

# CATERING MENU

**GILA RIVER**<sup>®</sup>  
RESORTS & CASINOS

A stylized graphic element consisting of a horizontal line with a series of small, connected, upward-pointing peaks, resembling a mountain range or a decorative underline.

Wild Horse Pass  
Lone Butte  
Vee Quiva  
Santan Mountain

# GREETINGS



**KT THOMPSON**

Corporate Director of Event Services

Welcome to Gila River Resorts & Casinos!

On behalf of myself and our entire team, we are delighted to host you and your group. We are committed to providing an exceptional experience, ensuring every detail of your meetings and events is seamlessly executed. Think of us as the wind beneath your wings.

From the moment you arrive, our dedicated team is here to accommodate your needs—whether it's customizing your event space, curating personalized food and beverage options, or providing seamless support throughout your stay. Our goal is to exceed your expectations with outstanding service and meticulous attention to detail. We deliver this by our commitment to clear communication, flawless execution, and creating a welcoming atmosphere that inspires success.

We look forward to working with you and helping bring your vision to life!

Cheers,

KT

# MEET THE TEAM

## ZACHARY PARCO

Zachary has been crafting bold flavors and unforgettable dining experiences in Phoenix, Arizona, for over 20 years. His passion for cooking began in childhood, helping in the family kitchen, and has since evolved into a thriving career rooted in creativity and precision.

Now a key member of the culinary team at Gila River Resorts & Casino, Chef Parco is dedicated to delivering exceptional cuisine, emphasizing high-quality, locally sourced ingredients and innovative techniques. Beyond the kitchen, he stays active in the gym, believing that fitness fuels creativity. When not cooking or working out, he enjoys drawing and painting, channeling his artistic energy into both food and life.



**ZACHARY PARCO**  
Executive Banquet Chef

## TARA CASTRO

Tara is a dynamic event professional specializing in large scale, high-profile events and property buyouts. Tara has a passion for elevated and detail oriented programs. She enjoys putting the puzzles of event details together to ensure your overall experience at Gila River Resorts & Casinos is successful. With a background in event operations and a long history with our Enterprise, Tara will bring a strong logistic approach to managing your programs. Outside of work, Tara enjoys curating private events and vacations for friends and family, as creating experiences for others is truly more than a job – it is her passion.



**TARA CASTRO**  
Event Manager

# MEET THE TEAM

## ANNARAE STEELE

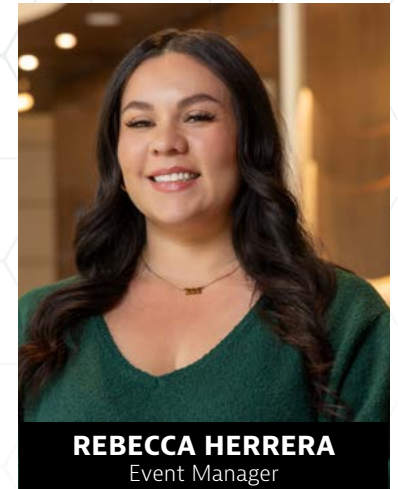
Annarae is a highly experienced, organized and detailed planner. She brings the perspective of having placed large conferences around the country as well as working "behind the desk" on both supplier and planner sides. She holds an accreditation as a CMP. She is a member of the Seneca Nation of Indians and specializes in Tribal Conferences & Meetings. Annarae will bring a creative energy to the process and enjoys finding ways to ensure guests have a memorable experience. Annarae enjoys collecting cookbooks and discovering new restaurants.



**ANNARAE STEELE**  
Event Manager

## REBECCA HERRERA

Rebecca is passionate about creating personalized experiences that will elevate your event and leave lasting impressions. With over 15 years in special events, a professional culinary education, and a true talent for event decor, she's ready to bring your vision to life. Outside of curating, Rebecca enjoys being off the grid exploring all the beauty Arizona has to offer.



**REBECCA HERRERA**  
Event Manager

## DAGNY PRETTY

Dagny is a dedicated event planner with a keen eye for precision, specializing in transforming clients' visions into remarkable and lasting experiences. With professional experience spanning from the Midwest to the West Coast, she has worked with both newly established luxury hotels and renowned resorts, managing events of various scales ranging from corporate functions to social gatherings. Her passion for the hospitality industry enhances her role as an event manager, contributing to an ever-evolving and dynamic environment. Outside of her professional pursuits, Dagny has a genuine interest in various sports and delights in exploring new dining establishments throughout the Phoenix area.



**DAGNY PRETTY**  
Event Manager

## BREAKFAST

### Continental Breakfast

#### Plated Breakfast

Breakfast Enhancements

Breakfast Buffets

Non-Alcoholic Beverage

## BREAKS+SNACKS

Breaks

A la Carte

## LUNCH

Plated Lunch

Lunch Entrée

Cold Plated Lunch

Box Lunch

Buffets

## APPETIZERS

Hors D'oeuvres

Reception Displays

## DINNER

Carving Stations

Plated Dinner

Dinner Entrée

Buffet

## BEVERAGE

Host Bar

Cash Bar

## VENUE GUIDELINES

All Prices are Subject to a Taxable  
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# BREAKFAST



## CONTINENTAL BREAKFAST

Breakfast Buffets are available for 90 minutes of consecutive service.

Breakfast served with Fresh Brewed Starbucks®  
Regular & Decaffeinated Coffee, Teavana® Teas & Assorted Fruit Juices.

### MUFFINS | \$36

Whole Cut Fruit and Fresh Berries, Assorted Pastries,  
Breakfast Breads, & Muffins, Selection of Fruit  
Preserves, & Whipped Butter

### HEALTHY CONTINENTAL | \$44

Whole Cut Fruit and Fresh Berries, Assorted Pastries,  
Breakfast Breads, & Muffins, Selection of Fruit  
Preserves, & Whipped Butter.  
Greek Yogurt, Granola with Fresh Berries

## PLATED BREAKFAST

Breakfast served with Fresh Brewed Starbucks® Regular & Decaffeinated Coffee, Teavana® Teas & Orange Juice

### MORNING DELIGHT | \$44

Fresh Fruit Cup, Fluffy Scrambled Eggs, Signature Breakfast Potatoes, Applewood Smoked Bacon, Warm  
Cinnamon Swirl Coffee Cake, Whipped Butter



## BREAKFAST

Continental Breakfast

Plated Breakfast

### Breakfast Enhancements

Breakfast Buffets

Non-Alcoholic Beverage

## BREAKS+SNACKS

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# BREAKFAST

## BREAKFAST ENHANCEMENTS

Pricing Based Per Person. Minimum 10 Guests. À la Carte Not Available.

