let the good times roll

HOTEL ADELINE



Pricing is per guest and based on 60 minutes of service Minimum of 10 guests (service charge of \$150 if under 10 guests)

Includes freshly brewed regular coffee, assorted tea, fresh-squeezed orange juice and apple juice

CHARLOTTE | \$26

Whole seasonal fruits 4 0

Yogurt parfait to include vanilla bean yogurt, almond granola and berry compote Selection of pastries and bagels with whipped butter, house fruit jam, sweet and savory cream cheese

EVELYN | \$36

Whole seasonal fruits 🕶 🕛

Yogurt parfait to include vanilla bean yogurt, almond granola and berry compote Selection of pastries and bagels with whipped butter, house fruit jam, sweet and savory cream cheese Choice of: (Select 2)

Vegetable scramble to include whole eggs, charred peppers, tuscan kale, criminis and goat cheese 4 Turkey scramble to include whole eggs, caramelized mushrooms, onions and aged cheddar 🖼 Balsamic frittata to include mushrooms, onions, and pesto 4 Savory breakfast muffin to include ham, cheddar, and scallions

Choice of: (Select 1)

Herb roasted potatoes 💶 🔍 Béchamel potato gratin 🔄, or Sweet potatoes O'Brien 🖼 🔍

IVY| \$42

All items listed in the Evelyn Buffet with choice of 2 proteins and 1 potato Choice of: (Select 1)

French toast to include balsamic caramel, macerated berries and vanilla bean whip Protein pancakes to include grains, bananas and peanut butter drizzle Rolled crepes to include ham, spinach, goat cheese and mornay sauce

BREAKFAST BOOSTS

Pricing is per guest and added to breakfast buffets

COLD

Avocado Toast | \$6

Heirloom tomato, extra virgin olive oil, cilantro crema

Oat + Amaranth Porridge | \$4

Toasted coconut, pistachio 🚾 😃

HOT

Bacon + Egg on Ciabatta | \$6

Scrambled egg, thick cut maple bacon, heirloom tomato, avocado, arugula, pesto aioli

Thick Cut Maple Bacon 4 | \$4

Niman Ranch Ham [54]

Turkey Sausage [4] \$4

Scrambled Eggs 4 | \$4

Scrambled Egg Whites [4] \$5

May contain raw or undercooked ingredients. Food items are cooked to order. Consuming raw or undercooked meats, poultry, seafood or eggs may increase your risk of foodborne illness, especially if you have certain medical condition





Pricing is per guest and based on 30 minutes of service Minimum of 10 guests (service charge of \$150 if under 10 guests)

MARKET SNACK | \$8 5

Seasonal vegetables, pita chips, hummus, sundried tomato and artichoke dip

CHEESE + CRACKERS | \$12

Artisanal crackers and local cheeses

CHIPS + DIP | \$8

(Choose 1)

Corn tortilla chips, salsa verde, salsa rojo, avocado mousse <a> House potato chips, pimento cheese, caramelized onion and herb

JUICE + FRUIT | \$10

Juice shots 🍱 😃

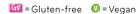
Fresh sliced fruit 🚾 😃

MILK + COOKIES | \$14

Milk shake bar to include salted caramel, banana, vanilla bean Mini cookies

CAFÉ DELIGHT | \$12

Cold brew coffee or kombucha, served in a draft machine Assorted pastries









ALL ITEMS CHARGED ON CONSUMPTION

COFFEE (REGULAR OR DECAF) | \$75/gallon

ASSORTED HOT TEA | \$75/gallon

COLD BREW COFFEE OR KOMBUCHA | \$40/half-gallon

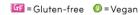
BOTTLED STILL OR SPARKLING WATER | \$5 each

ASSORTED SOFT DRINKS (COCA-COLA PRODUCT) | \$4 each

RED BULL® ENERGY DRINK | \$6 each

ICED TEA | \$60/gallon

LEMONADE | \$60/gallon









Pricing is per guest and based on 60 minutes of service Minimum of 10 guests (service charge of \$150 if under 10 guests)

Includes freshly brewed iced tea and infused water

BENJAMIN| \$42

Choice of: (Select 1)

Farro Salad to include fresh herbs, heirloom tomatoes, roasted cauliflower, green beans and lemon vinaigrette 0

