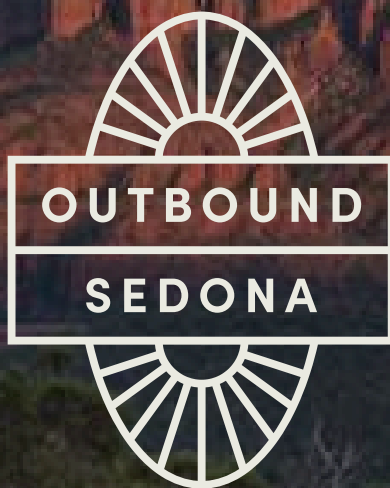




Catering Menu



Breakfast

Breakfast Buffets

All Breakfasts Include Orange Juice, Freshly Brewed Coffee & Hot Tea Offerings

TRAILHEAD CONTINENTAL | \$36

seasonal fruit (V, GF) | house pastries (V) | arizona honey butter | fresh preserves

CATHEDRAL ROCK ON THE GO | \$42

sliced seasonal melon (V, GF) | bacon, egg & cheese breakfast burritos | greek yogurt | house granola | berries (V, GF)

SEDONA SUNRISE EXPEDITION | \$49

minted citrus & melon (V, GF) | scrambled cage-free eggs (GF) | skillet breakfast potatoes (V, GF) | applewood smoked bacon & sausage (GF) | chef's selections of sweet or savory pastries | sage honey butter (V)

BAGEL BAR | \$40

seasonal | fruit selection of bagels | cream cheese | jelly | butter | country scrambled eggs applewood bacon | lox | capers | red onions

All prices per person for up to 90 minutes of service time, additional time is \$10 per person. A \$12 per person upcharge will be added when the guarantee is less than 25 guests.



Brunch Offering

Red Rock Brunch Reception | \$75 per person

SEASONAL FRUIT (V, GF)

fresh sliced melon | citrus | pineapple | berries

MESQUITE HONEY PASTRIES

assorted croissants | muffins | sweet breads | whipped honey butter

SCRAMBLED EGGS

cage-free eggs | chives

GREEN CHILE POTATOES (V, GF)

roasted yukon potatoes | fire-roasted green chile | caramelized onion

HUEVOS RANCHEROS (V, GF)

corn tortilla | black beans | sunny-side egg | ranchero sauce
cotija cheese

PRICKLY PEAR FRENCH TOAST (V)

brioche | prickly pear syrup | toasted pecans | light powdered sugar

BLUE CORN PANCAKES (V)

blue corn pancakes | mesquite maple syrup | prickly pear compote
whipped honey butter

Breakfast Enhancements

Enhance your Continental or Breakfast Buffet with the Following A La Carte Items and Stations

SONORAN OMELET STATION | \$24

2 eggs cooked to order | roasted poblano | chorizo | native corn | cotija | spinach | tomato | avocado | green chile salsa

MESQUITE BREAKFAST CARVING STATION | \$24

mesquite turkey breast or agave glazed ham

NATIVE CORN PANCAKE STATION | \$22

blue corn pancakes | mesquite maple syrup | prickly pear compote | whipped honey butter

Items are sold as enhancements only and are not to be sold individually.
50% of guarantee required. Priced per person.

Chef Attendant Required – \$175 per hour.



Elevated Additions

\$12 Per Person

BUTTERMILK PANCAKES

flavored: \$2 extra per person | chocolate chip, blueberry, or banana
maple & blueberry syrup | butter

FRENCH TOAST

maple & blueberry syrup | butter

YOGURT BAR

brown sugar | raisins | granola macerated berries | candied pecans
toast & bagels

ASSORTMENT OF BREADS & BAGELS

cream cheese | jelly | butter

BLUE CORN PANCAKES

maple syrup | butter | berries

BREAKFAST MEAT

applewood bacon | sausage links

SONORAN CHILAQUILES

BISCUITS & GRAVY

house biscuits | sausage gravy (vegetarian on request – must be for
whole group)

Items are sold as enhancements only and are not to be sold individually.
50% of guarantee required. Priced per person.
Chef Attendant Required – \$175 per hour.

