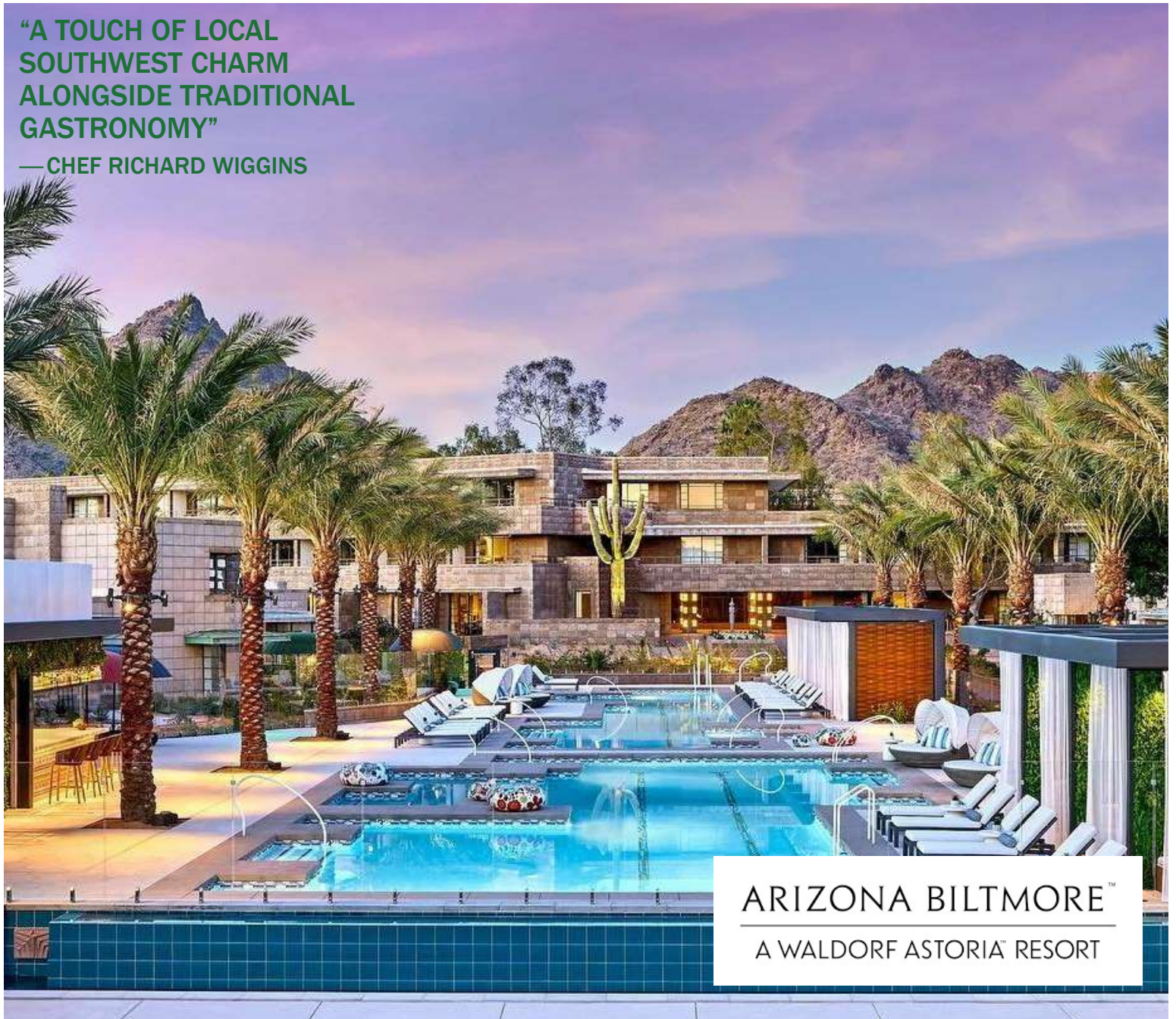


ARIZONA BILTMORE, A WALDORF ASTORIA RESORT

SAVOR

“A TOUCH OF LOCAL
SOUTHWEST CHARM
ALONGSIDE TRADITIONAL
GASTRONOMY”

— CHEF RICHARD WIGGINS



ARIZONA BILTMORE™
A WALDORF ASTORIA™ RESORT



ARIZONA
BILTMORE
A WALDORF ASTORIA RESORT

WELCOME

Arizona Biltmore A Waldorf Astoria Resort

Welcome to this iconic desert destination, where generations have gathered to celebrate their finest moments. Famed for its design, innovation and uniquely charming attitude, the reinvented Arizona Biltmore promises guests days of seamless delight and nights of memorable wonder, all topped off with a dash of that special Biltmore magic.

For almost a century, The Arizona Biltmore has stood as an Arizona landmark and one of the world's most recognized resorts for its Frank Lloyd Wright architectural style, intuitive hospitality and storied history.

The relaunch of this beloved property pulls back the curtain on an enchanting estate of stylish accommodations, diverse dining destinations, dazzling pools, a renewed spa and transformed meeting spaces, all dressed in a luxury not typically found in resorts of this size.

That's why we're delighted to bring you this issue of Savor, Arizona Biltmore's first. Within these pages, you'll find our menus and our chefs' choices for things to taste, explore, engage and toast.

Think of SAVOR as your digital concierge with locally inspired menus and other special food and beverage offerings to help you create an unforgettable experience for your clients or attendees. Come and explore with us on these pages. Together, we'll create a whole new flavor for your next meeting or event—curated just for you in a space only a Waldorf Astoria can provide.

ARIZONA BILTMORE, A WALDORF ASTORIA RESORT

2400 E Missouri Avenue, Phoenix, AZ 85016

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 VEGETARIAN

 VEGAN

 NO GLUTEN ADDED

 DAIRY FREE



EXECUTIVE CHEF, RICHARD WIGGINS

Chef Richard started in the kitchen at 11 years old and never looked back. At age 19, he began his hospitality culinary career with Hyatt Hotels working his way up and fine tuning his skills at the Grand Hyatt Atlanta, Hyatt Regency Grand Cypress Orlando and Hyatt Regency New Orleans.

In 2006, he lost everything to Hurricane Katrina and after a brief stint in Washington DC, he found himself in South Florida joining Starwood Hotels & Resorts as the Executive Banquet Chef at the world renowned Westin Diplomat Resort & Spa. Over the next decade, he became the Executive Chef at W Midtown Atlanta, Food & Beverage Director at the Westin St. John Resort & Villas and Executive Chef at the W Washington DC. Shortly before his 10 year anniversary with Starwood, he packed up his knives to pursue his dream of opening his own restaurant.

He relocated to Lecanto, FL and purchased the Rusty Duck in 2016, a local institution whose doors had been open for 27 years. Four months later, Katch Twenty Two was a reality. Located on Florida's Gulf Coast, Katch Twenty Two represents Chef Richard's love for the water and his passion for creative and delicious food.

While maintaining his restaurant, Chef Richard task forced all over the country, including at the Arizona Biltmore in 2020. In 2022, he decided to join the team full time and get back to his hotel roots.

