

RANCH HOUSE
SCOTTSDALE
RESORT

Event *Menu*



EXECUTIVE CHEF | F&B DIRECTOR

DON MOLINICH

A lifelong passion for food, grounded in Scottsdale and shared around the table.

Chef Don Molinich found his place in the kitchen early. He began working in restaurants at 16, setting the course for a career defined by curiosity, creativity, and a deep respect for the craft.

His influence has reached well beyond Scottsdale. As a member of the Hilton Corporate Culinary Council for DoubleTree, Chef Don helped develop global food and beverage standards, including the brand's signature breakfast experience and in-room dining menus across the Americas.

His connection to the community runs just as deep. Each year, Chef Don and his team support local events and lead the Boys & Girls Club Warner Gabel Thanksgiving dinner and Back-to-School Barbecue, extending the spirit of hospitality far beyond the resort.

Today, as Executive Chef and Food and Beverage Director, Chef Don oversees every dining experience across Ranch House Scottsdale Resort, from restaurant and poolside fare to celebrations and large-scale gatherings. He leads an exceptional team with the belief that memorable food begins with care, is served with warmth, and leaves guests with something worth remembering.









Breakfast



Continental Breakfast

Prices are based on 60 minutes of continuous service. Prices are subject to 26% service charge and 8.8% state sales tax. All menus and prices are subject to change.

SONORAN SUNRISE | 48 per person

coffee & tea
freshly squeezed orange, cranberry, grapefruit juice
sliced seasonal fruits & berries
individual flavored yogurts
chef's bakery basket | fruit-filled danish, flaky croissants, muffins, bagels, breakfast breads, sweet butter, fruit preserves, whipped cream cheese

DESERT BITES | 50 per person

coffee & tea
freshly squeezed orange, cranberry, grapefruit juice
sliced seasonal fruits & berries
freshly baked scones & multigrain muffins | butter, fruit preserves
old fashioned oatmeal | brown sugar, raisins, local honey, toasted almonds
fruit yogurt, toasted granola, honey, dried fruit
free range hard boiled eggs, sea salt, Tabasco

MOJAVE MORNING | 53 per person

coffee & tea
freshly squeezed orange, cranberry, grapefruit juice
sliced seasonal fruits & berries
overnight oats | fresh berries, citrus, toasted nuts
smoked salmon | cucumber, red onion, fresh dill, capers
plain & everything mini bagels | whipped cream cheese

AZ FACT

The Sonoran Desert is the only place in the world where the iconic saguaro cactus grows naturally! These towering cacti can live for over 150 years and grow up to 40 feet tall.



Breakfast Buffets

Prices are based on 60 minutes of continuous service. Prices are subject to 26% service charge and 8.8% state sales tax.
All menus and prices are subject to change.

PAPAGO MOUNTAIN | 65 per person

coffee & tea

freshly squeezed orange, cranberry, grapefruit juice

sliced seasonal fruits & berries

chilled Greek yogurt with coconut & pineapple

chef's bakery basket | fruit-filled danish, flaky croissants, muffins, breakfast breads, sweet butter, fruit preserves

Mexican sopes | masa cake topped with scrambled eggs, shredded machaca beef, ranch black beans, ranchero sauce

cage-free scrambled eggs

applewood smoked bacon

southwest potato hash | diced Yukon gold potatoes, peppers, onions

salsa, avocado cream, shredded jack cheese, hot sauce & sour cream

THE SUPERSTITIONS | 64 per person

coffee & tea

freshly squeezed orange, cranberry, grapefruit juice

sliced seasonal fruits & berries

chef's bakery basket | fruit-filled danish, flaky croissants, muffins, breakfast breads, sweet butter, fruit preserves

old fashioned oatmeal | brown sugar, local honey, toasted almonds, dried fruit

cage-free scrambled eggs

applewood smoked bacon, chicken sausage

breakfast potatoes

BUILD YOUR OWN BOWL

Greek yogurt & plant-based yogurt | assorted nuts, seeds & dried fruit, cacao nibs, granola, coconut flakes, assorted fresh seasonal berries, chia seeds, local honey, agave nectar



Breakfast Buffets

Prices are based on 60 minutes of continuous service. Prices are subject to 26% service charge and 8.8% state sales tax.
All menus and prices are subject to change.

CAMELBACK MOUNTAIN | 62 per person

coffee & tea

freshly squeezed orange, cranberry, grapefruit juice

seasonal fruits & berries

chilled yogurt & granola

chef's bakery basket | fruit-filled danish, flaky croissants, muffins, breakfast breads, sweet butter, fruit preserves

old fashioned oatmeal | brown sugar, local honey, toasted almonds, dried fruit

cage-free scrambled egg frittata | spinach, mushrooms, pepper, cheddar cheese

cage-free scrambled eggs

applewood smoked bacon, pork sausage links

oven roasted breakfast potatoes

AZ FACT

Camelback Mountain is over 50 million years old, and its unique shape—resembling the hump and head of a kneeling camel—is formed by two distinct rock types: red sandstone for the "head" and granite for the "hump". This mountain can be seen outside our front door!

MCDOWELL MOUNTAIN | 64 per person

coffee & tea

freshly squeezed orange, cranberry, grapefruit juice

seasonal fruits & berries

chilled yogurt & granola

chef's bakery basket | fruit-filled danish, flaky croissants, muffins, breakfast breads, sweet butter, fruit preserves

old fashioned oatmeal | brown sugar, local honey, toasted almonds, dried fruit

cage-free scrambled eggs

applewood smoked bacon, apple chicken sausage

crispy skillet potatoes

cinnamon & vanilla bean French toast | whipped butter, maple syrup, warm berry compote



Breakfast Enhancements

All enhancements must accompany a purchased buffet selection at the same quantity of guests. Prices are based on 60 minutes of continuous service. Buffets under 25 guests, please add $10.00 per person surcharge. Prices are subject to 26% service charge and 8.8% state sales tax. All menus and prices are subject to change.

