



CASINO DEL SOL

BANQUET MENU  
2019

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*All pricing is subject to applicable service fees and taxes.*

# CONTINENTAL BUFFET BREAKFASTS

*Priced per person.*

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## THE MORNING CONTINENTAL

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Sliced seasonal fresh fruit  
Assortment of freshly baked goods  
Arizona mesquite honey, fruit preserves and butter  
Carafes of orange juice and cranberry juice  
Brewed regular & decaffeinated coffee and a hot tea selection

**\$15**

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## THE DELUXE CONTINENTAL

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Display of fresh sliced fruits and seasonal berries  
Assortment of freshly baked goods  
Freshly made bagels with regular and chipotle-berry cream cheese  
Arizona mesquite honey, fruit preserves and butter  
Granola and low-fat fruit yogurt  
Carafes of orange juice and cranberry juice  
Brewed regular & decaffeinated coffee and hot tea selection

**\$20**



# BREAKFAST BUFFETS

*Priced per person. Minimum 25 guests. All breakfast buffets include, fresh orange juice & cranberry juice, regular & decaffeinated coffee and hot tea selection.*

## EARLY MORNING BUFFET

Sliced seasonal fresh fruit  
Muffins & whole grain toast  
Scrambled eggs with salsa  
Del sol breakfast potatoes  
Choice of: sausage links or  
applewood smoked bacon

**\$24**

## MORNING STAR BUFFET

Sliced seasonal fresh fruit  
Mexican pastries  
Scrambled eggs with cheese and  
peppers, salsa, flour & corn tortillas  
Granola & low fat fruit yogurt  
Del sol breakfast potatoes  
Choice of 2: chorizo, sausage links, turkey  
sausage or applewood smoked bacon

**\$27**

## DEL SOL SUNRISE BUFFET

Sliced seasonal fresh fruit  
Freshly made bagels with regular and  
chipotle-berry cream cheese  
Mexican pastries & muffins  
Southwestern eggs benedict  
with Cholula hollandaise  
Steel-cut oatmeal  
Del Sol breakfast potatoes  
Applewood smoked bacon & sausage links

**\$32**

## BREAKFAST BUFFET ENHANCEMENTS

Sunrise quiche .....	\$4 per person
Yogurt parfait with granola .....	\$4 per person
Biscuits & gravy .....	\$4 per person
Pancakes or belgian waffles .....	\$5 per person
Breakfast burritos (scrambled eggs, potatoes, cheese, choice of chorizo, sausage, or bacon) .....	\$5 per person
Croissant breakfast sandwich (scrambled eggs, cheese, choice of chorizo, sausage, or bacon) .....	\$5 per person
Ham, cheese & jalapeño croissants .....	\$5 per person

## EGGS MADE TO ORDER

Smoked ham, crispy bacon, cheddar, pepperjack, goat cheese, bell  
peppers, onions, spinach, roma tomatoes, salsa maison

**\$14**

## PLATED BREAKFASTS

*Your choice of one entree for entire group. 125 person maximum.*

*All plated breakfasts include fresh orange juice & cranberry juice, regular & decaffeinated coffee and hot tea selection, along with chefs choice of assorted breakfast breads.*

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### **SOUTHWESTERN BREAKFAST BURRITO**

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Scrambled eggs, jack cheese, green chilies and Del Sol breakfast potatoes layered in a flour tortilla

Served with charred tomato salsa

Choice of: sausage, bacon, machaca or chorizo

**\$20 PER PERSON**

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### **SCRAMBLED EGG BREAKFAST**

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Eggs scrambled with your choice of crisp bacon or sausage

Del Sol breakfast potatoes

**\$23 PER PERSON**

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### **SUNRISE QUICHE**

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Filled with mushrooms, peppers, spinach, jack & feta cheese

Del Sol breakfast potatoes

Choice of crisp bacon or link sausage

**\$27 PER PERSON**

# DEL SOL LUNCH BUFFETS

*All Lunch Buffets served with regular and decaffeinated coffees, hot tea selection, and iced tea. Priced per person. Minimum of 25 people.*

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## THE SALAD BAR

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Choice of one soup: roasted tomato, gazpacho, corn chowder or chicken tortilla

Rustic breads and whipped butter

Garden fresh field greens with vegetables, croutons and house dressings

Creamy tortellini pasta with tomato and basil

Rotisserie chicken salad, dried apricots, curry

Tuna salad, grapes and walnuts

Assorted tartlets, parfaits

**\$24**

*Add grilled chicken for \$4 per person.*

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## THE DELICATESSEN BUFFET

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Assorted sliced boar's head deli meats and domestic sliced cheeses

Choice of three meats roast beef, ham, turkey, pastrami, corn beef, salami, cappicola

Red onion, lettuce, tomato, kosher pickle spears, olives and pickled peppers with rustic breads, onion buns and sweet rolls

Assorted spreads, herbed mayonnaise and mustards

Pasta salad, fruit salad, house made potato chips

Assorted cookies, blondies and brownies

**\$28**

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## BACKYARD BARBEQUE

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Mixed field greens and fresh vegetables with house dressing

Bacon-potato salad, old fashioned pasta salad

Black Angus hamburgers and all-beef hot dogs

BBQ chicken breast with Del Sol sauce

Buns & rolls, traditional garnishes

Baked beans, milk and honey corn on the cob

Barnyard cupcakes, cobbler, bread putting

**\$33**



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### THE YAQUI PUEBLO

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Seasoned tortilla chips, guacamole and charred tomato salsa

Caldo de queso soup

Green chili chicken and jack cheese enchiladas with queso fresco

Red chili con carne with cilantro rice and spicy charro beans

Traditional Wakavaki-braised beef, corn, cabbage, carrots and green beans

Corn or flour tortillas and south of the border condiments

Mexican chocolate tres leches cake, flan, churros

**\$38**

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### RUBBED, PULLED & SMOKED BUFFET

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Ham and macaroni salad

Smoked cheddar jalapeño bacon potato salad

Creamy coleslaw bacon and jalapeño biscuit

Memphis style dry rub baby back ribs with spicy barbecue sauce

Carolina chop pork with mustard vinegar barbecue sauce

Smoked texas brisket with dillencilo

Gentleman Jack chocolate pecan pie

Peach and blackberry cobbler

**\$35**

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### THE VILLA TUSCANY

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Caprese salad with balsamic reduction and basil infused oil