BREAKFAST







BREAKFAST



BREAKFAST BUFFETS

Breakfast Buffet pricing is based on 90 minutes of service. All breakfast buffets include freshly squeezed orange & grapefruit juices, freshly brewed regular & decaffeinated La Colombe coffee & assorted hot teas


Biltmore Breakfast

Hand cut seasonal fruit, fresh berries   


Freshly baked croissants & muffins, sweet butter & fruit preserves 



Applewood smoked bacon  

Eggs (select one)  

Cage free scramble eggs | eggs whites  |
eggbeaters | fried egg

Potatoes (select one)   

Sedona spiced Yukon gold potatoes | roasted tri-colored marble potatoes, fresh herbs | Cajun red bliss potatoes, caramelized pepper & onions | tri-colored fingerling potatoes, spicy aioli, Cotija cheese  |
Roasted potatoes with peppers & onions

Additional Meat (select one)  




Chicken apple sausage links | chorizo sausage patty |
country pork sausage patty | grilled ham | grilled
Canadian bacon | turkey bacon | maple sugared bacon
| sweet pork sausage links







BREAKFAST BUFFETS


Breakfast Buffet pricing is based on 90 minutes of service. All breakfast buffets include freshly squeezed orange & grapefruit juices, freshly brewed regular & decaffeinated La Colombe coffee & assorted hot teas


Starting the Wright Way




Hand cut seasonal fruits, fresh berries   



Vegan carrot muffins   

Overnight oats, blueberries 

Coconut yogurt, mango, AZB honey  

Sourdough & multigrain toast, sweet butter & fruit preserves 

Hard boiled eggs   

Spinach egg white frittata  



BREAKFAST BUFFETS

Breakfast Buffet pricing is based on 90 minutes of service. All breakfast buffets include freshly squeezed orange & grapefruit juices, freshly brewed regular & decaffeinated La Colombe coffee & assorted hot teas

Desayuno Delights

Mexican fruit mix: watermelon, cantaloupe, honeydew, pineapple, mango. topped with tajin, lime 🌱 🍃 🌱

Freshly baked guava pastelitos, citrus muffins, Mexican chocolate muffins, sweet butter preserves 🌱

Cage free Mexican style scrambled eggs, black beans, jalapenos, cilantro 🌱 🌱

Jalapeno bacon 🌱 🌱

Chorizo sausage 🌱 🌱


Sedona spiced Yukon gold potatoes, roasted peppers, onions, green chili, Cotija cheese 🌱 🌱




CONTINENTAL BREAKFAST

Continental breakfast pricing is based on 90 minutes of service. All continental breakfasts include freshly squeezed orange & grapefruit juices, freshly brewed regular & decaffeinated La Colombe coffee & assorted hot teas

Wellness Wake Up


Hand cut seasonal fruits & berries   


Freshly baked Danishes & muffins, sweet butter & fruit preserves 

Individual Greek yogurts with house made granola 

Nourish & Flourish

Hand cut seasonal fruits & berries   

Freshly baked croissants & fruit filled Danishes, sweet butter & fruit preserves 

Greek yogurt with steel cut oatmeal, fermented berry compote, citrus honey, house made granola, golden raisins, brown sugar, Mexican cinnamon, pecans 

Gluten-Free options available on A La Carte Menu



BREAKFAST ENHANCEMENTS

Enhancements must be paired with an existing continental or buffet breakfast & must be purchased for number of guests attending the event. One Culinarian per 100 guests for chef attended Stations

Displayed Stations

FRENCH TOAST 🌿

Citrus dipped banana bread French toast, 100% maple syrup, caramel, whipped cream

CROISSANT SANDWICH

Scrambled eggs, shaved honey ham, gruyere cheese, fresh herbs

ENGLISH MUFFIN SANDWICH

Fried egg, chorizo sausage patty, Swiss cheese, pickled onion, citrus baby arugula

SMOKED SALMON

Cucumber, tomatoes, pickled onions, capers, eggs, cream cheese, bagel

QUESADILLAS

Chicken apple sausage, eggs, white cheddar, peppers, onions, cilantro

AVOCADO TOAST STATION 🌿

Pickled red onions, Oaxacan cheese, shaved radish, lemon Infused EVOO, tiny greens

SMOKED SALMON TOAST STATION

Boursin cheese, capers, pickled onions, pea tendrils

TOMATO & BACON TOAST STATION

Bacon onion jam, heirloom tomatoes, pesto cream cheese, citrus baby arugula

BURRITO (CHOOSE ONE)

Eggs, chorizo black bean sofrito, cheese, flour tortilla

Egg whites, turkey, baby spinach, peppers, onions, feta cheese, cauliflower tortilla 🌿

MINI EGG FRITTATA (CHOOSE ONE)

Applewood Smoked Bacon 🌿

Roasted tomato, mozzarella, basil

Chorizo 🌿

White cheddar, caramelized onions & peppers, baby spinach

Roasted Wild Mushrooms 🌿 🌿

Goat cheese, baby arugula

Steel-Cut oatmeal 🌿 🌿

Golden raisins, brown sugar, Mexican cinnamon, pecans

Parfait 🌿

Greek yogurt, AZB honey, berries, citrus granola

Chef Attended Stations

OMELET STATION 🌿

Cage free eggs, egg whites, egg beaters, bacon, chicken apple sausage, white cheddar cheese, feta, mushrooms, onions, peppers, baby spinach, tomatoes

TOSTADA STATION

Cage free eggs, chicken tinga, bean puree, pico de gallo, Cotija cheese, salsa verde, cilantro

PANCAKE STATION 🌿

Buttermilk pancake, citrus granola, blueberries, sweet butter, maple syrup



PLATED BREAKFAST

Pricing is based on 60 minutes of service. All plated breakfasts are served with freshly squeezed orange & grapefruit juices, freshly brewed regular & decaffeinated La Colombe coffee & assorted hot teas & assorted breakfast pastries.

Scrambled Eggs 🌱

Fresh herbs, Applewood smoked bacon, Sedona spiced Yukon gold potatoes, charred tomato

Southwest Omelet 🌱

Chorizo, roasted peppers, caramelized onions, Cotija cheese, green chili, tri-colored fingerling potatoes, spicy aioli, Cotija cheese

Frittata 🌱

Cage free eggs, roasted tomatoes, mozzarella, baby spinach, basil, Applewood smoked bacon, roasted tri-colored marble potatoes, fresh herbs

Southwest Hash 🌱

Fried eggs, chicken tinga, roasted peppers, caramelized onions, roasted potatoes, Cotija cheese, green chili



BREAKS

BREAKS

Breaks are based on 30 minutes of service & pricing is per person. One break location per 50 guests will be offered complimentary. Additional charges apply for more than one break location per 50 guests.

BUILD YOUR OWN FRUIT SALAD



Fruit – strawberries, blueberries, raspberries, blackberries, pineapple, grapes, melons

Toppings - agave nectar, passion fruit juice, lime mint yogurt, tajin & chamoy

Custom Fruit Salads Shaken by Chef Attendant

SONORAN SWEETS

Indian fry bread with powdered sugar, cinnamon sugar, Nutella, fresh strawberry compote

Carob power bites  

Horchata

SPRINKLE SPECTACULAR

Iced coffee

Assorted donuts

AFTERNOON DONUTS

Iced coffee

Donut ice cream sandwiches served with vanilla & chocolate ice cream

Ice Cream Attendant Required

AZBEE HONEY

Honey yogurt panna cotta

Honey almond cake

Bit O' Honey

Honey waffle

Honey sticks

Honey roasted peanuts



BREAKS

Breaks are based on 30 minutes of service & pricing is per person. One break location per 50 guests will be offered complimentary. Additional charges apply for more than one break location per 50 guests.

