



HASSAYAMPA

Inn



Banquet
Menu



Classic Boutique Historic

We are at your service
Enjoy the classic
hospitality of the
Hassayampa Inn and our
delicious cuisine

Due to market volatility Hassayampa Inn reserves
the right to make reasonable substitutions
and menu prices are subject to change

Breakfast Service

Build Your Breakfast

Enjoy a personalized breakfast by creating a menu of your choice from our delicious items. Regular, decaffeinated coffee and hot tea included

Assorted Muffins
Bacon*
Biscuits and Gravy
Breakfast Potatoes*
Cereals
Mini Croissants
Danish
Ham Steak*
Individual Parfait
Sausage Links*
Cut Fresh Fruit*
Hash Brown Patty*
Sliced Kielbasa*
Cinnamon Rolls
Scrambled Eggs with Peppers and Onions*
Sundried Tomato Scrambled Eggs*
Scrambled Eggs and Cheese*

4 Items \$17.00/person

5 Items \$19.00/person

6 Items \$21.00/person

Upgrade your breakfast with French toast, Hassayampa Inn coffee cake, pancakes, or cheese blintz for \$4.00 per person

*Gluten Free

All prices subject to applicable taxes and service charge

Consuming raw or undercooked meats or eggs may increase your risk of foodborne issues

Waffle Station

Chef-prepared, fresh Belgian waffles
Choice of chocolate chips, strawberries, blueberries, butter, fresh whipped cream, pecans and warm maple syrup

\$225.75

Omelette Station

Chef prepared, made to order omelettes
Choice of ham, bacon, tomatoes, scallions, onions, mushrooms, fire-roasted green chili salsa, Monterey Jack & cheddar cheeses

\$304.50

Stations serve up to 35 guests

Hosted Barista Coffee Station

Espresso \$5.00

Double Espresso \$6.00

Americano \$6.00

Cappuccino \$7.00

Latte \$7.00

Assorted Syrup Flavors \$.75

Hourly Attendant Fee of \$100.00
Additional charges for multiple stations may apply



Sandwiches

Served with your choice of southern potato salad, pasta salad, fresh fruit cup or hot German potato salad

Roasted Pork Loin \$18.00

Roasted pork loin with smoked ham, Swiss cheese, pickled pepperoncini, relish, yellow mustard on a toasted roll

Croissant Club \$18.00

Flaky, buttery croissant layered with ham, turkey and provolone cheese with lettuce, mayonnaise, tomato and onion

French Dip \$19.00

Classic thin sliced ribeye steak with melted Swiss cheese and au jus served on a toasted hoagie roll

Beyond Burger \$18.00

Grilled Beyond Beef® vegan patty. Served with lettuce, tomato and onion on a toasted potato bun

Portabella Philly \$19.00

Grilled sliced Portabella mushroom with roasted peppers and onions. Topped with melted Swiss and served on a toasted hoagie roll

Corned Beef Reuben \$18.00

Tender eye of round corned beef with Russian dressing, sauerkraut and Swiss cheese, served on toasted marble rye

Plated Lunch Service

All entrées are served with baguette and whipped butter, coffee, water and iced tea

Salads

Traditional Cobb Salad \$18.00*

Chopped Romaine lettuce with pear tomatoes, bacon, boiled egg, turkey and crumbled bleu cheese

Southwest Chicken Caesar \$20.00*

Grilled chicken and romaine lettuce tossed in Southwest Caesar dressing with roasted corn, black beans and cotija cheese topped with red chili croutons

Grilled Pear Salad \$18.00*

Poached Bosc pears grilled and set atop a bed of field greens and toasted chevre finished with pecans and apple cider vinaigrette

Crispy Salmon Salad \$23.00*

Atlantic salmon pan-fried to a golden crisp and served on a bed of field greens with boiled egg, roma tomatoes, beets and Caribbean mango dressing

Garden Caprese \$18.00*

Fresh mozzarella, Kalamata olives, heirloom tomatoes and micro-greens over arugula mix with house-aged balsamic

Beef Tenderloin Salad \$25.00*

Beef tenderloin seared medium and sliced over field greens with roma tomatoes, red onions, black olives, baby corn and red chili ranch dressing

