

BANQUETS
&
EVENTS



HOTEL SCOTTSDALE

PREMIUM EVENT PACKAGE

CONTINENTAL BREAKFAST BUFFET

*Display of Fresh Seasonal Fruit and Berries
Bakery Fresh Danish Pastries, Muffins and Sweet Breads
Chilled Assorted Juices
Freshly Brewed Coffee, Decaffeinated Coffee,
and Assorted Teas*

MORNING BREAK

*Coffee, Decaffeinated Coffee and Assorted Teas
Assorted Yogurts
Assorted Granola and Power Bars
Sodas and Water*

YOUR CHOICE OF PLATED OR BUFFET LUNCH

(Lunch buffets are for groups of 20 people or more)

AFTERNOON SNACK CART BREAK

AUDIO VISUAL EQUIPMENT

*2-Flipcharts
Overhead Projector
Screen*

CONFERENCE ROOM RENTAL

\$65.00 per person

PLATINUM EVENT PACKAGE

CONTINENTAL BREAKFAST BUFFET

*Display of Fresh Seasonal Fruit and Berries
Bakery Fresh Danish Pastries, Muffins and Sweet Breads
Chilled Assorted Juices
Freshly Brewed Coffee, Decaffeinated Coffee,
and Assorted Teas*

MORNING BREAK

*Coffee, Decaffeinated Coffee and Assorted Teas
Assorted Yogurts
Assorted Granola and Power Bars
Sodas and Water*

YOUR CHOICE OF PLATED OR BUFFET LUNCH

(Lunch buffets are for groups of 20 people or more)

AFTERNOON SNACK CART BREAK

ONE HOUR RECEPTION:

*Chefs Selection of Butler Passed Hors d'oeuvres
One Hour of Hosted Call Brand Bar*

SELECTION OF PLATED OR BUFFET DINNER

(Dinner buffets are for groups of 20 people or more)

AUDIO VISUAL EQUIPMENT

*2-Flipcharts
Overhead Projector
Screen*

CONFERENCE ROOM RENTAL

\$120.00 per person

PLATED BREAKFAST

BREAKFAST SANDWICH

*Buttered Croissant Filled with Egg, Cheese and Sausage
Accompanied by Hotel Scottsdale Signature Breakfast Potatoes
Garnished with a Melon Wedge and Berries
Chilled Assorted Juices
Freshly Brewed Coffee, Decaffeinated Coffee and Assorted Teas
\$13.95 per person*

BREAKFAST BURRITO

*Scrambled Eggs Infused with Chorizo and Jack Cheese
Roasted Chilis and Warm Flour Tortillas
Hotel Scottsdale Signature Breakfast Potatoes
Chilled Assorted Juices
Freshly Brewed Coffee, Decaffeinated Coffee and Assorted Teas
\$13.95 per person*

ALL AMERICAN SKILLET

*Fluffy Scrambled Eggs Topped with Melted Cheese
Pan Fried Bacon and Sausage
Hotel Scottsdale Signature Breakfast Potatoes
Buttermilk Biscuits with Preserves and Whipped Butter
Garnished with Fresh Seasonal Fruit
Chilled Assorted Juices
Freshly Brewed Coffee, Decaffeinated Coffee and Assorted Teas
\$15.95 per person*

BREAKFAST BUFFET

CONTINENTAL BREAKFAST BUFFET

*Display of Fresh Seasonal Fruits and Berries
Bakery Fresh Danish Pastries, Muffins and Sweet Breads
Chilled Assorted Juices
Freshly Brewed Coffee, Decaffeinated Coffee and Assorted Teas
\$12.95 per person*

SUNRISE BREAKFAST BUFFET

*(for groups of 20 or more)
Bakery Fresh Danish Pastries, Muffins and Sweet Breads
Display of Fresh Seasonal Fruit
Fluffy Farm Fresh Scrambled Eggs with Cheddar and Jack Cheese
Pan Fried Bacon and Sausage Patties
Hotel Scottsdale Signature Breakfast Potatoes
Chilled Assorted Juices
Freshly Brewed Coffee, Decaffeinated Coffee and Assorted Teas
\$16.95 per person*

SOUTHWESTERN BREAKFAST BUFFET

(for groups of 20 or more)

