

wedding reception guide



*Perfection*  
is in the details.

mesa convention center

# Wedding Receptions

We offer an array of menu options designed to make your planning effortless. Should you wish to create a culinary experience customized for your special day, our Wedding Coordinator and executive Chef will work with you every step of the way.

Your reception package includes:

- \*Place Card Table
- \*Cake Table
- \*Gift Table
- \*Table Seating and Setup for Guests
- \*Round Tables with Seating for 8
- \*Guest Book Table
- \*White or Ivory Linens for all tables
- \*Buffet Table
- \*Staging (up to 8' x 24' head table)
- \*DJ Station (8' x 12' x 24")
- \*Head Table
- \*Bar Station
- \*Dance Floor (not provided for outdoor receptions)
- \*Table Linens and Linen Napkins
- \*China, Flatware & Stemware
- \*Sparkling Wine or Cider Toast
- \*Free Guest Parking
- \*Customized Agenda & Floor Plan

## Ballroom, Plaza & Ballpark Receptions:

Reception space is fees are based on a 6-hour time period. Evening Receptions may not begin before 6:00PM

50 – 75 Guests.....	Apache Room .....	\$700
75 – 150 Guests.....	Superstition North 2 Sections of Palo Verde Ballroom .....	\$1000
150 – 250 Guests.....	Superstition Ballroom Palo Verde Ballroom .....	\$1400
50 – 75 Guests.....	Hohokam Stadium*.....	\$1400
100 – 300 Guests .....	Grand Plaza*.....	\$1400

Mesa Convention Center recommends that weather conditions are considered when booking outdoor space; indoor space may not be available unless reserved.

All Rates are subject to City Tax.

## Special Rates

Sunday-Thursday 20% Discount on Reception Packages

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### **Deposit/Payment**

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### **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.

### **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 }

### **Room Assignment, Set Up and Decorating**

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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, audiovisual 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.

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# Buffet Luncheons

## ~Lunch Buffet Selections~

All Luncheons Are Served with Our Traditional Garden Tossed Salad  
and Chef's Selection Dessert

Freshly Brewed Iced Tea, Premium Regular and Decaffeinated House  
Coffees, and Specialty Hot Teas

\*Minimum of 25 Guests Required\*

### Country Buffet

Garden Tossed Salad with Choice of Dressing

Choice of Potato Salad or Homemade Coleslaw

Golden Fried Chicken

Freshly-Made Hamburgers with All the

Trimminings

Buttery Fresh Corn on the Cob

Homemade Fruit Cobbler

\$16.00 per person

### Simply Southwest

Southwest Caesar Salad

Taco Shells & Soft Flour Tortillas

Spiced Taco Beef with Roasted Green Chilies

Refried Beans

Chicken Enchilada Casserole

Lettuce, Tomato, Red Onion & Black Olives

Sour Cream, Salsa, Pico De Gallo, Guacamole & Lime

Wedges

Cinnamon Sugar Churros and Chocolate Brownies

\$18.50 per person

### Superstition Buffet

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

### Classic Deli Luncheon

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

### 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

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**Plated Luncheons**

**Plated Luncheons~**

*All Luncheons Are Served with Our Traditional Garden Tossed Salad  
and Chef's Selection Dessert  
Freshly Brewed Iced Tea, Premium 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, Fresh Asparagus, Gorgonzola  
Cheese, Roasted Walnuts, and 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 a Butter Green Bean, Herb  
Roasted Tomato, Corn Mash Potato  
\$16.00 per person*

**Mediterranean Grilled Chicken**

*Herb Grilled Chicken, Red Bell Pepper, Zucchini, Mushroom, Tomato, and Black Olive Served Over  
Buttered Orzo Pasta with Balsamic Red Wine Sauce  
\$17.00*

**Jack Daniels® Glazed Chicken**

*Boneless Breast of Chicken, Marinated and Basted with Jack Daniels Glaze, Served with Mashed  
Potatoes and French Beans & Mushrooms  
\$17.50 per person*

**Southwestern Pork Loin**

*Ancho-Chili Rubbed Pork Loin in Chipotle Barbeque Sauce. Served with Sweet Potato Puree,  
Butter Green Beans & Balsamic Reduction  
\$18.00 per person*

