



Amara Resort & Spa



# Wedding Menu



“With the right balance of flavors, you can make any dish sing.”

– Edric Pratt, EXECUTIVE CHEF

## AMARA

RESORT AND SPA

A KIMPTON HOTEL

Amara Resort & Spa

100 Amara Lane  
Sedona, AZ

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[amararesort.com](http://amararesort.com)

## **Amara is the stage on which to create your vision.**

At Amara Resort and Spa, you will discover modern elegance, tranquil creekside gardens with breathtaking red rock views and staff that are dedicated to your personal experience providing unparalleled hospitality.

**Amara Resort & Spa**

# **Ceremony Options**

# THE CREEKSIDE CEREMONY | 2-20 Guests

## WHAT'S INCLUDED

- Amara Creekside Reserved For Ceremony\*
- Intimate Location

\* Maximum of 20 guests.

Please Inquire About Creekside Availability and Pricing.

# THE COURTYARD CEREMONY | 40-74 Guests

A bride's perfect day starts with the perfect ceremony; Amara Resort & Spa offers just that. With red rock views, the perfect backdrop for a bride's special day awaits.

## WHAT'S INCLUDED

- Oak Creek Courtyard - Outdoor Ceremony Site\*
- Amara Ceremony Chairs
- Guestbook / Gift Table
- Ceremony Table
- Wet Weather Indoor Ceremony Back-Up
- White / Ivory Linen
- Infused Water  
\$2000
  
- Enjoy your special day, allow the professionals to do the work. Wedding Planner / Day-Of Coordination are worth their weight in gold. Please inquire about Amara's Ceremony Rehearsal Walk-Through and Processional service.

\* Minimum of 40 guests required.

# WEDDING RECEPTION

## WHAT'S INCLUDED

- Cocktail Tables (Cocktail Reception)
- Round Dining Tables
- Gift Table
- Cake Table
- Place Card Table
- Amara Dinnerware, Flatware and Glassware
- Amara Banquet Chairs
- White or Ivory Floor-Length Linen (Upgraded specialty linens are available for an additional charge)

~ Event Space / Room Rental Pricing Varies on Season and Space Used

## JUST FOR THE NEWLYWEDS...

Overnight accommodation upgrade from Courtyard to Creekside Suite for the bride and groom for the duration of their stay

**Amara Resort & Spa**

# Brunch

## Amara Resort & Spa | Wedding Menu

### Brunch Buffet

Brunch buffet is designed for a maximum of 60 minutes.  
Charges of \$6 per person apply per each additional 30 minutes.  
Brunch buffets require a minimum guarantee of 20 quests.

### Signature Champagne Brunch **\$65 per person**

#### **Chef's Omelet Station\***

A Selection of; Mushrooms, Caramelized Onions, Sausage, Turkey, Spinach, Smoked Bacon, Roasted Red Pepper, Tomatoes, Assorted Cheeses

**\*Omelet Station Requires a Uniformed Culinary Attendant For \$150**

#### **Baby Spinach Salad**

Toasted Almonds, Strawberries and Goat Cheese with  
Lemon-herb Vinaigrette

#### **Cold Smoked Salmon**

Fresh Plain Bagels, Cream Cheese, Whipped Avocado, Red Onions,  
Capers, Sliced Tomato and Dill

#### **Eggs Benedict with Hollandaise**

Orange and Pepper Glazed Ham with Toasted English Muffin

#### **Slow Roasted Prime Rib of Bee**

Horseradish Cream, Red Wine Demi Glace,  
Seasonal Garlic-herb Roasted Vegetables

**\*Carving Station Requires a Uniformed Culinary Attendant For \$150**

#### **Choice of (2) Breakfast Meats**

Applewood Smoked Bacon (or) Turkey Bacon  
Roasted Pork Sausages (or) Glazed Smoked Ham

#### **Sides**

Roasted Breakfast Potatoes with Sweet Peppers and Onions  
Seasonal Fresh Fruits and Berries  
Freshly Baked Assorted Breads and Pastries

### **Action Breakfast Stations**

Breakfast stations are offered as an addition to your continental breakfast (or) breakfast buffet. Breakfast stations are designed for a maximum of 60 minutes. Charges of apply per persona for each additional 30 minutes.  
Breakfast stations require a minimum guarantee of 20 guests.