ARIZONA CITRUS 🍋

Orange creamsicle brownie
Lemonade cookies
Kumquat financier
Ricotta, citrus jam, herbs, crostini
Blood orange pink grapefruit lemonade

BYO TRAILS 🍋

Mixed nuts & seeds
Dried blueberry
Dried mango
Dried cranberries
M&Ms
Pretzels
Dark chocolate chips
House made granola
Citrus flavored infused water
Flavored iced tea

WRIGLEY FIELD

Mini corndog poppers
Warm salted pretzel bites with honey mustard, IPA cheese sauce, cinnamon sugar
Cracker Jacks
Red Vines



BREAKS

Breaks are based on 30 minutes of service & pricing is per person. One break location per 50 guests will be offered complimentary. Additional charges apply for more than one break location per 50 guests.

POPCORN

Freshly popped butter popcorn with salts - white cheddar, churro, salt & vinegar, garlic parmesan, caramel, chili lime (house blend)

Sonoran root beer served in a bike keg

Mandarin Jarritos soda [GF](#), [DF](#)

SUGAR

Salt water taffy

Watermelon Frooties

Lemonheads

Warhead sours

Smarties

Sugar Daddy

Pixy Stix

High Chew

Airhead Rainbow mini lollipop

Sugar-free fruit candy

MACARON BREAK

Macaron display

Toasted artisan bread toast point, herb lavash
whipped feta, pistachio crumble, AZB honey,
citrus jam

Choose one of the following:

One round of passed One Hope Sparkling Wine for the first 10 minutes, Brewed Organic Earl Grey with Lavender **or** Organic Long Life Green Tea

Iced Chai Tea Latte

Biltmore Breeze Iced Tea



A LA CARTE BREAKS

One break location per 50 guests will be offered complimentary. Additional charges apply for more than one break location per 50 guests

INDIVIDUAL SNACKS

Potato chips
Pretzels
Apple chips
Candy bars
Trail mix
Cliff bars
Kind bars
RX bars
Ice cream bars – fruit or traditional
Beef jerky variety
Vegan jerky
Dried fruit
Fruit fig bars

BY THE POUND

Mixed nuts
Honey roasted peanuts
Trail mix
Hand cut potato chips

BY THE DOZEN

Assorted sweet danishes
Spinach & feta danishes
Cinnamon rolls with cream cheese frosting
Croissants or chocolate croissants
Assorted donuts
Assorted NY style bagels & whipped cream cheese
Lemon, blueberry or golden raisin scones
House made AZB Citrus, cranberry, granola bar
Breakfast bread sliced – choice of banana, zucchini, cinnamon crumble
Double fudge brownies
Butterscotch blondie
Individual yogurts
Cookies – assortment of chocolate chip, oatmeal raisin, sugar

BY THE DOZEN

Whole fruit
Mini muffins
Lemon bars
Pecan bars
S'mores bars
Almond bars

GLUTEN FREE BY THE DOZEN

Assorted muffins
Fudge brownies
Chocolate chip cookies
NY Style bagels & whipped cream cheese
Classic French macarons

BOTTLED

Coca-Cola soft drinks
Flavored sparkling Water
Path refillable still water bottles (600ml)
La Colombe chilled coffee drinks
Red Bull energy drinks (regular & sugar-free)
Cold-Pressed juice
Coconut Water
Iced Tea
Kombucha
Gatorade

BY THE GALLON - CHILLED

Fresh juices – choice of orange, cranberry, apple, grapefruit, tomato, carrot, pineapple
Fresh lemonade
Infused water – Choice of (tangerine/thyme, cucumber/mint, strawberry/basil)
Iced tea
Cold brew coffee
Local draft root beer

BY THE GALLON - BREWED & STEEPED

La Colombe coffee
La Colombe decaf
Served with whole, skim & almond milk
Herbal & caffeinated teas

LUNCH






LUNCH

LUNCH BUFFETS




Minimum 25 guests. Maximum of 90 minutes of service.
Freshly brewed coffee & iced tea is served with all luncheons.
Culinarian & Attendant fees are an additional cost.

Taste of the South


SALADS



Deconstructed baby iceberg, bacon lardons, heirloom cherry tomatoes, pickled red onions, bleu cheese, candied pecans, grain mustard dressing, house shallot vinaigrette   


Pickled heirloom tomato salad

Watermelon lime mint salad   


ENTREES



Southern fried chicken, house made hot sauce 

Smoked brisket, sweet BBQ sauce, pickled onions, green onions  

Blackened dorado, lemon, thyme, beurre blanc 

SIDES

White cheddar mac & cheese, butter toasted herb panko 

Roasted Brussels sprouts, caramelized maple, onions  

SWEETS

Pecan squares

Banana pudding

Red velvet cheesecake tart



LUNCH BUFFETS

Minimum 25 guests. Maximum of 90 minutes of service.
Freshly brewed coffee & iced tea is served with all luncheons.
Culinarian & Attendant fees are an additional cost.

The Local

SALADS

Baby arugula & baby spinach, red onions, cucumber, tomato, Mexican cheese, shaved radish, cilantro, chili lime vinaigrette 🌿🌱🌍

Citrus, jalapeno, cilantro slaw 🌿🌱🌍

Watermelon, tajin, lime 🌿🌱🌍

ENTREES

Citrus achiote charred chicken, tequila lime cream 🌱🌍

Ancho grilled strip loin, onion demi 🌱🌍

SIDES

Spanish rice 🌱🌍

Churro beans 🌱🌍

Mexican street corn, aioli, cotija cheese, tajin, chamoy, cilantro, flaming hot Cheetos crunch 🌿

SWEETS

Lemon meringue tarts

AZB honey panna cotta 🌱🌍

Passion Mango Sunrise Cake 🌱🌍



LUNCH BUFFETS

Minimum 25 guests. Maximum of 90 minutes of service.
Freshly brewed coffee & iced tea is served with all luncheons.
Culinarian & Attendant fees are an additional cost.

El Taco Barra

SALADS

Romaine, hearts of palm, jicama, tomato, cucumber, pickled red onions, radish, queso fresca, smoked jalapeno ranch 🌿🌱🌾🍷

Black bean roasted corn salad 🌿🌱🌾🍷

Mexican fruit Salad: watermelon, cantaloupe, honeydew, pineapple, mango, tajin, lime, chamoy 🌿🌱🌾🍷

ENTREES

Machaca beef 🌿🌱🌾🍷

Chicken tinga 🌿🌱🌾🍷

Carnitas pork 🌿🌱🌾🍷

Flour tortilla, cotija cheese, escabeche, onions & cilantro, salsa roja, salsa Verde, house made hot sauce, limes

SIDES

Refried beans 🌿🌱🌾🍷

Mexican rice 🌿🌱🌾🍷

Sautéed peppers & onions 🌿🌱🌾🍷

SWEETS

Caramel flan

Dulce de leche cheesecake 🌿🌱🌾🍷

Mexican wedding cookies



LUNCH BUFFETS

Minimum 25 guests. Maximum of 90 minutes of service.
Freshly brewed coffee & iced tea is served with all luncheons.
Culinarian & Attendant fees are an additional cost.

Fresh & Fit

SALADS

Kale Caesar, Chopped romaine, baby kale, parmesan cheese, shaved celery, capers, croutons, Caesar dressing 🌿

Quinoa salad, pickled red onions, cucumber, cherry tomato, olives, feta cheese, basil pesto vinaigrette 🌿 🌱

Roasted beets, goat cheese, mandarin orange segments, citrus vinaigrette 🌿 🌱

ENTREES

Roasted chicken, green chili chicken jus 🌱 🌿

Grilled salmon, fennel tomato coulis 🌱 🌿

SIDES

Turmeric roasted cauliflower 🌿 🌱 🌿

Grilled asparagus, feta, EVOO, lemon 🌿 🌱

SWEETS

Cranberry flax cookies

Mini fruit tarts

Vegan carrot cake bites 🌱



LUNCH BUFFETS

Minimum 25 guests. Maximum of 90 minutes of service.
Freshly brewed coffee & iced tea is served with all luncheons.
Culinarian & Attendant fees are an additional cost.

