



SAGUARO
Catering

2019

Please contact us at
ScottsdaleEvents@thesaguaro.com

BREAKFAST BUFFET

Prices are per guest, based on 60 minutes of service.

All breakfast buffets include: Freshly Brewed Coffee, International Hot Tea Selections, Chilled Orange Juice, The Saguaro Bakery Basket & Seasonal Sliced Fruit & Berries.



Classic Continental | \$20

Healthy Choice Continental | \$23

Sliced 9 Grain Artisan Bread, Toasted - Whipped Butter & House-Made Mango Jalapeño Jam
Selection of Assorted Cold Breakfast Cereals

Classic Saguaro | \$29

Assorted Sliced Bagels & Toaster - Whipped Cream Cheese, Plain & Infused
Seasonal Veggie Scramble
Chorizo Scramble
Chilaquiles Verdes with Egg
Roasted Red Salsa & Guacamole
Breakfast Potatoes - Poblano Peppers, Red Onions
*Add Corn or Flour Tortillas for \$4 per person

Saguaro Hearty | \$32

Assorted Sliced Bagels & Toaster - Whipped Cream Cheese, Plain & Infused
Yogurt Parfaits - House-Made Granola, Fresh Berries
Scrambled Eggs
Quiche - Chef's Choice
Applewood Smoked Bacon & Chicken Sausage
Breakfast Potatoes - Poblano Peppers, Red Onions

*PLEASE ADD A SURCHARGE OF \$5 PER PERSON FOR BUFFET IF LESS THAN 25 PEOPLE
24% SERVICE CHARGE + CURRENT SALES TAX APPLIES



BREAKFAST BUFFET ENHANCEMENTS

Prices are per person, based on 60 minutes of service.

Items listed below are enhancements to existing breakfast buffets.



Breakfast Proteins

- Pork Breakfast Sausage | \$6
- Applewood Smoked Bacon | \$6
- Turkey Sausage | \$7
- Chicken Apple Sausage | \$7
- Chef's Inspired Quiche | \$8
- Hard-Boiled Eggs | \$35 per dozen

Breakfast Burritos

- American Burrito - Bacon or Ham, Scrambled Egg, Sharp Cheddar | \$10
- La Señora Burrito - Chorizo, Scrambled Egg, Potato | \$10

Additional Enhancements

- Steelhead Trout Bagel - Cream Cheese, Cucumber, Radish, Sesame Seeds, Scallion | \$8
- Avocado Toast - Radishes, Cilantro, Olive Oil, Aleppo | \$14
- House-Made Cinnamon Sugar Donuts | \$32 per dozen (Minimum order of Three Dozen)
- Vanilla Infused Steel Cut Oatmeal - Dried Fruits, Walnuts, Brown Sugar | \$3
- Buttermilk Pancakes - Warm Maple Syrup | \$4
- Breakfast Potatoes - Poblano Peppers, Onion | \$4
- House-Made Corn or Flour Tortillas | \$4
- Individual Yogurt Parfait - House-Made Granola, Fresh Berries | \$7

Breakfast Action Stations | \$150 per chef attendant, one chef per station

- Pancakes - Your choice of Buttermilk, Blueberry or Whole Wheat Pancakes.
Served with Warm Maple Syrup, Sliced Banana, Berries & Whipped Cream | \$11
- Belgian Waffles - Warm Maple Syrup, Whipped Cream, Warm Berry Compote | \$10
- Omelet Station - Fluffy Scrambled Eggs and Egg Whites, Ham, Bacon, Fresh Vegetables, Three Cheese Blend | \$14

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A LA CARTE ITEMS



Quench Your Thirst

- Freshly Squeezed Juices - Your choice of Grapefruit or Orange | \$38 per gallon
- Freshly Brewed Regular Coffee | \$75 per gallon
- Freshly Brewed Decaffeinated Coffee | \$75 per gallon
- International Tea Selections with Hot Water | \$50 per gallon
- Freshly Brewed Iced Tea | \$50 per gallon
- Saguaro Berry Lemonade | \$50 per gallon

