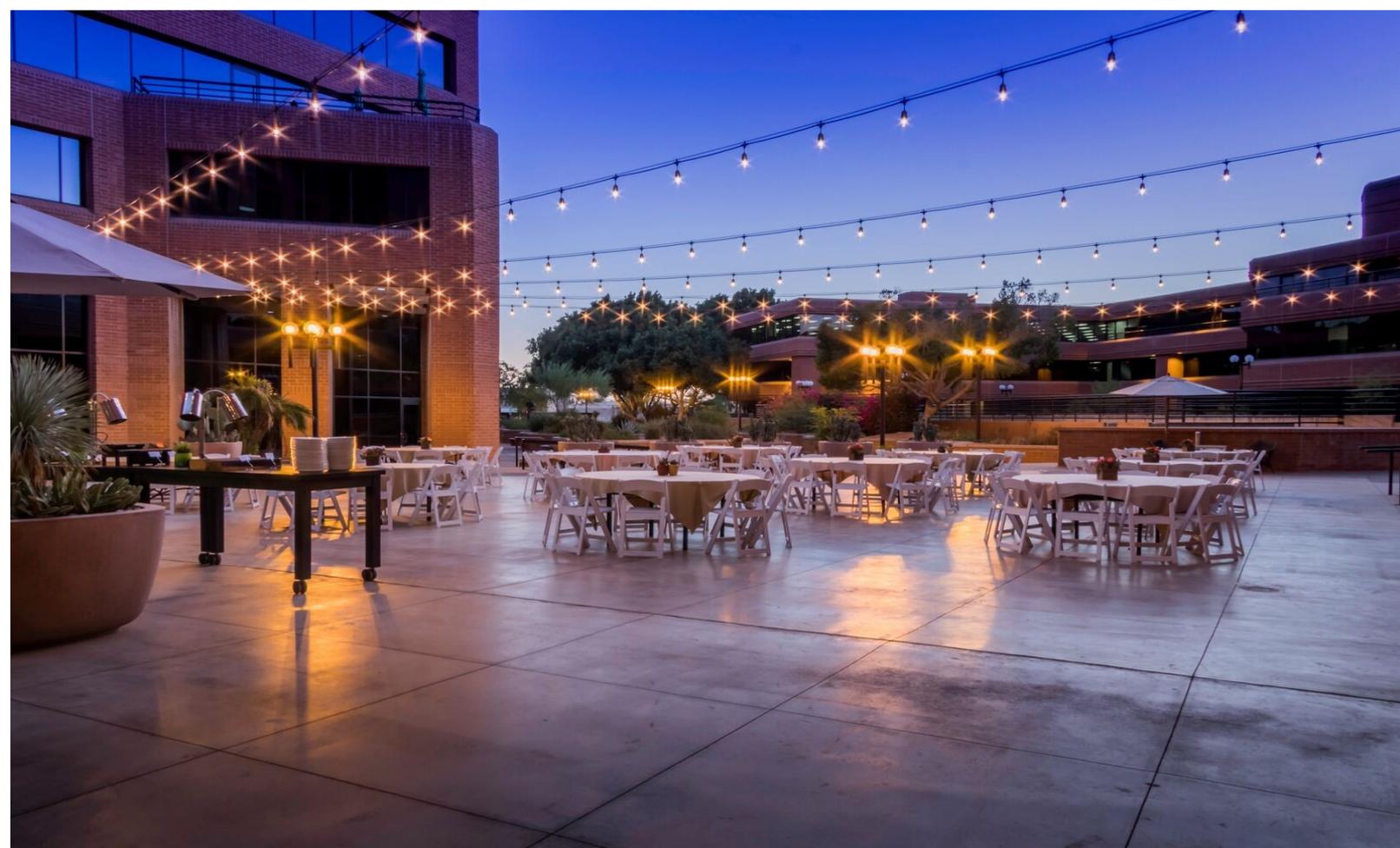




MARRIOTT
SCOTTSDALE
OLD TOWN

EVENTS MENU



MARRIOTT

SCOTTSDALE MARRIOTT OLD TOWN

7325 E. 3rd Avenue. Scottsdale, AZ 85251 T. 480.945.1550

Banquet & Catering Policies

MENU SELECTION & GUARANTEES

To ensure product availability, please determine the menu selection at least seven (7) business days prior to the event. A guaranteed attendance figure is required for all meal functions three (3) business days prior to the function date and is not subject to reduction. If the catering office is not advised by this time the estimated figure will automatically become the guarantee and is not subject to reduction. Increases are based upon approval by the Sales & Catering Department. If the Hotel needs to prod

FOOD SERVICE

The Hotel is responsible for the quality and freshness of the food served to our guests. In accordance with the Maricopa County license restrictions and the City of Scottsdale Health Department regulations, all food and beverage in public areas and meeting / event space of the Hotel must be supplied and prepared by the Hotel and is subject to State and local alcoholic beverage laws.

