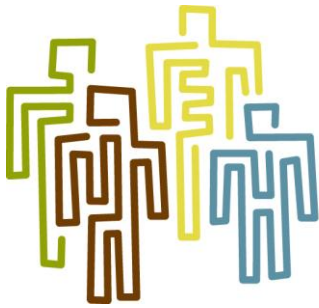


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*Continental Breakfast - Page Three*

*Breakfast Selections - Page Four*

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*If you require any additional information about the services we  
provide, please contact Sheryl Duran at 480-644-3881*

*or via email at [Sheryl.duran@ovationsfs.com](mailto:Sheryl.duran@ovationsfs.com)*

*We Look Forward To Serving You!*

### **Morning Start**

An assortment of freshly made pastries and bakery goods served with fruit preserves and butter  
Includes regular and decaffeinated coffees and specialty hot teas  
\$8.50 per person

### **Continental Breakfast**

Assorted chilled fruit juices  
Assorted whole fruit  
An assortment of freshly made pastries and bakery goods served with fruit preserves and butter  
Includes regular and decaffeinated coffees and specialty hot teas  
\$10.00 per person

### **Deluxe Continental Breakfast**

Assorted chilled fruit juices  
Sliced fresh seasonal fruit tray  
Assorted yogurts with granola  
An assortment of freshly made pastries and bakery goods served with fruit preserves and butter  
Includes regular and decaffeinated coffees and specialty hot teas  
\$13.50 per person

### **Executive Continental Breakfast**

Assorted chilled fruit juices  
Sliced fresh seasonal fruit tray  
Assorted yogurts with granola  
Gourmet bagels and flavored cream cheeses  
An assortment of freshly made pastries and bakery goods served with fruit preserves and butter  
Includes regular and decaffeinated coffees and specialty hot teas  
\$15.50 per person

### **-Additions to Enhance Your Morning Menu-**

\* A \$75 Chef's Fee will be assessed for each chef\*

### **Cereal Bar**

Assorted selection of cereals with toppings to include fresh berries, bananas and nuts  
Served with skim, 2%, and whole milk  
\$3.00 per person

### **Wake-Up Breakfast Sandwich**

Scrambled eggs with choice of sausage patties, bacon, or Cheddar cheese  
Served on your choice of biscuit, croissant, or bagel  
\$4.00 per person

### **Chef Attended Omelet Station**

Omelets prepared to order by our chefs. (Chef Required)  
\$ 7.00 per person

*All prices subject to sales tax and 19% Catering Supplement Fee*

*Minimum Order Charges May Apply*

*Menus are subject to seasonal changes; please ask your sales person for details*

### Mesa Medley

Sliced fresh seasonal fruit tray  
Scrambled eggs  
Seared country potatoes with green onion and bell peppers  
Smoked bacon & sausage pork links  
Assorted chilled fruit juices  
Includes regular and decaffeinated coffees and specialty hot teas  
\$15.00 per person

### Morning in Mesa

Fresh squeezed orange juice  
Scrambled eggs  
Choice of smoked bacon or sausage links  
Seared country potatoes with green onion and bell peppers  
Selection of toasted sourdough or whole grain bread  
Fruit preserves and sweet butter  
Includes regular and decaffeinated coffees and specialty hot teas  
\$16.50 per person

### The Southwestern

Arizona fresh seasonal fruit tray  
An assortment of freshly made pastries and bakery goods  
“Texas” French toast with warm maple syrup  
Southwestern scrambled eggs with roasted red peppers, Cheddar cheese & green onions  
Seared cowboy potatoes with caramelized onions & roasted green chilis  
Smoked bacon & farmer’s pork links  
Flour tortillas  
Fresh salsa & sour cream  
Assorted chilled fruit juices  
Includes regular and decaffeinated coffees and specialty hot teas  
\$18.00 per person

### The Ranch House

Arizona fresh seasonal fruit tray  
Assorted cold cereals with milk  
An assortment of freshly made pastries and bakery goods  
Fresh biscuits & country gravy  
Southwestern scrambled eggs with roasted red peppers, Cheddar cheese & green onions  
Skillet potatoes with onions and peppers  
Smoked bacon & farmer’s pork links  
Grilled honey-cured ham  
Assorted chilled fruit juices  
Includes regular and decaffeinated coffees and specialty hot teas  
\$21.00 per person

