

BALANCED BREAKFAST



HOTEL
Valley Ho
Scottsdale, AZ

THE CONTINENTAL

\$30 per guest

Sliced Fruit + Berries Platter

Pastry Chef's Selection of Baked Goods, Sliced Breads
+ Bagels With Toaster

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

Selection of Bottled Juices

Freshly Brewed Coffee + Decaffeinated Coffee

Assorted Tea Forté Gourmet Tea + Herbal Teas

*Coffee Service Includes a Selection of 2% Milk + Half/Half
(Soy, Coconut + Almond Milk Upon Request)*

THE DELUXE CONTINENTAL

\$35 per guest

Sliced Fruit + Berries Platter

Pastry Chef's Selection of Baked Goods, Sliced Breads
+ Bagels With Toaster

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

Selection of Cold Cereals With 2% Milk + Skim Milk

Selection of Greek Yogurt: Plain + Fruit Flavors

House-Made Granola

Selection of Bottled Juices

Freshly Brewed Coffee + Decaffeinated Coffee

Assorted Tea Forté Gourmet Tea + Herbal Teas

*Coffee Service Includes A Selection Of 2% Milk + Half/Half
(Soy, Coconut + Almond Milk Upon Request)*

CONTINENTAL BREAKFAST ENHANCEMENTS

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

Breakfast Burrito with Scrambled Eggs, Spicy Sausage,
Mixed Peppers + Cheddar Jack Cheese with Salsa | **\$7.50 per guest**

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

Breakfast Veggie Wrap with Egg Whites, Grilled Vegetables, + Spinach
with a Red Pepper Spread | **\$7.50 per guest**

Croissant Sandwich with Scrambled Eggs, Choice of Turkey, Bacon or
Ham with Cheddar Cheese | **\$7.50 per guest**

Vegan Hot Oatmeal with Brown Sugar, Raisins
+ 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

Chorizo Potato Gratin with Pepper Jack Cheese

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

Breakfast Bake with Egg White, Grilled Vegetables,
Turkey Sausage + Swiss Cheese

All Served Warm in Chaffer

Breakfast Burrito Station

\$12 per guest, minimum of 25 guests

Scrambled Eggs, Shredded Jack Cheese, Ground Spicy Sausage,
Potatoes, Salsa, Guacamole, Sour Cream + 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 + Berries Platter

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

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

Selection of Cold Cereals with 2% Milk + Skim Milk

Selection of Greek Yogurt: Plain + Fruit Flavors

House-Made Granola

Scrambled Eggs With Chives + Cheddar Cheese on the Side

Pecanwood Bacon + Turkey Sausage

Chef's Selection of Potatoes

Selection of Fresh Juices

Freshly Brewed Coffee + Decaffeinated Coffee

Assorted Tea Forté Gourmet Tea + Herbal Teas

*Coffee Service Includes a Selection of 2% Milk + Half/Half
(Soy, Coconut + 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
Scottsdale, AZ

BREAKFAST BUFFET ENHANCEMENTS

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

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

French Toast with Berry Compote + Vermont Maple Syrup | **\$10 per guest**

Buttermilk Pancakes with Berry Compote + Vermont Maple Syrup | **\$10 per guest**

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

Donut Bombs (Minimum 2 Dozen Ordered) | **\$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 + 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 + Decaffeinated Coffee

Assorted Tea Forté Gourmet Tea + Herbal Teas

Coffee Service Includes a Selection of 2% Milk + Half/Half (Soy, Coconut + Almond Milk Upon Request)

TO-GO HOT MENU ITEM ENHANCEMENTS

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

Breakfast Burrito with Scrambled Eggs, Spicy Sausage, Mixed Peppers + Cheddar Jack Cheese with Salsa | **\$7.50 per guest**

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

Breakfast Veggie Wrap with Egg Whites, Grilled Vegetables, + Spinach with a Red Pepper Spread | **\$7.50 per guest**

Croissant Sandwich with Scrambled Eggs, Choice of Turkey, Bacon or Ham with Cheddar Cheese | **\$7.50 per guest**