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# Dinner Buffets

## ~Dinner Buffet Selections~

All Dinner Buffets Include Rolls and Butter, Chef's Choice Dessert,  
Freshly Brewed Iced Tea, Premium 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

### 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

### 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

### 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

### 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

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**Plated Dinners**

*~Plated Dinner Selections~*

*Dinners are Served with Garden Salad, Assorted Breads and Butter,  
Chef's Choice Dessert  
Freshly Brewed Iced Tea, Premium 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; All  
Topped with Brandy Cream Sauce. Served with Wild Rice Pilaf and Fresh Seasonal Vegetable  
\$23.00 per person*

***Cumin & Cayenne Seared Pork Loin***

*Slow Roasted Pork Loin Hand Rubbed with a Chipotle Honey Sauce and Roasted Herb Potatoes, Glazed  
Baby Carrots  
\$24.00 per person*

***Pesto Crusted Chicken***

*Lightly Crusted and Succulent 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 Chef's Choice 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 Perfection Served with Sautéed Spinach, Mashed Potatoes, Baby Vegetables, Natural Au-Jus,  
and Creamy Horseradish  
\$32.00 per person*

*~Dual Entrée Plated Selections~*

*Custom Dual Plated Entrée Selections Available Upon Request*

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# Reception Services

## *Carving Stations~*

*Our Carving Stations are Served with an Assortment of Condiments Including Spicy Grain Mustard, Creamy Horseradish, and an Assortment of Breads and Rolls*

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

***Cumin and Cayenne Glazed Roasted Pork Loin with Silver Dollar Rolls, Chili Honey, and Mustard Sauce***  
\$315.00 (Serves 50 Guests)

***Puff Pastry Wrapped Ham with Silver Dollar Rolls, Honey Butter, and Dijon Mustard***  
\$315.00 (Serves 50 Guests)

***Pepper Crusted Top Round of Beef with Silver Dollar Rolls, Natural Au Jus, and Horseradish Sauce***  
\$375.00 (Serves 50 Guests)

***Vermont Smoked Roasted Turkey Breast with Silver Dollar Rolls and Cranberry Sauce***  
\$375.00 (Serves 50 Guests)

## *~Chef's Action Stations~*

*Chef Fee \$75.00*

### ***Baked Potato Station***

*A Bountiful Selection of Toppings That May Include; Butter, Sour Cream, Chives, Cheddar Cheese, Bacon, Chicken, Italian Sausage, Broccoli, Mushrooms, Roasted Corn, and Red Bell Peppers*  
\$6.50 per person

### ***Mashed Potato Station***

*Garlic Mashed Potatoes, Red Bliss Potatoes, Sweet Potatoes, Spinach, and Basil Potato. Condiments May Include; Butter, Sour Cream, Chives, Cheddar Cheese, Bacon, Chicken, Italian Sausage, Broccoli, Mushroom, Roasted Corn, and Red Bell Peppers*  
\$9.00 per person

### ***Pasta Station***

*Choice of 2 Pastas: Bow Tie, 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 Sausages, Vegetables*  
\$8.75 per person

### ***Oriental Stir Fry***

*Stir-Fry Beef and Broccoli, Szechwan Chicken, Pork and Vegetables  
Served with Rice, Ginger Hoisin Sauce*  
\$9.75 per person

### ***Scampi Station***

*Shrimp Sautéed in Garlic Butter Served Over a Bed of Linguini, Tomato, and Fresh Onion*  
\$12.25 per person

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# Reception Services

## *~Hors D'oeuvres Offerings~*

*\*Hors D'oeuvres selections are available butler style or stationary "Minimum of 100 pieces each"*

*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 Crudité*

*\$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)*

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*~Hosted Open Bar by the Hour~  
(Priced Per Guest)*

**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~*

<i>Premium Liquor</i>	<i>\$6.00</i>
<i>Domestic Beer</i>	<i>\$4.00</i>
<i>Imported Beer</i>	<i>\$5.00</i>
<i>Wine</i>	<i>\$6.00</i>
<i>Soft Drinks &amp; Juices</i>	<i>\$2.50</i>
<i>Cordials</i>	<i>\$6.00</i>

*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*

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## 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}*

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