

events by Marriott



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crafted for you

Camelback Inn, A JW Marriott Resort & Spa

5402 East Lincoln Drive | Scottsdale | Arizona 85253

www.camelbackinn.com

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480-948-1700 | www.camelbackinn.com

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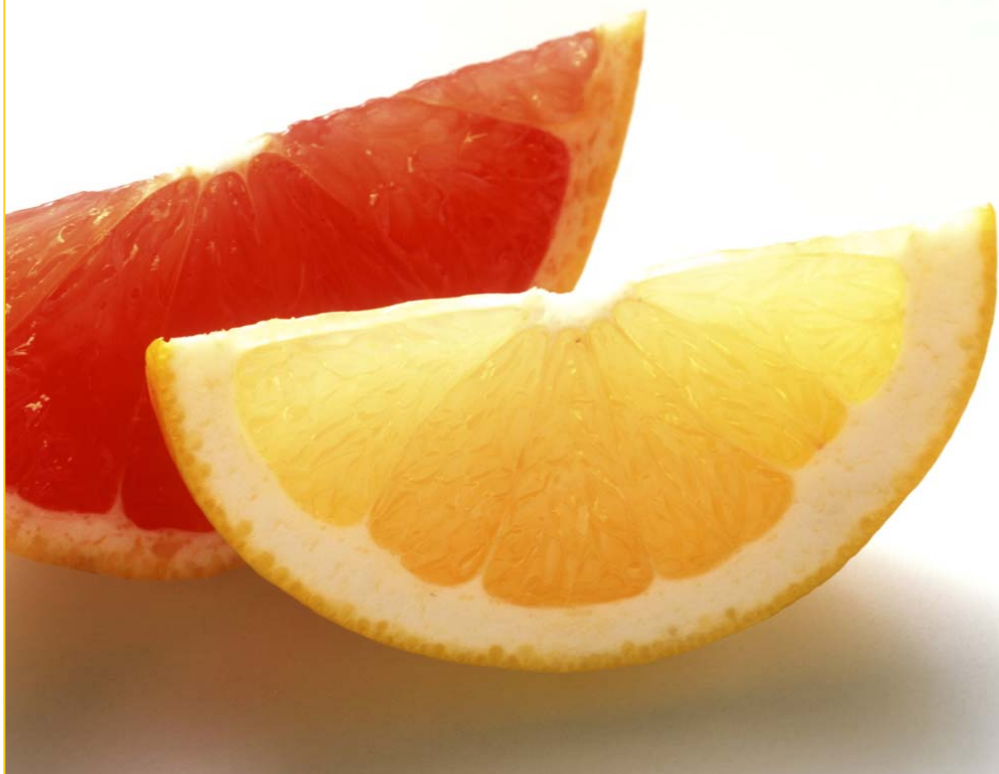
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Camelback Inn Continental

morning | \$22.00

Fresh Squeezed Orange Juice and Chilled Juices

Camelback Inn Pastries and Muffins

English Muffins

Preserves, Peanut Butter, Honey and Butter

Oatmeal with Brown Sugar and Raisins

Breakfast Cereals

Starbucks® and Starbucks® Decaffeinated Coffee

A Selection of Taylors of Harrogate® Tea

Skim and Low Fat Milk

A Fee of \$3.00 per person will be added for a seated continental breakfast

Buffets open over 2 hours are subject to a surcharge based on: Per Gallon, Per Dozen and Per Person on all Applicable Items

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Paradise Valley Continental

morning | \$30.00

Fresh Squeezed Orange Juice and Chilled Juices

Camelback Inn Pastries and Muffins

English Muffins

Seasonal Fruit and Berries

Preserves, Peanut Butter, Honey and Butter

Display of Bagels with Whipped Cream Cheese

Hard Boiled Eggs

Breakfast Cereals

Starbucks® and Starbucks® Decaffeinated Coffee

A Selection of Taylors of Harrogate® Tea

Skim and Low Fat Milk

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Four Peaks Continental

morning | \$34.00

Fresh Squeezed Orange Juice and Chilled Juices

Camelback Inn Pastries and Muffins

English Muffins

Preserves, Peanut Butter, Honey and Butter

Seasonal Fruit and Berries

Breakfast Burrito with Salsa Casera

Display of Bagels with Whipped Cream Cheese

Hard Boiled Eggs

Breakfast Cereals

Starbucks ® and Starbucks ® Decaffeinated Coffee

A Selection of Taylors of Harrogate ® Tea

Skim and Low Fat Milk

A Fee of \$3.00 per person will be added for a seated continental breakfast

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Brulee French Toast

plated | \$30.00

Fresh Squeezed Orange Juice
and Chilled Juices

Crème Brulee Battered Toast,
Crusted with Corn Flakes

Vermont Maple Syrup and
Caramelized Bananas

Smoked Bacon

Camelback Inn Pastries

Preserves, Honey and Butter

Starbucks® and Starbucks®
Decaffeinated Coffee

A Selection of Taylors of
Harrogate® Tea

The Sonoran

plated | \$32.00

Fresh Squeezed Orange Juice
and Chilled Juices

Scrambled Eggs with White
Cheddar Potato Pancake

Jalapeno Bacon

Seasonal Fruit

Camelback Inn Pastries

Preserves, Honey and Butter

Starbucks® and Starbucks®
Decaffeinated Coffee

A Selection of Taylors of
Harrogate® Tea



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Egg White Vegetable Frittata

plated | \$30.00

Cranberry Juice

Open Faced Omelet

With Grilled Mushrooms,
Spinach, Shallots and Fennel

Served with Tomato Basil Relish

Camelback Inn Pastries

Preserves, Honey and Butter

Starbucks® and Starbucks®
Decaffeinated Coffee

A Selection of Taylors of
Harrogate® Tea

Four Corners Omelet

plated | \$33.00

Fresh Squeezed Orange Juice

Omelet with Pepper Jack,
Cheddar, Smoked Mozzarella
and Swiss Cheese

British Bangers

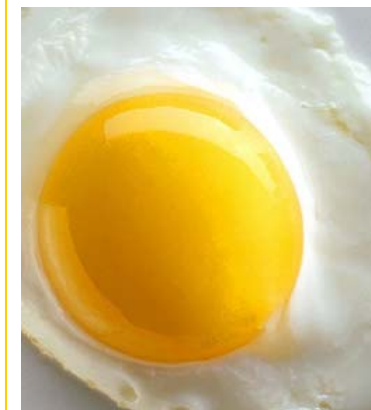
Breakfast Potatoes with Peppers
and Onions

Camelback Inn Pastries, Muffins
and Croissants

Preserves, Honey and Butter

Starbucks® and Starbucks®
Decaffeinated Coffee

A Selection of Taylors of
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Desert Sunrise Buffet

[> plated](#) [> buffet](#)

buffet | \$39.00

Fresh Squeezed Orange Juice and Chilled Juices

Seasonal Fruit and Berries

Camelback Inn Pastries and Muffins

English Muffins

Display of Bagels with Whipped Cream Cheese

Preserves, Peanut Butter, Honey and Butter

Oatmeal with Brown Sugar and Raisins

Breakfast Cereals with Skim and Low Fat Milk

Individual Yogurts

Scrambled Eggs with Vine Ripe Tomatoes and Green Onions

Omelets (Made to Order) Egg Beaters and Whole Eggs

Diced Ham, Crumbled Bacon, Diced Smoked Turkey, Roasted Green Chiles, Onions,

Mushrooms, Bell Peppers, Salsa, Tomatoes, Jalapeno Peppers, Cheddar, Swiss, and

Jack Cheeses

Maple Pepper Bacon, Pork Sausage and Roasted Red Skin Potatoes

Starbucks ® and Starbucks ® Decaffeinated Coffee

A Selection of Taylors of Harrogate ® Tea

(1) Chef attendant required per 75 guests at \$150.00

A minimum of 40 guests is required or a \$5.00 per person fee will be incurred

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The Sonoran Breakfast Buffet

> **plated** > **buffet**

buffet | \$40.00

Chilled Juice Shooters

Seasonal Fruit and Berries

Camelback Inn Pastries and Muffins

English Muffins

Display of Bagels with Whipped Cream Cheese

Preserves, Peanut Butter, Honey and Butter

Oatmeal with Brown Sugar and Raisins

Breakfast Cereals with Skim and Low Fat Milk

Granola, Sliced Bananas and Nuts

Individual Yogurts

Scrambled Eggs Benedict with Grilled Ham and Hollandaise Sauce

Smoked Bacon, Chicken Jalapeno Sausage and Breakfast Potatoes

With Caramelized Onions and Peppers

Scrambled Eggs Served Huevos Rancheros Style

Baracho Beans, Queso Fresco, Salsa Casera, Guacamole and

Warm Flour Tortillas

Scrambled Egg Beaters

Starbucks® and Starbucks® Decaffeinated Coffee

A Selection of Taylors of Harrogate® Tea

A minimum of 40 guests is required or a \$5.00 per person fee will be incurred

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The Southwest Buffet

buffet | \$38.00

Fresh Squeezed Orange Juice and Chilled Juices

Season Melon and Whole Fruit

Camelback Inn Pastries, Coffee Cake and Muffins

Display of Bagels with Whipped Cream Cheese

Preserves, Peanut Butter, Honey and Butter

Breakfast Cereals with Skim and Low Fat Milk

Individual Yogurts

Blueberry Sour Cream Pancakes

Vermont Maple Syrup and Whipped Butter

Machaca Beef with Corn and Flour Tortillas

Herb Roasted Red Skin Potato Wedges

Chilaquiles con Huevos

Layers of Scrambled Eggs, Refried Beans, Corn Tortillas, Menonita Cheese
and Chiles with Salsa Casera

