



Hilton

SEDONA RESORT AT BELL ROCK



2022 Catering Menu

*All pricing is subject to 12.5% service charge, 13.5% gratuity and current state/local sales tax on food, beverage and service charge. Prices subject to change, event orders will confirm all final arrangements and prices.

BREAKFAST

*60 minute service time

*Under minimum charge of \$100.00 for groups 24 or less

Call of the Canyon Continental \$50 per person

Selection of Cranberry, Apple, and Orange Juice
Fresh Brewed Starbucks Coffee: Regular & Decaffeinated
Fine Selection of Teas
Daily Selection of Fresh-baked Artisanal French Breakfast Pastries, Danish and Muffins
Whipped Butter and House Made Seasonal Jams
Seasonal Sliced Fruit Salad
Mango Coconut Smoothie with Chia Seeds
Greek Yogurt Parfait with Almond Granola

Build-Your-Own Breakfast Buffet \$60 per person

Selection of Cranberry, Apple, and Orange Juice
Fresh Brewed Starbucks Coffee: Regular & Decaffeinated
Fine Selection of Teas
Daily Selection of Artisanal French Breakfast Pastries, Danish and Muffins
Whipped Butter and House Made Seasonal Jams
Seasonal Sliced Fruit with Berries
Yogurt Parfait or Coconut Chia Seed Pudding (Vegan)

The Egg (Choose 1)

Classic Scrambled Egg
Scrambled Egg with Crème Fraiche and Chive
Baked Egg White Spinach, Goat Cheese, Charred Tomato
Baked Farmhouse Eggs, Boursin Cheese, Diced Charcuterie, Fine Herbs

The Potatoes (Choose 1)

Baked Peewee Potatoes, Parmesan Cheese, Caramelized Garlic and Onion, Bell Pepper, Pimente De Ville,
Crispy Breakfast Potatoes, Herbs, Charred Red Onions

The Meats (Choose 2)

Applewood Smoked Bacon
Chicken Apple Sausage
Pork Breakfast Link

A la Carte Breakfast Enhancements

Must purchase Call of the Canyon Continental or Build-Your-Own-Breakfast

Vegan Chia Seed Coconut Pudding Strawberries, Mint, Toasted Almond	\$11 per person
Classic Steel-Cut Oats Palm Sugar, Golden Raisin, Walnuts	\$11 per person
Buttermilk Waffles Maple Syrup, Whipped Butter	\$12 per person
Classic Pancakes Maple Syrup, Butter	\$12 per person
Applewood Smoked Bacon	\$12 per person
Scrambled Eggs with Crème Fraiche	\$12 per person
Pork Breakfast Link	\$12 per person
Roasted Peewee Potatoes	\$8 per person
<u>Smoked Scottish Salmon</u> Tomatoes, Capers, Red Onion, Chives, Lemons, Crème Cheese and Mini Bagels	\$26 per person
<u>Yogurt Parfaits</u> Yogurt Parfaits Or Coconut Chia Seed Pudding (Vegan)	\$13 per person (select 1)
<u>Breakfast Sandwiches</u> California Bacon Sandwich , Tomato Jam, Aged Cheddar, Avocado, Brioche Shaved Ham and Egg Croissant , Swiss Cheese, Croissant Bun Egg White Caprese Muffin , Heirloom Tomato, Local Mozzarella, Arugula Turkey Croissant , Turkey Sausage, Tomato Jam, Spinach, Queso Fresco, Croissant Bun Vegan Tofu Wrap , Scrambled Tofu, Roasted Summer Squash, Basil, Wrap	\$17 each
<u>Made-to-Order Omelet Station (Minimum 25 guests)</u> Select Cage-Free Egg, Egg Whites or Egg Beater, Baja Shrimp, Ham, Bacon, Turkey Green Chile, Chorizo, Soyrito, Cheddar, Feta, Goat Cheese, Spinach, Asparagus, Broccoli, Kale, Hen of the Woods, Tomato, Scallions, Roasted Butternut Squash, Cumin Black Beans	\$26 per person

