

# CEREMONY PACKAGES

**HOTEL**  
*Valley Ho*  
Scottsdale, AZ

## SILVER | \$2,000

Ceremony site with padded white folding chairs

Sound system

Use of resort grounds for photography

Discounted guest room rate for guests

One complimentary 60-minute VH Spa service certificate (gratuity included)

Studio King guest room for the couple with special amenity on wedding night



## GOLD | \$2,500

SILVER PACKAGE +

Room upgrade: Terrace Suite for the couple with special amenity on wedding night

Valet parking for all wedding guests

Breakfast for the couple the morning after



## PLATINUM | \$3,000

SILVER PACKAGE +

Room upgrade: Two-night Tower Suite for the couple with special amenity on wedding night  
(night before wedding to be used as a ready room)

Valet for all wedding guests with a complimentary bottle of water upon departure

A sparkling wine wedding toast

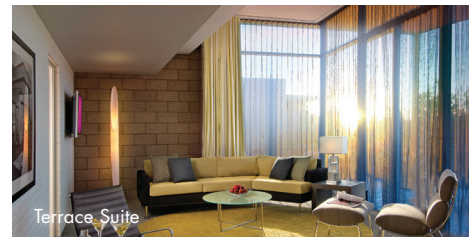
Breakfast for the couple both mornings



© Sergio Photographer



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Terrace Suite

Food and beverage minimum required based on location utilized.

Ceremony package must accompany a food and beverage event.

Ceremony location is reserved with a signed contract and deposit requirement.

Valet parking charges apply as utilized, self parking areas available.

Discounted guest room rates available for guests with 10 or more rooms per night agreeing to a sales contract in advance.

*2.15% room rental tax to apply to ceremony fee.*

# PLATED RECEPTION

HOTEL  
**Valley Ho**  
Scottsdale, AZ

**PASSED HORS D'OEUVRES, 2 PER PERSON,  
SALAD COURSE,  
ENTRÉE WITH ACCOMPANIMENTS,  
WEDDING CAKE AND COFFEE SERVICE**

## HAND-CRAFTED HORS D'OEUVRES

*Select Two*

Grilled Artichoke Skewer with Oven-Roasted Tomato, Olive, and Mozzarella with Drizzle of Basil Vinaigrette  
Goat Cheese, Fig, and Crispy Beets on a Crostini  
Blue Cheese and Sweet Caramelized Onion Tart  
Warm Open-Faced Mini Grilled Cheese with Fontina, Basil Pesto, and Truffle Oil

Shrimp and Lobster Cake with Spicy Remoulade  
Seafood Cocktail Shooter with Ceviche with Crab and Shrimp in Citrus  
Smoked Salmon with Lemon, Dill, Crème Fraîche, Cucumber, and Capers 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 Drizzle of Basil Vinaigrette  
Grilled Open-Faced Mini Reuben with Pastrami, Sauerkraut, and Gruyere 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



## SALADS

*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

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# PLATED RECEPTION

HOTEL  
Valley Ho  
Scottsdale, AZ

## ENTRÉE

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

Stuffed Chicken Breast with Spinach, Mushrooms, and Boursin | \$69 per guest

Sesame-Crusted Salmon with a Ginger Glaze | \$73 per guest

Lemon Herb-Crusted Seasonal Fish in Basil Butter Sauce | \$75 per guest

Pan-Seared Sea Bass with Chardonnay Chive Sauce | \$75 per guest

Slow-Braised Beef Short Ribs in Natural Jus | \$79 per guest

Grilled Filet of Beef in a Merlot Demi-Glace | \$83 per guest

Cous Cous with Lentils, Roasted Vegetables, Mushrooms, and Cilantro with a Roasted Pepper Coulis | \$65 per guest (Vegan/Vegetarian)



## ENTRÉE DUET

Oven-Roasted Chicken Breast and Peppercorn-Crusted Sirloin with a Mushroom Demi Sauce | \$85 per guest

