

BALANCED BREAKFAST

HOTEL
Valley Ho
SCOTTSDALE, AZ

CONTINENTAL

The Continental

\$36 per guest

Seasonal Fresh Fruit

Assorted Pastries

Selection of Whipped Cream Cheese, Fruit Preserves, Nutella, and Butter

Selection of Individually Bottled Juices

Freshly Brewed Coffee and Decaffeinated Coffee

Assorted Forté Gourmet Teas, and Herbal Teas

Includes a Selection of 2% Milk and Half & Half (Soy or Almond Milk Available Upon Request)

The Deluxe Continental

\$43 per guest

Seasonal Fresh Fruit

Assorted Pastries

Selection of Whipped Cream Cheese, Fruit Preserves, Nutella, and Butter

Selection of Cold Cereals with 2% Milk and Skim Milk

Parfait Station

Greek and Plain Yogurts, House-Made Granola, and Fresh Berries

Selection of Individually Bottled Juices

Freshly Brewed Coffee and Decaffeinated Coffee

Assorted Forté Gourmet Teas, and Herbal Teas

Includes a Selection of 2% Milk and Half & Half (Soy or Almond Milk Available Upon Request)

Continental Breakfast Service

Includes one hour of service. Per-person menus will be charged on full guest count. Gluten-free options available upon request.

BUFFET

Valley Ho Breakfast Buffet

\$50 per guest

Seasonal Fresh Fruit

Assorted Pastries

Selection of Whipped Cream Cheese, Fruit Preserves, Nutella, and Butter

Selection of Cold Cereals with 2% Milk and Almond Milk

Parfait Station

Greek and Plain Yogurts, House-Made Granola, and Fresh Berries

Scrambled Eggs with Chives, Cheddar Cheese, and Salsa on the Side

Apple Wood Bacon and Chicken Sausage

Chef's Selection of Potatoes

Selection of Individually Bottled Juices

Freshly Brewed Coffee and Decaffeinated Coffee

Assorted Forté Gourmet Teas, and Herbal Teas

Includes a Selection of 2% Milk and Half & Half (Soy or Almond Milk Available Upon Request)

Buffet Breakfast Service

Includes one hour of service. Full table set serviced in an outdoor or indoor location. Per-person menus will be charged on full guest count. Gluten-free options available upon request.

Contracted service charge and current applicable sales tax apply to all menu pricing. Menu pricing and availability are subject to change

BALANCED BREAKFAST

HOTEL
Valley Ho

SCOTTSDALE, AZ

TO GO

Grab + Go Box

individually packaged

\$30 per guest

Whole Fresh Fruit

Wrapped Large Muffin

Granola and Protein Bars

Yogurt and Granola

Chilled VH Bottled Water

To-Go Coffee Station

\$92 per gallon, \$55 per half-gallon

Freshly Brewed Coffee and Decaffeinated Coffee

Assorted Forté Gourmet Teas and Herbal Teas

Includes a Selection of 2% Milk and Half & Half (Soy or Almond Milk Available Upon Request)

Specialty Pastry

\$52 per dozen, per item

Chocolate and Butter Croissants, Assorted Danishes, Bear Claws, or Scones

Muffins

\$53 per dozen, per item

Blueberry, Banana Nut, or Chocolate Chip

Breakfast Breads

\$53 per dozen, per item

Morning Glory, Apple Cinnamon, Banana, Zucchini, Pumpkin, or Cranberry

Bagels

\$56 per dozen per item

Plain, Cinnamon Raisin, or Whole Wheat

Whipped Cream Cheese, Fruit Preserves, Nutella, and Butter

Breakfast Menu Enhancements

ordered in conjunction with a breakfast menu

Hard Boiled Eggs

\$42 per dozen

Chilaquiles with Ranchero Sauce, Black Beans, Jack Cheddar, Scrambled Eggs, Sour Cream, Cotija Cheese and House-Made Chorizo

\$18 per guest

French Toast Bread Pudding with Cinnamon, Vanilla and Brioche with Sweet Custard Topped with White Chocolate Crumb

\$16 per guest

Chia Seed and Coconut Pudding with Seasonal Fruit, Fresh Berries, Agave and Bitter Chocolate

\$18 per guest

Breakfast Burrito with Scrambled Eggs, Spicy Sausage, Mixed Peppers, Cheddar Jack Cheese, and Salsa

\$10 per guest

Toasted English Muffin Sandwich with Scrambled Eggs, Bacon, and Cheddar Cheese

\$10 per guest

Breakfast Veggie Wrap with Egg Whites, Grilled Vegetables, and Spinach with a Red Pepper Spread

\$10 per guest

Croissant Sandwich with Scrambled Eggs, and Cheddar Cheese

Choice of Turkey, Bacon, or Ham

\$10 per guest

Oatmeal with Brown Sugar, Raisins, and Dried Fruit

\$10 per guest | vegan + gluten free

Made-to-Order Eggs and Omelet Station with Chef's Selection of Toppings

\$22 per guest* | minimum 20 guests

Avocado Toast with Toasted Almonds, Lemon Zest, and Sea Salt

\$12 per guest | add Smoked Salmon \$5 per guest

*chef fee | \$150 per 75 guest

Contracted service charge and current applicable sales tax apply to all menu pricing. Menu pricing and availability are subject to change

SPLENDID SNACKS

HOTEL
Valley Ho
SCOTTSDALE, AZ

PER-PERSON BREAKS

Sweet Tooth

\$24 per guest

Freshly Baked Chocolate Chip Cookies
"HO" Cookies
Fudgy Brownies
Butterscotch Blondies

The Southwestern

\$20 per guest

House-Made Corn Tortilla Chips
Guacamole, "Ho" Salsa, Chile Con Queso, Pickled Jalapeños, and Lime
Churros

The Natural

\$24 per guest

Build Your Own Trail Mix
Fresh Whole Fruit
Chocolate Dipped Pretzels and Raisins
Mini Acai Bowls

Kernel Sanders

\$18 per guest

Select Two

Freshly Popped Popcorns: Kettle, Butter, Bacon Fat, or Caramel

Select Three

Flavorings: Cheddar, Ranch, Red Pepper Flake, Togarashi, Sesame Seaweed, or BBQ

Take A Dip

\$18 per guest

Tortilla Chips, Fresh Potato Chips, Pita Points and Lavosh
Veggie Crudité
French Onion Dip
Black Bean Hummus

Coffee + A Snack

\$22 per guest

Upgrade your coffee station
Cinnamon Coffee Cake
Pistachio Biscotti
Assorted Donut Holes

Pretzel Board

\$22 per guest

Warm Pretzel Bites
Beer Cheese Fondue
Mustard, Green Apples, and Cauliflower

Power Through

\$24 per guest

House-Made Granola Bars
Oat Bran Muffins
Dried Fruits
Green Monster Smoothies

Snack Attack

\$24 per guest, select five

House-Made Granola, House-Made Trail Mix, Mixed Nuts, Miniature Candy Bars, Dark-Chocolate-Covered Espresso Beans, Yogurt-Covered Raisins, Wasabi Peas, Dried Fruit, M&M's, Pretzel Sticks, Banana Chips, or Sesame Sticks

Per-Person Break Service

Includes 30 minutes of service. Per-person menus are charged on full guest count. Gluten-free options available upon request.

