



## **CATERED EVENTS MENU**

*Wild Thyme Group in partnership with Los Abrigados Resort provides customized service for all aspects of your group event or function. Our Team work with you to develop menus to suit your preferences & budget.*

*This packet contains suggested menus & pricing for various styles of meals. These menus are provided as suggestions and can be refined based on your tastes & desires. We can create menus that are gluten free, vegetarian or vegan upon request.*

### **Our Menu Prices Include**

- ❖ *Buffet, Plated or Family style service*
- ❖ *Menu development consultation*
- ❖ *Chefs & staff*
- ❖ *China; flatware; stemware- water glass & wine glass*
- ❖ *Banquet chairs for parties under 120 guests*
- ❖ *House selection of linens & napkins*
- ❖ *72" round tables- which seat 8-10 guests*
- ❖ *Standard beverage service; coffee, tea, water, iced tea & soda*
- ❖ *All event setup and breakdown*

### **Please note the following regarding Food Pricing & Upgrades**

- ❖ *Wine & beer are priced separately.*
- ❖ *9.9% sales tax and 21% service fee are applied to the prices provided.*
- ❖ *3% sales tax assessed on all setup/site fees*
- ❖ *Upgrades in menus, furniture, stemware, china & linens are available.*
- ❖ *At your request, we will arrange other rentals on your behalf and will bill accordingly.*
- ❖ *We offer special meal pricing for children based on age, as follows:*
  - *Under 3 years: no charge*
  - *3-5 years: 30%*
  - *6-11 years: 50%*
  - *12 and older: regular rate*

### **Please note the following regarding Linen & Table Arrangements**

*We provide a house selection of table linens and table sizes. Additional patterns and linen colors along with larger table sizes are available through outside rental sources should we not carry what you are looking for. Our Event & Catering Manager will design a diagram so table assignments may be made.*



## **EVENT GENERAL INFORMATION**

### **Venue Options:**

Whether you choose our beautiful Creekside location, spacious Ballroom or Restaurant spaces as the venue for your event, we will bring it to life with our delightful ambiance and gracious staff.

- ❖ **Creekside Event Site:** Nestled along the banks of sparkling Oak Creek, provides the ultimate scenic backdrop for wedding ceremonies, receptions, lunches and other private events.
- ❖ **Timo:** The charming elegance of our restaurant accommodates parties up to 70 guests and provides the perfect setting for an indoor brunch or rehearsal dinner.
- ❖ **Spoke & Wheel:** Enjoy the casual atmosphere of our flagship restaurant for your rehearsal dinner or to keep the party going after the reception. Accommodates parties up to 80 guests
- ❖ **Courthouse Butte and Chimney Rock Ballrooms:** Each 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 guests for your elegant affair.

### **Site Fees/Set-up Fees:**

#### **Creekside:**

- ❖ Site Fee | Saturday | \$2000
- ❖ Site Fee | Friday & Sunday | \$1500
- ❖ Site Fee | Monday-Thursday | \$1000
- ❖ Set-up Fee | \$500
- ❖ Bar Set-up Fee | \$200

#### **Landmark Ballroom:**

- ❖ Site Fee for both sections (up to 150) | \$550
- ❖ Site fee for one section (up to 60) | \$300
- ❖ Set-up Fee | \$350 full | \$250 half

#### **Timo:**

- ❖ Site Fee | Wednesday-Sunday | \$3000 food and beverage minimum for evening events
- ❖ Set-up Fee \$250

#### **Celebrity Room:**

- ❖ Set-up Fee \$0

#### **Bridal Salon & Ready Room:**

- ❖ Day Use (up to 11:00 PM) | \$250



## **EVENT GENERAL INFORMATION, cont**

### **Rental Items/ Other Fees:**

- ❖ *White Garden Chairs for Ceremonies | \$2.50 ea*
- ❖ *Dance Floor Rental Fee (required if dancing) | \$500*
- ❖ *Umbrella Space Heaters (optional for outside venues) | \$85/heater*
- ❖ *Cake Cutting Fee | \$3.00/person*
  - *(Can be waived if you substitute Wedding Cake for any dessert on a buffet menu)*