Single Serve Beverages

- Assorted Regular & Diet Soft Drinks - Coca Cola Products | \$4 each
- Bottled Fiji Water | \$4 each
- Bottled Sparkling Water | \$6 each
- Red Bull - Regular & Sugar Free | \$6 each
- Fresh Pressed Juices from The Vault - Please check with your catering manager for seasonal flavors
- *minimum order of 12 bottled juices | \$13 each

Grab & Go Snacks

- Assorted Bags of Chips | \$4 each
- Assorted Candy Bars | \$5 each
- Trail Mix | \$6 each
- Assorted Whole Fruit | \$37 per dozen
- Assorted KIND Granola Bars | \$5 each

All Day Beverage Service | \$25 per person

- 8 Hours of Continuous Service
- Freshly Brewed Coffee
- International Hot Tea Selection
- Assorted Regular and Diet Soft Drinks

Half Day Beverage Service | \$20 per person

- 4 Hours of Continuous Service
- Freshly Brewed Coffee
- International Hot Tea Selection
- Assorted Regular and Diet Soft Drinks

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SPECIALTY BREAKS

Prices are per guest, based on 30 minutes of service.



Mid-Day Matinee | \$14

House-Popped Popcorn - Butter & White Cheddar
Jalapeño
Assorted Candy Bars
Warm Soft Pretzels - Served with Queso Fundido

Cold Brew Me | \$13

Cold Brew Coffee
Assorted Flavored Syrups & Whipped Cream
Mini Donuts
Mini Cinnamon Rolls

Cookies & Brownies | \$13

Assorted Cookies
House-Made Brownies
Served with Ice Cold Milk
**Soy, Almond or Coconut milk available upon request.*

Let's Nosh | \$15

House-Made Potato Chips
Garlic & Onion Dip, Spinach & Artichoke Dip
Pita Chips & House Whipped Hummus

Saguaro al Fresco | \$20

Assorted Charcuterie, Selection of Domestic & Imported Cheeses, Artisan Baguettes
Chef's Selection of Spreads & Accompaniments
Farm Fresh Raw, Organic Vegetables served with Traditional Ranch Dressing & Roasted Garlic Hummus

Saguaro Detox | \$18

"The Vault" Seasonal Pressed Juices
Organic Whole Fruit
Individual Greek Yogurt Parfaits
Assorted KIND Bars

Healthy Boost | \$18

Sugar-Free Red Bull
House-Made Spicy Mixed Nuts
Watermelon Skewers - Prickly Pear Drizzle & Mint
Organic Whole Fruit

La Señora | \$15

Chicken Tinga Quesadilla - Chihuahua Cheese
Cactus Quesadilla - Nopales, Chihuahua Cheese
Guacamole & Roasted Red Salsa
Shishito Peppers - Chili, Lime, Cilantro
**Add imported beers for \$6 per person*

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DELI LUNCH

Prices are per guest, based on 60 minutes of service.

Served with Freshly Brewed Iced Tea, Kettle Cooked Chips, Cookie & Brownie Tray.

Basic Package \$28 | Choice of 2 Sandwiches & 1 Salad

Deluxe Package \$30 | Choice of 3 Sandwiches & 1 Salad

Premium Package \$34 | Choice of 3 Sandwiches & 2 Salads

Salads

Baby Romaine

Brown Butter Croutons, Hearts of Romaine,
Pecorino Romano, Caesar Salad

Semplice Salad

Organic Greens, Shaved Red Onion,
Grapefruit Vinaigrette

Baby Arugula, Spinach & Radicchio

Candied Almonds, Dried Berries, Raspberry Vinaigrette

Sun-Dried Tomato Pasta

Fresh Mozzarella Cheese, Basil, Pesto Dressing

Jalapeño Wedge

Bacon, Hard-Boiled Egg, Jalapeño Ranch

Sandwiches

Smoked Turkey Breast

Avocado Aioli, Artisan Lettuce,
Plum Tomatoes, Red Onion

Honey Ham

White Cheddar, Artisan Lettuce, Honey Ham

Roast Beef

Aged Provolone, Tomato, Baby Romaine,
Horseradish Aioli

Italian

Prosciutto, Mozzarella Cheese, Tomato, Arugula,
Balsamic Reduction

Cubano

Roasted Pork, Ham, Mustard, Pickle, Gruyère Cheese

Spaniard

Grilled Chicken Breast, Romesco Aioli,
Artisan Lettuce, Applewood Smoked Bacon

Caprese Wrap

Tomato, Fresh Mozzarella, Spinach, Pesto

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LUNCH BUFFETS

Prices are per guest, based on 60 minutes of service.