PLATED BREAKFAST

\$37 per guest

Pre-Set

Assorted Baker's Basket with Fruit Preserves + Butter

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

Menu Options

Select One

Buttermilk Pancakes or Brioche French Toast

Southwest Frittata with Roasted Green Chilies, Oven-Roasted Tomatoes, Pepper Jack Cheese + Chorizo

Short Rib Hash with Potatoes, Fried Egg, Natural Jus, Grilled Noble Bread + Smoked Paprika Hollandaise

Vegetarian Quiche with Seasonal Vegetables, Egg Whites, Spinach + Parmesan

Select One

Turkey Sausage

Pecanwood Bacon

Virginia Ham Steak

Served with Country-Style Breakfast Potatoes + Fruit Garnish

Served Tableside

Fresh Orange + Grapefruit Juices

Freshly Brewed Coffee + Decaffeinated Coffee

Assorted Tea Forté Gourmet Tea + Herbal Teas

Coffee Service Includes a Selection of 2% Milk + Half/Half (Soy, Coconut + 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 + Butter Croissants, Bear Claws, Mini Muffins, Breakfast Breads, Fruit Preserves + Butter

Sliced Fruit and Berry Platter

Sliced Melon, Pineapple + Fresh Berries

Bagel Bar

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

Egg Selection

Egg Selection is Accompanied by Turkey Sausage, Virginia Ham or Pecanwood Bacon + Skillet Potatoes

Omelets and Eggs Made To Order

Fresh Sliced Mushrooms, Scallions, Shredded Cheese, Diced Ham, Pecanwood Bacon, Peppers, Jalapeños, Smoked Salmon + Salsa

Breakfast Casseroles

Select One

Chorizo Potato Gratin with Pepper Jack Cheese

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

Breakfast Bake with Egg White, Grilled Vegetables, Turkey Sausage + Swiss Cheese

Salad Station

**Accompanied by Hawaiian Rolls + Butter*

Select One

Fresh Buffalo Mozzarella + Vine-Ripened Tomatoes with Basil Breadcrumbs + Balsamic Glaze

Vegetable Grain Salad

Leafy Greens with Crisp Vegetables + Champagne Vinaigrette

Main Course

Select One

Sage + Mustard-Crusted Salmon with Braised Kale

Grilled Chicken Breast with Roasted Tomato Cream + Herbed Parmesan Orzo

House-Made Desserts

Choice of House-Made Sticky Buns, Monkey Bread, or Donut Bombs

Beverage Service

Fresh Orange + Grapefruit Juices

Freshly Brewed Coffee + Decaffeinated Coffee

Assorted Tea Forté Gourmet Tea + Herbal Teas

Coffee Service Includes a Selection of 2% Milk + Half/Half (Soy, Coconut + Almond Milk Upon Request)

BRUNCH ENHANCEMENTS

Carved Roasted Prime Rib with Horseradish Sauce + Natural Jus | \$22 per guest*

Waffle Station with Accompaniments to Include Chocolate Chips, Powdered Sugar, Fresh Berries, Whipped Cream + Vermont Maple Syrup | \$12 per guest

Shrimp Cocktail Served on Ice with Lemon Wedge + Cocktail Sauce | \$10 per guest

Chocolate-Dipped Strawberries | \$60 per dozen, minimum of 3 dozen

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

Mimosa + Peach Bellini | \$10 per guest◇

Kenwood Sparkling Wine | \$35 per bottle

Stellina De Notte Prosecco | \$40 per bottle

Additional Champagne + Sparkling Wines Available

Brunch Service:

2 Hours of Service, Full Table Set + 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 + 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.

SPLENDID SNACKS



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HVH PER PERSON BREAKS

Bakery and Fruit Basket | \$20 per guest

Fruit Skewers with Mint Yogurt Dipping Sauce
Yogurt Parfaits with Greek Yogurt, Granola + Berry Preserves
Assorted Mini Muffins + Pastries

Mixed Bag | \$20 per guest

Freshly Baked Cookies
Individual Bags of Assorted Chips
Individual Granola + Fruit Bars
Season's Best Whole Fruit