Contracted service charge and current applicable sales tax apply to all menu pricing. Menu pricing and availability are subject to change

SPLENDID SNACKS

HOTEL
Valley Ho

SCOTTSDALE, AZ

QUENCHERS + À LA CARTE SNACKS

Freshly Brewed Coffee and Decaffeinated Coffee

Assorted Forté Gourmet Teas and Herbal Teas
Includes a Selection of 2% Milk and Half & Half
(Soy and Almond Milk Available Upon Request)
\$92 per gallon | \$55 per half-gallon

Orange, Grapefruit, Cranberry, and Apple Juices

Old-Fashioned Lemonade, Fresh Brewed Iced Tea, and Fruit Punch

Whole Milk, 2% Milk, Soy Milk, or Almond Milk
\$75 per gallon | \$34 per half-gallon

Sedona Springs Sparkling Waters, Fiji Artesian Waters

Bottled Fruit Juices, Bottled Arizona Iced Teas, Illy Bottled Coffee

Assorted Retro Bottled Sodas, Red Bull, or Gatorade
\$7 each

Assorted Coca-Cola Soft Drinks

Coke, Diet Coke, Sprite and Ginger Ale
\$6 each

Chilled VH Bottled Waters
\$6 each

Fresh Pressed Juice
\$12 each

Individual Granola Bars and Fruit Bars,
Full-Size Assorted Candy Bars, Protein Bars, and Assorted Individual Bags of Chips
\$5.75 each

Individual Greek Yogurts: Plain and Fruit
\$8 each

Season's Best Whole Fruit
\$4.50 per piece

Mini Yogurt Parfaits with Greek Yogurt, Granola, and Berry Preserves
\$10 each

Sliced Seasonal Fresh Fruit
\$14 per guest

Imported and Domestic Artisan Display with Soft and Hard Cheeses
Served with Nuts, Fruit, Dip, and Crostini
\$18 per guest

Roasted Garlic Hummus with Pita Points and Crudité Vegetables
\$14 per guest

Snack Service

Gluten-free options available upon request.

Contracted service charge and current applicable sales tax apply to all menu pricing. Menu pricing and availability are subject to change

TASTY TREATS

HOTEL
Valley Ho

SCOTTSDALE, AZ

BAKE SHOP

Assorted Fresh-Baked Cookies

\$55 per dozen | \$60 per dozen for jumbo

Chocolate Chip, Peanut Butter, Oatmeal Raisin, "Ho" Cookie, or Sugar
(Chef's Selection Includes Chocolate Chip)

Cake Pops

minimum two dozen per flavor

\$45 per dozen

Red Velvet, Chocolate, Vanilla Almond, Coconut, or Lemon

Ice Cream Bars

\$7 each

Assorted Selection Ice Cream Bars and Fruit Bars

Fresh-Baked Cupcakes

minimum two dozen per flavor

\$68 per dozen | \$58 for mini size

Confetti with Birthday Cake Frosting,
Black Velvet with Vanilla Icing,
Meyer Lemon with Toasted Meringue,
Brown Butter with Praline Frosting,
or Red Velvet with Cream Cheese Frosting

Retro Cereal Bars

\$55 per dozen, per item

Fruity Pebbles, Peanut Butter Rice Crispy Treats, Traditional Rice Crispy Treats, or Coco Rice Crispy Treats

Dessert Bars

\$55 per dozen per item

Salted Caramel Apple Squares, Raspberry Streusel Bars, Lemon Bars, Brownies, or White Chocolate Blondies

House-Made Pop Tarts

\$55 per dozen per item

Blueberry, Nutella, Apple, Cherry, or Maple Sugar

Treat Service

Treats are ordered by the individual flavor, per dozen.
Gluten-free options available upon request.

Contracted service charge and current applicable sales tax apply to all menu pricing. Menu pricing and availability are subject to change

BUFFET LUNCHES

Sandwich + Soup Shop

\$58 per guest

Soup du Jour

Loaded Cauliflower Salad with Iceberg, Tomatoes, Pickled Red Onion, Cheddar Cheese, Scallions, and Herbed Buttermilk Dressing

Field Green Salad with Shaved Root Veggies and White Balsamic Vinaigrette

Warm Roast Beef and Havarti on Marble Rye with Horseradish

Turkey BLTs on Sourdough, Heirloom Tomatoes, and Thick Cut Bacon with Herb Mayo

Shrimp Po-Boys on Hoagie Rolls with Dill Pickle Remoulade

Caprese Sandwich

Fresh Fried Potato Chips with French Onion Dip

Chocolate Chip Cookies and Lemon Bars

Fresh Brewed Iced Tea

Sonoran

\$62 per guest

Soup du Jour

Southwestern Caesar Salad

Tomato, Cucumber and Avocado Salad with Arugula-Cilantro Vinaigrette

Cheese Enchiladas

Seasonal Fish with Lime and Cilantro

Flank Steak with Ancho Chili Demi

Grilled Squash and Zucchini

Churro Cupcakes

Cinnamon Chocolate S'mores Bite

Fresh Brewed Iced Tea

The Southern

\$64 per guest

Soup du Jour

Baby Arugula Salad with Watermelon, Spicy Grapes, Cucumbers, and Toasted Pepitas

Field Greens Salad with Grape Tomatoes, Shaved Carrots, and Radishes with Ranch and Aged Balsamic Vinaigrette on the Side

Sliced Tri Tip with Caramelized Onion and Blue Cheese

Buttermilk Fried Chicken

Smoked Baby Back Ribs with Chipotle Sweet BBQ Sauce

Green Chili Mac n Cheese

Roasted Brussel Sprouts with Sweet Potato, Spicy Honey and Apple Vinaigrette

Buttered Corn on the Cob

Derby Pie and Peach Cobbler

Fresh Brewed Iced Tea

The Rat Pack

\$62 per guest

Soup du Jour

Panzanella Salad with Tuscan Bread, Roma Tomatoes, Sliced Red Onion, and Arugula with Basil Vinaigrette

