



Hilton

NORTH SCOTTSDALE AT CAVASSON

BANQUETS MENU



CONTACT DETAILS



(480) 648-1500



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Hilton North Scottsdale at Cavasson
7965 E Cavasson Blvd, Scottsdale, AZ 85255

BREAKFAST



PLATED

*Includes freshly squeezed orange juice,
freshly brewed coffee, decaf
coffee and assorted teas*

The Scramble

*Scrambled Eggs,
Applewood Smoked Bacon
Oven Roasted Tomato,
Green Chile Hashbrowns
Baked assorted pastries,
butter & preserves
\$39 ++ per person*

The Benedict

*Traditional Eggs Benedict
Grilled Asparagus, Lemon
Oven Roasted Tomato,
Green Chile Hashbrowns
Baked assorted pastries,
butter & preserves
\$41 ++ per person*

BREAKFAST



BUFFET

Includes freshly brewed coffee, decaf coffee and assorted teas

CONTINENTAL

Assorted Juices
Orange, Cranberry, Apple, Grapefruit
Seasonal Fruits & Berries
Assorted Yogurt & Granola,
Local Honey, Blueberries
Baked Assorted Pastries,
butter & preserves
Steel Cut Oatmeal Bar,
Almonds, Local Honey, Dried Fruits,
Brown Sugar, Milk
\$37 ++ per person

CAVASSON CONTINENTAL

Assorted Juices
Orange, Cranberry, Apple, Grapefruit
Seasonal Fruits & Berries
Assorted Yogurt & Granola, Local Honey, Blueberries
Baked Assorted Pastries, butter & preserves
Assorted Bagels, Cream Cheese, Light Cream Cheese
Steel Cut Oatmeal Bar, Almonds, Local Honey,
Dried Fruits, Brown Sugar, Milk

***Breakfast Sandwich Select (1) ***

Bacon, Egg & Cheddar Croissant
Sausage, Egg & Cheddar on a Toasted Bagel
Smoked ham, Egg & Cheddar on an English Muffin
Breakfast Burrito, eggs, chorizo, potato, pepper jack cheese, tortilla

\$42 ++ per person

BREAKFAST

BUFFET

Includes freshly brewed coffee, decaf coffee and assorted teas

ECHO CANYON

Assorted Juices

Orange, Cranberry, Apple, Grapefruit

Seasonal Fruits & Berries

Assorted Yogurt & Granola,

Local Honey, Blueberries

Smoked Salmon Display,

Sliced Tomato, Diced Onion, Sliced

Cucumber, Capers, Cream Cheese

Assorted Muffins & Butter, Preserves

Spinach & Tomato Egg White Frittata

Applewood Smoked Bacon

Chicken Apple Sausage

\$52++ per person

CAMELBACK

Assorted Juices

Orange, Cranberry, Apple, Grapefruit

Seasonal Fruits & Berries

Assorted Yogurt & Granola,

Local Honey, Blueberries

Baked Assorted Pastries,

butter & preserves

Scrambled Eggs

Applewood Smoked Bacon,

Country Sausage Patties

Breakfast Hashbrowns,

Achiote Onions & Peppers, Cilantro

\$44++ per person



BREAKFAST



BUFFET

Includes freshly brewed coffee, decaf coffee and assorted teas

ASTER

Assorted Juices
Orange, Cranberry, Apple, Grapefruit
Seasonal Fruits & Berries
Assorted Yogurt & Granola,
Local Honey, Blueberries
Baked Assorted Pastries,
butter & preserves
Thick Cut French Toast,
Maple Syrup, Berries
Scrambled Eggs
Applewood Smoked Bacon,
Country Sausage Patties
Individual Frittata, Spinach, Tomato,
Pepper Jack Cheese, Chives
Green Chile Potato Hash
\$48++ per person

JOHONA

Assorted Juices
Orange, Cranberry, Apple, Grapefruit
Baked Assorted Pastries, butter & preserves
Assorted Berries, Melons & Fruits
Assorted Cold Cereals, Skim, 2% and Whole Milk
Steel Cut Oatmeal Bar, Almonds, Local Honey,
Dried Fruits, Brown Sugar, Milk
Applewood Smoked Bacon, Chicken Apple Sausage
Green Chile Potato Hash
Omelet Station
Whole Eggs & Egg Whites
Ham, Bacon, Chicken Apple Sausage
Cheddar, Swiss, Pepper Jack
Onions, Spinach, Jalapeno, Tomato, Mushrooms
\$54++ per person

BREAKFAST



ON THE GO...