Plated Breakfast

Includes Orange Juice, Freshly Brewed Coffee & Hot Tea
Pick 1-2 for Whole Group

OUTBOUND BREAKFAST | \$28

choices same for whole group

scrambled eggs with cheese and herbs | choice of: bacon or sausage | skillet potatoes | seasonal fruit | choice of: whole wheat or sourdough toast

BREAKFAST BURRITO | \$30

served with house made salsa and tortilla chips

scrambled eggs | bacon | sausage | potatoes | cheddar cheese

STEAK & EGGS | \$33

5oz grilled flat iron steak | scrambled eggs with herbs | skillet breakfast potatoes | seasonal fruit

CHIA SEED PUDDING | \$28

chia seed pudding | toasted coconut | blueberries | agave

PRICKLY PEAR YOGURT PARFAIT | \$28

greek yogurt | prickly pear puree | granola



Beverage Enhancements

Priced Per Person for 2 Hours

MIMOSA BAR | \$26

champagne | orange juice | prickly pear | passion fruit juice | fresh fruit garnish

BLOODY MARY BAR | \$35

vodka | house bloody mary mix | olives | pickled green beans | cornichons pickles |
celery | bacon | sea salt | tajin | lemon & lime



Adventure Boxed Breakfast

\$40 Per Person

Each box comes with self-serve coffee, individual yogurt, pastry/muffin, whole fruit, bottled water, tapatio packet, cutlery kit, napkin

SOUTHWEST BURRITO

scrambled eggs | sausage | bacon | potatoes | cheddar

SUNRISE CROISSANT

fried egg | bacon | garlic aioli

GARDEN BAGEL (V)

roasted beets | sprouts | pesto cream cheese

Themed Breaks

Themed Breaks

serves 25 people - priced per person

ALL DAY OR HALF DAY BEVERAGE STATION | 4HRS - \$23 / 8HRS - \$43

regular coffee | decaf | assorted hot tea (morning) or iced tea (afternoon) | assorted sodas | bottled water

SWEET TOOTH | \$18

fresh baked assorted cookies | brownies | whole & 2% milk

HEALTHY REFRESH | \$20

greek yogurt | house made granola | seasonal berries | local honey

HIT THE TRAIL | \$21

mini pretzels | assorted nuts | dried fruit | m&ms | assorted kettle chips

CHIPS & SALSA | \$20

house fried tortilla chips | queso | red & green salsa | guacamole

SOFT PRETZELS | \$15

brown mustard beer cheese jalapeño ranch

HUMMUS | \$18

pita bread | garden vegetables | garlic hummus | green goddess dressing

WHOLE FRUIT | \$40 DZ

GRANOLA BARS | \$6

BAG OF CHIPS | \$6

Stations are sold as priced per person for up to 90 minutes. Minimum 15 guests.
25% service charge and applicable tax apply.

Lunch

Lunch Buffets

Includes Freshly Brewed Regular and Decaffeinated Coffee,
Assorted Herbal and Traditional Teas

Bell Rock Deli Social | \$56 per person

CAESAR SALAD

focaccia croutons | shaved parmesan | anchovy dressing

PASTA SALAD

arugula pesto | olives | tomatoes | onions | olive oil | parmesan

PRESENTATION OF COLD CUTS

smoked turkey | black forest ham roast beef | grilled vegetables

TRIMMINGS

romaine | tomatoes | red onions | pepperoncini | dill pickles

CHEESE AND CONDIMENTS

swiss | white cheddar | american | provolone | dijon mustard | yellow mustard | mayonnaise

BREADS

sourdough | marble rye | hoagie flour | tortillas

SIDES

kettle chips | assorted cookies and brownies

Pricing per guest, based on 2 hours of service. Menus are to be purchased on a full attendance basis
Minimum of 30 guests, \$200 charge applies if under minimum.