### OVERNIGHT OAT PARFAIT | \$13

Chia Seed, Dried Fruit, Berries, Toasted Seeds & Nuts

### AVOCADO TOAST BOARD | \$12

Grilled Rustic Bread, Crushed Avocado, Pepitas, Herb Salad, Marinated Tomato, Feta Cheese

### Add Smoked Salmon | \$5

### STEEL CUT OATMEAL | \$12

Brown Sugar, Honey & Dried Fruit

### EGG WHITE PROTEIN WRAP | \$16

Sweet Potato Hash, Mushroom, Quinoa,  
White Cheddar, Sundried Tomato Aioli

### FRENCH TOAST | \$16

Fresh Berries, Maple Syrup, Sweet Cream Butter,  
Powdered Sugar & Nutella

### CROISSANT SANDWICH | \$15

Fluffy Scrambled Eggs, Honey Cured Ham,  
Gruyere, Buttered Croissant

### QUICHE FLORENTINE | \$14

Gruyere Cheese, Spinach & Tomato

### BREAKFAST BURRITO | \$15

Chorizo, Scrambled Eggs, Roasted Red Peppers & Onions, Queso Oaxaca, Bacon, Crispy Potato, Cheddar Cheese, Guajillo Sauce

### SAUSAGE AND CHEESE BISCUIT | \$15

Fluffy Scrambled Eggs, Breakfast Sausage Patty,  
Cheddar Cheese, Buttermilk Biscuit

### OMELET STATION | \$26

Chef Required (1) per 50 Guests · \$150 Chef Attendant

Farm Fresh Eggs & Egg Whites, Smoked Bacon, Honey Cured Ham, Spinach,  
Onions, Jalapenos, Tomatoes, Red Peppers, Mushroom, Cheddar, Cotija Cheese, & Salsa Roja



## BREAKFAST

Continental Breakfast  
Plated Breakfast  
Breakfast Enhancements  
**Breakfast Buffets**  
Non-Alcoholic Beverage

## BREAKS+SNACKS

Breaks  
A la Carte

## LUNCH

Plated Lunch  
Lunch Entrée  
Cold Plated Lunch  
Box Lunch  
Buffets

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# BREAKFAST

## BREAKFAST BUFFETS

Breakfast Buffets are available for 90 minutes of consecutive service.

Breakfast served with Fresh Brewed Starbucks®,  
Regular & Decaffeinated Coffee, Teavana® Teas & Assorted Fruit Juices.

### **GILA RIVER TRADITIONAL** | \$46

- Whole Cut Fruit and Fresh Berries
- Assorted Pastries, Breakfast Breads & Muffins
- Selection of Fruit Preserves and Whipped Butter
- Fluffy Scrambled Eggs
- Breakfast Potatoes
- Applewood Smoked Bacon
- Sausage Links

### **HEALTH & WELLNESS** | \$62

- Berry Bliss Smoothie
- Healthy Green Smoothie
- Whole Cut Fruit and Fresh Berries
- Selection of Fresh Baked Goods
- Preserves & Sweet Cream Butter
- Greek Yogurt & Berry Parfait, Honey, Dried Fruit
- Nova Smoked Salmon, Red Onion, Capers, Radish
- Assortment of Bagels & Whipped Cream Cheeses
- Egg White Frittata, Roasted Peppers,  
Tomatoes, Feta, Chimichurri
- Smoked Chicken Sausage
- Breakfast Potatoes

### **STATE 48 SUNRISE** | \$52

- Whole Cut Fruit and Fresh Berries
- Assorted Pastries, Breakfast Breads & Muffins
- Preserves & Sweet Cream Butter
- Fluffy Scrambled Eggs
- Breakfast Potatoes
- Applewood Smoked Bacon
- Sausage Links
- French Toast, Berry Compote, Maple Syrup & Nutella

### **ARIZONA ENCHANTMENT** | \$48

- Selection of Fresh Sliced & Chile Spiced Fruit
- Huevos Rancheros, Housemade Tostada, Guajillo Sauce
- Pork Chili Rojo
- Pico de Gallo, Fire Roasted Salsa
- Housemade Guacamole, Sour Cream
- Sonoran Breakfast Potatoes
- Charro Beans with Cotija Cheese
- Corn & Flour Tortillas
- Churro Breakfast Bread & Whipped Butter



## BREAKFAST

Continental Breakfast  
Plated Breakfast  
Breakfast Enhancements  
Breakfast Buffets

### Non-Alcoholic Beverage

## BREAKS+SNACKS

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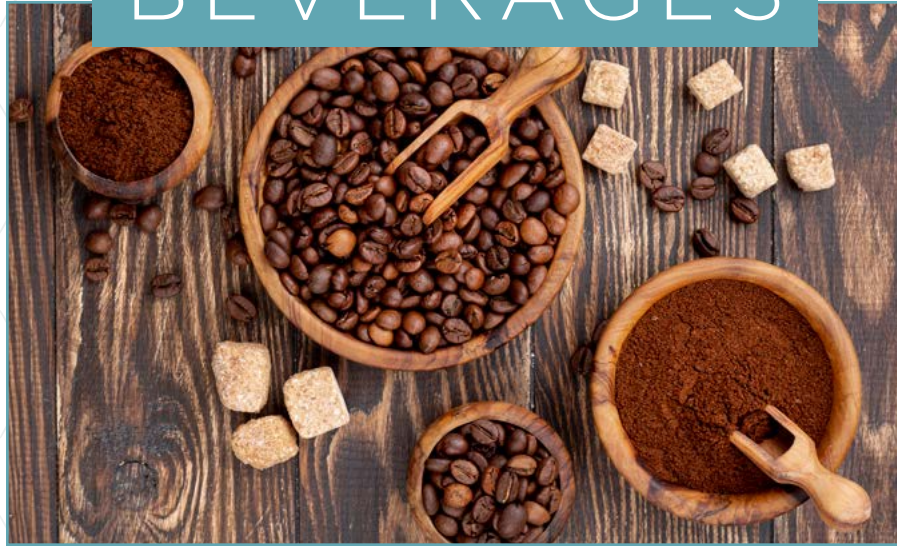
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# BEVERAGES



## ADDITIONAL ITEMS

**Fresh Brewed Starbucks®**  
Regular or Decaffeinated Coffee  
\$100 per Gallon

**Assorted Teavana™ Teas**  
\$100 per Gallon

**Iced Cold Brew Coffee**  
\$100 per Gallon

**Fresh Brewed Iced Tea**  
\$85 per Gallon

**Traditional Arnold Palmer**  
\$85 per Gallon

**Prickly Pear Lemonade**  
\$85 per Gallon

**Assorted Sodas**  
Coke™, Diet Coke™, Coke Zero™  
& Sprite™ \$6 Each

**Flavored Maison Perrier™ and  
San Pellegrino Sparkling Water™**  
\$6 Each

**Dasani™ Bottled Water**  
\$6 Each

**Acqua Panna™ Water**  
\$7 Each





## BREAKFAST

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## BREAKS+SNACKS

### Breaks

A la Carte

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# BREAKS

## BREAKS

Breaks are based on 30 minutes of continuous service.