Taco Salad \$19.00

Southwest seasoned ground beef, whole black beans, roasted corn, pico de gallo, shredded asadero and cheddar cheese blend served on organic spring mix. Topped with Sour Cream Guacamole, Hassayampa Inn fire roasted salsa and tortilla strips

Asian Chopped Salad \$20.00

Spring mix topped with Napa cabbage, julienne broccoli, carrot, pear and mandarin oranges and sweet peppers topped Asian glazed sticky chicken, soy sesame dressing and crispy won ton

Add an exquisite treat for \$6.00/guest

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Chef's Specialties

Ziti Alfredo \$20.00

Ziti tossed in creamy Alfredo sauce with spinach and broccoli florets
Add grilled chicken or shrimp \$6.00

Herb Roasted Chicken Quarter \$26.00

On tri-colored lemon dill couscous with grilled vegetables and red pepper coulis

Asian Sticky Chicken \$22.00*

Sticky sauce glazed chicken with sesame seeds and snow pea vegetable medley and nori white rice

Homestyle Bacon Meatloaf \$21.00

Smoky Applewood bacon and Angus beef in a home style meatloaf with red mashed potatoes and seasonal vegetables

Angus Beef Tips with Mushroom Demi \$27.00

Grilled beef tenderloin tips with a mushroom demi glace, red mashed potatoes and seasonal vegetables

Blackened Louisiana Shrimp \$25.00

Succulent shrimp served on sweet & spicy polenta cakes and charred asparagus

Salmon Beurre Blanc \$27.00*

Grilled cold water salmon with wild rice and green beans

Garden Risotto \$22.00*

Grilled asparagus and mushrooms in a creamy risotto topped with roasted beets and an heirloom tomato chutney

Pasta Primavera \$20.00

Fresh veggies including red onion, broccoli, bell pepper, yellow squash, zucchini, tomatoes and garlic tossed with penne pasta in a light marinara sauce. Finished with parmigiana and parsley

Lunch Buffet

Lunch buffet requires a minimum of 25 guests and includes coffee, iced tea and water service.

New York Deli \$24.50

Platters of thin sliced roast beef, turkey, ham, salami, three assorted cheeses, lettuce, tomatoes, onions, pickles and assorted breads served with potato salad, pasta salad and tossed green salad with two house dressings

The Sante Fe \$29.00

Cheese enchiladas with red and green chili sauce, roasted calabacitas and your choice of chicken, beef or vegetable fajitas served with garden salad, southwest black beans, warm flour tortillas, guacamole, sour cream and Hassayampa salsa

Build Your Own Burger \$25.00

Grilled 1/2 lb. all beef patty, breaded chicken cutlet, brioche bun, American and Swiss cheese
Served with pasta salad, and fruit tray

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The All American \$30.00

Grilled chicken and St. Louis pork ribs prepared with Hassayampa Inn's own BBQ vinaigrette, served with southern bacon green beans, cowboy beans, a tossed green salad, potato salad and jalapeño cheese corn bread

Chef's Salad \$23.00

Chopped egg, green peas, beets, garbanzo beans, kidney beans, sliced mushrooms, cucumbers, grape tomatoes, sunflower seeds, baby corn, black olives, two shredded cheeses, croutons, chopped ham, chopped turkey, four dressings and spring mix salad greens. Served with fruit tray, bread and butter
Add grilled chicken or beef \$6.00 per person

The Paisano \$32.00

Fettucini Alfredo, penne with rose sauce, chicken Parmesan, fresh squash with herbs and tomatoes, served with Italian tossed salad with Italian dressing, garlic bread and Parmesan cheese

Whiskey Row BBQ \$45.00

Tossed salad with tomatoes, black olives, cucumbers and shredded carrots
Served with two dressing choices
Spinach salad with sliced red onions and mushrooms in a hot
bacon dressing
Seasonal fresh fruit display, cole slaw and country potato salad
Smoked BBQ pork ribs and pulled chicken smothered in our homemade
BBQ vinaigrette and brioche roll
Cherry or apple pie display

Hassayampa Favorite \$60.00

Tossed salad with shredded carrots, cucumbers, tomatoes, baby corn,
cheddar cheese and croutons
Served with choice of two dressings
Classic Caesar salad with Parmesan cheese points
Chicken Florentine
Slow roasted prime rib with carver
Fresh seasonal vegetables, garlic mashed potatoes, macaroni and cheese
Salted caramel brownie display