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A LA CARTE BREAKS

Assortment of Fresh-Baked Cookies: Chocolate Chip, M & M, Double Fudge Chocolate	\$50 per dozen
Brownies and Blondies Assorted Flavors: Chocolate, Fudge	\$50 per dozen
Chocolate-Dipped Rice Crispy Treats	\$48 per dozen
Chocolate Dipped Strawberries	\$45 per dozen
Assorted Freshly Baked Danishes or Flaky Croissants	\$52 per dozen
Assorted Whole Fruit	\$48 per dozen
Sliced Seasonal Fruit (30 minute service)	\$12 per person
Mixed Nuts	\$55 per pound
Chip & Salsa Bar (30 minute service) Tortilla Chips, Salsa Roja, Salsa Verde, Guacamole	\$19 per person
Bag of Chips and Pretzels	\$7.50 each
Fresh Juices; Orange, Apple, Grapefruit & Cranberry	\$80 per gallon
Freshly Brewed Hot Starbucks Coffees, Decaf or Hot Tea with cream and sugars	\$95 per gallon
Iced Tea	\$95 per gallon
Assorted Sodas Coca Cola Products	\$5 each
Sparkling Water	\$7 each
Bottled Water	\$5 each

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THEMED BREAKS

*30 minute service time

*Minimum of 25 guests per break

Build-Your-Own Trail Mix

\$20 per person

Pretzel Sticks, White and Dark Chocolate Chips, Chocolate Covered Cherries, Sesame Sticks, Wasabi Peas, Chocolate Covered Pretzel, Dried Fruit, Peanuts, Pistachios, Cashews, Hazelnuts, Walnuts, Almonds

Arizona Citrus Break

\$27 per person

Local Whole Citrus, Citrus Panna Cotta, Citrus Date Almond Tarts, Orange Basil Smoothie, Orange Jelly Beans

Mexican Fruit Cart

\$23 per person

Watermelon, Pineapple, Honeydew Fruit Spears, Jicama, Tajin, Lime, Honey, Salt

Popcorn Break – Select 2 Flavors

\$17 per person

Butter Popcorn

Caramel Popcorn

Chocolate Drizzle Popcorn

Double Cheddar Popcorn

Elote Cart/ Mexican Street Corn in a Cup

\$20 per person

Mayo, Butter, Lime, Cotija Cheese, Chili, Chicharrones, Cilantro

Gluten-Free Treats - Minimum 12 people

\$26 per person

Fruits and Vegetable Spear Cups, Lime, Tajin

Spiced Nuts

Red Flame Grapes with Cheddar Cheese Shooters and Flax Seed Crackers

Infused Water Menu - Sold only in 3 gallon increments

\$75 per 3 gallons

Mango Peach with Fresh Orange

Cucumber Lemon Fennel

Strawberry, Raspberry Mint

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LUNCH

LUNCH BUFFET

*90 minute service time

*Under minimum charge of \$200.00 for 24 guest or less

WEST FORK TRAIL

\$65 per person

SOUP AND SALAD

Green Chili Corn Soup – Roasted Corn, Lime, Jalapeno, Green Peppers, Sautéed Onion, Cilantro

Kale and Heirloom Carrot Slaw – Red Cabbage, Shaved Red Onion, Chickpeas, Apple Cider Vinaigrette

MAIN COURSE

Braised Short Rib – Slow-cooked Beef Short Rib in a Raisin and Red Wine Vinegar Demi Glaze **Buttermilk Mashed Potatoes**

Seared Salmon – Sicilian Fregola, Roasted Cherry Tomatoes, Pearl Onions, Citrus Vinaigrette

Oven-Baked Heirloom Cauliflower – Extra Virgin Olive Oil, Fresh Herbs

DESSERTS – Select 2 (see at end of Lunch Buffet Menus)

BELL ROCK TRAIL

\$68 per person

SOUP AND SALAD

Vegan Curried Cauliflower Soup – Cauliflower, Apples, Coconut Milk, Vanilla

Lemongrass Ginger Shrimp Salad– Toasted Cashew, Mint, Cilantro, Mango Vinaigrette, Asparagus, Green Papaya, Green Beans, Green Onion

