

Ceremony LOCATIONS \$7,000



pairs with reflecting pool | estrella salon *dinner bistro lighting not included

pairs with alegria lawn | orange grove | palmera salon

Vernadero Lawn

accommodates a maximum of 180 guests

Camelback Vista

accommodates a maximum of 160 guests



accommodates a maximum of 120 guests



pairs with reflecting pool | estrella salon



Ceremony, INCLUSIONS

INCLUSIONS

- Access to the Property for Engagement Photos
- Ceremony Rehearsal Space
- Valet Parking for All Guests
- Personal Greeters | Directional Assistance to Ceremony
- [2] Microphones & Ceremony Sound System
- White Garden Chairs
- Wedding Shadow [Starting After Ceremony]
- Infused Water Station
- Setup & Teardown
- Complimentary Royal Turndown and Wedding Night Amenity
- Complimentary Suite for Bride & Groom for Night Prior to and Night of the Wedding

WELCOME BEVERAGES

Tray Passed Bubbles \$17.00 per drink

Aperol Spritz \$17.00 per drink

Prickly Dear & Traditional Margaritas \$17.00 per drink







COCKTAIL RECEPTION

\$245 per person

THREE hour hosted deluxe bar selection of THREE tray passed hors d'oeuvres

DINNER MENU SELECTIONS

Salad select OVE

Baby Gem Lettuce egg, heirloom cherry tomato, crisp pancetta, truffle caesar dressing
Bibb Lettuce & Frisee oranges, avocado, toasted almonds and orange vinaigrette
Mixed Organic Greens pea tendril shaved heirloom carrots, radish, snap peas, lemon tarragon vinaigrette
Organic Red Butter Lettuce roasted pear dressing, brie, candied walnuts, pomegranate
Roasted Beets Organic Greens goat cheese, honey bbq marcona almonds, sherry vinegar dressing
Royal Palms Caprese heirloom tomatoes, burrata, toasted brioche, olive oil, balsamic, micro basil
Wild Arugula & Frisee apple, blue cheese, pepita brittle, roasted butternut squash dressing

Entree select TWO

Braised Beef Short Ribs aged cheddar potato puree, roasted cipollini onions, mushrooms, grain mustard demi Citrus Glazed Scottish Salmon scallion potato gallet, roasted cherry tomatoes, dill greek yogurt Lemon Thyme Chicken Breast english pea risotto, heirloom carrots, minted chicken reduction



Villa

PACKAGE

\$260 per person

COCKTAIL RECEPTION

FOUR hour hosted deluxe bar selection of FOUR tray passed hors d'oeuvres

DINNER MENU SELECTIONS

Salad select OVE

Baby Gem Lettuce egg, heirloom cherry tomato, crisp pancetta, truffle caesar dressing
Bibb Lettuce & Frisee oranges, avocado, toasted almonds and orange vinaigrette
Mixed Organic Greens pea tendril shaved heirloom carrots, radish, snap peas, lemon tarragon vinaigrette
Organic Red Butter Lettuce roasted pear dressing, brie, candied walnuts, pomegranate
Roasted Beets Organic Greens goat cheese, honey bbq marcona almonds, sherry vinegar dressing
Royal Palms Caprese heirloom tomatoes, burrata, toasted brioche, olive oil, balsamic, micro basil
Wild Arugula & Frisee apple, blue cheese, pepita brittle, roasted butternut squash dressing

Entree select TWO

Butternut Squash, Sage & Ricotta Stuffed Chicken crushed fingerling potatoes, blistered tomatoes snap peas, thyme chicken reduction

Royal Palms Spice Rubbed NY Strip silky potatoes puree, maitake mushroom, grilled tomato, red wine demi

Seasonal Catch artichoke, tomato tart, asparagus, hollandaise





\$295 per person

COCKTAIL RECEPTION

FIVE hour hosted deluxe bar selection of FIVE tray passed hors d'oeuvres

DINNER MENU SELECTIONS

Salad select OVE

Baby Gem Lettuce egg, heirloom cherry tomato, crisp pancetta, truffle caesar dressing Bibb Lettuce & Frisee oranges, avocado, toasted almonds and orange vinaigrette Mixed Organic Greens pea tendril shaved heirloom carrots, radish, snap peas, lemon tarragon vinaigrette Organic Red Butter Lettuce roasted pear dressing, brie, candied walnuts, pomegranate Roasted Beets Organic Greens goat cheese, honey bbq marcona almonds, sherry vinegar dressing Royal Palms Caprese heirloom tomatoes, burrata, toasted brioche, olive oil, balsamic, micro basil Wild Arugula & Frisee apple, blue cheese, pepita brittle, roasted butternut squash dressing

Entree select TWO

Butternut Squash, Sage & Ricotta Stuffed Chicken crushed fingerling potatoes, blistered tomatoes snap peas, thyme chicken reduction

Copper Canyon Beef Tenderloin mushroom truffle tart, mélange of roasted onion, broccolini Seared Scallop & Garlic Butter Roasted Shrimp celery root puree, carnival cauliflower, blistered tomatoes, snap peas

Seasonal Catch lobster risotto, grilled artichoke, asparagus, lobster butter sauce





Meet The Chefs TOGETHER BY HYATT

CRAFTING FOOD THOUGHTFULLY SOURCED & CAREFULLY SERVED

Meet Chef Lee!