Lunch Buffets

Includes Freshly Brewed Regular and Decaffeinated Coffee,
Assorted Herbal and Traditional Teas

Southwestern | \$55 per person

SOUTHWEST CHOPPED SALAD (V, GF)

romaine | black beans | charred corn | avocado | tomato | queso
fresco | cilantro lime dressing

FROM THE SKILLET

chicken tanga | barbacoa beef | fajita peppers & onions

ACCOMPANIMENTS

black beans | salsa | sour cream | guacamole | shredded cheese |
diced tomatoes cilantro | pickled jalapeños | shredded lettuce | warm
flour tortillas | crispy tostadas | mixed greens | refried beans | spanish
rice | chocolate filled churros

add shrimp: \$5 per person

Pricing per guest, based on 2 hours of service. Menus are to be purchased on a full attendance basis
Minimum of 30 guests, \$200 charge applies if under minimum.



Lunch Buffets

Includes Freshly Brewed Regular and Decaffeinated Coffee,
Assorted Herbal and Traditional Teas

The Italian Table | \$62 per person

VEGETABLE PANZANELLA

tomatoes | cucumbers | kalamata olives | crispy croutons |
basil | fresh mozzarella
red wine vinaigrette

CAESAR SALAD

house made croutons | shaved parmesan

BAKED ZITI

italian sausage | tomatoes | marinara | ricotta

CHICKEN PARMESAN

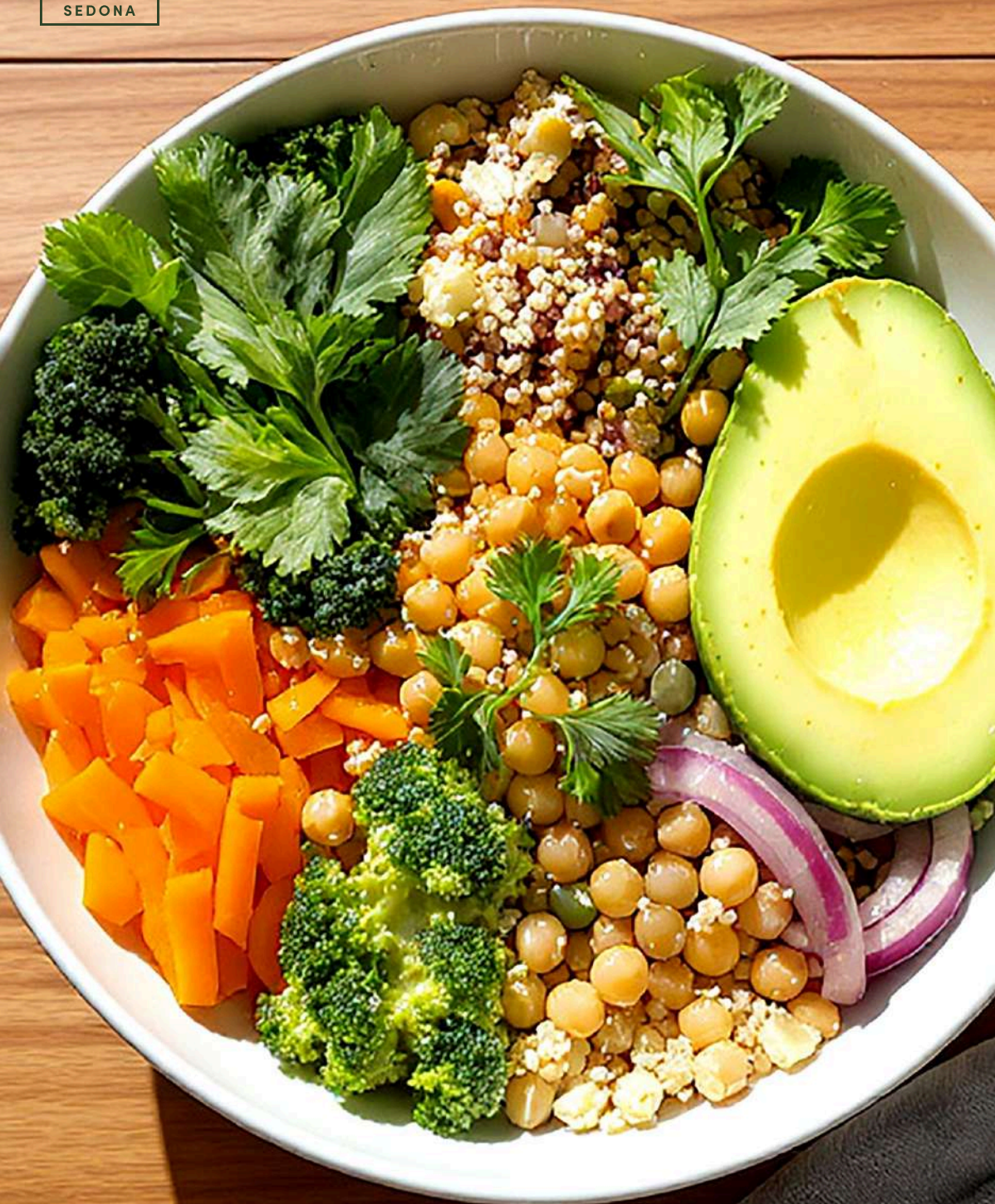
Lightly breaded chicken breast | house made marinara |
melted mozzarella