MAIN COURSE

Teriyaki Chicken Thigh – Green Onions, Ginger, Cilantro, Sesame,

Grilled Mahi Mahi – Roasted Pineapple Salsa, Citrus Vinaigrette

Vegan Red Lentil Sweet Potato Stew – Coconut Sauce, Tomato, Cilantro, Lime Juice

Japanese Steamed Rice – Furikake

DESSERTS – Select 2 (see at end of Lunch Buffet Menus)

THUNDER MOUNTAIN TRAIL

\$70 per person

SOUP AND SALAD

Roasted Tomato Basil Soup – Tomato, Basil, Rustic Croutons, Ricotta, Olive Oil

Italian Spinach Salad – Baby Spinach, Frisee, Shaved Pecorino, Crispy Pancetta, Teardrop Tomatoes, Classic Balsamic Dressing

MAIN COURSE

Seared Petite Fillet – Broccoli Rabe, Red Wine Demi, Shallot, Tomato, Basil, Kalamata Olives

Grilled Swordfish – Sicilian Tomato Relish, Olives, Preserved Lemon, Olive Oil

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Eggplant Caponata – Slow Stewed Eggplant, Tomato, Capers, Red Wine Vinegar
Roasted Peewee Potatoes – Oregano Garlic Glaze

DESSERTS – Select 2 (see at end of Lunch Buffet Menus)

CHICKEN POINT TRAIL

\$67 per person

SOUP AND SALAD

Seafood Bisque – Saffron, Seafood Broth, Crème, Tomato

Organic Quinoa Salad – California Grapes, Walnuts, Sherry Vinaigrette, Local Olive Oil, Orange Zest, Mint

MAIN COURSE

Roasted Chicken Breast – Roasted Heirloom Carrots, Garlic, Local Honey Glaze

Seared Seabass – Chardonnay Beurre Blanc, Blood Orange Fennel Slaw

Tossed Gemmeli Pasta – Lemon Oil, Charred Tomatoes, Red Chilies, Spinach, Roasted Garlic

DESSERTS (see at end of Lunch Buffet Menus)

COURTHOUSE BUTTE TRAIL

\$67 per person

SOUP AND SALAD

Potato Leek Soup – Yukon Gold Potato, Leeks, Gruyere Cheese Chips

Roasted Beet Salad – Arugula Frisee, Walnut, Goat Cheese, White Balsamic

MAIN COURSE

Short Rib Stew – Carrots, Mushrooms, Pearl Onions, Caramelized Garlic, Bacon

Roasted Baja Stripped Bass – Quinoa, Confit Tomato, Wilted Arugula, Caper Brown Butter

Whipped Yukon Gold Potato – Crème Fraiche, Chives

Ratatouille – Provencal Vegetables Casserole

DESSERTS – Select 2 (see at end of Lunch Buffet Menus)

ADOBE JACK TRAIL

\$70 per person

SOUP AND SALADS

Pozole – Pork, Cabbage, Jalapenos, Roasted Chiles, Hominy

Black Bean and Charred Corn Salad – Red Onion, Tomato, Cilantro Sprigs, Lime Cumin Dressing

Caesar Salad – Romaine, Croutons, Shaved Parmesan, Tomato, Radish, Cilantro Caesar Dressing

MAIN COURSE

Carne Asada – White Onion, Cilantro, Chile

Sautéed Mexican White Shrimp – Tequila Lime Sauce, Red Onion, Peppers

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Flour Tortillas, Hand Made Sopes

Classic Mexican Rice –Tomato, Chile

Charro Beans – Stewed Pinto Bean, Chorizo, Peppers, Onions

DESSERT CHOICES FOR ALL LUNCH BUFFETS – Select 2

Double Chocolate Cake

German Chocolate Sponge Cake

Strawberry Shortcake

Fudge Brownies

Chocolate-Dipped Rice Crispy Treats

Oatmeal Cookies with Flax Seed and Chia

Apple Tartlets

LUNCH ON THE GO

\$47 per person

Included in selection: One Sandwich, One Salad, Classic Potato Chips, Chocolate Chip Cookie and Granny Smith Apple