### Waffle Station\* **\$13 per person**

Fresh Waffles Prepared to Order with a Selection of Toppings to Include:  
Fresh Seasonal Berries, Berry Compote, Maple Syrup, Chantilly Cream and Honey Butter.

### Omelet Station\* **\$13 per person**

Omelets Prepared to Order with a Selection of Ingredients to Include:  
Ham, Bacon, Onions, Peppers, Mushrooms, Spinach and Cheddar Cheese,  
Tomatoes \*\*\*

**\*\*\* Additional items such as smoked salmon, lobster, crab, etc.  
Can be added at market price**

### Pasta Station\* **\$18 per person**

Penne (or) Rigatoni Pasta with Roasted Garlic Alfredo Sauce (or)  
Fire Roasted Tomato Ragu with Basil

### **Beverages**

Select 2 Juices From The Following:  
OJ, Grapefruit, Pineapple, Cranberry, Fresh Brewed Coffee and Artisanal Teas

**\*Each Action Station Requires a Uniformed Culinary Attendant For \$150**

Menu pricing subject to change.  
All food and beverage charges shall be subject to a 12.6% gratuity and a 8.4% administrative fee.  
For events of less than (20) guests, an additional fee of \$75.00 will apply.  
We will set and prepare for 5% over your final guarantee.  
Please advise catering of any food allergies prior to event.



**Amara Resort & Spa**

# Reception

**Tray Passed Hors D' Oeuvres**

Designed for 60 minutes of service prior to dinner only.

\$28 per person, includes 4 selections.

**Minimum requirement of 30 quests.**

**Beef**

Mint-scented Lamb Lollipop with Cucumber-feta Salad  
Grilled New York Strip loin with Blue Cheese, Con Moyo Aioli and Pita Bread Crostini  
Beef Skewer with Smoked Tomatillo and Poblano Salsa Verde  
Achiote-Rubbed Steaks with Red Chili-Lime Pesto

**Poultry**

Southwest Chicken Skewer with Toasted Mole Sauce  
Mini Duck Confit Taco with Guacamole and Cabbage Slaw  
Mini Grilled Chicken Tostada with Avocado and Pico De Gallo  
Smoked Chicken Quesadilla with Lime Crema

**Pork**

Bacon Wrapped Dates with Balsamic Reduction  
Prosciutto-wrapped Melon with Chili Powder

**Seafood**

Coriander-seared Ahi Tuna with Sesame Soy and Cilantro Dipping  
Crab Cake with Chipotle Aioli  
Garlic Shrimp with Mango Black Bean Salsa on Spoon  
Smoked Salmon with Dill Whipped Cream Cheese Red Onions and Capers on Crispy Bagel Chip

**Vegetarian**

Grilled King Oyster Mushroom with Parmesan and Basil Aioli on Spoon  
Fresh Mozzarella Cube and Cherry Tomato Skewer with Basil and Olive Oil  
Goat Cheese Mousse and Roasted Beets on Grilled Flatbread  
Devilled Eggs with Pasilla – Maple Syrup and Chives

Menu pricing subject to change.

All food and beverage charges shall be subject to a 12.6% gratuity and a 8.4% administrative fee.

For events of less than (30) guests, an additional labor fee of \$75.00 will apply.

We will set and prepare for 5% over your final guarantee.  
Please advise catering of any food allergies prior to event.

**Reception Display Stations:**

All stations have been designed for 60 minutes of service prior to dinner.

Stations are designed for a maximum of 60 minutes.

Charges of \$7 per person apply for each additional 30 minutes.

