

CATERING MENU

GILA RIVER®
RESORTS & CASINOS


Wild Horse Pass
Lone Butte
Vee Quiva
Santan Mountain

GREETINGS



KT THOMPSON

Corporate Director of Event Services

Welcome to Gila River Resorts & Casinos!

On behalf of myself and our entire team, we are delighted to host you and your group. We are committed to providing an exceptional experience, ensuring every detail of your meetings and events is seamlessly executed. Think of us as the wind beneath your wings.

From the moment you arrive, our dedicated team is here to accommodate your needs—whether it's customizing your event space, curating personalized food and beverage options, or providing seamless support throughout your stay. Our goal is to exceed your expectations with outstanding service and meticulous attention to detail. We deliver this by our commitment to clear communication, flawless execution, and creating a welcoming atmosphere that inspires success.

We look forward to working with you and helping bring your vision to life!

Cheers,

KT

MEET THE TEAM

ZACHARY PARCO

Zachary has been crafting bold flavors and unforgettable dining experiences in Phoenix, Arizona, for over 20 years. His passion for cooking began in childhood, helping in the family kitchen, and has since evolved into a thriving career rooted in creativity and precision.

Now a key member of the culinary team at Gila River Resorts & Casino, Chef Parco is dedicated to delivering exceptional cuisine, emphasizing high-quality, locally sourced ingredients and innovative techniques. Beyond the kitchen, he stays active in the gym, believing that fitness fuels creativity. When not cooking or working out, he enjoys drawing and painting, channeling his artistic energy into both food and life.



ZACHARY PARCO
Executive Banquet Chef

TARA CASTRO

Tara is a dynamic event professional specializing in large scale, high-profile events and property buyouts. Tara has a passion for elevated and detail oriented programs. She enjoys putting the puzzles of event details together to ensure your overall experience at Gila River Resorts & Casinos is successful. With a background in event operations and a long history with our Enterprise, Tara will bring a strong logistic approach to managing your programs. Outside of work, Tara enjoys curating private events and vacations for friends and family, as creating experiences for others is truly more than a job – it is her passion.



TARA CASTRO
Event Manager

MEET THE TEAM

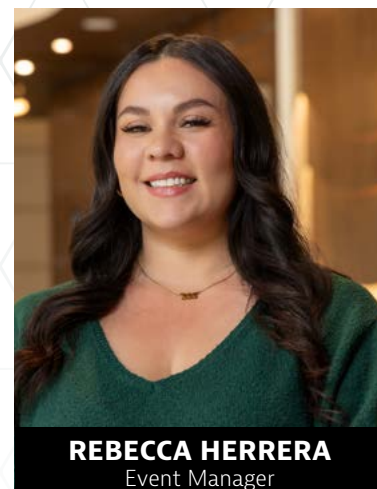
ANNARAE STEELE

Annarae is a highly experienced, organized and detailed planner. She brings the perspective of having placed large conferences around the country as well as working "behind the desk" on both supplier and planner sides. She holds an accreditation as a CMP. She is a member of the Seneca Nation of Indians and specializes in Tribal Conferences & Meetings. Annarae will bring a creative energy to the process and enjoys finding ways to ensure guests have a memorable experience. Annarae enjoys collecting cookbooks and discovering new restaurants.



REBECCA HERRERA

Rebecca is passionate about creating personalized experiences that will elevate your event and leave lasting impressions. With over 15 years in special events, a professional culinary education, and a true talent for event decor, she's ready to bring your vision to life. Outside of curating, Rebecca enjoys being off the grid exploring all the beauty Arizona has to offer.



DAGNY PRETTY

Dagny is a dedicated event planner with a keen eye for precision, specializing in transforming clients' visions into remarkable and lasting experiences. With professional experience spanning from the Midwest to the West Coast, she has worked with both newly established luxury hotels and renowned resorts, managing events of various scales ranging from corporate functions to social gatherings. Her passion for the hospitality industry enhances her role as an event manager, contributing to an ever-evolving and dynamic environment. Outside of her professional pursuits, Dagny has a genuine interest in various sports and delights in exploring new dining establishments throughout the Phoenix area.



BREAKFAST

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Plated Breakfast

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Non-Alcoholic Beverage

BREAKS+SNACKS

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All Prices are Subject to a Taxable
23% Service Charge, Subject to
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BREAKFAST



CONTINENTAL BREAKFAST

Breakfast Buffets are available for 90 minutes of consecutive service.

Breakfast served with Fresh Brewed Starbucks®
Regular & Decaffeinated Coffee, Teavana® Teas & Assorted Fruit Juices.

MUFFINS | \$36

Whole Cut Fruit and Fresh Berries, Assorted Pastries,
Breakfast Breads, & Muffins, Selection of Fruit
Preserves, & Whipped Butter

HEALTHY CONTINENTAL | \$44

Whole Cut Fruit and Fresh Berries, Assorted Pastries,
Breakfast Breads, & Muffins, Selection of Fruit
Preserves, & Whipped Butter.
Greek Yogurt, Granola with Fresh Berries

PLATED BREAKFAST

Breakfast served with Fresh Brewed Starbucks® Regular & Decaffeinated Coffee, Teavana® Teas & Orange Juice

MORNING DELIGHT | \$44

Fresh Fruit Cup, Fluffy Scrambled Eggs, Signature Breakfast Potatoes, Applewood Smoked Bacon, Warm
Cinnamon Swirl Coffee Cake, Whipped Butter



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BREAKFAST ENHANCEMENTS

Pricing Based Per Person. Minimum 10 Guests. À la Carte Not Available.

OVERNIGHT OAT PARFAIT | \$13

Chia Seed, Dried Fruit, Berries, Toasted Seeds & Nuts

AVOCADO TOAST BOARD | \$12

Grilled Rustic Bread, Crushed Avocado, Pepitas, Herb
Salad, Marinated Tomato, Feta Cheese

Add Smoked Salmon | \$5

STEEL CUT OATMEAL | \$12

Brown Sugar, Honey & Dried Fruit

EGG WHITE PROTEIN WRAP | \$16

Sweet Potato Hash, Mushroom, Quinoa,
White Cheddar, Sundried Tomato Aioli

FRENCH TOAST | \$16

Fresh Berries, Maple Syrup, Sweet Cream Butter,
Powdered Sugar & Nutella

CROISSANT SANDWICH | \$15

Fluffy Scrambled Eggs, Honey Cured Ham,
Gruyere, Buttered Croissant

QUICHE FLORENTINE | \$14

Gruyere Cheese, Spinach & Tomato

BREAKFAST BURRITO | \$15

Chorizo, Scrambled Eggs, Roasted Red
Peppers & Onions, Queso Oaxaca, Bacon,
Crispy Potato, Cheddar Cheese, Guajillo Sauce

SAUSAGE AND CHEESE BISCUIT | \$15

Fluffy Scrambled Eggs, Breakfast Sausage Patty,
Cheddar Cheese, Buttermilk Biscuit

OMELET STATION | \$26

Chef Required (1) per 50 Guests • \$150 Chef Attendant

Farm Fresh Eggs & Egg Whites, Smoked Bacon, Honey Cured Ham, Spinach,
Onions, Jalapenos, Tomatoes, Red Peppers, Mushroom, Cheddar, Cotija Cheese, & Salsa Roja

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BREAKFAST BUFFETS

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Breakfast served with Fresh Brewed Starbucks®,
Regular & Decaffeinated Coffee, Teavana® Teas & Assorted Fruit Juices.