### **Day of Coordinator/Event Planner**

*To help make your stay with us and your event/s as stress-free and enjoyable as possible. We offer Day of Coordination and an onsite Event Planner. We will handle all the details once onsite, some of which include;*

- ❖ *Vendor outreach and onsite coordination*
- ❖ *Décor assembly, installation & tear down*
- ❖ *Rehearsal coordination with you, your bridal party and officiant*
- ❖ *Escort card placement, seating chart arrangement, guest gift and favor placement*
- ❖ *Bridal party cue times and bridal entry for ceremony*
- ❖ *You can add this stress-free service for \$750.00 which encompasses up to 3 events*

### **Inclement Weather/Rain Back Up Protocol**

- ❖ *Tent/Canopy rental is required at our Creekside location for parties of greater than 150 guests. As the maximum capacity for our Landmark Ballroom as a back-up space is 150 guests. Client is responsible for contracting and renting tents with an outside Vendor.*

### **Guest Room Accommodations**

- ❖ *We will gladly offer 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](mailto:john.ginter@diamondresorts.com) or via telephone 480-515-5669.*

## **BREAKFAST/BRUNCH**

### **The Sedona Special | \$19 per person**

- ❖ Cheddar Scrambled Eggs with Scallions
- ❖ French Toast with 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

### **Southern Buffet | \$36 per person**

- ❖ Cheddar Scrambled Eggs with Scallions
- ❖ Home Made Biscuits and Gravy
- ❖ Chicken Fried Steak with Grits
- ❖ Blueberry and Buttermilk Pancakes
- ❖ Maple Smoked Bacon
- ❖ Wild Thyme Potatoes with Crispy Onions
- ❖ Sliced Seasonal Fruit Display
- ❖ Orange Juice, Grapefruit Juice & Cranberry Juice
- ❖ Freshly Brewed Colombian Coffee, Decaf, & Assorted Teas

### **Brunch | \$48 per person**

- ❖ Thinly Sliced Smoked Salmon Lox
- ❖ Fresh Bagels with Assorted Cream Cheeses
- ❖ Caprese Salad with Fresh Mozzarella, Tomato and Basil
- ❖ Shrimp with Cocktail Sauce
- ❖ Honey Cured -Roasted Pork Loin with Apple Sauce
- ❖ Eggs Benedict with Black Truffle Asparagus Spears & Hollandaise Sauce
- ❖ French Toast with Maple Syrup
- ❖ 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

## **Breakfast Upgrade Selections**

### **Entrées |**

- ❖ Add Chef's Live action Omelette station to any breakfast menu for \$10 per person

### **Beverage Add-ons |**

- ❖ Bloody Mary or Mimosa Station for \$12 per person

## MEETING SERVICES

### **Boardroom Buffet** |\$18 per person

- ❖ Assorted Specialty Sandwiches, including Roast Beef, Turkey, Ham & Hummus Creations
- ❖ Rotini Pasta Salad with Fresh Cherry Tomatoes & Feta
- ❖ Cream of Broccoli Soup
- ❖ Cole Slaw
- ❖ Fresh Cut Fruit
- ❖ Fresh Baked Cookies & Brownies
- ❖ Freshly Brewed Colombian Coffee, Iced Tea, Water & Sodas

### **Meeting Room Coffee and Beverage Service** |\$12 per person

Twice a Day Service to include:

- ❖ Bottled Waters, Coffee, Tea & Soda

## BUSINESS MEETING “REVIVALS”

### **Snacks Sophisticate** |\$12 per person

- ❖ Fresh Cut Assorted Seasonal Fruits
- ❖ Market Vegetables with Assorted Dips & Spreads

### **Chefs Cookie Selection** |\$6 per person

- ❖ Chefs Trio of House-Made Cookies

### **AM/PM Meeting Snacks** |\$12 per person

- ❖ Select Energy Bars
- ❖ Assorted Whole Fruit
- ❖ “House-Made Trail Mix



## **BRIDAL PLATTERS & “DAY OF LUNCH”**

**Please Choose (3) Selections from the Choices Below: |\$22 per person**

### Tea Sandwiches & Quesadillas

- ❖ *Club Med Turkey with fresh basil pesto finger sandwiches*
- ❖ *Chicken Quesadillas with caramelized onions and chicken-chorizo*

