

CELEBRATIONS

CATERING MENUS

EVENT CENTER LAYOUT

AUDIO VISUAL / MISC.

WEAVING CULTURE

WELCOME



Welcome to Twin Arrows Catering, our mission is to provide you and your guests with a memorable experience by providing exceptional service coupled with creative menus which emphasis our Chef's inspiration, while using local and sustainable product sources with care.

We are committed to providing healthy lifestyle choices that all your guests can enjoy.

Our Catering Team is available to meet with you and arrange a special experience in concert with our Chefs.



[CLICK TO VIDEO VIDEO](#)

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DINÉ EVENT CENTER



The banquet area represents growth, fertility and prosperity; a place for the celebration of life, kinship, family and the sharing of knowledge, music and prayer. The Navajo ceremonial basket design at the entryway serves its purpose for the existence of life and ones' accumulation of knowledge. The neutral afternoon and western sunset colors of the banquet room's walls, ceilings and carpeted floorings are evidenced by patterns inspired by feathers, plants, corn and the setting sun of sacred evening twilight, nihootsoii.

The ceiling lamps reflect the likeness of corn husks. The carpet flooring captures images of the tender corn silk. The teachings of corn are immensely important in the upbringing of children. Like a child, the process involved in growing corn has to be carefully planned and nurtured from its inception to maturity. Navajo elders have knowledge of important teachings about the stages of life and its relationship to the growing season of corn. The corn provides corn pollen for prayer and food for sustenance, as observed on the walls of the event center. White corn and yellow corn are offered for blessings with prayers to the holy ones by the earth people, in hopes that life in all aspects prosper. With the sacred San Francisco Peaks visible in the western direction, the banquet space achieves the purpose that knowledge and understanding leads to greater awareness of oneself and of life.

HOTEL



The colors held sacred by the Navajo people during their journey through the four worlds are represented from the second through the fifth floors of the hotel. The lobby registration desk greets Twin Arrows Resort Casino guests with the Navajo greeting, Ya'at'eeh, which is depicted with a beautiful ornamented puff of cloud, a symbol of the sky in the wake of a new day. Upon exiting the elevator doors on each floor, the carpet design depicts the world of the Navajo stories of creation. The color scheme décor; the lighting, floor carpeting and wall colorings of each floor illuminate the sacred symbols and colors of the four worlds. The second floor represents the First World, black; the third floor represents the Second World, turquoise blue; the fourth floor represents the Third World, yellow; and the fifth floor represents the Fourth World, the white and glittering world of present day. From the hotel view, one is blessed with the beautiful sights of the San Francisco Peaks, Dook'o'ooliid, to the west.

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AUDIO VISUAL / MISC.

Audio Visual & Misc. are priced & taxed at a per day rate.