*All prices subject to sales tax and 19% Catering Supplement Fee*

*Minimum Order Charges May Apply*

*Menus are subject to seasonal changes; please ask your sales person for details*

*-A La Carte Services-*

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House Brewed Coffee	\$32.00 per gallon
Specialty Hot Tea Selections	\$32.00 per gallon
Freshly Brewed Iced Tea	\$22.00 per gallon
Assorted Juices by the Gallon	\$25.00 per Gallon
20 oz Dasani Bottled Water	\$2.75 each
Assorted 12 oz Coca Cola Products	\$2.50 each
Assorted Bottled Fruit Juices	\$2.75 each
Arizona Lemonade	\$16.00 per gallon
Rock Star Energy Drink	\$4.00 each
Fresh Bakery Goods: Cookies, Brownies, and Lemon Bars	\$18.00 per dozen
Assorted Muffins, Danish, Croissants or Donuts	\$18.00 per dozen
Assorted Deluxe Nuts, Pretzels, Chips, or Popcorn	\$16.00 per pound
Bagels with Flavored Cream Cheese	\$20.00 per dozen
Fresh Sliced Seasonal Fruit	\$4.00 per person
Whole Fresh Fruit	\$2.00 each
Assorted Fruit Yogurt with Granola Topping	\$3.00 each
Premium Ice Cream Novelties (min of 50 required)	\$3.00 each
Sausage, Egg & Cheese Croissant	\$4.00 each
Table Water Service	\$2.00 per pitcher

*All prices subject to sales tax and 19% Catering Supplement Fee*

*Minimum Order Charges May Apply*

*Menus are subject to seasonal changes; please ask your sales person for details*

*breaktime favorites*

**Cookies and Coffee**

An assortment of freshly baked jumbo cookies that may include chocolate chip, M & M, sugar, peanut butter, and oatmeal raisin  
Premium regular and decaffeinated coffees and specialty hot teas  
\$7.25 per person

**Death by Chocolate**

Jumbo chocolate chip cookies and homemade brownies, assorted candy bars  
Premium regular and decaffeinated coffees and specialty hot teas  
\$8.50 per person

**Smart & Healthy Break**

A healthy selection of granola and trail mix bars, whole pieces of seasonal fresh fruit, individual bags of pretzels, assorted specialty fruit drinks, selection of freshly baked cookies, sparkling and flavored mineral waters and non-carbonated bottled spring water  
\$9.25 per person

**Frozen Delight**

An assortment of premium ice cream novelties, frozen candy, and fruit bars  
\$10.00 per person

**Carnival Stand Break**

Rice crispy treats, lemon bars, fudge brownies, jumbo hot pretzels with cheese, home-style lemonade and assorted sodas  
\$10.00 per person

**Chocolate Lovers Break**

Homemade brownies with fudge frosting, assorted candy bars, a selection of freshly baked cookies, assorted ice cream bars, assorted sodas and bottled water  
\$11.00 per person

**High Tea Break**

Fresh fruit platter, chocolate covered strawberries, assorted petit fours, gourmet tea sandwiches, a selection of fine herbal teas, iced tea and lemonade  
\$13.00 per person

*All prices subject to sales tax and 19% Catering Supplement Fee*

*Minimum Order Charges May Apply*

*Menus are subject to seasonal changes; please ask your sales person for details*

**-Boxed Lunches-**

(Minimum 15 boxes per selection)  
(Add \$1.00 for bottled water substitute)

**The Salad Wrap**

Choice of Zesty Caesar Wrap or Southwest Chicken Salad Wrap  
Served with potato chips, whole fruit, cookie and soft drink  
\$12.00 per box

**The Revitalizer**

Grilled vegetables with a sun-dried tomato aioli wrapped in a tomato tortilla  
Served with potato chips, whole fruit, cookie and soft drink  
\$13.00 per box

**The Italian Hoagie Lunch**

Sliced Genoa salami, cold smoked turkey and roast beef, roasted bell pepper, sliced onion, tomato, and Provolone cheese on a ciabatta roll  
Served with Chef's choice deli salad, cookie, whole fruit and soft drink  
\$13.00 per box