Divine Taverna \$60.00

Mediterranean green bean salad with red onion, buffalo mozzarella,
pecans and fresh basil with fig balsamic vinaigrette
Pesto marinated chicken breast roasted and finished with a red bell
pepper coulis
Herb crusted leg lamb with a red wine reduction finish with carver Halibut
baked with heirloom cherry tomatoes, Kalamata olives and finished with a
white wine sauce
Roasted Mediterranean vegetable medley, Greek pilaf and roasted
fingerling potatoes
Grilled Bosc pear with honey drizzle and almond crumble display

Latin Fiesta \$48.00

Southwest Caesar salad, roasted corn, black beans and cotija
cheese topped with red chili croutons
Traditional Chile verde, braised pork in a tomatillo-based sauce
Smoked chicken enchiladas, Beef barbacoa, Charro beans,
Spanish rice, flour tortillas, pico de gallo, three assorted salsas,
guacamole, sour cream, shredded asadero
Tres leches cake

Dinner Buffet

Dinner buffet requires a minimum of 40 guests and includes
coffee, iced tea and water service, baguette and butter
Prices are per person



Italian \$42.00

Tossed salad with balsamic vinaigrette
Classic Caesar salad with Parmesan cheese points
Antipasto platter with Prosciutto, salami, asiago and provolone cheese
Marinated mushrooms, asparagus, artichoke hearts, stuffed green olives,
Kalamata olives and pepperoncinis
Char-grilled shrimp skewers with tomato-spinach-olive tapenade
Meatballs with marinara sauce over bowtie pasta
Fettucini Alfredo, seasonal vegetables and garlic bread
Tiramisu display
Add chicken parmigiana \$6.00 per person

Americana \$58.00

Tossed salad with shredded carrots, cucumbers, tomatoes, baby corn,
cheddar cheese and croutons
Served with two dressings
Roast beef tenderloin with raspberry jalapeño demi-glace
Char-grilled salmon with chive oil and red pepper coulis
House grilled tiger shrimp skewers brushed with garlic butter
Garlic mashed potatoes, harvest rice pilaf, fresh seasonal vegetables
Lemon cake display

Wave of Asia \$62.00

Asian chopped salad Napa mixed greens with julienne broccoli, carrot,
pear, mandarin oranges and sweet peppers, topped with soy sesame
dressing and crispy won ton
Green curry with white shrimp
Braised bone-in pork rib with Asian black pepper sauce
Chicken katsu roasted soy ginger glazed vegetables
Yakisoba noodles or traditional vegetable chow mein
Vegetable fried rice or steamed white rice
Ube gelato with almond cookies

Hassayampa Haufbrau \$45.00

Beer braised bratwurst with house prepared sauerkraut
Polska kielbasa with sautéed sweet onion and red peppers
Pork schnitzel
Pan fried cabbage with carrots and onions
Butter boiled red potatoes and Bavarian pretzel bites
German chocolate cake display

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The Emerald \$59.00/Person

Includes 2 appetizer selections and one salad option

Atlantic Salmon*

Pan seared Atlantic salmon with red pepper coulis and chive oil

Baseball Sirloin*

Grilled 8 oz sirloin with a jalapeño demi-glace

Chicken Saltimbocca

Fresh sage, mozzarella and prosciutto stuffed chicken breast finished with marsala sauce

Marinated Tri-Tip*

House marinated tri-tip with Italian demi-glace

Alaskan Cod*

White and flaky Alaskan cod with a lemon beurre blanc

Portabella Mushroom*

Grilled Portabella mushroom filled with grilled vegetables, roasted red peppers and spinach. Topped with melted parmesan Reggiano cheese and a balsamic vinaigrette

Pork Loin

Roasted pork tenderloin with sundried tomato pesto sauce

Hassayampa Chicken

Herb breaded sautéed chicken topped with sautéed artichoke hearts, garlic, capers and diced tomatoes in a white wine sauce

Dinner Packages

Dinners service includes baguette, butter, coffee, tea and water service with an exquisite treat dessert

