



Catering Portfolio

The Hotel Weatherford

23 North Leroux Street
Flagstaff, AZ 86001

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EventsCoordinator@weatherfordhotel.com
www.weatherfordhotel.com

Facility Rental Fees

All facility rentals are a 3 hour allotted time period.

Any extra time including set up and tear down and any changes to the room set up are subject to a \$50 fee per hour.

All facility prices are negotiable and subject to change based on day of week, time of day, and availability.

All events must conclude by **9:00pm**, this includes any clean up or tear down necessary.

Food & Beverage Minimums must be met prior to tax & gratuity.

****Prices subject to change during special events and holidays.****

The Gopher Hole

Capacity of 200 guests

Friday & Saturday:

Rental Price: \$1,350

Food & Beverage Minimum: \$3,750

The Zane Grey Ballroom, Bar & Balcony

Capacity of 110 guests

Friday & Saturday:

Rental Price: \$1,000

Food & Beverage Minimum: \$2,500

The Main Bar

Capacity of 80 guests

Friday & Saturday:

Rental Price: \$850

Food & Beverage Minimum: \$1,200

The Zane Grey Ballroom

Capacity of 48 guests

Friday & Saturday:

Rental Price: \$475

Food & Beverage Minimum: \$1,000

The Exchange Pub

Capacity of 25 guests

Friday & Saturday:

Rental Price: \$350

Food & Beverage Minimum: \$750

Breakfast & Brunch Buffet Packages

Priced per person, minimum of 25 people required.
Please ask if you are interested in any options not listed

Continental Breakfast

Bagels with assorted cream cheese
Assorted muffins and fresh fruit
Coffee, tea, orange and cranberry juices
\$8.00 per person

Thomas Moran Brunch

Bagels with assorted cream cheese
Assorted muffins and fresh fruit
Scrambled eggs
Bacon & Sausage
Coffee, tea, orange and cranberry juices
\$13.00 per person

Zane Grey Brunch

Bagels with assorted cream cheese, chives & lox
Assorted muffins and fresh fruit
Yogurt and granola
Scrambled eggs
Breakfast potatoes
Bacon & Sausage
Coffee, tea, orange and cranberry juices
\$17.00 per person

Mimosa Bar

Champagne
Assorted fruit flavored juice
Assorted fruit for topping
\$250 for 25 people

Luncheon Tours & Meetings Menu

Meals are all inclusive at \$17.00 per person.

All meals include fresh fruit, brownie or cookie, iced tea, water, lemonade, and coffee.

Limit of 3 entrees per function.

Must pre-order with events coordinator no later than 48 hours in advance.

Flagstaff Dip

Tender choice prime rib, roasted and sliced thin, served with au jus on a French roll with our own sour cream and horseradish sauce.

Sliders

Three mini handmade charbroiled beef burgers served with onions and cheddar cheese on our signature rolls.

Chicken or Veggie Fajita Wrap

A tasty flour tortilla filled with marinated chicken or southwest vegetables, shredded cheeses & grilled vegetables.

Zane Grey's Cold Sandwiches

Choose of either ham, turkey, or roast beef with cheese on French Roll.

Durango Tacos

Authentic Mexican soft tacos with beer battered fish topped with cheese, tomatoes, onions, cabbage, and fresh cilantro.

Tortilla Salad with Black Beans

A mix of greens served in a crisp flour tortilla shell and topped with cheese, tomatoes, green onions, black olives, black beans, sour cream & guacamole

Weatherford Salad

Sliced turkey and ham served with fresh mixed greens, cheddar and jack cheese, with fresh avocado, egg salad, croutons, and honey poppy seed dressing.

Our Caesar Salad

Our special house dressing made with slow roasted tomatoes and tossed with croutons and fresh shredded parmesan cheese.

Hors D'oeuvres

Serves 25 people

Please ask if you are interested in any options not listed

Cold Hors D'oeuvres

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|--|-------|
| Fresh Vegetable Crudité with dip | \$70 |
| Southwest Egg Rolls | \$95 |
| Assorted Bruschetta | \$100 |
| Southwest Hummus & Pita Chips | \$100 |
| Jalapeño Poppers | \$100 |
| Veggie Spring Rolls (With Charly's sweet & sour sauce) | \$100 |
| Charly's 7-Layer Dip (With homemade tortilla chips & salsa) | \$110 |
| Tortilla Pinwheels (Choice of turkey, ham, or vegetarian) | \$110 |
| Spanakopita (Greek appetizer made with Filo Dough & Spinach) | \$125 |
| Chicken Chipotle Empanadas | \$100 |
| Traditional Shrimp Cocktail | \$150 |
| Fruit, Imported Cheese & Gourmet Cracker Platter | \$165 |
| Sliced Meat & Cheese Platter (With basket of rolls) | \$195 |

Hot Hors D'oeuvres

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| Swedish Meatballs | \$100 |
| Meatball Marinara | \$100 |
| Mini Crab Cakes (with remoulade & lemon caper tartar sauce) | \$110 |
| 10 Pounds of Wings (honey BBQ, mild, medium, sweet chili, hot) | \$115 |
| Veggie Stuffed Mushrooms | \$170 |
| Italian Sausage Stuffed Mushrooms | \$170 |
| Petite Chicken Cordon Bleu (with creamy Alfredo sauce) | \$175 |
| Jumbo Coconut Shrimp (with Charly's chile sauce) | **Market Value** |
| Grilled Tiger Shrimp | **Market Value** |
| Bacon Wrapped Scallops | **Market Value** |

All prices are subject to a 20 percent service charge and a prevailing sales tax. All prices are subject to change.

