

REHEARSAL BUFFET | \$95 per person

Includes soup or salad & two entrées

SOUPS GF | Select one

Roasted cauliflower | wild mushrooms, nutmeg crème fraîche

Corn chowder | Yukon gold potato, smoked bacon, parsley coulis

Butternut squash bisque | toasted pepitas

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

Little gem wedge salad | mache greens, heirloom tomato, citrus-infused olive oil, salt flakes, shaved pecorino

Baby kale salad | shaved tri-color carrots, sliced ninja radishes, goji berries, pistachio dust, pomegranate vinaigrette

Roasted baby beets salad | basil aioli, micro arugula, crumbled goat cheese, herb-marinated pear tomatoes, Meyer lemon olive oil

ENTRÉES GF | Select two

Oven-roasted airline chicken breast | root vegetables fricassée, buttermilk mashed potatoes, natural chicken jus

Herb-marinated salmon | creamy polenta, garlic wilted spinach, roasted red pepper sauce

Smoked paprika-marinated petite teres major | butternut squash purée, roasted tri-color cauliflower, blistered pear tomatoes, port demi-glace

DESSERTS | Select two

Chocolate pots de crème

Amaretto cheesecake

Pistachio-crusting cannoli

WEDDING BRUNCH | \$60 per person

Includes breakfast selections, two salads & one entrée

BREAKFAST

Assorted fresh juice

Freshly baked breakfast breads | sweet butter, assorted preserves

Seasonal sliced fruit & berries display **GF**

Scrambled eggs **GF** | chives, cheddar cheese

Applewood bacon **GF**

Herbed chicken sausage **GF**

Herb-roasted red potatoes **GF** | sautéed onions & peppers

Cinnamon french toast | orange caramel drizzle, whipped cream, maple syrup, powdered sugar

SALADS

Traditional Caesar salad | focaccia croutons, cured tomato, fresh herbs, shaved pecorino, creamy Caesar dressing

Roasted apples & baby kale salad **GF** | dried blueberries, Arizona pecans, pomegranate seeds, crumbled feta cheese, ginger white balsamic dressing

ENTRÉES **GF** | Select one

Beef short rib | manchego cheese mashed potatoes, caramelized shallots, tri-color baby carrots

Butter-poached prawns | wild mushroom & pancetta risotto, blistered pear tomatoes, shaved parmesan

Basil chicken | heirloom tomato relish, roasted pee wee potatoes, grilled asparagus, lemon zest

ENHANCEMENTS | Priced per person

MAKE YOUR OWN YOGURT PARFAIT | \$6

Seasonal berries & house-made granola

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

Raisins, cinnamon apple compote, brown sugar

ARTISANAL SMOKED SALMON PLATTER | 12

Fried capers, diced eggs, shaved red onion, dill cream cheese, petite bagels

BERRY CHEESECAKE YOGURT PARFAIT | 10

Fresh berries

OMELET STATION | 15

Chef attendant required | \$175

CHOICE OF:

▶ Whole eggs

▶ Smoked ham

▶ Chopped bacon

▶ Crimini mushrooms

▶ Diced bell peppers

▶ Diced red onions

▶ Baby spinach

▶ Diced tomatoes

▶ Cheddar cheese

▶ Swiss cheese

▶ Homemade roasted
tomato salsa

Wedding Package

GF = Gluten-Free

BUTLER-PASSED HORS D'OEUVRES

Selections are \$7 per piece, minimum of 25 pieces

SOIL

Camby vegetable crudité verrine **GF** | lemon herb ricotta
Stuffed fresh strawberry **GF** | whipped brie, almond
Arizona roasted vegetable | herbed creamed cheese in parmesan cup
Quinoa & zucchini fritter | pine nuts, feta, lemon
Wild mushroom risotto arancini | parmesan aioli

OCEAN

Stuffed cherry tomato **GF** | pesto crab salad
Shrimp on cucumber **GF** | Thai chili cream cheese, mango relish
Lobster medallion **GF** | fire-roasted vegetables, red pepper cream cheese
Ahi tartare | wasabi cream cheese in wonton cone
Vanilla-smoked scallop **GF** | habanero glaze, mango chutney