Classic Caesar with Shaved Parmesan and Garlic Croutons

Warm Focaccia Bread with Olive Oil

Oven-Roasted Scottish Salmon over Herbed Vegetable Quinoa

Chicken Piccata with Lemon and Capers

Vegetarian Lasagna with Marinara, Parmesan, and Herbs

Tiramisu Parfait and Cannolis

Fresh Brewed Iced Tea

BUFFET LUNCHES

Tailgate Burger Bar

\$60 per guest

Red Potato Salad with Celery, Red Pepper, Bacon, Egg, and Dijonnaise

Kale and Broccoli Coleslaw with Cabbage, and Jalapeño Dressing

100% Angus Beef Burgers*, Turkey Burgers, and Black Bean Burgers

**Burgers are charbroiled and served medium well*

Served with Brioche Buns and Poppyseed Buns

**GF Bun available on request in advance*

Assorted Toppings:

Lettuce, Guacamole, Tomatoes, Bacon, Caramelized Onions, Dijon Mustard, Mayonnaise, Ketchup, BBQ Sauce, and Dill Pickles

Assorted Cheeses:

American, Provolone, Cheddar, and Pepper Jack,

“Ho” Cookies and Fudgy Brownies

Fresh Brewed Iced Tea

Mexican Fiesta

\$62 per guest

Tortilla Soup with Avocado Cream, Cilantro, and Tortilla Strips

Street Corn Salad with Romaine, Sweet Corn, Pickled Red Onion, Cotija, and Chili Lime Vinaigrette

Beef, Chicken and Shrimp Fajitas with Peppers, Onions and Spicy Tomatoes

Pinto Beans with Onions, Peppers and Queso Fresco

Spanish Rice

Assorted Toppings:

Pico de Gallo, “Ho” Salsa, Guacamole, Sour Cream, Shaved Iceberg, Flour Tortillas, and Tortilla Chips

Churros and Sopapillas

Fresh Brewed Iced Tea

Working Lunch Bowl

\$60 per guest

select two bases and three proteins

Bases:

Fiery Quinoa, Local Field Greens, Brown Rice, Herby Chickpeas, Tuscan Kale, Brussels Sprouts, or Cauliflower Rice

Proteins:

Korean BBQ Beef, Southern Fried Chicken, Grilled Salmon, Sweet Chili Tofu, Togarashi Dusted Shrimp, or Roasted King Trumpet Mushrooms

Assorted Toppings:

Banh Mi Pickles, Pickled Ginger, Radish, Jalapeños, Pineapple, Edamame, Scallions, Sambal Chili Paste, Soy Sesame Vinaigrette, Sesame Jalapeño Aioli, Furikake and Sesame Seeds

Veggie Spring Rolls with Sweet Chili Dipping Sauce

Coconut Yuzu Panna Cotta with Short Bread Crumble and Blueberries

Fresh Brewed Iced Tea

Buffet Lunch Service

Includes one hour of service. Full table set, serviced in an outdoor or indoor location. Based on a minimum of 25 guests, \$150 charge applies if under minimum except for the working lunch bowl. Per-person menus will be charged on full guest count. Gluten-free options available upon request.

LAVISH LUNCH

HOTEL
Valley Ho

SCOTTSDALE, AZ

BOXED LUNCHES

Sandwiches + Salads

\$46 per person for three | \$49 per person for four

Sandwiches

Turkey Breast, Provolone Cheese, Baby Arugula, Bacon Aioli, and Cured Tomatoes on a Buttermilk Bun

Chicken Salad with Crisp Lettuce and Tomatoes on Sourdough

Classic BLT with Avocado Aioli on Whole Grain Bread

Roast Beef, Pickled Red Onion, Havarti Cheese, Horseradish Aioli, and Lettuce on Ciabatta

Grilled Vegetable Wrap with Mixed Greens and Red Pepper Spread in a Spinach Tortilla

Salads

Crispy Asian Salad with Grilled Chicken, Pineapple, Edamame, Shiitake Mushrooms, Spicy Cucumbers, Tofu, and Sweet Miso Vinaigrette

Baby Gem Caesar with Grilled Chicken, Shaved Parmesan and Crispy Capers

Valley Ho Chop Salad with Grilled Chicken, Cherry Tomatoes, Cucumbers, Avocado, Cheddar, Almonds, Candied Bacon, and Green Goddess Dressing

Included Goodies

Seasonal Fruit Cup

Bag of Chips

House-Made Trail Mix

"Ho" Cookie

Condiments with Napkin and Plastic Silverware

Beverages on Consumption

Assorted Soft Drinks

\$6 each

VH Bottled Waters

\$6 each

Sedona Springs Sparkling Water, Fiji Artesian Waters, Bottled Fruit Juices, Bottled Arizona Iced Teas, Assorted Retro Bottled Sodas, Red Bull, or Gatorade

\$7 each

Boxed Lunch Service

Served in meeting room.

Gluten-free options available upon request. Sandwich counts required 72 hours in advance.

Contracted service charge and current applicable sales tax apply to all menu pricing. Menu pricing and availability are subject to change

LAVISH LUNCH

HOTEL
Valley Ho

SCOTTSDALE, AZ

PLATED LUNCHES

includes one salad or soup, up to three entrées, bread service, one dessert, and iced tea

Soup + Salad Options

select one

Soup du Jour

Wedge Salad with Blue Cheese, Cherry Tomatoes, Grilled Red Onion, Candied Pecans and Herbed Ranch Dressing

Classic Caesar with Romaine, Focaccia and Parmesan

Local Field Greens with Shaved Roots, Heirloom Cherry Tomatoes and White Balsamic Vinaigrette

Entrées

up to three entrée selections offered with client-provided place cards

8oz. Flat Iron Steak with Chipotle Sweet Potato, Buttered Green Beans, Oven Roasted Tomato and Mushroom Ragout
\$60 per guest

Oven Roasted Chicken Breast with Cippolini Onions, Green Chili Grits and Tomato Jus
\$46 per guest

Grilled Scottish Salmon with Tuscan Orzo, Baby Squashes, Brussels Sprouts, and Lemon Beurre Blanc
\$54 per guest

Vegetable Wellington
\$40 per guest

Desserts

select one

White Chocolate Cheesecake with Blueberry Compote

Double Chocolate Brownie with Vanilla Whipped Cream and Caramel Sauce

Coconut Yuzu Panna Cotta with Shortbread Crumbles and Blueberries

Plated Lunch Service

Full table set and serviced in an outdoor or indoor location. Gluten-free options available upon request. Highest-price entrée prevails with multiple entrées. Entrée counts due 72 hours prior to event.

