



CIVANA

WELLNESS RESORT & SPA

BANQUET  
MENU

JANUARY 2021

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# INFORMATION

## **CATERING INFORMATION**

Printed menus are for general reference. Your Event Manager will be happy to propose customized menus to meet your specific needs. All prices listed are subject to change. Menu prices will be confirmed by your Event Manager.

## **GUARANTEES/CANCELLATIONS**

In arranging for private functions, final menu and event details are to be submitted to your Event Manager no less than thirty (30) days prior to event dates. If final menu selection is not received by thirty (30) days prior to arrival, the hotel reserves the right to make those selections for you, to ensure availability and staffing. Changes to menu selections within ten (10) days of the event may result in additional charges. A guaranteed number of people attending all food functions is required by 11:00 am three (3) business days in advance of the first function. You will be charged for your guaranteed guest count, or your actual guest attendance, whichever is greater. If you do not provide a guarantee by three (3) business days prior, the "expected" number as indicated on the Banquet Event Order will be the final guarantee. Should your guaranteed final attendance be significantly less or more than your tentative count, the hotel reserves the right to move your event to a more suitable location to better serve your guests. Please note the minimum attendee guarantees listed within the menu for various meal functions. Should the guaranteed number fall below the minimum listed, additional fees will apply. Special order and custom menus may require an alternate guarantee schedule, which will be communicated by your Event Manager.

## **ALLERGIES & SPECIAL DIETARY NEEDS**

It is our intent to accommodate requests due to dietary restrictions. These requests must be provided with the final guarantee, by 11:00 am three (3) business days prior to the scheduled function date. Requests received after the guarantee is due will be accommodated at an additional charge over and above the guaranteed number of meals.

## **GRATUITY/STATE TAX**

All menu prices are subject to a 22%\* gratuity and Arizona state sales tax (currently at 9.3%\*). Tax exempt groups must provide CIVANA with State exempt tax number in writing prior to event. \*Subject to change.

## **FOOD/LIQUOR**

All food and beverage must be purchased exclusively from CIVANA Wellness Resort. CIVANA is the only licensed authority to serve and sell alcoholic beverages on the grounds; therefore, all food and beverage provided in meeting spaces or areas serviced by our Restaurant or Banquet Teams must be purchased through the resort. No corkage fees are allowed.

## **FUNCTION SPACES**

Meeting and banquet facilities are assigned according to the anticipated guaranteed number of guests. CIVANA reserves the right to change the function location. Any client-requested changes to the room set-up on the day of event, or once the room set-up has been completed, may result in a change set fee of \$150.00-\$500.00. Unless mutually agreed prior to the function, all events on property must conclude by 10:00pm.

## **RESPONSIBLE ALCOHOL SERVICE**

During your catered event, CIVANA is accepting the responsibility for the safe service of alcohol to your guests. Your cooperation and understanding of the policies and the laws of the State of Arizona listed below will ensure enjoyment of this special occasion.

## **ARIZONA STATE LAWS**

- 1) In a licensed establishment, law prohibits the sale and/or delivery of alcohol to a minor. No one can purchase alcohol for a minor, including parent, spouse, or legal guardian.
- 2) Serving alcohol to an intoxicated person is against the law, even if that person is not driving. CIVANA reserves the right to refuse service to any guest who appears intoxicated. Non-alcoholic beverages will be offered to any such guest.

## **CIVANA POLICIES**

- 1) Any guest that looks 30 years and younger may be asked to produce proper identification when ordering or consuming an alcoholic beverage.
- 2) Only a valid Government-issued photo ID will be accepted as a proper form of identification. All other forms of identification must be checked with management. Back-up identification may be requested.
- 3) No drinks containing more than three liquors will be served, and the service of shots is not permitted.
- 4) Smoking is prohibited in all areas of the Resort.

## **Outdoor Events**

### **WEATHER**

For the safety of our guests and associates, if any of the following weather conditions are forecasted locally, the Hotel may require the relocation of an outdoor event to its indoor back-up location: 30% or higher chance of precipitation, temperatures below 60 degrees or above 100 degrees, wind gusts in excess of 15 MPH. Decisions will be made by the Resort no less than 5 hours prior to scheduled start time. For breakfast events, the weather call will be made the prior evening; for lunch events, the weather call will be made by 7:00 a.m. A client-requested delay resulting in a double set will be assessed a service charge of \$10.00++ per guaranteed guest. Heaters may be rented through the Resort at \$75.00++ per heater.