### QUICK BOOST | \$22

Build Your Own Trail Mix  
Vanilla & Chocolate Protein Power Bombs,  
Immunity "Boost" Shooters

### PRETZEL ME THIS | \$23

Cinnamon Sugar Pretzel Bites, Salted Pretzel  
Bites served with Beer Cheese, Whole Grain  
Mustard and Cheesecake Dip

### DIP BABY DIP | \$23

Traditional Hummus with Pita Crisps, Roasted  
French Onion with Kettle Chips, Buttermilk Dill  
with Garden Vegetable Crudité

### SONORAN EXPOSURE | \$23

Tortilla Chips, Guacamole,  
Fire Roasted Salsa, Chile Con Queso  
Cinnamon Churros with Mexican  
Chocolate Sauce

### LIGHT & FIT | \$20

Fresh Fruit Skewers with Greek Honey Yogurt  
Dip & Blueberry Lemon Loaf

### HOT & POPPIN' | \$20

Freshly Popped Buttered Popcorn,  
Cheddar Cheese Popcorn, & Caramel Corn

### THE COOKIE JAR | \$26

Chocolate Chunk, Lemon Ice Box,  
Snickerdoodle, White Chocolate Macadamia,  
Oatmeal Raisin & Macarons

### BAKE SHOP | \$23

Vanilla Cake Pops, Salted Caramel Brownies,  
Rice Krispy Treats, Health Bar Cookies

### DESERT OASIS | \$24

Mini Blue Corn Cupcakes with Orange Honey  
Buttercream, Blueberry Lavender Empanada,  
Prickly Pear Tarts, Chipotle Spiced Nuts

### BUILD A BOARD | \$25

Build Your Own Grazing Board  
Assortment of Cured Meats, Artisanal Cheeses,  
Marinated Olives, Turkish Apricots, Fig Jam,  
Assorted Crackers & Rustic Bread

### SNACK ATTACK | \$25

Chocolate Covered Pretzels, Assorted Chips,  
Honey Roasted Peanuts, Trail Mix, Beef Jerky,  
Skinny Pop Popcorn



## BREAKFAST

Continental Breakfast  
Plated Breakfast  
Breakfast Enhancements  
Breakfast Buffets  
Non-Alcoholic Beverage



# ALA CARTE

## BREAKS+SNACKS

Breaks

**A la Carte**

## LUNCH

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### WHOLE FRESH FRUIT

\$6 EACH

### SEASONAL FRESH FRUIT & BERRIES

\$10 PER PERSON

### FRESH BAKED SEASONAL MUFFINS

\$72 DOZEN

### ASSORTED ARTISAN BAGELS & WHIPPED CREAM CHEESES

\$72 DOZEN

### WARM BREAKFAST BREADS

CINNAMON SWIRL, BANANA NUT + BLUEBERRY CRUMBLE

\$72 DOZEN

### LOCAL ROASTED SNACKS

SMOKED ROSEMARY CASHEWS, SWEET SPICY TRAIL MIX,  
HONEY ROASTED PEANUTS, SMOKED ALMONDS,  
KETTLE CHIPS + SUN CHIPS

\$6 EACH

### FROM SCRATCH FRUIT POP TARTS

BLUEBERRY, RASPBERRY + CINNAMON CHOCOLATE

\$80 DOZEN

### HOUSEMADE BROWNIES

CHOCOLATE, SALTED CARAMEL + PEANUT BUTTER CHEESECAKE

\$80 DOZEN

### JUMBO COOKIES

CHOCOLATE CHIP, CHURRO CINNAMON, HEATH BAR,  
LEMON CHEESECAKE + BLUE CORN CAKE WITH BLUEBERRY

\$80 DOZEN



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## BREAKS+SNACKS

Breaks  
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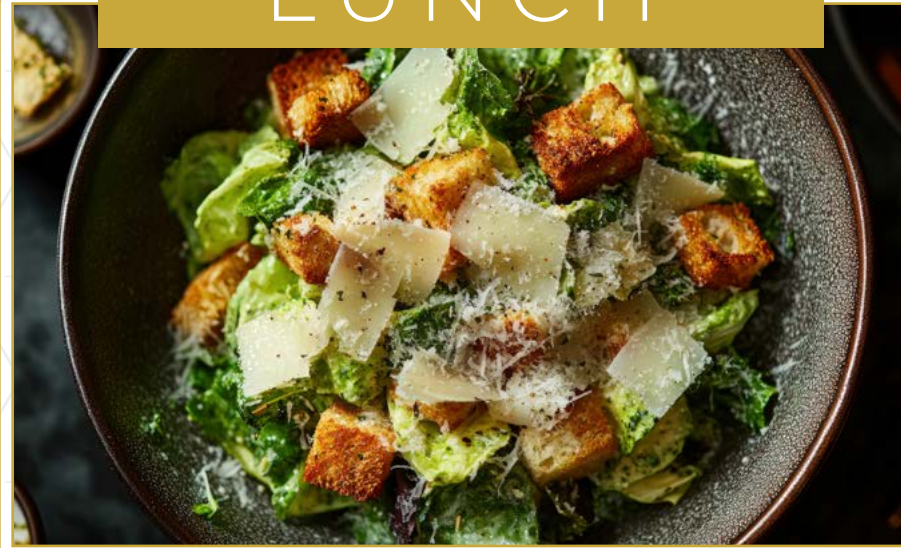
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# LUNCH



## PLATED LUNCH

Plated Lunches are Served with Fresh Brewed Starbucks® Coffee & Decaffeinated Coffee,  
Teavana® Iced Tea & Baked Rolls with Whipped Butter

### SELECT ONE

### SOUP

Roasted Tomato Bisque with Crème & Fresh Herbs  
Minestrone Soup with Shaved Locatelli Parmesan

### SPINACH

Sun-Kissed Cranberries, Oranges, Shaved Manchego,  
Sliced Almonds, Honey Sesame Vinaigrette

### TRADITIONAL CAESAR

Crisp Romaine Lettuce, Parmesan Cheese,  
Brioche Croutons, Crispy Capers,  
House Caesar Dressing

### SPRING MIX GREENS

Sliced Cucumber, Cherry Tomato, Shaved Carrots,  
Radish, Sherry-Herb Vinaigrette

### BLT

Gem Lettuce, Applewood Smoked Bacon,  
Heirloom Tomatoes, Chives, Red Onion,  
Herb Crouton, Buttermilk Dressing

### BIBB

Bibb Lettuce, Shaved Radish, Chives, Avocado, Spiced  
Pepitas, Honey Dijon Vinaigrette



## BREAKFAST

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## BREAKS+SNACKS

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# LUNCH

## LUNCH ENTRÉE

SELECT ONE

### EGGPLANT PARMESAN | \$50

Crispy Eggplant, Herb Bread Crumbs, Marinara,  
Mozzarella, Quinoa Pilaf

### HERB ROASTED CHICKEN | \$53

Whipped Potatoes, Haricot Verts, Charred Lemon  
Caper Butter

### SOUTHWEST SEARED SALMON | \$55

Cilantro Lime Rice, Herb Roasted Squash,  
Corn Chorizo Broth

### PAN ROASTED SEA BASS | \$60

Creamy Parmesan Faro,  
Charred Tomato Relish, Fresh Herbs

### CHAR-GRILLED FLAT IRON | \$58

Roasted Marble Potatoes, Sauteed Broccolini, Herb  
Garlic Butter

### PAN ROASTED PETITE FILET | \$70

Garlic Whipped Potatoes, Lemon Thyme Brussels  
Sprouts, Port Wine Demi

## COLD PLATED LUNCH

### PROTEIN BOWL | \$50

Herb Roasted Chicken, Quinoa &  
Wheat Berry Arugula Salad, Roasted Squash, Honey  
Lemon Vinaigrette

### STEAK SALAD | \$55

Herb Marinated Flat Iron, Mixed Greens,  
Roasted Tomato Basil Relish, Toasted Pepitas,  
Goat Cheese Crumble, Green Goddess Dressing

## DESSERT

SELECT ONE

**LEMON BLUEBERRY  
CHEESECAKE**

**BROWN BUTTER CARAMEL  
RUM CAKE**

**TRADITIONAL  
TIRAMISU**

**STRAWBERRY  
TRES LECHES**

**CHOCOLATE MOUSSE  
DOME, WITH RASPBERRY  
GLAZE**

**MIXED BERRY  
FRANGIPANE TART**



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# LUNCH

## BOX LUNCHES

**SELECT TWO** | \$50

All Box Lunches Include, Individual Sandwich, Italian Pasta Salad, Kettle Chips, Seasonal Fruit, Fresh Baked Cookie, Bottle Water.