Health Kick | \$20 per guest

Sweet 'N Spicy Kale Chips
Pressed Juice
Protein Bars
Whole Fruit

The Southwestern | \$21 per guest

Corn Tortilla Chips
Guacamole, Salsa, Warm Black Bean Dip + Chile Con Queso

ENHANCEMENT

Corona Beers with Fresh-Cut Limes Served in Buckets | \$6.50 per beer

Take Me Out to the Ballpark | \$21 per guest

Freshly Popped Popcorn with Flavored Shakers
Full-Size Candy Bars
Pretzel Bites with Beer Cheese Dipping Sauce
Selection of Gourmet Ice Cream Bars + Frozen Fruit Bars

Spa Break | \$20 per guest

Selection of Seasonal Dried Fruits + Nuts
Fruit + Berry Kabobs with Mint Honey Yogurt Dipping Sauce
Assorted Tea Forté Gourmet Teas + Herbal Teas
Arnold Palmers with Fresh Brewed Iced Tea
+ 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 + Coconut Water
House-Made Trail Mix
Assorted Individual Protein Bars
Chocolate-Covered Espresso Beans + Yogurt Covered Raisins
Spicy Watermelon Wedge with Tajin Seasoning

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



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QUENCHERS AND À LA CARTE SNACKS

Freshly Brewed Coffee + Decaffeinated Coffee

Assorted Tea Forté Gourmet Tea + Herbal Teas

*Coffee Service Includes a Selection of 2% Milk + Half/Half
(Soy, Coconut + Almond Milk Upon Request)*
\$80 per gallon, \$46 per ½ gallon

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

*Coffee Service Includes a Selection of 2% Milk + Half/Half
(Soy, Coconut + Almond Milk Upon Request)*
\$80 per gallon, \$46 per ½ gallon

Orange, Grapefruit, Cranberry + Apple Juices, Old Fashioned
Lemonade, Fresh-Brewed Iced Tea + 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 + Fiji Artesian Waters, Bottled Fruit Juices
+ 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 + Frozen Fruit Bars
Minimum of 25 Guests Applies
\$5.75 each

Individual Granola Bars + Fruit Bars, Full-Size Assorted Candy Bars
+ Protein Bars, Assorted Individual Bags of Chips
\$3.25 each

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

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

Individual Greek Yogurts: Plain + Vanilla Flavors
\$4.50 Each

Season's Best Whole Fruit
\$3.50 Per Piece

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

Sliced Fruit + Berry Platter
\$8 Per Guest

Sweet 'N Spicy Kale Chips
\$8 Per Guest

Imported + Domestic Artisan Display with Soft + Hard Cheeses
Served with Sliced Breads + Crackers
\$10 Per Guest

Roasted Garlic + Red Pepper Hummus with Pita Crisps,
Raw + Pickled Vegetables
\$8 Per Guest

Three-Bean Salad with Champagne Vinaigrette
\$10 Per Guest

Tabouli with Bulgur Wheat, Sun-Dried Tomatoes, Herbs
+ Lemon Dressing
\$10 Per Guest

Chopped Kale + Brussel Salad with Bacon, Pomegranate, Fennel
+ Spiced Sunflower Seeds with a Sherry Vinaigrette
\$10 Per Guest

Waldorf Fruit Salad with Apples, Celery, Walnuts + Golden Raisins
\$10 Per Guest

All Salads Include Basket of Mini Sweet Corn Muffins with Honey 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

\$50 per dozen

House-Made Donut Holes with Powdered Sugar
+ Cinnamon Sugar with Assorted Infusers to Include
Lemon Curd, Chocolate Sauce + House Preserves
Minimum of Two Dozen

Specialty Pastry

\$46 per dozen per item

Chocolate + Butter Croissants, Bear Claws, 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 + Butter*

Assorted Freshly Baked Cookies

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

Chocolate Chip, Peanut Butter, Oatmeal Raisin, or Sugar
Chef's Selection Always Includes Chocolate Chip

Freshly Baked Cupcakes

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

Confetti with Birthday Cake Frosting, Black Velvet with Vanilla Icing,
Meyer Lemon with Toasted Meringue, Red Velvet with Cream Cheese
Frosting or Brown Butter with Praline Frosting
Minimum of Two Dozen Per Flavor (Gluten-Free Options Upon Request)

