<p>| | |</p>
<table>
<thead>
<tr>
<th></th>
<th></th>
</tr>
</thead>
<tbody>
<tr>
<td>CONTINENTAL</td>
<td>4 - 6</td>
</tr>
<tr>
<td>PLATED</td>
<td>7</td>
</tr>
<tr>
<td>BUFFET</td>
<td>8 - 10</td>
</tr>
<tr>
<td>ENHANCEMENTS</td>
<td>11 - 13</td>
</tr>
</tbody>
</table>
Camelback Inn Continental $36.00

Fresh Orange Juice and Assorted Chilled Juices

An Assortment of Organic Fruit and Plain Yogurts

Seasonal Sliced Fruit and Berries

Camelback Inn Pastries and Muffins

English Muffins

Preserves, Peanut Butter, Honey & Butter

A Selection of Breakfast Cereals to include Kashi with Whole, 2% and Skim Milk

Starbucks Regular ® and Starbucks ® Decaffeinated Coffee

A Selection of Taylors of Harrogate ® Tea

A required fee of $3.00 per person will be added for a seated continental breakfast

*Items may be cooked to order; consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness

All pricing is subject to a 25% service charge and applicable sales tax
Paradise Valley Continental $40.00

Fresh Orange Juice and Assorted Chilled Juices

An Assortment of Organic Fruit and Plain Yogurts

Seasonal Sliced Fruit and Berries

Camelback Inn Pastries and Muffins

English Muffins

Display of Bagels with Strawberry and Plain Whipped Cream Cheese

Preserves, Peanut Butter, Honey & Butter

A Selection of Breakfast Cereals to include Kashi with Whole, 2% and Skim Milk

Steel Cut Oats with Brown Sugar, Honey, Cinnamon, Granola, Banana Chips, Almonds and Dried Fruits

Starbucks Regular ® and Starbucks ® Decaffeinated Coffee

A Selection of Taylors of Harrogate ® Tea

A required fee of $3.00 per person will be added for a seated continental breakfast

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BREAKFAST

Four Peaks Continental $44.00

Fresh Orange Juice and Assorted Chilled Juices

An Assortment of Organic Fruit and Plain Yogurts

Seasonal Sliced Fruit and Berries

Camelback Inn Pastries and Muffins

English Muffins

Display of Bagels with Strawberry and Plain Whipped Cream Cheese

Preserves, Peanut Butter, Honey & Butter

A Selection of Breakfast Cereals to include Kashi with Whole, 2% and Skim Milk

Steel Cut Oats with Brown Sugar, Honey, Cinnamon, Granola, Banana Chips, Almonds and Dried Fruits

Choice of Breakfast Biscuit Sandwich or Breakfast Burrito

Starbucks Regular ® and Starbucks ® Decaffeinated Coffee

A Selection of Taylors of Harrogate ® Tea

A required fee of $3.00 per person will be added for a seated continental breakfast

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Plated Breakfast Entrees

All Plated Breakfast Entrees include Chocolate Danish, Fruit Danish, Blueberry Muffin and Banana Muffin, Preserves and Butter, Starbucks Coffee and Tea Service.

**Brulee French Toast $46.00**
- Fresh Orange Juice and Assorted Chilled Juices
- Sliced Seasonal Fruit and Berries
- Crème Brulee Battered French Toast with Corn Flakes
- Vermont Maple Syrup
- **Choice of Protein**
  - Pecan Wood Smoked Bacon
  - OR
  - Turkey Maple Sausage
- Starbucks ® Regular and Starbucks ® Decaffeinated Coffee
- A Selection of Taylors of Harrogate ® Tea

**Sonoran $48.00**
- Fresh Orange Juice and Assorted Chilled Juices
- Sliced Seasonal Fruit and Berries
- **Choice of Eggs**
  - Omelet with Cheddar, Smoked Mozzarella and Swiss Cheese*
  - OR
  - Scrambled Eggs with Chives and Cheddar Cheese*
  - OR
  - Denver Omelet with Honey Cured Ham, Sautéed Bell Peppers, Onions and Mushrooms*
- **Choice of Protein**
  - Turkey Maple Sausage OR Pork Sausage
  - Sweet Potato and Yukon Gold Hash OR Herb Roasted Potatoes
- Maple Pepper Bacon

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All pricing is subject to a 25% service charge and applicable sales tax
BREAKFAST

Desert Sunrise Buffet $52.00

- Fresh Orange Juice and Assorted Chilled Juices
- An Assortment of Organic Fruit and Plain Yogurts
- Seasonal Sliced Fruit and Berries
- Camelback Inn Pastries and Muffins
- English Muffins
- Display of Bagels with Strawberry and Plain Whipped Cream Cheese
- Preserves, Peanut Butter, Honey and Butter
- A Selection of Breakfast Cereals to include Kashi with Whole, 2% and Skim Milk
- Steel Cut Oats with Brown Sugar, Honey, Cinnamon, Granola, Banana Chips, Almonds and Dried Fruits
- Starbucks Regular ® and Starbucks ® Decaffeinated Coffee
- A Selection of Taylors of Harrogate ® Tea

Choice of Eggs
- Scrambled Eggs with Chives*
- Vegetable Egg Strata*
- Scrambled Egg Whites*

Choice of Protein
- Pecan Wood Smoked Bacon
  OR
- Pork Sausage*

Choice of Potatoes
- Yukon Hash
- Roasted Red Bliss
- Potatoes O’Brien

Price increase of $8.00 per person if minimum of 40 guests is not reached
Buffets are designed for (1) hour of service. Price increase $8.00 per person for each additional 30 minutes of service.

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All pricing is subject to a 25% service charge and applicable sales tax.
The Sonoran Breakfast Buffet $54.00

Fresh Orange Juice and Assorted Chilled Juices
An Assortment of Organic Fruit and Plain Yogurts
Seasonal Sliced Fruit and Berries
Camelback Inn Pastries and Muffins
English Muffins
Display of Bagels with Strawberry and Plain Whipped Cream Cheese
Preserves, Peanut Butter, Honey and Butter
A Selection of Breakfast Cereals to include Kashi with Whole, 2% and Skim Milk
Steel Cut Oats with Brown Sugar, Honey, Cinnamon, Granola, Banana Chips, Almonds and Dried Fruits
Choice of Breakfast Sandwich or Breakfast Burrito
Scrambled Eggs with Chives*
Breakfast Potatoes with Caramelized Onions and Peppers
Pecan Wood Smoked Bacon and Turkey Maple Sausage
Starbucks Regular ® and Starbucks ® Decaffeinated Coffee
A Selection of Taylors of Harrogate ® Tea

Price increase of $8.00 per person if minimum of 40 guests is not reached
Buffets are designed for (1) hour of service. Price increase $8.00 per person for each additional 30 minutes of service.

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BREAKFAST

The Southwest Buffet $56.00

Fresh Orange Juice and Assorted Chilled Juices
An Assortment of Organic Fruit and Plain Yogurts
Seasonal Sliced Fruit and Berries
Camelback Inn Pastries and Muffins
Display of Bagels with Strawberry and Plain Whipped Cream Cheese
Preserves, Peanut Butter, Honey and Butter
A Selection of Breakfast Cereals to include Kashi with Whole, 2% and Skim Milk

Blueberry Buttermilk Pancake Station
Vermont Maple Syrup and Whipped Butter
Huevos Rancheros with Salsa Casera and Guacamole*
Pecan Wood Smoked Bacon and Roasted Poblano Yukon Hash
Starbucks Regular ® and Starbucks ® Decaffeinated Coffee
A Selection of Taylors of Harrogate ® Tea

(1) Chef attendant required per 75 guests at $200.00

Price increase of $8.00 per person if minimum of 40 guests is not reached
Buffets are designed for (1) hour of service. Price increase $8.00 per person for each additional 30 minutes of service.

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### Breakfast Enhancements

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Southwest Breakfast Burrito</strong></td>
<td>$11.00</td>
</tr>
<tr>
<td>Scrambled Eggs, Potatoes, Chorizo, Pecan Wood Smoked Bacon, Roasted Green Chiles, Pico de Gallo, and Monterey Jack Cheese served with Salsa Casera.</td>
<td></td>
</tr>
<tr>
<td><strong>Breakfast Burrito</strong></td>
<td>$11.00</td>
</tr>
<tr>
<td>Scrambled Eggs, Pico de Gallo, Roasted Potato and Cheddar Cheese</td>
<td></td>
</tr>
<tr>
<td><strong>Croissant Sandwich</strong></td>
<td>$11.00</td>
</tr>
<tr>
<td>Scrambled Eggs, Pecan Wood Smoked Bacon and Cheddar Cheese</td>
<td></td>
</tr>
<tr>
<td><strong>Biscuit Sandwich</strong></td>
<td>$11.00</td>
</tr>
<tr>
<td>Scrambled Eggs, Pork Sausage and White Cheddar</td>
<td></td>
</tr>
<tr>
<td><strong>Brioche Sandwich</strong></td>
<td>$11.00</td>
</tr>
<tr>
<td>Scrambled Eggs, Muenster and Tomato Fennel Marmalade</td>
<td></td>
</tr>
<tr>
<td><strong>Brioche Egg White Sandwich</strong></td>
<td>$11.00</td>
</tr>
<tr>
<td>Scrambled Egg Whites, Ham, Dried Tomato and Jarlsberg</td>
<td></td>
</tr>
<tr>
<td><strong>Scrambled Eggs Benedict</strong></td>
<td>$11.00</td>
</tr>
<tr>
<td>English Muffins, Scrambled Egg, Canadian Bacon, Hollandaise</td>
<td></td>
</tr>
</tbody>
</table>

Price increase of $8.00 per person if minimum of 25 guests is not reached

Buffets are designed for (1) hour of service. Price increase $8.00 per person for each additional 30 minutes of service.

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# BREAKFAST

## Breakfast Enhancements

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Eggs</strong></td>
<td></td>
</tr>
<tr>
<td>Scrambled Eggs with Chives</td>
<td>$9.00</td>
</tr>
<tr>
<td>Vegetable Egg Strata</td>
<td></td>
</tr>
<tr>
<td>Scrambled Egg Whites</td>
<td></td>
</tr>
<tr>
<td><strong>Sausage</strong></td>
<td></td>
</tr>
<tr>
<td>Turkey Maple</td>
<td>$10.00</td>
</tr>
<tr>
<td>Smoked Apple Pork</td>
<td></td>
</tr>
<tr>
<td>Pork</td>
<td></td>
</tr>
<tr>
<td><em>One chef attendant required per 75 guests – $200.00 fee</em></td>
<td></td>
</tr>
<tr>
<td><strong>Potatoes</strong></td>
<td></td>
</tr>
<tr>
<td>Yukon Hash</td>
<td>$8.00</td>
</tr>
<tr>
<td>Roasted Red Bliss</td>
<td></td>
</tr>
<tr>
<td>Potatoes O’Brien</td>
<td></td>
</tr>
<tr>
<td><strong>Steel Cut Oats</strong></td>
<td></td>
</tr>
<tr>
<td>Brown Sugar, Honey, Cinnamon</td>
<td>$8.00</td>
</tr>
<tr>
<td>Almonds, Granola, Banana Chips and Dried Fruits</td>
<td></td>
</tr>
<tr>
<td><strong>Bacon</strong></td>
<td></td>
</tr>
<tr>
<td>Applewood Smoked Maple Pepper</td>
<td>$10.00</td>
</tr>
<tr>
<td>Turkey</td>
<td></td>
</tr>
<tr>
<td><strong>An Assortment of Danishes</strong></td>
<td>$6.00</td>
</tr>
<tr>
<td>Apple Wood Smoked Bacon and Egg</td>
<td></td>
</tr>
<tr>
<td>Spinach and Ricotta, Ham and Cheddar Cheese</td>
<td></td>
</tr>
<tr>
<td><strong>Strawberry and Blueberry Yogurt Parfait</strong></td>
<td>$14.00</td>
</tr>
</tbody>
</table>

Price increase of $8.00 per person if minimum of 25 guests is not reached

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BREAKFAST

Breakfast Enhancements

Omelets Made to Order
Ham, Bacon, Bell Peppers, Onions
Mushroom, Spinach, Tomatoes
Cheddar Cheese, Pepper Jack Cheese, Goat Cheese
Egg Whites, Whole Eggs, Salsa Casera

$17.00 per person
One chef attendant required per 75 guests – $200.00 fee

Waffles Made to Order
Whipped Butter, Warm Maple Syrup
Warm Apple Compote, Sliced Strawberries
Toasted Pecans and Whipped Cream

$15.00 per person
One chef attendant required per 75 guests – $200.00 fee

Pancakes Made to Order
Buttermilk Pancakes and Blueberry Pancakes
Whipped Butter, Warm Maple Syrup
Warm Apple Compote, Sliced Strawberries
Toasted Pecans and Whipped Cream

$15.00 per person
One chef attendant required per 75 guests – $200.00 fee

Price increase of $8.00 per person if minimum of 25 guests is not reached

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BREACKS

BEVERAGES  15

BAKERY SELECTIONS  16

ENHANCEMENTS  17 - 18
## A la Carte Beverages

<table>
<thead>
<tr>
<th>Beverage</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Tazo Iced ® Tea</td>
<td>$98.00 per gallon</td>
</tr>
<tr>
<td>Starbucks ® Regular and Decaffeinated Coffee and Taylors of Harrogate ® Tea</td>
<td>$115.00 per gallon</td>
</tr>
<tr>
<td>Starbucks ® Iced Frappuccino's Vanilla, Mocha and Coffee</td>
<td>$9.00 each</td>
</tr>
<tr>
<td>Fresh Orange and Grapefruit Juices</td>
<td>$92.00 per gallon</td>
</tr>
<tr>
<td>Apple, Cranberry and V-8 Juices</td>
<td>$92.00 per gallon</td>
</tr>
<tr>
<td>Nantucket Nectars and Juices</td>
<td>$7.00 each</td>
</tr>
<tr>
<td>Half Pints of Milk – 2%, Skim and Chocolate</td>
<td>$5.00 each</td>
</tr>
<tr>
<td>Red Bull (Regular &amp; Sugar Free)</td>
<td>$9.00 each</td>
</tr>
<tr>
<td>Assorted Soft Drinks</td>
<td>$6.00 each</td>
</tr>
<tr>
<td>Pepsi, Diet Pepsi and Sierra Mist</td>
<td></td>
</tr>
<tr>
<td>Spring and Mineral Water</td>
<td>$6.00 each</td>
</tr>
<tr>
<td>Republic ® of Tea – Passion Fruit Green Tea, Darjeeling, Pomegranate</td>
<td></td>
</tr>
<tr>
<td>Green Tea and Ginger Peach</td>
<td>$6.00 each</td>
</tr>
<tr>
<td>Arizona Iced Tea ® – Lemon and Raspberry</td>
<td>$6.00 each</td>
</tr>
<tr>
<td>Arnold Palmer</td>
<td>$94.00 per gallon</td>
</tr>
<tr>
<td>Refreshing Combination of Lemonade and Tazo Iced Tea</td>
<td></td>
</tr>
<tr>
<td>Hot Cocoa with Marshmallows</td>
<td>$92.00 per half gallon</td>
</tr>
<tr>
<td>Fresh Fruit Smoothies made to order</td>
<td>$12.00 each</td>
</tr>
<tr>
<td>Strawberry/Banana, Mixed Berry, Mango Pineapple</td>
<td></td>
</tr>
<tr>
<td>Item</td>
<td>Price per dozen</td>
</tr>
<tr>
<td>-----------------------------------------------------------</td>
<td>-----------------</td>
</tr>
<tr>
<td>Assorted Breakfast Pastries</td>
<td>$64.00</td>
</tr>
<tr>
<td>Croissant, Chocolate Croissant and Fruit Danish</td>
<td></td>
</tr>
<tr>
<td>Freshly Baked Muffins</td>
<td>$64.00</td>
</tr>
<tr>
<td>Blueberry, Raisin Bran and Banana Nut</td>
<td></td>
</tr>
<tr>
<td>Cinnamon Raisin Danish</td>
<td>$64.00</td>
</tr>
<tr>
<td>Assorted Bagels</td>
<td>$64.00</td>
</tr>
<tr>
<td>with Strawberry and Plain Whipped Cream Cheese</td>
<td></td>
</tr>
<tr>
<td>Cranberry or Chocolate Chip Scones</td>
<td>$64.00</td>
</tr>
<tr>
<td>Sliced Breakfast Breads</td>
<td>$64.00</td>
</tr>
<tr>
<td>Banana Nut, Zucchini and Cranberry</td>
<td></td>
</tr>
<tr>
<td>Inn-Baked Cookies</td>
<td>$64.00</td>
</tr>
<tr>
<td>Triple Chocolate Chunk, Peanut Butter, White Chocolate Macadamia Nut, Chocolate Chip and Oatmeal Raisin</td>
<td></td>
</tr>
<tr>
<td>Inn Baked Brownies</td>
<td>$64.00</td>
</tr>
<tr>
<td>7-Layer and Raspberry Oatmeal Bars</td>
<td>$64.00</td>
</tr>
<tr>
<td>White Chocolate Cranberry Bars</td>
<td>$64.00</td>
</tr>
<tr>
<td>Churros &amp; Sopapillas</td>
<td>$64.00</td>
</tr>
<tr>
<td>Rice Krispy Bars</td>
<td>$64.00</td>
</tr>
<tr>
<td>Lemon Bars</td>
<td>$64.00</td>
</tr>
<tr>
<td>Warm Oaxacan Chocolate Cookies</td>
<td>$64.00</td>
</tr>
</tbody>
</table>

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## COFFEE BREAKS

### Enhancements

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
<th>Notes</th>
</tr>
</thead>
<tbody>
<tr>
<td>Power Performance and Cliff Bars</td>
<td>$7.00 each</td>
<td></td>
</tr>
<tr>
<td>Nature Valley Granola Bars</td>
<td>$6.00 each</td>
<td></td>
</tr>
<tr>
<td>Organic Plain and Fruit Yogurt</td>
<td>$6.00 each</td>
<td></td>
</tr>
<tr>
<td>Seasonal Sliced Fruit with Honey Yogurt</td>
<td>$14.00 per person</td>
<td></td>
</tr>
<tr>
<td>Seasonal Whole Fruit</td>
<td>$5.00 each</td>
<td></td>
</tr>
<tr>
<td>Fresh Fruit Kabobs</td>
<td>$64.00 dozen</td>
<td></td>
</tr>
<tr>
<td>Prickly Pear Puree</td>
<td>$7.00 per person</td>
<td></td>
</tr>
<tr>
<td>Soft Pretzel Bites</td>
<td>$7.00 each</td>
<td></td>
</tr>
<tr>
<td>Country Mustard and Queso Dip</td>
<td>$8.00 each</td>
<td></td>
</tr>
<tr>
<td>Haagen-Dazs and Dove Bars</td>
<td>$8.00 each</td>
<td></td>
</tr>
<tr>
<td>Fresh Frozen Novelty Bars</td>
<td>$6.00 each</td>
<td></td>
</tr>
<tr>
<td>Fancy Mixed Nuts (Serves 30 Guests)</td>
<td>$36.00 per pound</td>
<td></td>
</tr>
<tr>
<td>Individual Bags of Cashews &amp; Peanuts</td>
<td>$9.00 each</td>
<td></td>
</tr>
<tr>
<td>Individual Bags of Kettle Chips and Pretzels</td>
<td>$7.00 each</td>
<td></td>
</tr>
<tr>
<td>Guacamole, Salsa Casera, Salsa Verde and Salsa Habanera with Tortilla Chips</td>
<td>$16.00 per person</td>
<td></td>
</tr>
<tr>
<td>Individual Vegetable Crudité</td>
<td>$78.00 per dozen</td>
<td></td>
</tr>
<tr>
<td>Carrots, Celery &amp; Jicama with Ranch Dressing or Chipotle Ranch Dressing</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Individual Bags of Freshly Popped Popcorn</td>
<td>$6.00 each</td>
<td></td>
</tr>
<tr>
<td>Popcorn Cart</td>
<td>$200.00</td>
<td></td>
</tr>
<tr>
<td>Specialty Popcorn (Choose any 3 Flavors)</td>
<td>$9.00 per person</td>
<td></td>
</tr>
<tr>
<td>Cheddar Cheese Popcorn</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Sea Salt Caramel Popcorn</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Extra Buttery Popcorn</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Sour Cream and Chive Popcorn</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Sonoran Blend Popcorn</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Individual Bags of Yogurt Covered Raisins</td>
<td>$9.00 each</td>
<td></td>
</tr>
<tr>
<td>Build Your Own Trail Mix</td>
<td>$13.00 per person</td>
<td></td>
</tr>
<tr>
<td>Brown Sugar Baked Granola, Raisins, Peanuts, Sliced Almonds,</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Chocolate Chips, Yogurt Chips, Coconut Flakes, Dried Cranberries,</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Pineapple, and Blueberries</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Hummus Bar</td>
<td>$13.00 per person</td>
<td></td>
</tr>
<tr>
<td>Chick Pea &amp; Roasted Bell Pepper Hummus</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Greek Pita and Herb Flat Breads</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Celery and Carrots</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Artichoke Spinach Dip</td>
<td>$13.00 per person</td>
<td></td>
</tr>
<tr>
<td>Pita and Sliced Baguettes</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Tea Sandwiches</td>
<td>$18.00 per person</td>
<td></td>
</tr>
<tr>
<td>Peanut Butter &amp; Jelly</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Cucumber Cream Cheese</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Italian Meats with Provolone and Olive Tapenade</td>
<td></td>
<td></td>
</tr>
<tr>
<td>(Based on 3 per Person)</td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

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Enhancements Cont’d

Yogurt Shooters
_Honey Lime Yogurt with Fresh Berries_ $37.00 per dozen

Doughnut Bites – 2 pieces per person _Chocolate and Caramel Dipping Sauce_ $8.00 per person

Assorted Cake Pops _Chocolate, Strawberry, and Pistachio_ $62.00 per dozen

Candy Store
_Jelly Beans, Malt Balls, Milk Duds, Swedish Fish_ $14.00 per person
_Gummy Bears, and Lemon Heads_

Beef Jerky $13.00 per person

Chocolate Fondue
_Pound Cake, Marshmallows_ $7.00 per person
_Rice Krispy Bites, Pineapple, Strawberries and Bananas_

Sundae Bar
_Vanilla and Chocolate Haagen Dazs Ice Cream._
_Strawberry Sauce, Caramel, Chocolate Sauce_
_Sprinkles, Oreo Crumble, Chopped Peanuts, Maraschino Cherries and Whipped Cream_ $15.00 per person

*Items may be cooked to order; consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness

All pricing is subject to a 25% service charge and applicable sales tax
LUNCH

SOUPS / SALADS / DESSERTS  20 - 21
HOT PLATED LUNCH  22
PLATED SALADS  23
BOXED LUNCHES  24
BUFFETS  25 - 31

5402 E Lincoln Drive | Scottsdale, AZ 85253
(480)-948-1700 | camelbackinn.com
LUNCH

Soup & Salad

Your Selection of Soup or Salad with Hot or Cold Plated Lunch
Entrée is Included in the Menu Price

Soups

Heirloom Tomato Gazpacho with Crème Fraiche
Tortilla Soup with Queso Fresca and Avocado
Slow Roasted Tomato Soup
Chilled Melon Soup with Fresh Mint

Salads

Classic Caesar Salad*
Romaine, Parmesan with Anchovy Caesar Dressing

Chopped Salad
Watermelon Radish, Grilled Asparagus, Green Onion Monterey Jack Cheese with Chervil Buttermilk Dressing

Southwest Bibb Wedge Salad
Roasted Sweet Corn, Tomato Cucumber Relish Maytag Bleu Cheese with Chervil Buttermilk Dressing

Garden Green Salad
Baby Mixed Greens with Tomatoes, Cucumbers Radishes, Carrots and Toasted Almonds with Lemon-Oregano Vinaigrette

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All pricing is subject to a 25% service charge and applicable sales tax.
LUNCH

Dessert

Included in Menu Price

Coffee and Baileys
Bailey’s Milk Chocolate Mousse,
Coffee Sponge Cake Coffee Cream Filling

Orange Creamsicle Tart
Vanilla Tart Shell Line with Orange Marmalade,
Orange Vanilla Cream Filling

Lemon Vanilla Cheesecake
Lemon Vanilla Mousse Cheesecake
with Graham Cracker Crust

Vanilla Brulee
Vanilla Bean Brulee with Seasonal Berries

Triple Chocolate
Chocolate Sponge, Chocolate Filling, topped
with Chocolate Mousse

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JW Marriott Camelback Inn Scottsdale I 5402 E Lincoln Drive I Scottsdale, AZ 85253
(480) 948-1700 I camelbackinn.com
LUNCH

Entrees

Lunch Entrees include Soup or Salad, Assorted Rolls and Butter, Dessert
Iced Tazo Tea (Upon Request Only), Starbucks Coffee and Tea Service

Achiote Rubbed Chicken Breast*

- Red Chili Rice
- Roasted Corn and Chayote
- Grilled Tomatillo Sauce
- $52.00 per person

Orange Scented Grilled Halibut*

- Quinoa Pilaf with Cherries and Pecans
- Asparagus
- Fresh Fruit Relish
- $56.00 per person

Citrus Oregano Grilled Free Range Chicken Breast*

- Pesto Israeli Couscous
- Seasonal Vegetables
- Roasted Garlic Chicken Jus Lie
- $52.00 per person

Petite Filet*

- Yukon Gold Puree
- Grilled Zucchini, Artichokes and Tomatoes
- Merlot Reduction
- $60.00 per person

Juniper Brined Bone in Pork Chop*

- Hopping John
- Sautéed Baby Brussels
- Port Cherry Sauce
- $54.00 per person

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LUNCH

Plated Salads

All Entrée Salads served with Assorted Rolls and Butter
Choice of Soup and Dessert
Starbucks Coffee and Tea Service
Iced Tazo Tea (Upon Request Only)

Sonoran Chopped Salad
Iceberg Lettuce, Roasted Sweet Corn, Tomatoes
Queso Fresca and Smoked Bacon
Avocado Lime Dressing

Southwest Caesar Salad
Romaine Lettuce, Pecorino Romano Cheese
Roasted Peppers and Black Beans
Ancho Chili Caesar Dressing

Mandarin Spinach Salad
Baby Spinach, Frisee, Napa Cabbage, Carrot, Pea Shoots
Fennel and Orange Supremes
Ginger Sesame Vinaigrette

Butter Lettuce Salad
Butter Lettuce, Applewood Smoked Bacon,
Heirloom Cherry Tomato, Bleu Cheese
Red Pepper Vinaigrette

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All pricing is subject to a 25% service charge and applicable sales tax
LUNCH

**Box Lunches**

All Boxes are served with Whole Fruit, Potato Chips
Assorted Soft Drinks and Bottled Water

Please select up to (2) Proteins and (1) Vegetarian Option:

<table>
<thead>
<tr>
<th>SANDWICHES:</th>
<th>Price</th>
<th>Each</th>
</tr>
</thead>
<tbody>
<tr>
<td>Herb Roasted Chicken</td>
<td>$48.00</td>
<td></td>
</tr>
<tr>
<td>Avocado, Smoked Bacon Lettuce, Tomato, Jarlsberg and Honey Mustard on Herb Sourdough</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Oven Roasted Turkey Breast</td>
<td>$48.00</td>
<td></td>
</tr>
<tr>
<td>Wild Organic Arugula Vine Ripe Tomato, Herb Aioli and Provolone on Cranberry Walnut Bread</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Roast Beef*</td>
<td>$48.00</td>
<td></td>
</tr>
<tr>
<td>Mizuna, Vine Ripe Tomato, Pommery Mustard Spread with Aged Cheddar on Asiago Focaccia</td>
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<td></td>
</tr>
<tr>
<td>Honey Cured Ham</td>
<td>$48.00</td>
<td></td>
</tr>
<tr>
<td>Caramelized Onions, Watercress Honey Dijonaise and Swiss Cheese on Pumpernickel</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Garden Grilled Vegetable</td>
<td>$48.00</td>
<td></td>
</tr>
<tr>
<td>Asparagus, Bell Peppers Zucchini, Yellow Squash, Onion, Portobello, Sprouts Pesto Mayonnaise and Buffalo Mozzarella on Honey Wheat Berry Bread</td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>SALADS (select one):</th>
<th></th>
<th></th>
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</thead>
<tbody>
<tr>
<td>Cucumber Yogurt Salad with Dill</td>
<td></td>
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<tr>
<td>Roasted Artichoke, Olives, and Orzo</td>
<td></td>
<td></td>
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<tr>
<td>Fresh Fruit Salad with Mint</td>
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</tbody>
</table>

<table>
<thead>
<tr>
<th>DESSERTS (select one):</th>
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</thead>
<tbody>
<tr>
<td>Cranberry White Chocolate Cookie Bar</td>
<td></td>
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<tr>
<td>Samoa Cookie Bar</td>
<td></td>
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<tr>
<td>Chocolate Chunk Cookie</td>
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<tr>
<td>Lemon Streusel Bar</td>
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</tr>
</tbody>
</table>

Salads and Desserts will be the same in each box

Please select up to (2) Proteins and (1) Vegetarian Option:

<table>
<thead>
<tr>
<th>WRAPS:</th>
<th>Price</th>
<th>Each</th>
</tr>
</thead>
<tbody>
<tr>
<td>Chicken Caesar Wrap</td>
<td>$51.00</td>
<td></td>
</tr>
<tr>
<td>Grilled Chicken, Roasted Peppers, Romaine and Romano Cheese, Caesar Dressing in a Sundried Tomato Tortilla</td>
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<td></td>
</tr>
<tr>
<td>Southwest Shrimp Wrap</td>
<td>$52.00</td>
<td></td>
</tr>
<tr>
<td>Cajun Spiced Shrimp, Roasted Peppers, Cilantro Caramelized Onions and Queso Fresca in a Spinach Tortilla</td>
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<td></td>
</tr>
<tr>
<td>Vegetarian Wrap</td>
<td>$50.00</td>
<td></td>
</tr>
<tr>
<td>Grilled Asparagus, Portobello Mushrooms Zucchini, Baby Spinach and Sundried Tomato Aioli in a Wheat Tortilla</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Fajita Wrap</td>
<td>$52.00</td>
<td></td>
</tr>
<tr>
<td>Carne Asada, Shredded Cabbage, Avocado Caramelized Onions, Tomato and Ancho Cream in a Flour Tortilla</td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

*Items may be cooked to order; consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness

All pricing is subject to a 25% service charge and applicable sales tax
StreetSide Café $58.00

Mixed Greens and Romaine, Tomatoes, Cucumbers, Mushrooms and Bacon
Balsamic and Ranch Dressings

Tuxedo Orzo Salad

Cucumber Dill and Yogurt Salad

Chilled Vegetable Wraps
Paninis from the Evo
Turkey & Havarti on Cranberry Walnut Bread
Roasted Chicken, Provolone Cheese Pesto Aioli on Asiago Bread
Virginia Ham, Smoked Cheddar, Honey Mustard on Pasilla Chili Rye Bread

Assorted Root Vegetable Chips

Lemon Raspberry Parfait
Hazelnut Truffle Tart

Starbucks® Regular and Decaffeinated Coffee, Taylors of Harrogate® Tea
Iced Tazo Tea (Upon Request Only)

One chef attendant required per 75 guests – $200.00 fee

Price increase of $8.00 per person if minimum of 50 guests is not reached
Buffets are designed for (1) hour of service. Price increase $8.00 per person for each additional 30 minutes of service.
CBI Sandwich Counter $57.00

Garden Salad Bar
Mixed Greens, Romaine, Tomatoes, Hard Boiled Eggs
Cucumbers Carrots, Olives and Cheddar Cheese
Ranch Dressing and Sherry Vinaigrette

Couscous with Olives, Sun Dried Tomatoes
Cucumber, Apricots Pistachio and Basil Vinaigrette

Balsamic Roasted Vegetable Wrap
Roasted Turkey and Provolone with Arugula, Tomato
and Herb Aioli on Cranberry Walnut Bread

Honey Cured Ham with Caramelized Onions, Lettuce
Honey Dijonaise and Swiss Cheese on Pumpernickel

Boars Head Roast Beef with Pommery Mustard Spread
Mizuna, Vine Ripened Tomato and Cheddar Cheese on Asiago Focaccia*

Espresso Parfait
Mini Waffle Bowl Bites

Starbucks ® Regular and Decaffeinated Coffee, Taylors of Harrogate ® Tea
Iced Tazo Tea (Upon Request Only)

Price increase of $8.00 per person if minimum of 50 guests is not reached
Buffets are designed for (1) hour of service. Price increase $8.00 per person for each additional 30 minutes of service.

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LUNCH

Pacific Coast $64.00

Herb Focaccia with Extra Virgin Olive Oil and Whipped Butter

Tricolor Lentil and Vegetable Confetti Soup

Napa Cabbage Salad with Fennel, Orange, Cilantro and White Balsamic Vinaigrette

Baby Greens Salad with Teardrop Tomatoes, Hot House Cucumbers
Monterrey Jack Cheese, Candied Walnuts and Sherry Fig Dressing

Olive Oil Roasted Vegetable Medley

Herb Roasted Chicken Breast with Basil Pesto and Goat Cheese*

Grilled Salmon with Lemon Dill Vin Blanc

Brown Rice and Chickpea Pilaf with Chervil, Dried Apricots, and Almonds

Fresh Fruit Blend of Seasonal Melon, Seedless Grapes, Sun Dried Pineapple and Blueberry with Agave Nectar and Mint

Assorted “Cupcakes” and Black Forest Tart

Starbucks ® Regular and Decaffeinated Coffee, Taylors of Harrogate ® Tea
Iced Tazo Tea (Upon Request Only)

Price increase of $8.00 per person if minimum of 50 guests is not reached
Buffets are designed for (1) hour of service. Price increase $8.00 per person for each additional 30 minutes of service.

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LUNCH

The Italian $62.00

- Asiago Red Onion Focaccia and Butter
- Char Grilled Asparagus
- Garlic Roasted Cremini Mushrooms
- Caprese Salad
  - Fresh Buffalo Mozzarella, Bocconcini Heirloom Tomato, Balsamic Glaze, EVOO
- Kale Salad
  - Organic Kale, Watermelon Radish, Cucumber, Green Onion, Parsley, Heirloom Carrot Lemon, EVOO
- Citrus Grilled Broccolini
- Chicken Bolognese
- Char Grilled Scampi*
  - Garlic, Lemon, & Olive Oil
- Strawberry Panna Cotta with Mint Glaze, Individual Tiramisu and Chocolate Pistachio Cannoli
- Starbucks® Regular and Decaffeinated Coffee Taylors of Harrogate® Tea
- Iced Tazo Tea (Upon Request Only)

Price increase of $8.00 per person if minimum of 50 guests is not reached
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LUNCH

Camelback Inn Lunch $60.00

Assorted Rolls, Garlic Bread, and Butter

Vegetable Lentil Soup

Arugula Salad with Goat Cheese, Cashew Brittle, Beets and Apple Fig Vinaigrette

Greek Salad with Feta Cheese

Grilled Radicchio and Fennel Fusilli Salad with Lemon and Parmesan

Herb Crusted Free Range Chicken Breast with Olive Jus*

Seafood Paella*

Baked Penne Pasta with Spinach and Mascarpone Cheese

Herb Roasted Medley of Seasonal Vegetables

Chocolate and Mascarpone Verrine, Strawberry Pistachio Tart

Starbucks ® Regular and Decaffeinated Coffee, Taylors of Harrogate ® Tea
Iced Tazo Tea (Upon Request Only)

Price increase of $8.00 per person if minimum of 50 guests is not reached
Buffets are designed for (1) hour of service. Price increase $8.00 per person for each additional 30 minutes of service.

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All pricing is subject to a 25% service charge and applicable sales tax
Mexico City Buffet $59.00

Romaine, Radicchio and Spinach with Roasted Corn, Tomatoes, Cucumbers, Queso Fresca and Red Onions
Coriander Lime Vinaigrette and Chipotle Ranch Dressing

Jicama Cilantro Salad

Guajillo Spiced Roasted Vegetable Salad

Roasted Vegetable Enchiladas

Achiote Rubbed Grilled Chicken Breast*

Arrachera Marinated Flat Iron Steak*

Mahi-Mahi Vera Cruz Style*

Red Chili Rice

Ranchero Black Beans

Kahlua Chocolate Mousse, Mango Tart and Sopapillas

Starbucks ® Regular and Decaffeinated Coffee, Taylors of Harrogate ® Tea
Iced Tazo Tea (Upon Request Only)

Price increase of $8.00 per person if minimum of 50 guests is not reached
Buffets are designed for (1) hour of service. Price increase $8.00 per person for each additional 30 minutes of service.

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All pricing is subject to a 25% service charge and applicable sales tax
Backyard Cookout $58.00

Watermelon Mint Salad
Red Skin Potato Salad
House Pickled Vegetables
Baked Beans
Grilled BBQ Chicken*
BBQ Pulled Pork*

From the Grill:
Angus Hamburgers, Hebrew National All Beef Hotdogs
Vegetarian Garden Burgers*
(with chef attendant)

Hamburger and Hotdog Buns
Pecan Wood Smoked Bacon, Lettuce, Tomato, Diced Onion
Pickle Relish, Ketchup, Mayonnaise, Yellow Mustard
Stone Ground Mustard and BBQ Sauce
Swiss, Provolone, Cheddar and American Cheeses

Bourbon Pecan Tart, White Chocolate Carrot Cake and Cinnamon Apple Tart

Starbucks ® Regular and Decaffeinated Coffee, Taylors of Harrogate ® Tea
Iced Tazo Tea (Upon Request Only)

One chef attendant required per 75 guests – $200.00 fee

Price increase of $8.00 per person if minimum of 50 guests is not reached
Buffets are designed for (1) hour of service. Price increase $8.00 per person for each additional 30 minutes of service.

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All pricing is subject to a 25% service charge and applicable sales tax
RECEPTION

COLD HORS D’OEUVRES 33
HOT HORS D’OEUVRES 34
ENHANCERS 35 - 37
CULINARY ACTION STATIONS 38 - 39
CARVING STATIONS 40
Cold Hor d’oeuvres
All Hor D’oeuvres are priced by the piece and are sold in increments of 25 pieces.
Sushi Rolls will be set at a Station Only.

$7.00 per piece

- Parmesan Napoleon Tower  V + GF
- Asparagus Spears with Hummus on Pita  GF
- Asian Chicken Salad in Spring Roll Cup*
- Teriyaki Chicken on Rice Cracker*  GF
- Smoked Chicken with Mango Salsa on Monterey Jack Crostini
- Ancho Chicken with Goat Cheese on Brioche
- California Sushi Roll  GF
- Sake Salmon Sushi Roll*  GF
- Vegetable Sushi Roll  V + GF
- Cucumber and Tomato Pepper Relish with Cilantro Crème  GF + V

$9.00 per piece

- Ebi Nigiri*  GF
- Hamachi Nigiri*  GF
- Sake Salmon Nigiri* GF
- Tuna Maguro Nigiri* GF
- Lobster Medallion with Mango Chili Mayo on Cucumber*  GF
- Ahi Poke in a Spring Roll Cone*
- Ahi Taco*

$8.00 per piece

- Tomato Caprese with Balsamic Cream  V
- Roasted Red Pepper Strips in Spinach Tortilla Cup  V
- Spicy Shrimp with Candied Pineapple Relish on Coconut Cornbread*
- Chicken Bruschetta with Pepper Jack Cheese in a Tortilla Cup*
- Seared Beef Tenderloin on a Blue Corn Cake with pickled onion relish *
- Ahi Tuna Sushi Roll*
- Spicy Tuna Sushi Roll*
RECEPTION

Hot Hor d’oeuvres

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

$7.00 per piece

Asian Mushroom Spring Roll V
Green Chili Aged Cheddar Mac n’ Cheese Croquette
Asparagus Phyllo with Asiago Cheese V

$9.00 per piece

Dungeness Crab Cakes with Remoulade*
Lobster and Brie Mac n’ Cheese Truffle
Coconut Crusted Jumbo Shrimp with Sweet Chili Sauce
Firecracker Shrimp in a Spring Roll Cone*

$8.00 per piece

Sesame Chicken Tenders with Honey Mustard
Feta and Sundried Tomato Phyllo Rolls V
Three Cheese Green Chili Quesadilla Triangle V
Chipotle Tenderloin Churrasco Skewer*  GF
Chicken and Chile Lime Skewer*  GF
Chorizo Arancini
Sonoran Chicken Quesadilla Triangle*
Paella Croquette*
Bacon Wrapped Short Rib with Peach BBQ Sauce*
Chicken & Waffles with Tabasco Syrup & Chili Aioli

*Items may be cooked to order; consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness
V = Vegetarian
GF = Gluten Free

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**RECEPTION**

**Reception Enhancers**

**Domestic and Imported Cheese Display**
Humboldt Fog, Manchego, Brie, Truffle Gouda, and Bella Vitano Espresso
with Tomato Marmalade, Quince Mostarda and Fig Jam
Sliced Baguettes and Lavash

$20.00 per person

**Queso Fundido**
A Blend of Cheeses from North and South of the Border
served with Tortilla Chips

$14.00 per person

**Roasted Poblano and Cherry Stuffed Baked Brie**
With Raspberries and Artisan Bread

$225 (serves 25 guests)

**Seasonal Fruit and Berries**

$16.00 per person

**Fresh and Grilled Vegetable Display**
Carrots, Sugar Snap Peas, Red and Yellow Bell Peppers, Asparagus
Zucchini, Jicama and Portobello Mushroom with Toasted Onion
Chipotle Ranch Dips, Balsamic Vinegar

$18.00 per person

Enhancers are designed for (1) hour of service.
Price increase $8.00 per person for each additional 30 minutes of service.

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Reception Enhancers Cont’d

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

**Garlic Bruschetta’s**
Served with the Following Tapenades:
Sundried Tomato - Basil, Kalamata Olive – Artichoke, and Wheat Berry Tapenade

**Guacamole and Fresh Salsa**
 Tortilla Chips with Guacamole, Salsa Casera, Salsa Verde and Salsa Habanera

**Mac n’ Cheese Bar**
Carbonara Mac n’ Cheese with Bacon and Peas
Chipotle BBQ Mac n’ Cheese
Green Chili Cheddar Mac n’ Cheese

Enhancers are designed for (1) hour of service.
Price increase $8.00 per person for each additional 30 minutes of service.
**Small Pleasures**
(Choose any 3 options)
An Assortment of Mini Desserts to Include:
- Mini Vanilla or Chocolate Pate a Choux
- Red Berry Opera Squares
- Key Lime Meringue Tartlettes
- Assorted French Macaroons
- Mocha Torte
- Mini Peanut Butter and Banana Cream Pie
- Sugar Free Chocolate Cake Bites
- NY Style Cheesecake Bites
- Cherry and Pistachio Parfait

**Ice Carvings**

Enhance Your Reception with a Custom Ice Carving.
Let our Chef be Creative with a Custom Designed Ice Carving to Promote Your Theme or Company Event

Enhancers are designed for (1) hour of service.
Price increase $8.00 per person for each additional 30 minutes of service.
RECEPTION

Culinary Action Stations

*Items may be cooked to order; consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness

All pricing is subject to a 25% service charge and applicable sales tax

Fajita Station*
$30.00 per person
Carved Skirt Steak and Grilled Chicken Fajitas with Guacamole, Pico de Gallo, Salsa Casera, Sour Cream Cheddar Cheese, Shredded Cabbage, Lime Wedges and Cilantro Served with Mini Corn Tortillas

Shrimp Scampi*
$32.00 per person
Sautéed with Garlic and Herbs, Chardonnay and Fresh Lemon (based on 4 pieces per person)

Risotto and Ravioli Station
$24.00 per person
Herb Ravioli with Ricotta Cheese and Tomato Vodka Sauce
Roasted Corn and Oven Dried Tomato Risotto

Shrimp Po Boys
$20.00 per person
Breaded Shrimp with Cajun Remoulade and Slaw on a Mini Brioche Roll (based on one per person)

Guacamole Station
$16.00 per person
Fresh Avocado, Tomato, Onion, Cilantro, Lime and Jalapeños Prepared by a Chef and Served with Salsa Casera Habanero Salsa and Corn Tortilla Chips

Caesar Salad Station
$16.00 per person
Romaine Lettuce, Garlic Crouton, Reggiano Parmesan Traditional Caesar Dressing and Tossed to Order
Add: Chicken - $9.00 or Shrimp - $19.50

Rosemary Chicken*
$26.00 per person
Pan Roasted Rosemary Chicken with Lemon and Garlic Jus Lie

Action Stations are Designed to Enhance your Existing Buffet Selection and are designed for (1) hour of service. Price increase $10.00 per person for each additional 30 minutes of service. All stations require one Chef Attendant per 75 guests – $200.00 fee
Culinary Action Stations Con’t

Culinary Action Stations are built as appetizer offerings

**Sushi Station***

$39.00 per person / $350.00 Chef Attendant fee  
(based on 4 pieces per person / Minimum of 100 guests / 1 Sushi Chef per 125 guests)
California Roll, Spicy Tuna Roll and Unagi (Eel) Roll  
Hamachi (Yellow Fin) Roll Display, Maguro Tuna Sashimi (sliced) prepared to order.  
Served with Pickled Ginger, Wasabi and Soy Sauce

**Crab Cake Station**

$38.00 per person  
Jumbo Lump Crab Cakes Seared and Served with Chipotle Remoulade  
Citrus Remoulade, Corn, Black Bean, and Pepper Relish

**Black Angus Filet Medallions***

$34.00 per person  
(based on 3 pieces per person)  
Cilantro Green Chili Chimichurri and Red Wine Demi Glace

**Baja Taco Station**

$36.00 per person  
Guajillo Shrimp and Cilantro Lime Marinated Mahi-Mahi, Shredded Cabbage, Pico de Gallo, Poblano Rojas,  
Queso Fresca, Lime Wedges and Mini Corn Tortillas

Action Stations are Designed to Enhance your Existing Buffet Selection and are designed for (1) hour of service.  
Price increase $10.00 per person for each additional 30 minutes of service.  
All stations require one Chef Attendant per 75 guests – $200.00 fee  
($350.00 for Sushi Station Chef Attendant)

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RECEPTION

Carving Station

“Guest Served“ figures are intended as guidelines for enhancing existing buffet selections or enhancing your reception.

<table>
<thead>
<tr>
<th>Item</th>
<th>Price (approximately guests)</th>
</tr>
</thead>
<tbody>
<tr>
<td>Whole Tenderloin of Beef*</td>
<td>$550.00 (approximately 20 guests)</td>
</tr>
<tr>
<td>With Mushroom Ragout and Horseradish Cream Sauce</td>
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<tr>
<td>Rosemary Sea Salt Rolls</td>
<td></td>
</tr>
<tr>
<td>Dry-Rubbed Prime Rib*</td>
<td>$500.00 (approximately 25 guests)</td>
</tr>
<tr>
<td>Served with Creamy Horseradish, Au Jus Brioche Rolls</td>
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</tr>
<tr>
<td>Whiskey Salmon*</td>
<td>$425.00 (approximately 25 guests)</td>
</tr>
<tr>
<td>With Sweet Lemon and Honey Aioli</td>
<td></td>
</tr>
<tr>
<td>Potato Dill Rolls</td>
<td></td>
</tr>
<tr>
<td>Whole Roasted Turkey Breast*</td>
<td>$400.00 (approximately 25 guests)</td>
</tr>
<tr>
<td>With Cranberry Sauce and Gravy</td>
<td></td>
</tr>
<tr>
<td>Petite Whole Wheat Rolls</td>
<td></td>
</tr>
<tr>
<td>Bone-In Ham*</td>
<td>$375.00 (approximately 40 guests)</td>
</tr>
<tr>
<td>Slow Oven Roasted with a Maple Glaze Served with Honey Mustard and Rosemary Sea Salt Rolls</td>
<td></td>
</tr>
<tr>
<td>Roasted Leg of Lamb</td>
<td>$375.00 (approximately 40 guests)</td>
</tr>
<tr>
<td>Tzatziki Sauce and Pita Bread</td>
<td></td>
</tr>
<tr>
<td>Chipotle Rubbed Brisket*</td>
<td>$425.00 (approximately 40 guests)</td>
</tr>
<tr>
<td>Whole Grain Mustard, Creamy Horseradish Sauce Caramelized Onion Jam and Brioche Rolls</td>
<td></td>
</tr>
</tbody>
</table>

All stations require one Chef Attendant per 75 guests – $200.00 fee

*Items may be cooked to order; consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness

All pricing is subject to a 25% service charge and applicable sales tax
### DINNER

<table>
<thead>
<tr>
<th>Category</th>
<th>Pages</th>
</tr>
</thead>
<tbody>
<tr>
<td>APPETIZERS</td>
<td>42</td>
</tr>
<tr>
<td>SOUP &amp; SALADS</td>
<td>43</td>
</tr>
<tr>
<td>PLATED DINNERS</td>
<td>44 - 45</td>
</tr>
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<td>DESSERTS</td>
<td>46</td>
</tr>
<tr>
<td>DINNER BUFFETS</td>
<td>47 - 50</td>
</tr>
<tr>
<td>MUMMY MOUNTAIN MENUS</td>
<td>51 - 52</td>
</tr>
</tbody>
</table>

JW MARRIOTT CAMELBACK INN*SCOTTSDALE

5402 E Lincoln Drive | Scottsdale, AZ 85253
(480)-948-1700 | camelbackinn.com
Appetizers

Herb Ricotta Cheese Ravioli’s
$14.00
Tomato Basil Sauce, Cheese, Micro Greens

Acadiana Sea Scallop
$16.00*
Roasted Sweet Corn and Cold Water Lobster Maque Choux
Etouffee Cream

Southwest Crab Cake
$16.00*
Jicama Corn Slaw and BBQ Hominy Puree

Traditional Shrimp Cocktail
$16.00*
Court Bouillon Poached Jumbo Shrimp, Cocktail Sauce
Lemon Micro Celery Salad

Beef Short Rib
$16.00*
Golden Beet Yukon Puree, Chipotle Demi, Micro Arugula
DINNER

Soups

Lobster Bisque en Croute
Lobster Fennel Confetti, Traditional Pastry Cap

Butternut Squash en Croute
Butternut Squash and Smoked Bacon Hash
Nutmeg Dusted Pastry Cap

Tomato Bisque with White Truffle
Vermont White Cheddar Crouton

Autumn Blend Lentil Soup
Roasted Vegetable and Lentil Salad Coriander Puff

Salads

Heirloom Tomatoes and Mozzarella
Micro Basil with Champagne Pesto Vinaigrette
(Wine Pairing: Kris, Pinot Grigio)

Local Farms Organic Lettuces, Agave Nectar Grapefruit, Strawberry,
Bleu Cheese, Pistachio with Sherry Clementine Vinaigrette
(Wine Pairing: Layer Cake, Sauvignon Blanc)

Watercress, Lola Rosa, and Spring Mix with Burgundy Poached Pears,
Goat Cheese, Candied Pecans and Shallot Vinaigrette
(Wine Pairing: Jordan, Chardonnay)

Caesar Salad with Shaved Romano
(Wine Pairing: Columbia Crest, Grand Estates, Chardonnay)

Chopped Salad with Pickled Red Onion, Vine Ripe Tomato,
Bleu Cheese Crumbles and Crispy Bacon with Herb Buttermilk Dressing
(Wine Pairing: Ferrari-Carano Vineyards, Fume Blanc)

Organic Arugula, Mizuna and Frisee, Candied Stripe Beets,
Fennel Cashew Brittle and Goat Cheese with Pomegranate Vinaigrette
(Wine Pairing: Mionetto, Prosecco)

Dinner Entrees include a Choice of Soup or Salad, Dessert, Assorted Dinner Rolls and Butter, Starbucks Coffee and Tea Service

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All pricing is subject to a 25% service charge and applicable sales tax
Plated Dinners

**Chicken**

Lemon and Oregano Roasted Free Range Chicken Breast with Yukon Gold Potatoes and Garlic Buttered Asparagus
(Wine Pairing: Seven Falls, Chardonnay / Mark West, Pinot Noir)  
$104.00*

Roasted Free Range Chicken Breast filled with Mushroom Duxelle, Herbed Goat Cheese, Wild Mushroom Bulgur Pilaf with Baby Vegetables
(Wine Pairing: Meiomi, Pinot Noir)  
$110.00*

Moroccan Spiced Chicken Breast with Saffron Chorizo Rice, Baby Zucchini and Sundried Tomato Coulis
(Wine Pairing: Layer Cake, Malbec)  
$108.00*

**Fish & Seafood**

Herb and Garlic Halibut, Roasted Artichoke and Mascarpone Mash, Seasonal Vegetables with Red Pepper Coulis
(Wine Pairing: Sonoma Cutrer, Chardonnay)  
$116.00*

Rosemary Butter Braised Salmon, Barley Pilaf with Olives, Tomato and Cucumber with Red Pepper and Tomato Tapenade
(Wine Pairing: Layer Cake, Sauvignon Blanc)  
$110.00*

Herb Roasted Sea Bass, Smoke Paprika Risotto and Asparagus with Rosemary Butter Sauce
(Wine Pairing: Columbia Crest, Grand Reserve, Chardonnay)  
$122.00*

*Based on Market Availability*

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All pricing is subject to a 25% service charge and applicable sales tax
## Plated Dinners Con’t

### Beef

<table>
<thead>
<tr>
<th>Dish Description</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Braised Rolled Short Ribs, Celery Root Puree and Baby Vegetables with a Russian</td>
<td>$116.00*</td>
</tr>
<tr>
<td>River Pinot Noir Reduction</td>
<td></td>
</tr>
<tr>
<td>(Wine Pairing: Columbia Crest, Grand Reserve, Merlot)</td>
<td></td>
</tr>
<tr>
<td>Pan Seared Filet Mignon, Crushed Yukon Gold Potatoes and Seasonal Vegetables*</td>
<td>$128.00</td>
</tr>
<tr>
<td>(Wine Pairing: The Dreaming Tree, Cabernet Sauvignon)</td>
<td></td>
</tr>
<tr>
<td>Sweet Chili Rubbed Filet with Smoked Cheddar Yukon Puree Broccolini and Ancho</td>
<td>$128.00</td>
</tr>
<tr>
<td>Chili Demi Glace* (Wine Pairing: Estancia, Cabernet Sauvignon)</td>
<td></td>
</tr>
</tbody>
</table>

### Duo Plates

<table>
<thead>
<tr>
<th>Dish Description</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Roasted Garlic Free Range Chicken Breast and Jumbo Shrimp Saffron Risotto with</td>
<td>$124.00*</td>
</tr>
<tr>
<td>Pomodoro and Seasonal Vegetables</td>
<td></td>
</tr>
<tr>
<td>(Wine Pairing: Sterling Vineyards, Chardonnay / Siduri, Pinot Noir)</td>
<td></td>
</tr>
<tr>
<td>Grilled Filet and Seared Salmon with Braised Shallot Yukon Mash with Garlic</td>
<td>$136.00</td>
</tr>
<tr>
<td>Buttered Asparagus* (Wine Pairing: Layer Cake, Malbec / Aquinas, Cabernet</td>
<td></td>
</tr>
<tr>
<td>Sauvignon)</td>
<td></td>
</tr>
<tr>
<td>Grilled Filet and Herb Roasted Halibut with Crushed Chive Potatoes, Haricot</td>
<td>$140.00</td>
</tr>
<tr>
<td>Verts and Cabernet and Citrus Scented Jus Lie* (Wine Pairing: Ferrari-Carano</td>
<td></td>
</tr>
<tr>
<td>Vineyards, Merlot)</td>
<td></td>
</tr>
<tr>
<td>Butter Poached Rock Lobster Tail and Broiled Beef Filet*, Nicoise Mashed Potato,</td>
<td>$153.00</td>
</tr>
<tr>
<td>Asparagus and Red Wine Demi Glace (Wine Pairing: Jordan, Chardonnay / Hands of</td>
<td></td>
</tr>
<tr>
<td>Time, Red Blend)</td>
<td></td>
</tr>
</tbody>
</table>

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All pricing is subject to a 25% service charge and applicable sales tax
Dinner

Desserts

Chocolate Crunch Bar
with Dark Chocolate Sauce, Mango Coulis and Mixed Berry Compote

Lemon-Blueberry Tower
Blueberry Cream Mousse with Lemon Curd Center and Cassis Sponge Cake with Raspberry Coulis and Mixed Berries

Take Five
Chocolate Tower with Caramel Cream and Pretzel Peanut Butter Crunch on Chocolate Sponge Cake Caramel and Chocolate Sauces

Peach Melba Dome
White Peach Cream with Inn Made Raspberry Jam Cookie Crust with Vanilla Sauce and Macerated Raspberries

Red Velvet
Vanilla Bean Cream Cheese Mousse Classic Red Velvet Cake, Mixed Berry Compote and Strawberry Sauce

Hazelnut Coffee Bar
Coffee Infused Caramelized White Chocolate with Hazelnut Crunch, Chocolate Cake, Chocolate Glaze and Espresso Chocolate Sauce

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All pricing is subject to a 25% service charge and applicable sales tax
DINNER

South of the Border $132.00

Tijuana Caesar Salad
Roasted Tomatoes with Manchego Cheese
Roasted Corn and Tomato Salad
Baja Style Shrimp Cocktail*
  Chile Con Queso
  Tortilla Chips
Roasted Vegetable and Cheese Enchiladas

Taco Station*
  Shredded Pork Shoulder, Steak, Chicken and Mahi-Mahi served with Pico de Gallo,
  Shredded Cabbage, Guacamole, Shredded Cheese, Sour Cream, Salsa Casera Salsa Verde, Habanero Salsa and Mini Corn Tortillas

  Chili Spiced Chocolate Tart
  Tres Leches Square
  Flan Verrines

Starbucks Regular © Starbucks Decaffeinated Coffee, and Taylors of Harrogate © Tea

One chef attendant required per 75 guests – $200.00 fee
Price increase of $15.00 per person if minimum of 75 guests is not reached
Buffets are designed for (1.5) hours of service.
Price increase $25.00 per person for each additional 30 minutes of service.

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All pricing is subject to a 25% service charge and applicable sales tax
Italian Buffet $144.00

Sundried Tomato Focaccia

Seafood Cioppino*

Char Grilled Asparagus

Garlic Roasted Cremini Mushrooms

Chioggia Beet Salad
with Candy Strip Beets, Asparagus, Arugula, Pine Nuts and Apple Fig Dressing

Roasted Vegetables
Parmesan Basil Arancini with Saffron Aioli

Herb Chicken Pesto Rigatoni*

Char Grilled Shrimp with Garlic, Lemon, and Olive Oil*

Individual Tiramisu, Opera Torte and Affogato Coffee Cups

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

Two chef attendants required per 75 guests – $200.00 fee each
Price increase of $15.00 per person if minimum of 75 guests is not reached
Buffets are designed for (1.5) hours of service.
Price increase $25.00 per person for each additional 30 minutes of service.

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All pricing is subject to a 25% service charge and applicable sales tax
Camelback Inn Dinner Buffet $137.00

Sourdough, Rosemary Sea Salt and Whole Wheat Rolls with Butter

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

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

Mashed Potato Bar
Garlic Mashed Yukon Gold Potato and Mashed Sweet Potato served with Beef Gravy, Cheddar Cheese, Crispy Bacon, Crumbled Gorgonzola Cheese, Roasted Mushrooms and Green Onions

Vegetable Brown Rice Pilaf

Seasonal Vegetables

Caramel Pecan Diamonds, Strawberry Shortcake Parfait and Chocolate Cake Bites

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

Two chef attendants required per 75 guests – $200.00 fee each
Price increase of $15.00 per person if minimum of 75 guests is not reached
Buffets are designed for (1.5) hours of service.
Price increase $25.00 per person for each additional 30 minutes of service.

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All pricing is subject to a 25% service charge and applicable sales tax.
DINNER

Grilled Expedition $184.00

- Potato and Pumpernickel Rolls with Whipped Butter
- Roasted Carrot and Ginger Bisque
- Mixed Greens
- Cucumbers, Carrots, Onions, Tomato, Corn and Radishes with White Balsamic Vinaigrette and Buttermilk Ranch Dressing
- Orange and Cucumber Salad with Mint and Sherry Vinaigrette
- Roasted Artichoke and Asparagus Salad
- Grilled Petite Filet with Portobello Relish*
- Grilled Free Range Chicken Breast served with Balsamic Roasted Mushrooms*
- Grilled Fresh Salmon with a Caramelized Pineapple Salsa*
- Grilled Lamb Chops with Apricot-Mustard Sauce and Mint Jelly
- Yukon Gold Mashed Potatoes
- Roasted Root Vegetables
- Warm Cherry Cobbler with Vanilla Bean Ice Cream
- Butter Pecan with Cinnamon Butter Cream

Three chef attendants required per 75 guests – $200.00 fee each

Price increase of $15.00 per person if minimum of 75 guests is not reached

Buffets are designed for (1.5) hours of service.

Price increase $25.00 per person for each additional 30 minutes of service.

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All pricing is subject to a 25% service charge and applicable sales tax
Mummy Mountain Cookout $142.00

**Reception**
Additional $28.00 per person
Queso Fundido, Skewered Carne Asada, Salsa Casera, Salsa Verde
Habanero Salsa, Guacamole and Tortilla Chips

**Dinner Buffet**
Rustic Country Rolls
Cornbread
Whipped Butter

Chopped Salad
Cucumbers, Baby Tomatoes, Chick Peas, Shredded Cheddar, Bacon
with Buttermilk Dressing and Sherry Vinaigrette

Roasted Vegetable Salad
Potato Egg Salad
BBQ Pasta Salad

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

Ranchero Pinto Beans

**From the Grill**
12 oz. Rib Eye Steaks*
Chili Rubbed Chicken Breast*

Warm Deep Dish Apple Cobbler with Vanilla Ice Cream
Warm Chocolate Chip Brownie Bites, Mini Key Lime Cupcakes

Starbucks ® Coffee, and Taylors of Harrogate ® Tea

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**Add each for an additional $7.00 per person**
Barbequed Baby Back Ribs
Grilled Portobello Mushrooms
Shrimp Skewers
Red Trout Cowboy Pouch

A minimum of two chef attendants required per 75 guests – $200.00 fee each
A minimum of 75 guests is required on Mummy Mountain I
A minimum of 35 guests is required on Mummy Mountain II
Price increase of $15.00 if minimum above guest requirements are not met

A minimum setup/tear down fee of:
$1250.00 will apply to events on Mummy Mountain I
$750.00 will apply to events on Mummy Mountain II

Buffets are designed for (1.5) hours of service.
Price increase $25.00 per person for each additional 30 minutes of service.
**DINNER**

Spanish Mummy Mountain Cookout $130.00

- Jalapeno and Garlic Rolls
- Whipped Butter
- Garden Salad
- Roasted Sweet Baby Corn, Baby Tomatoes, Watermelon Radish
- Sprouts with Avocado Lime Vinaigrette and White Balsamic Dressing
- Spiced Vegetable Salad
- Watermelon Mint Salad
- Baja Shrimp Cocktail
- Spanish Rice with Chorizo
- Frijoles with Queso Fresca
- Chicken Mole
- Grilled Chicken and Tomato with Chili and Cocoa*
- Grilled Skirt Steak*
- Tres Leches Cake Bites, Individual Flan, S’more Pops
- Peach Cobbler with Vanilla Bean Ice Cream

A minimum of two chef attendants required per 75 guests – $200.00 fee each
A minimum of 75 guests is required on Mummy Mountain I
A minimum of 35 guests is required on Mummy Mountain II
Price increase of $15.00 if minimum above guest requirements are not met

A minimum setup/tear down fee of:
$1250.00 will apply to events on Mummy Mountain I
$750.00 will apply to events on Mummy Mountain II

Buffets are designed for (1.5) hours of service.
Price increase $25.00 per person for each additional 30 minutes of service.
BEVERAGE

WINE LIST 54 - 55
HOSTED BARS 56 - 58
NON – HOSTED BARS 59
### WINE LIST

#### CHAMPAGNE & SPARKLING WINES | PRICE PER BOTTLE

<table>
<thead>
<tr>
<th>Wine Name</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Campo Viejo, Cava</td>
<td>$50</td>
</tr>
<tr>
<td>Mionetto, Prosecco, Organic, D.O.C., Italy</td>
<td>$52</td>
</tr>
<tr>
<td>Domaine Ste. Michelle, Brut, Washington</td>
<td>$60</td>
</tr>
<tr>
<td>Roederer Estate, Brut Rose, Anderson Valley</td>
<td>$64</td>
</tr>
<tr>
<td>Nicolas Feuillatte, Brut Rose, Chouilly, France</td>
<td>$160</td>
</tr>
<tr>
<td>Moet &amp; Chandon, Brut, “Imperial”, Epernay</td>
<td>$98</td>
</tr>
<tr>
<td>Veuve Clicquot, Brut, Yellow Label, Champagne, France</td>
<td>$145</td>
</tr>
</tbody>
</table>

#### WHITE WINES ALTERNATIVES | PRICE PER BOTTLE

<table>
<thead>
<tr>
<th>Wine Name</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>McManis, Pinot Grigio, California</td>
<td>$50</td>
</tr>
<tr>
<td>Magnolia Grove by Chateau St. Jean, Rose, California</td>
<td>$52</td>
</tr>
<tr>
<td>Kris, Pinot Grigio, Delle Venezie, Italy</td>
<td>$54</td>
</tr>
<tr>
<td>Magnolia Grove by Chateau St. Jean, Pinot Grigio, California</td>
<td>$52</td>
</tr>
<tr>
<td>Dashwood, Sauvignon Blanc, Marlborough, New Zealand</td>
<td>$50</td>
</tr>
<tr>
<td>Ferrari-Carano Vineyards, Fume Blanc, Sonoma County</td>
<td>$58</td>
</tr>
<tr>
<td>Whispering Angel, Cotes de Provance, Rose</td>
<td>$88</td>
</tr>
</tbody>
</table>

#### WHITE WINES | PRICE PER BOTTLE

<table>
<thead>
<tr>
<th>Wine Name</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Drumheller, Chardonnay, Columbia Valley</td>
<td>$50</td>
</tr>
<tr>
<td>Magnolia Grove by Chateau St. Jean, Chardonnay, California</td>
<td>$52</td>
</tr>
<tr>
<td>Banshee, Chardonnay, Sonoma Coast, California</td>
<td>$82</td>
</tr>
<tr>
<td>Sonoma -Cutrer, Chardonnay, Sonoma, California</td>
<td>$60</td>
</tr>
<tr>
<td>Jordan Vineyard &amp; Winery, Chardonnay, Russian River Valley, Sonoma, California</td>
<td>$78</td>
</tr>
<tr>
<td>Pascal Clement Bourgogne, Chardonnay Burgundy, France</td>
<td>$98</td>
</tr>
<tr>
<td>Evening Land Seven Springs, Chardonnay, Willamette Valley, Oregon</td>
<td>$155</td>
</tr>
</tbody>
</table>
# WINE LIST

## RED WINES | PRICE PER BOTTLE

### MERLOT

<table>
<thead>
<tr>
<th>Wine</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Drumheller, <strong>Merlot</strong>, Columbia Valley</td>
<td>$50</td>
</tr>
<tr>
<td>Magnolia Grove, <strong>Merlot</strong>, California</td>
<td>$52</td>
</tr>
<tr>
<td>Ferrari-Carano Vineyards, <strong>Merlot</strong>, Sonoma County</td>
<td>$62</td>
</tr>
<tr>
<td>Matanzas Creek, <strong>Merlot</strong>, Sonoma County, California</td>
<td>$66</td>
</tr>
<tr>
<td>Whitehall Lane Winery, <strong>Merlot</strong>, Napa Valley</td>
<td>$78</td>
</tr>
</tbody>
</table>

### CABERNET SAUVIGNON

<table>
<thead>
<tr>
<th>Wine</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Drumheller, <strong>Cabernet Sauvignon</strong>, Columbia Valley</td>
<td>$50</td>
</tr>
<tr>
<td>Magnolia Grove, <strong>Cabernet Sauvignon</strong>, California</td>
<td>$52</td>
</tr>
<tr>
<td>Ferrari-Carano Vineyards, <strong>Cabernet Sauvignon</strong>, California</td>
<td>$66</td>
</tr>
<tr>
<td>Conn Creek, <strong>Cabernet Sauvignon</strong>, Napa Valley, California</td>
<td>$75</td>
</tr>
<tr>
<td>Freemark Abbey, <strong>Cabernet Sauvignon</strong>, Napa Valley</td>
<td>$94</td>
</tr>
<tr>
<td>Crossbarn, Paul Hobbs, <strong>Cabernet Sauvignon</strong>, Napa Valley</td>
<td>$165</td>
</tr>
<tr>
<td>Benzinger, <strong>Cabernet Sauvignon</strong>, Sonoma County, California</td>
<td>$58</td>
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</tbody>
</table>

### ALTERNATIVE REDS

<table>
<thead>
<tr>
<th>Wine</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>McManis, <strong>Pinot Noir</strong>, California</td>
<td>$50</td>
</tr>
<tr>
<td>Line 39, <strong>Pinot Noir</strong>, Clarksburg, Monterey, California</td>
<td>$55</td>
</tr>
<tr>
<td>Meiomi, <strong>Pinot Noir</strong>, Monterey County, Sonoma County, Santa Barbara County, California</td>
<td>$62</td>
</tr>
<tr>
<td>Siduri, <strong>Pinot Noir</strong>, Willamette Valley, Oregon</td>
<td>$70</td>
</tr>
<tr>
<td>Paul Hobbs Felino, <strong>Malbec</strong>, Mendoza, Argentina</td>
<td>$74</td>
</tr>
<tr>
<td>Disruption, <strong>Red Blend</strong>, Columbia Valley</td>
<td>$56</td>
</tr>
</tbody>
</table>
Hosted Bar
Premium Selections | $13 per drink

Smirnoff Vodka
Cruzan Aged Light Rum
Beefeater Gin
Dewars White Label Scotch
Jim Beam White Label Bourbon
Canadian Club Canadian Whisky
Jose Cuervo Tradicional Silver
Courvoisier VS Cognac
Drumheller, Chardonnay and Cabernet Sauvignon $50 per bottle
McManis, Pinot Grigio $50 per bottle
McManis, Pinot Noir $50 per bottle
Campo Viejo, Cava $48 per bottle
Hand Crafted Cocktail
Hosted Bar
Platinum Selections | $15 per drink

Absolut Vodka
Bacardi Superior Light Rum
Captain Morgan Original Spiced Rum
Tanqueray Gin
Dewers White Label Scotch
Maker’s Mark Bourbon
Jack Daniel’s Tennessee Whiskey
Canadian Club Canadian Whiskey
Don Julio Blanco
Courvoisier VS Cognac
Sonoma Cutrer, Chardonnay $60 per bottle
Benzinger, Cabernet Sauvignon $58 per bottle
Meomi, Pinot Noir $62 per bottle
Hand Crafted Cocktail
Hosted Bar

Luxury Selections | $17 per drink

Grey Goose Vodka
Tito’s Handmade Vodka
Bacardi Superior Light Rum
Captain Morgan Original Spiced
Bombay Sapphire Gin
Johnnie Walker Black Label Scotch
Knob Creek Bourbon
Jack Daniel’s Tennessee Whiskey
Crown Royal Canadian Whiskey
Patron Silver Tequila
Hennessy Privilege VSOP Cognac

Jordan Vineyard and Winery, Chardonnay | $78 per bottle
Ferrari-Carano, Cabernet Sauvignon | $66 per bottle
Siduri, Pinot Noir | $70 per bottle

Hand Crafted Cocktail
COCKTAILS

All Bar Set-Ups Include

- Domestic Beer $8
- Imported Beer $9
- Micro-Brewery Beer $9
- Premium / Platinum Liquor $13 / $17 per drink
- Premium Wine $50 per bottle
- Platinum Wine $54 and up bottle
- Platinum Sparkling $50 and up bottle
- Soft Drinks $6 each
- Bottled Water $6 each
- Hand Crafted Cocktail of the Day $15 per drink

No-Host Bar

- Premium Drink $14 per drink
- Domestic Beer $9 each
- Imported Beer $10 each
- Micro-Brewery Beer $10 each
- Premium Wine $14 each
- Soft Drinks $7 each
- Bottled Water $7 each

Bar Accoutrements

- Cordials $15 per drink
- Sangria $190 per gallon

Beer

<table>
<thead>
<tr>
<th>Domestic</th>
<th>Imported</th>
</tr>
</thead>
<tbody>
<tr>
<td>Budweiser</td>
<td>Corona</td>
</tr>
<tr>
<td>Bud Light</td>
<td>Stella Artois</td>
</tr>
<tr>
<td>Coors Light</td>
<td></td>
</tr>
<tr>
<td>O’Doul’s (Non Alcoholic 0.4% ALC)</td>
<td></td>
</tr>
<tr>
<td>Region / Craft Beers</td>
<td></td>
</tr>
<tr>
<td>Sam Adams Boston Lager, Four Peaks Kiltlifter Ale</td>
<td></td>
</tr>
</tbody>
</table>
INFORMATION

Menus
Menu pricing valid for events arriving at the resort on or before December 31, 2019. Prices subject to annual increase of 3%-5%.

Menu items are subject to change based on seasonality and availability.

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

Guarantees
Guaranteed headcounts are required for all catered food and beverage events. Final attendance must be confirmed by 10:00am, 5 business days prior to the function. This number will be your guarantee and is not subject to reduction.

However, increases in guarantees may be accepted up to twenty-four hours prior to the function, subject to product availability. We will set and prepare food for 3% over the guarantee.

Security
The hotel may require security or police officers for certain events. Please contact your Event Manager for information.

Decorations
All decorations must meet with the approval of the Paradise Valley Fire Department, i.e. Smoke machine, candles, etc. The Resort will not permit the affixing of any items to the walls or ceiling of rooms unless written approval is given by the Catering department.

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

Labor Charges
Carvers, station attendances, additional food and cocktail servers are available at a minimum fee of $200.00 per attendant for each four hour time period. A $125.00 labor charge will be applied to lunch and dinner buffets that do not reach a minimum guarantee of 50 guests. A $150.00 bartender charge will apply if $450.00 minimum is not achieved per bar.

Service Charge, Sales Tax, & Audio Visual
A 25% service charge and current state sales tax will be added to all food and beverage, as well as any Audio Visual equipment charges. Meeting room rental is subject to state sales tax.

A complete line of audio visual aids are available through our preferred in-house audio visual company, PSAV.
INFORMATION

Weather Policy
Any of the following locally forecasted weather conditions will require the relocation of an outdoor event to its indoor back-up location: 30% or higher chance of Precipitation, Temperatures below 60 degrees or over 100 degrees, and Wind gusts in excess of 15mph. Decisions will be made no less than 5 hours prior to the scheduled start time. A client requested delay resulting in a double set up will be assessed a service charge of $10.00 per guaranteed guest.

Food & Beverage
All food and beverages served at functions associated with the Event must be provided, prepared, and served by JW Marriott Camelback Inn Scottsdale Resort & Spa, and must be consumed on the Resort premises. It is our policy not to permit food and beverages to be brought into or removed from our functions rooms or hospitality suites. In function areas, alcoholic beverages are sold by the drink only. In accordance with the Resort’s alcoholic liquor license, if alcoholic beverages are served on the Resort premises (or anywhere under the Resort’s alcoholic liquor license) the Resort will require that beverages be dispensed only by Resort servers and bartenders.

The Resort’s alcoholic liquor license requires the Resort to
- 1) request proper identification (photo ID) of any person of questionable age and refuse alcoholic beverage service if the person is either under age or proper identification cannot be produced and
- 2) refuse alcoholic beverage service to any person who, in the Resort’s judgment, appears intoxicated.

Food & Beverage Cont’d
Consuming raw or under cooked meats, seafood, poultry, shellfish or eggs may increase your risk of food borne illnesses.

Regarding the safety of these items, written information is available upon request.

Menu Tasting
A complimentary taste panel will be arranged for definite business on plated menus with a food and beverage minimum of $18,000.00 or more. Based on availability prior to the event for up to 4 persons. Additional attendees can be accommodated at 50% of the menu price.

Shipping & Receiving
Due to storage limitations, JW Marriott Camelback Inn can only accept your shipment within three days of your group arrival. If your group requires extensive storage space, or if boxes arrive more than three 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. To ensure proper handling of your materials, shipping labels must include the following:

To: JW Marriott Camelback Inn
   Attn: Meeting Planners Name
   5402 E. Lincoln Drive
   Scottsdale, AZ  85253
   C/O: Name of your conference, Conference Date(s)
Lakeview Ballroom Regulations
The Town of Paradise Valley Statutes and the Home Owners Association requires Camelback Inn, A JW Marriott Resort & Spa to comply with the following:

a) No activities or functions shall be permitted outdoors, or on Club House or Pavilion patios or balconies later than one (1) hour following sunset. All events need to conclude by 12:00 midnight.

b) No vehicles will be permitted to drop off or pick up deliveries between the hours of 10:00pm and 7:00am.

c) For all events of 150 guests or more, a Paradise Valley Police Officer must be present. The current charge is $50 per hour. Officers must be assigned 30 minutes prior and 30 minutes after the event’s scheduled time.

Event/Entertainment
Due to Paradise Valley Noise Ordinance Restrictions, Hotel will be the exclusive and sole provider of any and all entertainment, currently handled by Southwest Conference Planners, (i.e.; Live or Recorded Music, Quick Draw Contests, Casino Games, Old Time Photos, etc.) either scheduled or unscheduled which utilizes our Mummy Mountain or any other outdoor area.

Therefore, we must comply by enforcing a maximum decibel reading of 56, and by concluding all entertainment no later than 10:00pm. In addition, no exterior amplifiers or public address systems may be operated, due to local sound restrictions.

Miscellaneous Services
The following services may be provided only upon request.

Please note should any supplementary services be utilized, the additional fees listed below will be applied to the total cost of the event. Please contact your Event Manager for details.

<table>
<thead>
<tr>
<th>Service</th>
<th>Fee</th>
</tr>
</thead>
<tbody>
<tr>
<td>Meeting Room Tables/Settings <strong>Candies, Pens, Paper and Waters</strong></td>
<td>$2.00++ per person</td>
</tr>
<tr>
<td>Continental Breakfast Table Service <strong>Coffee, Juice and Table Settings</strong></td>
<td>$3.00++ per person</td>
</tr>
<tr>
<td>Re-Plating <strong>Breakfast Breads / Pastries from Breakfast</strong></td>
<td>$200.00++</td>
</tr>
<tr>
<td><strong>Desserts from Luncheon Placed on a PM Break Instead</strong></td>
<td>$3.00++ per person</td>
</tr>
</tbody>
</table>

Client Utilization of Existing Ballroom Furniture
Please note that any existing furniture located in both the Arizona and Paradise Ballroom Foyers may NOT be moved, relocated, or utilized for any one event or meeting.

All existing furniture in the Arizona and Paradise Ballroom Foyers must remain in place at all times. Please ask your Event Manager if further clarification is required.