SANDWICHS

Rosemary Ham Sandwich – Bacon, Swiss, Pickle Chips, Goat Horn Peppers, Mustard, Garlic Aioli, Sourdough

Roasted Roast Beef Ciabatta – Shaved Roast Beef, White Cheddar, Red Onion Marmalade, Horseradish Aioli, Ciabatta

Roasted Turkey Club – Turkey, Havarti, Romaine, Roma Tomato, Avocado Mousse, Chipotle Aioli, Brioche

Vegetable Sandwich – Cooked Egg, Bell Pepper, Red Onion, Haricot Vert, Basil, Capers, Fennel, Cucumber, Radish, Tomato, Butter Lettuce, Parmesan Balsamic Dressing

SALADS (Choose 1)

Mediterranean Pasta Salad – Celery, Red Onion, Sundried Tomatoes, Olives, Basil, Red Wine Vinaigrette

Del Potato Salad – Teardrop Tomato, Green Beans, Red Onion, Bacon, Pickled Juice, Whole Grain Mustard Dressing

*Minimum order of 12 for each selection

PLATED LUNCH

SALADS (Choose 1)

Panzanella Salad – Heirloom Tomatoes, Focaccia Croutons, Cucumbers, Olives, Red Onions, Arugula, Tomato Oregano Dressing

Seasonal Bean Salad – Yellow Wax Beans, Haricot Vert, Fava Bean, Marble Potato, Pea Sprouts, Butter Lettuce, Golden Balsamic Vinaigrette

Caesar Salad – Focaccia Crouton, Goat Horn and Sweetie Drop Peppers, Aged Parmesan, Classic Caesar Dressing

Artisan Greens – Local Lettuce, Shaved Carrots, Roasted Pear, Candy Walnuts, Sherry Vinaigrette

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MAIN COURSE (Choose 1)

Roasted Chicken Breast \$65 per person – Carrot Coulis, Blue Corn Polenta Cake, Braised Greens, White Wine Sauce

Scottish Salmon Steak \$72 per person – Charcoal Potato Emulsion, Soy Glazed Wild Mushroom, Tarragon Poached Asparagus

New York Strip Loin \$85 per person – Smoked Mash Potato, Cipollini Hash, Charred Broccolini, Pork Belly Demi

Braised Short Rib \$82 per person – Garlic Herb Polenta, Brussels Sprouts Slaw, Persian Carrots, Red Wine Demi

Smoked Tomato Gnocchi \$60 per person – Pea Coulis, Morel Mushroom, Ricotta Cheese, Snap Peas, Pea Shoots

Slow Baked Delicata Squash \$67 per person – Beet Puree, Poached Baby Beets, Grilled Leeks, Couscous

DESSERT (Choose 1)

Double Chocolate Cake

German Chocolate Sponge Cake

Fudge Brownies

Strawberry Shortcake

Apple Tartlets

RECEPTION

RECEPTION STATIONS

*Minimum 25 people, 90 minute service time

Asian Dim Sum Station \$38 per person

Steamed Shrimp Shu-Ma, BBQ Pork Bun,
Vegetable Pot Sticker, Crispy Spring Roll
Ginger Soy Sauce, Sambal Dip, Sweet and Sour Plum Sauce

Taco, Tostada Station \$50 per person

Carne Asada, Achiote Chicken, Charred Chayote, Shredded Cabbage Cilantro Slaw, Roasted Salsa Roja, Salsa Verde, Habanero Mango Salsa, Mexican Crema, Limones, Cotija Cheese

Local Cheese & Charcuterie Display \$42 per person

Cheese Selection

Pointe Reyes Blue Cheese, Toma, Mixtress Bleating Heart Creamery, Lamb Chopper Cypress Grove, Humboldt Fog, California Grapes, Toasted Local Nuts, Honeycomb

