

CATERING MENU



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

TYLAN GILBERT

Hailing from southern California and growing up in small town Colorado, hospitality has been a part of Tylan's life from a young age. Starting in the kitchen with his family during holiday meal preparation, to cultivating his career at a chuckwagon and private cooking, Chef Ty found his passion in fine dining in some of the best kitchens in the Phoenix area over 10 years ago. With emphasis on an elevated personal touch and blending flavors to excite your palate, it is his desire to provide an exceptional experience for any size group. Outside of the kitchen, he continues to enjoy spending holidays baking with his family, working on the never-ending stream of puzzles, going on long road trips, and spending time with his kids. His motto: "Anything worth doing, is worth overdoing," Let's make every event as fun and enjoyable as humanly possible!



TYLAN GILBERT
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

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

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VENUE GUIDELINES

All Prices are Subject to a Taxable
23% Service Charge, Subject to
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BREAKFAST



CONTINENTAL BREAKFAST

Breakfast Buffets are available for 90 minutes of consecutive service.

Breakfast served with Fresh Brewed Press™ Regular & Decaffeinated Coffee,
Rovas™ Organic Teas, Orange & Cranberry Juice.

QUICK START | \$36

Sliced Fresh Fruit and Berries, Assorted Pastries,
Breakfast Breads, Muffins, Fruit Preserves,
Whipped Butter

HEALTHY CONTINENTAL | \$44

Sliced Fresh Fruit and Berries, Greek Yogurt, Honey,
Granola, Assorted Pastries, Breakfast Breads, Muffins,
Fruit Preserves, Whipped Butter

PLATED BREAKFAST

Breakfast served with Fresh Brewed Press™ Regular & Decaffeinated Coffee, Rovas™ Organic Tea & Orange Juice

MORNING DELIGHT | \$47

Greek Yogurt Parfait, Scrambled Eggs, Signature Breakfast Potatoes, Applewood Smoked Bacon,
Cinnamon Swirl Coffee Cake, Whipped Butter



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BREAKFAST

BREAKFAST ENHANCEMENTS

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

GREEK YOGURT PARFAIT | \$12

Honey, Granola, Fresh Berries

AVOCADO TOAST | \$14

Grilled Artisan Bread, Smashed Avocado,
Seasonal Accompaniments

FRENCH TOAST | \$14

Fresh Berries, Whipped Butter,
Powdered Sugar, Maple Syrup

BISCUIT SANDWICH | \$15

Scrambled Eggs, Sausage Patty,
Cheddar Cheese, Buttermilk Biscuit

CROISSANT SANDWICH | \$15

Scrambled Egg, Honey Cured Ham,
Gruyère, Spicy Aioli

STEEL CUT OATMEAL | \$12

Brown Sugar, Honey, Dried Fruit

BREAKFAST BURRITO | \$15

Scrambled Eggs, Breakfast Potatoes, Chorizo,
Cheddar Cheese, House Salsa, Sour Cream

BISCUITS & GRAVY | \$15

Country Sausage Gravy, Warm Buttermilk Biscuits

HOUSEMADE QUICHE | \$16

Seasonal Selection

OMELET STATION | \$26

Chef Required (1) per 50 Guests • \$200 Chef Attendant

Farm Fresh Eggs & Egg Whites, Bacon, Honey Cured Ham, Spinach, Onions,
Jalapeños, Tomatoes, Red Peppers, Mushroom, Cheddar Jack Cheese, House Salsa



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BREAKFAST BUFFETS

Breakfast Buffets are available for 90 minutes of consecutive service.

Breakfast served with Fresh Brewed Press™ Regular & Decaffeinated Coffee,
Rovas™ Organic Teas, Orange & Cranberry Juice.

GILA RIVER TRADITIONAL | \$48

- Sliced Fresh Fruit & Berries
- Assorted Pastries, Breakfast Breads, Muffins
- Fruit Preserves, Whipped Butter
- Scrambled Eggs
- Signature Breakfast Potatoes
- Applewood Smoked Bacon
- Sausage Links

STATE 48 SUNRISE | \$55

- Sliced Fresh Fruit & Berries
- Assorted Pastries, Breakfast Breads, Muffins
- Greek Yogurt Parfait, Honey Granola, Fresh Berries
- Fruit Preserves, Whipped Butter
- Scrambled Eggs
- Signature Breakfast Potatoes
- Applewood Smoked Bacon
- Sausage Links
- Cinnamon French Toast, Powdered Sugar,
Warm Maple Syrup