GILA RIVER TRADITIONAL | \$46

- Whole Cut Fruit and Fresh Berries
- Assorted Pastries, Breakfast Breads & Muffins
- Selection of Fruit Preserves and Whipped Butter
- Fluffy Scrambled Eggs
- Breakfast Potatoes
- Applewood Smoked Bacon
- Sausage Links

HEALTH & WELLNESS | \$62

- Berry Bliss Smoothie
- Healthy Green Smoothie
- Whole Cut Fruit and Fresh Berries
- Selection of Fresh Baked Goods
- Preserves & Sweet Cream Butter
- Greek Yogurt & Berry Parfait, Honey, Dried Fruit
- Nova Smoked Salmon, Red Onion, Capers, Radish
- Assortment of Bagels & Whipped Cream Cheeses
- Egg White Frittata, Roasted Peppers, Tomatoes, Feta, Chimichurri
- Smoked Chicken Sausage
- Breakfast Potatoes

STATE 48 SUNRISE | \$52

- Whole Cut Fruit and Fresh Berries
- Assorted Pastries, Breakfast Breads & Muffins
- Preserves & Sweet Cream Butter
- Fluffy Scrambled Eggs
- Breakfast Potatoes
- Applewood Smoked Bacon
- Sausage Links
- French Toast, Berry Compote, Maple Syrup & Nutella

ARIZONA ENCHANTMENT | \$48

- Selection of Fresh Sliced & Chile Spiced Fruit
- Huevos Rancheros, Housemade Tostada, Guajillo Sauce
- Pork Chili Rojo
- Pico de Gallo, Fire Roasted Salsa
- Housemade Guacamole, Sour Cream
- Sonoran Breakfast Potatoes
- Charro Beans with Cotija Cheese
- Corn & Flour Tortillas
- Churro Breakfast Bread & Whipped Butter

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BEVERAGES



ADDITIONAL ITEMS

Fresh Brewed Starbucks®

Regular or Decaffeinated Coffee
\$100 per Gallon

Assorted Teavana™ Teas

\$100 per Gallon

Iced Cold Brew Coffee

\$100 per Gallon

Fresh Brewed Iced Tea

\$85 per Gallon

Traditional Arnold Palmer

\$85 per Gallon

Prickly Pear Lemonade

\$85 per Gallon

Assorted Sodas

Coke™, Diet Coke™, Coke Zero™
& Sprite™ \$6 Each

Flavored Maison Perrier™ and San Pellegrino Sparkling Water™

\$6 Each

Dasani™ Bottled Water

\$6 Each

Acqua Panna™ Water

\$7 Each

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BREAKS

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Breaks are based on 30 minutes of continuous service.

QUICK BOOST | \$22

Build Your Own Trail Mix
Vanilla & Chocolate Protein Power Bombs,
Immunity "Boost" Shooters

PRETZEL ME THIS | \$23

Cinnamon Sugar Pretzel Bites, Salted Pretzel
Bites served with Beer Cheese, Whole Grain
Mustard and Cheesecake Dip

DIP BABY DIP | \$23

Traditional Hummus with Pita Crisps, Roasted
French Onion with Kettle Chips, Buttermilk Dill
with Garden Vegetable Crudité

SONORAN EXPOSURE | \$23

Tortilla Chips, Guacamole,
Fire Roasted Salsa, Chile Con Queso
Cinnamon Churros with Mexican
Chocolate Sauce

LIGHT & FIT | \$20

Fresh Fruit Skewers with Greek Honey Yogurt
Dip & Blueberry Lemon Loaf

HOT & POPPIN' | \$20

Freshly Popped Buttered Popcorn,
Cheddar Cheese Popcorn, & Caramel Corn

THE COOKIE JAR | \$26

Chocolate Chunk, Lemon Ice Box,
Snickerdoodle, White Chocolate Macadamia,
Oatmeal Raisin & Macarons

BAKE SHOP | \$23

Vanilla Cake Pops, Salted Caramel Brownies,
Rice Krispy Treats, Health Bar Cookies

DESERT OASIS | \$24

Mini Blue Corn Cupcakes with Orange Honey
Buttercream, Blueberry Lavender Empanada,
Prickly Pear Tarts, Chipotle Spiced Nuts

BUILD A BOARD | \$25

Build Your Own Grazing Board
Assortment of Cured Meats, Artisanal Cheeses,
Marinated Olives, Turkish Apricots, Fig Jam,
Assorted Crackers & Rustic Bread

SNACK ATTACK | \$25

Chocolate Covered Pretzels, Assorted Chips,
Honey Roasted Peanuts, Trail Mix, Beef Jerky,
Skinny Pop Popcorn



