



**Catering**

# Catering

## Breakfast

### Continental Breakfast

Priced per person

#### Gadsden Continental \$20

Assorted Chilled Juices  
Fresh Sliced Fruit Display  
Individual Greek Yogurt & Granola  
Please Choose (3) Breakfast Pastries:  
Assorted Muffins, Danish, Croissants, Mexican Breads,  
Coffee Cake, Cinnamon Rolls  
Assorted Jams  
Freshly Brewed Coffee, Decaffeinated Coffee and  
Assorted Hot Tea

#### Chef's Continental \$23

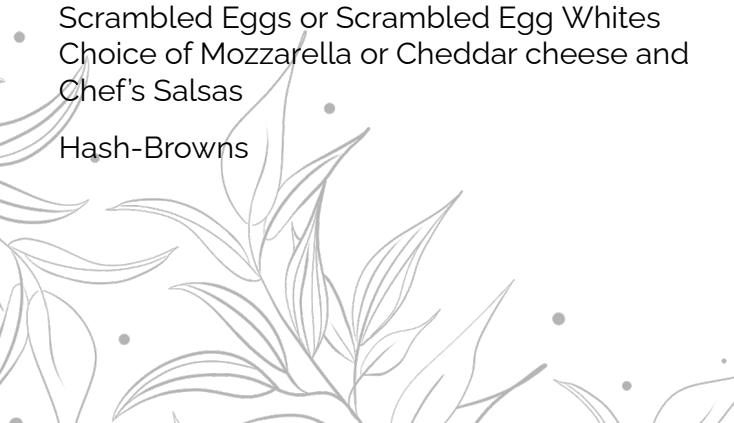
Assorted Chilled Juices  
Fresh Sliced Fruit Display  
Individual Greek Yogurt & Granola  
Assorted Bagels  
Assorted Muffins, Danish, Croissants, Mexican  
Breads, Coffee Cake, Cinnamon Rolls  
Plain, Sweet Flavored Cream Cheeses  
Assorted Jams  
Assorted Individual Cereals,  
2%, Nonfat and Whole Milk  
Oatmeal, Brown Sugar with Raisins & Honey  
Freshly Brewed Coffee, Decaffeinated Coffee and  
Assorted Hot Tea

## Hot Breakfast Buffet

Required a minimum of 15 guests

Breakfast Meats  
(Please choose two)  
Smoked Bacon, Country Sausage Patty,  
Sausage Link or Ham Steak  
Scrambled Eggs or Scrambled Egg Whites  
Choice of Mozzarella or Cheddar cheese and  
Chef's Salsas  
Hash-Browns

### \$26



All prices are subject to a 20% service fee and prevailing sales tax. Prices are subject to change without notice ext

# Catering

## Luncheon 11-3pm

All Meals include a choice of :Soft Drinks, Freshly Brewed Coffee, Decaffeinated Coffee and Assorted Hot Tea\*

All prices are per person



### Gadsden Burger

**\$21**

1/4 Lb House made beef patty - Lettuce- Tomato- Mayo- Cheddar Cheese- Grilled Onion- Bacon- Green Chili Served with House Fries

ADD Avocado \$1.00

### Alfredo

**\$21**

House-made Garlic Alfredo sauce with Fettuccine pasta, a side Caesar salad

Chicken +\$4.00      Shrimp +\$6.00

### Grilled Chicken

**\$21**

2 Thin Sliced chicken breast, Seasonal Veggies, Baked Potato and side salad

### Chef salad

**\$20**

Spring Mix , Cheddar Cheese, Tomato, Cucumber, Bacon, Hard Boiled Egg, Turkey

Chicken +\$4.00

### Green Chiles Rellenos

**\$19**

Rice, beans, flour or corn tortillas

## Buffet Lunch

### Fajitas \$29

Corn and Flour Tortillas, Choice of Meats Chicken or Beef upgrade to Shrimp \$5 , Guacamole, Sour Cream, Spanish Rice, Beans.

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# Catering



## 2 Course Plated Dinner

All Meals include a choice of :Soft Drinks, Freshly Brewed Coffee, Decaffeinated Coffee and Assorted Hot Tea\*

All prices are per person

### Side Salad Choice of one per event

Spring Veggie Salad - Spring Greens, Shaved Carrot Ribbons, Cherry Tomatoes, Cucumbers

Classic Cesar - Romaine Heart Lettuce, Shaved Parmesan Cheese, House-made Olive oil Croutons- Cesar Dressing

Very Berry - Spring Greens, Plump Blueberries, Fresh Strawberries, and Walnuts- Raspberry Vinaigrette

### Beef Tenderloin Medallions \$45

Seasonal Vegetables, Baked Potato or Mashed Potato's, Tri-Color Peppercorn Red Wine Sauce and a Fresh Bread roll

### Shrimp Alfredo \$32

Grilled Shrimp fettuccine pasta, House made Garlic Alfredo sauce, Baguette

### Roasted Chicken Breast \$36

Seasonal Vegetables, Red skin Garlic Mashed Potato's, White Wine, Mushroom Sauce , Fresh Bread roll

### Chipotle Cream Chicken Breast \$37

Seasonal Vegetables, Red skin Garlic Mashed Potato's, Chipotle Cream, Mushroom Sauce

### Atlantic Salmon Lemon Cream Sauce \$39

Season Vegetables, Red skin Garlic Mashed Potatoes , Served with House-Made Lemon Cream Sauce

## Buffet Dinner

### Fajitas \$29

Corn and Flour Tortillas, Choice of Meats Chicken or Beef upgrade to Shrimp \$5 , Guacamole, Sour Cream, Spanish Rice, Beans.

### Dessert \$9

Chocolate cake  
New York Cheesecake  
Raspberry Cheesecake  
Cream Cheese Carrot cake

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# EVENT RENTAL CONTRACT



Date of Event:\_\_\_\_\_

Event Type:\_\_\_\_\_

Name:\_\_\_\_\_

Phone :\_\_\_\_\_

Email :\_\_\_\_\_

Start Time:\_\_\_\_\_

End Time:\_\_\_\_\_

Total Guest:\_\_\_\_\_

## LOBBY



- \$1000**
- Lobby 1st floor up to 125 guests.
- \$275**
- Each additional seating space in conjunction with lobby event: Terrace, Conference Room, Diamond Room, OR Dining Room)
  - Prior day set up and decorating preferred.
  - Music End time: 12:00 am Bar Last call : 11:30 pm
  - Lobby and Catering 50%
  - Non-Refundable if Canceled within 60 day of event
  - Payment in full must be done 30 days prior to event or other arrangements per management
  - Bar Accounts can be arranged with Credit Card on File

## CONFERENCE ROOM



- \$75**
- Per Hour rental- Minimum 2-hour rental.
- \$350**
- Full day rental up to 8 hrs.
  - Capacity: 60
  - Security Deposits: \$100  
(NON-REFUNDABLE IF CANCELLED WITH 7 DAYS OF EVENT)

## DIAMOND ROOM



- \$500**
- Full day rental ONLY
  - Includes: Ivory linens, plate chargers, and centerpieces.
  - Capacity: 40
  - Time Availability: 8:00 a.m.-8:00 p.m
  - Security Deposits: \$250  
(NON-REFUNDABLE IF CANCELLED WITH 14 DAYS OF EVENT)



# EVENT RENTAL CONTRACT



## STAIRWAY CEREMONY

- \$250**
- 2 Hour Limit
  - Includes 20 chairs in front of staircase
  - Security Deposit: \$50  
(NON-REFUNDABLE IF CANCELED WITHIN 7 DAYS OF EVENT)



## SPEAK EASY

- \$750**
- Full Day Rental ONLY
  - Capacity: 46
  - Time Availability: 4:00 p.m.- 11:00 p.m.
  - 21 and older only
  - Security Deposit \$250  
(NON-REFUNDABLE IF CANCELED WITHIN 14 DAYS OF EVENT)

## DECORATION RENTAL PRICING:

- BANQUET SPACE RENTALS INCLUDE: CLEANING FEE, SET UP, SECURITY, TABLES, AND CHAIRS.

Tablecloths: \$12/table: Ivory or Black #: \_\_\_\_\_

Gold Manzanita Tree Centerpieces: \$20/piece #: \_\_\_\_\_

Crystal Candelabra Centerpieces w/ candles: \$35/piece #: \_\_\_\_\_

Candle Pillar Centerpieces: \$20/table #: \_\_\_\_\_

Gold Plate Chargers: \$1/plate #: \_\_\_\_\_

Music Vendor Name & Phone #: \_\_\_\_\_

Decorator Name & Phone #: \_\_\_\_\_

- DEPOSITS: Required at time of reservation and signed contract.
- CATERING: CATERED BY HOTEL ONLY. Catering menu and custom options available.
- DESSERTS: Dessert menu available. Outside vendors permitted for such things as wedding cakes, desserts, and candy tables.
- MUSIC: Music volume and bass level to be controlled by management due to delicacy of Stained-glass Mural and stained-glass ceilings.
- DECORATIONS: Décor and layout must be approved 1 MONTH in advance by the Hotel Manager. Flame candles are only permitted on lobby floor level and with pre-approval and written permission from the Hotel Manager.
- ALCOHOLIC BEVERAGES: SOLD BY HOTEL ONLY. NO OUTSIDE ALCOHOL PERMITTED ON PREMISES.
- \* ARIZONA REVISED STATUTES 4.244.40 FORBID PERSONS TO BRING SPIRITUOUS LIQUOR ONTO THE LICENSED PREMISES. A.R.S. 4.244.40 VIOLATIONS WILL RESULT IN A MINIMUM FINE OF \$250\*
- This agreement shall be binding between Bright Brain Hospitality DbA Gadsden Hotel and \_\_\_\_\_ (lessee).
- Upon default in any term or condition of this agreement, the owner shall have the right to undertake any or all other remedies permitted by law. In any legal action arising from this contract Arizona law shall apply.
- I acknowledge and understand the pricing, terms, and conditions as listed above.

Date:\_\_\_\_\_