**Charcuterie and Marinated Vegetables \$24 per person**

Garlic and Herb Marinated; Roasted Peppers, Grilled Zucchini, Asparagus, Artichoke Hearts, Olives, Mushrooms and Mozzarella, Artisanal Charcuterie; Prosciutto, Salami, and Soppressata Served with, Tomatoes, Basil Pesto, Grilled Focaccia and Flatbreads

**Salsa Bar \$15 per person**

Homemade Tortilla Chips with Fire Roasted Tomato Salsa  
Fresh Guacamole with Cilantro, Tomatoes, and Jalapeño with Pico De Gallo and Lime Crema and House-made Hot Sauce

**Fruit and Cheese \$16 per person**

International and Domestic Artisanal Cheeses Garnished with Dried Fruit and Fresh Fruit, Preserves and Accompanied By Assorted Breads, Crostini and Crackers

**Chilled Seafood Display \$38 per person**

Shrimp Cocktail, Oyster on The Half Shell, Crab Claws, Cocktail Sauce, Fresh Lemon Wedges, Remoulade, Mignonette and Tabasco Sauces

**Vegetable Crudités \$14 per person**

Fresh Display of Broccoli, Cauliflower, Baby Carrots, Celery, Cherry Tomatoes and Radishes, Cucumbers, Asparagus, Accompanied By Chive and Garlic Sour Cream and Peppercorn Ranch

**Mediterranean Display \$16 per person**

Garlic-lemon Hummus with Olive Oil and Smoked Paprika  
Quinoa Salad with Beets, Grapes, Peppers, Feta Cheese with Herb Dressing  
Marinated Olives and Olive Oil Brushed Grilled Pita Bread

Menu pricing subject to change.

All food and beverage charges shall be subject to a 12.6% gratuity and a 8.4% administrative fee.

For events of less than (15) guests, an additional labor fee of \$75.00 will apply.

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Please advise catering of any food allergies prior to event.

# Amara Resort & Spa

# Dinner

**Chef Attended Action Stations:**

Designed to accompany buffet/plated selections.

Action Stations are designed for a maximum of 60 minutes.

Charges of \$7 per person apply to each additional 30 minutes.

All stations require a minimum guarantee of 20 guests.

**Pasta Station\***

A uniformed culinary attendant is optional to prepare the following items to order – \$150 per attendant.

**Pastas:**

Rigatoni | Penne | Farfalle | Fusilli

**Sauces:**

Braised Beef Ragu | Tomato Ragu | Creamy Roasted Garlic Alfredo | Basil Pesto

**Proteins:**

Garlic Roasted Vegetables | Herb Grilled Chicken | Southwest Shrimp Scampi

**\$20 per person Two Pasta, Sauce & Protein Selections**

**Mexican Fajita Station\***

Southwest Spice Rubbed Steak & Achiote Grilled Chicken Breast Served with; Caramelized Sweet Onion & Peppers, Pico De Gallo, Fire Roasted Tomato Salsa, Fresh Guacamole, Shredded Cheddar and Pepper Jack, Lime Crema, House-made Hot Sauce and Warm Tortillas

**\$26 per person**

**Seafood Sauté Station\***

Pan Roasted Sea Scallops with Sweet Carrot Puree and Mango-black Bean Salsa

Jumbo Shrimp Scampi with Lemon Grits and Smoked Poblano Sauce

**\$25 per person – One Selection**

**\$32 per person – Two Selections**

**Carving Station\* (Minimum of 15 people)**

**A Uniformed Culinary Person Will Carve The Following to Order.**

**All Other Proteins Are Available Upon Request.**

**All Carving Stations Will Be Served with Dinner Rolls & Butter.**

Southwest Spiced Beef Tenderloin Served with Horseradish Crema, Spicy Dijon Mustard, and Red Wine Demi Glace

**\$38 / per person**

Garlic and Herb Roasted Rubbed Prime Rib Served with Caramelized Sweet Peppers, Onions and Roasted Mushrooms with Port Demi Glaze

**\$42 / per person**

Sugar Cured and Smoked Pork Loin with Pineapple BBQ Sauce Served with Bacon – Potato Salad

**\$29 / per person**

Slow Roasted Pit Ham Glazed with Pasilla – Maple Syrup Served with Country Gravy and Jalapeño Corn Bread

**\$28 / per person**

Roasted Rosemary and Garlic Turkey Breast Served with Marsala Turkey Gravy and Orange Cranberry Sauce

**\$28 / per person**

**\*A Labor Charge of \$150 Per Uniformed Culinary Person Will Be Applied For Attended Stations.**

Menu pricing subject to change.

