

Los Abridados Resort & Spa Event General Information

Site Fees, Set-up Fees, Rental Fees

Whether you choose our Creekside Facility, Ballroom or one of our award winning restaurants as the venue for your event, we will bring it to life with our delightful ambiance and gracious staff.

*Our exquisite **Creek-side event site**, along the banks of sparkling Oak Creek, provides the ultimate scenic backdrop for wedding ceremonies, receptions, lunches and other private events.*

*The charming elegance of **Joey Bistro and Celebrity Room** accommodates larger parties and provides the perfect setting for an indoor brunch or rehearsal dinner.*

*Our **Courthouse Butte** and **Chimney Rock Ballrooms** open to the peaceful Pomerada Poolside and Landmark Patio. Each ballroom can be rented separately, or the two can be combined to accommodate parties up to 150 for your elegant affair. The **Pomerada Poolside** and **Landmark Patio** are also available for receptions and informal meetings.*

Further details on function space rentals are outlined and enclosed in this packet. Please ask our Group Sales Associate for information regarding availability and rental prices of our facilities.

Guest Room Accommodations

We will gladly entertain group rates depending on group size and resort availability. The Bell Rock Inn & Suites are also available for group accommodations. Please contact our Group Sales Associates for further information.

Décor/Entertainment

We will gladly provide resources for floral accents and centerpieces, specialty linens, equipment rentals, musical entertainment, officiates, photographers and much, much more. Further information on resources is enclosed in this packet. We want to do everything possible to serve you and make your special occasion a memorable experience.

Los Abridados Resort & Spa

Catering Guidelines

Wedding Coordination:

Los Abridados does not provide wedding coordination services. It is up to the client to determine if a wedding coordinator is required or needed. All wedding coordinators are contracted through the client and not Los Abridados Resort & Spa. Wedding Coordination includes ceremony rehearsal, contracting all vendors, organization of timelines day of event etc.

Food & Beverage:

Los Abridados Resort & Spa must provide ALL Food & Beverage, with exception wedding cakes. In accordance with County regulations, this applies to guests of the event as well as invitees. A minimum dollar amount is required for parties of ten or more. Please inquire of the Group Sales Department for pricing. Hors D'oeuvres receptions can be accommodated for parties up to 50 in attendance. Prices subject to change All Reception Dinners are a minimum of \$40.00 per person.

Alcohol:

Consumption of alcoholic beverages by persons under the age of 21 is unlawful and will be strictly enforced. No alcoholic beverages will be allowed onto the property of Los Abridados Resort & Spa, except those provided and dispensed by the resort. Under no circumstances will alcohol be served after 1:00 a.m. Any persons with the appearance of being over intoxicated will no longer be served and will be assisted with their departure of the event by a staff member. Prices subject to change.

Confirmation:

To reserve a catering venue on the property of Los Abridados Resort & Spa, a non-refundable deposit will be required. The Group Sales & Catering Department will establish deposits, and also make arrangements to accept incremental deposits thereafter as well as the final payment.

Guarantee:

A preliminary number of expected attendees for a group function will be entered on the original group confirmation sheet, the client will be asked to update this number periodically and will be require to have a final guarantee three days prior to the event. The final guarantee is what the client will be charged for.

Sales Tax:

A sales tax of 9.725% will be added to all food & beverage items that are provided by Los Abridados Resort & Spa. This tax is subject to change by City, County or State regulations. A sales tax of 3% will be added to all site fees and room rental fees in accordance with City regulations.

Gratuity:

*A gratuity of 20% will be added to all food & beverage items, but **not** rental items or site fees that are provided by Los Abridados Resort & Spa.*

Cakes:

Cake delivery, storage and set-up will be the responsibility of the contracted individuals. A cake-cutting fee of \$1.50 (plus tax and gratuity) per slice will apply. This fee may be waived when a meal selection is made, the dessert from the menu will be substituted for the wedding cake brought in.

Sound Ordinance:

We are required to comply with the City of Sedona Sound Ordinance. All noise including music cannot exceed 65 decibels. All music must conclude by 9:00PM every evening at our outdoor venues.