**The Perfect Pesto Wrap**

Grilled pesto chicken, lettuce, tomato and basil mayonnaise wrapped in a spinach tortilla  
Served with potato chips, whole fruit, cookie and soft drink  
\$14.00 per box

**The Working Deli Lunch**

Cold smoked turkey and honey ham, Cheddar cheese, Provolone, lettuce, tomatoes, onions on French bread  
Served with Chef's choice deli salad, cookie, whole fruit and soft drink  
\$15.00 per box

**The Popular Pesto Package**

Grilled pesto chicken with Swiss cheese, roasted red pepper, lettuce and tomato on a French roll  
Served with Chef's choice deli salad, cookie, whole fruit and soft drink  
\$15.00 per box

**The Afternoon Treat**

Sliced herbed pork loin with pepper Jack cheese, sliced onion, lettuce and tomato on a French roll  
Served with Chef's choice deli salad, cookie, whole fruit and soft drink  
\$15.00 per box

*All prices subject to sales tax and 19% Catering Supplement Fee*

*Minimum Order Charges May Apply*

*Menus are subject to seasonal changes; please ask your sales person for details*

## -Lunch Buffet Selections-

All Luncheons are served with our Traditional Garden Tossed Salad and Chef's Selection Dessert  
Freshly Brewed Iced Tea, Regular and Decaffeinated House Coffees and Specialty Hot Teas

\*Minimum of 25 Guests Required\*

# Lunch Services

### All American Picnic

Garden Tossed Salad with Choice of Dressing  
Choice of Potato Salad or Homemade Coleslaw  
Golden Fried Chicken  
Freshly-Made Hamburgers with All the Trimmings  
Buttery Fresh Corn on the Cob  
Homemade Fruit Cobbler  
\$16.00 per person

### Deli Counter

Garden Tossed Salad with Choice of Dressings  
Pasta Salad  
An Assortment of Breads and Delicatessen Rolls  
Sliced Delicatessen Style Meats including Baked Ham,  
Genoa Salami, Roasted Turkey & Roast Beef  
Assorted Sliced Cheese Including Provolone, Yellow American, and Cheddar  
Relish Tray and Appropriate Condiments  
Brownies and Lemon Bars  
\$17 .00 per person

### South of the Border

Southwest Caesar Salad  
Taco Shells & Soft Flour Tortillas  
Spiced Taco Beef with Roasted Green Chilies  
Refried Beans  
Chicken Enchilada Casserole  
Lettuce, Tomato, Red Onion, and Black Olives  
Sour Cream, Salsa, Pico De Gallo, Guacamole & Lime  
Wedges  
Cinnamon Sugar Churros and Chocolate Brownies  
\$18.50 per person

### Barbeque Bonanza

Garden Tossed Salad with Choice of Dressing  
Choice of Potato Salad or Homemade Coleslaw  
Southwestern Marinated Tri Tip  
BBQ Chicken Breast  
Baked Beans  
Fresh Seasonal Vegetables  
Honey Butter Corn Bread  
Chef's Choice of Cake  
\$19.50 per person

### Desert Delight

Fresh Fruit Salad  
Garden Tossed Salad with Choice of Dressings  
Garlic Herbed Grilled Chicken  
Slow Roasted Dijon Mustard Pork Loin  
Garlic and Herb Pasta Primavera  
Roasted Herb Potatoes  
Butter Green Beans & Tomato  
An Assortment of Warm Breads & Rolls  
Chef's Choice of Cake  
Choice of One Entrée- \$18.00 per person  
Choice of Two Entrées- \$20.00 per person  
Choice of Three Entrées- \$22.00 per person

*All prices subject to sales tax and 19% Catering Supplement Fee*

*Minimum Order Charges May Apply*

*Menus are subject to seasonal changes; please ask your sales person for details*

## -Plated Light Luncheons-

All Luncheons are served with Chef's Selection Dessert  
Freshly Brewed Iced Tea, Regular and Decaffeinated House Coffees and Specialty Hot Teas  
\*Minimum of 25 Guests Required\*

### Gourmet Spinach Salad

Spinach salad with Mandarin orange segments, strawberries, dried cranberries, pine nuts with honey mustard dressing.