BREAKFAST SANDWICHES | 15 each (min. order of 10)

scrambled eggs, sausage patty, cheddar cheese on a flaky biscuit

scrambled eggs, Canadian bacon, cheddar cheese on a flaky croissant

scrambled eggs, applewood smoked bacon, cheddar cheese on an English muffin

BREAKFAST BURRITOS | 15 each

chorizo & potato burrito | warm flour tortilla, scrambled eggs, cheddar cheese, salsa & guacamole

applewood smoked bacon burrito | warm flour tortilla, scrambled eggs, cheddar cheese, salsa & guacamole

vegetarian breakfast burrito | egg white, peppers, onions, Monterey Jack, salsa & guacamole

ADDITIONAL ENHANCEMENTS

assorted cold cereals, skim, 2%, soy & whole milk
9 per person

fresh fruit & yogurt parfait | Greek yogurt, berries, granola
12 per person

old fashioned oatmeal | brown sugar, local honey, toasted almonds, dried fruit
12 per person

scrambled egg bar | shredded cheddar cheese, chopped tomatoes, scallions, hot sauce, pico de gallo
15 per person

sliced seasonal fruit & berries | honey yogurt dip
17 per person

assorted bagels | whipped butter & flavored cream cheese
85 per dozen | GF 100 per dozen

assortment of croissants, muffins, breakfast breads
75 per dozen | GF 90 per dozen

fresh whole fruit of the season
60 per dozen

free range hard boiled eggs | s&p, Tabasco
55 per dozen

individual Greek yogurts
75 per dozen

individual coconut chia pudding
15 per person

applewood smoked bacon
8 per person

pork sausage
8 per person



Breakfast Action Stations

All stations require culinary attendants at $200 per attendant with one attendant per 100 guests. Stations are only available when added to an existing breakfast buffet, not à la carte. Minimum of 25 guests per order. Action stations are served for a maximum of 60 minutes of continuous service. Prices are subject to 26% service charge and 8.8% state sales tax. All menus and prices subject to change.

OMELET STATION

whole eggs, egg whites

chopped applewood smoked bacon, diced ham, chorizo, shredded cheddar, peppers, onions, spinach, tomatoes, mushrooms, jalapeños, pico de gallo

28 per person | chef attendant required

BELGIAN WAFFLE STATION

sweet butter, maple syrup, warm berry compote, sliced bananas, whipped cream, chocolate shavings

25 per person | chef attendant required

BREAKAST TOSTADA STATION

crispy corn tortillas, cage-free scrambled eggs, braised beef, black beans, cotija cheese, pico de gallo, guacamole, chipotle crema

30 per person | chef attendant required

SMOOTHIE BAR

almond, oat & whole milk, Greek yogurt, apple juice, strawberries, blueberries, bananas, pineapple, mixed berries, chia & flax seeds, protein powder

24 per person | chef attendant required

AVOCADO TOAST STATION

sourdough, multigrain, rye & GF breads, smashed avocado, applewood smoked bacon, chopped tomatoes, feta cheese, sliced radish, baby arugula, everything bagel seasoning, fresh lime

26 per person | chef attendant required

AZ FACT

Arizona is one of the few U.S. states where you can grow avocados—if you're careful!



Breaks



Specialty Breaks

Specialty breaks require a minimum of 25 people and must be ordered for the guaranteed guest count. Breaks under 25 guests, please add $5.00 per person surcharge. Prices are subject to 26% service charge and 8.8% state sales tax. All breaks are served for a maximum of 30 minutes of continuous service. All menus and prices subject to change.

ALL DAY BEVERAGE

regular & decaffeinated coffee, assorted hot teas, iced tea, soft drinks, bottled water, sparking water

full day (8 hours) | 58 per person
half day (4 hours) | 30 per person

BAKE SALE

vanilla & chocolate cupcakes, rocky road fudge brownies, assorted freshly baked cookies

26 per person

CAMELBACK TRAILS

build your own trail mix | mixed nuts & seeds, dried fruits, house made granola, M&Ms, yogurt covered pretzels, dark chocolate chips

28 per person

HALF-TIME

warm pretzel bites, IPA cheese sauce & spicy mustard, mini pigs in a blanket,roasted peanuts, Cracker Jacks

32 per person

VIVA FIESTA

warm corn tortilla chips, queso blanco, chicken flautas, guacamole, salsa, sour cream, churros, caramel & chocolate sauce

32 per person

CHARCUTER-ME

imported & domestic cheeses, dried fruit & nuts, assorted cured meats, grapes, fig jam, local honey, crostini, lavosh, GF crackers

34 per person

HEALTH NUT

raw almonds & cashews, individual bags of beef jerky, hummus & baba ghanoush, pita chips, sliced apples with nutella

28 per person

COOKIES & CREAM

DoubleTree chocolate chip cookie bites, sugar & macadamia nut cookies, individual ice cream cups, iced coffees

38 per person



À la carte Breaks

Prices are subject to 26% service charge and 8.8% state sales tax. All menus and prices are subject to change.

SALTY

individual bags of chips & pretzels | 60 per dozen

granola & protein bars | 75 per dozen

individual bags of trail mix | 70 per dozen

warm pretzel bites | IPA cheese sauce, mustard *(36 pieces per order)* | 80 per order

hummus & pita chips | 12 per person

fresh popped buttery popcorn | 10 per person

tortilla chips, guacamole & fresh salsa | 15 per person

SWEET

assorted fresh baked muffins | 75 per dozen

assorted fresh baked pastries | 75 per dozen

miniature fruit tarts | 75 per dozen

chocolate fudge brownies | 75 per dozen

assorted fresh baked cookies | 70 per dozen

fresh baked lemon bars | 75 per dozen

signature DoubleTree chocolate chip cookie bites *(48 pieces per order)* | 80 per order

assorted ice cream & novelties | 90 per dozen

FRUIT & VEGGIE

fresh whole fruit of the season | 60 per dozen

fresh fruit skewers | honey yogurt dip | 120 per dozen

fresh fruit & yogurt parfait | Greek yogurt, berries, granola | 12 per person

fresh vegetable display, ranch dip & red pepper hummus | 20 per person

THIRSTY

fresh brewed house blend coffee | 120 per gallon

fresh cold brewed coffee | 120 per gallon

fresh brewed decaffeinated coffee | 120 per gallon

regular & herbal hot teas | 120 per gallon

fresh brewed iced tea | 90 per gallon

house made fresh lemonade | 90 per gallon

fresh fruit infused water | 90 per gallon

assorted Coca Cola sodas | 7 each

bottled still water | 7 each

bottled Pellegrino sparkling water | 8 each

bottled flavored sparkling water | 8 each

bottled Saratoga water | 8 each

bottled Gatorade| 9 each

bottled fruit juices | 9 each

bottled Starbucks coffee | 12 each

Red Bull (regular & sugarfree) | 12 each



Lunch



Lunch Buffets

Includes fresh brewed iced tea, regular and decaffeinate coffee, and a selection of hot teas. Based on 90 minutes of service. Buffets under 25 guests, please add $10.00 per person surcharge. Prices are subject to 26% service charge and 8.8% state sales tax. All menus and prices are subject to change.