### Platter Selections

- ❖ *Skewers of Grape Tomato, Fresh Mozzarella & Basil*
- ❖ *Toast Points with Chefs Assorted Seasonal Toppings*
- ❖ *Roasted Garlic Hummus with feta, roasted tomatoes, pita, Kalamata olives*
- ❖ *Assorted Domestic Cheeses with crackers & bread*

### **In Addition, All Lunches Include the Following**

- ❖ *Assorted Fresh Fruit*
- ❖ *Assorted Chef Choice Cookies*
- ❖ *Iced Tea & Lemon Water*

## **LUNCH BUFFET**

*Minimum 10 Guests*

### **High Country Cuisine Buffet | \$29 per person**

- ❖ *Spinach Salad, red pears, candied pecans, blue cheese crumbles with Pancetta Vinaigrette*
- ❖ *Southwest Caesar Salad with puffed corn & chipotle dust*
- ❖ *Roasted Timo Chicken with Citrus & Rosemary*
- ❖ *Buttered Baby Green Beans*
- ❖ *Garlic Mashed Potatoes with Mascarpone Cheese*
- ❖ *Bakery Fresh Rolls & Butter*
- ❖ *Signature Tres Leches Mocha Cake with Whipped Cream*
- ❖ *Freshly Brewed Colombian Coffee, Iced Tea, Water & Sodas*

### **Cowboy Round-up Buffet | \$25 per person**

- ❖ *Fresh Field Greens salad, tomatoes, cucumber, red onion, Apple Vinaigrette*
- ❖ *Red Potato Salad and Warm Pancetta Chive Vinaigrette*
- ❖ *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*
- ❖ *Brownies or Cookies*
- ❖ *Freshly Brewed Colombian Coffee, Iced Tea, Water & Sodas*

### **Street Tacos | \$27 per person**

- ❖ *Build your own street tacos buffet with corn tortillas*
- ❖ *Mexican Street Tacos:*
  - *Steak & Onion*
  - *Chicken chorizo*
  - *Veggie*
- ❖ *Mexican Rice and Spicy Pinto Beans*
- ❖ *Grilled Corn on the Cob with Cilantro Lime Butter Chili spice and Cotija Cheese*
- ❖ *Guacamole, Pico de Gallo, Cabbage, Avocado Crema, Pickled Red Onion, Tomato, Lettuce, Cotija Cheese*
- ❖ *House-Made Chips & Guacamole*
- ❖ *Sopapillas with Honey & Powdered Sugar*
- ❖ *Freshly Brewed Colombian Coffee, Iced Tea, Water & Sodas*

## **Lunch Upgrade Selections**

### **Entrées |**

- ❖ **Add Grilled Flank Steak for \$9 per person**
- ❖ **Add action station for \$100 per hour (outdoor venue only)**





## **HORS D'OEUVRES AND PLATTERS**

*Pricing Based on 1 Hour Reception*

### **PLATTERS**

	<b>Price per Person</b>
<b>Fresh Vegetable Crudite</b>	\$4.50
<b>Hummus Platter</b> <i>Served with Cucumbers, Tomatoes, Onions, Olives, Feta Cheese &amp; Warm Pita Bread</i>	\$6.00
<b>Artisanal Cheese Selection</b> <i>Six Handcrafted American Cheeses, Seasonal Fruits, Nuts, Flatbreads &amp; Crackers</i>	\$7.50
<b>Handcrafted Antipasto Board</b> <i>Selection of Domestic Cheeses, Meats, Olives &amp; Fruit with Crackers &amp; Breads</i>	\$7.50