Contracted service charge and current applicable sales tax apply to all menu pricing. Menu pricing and availability are subject to change

STARTERS + STATIONS

HOTEL
Valley Ho

SCOTTSDALE, AZ

HANDCRAFTED HORS D'OEUVRES

\$8 per piece | minimum 25 pieces per selection

Cold

Avocado Bruschetta with Cotija Cheese, Pickled Chili, and Cilantro

Heirloom Tomato Caprese Tart

Warm Brie with Apricot Compote and Crostini

Tajin Spiced Watermelon with Feta and Mint

Tuna Poke Cups with Wonton Shell, Sesame and Togarashi

Smoked Salmon and Cucumber with Dill, Lemon Cream

Shrimp Ceviche Shooters

Hot

Green Chili Mac & Cheese Bite

Truffle and Cheese Potato Croquette

Veggie Stuffed Mushroom

Mini Veggie Wellington

Sundried Tomato and Basil Arancini

Lobster Arancini

Chicken Quesadilla Cones

Chicken and Green Chili Empanadas

Fiery Peach Bacon Wrapped Brisket

French Onion Soup Mini Boule

Mini Beef Wellington

Bacon Wrapped Scallop

Chorizo and Manchego Arepas

PLATTERS + DISPLAYS

Vegetable Platter

\$14 per guest

Raw, Grilled and Marinated Vegetables, Served with Lemon Basil Aioli

Imported + Domestic Artisan Display

\$18 per guest

Soft and Hard Cheeses, Served with Nuts, Fruit, Dip, and Crostini

Charcuterie Platter

\$16 per guest

Imported Sliced and Cured Meats, Mediterranean Olives, Gourmet Mustards with Sliced Breads and Pita Points

Bruschetta Bar

\$11 per guest

Heirloom Tomato and Mozzarella Bruschetta with Fresh Basil, Garlic, Olive Oil, and Balsamic Vinegar

Marinated Artichoke Bruschetta with Chopped Marinated Roasted Peppers and Olives

Chef's Selection of Artisan Breads

Assorted Platters

Roasted Garlic Hummus with Pita Crisps and Crudités

\$14 per guest

Warm Artichoke Spinach Dip Served with Herb Seasoned Pita Points

\$16 per guest

Shrimp Cocktail Served on Ice with Lemon Wedge and Cocktail Sauce

\$12 per piece | minimum 25 pieces

Platter Service

Gluten-free options available upon request.

Contracted service charge and current applicable sales tax apply to all menu pricing. Menu pricing and availability are subject to change

STARTERS + STATIONS

HOTEL
Valley Ho

SCOTTSDALE, AZ

STATIONS

Antipasti Station

\$30 per guest

Imported and Domestic Artisan Display with Soft and Hard Cheeses

Raw and Grilled Vegetable Platter

Toasted Crostinis with Two Bruschetta Toppings:

Chopped Marinated Roasted Peppers, Olives, and Capers.

Mozzarella, Tomatoes, Fresh Basil, Roasted Garlic, Olive Oil, and Balsamic Vinegar

Charcuterie Platter of Imported Cured Meats, Mediterranean Olives, and Mustard with Rustic Breads and Gourmet Crackers

Marinated Mushrooms and Olives in Red Wine Vinaigrette

Nacho Bar

\$25 per guest

Marinated Shredded Chicken

Pulled Pork Carnitas

Two Salsas, Guacamole, Warm Chili Con Queso, Black Beans, Diced Tomatoes, and Pickled Jalapeños

House-Made Corn Tortilla Chips

Rice Bowl Station

\$24 per guest for two ◊ | \$28 per guest for three ◊

Choice of Two Starches:

White Rice, Quinoa, Mixed Greens, or Cauliflower Rice

Choice of Two or Three Proteins:

Korean BBQ Beef, Kor Fried Chicken, King Trumpet Mushrooms, Togarishi + Chili Lime Shrimp, Hawaiian Tuna Poke or Cold Smoked Salmon

Assorted Toppings:

Pickled Ginger, Banh Mi Vegetables, Scallions, Radish, Jalapenos, Beech Mushroom, Pineapples, Soy Mustard Vinaigrette and Garlic Chili Aioli

Vegetable Spring Rolls with Sweet Chili Dipping Sauce

Slider Station

served on King's Hawaiian Rolls

\$12 each a la carte | minimum 25 per selection

\$28 per guest for two ◊ | \$32 per guest for three ◊

Angus Beef Sliders with Cheddar, Pickle Chips, and Chipotle Ketchup

Fried Chicken Sliders, Pickled Vegetables, and Togarashi Aioli

Hoisin BBQ Pork Belly Sliders with Pickled Onion, and Sriracha Mayonnaise Slaw

Turkey Sliders with Provolone Cheese, Bacon Aioli, and Cured Tomatoes

Vegetable Grain with Red Pepper Hummus

Street Taco Station

\$30 per guest for two ◊ | \$34 per guest for three ◊

Marinated Shredded Chicken

Pulled Pork Carnitas

Grilled Rock Shrimp

Grilled White Fish

Citrus Marinated Carne Asada

Corn and Flour Tortillas

Assorted Toppings:

Shredded Lettuce, Cotija Cheese, Fire-Roasted Red Salsa, Avocado Salsa Verde, and Baja Sauce

Pasta Station

\$26 per guest for two ◊ | \$30 per guest for three ◊

Cheese Tortellini with Roasted Tomatoes in Basil Pesto Cream Sauce

Carbonara with Smoked Bacon, Cracked Pepper, Parmesan and Peas

Shrimp and Chorizo Orecchiette Pasta with Moroccan Cream, Scallion, and Cherry Tomatoes

Baked Ziti with Beef and Pork Ragout, Chili Flakes, and Mozzarella

Three Cheese and Vegetable Mostaccioli with Mushroom, Spinach, Zucchini, Provolone, Mozzarella, and Parmesan

Contracted service charge and current applicable sales tax apply to all menu pricing. Menu pricing and availability are subject to change

STARTERS + STATIONS

HOTEL
Valley Ho

SCOTTSDALE, AZ

STATIONS

Sushi Station

\$8 per piece | maki roll consists of seven pieces per roll. Minimum 14 pieces per selection.