### **DESERT EVENTS**

All events taking place at any of our outdoor venues are conditional upon weather, noise levels of entertainment, food & beverage needs, and will require the rental of functional lighting for events scheduled to start or end past sunset. An indoor back-up location will be assigned to all outdoor events and will be required to move inside if weather is inclement. Please note that many outdoor locations have a natural ground setting, and flat soled (not heels) or other sensible shoes are encouraged. There is a 10:00 pm sound curfew for all outdoor functions. Amplification must be approved by the Resort in advance and will be monitored closely to ensure a peaceful environment for all CIVANA guests.

Due to the additional labor required for outdoor events:

- A \$10.00++ per person set-up fee for outdoor events will apply.
- For outdoor plated meals, an additional \$6.00++ per person will be assessed on top of the menu price.
- Outdoor events require lighting to be rented by the client. Vendor recommendations can be provided.
- If additional power is needed for an outdoor event, fees will apply.

## Production Guidelines & Vendor Information

### SECURITY AND LIABILITY

CIVANA cannot assume responsibility for damage to or loss of any merchandise or articles left at CIVANA prior to, during, or following an event. In the event that valuable items are to be stored in any banquet area, it is recommended that a Bonded Security Patrol be retained by the Client. CIVANA reserves the right to inspect and control all private functions. Liability for damages to the premises will be charged accordingly. For load-in of heavy objects or carts, visqueen must be placed over flooring. This must be provided and set by the vendor or client. Please note, smoking is prohibited in all areas of the Resort.

### ENGINEERING

The following items may be arranged through the Resort in advance. Limited inventory is available:

- Power Strip – \$15.00 each.
- Extension Cords – \$10.00 each.
- Banners – \$200.00 each for large banners / Please check with your Event Manager for details and pricing on smaller or multiple banners.
- Keys – Hard keys will require a \$50.00 deposit each and will be 50% refundable upon return. For rooms with RFID locks, keys may be provided at \$5.00 each. Keys requests should be arranged 7-10 days prior to arrival.
- Load-in or Set-up Assistance – \$50.00 per hour with a four (4) hour minimum.
- Ladders – CIVANA is unable to provide ladders for set-up, photography, or any other group needs.

### GROUP SHIPMENT

Any freight or shipping charges incurred as a result of material (i.e., literature, equipment, etc.) being shipped to CIVANA remain the sole responsibility of the conference, association, group, etc. CIVANA must be notified in advance of shipping arrangements to ensure proper acceptance of these items upon arrival at CIVANA. Tracking information should be forwarded to your Event Manager as soon as it is available. In most cases, groups will be required to use a drayage company for large exhibit materials and/or equipment. Please review details of these types of shipments with your Event Manager prior to shipment to Resort.

Freight or shipping requiring additional labor will be charged accordingly. For smaller shipments, the resort can accept a maximum of ten (10) boxes per group no sooner than three (3) days prior to the conference, unless approved in advance by your Event Manager and each box will assess a handling fee, charged to the Master Account. If boxes, packages and/or pallets arrive to Resort prior to dates above or without advance notice, CIVANA has right to refuse delivery based on available storage at the time and/or assess Storage Fees. Please contact your Event Manager for current shipping and handling pricing and instructions.

## EXHIBIT CHARGES

Exhibit display charges will apply as follows and must be arranged in advance:

- 6' or 8' draped table with 2 chairs \$25.00++ per day
- Cocktail table \$10.00++ per day
- Power strip \$15.00++ per day
- Sign easel \$5.00++ per day

Prices are based upon CIVANA's available inventory. Should additional equipment above and beyond the Resort's inventory be required, additional fees will apply.

## PSAV AUDIO VISUAL

CIVANA is pleased to have selected PSAV as the audio visual provider for our guests. As a seamlessly integrated part of the CIVANA Team, they work in coordination with all resort departments to ensure successful events. The audio visual team is available to advise and answer any questions regarding the set-up of your equipment. To assist you with the set-up and operation of your program, PSAV may be contacted by at 602.757.8808. Please be advised that, should you select another company, PSAV and CIVANA cannot assume responsibility for the set-up, maintenance, care, and security of equipment not provided by PSAV presentation services.