Site Fees/Set-up Fees/Rental Fees

Creekside:

Site Fee- Friday's, Saturday's & Sunday's	\$1,275.00
Site Fee- Monday-Thursday	\$ 500.00
Set-up Fee	\$ 275.00
Bar Set-up Fee	\$ 100.00

****If creekside is reserved, the site fee includes both sections of the landmark ballroom in case of inclement weather. Groups will not be charged the \$500.00 Landmark Ballroom site fee in addition to the creekside fee.**

Tent/Canopy rental is required at the creek for parties of 150 guests or more as the landmark ballroom maximum capacity as a back-up space is 150. The client is responsible for contracting and renting tents with Verde Valley Rentals or Phoenix Tents

Landmark Ballroom:

Site Fee for both sections (up to 150)	\$500.00
Site fee for one section (up to 60)	\$300.00
Set-up Fee	\$150.00

Bridal Suite

Entire Day	\$250.00
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Joey Bistro:

Site Fee for Rehearsal Dinners	Waived
Site Fee for a Private Breakfast, Lunch	\$200.00
Set-up Fee for a Private Breakfast, Lunch	\$ 75.00

Tlaquepaque and Off-site Catering

Service Fee	\$500.00
Set-up Fee	\$275.00

Rental Items

White Garden Chairs for Ceremonies and Receptions (required)	\$ 2.00 per chair
Dance Floor Rental Fee (required if dancing)	\$375.00
Umbrella Space Heaters (optional for outside venues)	\$ 65.00 per heater

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

Los Abrigados Resort & Spa

Wedding Resources

Ceremony Officiates

Rev. Andrew Murphy	928-204-5934
Judge Elizabeth Yancey	928-282-1189
Justice of the Peace	928-639-5820
Bernie Zahn	480-922-4611
Rev. Janice Midkiff- www.ceremonyoflove.net (wedding planning)	928-852-0120

Cake Services/Bakers

Sedona Sweet Arts- Donna Varney	928-282-4635
Sedona Cake Couture- Andrea Carusetta-Blaut	928-204-2887

Florists

Mt. High Florist- John & Kris Scheuhle	928-203-4211
Bliss Extraordinary Floral- Amy Lionberger	928-203-9992
Sedona Floral- Gail & Susan Hill	928-282-3448

Photographers

Jenni Goldman – www.jennigoldman.com	928-301-8385
Cameron Swartz- www.cameronswartz.com	928-525-9755
Katrina Wallace- www.sedonabride.com	928-204-2631
Brooke Stevens-Patrick www.capturethisbybrooke.com	928-237-1149

Videographers

Twin Peaks Digital	928-214-7171
Tony Sills	928-282-4624

Entertainment/Rentals

Sedona Sounds- www.SedonaSounds.com	Disc Jockey	928-282-0514
Rafael Rosas – www.mobilemagicsounds.com	Disc Jockey	928-254-8851
At your Request-	Disc Jockey	928-282-3530
Oman Ken	Harp, Flute, Piano & Guitar	928-204-2725
Robin Miller	Guitar/Keyboard/Bass	928-282-6029
Verde Valley Rentals	Rentals	928-634-8531

Stylists/ Spas/Tuxedo Rentals

The Salon at the Spa	Hair & Makeup	928-282-5108
Sedona Spa	Full Service Spa	928-282-5108
Liz Margin	Makeup	480-262-0215
Sedona Tuxedos	Tuxedo Rentals	928-282-7780
Russell's White Pigeon Release	Pigeon Release	928-451-9106



EVENT BARS

Hosted Bar

Hosted Bar charges are based on consumption using a beginning and ending inventory. We invite the host to review the inventory on the bar before and after the function to ensure the accuracy of our calculations. Prices do not include applicable sales tax or gratuity.