Deli-cious

SALADS

Artisan greens, goat cheese, shaved heirloom carrots, beets, radish, toasted pepitas, house made herb vinaigrette 🌿 🌱

Greek orzo salad, feta, Kalamata olives, cucumber, red onions, heirloom cherry tomatoes, herbs, lemon red wine vinaigrette 🌿

Roasted potato salad 🌱 🌱

ENTREES (CHILLED)

Sliced turkey 🌱 🌱

Ham 🌱 🌱

Vegetarian Burger available upon request 🌿 🌱 🌱

ENTREES (HOT)

Grilled wagyu beef burger 🌱 🌱

Arizona hot chicken (Nashville hot) 🌱

SIDES

Mayo, grain mustard, dijon mustard, cheddar cheese, Swiss cheese, lettuce, sliced tomatoes, pickles, brioche bun, sliced sourdough, multigrain, wheat

SWEETS

Mini cupcakes

S'mores bars

Lemon meringue tarts



LUNCH BUFFETS

Minimum 25 guests. Maximum of 90 minutes of service.
Freshly brewed coffee & iced tea is served with all luncheons.
Culinarian & Attendant fees are an additional cost.

Pacific Kim

SALADS

Mixed greens, mandarin oranges, cranberries,
pickled red onion, shaved radish, mango
vinaigrette 🌿🌱🌍

Kimchi cucumber salad 🌿🌱🌍

Tuna poke, wakame, pickled red onion, shaved
radish, sea salt, sesame seeds 🌱🌍

ENTREES

Huli Huli chicken, honey BBQ sauce 🌱🌍

Braised short ribs, Korean BBQ sauce, green
onion, cilantro 🌱🌍

SIDES

Coconut oil scented jasmine rice, toasted sesame
seeds 🌿🌱🌍

Baby bok choy, orange ginger carrots 🌿🌱🌍

SWEETS

Matcha almond cookies

Ginger spice cake

Mango panna cotta 🌱🌍





PLATED LUNCH

Service time of 90 minutes, unless otherwise noted. Select one salad, one entrée & one dessert. Plated lunches include freshly brewed coffee & tea service

Salads

BABY GREENS

Heirloom cherry tomatoes, cucumber, shaved radish, citrus vinaigrette

KALE CAESAR

Romaine, baby kale, parmesan cheese, toasted pepitas, croutons, house made creamy lemon Caesar dressing

HEIRLOOM TOMATO

Stracciatella, pea tendrils, basil, lemon EVOO, balsamic pearls, course sea salt

SPINACH & ARUGULA

Roasted beets, goat cheese, orange supremes, toasted pine nuts, champagne chive vinaigrette

ROMAINE WEDGE

Whipped feta, heirloom cherry tomatoes, pickled red onions, pistachio, shaved radish, honey black pepper vinaigrette

BABY ICEBERG WEDGE

Hard boiled eggs, heirloom cherry tomato, charred corn, black beans, pickled onion, queso fresco, cilantro lime ranch

PLATED LUNCH

Service time of 90 minutes, unless otherwise noted. Select one salad, one entrée & one dessert. Plated lunches include freshly brewed coffee & tea service

Entrees

HERB SEARED AIRLINE CHICKEN BREAST

Boursin polenta, haricots verts, smoked tomato compote

ACHIOTE AIRLINE CHICKEN BREAST

Spanish rice, black bean puree, charred corn chayote relish, chipotle chicken jus

SOUTHWEST-SPICED CHICKEN

Cilantro brown rice, guacamole, black beans roasted corn relish, Cotija cheese, pickled onions, ancho lime aioli

BLACKENED DORADO

Cilantro rice, black beans, elote, escabeche, radish, ancho lime aioli

CHARRED SALMON

Quinoa pilaf (roasted beets, cauliflower, baby spinach, herbs) grilled pineapple jalapeno relish, queso fresca

SOUTHWEST BRAISED SHORT RIB

Green chili mashed potatoes, roasted tri-color baby carrots, asparagus, short rib demi

FILET OF BEEF

Yukon mashed potatoes, roasted Brussels sprouts, baby carrots, wild mushroom demi

Dessert

SEA SALT BUTTERSCOTCH POT DE CRÈME

Fresh raspberries, citrus anglaise

WHITE CHOCOLATE YUZU TART

Cardamom whipped cream, strawberry coulis

VANILLA CHEESECAKE

Fresh berries, raspberry sauce

FLOURLESS CHOCOLATE CAKE

Chocolate cremeux, anglaise

TIRAMISU TRIFLE

Espresso soaked lady fingers, coffee foam





SOUPS

Add soup to any lunch buffet. Must be purchased for full guarantee.

Cold Soups

TOMATO GAZPACHO   

CORN, SPICED PEPITAS, SMOKED PAPRIKA OIL  

AVOCADO CUCUMBER  

Hot Soups

TORTILLA SOUP 

POSOLE   

TOMATO BISQUE  

BUTTERNUT SQUASH 

CREAMY ONION & BACON 

CARROT, COCONUT, GINGER  



RECEPTION

RECEPTION

All pricing is per person & must be purchased for the full guarantee of the event.

Displays & Light Snacks

CRUDITÉ (raw & grilled)

Heirloom carrots, cucumber, rainbow cauliflower, grilled balsamic marinated, squash, zucchini, red onions, baby bell peppers, herb buttermilk dressing, hummus

ANTIPASTO

Prosciutto, salami, sopressata, parmesan reggiano, marinated mozzarella, marinated artichokes, mushrooms, olives, roasted tomato, crostini, lavosh, assorted crackers

IMPORTED & DOMESTIC CHEESE

Aged cheddar, local goat cheese, cambozola bleu, french brie Manchego grapes, dried fruits, nuts, fig jam, AZB honey, crostini, lavosh, assorted crackers

CHIPS & SALSA

House fried tortilla chips, elote dip, guacamole, black bean salsa, salsa verde, salsa roja



HOT HORS D'OEUVRES

Orders must be in quantities of 50. Minimum order of 50 pieces per item.

VEGETABLE



Vegetable springs rolls, soy scallion dipping

Vegetable pot sticker, ponzu

Black bean empanadas, chimichurri

Spanakopita

Veg samosa

Falafel

Green chili corn fritter, spicy aioli

SEAFOOD

Firecracker shrimp, soy sweet chili

Coconut tempura shrimp, kumquat citrus jam

Bacon wrapped scallop, balsamic reduction

Lump crab cake, citrus remoulade

CHICKEN

Chicken pot sticker, soy scallion dipping

Chicken & waffle satay, spicy maple aioli

Chicken empanadas, chimichurri

Jerk chicken satay, pineapple salsa

BEEF & PORK

Pork pot sticker, soy scallion dipping

Beef empanadas, cilantro aioli

Beef wellington

Pigs in a blanket, mustard

Beef taquito, salsa verde

Carne asada, charred tomatillo salsa

COLD HORS D'OEUVRES

Orders must be in quantities of 50. Minimum order of 50 pieces per item.