Outside Food and beverage is not permitted to be brought in without written approval from the Hotel. There will be a penalty of \$400.00 per day for unauthorized food and beverage that is brought into and consumed in the meeting space. Please note that no outside F&B is allowed in the public spaces of the hotel.

Hotel has the right to cancel the event as a last measure if this is not resolved. If food and beverage is removed the Hotel will no longer assume liability for these items. Hotel will make exception for events that have a cake brought in from outside services. If alcoholic beverages are to be served, the Hotel will require that alcohol be provided by the Hotel and that such beverages be dispensed only by hotel servers and bartenders. Alcoholic beverage service may be denied to those guests who appear to be intoxicated or are under age.

AUDIO VISUAL EQUIPMENT

The Hotel has an in-house audio visual department to assist with any audio visual needs. Outside audio visual equipment and services are not permitted without Hotel approval.

DECORATIONS AND ENTERTAINMENT

The Hotel will not permit the affixing of anything to the walls, floors or ceilings with nails, staples, duct tape or any other substance. Failure to comply with this policy may result in repair fees in amount to be determined by management. A cleaning fee of \$300.00 will be charged for any decorations, confetti and/or glitter before, during or after your event. Candles, Sparklers, pyrotechnics and fireworks are not allowed in the Hotel under any circumstance. If you select your own décor company approval must be obtained from your Catering Sales Manager. If your group has live entertainment or D.J. services the Hotel reserves the right to request the volume to be lowered if the Hotel receives noise complaints from other guests or groups. The Hotel also reserves the right to ask any live entertainment to leave immediately if they do not adhere to the noise restraints.

PROPERTY OR DAMAGE LOSS

The Hotel will not assume any responsibility for damages to, or loss of, any merchandise or articles left in the Hotel prior to, during or following Organization's function. Damage, lost or theft is the sole responsibility of the patrons and their guests.



SCOTTSDALE MARRIOTT OLD TOWN

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Banquet & Catering Policies

SMOKE-FREE POLICY

Scottsdale Marriott Old Town is a smoke-free hotel. There is no smoking permitted on property; smoking is only permitted in the designated outdoor areas only.

PARKING

Unless specified in the groups signed contract, entrance into our parking garage is \$30 per vehicle. There is limited space with free parking on 3rd Avenue in front of our property; however those are on a first-come-first-serve basis. For additional information please contact your Event Manager.

LABOR & SERVICE CHARGES, TAXES AND FEES

The minimum guarantee for breakfast, lunch and dinner buffets is 15 guests. For any catered event less than 15 guests a \$125.00 labor charge will apply.

A bartender charge of \$125.00 per bartender will apply for any Hosted Bar. The bartender charge is waived at the point of reaching \$500.00 per bar.

An attendant fee of \$125 is applied for each action and/or carving station.

SHIPPING AND RECEIVING

Due to storage limitations, Scottsdale Marriott Old Town can only accept your shipment within five(5) days of your group arrival. If your group requires extensive storage space, or if boxes arrive more than five days prior to your arrival, the Hotel reserves the right to assess an additional storage charge.

Please inform your Event Manager of the total number of boxes being shipped and tracking numbers, if available.

To ensure proper handling of your materials, shipping labels must include the following:

To: Scottsdale Marriott Old Town
Attn: Meeting Planners Name
7325 E. 3rd Avenue
Scottsdale, AZ 85251
C/O: Name of your conference, Conference Date(s)

25% Taxable Service Charge and applicable State Sales Tax will be added to all food and beverage.



SCOTTSDALE MARRIOTT OLD TOWN

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MARRIOTT

SCOTTSDALE MARRIOTT OLD TOWN

7325 E. 3rd Avenue. Scottsdale, AZ 85251 T. 480.945.1550

CONTINENTAL BREAKFAST BUFFET

15 Person Minimum

SUNRISE CONTINENTAL \$30 PER PERSON

Seasonal Sliced Fruit & Fresh Berries

Freshly Baked Breakfast Breads & Pastries: Served with Butter & Assorted Jams

Fresh Bagels & Cream Cheese

Carafes of Orange, Cranberry and Grapefruit Juice

Freshly Royal Cup Brewed Regular Coffee, Decaffeinated Coffee and Selection of Hot Teas