GRILLED SEASONAL VEGETABLES

olive oil | lemon butter

ALMOND AND CHOCOLATE BISCOTTI

Pricing per guest, based on 2 hours of service. Menus are to be purchased on a full attendance basis
Minimum of 30 guests, \$200 charge applies if under minimum.



Lunch Buffets

Includes Freshly Brewed Regular and Decaffeinated Coffee,
Assorted Herbal and Traditional Teas

Build-Your-Own Trail Bowl | \$55 per person

SALAD BAR

mixed greens | romaine | baby spinach

BASE

quinoa | farro | brown rice

TOPPINGS

charred corn | avocado | black beans | roasted poblano |
pepitas | pickled onion | radish | cucumber | sprouts | bacon
bits

PROTEIN

tofu | grilled chicken | seared salmon

DRESSINGS

cilantro lime | green goddess | soy ginger

FRUIT SALAD

berries | chantilly cream | mint

Pricing per guest, based on 2 hours of service. Menus are to be purchased on a full attendance basis
Minimum of 30 guests, \$200 charge applies if under minimum.



Lunch Buffets

Includes Freshly Brewed Regular and Decaffeinated Coffee,
Assorted Herbal and Traditional Teas

Baked Potato Bar | \$55 per person

CHEF'S CHILI

SEDONA GREENERY

mixed greens | tomatoes | cucumbers | red onions | carrots
balsamic vinaigrette | buttermilk ranch

GRILLED VEGETABLE SALAD

seasonal vegetables | mushrooms | green onions | basil
vinaigrette

SLOW-BAKED IDAHO POTATO

TOPPINGS

cheddar cheese | sour cream | steamed broccoli | green
onions | diced grilled chicken | bacon | ranch dressing

ASSORTED COOKIES & BROWNIES

Pricing per guest, based on 2 hours of service. Menus are to be purchased on a full attendance basis
Minimum of 30 guests, \$200 charge applies if under minimum.

Plated Lunch

Each item includes water, iced tea, lemonade, fresh baked cookies or tres leches

SOUTHWEST GRAIN BOWL | \$42

cilantro rice | black beans | roasted corn | avocado | grilled chicken | chipotle crema

ROAST BEEF & HORSERADISH | \$42

slow-roasted beef | white cheddar | crispy onions | arugula | horseradish aioli | toasted ciabatta | kettle chips

GRILLED CHICKEN PESTO PANINI | \$44

grilled chicken breast | basil pesto aioli | roasted tomatoes | provolone | spinach | ciabatta | kettle chips

ITALIAN MUFFULETTA | \$44

genoa salami | mortadella | ham | provolone | olive tapenade | roasted peppers | arugula focaccia | kettle chips

CAPRESE SANDWICH | \$42

fresh mozzarella | tomatoes | basil pesto | balsamic glaze | arugula | focaccia | kettle chips

TURKEY CLUB | \$43

roasted turkey | applewood bacon | Swiss cheese | lettuce | tomato | avocado | herb aioli toasted sourdough | kettle chips

Salads

Add chicken to any salad | \$10

Add salmon to any salad | \$14

CAESAR SALAD | \$32

romaine | house made croutons | shaved parmesan | caesar dressing

ROASTED BEET SALAD | \$34

roasted beets | arugula | goat cheese | pickled red onion | toasted pecans honey | vinaigrette

