Event General Information

Site Fees, Set-up Fees, Rental Fees
Whether you choose our beautiful Creekside location or newly renovated Ballroom as the venue for your event, we will bring it to life with our delightful ambiance and gracious staff.

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

The charming elegance of our restaurant Timo accommodates smaller parties and provides the perfect setting for an indoor brunch or rehearsal dinner.

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

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

Guest Room Accommodations
We will gladly entertain group rates depending on group size and resort availability. The Bell Rock Inn, Ridge at Sedona Golf Resort, and the Summit are also available for group accommodations within the Diamond Resort International resort portfolios. Please contact John Ginter via email at john.ginter@diamondresorts.com or via telephone 480-515-5669.

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

Los Abrigados Resort & Spa Catering Guidelines

Wedding Coordination: Los Abrigados does not provide wedding coordination services. It is up to the client to determine if a wedding coordinator is required or needed. All wedding coordinators are contracted through the client and not Wild Thyme Group or Los Abrigados Resort & Spa. Wedding Coordination includes ceremony rehearsal, contracting of all vendors, organization of timelines day of event, etc.
Food & Beverage: Wild Thyme Group Catering must provide ALL Food & Beverage, with the exception of wedding cakes. In accordance with County regulations, this applies to guests of the event as well as invitees. A minimum dollar amount is required for parties of ten or more. Please inquire at the Group Sales Department for pricing.

Hors d’Oeuvres receptions can be accommodated for parties up to 50 in attendance. Prices subject to change. All Reception Dinners are a minimum of $45.00 per person.

Alcohol: Consumption of alcoholic beverages by persons under the age of 21 is unlawful and will be strictly enforced. No alcoholic beverages will be allowed onto the property of Los Abrigados Resort & Spa, except those purchased from, provided and dispensed by the resort food & beverage operator (Wild Thyme Group). Under no circumstances will alcohol be served after 1:00 a.m. Any persons with the appearance of being intoxicated will no longer be served and will be assisted with their departure of the event by a staff member.

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

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

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

Gratuity: A gratuity of 21% will be added to all food & beverage items, but not rental items or site fees that are provided by Los Abrigados Resort & Spa.

Cakes: Cake delivery, storage and set-up will be the responsibility of the contracted individuals. A cake-cutting fee of $3.00 (plus tax and gratuity) per slice will apply. This fee may be waived when a meal selection is made, the dessert from the menu will be substituted for the wedding cake brought in.

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

**Site Fees/Set-up Fees/Rental Fees**

**Creekside:**

<table>
<thead>
<tr>
<th>Fee Type</th>
<th>Day(s)</th>
<th>Amount</th>
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<tbody>
<tr>
<td>Site Fee</td>
<td>Saturday</td>
<td>$1725</td>
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<tr>
<td>Set-up Fee</td>
<td>Service Fee/Tear-down</td>
<td>$500</td>
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<tr>
<td>Rental Fee</td>
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<td>$500</td>
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(Include white linen, table settings, all appropriate tables and chairs)

Bar Set-up Fee | $200

**In the event of bad weather/rain, the guest is responsible to rent a tent for the outside creek area.**

**Landmark Ballroom:**

<table>
<thead>
<tr>
<th>Fee Type</th>
<th>Section(s)</th>
<th>Amount</th>
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<tbody>
<tr>
<td>Site Fee</td>
<td>Both sections (up to 150)</td>
<td>$550</td>
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<tr>
<td>Site Fee</td>
<td>One section (up to 60)</td>
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<tr>
<td>Set-up Fee</td>
<td>Full</td>
<td>$350</td>
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<tr>
<td>Set-up Fee</td>
<td>Half</td>
<td>$250</td>
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(Include white linen, table settings, tables, chairs)

**Timo:**

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<th>Fee Type</th>
<th>Site Fee</th>
<th>Amount</th>
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<tr>
<td>Site Fee</td>
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<tr>
<td>Site Fee</td>
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<tr>
<td>Set-up Fee</td>
<td>Private Breakfast, Lunch</td>
<td>$100</td>
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**Celebrity Room:**

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</thead>
<tbody>
<tr>
<td>Site Fee</td>
<td>$0</td>
</tr>
<tr>
<td>Setup Fee</td>
<td>$0</td>
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Room Capacity up to 30 people