## INTERNET ACCESS

The Resort provides a standard of 10Mbps per person wireless internet, property wide. Additional internet requests for presenters must be made in advance and will be outlined on the Banque Event Orders.

## DECORATION/SIGNAGE/LITERATURE

CIVANA is pleased to provide complimentary white or black linens and napkins for events, along with tea light votives for Receptions and Dinners. Standard napkin folds are complimentary. Client-requested specialty folds are charged at \$3.00++ per napkin. Decorations or displays brought into CIVANA must be approved prior to arrival, and all decorations such as smoke machines, candles, etc. must meet the approval of the Carefree Fire Department. CIVANA is not responsible in any way for any décor brought on property, including the transport, set-up, teardown, or storage of items. Should assistance of the Resort staff be required, it must be arranged in advance at a rate of \$50.00++ per person, per hour, at a minimum of four (4) hours. In order to prevent damages to the fine fixtures and furnishings, items may not be attached to any wall, floor, window, or ceiling with nails, staples, tape, or any other substance, unless written approval is given by your Event Manager. No signage of any kind is permitted in the Arrival Lobby. Professional signage will be permitted only in the Conference Rooms and public areas (no flip charts or blackboards). Any printed forms or literature incorporating the use of the CIVANA logo must have prior approval from your Event Manager.

### **SUBCONTRACTORS' POLICY AGREEMENT**

All companies subcontracted by the Group (theme companies, decorators, production companies, audiovisual, etc.) must abide by all hotel policies, regulations, and provide proof of insurance. It is understood that the premises will be left in a neat and orderly condition, free of debris or display refuse, no later than the completion date and time of the event. Based on time and labor, the client will incur additional charges for the removal of materials by the Resort staff at the close of any event. All vendors must schedule load-in and load-out with the Event Manager and will be required to check in at Resort Security prior to beginning load-in and set-up on property.

### **MUSIC AND ENTERTAINMENT**

CIVANA will be pleased to provide contact names and phone numbers for recommended music and/or entertainment vendors for any function. A copy of the signed contract between the Group and the entertaining party should be provided to the Event Manager in advance of the function. A complimentary limited size dance floor can be reserved, if available at time of request. Should the sound level from musical groups, entertainment, or public address systems create disturbances, CIVANA reserves the right to request the guest and/or entertainers to lessen the volume and, if necessary, to perform without amplification.

### **ELECTRICAL CHARGES**

Electrical needs exceeding existing 120 volt/15 amp wall plug service must be arranged in advance and will be charged accordingly. Additionally, installation/labor charges and rental of necessary equipment will be assessed. All equipment must have UL listing.

### **Labor Fees and Other Charges**

#### **SERVICE CHARGE\***

A twenty-two percent (22%) service charge and applicable Arizona State Sales Tax (currently 9.3%) will be added to all food and beverage charges. Arizona State Law requires that taxes be charged on the Service Charge as well. \*Subject to change.

#### **BUFFET MINIMUMS**

Please see each individual meal period for more information.

#### **PARKING**

Guest and attendee parking is complimentary. Freight truck parking is not available on property.

#### **OTHER STANDARD LABOR CHARGES** *(list is not comprehensive)*

- Bartender/Bar Set-Up \$175.00 per Bartender (based on up to four (4) hours of service), \$75.00 per additional hour.
- Chef Attendant \$175.00 per Attendant (based on up to four (4) hours of service), \$75.00 per additional hour.
- All Day Beverage/Suite Attendant \$150.00 per day.
- Coat Check \$175.00 per Attendant (based on up to four (4) hours of service), \$75.00 per additional hour.

# OUR FOOD PHILOSOPHY

At CIVANA our culinary philosophy is born from the belief that true health is grounded in nature. Our culinary offering led by Executive Chef Scott Winegard and his culinary team, is plant rich (not exclusive to plants), the food is seasonal and comes from the best local farmers and artisan growers.