VEGETABLE



Watermelon, feta, pistachios

Mint honey blue berry, boursin cheese, crostini

Heirloom Tomato, fresh mozzarella, basil crèma, on crisp

Goat cheese, sweet white balsamic onions, phyllo cup

Deviled egg

Pickled beet, prickly pear goat cheese, crostini

Prickly pear, goat cheese, Granny apple chutney, blue corn bread

SEAFOOD

Lobster salad, profiterole

Smoked salmon, cucumber roulade, chives crèma fresh

Tuna poke, siracha cream, wonton crisp

Shrimp or white fish ceviche, cucumber cup

Sesame seared ahi tuna, crisp wonton, sriracha ginger cream

Mango shrimp, Thai chili cucumber cream

CHICKEN

Lemon thyme smoked chicken rilletes, wonton cone

Korean BBQ duck confit, green papaya slaw, wonton crisp

Chipotle chicken, black bean relish, corn tortilla

Chicken summer roll, ponzu chili sauce

Chipotle chicken, jalapeño cream cheese, wonton cone

BEEF & PORK

Tenderloin, bacon jam, bleu cheese mouse, crostini

Beef tartar, crostini

Charred beef, chimichurri, cotija cheese, tortilla crisp

Beef tenderloin, spiced cream cheese, red onion jam, marble rye

Heirloom tomato, bacon, basil lemon aioli, toasted bread

Prosciutto wrap apple, baby arugula

RECEPTION STATIONS

Stations are designed to enhance receptions & may not be purchased unaccompanied. 3 Station minimum. All stations must be purchased for the full guarantee of the event. All chef action stations are priced for 90 minutes of service. One Culinarian per 100 guests.

Displayed Stations

PHO STATION

Thin sliced brisket, hoisin glazed pork belly, mixed seafood, grilled tofu, classic beef bone broth, roasted vegetable broth, mung bean sprout, sriracha, red onion, cilantro, scallions, sliced jalapeño, Thai basil, lime wedge

GRILLED CHEESE STATION

Braised short rib, aged cheddar, sourdough, heirloom tomato, onion, bacon jam, ricotta, fermented strawberries, basil

SEAFOOD PAELLA

Lobster, scallops, shrimp, mussels, chorizo, chicken thigh, Saffron rice, red peppers, peas, scallions

SLIDER STATION

Choose 2 types, 3 types
 Angus beef, Tillamook cheddar, house pickle
 AZB sauce
 Korean BBQ pork belly, pickled slaw
 Tuna poke, kimchi, wasabi aioli, cucumber
 pickled ginger slaw
 Nashville hot chicken, ranch slaw, house
 pickle
 Beyond burger, vegan cheese, house pickle,
 tomato jam
 All served on potato bun

SOUTHWEST CAESAR SALAD

Chopped romaine, parmesan, black beans, heirloom cherry tomatoes, cotija cheese, roasted corn, spiced pumpkin seeds, tortilla strips, chipotle lime Cesar dressing

NAVAJO FRIED BREAD

Colorado (red chili beef), green chili chicken, New Mexico bean stew, sour cream, cheddar cheese, diced tomatoes, shredded lettuce, salsa roja, salsa Verde

GUACAMOLE STATION

Avocado, diced red onions, garlic, pomegranate seeds, grilled onions, charred tomatoes, fired roasted jalapenos, cilantro, lime, orange, sea salt




CHOCOLATE OVERLOAD

Milk chocolate pot de crème , chocolate covered almonds , triple chocolate tart, white chocolate raspberry cheesecake, double fudge brownies

DESSERT BAR

Assortment of lemon bars, pecan bars, s'mores bars & raspberry almond bars

DESSERT VERRINES

Strawberry shortcake trifle, prickly pear panna cotta , sea salt butterscotch pot de crème , vanilla white chocolate panna cotta 

BEIGNETS

Beignets with bourbon caramel, chocolate & vanilla bean dipping sauces, apple, cherry & blueberry compotes, whipped cream

RECEPTION STATIONS

All items are a la carte. Specific types & quantities must be pre-selected. Optional Sushi chef at \$350 per chef

Seafood Stations

CHILLED SEAFOOD

Lobster tail

Jumbo shrimp

Snow crab claws

Bloody mary cocktail sauce, guajillo aioli, yuzu ponzu, lemon, tabasco

Add on option:
King crab legs split
Cold-water oysters

SUSHI STATION

Maki (rolls): spicy tuna, shrimp tempura, yellow tail, California, vegetable

Nigiri: tuna, salmon, yellow tail, shrimp
Soy sauce, pickled ginger

CEVICHE BAR

White fish ceviche, Shrimp ceviche, tuna poke,
House fried tortilla chips, won ton chips



RECEPTION STATIONS

Stations are designed to enhance receptions & may not be purchased unaccompanied. 3 Station minimum. All stations must be purchased for the full guarantee of the event. All chef action stations are priced for 90 minutes of service. One Culinarian per 100 guests.

Attended Stations

RISOTTO

Arborio, parmesan Reggiano, herbs, micro greens, Farro, roasted wild mushroom, parmesan reggiano, served in a parmesan bowl display

PASTA

Bucatini pasta, grilled shrimp, bacon lardons, roasted tomatoes, fresh herbs, parmesan reggiano, garlic parmesan cream, nut free pesto

TACO STATION

Machaca Beef, chicken tinga, carnitas, vegan soy curls, cotija cheese, cilantro, limes, salsa verde, salsa roja, flour tortillas

GELATO

Choose 3 flavors: chocolate, vanilla, salted caramel, coconut, strawberry. served with mini waffle cones

BANANAS FOSTER

Rum caramel, flambéed bananas, vanilla ice cream, pecans, whipped Chantilly cream

CHURROS

Chocolate & vanilla ice cream, abuelita chocolate sauce, rum caramel, whipped cream



RECEPTION STATIONS

Stations are designed to enhance receptions & may not be purchased unaccompanied. All stations must be purchased for the full guarantee of the event. All chef action stations are priced for 90 minutes of service. One Culinarian per 100 guests.

Carving Stations

TENDERLOIN OF BEEF Serves 25 guests  

Peppercorn crusted beef tenderloin, red wine veal demi, Au Poivre

RIBEYE Serves 25 guests  

Oven roasted rib eye, sea salt herb crust, béarnaise

WHOLE CHICKEN Serves 20 guests  



Southwest spiced chicken, chimichurri, citrus BBQ sauce

RACK OF LAMB Serves 20 guests  

Seared rack of lamb, pistachio crusted, mint salsa Verde, mango jalapeno chutney

PORK TENDERLOIN Serves 20 guests  

Mojo marinated pork tenderloin, chimichurri, chili Colorado

FISH Serves 20 guests  

Cedar plank salmon, herb caper remoulade, lemon beurre blanc



DINNER



DINNER

DINNER BUFFETS

Minimum 25 guests. Pricing is based on 90 minutes of service. Freshly brewed regular & decaffeinated La Colombe coffee & assorted hot teas with flavored creamers are served with all self-serve dinners. One Culinarian per 100 guests.

American Smokehouse

SALADS

Iceberg, bleu cheese, bacon lardons, heirloom cherry tomatoes, red onions, herb buttermilk dressing

Creamy coleslaw 🌿 🌱

Baby shrimp roasted corn salad 🌱 🌿

ENTREES

Smoked brisket, caramelized onion demi 🌱 🌿

St Louis ribs, citrus BBQ 🌱

Blackened chicken, lemon butter 🌱

SIDES

Scalloped potatoes, white cheddar 🌿 🌱

Collared greens 🌱 🌿

SWEETS

Apple tarts

Chocolate fudge cake

Cowboy cookie bars

Warm peach cobbler



DINNER BUFFETS

Minimum 25 guests. Pricing is based on 90 minutes of service. Freshly brewed regular & decaffeinated La Colombe coffee & assorted hot teas with flavored creamers are served with all self-serve dinners. One Culinarian per 100 guests.