**Bridal Salon:**

<table>
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<tr>
<th>Fee Type</th>
<th>Amount</th>
</tr>
</thead>
<tbody>
<tr>
<td>Day Use (up to 11:00 PM)</td>
<td>$250</td>
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**Rental Items:**

- White Garden Chairs for Ceremonies and Receptions (required) | $2.50 ea
- Dance Floor Rental Fee (required if dancing) | $400
- Umbrella Space Heaters (optional for outside venues) | $85/heater

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

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

**Absolutely NO CANDLES** can be burned indoors and some restrictions apply during fire season for outdoor reception.
Breakfast/Brunch Buffet Selections

The Classic Continental | $15
Homemade Muffins, Danish & Croissants
Selection of Individual Jams and Jellies
Fresh Seasonal Fruit Display
Los Abrigados Granola with Dairy Fresh Milk
Orange Juice, Grapefruit Juice & Cranberry Juice
Freshly Brewed Colombian Coffee, Decaf & Assorted Teas

The Sedona Special | $19
Cheddar Scrambled Eggs with Scallions
Buttermilk and Blueberry Pancakes
Classic Syrup
Wild Thyme Potatoes
Hickory Smoked Bacon
Freshly Baked Pastry Selection
Sliced Seasonal Fresh Fruit Display
Los Abrigados Granola with Yogurt Selection
Orange Juice, Grapefruit Juice & Cranberry Juice
Freshly Brewed Colombian Coffee, Decaf, & Assorted Teas

Chef’s Choice | $24
Thinly Sliced Smoked Salmon Lox
Fresh Bagels with Assorted Cream Cheeses
Honey Cured -Roasted Pork Loin with Apple Sauce
Eggs Benedict with Black Truffle Asparagus Spears & Hollandaise Sauce
Maple Smoked Bacon and Chicken Apple Sausage
Freshly Baked Pastry Selection
Wild Thyme Potatoes with Crispy Onions
Orange Juice, Grapefruit Juice & Cranberry Juice
Freshly Brewed Colombian Coffee, Decaf, & Assorted Teas

Hors D’oeuvres

Cold Hors d’Oeuvres
Roast Beef and Horseradish Pinwheel on Toast Points | $36.00 per dozen
Honey Dew Melon wrapped in Prosciutto | $30.00 per dozen
Chef's Hor's D'oeuvre Selection: Assorted Seasonal Toppings Crispy Toast Rounds | $36 per dozen
Smoked Salmon Southern Corn Cakes Crème Fraiche | $36.00 per dozen
Chilled Jumbo Prawns with Atomic Cocktail Sauce | $48.00 per dozen
Crab Claw with Brandy-Mustard Remoulade | $42.00 per dozen
Assorted Tortilla Wraps cut into finger sandwiches | $36 per Dozen
Deviled Eggs with Sweet Pickle & Pancetta Bacon | $36 per dozen
Curry Chicken Salad with dried fruit in Cucumber Cups | $36 per dozen

**Hot Hors d’Oeuvres**
Chicken Satay Sticks with Thai Sweet Chili Sauce | $36.00 per dozen
Spinach Spanakopita in Phyllo Dough | $36.00 per dozen
Crab Stuffed Mushroom Caps | $39.00 per dozen
Mini Beef Wellingtons with Horseradish Cream Sauce | $48.00 per dozen

**Platters**
Fresh Vegetable Crudités | $4.50 per person
Sliced Fresh Seasonal Fruit | $5.50 per person
Selection of Domestic Cheeses with Grapes and Assorted Crackers | $7.50 per person

**Crostini Station**
Choose up to 4 toppings
Tomato and Basil with Boursin Mousse
Black Olive country Tapenade with Fennel Slaw
Smoked Salmon with Fried Capers
Ratatouille with Herb Goat Cheese
Apples Lavender honey & Brie Cheese
Smoked Duck Pate with Fig Jam
$18 per person for 3 choices
$13 per person per item

**Add a Carving Station to your Buffet Selection**
(Served with House Made Dinner Rolls)
Slow Roasted Pork Loin with Golden Raisin & Honey Sauce | $180 | 20-25 Guests
Slow Roasted Turkey Breast with Fresh Cranberry Orange Relish | $110 | 15-20 Guests
Whole Poached Salmon with Lemongrass Butter | $140 | 10-15 Guests
Prime Rib of Beef -Au Jus | $525 | 25-30 Guests
Seared Beef Tenderloin in Filo Pastry with Chipotle Béarnaise | $280 | 15-20 Guests
Slow Roasted Steamship Beef with Barolo Sauce | $550 | 75 Guests

Our Chef’s carving fee is $60 per hour for a minimum of one hour.