RANGE

Warm Thai chicken satay **GF** | tamarind-infused
Lamb & wild mushroom meatball lollipop **GF** | smoked paprika sauce
Chipotle steak churrasco **GF** | chimichurri
Shaved prosciutto **GF** | compressed melon & lemon goat cheese
Petite steak au poivre | mustard aioli

DISPLAY RECEPTION SPECIALTIES | Priced per person, per display

DOMESTIC & INTERNATIONAL CHEESE DISPLAY | \$20

From American & European creameries

Fresh & dried fruits
Gourmet nuts
Seasonal fruit jam
Ground mustard
Grilled & toasted artisan breads
Crafted lavosh

MESQUITE FIRE-ROASTED GARDEN VEGETABLE | \$24

Herb-marinated vegetables

- ▶ Asparagus
- ▶ Eggplant
- ▶ Zucchini
- ▶ Yellow squash
- ▶ Cipollini onions
- ▶ Portabello mushrooms
- ▶ Toy peppers

Camby herb aioli

Saba pomegranate spread

CHARCUTERIE | \$24

American & international cured meats
Assorted marinated olives
Pickled vegetables
Whole grain mustard
Fig jam
Grilled & toasted artisan bread
Crafted lavosh

OCEAN DISPLAY **GF** | \$45

Jumbo Citrus-Poached Jumbo Shrimp
Alaskan Snow Crab Claws
Two Coast Fresh Oysters
Lemon Wedges
Cocktail Sauce
Red Wine Mignonette Sauce
Ponzu Sauce

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

Wedding Package *(continued)*

GF = Gluten-Free

DINNER STATIONS | Priced per person, per station

BUILD YOUR OWN CAMBY SALADS | \$35

LETTUCE

- ▶ Chopped romaine
- ▶ Local mixed greens
- ▶ Baby iceberg wedges

TOPPING

- ▶ Sliced cucumber
- ▶ Julienne carrots
- ▶ Grape tomatoes
- ▶ Marinated olives
- ▶ Cranberries
- ▶ Chopped egg
- ▶ Blue cheese crumbles
- ▶ Bacon bits
- ▶ Focaccia croutons

DRESSING

- ▶ Camby creamy ranch
- ▶ Balsamic vinaigrette
- ▶ Pomegranate vinaigrette

MAC N' CHEESE BAR | \$45

Mac with creamy four-cheese sauce

SELECT FIVE TOPPINGS

- ▶ Pulled short rib
- ▶ Grilled andouille sausage
- ▶ Chopped bacon
- ▶ Chipotle chicken
- ▶ BBQ pork
- ▶ Garlic shrimp
- ▶ Wild mushrooms
- ▶ Wilted greens
- ▶ Broccoli
- ▶ Grilled squash
- ▶ Roasted bell peppers
- ▶ Cured tomatoes
- ▶ Roasted cauliflower
- ▶ Tobacco onions
- ▶ Blue cheese crumbles
- ▶ Ritz cracker crumbles
- ▶ Herb-buttered panko

MAKE YOUR OWN BRUSCHETTA | \$45

Toasted French baguette

Assorted crackers

EVOO

Balsamic reduction

SELECT FIVE TOPPINGS

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

CROCKETT N' TUBBS | \$45

Kalua pork empanada

Blackened grouper sliders | coleslaw & chipotle mayo

Firecracker shrimp | creole mustard

Chicken & waffle satay | maple drizzle

FLORENCE INFLUENCE | \$45

Antipasto **GF** | cured meats, fresh mozzarella, olives, tapenade, cured tomatoes

Smoked almonds

Artisan breads

Bread sticks

Orecchiette pasta | pesto & roasted butternut squash, shaved parmesan, basil

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

CAMBY CARVED SPECIALTIES | Priced per station, serves 20 guests

HERB-BRINED ROASTED TURKEY BREAST **GF** | \$350

Cranberry ginger chutney, pan gravy

SALMON WELLINGTON | \$350

Sautéed spinach, saffron rice, dill mustard sauce

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

Horseradish crème fraîche, Parker House rolls

ROASTED VEGETABLE STRUDEL | \$250

Piquillo pepper coulis, pesto aioli

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Wedding Package *(continued)*