### **CHILLED BUTLER PASSED HORS D'OEUVRES**

	<b>Price per Dozen</b>
<b>Honey Dew Melon wrapped in Prosciutto</b>	\$30.00
<b>Assorted Seasonal Toppings on Crispy Toast Rounds</b>	\$36.00
<b>Smoked Salmon Southern Corn Cakes with Crème Fraiche</b>	\$36.00
<b>Chilled Jumbo Prawns with Atomic Cocktail Sauce</b>	\$48.00
<b>Deviled Eggs with Sweet Pickle &amp; Pancetta Bacon</b>	\$36.00
<b>Curry Chicken Salad with Dried Fruit in Cucumber Cups</b>	\$36.00

### **WARM BUTLER PASSED HORS D'OEUVRES**

	<b>Price per Dozen</b>
<b>Chicken Satay Sticks with Thai Sweet Chili Sauce</b>	\$36.00
<b>Spinach Spanakopita in Phyllo Dough</b>	\$36.00
<b>Crab Stuffed Mushroom Caps</b>	\$39.00
<b>Scallops Wrapped in Bacon</b>	\$48.00
<b>Steak Kabob with Peppers and Onions</b>	\$42.00
<b>Vegetable Spring Rolls</b>	\$36.00



## DINNER BUFFET

### The Crowd Pleaser | \$50 per person

- ❖ Greek Salad with Feta Cheese, Kalamata Olives, Organic Baby Greens, Cucumbers, Tomatoes, Onions, Apple Vinaigrette
- ❖ Roast Salmon in Crispy Filo Pastry, Stuffed with Spinach, Mushrooms & Roasted Tomatoes & Saffron Aioli
- ❖ Italian Sausage Pesto Pasta with Italian Sausage, oven roasted tomatoes, pine nuts, mushrooms, fresh basil, parmesan cheese
- ❖ Cheesy Gratin Potatoes and Fresh Seasonal Vegetables
- ❖ Italian Bread, Extra Virgin Olive Oil and Citrus Butter
- ❖ Home Made Tres Leches Mocha Cake with Whipped Cream
- ❖ Freshly Brewed Colombian Coffee, Iced Tea, Water & Sodas
- ❖ **Add: Grilled Lemon Rosemary Chicken Breast for \$4 per person**

### Prime Rib Buffet | \$55 per person

- ❖ Apple Gorgonzola Salad with Candied Pecans, Warm Bacon, Shallots and White Balsamic Vinaigrette
- ❖ Caesar Salad, Romaine Lettuce, Parmesan Cheese, Croutons and Caesar Dressing
- ❖ Live Action Carving Station of Roast Prime Rib of Beef with Au jus and Creamy Horseradish Sauce
- ❖ Pasta Putanesca, Chicken breast, olives, artichoke hearts, asparagus, marinara sauce, bell peppers
- ❖ Seasonal Vegetables and Mashed Potatoes
- ❖ Italian Bread, Extra Virgin Olive Oil and Citrus Butter
- ❖ Home Made Chocolate Cake
- ❖ Freshly Brewed Colombian Coffee, Iced Tea, Water & Sodas
- ❖ **Add: Grilled Jumbo Shrimp Skewers for \$6 per person**

### San Carlos Mexican Buffet | \$50 per person

- ❖ Southwest Caesar Salad, puffed corn, croutons, Chipotle Caesar dressing
- ❖ 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
- ❖ Sopapillas with Honey & Powdered Sugar
- ❖ Freshly Brewed Colombian Coffee, Iced Tea, Water & Sodas
- ❖ **Add: Chef's Fajita Station for \$8 per person**
- ❖ **Add: House Made Banana Churros for \$4 per person**

## **DINNER BUFFET**

### **Italian Buffet | \$50 per person**

- ❖ Caesar Salad, Romaine Lettuce, Parmesan Cheese, Croutons and Caesar Dressing
- ❖ Chicken Piccata
- ❖ Eggplant Pomodoro with pasta, eggplant, marinara, bell peppers, red onions, roasted garlic
- ❖ Herb Crusted Hoakie Fish with Lemon Butter Sauce
- ❖ Italian Crusty Bread with Extra Virgin Olive Oil & Italian Herbs
- ❖ Cannoli & Tiramisu
- ❖ Freshly Brewed Colombian Coffee, Iced Tea, Water & Sodas