All food and beverage charges shall be subject to a 12.6% gratuity and a 8.4% administrative fee.

For events of less than (15) guests, an additional labor fee of \$75.00 will apply.

We will set and prepare for 5% over your final guarantee.

Please advise catering of any food allergies prior to event.

### Buffet Dinner Selections:

Dinner buffets are designed for a maximum of 60 minutes. Charges of \$7 per person apply per each additional 30 minutes. All dinner buffets require a minimum guarantee of 20 guests.

#### Desert Butte BBQ

**\$62 per person**

Assorted Artisan Bread with Garlic-Herb Butter (or) Dipping Olive Oil

Romaine Hearts with Roasted Peppers, Croutons and Creamy Garlic Dressing  
Potato Salad with Apple Wood Smoked Bacon, Pickles, Mustard Dressing

#### *Entrée (Choose 2)*

Slow Cooked St. Louis Spare Ribs  
Braised Short Ribs with Smoked Tomato and Demi Glaze  
Southwest Rubbed Grilled Chicken Breasts with Smoked Poblano and Tomato Salsa

#### *Sides (Choose 2)*

Corn on The Cob with Chipotle Aioli, Lime and Queso Fresco Cheese  
Slow Baked Beans with Brown Sugar and Scallions  
Garlic-Herb Whipped Herb Potatoes  
Apple, Jicama, Cabbage, Cole Slaw  
Creamy Jalapeño-Cheddar "Mac N' Cheese"

#### *Dessert (Choose 1)*

Wedding Cake (Provided by Client)  
\*\* Cake cutting and service included in dinner pricing.  
Freshly Brewed Coffee and Artisanal Teas

\*A Labor Charge of \$150 Per Uniformed Culinary Person

#### Southwestern Buffet

**\$65 per person**

Jalapeno- Cheese Cornbread

#### *Appetizer (Choose 2)*

Organic Mixed Greens, Roasted Corn, Tomato, Cucumbers, Cilantro-Lime Vinaigrette  
Jicama Salad with Hearts of Palm and Chili Mango Vinaigrette  
Roasted Corn Chowder with Lime Crema and Crispy Tortilla

#### *Entrée (Choose 2)*

Grilled Achiote Marinated Flat Iron Steak with Smoked Tomato Sauce  
Green Chili Chicken Enchiladas with Pineapple-Tomatillo Sauce  
Salmon Filet Lacquered with Pasilla and Lime  
Southwest Shrimp with Garlic and Herbs

#### *Sides (Choose 2)*

Roasted Bell Pepper and Potato Dauphinoise  
Cilantro and Tomato Rice  
Agave Glazed Cauliflower and Heirloom Baby Carrots

#### *Dessert (Choose 1)*

Wedding Cake (Provided by Client)  
\*\* Cake cutting and service included in dinner pricing.  
Freshly Brewed Coffee and Artisanal Teas

#### Spa Buffet

**\$68 per person**

Assorted Artisan Bread with Garlic-herb Butter (or) Dipping Olive Oil

#### *Salad (Choose 2)*

Baby Spinach Salad with Spiced Pecans, Strawberries and Goat Cheese with Prickly Pear – Herb Vinaigrette  
Grilled Seasonal Vegetable Platter with Grilled Portobello, Zucchini, Roasted Red Peppers, Artichokes, Baby Carrots and Yogurt Dill Dipping Sauce  
Quinoa Salad with Beets, Grapes, Red Peppers and Lemon Dressing

#### *Entrée (Choose 1)*

Citrus Roasted Swordfish with Mango-Black Bean Salsa  
Grilled New York Striploin with Roasted Sweet Peppers, Onions and Red Wine Demi Glace

#### Grilled Asparagus

Roasted Fingerling Potatoes, with Herbs and Roasted Garlic and Shallots

Wedding Cake (Provided by Client)