Breakfast To Go

Individual Juice, Orange,
Cranberry, Apple, Grapefruit
Trail Mix Bar
Banana
Individual Yogurt
Chef's Selection of Muffin
Freshly Brewed Coffee and Selection of
Teas with To-Go Cups
\$20++ Per Person

Enhancements

Bacon, Egg & Cheddar on a Croissant
Sausage, Egg & Cheddar on a Toasted Bagel
Smoked ham, Egg & Cheddar on an English Muffin
Breakfast Burrito, eggs, chorizo, potato, pepper jack cheese, tortilla
\$8++ Each

BREAKFAST ACTION STATIONS

****Chef Attendant Required for Action Stations****

WAFFLE OR BUTTERMILK PANCAKES

Maple Syrup, Vanilla Bean Whipped Cream,
Agave Almonds, Strawberries

\$13 ++ per person

BRIOCHE FRENCH TOAST

Maple Syrup, Vanilla Bean Whipped Cream,
Agave Almonds, Strawberries

\$13 ++ per person

CHILAQUILES

Chile Spiced Corn Tortilla
Salsa Roja, Chorizo, Cotija Cheese
Fried Eggs, Crema, Cilantro

\$15 ++ per person

BREAKFAST



AVOCADO TOAST

*Grilled Sourdough Bread,
Whole Honey Wheat
Avocado, Pepitas, Cherry Tomato,
Fennel, Poached Eggs,
Smoked Salmon, Chives, Poblano Chile*
\$16++ per person

OMELET STATION

*Whole Eggs & Egg Whites
Ham, Bacon, Chicken Apple Sausage
Cheddar, Swiss, Pepper Jack
Onions, Spinach, Jalapeno,
Tomato, Mushrooms*
\$17 ++ per person

SMOOTHIE BAR

Choice of Two:
Blueberry, Mint, Pineapple, Lemon
Cucumber, Spinach, Green Apple
Orange, Banana, Strawberry
Kale, Avocado, Agave
\$22++ per person

A LA CARTE

BREAKFAST SANDWICH

Bacon, Egg & Cheddar Croissant
Sausage, Egg & Cheddar on a Toasted Bagel
Smoked ham, Egg & Cheddar on an English Muffin **\$9++ each**

BREAKFAST BURRITOS, eggs, chorizo, potato, pepper jack cheese, tortilla, **\$10++ each**

WHOLE FRUIT, \$5 ++each

ASSORTED PASTRIES, mini croissants, Danish & muffins, **\$55++ per dozen**

BAGELS & CREAM CHEESE, \$8++ each

ASSORTED SCONES,

lemon blueberry, cranberry orange, almond apricot, **\$55++ per dozen**

SEASONAL FRUIT & BERRIES, \$75 ++ (serves 12-15)

HARD BOILED EGGS, \$4++ each

DRY CEREAL, skim, 2%, whole milk, \$5 ++per person

ASSORTED YOGURT, \$5 ++each

LUNCH



PLATED

*Entrée prices for lunch are based on
three-course menu
and includes Iced Teas*

Soup or Salad

Please select one (1) of the following:

Chicken Tortilla Soup, Cotija

Heirloom Tomato Bisque

Caesar Salad,
Crouton, Tomato,
Parmesan Dressing

Baby Wedge Salad,
Tomato, Scallion, Smoked Bacon,
Chipotle Lime Buttermilk Dressing

Artisan Greens, Radish,
Tomato, Cucumber,
Aged Balsamic Vinaigrette

LUNCH

Entrée prices for lunch are based on three course menu and includes Iced Teas



Entrée

Please select one (1) of the following:

Pollo Rostizado

Mashed Potato, Corn Salsa,
Guajillo Sauce

\$38per person**

Blackened Salmon

Roasted Root Vegetables,
Pineapple Salsa

\$40 **per person

Southwest Cobb Salad

*Marinated Grilled Chicken, Avocado, Smoked
Bacon, Egg, Cotija, Tomato,
Chipotle Ranch Dressing*

\$42 **per person

Sonoran Spiced Hanger Steak

Green Chile Marble Potato, Chayote, Grilled Corn,
Roasted Poblano Mole

\$42 **per person

Pan Seared Salmon

*Achiote Vinaigrette, Spinach & Arugula,
Pepitas, Pickled Onions*

\$44 **per person

Dessert

Please select one (1) of the following desserts:

Crème Brûlée

Apple Cobb Tart

Lemon Meringue Tart

Churros served with Chocolate Sauce

Chocolate Espresso Tart

New York Style Cheesecake

LUNCH

PLATED PROTEIN BOWLS

*Prices based on (1) bowl selection and dessert
includes Iced Teas*

Please select one (1) of the following bowls:

Piri Piri Tofu Bowl

Spinach, Quinoa, Crispy Chickpeas,
Avocado, Chayote
\$31+ per person

Chile Lime Chicken Breast Bowl

Ancient Grain, Corn, Black Beans,
Avocado, Grilled Carrots,
Spinach, Salsa Verde
\$35 ** per person

Smoked Hanger Steak Bowl

Roasted Chayote & Winter Squash,
Watercress, Quinoa,
Pomegranate, Chimichurri, Feta
\$42+ per person