Array of Fresh Seasonal Fruits & Berries

Buttermilk Biscuits and Jalapeno Corn Muffins

Build your own Breakfast Burrito to include:

Your choice of Fluffy Scrambled Eggs or Chorizo Scrambled Eggs

Refried Beans and Warm Flour Tortillas

Top your Burrito with Cheddar Cheese, Salsa, Sauce Ranchero,

Sour Cream and Guacamole

Cheese and Chili Enchiladas

Chilled Assorted Juices

Freshly Brewed Coffee, Decaffeinated Coffee and Assorted Teas

\$16.95 per person

ENHANCE ANY BREAKFAST BUFFET WITH THE FOLLOWING STATIONS:

(Stations must be purchased in conjunction with a hot breakfast buffet)

WAFFLE STATION

Your own Personal Chef will prepare Belgian Waffles

Served with your choice of Strawberries, Blueberries

Bananas, Chocolate Chips, Chopped Nuts, Whipped Cream

Sweet Butter and Maple Syrup

\$5.95 per person

OMELET STATION

Farm Fresh Egg Omelet prepared to order by your own Personal Chef

Selections include Ham, Bacon, Shrimp, Green and Red Bell Peppers, Onion, Mushrooms,

Jalapenos, Shredded Cheese and Salsa

\$7.95 per person

SMOKED SALMON STATION

Smoked Alaskan Salmon Accompanied by

Mini Bagels, Cream Cheese, Diced Eggs, Red Onion and Capers

\$6.95 per person

EUROPEAN STATION

Assorted Scones with Fruit Preserves

Display of Sliced Ham, Mortadella, Turkey and Salami

Assorted Sliced Cheeses

\$6.95 per person

SMOOTHIE BAR

Made to order Smoothies with your choice of

Strawberries, Bananas, Blueberries and Pineapple Blended

with a Yogurt Ice-Cream Base

\$5.95 per person

MORNING BREAK ITEMS

<i>Array of Sliced Fresh Seasonal Fruit</i>	<i>\$3.00 per person</i>
<i>Bagels with Cream Cheese.</i>	<i>\$3.00 per person</i>
<i>English Muffins with Assorted Preserves</i>	<i>\$3.00 per person</i>
<i>Assorted Fruit Yogurts</i>	<i>\$3.00 per person</i>
<i>Dry Cereal with Milk and Side of Berries.</i>	<i>\$3.00 per person</i>
<i>Assorted Powerbars</i>	<i>\$3.00 per person</i>
<i>Bakery Fresh Danish Pastries, Muffins and Sweet Breads . .</i>	<i>\$4.95 per person</i>
<i>Glazed Donuts</i>	<i>\$28.00 per dozen</i>
<i>Jumbo Frosted Cinnamon Rolls</i>	<i>\$30.00 per dozen</i>

AFTERNOON SNACK CART

Choose Five Items
\$9.50 per person

Whole Fresh Fruit

Assorted Soft Drinks

Bottled Water

Ice Cold Milk

Arizona Killer Cookies

Assorted Mixed Nuts

Chocolate Covered Pretzels

Mini Candy Bars

Assorted Fruit Juices

Salted Peanuts
in the Shell

LUNCH BUFFETS

(for groups of 20 people or more)

DELI STYLE BUFFET

Mixed Field Greens with Toasted Croutons Tossed with your choice of Assorted Dressings
Old Fashioned Potato Salad
Poore Brothers Potato Chips
Create your own Sandwich with a selection of:
Sliced Roast Beef, Honey Cured Ham, Roasted Breast of Turkey
or Albacore Tuna Salad
Bakery Fresh Breads and Rolls
Topped with a selection of Sliced cheeses, Tomato, Onion, Pickles, Pepperoncinis, Leaf Lettuce,
Gourmet Mustards and Mayonnaise
Lemon Bar or Arizona Killer Cookie
Freshly Brewed Coffee, Decaffeinated Coffee and Assorted Teas
\$22.00 per person