<i>Standard Well Cocktail</i>	\$ 5.25
<i>Premium Cocktail</i>	\$ 6.25
<i>House Selected Wine</i>	\$ 5.75
<i>LOS ABRIGADOS Private Label Wine – Premium</i>	\$ 7.50
<i>Domestic Beer</i>	\$ 4.50
<i>Premium Beer</i>	\$ 5.00
<i>Soft Drinks</i>	\$ 2.00
<i>Bottled Water</i>	\$ 2.00
<i>Keg of Domestic Beer</i>	\$325.00
<i>Keg of Premium Beer</i>	\$475.00

Punches By The Gallon

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

Champagne Selections for Champagne Toast (5 glasses per bottle)

House Sparkling- \$24.00 per bottle
Gruet, NM, Blush Sparkling- \$29.00 per bottle
Mumm Cuvee, Brut Sparkling- \$39.00 per bottle
Francis Coppola, California Sparkling- \$42.00 per bottle

A \$100.00 Set-Up Fee will be the responsibility of the host.

*****For additional wine selections please ask your group sales representative for Los Abrigados Resort & Spas award winning captains wine lists***

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. Los Abrigados Resort & Spa 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.



Beverage Package Pricing

Pricing per guest

	<u>One Hour</u>	<u>Two Hours</u>	<u>Three Hours</u>
<i>Bar Package #1</i>	\$15.50	\$23.50	\$27.50
<i>Bar Package #2</i>	\$17.50	\$25.50	\$29.50
<i>Bar Package #3</i>	\$23.50	\$31.50	\$36.50

Los Abridados Resort & Spa's service staff and management reserve the right to monitor the consumption of alcoholic beverages in a responsible manner.

Los Abridados Resort & Spa also reserves the right to refuse service to anyone.

Prices do not include 9.725% sales tax and 20% gratuity.

**Prices subject to change*



*Los Abrigados Resort & Spa
Beverage Packages*

Package #1
Standard Bar

Liquor Selections

*Fris Vodka
Cruzan Rum
McCormick Dry Gin
Sauza Gold Tequila
Evan Williams Bourbon
Christian Brothers Brandy
Ushers 'White Label' Scotch*

Wine Selections

Los Abrigados Resort & Spa House Wines

*White Zinfandel
Chardonnay
Cabernet Sauvignon*

Beer Selections

*Coors Light, Bud Light, Budweiser,
Miller Lite, Corona, O'Doul's N/A*



Package #2

Premium Bar

Liquor Selections

Absolut Vodka

Bacardi White Rum

Beefeater Dry Gin

Jose Cuervo Gold Tequila

Jack Daniels Bourbon

Christian Brothers Brandy

Dewars 'White Label' Scotch

Wine Selections

Los Abrigados Resort & Spa Private Label Wines

White Zinfandel

Chardonnay

Merlot

Cabernet Sauvignon

Beer Selections

Coors Light, Bud Light, Budweiser, Miller Light

Corona, Heineken, O'Doul's N/A



Package #3

Ultra Premium Bar

Liquor Selections

Grey Goose Vodka

Bacardi Gold Rum

Tanqueray Dry Gin

Jose Cuervo Gold Tequila

Crown Royal

Christian Brothers Brandy

Johnny Walker 'Red Label' Scotch

Hiram Walker Cordials

Wine Selections

Los Abridados Resort & Spa Premium Private Label Wines

White Zinfandel

Chardonnay

Merlot

Cabernet Sauvignon

Beer Selections

Coors Light, Bud Light, Budweiser, Miller Light

Corona, Heineken, Bass Ale, Kaliber N/A

Samuel Adams Boston Lager

****All packages include assorted Soft Drinks, Juices and Mixers***



Hors D'oeuvres

Cold Hors D'oeuvres

- Roast Beef and Horseradish Pinwheel on Water Crackers - \$33.00 per dozen*
- Honey Dew Melon wrapped in Prosciutto - \$30.00 per dozen*
- Marinated Artichoke Bottoms with Rock Shrimp Mascarpone - \$42.00 per dozen*
- Bay Shrimp & Scallops Cioiche on Jicama Rounds- \$38.00 per dozen*
- Ahi Tuna on Cucumber Rounds - \$35.00 per dozen*
- Gingered Beef on Crisp Asian Pears- \$36.00 per dozen*
- Honey Roasted Turkey atop Crispy Potato Cakes - \$30.00 per dozen*
- Chilled Jumbo Prawns with Horseradish Cocktail Sauce - \$40.00 per dozen*
- Crab on the Shell with Horseradish Cocktail Sauce- \$40.00 per dozen*
- Lump Crab stuffed Piquello Peppers- \$35.00 per dozen*
- Bay Shrimp stuffed Avocados- \$36.00 per dozen*

