

BALANCED BREAKFAST



HOTEL
Valley Ho
Scottsdale, AZ

THE CONTINENTAL

\$30 per guest

Sliced Fruit and Berries Platter

Pastry Chef's Selection of Baked Goods, Sliced Breads and Bagels with Toaster

Selection of Whipped Cream Cheese, Fruit Preserves, Nutella and Butter

Selection of Bottled Juices

Freshly Brewed Coffee and Decaffeinated Coffee

Assorted Tea Forté Gourmet Tea and Herbal Teas

Coffee Service Includes a Selection of 2% Milk and Half/Half (Soy, Coconut and Almond Milk upon request)

THE DELUXE CONTINENTAL

\$35 per guest

Sliced Fruit and Berries Platter

Pastry Chef's Selection of Baked Goods, Sliced Breads and Bagels with Toaster

Selection of Whipped Cream Cheese, Fruit Preserves, Nutella and Butter

Selection of Cold Cereals with 2% Milk and Skim Milk

Selection of Greek Yogurt: Vanilla and Fruit Flavors

House-Made Granola with a Bowl of Fresh Berries

Selection of Bottled Juices

Freshly Brewed Coffee and Decaffeinated Coffee

Assorted Tea Forté Gourmet Tea and Herbal Teas

Coffee Service Includes a Selection of 2% Milk and Half/Half (Soy, Coconut and Almond Milk upon request)

CONTINENTAL BREAKFAST ENHANCEMENTS

Cage-Free Hard Boiled Eggs | \$42 per dozen

Breakfast Burrito with Scrambled Eggs, Spicy Sausage, Mixed Peppers and Queso Fresco with Ho Salsa | \$7.50 per guest

Toasted English Muffin Sandwich with Scrambled Eggs, Bacon and Cheddar Cheese | \$7.50 per guest

California Wrap with Egg, Chicken Sausage, Roasted Asparagus Tips, Broccoli, Fontina and Avocado Wrapped in a Spinach Tortilla | \$7.50 per guest

Croissant Sandwich with Scrambled Eggs, Sliced Turkey and Swiss Cheese | \$7.50 per guest

Vegan Hot Oatmeal with Brown Sugar, Raisins and Dried Fruit | \$7.50 per guest

Chef-Made Fresh Fruit Smoothies (serves 7, 8 oz glasses) | \$48 per Pitcher ◊

CONTINENTAL BREAKFAST ENHANCEMENTS, CONT.

Breakfast Casseroles

\$8 per guest, per selection

Egg and Chicken Sausage Strata with Parmigiano-Reggiano, Spinach and Sourdough Bread

French Toast Casserole Topped with Blueberries, Cinnamon and Brown Sugar Crumble

Breakfast Bake with Egg, Sliced Potatoes, Gruyère Cheese and Canadian Bacon, Garnished with Parsley

All served warm in chaffer

Build-Your-Own Breakfast Burrito Station

\$12 per guest, minimum of 25 guests

Scrambled Eggs, Shredded Jack Cheese, Ground Spicy Sausage, Ground Turkey Sausage, Avocado Relish, Chopped Tomato, Ho Salsa and Warm Flour Tortilla

Continental Breakfast Service:

1 hour of service with small plates in meeting room or with reception style seating.

Based on a minimum of 15 guests, \$150 charge applies if under minimum.

Per person menus will be charged on full guest count.

Gluten-free options available upon request.

◊Attendant Fee of \$45 per hour required for larger groups.

VALLEY HO BREAKFAST BUFFET

\$45 per guest

Sliced Fruit and Berries Platter

Pastry Chef's Selection of Baked Goods, Sliced Breads and Bagels with Toaster

Selection of Whipped Cream Cheese, Fruit Preserves, Nutella and Butter

Selection of Cold Cereals with 2% Milk and Skim Milk

Selection of Greek Yogurt: Vanilla and Fruit Flavors

House-Made Granola with a Bowl of Fresh Berries

Scrambled Eggs with Chives and Cheddar Cheese on the Side

Applewood Smoked Bacon and SW Turkey Sausage Links

Platter of Fresh Sliced Tomatoes

Chef's Selection of Potatoes or Home Style Cheesy Grits

Selection of Fresh Juices

Freshly Brewed Coffee and Decaffeinated Coffee

Assorted Tea Forté Gourmet Tea and Herbal Teas

Coffee Service Includes a Selection of 2% Milk and Half/Half (Soy, Coconut and Almond Milk upon request)

Contracted service charge and current sales tax apply to all menu pricing. Menu selections are subject to price changes.

BALANCED BREAKFAST



HOTEL
Valley Ho
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BREAKFAST BUFFET ENHANCEMENTS

Made-to-Order Eggs and Omelet Station: Smoked Salmon, Mushrooms, Scallions, Cheddar Cheese, Bacon, Ham, Turkey and Ho Salsa | **\$14 per guest***

Smoked Salmon Tray with Condiments (Accompanies Bagels from Breakfast Menu) | **\$12 per guest**

French Toast with Berry Compote and Warm Maple Syrup | **\$10 per guest**

Buttermilk Pancakes with Berry Compote and Warm Maple Syrup | **\$10 per guest**

Warm Jumbo Cinnamon Rolls with Icing | **\$68 per dozen**

Breakfast Buffet Service:

1 hour of service, full table set and serviced in an outdoor or indoor location.

Based on a minimum of 25 guests, \$150 charge applies for 16–24 guests.

Per person menus will be charged on full guest count.

Gluten-free options available upon request.

**Chef Fee of \$150 per 40 guests on chef station.*

VALLEY HO BREAKFAST TO GO

\$22 per guest

Whole Fresh Fruit

Wrapped Large Muffin

Fruit and Cereal Bar

Selection of Chilled Bottled Juices

Chilled VH Bottled Water

TO-GO COFFEE STATION ENHANCEMENTS

\$80 per gallon, \$46 per ½ gallon

Freshly Brewed Coffee and Decaffeinated Coffee

Assorted Tea Forté Gourmet Tea and Herbal Teas

Coffee Service Includes a Selection of 2% Milk and Half/Half (Soy, Coconut and Almond Milk upon request)

TO-GO HOT MENU ITEM ENHANCEMENTS

Cage-Free Hard Boiled Eggs | **\$42 per dozen**

Breakfast Burrito with Scrambled Eggs, Spicy Sausage, Mixed Peppers and Queso Fresco with Ho Salsa | **\$7.50 per guest**

Toasted English Muffin Sandwich with Scrambled Eggs, Bacon and Cheddar Cheese | **\$7.50 per guest**

California Wrap with Egg, Chicken Sausage, Roasted Asparagus Tips, Broccolini, Fontina and Avocado Wrapped in a Spinach Tortilla | **\$7.50 per guest**

Croissant Sandwich with Scrambled Eggs, Sliced Turkey and Swiss Cheese | **\$7.50 per guest**

PLATED BREAKFAST

\$37 per guest

Pre-Set

Assorted Baker's Basket with Fruit Preserves and Butter

Greek Yogurt Parfait with House-Made Granola, Apricot Preserves and Fresh Berries

Menu Options

Select One

Frittata Florentine with Spinach and Gruyère

Frittata Southwest with Roasted Green Chilies, Oven-Roasted Tomatoes and Cheddar Cheese

Frittata Californian with Asparagus, Squash, Mushrooms and Fontina

Select One

Local SW Turkey Sausage Links

Applewood Smoked Bacon

Virginia Ham Steak

Served with Country-Style Breakfast Potatoes and Fruit Garnish

Served Tableside

Freshly Squeezed Orange and Grapefruit Juices

Freshly Brewed Coffee and Decaffeinated Coffee

Assorted Tea Forté Gourmet Tea and Herbal Teas

Coffee Service Includes a Selection of 2% Milk and Half/Half (Soy, Coconut and Almond Milk upon request)

Plated Breakfast Service:

Best suited for indoor functions with a set program.