Retro Cereal Bars

\$48 per dozen per item

Fruity Pebbles, Peanut Butter Rice Crispy, Traditional Rice Crispy Treats
or Cocoa Rice Crispy Treats

Dessert Bars

\$48 per dozen per item

Salted Caramel Squares, Raspberry Streusel Bars, Lemon Bars,
Brownies 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

The San Antonio

\$52 per guest

Soup du Jour

Southwestern Caesar Salad

Tomato, Cucumber + Avocado Salad with Arugula
+ Cilantro Vinaigrette

Cheese Enchiladas

Seasonal Fish with Lime + Cilantro

Steak Flank with Ancho Chili Demi

Grilled Squash + Zucchini

Mexican Wedding Cookies

Ibarra Chocolate Pudding

Freshly Brewed Coffee + Decaffeinated Coffee

Assorted Tea Forté Gourmet Tea and Herbal Teas

The Rat Pack

\$52 per guest

Soup du Jour

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

Classic Caesar with Shaved Parmesan + Garlic Croutons

Warm Focaccia Bread with Olive Oil

Oven-Roasted Scottish Salmon Over Herbed Vegetable Orzo

Chicken Piccata with Lemon + Capers

Crispy Eggplant Medallions Topped with Marinara,
Parmesan + Herbs

Fresh Berries with Orange Sabayon

Tiramisu Parfait

Fresh-Brewed Iced Tea, Old Fashioned Lemonade + Arnold Palmers

Country Picnic

\$50 per guest

Soup du Jour

Raw and Grilled Vegetables with an Aioli Dip

Potato Salad with Crispy Bacon + Caramelized Onions

Fresh Buffalo Mozzarella and Vine-Ripened Tomatoes
with Basil Vinaigrette

Basket of Sliced Breads and Full Romaine Leaves

Sliced Turkey, Roast Beef, Tuna Salad + Southwest Chicken Salad

Condiment Platter: Crispy Pecanwood Bacon, Sliced Cheeses,
Sliced Tomatoes, Dill Pickles, Onion Confit, Avocado Relish,
Hummus + Condiments

Choice of Two Mini Pie-Filled Mason Jars: Peach Cobbler,
Lemon Meringue, Cherry Crisp or Chocolate Crème

Fresh-Brewed Iced Tea, Old Fashioned Lemonade + Arnold Palmers

The Market

\$51 per guest

Pickled Vegetables and Marinated Olives

Arugula, Watermelon and Goat Feta, Cucumber, Grapes
+ Spiced Walnuts in a Citrus Vinaigrette

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

Soup du Jour

Assorted Plattered Sandwiches:

Grilled Tri-Tip of Beef with Pickled Red Onion +
Horseradish Havarti Cheese on Rye

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

Turkey, Jicama Slaw, Swiss with Cranberry Mayonnaise
on Pretzel Bread

Roasted Vegetable Wrap with Mixed Greens, Red Pepper
Hummus in a Spinach Tortilla

Lemon Bars, Berry Tarts + Coconut Macaroons

Fresh-Brewed Iced Tea, Old Fashioned Lemonade + Arnold Palmers

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LAVISH LUNCH



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Scottsdale, AZ

Soup 'N Salad

\$52 per guest

Choice of Two Soups: Curry Lentil, Chicken Noodle, Tomato Basil, Clam Chowder, Miso Mushroom, Potato Bacon or Soup du Jour

Shredded Kale + Brussel Caesar Salad with Blistered Tomatoes, Whole Grain Croutons, Shaved Parmesan + Yogurt Caesar Dressing or Mixed Greens with Baby Spinach

Salad Topping Bar to Include: Cherry Tomatoes, Cucumbers, Candied Pecans, Radish, Avocado, Sliced Almonds, Pepitas, Dried Cranberries, Roasted Beets, Blue Cheese Crumbles + Goat Cheese

Choice of Two Dressings: Strawberry Vinaigrette, Aged Balsamic, Champagne Vinaigrette, Yogurt Ranch, Citrus Vinaigrette, Thai Chili Vinaigrette or Apple Cider Vinaigrette

