

ORANGE TREE RESORT HOLIDAY PACKAGES

Orange Tree Golf Resort offers a Holiday Party Package with a variety of menu options. We will assist you in choosing the package, appetizers, and entrée that is right for you.

The prices listed vary according to the entrée you select. All prices listed are for evening dinner service. Luncheon Holiday Party Packages (served before 1:00pm) are priced \$8.00 per person less than the stated dinner prices.

Along with an exquisitely created menu, all of our specially designed Holiday Packages will include the following:

- *Personal Catering Coordinator Services*
- *Special Overnight Suite Rates for Your Guests*
- *Complimentary Banquet Room*
- *Custom Linen Selection*
- *Holiday table centerpieces and votive candles*
- *Holiday buffet and room décor*
- *Parquet Dance Floor with Stage for DJ or Live Band*
- *Podium with microphone*
- *Cocktail Bar Set-Up*

HOLIDAY PARTY PACKAGE INCLUDES:

*Two Hour Hosted Bar to include Call Brands,
Domestic and Imported Beers, House Wines, Sodas, Bottled Waters*

*One Hour Reception Appetizer Service with your choice of
Two appetizers*

Plated Dinner Entrée or Buffet of Your Choice

Coffee, Tea, Decaf

Orange Tree Golf Resort 10601 N. 56th Street Scottsdale, Arizona 85254 (480)948-6100
www.orangetree.com www.shellvacationshospitality.com

RECEPTION APPETIZER SELECTION

HOT APPETIZERS

Vegetable Eggroll with Teriyake Glace
Coconut Shrimp with Mango Cream
Thai-Peanut Chicken Satay with Thai-Peanut Sauce
Herb Grilled Chicken Satay with Asiago Cheese Sauce
Italian Sausage Stuffed Mushrooms with Mozzarella
Spinach and Feta Cheese Spanikopita
Jumbo Stuffed Pasta Shells with Marinara Sauce
Crab and Cheddar Puff with Pineapple Remoulade

COLD APPETIZERS

Raspberry Brie Tartlet
Cantaloupe Ball with Pancetta Crème Fraiche
Burgundy Pear Ball with Cambazola Cream and Candied Pecan
Baked Wonton Cup with Sesame Seared Ahi Tuna and Teriyake Dressing
Grilled Parmesan Plate with Sesame Chicken Salad

Fresh Fruit Platter with Honeydew, Cantaloupe, Pineapple, Watermelon, Blueberries, Raspberries, Red Grapes and Strawberries

Cheese Display with Boursin, Goat, Baby Bel Gouda, Smoked Cheddar, Swiss, Provolone, Cheddar and Mozzarella Pearls served with assorted Crackers

HOLIDAY BUFFET

(CHOICE OF TWO)

Tossed Greens Salad with Ranch and Balsamic Vinaigrette Dressings
Caesar Salad with Foccacia Croutons and Caesar Dressing
Chilled Ditalini Fagioli with Lima Beans and Tart Tomato Coulis
Champagne Salmon and Yukon Potato Salad with a Lemon-Dill Dressing

(CHOICE OF TWO)

Steamed Broccolini with Baby Carrots
Carmelized Shallots with Sauteed Haricot Verts
Honey Glazed Carrots with Coin Cut Roma Vegetables
Jumbo Asparagus Spears with Baby Carrots

(CHOICE OF ONE)

Boursin and Buttermilk Mashed Potato
Roasted Bliss Potato with Grape Oil and Thyme
Baked Maple Sweet Potato Mash
Vegetable Rice Pilaf
Penne pasta with Roasted Artichokes and Wild Mushrooms in an Asiago Bechamel

ENTREES

(Choice of Two)

Sesame Crusted Pork Tenderloin with Chili Garlic Cream Sauce
Seared Arugula Stuffed Mahi-Mahi with a Mandarin Chutney
Peppered Beef Tenderloin with a Chipotle Hollandaise Sauce
Lemon Seared Atlantic Salmon with Mango Cream
Grilled Salmon with a Champagne Cream Sauce
Roasted Chicken Breast with Tomato Duxelle
Parmesan-Spinach Couscous Stuffed Statler Chicken Breast with Tomato Robert

DESSERT
(Choice of Two)