Wedding Plated Dinners
GF = Gluten-Free

FIRST DANCE | \$95 per person

Includes two hors d'oeuvres, salad & entrée

SALADS | Select One

Baby spinach & frisse in radicchio nest salad **GF** | crumbled goat cheese, spiced pecan, dried apricots, white balsamic vinaigrette

Mizuna & arugula bouquet salad **GF** | port-poached pear, Roquefort cheese, caramelized almonds, red sangria vinaigrette

Little gem wedge salad | cured tomatoes, focaccia croutons, shaved reggiano, fresh herbs, Caesar dressing

ENTRÉES **GF** | Select One

Rosemary-marinated stuffed airline chicken breast | spinach, crimini mushrooms, goat cheese, grilled asparagus, basil Yukon gold mashed potatoes, blistered pear tomatoes, lemon thyme chicken jus

Herb-marinated seared salmon | coconut-infused forbidden rice, sesame haricots vert, roasted tri-color carrots, wasabi pistachio sauce

Burgundy-braised short rib | cheddar herb creamy polenta cake, wild mushroom fricassee, garlic roasted romanesco, red onion marmalade

FOREVER AFTER | \$115 per person

Includes three hors d'oeuvres, two per person, salad & entrée

SALADS | Select One

Belgian endive & lolla rosa lettuce bouquet salad **GF** | roasted red grapes, candied pecans, Stilton blue cheese, serrano ham rosette, sweet sherry vinaigrette

Arizona roasted baby beets salad **GF** | burrata cheese, tangerine segments, lemon zest pistachios, micro arugula, saffron aioli spread

Caprese tower salad | fresh mozzarella, heirloom tomatoes, sweet basil, garlic croutons, frisée & micro basil, balsamic reduction

ENTRÉES **GF** | Select One

Grilled filet of beef | parmesan potato gratin, grilled broccolini, tri-color cauliflower, demi-glace

Herb-marinated seasonal white fish | smoked fingerling potatoes, roasted baby carrots, sun-dried tomato relish, haricots vert, lemon cream

Herb & garlic chicken roulade | roasted root vegetables, Boursin whipped potatoes, baby pan squash, roasted chicken jus

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Wedding Package *(continued)*

Wedding Plated Dinners
GF = Gluten-Free

PLATED DINNER DUO | \$125 per person

Includes two hors d'oeuvres, salad & entrée

SALADS | Select One

Baby spinach & frisse in radicchio nest salad **GF** | crumbled goat cheese, spiced pecan, dried apricots, white balsamic vinaigrette

Mizuna & arugula bouquet salad **GF** | port-poached pear, Roquefort cheese, caramelized almonds, red sangria vinaigrette

Little gem wedge salad | cured tomatoes, focaccia croutons, shaved reggiano, fresh herbs, Caesar dressing

Belgian endive & lolla rosa lettuce bouquet salad **GF** | roasted red grapes, candied pecans, Stilton blue cheese, serrano ham rosette, sweet sherry vinaigrette

Arizona roasted baby beets salad **GF** | burrata cheese, tangerine segments, lemon zest pistachios, micro arugula, saffron aioli spread

Caprese tower salad | fresh mozzarella, heirloom tomatoes, sweet basil, garlic croutons, frisée & micro basil, balsamic reduction

ENTRÉES | Select One

Grilled beef tenderloin & bacon-wrapped jumbo shrimp **GF** | roasted garlic mashed potatoes, oven-roasted broccolini, globe carrots, demi jus

Red wine-braised short rib & seared herbed crab cake | Yukon gold mashed potatoes, grilled asparagus, tomato corn relish

Grilled New York steak & blackened salmon **GF** | wild mushroom ragout, roasted romanesco, blistered pear tomato, bordelaise sauce

Cake fee | goes towards food & beverage minimum for using one of our three preferred vendors
otherwise cake cutting fee of \$6 per person is applied

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

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