SOUTH OF THE BORDER

Fiesta Tossed Salad with Confetti Tortilla Strips, Black Olives and Queso Fresco
Dressed with Cilantro Lime Vinaigrette
Margarita Fruit Salad
Build your own Fajita with your choice of:
Grilled Marinated Chicken and Beef sautéed with Peppers and Onions
Topped with a selection of Shredded Cheese, Tomato
Sour Cream, Guacamole and Salsa Fresco
Warm Flour Tortillas
Cheese and Chili Enchiladas
Refried Beans and Spanish Rice
Indulge with our Mexican Flan Topped with Fresh Berries
Freshly Brewed Coffee, Decaffeinated Coffee and Assorted Teas
\$26.00 per person

BACK YARD PICNIC-STYLE COOK OUT

Red Bliss Potato Salad
Jicama Lime Coleslaw and Display of Marinated Grilled Vegetables
Poore Brothers Potato Chips
Cowboy Beans and Watermelon Wedges
Served Hot off the Grill, your choice of:
Jumbo Hot Dog, Hamburger or Breast of Chicken
Garnish your selection with a Wagon Wheel of Tomatoes, Onion, Pickles
Lettuce, Gourmet Mustard, Mayonnaise, Ketchup, Relish and Sauerkraut
Individual Strawberry Shortcakes
Freshly Brewed Coffee, Decaffeinated Coffee and Assorted Teas
\$26.00 per person 8

PIZZERIA

*Caesar Salad Tossed with Toasted Croutons and Shaved Parmesan
Anti Pasta Platter to include your selection of fresh Meats, Cheeses and Grilled Vegetables*

Selection of Thick Crust Pizzas to include:

Cheese, Pepperoni, Combination, Vegetarian and Gourmet Pizzas

Buffalo Style Chicken Wings

Hotel Scottsdale Spaghetti and Meat Balls

Toasted Garlic Bread

Tiramisu

Freshly Brewed Coffee, Decaffeinated Coffee and Assorted Teas

\$26.00 per person

SOUP AND SALAD BUFFET

Mixed Field Greens and Romaine Lettuce

Topped with condiments, Assorted Dressings and Chicken or Tuna Salad

Soup Du Jour

Baked Potato Bar to include toppings of:

Shredded Cheese, Bacon Crumbles, Onions, Sour Cream Chives and Butter

*Carving Station of Roasted Breast of Turkey with Bing Cherry Mayonnaise
and Bourbon Glazed Ham with Honey Mustard Mayonnaise*

Accompanied by Silver Dollar Rolls

Assorted Cheesecakes

Freshly Brewed Coffee, Decaffeinated Coffee and Assorted Teas

\$26.00 per person

BBQ POTLUCK

Creamy Coleslaw

Old Fashioned Potato Salad

Poore Brothers Potato Chips

BBQ Pulled Pork and BBQ Chicken Sandwiches

Served with Assorted Bakery Buns

Macaroni and Cheese Casserole

Pork 'n Beans

Apple Pie

Freshly Brewed Coffee, Decaffeinated Coffee and Assorted Teas

\$26.00 per person

PLATED LUNCHEES

CHICKEN CAESAR SALAD

*Tender Hearts of Romaine Lettuce Tossed with our Caesar Dressing,
Herbed Croutons and Shredded Asiago Cheese
Topped with Seasoned Grilled Chicken Breast
Accompanied by Assorted Rolls and Butter
Chef's Dessert Creation
Freshly Brewed Coffee, Decaffeinated Coffee and Assorted Teas
\$19.00 per person*

CHILI RUBBED SALMON SALAD

*Tossed Greens with French Green Beans and Red Potatoes in a Cilantro Lime Dressing
Topped with a Pan Seared Chili Rubbed Salmon Filet
Garnished with Mexican Mango Relish
Accompanied by Assorted Rolls and Butter
Chef's Dessert Creation
Freshly Brewed Coffee, Decaffeinated Coffee and Assorted Teas
\$23.00 per person*

ROASTED TURKEY CLUB

*Roasted Turkey and Muenster Cheese with Bing Cherry Mayonnaise
on Fresh Kaiser Rolls
Accompanied by Pasta Salad & Garnished with Fresh Fruit
Chef's Dessert Creation
\$19.00 per person*

HOTEL SCOTTSDALE CLUB SANDWICH

*Jumbo Butter Croissant Piled High with Turkey, Bacon, Ham
Lettuce, Tomato and Muenster Cheese
Accompanied by Old Fashioned Potato Salad and Garnished with Fresh Fruit
Chef's Dessert Creation
Freshly Brewed Coffee, Decaffeinated Coffee and Assorted Teas
\$18.50 per person*