Projection: Per Day

LCD Projector

Screens: Per Day

8x8 Screen

Televisions: Per Day

42 LCD

DVD Player

VCR Player

Executive Work Board: Per Day

White Board, Pens and Eraser

Flip Chart with Marker

Cork Message Board

Lecterns: Per Day

Podium

Podium with Wireless,
Hand Held Microphone

Laser Pointer

Microphones: Per Day

Wireless Hand Held Microphone

Lavalier Microphone

Table Top Microphone

Portable Microphone Stand

P.A. with Speakers

Telephone: Per Day

Hard Line Hook Up-Only

Minutes Charge \$1.00 per Minute

Speaker Phone/Conference

Minutes Charge \$1.00 per Minute

Internet & Misc.: Per Day

Wired

Wireless

Power Strip

Extension Cords

Sound Enhancements: Per Day

Mixer

Audio

Sound Patch for Personal Computer

Computer on Wheels

Chair Covers

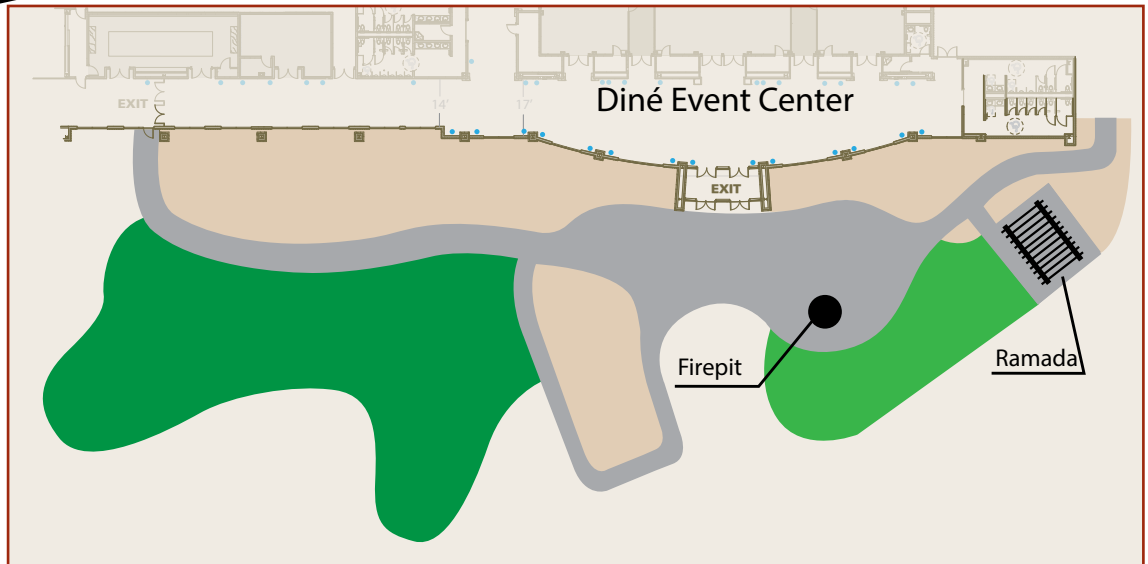
Black or White

CELEBRATIONS

CATERING MENUS

EVENT CENTER LAYOUT

PATIO



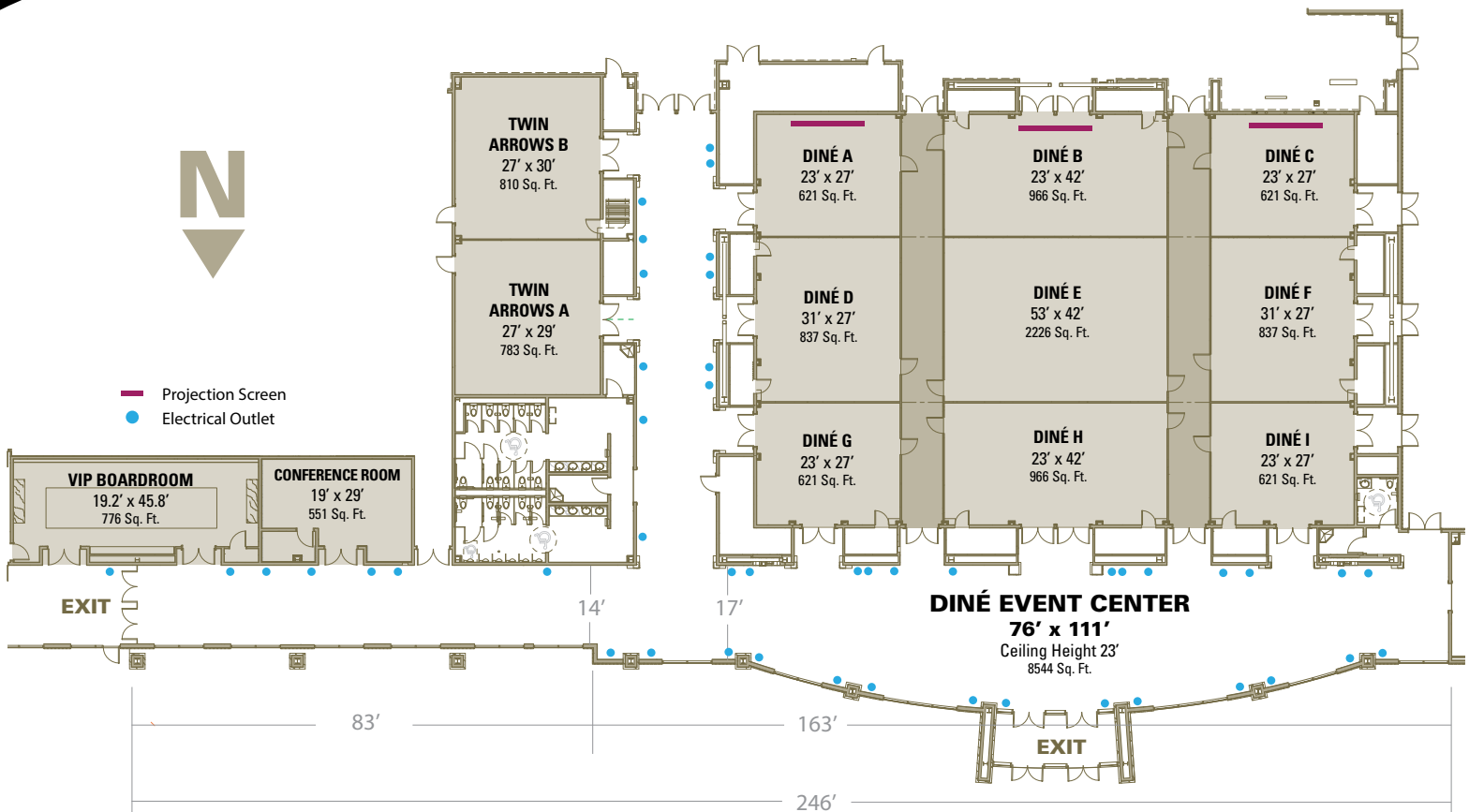
MEETING SPACE

Room Name	Dimensions	Area	Max Ceiling Height	Theatre Style	Classroom 8'	Rounds of 6	Rounds of 8	Rounds of 10	Conference Style	U-Shape	Hollow Square
VIP Boardroom	19' x 46'	776 ft	12 ft						24		
CADS											
Diné Events Center	77' x 112'	8,544 ft	25.9 ft	980	567	360	480	600			
Diné Conference A	23' x 27'	621 ft	25.9 ft	20	16			30	16	16	
Diné Conference B	23' x 42'	966 ft	25.9 ft	40	28			50	32	40	
Diné Conference C	23' x 27'	621 ft	25.9 ft	20	16			30	16	16	
Diné Conference D	31' x 27'	837 ft	25.9 ft	60	40			40	26	24	24
Diné Conference E	53' x 42''	2,226 ft	25.9 ft	120	70	36	48	60	40	40	40
Diné Conference F	31' x 27'	837 ft	25.9 ft	60	40			40	26	24	24
Diné Conference G	23' x 27'	621 ft	25.9 ft	20	16			30	16	16	
Diné Conference H	23' x 42'	957 ft	25.9 ft	40	28			50	16	16	
Diné Conference I	23' x 27'	621 ft	25.9 ft	20	16			30	24	16	
Twin Arrows A	27' x 29'	783 ft	20.5 ft	48	24	24	32	40	24	24	24
Twin Arrows B	27' x 30'	810 ft	20.5 ft	56	30	24	32	40	16	24	24
Private Dining Room 1	13' x 19'	240 ft	13 ft						18		
Conference Room Marker 219	19' x 29'	551 ft	12 ft						18		

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BREAKFAST BUFFETS

Minimum 30 Guests

All Breakfast Selections/Bufets include Freshly Brewed Coffee, Assorted Herbal Teas, Fresh Squeezed Grapefruit and Orange Juice

Twin Arrows Quick Shot Continental

Seasonal Fresh Fruit with Agave Yogurt Dip
Assortment of Freshly Baked Pastries and Muffins
Sweet Butter and Assorted Preserves

Twin Arrows Deluxe Continental

Seasonal Fresh Fruit