Executive Chef

Chef Lee, born in Greenwich (yep, the home of standard time!), is a true Cockney at heart with a flair for perfect timing—whether in the kitchen or life! After bouncing between Australia and the U.S., he kickstarted his culinary journey in Austin, Texas, and even shared a flat with none other than Gordon Ramsay.

A lover of simple pleasures, Chef Lee swears by a good pepperoni pizza from Grimaldi's. He's sailed the seas on 30+ cruises and explored 70 countries (still no Antarctica, though!). Family's his world—his daughters are flag football champs, and he met his amazing wife at Royal Palms. They share their home with three lovable pups: Snickers, Reeses, and Toblerone. Life's a delicious adventure for Chef Lee!

Meet Chef Ariel!

Banquet Sous Chef

With nearly 23 years at Royal Palms, Chef Ariel is a culinary wizard who blends fresh flavors with personal touches! A self-taught chef, he crafts mouthwatering dishes inspired by his Mexican roots and love for cooking from scratch.

His go-to? A perfectly cooked medium-rare steak. Originally from Mexico, Ariel loves a good beach day—just give him sand and water! He met his amazing wife through Royal Palms, and together they're raising two kids (his son is his mini-me) and two adorable Shih Tzu mixes, Leo and Lucy. For Chef Ariel, life is one flavorful adventure!





HOT HOT OVS d'OEUWYESTRAY PASSED

Antipasto Spring Roll

marinara Sauce

Avocado Egg Rolls

sweet chili sauce

Bacon Wrapped Medjool Dates

herb goat cheese filling (gf)

Braised Short Rib Beignets

hollandaise

Coconut Shrimp

thai Chili Sauce

Kofta Kabob

tzatziki sauce

Mac 'n Cheese Bites

Mini Spanish Chorizo Arepa

avocado salsa

Mushroom Truffle Risotto Wheel

Pancetta Wrapped Scallops

apricot chutney (gf)

Petite Crab Beignet

harissa chive aioli

Pulled Pork Empanada

green chile salsa

Short Rib & Fontina Panini

Shots of Tomato Bisque

truffle grilled cheese or short rib panini

Spicy Chicken & Black Bean Phyllo

Thai Chicken Satay

thai peanut sauce

Vegetable Spring Roll

chinese hot mustard







COLD

Ahi Tuna Tacos

mango-ginger salsa

Canapé of Grilled Vegetables

arugula pesto

Crows Dairy Goat Cheese

grilled ciabatta crostini, sun-dried tomato

Lobster Medallion

roasted vegetables

Skewer of Prosciutto

artichoke, manchego, olive (gf)

Smoked Salmon

potato galette, chive crème fraîche

Southwest Beef Tenderloin

blue corn pancake

Vegan Mozzarella & Tomato Chutney

Watermelon Cubes

mint, aged balsamic (gf)

Bar Packages BOTTOMS UP

DELUXE

Cocktail Selection

tito's vodka, beefeater gin, cruzan rum, el jimador silver tequila, jim bean, dewars

House Wines

conde de subirats cava brut, angeline chardonnay, angeline sauvignon blanc angeline family pinot noir, angeline family cabernet sauvignon

Beer & Seltzers

coors light, corona, dos equis, stella, local seasonal, local seasonal ipa, angry orchard cider, white claw

Soft Drinks & Water

coca cola, diet coke, sprite, bottled still, bottled sparkling

Espresso Martinis, Your Sip & Spin Cocktail

upgrade for \$8 per person, hosted during dancing



PREMIUM upgrade for \$30 per person

Cocktail Selection

grey goose vodka, bombay sapphire, bacardi, herradura silver tequila, makers mark, bulleit, glenlivet 12

House Wines

naonis prosecco, cline family cellars chardonnay, cline family cellars sauvignon blanc la fete rosé, black magnolia pinot noir, cline family cellars cabernet sauvignon

Espresso Martinis, Your Dancefloor Pour

Hosted during dancing

ADDITIONAL HOUR(S) OF BAR \$11 per person, per hour



MINI MARGS \$10 per person

all packages include complimentary champagne toast total bar time cannot exceed [7] hours bar cannot go past 12:30AM