Focaccia, olive oil and pesto

Caesar salad bar with herbed croutons, cherry tomatoes, and grated parmesan cheese

Goat cheese and artichoke crostinis

Parmesan chicken, marinara cavatappi with grilled vegetable pasta, chef roasted vegetables

Roasted mushroom ravioli with alfredo sauce

Individual tiramisu tortes, espresso rice pudding

**\$34**

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## TEQUILA FEST BUFFET

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Chicken tortilla soup

Pueblo salad; romaine, roasted corn, black beans, bell peppers, diced tomato, cojita cheese, chipotle ranch

Cheese enchiladas

Fajita beef and grilled chicken, charro beans, spanish rice

Warm flour tortillas, shredded lettuce, pico de gallo, shredded cheddar cheese

South of the border chocolate chip and mexican wedding cookies, cinnamon sugar nachos

**\$30**

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## GOING LOCAL

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*All items on this menu are sourced from within 200 miles of Casino Del Sol.*

AZ pecans, dates, goat cheese, strawberries, citrus-olive oil vinaigrette

Seasonal smooth soup

Braised grass-fed beef stroganoff, Hayden Mills cavatelli

Del Bac whiskey glazed chicken caramelized mushrooms

Hayden Mills creamy polenta

Roasted farm picked vegetable medley

BKW wheat rolls & farmers pesto

Olive oil cake and berry compote, pecan tart

**\$58**

*We would like to thank our seasonal purveyors on this banquet menu: Black Mesa Ranch, Hayden Mills, Queen Creek Olive Mill, Sonoran Mushroom Company, Future Sprouts, Blue Sky Organics, Double Check Ranch, Fistiki Farms, Hamilton Distillers, AZ Pecan Company, Merchants Greens, Top Knot Farms, BKW Wheat.*



# LUNCH SALAD & SANDWICHES

*Priced per person. All plated lunches served with regular & decaffeinated coffee, iced tea and choice of dessert.*

## SANDWICHES

### CHICKEN AND BACON

Grilled chicken breast served warm with two slices of smoked bacon, jack cheese and honey mustard on a grilled onion roll. Served with a citrus penne pasta salad

**\$24**

### GRILLED VEGETABLE SANDWICH

Zucchini, yellow squash, portabella mushroom and red peppers on ciabatta bread with caramelized onions and roasted garlic aioli. Served with a tossed butter leaf salad with red pepper vinaigrette & a fresh fruit garnish

**\$25**

### CHILLED TENDERLOIN SANDWICH

Roasted and chilled beef tenderloin slices served open-faced with roma tomatoes, spicy arugula and creamy horseradish sauce on grilled foccacia. Served with a tossed romaine salad & lemon vinaigrette

**\$28**

## SALADS

### GRILLED CHICKEN CAESAR SALAD

Creamy caesar dressing, herbed croutons, roasted corn, cherry tomato and grated parmesan served with assorted breads & sweet cream butter

**\$24**

*Upgrade with grilled shrimp for \$6 per person.*

### TOPOPO CHICKEN SALAD

Mixed lettuce, tomatoes, cheese, shredded chicken and olives on a bean tostada served with an avocado crème & cilantro vinaigrette

**\$26**

*Upgrade with beef for \$2 per person.*

### GRILLED SALMON

Nestled on butter leaf and romaine lettuces, marinated cucumbers, teardrop tomatoes, Kalamata olives, fried parsnips and onion vinaigrette, assorted breads & butter

**\$28**

### SEARED TUNA NIÇOISE

Petite spinach leaves, haricot verts, roasted onions, poached fingerling potatoes, boiled eggs, roasted peppers, teardrop tomatoes, and oil cured olives with an anchovy-lemon vinaigrette, assorted breads & butter

**\$29**

# PLATED LUNCH

*Priced per person. All plated lunches served with regular & decaffeinated coffee, iced tea and choice of dessert.*

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## ENTREE

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*Choose entree for all guests.*

### **WILD MUSHROOM PAPPARDELLE PASTA**

With roasted garlic cream sauce

**\$22**

### **CILANTRO LIME CHICKEN BREAST**

With guajillo, cotija polenta, grilled corn pico de gallo

**\$23**

### **HERB-GRILLED CHICKEN BREAST**

With natural jus, asparagus, braised leeks, au gratin potato

**\$25**

### **CHIPOTLE-CITRUS GLAZED BEEF SHORT RIBS**

Jalapeño cornbread souffle

**\$28**

### **GARLIC ENCRUSTED SIRLOIN OF BEEF**

Bacon-mushroom risotto, roasted shallot zinfandel sauce

**\$30**

*Add soup or salad to above for an additional \$5 per person.*

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## SOUPS

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*Choose one soup for all guests.*

Classic chicken tortilla soup garnished with sour cream and crisp tortilla strips.

Spicy southwestern chicken chowder.

Rustic white bean soup with smoked ham.

Creamy baked potato soup with shredded cheddar, bacon crumbles and scallions.

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## SALADS

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*Choose one salad for all guests.*

Organic mesclun greens, belgian endive, gorgonzola, toasted pecans, blackberry vinaigrette house salad.

Bibb lettuce, stilton cheese, crumbled bacon, beefsteak tomato, roasted shallot vin caprese salad.

Red & yellow tomatoes, fresh mozzarella, fresh basil, aged balsamic.

## LUNCH DESSERT SELECTIONS

*Choice of one with each plated lunch.*

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### PISTACHIO CAKE

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Lemon curd-torte, raspberry sauce

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### MESQUITE HEIRLOOM CARROT CAKE

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### FRESH FRUIT TART

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Pastry cream filling topped with seasonal fruits

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### ARIZONA PECAN TART

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Traditional pecan filling and Del Bac whiskey anglaise

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### TIRAMISU

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Marsala scented mascarpone filling layered with lady fingers and chocolate sauce.

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### DEL SOL CHEESECAKE

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Choice of flavors: classic, dulce de leche, raspberry, Arizona honey-goat cheese

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### ANCHO CHILE CHOCOLATE TORTE

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Rich chocolate flourless cake, seasonal berries and mocha anglaise.