Organic Berries Assorted Oikos Yogurts
New York Style Bagels, Cream Cheese
Local Hard Boiled Eggs
Assortment of Freshly Baked Pastries and Muffins
Sweet Butter and Assorted Preserves

Healthy Alternative Continental

Seasonal Fresh Fruits
Smoothie Bar with Assorted Fruits and Berries
Granola
Steel Cut Irish Oatmeal
Nuts, Dried Cherries and Raisins, Brown Sugar
English Muffins, Sweet Butter and Preserves
Low Fat Yogurts
Low-Fat Milk, Soy Milk

The Flagstaff

Seasonal Fresh Fruit
House-Made Granola, Organic Clover Honey
Farm Fresh Scrambled Eggs, Chorizo Monterey Jack
Cheese and Chives
Crisp Apple Wood Smoked Bacon
House Potatoes
Assorted Fresh Baked Goods

The Resort

Individual Yogurt Parfaits, Assorted Berries,
House Made Granola, Low Fat Yogurt
Seasonal Fresh Fruit
Farm Fresh Scrambled Eggs, Chives
Grilled Ham Steaks
Sausage
House Potatoes
Croissants and Pastries

South of the Border Breakfast

Red Chile Chilaquiles with Scrambled Eggs, Mixed Cheese,
Corn Tortillas and Pinto or Black Beans
Chorizo
Seasonal Fresh Fruit
House Potatoes

The Navajo Breakfast

Spam, Scrambled Eggs, Blue Corn Mush, Navajo Tortillas
Seasonal Fresh Fruit
House Potatoes

++ Tax & Gratuity

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BREAKFAST BUFFET ENHANCEMENTS

Southwestern Breakfast Burrito

Irish Steel Cut Oatmeal Bar

Hard Boiled Eggs

Breakfast Sausage, Egg and Cheese Muffin Sandwich

Egg White, Spinach and Mushroom, Mozzarella on English muffin

Jumbo Sticky Buns and Cinnamon Buns

Assorted Donuts

Choice of Meat
Bacon, Sausage, Spam

Eggs Benedict
Canadian Ham, English Muffin, Poached Egg,
Hollandaise Sauce

Protein Bar

Assorted Seasonal Fruit Tray

Assorted Breakfast Breads
Banana Nut, Zucchini, Carrot Raisin

Whole Fresh Fruit

Oranges, Bananas, Apples, Seasonal Stone Fruit

Omelet Station

Omelet Chef Included (\$125)

Smoothie Bar

Custom Coffee Bar

Fresh Brewed Coffee, Decaffeinated and Assorted Herbal Teas, Flavoring Syrups, Creams and Rock Candy Stir Stick

Assorted Cereals, Whole, 2% and Skim Milk

Assorted Cheese and Crackers

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BREAKFAST PLATED

Minimum 35 Guests

Plated Breakfasts include Freshly Brewed Coffee, Assorted Herbal Teas, Fresh Squeezed Grapefruit and Orange Juice

Traditional All American Breakfast

Farm Fresh Scrambled Eggs
Country Herb Sausage, Roasted Potatoes with Caramelized Onions

Huevos Rancheros

Choice of Farm Fresh Eggs
Red or Green Chile,
Pinto or Black Beans & Mixed Cheese
House Potatoes

