

CONTINENTAL BREAKFAST



CONTINENTAL BREAKFAST

Baskets of seasonal whole fruits

Chilled fresh juices to include orange, cranberry and apple

Our chef selections of fresh-baked breakfast pastries, muffins and croissants*

Butter and fruit preserves

Rio blend of coffee & decaffeinated coffee and hot teas

\$36.00 per person or

\$39.00 per person with fewer than 20 guests

EXECUTIVE CONTINENTAL

Baskets of seasonal whole fruits

Berry yogurt with our blend of honey oats and tree nuts

Farm-fresh hard-boiled eggs

Fresh-baked pastries, muffins and croissants*

Butter and fruit preserves

Chilled orange, cranberry and apple juices

Rio blend of coffee & decaffeinated coffee and hot teas

\$40.00 per person or

\$43.00 per person with fewer than 20 guests

**Substitute fresh baked bagels with herb lox and cream cheese \$2.00 per person*

Continental Breakfasts are designed to last up to 75 minutes maximum and have a 20-guest minimum. Continental Breakfasts are not designed to be placed in a separate breakfast room and do not include seating for entire group or table service. Food and beverage items are to be consumed within the meeting room. Food items may not be transferred to refreshment breaks.



CONTINENTAL BREAKFAST



RIO CONTINENTAL

Chilled orange, cranberry and apple juices

Seasonal sliced fresh fruit and berries

Selection of fruit yogurts

House-made granola served with 2% and skim milk

Assorted croissants and breakfast pastries, mini-cinnamon rolls and handmade muffins with butter and fruit preserves

Hot sandwich selections – choice of one:

Breakfast burrito with scrambled egg, ground turkey, ranchero beans, cotija cheese and side of roasted tomato salsa

Croissant sandwich stacked with a fried egg, savory ham, Vermont cheddar cheese and herb mayonnaise

Brioche roll with bbq pulled pork, egg and southern coleslaw

Egg white, zucchini, mushroom frittata with fontina cheese on sourdough muffin

Vegan wrap with spinach tortilla, tofu scramble, spanish rice, vegan cheese and pico de gallo

Additional \$2.00 per person

Rio blend of coffee, decaffeinated coffee and assorted hot tea selections

*Choice of a second sandwich for additional \$3.50

\$46.00 per person or

\$48.00 per person with fewer than 20 guests

Continental Breakfasts are designed to last up to 75 minutes maximum and have a 20-guest minimum. Continental Breakfasts are not designed to be placed in a separate breakfast room and do not include seating for entire group or table service. Food and beverage items are to be consumed within the meeting room. Food items may not be transferred to refreshment breaks.



BREAKFAST BUFFET



CARNIVAL BREAKFAST BUFFET

Chilled orange and cranberry juices

Seasonal sliced fresh fruit and berries

Fluffy scrambled eggs

Choice of two:

Thick-sliced applewood smoked bacon

Lumberjack link sausage

Gouda and apple sausage

Turkey-maple sausage

Chicken chipotle sausage

Chicken jalapeño sausage

Chef's daily selection of breakfast potatoes:

Monday - potato patty

Tuesday - potatoes o'brien

Wednesday - hash browns

Thursday - red bliss roasted with garlic and smoked paprika

Friday - sliced potatoes with mushrooms and caramelized onions

Saturday - potato lyonnaise

Sunday - roasted sweet potato hash with peppers, onions and house spices

Assortment of fresh-baked breakfast pastries, muffins and croissants

Butter and preserves

Rio blend of coffee, decaffeinated coffee and assorted hot tea selection

\$48.50 per person

For an additional \$5.50 per person, add your choice of the following:

Buttermilk pancakes

With Vermont maple syrup and butter

Corn flake-crust french toast

With whipped cream, maple syrup and whipped butter

Warm cheddar cheese biscuits

With country-style sausage gravy

Southern creamy cheese grits

With shrimp and chipotle sauce

Breakfast Buffets are based on 60 minutes of service and a 75-guest minimum. An additional charge of \$8.00 per person will be applied to Breakfast Buffets offered for 50-75 guests and \$10.00 per person for 25-50 guests. Food items may not be transferred to refreshment breaks.



BREAKFAST ENHANCEMENTS



CARVED ITEMS FOR BREAKFAST BUFFETS

Honey pineapple-glazed
Virginia ham*
With orange-cranberry sauce
\$550.00 (50 servings)

Whole roasted prime rib*
With béarnaise sauce
\$600.00 (40 servings)

Breakfast meat combination*
Kielbasa, Canadian bacon
and applewood smoked
slab bacon
\$400.00 (25 servings)

TO ENHANCE YOUR BREAKFAST BUFFET

Traditional poached eggs
benedict station*

Choice of one:

English muffin, jumbo lump crab
meat and béarnaise sauce

English muffin, grilled asparagus
and hollandaise sauce

*\$13.00 per person,
maximum of 300 people*

Lox station

Smoked salmon with traditional
garniture of red onion, egg,
capers, tomato, plain bagels
and cream cheese

\$15.00 per person

Omelets*

Prepared to order with choice of
eggs, whole, egg whites and
egg beaters

Toppings include:

Chicken-apple sausage,
ham, bacon, spinach, roasted
pepper, caramelized vidalia
onions, roasted mushrooms,
broccoli, diced tomatoes,
aged cheddar, feta and
sonoma jack cheese

\$13.00 per person

Yogurt parfait

Granola, yogurt and
berry parfait

\$8.50 per person

Mimosas or bloody marys**
\$12.50 each

Assorted cereal
\$3.25 per person

Hot oatmeal with cinnamon,
honey, brown sugar and raisins
\$4.25 per person

Strawberry, banana, mango and
pineapple smoothies*
*\$9.00 per person
choice of two flavors
maximum of 400 people*

Hard-boiled eggs
\$55.00 per dozen

Breakfast Buffets are based on 60 minutes of service and a 75-guest minimum. An additional charge of \$8.00 per person will be applied to Breakfast Buffets offered for 50-75 guests and \$10.00 per person for 25-50 guests. *A Chef's fee of \$300.00 will apply per chef per 75 guests. **A bartender fee of \$300.00 will apply per bartender per 75 guests. Food items may not be transferred to refreshment breaks.



ALL-DAY PACKAGES

ALL-DAY BEVERAGE SERVICE

(Up to 8 hours maximum)

Rio blend of coffee, decaffeinated coffee, assorted hot tea selections and iced tea

Assorted sodas

Infused waters

Choice of one: strawberry-basil, lemon-mint, grapefruit-rosemary, cilantro-lime or cucumber-mint

\$55.00 per person

ALL-DAY MEETING BREAK

PRE-MEETING (60 minutes)

Chilled orange juice

Seasonal sliced fresh fruit and berries

Assorted danish pastries and handmade muffins

Butter and preserves

Rio blend of coffee, decaffeinated coffee and assorted hot tea selections

Assorted soft drinks and bottled water

Mid-morning break (30 minutes)

Rio blend of coffee, decaffeinated coffee and hot tea selections

Assorted soft drinks and bottled water

Mid-afternoon break (30 minutes)

Rio blend of coffee, decaffeinated coffee and assorted hot tea selections

Assorted soft drinks and bottled water

Fresh-baked cookies

Whole fresh fruit

\$75.00 per person

Pricing based on a minimum of 50 guests. Fewer than 50 guests, add an additional \$10.00 per person. Continental Breakfasts and Beverage Breaks are not designed to be placed in a separate breakfast room and do not include seating for entire group or table service.



ALL-DAY PACKAGES



ALL-DAY EXECUTIVE BREAK

RIO CONTINENTAL BREAKFAST (60 minutes)

Chilled orange, cranberry and apple juices
Assorted breakfast pastries and handmade muffins
Butter and fruit preserves
Seasonal sliced fresh fruit and berries
Selection of flavored yogurts
Homemade granola served with 2% and skim milk
Croissant sandwich stacked with a folded omelet, savory ham, Vermont cheddar cheese and herb mayonnaise
Rio blend of coffee, decaffeinated coffee and assorted hot tea selections
Assorted soft drinks and bottled water

MID-MORNING BREAK (30 minutes)

Rio blend of coffee, decaffeinated coffee and assorted hot tea selections
Assorted soft drinks and bottled water
Fresh-baked nut breads and coffee cake
Individual bags of peanuts

MID-AFTERNOON BREAK (30 minutes)

Rio blend of coffee, decaffeinated coffee and assorted hot tea selections
Assorted soft drinks and bottled water
Assorted whole fresh fruit
Chocolate brownies

\$85.00 per person

Pricing based on a minimum of 50 guests. Fewer than 50 guests, add an additional \$10.00 per person. Continental Breakfasts and Beverage Breaks are not designed to be placed in a separate breakfast room and do not include seating for entire group or table service.