\$500 fee for sushi to be made at station*

\$200 fee for attendant at station cutting and serving rolls

orders must be finalized 72 hours in advance

15% surcharge applies for orders within 72 hours

Maki (Roll) Sushi

Spider Roll | Softshell Crab, Tempura Mix, Spicy Mayo, Avocado, Cucumber, Green Onion, Masago, and Sesame Seeds

Spicy Tuna Roll | Tuna, Masago, Spicy Mayo, Green Onion, Seven Spices, Avocado, Cucumber, and Sesame Seeds

Caterpillar Roll | Eel, Avocado, Cucumber, and Eel Sauce

Tempura Shrimp Roll | Shrimp, Avocado, Spicy Mayo, Fried Onion, Pickel Radish, and Sesame Seeds

Vegetable Roll | Pickel Radish, Avocado, Cucumber, and Sesame Seeds

Philly Roll | Salmon, Cream Cheese, Cucumber, and Sesame Seeds

Spicy Shrimp Roll | Shrimp, Avocado, Cucumber, Spicy Mayo, and Sesame Seeds

Eel Roll | Eel, Avocado, and Sesame Seeds

Nigiri Sushi

Yellow Tail

Shrimp

Eel (Fresh Water)

Uni

Octopus (cooked)

Tuna

Salmon

Accompaniments:

Soy Sauce, Wasabi, Pickled Ginger, and Chopsticks

Chef-Carver Stations

Roasted Vegetable and Portobello Mushroom Strudel with Red Pepper Coulis and Balsamic Glaze

\$250 | serves 20 guests*

Roasted Breast of Turkey with Cranberry Relish, Pesto and Parker House Rolls

\$350 | serves 20 guests*

Black Pepper Crusted Tenderloin of Beef with Cippolini Onion Jus and Parker House Rolls

\$450 | serves 20 guests*

Chili Lime Rubbed Pork Loin with Jalapeño Cornbread Muffins and Pineapple Jalapeño Salsa

\$400 | serves 20 guests*

Herb Crusted Prime Rib of Beef with Au Jus, Horseradish Cream, and Parker House Rolls

\$600 | serves 20 guests*

Station Service

Includes 90 minutes of service with small plates and reception-style seating. Per-person menus will be charged on full guest count. Minimum of two stations for reception. Gluten-free options available upon request. Based on a minimum of 25 guests, \$150 charge applies if under minimum.

*chef fee | \$150 per 75 guests

◆attendant fee | \$45 each

◇chef fee applies or set as station

Contracted service charge and current applicable sales tax apply to all menu pricing. Menu pricing and availability are subject to change

STARTERS + STATIONS

HOTEL
Valley Ho

SCOTTSDALE, AZ

DESSERT STATIONS

Dessert Shooters

\$8 each | minimum two dozen per item

Lemon Meringue, Black Forest Cake, Key Lime, Banana Crème, Tiramisu, Peanut Butter S'mores, or Berry Shortcake

Pie Station

\$22 per guest | select three

Banana, Chocolate, Coconut, Apple, Peach, Cherry, Cheesecake, Key Lime, Lemon, or Banana Butterscotch Bacon

Sundae + Float Station

\$24 per guest ♦ | minimum 25 guests

Vanilla Bean Ice Cream

Whipped Cream, Cherries, Chopped Nuts, Chocolate Sauce, Carmel Sauce, Toffee Bits, and Sprinkles

Root Beer and Orange Soda

Ice Cream Sandwich Station

\$22 per guest ♦ | minimum 25 guests

Assorted Cookies and Ice Cream Flavors

Root Beer and Orange Soda

Assorted Toppings:

Whipped Cream, Cherries, Chopped Nuts, Chocolate Sauce, Carmel Sauce, Toffee Bits, and Sprinkles

Station Service

Includes 90 minutes of service with small plates and reception-style seating. Per-person menus will be charged on full guest count and must be ordered in combination with additional menu items.

Gluten-free options available upon request.

♦attendant fee | \$45

Dessert Platters

\$60 per dozen | minimum two dozen per item

Assorted Handcrafted Petit Fours, Chocolate-Dipped Strawberries, Fresh Berry Tartlets, Mini Cheesecakes, French Macarons, Flourless Chocolate Cake Bites, Crème Puffs, or Eclairs

Mini Cupcake Treats

\$58 per dozen | minimum two dozen per flavor

Confetti with Birthday Cake Frosting, Black Velvet with Vanilla Icing, Meyer Lemon with Toasted Meringue, Red Velvet with Cream Cheese Frosting, or Brown Butter with Praline Frosting

Coffee Station

\$92 per gallon | \$55 per half-gallon

Freshly Brewed Coffee and Decaffeinated Coffee

Assorted Forté Gourmet Teas and Herbal Teas

Includes a Selection of 2% Milk and Half & Half (Soy or Almond Milk Upon Request)

Deluxe Coffee Station

\$109 per gallon

Freshly Brewed Coffee and Decaffeinated Coffee

Assorted Forté Gourmet Teas and Herbal Teas

Crystallized Sugar Sticks, Raw Cubed Sugar, Cinnamon Sticks, Chocolate Covered Espresso Beans, Shaved Chocolate, Honey, Assorted Syrups, and Whipped Cream

Includes a Selection of 2% Milk and Half & Half (Soy or Almond Milk Upon Request)

Dessert Service

Per-person menus will be charged on full guest count. Gluten-free options available upon request.

Contracted service charge and current applicable sales tax apply to all menu pricing. Menu pricing and availability are subject to change

DELICIOUS DINNER

HOTEL
Valley Ho

SCOTTSDALE, AZ

PLATED DINNERS

includes one salad, one side, one entrée or entrée duet, and one dessert with coffee service

up to three entrée selections offered with client-provided place cards

all plated dinners accompanied by chef's selection of seasonal vegetables, parker house rolls, and butter

Salads

select one

Baby Gem Caesar Salad with Parmesan and Crispy Capers

Mixed Greens, Heirloom Cherry Tomatoes, and Shaved Carrots with White Balsamic Vinaigrette

Heirloom Tomatoes, Fresh Mozzarella, and Micro Basil with a Balsamic Reduction

Roasted Beet, Goat Cheese, Marcona Almonds, Citrus Segments, Shaved Fennel, and Arugula with Red Wine Vinaigrette

Baby Spinach Salad with Sliced Strawberries, Feta Cheese, Candied Walnuts, Pickled Red Onion, and Dried Cranberries with Champagne Vinaigrette