\$14.50 per person

### Grilled Chicken Caesar Salad

Herbed grilled chicken, marinated tomato, romaine lettuce, Parmesan cheese, garlic croutons and Caesar dressing.

\$15.00 per person

### Asian Chicken Salad

Grilled teriyaki chicken on a bed of mixed greens and Napa cabbage with julienne bell peppers, Mandarin oranges, red onion, wonton strips and cilantro-hoisin vinaigrette.

\$15.00 per person

## -Plated Luncheons-

All Luncheons are served with our Traditional Garden Tossed Salad and Chef's Selection Dessert  
Freshly Brewed Iced Tea, Regular and Decaffeinated House Coffees, and Specialty Hot Teas  
\*Minimum of 25 Guests Required\*

### Pasta Delight

Orecchiette pasta tossed with fresh spinach, sun dried tomato, asparagus, Gorgonzola cheese, and roasted walnuts. Finished with a thyme -infused olive oil and garlic crostini.

\$15.00 per person

### Pesto Pan Seared Salmon

Fresh pesto encrusted salmon with a lemon butter sauce. Served with butter green beans, herb roasted tomatoes, and corn mashed potatoes.

\$16.00 per person

### Mediterranean Grilled Chicken

Herb grilled chicken, bell pepper, zucchini, mushroom, tomato, and black olive served over orzo pasta with balsamic red wine sauce.

\$17.00 per person

### Jack Daniels® Glazed Chicken

Boneless breast of chicken, marinated and basted with a sweet Jack Daniels glaze. Served with mashed potatoes, French beans and mushrooms.

\$17.50 per person

### Southwestern Pork Loin

Ancho-chili rubbed pork loin in a chipotle barbeque sauce. Served with sweet potato puree, butter green beans and a balsamic reduction.

\$18.00 per person

*All prices subject to sales tax and 19% Catering Supplement Fee*

*Minimum Order Charges May Apply*

*Menus are subject to seasonal changes; please ask your sales person for details*

## -Dinner Buffet Selections-

All Dinner Buffets include rolls and butter, Chef's Choice Dessert  
Freshly Brewed Iced Tea, Regular and Decaffeinated House Coffees and Specialty Hot Teas  
\*Minimum of 25 Guests Required\*

### Arizona Bistro

Mixed Green Salad with Ranch Dressing  
Pasta Salad  
Grilled Herb Chicken with White Wine Lemon Caper Sauce  
Roasted Top Round Beef with Cabernet Mushroom Sauce  
Garlic Corn Mashed Potatoes  
Sautéed Medley of Vegetables  
Chef's Choice Dessert  
\$24.00 per person

### Italian Buffet

Caesar Salad  
Dilled Cucumber Tomato Salad with Red Wine Vinaigrette  
Pan Seared Salmon  
Pesto Chicken with Garlic Cream Sauce  
Mushroom Ravioli with Spicy Marinara Sauce  
Wild Rice Pilaf  
Grilled Vegetables  
Chef's Choice Dessert  
\$25.00 per person

### Palo Verde Buffet

Caesar Salad  
Grilled Vegetable Salad  
Roasted Red Potatoes  
Penne Carbonara  
Herb Encrusted Strip Loin of Beef with Horseradish Sauce  
and Natural Au Jus  
Chef's Choice Dessert  
\$27.00 per person

### Superstition Spring Buffet

Baby Field Greens with Orange Lemon Vinaigrette  
Bay Shrimp Potato Salad  
Linguini Tossed with Basil Pesto, Roasted Sweet Peppers, and Asiago Cheese  
Oven Roasted Turkey with Natural Gravy  
Sliced Tri-Tip with Peppercorn Brandy Sauce  
Honey Glazed Baby Carrots  
Herb Roasted Potatoes  
Chef's Choice Dessert  
\$28.00 per person

### California Buffet

Baby Spinach with Mushrooms, Red Bell Pepper, Grape Tomatoes,  
Dried Cranberries,  
Walnuts and Raspberry Dressing  
Green Bean, Artichokes, and Pepper Jack Cheese Salad  
Farfalle Pasta with Rock Shrimp in a Chardonnay Cream Sauce  
Roasted Pesto Crusted Salmon with Citrus Butter Sauce  
Herb Roasted Rib-Eye Beef with Horseradish Sauce  
Dauphinoise Potatoes  
Sautéed Vegetable Medley  
Chef's Choice Dessert  
\$30.00 per person