Petite Filet of Beef with Demi-Glace and Grilled Seasonal Fish | \$87 per guest

Petite Filet of Beef with Demi-Glace and Shrimp Scampi | \$89 per guest

Petite Filet of Beef with Demi-Glace and Butter-Poached Lobster Tail | \$115 per guest



## ACCOMPANIMENTS

*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

*Served with Rolls and Butter and both Braised and Steamed Vegetables*



## WEDDING CAKE

Professionally Created Wedding Cake or Cupcakes

Tablesides Coffee and Tea Service

*Full table set and service in a private indoor or outdoor location*



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# RECEPTION STATIONS

## PASSED HORS D'OEUVRES, 2 PER PERSON, STATION OPTIONS LISTED BELOW, WEDDING CAKE AND COFFEE SERVICE

**\$76 PER GUEST**

### PASSED HORS D'OEUVRES

*Please see menu options on Plated Package Menu*



#### ANTIPASTI STATION

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 and Cured Meats, Mediterranean Olives,  
Mustard, Sliced Rustic Breads, and Gourmet Crackers

Marinated Mushrooms and Olives in a Red Wine Vinaigrette



#### PASTA OR MASHER STATION

*Select One*

##### **Pasta Station**

*Select Two*

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

##### **Retro Pasta Station**

*Select Two*

ZuZu Mac + Cheese

Beef Stroganoff with Strozzapreti and Sour Cream

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

Fresh Grated Parmesan and Focaccia Sticks

##### **Martini Masher Bar**

Whipped Yukon Gold Potatoes

Toppings to Include:

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

### ENTRÉE STATIONS

*Select One*

#### **Slider Station**

*Select Three*

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 Gruyere Cheese and a Chili Tomato Jam

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

*All Sliders on Fresh Rolls*

#### **American Classics Station**

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

#### **Carved Turkey Station**

Roasted Breast of Turkey with Cranberry Chutney and Soft Rolls

*\*Carver Fee Applies*

#### **Carved Tenderloin of Beef Station**

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

**\$6 per guest surcharge**

*\*Carver Fee Applies*



#### **STATION SERVICE**

Additional menu options can be provided upon request.

Minimum of 25 guests.

90 minutes of service with small plates and reception style seating  
with service in an outdoor or indoor location.

*\*Chef Fee of \$125 per 75 guests on applicable stations  
and carver stations.*

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# BUFFET RECEPTION

**HOTEL**  
*Valley Ho*  
Scottsdale, AZ

## PLATTER, BUFFET OPTIONS LISTED BELOW, WEDDING CAKE AND COFFEE SERVICE

### ANTIPASTI PLATTER

Marinated Vegetables, Imported and Domestic Cheeses, Sliced and Cured Meats,  
Mediterranean Olives with Sliced Rustic Breads, and Artisan Crackers



### CALIFORNIA FRESH

\$84 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



### THE JIMMY "BUFFET"

\$88 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

### THE NEW YORKER

\$93 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



### BUFFET SERVICE

Additional menu options can be provided upon request.

Minimum of 25 guests.

90 minutes of service with full table set and service in an  
outdoor or indoor location.

\*Chef Fee of \$125 per 75 guests on applicable stations  
and carver stations.

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# FIRST IMPRESSIONS

**HOTEL**  
**Valley Ho**  
Scottsdale, AZ

## THE PLATTERS

**Vegetable Trio Platter** | \$200 per 50 guests

Raw, Grilled, and Marinated Vegetables  
Served with a Lemon Basil Aioli

**Hummus Platter** | \$225 per 50 guests

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

**Classic Deviled Eggs and Tea Sandwiches** | \$275 per 75 pieces

Cucumber, Arugula, Smoked Salmon, and Capers on Pumpernickel  
Fig, Mascarpone, and Prosciutto on Grain Bread