ARIZONA ENCHANTMENT | \$57

- Sliced Fresh Fruit & Berries
- Huevos Rancheros, Poached Egg, Tomato-Chili Sauce,
Cotija, Green Onion
- Pork Rojo
- Charro Beans
- Sonoran Sweet Potatoes
- House Salsa, Sour Cream, Guacamole
- Warm Corn & Flour Tortillas
- Churro Breakfast Bread, Whipped Butter

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BEVERAGES



ADDITIONAL ITEMS

Fresh Brewed Press™ Coffee

Regular & Decaffeinated Coffee
\$110 per Gallon

Iced Press™ Coffee

\$110 per Gallon

Rovas™ Organic 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

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BREAKS

BREAKS

Breaks are based on 30 minutes of continuous service.

QUICK BOOST | \$22

House Nut Mix, Seed & Dried Fruit Granola Bars,
Seasonal Immunity "Boost" Juice Shooter

BASES LOADED | \$25

Mini Soft Salted Pretzels & Beer Cheese,
Puff Pastry Hot Dog Bites & Spicy Mustard,
Housemade Cracker Jacks

DIP BABY DIP | \$23

Hummus & Pita Crisps, French Onion Dip
& Kettle Chips, Buttermilk Ranch & Garden
Vegetable Crudité

SONORAN EXPOSURE | \$23

Tortilla Chips, Guacamole, House Salsa, Warm
Queso, Cinnamon Churros with Chocolate
Sauce, Prickly Pear Lemonade Shooters

LIGHT & FIT | \$24

Build Your Own Trail Mix,
Fresh Fruit Skewers

HOT & POPPIN' | \$20

Buttered Popcorn, Caramel Popcorn,
Cheddar Cheese Popcorn

COOKIE JAR | \$26

Chocolate Chunk, Lemon Ice Box,
Snickerdoodle, Oatmeal Raisin Cookies,
Peanut Butter Cookies

BAKE SHOP | \$23

Seasonal Cake Pop, Caramel Blondie,
Rice Krispy Treats™, Chocolate Dipped Pretzels

DESERT OASIS | \$24

Mini Vanilla Cupcakes with Orange Honey
Buttercream, Prickly Pear Tarts,
Chipotle Spiced Nuts

COUNTRY PICNIC | \$29

Chef Selection of Cured Meat & Cheeses,
Marinated Olives, Dried Fruit, Fig Jam,
Crackers, Rustic Bread

SNACK ATTACK | \$26

Assorted Chips, Craft Popcorn, Spicy Nut Mix,
Beef Jerky, Licorice Bites, Chocolate Covered
Snacks

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À LA CARTE

WHOLE FRESH FRUIT

\$6 EACH

SLICED FRESH FRUIT & BERRIES

\$12 PER PERSON

FRESH BAKED SEASONAL MUFFINS

\$75 DOZEN

WARM BREAKFAST BREADS

\$75 DOZEN

CINNAMON SWIRL, BANANA NUT, BLUEBERRY CRUMBLE

ASSORTED BAGELS & CREAM CHEESES

\$85 DOZEN

FROM SCRATCH POP TARTS

\$85 DOZEN

CHOCOLATE HAZELNUT, BROWN SUGAR CINNAMON, MIXED BERRY

HOUSEMADE BROWNIES

\$85 DOZEN

CHOCOLATE FUDGE, TOFFEE BLONDIE, CHEESECAKE

JUMBO COOKIES

\$85 DOZEN

CHOCOLATE CHIP, WHITE CHOCOLATE MACADAMIA, CHURRO CINNAMON,
LEMON ICE BOX, M&M™ MONSTER

ARTISANAL SNACKS

\$8 EACH

SMOKED ROSEMARY CASHEWS, ROASTED ALMONDS,
SWEET & SPICY TRAIL MIX, SALTED KETTLE CHIPS,
TRUFFLE POPCORN, RANCH DUSTED PRETZELS

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LUNCH



PLATED LUNCH

Plated Lunches served with Fresh Brewed Press™ Regular & Decaffeinated Coffee, Rovas™ Organic Iced Tea
& Warm Rolls with Whipped Butter

Highest price entrée will prevail if selecting more than one entrée for lunch

SELECT ONE

SOUP DU JOUR

Chef's Selection of Seasonal Soup

SWEET AUTUMN

Spinach, Dried Cranberries, Pickled Shallot,
Shaved Manchego, Sliced Almonds,
Honey Sesame Vinaigrette

CAESAR

Romaine, Parmesan Cheese, Crispy Croutons,
Black Pepper Dressing

GARDEN GREENS

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

BLT

Little Gem, Heirloom Tomato, Bacon,
Shaved Red Onion, Breadcrumbs,
Buttermilk Dressing