## VEGAN & GLUTEN FREE DESSERT SELECTIONS

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### AVOCADO CHOCOLATE MOUSSE

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Berry compote, chocolate garnish

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### SILKEN TOFU CHEESECAKE

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Vanilla bean, almond crust

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### COCONUT-ALMOND RICE PUDDING

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Fresh berries



## LUNCH ON THE GO

*Please choose one variety for all guests. Maximum choice of two selections. All lunches include pasta salad, bag of chips, whole fruit, house-made dessert and bottled water.*

**\$17 PER PERSON**

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### ROASTED VEGETABLES ON HERB FOCACCIA

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Heirloom tomatoes, burgundy onions  
& boursin cheese spread

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### SLOW COOKED TURKEY BREAST ON WHEAT BUN

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Focaccia stuffing, cranberry jam, iceberg lettuce and preserved lemon aioli

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### TURKEY WRAP

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Roasted turkey, lettuce, tomato, sprouts and  
herbed cream cheese on sun-dried tomato wrap

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### HONEY ROASTED HAM ON HOUSE MADE KAISER ROLL

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Watercress, caramelized onions, havarti cheese and grain mustard aioli

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### ROAST BEEF ON HOAGIE ROLL

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Baby arugula, roasted red and yellow jam, bleu cheese spread

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### CHICKEN SALAD WRAP

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Peppered bacon, romaine, smoked cheddar on a spinach wrap

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### ASSORTED DELI SANDWICHES

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Ham & swiss on onion roll, turkey and swiss on kaiser roll,  
veggies with avocado and provolone on whole wheat roll

# BREAK ENHANCEMENTS

## CONSUMPTION

Assorted soda and bottled water, each .....	\$3
Milk, chocolate or plain, half-pints .....	\$4
Pineapple, Tomato, Apple, cranberry juice, V-8 juice individual servings .....	\$4
Red Bull .....	\$5
Smoothie shots .....	\$5
Naked Juice .....	\$6
Fresh-squeezed orange juice, grapefruit juice .....	\$48 per gallon
Lemonade .....	\$32 per gallon
Iced Tea .....	\$32 per gallon
Fresh brewed coffee, regular or decaffeinated, hot tea .....	\$48 per gallon

## PACKAGE BEVERAGES PER PERSON

Coffee (regular or decaffeinated) and tea .....	\$5 per hour
Soft drinks, water, coffee and tea.....	\$7 per hour

## BAKED GOODS - PASTRIES

Assorted bread slices .....	\$24 per dozen
Assorted muffins.....	\$24 per dozen
Assorted Mexican pastries .....	\$26 per dozen
Cinnamon rolls .....	\$26 per dozen
Croissants, scones and danish .....	\$36 per dozen
Sliced bagels and cream cheese .....	\$30 per dozen
Sopapillas with Arizona mesquite honey .....	\$36 per dozen

## BAKED GOODS - COOKIES

Chocolate chip, peanut butter, oatmeal raisin, coffee, walnut, brownies, blondies .....	\$26 per dozen
Mexican wedding .....	\$28 per dozen
White chocolate macadamia nut, macaroons .....	\$30 per dozen

## BREAK ENHANCEMENTS CONT.

### EXTRA GOODIES

*By the dozen.*

Bananas, whole apples, oranges .....	\$18 per dozen
Homemade trail mix bars .....	\$19 per dozen
Yogurt (individual, assorted) .....	\$22 per dozen
Chocolate covered strawberries.....	\$22 per dozen

### DRY SNACKS

*Per pound. Serves approximately 10 people.*

Potato chips, mini pretzels, popcorn, season tortilla chips, seasoned pita chips (choice of 1).....	\$17 per pound
Whole roasted peanuts, mixed nuts (choice of 1) .....	\$24 per pound

### SALSA AND DIPS

*Per quart. Serves approximately 15 people.*

Housemade salsa.....	\$28 per quart
Chili con queso.....	\$28 per quart
Roasted onion dip, ranch, Southwest 7 layer bean dip.....	\$32 per quart
Green chili tomatillo salsa .....	\$34 per quart
Hummus, served with pita chips, celery and carrot sticks .....	\$34 per quart
Housemade salsa fresco.....	\$36 per quart
Housemade guacamole.....	\$36 per quart

### NOVELTIES

*By the dozen.*

Assorted candy bars, Rice Krispy squares (mixed assortment).....	\$27 per dozen
Ice cream bars, ice cream sandwiches (mixed assortment).....	\$30 per dozen
Klondike bars .....	\$36 per dozen
Häagen Dazs bars.....	\$42 per dozen



# SNACK BREAKS

*Breaks limited to 90 minute duration. Priced per person.*

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## DONUT SHOP

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Assorted donut holes, mini cinnamon rolls, mini cream puffs, chocolate dipping sauce, caramel dipping sauce, crème anglais, whipped cream & assorted sugars

**\$12**

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## DEVEILED EGG STATION

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Artichoke & spinach deviled eggs, sundried tomato & feta deviled eggs, benedict deviled eggs, classic deviled eggs and mini twice baked potatoes

**\$13**

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## SMOOTHIE ACTION STATION\*

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Assorted fresh fruits and berries, plain and vanilla yogurt, assorted fresh juices, whole milk, soy milk and protein powder

**\$14**

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## FRESH SQUEEZED FRUIT JUICE SHOOTERS\*

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Assorted freshly squeezed juices, seasonal fruits & berries, mini scones & mini fruit tarts

**\$14**

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## WHOLE FRUIT ACTION STATION\*

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Assorted fruits carved to order, mini fruit tarts, honey yogurt dipping sauce, chocolate ganache and assorted dried fruits

**\$15**

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## ENERGY BREAK

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Chef's blend trail mix, whole fruit (apples, bananas and oranges), protein bars, granola bars, fruit smoothie shots and energy drinks

**\$18**

*\*\$50 attendant fee required for specialty breaks.*

## SNACK BREAKS

*One hour maximum service time for all afternoon breaks.*

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### THE HAND IN THE COOKIE JAR

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Freshly baked chocolate chip, oatmeal raisin, chocolate chile, corn cookies and chocolate chip, cookie dough ice cream, milk (2%)

**\$14 PER PERSON**

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### OLD PUEBLO NACHO BAR

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Tortilla chips, queso cheese, homemade salsas, jalapeños and guacamole, cheese quesadillas, cinnamon churros paired with watermelon punch

**\$14 PER PERSON**

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### THE CHOCOHOLIC

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Chocolate chile cookies, chocolate fondue with strawberries, bananas, pound cake and pretzels, chocolate brownies, white and chocolate milk half pints, chocolate Rice Krispies

**\$16 PER PERSON**

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### BUILD YOUR OWN TRAIL MIX BAR

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Assorted nuts, assorted dried fruits, M&M's, white & dark chocolate chips, yogurt raisins, granola

**\$17 PER PERSON**

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### PICADA DELI

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Sun dried tomato, assorted bruschetta, Kalamata olives, sopressata, prosciutto and assorted cured Italian meats, gorgonzola, parmesan cheese, Italian soda station

**\$18 PER PERSON**

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### HIAPSI SPA RETREAT

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Sliced fresh fruit parfait, mixed nuts, miniature tarragon chicken, shrimp salad, smoked salmon and cucumber tea sandwiches, orange, cucumber & lemon agua frescas, hot tea selection

**\$19 PER PERSON**

# RECEPTION PASSED HORS D'OEUVRES

Minimum order of 50 pieces per selection. Additional order in increments of 25. Priced per piece.