Upgrade to Starbucks Coffee | \$3 per person

OLD TOWN CONTINENTAL \$40 PER PERSON

Seasonal Sliced Fruit & Fresh Berries

Freshly Baked Breakfast Breads & Pastries: Served with Butter & Assorted Jams

Fresh Bagels & Cream Cheese

Oatmeal with Brown Sugar, Honey and Sliced Almonds

Assorted Greek Yogurts

House Made Granola Served with Milk

Carafes of Orange, Cranberry and Grapefruit Juice

Freshly Royal Cup Brewed Regular Coffee, Decaffeinated Coffee and Selection of Hot Teas

Upgrade to Starbucks Coffee | \$3 per person

25% Taxable Service Charge and applicable State Sales Tax will be added to all food and beverage. A minimum of 15 guests is required or a \$125.00 labor charge will be incurred.



SCOTTSDALE MARRIOTT OLD TOWN

7325 E. 3rd Avenue, Scottsdale, AZ 85251 T. 480.945.1550

HOT BREAKFAST BUFFETS

15 Person Minimum

SCOTTSDALE BREAKFAST BUFFET

\$47 PER PERSON

Seasonal Sliced Fruit and Fresh Berries

Assorted Greek Yogurts

House Made Granola Served with Milk

Freshly Baked Breakfast Breads: Served with Butter and Assorted Jams

Fresh Bagels & Cream Cheese

Breakfast Skillet with Eggs, Chorizo, Sausage, Potatoes, Peppers, Onions, Cheddar Cheese, Salsa and Sour Cream

Carafes of Orange, Cranberry and Grapefruit Juice

Freshly Brewed Royal Cup Coffee and a Selection of Hot Teas

Upgrade to Starbucks Coffee | \$3 per person

HEALTHY BUFFET STATION

\$48 PER PERSON

Assorted Energy Bars

Sliced Seasonal Fruit & Fresh Berries

Granola & Yogurt Parfait

Mini Egg White Frittatas with Seasonal Vegetables

Hot Oatmeal with Toppings Bar: Brown Sugar, Honey Raisins & Sliced Almonds

Assortment of Fruit Juices

Freshly Brewed Royal Cup Coffee and a Selection of Hot Tea

Upgrade to Starbucks Coffee | \$3 per person

SOUTHWEST BREAKFAST BUFFET

\$54 PER PERSON

Seasonal Sliced Fruit & Fresh Berries

House Made Granola Served with Milk

Freshly Baked Breakfast Breads: Served with Butter & Assorted Jams

Burrito with Slow Roasted Pork, Eggs, Potatoes, Onions and Peppers Served with Green Chili Sauce

Veggie Burrito with Eggs, Mushrooms, Peppers, Onions and Cheese

Served with Salsa Verde, Pico De Gallo & Sour Cream

Chipotle Breakfast Potatoes

Crispy Smoked Bacon and Sausage Links

Carafes of Orange, Cranberry and Grapefruit Juice

Freshly Brewed Royal Cup Coffee and a Selection of Hot Teas

Upgrade to Starbucks Coffee | \$3 per person

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PLATED BREAKFAST

15 Person Minimum

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ALL AMERICAN \$36 PER PERSON

Freshly Baked Breakfast Breads: Served with Butter and Assorted Jams

Scrambled Eggs with Savory Herbs

Breakfast Potatoes with Roasted Red Peppers and Onions

Crispy Smoked Bacon and Sausage Links

Fresh Orange Juice

Freshly Brewed Starbucks Coffee

BRIOCHE FRENCH TOAST \$30 PER PERSON

Brioche French Toast

Seasonal Fruit

Crispy Smoked Bacon and Sausage Links

Fresh Orange Juice

Freshly Brewed Starbucks Coffee

ENHANCEMENTS

Oatmeal with Brown Sugar, Honey and Sliced Almonds | **\$8 Per Person**

Egg, Bacon & Cheddar Croissant Sandwich | **\$12 Per Person**

Broken Yolk Sandwich with Egg, Bacon, Cheddar Cheese on Toasted Sourdough Bread | **\$12 Per Person**

Yogurt & Homemade Granola Parfait | **\$9 Per Person**

Whole Fruit | **\$4 Per Person**

BREAKFAST BURRITOS | \$14 EACH

- **Southwest Burrito** with Chorizo, Eggs, Potatoes, Green Chilies, Pico De Gallo and Cheese
- **Slow Roasted Pork Burrito** with Eggs, Potatoes, Onions and Peppers. Served with a Green Chili Sauce
- **Veggie Burrito** with Eggs, Mushrooms, Peppers, Onions and Cheese



