

# Breakfast

Includes continuous service of Starbucks coffee, selection of Tazo hot teas and orange juice for 60 minutes *each additional hour* | \$10 per person  
*Hot buffets require a minimum of 25 guests* | GF = Gluten-Free

## WAKE & BAKE | \$30

Fresh seasonal sliced fruit & berries display GF

Freshly baked butter croissants, seasonal muffins | honey butter, seasonal fruit preserves

Berry yogurt parfaits | house-made granola

## CAMBY CONTINENTAL | \$35

Fresh seasonal sliced fruit & berries display GF

Freshly baked butter croissants | seasonal fruit preserves

Sliced breakfast breads, seasonal muffins | honey butter

Vanilla & strawberry yogurts | house-made granola

Hard-boiled eggs GF

## ALL-AMERICAN | \$42

Fresh seasonal sliced fruit & berries display GF

Sliced breakfast breads, seasonal muffins | honey butter

Steel-cut oatmeal GF | brown sugar, raisins, dried apples

Hickman's scrambled eggs GF | cheddar cheese, chives, salsa

Applewood smoked bacon GF

Camby-style oven-roasted breakfast potatoes GF

Individual yogurts

## SUNRISE | \$46

Individual seasonal fruit salad & berries GF | mango coulis, pomegranate seeds

Freshly baked butter croissants, seasonal muffins | honey butter

Apple-infused yogurt | blueberries, house-made granola

Hickman's scrambled eggs GF | cheddar cheese, chives

Applewood smoked bacon, breakfast sausage GF

Camby-style oven-roasted breakfast potatoes GF

Cinnamon swirl French toast | berry compote, maple syrup, vanilla whipped cream

Steel-cut oatmeal GF | baked apples, brown sugar, fresh berries

## GOOD MORNING ARIZONA | \$48

Fresh seasonal sliced fruit & berries display GF

Sliced breakfast breads, seasonal muffins | honey butter

Pulled chicken chilaquiles GF | scrambled eggs, pinto beans, queso fresco, Cotija cheese, cilantro, tortilla chips

Blue corn pancakes

Poblano chili hash browns GF | green onion, cured tomatoes

Chicken sausage, applewood smoked bacon GF

## CAMBY EXECUTIVE BUFFET | \$60

*Chef attendant required* | \$175

Individual fruit salad GF | fresh mint, Arizona honey, yuzu drizzle

Freshly baked butter croissants | seasonal fruit preserves

Sliced breakfast breads, seasonal muffins | honey butter

Assorted scones | lemon curd, berry jam

Artisanal smoked salmon | capers, diced eggs, shaved red onion & fennel, dill cream cheese, petite bagels

Omelet station | crimini mushrooms, bell peppers, baby spinach, onion, tomatoes, jalapeños, ham, bacon, cheddar, feta, salsa

Baked oatmeal in cinnamon-poached Granny Smith apple GF  
crème brûlée-style

Hickman's scrambled eggs GF | cheddar cheese, chives

Pan-roasted Yukon gold Lyonnaise-style potatoes GF  
caramelized onions, fresh rosemary

Applewood smoked bacon, herbed chicken sausage links GF

### SELECT ONE

► French toast | orange zest cream cheese, whipped cream, maple syrup

► Chocolate chip pancakes | Grand Marnier caramel drizzle

Buffets offered for a minimum of 25 guests and buffets under this minimum will incur a \$175 surcharge | Chef attendant fee \$175 | Bartender fee \$175 | (\*) See terms & conditions pages for full details  
All buffets are served for a maximum of 90 minutes | All food & beverage, labor fees and room rental prices are subject to a 26% service charge and applicable sales tax currently at 8.6%  
All food & beverage, miscellaneous, labor and room rental prices are subject to a 26% service charge

# Breakfast *(continued)*

GF = Gluten-Free

**PLATED BREAKFAST** | Includes Chef's freshly baked pastries, seasonal fruit salad, Starbucks coffee, selection of Tazo hot teas and orange juice

**EGG WHITE VEGETABLE FRITTATA** GF | \$35

Grilled asparagus, wild mushrooms, caramelized onions, Arizona goat cheese, watercress, chimichurri, Camby-style breakfast potatoes

**BREAKFAST ENCHILADAS** GF | \$35

Two corn cheese enchiladas, scrambled eggs, black beans, chicken chorizo, enchilada sauce, Arizona cheddar, Cotija, cilantro, poblano sour cream, Camby-style breakfast potatoes

**ALL-AMERICAN** GF | \$35

Hickman's scrambled eggs, chive potato cake, bacon or chicken sausage, oven-roasted tomato

**STEAK & EGGS** GF | \$40

Grilled herb-marinated sirloin steak, scrambled eggs, grilled asparagus, herb-roasted pear tomatoes, hash brown potatoes

**BREAKFAST STATIONS** | *Chef attendant required* | \$175

**BELGIAN WAFFLES, PANCAKES OR FRENCH TOAST (SELECT ONE)** | \$22

Lemon zest ricotta, assortment of fresh berries, sliced bananas, vanilla whipped cream, maple syrup

**OMELETS** GF | \$25

Crimini mushrooms, bell peppers, baby spinach, onion, tomatoes, jalapeños, ham, applewood smoked bacon, jack & cheddar cheeses, salsa

**BENEDICTS** | \$28

BLT | arugula, heirloom tomatoes, bacon, citrus hollandaise, toasted English muffin

Florentine | spinach, herb hollandaise, toasted focaccia

Classic | Canadian bacon, dill hollandaise

**AZ SUNSHINE BOXED BREAKFAST** | \$35

**BOTTLED ORANGE JUICE | INDIVIDUAL FRUIT YOGURT | WHOLE FRUIT | GRANOLA BAR**

**CHOICE OF:**

**ENGLISH MUFFIN SANDWICH**

Hickman's scrambled eggs, bacon, cheddar cheese

**HERBED FOCACCIA**

Hickman's scrambled eggs, roasted red peppers, Italian salami, provolone, mixed greens, herb mayo

**CAMBY BREAKFAST WRAP**

Sun-dried tomato tortilla, scrambled eggs, chicken chorizo, black beans, Cotija cheese, avocado cilantro spread

**HEALTHY BREAKFAST WRAP**

Whole wheat tortilla, scrambled egg whites, spinach, diced tri-color bell peppers, sun-dried tomatoes

Add a coffee station | \$92 per gallon      Gluten-free sandwich on request

Buffets offered for a minimum of 25 guests and buffets under this minimum will incur a \$175 surcharge | Chef attendant fee \$175 | Bartender fee \$175 | (\*) See terms & conditions pages for full details  
All buffets are served for a maximum of 90 minutes | All food & beverage, labor fees and room rental prices are subject to a 26% service charge and applicable sales tax currently at 8.6%  
All food & beverage, miscellaneous, labor and room rental prices are subject to a 26% service charge