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LUNCH

LUNCH ENTRÉE

SELECT ONE

EGGPLANT CANNOLI | \$54

Vegetable Stuffed Eggplant, Quinoa Pilaf,
Red Pepper Coulis

HERB ROASTED CHICKEN | \$55

Haricots Verts, Whipped Potatoes,
Lemon Caper Butter

SEARED SALMON | \$58

Roasted Squash, Cilantro Lime Rice,
Chorizo Corn Broth

POWER BOWL | \$55

Roasted Chicken, Carrots, Sweet Potatoes, Amaranth,
Arugula, Julienne Vegetables, Green Goddess Dressing

FLAT IRON | \$62

Roasted Asparagus, Marble Potatoes, Garlic Herb Butter Sauce

DESSERT

SELECT ONE

LEMON BLUEBERRY CHEESECAKE

Vanilla Bean, Blueberry Compote,
Graham Cracker Crust

BROWN BUTTER CAKE

Rum, Salted Caramel, Vanilla Bean Cream

CHOCOLATE MOUSSE BOMBE

Rich Ganache, Raspberry Coulis

TRADITIONAL TIRAMISU

Espresso Liqueur-Soaked Lady Fingers,
Mascarpone Cream, Cocoa



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LUNCH

BOX LUNCHES

SELECT TWO | \$50

All Box Lunches Include: Individual Sandwich, Pasta Salad, Chips,
Whole Fruit, Fresh Baked Cookie, Bottled Water.

TURKEY CLUB

Gruyère, Bacon, Tomato, Mixed Greens,
Avocado Aioli, Multi-Grain Tortilla

CHICKEN CAPRESE

Mozzarella, Tomato, Arugula,
Balsamic Aioli, Ciabatta Bun

ROAST BEEF

Cheddar, Caramelized Onions, Arugula,
Horseradish Cream, Kaiser Roll

GRILLED VEGETABLE

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

ITALIAN GRINDER

Provolone, Salami, Pepperoni, Shredded Lettuce,
Tomato, Giardiniera, Ciabatta Bun



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LUNCH

BUFFETS

Lunch Buffets are available for 90 minutes of consecutive service.

Buffets are accompanied with Rovas™ Organic Iced Tea.

MARKETPLACE | \$70

Soup du Jour Chef's Selection of Seasonal Soup

Antipasto Salad Cured Meats, Cheeses, Artichokes, Cherry Tomatoes,
Marinated Olives, Arugula, Lemon Herb Vinaigrette

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

Housemade Kettle Potato Chips

Sugar Cookies & Chocolate Fudge Brownies

SELECTION OF THREE SANDWICHES

COLD SANDWICHES

Oven Herb Roasted Turkey Gruyère, Bacon, Tomato,
Mixed Greens, Avocado Aioli, Multi-Grain Tortilla

Roast Beef-Cheddar Caramelized Onions, Arugula,
Horseradish Cream, Kaiser Roll

Italian Grinder Provolone, Salami, Pepperoni,
Shredded Lettuce, Tomato, Giardiniera, Ciabatta Bun

Grilled Vegetable Marinated Squash, Zucchini, Onion,
Red Pepper, Garden Greens, Hummus, Spinach Tortilla

HOT SANDWICHES

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

Pulled Pork Sweet BBQ Sauce,
Crispy Onion, French Roll

Meatball Provolone, Marinara, Italian Roll

Brie Grilled Cheese Dijon Aioli,
Green Apple, Sourdough



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BUFFETS

Lunch Buffets are available for 90 minutes of consecutive service.
Buffets are accompanied with Rovas™ Organic Iced Tea.

DELI | \$60

Soup du Jour
Creamy Coleslaw
House Greens
Buttermilk Ranch, Gila River House Dressing
Honey Ham, Roast Beef, Smoked Turkey, Tuna Salad
Cheddar, Swiss, Pepperjack
Lettuce, Tomato, Onion, Pickles
Mayonnaise, Stone Ground Mustard, Horseradish Cream
Artisan Breads, Rolls
Assorted Cookies
Dessert Bars

POWER BOWL | \$65

Mixed Greens, Romaine
Grilled Chicken, Marinated Flank Steak
Quinoa, Roasted Seasonal Vegetables
Chopped Hard Boiled Egg, Bacon, Corn,
Red Onion, Scallions
Pepitas, Dried Cranberries
Cheddar, Parmesan, Feta
Buttermilk Ranch, Balsamic,
Gila River House Dressing
Peanut Butter Cookies

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Buffets are accompanied with Rovas™ Organic Iced Tea.