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A LA CARTE BREAK OPTIONS

Assorted Breakfast Breads | \$42 Per Dozen

Coffee Cake | \$42 Per Dozen

Cinnamon Rolls | \$42 Per Dozen

Assorted Cookies | \$36 Per Dozen

Freshly Baked Brownies | \$36 Per Dozen

Nature Valley Granola Bars | \$6 each or \$66 Per Dozen

Yogurt & Homemade Granola Parfait | \$9 Per Person

Fruit Platter Served Family Style | \$7 Per Person

Candy Bars | \$5 each or \$42 Per Dozen

Kettle Corn Popcorn | \$4 Per Person

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BEVERAGE SERVICE

4 HOUR CONTINUOUS BEVERAGE SERVICE \$30 PER PERSON

Freshly Brewed Regular Coffee, Decaffeinated Coffee

Selection of Hot Tazo Tea

Assorted Pepsi Products

Bottled Water

Upgrade to Starbucks Coffee | \$3 per person

8 HOUR CONTINUOUS BEVERAGE SERVICE \$42 PER PERSON

Freshly Brewed Regular Coffee, Decaffeinated Coffee

Selection of Hot Tazo Tea

Assorted Pepsi Products

Bottled Water

Upgrade to Starbucks Coffee | \$3 per person

A LA CARTE OPTIONS

Royal Cup Coffee | **\$70 Per Gallon or \$35 Per Half Gallon**

Starbucks Coffee | **\$80 Per Gallon or \$40 Per Half Gallon**

Iced Tea | **\$70 Per Gallon**

Bottled Starbucks Frappuccino | **\$8 Each**

Bottled Juices | **\$4 each**

Naked Fruit Juices | **\$7 each**

Assorted Gatorade | **\$6 each**

Assorted Pepsi Products | **\$5 Each**

San Pellegrino | **\$6 each**

Bottled Water | **\$5 Each**

Red Bull Energy Drink | **\$7 Each**

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THEMED BREAKS

LOCAL DONUT BAR | \$20 PER PERSON

Locally Supplied from *The Local Donut Shop*
Make Your Own Flavored Milk Station
(2% Milk and Chocolate Milk)

TRAIL MIX BREAK | \$22 PER PERSON

House Made Trail mix
Plain Yogurt
Seasonal Fruit & Berries

The A&W Float Bar | \$23

A&W Root Beer
Haagen Daz Vanilla Icecream
Whipped Cream
Maraschino Cherries

SCOTTSDALE STADIUM BREAK | \$30 PER PERSON

Warm Soft Pretzel with Beer Cheese Sauce and Yellow Mustard
Vegetable Platter with Ranch Dressing
Garlic Fries
Churro

AFTERNOON DIP BREAK | \$25 PER PERSON

Hummus Trio Served with Pita Bread:
Roasted Red Pepper
Cilantro Jalapeño
Traditional
Fresh Vegetable Platter

SOUTHWEST BREAK | \$28 PER PERSON

Tortilla Chips
Pico De Gallo Salsa
Salsa Verde
Handmade Guacamole
Chorizo Bourbon Queso Fundido

25% Taxable Service Charge and applicable State Sales Tax will be added to all food and beverage.



SCOTTSDALE MARRIOTT OLD TOWN

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MEETING PACKAGES

Maximum of 30 people per Package

BOXED LUNCH MEETING PACKAGE \$120 PER PERSON

8 Hour Continuous Beverage Service

Breakfast: Sunrise Continental Breakfast Buffet

Mid-Morning 30 minute Break: Yogurt Parfaits and Breakfast Bars

Boxed Lunches: Refer to Page 12

AV: WiFi included.

PREMIUM MEETING PACKAGE \$145 PER PERSON

Continuous Beverage Service

Breakfast: Sunrise Continental Breakfast Buffet

Mid-Morning 30 Minute Break: Yogurt Parfaits and Energy Bars

Choice Lunch Buffet: Salad, Deli, or Panini

30 Minute Afternoon Break: Trail Mix Break **or** Southwest Break

AV: WiFi, included.

25% Taxable Service Charge and applicable State Sales Tax will be added to all food and beverage.