Cured Meats

Fennel Sopressata, Garlic Sausage, Wild Boar Salami, Capicola, Chef Brandon's Country Pate, Cornichons, Fig Jam, Pickled Onion, Sour Cherry Jam, Sea Salt Crackers, Dijon, Sliced Artisanal Bread

Farmer's Market Crudité \$32 per person

Cauliflower Florettes, Heirloom Carrots, Celery, Kohlrabi, Radish, Cucumber, Cherry Tomato, Hummus Dip, Greek Yogurt Preserved Lemon Dip, Di Stefano Burata Black Truffle Dip, Muhammara Dip

Poke Station \$39 per person

Tuna, Red Onion, Scallion, Sesame,
Salmon, Orange, Cumin, Peppers, Chive
Forbidden Rice Salad, Cilantro, Pickled Ginger, Seaweed Slaw, Wasabi Aioli, Ponzu Sauce, Sesame Seeds

Slider Station (Choose two) \$45 per person

Searched Angus Beef Slider – Garlic Aioli, Cotija Cheese, Salsa Verde, Pickled Onions
Fried Chicken Slider – Hot Sauce Butter, House Pickles, Cabbage
Korean Pork Belly Slider – Shiitake Ginger Glaze, Fermented Cabbage
All served with Thick Cut Potato Chips

Pasta Station \$34 per person: Choose 2:

Gemelli Pasta – Slow Simmered Rich Bolognese, Shaved Parmesan, Basil
Penne Pasta – White Wine Garlic Sauce, Asparagus Tips, Charred Tomato, Basil, Shrimp Scampi
Gluten-Free Kale Mozzarella Ravioli – Roasted Tomatoes, Sautéed Shallots, Asparagus Tips, Smoked-Tomato Broth
Potato Gnocchi – Forest Mushrooms, Asparagus, Truffle, Parmesan Cheese, Beurre Rouge

Salad Station \$32 per person

Artisan Greens – Local Lettuce, Shaved Carrots, Roasted Pear, Candy Walnuts, Sherry Vinaigrette
Organic Quinoa Salad – California Grapes, Walnuts, Sherry Vinaigrette, Local Olive Oil, Orange Zest, Mint

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Mediterranean Pasta Salad – Celery, Red Onion, Sundried Tomatoes, Olives, Basil, Red Wine Vinaigrette
Caesar Salad – Focaccia Crouton, Goat Horn and Sweetie Drop Peppers, Aged Parmesan, Classic Caesar Dressing

CARVING STATIONS

\$200.00 Culinary Attendant Fee

Roasted Turkey Breast – Fried Brussel Sprouts, Cranberries, Walnuts, Cheese Grits, Gravy
(Serves 20 - \$400) Served with Rolls

Slow Roasted Peppercorn Crusted Ribeye – Creamy Horseradish, Baby Yams, Charred Broccolini
(Serves 20 - \$500) Served with Rolls

New York Strip Loin – Roasted Garlic Mashed Potatoes, Grilled Asparagus, Peppercorn Sauce
(Serves 25 - \$425) Served with Rolls

Smoked Whole Scottish Salmon – Buckwheat Blini, Crème Fraiche, Red Onion, Chive, Lemon
(Serves 25 - \$350) Served Chilled

Smoked Bone-in Pork Steamship – BBQ Sauce, Blue Corn Gouda Cake
(Serves 30 - \$400)

RECEPTION HORS D'OEUVRES

COLD

Seared Ahi, Pickled Cucumber, Ginger, Wasabi Crema, Sesame Cone	\$12 per piece
Beef Tartar, Pickled Peppers, Capers, Shallot, Garlic Lemon Aioli	\$12 per piece
Shrimp Shooter, Orange Peanut Sauce, Popcorn Shoot, Pea Tendril	\$12 per piece
Caprese Lollipop, Mozzarella, Tomato Water, California Olive Oil, Balsamic, Basil	\$10 per piece
Vegan Carrot Tofu Mousse, Rice Cracker	\$9 per piece