The Navajo

Spam, Scrambled Eggs, Navajo Tortilla
House Potatoes

Heart Health

Fresh Squeezed Orange Juice
Yogurt Parfait with Fresh Seasonal Berries
Whole Grain French Toast Dipped in Egg Whites, Cinnamon Pecans, and Apple Cider Syrup

A LA CARTE BEVERAGES

Assorted Soft Drinks

Bottled Waters, Evian, San Pellegrino 1/2 Bottles

Freshly Brewed Coffee Serves 20

Freshly Brewed Decaffeinated Coffee Serves 20

Red Bull Energy Drinks

Freshly Squeezed Orange Juice Serves 20

Fresh Squeezed Lemonade Serves 20

Fresh Brewed Iced Tea Serves 20

Hot Tea: Assortment of Herbal Teas Serves 20

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MEETING BREAKS

The Navajo

Fry Bread, Assorted Accompaniments

Chips, Dips and Salsa

Stone Ground Tortilla Chips, Vegetable Chips, Kettle Chips, Chunky Guacamole, Green Chili Salsa, Fire Roasted Tomato Salsa, Chili Con Queso Iced Tea, Assorted Sodas

Carnival Break

Mini Corn Dogs, Soft Carnival Pretzels, French Fries, Assorted Mustards and House Ketchup, Iced Tea

Chocolate!!!!

Chocolate Dipped Strawberries, Double Dutch Chocolate Chip Cookies, Chocolate Covered Bacon, Southwest Chocolate Truffles, Chocolate Brownies

Sports Bar Grub

Mini Sliders, Loaded with Cheddar Cheese, Caramelized Onions, Pickles, Chicken Tenders, Ranch and BBQ Sauce, Mini Fish Tacos, Chipotle Cream, Mango Salsa

Deluxe Coffee Service

Freshly Brewed Coffee and Decaffeinated, Assorted Herbal Teas, Flavoring Syrups, Creams and Rock Candy Stir Sticks

Smoothie Action

Freshly Prepared Fruit Smoothies with Seasonal

Ingredients, Granola Bars

Assorted Candy Bars

Dark Chocolate Milky Way, Snickers, 3 Musketeers, Reese's Peanut Butter Cups, Power Bars, Granola Bars

Brownie and Cookie Break

Fudge Brownies, Chocolate Chip, Peanut Butter, Oatmeal Raisin Cookies
Freshly Brewed Coffee and Decaffeinated, Assorted Herbal Teas, Flavoring Syrups, Creams and Rock Candy Stir Sticks, Assorted Sodas

Southwest Break

Tortilla Chips, Mild/Spicy Salsas
Guacamole Dip
Assorted Sodas
Mexican Sangria (Non-Alcoholic)

Ice Cream Treats

Assortment of Ice Cream Novelties

Popcorn

Spinach and Artichoke Dip

Crostini's and Tortilla Chips, Iced Tea

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CELEBRATIONS

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PLATED LUNCHEON

All Plated Luncheons Served With Assorted Fresh Baked Rolls, Sweet Butter, Iced Tea, Freshly Brewed Coffee, Decaf Coffee

Mesquite Chicken Breast

Wedge Salad with Bacon, Tomato, Rainbow Radish and Choice of Dressing

Mesquite Rubbed Breast of Chicken, Quinoa Salpicon, Chipotle BBQ Sauce, Choice of Vegetable, Vanilla Crème Brûlée

House Made Lasagna

Caesar Salad, Romaine Hearts, Creamy Garlic Dressing, Herb Toasted Croutons, Parmesan Cheese, Baked Meat, Fire Roasted Tomato Sauce
Choice of Vegetable, Raspberry Panna Cotta

Savory Turkey

Butternut Squash Bisque, Bacon and Chive Oil
Slow Roasted Turkey, Chorizo Stuffing,
Maple Spiced Gravy, Whipped Potatoes,
Green Beans with Toasted Onions,
Deep Dish Apple Pie, Crème Chantilly

Four Elements Meatloaf

Caesar Salad, Meatloaf Open-face Style,
Whipped Potatoes, Green Beans, Dutch Apple Pie

Fork Tender

Classic Garden Salad, Slow Cooked Pot Roast,
Vegetables, Smashed Red Bliss Potatoes,
Lemon Meringue

Boxed Lunches

Gourmet Deli Croissants
Layered with Thinly Sliced Turkey
American Cheese, Lettuce, Tomatoes
Mayonnaise and Mustard
Bag of Chips, Pickle Spear
Fresh Whole Fruit, Cookie
Choice of Bottled Water or Soft Drink

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CELEBRATIONS

CATERING MENUS

LUNCHEON BUFFETS

Minimum 30 Guests

All Buffets Served With Iced Tea,
Freshly Brewed Coffee, Decaf Coffee

Perfect Agenda Deli

Fire Roasted Tomato Bisque
Caesar Salad, Romaine Hearts, Creamy Garlic,
Herb Toasted Croutons, Parmesan Cheese
German Style Potato Salad
Creamy Hawaiian Cole Slaw
Slow Roast Turkey Breast
Herb Crusted Roast Beef
Honey Baked Ham off the bone
Swiss, Cheddar and Provolone Cheese
Selection of Fresh Breads and Rolls
Appropriate Condiments
Assorted Fresh Baked Cookies, Cakes and Pies

