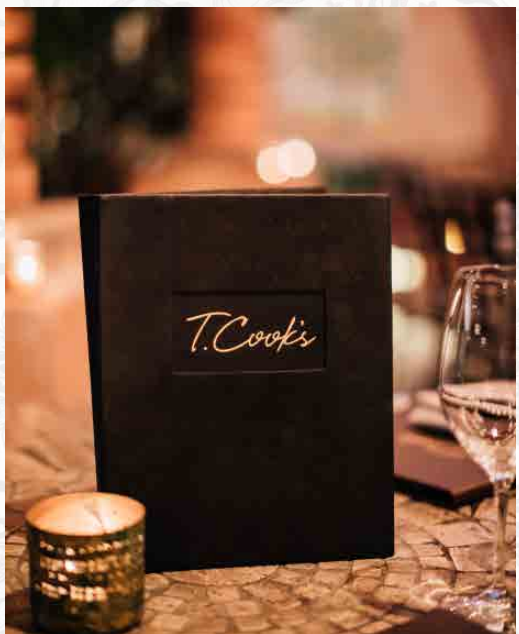


T. Cook's

LARGE PARTY DINING





BRUNCH

Two - Course Menu "The Alicante"

| *starter - please choose one* |

GREEK FRUIT PARFAIT
LAURA'S GRANOLA | FRESH BERRIES

FRUIT PLATE

LOBSTER BISQUE
POACHED LOBSTER | CRÈME FRAÎCHE | CHIVE

BABY GREEN SALAD
APPLE | CROW'S DAIRY CHEVRE | SPICED PECANS
DRIED CRANBERRIES | APPLE CIDER VINAIGRETTE

ROMAINE CAESAR SALAD
BABY HEIRLOOM TOMATO | PARMESAN | FOCACCIA CROUTONS
HOUSE CAESAR DRESSING | FRESH HERBS

| *choice of entrée - please choose three* |

EGG WHITE FRITTATA
BELL PEPPERS | MUSHROOMS | SPINACH
SNAP PEAS | RICOTTA | PARMESAN | KALE | OLIVES | OLIVE OIL HERBS

BREAKFAST BURRITO
SCRAMBLED EGGS | JACK CHEDDAR | TATER TOTS | SIDE OF SALSA

SUNDRIED TOMATO & SPINACH QUICHE
MARINATED ARTICHOKE | MANCHEGO | ARUGULA
WATERMELON RADISH | GOAT CHEESE | SIDE OF FRUIT

PANCAKES
MAPLE SYRUP | BUTTER

FRENCH TOAST
MAPLE SYRUP | BUTTER

BABY GREEN SALAD ADD CHICKEN OR SALMON
APPLE | CROW'S DAIRY CHEVRE | SPICED PECANS
DRIED CRANBERRIES | APPLE CIDER VINAIGRETTE

LEMON GARLIC BUTTER PASTA
HOUSE MADE SPAGHETTI | CHILI FLAKE
PARMESAN | PARSLEY | OLIVE OIL | NOBLE BREAD

COCHINITA PIBIL TACOS
SLOW ROASTED PORK | PICO DE GALLO | PICKLED RED ONION
GRILLED PINEAPPLE | CILANTRO | CORN TORTILLA
SERVED WITH BLACK BEANS & QUESO FRESCO

GRILLED CHICKEN SANDWICH
HERB MARINATED CHICKEN BREAST | HAVARTI
APPLEWOOD SMOKED BACON | RED ONION | GARLIC AIOLI | BUTTER
LETTUCE | TELERA ROLL | HEIRLOOM TOMATO | SERVED WITH FRIES

TWO-COURSE MENU
\$49 PER PERSON

Three - Course Menu "The Alenria"

| *starter - please choose one* |

GREEK FRUIT PARFAIT
LAURA'S GRANOLA | FRESH BERRIES

FRUIT PLATE

LOBSTER BISQUE
POACHED LOBSTER | CRÈME FRAÎCHE | CHIVE

BABY GREEN SALAD
APPLE | CROW'S DAIRY CHEVRE | SPICED PECANS
DRIED CRANBERRIES | APPLE CIDER VINAIGRETTE

ROMAINE CAESAR SALAD
BABY HEIRLOOM TOMATO | PARMESAN | FOCACCIA CROUTONS
HOUSE CAESAR DRESSING | FRESH HERBS

| *choice of entrée - please choose three* |

EGG WHITE FRITTATA
BELL PEPPERS | MUSHROOMS | SPINACH
SNAP PEAS | RICOTTA | PARMESAN | KALE | OLIVES | OLIVE OIL HERBS

BREAKFAST BURRITO
SCRAMBLED EGGS | JACK CHEDDAR | TATER TOTS | SIDE OF SALSA

SUNDRIED TOMATO & SPINACH QUICHE
MARINATED ARTICHOKE | MANCHEGO | ARUGULA
WATERMELON RADISH | GOAT CHEESE | SIDE OF FRUIT

PANCAKES
MAPLE SYRUP | BUTTER

FRENCH TOAST
MAPLE SYRUP | BUTTER

BABY GREEN SALAD ADD CHICKEN OR SALMON
APPLE | CROW'S DAIRY CHEVRE | SPICED PECANS
DRIED CRANBERRIES | APPLE CIDER VINAIGRETTE

LEMON GARLIC BUTTER PASTA
HOUSE MADE SPAGHETTI | CHILI FLAKE | PARMESAN
PARSLEY | OLIVE OIL | NOBLE BREAD

COCHINITA PIBIL TACOS
SLOW ROASTED PORK | PICO DE GALLO | PICKLED RED ONION
GRILLED PINEAPPLE | CILANTRO | CORN TORTILLA
SERVED WITH BLACK BEANS & QUESO FRESCO

GRILLED CHICKEN SANDWICH
HERB MARINATED CHICKEN BREAST | HAVARTI
APPLEWOOD SMOKED BACON | RED ONION | GARLIC AIOLI | BUTTER
LETTUCE | TELERA ROLL HEIRLOOM TOMATO | SERVED WITH FRIES

| *choice of dessert* |

APPLE PIE CHEESECAKE
SPICED CIDER CHEESECAKE | CINNAMON APPLES
BUTTERY SWEET SHORTBREAD

S'MORES CRUNCH BAR
GRAHAM CRACKER BUTTER CAKE | MILK CHOCOLATE MOUSSE
FIRE ROASTED MARSHMALLOW

THREE-COURSE MENU
\$65 PER PERSON

T. Cook's

DINNER

Three - Course Menu "The Lerida"

| starter - please choose one |

CHEESE RAVIOLI
PARMESAN | FORAGED MUSHROOMS

LOBSTER BISQUE
POACHED LOBSTER | CRÈME FRAÎCHE | CHIVE

BABY GREEN SALAD
APPLE | CROW'S DAIRY CHEVRE | SPICED PECANS
DRIED CRANBERRIES | APPLE CIDER VINAIGRETTE

LITTLE GEM SALAD
BACON | BLUE CHEESE | RED ONION | EASTER EGG RADISH
CASHEWS | FRESH HERBS | RANCH BUTTERMILK DRESSING

| choice of entrée - please choose three |

SCOTTISH SALMON
CORN SUCCOTASH | BABY POTATOES
CELERY | RED BELL PEPPER | CELERY ROOT PUREE
CHIMICHURRI | FRISEE | CHARRED LEMON DRESSING

MARY'S CHICKEN
LEMON CREAM | ORZO
MADEIRA CHICKEN JUS | BROCCOLINI | PICKLED HERBS

SLOW BRAISED BEEF SHORT RIB
POLENTA | CHIMICHURRI | BABY CARROTS | BLACK GARLIC DEMI
ARUGULA | PICKLED SHALLOT | CHILI CRISP

BOLOGNESE
HOUSE SPAGHETTI | HERBED RICOTTA | PARMESAN | BASIL

VEGAN BOLOGNESE
PARMESAN | CASHEW RICOTTA | BASIL

| choice of dessert |

APPLE PIE CHEESECAKE
SPICED CIDER CHEESECAKE | CINNAMON APPLES
BUTTERY SWEET SHORTBREAD

S'MORES CRUNCH BAR
GRAHAM CRACKER BUTTER CAKE | MILK CHOCOLATE MOUSSE
FIRE ROASTED MARSHMALLOW

THREE-COURSE MENU
\$100 PER PERSON

Three - Course Menu "The Huebra"

| starter - please choose one |

CHEESE RAVIOLI
PARMESAN | FORAGED MUSHROOMS

LOBSTER BISQUE
POACHED LOBSTER | CRÈME FRAÎCHE | CHIVE

BABY GREEN SALAD
APPLE | CROW'S DAIRY CHEVRE | SPICED PECANS
DRIED CRANBERRIES | APPLE CIDER VINAIGRETTE

LITTLE GEM SALAD
BACON | BLUE CHEESE | RED ONION | EASTER EGG RADISH
CASHEWS | FRESH HERBS | RANCH BUTTERMILK DRESSING

| choice of entrée - please choose three |

COPPER STATE RESERVE TENDERLOIN
CARAMELIZED ONION JAM | ASPARAGUS
GARLIC SMASHED POTATOES | BORDELAISE

SEASONAL FRESH FISH OR SCOTTISH SALMON
CORN SUCCOTASH | BABY POTATOES
CELERY | RED BELL PEPPER | CELERY ROOT PUREE
CHIMICHURRI | FRISEE | CHARRED LEMON DRESSING

MARY'S CHICKEN
LEMON CREAM | ORZO
MADEIRA CHICKEN JUS | BROCCOLINI | PICKLED HERBS

SLOW BRAISED BEEF SHORT RIB
POLENTA | CHIMICHURRI | BABY CARROTS | BLACK GARLIC DEMI
ARUGULA | PICKLED SHALLOT | CHILI CRISP

PORCINI PAPPARDELLE
CARAMELIZED ONION | HERBED TRUFFLE FONDUTA | SPINACH
FORAGE MUSHROOMS | WATERCRESS | PECORINO

VEGAN BOLOGNESE
PARMESAN | CASHEW RICOTTA | BASIL

| choice of dessert |

APPLE PIE CHEESECAKE
SPICED CIDER CHEESECAKE | CINNAMON APPLES
BUTTERY SWEET SHORTBREAD

S'MORES CRUNCH BAR
GRAHAM CRACKER BUTTER CAKE | MILK CHOCOLATE MOUSSE
FIRE ROASTED MARSHMALLOW

THREE-COURSE MENU
\$120 PER PERSON

T. Cook's

DINNER

Four - Course Menu "The Sevilla"

| *starter - please choose one* |

CHEESE RAVIOLI

PARMESAN | FORAGED MUSHROOMS

LOBSTER BISQUE

POACHED LOBSTER | CRÈME FRAÎCHE | CHIVE

GARLIC CREAM MUSHROOM CHEESE RAVIOLI

PARMESAN | ARUGULA | MUSHROOMS

| *salad- please choose three* |

BABY GREEN SALAD

APPLE | CROW'S DAIRY CHEVRE | SPICED PECANS
DRIED CRANBERRIES | APPLE CIDER VINAIGRETTE

ROMAINE CAESAR SALAD

BABY HEIRLOOM TOMATO | PARMESAN | FOCACCIA CROUTONS
HOUSE CAESAR DRESSING | FRESH HERBS

LITTLE GEM SALAD

BACON | BLUE CHEESE | RED ONION | EASTER EGG RADISH | CASHEWS
FRESH HERBS | HOUSE BUTTERMILK RANCH DRESSING

| *choice of entrée - please choose three* |

SCOTTISH SALMON

CORN SUCCOTASH | BABY POTATOES
CELERY | RED BELL PEPPER | CELERY ROOT PUREE
CHIMICHURRI | FRISEE | CHARRED LEMON DRESSING

MARY'S CHICKEN

LEMON CREAM | ORZO
MADEIRA CHICKEN JUS | BROCCOLINI | PICKLED HERBS

SLOW BRAISED BEEF SHORT RIB

POLENTA | CHIMICHURRI | BABY CARROTS | BLACK GARLIC DEMI
ARUGULA | PICKLED SHALLOT | CHILI CRISP

PORCINI PAPPARDELLE

CARAMELIZED ONION | HERBED TRUFFLE FONDUTA | SPINACH
FORAGED MUSHROOMS | WATERCRESS | PECORINO

VEGAN BOLOGNESE

PARMESAN | CASHEW RICOTTA | BASIL

| *choice of dessert* |

APPLE PIE CHEESECAKE

SPICED CIDER CHEESECAKE | CINNAMON APPLES
BUTTERY SWEET SHORTBREAD

S'MORES CRUNCH BAR

GRAHAM CRACKER BUTTER CAKE | MILK CHOCOLATE MOUSSE
FIRE ROASTED MARSHMALLOW

FOUR-COURSE MENU
\$125 PER PERSON

Four - Course Menu "The Valencia"

| *starter - please choose one* |

CHEESE RAVIOLI

PARMESAN | FORAGED MUSHROOMS

LOBSTER BISQUE

POACHED LOBSTER | CRÈME FRAÎCHE | CHIVE

GARLIC CREAM MUSHROOM CHEESE RAVIOLI

PARMESAN | ARUGULA | MUSHROOMS

| *salad- please choose three* |

BABY GREEN SALAD

APPLE | CROW'S DAIRY CHEVRE | SPICED PECANS
DRIED CRANBERRIES | APPLE CIDER VINAIGRETTE

ROMAINE CAESAR SALAD

BABY HEIRLOOM TOMATO | PARMESAN | FOCACCIA CROUTONS
HOUSE CAESAR DRESSING | FRESH HERBS

LITTLE GEM SALAD

BACON | BLUE CHEESE | RED ONION | EASTER EGG RADISH | CASHEWS
FRESH HERBS | HOUSE BUTTERMILK RANCH DRESSING

| *choice of entrée - please choose three* |

COPPER STATE RESERVE TENDERLOIN

CARAMELIZED ONION JAM | ASPARAGUS
GARLIC SMASHED POTATOES | BORDELAISE

SEASONAL FRESH FISH OR SCOTTISH SALMON

CORN SUCCOTASH | BABY POTATOES
CELERY | RED BELL PEPPER | CELERY ROOT PUREE
CHIMICHURRI | FRISEE | CHARRED LEMON DRESSING

MARY'S CHICKEN

LEMON CREAM | ORZO
MADEIRA CHICKEN JUS | BROCCOLINI | PICKLED HERBS

SLOW BRAISED BEEF SHORT RIB

POLENTA | CHIMICHURRI | BABY CARROTS | BLACK GARLIC DEMI
ARUGULA | PICKLED SHALLOT | CHILI CRISP

PORCINI PAPPARDELLE

CARAMELIZED ONION | HERBED TRUFFLE FONDUTA | SPINACH
FORAGED MUSHROOMS | WATERCRESS | PECORINO

VEGAN BOLOGNESE

PARMESAN | CASHEW RICOTTA | BASIL

| *choice of dessert* |

APPLE PIE CHEESECAKE

SPICED CIDER CHEESECAKE | CINNAMON APPLES
BUTTERY SWEET SHORTBREAD

S'MORES CRUNCH BAR

GRAHAM CRACKER BUTTER CAKE | MILK CHOCOLATE MOUSSE
FIRE ROASTED MARSHMALLOW

FOUR-COURSE MENU
\$145 PER PERSON

T. Cook's

UPGRADES

AVAILABLE FOR BRUNCH OR DINNER

ADD 3 SEASONALLY INSPIRED HORS D'OEUVRES \$26.00 PER PERSON

ADD 4 SEASONALLY INSPIRED HORS D'OEUVRES \$34.00 PER PERSON

ADD 5 SEASONALLY INSPIRED HORS D'OEUVRES \$42.00 PER PERSON

| Cold |

WATERMELON CUBES • MINT | AGED BALSAMIC 

VEGAN MOZZARELLA • TOMATO CHUTNEY | HERB POLENTA

CANAPÉ OF GRILLED VEGETABLES • ARUGULA PESTO

CROW'S DAIRY GOAT CHEESE • GRILLED CIABATTA CROSTINI | SUN-DRIED TOMATO

SKEWER OF PROSCIUTTO • ARTICHOKE | MANCHEGO | OLIVE 

SOUTHWEST BEEF TENDERLOIN • BLUE CORN PANCAKE

AHI TUNA TACOS • MANGO-GINGER SALSA

SMOKED SALMON • POTATO GALETTE | CHIVE CRÈME FRAÎCHE

LOBSTER MEDALLION • ROASTED VEGETABLES

| Hot |

AVOCADO EGG ROLLS • SWEET CHILI SAUCE

MUSHROOM & TRUFFLE RISOTTO WHEEL


VEGETABLE SPRING ROLL • CHINESE HOT MUSTARD

ANTIPASTO SPRING ROLL • MARINARA SAUCE

SHOTS OF TOMATO BISQUE • TRUFFLED GRILLED CHEESE

SPICY CHICKEN AND BLACK BEAN IN PHYLLO

PETITE CRAB BEIGNET • HARISSA CHIVE AIOLI

BACON WRAPPED MEDJOOL DATES • HERB GOAT CHEESE FILLING 

PULLED PORK EMPANADA • GREEN CHILI SALSA

MINI SPANISH CHORIZAO AREPA • AVOCADO SALSA

MINI CUBAN • PICKLE RELISH

THAI CHICKEN SATAY • THAI PEANUT SAUCE

KOFTA KABOB • TADZHIK SAUCE | COCONUT SHRIMP | THAI CHILI SAUCE

PANCETTA WRAPPED SCALLOPS • APRICOT CHUTNEY 

SHORT RIB & FONTINA PANINI • MUSTARD AIOLI

MENU PRICES DO NOT INCLUDE ALCOHOL. ALL MENUS ARE SUBJECT TO A 24% SERVICE CHARGE AND AN 8.6% TAX.
TAXES AND SERVICE CHARGES ARE SUBJECT TO CHANGE

CONTAINS (OR MAY CONTAIN) RAW OR UNCOOKED INGREDIENTS. RAW OR UNCOOKED MEATS, POULTRY, SEAFOOD,
SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.

TO PROVIDE OUR GUESTS WITH THE FRESHEST INGREDIENTS AND MOST EXCEPTIONAL DINING EXPERIENCE, ALL
MENUS ARE SEASONAL AND SUBJECT TO CHANGE WITHOUT NOTICE

ADDITIONAL INFORMATION

TABLESIDE WINE SERVICE HIGHLY SUGGESTED WITH EVENTS OF 8 OR GREATER.

GLUTEN-FREE, VEGETARIAN AND VEGAN OPTIONS AVAILABLE UPON REQUEST.

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WHAT DOES A FOOD & BEVERAGE MINIMUM CONSIST OF?

A FOOD & BEVERAGE MINIMUM GOES TOWARDS ANY FOOD AND BEVERAGE SPENDING FOR YOUR EVENT. SHOULD THE MINIMUM NOT BE MET, THE REMAINING AMOUNT WILL BE ADDED TO YOUR FINAL BILL. PLEASE KEEP IN MIND THAT MINIMUMS VARY ON THE DAY OF THE WEEK, TIME OF YEAR, SPACE REQUESTED AND GROUP SIZE.

WHEN DO I SUBMIT MY MENU SELECTIONS?

PLEASE SUBMIT YOUR MENU AND WINE SELECTIONS TWO WEEKS PRIOR TO YOUR EVENT. THIS WILL ENSURE ANY AND ALL PRODUCT IS ORDERED AND DELIVERED ON TIME.

WHEN DO I PROVIDE MY FINAL GUEST COUNT?

A GUARANTEED FINAL ATTENDANCE MUST BE RECEIVED FROM THE CATERING OFFICE BY 12:00 NOON TEN WORKING DAYS PRIOR TO THE COMMENCEMENT OF THE FUNCTION. IF A GUARANTEE IS NOT GIVEN TO THIS OFFICE BY THIS DEADLINE, THE ESTIMATED ATTENDANCE INDICATED ON THE CONTRACT WILL AUTOMATICALLY BECOME THE GUARANTEE, AND CHARGES WILL BE BASED ON THAT NUMBER. THE GUARANTEE COUNT CANNOT BE LOWERED, AND CHARGES WILL BE MADE ACCORDINGLY.

WHAT HAPPENS IF I CANCEL MY EVENT?

IN THE EVENT THE GROUP CANCELS, THE GROUP SHALL PAY LIQUIDATED DAMAGES IN THE AMOUNT CALCULATED AS FOLLOWS. FROM CONTRACT SIGNING UP TO 10 DAYS PRIOR TO EVENT DATE, SEVENTY-FIVE PERCENT (75%) OF FOOD AND BEVERAGE REVENUE COMMITMENT & ROOM RENTAL WILL BE DUE AT THE TIME OF CANCELLATION. WITHIN 10 BUSINESS DAYS OF THE EVENT DATE, ONE-HUNDRED PERCENT (100%) OF FOOD AND BEVERAGE REVENUE COMMITMENT & ROOM RENTAL AT THE TIME OF CANCELLATION. ALL CANCELLATIONS WILL INCLUDE APPLICABLE TAXES.

WHAT HAPPENS IF I BOOK A PATIO EVENT AND IT RAINS?

ALTHOUGH WE LIVE IN MOSTLY SUNSHINE YEAR ROUND, THE OCCASIONAL RAIN DOES OCCUR. IF THE WEATHER IS NOT COOPERATING, WE TRY OUR BEST TO RELOCATE YOUR EVENT TO ANOTHER LOCATION ON THE RESORT PROPERTY.

HOW DOES FINAL PAYMENT WORK?

A DEPOSIT OF 25% OF THE FOOD AND BEVERAGE MINIMUM IS REQUIRED AT CONTRACT SIGNING. FULL ESTIMATED CHARGES ARE DUE 10 DAYS PRIOR TO EVENT DATE. A PREPAYMENT ESTIMATE WILL BE PROVIDED PRIOR TO FULL PREPAYMENT WHICH WILL INCLUDE ALL F&B CHARGES, SERVICE CHARGE AND TAXES. ON THE NIGHT OF THE EVENT WE WILL PRESENT ONE CHECK TO COLLECT A SIGNATURE.