Fruit Cobbler with Chantilly Cream
Chocolate Decadence Cake
Pumpkin Bailey's Cheesecake
Pumpkin Pie
Chocolate Mint Torte
Bouche de Noel Yule Log
Assorted Mini Pastries: Mini Cheesecake, Fruit Tarts, Eclairs and Keylime Tarts,
Mini Chocolate Decadence, Almondines

ASSORTED ARTISAN ROLLS
COFFEE, TEA, DECAF

\$74

All prices subject to sales tax and service fee

HOLIDAY DINNER ENTREES

*Dinners include Salad, Assorted Artisan Breads, and Dessert.
All meals are accompanied by Fresh Vegetables, choice of Starch
Coffee, Teas and Decaffeinated Coffee*

Entrée Selection

<u><i>Lemon Zest Seared Statler Chicken</i></u> with Herbed Veloute Sauce	\$68
<u><i>Parmesan-Spinach Couscous Stuffed Staler Chicken</i></u> with Tomato Robert Sauce	\$68
<u><i>Grilled Atlantic Salmon</i></u> with Mango Cream	\$71
<u><i>Tempura Seared Salmon</i></u> with Papaya Chutney	\$71
<u><i>Grilled Seabass Fra Diablo</i></u>	\$71
<u><i>Pepper Beef Tenderloin</i></u> with Wild Mushroom Demi-Glace	\$74
<u><i>Roasted Chili Marinated Beef Tenderloin</i></u> with Charred Shallot-Brandy Demi Glace	\$74
<u><i>Sesame Crusted Pork Tenderloin</i></u> with Chili-Garlic Cream Sauce	\$68
<u><i>Vegetarian Island</i></u> - marinated Portabello Mushroom with Boursin Cheese, topped with a Roasted Pepper, stuffed with vegetables and coated in a Tempura Batter	\$68

Entrée Combination Plates

<u><i>Oyster Mushroom Stuffed Chicken with Morel cream along Anaheim Seared Halibut topped with a Maryland Crab Bordelaise</i></u>	\$80
<u><i>Peppered Filet of Beef with Chipotle Hollandaise and Lemon Oil Seared Salmon with a Dill Cream</i></u>	\$80
<u><i>Thyme Grilled Chicken Breast with a Mushroom Cream Sauce and Grilled Petite Filet with A Green Peppercorn Demi-Glace</i></u>	\$76
<u><i>Roasted Herb Chicken Breast with Chicken Jus and Basil Seared Salmon with a Mango Cream</i></u>	\$76

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Salads

*(Your choice of one salad
to accompany your entrée selection)*

*Tossed Baby Greens with Jicama, Cucumber, Tomato and Red Onions served with
Raspberry Vinaigrette Dressing*

*Romaine Heart Salad with Pecorino Cheese, Focaccia Croutons, Red Pear Tomatoes and Brunoise Yellow
Bell Pepper served with Tropical Vinaigrette Dressing*

*Tossed Baby Field Greens, Burgundy Poached Pear, Slivered Cambazola Cheese, Spicy Pecans, and
served with Balsamic Vinaigrette Dressing*

*Baby Greens and Arugula Salad tossed with Almonds and Tomatoes, topped with Shaved Red Onions and
Mandarin Orange Segments, served with a Mandarin Vinaigrette Dressing*

Vegetables

*(Your choice of one vegetable
to accompany your entrée selection)*

*Steamed Broccolini
Bundled French Green Beans
Jumbo Asparagus Spears with Baby Carrots
Grilled Tomato with Parmesan Cheese
Honey Glazed Baby Carrots*

Sides

*(Your choice of one side
to accompany your entrée selection)*

*Roasted Bliss Potato with Grape Oil and Thyme
Tri-Color Asiago Dauphinois Potato
Boursin Cheese and Buttermilk Mashed Potatoes
Cambazola Mashed Potatoes
Roasted Parmesan Fingerling Potatoes
Maple Sweet Mashed Potatoes
Almond Rice Pilaf*

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Desserts

*(Your choice of one dessert
To accompany your entrée selection)*

Chocolate Decadence Cake with Carmel Crème

Tiramisu Tower

Pumpkin Bailey's Cheesecake

Pumpkin Pie

Bouche de Noel Yule Log

Trilogy of Mini Pastries

*Your Choice of Any Three: Mini Cheesecake, Fruit Tart, Keylime Tart,
Almondines, Chocolate Decadence Mini*

***All prices listed are for Dinner Packages.
Luncheon Packages priced \$8 per person less than the stated dinner prices
and served before 1:00pm***