Starbucks® and Starbucks® Decaffeinated Coffee

A Selection of Taylors of Harrogate® Tea

(1) Chef attendant required per 75 guests at \$150.00

A minimum of 40 guests is required or a \$5.00 per person fee will be incurred

Buffets open over 2 hours are subject to a surcharge based on: Per Gallon, Per Dozen
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Breakfast Enhancements

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Southwest Breakfast Burritos served with Salsa	\$7.50 each
Breakfast Club Sandwich:	\$7.50 each
English Muffin, Maple Pepper Bacon, Scrambled Eggs and jack cheese	
Ham and Cheese Turnover	\$7.50 each
Spinach and Three Cheese Quiche	\$8.00 each
Quiche Loraine	\$8.00 each
Egg Beaters/Egg Whites	\$6.50 per person
British Bangers (2 per person)	\$6.50 per person
Maple Pepper Bacon	\$6.00 per person
Chicken Jalapeno Sausage(2 per person)	\$6.50 per person
Breakfast Charcuterie:	\$16.00 per person
Mortella, Cappicola, Proscuitto, Peppered Sausage	
Peppered Salami, White Cheddar, Jarlsberg and Hard Cheese	
Smoothies made to order	\$ 4.50Each
	\$75.00 per attendant



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Breakfast Enhancements

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Continued

- Omelets made to order \$12.00 per person
Diced Ham, Crumbled Bacon, Diced Smoked Turkey
Roasted Green Chiles, Onions, Tomatoes, Mushrooms
Bell Peppers, Salsa, and Jalapeno Peppers. Cheddar
Swiss and Jack Cheeses
(One chef attendant required per 75 guests @ \$150.00)
- Smoked Salmon \$15.00 per person
Sliced Tomatoes, Onions, Capers, Whipped Cream
Cheese with Toasted Bagels and Pumpernickel Bread



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DELIGHT

- muffins
- juices
- nuts
- popcorn
- pretzels
- cakes
- soda
- cappuccino

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A la Carte

Beverages

Taylors of Harrogate ® Tea

\$78.00 per gallon

Starbucks ® Regular and Decaffeinated Coffee

\$78.00 per gallon

Starbucks ® Iced Frappuccinos - Vanilla, Mocha and Coffee

\$4.50 each

Freshly Squeezed Orange and Grapefruit Juices

\$39.00 per half gallon

Apple, Tomato, Cranberry and V-8 Juices

\$26.00 per half gallon

Nantucket Nectars and Juices

\$4.75 each

Half Pints of Milk - Low Fat, 2% and Chocolate

\$3.50 each



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A la Carte

Beverages continued

Assorted Soft Drinks \$4.25 each

Spring and Mineral Water \$4.75 each

Republic ® of Tea – Assorted Flavors \$4.75 each

Arizona Iced Tea ® – Lemon and Raspberry \$4.75 each

Arnold Palmer – Refreshing Combination of Lemonade and Iced Tea \$78.00 per gallon

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A la Carte

Bakery Selections

Assorted Pastries
\$50.00 per dozen

Freshly Baked Muffins
\$50.00 per dozen

Low Fat Lemon-Poppy Seed Muffins
\$50.00 per dozen

Assorted Bagels and Cream Cheese
\$54.00 per dozen

White or Dark Chocolate Biscotti
\$4.00 each

Cranberry or Chocolate Chip Scones
\$54.00 per dozen

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A la Carte

Bakery Selections continued

Inn-Baked Cookies – Chocolate Chip, Peanut Butter, Sugar, White Chocolate Macadamia Nut and Oatmeal with Dried Currant
\$50.00 per dozen

Inn Baked Brownies – Chocolate and Blonde
\$50.00 per dozen

7-Layer, Peanut Butter, Apricot and Date Bars
\$50.00 per dozen

Churros and Sopapillas with Cinnamon Honey
\$48.00 per dozen

Limonchello or Chocolate Marble Pound Cake
\$50.00 per dozen

Triple Chocolate Kisses (Cookies)
\$42.00 per dozen

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Enhancements

Assorted Granola Bars	\$3.00 each
Individual Flavored Yogurts	\$3.75 each
Seasonal Fresh Fruit with Honey Yogurt	\$9.00 per person
Seasonal Whole Fruit	\$2.75 each
 Spa Protein Bars	\$50.00 per dozen
Fresh Fruit Kabobs with Mango Puree	\$54.00 per dozen
Soft Pretzels with Country Mustard	\$54.00 per dozen
Cheese filled Pretzels	\$54.00 per dozen
Haagen-Dazs and Dove Bars	\$4.00 each
Fresh Frozen Fruit Bars	\$4.00 each
Assorted Candy Bars	\$28.00 per dozen
 Fancy Mixed Nuts	\$20.00 per pound
Individual Bags of Cashews & Peanuts	\$3.50 each
Individual Bags of Kettle Chips and Pretzels	\$2.50 each
Individual Bags of Cheez-its®	\$2.50 each
Tortilla Chips, Fresh Salsa and Spicy Guacamole	\$8.00 per person

 These items have been selected to meet the diverse dietary needs of our guests. Your Catering/Event Manager will be happy to answer any questions you may have.

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Enhancements

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Individual Bags of Fresh Popped Pop Corn	\$2.50 each
Individual Bags of Yogurt Covered Raisins	\$3.00 each
Chocolate Bark – Milk Chocolate Bark with Hazelnuts and Figs,	\$50.00 per pound
Dark Chocolate Bark with Pecans and Sundried Apricots,	\$50.00 per pound
White Chocolate Bark with Cranberry and Chili Pepper (serves 16, made by the pound)	\$50.00 per pound
Chocolate Fountain	\$450.00
Pound Cake, Marshmallows , Graham Crackers, Pineapple, Strawberries and Bananas	\$4.50 per person

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The Spa

break | \$20.00

Sprouts Protein Bars

Lemon Bars

Seasonal fruit with Honey Yogurt

Cottage Cheese

Bran Muffins and Banana Bread

Banana and Strawberry

Smoothies

Ginger, Beet and Apple Juice,
Carrot Juice, Fresh Orange Juice
and Grapefruit Juice

Bottled Waters

Starbucks® Regular and
Decaffeinated Coffee

Taylors of Harrogate® Tea

(\$75.00 station attendant per 50
guests)

Horned Owl

break | \$24.00

Whole Seasonal fruit

Assorted Charcuterie:
Mortadella, Cappellica,
Prosciutto, Peppered Sausage,
Peppered Salami, White
Cheddar, Jarlsberg
and Hard Cheese

