



# *Wedding Menu*

2024

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# CEREMONY PACKAGES



## **RADIANT CEREMONY PACKAGE**

3500

OASIS LAGOON GARDEN SETTING

TABLE FOR UNITY CANDLE, SAND CEREMONY OR WINE BOX

SOUND SYSTEM WITH SPEAKERS & MICROPHONES

WHITE GARDEN CHAIRS

FULL CEREMONY REHEARSAL

GIFT TABLE

COMPLIMENTARY VALET PARKING

TWO NIGHT STAY IN A PREMIUM VIEW GUEST ROOM

## **PRINCESS CEREMONY PACKAGE**

4500

ALL INCLUSIONS OF RADIANT CEREMONY PACKAGE

TWO NIGHT STAY IN ONE BEDROOM SUITE

COUPLES MASSAGE

BREAKFAST FOR TWO IN THE MORNING

PLEASE ADVISE YOUR PLANNER OF ANY FOOD ALLERGIES PRIOR TO ORDERING.

\*ITEMS THAT ARE SERVED COOKED TO ORDER, UNDER COOKED OR RAW.

\*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS IS SUBJECT TO FOODBORNE ILLNESS.

ALL MENU PRICES ARE SUBJECT TO A 29% TAXABLE SERVICE CHARGE AND APPLICABLE SALES TAX, SUBJECT TO CHANGE.

SELECTIONS REQUIRE A MINIMUM OF 30 GUESTS (A SURCHARGE OF \$200 WILL APPLY FOR LESS THAN 30 GUESTS).

# REHEARSAL DINNER BUFFETS



ALL DINNER BUFFETS INCLUDE ICED TEA, FRESHLY BREWED COFFEE, DECAFFEINATED COFFEE  
AND AN ASSORTMENT OF TEAS SERVED WITH MILK, HONEY AND LEMON.

## CUBANO

70 PER PERSON

### GRILLED PINEAPPLE SALAD

AVOCADO, BABY ICEBERG, RED ONIONS, CILANTO LIME VINAIGRETTE <sup>NF|V</sup>

### ENSALADA VERSAILLES <sup>NF|DF|GF</sup>

MIXED GREENS, MANGO, CANDIED PECANS,  
MANCHEGO, HONEY BALSAMIC VINAIGRETTE

### MINI CUBANO SANDWICHES <sup>NF|V</sup>

### CUBAN SPICED SALMON FILET <sup>NF|DF|GF|V</sup>

CLASSIC SOFRITO

### HERB TOSSED YUCCA FRIES <sup>NF|DF|GF</sup>

CITRUS MOJO SAUCE

### NOBLE DINNER ROLLS WITH BUTTER

### PINEAPPLE UPSIDE-DOWN CAKE <sup>NF|V</sup>

### DULCE DE LECHE FLAN

### CARAMEL CREME BRULEE CHEESECAKE

\*MINIMUM OF 50 GUESTS REQUIRED

## PASTA AND PIZZA BUFFET

67 PER PERSON

### CHILLED CAESAR SALAD BOWL WITH FOCACCIA CROUTONS

### HEIRLOOM TOMATO SALAD

BURRATA, BABY BASIL, EXTRA VIRGIN OLIVE OIL, FLOR DE SAL BALSAMIC GLAZE

### HOMEMADE PIZZAS

PEPPERONI, SMOKED MOZZARELLA, ROASTED TOMATO SAUCE

CHICKEN PESTO, CHERRY TOMATO, ASIAGO, PARMESAN, PROVOLONE, MOZZARELLA

ROASTED MUSHROOM, PESTO ARUGULA, RICOTTA, GOAT CHEESE, MOZZARELLA, PARMESAN

### ITALIAN SAUSAGE CALZONES

### PENNE PASTA WITH SPRING PESTO

HEIRLOOM CHERRY TOMATOES, BURRATA

### CANNOLIS

### PISTACHIO CHERRY TART

### LEMON RASPBERRY CREME CAKE

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# REHEARSAL DINNER BUFFETS



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## **SOUTHWEST CELEBRATION BUFFET**