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RECEPTION ENHANCEMENTS

<i>Extended Call Bar Cocktail Service</i>	<i>\$13 per person per additional hour</i>
<i>Upgrade to Premium Bar Service</i>	<i>\$3 per person per hour of bar service</i>
<i>Specialty Martini Bar</i>	<i>\$8 per cocktail, and \$50.00 set-up fee</i>
<i>After Dinner Cordial Service</i>	<i>\$8 per cocktail, and \$50.00 set-up fee</i>
<i>House Wines</i>	<i>\$28 per bottle</i>
<i>Fresh Floral Holiday Centerpieces</i>	<i>\$25 and up per table</i>
<i>Deluxe Chair Covers with Bows</i>	<i>\$6 each</i>

ADDITIONAL APPETIZERS (Prices listed are per 100 pieces)

HOT APPETIZERS

<i>Vegetable Eggroll with Teriyake Glace</i>	<i>\$350</i>
<i>Coconut Shrimp with Mango Cream</i>	<i>\$450</i>
<i>Thai-Peanut Chicken Satay with Thai-Peanut Sauce</i>	<i>\$350</i>
<i>Herb Grilled Chicken Satay with Asiago Cheese Sauce</i>	<i>\$350</i>
<i>Italian Sausage Stuffed Mushrooms with Mozzarella</i>	<i>\$350</i>
<i>Spinach and Feta Cheese Spanikopita</i>	<i>\$300</i>
<i>Jumbo Stuffed Pasta Shells with Marinara Sauce</i>	<i>\$300</i>
<i>Chicken and Vegetable Potstickers with Mango Chutney</i>	<i>\$350</i>
<i>Crab and Cheddar Puff with Pineapple Remoulade</i>	<i>\$350</i>

COLD APPETIZERS

<i>Raspberry Brie Tartlet</i>	<i>\$300</i>
<i>Cantaloupe Ball with Pancetta Crème Fraiche</i>	<i>\$350</i>
<i>Burgundy Pear Ball with Cambazola Cream and Candied Pecan</i>	<i>\$350</i>
<i>Lobster Spoon with Cherry Tomato, Kiwi, Jicama, and Mango Relish</i>	<i>\$500</i>
<i>Baked Wonton Cup with Sesame Seared Ahi Tuna and Teriyake Dressing</i>	<i>\$400</i>
<i>Grilled Parmesan Plate with Sesame Chicken Salad</i>	<i>\$350</i>

Fresh Fruit Platter with Honeydew, Cantaloupe, Pineapple, Watermelon, Blueberries, Raspberries, Red Grapes and Strawberries *\$100, \$150, \$200*

Cheese Display with Boursin, Goat, Baby Bel Gouda, Smoked Cheddar, Swiss, Provolone, Cheddar and Mozzarella Pearls served with assorted Crackers *\$120, \$200, \$300*

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GENERAL BANQUET INFORMATION

MENU SELECTION

The menus found within are our most popular items. To expand the variety, our professional catering staff will custom design a "special" menu to fit any theme or style that is right for you.

DEPOSITS

At the time your date is confirmed, a catering contract and initial deposit will be required to reserve your event space. An additional deposit will be required six months prior to your event, with final payment due at the conclusion of your event.

GUARANTEES

The guarantee refers to the number of guests expected to be in attendance at the event. This guarantee is required 72 hours prior to your event. If the guarantee is not given to the Catering Office in advance, we will consider the last estimated number of guests as your guarantee. You will be charged for the guarantee or the actual number of guests in attendance, whichever is greater. The Resort will be prepared to service 2-5% over the guarantee.

FOOD

All food items must be supplied and prepared by the Orange Tree Resort. The event sponsor or their guests may bring no food or beverages into the Resort. The event sponsor also cannot remove food from the premises due to health and license restrictions. Menu selections are subject to change up to 90 days prior to the event.

BEVERAGES

Orange Tree Resort, as a licensee, is responsible for the administration of the sale and service of alcoholic beverages in accordance with the State of Arizona Liquor Statues and the City of Scottsdale Liquor Ordinances. It is our policy therefore, that all alcoholic beverages must be supplied by the Resort.

TAX AND SERVICE CHARGE

All federal, state, and local taxes, which are applicable, will be applied in addition to all prices as listed. A service charge will also be applied to all prices as listed

