

The image shows the cover of an event menu for the Hilton Cavasson. The background is a photograph of the hotel building, a modern structure with light-colored stone or brickwork and large glass windows. In the foreground, there are several tall, green saguaro cacti. The sky is a deep blue with some light clouds. The text 'Hilton' is written in a large, white, serif font, with a thin white horizontal line underneath it. Below this line, the word 'CAVASSON' is written in a smaller, white, all-caps, sans-serif font. A second thin white horizontal line is positioned below the word 'CAVASSON'.

Hilton
CAVASSON

EVENT MENU

Buffet Breakfast

Includes freshly brewed coffee, decaf coffee, and assorted hot teas.

Based on 90 minutes of continuous service.

Minimum 20 ppl.



CONTINENTAL

\$40 + per person

Assorted Juices: Orange, Cranberry
Seasonal Fruits & Berries
Assorted Yogurt & Granola, Blueberries
Baked Assorted Pastries, Butter & Preserves
Steel Cut Oatmeal Bar, Almonds, Local Honey, Dried Fruits,
Brown Sugar, Milk

CAVASSON CONTINENTAL

\$42 + per person

Assorted Juices: Orange, Cranberry
Seasonal Fruits & Berries
Assorted Yogurt & Granola, Blueberries
Baked Assorted Pastries, Butter & Preserves
Assorted Bagels, Cream Cheese, Light Cream Cheese
Steel Cut Oatmeal Bar, Almonds, Local Honey, Dried Fruits,
Brown Sugar, Milk

Breakfast Sandwich Select (1)

Bacon, Egg & Cheddar Croissant
Sausage, Egg & Cheddar on a Buttermilk Biscuit
Smoked ham, Egg & Cheddar on an English Muffin
Breakfast Burrito, Eggs, Chorizo, Potato, Pepper Jack Cheese, Tortilla

Buffet Breakfast

Includes freshly brewed coffee, decaf coffee, and assorted hot teas.

Based on 90 minutes of continuous service.

Minimum 20 ppl.



CAMELBACK

\$46 + per person

Assorted Juices: Orange, Cranberry

Seasonal Fruits & Berries

Assorted Yogurt & Granola, Blueberries

Baked Assorted Pastries, Butter & Preserves

Scrambled Eggs, Applewood Smoked Bacon, Country Sausage Patties

Crispy Yukon Gold Potatoes with Achiote Onions & Peppers

ASTER

\$48 + per person

Assorted Juices: Orange, Cranberry

Seasonal Fruits & Berries

Assorted Yogurt & Granola, Blueberries

Baked Assorted Pastries, Butter & Preserves

Scrambled Eggs, Applewood Smoked Bacon, Country Sausage Patties

Individual Frittata, Spinach, Tomato, Pepper Jack Cheese, Chives

Crispy Yukon Gold Potatoes with Green Chile & Cojita Cheese

Buffet Breakfast

Includes freshly brewed coffee, decaf coffee, and assorted hot teas.

Based on 90 minutes of continuous service.

Minimum 20 ppl.



ECHO CANYON

\$52 + per person

Assorted Juices: Orange, Cranberry

Seasonal Fruits & Berries

Assorted Yogurt & Granola, Blueberries

Smoked Salmon Display: Sliced Tomato, Diced Onion, Sliced Cucumber, Capers, Cream Cheese

Bagels, Assorted Muffins, Butter, & Preserves

Spinach & Tomato Egg White Frittata

Applewood Smoked Bacon

Chicken Apple Sausage

Lyonnais Potatoes with Caramelized Onions

JOHONA

\$54 + per person

Assorted Juices: Orange, Cranberry

Baked Assorted Pastries, Butter & Preserves

Assorted Berries, Melons & Fruits

Assorted Cold Cereals, Skim, 2% and Whole Milk

Steel Cut Oatmeal Bar: Almonds, Local Honey, Dried Fruits, Brown Sugar

Scrambled Eggs, Applewood Smoked Bacon, Chicken Apple Sausage,

Sonoran Spiced Crispy Yukon Gold Potatoes

Omelet Station

Whole Eggs & Egg Whites

Ham, Bacon, Grilled Chicken, Smoked Salmon, Cheddar, Swiss, Pepper Jack, Onions, Spinach, Jalapeño, Tomato, Mushrooms

Plated Breakfast

Includes freshly squeezed orange juice, freshly brewed coffee, decaf coffee, and assorted hot teas.