Based on a minimum of 8 guests.

Gluten-free options available upon request.

Contracted service charge and current sales tax apply to all menu pricing. Menu selections are subject to price changes.

BELOVED BRUNCH



HOTEL
Valley Ho
Scottsdale, AZ

WEEKEND BRUNCH

\$65 per guest

Pastry Chef's Selection of Assorted Baked Goods:

Chocolate and Butter Croissants, Bear Claws, Mini-Muffins, Breakfast Breads, Cream Scones with Crème Fraîche and Fresh Berries, Fruit Preserves and Butter

Sliced Fruit and Berry Platter

Sliced Melon, Pineapple and Fresh Berries

Bagel Bar

Selection of Whipped Cream Cheese, Smoked Salmon with Capers, Chopped Hard Boiled Eggs, Red Onions, Cucumbers and Lemon Wedges

Egg Selection

Select One

Egg selection is accompanied by Local SW Turkey Sausage Links, Virginia Ham or Smoked Applewood Bacon and Skillet Potatoes

Omelets and Eggs Made to Order

Fresh Sliced Mushrooms, Scallions, Shredded Cheddar Cheese, Diced Ham, Applewood Smoked Bacon, Peppers, Rock Shrimp, Avocado and Ho Salsa

Eggs Benedict

House-Made English Muffins, Virginia Ham and Poached Egg with Hollandaise Sauce

Classic Huevos Rancheros

Lightly Fried Tortilla Topped with Refried Beans, Fried Egg and Pepper Jack Cheese with Ho Salsa and Guacamole

Breakfast Bake

Egg, Sliced Potatoes, Gruyère Cheese and Canadian Bacon, Garnished with Parsley

Salad Station

**Accompanied by House-Made Rolls and Butter*

Select One

Fresh Buffalo Mozzarella and Vine-Ripened Tomatoes with Basil Vinaigrette

Roasted Marinated Vegetable Salad

Leafy Greens with Crisp Vegetables and Herb Vinaigrette

Main Course

Select One

Sage and Mustard-Crusted Salmon with Broccolini and Wild Rice

Grilled Chicken Breast with Roasted Tomato Cream and Herbed Parmesan Orzo

Selection of House-Made Desserts

Fresh Fruit Tarts, Mimosa Cheesecake and Chocolate Malt Pudding

Beverages

Fresh Squeezed Orange and Grapefruit Juices

Freshly Brewed Coffee and Decaffeinated Coffee

Assorted Tea Forté Gourmet Tea and Herbal Teas

Coffee Service Includes a Selection of 2% Milk and Half/Half (Soy, Coconut and Almond Milk upon request)

BRUNCH ENHANCEMENTS

Carved Roasted Beef Tenderloin with Horseradish Sauce and Natural Jus | \$22 per guest*

Carved Leg of Lamb, Marinated with Fresh Herbs and Garlic served with Rosemary Pan Jus | \$22 per guest*

Chocolate Dipped Strawberries | \$60 per dozen

Bloody Mary Bar with Assorted Condiments | \$13 per guest◇

Mimosa and Peach Bellini | \$10 per guest◇

Kenwood Sparkling Wine | \$35 per bottle

Stellina de Notte Prosecco | \$40 per bottle

Additional Champagne and Sparkling Wines Available

Brunch Service:

2 hours of service, full table set and serviced in an outdoor or indoor location.

Based on a minimum of 25 guests.

Per person menus will be charged on full guest count.

Gluten-free options available upon request.

**Chef Fee of \$150 per 40 guests on made to order and carving stations.*

◇Attendant Fee of \$45 per hour.

Contracted service charge and current sales tax apply to all menu pricing. Menu selections are subject to price changes.



HVH PER PERSON BREAKS

Fruit and Bakery Basket | \$20 per guest

Fruit Salad with Mint Honey Yogurt Dressing

Individual Greek Yogurts: Fruit and Vanilla Flavors

Mini Cinnamon Rolls

Mixed Bag | \$20 per guest

Freshly Baked Cookies

Individual Bags of Assorted Chips

Individual Granola and Fruit Bars

Season's Best Whole Fruit, Bananas Garnished with Berries and Grapes

Hangover | \$21 per guest

Virgin Bloody Mary Bar

Mini Egg, Bacon and Cheese Sandwiches

Mini Grilled Cheese Sandwiches

ENHANCEMENT

Spiked Bloody Marys | \$4 per drink surcharge◇

The Southwestern | \$18 per guest

House-Made Yellow Corn Tortilla Chips

Guacamole, Ho Salsa, Warm Black Bean Dip and Chile Con Queso

ENHANCEMENT

Corona Beers With Fresh Cut Limes Served In Buckets | \$6.50 per beer

Lights, Camera, Action! | \$21 per guest

Freshly Popped Popcorn with Flavored Shakers

Movie Theater Candy

Nachos with Cheese Sauce

Selection of Gourmet Ice Cream Bars and Frozen Fruit Bars

Circus, Circus | \$21 per guest

Corn Nuts

Jumbo Orange Circus Peanuts

Cracker Jacks

Animal Cracker Cookies

Warm Mini Dog Sliders with Relish, Mustard and Ketchup

After-School Special | \$23 per guest

Selection of Warm English Muffin Pizzas to include Fresh Mozzarella and Jack Cheese, Schreiner Sausage with Tomato Sauce
Vegetarian option available

Crust-less Peanut Butter & Jelly Tea Sandwiches

Open-Faced Nutella & Banana Tea Sandwiches Topped with Crushed Hazelnuts

Ants on a Log: Celery Smearred with Peanut Butter and Topped with Raisins

Retro Cereal Bars

Spa Break | \$20 per guest

Selection of Seasonal Dried Fruits and Nuts: Sliced Apples, Apricots, Cranberries, Almonds, Walnuts and Cashews

Fruit and Berry Kabobs with Mint Honey Yogurt Dipping Sauce

Assorted Tea Forté Gourmet Teas and Herbal Teas

Arnold Palmers with Fresh Brewed Iced Tea and Old Fashioned Lemonade

SPA ENHANCEMENTS

VH Spa Therapist with Hand and/or Chair Massage (30 minutes, includes set up time)

\$75 + 20% Gratuity per Therapist

Power Through | \$20 per guest

Assorted Energy Drinks and Coconut Water

House-Made Trail Mix

Assorted Individual Protein Bars

Chocolate Covered Espresso Beans and Yogurt Covered Raisins

Watermelon Skewers with Basil Mint Vinaigrette

Keep 'em Rollin' | \$23 per guest

Salami and Fontina Pinwheels

Turkey and Swiss Pinwheels

Grilled Vegetables and Garbanzo Bean Spread Pinwheels

Vegetable Chips with Creamy Onion Dip

Fresh Baked Macaroons

Break Per Person Service:

*Based on 30 minutes of service and a minimum of 25 guests.
\$150 charge applies if under minimum.*

Per person menus will be charged on full guest count.

Gluten-free options available upon request.

◇Attendant Fee of \$45 per hour.