CHICKEN PICATTA

*Pan Fried Breast of Chicken with a Lemon Caper White Wine Sauce
Over a Bed of Herbed Linguini and Garnished with Fresh Vegetables
Assorted Rolls and Butter
Chef's Dessert Creation
Freshly Brewed Coffee, Decaffeinated Coffee and Assorted Teas
\$22.00 per person*

FARMERS MARKET TORTELLINI

*Cremini Mushrooms, Roasted Red Peppers,
& Fennel in a Tomato-Basil Cream with Montrachet Cheese
Assorted Rolls & Butter
Chef's Dessert Creation
\$21.00 per person*

ASIAN BARBEQUE SALMON

*Sided with Coconut Milk Rice
Stirfry Vegetables
Assorted Rolls and Butter
Chef's Dessert Creation
Freshly Brewed Coffee, Decaffeinated Coffee and Assorted Teas
\$24.00 per person*

GRILLED NEW YORK STRIP STEAK

*8oz. New York Strip Topped with Roasted Garlic Maitre d' Butter
Accompanied by Garlic Mashed Potatoes, Steamed Asparagus
Assorted Rolls and Butter
Chef's Dessert Creation
Freshly Brewed Coffee, Decaffeinated Coffee and Assorted Teas
\$32.00 per person*

BOXED LUNCHES

THE BIRDIE

*Herb Roasted Chicken
Sandwich on a Kaiser Roll
with Lettuce and
Mayonnaise
Pasta Salad
Whole Fresh Fruit
Potato Chips
Candy Bar
\$16.00 per person*

THE PAR

*Lean Roasted Breast of
Turkey on Hearty 9-Grain
Bread with Lettuce, Tomato
and Muenster Cheese
Pasta Salad
Whole Fresh Fruit
Potato Chips
Candy Bar
\$16.00 per person*

THE EAGLE

*Thinly Sliced Roast Beef
Piled High on a Baguette
with Lettuce, Tomato and
Mayonnaise
Pasta Salad
Whole Fresh Fruit
Potato Chips
Candy Bar
\$16.00 per person*

HOLE IN ONE

*Chef's Salad to include
assorted Meats, Cheese,
and Eggs with Buttermilk
Ranch Dressing
Whole Fresh Fruit
Potato Chips
Candy Bar
\$16.00 per person*

BUTLER PASSED HORS D'OEUVRES

(Hors D'oeuvres are to be purchased in conjunction with Dinner)

CHOICE OF THREE

Vegetable Spring Rolls
Sesame Coconut Chicken Strips
Roulade of Beef with Horseradish
Boursin Stuffed Mushrooms
Andoullie Sausage Quesadillas
Assorted Canape's
Vegetable Quesadillas
\$12.00 per person

CHOICE OF FOUR

Vegetable Spring Rolls
Sesame Coconut Chicken Strips
Roulade of Beef with Horseradish
Boursin Stuffed Mushrooms
Andoullie Sausage Quesadillas
Sonoran Crab Cakes
Prosciutto Wrapped Melon
Marinated Seafood Cucumber Cup
Abi on Toast Points
Brie en Croute
Assorted Canape's
Vegetable Quesadillas
\$15.00 per person

CHOICE OF FIVE

Vegetable Spring Rolls
Sesame Coconut Chicken Strips
Roulade of Beef with Horseradish
Boursin Stuffed Mushrooms
Andoullie Sausage Quesadillas
Sonoran Crab Cakes
Prosciutto Wrapped Melon
Marinated Seafood Cucumber Cup
Abi on Toast Points
Strawberries with Brie
Brie en Croute
Assorted Canape's
Vegetable Quesadillas
Asparagus Wrapped with Salmon
\$18.00 per person

RECEPTION BUFFETS

(Reception prices are based on 1 1/2 hour of service)

CHOLLA RECEPTION

*Display of Assorted Domestic Cheeses
Accompanied by Crackers and Crusty Bread
Tortilla Chips with Salsa
Fresh Vegetable Crudites with Assorted Dips
Southwestern Spicy Buffalo Wings Served with Creamy Ranch Dressing
Vegetarian Spring Rolls with Sweet and Sour Plum Sauce
Swedish Meatballs
\$20.00 per person*

