**

*A Lifetime of memories awaits you at the Pivot Point Event Center located on the Colorado River in Yuma, Az.*

***All Wedding Packages Include:***

*Room Rental*

*Complete Room Set Up and Tear Down*

*Standard Linen (tablecloths and napkins)*

*Large Dance Floor*

*Cake Cutting/Serving*

*Champagne Toast for All Guests*

*Bartender Fees*

*Complimentary Guest Room for Bride and Groom*

*Experienced Professional Staff to Cater to your Every Need*

***Hors d’ oeuvres***

*Served in increments of 50*

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| *Southwest Egg Rolls*  *$225.00* | *Chorizo Cotija Filled Dates*  *$225.00* |
| *Chicken and Cheese Quesadilla*  *$175.00* | *Mini Assorted Quiche*  *$200.00* |
| *Chicken Flautas and Queso*  *$150.00* | *Tomato Feta Bruschetta*  *$200.00* |
| *Chicken Kabobs*  *$150.00* | *Fruit Kabobs*  *$300.00* |
| *Beef Kabobs*  *$225.00* | *Crab Ragoon*  *$225.00* |
| *Antipasto Skewer*  *$200.00* | *Spring Rolls*  *$200.00* |
| *Sliced Beef and Caramelized Onion on Crostini*  *$225.00* | *Shrimp Cocktail*  *$275.00* |
| *Smoked Salmon with Mango Habanero Drizzle on Toast Points*  *$275.00*  *Tornado Ranchero*  *$150.00*  *Bacon Wrapped Stuffed Dates*  *$225.00*  *Coconut Shrimp*  *$275.00*  *Mini Beef Empanadas*  *$175.00* | *Tarragon Goat Cheese and Crushed Walnuts on Panetini*  *$200.00*  *Beer Battered Mozzarella Stix*  *$175.00*  *Loaded Skins*  *$225.00*  *Boneless Wings or Bone-In Wings*  *Flavors:*  *Koran BBQ, Honey BBQ, Buffalo,*  *Mango Habanero, or Sweet Chili*  *$225.00* |

***Displays:***

*Pricing Based on 25 People/ Minimum of 25 People is Required*

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| ***Seasonal Fruit***  *Pineapple, Cantaloupe, Honeydew, Grapes, and Strawberries*  *$240.00* | | ***Garden Platter***  *Seasonal Fresh Vegetables, Ranch Dressing, and Hummus*  *$200.00* | |
| ***Cheese Board***  *Assorted Domestic and Imported Cheeses with Grapes and Assorted Crackers*  *$300.00* | | ***Bruschetta***  *Diced Roma Tomatoes, Feta Cheese, Balsamic Glaze, Served with Crostini*  *$200.00* | |
| ***Antipasto***  *Genoa Salami, Proscuitto, Buffalo Mozzarella, Marinated Mushrooms, Pepperocinis,*  *Roasted Bell Peppers, Olives, and Sliced Baguettes*  *$300.00* | |

***All Plated Entrees come with A Choice of Salad,***

***Rolls and Butter and Two Accompaniments:***

***Salads***

***Mixed Field Greens with***

*Roma Tomatoes, Cucumbers, Carrots, Mushrooms, and Shredded Cheese*

***Spinach Salad******with***

*Dried Cranberries, Granny Smith Apples, Candy Pecans, and Feta Cheese*

***Caesar Salad***

*Romaine Lettuce with Croutons, and Parmesan Cheese*

***Chopped Lettuce Wedge***

*Iceberg Lettuce Wedge with Bacon Crumbles,*

*Red Onions, Grape Tomato Halves, Blue Cheese Crumbles,*

*and Candied Pecans*

*\*Additional $1.95 per person*

***Dressings (choice of two)***

*Ranch, Italian, Raspberry Vinaigrette, Balsamic Vinaigrette, Honey Mustard and Thousand Island*

***Accompaniments:***

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| ***Starch***  *Roasted Red Bliss Potatoes*  *Parmesan Potato Medallions*  *Fingerling Potatoes*  *Name your Favorite Mashed Potatoes*  *(Wasabi, Sour Cream, or Garlic)*  *Wild Rice*  *Cauliflower Mac & Cheese*  *Candied Yams*  *Au Gratin Potatoes* | ***Vegetable***  *Broccollini*  *Zucchini, Squash, and Red*  *Bell Pepper Medley*  *Green Bean Almondine*  *Honey Glazed Carrots*  *Spinach Tart*  *Asparagus*  *Roasted Brussel Sprouts*  *Buttery Roasted Corn* |

***Wedding Plated Entree***

*All Plated Dinners are served with*

*Columbian Coffee, Tea and Iced Tea Service*

***Prime Rib of Beef***

*Sweet AuJus and Creamy Horseradish*

*$35.95*

***Sliced Roasted Tenderloin***

*With Mushroom Bacon Gravy*

*$37.95*

***Asiago Chicken***

*Asiago Cheese, Fresh Herbs, and Seasoned Panko Bread Crumbs Coated over a Chicken Breast Fried then Baked to Perfection. Served with a Smooth Chicken Gravy*

*$27.95*

***Roasted Pork Loin Medallions***

*Slow Roasted in a Variety of Seasonings*

*$27.95*

***Chicken Cordon Bleu***

*Chicken Breast Stuffed with Prosciutto and Asiago Cheese, Breaded with Thyme*

*and Rosemary Panko, Served with White Wine Cream Sauce*

*$29.95*

***Pan Seared Salmon Fillet***

*Seasoned Salmon Fillet Seared with Pear Mint Chutney*

*$31.95*

***Chicken Parm Rollatini***

*Filled with Spinach and Ricotta, Parmesan, and Mozzarella Cheese*

*$29.95*

***Bacon Wrapped Fillet Mignon***

*With a Rich Burgundy Reduction Sauce*

*$37.95*

***Macadamian Crusted Mahi Mahi***

*$31.95*

***Chicken Poblano***

*Mexican Spiced Grilled Chicken, Covered with a Roasted Poblano Pepper Cream Sauce, Topped with Diced Tomatoes and Scallions*

*$27.95*

***Mexican Spiced Rubbed Flank Steak with Ranchero Sauce***

*Paprika, Cumin, Chipotle Pepper Spice Grilled with Lime Butter and Finished with our Ranchero Sauce*

*$30.95*

***Chicken Marsala***

*Flour Dusted, and Coated in a Variety of Seasonal Mushrooms and Marsala Red Wine, Garnished with White Scallions*

*$28.95*

***Barbacoa or Machaca***

*Slow Cooked Shredded Sirloin Tip or Machaca with our own House Chili Sauce*

*Served with Spanish rice and Refried Beans*

*$30.95*

***Beef Wellington***

*A Fillet of Beef with a Mushroom Topping*

*Wrapped in a Puff Pastry and Baked to Perfection*

*$37.95*

***Chicken Alouette***

*Seasoned Chicken Breast Topped with a Garlic Herb Cheese and Wrapped*

*in a Puff Pastry Shell*

*$31.95*

***Duet Plates***

*Beef Filet & Chicken Cordon Bleu $43.95*

*Beef Filet & Pork Medallions $43.95*

*Beef Filet & Salmon $45.95*

*Beef Filet and Grilled Shrimp $48.95*

***Wedding Buffet***

*Field Greens with Choice of (2) Dressings*

*Shredded Carrots, Roma Tomatoes, Sliced Mushrooms, Shredded Cheese, Croutons, and Cucumbers*

*Caesar Salad*

*Waldorf Salad*

***Choice of Two Entrees:***

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| *Mexican Rubbed Flank Steak* | *Barbacoa* |
| *Pork Loin Medallions* | *Chicken Poblano* |
| *Asiago Chicken* | *Salmon with Pear Mint Chutney* |
| *Meat Lasagna*  *Artichoke Spinach Lasagna* | *Chicken Marsala*  *Chicken Paprikash*  *Tuscan Chicken Pasta* |

***Choice of Starch and Vegetable:***

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| ***Starch*** | ***Vegetable*** |
| *Roasted Red Bliss Potato* | *Brocollini* |
| *Parmesan Potato* | *Buttery Roasted Corn* |
| *Fingerling Potato* | *Honey Glazed Carrots* |
| *Wild Rice* | *Green Bean Almondine* |
| *Name Your Favorite Mashed Potatoes*  *(Wasabi, Sour Cream, or Garlic)*  *Cauliflower Mac & Cheese*  *Au Gratin Potatoes*  *Candied Yams* | *Squash, Zucchini, and Red Bell*  *Pepper Medley*  *Roasted Brussel Sprouts* |
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***Choose a Carvery:***

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| ***Ham***  *Pineapple Ham Roast* | ***Prime Rib***  *Sweet AuJus and Creamy Horseradish* |
| ***Pork Loin***  *Herb Crested Pork Loin* | ***Turkey***  *Butter Based Stuffed Turkey* |

*Includes Freshly Brewed Columbian Coffee, Tea and Iced Tea Service*

*$47.95*

*With Out Carving Station*

*$42.95*

***Banquet Bars***

***Premium Brand Liquor***

*Ketel One, Grey Goose, Tito’s, 1800, Hornitos Reposado, Captain Morgan, Bacardi Superior, Malibu, Johnny Walker Black Label, Jameson, Crown Royal, Canadian Club, Jack Daniels,*

*Courvoisier V.S, Bombay Sapphire, and Tanqueray Gin*

***Cordials: On Request with Market Value***

*Amaretto DiSaronno, Courvoisier, Bailey’s Irish Cream, Kahlua, Grand Marnier*

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| ***Cash Bar Pricing*** | ***Host Bar Pricing*** |
| *Mixed Drinks - $8.25 per Drink* | *Mixed Drinks - $7.75 per Drink* |
| *Domestic Beer by the Bottle - $4.50 Each* | *Domestic Beer by the Bottle - $4.00 Each* |
| *Imported Beer by the Bottle - $6.50 Each* | *Imported Beer by the Bottle - $6.00 Each* |
| *Premium Wine by the Glass - $8.25 Each* | *Premium Wine by the Glass - $7.75 Each* |
| *Sodas - $3.00 Each* | *Sodas - $2.50 Each* |
| *Bottled Waters-$3.50 Each*  *Kiddie Cocktails - $3.50 Each* | *Bottled Waters-$3.00 Each*  *Kiddie Cocktails - $3.00 Each* |