## COLD SELECTIONS

Southwest bruschetta with queso fresca.....	\$3
Southwest tortilla rolls with green chilies and pepper sprouts. ....	\$3
Hummus & Kalamata tapenade on pita chip.....	\$3
Crostini with blue cheese, caramelized onions, dried fig.....	\$3
Tarragon chicken salad in puff pastry cup.....	\$4
Boursin cheese roulades of fresh asparagus and serrano ham .....	\$4
Smoked duck breast with berry chutney .....	\$4
Tarragon chicken salad puff pastry cups .....	\$4
Chilled sunchoke soup with caviar .....	\$4
Marinated grilled and chilled shrimp .....	\$5
Fresh oysters, with cocktail sauce and horseradish .....	\$5
Sliced tenderloin, horseradish crema, rye toast points.....	\$5
Smoked salmon, lemon cream cheese, capers on crouton.....	\$5
Assorted sushi rolls: california, salmon and tuna .....	\$6

## HOT SELECTIONS

Mini quesadillas with avocado crema.....	\$3
Cream cheese wontons with almonds & garlic.....	\$3
Phyllo pouch, caramelized onion, goat cheese and portabello .....	\$3
Brie tartlets with cherry compote .....	\$4
Sausage-spinach stuffed mushrooms with balsamic .....	\$4
Chicken chimichangas with chili chipotle salsa.....	\$4
Baked brie en croute with mint pesto .....	\$4
Bone marrow croquettes, tomato jam .....	\$4
Caramelized onion goat cheese tartlets, Kalamata olives, thyme .....	\$4
Swordfish flautas with bacon and charred tomato salsa .....	\$4
Thai style chicken wings with lemongrass-mango sauce .....	\$4
Skewers of chicken and prosciutto saltimbocca .....	\$4
Grilled shrimp cakes, chipotle mayo .....	\$5
Baja seafood empanadas with cilantro salsa .....	\$5
Scallops wrapped in smoked bacon .....	\$5
Hawaiian coconut fried shrimp with sweet and sour dip .....	\$5
Prosciutto wrapped jumbo shrimp .....	\$6
Lobster flautas with pickled onions and sweet chile sauce .....	\$6



# RECEPTION DISPLAYED HORS D'OEUVRES

*Reception only events require a minimum quantity of pieces per person.  
Our sales team will assist you in determining the adequate number of pieces for your event.*

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## VEGETABLE CRUDITÉS GARDEN

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Celery hearts, baby carrots, radishes, beets asparagus,  
Whipped goat cheese and herb crema, buttered-rye bread crumb

**\$5.50 PER PERSON**

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## SLICED FRUITS AND BERRIES OF THE SEASON

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The Chef's selection of the finest quality sliced fruits, melons  
and berries served with honey yogurt dipping sauce

**\$6 PER PERSON**

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## DOMESTIC CHEESE PLATTER

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Served with condiments and cracker choices

**\$6.50 PER PERSON**

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## IMPORTED CHEESEBOARD

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Served with condiments and cracker choices

**\$8.50 PER PERSON**

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## ANTIPASTO PICADA BAR

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A variety of cured and smoked meats with cherry peppers, grilled vegetables, variety of marinated mushrooms and olives, roasted tomatoes, dried fruit and Manchego cheese wedges

**\$9 PER PERSON**

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## CHILLED SHRIMP AND SNOW CRAB CLAW COCKTAIL

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Spicy horseradish, cocktail sauce, and lemon wedges  
served from a carved ice display tower

**MARKET PRICE**

## CHEF ATTENDED CARVING STATIONS

*All Action Stations require a Chef Attendant fee of \$150 per Chef.  
One Chef required for every 60 guests. Minimum of 50 guests per selection.*

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### HERBED RUBBED ROAST FREE RANGE TURKEY

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Giblet sage gravy, yeast rolls and  
cranberry-orange compote

**\$7 PER PERSON**

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### HONEY CURED SPIRAL HAM

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Honey mustard glaze, herbed mayonnaise  
and grain mustard with silver dollar rolls

**\$7 PER PERSON**

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### CHILI RUBBED PORK LOIN

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Onion au jus and silver dollar rolls

**\$8 PER PERSON**

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### SIDE OF HOT SMOKED SALMON

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Toasted baguette and chive sour cream

**\$8 PER PERSON**

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### SMOKED PORCHETTA

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Pork loin, sausage, pork belly,  
apricot mostarda, yeast roll

**\$9 PER PERSON**

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### OVEN ROASTED NEW YORK SIRLOIN

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Sourdough rolls and red onion marmalade

**\$10 PER PERSON**

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### CHILI CHARRED TUNA LOIN

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Ponzu chili glaze and wonton chips

**\$12 PER PERSON**

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### ROASTED LEG OF LAMB

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Minted jalapeño jus, silver dollar rolls  
and herbed mayonnaise

**\$12 PER PERSON**

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### SALT CRUSTED PRIME RIB OF BEEF

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Onion buns and horseradish cream

**\$12 PER PERSON**

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### MESQUITE SMOKED BUFFALO SIRLOIN

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Jalapeño fry bread and  
blackberry Gaujillo chile sauce

**\$15 PER PERSON**

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### ROAST TENDERLOIN OF BEEF

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Silver dollar rolls and  
green peppercorn bordelaise

**\$15 PER PERSON**

## RECEPTION STATIONS

*All Action Stations require a Chef Attendant fee of \$150 per hour per Chef.  
Priced per person. One Chef required per every 60 guests.*

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### NACHO BAR

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Warm corn tortilla chips, queso fundido, black beans, grilled chicken, ground beef, lettuce, black olives, jalapeños, sour cream and guacamole