Hot Hors D'oeuvres

- Chicken Satay Sticks with Ginger Ponzu Sauce - \$29.00 per dozen*
- Brie Cheese stuffed in Puff Pastry - \$30.00 per dozen*
- Spinach Spanakopita in Phyllo Dough - \$30.00 per dozen*
- Crab Stuffed Mushroom Caps – \$39.00 per dozen*
- Grilled Crimini Mushrooms stuffed with Duxelle- \$33.00 per dozen*
- Bay Shrimp on Chive Polenta with Fried Chorizo- \$37.00 per dozen*
- Mini Beef Wellingtons with Horseradish Cream Sauce- \$35.00 per dozen*

Platters

- Red Rock Springs Farmers Market Fresh Vegetable Crudités - \$4.50 per person*
- Red Rock Springs Farmers Market Sliced Fresh Seasonal Fruit - \$4.50 per person*
- Selection of Domestic Cheeses with Grapes and Assorted Crackers – \$6.00 per person*



Joey Crustini Station

(Sliced Crusty Oven Roasted Italian Bread)

Choose up to 4 toppings

Tomato and Basil with Boursin Mousse

Black Olive country Tapenade with Fennel Slaw

Foie Gras Mousse with Strawberry Jelly

Ahi Tartar with Capers and Mustard Crème

Smoked Salmon with Fried Capers

Ratatouille with Herb Goat Cheese

Creamy Gorgonzola with Tuscan relish

Smoked Duck Breast with Raspberry Compote

\$10.00 per person

Mini Street Tacos and Tostada Bar

Choose up to 3

Ahi Tuna with Mango and Jicama Salsa

Machaca with Lime Crème Frache

Yucatan Bay Shrimp with Salsa Verde

Smoked Salmon with Wasabi Cream and Summer Sprouts

Lump Crab with Pepper Tricolor Relish

\$11.00 per person

Action Stations

Sushi

Mongolian

Pasta

Risotto

Fajita

Taco

Please ask for additional details and pricing for Action Stations

Above prices do not include applicable tax and gratuity-prices subject to change



Plated Lunch Selections

Plated Lunch #1

*Radicchio, Butterhead Lettuce and Belgium Endive Salad
With Creamy Garlic Dressing*

*Lemon Roasted Chicken and Farfalle Pasta tossed with Oven Roasted Vegetables and
Sun-dried Tomato Pesto*

Bakery Fresh Rolls and Butter

Carrot Cake

Freshly Brewed Colombian Coffee and Iced Tea

\$22.50 per person

Plated Lunch #2

Roasted Tomato Soup finished with Pesto

Grilled Balsamic Salmon Nicoise Salad

Red Rock Springs Farmers Market Fresh Seasonal Vegetables

Bakery Fresh Rolls and Butter

Tiramisu

Freshly Brewed Colombian Coffee and Iced Tea

\$24.50 per person

*Above Prices Do Not Include Applicable Tax and Gratuity-prices subject to change
Served until 2:00PM only- all events after 2:00pm must choose from Dinner Selections*



Plated Lunch #3

Mixed Greens Salad with Aged Balsamic Vinaigrette

Pan Seared Filet of Sole with Herb Mascarpone whipped Risotto

Red Rock Springs Farmers Market Fresh Seasonal Vegetables

Bakery Fresh Rolls and Butter

Chocolate Molten Cake

Freshly Brewed Colombian Coffee and Iced Tea

\$27.95 per person

Plated Lunch #4

Stracciatella alla Romana

Sliced New York Strip with Barolo Sauce

Garlic Mashed Potatoes

Red Rock Springs Farmers Market Fresh Seasonal Vegetables

Bakery Fresh Rolls and Butter

Flourless Chocolate Cake

Freshly Brewed Colombian Coffee and Iced Tea

\$34.00 per person

*Above Prices Do Not Include Applicable Tax and Gratuity-prices subject to change
Served until 2:00PM only- all events after 2:00pm must select from Dinner Menus*