All Lunch Buffets are \$40 per guest and include Fruit Infused Water Station and Freshly Brewed Iced Tea Station. Coffee can be added for an additional charge. Add \$10 per person to serve as a dinner buffet.

Santa Fe Fajitas

Guacamole, House-Made Salsa & Tortilla Chips
Jalapeño Wedge Salad - Bacon, Hard-Boiled Egg,
Jalapeño Ranch
Mexican Red Rice - Onion, Chile de Arbol
Refried Black Beans
Steak, Chicken & Tofu Fajitas
Served with Corn & Flour Tortillas
Churros

Western BBQ

Corn Bread - Served with Whipped Honey Butter
Fresh Watermelon Salad - Ricotta Salata
Bacon Potato Salad
Macaroni & Cheese
Grilled Corn on the Cob
Pulled Pork or Roasted BBQ Chicken
Vegan "Ribs" - Seasoned Tofu Served with BBQ Sauce
Seasonal Fruit Cobbler

Saguaro Cookout

Arnold Palmer - With Freshly Squeezed Lemonade
Grilled Burgers & Veggie Burgers & Hot Dogs
Condiment Platter - Sliced Cheeses, Sliced Tomatoes,
Full Romaine Leaves, Artisan Pickles, Grilled Red Onion,
Aiolis
Artisan Buns (gluten-free available upon request)
Saguaro Garden Salad
Mustard Potato Salad
Assorted Bags of Chips
Chocolate Cake

Saguaro Fiesta

Guacamole, House-Made Salsa & Tortilla Chips
Southwest Chopped Salad - Grilled Corn, Black Beans,
Avocado, Radish, Tortilla Strips, Jalapeño Ranch
Green Chile Pork - Served with Tortillas
Cheese Enchiladas
Mexican Red Rice - Onion, Chile de Arbol
Refried Black Black Beans
Tres Leches

Taste of Italy

Antipasto Salad - Chopped Lettuce, Salami,
Spicy Pickled Vegetables, Olives, Artichoke Hearts
Garlic Bread
Insalata Caprese - Tomato, Flavored Mozzarella,
Balsamic Syrup, Basil
Seasonal Veggie Stack - Eggplant, Zucchini, Squash,
Mozzarella or Tofu Served over Marinara
Baked Ziti - Ricotta, Mascarpone Cheese,
Braised Meatballs
Fettuccine Alfredo - Blackened Garlic Chicken,
Alfredo Sauce
Tiramisu & Cannoli

Classic

Arnold Palmer - With Freshly Squeezed Lemonade
Baby Romaine Salad - Brown Butter Croutons,
Garlic Dressing
Sun-dried Tomato Pasta Salad - Mozzarella Cheese, Pesto
Grilled Top Sirloin Steak or Stuffed Mahi Mahi -
Haricot Vert
Grilled Chicken Breast - Grilled Asparagus
Chocolate Cake

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HORS D'OEUVRES

Prices are per guest, based on 60 minutes of service.

Items are priced per piece. | Minimum of 25 pieces per selection.