NONNA | \$74

Romaine, Parmesan Cheese, Crispy Croutons, Black Pepper Dressing
Rustic Tomato, Fresh Mozzarella, Torn Basil, Citrus Vinaigrette
Grilled Sausage, Peppers, Caramelized Onions
Chicken Piccata, Lemon Caper Cream
Cavatappi, Pesto, Blistered Tomato, Parmesan
Vegetable Ratatouille
Warm Focaccia, Whipped Butter
Italian Butter Cookies
Tiramisu Tarts

STATE 48 BBQ | \$80

Dijon Potato Salad
Creamy Coleslaw
Watermelon, Feta, Shaved Jalapeños, Arugula
Mesquite Grilled Chicken, Hickory BBQ
Flank Steak, Caramelized Cippolini Onions
Smoked BBQ Pulled Pork
Cowboy Beans
Buttered Corn on the Cob
Brioche Rolls, Whipped Butter
Warm Apple Crumb Cobbler



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Buffets are accompanied with Rovas™ Organic Iced Tea.

SOUTHERN COMFORT | \$80

Kale, Romaine, Parmesan, Caperberries, House Croutons, Black Pepper Dressing
Cucumber Tomato Salad
Fresh Watermelon Wedges
Buttermilk Fried Chicken
Homestyle Meatloaf
Baked Macaroni & Cheese
Sweet Corn Succotash, Braised Greens
Homemade Biscuits, Whipped Butter
Warm Cherry Crumb Cobbler
Caramel Pecan Bars

SONORAN | \$74

Pozole, Hominy, Cilantro, Radish
Romaine, Cotija, Chile Crouton, Chipotle Dressing
Chilled Elote, Red Pepper, Sweet Onion, Cilantro
Grilled Carne Asada, Fire Roasted Peppers, Onions
Cheese Enchilada, Roja Sauce
Creamy Poblano Chicken
Fire Roasted Vegetables
Spanish Rice
Charro Beans
Warm Corn & Flour Tortillas
Pico de Gallo, House Salsa, Cilantro, Sour Cream
Prickly Pear Cheesecake
Warm Churros, Chocolate Sauce

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APPETIZERS



PASSED HORS D'OEUVRES

Available in Quantities of 25

COLD HORS D'OEUVRES | \$8 Per Piece

- Candied Bacon Deviled Egg
- Fig & Goat Cheese Crostini
- Roasted Beet, Almond, Endive, Herb Cheese
- Tuna Tartare, Wasabi Citrus Oil, Sesame Cone
- Melon Skewer, Prosciutto, Mint
- Tomato Bruschetta, Garlic, Basil, Parmesan
- Roasted Beef Filet, Horseradish Cream, Balsamic Onions
- Vegetable Summer Roll, Mango, Mint, Pickled Vegetables
- Chilled Poached Shrimp, Cocktail Sauce

HOT HORS D'OEUVRES | \$10 Per Piece

- Stuffed Mushroom Cap, Spinach, Feta
- Crab Cake, Spicy Remoulade
- Coconut Shrimp, Agave Citrus Sauce
- Sesame Miso Chicken Satay, Ginger Peanut Drizzle
- Beef Tenderloin Skewer, Romesco Sauce
- Twice Baked Potato Bite, Cheddar, Scallion
- Bacon Wrapped Date, Boursin
- Buffalo Chicken Meatball, Herb Ranch
- Sonoran Chicken Spring Roll, Lime Crème

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APPETIZERS

RECEPTION DISPLAYS

Priced Per Person
Available for 90 minutes of consecutive service.

CHIPS AND DIPS | \$15

Tortilla Chips, House Salsa, Guacamole, Warm Queso

WARM ARTICHOKE SPINACH DIP | \$13

Artisan Breads, Pita Chips

GARDEN CRUDITÉ | \$16

Assortment of Seasonal Vegetables,
House-Made Dips

MEDITERRANEAN MEZZE | \$18

Market & Pickled Vegetables, Olives,
Marinated Feta, Warm Naan

ARTISAN CHEESES | \$25

Selection of Domestic and Imported Cheeses,
Nuts, Dried Fruit, Fig Jam, Lavosh, Crackers

CHARCUTERIE | \$29

Selection of Sliced Meats, Olives, Pickled
Vegetables, Artisan Breads, Crackers

CHILLED SHRIMP COCKTAIL | \$28

Cocktail Sauce, Horseradish Cream, Lemon

RAW BAR | \$40

Chilled Shrimp, Oysters on the Half Shell,
Crab Salad, Remoulade, Cocktail Sauce,
Mignonette, Tabasco, Lemon