THE SCRAMBLE

\$40 + per person

Scrambled Eggs, Applewood Smoked Bacon, Oven-Roasted Tomato, Crispy Yukon Gold Potatoes with Green Chile, Baked Assorted Pastries, Butter & Preserves

THE BENEDICT

\$42 + per person

Traditional Eggs Benedict, Roasted Asparagus, Crispy Yukon Gold Potatoes with Peppers & Onions, Baked Assorted Pastries, Butter & Preserves

Breakfast



BREAKFAST TO GO

\$20 + per person

Individual Juice: Orange, Cranberry

Trail Mix Bar, Banana, Individual Yogurt, Chef's Selection of Muffin

Selection of Teas with To-Go Cups

ENHANCEMENTS | \$12+ EACH

Bacon, Egg & Cheddar on a Croissant

Sausage, Egg & Cheddar on a Buttermilk Biscuit

Smoked Ham, Egg & Cheddar on an English Muffin

Breakfast Burrito, Eggs, Chorizo, Potato, Pepper Jack Cheese, Tortilla

BREAKFAST ACTION STATION

**Chef Attendant Required for Action Stations*

CHILAQUILES | \$15+ PER PERSON

Chile Spiced Corn Tortilla

Salsa Roja, Chorizo, Cotija Cheese

Fried Egg, Crema, Cilantro

AVOCADO TOAST | \$16+ PER PERSON

Grilled Sourdough Bread, Avocado,

Pepitas, Cherry Tomato, Pickled

Red Onions, Poached Eggs, Smoked

Salmon, Chives, Poblano Chile

OMELETTE STATION | \$19+ PER PERSON

Whole Eggs & Egg Whites, Ham,

Bacon, Chicken Apple Sausage,

Cheddar, Swiss, Pepper Jack,

Onions, Spinach, Jalapeño, Tomato,

Mushrooms

Breakfast



BREAKFAST ENHANCEMENT

SMOOTHIE BAR | \$22+ PER PERSON

Choice of Two: Blueberry, Mint, Pineapple, Lemon | Cucumber, Spinach, Green Apple | Orange, Banana, Strawberry | Kale, Avocado, Agave

À La Carte

BREAKFAST SANDWICH | \$12+ PER PERSON

Bacon, Egg & Cheddar Croissant
Sausage, Egg & Cheddar on a Buttermilk Biscuit
Smoked Ham, Egg & Cheddar on an English Muffin

BREAKFAST BURRITOS | \$12+ PER PERSON

Eggs, Chorizo, Potato, Pepper Jack Cheese, Tortilla

WHOLE FRUIT | +\$5 EACH

ASSORTED PASTRIES | \$55+ PER DOZEN

Mini Croissants, Danish & Muffins

BAGELS & CREAM CHEESE | \$55+ PER DOZEN

SEASONAL FRUIT & BERRIES | \$75+ (SERVES 12-15)

HARD BOILED EGGS | \$4+ EACH

CEREAL | \$5+ PER PERSON

Skim, 2%, Whole Milk

ASSORTED YOGURT | \$5+ EACH



Plated Lunch

Entrée prices for lunch are based on three-course menu; includes Iced Teas.



SOUP OR SALAD

Select One (1) of the Following:

Chicken Tortilla Soup, Cotija

Heirloom Tomato Bisque

Caesar Salad

Crouton, Tomato, Parmesan Dressing

Baby Wedge Salad

Tomato, Scallion, Smoked Bacon, Egg, Bleu Cheese Crumbles, Chipotle- Lime Buttermilk Dressing

Artisan Greens

Radish, Tomato, Cucumber, Aged Balsamic Vinaigrette

ENTRÉE

Select One (1) of the Following:

Pollo Rostizado

Mashed Potato, Corn Salsa, Guajillo Sauce

\$40+ PER PERSON

Pan Seared Salmon

Achiote Vinaigrette, Spinach, Arugula, Pepitas, Pickled Onions

\$46+ PER PERSON

Sonoran Spiced Hanger Steak

Green Chile Marble Potato, Chayote, Grilled Corn Roasted Poblano Mole

\$44+ PER PERSON

Southwest Cobb Salad

Marinated Grilled Chicken, Avocado, Smoked Bacon, Egg, Cotija, Tomato, Chipotle Ranch Dressing

\$44+ PER PERSON

DESSERT

Select One (1) of the Following:

Crème Brûlée Tart

Apple Cobbler Tart

Lemon Tart

Meringue Tart

Churros with Chocolate Sauce

Chocolate Espresso Tart

New York Style Cheesecake

Plated Protein Lunch

Prices based on (1) bowl selection and dessert; includes Iced Teas.



PIRI PIRI TOFU

\$34 + per person

Spinach, Quinoa, Crispy Chickpeas, Avocado, Chayote

CHILE LIME CHICKEN BREAST

\$38 + per person

Ancient Grain, Corn, Black Beans, Avocado, Grilled Carrots, Spinach, Salsa Verde

SMOKED HANGER STEAK

\$42 + per person

Roasted Chayote & Winter Squash, Watercress, Quinoa, Pomegranate, Chimichurri, Feta

DESSERT

Select One (1) of the Following:

- Crème Brûlée Tart
- Apple Cobbler Tart
- Lemon Tart
- Meringue Tart
- Chocolate Espresso Tart

Sandwich Shop Buffet

\$60+ per person



SIDE SALADS

Select One (1) of the Following:

- Fruit Salad
- Red Bliss Potato Salad
- Roasted Vegetable Pasta Salad
- Deviled Egg Salad

SANDWICHES & WRAPS

Select Up to Three (3) of the Following:

