



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 will work with you to develop menus to suit your preferences & budget.

This packet contains suggested menus & pricing for various styles of meals. 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*

Please note the following regarding Food Pricing & Upgrades

- ❖ *Wine & beer are priced separately.*
- ❖ *10.4% sales tax and 21% service fee are applied to the prices provided.*
- ❖ *3.5% sales tax assessed on all setup/site fees*
- ❖ *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:*
 - *2-11 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.



EVENT GENERAL INFORMATION

Venue Options: Whether you choose our beautiful Creekside location 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

Site Fees/Set-up Fees:

Creekside:

- ❖ Site Fee | Saturday | \$2500
- ❖ Site Fee | Friday & Sunday | \$2000
- ❖ Site Fee | Monday-Thursday | \$1500
- ❖ Set-up Fee | \$700
- ❖ Bar Set-up Fee | \$300

Timo:

- ❖ \$3000 food and beverage minimum for evening events

Bridal Salon & Ready Room:

- ❖ Day Use (up to 11:00 PM) | \$350

Rental Items/ Other Fees:

- ❖ White Garden Chairs for Ceremonies | \$3.50 ea
- ❖ Dance Floor Rental Fee (required if dancing) | \$600
- ❖ Cake Cutting Fee | \$3.00/person
 - (Can be waived if you substitute Wedding Cake for any dessert on a buffet menu).

Guest Room Accommodations

- ❖ Diamond Resorts is happy to help you with a room block for your guests
- ❖ Please contact Tara Robinson Tara.Robinson@diamondresorts.com or groups@diamondresorts.com or 800-438-2929.

BREAKFAST/BRUNCH

The Sedona Special | \$24 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 | \$40 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 | \$50 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**



BRIDAL PLATTERS & “DAY OF LUNCH”

Please Choose (3) Selections from the Choices Below: |\$27 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 | \$34 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

Cowboy Round-up Buffet | \$30 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

Street Tacos | \$32 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

Lunch Upgrade Selections

Entrées |

- ❖ Add Grilled Flank Steak for \$10 per person
- ❖ Add action station for \$150 per hour (outdoor venue only)



HORS D'OEUVRES AND PLATTERS

Pricing Based on 1 Hour Reception

PLATTERS

	Price per Person
Fresh Vegetable Crudite	\$5.50
Hummus Platter <i>Served with Cucumbers, Tomatoes, Onions, Olives, Feta Cheese & Warm Pita Bread</i>	\$7.00
Artisanal Cheese Selection <i>Six Handcrafted American Cheeses, Seasonal Fruits, Nuts, Flatbreads & Crackers</i>	\$8.50
Handcrafted Antipasto Board <i>Selection of Domestic Cheeses, Meats, Olives & Fruit with Crackers & Breads</i>	\$8.50

CHILLED BUTLER PASSED HORS D'OEUVRES

	Price per Dozen
Honey Dew Melon wrapped in Prosciutto	\$32.00
Assorted Seasonal Toppings on Crispy Toast Rounds	\$38.00
Smoked Salmon Southern Corn Cakes with Crème Fraiche	\$38.00
Chilled Jumbo Prawns with Atomic Cocktail Sauce	\$50.00
Deviled Eggs with Sweet Pickle & Pancetta Bacon	\$38.00
Curry Chicken Salad with Dried Fruit in Cucumber Cups	\$38.00

WARM BUTLER PASSED HORS D'OEUVRES

	Price per Dozen
Chicken Satay Sticks with Thai Sweet Chili Sauce	\$38.00
Spinach Spanakopita in Phyllo Dough	\$38.00
Crab Stuffed Mushroom Caps	\$40.00
Scallops Wrapped in Bacon	\$50.00
Steak Kabob with Peppers and Onions	\$44.00
Vegetable Spring Rolls	\$38.00

DINNER BUFFET

The Crowd Pleaser | \$55 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*
- ❖ **Add: Grilled Lemon Rosemary Chicken Breast for \$5 per person**