Entrées

up to three entrée selections offered with client-provided place cards

Roasted Free-Range Chicken Breast with Onion Pan Jus
\$80 per guest

Seared Scottish Salmon with Lemon Butter Sauce
\$84 per guest

Chef's Selection of Seasonal Fish with Lemon Butter Sauce
\$84 per guest

Slow Braised Beef Short Ribs with Brandy Braising Jus
\$89 per guest

Grilled Filet of Beef with Red Wine Demi-Glace
\$94 per guest

Chilean Sea Bass with Spicy Romesco Sauce
\$100 per guest

Roasted Vegetable Risotto with Spinach, Mushrooms, and Lemon Oil (vegetarian)
\$75 per guest

Entrées Duet

Roasted Free-Range Chicken Breast and Braised Short Ribs
\$105 per guest

Filet of Beef and Seasonal Fish
\$110 per guest

Filet of Beef and Grilled Shrimp
\$115 per guest

Filet of Beef and Lobster Tail
\$145 per guest

Sides

select one

Coconut Forbidden Rice, Boursin Mashed Potatoes, Potatoes Au Gratin, or Smashed Fingerlings with Herbs and Honey

Desserts

select one

Salted Caramel Creme Brulé

Chocolate Praline Tart

White Chocolate Cheesecake with Blueberry Compote

Key Lime Tart with Toasted Coconut Meringue and Raspberries

PLATED DINNER ENHANCEMENTS

Starters

Soup du Jour
\$14 per guest

Crab Cake with Cajun Remoulade
\$17 per guest

Shrimp Cocktail
\$20 per guest
Lobster Bisque with Snipped Chives
\$16 per guest

Plated Dinner Service

Full table set and service in an outdoor or indoor location. Highest-price entrée prevails with multiple entrées. Entrée counts due 72 hours prior to event. Gluten-free options available upon request. Tableside wine service is suggested with plated dinners.

Contracted service charge and current applicable sales tax apply to all menu pricing. Menu pricing and availability are subject to change

DELICIOUS DINNER

HOTEL
Valley Ho

SCOTTSDALE, AZ

BUFFET DINNERS

Italian Table

\$105 per guest

Marinated Heirloom Tomatoes, Roasted Pequillo Pepper, Melon, Basil, EVOO, Balsamic and Sea Salt

Arugula, Shaved Parmesan, Red Onion, and Almonds with Lemon Vinaigrette

Mixed Antipasti with Marinated Olives, Chickpea and Cucumber Salad, Mixed Nuts, Cornichons, Caperberries, Artichokes, and Mushroom

Short Rib Ragout with Cavatappi Pasta, Cippolini Onions, Wild Mushrooms, and Shaved Parmesan

Pan Seared Branzino with Shaved Fennel and Citrus Salad, Roasted Red Peppers, Smashed Fingerling Potatoes and Lemon Butter Sauce

Oven Roasted Petaluma Chicken Breast with Spicy Tomato Broth, Olive, and Caper Tapenade, Crispy Prosciutto with Balsamic Drizzle

Vegetarian Lasagna with Marinara, Parmesan and Herbs

Dill Scented Baby Carrots

Focaccia Bread with Pesto and EVOO

Tiramisu

Lemon Tarts with Blueberry Compote

Freshly Brewed Coffee and Decaffeinated Coffee

Assorted Forté Gourmet Teas and Herbal Teas

Smokehouse

\$109 per guest

Vegetarian Chili

Jalapeno Cheddar Cornbread

Redskin Potato Salad with Bacon, Scallions, Onion, Celery, Cubed Cheddar, and Egg

Iceberg Wedges with Blue Cheese, Pickled Onion, Herb Pecans, Cherry Tomatoes, and Roasted Garlic Vinaigrette

Broccoli Floret Coleslaw

Smoked Beef Brisket with Natural Jus

Bourbon Glazed Baby Back Ribs

Cauliflower Casserole

Mini Cobblers, Pecan Tartlets, and Chocolate Mousse with Berries

Freshly Brewed Coffee and Decaffeinated Coffee

Assorted Forté Gourmet Teas and Herbal Teas

Old Country

\$105 per guest

Green Chili Pork Soup with Tortilla Strips

Cowboy Caviar Salad with Black Beans, Charred Sweet Corn, Cherry Tomatoes, Avocado, and Lime Tajin Vinaigrette

BLT Ranch Salad with Iceberg, Smoked Bacon, Blue Cheese, Blistered Tomatoes, Grilled Onion, Herb Pecans, and Avocado Ranch Dressing

Potato Bar with Russet and Red Bliss Potatoes

Assorted Toppings:

Cheddar Cheese, Blue Cheese, Jalapeno Jack Cheese

Bacon, Scallions, Ham, Grilled Onions, Roasted Garlic, Sour Cream, Broccoli Florets, and Whipped Sea Salt Butter

Carved Mesquite Beef Tri-Tip with Rosemary, Horsey Aioli, Worcestershire, and Honey Glaze

Grilled Ahi Tuna Steaks with Chard Bulb Onions and Roasted Pepper Relish

24-hour BBQ Pulled Pork with Soft Rolls and Cole Slaw

Roasted Brussels with Fennel and Bacon

Smores Tart

Butter Pie

Goosey Double Chocolate Cake

Freshly Brewed Coffee and Decaffeinated Coffee

Assorted Forté Gourmet Teas and Herbal Teas

Buffet Dinner Service

Includes full table set and 90 minutes of service in an outdoor or indoor location. Based on a minimum of 25 guests, \$150 charge applies if under minimum. Per-person menu will be charged on full guest count. Gluten-free options available upon request. Tableside wine service is suggested. Please notify your catering manager of special dietary requests, vegan, or vegetarian meals needed. Custom chef menus can be created upon request.

Contracted service charge and current applicable sales tax apply to all menu pricing. Menu pricing and availability are subject to change

DELICIOUS DINNER

HOTEL
Valley Ho
SCOTTSDALE, AZ

BUFFET DINNERS

Asian Inspiration

\$110 per guest

Miso Soup with Tofu, Furikake and Shiitake Mushrooms

Steamed Edamame

Roasted Shishito Peppers with Soy Caramel and Togarishi

Ahi Tuna Poke with Greens, Shoyu Onion, Cucumber, and Pickled Chilies

Vegetable Spring Rolls with Sweet Chili Dipping Sauce

Asian Chopped Salad with Local Field Greens, Daikon Radish, Hearts of Palm, Carrots, Cucumbers, and Soy Ginger Vinaigrette

Korean BBQ Short Ribs with Sesame Seed Crunch

Miso Glazed Scottish Salmon with Scallion and Stir-Fried Vegetables

Teriyaki Chicken Thighs with Garlic Chili Crunch

Fire Roasted Japanese Eggplant with Sesame, Cashews, and Soy

Banana Cream Pie

Macha Panna Cotta

Chocolate Passion Fruit Torte

Freshly Brewed Coffee and Decaffeinated Coffee

Assorted Forté Gourmet Teas and Herbal Teas

Buffet Dinner Service

Includes full table set and 90 minutes of service in an outdoor or indoor location. Based on a minimum of 25 guests, \$150 charge applies if under minimum. Per-person menu will be charged on full guest count. Gluten-free options available upon request. Tableside wine service is suggested. Please notify your catering manager of special dietary requests, vegan, or vegetarian meals needed. Custom chef menus can be created upon request.