Grilled Chicken Pesto

Crispy Prosciutto, Hydro Lettuce, Tomato, Pepper Jack, Kaiser Roll

Buffalo Chicken Club

Smoked Bacon Jam, Hydro Lettuce, Tomato, Avocado, Bleu Cheese, Ciabatta

Grilled Vegetable Wrap

Squash, Peppers, Quinoa, Hummus, Arugula, Spinach Tortilla

Turkey Club

Lettuce, Tomato, Bacon, Avocado, Aioli, Swiss Cheese, Butter Croissant

Italian

Salami, Pepperoni, Prosciutto, Tomato Jam, Smoked Cheddar, Banana Peppers, Hoagie Roll

Grilled Chicken Wrap

Hydro Lettuce, Tomato, Bacon, Avocado Spread, Wheat Wrap

ENTREE SALADS

Select (1) of the Following:

Artisan Greens Salad

Onions, Tomato, Cucumber, Ranch & Balsamic Dressing

Caesar Salad

Crisp Romaine, Parmesan, Creamy Parmesan Dressing

Spinach Salad

Candied Walnuts, Sun Dried Cranberries, Tomatoes, Cucumbers, Blueberry-Citrus Vinaigrette

DESSERTS

Select (2) of the Following:

- Lemon Meringue Tart
- Espresso Tart
- Raspberry Crumble Bar
- Fudge Brownies

- Lemon Bars
- Assorted Cookies
- Churros with Chocolate Sauce

Buffet Lunch

Includes Coffee & Assorted Hot Teas.

Based on 90 minutes of continuous service.

Minimum 20 ppl.

NEIGHBORHOOD DELI

\$54 + per person

Artisan Greens Salad with Onions, Tomato, Cucumber, Ranch, & Balsamic Vinaigrette

Deviled Egg Salad, Smoked Paprika

Smoked Peppered Turkey, Roast Beef,

Honey Glazed Ham

Aged Cheddar, Swiss, Pepper Jack

Kaiser Roll, Ciabatta, Whole Wheat

Sliced Tomato, Red Onion, Lettuce, Pickles, Cucumber, Mustard, Mayo,

Creamy Horseradish

Kettle Chips, Assorted Cookies, Brownies & Lemon Bars

CANTINA

\$54 + per person

Cotija Southwest Caesar Salad, Chipotle Dressing, Croutons

Spiced Black Bean Salad, Corn, Green Chile Tomato, Cilantro,

Honey Lime Vinaigrette

Jicama Slaw, Cabbage, Pineapple, Mango Dressing

Adobo Skirt Steak, Grilled Onions, Pork Carnitas, Sea Salt, Lime, Corn &

Flour Tortillas

Pico de Gallo, Salsa Verde, Salsa Roja, Cilantro Corn Rice

Corn Tortilla Chips

Chocolate Tart & Churros with Chocolate Sauce

BURGER BAR

\$55 + per person

Red Potato Salad, Scallion, Bacon, Celery, Egg, Mayo

Coleslaw, Red Onion, Carrot, Cilantro, Lime Dressing

Grilled Angus Beef Burgers, Turkey Burgers, Vegetarian Burgers

Brioche Buns, Roasted Mushrooms, Smoked Bacon, Caramelized Onions

Aged Cheddar, Swiss, Pepper Jack Cheese

Lettuce, Tomato, Red Onion, Pickles

Ketchup, Mayo, Mustard, BBQ Sauce

Kettle Chips, Chocolate Chip Cookies, S'Mores Bars

Buffet Lunch

Includes Coffee & Assorted Hot Teas.

Based on 90 minutes of continuous service.

Minimum 20 ppl.

BUILD YOUR OWN BUFFET

\$58 + per person

Select Two (2) of the Following:

Artisan Greens, Onions, Tomato, Cucumber, Buttermilk Ranch & Balsamic Vinaigrette

Red Potato Salad, Scallion, Bacon, Celery, Egg, Mayo

Caesar Salad, Crouton, Tomato, Parmesan Dressing

Iceberg Wedge Salad, Bacon, Red Onion, Egg, Tomato, Bleu Cheese Crumbles, Buttermilk Ranch Dressing

ENTRÉE

Select Two (2) of the Following:

Pollo Rostizado

Grilled Angus Flat Iron

Adobo Skirt Steak, Grilled Onions

Pacific White Fish
Chimichurri

Pan Seared Salmon, Achioté Vinaigrette

Grilled Piri Piri Tofu

SIDES

Select Two (2) of the Following:

Mashed Potato

Grilled Asparagus

Brussel Sprouts, Baby Green Top Carrots & Bacon

Roasted Fingerling Potatoes

Chipotle Green Chile Marble Potato

Broccolini & Orange Scented Cauliflower

Southwest Wild Rice Pilaf

DESSERTS

Select Two (2) of the Following:

Crème Brûlée Tart

Lemon Meringue Tart

Apple Cobbler Tart

Chocolate Espresso Tart

Buffet Lunch

Includes Coffee & Assorted Hot Teas.

Based on 90 minutes of continuous service.

Minimum 20 ppl.