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To-Go LUNCHES

To-Go LUNCH \$40 PER PERSON

All Lunches are served with an apple, chips, bottled water and the choice of one salad and one dessert. Salad and dessert must be the same for all lunches. Limit of 2 Sandwich/Wrap choices for groups of 40 or less. Up to 3 choices for groups larger than 40

Choice of Sandwich / Wrap: Select Two

- Cured Country Ham
- Roasted Turkey Breast
 - Roast Beef
 - Portobello
- Vegan Garden Wrap

**Gluten Free Bread available upon request + \$2 per sandwich*

Choice of Salad: Select One

- Italian Farro Salad
- Mixed Green Salad
- Macaroni Salad

Choice of Desert: Select One

- Brownie
- Cookie
- Rice Krispy Treats

25% Taxable Service Charge and applicable State Sales Tax will be added to all food and beverage.



SCOTTSDALE MARRIOTT OLD TOWN

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PLATED LUNCHES

15 Person Minimum

Bread & Spreads

STARTER SELECTIONS (Select One)

Tomato Bisque
Southwest Corn Chowder
Minestrone Soup
Panzanella Salad
Wedge Salad

ENTREE SELECTIONS (Select One)

COBB SALAD | \$32 PER PERSON

Romaine Lettuce with Grilled Chicken
Egg
Blue Cheese Crumbles
Tomatoes
Avocado
Crisp Bacon
Ranch Dressing

CAESAR SALAD | \$32 PER PERSON

Romaine Lettuce with Grilled Chicken
Parmesan Cheese
Croutons
Caesar Dressing

PICCATA CHICKEN | \$40 PER PERSON

Grilled Asparagus
Tomatoes & Caper Butter
Roasted Potatoes

BLACKENED SALMON | \$42 PER PERSON

Brussels Sprouts, Baby Carrots, Sweet Potatoes, Cherry Tomatoes

DESSERT SELECTIONS (Select One):

Freshly Baked Cookies & Brownies
Cheesecake
Key Lime Pie

25% Taxable Service Charge and applicable State Sales Tax will be added to all food and beverage.
A minimum of 15 guests is required or a \$200.00 labor charge will be incurred.



LUNCH BUFFETS

15 Person Minimum

All lunch buffets include Iced Tea & Water Station

SUITES DELI BUFFET \$45 PER PERSON

Soup: Minestrone

Salads: *Choice of Two*

Mixed Green Salad

Caesar Salad

Roasted Fingerling Potato Salad

Italian Farro Salad

Assorted Breads & Cheeses

**Gluten Free Bread available upon request + \$4*

Proteins: *Choice of Two*

Sliced Turkey Breast

Sliced Roast Beef with Horseradish

Sliced Country Ham

Grilled Lemon Chicken Breast

Corned Beef

Grilled Portobello

Sweet Ending:

Cookies

BBQ LUNCH BUFFET \$58 PER PERSON

Sweet Cornbread Muffins

Wedge Salad

House-made Cole Slaw

Macaroni & Cheese

BBQ Pulled Pork

Barbeque Chicken

Apple Pie

SOUTHWEST LUNCH BUFFET \$60 PER PERSON

Tortilla Soup

Sonoran Salad

Cheese Enchiladas

Spanish Rice

Corn Eloté

Tortillas

Tequila Marinated Chicken Fajitas

Marinated Grilled Beef Fajitas

Churros

ITALIAN LUNCH BUFFET \$62 PER PERSON

Garlic and Herb Focaccia Bread Basket

House Made Soup

Truffle Cream Orecchiette

Caprese Salad: Local Heirloom Tomatoes, Fresh Mozzarella, Basil, Olive Oil & Balsamic Reduction

Grilled Seasonal Vegetables

Mixed Greens Salad

Chicken Parmesan

Grilled Herb Marinated Flank Steak

Tiramisu

**25% Taxable Service Charge and applicable State Sales Tax will be added to all food and beverage.
A minimum of 15 guests is required or a \$125.00 labor charge will be incurred.**



LUNCH BUFFETS - CONTINUED

15 Person Minimum

All lunch buffets include Iced Tea & Water Station

MARKET FRESH BUFFET | \$45 PER PERSON

Soup:

Chef's Creative Soup of the Day

Salads (Choice of Two):

FRESH CAPRESE SALAD: Local Heirloom Tomatoes, Fresh Mozzarella, Basil, Olive Oil, Balsamic Reduction, Sea Salt & Cracked Pepper

CUCUMBER SALAD WITH SHRIMP: Candied Walnuts & Strawberry Garnish, Cucumber & Balsamic Vinaigrette

CHICKEN CAESAR SALAD: Romaine Lettuce, Cherry Tomatoes, Parmesan & Caesar Dressing

WEDGE SALAD WITH STEAK: Bacon, Cherry Tomatoes, Bleu Cheese Crumbles & Buttermilk Ranch Dressing