Farm Fresh

SALADS

Tender greens, feta cheese, olives, garbanzo beans, cucumber, red onions, shaved radish, lemon herb vinaigrette 🌿🌱🌍

Northern white bean salad, tomatoes, jalapenos, red onion, cilantro cumin dressing 🌱🌍

Roasted carrot & golden beets salad, goat cheese, cranberries, red wine honey vinaigrette 🌿🌱

ENTREES

Basil pesto chicken breast, lemon chicken jus 🌱🌍

Grilled salmon, lemon basil tomato relish 🌱🌍

Bistro tenders, charred onion demi 🌱🌍

SIDES

Herb roasted tri-color fingerling potatoes 🌿🌱🌍

Turmeric roasted cauliflower 🌿🌱🌍

SWEETS

Fresh fruit tarts

Cherry white chocolate verrine 🌱

Raspberry almond bars

Carrot cake



DINNER BUFFETS

Minimum 25 guests. Pricing is based on 90 minutes of service. Freshly brewed regular & decaffeinated La Colombe coffee & assorted hot teas with flavored creamers are served with all self-serve dinners. One Culinarian per 100 guests.

Renata's Signature

SALADS

Tijuana Caesar, little gem, cotija cheese, parmegiano, Caesar dressing

Charred stone fruit salad, greens, smoked ricotta, grilled seasonal fruit, peach vinaigrette 🌿🌱

Shrimp ceviche, Piquillo pepper, leache De Tigre, yuzu kosho, red onion, cucumber 🌱

ENTREES

Wagyu Brisket, charred sweet baby bell peppers 🌱🌱

Charred achiote chicken, chicken jus reduction 🌱🌱

Seared seabass, mole verde 🌱🌱

SIDES

Peruvian rice 🌱🌱

Esquite sweet corn, lime, cotija cheese, mayo 🌿

Warm flour tortillas, pickled onions, salsa verde, salsa roja

SWEETS

Churros with tequila anglaise

Coconut tres leches shooters

Mexican cinnamon brownies

Key lime tart



DINNER BUFFETS

Minimum 25 guests. Pricing is based on 90 minutes of service. Freshly brewed regular & decaffeinated La Colombe coffee & assorted hot teas with flavored creamers are served with all self-serve dinners. One Culinarian per 100 guests.

Flavors of Athens

SALADS

Chopped romaine, feta cheese, Kalamata olives, cherry tomatoes, cucumber, red wine vinaigrette 🌿🌱

Heirloom tomato, stracciatella, basil, lemon EVOO, balsamic pearls, course sea salt 🌿🌱

Chickpea salad, baby shrimp, roasted tomatoes, peppers, red onions, herbs, lemon vinaigrette 🌱🌿

ENTREES

Chermoula grilled chicken, chicken jus 🌱🌿

Seared salmon, citrus marinated tomato relish 🌱🌿

Res el hanout lamb chops, mango jalapeno mint chutney 🌱🌿

SIDES

Cous cous, lemon herbs 🌿🌱

Charred spiced vegetables 🌱🌿🌱

SWEETS

Lemon olive oil cake

Ricotta cheesecake

Pistachio panna cotta 🌱🌿

Baklava



DINNER BUFFETS

Minimum 25 guests. Pricing is based on 90 minutes of service. Freshly brewed regular & decaffeinated La Colombe coffee & assorted hot teas with flavored creamers are served with all self-serve dinners. One Culinarian per 100 guests.

Rustic Italian

SALADS

Romaine, parmesan cheese, focaccia croutons, creamy Caesar dressing

Panzanella salad, peppers, onions, feta cheese 🌿

Heirloom tomato & cucumber salad, lemon basil
EVOO 🌿🌱🌍

ENTREES

Chicken cacciatore 🌱🌍

Charred branzio, lemon caper butter sauce 🌱

Pasta, braised lamb ragu, parmesan cheese, herbs

SIDES

Farro risotto 🌱

Ratatouille 🌿🌱🌍

SWEETS

Tiramisu

Cannoli

Limoncello cheesecake

Italian almond macarons 🌱



DINNER BUFFETS

Minimum 25 guests. Pricing is based on 90 minutes of service. Freshly brewed regular & decaffeinated La Colombe coffee & assorted hot teas with flavored creamers are served with all self-serve dinners. One Culinarian per 100 guests.

Catalina

SALADS

Baby spinach, goat cheese, strawberries, pomegranate seeds, balsamic vinaigrette 🌿🌱🌍

Chickpea, roasted beets, feta, tomatoes, red onions, cilantro, avocado, lemon vinaigrette 🌿🌱🌍

Heirloom tomato, avocado, cucumber salad 🌿🌱🌍

ENTREES

Fennel pollen dusted salmon, curry chickpeas, sofrito relish 🌿🌱🌍

Ras el hanout chicken, warm bean hummus, chermoula 🌿🌱🌍

Roasted tenderloin, port wine wild mushroom reduction 🌿🌱🌍

SIDES

Roasted sweet potatoes, herb pistou 🌿🌱🌍

Heirloom charred tri-color carrots, feta cheese, turmeric infused local honey, herbs 🌿🌱🌍

SWEETS

Carrot cake

S'mores bars

Strawberry shortcake trifle

Boysenberry tarts



DINNER BUFFETS

Minimum 25 guests. Pricing is based on 90 minutes of service. Freshly brewed regular & decaffeinated La Colombe coffee & assorted hot teas with flavored creamers are served with all self-serve dinners. One Culinarian per 100 guests.

1929

SALADS

Baby arugula, blue cheese, apples, candied walnuts, blueberry vinaigrette 🌿🍷

Roasted beets, goat cheese, citrus, frisee 🌿🍷

Lobster salad, tomato, bacon 🍷🍷

ENTREES

Seared seabass, herb lemon butter 🍷

Port braised short ribs, demi 🍷🍷

Grilled chicken, fermented blueberry infused barbeque sauce 🍷🍷

SIDES

Whole roasted red bliss potatoes 🌿🍷🍷

Truffle roasted root vegetables 🌿🍷🍷

SWEETS

Fig cookies

Shoofly pie

Strawberry rhubarb cake

Boston cream cupcakes





PLATED DINNER

Pricing is based on 90 minutes of service. Select one salad, one entrée & one dessert. Freshly brewed regular & decaffeinated La Colombe coffee & assorted hot teas with flavored creamers are served with all plated dinners.

Salads

BABY GREENS

Heirloom cherry tomatoes, julienne carrots, cucumber, shaved radish, citrus vinaigrette

ASIAN MARKET

Cabbage, edamame, julienne peppers, carrots, radish, mandarin oranges, cilantro, toasted sesame seeds, orange soy vinaigrette

BABY SPINACH & ARUGULA

Apples, grapes, pomegranate seeds, celery, toasted spiced pepitas, Waldorf vinaigrette

BOUQUET OF GREENS

Gorgonzola spread, roasted tomatoes, bacon, pickled onions, avocado dressing

GRILLED ROMAINE WEDGE

Cotija cheese, roasted chick peas, heirloom tomatoes, cucumber, herbs, peppercorn parmesan dressing

SOUTHWEST BABY GEM

Corn, queso fresca, spiced corn nuts, shaved radish, focaccia croutons, Tapatio ranch

HEIRLOOM TOMATO

Roasted beets, strawberry, goat cheese mousse, frisee, pistachio, balsamic pearls, white balsamic dressing

BABY ARUGULA

Freeze dried corn, Israeli cous cous, tomatoes, dried cranberries, pepitas, asiago cheese, basil pesto buttermilk dressing

PLATED DINNER

Service time of 90 minutes, unless otherwise noted. Select one salad or starter, one entrée & one dessert. Freshly brewed regular & decaffeinated La Colombe coffee & assorted hot teas with flavored creamers are served with all plated dinners.