Lunch Buffet Selections

Lunch Buffet #1

Fresh Field Salad with Assorted Dressings

Chicken Piccata

Red Rock Springs Farmers Market Fresh Seasonal Vegetables

Garlic Mashed Potatoes

Bakery Fresh Rolls and Butter

New York Style Cheesecake

Freshly Brewed Colombian Coffee and Iced Tea

\$22.50 per person

Lunch Buffet #2

Italian Deli

Soup

Fagioli pasta and Pecorino cheese

Salad

Penne Pasta Salad with Calamato Olives and Roasted Vegetables in a Pesto Vinaigrette

Arugula with Prosciutto, Mozzarella and Melon

Mixed Baby Greens with Spiced Pecans and Strawberry Balsamic Vinaigrette

Assorted Deli Platter

Roasted Turkey, shaved Roast Beef, Italian Salami, Pastrami, and Prosciutto with Provolone,

Fontina, Cheddar, and Gorgonzola Cheese with Assorted Rolls, Breads and all

Appropriate Condiments

Dessert

Mini Cannoli

\$27.50 per person

*Above Prices Do Not Include Applicable Tax and Gratuity-prices subject to change
Served until 2:00PM only- all events after 2:00pm must select from Dinner Menus*



Lunch Buffet #3

Fresh Field Greens with Ranch and Herb Vinaigrette Dressing

Red Potato Salad and Warm Pancetta Chive Vinaigrette

Sliced Watermelon

Action Station (outside venue only)

Grilled Hamburgers with Balsamic Marinated Onions

Rosemary Grilled Chicken Breasts

Baked White Beans with Fontina

All Appropriate Condiments

Dessert

Apple Cobbler with Vanilla Ice Cream

\$32.00 per person

Lunch Buffet #4

Caesar Salad with White Anchovy Vinaigrette

Arugula with Prosciutto, Mozzarella and Melon

Oven Roasted Turkey tossed in Farfalle Pasta with Feta Sherry Vinaigrette

Grilled Lemon Chicken with Garlic Crème Jus, tossed in Penne Pasta

Rosemary Seasoned Flatiron Steak

Skillet Potatoes

Grilled Asparagus

Dessert

Fresh Fruit Tarts

\$36.00 per person

*Above Prices Do Not Include Applicable Tax and Gratuity-prices subject to change
Served until 2:00PM only- all events after 2:00pm must select from Dinner Menus*



Plated Dinner Selections

Plated Dinner #1

Appetizer

Asparagus Risotto

Salad

Mixed Greens with Cucumber Red Onion and Tomato Wedge

Entree

Garlic Thyme Fire Roasted Chicken with Chive Mashed Potato and Asparagus Sherry Cream

Red Rock Springs Farmers Market Fresh Vegetables

Select a Dessert from Options on Next Page

\$42.00 per person

Plated Dinner #2

Appetizer

Parmesan and Herb Risotto

Salad

Caesar Salad

Entree

Sautéed Halibut with Herb Butter atop Oven Roasted Vegetables

Fingerling Potatoes

Select a Dessert from Options on Next Page

\$49.00 per person



Plated Dinner #3

Appetizer

Jumbo Shrimp with Cocktail Sauce

Salad

Fresh Field Greens with Frizzled Onions, Croutons and Herb Vinaigrette

Entree

Roasted Prime Rib of Beef Au Jus with Butter Crushed Potatoes

Red Rock Springs Farmers Market Fresh Seasonal Vegetables

Select a Dessert from options below

\$56.50 per person

Plated Dinner #4

Appetizer

Pan Seared Squash Ravioli with Sage Butter

Salad

Mixed Greens with Endive, Apples and Orange Ginger Vinaigrette

Entree

Sliced Beef Tenderloin with Cabernet Demi Sauce and Horseradish Mashed Potatoes

Extra Virgin Olive Oil Grilled Asparagus

Select a Dessert from options below

\$57.50 per person

Plated Dinner #5

Appetizer

Jumbo Lump Crab Cake with Bloody Mary Salsa

Salad

Caprice Salad with Tomato Slices and Fresh Chiffonade Basil

Entrée

Combination of Grilled Salmon and Sliced Beef Tenderloin with Chef's choice of Sauce

