



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





"GRAB AND GO" BOXED BREAKFAST

Minimum of 10 Guests

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, individual assorted yogurts.

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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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

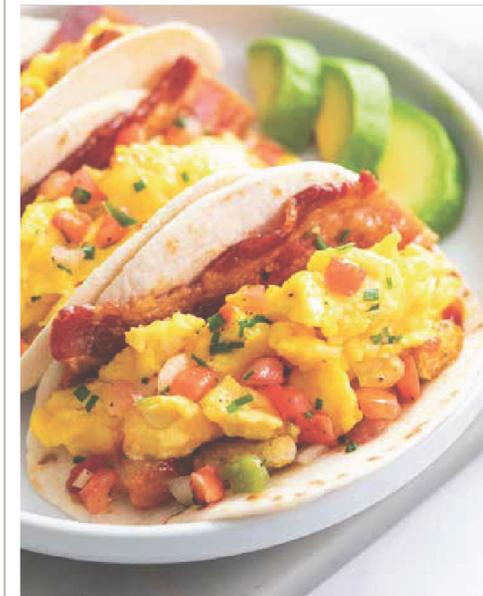
**SUNRISE \$26
PER PERSON**

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

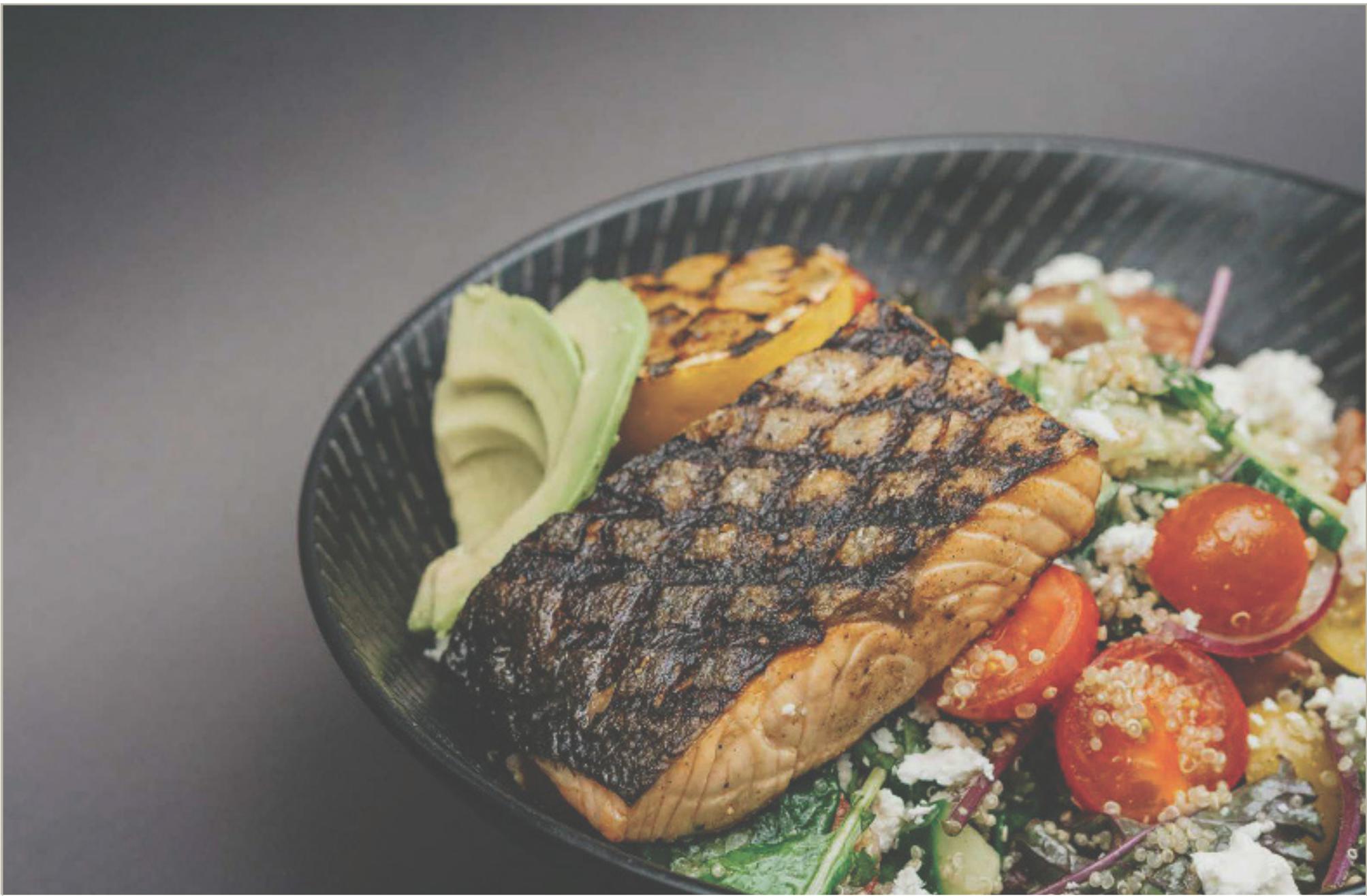
\$175 (1 Attendant Per 40 People)