Cakes ESCAPE included in

included in package pricing, provided by

A CAKE + DESSERTS

CAKE FLAVORS

vanilla cake | chocolate cake | lemon cake | strawberry cake *other flavors available upon request

FILLING FLAVORS

vanilla buttercream | chocolate buttercream | cream cheese | custard chocolate mousse | strawberry cream | raspberry cream | salted caramel

the above flavors, fillings and frosting are included with all wedding packages | custom flavors, fillings and design are available upon request with associated fee





Late Vight ENHANCEMENTS

Snacky Things select TWO

Assorted Empanadas chipotle crema, salsa, guacamole

Chicken Tenders & Regular Fries ketchup, ranch, buffalo

House Made Cheese & Pepperoni Pizza

Mini Grilled Cheese tomato bisque soup

Mini Short Rib & Fontina Panini tomato bisque soup

Tenderloin Sliders & Regular Fries ketchup

Truffle Fries & Tater Tots ketchup, ranch

Soft Warm Pretzel Bites cheese fondue

Breakfast Burritos chorizo, scrambled eggs, white cheddar, salsa verde, tortilla

Individual Bags of Assorted Popcorn, Pretzels & Chips

\$30 per person

minimum guarantee must be 1/2 guest count

Bosa Donut Display

Assorted Donuts



\$30 per dozen

Crumbl Cookies

Create Your Own Assortment Seasonal Bundle Weekly Flavor Bundle



\$5 per mini cookie | \$6.50 per cookie

Espresso Martinis

Tray Passed and/or Offered at Dancing Bar

\$18 per drink

Action-Dacked

Oyster Boys Mobile Oyster Bar

Oysters highest quality petite fresh oysters, flown in daily, from the cold waters of Canada & Washington Sauces champagne mignonette, lemon mist, house hot sauce, horseradish aioli, cocktail sauce

\$23 per person

\$300 attendant required [1] per [50] guests | max 90 minutes

Roaming Cannoli Pipers

Italian Cannoli Shells & Powdered Sugar

Fillings chocolate chip, sweet cream, raspberry preserve swirl

Toppings crushed pistachios, toasted coconut, chocolate sprinkle

\$19.50 per person

\$300 attendant required [1] per [50] guests | max 90 minutes

Barista Station

Coffees espresso, americano, cappuccino, latte, dark chocolate mocha, white chocolate mocha, dark hot chocolate, caramel macchiato, skinny vanilla latte, hot steamers, chai lattes

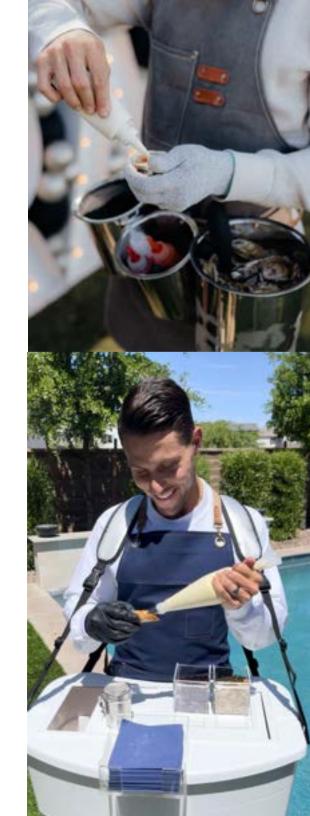
\$28 per person | \$40 per person w/ Kahlua & Baileys

\$300 attendant required [1] per [50] guests | max 90 minutes | \$8 per person each additional [30] minutes

Frost Gelato Cart select SIX

Flavors sea salt caramel, chocolate, peanut butter crunch, mint chip, strawberry, vanilla, pistachio, nutella, mocha, coconut, white chocolate, stracciatella, butter pecan, honey lavender, black cherry, pina colada, toasted marshmallow

\$30 per person





Sweet Selections DISPLAYED

Mini Desserts select TIREE

Orange Grove Cake Pops orange scented vanilla cake shaped like an orange, white chocolate leaf Macarons vanilla, chocolate, pistachio, lemon, raspberry, caramel, funfetti, cookies-n-cream Cheesecake Bites vanilla bean, raspberry swirl, lemon crème, guava, toasted coconut, nutella Dessert Cups strawberry shortcake, tiramisu, salted caramel, brownie

Rice Krispie Dream Bars pink animal cookie & marshmallow, chocolate peanut butter cup, original Chocolate Crunch Rolls chocolate covered cookie filled rolls filled with choice of filling:

chocolate mousse, cannoli filling, peanut butter cream, white chocolate mousse

Chocolate Covered Oreos white chocolate, milk chocolate, dark chocolate with chocolate drizzle

*can be customized with photo or initials at additional charge

\$30 per person

[24] person minimum

Royal Palms Signature Dessert

Orange Grove Cake Pops orange scented vanilla cake shaped like an orange, white chocolate leaf

\$8 per cake pop

[24] minimum





WEDDING PLANNER

All weddings at Royal Palms require a Wedding Planner from our preferred vendor list.