### TURKEY CLUB WRAP

Avocado Aioli, Bacon, Gruyere Cheese, Spring Mix,  
Tomato, Wheat Tortilla

### CHICKEN CAPRESE SANDWICH

Basil Aioli, Fresh Mozzarella, Tomato, Arugula &  
Balsamic Glaze, Ciabatta Bun

### ROAST BEEF & CHEDDAR

Caramelized Onions, Cheddar Cheese,  
Mixed Greens, Horseradish Cream, Kaiser Roll

### ROASTED VEGETABLE WRAP

Red Pepper Hummus, Herb Marinated Squash, Zucchini,  
Onion, Peppers, Garden Greens, Spinach Tortilla

### ITALIAN GRINDER

Cured Italian Meats, Provolone Cheese, Shredded Lettuce,  
Tomato, Giardiniera, Red Wine Vinaigrette, Ciabatta Bun



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# LUNCH

## BUFFETS

Lunch Buffets are available for 90 minutes of consecutive service.  
Buffets are accompanied with Fresh Brewed Teavana® Iced Tea.

**DELI COUNTER** | \$65

### SELECTION OF THREE SANDWICHES

**Aged Cheddar & Broccoli Soup**

**Garden Vegetable Soup**

**Chilled Antipasto Salad** Cured Meats, Fontina Cheese, Fresh Mozzarella, Artichokes, Cherry Tomatoes, Marinated Olives, Arugula, Parmesan, Lemon Herb Vinaigrette

**Mixed Greens Salad** Cucumber, Carrot, Cherry Tomatoes, Watermelon Radish, Buttermilk Dressing

**House-Made Kettle Potato Chips**

### COMPOSED CHILLED SANDWICHES

**Oven Herb Roasted Turkey** Avocado Mayonnaise, Heirloom Tomato, Lettuce, White Cheddar, Artisan Bread

**Grain-Fed Roast Beef** Havarti, Horseradish Aioli, Mixed Greens, Marble Rye

**The Italiano** Salami, Mortadella, Capicola, Provolone, Olive Oil & Red Wine Vinegar, Lettuce & Tomato, Ciabatta Bun

**Grilled Vegetable Wrap** Whole Wheat Tortilla, Roasted Asparagus, Squash, Marinated Peppers, Mixed Greens & Hummus

### COMPOSED HOT SANDWICHES

**Crispy Fried Chicken** Hot Honey, Garlic Aioli, Dill Pickles, Brioche Bun

**Hot Pastrami** Gruyere, Remoulade, Marble Rye  
Slow-Cooked Pulled Pork, BBQ Sweet Sauce, French Roll

**Grilled Halloumi & Roasted Vegetables** Roasted Red Peppers

**Fresh Baked Cookies, Assorted Tarts and Petite Cakes**



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## BUFFETS

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Buffets are accompanied with Fresh Brewed Teavana® Iced Tea.

### DELI | \$55

- Soup du Jour
- Field Greens Salad with Buttermilk Ranch & Gila River House Dressing
- Potato Salad, Scallions & Dijon Mustard
- Chilled Elote Salad, Red Pepper, Sweet Onion, Cilantro
- Sliced Honey Ham, Roast Beef
- Smoked Turkey Breast & Creamy Chicken Salad
- Cheddar, Swiss, Pepper Jack Cheese
- Seasoned Kettle Chips
- Lettuce, Tomatoes, Onion, & Dill Pickle Spears
- Mayonnaise, Honey Mustard, Creamed Horseradish
- Assortment of Deli Rolls, Artisan Breads & Herb Focaccia
- Assorted Cookies and Dessert Bars

### POWER LUNCH BOWL | \$60

- Mixed Greens, Chopped Romaine
- Grilled Chicken, Marinated Flank Steak
- Quinoa, Roasted Seasonal Vegetable
- Avocado, Tomatoes, Bell Peppers
- Charred Corn, Red Onion, Scallions
- Smoked Bacon, Hard Boiled Eggs
- Toasted Pumpkin Seeds, Dried Cranberries
- Shredded Cheddar, Crumbled Feta
- Green Goddess, Citrus Vinaigrette, Balsamic, Gila House Dressing
- Fresh Sliced Fruit & Berries & Raspberry Bliss Bars

### SOUP & SALAD | \$63

- Market Vegetable Soup
- Roasted Tomato Bisque, Brioche Croutons
- Fresh Mozzarella, Tomatoes, Basil Pesto
- Herb Chicken, Couscous, Pine Nuts, Gold Raisins, Dried Cherries
- Tabbouleh, Cracked Bulgar Wheat, Parley, Lemon, EVOO
- Greek Salad, Marinated Olives, Red Onions, Feta, Herb Vinaigrette
- Grilled Flank Steak Salad, Tomato Basil Relish, Goat Cheese, Honey Balsamic
- Selection of Baked Rolls & Sweet Cream Butter
- Assorted Cookies & Tres Leches Shooters



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## BREAKS+SNACKS

Breaks  
A la Carte

## LUNCH

Plated Lunch  
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# LUNCH

## BUFFETS

Lunch Buffets are available for 90 minutes of consecutive service.  
Buffets are accompanied with Fresh Brewed Teavana® Iced Tea.

### CIBO | \$70

- Heirloom Bean Minestrone, Sweet Onion, Carrot, Celery, Tomato, Ditalini Pasta, with Parmesan
- Classic Caesar Salad with Shaved Parmesan, Croutons, Creamy Dressing
- Chilled Antipasto Salad with Herb Vinaigrette, Diced Cured Meats, Fontina Cheese, Fresh Mozzarella, Artichokes, Cherry Tomatoes, Marinated Olives, Arugula, Parmesan, Herb Vinaigrette
- Italian Herb Meatballs, Pomodoro Sauce, Parmigiano-Reggiano
- Marinated Chicken, Charred Lemon Caper Butter
- Four Cheese Roasted Vegetable Lasagna with Béchamel and Marinara
- Grilled Broccolini, Crisp Shallot & Chili Crunch
- Rosemary Focaccia, Salted Butter & Pesto
- Traditional Italian Butter Cookies & Tiramisu Tarts

### STATE 48 BBQ | \$76

- Loaded Potato Salad, Smoked Bacon
- Creamy Coleslaw
- Wedge Salad, Applewood Smoked Bacon, Blistered Tomatoes, Red Onion, Buttermilk Ranch Dressing
- Mesquite Grilled Chicken Smoked Hickory Barbecue
- Sliced Flank Steak with Grilled Peppers & Onions
- Slow Braised BBQ Pulled Pork
- Cowboy Baked Beans
- Country Style Green Beans
- Cast Iron Jalapeño Corn Bread with Sweet Cream Butter
- Warm Apple Crumb Cobbler

All Prices are Subject to a Taxable  
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# LUNCH

## BUFFETS

Lunch Buffets are available for 90 minutes of consecutive service.  
Buffets are accompanied with Fresh Brewed Teavana® Iced Tea.