Protein Bar to Include: Grilled Chicken, Seared Scottish Salmon + Marinated Tofu

Summer Berry Salad with Angel Food Croutons

Yogurt Panna Cotta with Blood Orange Curl

Almond Butter Chocolate Cake

Fresh-Brewed Iced Tea, Old Fashioned Lemonade + Arnold Palmers

Asian Kitchen

\$52 per guest

Miso Mushroom Soup

Hot Asian-Style Vegetables

Togarashi Wonton Chips with Hot Mustard Dipping Sauce

Romaine Salad with Carrots, Peppers, Cucumbers + Cashews with Sweet Chili Vinaigrette

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

Fried Rice with Sugar Snap Peas, Carrots + Baby Bok Choy
Served with Choice of One Protein: Shrimp, Pork or Beef

Coconut Tapioca Pudding

House-Made Fortune Cookies

Fresh-Brewed Iced Tea, Old Fashioned Lemonade + 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, Jicama Slaw + Cranberry Aioli
on 9-Grain Bread

Chicken Salad with Crisp Lettuce + Tomato on Sourdough

Classic BLT with Avocado Aioli on Whole Grain Bread

Roast Beef, Onion Confit, Horseradish Havarti Cheese and Lettuce
on Marble Rye

Muffuletta Sandwich with Salami, Coppa, Dijon, Olive Tapenade,
Mozzarella + Mortadella on Focaccia

Grilled Vegetable Wrap, Mixed Greens, Red Pepper Spread
in a Spinach Tortilla

Includes:

Choice of One: Harvest Grain Quinoa Salad, Potato Salad
or Orzo Salad

Bag of Chips

House-Made Trail Mix

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

Condiments with Napkin + 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 + One Dessert.

Up to Three Entrée Selections Offered with Client Provided Place Cards.

Entrée Counts Due 72 Hours Prior to Event.

Starter

Select One

Arugula, Burrata, Marinated Tomato, Toasted Crostini
with Balsamic Glaze

Classic Caesar Salad with Shaved Parmesan + Garlic Croutons

Mixed Baby Greens with Apples, Blue Cheese + Candied Pecans
with a White Balsamic Vinaigrette

Classic Wedge Salad, Bacon, Tomato, Onion, Blue Cheese
+ Toasted Sunflower Seeds with Ranch Dressing

Entrée

Select One

Free-Range Chicken Breast with Onion Pan Jus

\$36 per guest

Pork Tenderloin with Bacon Apple Chutney

\$38 per guest

Scottish Salmon with Citrus Butter

\$38 per guest

Roasted Petit Tenderloin of Beef with Red Wine Demi

\$44 per guest

Cauliflower Steak with Red Pepper Chimichurri

\$34 per guest

Side

Select One

Mushroom Risotto, Yukon Mashed Potatoes, Brown Rice with Furikake
or Smashed Fingerlings with Herbs + Honey

*All Executive Lunches Accompanied by Vegetable Medley of Kale,
Butternut Squash, Sun-Dried Tomatoes + Heirloom Carrots,
Served with Freshly Baked Rolls with Butter*

Dessert

Select One

Chocolate Pot De Crème with Dulce De Leche, Banana
+ Toasted Peanuts

Mascarpone Mousse with Blood Orange Gelee, Manuka Honey
+ Caramelized Almond Crumble

Yuzu Bar with Thai Basil, Toasted Coconut Meringue + Raspberries

Vanilla Bean Cheesecake with Roasted Strawberries,
Florentine Tuile + Fresh Mint

Beverage Service

Fresh-Brewed Iced Tea, Old Fashioned Lemonade + Arnold Palmers

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.

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STARTERS + STATIONS



HOTEL
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HAND-CRAFTED HORS D'OEUVRES

Butler Passed

\$6.50 per piece

Grilled Artichoke Skewer with Sopressata, Olive, Mozzarella Sun-Dried Tomato, Extra Virgin Olive Oil