# Breakfast *(continued)*

GF = Gluten-Free

## BREAKFAST ENHANCEMENTS | Must accompany primary breakfast selection, not available as stand-alone meals

**CAMBY CINNAMON ROLLS** | \$60 per dozen

**TROPICAL FRUIT SKEWER** GF | \$6 each

Vanilla bean coconut yogurt

**CITRUS FRUIT SALAD** GF | \$5 each

Fresh mint, Arizona honey, yuzu drizzle

**BERRY CHEESECAKE YOGURT PARFAIT** | \$10 each

Fresh berries

**SLICED FRUIT & BERRIES DISPLAY** GF | \$14 per person

**STEEL-CUT OATMEAL** GF | \$9 per person

Baked in a Granny Smith apple, caramelized sugar

**BLUEBERRY PANCAKES** | \$8 per person

Agave nectar

**HICKMAN'S SCRAMBLED EGGS** GF | \$5 per person

**BREAKFAST MEAT (SELECT ONE)** GF | \$7 per person

Applewood smoked bacon, ham steak, breakfast sausage, turkey sausage or local chicken sausage

**COUNTRY GRIDDLED RED POTATOES** GF | \$4 per person

**SMOKED SALMON** | \$15 per person

Petite bagels, capers, shaved red onions, chopped eggs, pear tomatoes, dill cream cheese

**CHEF'S DAILY ASSORTMENT OF OVEN-FRESH BAKERIES** | \$54 per dozen

**LOCAL BAGELS** | \$60 per dozen

Plain & flavored cream cheeses

**ASSORTED FRUIT SMOOTHIES** GF | \$8 per person

**GLUTEN-FREE PASTRIES** | \$60 per dozen

Buffets offered for a minimum of 25 guests and buffets under this minimum will incur a \$175 surcharge | Chef attendant fee \$175 | Bartender fee \$175 | (\*) See terms & conditions pages for full details  
All buffets are served for a maximum of 90 minutes | All food & beverage, labor fees and room rental prices are subject to a 26% service charge and applicable sales tax currently at 8.6%  
All food & beverage, miscellaneous, labor and room rental prices are subject to a 26% service charge

# Breakfast *(continued)*

GF = Gluten-Free

## SANDWICHES & WRAPS | \$9 each

### TOASTED BUTTERY CROISSANT

Hickman's scrambled eggs, bacon, Swiss cheese, arugula

### EGG & CHEESE CROISSANT

Hickman's scrambled eggs, ham, jack cheese

### ENGLISH MUFFIN SANDWICH

Hickman's scrambled eggs, bacon, cheddar cheese

### HERB FOCACCIA

Hickman's scrambled eggs, roasted red peppers, Italian salami, provolone, mixed greens, herb mayo

### BREAKFAST WRAP

Hickman's scrambled eggs, sun-dried tomatoes, spinach, cheddar cheese, wheat tortilla

### EGG WHITE WRAP

Grilled vegetable medley, shredded pepper-jack cheese, avocado aioli, whole wheat tortilla

### CAMBY BREAKFAST WRAP

Sun-dried tomato tortilla, scrambled eggs, chicken chorizo, black beans, Cotija cheese, avocado cilantro spread

### SOUTHWEST BREAKFAST WRAP

Sun-dried tomato tortilla, scrambled eggs, chorizo, black beans, peppers, potato hash, Cotija cheese

### HEALTHY BREAKFAST WRAP

Whole wheat tortilla, scrambled egg whites, spinach, diced tri-color bell peppers, sun-dried tomatoes

### BREAKFAST QUESADILLA

Flour tortilla, scrambled eggs, cheddar cheese, onions, peppers

Gluten-free available on request

Buffets offered for a minimum of 25 guests and buffets under this minimum will incur a \$175 surcharge | Chef attendant fee \$175 | Bartender fee \$175 | (\*) See terms & conditions pages for full details  
All buffets are served for a maximum of 90 minutes | All food & beverage, labor fees and room rental prices are subject to a 26% service charge and applicable sales tax currently at 8.6%  
All food & beverage, miscellaneous, labor and room rental prices are subject to a 26% service charge

# Breaks

Prices are per person for 45 minutes of continuous service

GF = Gluten-Free

## CLEANSER | \$24

Freshly juiced fruit & vegetable combinations GF

- ▶ Spinach, apple, pear, basil
- ▶ Cucumber, mint, honeydew
- ▶ Beet, prickly pear, strawberries

House-made infused water (select one) GF

- ▶ Lemon & orange
- ▶ Cucumber & mint
- ▶ Pineapple & kiwi

## HEALTHY & WISE | \$24

Yogurt parfaits & chia pudding GF

Agave coconut cookie

Petite sized raw vegetable crudité GF | white bean hummus

Mixed fruit skewers GF | prickly pear sauce

## VIVA ARIZONA! | \$24

Seasonal agua frescas GF

Tri-color tortillas fritas GF

Salsa roja GF

Roasted tomatillo salsa GF

Guacamole GF

Queso dip GF

Chicken empanadas

Mini churros | caramel & chocolate sauce

## SWEET & SAVORY | \$28

Build your own trail mix GF

- ▶ Assorted dried fruits
- ▶ Assorted nuts
- ▶ Dark chocolate chips
- ▶ White chocolate candies