*All prices subject to sales tax and 19% Catering Supplement Fee*

*Minimum Order Charges May Apply*

*Menus are subject to seasonal changes; please ask your sales person for details*

**-Plated Dinner Selections-**

All Dinners are served with Garden Salad, assorted breads and butter, Chef's Choice Dessert  
 Freshly Brewed Iced Tea, Regular and Decaffeinated House Coffees and Specialty Hot Teas  
 \*Minimum of 25 Guests Required\*

**Gourmet Stuffed Chicken**

Tender breast of chicken stuffed with sautéed spinach, bell peppers, mushrooms, Boursin cheese topped with brandy cream sauce. Served with wild rice pilaf and fresh seasonal vegetables.  
 \$23.00 per person

**Cumin & Cayenne Seared Pork Loin**

Slow roasted pork loin rubbed with a chipotle honey sauce. Served with roasted herb potatoes and glazed baby carrots.  
 \$24.00 per person

**Pesto Crusted Chicken**

Lightly crusted pesto chicken served with a creamy garlic sauce, rice pilaf and a vegetable medley.  
 \$26.00 per person

**Grilled New York Steak**

Perfectly grilled and served with mushroom ragout, potatoes dauphinoise and seasonal vegetables.  
 \$28.00 per person

**Asian Grilled Herb Salmon**

Fresh Pacific salmon served with a sweet chili pineapple sauce, soy sauce, sautéed mushroom, rice and Asian style vegetables.  
 \$30.00 per person

**Slow Roasted Prime Rib**

Garlic-rubbed prime rib served with sautéed spinach, mashed potatoes, baby vegetables, natural au jus and creamy horseradish  
 \$32.00 per person

**-Dual Entrée Plated Selections-**

**The Crismon**

Romaine lettuce wedge with dried cranberries, tomatoes, Parmesan cheese, garlic croutons and Caesar dressing. Pesto encrusted chicken paired with Dijon rubbed pork loin served with roasted tomato provençal, sweet mashed potatoes and steamed asparagus.  
 \$33.00 per person

**The Superstition**

Fresh bibb lettuce with grape tomatoes, orange segments, crumbled blue cheese, garlic herb croutons finished with a champagne vinaigrette. Grilled sirloin steak paired with lemon pepper chicken, herb roasted fingerling potatoes, port wine demi-glaze and herb buttered baby carrots.  
 \$35.00 per person

**The Palo Verde**

Baby spinach salad with seasonal berries, orange segments, grape tomatoes, red pepper, candied walnuts, Parmesan crostini and balsamic vinaigrette. Andouille sausage stuffed chicken, paired with seared pesto salmon. Served with dauphinoise potatoes and seasonal vegetables in a sun dried tomato butter sauce.  
 \$38.00 per person

*All prices subject to sales tax and 19% Catering Supplement Fee*

*Minimum Order Charges May Apply*

*Menus are subject to seasonal changes; please ask your sales person for details*

## -Carving Stations-

\* A \$75 Chef's Carving Fee will be Assessed for Each Chef \*

# reception services

### Cumin and Cayenne Glazed Roasted Pork Loin

with silver dollar rolls, chili honey and mustard sauce

(Serves 50 Guests)

\$315.00

### Puff Pastry Wrapped Ham

with silver dollar rolls, honey butter and Dijon mustard

(Serves 50 Guests)

\$315.00

### Pepper Crusted Top Round of Beef

with silver dollar rolls, natural au jus and horseradish sauce

(Serves 50 Guests)

\$375.00

### Vermont Smoked Roasted Turkey Breast

with silver dollar rolls and cranberry sauce

(Serves 50 Guests)

\$375.00

## -Chef's Action Stations-

Chef Fee \$75.00

### Baked Potato Station

Build-your-own station includes sour cream, chives, Cheddar cheese, bacon, chicken, Italian sausage, broccoli, mushrooms, roasted corn and bell peppers

\$6.50 per person

### Mashed Potato Station

Garlic mashed potatoes, red bliss potatoes, sweet potatoes, spinach and basil potatoes. Top yours with sour cream, chives, Cheddar cheese, bacon, chicken, Italian sausage, broccoli, mushrooms, roasted corn and bell peppers