WEDDING SHADOW

A dedicated personal shadow is assigned to the couple from the ceremony until the end of the evening, enabling them to unwind and enjoy the wedding as guests! The shadow is trained to anticipate the needs of the wedding party while discreetly following at a distance throughout the evening.

VEGETARIAN | VEGAN | GLUTEN FREE | DAIRY FREE ENTREE

Grilled vegetable napoleon - forbidden rice, scallions, blistered shishito peppers, red pepper sauce



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TASTINGS

- Complimentary Cake Tasting with \$10,000 or Less F&B Minimum*
- Complimentary Full Tasting for [2] with \$10,000 \$20,000 F&B Minimum
- Complimentary Full Tasting for [4] \$20,000+ F&B Minimum

additional guests can be added for \$125 per person *tastings not included can be arranged for \$125 per person

SETUP INCLUSIONS

- Standard Ivory Lamour Floor-Length Linens
- Ivory or Sandalwood Napkins
- Wooden Dance Floor (up to 16x16)
- 60" | 66" | 72" Round Tables
- High & Low Cocktail Rounds
- White Outdoor Garden Chairs | Chocolate Brown Indoor Chairs
- Ivory Charger | Silver Flatware | Clear Glass Stemware
- Stage for Band
- Table for DJ



our staff will setup/teardown all Royal Palms items in your wedding location setup/teardown of rental items must be done by the contracted vendor or wedding planner





ENTERTAINMENT & MUSIC

Acoustic & lightly amplified music is suggested for all our patios and lawns. Fully amplified entertainment should be contained to our salons. Your event manager will be able to talk to you in more detail about what level of noise is permitted outside. To ensure the comfort and enjoyment of all our resort guests and surrounding residential communities, sound levels at outdoor functions must be concluded by 10PM.

FOOD & BEVERAGE

Outside food & beverage, including alcohol, is not permitted to be brought onto the Royal Palms Resort & Spa's premises. Consuming raw/undercooked meats, poultry, seafood, shellfish or eggs may increase your rise of foodborne illness. To provide our guests with the freshest ingredients and most exceptional dining experience, all menus and pricing are subject to change without notice. F&B minimums vary based on date & time. A 26% service charge & applicable taxes that are in effect at the time of the event shall be added to food & beverage charges.