À LA CARTE BEVERAGES

ALL-DAY BEVERAGE OFFERINGS

Fresh-brewed Rio blend coffee, decaffeinated coffee or assorted hot tea selections

\$90.00 per gallon

Fresh-brewed iced coffee

\$90.00 per gallon

Fresh-brewed iced tea

\$90.00 per gallon

Fruit and vegetable-infused water

Strawberry basil, cucumber mint or citrus

\$88.00 per gallon

Fresh-squeezed lemonade

\$90.00 per gallon

Sangria punch, non-alcoholic

\$94.00 per gallon

International coffee station

French roast coffee and decaffeinated colombian. Served with chocolate shavings, whipped cream, cinnamon sticks, cane sugar sticks, vanilla and amaretto flavors

\$95.00 per gallon

Starbucks frappuccino bottles

to include: mocha, coffee and vanilla flavors

\$8.50 each

Assorted juices

Orange, cranberry and apple juices

\$30.00 per quart

Ocean Spray bottled juices

Apple, orange and cranberry

\$7.00 each

Individual whole, 2% and skim milk cartons

\$4.50 each

Soy or almond milk

\$63.00 per quart

Rio bottled water

\$5.50 each

Perrier sparkling water

\$6.25 each

Assorted pepsi soft drinks

Pepsi, diet Pepsi, Mountain Dew, Sierra Mist and diet Sierra Mist

\$5.50 each

Red bull

Regular or sugarfree

\$8.00 each

Real coconut water

\$8.00 each



À LA CARTE REFRESHMENT BREAKS



SWEET BREAK OFFERINGS

Assorted nutri-grain cereal and granola bars

\$75.00 per dozen

Assorted powerbar and kind bars

\$80.00 per dozen

Whole fresh fruit

\$74.00 per dozen

Assorted fresh-baked pastries

\$80.00 per dozen

Fresh-baked assorted croissants

To include chocolate or regular

\$80.00 per dozen

Artisan pound cake

To include lemon, marble and banana

\$80.00 per dozen

Cinnamon rolls

\$92.00 per dozen

House-made assorted muffins

\$80.00 per dozen

Selection of citrus tartlets

To include key lime and lemon

\$86.00 per dozen

Assorted bagels*

With strawberry, plain cream and
honey almond cream cheese

\$90.00 per dozen *toaster provided

Assorted sliced breakfast nut breads

\$80.00 per dozen

Oven-baked apple turnovers and custard-filled
croissants with toasted almonds

\$82.00 per dozen

Assorted individual flavored yogurt

\$7.00 each

Yogurt, fruit and granola parfaits

\$120.00 per dozen

Sliced white, wheat, sourdough and rye bread*

\$65.00 per dozen *toaster provided

À LA CARTE REFRESHMENT BREAKS



SWEET BREAK OFFERINGS

Assorted house-made cookies to include chocolate chip, peanut butter, oatmeal raisin and white chocolate macadamia nut

\$80.00 per dozen

Filled cookies to include coconut, macaroon, vanilla, raspberry, chocolate chip fudge and peanut butter

\$82.00 per dozen

Assorted candy bars

\$50.00 per dozen

Assorted chocolate-dipped strawberries

\$85.00 per dozen

Assorted miniature french pastries

\$90.00 per dozen

Chocolate fudge brownies and cream cheese cranberry blondie bliss

\$80.00 per dozen

Assorted cupcakes to include chocolate salted caramel, white chocolate strawberry, red velvet and raspberry key lime

\$92.00 per dozen

Assorted french macaroons

\$79.00 per dozen

Chocolate-dipped rice krispie treats

\$68.00 per dozen

FROZEN BREAK OFFERINGS

Dove bars

\$90.00 per dozen

Frozen fruit bars

\$78.00 per dozen

Novelty ice cream bars and sandwiches

\$85.00 per dozen



À LA CARTE REFRESHMENT BREAKS



SAVORY BREAK OFFERINGS

Warm soft pretzels with mustard and warm cheese dip

\$84.00 per dozen

Warm soft jalapeño and cheese-stuffed pretzels

\$84.00 per dozen

Individual bags of potato chips, pretzels and popcorn

\$5.50 each

Individual bags of Kettle chips, Terra chips and SunChips

\$6.75 each

Individual bags of trail mix, peanuts and almonds

\$5.50 each

Assorted individual bags of beef jerky

\$8.00 each

Fancy mixed nuts

\$70.00 per pound

Potato chips, pretzels or tortilla chips

\$65.00 per bowl

Pita, tortilla or kettle chips with choice of two dips:

Red pepper-white bean, pico de gallo, guacamole, cucumber dill, roasted salsa, chipotle-black bean or hummus

\$93.00 per bowl (25 servings)

Traditional guacamole

\$54.00 per quart



THEMED REFRESHMENT BREAKS



PROTEIN BREAK

Health nut mix of roasted almonds, pistachios and walnuts
Flaxseed & peanut butter granola bars, Kind bars, basket of whole ripe bananas
Spa-infused waters, to include: cucumber & mint, coconut and pomegranate orange

\$22.00 per person

SUPER ENERGY BREAK

Farm hard-boiled eggs, berry, berry individual Greek yogurt, house blend of nuts & dry fruits, flaxseed and chia
Baskets of Granny smith apples and green grapes
Energy-boosted chilled waters, served in carafes: super green and vitamin c recovery

\$24.00 per person

TWISTED

Regular and chocolate-dipped pretzels displayed in baskets served hot: jalapeño & cheese salted soft pretzels and warm cheese sauce

\$18.00 per person

NATURE'S BEST GREEN BREAK

Trail mix salad to include: berries, diced melon, pineapple, sliced english cucumber with a citrus oil & cherry balsamic dressing, cucumbers, celery, jicama sticks, pita chips and hummus
Chilled V-8 juice served in carafes, green apple-infused waters and iced green tea

\$20.00 per person

FRESH-BLENDED SMOOTHIES PREPARED TO ORDER

(400 guest max)

Freshly prepared yogurt smoothies include, berry, french vanilla, pineapple and mango

\$16.00 per person

Attendant required per 75 guests

add \$300.00 per attendant

SHOWTIME

Caramel, butter and cheese flavored popcorn, Red Vines, malted milk balls, chocolate-covered raisins, M&M's and Skittles

\$20.00 per person

For fresh-popped popcorn

add \$300.00 per attendant add \$450.00 per machine

THEMED REFRESHMENT BREAKS

CHIPS, CHIPS & MORE CHIPS

Individual bags of potato, tortilla, sunchips, kettle chips and veggie chips

Roasted salsa, cucumber dip, onion dip and herb dip

Basket of whole fruits

\$18.00 per person

SAMBA LATTE

Rio blend coffee, biscotti, almond, pistachio and orange cookies

Basket of whole fruits

\$18.00 per person

I SCREAM FOR ICE CREAM

Served in a cooler

Ice cream novelties: drumsticks, fudge bars, pushup pops and ice cream sandwiches

\$14.00 per person

ITALIAN BREAK

Biscotti, cannoli, almond cake and butter cookies

Flavored sparkling and non-sparkling waters

Flavored coffee syrups

\$18.00 per person

CITRUS BREAK

To include: orange juice, strawberry lemonade regular lemonade and basket of whole fruits

Lemon-poppy and orange cranberry breads

Key lime and lemon tarts

\$18.00 per person

SPA BREAK

Individual yogurts and diced melons and house blend of trail mix

Energy bars

Chilled-infused spa waters to include: berry, berry, peach & mango, key lime and mint

\$19.00 per person

Served with Rio blend coffee, decaffeinated coffee and hot teas.

Add \$3.00 per person if fewer than 25 guests.

All themed breaks are designed to last 30 minutes maximum and are limited to items consumed during the break.

*Attendant fee of \$300.00 will apply per attendant, per 75 guests.



PLATED LUNCHES



PLATED LUNCH OFFERINGS

Price includes soup or salad, entrée and dessert. All plated lunches are served with artisan rolls, Rio blend of coffee, decaffeinated coffee and assorted hot tea selections.

SOUP (SELECT ONE)

Tomato basil with toasted croutons

Minestrone

Cream of corn with toasted croutons and cilantro

Tortilla soup with crispy tortilla chips, diced onions and cilantro

Lobster bisque with sherry and mini-corn bread bites

additional \$5.00 per person

SALAD (SELECT ONE)

Green collection, grape tomatoes, shoestring vegetables, herb croutons and herb dressing

Wild arugula and frisée, shaved parmigiano, sweet yellow tomatoes, greek olives, balsamic and lemon oil

Red beet and haricot vert salad, farmers lettuce blend, goat cheese and pesto vinaigrette

Caesar salad with crispy romaine, caesar dressing and parmigiano

Caprese (GF)(V)

Heirloom tomatoes, burrata cheese, fresh basil, extra-virgin olive oil and fleur de sel

additional \$5.00 per person

* Seasonal menus are designed based on fresh ingredients. Please discuss with your catering manager on availability or variations off season. Plated lunches are designed to last up to 90 minutes maximum.

Dessert course may not be served at refreshment break.

Price based per person, minimum of 20 guests. Additional \$10.00 per person for group service under 20 guests.