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ALA CARTE

WHOLE FRESH FRUIT

\$6 EACH

SEASONAL FRESH FRUIT & BERRIES

\$10 PER PERSON

FRESH BAKED SEASONAL MUFFINS

\$72 DOZEN

ASSORTED ARTISAN BAGELS & WHIPPED CREAM CHEESES

\$72 DOZEN

WARM BREAKFAST BREADS

CINNAMON SWIRL, BANANA NUT + BLUEBERRY CRUMBLE

\$72 DOZEN

LOCAL ROASTED SNACKS

SMOKED ROSEMARY CASHEWS, SWEET SPICY TRAIL MIX,
HONEY ROASTED PEANUTS, SMOKED ALMONDS,
KETTLE CHIPS + SUN CHIPS

\$6 EACH

FROM SCRATCH FRUIT POP TARTS

BLUEBERRY, RASPBERRY + CINNAMON CHOCOLATE

\$80 DOZEN

HOUSEMADE BROWNIES

CHOCOLATE, SALTED CARAMEL + PEANUT BUTTER CHEESECAKE

\$80 DOZEN

JUMBO COOKIES

CHOCOLATE CHIP, CHURRO CINNAMON, HEATH BAR,
LEMON CHEESECAKE + BLUE CORN CAKE WITH BLUEBERRY

\$80 DOZEN

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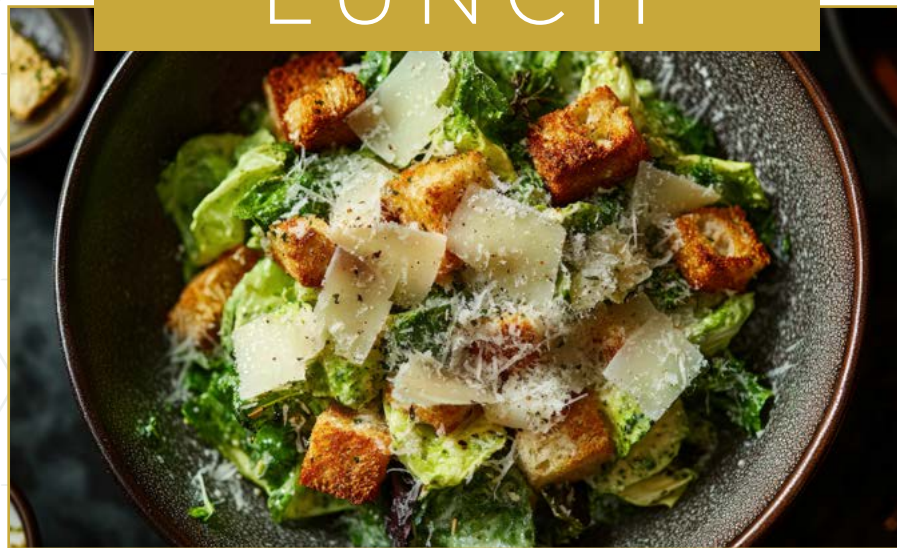
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LUNCH



PLATED LUNCH

Plated Lunches are Served with Fresh Brewed Starbucks® Coffee & Decaffeinated Coffee,
Teavana® Iced Tea & Baked Rolls with Whipped Butter

SELECT ONE

SOUP

Roasted Tomato Bisque with Crème & Fresh Herbs
Minestrone Soup with Shaved Locatelli Parmesan

SPINACH

Sun-Kissed Cranberries, Oranges, Shaved Manchego,
Sliced Almonds, Honey Sesame Vinaigrette

TRADITIONAL CAESAR

Crisp Romaine Lettuce, Parmesan Cheese,
Brioche Croutons, Crispy Capers,
House Caesar Dressing

SPRING MIX GREENS

Sliced Cucumber, Cherry Tomato, Shaved Carrots,
Radish, Sherry-Herb Vinaigrette

BLT

Gem Lettuce, Applewood Smoked Bacon,
Heirloom Tomatoes, Chives, Red Onion,
Herb Crouton, Buttermilk Dressing

BIBB

Bibb Lettuce, Shaved Radish, Chives, Avocado, Spiced
Pepitas, Honey Dijon Vinaigrette



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LUNCH

LUNCH ENTRÉE

SELECT ONE

EGGPLANT PARMESAN | \$50

Crispy Eggplant, Herb Bread Crumbs, Marinara,
Mozzarella, Quinoa Pilaf

HERB ROASTED CHICKEN | \$53

Whipped Potatoes, Haricot Verts, Charred Lemon
Caper Butter

SOUTHWEST SEARED SALMON | \$55

Cilantro Lime Rice, Herb Roasted Squash,
Corn Chorizo Broth

PAN ROASTED SEA BASS | \$60

Creamy Parmesan Faro,
Charred Tomato Relish, Fresh Herbs

CHAR-GRILLED FLAT IRON | \$58

Roasted Marble Potatoes, Sauteed Broccolini, Herb
Garlic Butter

PAN ROASTED PETITE FILET | \$70

Garlic Whipped Potatoes, Lemon Thyme Brussels
Sprouts, Port Wine Demi

COLD PLATED LUNCH

PROTEIN BOWL | \$50

Herb Roasted Chicken, Quinoa &
Wheat Berry Arugula Salad, Roasted Squash, Honey
Lemon Vinaigrette

STEAK SALAD | \$55

Herb Marinated Flat Iron, Mixed Greens,
Roasted Tomato Basil Relish, Toasted Pepitas,
Goat Cheese Crumble, Green Goddess Dressing

DESSERT

SELECT ONE

LEMON BLUEBERRY
CHEESECAKE

STRAWBERRY
TRES LECHES

BROWN BUTTER CARAMEL
RUM CAKE

CHOCOLATE MOUSSE
DOME, WITH RASPBERRY
GLAZE

TRADITIONAL
TIRAMISU

MIXED BERRY
FRANGIPANE TART



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LUNCH

BOX LUNCHES

SELECT TWO | \$50

All Box Lunches Include, Individual Sandwich, Italian Pasta Salad, Kettle
Chips, Seasonal Fruit, Fresh Baked Cookie, Bottle Water.

TURKEY CLUB WRAP

Avocado Aioli, Bacon, Gruyere Cheese, Spring Mix,
Tomato, Wheat Tortilla

CHICKEN CAPRESE SANDWICH

Basil Aioli, Fresh Mozzarella, Tomato, Arugula &
Balsamic Glaze, Ciabatta Bun

ROAST BEEF & CHEDDAR

Caramelized Onions, Cheddar Cheese,
Mixed Greens, Horseradish Cream, Kaiser Roll

ROASTED VEGETABLE WRAP

Red Pepper Hummus, Herb Marinated Squash, Zucchini,
Onion, Peppers, Garden Greens, Spinach Tortilla

ITALIAN GRINDER

Cured Italian Meats, Provolone Cheese, Shredded Lettuce,
Tomato, Giardiniera, Red Wine Vinaigrette, Ciabatta Bun



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LUNCH

BUFFETS

Lunch Buffets are available for 90 minutes of consecutive service.
Buffets are accompanied with Fresh Brewed Teavana® Iced Tea.