Kale Caesar to include baby romaine, tuscan kale, radicchio, and house croutons

Heirloom Tomato to include baby greens, herb and garlic ricotta 🖾

Choice of: (Select 2)

BLT on Ciabatta to include maple bacon, heirloom tomato, avocado, arugula, and pesto aioli Greek Chicken Salad to include cucumber, tomato, mint, oregano, and feta yogurt Turkey French Dip to include charred onions, gruyere, horseradish and brown chicken jus Grilled Ham and Cheese to include Niman Ranch ham, pimento cheese and house pickles Roasted Asparagus on Ciabatta to include heirloom tomato, caramelized onion, spring lettuce and pesto aioli 😃

Choice of: (Select 1)

Assorted petit fours 5

Mini cheesecakes

OLIVER | \$52

Choice of: (Select 1)

Roasted Beet to include apple, avocado, citrus, cauliflower, smoked scallion vinaigrette 🗺 🔱 Broccoli and Brussels Salad to include dried cranberry, aged cheddar, pistachio 4

Shaved Vegetable to include endive, spinach, beluga lentils, apple, citrus vinaigrette 🖼 🔱 Choice of: (Select 2)

Hanger Steak to include dauphinoise gratin potato, chives, and tarragon-churri Roasted Chicken "Porchetta" to include roasted garlic quinoa stuffing and roasted chicken jus

Pan Seared Salmon to include cauliflower mash and extra virgin olive oil 4

Ricotta Gnocchi to include butternut squash, sage and walnuts

Choice of: (Select 1)

Assorted petit fours 4

Mini cheesecakes



LUNCH BOOSTS-

Pricing is per guest and added to lunch buffets

COLD

ADD ANOTHER SALAD | \$3 ADD ANOTHER SANDWICH | \$ 4

HOT

Soup | \$5

- Spiced Sweet Potato Bisque 4
- Chicken Tortilla 🌃
- Creamy Potato 🚾
- Cannellini Bean Soup 🚾
- Tuscan Kale 🗺
- French Onion
- Creamy Tomato

ADD ANOTHER ENTRÉE | \$6

LUNCH ON THE GO | \$ 32

Spring Pea and Ham Pasta Salad

Sandwich

Apple

Cookie

Bag of Chips

Silverware

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PASSED APPETIZERS

Prices based on minimum of 25 pieces per selection - increased in increments of 10. Passed appetizers require minimum of one server per 30 guests for a fee of \$35 per hour

HOT

Crab Cakes | \$8 each Guajillo ketchup

Red Curry Chicken Skewer | \$6 each Roasted onion, mushrooms

Arancini | \$6 each Chimichurri

 Spicy Tuna Poke | \$8 each
Cucumber, yuzu caramel, pickled fresno

Spiced Melon Skewer | \$6 each 4

Shrimp Ceviche | \$8 each Garn tortilla, citrus crema

Mint balsamic reduction

Olive + Tapenade Bruschetta | \$6 each U Heirloom tomatoes

Sliders

Arizona grass fed beef, aged cheddar, deviled egg aioli, quick pickles | \$9 each Buttermilk fried chicken, apple slaw, cholula mayo | \$8 each Achiote pork slider, pico slaw, cilantro mayo | \$8 each

Tacos

Achiote Pork, pickled onions, cotija, cilantro mayo | \$9 each Hanger Steak, bell peppers, pico slaw, chipotle mayo | \$7 each Roasted brussels sprouts, cotija, pickled onions, chipotle mayo | \$7 each

DISPLAY BOARDS

Pricing is per guest with a minimum of 25 guests for all boards.

Bruschetta |\$14 per person Tomato + Olive, Fig + Goat Cheese, Sweet Chili+ Artichoke with herbed ricotta

Charcuterie | \$18 per person Sliced cured meats, local cheeses, artisanal crackers Chips + Dips | \$12 per person Corn tortilla chips, salsa verde, salsa rojo, avocado mousse House potato chips, pimento cheese, caramelized onion, herb

Cheesecake | \$15 per person Caramel, peanut butter, chocolate, fruit sauces, vanilla bean whip cream

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PACKAGES

Minimum bar package is 2 hours

Bar packages requires a minimum of one bartender per 50 guests for a fee of \$150 per event (up to 6 hours)

Packages include house-made Adeline Lemonade (contains vodka), juices, soft drinks and pitchers of water on the bar