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SPLENDID SNACKS



HOTEL
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Scottsdale, AZ

QUENCHERS AND A LA CARTE SNACKS

Freshly Brewed Coffee and Decaffeinated Coffee

Assorted Tea Forté Gourmet Tea and Herbal Teas

Coffee Service Includes a Selection of 2% Milk and Half/Half (Soy, Coconut and Almond Milk upon request)

\$80 per gallon, \$46 per ½ gallon

Iced Coffee and Decaffeinated Coffee with a Selection of Sugar Free Vanilla, Chocolate, Caramel and Hazelnut Syrups

Coffee Service Includes a Selection of 2% Milk and Half/Half (Soy, Coconut, or Almond Milk upon request)

\$80 per gallon, \$46 per ½ gallon

Orange, Grapefruit, Cranberry and Apple Juices
Old Fashioned Lemonade, Fresh Brewed Iced Tea, and Fruit Punch
Whole Milk, 2% Milk, Skim Milk, Soy Milk, Coconut Milk, or Almond Milk

\$60 per gallon, \$32 per ½ gallon

Voss Sparkling Waters and Fiji Artesian Waters
Bottled Juices and Republic Bottled Iced Teas
Assorted Retro Bottled Sodas, Red Bull Energy Drinks, or Gatorade
\$5.50 each

Coke, Diet Coke, Sprite, or Ginger Ale
\$4.75 each

Chilled VH Bottled Waters
\$5 each

Selection of Gourmet Ice Cream Bars and Frozen Fruit Bars
Minimum of 25 guests applies
\$5.75 each

Individual Granola Bars and Fruit Bars
Full Size Assorted Candy Bars and Protein Bars
Assorted Individual Bags of Chips, Pop Chips, Pretzels, or Popcorn
\$3.25 each

Executive Meeting Tray with Dark Chocolate Covered Espresso Beans, Tart Yogurt Covered Raisins, Dried Fruits and Nuts
\$52 per tray (serves 18 guests)

House-Made Granola, House-Made Trail Mix, House-Made Dry Snack Mix, Mixed Nuts, Miniature Candy Bars, Dark Chocolate Covered Espresso Beans, Tart Yogurt Covered Raisins, or Wasabi Peas
Each item ordered | \$18 per pound

Individual Greek Yogurts: Fruit and Vanilla Flavors
\$4.50 each

Season's Best Whole Fruit, Bananas Garnished with Berries and Grapes
\$3.50 per piece

Fruit and Berry Kabobs with Mint Honey Yogurt Dipping Sauce
\$5.75 each

Sliced Fruit and Berry Platter
\$8 per guest

Imported and Domestic Artisan Display with Soft and Hard Cheeses Served with Sliced Breads and Crackers
\$10 per guest

Roasted Tomato and Pine Nut Hummus with Pita Crisps, Raw and Pickled Vegetables
\$8 per guest

ZuZu House-Made Chips with a Choice of Either Red Pepper Ranch Dip or Loaded Baked Potato Dip
\$10 per guest

Five-Bean Salad with Champagne Vinaigrette

Tabouli with Bulgur Wheat, Tomatoes, Cucumbers, Herb and Olive Oil Dressing

Chopped Kale Salad with Julienned Apples, Pine Nuts, Toasted Bread Crumbs and Shaved Parmesan in a Lemon Vinaigrette

Waldorf Fruit Salad with Apples, Celery, Walnuts and Golden Raisins
\$10 per guest, per selection

Salads Include Basket of Mini Sweet Corn Muffins with Honey and Butter

Snack Service:

Gluten-free options available upon request.

Contracted service charge and current sales tax apply to all menu pricing. Menu selections are subject to price changes.

TASTY TREATS



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TREATS FROM THE VH BAKE SHOP

Donut Holes

\$42 per dozen

Vanilla with Cinnamon Sugar, Lemon with Ginger Powdered Sugar, or Glazed Devil's Food Chocolate

Minimum of two dozen per flavor

Specialty Pastry

\$46 per dozen per item

Chocolate and Butter Croissants, Bear Claws, Cream Scones, or Assorted Danishes

Muffins

\$46 per dozen per item

Morning Glory, Blueberry, Bran, Zucchini, Banana Nut, Chocolate Cream Cheese, or Pumpkin

Breakfast Breads

\$42 per dozen per item

Morning Glory, Apple Cinnamon, Banana, Zucchini, Pumpkin, or Cranberry

Bagels

\$46 per dozen per item

Plain, Cinnamon Raisin or Whole Wheat Bagels with Toaster Selection of Whipped Cream Cheese, Fruit Preserves, Nutella, and Butter

Assorted Freshly Baked Cookies

\$44 per dozen | \$56 per dozen for Jumbo

Chocolate Chip, Peanut Butter, Oatmeal Raisin, Coconut Macaroon, or Sugar

Chef's Selection Always Includes Chocolate Chip

Freshly Baked Cupcakes

\$56 per dozen per item | \$46 per dozen for mini size

Angel Food with Strawberry Frosting and Balsamic Drizzle, Red Velvet with Cream Cheese Icing, ZuZu Double Chocolate Cupcake with Ganache and Raspberry Cream Cheese Fluff, Lemon Kissed with Ginger Icing, or Hazelnut with Nutella Frosting and Caramelized Banana Chip

Minimum of two dozen per flavor (Gluten-free options upon request)

Retro Cereal Bars

\$48 per dozen per item

Fruit Loops, Peanut Butter Rice Crispy with Chocolate, or Rice Crispy Treats

Fudge Brownies

\$50 per dozen per item

Choice of Topping: Pecan, Toffee, Rocky Road, Malt Ball, or Peanut Butter Crumble

Dessert Bars

\$48 per dozen per item

Salted Caramel Squares, Raspberry Streusel Bars, Lemon Bars, Orange Creamsicle Bars, or White Chocolate Blondies

Sweet Treats Service:

Treats indicated are ordered by the individual flavor, per dozen.

Gluten-free options available upon request.

Contracted service charge and current sales tax apply to all menu pricing. Menu selections are subject to price changes.

LAVISH LUNCH



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Scottsdale, AZ

HVH BUFFET LUNCHES

Sonoran

\$52 per guest

Soup du Jour

Corn Tortilla Chips with Guacamole, Ho Salsa, Sour Cream, Jalapeños and Grated Cheese

Raw and Grilled Vegetable Platter with Red Pepper Aioli

Southwestern Caesar Salad

Sonoran Marinated Bean and Corn Salad

Marinated Chicken Breast with Salsa Verde

Seasonal Fresh Fish in a Traditional Vera Cruz Sauce

Carne Asada with Warm Flour Tortillas

Vegetarian Mexican Rice and Vegetarian Refried Beans

Mexican Wedding Cookies

Ibarra Chocolate Pudding

Fresh Brewed Iced Tea, Old Fashioned Lemonade, and Arnold Palmers

The Rat Pack

\$52 per guest

Soup du Jour

Fresh Buffalo Mozzarella and Vine-Ripened Tomatoes with Basil Vinaigrette

Classic Caesar with Shaved Parmesan and Garlic Croutons

Warm Focaccia Bread with Olive Oil

Oven-Roasted Citrus Marinated Seasonal Fish over Herbed Orzo Pasta

Chicken Piccata with Lemon and Capers

Crispy Eggplant Medallions Topped with Marinara, Parmesan, and Herbs

Fresh Berries with Orange Sabayon

Tiramisu Parfait

Fresh Brewed Iced Tea, Old Fashioned Lemonade, and Arnold Palmers

Country Picnic

\$50 per guest

Soup du Jour

Raw and Grilled Vegetables with an Aioli Dip

German Potato Salad with New Potatoes, Crispy Bacon, and Green Onions in a Mustard Dressing

Panzanella Salad with Tuscan Bread, Roma Tomatoes, Sliced Red Onion and Arugula with Basil Vinaigrette

Basket of Sliced Breads and Full Romaine Leaves

Sliced Turkey, Sliced Pastrami, Tuna Salad and Southwest Chicken Salad

Condiment Platter: Crispy Applewood Smoked Bacon, Sliced Cheeses, Sliced Tomatoes, Dill Pickles, Onion Confit, Avocado Relish, Hummus and Condiments

Pastry Chef's Selection of Cupcakes

Fresh Brewed Iced Tea, Old Fashioned Lemonade, and Arnold Palmers

The Market

\$51 per guest

Marinated Vegetables and Mediterranean Olives

Arugula, Cubed Watermelon and Goat Cheese in a Herb Vinaigrette

Mixed Greens with Gorgonzola, Sliced Green Apples and Candied Pecans with Balsamic Vinaigrette

Two Soups of the Day *(One Vegetarian)*

Assorted Plattered Sandwiches:

Grilled Tri-Tip of Beef with Pickled Red Onion and Fontina Cheese on Sourdough

Chicken Caesar Wrap with Sun-Dried Tomatoes in a Spinach Tortilla

Turkey, Jicama Slaw, Gruyère with Honey Mustard on Pretzel Bread

Greek Wrap with Tomatoes, Kalamata Olives and Feta with a Lemon Garbanzo Spread in a Sun-Dried Tomato Tortilla

Chocolate Éclairs, Raspberry Oat Bars and Coconut Macaroons

Fresh Brewed Iced Tea, Old Fashioned Lemonade, and Arnold Palmers

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LAVISH LUNCH



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Hot BBQ

\$52 per guest

Crispy Slaw

Mixed Greens and Crispy Vegetables with Red Pepper Ranch Dressing and Herb Vinaigrette

Cornbread with Honey and Butter

Hot Sandwich Bar with Fresh Buns and Pretzel Rolls

Pulled BBQ Chicken

Pulled Pork

Spicy Black Bean Burger

Condiment Platter: Lettuce, Sliced Tomatoes, Pickled Bermuda Onions and Dill Pickles

Citrus Steamed Broccoli

Cut off the Cob Street Corn with Spicy Lime Aioli and Cotija Cheese

Retro Cereal Bars

Malt Chocolate Pudding with Caramel Drizzle

Fresh Brewed Iced Tea, Old Fashioned Lemonade, and Arnold Palmers

Asian Kitchen

\$52 per guest

Miso Mushroom Soup

Lettuce Wraps with Chopped Chicken, Mushrooms, Water Chestnuts and Sweet Soy Ginger Sauce in Iceberg Lettuce Shells

Fried Wonton Chips with Hot Mustard Dipping Sauce

Teriyaki Salad with Spring Greens, Julianne Carrots, Red Peppers, Sugar Snap Peas, Cucumbers and Toasted Cashews in a Sweet Chili Vinaigrette

Toppings to Include: Grilled Teriyaki Chicken, Seared Soy Ginger Beef and Crispy Tofu

Vietnamese-Style Sandwich: Bánh Mì with Seasoned Pork, Cucumbers, Shredded Carrots and Cilantro with Spicy Mayo on Baguette Bread and a side of Pickled Sliced Jalapeños

Fried Rice with Sugar Snap Peas, Carrots and Baby Bok Choy

Upside Down Pineapple Cake with Coconut Shavings

Cheesecake with Ginger Orange Compote

Fresh Brewed Iced Tea, Old Fashioned Lemonade, and Arnold Palmers

Lunch Buffet Service:

1 hour of service, full table set, serviced in an outdoor or indoor location.

Based on a minimum of 25 guests, \$150 charge applies if under minimum.

Per person menus will be charged on full guest count.

Gluten-free options available upon request.

HVH BOXED LUNCH OPTIONS

\$32 two sandwich selections

\$34 three sandwich selections

\$36 four sandwich selections

Turkey Breast, Swiss, Granny Smith Apple and Cherry Aioli on 9 Grain Bread

Chicken Salad with Orange Aioli and Crisp Lettuce on Cranberry Walnut Bread

Classic BLT with Avocado Aioli on Sourdough

Rare Roast Beef, Onion Confit and Gruyère with Horseradish Aioli on Marble Rye

Asian Slaw with Sweet Chili Marinated Tofu and Julienned Vegetables with Peanut Sauce in a Tortilla Wrap

Includes:

Caprese Salad with Basil Vinaigrette

Bag of Chips

House-Made Trail Mix, or House-Made Dry Snacks

Pastry Chef's Selection of Freshly Baked Cookies, Brownies, Retro Cereal Bars, or Rice Crispy Treats

Condiments with Napkin and Plastic Silverware

Sandwich counts required 72 hours in advance

Beverages On-Consumption

Assorted Soft Drinks | \$4.75 each

VH Bottled Waters | \$5 each

Voss Sparkling Water, Fiji Artesian Waters, Bottled Fruit Juices, Republic Bottled Iced Teas, Retro Bottled Sodas, Red Bull Energy Drinks, or Gatorade | \$5.50 each

Boxed Lunch Service:

Served in meeting room or with reception style seating.

Gluten-free options available upon request.

Contracted service charge and current sales tax apply to all menu pricing. Menu selections are subject to price changes.

LAVISH LUNCH



HOTEL
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Scottsdale, AZ

HVH PLATED LUNCHES

The Executive Lunch

Includes Selection of One Starter, One Side, One Entrée, and One Dessert.

Up to Three Entrée Selections Offered with Client Provided Place Cards. Entrée Counts Due 72 Hours Prior to Event.

For Multiple Selections, the Highest Priced Selection will Determine Pricing for All Entrées.

Starter

Select One

Caprese Salad with Bocconcini Mozzarella, Fresh Basil and Cherry Tomatoes over Romaine with Balsamic Vinaigrette

Classic Caesar Salad with Shaved Parmesan and Garlic Croutons

Mixed Baby Greens with Fresh Strawberries, Pickled Shallots, and Toasted Walnuts with Basil Vinaigrette

Spinach Salad with Shaved Radish, Tear Drop Tomatoes and Diced Yellow Peppers with Herb Vinaigrette

BLT Salad with Iceberg Lettuce, Chopped Tomatoes, Applewood Smoked Bacon and House-Made Corn Bread Croutons with Jalapeño Ranch

Entrée

Select One

Stuffed Chicken Breast with Herbed Pecorino Romano in a Lemon Pan Jus

\$36 per guest

Pesto Grilled Chicken Breast with Tomatoes and Feta

\$36 per guest

Pork Loin with Chorizo Sausage and Cornbread Stuffing with Apple Compote

\$38 per guest

Sage and Mustard-Crusted Salmon with Citrus Butter

\$38 per guest

Roasted Petit Tenderloin of Beef with Garlic Thyme Jus

\$44 per guest

Roasted Vegetable Casserole with Goat Cheese Gratin

\$34 per guest

Side

Select One

Wild Rice Pilaf, Yukon Gold Mashed Potatoes, Parmesan Herbed Orzo Pasta, or Roasted Potatoes with Rosemary Glace

All Executive Lunches Accompanied by Crispy Steamed Vegetables and Freshly Baked Rolls with Butter

Dessert

Select One

Raspberry Tart with Lemon Cream

Chocolate Layer Cake with Fresh Strawberries

ZuZu Double Chocolate Cupcake with Ganache and Raspberry Cream Cheese Fluff

Banana Cream Tart with Butterscotch Sauce

New York Style Cheesecake with Berry Compote

Fresh Berries with Orange Sabayon

Angel Food Cake with Macerated Berries

Plated Lunch Service:

Full table set and serviced in an outdoor or indoor location. Based on a minimum of 8 guests, \$150 charge applies if under minimum.

Gluten-free options available upon request.

Contracted service charge and current sales tax apply to all menu pricing. Menu selections are subject to price changes.