PHOENIX FLATBREAD

73 per person

SALAD

roasted rainbow beet salad | goat cheese crumbles, smoked almonds, roasted fennel, lemon evoo

big Italian salad | arugula, chopped romaine, pepperoncini, cherry tomato, kalamata olives, sliced red onion, roasted pepper vinaigrette

boneless Buffalo wings | mild buffalo sauce, celery & carrot sticks, ranch dressing

HOT FROM THE OVEN FLATBREADS

BBQ flat iron steak | sliced sirloin steak, house made BBQ sauce, mozzarella cheese, caramelized onion

the Margherita | basil pesto, fresh buffalo mozzarella, sliced cherry tomato, fresh basil

the classic | pepperoni, crumbled sausage, mozzarella cheese, marinara

grated parmesan cheese, red chili flakes, oregano
(gluten friendly & vegan available upon request)

DESSERTS

fresh fruit tarts

cannolis

orange amaretto cookies

SCOTTSDALE CANTINA

72 per person

SALAD

southwest Caesar | crisp romaine, New Mexico chile croutons, shaved parmesan cheese, marinated cherry tomatoes, ancho-citrus ranch dressing

BUILD YOUR OWN BOWL

sautéed achiote chicken

chile & citrus beef carne asada

southwest vegetable sauté | red pepper, onion, zucchini, squash, tofu

cilantro lime rice

cumin-spiced black beans

roasted corn

queso fundido with corn tortilla chips | shredded Monterey Jack & cheddar cheeses, sour cream, guacamole, pico de gallo, salsa verde

DESSERTS

mini tres leches cakes

Mexican wedding cookies

caramel flan



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STATE 48 COOKOUT

73 per person

SALAD

chopped romaine, tomato, cucumber, carrot, herb vinaigrette & house ranch dressing

fingerling potato salad | celery, applewood smoked bacon, chives

Persian cucumber salad | red onion, fresh dill, crumbled feta, rice wine vinaigrette

ENTRÉE

chargrilled hamburgers | brioche bun

beyond vegan burger | butter lettuce "bun"

all-beef hot dogs | brioche bun

BBQ grilled chicken breasts | butter lettuce, tomato, sliced sweet onion, pickles, mustard, mayonnaise, ketchup, American cheese & Swiss cheese

ACCOMPANIMENTS

brown sugar baked beans

street corn casserole

DESSERTS

blueberry streusel bars

apple tarts

double chocolate chip cookies

VALLEY MEDITERRANEAN

75 per person

SOUP & SALAD

Mediterranean vegetable soup (v)(gf)

Greek salad | chopped romaine, Roma tomato, Persian cucumber, red onion, feta cheese, kalamata olives, herb vinaigrette

quinoa tabbouleh salad | parsley, mint, tomato, green onion

ENTRÉE

lemon rosemary chicken | marinated artichoke, capers, fresh parsley

baked halibut | golden raisins, kalamata olives, tomatoes

eggplant stew | roasted eggplant, garbanzo beans, tomato, sautéed tofu

ACCOMPANIMENTS

rice pilaf | fresh herbs, pine nuts

roasted sweet potatoes

DESSERTS

baklava

lemon Napoleons

chocolate opera cake



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SEDONA TRAILS

73 per person

SALAD

harvest salad | tomatoes, walnuts, apple cider vinaigrette

roasted vegetable & quinoa salad | cauliflower, Brussels sprouts, avocado, dried cranberry, pumpkin seeds, herb vinaigrette

ENTRÉES

lemon thyme salmon | oven roasted spaghetti squash, herb cream sauce

herb roasted chicken | grain mustard demi-glace

vegetarian mushroom bourguignon | slow roasted mushrooms, pearl onion, red wine herb sauce

ACCOMPANIMENTS

Yukon gold mashed potatoes

roasted seasonal vegetables

rustic rolls and butter

DESSERTS

carrot cake

chocolate mousse tart

OLD TOWN ITALIAN

72 per person

SOUP & SALAD

vegetable minestrone soup | beans, tomato, herbs

classic Caesar salad | fresh chopped romaine, aged parmesan, herb croutons, Caesar dressing

Mediterranean Caprese Salad | arugula, fresh mozzarella, heirloom tomato, marinated artichokes, roasted red peppers, kalamata olives, white beans

ENTRÉES

chicken piccata | lemon caper sauce

pasta primavera | penne, seasonal vegetables, light garlic & olive oil sauce

spicy sausage & peppers | Italian sausage, peppers, onions, tomato basil pomodoro

ACCOMPANIMENTS

roasted broccolini | lemon & parmesan

warm garlic knots

DESSERTS

tiramisu

eclairs

raspberry almond financiers



Lunch Buffets

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PARADISE VALLEY MARKET | 74 per person

SALAD

garden salad | crisp greens, carrot, cucumber, shaved radish, cherry tomato, ranch & balsamic vinaigrette dressings

Greek pasta salad | tri-colored rotini, cherry tomato, black olive, cucumber, red onion, feta cheese, Italian herb dressing

fresh broccoli slaw | red cabbage, carrots, dried cranberries, sunflower seeds, apple cider vinaigrette

ACCOMPANIMENTS

housemade potato chips

DESSERTS

almond coconut squares

mango cream puffs

berry tarts

BUILD YOUR OWN SANDWICH

breads | assorted kaiser rolls, artisan

deli meats & cheeses | mesquite smoked turkey, Black Forest ham, roast beef, cheddar, swiss & pepperjack cheese

tuna salad | albacore tuna, celery, red onion, fresh herbs

mashed chickpea salad | celery, vegan mayo, pickle

accompaniments | sliced tomatoes, red onion, pickles, green leaf lettuce

condiments | gourmet mustards, sundried tomato aioli, mayonnaise, horseradish cream

AZ FACT

The Grand Canyon National Park is one of the Seven Natural Wonders of the World, and the only one located within the United States!



Grab 'N Go

Prices are subject to 26% service charge and 8.8% state sales tax. All menus and prices are subject to change.
Groups under 25 please select 2 options.