PLATED LUNCHES



ENTRÉES (SELECT ONE)

POULTRY

Airline seared chicken, cannellinis, artichokes, oven-cured tomatoes and Meyer lemon beurre blanc
\$58.00

Herb-crust chicken breast, farro, haricot verts and sweet peppers, with charred tomato and basil sauce
\$58.00

Achiote-rubbed airline chicken, chipotle cream, pineapple relish and roasted corn basmati rice
\$58.00

Chargrilled chicken Caesar salad: crispy romaine, caesar dressing and parmigiano
\$55.00

Baked airline chicken, roasted pepper purée, yukon garlic mash and grilled asparagus
\$58.00

MEAT

Chargrilled tenderloin of beef, chimichurri, grilled eggplant & sweet peppers and potato mash
\$65.00

Broiled hanger steak, adobo demi, caramelized onions, bacon brussel sprouts and broken potatoes
\$62.00

Herb-crust tenderloin of beef, bulgur pilaf, raisins, toasted almonds and mash of butternut squash
\$65.00

Dessert course may not be served at refreshment break.
Price based per person, minimum of 20 guests. Additional \$10.00 per person for group service under 20 guests.





ENTRÉES (SELECT ONE)

FISH

Mojo char-grilled mahi-mahi,
honey & ginger-glazed parsnips
and white bean cassoulet

\$62.00

Pan-seared atlantic salmon,
braised kale & swiss chard,
fennel & turnip purée and Meyer
lemon reduction

\$58.00

Grilled halibut with english peas,
prosciutto, whole-grain mustard
beurre blanc and yukon mash

\$60.00

VEGAN

Sun-dried tomato & artichoke
polenta, roasted peppers and
braised arugula

\$62.00

Glass noodles, stir-fry: fried tofu,
shitake mushrooms, sweet
peppers, snap peas, green onion
and cilantro garnish

\$62.00

VEGAN GLUTEN-FREE

Grilled eggplant lasagna, plum
tomato and basil sauce

\$62.00

Dessert course may not be served at refreshment break.
Price based per person, minimum of 20 guests. Additional \$10.00 per person for group service under 20 guests.



PLATED LUNCH DESSERTS



DESSERTS

Chocolate mousse with vanilla crèmeux and berry sauce late-harvest sabayon with berries

New York-style cheesecake with fresh fruit coulis tiramisu parfait

Caramel flan with mixed berries

UPGRADED DESSERT

Tiramisu cake

\$4.00 Additional per person

Crème caramel & berries

\$5.00 Additional per person

Strawberry pistachio tartlet

\$5.00 Additional per person

Oreo and blueberry cheesecake

\$4.00 per person

Duo chocolate mousse cake

\$5.00 per person

Sugar-free

Raspberry roulade

\$5.00 per person

Vanilla bean blueberry coupe

\$5.00 per person

Gluten-free

Vanilla caramel flan and berries

\$5.00 per person

Raspberry gelée chocolate mousse coupe

\$5.00 per person

Vegan

Chocolate-maple mousse coupe

\$5.00 per person

Coconut macaroon

\$5.00 per person

Dessert course may not be served at refreshment break.
Price based per person, minimum of 20 guests. Additional \$10.00 per person for group service under 20 guests.



BOXED LUNCHES

BOX IT UP

Salads, snacks, desserts and bottled spring water must be consistent with all boxed lunches

\$46.00 per person

SANDWICH OR WRAP

Pesto grilled chicken, lettuce, beefsteak tomato and fresh mozzarella on a whole-wheat hoagie

Sweet plum tomato, buffalo mozzarella cheese and basil in a tomato wrap

Smoked roast turkey, sliced beefsteak tomatoes, greens and Cheddar cheese on a rustic panini roll

Italiano, hot coppa, black forest ham, salami, beefsteak tomatoes, shaved onions, sweet peppers and provolone on ciabatta bread

Farm-stand grilled vegetables, balsamico and fresh herbs in a spinach wrap

SALAD (CHOOSE 1)

Red baby potato salad

Macaroni Italian style

Chef salad, green blend, cherry tomatoes, carrots and cucumbers

Whole fruit, choice of bananas, apples or grapes

DESSERT (CHOOSE 1)

Chocolate chip cookie

Chocolate brownie

Granola bar

ENHANCE YOUR BOXED LUNCH

Candy: Butterfinger, peanut butter cups or M&M's

Add \$3.50 per person

Soft drink

Add \$5.50 per person

Sunchips or
potato chips

Add \$2.00 per person (choose 1)



COLD LUNCH BUFFET



DELI LUNCH

Iceberg wedge salad, cherry tomatoes, crispy bacon bits, herb croutons with Italian and ranch dressings

Baby potato salad with Dijon vinaigrette

Deli meats to include: smoked turkey, black forest ham and salami
(Add sliced roast beef \$2.00 per guest)

Sharp Vermont Cheddar, Swiss and pepper jack

Sliced tomatoes, shaved red onion, lettuce blend, olives and pickles

Dijon mustard and chipotle mayo

Fresh-baked Artisan rolls and butter

Individual bags of chips

Fruit tarts and chocolate brownies

Served with Rio blend of regular and decaffeinated coffee, assorted hot tea selections and iced tea

\$55.00 per person or

\$58.00 per person with fewer than 20 guests

Buffet lunches are designed for 90 minutes maximum, and a minimum of 20 guests.

Dessert course may not be served at refreshment break.

Price based per person, minimum of 20 guests.



COLD LUNCH BUFFET



FRESH MARKET DELI

Greek salad of cucumber, grape tomatoes, red onion, Kalamata olives and marinated feta cheese with red wine vinaigrette

Hummus and grilled pita

Roasted herb chicken, peppercorn pastrami, honey baked ham and roasted turkey

Sliced havarti cheese, gruyère and provolone

Vine-ripened tomatoes, lettuce blend and marinated pickled veggies

Plain and chipotle mayo

Whole-grain artisan breads and butter

Lemon meringue tartlets and tiramisu parfaits

Served with Rio blend of regular and decaffeinated coffee, assorted hot tea selections and iced tea

\$56.00 per person or

\$58.00 per person with fewer than 20 guests

Buffet lunches are designed for 90 minutes maximum, and a minimum of 20 guests.

Dessert course may not be served at refreshment break.

Price based per person, minimum of 20 guests.



COLD LUNCH BUFFET



THE CHEF'S COLD TABLE

Selection of farmer greens: shaved fennel, endive, beets, shoestring carrots, grapes, blueberries, watermelon radish, mandarins, shaved pecorino and balsamic vinaigrette

Chilled grilled meats and vegetables: grilled chipotle chicken and garlic lime flank steak

(Add grilled salmon \$6.00 per guest)

Eggplant, portabella mushrooms, red onions, zucchini and squash

BBQ mayo and peppercorn mustard

Brie cheese, smoked gouda and sharp white Cheddar cheese

Marinated olives and pickle chips

Ciabatta, panini and sliced batards

Almond cake and lemon parfaits

Served with Rio blend of regular and decaffeinated coffee, assorted hot tea selections and iced tea

\$54.00 per person or

\$58.00 per person with fewer than 20 guests

Buffet lunches are designed for 90 minutes maximum, and a minimum of 20 guests.

Dessert course may not be served at refreshment break.

Price based per person, minimum of 20 guests.



COLD LUNCH BUFFET

IT'S A WRAP

Panzanella with English cucumbers, cherry tomatoes, fresh basil and red wine vinaigrette

Basket of whole fruit

Maui mahalo chicken, crunchy macadamia nut and pineapple aioli

Cobb salad wrap, smoked turkey, ham, beefsteak tomatoes, pea shoots and Maytag Blue

Trail mix wrap: wild arugula, blueberries, carrots, pea shoots, farro, cranberries, dry oranges, sliced almonds and balsamic dressing on the side

Key lime tart

Chocolate-almond crunchy mousse cake

Served with Rio blend of regular and decaffeinated coffee, assorted hot tea selections and iced tea

\$55.00 per person or

\$58.00 per person with fewer than 20 guest



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Dessert course may not be served at refreshment break.
Price based per person, minimum of 20 guests.



DAILY LUNCH BUFFET OFFERINGS

Buffets are served with Rio blend of coffee, decaffeinated coffee, iced tea and fresh-baked artisan rolls and butter.

MONDAY BUFFET

Salads

Tomato mozzarella salad with sun-dried tomato, basil, roasted peppers, Kalamata olives and Italian dressing

Farmer's greens mixed with cherry tomatoes, shoestring carrots and sliced cucumbers with honey mustard, ranch, oil and vinegar

Honey mustard, Italian, ranch, oil and vinegar

Entrées

Thai BBQ chicken & baby bok choy

Grilled tenderloin tips and mushroom demi-glaze

Brown rice

Farm-stand vegetables

Desserts

Banana cream rum tartlets

Chocolate Mississippi cupcakes

\$58.00 per person — Monday

\$62.00 per person — any day

TUESDAY BUFFET

Salads

Moroccan couscous, raisins, haricot vert, toasted almonds and curry vinaigrette

Arugula & frisée, shaved fennel, pecorino and toasted croutons with honey mustard, Italian, balsamic dressings and oil & vinegar

Dressings: honey mustard, Italian, balsamic and oil & vinegar

Entrées

Tagine-style chicken, Spanish olives and grilled sweet peppers in a roasted tomato sauce

Pan-seared Atlantic salmon and lemon beurre blanc

Creamy pomodoro penne & julienned prosciutto, shaved pecorino and basil garnish

Ratatouille

Desserts

Chocolate chip cannolis

Apricot tarts

\$58.00 per person — Tuesday

\$62.00 per person — any day

Buffet lunches are designed for 90 minutes maximum, and a minimum of 20 guests.