### SOUTHERN COMFORT | \$72

- Smokey Black Eyed Pea Soup
- Cucumber & Tomato Salad
- Fresh Watermelon Wedges
- Smoked Bacon Potato Salad
- Buttermilk Fried Chicken
- Housemade Turkey Meatloaf, Herb Turkey Jus
- Southern Baked Mac N' Cheese
- Sweet Corn Succotash with Braised Greens
- Warm Buttermilk Biscuits & Sweet Cream Butter
- Caramel Chocolate Tartlet
- Warm Cherry Crumb Cobbler
- Pecan Sandies Cookies

### SONORAN | \$69

- Pozole, Sweet Hominy, Cilantro, Radish
- Sonoran Caesar Salad, Cotija Cheese, Chile Croutons, Chipotle Caesar Dressing
- Grilled Carne Asada, Fire Roasted Peppers & Onions
- Roasted Fish Veracruz, Spicy Tomato Broth, Garlic, Bell Peppers, Capers, Olives
- Braised Chicken & Cheese Enchiladas with Charred Chili Verde Sauce
- Roasted Calabacitas
- Mexican Street Corn with Cotija, Mayonnaise & Paprika
- Spanish Rice
- Charro Beans
- Warm Flour Tortillas
- Pico de Gallo, Salsa Roja, Cilantro, Onions, Limes, Sour Cream
- Margarita Cheesecake
- Churros with Spiced Chocolate Sauce



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# APPETIZERS



## PASSED HORS D'OEUVRES

Minimum 50 Pieces Per Order

### COLD HORS D'OEUVRES | \$7 Per Piece

- Candied Bacon Deviled Egg
- Fig & Goat Cheese Flat Bread
- Roasted Golden Beets, Orange, Almonds, Endive, Whipped Herbed Cheese
- Tuna Tartare, Wasabi Citrus Oil, Sesame Cone
- Goat Cheese Crostini, Tomato, Basil, Black Pepper, Pesto
- Spiced Watermelon Cube, Feta, Mint, Aged Balsamic
- Tomato Bruschetta, Garlic, Basil, Parmesan
- Roasted Beef Filet, Horseradish Cream, Balsamic Onions
- Shrimp Shooter, Chipotle Cocktail Sauce
- Vegetable Summer Roll, Mango, Mint, Pickled Vegetables

### HOT HORS D'OEUVRES | \$8 Per Piece

- Herb Falafel, Tzatziki
- Crab Cake, Spicy Remoulade
- Potato, Provolone & Truffle Croquette
- Coconut Shrimp, Honey Citrus Sauce
- Sesame Miso Chicken Satay, Ginger Peanut Drizzle
- Prime Beef Tenderloin Skewer, Romesco Sauce
- Chicken Wellington, Herb Béchamel
- Achiote Bacon Wrapped Shrimp, Chimichurri
- Hatch Chili Mac n Cheese Lollipop
- Sonoran Chicken Spring Roll, Lime Crème
- Four Cheese Arancini, Basil Pomodoro



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# APPETIZERS

## RECEPTION DISPLAYS

Priced Per Person

### **CHIPS AND SALSA** | \$10

Tortilla Chips, House Made Salsas

### **WARM ARTICHOKE SPINACH DIP** | \$12

Artisan Sourdough, Parmesan Pita Chips

### **CALIFORNIA CRUDITÉ OF SEASONAL VEGETABLES** | \$15

Assortment of Seasonal Vegetables &  
House-Made Dips

### **MEDITERRANEAN MEZZE** | \$13

Hummus, Baba Ghanoush, & Herb Labneh,  
Assorted Market Vegetables, Olives, Marinated  
Feta, Pickled Peppers, Grilled Naan Bread

### **ARTISAN CHEESES** | \$22

Selection of Domestic and Imported Cheeses,  
Nuts, Dried Fruit, Berries, Local Honey, Lahvosh  
& Crackers

### **CHARCUTERIE** | \$25

Selection of Sliced Cured Meats, Mediterranean  
Olives, Grain Mustards, Pickled Vegetables, Soft and  
Hard Cheese, Sliced Artisan Breads and Crackers

### **ANTIPASTO** | \$19

Marinated Vegetables, Imported and Domestic  
Chesses, Sliced and Cured Meats, Mediterranean  
Olives, Sliced Rustic Breads and Artisan Crackers

### **ICED SHRIMP COCKTAIL** | \$28

Cocktail Sauce & Horseradish, Lemons

### **RAW BAR** | \$34

Poached Shrimp, Oysters, Snow Crab Claws,  
Served with Lemon Wedges, Hot Sauce,  
Mignonette, Cocktail Sauce, Remoulade

### **DESSERT DISPLAY** | \$25

Miniature Desserts, Petite Sweets, Macarons,  
Cookie Assortment, Seasonal Pastries



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# APPETIZERS



## STATIONS

Stations available for one hour of consecution service. Stations must be guaranteed for your full guest count.  
Priced Per Person

### **FIESTA** | \$20

Tortilla Chips, Guacamole, Salsa, Warm Black Bean Dip & Chile Con Queso

### **STREET TACOS** | \$40 **SELECT THREE**

#### **Gulf Shrimp**

Fresh Lemon, Garlic

#### **Chicken Tinga**

Smoked Chipotle, Chilies, Tomato, Onion

#### **Carne Asada**

Fire Roasted with Fresh Lime, Garlic, Cilantro

#### **Green Chile Braised Carnitas**

Roasted Green Chili, Cumin, Mexican Oregano

#### **Yucatan Fire Roasted Vegetables**

Sweet Onion, Peppers, Seasonal Vegetables

Served with Flour & Corn Tortillas

Salsa, Guacamole, Cilantro, Onions, Cabbage Slaw, Baja Sauce, Limes, Queso Fresco



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Priced Per Person

### PASTA | \$25

#### SELECT ONE

#### Orecchiette Pasta

Rock Shrimp, Moroccan Chorizo Broth, Heirloom Tomatoes, Locatelli, Roasted Corn, Green Onions

#### Penne Pasta

Italian Sausage, Basil Pesto, Tear Drop Peppers & Caramelized Onions

#### Cavatelli

Slow Roasted Tomato Basil, Herb Chicken, Mozzarella di Bufala, Locatelli

#### Macaroni & Cheese

Cheddar, Gruyere, Parmesan, Savory Breadcrumbs

#### Cheese Tortellini

Spinach, Green Peas, Roasted Heirloom Tomatoes, Locatelli, Marsala Mushroom Jus

Served with Artisan Bread & Basil Pesto



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### FLATBREADS | \$36 SELECT TWO