**69 PER PERSON**

### **MIXED GREENS SALAD**

JICAMA, BLACK BEANS, ROASTED CORN, ORANGE SEGMENTS,  
CILANTRO VINAIGRETTE, CORNBREAD CROUTONS

### **ROASTED CORN AND TOMATO QUESADILLAS**

AVOCADO CREMA, TORTILLA STRIPS

### **RED CHILE SHREDDED CHICKEN**

PEPEPRS AND ONIONS

### **TRADITIONAL CARNE ASADA**

### **CILANTRO RICE**

### **SMASHED PINTO BEANS**

GUACAMOLE, SOUR CREAM, PICO DE GALLO, SHREDDED CHEESE, SHAVED  
LETTUCE, FLOUR TORTILLAS AND CRISPY TORTILLA CHIPS

### **CHURROS**

### **WARM CARAMEL APPLE TARTS**

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# PLATED DINNER PACKAGE



INCLUDES CHEESE MONTAGE, CHOICE OF (2) PASSED HORS D'OEUVRES, CHOICE OF (1) SALAD, CHOICE OF (2) ENTRÉES, CHAMPAGNE TOAST, COFFEE, TEA AND WEDDING CAKE.

145 PER PERSON

## GOURMET CHEESE MONTAGE

CHEF'S SELECTION OF IMPORTED & DOMESTIC CHEESES  
WITH DRIED FRUIT & NUTS  
SERVED WITH CRACKERS AND FRENCH BREAD

## HORS D'OEUVRES | HOT

PARMESAN ARTICHOKE HEARTS  
SERVED WITH GOAT CHEESE

MINI BEEF SLIDER  
AMERICAN CHEESE, PICKLES, 1000 ISLAND DRESSING

SONORAN CHICKEN SPRING ROLL  
BLACK BEANS, VEGETABLES AND JALAPEÑO JACK CHEESE

SPINACH SWISS PUFF  
BASIL PESTO AND SWISS CHEESE

AREPAS WITH CHORIZO AND MANCHEGO CHEESE

GREEN RICE AND BLACK BEAN BURRITO <sup>V</sup>

CHICKEN TANDOORI  
SERVED WITH CILANTRO YOGURT

## HORS D'OEUVRES | COLD

CHIPOTLE CHICKEN WONTON CONE  
WITH JALAPEÑO CREAM CHEESE

BEEF TENDERLOIN  
BALSAMIC ON FOCACCIA

SHRIMP CEVICHE IN A CUCUMBER CUP

TERIYAKI GLAZED CHICKEN  
SERVED ON MINI RICE CAKE

PANCETTA DEVILED EGGS

CALIFORNIA ROLL  
SERVED WITH SOY GLAZE AND PICKLED GINGER

DESERT BLOSSOM SUMMER ROLL  
SERVED WITH SRIRACHA PEANUT SAUCE

AHI STACK  
SERVED WITH PICKLED GINGER AND WASABI CAVIAR

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# PLATED DINNER PACKAGE CONTINUED



INCLUDES CHEESE MONTAGE, CHOICE OF (2) PASSED HORS D'OEUVRES, CHOICE OF (1) SALAD, CHOICE OF (2) ENTRÉES, CHAMPAGNE TOAST, COFFEE, TEA AND WEDDING CAKE.

145 PER PERSON

## SALAD SELECTIONS

SPRING MIX WITH WHITE BALSAMIC DRESSING  
CHERRY TOMATOES, GOAT CHEESE, GOLD BEETS AND RADISHES

BABY ROMAINE WITH CREAMY BLACK PEPPER DRESSING  
CHERRY TOMATOES, SHAVED PARMESAN AND FOCACCIA CROUTONS

BABY SPINACH WITH HONEY CHAMPAGNE VINAIGRETTE  
CANDIED WALNUTS, STRAWBERRIES, GRILLED SHALLOTS AND BOURSIN CHEESE

WILD ARUGULA WITH LEMON HONEY VINAIGRETTE  
FETA CHEESE, RADICCHIO, PUMPKIN SEED AND DRIED CRANBERRIES

BURRATA AND HEIRLOOM TOMATO  
MICRO BASIL, SABA AND PESTO OIL

NOBLE ROLLS & BUTTER

## ENTRÉE SELECTIONS

PRIME FILET MIGNON  
OVERNIGHT TOMATO, ROASTED ROOT VEGETABLES, PEARL ONIONS  
WITH A PORT DEMI GLAZE

STUFFED ROASTED CHICKEN  
SPINACH, FETA, SUNDRIED TOMATO, DUCK FAT POTATO,  
CRISPY BROCCOLINI, GRILLED ARTICHOKE WITH JUS