Cold

Roasted Red Bell Pepper Confit | \$4

Goat Cheese & Thyme Crostini

Caprese Skewers | \$3

Fresh Mozzarella, Cherry Tomato, Basil,
Balsamic Reduction

Salted Cantaloupe & Prosciutto | \$4

Aged Balsamic Drizzle

Goat Cheese & Pear Crostini | \$4

Rosemary Infused Goat Cheese,
Poached Pear Compote

Ahi Tuna Poke Wonton | \$5

Marinated Ahi Tuna, Cucumber, Sesame Seeds

Honey Sriracha Chicken Meatball | \$4

Rib Eye Mushroom Bruschetta | \$5

Portobello Mushroom, Garlic Butter, Provolone Cheese

Shrimp Ceviche Shooter | \$5

Citrus, Tomato Juice, Cucumber, Mango

Hot

Crispy Pork Belly Skewer | \$4

Sour Cherry Glaze

House-Made Chicken Sausage Corn Dog | \$4

Asian Pear Mustard

Sweet Pea & Truffle Arancini | \$4

Parmesan & Truffle Risotto with Crème Fraîche

Oaxacan Chicken Mole Tostada | \$4

Mole Sauce with Queso Fresco and Cilantro

Albondigas | \$4

Chihuahua Cheese, Ranchero Sauce

Smoked Chicken Croquette | \$4

Truffled Manchego Espuma

Chile Grilled Skirt Steak Beggar's Purse | \$5

Oaxacan Cheese, Herb Mashed Potatoes

Lobster BLT | \$7

Brioche & Applewood Smoked Bacon

Shrimp & Chorizo Skewer | \$5

Pesto Sauce

Hors d'Oeuvre Add-Ons

Crudite | \$15 per person

Organic Raw Vegetables, Ranch Dressing, Hummus

House-Made Salsa & Guacamole

\$15 per person

Served with House-Made Tortilla Chips

Cheese & Charcuterie | \$18 per person

Chef's Selection of Domestic & Imported Meats
& Cheeses. Served with Traditional Accompaniments.

Grilled Vegetable Display | \$15 per person

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RECEPTION STATION

Prices are per guest, based on 90 minute reception.

Street 'Taco Station

All tacos are served on house-made corn tortillas.

Includes The Following:

House-Made Salsa & Guacamole

Served with House-Made Tortilla Chips

3 Taco Selections | \$30 Per Person

4 Taco Selections | \$32 Per Person

5 Taco Selections | \$34 Per Person

Baja Fish

Beer Battered Mahi, Chipotle Remoulade,
Cabbage, Pico de Gallo

Shrimp

Spanish Chorizo, Avocado, Radishes, Arbol Sauce

Pollo Verde

Queso Fresco, Pickled Onions, Cracklings

Carne Asada

Habanero-Tomatillo Sauce, Roasted Pecan,
Watercress

Pork Adobo

Chipotle Remoulade, Grilled Pineapple, Pickled
Onions

Mushroom Huitlacoche Tacos

Queso Fresco, Crispy Shallots, Huitlacoche Aioli

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ENHANCED RECEPTION STATIONS

Prices are per guest, based on 90 minute reception.

Any of the selections below can be converted into an action station, \$150 per chef attendant.
Two selections per station.

Pasta

2 Selections | \$22 per person

3 Selections | \$26 per person

Italian Pappardelle - Asiago, Sausage Bolognese
Imported Rigatoni - Roasted Seasonal Mushrooms,
Black Truffle Cream
Fettuccine - Rose Marinara, Parmesan Crusted Chicken
Gnocchi - Oven Dried Tomato, Ricotta Salata,
Sage Linguine - Shrimp, Alfredo Sauce, Lemon, Capers

Sliders

3 Selections | \$30 per person

4 Selections | \$34 per person

Angus Beef - Cheddar & Pickles
Pulled Pork - Honey BBQ Sauce
Smoked Chicken - Bacon & Avocado
Grilled Cheese - Tomato

Salad | \$24 Per Person

Romaine, Mixed Greens, Kale, Spinach
Chicken Breast, Sirloin, Shrimp, Bacon
Assorted Cheeses & Fresh Seasonal Vegetables
House Made Dressings & Vinaigrettes

Ceviche | \$31 per person

*Chef attendant fee (\$150) applies
Shrimp, Scallops, Whitefish
Tomato Juice & Clamato Juice
Mango, Onion, Cucumber, Cilantro, Roasted Jalapeños

Carving Stations

Carving Stations are designed as compliments to hors d'oeuvre selections or dinner buffets.
Prices are per guest. \$150 chef attendant fee, one chef per station.

All carved items served with chef's choice of sauce, artisan rolls, & whipped salted butter.