Southwestern Buffet

Chicken Tortilla Soup, Salsa Fresca and Sour Cream
Southwest Chop Salad with Green Chilies,
Fire Roasted Corn, Black Bean, Crisp Romaine,
Tangy Dressing
Ancho Rubbed Short Ribs, BBQ Sauce
Roasted Vegetable Enchiladas,
Salsa Verde and Queso Fresco
Grilled Salmon, Roasted Pablano Salsa, Cilantro Rice
Jalapeno Corn Bread
Smashed Red Bliss
Chocolate Torte
Cheesecake
Appropriate Condiments
Assorted Fresh Baked Cookies

Navajo Style Buffet

Green Chili Pork Stew, Rice Pilaf,
Traditional Fry Bread, Peach Pudding

Navajo Nation

House Salad
Fried Green Tomatoes
Blue Corn Mush
Lamb Stew
Sautéed Squash
Fry Bread
Pork Posole Stew
Pinon Pie
Pumpkin Corn Pie
Appropriate Condiments
Assorted Fresh Baked Cookies

From Tuscany

Minestrone Soup
Italian Antipasto Salad, Roasted Red Peppers,
Mushrooms, Artichoke Hearts, Herb Dressing
Fresh Mozzarella and Tomatoes, Balsamic Vinegar
and Fresh Basil
Fresh Rosemary and Garlic Roast Chicken
Breast Pork Cutlets
Lemon Cream Sauce, Capers, Fried Parsley
Meat Lasagna
Fresh Baked Garlic Bread
Chocolate Dipped Cannoli with Pistachio Cream
Classic Tiramisu
Assorted Fresh Baked Italian Cookies

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LUNCHEON BUFFETS

Minimum 30 Guests

All Buffets Served With Iced Tea,
Freshly Brewed Coffee, Decaf Coffee

BBQ Feast

Creamy Country Cole Slaw
Old Fashioned Potato Salad
House Salad
 Chopped Mixed Greens, Cherry Tomatoes,
 Cucumbers, Carrots, Monterey Jack Cheese,
 Black Beans, Ranch Dressing
Chipotle BBQ Pork Ribs
Ancho Dry Rubbed Chicken
Sonoran Spiced Blackened Fish
Macaroni & Cheese, Green Chilies, Three Cheese,
 Fire Roasted Corn
Ranch Hand Baked Beans
Fresh Watermelon Wedges
Skillet Peach Cobbler, Vanilla Ice Cream
Assorted Fresh Baked Cookies

South of the Border Deluxe

Tortilla Soup
Mixed Greens, Beans, Avocado, Corn, Tomatoes,
Ranch Dressing,
Baja Pasta Salad, Chipotle Dressing, Grilled Chicken
 Tomatoes, Peppers
Choice of Chicken or Beef Enchilada Casserole
Red or Green Chili Sauce
Mexican Rice and Refried Beans, Shredded Cheese
Assorted Fruit Flan
Empanadas

Salad and Pasta

Ensalada Mista, Crisp greens, Garden Vegetables,
 Zesty Dressing
Rigatoni with Italian Fennel Sausage, Broccoli,
 Garlic, Parmesan
Italian Breads
Tiramisu
Assorted Fresh Baked Cookies

Taste of Asia

Asian Salad with Cabbage, Shredded Carrots,
Peanuts, Mandarin Oranges, Julienne Bell Peppers,
Asian Dressing
Crisp Vegetable Egg Rolls
 with Sweet Chili & Hot Mustard Dipping Sauces
Asian Braised Short Ribs
Sesame Chicken Stir Fry
House Lo Mein and Fried Rice, Stir Fry Vegetables
Chocolate Dipped Coconut Macarons
 and Fortune Cookies

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CELEBRATIONS

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RECEPTION PLATTER AND DISPLAYS

Marinated Grilled Seasonal Vegetables

Boursin Cheese Dip, Roasted Red Pepper Coulis, Balsamic Syrup
(50 minimum)

Deluxe Mini Sandwiches

Sirloin of Beef with Horseradish Cream, Roasted Chicken with Herb Mayonnaise, Albacore Tuna with Sweet Pepper Relish, Virginia Ham with Honey Mustard
(100 piece minimum)

Tropical Fruit Display

Seasonal Fresh Fruit, Arizona Honey Yogurt
(50 guest minimum)

Gulf Shrimp Cocktail Tower

Jumbo Old Bay Poached Shrimp, Chilled, Spicy Cocktail Sauce, Lemons
(100 piece minimum)

Raw Seasonal Vegetable Crudités

Buttermilk Ranch Dressing

Assorted Cheese and Crackers

Filo Cup with Brie, Honey and Candy Walnuts

COLD HORS D'OEUVRES

(3 Dozen Minimum)