MISO BLACK COD  
SEAWEED SALAD WITH YUZU SOY

GRILLED SCOTTISH SALMON  
CAULIFLOWER WHIPPED POTATO, FRENCH BEANS, PEARL ONIONS  
WITH BASIL TOMATO EMULSION

ROASTED EGGPLANT RATATOUILLE  
RICOTTA SALATA WITH ROASTED RED PEPPER TOMATO SAUCE

## WEDDING CAKE

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# RECEPTION STATION PACKAGE



INCLUDES CHEESE MONTAGE, CHOICE OF (3) STATIONS, CHAMPAGNE TOAST, COFFEE, TEA AND WEDDING CAKE.

158 PER PERSON

## BUILD YOUR OWN SALAD STATION

GREENS: ROMAINE HEARTS, WILD ARUGULA AND SPRING MIX

MEATS: GRILLED CHICKEN BREAST, SHRIMP AND CURED MEAT

CHEESES: FETA, MANCHEGO CHEESE, SHAVED PARMESAN AND GOAT CHEESE

TOPPINGS: OVEN DRIED TOMATOES, GRILL ONION, ASSORTED OLIVES,  
CUCUMBERS, GRILLED ASPARAGUS, ROMAN ARTICHOKE

AND PIQUILLO PEPPERS

DRESSINGS: WHITE BALSAMIC VINAIGRETTE, BASIL PESTO RANCH

AND CREAMY BLACK PEPPER DRESSING

## ANTIPASTO DISPLAY

ARTISAN CURED MEATS AND CHEESE,

GRILLED VEGETABLE, BASIL PESTO AND BALSAMIC DRESSING,

ITALIAN BREAD AND CROSTINI

## PASTA STATION

GREEN CHILI MAC & CHEESE

ROASTED POBLANO AND PEPPER JACK CHEESE

ORECCHIETTE

SCHREINER'S SAUSAGE, BROCCOLINI AND RICOTTA

LOBSTER RAVIOLI

POACHED LOBSTER, SHERRY CREAM REDUCTION AND CHIVES

## FAR EAST

ORANGE CHICKEN WITH JASMINE RICE

AHI POKE

ASSORTED SUSHI

## SOUTHWEST STATION

ACHIOTE MARINATED GRILLED CHICKEN BREAST

TOMATILLO ROASTED CORN SALSA

SHRIMP FAJITAS

ONIONS AND PEPPERS

SMASHED PINTO BEANS

COTIJA CHEESE, PEPPERS AND ONIONS

CHIPS AND SALSA

## CARVING STATIONS\*

CARVING ATTENDANT - 225 PER 50 PEOPLE

### ROASTED HERB CRUSTED BEEF TENDERLOIN\*

PORT WINE DEMI-GLAZE AND CARAMELIZED SHALLOT,

DIJON AIOLI, CREAMY HORSE RADISH, SEA SALT ROSEMARY ROLLS,

MARBLE POTATOES WITH DUCK FAT AND HERBS

### LEG OF LAMB\*

WARM PITA, TZATZIKI, RED PEPPER HUMMUS

SAFFRON PILAF, GRILLED ROMA TOMATO

### APRICOT HONEY ROASTED PORK LOIN\*

SWEET POTATO PUREE, SWEET PORK JUS AND JALAPEÑO CORN BREAD

### WHOLE ROASTED SALMON\*

ROASTED WITH LEMON BUTTER AND HERBS, DILL TARRAGON AIOLI,

LEMON CAPER RELISH, WILD ALMOND RICE AND CHALLAH ROLLS

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# LATE NIGHT OFFERINGS



## SLIDE IT OVER

### 38 PER PERSON

THREE TYPES OF SLIDERS TO INCLUDE:

BRAISED SHORT RIBS WITH GRILLED ONION ON A POTATO ROLL

BBQ PULLED PORK WITH PEPPERJACK CHEESE ON A HAWAIIAN BUN

FRIED CHICKEN WITH FRANK'S REDHOT SAUCE AND COLESLAW ON A SOFT BUN

SERVED WITH FRENCH FRIES, ONION RINGS, CHIPOTLE KETCHUP AND SPICY BBQ SAUCE

## ARIZONA STREET TACO STATION

### 31 PER PERSON

BEEF CARNE ASADA AND PORK PASTOR TACOS

PICO DE GALLO, SALSA FRESCA, ROASTED CORN TOMATILLO SALSA,

SALSA VERDE, AVOCADO CREMA, QUESO FRESCO, SHAVED LETTUCE,

TORTILLA CHIPS, FLOUR AND CORN TORTILLAS

## PIZZA

### 26 PER PERSON

(CHOICE OF THREE)