Individual Bags of Roasted
Peanuts

Assorted Poore Brothers Potato
Chips

Thomas Kemper Sodas

Starbucks® Regular and
Decaffeinated Coffee

Taylors of Harrogate® Tea



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The Market

break | \$20.00

Vegetable Crudités with
Bleu Cheese Dip

Warm Spinach and Artichoke Dip
Tortilla Chips, Lavosh and Baguettes

Chicken Mango Wraps

Tomato, Mozzarella and Basil
with Queen Creek Olive Oil

Starbucks® Regular and
Decaffeinated Coffee

Taylor's of Harrogate® Tea

Cookies and Cream

break | \$14.50

Oversized Cookies

Haagen Dazs® & Dove Bars®

Iced Cold Milk

Starbucks® Regular and
Decaffeinated Coffee

Taylor's of Harrogate® Tea

Soft Drinks & Bottled Waters



Chocoholics

break | \$18.50

Brownies & Blondies

Chocolate Chunk Cookies

White and Dark Chocolate
Fondue with Fresh Fruit and
Marbled Pound Cake

Chocolate Covered Pretzels

Reese's® Cups, Hershey's® Bars
and Peanut M&M's®

Iced Cold Milk & Hot Chocolate

continued

Starbucks® Regular and
Decaffeinated Coffee

Taylor's of Harrogate® Tea

Soft Drinks & Bottled Waters

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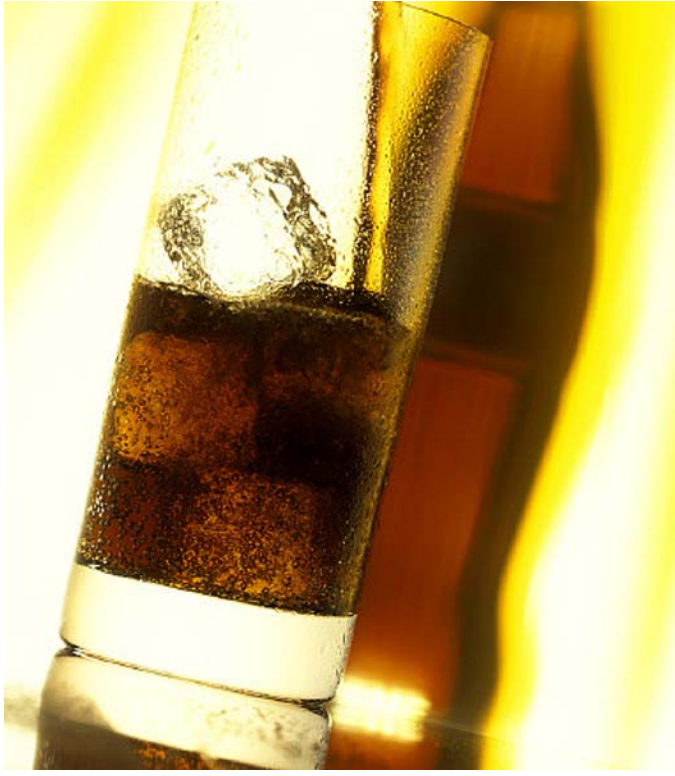
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Thirsty Camel

break | \$10.00

Starbucks® Regular and
Decaffeinated Coffee

Taylor's of Harrogate® Tea

Prickly Pear Lemonade

Soft Drinks & Bottled Waters

Old Fashion

break | \$14.00

Ice Creams to include:

Ice Cream Sandwiches, Klondike® Bars,
Creamsicles® and Nutty Buddies®

Snyders® Pretzels

Yogurt Covered Raisins

Soft Drinks & Bottled Waters

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Soups

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Soup du Jour

Golden Gazpacho with Crème Fraiche

Tortilla Soup with Pepper Jack Cheese
and Avocado

Smoked Mushroom Chowder En Croute

Lobster Bisque En Croute

Minestrone

Smoked Cheddar Potato

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included in menu price

Imperial: Chocolate Mousse, vanilla crème brulee, almond joconde with wood grain décor and vanilla sponge

Vanilla Bourbon: Tahitian vanilla bean mousse. Two layers of sponge saturated with vanilla syrup. Lined with along sponge

Sacher: Flourless chocolate cake topped with chocolate glaze

Ballade: Bavarian crème and chocolate mousse surrounded by ladyfinger topped with chocolate shavings

Chocolate Orange: Two layers of chocolate sponge soaked with orange curacao syrup and layered with a semi-sweet chocolate sabayon and a fresh orange mousse

Opera: Layers of thin almond sponge soaked with espresso, filled with Ganache and coffee butter cream

Marquise Au Chocolat: Bitter-sweet chocolate mousse with two layers of chocolate sponge. Soaked with kirsch syrup, top glaze chocolate mirror

New York Cheesecake

Raspberry Swirl Cheesecake

Carrot Cake



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Salads

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Caesar: Crisp Romaine, Shredded Pecorino Romano and Croutons, Traditional Caesar Dressing

Chilled Iceberg: Marinated Teardrop Tomato, Bleu Cheese Crumbles and Smoked Bacon, Buttermilk Dressing

Greek Salad: Hearts of Romaine, Kalamata Olives, Sundried Tomatoes, Artichoke Hearts, Cucumber and Red Onion, Lemon Oregano Vinaigrette

Spinach Salad: Cremini Mushrooms, Candied Pecans, Roasted Beets, Sweet Corn, Goat Cheese Crumbles and Red Wine Shallot Vinaigrette

Boston Bibb Wedge: Tomatoes, Mozzarella, Cucumber and Balsamic Vinaigrette

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Roast Chicken Breast

plated | \$35.00

Rolls, Butter, Choice of Soup or Salad, Dessert and Coffee Service

Fork Mashed Potatoes

Roasted Root Vegetables

Rosemary Demi Glace

*Red Bird Farms Organic Chicken Breast additional \$3.00

Grilled Chicken Lettuce Wrap

plated | \$33.00

Rolls, Butter, Choice of Soup or Salad, Dessert and Coffee Service

Citrus Chicken

Grilled Portobello and Avocado in a Bibb Lettuce Cup

Summer Cucumber Salad

Lemon Sole

plated | \$37.00

Rolls, Butter, Choice of Soup or Salad, Dessert and Coffee Service

Vegetable Cous Cous

Charred Tomato and Olive Coulis

Miso Glazed Salmon

enhancements | \$38.00

Rolls, Butter, Choice of Soup or Salad, Dessert and Coffee Service

Baby Bok Choy

Steamed Rice

Miso Lemongrass Broth



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Petite Black Angus Filet

plated | \$46.00

Rolls, Butter, Choice of Soup or Salad, Dessert and Coffee Service

Artichoke Mashed Potatoes

Seasonal Vegetables

Red Wine Demi Glace and Portobello Relish



Flat Iron Steak

plated | \$42.00

Rolls, Butter, Choice of Soup or Salad, Dessert and Coffee Service

Dauphinoise Potatoes

Seasonal Vegetables

Cippolini Onion Jam



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Cold Plated Salads

lunch

Rolls, Butter, Choice of Soup or Salad, Dessert and Coffee Service

Grilled Chicken Breast

with Chopped Romaine, Roasted Tomato, Hearts of Palm, Grilled Balsamic Red Onion and Herb Croutons with Creamy Garlic Dressing

\$35.00

Filet of Salmon

with Chopped Baby Spinach, Red Onion, Orange Supremes Bell Pepper and Cremini Mushrooms

Citrus Vinaigrette

\$36.00

Grilled Shrimp

with Chopped Butter Lettuce, Radicchio, Cucumber, Tomato, Artichoke Hearts, Feta cheese and Kalamata Olives, Lemon Oregano Vinaigrette

\$38.00

Flat Iron Steak

with Iceberg Lettuce, Romaine, Bleu Cheese Crumbles Portobello Mushrooms and Roasted Bell Peppers

Roasted Shallot Vinaigrette

\$39.00

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Wraps

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All are served with Soup or Salad and Dessert
(also available as Box Lunch)

Chicken Caesar Salad Wrap:
Grilled Chicken, Chopped Romaine,
Pecorino Romano Cheese, Roasted Red
Pepper, Classic Caesar Dressing in a Flour
Tortilla
\$33.00

Pastrami, Turkey and Black Forest Ham:
Maple Peppers Bacon, Lettuce, Tomato,
Mayonnaise in a Red Pepper Wrap
\$33.00

Grilled Vegetable and Spinach Wrap:
Asparagus, Bell Peppers, Squash, Zucchini
Onion, Portobello Mushroom, Chopped
Spinach and Creamy Balsamic Dressing in a
Spinach Tortilla
\$33.00

Vietnamese Chicken Summer Roll:
Soy Ginger Chicken, Bean Thread Noodles
Cabbage, Water Chestnuts, Bean Sprouts
Citrus Ponzu Sauce in Rice Paper
\$33.00 (not available for box lunch)

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Box Lunches

lunch

All are served with Cold Salad, Whole Fruit Potato Chips, Dessert & Beverage

Blackened Chicken and Avocado with Swiss Cheese, Maple Pepper Bacon, Lettuce, Tomato, Sprouts, Honey Mustard on Stone Ground Wheat Bread
\$33.00

Peppered Turkey Pastrami and Mozzarella with Roasted Bell Peppers, Tomato, Onion and Spicy Dijon Mustard on Sourdough Baguette
\$33.00

Black Forest Ham and French Brie with Grilled Asparagus, Grapes and Spicy Dijon Mustard on Crusty Dark Rye
\$33.00

Grilled Vegetables and Buffalo Mozzarella with Asparagus, Bell Peppers, Squash Zucchini, Portobello and Onion Topped with Sprouts and Pesto Mayonnaise on Garlic Ciabatta
\$33.00

Boars Head Roast Beef with Pommeroy Mustard Spread, Wine Ripened Tomato and Cheddar Cheese on Ciabatta Bread
\$33.00

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Backyard Cookout

buffet | \$42.00

Southwest Rolls

Vine-Ripe Tomato Salad

Cole Slaw

Red Skin Potato Salad

Chopped Salad

Buttermilk Fried Chicken

Braised Pork Sliders served on Miniature Hamburger Buns

From the Grill:

Angus Hamburgers, Hebrew National All Beef Hotdogs

Vegetarian Garden Burgers

(with chef attendant)