**Cheese Platter** | \$275 per 50 guests

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

**Trio Crostini Platter** | \$250 per 50 pieces

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

**Charcuterie Platter** | \$275 per 50 guests

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

**Antipasti Platter** | \$300 per 50 guests

Marinated Vegetables, Imported and Domestic Cheeses, Sliced and Cured Meats, and Mediterranean Olives  
Served with Sliced Rustic Breads and Artisan Crackers

**Grilled Meats and Cheese Platter** | \$275 per 50 guests

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

**Warm Fontina Fondue** | \$250 per 50 guests

With Wild Mushrooms Served with Crostini and Focaccia Sticks

**Warm Havarti Fondue** | \$250 per 50 guests

With Roasted Walnuts Served with Crostini and Focaccia Sticks

**Warm Artichoke Spinach Dip** | \$250 per 50 guests

Served with Herb-Seasoned Pita Points

**ZuZu Blue Cheese Fondue** | \$250 per 50 guests

Served with House-Made Potato Chips

**Iced Shrimp with Cocktail Sauce** | \$250 per 50 pieces

Served on Iced Tray or in Individual Shooter Glasses

**Seafood Platter** | \$325 per 50 pieces

Jumbo Prawns, Crab Claws, and White Fish Ceviche  
Served with Crisp Tortilla Chips, Cocktail Sauce, and Lemon Wedges



## PLATED DINNER STARTER ENHANCEMENTS

Roasted Red Pepper Soup | \$8 per guest

Lobster Bisque with Snipped Chives | \$11 per guest

Mushroom Ravioli with Spinach and Coriander Butter Sauce | \$12 per guest

Crab Cake with Cajun Remoulade | \$15 per guest

Antipasti Platter with Dips and Breads | Served Family Style | \$50 per table

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# HOW SWEET IT IS

HOTEL  
Valley Ho  
Scottsdale, AZ

*Enhancement after Wedding Cake Service*

## FRESH FRUIT AND BERRIES DISPLAY

Sliced Melon, Pineapple, and Fresh Berries | \$200 per 50 guests

ENHANCEMENT: Warm Chocolate Dipping Sauce | \$3 per guest



## DESSERT PLATTER

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

\$54 per dozen, minimum of two dozen per flavor



## MINI CUPCAKE TREATS

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

\$40 per dozen, minimum of two dozen per flavor



## THE CANDY SHOP

Two Colors of Salt Water Taffy, Licorice, Gum Balls, Candy Sticks, Sixlets, White Chocolate Pretzel Twists, Mini Devil's Food Cupcakes, Retro Cereal Bars, and House-Made Chocolate Dipped Strawberries

\$16 per guest, minimum of 50 guests

ENHANCEMENT: Retro Bottled Sodas | \$4.75 each

## PASTRY CHEF'S DESSERT STATION

Bananas Foster or Cherries Jubilee Served over Vanilla Ice Cream

\$8 per guest for one option\*

\$12 per guest for two options\*

\*Chef Fee Applies, minimum of 25 guests



## OLD FASHIONED FLOAT STATION

Vanilla Bean and Strawberry Ice Cream

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

◇ \$16 per guest, minimum of 25 guests



## ICE CREAM CART

Selection of Gourmet Ice Cream Bars and Frozen Fruit Bars

\$5 each, minimum of 25 guests



1 hour of service with small plates and reception style seating.

Per-person menus will be charged on full guest count.

\*Chef Fee of \$125 per 75 guests on applicable stations .

◇ Attendant Fee of \$35 per hour.