DELI COUNTER | \$65

SELECTION OF THREE SANDWICHES

Aged Cheddar & Broccoli Soup

Garden Vegetable Soup

Chilled Antipasto Salad Cured Meats, Fontina Cheese, Fresh Mozzarella, Artichokes, Cherry Tomatoes, Marinated Olives, Arugula, Parmesan, Lemon Herb Vinaigrette

Mixed Greens Salad Cucumber, Carrot, Cherry Tomatoes, Watermelon Radish, Buttermilk Dressing

House-Made Kettle Potato Chips

COMPOSED CHILLED SANDWICHES

Oven Herb Roasted Turkey Avocado Mayonnaise, Heirloom Tomato, Lettuce, White Cheddar, Artisan Bread

Grain-Fed Roast Beef Havarti, Horseradish Aioli, Mixed Greens, Marble Rye

The Italiano Salami, Mortadella, Capicola, Provolone, Olive Oil & Red Wine Vinegar, Lettuce & Tomato, Ciabatta Bun

Grilled Vegetable Wrap Whole Wheat Tortilla, Roasted Asparagus, Squash, Marinated Peppers, Mixed Greens & Hummus

COMPOSED HOT SANDWICHES

Crispy Fried Chicken Hot Honey, Garlic Aioli, Dill Pickles, Brioche Bun

Hot Pastrami Gruyere, Remoulade, Marble Rye

Slow-Cooked Pulled Pork BBQ Sweet Sauce, French Roll

Grilled Halloumi & Roasted Vegetables
Roasted Red Peppers

Fresh Baked Cookies, Assorted Tarts and Petite Cakes

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DELI | \$55

- Soup du Jour
- Field Greens Salad with Buttermilk Ranch & Gila River House Dressing
- Potato Salad, Scallions & Dijon Mustard
- Chilled Elote Salad, Red Pepper, Sweet Onion, Cilantro
- Sliced Honey Ham, Roast Beef
- Smoked Turkey Breast & Creamy Chicken Salad
- Cheddar, Swiss, Pepper Jack Cheese
- Seasoned Kettle Chips
- Lettuce, Tomatoes, Onion, & Dill Pickle Spears
- Mayonnaise, Honey Mustard, Creamed Horseradish
- Assortment of Deli Rolls, Artisan Breads & Herb Focaccia
- Assorted Cookies and Dessert Bars

POWER LUNCH BOWL | \$60

- Mixed Greens, Chopped Romaine
- Grilled Chicken, Marinated Flank Steak
- Quinoa, Roasted Seasonal Vegetable
- Avocado, Tomatoes, Bell Peppers
- Charred Corn, Red Onion, Scallions
- Smoked Bacon, Hard Boiled Eggs
- Toasted Pumpkin Seeds, Dried Cranberries
- Shredded Cheddar, Crumbled Feta
- Green Goddess, Citrus Vinaigrette, Balsamic, Gila House Dressing
- Fresh Sliced Fruit & Berries & Raspberry Bliss Bars

SOUP & SALAD | \$63

- Market Vegetable Soup
- Roasted Tomato Bisque, Brioche Croutons
- Fresh Mozzarella, Tomatoes, Basil Pesto
- Herb Chicken, Couscous, Pine Nuts, Gold Raisins, Dried Cherries
- Tabbouleh, Cracked Bulgar Wheat, Parley, Lemon, EVOO
- Greek Salad, Marinated Olives, Red Onions, Feta, Herb Vinaigrette
- Grilled Flank Steak Salad, Tomato Basil Relish, Goat Cheese, Honey Balsamic
- Selection of Baked Rolls & Sweet Cream Butter
- Assorted Cookies & Tres Leches Shooters

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CIBO | \$70

- Heirloom Bean Minestrone, Sweet Onion, Carrot, Celery, Tomato, Ditalini Pasta, with Parmesan
- Classic Caesar Salad with Shaved Parmesan, Croutons, Creamy Dressing
- Chilled Antipasto Salad with Herb Vinaigrette, Diced Cured Meats, Fontina Cheese, Fresh Mozzarella, Artichokes, Cherry Tomatoes, Marinated Olives, Arugula, Parmesan, Herb Vinaigrette
- Italian Herb Meatballs, Pomodoro Sauce, Parmigiano-Reggiano
- Marinated Chicken, Charred Lemon Caper Butter
- Four Cheese Roasted Vegetable Lasagna with Béchamel and Marinara
- Grilled Broccolini, Crisp Shallot & Chili Crunch
- Rosemary Focaccia, Salted Butter & Pesto
- Traditional Italian Butter Cookies & Tiramisu Tarts

STATE 48 BBQ | \$76

- Loaded Potato Salad, Smoked Bacon
- Creamy Coleslaw
- Wedge Salad, Applewood Smoked Bacon, Blistered Tomatoes, Red Onion, Buttermilk Ranch Dressing
- Mesquite Grilled Chicken Smoked Hickory Barbecue
- Sliced Flank Steak with Grilled Peppers & Onions
- Slow Braised BBQ Pulled Pork
- Cowboy Baked Beans
- Country Style Green Beans
- Cast Iron Jalapeño Corn Bread with Sweet Cream Butter
- Warm Apple Crumb Cobbler

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All Prices are Subject to a Taxable
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LUNCH

BUFFETS

Lunch Buffets are available for 90 minutes of consecutive service.
Buffets are accompanied with Fresh Brewed Teavana® Iced Tea.

SOUTHERN COMFORT | \$72

- Smokey Black Eyed Pea Soup
- Cucumber & Tomato Salad
- Fresh Watermelon Wedges
- Smoked Bacon Potato Salad
- Buttermilk Fried Chicken
- Housemade Turkey Meatloaf, Herb Turkey Jus
- Southern Baked Mac N' Cheese
- Sweet Corn Succotash with Braised Greens
- Warm Buttermilk Biscuits & Sweet Cream Butter
- Caramel Chocolate Tartlet
- Warm Cherry Crumb Cobbler
- Pecan Sandies Cookies

SONORAN | \$69

- Pozole, Sweet Hominy, Cilantro, Radish
- Sonoran Caesar Salad, Cotija Cheese, Chile Croutons, Chipotle Caesar Dressing
- Grilled Carne Asada, Fire Roasted Peppers & Onions
- Roasted Fish Veracruz, Spicy Tomato Broth, Garlic, Bell Peppers, Capers, Olives
- Braised Chicken & Cheese Enchiladas with Charred Chili Verde Sauce
- Roasted Calabacitas
- Mexican Street Corn with Cotija, Mayonnaise & Paprika
- Spanish Rice
- Charro Beans
- Warm Flour Tortillas
- Pico de Gallo, Salsa Roja, Cilantro, Onions, Limes, Sour Cream
- Margarita Cheesecake
- Churros with Spiced Chocolate Sauce

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BREAKS+SNACKS

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APPETIZERS



PASSED HORS D'OEUVRES

Minimum 50 Pieces Per Order

COLD HORS D'OEUVRES | \$7 Per Piece

- Candied Bacon Deviled Egg
- Fig & Goat Cheese Flat Bread
- Roasted Golden Beets, Orange, Almonds, Endive, Whipped Herbed Cheese
- Tuna Tartare, Wasabi Citrus Oil, Sesame Cone
- Goat Cheese Crostini, Tomato, Basil, Black Pepper, Pesto
- Spiced Watermelon Cube, Feta, Mint, Aged Balsamic
- Tomato Bruschetta, Garlic, Basil, Parmesan
- Roasted Beef Filet, Horseradish Cream, Balsamic Onions
- Shrimp Shooter, Chipotle Cocktail Sauce
- Vegetable Summer Roll, Mango, Mint, Pickled Vegetables