### **Taste of High Country Cuisine Barbecue Buffet | \$60 per person**

- ❖ Apple Gorgonzola Salad with Candied Pecans, Warm Bacon, Shallots and White Balsamic Vinaigrette
- ❖ Penne Pasta with Lump Crab and Cilantro Pesto
- ❖ Marinated Flank Steak
- ❖ Citrus Lime Marinated Fired Chicken
- ❖ Barbecued Pork Ribs
- ❖ 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
- ❖ Warm Spiced Peach Cobbler with Creamy Vanilla Sauce
- ❖ Freshly Brewed Colombian Coffee, Iced Tea, Water & Sodas
- ❖ **Add: Grilled Jumbo Shrimp Skewers for \$6 per person**
- ❖ **Add: Smoked Pork Sausages for \$3 per person**

## **Dinner Upgrade Selections**

### **Chef Attended Carving Station to any Buffet**

- ❖ Beef Prime Rib \$8.25 per person
- ❖ Roast Salmon in Crispy Filo Pastry \$6.25 per person
- ❖ Pork Loin with Apple Brandy Sauce \$6.50 per person
- ❖ Marinated Grilled Flank Steak \$6.50 per person
- ❖ Maple Glazed Ham \$6.25 per person

## **FAMILY STYLE**

*Tables of six or more for platter service dinners*

### **Celebration Dinner | \$50**

#### **Salad:**

- ❖ *Individually plated Apple Gorgonzola Salad with Candied Pecans, Warm Bacon, Shallots and White Balsamic Vinaigrette*

#### **Entrée:**

- ❖ *Glazed & Broiled Salmon*
- ❖ *Grilled Lemon Rosemary Chicken*
- ❖ **Add: Our In House Dry Aged New York Steak for \$13 person**

#### **Selection of Side Dishes:**

- ❖ *Fingerling Potatoes*
- ❖ *Charred Kale with Roasted Tomatoes*
- ❖ *Edamame and Corn Succotash*

#### **Dessert:**

- ❖ *Warm Cinnamon-banana Churros*
- ❖ *Freshly Brewed Colombian Coffee, Iced Tea, Water & Sodas*

## **PLATED DINNERS**

### **Taste**

#### Choose One Salad or Soup:

- ❖ *Roasted Tomato Soup*
- ❖ *Brie truffle soup*
- ❖ *Clam Chowder*
- ❖ *Andouille Sausage and Kale Soup*
- ❖ *Apple Gorgonzola Salad with Candied Pecans, Warm Bacon, Shallots and White Balsamic*
- ❖ *Classic Caesar Salad*
- ❖ *Spinach Salad with Pancetta vinaigrette*
- ❖ *Kale and Goji Berry Salad*

### **Savor**

#### Choose Three Main Courses:

##### \$60/per person

- ❖ *Seared and Glazed Scottish Salmon*
- ❖ *Picatta Frenched Chicken Breast*
- ❖ *Chicken Pesto Pasta, oven roasted tomatoes, pine nuts, mushrooms, fresh basil, parmesan cheese*
- ❖ *Eggplant Napoleon*

##### \$70/person

- ❖ *New York Steak with Demi Glaze*
- ❖ *Chilean Sea Bass with Orange Miso Glaze*

##### \$75/person

- ❖ *8 oz Filet Mignon & Jumbo Shrimp*

#### Choose Two Sides:

- ❖ *Sauteed Kale with Garlic and Lemon*
- ❖ *Israeli Cous-Cous*
- ❖ *Seasonal Vegetables*
- ❖ *Fingerling Potatoes*
- ❖ *Grilled Asparagus*
- ❖ *Garlic Mashed Potatoes*

### **Indulge**

#### Choose One Dessert:

- ❖ *Warm Cinnamon-banana Churros*
- ❖ *Home Made Chocolate Cake*
- ❖ *Tres Leches Mocha Cake with Whipped Cream*
- ❖ *Warm Spiced Peach Cobbler with Creamy Vanilla Sauce*



