

Tatering



Continental Breakfast Priced per person

Gadsden Continental



Assorted Chilled Juices Fresh Sliced Fruit Display Individual Greek Yogurt & Granola Breakfast Pastries: Assorted Muffins, Danish, Croissants, Mexican Breads, Coffee Cake, Cinnamon Rolls

Freshly Brewed Coffee, Decaffeinated Coffee and Assorted Hot Tea

Hot Breakfast Buffet

Required a minimum of 15 guests

Items from Continental in addition to below Breakfast Meats (Please choose two) Smoked Bacon, Country Sausage Patty, Sausage Link Scrambled Eggs or Scrambled Egg Whites Choice of Mozzarella or Cheddar cheese Breakfast House Potatoes



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

DOUGLAS



All Meals include a choice of : Lemonade, Tea, Sweet Tea, Water All prices are per person

GADSDEN PURCHASE

Enjoy a juicy 1/2 pound patty complemented by fresh lettuce, ripe tomato, zesty green chili, crispy bacon, creamy mayo, melted cheddar cheese, and savory grilled onion.

SADDLE AND SPUR

Savor the succulent delight of a half-pound burger topped with tangy BBQ sauce, crunchy onion straws, melted Cheddar cheese, and crispy bacon.

GREEN CHILE RELLENO

Experience the authentic flavors of Mexico with our Green Chile Rellenos. Indulge in two Anaheim chiles generously stuffed with melted cheese, smothered in our house-made sauce, and served with rice, beans, and your choice of either flour or corn tortillas.

Grilled Chicken

2 Thin Sliced chicken breast, Seasonal Veggies, Baked Potato

SMELTER FETTUCCINE CHICKEN ALFREDO

Fettuccini Pasta, luxuriously coated with our meticulously crafted creamy Alfredo sauce. The velvety texture of the sauce perfectly complements the al dente pasta, creating a symphony of flavors that will tantalize your taste buds. Adorned with delicate shavings of parmesan cheese, this culinary masterpiece is elevated to new heights of opulence. To add a fiery touch, a side of chipotle sauce.

Fire Grilled Chicken \$4

Caesar Salad

Tossed Romaine Lettuce with Parmesan Cheese and house-made croutons, and Grilled Chicken

STRAWBERRY SPINACH SALAD

Our delicious grilled chicken is paired with a delightful combination of dried cranberries, pecans, feta cheese all tossed in a tangy balsamic raspberry dressing. Enjoy the perfect blend of flavors in every bite!

Flame Grilled Chicken \$4

Buffet Lunch Fajitas \$29 Minimum of 15 orders

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

\$21

\$20

\$19

ARIZON.

DOUGLAS

\$21

\$20

\$18

\$18

Tatering

"When providing catering services for an event, the client is requested to select a single, unified menu option. The caterer will reasonably accommodate guests with vegetarian dietary requirements by providing a vegetarian alternative."

2 Course Plated Dinner

All Meals include a choice of Lemonade, Ice Tea, Sweet Tea, Water

All prices are per person

Side Salad

Salad not included for Barbacoa Plates

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

Rib-eye Steak \$45

Served alongside seasonal vegetables, a baked potato with mushrooms, peppercorn gravy, and a freshly baked bread roll.

Shrimp Alfredo \$32

Savor the exquisite Grilled Shrimp fettuccine pasta, elegantly paired with our signature Garlic Alfredo sauce, complemented by a freshly baked baguette.

Roasted Chicken Breast \$36

Served alongside seasonal vegetables, creamy red skin garlic mashed potatoes, a delicate white wine mushroom sauce, and a freshly baked bread roll.

Chipotlé Cream Chicken Breast \$37

Served alongside seasonal vegetables, a salt-crusted baked potato, chipotle cream, and a rich mushroom sauce.

Atlantic Salmon Lemon Cream Sauce \$39

Served alongside seasonal vegetables and a salt-crusted baked potato, accompanied by our exquisite house-made lemon cream sauce.

Classic Sonora Dinner Plate Minimum order of 50 plates

Beef Barbacoa \$19

Indulge in a sumptuous Beef Barbacoa plate, accompanied by a delightful Macaroni Elbow Salad, fragrant Mexican Rice, and hearty Whole Beans with a hint of Jalapeno on the side, complemented by four warm Tortillas.

Dessert \$7 Ask information on what is available at the moment

Cake Serving Service \$100

Customer must provide a pre-cut Sheet cake to serve to guest

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

DOUGLAS

ARIZON/

EV	EN	Event:	NTRACTGAI	SDEN
Date	of	Event:		EST. 1907

Event Type:____

Name:_____

Phone	:
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Start Time:____

End Time:____

Total Guest:____



EVENT RENTAL CONTRACT GAD ODE

57.199
\$250 2 Hour Limit Includes 20 chairs in front of staircase • Security Deposit: \$50 (NON-REFUNDABLE IF CANCELED WITHIN 7 DAYS OF EVENT)
\$750 Full Day Rental ONLY Capacity: 46 Time Availability: 4:00 p.m 11:00 p.m. 21 and older only Security Deposit \$750 (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:____lvory or Black Gold

Manzanita Tree Centerpieces: \$20/piece #:_____

Gold Plate Chargers: \$1/plate _____

Music Vendor Name & Phone #:_______

Decorator Name & Phone

#:_____

EVENT RENTAL CONTRACT GADSDEN

• TERMS AND CONDITIONS:

- 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 MULL DESULTING A MUNICALINA FINIS OF 0050* This service and ser
- 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.

Lessee

Manager

Date: _____

Date:_____



- Hotel Room Rental Rate Agreement
- Group Rate: 10 minimum required:
- \$120/night (single King) (11 available)
- \$130/night (2 Queens) (5 available)
- \$145/night (suite) (3 available)
- \$155/night (Governor's Suite) (1 available)

\$200/night (2 King 2 Twin pullout Apartment)

Lessee

Manager