SOUTHERN MEAT & THREE

\$60 + per person

Buttermilk Biscuits, Local Honey, Butter, Preserves

Hearts of Romaine Salad, Onions, Tomato, Cucumber, Ranch & Balsamic Vinaigrette

MEATS

Select Two (2) of the Following:

Grilled Sirloin

Texas Style BBQ Brisket

Smoked Pork Shoulder

Fried Chicken

BBQ Chicken

SIDES

Select Three (3) of the Following:

Mac n' Cheese

Green Bean Casserole

Southern Cheesy Grits

BBQ Baked Beans

Mashed Potato

Potato Salad

Brussels Sprouts with Roasted Cauliflower

Coleslaw

DESSERTS

Pecan Bar, Raspberry Crumble Bar

Beverages & Breaks



BEVERAGES

FRESHLY BREWED COFFEE, REGULAR & DECAF | \$105+ PER GALLON

ASSORTED GOURMET HOT TEA | \$85+ PER GALLON

FRESHLY BREWED UNSWEETENED ICED TEA | \$85+ PER GALLON

LEMONADE | \$75+ PER GALLON

BLUEBERRY LEMONADE | \$80+ PER GALLON

ASSORTED JUICE | \$75+ PER GALLON

STARBUCKS BOTTLED FRAPPUCINOS MOCHA & VANILLA | \$8+ EACH

COCA-COLA PRODUCTS | \$6+ EACH

Sprite, Coke, Diet Coke, Coke Zero

BOTTLED WATER | \$5+ EACH

S. PELLEGRINO BOTTLED WATER | \$7+ EACH

COCONUT WATER | \$8+ EACH

VITAMIN WATER | \$6+ EACH

POWERADE/GATORADE | \$6+ EACH

INFUSED WATER | \$55+ PER GALLON

Cucumber, Berry, Ginger, Mint

RED BULL | \$8+ EACH

Morning & Afternoon Breaks

ACAI BOWL

\$20+ per person

Bananas, Toasted Coconut, Blueberries, Toasted Macadamia Nuts, Strawberries

SONORAN TRAIL

\$20 + per person

Gourmet Nuts & Seeds, Dried Fruits, Chocolate Covered Almonds & Raisins

BAVARIAN PRETZELS

\$22 + per person

Warm Pretzel Bites, Beer Cheese Sauce, Hot Mustard, Horseradish Cream

DELIGHTS & DONUTS

\$26 + per person

Assorted Donuts, Bottled Frappuccinos - Vanilla & Mocha

CHIPS, GUAC & SALSA

\$22 + per person

Corn Tortilla Chips, Salsa Roja, Salsa Verde, Pico De Gallo, Guacamole

BLUERIDGE

\$26 + per person

Blueberry Lemonade, Blueberry Scones & Muffins, Blueberry Danish with Sweet Cream Butter & Blueberry Mascarpone Cheese

À La Carte Breaks



WARM JUMBO PRETZEL, HOT MUSTARD | \$65+ PER DOZEN

ASSORTED COOKIES | \$65+ PER DOZEN

Chocolate Chip, White Chocolate Macadamia, Peanut Butter, Oatmeal Raisin

FUDGE WALNUT BROWNIES | \$65+ PER DOZEN

INDIVIDUAL BAGS OF TRAIL MIX | \$6+ EACH

INDIVIDUAL BAGS OF POPCORN, CHIPS, & PRETZELS | \$5+ EACH

CHOCOLATE TRUFFLES | \$77+ PER DOZEN

LEMON BARS | \$65+ PER DOZEN

ASSORTED CANDY BARS | \$5+ EACH

LA MICHOACANA PALETAS | \$7+ EACH

Papaya, Pica Fresca, Pina con Chile, Chocomendra, Vanilla, Arroz con Leche

GOURMET MIXED NUTS | \$65+ PER POUND (2LB INCREMENTS)

Reception Hors D'Oeuvres

COLD CANAPES

\$8 + per piece

Minimum of 25 Pieces per Selection

All listed Canapes may either be Tray Passed or Displayed

Southwest Tenderloin on a Blue
Corn Blini

Salami Coronet on Brioche

Chicken Chipotle Wonton Cone

Espresso Seared Beef on a Garlic
Crostoni

Ahi Stack

Spicy Shrimp on Coconut
Cornbread

Chicken Tortilla Pinwheel

HOT CANAPES

\$9 + per piece

Minimum of 25 Pieces per Selection

All listed Canapes may either be Tray Passed or Displayed

Smoked Chicken Burrito

Lobster Arancini

Chicken Cordon Blue in a Puff
Pastry

Short Rib & Roquefort Hand Pie

Green Chile Mac & Cheese
Lollipop

Maryland Style Crab Cake

Beef Wellington in Puff Pastry

Bacon Wrapped Scallop

VEGETARIAN / VEGAN

\$9 + per piece

Minimum of 25 Pieces per Selection

All listed Canapes may either be Tray Passed or Displayed

Asparagus & Shiitake Mushroom
in Puff Pastry (Vegan)

Vegetable Wonton Cone

Black Bean Spring Roll

Prickly Pear Goat Cheese with
Apple Chutney

Samosa – Potato & Pea (Vegan)

Reception Displays



MEZZA PLATTER

\$22 + per person

Roasted Red Pepper Hummus, Artichoke Cream, Wood Fired Bread, Seasonal Wood Oven Roasted Vegetables, Balsamic Glaze, Manchego Cheese