\$9.00 per person

### Pasta Station

Choice of 2: Farfalle, Penne Regatta, Fettuccini, or Tri-Color Rotini

Choice of Two Sauces: Tomato Basil, Roasted Garlic Alfredo, Pesto or Vodka Cream Sauces

Assorted toppings, chicken, Italian sausage and vegetables

\$8.75 per person

### Oriental Stir Fry

Stir-fry beef and broccoli, Szechwan chicken, pork and vegetables served with rice and ginger-hoisin sauce

\$9.75 per person

### Scampi Station

Shrimp sautéed in garlic butter served over a bed of linguini

\$12.25 per person

*All prices subject to sales tax and 19% Catering Supplement Fee*

*Minimum Order Charges May Apply*

*Menus are subject to seasonal changes; please ask your sales person for details*

**The Following Selections are priced at \$2.50 each**

Tomato Bruschetta  
Meatballs Bordelaise  
Honey Glazed Chicken Wings  
Fresh Fruit Kabobs with Berry Yogurt Dressing  
Toasted Ravioli with Marinara Sauce  
Chicken Tenders served with Honey Mustard  
Herbed Cheese Stuffed Baby Tomato  
Tomato and Brie Bruschetta

**The Following Selections are priced at \$3.00 each**

Cucumber Rounds piped with Salmon Mousse  
Pot Stickers with Ginger Sauce Glaze  
Toasted Baguettes served with Almond Encrusted Goat Cheese  
Prosciutto Wrapped Melon Slices  
Sesame Crusted Chicken with Pineapple Salsa  
Smoked Salmon Pinwheel  
Brie and Beef on Herbed Toast Points  
Spiced Shrimp on Fresh Cucumber  
Beef Satay with Creamy Peanut Sauce  
Chicken Satay with Peanut Sauce  
Vegetable Egg Roll  
Vegetable Pot Sticker with Soy Mustard

**Reception Displays**

\*Each prepared for 50 guests

**Vegetable Crudit **

\$120.00

**Grilled Vegetable Platter**

\$150.00

**Assorted Mini Sandwiches on Dollar Rolls to Include, Beef, Turkey,  
Ham & Almond Chicken Salad**

\$175.00

**Seasonal Fruit Display with Yogurt Dipping Sauce**

\$150.00

**Selection Cheeses - Displayed with Assorted Crackers & Baguettes**

\$200.00

**Chef's Seasonal Fruit and Vegetable Waterfall**

\$300.00 (serves 50-100 people)

*All prices subject to sales tax and 19% Catering Supplement Fee*

*Minimum Order Charges May Apply*

*Menus are subject to seasonal changes; please ask your sales person for details*

**-Hosted Open Bar by the Hour-**

(Priced Per Guest)

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**Premium Brands Full Hosted Bars**

First Hour

\$12.00

Each Additional Hour

\$9.00

Premium Spirits such as; SKYY Vodka, Tanqueray Gin, Bacardi Rum, Dewar's Scotch, Jack Daniels Whiskey, and Jose Cuervo Tequila

Domestic and Premium Beers such as; Budweiser, Bud Light, Rolling Rock, Land Shark, and Michelob Varieties  
A Selection of Varietal Wines to Include; Cabernet Sauvignon, Merlot, Chardonnay, and White Zinfandel

**Beer, Wine and Soft Drink Hosted Open Bar**

First Hour

\$10.00

Each Additional Hour

\$8.50

Budweiser, Bud light, Miller Lite, Samuel Adams, Heineken and a selection of varietal Wines to include Cabernet Sauvignon, Merlot, Chardonnay and White Zinfandel

**Kegs**

Domestic Kegs

\$325

Premium Kegs

\$ Market

**-Cash Bars & Billed on Consumption Bars-**

Premium Liquor	\$6.00
Domestic Beer	\$4.00
Imported Beer	\$5.00
Wine	\$6.00
Soft Drinks & Juices	\$2.50
Cordials	\$6.00

A \$75.00 Bartender Fee will Apply for Every Bartender for Every Four Hours of Service Time.  
Additional Hours are Booked at a Rate of \$25.00 per Hour per Bartender