Herb Mashed Potatoes

Select a Dessert from options below

\$60.00 per person

Plated Dinner #6

Appetizer

Truffle Gnocchi with Parmesan Crème

Salad

Prosciutto and Arugula Salad with Candied Figs, Blue Cheese and Apple Vinaigrette

Entrée

Combination of Porcini Crusted Porterhouse with Caramelized Demi Glaze and Sautéed Jumbo George Banks Diver Sea Scallops with Roasted Pepper Polenta whipped with Mascarpone and Tomato Broth

Red Rock Springs Farmers Market Baby Vegetable

Select a Dessert from options below

\$74.00 per person

Dessert Options for Plated Dinners (please select one)

New York Style Cheesecake with Strawberry Puree

Ginger Carrot Cake

Molten Chocolate Cake

Cheesecake Crème Brulee

Tiramisu

Cannoli

Fresh Fruit Tart

Flourless Chocolate Cake



Dinner Buffet Selections

Dinner Buffet #1

Tomato, Mozzarella and Prosciutto drizzled with Extra Virgin Olive Oil

Caesar Salad

Red Rock Springs Farmers Market Palm Tree decorated with Fresh Fruit

International Cheese Board with Assorted Crackers

Salmon Bellavista

Jumbo Prawns with Cocktail Sauce

Tortellini with Alfredo Sauce

Sautéed Orange Roughy with Fresh Tomato and Basil

Sliced New York Strip with Barolo Sauce

*Sautéed Breast of Chicken Topped with Prosciutto and
Fontina Cheese in a Marsala Wine Sauce*

Red Rock Springs Farmers Market Fresh Seasonal Vegetables

Bakery Fresh Rolls and Butter

Dessert

Tiramisu

\$49.50 per person



Dinner Buffet #2- Taste of the Sonoran Desert Barbecue

Grilled Antipasto Display:

*Grilled Red Peppers, Grilled Portobello, Grilled Squash, Asparagus, Roasted Garlic Crustini,
Marinated Cheeses, Prosciutto, Olives and Candied Figs*

Salads

*Mixed Greens and Creamy Ancho Ranch
Penne Pasta with Rock Shrimp and Citrus Pesto
Roasted Corn and Black Bean with Feta and Chilies*

Live Chefs Grill Station!! (outside venues only)

*Marinated Flatiron Steak
Citrus Lime Fired Chicken Breasts
Smoked Spare Ribs*

Sides

*Crushed skin on Baby Red Potato with Roasted Garlic
Slow Roasted Cowboy Beans
Garlic Bread
Grilled Corn on the Cob with Cilantro Lime Butter
Chili Corn Bread
Warm Spiced Peach Cobbler with Creamy Vanilla Sauce*

\$52.00 per person



Dinner Buffet #3- Italian

Grilled Antipasto Display:

*Grilled Red Peppers, Grilled Portobello, Grilled Squash, Asparagus, Roasted Garlic Crustini,
Marinated Cheeses, Prosciutto, Olives and Candied Figs*

Insalata Mista di Stagione

*Red Rock Springs Farmers Market fresh Greens
Flavored with Olives and Mushrooms with Creamy Italian Dressing*