PRICKLY PEAR RECEPTION

*Display of Assorted Domestic and Imported Cheeses
Accompanied by Crackers and Lahvosh
Assortment of Seasonal Fresh Fruit with Chocolate Fondue
Southwestern Layered Torte
Black Beans, Guacamole, Sour Cream, Fresh Garden Tomatoes
Sharp Cheddar Cheese and Black Olives
Served with Warm Tortilla Chips
Chicken Satay Marinated in a Peanut Dressing
Boursin Stuffed Mushroom Caps
Sonoran Crab Cakes with Red Pepper Cream
Carved Baron of Beef served with Silver Dollar Rolls and Creamy Horseradish
\$32.00 per person*

SAGUARO RECEPTION

*Cold Station
Bruschetta with Garlic, Olive Oil, and Fresh Basil Drizzled with Balsamic Vinaigrette
Fresh Grapes and Melted Brie Served with Crackers and Crusty Bread
Assorted Sushi with Wasabi and Pickled Ginger
Assortment of Seasonal Fresh Fruit with Chocolate Fondue
Hot Station
Coconut Chicken Tenders with Mango Dipping Sauce
Abi Tuna Skewers with a Teriyaki Glaze
Boursin Stuffed Mushroom Caps
Mashed Potato Martini Bar
Top your Potato with your choice of:
Sour Cream, Chives, Whipped Butter,
Shredded Cheeses, Crumbled Bacon and Gravy
Carving Station:
Carved Baron of Beef served with Beef Au Jus and Creamy Horseradish
Carved Oven Roasted Turkey Accompanied by Bing Cherry Mayonnaise
Silver Dollar Rolls
\$38.00 per person*

DINNER BUFFETS

(For groups of 20 people or more)

THE WESTERN

*Garden Salad with Crunchy Vegetables and Creamy Ranch Dressing
Marinated Grilled Vegetables
Relish Tray of Cherry Peppers, Black and Green Olives and Sweet Pickles
Biscuits and Jalapeno Corn Muffins
Mesquite Grilled New York Strip and Herb Marinated Grilled Chicken
St. Louis Style BBQ Pork Ribs
Garlic Mashed Potatoes with Country Gravy
Charro Beans and Corn on the Cobb
Warm Apple Cobbler a la mode
Coffee Service
\$48.00 per person*

LA NOCHE GRANDE

*Tortilla Chips Served with Guacamole and Salsa Fresco
Mixed Field Greens with Tortilla Strips and Assorted Dressings
Mexican Pasta Salad with Corn, Black Beans and Green Chili's
Sea Bass Vera Cruz
Mesquite Grilled Chicken and Marinated Beef Fajitas Served with
Sour Cream, Guacamole, Mexican Blended Cheese and Salsa Fresco
Warm Flour Tortillas
Cheese and Chili Enchiladas
Southwestern Spiced Rice and Refried Beans
Carmel Flan Garnished with Seasonal Berries
Coffee Service
\$42.00 per person*

EL PRESIDENTE MEXICAN BUFFET

*Seafood Ceviche Rojo
Display of Pineapple, Mango, Jicama and Cucumbers
Dressed with Fresh Lime and Chili
Margarita Tossed Salad with your choice of:
Chipotle Vinaigrette and Cilantro Lime Dressing
Pork Carnitas and Chicken Mole
Whole Roasted Seasoned Pork and Breast of Chicken simmered in a Robust Mole Sauce
Accompanied by Warm Flour Tortillas and Traditional Condiments
Carved Chili Rubbed New York Strip
Halibut Topped with Roasted Peppers
Fidio and Chayote Squash
Decadent Chocolate Torte
Coffee Service
\$62.00 per person*