**\$18**

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### PASTA STATION

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Tortellini and penne rigatti, marinara, alfredo and basil sun-dried tomato pesto sauces, assorted condiments to include: parmesan cheese, shredded chicken, rock shrimp, grilled peppers, garlic, roasted tomatoes, artichoke hearts, olives & mushrooms and garlic bread sticks

**\$19**

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### QUESADILLA ACTION STATION

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Grilled chicken, chili-charred shrimp and shredded beef, black beans, roasted corn, green chilies, bell peppers & scallions, tortilla chips, salsa fresca, guacamole and sour cream

**\$22**

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### TASTE OF CEVICHE STATION

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Honduran ahi tuna ceviche, Ecuadorian shrimp ceviche, Peruvian scallops, calamari and clam ceviche. Fresh tortilla chips served with lemons and limes

**\$26**

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### ICED & ACTION SEAFOOD STATION

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Pan-seared scallops; steamed mussels with white wine, garlic, herbs and butter. Smoked salmon platter with sliced hard-boiled eggs, red onions and capers. Chilled shrimp with chipotle horseradish cocktail sauce, lemon wedges and mango salsa. Chilled Alaskan snow crab claws

**\$65**



# CHEF ATTENDED DESSERT STATIONS

*All action stations require a Chef/Attendant fee of \$150 per hour per Chef.  
One Chef required per every 60 people. Minimum of 50 guests.*

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## PETIT FOUR ENSEMBLE

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Delicate in-house crafted petit fours of assorted variety

**\$10 PER PERSON**

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## EVERTHING ON A STICK

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Mangonada flambe, cotton candy, chocolate dipped fruits, cake pops, Rice Krispy sticks

**\$12 PER PERSON**

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## DONUT STATION

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Freshly fried donuts, glazed to order with cream cheese frosting or chocolate, cinnamon sugar, sprinkles, chocolate cookies, milk crumbs, berry compote, bacon

**\$14 PER PERSON**

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## CHOCOLATE DECADENCE

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Old fashioned chocolate mousse, raspberry chocolate cake, passion fruit white chocolate cream, ganache meringue, duo chocolate pot de crème, raspberry macaroons, vanilla cream

**\$16 PER PERSON**

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## CHOCOLATE FOUNTAIN

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Pound cake, angel food cake, madeleines, giant marshmallows, assorted cookies, Oreo cookies, whole strawberries, frozen bananas, pretzel sticks, granola bars, apples, Rice Krispy treats, cream puffs, graham crackers, dried fruits, pineapple slices

**\$18 PER PERSON**

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## CASINO DEL SOL DESSERT EXTRAVAGANZA

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A variety of Casino del Sol signature desserts to include: cakes, gateaux riche, assorted fruit tarts, mini pies, chocolate fountain with dipping condiments, mini chocolates, mini French pastries

**\$18 PER PERSON**

*Enhanced with a chocolate showpiece designed by our Executive Pastry Chef.*

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## ICE CREAM STATION

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Vanilla bean, chocolate, strawberry and pistachio ice creams; hot fudge, raspberry, caramel sauce, chocolate chips, chopped nuts, crushed Oreos, fresh fruits, pound cake, M&M's, Reese's pieces, brownie bits, whipped cream, waffle and sugar cones

**\$19 PER PERSON**

*Prepared to order on an iced marble slab.*

# THEMED DINNER BUFFETS

*Priced per person. Minimum of 50 people. All dinner buffets served with regular & decaffeinated coffee and iced tea.*

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## FESTA BUFFET

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Creamy tomato bisque, cobb salad, blue cheese, bacon, tomato, ranch dressing  
Mixed baby greens, tomatoes, carrots, cucumber, balsamic vinaigrette  
Grilled chicken breast, wild mushroom marsala sauce  
Pan roasted salmon filet, roasted shallot – tomato – basil emulsion  
Roasted garlic whipped potatoes  
Creamy spinach, french green beans with garlic and shallots  
Assorted miniature pastries

**\$40**

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## SONORAN DESERT

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Seasoned tortilla chips with charred tomato salsa & guacamole  
Rock shrimp and cucumber ceviche salad  
Green chile & cheese enchiladas, chicken fajitas with mixed peppers & onions  
Grilled flank steak with mole & warm tortillas,  
Grilled vegetable quesadillas, calabacita casserole with queso fresco  
Cilantro rice, tomatoes, green onions, cheddar cheese, black olives and sour cream  
Tia Maria flan with berries, churros, tres leche and mini cheesecake

**\$46**

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## THE RANCHER

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Mixed field greens and fresh vegetables with house dressing  
Red bliss potato salad and old fashioned pasta salad  
Marinated top sirloin of certified angus beef and mesquite barbecued chicken  
Spicy pinto beans, milk and honey corn on the cob  
Jalapeño jack cheese cornbread  
Chocolate dipped pecan tartlets, opera torte, mini cheesecake

**\$50**

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### TASTE OF ITALY

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Antipasto salad

Field greens layered with genoa salami ribbons, fresh mozzarella, olives, roasted tomatoes, sweet peppers and fresh herb vinaigrette

Manicotti baked in a rich marinara sauce

Italian sausage links with peppers and onions

Shrimp alfredo pasta, green beans with crisp pancetta and caramelized shallots

Focaccia, olive oil and pesto. Individual tiramisu tortes

**\$52**

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### RUBBED, PULLED & SMOKED BUFFET

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Ham & macaroni salad

Smoked cheddar jalapeño bacon potato salad

Creamy coleslaw

Bacon & jalapeño biscuit

Memphis style dry rub baby back ribs with spicy barbecue sauce

Carolina chopped pork with mustard vinegar barbecue sauce

Smoked Texas brisket with pilloncillo

Gentleman Jack chocolate pecan pie, peach & blackberry cobbler

**\$54**

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### SOUTHERN COMFORT

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Romaine lettuce with orange poppy seed vinaigrette, ranch dressings

Whiskey barbequed salmon with cucumber relish and citrus butter

Fried chicken with mushroom gravy and Louisiana hot sauce and ranch

Roasted pork loin with braised apples

Potatoes au gratin, rustic braised collard greens and bacon

Brioche bread pudding, lemon tarts, Del Bac chocolate cake

**\$58**



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### SPANISH NIGHTS

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Spinach salad with asparagus, sweet peppers, goat cheese croutons and sherry vinaigrette