BOXED LUNCH | 60 per person

All lunches include individual bag of chips, whole fruit, DoubleTree chocolate chip cookie, condiments & bottled water

Please Select Up to Three *Groups under 25, please select 2 options*

Black Forest ham
swiss cheese, tomato, bibb lettuce, focaccia

Italian sub
Black Forest ham, Genoa salami, mortadella, provolone cheese, sundried tomato spread, shredded lettuce, Milano roll

peppered roast beef
cheddar, creamy horseradish, lettuce, tomato, caramelized onion, brioche bun

grilled vegetable wrap
grilled zucchini, yellow squash, portobello mushroom, avocado, roasted tomato, sundried tomato hummus

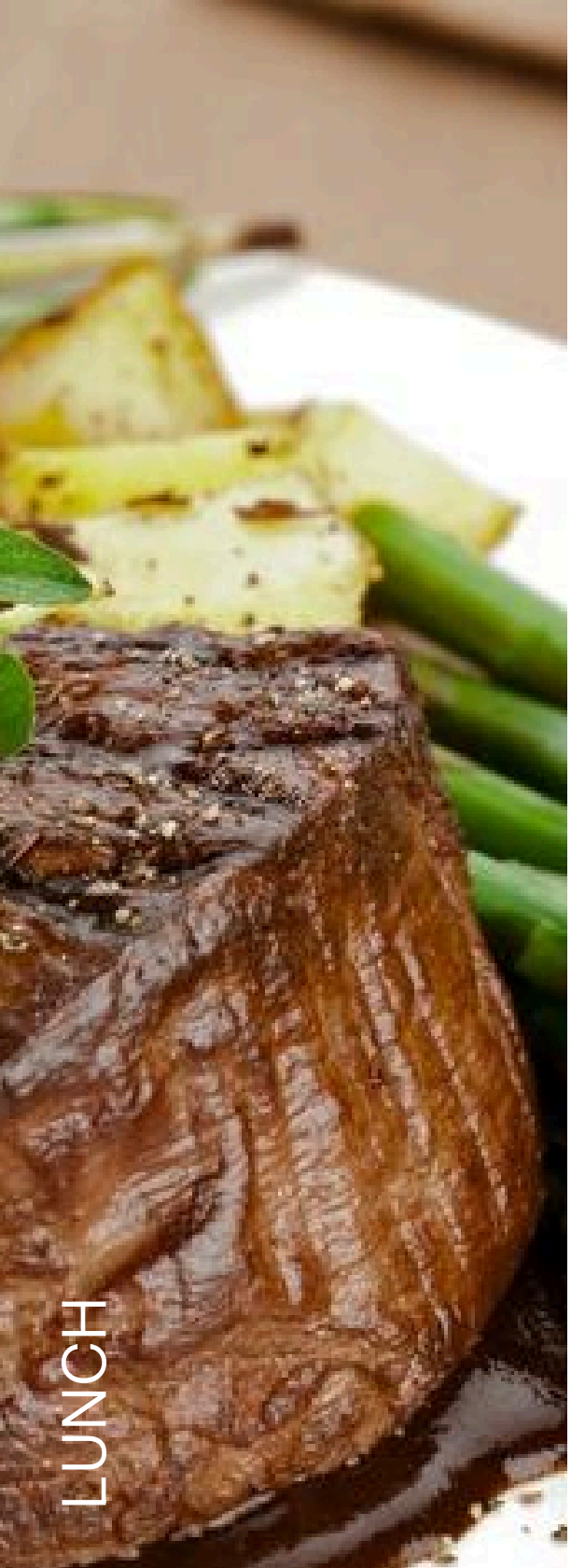
roasted turkey BLT
shaved turkey, applewood smoked bacon, butter lettuce, sliced tomato, provolone cheese, croissant

quinoa salad
roasted corn, black beans, roasted red pepper, pico de gallo, corn tortilla strips, chipotle ranch

GRAB 'N GO BEVERAGE ENHANCEMENTS

assorted Coca Cola sodas | 7 each
assorted flavored sparkling waters | 8 each
bottled sports drinks | 8 each
bottled Vitamin Waters | 8 each
bottled Starbucks cold coffees | 10 each

AZ FACT
Arizona ranks amongst the top producers of lemons and tangerines in the United States. The state's orchards contribute substantially to the nation's supply.



Plated Lunch

Includes Warm Rustic Rolls and Sweet Butter, Freshly Brewed Iced Tea & Water. Regular & Decaffeinated Coffee, Selection of Hot Teas available upon request. Based on 60 minutes of service. Prices are subject to 26% service charge and 8.8% state sales tax. All menus and prices are subject to change.

Please Select One Salad, One Entrée & One Dessert

SALADS

traditional Caesar
crisp romaine, shredded parmesan, herb croutons, tangy Caesar dressing

spinach salad
strawberries, glazed pecans, gorgonzola cheese, honey balsamic vinaigrette

frisée, endive & arugula salad
shaved red onion, toasted almonds, tomato, feta cheese, honey-lime vinaigrette

harvest salad
cherry tomatoes, dried apples, toasted walnuts, apple cider vinaigrette

ENTRÉES

Chicken Milanese
lemon caper cream sauce, parmesan crusted chicken, Yukon gold mashed potatoes, asparagus
68 per person

seared lemon thyme salmon
lemon dill beurre blanc, wild rice, tri-colored baby carrots
70 per person

ranch chicken breast
ranch cream sauce, tomatillo rice, broccolini, pico de gallo
68 per person

prime flat iron steak
beer molasses, garlic mashed potatoes, broccolini, charred tomato
78 per person

potato chip-crusted cod
mustard-dill cream, parmesan herb orzo, haricot verts
70 per person

petite filet mignon
red wine shallot reduction, Boursin cheese gratin, asparagus, demi-glace
82 per person

DESSERTS

red velvet cake

coconut custard cake

mixed berry streusel tart

chocolate flourless cake

DoubleTree chocolate chip cookie cheesecake



Receptions



RECEPTIONS

Hors d'oeuvres

All Hors d' Oeuvres require a minimum order of 5 dozen per item, Chef's choice under 5 dozen. Prices are subject to 26% service charge and 8.8% state sales tax. All menus and prices are subject to change.