**ASK ABOUT OUR ACTIONS STATIONS**
Please ask for additional details and pricing for Action Stations
Above Prices Do Not Include Applicable Tax and 21% Gratuity.
*Prices subject to change.

**Lunch Buffet Selections**

High Country Cuisine Buffet | $25

**Salad**
- Bakery Fresh Rolls & Butter
- Fresh Field Greens with Assorted Dressings

**Entrée**
- Roasted Timo Chicken with Citrus & Rosemary
- Buttered Baby Green Beans
- Garlic Mashed Potatoes with Mascarpone Cheese

**Dessert**
- Signature Tres Leches Mocha Cake with Whipped Cream
- Freshly Brewed Colombian Coffee & Iced Tea

Italian Deli Buffet | $32

**Soup**
- Bakery Fresh Rolls & Butter
- Minestrone Soup

**Salad**
- Arugula with Prosciutto, Mozzarella and Melon
- Mixed Baby Greens with Spiced Pecans and Strawberry Balsamic Vinaigrette

**Entrée Platter**
- Roasted Turkey, shaved Roast Beef, Italian Salami, Pastrami, & Prosciutto with Provolone, Fontina, Cheddar, & Gorgonzola Cheese with Assorted Rolls, Mustard, Catsup, Onions, Tomato, Cheese, Lettuce, Relish, Mayonnaise

**Dessert**
- Crispy Cannoli's with Pistachios & Whipped Mascarpone Cheese
- Freshly Brewed Colombian Coffee & Iced Tea
Cowboy Round-up Buffet | $36

**Salad**
Fresh Field Greens with Ranch and Herb Vinaigrette Dressing
Red Potato Salad and Warm Pancetta Chive Vinaigrette
Sliced Watermelon

**Entrée**
Action Station (outside venue only)
Grilled Hamburgers with Tajin-lime Marinated Onions
Marinated Timo Chicken, Char Broiled on the bone with Rosemary & Garlic Mustard, Catsup, Onions, Tomato,
Cheese, Lettuce, Relish, Mayonnaise
Ranch style Baked Beans

**Dessert**
Apple Cobbler with Vanilla Ice Cream
Freshly Brewed Colombian Coffee & Iced Tea

San Carlos Mexican Buffet | $43

**Appetizer**
Mini Beef Empanadas with Mango Salsa
Chicken Quesadillas
Tasty Bite Size Vegetarian -selection of the day

**Salad**
Mixed Greens and Tajin Spiced Fruit with choice of Dressings

**Entrée**
Cheese Enchiladas Mole
Mussels, Calamari & Bay Shrimp with Baja Style Tomato Salsa
White Fish Vera Cruz
Mexican Rice and Spicy Pinto Beans
Corn Taco Shells & Soft Flour Tortillas
Shredded Beef and Spicy Pulled Chicken
Lettuce, Tomatoes, Cheese, Guacamole, Sour Cream and Roasted Salsa

**Dessert**
Sopaipillas with Honey & Powdered Sugar
Freshly Brewed Colombian Coffee & Iced Tea

Additional | $9.50/person
Action Fajita Station
With Steak and Chicken

Italian Buffet | $49

Appetizer
Roasted Goat Cheese Stuffed Mushrooms with Pecan Crust
Crispy Ravioli with Acorn Squash & Tomato Dipping Sauce
Caprese Salad Sticks with Pesto

Salad
Insalata Mista
(Mixed Seafood Vinaigrette)
Bakery Fresh Rolls & Butter
Choice of Romaine and /or Butter Lettuce
Caesar Salad Bar Combination
Assorted Dressings

Entrée
Lasagna Eggplant Ricotta Cheese
Chicken Piccata
Penne Pasta with Marinara and Alfredo
Grilled Italian Sausage
House made Turkey or Beef Meatballs (choose one please)
Italian Crusty Bread with Extra Virgin Olive Oil & Italian Herbs

Dessert
Cannoli & Tiramisu
Freshly Brewed Colombian Coffee & Iced Tea
Taste of High Country Cuisine Barbecue Buffet | $55

