

# Banquet Menus 2021

On behalf of the entire staff at the **Radisson Hotel Yuma** and **Market Grill Steak & Seafood**, we are excited about having the opportunity to provide you and your guests with a most memorable and gratifying experience. We are a team of professionals dedicated to exceeding our guest expectations by providing innovative service and value with integrity.

Thank you for providing **Radisson Hotel Yuma** and **Market Grill Steak & Seafood** with an opportunity to present a collection of menus from our culinary team. We are pleased to present a few suggestions to help you plan the perfect meeting or event.

We are confident that you will be delighted by our Chef's creations.

Thank you again for this opportunity. We look forward to welcoming you to our beautiful desert oasis.

Radisson Hotel Yuma

1501 South Redondo Center Drive • Yuma, AZ 85365 Phone: 928-783-8000 • Fax: 928-783-8001 www.radisson.com/yumaaz



# **Continental Breakfast**

Minimum of 20 people

#### **QUICK START BREAKFAST**

Regular and Decaffeinated Premium Coffee and Assorted Hot Tea Assorted Freshly Baked Muffins Butter, Honey and Preserves \$8.00

#### TRADITIONAL CONTINENTAL BREAKFAST

Regular and Decaffeinated Premium Coffee and Assorted Hot Tea Chilled Orange Juice and Cranberry Juice Assorted Freshly Baked Muffins and Breakfast Pastries Butter, Honey and Preserves Sliced Seasonal Fresh Fruit Display \$15.00

#### **DELUXE CONTINENTAL BREAKFAST**

Regular and Decaffeinated Premium Coffee and Assorted Hot Tea Chilled Orange Juice and Cranberry Juice Assorted Freshly Baked Muffins and Breakfast Pastries Butter, Honey and Preserves Sliced Seasonal Fresh Fruit Display Assorted Yogurt Cups

#### INCLUDES ONE HOT ENTRÉE PLEASE SELECT ONE:

Breakfast Burrito filled with Scrambled Eggs, Pepper Jack Cheese, Onions and Peppers Served with Fresh Homemade Salsa

-OR-

French Toast with Banana and Walnut Topping

-OR-

Buttermilk Pancakes with Maple Syrup

#### \$19.00

For your convenience, we can include the service of the following beverages: Assortment of Diet and Regular Soft Drinks \$3.00 each / Bottled Water \$3.00 each

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# **Plated Breakfast**

Minimum of 20 people

#### HEALTHY START

Regular and Decaffeinated Premium Coffee and Assorted Hot Tea Spinach & Roma Tomato Egg White Omelet topped with Avocado Sliced Seasonal Fresh Fruit Wheat Toast \$12.00

RISE & SHINE Regular and Decaffeinated Premium Coffee and Assorted Hot Tea 3 Eggs Scrambled 2 Strips of Crisp Bacon Breakfast Potatoes Freshly Baked Blueberry Muffin Butter, Honey and Preserves \$14.00

## HOT STACK BREAKFAST

Regular and Decaffeinated Premium Coffee and Assorted Hot Tea 3 Eggs Scrambled 2 Strips of Crisp Bacon 2 Buttermilk Pancakes Butter, Honey & Maple Syrup **\$15.00** 

For your convenience, we can include the service of the following beverages: Assortment of Diet and Regular Soft Drinks \$3.00 each / Bottled Water \$3.00 each



# **Breakfast Buffets**

Minimum of 20 people

CLASSIC BREAKFAST Regular and Decaffeinated Premium Coffee and Assorted Hot Tea Chilled Orange Juice and Cranberry Juice Scrambled Eggs Crisp Bacon Breakfast Potatoes Sliced Seasonal Fresh Fruit Display Assorted Freshly Baked Muffins and Breakfast Pastries Butter, Honey and Preserves **\$19.00** 

SOUTHWESTERN BREAKFAST Regular and Decaffeinated Premium Coffee and Assorted Hot Tea Chilled Orange Juice and Cranberry Juice Scrambled Eggs with Pepper Jack Cheese Flour Tortillas Salsa and Guacamole Southwest Breakfast Potatoes with Tomatoes, Onions, Bell Peppers Sliced Seasonal Fresh Fruit Display Assorted Freshly Baked Muffins Butter, Honey and Preserves **\$20.00** 