SEDONA GREENERY | \$34

spring mix | candied pecans | dried cranberries | crumbled goat cheese | thinly sliced red onion | cucumber | balsamic dressing

Boxed Lunch

\$42 per person

Each box comes with trail mix, whole fruit, fresh baked cookie, bottled water, cutlery kit, napkin

Exact quantities of each must be selected in advance

VEGETARIAN WRAP (V)

avocado | hummus | tomato | sprouts | red onion | spinach tortilla

TURKEY & SWISS SANDWICH

oven roasted turkey | lettuce | tomato | swiss | herb aioli | sourdough

HONEY HAM & GRUYERE SANDWICH

honey ham | gruyere | lettuce | tomato | dejonaise | marble rye

ROAST BEEF & CHEDDAR HOAGIE

roast beef | cheddar cheese | lettuce | tomato | horseradish aioli | sourdough

CHICKEN CROISSANT

grilled chicken | brie | arugula | pesto aioli | apples | croissant

Banquet

Displays

serves 25 people

CHARCUTERIE BOARD | \$650

assorted cured meats | rosemary roasted nuts | marinated olives |
pickled vegetables | fruit preserves | assorted crackers

ARTISAN CHEESE DISPLAY \$575

assorted domestic & imported cheeses | dried dates | dried figs | fresh
berries | grapes | assorted crackers | crostini & breads

FRESH FRUIT | \$325

assorted seasonal fruits | honey mint yogurt dip

SEAFOOD | \$850

jumbo shrimp | oysters | grilled mussels | seared scallops
citrus jalapeno cocktail sauce | lemon dill aioli

VEGETABLE CRUDITÉ | \$375

assorted fresh sliced vegetables | hummus | creamy herb dip

MINI TEA SANDWICHES \$425

Cucumber & dill | smoked turkey & brie | egg salad

Warm Canapés

priced per piece | minimum 2dz per item

ASIAN SHORT RIBS | \$10

ginger hoisin | cabbage slaw | sesame seed

BEEF SATAY | \$8

sweet chili sauce

CHICKEN SATAY | \$8

peanut sauce

MINI MEATBALLS | \$10

ground beef | red gravy | parmesan cheese

POTATO CROQUETTE | \$8

crispy prosciutto | garlic aioli | chives

CARAMELIZED ONION & MUSHROOM TARTLET | \$8

herb ricotta

COCONUT SHRIMP | \$10

sweet chili aioli

PARMESAN ARANCINI | \$8

kalamata olive tapenade | arrabbiata

LUMP CRAB CAKES | \$10

sliced cucumber | roasted red pepper remoulade

HOGS IN A BLANKET | \$10

andouille sausage | puff pastry | stout mustard

FALAFEL BITES | \$10

vegan tzatziki

Cold Canapés

priced per piece | minimum 2dz per item

CAPRESE SKEWER | \$8

tomato | basil | fresh mozzarella | balsamic

TOMATO BRUSCHETTA | \$8

crostini | basil | balsamic reduction

AHI POKE | \$10

avocado | sesame seeds | crispy chip | wonton

SMOKED SALMON | \$10

crostini | herb goat cheese | capers | fresh dill | lemon zest

MINI CHICKEN TINGA TOSTADAS | \$10

avocado crema | pickled onion | cilantro

WATERMELON & FETA SKEWERS | \$8

mint | chile-lime seasoning

HUMMUS CUCUMBER BITES | \$8

roasted red pepper | olive | herbs



Carving Stations

serves 25 people - priced per person

MESQUITE PRIME RIB | \$475

horseradish crema | ancho au jus | native corn rolls

NEW YORK STRIP | \$435

cognac peppercorn sauce | soft rolls

TENDERLOIN | \$435

red wine reduction | native corn rolls

CITRUS ROASTED TURKEY \$400

prickly pear gastrique

CEDAR PLANK SALMON | \$525

agave citrus glaze

PORK LOIN | \$450

cherry port demi-glace

Stations are sold as priced per person. Minimum 15 guests.

Full guarantee required. Chef Attendant Required, \$175 per hour. One Chef Attendant per 50 guests. 25% service charge and applicable tax apply.