CHILLED | 100 per dozen

southwest chicken on masa cake

chipotle chicken wonton cone | jalapeño cream

teriyaki chicken on rice cracker

southwest beef | chipotle aioli

roast beef roulade on marble rye

roasted vegetable tower on parmesan crisp

tomato mozzarella bruschetta stack

vegan eggplant tapenade on gluten-friendly toast point

mini antipasto skewer

beef tenderloin on polenta cake

TOASTED | 100 per dozen

tandoori chicken satay | spicy peanut sauce

cashew chicken spring rolls | soy sauce

mini chicken or beef burritos | salsa fresca

chipotle steak churrasco skewers

vegan vegetable samosas

beef wellington | creamy horseradish

vegetable wellington

four cheese arancini | tomato-basil sauce

southwest beef tortilla crisp | sour cream

spinach & artichoke tortilla crisp

CHILLED | 110 per dozen

shrimp with candied pineapple

smoked salmon & fennel blini

sesame ahi spring roll cone

lobster on blue corn cake

beef tenderloin on sourdough with enoki mushrooms

TOASTED | 110 per dozen

cajun pecan shrimp | sweet garlic chili sauce

bacon wrapped sea scallops | maple syrup glaze

Dungeness crab cakes | roasted pepper aioli

mini coconut lobster langostino | Thai chili sauce

bacon wrapped short rib skewer

AZ FACT

Arizona was the first state to declare official state neckwear: the bolo tie!



RECEPTIONS

Displays

Reception stations are served for a maximum of 90 minutes of continuous service and must be ordered for all attendees. Minimum of 25 persons per order. Prices are subject to 26% service charge and 8.8% state sales tax. All menus and prices are subject to change.

FARMERS MARKET CRUDITÉ

seasonal vegetables | broccoli, cauliflower, baby carrots, celery, cucumbers, cherry tomato, red peppers, spinach artichoke dip, hummus, ranch dip

24 per person

GRILLED VEGGIES

marinated grilled vegetables | zucchini, yellow squash, asparagus, roasted peppers & portobello mushrooms, olive oil & balsamic glaze

25 per person

CHILLED SEAFOOD

(3) jumbo shrimp, (2) fresh shucked oysters, (1) snow crab claw, cocktail sauce, horseradish, lemon wedges

50 per person

ANTIPASTI BOARD

marinated grilled vegetables, artichoke hearts, garlic marinated olives, pickled vegetables, assorted cheeses & cured meats, lavosh, crostini, assorted artisan breads

30 per person

ARTISANAL CHEESE

imported & domestic cheeses, red grapes, dried fruits, sliced baguettes, lavosh, assorted crackers

27 per person

CAPRESE SALAD DISPLAY

sliced heirloom tomatoes, fresh mozzarella, olive oil, balsamic, fresh basil

25 per person



RECEPTIONS

Stations

Reception stations are served for a maximum of 90 minutes of continuous service and must be ordered for all attendees. Minimum of 25 persons per order. Prices are subject to 26% service charge and 8.8% state sales tax. All menus and prices are subject to change. Stations are self-serve.

STREET TACOS

machaca beef & green chile chicken
soft flour & corn tortillas
shredded cheddar cheese
shredded cabbage, lime wedges, roasted salsa,
fresh tomatoes, house made guacamole

36 per person

SUSHI STATION

assortment of rolls, sashimi, nigiri, maki,
wasabi, soy sauce, pickled ginger

130 per dozen | minimum 10 dozen

CHILLED SEAFOOD

(3) jumbo shrimp, (2) fresh shucked
oysters, (1) snow crab claw, cocktail sauce,
horseradish, lemon wedges

50 per person

MAC + CHEESE BAR

Proteins | chorizo sausage, braised short rib,
pulled pork, rock shrimp, crispy chicken bites
(choose 2)

Additional Toppings | sautéed mushrooms,
caramelized onions, bacon crumbles, roasted
broccoli, chives, jalapeño, shredded cheddar,
buffalo sauce, sriracha

36 per person

lobster, crab | 20 additional per person

COFFEE & DESSERT

chef's selection of mini desserts
fresh brewed regular & decaffeinated coffee,
hot tea, assorted creamers, cinnamon sticks,
nutmeg, dark & white sugar cubes, candied
citrus zest, shaved chocolate, rock candy
sticks, flavored syrups, fresh whipped cream

38 per person



Action Stations

Stations are limited to 90 minutes of continuous service and must be ordered for all attendees. Minimum of 25 persons per order. Stations require an attendant fee of $200.00 each, based on one attendant per 100 people. Prices are subject to 26% service charge and 8.8% state sales tax. All menus and prices are subject to change.

SLIDERS! SLIDERS! SLIDERS!

grilled angus beef patty | cheddar cheese, house made pickles, ketchup

BBQ pork | slow cooked pork, tangy BBQ sauce, cabbage slaw

southwest turkey | seasoned turkey patty, pepper jack cheese, chipotle mayo

veggie | grilled portobello mushroom, roasted red pepper, pesto aioli

40 per person | chef attendant required
**Location restrictions may apply*

QUESADILLA STATION

flour tortillas, corn tortillas (gf)

achiote marinated chicken

marinated carne asada

roasted vegetables | peppers, onions, mushrooms, zucchini

queso fresco, Monterey Jack, tomatoes, cilantro, sour cream, pico de gallo, roasted tomato salsa, house made guacamole

35 per person | chef attendant required
**Location restrictions may apply*

AZ FACT

"Quesadilla" means little cheesy thing. They were traditionally made with corn tortillas and Oaxaca cheese cooked on a comal (flat griddle).