BOSTON BABY LETTUCE SALAD: Kalamata Olives, Pickled Red Onions, Cherry Tomatoes, Feta Cheese & Balsamic Vinaigrette

Breads:

Grilled Pita

Assorted Rolls

Desserts:

Assorted Pastries

FRENCH INSPIRED BUFFET \$60 PER PERSON

French Onion Soup

Niçoise Salad

Chicken Cordon Bleu

Salmon Beurre Blanc

Potato Croquette

Crème Brûlée

PANINI LUNCH BUFFET \$48 PER PERSON

Soup of the Day

Wedge Salad Station

Mixed Fruit & Mint Salad

Panini Choices: (Select Two)

Turkey Breast, Spinach & Cheddar Cheese

Grilled Chicken, Sundried Tomatoes & Mozzarella

Portobello Mushrooms & Provolone Cheese

Roast Beef, Swiss & Horseradish aioli

Ham & Cheddar

Tomato, Mozzarella & Basil

Dessert:

Tiramisu

25% Taxable Service Charge and applicable State Sales Tax will be added to all food and beverage. A minimum of 15 guests is required or a \$125.00 labor charge will be incurred.



HORS D'OEUVRES

All Hors D'oeuvres Are Sold in Increments of 25

HOT HORS D'OEUVRES \$9 Per Piece

Buffalo Chicken Bites with Ranch
Southwest Chicken Quesadillas
Chipotle Chicken & Jalapeno Cream Cheese on a Wonton Crisp
Crispy Mac n' Cheese Balls
Lump Crab Cake with Remoulade Sauce
Bacon Wrapped Scallops
Spanakopita
Florentine Mushroom Caps
Crispy Boursin Cheese Balls
Black Bean Empanada

COLD HORS D'OEUVRES \$8 Per Piece

Roast Beef with Horseradish Sauce on a Crostini
Antipasto Stack
Shrimp Cocktail Shooters
Traditional Tomato Bruschetta
Artichoke, Sun-Dried Tomato & Kalamata Olive Tapenade on a Toasted Baguette
Brie Cheese with Blackberry Chutney on Wonton Crisp
Edamame, Roasted Corn Relish and Goat Cheese

25% Taxable Service Charge and applicable State Sales Tax will be added to all food and beverage.



ACTION STATIONS & CARVING STATIONS

RISOTTO STATION | \$30 PER PERSON

Roasted Mushroom, Asparagus, Shrimp, Peas & Spinach

STREET TACO STATION | \$33 PER PERSON

Beef with Tomatillo, Cotija Cheese

Grilled Mahi with Mango Salsa

Chicken- Avocado, Roasted Corn, Crema

Sides Include: Refried Beans & Rice with Cotija Cheese, Lime, Mayo

CARIBBEAN KABOB GRILLING STATION

Jerk Chicken | \$22 per person

Coconut Shrimp | \$33 per person

Lime Beef | \$28 per person

Selection of all Three \$43 per person

Sides include Pineapple Coconut Rice

CARVING STATION

Prime Rib | \$500- *Serves 20 guests*

Horseradish Cream, Red Wine Reduction & Brioche Rolls

Roasted Bone in Turkey Breast | \$350- *Serves 20 guests*

Served with Gravy and Petite Rolls

Honey Glazed Ham | \$375- *Serves 20 guests*

Served with Mustard Glaze and Cheesy Grits

OUTDOOR PIZZA STATION | \$40 PER PERSON

Select Two From Below

Margherita | Tomato Sauce, Fresh Mozzarella Cheese, Basil

Veg Out | Tomato Sauce, Mozzarella Cheese, Spinach, Green bell Peppers, Mushrooms, Onions, Black Olives and Tomatoes

Meat Lover | Tomato Sauce, Mozzarella Cheese, Genoa Salami, Sausage and Bacon

The Arizonian | Black Bean Sauce, Monterey Jack Cheese, Ground Beef, Shredded Lettuce, Tomatoes, Olives and Onions. Topped with Sour Cream and Jalapenos

Mediterranean Chicken | Basil Pesto Sauce, Mozzarella Cheese, Roasted Tomato, Spinach, Red Onion, Black Olives, Artichokes and Chicken

25% Taxable Service Charge and applicable State Sales Tax will be added to all food and beverage.