Garlic crostinis with olive tapenade and herbed goat cheese

Paella: saffron rice with chicken thigh meat, scallops, shrimp, black mussels, calamari rings

Haricot verts and pimientos

Marinated strip steak with sautéed peppers

Papas bravas with romesco sauce, roasted vegetables

Rustic breads and sweet cream butter

Ibarra chocolate flourless torte, apple pecan torte and goat cheese cheesecake

**\$60**

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### GOING LOCAL

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Merchant's greens salad, AZ pecans, dates, goat cheese, strawberries, citrus-olive oil vinaigrette

Seasonal smooth soup

Braised grass-fed beef stroganoff, Hayden Mills cavatelli

Del Bac whiskey glazed chicken caramelized mushrooms

Hayden Mills creamy polenta

Roasted farm picked vegetable medley

BKW wheat rolls and farmers pesto

Olive oil cake & berry compote, pistachio lemon torte, pecan tart

**\$65**

*All items on this menu are sourced from within 200 miles of Casino Del Sol.*

*Minimum of 75 people.*

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### CASINO DEL SOL GALA

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Chilled shrimp, lemon wedges with spicy cocktail sauce

Snow crab claws with drawn butter and lemon aioli

Oysters on the half shell with champagne truffle mignonette

Sushi hand rolls to include tuna, salmon, spicy scallop, vegetable

Rolls and sea weed salad

Roasted chicken breast, pancetta, figs and port wine sauce

Carved filet mignon with shallot-thyme bordelaise

Seared halibut, roasted fingerling potatoes, peppers & garlic

Haricot verts, caramelized onions and almonds. Midnight torte, poached pear mascarpone tarts, chocolate mousse and almond pot de crème

**\$120**

*Station attendant fee or \$150, one attendant per 60 guests, minimum of 100 guests.*

# CUSTOM DESIGNED DINNER BUFFETS

*Priced per person. All dinner buffets served with regular & decaffeinated coffee and hot tea selection. Appropriate bread or rolls and butter.*

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## BUFFET PLATTERS

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Choice of one

### ANTIPASTO PLATTER

Hearts of palm, grilled portobello mushrooms, heirloom tomatoes, buffalo mozzarella, mixed cured olives, sopressatta, capicola, grilled artichokes, and roasted peppers

### GRILLED VEGETABLES

Asparagus, mushrooms, baby carrots, zucchini, beets, tomatoes, eggplant, arugula pesto, basil oil with balsamic drizzle

### DOMESTIC & IMPORTED CHEESES

5 Chef selected cheeses, garnished with grapes, cornichons, crostini, crackers and pita bread chips

### SEASONAL FRESH FRUIT

Freshly sliced display of Chef's choice seasonal sliced fruits with seasonal berries and yogurt dip

### CAPRESE PLATTER

Sliced red and yellow tomatoes with fresh mozzarella cheese, chiffonade of basil, extra virgin olive oil and balsamic vinegar

### ASSORTED CALIFORNIA CHEESE SPREADS

Brie, goat cheese, sundried tomato spread, bleu cheese, port wine jelly, fig confit, assortment of lavash, pita bread, flat bread and mini baguettes

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## BUFFET SALADS

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Choice of two

### SALAD OF MIXED GREENS

With seasonal accoutrements and housemade dressings

### CAESAR SALAD BAR

With seasonal condiments and homemade Sonoran style and classic dressing

### OVEN ROASTED POTATO

Caramelized onion, haricot verts, pancetta, creamy Dijon and sour cream

### FARFALLE PASTA

Grilled asparagus, red onions, Niçoise olives, spinach, roasted peppers, pine nuts and artichoke dressing

### ROCK SHRIMP GAZPACHO SALAD

Mixed peppers, onions, and spicy tomato vinaigrette

### THREE BEAN

Pinto, black and navy beans with seasonal vegetables, lemon olive oil

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## BUFFET ENTRÉES

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*One entrée selection at \$45 per person. Additional entrées and \$15 per person.*

### **ROASTED VEGETABLE GNOCCHI PASTA**

Seasonal vegetables, lightly fried gnocchi  
pasta, lemon white wine cream sauce

### **HAND SLICED PORK LOIN**

Cumin-coriander rubbed, apricot demi

### **CAVATAPPI CHICKEN ALFREDO**

Creamy parmesan sauce sun-  
dried tomatoes, herbs

### **FRENCHED CHICKEN BREAST**

Reduced lemon-chicken stock

### **SPINACH FILLED CHICKEN BREAST**

Herbed chicken veloute

### **PENNE RIGATTI SHRIMP PEST PASTA**

Asparagus, spinach, tomatoes,  
light cream sauce

### **GRILLED SALMON**

Arizona citrus-honey glaze

### **TURKEY TENDERLOIN MEDALLIONS**

Herb and sun-dried tomato sauce,  
roasted garlic

### **CRISPY PORK SCHNITZEL**

Caper and lemon butter sauce

### **GRILLED STRIP LOIN OF BEEF**

Red Wine Demi Glace,  
caramelized mushrooms

### **SEARED SEA BASS**

Chardonnay, fennel, grain  
mustard tomato relish

### **HAND SLICED HERB CRUSTED RIB EYE**

Rosemary au jus, creamy horseradish  
*\$8 additional per person*



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## BUFFET SIDES

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*Choice of two buffet sides. Additional selection for \$15 per person.*

Yukon whipped potatoes	Seasonal vegetables
Creamy mushroom, asparagus & parmesan risotto	Glazed oblique cut carrots & broccoli rabe
Wild rice pilaf with pine nuts & cranberries	Overnight braised greens, bacon, onions, vinegar stock
Roasted split baby red potatoes	Rustic mashed red potatoes, olive oil, lemon zest
Chorizo & roasted apple stuffing	Creamy polenta, butter & parmesan cheese
Orzo with onions, celery & peppers	Potato wedges, herbs, truffle salt, aioli sauce

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## BUFFET DESSERTS

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*Choice of two buffet desserts. Additional selection for \$15 per person.*

Pistachio cake	Tiramisu
Fresh fruit tart	Del Sol cheesecake
Dutch apple tart	Chocolate decadence cake
Arizona pecan tart	Arizona olive oil cake
Lemon meringue	Mexican chocolate mousse cake

## THREE-COURSE COMPLETE PLATED DINNERS

*Priced per person. All dinners served with regular & decaffeinated coffee and iced tea, assorted rolls and butter. All three course dinners include choice of soup or salad, entrée, and dessert. Appetizers available for enhanced 4 course menus for additional charges.*

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### HOT SOUPS

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Sunchoke and lobster bisque  
Roasted tomato basil soup  
Wild mushroom bisque with fresh truffle  
Cream of butternut squash with pumpkin seed oil and crème fraîche

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### COLD SOUPS

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Tomato gazpacho with avocado foam and basil olive oil  
Chilled Tuscany melon and mint soup  
Chilled potato vichyssoise soup with lemon zest thyme oil

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### SALAD

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Baby field greens, candied orange confit, cajun walnuts, fig-balsamic vinaigrette  
Butter leaf lettuce, roasted tomato, crumbled feta, oregano-basil dressing  
Baby arugula, spinach, enoki mushrooms, lavender-honey vinaigrette  
Romaine lettuce, herb focaccia crouton, shaved parmesan, caesar dressing  
Arizona tomatoes 3 ways, burrata cheese, Arizona olive oil, frisee

## APPETIZERS FOR ENHANCED MENUS

*Priced per person. Upgrade your dinner with an appetizer offering.*

### COLD APPETIZERS

Antipasto plate of portobello mushrooms, asparagus and goat cheese .....	\$6
Arizona goat cheese pastry, sweet bacon + onion jam .....	\$7
Ahi tuna tartare, cucumber noodles, soy-ginger sauce .....	\$8
Smoked salmon, potato onion cake, lemon chives, crème fraiche .....	\$8
House mesquite smoked salmon, masa-nopales corn cake .....	\$8
Seafood cocktail of crab, shrimp and scallops .....	\$10

### HOT APPETIZERS

Mushroom risotto, artichoke, shaved pecorino Romano, truffle oil .....	\$6
Warm Arizona goat cheese, onion and tomato tart, baby organic greens, balsamic syrup .....	\$6
Arizona polenta, ragu of oxtail, parmesan cheese .....	\$7
Tortellini basil pesto, smoked salmon, chardonnay sauce .....	\$8
Crispy duck spring roll, Napa cabbage, shiitake mushroom confit, ponzu sauce .....	\$9
Braised beef short rib ravioli, Arizona mushrooms, braising jus reduction, fennel pollen .....	\$9
Crispy crab cake, charred organic corn-mushroom relish, chipotle aioli .....	\$10



## ENTRÉES

*Price per person. Choice of two entrées (highest price prevails).*

### ROASTED CORN RISOTTO

Mushroom medley, sun dried tomato, asparagus, truffle emulsion, shaved parmigiano-reggiano

**\$36**

### GRILLED PORTOBELLO NAPOLEON

Zucchini, yellow squash, goat cheese, roasted peppers, burgundy glazed onions, herbed Arizona polenta

**\$38**

### PAN SEARED AIRLINE CHICKEN BREAST

Roasted baby carrots & squash, mashed cauliflower puree, herbed chicken demi

**\$42**

### GRILLED CHICKEN BREAST

Caramelized onion & asparagus risotto, vegetable medley, roasted tomato mustard jus

**\$42**

### PROSCIUTTO & GRUYERE STUFFED CHICKEN

Roasted brussel sprouts, chef's seasonal starch, mornay sauce

**\$48**

### GRILLED BERKSHIRE PORK CHOP

Spinach, country smashed reds, pancetta-apricot mostarda, applejack-demi

**\$48**

### BRAISED SHORT RIB

Creamy Arizona polenta, braised greens, chipotle braising jus

**\$50**

### GRILLED PACIFIC SALMON

Artichoke-squash casserole, tomato chutney, caper butter sauce

**\$50**

### GRILLED BEEF TENDERLOIN

Chef's seasonal vegetables, horseradish whipped potatoes, wild mushroom ragout, mustard-cognac sauce

**\$52**

### PAN SEARED SEA BASS

Parmesan risotto, roasted carrots, asparagus, roasted fennel lemon-leek emulsion

**\$56**

### GRILLED SWORDFISH MEDALLION

Saffron risotto, caper and tomato relish, chorizo-roasted pepper broth

**\$58**

### GRILLED RIB EYE STEAK

Mushroom cream sauce, goat cheese gratin potatoes, baby vegetables, shallot demi glace

**\$60**

### GRILLED FREE RANGE VEAL CHOP

Creamy parmesan polenta, green beans, porcini mushroom-barolo sauce

**\$65**

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## ENTRÉE PAIRINGS

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### **DUO OF LAMB**

Lamb Chop and Wellington of Leg, truffled polenta

Chef's baby vegetables, rosemary garlic jus

**\$62**

### **GRILLED SHRIMP AND SEARED CHICKEN BREAST**

Green chile polenta cakes, grilled asparagus and carrots

Smoked tomato butter sauce

**\$65**

### **ROASTED CHICKEN BREAST AND SEARED DIVER SCALLOPS**

Rosemary roasted fingerling potatoes, burgundy red onion compote

Chef's choice vegetables

Chimichurri and a 6 hour roasted tomato

**\$68**

### **GRILLED FILET OF BEEF AND BASIL PESTO CRUSTED SEABASS**

Roasted shallot whipped potatoes

Chef's choice vegetables, thyme-garlic demi-glace

**\$70**

### **6 OZ. AUSTRALIAN LOBSTER TAIL AND GRILLED FILET MIGNON OF BEEF**

Golden butter & potato puree, caramelized cipollini onions

Truffle clarified butter, asparagus, red peppers

Charred tomato demi-glace

**\$85**

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## DESSERTS

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### PISTACHIO CAKE

Lemon Curd-Torte, Raspberry Sauce

### CHEF'S CHOICE DUO OF MINI DESSERTS

Duo of pastry chef's seasonal creations

### MESQUITE HEIRLOOM CARROT CAKE

Cinnamon spiced with cream cheese frosting

### ARIZONA PECAN TART

Traditional pecan filling and Del Bac whiskey anglaise

### LEMON PISTACHIO TORTE

Short dough crust, lemon cream, blackberry sauce and fresh berries

### CHOCOLATE DECADENCE

Rich chocolate flourless cake

### DEL SOL CHEESECAKE

Choice of flavors: classic, dulce de leche, raspberry, Arizona honey-goat cheese

### ANCHO CHILE CHOCOLATE FLOURLESS TORTE

Rich chocolate flourless cake, seasonal berries and mocha anglaise

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## VEGAN + GLUTEN FREE DESSERTS