Goat Cheese, Black Cherries on Crostini

Deviled Eggs

Smoked Trout Canapé

Cream Cheese Tomato

Prosciutto Wrapped Melon Balls

HOT HORS D'OEUVRES

Arizona Honey Glazed Crisp Pork Belly

Mini Sliders Tournedos of Beef

Caramelized Onion, Sharp Cheddar, House Ketchup

Coconut Chicken Skewer

BBQ Meatballs

Boursin Stuffed Mushroom Caps

Herb Cream Cheese, Sausage, Olives

Twice Baked Pork Belly

Red Potato Skins with sweet potato puree topped with glazed pork belly

Crab Rangoon's

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RECEPTION CHEF'S ACTION STATION AND CARVERY

Minimum 30 Guests

Carving Boards Inclusive Of Carver, Action Station Chef \$125++ Per Station Per Event For 2.5 Hours

Twin Arrows Mashed Potato Mini Bar

Creamy Yukon Gold Mashed Potatoes, Ham and Mushrooms, Lobster, Herb Roasted Vegetables

Fajitas Bar

Sirloin of Beef, Chicken, Shrimp, Tri-color Peppers, Onions, Shredded Cheese, Tortillas, Traditional Salsa and Condiments

Pasta Bar

Three Cheese Tortellini, Fire Roasted Pomodoro, Fresh Basil; Penne Carbonara Style, Pancetta Cream, Parmesan and Romano Cheeses

Navajo Nation Tacos

House-Made Fry Bread, Spicy Ground Beef, Pinto Beans, Green Chilies, Fresh Tomatoes, Lettuce, Cheddar Cheese, Onions, Salsa and Condiments

Mongolian Barbeque

Selection of Sliced Beef, Chicken and Shrimp Assorted Vegetables with Asian Sauces Steamed Sticky Rice

Slow Cooked Turkey

Mesquite Rubbed slow cooked Turkey, Maple Giblet Gravy, Mini Rolls, Cranberry Relish and Mustard Mayonnaise

Apricot Chili Glazed Ham

Honey Mustard, Apricot Chili Chutney, Silver Dollar Rolls

Garlic and Herb Crusted Prime Rib

Roasted Tomato Hollandaise, Creamy Horseradish, Bavarian Mustard, Mini Kaiser Rolls

Native American Steam Ship

Slow Cooked Bone-In Leg of Beef

Salad Shaker Bar

Assorted Greens, Dressings and Toppings, Shaken and Served to Order

Seafood Bar

Steamed Cajun Bar: Lobster Tail, Shrimp, Clams, Mussels, Corn
Iced Seafood Bar: Shrimp Cocktail, Oysters, Horseradish, Cocktail sauce

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DINNER BUFFET

Minimum 30 Guests

The Navajo

Garden Fresh Greens, Candied Walnuts, Dried Cranberries, Red Onion, Feta Cheese, Raspberry Vinaigrette
Fried Green Tomatoes
Pork Green Chili Stew
Smokey Shrimp, Roasted Sweet Corn Pico de Gallo
Roast Leg of Lamb, Garlic and Rosemary Au Jus
Sautéed Squash
Strawberry Shortcake
Peach Cobbler
Assorted Fresh Baked Cookies
Freshly Brewed Coffee, Decaffeinated Coffee and Iced Tea

Grand Canyon Buffet

Southwest Salad, Crisp Romaine, Roasted Corn, Avocado, Black Beans, Pear Tomatoes, Red Onion, Chili Ranch Dressing
Grilled Ancho Spiced Shrimp, Watermelon, Pineapple and Jicama Salad, Spicy Citrus Mint Dressing
Tortilla Bar, Chunky Guacamole, Pico de Gallo, Green Chile Salsa, Shredded Cheeses, Grilled Jalapenos, Warm Tortillas.
Chili Rubbed Roasted Sirloin of Beef
Red Chile Chicken
Grilled Salmon with Roasted Corn Cilantro Salsa
Herb Grilled Corn on the Cobb Rubbed With Queso Fresco
Roasted Potato Wedges, Cilantro Garlic Butter
Chocolate Mousse
Orange Meringue Tarts
Pear Flan
Freshly Brewed Coffee, Decaffeinated Coffee and Iced Tea

American Buffet - Suit Yourself

Feel free to customize a buffet to suit your own preferences

Includes: Rolls, Butter and Chef's Choice Dessert
Freshly Brewed Coffee, Decaffeinated Coffee and Iced Tea

Choice of Salad

Fresh Garden with Assorted Dressings, Caesar, Tossed Caprese, Grilled Vegetable, Bowtie Pasta

Choice of Entrees

Sliced Roast Beef with Au Jus
Herb Crusted Tilapia
Roasted Pork Loin
Grilled Atlantic Salmon
Sliced BBQ Brisket
Red Chile Chicken
Lemon Pepper Chicken
Grilled Ribeye - 12oz
BBQ Pork Ribs

Choice of Starches (1)

Rice Pilaf
Roasted Red Potatoes
Baked Potatoes
Garlic Mashed Potatoes
Quinoa
Sweet Potato Mash

Choice of Vegetables (2)