CHEESE DISPLAY

\$24 + per person

Selection of Domestic and Imported Cheeses, Dried Fruit, Nuts, Grapes, Local Honey, Lavosh, Assorted Crackers

TASTE OF THE SOUTHWEST

\$20 + per person

Display of Tortilla Chips, House Made Salsa and Guacamole, Queso Fundido with Chorizo, Salsa Roja, Corn Tortillas

CHARCUTERIE BOARD

\$28 + per person

Artisan Cured Meats & Salami, Whole Grain Mustard, Olives, Lavosh, Assorted Crackers

Reception Displays



Pre-function Foyer in the Event Center Hilton North Scottsdale at Cavasson

ANTI-PASTA PLATTER

\$30 + per person

Italian Cured Meats and Assorted Cheeses, Selection of Grilled Vegetables, Olives, Pickled Peppers, Crostini

MAC N' CHEESE

\$29 + per person

Wild Mushroom, Truffle & Gruyere Cheese | BBQ Chicken, Pepper Jack, Cilantro, Sweet Onion | Green Chili, Grilled Corn, Aged Cheddar

CHILLED SEAFOOD DISPLAY

\$39 + per person

Chilled Shrimp, Snow Crab Claws, Oysters, Cocktail Sauce, Lemon, Horseradish, Crackers

VEGETABLE CRUDITE

\$22 + per person

Carrots, Cauliflower, Broccoli, Tomato, Bell Pepper, Celery, Cucumber, Hummus, Ranch Dip

Action Stations

Chef Attendant Required for Action Stations

Chef Fee Required



PASTA STATION

\$28 + per person

Pick (2) Pastas

Orzo, Rigatoni, Orecchiette

Pick (2) Sauces

Pomodoro, Basil Cream, Alfredo, Marinara, Mushroom/Asiago

Parmesan, Olives, Basil, Pine Nuts, Red Chile Flakes, Focaccia

NAVAJO FRY BREAD

\$32 + per person

Traditional Navajo Fry Bread, Spiced Ground Beef, Green Chili Pork, Guajillo Braised Chicken, Shredded Lettuce, Tomato, Cilantro, Crema, Salsa Verde, Guacamole, Lime

STIR FRY

\$30 + per person

Egg Noodles, Jasmine Rice

Pick (2) Proteins

Shrimp, Ginger Soy Beef, Chicken, Tofu

Lemongrass Broth, Red Curry Cream, Bok Choy, Bean Sprouts, Carrots, Broccoli, Snow Peas, Napa Cabbage, Scallion

Carving Stations

Chef Attendant Required for Action Stations

Chef Fee Required



MAPLE BRINED TURKEY BREAST

\$350 + per 20 guests

Cranberry Orange Jam, Buttermilk Biscuits

WHOLE ROASTED BEEF TENDERLOIN

\$500 + per 15 guests

Horseradish Cream, Chimichurri, Mustards, Dinner Rolls

ROASTED PRIME RIB OF BEEF

\$450 each per 20 guests

Rosemary Garlic Jus, Horseradish Cream, Dinner Rolls

Plated Dinner

Entrée prices for dinner are based on three course menu.



STARTERS

Select One (1):

SOUP

Chicken Tortilla Soup

Tortilla Strips, Cotija

Heirloom Tomato Bisque

Crispy Basil, Grilled Cheese Croutons

SALAD

Caeser Salad

Crouton, Tomato, Parmesan Dressing

Baby Wedge Salad

Tomato, Scallion, Smoked Bacon, Chipotle-Lime Buttermilk Dressing

Artisan Greens

Radish, Tomato, Cucumber, Aged Balsamic Vinaigrette

Vine Ripe Tomato Caprese

Burrata Mozzarella, Petite Basil, Balsamic Reduction, Olive Oil, Rustic Croutons

Heirloom Beet Salad

Local Goat Cheese, Wild Arugula, Marcona Almonds, Bleu Cheese, Amaretto Cherries

Chef's Seasonal Salad Selection

Plated Dinner

Entrée prices for dinner are based on three course menu.

Includes freshly brewed coffee, assorted fine teas, warm dinner rolls, and butter.



ENTRÉES

Organic Chicken Breast

Creamed Leek Potatoes, Spring Onions, Wild Mushroom Sauce, Smoked Sea Salt Asparagus

\$90+ PER PERSON

Prosciutto Wrapped Chicken Breast

Broccoli, Glazed Baby Carrots, Polenta, Tomato, Caper Beurre Blanc

\$95+ PER PERSON

Honey Aleppo Grilled Pork Loin

Charred Corn Chipotle Polenta, Sauteed Greens, Calvados Reduction

\$95+ PER PERSON

Chicken Saltimbocca

Airline Chicken Breast Stuffed with Fresh Sage Prosciutto and Ricotta Cheese Topped with Whole Grain Mustard Cream, Creamy Parmesan Risotto, Crisp Asparagus

\$99+ PER PERSON

Pan Seared Sea Bass

Artichoke-Tomato Relish, Wild Mushrooms Risotto, Grilled Zucchini, Sweet Peppers, White Wine Butter Sauce