# BREAKFAST

Minimum Guarantee of Ten (10) People for Stationed Buffets  
Minimum Guarantee of Five (5) People for Individually Packaged/Grab & Go Meals

## Classic—\$40++ per person

- Fruits, Organic, Seasonal and Sliced
- Choice of Organic Scrambled Eggs or Tofu Scramble
- Choice of Turkey Bacon, Chicken Sausage or Vegan Sausage
- Roasted Fingerling Potatoes
- Overnight Oats with Chia Seeds, Dried Fruits and Candied Nuts
- Breakfast Pastries and Noble Bread, Vegan and Vegetable Butter Spreads
  - Gluten Free Options Available Upon Request
- CULT Artisan Beverage Company Regular and Decaffeinated Coffees, Assorted Hot Teas
- Freshly Squeezed Orange and Grapefruit Juices

## Local—\$28++ per person

- Chilaquiles - Choose one. (Add a second option for +\$8++ per person)
  - Vegan - Salsa Verde, Tofu Scramble, Pickled Onions, Cilantro Avocado Dip, Butternut Queso, Blue Corn Tortillas
  - Free Range Egg, Refried Black Beans, Grilled Nopales, Scallion Sour Cream, Arizona Goat Cheese Crumbles, Whole Wheat Tortillas
  - Chicken Sausage, Chipotle Baked Beans, Sliced Avocado, Chile Lime Dusted Pepitas, Pickled Jalapeños, Blue Corn Tortillas
- Arizona Seasonal Fruit Tossed with Lime and Herbs
- Breakfast Pastries and Noble Bread, Vegan and Vegetable Butter Spreads
  - Gluten Free Options Available Upon Request
- CULT Artisan Beverage Company Regular and Decaffeinated Coffees, Assorted Hot Teas
- Orange and Cactus Pear Aqua Frescas
- 

## Seed—\$34++ per person

- Hempseed + Chia Granola with Coconut Yogurt, Berries and Bee Pollen
- Breakfast Pastries and Noble Bread, Vegan and Vegetable Butter Spreads
  - Gluten Free Options Available Upon Request
- Tofu\* and Vegetable Scramble with Roasted Corn and Jimmy Nardello Peppers
  - \*Substitute Organic Eggs for \$2++ per person
- Sweet Potato Hash with Black Beans and Cashew Lime Crema
- CULT Artisan Beverage Company Regular and Decaffeinated Coffees, Assorted Hot Teas
- Freshly Squeezed Orange and Grapefruit Juices

### A La Carte Add-ons

- Breakfast Burrito with Scrambled Eggs, Chorizo Mushrooms, Avocado, Herbed Potatoes and Salsa Verde | \$14++ per person
- Avocado Toast with Sprouts, Tiny Tomatoes and Radish on Sourdough with Soft Poached Egg\* | \$15++ per person
- Desert Acai Bowl Blended with Acai, Hemp Seeds, Berries and Coconut, Topped with Shaved Coconut, Almond Butter, Bananas, Strawberries and Hempseed + Chia Granola | \$10++ per person
- Turkey Bacon, Chicken Sausage or Vegan Sausage | \$8++ per person

### Smoothies—\$108++ per dozen

Choose up to two (2) options:

- **Berried Treasure:** Oat Milk, Hemp Seeds, Flax Seeds, Vanilla, Banana, Berries , Sea Salt
- **Golden Lassi:** Oat Milk, Turmeric, Coconut Yogurt, Cinnamon, Black Pepper, Pineapple, Mango
- **Greenvana:** Apple Juice, Ginger, Spirulina, Spinach, Kale, Cilantro, Banana, Kiwi

## BREAKS, A LA CARTE

Minimum order of five (5) people or one (1) dozen

- Arizona Trail Mix | \$6++ per person
- Date Bars | \$18++ per dozen
- Quinoa Cookies | \$18++ per dozen
- Arizona Seasonal Fruit Tossed with Lime and Herbs | \$6++ per person
- Chia Seed Pudding with Toasted Coconut and Organic Fruit | \$8++ per person
- Apricot and Pumpkin Seed Scones | \$24++ per dozen
- Gluten Free Carrot Oat Muffins | \$24++ per dozen
- Spelt and Berry Muffins | \$24++ per dozen
- Vegetable Crudités with Carrots, Celery, Heirloom Tomatoes, Cucumbers, Cashew Ranch, Vegetable Hummus and Whole Wheat Lavash | \$12++ per person
- Smashed Avocado with Blue Corn Chips | \$12++ per person
- Root Vegetable Chips with Cashew Ranch Dipping Sauce | \$6++ per person
- Whole Wheat Chocolate Chip Citrus Cookies | \$24++ per dozen
- Cacao Brownies | \$24++ per dozen