**Please select one (1) of
the following desserts:**

Crème Brulee

Apple Cobb Tart

Lemon Meringue Tart

Chocolate Espresso Tart



LUNCH



BUFFETS

Includes coffee & assorted teas

Neighborhood Deli **\$48** per person**

Chicken Noodle Soup
Artisan Greens, Onions, Tomato, Cucumber,
Ranch & Balsamic Vinaigrette
Deviled Egg Salad, Smoked Paprika
Smoked Peppered Turkey, Roast Beef,
Honey Glazed Ham
Aged Cheddar, Swiss, Pepper Jack
Kaiser Roll, Ciabatta, Croissant, Whole Wheat
Sliced Tomato, Red Onion, Lettuce, Pickles,
Cucumber, Hummus, Mushrooms
Mustard, Mayo, Horseradish
Kettle Chips
Assorted Cookies, Brownies & Lemon Bars

Cantina **\$52** per person**

Chicken Tortilla Soup, Lime, Cotija
Southwest Caesar Salad,
Chipotle Dressing, Croutons
Spiced Black Bean Salad, Corn, Green Chile,
Tomato, Cilantro, Honey Lime Vinaigrette
Jicama Slaw, Cabbage,
Pineapple, Mango Dressing
Adobo Skirt Steak, Grilled Onions
Pork Carnitas, Sea Salt, Lime
Corn & Flour Tortillas
Pico de Gallo, Salsa Verde, Salsa Roja
Cilantro Corn Rice
Corn Tortilla Chips
Chocolate Tart & Churros with Chocolate Sauce

LUNCH



BUFFETS

Includes coffee & assorted teas

Burger Bar

\$52 ** per person

Vegetarian Chili, Cheddar Cheese,
Onions, Hot Sauce

Red Potato Salad, Scallion, Bacon,
Celery, Egg, Mayo

Coleslaw, Red Onion, Carrot,
Cilantro, Lime Dressing

Grilled Angus Beef Burgers, Turkey Burgers,
Vegetarian Burgers

Brioche Buns

Roasted Mushrooms, Smoked Bacon,
Caramelized Onions

Aged Cheddar, Swiss, Pepper Jack Cheese
Lettuce, Tomato, Red Onion, Pickles Ketchup,

Mayo, Mustard, BBQ Sauce

Kettle Chips

Chocolate Chip Cookies, S'Mores Bar

Build Your Own Buffet

\$52 per person**

Please select two (2) of the following:

Heirloom Tomato Bisque

Chicken & Wild Rice Soup

Artisan Greens, Onions, Tomato, Cucumber,

Buttermilk Ranch & Balsamic Vinaigrette

Red Potato Salad, Scallion,

Bacon, Celery, Egg, Mayo

Caesar Salad, Crouton,

Tomato, Parmesan Dressing

Iceberg Wedge Salad, Bacon, Red Onion, Egg,

Tomato, Buttermilk Ranch Dressing

LUNCH

BUFFETS

Includes coffee & assorted teas

Build Your Own Buffet continued

Please select two (2) of the following:

Pollo Rostizado

Adobo Skirt Steak, Grilled Onions

Pan Seared Salmon, Achiote Vinaigrette

Grilled Angus Beef Tri Tip

Pacific White Fish Chimichurri

Grilled Piri Piri Tofu

Please select two (2) of the following:

Mashed Potato

Brussels Sprouts, Bacon, Chipotle

Green Chile Marble Potato

Southwest Wild Rice Pilaf

Grilled Asparagus, Lemon

Roasted Root Vegetables

Broccolini, Jalapeno, Red Chile

Please select two (2) of the following:

Crème Brûlée

Apple Cobb Tart

Lemon Meringue Tart

Chocolate Espresso Tart



LUNCH

BUFFETS

Includes coffee & assorted teas

Southern Meat & Three ***\$56++ per person***

Buttermilk Biscuits, Local Honey, Butter, Preserves
Hearts of Romaine Salad, Onions, tomato,
Cucumber, Ranch & Balsamic Vinaigrette

Meats

Please select one (2) of the following:

Grilled Tri Tip

Smoked Pork Shoulder

Texas Style BBQ Brisket

Fried Chicken

Sides

Please select three (3) of the following:

Mac n Cheese

Southern Cheesy Grits

Mashed Potato

Brussels Sprouts

Green Bean Casserole

BBQ Baked Beans

Potato Salad

Coleslaw

Pecan Bar

Raspberry Crumble Bar



BEVERAGES

Freshly Brewed Coffee, Regular & Decaf

\$100++per gallon

Assorted Gourmet Tea

\$85 ++ per gallon

Freshly Brewed Unsweetened Iced Tea

\$85 ++ per gallon

Lemonade

\$75 ++ per gallon

Blueberry Lemonade

\$80⁺⁺ per gallon

Apple or Cranberry Juice

\$75++ per gallon

Iced Coffee, Mocha & Vanilla

\$8 ++ each

Coca-Cola Products:

Sprite, Coke, Diet Coke, Coke Zero

\$6 ++each

Bottled Water

\$5 ++each

S. Pellegrino Bottled Water

\$7 ++each

Coconut Water

\$8 ++each

Vitamin Water

\$6 ++each

Powerade/Gatorade

\$6 ++each

Infused Water, Cucumber, Berry, Ginger, Mint

\$55 ++per gallon

Red Bull,

\$8 ++each

BEVERAGES & BREAKS



BREAKS

MORNING & AFTERNOON BREAKS

Acai Bowl *Attendant Required*****

Bananas, Toasted Coconut, Blackberries,
Toasted Macadamia Nuts, Tropical Fruits
\$17++ per person

SONORAN TRAIL

Gourmet Nuts & Seeds, Dried Fruits,
Chocolate Covered Almonds & Raisins
\$20 ++ per person

BAVARIAN PRETZELS

Warm Pretzel Bites, Beer Cheese
Sauce, Hot Mustard, Horseradish Cream
\$20 ++ per person

DEILIGHTS & DONUTS

Assorted Donuts
Frappuccino's & Iced Mochas
\$22 ++per person

CHIPS, GUAC & SALSA

Corn Tortilla Chips
Salsa Roja, Salsa Verde, Pico De Gallo,
Guacamole
\$22 ++per person

BLUERIDGE

Blueberry Lemonade
Blueberry Scones and Muffins
Blueberry Danish with Sweet
Cream Butter, Blueberry Mascarpone Cheese
\$24 ++ per person

BEVERAGES & BREAKS



BREAKS

MORNING & AFTERNOON BREAKS

BALL PARK

Mini Hot Dogs, Soft Pretzels, Caramel Popcorn, Flavored Roasted Peanuts, Bazooka Gum

\$24 ++ per person

A LA CARTE BREAKS

Warm Jumbo Pretzel, Hot Mustard

\$65++ per dozen

Assorted Cookies

Chocolate Chip, White Chocolate Macadamia, Peanut Butter, Oatmeal Raisin

\$65++ per dozen

Fudge Walnut Brownies

\$65 ++per dozen

Trail Mix

\$6 ++each

Individual bags of Popcorn, Chips and Pretzels

\$5++ each

Chocolate Protein Truffles

\$77 ++per dozen

Lemon Blondies

\$65 ++per dozen

Assorted Candy Bars

\$5 ++each

Betty's Paletas

Papaya, Pica Fresca, Pina con Chile, Chocomendra, Vanilla, Arroz Con Leche

\$54++ per dozen

Gourmet Mixed Nuts

\$65 ++per pound (2 Pound increments)

BEVERAGES & BREAKS



Hors D' Oeuvres

Minimum of Three Stations Required When Not Ordered in Conjunction with Dinner. All Stations Must be Guaranteed for the Full Attendance. Chef Fee where applicable

Cold Canapes

Minimum of 25 Pieces per Selection

All listed Canapes may either be Tray Passed or Displayed

\$6 ++per piece

Southwest Tenderloin on a Blue Corn Blini

Chicken Chipotle Wonton Cone

Ahi Stack

Chicken Tortilla Pinwheel

Salami Coronet on Brioche

Espresso Seared Beef on a Garlic Crostini

Spicy Shrimp on Coconut Cornbread

Unagi Roll

Hot Canapes

Minimum of 25 Pieces per Selection

All listed Canapes may either be Tray Passed or Displayed

\$7 ++per piece

Smoked Chicken Burrito

Chicken Cordon Blue in a Puff Pastry

Green Chile Mac & Cheese Lollipop

Beef Wellington in Puff Pastry

Lobster Arancini

Short Rib & Roquefort Hand Pie

Maryland Style Crab Cake

Shrimp Casino

Bacon Wrapped Scallop

RECEPTION



Hors D' Oeuvres

Minimum of Three Stations Required When Not Ordered in Conjunction with Dinner. All Stations Must be Guaranteed for the Full Attendance. Chef Fee where applicable

Vegetarian/Vegan

Minimum of 25 Pieces per Selection
All listed Canapes may either be Tray Passed or Displayed
\$7 ++per piece

Asparagus & Shiitake Mushroom in Puff Pastry (Vegan)
Black Bean Spring Roll
Samosa – Potato & Pea (Vegan)
Vegetable Wonton Cone
Prickly Pear Goat Cheese with Apple Chutney
Brie Stuffed Strawberry

RECEPTION



Displays

Mezza Platter

Roasted Red Pepper Hummus,
Caponata, Artichoke Cream, Wood Fired
Bread, Seasonal Wood Oven
Roasted Vegetables, Balsamic Glaze, Manchego Cheese
\$18++ Per Person

Cheese Display

Selection of Domestic and Imported Cheeses,
Dried Fruit, Nuts, Grapes, Local Honey, Lavosh, Assorted Crackers
\$20++ Per Person

RECEPTION

Displays

Taste of the Southwest

Display of Tortilla Chips,
House made Salsa and Guacamole
Queso Fundido with Chorizo,
Salsa Roja, Corn Tortillas.

\$20 ++Per Person

Vegetable Crudité

Carrots, Cauliflower, Broccoli,
Tomato, Bell Pepper, Celery, Cucumber,
Hummus, Ranch Dip

\$22 ++ per person

Charcuterie Board

Artisan Cured Meats & Salami,
Whole Grain Mustard, Pickled Vegetables
Olives, Lavosh, Assorted Crackers

\$25 ++Per Person

Anti-Pasta Platter

Italian Cured Meats and Assorted Cheeses,
Marinated Artichokes, Tomato, Olives,
Pickled Peppers Crostini

\$26++ per person



RECEPTION

Displays

Mac n Cheese

Wild Mushroom, Truffle & Gruyere Cheese
BBQ Chicken, Pepper Jack, Cilantro, Sweet Onion
Green Chili, Grilled Corn, Aged Cheddar

\$29++ per person

Chilled Seafood Display

Chilled Shrimp, Snow Crab Claws, Oysters
Cocktail Sauce, Lemon, Horseradish, Crackers

\$39++ per person



**Pre-function Foyer in the Event Center
Hilton North Scottsdale at Cavasson**

ACTION STATIONS

Chef Attendant Required for Action Stations

Chef Fee Required

Pasta Station

Orzo, Rigatoni, Orecchiette
Pomodoro, Basil Cream, Alfredo,
Marinara, Mushroom Asiago
Parmesan, Olives, Basil, Pine
Nuts, Red Chile Flakes
Focaccia

\$26 ++per person

Navajo Fry Bread,

Traditional Navajo Fry Bread, Spiced
Ground Beef, Green Chili Pork, Guajillo Braised
Chicken Shredded Lettuce, Tomato, Cilantro,
Crema, Salsa Verde, Guacamole, Lime

\$28 ++ per person

Stir Fry

Egg Noodles, Jasmine Rice
Pick (2) Proteins
Shrimp, Ginger Soy Beef, Chicken, Tofu
Scallion, Lemongrass Broth, Red Curry Cream,
Bok Choy, Bean Sprouts, Carrots, Broccoli,
Snow Peas, Baby Corn, Bamboo
Shoots, Napa Cabbage

\$30++ per person

STATIONS



CARVING STATIONS

Chef Attendant Required for Action Stations

Chef Fee Required

Maple Brined Turkey Breast

Cranberry Orange Jam, Buttermilk Biscuits

\$350++ per 20 guests

Whole Roasted Beef Tenderloin

Horseradish Cream, Chimichurri, Mustards,
Dinner Rolls

\$500 ++ per 15 guests

Roasted Prime Rib of Beef

Rosemary Garlic Jus, Horseradish
Cream, Dinner Rolls

\$550 ++ per 20 guests

STATIONS



DINNER



PLATED DINNER

*Entrée prices for dinner are
based on three course menu*

Starters (Select 1)

Soup

Chicken Tortilla Soup
Tortilla Strips, Cotija

Heirloom Tomato Bisque
Crispy Basil, Grilled Cheese Croutons

Salad

Caesar Salad
Crouton, Tomato, Parmesan Dressing

Baby Wedge Salad
Tomato, Scallion, Smoked Bacon, Chipotle Lime
Buttermilk Dressing

Artisan Greens
Radish, Tomato, Cucumber, Aged Balsamic
Vinaigrette

Vine Ripe Tomato Caprese
Burrata Mozzarella, Petite Basil, Saba,
Local Olive Oil, Rustic Croutons

Heirloom Beet Salad
Local Goat Cheese, Charred Leak, Watercress,
Marcona Almonds

Grilled Stone Fruits
Hydro Watercress, Petite Greens, Hazelnuts, Goat
Cheese Blood Orange Vinaigrette

DINNER



PLATED DINNER

*Entrée prices for dinner are
based on three course menu*

Entrée

Organic Chicken Breast

Creamed Leek Potatoes, Spring Onions, Morel
Mushroom Sauce, Smoked Sea Salt Asparagus
\$89++ per person

Prosciutto Wrapped Chicken Breast

Broccolini, Glazed Baby Carrots, Polenta, Tomato
Caper Beurre Blanc
\$95++ per person

Honey Aleppo Grilled Pork Loin

Charred Corn Chipotle Polenta, Sauteed Greens
and Calvados Reduction
\$95++ per person

Chicken Saltimbocca

Airline Chicken Breast Stuffed with Fresh Sage,
Prosciutto, and Ricotta Cheese Topped with
Whole Grain Mustard Cream, Creamy Parmesan
Risotto, Crisp Asparagus
\$99++ per person

Pan Seared Sea Bass

Artichoke-Tomato Relish, Wild Mushrooms Risotto,
Grilled Zucchini, Sweet Peppers,
White Wine Butter Sauce
\$105++ per person

DINNER

PLATED DINNER

*Entrée prices for dinner are
based on three course menu*

Entrée

Bourbon Braised Short Rib
Haricots Verts, Roasted Heirloom Fingerling
Potatoes, Braising Jus, Crispy Onion
\$105 ++ per person

Crispy Skin Scottish Salmon

Lemon Basil Risotto, Patty Pan Squash, Heirloom
Beets, Chardonnay Butter Sauce
\$110++ per person

Sonoran Spiced Bistro Steak

Green Chile Marble Potato, Chayote, Grilled Corn,
Roasted Poblano Mole
\$110++ per person



Pan Roasted New Zealand Lamb

Citrus & Chimichurri, Pearl Vegetables,
Cauliflower & Golden Raisin Couscous
\$126++ per person

Grilled Tenderloin of Beef

Truffe Chive Whipped Potatoes, Portobello
Mushrooms, Garlic-Tomato Confit, Roasted
Asparagus, Bordelaise
\$120++ per person

DINNER

PLATED DINNER

Entrée prices for dinner are based on three course menu

Duo Enhancements

Sauteed Jumbo Prawns

2 Jumbo Prawns, Roasted
Garlic & Shallot Butter Sauce

\$20++ per person

Petite Filet Mignon

4oz Pan Roasted Petite Filet, Sauce Bordelaise

\$25++ per person



Seared Diver Sea Scallops

2 Seared Scallops, Citrus,
Chardonnay & Chive Beurre Blanc

\$25++ per person

Cold Water Lobster Tail

Basted Lobster Tail, Garlic Butter

\$Market Price

Dessert

Please select one (1) of the following desserts:

Chocolate Fudge Cake

Limoncello Raspberry Cake

Tiramisu Cake

Carrot Cake

Raspberry Chocolate Mousse Cake

DINNER

Based on 90 minutes of continuous service.

Minimum 50 ppl



BUFFET DINNER

Includes freshly brewed coffee, decaffeinated coffee and assorted fine teas

Sonoran Buffet

Traditional Arepas filled with Chorizo, Vegetables and Jack Cheese
Mojo Pork Carnitas, Blue Corn Tortilla Chips, Flour Tortillas Salsa, Guacamole
Spiced Black Beans, Fried Plantains
Paella, Chicken, Mussels, Shrimp, Chorizo, Peas
Vegetarian Paella, Beans, Peppers, Tofu, Tomato, Onions
Tres Leche Cake, Raspberry Swirl Cheesecake Bar

\$62 ++ per person

Street Food Buffet

Pozole Rojo, Braised Pork, Hominy, Cilantro
Shrimp Ceviche, Mango, Tomato, Cilantro, Citrus
Mexican Caesar Salad, Grilled Romaine, Cotija, Tortilla Strips,
Pickled Red Onion, Creamy Poblano dressing

Street Tacos

Please select three (3):

Pork Carnitas, Salsa Verde

Chicken Tinga, Salsa Roja

Carne Asada Chimichurri

Blackened Shrimp

Jack Fruit, Avocado Tomatillo Salsa

Flour & Corn Tortillas,

Assorted Salsas, Guacamole, Shredded

Cabbage, Cilantro, Lime, Crema

Churros, Chocolate Sauce, Sedona Southwest Cake

\$68++ per person

DINNER

*Based on 90 minutes of
continuous service.*

Minimum 50 ppl

BUFFET DINNER

*Includes freshly brewed coffee,
decaffeinated coffee and assorted fine teas*

Southwest Buffet

Chicken Tortilla Soup
Cornbread with Sweet Butter
Jicama With Citrus and Cilantro
Lime Vinaigrette, Pepita Seeds
Southwest Cobb, Tomato, Bacon, Grilled
Scallion, Black Beans, Chipotle Ranch
Fry Bread with Green Chili Pork,
Chili Roasted Vegetables
Guacamole, Pico De Gallo, Salsa
Verde, Roasted Salsa, Cotija Cheese
Cumin Chicken with Native Bean Succotash
Grilled Pacific White
Fish, Lemon & Achiote Butter Sauce
Roasted Corn, Green Beans, Butternut Squash
Braised Local Greens,
Kale, Spinach, Rainbow Chard
Tres Leche Cake
Prickly pear cheesecake
\$100++ Per Person



DINNER

*Based on 90 minutes of
continuous service.*

Minimum 50 ppl

BUFFET DINNER

*Includes freshly brewed coffee,
decaffeinated coffee and assorted fine teas*

Americano Buffet

Harvest Vegetable Soup
Freshly Baked Rolls, Butter
Artisan Greens, Candied Nuts,
Grilled Carrots, Dried Cranberries,
Maple Balsamic Dressing
Caesar, Croutons, Parmesan
Cheese, Caesar Dressing
Ancient Grain, Roasted Cauliflower, Kale, Pepitas,
Pomegranate, Lemon Tahini Dressing
Bistro Beef Medallions, Charred
Mushrooms, Peppercorn Demi
Seared Salmon, Preserved Lemon, Arugula Pesto
Herb Roasted Chicken, Caramelized Shallot Jus
Whipped Yukon Potatoes
Roasted Baby Vegetables
Charred Asparagus
Red Velvet Cake
Black Forest Cheesecake
\$104++ Per Person



DINNER

*Based on 90 minutes of
continuous service.*

Minimum 50 ppl

BUFFET DINNER

*Includes freshly brewed coffee,
decaffeinated coffee and assorted fine teas*

French Buffet

Potato Soup with truffle essence
Warm Baguette served with Whipped Butter
Grilled asparagus, grapefruit, shallot vinaigrette
Mixed greens, raspberries,
walnuts, citrus vinaigrette
Sea bass meunière, caper butter
Chicken cordon bleu: ham, Swiss,
puff pastry, light mustard crème
Beef bourguignon of braised beef
burgundy wine sauce with roasted pearl onions
Wild rice pilaf, root vegetables, thyme
Pomme Puree
Haricot verts, caramelized
onions, toasted almonds
French Coffee Cake
Raspberry Edelweiss Cake
\$105 ++ Per Person



Minimum 50 ppl



DESSERT

DESSERT STATIONS

DESSERT STATION

One culinary attendant @ \$150++ is required for every 100 guests.

Ice Cream Masher \$18 Per Person

Ice Cream:

Vanilla, Chocolate, Strawberry

Toppings:

Hot Fudge, Carmel, Strawberry,

Mix In's:

M&M's, Oreo's, Kit Kat, Marshmallows, Peanuts, Banana's, Reese's Peanut Butter Cups, Sprinkles

Assorted Chocolate Truffles

\$35++ per dozen

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Chocolate Dipped Strawberries

\$51++ per dozen

Assorted Cookies

Chocolate Chip, Peanut Butter, Oatmeal Raisin,

White Chocolate Macadamia

\$65++ per dozen

-

Banana Fosters

Bananas Sauteed in Sugar, Rum and Cream

Served over Ice Cream

\$22++ per person

South of the Boarder

\$19++ per person

Warm Churros, Mexican Flan, Chili Spiced

Chocolate Pie, Margarita Cheesecake

BAR SELECTIONS

Premium Brands

Absolut Vodka

Jack Daniels

Cuervo Silver Tequila

Bombay Gin

Bacardi Rum

Dewars Scotch

\$14 ++ per drink based on consumption

Luxury Brands

Ketel One Vodka

Gentleman Jack

1800 Silver Tequila

Bombay Sapphire Gin

Captain Morgan Rum

Johnnie Walker Red

\$16 ++ per drink based on consumption

Wine

Silver Gate

Cabernet

Chardonnay

Pinot Noir

Sauvignon Blanc

\$52 ++ per bottle based on consumption

Wine

TRIBUTE

Cabernet

Chardonnay

Pinot Noir

Sauvignon Blanc

\$58 ++ per bottle based on consumption

BAR



BAR SELECTIONS

All Bars Include:

Soft Drinks

Selection of Coke Products

\$6 ++ per drink based on consumption

Bottled Water

\$5++ per drink based on consumption

Fresh Juices

\$6 ++ per drink based on consumption

Domestic Beer

Coors Banquet, Coors Light, Michelob Ultra

\$8 ++ per drink based on consumption

Imported Beer

Corona, Stella Artois, Heineken

\$9 ++ per drink based on consumption

Premium Domestic

Selection Based on Seasonality

\$9 ++ per drink based on consumption

Hard Seltzers

Assorted Flavors

\$8 ++ per drink based on consumption

BAR

A fee of \$175++ per bartender will be applied to consumption bars up to three hours.

Each additional hour is \$45++ per bartender



Bar Enhancements

Mocktails

Orange Rosemary, Lavender Collins, Raspberry Basil Mojito & Cucumber Mint Splash

\$10 ++ per drink based on consumption

Margaritas

Traditional, Mango and Jalapeno, Prickly Pear

\$16 ++ per drink based on consumption

Old Fashioned

Bourbon, Rye, Scotch, Mezcal & Rum

\$18 ++ per drink based on consumption

Custom Themed Cocktail

Company Colors and Name

\$18 ++ per drink based on consumption

BAR

A fee of \$175++ per bartender will be applied to consumption bars up to three hours.

Each additional hour is \$45++ per bartender



Bar Enhancements

Wine Enhancements

Reds

<i>Sterling Cabernet Sauvignon</i>	\$50++
<i>Justin Cabernet Sauvignon</i>	\$60++
<i>Sterling Merlot</i>	\$75++
<i>Decoy Pinot Noir</i>	\$60++
<i>J Vineyards Pinot Noir</i>	\$55++

Whites

<i>Simi Chardonnay</i>	\$50++
<i>Sterling Chardonnay</i>	\$45++
<i>Michael David Sauvignon Blanc</i>	\$48++
<i>Decoy Sauvignon Blanc</i>	\$55++
<i>The Simple Grape Pinot Gris</i>	\$60++

Rose

<i>Daou, Paso Robles</i>	\$50++
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BAR

A fee of \$175++ per bartender will be applied to consumption bars up to three hours.

Each additional hour is \$45++ per bartender





Terms & Conditions

Audio Visual

Our on-site, fully equipped, Audio-Visual Department is available to you 24 hours a day for your assistance. They strive to provide the utmost in customer service and satisfaction. So, no matter how large or small your event may be, our A/V Department is here to assist you with the preplanning, customized quote(s)/pricing, and follow through in the final execution of your successful event.

Function Rooms

Function Rooms are assigned by the Hotel according to the guests anticipated. The Hotel reserves the right to assign another room for the function in the event the room originally designated for such function shall become unavailable or inappropriate. Extra Charges may apply for unusual set up requirements, extra electrical hookups telecommunication equipment.

Minimum Attendance

All meal functions where guarantees are required, a minimum of 25 guests is required. If this minimum is not met, a labor charge of \$150 will apply.

Packages

Packages for meetings may be delivered to the Hotel three working days prior to the date of the function. The following information must be included on all packages to ensure proper delivery:

Conference Service Manager's Name, C/S Dept.

Hilton North Scottsdale at Cavasson

7965 E. Cavasson Boulevard

Scottsdale, AZ 85255

Attention: Group Name



Terms & Conditions

Guarantees

In arranging for private functions, the final attendance must be definitely specified and communicated to the Hotel by 12:00pm a minimum of 72 hours prior to the event. This number will be considered a guarantee not subject to reduction and charges will be made accordingly. Guarantees for Sunday and Monday are due by 12:00pm on Thursday. Guarantees for Tuesday are due by 12:00pm on Friday. If a guarantee is not given to the Hotel by 12:00pm on the date it is due, the expected number(s) indicated on the banquet event order will become the guarantee. We will set up for 3% over the guarantee for the groups, after that a surcharge will apply. Any increases that occur in excess of the 3% over the guaranteed 24 hours prior to the function will result in an additional \$25.00 plus tax and gratuity per person charge on top of the meal price based on only the increased number of people. Any alternative meals, such as Kosher, Gluten Free or Vegetarian that are added 24 hours prior to a function that had not been previously guaranteed, will result in additional charges of \$25.00 plus tax and gratuity per person.

Labor Charges

BARTENDERS – are available at a charge of \$175.00 for the first 3 hours and \$45.00 for each additional hour beyond three hours. Bartenders are required and the fee charged unless otherwise stated.

CHEFS & CARVERS – are required for some menu options and are charged at \$200.00 each for a maximum of (2) hours.

Noise Ordinances

The city of Scottsdale requires all outdoor events with amplified music to cease at 10:00pm



Terms & Conditions

Service Charges and Gratuity

The combined gratuity and service charge that is in effect on the day of your Event will be added to your account. Currently, the combined charge is equal to 25% of the food and beverage total, plus any applicable state and/or local taxes. A portion of this combined charge (currently 15%) is a gratuity and will be fully distributed to servers and, where applicable bussers and/or bartenders assigned to the Event. The remainder of the combined charge (currently 10%) is a service charge that is not a gratuity and is the property of the Hotel to cover discretionary and administrative costs of your Event.

Decorations, Music and Entertainment

Flowers, décor, specialty linens and entertainment can be ordered with your conference services manager. Please be advised that all props and items contracted through outside vendors must be removed at the conclusion of your event, unless special arrangements have been made through your hotel representative.

Outdoor Events

In the event of inclement weather, the Hotel will decide on the day of your function (4) hours prior to your event whether your function will continue to be held outdoors or be moved to an indoor space.

Outdoor Lighting

In order to not detract from the serenity of the desert night, hotel outdoor venues have minimal existing lighting. Hosting an evening event most likely will require some additional lighting rentals. Please contact your Conference services manager for details.



Terms & Conditions

Food and Beverage

All food and beverage prices are per person unless otherwise noted. Prices are subject to change without notice. The Hotel is the only licensee authorized to sell, serve, or distribute any food and beverages on property. The sale and service of alcoholic beverages are regulated by the Arizona State Liquor Commission. The Hotel is responsible for the administration of these regulations. It is Hotel policy therefore, that liquor cannot be brought onto the property from an outside source. Additionally, the Hotel does not allow food to be brought onto the property, whether purchased or catered from outside sources.



Hilton North Scottsdale at Cavasson