\$116+ PER PERSON

Bourbon Braised Short Rib

Haricots Verts, Roasted Heirloom Fingerling Potatoes, Braising Jus

\$105+ PER PERSON

Crispy Skin Scottish Salmon

Lemon Basil Risotto, Patty Pan Squash, Heirloom Beets, Chardonnay Butter Sauce

\$112+ PER PERSON

Sonoran Spiced Bistro Steak

Green Chile Marble Potato, Chayote, Grilled Corn, Roasted Poblano Mole

\$115+ PER PERSON

Pan Roasted New Zealand Lamb

Citrus & Chimichurri, Pearl Vegetables, Cauliflower & Golden Raisin Couscous

\$126+ PER PERSON

Grilled Tenderloin of Beef

Truffe Chive Whipped Potatoes, Portobello Mushrooms, Garlic-Tomato Confit, Roasted Asparagus, Bordelaise

\$124+ PER PERSON

Plated Dinner

Entrée prices for dinner are based on three course menu.



DUO ENHANCEMENTS

Sautéed Jumbo Prawns

2 Jumbo Prawns, Roasted Garlic & Shallot Butter Sauce

\$24+ PER PERSON

Petite Filet Mignon

4oz Pan Roasted Petite Filet, Bordelaise

\$32+ PER PERSON

Seared Diver Sea Scallops

2 Seared Scallops, Citrus Chardonnay & Chive Beurre Blanc

\$30+ PER PERSON

Cold Water Lobster Tail

Basted Lobster Tail, Garlic Butter

\$MARKET PRICE PER PERSON

DESSERT

Select One (1):

Chocolate Fudge Cake

Carrot Cake

Limoncello Raspberry Cake

Raspberry Chocolate Mousse Cake

Tiramisu Cake

Buffet Dinner

Based on 90 minutes of continuous service.

Minimum 20 ppl.

Includes freshly brewed coffee, decaffeinated coffee and assorted hot fine teas.



SONORAN BUFFET

\$69 + per person

Traditional Arepas filled with Chorizo & Jack Cheese
Mojo Pork Carnitas, Corn Tortilla Chips, Flour Tortillas, Salsa, Guacamole,
Spiced Black Beans, Fried Plantains
Paella, Chicken, Mussels, Shrimp, Chorizo, Peas
Vegetarian Paella, Beans, Peppers, Tofu, Tomato, Onions
Tres Leche Cake, Raspberry Swirl Cheesecake Bar

STREET FOOD BUFFET

\$72+ per person

Pozole Rojo, Braised Pork, Hominy, Cilantro
Shrimp Ceviche, Mango, Tomato, Cilantro, Citrus
Mexican Caesar Salad, Romaine, Cotija, Tortilla Strips, Pickled Red Onion,
Creamy Poblano Dressing

Street Tacos Please select three (3):

Pork Carnitas, Salsa Verde | Chicken Tinga, Salsa Roja | Carne Asada
Chimichurri | Blackened Shrimp

Flour & Corn Tortillas, Assorted Salsas, Guacamole, Shredded Cabbage,
Cilantro, Lime, Crema, Spanish Rice, and Refried Beans
Churros, Chocolate Sauce, Sedona Southwest Cake

Buffet Dinner

Based on 90 minutes of continuous service.

Minimum 20 ppl.

Includes freshly brewed coffee, decaffeinated coffee and assorted fine teas.



SOUTHWEST BUFFET

\$100 + per person

Cornbread with Sweet Butter

Jicama, Citrus, Cilantro Lime Vinaigrette, Pepita Seeds

Southwest Cobb, Tomato, Bacon, Grilled Scallion, Black Beans, Chipotle Ranch

Fry Bread with Green Chili Pork

Chili Roasted Vegetables, Guacamole, Pico De Gallo, Salsa Verde, Roasted Salsa, Cotija Cheese

Cumin Chicken with Native Bean Succotash

Grilled Pacific White Fish, Chimichurri

Roasted Corn, Green Beans, Butternut Squash

Tres Leche Cake, Prickly Pear Cheesecake

AMERICANO BUFFET

Freshly Baked Rolls, Butter

\$104 + per person

Artisan Greens, Candied Nuts, Grilled Carrots, Dried Cranberries, Maple Balsamic Dressing

Caesar, Croutons, Parmesan Cheese, Caesar Dressing

Ancient Grain, Roasted Cauliflower, Kale, Pepitas, Pomegranate, Lemon Tahini Dressing

Bistro Beef Medallions, Charred Mushrooms, Peppercorn Demi

Seared Salmon, Preserved Lemon, Arugula Pesto

Herb Roasted Chicken, Caramelized Shallot Jus

Whipped Yukon Potatoes, Roasted Baby Vegetables, Charred Asparagus

Red Velvet Cake, Black Forest Cheesecake

Buffet Dinner

Based on 90 minutes of continuous service.

Minimum 20 ppl.

Includes freshly brewed coffee, decaffeinated coffee and assorted fine teas.