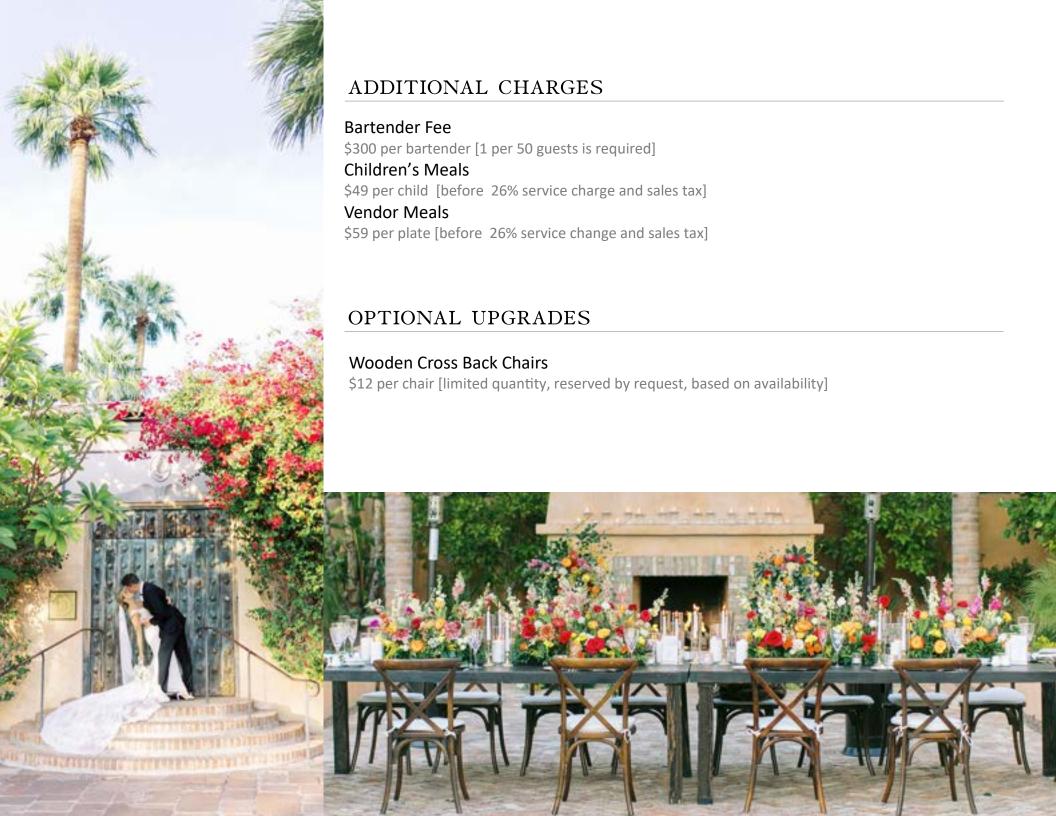
EVENT DETAILS & MENU SELECTIONS

Event details & menu selections are finalized a minimum of [4] weeks prior to your scheduled event date. Custom menus should be discussed directly with your event planning manger. All event orders must be received with definite selections and client signature no less than [14] business dates prior to event date.

ENTRÉE SELECTIONS & COUNTS

Final guaranteed number of guests is required [12] business days prior to your function. If a meal guarantee is not given, Royal Palms will set it based on the last available written estimate. If attendance falls below the guarantee in either case, the host is responsible for the number guaranteed. If actual attendance is great than the guarantee on your final signed event orders, your master account will be charged for the actual attendance.







DreferredVENDORS

WEDDING PLANNERS

A Day to Cherish	623-810-7091
Andrea Leslie	509-953-9550
Black Tie Optional	480-227-0863
Dash Event Company	609-661-8460
Details Darling	
Events by Paris	602-312-1547
Gatherings By Elle	480-803-9707
Hudson Grey Weddings	928-256-5131
Imoni Events	480-254-0555
In Awe Weddings	623-810-9840
J. Starr Wedding Company	480-980-6916
Konsider It Done	480-667-9548
Laki Events and Design	
Made Event Co	480-369-2705
Outstanding Occasions	480-478-0079
Revel Wedding Co.	602-509-3467
Shannon Smith	602-882-5589
Some Like It Classic	480-659-7955
Your Jubilee	602-885-2645

www.adaytocherish.com www.andrealeslieweddings.com www.btoevents.com www.dasheventco.com www.detailsdarling.com www.eventsbyparis.com www.gatheringsbyelle.com www.hudsongreyweddings.com www.imonievents.com www.inaweweddings.com www.jstarrweddingcompany.com www.konsideritdone.com www.lakieventsanddesign.com www.madeeventco.com www.outstanding-occasions.com www.revelweddingco.com www.shannonsmithevents.com www.somelikeitclassic.com www.yourjubilee.com

PHOTOGRAPHERS

Annie Randall	480-452-6497	www.annierandall.com
Ashley Rae	623-570-9930	www.ashleyraephotography.com
Daniel Kim	480-745-0554	www.danielkimphoto.com
Elyse Hall	480-206-4620	www.elysehall.com
Katrina Wallace		www.kathrinawallacephotographers.com
Kaylee Chelsea		www.kayleechelseaphotography.com
Melissa Ivy		www.melissaivy.com
Rachael Koscica	480-444-6571	www.rachaelkoscica.com
The Shepards Photo		www.theshepardsphoto.com





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FLORIST

Array Design	623-27-6479	www.arraydesignaz.com
Avant-Garde	602-252-1685	www.avant-gardestudio.com
Carte Blanche	602-703-9411	www.carteblanchefloral.com
Kelly Martin Floral Design	480-896-7704	www.kellymartinfloraldesign.com
Lux Wedding Florist	602-707-6295	www.luxweddingflorist.com
Mint Green Design	480-273-3297	
Sarah's Garden	480-323-6272	www.sarahsweddinggarden.com
The Wild Flower AZ	602-423-4876	www.thewildfloweraz.com
DJ		
Desert House Productions	602-790-2241	www.deserthouseproductions.con
DLH Entertainment	623-205-1652	www.dhl-entertainment.com
DJ Broc Barton	417-866-9977	www.djbrocbarton.com
DJ Dorsal		www.djdorsal.com
DJ Got You Covered Music	602-722-5416	www.gotyoucoveredmusic.com
Ray the DJ	480-921-9665	www.raythedj.com
TREGOtheDJ	480-689-2265	www.tregothedj.com
BAND		
JJ's Band	480-234-4314	www.thejjsband.com
Lucky Devils	323-538-1122	www.luckydevilsband.com
Sapphire Sky	602-526-3663	www.sapphireskylive.com
The Instant Classics Band	602-421-9700	www.theinstantclassics.com
TreJa Vu Band	480-559-0744	www.trejamusic.com
ACOUSTIC		
Adrienne Bridgewater (Harpist)	480-330-7539	www.arizona-wedding-music.com
Allegro Quartet	480-948-1866	www.allegroquartet.com
Kim Weston	602-321-8469	www.weddingmusicbykim.com
Steve Ayotte	480-678-1310	www.steveayottemusic.com
Sunflower King		www.ashtonvaughncharles.com
Sweetwater Strings	480-388-2977	www.sweetwaterstrings.com

