267

Judge Debra Little

(928) 474-5267

Judge Jim Weeks

(928) 476-3525

Ministers

Rev. David Rennick Inter-denom. (928) 474-0485

Photography

**Rebekah Silver Photography*

(928) 595-0909

Mulkern Photography Frank/Ellen (928) 474-1488

Florist

Finishing Touch-Debbie (800) 657-7008

Payson Florists-Marilyn (800) 474-0710

Cakes

Safeway-Julie (928) 472-8208

Randall House (Pine)

(928) 476-4077

Disc Jockeys

Starz Entertainment Randy Duren (480) 221-1064

www.startertainment.net

**DJ Craig Craig Miller* (928) 468-1482

www.djcraiginpayson.com

Duos *Sounds Unlimited* (928) 474-4337

Soloists

Harpist Laurie Galster (928) 978-3288

Flutist Mark (800) 225-4277

Soloist (Singer) Gayle Ayers (928) 478-5045

Limousine Service

Touch of Class Mike MacDonald (928) 978-0857

Spa and Beauty

Payson Day Spa

Mon-Fri 8-6, Sat by appt.

(928) 474-6621

Massage

Garden of Eden

(928) 474-3220

**Highly Recommended*