Whole Applewood Smoked Free-Range Turkey | \$19

Cedar Planked Salmon | \$23

Rib Eye Roast | \$27

Slow Roasted Prime Rib | \$27

Roasted Rack of Lamb | \$27

Steamship of Beef | \$27

Grass-Fed Beef Tenderloin | \$29

Whole Roasted Suckling Pig | \$37

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PLATED DINNERS

Choose from a 3 or 4 course dinner selection. Courses include soup and/or salad, entrée & dessert.

Dinner includes: Iced Tea & Water service, Chef's artisan rolls with whipped salted butter.
Entrée count must be communicated to your catering manager one week prior to your event.
Clients are responsible for entrée selection place cards.
Any entrée selection must have a minimum order of 15.

Soup

Tortilla Soup
Avocado, Crema

Chilled Yuma Cantaloupe
Aged Balsamic & Crème Fraîche Drizzle

Roasted Chicken & Orzo
Lemon, Carrots, Spring Peas

Salad

Baby Green & Herb Salad
Pickled Red Onion, Citrus Vinaigrette

Baby Romaine
Brown Butter Croutons, Shaved Pecorino,
Caesar Dressing

Baby Arugula, Spinach & Radicchio
Candied Almonds, Dried Berries,
Raspberry Vinaigrette

Chopped
Mixed Greens, Roasted Corn, Black Beans,
Tomato, Jalapeño Ranch

Entrées

Stuffed Roasted Portobello | \$48
Quinoa & Ricotta on Steamed Kale
with Tomato Coulis

Free-Range Half Chicken | \$49
Seasonal Vegetable Gratin,
Roasted Chicken Au Jus, Wild Rice

Jumbo Lump Crab Cake | \$52
Whipped Celery Root Puree, Shaved Fennel
& Haricot Vert, Whole Grain Mustard Sauce

Smoked Loch Etive Sea Trout | \$59
Grilled Asparagus, Parmesan Risotto,
Raspberry Butter

Center Cut New York | \$66
Roasted Fingerling Potatoes, Asparagus,
Tarragon, Cabernet Sauvignon Reduction

Grass-Fed Rib Eye | \$69
Crispy Potato, Sunchoke Creamed Spinach,
Steak Sauce

Center Cut Filet | \$68
Ricotta Risotto, Asparagus,
Bone Marrow Butter, Bernaise Sauce

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Clients are responsible for entrée selection place cards.



Dual Plated Entrées

New York Strip & Grilled Prawns | \$89

Confit of Fingerling Potato & Caramelized Cipollini Onion, Brown Butter Spinach

Braised Short Rib & Herb Roasted Chicken | \$85

Creamy Polenta & Roasted Brussels Sprouts

Center Cut Filet & Scallops | \$90

White Corn Grits, Asparagus, Herb Butter, Green Peppercorn Demi-Glace

Plated Dessert

Seasonal Cheesecake

Seasonal Fruit Compote

Flourless Chocolate Cake

Liquor Infused Whipped Cream

Tres Leches Cake

Traditional, Topped with Whipped Cream

Seasonal Fruit Cobbler

Topped with Streusel

Churros

Spicy Chocolate Dipping Sauce & Cajeta Cream

Cannoli

Traditional Cannoli with Seasonal Filling

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DINNER BUFFET

Prices are per guest & based on numbers of entrées. Dinner Buffets include two salads, two sides & one dessert.

Dinner includes: Iced Tea & Water service, Chef's artisan rolls with whipped salted butter.

One Entrée Selection \$69 | Two Entrée Selection \$79 | Three Entrée Selection \$89