HAND-CRAFTED HORS D'OEUVRES

Butler Passed

\$6.50 per piece

Grilled Artichoke Skewer with Oven-Roasted Tomato, Olive and Mozzarella with Drizzle of Balsamic Reduction

Goat Cheese, Fig and Crispy Beets on a Crostini

Blue Cheese and Sweet Caramelized Onion Tart

Open-Faced Mini Grilled Cheese with Fontina, Basil Pesto and Truffle Oil

Shrimp and Lobster Cake with Spicy Remoulade

Seafood Cocktail Shooter with Crab and Shrimp in Citrus

Smoked Salmon with Cucumbers, Capers and a Lemon Dill Crème Fraîche on Marble Rye

Curry Crab Salad on Crisp Wonton

Chicken Pot Pie Spoons

Classic BLT with Avocado Aioli

Southwest Chicken Salad on a Cornbread Crouton

Chicken Fundido with Herbed Cream Cheese and Roasted Chilies wrapped in a Crispy Tortilla

Grilled Chicken Artichoke Skewer with Oven-Roasted Tomato and Olive with Basil Vinaigrette Drizzle

Grilled Open-Faced Mini Reuben with Pastrami, Sauerkraut, and Gruyère on Marble Rye

Skewered Meatball with Sweet and Sour Sauce

Open-Faced Meatloaf Sandwich with Chipotle Ketchup Topped with Crispy Onions on a Toasted Parker House Roll

Roasted Filet of Beef on a Crostini with Horseradish Cream and Balsamic Onions

Beef Wellington with Mushroom Duxelles Wrapped in Puff Pastry

Minimum 25 pieces per selection

THE PLATTERS

Vegetable Trio Platter:

Raw, Grilled and Marinated Vegetables

Served with a Lemon Basil Aioli

\$7 per guest

Roasted Tomato and Pine Nut Hummus Served with Pita Crisps, Raw and Pickled Vegetables

\$8 per guest

Classic Deviled Eggs and Tea Sandwiches:

Cucumber, Arugula, Smoked Salmon and Capers on Pumpnickel

Fig, Mascarpone and Prosciutto on Grain Bread

\$10 per guest

Imported and Domestic Artisan Display with Soft and Hard Cheeses
Served with Sliced Breads and Artisan Crackers

\$10 per guest

Trio Crostini Platter:

Chopped Marinated Roasted Peppers, Olives and Capers on Sourdough

Blue Cheese with Pear Compote on Cranberry Walnut Bread

Tomatoes, Shaved Asparagus and Smoked Pancetta on Sourdough

\$9 per guest

Charcuterie Platter:

Imported Sliced and Cured Meats, Mediterranean Olives and Gourmet Mustards with Sliced Breads and Artisan Crackers

\$10 per guest

Antipasti Platter:

Marinated Vegetables, Imported and Domestic Cheeses, Sliced

and Cured Meats, Mediterranean Olives with Sliced Rustic Breads

and Artisan Crackers

\$12 per guest

Grilled Meats and Cheeses:

Grilled Sliced Local SW Turkey and Italian Sausages

Blue, Brie and Cheddar Cheeses with Spicy Mustard and Stone Fruit Jam

Served with Pretzel Sticks and Crackers

\$10 per guest

Warm Fontina Fondue with Wild Mushrooms

Served with Crostini and Focaccia Bread Sticks

\$9 per guest

Warm Havarti Fondue with Roasted Walnuts served with Crostini

and Focaccia Sticks

\$9 per guest

Warm Artichoke Spinach Dip Served with Herb Seasoned Pita Points

\$9 per guest

ZuZu Blue Cheese Fondue with House-Made Potato Chips

\$9 per guest

Iced Shrimp with Cocktail Sauce Served on Iced Tray

or in Individual Shooter Glasses

\$10 per guest

Jumbo Prawns, Crab Claws, White Fish Ceviche served with Crisp

Tortilla Chips with Cocktail Sauce and Lemon Wedges

\$12 per guest

Platter Service:

Gluten-free options available upon request.

Per Person Menus will be charged on full guest count.

Contracted service charge and current sales tax apply to all menu pricing. Menu selections are subject to price changes.

STARTERS + STATIONS



HOTEL
Valley Ho
Scottsdale, AZ

HVH STATIONS

Antipasti Station

\$24 per guest

Imported and Domestic Artisan Display with Soft and Hard Cheeses

Raw and Grilled Vegetable Platter

Basket of Toasted Crostini with Two Bruschetta Toppings:

Chopped Marinated Roasted Peppers, Olives and Capers

Mozzarella, Chopped Tomato, Fresh Basil, Roasted Garlic, Olive Oil, and Balsamic Vinegar

Charcuterie Platter of Imported Cured Meats, Mediterranean Olives, Mustard with Sliced Rustic Breads and Gourmet Crackers

Marinated Mushrooms and Olives in a Red Wine Vinaigrette

Pasta Station

\$22 per guest for two pastas*

\$24 per guest for three pastas*

Cheese Tortellini with Roasted Tomatoes in a Basil Pesto Sauce

Orecchiette Pasta with Grilled Chicken, Roasted Corn, Peppers, and Red Onions in a Rosemary Garlic Olive Oil

Penne Pasta with Mild Italian Sausage, Sweet Bell Peppers, and Onions in a Tomato Marinara

Freshly Grated Parmesan Cheese and Focaccia Sticks

*Chef Fee applies or set as chaffer station

From the Sea Pasta Station

\$15 per guest*

Farfalle Pasta with Shrimp, Lobster and Fresh Spinach in a White Wine Cream Sauce with a Fresh Parmesan Wheel

Focaccia Sticks

*Chef Fee applies

Retro Pasta Station

\$22 per guest for two pastas

\$24 per guest for three pastas

ZuZu Mac + Cheese

Beef Stroganoff with Strozzapreti and Sour Cream

Penne in a Classic Red Sauce with Meatballs Served on the Side

Freshly Grated Parmesan and Focaccia Sticks

*Set as chaffer station

Martini Masher Bar

\$20 per guest

Whipped Yukon Gold Potatoes

Toppings to Include:

Applewood Smoked Bacon, Caramelized Onions, Blue Cheese, Tillamook Cheddar Cheese, Chives, Sour Cream, Butter, and Mushroom Gravy

Asian Station

\$24 per guest

Fried Wontons with Spicy Mustard Dipping Sauce

Crispy Asian Slaw with Red Bell Peppers, Napa Cabbage, Red Onions and Cilantro in a Pineapple Sesame Dressing

Choice of One Fried Rice: Shrimp, Pork and Tofu Vegetarian with Snap Peas, Carrots, Water Chestnuts, Bean Sprouts and Chopped Green Onions

*Set as chaffer station or with Chef upon request

American Classics Station

\$27 per guest

Warm Reuben Dip with Corned Beef, Swiss Cheese, Sauerkraut, and Marble Rye Toast Points

Sloppy Joes with Ground Beef in Tomato Sauce with a Basket of Mini Fresh Buns and Side of Diced Red Onions and Shredded Cheddar Cheese

Short Ribs and Jus with Cheesy American Grits

Slider Station

\$20 per guest*

Angus Beef Sliders with Cheddar, Pickle Chips and Chipotle Ketchup

Ground Chicken Sliders with Fontina Cheese and Bacon Apple Jam

BBQ Pork Sliders with Pickled Onion Slaw and Grilled Pineapple

Meatloaf Sliders with Gruyère Cheese and a Chili Tomato Jam

Grilled Portobello Sliders with Grilled Zucchini, Tomato Compote, and Avocado Aioli

All Sliders served on fresh rolls

*Chef fee applies, select three options

Chaffered \$7 each, minimum of 25 per item ordered

Taco and Nacho Bar

\$21 per guest

Marinated Shredded Chicken

Pulled Pork Carnitas

Two Ho Salsas, Guacamole, Warm Con Queso, Black Beans, Diced Tomatoes and Pickled Jalapeños

Warm Corn Tortillas, House-Made Blue and Yellow Corn Tortilla Chips

*Set as chaffer station

Contracted service charge and current sales tax apply to all menu pricing. Menu selections are subject to price changes.