Brownie bites

Caramelized onion dip GF | house-made herb chips

Caramel popcorn GF

## TAKE ME OUT TO THE BALLGAME | \$24

Warm pretzels | cheese & mustard

Miniature hot dogs

Mixed nuts GF

Cracker Jacks

Licorice GF

## FRUIT & SMOOTHIE BAR GF | \$24

Tropical fruit kabobs | passion fruit yogurt dip

Mixed berry smoothie

Pineapple & mango smoothie | toasted coconut

Peach vanilla smoothie

Coffee & almond smoothie

## CHIPS & DIPS | \$24

Onion dip GF

Poblano ranch dip GF

Red pepper hummus GF

Salsa fresca GF

Avocado hummus GF

Chive sour cream GF

Pita chips

Tri-color tortilla chips GF

Potato chips GF

Terra chips GF

## CAMBY CHOCO BREAK | \$28

Mini chocolate chip cookies

Chocolate marble brownies

Praline chocolate bars

Hot chocolate GF

Iced Swiss chocolate coffee GF | chocolate shavings

Add chocolate milkshake station | \$10 per person

*Attendant required*

# Breaks *(continued)*

A la carte break items

GF = Gluten-Free

## BEVERAGES

Starbucks coffee or selection of Tazo hot teas | \$92 per gallon

Orange, grapefruit, cranberry or apple juice | \$60 per gallon

Freshly brewed iced tea | \$60 per gallon

Assorted individually bottled juices | \$6 each

Assorted Coca-Cola soft drinks | \$6 each

Natural bottled still water | \$6 each

Sparkling mineral water | \$6 each

Red Bull energy drink or sugarfree | \$6 each

## BITES & NIBBLES

Assorted seasonal whole fruit GF | \$4 each

Assorted granola & energy bars | \$4 each

Individual bags of Poore Brothers potato chips GF | \$4 each

Assorted Kind bars | \$5 each

House-made trail mix GF | \$60 per pound

Gourmet mixed nuts | \$48 per pound

Assorted freshly baked jumbo cookies | \$60 per dozen

Freshly baked brownies | \$54 per dozen

Krispies treats (plain or chocolate-dipped) GF | \$48 per dozen

Jumbo pretzels with Ballpark mustard | \$60 per dozen

Freshly popped popcorn GF | \$4 per person

## ALL DAY BEVERAGES | 8 hours of service

In conjunction with a meal | \$25 per person

Stand-alone service | \$36 per person

- ▶ Starbucks coffee
- ▶ Selection of Tazo hot teas
- ▶ Iced tea
- ▶ Soft drinks
- ▶ Bottled water

Buffets offered for a minimum of 25 guests and buffets under this minimum will incur a \$175 surcharge | Chef attendant fee \$175 | Bartender fee \$175 | (\*) See terms & conditions pages for full details  
All buffets are served for a maximum of 90 minutes | All food & beverage, labor fees and room rental prices are subject to a 26% service charge and applicable sales tax currently at 8.6%  
All food & beverage, miscellaneous, labor and room rental prices are subject to a 26% service charge

# Lunch

GF = Gluten-Free

## CAMBY DELI | \$54

Includes assorted sandwich breads, deli relish tray, Starbucks coffee & selection of Tazo hot teas

### SOUPS GF | Select one

Roasted tomato-basil bisque | extra virgin olive oil drizzle

Camby chicken tortilla soup

Roasted garden vegetable soup

Watermelon gazpacho

Roasted red pepper soup

Smoked corn chowder

### SALADS | Select two

Local organic greens GF | hot house cucumbers, julienned carrots, julienned jicama, pear tomatoes, tarragon-red wine vinaigrette

Wedge salad | baby iceberg lettuce, blue cheese crumbles, pear tomatoes, roasted corn, chopped bacon, blue cheese dressing

Chop salad GF | tomatoes, cucumber, Kalamata olives, red onion, hearts of romaine, feta, champagne-tarragon vinaigrette

Country potato salad GF | celery, red onion, creamy mustard dressing

### PROTEINS GF | Select three

Roasted chicken breast

All-natural roasted turkey

Genoa Italian salami

House-made roast beef

Pastrami

All-natural ham

### CHEESES GF | Select two

Cheddar

American

Pepper-jack

Provolone

Muenster

Havarti

### DESSERTS | Select two

Amaretto cheesecake

Espresso tiramisu

Pistachio-crust cannoli

Marbled brownie

Arizona citrus bars

Flourless chocolate torte GF

Fruit tarts

Chocolate-peanut butter bars

Lemon meringue tartlets

Mexican wedding cookies

Caramel flan GF

Snickerdoodle blondies

Raspberry streusel bars

Seasonal gelato GF

Buffets offered for a minimum of 25 guests and buffets under this minimum will incur a \$175 surcharge | Chef attendant fee \$175 | Bartender fee \$175 | (\*) See terms & conditions pages for full details  
All buffets are served for a maximum of 90 minutes | All food & beverage, labor fees and room rental prices are subject to a 26% service charge and applicable sales tax currently at 8.6%  
All food & beverage, miscellaneous, labor and room rental prices are subject to a 26% service charge

## HOT LUNCH BUFFET | \$64

Includes assorted rolls & butter, Starbucks coffee & selection of Tazo hot teas

### SOUPS GF | Select one

Roasted tomato-basil bisque | extra virgin olive oil drizzle  
Camby chicken tortilla soup  
Garden fire-roasted vegetable soup

Smoked poblano corn chowder  
Roasted red pepper soup

### SALADS | Select one or if no soup selection - select two salads

Local organic greens GF | hot house cucumbers, julienned carrots, julienned jicama, cherry tomatoes, tarragon-red wine vinaigrette  
Wedge salad | baby iceberg lettuce, blue cheese, cherry tomatoes, corn, bacon, blue cheese dressing  
Chop salad GF | tomatoes, cucumber, Kalamata olives, red onion, hearts of romaine, feta, champagne-tarragon vinaigrette  
Southwest salad GF | chopped romaine, radishes, cherry tomatoes, roasted yellow corn, black beans, corn tortilla strips, chipotle ranch  
Baby kale & apple salad GF | Granny Smith apples, toasted almonds, goat cheese, honey balsamic vinaigrette, apricots, cranberries  
Mediterranean grain salad GF | cucumber, cherry tomatoes, spinach, radicchio, Kalamata olives, quinoa, feta, Italian champagne vinaigrette

### ENTRÉES | Select three

Lemon-oregano marinated chicken GF | roasted vegetable quinoa, tomato sauce, haricots vert  
Honey & chipotle barbecue chicken GF | sweet potato purée, green onions  
Chicken fajitas GF | roasted tomato salsa, guacamole, sour cream, queso fresco, corn tortillas  
Mediterranean turkey burger | sesame bun, lettuce, tomato, onion, pickle, mayo, mustard, ketchup, cheddar cheese, Swiss cheese  
Herb-marinated salmon GF | corn purée, cured tomato, grilled asparagus tips  
Grilled swordfish GF | roasted Brussels sprouts, lemon zest, cranberries, saffron, lemon butter  
California halibut GF | achiote pepper-rubbed, grilled broccolini, corn salsa  
Blackened shrimp GF | creamy polenta, blistered red pear tomatoes, fresh herbs  
Jerk-rubbed pork loin GF | ancho apricot chutney  
Sofrito-marinated skirt steak GF | grilled cipollini onion, roasted toy peppers, Cotija cheese  
Beef fajitas GF | roasted tomato salsa, guacamole, sour cream, queso fresco, corn tortillas  
Steakhouse burger | sesame bun, lettuce, tomato, onion, pickle, mayo, mustard, ketchup, cheddar cheese, Swiss cheese  
Cheese enchiladas GF | salsa verde, Mexican cheese blend  
Roasted pepper ricotta pizza | Calabrian chili-tomato sauce, ricotta, basil  
Cheese tortellini | Neapolitan sauce, roasted broccolini, petite basil  
Wild mushroom rice pilaf | seasonal vegetables  
Garlic-roasted gnocchi | wild mushrooms, sautéed spinach, parmesan, romanesco