Contracted service charge and current applicable sales tax apply to all menu pricing. Menu pricing and availability are subject to change

WONDERFUL WINE

HOTEL
Valley Ho

SCOTTSDALE, AZ

WHITES

Chardonnay

- McManis | California | \$34
- Mozaik | Napa Valley | \$42
- Davis Bynum | Russian River Valley | \$45
- Frog's Leap "Shale & Stone" | Napa Valley | \$48
- Orin Swift 'Mannequin' | California | \$74
- Flowers | Sonoma Coast, CA | \$60
- Gary Farrell | Russian River Valley, CA | \$78
- Rombauer | California | \$80
- Far Niente | Napa Valley, CA | \$105

Sauvignon Blanc

- Marlborough Reserve | New Zealand | \$33
- Eco Terreno | Alexander Valley, CA | \$38
- Twomey | Napa & Sonoma County | \$48
- Duckhorn Decoy Sauvignon Blanc | Napa Valley | \$56

Interesting Whites

- McManis Pinot Grigio | California | \$34
- La Crema Pinot Noir Rosé | California | \$33
- Ducale Pinot Grigio | Italy | \$37
- DAOU Rose | Paso Robles, CA | \$48
- Dr. Loosen Riesling Kabinett 'Blue Slate' | Germany | \$34
- Pascal Jolivet | Sancerre, France | \$65
- Domaine de la Pierre | Sancerre, France | \$78

Sparkling Wines

- Zonin Gran Cuvee | Vincenzo Italy | \$35
- Ruffino Prosecco | Veneto | \$35
- Faire la Fete Brut Rosé | France | \$45
- Decoy Brut Cuvee | Napa Valley | \$54
- Perrier-Jouët Grand Brut | France | \$95
- Langlois-Chateau Brut Rose | France | \$55
- Taittinger Brut | France | \$75
- Palmer & Co | Reims, France | \$98
- Veuve Clicquot Yellow Label | Champagne, France | \$125

REDS

Pinot Noir

- Smith & Perry | Oregon | \$37
- McManis | California | \$34
- Au Bon Climat | Santa Barbara County, CA | \$48
- Mer Soleil | Santa Lucia Highlands, CA | \$56
- Belle Glos Dairyman | Russian River Valley | \$73
- Luli | Santa Lucia Highlands, CA | \$58
- Joseph Faiveley Bourgogne | Burgundy, France | \$60
- Nielson | Sta. Rita Hills, CA | \$62
- Etude Grace Benoist Ranch | Carneros, CA | \$70
- Hartford Court Land's Edge Vineyard | Sonoma Coast, CA | \$92
- Cherry Pie 'San Pablo Boy Block' | California | \$88

Cabernet Sauvignon

- Liberty School | Paso Robles | \$33
- McManis | California | \$34
- Mozaik | Napa Valley | \$42
- The Counselor River Pass Vineyard | Alexander Valley | \$53
- Sean Minor | North Coast, CA | \$42
- Black Stallion | Napa Valley | \$62
- Justin | Paso Robles | \$56
- BonAnno | Napa Valley | \$70
- Earthquake by Michael David | Lodi, CA | \$74
- ZD | Napa Valley | \$70
- Frank Family | Napa Valley | \$88
- Grgich Hills | Napa Valley | \$98
- Silver Oak | Alexander Valley, CA | \$150

Interesting Reds

- Rodney Strong Merlot | Sonoma County | \$34
- BenMarco Malbec | Argentina | \$37
- Pessimist by DOAU Red Blend | Paso Robles | \$42
- Cape Mentelle Shiraz Cabernet | Margaret River, Australia | \$48
- Chappellet Mountain Cuvée | Napa Valley | \$69
- Beronia Reserva Tempranillo Rioja | Spain | \$45
- Stag's Leap "The Investor" | Napa, CA | \$58
- Michael David 'Inkblot' Cabernet Franc | CA | \$60
- Affinity by Robert Craig | Napa, CA | \$86
- Symmetry Red Meritage | Alexander Valley, CA | \$96
- The Prisoner Red Blend | Napa Valley | \$80

****Wines are subject to change please confirm with your Catering or Conference Services Manager contact*****

Contracted service charge and current applicable sales tax apply to all menu pricing. Menu pricing and availability are subject to change

LOVELY LIBATIONS

HOTEL
Valley Ho

SCOTTSDALE, AZ

HOSTED + CASH BARS

Valley Ho Bar

Included Liquors

hosted \$10* | cash \$11*

New Amsterdam Vodka and Flavored Vodka, New Amsterdam Gin, El Jimador Tequila, Cruzan Rum, Captain Morgan, Jim Beam Bourbon, Jack Daniels, JW Red Label Scotch, Courvoisier VS

Wines by the Glass

hosted \$9 | cash \$10

McManis Chardonnay, Pinot Grigio, Pinot Noir, Cabernet Sauvignon, Zonin Gran Cuvee

Chilled Beers

domestic: hosted \$5.50 | cash \$6

import & craft: hosted \$6.50 | cash \$7

Stella Artois, Huss Scottsdale Blonde, Huss Orange Blossom, Huss Copperstate IPA, Bud light, Coors Light, Corona, Michelob Ultra, Angry Orchard, St. Pauli Girl (n/a)

Bottled Beverages

hosted \$7 | cash \$7.50

Sedona Sparkling Water, Red Bull, Bottled Juices

VH Bottled Waters

hosted \$6 | cash \$6.50

Soft Drinks

hosted \$6 | cash \$6.50

Coke, Diet Coke, Sprite, Ginger Ale, Tonic Water, Soda Water

Supreme Bar

Included Liquors

hosted \$12* | cash \$13*

Tito's Vodka, Selection of Flavored Vodkas, Bombay Sapphire Gin, Espolon Tequila, Bacardi Rum, Courvoisier VSOP, Rum Haven, Malibu, Bulleit Bourbon, Jameson, Crown Royal Whiskey, Dewar's White Label Scotch