**Appetizer**
Antipasto Display:
Grilled Red Peppers, Grilled Portobello, Grilled Squash, Asparagus, Marinated Mozzarella, Prosciutto, Olives and Marinated Shrimp. Roasted Garlic Crustini

**Salads**
Mixed Greens and Creamy Ancho Ranch
Penne Pasta with Lump Crab and Cilantro Pesto
Roasted Corn and Black Bean with Feta and Chilies

**Sides**
Red Bliss Potato Salad
Slow Roasted Cowboy Beans
Grilled Corn on the Cob with Cilantro Lime Butter Chili spice and Cotija Cheese
Jalapeno Corn Bread

**Live Chef’s Grill Station**
(Outside venues only)
Marinated Flank Steak
Citrus Lime Marinated Fired Chicken
Barbecued Pork Ribs

**Dessert**
Warm Spiced Peach Cobbler with Creamy Vanilla Sauce
Freshly Brewed Colombian Coffee & Iced Tea
Monte Carlo Buffet | $60

**Appetizer**
- Tomato, Mozzarella and Prosciutto drizzled with Extra Virgin Olive Oil
- International Cheese Board with Assorted Crackers
- Cold Poached Salmon Bar
- Jumbo Prawns with Cocktail Sauce

**Salad**
- Bakery Fresh Rolls and Butter
- Caesar Salad Bar

**Entrée**
- Tortellini with Alfredo Sauce
- Sautéed White Fish with Fresh Tomato and Basil
- Sliced N.Y. Strip with Ancho Chili Sauce, Red Onions, Queso Blanco
- Sautéed Breast of Chicken Wrapped in Prosciutto with fresh Sage
- Fontina Cheese in a Marsala Wine Sauce
- Fresh Seasonal Vegetables

**Dessert**
- Individual Chocolate Pot de Crème
- Freshly Brewed Colombian Coffee & Iced Tea

Chef's Suggestion
The Crowd Pleaser | Buffet $45

**Minimum 35 guests**

**Roast Salmon in Crispy Filo Pastry**
- Stuffed with spinach, mushrooms & roasted tomatoes, saffron aioli
- Cheesy gratin potatoes

**Greek Salad Bar**
- Feta cheese, Kalamata olives, organic baby greens, choice of dressings, cucumbers, tomatoes, onions
- Apple-oregano vinaigrette

**Pasta Station**
- Self-serve - roasted portabella mushrooms, grilled chicken breasts, three sauces
- your favorite pasta, Italian bread, extra virgin olive oil and citrus butter
- Fresh seasonal vegetables

**Dessert**
- Chef’s selection of three seasonal desserts
  Made by our pastry chef

Prime Rib Buffet | $48
Minimum 35 guests

Carving Station
Roast Prime Rib of Beef with Au jus and Creamy Horseradish Sauce
Seasonal vegetables and Mashed Potatoes

Salad Station
Organic Baby Greens & Green Apple Vinaigrette
Tomatoes, cucumbers, shredded carrots, red onions, mushrooms
Crumbled Bleu Cheese

Pasta Station
Self-serve -roasted portabella mushrooms, grilled chicken breasts, three sauces
your favorite pasta, Italian bread, extra virgin olive oil and citrus butter

Dessert
Chef's selection of three seasonal desserts
Made by our pastry chef

Add Iced Jumbo Shrimp & Atomic Cocktail Sauce to your buffet $48 per dozen

(For Rehearsal dinners only)
Pizza Party | $22

Caesar Salad Station
Chopped Romaine, Freshly Baked Croutons
Grated Parmesan Cheese
Creamy Caesar Dressing
...and a Green Apple Vinaigrette option

Pizza Pizza Pizza
Three Cheese Pizza
Wood-fired Pepperoni Pizza
Sausage Pizza with Mushrooms Onions & Peppers

Iced Beverages
Assorted Canned Soft Drinks on Ice
Water Station
Iced Tea

Dessert
Seasonal Hot Fruit Streusel with Whipped Cream
Freshly Brewed Colombian Coffee & Hot Tea -available on request

Pasta Pasta Pasta Party / $22
Substitute for the pizza above: Baked Lasagna or Spicy Pasta Puttanesca
Served with Cheezy Garlic-Bread Loaves
Family Style Service | $49
Tables of six or more for family-style service dinners