### DESSERTS | Select two

Amaretto cheesecake  
Espresso tiramisu  
Pistachio-crust cannoli  
Marbled brownie  
Arizona citrus bars  
Flourless chocolate torte GF  
Fruit tarts  
Chocolate-peanut butter bars  
Lemon meringue tartlets  
Mexican wedding cookies  
Caramel flan GF  
Snickerdoodle blondies  
Raspberry streusel bars  
Seasonal gelato GF



## COLD PLATED LUNCH | Includes assorted rolls & butter, Starbucks coffee & selection of Tazo hot teas

### FIRST GF | Select one

Roasted tomato-basil bisque | extra virgin olive oil drizzle  
Camby chicken tortilla soup  
Fire-roasted vegetable soup  
Smoked poblano corn chowder  
Roasted red pepper soup

### SECOND | Select one

#### HERB CHICKEN SALAD GF | \$40

Organic spring mix, carrot ribbons, watermelon radishes, dried cranberries, crumbled goat cheese, spiced pecans, herb vinaigrette

#### ASIAN CHICKEN SALAD | \$40

Julienned marinated chicken breast, Napa cabbage, bean & radish sprouts, edamame, mandarin oranges, crispy wonton strips, soy-ginger dressing

#### COBB SALAD GF | \$40

Romaine & lolla rosa lettuce, diced grilled chicken, tomatoes, avocados, bacon, eggs, Camby cream dressing

#### STEAK SALAD GF | \$45

Smoked paprika steak, Boston bibb & red oak lettuce, julienned watermelon radishes, shaved carrots, beehive cheese, blackberry-rosemary vinaigrette

#### CITRUS SALMON SALAD GF | \$40

Local greens, compressed pineapple, orange segments, pear tomato, avocado, sunflower seeds, yuzu vinaigrette

### THIRD | Select one

Vanilla bean cheesecake | strawberry agave compote, salted brittle, lemon cornmeal crumb  
Decadent chocolate torte | dark chocolate ganache, amarena cherries, chocolate praline bark  
Tres leches | sea salt caramel, candied spiced pepitas, fresh berries  
Caramel apple tart | almond frangipane, caramel mousse, cinnamon Chantilly, almond nougatine  
Tiramisu | milk chocolate cremeux, orange gel, citrus biscotti  
Vanilla crème brûlée | berry biscotti  
Seasonal gelato GF

## HOT PLATED LUNCH | Includes assorted rolls & butter, Starbucks coffee & selection of Tazo hot teas

### FIRST | Select one

Organic lolla rosa greens **GF** | strawberries, toasted pistachios, crumbled goat cheese, poppyseed dressing vinaigrette

Baby arugula and frisée in radicchio | port wine-poached Bosc pear, Roquefort cheese, candied pecans, white balsamic vinaigrette

Caesar salad | ciabatta garlic croutons, pear tomatoes, shaved parmesan, Caesar dressing

Beefsteak tomato salad **GF** | marinated fresh mozzarella, cucumber ribbons, shaved red onion, balsamic reduction, evoo, Maldon salt

Baby iceberg wedge **GF** | bacon lardons, Humboldt Fog cheese, herb-marinated pear tomatoes, basil ranch dressing

### SECOND | Select one

#### PEPPERCORN-CRUSTED SIRLOIN STEAK **GF** | \$55

Parsnip purée, grilled asparagus, esquites-style corn, chimichurri

#### ROASTED HERB-MARINATED SALMON | \$50

Cilantro-lime Israeli couscous, saffron corn purée, broccolini

#### AIRLINE CHICKEN **GF** | \$50

Roasted pepper mashed potatoes, haricots vert and blistered pear tomatoes

#### SLOWLY BRAISED BONELESS SHORT RIBS **GF** | \$55

Creamy cheddar polenta, glazed peas, baby carrots, roasted pearl onions, crispy parsnips

#### WILD MUSHROOM RICE PILAF **GF** | \$40

Seasonal vegetables, dried fruits, fresh herbs

#### GARLIC-ROASTED GNOCCHI | \$40

Romanesco, wild mushrooms, sautéed spinach, shaved parmesan, cured tomatoes

### THIRD | Select one

Vanilla bean cheesecake | strawberry agave compote, salted brittle, lemon cornmeal crumb

Decadent chocolate torte | dark chocolate ganache, amarena cherries, chocolate praline bark

Tres leches | sea salt caramel, candied spiced pepitas, fresh berries

Caramel apple tart | almond frangipane, caramel mousse, cinnamon Chantilly, almond nougatine

Tiramisu | milk chocolate cremeux, orange gel, citrus biscotti

Vanilla crème brûlée | berry biscotti

Seasonal gelato **GF**

# Lunch *(continued)*

GF = Gluten-Free

## GRAB N' GO

Premade box lunches | \$42

Includes jumbo chocolate chip cookie, whole fruit, Poore Brothers potato chips & condiments

Available as a buffet with soup and two salad options | \$58

## SELECT THREE

### ITALIAN SUB

Salami, prosciutto, capicola, provolone, banana peppers, iceberg lettuce, shaved red onion, Italian vinaigrette, hoagie

### POACHED ALBACORE TUNA

Cucumber spaghetti, giardiniera, avocado spread, Boston bibb lettuce, spinach tortilla

### ROASTED CHICKEN BREAST

Fresh mozzarella, pesto, lettuce, tomato, asiago focaccia

### ROASTED SIRLOIN OF BEEF

Caramelized onions, blue cheese, roasted piquillo peppers, arugula, spicy mayo, demi French roll

### TURKEY CLUB

Shaved roasted turkey, applewood bacon, Swiss cheese, bibb lettuce, tomato, sourdough

### SEASONAL GRILLED VEGETABLE WRAP

White bean hummus, baby spinach, whole wheat tortilla

Gluten-free bread available upon request

Buffets offered for a minimum of 25 guests and buffets under this minimum will incur a \$175 surcharge | Chef attendant fee \$175 | Bartender fee \$175 | (\*) See terms & conditions pages for full details  
All buffets are served for a maximum of 90 minutes | All food & beverage, labor fees and room rental prices are subject to a 26% service charge and applicable sales tax currently at 8.6%  
All food & beverage, miscellaneous, labor and room rental prices are subject to a 26% service charge