STARTERS + STATIONS



HOTEL
Valley Ho
Scottsdale, AZ

Tamale and Posole Station

\$24 per guest for two corn husk steamed tamales

Traditional Tamale Station

Green Chili Pork Wrapped in Masa

Red Chili Beef Wrapped in Masa

Green Corn and Queso Fresco Wrapped in Masa

Tamale Toppings to Include:

Red Chili Sauce, Tomatillo Sauce and Sour Cream

Pork Posole Soup

Posole Toppings to Include:

Chopped Cilantro, Sliced Radishes, Shredded Cabbage, and Lime Wedges

Street Taco Station

\$20 per guest* for three options

Marinated Shredded Chicken and Lettuce with Ho Salsa

Pulled Pork Carnitas and Queso Fresco with Salsa Verde

Grilled Shrimp with Pineapple Slaw

White Fish with Crunchy Cabbage Slaw and Baja Sauce

*Chef fee applies

Butler Passed Tacos \$6 each, minimum 25 pieces per selection

CARVER STATIONS

Chef Carved

Roasted Breast of Turkey with Cranberry Chutney and Soft Rolls

\$18 per guest*

Herb-Crusted Pork Loin with Whole Grain Mustard Sauce and Soft Rolls

\$18 per guest*

Leg of Lamb Slow Roasted with Natural Jus, Grilled Scallion Aioli and Soft Rolls

\$22 per guest*

Rosemary Roasted Tenderloin of Beef with Gourmet Mustard, Horseradish Cream, Port Wine Sauce and Soft Rolls

\$24 per guest*

Dual Carver Station

\$32 per guest*

Roasted Breast of Turkey with Cranberry Chutney

Barbecued Top Sirloin Beef with Gourmet Mustard, Horseradish Cream and Port Wine Sauce

Served with Soft Rolls

Two chefs required per 75 guests

50% Beef with 50% Turkey will be prepared

HVH DESSERT STATIONS

Baker's Rack Dessert Station

\$20 per guest

Lemon Layer Cake Squares, Dark Chocolate Flourless Cake Triangles, Key Lime Tartlets, Fresh Berry Tartlets, Chocolate Malt Pudding, Butterscotch Pudding, Chocolate Banana Pudding, Chocolate Éclairs, Cream Puffs and Chocolate Dipped Strawberries

Chef's Selection of five items, minimum of 25 guests

Pastry Chef's Dessert Station

\$10 per guest for one option, minimum 25 guests*

\$14 per guest for two options, minimum 25 guests*

Bananas Foster or Cherries Jubilee Served over Vanilla Ice Cream

Old Fashioned Float Station

\$20 per guest, minimum of 25 guests ◇

Vanilla Bean and Strawberry Ice Cream

Bottled Retro Sodas: Vanilla Cream, Root Beer, Cola, Ginger Ale, Black Cherry and Orange Cream

Station Service:

90 minutes of service with small plates and reception style seating.

Per Person Menus will be charged on full guest count.

Gluten-free options available upon request.

*Chef Fee of \$150 per 75 guests.

◇Attendant Fee of \$45 per hour.

Per Person Menus must be ordered in combination with additional menu items.

Contracted service charge and current sales tax apply to all menu pricing. Menu selections are subject to price changes.

STARTERS + STATIONS



HOTEL
Valley Ho
Scottsdale, AZ

Dessert Platters

\$60 per dozen, minimum two dozen per flavor

Assorted Handcrafted Petit Fours, Chocolate Dipped Strawberries, Fresh Berry Tartlets, Mini Assorted Cheesecakes, Crème Brûlée Spoons, French Macarons, or Sicilian Cannoli with Espresso Chocolate Chip Cream

Mini Cupcake Treats

\$46 per dozen, minimum of two dozen per flavor

Angel Food with Strawberry Frosting and Balsamic Drizzle, Red Velvet with Cream Cheese Icing, ZuZu Double Chocolate Cupcake with Ganache and Raspberry Cream Cheese Fluff, Lemon Kissed with Ginger Icing, or Hazelnut with Nutella Frosting and Caramelized Banana Chips

Fresh Fruit and Berries Display

\$7 per guest

Sliced Melon, Pineapple and Fresh Berries

ENHANCEMENT

Warm Chocolate Dipping Sauce | \$4 per guest

Coffee Station

\$80 per gallon or \$46 per ½ gallon

Freshly Brewed Coffee and Decaffeinated Coffee
Assorted Tea Forté Gourmet Tea and Herbal Teas

*Includes a Selection of 2% Milk and Half/Half
(Soy, Coconut, or Almond Milk upon request)*

Deluxe Coffee Station

\$86 per gallon

Freshly Brewed Coffee and Decaffeinated Coffee
Assorted Tea Forté Gourmet Tea and Herbal Teas
Crystallized Sugar Sticks, Raw Cubed Sugar, Cinnamon Sticks,
Orange Zest, Shaved Chocolate, Honey, Vanilla Syrup and Whipped Cream

*Includes a selection of 2% Milk and Half/Half
(Soy, Coconut, or Almond Milk upon request)*

Dessert Service:

*Per person menus will be charged on full guest count.
Gluten-free options available upon request.*

Contracted service charge and current sales tax apply to all menu pricing. Menu selections are subject to price changes.

DELICIOUS DINNER



HOTEL
Valley Ho
Scottsdale, AZ

HVH PLATED DINNERS

Includes selection of One Salad, One Side, One Entrée, or One Entrée Duet and One Dessert with Tableside Coffee Service

Up to Three Entrée Selections Offered with Client Provided Place Cards

Entrée Counts Due 72 Hours Prior to Event

For Multiple Selections, the Highest Priced Selection will Determine Pricing for all Entrées

Salad

Select One

Classic Caesar Salad with Shaved Parmesan and Garlic Croutons

Mixed Greens, Heirloom Cherry Tomatoes, Shaved Radish and Julienned Carrots with White Balsamic Vinaigrette and Dollop of Green Goddess

Heirloom Tomatoes, Fresh Buffalo Mozzarella and Micro Greens with Basil Vinaigrette

Roasted Beet, Laura Chenel Goat Cheese, Roasted Hazelnuts, Pickled Shallots and Arugula with Red Wine Vinaigrette

Baby Greens with Razz Cherries, Candied Pecans and Blue Cheese with Balsamic Vinaigrette

Entrée

Select One

Stuffed Chicken Breast with Spinach, Mushrooms and Boursin
\$70 per guest

Sesame-Crusted Salmon with a Ginger Glaze
\$74 per guest

Lemon Herb-Crusted Seasonal Fish with a Basil Butter Sauce
\$76 per guest

Pan Seared Sea Bass with Chardonnay Chive Sauce
\$76 per guest

Slow Braised Beef Short Ribs in Natural Jus
\$81 per guest

Grilled Filet of Beef with a Merlot Demi-Glace
\$84 per guest

Vegetarian | Vegan Entrée

Cous Cous with Lentils, Roasted Vegetables, Mushrooms, and Cilantro with a Roasted Pepper Coulis
\$70 per guest

Entrée Duet

Select One Duet

Oven-Roasted Chicken Breast and Pepper Corn-Crusted Sirloin with a Mushroom Demi-Glace
\$90 per guest

Petite Filet of Beef with Demi-Glace and Grilled Seasonal Fish
\$92 per guest

Petite Filet of Beef with Demi-Glace and Shrimp Scampi
\$92 per guest

Petite Filet of Beef with Demi-Glace and Butter Poached Lobster Tail
\$125 per guest

Side

Select One

Wild Rice Pilaf, Roasted Garlic Mashed Potatoes, Potatoes Au Gratin, Herb-Roasted Fingerlings, Twice Baked Garlic Potatoes with Sharp Cheddar and Caramelized Onions, Parmesan Herbed Orzo Pasta, or Tomato and Herb Polenta

All Plated Dinners Accompanied by Chef's Selection of Braised and Steamed Vegetables with Rolls and Butter and Coffee and Tea Service

Desserts

Select One

Crème Brûlée with Berries

Strawberry Fruit Tart with Crème Anglaise

Pecan Bread Pudding with a Rum Butter Sauce

Flourless Chocolate Cake with Vanilla Cream and Fresh Berries

Chocolate and Raspberry Torte

New York Style Cheesecake with Cherry Compote

HVH PLATED DINNER ENHANCEMENTS

Starters

Mushroom Ravioli with Spinach and Coriander Butter Sauce | \$14 per guest

Crab Cake with Cajun Remoulade | \$17 per guest

Antipasti Platter with Dips and Breads

Served Family Style | \$8 per guest

Roasted Red Pepper Soup | \$9 per guest

Lobster Bisque with Snipped Chives | \$13 per guest

Plated Dinner Service:

Full table set and service in an outdoor or indoor location. Based on a minimum of 8 guests, \$150 charge applies if under minimum.