**Appetizer**
Roasted Eggplant Dip
Cucumbers, tomatoes, onions, olives, feta cheese & warm pita bread
(Platters are to be pre-set on each table as guests arrive)

**Salad & Flatbread**
Individually plated Gorgonzola Salads
Candied pecans, warm bacon, shallots, apples and Gorgonzola cheese with White Balsamic Vinaigrette
After the salads are served to each person; waiters serve grilled flatbread in the center of each table
Grilled Flatbread Pizzas
Caramelized onions, three cheese blend, crushed red chilies, arugula, preserved lemons and white truffle oil

**Vegetarian course served with Glazed Salmon Lemon-rosemary Chicken**
Edamami Succotash with Grilled Corn
Charred Kale with Roasted Tomatoes
Baked Cannellini White Beans
Glazed & Broiled Salmon
Roasted Lemon-rosemary Chicken

**Steak Course: Add $13 per person (substitutions negotiable)**
Slow Roasted Tri-Tip Sirloin with spicy barbecue rub –served medium rare to medium
Garlic Mashed Potatoes & Grilled Asparagus
Chimichurry Sauce

**Dessert**
Warm Cinnamon-banana Churros or Chocolate chip Pecan Pie (Choose one please)
Whipped Cream, Chocolate Chips & Caramel Sauce
Freshly Brewed Colombian Coffee & Hot Tea -available on request
“The WOW Factor”
Reception Style Dinner with Food Stations / $120
Minimum 45 Guests

Caviar Bar & Champagne Cocktails
Toast points and Buck-wheat Blinis made to order
Assorted Roe's & Sturgeon Caviar Selection included
Crème fraiche, fresh lemon, chopped egg, parsley, red onion, capers, chives
Add Petrossian Special Reserve Ossetra – priced by the ounce – market price
Assorted Mimosas & Champagne Cocktails included
Add your favorite Champagne – charged by the bottle – market price

Iced Shrimp & Oyster Bar
U-6 Jumbo Prawns Peeled & Deveined to order
Blue Point Oysters Shucked to order
Atomic Cocktail Sauce, Horseradish & Fresh Lemon
Crackers & Hot Sauce Selection

Salad Bar & Hummus Station
Organic Baby Greens, Choice of two Dressings (creamy & vinaigrette)
Spicy Hummus with Citrus Extra Virgin Olive Oil
Feta Cheese, Onions, Tomatoes, Cucumbers, Kalamata Olives, Sesame Seeds, Chickpeas
Warm Pita Bread

Soup Sampler with Toasted Melba French Bread
Three Seasonally Appropriate Soups
Example:
Normandy Brie Soup with Black Truffles
Lobster Bisque with Colossal Lump Crab Meat
Spicy “Hatch Green Chili Soup” with Grilled Chicken

Wood-fired Oven
Assorted Bruschetta Selection
Chicken Osso Bucco with Tamarind Sauce

Artisan Cheeses
Assorted Premium Artisan Cheese Selection of five
Fig Jam, Crackers & Walnut Bread

Carving Station
Organic Salmon Roasted in Filo Pastry
Stuffed with mushrooms, spinach and roasted tomatoes
Saffron-orange Aioli
Australian Lamb Rack / Roast Rack of Lamb
Lamb Reduction Sauce & Classic Mint Jelly
Dry Aged Prime Short Loin / New York Strip
Natural Roasting Juices, Creamy Horseradish & Sauce Béarnaise

Dessert
Assorted Whole Cakes & Tarts
Individually Plated Desserts & Parfaits
Coffee Station
Hot Tea - available on request
Add Bananas Foster $6 per person

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

- Standard Well Cocktail | $5
- Premium Cocktail | $7
- Ultra Premium Cocktail | $8
- House Selected Wine | $6
- Domestic Beer | $4
- Premium Beer | $5
- Soft Drinks | $2
- Bottled Water | $2
- Pellegrino | $3
- Keg of Domestic Beer | $325
- Keg of Premium or Craft Beer | $475

By the Gallon
Fruit Punch | Non-Alcoholic | $35
Sangria | $75 | Sparkling Cider $10
Champagne Punch | Margarita Punch | $85

Champagne Selections for Champagne Toast
(5 glasses per bottle)
Los Abrigados Private Label House Wine | $28.00
House Sparkling | $29.00 per bottle

Gruet, NM, Blush Sparkling | $29.00 per bottle
Mum Cuvee, Brut Sparkling | $39.00 per bottle
**Beverage Packages**

**Pricing per guest**

Standard Bar Package | $15 one hour | $23 two hours | $28 three hours

Premium Package | $20 one hour | $30 two hours | $36 three hours

Ultra Package | $24 one hour | $36 two hours | $44 three hours

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

Los Abrigados and Wild Thyme Management reserve the right to monitor the consumption of alcoholic beverages in a responsible manner.