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Breakfast Buffets
Non-Alcoholic Beverage

BREAKS+SNACKS

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APPETIZERS



STATIONS

Stations available for 90 minutes of consecutive service. Stations must be guaranteed for your full guest count.
Priced Per Person

STREET TACOS | \$55

SELECT THREE

Baja Shrimp

Shredded Cabbage, Jalapeño Crema

Chicken Tinga

Chipotle, Tomato, Onion

Carne Asada

Fresh Lime, Garlic, Cilantro

Chile Braised Carnitas

Cumin, Mexican Oregano

Fire Roasted Vegetables

Onion, Peppers, Seasonal Vegetables

Served with Flour & Corn Tortillas

House Salsa, Guacamole, Onion, Cabbage, Limes, Queso Fresco

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Stations available for 90 minutes of consecutive service. Stations must be guaranteed for your full guest count.
Priced Per Person

Chef Attendant Fee \$200

PASTA | \$28
SELECT ONE

Orecchiette Pasta

Rock Shrimp, Fennel, Heirloom Cherry Tomatoes, White Wine Cream

Penne Pasta

Crumbled Italian Sausage, Caramelized Onion, Shaved Parmesan, Truffle Cream

Cavatelli

Herb Chicken, Pecorino, Slow Roasted Tomatoes, Basil Pesto

Macaroni & Cheese

Cheddar, Gruyère, Parmesan, Breadcrumbs

Cheese Tortellini

Kale, Burrata, Parmesan Tomato Cream Sauce

Served with Market Greens, Lemon Vinaigrette



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STATIONS

Stations available for 90 minutes of consecutive service. Stations must be guaranteed for your full guest count.
Priced Per Person

FLATBREADS | \$25

Margherita

Fresh Mozzarella, Tomato, Basil

Classico

Pepperoni, Salami, Sausage, Parmesan

SKEWERS | \$34

SELECT TWO

Chicken Souvlaki

Dill Tzatziki

Teriyaki Marinated Beef

Sesame Seeds and Scallions

Roasted Vegetable

Lemon Thyme Vinaigrette

Margarita Shrimp

Lime Crema



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CARVING STATIONS

Chef attendant required, \$200 per 50 people.
Served with Silver Dollar Rolls.

ROASTED TURKEY | \$500

Serves 30 people
Cranberry Relish, Turkey Gravy

SMOKED PORK LOIN | \$400

Serves 30 people
Cherry Herb Chutney

HERB BEEF TENDERLOIN | \$800

Serves 25 people
Sauce au Poivre

SALT CRUSTED PRIME RIB | \$1100

Serves 30 people
Beef Jus, Creamy Horseradish

SIDE STATION ENHANCEMENTS | \$6 Per Person

Grilled Asparagus
Lemon, Extra Virgin Olive Oil

Whipped Potatoes
Sweet Cream Butter

Spiced Roasted Carrots
Harissa Honey

Roasted Seasonal Mushrooms
Fresh Herbs



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PLATED DINNER

Plated Dinners are served with Warm Rolls & Whipped Butter.

Resort Selected Red & White Wine

Fresh Brewed Press™ Regular & Decaffeinated Coffee
and Rovas™ Organic Iced Tea offered Tableside.

Highest price entrée will prevail if selecting more than one entrée.

SALAD

SELECT ONE

HOUSE GREENS

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

CAESAR

Romaine, Parmesan Cheese, Crispy Croutons,
Black Pepper Dressing

TOMATO & BURRATA

Herb Vinaigrette, Aged Balsamic

ROASTED BEET

Baby Greens, Citrus, Whipped Goat Cheese,
Crushed Pistachios, Sherry Honey Vinaigrette

ENTRÉE

SELECT ONE

VEGETABLE WELLINGTON | \$115

Roasted Vegetables, Puffed Quinoa,
Red Pepper Coulis

HERB ROASTED CHICKEN | \$125

Creamy Polenta, Garlic Wilted Spinach, Mushrooms,
Cipollini Jus

GRILLED SALMON | \$130

Toasted Fregula, Marinated Vegetables,
Soy & Coriander Glaze

BRAISED SHORT RIB | \$138

Whipped Potatoes, Spiced Carrots, Red Wine Demi

MARINATED FLAT IRON | \$132

Roasted Asparagus, Marble Potatoes, Chimichurri

DUET OF PETITE FILET & GRILLED PRAWNS | \$150

Truffle Whipped Potatoes, Roasted Root
Vegetables, Port Wine Demi, Garlic Herb Butter