Salad

Baby Green & Herb Salad

Pickled Red Onions, Grapefruit Vinaigrette

Baby Romaine

Brown Butter Croutons, Shaved Pecorino, Caesar Dressing

Baby Arugula, Spinach & Radicchio

Candied Almonds, Dried Berries, Raspberry Vinaigrette

Chopped

Mixed Greens, Roasted Corn, Black Beans, Tomato, Jalapeño Ranch

Hearts of Romaine, Frisée & Radicchio

Charred Tomatoes, Olive Oil Lemon Dressing

Wedge Salad

Iceberg Lettuce, Roasted Cherry Tomatoes, Jalapeño Ranch

Entrées

Braised Thick Cut Pork Shank

Sweet Potato Hash, Pork Au Jus

Organic Salmon

Wood Oven Organic Salmon, Citrus Sauce, Charred Lemon

Organic Baby Chicken

Nora Chile, Grilled Scallions

Seared Chilean Sea Bass

Tomato, Confit, Wine & Herb Broth

Beef Sirloin

Steak Sauce, Crispy Shallots

Vegetable Lasagna

Seasonal Grilled Vegetables, Ricotta Fontina, Mascarpone Cheese

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DINNER BUFFET

Prices are per guest & based on numbers of entrées. Dinner Buffets include two salads, two sides & one dessert.

Dinner includes: Iced Tea & Water service, Chef's artisan rolls with whipped salted butter.



Sides

Whole Wheat Orzo

Artichokes, Cherry Tomatoes, Feta

Herb Roasted Pee Wee Baby Potatoes

Caramelized Cipollini Onions & Herbs

Honey Glazed Baby Carrots

Pearl Onions, Thyme

Grilled Asparagus

Roasted Peppers, Zucchini, Red Onions

Roasted Cauliflower

Orange Tarragon Vinaigrette, Scallion

Sautéed Sugar Snap Peas

Blistered Heirloom Cherry Tomatoes

Paella Rice

Sofrito, Chorizo, Peas

Brussels Sprouts

Roasted Red Peppers, Crispy Pancetta, Sherry Reduction

Risotto Gnudi

Wild Mushroom Broth, Bianco Sardo Cheese

Refried Black Beans

Vegan

Roasted Corn on the Cob

Chipotle Remoulade, Cotija Cheese

Mexican Organic Brown Rice

Shishito Peppers

Chili, Lime, Cilantro

Desserts

Cupcakes

Assorted Seasonal Flavors

Seasonal Cheesecake

Seasonal Fruit Compote

Flourless Chocolate Cake

Liquor Infused Whipped Cream

Cast Iron Cookie

Assorted Flavors, Topped with Vanilla Ice Cream

Churros

Spicy Chocolate Sauce & Cajeta Cream

Cannoli

Traditional Cannoli with Seasonal Filling

Seasonal Fruit Cobbler

Topped with Streusel

Tres Leches Cake

Traditional, Topped with Whipped Cream

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ENHANCED DESSERT STATIONS

Prices are per guest, based on 60 minutes of service.

Enhanced Dessert Stations can be added to any reception, plated dinner or dinner buffet.



Ice Cream Sundae Bar | \$13

Vanilla, Chocolate & Strawberry Ice Cream.

Assorted toppings to include Peanuts, Sprinkles, Maraschino Cherries, Caramel, Hot Fudge & Whipped Cream

S'mores Station | \$15

Build your own s'more. Classic ingredients including

Milk Chocolate, Assorted Candy Bars, Marshmallows, Graham Cracker. Fire included.

Assorted Cookies & Brownies | \$36 per dozen

Assorted Cupcakes | \$36 per dozen

Desserts a la carte

Additional Desserts can be added to any reception, plated dinner or dinner buffet.

Prices are per guest.

Cast Iron Cookie | \$8

Assorted Flavors, Topped with Vanilla Ice Cream

Flourless Chocolate Cake | \$8

Liquor Infused Whipped Cream

Seasonal Cheesecake | \$7

Seasonal Fruit Compote

Cupcakes | \$36 per dozen

Assorted Seasonal Flavors

Seasonal Fruit Cobbler | \$7

Topped with Streusel

Cannoli | \$7

Traditional Cannoli with Seasonal Filling

Tres Leches Cake | \$8

Traditional, Topped with Whipped Cream

Churros | \$7

Spicy Chocolate Sauce & Cajeta Cream

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BEVERAGE PACKAGES

Four hour hosted maximum. Bar will transition to a cash bar.

No shots, shooters or doubles available.

The number of bartenders will be determined by The Saguaro based upon proper service standards for the guaranteed attendance. Pool events require plastic glassware.