FRENCH BUFFET

\$105 + per person

Warm Baguette served with Whipped Butter
Grilled Asparagus, Grapefruit, Shallot Vinaigrette
Mixed Greens, Raspberries, Walnuts, Citrus Vinaigrette
Sea Bass Meunière, Caper Butter
Chicken Cordon Bleu: Ham, Swiss, Puff Pastry, Light Mustard Crème
Beef Bourguignon or Braised Beef, Burgundy Wine Sauce, Roasted Pearl Onions
Wild Rice Pilaf, Root Vegetables, Thyme
Pomme Puree, Haricot Verts, Caramelized Onions, Toasted Almonds
French Coffee Cake, Raspberry Edelweiss Cake

ITALIAN BUFFET

\$115 + per person

Cannellini Bean Soup with Kale
Focaccia Bread, Assorted Rolls, Olive Oil and Aged Balsamic Vinegar
Heirloom Tomato and Mozzarella, Pickled Onion, Basil, Balsamic Reduction, Olive Oil, Sea Salt
Chopped Romaine and Radicchio, Olives, Cucumber, Roasted Peppers, Oregano Vinaigrette
Grilled Beef Tenderloin, Balsamic Onions
Roasted Chicken Breast, Caponata Sauce
Market Fish, Meyer Lemon Cream Sauce
Pasta Shells, Arrabbiata Sauce Basil, Pecorino Cheese
Herb Roasted Seasonal Vegetables
Tiramisu, Raspberry Equator Cake

Dessert Stations

Chef Attendant Required for Selected Stations

Chef Fee Required



ICE CREAM STATION* | \$18+ PER PERSON

Ice Cream: Vanilla, Chocolate, Strawberry

Toppings: Hot Fudge, Carmel, Strawberry

Mix Ins: M&Ms, Oreos, Kit Kat, Marshmallows, Peanuts, Bananas, Reese's Peanut Butter Cups, Sprinkles

ASSORTED CHOCOLATE TRUFFLES | \$35+ PER DOZEN

CHOCOLATE DIPPED STRAWBERRIES | \$54+ PER DOZEN

ASSORTED COOKIES | \$65+ PER DOZEN

Chocolate Chip, Peanut Butter, Oatmeal Raisin, White Chocolate Macadamia

BANANAS FOSTER* | \$24+ PER PERSON

Bananas Sautéed in Sugar, Rum and Cream, *Served over Vanilla Ice Cream*

SOUTH OF THE BORDER | \$22+ PER PERSON

Warm Churros, Mexican Flan, Chili Spiced Chocolate Pie, Margarita Cheesecake

Bar Selections

A fee of \$175+ per bartender will be applied to consumption bars up to three hours.

Each additional hour is \$45+ per bartender.



PREMIUM BRANDS

\$17 + per drink based on consumption

LUXURY BRANDS

\$19 + per drink based on consumption

All Bars Include:

WINE | \$60+ PER BOTTLE BASED ON CONSUMPTION

TRIBUTE Cabernet or Chardonnay

SOFT DRINKS | \$6+ PER DRINK BASED ON CONSUMPTION

Selection of Coke Products

BOTTLED WATER | \$5+ PER DRINK BASED ON CONSUMPTION

FRESH BOTTLED JUICES | \$6+ PER DRINK BASED ON CONSUMPTION

DOMESTIC BEER | \$9+ PER DRINK BASED ON CONSUMPTION

Miller Lite, Coors Light, Michelob Ultra

IMPORTED BEER | \$10+ PER DRINK BASED ON CONSUMPTION

Corona, Stella Artois, Heineken

CRAFT BEER | \$10+ PER DRINK BASED ON CONSUMPTION

Selection Based on Seasonality

HARD SELTZERS | \$9+ PER DRINK BASED ON CONSUMPTION

Assorted Flavors



Wine by the Bottle

White

Sonoma-Cutrer Russian River Ranches, Chardonnay, Sonoma Coast, CA	\$62
La Crema Chardonnay, Monterey, CA	\$60
Romabuer, Carneros, Chardonnay, CA	\$92
Cakebread, Chardonnay, Napa Valley, CA	\$140
Kistler Les Noisetiers, Chardonnay, Sonoma Coast, CA	\$115
Barone Fini, Pinot Grigio, Ladadige D.O.C., ITA	\$60
Kim Crawford Sauvignon Blanc, Marlborough, NZL	\$64
DEcoy by Duckhorn, Sauvignon Blanc, Sonoma County, CA	\$65
DAOU, Rose, Paso Robles, CA	\$66
Chateau Ste. Michelle, Reisling	\$60

Red

La Crema Monterey, Pinot Noir, CA	\$64
Joel Gott 815, Cabernet Sauvignon, CA	\$66
DAOU, Cabernet Sauvignon, Paso Robles, CA	\$65
Justin, Cabernet Sauvignon, Paso Robles, CA	\$65
Austin Hope, Cabernet Sauvignon, Paso Robles, CA	\$95
Heitz Cellars, Cabernet Sauvignon, Napa Valley, CA	\$115
Silver Oak, Cabernet Sauvignon, Alexander Valley, CA	\$175
Belle Glos, Pinot Noir, Santa Barbara County, CA	\$70
Chasing Rain, Merlot, Red Mountains, WA	\$62
Seghesio, Angela's Table, Zinfandel, Sonoma, CA	\$60
Mollydooker The Boxer, Shiraz, McLaren Vale, AUS	\$70
The Prisoner, Red Blend, Napa Valley, CA	\$86
Joel Gott, Pinot Noir, Willamette Valley, OR	\$60

Bar Enhancements

A fee of \$175+ per bartender will be applied to consumption bars up to three hours.