***House Beers Include:*** *Budweiser, Bud Light, Miller Lite, Coors Light,*

*and Michelob Ultra*

***Premium Beers Include:*** *Corona, Blue Moon, Stella Artois, and Dos XX*

***Premium Wine Selections Include:***

*14 Hands Cabernet, Columbia Crest Grand Estates, Seaglass Pinot Noir, Kendall-Jackson Chardonnay, Ménage a Trios Red Blend, Murphy-Goode Sauvignon Blanc, and Michelle Sparkling*

*Wine by the Bottle: $30.00 per Bottle*

***Keg Beer Pricing:***

*Domestic Beer Keg - $425.00 per Keg*

*Imported Beer Keg - \*Pricing based on current market value*

***Champagne***

*House Champagne is $28.00 per Bottle*

*Non-Alcoholic Champagne is $14.00 per Bottle*

*Special Liquor/Craft Beer requests will be charged accordingly and must be ordered no later than Two weeks prior to the function date. Our beverage selections are subject to change.*

***Banquet Bars***

***House Brand Liquor***

*Pinnacle Vodka, Sauza Gold Tequila, Cruzan Light Rum, Jim Beam White Label,*

*Grants Reserve Scotch, E&J Brandy, Cognac, and Gilbey’s Gin.*

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| ***Cash Bar Pricing*** | ***Host Bar Pricing*** |
| *Mixed Drinks - $7.25 per Drink* | *Mixed Drinks - $6.75 per Drink* |
| *Domestic Beer by the Bottle - $4.50 Each* | *Domestic Beer by the Bottle - $4.00 Each* |
| *Imported Beer by the Bottle - $6.50 Each* | *Imported Beer by the Bottle - $6.00 Each* |
| *House Wine by the Glass - $7.25 Each* | *House Wine by the Glass - $6.75 Each* |
| *Sodas - $3.00 Each* | *Sodas - $2.50 Each* |
| *Bottled Waters - $3.50 Each*  *Kiddie Cocktails - $3.50 Each* | *Bottled Waters - $3.00 Each*  *Kiddie Cocktails - $3.00 Each* |

***Domestic Beers Include:*** *Budweiser, Bud Light, Miller Lite, Coors Light,*

*and Michelob Ultra*

***Imported Beers Include:*** *Corona, Blue Moon, Stella Artois, and Dos XX*

***House Wine Selections Include:***

*Chardonnay, Merlot, Cabernet, Pinto Grigio,*

*Campo Viejo, and Sutter Home White Zinfandel*

*House Wine by the Bottle: $27.00 per Bottle*

***Keg Beer Pricing:***

*Domestic Beer Keg - $425.00 per Keg*

*Imported Beer Keg - \*Pricing based on current market value*

***Champagne***

*House Champagne is $28.00 Per Bottle*

*Non-Alcoholic Champagne is $14.00 Per Bottle*

*Special Liquor/Craft Beer requests will be charged accordingly and must be ordered no later than Two weeks prior to the function date. Our beverage selections are subject to change*.

***Wedding Policies and Procedures***

***Should you wish to have your wedding at the Pivot Point Conference Center a non-refundable deposit of 25% of your estimated charges will be required with the signed contract. A second non-refundable deposit of 25% is due 30 days prior to the function. Final guarantee and final payment are due three business days prior to the event. Final payments must be made by bank check, money order or credit card. Absolutely no personal checks will be accepted for final payment.***

***As a courtesy your banquet room will be reserved starting at 4pm on the Day of your Event to allot time for set up of vendors and any additional decorating you would like to do.***

***The Sales and Catering Manager must be informed of any special decorating items you may be considering. For example, use of confetti and/or rose petals will be assessed a $200.00 clean up fee. Absolutely no glitter will be permitted.***

***Should you wish to change the set- up of the ballroom after it has already been set there will be an additional set- up fee of $150.00.***

***Due to hotel licensing; no outside food and beverage is permitted into the facility at any time. Banquet food may not be taken home per Arizona health laws.***

***Guests may bring in party favors, a guest book, champagne flutes, etc. when they come in to make their final payment. Our banquet staff will set up the standard items for you. Any additional decorating must be done by either a vendor or a designated friend or family member.***

***All chair cover assemblies must be completed by the vendor on the day of the event. The Pivot Point Conference Center is not responsible for this task. It is also the responsibility of the chair cover vendor to retrieve their chair covers by 9am the following day.***

***The Pivot Point Conference Center does not allow any smoke machines, sparklers and other combustibles. In addition, there will be a $500.00 labor charge assessed for all events that contract with DJs such as, DJ OZONO or DJ Ole due to extensive set up requirements.***

***The Pivot Point Conference Center reserves the right to not serve alcoholic beverages to individuals who appear to be inebriated as well as asking anyone who in our opinion looks under age for legal proof of their age should they deem it necessary.***

***Client Signature Date***