For your convenience, we can include the service of the following beverages: Assortment of Diet and Regular Soft Drinks \$3.00 each / Bottled Water \$3.00 each



# <u>A La Carte</u>

## **REFRESHMENTS**

Freshly Brewed Regular Premium Coffee	\$35.00 per gallon
Freshly Brewed Decaffeinated Premium Coffee	\$35.00 per gallon
Iced Tea	\$30.00 per gallon
Lemonade	\$30.00 per gallon
Cranberry Juice	\$30.00 per gallon
Orange Juice	\$35.00 per gallon
Assorted Soft Drinks (Coke, Diet Coke, Sprite)	\$3.00 each
Bottled Waters	\$3.00 each
Bottled Juices	\$3.50 each
Energy Drinks	\$4.50 each

# **COOKIES BROWNIES & SWEETS**

Assorted Freshly Baked Muffins	\$34.00 per dozen
Assorted Breakfast Pastries	_
Double Fudge Brownies	
Assorted Freshly Baked Cookies	-
Chocolate Chunk, Oatmeal Raisin and Peanut Butter	-

## FRESH FRUIT SELECTIONS

Individual Fruit Yogurts	\$4.00 each
Seasonal Fruits & Berries (Serves 25)	\$150.00
Seasonal Fruits & Berries (Serves 50)	\$275.00

# ADDITIONAL ITEMS

Freshly Made Tortilla Chips & Salsa	\$5.00 per person
Assorted Chocolate Candy Bars	\$3.00 each
Chewy Granola Bars	\$3.00 each
Assorted Ice Cream Bars	
Individual Bags of Potato Chips	\$2.00 each
Individual Bags of Trail Mix	\$3.00 each



# **Themed Meeting Breaks**

Minimum of 20 people

#### MORNING BREAK

Regular and Decaffeinated Premium Coffee and Assorted Hot Tea Chilled Orange and Cranberry Juice Assorted Freshly Baked Muffins and Breakfast Pastries Butter, Honey and Preserves \$12.00

#### **AFTERNOON BREAK**

Iced Tea, Assorted Soft Drinks and Bottled Water Assorted Potato Chips and Chocolate Candy Bars Assorted Freshly Baked Cookies \$12.00

## THE YUMA BREAK

Assorted Soft Drinks and Bottled Water Freshly made Tortilla Chips and Salsa Cinnamon Churros **\$12.00** 

#### THE SEVENTH INNING STRETCH

Assorted Soft Drinks and Bottled Water Lemonade and Iced Tea Assorted Peanuts and Potato Chips Jumbo Soft Pretzels with Mustard \$14.00

For your convenience, we can include the service of the following beverages: Assortment of Diet and Regular Soft Drinks \$3.00 each / Bottled Water \$3.00 each



# Boxed Meals To Go

Minimum of 10 people

All boxes are packaged with Cutlery, Napkins and Condiments. Boxed Meals are available for pickup at any hour; however 48 hour notice is required for all orders

## JUMPSTART

Individual Bottled Milk and Orange Juice, Whole Piece of Fruit Freshly Baked Muffin Cold Cereal Granola Bar **\$10.00** 

# THE LUNCH BOX

Sandwich Selection with Lettuce, Tomato & Pickle Potato Chips Whole Piece of Fruit Freshly Baked Cookie Canned Soda and Bottled Water

> *Choice of One:* Honey Ham & Cheddar on White

Roasted Turkey & Swiss on Wheat

Vegetarian Wrap - Lettuce, Tomato, Onion, Cucumber & Avocado in Flour Tortilla \$15.00



# Plated Lunch Menu

Minimum of 20 people

Includes Regular and Decaffeinated Premium Coffee and Iced Tea \*Exact quantities of each entrée must be received 72 hours prior to event\*

# **BLT Salad**

Iceberg Lettuce, Bacon, Tomatoes, Cheddar Cheese Ranch Dressing, Rolls & Butter \$11.00

## Garden Salad & Soup

Iceberg Lettuce, Tomatoes, Cheddar Cheese, Ranch Dressing, Rolls & Butter Chef's Choice House-made Soup \$12.00