Dessert course may not be served at refreshment break.

Price based per person, minimum of 20 guests.



DAILY LUNCH BUFFET OFFERINGS

Buffets are served with Rio blend of coffee, decaffeinated coffee, iced tea and fresh-baked artisan rolls and butter.

WEDNESDAY BUFFET

Salads

Classic chopped salad, iceberg and romaine, red onions, marinated olives, cherry tomatoes, alfalfa sprout, pea shoots, garlic croutons, shredded cheese and assorted dressings

Penne pasta salad with san marzano tomato, vinaigrette artichokes, roasted peppers, arugula and shaved pecorino

Entrées

Garlic & lemon grilled chicken, English peas and heirloom tomatoes with sun-dried tomato sauce

Pan-seared salmon & farro oven-cured tomatoes and lemon caper sauce

Creamy 5-cheese polenta and roasted garlic

Grilled root vegetables

Desserts

Raspberry chocolate mousse coupe

Almond cherry bavarian financier

\$58.00 per person — Wednesday

\$62.00 per person — any day

THURSDAY BUFFET

Salads

Baby red potato salad with red peppers, hard-boiled eggs, capers and dill

Classic Caesar salad

Farm-stand whole fruit

Entrées

Pan-seared cilantro chicken

Dry-rubbed flat iron steak, smoked mushroom demi and grilled mushrooms

Peppered asparagus & squash with grilled red onions and garlic butter sauce

Basmati rice with toasted pine nuts and fresh herbs

Desserts

Lemon meringue tartlet

Fudge brownie

\$58.00 per person - Thursday

\$62.00 per person – any day

Buffet lunches are designed for 90 minutes maximum, and a minimum of 20 guests.

Dessert course may not be served at refreshment break.

Price based per person, minimum of 20 guests.



DAILY LUNCH BUFFET OFFERINGS



Buffets are served with Rio blend of coffee, decaffeinated coffee, iced tea and fresh-baked artisan rolls and butter.

FRIDAY BUFFET

Salads

Mediterranean Greek salad, cucumber, pepper, onion, Kalamata olive and feta cheese with herb dressing

Farmer picked greens, root vegetable chips and sweet baby tomatoes

Dressings: Italian and creamy herb

Hot Entrées

Red snapper with lemon and caper sauce

Rosemary chicken with roasted tomato and cannoli fricassee

Grilled artichoke with haricot vert

Roasted herb potatoes

Desserts

Chocolate chip pistachio cannoli and tiramisu parfait

\$58.00 per person — Friday

\$62.00 per person — any day

Buffet lunches are designed for 90 minutes maximum, and a minimum of 20 guests.

Dessert course may not be served at refreshment break.

Price based per person, minimum of 20 guests.



THEMED LUNCH BUFFET OFFERINGS



Buffets are served with Rio blend of coffee, decaffeinated coffee, iced tea and fresh-baked artisan rolls and butter.

AMERICANA BUFFET

Salads

Chicken salad on bibb lettuce and treasure cave reduced fat blue cheese

Diced granny smith apples and toasted walnuts

New York deli potato salad, baby red potatoes and spicy mustard vinaigrette

Entrées

BBQ pulled pork

Char-grilled mojo chicken and Caribbean pineapple relish

Texas smoked burgers

Chili-rubbed corn on the cobb

Served with beefsteak tomatoes, red onions, iceberg, romaine, mixed greens, Cheddar, provolone, pepper jack, relish, ketchup, mustards and herb mayo

Desserts

New York marbled cheesecake

Carrot, fudge and red velvet cupcakes

Peach cobbler with vanilla sauce

\$65.00 per person

\$69.00 for fewer than 20 guests

ASIAN-INSPIRED BUFFET

Salads

Mixed greens with ginger miso dressing

Thai silk noodle salad, toasted peanut crumbles and lemongrass vinaigrette

Lettuce wrap bar, fried Asian noodles, minced ginger chicken, green onions, cilantro, shoestring carrots and pan Asian chili dressing

Entrées

Mandarin rotisserie chicken, bok choy and cashews

Grilled tender beef and sweet peppers in a black bean sauce

Brown rice

Grilled stir-fry vegetables

Desserts

Green tea cheesecake

Coconut macaroon

Raspberry yuzu tartlet

\$65.00 per person

\$69.00 for fewer than 20 guests

Buffet lunches are designed for 90 minutes maximum, and a minimum of 20 guests.

Dessert course may not be served at refreshment break.

Price based per person, minimum of 20 guests.



THEMED LUNCH BUFFET OFFERINGS

Buffets are served with Rio blend of coffee, decaffeinated coffee, iced tea and fresh-baked artisan rolls and butter.

SOUTH OF THE BORDER

Salads

Tequila lime watermelon salad, red onion and cilantro garnish

Papaya & red cabbage salad, ginger and red chili vinaigrette

Entrées

Achiote-rubbed asado chicken, grilled onions and sweet peppers

Garlic marinated grilled beef tips

Accompaniments

Limes, chopped cilantro, diced onion and chipotle chard salsa

Grilled corn & flour tortillas and jalapeño corn bread

Desserts

Vanilla-caramel flan

Mango tart

\$65.00 per person

\$69.00 for fewer than 20 guests



Buffet lunches are designed for 90 minutes maximum, and a minimum of 20 guests.
Dessert course may not be served at refreshment break.
Price based per person, minimum of 20 guests.



RECEPTION PACKAGES



THE TWO-HOUR WELCOME RECEPTION

Seafood Display (based on 3 pieces per person)

Chilled jumbo gulf shrimp accompanied by lemon and cocktail sauce

Cold Displays

Imported, domestic and artisan cheese display accompanied by lavosh, water crackers and assorted breads

Seasonal Vegetable Crudités

Accompanied by creamy herb dressing and savory onion dip (GF)(V)

Pasta Station

Cheese tortellini with seared crimini mushrooms, toasted walnuts and gorgonzola cream
Penne pasta with vodka sauce, pancetta cracklings, broccoli tips and fresh herbs

Slider Station (based on 1 of each type per person)

Kobe beef with burrata and peperonata
Teriyaki chicken with pineapple relish

Dessert Station (based on 2 per person)

Miniature cupcakes: vanilla, red velvet, chocolate and carrot

PREMIUM BAR

Premium liquors
Premium wines
Imported and domestic beer
Soft drinks
Bottled water

\$135.00 per person, 50-person minimum

\$300.00 bartender fee per bartender

(V) = Vegetarian
(GF) = Gluten-Free
(VE) = Vegan

COLD HORS D'OEUVRES OFFERINGS



COLD SELECTIONS

Baby forelle pear, glazed with cherry balsamic and goat cheese mousse (V)

Tomato bruschetta, basil and pecorino (V)

Driscoll-stuffed strawberries, berry cream cheese and candied pistachios (V)

Baby mozzarella, roasted peppers and olives (V)

Individual crudité cup and hummus dip (V) (GF)

\$7.00 per piece

Sashimi and nigiri

Sushi rolls any style (VE)(GF)

Pepper ahi tuna, avocado mousse and crispy rice noodles

Bloody Mary jumbo shrimp

Cucumber & honey dew gazpacho shooter (VE)(GF)

Bay scallop & shrimp ceviche and tortilla crunch

Prosciutto de parma, fig chutney and candied pecans

Atlantic-cured salmon crepe and crème fraîche

Tenderloin of beef & onion gastrique on crostini with grilled chipotle chicken and mango salsa

\$7.50 per piece

DESSERT

Assorted small French pastries

\$90.00 per dozen

Hors d'oeuvres are based on a minimum order of 50 pieces per item.

Butler passed hors d'oeuvres require a server at \$300.00 per server. Suggest 1 per 75 guests.

(V) = Vegetarian
(GF) = Gluten-Free
(VE) = Vegan

HOT HORS D'OEUVRES OFFERINGS



HOT SELECTIONS

Chicken empanaditas and charred tomato salsa (V)

Vegetable samosa and herb yogurt dip

Peking duck roll & plum sauce, apricot & brie puffs and apricot glaze

Beef satay and teriyaki

Chicken satay and creamy peanut dip

Spinach-stuffed mushrooms (V)

Mini-pigs in a blanket with dill pickles

Mac & cheese bites (V)

\$7.50 per piece

Pork egg roll with sweet chili dip

Chicken fingers and traditional sides

Pot stickers with ginger soy

Buffalo chicken wings and traditional sides

Black bean spring rolls and charred tomato sauce (V)(GF)

Spanakopita (V)

Grilled lime chicken quesadilla, cilantro crema and charred salsa

Collection of miniature pizza tarts

Beef chimichurri à la Argentina

Fried artichoke heart with parmesan cheese and lemon cream (V)

Crab-stuffed mushrooms

\$8.00 per piece

Apple smoked bacon-wrapped scallop with cherry chutney

Skewered coconut prawns and coconut curry

Grilled shrimp satay orange marmalade

Southern crab cakes with spicy citrus aioli

Colorado lamb chops and tabbouleh

Miniature beef wellington and white truffle demi

\$8.50 per piece

Hors d'oeuvres are based on a minimum order of 50 pieces per item.