*All prices subject to sales tax and 19% Catering Supplement Fee*

*Minimum Order Charges May Apply*

*Menus are subject to seasonal changes; please ask your sales person for details*

## Deposit/Payment

The Mesa Convention Center requires a NON-REFUNDABLE deposit of 50% of the estimated total rental and equipment fees at the time of booking. Balance of charges are due 30 days prior to the event. All deposits and final payments should be made in the form of Check, Cashier's Check, Money Orders or Credit Card. Food and beverage minimum guidelines apply to all events. The food and beverage minimum may vary depending on the number of guests expected, size of meeting space requested and seasonal price changes. The Mesa Convention Center assesses a customary supplement fee; currently 19% on all food and beverage charges, audio visual charges are assessed a 20% service fee, plus applicable sales tax which applies to all such charges.

## Food & Beverage Policies

Patrons or attendees shall bring neither food nor beverage from outside sources into the Mesa Convention Center. Food and beverage purchased from the Mesa Convention Center may not be removed from the premises. All food and beverage served in the Mesa Convention Center must be purchased through Ovations Food Services and dispensed by Ovations servers. Provisions of the Mesa Convention Center liquor license prohibit patrons from providing alcoholic beverages from outside sources. If alcoholic beverages are served, the Mesa Convention Center is required to request proper identification (photo identification of anyone of questionable age) and refuse alcoholic beverage service to any person who fails to present proper identification or who appears to be intoxicated, according to management discretion, consistent with the applicable state regulations.

## Service Standards

In order to provide you and your guests with the highest levels of food quality and taste, the service times for all events held at the Mesa Convention Center will be limited to two hours. This policy ensures that the food and beverage service that you receive at your event will encompass a fresh appearance and heightened taste expectation. All food and beverage service at the Mesa Convention Center requires a minimum service of at least 25 guests. In the event that your group does not meet this minimum, additional labor costs will be assessed to ensure that your event is properly staffed.

## Security Requirements

All events utilizing alcohol service must obtain dedicated security. The center has established minimum security requirements for all events utilizing alcoholic beverage service. The number of security officers required is based on the total number of guests attending the event. The labor rate for security is \$40.00 per hour per officer. {four hour minimum required}

*All prices subject to sales tax and 19% Catering Supplement Fee  
Minimum Order Charges May Apply  
Menus are subject to seasonal changes; please ask your sales person for details*

## Room Assignment, Set Up and Decorating

Rooms are assigned and set up according to the guaranteed number of guests. The Mesa Convention Center reserves the right to assign and re-assign event space. Function rooms are assigned according to the number of persons expected to attend and may be changed by the Mesa Convention Center if attendance or other circumstances change. In such event, the Mesa Convention Center will provide alternate suitable arrangements to meet the requirements of your wedding or event as outlined in your contract. Prior to publishing any meeting room names you must obtain written confirmation of meeting room assignments from your designated Event Coordinator. All function rooms will provide standard lighting and electrical outlets. Request for additional lighting and power will be required a minimum of (3) weeks in advance of your event and will be assessed applicable charges. Once a room has been set and changes are needed at the request of the group contact, a change fee of \$200.00 - \$500.00 will be assessed. Decorating and set up time will be confirmed 30 days prior to the event based on the current event schedule.

## Food and Beverage Guarantee

A group Food & Beverage minimum revenue guarantee is required for all catered events. This F&B minimum does not include facility fees, service charges, tax, labor charges, audio visual or any other miscellaneous charges incurred. A 72-hour guarantee, three business days is required for all events. Should your final guarantee drop below the approximate number of guests expected, we will advise you on food and beverage alternatives to achieve the F&B minimum. If F&B Minimum cannot be achieved through alternate or additional food and beverage choices, the Parties agree that the difference between the F&B Minimum and the actual food and beverage expenditure will be assessed to your account.

## Decorating Restrictions

All candles must be contained in glass containers and flames must be below the rim. The use of streamers, silly string, rice, confetti or glitter is not allowed. Please discuss with your Event Coordinator all arrangements related to decorating.

*All prices subject to sales tax and 19% Catering Supplement Fee*

*Minimum Order Charges May Apply*

*Menus are subject to seasonal changes; please ask your sales person for details*