# **3 Shrimp Tacos**

Battered Shrimp in a soft Corn Tortilla Topped with Cabbage, Crema Agria and Pico de Gallo **\$12.00** 

## Caprese Salad

Beefsteak Tomatoes, Fresh Mozzarella, Onions Balsamic Vinaigrette, Pesto, Olive Oil, Rolls & Butter **\$14.00** 

## **Bistro** Club

Turkey, Ham, Bacon, Swiss, Avocado, Lettuce, Tomato & Red Onions on a Grilled Ciabatta served with Market Fries \$18.00

For your convenience, we can include the service of the following beverages: Assortment of Diet and Regular Soft Drinks \$3.00 each / Bottled Water \$3.00 each



# Plated Lunch Menu 2

Minimum of 20 people

Includes House Baked Bread and Sweet Butter Regular and Decaffeinated Premium Coffee and Iced Tea

## <u>1st Course</u>

#### Salad - Choice of One:

#### Market House Salad

#### Spinach Salad

Mixed Greens, Feta Cheese, Pistachios, Tomatoes, Onions, Kalamata Olives, Market Dressing Fresh Spinach, Red Onions, Seasonal Fruit, Feta Cheese, Walnuts, Balsamic Vinaigrette Dressing

# 2<sup>nd</sup> Course

#### Entrée – Choice of One:

#### **Basil Pesto Linguine**

Basil Pesto Sauce with Italian Vegetables over Linguine **\$23.00** 

Teriyaki Stir Fry Market Vegetables sautéed in Teriyaki Sauce \$23.00

Citrus Chicken in Lemon Herb Sauce

Served with Market Vegetables & Potatoes \$25.00

Seared Mahi-Mahi in Basil Butter Sauce

Served with Market Vegetables & Potatoes \$28.00

Shrimp Linguine Jumbo Prawns, Fresh Herbs in a White Wine Lemon Butter Sauce \$28.00

# 3rd Course

Dessert – Choice of One:

Key Lime Pie Traditional "Key West Style"

Chocolate Decadence Cake Rich & Delicious

For your convenience, we can include the service of the following beverages: Assortment of Diet and Regular Soft Drinks \$3.00 each / Bottled Water \$3.00 each

A taxable 20% service charge and applicable state and city taxes will be applied to all food and beverage Prices are per person and based on two hours.

# Radisson

Cheesecake

Strawberry Sauce

# **Themed Buffets**

Minimum of 40 people

#### Deli Buffet

Regular and Decaffeinated Premium Coffee and Iced Tea Country Potato Salad Traditional Cole Slaw Seasonal Fresh Garden Greens with Assorted Dressings Selection of Potato Chips Assortment of Sliced Deli Meats: Turkey Breast and Honey Cured Ham Sliced Swiss, Provolone & Cheddar Cheese Sliced Tomatoes, Onions, Kosher Pickles, Lettuce Mayonnaise and Mustard Assorted Deli Breads Assorted Deli Breads Chocolate Brownies Fruit Salad **\$32.00** 

#### **ITALIAN BUFFET**

Regular and Decaffeinated Premium Coffee and Iced Tea Caesar Salad, Herb Garlic Croutons, Creamy Caesar Dressing Italian Wedding Soup: Traditional Italian Vegetables, Rice, and Meatballs Caprese Chicken: Chicken, Tomato, Basil Pesto, Fresh Mozzarella, and Balsamic Vinegar Penne al Forno – Penne Baked with Marinara Sauce, Ricotta and Fresh Mozzarella Sautéed Red Peppers Sicilian Style Garlic Bread Cream Filled Cannoli Tiramisu **\$36.00** 

For your convenience, we can include the service of the following beverages: Assortment of Diet and Regular Soft Drinks \$3.00 each / Bottled Water \$3.00 each



# **Themed Buffets**

Minimum of 40 people

#### BARBEQUE BUFFET

Regular and Decaffeinated Premium Coffee and Iced Tea Garden Salad with Ranch Dressing Country Potato Salad Traditional Cole Slaw Corn on the Cobb Chili Beans BBQ Baked Chicken Dry Rubbed Pork Riblets Hot Fruit Crisp Cobbler \$39.00