Butler passed hors d'oeuvres require a server at \$300.00 per server. Suggest 1 per 75 guests.

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COLD RECEPTION DISPLAYS

Seasonal Vegetable Crudité Display

Carrots, celery, radish, cherry tomatoes, cauliflower, broccoli, cucumber and sweet peppers
Accompanied by creamy ranch dressing (GF)(V) and savory onion dip (GF)

\$600.00 | serves 75

Imported and Domestic Artisan Cheese Display (GF)(V)

Dried apricots, quince paste, honey comb and walnuts
Accompanied by lavosh, water crackers and assorted breads

\$725.00 | serves 75

Seasonal Sliced Fresh Fruit Display

Mixed berries and tropical fruit (GF)(V)

Passion fruit dip

\$675.00 | serves 75

Italian Antipasto Display

Parma ham, hard salami, pepperoni, pecorino cheese, shaved parmesan cheese, black pepper-crusting goat cheese, bruschetta with sweet basil and olive oil, eggplant, roasted vegetables, sweet peppers, feta cheese, marinated artichokes, sweet roasted tomatoes, truffle mushrooms, grilled asparagus and pesto dip
crusty breads, crisp baguette, grissini sticks and olive rolls

\$1,100.00 | serves 40

\$1,400.00 | serves 75

Grilled Vegetable Display (GF)(VE)(V)

Seasonal assortment of marinated grilled vegetables with basil pesto

\$1,200.00 | serves 75

Mediterranean Display

Hummus, labneh yogurt, olive assortment, tabouli, pita chips, grilled vegetables and roasted peppers

\$675.00 | serves 75

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(VE) = Vegan



RECEPTION OFFERINGS



RECEPTION OFFERINGS

Caprese Salad

Herb-marinated bocconcini, mozzarella cheese, garden plum tomatoes, basil & lemon oil and Artesian rolls

\$12.50 per person

Chilled Mixed Grill Platter

Grilled breast of chicken & beef tenderloin, collection of mustards & aioli and Artesian rolls

\$18.00 per person

Smoked Salmon

Served with capers, onions, eggs and cream cheese with lemon and bagel chips

\$16.00 per person

All stations are prepared based on total guarantee of guests. An event requires a 3 station minimum, does not include dessert stations. Additional surcharges will apply for extended service. Chef's fee of \$300.00 will apply per chef, per 75 guests. Stations require minimum guarantee of 80 guests.



RECEPTION OFFERINGS



RECEPTION OFFERINGS

Vietnamese Noodle Salad Station

Rice noodles mixed with, cilantro, green onions, shoestring carrots and toasted peanuts topped with hot BBQ chicken and shrimp

\$22.00 per person

Ceviche Shooter Bar

Rock shrimp, scallops and Mexican white fish, marinated in lime juice served with clamato & salsa fresca and crispy tortilla strips

\$18.50 per person

Fresh Market Green Stand

Wild arugula, spinach, lolla rosa, baby romaine, pomegranate seeds, crispy vegetables, cranberries, pine nuts, pecans, walnuts, honey mustard, balsamic and lemon & oil

\$18.00 per person

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RECEPTION OFFERINGS



RECEPTION OFFERINGS

Mashed Potato Bar

Yukon gold mashed potatoes, roasted garlic, herbs, bacon, smoked Cheddar cheese, oven-cured tomatoes, sliced mushrooms and caramelized onions

\$20.00 per person

Fiesta Latina

New Mexico grilled chicken, chimichurri flank steak, slow-braised pork carnitas, grilled calabacitas, charro beans, grilled tortillas and caramelized sweet peppers & onions salsa and sour cream

\$28.50 per person

Dip Station

Spinach & artichoke dip, chickpea hummus, spicy melted cheese, charred tomato salsa hot bean dip pita and corn tortilla chips

\$16.50 per person

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RECEPTION OFFERINGS

RECEPTION OFFERINGS

Slider Bar

Black Angus beef, white Cheddar cheese and sliced pickles on brioche

Short rib sliders, caramelized onions and mushroom demi-glace

BBQ pulled chicken, pepper jack cheese and Southern slaw

Grilled peppers and mushrooms

\$20.00 per person

Mascarpone Polenta (choice of 2)

Shrimp scampi

Italian sausage

Short rib

Mushroom

With breadsticks and focaccia rolls

\$24.00 per person



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RECEPTION OFFERINGS

ACTION STATION

Must be ordered in conjunction with other reception items. Based on 3 ounces per portion.

\$300.00 per chef charge

Street Taco Shop

Chargrilled flank steak, achiote-rubbed chicken and fried Baja fish in mini-grilled corn tortillas, salsa bar and charro pintos

\$22.00 per person

Pasta

Choose two of the following selections:

Orecchiette, Italian sausage, arugula, haricots, olives and creamy pomodoro

Penne, English peas, prosciutto, plum tomatoes and Alfredo sauce

Butternut squash ravioli, brown butter & walnuts

Garlic bread, parmesan cheese, red pepper flakes and extra virgin olive oil

\$25.00 per person



FROM THE CARVING BOARD

All carved items are served with baked rolls and appropriate condiments.

Carver fee of \$300.00 per charge will apply

Herb-roasted Turkey with Sage Stuffing & Turkey au jus

\$400.00 | serves 40

Black Angus Steamship with Horseradish Cream and Beef au jus

\$1,300.00 | serves 200

Maple-glazed Pork Loin with Pan Gravy

\$450.00 | serves 25

Honey & Pineapple-glazed Virginia Ham with Orange-cranberry Sauce

\$550.00 | serves 50

Whole-tenderloin of Beef and Wild Mushroom Demi

\$600.00 | 30 servings

Roasted New York Sirloin and Cabernet Reduction

\$600.00 | 30 servings

Espresso-rubbed Prime Rib with Natural jus

\$600.00 | 40 servings

Chargrilled Whole Atlantic Salmon and Dill Cream Sauce

\$400.00 | 25 servings

Colorado Leg of Lamb, Tabbouleh and Tzatziki Sauce

\$400.00 | 25 servings

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RECEPTION DISPLAYS



DESSERT STATION

Ice Cream Sundae Bar

Vanilla, chocolate and strawberry ice creams, chocolate sauce, caramel sauce and fresh strawberry fruit topping, toasted coconut, chocolate chip cookies, marshmallow, brownies and whipped cream

\$20.00 per person

Cheesecake Dessert Buffet

(Fewer than 50 people choose (3) of the below)

Assorted cheesecakes include marble and turtle cheesecake parfaits, with strawberry, chocolate and caramel with peanuts

\$20.00 per person

Chocolate Fondue

Milk or dark chocolate fondue served with fresh whole strawberries, bananas, pineapple spears, chocolate and vanilla pound cake squares, chocolate fudge brownies and chocolate chip cookies

Chocolate fountain optional at additional charge

\$24.00 per person

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DESSERT STATION

Sweet Table Dessert Buffet

French pastries and strawberries covered in white and dark chocolate

\$90.00 per dozen

International Coffee Station

Fresh-brewed coffee, decaffeinated and hot tea served with whipped cream, cinnamon sticks, chocolate shavings and crystallized sugar sticks

\$95.00 per gallon



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PLATED DINNER (3-course minimum)

All dinner entrées include choice of one starter and dessert.

Price based per person. Fewer than 25 guests, add an additional 10.00 Per person includes a selection of freshly baked breads and rolls, Rio blend coffee, decaffeinated coffee and hot tea vegetarian item may include dairy products and eggs

SOUP (CHOOSE 1)

Butternut squash
Vegetable minestrone
Cream of potato & leek
Creamy tomato & basil

SALAD (CHOOSE 1)

Season's best selection of mixed greens, grape yellow & red tomatoes, spaghetti vegetables, watermelon radish and creamy herb dressing

Wild arugula & frisée, toy box heirloom tomatoes, grilled artichokes, Kalamata olives, shaved Parmigiano-Reggiano cheese and balsamic vinaigrette

Baby green mix, California figs, walnuts, cranberries, semi-soft sheep's milk cheese and fig balsamic

Caesar traditional, crispy romaine, shaved Parmigiano-Reggiano cheese, herb croutons and caesar dressing

UPGRADED SOUP

Lobster bisque with double cream Cognac
\$6.00 additional per person

Wild mushroom soup en croûte
\$5.00 additional per person

UPGRADED SALAD

Trail mix salad: candied orange, cranberries, raisins, walnuts, pomegranate seeds, Mandarin oranges, berries, orange zest, balsamic and lemon oil
\$5.00 additional

Caesar salad cannoli: parmesan crisp, pesto focaccia, grape tomatoes and creamy peppercorn caesar dressing
\$4.00 additional per person

Toy box heirloom tomatoes, burrata mozzarella cheese, niçoise olives, grilled haricot vert and pesto vinaigrette
\$5.00 additional per person

INTERMEZZO

Apricot-vanilla sorbet and mango sorbet
Melon sorbet
Blood orange-strawberry sorbet
\$7.00 each

Ice Plates may be added for an additional \$10.00 each



PLATED DINNER (3-course minimum)

All dinner entrées include choice of one starter and dessert.