A close-up, top-down view of a white ceramic plate. The plate is filled with sliced brisket, showing a dark, charred exterior and a pinkish-red interior. To the right of the meat are several green asparagus spears and some sautéed mushrooms. The plate is set on a dark, textured surface, possibly a wooden table.

Dinner Collection



DINNER BUFFETS

Tuscan Canyon Dinner | \$97 PER PERSON

GARLIC BREAD

BRUSCHETTA DUO (V)

eggplant tapenade with feta | roasted mushroom bruschetta with chives & goat cheese

GRILLED HEART OF ROMAINE SALAD

black pepper croutons | parmesan | garlic caesar dressing

PANZANELLA (V)

mixed greens | kalamata olives | cucumber | tomato
red onion | aged parmesan | balsamic vinaigrette

ROASTED SQUASH (V, VG, GF)

LEMON GRILLED ASPARAGUS (V, VG, GF)

CHICKEN PICATTA

garlic mash | lemon caper butter | white wine reduction

EGGPLANT PARMESAN (V)

penne pesto | layered mozzarella | basil tomato sauce

SPINACH & OLIVE PASTA (V)

spinach | kalamata olives | sun dried | capers
feta cheese | garlic oil

TRES LECHES CAKE



DINNER BUFFETS

Desert Harvest Feast Dinner | \$110 per person

CEVICHE (GF)

shrimp | red onion | avocado | cilantro | citrus

GUACAMOLE (V, GF)

salsa | chips

FIRE-ROASTED TOMATO & BURRATA SALAD (V, GF)

native corn | basil | desert honey

SOUTHWEST CHOPPED SALAD (GF)

romaine | black beans | charred corn | avocado
queso fresco | cilantro lime vinaigrette

MEXICAN RICE

REFRIED BEANS

MESQUITE GRILLED NEW YORK STRIP (GF)

Ancho red wine jus

CEDAR PLANK SALMON (GF)

Sonoran farro pilaf | Toasted Pepitas | Agave citrus glaze

CHURROS

chocolate sauce

CHEESECAKE

whipped cream | strawberry coulie



DINNER BUFFETS

High Desert Smokehouse Dinner | \$105 per person

ROASTED SWEET POTATO BITES (GF)

crispy bacon | fig balsamic

ELOTE ROASTED CORN (V, GF)

garlic butter mayo | cotija cheese | diced jalapenos | cilantro

CORNBREAD

GRILLED WATERMELON & ARUGULA SALAD (V, GF)

toasted pecans | balsamic reduction

BAKED BEANS (GF)

GARLIC MASHED POTATOES

JALAPENO COLE SLAW (V, VG, GF)

BAKED BEANS (GF)

ELOTE ROASTED CORN (V, GF)

garlic butter mayo | cotija cheese | diced jalapenos | cilantro

BABY BACK RIBS

coffee BBQ sauce

SLOW BRAISED BRISKET

charred pineapple salsa | kansas style BBQ sauce

HONEY BOURBON CHICKEN

sage white gravy

APPLE COBBLER

caramel drizzle

CHEESECAKE

whipped cream | strawberry coulie



DINNER BUFFETS

Sedona Sunrise | \$97 per person

EGG DROP SOUP

VEGETABLE SPRING ROLL (V, VG)

nam pla dipping sauce

CHOPPED SALAD (V)

cabbage | carrots | snow peas | tomato | cucumber | daikon
radish | creamy miso vinaigrette

MISO GLAZED EGGPLANT (V, VG)

GARLIC SESAME GREEN BEANS (V, VG)

SESAME CRUSTED WHITE FISH

jasmine rice | soy ginger sauce

KOREAN SHORT RIBS

roasted purple potatoes | scallion kalbi demi

GRILLED GINGER TERIYAKI CHICKEN

soba noodles | charred shishito peppers

MANGO STICKY RICE

BUTTER MOCHI



DINNER BUFFETS

Mediterranean Buffet | \$95 per person

LEBANESE LENTIL SOUP

cumin | labneh | herbs

ISRAELI SALAD

heirloom tomatoes | english cucumbers | bell peppers |
lemon juice | parsley | olive oil

COUSCOUS TABOULEH

couscous | feta | tomatoes | parsley | olives |
cucumbers | mint | red peppers | balsamic