HOT HORS D'OEUVRES | \$8 Per Piece

- Herb Falafel, Tzatziki
- Crab Cake, Spicy Remoulade
- Potato, Provolone & Truffle Croquette
- Coconut Shrimp, Honey Citrus Sauce
- Sesame Miso Chicken Satay, Ginger Peanut Drizzle
- Prime Beef Tenderloin Skewer, Romesco Sauce
- Chicken Wellington, Herb Béchamel
- Achiote Bacon Wrapped Shrimp, Chimichurri
- Hatch Chili Mac n Cheese Lollipop
- Sonoran Chicken Spring Roll, Lime Crème
- Four Cheese Arancini, Basil Pomodoro

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RECEPTION DISPLAYS

Priced Per Person

CHIPS AND SALSA | \$10

Tortilla Chips, House Made Salsas

WARM ARTICHOKE SPINACH DIP | \$12

Artisan Sourdough, Parmesan Pita Chips

CALIFORNIA CRUDITÉ OF SEASONAL VEGETABLES | \$15

Assortment of Seasonal Vegetables &
House-Made Dips

MEDITERRANEAN MEZZE | \$13

Hummus, Baba Ghanoush, & Herb Labneh,
Assorted Market Vegetables, Olives, Marinated
Feta, Pickled Peppers, Grilled Naan Bread

ARTISAN CHEESES | \$22

Selection of Domestic and Imported Cheeses,
Nuts, Dried Fruit, Berries, Local Honey, Lahvosh
& Crackers

CHARCUTERIE | \$25

Selection of Sliced Cured Meats, Mediterranean
Olives, Grain Mustards, Pickled Vegetables, Soft and
Hard Cheese, Sliced Artisan Breads and Crackers

ANTIPASTO | \$19

Marinated Vegetables, Imported and Domestic
Chesses, Sliced and Cured Meats, Mediterranean
Olives, Sliced Rustic Breads and Artisan Crackers

ICED SHRIMP COCKTAIL | \$28

Cocktail Sauce & Horseradish, Lemons

RAW BAR | \$34

Poached Shrimp, Oysters, Snow Crab Claws,
Served with Lemon Wedges, Hot Sauce,
Mignonette, Cocktail Sauce, Remoulade

DESSERT DISPLAY | \$25

Miniature Desserts, Petite Sweets, Macarons,
Cookie Assortment, Seasonal Pastries



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APPETIZERS



STATIONS

Stations available for one hour of consecution service. Stations must be guaranteed for your full guest count.
Priced Per Person

FIESTA | \$20

Tortilla Chips, Guacamole, Salsa, Warm Black Bean Dip & Chile Con Queso

STREET TACOS | \$40

SELECT THREE

Gulf Shrimp

Fresh Lemon, Garlic

Chicken Tinga

Smoked Chipotle, Chilies, Tomato, Onion

Carne Asada

Fire Roasted with Fresh Lime, Garlic, Cilantro

Green Chile Braised Carnitas

Roasted Green Chili, Cumin, Mexican Oregano

Yucatan Fire Roasted Vegetables

Sweet Onion, Peppers, Seasonal Vegetables

Served with Flour & Corn Tortillas

Salsa, Guacamole, Cilantro, Onions, Cabbage Slaw, Baja Sauce, Limes, Queso Fresco

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APPETIZERS

STATIONS

Stations available for one hour of consecution service. Stations must be guaranteed for your full guest count.
Priced Per Person

PASTA | \$25

SELECT ONE

Orecchiette Pasta

Rock Shrimp, Moroccan Chorizo Broth, Heirloom Tomatoes, Locatelli, Roasted Corn, Green Onions

Penne Pasta

Italian Sausage, Basil Pesto, Tear Drop Peppers & Caramelized Onions

Cavatelli

Slow Roasted Tomato Basil, Herb Chicken, Mozzarella di Bufala, Locatelli

Macaroni & Cheese

Cheddar, Gruyere, Parmesan, Savory Breadcrumbs

Cheese Tortellini

Spinach, Green Peas, Roasted Heirloom Tomatoes, Locatelli, Marsala Mushroom Jus

Served with Artisan Bread & Basil Pesto



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STATIONS

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Priced Per Person

FLATBREADS | \$36 SELECT TWO

Margherita

Fresh Mozzarella, Tomato, Basil

Parma

Prosciutto di Parma, Fontina Cheese, Arugula,
Roasted Tomato Sauce

Funghi

Fior di Latte, Garlic Confit, Roasted Mushroom
Medley, Goat Cheese, Truffle Oil, Herbs

Calabrian

Calabrese Salami, Burrata, Genovese Pesto

Blanco White Pizza

Mozzarella, Parmigiano Reggiano, Ricotta,
Spinach, Garlic Confit

SKEWERS | \$38 SELECT THREE

Chicken Souvlaki

Dill Tzatziki

Chili Lime Chicken

Lime Crème

Beef Churrasco

Chimichurri

Teriyaki Marinated Beef

Sesame Seeds and Scallions

Roasted Root Vegetable

Balsamic Glaze

Coconut Breaded Shrimp

Sweet Coconut Chili Glaze

ENHANCEMENTS | \$12

Greek Lemon Oregano Potatoes

Moroccan Spiced Vegetables



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CARVING STATIONS

Chef attendant required, \$150 per 50 people. Served with Silver Dollar Rolls.

HERB CRUSTED PRIME RIB | \$1100

Serves 30 people

Natural Jus & Creamy Horseradish

ROASTED TURKEY BREAST | \$400

Serves 30 people

Cranberry Relish & Sage Turkey Gravy

DIJON CRUSTED PORK LOIN | \$400

Serves 30 people

Brown Butter Grain Mustard Broth

ROSEMARY ROASTED TENDERLOIN OF BEEF | \$800

Serves 25 people

Sauce au Poivre

WHOLE ROASTED SUCKLING PIG | \$2300

Serves 75 people

Sweet Chili BBQ Sauce & Hawaiian Rolls

SIDE STATION ENHANCEMENTS | \$6 Per Person

Grilled Broccolini

Lemon, Extra Virgin Olive Oil

Brussels Sprouts

Smoked Bacon, Balsamic Glaze

Whipped Potatoes

Sweet Cream Butter

Moroccan Spiced Roasted Carrots

Harissa & Pistachio

Warm Farro

Charred Seasonal Garden
Vegetable & Herbs

Haricot Verts

Toasted Almonds & Brown Butter

Fire Roasted Forest Mushrooms

Seasonal Fresh Herbs



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PLATED DINNER

Plated Dinners are served with Fresh Baked Rolls and Butter.
Starbucks® Coffees & Teavana™ Hot Teas will be offered Tableside.
Highest price entrée will prevail if selecting more than one entrée.