PEPPERONI

SAUSAGE & MUSHROOM

MARGHERITA PIZZA

VEGGIE PIZZA

OLIVES, ROASTED PEPPERS AND ZUCCHINI

QUARTO FROMAGGIO

RICOTTA, GOAT CHEESE, MOZZARELLA, PARMESAN,

MICRO ARUGULA, PESTO

## BREAKFAST BURRITOS

### 20 PER PERSON

SCRAMBLED EGGS, WHITE AMERICAN CHEESE

CHOICE OF APPLEWOOD SMOKED BACON, PORK SAUSAGE, OR

SOYRIZO

## I DREAM OF CHOCOLATE

### 21 PER PERSON

CHOCOLATE GANACHE, STRAWBERRIES, PINEAPPLE,

POUND CAKE, RICE KRISPY TREATS AND PRETZEL RODS

## WILL YOU BERRY ME?

### 10 PER PERSON

TROPICAL FRESH FRUIT AND BERRIES WITH

MALLOW CREAM DIPPING SAUCE

## SWEET SPOT

### 20 PER PERSON

MINI FRENCH PASTRIES, CHOCOLATE COVERED STRAWBERRIES

AND NEW YORK STYLE CHEESECAKE

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# BEVERAGE SERVICE



## GRAPES & HOPS

### 28 PER PERSON FOR THE FIRST HOUR

6 PER PERSON EACH ADDITIONAL HOUR

IMPORTED AND LOCAL HOPS, DOMESTIC HOPS,  
HOUSE RED WINE AND WHITE WINE,  
ASSORTED SODA AND BOTTLE WATER

## CALL BEVERAGE SERVICE

### 37 PER PERSON FOR THE FIRST HOUR

7 PER PERSON EACH ADDITIONAL HOUR

CALL BRANDS, IMPORTED AND LOCAL HOPS, DOMESTIC HOPS,  
HOUSE RED WINE AND WHITE WINE, ASSORTED SODA AND BOTTLE WATER

## PREMIUM BEVERAGE SERVICE

### 41 PER PERSON FOR THE FIRST HOUR

8 PER PERSON EACH ADDITIONAL HOUR

PREMIUM BRANDS, IMPORTED AND LOCAL HOPS, DOMESTIC HOPS,  
PREMIUM RED WINE AND WHITE WINE,  
ASSORTED SODA AND BOTTLE WATER

## HOSTED AND CASH BAR

PRICES ARE BASED ON CONSUMPTION

	HOST PRICE	CASH PRICE
HOUSE WINE .....	10	11
PREMIUM WINE.....	11	12
DOMESTIC BEER.....	8	9
IMPORTED & LOCAL BEER.....	8	9
CALL BRANDS .....	11	12
PREMIUM BRANDS .....	12	13
SOFT DRINKS.....	7	8
BOTTLED WATER .....	7	8

### CALL LIQUOR

SVEDKA VODKA  
BOMBAY DRY GIN  
SOUTHERN COMFORT WHISKEY  
OLD FORRESTER BOURBON  
EL JIMADOR BLANCO TEQUILA  
SAILOR JERRY'S SPICED RUM  
DEWAR'S SCOTCH  
CANADIAN CLUB WHISKEY

### HOUSE WINE

MCMANNIS WHITE  
MCMANNIS RED

### BEERS

BUD LIGHT  
MICHELOB ULTRA  
CORONA  
STELLA ARTOIS  
BUCKLER NA  
IPA

### PREMIUM LIQUOR

TITO'S VODKA  
BOMBAY SAPPHIRE GIN  
JOHNNIE WALKER RED SCOTCH  
JACK DANIELS WHISKEY  
BULLEIR BOURBON  
BACARDI SUPERIOR RUM  
CAPTAIN MORGAN SPICED RUM  
HERRADURA BLANCO TEQUILA  
CROWN ROYAL WHISKEY