## HOT DINNER BUFFET | \$110

Includes assorted rolls & butter, Starbucks coffee & selection of Tazo hot teas

### SOUPS GF | Select one

Roasted tomato-basil bisque  
extra virgin olive oil drizzle  
Camby chicken tortilla soup

Grain fire-roasted vegetable soup  
Caramelized carrot-ginger bisque  
Watermelon gazpacho

Free-range chicken posole  
Roasted red pepper soup

### SALADS | Combo of three salads or a soup and two salads

Local organic greens GF | hot house cucumbers, julienned carrots, julienned jicama, cherry tomatoes, tarragon-red wine vinaigrette

Wedge salad | baby iceberg lettuce, blue cheese, cherry tomatoes, corn, bacon, blue cheese dressing

Chop salad GF | tomatoes, cucumber, kalamata olives, red onion, hearts of romaine, feta, champagne-tarragon vinaigrette

Southwest salad GF | chopped romaine, radishes, cherry tomatoes, roasted yellow corn, black beans, corn tortilla strips, chipotle ranch

Baby kale & apple salad GF | Granny Smith apples, toasted almonds, goat cheese, honey balsamic vinaigrette, apricots, cranberries

Caprese salad GF | fresh bocconcini mozzarella, pear tomatoes, caramelized pearl onions, house-made pesto

### ENTRÉES | Select four

Honey & chili barbecue chicken GF | sweet potato purée, green onions

Coffee & chili-rubbed chicken breast GF | agave-roasted baby carrots, red eye gravy

Lemon-oregano marinated chicken GF | roasted vegetable quinoa, dried fruits  
Calabrian chili-tomato sauce

Herb-marinated chicken GF | rosemary & garlic-roasted Yukon gold potatoes,  
lemon-thyme chicken jus

Herb marinated salmon GF | creamed leeks, seasonal roasted squash

Grilled swordfish GF | roasted Brussels sprouts, lemon zest, cranberries, saffron, lemon butter

California halibut GF | achiote marinade, grilled broccolini, yellow corn salsa

Blackened shrimp GF | extra dirty rice, chicken sausage, ground beef, bell peppers

Roasted lime & ginger ono | haricots vert, baby carrots, soy caramel sauce,  
green onions, sesame seeds

Sliced New York strip loin GF | basil-whipped potatoes, roasted mushrooms, bordelaise

Sliced blackened ribeye GF | smashed fingerling potatoes, braised cipollini onions

Smoked barbecue ribs GF | pork ribs, tamarindo barbecue sauce, mandarin slices

Braised short ribs GF | roasted root vegetables, pearl onion, port demi-glace,  
Yukon gold mashed potatoes

Jerk-rubbed pork loin GF | ancho-apricot chutney, herb-roasted creamed red potatoes

Roasted pepper ricotta pizza | Calabrian chili-tomato sauce, ricotta, basil

Cheese tortellini | Neapolitan sauce, roasted broccolini, petite basil

Wild mushroom pilaf GF | seasonal vegetables

Garlic-roasted gnocchi | romanesco, wild mushrooms, sautéed spinach,  
parmesan, romanesco

Three-cheese ravioli | creamy tomato sauce, grilled broccolini

### DESSERTS | Select three

Amaretto cheesecake

Espresso tiramisu

Pistachio-crust cannoli

Marbled brownie

Arizona citrus bars

Flourless chocolate torte GF

Fruit tarts

Chocolate-peanut butter bars

Lemon meringue tartlets

Mexican wedding cookies

Caramel flan GF

Snickerdoodle blondies

Raspberry streusel bars

Seasonal gelato GF

## PLATED DINNER – THREE COURSES | Includes assorted rolls & butter, Starbucks coffee & selection of Tazo hot teas

### SALADS | Select one

Baby spinach frisée **GF** | pomegranate, Crow's Dairy goat cheese, candied pecans, orange-rosemary vinaigrette  
Berries & greens **GF** | lolla rosa, spinach, strawberries & blueberries, toasted pistachios, crumbled goat cheese, lemon zest, shallot vinaigrette  
Baby arugula & frisée in radicchio **GF** | port wine-poached Bosc pear, Roquefort cheese, candied pecans, white balsamic vinaigrette  
Caesar salad **GF** | garlic ciabatta croutons, pear tomatoes, shaved parmesan, Caesar dressing  
Beefsteak tomato salad **GF** | marinated fresh mozzarella, cucumber ribbons, shaved red onion, balsamic reduction, evoo, Maldon salt  
Organic baby greens **GF** | red grapes, candied walnuts, Roquefort, carrot ribbons, bourbon-peach vinaigrette  
Wedge salad | baby iceberg lettuce, blue cheese, cherry tomatoes, corn, bacon, southwest buttermilk dressing

### ENTRÉES | Select one

#### HERB-CRUSTED CHICKEN ROULADE **GF** | \$85

Stuffed with roasted artichokes, truffle Gruyère cheese, melted leeks, roasted garlic-whipped potatoes, grilled broccolini, tri-color roasted cauliflower, lemon-thyme chicken jus

#### SEARED HERB SALMON **GF** | \$85

Coconut forbidden rice, dried fruit, snow peas, pickled corn, charred leeks, pistachio sauce, lemon zest

#### SEA BASS **GF** | \$110

Smoked fingerling potatoes, garlic-roasted romanesco, wild mushroom, saffron orange butter

#### FILET OF BEEF | \$110

Boursin-whipped Yukon gold potatoes, grilled asparagus, roasted toy pepper, red onion & tomato jam, bordelaise sauce

#### FILET & JUMBO SHRIMP | \$115

Potato gratin, roasted tomato-bacon jam, grilled asparagus, heirloom baby carrots, roasted garlic cream

#### PEPPERCORN-CRUSTED FLAT IRON STEAK | \$85

Parsnip purée, grilled asparagus, esquites-style corn, chimichurri, braised cipollini onions

### DESSERTS | Select one

Vanilla bean cheesecake | strawberry agave compote, salted brittle, lemon cornmeal crumb  
Decadent chocolate torte | dark chocolate ganache, amarena cherries, chocolate praline bark  
Tres leches | sea salt caramel, candied spiced pepitas, fresh berries  
Caramel apple tart | almond frangipane, caramel mousse, cinnamon Chantilly, almond nougatine  
Tiramisu | milk chocolate cremeux, orange gel, citrus biscotti  
Vanilla crème brûlée | berry biscotti  
Seasonal gelato **GF**