## SOUTHWESTERN BUFFET

Regular and Decaffeinated Premium Coffee and Iced Tea Southwest Salad – Romaine, Pepper Jack Cheese, Roasted Corn, Black Beans, Avocado Ranch Dressing Chicken Fajitas - Pan Seared Chicken Breast with Peppers and Onions Carne Asada - Traditional Marinated Beef Warm Flour and Corn Tortillas Shredded Cheese, Lettuce, Diced Tomatoes, Black Olives, Onions Crème Fresca, Salsa Mexicana and Guacamole Frijoles Charros-Classic Pinto Bean Preparation Spanish Rice Flan **\$36.00** 

> For your convenience, we can include the service of the following beverages: Assortment of Diet and Regular Soft Drinks \$3.00 each / Bottled Water \$3.00 each

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# Plated Dinner Menu

Minimum of 10 people

Includes House Baked Bread and Sweet Butter Regular and Decaffeinated Premium Coffee and Iced Tea

# <u>1st Course</u>

#### Salad – Choice of One:

Caesar Salad - Romaine Lettuce, Parmesan-Asiago, Focaccia Crostini, Caesar Dressing

BLT Salad - Iceberg Lettuce, Bacon, Tomatoes, Bleu Cheese Crumble, Ranch Dressing

Spinach Salad – Fresh Spinach, Red Onions, Seasonal Fruit, Feta Cheese, Candied Walnuts, Balsamic Vinaigrette Dressing

# 2<sup>nd</sup> Course

## Entrée – Choice of One:

Seared Mahi-Mahi in a Basil Butter Sauce......\$34.00

Mustard Crusted Salmon.....\$35.00

14oz N.Y. Strip Steak-Port Demi Sauce......\$38.00

7oz Filet Mignon-Peppercorn Sauce......\$39.00

# 3rd Course

*Dessert – Choice of One:* Cheesecake with Strawberry Sauce Chocolate Decadence Cake Key Lime Pie

For your convenience, we can include the service of the following beverages: Assortment of Diet and Regular Soft Drinks \$3.00 each / Bottled Water \$3.00 each

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# Plated Dinner Duets Menu

Minimum of 10 people

Includes House Baked Bread and Sweet Butter Regular and Decaffeinated Premium Coffee and Iced Tea

## <u>1<sup>st</sup> Course</u> Choice of One:

Spinach Salad

Mixed Greens, Feta Cheese, Pistachios, Tomatoes, Onions, Kalamata Olives, Market Dressing

Market House Salad

Fresh Spinach, Red Onions, Seasonal Fruit, Walnuts, Feta Cheese, Balsamic Vinaigrette Dressing

# 2<sup>nd</sup> Course

Entrées Served with Chef's Market Selection Potato & Vegetable Entrée – Choice of one:

# Roasted Herb Chicken & Filet Medallions

Roasted Herb Chicken Breast with Wild Mushroom Jus Filet Medallions topped with Peppercorn Sauce

## \$38.00

# **7oz Filet Mignon & Grilled Shrimp** Angus Tenderloin with Peppercorn Sauce Three Grilled Shrimp

\$46.00

# 3rd Course

## Dessert – Choice of One:

Chocolate Decadence Cake Rich & Delicious

Key Lime Pie Traditional "Key West Style" **Cheesecake** Strawberry Sauce

For your convenience, we can include the service of the following beverages: Assortment of Diet and Regular Soft Drinks \$3.00 each / Bottled Water \$3.00 each



# Plated Holiday Dinner Menu

Minimum of 20 people

Includes House Baked Bread and Sweet Butter Regular and Decaffeinated Premium Coffee and Iced Tea

# 1st Course

Choice of One:

## Market House Salad

Spinach Salad

Mixed Greens, Feta Cheese, Pistachios, Tomatoes, Onions, Kalamata Olives, Market Dressing

Fresh Spinach, Red Onions, Seasonal Fruit, Walnuts, Feta Cheese, Balsamic Vinaigrette Dressing

# 2<sup>nd</sup> Course

Entrée – Choice of one:

Herb Roasted Turkey with Gravy Garlic Mashed Potatoes and Traditional Stuffing Market Vegetables

