



HOLIDAY MENU

GILA RIVER®
RESORTS & CASINOS

Wild Horse Pass
Lone Butte
Vee Quiva
Santan Mountain

GREETINGS



KT THOMPSON

Corporate Director of Event Operations

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

TARA CASTRO

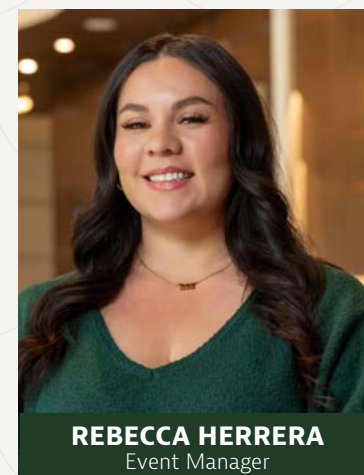
Tara is a dynamic event professional specializing in large scale, high-profile events and property buyouts. Tara has a passion for elevated and detail oriented programs. She enjoys putting the puzzles of event details together to ensure your overall experience at Gila River Resorts & Casinos is successful. 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

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

RECEPTION

Cold Hors D' Oeuvres

Hot Hors D' Oeuvres

Reception Displays

Plated Meals

CUSTOMIZED HOLIDAY BUFFETS

Soup & Salad

Sides

Entrées

Mini Desserts

FESTIVE HOLIDAY BUFFET

CARVING STATION ENHANCEMENTS

LATE NIGHT SNACKS

BEVERAGES

Hosted Bar

Cash Bar

VENUE GUIDELINES

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

RECEPTION

PASSED HORS D'OEUVRES

Minimum 50 Pieces per Order

COLD HORS D'OEUVRES | \$8 Per Piece

- Spicy Tuna Wonton Cone
- Smoked Duck, Chipotle Cream Tostada
- Deviled Egg, Candied Bacon
- Chilled Jumbo Shrimp, Cocktail Sauce
- Cabernet Poached Pear, Whipped Goat Cheese Crostini
- Beef Tenderloin, Red Onion Jam, Marble Rye
- Cherry Tomato, Ricotta Crostini, Balsamic Glaze

HOT HORS D'OEUVRES | \$8 Per Piece

- Wild Mushroom Gruyere Tartlet
- Sweet Garlic BBQ Meatball
- Beef Birria, Empanada, Crème
- Southwest Chicken Spring Roll, Chipotle Ranch
- Breaded Crab Cake, Lemon Herb Aioli
- Mini Twice Baked Spud, Chive Garnish
- Butternut Squash Arancini, Brown Butter
- Tomato Bisque Shooter, Cheese Crostini



RECEPTION

Cold Hors D' Oeuvres
Hot Hors D' Oeuvres
Reception Displays
Plated Meals

CUSTOMIZED HOLIDAY BUFFETS

Soup & Salad
Sides
Entrées
Mini Desserts

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RECEPTION

RECEPTION DISPLAYS

Pricing is Based on 60 Minutes of Service

TORTILLA CHIPS & DIP

\$225* Serves 50

Tortilla Chips, Salsa, Guacamole, Poblano Queso

DUTCH OVEN ARTICHOKE DIP

\$250* Serves 50

Spinach, Artichoke, Grilled Artisan Bread

IMPORTED & DOMESTIC CHEESE

\$300* Serves 25 | \$500* Serves 50

Selection of Gourmet Cheese, Dried Fruit, Nuts,
Lahvosh & Crackers

VEGETABLE CRUDITÉS

\$200* Serves 25 | \$350* Serves 50

Fresh Garden Vegetables, Buttermilk Dill,
Red Pepper Hummus, Olive Tapenade

ITALIAN ANTIPASTO

\$500* Serves 25 | \$750* Serves 50

Selection of Cured Meats, Assorted Cheeses,
Pickled Vegetables, Marinated Olives, Artichokes,
Rustic Bread & Crackers

BAKED BRIE

\$250* Serves 25

Brie Wrapped In Puff Pastry, Winter Berry
Chutney, Herb Crostini's And Artisan Crackers

BRUSCHETTA TRIO

\$325* Serves 25

- Tomato Basil Relish, Fresh Mozzarella,
Balsamic Glaze
- Goat Cheese, Red Pepper Jam, Toasted
Pistachio
- Fig Jam, Green Apple, Local Honey