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

A $200.00 Set-Up Fee will be the responsibility of the host.

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

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

*Prices Do Not Include Sales Tax and 21% Gratuity.*

*Prices subject to change*
Full Service Brunch Buffet

Minimum 125 guests
$69 per person ++

Eggs to order
• Scrambled
• Egg Whites
• Whole Eggs
• Diced Ham
• Mixed Grated Cheese
• Mushrooms
• Onions diced
• Bell Peppers

Breakfast Meats
• Bacon
• Sausage

Breakfast Potatoes
• Wild Thyme Potatoes

Bread -Bagel -Toast Station with Toasters
• Bagels
• Whole Wheat, Sour Dough, Rye Bread
• Whipped Butter
• Individual cream cheese plain & fruit
• Seasonal Breakfast Pastries

French Toast Bread Pudding on the kid’s station
• Chocolate Sauce
• Maple Syrup

Iced Seafood
• Jumbo Prawns /Cold Poached Shrimp
• Blue Point Oysters –Fresh
• Atomic Cocktail Sauce  2 gallons
• Lemon Wedges 125
• Crackers Many 125 packages
• Hot Sauce Any
California Roll Station with Chef Hisako to roll  *(We are able to make substitutions for the Sushi station)*

- California rolls, Sedona rolls, shrimp & crab rolls, vegetable rolls and more
- Japanese Sushi Rice
- Nori Sea-weed
- Sarimi Crab Legs for sushi rolls
- Cream Cheese

**Sushi Roll Station continued:**

- Green Onions
- Ahi Tuna
- Salmon & Crispy Salmon Skin
- Green Shiso Leaves
- Avocado
- Wasabi
- Pickled Ginger
- Soy Sauce
- Green Tobiko Caviar
- Trout Caviar
- Sesame Seeds
- Pickled Burdock Root
- Pickled Radish
- Ms. Hisako’s Spicy Tuna Seasoning Mix
- Wasabi Mayonnaise
- Chipotle Mayonnaise
- Cucumber
- Eel Sauce
- Rice wine vinegar
- Sushi rollers
- Chop sticks

**Carving Station**

- Salmon in filo -with spinach, mushrooms and roasted tomatoes
- Roast Beef -Top Sirloin
- Roast Leg of Lamb (boneless)
- Mint Jelly -Apple Mint Jelly
- Au jus –Rosemary demi-glace

**Hot items**

- Gratin Potatoes
- Seasonal Vegetables (2)

**Pasta Station** with the hot items

- Buttered Penne pasta
- Portobello Mushrooms
- Grilled chicken -Pesto - Tomato - Alfredo Cream

**Home-made Desserts**
Based on assorted 2.5 pieces per person
Variety of six to eight choices
Includes gluten-free & vegan

Los Abrigados Resort & Spa
Beverage Packages

**Standard Bar Package**  $5.00
Liquor Selections

- McCormick Vodka
- Castillo Rum Silver
- Haven Hill Gin
- Agavales Tequila
- Old Crow Whiskey
- Scorseby Scotch

**Wine Selections**  $5.00
Los Abrigados Resort & Spa House Wines

- White Zinfandel
- Chardonnay
- Cabernet Sauvignon

**Beer Selections**
Domestic  $4.00  Premium  $5.00
- Coors Light, Bud Light, Miller Lite, Budweiser,
  Michelob Ultra, O'Doul's N/A
**Premium Bar Package**

**Liquor Selections $7.00**

- Absolut Vodka
- Bacardi White Rum
- Beefeater Dry Gin
- Jose Cuervo Gold Tequila
- Jack Daniels Whiskey
- Dewar's ‘White Label’ Scotch

**Wine Selections $6.00**

- Chardonnay, Pinot Grigio
- Cabernet Sauvignon, Merlot

**Beer Selections**

- Domestic $4.00
- Premium $5.00
- Coors Light, Bud Light, Miller Lite, Budweiser, Michelob Ultra, Corona, Blue Moon, O'Doul's N/A