Wines by the Glass

hosted \$11 | cash \$12

Mozaik Chardonnay, Sauvignon Blanc, Pinot Noir, Merlot, Cabernet Sauvignon, Ruffino Prosecco

Chilled Beers

domestic: hosted \$5.50 | cash \$6

import & craft: hosted \$6.50 | cash \$7

Stella Artois, Huss Scottsdale Blonde, Huss Orange Blossom, Huss Copperstate IPA, Bud light, Coors Light, Corona, Michelob Ultra, Angry Orchard, St. Pauli Girl (n/a)

Bottled Beverages

hosted \$7 | cash \$7.50

Sedona Sparkling Water, Red Bull, Bottled Juices

VH Bottled Waters

hosted \$6 | cash \$6.50

Soft Drinks

hosted \$6 | cash \$6.50

Coke, Diet Coke, Sprite, Ginger Ale, Tonic Water, Soda Water

Luxury Bar

Included Liquors

hosted \$13* | cash \$14*

Grey Goose Vodka, Belvedere Vodka and Flavored Vodka, Hendrick's Gin, Patron Silver and Reposado Tequila, Real McCoy Rum, Glenlivet 12-Year Scotch, Maker's Mark Bourbon, Gentleman Jack, Woodford Reserve, Remy Martin VSOP

Wines by the Glass

hosted \$12 | cash \$13

Decoy Chardonnay, Sauvignon Blanc, Pinot Noir, Merlot, Cabernet Sauvignon, Decoy Brut Cuvee

Chilled Beers

domestic: hosted \$5.50 | cash \$6

import & craft: hosted \$6.50 | cash \$7

Stella Artois, Huss Scottsdale Blonde, Huss Orange Blossom, Huss Copperstate IPA, Bud light, Coors Light, Corona, Michelob Ultra, Angry Orchard, St. Pauli Girl (n/a)

Bottled Beverages

hosted \$7 | cash \$7.50

Sedona Sparkling Water, Red Bull, Bottled Juices

VH Bottled Waters

hosted \$6 | cash \$6.50

Soft Drinks

hosted \$6 | cash \$6.50

Coke, Diet Coke, Sprite, Ginger Ale, Tonic Water, Soda Water

Additional Options

Cordial Selection

hosted \$14 | cash \$15

Baileys Irish Cream, Disaronno Amaretto, Drambuie, Frangelico, Grand Marnier, Kahlua

Non-Alcoholic Punch

\$60 per gallon

Bar or Cocktail Table Snacks

\$18 per pound, per item ordered

House-Made Trail Mix, Mixed Nuts, or Wasabi Peas

Libation Service

One bar/bartender per 75 guests required. \$200 bar setup/ bartender fee applies. Pool events require plastic glassware.

*The following beverages will incur a \$2 upcharge: On the Rocks, Neat, Martini, Manhattan, and Old Fashion

Contracted service charge and current applicable sales tax apply to all menu pricing. Menu pricing and availability are subject to change

LOVELY LIBATIONS

BAR PACKAGES

Valley Ho Bar Package

\$38 per guest for 3 hrs. | \$44 per guest for 4 hrs.

Included Liquors

New Amsterdam Vodka and Flavored Vodka,
New Amsterdam Gin, El Jimador Tequila, Cruzan Rum,
Captain Morgan, Jim Beam Bourbon, Jack Daniels,
JW Red Label Scotch, Courvoisier VS

Wines

McManis Chardonnay, Pinot Grigio, Pinot Noir,
Cabernet Sauvignon, Zonin Gran Cuvee

Chilled Beers

Stella Artois, Huss Scottsdale Blonde, Huss Orange Blossom,
Huss Copperstate IPA, Bud light, Coors Light, Corona,
Michelob Ultra, Angry Orchard, St. Pauli Girl (n/a)

Bottled Beverages

Sedona Sparkling Water, Red Bull, Bottled Juices, VH
Bottled Waters

Soft Drinks

Coke, Diet Coke, Sprite, Ginger Ale, Tonic Water,
Soda Water

Supreme Bar Package

\$44 per guest for 3 hrs. | \$50 per guest for 4 hrs.

Included Liquors

Tito's Vodka, Selection of Flavored Vodkas, Bombay
Sapphire Gin, Espolon Tequila, Bacardi Rum,
Courvoisier VSOP, Rum Haven, Malibu,
Bulleit Bourbon, Jameson, Crown Royal Whiskey,
Dewar's White Label Scotch

Wines

Mozaik Chardonnay, Sauvignon Blanc, Pinot Noir,
Cabernet Sauvignon, Ruffino Prosecco

Chilled Beers

Stella Artois, Huss Scottsdale Blonde, Huss Orange
Blossom, Huss Copperstate IPA, Bud light, Coors Light,
Corona, Michelob Ultra, Angry Orchard, St. Pauli Girl
(n/a)

Bottled Beverages

Sedona Sparkling Water, Red Bull, Bottled Juices,
VH Bottled Waters

Soft Drinks

Coke, Diet Coke, Sprite, Ginger Ale, Tonic Water,
Soda Water

Luxury Bar Package

\$50 per guest for 3 hrs. | \$56 per guest for 4 hrs.

Included Liquors

Grey Goose Vodka, Belvedere Vodka and Flavored
Vodka, Hendrick's Gin, Patron Silver and Reposado
Tequila, Real McCoy Rum, Glenlivet 12-Year Scotch,
Maker's Mark Bourbon, Gentleman Jack, Woodford
Reserve, Remy Martin VSOP

Wines

Decoy Chardonnay, Sauvignon Blanc, Pinot Noir,
Cabernet Sauvignon, Decoy Brut Cuvee

Chilled Beers

Stella Artois, Huss Scottsdale Blonde, Huss Orange
Blossom, Huss Copperstate IPA, Bud light, Coors Light,
Corona, Michelob Ultra, Angry Orchard, St. Pauli Girl
(n/a)

Bottled Beverages

Sedona Sparkling Water, Red Bull, Bottled Juices

Soft Drinks

Coke, Diet Coke, Sprite, Ginger Ale, Tonic Water,
Soda Water

Bar Package Service

3-hour bar package is based on 6 drinks maximum per
guest. 4-hour bar package is based on 8 drinks
maximum per guest. Pricing is guaranteed 90 days prior
to event.

The hotel reserves the right to refuse service at its sole
discretion to any guest who appears to be impaired or
intoxicated.