Diamond Duet \$88.00/Person

Includes 4 appetizer selections and one salad option

Filet and Mahi Mahi*

Tender beef filet and Mahi Mahi finished with a ginger soy compound butter

Prime Rib and Crab Cakes

Slow roasted prime rib and Southwestern crab cakes

Game Hen and Trout

Slow roasted game hen in a red wine reduction and grilled trout fillet rolled in blue corn meal

Beef Tenderloin and Scallops*

Roasted beef tenderloin and sautéed diver scallops topped with cognac sauce

Shrimp and Lobster*

Grilled herb butter shrimp with a wine poached lobster tail

Diamond Sides

Parmesan Chive Ranch Duchess Potato
Twice Baked Potato
Dauphinoise Potatoes
Crispy Pancetta Au Gratin
Parmesan Roasted Red Potatoes

Baked Prosciutto and Swiss Wrapped Asparagus
Roasted Brussels Sprouts with Crispy Pork Belly and Sweet Onion
Bourbon Glazed Heirloom Carrots
Truffled Cauliflower Au Gratin
Roasted Mediterranean Vegetable Medley

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The Ruby \$76.00/Person

Includes 3 appetizer selections and one salad option

Crab Stuffed Orange Roughy*

New Zealand roughy stuffed with Atlantic blue crab, finished with a smoky tomato coulis

Vegetarian Chili Poblano*

Fire roasted poblano pepper filled with sautéed leeks, spaghetti squash and yellow corn, served with mashed sweet potatoes, braised kale and smoked tomato coulis



Prime Rib*

8 oz Slow roasted prime rib with classic au jus and horseradish cream

Southwest Chicken Roulade

Chicken breast stuffed with bacon, red onion, green chili and a blend of cheeses topped with a mild green chile cream sauce

Lamb Loin Chops*

Australian lamb t-bone grilled and drizzled with jalapeño mint jelly

Pork Chop

Juicy 8 oz. grilled pork chop with an apple and sweet onion compote

Dinner Packages Continued

Appetizers

Prosciutto Wrapped Shrimp*

Crab Stuffed Mushrooms*

Assorted Bruchetta

Raspberry Brie En Croute

Coconut Shrimp

Petite Quiche

Wild Mushroom Tarts

Spanakopita

Smoked Salmon Cream Cheese on
Cucumber Rounds*

Spring Rolls

Asparagus and Prosciutto Wrap*

Assorted Deviled Eggs*



Salads

The Watercress*

Arugula and watercress with Clementine oranges, seedless cucumber, crisped prosciutto and melon yogurt dressing

The Italian*

Caprese salad with fresh mozzarella, basil and house aged balsamic

Spinach Delite*

Baby spinach with dried cranberries, walnuts, Gorgonzola cheese and apple cider vinaigrette

The Southwest Caesar

Chopped romaine lettuce tossed with red chili Caesar dressing with roasted corn, black beans, cotija cheese and topped red chili croutons

The Peacock Specialty*

Organic spring mix with roasted pepita seeds, shredded beets and roma tomatoes

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Cold Canapes

- Iced Shrimp Cocktail* \$149.00
- Assorted Deviled Eggs* \$110.00
- Asparagus and Prosciutto Wrap* \$110.00
- Assorted Bruschetta \$83.00
- Assorted Finger Sandwiches \$88.00
- Chocolate Dipped Strawberries* \$115.50
- Pesto, Sun Dried Tomato and Mushroom Brioche \$93.50
- Brochettes of Melon, Prosciutto and Mozzarella \$99.00
- Caprese Brochettes* \$99.00
- Smoked Salmon & Cream Cheese on Cucumber Rounds* \$105.00
- Crudit  Cup* \$88.00
- Poke Spoon* \$149.00

Hors d'Oeuvres

Hot Canapes

Butler-passed or stations. All Hors d'Oeuvres serve approx 50 people

- Spanakopita \$88.00
- Petite Quiche \$83.00
- Coconut Shrimp \$88.00
- Wild Mushroom Tarts \$100
- Boneless Hot Wings \$104.00
(Buffalo, Garlic Parmesan, Sweet Chili)
- Pickled Fig and Sweet Onion Pinwheel \$110.00
- Crab Stuffed Mushrooms \$115.50
- Assorted Potato Skins* \$93.50
- Mac N Cheese Bites \$108.00
- Crispy Fried Green Beans \$88.00
- Potstickers \$105.00
- Mozzarella Sticks \$88.00