HOT

Achiote Shrimp Taco, Cotjita, Pickled Onion, Cilantro	\$12 per piece
Confit Chicken Lollipop, Whiskey BBQ Glaze, Chive	\$10 per piece
Wagyu Skewer, Dashi, Soy, Puffed Rice	\$12 per piece
Savory Mushroom Tart, Goat Cheese Mousse, Cress	\$9 per piece
Spicy Vegetable Samosa, Mint Raita	\$10 per piece

Dinner Buffets

*90 minute service time

*Under minimum charge of \$250.00 for 25 guests or less

HIGH ON THE HOG TRAIL

\$115 per person

SALADS

Red Bliss Potato Salad – Haricot Vert, Crispy Bacon, Teardrop Tomatoes, Red Onion, Whole grain Mustard Vinaigrette

Classic Caesar Salad – Focaccia Croutons, Shaved Parmesan, Cracked Black Pepper, Caesar Dressing

Watermelon and Cucumber Salad – Feta Cheese, Teardrop Tomatoes, Organic Olive Oil, Chopped Cilantro, Honey Red Wine Vinaigrette

ENTRÉES

Organic Buttermilk Fried Chicken Thigh

Smoked BBQ Pulled Pork Butt – Coronado Dry Rub

Carved-To-Order Slow Smoked Brisket – Texas BBQ Sauce, Carolina Sauce

SIDES

Classic Coleslaw – Poppy Seed Dressing

Citrus Glazed Fire-Roasted Shrimp – Mexican White Shrimp, Citrus Chili Glaze

Corn Fava Bean Succotash – Red Bell Pepper, Fresh Herbs

Baked Organic Russet Potatoes – Sour Cream, Scallion, Bacon Bits, Cheddar, Diced Tomato

Sweet Cornbread Muffin – Whipped Butter

DESSERTS – Select 2

Red Velvet Cake

Double chocolate cake

German chocolate sponge cake

Cinnamon Caramel Churros

Cheesecake

Apple Tartlet

Crème Brulee

Fudge Brownies

SUBMARINE ROCK TRAIL

\$140 per person

Yucatan Style Mahi Mahi Ceviche – Coconut Milk, Lime, Red Onion, Red Bell Pepper

Tropical Ceviche – Mango, Papaya, Pineapple, Watermelon, Red Onion, Serrano, Tajin, Lavosh

Grilled Nopales Salad – Tomatillo, Onion, Tomato, Queso Fresco, Coriander Vinaigrette

Vegetable Escabeche – Carrots, Jalapenos, Red Onion, Baby Squash, White Wine Vinegar, Tarragon, Garlic

Black Bean & Charred Corn Salad – Red Onion, Tomato, Cilantro Sprigs, Lime Cumin Dressing

ENTRÉES

Tequila Chicken

Grilled Prawns – Tequila Lime Vinaigrette

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Charcoal Baked Diver Scallop

Skirt Steak – Salsa Verde

Baja Style Octopus

Roasted Dark Chili Salsa, Avocado Green Salsa, Roasted Garlic Chili Aioli

SIDES

Elote – Mayo, Chili Pepper, Lime Zest, Cotija Cheese

Blue Corn Muffin – Green Onion, Smoked Gouda

Chilled Asparagus – Lemon Oil, Charred Citrus

Charred Heirloom Cauliflower – Chimichurri Sauce

DESSERTS – Select 2

Red Velvet Cake

Double chocolate cake

German chocolate sponge cake

Cinnamon Caramel Churros

Cheesecake

Apple Tartlet

Crème Brulee

Fudge Brownies

PLATED DINNER

PLATED DINNERS – 4 Course Pricing/3 Course Pricing

SALADS (Choose 1)

Spinach & Bleu Cheese Salad – Bleu Cheese Panna Cotta, Red Wine Poached Pears, Spinach Leaves, Frisee, Candied Pecans, Sherry Vinaigrette