TORTILLA PIZZA

garlic tomato basil sauce, pesto sauce, mozzarella cheese, goat cheese, oven dried tomatoes, mushrooms, caramelized onions, pepperoncini, pepperoni, sausage, house brined chicken

35 per person | chef attendant required
**Location restrictions may apply*

PASTA PARTY

Pasta | Choose Two

gemelli, penne, orecchiette

Sauce | Choose Two

roasted tomato basil sauce, tomato vodka cream, alfredo sauce

Proteins | Choose Two

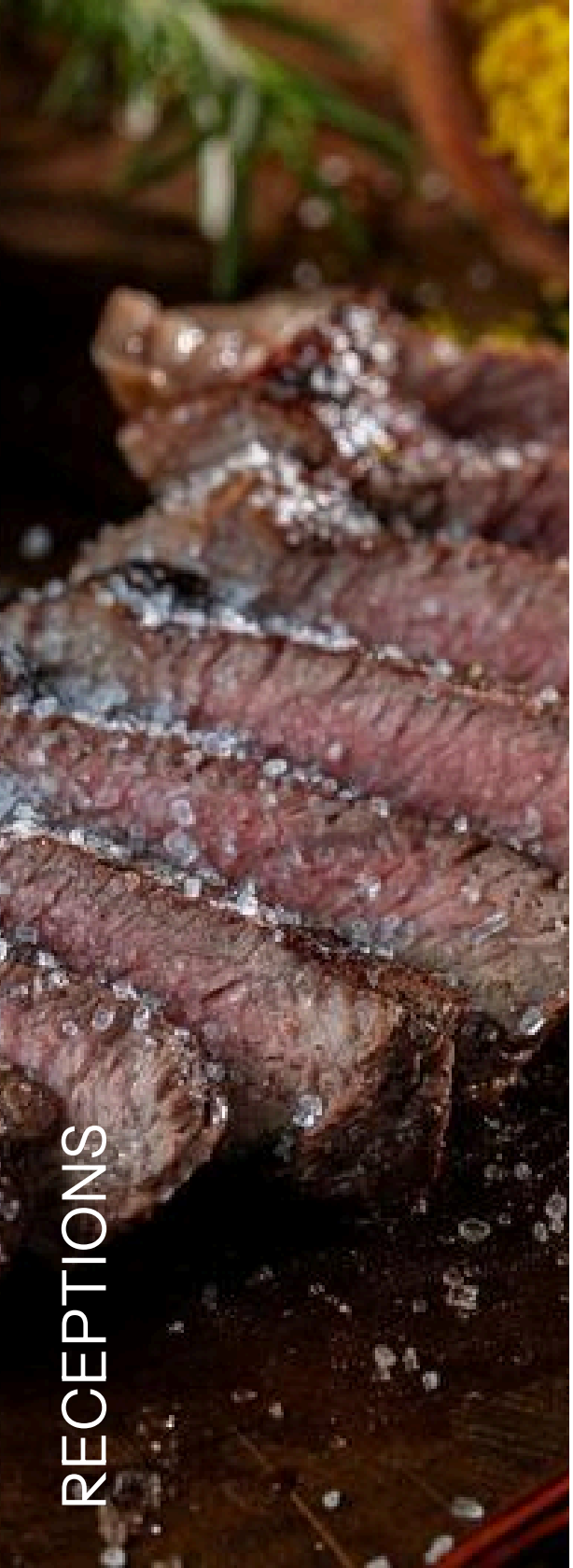
Italian sausage, rock shrimp, grilled chicken

36 per person | chef attendant required
**Location restrictions may apply*

ICE CREAM SUNDAE

vanilla, chocolate, strawberry, seasonal sorbet, sprinkles, fresh strawberries, DoubleTree cookie crumbles, M&Ms, nuts, cherries, chocolate syrup, caramel syrup, whipped cream

30 per person | attendant required



RECEPTIONS

Carving Stations

Stations are limited to 90 minutes of food service. Chef attendant required for each carved item at $200 each, based on one attendant per 75 people. Stations are meant to accompany a cocktail reception and are not to be used as a dinner. Prices are subject to 26% service charge and 8.8% state sales tax. All menus and prices are subject to change.

BAKED VIRGINIA HAM

assorted rolls
mango papaya chutney, stone ground mustard

525 each | serves 40

SALT + ROSEMARY CRUSTED RIBEYE

rustic rolls
horseradish cream, bordelaise sauce

800 each | serves 40

HERB ROASTED TURKEY BREAST

assorted rolls
homestyle turkey gravy, cranberry relish

500 each | serves 40

ROAST BARON OF BEEF

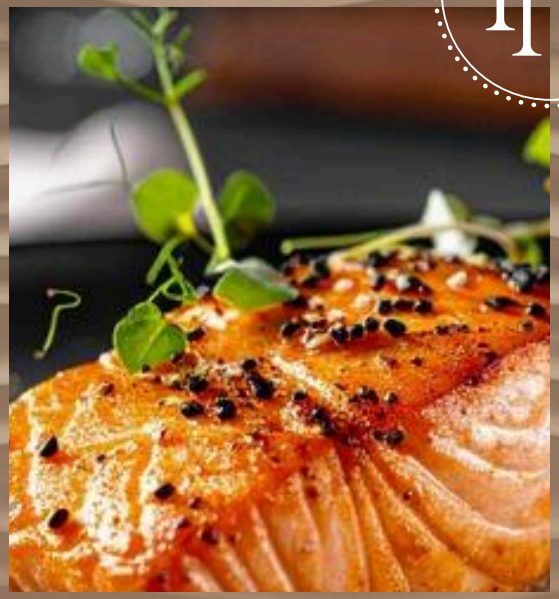
rustic rolls
horseradish cream, au jus

1250 each | serves 100

BEEF TENDERLOIN

petite dinner rolls
beer molasses sauce, wasabi horseradish, poblano demi-glace

950 each | serves 20



Dinner



Plated Dinner Salad

All plated dinners include assorted bread rolls with butter, iced tea, freshly brewed regular and decaffeinated coffee, and assorted hot tea. Minimum of 25 guests. Prices are subject to 26% service charge and 8.8% state sales tax. All menus and prices are subject to change. If multiple entrées are selected, then the price for all will be the same as the highest priced item.

Please Select One Salad

SALADS

wedge salad
baby iceberg lettuce, tomato, bacon, crumbled bleu cheese, cilantro ranch dressing, bleu cheese dressing

kale Caesar
mixed baby kale, shaved parmigiano, garlic croutons

spinach salad
fresh blueberries, Marcona almonds, crumbled goat cheese, balsamic vinaigrette

classic salad
artisan greens, teardrop tomatoes, Persian cucumber, candied walnuts, champagne vinaigrette

caprese salad
heirloom tomato, burrata cheese, basil pesto, balsamic reduction, micro greens



Plated Dinner Entrée

All plated dinners include assorted bread rolls with butter, freshly brewed regular and decaffeinated coffee, and assorted teas. Minimum of 25 guests. Prices are subject to 26% service charge and 8.8% state sales tax. All menus and prices are subject to change. If multiple entrées are selected, then the price for all will be the same as the highest priced item.