\$32.00

# Honey Baked Ham

Herb Roasted Marble Potatoes Traditional Stuffing and Market Vegetables

# \$35.00

# <u>3rd Course</u>

Dessert - Choice of One:

Sweet Potatoes Marshmallow & Granola Topping **Pumpkin Pie** Whipped Cream Topping

For your convenience, we can include the service of the following beverages: Assortment of Diet and Regular Soft Drinks \$3.00 each / Bottled Water \$3.00 each



# Hors d'oeuvres

Pricing based on 25 pieces per selection

Stuffed Mushrooms - \$45.00

Mozzarella Sticks with Marinara Sauce - \$45.00

Jalapeño Poppers - \$45.00

Crostini topped with Tomatoes, Balsamic Glaze & Fresh Basil - \$60.00

Bone-In Buffalo Chicken Wings with Ranch Dressing - \$60.00

Chicken Tenders with BBQ & Ranch Dipping Sauce - \$60.00

Rice Paper Shrimp with Sweet Chili Sauce - \$60.00

Mini Pigs in a Blanket with Mustard Sauce - \$60.00

Chicken Quesadilla - Onions, Bell Peppers & Pepper Jack Cheese - \$60.00

Steak Quesadilla - Onions, Bell Peppers & Pepper Jack Cheese - \$60.00

Crostini topped with Cream Cheese, Seasonal Fruit, Balsamic Glaze & Fresh Basil - \$75.00

Beef Empanadas with House Made Salsa - \$75.00

Chicken & Vegetable Skewers - \$75.00

Cheeseburger Sliders - \$75.00

Shrimp & Vegetable Skewers - \$85.00

(25 pieces per selection)

For your convenience, we can include the service of the following beverages: Assortment of Diet and Regular Soft Drinks \$3.00 each / Bottled Water \$3.00 each



# **Grilled Flatbreads**

Pepperoni & Caprese

(2) Pepperoni Flatbread - Marinara Sauce, Fresh Mozzarella Slices, Pepperoni
(2) Caprese Flatbread – Herb Roasted Roma Tomatoes, Fresh Mozzarella, Balsamic Glaze, Fresh Basil
\$60.00
(32 pieces)

Steak & Buffalo Chicken

(2) Steak Flatbread – Steak, Pepper Jack Cheese, Salsa, Pico de Gallo, Sour Cream
(2) Buffalo Chicken Flatbread – Chicken, Pepper Jack Cheese, Spinach, Tomatoes, Buffalo Sauce, Ranch
\$60.00
(32 pieces)

(32 pieces)

Fruit & Cheese Platter

Sliced Seasonal Fruit & Assorted Cheeses

\$200.00

(Servers 25 people)

# Antipasto Platter

Assorted Cheeses, Greek Country Olives & Cured Italian Meats

\$200.00

(Servers 25 people)

# **Vegetable** Platter

Baby Carrots, Broccolini, Sliced Celery, Cucumbers, Peppers & Ranch Dressing

## \$125.00

(Servers 25 people)

For your convenience, we can include the service of the following beverages: Assortment of Diet and Regular Soft Drinks \$3.00 each / Bottled Water \$3.00 each

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# BANQUET BAR SELECTIONS

# A \$100.00 fee will be assessed per Bartender

Barton Vodka, Montezuma Tequila, Jim Beam Whiskey, Clan MacGregor Scotch, Captain Morgan Rum, Barton Gin,

Double Mixed Drink - \$10.00 each

Mixed Drinks - \$7.00 each

Non-Alcoholic Cocktails - \$4.00 each

Bottled Water - \$3.00 each

Assorted Sodas - \$3.00 each

House Wine by the Glass 60z House Wine - **\$9.00 each** 

## **BEER:**

Domestic Beers - *Choice of two* Budweiser, Bud Light, Miller Light, Coors Light, Michelob Ultra **\$5.00 each** 

> Import Beer - *Choice of two* Dos Equis, Corona, Heineken **\$6.00 each**

All other special requests will be charged accordingly and must be ordered two weeks prior to the event date. Beverage selections are subject to change.