STATION DISPLAYS

SONORAN CHIPS & SALSA DISPLAY | \$15 PER PERSON

Tortilla Chips, Homemade Salsa Fresca, Fire Roasted Salsa
Homemade Fresh Guacamole

ARTISAN CHEESE & BREAD DISPLAY | \$25 PER PERSON

Variety Artisan Cheeses
Selection of Fresh & Dried Fruit, Crackers & French Baguettes

CHARCUTERIE DISPLAY | \$30 PER PERSON

Thinly Sliced Prosciutto, Genoa Salami & Soppressata
Assorted Artisan Cheeses
Olives
Artichoke Hearts
Char Roasted Red Peppers
Marinated Sun-Dried Tomatoes
Italian Bread and Focaccia

FARMERS MARKET CRUDITE DISPLAY | \$20 PER PERSON

Fresh Baby Carrots, Broccoli, Cherry Tomatoes, Celery & Sugar Snap Peas
Avocado Ranch & Balsamic Dressing

25% Taxable Service Charge and applicable State Sales Tax will be added to all food and beverage.



PLATED DINNER

15 Person Minimum

ALL PLATED DINNERS INCLUDE:

Freshly Brewed Royal Cup Coffee and Hot Tea

Choice of Starter and Dessert

Served with Breads and Spreads

STARTERS: *Choice of One*

FRESH CAPRESE SALAD: Local Heirloom Tomatoes, Fresh Mozzarella, Basil, Olive Oil, Balsamic Reduction

CUCUMBER SALAD: Candied Walnuts & Strawberry Garnish, Cucumber & Balsamic Vinaigrette

CAESAR SALAD: Romaine Lettuce, Cherry Tomatoes, Parmesan & Caesar Dressing

WEDGE SALAD : Bacon, Cherry Tomatoes, Bleu Cheese Crumbles & Buttermilk Ranch Dressing

BOSTON BABY LETTUCE SALAD : Kalamata Olives, Pickled Red Onions, Cherry Tomatoes, Feta Cheese & Balsamic Vinaigrette

ENTREES: *Choice of One*

A \$5 per person fee will incur for more than 1 entrée selection. No more than 2 entrée selections.

Wild Mushroom Ravioli: Basil Parmesan Cream Sauce | **\$65**

Herb Seared Chicken Breast: Garlic Mashed Potatoes, Maple & Mushroom Jus | **\$75**

Creole Chicken Stack: Chicken, Shrimp, Asparagus, Garlic Mashed Potatoes, Creole Cream Sauce | **\$85**

Mahi Mahi: Lemon Cream Sauce & Grilled Squash Variety | **\$80**

Grilled Tequila Lime Salmon: Southwest Quinoa, Eloté & Southwest Chimichurri | **\$80**

Copper City Short Rib: Served with Buttermilk Mashed Potatoes & Seasonal Market Vegetables | **\$88**

Char Grilled Bone-in Ribeye (Served Medium Rare): Bourbon Bacon Brussels Sprouts & Roasted Fingerling Potatoes | **\$88**

Horseradish Crusted Filet Mignon (Served Medium Rare): Wild Mushroom Demi Glaze, Cauliflower Au Gratin & Honey Glazed Carrots | **\$100**

DESSERT SELECTION: *Choice of One*

Chocolate Pyramid Cake

Seasonal Sorbets

Cheesecake

25% Taxable Service Charge and applicable State Sales Tax will be added to all food and beverage.

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Key Lime Pie



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THE EXECUTIVE DINNER BUFFET

15 Person Minimum

THE EXECUTIVE BUFFET DINNER

\$105 Per Person

Freshly Brewed Royal Cup Coffee and Hot Tea

Served with Breads and Spreads

SALAD SELECTION: *Choice of One*

Spinach Salad: Spinach, Bacon & Egg with Mustard Vinaigrette

Garden Salad: Tomatoes, Croutons, Ranch Dressing, Balsamic Vinaigrette & Red Wine Vinaigrette

Caesar Salad: Crisp Romaine Lettuce, Shaved Parmesan Cheese, Crunchy Croutons & Traditional Caesar Dressing

ENTRÉE SELECTIONS: *Choice of Two*

Roasted New York Strip Steak, Port Wine Reduction

Chicken Cordon Bleu

Herb Crusted Pork Loin, California Fig Reduction

Pan Seared Salmon, Lemon Beurre Blanc

Wild Mushroom Ravioli, Basil Parmesan Cheese Sauce

SIDES: *Choice of Two*

Roasted Fingerling Potatoes

Calabactias: Spanish Squash Medley

Bourbon Bacon Brussel Sprouts

Sour Cream and Chive Mashed Potatoes

Truffle Cream Orecchiette

Potatoes Au Gratin

DESSERT SELECTION: *Choice of One*

Chocolate Pyramid Cake

Seasonal Sorbets

Cheesecake

25% Taxable Service Charge and applicable State Sales Tax will be added to all food and beverage. A minimum of 15 guests is required or a \$125.00 labor charge will be incurred.