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HAIR & MAKEUP

HVH Makeup & Hair		www.hvhartists.com
Le Beige Beauty	480-618-1328	www.lebeigebeauty.com
Makiaj	480-444-8644	www.makiaj.com
STATIONARY		
Celebrations in Paper	480-946-5680	www.celebrationsinpaper.com
Freja Creative		www.freehands.com
Idieh Designs	877-894-3434	www.idiehdesign.com
DÉCOR/RENTALS		
Arch and Arrow AZ		www.archandarrowaz.com
Bright Event Rentals	602-232-9900	www.bright.com
BTS Event Management	602-740-8844	www.btseventmanagement.com
Deco Ink Designs		www.decoinkdesigns.com
Event Rents	602-516-1000	www.eventrents.net
Hazel Grove Rentals	303-667-0435	www.hazelgroverentals.com
Prim Rentals	602-481-6922	www.primrentals.com
The Confetti Studio	602-428-7118	www.theconfettistudio.com
Valley Event Lighting	480-739-8775	www.valleyeventlighting.com
VIDEOGRAPHERS		
Amore Films	480-296-8854	www.amorefilms.tv
Good Vibe Media	602-750-0028	www.thegoodvibesmedia.com
Serendipity Cinematography	602-899-9918	www.serendipitycinema.com
Something New Media	602-730-0478	www.somethingnewmedia.com
OTHER		
Compton Content		@comptoncontent





Tetting Deady_{RISE} & SHINE

BREAKFAST \$35 per person

MIN [6] Guests

Orange Juice Sliced Seasonal Fruit Assorted Pastries & Muffins sweet butter | fruit preserves Large Pot of Fresh Brewed Coffee

ADDITIONS

Half Dozen Bagels cream cheese | sweet butter

Steak Breakfast Burritos scrambled eggs | white cheddar | salsa verde | tortilla

Chorizo Breakfast Burritos scrambled eggs | white cheddar | salsa verde | tortilla

Breakfast Sandwich scrambled eggs | jack cheese | canaian bacon | english muffin

Scrambled Eggs on the side: chives | diced tomatoes | cheddar cheese

Chai Otameal Parfait fresh berries

Double Smoked Bacon

Country Pork Sausage

Grated Potato Hashbrowns

Home Potatoes peppers | onions

MIN [6] Guests

\$30 each
\$16 per person
\$16 per person
\$16 per person
\$11 per person
\$14 per person
\$11 per person
\$10 per person
\$10 per person

AVOCADO TOAST BAR \$24 per person

MIN [6] Guests

Toast whole grain | rye

Toppings crushed avocado | sliced tomato | feta cheese | chopped hard boiled eggs | basil | cilantro | sprouts Sauces assorted local hot sauces | balsamic reduction

PARFAITS \$21 per person

MIN [6] Guests

Plain Greek Yogurt vanilla yogurt
Laura's Granola toasted coconut | sliced almonds
Seasonal Fresh Fruit assorted berries | golden raisins



Getting Deady LIGHT BITES



SANDWICH PLATTER \$30 per person

MIN [6] Guests | MIN [3] Per Selection

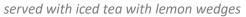
BLTA butter lettuce | heirloom tomato | avocado | garlic aioli | applewood smoked bacon
Blackened Chicken Wrap corn | romaine | cheddar | tomato | peppers | cilantro lime vinaigrette
Chicken Caesar Wrap romaine | parmesan | grilled chicken breast | caesar dressing
NY Strip house made 1000 island | crispy onions | tomato | provolone | marbled rye
Vegetarian Wrap grilled seasonal vegetables | goat cheese | sprouts | basil aioli
Chicken Salad red & green peppers | celery | scallions | garlic-lemon aioli | butter lettuce | toasted sourdough
Black Forest Ham avocado | monterey jack | dill pickle | crisp romaine | grilled onion | sourdough

served with individual bag of chips/pretzels and iced tea with lemon wedges

FLATBREADS \$37 per person | select [3]