Price based per person. Fewer than 25 guests, add an additional 10.00 Per person includes a selection of freshly baked breads and rolls, Rio blend coffee, decaffeinated coffee and hot tea vegetarian item may include dairy products and eggs

POULTRY ENTRÉE

Citrus-crustéd airline chicken, cannellini cassalette and lemon-thyme cream reduction

\$79.00 per person

Garlic grilled chicken à la caponata and sun-dried tomato creamy polenta

\$79.00 per person

Sonoma farm-raised chicken, fennel & braised arugula, saffron basmati rice and toasted pine nuts

\$80.00 per person

Chicken amandine, herb haricots vert & lemon butter and root vegetable mash

\$77.00 per person

MEAT ENTRÉE

Espresso-rubbed tenderloin of beef, pan-seared brussel sprouts, jumbo asparagus, truffle mash and pan jus

\$95.00 per person

Slow-roasted prime rib of beef, horseradish whipped potatoes, caramelized onions and young sprouting vegetables

\$95.00 per person

Braised angus short ribs, cabernet demi-glace, yam purée and winter vegetable collection

\$98.00 per person

Chargrilled colorado lamb chops, Meyer gremolata, rosemary polenta cakes and broccoli rabe with lamb jus reduction

\$94.00 per person

Thick-cut pepper-crustéd New York, root vegetable gratin, braised chard and cipollini wild mushroom demi-glace

\$95.00 per person

FISH ENTRÉE

Candied zest-crustéd sea bass, sweet corn risotto, fennel and English peas with fennel cream

\$87.00 per person

Line-caught Alaskan salmon, jasmine rice, baby bok choy, shitake mushrooms and white miso reduction

\$89.00 per person

Lemon-garlic jumbo prawns & lobster medallions, truffle mash and jumbo herb asparagus

\$110.00 per person

Moroccan chargrilled halibut, coriander broken potatoes, grilled tomato ragout and curry cream

\$89.00 per person

MEAT AND FISH ENTRÉE

Chargrilled petite filet of angus beef & cold-water lobster tail, bourbon demi-glace, parsnip vanilla cream, garlic mash and wild mushrooms

\$110.00 per person

Slow-braised short ribs & citrus-crustéd sea bass, gouda cheesy risotto, caramelized cipollinis & trumpet mushrooms, cabernet reduction and seafood jus

\$108.00 per person

Charbroiled new zealand lamb chops & seared diver sea scallops, tomato jam, fava beans and fontina polenta

\$110.00 per person

Curried maine lobster medallions, figs & kumquat, short rib, bone marrow arctic char confit, parsnip cream and white truffle essence

\$125.00 per person

PLATED DINNER (3-course minimum)



All dinner entrées include choice of one starter and dessert.
Price based per person. Fewer than 25 guests, add an additional 10.00 Per person
includes a selection of freshly baked breads and rolls, Rio blend coffee, decaffeinated coffee and hot tea
vegetarian item may include dairy products and eggs

DESSERT

Late-harvest sabayon with berries tiramisu parfait

Key lime cream tart

Buttery shortbread with milk chocolate mousse,
soft caramel and dark chocolate rice krispies and
chocolate hazelnut crunchy cake

UPGRADED DESSERT

Fruit delight puff

\$4.00 additional per person

White chocolate green tea cake with
raspberry sauce

\$4.00 additional per person

Vanilla crème brûlée

\$5.00 additional per person

Trio dessert plate

Petite versions of key lime cream tart, buttery
shortbread with milk chocolate mousse and
chocolate hazelnut crunchy cake

\$7.00 additional per person



DINNER BUFFET OFFERINGS

Buffets are served with Rio blend of coffee, decaffeinated coffee, hot tea selections and fresh-baked artisan rolls and butter.

ITALY

Tuscan potato soup
Caesar classica, Parmigiano-Reggiano cheese and garlic croutons
Garden grilled vegetable table with olives, artichokes and peppercinis
Chicken saltimbocca
Grilled salmon, leek and fennel with caper lemon beurre blanc
Vegetable lasagna
Sun-dried tomato creamy polenta
Rustic vegetable marinara
Artesian breads and garlic sticks
Tiramisu parfait
Peach-moscato-rosemary parfait lemon meringue tart
Hazelnut chocolate cake

*\$96.00 per person or
\$104.00 per person with fewer than 50 guests*

MEDITERRANEAN

Greek salad, crispy romaine, feta, red onion, blend of marinated olives and toy box tomatoes
Israeli couscous salad, trio of sweet peppers, oven-cured tomatoes, raisins and citrus vinaigrette
Oregano & coriander-rubbed filet of beef with natural pan juices
Moroccan airline chicken, lentils, tomatoes and wilted greens with preserved lemon sauce
Grilled salmon on caponata and cannellini ragout
Saffron basmati with toasted pine nuts
Curry farm-stand vegetables
Rice pudding and rum raisin coupe panacotta sangria parfait
Panettone bread pudding with amaretto crème anglaise

*\$96.00 per person or
\$104.00 per person with fewer than 50 guests*

CREOLE

Shrimp and andouille sausage gumbo
Crispy greens, pickled okra, sweet baby tomatoes, red onion and buttermilk herb ranch
Hickory smoked tenderloin tips
Louisiana-fried chicken and bourbon gravy
Cornmeal cajun-crust catfish with stewed okra and tomato sauce
Braised collard greens, smoked ham hocks and apple cider vinegar
Stone-ground grits and aged gouda, fresh jalapeño and cheese corn bread
Banana chocolate bread pudding red velvet chocolate cream pie and mango-coconut rice pudding
Red velvet cupcakes and carrot cupcakes

*\$98.00 per person or
\$106.00 per person with fewer than 50 guests*

LATINO FLAIR

Calabazita and fideo soup
Seafood ceviche
Jicama & pineapple salad with honey-chipotle vinaigrette
Chimichurri charred chicken & grilled corn relish
Grilled adobo beef tips, sweet peppers, caramelized onions, grilled tortillas, shredded cheese, sour cream and charred tomato salsa
Fresh catch of the day (for fried fish tacos)
Shaved green cabbage, cilantro, habanero cream and limes
Chili-dusted grilled papitas
Black beans and cilantro rice
Vanilla caramel flan chocolate hazelnut tart
fresh mango tart
Tres leche strawberry coupe

*\$90.00 per person or
\$108.00 per person with fewer than 50 guests*

DINNER BUFFET OFFERINGS

Buffets are served with Rio blend of coffee, decaffeinated coffee, hot tea selections and fresh-baked artisan rolls and butter.

BBQ COOK-OUT

Watermelon salad, basil and lime vinaigrette

Green & red cabbage coleslaw, orange and pineapple dressing

BBQ pulled pork and slow-braised sweet onions

Honey mustard charred airline chicken

Cajun grilled mahi-mahi

Black angus hamburgers

Trimmings: sliced white onions, beefsteak tomatoes, lettuce blend, pepper jack, smoked Cheddar, Swiss, provolone, mustard, chipotle ketchup, mayo and crispy hot bacon

Baked potato bar: green onions, sour cream, butter and shredded Cheddar

Farm-stand grilled veggies

Key lime pie coconut macaroons assorted cream pies assorted cookies

\$94.00 per person or

\$102.00 per person with fewer than 50 guests

**guacamole and sautéed mushrooms available at \$1.50 additional per person*

ASIAN INSPIRED

Wonton soup, scallions and cilantro

Rice noodle salad, bean sprouts, carrots, snap peas, cilantro and crushed toasted peanuts

Asian chicken, napa cabbage slaw and pan-Asian ginger dressing

California assorted rolls and ginger soy dipping

Cashew chicken and roasted zucchini

Blackened sesame salmon on cellophane noodles

Broccoli beef with stir-fry peppers

Fried rice

Pad Thai

Stir-fry Asian market vegetables

Green tea-coconut-tapioca parfait almond cookies

Almond-mango cake, chocolate-banana mousse cake

\$94.00 per person or

\$102.00 per person with fewer than 50 guests

PACIFIC RIM

Papaya and melon gazpacho

Farmers field salad bar: butter lettuce, tat-soy & lolita rosa, diced mango, blueberries, lychees, sweet trio of peppers, green papaya sticks, tropical vinaigrette

Hawaiian macaroni salad with pineapple and peas

Teriyaki airline chicken and crispy noodles

Garlic macadamia nut encrusted mahi-mahi and tropical demi-glace

Lemongrass and basil-braised tender tips of beef and grilled Maui onions

Pork & vegetable fried egg rolls, coconut rice and sweet potato mash

Chocolate dobash cake

Coconut-tapioca-mango parfait

Guava-macadamia cheesecake pie

\$98.00 per person or

\$106.00 per person with fewer than 50 guests

SOUTHWESTERN COOK-OUT

Farm-stand salad bar, lettuce blend, cherry tomatoes, sliced cucumbers, marinated olives, red onions, carrot & celery sticks shredded cheddar herb croutons, southwest ranch, buttermilk Maytag Blue, balsamic and Italian dressings