## BEVERAGE

### Brewed Hot—\$80++ per gallon

- CULT Artisan Beverage Company Regular and Decaffeinated Coffee, Assorted Rishi Teas and Herbal Tea. Coffee Service Includes Selection of Almond Milk, Oat Milk, Organic Fat Free and Half & Half Milks, Brown Sugar and Cane Sugar.

### Brewed Cold—\$45++ per gallon

- Botanicals | Lemon Lavender, Caffeine Free
- Iced Tea | Black Tea & Raspberry Lemon

### Pressed Juicery *\*Must pre-order and guarantee entire quantity in multiples of 6 per flavor*

- Cold Pressed Juice | \$8++ each  
Choice of Strawberry Lemonade, Greens with Ginger or Orange Turmeric
- Cold Pressed Juice Shots (2oz.) | \$7++ each  
Choice of Elderberry Shot or Wellness Shot

### Bottled Water

- Purely Sedona Sparkling and Still Water | \$6++ each
- Topo Chico Mexican Mineral Water | \$6++ each

### Aqua Frescas

- Choose two (2): Prickly Pear, Watermelon or Cucumber Mint | \$8++ per person

### Sodas *\*Must pre-order and guarantee entire quantity in multiples of 6 per flavor*

- Dry Soda | \$7++ each  
Choice of Cucumber, Blood Orange, Lavender or Vanilla Bean

## LUNCH

Minimum guarantee of ten (10) people for stationed buffets.

Minimum guarantee of five (5) people for individually packaged/grab & go meals.

### Market Lunch—\$38++ per person *\*Protein add-on will apply for the entire order*

- Big Salad with Market Greens, Raw Shredded Vegetables, Green Olives, Marinated Red Peppers, Sunflower Sprouts and Creamy Citrus Dressing  
+ Smoked Salmon (\$6++), Egg\* (\$3++), Grilled Tofu (\$6++), Grilled Chicken (\$6++), or Avocado (\$++3)

*Choose one (1) Sandwich:*

- Eggplant Bahn Mi with Pickled Carrots, Radish, Thai Basil, Lentil Pate, Jalapeño, Spicy Chickpea Aioli Served on Noble Eatery Bread  
Or
- Chicken Pesto Wrap with Lemon Herb Chicken, Roasted Vegetables, Parsley Almond Pesto Wrapped in a Whole Wheat Tortilla
- Whole Wheat Chocolate Chip Citrus Cookies
- Iced Tea and Lemon Lavender Botanical Tea

### Yogi Lunch—\$32++ per person *\*Protein add-on will apply for the entire order*

*Choose one (1) Salad or Bowl:*

- Warm Kale Salad with Quinoa, Roaster Squash, Crispy Chickpeas, Sesame Dressing  
+ Smoked Salmon (\$6++), Egg\* (\$3++), Grilled Tofu (\$6++), Grilled Chicken (\$6++), or Avocado (\$++3)  
Or
- Avocado Grain Bowl with Quinoa and Jasmine Rice, Stewed Lentils, Marinated Kale, Roasted Carrots, Ruby Kraut, Mustard Seed Vinaigrette  
+ Smoked Salmon (\$6++), Egg\* (\$3++), Grilled Tofu (\$6++), Grilled Chicken (\$6++), or Extra Avocado (\$++3)
- Heirloom Carrot Ginger Soup with Spiced Coconut Yogurt and Pistachio Dukkah
- Lentil Crisps
- Maca Coconut Macaroon
- Iced Tea and Lemon Lavender Botanical Tea

**Sonoran Lunch—\$38++ per person**

- Southwest Salad with Avocado, Tomato, Cucumber, Crunchy Corn, Pepitas, Creamy Lime Vinaigrette