MIN [6] Guests

Pepperoni roasted tomato sauce | mozzarella Italian Sausage roasted tomato sauce | mozzarella | pepperoncini Mushroom white sauce | truffle | prosciutto | arugula | parmesan Maple Cauliflower bbq sauce | red onion | pepperjack Margherita red sauce | fresh mozzarella | basil | sliced tomato Butternut Squash kale | goat cheese | pepitas | olive oil



SALADS \$19 per person | select [2]

MIN [6] Guests

Ancho Grilled Chicken romaine | roasted peppers | jalapeno jack cheese | chipotle ranch | pepitas Sesame Chicken organic greens | cucumber | red cabbage | jicama | scallions | almonds | thai peanut dressing Oven Roasted Turkey iceberg | red grapes | fuji apples | spiced pecans | carrots | cranberries | apple cider vinaigrette Baby Kale quinoa | brussel sprouts | english peas | corn | cauliflower | walnuts | goat cheese | cilantro lime vinaigrette

served with individual bag of chips/pretzels and iced tea with lemon wedges



Atting Ready_{ADDITIONS}



SNACK SHOP

French Fries & Tater Tots ketchup ranch		\$15 Per person
Chicken Fingers & French Fries ketchup ranch	\$15	per person
Two Sliders & French Fries	\$15	
Tortilla Chips salsa	\$11	per person
Sliced Fresh Fruit & Berries		\$16 per person
Whole Fresh Fruit	\$72	per dozen
Individual Fresh Fruit Cups yogurt dip	\$18	per person
Individual Crudité Cups buttermilk chive dip		\$11 per person
Assorted Cookies	\$70	
Brownies	\$70	per dozen
Assorted Kind Bars	\$8	each
Soft Warm Pretzel Bites cheese fondue	\$13	
Fresh Popcorn or Kettle Corn	\$9	per person
Hummus & Pita Chips	\$12	
Caprese Salad Skewers	\$75	1
Individually Bagged Pretzels & Chips	\$7	
Trail Mix	\$43	
Assorted Mixed Nuts	400	\$43 per pound
Miniature Candy Bars	\$30	per pound
Dark Chocolate Covered Espresso Beans	0.50	\$48 per pound
Chocolate Dipped Pretzels	\$53	per pound

BEVERAGES

Large Pot of Freshly Brewed Coffee regular or decaffeinated Bottled Water still or sparkling Infused Water strawberry lemon or lime & mint or orange pineapple Red Bull regular or sugar free Coke Products coke or diet coke or sprite Assorted Spindrift Sparkling Water Me & the Bees Lemonade regular or prickly pear Assorted Bucket of Beer coors light corona seasonal local IPA	\$25 \$8 \$35 \$8 \$8 \$8 \$10 \$36	per pot each per gallon each each each each
Build Your Own Mimosas [1] bottle house champagne, orange juice	\$75	each

Melcome Deception DISPLAYS

Antipasto

Roasted Artichoke Hearts | Marinated Cauliflower Pepperoncini | Roasted Peppers | Grilled Portobello Mushrooms Marinated Olives | Balsamic Onions | Assorted Crackers | Toasted Crostini

\$31 per person



Water Crackers | Sliced Baguettes | Marcona Almonds Grapes | Strawberries | Honeycomb | Mostarda Artisan Cheeses | Cured & Dried Meats

\$37.50 per person



House Made Salt & Lime Chips | Cheese Quesadillas | Guacamole | Sour Cream Fundido | Roasted Tomato Salsa | Pico de Gallo | Tomatillo Salsa

\$26 per person



Assorted Nigiri Sushi | California Rolls | Vegetable Rolls | Spicy Tuna Rolls | Soy Sauce | Pickled Ginger | Wasabi

\$42 per person

based on [5] pieces per person

Tray Passed

SEE PAGE [9] | \$10 per piece | minimum order of [15] pieces per selection







Repearsal Dinner BUFFETS

FLAVORS OF BAJA \$160 per person

STARTERS

House Made Salt & Lime Chips Rojo Salsa | Queso Fundido | Guacamole Red & Green Romaine Hearts jicama, crispy tortilla, chipotle dressing Organic Green Salad mexican papaya, shaved red onion, poached shrimp, grapefruit vinaigrette

MAINS

Pacific Snapper vera cruz sauce Chile Rellenos mild green chile filled with jack cheese

BYO Street Tacos marinated carne asada, achiote citrus grilled chicken, cilantro, sweet onion accompaniments: cabbage, salsa, shredded cheese, chipotle crema, scallions, cilantro, limes

Warm Corn & Flour Tortillas Jalapeno Cornbread

SIDES

Spanish Rich carrots, onion, jalapeno Frijoles Charros cilantro, onion, garlic

DESSERTS

Spiced Chocolate Mousse Tart [gf/nf] Tres Leche Cake [nf] Margarita Mousse Cups [gf/nf]