# Reception

GF = Gluten-Free

## PM RECEPTION STATIONS | Prices are per person & per station based on 60 minutes of continuous service

Must accompany primary dinner selection, not available as stand-alone meal

### FLORENCE INFLUENCE | \$46

Antipasto GF | Italian cured meats, fresh mozzarella, olives, tapenade, cubed tomatoes, smoked almonds

Artisan breads & grissini

Orecchiette | pesto, butternut squash

Penne pasta | crimini mushrooms, tri-color peppers, reggiano

### SONORAN STATION | \$46

Mixed greens salad GF | roasted corn, Tajin jicama, pear tomatoes, sliced radishes

Sonoran chicken quesadillas

Miniature corn tortillas GF

Shrimp a la diablo GF

Carne asada GF | peppers & onions

Salsa roja GF

Salsa verde GF

Cilantro lime onion relish GF

Queso fresco GF

Guacamole GF

### PHUKET PHEAST | \$46

Crispy spring roll | sweet chili sauce

Chicken pad Thai | bean sprouts, Thai basil, crushed peanuts, cilantro

Thai lettuce wrap | pulled pork, shredded carrots, cilantro, lime, Fresno chili, hoisin sauce

Sea salt edamame GF

Assorted dim sum

### MAKE YOUR OWN BRUSCHETTA BAR | \$46

Toasted French baguette slices | evoo & aged balsamic reduction

#### SELECT 5

- ▶ Sliced Italian meats
- ▶ Goat cheese
- ▶ Boursin cheese spread
- ▶ Roasted mushroom spread
- ▶ Red pepper spread
- ▶ Tomato, garlic & basil
- ▶ Fig jam
- ▶ Nutella
- ▶ Apricot chutney
- ▶ Olive tapenade
- ▶ Pesto
- ▶ Caramelized pecans

### SLIDER BAR | \$46

#### SELECT 2 BURGERS

- ▶ Kobe slider | caramelized shallots, cheddar, garlic-horseradish mayo
- ▶ Herb chicken slider | pesto, tomato, arugula
- ▶ Barbecue pulled pork slider | crispy onion
- ▶ Salmon slider | Napa cabbage, cucumbers, spicy mayo
- ▶ Black bean slider | tzatziki, red onion, avocado aioli

*All burgers accompanied by waffle fries*

Waffle fries GF | sour cream, chives, sriracha honey, ketchup

### MAC & CHEESE BAR | \$46

Creamy four-cheese sauce

#### SELECT 5 TOPPINGS

- ▶ Pulled short ribs
- ▶ Grilled andouille sausage
- ▶ Chopped bacon
- ▶ Blackened chipotle chicken
- ▶ Barbecue pork
- ▶ Garlic shrimp
- ▶ Wild mushrooms
- ▶ Broccoli
- ▶ Grilled squash
- ▶ Roasted bell peppers
- ▶ Cured tomatoes
- ▶ Roasted cauliflower
- ▶ Blue cheese crumbles
- ▶ Ritz Cracker crumbles

Buffets offered for a minimum of 25 guests and buffets under this minimum will incur a \$175 surcharge | Chef attendant fee \$175 | Bartender fee \$175 | (\*) See terms & conditions pages for full details  
All buffets are served for a maximum of 90 minutes | All food & beverage, labor fees and room rental prices are subject to a 26% service charge and applicable sales tax currently at 8.6%  
All food & beverage, miscellaneous, labor and room rental prices are subject to a 26% service charge

# Reception *(continued)*

GF = Gluten-Free

## SWEET STATIONS | Prices are per person based on 60 minutes of continuous service

*Chef attendant required | \$175*

### SUNDAE BAR | \$36

Chocolate, vanilla & fruit sorbet GF

#### TOPPINGS

- ▶ Strawberry compote GF
- ▶ Chocolate fudge GF
- ▶ Caramel GF
- ▶ Chopped peanut butter cups GF
- ▶ Sprinkles GF
- ▶ Oreo cookie crumbles
- ▶ M&M's candies GF
- ▶ Miniature marshmallows GF
- ▶ Chocolate shavings GF
- ▶ Chopped pecans GF
- ▶ Whipped cream GF

### TORCHED | \$36

Crème brûlée tart GF | vanilla bean, chocolate hazelnut, raspberry-lavender, fresh seasonal fruit

### CRÊPES | \$36

Nutella  
Coffee mascarpone  
Lemon curd  
Mixed berry compote  
Sweetened cream cheese  
Dulce de leche  
Chocolate sauce  
Sliced bananas  
Cinnamon apples  
Chopped toasted nuts

## NIP TUCK STATIONS

Prices are per item and each item serves 20 guests

*Chef attendant required | \$175*

### HERB-BRINED ROASTED TURKEY GF | \$350

Cranberry-ginger chutney, pan gravy, Parker House roll

### SMOKED CENTER-CUT PORK LOIN GF | \$350

Pomegranate applesauce, tarragon mustard, jalapeño corn muffins

### HERB & GARLIC-CRUSTED RIBEYE OF BEEF GF | \$490

Horseradish crème fraîche, Parker House roll

### ROASTED TENDERLOIN OF BEEF GF | \$495

Bordelaise sauce, creamy horseradish, soft rolls

### SALMON WELLINGTON | \$350

Sautéed spinach, saffron rice, Hatch chili cornbread, honey butter, mustard sauce

### ROASTED VEGETABLE STRUDEL | \$250

Piquillo pepper coulis, pesto aioli, sautéed spinach

Buffets offered for a minimum of 25 guests and buffets under this minimum will incur a \$175 surcharge | Chef attendant fee \$175 | Bartender fee \$175 | (\*) See terms & conditions pages for full details  
All buffets are served for a maximum of 90 minutes | All food & beverage, labor fees and room rental prices are subject to a 26% service charge and applicable sales tax currently at 8.6%  
All food & beverage, miscellaneous, labor and room rental prices are subject to a 26% service charge

# Reception *(continued)*

GF = Gluten-Free

## DISPLAYS | Prices are per person, minimum 20 people

### ARTISAN CHEESE | \$20

Domestic & international cheese board GF  
Fresh grapes GF  
Dried fruits GF  
Mixed nuts GF  
Artisan breads  
Jams GF  
Assorted crackers  
Crafted lavosh

### CRUDITÉ GF | \$18

Assorted seasonal raw farm vegetables  
Roasted red pepper hummus  
Camby creamy ranch  
Blue cheese dip  
Onion dip  
Citrus dip

### FARMER'S ROASTED VEGETABLE GF | \$18

Freshly roasted seasonal vegetables  
Roasted garlic hummus  
Black bean dip  
Spinach ranch dip