*Choose one (1) Protein:*

- Grilled Salmon, Chicken or Adobo Style Beef Tacos with Refried Beans, Cabbage Salad, Tomatillo Salsa
- House Made Chipotle Spiced Guacamole with Blue Corn Tortilla Chips
- Green Gazpacho with Lime Almond Crema and Radishes
- Assorted Paletas
- Zero-Proof Kombucha Sangria

**A La Carte Add-ons**

- Sunflower Butter Toast with Arizona Honey and Goji Strawberry Jam | \$12++ per person
- Vadouvan Kitchari Bowl of Slow Cooked Brown Rice and White Lentils, Spiced with Turmeric, Ginger and Shallots, Roasted Cauliflower and Broccoli and Topped with Coconut Yogurt Raita and Crispy Chickpeas | \$16++ per person
- Veggie Cobb Salad with Romaine Lettuce, Grilled Portobello, Smokey Black Beans, Hard Boiled Egg, Avocado, Cherry Tomatoes, Sprouts and Cashew Ranch Dressing | \$14++ per person

# RECEPTION

## STATIONS

Based upon two-hour continuous service.

Order in conjunction with our canapé menu, or a minimum of four (4) stations required for dinner.

Stations require a minimum of ten (10) guests.

### **Cheese Board—\$18++ per person**

- Humboldt Fog, Marin French Brie and Smoked Blue, Membrillo, Kumquats, Dried Persimmons and Rustic Crackers

### **Beef & Cheese Charcuterie—\$22++ per person**

- Bresaola with Local and International Artisan Cheeses and Seasonal Vegetables

### **Bread & Spreads—\$12++ per person**

- Noble Sourdough Bread with Whipped Goat Cheese and Red Pepper Butter

### **Chips & Salsa—\$14++ per person**

- Tomatillo Salsa and House Made Chipotle Spiced Guacamole with Blue Corn Chips

### **Hummus & Olives—\$16++ per person**

- California Olives with Citrus, Beet Hummus with Pistachio Dukkah, Roasted Vegetables from the Hearth with Whole Wheat Pita Chips

### **Flatbreads—\$20++ per person**

*Choose Three (3):*

- Wild Mushroom, Almond Ricotta, Farm Raised Squash
- Heirloom Tomato, Mozzarella and Olive Tapenade
- Kale Pesto, Roasted Carrots and Smoked Almonds
- Roasted Red Pepper, Shaved Sunchoke, Pistachio
- Almond Cheese, Caramelized Onion and Preserved Lemon

**Salad Station—\$16++ per person**

- Wild Arugula Salad with Grilled Pear, Spiced Pecans, Champagne Vinaigrette
- Black Garlic Caesar- Chopped Romaine Hearts, Garlicky Croutons, Sunflower Sprouts, Sea Beans, and Black Garlic Dressing

**Sundae Bar—\$16++ per person**

- The City Creamery Vanilla, Chocolate and Seasonal Selection Ice Creams with Bananas, Cacao Sauce, Mixed Nuts, Sprinkles and Whipped Coconut Cream

**Mini Cupcakes—\$16++ per person**

- Madagascar Vanilla with Vanilla Frosting, Dark Chocolate with Coconut Frosting, Carrot Cake with Almond Cream Cheese Frosting

**Canapés**

All Canapés are presented at a per piece Price. Minimum order of one (1) dozen per selection.

- White Bean Crostini with Fried Herbs and Olive Tapenade | \$3.50++ each
- California Dates with Smoked Cashew Wrapped in Nori | \$3.50++ each
- Kale Hummus on Lavash Crackers | \$3.50++ each
- Mushroom-Lentil Pate with Chive Cream on Pretzel Toast | \$3.50++ each
- Beet Root Poke Skewers | \$3.50++ each
- Green Gazpacho with Lime Almond Crema and Radishes Shooter | \$4++ each
- Crudo\* Lettuce Wraps | \$5.50++ each
- Hemp Crusted Tuna\* with Togarashi Aioli on a Rice Cracker | \$5.50++ each

## PLATED DINNER

*All Dinners include the following:*

Sourdough Bread and Vegetable Spreads

First Course, Entrée & Dessert

CULT Artisan Beverage Company Regular and Decaffeinated Coffee, & Assorted Hot Teas