ISLAND THEME PARTY

Mandarin Spinach Salad Topped with Roasted Almonds
Served with your choice of Honey Mustard or Citrus Vinaigrette
Maui Onion and Kula Tomato Salad
Teriyaki Glazed Grilled Vegetables
Whole Roasted Suckling Pig Slow Cooked the "Island" Way
Accompanied by Papaya Glaze
Grilled at the Buffet Sides of Mahi Mahi
Carved and Served with Tropical Salsa
Grilled Breast of Chicken in a Spicy Thai Peanut Sauce
Macadamia Nut Rice Pilaf
Hawaiian Yams with Brown Sugar Glaze
Banana's Foster
Freshly Brewed Coffee, Decaffeinated Coffee, and Assorted Teas
\$50.00 per person

ITALIAN PASTA STATION BUFFET

Hotel Scottsdale Signature Caesar Salad Served with
Toasted Croutons and Freshly Grated Parmesan Cheese
Anti Pasta Platter
Toasted Garlic Bread
Cooked to Order Pasta Station
Egg Linguini, Tortellini and Bow Tie Pasta
Accompanied with your choice of Alfredo, Marinara, and Pesto Sauces
Add your Favorite Enhancements of Forest Mushrooms, Sun-Dried Tomatoes,
Shrimp, Grilled Chicken, Italian Sauce and Fresh Seasonal Vegetables
Chicken Parmesan
Italian Sausage and Peppers
Vegetable Calabaca Topped with Mozzarella
Assortment of Italian Desserts
Coffee Service
\$48.00 per person

TRADITIONAL BUFFET

Mixed Field Greens Topped with Crunchy Vegetables and Toasted Croutons
Accompanied by your choice of Dressings
Italian Pasta Salad
Waldorf Salad
Freshly Baked Dinner Rolls
Carved Prime Rib of Beef with au Jus and Creamy Horseradish
Chicken Forresstier with Wild Mushroom Demi
Grilled Salmon Dressed with Cucumber Dill Sauce
Roasted Red Potatoes
Baby Carrots and Steamed Asparagus Tips
Chef's Dessert Creation of Petit Desserts
Coffee Service
\$48.00 per person

PLATED DINNERS

CHICKEN FORRESTIERE

*Mixed Field Greens Topped with Toasted Croutons and
Dressed with Herbed Vinaigrette
Freshly Baked Dinner Rolls and Whipped Butter
Breast of Chicken Sauteed with Wild Mushrooms in a Pinot Noir sauce
Accompanied by Scalloped Potatoes and Seasonal Fresh Vegetables
Turtle Cheesecake topped with Chocolate Caramel Sauce
Freshly Brewed Coffee, Decaffeinated Coffee and Assorted Teas
\$40.00 per person*

ROULADE OF CHICKEN FLORENTINE

*Butter Leaf Lettuce Topped with Gorgonzola and Teardrop Tomatoes
Dressed with Balsamic Vinaigrette
Freshly Baked Dinner Rolls and Whipped Butter
Tender Breast of Chicken Filled with Spinach and Boursin Cheese
Topped with a Roasted Red Pepper Cream
Accompanied by a Wild Rice Pilaf and Fresh Asparagus
Chocolate Marble Cheesecake
Freshly Brewed Coffee, Decaffeinated Coffee and Assorted Teas
\$40.00 per person*

GRILLED SALMON

*Sliced Tomato and Buffalo Mozzarella Covered with a Sweet Basil Vinaigrette
Freshly baked Dinner Rolls and Whipped Butter
Farm Raised Salmon Grilled to Perfection with Blackberry Boro Reduction
Accompanied by Roasted Red Potatoes and Herbed Baby Vegetables
Seasonal Fresh Fruit Tartlet
Freshly Brewed Coffee, Decaffeinated Coffee and Assorted Teas
\$42.00 per person*

PAN SEARED HALIBUT FILLET

*Baby Spinach Tossed with Goats Cheese and Roasted Onion Vinaigrette
Freshly baked Dinner Rolls and Whipped Butter
Halibut Fillet atop Gazpacho Shrimp Relish and
Accompanied by Mashed Sweet Potatoes
White Chocolate Bailey's Cake
Freshly Brewed Coffee, Decaffeinated Coffee and Assorted Teas
\$48.00 per person*

NEW YORK STRIP STEAK

*Fried Asparagus Salad on a Bed of Bibb Lettuce with
a Caper Mayonnaise
Freshly Baked Dinner Rolls and Whipped Butter
Aged New York Strip Topped with a Peppercorn Demi Glaze
Accompanied by Roasted Red Potatoes and
Honey Glazed Baby Carrots
Chocolate Mousse Timbale
Freshly Brewed Coffee, Decaffeinated Coffee and Assorted Teas
\$48.00 per person*