## WINE & SPIRITS

### Beer

<p><b><u>IMPORT BOTTLE BEER</u></b>          \$6.00 PER BOTTLE  <i>Stella, Corona, Dos XX, Heineken</i></p>	<p><b><u>DOMESTIC BOTTLE BEER</u></b>          \$6.00 PER BOTTLE  <i>Bud/ Bud Light/ Coors Light/Michelob Ultra</i></p>
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<p><b><u>CRAFT BEER</u></b>          \$6.00 PER BOTTLE    <i>Blue Moon, Fat Tire, Odell IPA</i>  <i>Inquire about Arizona Selections</i></p>	<p><b><u>NON ALCOHOLIC</u></b>          \$4.00 PER BOTTLE    <i>Odouls</i></p>
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<p><b><u>CRAFT KEG BEER</u></b>          \$475 (1/2 KEG 60 BEERS)          \$675 (FULL KEG -120 BEERS)    <i>Inquire about Arizona Selections</i></p>	<p><b><u>DOMESTIC KEG BEER</u></b>          \$350 (1/2 KEG 60 BEERS)          \$550 (FULL KEG -120 BEERS)    <i>Bud/ Bud Light</i>  <i>Coors Light</i></p>
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- Arizona Craft Bottled & Keg Beers available on request and availability
- Beer selection and availability vary seasonally

### Spirits

<b><u>SPIRITS PRICING</u></b>	<b><u>SUPER PREMIUM</u></b>	<b><u>PREMIUM</u></b>	<b><u>HOUSE</u></b>
\$ per 2oz pour	\$12	\$9	\$7
Scotch	<i>Johnnie Walker Black</i>	<i>Johnnie Walker Red</i>	<i>Scoresby</i>
Gin	<i>Hendricks</i>	<i>Tanqueray</i>	<i>Heaven Hill</i>
Vodka	<i>Grey Goose</i>	<i>Titos</i>	<i>Heaven Hill</i>
Tequila	<i>Patron</i>	<i>Peligroso</i>	<i>Puerta Vierta</i>
Whiskey/Bourbon	<i>Gentlemen Jack/Larceny</i>	<i>Jack Daniels/Makers Mark</i>	<i>Old Crow</i>
Rum	<i>Bacardi</i>	<i>Captain Morgan</i>	<i>Castillo</i>

*All non-alcoholic mixers (juice/soda/dairy) and garnish are included in the liquor price.*

*Prices do not include \$200 set-up fee, or 21% Service Fee*



## **HOUSE HOSTED BAR SELECTION**

*\$18 per person / one hour*

*\$9 per person each additional hour*

*Prices include House Spirit Selection, Assorted Beers, House Red & White Wine  
Include Ice, Mixers, Garnish & Appropriate Glassware*

## **PREMIUM HOSTED BAR SELECTION**

*\$21 per person / one hour*

*\$11 per person each additional hour*

*Prices include Premium Spirit Selection, Assorted Beers, House Red & White Wine  
Include Ice, Mixers, Garnish & Appropriate Glassware  
\*See our Wine List for Additional Wine Selection\**

## **SUPER PREMIUM HOSTED BAR SELECTION**

*\$24 per person / one hour*

*\$13 per person each additional hour*

*Prices include Super Premium Spirit Selection, Assorted Beers, House Red & White Wine  
Include Ice, Mixers, Garnish & Appropriate Glassware  
\*See our Wine List for Additional Wine Selection\**

## **SPECIALTY COCKTAILS & SPECIAL ORDERS**

*Let us create your signature drink for your event! Try our house made classics!*

### **Wild Thyme White Sangria**

*pinot grigio, grapefruit soda, peach liquor*

### **Red Rocks Sangria**

*n2 Bourgogne, st-germain, vanilla bean, muddled grapes, apples, fresh citrus,  
champagne finish*

*If you would like specialty beverage items available at your event bar, please consult your Event Manager for recipes and prices.*

*Beverages purchased on special order for any event will be billed for entire amount ordered.*