Onion Kaiser Rolls, Hamburger and Hot Dog Buns

Maple Pepper Bacon, Lettuce, Tomato, Dice Onion

Pickle Relish, Swiss, Provolone, Cheddar, American

Havarti and Muenster Cheeses. Ketchup, Mayonnaise

Yellow and Stone Ground Mustard

Apple and Pecan Pies with Vanilla Bean Ice Cream,

Blackberry Up Side Down Cake, Sliced Watermelon

Starbucks® Regular and Decaffeinated Coffee, Taylors

of Harrogate® Tea, Iced Tea

One chef attendant required per 75 guests at \$150.00

Price increase of \$7.00 if minimum of 50 guests is not reached

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Deli Market

buffet | \$42.00

Soup from the Chef's Kettle
Bread Sticks and Butter
Kettle Chips

Iceberg Lettuce Wedge with Peppercream and Italian Dressing

Albacore Tuna Salad, Vine-Ripe Tomato Salad with Feta Cheese, Seasonal Fruit Salad, Cole Slaw and Deviled Eggs

Boars Head ® Platters
Top Round, Country Ham, Salami, Turkey Breast
Corned Beef and Peppered Turkey Pastrami

Swiss, Provolone, Cheddar, American
Havarti and Muenster Cheeses

House made Gardinara
Pickled Vegetables & Peppers

Tomatoes, Onions, Lettuce, Relishes,
Creamy Horseradish, Mayonnaise
and Whole Grain Mustard

Focaccia, Cibatta, Marble Rye
and Pumpnickel Breads

A Selection of Desserts

Starbucks ® Regular and Decaffeinated Coffee,
Taylors of Harrogate ® Tea, Iced Tea

Price increase of \$7.00 if minimum of 50 guests is not reached

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Fajita Fest

buffet | \$45.00

Chicken Tortilla Soup
with Fried Tortilla Strips, Red Onion and Cotilla Cheese

White Corn Tortilla Chips
Salsa Casera, Salsa Verde, Habanera Salsa and Guacamole

Watermelon and Jalapeño Salad

Tijuana Caesar Salad

Cheese Enchiladas

Pork Tamales

Beef and Grilled Chicken Fajitas
Warm Flour and Corn Tortillas
Shredded Lettuce, Jalapenos, Salsa Casera, Salsa Verdi,
Habanera Salsa, Guacamole, Tomatoes, Sour Cream,
Pico de Gallo, Cilantro and Cheddar Cheese

Rancho Beans
Barrera Rice

Leche Flan, Rice Pudding, Pina Colada Cake
and Chocolate Fondue

Starbucks® Regular and Decaffeinated Coffee, Taylors of
Harrogate® Tea, Iced Tea

Price increase of \$7.00 if minimum of 50 guests is not reached



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Little Italy

buffet | \$44.00

White Bean Soup with Smoked Ham

Garlic Knots

Caesar Salad

Slow Roasted Tomatoes with Garlic and Cracked Pepper and Fresh Mozzarella Cured with Extra Virgin Olive Oil

Marinated Artichoke Hearts

Roasted Red and Yellow Peppers

Provolone, Parmesan Reggiano and Smoked Mozzarella Cheeses

Salami, Parma Ham, Sopresetta and Mortadella

Baked Ziti Bolognese

Roasted Cremini Mushrooms with Fennel and Shallots

Chicken Cacciatore

Tiramisu, Cherry Almond Cake, Cannoli's and Lemon Cheesecake

Starbucks® Regular and Decaffeinated Coffee, Taylors of Harrogate® Tea, Iced Tea

Price increase of \$7.00 if minimum of 50 guests is not reached



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Cold Hor D'oeuvres

reception

Grilled Sonoran Chicken Summer Roll
Parma Proscuitto Wrapped Asparagus Spears
Fresh Strawberry with Whipped Brie and Cashews
Sugar Snap Pea with Herbed Goat Cheese
Boursin Cheese, Cherry Tomato on Foccacia
Parmesan Vegetable Napoleon Tower

\$5.50

Antipasto on French Baguette
Ahi Tuna with Slivered Ginger & Wasabi Caviar
Tequila Cured Salmon on Wheat Toast
Seared Beef with Horseradish Cream on Marble Rye
Salmon Nicoise Canapé
Tomato Mozzarella Stack on Toasted Foccacia

\$6.00

Miso Glazed Sesame Shrimp with Sweet Chili Garlic
on Rice Crisps
Smoked Duck Breast, Port Wine & Red Cabbage
Peppercorn Crusted Lamb Loin with Garlic Tomato Jam
Ahi with Black Peppercorn Tuile

\$7.00

(All Hor D'oeuvres are priced by the piece and are sold in increments of 25 pieces)

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Hot Hor D'oeuvres

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Sesame Chicken Tenders with Honey Mustard
Wild Mushroom & Walnut Pate a Choux
Bleu Cheese & Red Wine Pear Pillows
Buffalo Chicken Spring Roll
Feta and Sundried Tomato Phyllo Rolls

\$5.50

Majool Dates with Bleu Cheese Wrapped in Bacon
Teriyaki Beef Satay
Tandoori Chicken Satay
Buffalo Chicken and Mozzarella Purse
Chipotle Tenderloin Churrasco Skewer

\$6.00

Crab Stuffed Prawns
Jumbo Coconut Crusted Shrimp
with Sweet Chili Garlic Sauce
Dungeness Crab Cakes with Remoulade Sauce
Lobster and Brie Quesadilla

\$7.00

(All Hor D'oeuvres are priced by the piece and are sold in increments of 25 pieces)

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Reception Enhancers

"Guest Served" figures are intended as guidelines for supplementing existing food orders



Domestic and Imported Cheese Display

A Variety of 5 Specialty Cheeses, Fig Jam and Quince Paste with French Baguettes, Crostini and Lavosh
\$12.00 per person

Baked French Brie en Croute

Raspberries and Crusty Bread
(approximately 50 guests)
\$175.00

Warm Rachlette Cheese

with Rustic Sour Dough Bread
(approximately 25 guests)
\$150.00

Seasonal Fruit and Berries

\$9.00 per person

Individual Vegetable Crudités

Carrots, Sugar Snap Peas, Red and Yellow Bell Peppers, Asparagus and Zucchini
Spinach with Toasted Onion and Chipotle Ranch Dips
\$8.50 per person

Reception Enhancers continued

"Guest Served" figures are intended as guidelines for supplementing existing food orders

Mashed Potato Bar

Garlic Mashed Yukon Gold Potato and Mashed Sweet Potato served with Sour Cream, Cheddar Cheese, Crispy Bacon, Broccoli, Bleu Cheese Crumbles, Roasted Mushrooms, Green Onions and Veal Reduction

\$14.00 per person

Grilled Antipasti

Bell Peppers, Artichokes, Asparagus
Roasted Button and Shiitake Mushrooms
Marinated Olives, Salami, Pruscutto
Provolone and Fresh Mozzarella Cheese

\$16.00 per person

Garlic Bruschettas

Served with Tomato Artichoke Relish, Kalamata Olive and Rosemary Tapenade and Sautéed Shiitake Mushrooms with Shallot

\$10.00 per person



White Corn Tortilla Chips

Salsa Casera, Salsa Verdi, Habanero Salsa and Guacamole

\$8.00 per person

Dry Snacks

Cajun Trail Mix, Honey Mustard Pretzels and Oriental Mix

\$7.50 per person

Queso Fundido

White Corn Tortilla Chips

\$12.00 per person

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Reception Enhancers continued

Desserts

An assortment of mini desserts to include:

Orange Cappuccino Mouse, Banana Bailey's Dark Chocolate Pyramid, Pecan Diamonds, Fruit Tarts and Cannoli's (4 pieces total per person)
\$16.00 per person

Specialty Coffee Service

Starbucks ® Coffee with Licorice Buttons, Chocolate Chips, Cinnamon Sticks, Sugar Cubes Whipped Cream and Orange Zest in Grand Marnier ®
\$9.00 per person

Ice Carvings

Enhance Your Reception with a Custom Ice Carving. Let our Chef be creative with a Custom Designed Ice Carving to Promote Your Theme or Company Event
\$375.00 per block



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Culinary Action Stations

"Guest Served" figures are intended as guidelines for supplementing existing food orders

Guacamole Station

Fresh Avocado, Cilantro, Lime, Jalapeños and Pomegranate Seeds
Prepared by a Chef and Served with Pico de Gallo, Queso Fresco and Tortilla Chips
\$14.00 per person

Steak Diane

Classic Steak Diane Mignonettes of Beef with Classic Diane Sauce
\$22.00 per person

Chicken Saltimbocca

Sautéed Chicken Breast with Proscuitto and Sage Lemon Cream Reduction
\$16.50 per person

Sautéed Wild Mushroom and Shrimp Vol-au-Vent

Wild Mushrooms in a Demi-Glace and Shrimp Scampi Style offered in a Puff Pastry
\$18.00 per person

(All stations require one Chef per 75 guests at \$150.00 each)

Culinary Action Stations Continued

"Guest Served" figures are intended as guidelines for supplementing existing food orders

Creamy Risotto Station

Tomato, Basil and Parmesan Reggiano
\$15.00 per person

Fajita Station

Carved Skirt Steak and Grilled Chicken Fajitas with Guacamole, Pico de Gallo, Salsa Casera Salsa Verde, Habanero Salsa, Lime Wedges, Cilantro and Warm Flour and Corn Tortillas
\$18.00 per person

Shrimp Scampi

Sautéed with Garlic Herbs, Chardonnay and Fresh Lemon
\$19.50 per person
(based on 3 pieces per person)

Pasta Bar

Gnocchi with Garlic Sundried Tomatoes and Basil
Cappelletti Pasta with Artichokes, Wild Mushrooms and Spinach in a Marsala Cream Sauce
Parmesan Reggiano Cheese, Red Pepper Flakes
Garlic Bruschettas and Baguettes
\$20.00 per person

(All stations require one Chef per 75 guests at \$150.00 each)

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Culinary Action Stations Continued

Sushi Station

California Roll, Spicy Tuna Roll and Unagi (Eel) Roll, Hamachi (Yellow Fin) Roll Display, Maguro Sliced Tuna Sashimi
Prepared to order.

Served with Pickled Ginger, Wasabi and Soy Sauce
\$25.00 per person
(based on 4 pieces/person)

Stir-Fry Shrimp

Prepared in Spicy Peanut Sauce with Sweet-n-Sour Vegetable Salad

\$19.50 per person
(based on 3 shrimp per person)

Black Angus Filet Medallions

Sautéed and finished with Classic Marriott Steak Butter

\$22.00 per person
(based on 2 pieces per person)



(All stations require one Chef per 75 guests at \$150.00 each)

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Carving Stations

"Guest Served" figures are intended as guidelines for supplementing existing food orders

Roasted Beef Tenderloin

Portobello Mushroom Relish with Cabernet Demi Béarnaise and Whole Grain Mustard with Crusty Small Rolls
(approximately 20 guests, requires two Chefs)
\$375.00

Dry-Rubbed and Hot Smoked Prime Rib

Served with Creamy Horseradish, Au Jus Silver Dollar Rolls
(approximately 30 guests)
\$350.00

Wasabi Smoked Salmon

With Dill Mustard and Garlic Ciabatta Rolls
(approximately 25 guests)
\$250.00

Whole Roasted Turkey Breast

With Orange Cranberry Sauce, Mayonnaise and Mustard with Petite Whole Grain Rolls
(approximately 40 guests)
\$275.00

(All stations require one Chef per 75 guests at \$150.00 each)

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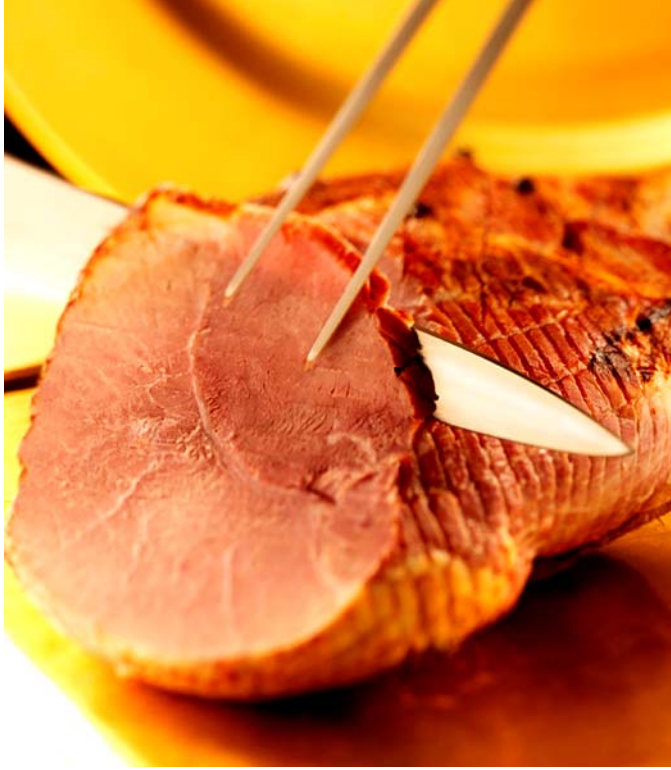
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Carving Stations Continued

"Guest Served" figures are intended as guidelines for supplementing existing food orders

Bone-In Ham

Slow Oven Roasted with Maple Glaze

Served with Honey Mustard and Silver Dollar Rolls

(approximately 50 guests)

\$250.00

Canadian Peameal Bacon

With Cheddar Biscuits and Chipotle Aioli

(approximately 25 guests)

\$200.00

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- scallops
- filet
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- desserts
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Lake Pleasant

plated dinner | \$88.00

Fresh Sourdough Baguettes
Rosemary Lavosh
Signature Camel Butter

Five Onion Soup En Croute

Boston Bibb, Radicchio, Apple,
Pancetta, Crumbled Roquefort Bleu
Cheese and Candied Walnuts
with Sherry Vinaigrette

Pan Seared Chilean Sea Bass
with Ivory Lentils and Root Vegetables in
a Saffron Broth

Vanilla Bourbon: Tahitian Vanilla Bean
Mousse. Two layers of Sponge Saturated
with Vanilla Syrup

Starbucks® Coffee, A Selection of
Taylors of Harrogate® Tea
Licorice Buttons, Chocolate Chips,
Cinnamon Sticks, Sugar Cubes,
Whipped Cream and Orange Zest in
Grand Marnier®

Belgian Chocolate Truffles

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Queen Creek

plated dinner | \$82.00

Potato Rolls
Red Chili Lavosh
Signature Camel Butter

Classic Jumbo Shrimp Cocktail
Jumbo Shrimp, Cocktail Sauce and Lime Wedge

Arugula Chopped Salad
Cucumber, Tomato, Red Onion, Radish Sprouts,
Pumpkin Seeds and Avocado
with White Balsamic Vinaigrette

Red Bird Farms Organic Chicken Breast Stuffed with
Spinach, Prosciutto, Sundried Tomato
and Fontina Cheese
Roasted Chicken and Rosemary Jus

Mashed Garlic Red Bliss Potatoes

Ballade: Bavarian Crème and Chocolate Mousse
surrounded by Ladyfinger topped with Chocolate
Shavings

Starbucks® Coffee, A Selection of Taylors of
Harrogate® Tea
Licorice Buttons, Chocolate Chips, Cinnamon
Sticks, Sugar Cubes, Whipped Cream and Orange
Zest in Grand Marnier®

Belgian Chocolate Truffles

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Kingman

plated dinner | \$89.00

Rosemary Garlic Lavosh
Rustic Cibatta Rolls
Signature Camel Butter

Wild Mushroom Ragout
Over Soft Polenta topped with Shaved Parmesan

Caesar Salad

Lemon Chicken Breast
and Pancetta wrapped Shrimp
Cauliflower Mash
with Chardonnay Vin Blanc

Chocolate Orange: Two layers of Chocolate
Sponge soaked with Orange Curacao Syrup and
layered with a Semi-Sweet Chocolate Sabayon
and a Fresh Orange Mousse

Starbucks® Coffee, A Selection of Taylors of
Harrogate® Tea

Licorice Buttons, Chocolate Chips, Cinnamon
Sticks, Sugar Cubes, Whipped Cream and Orange
Zest in Grand Marnier®

Belgian Chocolate Truffles

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Grand Canyon

plated dinner | \$98.00

Pesto Tomato Focaccia
Whole Wheat Rolls
Signature Camel Butter

Lobster Bisque En Croute

Classic BLT Wedge
Iceberg Lettuce Wedge, Bacon, Tomatoes
Bleu Cheese Crumbles and Cucumber
Buttermilk Ranch Dressing

Bone In Filet with Classic Marriott Steak Butter
Fingerling Potatoes
Roasted Vegetables

Sacher: Flourless Chocolate Cake topped with
Chocolate Glaze

Starbucks® Coffee, A Selection of Taylors of
Harrogate® Tea

Licorice Buttons, Chocolate Chips, Cinnamon
Sticks, Sugar Cubes, Whipped Cream and Orange
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Flagstaff

plated dinner | \$87.00

Petite Pan
Parmesan Lavosh
Signature Camel Butter

Crab Bisque and Jumbo Lump Crab Cake

Taste of the Mediterranean
Baby Romaine Lettuce with Roma Tomatoes
Feta Cheese, Kalamata Olives, Cucumber,
Artichoke Hearts and Red Onion
Sherry Vinaigrette

Braised Short Rib
Truffled Soft Polenta
Haricot Verts

Opera: Layers of Thin Almond Sponge Soaked with
Espresso, filled with Ganache and Coffee Butter
Cream

Starbucks® Coffee, A Selection of Taylors of
Harrogate® Tea
Licorice Buttons, Chocolate Chips, Cinnamon
Sticks, Sugar Cubes, Whipped Cream and Orange
Zest in Grand Marnier®

Belgian Chocolate Truffles

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Sedona

plated dinner | \$115.00

Rustic Ciabatta Loaves
Crispy Garlic Parmesan Sticks
Signature Camel Butter

Ahi Tuna Tartare Timbale

Frisee, Watercress, Romaine and Iceberg Lettuce
with Pancetta, Poached Eggs and Tarragon
Champagne Vinaigrette

Black Angus Filet and Lobster Tail with Herb Butter
Fingerling Potatoes
Baby Asparagus

Imperial: Chocolate Mousse, Vanilla Crème Brulee,
Almond Loconde with wood Grain Décor and
Vanilla Sponge

Starbucks® Coffee, A Selection of Taylors of
Harrogate® Tea

Licorice Buttons, Chocolate Chips, Cinnamon
Sticks, Sugar Cubes, Whipped Cream and Orange
Zest in Grand Marnier®

Belgian Chocolate Truffles

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Four Corners

plated dinner | \$106.00

Organic Wheat Loaves
Roquefort Focaccia
Signature Camel Butter

King Crab Cocktail

Radicchio and Spinach with Asian Pears
Candied Pecans and Cambozola Cheese
Pomegranate Dressing

Osso Buco

Dauphinoise Potatoes

Marquise Au Chocolat: Bitter-sweet Chocolate
Mousse with two layers of Chocolate Sponge.
Soaked with Kirsch Syrup, Top Glaze Chocolate
Mirror

Starbucks® Coffee, A Selection of Taylors of
Harrogate® Tea

Licorice Buttons, Chocolate Chips, Cinnamon
Sticks, Sugar Cubes, Whipped Cream and Orange
Zest in Grand Marnier®

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Mummy Mountain Cookout

dinner buffet | \$85.00 per person

Reception

Queso Fundido, Skewered Carne Asada, Salsa Casera, Salsa Verde Habanera Salsa, Guacamole and Tortilla Chips
\$14.00 per person

Dinner Buffet

Corn and Jalapeño Muffins
Sourdough Rolls
Whipped Butter

Lettuce Wedges, Crisp Bacon, Bleu Cheese Crumbles, Baby Tomatoes, Mushrooms and Onions
Sherry Vinaigrette and Buttermilk Ranch Dressing

Roasted Root Vegetable Salad
Potato Salad
Country Slaw

Baked Potatoes with Bacon, Sour Cream, Green Onions
Cheddar Cheese and Butter
BBQ Pinto Beans

From the Grill

10 oz. Dry Aged Black Angus New York Strip Steaks
Barbecued Chicken

Warm Deep Dish Apple Pie with Vanilla Ice Cream
Warm Chocolate Chip Brownies
Starbucks® Coffee, and Taylors of Harrogate® Tea

Requires Three chef attendants per 100 guests at \$150.00.

Price increase of \$10.00 if minimum of 75 guests is not reached



Add for an additional \$5.00 per person

Barbequed Baby Back Ribs
Grilled Portobello Mushrooms
Pulled Pork Sliders
Red Trout Cowboy Pouch

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Cowboy Cook-Out

dinner buffet | \$115.00

Rustic Country Rolls
Cornbread Skillet
Whipped Butter

Chopped Salad
Iceberg Lettuce, Romaine, Spring Mix with Cucumber
Tomatoes, Red Onion and Radish Sprouts
White Balsamic Vinaigrette

Jicama-Cilantro Salad
Cucumber Tomato Salad

Marinated Grilled Vegetables

From the Grill

16 oz T-Bone
Chili Rubbed Chicken Breast
Grilled Jumbo Shrimp Skewers
(3 per skewer)
Cowboy Salmon Pouch

Sautéed Cremini Mushrooms
Cob Corn

Baked Potatoes with Bacon, Sour Cream, Green Onions
Cheddar Cheese and Butter

S'mores: Chocolate Squares, Marshmallows and
Graham Crackers Pecan Pie, Peach Cobbler, Vanilla
Bean Ice Cream. Starbucks® Coffee, and Taylors of
Harrogate® Tea

Requires five chef attendants per 100 guests at \$150.00.
Price increase of \$10.00 if minimum of 75 guests is not reached

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Mexican Buffet

dinner buffet | \$84.00

Tijuana Caesar Salad

Roasted Tomatoes with Manchego Cheese

Jicama, Roasted Cactus and Corn Salad

Baja Shrimp Cocktail

White Tortilla Chips with Guacamole

Salsa Casera, Salsa Verde, Habanero Salsa
and Warm Chile Con Queso

Cheese Enchiladas

Red Chili Braised Pork

Taco Station

Beef, Chicken and Shrimp served with Pico de Gallo, Shredded Cabbage, Guacamole, Sour Cream, Salsa Casera, Salsa Verde, Habanero Salsa and Taco Shells

Rita's Leche Flan

Sweet Potato Empanadas and Tres Leches Cake

Starbucks® Coffee, and Taylors of Harrogate® Tea

Requires one chef attendant per 100 guests at \$150.00.

Price increase of \$10.00 if minimum of 75 guests is not reached



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Italian Buffet

dinner buffet | \$90.00

Mixed Arugula and Heats of Romaine Salad
Aged Sherry Dressing and Balsamic Vinaigrette

Antipasto Display

Imported Salami and Cheeses, Olives Fresh Mozzarella
with Olive Oil, Basil and Red Pepper Flakes, Marinated
Artichoke Hearts and Grilled Vegetables

Crusty Italian Rolls, Olive Bread and Rosemary Focaccia

Eggplant Caponata

Vine Ripened Tomato Salad with Cold Press Extra Virgin
Olive Oil and Fresh Basil

Chicken Piccata
(with chef attendant)

Seafood Cioppino

Veal Marsala
(with chef attendant)

Baked Ziti with Rock Shrimp, Oven-Dried Tomatoes,
Proscuitto, Garlic, Basil and Olive Oil

Roasted Root Vegetables

Raspberry Pistachio and Mascarpone Mousse
Chocolate Tartufo

Starbucks ® Coffee, and Taylors of Harrogate ® Tea

Requires two chef attendants per 100 guests at \$150.00.

Price increase of \$10.00 if minimum of 75 guests is not reached



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Camelback Inn Buffet

dinner buffet | \$85.00

Sourdough, Whole Grain Rolls and Focaccia
Butter

BLT Wedge Salad

Iceberg Lettuce Wedge, Avocado, Bacon, Tomato
Bleu Cheese Crumbles and Buttermilk Ranch Dressing

Carving Stations

Dry Rubbed Prime Rib, Au Jus and Creamy Horseradish
Roasted Turkey Breast with Turkey Jus and Cranberry Relish

Mashed Potato Bar

Garlic Mashed Yukon Gold Potato and Mashed Sweet Potato
served with Sour Cream, Cheddar Cheese, Crispy Bacon
Broccoli, Bleu Cheese Crumbles, Roasted Mushrooms
Green Onions and Veal Reduction

Baked Macaroni and Cheese

Season Vegetables

Raspberry Ganache Tartlets, Banana Cream Pies, Brandied
Cherry Frangipane Diamonds and Flan Tart Millanaise

Starbucks® Coffee, and Taylors of Harrogate® Tea

Requires two chef attendants per 100 guests at \$150.00.

Price increase of \$10.00 if minimum of 75 guests is not reached



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Grilled Expedition

dinner buffet | \$118.00

Cornbread Muffins and Rolls
Signature Camel Butter

Pesole Soup

Mixed Greens

Cucumbers, Carrots, Onions, Tomato, Corn and Radishes with White Balsamic Vinaigrette and Buttermilk Ranch Dressing

Sweet and Spicy Cucumber Salad

Artichoke and Grilled Asparagus Salad

Grilled Bone in Filet with Portobello Relish
(with chef attendant)

Grilled Chicken Breast served with Roasted Apple Demi
(with Chef attendant)

Grilled Fresh Catch with Pico de Gallo

Carved Grilled Lamb Chops with Jalapeño Mint Jelly
(with chef attendant)

Yukon Gold Whipped Potatoes

Grilled Vegetables

Strawberry Shortcake, Cherry Cobbler with Vanilla Bean Ice Cream
and Assorted Mini Pastries

Starbucks® Coffee, and Taylors of Harrogate® Tea

Requires three chef attendants per 100 guests at \$150.00.

Price increase of \$10.00 if minimum of 75 guests is not reached



Camelback Inn, A JW Marriott Resort & Spa

5402 East Lincoln Drive | Scottsdale | Arizona 85254

480-948-1700 | www.camelbackinn.com

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Champagne and Sparkling Wines

Jacobs Creek, Australia	
Sparkling Chardonnay/Pinot Noir	\$38
Mumm Cuvee Napa	\$41
Gloria Ferrer, Blanc de Noir, California	\$45
Veuve Clicquot, Yellow Label, France	\$90

Selected White Wines

Chateau St. Michelle, Riesling, Washington State	\$32
Murphy Goode, Fume Blanc, Sonoma	\$38
White Haven, Sauvignon Blanc, New Zealand	\$42
Luna, Pinot Grigio, Napa	\$43

Chardonnay

Beringer Vineyards, Founders Estate, Napa	\$38
Villa Mt. Eden, Grand Reserve, Napa	\$42
Franciscan, Napa	\$44
Sonoma Cutrer, Russian River, Napa	\$48

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Pinot Noir

Estancia, Monterey	\$41
Erath, Oregon	\$46
Calera, Central Coast, California	\$59

Merlot

Beringer, Founders Estate, Napa	\$38
Oberon, Napa	\$51
Robert Mondavi, Napa	\$56
Ferrari – Carano, Sonoma	\$58

Cabernet Sauvignon

Beringer, Founders Estate, Napa	\$38
Alexander Valley, Napa	\$46
Simi, Sonoma	\$55
Markham, Napa	\$58
Franciscan Winery, Napa	\$60

Other Red Wines

Spellbound, Petite Syrah, California	\$39
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Hosted Bar

premium selections | \$7.50 per drink

J&B Scotch

Gordon's Gin

Jim Beam Bourbon

Stolichnaya Vodka

Bacardi Light Rum

Seagram's VO Blended

Canadian Club Whiskey

Jose Cuervo Traditional

Korbel Brandy

Beringer Founders Estate Chardonnay, Cabernet Sauvignon and Merlot | \$38.00 per bottle

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Hosted Bar

[top shelf selections](#) | \$8.50 per drink

Dewars Scotch

Tanqueray 10 Gin

Jack Daniels Bourbon

Kettle One Vodka

Captain Morgan Rum

Seagram's VO Blended

Sauza Hornitos Reposado Tequila

Courvoisier V5 Brandy

Franciscan Chardonnay | \$44.00 per bottle

Markham Cabernet Sauvignon | \$58.00 per bottle

Oberon Merlot | \$51.00 per bottle

Erath Pinot Noir | \$46.00 per bottle

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All Bar Set-Ups Include

Domestic Beer	\$5.50 each
Imported Beer	\$6.00 each
Micro-Brewery Beer	\$6.50 each
Premium Wine	\$38.00 bottle
Top Shelf Wine	\$44 / \$58 bottle
Champagne	\$41.00 bottle
Soft Drinks	\$4.25 each
Bottled Water	\$4.75 each

Beer

Domestic

Bud Light
Coors Light

Imported

Heineken
Corona
Stella Artois

Micro-Brewery Beers

Fat Tire, Amber Ale

Cordials

Kahlua, Bailey's, Frangelico, Grand Marnier
Amaretto and Sambuca

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No-Host Bar

Premium Brands	\$8.00 each
Top Shelf Brands	\$9.00 each
Domestic Beer	\$6.00 each
Imported Beer	\$6.50 each
Micro-Brewery Beer	\$7.00 each
Premium Wine	\$10.00 each
Top Shelf Wine	\$12.00 each
Champagne	\$10.00 each
Soft Drinks	\$4.75 each
Bottled Water	\$5.25 each

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Prickly Pear Lemonade



Martini Bar |
\$12.00 each

Absolut, Absolut Citron, Stolichnaya, Ketel One
Gordon's, Tanqueray 10 and Bombay Sapphire
with Assorted Condiments

Margarita Station |
\$11.00 each

Sauza Conmemorativo, Patron Silver,
Corazon Anejo and Cabo Wabo Blanco

Cordials |
\$8.75 each

Kahlua, Bailey's Irish Cream, Frangelico,
Grand Marnier, Amaretto Di Saronno
and Sambuca Romana

Premium Cigars |
\$14.00 each and up

Arturo Fuente, Monte Cristo and Macanudo

Sangria

\$78.00 per gallon

\$110.00 per gallon

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Fit for You Coffee Break Selections

Healthy Snacks

Atkins Advantage S' mores Bars \$4.50 each
Calories: 220
Cholesterol: 0
Total Carbs: 26

Nutri Grain Cereal Bars \$3.50 each
Calories: 140
Cholesterol: 0
Total Carbs: 27

Nature Valley Granola Bars
Peanut Butter or Oats 'N' Honey \$3.50 each
Calories: 90
Cholesterol: 0
Total Carbs: 15

Roasted Mixed Nuts \$18.00 per pound
Calories: 190
Cholesterol: 0
Total Carbs: 6

Beverages

Diet Soft Drinks \$3.75 each

Assorted Mineral Waters \$4.50 each

Unsweetened Tea (Low Carb) \$4.50 each

Regular Coffee, Decaffeinated
Coffee and Tea Service \$78.00 per gallon



These items have been selected to meet the diverse dietary needs of our guests. Your server will be happy to answer any questions you may have. Consuming raw or under cooked meats, seafood, poultry, shellfish or eggs may increase your risk of food borne illness.

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Fit for You Breakfast

The following selections may be used as a Buffet Enhancement or as a Plated Entrée.

Carb Conscious Sausage and Cheddar Frittata

breakfast | \$27.00

Open Faced Omelet with Grilled Sausage, Green Onions and Cheddar Cheese Served with Grilled Tomatoes

Calories: 810
Cholesterol: 1095
Total Carbs: 8

Low Fat/Low Cholesterol Bowl of Cut Fresh Fruit

breakfast | \$12.00

Cantaloupe, Honey Dew, Watermelon, Strawberries, Blueberries and Kiwi

Calories: 20
Cholesterol: 0
Total Carbs: 380

Carb Conscious/Low Cholesterol Egg White Vegetable Frittata

breakfast | \$25.00

Open Faced Omelet with Grilled Mushrooms, Spinach, Shallots and Fennel Served with Tomato Basil Relish

Calories: 360
Cholesterol: 0
Total Carbs: 20.7

Low Cholesterol Crunchy Grilled French Toast

breakfast | \$23.00

Healthy Whole Wheat Bread Dipped in Crunchy Corn Flakes Topped with Sliced Strawberries and Bananas Served with Light Country Maple Syrup

Calories: 560
Cholesterol: 0
Total Carbs: 123

Beverages

Diet Soft Drinks	\$3.75 each
Assorted Mineral Waters	\$4.50 each
Unsweetened Tea (Low Carb)	\$4.50 each
Regular Coffee, Decaffeinated	
Coffee and Tea Service	\$78.00 per gallon



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Fit for You Lunch

The following selections may be used as a Buffet Enhancement or as a Plated Entrée.

Carb Conscious/Low Cholesterol Charmoula Glazed Swordfish

lunch | \$29.50

Served atop Israeli Cous Cous with Red Onion, Fennel and Tangy Lemon Vinaigrette

Calories: 640
Cholesterol: 65
Total Carbs: 22



Low Cholesterol/Low Fat Salad of Yellow Lentils and Rock Shrimp

lunch | \$28.50

Calories: 370
Cholesterol: 170
Total Carbs: 39.8

Carb Conscious/Low Cholesterol Pan Seared Lemon Sole

lunch | \$29.50

With Fine Herbs in Lemon Vinaigrette
Romesco and Tomato Confit

Calories: 1050
Cholesterol: 80
Total Carbs: 15

Beverages

Diet Soft Drinks	\$3.75 each
Assorted Mineral Waters	\$4.50 each
Unsweetened Tea (Low Carb)	\$4.50 each
Regular Coffee, Decaffeinated	
Coffee and Tea Service	\$78.00 per gallon

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Fit for You Boxed Lunches

Carb Conscious Chef Salad

boxed lunch | \$30.00

Tossed Salad with Roasted Turkey, Ham, Swiss Cheese and Hard Boiled Egg with Balsamic Vinaigrette
Whole Fresh Fruit
Bag of Baked Chips
Rolled Oat and Dried Fruit Bar

Calories: 455
Total Carbs: 11

Carb Conscious Grilled Chicken Sandwich

boxed lunch | \$30.00

On a Rustic Rosemary Roll
Whole Fresh Fruit
Bag of Baked Chips
Rolled Oat and Dried Fruit Bar

Calories: 523
Total Carbs: 19

Beverages

Diet Soft Drinks	Included
Assorted Mineral Waters	Included
Unsweetened Tea (Low Carb)	\$4.50 each
Regular Coffee, Decaffeinated	
Coffee and Tea Service	\$78.00 per gallon

These items have been selected to meet the diverse dietary needs of our guests. Your server will be happy to answer any questions you may have. Consuming raw or under cooked meats, seafood, poultry, shellfish or eggs may increase your risk of food borne illness.

Prices are per person. A customary 22% taxable service charge and sales tax will be added to prices

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Fit for You Action Stations and Hors d'Oeuvres

Carb Conscious / Low Cholesterol / Low Fat Thai Inspired Seared Ahi Station*

reception | \$14.50 per person

Seared Ahi Tuna with Papaya Salad and Sweet Lime Chili Sauce

Calories: 160
Cholesterol: 40
Total Carbs: 8

Carb Conscious / Low Cholesterol / Low Fat Gazpacho Station*

reception | \$8.00 per person

Crab Salad with Peppers and Micro-Greens Resting on a Baked Crouton and Served atop Golden Gazpacho

Calories: 120
Cholesterol: 10
Total Carbs: 15

*All Stations Come Alive with a Chef in Uniform at \$150.00 per Chef



Cold Hors d'Oeuvres

Low Cholesterol/Low Fat Mediterranean Spiced Olives
\$4.75 Per Person

Calories: 95
Cholesterol: 0
Total Carbs: 12

Hot Hors d'Oeuvres

Carb Conscious Citrus Chicken Skewers \$5.00 Per Piece

Calories: 77
Cholesterol: 0
Total Carbs: 12

Beverages

Diet Soft Drinks	\$3.75 each
Assorted Mineral Waters	\$4.50 each
Unsweetened Tea (Low Carb)	\$4.50 each
Regular Coffee, Decaffeinated	
Coffee and Tea Service	\$78.00 per gallon

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Fit for You Dinner Appetizer Selections



Carb Conscious / Low Cholesterol Asparagus Salad with Shaved Fennel, Pecorino and Lemon-Basil Vinaigrette

appetizer | \$7.50

Fresh Bibb Lettuce Topped with Blanched Asparagus, Grape Tomatoes and Pecorino Cheese with Lemon-Basil Vinaigrette

Calories: 190
Cholesterol: 5
Total Carbs: 11

Carb Conscious / Low Cholesterol / Low Fat Thai Inspired Seared Ahi Tuna

appetizer | \$11.00

Seared Ahi Tuna with Papaya Salad and Sweet Lime Chili Sauce

Calories: 160
Cholesterol: 40
Total Carbs: 8



Carb Conscious / Low Cholesterol / Low Fat Golden Gazpacho with Crab Salad

appetizer | \$9.95

Crab Salad with Peppers and Micro-Greens Resting on a Baked Crouton Served atop Golden Gazpacho

Calories: 120
Cholesterol: 10
Total Carbs: 15

Beverages

Diet Soft Drinks	\$3.75 each
Assorted Mineral Waters	\$4.50 each
Unsweetened Tea (Low Carb)	\$4.50 each
Regular Coffee, Decaffeinated	
Coffee and Tea Service	\$78.00 per gallon

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Fit for You Dinner

The following selections may be used as a Buffet Enhancement or as a Plated Entrée.

Low Fat / Low Cholesterol Miso Glazed Salmon with Lemongrass Broth

dinner | \$62.00

With Baby Bok Choy and Lemongrass Spears Served with Steamed Rice

Calories: 750

Cholesterol: 50

Total Carbs; 118

Carb Conscious / Low Cholesterol Seared Grouper with Tomato Fumet

dinner | \$64.00

With Broccoli Rabe and Roasted Fingerling Potatoes

Calories: 720

Cholesterol: 65

Total Carbs; 24

Carb Conscious Porcini Crusted New York Steak

dinner | \$74.00

With Bleu Cheese Spinach Au Gratin and Charred Vidalia Onion Arugula Salad

Calories: 750

Cholesterol: 50

Total Carbs; 118



Beverages

Diet Soft Drinks	\$3.75 each
Assorted Mineral Waters	\$4.50 each
Unsweetened Tea (Low Carb)	\$4.50 each
Regular Coffee, Decaffeinated Coffee and Tea Service	\$78.00 per gallon

These items have been selected to meet the diverse dietary needs of our guests. Your server will be happy to answer any questions you may have. Consuming raw or under cooked meats, seafood, poultry, shellfish or eggs may increase your risk of food borne illness.

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General Information

Our printed menus are for general reference. Our Catering staff will be happy to propose customized menus to meet your specific needs. All prices listed are subject to change. Menu prices will be confirmed by your Catering Manager.

Guarantee

Guarantees are required for all catered food and beverage events. Final attendance must be confirmed three business days in advance, or the expected number will be used. This number will be your guarantee and is not subject to reduction. However, increases in guarantees may be accepted up to twenty-four hours prior to the function, subject to product availability. We will set and prepare food for 3% over the guarantee.

Decorations

Arrangements for floral centerpieces, special props and entertainment may be made through the Catering department. All decorations must meet with the approval of the Paradise Valley Fire Department, i.e. smoke machine, candles, etc. The hotel will not permit the affixing of any items to the walls or ceiling of rooms unless written approval is given by the Catering department.

Security

The hotel may require Security Officers for certain events. Only hotel approved Security firms may be used.

List available upon request.

Signage

In order to maintain the ambiance of the hotel, all signs must be professionally printed; no handwritten signs are allowed. Our hotel prohibits signs of any kind in the main lobby.

Labor Charges

Carvers, station attendants, additional food and cocktail servers are available at a minimum fee of \$150.00 per attendant for each four hour time period. A \$125.00 labor charge will be applied to lunch and dinner buffets that do not reach a minimum guarantee of 50 guests. A \$150.00 bartender charge will apply if \$450.00 minimum is not achieved per bar. \$150.00 bartender fee for all Hospitality Suites up to 4 hours, additional hours at \$30.00 per hour.

Service Charge, Sales Tax & Audio Visual

A 22% service charge and current state sales tax will be added to all food and beverage, as well as any Audio Visual equipment charges. Meeting room rental is subject to state sales tax and service charge.

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Weather Policy

Any of the following locally forecasted weather conditions will require the relocation of an outdoor event to its indoor back-up location: 30% or higher change of precipitation, Temperatures below 60 degrees or over 100 degrees, Wind gusts in excess of 15mph.

Decisions will be made no less than 5 hours prior to the scheduled start time. A client requested delay resulting in a double set-up will be assessed a service charge of \$10.00 per guaranteed guest.

Food & Beverage

It is our policy not to permit food and beverages to be brought into or removed from our function rooms or hospitality suites. In function areas, alcoholic beverages are sold by the drink only. If alcoholic beverages are to be served on the hotel premises (or function areas) alcoholic beverages are sold by the drink only. If alcoholic beverages are to be served on the hotel premises (or elsewhere under the hotel's alcoholic beverage license) the hotel will require that beverages be dispensed only by hotel servers and bartenders. The hotel's alcoholic beverage license requires the hotel to (1) request proper identification (photo ID) of any person of questionable age and refuse alcoholic beverage service if the person is either under age or proper identification cannot be produced and (2) refuse alcoholic beverage service to any person who, in the hotel's judgment, appears intoxicated.

Consuming raw or under cooked meats, seafood, poultry, shellfish or eggs may increase your risk of food borne illnesses.

Electrical Charges

Electrical needs exceeding existing 120 volt/20amp wall plug service must be arranged in advance and will be charged accordingly. Additionally, installing/labor charges and rental of necessary equipment must have UL listing. Information outlining power capabilities as well as appropriate engineering charges is available through your Catering Manager.

Audio Visual

A complete line of audio visual aids are available through our in-house audio visual company, Marriott Visual Presentations. Your Catering Manager can arrange equipment suited to your needs.

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Guest Packages

The Hotel will not accept packages more than three days prior to your function date and notification of deliveries must be in writing. Shipments must include: **Company/Group Name, your representatives name, return address and date of function.** The Hotel will not assume any responsibility for the damage of loss of merchandise sent to the Hotel for storage. Handling charges will be assessed based on volume.

Menu Tasting

Complimentary taste panels may be arranged for definite business on special menus for up to 4 persons. Additional attendees can be accommodated at 50% of the menu price.

Liquor Laws and Regulations

Camelback Inn, A JW Marriott Resort & Spa is committed to a policy of providing legal, proper and responsible hospitality. The Resort requires that all beverages be dispensed only by Resort staff. Alcohol will not be served to guests who appear intoxicated, under the age of 21 or are unable to produce acceptable identification. We encourage the adoption by Banquet Groups of a designated driver program. Whereby one or more persons accept the responsibility of not consuming alcoholic beverages and thereby ensuring the safe transportation of others in the party. In addition, our Banquet Manager will be happy to assist anyone in making alternative transportation arrangements and/or overnight accommodations during the course of your function.

Liquor Laws and Regulations continued...

The sale and service of alcoholic beverages is regulated by the Arizona State Liquor Commission. Camelback Inn, A JW Marriott Resort & Spa, as licensee, is responsible for the administration of these regulations. It is a resort policy, therefore, that liquor may not be brought into the resort for use in banquet or hospitality functions.

Arizona State liquor laws permit alcoholic beverage service from 6:00am through 2:00am Monday through Saturday and 10:00am through 1:00am Sunday.

A 22% taxable service charge and 7.95% state sales tax will be added to all food and beverages.

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Payment

All deposits for retaining banquet facilities are non-refundable. Terms of payment will be established in your confirmation agreement. Advance deposits and total repayment may be required. Credit may be established with hotel for corporate and convention business only if the total estimated charges exceeds \$10,000.00. All private functions (weddings, anniversaries, bar mitzvahs, class reunions, etc.) require a payment of estimated charges payable by credit card on the day of the event.

Cancellations

The following cancellation schedule for food, beverage and room rental will apply for all groups: 30 days, 50% of the total; 14 days, 75% of the total; 72 hours cancellation or less, 100% of the total.