### ANTIPASTO BOARD | \$24

Italian cured meats GF  
Fresh mozzarella GF  
Marinated olives GF  
Tapenade GF  
Grain mustard GF  
Pesto-grilled asparagus GF  
Roasted toy peppers GF  
Artisan breads

### MEDITERRANEAN TABLE | \$18

Baba ganoush GF  
Hummus GF  
Tabbouleh GF  
Spicy feta dip GF  
Marinated olives GF  
Grilled artichokes GF  
Grilled pita

### CHILLED SEAFOOD GF | \$35

Based on 5 pieces per person, minimum 20 people

Poached jumbo shrimp  
Oysters on the half shell  
Snow crab claws  
Ponzu mignonette  
Cocktail sauce  
Lemon wedges

### SUSHI STATION | \$49

Based on 6 pieces per person

Assorted hand rolls & nigiri GF

### CHOOSE FROM

► Spicy tuna  
► Salmon  
► Yellowtail  
► California  
► Vegetarian  
Pickled ginger GF  
Wasabi GF  
Soy sauce

### SWEET INDULGENCES | \$25

Sticky toffee date pudding  
Good old fashioned chocolate cake  
Strawberry shortcake torte  
Fruit tarts

Buffets offered for a minimum of 25 guests and buffets under this minimum will incur a \$175 surcharge | Chef attendant fee \$175 | Bartender fee \$175 | (\*) See terms & conditions pages for full details  
All buffets are served for a maximum of 90 minutes | All food & beverage, labor fees and room rental prices are subject to a 26% service charge and applicable sales tax currently at 8.6%  
All food & beverage, miscellaneous, labor and room rental prices are subject to a 26% service charge



# Reception *(continued)*

GF = Gluten-Free

## PASSED APPETIZERS

Prices are per item, minimum of 25 pieces per order

### HOT | \$7

Chorizo arepa  
Veggie spring roll | chili dipping sauce  
Chicken chili-lime skewer GF  
Croque monsieur  
Thai chicken satay GF | cucumber-mint yogurt  
Beef empanada | jalapeño aioli  
Cashew chicken spring roll  
Edamame potsticker | plum sauce  
Arancini | parmesan & fontina fondue  
Bacon-wrapped short rib GF

### HOT | \$9

Firecracker shrimp | creole remoulade  
Jalapeño bacon-wrapped scallops GF  
Chipotle steak churrasco GF  
Paella croquette | lime-saffron aioli  
Miniature beef or chicken wellington | mustard dill  
Bacon-wrapped dates GF | marcona almond, cabrales blue, truffle honey  
Andouille mac & cheese popper  
Mushroom and truffle risotto wheel  
Prickly pear barbecue meatball GF

### COLD | \$7

Brie | spicy apple & walnut chutney  
Pesto crab-stuffed cherry tomato GF  
Vegetable wonton cone | herb cream cheese  
Desert blossom GF | fresh vegetable spring roll, peanut sauce  
Poached pear | blue cheese, toasted walnut crostini  
Vanilla-smoked scallop GF | habanero glaze  
Prosciutto & melon on knotted skewer GF

### COLD | \$9

Smoked duck | plum relish  
Miso-glazed shrimp GF | sweet garlic chili  
Chipotle chicken wonton cone  
Smoked salmon | whipped cream cheese, cucumber, candied lemon  
Ahi stack GF | slivered pickled ginger, wasabi caviar  
Southwest beef tenderloin | blue corn pancake

Buffets offered for a minimum of 25 guests and buffets under this minimum will incur a \$175 surcharge | Chef attendant fee \$175 | Bartender fee \$175 | (\*) See terms & conditions pages for full details  
All buffets are served for a maximum of 90 minutes | All food & beverage, labor fees and room rental prices are subject to a 26% service charge and applicable sales tax currently at 8.6%  
All food & beverage, miscellaneous, labor and room rental prices are subject to a 26% service charge

# Beverages

Sparkling wine by the bottle may be added to any bar package  
Ask to see our selection of upgraded wines

## THE CONNOISSEUR

Ketel One vodka  
Bombay Sapphire gin  
Captain Morgan rum  
Espolon Silver tequila  
Maker's Mark bourbon  
Crown Royal whisky  
Johnnie Walker Black Label scotch  
Bulleit rye  
Napa Cellars | chardonnay, sauvignon blanc  
Barone Fini | pinot grigio  
Napa Cellars | cabernet sauvignon, merlot, pinot noir  
Cocktail or wine | \$13 hosted – \$14 cash  
Craft & imported beer | \$8 hosted – \$9 cash  
Domestic beer | \$7 hosted – \$8 cash  
Water | \$5  
Soft drink | \$5

## TOP NOTCH

Tito's Handmade vodka  
Plymouth gin  
Cruzan rum  
El Milagro tequila  
Jim Beam bourbon  
Jack Daniel's whiskey  
Dewar's White Label scotch  
Sazerac rye  
Trinchero Trinity Oaks | chardonnay  
H3 Columbia Crest | sauvignon blanc  
Ruffino | pinot grigio  
Trinchero Trinity Oaks | cabernet sauvignon, merlot, pinot noir  
Cocktail or wine | \$12 hosted – \$13 cash  
Craft & imported beer | \$8 hosted – \$9 cash  
Domestic beer | \$7 hosted – \$8 cash  
Water | \$5  
Soft drink | \$5

## TIPSY BOW TIE

Helix vodka  
New Amsterdam gin  
Bacardí rum  
Sauza Blue Silver tequila  
Four Roses bourbon  
Seagram's 7 whiskey  
Famous Grouse scotch  
Old Overholt rye  
Proverb | chardonnay  
Mud House | sauvignon blanc  
Benvolio | pinot grigio  
Proverb | cabernet sauvignon, merlot, pinot noir  
Cocktail or wine | \$10 hosted – \$11 cash  
Craft & imported beer | \$8 hosted – \$9 cash  
Domestic beer | \$7 hosted – \$8 cash  
Water | \$6  
Soft drink | \$6

## CORDIALS | \$13 hosted – \$14 cash

Kahlúa  
Grand Marnier  
Disaronno Amaretto  
Baileys Irish Cream

Buffets offered for a minimum of 25 guests and buffets under this minimum will incur a \$175 surcharge | Chef attendant fee \$175 | Bartender fee \$175 | (\*) See terms & conditions pages for full details  
All buffets are served for a maximum of 90 minutes | All food & beverage, labor fees and room rental prices are subject to a 26% service charge and applicable sales tax currently at 8.6%  
All food & beverage, miscellaneous, labor and room rental prices are subject to a 26% service charge