Entrees

SONORAN SPICED CHICKEN

Lime cilantro rice, calabacitas (squash, corn, green chili), corn butter

CORIANDER PISTACHIO CRUSTED CHICKEN

Carrot puree, herb fingerling potatoes, roasted cauliflower, chicken jus

SEARED CHICKEN

Wild mushroom risotto, lemon parsley pistou

SEARED SEABASS

Yukon gold mashed potatoes, vegetables, prickly pear beurre blanc

GRILLED SALMON

Roasted root vegetable quinoa, baby spinach, tomato basil vinaigrette

BLACKENED SNAPPER

Polenta, roasted Brussels sprouts, baby carrots, sofrito relish, green herb oil

PAN ROASTED FILET OF BEEF

Yukon gold mashed potatoes, roasted tri-color cauliflower, charred onion demi

BRAISED SHORT RIB

Polenta, wilted greens, onion jam, braising jus reduction

SQUARE CUT NEW YORK STRIP

Tri-color roasted fingerling potatoes, carrot puree, Brussels sprouts, cauliflower, red wine reduction

GRILLED BONE-IN PORK CHOP

Yukon mashed potatoes, bacon Corn edamame relish, sweet port peel demi

Duets

PAN ROASTED FILET OF BEEF & BEURRE MONTE LOBSTER TAIL

Yukon gold mashed potatoes, asparagus, charred onion, demi

CHICKEN & SHRIMP

Yukon gold mashed potatoes, prickly pear beurre blanc

BLACKENED SNAPPER & GRILLED SHRIMP

Polenta, roasted Brussels sprouts, baby carrots, sofrito relish, green herb oil, sweet port veal demi

ACHIOTE AIRLINE CHICKEN BREAST & BLACKENED DORADO

Spanish rice, black bean puree, charred corn chayote relish, chipotle chicken jus

PAN ROASTED FILET OF BEEF & BEURRE MONTE CHILEAN SEABASS

Yukon gold mashed potatoes, asparagus, charred onion, demi



PLATED DINNER

Service time of 90 minutes, unless otherwise noted. Select one salad, one entrée & one dessert. Freshly brewed regular & decaffeinated La Colombe coffee & assorted hot teas with flavored creamers are served with all plated dinners.

Dessert

Chocolate Silk Cake

Triple chocolate flourless cake, fresh raspberries, dark chocolate sauce

PB&J Dome

Peanut butter mousse, raspberry jam center, fudge ganache, raspberry coulis

Butter Toffee Cheesecake

Vanilla wafer crumble, toffee sauce

White Chocolate Passion Fruit

White chocolate mousse, passion fruit curd, Sable Breton crust, passion coulis

Bourbon Pecan Tart

Vanilla shortbread crust, whiskey caramel sauce

Black Forest Martini

Dark chocolate cake, Amarena cherries, white chocolate cremeux

Apple Crumble Tart

Vanilla shortbread crust, oat streusel, cinnamon anglaise

Passion Mango Sunrise Cake

Vanilla cake, passion fruit cream, mango gelee and vanilla buttercream

PLATED DINNER

Add soup or starter to any plated dinner. Must be purchased for full guarantee.

Cold Appetizers

BEEF TARTAR

Truffle black garlic aioli, caper, chives, egg yolk, toast

CITRUS GRILLED SHRIMP 🌱

Charred watermelon, queso fresco, radish, tiny greens, lime vinaigrette

TUNA TATAKI 🌱

Sweet soy reduction, avocado, jalapeno, pickled vegetables, spicy aioli

SNAPPER CEVICHE 🌱

Avocado, red onion, jalapeno, peppers, cilantro, tostadas

SMOKED TOMATO TARTAR 🌱 🌱

Avocado, radish, jalapeno, crostini

Hot Appetizers

ELOTE 🌱

Roasted corn, cotija cheese, aioli, lime, cilantro, chili

PORK BELLY 🌱

Masa cake, prickly pear gastrique, kumquat citrus jam

BUTTER POACHED LOBSTER RISOTTO 🌱

Baby spinach, herbs

SEARED U-8 SCALLOP 🌱

Corn puree, bacon jam, jalapeno, herb oil

Hot Soups

TORTILLA SOUP 🌱

POSOLE 🌱 🌱 🌱

TOMATO BISQUE 🌱 🌱

BUTTERNUT SQUASH 🌱

CREAMY ONION & BACON 🌱

CARROT, COCONUT, GINGER 🌱 🌱



BEVERAGE



BARS

One bartender per 100 guests. Bartender fees are \$275 per bartender.

Diamond Bar

kettle one vodka | tanqueray 10 gin | ron zacapo Rum | casamigos tequila | knob creek bourbon | crown royal whiskey | glenmorangie original 10 scotch | dekuyper

bud light | miller light | modelo especial | blue moon | samuel adams boston lager | stella artois | barrio brewing co-citrazona ipa | wren house brewing co-spellbound ipa | wren house co-big pils pilsner | Austin eastciders blood orange cider | heineken 0.0 | assorted sodas & mixers & red bull

Iconoclast chardonnay | Napa Valley, CA

Iconoclast cabernet | Napa Valley, CA

Perrier-Jouet sparkling | Empernay, France

Diamond selections:

Domestic/non-alcoholic beer:

Imported/microbrew Beer:

Assorted soft drinks:

Non-sparkling Waters:

Red bull- regular & sugar free:

Mineral waters/fruit juice:



WINE SERVICE

Pricing listed below is per bottle

CABERNET

Daou	Paso Robles, CA
Iconoclast	Napa Valley, CA
Mt Brave	California
Faust	Napa Valley, CA
Stags Leap, Artemis	Napa Valley, CA
Swanson	Napa Valley, CA
Heitz	Napa Valley, CA
Crossbarn by Paul Hobbs	Napa Valley, CA
7 Cellars, The Farm Collection	Paso Robles, CA
Skyside Newton	Sonoma County, CA
Chateau de Pez 2nd	Medoc, France

MERLOT

Bonterra	California
Estancia	Central Coast, CA

INTERESTING REDS

Montes Alpha, Carmenere	Central Valley, Chile
Ziata Mia, Madre Red Blend	Napa Valley, CA
Leese Fitch, Sirah Blend	California
Villa Antinori Toscana Rosso	Toscana Rosso, Italy

MALBEC

Achaval Ferrer	Mendoza, Argentina
Bodega Norton Reserve	Mendoza, Argentina

PINOT NOIR

Domaine Carneros	Carneros, CA
Cambria	Santa Maria Valley, CA
The Calling	Russian River, CA
Gran Moraine Yamhill-Carlton	Willamette Valley, Oregon
Ponzi Tavola	Willamette Valley, Oregon
Le Charmel	Pay d'OC- Languedoc, France



WINE SERVICE

Pricing listed below is per bottle

CHARDONNAY

Daou	Paso Robles, CA
Iconoclast	Napa, CA
Terrazas de los Andes	Mendoza, Argentina
7 Cellars The Farm Collection	Arroyo, CA
Patz & Hall Hyde Vineyard	Napa, CA
Stag's Leap Karia	Napa, CA
Flowers	Sonoma Coast, CA
Sanford Estate	Sta. Rita Hills, CA
Jadot Pouilly Fuisse	Burgundy, France

INTERESTING WHITES

Attitude by Pascal Jolivet	Loire Valley, France
Gerard Bertrand, Rose	Cote de Des Roses, France
Whispering Angel, Rose	Cotes de Provence, France
Heinz Eifel Riesling Shine	Rheinhessen, Germany
Bertani, Venezia Giulia, Pinot Gris	Friuli-Venezia Giulia, Italy
Terlato, Pinot Grigio	Colli Orientali del Friuli, Italy
Crossings, Sauvignon Blanc	Marlborough, New Zealand

SPARKLING

Domaine Ste. Michelle	Columbia Valley, WA
Perrier-Jouet	Empenay, France
One Hope	San Miguel, CA
Lanson Pere & Fils Brut	Champagne, France
Dom Perignon, Brut	Champagne, France
Moet Chandon Imperial Brut	Empenay, France
Faire La Fete Cremant	Languedoc, France
Veuve Clicquot	Reims, France
Ruinart, Blanc de Blanc	Reims, France
Veuve Clicquot, Brut Rose	Reims, France
Syltbar, Rose	Friuli, Italy

IMPORTANT THINGS TO KNOW

1. Alcohol

The Arizona State Liquor Commission regulates the sale & service of alcoholic beverages. The Arizona Biltmore is the only licensed authority to sell & serve alcoholic beverages for consumption on premises. Therefore, it is a resort policy that liquor may not be brought into the resort for use in banquet or hospitality functions. Arizona state liquor laws permit alcoholic beverage service from 6am through 2am Monday to Sunday.

2. Audio-Visual Services

Our fully equipped Audio-Visual Department is available 24 hours a day to assist you. Additional electrical power distribution is available in all function rooms. Supplemental surcharges will be based on set-up & actual power dropped per specifications. Supplemental surcharges for power usage will be bundled & applied per day. All audio-visual services are subject to a 24% taxable service charge along with applicable state tax.

3. Food & Beverage

The Arizona Biltmore is the only licensed authority to sell, serve or distribute any food & beverages on property. No food or beverages of any kind will be permitted to be brought into the Resort by any guest. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness

4. Function Rooms

Function rooms are assigned by the Resort according to the guaranteed minimum number of people anticipated. Room rental fees may be applicable if group attendance falls below the estimated attendance at the time of booking. The Resort reserves the right to assign another room for function in the event the room originally designated for such function shall become unavailable or inappropriate in the Resort's sole opinion. Extra charges may apply for unusual setup requirements, extra electrical hookups or telecommunication equipment.



5. Expected Attendance & Final Guarantees

Expected attendance numbers (noted as EXP on the Banquet Event Orders) for your events must be submitted by Noon, local time, 10 business days prior to the first scheduled event. Final guarantees (noted as GTD on the Banquet Event Orders) are due by Noon, local time, three (3) business days prior to the first scheduled event & cannot be reduced after this time. If final guarantees are not received, the expected attendance numbers will be the basis for billing purposes.

Final guarantees are to be within 10% of the expected attendance numbers or additional charges will apply. If a final guarantee is reduced by more than 10% of the expected attendance number, the hotel will add a supplemental surcharge equal to the menu price per person multiplied by the difference between the expected attendance less 10% & the final guarantee. If a final guarantee is increased by more than 10% of the expected attendance, the hotel will add a supplemental surcharge to cover rush orders & overtime equal to 15% of the menu price multiplied by the difference of the final guarantee & the expected attendance plus 10%. Additionally, the contracted menu items may not be available for the additional guests added. You will be charged for the final guarantee, or number of guests served, whichever is greater. Hotel will only prepare food based on the final guarantees, & will not set rooms (noted as SET on the Banquet Event Orders) for more than 3% over the final guarantees.

6. Taxes, Gratuities/Service Charge & Supplemental Surcharges

All food & beverage prices are subject to a combined 26% taxable gratuity/service charge & current Arizona State Tax, which is subject to change. A portion of this combined charge (currently 16%) is a gratuity that is paid directly to Servers, Bussers and/or Bartenders assigned to the event. The remainder of the combined charge is a service charge that is retained by the hotel to cover discretionary & administrative costs of the event. For your information, please note that supplemental surcharges as described in this document are charges added to your master Account to pay for costs incurred by the Hotel in connection with additional equipment, administration, & staffing necessary for the event.

These surcharges will be solely retained by the Hotel & are not distributed to hourly or tipped employees. Examples include, but are not limited to, early sets, set-up changes, support fees, late end times, outdoor venues, resets, refreshes, cleaning & other services that require staffing above normal levels and/or services outside of the normal scope of contracted & paid products.

7. Menu Selection & Prices

Our creative staff will assist you in planning special menus, theme parties & events. We do ask that your final menu selection must be submitted no later than 4 weeks prior to the event. All menus are limited to 1 entrée selection. All prices listed herein are valid through December 31, 2023 & are subject to a 16% gratuity & 10% taxable service charge along with applicable state tax. For bookings beyond December 31, 2023 please add 5% per-year increase as a standard guideline. Menu prices are subject to change

8. Outdoor Functions

The Resort reserves the right to make the final decision regarding outdoor functions. The decision to move a function to an indoor location will be made 4 hours prior to the start of the event, based on prevailing weather conditions & the local forecast. Additional supplemental surcharges may apply for any client decision to keep a function outdoors that would require a move-in with less than 4 hours' notice.

9. Packages

Packages for meetings may be delivered to the Resort three working days prior to the date of the function. The following information must be included on all packages to ensure proper delivery: Name of Organization Guest's Name Attention Catering or Event Manager (indicate name) Date of Function Special mailing services are available through the FedEx Office at a nominal fee. For your convenience & safety, we ask that all deliveries made on your behalf to our conference center be made through our loading & unloading area. This includes all outside contractors such as musicians, florists, design companies, etc.

10. Property Damage

As a patron, you are responsible for any damage to any part of the Resort during the period of time you, your attendees, employees, independent contractors, or other agents under the control of any independent contractor hired by you are in the Resort. The Resort will not permit the affixing of anything to walls, floors, or ceilings without prior approval

11. Services & Supplemental Surcharges

Culinarian Fee (carving, omelet, etc.): \$250.00 per chef station (plus applicable sales tax). Staffing for stations: 1 Chef per 100 guests. Bartender Fee: \$275.00 per bartender (plus applicable sales tax). Attendant Fee: \$175.00 per attendant (plus applicable sales tax). Staffing for bars: 1 Bartender per 100 guests per 4 hours time frame. Supplemental surcharge for food & beverage events with fewer than 25 Guests: \$250.00. Room Re-Sets: If a room set-up is changed within twenty-four (24) hours of the event, there will be a minimum additional supplemental surcharge of \$250.00 for the re-set. Supplemental surcharge is subject to increase depending on the room size & complexity of the changes. Additional supplemental surcharges may apply for additional services requested, event changes made less than 48 hours in advance or for extraordinary cleaning required by use of glitter, confetti or similar items.

12. Signs & Banners

The Resort reserves the right to approve all signage. All signs must be professionally printed. No signs are allowed in the main lobby of the Resort or on the building exterior. Printed signs outside function rooms should be free standing or on an easel. The Resort will assist in placing all signs & banners. A charge per banner will apply