Gluten-free options available upon request.

Tableside wine service is suggested with plated dinners.

Contracted service charge and current sales tax apply to all menu pricing. Menu selections are subject to price changes.

DELICIOUS DINNER



HOTEL
Valley Ho
Scottsdale, AZ

HVH DINNER BUFFETS

California Fresh

\$86 per guest

Basket of Crisp Crostini with Two Bruschetta Toppings:

Chopped Marinated Roasted Peppers, Olives and Capers

Mozzarella, Chopped Tomatoes, Fresh Basil, Roasted Garlic,
Olive Oil and Balsamic Vinegar

Fresh Greens with Frisee, Pecorino Romano, Fennel and Pine Nuts
with a Mustard Vinaigrette

Arugula, Watermelon and Feta Cheese with a Basil Vinaigrette

Marinated Chicken Breast with Lemongrass Butter Sauce and
Mango Salsa

Pistachio-Crusted California White Fish with Roasted Artichokes,
Tomatoes and Lemon Cous Cous

Cheese Tortellini with Braised Leeks in a Sweet Corn Veloute

Gingered Glazed Baby Carrots

Chocolate Dipped Strawberries

Meyer Lemon Angel Food Cake with Mint Infused Macerated Berries

Strawberry Mascarpone Parfait with Sliced Almonds

Freshly Brewed Coffee and Decaffeinated Coffee

Assorted Tea Forté Gourmet Tea and Herbal Teas

The New Yorker

\$100 per guest

Marinated and Grilled Vegetable Platter

Trumpet Salad with Bibb Lettuce, Mushrooms, Slivered Almonds
with Buttermilk Dressing and Garnished with Fresh Parsley

Caesar Salad with Shaved Parmesan and Garlic Croutons

Parker House Rolls and Butter

Roasted Chicken, Smoked Tomato and Basil Sauce with Wild Rice

Seared Sea Bass in a Citrus Beurre Blanc

Charbroiled New York Strip in a Green Peppercorn Reduction

Smoked Cheddar Mashed Potatoes

Crispy Steamed Vegetables

Flourless Chocolate Cake

Big Apple NY Cheesecake

Long Island Carrot Cake

Freshly Brewed Coffee and Decaffeinated Coffee

Assorted Tea Forté Gourmet Tea and Herbal Teas

The Jimmy "Buffet"

\$90 per guest*

Chilled Peach and Mint Soup

Crisp Romaine with Sweet Chili Vinaigrette

Chow Mein Noodle Salad

Sweet Hawaiian Rolls and Butter

Carved Glazed Pork Loin

Miso Marinated Seasonal Fish with Julienned Vegetables
in a Ginger Butter Sauce

Slow-Roasted Chicken Breast Curry with Traditional Condiments

Braised Baby Bok Choy and Crispy Vegetables

Coconut-Infused Jasmine Rice

Key Lime Cheesecake

Coconut Cream Pie

Chocolate Banana Torte

Freshly Brewed Coffee and Decaffeinated Coffee

Assorted Tea Forté Gourmet Tea and Herbal Teas

The San Antonio

\$86 per guest

Chicken Tortilla Soup with Lime Crème Fraîche

Southwestern Caesar Salad Garnished with Tortilla Strips

Baby Spinach, Cucumbers, Queso Fresco with Tomato Cumin Vinaigrette

Cheese Enchiladas

Roasted Salmon with Lime and Cilantro

Grilled Beef Tenderloin with Chili Corn Jus

Grilled Squash

Cumin Scented Rice

Warm Fruit Empanadas

Chocolate Bread Pudding with Aztec Chocolate Sauce

Tres Leche Cheesecake

Freshly Brewed Coffee and Decaffeinated Coffee

Assorted Tea Forté Gourmet Tea and Herbal Teas

Buffet Dinner Service:

1.5 hours of service, full table set and service in an outdoor
or indoor location.

Based on a minimum of 25 guests, \$150 charge applies
if under minimum.

Per person menu will be charged on full guest count.

Gluten-Free options available upon request.

*Chef Fee of \$150 per 75 guests.

Tablesides wine service is suggested for buffet dinners.

Contracted service charge and current sales tax apply to all menu pricing. Menu selections are subject to price changes.

WONDERFUL WINE



HOTEL
Valley Ho
Scottsdale, AZ

WHITES

CHARDONNAY

Canyon Road | *California* | \$34
William Hill | *Central Coast* | \$36
Hidden Crush | *Central Coast* | \$38
Joel Gott "Unoaked" | *California* | \$42
Mer Soleil Silver | *Santa Lucia Highlands* | \$48
Sonoma-Cutrer | *Russian River Valley* | \$48
Trefethen | *Oak Knoll* | \$50
Stag's Leap "Karia" | *Napa Valley* | \$54
ZD | *California* | \$60

SAUVIGNON BLANC

Canyon Road | *California* | \$34
Hidden Crush | *Central Coast* | \$38
Ferrari-Carano Fume Blanc | *Sonoma County* | \$40
Kim Crawford | *Marlborough, New Zealand* | \$46
Twomey | *North Coast* | \$52
Pascal Jolivet Sancerre | *France* | \$56

OTHER WHITES

Beringer White Zinfandel | *California* | \$25
Dr. Loosen Riesling | *Germany* | \$34
Banfi San Angelo Pinot Grigio | *Italy* | \$36
Trimbach Pinot Blanc | *Alsace* | \$38
Trefethen Dry Riesling | *Oak Knoll* | \$40
Qupe "Modern White" | *Central Coast* | \$45
Freemark Abbey Viognier | *Napa Valley* | \$50

BUBBLES

Kenwood Yulupa Cuvée Brut | *Sonoma County* | \$35
Medici Lambrusco Ermete | *Italy* | \$36
Ruffino Prosecco Rosé | *Italy* | \$36
Stellina di Notte Prosecco | *Veneto* | \$40
Domaine Chandon Brut Rosé | *California* | \$45
Mumm Napa Brut | *Napa Valley* | \$50
Schramsburg Blanc de Noirs | *North Coast* | \$90
Perrier-Jouët Grand Brut | *Champagne* | \$110
Veuve Clicquot Yellow Label | *Reims* | \$125

REDS

PINOT NOIR

Canyon Road | *California* | \$34
Hidden Crush | *Central Coast* | \$38
Elouan | *Oregon* | \$45
Laetitia Estate | *Arroyo Grande Valley* | \$55
Melville Estate | *Santa Rita Hills* | \$70
Beile Gos "Dairyman" | *Russian River* | \$85

MERLOT

Canyon Road | *California* | \$34
Hidden Crush | *Central Coast* | \$38
Joel Gott | *California* | \$42
Sebastiani | *Sonoma Coast* | \$44
Decoy | *Sonoma County* | \$50

CABERNET SAUVIGNON

Canyon Road | *California* | \$34
Hidden Crush | *Central Coast* | \$38
Arrowood | *Sonoma* | \$42
Joel Gott | *California* | \$46
Justin | *Paso Robles* | \$55
Mt. Veeder | *Napa Valley* | \$80
Grgich Hills | *Napa Valley* | \$98
Silver Oak | *Alexander Valley* | \$120
Caymus | *Napa Valley* | \$140

OTHER REDS

Terrazas Altos Malbec | *Argentina* | \$36
Charles Smith "Boom Boom" Syrah | *Washington* | \$36
Hook & Ladder 10 Blend | *Russian River* | \$38
Beran Zinfandel | *California* | \$40
Madness & Cures Red | *Alexander Valley* | \$50
Saved Red | *Paso Robles* | \$55
The Prisoner Red | *Napa Valley* | \$90

Contracted service charge and current sales tax apply to all menu pricing. Menu selections are subject to price changes.