WARM HOLIDAY NUT CART

\$25 Per Person

Assortment of Sweet and Savory Nuts,
Housemade Snack Mixes



RECEPTION

Cold Hors D' Oeuvres
Hot Hors D' Oeuvres
Reception Displays

Plated Meals

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Soup & Salad
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Mini Desserts

FESTIVE HOLIDAY BUFFET

CARVING STATION ENHANCEMENTS

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PLATED MEALS

All Meals are Served with Fresh Baked Rolls & Sweet Cream Butter
Traditional Coffee and Tea Service

SALAD

SELECT ONE

MIXED GREENS

Cucumber, Cherry Tomato, Shaved Carrots,
Watermelon Radish, Buttermilk Herb Dressing

ENDIVE & ARUGULA

Triple Cream Brie, Candied Walnuts, Honeycrisp Apple,
Champagne Vinaigrette

ROASTED BEETS

Winter Citrus, Whipped Chevre, Petite Greens,
Citrus Vinaigrette

BABY SPINACH

Crispy Pancetta, Toasted Almonds, Feta Cheese,
Pomegranate Vinaigrette

ENTREE

SELECT ONE

HERB ROASTED AIRLINE

CHICKEN BREAST | \$110

Wild Rice, Heirloom Carrots, Cranberry Glaze

STUFFED PROSCIUTTO WRAPPED

CHICKEN BREAST | \$115

Whipped Goat Cheese, Sundried Tomato, Parmesan
Polenta, Roasted Broccolini, Red Eye Gravy

MAPLE GLAZED SALMON | \$118

Butternut Squash Puree, Herb Roasted Brussels
Sprouts, Sage Brown Butter Sauce

GRILLED FILET MIGNON | \$130

Rosemary Fingerling Potatoes, Garlic Green Beans,
Fig Demi

GRILLED CAULIFLOWER STEAK | \$100

Cranberry Quinoa Pilaf, Red Pepper Coulis, Toasted
Pine Nuts

RED WINE BRAISED SHORT RIBS | \$125

Asiago Whipped Potatoes, Honey Glazed Carrots,
Cabernet Demi

DESSERT

SELECT ONE

PISTACHIO CAKE

Cherry Mousse Bomb, Milk Chocolate Ganache

MOCHA CHEESECAKE

Bailey's Crème Anglaise, Graham Cracker Crust

GINGERBREAD CAKE

Spiced Cake, Salted Caramel Mousse

CARAMELO CAKE

Chocolate Praline Sabayon,
Two Layers Of Hazelnut Dacquoise

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Plated Meals

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Soup & Salad

Sides

Entrées
Mini Desserts

FESTIVE HOLIDAY BUFFET

CARVING STATION ENHANCEMENTS

LATE NIGHT SNACKS

BEVERAGES

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VENUE GUIDELINES

All Prices are Subject to a Taxable
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CUSTOM BUFFETS

Dinner Buffets are Served for 90 Minutes of Continuous Station

DINNER BUFFET

TWO ENTRÉE: \$110 | THREE ENTRÉE: \$125 | FOUR ENTRÉE \$150

Served with Fresh Baked Rolls & Sweet Cream Butter

Traditional Coffee and Tea Service

SOUP | SALAD

SELECT TWO

BUTTERNUT SQUASH SOUP

Brown Butter, Creme Fraiche

BEEF POZOLE

Cabbage, Cilantro, Radish, Cotija

ROASTED TOMATO SOUP

Gruyere Crostini

SPINACH SALAD

Bacon Lardon, Red Onion, Toasted Almonds,
Crumbled Feta, Warm Bacon Vinaigrette

WINTER GREENS

Red Wine Poached Pears, Shaved Manchego, Candied
Walnuts, Champagne Vinaigrette

ROASTED BEETS

Winter Citrus, Whipped Chevre, Petite Greens, Citrus
Vinaigrette

HEARTS OF ROMAINE

Shaved Parmesan Reggiano, Focaccia Croutons,
Creamy Garlic Dressing

SIDES

SELECT TWO

**GARLIC MASHED
POTATOES**

**CRANBERRY
WILD RICE**

**MAPLE SWEET
POTATO MASH**

**ROSEMARY ROASTED
MARBLE POTATOES**

**SAUTÉED GREEN BEANS,
CARAMELIZED SHALLOTS**

**HEIRLOOM BABY
CARROTS, HONEY GLAZE**

**CARAMELIZED
CAULIFLOWER,
BROWN BUTTER**

**ROASTED BRUSSELS
SPROUTS, PANCETTA,
PRESERVED LEMON**

RECEPTION

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Soup & Salad
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FESTIVE HOLIDAY BUFFET

CARVING STATION ENHANCEMENTS

LATE NIGHT SNACKS

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CUSTOM BUFFETS

ENTRÉES

SELECT TWO, THREE OR FOUR

HERB ROASTED CHICKEN

Lemon Thyme Jus

CHICKEN FRICASSEE

Pearl Onions, White Wine Mushroom Cream,
Fresh Herbs

GLAZED PIT HAM

Apple Cider Reduction

HERB CRUSTED NY STRIP LOIN

Red Wine Demi

OVEN ROASTED TURKEY BREAST

Savory Sage Gravy

SEARED SALMON

Crispy Pancetta, Lemon Butter Sauce

BAKED HALIBUT

White Wine Butter

DIJON CRUSTED PORK LOIN

Grain Mustard Cream, Savory Herbs

WINTER CHEESE TORTELLINI

English Peas, Toasted Hazel Nuts,,
Parmesan Marsala Cream

MINI DESSERTS

SELECT THREE

CARAMEL MOUSSE CREAM PUFF

Chocolate Ganache, Choux Pastry

BLACK FOREST CHEESECAKE BAR

Cherries, Chocolate,
Oreo Cookie Crust

DULCE DE LECHE CAKE (GF)

Walnut Brownie,
Chocolate Mousse

MOCHA CHEESECAKE SHOOTER

Sweet Mousse, Whipped Cream

FLOURLESS CHOCOLATE CAKE (GF)

Chocolate Ganache

HOLIDAY COOKIE ASSORTMENT

Shortbread, Molasses, Snowball

RECEPTION

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HOLIDAY BUFFET

Dinner Buffets are Served for 90 Minutes of Continuous Service

FESTIVE HOLIDAY BUFFET

\$110

Served with Fresh Baked Rolls & Sweet Cream Butter
Traditional Coffee & Hot Tea Station

WINTER GREENS

Red Wine Poached Pears, Shaved Manchego,
Candied Walnuts, Champagne Vinaigrette

HEARTS OF ROMAINE

Shaved Parmesan Reggiano, Focaccia Croutons,
Creamy Garlic Dressing

GLAZED PIT HAM

Apple Cider Reduction

HERB ROASTED TURKEY

Savory Sage Gravy

GREEN BEAN CASSEROLE

Creamed Mushroom, Crispy Onions

WHIPPED YUKON GOLD POTATOES

Roasted Garlic

SAGE STUFFING

Herb Breadcrumbs

MASHED SWEET POTATOES

Maple Brown Sugar

DESSERTS

CARAMEL MOUSSE CREAM PUFF

Chocolate Ganache, Choux Pastry

BLACK FOREST CHEESECAKE BAR

Cherries, Chocolate,
Oreo Cookie Crust

DULCE DE LECHE CAKE (GF)

Walnut Brownie,
Chocolate Mousse

MOCHA CHEESECAKE SHOOTER

Sweet Mousse, Whipped Cream

FLOURLESS CHOCOLATE CAKE (GF)

Chocolate Ganache

HOLIDAY COOKIE ASSORTMENT

Shortbread, Molasses, Snowball

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CARVING STATION ENHANCEMENTS

LATE NIGHT SNACKS

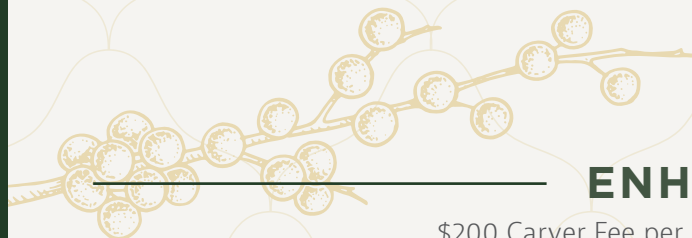
BEVERAGES

Hosted Bar
Cash Bar

VENUE GUIDELINES

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CARVING STATION



ENHANCEMENTS

\$200 Carver Fee per Station. Served with Silver Dollar Rolls

SLOW ROASTED PORK LOIN

Grain Mustard, Apricot Compote
Serves 30 | \$400

SMOKED TURKEY BREAST

Sage Gravy, Cranberry Chutney
Serves 30 | \$450

GRILLED BEEF STRIP LOIN

Cherry Demi
Serves 40 | \$700

ROSEMARY CRUSTED BEEF TENDERLOIN

Sauce Au Poivre
Serves 25 | \$750



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CARVING STATION ENHANCEMENTS

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LATE NIGHT SNACKS

SLIDER STATION

Select Any Two | \$25

Pricing is Based on 60 Minutes of Service

CLASSIC

All Beef Patty, American Cheese, House Sauce, Sweet
Pickle

CRISPY CHICKEN

Hot Honey Chicken, Pickle Relish, Chipotle Aioli

CRISPY ZUCCHINI

Seasoned Breadcrumbs, Grilled Onion, Arugula,
Citrus Aioli, Rosemary Bun

CAROLINA Q

Pulled Pork Shoulder, Creamy Coleslaw, Sweet
Barbecue Sauce

FLATBREAD STATION

Select Any Two | \$22

Pricing is Based on 60 Minutes of Service

MARGHERITA

Fresh Mozzarella, Tomato, Torn Basil

FOREST MUSHROOM

Confit Garlic, Roasted Mushroom Medley, Goat
Cheese, Truffle Oil, Fresh Herbs

TRADITIONAL PEPPERONI

Mozzarella, Pepperoni, Roasted Tomato Sauce

ITALIAN SAUSAGE

Italian Sausage, Caramelized Onion, Whipped
Ricotta, Pecorino Romano

LATE NIGHT SWEETS STATION | \$22

Pricing is Based on 60 Minutes of Service

RED VELVET CUPCAKES

Buttercream Frosting

SALTED CARAMEL BROWNIES

Chocolate, Caramel, Sea Salt

HOUSE MADE BLUEBERRY POP TARTS

Blueberry Compote, Royal Icing

CHOCOLATE CHUNK COOKIES

Rich Chocolate

CHOCOLATE COVERED STRAWBERRIES

Fresh Berries,
Dark & Milk Chocolate



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CARVING STATION ENHANCEMENTS

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BEVERAGES

Hosted Bar

Cash Bar

VENUE GUIDELINES

All Prices are Subject to a Taxable
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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

| \$18

- Tito's Vodka
- Flecha Azul Blanco Tequila
- Bombay Gin
- Bacardi Rum
- Crown Royal Whiskey
- Makers Mark Bourbon
- Glenlivet 12 Scotch

| \$16

- Kahlua
- Disaronno
- Baileys Irish Cream
- Bud Light
- Coors Light
- Michelob Ultra

| \$7

| \$8

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

| \$16

- Kendall Jackson Chardonnay
- Kim Crawford Sauvignon
Blanc
- Miraval Rose
- J Lohr Seven Oaks Cabernet
- Angeline Pinot Noir



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LATE NIGHT SNACKS

BEVERAGES

Hosted Bar
Cash Bar

VENUE GUIDELINES

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BEVERAGES

CASH BAR

Price Based per Drink

BARTENDER FEE

(4 Hours) | \$200 Per Bartender

TABLE-SIDE COCKTAIL SERVICE

(2 Hours) | \$100 Per Server

| \$19

- Tito's Vodka
- Flecha Azul Blanco Tequila
- Bombay Gin
- Bacardi Rum
- Crown Royal Whiskey
- Makers Mark Bourbon
- Glenlivet 12 Scotch

| \$17

- Kahlua
- Disaronno
- Baileys Irish Cream
- | \$8**
- Bud Light
- Coors Light
- Michelob Ultra

| \$9

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

| \$17

- Kendall Jackson Chardonnay
- Kim Crawford Sauvignon
Blanc
- Miraval Rose
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VENUE GUIDELINES

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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 Landing 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.

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.

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Soup & Salad
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FESTIVE HOLIDAY BUFFET

CARVING STATION ENHANCEMENTS

LATE NIGHT SNACKS

BEVERAGES

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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 _____