\*\* Cake cutting and service included in dinner pricing.  
Freshly Brewed Coffee and Artisanal Teas

#### Cal-ital Buffet

**( 2 Proteins = \$76 / 3 Proteins = \$82 )**

Assorted Artisan Bread with Garlic-herb Butter (or) Dipping Olive Oil with Balsamic

#### *Salad (Choose 2)*

Heirloom Tomatoes, Fresh Mozzarella with Basil Extra Virgin Olive Oil and Balsamic  
Baby Arugula Salad with Red Onions, Cherry Tomatoes and Pesto – Peppercorn Ranch  
Quinoa Salad with Beets, Grapes, Red Peppers and Lemon Dressing

#### *Entrée (Choose 2)*

Rosemary and Garlic Roasted Beef Tenderloin with Port Demi Glace  
Herb Grilled Chicken Breast with Marsala Mushroom Ragu  
Pan Seared Seasonal Fish Filet with White Wine, Lemon, Capers and Olive Sauce

#### *Sides (Choose 2)*

Roasted Fingerling Potatoes, with Herbs and Roasted Garlic and Shallots  
Braised Kale and Baby Spinach with Garlic and Lemon  
Assorted Sautéed Vegetables In Garlic Herb Butter

Wedding Cake (Provided by Client)

\*\* Cake cutting and service included in dinner pricing.  
Freshly Brewed Coffee and Artisanal Teas

Menu pricing subject to change.

All food and beverage charges shall be subject to a 12.6% gratuity and a 8.4% administrative fee.

We will set and prepare for 5% over your final guarantee.  
Please advise catering of any food allergies prior to event.

**Plated Dinner Selections: Minimum 15 people.**

Not intended for a flow basis.

Quantities of each entrée are required in advance.

Priced according to entrée choice.

Please select (1) starter, (2) entrées, (1) starch, (1) vegetable and (1) dessert,  
If you would like (3) entrée choices, add \$18 per person.

**Starters**

Lobster Bisque, Lemon Crème Fraiche

Roasted Chicken-tortilla Soup, Cumin-Lime Crema

Roasted Tomato Gazpacho with Cucumber and Feta Cheese

Roasted Corn Chowder with Crispy Tortilla

Grilled Corn with Chipotle Ailoi, Queso Fresco and Lime

Southwest Shrimp with Lemon Grits and Smoked Poblano Sauce

Baby Arugula with Beets, Goat Cheese and White Balsamic Dressing

Fresh Mozzarella with Heirloom Tomatoes, Olive Oil, Basil and Balsamic Reduction

Baby Organic Mixed Greens with Cherry Tomatoes, Cucumbers, Candied Pecans,  
with Lemon Herb Vinaigrette

Hearts of Romaine Caesar Salad, Herb Crouton, Creamy Garlic Dressing

**Entrée**

Wild Barramundi Filet with Brown-Butter, Parsley and Roasted Almonds

**\$65**

Pan Roasted Sea Scallops with Smoked Tomatillo, Apple and Corn Salsa

**\$85**

Citrus Roasted Halibut with Lemon Caper Butter Sauce

**\$72**

Salmon Filet Pasilla and Lime Lacquered with Charred Pineapple Relish

**\$68**

Slow Braised Red Wine Boneless Beef Short Ribs with Port Demi Glace

**\$75**

Grilled Rosemary-Garlic Beef Tenderloin with Thyme Demi Glace

**\$82**

Achiote Chicken Breast, Pomegranate Seeds, Pignon Sauce

**\$65**

Pork Tenderloin, Caramelized Apple Jus

**\$68**

Slow Roasted ½ Rack of Lamb, Cabernet Sauce

**\$72**

**Duet Option**

Customize your duet entrée by choosing two of the above entrees.

Our executive chef will make suggestions on the pairings if needed.

Pricing based on the higher priced entrée.