LOVELY LIBATIONS



HOTEL
Valley Ho
Scottsdale, AZ

VALLEY HO BAR

Included Liquors

hosted \$9 | cash \$10

Smirnoff Vodka, Bombay Dry Gin, Sauza Gold Tequila, Cruzan Rum
Jim Beam Bourbon, JW Red Label Scotch, Canadian Club Whisky

Wines by the Glass

hosted \$9 | cash \$10

Canyon Road Chardonnay, Pinot Noir, Merlot, Cabernet Sauvignon,
Kenwood Sparkling

Chilled Beers

Domestic: hosted \$5.50 | cash \$6

Import & Craft: hosted \$6.50 | cash \$7

Stella Artois, Four Peaks, Bud Light, Coors Light, Miller Lite, Corona,
Michelob Ultra, Clausthaler, Sam Adams Seasonal, Lagunitas IPA

Bottled Beverages

hosted \$5.50 | cash \$6

Voss Sparkling Water, Red Bull Energy Drinks, Bottled Juices

VH Bottled Waters

hosted \$5 | cash \$6

Soft Drinks

hosted \$4.75 | cash \$6

Coke, Diet Coke, Sprite, Ginger Ale, Tonic Water, Soda Water

SUPREME BAR

Included Liquors

hosted \$11 | cash \$12

Ketel One Vodka, Bombay Sapphire Gin, Milagro Silver Tequila,
Bacardi Rum, Crown Royal Whisky, Dewar's White Label Scotch,
Jack Daniel's Whiskey

Wines by the Glass

hosted \$10 | cash \$11

Hidden Crush Chardonnay, Pinot Noir, Merlot, Cabernet Sauvignon,
Stellina di Notte Prosecco

Chilled Beers

Domestic: hosted \$5.50 | cash \$6

Import & Craft: hosted \$6.50 | cash \$7

Stella Artois, Four Peaks, Bud Light, Coors Light, Miller Lite, Corona,
Michelob Ultra, Clausthaler, Sam Adams Seasonal, Lagunitas IPA

Bottled Beverages

hosted \$5.50 | cash \$6

Voss Sparkling Water, Red Bull Energy Drinks, Bottled Juices

VH Bottled Waters

hosted \$5 | cash \$6

Soft Drinks

hosted \$4.75 | cash \$6

Coke, Diet Coke, Sprite, Ginger Ale, Tonic Water, Soda Water

LUXURY BAR

Included Liquors

hosted \$13 | cash \$14

Grey Goose Vodka, Hendrick's Gin, Patron Silver Tequila,
10 Cane Rum, Glenlivet 12 Year Scotch, Maker's Mark Bourbon

Wines by the Glass

hosted \$12 | cash \$13

Joel Gott Chardonnay, Pinot Noir, Merlot, Cabernet Sauvignon,
Mumm Napa Brut

Chilled Beers

Domestic: hosted \$5.50 | cash \$6

Import & Craft: hosted \$6.50 | cash \$7

Stella Artois, Four Peaks, Bud Light, Coors Light, Miller Lite, Corona,
Michelob Ultra, Clausthaler, Sam Adams Seasonal, Lagunitas IPA

Bottled Beverages

hosted \$5.50 | cash \$6

Voss Sparkling Water, Red Bull Energy Drinks, Bottled Juices

VH Bottled Waters

hosted \$5 | cash \$6

Soft Drinks

hosted \$4.75 | cash \$6

Coke, Diet Coke, Sprite, Ginger Ale, Tonic Water, Soda Water

ADDITIONAL OPTIONS:

Cordial Selection

hosted \$14 | cash \$15

Bailey's Irish Cream, Courvoisier Cognac VS, Disaronno Amaretto,
Drambuie, Frangelico, Grand Marnier, Kahlua

Non-Alcoholic Punch

\$60 per gallon

Bar or Cocktail Table Snacks

\$18 per pound, per item ordered

House-Made Dry Snack Mix, Mixed Nuts, Potato Chips,
Wasabi Peas or Mini Pretzels

Libation Service:

\$200 bar setup/bartender fee applies.

One bar/bartender per 75 guests is customary.

OH Pool and OHasis Pool events require plastic glassware.

Contracted service charge and current sales tax apply to all menu pricing. Menu selections are subject to price changes.



VALLEY HO BAR PACKAGE

\$36 per guest for 3 hours
\$42 per guest for 4 hours

Included Liquors

Smirnoff Vodka, Bombay Dry Gin, Sauza Gold Tequila, Cruzan Rum
Jim Beam Bourbon, JW Red Label Scotch, Canadian Club Whisky

Wines

Canyon Road Chardonnay, Pinot Noir, Merlot, Cabernet Sauvignon,
Kenwood Sparkling

Chilled Beers

Stella Artois, Four Peaks, Bud Light, Coors Light, Miller Lite, Corona,
Michelob Ultra, Clausthaler, Sam Adams Seasonal, Lagunitas IPA

Bottled Beverages

Voss Sparkling Water, Red Bull Energy Drinks,
Bottled Juices, VH Bottled Waters

Soft Drinks

Coke, Diet Coke, Sprite, Ginger Ale, Tonic Water, Soda Water

SUPREME BAR PACKAGE

\$42 per guest for 3 hours
\$48 per guest for 4 hours

Included Liquors

Ketel One Vodka, Bombay Sapphire Gin, Milagro Silver Tequila,
Bacardi Rum, Crown Royal Whisky, Dewar's White Label Scotch,
Jack Daniel's Whiskey

Wines

Hidden Crush Chardonnay, Pinot Noir, Merlot, Cabernet Sauvignon,
Stellina di Notte Prosecco

Chilled Beers

Stella Artois, Four Peaks, Bud Light, Coors Light, Miller Lite, Corona,
Michelob Ultra, Clausthaler, Sam Adams Seasonal, Lagunitas IPA

Bottled Beverages

Voss Sparkling Water, Red Bull Energy Drinks,
Bottled Juices, VH Bottled Waters

Soft Drinks

Coke, Diet Coke, Sprite, Ginger Ale, Tonic Water, Soda Water

LUXURY BAR PACKAGE

\$48 per guest for 3 hours
\$54 per guest for 4 hours

Included Liquors

Grey Goose Vodka, Hendrick's Gin, Patron Silver Tequila,
10 Cane Rum, Glenlivet 12 Year Scotch, Maker's Mark Bourbon

Wines

Joel Gott Chardonnay, Pinot Noir, Merlot, Cabernet Sauvignon,
Mumm Napa Brut

Chilled Beers

Stella Artois, Four Peaks, Bud Light, Coors Light, Miller Lite, Corona,
Michelob Ultra, Clausthaler, Sam Adams Seasonal, Lagunitas IPA

Bottled Beverages

Voss Sparkling Water, Red Bull Energy Drinks, Bottled Juices

Soft Drinks

Coke, Diet Coke, Sprite, Ginger Ale, Tonic Water, Soda Water

Bar Package Service:

3-hour bar package is based on 6 drinks maximum per guest.

4-hour bar package is based on 8 drinks maximum per guest.

Pricing is guaranteed 90 days prior to event.

The hotel reserves the right to refuse service at its sole discretion to any guest that appears to be impaired or intoxicated.

Hotel Valley Ho reserves the right to limit the duration of alcohol consumption to a maximum of 5 hours. Hotel Valley Ho promotes the responsible consumption of alcoholic beverages; therefore, all guests purchasing and/or consuming alcohol who appear to be less than 30 years of age must be prepared to present valid identification. Hotel Valley Ho will not serve alcohol to an intoxicated guest.

Contracted service charge and current sales tax apply to all menu pricing. Menu selections are subject to price changes.