Grand Noir Blue Cheese, Grape, Candied Pecan on a Crostini

Crab Cake with Spicy Remoulade

Seafood Cocktail Shooter with Ceviche Crab, Shrimp + Avocado

Smoked Salmon with Lemon, Dill, Crème Fraîche, Cucumber, Capers on Marble Rye

Lobster Rangoon with Sweet Chili Sauce

Chicken Pot Pie Puffs

Classic BLT with Avocado Aioli

Southwest Chicken Salad on a Crispy Pita Point

Chicken Fundido with Herbed Cheese, Roasted Chiles Wrapped in a Crispy Tortilla

Honey-Glazed Pork Belly Skewer with Blistered Tomato and Caperberry

Whipped Brie, Apple + Grape Chutney on Sourdough Crostini

Heirloom Tomato Bruschetta on Toasted Focaccia

Roasted Filet Of Beef on a Crostini with Horseradish Cream + 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 Garlic and Red Pepper Hummus with Pita Crisps + Raw Vegetables

\$8 per guest

Bruschetta Bar:

Heirloom Tomato Bruschetta

Marinated Artichoke Bruschetta with Chopped Marinated Roasted Peppers, Olives and Capers on Chef's Selection of Artisan Breads

\$9 per guest

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

\$10 per guest

Charcuterie Platter:

Imported Sliced and Cured Meats, Mediterranean Olives and Gourmet Mustards with Sliced Breads and Pita Points

\$10 per guest

Antipasti Display:

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 Fruit Jam Served with Pretzel Sticks and Crackers

\$10 per guest

Warm Artichoke Spinach Dip Served with Herb-Seasoned Pita Points

\$9 per guest

Shrimp Cocktail Served on Ice with Lemon Wedge and Cocktail Sauce

\$300 per 50 pieces

U12 Prawns, Crab Claws, Lemon Wedges, Cocktail Sauce and Spicy Remoulade

\$350 per 50 pieces

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 + Hard Cheeses

Raw + 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 + Balsamic Vinegar

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

Marinated Mushrooms + 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 Seafood Alfredo with Shrimp, Lobster + Spinach

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

Baked Mac and Cheese with Green Chiles + Bacon

Garganelli Bolognese with Parmesan

Fresh-Grated Parmesan and Focaccia Sticks

**Chef Fee Applies or Set as Chaffer Station*

Flatbread Station

\$20 per guest for two

\$22 per guest for three

Poached Pear, Grand Noir Blue + Arugula

Prosciutto, Fig, Crow's Dairy Goat Cheese

Salami, Spicy Coppa, Ricotta Cheese + Marinara

Margarita with Mozzarella, Tomato + Fresh Basil

All Served on Herbed Flatbreads

Asian Station

\$24 per guest*

Fried Wontons with Spicy Mustard Dipping Sauce

Warm Lo Mein Noodles

Steamed Jasmine Rice

Crispy Asian Vegetables

Sweet N Sour Chicken, Soy Ginger Beef + Crispy Tofu in Choice of Hoisin Bbq Sauce or Sweet Chili Sauce

**Set as Chaffer Station or with Chef Upon Request*

Slider Station

\$20 per guest*

Angus Beef Sliders with Cheddar, Pickle Chips + Chipotle Ketchup

Fried Chicken, Pickled Vegetables with Togarashi Aioli

Hoisin Bbq Pork Sliders with Pickled Cucumber + Sriracha Mayonnaise

Pork Belly BLT wwith Tomato Jam + Shredded Lettuce

Vegetable Grain with Red Pepper Spread

All Sliders Served on King's Hawaiian Rolls

**Chef Fee Applies, Select Three Options*

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

Taco and Nacho Bar

\$17 per guest*

Marinated Shredded Chicken

Pulled Pork Carnitas

Two Salsas, Guacamole, Warm Chili Con Queso, Black Beans, Diced Tomatoes + Pickled Jalapeños

Warm Corn Tortillas, Yellow Corn Tortilla Chips

**Set As Chaffer Station*

Street Taco Station

\$20 per guest* for three options

Marinated Shredded Chicken + Lettuce with Salsa

Pulled Pork Carnitas And Cotija with Salsa Verde

Grilled Shrimp with Mango Salsa

White Fish with Pineapple Cabbage Slaw + Baja Sauce

**Chef Fee Applies*

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

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*

Whole Cedar Flank Sides of Salmon with Lemon Butter Sauce

\$18 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

Herb Crusted Prime Rib with Gourmet Mustard, Horseradish Cream + Port Wine Sauce

Served with Soft Rolls

Two Chefs Required Per 75 Guests

50% Beef with 50% Turkey Will Be Prepared

HVH DESSERT STATIONS

Dessert Shooter Station

\$20 per guest

Lemon Meringue, Black Forest, Key Lime, Banana Crème, Tiramisu + Berry Shortcake

Minimum of 25 guests

Pastry Chef's Dessert Station

\$10 per guest for one option*

\$14 per guest for two options*

Bananas Foster or Cherries Jubilee Served Over Vanilla Ice Cream

**Chef fee applies, minimum of 25 guests*

Old Fashioned Float Station

\$20 per guest

Vanilla Bean and Chocolate Ice Cream

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

Minimum of 25 guests ◇

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 Cheesecakes, French Macarons, Flourless Chocolate Cake Bites, Crème Puffs or Eclairs

Mini Cupcake Treats

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

Confetti with Birthday Cake Frosting, Black Velvet with Vanilla Icing, Meyer Lemon with Toasted Meringue, Red Velvet with Cream Cheese Frosting or Brown Butter with Praline Frosting

Fresh Fruit and Berries Display

\$8 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 + 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 Carrots with White Balsamic Vinaigrette

Heirloom Tomatoes, Fresh Buffalo Mozzarella, Micro Greens + Basil Breadcrumb with a Balsamic Reduction

Roasted Beet, Goat Cheese, Marcona Almonds, Citrus Segments, Shaved Fennel + Arugula with Red Wine Vinaigrette

Spicy Coppa, Melon, Mozzarella, Arugula, Torn Basil with Herb Oil

Entrée

Select One

Roasted Free-Range Chicken Breast
\$70 per guest

Seared Scottish Salmon
\$74 per guest

Chef's Selection of Seasonal Fish
\$76 per guest

Pork Osso Bucco
\$80 per guest

Slow Braised Beef Short Ribs
\$81 per guest

Grilled Filet of Beef
\$84 per guest

Chilean Sea Bass
\$90 per guest

Vegetarian | Vegan Entrée

Roasted Vegetable Risotto with Spinach, Mushrooms + Lemon Oil
\$70 per guest

Entrée Sauces

Select One to Pair with Entrée

Pork/Beef: Red Wine Veal Demi, Korean Bbq Glaze, and Chimichurri

Chicken: Korean Bbq Glaze, Lemon Butter Sauce, Chimichurri, Spicy Romesco, Pan Jus or Brown Butter Caper Vinaigrette

Fish: Lemon Butter Sauce, Chimichurri, Spicy Romesco or Brown Butter Caper Vinaigrette

Entrée Duet

Select One Duet and One Sauce for Each Protein

Roasted Free-Range Chicken Breast and Braised Short Ribs
\$90 per guest

Filet of Beef and Seasonal Fish
\$92 per guest

Filet of Beef and Grilled Shrimp
\$92 per guest

Filet of Beef and Lobster Tail
\$125 per guest

Side

Select One

Coconut Forbidden Rice, Boursin Mashed Potatoes, Potatoes Au Gratin, Smash Fingerling with Herbs and Honey, Cheesy Herb Polenta Cake

All Plated Dinners Accompanied by Chef's Selection of Roasted Vegetables Consisting of Kale, Butternut Squash, Brussels, Sun-Dried Tomato + Heirloom Baby Carrots, Served with Rolls and Butter

Desserts

Select One

Coconut Bavarian with Passion Fruit

Salted Caramel Brûlée

Raspberry Tart with Toasted Meringue

Chocolate Praline Tart

White Chocolate Cheesecake with Blueberry Compote

HVH PLATED DINNER ENHANCEMENTS

Starters

Mushroom Truffle Soup | \$14 per guest

Crab Cake with Cajun Remoulade | \$17 per guest

Shrimp Cocktail | \$16 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 Toasted Crostini with Two Bruschetta Toppings:

Chopped Marinated Roasted Peppers, Olives + Capers

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

Fresh Greens with Citrus Segments, Fennel + Sliced Almonds
with White Balsamic Vinaigrette

Arugula, Watermelon, Goat Feta, Cucumber, Grapes + Spiced Pepitas
with Citrus Vinaigrette