**Starches**

Roasted Fingerling Potatoes with Herbs and Shallots

Roasted Garlic Whipped Potatoes

Potato Dauphinoise

Cilantro – Jalapeño Risotto with Green Asparagus Risotto with Parmesan

**Vegetables**

Grilled Asparagus with Lemon and Herbs

Agave Glazed Root Vegetables with Thyme and Butter

Roasted Vegetables with Garlic and Herbs

Wild Mushroom Ragu

Creamed Baby Spinach

**Dessert**

Wedding Cake (Provided by Client)

\*\* Cake cutting and service included in plated dinner pricing.

Menu pricing subject to change.

All food and beverage charges shall be subject to a 12.6% gratuity and a 8.4% administrative fee.

For events of less than (15) guests, an additional labor fee of \$75.00 will apply.

We will set and prepare for 5% over your final guarantee.

Please advise catering of any food allergies prior to event.

**Children's Dinner Menu** **\$24**

*(Under 12 Years Old)*

**Main Course**

**(Choose One)**

Chicken Fingers with Honey Mustard Sauce

Penne Pasta Alfredo

Macaroni and Cheese

Grilled Cheese Sandwich

Cheese Pizza with Tomato and Mozzarella

**Choice of Sides**

**(Choose One)**

French Fries

Mixed Vegetables

Fresh Fruit

**Dessert**

**(Choose One)**

Fresh Baked Chocolate Chip Cookies

Vanilla Ice Cream with Chocolate Syrup

Menu pricing subject to change.

All food and beverage charges shall be subject to a 12.6% gratuity and a 8.4% administrative fee.

Please advise catering of any food allergies prior to event.



**Amara Resort & Spa**

# **Beverage**

**COCKTAILS\***

Oak Creek Level

Hosted Bar – On Consumption \$9

Cash Bar - \$12

Vodka – Smirnoff  
Gin – Beefeater  
Tequila – Espolon  
Scotch – Dewar's  
Bourbon – Jim Beam  
Rum – Bacardi

Sedona Level

Hosted Bar – On Consumption \$10

Cash Bar - \$13

Vodka – Absolut  
Gin – Tanqueray  
Tequila – Corralejo  
Scotch – Chivas Regal  
Bourbon – Jack Daniels  
Rum – Sailor Jerry

Arizona Level

Hosted Bar – On Consumption \$11

Cash Bar - \$15

Vodka – Grey Goose  
Gin – Bombay Sapphire  
Tequila – Patron Silver  
Scotch – Johnny Walker Black  
Bourbon – Makers Mark  
Rum – Cana Brava

**BEER\***

Assorted Domestic Beers

Hosted Bar – On Consumption \$6

Cash Bar - \$8

Budweiser  
Bud Light

Assorted Import and Craft Beers

Hosted Bar – On Consumption \$7

Cash Bar - \$9

Pacifico  
Dale's Pale Ale  
Day of the Dead Amber Ale  
Stella Artois

**WINE\***

Hosted Bar - On Consumption - \$36 per bottle

Cash Bar - \$12 per glass

*Choice of Two*

Chardonnay  
Merlot  
Cabernet Sauvignon

~ Wine by the bottle available upon request. Full wine list available.

\*\$150 bartender fee required for all wine/beer/cocktail bars.  
(Includes 3 hours of service) \$30 per each additional 30 minutes.

Menu pricing subject to change.  
\$150 Bartender Fee Required for All Wine/Beer/Cocktail Bars – Includes 3 Hours of Service, \$30 per each additional 30 minutes.  
All food and beverage charges shall be subject to a 12.6% gratuity and a 8.4% administrative fee.  
Please advise catering of any food allergies prior to event.

