

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, mirrors, 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*

Entrée or Buffet of Your Choice

*House Wine Service with Dinner:
Selection of House Cabernet, Chardonnay, Merlot, White Zinfandel*

Starbucks Coffee, Tea, Decaf

RECEPTION APPETIZER SELECTION

HOT APPETIZERS

Greek Spanakopita
Stuffed Mushroom Florentine
Petite Medallions of Beef with Red Onion Jam
Pancetta wrapped Scallop with Apricot Chutney
Grilled Shrimp on Potato Pancake with Fennel Crème Fraiche
Chicken Taquito with Guacamole
Lamb Loin on Pancetta Polenta
Thai-peanut Chicken Sate
Vegetable Pot Stickers
Shrimp Spring Rolls

COLD APPETIZERS

Fresh Sliced Seasonal Fruit
Rotisserie Chicken-olive Salad Bruschetta
Smoked Salmon with Caper Crème Fraiche
Tomato-basil Bruschetta with Boursin Cheese
Curried Chicken and Caramelized Onion Profiterole
Assorted Cheeses, Lavosh and Water Crackers
Chilled Mussel with Caper Basil Vinaigrette
Ratatouille and Goat Cheese Bruschetta
Dungeness Crab and Mango Profiterole
Grilled Shrimp and Tomato Profiterole
Smoked Trout Tartlet

HOLIDAY BUFFET

(Choice of Three)

*Salami, Sicilian Olive and Fresh Oregano with Fusili Pasta
Tomato, Cucumber, and Feta Cheese with Cabernet Vinaigrette
Red Skinned Potato Salad with Gorgonzola and Rosemary Balsamic Vinaigrette
Chilled Ziti with Grilled Chicken and Pesto*

(Choice of One)

*Julienne of Spring Vegetables
Steamed Broccolini with Olive Oil Hollandaise
Haricot Verts with Shaved Shallots
Grilled Sesame-soy Bok Choy*

(Choice of Two)

*Tuscan Roasted Red Potatoes
Smoked Bacon with White Bean Puree
Golden Raisin and Toasted Almond Rice Pilaf
Caramelized Onion Mashed Potato*

ENTREES

(Choice of Two)

*Seared Beef Tenderloin with Tomato Confit
New York Sirloin with Wild Mushroom Ragout
Blackened Atlantic Salmon with Mango Chutney
Parmesan-Spinach and Israeli Couscous stuffed Chicken Breast
Mustard Crusted Pork Tenderloin with Sundried Cherry Demi-Glace
Grilled Chicken Penne Pasta with Roasted Poblano Cream Sauce
Herb and Garlic Marinated Airline Breast of Chicken
Sliced Roast Pork Tenderloin with Peach Conserve*

TUSCAN BREAD AND ASSORTED ROLLS

DESSERT

(Choice of Two)

*Banana Bread Pudding with Warm Rum Sauce
Applesauce Cake with Mascarpone Filling surrounded by Caramel Sauce
Spiced Pear Cheese Tart with Cinnamon Crème Anglaise
Pumpkin Swirl Cheesecake with Honey Sour Cream
Bouche de Noel Yule Log*

\$66.95

All prices subject to sales tax and service fee

*Orange Tree Golf Resort 10601 N. 56th Street Scottsdale, Arizona 85254
www.orangetree.com*

HOLIDAY DINNER ENTREES

SALAD SELECTION: served with Tuscan Bread and Assorted Fresh Baked Rolls

(choice of one)

***Romaine Hearts with Caper-Basil Vinaigrette
And Shaved Peppered Pecorino***

***Tomato-Mozzarella with Baby Red Oak Lettuce, Grilled Squash,
Marinated Artichokes and Roasted
Red Pepper Vinaigrette***

ENTRÉE SELECTION: (choice of one)

***Sage and Smoked Gouda Stuffed Chicken served with
Braised Spinach-Israeli Couscous
\$59.95***

***Herb and Garlic Seared Airline Chicken Breast with Haricot Verts and
Gorgonzola Mashed Potato
\$59.95***

***Filet Mignon served with Roasted Garlic Mashed Potato and
Sautéed Asparagus, Baby Carrots, and Caramelized
Red Pearl Onions
\$65.95***

***Olive Rubbed Alaskan Halibut with Roasted Fingerling Potatoes
And Oven Dried Tomatoes with Artichokes
Served with a Lobster Sauce
\$62.95***

***Filet Mignon and Grilled Jumbo Prawns served with
Roasted Corn Risotto, Brandy Demi-Glace
And Fried Leeks
\$69.95***

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*Grilled Jumbo Prawns with Grand Marnier Infused Apricot Mashed
And Golden Tomato Burre Blanc
\$65.95*

*Filet Mignon, Diver Harvested Main Scallops, and Jumbo Prawn
Served with Horseradish Mashed with Braised Fennel
And Preserved Lemon
\$72.95*

*Roast Prime Rib Au Jus with Duchess Potato and
Sautéed Baby Vegetables
\$65.95*

*Grilled Salmon with Artichoke and Fennel Ratatouille
Served with Fried Caper Burre Blanc
\$62.95*

*All prices listed are for Dinner Packages.
Luncheon Packages priced \$10.00 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>\$6.00 per person per additional hour</i>
<i>Upgrade to Premium Bar Service</i>	<i>\$1.00 per person per hour of bar service</i>
<i>Specialty Martini Bar</i>	<i>\$8.00 per cocktail, and \$50.00 set-up fee</i>
<i>After Dinner Cordial Cart Service</i>	<i>\$6.00 per cocktail, and \$50.00 set-up fee</i>
<i>Fresh Floral Holiday Centerpieces</i>	<i>\$15.00 - \$45.00 per table</i>
<i>Deluxe Chair Covers with Bows</i>	<i>\$8.00 each</i>

ADDITIONAL APPETIZERS

Prices listed are per 100 pieces

HOT APPETIZERS

<i>Stuffed Mushroom Florentine</i>	<i>\$295.00</i>
<i>Petite Medallions of Beef with Red Onion Jam</i>	<i>\$395.00</i>
<i>Pancetta wrapped Scallop with Apricot Chutney</i>	<i>\$395.00</i>
<i>Greek Spanakopita</i>	<i>\$295.00</i>
<i>Grilled Shrimp on Potato Pancake</i>	<i>\$395.00</i>
<i>Vegetable Pot Stickers</i>	<i>\$295.00</i>
<i>Shrimp Spring Rolls</i>	<i>\$295.00</i>
<i>Thai-Peanut Chicken Sate</i>	<i>\$295.00</i>
<i>Lamb Loin on Pancetta Polenta</i>	<i>\$395.00</i>
<i>Chicken Taquito with Guacamole</i>	<i>\$295.00</i>

COLD APPETIZERS

<i>Smoked Salmon with Caper Crème Fraiche</i>	<i>\$295.00</i>
<i>Rotisserie Chicken-Olive Salad Bruschetta</i>	<i>\$295.00</i>
<i>Tomato-Basil Bruschetta with Boursin Cheese</i>	<i>\$295.00</i>
<i>Ratatouille with Goat Cheese Bruschetta</i>	<i>\$295.00</i>
<i>Grilled Shrimp and Tomato Profiterole</i>	<i>\$395.00</i>
<i>Smoked Trout Tartlet</i>	<i>\$395.00</i>
<i>Chicken and Caramelized Onion Profiterole</i>	<i>\$295.00</i>
<i>Dungeness Crab and Mango Profiterole</i>	<i>\$395.00</i>
<i>Chilled Mussel with Caper Basil Vinaigrette</i>	<i>\$395.00</i>

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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