Hot Canapes

- Vegetarian Stuffed Mushrooms* \$88.00
- Spring Rolls with Sweet Chili Sauce* \$83.00
- Chicken Skewers \$123.50
(Teriyaki, Creamy Tarragon or Spice Rubbed with Papaya Cream Sauce)
- Meatballs \$83.00
(Swedish, Marinara or BBQ)
- Mini Calabacitas Quesadillas \$110.00
- Beef Skewers \$110.00
(Teriyaki, Asian or BBQ Vinaigrette)
- Bacon-Wrapped Scallop Skewer*\$165.50
- Green Lip Mussels Stuffed with Pimento Cheese* \$137.50
- Prosciutto Wrapped Shrimp* \$149.00
- Pigs in a Blanket \$105.00

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Asian Station \$465.00*

Delectable Assortment of Traditional Asian Vegetables Available and Four Asian Sauces (Sesame Seed Oil, Soy, Sweet Soy, Asian Black Pepper) for Your Guests to Choose to be Flash Cooked with Chow Mein Noodles or yakisoba noodles. Served with Vegetarian Fried Rice and Pork Pot Stickers.

Chocolate Dipper Fountain \$402.00

Dip items to include strawberries, rice crispy treats, marshmallows, cinnamon churro, pretzel sticks, waffle pieces

Fajita Station \$574.00

Southwest spiced flank steak and chicken, thinly sliced and seared with tricolor peppers and onions Served with the following: flour tortillas, pico de gallo, guacamole, Hassayampa Inn fire roasted salsa, sour Cream, fresh and pickled jalapeno rings

Pasta Station \$373.00*

Guests select bow tie or penne pasta marinara or alfredo sauce with the following toppings: spinach, peas, pancetta, mini meat balls, Italian sausage, mushrooms, parmesan cheese, chopped tomatoes, chopped basil, sliced olives, Tuscan vegetable medley

Displays & Stations

Enhance your appetizer reception with a carving station or beautiful display stations
All Hors d'oeuvres serve approx 50 people

Carving Station Options*

Roasted Smoked Turkey Breast (Serves 35) \$248.00

New York Strip Loin (Serves 40) \$358.00

Beef Tenderloin (Serves 40) \$441.00

Pepper Crusted Prime Rib (Serves 40) \$468.00

Bone-In Maple Glazed Ham (Serves 45) \$289.00

Baron of Beef (Serves 50) Market Price

Hourly attendant fee of \$100.00*
Additional charges for multiple stations may apply

All carving stations include fresh baked rolls, whole grain mustard and horseradish sauce

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Potato Station \$302.00

Mashed potatoes, tater tots and waffle fries with the following toppings: chives, sour cream, bacon bits, cheese sauce, broccoli

Taco Station \$339.00

Street taco corn tortillas carne asada and adobo rubbed grilled chicken with the following toppings thinly sliced cabbage, diced tomato, diced onion, cilantro, guacamole, salsa, sour cream, cotija cheese, fresh and pickled jalapenos

Display Options

Sliced Fruit \$110.00

Artisan Cheeses \$137.00

Fruit and Artisan Cheeses \$149.00

Vegetable Crudite \$110.00

Antipasto \$137.50

Sausage Board \$137.50

Grilled Vegetables with Grilled Pita and House Hummus \$165.00

Baked Brie en crouete with cinnamon pecan and candied apple glaze \$110.00

Exquisite Treats

\$6.00 per person
Included in package dinners

Historic Lemon Bar

Classic lemon tarts with powdered sugar and raspberry sauce

Brownie a la mode

Warm brownies with vanilla bean ice cream

Caramel Churro and Banana Gelato

Churros topped with banana gelato and caramel sauce

Lemon Cream Layer Cake

Lemon sponge cake topped with whipped lemon frosting

Chef's Choice Assorted Mini Dessert Bites

Tres Leches Cake

German Chocolate Cake

Dessert

Fireworks

\$8.00 per person
Upgrade \$2.00 from Exquisite Treats

Tiramisu

Layered ladyfingers soaked in espresso and served with caramel whipped cream

Chocolate Mousse Cake

Rich chocolate mousse with a dark chocolate crust covered with chocolate chips

Bread Pudding with Whiskey Sauce

A warm raisin bread pudding made with buttery whiskey sauce and whipped topping

Grilled Bosc Pear with Honey Drizzle and Almond Crumble *

Apple Blossom

A divine serving of classic apple pie, perfectly portioned and wrapped in a flaky fresh pastry topped with vanilla bean ice cream