Each additional hour is \$45+ per bartender.



MOCKTAILS

\$10 + per drink based on consumption

Orange Rosemary, Lavender Collins, Raspberry, Basil Mojito & Cucumber Mint Splash

FLAVORED MARGARITAS

\$18 + per drink based on consumption

Mango and Jalapeño | Prickly Pear

SMOKED OLD FASHIONEDS

\$19 + per drink based on consumption

Bourbon, Rye, Mezcal, & Tequila

CUSTOM THEMED COCKTAIL

\$20 + per drink based on consumption

Company Colors and Name

Terms & Conditions

AUDIO & VISUAL

Our on-site, fully equipped, Audio-Visual Department is available to you 24 hours a day for your assistance. They strive to provide the utmost in customer service and satisfaction. No matter how large or small your event may be, our A/V Department is here to assist you with the pre-planning, customized quote(s)/pricing, and follow through in the final execution of your successful event.

FUNCTION ROOMS

Function Rooms are assigned by the Hotel according to the guests anticipated. The Hotel reserves the right to assign another room for the function in the event the room originally designated for such function shall become unavailable or inappropriate. Extra Charges may apply for unusual set up requirements, extra electrical hookups, telecommunication equipment.

MINIMUM ATTENDANCE

All buffet meal functions where guarantees are required, a minimum of 20 guests is required. If this minimum is not met, a labor charge of \$150 will apply.

PACKAGES

Packages for meetings may be delivered to the Hotel three working days prior to the date of the function. The following information must be included on all packages to ensure proper delivery:

Conference Service Manager's Name, C/S Dept.
Hilton North Scottsdale at Cavasson
7965 E. Cavasson Boulevard
Scottsdale, AZ 8525
Attention: Group Name

GUARANTEES

In arranging for private functions, the final attendance must be definitely specified and communicated to the Hotel by 12:00pm a minimum of 72 hours prior to the event. This number will be considered a guarantee not subject to reduction and charges will be made accordingly. Guarantees for Sunday and Monday are due by 12:00pm on Thursday. Guarantees for Tuesday are due by 12:00pm on Friday. If a guarantee is not given to the Hotel by 12:00pm on the date it is due, the expected number(s) indicated on the banquet event order will become the guarantee. We will set up for 3% over the guarantee for the groups, after that a surcharge will apply. Any increases that occur in excess of the 3% over the guaranteed 24 hours prior to the function will result in an additional \$25.00 plus tax and gratuity per person charge on top of the meal price based on only the increased number of people. Any alternative meals, such as Kosher, Gluten Free or Vegetarian that are added 24 hours prior to a function that had not been previously guaranteed, will result in additional charges of \$25.00 plus tax and gratuity per person.

Terms & Conditions

LABOR CHARGES

BARTENDERS – are available at a charge of \$175.00 for the first 3 hours and \$45.00 for each additional hour beyond three hours.

Bartenders are required and the fee charged unless otherwise stated.

CHEFS & CARVERS – are required for some menu options and are charged at \$200.00 each for a maximum of (2) hours.

NOISE ORDINANCES

The city of Scottsdale requires all outdoor events with amplified music to cease at 10:00pm.

SERVICE CHARGES & GRATUITY

The combined gratuity and service charge that is in effect on the day of your Event will be added to your account. Currently, the combined charge is equal to 25% of the food and beverage total, plus any applicable state and/or local taxes. A portion of this combined charge (currently 15%) is a gratuity and will be fully distributed to servers and, where applicable bussers and/or bartenders assigned to the Event. The remainder of the combined charge (currently 10%) is a service charge that is not a gratuity and is the property of the Hotel to cover discretionary and administrative costs of your Event.

DECORATIONS, MUSIC, & ENTERTAINMENT

Flowers, décor, specialty linens and entertainment can be ordered with your conference services manager. Please be advised that all props and items contracted through outside vendors must be removed at the conclusion of your event, unless special arrangements have been made through your hotel representative.

OUTDOOR EVENTS

In the event of inclement weather, the Hotel will decide on the day of your function (4) hours prior to your event whether your function will continue to be held outdoors or be moved to an indoor space.

OUTDOOR LIGHTING

In order to not detract from the serenity of the desert night, hotel outdoor venues have minimal existing lighting. Hosting an evening event most likely will require some additional lighting rentals. Please contact your Conference services manager for details.

Terms & Conditions

FOOD & BEVERAGE

All food and beverage prices are per person unless otherwise noted.

Prices are subject to change without notice. The Hotel is the only licensee authorized to sell, serve, or distribute any food and beverages on property. The sale and service of alcoholic beverages are regulated by the Arizona State Liquor Commission. The Hotel is responsible for the administration of these regulations.

It is Hotel policy therefore, that liquor cannot be brought onto the property from an outside source. Additionally, the Hotel does not allow food to be brought onto the property, whether purchased or catered from outside sources.