Lasagna alla Bolognese

*Housemade Lasagna with Bolognese, Béchamel,
Mozzarella and Ricotta Cheese*

Pètto di Póllo Piccata

Chicken Breast sautéed with Capers and White Wine Sauce

Penne Pasta with Marinara and Alfredo

Grilled Italian Sausage

Housemade Jumbo Meatballs

Italian Crusty Bread with Oil

Dessert

Joey Cannoli

\$45.00 per person



Dinner Buffet #4- San Carlos Mexican Buffet

Mixed Greens and Tomato Salad tossed with Cilantro Dressing

*Assortment of Tropical Fruits Including
Pineapples, Mangos, Papayas and Jicama*

Shrimp with Peppers, Onions and Thyme

Guacamole Con Totopos

Cheese Enchiladas

Red Snapper Vera Cruz

Mexican Rice and Refried Beans

Warm Flour Tortillas

Taco & Tostado Shells

Shredded Beef and Chicken

Lettuce, Tomatoes, Cheese, Guacamole, Sour Cream and Salsa

Sopaipillas with Honey & Powdered Sugar

\$40.00 per person

Optional

Action Fajita Station

With Steak and Chicken

(Additional \$8.50 per person)

Above Prices Do Not Include Applicable Tax and Gratuity-prices subject to change



Dinner Buffet # 5- Cajun Flare

Fried Okra and Conch Fritters served with Sweet Mustard Sauce and Black-eyed Peas

Fire Roasted Cajun Peel and Eat Shrimp

Shrimp ala Creole

Cajun Potato Salad

Seafood Gumbo

Pork Chop Jambalaya

Catfish Evangeline

Orange Bourbon Chicken

Crawfish smothered Grits

Jalapeño Cornbread

Dessert

Lemon Chiffon & Classic Cinnamon Bread Pudding

\$57.00 per person

Add a Carving Station to your Buffet Selection

(Served with Homemade Dinner Rolls)

Slow Roasted Pork Loin with Golden Raisin and Honey Sauce – Additional \$6.60 per person

Slow Roasted Turkey Breast with Winter Fruit Compote – Additional \$6.60 per person

Whole Poached Salmon with Lemongrass Butter – Additional \$8.50 per person

Aged Prime Rib of Beef with Roma Tomato Au Jus – Additional \$9.50 per person

Aged Beef Tenderloin with Chipotle Béarnaise – Additional \$10.50 per person

Our Chef's carving fee is \$60.00 per hour for a minimum of one hour.

Above prices do not include applicable tax and gratuity-prices subject to change



Wedding Truffles

1/2 ounce Truffles

Non-Alcoholic

Champagne Royal
Meyers Lemon Cream
Coconut Dulce de Leche
Roasted Macadamia
\$3.00 per truffle

Alcoholic

Jamaican Dark Rum
Kahlua Kona Latte
Irish Cream
\$3.50 per truffle

1 ounce Truffles

Meyers Lemon
\$3.75 per truffle
Jamaican Rum
\$4.00 per truffle

Truffle Pops

\$4.00 per truffle pop

Flavors of Truffle Pops

Milk Chocolate with Coconut Ganache
Dark Chocolate with Dark Brut Ganache
White Chocolate with Key Lime Ganache



Breakfast/Brunch Buffet Selections

The Classic Continental

Homemade Muffins, Danish and Croissants
Selection of Individual Jams and Jellies
Red Rock Springs Farmers Market Fresh Seasonal Fruit Display
Los Abrigados Granola with Dairy Fresh Milk
Orange Juice, Grapefruit Juice and Cranberry Juice
Freshly Brewed Colombian Coffee, Decaf and Assorted Teas
\$11.50 per person

The Sedona Special

Cheddar Scrambled Eggs with Scallions
Buttermilk and Blueberry Pancakes
Vermont Maple Syrup
Classic Hash browns
Hickory Smoked Bacon
Freshly Baked Pastry Selection
Red Rock Springs Farmers Market Sliced Seasonal Fresh Fruit Display
Los Abrigados Granola with Yogurt Selection
Orange Juice, Grapefruit Juice and Cranberry Juice
Freshly Brewed Colombian Coffee, Decaf, and Assorted Teas
\$14.50 per person

Chef's Choice

Thinly Citrus Cured Sliced Salmon
Fresh Bagels with Assorted Cream Cheeses
Honey Cured Loin of Pork
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