Peacock Premiere

\$9.00 per person
Upgrade \$3.00 from Exquisite Treats

New York Cheesecake

White Chocolate Mousse in a Chocolate Cup*

Berry Tart

Flaky pie crust filled with blueberries, raspberries, apples and blackberries

Served with vanilla bean ice cream

Lemon Italian Cake

Buttery sponge cake layered with Italian lemon cream and dusted with powdered sugar

Flourless Chocolate Decadence

Homemade flourless torte with toasted pinion nuts and raspberry compote *



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Themed Receptions & Breaks

Anytime Breaks

Breakfast Breaks

The Sunrise \$12.00

Seasonal sliced fruit platter, mini croissants, assorted muffins and mini Danishes served with a variety of jellies and butter

Healthy Start \$15.00

Individual yogurts, granola served with whole and nonfat milk, muffins and seasonal sliced fruit platter

French Continental \$17.00

Quiche accompanied by a seasonal sliced fresh fruit platter and assorted pastries



Create a unique experience through one of our many themed receptions and breaks

Themed break prices are per person (minimum of 15 people) and include coffee, water and iced tea service. These breaks can be scheduled once or multiple times throughout the day

Choc-alicious \$16.00

Scrumptious chocolate muffins, chocolate dipped strawberries, chocolate chip cookies, brownies and assortment of milk flavors

Salsa Station \$11.00

Tortilla chips, salsa, guacamole, and chili con queso

Sundae Bar \$14.00

Build your own ice cream sundae with three selections of ice cream, three assorted sauces and six assorted toppings

Baked Goods by The Dozen

Fresh Baked Cookies \$26.00

Coffee Cake \$48.00

Muffins \$26.00

Mini Danish \$26.00

Lemon Bar \$30.00

Brownies \$30.00



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Hot Beverages

Regular & Decaf Coffee \$39.00/Gallon

Assorted Teas \$3.50/Person

Hot Cider \$35.00/Gallon

Homemade Hot Chocolate \$46.00/Gallon

Coffee/Water/Tea \$165.50 (50 People)

Cold Beverages

Assorted Fruit Juices \$4.50 ea.

Assorted Soft Drinks \$3.00 ea.

Sparkling & Still Waters \$4.50 ea.

Red Bull® \$5.50

Lemonade/Fruit Punch \$35.00/Gallon

Iced Tea \$24.25/Gallon

Starbucks Frappuccino® \$5.50 ea.

Arizona® Teas \$4.50 ea.

Beverage Arrangements

Host/Cash Bar

Well Brands \$9

Call Brands \$10

Premium Brands \$11

Domestic Beer \$6

Import Beer/Micro Brew \$7

House Domestic Wine \$8

Champagne Punch/Mimosas \$6

Sangria \$142 (3) Gallons

Pony Keg/Kegs Available - Speak to your event coordinator for pricing
House Domestic Beer
Premium/Import Beer
Micro-Brew

Special request premium & cordials available

Hassayampa Inn House Wine Selection
\$26/Bottle

Chardonnay
Merlot
Pinot Grigio
Cabernet
Pinot Noir
Sauvignon Blanc
White Zinfandel
Moscatto

Speak to your event coordinator for a remarkable selection of wines from all over the world

Bartender Fee \$200
2nd Bar \$100
Cocktail Server \$75
Beer and Wine Attendant \$100

Minimum 25 people

All prices subject to applicable taxes and service charge

Audio Visual Equipment

Pro Kit Projector Screen \$125.00

LCD Projector \$150.00

Flipchart with Markers \$45.00

Easel \$8.00

Podium with Microphone \$25.00

Cordless Microphone \$20.00

50 inch LCD TV with A/V Ports \$125.00

Computer Sound Enhancement \$75.00

Dance Floor \$250.00

Video Conference Equipment \$350.00

Tripod Screen \$50.00

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We look forward to serving you!

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