Key Lime
Pie



WINE LIST

SPARKLING

La Marca Prosecco, Veneto, Italy, NV 40

WHITE

TERRA D'ORO CHENIN-VOIGNIER 40

HOGWASH TUCK BECKSTOFFER ROSE 50

MAGNOLIA GROVE, PINOT GRIGIO, CALIFORNIA 52

CASA SMITH "VINO", PINOT GRIGIO 40

BRANCOTT, SAUVIGNON BLANC, NEW ZEALAND 38

MAGNOLIA GROVE, CHARDONNAY, CALIFORNIA 52

MEIOMI, CHARDONNAY, CALIFORNIA, USA 50

SONOMA CUTRER "RUSSIAN RIVER RANCHES" CHARDONNAY, SONOMA COAST 60

RED

MEIOMI, PINOT NOIR CALIFORNIA 62

ERATH, PINOT NOIR, OREGON, USA 52

BELLFLOWER ARC, PINOT NOIR 92

THE DREAMING TREE "CRUSH" RED BLEND, NORTH COAST 40

ALAMOS MALBEC, ARGENTINA 40

MAGNOLIA GROVE, MERLOT, CALIFORNIA 52

J. LOHR "LOS OSOS" PASO ROBLES 52

MAGNOLIA GROVE, CABERNET SAUVIGNON 52

AQUINAS NAPA VALLEY, CABERNET SAUVIGNON 40

DAOU PASO ROBLES, CABERNET SAUVIGNON 60

HESS COLLECTION "ALLOMI VINEYARD" , CABERNET SAUVIGNON 100

25% Taxable Service Charge and applicable State Sales Tax will be added to all food and beverage .



SCOTTSDALE MARRIOTT OLD TOWN

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BARS

Requires one bartender per 75 guests at \$150.00 for up to three Hours

Hosted Bar

Premium Bar	\$13.00 per drink
Luxury Bar	\$15.00 per drink
Domestic & Non-Alcoholic Beer	\$7.00 per drink
Imported Beer	\$8.00 per drink
Craft Beer	\$9.00 per drink
House Wines	\$8.00 per glass
Luxury Wines	\$11.00 per glass
Assorted Pepsi Soft Drinks	\$5.00 per drink
Pellegrino Sparkling Water	\$5.00 per drink

CASH Bar

Premium Bar	\$14.00 per drink
Luxury Bar	\$16.00 per drink
Domestic & Non-Alcoholic Beer	\$8.00 per drink
Imported Beer	\$9.00 per drink
Craft Beer	\$10.00 per drink
House Wines	\$9.00 per glass
Luxury Wines	\$12.00 per glass
Assorted Pepsi Soft Drinks	\$6.00 per drink
Pellegrino Sparkling Water	\$6.00 per drink

PREMIUM BAR

- **Liquor**– Smirnoff Red Vodka, Beefeater Gin, Jim Beam White Label Bourbon, Cruzan Aged Light Rum, Canadian Club Whiskey, Dewar’s White Label Scotch, Jose Cuervo Traditional Whiskey, Hennessy VS
- **Wine**- Magnolia Grove by Chateau St. Jean
- **Beer** - Budweiser, Michelob Ultra, Bud Light, Blue Moon, Samuel Adams, Corona Extra, Heineken, Truly Hard Seltzer
- **Local / Craft** - Rotating Selection
- **Non-Alcoholic** - Redbull, Redbull Sugar Free, Heineken

LUXURY BAR

- **Liquor** – Grey Goose Vodka, Knob Creek, Jack Daniel’s Tennessee Whiskey, Bacardi Superior Light Rum, Captain Morgan Original Spiced, Bombay Sapphire Gin, Johnnie Walker Black Label, Crown Royal Canadian Whiskey, Patron Silver Tequila, Hennessy Privilege VSOP
- **Wine**- Sonoma Cutrer “Russian River Ranches” Chardonnay, Daou Paso Robles, Cabernet Sauvignon
- **Beer** - Budweiser, Michelob Ultra, Bud Light, Blue Moon, Samuel Adams, Corona Extra, Heineken, Truly Hard Seltzer
- **Local / Craft** - Rotating Selection
- **Non-Alcoholic** - Redbull, Redbull Sugar Free, Heineken
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25% Taxable Service Charge and applicable State Sales Tax will be added to all food and beverage.



SCOTTSDALE MARRIOTT OLD TOWN

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