The Arizona State Liquor Commission regulates the sale and service of alcoholic beverages. The Radisson Hotel Yuma/Market Grill Steak & Seafood is the only licensed authority to sell and serve alcoholic beverages for consumption on premises. Therefore it is a hotel policy that liquor may not be brought into the establishment for use in banquet or hospitality functions. Arizona state liquor laws permit alcoholic beverage service from 6:00 A.M. through 2:00 A.M. Monday through Sunday.

Radisson HOTEL YUMA

# WINE LIST

# **Reds**

Pinot Noir, Avalon, California	. \$32.00 per bottle
Pinot Noir, The Seeker, California	. \$36.00 per bottle
Zinfandel, 7 Deadly Zins, California	. \$38.00 per bottle
Merlot, Bolla, Italy	. \$32.00 per bottle
Merlot, Velvet Devil, Washington	. \$36.00 per bottle
Merlot, Joel Gott, California	. \$45.00 per bottle
Malbec, Nieto, Argentina	. \$36.00 per bottle
Cabernet, R Collection, California	. \$36.00 per bottle
Cabernet, Freakshow, California	. \$38.00 per bottle
Cabernet, Earthquake, California	. \$45.00 per bottle
Petite Sirah, Crusher, California	. \$38.00 per bottle
Red Blend, Once Upon a Vine, California	. \$32.00 per bottle
Red Blend, Conundrum, California	. \$36.00 per bottle
Red Blend, Tutto Mio, Italy	. \$36.00 per bottle

# **WHITES**

Sparkling, Stanford Brut Cuvee, California	. \$29.00 per bottle
Sparkling, La Marca Prosecco, Italy	. \$38.00 per bottle
Moscato, Roscato, Italy	. \$38.00 per bottle
Riesling, Clean Slate, Germany	. \$32.00 per bottle
Sauvignon Blanc, Angeline Reserve, California	. \$29.00 per bottle
Pinot Grigio, Benvolio, Italy	. \$29.00 per bottle
Zinfandel, Montevina, California	. \$29.00 per bottle
Chardonnay, Folonari, Italy	. \$32.00 per bottle
Chardonnay, Michael David, California	. \$38.00 per bottle

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Radisson Hotel Yuma ~ 1501 S. Redondo Center Drive ~ Yuma, AZ 85365 ~ 928-783-8000

# Equipment and Audio Visual Rental Price List

Audio Visual Cart (Required if bringing own LCD Projector)	\$15.00
Conference Phone	\$50.00
Dancefloor 12x12 and under	\$100.00
DVD Player with Remote	\$30.00
Easels	\$5.00
Extension Cords	No Charge
Flipchart Pad with Easel	\$25.00
LCD Projector with AV Cart	\$115.00
Podiums (Standing or Tabletop)	No Charge
Power Strip (1 <sup>st</sup> one no charge)	\$2.00
Ivory & Purple Linen	No Charge
Whiteboards (Dry Erase)	\$20.00
Handheld Microphone	No Charge
Wireless Microphone	\$25.00

Items not listed must be provided by an outside vendor or contractor at the client's expense.

All prices subject to applicable state and city taxes



# **Terms and Conditions**

#### **Credit Arrangements**

In order to obtain billing privileges, credit information must be provided at least two weeks in advance of your function. Please contact your hotel/banquet representative for further information.

#### Damages

The client agrees to be responsible for any damages incurred to the premises or any other area of the Hotel by the host, his guests, independent contractors or other agents that are under the client's control.

#### **Decorations, Music and Entertainment**

Flowers, décor, specialty linens and entertainment must be provided by an outside vendor or contractor at the client's expense. Please be advised that all props and items contracted through outside vendors must be removed at the conclusion of your event, unless special arrangements have been made through your hotel/banquet representative.

#### **Deposits/Contracts**

When asked to hold space for Catering events, a letter of agreement will be sent to you reserving the date, time and location. We will hold your date on a tentative basis for up to two weeks, at which time a signed contact and initial deposit needs to be returned to our office. Approximately eight weeks prior to your event, after having met with a Catering Representative to discuss the arrangements of your event, a banquet event order will be forwarded to you for your review and signature. We then ask for an additional deposit equal to 50% of your estimated balance due, with the final balance payable three working days prior to the event.