SHAWARMA BAR

pita bread | soft lavash
grilled chicken | marinated lamb | falafel
tomatoes | cucumbers | lemons | red onions | lettuce
tzatziki | garlic lime aioli | labneh | tahini | harissa sauce

BAKLAVA

Chocolate and Original



Plated Dinner

Includes choice of 1 salad option, 2 entree options, 1 vegetable option, 1 starch option, and 1 desert option | \$150 per person

Salads

Select 1

HEART OF ROMAINE

red onion | black pepper croutons | parmesan | garlic caesar dressing

HEIRLOOM TOMATO & NATIVE CORN BURRATA

heirloom tomato | roasted native corn | basil | burrata
agave drizzle | aged balsamic

ROASTED BEET & BLOOD ORANGE (V, GF)

red & golden beets | blood orange | whipped feta | pistachio
desert honey vinaigrette

DESERT GREENS (V, GF)

arugula | citrus segments | goat cheese | candied pecans
prickly pear vinaigrette

SOUTHWEST CHOPPED SALAD (GF)

romaine | black beans | charred corn | avocado | tomato | queso fresco
cilantro lime dressing



Plated Dinner Cont.

Entrées

Select Two, Exact quantities of each must be selected in advance
3rd entrée option, extra \$10 per person

GRILLED RIBEYE (GF)

smoked garlic jus

BUTTER POACHED LOBSTER (GF)

herb compound butter

PRICKLY PEAR GLAZED SALMON (GF)

charred lemon butter sauce

PETITE FILET MIGNON (GF)

gorgonzola red wine demi glaze

SONORAN SHRIMP (GF)

fire-roasted tomato relish | green chile crema

GRILLED PORTOBELLO MUSHROOMS (V, VG, GF)

roasted poblano coulis

ROASTED PORK LOIN

apple chutney | dijon cream sauce

ACHIOTE AIRLINE CHICKEN

roasted poblano cream sauce



Plated Dinner Cont.

Vegetables

Select One

LEMON GRILLED ASPARAGUS

CHARRED BROCCOLI

ROASTED SEASONAL VEGETABLE
herb butter

CRISPY BRUSSELS SPROUTS
crispy bacon | parmesan

BALSAMIC GLAZED CARROTS

Starches

Select One

CREAMY POBLANO GRITS

ROASTED SWEET POTATO PUREE

ROASTED FINGERLING POTATOES

CITRIS ORZO

GARLIC MASH



Plated Dinner Cont.

Desserts

Select One for Buffet Style

PRICKLY PEAR CHEESECAKE (V)

classic baked cheesecake | prickly pear glaze | candied citrus zest

FLOURLESS CHOCOLATE TORTE (GF)

dark chocolate torte | light whipped cream | sea salt finish

TRES LECHES CAKE (V)

vanilla sponge | sweet milk soak | cinnamon cream

LEMON OLIVE OIL CAKE (V)

olive oil sponge | fresh berries | whipped cream

MEXICAN CHOCOLATE BROWNIE (V)

dark chocolate | cinnamon | espresso | powdered sugar finish

WARM CHOCOLATE CHIP COOKIE (V)

freshly baked cookie | vanilla ice cream

CLASSIC BROWNIE SUNDAE (V)

fudge brownie square | vanilla ice cream | chocolate sauce



Childrens Plated Dinner

Children's Entrées | \$27 per person

Served with choice of French Fries or Apple Slices

CRISPY CHICKEN TENDERS

hand-breaded chicken | ranch, honey mustard or ketchup sauce

GRILLED CHICKEN BREAST (GF)

lightly seasoned | served with natural jus

CLASSIC CHEESEBURGER

all-beef patty | american cheese | soft brioche bun

QUESADILLA

flour tortilla | cheese | salsa

BUTTER PASTA

spaghetti | butter | parmesan

A photograph of a table set for a reception. The table is covered with a white tablecloth. In the center is a tall, slender vase filled with a bouquet of white flowers, including roses and hydrangeas. Surrounding the vase are several clear glass tumblers and wine glasses. White folded napkins are placed on the table. The background is a blurred outdoor setting with greenery and a wooden railing.