SALAD

SELECT ONE

ORGANIC BABY GREENS

Heirloom Cherry Tomatoes, Cucumber, Shaved Red Onion, Carrots, Watermelon Radish, Honey Balsamic Vinaigrette

BABY BUTTER LEAF

Radish, Mixed Herb Blend, Crispy Shallots, Dijon Vinaigrette

ARUGULA & ENDIVE

Julienne Apples, Candied Walnuts, Brie Cheese, Red Wine Vinaigrette

GEM CAESAR SALAD

Baby Romaine Heart, Shaved Parmesan, Cherry Tomato, Roasted Garlic Dressing, Brioche Croutons

TOMATO & BURRATA

Heirloom Tomato Salad, Frisée, Burrata, Basil Aioli, Balsamic Glaze, Champagne Vinaigrette

ROASTED BEET SALAD

Baby Greens, Arizona Citrus, Cracked Pistachios, Goat Cheese, Sherry Vinaigrette

ENTREE

SELECT ONE

HERB ROASTED CHICKEN | \$110

Truffle Polenta, Garlic Baby Spinach, Forest Mushrooms, Cipollini Onion Jus

FILET OF BEEF | \$145

Potatoes Au Gratin, Roasted Garden Vegetables, Red Wine Demi

KING SALMON | \$115

Toasted Fregula, Fire Roasted Vegetables, Soy & Coriander Drizzle

BRAISED SHORT RIB | \$130

Mascarpone Polenta, Heirloom Carrots, Red Wine Demi

MARINATED FLAT IRON | \$120

Herb Roasted Marble Potatoes, Lemon Thyme Brussel Sprouts, Green Peppercorn Butter

PETITE FILET & LOBSTER TAIL | \$160

Parmesan and Leek Potatoes, Charred Broccolini, Port Wine Demi, Garlic Herb Butter

ROASTED VEGETABLE

WELLINGTON | \$95

Roasted Vegetables, Buttered Puff Pastry, Quinoa, Red Pepper Coulis

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DESSERT

SELECT ONE

**CHOCOLATE GANACHE
ESPRESSO CAKE**

**EQUATOR STRIP COCONUT
AND RASPBERRY CAKE**

**CHILI CHOCOLATE
MOUSSE CAKE**

**LEMON MERINGUE
MOUSSE CAKE**

**CARAMEL CHOCOLATE
MOUSSE CAKE**



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DINNER

Dinner Buffets Are Served For 90 Minutes of Continuous Service

DINNER BUFFET

Dinner Buffets are served with Fresh Baked Rolls and Butter.
Starbucks® Coffees & Teavana® Hot Teas will be offered with Dinner.

WESTERN COOKOUT | \$140

- Wedge Salad, Smoked Bacon, Scallions, Cheddar Cheese, Radish, Green Goddess & Bleu Cheese Dressing
- Heirloom Tomato, Watermelon, Arugula, Feta, Basil Honey Vinaigrette
- Grilled Ribeye, Rosemary Au Jus
- Poached Halibut, White Wine, Lemon, Garlic Butter, Pancetta
- Herb Roasted Marble Potatoes
- Bourbon BBQ Baked Beans
- Honey Glazed Baby Carrots
- Cherry Cheesecake Bars
- Chocolate Mud Pie Shooters
- Carrot Cake Cupcakes, Cream Cheese Frosting

TOUR OF TUSCANY | \$130

- Traditional Minestrone Soup
- Panzanella Salad, Herb Toasted Croutons, Radicchio, Arugula, Lemon Thyme Vinaigrette
- Heirloom Tomato, Fresh Mozzarella, Basil, Balsamic Glaze
- Rigatoni, Italian Sausage, Broccoli Rabe, Garlic Tomato Cream Sauce
- Penne Pasta, Roasted Garden Vegetable, White Wine Lemon Sauce
- Chicken Parmesan, Mozzarella & Locatelli Cheese, Tomato Basil Sauce
- Seared Branzino, Roasted Fennel, Lemon Caper Butter
- Herb Focaccia, EVOO & Balsamic Vinegar
- Tiramisu Shooters & Mini Cannolis
- Vanilla Panna Cotta with Berry Compote

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Starbucks® Coffees & Teavana® Hot Teas will be offered with Dinner.

SOUTHWEST ADVENTURE | \$130

- Green Chili Shredded Chicken Pozole
- Chopped Salad, Romaine Lettuce, Toasted Pepitas, Black Beans, Roasted Corn, Red Onion Escabeche, Roasted Heirloom Tomatoes, Diced Avocados, Queso Fresco, Tortilla Strips with Chipotle Ranch
- Southwest Watermelon Salad, Jalapenos, Cotija Cheese, Arugula, Cilantro
- Chicken Enchiladas Charred Chili Verde
- Guajillo Braised Beef Machaca
- Blacken Mahi Mahi, Mango Salsa
- Frijoles Charro
- Cilantro Lime Rice
- Fire Roasted Calabacitas
- Flour Tortillas
- Pico, Queso Fresco, Salsa, Guacamole, Sour Cream
- Strawberry Tres Leches Shooter, Cinnamon Chocolate Tartlet

HAWAIIAN LU'AU | \$130

- Marinated Shrimp Pasta Salad
- Arugula Citrus Salad, Honey Lime Vinaigrette
- Teriyaki Chicken, Pineapple Salsa
- Kahlua Roasted Pork, Sweet Chili BBQ
- Jasmin Fried Rice, Green Onion, Cilantro
- Stir Fried Vegetables
- Pineapple Upside Down Cake
- Coconut Rum Cake
- Chocolate & Macadamia Toffee Cookies

POKE BOWL STATION

Chef Attendant Required, \$150 per 50 People

- Ahi Tuna, Marinated Shrimp, Teriyaki Chicken
- Jasmine Rice & Brown Rice
- Cucumbers, Green Onions, Avocado
- Pickled Ginger, Shaved Brussels Sprouts, Jalapeno
- Seaweed Salad, Crab Salad, Masago
- Crispy Onion, Furikaki, Ponzu
- Wasabi Aioli, Sriacha Aioli

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Dinner Buffets Are Served For 90 Minutes of Continuous Service

DINNER BUFFET

Dinner Buffets are served with Fresh Baked Rolls and Butter.
Starbucks® Coffees & Teavana® Hot Teas will be offered with Dinner.