Caesar Salad – Romaine Hearts, Speck, Focaccia Crouton, Pickled Peppers, White Anchovy Fillet, Classic Caesar Dressing

Local Baby Lettuce – Heirloom Carrots, Cherry Tomato, Purple Radish, Blueberries, Garden Herbs, Raspberry Vinaigrette

Tomato & Goat Cheese Salad – Heirloom Tomatoes, Tomato Water, Goat Cheese Mousse, Watercress, Pine Nuts

Quinoa, Beet, Apple Salad – Quinoa, Roasted Baby Beets, Roasted Apples, Arugula, Pistachio Dust, Honey Vinaigrette

COLD MIDDLE COURSE (Choose 1)

Shrimp Cocktail – Poached Prawns, Carrot Gazpacho, Pistachio, Cumin Croutons

Cured Duck Breast Carpaccio – Cured Duck Breast, Celery Root Salad, Beluga Lentil Vinaigrette

OR

HOT MIDDLE COURSE (Choose 1)

Charred Octopus – Spanish Chorizo Vinaigrette, Polenta Cake, Fava Beans

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Seared Diver Sea Scallop – Cauliflower Cream, Peewee Potato, Bacon Lardons
Miso Glazed King Crab – Potato Confit, White Garlic Puree, Sea Asparagus

ENTRÉE (Choose 1)

Seared Beef Tenderloin (4 Course) \$155/(3 Course) \$135 per person Beef Tenderloin, Purple Potato Cake, Asparagus Cream, Confit Onion, Orange Glazed King Crab

Oven Roasted Chicken Breast \$105/\$90 per person Purple Sweet Potato Pure, Confit Vine Tomatoes, Snap Peas, Marsala Chicken Reduction

Ginger Lacquered Chicken Breast \$105/\$90 per person Sticky Dashi Rice Cake, Japanese Eggplant, Roasted Shitake Mushrooms

Slow Braised Short Rib \$120/\$100 per person, add Poached Lobster for \$25 Creamed Leek Swiss Chard, Potato Au Gratin, Roasted Parsnips, Thumbelina Carrots, Charred Onion, Bordelaise Sauce

Pan Roasted Scottish Salmon \$115/\$100 per person Everything Corn - Corn Veloute, Charred Corn, Popped Corn, Fava Beans, Etoi Onions

Roasted Beef Barrel \$150/\$135 per person Slow Cooked Beef Tenderloin, Truffle Chive Comte, Twice Baked Potato, Steamed Asparagus, Sherry Braised Shallot

Grilled Baja Seabass \$115/\$100 per person Meyer Lemon, Fava Bean Coulis, Dashi Butter Glazed Chanterelles, Baby Corn, Sweet Peas

Smoked Tomato Gnocchi \$75/\$65 per person – Pea Coulis, Morel Mushrooms, Ricotta Cheese, Snap Peas, Pea Shoots

Slow Baked Delicata Squash \$82/\$67 per person – Beet Puree, Poached Baby Beets, Grilled Leeks, Couscous

DESSERT (Choose 1)

Red Velvet Cake

Double chocolate cake

German chocolate sponge cake

Tiramisu

Cheesecake

Apple Tartlet

Crème Brulee

INFORMATION TO ASSIST YOU WITH PLANNING

MENU SELECTIONS

In addition to our set of Catering Menus we are happy to customize menus with creative ideas or special requests to fit your unique occasion. We are also committed to meeting guest needs with requests for dietary restrictions. Our menus are subject to change as ingredients may vary based on seasonality or availability. Menus will be customized to accommodate groups of less than 25 guests.

All food and beverage, including alcohol, must be purchased through the hotel and served by hotel staff.

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

SERVICE TIMES & MINIMUMS

Buffets are based on 90 minutes of service with a 25 person minimum count

Breaks are based on a 30 minute of service with a minimum of 25 guests

For group size under 25 an additional \$100.00 for breakfast, \$200.00 for lunch and \$250.00.00 for dinner will apply.

Additional charges may apply to extend meal times.

Please note, due to health regulations and quality concerns, items from buffets cannot be served during breaks after buffet service.