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, Broccolini, 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 (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, Pico de Gallo, 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 -Strawberry & Cucumber -Cucumber, Lemon & Mint -Strawberry & Mint -Orange, Lemon & Lime	\$25/Gallon
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 A Selection of Premium Teas	\$95.00/Gallon
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 minutes 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



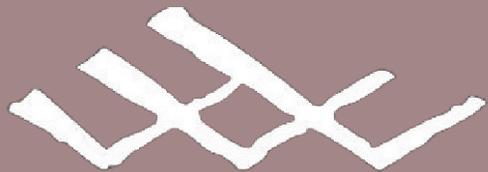
Half or Whole Day Beverage Break

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

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HORS D'OEUVRES

PRICED PER PIECE

Canapes \$ 9.00

Beef

Espresso Seared Beef Tenderloin on Crostini) Seared Beef Tenderloin with 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 on Toast
Brie with Sliced Apple and Walnut Chutney on Toast
Prickly Pear Goat Cheese with Apple Chutney on Toast



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

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



LA BELLA BUFFET

DINNER \$88 PER PERSON

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

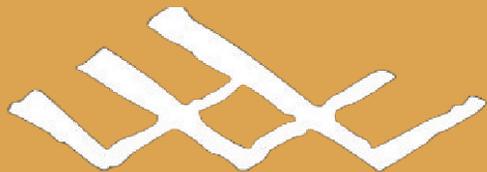
Chocolate Torte Cake, Chocolate Cheesecake, Chocolate Carmel Mousse, Double Fudge Brownie Chocolate Chip Cookie, White Chocolate Chip Cookie

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

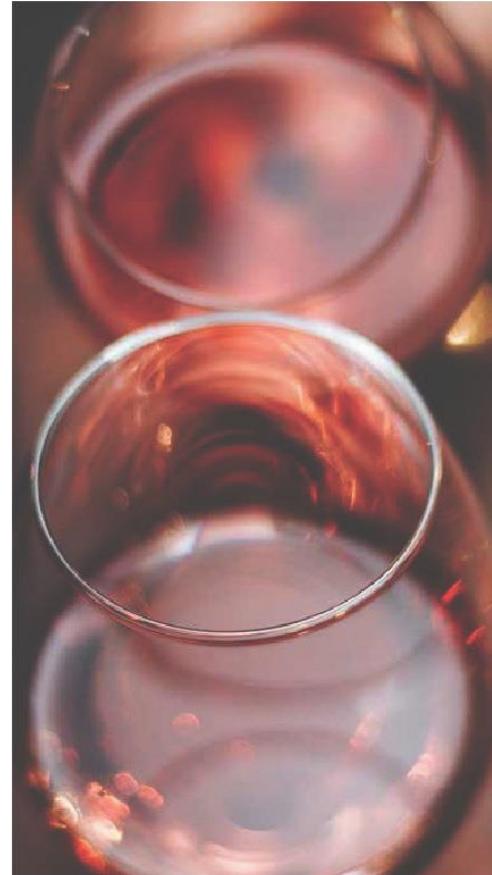
Assorted Soft Drinks, Bottled Water, Juices

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 pro-hibits 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 entertain-ment, 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 hospital-ity rooms and suites on guestroom floors must close at 11:00 pm. Maximum attendance for hospitality rooms on gues-troom 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 Or-der(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 stat-ed 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, un-less 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 at-tending 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 re-serves the right to change menu items as necessary to accom-modate the additional number of guests.

BUFFET STATIONS

The minimum number of people required for a buffet is out-lined in our banquet menus. The time limit for buffets and re-ceptions 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 func-tion, the higher entrée price will apply. Prices quoted may be subject to change, given market fluctuations. P atron g rants 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 func-tions. Other seating arrangements are available where equip-ment 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, ad-hesives, 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-ap-proved 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 ex-penses of shipping materials, merchandise, exhibits or any other items to and from the Resort. Should special arrange-ments 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.