#### Food and Beverage Service

The Radisson Hotel Yuma/Market Grill Steak and Seafood is the only licensee authorized to sell, serve, or distribute any food and beverages on property. The sale and service of alcoholic beverages are regulated by the Arizona State Liquor Commission. The Radisson Hotel Yuma is responsible for the administration of these regulations. Therefore it is the Hotel's policy that liquor cannot be brought onto the property from outside source. Additionally the Hotel does not allow food to be brought onto the property, whether purchased or catered from outside sources. All food and beverage prices are subject to change without notice.

#### **Function Rooms**

Function rooms are assigned by the Hotel according to the guaranteed minimum number of people anticipated. Room rental fees may be applicable if group attendance falls below the estimated attendance at the time of booking. The Hotel reserves the right to assign another room for function in the event the room originally designated for such function shall become unavailable or inappropriate in the Hotel's sole opinion. Extra charges may apply for unusual setup requirements, extra electrical hookups or telecommunication equipment.

#### Guarantees

In arranging for private functions, the final attendance must be definitely specified and communicated to the Hotel by 11 a.m. a minimum of three (3) working days prior to the event. This number will be considered a guarantee not subject to reduction and charges will be made accordingly. Guarantees for Sunday and Monday are due by 11 a.m. on Thursday. Guarantees for Tuesday are due by 11 a.m. on Friday. If a guarantee is not given to the Hotel by 11 a.m. on the date it is due, the expected number(s) indicated on the banquet event order will become the guarantee. We will set up for 3 percent over the guarantee for the groups, after that a surcharge will apply. An increase in guarantee after the three (3) business days' count is given, is not subject to overset. The Hotel will not be responsible for identical service to more than 3 percent over the guarantee. The set for all Continental breakfasts, coffee breaks and receptions will be the same as the guarantee.

A taxable 20% service charge and applicable state and city taxes will be applied to all food and beverage Prices are per person and based on two hours.

# Radisson

#### Labor Charges

BARTENDERS – are required at a charge of \$100.00 unless otherwise stated. CHEFS & CARVERS – are required for some menu items and are charged at \$100.00 each. ROOM RENTAL– your Hotel/Banquet Representative will quote you the applicable charges for meetings.

#### Lost and Found

The Radisson Hotel Yuma will not assume or accept any responsibility for damages to or loss of any merchandise or articles left in the Hotel prior to, during or following any event.

#### **Menu Selection**

Our creative staff will assist you in planning special menus, theme parties and events. We do ask that your final menu selection be submitted no later than three (3) weeks prior to the event. All menus are limited to one entrée selection. All prices listed herein are valid through 12/31/2021, and are subject to a taxable 20 percent service charge and the applicable state sales tax. For bookings beyond 12/31/2021, please add 5-percent-per-year increase as a standard guideline.

#### **Minimum Attendance**

For all meal functions where guarantees are required, a minimum of amount guests is required. If this minimum is not met, a labor charge will apply.

#### Packages

Packages for meetings may be delivered to the Hotel three (3) working days prior to the date of the function. The following information must be included on all packages to ensure proper delivery:

- 1) Name of Organization
- 2) Guest's Name
- 3) Attention: Hotel Representative (indicate name)
- 4) Date of Function

#### **Property Damage**

As a patron, you are responsible for any damage to any part of the Hotel during the period of time you, your attendees, employees, independent contractors, or other agents under the control of any independent contractor hired by you are in the Hotel. The Hotel will not permit the affixing of anything to walls, floors, or ceilings without prior approval.

#### Sales Tax

All Fees, including labor charges, set-up fees, ceremony fees, service charges and food and beverage charges are taxable in the State of Arizona.

#### Service Charges

A taxable 20% service charge and applicable state sales tax will be applied to all food and beverage charges. Current State and City tax is 10.41% and is subject to change without notice.

#### Signs and Displays

Pre-Approved signage is permitted in the registration area and in private function areas only. No signs are permitted in the Hotel lobby on the building exterior or other public area. The Hotel reserves the right to approve all signage. All signs must be professionally printed and should be free standing or on an easel. The hotel will assist in placing all signs and banners. A \$50.00 charge per banner will apply.

#### **Special Arrangements**

PARKING – Depending on attendance, doormen or traffic officers may be required at an additional charge. Self-Parking is available, contact your Catering or Sales Manager for further details.