THE AMERICAN TABLE | \$130

- Mixed Greens, Cucumbers, Cherry Tomatoes, Shredded Carrots, Cheddar Cheese, Buttermilk Dressing, Honey Balsamic Vinaigrette
- Romaine Lettuce, Shaved Locatelli Parmesan, Herb Croutons, Cream Dressing
- Pot Roast, Heirloom Carrots, Pearl Onion, Beef Jus
- Crispy Buttermilk Fried Chicken
- Kale and Apple Cider Coleslaw
- Loaded Mashed Potatoes
- Baked Macaroni and Cheese
- Bourbon Creamed Corn
- Biscuits with Honey Butter
- Cherry Cheesecake Shooters
- S'mores Brownies
- Peanut Butter & Jelly Cookies

MEDITERRANEAN | \$140

- Fresh Greens, Olives, Cucumbers, Tomato, Red Onion, Lemon Oregano Dressing
- Spinach Salad, Toasted Walnuts, Beets, Crumbled Feta, Red Onion, Balsamic Vinaigrette
- Tri-Tip, Tomato Basil Relish, Cherry Demi Glaze
- Harissa Grilled Salmon, Lemon Dill Labneh
- Vegetable Paella, Sofrito Saffron Rice
- Roasted Eggplant & Zucchini, Tomato Lentil Ragout
- Marble Potatoes, Fresh Herbs
- Grilled & Marinated Vegetable Display
- Hummus, Baba Ghanoush, Labneh
- Marinated Feta, Picked Peppers, Grilled Naan Bread
- Traditional Baklava
- Greek Almond Cookies
- Lemon Cream Pavola, Pistachios, Berries

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BEVERAGES

HOSTED BAR

Price Based Per Drink

BARTENDER FEE

(4 Hours) | \$200 Per Bartender

TABLE-SIDE COCKTAIL SERVICE

(2 Hours) | \$100 Per Server

TIER ONE

| \$16

- Smirnoff Vodka
- Jose Cuervo Tequila
- Tanqueray Gin
- Bacardi Rum
- Crown Royal Whiskey
- Jim Beam Bourbon
- Johnnie Walker Red

- Baileys Irish Cream
- Disaronno
- Kahlua

| \$7

- Bud Light
- Coors Light
- Michelob Ultra

| \$8

- SanTan River King Lager
- Heineken
- Modelo
- Voodoo Ranger
- Juicy Haze IPA
- White Claw Seltzer

| \$14

Canyon Road Wines

- Chardonnay
- Sauvignon Blanc
- Cabernet Sauvignon
- Pinot Noir

La Marca Prosecco

| \$18

- Ketel One Vodka
- Flecha Azul Blanco Tequila
- Flecha Azul Reposado Tequila
- Still Gin
- Bacardi Rum
- Crown Royal Whiskey
- Makers Mark Bourbon
- Glenlivet 12 Scotch

| \$16

- Baileys Irish Cream
- Disaronno
- Kahlua

| \$16

- J Lohr Riverstone Chardonnay
- Kim Crawford Sauvignon Blanc
- Miraval Rose
- J Lohr Seven Oaks Cabernet
- J Lohr Falcons Perch Pinot Noir

TIER TWO

| \$7

- Bud Light
- Coors Light
- Michelob Ultra

| \$8

- SanTan River King Lager
- Heineken
- Modelo
- Voodoo Ranger
- Juicy Haze IPA
- White Claw Seltzer

| \$18

- Chandon California Brut Sparkling Wine

| \$17

- Fever Tree Espresso Martini
- WithCo Margarita
- WithCo Paloma

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BEVERAGES

CASH BAR

Price Based Per Drink

BARTENDER FEE

(4 Hours) | \$200 Per Bartender

TABLE-SIDE COCKTAIL SERVICE

(2 Hours) | \$100 Per Server

TIER ONE

| \$17

- Smirnoff Vodka
- Jose Cuervo
- Tanqueray Gin
- Bacardi Rum
- Crown Royal Whiskey
- Jim Beam Bourbon
- Johnnie Walker Red
- Baileys Irish Cream
- Disaronno
- Kahlua

| \$8

- Bud Light
- Coors Light
- Michelob Ultra

| \$9

- SanTan River King Lager
- Heineken
- Modelo
- Voodoo Ranger
- Juicy Haze IPA
- White Claw Seltzer

| \$15

Canyon Road Wines

- Chardonnay
- Sauvignon Blanc
- Cabernet Sauvignon
- Pinot Noir

La Marca Prosecco

| \$19

- Ketel One Vodka
- Flecha Azul Blanco Tequila
- Flecha Azul Reposado Tequila
- Still Gin
- Bacardi Rum
- Crown Royal Whiskey
- Makers Mark Bourbon
- Glenlivet 12 Scotch

| \$17

- Baileys Irish Cream
- Disaronno
- Kahlua

| \$17

- J Lohr Riverstone Chardonnay
- Kim Crawford Sauvignon Blanc
- Miraval Rose
- J Lohr Seven Oaks Cabernet
- J Lohr Falcons Perch Pinot Noir

TIER TWO

| \$8

- Bud Light
- Coors Light
- Michelob Ultra

| \$9

- SanTan River King Lager
- Heineken
- Modelo
- Voodoo Ranger
- Juicy Haze IPA
- White Claw Seltzer

| \$19

- Chandon California Brut Sparkling Wine

| \$18

- Fever Tree Espresso Martini
- WithCo Margarita
- WithCo Paloma

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BREAKS+SNACKS

Breaks
A la Carte

LUNCH

Plated Lunch
Lunch Entrée
Cold Plated Lunch
Box Lunch
Buffets

APPETIZERS

Hors D'oeuvres
Reception Displays

DINNER

Carving Stations
Plated Dinner
Dinner Entrée
Buffet

BEVERAGE

Host Bar
Cash Bar

VENUE GUIDELINES

All Prices are Subject to a Taxable
23% Service Charge, Subject to
Change with Applicable Sales Tax

VENUE GUIDELINES

Please review the following guidelines to ensure a successful event with us. After review, sign and return to the event manager that is assisting with the facilitation of your meeting, event or celebration.

EXHIBITORS

Under Gila River Indian Community Title 13, any person conducting or engaged in any business or trade on the Reservation must obtain a license from the Gila River Indian Community and pay the license fee provided in Section 13.207. The special events license application must be turned in 30 days prior to the beginning of your event by any exhibitors that are selling tangible items. The cost of the special event license is \$50 per vendor. This fee is subject to change by Gila River Indian Community. Please see your Event Manager for application. Copies of the application must be sent to Resort prior to event start date. Any exhibitors selling tangible items on the Reservation for cash that do not have a business license are subject to be evicted from booth space and fined \$500 pursuant to Title 13.



For more information scan our
QR code, or visit:

[http://www.gilariver.org/view/
download.php/opportunities/
business-lictax-forms/user_file_18](http://www.gilariver.org/view/download.php/opportunities/business-lictax-forms/user_file_18)

Prior to sending exhibition details, please consult your Event Manager to discuss your needs.