# Beverages *(continued)*

## BREW & BOTTLE

### CRAFT, LOCAL & IMPORTS | \$8

Four Peaks Kilt Lifter  
Samuel Adams Boston Lager  
Blue Moon Belgian White  
Papago Orange Blossom  
Four Peaks Hop Knot IPA  
Prescott Ponderosa IPA  
Corona Extra  
Stella Artois  
Heineken

### TRADITIONAL | \$7

Bud Light  
Budweiser  
Coors Light  
Buckler | non-alcoholic

## EVENT WINE LIST

### BUBBLES

Michelle sparkling wine | \$42  
Mumm Napa champagne | \$80  
Veuve Clicquot champagne | \$120

### WHITES

Storypoint chardonnay | \$40  
Napa Cellars chardonnay | \$48  
Napa Cellars sauvignon blanc | \$46  
Columbia Crest H3 sauvignon blanc | \$42  
Ruffino pinot grigio | \$40  
Barone Fini pinot grigio | \$42

### REDS

Storypoint cabernet sauvignon | \$42  
Napa Cellars cabernet sauvignon | \$58  
Benziger merlot | \$44  
Napa Cellars merlot | \$52  
Storypoint pinot noir | \$42  
Napa Cellars pinot noir | \$54  
Diseno Old Vine malbec | \$46  
Layer Cake malbec | \$58

# Terms & Conditions

## BUFFET SERVICE

Buffets are offered for a minimum of 25 guests. Any buffets under the minimum will incur a \$125 surcharge. All catered food and beverage must be consumed on the premises. No outside food or beverage is permitted in the meeting rooms. Buffets are served for a maximum of 1.5 hours and will be replenished for the first hour only. Buffets will include regular coffee, decaf coffee and an assortment of hot teas on a station. Waters will be preset and iced teas available upon request unless otherwise specified by the client.

## MISCELLANEOUS FEES

Action stations and carving stations will require a minimum of one uniformed chef attendant. A uniformed chef attendant will be provided for a fee of \$175 per chef. We recommend 1 bartender for every 75 guests. There is a fee of \$175 per bartender. A room reset fee will apply in any scenario where the room was set per the signed banquet event order and a change is requested. Your catering or event manager will advise the amount of the fee. Fee range varies \$150 - \$1500. We can provide umbrella heaters for a rental of \$125 each and market umbrellas for a rental of \$75 each. Black executive chairs are available to rent.

## GUARANTEES

Your catering or event manager must be informed of your guaranteed number of guests 72-business hours prior to event start date. If your event is 250 guests or greater a guarantee is due 4 business days prior to the event. Please note that weekends do not count as business days. After this time, your guarantee may be raised within reason but not reduced. If a final guarantee is not provided within the 72 hour or 4 day deadline, the previously estimated number of guest will represent the guarantee and will be charged accordingly. Our advance preparation is 3% over the guarantee. All special dietary requests should be brought to the attention of your catering or event manager at the time you place your guarantee. If special requests are not brought to our attention prior to the day of the event, we will do our very best to accommodate the request(s) however requests may not be guaranteed and we will offer a suitable alternative.

## PRICING

Menu pricing is subject to change. All food and beverage, miscellaneous fees, labor fees and room rental are subject to a 26% service charge and applicable sales tax which is currently 8.60%.

## ALCOHOLIC BEVERAGES

All alcoholic beverages to be served on the Hotel's premises for all functions must be provided by the Hotel and dispensed by the Hotel's servers and bartenders. We reserve the right to ask for ID and refuse to service if the person is either underage or proper identification cannot be produced. Arizona State Liquor Law requires all persons of age consuming alcohol must have a valid acceptable ID on their person. We also reserve the right to refuse alcoholic beverage service to any person who, in the Hotel's sole judgment, appears intoxicated. If you choose to host drink tickets for alcoholic beverages, the hotel will issue them prior to the event. Hotel will charge for the amount of tickets issued, not redeemed.

**ALL ALCOHOLIC BEVERAGE TO BE BILLED UPON CONSUMPTION IN ACCORDANCE WITH ARIZONA STATE LAW.**

Buffets offered for a minimum of 25 guests and buffets under this minimum will incur a \$175 surcharge | Chef attendant fee \$175 | Bartender fee \$175 | (\*) See terms & conditions pages for full details  
All buffets are served for a maximum of 90 minutes | All food & beverage, labor fees and room rental prices are subject to a 26% service charge and applicable sales tax currently at 8.6%  
All food & beverage, miscellaneous, labor and room rental prices are subject to a 26% service charge

# Terms & Conditions *(continued)*

## FUNCTION ROOMS & RENTAL

Function rooms are assigned according to the anticipated guaranteed number of guests. If there is a fluctuation in the number of attendees, the Hotel reserves the right to reassign space to better accommodate guests. Additional room rental will be discussed with either your sales or catering representative. Changes in room setup either after the banquet event order has been signed or on-site may result in an additional reset fee.

## DECORATIONS & LINENS

The Camby Hotel offers black, white and ivory linen. To personalize your event, special colors may be obtained for an additional charge. Clients' decorations, displays, signage, etc. and their assembly are allowed in pre-designated areas with the pre-arranged approval of the catering or event manager and must be removed immediately after the event. We do not allow any materials to be affixed to our walls. The hotel is not responsible for any damage to or loss of items provided by the client. Confetti, bird seed, sparklers, rice, glitter or any like items may not be used at the hotel.

## AUDIO VISUAL

Audio visual equipment is available through our in-house provider, PSAV. Your catering or event manager will be happy to assist you in connecting with the PSAV on-site representative. Groups may supply their own audio visual equipment, however, it must be pre-approved by the Hotel and there may be a surcharge and labor fee applied.

## SHIPPING & RECEIVING

The following rates apply for receiving and shipping charges.

- ▶ Letters/Packages 0-10 lbs. | \$5
- ▶ Packages 11-50 lbs. | \$10
- ▶ Packages 51 lbs. & above | \$15
- ▶ Pallet/Skid | \$100

## PARKING

We offer all-valet-style parking for \$14 per car for the day of event and \$35 for overnight guests. Guest parking may be added to your master account or charged to your individual guests. Please advise your hotel contact how you would like this charge to be billed.

## BILLING

All payment is due prior to services being rendered unless credit approval has been established. Please advise your sales representative if you are interested in being approved for direct bill status so a credit application can be sent to you. Without advance credit approval, a deposit is required to book your events on a definite basis. The deposit will be applied to your account balance. All Banquet Checks must be signed by an authorized contact on site. We will also send a copy of Banquet Checks via the Marriott Service App and you will also receive copies of all Banquet Checks with your final invoice after your event has concluded.