**Margherita**  
Fresh Mozzarella, Tomato, Basil

**Parma**  
Prosciutto di Parma, Fontina Cheese, Arugula,  
Roasted Tomato Sauce

**Funghi**  
Fior di Latte, Garlic Confit, Roasted Mushroom  
Medley, Goat Cheese, Truffle Oil, Herbs

**Calabrian**  
Calabrese Salami, Burrata, Genovese Pesto

**Blanco White Pizza**  
Mozzarella, Parmigiano Reggiano, Ricotta,  
Spinach, Garlic Confit

### SKEWERS | \$38 SELECT THREE

**Chicken Souvlaki**  
Dill Tzatziki

**Chili Lime Chicken**  
Lime Crème

**Beef Churrasco**  
Chimichurri

**Teriyaki Marinated Beef**  
Sesame Seeds and Scallions

**Roasted Root Vegetable**  
Balsamic Glaze

**Coconut Breaded Shrimp**  
Sweet Coconut Chili Glaze

### ENHANCEMENTS | \$12

Greek Lemon Oregano Potatoes

Moroccan Spiced Vegetables



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# DINNER

## CARVING STATIONS

Chef attendant required, \$150 per 50 people.  
Served with Silver Dollar Rolls

### HERB CRUSTED PRIME RIB | \$1100

**Serves 30 people**

Natural Jus & Creamy Horseradish

### ROASTED TURKEY BREAST | \$400

**Serves 30 people**

Cranberry Relish & Sage Turkey Gravy

### DIJON CRUSTED PORK LOIN | \$400

**Serves 30 people**

Brown Butter Grain Mustard Broth

### ROSEMARY ROASTED TENDERLOIN OF BEEF | \$800

**Serves 25 people**

Sauce au Poivre

### WHOLE ROASTED SUCKLING PIG | \$2300

**Serves 75 people**

Sweet Chili BBQ Sauce & Hawaiian Rolls

### SIDE STATION ENHANCEMENTS | \$6 Per Person

#### Grilled Broccolini

Lemon, Extra Virgin Olive Oil

#### Brussels Sprouts

Smoked Bacon, Balsamic Glaze

#### Whipped Potatoes

Sweet Cream Butter

#### Moroccan Spiced Roasted Carrots

Harissa & Pistachio

#### Warm Farro

Charred Seasonal Garden  
Vegetable & Herbs

#### Haricot Verts

Toasted Almonds & Brown Butter

#### Fire Roasted Forest Mushrooms

Seasonal Fresh Herbs



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# DINNER

## PLATED DINNER

Plated Dinners are served with Fresh Baked Rolls and Butter.  
Starbucks® Coffees & Teavana™ Hot Teas will be offered Tableside.  
Highest price entrée will prevail if selecting more than one entrée.

## SALAD

SELECT ONE

### ORGANIC BABY GREENS

Heirloom Cherry Tomatoes, Cucumber, Shaved Red Onion, Carrots, Watermelon Radish, Honey Balsamic Vinaigrette

### BABY BUTTER LEAF

Radish, Mixed Herb Blend, Crispy Shallots, Dijon Vinaigrette

### ARUGULA & ENDIVE

Julienne Apples, Candied Walnuts, Brie Cheese, Red Wine Vinaigrette

### GEM CAESAR SALAD

Baby Romaine Heart, Shaved Parmesan, Cherry Tomato, Roasted Garlic Dressing, Brioche Croutons

### TOMATO & BURRATA

Heirloom Tomato Salad, Frisée, Burrata, Basil Aioli, Balsamic Glaze, Champagne Vinaigrette

### ROASTED BEET SALAD

Baby Greens, Arizona Citrus, Cracked Pistachios, Goat Cheese, Sherry Vinaigrette

## ENTREE

SELECT ONE

### HERB ROASTED CHICKEN | \$110

Truffle Polenta, Garlic Baby Spinach, Forest Mushrooms, Cipollini Onion Jus

### FILET OF BEEF | \$145

Potatoes Au Gratin, Roasted Garden Vegetables, Red Wine Demi

### KING SALMON | \$115

Toasted Fregula, Fire Roasted Vegetables, Soy & Coriander Drizzle

### BRAISED SHORT RIB | \$130

Mascarpone Polenta, Heirloom Carrots, Red Wine Demi

### MARINATED FLAT IRON | \$120

Herb Roasted Marble Potatoes, Lemon Thyme Brussel Sprouts, Green Peppercorn Butter

### PETITE FILET & LOBSTER TAIL | \$160

Parmesan and Leek Potatoes, Charred Broccolini, Port Wine Demi, Garlic Herb Butter

### ROASTED VEGETABLE

### WELLINGTON | \$95

Roasted Vegetables, Buttered Puff Pastry, Quinoa, Red Pepper Coulis





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# DINNER

## DESSERT

SELECT ONE

**CHOCOLATE GANACHE  
ESPRESSO CAKE**

**EQUATOR STRIP COCONUT  
AND RASPBERRY CAKE**

**CHILI CHOCOLATE  
MOUSSE CAKE**

**LEMON MERINGUE  
MOUSSE CAKE**

**CARAMEL CHOCOLATE  
MOUSSE CAKE**



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# DINNER

Dinner Buffets Are Served For 90 Minutes of Continuous Service

## DINNER BUFFET

Dinner Buffets are served with Fresh Baked Rolls and Butter.  
Starbucks® Coffees & Teavana® Hot Teas will be offered with Dinner.

### WESTERN COOKOUT | \$140

- Wedge Salad, Smoked Bacon, Scallions, Cheddar Cheese, Radish, Green Goddess & Bleu Cheese Dressing
- Heirloom Tomato, Watermelon, Arugula, Feta, Basil Honey Vinaigrette
- Grilled Ribeye, Rosemary Au Jus
- Poached Halibut, White Wine, Lemon, Garlic Butter, Pancetta
- Herb Roasted Marble Potatoes
- Bourbon BBQ Baked Beans
- Honey Glazed Baby Carrots
- Cherry Cheesecake Bars
- Chocolate Mud Pie Shooters
- Carrot Cake Cupcakes, Cream Cheese Frosting

### TOUR OF TUSCANY | \$130

- Traditional Minestrone Soup
- Panzanella Salad, Herb Toasted Croutons, Radicchio, Arugula, Lemon Thyme Vinaigrette
- Heirloom Tomato, Fresh Mozzarella, Basil, Balsamic Glaze
- Rigatoni, Italian Sausage, Broccoli Rabe, Garlic Tomato Cream Sauce
- Penne Pasta, Roasted Garden Vegetable, White Wine Lemon Sauce
- Chicken Parmesan, Mozzarella & Locatelli Cheese, Tomato Basil Sauce
- Seared Branzino, Roasted Fennel, Lemon Caper Butter
- Herb Focaccia, EVOO & Balsamic Vinegar
- Tiramisu Shooters & Mini Cannolis
- Vanilla Panna Cotta with Berry Compote



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### SOUTHWEST ADVENTURE | \$130

- Green Chili Shredded Chicken Pozole
- Chopped Salad, Romaine Lettuce, Toasted Pepitas, Black Beans, Roasted Corn, Red Onion Escabeche, Roasted Heirloom Tomatoes, Diced Avocados, Queso Fresco, Tortilla Strips with Chipotle Ranch
- Southwest Watermelon Salad, Jalapenos, Cotija Cheese, Arugula, Cilantro
- Chicken Enchiladas Charred Chili Verde
- Guajillo Braised Beef Machaca
- Blacken Mahi Mahi, Mango Salsa
- Frijoles Charro
- Cilantro Lime Rice
- Fire Roasted Calabacitas
- Flour Tortillas
- Pico, Queso Fresco, Salsa, Guacamole, Sour Cream
- Strawberry Tres Leches Shooter, Cinnamon Chocolate Tartlet