**Ultra Bar Package**

**Liquor Selections $8.00**

- Grey Goose Vodka
- Bacardi Oak Heart Rum
- Bombay Sapphire Gin
- Patron Silver Tequila
- Maker's Mark Bourbon
- Johnny Walker ‘Red Label’ Scotch
- Crown Royal
- Glenlivet

**Wine Selections $7.00**

- Chardonnay, Sauvignon blanc
- Cabernet Sauvignon, Pinot Noir

**Beer Selections Domestic $4.00**

- Fat Tire, Miller Lite, Bud Light, Budweiser, Michelob Ultra, Newcastle, Corona, Blue Moon, Guinness, O'Doul's N/A

- Premium $5.00
Los Abrigados Resort & Spa Wedding Resources

**Ceremony Officiates**
- Rev. Andrew Murphy | [www.heartofsedonaweddings.com](http://www.heartofsedonaweddings.com) | Wedding Planning | Officiate | 928.204.5934
- Judge Bill Lundy | Officiate | 928.301.3018
- Rev. Bruce Kellogg | [www.unitycenterofthevalley.com](http://www.unitycenterofthevalley.com) | Officiate | 928.634.7842

**Cake Services/Bakers**
- Sedona Sweet Arts | Donna Joy | [www.sedonaweddingcakes.com](http://www.sedonaweddingcakes.com) | 928.282.4635
- Sedona Cake Couture | Andrea Carusetta-Blaut | 928.204.2887

**Florists**
- Bliss Extraordinary Floral | Amy Mills | [www.blissfloral.com](http://www.blissfloral.com) | 928.282.3445
- Events by Show Stoppers | Ken Heflin & Jim Bullock | [www.eventsbyshowstoppers.com](http://www.eventsbyshowstoppers.com) | 928.203.9096
- Simply Perfect Parties | [www.simplyperfectparties.com](http://www.simplyperfectparties.com) | 928.282.3445

**Photographers**
- Brooke Stevens-Patrick | [www.capturethisbybrooke.com](http://www.capturethisbybrooke.com) | 928.237.1149
- Cameron Clark | [www.cameronkelly.com](http://www.cameronkelly.com) | 928.525.9755
- Janise Witt | [www.sedonaweddingsbyjanise.com](http://www.sedonaweddingsbyjanise.com) | 928.204.5534

**Webcasting/Videographers**
- Gary Harrell | [gary@getmarriedinsedona.com](mailto:gary@getmarriedinsedona.com) | 928.554.5827
- Twin Peaks Digital | 928.214.7171

**Entertainment/Rentals**
- Downtown Brown Productions | Gabriel Brown | [www.dtbpro.com](http://www.dtbpro.com) | 928.853.8229
- Mobile Magic Sounds | Rafael Rosas | [www.mobilemagicsounds.com](http://www.mobilemagicsounds.com) | Disc Jockey | 928.254.8851

**Stylists/Spas/Tuxedo Rentals**
- Sedona Spa | [www.sedonaspa.com](http://www.sedonaspa.com) | Full Service Spa | 928.282.5108
- Liz Margin | [www.lizmargin.com](http://www.lizmargin.com) | Makeup | 480.262.0215
- Patricia Lunney | Los Abrigados Resort & Spa | Hair | Make-up | 928.203.8988
- Sedona Tuxedos | [www.sedonatuxedos.com](http://www.sedonatuxedos.com) | Tuxedo Rentals | 928.282.7780
Equipment Rental

Audio
- Full P/A System | Corded Microphone w/stand | $185/day
- Wireless Lavaliere | $70/day
- Wireless Microphone | $65/day
- Microphone | $50/day
- Wires/Access | $15/day
- 4 Channel Mixer | $55/day
- Speakers | $45/day
- Speaker Stand | $8/day
- Premium Speakers | $65/day
- Premium Speaker Stand | $18/day
- Conference Phones | $150/day

Visual
- LCD Projector | $275/day
- Premium LCD Projector | $425/day
- Projector Screen | $75/day
- DVD Player | $35/day
- Dry Erase Board | $25/day
- Metal Easel | $15/day

DATA
- High Speed Internet Access | $25/day
- Laptops | $125/day
- Routers | $25/day