TABLETOP EXHIBIT FEES:

- 20-50 tables: \$600 flat fee, plus tax
- 10-19 tables: \$300 flat fee, plus tax
- Under 9: Complimentary

*If you require more than 50 exhibit tables for your event, a fee of \$10 per table will be assessed for each table over 50 added to your exhibit area. Fee includes 6ft or 8ft table, two chairs, trash can and drayage. Internet is complimentary. Easels and power support is additional.

SHIPPING AND RECEIVING

All guest packages being shipped to the Resort must follow the address label standards provided during the planning phase. All Exhibitors are fully responsible for shipping out all of their products and materials. Packing supplies are not supplied by the Resort. All outgoing packages must have a completed Bill of Landing or Shipping label with each parcel or pallet that is to be shipped out. Group or Exhibitor must schedule a pick up from the freight Company of their choice and communicate pickup details to the Event Manager. Your Event Manager will provide you with further detailed shipping information.

SHIPPING AND RECEIVING FEES:

Boxes and Individual Packages

- 0-50 lbs. \$7.00 each
- Over 50 lbs. \$50.00 each

Storage Fees

- Under 3 days Complimentary
- Over 3 days \$50 per day per item for individual boxes; \$150 per day per pallet

Pallets

- \$300.00 each

Initial: _____

BREAKFAST

Continental Breakfast
Plated Breakfast
Breakfast Enhancements
Breakfast Buffets
Non-Alcoholic Beverage

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FOOD AND BEVERAGE SERVICE CHARGE & TAX

All Food Selections are subject to 23% Service Charge and 6% Sales Tax.

All Alcoholic Beverage Selections are subject to 23% Service Charge and 8% Sales Tax. Meeting Room Rental is subject to 6% Sales Tax.

GUARANTEES

Guaranteed number of Guests attending your function must be submitted to your Event Manager 5 business days prior to your group's arrival. Should you fail to contact your Event Manager with your final guarantee, your contracted number of attendees will be prepared for and billed accordingly. If the actual number of Attendees is greater than the guaranteed, you will be charged for the additional Guests. Should your number of Guests be less than the contracted amount, you will be billed for the contracted amount.

** Please note there are minimum numbers of required Attendees detailed on our Catering Menus for certain Menu selections. Menu additions made after your guarantee will be subject to a 23% up-charge.*

BUFFET

To ensure the quality and presentation of our food and service, all buffets are replenished for one and a half hours from the scheduled start time. Buffet Prices for groups under 25 guests will increase by 23%.

MENU SELECTIONS

To ensure a successful event, we do require that you submit food and beverage selections (including split counts for plated meals) at least 10 days prior to your group's arrival. Your final guaranteed number of guests must be submitted 5 business days prior to your group's arrival.

REMOVAL OF FOOD

All Food & Beverage consumed in the Resort's function space must be supplied by and prepared by the Resort. In addition, no

remaining food and beverage shall be removed from the premises. At the conclusion of the function, such food and beverage becomes property of the resort.

OUTSIDE FOOD & BEVERAGE

Gila River Resorts & Casinos is the only licensee authorized to sell, serve or distribute any Food and Beverage on property. We are responsible for monitoring consumption and strictly prohibit Groups from bringing in outside Food or Beverage into the resort meeting space.

Any violation of this results in a penalty charge of \$2,000.

CHILDREN'S PRICING

Children's pricing is available for all buffet selections. Children three and under are complimentary; Children 4 – 12 are at a 50% discount and Children 13+ will be charged as adults. Please consult your Event Manager if you would like to create a special Children's Menu for your event.

EVENT BEGINNING / END TIMES - SET UP ADJUSTMENTS

We understand sometimes event times shift – we are happy to adjust timelines on-site as needed, however if an extension to the event space is requested, it is subject to the Resort's approval and availability. Additional cost is \$500 per hour. Requested changes to the room set up will need to be made prior to the event start date. Day-Of requested changes to a meeting room set-up will result in a \$200 change fee. The requested changes are subject to availability and are at the discretion of the Event Manager.

HIGH SPEED INTERNET

Gila River Resorts & Casinos is proud to offer wireless high speed internet access in all of our meeting spaces at no charge. A fee \$200 per day, per meeting space will be accessed for a hardwired internet connection.

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AUDIO VISUAL EQUIPMENT

Our on-site provider, Pinnacle Live, offers complete audio visual services from an experienced technical team. You are able to bring in your own Audio Visual, but not permitted to patch into our built in sound system in event spaces. You must work with Pinnacle Live to patch into the house sound.

To receive services from Pinnacle Live, a signed contract must be returned within 10 days of your arrival date. Failure to do so may result in the unavailability of services, equipment, and the initially agreed-upon price.

All rooms using projectors must have screens. Wall projection or any wall fixtures are not permitted.

All wires, cords must be taped down per fire code with gaffers tape. Duct tape or similar is not permitted.

If an outside vendor is desired, a COI is required 30 days prior to arrival for approval.

Audio Visual Fees:

Patch Fee: \$150 plus tax

Outside Provider Permission: \$1000 plus tax.

OUTSIDE VENDORS

It is required that the Resort be informed 60 days prior to the scheduled event start date that a third-party vendor will be utilized. Third-party vendors must adhere to the Resort's Guidelines and must provide a Certificate of Insurance 30 days prior to arrival for approval by Risk Department.

Please know that each standard is focused on customer service, protection of property and Resort guest safety and security and must be followed by all Third-Party Suppliers providing services at the Resort.

FOOD ALLERGIES/DIETARY RESTRICTIONS AND REQUESTS

In the event that any of the Guests in your group has food allergies or dietary requirements, you must inform your Event Manager of the names of such persons and the nature of their allergies or needs. This is to take the necessary precautions when preparing their food. We undertake to provide, on request, full information on the ingredients of any items served to your Group. You must inform your Event Manager of such dietary restrictions at least two weeks prior to the event.

Should you not provide the names of the guests and the nature of their food allergies, you shall indemnify and hold us forever harmless from, and against, any and all liability or claim of liability for any personal injury that does not occur as a direct result of our negligence or the negligence of any of our representatives. In the event of such negligence by us, or any of our representatives, we shall be responsible for all expenses reasonably incurred in the defense of such liability or claim of liability.

BANQUET BAR SERVICE

All alcoholic beverages are removed by 2:00 am per Arizona Law. We do not permit the purchase of shots at banquet bars.

No outside liquor is permitted in the function space. We require one (1) BARTENDER FOR EVERY ONE HUNDRED (100) GUESTS.

Bar Fees:

\$200 flat fee, per Bartender for first 4 hours

\$100 flat fee, per Bartender for each additional hour

SIGNED _____

DATE _____