FILET AND SHRIMP COMBINATION

*Wedge of Romaine Lettuce served Caesar Style with
Toasted Croutons and Shaved Asiago
Freshly Baked Dinner Rolls and Whipped Butter
Tenderloin of Beef Cooked to Perfection with
Jumbo Prawns Served Scampi Style
Accompanied by Garlic Mashed Potatoes and
Butter Herbed Baby Vegetables
Trio of Dessert to include Chef's Selection of Petit Fours
Freshly Brewed Coffee, Decaffeinated Coffee and Assorted Teas
\$56.00 per person*

SIRLOIN AND CHICKEN COMBINATION

*Spinach Salad with Candied Walnuts, Blue Cheese,
Mandarin Oranges and Port Wine Vinaigrette Dressing
8oz Sirloin with Red Chili BBQ Sauce and
Grilled Breast of Chicken with Corn Roasted Pepper Buerre Blaze
Accompanied by Boursin Whipped Potatoes and
Herbed Baby Vegetables
Layered Fudge Cake
\$52.00 per person*

REFRESHMENTS & BAR SERVICE

REFRESHMENTS

<i>Freshly Brewed Coffee</i>	<i>\$30.00 per gallon</i>
<i>Selection of Assorted Teas</i>	<i>\$30.00 per gallon</i>
<i>Chilled Orange Juice</i>	<i>\$35.00 per gallon</i>
<i>2% or Skim Milk</i>	<i>\$30.00 per gallon</i>
<i>Assorted Soft Drinks</i>	<i>\$2.00 each</i>
<i>Flavored Juice</i>	<i>\$3.00 each</i>
<i>Bottled Spring Water</i>	<i>\$3.00 each</i>

BAR SERVICE

	<i>Hosted Bar</i>	<i>Cash Bar</i>
<i>Call Brand Liquors</i>	<i>\$7.00</i>	<i>\$7.25</i>
<i>Premium Brand Liquors</i>	<i>\$9.00</i>	<i>\$9.25</i>
<i>House Wine</i>	<i>\$8.00</i>	<i>\$8.25</i>
<i>Imported Beer</i>	<i>\$6.00</i>	<i>\$6.25</i>
<i>Domestic Beer</i>	<i>\$5.00</i>	<i>\$5.25</i>
<i>Cordials</i>	<i>\$7.25 ^{cup}</i>	<i>\$7.50 ^{cup}</i>
<i>Soft Drinks</i>	<i>\$2.50</i>	<i>\$2.75</i>
<i>Bottled Water</i>	<i>\$3.00</i>	<i>\$3.25</i>

**A \$75.00 bartender fee applies to each cash bar. Hotel Scottsdale is the only licensee authorized to sell, serve or furnish liquor, beer, or wine on hotel premises. Hotel Scottsdale strictly adheres to Arizona State Law regarding liquor service and reserves the right to serve beverages with discretion.*

WINE MENU

Cabernet Sauvignon

	Bottle
Cycles Gladiator <i>California</i>	26
Hawk's Crest <i>Napa, California</i>	60
Stratton Lummis <i>Napa, California</i>	60
Kendall Jackson Grand Reserve <i>California 2005</i>	60
Cos Du Val <i>Napa, California 2004</i>	68
Mt. Veeder <i>Napa, California 2004</i>	90
Kunde Reserve <i>Sonoma, California 2002</i>	120
Chimney Rock <i>Napa, California 2004</i>	135
Silver Oak <i>Alexander Valley, California 2003</i>	150
Silver Oak <i>Napa Valley, California</i>	250
Opus One <i>Napa, California 2003</i>	325

Merlot

Tangley Oaks <i>California 2005</i>	36
Murphy Goode <i>Alexander Valley, California 2004</i>	46
Cos Du Val <i>Napa, California 2004</i>	68