### **First Course** *Choose One*

\*Add an additional first course \$14++ per person

- Caramelized Carrot with Toasted Pumpkin Seeds, Pickled Ginger and Cumin Scented Coconut Yogurt. Garnished with parsley and rainbow carrot ribbons.
- Organic Field Greens with Heirloom Tomatoes, Cucumbers, Carrots & Sourdough Croutons Tossed with Arizona Citrus Vinaigrette, White Balsamic Vinaigrette or Lemon with Toasted Sesame.
- Wild Arugula Salad with Grilled Pear, Spiced Pecans, Champagne Vinaigrette
- Black Garlic Caesar- Chopped Romaine Hearts, Garlicky Croutons, Sunflower Sprouts, Sea Beans, and Black Garlic Dressing
- Mushroom-Farro with Tuscan Kale, Cherry Tomatoes and Garlic Crema. Garnished with Frizzled Leeks, and Crisp Mushroom Chips.
- Winter Salad- Winter Salad Mix, Crispy Delicata Squash Rings, Puffed Wild Rice, Creamy Walnut Vinaigrette
- Belgian Endive with Arizona Citrus Segments, Shaved Fennel, Candied Walnuts, First Pressed Walnut Oil and Oil Cured Olive
- Whole Avocado with Micro Salad Leaves, Crispy Chickpeas and Curry Leaf Yogurt,
- Porcini & Celery Root Soup with Caramelized Leeks, Pickled Celery Ribbons, and Porcini Croustade

### **Entrées**

If selecting multiple Entrées, the Entrée with the highest price will apply to all Entrée selections. An accurate count of each Entrée is required three (3) business days prior to event. We require that choices be kept to two (2) options, plus a Vegetarian. If multiple Entrées are selected, then a master list and seating cards must be provided by group contact.

- Pan Seared Abalone Mushroom with Huitlacoche Red Polenta, Braised Swiss Chard, and Coriander Crema | \$105++ per person
- Forbidden Rice Paella with Saffron Braised Gigante Beans, Maitake Mushrooms, Marinated Red Peppers, and Preserved Lemon | \$105++ per person
- Sous vide Cauliflower Steak with Herbed Quinoa, Pickled Walnuts, and Red Pepper Jam | \$105++ per person
- Wild Mushrooms Roasted in the Hearth with Creamy Polenta and Bursting Cherry Tomatoes | \$105++ per person
- 8oz. Filet Mignon with Sunchoke Puree, Roasted Pearl Onions, Heirloom Carrots, and a Black Garlic Persillade | \$125++ per person
- 8oz. Beef Tenderloin with Roasted Fingerling Potatoes, Wilted Spinach, and Rosemary Jus | \$125++ per person
- Crispy Duck Breast with Cumin Scented Lentils, Carrot Mole, and Chipotle Rainbow Chard | \$135++ per person
- Grilled Chicken Breast with Roasted Winter Squash and Heirloom Pepper-Sunflower Butter | \$115++ per person

# CIVANA

WELLNESS RESORT & SPA

- Hemp Seed Crusted Ahi Tuna with Pickled Baby Bok Choy, Lotus Root Chips, & Togarashi Aioli | \$115++ per person
- Pan Seared Salmon with Mashed Sweet Potatoes, Spiced Quinoa, and Broccolini | \$115++ per person

## **Desserts** *Choose One (1)*

\*Create a Dessert Duo for an additional +\$5++ per person

- Warm Apple Crisp with Toasted Oat Ice Cream
- Burnt Cinnamon Spelt Cake with Butternut Frosting and Candied Pepitas
- Chocolate Cake with Toasted Marshmallow and Graham Cracker Gelato
- Cheese; Choice of Plant-Based Cheese or Farm Raised Cheeses with Chutneys and Spreads

## HOSTED BARS

**Bartender/Bar Set-Up** \$175.00 per Bartender (based on up to four (4) hours of service), \$75.00 per additional hour.

One Bar/Bartender per 75 guests.

Resort Bar Service to conclude at 10pm in alignment with ordinances in place by the city of Carefree.

Pool events require plastic drinkware.