Please Select One Entrée

ENTRÉES

herb roasted chicken breast | ranch cream sauce
au gratin potato, haricot verts, pico de gallo
115 per person

achiote breast of chicken | cucumber mango relish
basmati rice, broccolini
115 per person

pan seared striped bass | lemon dill beurre blanc
jasmine rice, roasted zucchini, baby vegetables
120 per person

lemon thyme salmon | pesto cream
herb marinated salmon, wild rice, heirloom carrots
120 per person

prime cut flat iron steak | mushroom bordelaise
roasted fingerling potatoes, broccolini, oven roasted Roma tomato
128 per person

braised beef short rib | cabernet reduction
roasted garlic risotto, haricot vert, cippolini onion
130 per person

filet mignon | port wine sauce
caramelized onion mashed potatoes, asparagus, baby heirloom carrots
140 per person

DUETS

petite filet mignon | red wine demi-glace
grilled prawns | lemon beurre blanc
truffle Yukon gold potato purée, asparagus, heirloom carrots
150 per person

petit filet mignon | port wine demi
herb crusted salmon | saffron beurre blanc
lemon parmesan risotto, baby carrots, broccolini
150 per person

herb breast of chicken + sea bass | lemon Dijon demi-glace
mac & cheese au gratin, baby vegetables
135 per person

SPECIAL DIETARY| 95 per person

stuffed poblano pepper GF
wild rice, mozzarella cheese, cilantro, onion, tomato, tomatillo sauce
**vegan available without cheese*

grilled vegetable stack GF | Vn
seasonal vegetables, rice, potato or pasta accompaniment, balsamic reduction

seared tofu GF | Vn
rice noodle, cucumber, edamame, peanut sauce

ravioli di portobello V
sun dried tomato sauce



Plated Dinner Desserts

All plated dinners include assorted bread rolls with butter, iced tea, freshly brewed regular and decaffeinated coffee, and assorted hot tea. Minimum of 25 guests. Prices are subject to 26% service charge and 8.8% state sales tax. All menus and prices are subject to change. If multiple entrées are selected, then the price for all will be the same as the highest priced item.

Please Select One Dessert

DESSERTS

DoubleTree chocolate chip cookie cheesecake
caramel sauce, whipped cream & fresh strawberry

chocolate flourless cake GF
fresh lemon-scented blueberries

vanilla bean crème brûlée
fresh berries

cherry tart
white chocolate sauce, Luxardo cherry purée

dessert trio
mini cheesecake, raspberry butter cream squares, chocolate decadence

AZ FACT

Grand Canyon sweet onions are grown in the high desert. These onions are known for their mild, sweet flavor and are used in everything from salsas to grilled dishes.



DINNER

Dinner Buffets

Includes warm rustic rolls and sweet butter, fresh brewed iced tea, regular and decaffeinated coffee, and selection of hot teas. Based on 90 minutes of service. Buffets under 25 guests, please add $10.00 per person surcharge. Prices are subject to 26% service charge and 8.8% state sales tax. All menus and prices are subject to change.

TASTE OF TUSCANY

150 per person

STARTERS

Tuscan white bean & arugula salad | cherry tomatoes, toasted pine nuts, shaved parmigiana, lemon vinaigrette

Italian chopped salad | hearts of romaine, vine ripe tomatoes, cucumbers, red onion, kalamata olives, pepperoncini, salami, perlini mozzarella, Italian vinaigrette

focaccia, ciabatta, olive oil, balsamic, chili flakes

ENTRÉES

chicken saltimbocca | prosciutto & fresh sage sautéed in a rich white wine pan sauce

chianti braised beef short rib | tender beef short ribs slow cooked in a robust chianti wine sauce

Tuscan herb halibut | roasted tomato, asparagus, artichoke hearts, shiitake mushrooms, lemon garlic butter sauce

ACCOMPANIMENTS

rigatoni pomodoro, fresh basil

garlic roasted Brussels sprouts, balsamic glaze

DESSERTS

tiramisu cups, cappuccino cheesecake, Napoleons

DESERT FIESTA

148 per person

STARTERS

Southwest tortilla soup | grilled chicken, bell peppers, roasted corn, crispy tortillas, sour cream, cilantro

Mexicali Caesar salad | chopped romaine, tomato, pickled red onion, cotija cheese, black beans, chili-spiced croutons, chipotle lime dressing

Mexican street corn salad | fresh corn, queso fresca, fresh lime, smoked paprika, cilantro

ENTRÉES

pollo asada | charred achiote chicken thigh, carrot & onion escabeche

shrimp a la Diabla | tangy tomato, chili sauce

mojo marinated skirt steak | cilantro lime chimichurri

ACCOMPANIMENTS

chili relleno casserole

steamed white rice

jalapeño cornbread muffin

DESSERTS

petit tres leche cake



Dinner Buffets

Includes warm rustic rolls and sweet butter, freshly brewed iced tea, regular and decaffeinated coffee, and selection of hot teas. Based on 90 minutes of service. Buffets under 25 guests, please add $10.00 per person surcharge. Prices are subject to 26% service charge and 8.8% state sales tax. All menus and prices are subject to change.

THE CLASSIC

155 per person

STARTERS

soup of the season

the classic salad bar | chopped romaine, arugula & mixed greens, cucumbers, cherry tomatoes, carrots, red onion, peppers, bacon crumbles, chopped eggs, chickpeas, feta, crumbled blue cheese, croutons, sunflower seeds, dried cranberries, classic ranch & Italian vinaigrette

rustic rolls and butter

ENTRÉES

bordeaux braised beef short ribs | red wine-braised boneless beef short rib, polenta cake

herb roasted chicken | creamy goat cheese, sautéed spinach, shiitake mushrooms, herb pan sauce

blackened salmon | edamame, tomato, roasted corn relish

ACCOMPANIMENTS

garlic whipped potatoes

roasted vegetables of the season

apricot honey-glazed carrots

DESSERTS

DoubleTree chocolate chip cookie cheesecake

flourless chocolate cake

lemon meringue tarts

COWBOY ROUNDUP

155 per person

STARTERS

chuck wagon salad | chopped romaine, heirloom tomatoes, cucumbers, roasted corn, bacon crumbles, shredded colby jack, chipotle ranch dressing

cowboy slaw | shredded cabbage, peppers, cucumbers, jicama, sweet and tangy dressing