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# WINE CELLAR OFFERINGS



## SPARKLING WINE / CHAMPAGNE

MIONETTO PROSECCO, ITALY .....	86
POEMA CAVA ROSÉ, SPAIN .....	89
PERRIER-JOUET GRAND BRUT, FRANCE .....	177
VEUVE CLICQUOT YELLOW LABEL, FRANCE.....	210

## CHARDONNAY

PHANTOM, CALIFORNIA .....	92
DIORA, CALIFORNIA .....	93
BENZIGER (BIODYNAMIC CERTIFIED), SONOMA .....	96
ROMBAUER, ST HELENA .....	145
CAKEBREAD, NAPA.....	179

## SAUVIGNON BLANC

GROTH, NAPA .....	108
LOVE BLOCK, NEW ZEALAND .....	120
DUCKHORN, CALIFORNIA.....	125

## PINOT GRIGIO

GRAFFIGNA, ARGENTINA .....	88
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## RIESLING

THE SEEKER, GERMANY .....	89
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## CABERNET SAUVIGNON

SUBSTANCE, WASHINGTON .....	93
BENZIGER (BIODYNAMIC CERTIFIED), SONOMA .....	96
FERRARI CARANO, SONOMA.....	124
CAYMUS, CALIFORNIA.....	210
CHIMNEY ROCK, NAPA.....	249

## MERLOT

JOSH CELLARS, CALIFORNIA .....	89
BENZIGER (BIODYNAMIC CERTIFIED), SONOMA .....	94
DUCKHORN DECOY, NAPA.....	113

## PINOT NOIR

ETUDE LYRIC, CALIFORNIA.....	94
ERATH RESPLENDENT, WILLAMETTE VALLEY .....	98
BELLE GLOS DAIRYMAN, CALIFORNIA.....	158
CAKEBREAD, NAPA.....	265

## BLENDED RED

TROUBLEMAKER SYRAH, ZINFANDEL BLEND, CALIFORNIA.....	89
PRISONER BLEND, CALIFORNIA.....	145
DUCKHORN "PARADUXX", NAPA.....	220

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## SPECIAL MEAL REQUESTS

WE ARE ABLE TO ACCOMMODATE DIETARY ALLERGIES. PLEASE, NOTIFY YOUR EVENT MANAGER (10) TEN DAYS PRIOR TO YOUR PROGRAM OF ANY ALLERGIES, VEGETARIAN, OR KOSHER MEALS.

CONTACT YOUR EVENT MANAGER FOR KOSHER PRICING.

## MINIMUM NUMBER OF GUESTS

ALL BUFFET SELECTIONS REQUIRE A MINIMUM OF (25) TWENTY-FIVE GUESTS UNLESS OTHERWISE NOTED.

## OUTSIDE FOOD AND BEVERAGE

THE SCOTT RESORT & SPA DOES NOT PERMIT ANY OUTSIDE FOOD OR BEVERAGES TO BE BROUGHT INTO THE HOTEL BY THE PATRON OR GUESTS THEREOF AT ANYTIME.

## MENU DESIGN

OUR CATERING STAFF AND CREATIVE CULINARY TEAM WILL BE AT YOUR SERVICE TO CREATE A CUSTOM-DESIGNED MENU FOR YOUR SPECIAL OCCASION.

ALL ARRANGEMENTS SHOULD BE FINALIZED AT LEAST (14) FOURTEEN DAYS IN ADVANCE OF YOUR SCHEDULED EVENT DATE. PLEASE NOTE- ALL MENU SUBSTITUTIONS ARE SUBJECT TO THE REVIEW OF THE EXECUTIVE CHEF AND ADDITIONAL CHARGES MAY APPLY.

## REQUESTS FOR MULTIPLE ENTRÉES

MULTIPLE ENTRÉE SELECTIONS ARE PERMITTED WITH PROPER NOTICE. A GROUP MAY CHOOSE UP TO (3) THREE ENTRÉES WITH A GUARANTEE OF EACH (1) ONE WEEK PRIOR TO THE EVENT. THE HIGHEST PRICED SELECTION DETERMINES THE PRICE FOR ALL SELECTIONS. YOU MUST ALSO PROVIDE A METHOD IN WHICH OUR WAIT STAFF CAN DETERMINE EACH GUEST'S SELECTION. THE CLIENT IS RESPONSIBLE FOR PROVIDING COLOR CODED PLACE CARDS INDICATING EACH GUEST'S SELECTION.