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# WE DID IT CELEBRATION BRUNCH

HOTEL  
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Scottsdale, AZ

**\$55 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 Cheese,  
Diced Ham, Applewood Smoked Bacon, Peppers, Rock Shrimp,  
Avocado, and Ho Salsa

Eggs Benedict

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

Classic Huevos Rancheros

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

Breakfast Bake

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



## SALAD STATION

*Select One*

*Accompanied by House-Made Rolls and Butter*

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



## SERVICE OF

Fresh-Squeezed Orange and Grapefruit Juices

Freshly Brewed Coffee and Decaffeinated Coffee

Assorted Tea Forté Gourmet 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 | **\$17 per guest\***

Carved Leg of Lamb Marinated with Fresh Herbs and Garlic  
Served with Rosemary Pan Jus | **\$17 per guest\***

Chocolate-Dipped Strawberries  
**\$54 per dozen, minimum of three dozen**

Bloody Mary Bar with Assorted Condiments | **\$10 each ◇**

Mimosa and Peach Bellini | **\$8 each ◇**

Kenwood Sparkling Wine | **\$32 per bottle**

Stellina de Notte Prosecco | **\$35 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.

\*Chef Fee of \$125 per 40 guests on made to order and carving stations.

◇ Attendant Fee of \$35 per hour.

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# LOVELY LIBATIONS

**HOTEL**  
**Valley Ho**  
Scottsdale, AZ

## ON-CONSUMPTION BARS

### VALLEY HO BAR

#### Liquors

hosted \$8 | cash \$9

Smirnoff Vodka, Bombay Dry Gin, Sauza Gold Tequila, Cruzan Rum, Jim Beam Bourbon, Dewar's White Label Scotch, and Canadian Club Whisky

#### Wines by the Glass

hosted \$8 | cash \$9

Trinity Oaks Chardonnay, Pinot Noir, Merlot, and Cabernet Sauvignon  
Kenwood Sparkling

#### Chilled Beers

hosted \$5.50 | cash \$6

Stella Artois, Four Peaks Local Brewery, Bud Light, Coors Light, Corona, and Clausthaler

#### Bottled Beverages

hosted \$4.75 | cash \$5

Voss Sparkling, Red Bull Energy Drinks, and Bottled Juices

#### VH Bottled Water

hosted \$4.25 | cash \$5

#### Soft Drinks

hosted \$4 | cash \$5

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



### TOASTS

Kenwood Yulupa Cuvée Brut | *Sonoma County* | \$32

Stellina di Notte Prosecco | *Veneto* | \$35

Le Grande Courtâge Brut | *Burgundy* | \$50

Mumm Napa Brut | *Napa Valley* | \$50

Laetitia Brut Rosé | *Arroyo Grande Valley* | \$70

Schramsburg Blanc de Noirs | *North Coast* | \$90

Perrier-Jouët Grand Brut | *Épernay* | \$110

Veuve Clicquot Yellow Label | *Reims* | \$125

### SUPREME BAR

#### Liquors

hosted \$10 | cash \$11

Ketel One Vodka, Bombay Sapphire Gin, Milagro Silver Tequila, Bacardi Rum, Crown Royal Whisky, JW Red Label Scotch, and Jack Daniel's

#### Wines by the Glass

hosted \$9 | cash \$10

Murphy-Goode Chardonnay and Pinot Noir, Estancia Merlot and Cabernet Sauvignon, Stellina di Notte Prosecco

#### Chilled Beers

hosted \$5.50 | cash \$6

Stella Artois, Four Peaks Local Brewery, Bud Light, Coors Light, Corona, and Clausthaler

#### Bottled Beverages

hosted \$4.75 | cash \$5

Fiji Artesian Water, Voss Sparkling, Red Bull Energy Drinks, and Bottled Juices

#### Soft Drinks

hosted \$4 | cash \$5

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



### ADDITIONAL OPTIONS:

#### Cordial Selection

hosted \$14 | cash \$15

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

#### Non-Alcoholic Punch

\$52 per gallon

#### Bar or Cocktail Table Snacks

per item ordered, \$4 per person | \$16 per pound

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



#### LIBATION SERVICE

\$150 bar set up/bartender fee per bar.

One bar/bartender per 75 guests is customary.

OH Pool and OHasis Pool events require plastic tableware.

Product brands are subject to change.

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