### Tier One

- Spirits | \$14++ each  
Titos Handmade Vodka, Bulleit Bourbon and Bulleit Rye, Beefeater Gin, Tequila Corcel Blanco, Havana Club White Rum, Cutty Stark Blended Scotch
- Wine | \$12++ per glass  
Natura Organic Wines, Central Valley, Chile. Includes Sauvignon Blanc, Chardonnay, Pinot Noir and Cabernet Sauvignon
- Sparkling Wine | \$12++ per glass  
Drusian Brut Prosecco, Valdobbiadene D.O.C.G, Treviso, Italy
- Beer, Domestic and Imported | \$6++ each  
Coors Lite, Stella Artois, Corona Light
- Beer, Craft | \$7++ each  
Huss Brewing Co. Arizona Light Lager, Tempe, AZ  
Helton Brewing Co. Northeast IPA, Phoenix, AZ  
Greenwood Brewing Company, Pale, Phoenix, AZ  
JuneShine Pineapple and Charcoal Hard Kombucha, San Diego, CA  
Maha Organic Hard Seltzer
- Dry Soda | \$7++ each  
Choice of Cucumber, Blood Orange, Lavender or Vanilla Bean
- Bottled Waters | \$6++ each  
Purely Sedona Sparkling and Still Water

## Arizona Tier

- Spirits | \$15++ each  
Elysian Distillers of Carefree Chakra Vodka, Copper City Bourbon, Commerce Gin, Tequila Corcel Añejo, Havana Club White Rum, Johnnie Walker Black Label
- Wine | \$14++ per glass  
Provisioner Red & White Wine Blends, Wilcox, AZ  
Sparkling Wine | \$12++ per glass  
Drusian Brut Prosecco, Valdobbiadene D.O.C.G, Treviso, Italy
- Beer, Domestic and Imported | \$6++ each  
Coors Lite, Stella Artois, Corona Light
- Beer, Craft | \$7++ each  
Huss Brewing Co. Arizona Light Lager, Tempe, AZ  
Helton Brewing Co. Northeast IPA, Phoenix, AZ  
Greenwood Brewing Company, Pale, Phoenix, AZ  
JuneShine Pineapple and Charcoal Hard Kombucha, San Diego, CA  
Maha Organic Hard Seltzer
- Dry Soda | \$7++ each  
Choice of Cucumber, Blood Orange, Lavender or Vanilla Bean
- Bottled Waters | \$6++ each  
Purely Sedona Sparkling and Still Water

## Peak Tier

- Spirits | \$16++ each  
Grey Goose Vodka, Knob Creek Bourbon, Tanqueray No. Ten Gin, Casamigos Tequila Blanco & Reposado, Havana Club White Rum, Monkey Shoulder Blended Scotch
- Wine | \$16++ per glass  
Long Meadow Ranch Sauvignon Blanc, Rutherford, CA., Frogs Leap Chardonnay, Napa, CA., Brown Family Heritage Pinot Noir, Willamette Valley, OR., Skyside Cabernet Sauvignon, North Coast, CA
- Sparkling Wine | \$12++ per glass  
Drusian Brut Prosecco, Valdobbiadene D.O.C.G, Treviso, Italy
- Beer, Domestic and Imported | \$6++ each  
Coors Lite, Stella Artois, Corona Light

# CIVANA

WELLNESS RESORT & SPA

- Beer, Craft | \$7++ each  
Huss Brewing Co. Arizona Light Lager, Tempe, AZ  
Helton Brewing Co. Northeast IPA, Phoenix, AZ  
Greenwood Brewing Company, Pale, Phoenix, AZ  
JuneShine Pineapple and Charcoal Hard Kombucha, San Diego, CA  
Maha Organic Hard Seltzer
- Dry Soda | \$7++ each  
Choice of Cucumber, Blood Orange, Lavender or Vanilla Bean
- Bottled Waters | \$6++ each  
Purely Sedona Sparkling and Still Water

*\*Full restaurant wine and spirits list available upon request.*

PHOTOS



Please let us know if you have a food allergy or sensitivity. | \*These items may be cooked to order and may contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of a food borne illness. | All food & beverage pricing is subject to service charge and tax.