Dinner Buffet Packages

Priced per person, minimum of 25 people required.

Ala carte option serves approximately 25 people; see pricing on right.

Ala carte options may ONLY be used as an addition to the listed Dinner Packages.

Dinner Package includes two entrée choices from its section.

All packages are accompanied with fresh baked rolls, seasonal vegetables, salad, starch, and dessert.

All Dinner Packages are also accompanied with water, iced tea, lemonade, and coffee.

Please ask if you are interested in any options not listed

Zane Grey Package..\$30.00

Ala Carte

| | |
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| Tri-color Tortellini with Seasonal Vegetables (Mixed with choice of creamy Alfredo, pesto Alfredo, or southwest marinara sauce) | \$165 |
| Vegetarian or Italian Sausage Lasagna (With traditional or southwestern marinara) | \$175 |
| Grilled Chicken Breast (With an avocado & black bean roasted corn salsa) | \$175 |
| Blackened Chicken Breast (With port wine cream sauce) | \$175 |
| Roast Pork Loin (With a maple chipotle sauce or port wine cream sauce) | \$175 |

Thomas Moran Package..\$35.00

| | |
|---|-------|
| London Broil (Marinated in red wine & herbs) | \$200 |
| Roasted Turkey Breast (With fresh cranberries or demi glaze) | \$200 |
| Stuffed Pork Loin (With a sun-dried tomato, cranberry & spinach stuffing in a port wine cream sauce) | \$225 |

The Ballroom Package..\$40.00

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| Chicken Cordon Bleu or Southwest Stuffed Chicken Breast (With a Creamy Alfredo Sauce) | \$250 |
| Grilled Salmon Filet (With lemon caper cream sauce) | \$300 |
| Blackened Salmon (With port wine cream sauce) | \$300 |
| Roasted Prime Rib or Beef (With horseradish cream sauce) | \$315 |

All prices are subject to a 20 percent service charge and a prevailing sales tax. All prices are subject to change.

Side Dishes

Choose one item from each of the following categories for Dinner Packages.

Ala carte option serves approximately 25 people; see pricing on right.

Ala carte options may ONLY be used as an addition to the listed Dinner Packages.

Please ask if you are interested in any options not listed.

Fresh from the Oven

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|-----------------------------------|------|
| Assorted Fresh Baked Dinner Rolls | \$50 |
| Southwestern Mini Corn Bread | \$50 |

Salads

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| Tossed Green Salad | \$65 |
| Caesar Salad | \$65 |
| Spinach Salad | \$65 |
| Roasted Corn & Jicama Salad | \$65 |

Starches

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| Au Gratin Potatoes | \$100 |
| Roasted Red Potatoes | \$90 |
| Whipped Chile & Corn Mashed Potatoes | \$90 |
| Mashed Potatoes with Blue Cheese & Bacon | \$90 |
| Garlic & Herb Mashed Potatoes | \$90 |
| Southwest Spiced Sweet Potatoes | \$90 |
| Roasted Seasonal Vegetables | \$90 |
| Spanish Rice | \$75 |
| Wild & Brown Rice | \$75 |

Dessert

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| Assorted Mini Desserts | \$150 |
| Almond Joy Pie | \$150 |
| Cheesecake (With your choice of topping) | \$150 |
| Fruit Filled Pie (With your choice of fruit filling) | \$150 |

All prices are subject to a 20 percent service charge and a prevailing sales tax. All prices are subject to change.

Themed Dinner Buffet Packages

Themed Dinner Package serves approximately 25 people.

Themed Dinner Package include only what is listed below.

All Themed Dinner Packages are also accompanied with water, iced tea, lemonade, and coffee.

Please ask if you are interested in any options not listed.

Fajita Bar

Choice of:

Grilled Steak
Chicken
Vegetables

Accompanied by:

Corn or Flour Tortillas
Black or Pinto Beans
Spanish Rice

Topped with:

Sour Cream
Guacamole
Homemade Salsa
Black Olives
Shredded Lettuce
Mexican Cheese Blend

\$400

Posole Bar

Start off with:

Mini Tortilla Bowl
&

Sam's Special Posole

(New Mexico hominy & green chili pork stew)

Then load up on:

Shredded Lettuce
Mexican Cheese Blend
Black Olives
Diced Onions
Tomatoes cilantro

\$215

Pasta Bar

Start off with:

Penne Rigato Pasta
&
Fettucine Pasta

Accompanied by:

Classic Marinara Sauce
Creamy Alfredo Sauce
Garlic Bread

Tossed Green Salad

Topped with:

Italian Sausage
Sun Dried Tomatoes
Shredded Parmesan Cheese
Diced Onions
Sliced Mushrooms
Black Olives
Crushed Garlic

\$400

BBQ Bar

Choice of:

Pulled Pork
Pulled Chicken

Accompanied by:

Brioche Rolls
Corn Cobbett's
Baked Beans
Cole Slaw

\$350