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DINNER

DESSERT SELECT ONE

CARAMEL CHOCOLATE MOUSSE CAKE

Dark Chocolate, Salted Caramel, Cocoa Nibs, Vanilla Chantilly

PRICKLY PEAR PANNA COTTA

Vanilla Crème, Crisp Almond Tuile

CHURRO CHEESECAKE

Cinnamon Sugar, Dulce de Leche, Chocolate Sauce

CITRUS & OLIVE OIL CAKE

Blood Orange, Lemon Mascarpone, Pistachio Crumble



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DINNER

Dinner Buffets Are Served For 90 Minutes of Continuous Service

DINNER BUFFET

Dinner Buffets are served with Warm Rolls and Butter.

Fresh Brewed Press™ Regular & Decaffeinated Coffee and Rovas™ Organic Hot Tea offered with Dinner.

LA TAVOLA | \$130

- Chopped Romaine, Red Onion, Pepperoncini, Olives, Shaved Parmesan, Herb Italian Dressing
- Fresh Mozzarella, Rustic Tomato, Radicchio, Arugula, Basil, Toasted Bread, Balsamic
- Penne Pasta, Roasted Vegetables, Garlic, Olive Oil
- Tomato Braised Chicken, Wilted Spinach
- Seared Branzino, Roasted Fennel, Lemon Caper Butter
- Tiramisu
- Lemon Panna Cotta

HERITAGE HARVEST | \$135

- Mixed Greens, Diced Tomatoes, Sweet Corn, Pepitas, Israeli Cous Cous, Dried Cranberries, Green Goddess
- Farro, Caramelized Root Vegetable, Radish, Cotija
- Seared Airline Chicken Breast, Mushroom Cream
- Grilled Ribeye, Rosemary Au Jus
- Field Peas Salad
- Roasted Vegetables
- Berry Crumb Cobbler
- Warm Spiced Cake

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DINNER

Dinner Buffets Are Served For 90 Minutes of Continuous Service

DINNER BUFFET

Dinner Buffets are served with Warm Rolls and Butter.

Fresh Brewed Press™ Regular & Decaffeinated Coffee and Rovas™ Organic Hot Tea offered with Dinner.

SOUTHWEST ADVENTURE | \$140

- Pozole, Hominy, Cilantro, Radish
- Chopped Romaine, Shaved Parmesan, Tortilla Strips, Creamy Chipotle Dressing
- Chicken Enchiladas, Chile Verde
- Guajillo Braised Beef Machaca
- Sweet Potatoes, Charred Onions, Peppers
- Frijoles Charros
- Cilantro Lime Rice
- Warm Corn & Flour Tortillas
- Pico de Gallo, House Salsa, Guacamole, Queso Fresco
- Prickly Pear Tres Leches
- Chile Chocolate Mousse

HOMESTEAD TABLE | \$145

- Watermelon, Tomatoes, Arugula, Queso Fresco, Extra Virgin Olive Oil
- Baby Kale, Citrus, Jicama, Shaved Parmesan, Lemon Honey Vinaigrette
- Crispy Buttermilk Chicken
- Pot Roast, Carrots, Pearl Onion, Beef Jus
- Seared Salmon, Sautéed Spinach, Roasted Tomato, Garlic
- Smashed Potatoes
- Creamy Macaroni & Cheese
- Baked Corn Casserole
- Buttermilk Biscuits
- Apple Strudel
- S'mores Brownies

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BEVERAGES

HOSTED BAR

Prices based per drink

SIGNATURE

| \$16

- Tito's Vodka
- Hornito's Tequila
- Tanqueray Gin
- Mount Gay Rum
- Jack Daniel's Whiskey
- Maker's Mark Bourbon
- Dewar's Scotch

| \$14

Canyon Road Wines

- Chardonnay
- Cabernet Sauvignon

| \$7

- Bud Light
- Coors Light
- Michelob Ultra

| \$8

- Heineken
- Modelo
- SanTan River King Lager
- Four Peaks Hop Knot IPA

| \$18

- Ketel One Vodka
- Patrón Tequila
- Hendrick's Gin
- Bacardi Rum
- Crown Royal Whiskey
- Buffalo Trace Bourbon
- Glenlivet 12 Scotch

| \$16

- Kahlúa
- Disaronno
- Baileys Irish Cream

| \$18

- Kendall Jackson Chardonnay
- Kim Crawford Sauvignon Blanc
- Whispering Angel Rose
- Angeline Pinot Noir
- J Lohr Seven Oaks Cabernet
- Chandon California Brut

PREMIUM

| \$7

- Bud Light
- Coors Light
- Michelob Ultra

| \$8

- Heineken
- Modelo
- SanTan River King Lager
- Four Peaks Hop Knot IPA
- White Claw Seltzer

BARTENDER FEE | \$200 per bartender

TABLE-SIDE COCKTAIL SERVICE

\$100 per hour, per server

Cash bar selections are available at current banquet bar rates.

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BEVERAGES

COCKTAILS

Prices based per drink

SIGNATURE COCKTAILS | \$18

Vesper

Hendricks Gin, Vodka, Lillet Blanc, Lemon

Hibiscus Refresher

Hibiscus Infused Vodka, Pama, Pink Peppercorn Syrup, Lemon

Classic Margarita

Patron Blanco, Citrus, Agave, Lime

Signature Old Fashion

Private Select Bourbon, Brown Sugar Syrup, Cherry Bitters

MOCKTAILS | \$13

Italian Spritz

Aperitivo Rosso, Italian Orange Simple Syrup, Soda Water

Cucumber Mint Fizz

Fresh Cucumber, Mint, Ginger Beer

Desert Bloom

Prickly Pear, Orange Blossom, Lime Sparkling Water, Agave



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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 upcoming event.

FOOD AND BEVERAGE MINIMUM

The food and beverage minimum represents the required minimum expenditure on food and beverage for your event, prior to applicable service charges and sales tax.

Should the minimum not be met, the difference will be assessed as a shortage fee, to which applicable service charges and sales tax will also be applied.

FOOD AND BEVERAGE SERVICE CHARGE

All food and non-alcoholic beverage selections are subject to a 23% service charge and applicable 6% sales tax.

All alcoholic beverage selections are subject to a 23% service charge and applicable 8% sales tax.

Meeting room rental fees are subject to a 6% sales tax.

GUARANTEES

The final guaranteed number of attendees for your event must be provided to your Event Manager no later than five (5) business days prior to your group's arrival. If a final guarantee is not received by this deadline, the contracted attendance figure will be considered the final guarantee, and all preparations and billing will be based on that number.

Should the actual number of attendees exceed the guaranteed count, additional charges will apply for those guests. If the actual attendance is lower than the contracted number, billing will remain based on the contracted attendance figure.

**Please note that certain menu selections outlined in our Catering Menus require a minimum number of attendees. Any menu additions or menu modifications requested after the final guarantee deadline may be subject to availability and additional charges.*

MENU SELECTIONS

To help ensure a successful event, we kindly request that all food and beverage selections, including split counts for plated meal service, be submitted no later than 10 business days prior to your

group's arrival. In addition, the final guaranteed guest count must be provided at least 5 business days before the event date.

Plated lunch and dinner selections include one entrée choice, along with a vegetarian entrée option. If a group elects to offer more than one entrée, the highest-priced entrée will be applied to all selections.

FOOD ALLERGIES, DIETARY RESTRICTIONS, AND SPECIAL REQUESTS

The health, safety, and dining experience of our guests are of paramount importance. We treat all food allergies, dietary restrictions, and special dietary requirements as a top priority and are committed to taking reasonable precautions to accommodate such needs.

If any guest in your group has food allergies, dietary restrictions, or special dietary requirements, you must notify your Event Manager and provide the names of the affected individuals along with details of their specific needs. This information enables us to take appropriate precautions during food preparation and service.

To facilitate proper planning and accommodation of dietary needs, we require the first and last name of each guest attending the event no later than ten (10) days prior to the event date. All food allergies, dietary restrictions, and special dietary requirements must also be communicated to your Event Manager at least ten (10) days prior to the event.

Failure to provide the names of guests with food allergies or dietary restrictions, and the nature of those allergies or restrictions, shall release us from liability for any resulting personal injury, except where such injury arises directly from our negligence or the negligence of our representatives. You agree to indemnify and hold us harmless from and against any claims, liabilities, damages, or expenses arising from the omission of such information. In cases where liability results directly from our negligence or that of our representatives, we shall be responsible for reasonable costs incurred in the defense and resolution of such claims.

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REMOVAL OF FOOD

All food and beverage consumed within the Resort's function space must be provided and prepared by the Resort. Additionally, no remaining food or beverage may be removed from the premises in any form.

At the conclusion of the function, any remaining food and beverage shall become the property of the Resort.

OUTSIDE FOOD & BEVERAGE

Gila River Resorts & Casinos is the exclusive licensee authorized to sell, serve, and distribute all food and beverage on property. As such, we are responsible for monitoring consumption and do not permit groups to bring outside food or beverage into resort meeting spaces.

Any violation of this policy will result in a penalty charge of \$2,000.

BANQUET BAR SERVICE

In accordance with Arizona law, all alcoholic beverage service concludes by 2:00 a.m. Shot purchases are not permitted at banquet bars. Additionally, outside alcohol is strictly prohibited in all function spaces.

One (1) bartender is required for every one hundred (100) guests. The maximum bar service duration accommodated for banquet events is five (5) hours. We require identification from all individuals requesting or purchasing alcoholic beverages.

BAR FEES:

- \$200 per bartender for the first four (4) hours of service. +\$100 for additional hour.
- \$100 per cocktail server, per hour.

We take the service of alcoholic beverages seriously. If signs of intoxication are observed prior to or during service, alcohol service will be refused.

MEETING ROOM SET-UP CHANGES

We work diligently to ensure that all meeting room set-up requirements are finalized and approved prior to your arrival. Detailed set-up specifications will be provided through your Banquet Event Order (BEO) and, when applicable, an accompanying floor plan.

It is the responsibility of the client to review and approve all set-up details prior to the event. Any day-of requested changes or modifications made after final approval that require our team to alter the meeting room configuration will incur a reconfiguration fee of \$300 per room.

CERTIFICATE OF INSURANCE (COI)

All groups hosting events at Gila River Resorts & Casinos are required to provide a valid Certificate of Insurance (COI). A copy of the COI must be submitted to your Event Manager no later than sixty (60) days prior to the first day of the event. Failure to provide the required Certificate of Insurance by the specified deadline may result in delays, restrictions, or the inability to proceed with the event as scheduled. Compliance with this requirement is mandatory to ensure all necessary approvals and risk management protocols are completed prior to the event.

HIGH-SPEED INTERNET

Gila River Resorts & Casinos is pleased to offer complimentary wireless high-speed internet access in all meeting spaces.

A fee of \$200 per day, per meeting space will apply for hardwired internet connections.

All requests must be submitted to your event manager at least 5 days prior to the group's event for consideration.

DEDICATED HIGH-SPEED INTERNET

Dedicated, password-protected wireless high-speed internet is available for purchase at \$1,500 per day, plus applicable taxes. A custom SSID and password may be created for the dedicated network upon request.

All requests must be submitted to your event manager at least 60 days prior to the group's event for consideration.

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EXHIBITORS

In accordance with Gila River Indian Community Title 13, any individual or entity conducting business or trade on the Reservation is required to obtain a license from the Gila River Indian Community and remit the applicable license fee as outlined in Section 13.207.

For exhibitors selling tangible goods, a Special Events License application must be submitted no later than 30 days prior to the event start date. The fee for the Special Events License is \$50 per vendor, subject to change by the Gila River Indian Community. Please contact your Event Manager for the application. A copy of the completed application must be provided to the Resort prior to the event start date.

Exhibitors selling tangible goods on the Reservation for cash without a valid business license are subject to removal from their booth space and may be fined \$500 in accordance with 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

Prior to submitting exhibition details, please consult with your Event Manager to review requirements and coordinate arrangements.

TABLETOP EXHIBIT FEES:

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

For events requiring more than 50 exhibit tables, an additional fee of \$10 per table will apply for each table beyond the initial 50.

Exhibit fees include a 6-foot or 8-foot table, two chairs, a trash receptacle, and drayage. Complimentary internet service is included. Easel and power support for table top exhibits and vendors are additional.

AUDIO VISUAL EQUIPMENT

Our preferred on-site partner, Pinnacle Live Audio Visual, provides full-service audio visual solutions supported by an experienced technical team dedicated to ensuring a seamless event experience.

While outside audio visual providers are permitted, direct patching into the venue's built-in sound system is not allowed. All connections to house audio must be coordinated exclusively through Pinnacle Live.

To secure services with Pinnacle Live, a signed contract must be submitted within 10 days of your arrival date. Failure to do so may result in the unavailability of services, equipment, and previously quoted pricing.

For presentations requiring projection, screens are required in all rooms utilizing projectors. Wall projection or the use of wall surfaces for display is not permitted.

All cables and cords must be secured and taped in accordance with fire code requirements using gaffer's tape only. The use of duct tape or similar materials is prohibited.

If an outside audio visual vendor is selected, a Certificate of Insurance (COI) must be submitted for approval no later than 60 days prior to arrival.

AUDIO VISUAL FEES:

- Patch Fee: \$150 plus tax
- Outside Provider Approval Fee: \$1,000 plus tax

SIGNED _____

DATE _____