### Wellness Cocktails\*

**Organic Agave Margarita \$11.00 per drink**

El Jimador Blanco Tequila, Organic Agave Nectar, & Fresh Lime Juice

**Superberry Fizz \$11.00 per drink**

Beefeater Gin, Lemon Juice, Canton Ginger Liqueur, Simple Syrup,  
& Blueberries

**Cumbersome \$11.00 per drink**

Beefeater Gin, Fresh Lime Juice, Honey Syrup, & Cucumber Slices

### Classic Cocktails

**Between The Sheets \$11.00 per drink**

Cognac (or) Brandy, Light Rum, Quality Triple Sec, & Lemon Juice

**Negroni \$12.00 per drink**

Gin, Campari, & Sweet Vermouth

**Manhattan \$12.00 per drink**

Bourbon (or) Rye Whiskey, Martini & Ross Sweet Vermouth, &  
Angostura Bitters

### Kimpton Crafted

**Gunslinger \$12.00 per drink**

Encanto Pisco, Fresh Lemon Juice, Agave Syrup, & Sprig Rosemary

**Cable Car \$11.00 per drink**

Captain Morgan Spiced Rum, Orange Curacao, Fresh Lemon Juice,  
& Simple Syrup

**Cucumber Popper \$12.00 per drink**

American Harvest Vodka, Fresh Lime Juice, Simple Syrup,  
Cucumber Slices & Jalapeno

### Spike It Stations\*

**Lemonade Stand Non-Alcoholic \$8 per person | Alcoholic \$14 per drink**

Fresh Lemonade and Iced Teas

-Non Alcoholic: Aromatic Syrups, Fruits, Fruit Purees and Gourmet Juices

-Alcoholic: Bourbon, Gin & St. Germaine

**Coffee Cart Non-Alcoholic \$8 per person | Alcoholic \$14 per drink**

Fresh Brewed Coffee and Decaf Coffee

-Non Alcoholic: House Made Syrups, Flavored Whipped Cream, Sprinkles, & Little Cookies

-Alcoholic: Baily's, Frangelico, Irish Coffee Set Up (Whiskey & Sugar Cubes), Kahlua, Etc.

**Hot Chocolate Bar Non-Alcoholic \$10 per person | Alcoholic \$14 per drink**

Cambros Filled with Rich House Made Cocoa

-Non Alcoholic: Flavored Syrups, Whipped Cream, Sprinkles, Marshmallows and Cookies

-Alcoholic: Rumplemintz, Chambord, Frangelico, Etc

**Bloody Mary Bar \$14 per drink**

Vodka, (or) Gin Along with all the fixings: Tomato Juice, Clamato, Hot Sauces, Horse

Radish, Worcestershire. Pepper, Salt All Manner of Pickled Vegetables, Spices and  
Veggies

**\*\$150 bartender fee required for all wine/beer/cocktail bars.  
(Includes 3 hours of service) \$30 per each additional 30 minutes.**

Menu pricing subject to change.

\$150 Bartender Fee Required for All Wine/Beer/Cocktail Bars – Includes 3 Hours of Service, \$30 per each additional 30 minutes.

All food and beverage charges shall be subject to a 12.6% gratuity and a 8.4% administrative fee.

Please advise catering of any food allergies prior to event.

### WEDDING CAKE CUTTING & SERVICE

Cut and served for each guest

**\$6 per person**

### WEDDING CAKE ENHANCEMENT

Enhance Your Cake Service with a Chocolate Covered Strawberry and Mixed Berries

**\$5 per person**

Menu pricing subject to change.

\$150 Bartender Fee Required for All Wine/Beer/Cocktail Bars – Includes 3 Hours of Service, \$30 per each additional 30 minutes.

All food and beverage charges shall be subject to a 12.6% gratuity and a 8.4% administrative fee.

Please advise catering of any food allergies prior to event.

**Amara Resort & Spa**

# **Terms & Conditions**

## Amara Resort & Spa | Wedding Menu

### Menus

Menu pricing subject to change. All food and beverage charges are subject to 9.9% Sales Tax, 12.6% non-taxed gratuity and a 8.4% taxed administrative fee. Please advise catering of any food allergies prior to event.

### Shipping and Receiving

The storage of boxes and delivery to room location incur a fee as stated in the group contract. All return shipping must be arranged by the client through our shipping department. The Hotel is not responsible for any shipment that is delivered to the Hotel and reserves the right to refuse any shipment. Materials which are perishable or flammable, will not be accepted. Please contact your Catering or Conference Services Manager for shipping and pricing information.

