



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
- Scrambled Eggs Florentine
- Scrambled Eggs and Cheese\*

- 4 Items \$16.00/person
- 5 Items \$18.50/person
- 6 Items \$20.50/person

Upgrade your breakfast with French toast, Hassayampa Inn coffee cake, pancakes, eggs Benedict or fresh juice 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**

## Build Your Own 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 \$4.50
- Double Espresso \$5.50
- Americano \$5.50
- Cappuccino \$7.00
- Latte \$7.00
- Assorted Syrup Flavors \$.75

Hourly Attendant Fee of \$100  
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 \$18.00

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 Mushroom \$19.00

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

### Turkey or Corned Beef Reuben \$18.00

Your choice of house turkey or tender eye of round corned beef with Russian dressing, sauerkraut and Swiss cheese, served on toasted pumpernickel

# Plated Lunch Service

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

## Salads

### Traditional Cobb Salad \$18.00 \*gf

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

### Southwest Chicken Caesar \$19.50

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

### Grilled Pear Salad \$18.00 \*gf

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 \$20.00 \*gf

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 tossed micro-greens over arugula mix with house-aged balsamic

### Beef Tenderloin Salad \$23.00 \*gf

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

Napa salad greens with 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 \$5.25/guest

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## Chef's Specialties

### Ziti Alfredo \$20.00

Ziti tossed in creamy Alfredo sauce with sautéed spinach  
Add chicken or shrimp \$5.25

### Herb Roasted Chicken Quarter \$26.00

On Mediterranean quinoa salad with grilled vegetables and red pepper coulis

### Asian Sticky Chicken \$22.00

Sticky sauce glazed chicken thigh with sesame seeds with 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 \$25.00

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

### Blackened Louisiana Prawns \$24.50

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

### Salmon Beurre Blanc \$25.50

Grilled cold water salmon with herbed brown 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 \$28.50

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 tortillas, guacamole, sour cream and Hassayampa salsa

## Build Your Own Burger \$22.00

1/4 lb. grilled all beef patty, grilled chicken, brioche bun, American and Swiss cheese  
Served with pasta salad, potato salad, bagged chips and chopped fresh fruit

## The Mediterranean \$34.00

Grilled salmon topped with lemon vinaigrette and heirloom cherry tomatoes, chicken picatta accompanied by warm Mediterranean quinoa salad, spinach salad with pecans, feta, grape tomatoes and apricots  
Grilled vegetable and hummus display with pita

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## The All American \$30.00

Bone-in chicken thigh and St. Louis pork ribs prepared with Hassayampa Inn's own BBQ vinaigrette, served with southern bacon Brussels sprouts, 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, turkey, four dressings and spring mix salad greens. Served with fruit tray, bread and butter

Add grilled chicken or beef \$5.25 per person

## The Paisano \$31.00

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  
Pulled chicken  
Smoked BBQ pork ribs 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

Mediterranean green bean salad with fig, 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 slow roasted lamb tenderloin with a red wine reduction  
Halibut baked with heirloom cherry tomatoes, Kalamata olives and finsiehd with a white wine lemon butter sauce  
Roasted Mediterranean vegetable medley, Greek pilaf and roasted fringerling potatoes  
Grilled Bosc pear with honey drizzle and almond crumble display

## Latin Fiesta \$48

Southwest Caesar salad  
Traditional Chile verde  
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



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## 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 prawn skewers with tomato-spinach-olive tapenade  
Meatballs with Bolognese sauce over bowtie pasta  
Fettucini Alfredo, seasonal vegetables and garlic bread  
Tiramisu display

## 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 prawn 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 friend rice or steamed white rice  
Mango mousse cake and almond cookie display

## Hassayampa Haufbrau \$45.00

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

## The Emerald \$58.00/Person

Includes 3 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 (\$67.50)

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

### Pork Loin

Roasted pork tenderloin with sundried tomato pesto sauce

### \*Hassayampa Chicken (\$67.50)

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

# Dinner Packages

Dinner packages include red and white house wine/beer; price is based on one glass per guest

An exquisite treat follows dinner service, along with coffee and tea service

## Diamond Duet \$85.00/Person

Includes 5 appetizer selections and one salad option

### Filet and Halibut

Tender beef filet and Alaskan halibut finished with a savory green peppercorn butter.

### Prime Rib and Crab Cake

Slow roasted prime rib and Southwestern crab cakes

### Quail and Trout

Slow Roasted quail 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

### 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 \$75.00/Person

Includes 4 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 & sweet onion compote

# Dinner Packages Continued

## Appetizers

Prosciutto Wrapped Prawns\*

Crab Stuffed Mushrooms\*

Mini Duck Confit Quesadillas

Classic Bruchetta with Parma Reggiano

Tempura Fried Crab

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\*

Chorizo 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 salad with roasted corn, black beans, cotija cheese and red chilies

The Peacock Specialty\*

Organic spring mix with roasted pepita seeds and roma tomatoes



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## Cold Canapes

- Iced Prawn Cocktail\* \$149.00
- Chorizo Deviled Eggs\* \$110.00
- Italian Bruschetta on Crostini \$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 & 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

- Spanikopita \$88.00
- Petite Quiche \$83.00
- Coconut Shrimp \$88.00
- Boneless Hot Wings \$104.00  
(Buffalo, Garlic Parmesan, Sweet Chili)
- Pickled Fig & Sweet Onion Pinwheel \$110.00
- Crab Stuffed Mushrooms \$115.50
- Chorizo Potato Skins\* \$93.50
- Smoked Gouda Mac N Cheese Bites \$108.00
- Crispy Fried Green Beans \$88
- Beef Empanada \$105.00
- Mozzarella Sticks \$88.00
- Pigs in a Blanket \$105.00

## Hot Canapes

- Vegetarian Stuffed Mushrooms\* \$88.00
- Southwest Mini Crab Cakes \$121.50
- 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

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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

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\*  
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

\$5.25

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

### Apple Pie Strudel Bites A la Mode

### Mango Mousse Cake

### Tres Leches Cake

### German Chocolate Cake

## Dessert

### Fireworks

\$7.25 person

\$2 Upgrade from Exquisite

### Tiramisu

Layered ladyfingers soaked in espresso and served with caramel whipped cream

### Layered Key Lime Pie

Chef's key lime delight layered with buttered graham crackers and whipped cream

### Chocolate Mousse Cake

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

### Coconut Cream Pie

No sugar added, old fashioned coconut cream served with decadent custard and a butter crust

### 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

### Peacock Premiere

\$8.25 Person

\$3 Upgrade from Exquisite

### 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

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

### Breakfast Breaks

#### The Sunrise \$11.25

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

#### Healthy Start \$13.25

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

#### French Continental \$14.50

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

#### Vive Italia \$15.00

Frittata accompanied by seasonal sliced fresh fruit platter, biscotti and assorted pastries

#### Courthouse Picnic \$18.25

Delicious assorted finger sandwiches, vegetable crudite, potato salad, assorted potato chips and fresh baked cookies

#### Grandma's Pantry \$15.25

Homemade coffee cake, fresh whole fruit, individual milk servings, assorted nuts and yogurt covered raisins

#### Got That Healthy Feeling \$13.25

Mini veggie wraps, assorted dried fruits and nuts, individual yogurts and assorted juices

#### Choc-alicious \$15.25

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

#### Salsa Station \$11.25

Includes tortilla chips, salsa, guacamole, and chili con queso

#### Sundae Bar \$13.25

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

#### Home Town Pub \$20.25

Beef and cheddar sliders, Bavarian pretzel bites with assorted dips, boneless buffalo wings, and grilled green Chile quesadillas



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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 \$2.50 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

House Brands \$8

Call Brands \$9

Premium Brands \$10

Domestic Beer \$5

Import Beer/Micro Brew \$6

House Domestic Wine \$7

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  
\$25/Bottle

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

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

Bartender Fee \$150  
2nd Bar \$100  
Cocktail Server \$75  
Beer and Wine Attendant \$100

Minimum 25 people

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# Audio Visual Equipment

Polycom Sound Station \$50

Projector Screen \$125

LCD Projector \$150

Flipchart with Markers \$45

Easel \$8

Podium with Microphone \$25

Cordless Microphone \$20

50 inch LCD TV with A/V Ports \$125

Computer Sound Enhancement \$75

Dance Floor \$250

Video Conference Equipment \$350.00

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*We look forward to serving you!*

122 E Gurley Street, Prescott, AZ 86301  
928-778-9434 800-322-1927  
[www.hassayampainn.com](http://www.hassayampainn.com)