### HAWAIIAN LU'AU | \$130

- Marinated Shrimp Pasta Salad
- Arugula Citrus Salad, Honey Lime Vinaigrette
- Teriyaki Chicken, Pineapple Salsa
- Kahlua Roasted Pork, Sweet Chili BBQ
- Jasmin Fried Rice, Green Onion, Cilantro
- Stir Fried Vegetables
- Pineapple Upside Down Cake
- Coconut Rum Cake
- Chocolate & Macadamia Toffee Cookies
- **POKE BOWL STATION**  
**Chef Attendant Required, \$150 per 50 People**
- Ahi Tuna, Marinated Shrimp, Teriyaki Chicken
- Jasmine Rice & Brown Rice
- Cucumbers, Green Onions, Avocado
- Pickled Ginger, Shaved Brussels Sprouts, Jalapeno
- Seaweed Salad, Crab Salad, Masago
- Crispy Onion, Furikaki, Ponzu
- Wasabi Aoili, Sriacha Aoili



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### THE AMERICAN TABLE | \$130

- Mixed Greens, Cucumbers, Cherry Tomatoes, Shredded Carrots, Cheddar Cheese, Buttermilk Dressing, Honey Balsamic Vinaigrette
- Romaine Lettuce, Shaved Locatelli Parmesan, Herb Croutons, Cream Dressing
- Pot Roast, Heirloom Carrots, Pearl Onion, Beef Jus
- Crispy Buttermilk Fried Chicken
- Kale and Apple Cider Coleslaw
- Loaded Mashed Potatoes
- Baked Macaroni and Cheese
- Creamy Corn Casserole
- Biscuits with Honey Butter
- Cherry Cheesecake Shooters
- S'mores Brownies
- Peanut Butter & Jelly Cookies

### MEDITERRANEAN | \$140

- Fresh Greens, Olives, Cucumbers, Tomato, Red Onion, Lemon Oregano Dressing
- Spinach Salad, Toasted Walnuts, Beets, Crumbled Feta, Red Onion, Balsamic Vinaigrette
- Tri-Tip, Tomato Basil Relish, Cherry Demi Glaze
- Harissa Grilled Salmon, Lemon Dill Labneh
- Vegetable Paella, Sofrito Saffron Rice
- Roasted Eggplant & Zucchini, Tomato Lentil Ragout
- Marble Potatoes, Fresh Herbs
- Grilled & Marinated Vegetable Display
- Hummus, Baba Ghanoush, Labneh
- Marinated Feta, Picked Peppers, Grilled Naan Bread
- Traditional Baklava
- Greek Almond Cookies
- Lemon Cream Pavola, Pistachios, Berries



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# BEVERAGES

## HOSTED BAR

Price Based Per Drink

### BARTENDER FEE

(4 Hours) | \$200 Per Bartender

### TABLE-SIDE COCKTAIL SERVICE

(2 Hours) | \$100 Per Server

## TIER ONE

### | \$16

- Smirnoff Vodka
- Jose Cuervo Tequila
- Tanqueray Gin
- Bacardi Rum
- Crown Royal Whiskey
- Jim Beam Bourbon
- Johnnie Walker Red
- Baileys Irish Cream
- Disaronno
- Kahlua

### | \$7

- Bud Light
- Coors Light
- Michelob Ultra
- SanTan River King Lager
- Heineken
- Modelo
- Voodoo Ranger
- Juicy Haze IPA
- White Claw Seltzer

### | \$8

### | \$14

#### Canyon Road Wines

- Chardonnay
- Sauvignon Blanc
- Cabernet Sauvignon
- Pinot Noir

#### La Marca Prosecco

## TIER TWO

### | \$7

- Bud Light
- Coors Light
- Michelob Ultra

### | \$8

- SanTan River King Lager
- Heineken
- Modelo
- Voodoo Ranger
- Juicy Haze IPA
- White Claw Seltzer

### | \$18

- Chandon California Brut Sparkling Wine

### | \$17

- Fever Tree Espresso Martini
- WithCo Margarita
- WithCo Paloma

### | \$18

- Ketel One Vodka
- Flecha Azul Blanco Tequila
- Flecha Azul Reposado Tequila
- Still Gin
- Bacardi Rum
- Crown Royal Whiskey
- Makers Mark Bourbon
- Glenlivet 12 Scotch

### | \$16

- Baileys Irish Cream
- Disaronno
- Kahlua

### | \$16

- J Lohr Riverstone Chardonnay
- Kim Crawford Sauvignon Blanc
- Miraval Rose
- J Lohr Seven Oaks Cabernet
- J Lohr Falcons Perch Pinot Noir



# BEVERAGES

## BREAKFAST

- Continental Breakfast
- Plated Breakfast
- Breakfast Enhancements
- Breakfast Buffets
- Non-Alcoholic Beverage

## BREAKS+SNACKS

- Breaks
- A la Carte

## LUNCH

- Plated Lunch
- Lunch Entrée
- Cold Plated Lunch
- Box Lunch
- Buffets

## APPETIZERS

- Hors D'oeuvres
- Reception Displays

## DINNER

- Carving Stations
- Plated Dinner
- Dinner Entrée
- Buffet

## BEVERAGE

Host Bar

Cash Bar

## VENUE GUIDELINES

All Prices are Subject to a Taxable 23% Service Charge, Subject to Change with Applicable Sales Tax

## CASH BAR

Price Based Per Drink

### BARTENDER FEE

(4 Hours) | \$200 Per Bartender

### TABLE-SIDE COCKTAIL SERVICE

(2 Hours) | \$100 Per Server

## TIER ONE

| \$17

- Smirnoff Vodka
- Jose Cuervo
- Tanqueray Gin
- Bacardi Rum
- Crown Royal Whiskey
- Jim Beam Bourbon
- Johnnie Walker Red
- Baileys Irish Cream
- Disaronno
- Kahlua

| \$8

- Bud Light
- Coors Light
- Michelob Ultra
- SanTan River King Lager
- Heineken
- Modelo
- Voodoo Ranger
- Juicy Haze IPA
- White Claw Seltzer

| \$9

| \$15

### Canyon Road Wines

- Chardonnay
- Sauvignon Blanc
- Cabernet Sauvignon
- Pinot Noir

### La Marca Prosecco

| \$19

- Ketel One Vodka
- Flecha Azul Blanco Tequila
- Flecha Azul Reposado Tequila
- Still Gin
- Bacardi Rum
- Crown Royal Whiskey
- Makers Mark Bourbon
- Glenlivet 12 Scotch
- Baileys Irish Cream
- Disaronno
- Kahlua

| \$17

| \$17

- J Lohr Riverstone Chardonnay
- Kim Crawford Sauvignon Blanc
- Miraval Rose
- J Lohr Seven Oaks Cabernet
- J Lohr Falcons Perch Pinot Noir

## TIER TWO

| \$8

- Bud Light
- Coors Light
- Michelob Ultra

| \$9

- SanTan River King Lager
- Heineken
- Modelo
- Voodoo Ranger
- Juicy Haze IPA
- White Claw Seltzer

| \$19

- Chandon California Brut Sparkling Wine

| \$18

- Fever Tree Espresso Martini
- WithCo Margarita
- WithCo Paloma



## BREAKFAST

Continental Breakfast  
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Host Bar  
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## VENUE GUIDELINES

All Prices are Subject to a Taxable  
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# VENUE GUIDELINES

Please review the following guidelines to ensure a successful event with us. After review, sign and return to the event manager that is assisting with the facilitation of your meeting, event or celebration.