All packages include beer, wine, assorted regular & diet soft drinks, & a spa water station. Other liquors & beers available upon request - pricing may increase with additional selections. All bars require a bartender fee of \$150 each.

Beer & Wine | \$14 per person for the first hour, \$9 for each additional hour

Domestic Beer - Bud Light, Coors Light, Michelob Ultra

Imported Beer - Corona, Corona Light

Craft Beer - Rotating Selection of Local Beers

House Wine - Sycamore Lane Cabernet, Chardonnay

Beer, Wine & Margarita | \$19 per person for the first hour, \$10 for each additional hour

Domestic Beer - Bud Light, Coors Light, Michelob Ultra

Imported Beer - Corona, Corona Light

Craft Beer - Rotating Selection of Local Beers

House Wine - Sycamore Lane Cabernet, Chardonnay

House Margarita - Tequila, Freshly Squeezed Lime Juice, Agave, Triple Sec

Deluxe | \$20 per person for the first hour, \$11 for each additional hour

Platinum 7x Vodka, Miles Gin, Cruzan Rum, Corazon Tequila, Benchmark Bourbon, J&B Scotch

Premium | \$24 per person for the first hour, \$12 for each additional hour

Tito's Vodka, Tanqueray Gin, Bacardi Superior Rum, Hornitos Reposado Tequila, Jack Daniels Whiskey, Johnnie Walker Red Label Scotch

Bloody Mary or Mimosa Bar | \$22 per person for two hours,

\$14 per person for each additional hour

Combined Bloody Mary & Mimosa Bar | \$32 per person for two hours

Bloody Mary Bar Includes 1.5 ounce pour of vodka with carafe of Zesty Tomato Juice & combinations of other spices & flavorings including Worcestershire Sauce, Assorted Hot Sauces, Horseradish, Celery, Olives, Salt, Black Pepper Lemon & Lime Juice, Bacon Strips

Mimosa Bar Includes 3 ounce pour of sparkling wine with freshly squeezed orange juice, grapefruit juice & pineapple juice

The Saguaro reserves the right to limit the consumption of alcoholic beverages by its guests for their own safety and to fully comply with Arizona Liquor Laws.
24% SERVICE CHARGE + CURRENT STATE SALES TAX APPLIES 24% SERVICE CHARGE + CURRENT SALES TAX APPLIES



BEVERAGE SERVICE

Four hour hosted maximum. Bar will transition to a cash bar.

No shots, shooters or doubles available.

The number of bartenders will be determined by The Saguaro based upon proper service standards for the guaranteed attendance. Pool events require plastic glassware.

All Bars require a bartender fee of \$150 each.

Cash Bar pricing includes tax & service charge.

Hosted Drink tickets are also available at \$8 each.

Drink tickets include Domestic Beer, Imported Beer, House Wine & Deluxe Brand Liquor.

Deluxe Brand Liquor

\$10 Hosted | \$11 Cash

Platinum 7x Vodka, Miles Gin, Cruzan Rum, Corazon Tequila, Benchmark Bourbon, J&B Scotch

Premium Brand Liquor

\$12 Hosted | \$13 Cash

Tito's Vodka, Tanqueray Gin, Bacardi Superior Rum, Hornitos Reposado Tequila, Jack Daniels Whiskey, Johnnie Walker Red Label Scotch

House Wines by the Glass

\$7 Hosted | \$8 Cash

Sycamore Lane Cabernet, Chardonnay

Premium Wines by the Glass

\$9 Hosted | \$11 Cash

Rotating Local Selection. Please check with your catering manager to see our current offerings.

Domestic Beer

\$5 Hosted | \$6 Cash

Bud Light, Coors Light, Michelob Ultra

Imported Beer

\$6 Hosted | \$7 Cash

Corona, Corona Light

Craft Beer

\$6 Hosted | \$7 Cash

Rotating Local Selection. Please check with your catering manager to see our current offerings.

Soft Drinks

\$4 Hosted | \$5 Cash

Assorted Regular & Diet Coca-Cola Products

Bottled Beverages

\$6 Hosted | \$7 Cash

Perrier Sparkling Water, Red Bull Energy Drinks

Bottled Water

\$4 Hosted | \$5 Cash

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