Marinated Chicken Breast with Lemongrass Butter Sauce +
Roasted Vegetable Cous Cous

California White Fish with Mango Salsa

Cheese Tortellini with Braised Greens in a Basil Cream Sauce

Honey-Glazed Baby Carrots

Strawberry Panna Cotta

Meyer Lemon Angel Food Cake with Mint-Infused Macerated Berries

Mascarpone Cheesecakes

Freshly Brewed Coffee + Decaffeinated Coffee

Assorted Tea Forté Gourmet Tea + Herbal Teas

The New Yorker

\$100 per guest

Marinated and Grilled Vegetable Salad

Caesar Salad with Shaved Parmesan + Garlic Croutons

Parker House Rolls + Butter

Roasted Chicken, Smoked Tomato Sauce with Roasted Cauliflower

Seared Sea Bass in a Lemon Beurre Blanc

Charbroiled New York Strip in a Port Demi

Boursin Mashed Potatoes

Roasted Brussels with Fennel + Bacon

New York Cheesecake

Big Apple Crisps

Long Island Carrot Cake

Freshly Brewed Coffee + Decaffeinated Coffee

Assorted Tea Forté Gourmet Tea + Herbal Teas

Smokehouse

\$90 per guest

Cheddar Cornbread

Redskin Potato Salad with Bacon, Scallions, Onion, Celery and Egg

Mixed Green Salad with Avocado, Cucumber, Cherry Tomato,
Toasted Sunflower Seeds with a Raspberry Vinaigrette

Cauliflower Coleslaw

Smoked Brisket with Natural Jus Drippings

Burnt Ends Mac and Cheese

Bourbon Apple Pulled Pork

Corn on the Cob

Green Beans

Mini Cobblers with Seasonal Fruit

Brown Butter Bread Pudding with Toffee Sauce

Pecan Tartlets

Freshly Brewed Coffee + Decaffeinated Coffee

Assorted Tea Forté Gourmet Tea + Herbal Teas

Sonoran

\$86 per guest

Chicken Tortilla Soup

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

Southwestern Kale Salad

Street Corn With Mayonnaise, Cotija, Cilantro + Lime

Marinated Chicken Breast with Salsa Verde + Pepper Jack Cheese

Seasonal Fresh Fish in a Chipotle Butter Sauce

Grilled Beef Tenderloin in Achiote Demi Glaze

Vegetarian Mexican Rice + Refried Beans

Warm Fruit Empanadas

Chocolate Bread Pudding with Aztec Chocolate Sauce

Tres Leche Cheesecake

Fresh-Brewed Iced Tea, Old Fashioned Lemonade + Arnold Palmers

Tablesides Wine Service, Wine Selections Available

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.

Dietary Request: Please Notify Your Catering Manager of Special
Dietary Requests, Vegan or Vegetarian Meals Needed. Custom Chef Menus
Can Be Created Upon Request.

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
Estancia | *Paso Robles* | \$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
Estancia | *Paso Robles* | \$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
Estancia | *Paso Robles* | \$38
Elouan | *Oregon* | \$45
Laetitia Estate | *Arroyo Grande Valley* | \$55
Melville Estate | *Santa Rita Hills* | \$70
Beile Glos "Dairyman" | *Russian River* | \$85

MERLOT

Canyon Road | *California* | \$34
Estancia | *Paso Robles* | \$38
Joel Gott | *California* | \$42
Sebastiani | *Sonoma Coast* | \$44
Decoy | *Sonoma County* | \$50

CABERNET SAUVIGNON

Canyon Road | *California* | \$34
Estancia | *Paso Robles* | \$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

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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 (n/a), 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

Estancia 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 (n/a), 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, Patrón 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 (n/a), 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

Baileys 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 Trail Mix, Mixed Nuts or Wasabi Peas

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 (n/a), 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

Estancia 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 (n/a), 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, Patrón 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 (n/a), 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 absolute right to limit the consumption of alcoholic beverages by its guests for their own safety and to fully comply with Arizona Liquor Laws. Contracted service charge and current sales tax apply to all menu pricing. Menu selections are subject to price changes.