TIER	BASIC	EXTRA	OVER THE TOP
PRICE	\$32 Per Person for 2 Hours	\$38 per person for 2 Hours	\$44 per person for 2 Hours
	\$10 per person/ additional hour	\$10 per person/ additional hour	\$10 per person/ additional hour
WHISKEY	Early Times	Jack Daniel's	Woodford Reserve
VODKA	New Amsterdam	Smirnoff	Grey Goose
GIN	New Amsterdam	Tanqueray	Tanqueray 10
RUM	Don Q White	Sailor Jerry	Don Q Anejo
SCOTCH	Dewar's White Label	Johnnie Walker Red	Johnnie Walker Black
TEQUILA	Herradura Silver	Herradura Reposado	Herradura Anejo
BEER	Budweiser	Budweiser	Budweiser
	Budweiser Light	Budweiser Light	Budweiser Light
	Blue Moon	Blue Moon	Blue Moon
	Michelob Ultra	Michelob Ultra	Michelob Ultra
	Stella Artois	Stella Artois	Stella Artois
	Corona	Corona	Corona
WINE	Storypoint Chardonnay	Sonoma-Cutrer Chardonnay	Cloudfall Chardonnay
	Storypoint Cabernet	Substance Cabernet	Brancott Estate Sauvignon Blanc
		Choice of: (Select 1)	Fortnight Cabernet
		Loveblock Sauvignon Blanc	Achaval Ferrer Malbec
		10 Span Pinot Noir	

Hotel Adeline reserves the right to limit the consumption of alcoholic beverages by its guests for their own safety and to fully comply with Arizona Liquor Laws. Hotel Adeline will not serve alcohol to an intoxicated guest.

ON CONSUMPTION

Bars scheduled for less than 2 hours will be charged on a consumption basis with no minimum spend required On consumption bar requires a minimum of one bartender per 50 guests for a fee of \$150 per event (up to 6 hours)

Basic Liquor | \$10
Extra Liquor | \$11
Over The Top Liquor | \$12
House Red/White by the Glass | \$10
Assorted Beer | \$7
Soft Drinks | \$4
Still or Sparkling Water | \$5
Red Bull | \$6
Adeline Lemonade | \$60/half-gallon (serves 6)

Storypoint Chardonnay | \$45/bottle
Storypoint Cabernet | \$45/bottle
Sonoma-Cutrer Chardonnay | \$52/bottle
Substance Cabernet | \$52/bottle
Loveblock Sauvignon Blanc | \$52/bottle
10 Span Pinot Noir | \$52/bottle
Cloudfall Chardonnay | \$60/bottle
Brancott Estate Sauvignon Blanc | \$60/bottle
Fortnight Cabernet | \$60/bottle
Achaval Ferrer Malbec | \$60/bottle









Pricing is per guest and based on 60 minutes of service Minimum of 10 guests (service charge of \$150 if under 10 guests)

Includes freshly brewed regular coffee and assorted tea

MARIE| \$65

Choice of: (Select 1)

Farro Salad to include fresh herbs, heirloom tomatoes, roasted cauliflower, green beans and lemon vinaigrette UKale Caesar to include baby romaine, tuscan kale, radicchio, and house croutons

Heirloom Tomato to include baby greens, herb and garlic ricotta

Roasted Beet to include apple, avocado, citrus, cauliflower, smoked scallion vinaigrette 🍱 💵

Broccoli and Brussels Salad to include dried cranberry, smoked cheddar, pistachio 🖪

Shaved Vegetable to include endive, spinach, beluga lentils, apple, citrus vinaigrette 💶 🛡

Choice of: (Select 2)

Wine Braised Short Rib to include chamomile caramel winter squash and mustard jus

BBQ Pork Shoulder to include rancho gordo beans and braised swiss chard 🚾

Hanger Steak to include roasted fingerlings, mushroom and onion ragout

Pan Seared Salmon to include lentil risotto and african sweet pepper 4

Roasted Chicken to include citrus roasted zucchini, roasted chicken jus, and heirloom tomato 🖼

Ricotta Gnocchi to include butternut squash, sage and walnuts

Penne Bolognese to include parmesan and basil

Choice of: (Select 1)

Tiramisu

Almond Cake

DINNER BOOSTS

ADD ANOTHER SALAD | \$ 5

ADD SOUP | \$ 6

ADD ANOTHER ENTRÉE | \$ 8