ARIZONA BBQ \$170 per person

\$300 attendant required, [1] per [50] guests

STARTERS

Arizona Sweet Corn Soup crème fraiche, scallions Baby Gem Lettuce egg, cherry tomato, crisp pancetta, truffle caesar dressing Organic Greens peas, heirloom carrots, radish, snap peas, lemon tarragon vinaigrette

FROM THE GRIL

Bourbon Flank Steak | Chipotle-Lime Shrimp Skewers Cowboy Ribs | Citrus-Herb Marinated Chicken Breast sauces: herb chimichurri, tangy local bbq sauce, mango-avocado salsa

SIDES

BBQ Baked Butter Beans Loaded Baked Potato Casserole bacon Fire Roasted Corn on the Cob herb butter Buttermilk Biscuits with Honey Butter

DESSERTS

Prickly Pear Cheesecake [nf] Churro Bites [nf] Dulce de Leche Chocolate Cake [gf]



additional buffets available upon request

Dated PERSONAL PREFERENCE

STARTERS

select 1

Fresh Dungeness Crab Cake shaved fennel slaw, roasted red pepper aioli Caramelized Onion and Goat Cheese Tart baby greens, balsamic reduction Roasted Diver Scallop fingerling potatoes, crispy lardons, romesco Lobster Bisque poached lobster, fennel confit Roasted Butternut Squash Bisque sage, candied pecans Honey Crisp Apple spinach, brie, toasted walnut, cider vinaigrette Organic Greens pomegranate, roasted squash, pear, valdeón blue, fig balsamic Arugula bosch pear, candied pecan, raspberry, mascarpone dressing Caesar Salad hearts of romaine, avocado, cherry tomatoes, asiago croutons

MAINS \$168 Two Selections | \$178 Three Selections | \$188 Four Selections

MAX [50] Guests | Tableside Choice Of

Free Range Chicken Breast maple brown butter Roasted Alaskan Halibut cherry tomato vinaigrette Wild King Salmon hollandaise Chilean Sea Bass meyer lemon butter Braised Beef Short Ribs red wine reduction Grilled New York Strip brandy peppercorn sauce Filet Mignon cabernet reduction

Accompanied by Chefs Selection Seasonal Vegetable & Starch

DESSERTS

Prada Chocolate Cake chocolate mousse, coffee sabayon
Red Velvet Cake rich cream cheese filling
Tiramisu Cake espresso infused vanilla cake, mascarpone cream
New York Cheesecake
Classic Crème Brulee
Lemon Meringue Tart
Arcadia Orange white chocolate grand marnier mousse, flourless chocolate cake, citrus curd

select 1



Hosted Barscheers

DELUXE

1-Hour | \$30 per person

2-Hours | \$45 per person

3-Hours | \$56 per person

4-Hours | \$67 per person

5-Hours | \$78 per person

$\ensuremath{\mathsf{PREMIUM}}\xspace$ upgrade for \$30 per person









Dalm Drunch BUFFETS \$75 per person

STARTERS

Selection of Assorted Chilled Juices Selection of Pastries and Mini Muffins sweet butter, fruit preserves Sliced Seasonal Fruit and Berries

BREAKFAST ITEMS

Lemon Poppy Seed French Toast fresh berries, maple syrup Herb & Garlic Roasted Peewee Potatoes

LUNCH ITEMS

Organic Greens fresh citrus, feta, red onion, lemon herb vinaigrette
Roasted Chicken & Portuguese Sausage Paella saffron rice, peppers, onion, tomato, fresh herbs
Smoked Salmon capers, prickled red onion, arugula, diced tomato, everything bagel cream cheese

DESSERTS

Strawberry Layer Cake [nf] Lemon Meringue Pie [nf] Triple Chocolate Mousse Cake [gf/nf]

BEVERAGES

Freshly Brewed Regular & Decasseinated Cossee



Omelet Station \$27 per person

PROTEIN

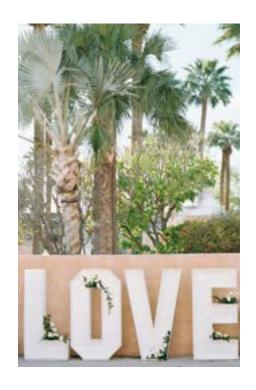
Honey Cured Ham, Bacon, Chorizo, Diced Chicken

CHEESE

Cheddar, Jack, Goat, Swiss

ACCOMPANIMENTS

Seasonal Mushrooms, Sweet Onions, Tomatoes, Bell Peppers, Jalapenos, Spinach, Fine Herbs, Avocado, Fresh Salsa



\$300 attendant required, [1] per [50] guests