### EXHIBITORS

Under Gila River Indian Community Title 13, any person conducting or engaged in any business or trade on the Reservation must obtain a license from the Gila River Indian Community and pay the license fee provided in Section 13.207. The special events license application must be turned in 30 days prior to the beginning of your event by any exhibitors that are selling tangible items. The cost of the special event license is \$50 per vendor. This fee is subject to change by Gila River Indian Community. Please see your Event Manager for application. Copies of the application must be sent to Resort prior to event start date. Any exhibitors selling tangible items on the Reservation for cash that do not have a business license are subject to be evicted from booth space and fined \$500 pursuant to Title 13.



For more information scan our QR code, or visit:

[http://www.gilariver.org/view/download.php/opportunities/business-lictax-forms/user\\_file\\_18](http://www.gilariver.org/view/download.php/opportunities/business-lictax-forms/user_file_18)

Prior to sending exhibition details, please consult your Event Manager to discuss your needs.

### TABLETOP EXHIBIT FEES:

- 20-50 tables: \$600 flat fee, plus tax
- 10-19 tables: \$300 flat fee, plus tax
- Under 9: Complimentary

\*If you require more than 50 exhibit tables for your event, a fee of \$10 per table will be assessed for each table over 50 added to your exhibit area. Fee includes 6ft or 8ft table, two chairs, trash can and drayage. Internet is complimentary. Easels and power support is additional.

### SHIPPING AND RECEIVING

All guest packages being shipped to the Resort must follow the address label standards provided during the planning phase. All Exhibitors are fully responsible for shipping out all of their products and materials. Packing supplies are not supplied by the Resort. All outgoing packages must have a completed Bill of Lading or Shipping label with each parcel or pallet that is to be shipped out. Group or Exhibitor must schedule a pick up from the freight Company of their choice and communicate pickup details to the Event Manager. Your Event Manager will provide you with further detailed shipping information.

### SHIPPING AND RECEIVING FEES:

#### Boxes and Individual Packages

- 0-50 lbs. \$7.00 each
- Over 50 lbs. \$50.00 each

#### Storage Fees

- Under 3 days Complimentary
- Over 3 days \$50 per day per item for individual boxes; \$150 per day per pallet

#### Pallets

- \$300.00 each

Initial: \_\_\_\_\_

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### FOOD AND BEVERAGE SERVICE CHARGE & TAX

All Food Selections are subject to 23% Service Charge and 6% Sales Tax.

All Alcoholic Beverage Selections are subject to 23% Service Charge and 8% Sales Tax. Meeting Room Rental is subject to 6% Sales Tax.

### GUARANTEES

Guaranteed number of Guests attending your function must be submitted to your Event Manager 5 business days prior to your group's arrival. Should you fail to contact your Event Manager with your final guarantee, your contracted number of attendees will be prepared for and billed accordingly. If the actual number of Attendees is greater than the guaranteed, you will be charged for the additional Guests. Should your number of Guests be less than the contracted amount, you will be billed for the contracted amount.

*\* Please note there are minimum numbers of required Attendees detailed on our Catering Menus for certain Menu selections. Menu additions made after your guarantee will be subject to a 23% up-charge.*

### BUFFET

To ensure the quality and presentation of our food and service, all buffets are replenished for one and a half hours from the scheduled start time. Buffet Prices for groups under 25 guests will increase by 23%.

### MENU SELECTIONS

To ensure a successful event, we do require that you submit food and beverage selections (including split counts for plated meals) at least 10 days prior to your group's arrival. Your final guaranteed number of guests must be submitted 5 business days prior to your group's arrival.

### REMOVAL OF FOOD

All Food & Beverage consumed in the Resort's function space must be supplied by and prepared by the Resort. In addition, no

remaining food and beverage shall be removed from the premises. At the conclusion of the function, such food and beverage becomes property of the resort.

### OUTSIDE FOOD & BEVERAGE

Gila River Resorts & Casinos is the only licensee authorized to sell, serve or distribute any Food and Beverage on property. We are responsible for monitoring consumption and strictly prohibit Groups from bringing in outside Food or Beverage into the resort meeting space.

Any violation of this results in a penalty charge of \$2,000.

### CHILDREN'S PRICING

Children's pricing is available for all buffet selections. Children three and under are complimentary; Children 4 – 12 are at a 50% discount and Children 13+ will be charged as adults. Please consult your Event Manager if you would like to create a special Children's Menu for your event.

### EVENT BEGINNING / END TIMES - SET UP ADJUSTMENTS

We understand sometimes event times shift – we are happy to adjust timelines on-site as needed, however if an extension to the event space is requested, it is subject to the Resort's approval and availability. Additional cost is \$500 per hour. Requested changes to the room set up will need to be made prior to the event start date. Day-Of requested changes to a meeting room set-up will result in a \$200 change fee. The requested changes are subject to availability and are at the discretion of the Event Manager.

### HIGH SPEED INTERNET

Gila River Resorts & Casinos is proud to offer wireless high speed internet access in all of our meeting spaces at no charge. A fee \$200 per day, per meeting space will be accessed for a hardwired internet connection.

Initial: \_\_\_\_\_



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# VENUE GUIDELINES

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### AUDIO VISUAL EQUIPMENT

Our on-site provider, Pinnacle Live, offers complete audio visual services from an experienced technical team. You are able to bring in your own Audio Visual, but not permitted to patch into our built in sound system in event spaces. You must work with Pinnacle Live to patch into the house sound.

To receive services from Pinnacle Live, a signed contract must be returned within 10 days of your arrival date. Failure to do so may result in the unavailability of services, equipment, and the initially agreed-upon price.

All rooms using projectors must have screens. Wall projection or any wall fixtures are not permitted.

All wires, cords must be taped down per fire code with gaffers tape. Duct tape or similar is not permitted.

If an outside vendor is desired, a COI is required 30 days prior to arrival for approval.

### Audio Visual Fees:

Patch Fee: \$150 plus tax

Outside Provider Permission: \$1000 plus tax.

### OUTSIDE VENDORS

It is required that the Resort be informed 60 days prior to the scheduled event start date that a third-party vendor will be utilized. Third-party vendors must adhere to the Resort's Guidelines and must provide a Certificate of Insurance 30 days prior to arrival for approval by Risk Department.

Please know that each standard is focused on customer service, protection of property and Resort guest safety and security and must be followed by all Third-Party Suppliers providing services at the Resort.

### FOOD ALLERGIES/DIETARY RESTRICTIONS AND REQUESTS

In the event that any of the Guests in your group has food allergies or dietary requirements, you must inform your Event Manager of the names of such persons and the nature of their allergies or needs. This is to take the necessary precautions when preparing their food. We undertake to provide, on request, full information on the ingredients of any items served to your Group. You must inform your Event Manager of such dietary restrictions at least two weeks prior to the event.

Should you not provide the names of the guests and the nature of their food allergies, you shall indemnify and hold us forever harmless from, and against, any and all liability or claim of liability for any personal injury that does not occur as a direct result of our negligence or the negligence of any of our representatives. In the event of such negligence by us, or any of our representatives, we shall be responsible for all expenses reasonably incurred in the defense of such liability or claim of liability.

### BANQUET BAR SERVICE

All alcoholic beverages are removed by 2:00 am per Arizona Law. We do not permit the purchase of shots at banquet bars.

No outside liquor is permitted in the function space. We require one (1) BARTENDER FOR EVERY ONE HUNDRED (100) GUESTS.

### Bar Fees:

\$200 flat fee, per Bartender for first 4 hours

\$100 flat fee, per Bartender for each additional hour

SIGNED \_\_\_\_\_

DATE \_\_\_\_\_

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