## GUARANTEE AGREEMENT

A GUARANTEE OF ATTENDANCE IS DUE (72) SEVENTY-TWO BUSINESS HOURS PRIOR TO ANY FUNCTION. THIS POLICY IS APPLICABLE TO ANY FUNCTION REGARDLESS OF EXPECTED ATTENDANCE. THE CLIENT IS RESPONSIBLE TO PAY FOR THE GUARANTEED AMOUNT AND ANY OVERAGE SERVED. THE SCOTT ACCOUNTS FOR 5% MORE THAN THE GUARANTEED AMOUNT IN THE EVENT YOU HAVE ADDITIONAL GUESTS. VEGETARIAN MEALS AND SPECIAL MEAL REQUESTS SHOULD BE BROUGHT TO THE ATTENTION OF YOUR EVENT MANAGER WHEN YOU PLACE YOUR GUARANTEE. LAST MINUTE REQUESTS WILL BE HONORED BASED ON AVAILABILITY.

## CHEF-ATTENDED STATIONS

WHEN SELECTING A CHEF-ATTENDED STATION, WE REQUIRE ONE CHEF FOR EVERY (50) FIFTY GUESTS. A CHEF FEE OF \$375.00 IS APPLICABLE, FOR EACH CHEF, BASED ON (1) ONE HOUR OF SERVICE.

## BEVERAGE SERVICE

WE RECOMMEND (1) ONE BARTENDER FOR EVERY (100) ONE-HUNDRED GUESTS. A BARTENDER FEE OF \$325.00 PER BARTENDER IS APPLICABLE, PER HOUR.

## BEVERAGES

ALL ALCOHOLIC BEVERAGES TO BE SERVED ON THE RESORT'S PREMISES (OR ELSEWHERE UNDER THE HOTEL'S ALCOHOLIC BEVERAGE LICENSE) FOR THE FUNCTION MUST BE DISPENSED ONLY BY THE HOTEL'S SERVERS AND BARTENDERS. THE PROPER IDENTIFICATION (I.E. PHOTO ID) OF ANY PERSON TO VERIFY AGE IS REQUIRED. WE RESERVE THE RIGHT TO REFUSE ALCOHOLIC BEVERAGE SERVICE IF THE PERSON IS EITHER UNDERAGE OR PROPER IDENTIFICATION CANNOT BE PRODUCED. WE ALSO RESERVE THE RIGHT TO REFUSE ALCOHOLIC BEVERAGE SERVICE TO ANY PERSON WHO, IN THE RESORT'S SOLE JUDGMENT, APPEARS INTOXICATED. THE SCOTT RESORT HAS A "NO SHOT" POLICY. A MAXIMUM OF 4 HOURS IN DURATION SHALL APPLY FOR HOSTED BARS.

## BREAKS

ALL MENUS ARE DESIGNED AND PRICED FOR (30) THIRTY MINUTES OF SERVICE AND REPLENISHING. PLEASE ASK YOUR EVENT MANAGER IF YOU ARE INTERESTED IN EXTENDING YOUR BREAK.

## SERVICE CHARGE AND TAX

THE HOTEL WILL ADD A TAXABLE 29% SERVICE CHARGE TO THE TOTAL FOOD AND BEVERAGE. SERVICE CHARGE IS SUBJECT TO CHANGE. THE APPLICABLE DISTRICT SALES TAX OF 8.05% WILL BE ADDED TO THE ACCOUNT. TAX REGULATIONS REQUIRE THAT ROOM RENTAL AND LABOR FEES ARE ASSESSED THE APPROPRIATE TAX.

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# THE FINE PRINT



## ROOM AND SET-UP FEE

FUNCTION ROOMS ARE ASSIGNED ACCORDING TO THE ANTICIPATED GUARANTEED NUMBER OF GUESTS. IF THERE IS A FLUCTUATION IN THE NUMBER OF ATTENDEES, THE HOTEL RESERVES THE RIGHT TO ASSIGN ACCORDINGLY THE BANQUET FUNCTION ROOM. THE HOTEL RESERVES THE RIGHT TO CHARGE A SERVICE FEE FOR SET-UP OF THE MEETING ROOMS WITH EXTRAORDINARY REQUIREMENTS. A ROOM SET-UP FEE WILL BE CHARGED WHEN APPLICABLE.

