

Saturday Evening Banquet and Sunday Brunch Menus

Saturday Banquet Menu

Please plan your selections by choosing one entree and one dessert.

Salads, rolls, and a sparkling wine toast will be pre-set. Cash bar will be available. Coffee and tea service will be provided during the dessert course.

Please state any dietary restrictions in the space provided on the registration form.

NOTE: Dietary codes are being confirmed by the hotel. This note will be removed when they are final.

Salad: Spinach Frisée Salad (V)

With Poached Pears, Feta Cheese, Candied Walnuts,
Creamy Caramelized Onion Dressing (GF)

Entrée Selections

Del Bac Whiskey Chicken Breast (GF/DF)

With Hatch Chile Cheddar Potato Dauphinoise (GF), Balsamic Cipollini Onions (V/GF/DF), Haricots Verts (V/GF/DF)

Garden Herb Grilled Salmon (GF/DF)

With Hatch Chile Cheddar Potato Dauphinoise (GF), Balsamic Cipollini Onions (V/GF/DF), Haricots Verts (V/GF/DF)

Roasted Acorn Squash (VG)

With Red Pepper Coulis, Tri-Color Carrot Quinoa, Balsamic Cipollini Onions (V/GF/DF), Haricots Verts (V/GF/DF)

Dessert Selections

Chocolate Crunch Cake

Rich Chocolate Cake, Chocolate Crunch, Soft Caramel, Chocolate Mousse, Caramel Sauce,
Freeze-Dried Raspberry Bits on Top

Vegan Chocolate Mousse Cake (VG)

With Freeze-Dried Raspberry Bits (VG)

CODES: V: Vegetarian, VG: Vegan, GF: Gluten-Free, DF: Dairy Free

Banquet Seating

Everyone attending the banquet must have a seat at a numbered banquet table. Instructions for signing up for tables will be sent out later this summer. If you are happy for the AGM Team to assign you (or you plus one other registered person) to any table, you may check a box on the registration form to request that.

Sunday Brunch Buffet Menu

Fresh Seasonal Fruit
Selection of Breakfast Cereals with Milk
Assorted Fruit Yogurts
House-Made Granola, Fresh Bananas, and Raisins (V)
Apple-Cinnamon Streusel Muffins, Carrot Bread, Cherry-Cheese Danish
Farm Fresh Scrambled Eggs and Chives (GF/DF)
Applewood Smoked Bacon (DF/GF)
Sonoran Breakfast Potatoes (V/DF/GF)
Orange, cranberry, and apple juices
Regular and decaf coffee and tea

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Brunch Seating

With the exception of a few special-purpose tables, the brunch is all open seating.