Prime Rib Buffet | \$60 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*
- ❖ **Add: Grilled Jumbo Shrimp Skewers for \$7 per person**

San Carlos Mexican Buffet | \$55 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*
- ❖ **Add: Chef's Fajita Station for \$10 per person**
- ❖ **Add: House Made Banana Churros for \$5 per person**

DINNER BUFFET

Italian Buffet | \$55 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

Taste of High Country Cuisine Barbecue Buffet | \$65 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
- ❖ **Add: Grilled Jumbo Shrimp Skewers for \$7 per person**
- ❖ **Add: Smoked Pork Sausages for \$5 per person**

Dinner Upgrade Selections

Chef Attended Carving Station to any Buffet

- ❖ Beef Prime Rib \$10 per person
- ❖ Roast Salmon in Crispy Filo Pastry \$8 per person
- ❖ Pork Loin with Apple Brandy Sauce \$8 per person
- ❖ Marinated Grilled Flank Steak \$9 per person
- ❖ Maple Glazed Ham \$8 per person

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:

\$65/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*

\$75/person

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

\$80/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

<u>IMPORT BOTTLE BEER</u> \$7.00 PER BOTTLE <i>Stella, Corona, Dos XX, Heineken</i>	<u>DOMESTIC BOTTLE BEER</u> \$6.00 PER BOTTLE <i>Bud/ Bud Light/ Coors Light/Michelob Ultra</i>
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<u>CRAFT BEER</u> \$8.00 PER BOTTLE <i>Blue Moon, Fat Tire, Odell IPA Inquire about Arizona Selections</i>	<u>SOFT DRINKS</u> \$3.00 PER SODA <i>O'Doul's 5\$ Pepsi Products</i>
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<u>CRAFT KEG BEER</u> \$475 (1/2 KEG 60 BEERS) \$675 (FULL KEG -120 BEERS) <i>Inquire about Arizona Selections</i>	<u>DOMESTIC KEG BEER</u> \$350 (1/2 KEG 60 BEERS) \$550 (FULL KEG -120 BEERS) <i>Bud/ Bud Light Coors Light</i>
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- Arizona Craft Bottled & Keg Beers available on request and availability
- Beer selection and availability vary seasonally

Spirits

<u>SPIRITS PRICING</u>	<u>SUPER PREMIUM</u>	<u>PREMIUM</u>	<u>HOUSE</u>
\$ per 2oz pour	\$12	\$10	\$8
Scotch	Johnnie Walker Black	Johnnie Walker Red	Scoresby
Gin	Hendricks	Tanqueray	Heaven Hill
Vodka	Grey Goose	Titos	Heaven Hill
Tequila	Patron	Peligroso	Puerta Vierta
Whiskey/Bourbon	Gentlemen Jack/Larceny	Jack Daniels/Makers Mark	Old Crow
Rum	Bacardi	Captain Morgan	Castillo

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

Prices do not include \$300 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.

THE FINE PRINT

Service Charge, Taxes & Fees

- ❖ 10.4% sales tax and 21% gratuity are applied to the prices provided.
- ❖ 3.5% 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 to prevent damage to the fine fixtures and furnishings.
- ❖ Confetti, rice, fake flower petals or sparklers may not be used outside.
- ❖ 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 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 for plated events.
- ❖ All entrée selections and final guarantees are required 30 days before your event.
- ❖ Buffets will be serviced for one and a half hour.

Guarantee

- ❖ A final confirmation or guarantee # will be given 14 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.

Alcoholic Beverages & Corkage Fees

- ❖ All Alcoholic Beverages in Group spaces must be purchased through Wild Thyme Group.
- ❖ Wild Thyme Group are responsible for the administration of those regulations.
- ❖ Wild Thyme Group 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.

Cake Cutting and Service

- ❖ \$3.00 per person
- ❖ Includes cutting, plates, flatware and service
- ❖ No Charge if you do not include our desert in your meal package