Texas cornbread, local honey butter

ENTRÉES

dry rubbed flat iron steak | cowboy sauce

ancho-marinated BBQ chicken breast | beer molasses sauce

pork burnt ends | Dr. Pepper barbecue sauce, grilled green onion

ACCOMPANIMENTS

loaded twice baked potatoes | bacon, cheddar cheese, green onions, sour cream

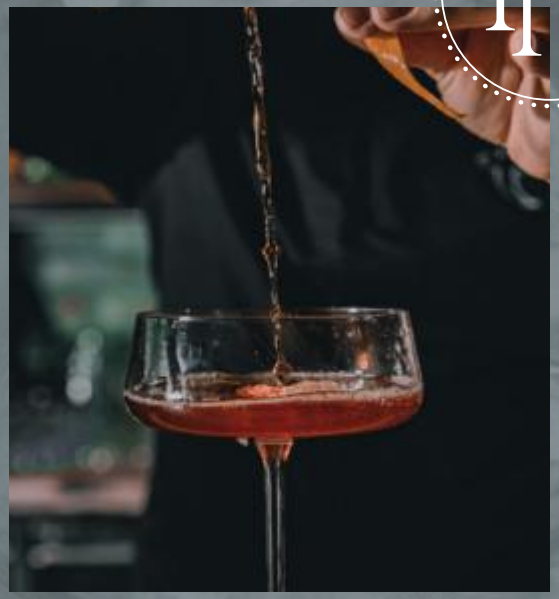
char-grilled asparagus, yellow squash & eggplant with balsamic glaze

DESSERTS

chocolate bread pudding à l'Anglaise

apple tarts with cinnamon streusel

angel food cake with mixed berries & whipped cream



Bars



Hosted Bar

Hosted Bars require one bartender per 100 guests at $250 + tax for up to 5 hours. Charged per drink based on consumption. Cash Bar prices include tax and service charge. Each cash bar requires a $500 minimum spend per event.

BRANDS

PRESTIGE POUR

vodka | Grey Goose
gin | Hendricks
rum | Kracken
mezcal | Illegal
tequila | Ocho Plata
whiskey | Angels Envy
bourbon | Woodford Reserve
scotch | Johnnie Walker Red

DISTINCT SELECTION

vodka | Tito's Handmade (gf)
gin | Bombay Sapphire
rum | Diplomático Planas
tequila | Cazadores Reposado
tequila | Patrón Silver
whiskey | Crown Royal
bourbon | Bulleit
scotch | Dewars

CLASSIC COLLECTION

vodka | New Amsterdam
gin | New Amsterdam
rum | Bacardi Superior
tequila | Jose Cuervo Traditional
whiskey | Jim Beam
bourbon | Maker's Mark
scotch | J&B

BEER

LOCAL CRAFT

Scottsdale Blonde
Four Peaks Kilt Lifter
Hazy IPA

OTHER

White Claw Seltzer
High Noon

DOMESTIC

Coors Light
Michelob Ultra
Miller Lite

IMPORTED

Corona
Stella Artois

AZ FACT

The prickly pear cactus produces a vibrant fruit used in prickly pear margaritas – a signature AZ drink!

BAR OPTIONS

HOSTED BAR

prestige | 17 per drink
distinct | 15 per drink
classic | 14 per drink
house wine |14 per glass
local & imported beer | 11 per drink
hard cider / seltzers | 11 per drink
domestic beer | 10 per drink

CASH BAR

prestige | 18 per drink
distinct | 16 per drink
classic | 15 per drink
house wine |15 per glass
local & imported beer | 12 per drink
hard cider / seltzers | 12 per drink
domestic beer | 11 per drink



Wine List

Prices are subject to 26% service charge and 8.8% state sales tax.
All menus and prices are subject to change.

WHITES

Canyon Road chardonnay | 58 per bottle
Eos sauvignon blanc | 60 per bottle
Altavilla pinot grigio | 60 per bottle
Butter chardonnay | 64 per bottle
Ferrari Carrano sauvignon blanc | 64 per bottle
Ferrari Carrano pinot grigio | 64 per bottle
Kendall Jackson chardonnay | 65 per bottle
Sonoma Cutrer chardonnay | 72 per bottle
Santa Margherita pinot grigio | 73 per bottle
Jordan chardonnay | 82 per bottle

REDS

Canyon Road cabernet | 58 per bottle
Robert Mondavi Reserve merlot | 60 per bottle
Eos pinot noir | 60 per bottle
Butter cabernet | 64 per bottle
J Lohr merlot | 68 per bottle
Unshackled red blend | 68 per bottle
Justin cabernet | 70 per bottle
Argyle pinot noir | 72 per bottle
Louis Martini cabernet | 85 per bottle

BUBBLES

Wycliff Sparkling | 58 per bottle
La Marca Prosecco | 68 per bottle



Things to know





Things to know

MENU SELECTION & PRICES

Our professional and creative events team will assist you in planning all aspects of your meeting to include setup, menus, room list, etc. We do ask that your final menu selections be submitted no later than 4 weeks prior to the event. All prices listed herein are valid through December 31, 2026 and are subject to a 26% gratuity & 8.8% state tax. For bookings beyond December 31, 2026, please add 5% per year increase as a standard guideline. Menu prices are subject to change.

FOOD & BEVERAGE

Ranch House Scottsdale Resort is the only licensed authority to sell, serve, or distribute any food and 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. Due to health regulations and quality concerns, items from buffets cannot be served during mid morning, afternoon, or evening breaks/events.

PLATED ENTRÉE PROCESS

Maximum of 4 entrées to be selected for plated dinners to include one vegetarian option. Menu selections for starters and dessert must be the same for all guests in attendance. Client is responsible to provide entrée cards designating each guest's entrée choice, which the Resort can provide at $5 each. Client is responsible for paying for additional meals if initial guarantee for any entrée is exceeded.

ALCOHOL

The Arizona State Liquor Commission regulates the sale and service of alcoholic beverages. Ranch House Scottsdale Resort is the only licensed authority to sell and 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 6 am through 2 am Monday through Sunday.

EXPECTED ATTENDANCE & FINAL GUARANTEES

Estimated attendance numbers for your events must be submitted by noon, local time, ten (10) business days prior to the first scheduled event. Final guarantees are due by noon, local time, three (3) business days prior to the first scheduled event and cannot be reduced after this time. The client is responsible to pay for the final guaranteed amount and any overage served. The hotel will prepare food based on the final guarantee plus 3%. Special dietary meal requests should be discussed with your Event Manager when you place your guarantee. Last minute requests will be honored based on availability.