Other Reds

Cono Sur, Pinot Noir <i>Chile</i>	28
Sebastiani Sonoma Cask, Zinfandel <i>Sonoma, California</i>	32
Jacobs Creek Reserve, Shiraz <i>Australia 2003</i>	34
Row Eleven Vinas3, Pinot Noir	44
Renwood Fiddletown, Zinfandel <i>California</i>	66
Estancia, Meritage <i>Monterrey, California 2004</i>	78
St. Hallett's Blackwell Shiraz <i>Blackwell Vineyard, Australia 2004</i>	90
David Bruce Russian River, Pinot Noir <i>Sonoma, California 2005</i>	100
Stag's Leap Cellars <i>Artemis 2005</i>	140

Ports

Sandeman Fine Ruby	12
Cockburns Fine Ruby	14
Warres 20 Year Optima	20
Grahams 20 Year Tawny	25

Chardonnay

	Bottle
14 Hands <i>Washington State</i>	30
Latour Grand Ardeche <i>Burgundy, France</i>	30
Clos Du Bois Reserve <i>Russian River, Sonoma</i>	38
Sonoma Cutrer <i>Russian River, Sonoma</i>	52
Kendall Jackson Grand Reserve <i>California 2005</i>	52
Simi Russian River <i>Sonoma, California 2005</i>	70
Rombauer <i>California 2006</i>	78
Chateau Montelena <i>Napa, California 2005</i>	110

Sauvignon Blanc / Fume Blanc

Dry Creek, Fume Blanc <i>Sonoma, California</i>	30
Chateau Ste. Michelle, Sauv Blanc <i>Washington State</i>	40

Other Whites

Pine Ridge, Chenin Blanc-Viognier <i>California</i>	30
Columbia, Gewurtraminer <i>Washington State</i>	30
Chateau Ste. Michelle, Saint "M" Riesling <i>Germany</i>	34
Civello, Pinot Gris	40
Santa Cristina, Pinot Grigio <i>Italy</i>	48
Wattle Creek, Viognier <i>California 2005</i>	70

AUDIO VISUAL ASSISTANCE

*All arrangements for your Audio Visual needs may be coordinated through
Hotel Scottsdale on a rental basis.*

PROJECTORS

<i>35 MM Slide Projector</i>	<i>\$50.00</i>
<i>Overhead Projector</i>	<i>\$60.00</i>
<i>Transparency Film (per sheet)</i>	<i>\$2.00</i>
<i>Vis-a-Vis Pens.</i>	<i>\$5.00</i>
<i>LCD Projector</i>	<i>\$450.00</i>

SCREENS

<i>96 x 96 Tripod Screen</i>	<i>\$40.00</i>
<i>70 x 70 Tripod Screen</i>	<i>\$25.00</i>
<i>Easel.</i>	<i>\$15.00</i>
<i>Flipcharts with Markers</i>	<i>\$35.00</i>
<i>White Board</i>	<i>\$35.00</i>

SOUND SYSTEMS

<i>PA System</i>	<i>\$100.00</i>
<i>Podium</i>	<i>\$25.00</i>
<i>Wired Microphone.</i>	<i>\$25.00</i>
<i>Wireless Hand Held Microphone</i>	<i>\$125.00</i>
<i>Wireless Lavalier</i>	<i>\$125.00</i>

Quotes for Larger Systems Available Upon Request

VIDEO EQUIPMENT

<i>19" Color Monitor/VCR</i>	<i>\$125.00</i>
<i>25" Color Monitor/VCR.</i>	<i>\$150.00</i>
<i>36" Color Monitor/VCR.</i>	<i>\$175.00</i>
<i>VHS Player / Recorder</i>	<i>\$75.00</i>
<i>DVD Player</i>	<i>\$75.00</i>

PHONE/HIGH SPEED LINES

<i>Polycom Speaker Phone</i>	<i>\$150.00</i>
<i>Dedicated Phone Line</i>	<i>\$25.00 per line</i>
<i>Wireless Internet Pass Code</i>	<i>\$9.95</i>
<i>T-1 line.</i>	<i>\$175.00</i>

LABOR RATES

<i>Weekdays 8am – 5pm.</i>	<i>\$45.00 per hour</i>
<i>5pm – 8am</i>	<i>\$67.50 per hour</i>
<i>Weekends 8am – Midnight</i>	<i>\$67.50 per hour</i>
<i>Midnight to 8am and Holidays</i>	<i>\$90.00 per hour</i>