## GUEST ROOM DELIVERIES

DELIVERIES CAN BE ARRANGED THROUGH OUR GUEST SERVICES DEPARTMENT. EACH ROOM DELIVERY INCURS A CHARGE OF \$4.00 PER GUEST ROOM DELIVERY OR \$5.00 PER GUEST FOR NAME-SPECIFIC ROOM DELIVERY. THE HOTEL DOES NOT PERMIT ITEMS TO BE GIVEN OUT AT THE FRONT DESK DURING THE CHECK-IN PROCESS.

## PARKING

COMPLIMENTARY VALET PARKING IS AVAILABLE AT THE PORTE COCHÈRE AT THE ENTRANCE TO THE SCOTT RESORT & SPA.

## SIGNS AND BANNERS

ALL SIGNS AND BANNERS DISPLAYED IN THE HOTEL MUST BE PROFESSIONALLY CREATED. HANDMADE SIGNS ARE NOT PERMITTED. THERE IS A CHARGE OF \$50.00 PER BANNER TO HANG BANNERS IN MEETING SPACE.

## AUDIO VISUAL

A WIDE SELECTION OF AUDIO VISUAL EQUIPMENT IS AVAILABLE THROUGH AN IN-HOUSE SUPPLIER, ENCORE, ON A RENTAL BASIS. ORDERS MAY BE PLACED DIRECTLY THROUGH ENCORE AND WILL BE BILLED TO YOUR MASTER ACCOUNT. AUDIO VISUAL SERVICES NOT PROVIDED BY ENCORE MUST HAVE HOTEL APPROVAL AND SURCHARGES FOR ELECTRICAL REQUIREMENTS, LIABILITY, INSURANCE, ETC. MAY APPLY.

## SECURITY/SAFETY SERVICES

THE RESORT CAN NOT ASSUME LIABILITY FOR MISSING EQUIPMENT OR MATERIALS. RESORT SECURITY, ABOVE AND BEYOND THE HOTEL'S SCHEDULED SECURITY CAN BE ARRANGED BY YOUR EVENT MANAGER FOR AN ADDITIONAL FEE. CITY REGULATIONS REQUIRE THAT ALL CONTRACTED SECURITY FIRMS BE LICENSED BY THE CITY BEFORE THEY CAN OPERATE IN THE RESORT PREMISE. THE RESORT POLICY REQUIRES THAT THE CONTRACTED SECURITY SERVICES FIRM PROVIDE WRITTEN PROOF OF THEIR LIABILITY COVERAGE WHICH MUST BE IN EXCESS OF \$2,000,000. THE RESORT RESERVES THE RIGHT OF APPROVAL, IN ADVANCE, FOR ALL SERVICES THAT ARE CONTRACTED.

## CUSTOMER PACKAGES

THE STORAGE OF BOXES AND DELIVERY TO ROOM LOCATION INCUR A FEE AS STATED IN THE GROUP CONTRACT. ALL RETURN SHIPPING MUST BE ARRANGED BY THE CLIENT THROUGH THE SHIPPING AND RECEIVING DEPARTMENT. THE HOTEL IS NOT RESPONSIBLE FOR ANY SHIPMENT THAT IS DELIVERED TO THE HOTEL AND RESERVES THE RIGHT TO REFUSE ANY SHIPMENT. MATERIALS WHICH ARE PERISHABLE OR FLAMMABLE, WILL NOT BE ACCEPTED. SHIPMENTS MUST BE LABELED AS FOLLOWS:

### RECEIVERS NAME

SENDER'S COMPANY OR CONFERENCE NAME AND CONFERENCE DATE

SENDER'S NAME

C/O EVENT MANAGER

THE SCOTT RESORT & SPA

4925 N. SCOTTSDALE ROAD

SCOTTSDALE, AZ 85251

PLEASE ADVISE YOUR PLANNER OF ANY FOOD ALLERGIES PRIOR TO ORDERING.

\*ITEMS THAT ARE SERVED COOKED TO ORDER, UNDER COOKED OR RAW.

\*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS IS SUBJECT TO FOODBORNE ILLNESS.

ALL MENU PRICES ARE SUBJECT TO A 29% TAXABLE SERVICE CHARGE AND APPLICABLE SALES TAX, SUBJECT TO CHANGE.

SELECTIONS REQUIRE A MINIMUM OF 30 GUESTS (A SURCHARGE OF \$200 WILL APPLY FOR LESS THAN 30 GUESTS).