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### AVOCADO CHOCOLATE MOUSSE

Berry compote, chocolate garnish

### SILKEN TOFU CHEESECAKE

Vanilla bean, almond crust

### COCONUT-ALMOND RICE PUDDING

Fresh berries



## CUSTOM DESIGNED WINE DINNERS

*Our Chefs and Sommelier will custom design a menu that will excite your attendee's inner culinary passion with suggested recommendations on appropriate wine pairings for your dinner. Priced per person*

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**AMERICAN WINE DINNER**

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**FRENCH WINE DINNER**

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**AUSTRALIAN WINE DINNER**

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**SPANISH WINE DINNER**

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*Please contact your Event Manager for available options and pairing suggestions. As these are custom designed events, pricing is dependent on market conditions, menu design and wine pairings*

## HOSTED BAR OPTIONS

*5 hour maximum of bar service.*

### CLASSIC BAR \$6

Beer .....	\$4.50
Bud Light, Michelob Ultra, Corona, Dos XX Equis	
Wine .....	\$7
Liquor .....	\$6
Absolute, Bombay Sapphire, Bacardi, Milagro, Jim Beam, Segrans, Johnny Walker Black	
Soda, Juice, Water .....	\$2.50

### PREMIER BAR \$8

Beer .....	\$4.50
Bud Light, Michelob Ultra, Corona, Dos XX Equis	
Wine .....	\$7
Liquor .....	\$8
Grey Goose, Beefeater, Cruzan, Don Julio, Makers Mark, Jack Daniels, Buchanan's	
Soda, Juice, Water .....	\$2.50
Cordials by request .....	\$8.50

## HOSTED BAR PACKAGES

*Priced per person.*

### CLASSIC

1 Hour .....	\$18
2 Hour .....	\$28
3 Hour .....	\$36
4 Hour .....	\$40
5 Hour .....	\$45

### PREMIER

1 Hour .....	\$20
2 Hour .....	\$30
3 Hour .....	\$38
4 Hour .....	\$42
5 Hour .....	\$47

*All host bar prices are subject to 20% service charge and 5% tax.*

## CASH BAR OPTIONS

*5 hour maximum of bar service.*

### CLASSIC BAR

Beer .....	\$5
Bud Light, Michelob Ultra, Corona, Dos XX Equis	
Wine .....	\$8
Liquor .....	\$7
Absolute, Bombay Sapphire, Bacardi, Milagro, Jim Beam, Segrans, Johnny Walker Black	
Soda, Juice, Water .....	\$3

### PREMIER BAR

Beer .....	\$5
Bud Light, Michelob Ultra, Corona, Dos XX Equis	
Wine .....	\$8
Liquor .....	\$9
Grey Goose, Beefeater, Cruzan, Don Julio, Makers Mark, Jack Daniels, Buchanan's	
Soda, Juice, Water .....	\$3
Cordials by request .....	\$9

*All cash bar prices are inclusive of service charge and taxes.*



Casino Del Sol is focused on helping you and your attendees have a successful and memorable event. Regardless of the size or scale of your function, Casino Del Sol provides over 65,000 square feet of meeting, banquet and exhibit space, and a versatile menu with delectable options designed to fit your every need. We thank you for choosing Casino Del Sol. We look forward to working with you to ensure that your event is a memorable one.

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## EVENT POLICY & INFORMATION

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The following pages outline our selection of menus carefully designed by our culinary team. Our team of conference and catering professionals will be happy to customize and tailor specialty menus upon request, to accommodate dietary restrictions or needs.

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## FOOD AND BEVERAGE SERVICES

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Casino Del Sol is the only authorized licensee to sell and serve food, liquor, beer and wine on the premises. Therefore, all food and beverage must be supplied by Casino Del Sol. This includes hospitality suites and food amenity deliveries. Commercial cake and cake cutting fees may apply.

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## SERVICES CHARGES

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Casino Del Sol will add a 20% service charge and a 5% sales tax on food and beverage in addition to the prices stated in this guide. Pricing is not subject to any local or state sales taxes. When Casino Del Sol caters events external of the conference center there will be an additional off site charge per person included in your final menu price.

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## MENU SELECTION & SETUP GUIDELINES

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To ensure that every detail is handled in a timely manner, Casino Del Sol requests that the menu selections and specific details be finalized four (4) weeks prior to the function. In the event the menu selections are not received four (4) weeks prior to the function, we will be happy to select appropriate menus to fit your needs. You will receive a copy of the Banquet Event Orders (BEO's) to which additions or deletions can be made. When the BEO's are finalized, please sign and return ten (10) working days prior to the first scheduled event. The signed Banquet Event Order will serve as the food and beverage contract. Casino Del Sol reserves the right to make the final decision regarding outdoor functions. The decision to move a function indoors will be made no less than four (4) hours prior to the event based on prevailing weather conditions and the local forecast. Should the event include décor provided by Casino Del Sol Event Management, your Event Manager will

advise you of the cut-off time for a weather call. In the event the function is moved inside after the four (4) hour cut-off, labor charges will apply. Set changes made within twenty-four (24) hours of the event will incur additional labor charges. All conference space is a smoke free environment. A \$250 fee will be assessed to deodorize any space utilized for smoking. Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of food-borne illness.

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## GUARANTEE

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We need your assistance in making all of your events a success. Casino Del Sol requests that clients notify the Conference and Catering Department with the exact number of guests attending the function 5 business days prior to the function (not counting weekends). 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. All guarantees must reflect the total number of guests for any item price per person. We prepare 5% over the final guarantee. Counts that change within 24 hours of the event that exceed the 5% allowance would be subject to an additional service charge of: Breakfast \$3, Lunch \$4 and Dinner \$5. Prices listed are per person and do not include prevailing tax and service.

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## EVENT MANAGEMENT

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Our Event Management Department will be happy to assist you with any entertainment and decor needs in order to create just the right atmosphere for all of your events. Any wall mounted displays must have prior approval of Casino Del Sol banquet manager.

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## AUDIO VISUAL EQUIPMENT

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Casino Del Sol provides for or can engage a fully equipped audio-visual company which can handle any range of audio-visual requirements. Additional electrical power is also available for most function rooms. Please contact your Event Manager directly for rates and information.



**CASINODELSOL.COM** /// 855.SOL.STAY

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CASINO DEL SOL /// AVA AMPHITHEATER  
SEWAILO GOLF COURSE