Chipotle bay shrimp salad, cherry tomatoes, green onions and cilantro

Sliced fresh market fruits and dips

Dry rubbed flat iron steak and grilled cipollinis with bourbon demi-glace

Barbacoa shredded chicken and cactus rajjas

Coriander grilled red snapper and mango salsa

BBQ red beans and vegetable casserole

Cheese mac & cheese

Grilled corn on the cobb

Homemade biscuits and grilled tortillas

Homemade bread pudding with spiced rum vanilla sauce red velvet cupcakes

Sour cream cheesecake

\$96.00 per person or

\$104.00 per person with fewer than 50 guests



HOSTED BAR SELECTIONS

SELECTIONS	CALL BRANDS <i>\$10.00 per drink</i>	PREMIUM BRANDS <i>\$11.00 per drink</i>	SOMMELIER'S PREMIUM SELECTION <i>\$13.00 per drink</i>
VODKA	Sky	Absolut	Belvedere or Grey Goose
GIN	Seagram's	Bombay	Bombay Sapphire
SCOTCH	Dewar's White Label	Chivas Regal	Glenmorangie
WHISKEY	Seagram's 7	Jack Daniel's or Crown Royal	Gentleman Jack
BOURBON	Wild Turkey	Bulleit	Maker's Mark or Woodford Reserve
RUM	Cruzan	Bacardi Superior or Captain Morgan	Mount Gay Eclipse
TEQUILLA	Sauza Gold	Casa Noble Crystal	Patrón Silver
BRANDY/COGNAC	E. & J. Gallo	Hennessy V.S	Rémy Martin VS
HOUSE WINES	Trinity Oaks Chardonnay & Cabernet Sauvignon	Sommelier's Selection	Sommelier's Premium Selection

Labor Charges
 \$300.00 Bartender fee will apply for each bartender for the first 4 hours.
 Additional fees may apply for extending. We suggest one bar per 75 to 100 guests.





BEER

IMPORTED BEER

Heineken or Corona Extra

\$9.00 each

CRAFT BEERS

Samuel Adams, Sierra Nevada Pale Ale, Blue Moon or Ballast Point IPA

\$9.00 each

DOMESTIC BEER

Miller Lite, Coors Light or Coors Banquet

\$8.00 each

NON-ALCOHOLIC BEVERAGES

Sharp's N.A. Beer *\$8.00 each*

Red Bull Energy Drink *\$7.00 each*

Bottled water *\$5.25 each*

Assorted soft drinks

Pepsi products *\$5.25 each*

Labor Charges

\$300.00 Bartender fee will apply for each bartender for the first 4 hours.
Additional fees may apply for extending. We suggest one bar per 75 to 100 guests.



SPECIALTY HOSTED BAR SELECTIONS

Champagne Bar

Domaine Chandon, Brut Cuvée, Napa Valley, served with Framboise or crème de cassis

\$12.00 per glass

Martini Bar

Traditional - Absolut vodka or Bombay gin, Cosmopolitan, Apple Orchard, Lemon Drop or Blue Wave

\$11.00 per drink

Rum Bar

5 types of rums - Bacardi Superior, Captain Morgan, 10 Cane, Mount Gay and Cruzan, served with assorted tropical juices

\$12.00 per drink

Margarita/Tequila Bar

3 types of tequila - Sauza, Jose Cuervo and Patrón, served with sweet & sour citrus juices

\$12.00 per drink

Whiskey/Bourbon Bar

Jack Daniel's, Maker's Mark and bartender's choice of bourbons, served over Pepsi, sweet & sour and mineral water

\$10.50 per drink

Skyy Vodka Bar

Skyy vodka served with POM Pomegranate juice

10.00 per drink

Cordials

Grand Marnier, Kahlúa, Sambuca, Baileys Irish Cream liqueur and Cognac

\$12.00 per drink

Labor charges

\$300.00 bartender fee will apply for each bartender for the first 4 hours | additional fees may apply for extending charges are based on the guarantee for the event. should the number of guests in attendance exceed your guarantee, the charges will be based on the actual number of guests attending.





HOSTED BAR PACKAGE

*per person**

	Call brands	Premium brands	Super Premium brands
One hour	\$25.00	\$30.00	\$35.00
Two hour	\$36.00	\$42.00	\$49.00
Three hour	\$45.00	\$54.00	\$63.00
Four hour	\$55.00	\$66.00	\$77.00

Labor Charges

\$300.00 Bartender fee will apply for each bartender for the first 4 hours. Additional fees may apply for extending.

Pour size 1 1/4 ounce.

Brands are subject to change.

Charges are based on the guarantee for the event. Should the number of guests in attendance exceed your guarantee, the charges will be based on the actual number of guests attending.

*Per hour on any portion of.



RIO BEVERAGES

CASH BAR

Cash bar prices are inclusive of sales tax and service charge and are subject to \$500.00 minimum sales per bar. Should sales fall short of this minimum, the host is responsible for additional amount.

Premium Brands

Absolut vodka, Bombay gin, Chivas Regal scotch, Jack Daniel's whiskey, Crown Royal whisky, Bulleit bourbon, Bacardi Superior rum, Captain Morgan rum, Casa Noble tequila, Hennessy VS Cognac and Sommelier's selection wines

\$14.00 per drink

Call Brands

Skyy vodka, Seagram's gin, Dewar's White Label scotch, Seagram's 7 whiskey, Wild Turkey bourbon, Cruzan rum, Sauza tequila, E. & J. Gallo brandy and Trinity Oaks wines

\$12.00 per drink

Cordials

\$14.00 per drink

Imported Beers

Heineken or Corona Extra

\$12.00 each

Domestic Beers

Miller Lite, Coors Light or Coors Banquet

\$10.00 each

House Wine

Trinity Oaks Chardonnay and Cabernet Sauvignon

\$12.00 each

Fruit Juice

\$6.00 each

Assorted Soft Drinks

Pepsi products

\$5.75 each

Spring Water

\$7.00 each

Energy Drinks

\$10.00 each



Labor Charges

\$300.00 Bartender fee will apply for each bartender for the first 4 hours. Additional fees may apply for extending. Pour size 1 ¹/₄ ounce. Brands are subject to change.



RIO BANQUET WINE LIST



CHAMPAGNE AND SPARKLING WINES

DOMAINE STE. MICHELLE, "BRUT," WASHINGTON

This elegant wine is dry to medium-dry. Pear and pineapple aromas leap out of this sparkler while flavors of crisp green apple are lively on the palate.

\$48.00

DOMAINE CHANDON, "LIBRARY CUVÉE," NAPA VALLEY

Complex, with a cedar, sour lemon edge to the pear and citrus flavors, finishing with a lemon blossom scent and good length.

\$55.00

VEUVE CLICQUOT YELLOW LABEL, REIMS, FRANCE

Intense, pleasant fragrance with fruit and brioche notes, well-balanced and pleasantly fresh to taste, with a remarkable fruity structure

\$145.00

PERRIER-JOUËT "GRAND BRUT," EPERNAY, FRANCE

Rich and inviting, exhibiting vanilla, pastry and honey flavors with hazelnut and citrus

\$110.00

Due to availability, some listed wines may require a minimum order. Please consult with your catering or convention service manager.



RIO BANQUET WINE LIST

WHITE WINES

HOUSE WINE, TRINITY OAKS

\$48.00

CHARDONNAY, J. LOHR, MONTEREY

Tropical stone fruit with toasted vanilla bouquet, perfect with roasted chicken and seafood

\$50.00

CHARDONNAY, FERRARI-CARANO, ALEXANDER VALLEY

Pear, fig, light oak and vanilla shadings with pretty anise, butterscotch and hazelnut shadings

\$52.00

CHARDONNAY, NAPA CELLARS, NAPA VALLEY

Huge fruit flavors reminiscent of tropical fruit, balanced by a layer of lemony acidity and a long, polished finish

\$55.00

CHARDONNAY, KENDALL-JACKSON, GRAND RESERVE, CALIFORNIA

Elegant and tropical with hints of key lime and grapefruit, firm acidity and creamy texture

\$54.00

CHARDONNAY, SONOMA-CUTRER, RUSSIAN RIVER RANCHES

Medium weight and clean with a wonderful acid backbone, offering up grapefruit, lemon, pear and kumquat, with subtle notes of vanilla bean

\$60.00

FUMÉ BLANC - SAUVIGNON BLANC, FERRARI-CARANO, SONOMA COUNTY

Notes of ripe melon, kiwi and citrus, medium-full body and rich, grassy, slightly tropical, citrus and honeydew melon flavors

\$48.00

SAUVIGNON BLANC, SEAGLASS, SANTA BARBARA COUNTY

Flavors of melon and citrus with a bright palate-cleansing acidity

\$46.00

SAUVIGNON BLANC, KIM CRAWFORD, MARLBOROUGH, NEW ZEALAND

Crisp and powerful, well-balanced wine with intense aromas of gooseberry, passion fruit and citrus flavors

\$54.00

RIESLING, CHATEAU STE. MICHELLE, COLUMBIA VALLEY

Refreshing, off-dry Riesling that delivers sweet lime and peach character with subtle mineral notes

\$44.00

PINOT GRIGIO, SANTA MARGHERITA, VALDADIGE, ITALY

Fresh, harmonious fruit set off by slight sweetness with a long finish full of delicate, tangy flavor

\$65.00

Due to availability, some listed wines may require a minimum order. Please consult with your catering or convention service manager.



RIO BANQUET WINE LIST



RED WINES

CAESARS SOMMELIER SELECTION OF RED WINE

\$48.00

CABERNET SAUVIGNON, MAIN STREET, NAPA VALLEY

A classic Cabernet Sauvignon nose with hints of vanilla proceeds lush flavors of currant and raspberry, ending in a smooth, lightly “dusty” finish

\$50.00

CABERNET SAUVIGNON, CASA LAPOSTOLLE, CHILE

Expressive red fruit notes, layered by spices and sweet notes from the oak with smooth tannins and well-balanced acidity

\$50.00

CABERNET SAUVIGNON, J.LOHR, PASO ROBLES

Ripe flavors of black current and cherry with a bouquet of vanilla and spice. Perfect with grilled beef and chocolate

\$50.00

CABERNET SAUVIGNON, FRANCIS COPPOLA, “DIRECTOR’S CUT,” NAPA VALLEY

Delivers enticing aromas of cola, cherry and eucalyptus before revealing dark, rich berries, cassis and dark cherries

\$70.00

CABERNET SAUVIGNON, TRINCHERO “CHICKEN RANCH,” NAPA VALLEY

A classic cabernet sauvignon nose with hints of vanilla proceeds lush flavors of currant, raspberry ending in a smooth, slightly “dusty” finish

\$80.00

Due to availability, some listed wines may require a minimum order. Please consult with your catering or convention service manager.



RIO BANQUET WINE LIST



RED WINES

MERLOT, RED DIAMOND, COLUMBIA VALLEY

Aromas of sweet cherry and vanilla introduce this merlot. The silky palate displays flavors of red berries, juicy plums and a touch of caramel and mocha

\$48.00

MERLOT, FERRARI-CARANO, SONOMA COUNTY

A multi-dimensional, velvety wine with a dark ruby color and complex nose of fresh black cherries and blackberry

\$52.00

PINOT NOIR, CHALONE, MONTEREY

Fragrant heirloom roses, ripe black cherries and a touch of tobacco invite the senses into this approachable and enjoyable Pinot Noir

\$56.00

PINOT NOIR, EDNA VALLEY, CENTRAL COAST

Rose petal, cola, Earth and black cherry with a silky mouth feel

\$49.00

ZINFANDEL, RAVENSWOOD "VINTNERS BLEND"

Rich, somewhat soft, moderately complex, spicy, ripe raspberry aroma with flavors of black cherries, mint and vanilla, with a sturdy, slightly astringent finish

\$48.00

SHIRAZ, JACOB'S CREEK, AUSTRALIA

Bouquet of plum and blackberry complexed with spicy notes with hints of cassis, complemented by restrained sweet vanilla oak

\$50.00

CHIANTI, RUFFINO, TUSCANY, ITALY

Features a delicious bouquet with floral and fruity notes leading to lightly spicy scents of white pepper and hazelnut

\$50.00

Due to availability, some listed wines may require a minimum order. Please consult with your catering or convention service manager.



CATERING POLICIES AND INFORMATION

Pricing, Tax and Service Charge - Prices herein are firm for 90 days only; beyond that time, prices are subject to reconfirmation.

All prices are quoted exclusive of 8.15% states sales tax, 24% service charge [15.48% service charge and taxable portion at 8.52%]. Tax-exempt organizations must furnish a Nevada Certificate of Exemption to the Catering Office with this Agreement.

Food and Beverage - Rio Banquets is the sole provider of all food and beverage served at Rio convention areas. Outside food or beverage may not be brought into any hotel facility.

Banquet Guarantee Policy and Requirements - Client must provide hotel with detailed food and beverage menu choices, or a request of proposal with budget per event, no later than 45 days prior to the first function. Banquet Event Orders [BEOs] must be signed and returned to hotel [10] business days prior to the first function. The expected number of guests for each scheduled event must be provided. This expected number of guests cannot be reduced by more than ten percent [10%] at the time the final guarantee is given to the hotel.

Guaranteed attendance for all functions must be received by the catering office by 11:00 am three business days [72 hours] prior to the scheduled function for up to 2,499 guests. Guarantees for events held on a Sunday, Monday and Tuesday must be received by 5:00 pm on the preceding Thursday.

Guarantees for functions of 2,500 up to 3,999 guests; shall be due no later than 11:00 am, five business days prior to the scheduled function.

Guarantees for functions more than 4,000 guests; shall be due no later than 11:00 am, seven business days prior to the scheduled function.

This guaranteed attendance, or the number of guests actually served, whichever is greater, will be the amount for which you are charged. If no guarantee is received, the number of guests indicated on the banquet event order will be the guaranteed attendance. The final guarantee numbers provided are not subject to reduction, and charges will be applied accordingly. In some instances, more advance notice may be required due to menu complexity, holidays, delivery or other constraints.

Any food and beverage ordered within three business days [72 hours] prior to the event will be considered a last-minute request subject to availability on all food and beverage items and may be subject to special menu selections.

Overset and Set Maximums - In order to better service your event, the Hotel will be prepared to service groups that exceed their guarantee as follows:

- Groups of 99 guests or less - the guarantee will equal the set
- Groups of 100-750 guests - 5% overset of guarantee | 3% in food
- Groups of 750 or more - maximum of 50 guest overset of guarantee | 3% in food

Food functions [full breakfast, lunch or dinner] of 25 guests or less will be assessed a \$50.00 service charge, plus applicable taxes. In most instances, buffet menus indicating minimums of 25, 50 or 100 guests may be tailored to accommodate smaller groups with a minimal surcharge per guest. Please consult your catering contact for price quotes.

Code Green/Sustainability/Organic Products

Keys codes for menus: GF = Gluten-Free VE = Vegan V = Vegetarian

Organic food and wines are available; please consult your Catering & Convention Service Manager. Hotel provides recycled paper and products. Biodegradable plates and cutlery are available upon request and subject to additional fees.



CATERING POLICIES AND INFORMATION

Alcoholic Beverages and Services - The legal age for the sale of alcoholic beverages is 21. Please be advised that alcoholic beverages will not be sold to persons under the legal purchase age of 21. Proof of age will be required as necessary. In compliance with Nevada Liquor Laws, Rio is the only authorized licensee able to sell and serve liquor, beer and wine on premises.

Bartenders are required whenever alcoholic beverages are served in the hotel function space. The hotel does not allow self-service of alcoholic beverages at any time in the hotel function space.

In the event you wish to order special alcoholic beverages that are not in the Rio inventory, these items must be ordered by the case. Please be aware that these items may not be returned and must be paid for in their entirety. Unused cases may not be sent to guestrooms or leave the hotel premises.

Southern Nevada Health District Advisory: Drinking wine, beer and other alcoholic beverages during pregnancy can cause birth defects.

Floor Plans - Floor plans for events with 300 people or more must be approved by the Clark County Fire Department. When Rio submits the floor plan to the Clark County Fire Department for approval, the floor plan must be provided to Rio at least fourteen [14] days prior to the event and applicable fees per diagram will apply. Floor plans that are submitted less than fourteen [14] days prior to the event date will be subject to additional expediting fees. When Rio does not submit the floor plan to the Clark County Fire Department for approval, the approval must be provided to Rio no later than three [3] days prior to the event.

Audio Visual - Rio is home to Encore Event Technologies [Encore]. Encore is a full-service audio-visual department featuring the latest technology. Any audio visual needs above and beyond Rio's standard will be subject to additional charges, which will be quoted upon request.

Labor Fees - Hotel reserves the right to apply meeting room rental and room setup labor charges. A service charge of \$500.00 may be assessed for receptions in which the food revenue does not exceed \$1,500.00 exclusive of applicable taxes and service charge.

Applicable Labor Fees:

- Cash [COD] food and/or liquor functions - labor charge of \$300.00 per station plus state sales tax and a \$300.00 fee per cashier plus state sales tax per 4-hour minimum
- Liquor functions - a bartender fee of \$300.00 plus state sales tax will be applied per bartender per 4-hour minimum
- Specialty stations - requiring a chef or server attendant is subject to a \$300.00 fee plus state sales tax per chef or server attendant per 4-hour minimum
- Butler passing - a server fee of \$300.00 plus state sales tax will be applied per server per 4-hour minimum

Signage - Handwritten signs are not permitted on the premises. Signage will not be allowed in the front lobby or on the casino floor.

Directional signage may be provided by the hotel through your Catering & Convention Service Manager at an additional charge.

Nothing may be affixed to the walls or ceilings in the function space. The hotel carpenter department must service any items that require hanging. Client agrees to be responsible for any damage done to equipment or function space during the time the facility is under its control, including damage of excessive cleanup made necessary by florists, decorators or outside agencies during setup or teardown.

Drayage - All exhibit material must be shipped to the drayage company. Packages forwarded to the hotel will incur a handling charge.

Client Signature
Acknowledges receipt of this document

Date