### Decorations

Signs, banners or other decorations are not allowed in public areas. Any signage in private areas must be professionally made and approved by Hotel, please submit to your Catering or Conference Services Manager three (3) days prior to program start date. Nothing may be affixed to the walls, floor or ceiling with push pins, nails, staples, carpet tape or other like materials. There is a surcharge of \$50.00 per banner to hang banners in meeting space. Candles with open flame, confetti, bird seed, rice and glitter may not be used at the Hotel. We shall not be responsible for damage or loss of any items brought into the Hotel, or for any items left unattended.

### Guestroom Deliveries

Deliveries can be arranged through our Guest Service Department. Room deliveries incur a fee beginning at \$4.00 per guest, per room delivery. The Hotel does not permit items to be given out at the front desk during the check-in process.

### Parking

Valet parking is included in the resort fee. Non-Amara guest parking may be added to your master account or on an "individual pay own" basis at \$10 each vehicle. Advise your hotel contact how you would like this charge to be billed, otherwise it will be noted as "individual pay own."

### Audio Visual

Audio visual equipment is available on a rental basis. All audio visual orders are to be placed directly through your Catering or Conference Services Manager. Audio visual services not provided by Amara must have Hotel approval, and surcharges for electrical requirements, liability, insurance, etc. may apply.

### Beverages

All alcoholic beverages to be served on the Hotel's premises (or elsewhere under the Hotel's alcoholic beverage license) for all functions must be dispensed only by the Hotel's servers and bartenders. The proper identification (i.e. photo ID) of any person to verify age is required. We reserve the right to refuse alcoholic beverage service if the person is either underage or proper identification cannot be produced. We also reserve the right to refuse alcoholic beverage service to any person who, in the Hotel's sole judgment, appears intoxicated.

### Outside Food & Beverage

No outside food or beverages are allowed on the premises. Failure to comply will result in a \$1,000.00 fee charged to the group's master account.

### Food and Beverage Minimum

A Food and Beverage Minimum will apply, based on food and beverage revenue, exclusive of service charge and taxes. In the event the Food and Beverage Minimum is not met, the difference plus service charge & tax will be charged to the final bill.

### Guarantee Agreement

A guarantee of attendance is due by 12:00 PM three (3) business days prior to any function. This policy is applicable to any function regardless of expected attendance. The client is responsible to pay for the guaranteed amount and any overage served. Amara Resort accounts for 5% more than the guaranteed amount in the event you have additional guests. Vegetarian meals and special meal requests should be brought to the attention of your Catering or Conference Services Manager when you place your guarantee. Last minute requests will be honored based upon availability.

### Request for Multiple Entrées

Multiple entrée selections are permitted with proper notice. A group may choose up to three (3) entrées with a guarantee of each entrée three (3) business days prior to the event. All meals will be charged based upon the highest priced entrée. You must also provide a method in which our wait staff can determine each guests selection. The client is responsible for providing entrée coded place cards indicating each guest's selection.

### Buffets

All buffet menus are designed and priced for (60) minutes of service and/or replenishing. Buffets opened longer than (60) minutes are subject to an additional per person surcharge per hour extended.

### Chef Attended Stations

For Chef attended stations, a minimum of one (1) Chef is required for every (75) guests. A Chef Fee of \$150.00 plus tax is applicable for each Chef, per event.

### Beverage Service

We recommend one (1) Bartender for every 75 guests. A Bartender fee of \$150.00 plus tax is applicable per Bartender, per event.

### Room and Set-Up Fee

Function Rooms are assigned according to the anticipated guaranteed number of guests. If there is a fluctuation in the number of attendees, the Hotel reserves the right to assign the function room accordingly. The Hotel reserves the right to charge a service fee for set-up of the meeting rooms with extraordinary requirements. A room set-up fee will be charged when applicable.

### Menu Design

Our catering staff and inventive culinary team will be at your service to create a custom designed menu for your event. All arrangements should be finalized at least 14 days in advance of your scheduled event date. Please note, all menu substitutions are subject to review by the Executive Chef and additional charges may apply.

### Dietary Restrictions & Raw Items

Items May Contain nuts and nut by products. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions