



PRIVATE EVENT BROCHURE

23860 N 125<sup>TH</sup> PLACE

SCOTTSDALE, AZ 85255

480.214.5856

[WWW.MOUNTAINHOUSELODGEATSERENOCANYON.COM](http://WWW.MOUNTAINHOUSELODGEATSERENOCANYON.COM)

## **BREAKFAST**

### **The Sereno**

Fresh Fruit and Berries Platter

Fresh Bakery Items with Butter and Fruit Preserves

#### **choose one:**

Buttermilk Pancakes **OR** French Toast with Maple Syrup

Smoked Salmon with Bagels

Cream Cheese, Capers, Red Onion, Hard Boiled Egg

Bacon, Sausage, Breakfast Potatoes, Scrambled Eggs

Orange Juice, Cranberry Juice, Freshly Brewed Regular and Decaf Coffee

### **Lodge Brunch**

Fresh Fruit and Berries Platter

Fresh Bakery Items with Butter and Fruit Preserves

Warm Cheese Blintz with Blueberry Sauce, Omelet Station\*

French Toast with Berry Compote, Whipped Cream

Bacon, Sausage, Breakfast Potatoes, Seasonal Vegetables, Salad Bar

Orange Juice, Cranberry Juice, Freshly Brewed Regular and Decaffeinated  
Coffee

*\* Requires Chef Attendant*

### **All American Breakfast**

Fresh Fruit and Berry Platter, Fresh Bakery Items with Butter and Preserves,  
Scrambled Farm Eggs, Breakfast Potatoes, Bacon, Pork Sausage,  
Orange Juice, Cranberry Juice

### **Robust Continental**

Fresh Fruit and Berry Platter, Yogurt-Granola Parfaits, Assorted

Whole Fruit, Muffins with Butter and Preserves

Assorted Cereals with Milk,

Orange Juice, Cranberry Juice

### **Traditional Continental**

Fresh Fruit and Berry Platter, Individual Yogurt Parfait, Fresh Bakery  
Items, Butter, Orange Juice

*Please contact our event coordinator for current pricing.*

## BREAKFAST ADD-ONS

**Full-Service Omelet Station** description *Chef Attendant Required*

**Juice** Orange or Cranberry \$ per gallon

Freshly Brewed Regular and Decaffeinated Coffee per gallon

Bagels and Cream Cheese description

Breakfast Sandwiches description

Oatmeal Bar raisins, brown sugar, milk

French Toast mixed berry compote, whipped cream, butter, maple syrup

Buttermilk Pancakes butter, maple syrup

\* Eggs Benedict description *Chef Attendant Required*

*Please contact our event coordinator for current pricing.*

## LUNCH

INCLUDES: Lemonade and Iced Tea, Regular & Decaffeinated Coffee

### BACKYARD BARBECUE

Loaded Potato Salad, House Salad with Assorted Dressings  
Beef Burgers, Grilled Chicken Breast, Bratwurst  
Tomatoes, Onions, Pickle Spears, Pepperoncini  
Butter Lettuce, Sauerkraut, Mayonnaise  
Yellow Mustard, Ketchup, Dijon Mustard, Relish  
Cheddar, Swiss and Pepperjack Cheeses, Assorted Buns  
CHOOSE ONE: Apple Pie or Seasonal Cobbler

### THE DELI

Oven Roasted Turkey Breast, Black Forest Ham, Roast Beef, Tuna Salad  
Tomatoes, Red Onion, Pickle Spears, Pepperoncini, Butter Lettuce  
Housemade Chips, Pasta Salad,  
Sliced Cheddar, Swiss and Pepperjack Cheeses  
Mayonnaise, Yellow Mustard, Dijon Mustard  
Sourdough, Whole Wheat, Marble Rye  
Cookies and Brownies

### TACO STATION

**choose two\*:** Carne Asada, Chicken, Pork, Shrimp  
Flour and Corn Tortillas, Tortilla Chips, Charro Beans, Mexican Rice, Salsa,  
Pico de Gallo  
Limes, Onion, Cilantro, Queso Fresco, Cabbage, Grilled Jalapeños,  
Mexican Crema Buñuelos with Mexican Chocolate Whipped Cream  
*\*Add-on additional meat options*

### SOUP & SALAD BAR

**choose one\*:** Chicken Noodle Soup **OR** Tomato Bisque  
Iceberg Lettuce, Baby Spinach, Romaine  
Grilled Chicken Breast, Tomatoes, Cucumber, Avocado, Olives, Carrots  
Dried Cranberries, Red Onion, Bacon, Croutons  
Bleu Cheese Crumbles, Cheddar Cheese, Assorted Dressings  
*\*Add-on additional soup*

*Please contact our event coordinator for current pricing.*

# DINNER PACKAGES

## TOM'S THUMB

**Choose 1 Salad**  
Chef Attended Station  
**Choose 2 Entrees\***  
includes dinner rolls  
Chef Attended Station  
**Choose 1 Starch**  
served family style  
**Choose 1 Vegetable**  
served family style

## RANCH GATE

**Choose 1 Appetizer**  
Displayed  
**Choose 1 Salad**  
Chef Attended Station  
**Choose 2 Entrees\***  
includes dinner rolls  
Chef Attended Station  
**Choose 1 Starch**  
served family style  
**Choose 1 Vegetables**  
served family style

## MOUNTAIN HOUSE

**Choose 1 Appetizers**  
displayed or tray passed  
**Choose 2 Salads**  
Chef Attended Station  
**Choose 2 Entrees\***  
includes dinner rolls  
Chef Attended Station  
**Choose 2 Starches**  
served family style  
**Choose 2 Vegetables**  
served family style

## CANYON

**Choose 2 Appetizers**  
displayed or tray passed  
**Choose 2 Salads**  
Chef Attended Station  
**Choose 3 Entrees\***  
includes dinner rolls  
Chef Attended Station  
**Choose 2 Starches**  
served family style  
**Choose 2 Vegetables**  
served family style  
**Chef's Choice Dessert Station**

*Please contact our event coordinator for current pricing.*

## **DINNER SELECTIONS**

### **SALADS**

#### **CLASSIC CAESAR**

sweet gem romaine, toasted torn bread, house made caesar dressing,  
shaved parmesan cheese

#### **MINI WEDGE**

iceberg, pork belly, heirloom tomatoes, smoked bleu cheese crumbles,  
balsamic glaze, house made bleu cheese dressing

#### **MHL BOWL**

baby kale, roasted brussel sprouts, dried cranberries, pistachio crumbs,  
green onions, apple-pear, toasted torn bread, tossed in house made  
honey mustard dressing

#### **HEIRLOOM TOMATO RICOTTA**

heirloom tomatoes, house made lemon ricotta cheese, micro arugula,  
grilled stone fruit, sea salt, balsamic glaze

### **STARCHES**

**BOURSIN MASHED POTATOES**

**SAFFRON RICE PILAF**

**GOAT CHEESE RISOTTO**

**ROASTED PEE-WEE POTATOES**

**SWEET POTATO CASSEROLE**

### **VEGETABLES**

**ROASTED ROOT VEGETABLES**

**HONEY CITRUS GLAZED  
CARROTS**

**OVEN ROASTED ASPARAGUS**

**BRUSSEL SPROUTS  
*ROASTED OR MAPLE GLAZED***

**VEGETABLE MEDLEY  
*ZUCCHINI, CARROTS, SQUASH***

## **DINNER SELECTIONS CONTINUED**

### **ENTREES**

#### **BEEF**

Flat Iron  
Tenderloin  
Espresso Rubbed New York Strip  
Braised Short Ribs

#### **PORK**

Tenderloin  
Chop

#### **CHICKEN**

Grilled Breast  
Bone-In Baked

#### **FISH**

Shrimp  
Garlic Honey Glazed Salmon  
Alaskan Halibut with Artichoke-Tomato Ragu

### **SPECIALTY**

Duck  
Lamb  
Venison  
Quail  
Surf & Turf

### **VEGETARIAN/VEGAN**

Bolognese

*Please contact our event coordinator for current pricing.*

## HORS D'OUEVRES

*Appetizers are priced per 50 pieces. All appetizers can be prepared for tray passing or display, unless otherwise noted.*

- Caviar - Creme Fraiche Tartlets description
- Poke Spoons description,
- Bruschetta description,
- Coconut Shrimp description,
- Hot Chicken Sliders description,
- Sliders / Whiskey Burger Sliders description,
- Crudit  Cups description,
- Mini Aguachiles Tostadas description,
- Colorado Lamb Chops description,
- Pancetta Wrapped Peaches basil, aged balsamic
- Assorted Flatbreads description,
- Charcuterie Cones description,
- Caprese Crostini description,
- Mozzarella - Tomato Bites description
- Bacon Wrapped Dates description
- Tempura Shrimp Skewers description
- Apple and Brie Spoon description
- Oven Charred Oysters parmigiano, nduja
- Fried-Stuffed Castelvetrano Olives description
- Brie Stuffed Figs pomegranate seeds
- Brussel Sprouts with Bacon Jam description

*Please contact our event coordinator for current pricing.*



## **BUFFET ENHANCEMENTS**

All Action Stations require a Chef Attendant.

### **Build it Your Way Stations**

#### **Macaroni and Cheese**

White Cheddar Cheese Sauce, Shell Pasta, Elbow Macaroni  
Chicken, Shrimp, Bacon, Mushrooms, Green Onions, Leeks  
Caramelized Onions, Ritz Cracker Crumbs, Gold Fish Crackers Crumbs

#### **Smoked Salmon**

Capers, Bagels, Cream Cheese, Hard Boiled Egg, Red Onion

#### **Pasta**

Marinara Sauce, Alfredo Sauce, Penne, Farfalle  
Chicken, Shrimp, Bacon, Sausage  
Mushroom, Tomato, Onion, Peppers, Brocco

#### **Poke Bar**

Seared/Poke Style Tuna and Salmon  
Butter Lettuce, Red Onion, Cucumber, Micro Greens, Avocado  
Ginger, Wasabi, Soy Sauce, Sushi Rice

#### Carving Stations

*includes Dinner Rolls*

#### **Whole Turkey**

Gravy, Cranberry Sauce

#### **New York Strip**

Horseradish Cream, Cabernet Demi Caramelized Onions, Sauteed Mushroom

#### **Prime Rib**

Horseradish Cream, Au Jus

*Please contact our event coordinator for current pricing.*

## **BAR & BEVERAGES**

### **Hot Tea & Coffee**

*by the gallon*

### **Iced Tea**

*by the gallon*

### **Juice**

Orange, Cranberry, Tomato, Lemonade, Grapefruit, Apple, Pineapple  
*by the gallon*

### **Bar Select**

Based on Consumption per drink

GIN, VODKA, SCOTCH, BOURBON, WHISKEY, RUM, TEQUILA, BRANDY,  
RED WINE, WHITE WINE, SPARKLING  
NON-ALCOHOLIC

### **Bar Premium**

Based on Consumption per drink.

GIN, VODKA, SCOTCH, BOURBON, WHISKEY, RUM, TEQUILA, BRANDY,  
RED WINE, WHITE WINE, SPARKLING  
NON-ALCOHOLIC

### **Bar Elevated**

Based on Consumption per drink.

GIN, VODKA, SCOTCH, BOURBON, WHISKEY, RUM, TEQUILA, BRANDY,  
RED WINE, WHITE WINE, SPARKLING  
NON-ALCOHOLIC

*Please contact our event coordinator for current pricing.*

## **ADDITIONAL FEES**

Chef Attendant Fee  
per hour  
per attendant

Bar Setup Fee  
per bartender

## **TERMS AND CONDITIONS**

### **DEPOSIT & PAYMENT**

A deposit and credit card authorization are required upon contract signing to confirm your event on a definite basis. A deposit is required for all events. The deposit amount is 25% of the food and beverage minimum - exclusive of tax and gratuity. For the convenience of the hosts and the guests, payment in full will be required seven days prior to the event. Following the event, any remaining balance will be billed to the credit card on file for all accounts that have not established direct billing.

### **SERVICE CHARGE & TAX**

All food & beverage prices are subject to a 24% service charge. Local sales tax, currently 8.05%, will be added to all food, beverage, labor, miscellaneous items.

### **LABOR CHARGE**

MHL may add additional fees to groups fewer than 21 guests for private event service. Chef attendant's charges are for a minimum 1.5-hour period & per hour thereafter. Bartender charges are per bartender per 75 guests; bartender labor fees will be waived if charges exceed minimum subtotal in revenue per bartender. We reserve the right to charge a cleaning fee should carpet cleaning or excessive clean-up be necessary.

### **GUARANTEE**

A guaranteed guest count for Food and Beverage will be due 7 business days before your event. You will be charged for your guaranteed guest count or your actual attendance, whichever is greater. Banquet staff will bill based on flatware usage. We will prepare food and beverage for up to 10% over your guaranteed guest count. If we are not advised of the guaranteed guest count, then the tentative guest count will become the guaranteed guest count. Your event space may be set for up to 10% over your guarantee.

### **CULINARY**

Please be aware that fluctuations in food costs due to unforeseen market conditions occasionally prompt MHL to adjust menu pricing. The published menus with pricing are accurate at the time of printing, however, it is only after the banquet event orders (BEO's) & final details are set that we can firmly guarantee a meal price. Pricing adjustments on published menus are traditionally corrected to market conditions & costs on an annual basis. If your contracted date is a year or more into the future, please request an updated menu closer to the time of final planning. To assure availability of all chosen items, please give your menu selection to our catering department no later than two weeks prior to your event.

## **TERMS AND CONDITIONS CONTINUED**

### **BUFFETS & STATIONS**

Banquet buffets offer specific quantities of food. Food preparation is based on one serving per person & must be guaranteed for the total attendance. Buffets may be ordered for groups of 21 or more guests. Should you wish to order a buffet less than for 21 guests, a surcharge per person will be applied. Other alternatives are available for small groups. With advanced notice & a guest count, a vegetarian option will be supplied.

### **CORKAGE**

Our license from the State of Arizona requires us to control the consumption of all alcoholic beverages on the premises of the MHL property. No outside alcoholic beverages are allowed without special permission from the Mountain House Lodge & must be served by MHL staff if permission is granted. Mountain House Lodge is pleased to offer a wide selection of wines to complement our cuisine. Your Event Sales Manager will happily pair each course with wine to enhance the flavors of your selected menu. If you wish to serve your Guests wine that we are unable to obtain for you, a corkage fee (plus tax, plus service charge) per 750ml bottle of wine will be assessed. All specially ordered wines will be charged at the applicable minimum purchase quantity.

### **OVERCONSUMPTION**

We have the obligation to refuse service to any guest that appears intoxicated, as directed by AZ state law, Bar Staff will ask any unruly and/or disruptive guests to leave the premises immediately.

### **PARKING**

Mountain House Lodge provides complimentary valet parking for daytime events. A nighttime event labor surcharge may be necessary for some events.

### **OUTDOOR EVENTS**

Mountain House Lodge reserves the right to make the final decision to move any outdoor function to an inside banquet room to expedite the setup due to inclement weather. The decision by client to move a function must be made no less than 8 hours in advance of the scheduled event start time. A reset fee may apply once the resort has set up according to the BEO should the location be moved.

### **FLORAL & DÉCOR**

Please consult the Mountain House Lodge preferred vendors list for your event décor needs. Decorations, linens displays brought into MHL must be approved prior to arrival. Open flames and oil-based fog machines are not permitted per local fire codes; only flameless candles are permitted. Décor/event design may require a release from the Scottsdale Fire Marshall. Group will obtain any required Fire Marshall or other safety approvals, and will pay any expenses incurred by MHL as a result of such activity, such as resetting smoke or fire alarms or unusual clean up costs (i.e. glitter, confetti).

## **TERMS AND CONDITIONS CONTINUED**

### **LINEN**

MHL provides standard linen. Additional colors or prints can be obtained for a fee. Please consult your Event Sales Manager for options

### **ENTERTAINMENT**

Please consult your Event Sales Manager for any entertainment needs you may have. Music & entertainment personnel are asked to contact MHL within 2 weeks of the event to become familiar with electrical, lighting & other requirements. Please note that amplified music outside must cease at 10:00 PM. It shall be unlawful for any person to operate any radio, loudspeaker, musical instrument, or other sound producing, sound reproducing, or sound amplification equipment which emits noise that can be heard from within closed residential structures located within 500 feet of the boundary of the property from which such noise emanates.

### **AUDIO VISUAL EQUIPMENT**

Please ask your event coordinator for our list of preferred vendors for A/V.

### **SIGNAGE**

Items may not be attached to any stationary wall, floor, window or ceiling with nails, staples, tape or any other substance in order to prevent damage to the fine fixtures & furnishings. No signage of any kind is permitted in the main lobby or on the public grounds without prior authorization. Pre-approved professionally printed signage is to be used outside event room or at a hospitality/registration desk only. If directional signage is utilized, it must be professionally printed. Flip charts or blackboards are not permitted in any public area of the resort including registration desks.