All pricing is guaranteed ninety (90) days prior to your event date.

ADDITIONAL FEES

\$160.00 Bartender charge, per bartender, based on a 3 hour bar minimum.

(\$40.00 will apply for each additional hour of service)

1 Bartender required for every 75 guests.

\$200.00 per Chef Attendant for carving stations and action stations. Based on a 90 minute service.

\$80.00 per Chef Attendant charge will apply for each additional hour of service.

\$75.00 per Attendant/Server for buffet and/or passed hors d'oeuvres. Based on up to 90 minutes of service.

(\$30.00 per Attendant/Server will apply for each additional hour of service)

ROOM RE-SETS

When a room set-up is changed within twenty-four (24) hour period, there will be a minimum additional charge of \$250.00 for the set-up. Charge is subject to increase depending on the room size and complexity of the changes. Once set, any changes to set-up/style will incur an additional fee of a minimum of \$250.00.

ROOM ASSIGNMENT AND SEATING

All function room set ups include tables, chairs, standard linen, china, silverware, glassware.

Standard Linens are included with the room set. Upgraded specialty linens are available through outside sources. Your Catering and Event Manager will be happy to assist you with these services.

Space assignments are subject to change without notice. Please confirm with Hotel assigned function space before printing any materials listing specific meeting or function locations.

The Hotel will set tables and chairs 3% over guarantee based on space availability.

FLORALS, DÉCOR, ENTERTAINMENT

Upon request, the resort's vendor list may be provided for services not provided by the hotel.

SERVICE CHARGE, GRATUITIES, TAXES

All banquet charges including Food and Beverage, labor, space rentals, resets and equipment are subject to the service charge (12.5%), gratuity (13.5%) and tax (6.35%).

Service Charge: 12.5% (or the current service charge in effect on the day of the Event) of all services total, and taxed is applied to the service charge. This service charge is not a gratuity and is the property of Hotel to cover discretionary and administrative costs of the Event.

Gratuity: 13.5% (or the current gratuity in effect on the day of the Event) of all services. Gratuity is not taxed and is fully distributed to servers, and where applicable, bussers and/or bartenders assigned to the Event.

Taxes: Group agrees to pay any and all applicable federal, state, municipal or other taxes, fees, or assessments imposed on or applicable to Group's Event. Currently, the sales tax rate is **6.35%** and the hotel occupancy tax rate is **6.325%** (subject to change without notice).

GUARANTEES

- Group must submit the **expected** number of attendees for each catered food function no later than **Noon (local Hotel time), ten (10) business days** prior to the first day of the Event.
- Group must inform Hotel of the **final guaranteed** number of attendees that will attend each of the catered food functions by contacting the Events/Catering Department by email or phone no later than **Noon (local Hotel time), three (3) business days** prior to the first day of the Event. Group may either reduce or increase by 10% without incurring additional costs or supplemental surcharges. Any further reduction from this count will still be charged the guarantee given at 3 business days.

PAYMENT

Full prepayment shall be made a minimum of 30 days prior to the function unless credit has been established with the hotel. In such case, the complete account is due and payable by check no later than 30 days from the date of the function.

SIGNAGE

The hotel does not permit affixing anything to the walls, doors or ceilings that would leave damage. Pre-approved signage is permitted in group registration area and in private function areas only. No signs are permitted in the hotel

lobby, on the building exterior or other public areas. The Hotel reserves the right to approve all signage. All signs must be professionally printed and should be free standing or on an easel. There are additional costs for hanging signs and easels.

SHIPPING AND PACKAGES

All guest and event packages being shipped to the Hotel must follow label standards (illustrated below) to prevent package routing delays.

Hilton Sedona Resort at Bell Rock
90 Ridge Trail Drive
Sedona, AZ 86351
Guest Name/Company Name
Arrival Date
Group Affiliation

There are costs associated with number of packages and storage charges if received prior to 3 days before event begins and sizes of shipment. Return shipments after the event can be arranged through the shipping department. Please request the Shipping Form for more details.