Steamed Broccoli
Sautéed Mixed Garden Vegetables
Stir-Fry Vegetables
Sautéed Zucchini and Yellow Squash with Corn
Sautéed Green Beans
Corn on the Cob

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DINNER PLATED

Minimum 30 Guests

All Dinner Selections include Fresh Baked Rolls, Sweet Cream Butter, Freshly Brewed Coffee, Decaffeinated Coffee and Iced Tea

STARTERS (SELECT ONE)

Cold Starters

Gulf Shrimp Cocktail, Avocado Salsa and Horseradish Cream

Sesame Crusted Seared Tuna, Daikon, Carrot, Soy Glaze and Wasabi Cream

Tossed Salad with Seasonal Garnishes, Choice of Dressings

Caesar Salad with Shaved Parmesan and Croutons

Caprese Salad with Olive Oil and Balsamic Reduction

Hot Starters

Lobster Ravioli, Sun-Dried Tomato Butter

Butternut Squash Bisque, Pancetta Crisps, Crème Fraiche, Chive Oil

Garlic Shrimp and Mushroom Herb Risotto

Crab Cakes topped with Sweet Chili Aioli

Minestrone Soup, Italian Vegetables Cooked in Light Tomato Broth

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DINNER PLATED Continued

ENTREES: (SELECT ONE)

POULTRY

Herb Breast of Chicken

Porcini Lemon Ragout, String Beans,
Baked or Mashed Potatoes

Chicken Marsala

Parmesan Risotto, Oven Dried Tomatoes,
Marsala Demi-Glaze

BEEF

Asian Spiced Braised Short ribs

Anise Glaze, Baby Bok Choy, Jasmine Rice

Tenderloin of Beef Medallions

Green Peppercorn Sauce, Asparagus Salad,
Garlic Mashed Potatoes

Grilled Ribeye

Red Wine Demi-Glaze, Three Cheese Mashed
Potatoes, Fried Zucchini Sticks

FISH

Blackened Mahi Mahi

Ginger Butter Sauce, Jasmine Rice, Stir-Fry Vegetables

Jumbo Grilled Shrimp

Roasted Garlic Sauce, Wild Rice Pilaf,
Grilled Asparagus

PORK

Pork Chop

Tomato Mushroom Ragout, Yukon Gold Sour Cream
Mash, Sautéed Spinach

COMBINATION PLATES

Dry Adobo Rubbed Filet Mignon, Tequila Lime
Grilled Shrimp, Spicy Pineapple Salsa, Pan Seared
Fingerling Potatoes, Elote Corn

SURF & TURF

Baked Lobster Tail served with a Garlic Butter Sauce,
Pan Seared Ribeye, Veal Demi Glaze, Roasted Garlic
Mashed Potatoes, Roasted Butter Asparagus

DESSERT (SELECT ONE)

Tiramisu

Vanilla Bean Crème Brulee

Cheese Cake

Chocolate Cake (Gluten Free)

Strawberry Shortcake

Lemon Meringue

Specialty Cakes

++ Tax & Gratuity

Consuming Raw or Undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. Please discuss with your Catering Manager of any food allergies and alternative options. +++ 2% Junk Food Tax on certain items in the menu such as dessert menus, cookies, brownies, bottle sodas, assorted candy bars. Prices and items are subject to change.

CELEBRATIONS

CATERING MENUS

DESSERT BARS

All Dessert Presentations feature
Fresh Brewed Coffee Station

CHOCOLATE BAR

Chef's Hand Made Truffles
Chocolate Dipped Strawberries
Mini Chocolate Crème Brûlée
Mini Mocha Tortes

FRENCH PASTRIES

Assorted Petite Fours
Cream Puffs
Mini Éclairs
Seasonal Fruit Turnovers

ITALIAN

Tiramisu Cups
Pistachio Cannoli
Mini Ricotta Cheesecake
Italian Cookies



++ Tax & Gratuity

Consuming Raw or Undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. Please discuss with your Catering Manager of any food allergies and alternative options. +++ 2% Junk Food Tax on certain items in the menu such as dessert menus, cookies, brownies, bottle sodas, assorted candy bars. Prices and items are subject to change.

FREQUENTLY ASKED QUESTIONS

1. What is the amount required for a deposit?

The amount of the deposit required will be based on the amount of event space needed. The required amount will be \$200.00-\$4,500.00 depending on what rooms are being served. This amount is non-refundable should you cancel or change your date.

2. When is the deposit due?

The deposit is due 7 days from the date we place a tentative hold on your event. You will receive a group sales agreement via e-mail which you will need to sign and return with your deposit. If we do not receive your deposit within 7 days of the date sent, we will give you a courtesy call. If we do not hear from you within 48 hours, the reservation will automatically be released without written notice.

3. When will you provide us with a cost estimate for our event and when is payment due?

After the menu is selected, your coordinator will provide you with an estimated cost for your event which will include all food and beverage, 50% of this total will be due 6 weeks prior to the event. The remaining balance will be due 1 week prior to your event.

4. Are tax and gratuities included in your package prices?

No. 21% service fee is added to the package price and beverages. 6% Tribal Sales Tax is applicable to all services.