## WINE LIST (FULL BOTTLES)

	<b>Price per Bottle</b>
<b>Champagne &amp; Sparkling</b>	
<i>J.P Chenet, Sparkling, France</i>	\$28
<i>Moet &amp; Chandon, Champagne, France</i>	\$28
<i>Domaine Chandon, Sparkling, California</i>	\$45
<i>Veuve Clicquot Brut Champagne, France</i>	\$89
<b>White Varietals</b>	
<i>Vista Point, Chardonnay, California**</i>	\$26
<i>Rodney Strong Chardonnay, California</i>	\$39
<i>Vista Point, Pinot Grigio, California**</i>	\$26
<i>Benvolio, Pinot Grigio, Italy</i>	\$30
<i>Matua, Sauvignon Blanc, New Zealand</i>	\$38
<i>Javelina Leap, Rose, Arizona</i>	\$42
<b>Red Varietals</b>	
<i>Snap Dragon, Pinot Noir, California</i>	\$32
<i>MacMurray, Pinot Noir, California</i>	\$42
<i>Vista Point, Merlot, California**</i>	\$26
<i>Tangley Oaks, Merlot, California</i>	\$36
<i>Javelina Leap, Merlot, Arizona</i>	\$58
<i>Gascon, Malbec, Argentina</i>	\$38
<i>Mother Clone Zinfandel, California</i>	\$39
<i>Javelina Leap Zinfandel, Arizona (local favorite)</i>	\$43
<i>Vista Point, Cabernet, California**</i>	\$26
<i>Caricature, Cabernet-Zinfandel Blend, Oregon</i>	\$37

**\*\* denotes house wine\*\***

For additional wine selections please ask your Event Manager for our expanded wine list

Wine List Subject to Change; All Items Based Upon Availability



## **THE FINE PRINT**

### **Service Charge, Taxes & Fees**

- ❖ 9.9% sales tax and 21% service fee are applied to the prices provided.
- ❖ 3% sales tax assessed on all setup/site fees

### **Decorations**

- ❖ Items may not be attached to any stationary wall, floor, window, trees or ceiling with nails, staples, table or any other substance in order to prevent damage to the fine fixtures and furnishings.
- ❖ Confetti, rice, fake flower petals or sparklers may not be used.
- ❖ Drip-less wax candlesticks may be used – but nothing burning with a flame that is uncontained unless there is written approval from your Conference Service Manager.
- ❖ There is a minimum of \$400.00 cleaning fee for removing any excess decoration.
- ❖ Labor fees may apply to any excessive decoration set up and removal.

### **Menu Guidelines**

- ❖ If you wish to offer a choice of entrees to your guests, you may select up to three entrée choices.
- ❖ Place cards identifying each guest's names and choice of entrée will be required.
- ❖ All entrée selections and final guarantees are required dependent on the date outlined in your contract.
- ❖ Buffets will be serviced for a two hour time limit.

### **Guarantee**

- ❖ A final confirmation or guarantee # will be given to the Resort 7 business days prior to the function.
- ❖ The guaranteed number of guests cannot be reduced after this time and the final count will be charged based on the final guarantee or actual number of guests; whichever is greater.
- ❖ The Resort will make an allowance to prepare 5% over your guarantee.

### **Alcoholic Beverages & Corkage Fees**

- ❖ All Alcoholic Beverages in Group spaces must be purchased through Los Abrigados & Wild Thyme.
- ❖ Los Abrigados & Wild Thyme are responsible for the administration of those regulations.
- ❖ Los Abrigados & Wild Thyme have the right to refuse Alcohol Service at anytime and for any reason.
- ❖ Corkage Fees are not allowed under AZ State Liquor Laws.
- ❖ 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.

### **Smoking**

- ❖ Smoking of Cigars and / or cigarettes is not allowed in any of the indoor function spaces and Fire Danger regulations must be adhered to when in effect.

### **Extended Event Surcharge**

- ❖ After 10pm or if your event extends past 5 hours, there will be an additional fee to be determined by your Event Manager.

### **Cake Cutting and Service**

- ❖ \$3.00 per person
- ❖ Includes cutting, plates, flatware and service