Receptions

Reception Stations

Serves 25 people - priced per person

Select a minimum of two stations

SLIDER BAR | \$44

fresh burgers | pulled pork | fried chicken | soft rolls | sliced cheese |
condiments | fries

NACHO BAR | \$41

seasoned beef | shredded cheese | diced tomato | black beans | pickled
jalapeno | red onion | guacamole | salsa | sour cream | crispy tortilla chips

TATER TOT BAR | \$40

garlic aioli | buffalo sauce | bacon bits | green onions | sea salt | spice dust
blend | ketchup | queso blanco | ranch | blue cheese

CHICKEN WING BAR | \$48

classic buffalo | garlic parm | hot honey | lemon pepper | ranch | bleu cheese |
carrots | celery

DESSERT BAR | \$30

assorted cheesecakes | torts | cakes | chocolate sauce | caramel sauce |
blueberry compote | whipped cream

Reception Stations are not proportioned as entrees nor intended as stand-alone meals and require a minimum of 25 guests or more. Full guarantee required. Chef Attendant Required, \$175 per hour. One Chef Attendant per 50 guests. 25% service charge and applicable tax apply.

Beverage Stations

Beverage Stations

COFFEE/HOT TEA | \$85 PER URN

ICED TEA/LEMONADE | \$38 PER 3 GALLONS

ASSORTED SODAS | \$6 EA

ASSORTED SPARKLING WATER | \$7 EA

HOUSE MADE FRUIT INFUSED WATER | \$37 PER GALLON

ALL DAY OR HALF DAY BEVERAGE STATION | 4HRS - \$23 / 8HRS - \$43

regular coffee | decaf | assorted hot tea (morning) or iced tea (afternoon) | assorted sodas | bottled water

STANDARD | \$14 PER PERSON

tito's | new amsterdam gin | makers mark | crown royal | corazon blanco | ron rico rum | johnny walker red

DELUXE | \$16 PER PERSON

kettel one | beefeater | bulleit | crown royal | herradura silver | plantation 3 star rum | glenbar 12y

PREMIUM | \$18 PER PERSON

grey goose | bombay sapphire | buffalo trace | crown royal | don Julio Silver | diplomático planas rum | glenmorangie single malt

Beverage Stations are priced per gallon for up to 90 minutes unless otherwise noted. 25% service charge and applicable tax apply.

Bar Packages

Bar Packages

All prices listed per person

	Two Hours	Each Additional Hour
HOSTED BEER & WINE	\$30	\$12
HOSTED DELUXE BAR	\$45	\$14
HOSTED PREMIUM BAR	\$50	\$16
ULTRA BRAND BAR	\$55	\$18

Deluxe Brands

- VODKA — Platinum 10x
- GIN — New Amsterdam
- BOURBON — Benchmark
- TEQUILA — Corazon Blanco
- RUM — Ron Rico
- SCOTCH — Johnny Red

Premium Brands

- VODKA — Tito’s
- GIN — Beefeater
- BOURBON — Old Forrester 100 Proof
- TEQUILA — Herradura Silver
- RUM — Plantation 3 Star
- SCOTCH — Glenbar 12 Y

Ultra Brands

- VODKA — Grey Goose
- GIN — Bombay Sapphire
- BOURBON — Makers Mark
- TEQUILA — Don Julio Silver
- RUM — Diplomático Planas
- SCOTCH — Glenmorangie SM

Bar Packages priced per person for time noted in chart. Minimum 25 guests.
Bartender required at \$175. One bartender per 50 guests. 25% service charge and applicable tax apply.



[OUTBOUNDSEDONA.COM](https://outboundseдона.com)



Outbound Sedona is part of Outbound Hotels, a collection of lifestyle hotels and experiences in beautiful outdoor destinations. A place to come and disconnect so you can reconnect with what matters: Good times, good people, and all-around good vibes—just a stone's throw away from outdoor adventure and local culture. Other Outbound Hotels include the Virginian Lodge in Jackson, WY, Outbound Mammoth in Jackson Hole, CA, and upcoming properties Outbound Yosemite in Oakhurst, CA (opening in the Fall of 2026) and Outbound Park City in Park City, UT (opening in early 2027). Learn more at www.outboundhotels.com.