5. How much time is allowed for decorating and set-up?

All vendors and decorators may have access to the room 4 hours prior to the start of the event.

6. Will my coordinator personally handle and attend our reception?

Your coordinator will guide you through the planning stages, menu selection and through the start of your event. After your event coordinator departs your banquet supervisor will oversee your event.

7. What is the "guaranteed guest count" and when is it due?

Your "guaranteed guest count" is the amount of people you expect to attend your reception/ceremony. The "guarantee" is due no later than 3 days prior to the date of your event. Once you have "guaranteed" a specific number that number cannot be decreased but can be increased within reason. You will be charged for the number that you "guarantee" unless more attend.

TWIN ARROWS CASINO RESORT GENERAL CATERING POLICY & INFORMATION

The following information is designed to assist you in planning your function at Twin Arrows Casino Resort. Please consult with your Catering Services Manager for further details.

Food & Beverage: All food and beverage must be supplied by Twin Arrows Casino Resort. The resort is the only authorized licensee to sell and serve food, liquor, beer and wine on the premises. This includes hospitality suites and food amenity deliveries. Due to health regulations, no leftover food or beverage can be taken from the premises. Food items cannot be transferred from one event to another.

Banquet Prices: All food and beverage prices are guaranteed for ninety (90) days prior to the date of the function. The menus are provided on a per person basis unless otherwise stated. Please note that all buffet menus are offered with minimum order requirements and are offered for a maximum of two (2) continuous hours. The hotel will assess a taxable service charge for each additional half hour. Your catering Manager will be happy to customize and tailor specialty menus at your request. When a choice of entrée is provided the higher price of the two will be charged.

Menu Selection: To ensure that every detail is handled in a professional manner, the resort requires that the menu selections and specific details be finalized two (2) weeks prior to the function. In the event the menu selections are not received two weeks prior to the function, we will be happy to select appropriate menus to fit your needs. When the Banquet Event Orders are finalized, please initial each page and sign the last page and return them at least ten working days prior to the first scheduled event. If the Banquet Event Orders are not signed and returned ten working days prior to the first scheduled event we will accept them as approved. We will do our best to accommodate changes to the Banquet Event Orders within the ten working days prior to your first scheduled event but taxable surcharges may apply. The Banquet Event Order will serve as the food and beverage contract.

Guarantee of Attendance: We need your assistance in making your banquet a success. Twin Arrows Casino Resort requests a client to notify the Catering Department with the exact number of guests attending each event and the per piece counts three business days (excluding Saturdays and Sundays) by 12:00PM prior to the first scheduled event. Guarantees for Wednesday events must be confirmed on the preceding Friday. If fewer than the guaranteed number of guests attend the function, the client is charged for the original guaranteed number. An increase in attendees or per piece counts after the due date will be subject to an additional 50% per person plus service charge and sales tax increase to the price of that item or menu and is subject to possible substitution of other items based on availability.

Function Rooms: Function rooms are assigned by The Resort according to the guaranteed minimum number of people anticipated. Room rental fees may be applicable. The Resort reserves the right to assign another room for a function in the event the room originally designated for such function shall become unavailable or inappropriate. The Resort reserves the right to make the final decision regarding outdoor functions. The decision to move a function to an indoor location will be made no less than six hours prior to the event based on prevailing weather conditions and the local forecast. In the event that the function is moved inside after the six hour cut off, labor charges will apply. Set charges made within 24 hours of the event will incur additional labor charges.

State Tax & Service Charge: The Resort will apply a 21% service charge and, as of current date, 6% sales tax on food and beverage in addition to the prices stated in this guide. Audio visual pricing is subject to current sales tax of 6% and meeting room rental is subject to an occupancy tax of 8%. These fees are subject to change.

Audio Visual Equipment: A complete line of audio visual equipment is available through our Information Technology Department. Your Catering and Sales Manager will be glad to provide you with this information and help you reserve the equipment that will best meet your needs.

Set-up Charges: There will be an additional set-up charge for the use of any private dining rooms for groups of less than 25 guests.

Security: The Resort shall not assume responsibility for damage or loss of any merchandise or articles left in the resort prior to, during or following the banquet or meeting.

Property Damage: As a patron, you are responsible for any damage to any part of the hotel during the period of time you, your attendees, employees, independent contractors or other agents under control of any independent contractor hired by you, are in the hotel. The Resort will not permit the affixing of anything to any surface throughout the resort.

Packages: Meeting materials may be delivered to The Resort three working days prior to the date of the function. Service charges will apply for package handling. The following information must be included on all packages to ensure proper delivery:

- Name of Organization
- Attention: Catering or Convention Services Manager (please indicate name)
- Guest's Name
- Date of Function
- Number of Boxes (1 of 3, 2 of 3, etc.)

Please use the following address for all packages: Twin Arrows Casino Resort • 1121 Resort Boulevard, Flagstaff, AZ 86004

Billing: Full payment is required one week prior to the event unless credit has been established to the satisfaction of the resort and the bill will be in excess of \$10,000.00.