



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

All Wedding Packages at the Pivot Point Conference Center Include:

Room Rental

Complete Room Set Up and Tear Down

Standard Linen (tablecloths and napkins)

Large Dance Floor

Cake Cutting/Serving

Champagne Toast for All Guests

Bartender Fees

Complimentary Guest Room for Bride and Groom

Experienced Professional Staff to Cater to your Every Need

All pricing subject to 20% service charge and 11.412% sales tax. Pricing subject to change.

Hors d'oeuvres

Served in increments of 50

<i>Southwest Chicken Tart</i> 225.00	<i>Chorizo Cotija Filled Dates</i> \$225.00
<i>Chicken and Cheese Quesadilla</i> \$175.00	<i>Mini Assorted Quiche</i> \$200.00
<i>Chicken Flautas and Queso</i> \$150.00	<i>Tomato Feta Bruschetta</i> \$200.00
<i>Chicken Kabobs</i> \$150.00	<i>Fruit Kabobs</i> \$300.00
<i>Beef Kabobs</i> \$225.00	<i>Chicken Wings</i> \$225.00
<i>Antipasto Skewer</i> \$200.00	<i>Spring Rolls</i> \$200.00
<i>Sliced Beef and Caramelized Onion on Crostoni</i> \$225.00	<i>Shrimp Cocktail</i> \$275.00
<i>Smoked Salmon with Curry Cream Cheese on Toast Points</i> \$275.00	<i>Tarragon Goat Cheese and Crushed Walnuts on Panetini</i> \$200.00

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Displays:

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

Seasonal Fruit

*Pineapple, Cantaloupe, Honeydew,
Grapes, and Strawberries
240.00*

Garden Platter

*Seasonal Fresh Vegetables, Ranch
Dressing, and Hummus
\$200.00*

Cheese Board

*Assorted Domestic and Imported Cheeses
with Grapes and Assorted Crackers
\$300.00*

Caprese

*Sliced Roma Tomato, Mozzarella Cheese,
Basil Leaves with a Orange Balsamic
Glaze
\$200.00*

Antipasto

*Genoa Salami, Proscuitto, Buffalo
Mozzarella, Marinated Mushrooms,
Pepperocinis,
Roasted Bell Peppers, Olives, and Sliced
Baguettes
\$300.00*

Bruschetta

*Diced Roma Tomatoes, Feta Cheese,
Balsamic Glaze, Served with Crostini
\$200.00*

***All Plated Entrees come with A Choice of Salad,
Rolls and Butter and Two Accompaniments:***

Salads

Mixed Field Greens with

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

Spinach Salad with

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

Dressings (choice of two)

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

Accompaniments:

Starch

Roasted Red Bliss Potatoes

Augratin Potatoes

Fingerling Potatoes

Name your Favorite Mashed Potatoes

(Wasabi, Sour Cream, or Garlic)

Wild Rice

Vegetable

Broccoli, Cauliflower, and Carrot Medley

Zucchini, Squash, and Red Bell Pepper Medley

Haricot Vert Almondine

Honey Sliced Carrots

Spinach Tart

Asparagus

Succotash

Wedding Plated Entree

*All Plated Dinners are served with
Columbian Coffee, Tea and Ice Tea Service*

Prime Rib of Beef

*Sweet AuJus and Creamy Horseradish
\$35.95*

Sliced Roasted Tenderloin

*With Mushroom Bacon Gravy
\$37.95*

Asiago Chicken

*Asiago Cheese, Fresh Herbs, and Seasoned Panko Bread Crumbs Coated over a Chicken Breast
Fried then Baked to Perfection. Served with a Smooth Chicken Gravy
\$27.95*

Braised Short Ribs

*Sweet and Spicy Marsala Red Wine Glaze Slow Braised to Perfection
\$35.95*

Pan Seared Salmon Fillet

*Seasoned Salmon Fillet Seared with Pear Mint Chutney
\$31.95*

Roasted Pork Loin Medallions

*Slow Roasted in a Variety of Seasonings
\$27.95*

Chicken Cordon Bleu

*Chicken Breast Stuffed with Prosciutto and Asiago Cheese, Breaded with Thyme and
Rosemary Panko, Served with White Wine Cream Sauce
\$29.95*

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Chicken Poblano

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

\$27.95

Mexican Spiced Rubbed Flank Steak with Ranchero Sauce

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

\$30.95

Chicken Marsala

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

\$28.95

Barbacoa

*Slow Cooked Shredded Sirloin Tip with our own House Chili Sauce Served with Spanish Rice
and Refried Beans*

\$30.95

Duet Plates

Beef Filet & Chicken Cordon Bleu \$43.95

Beef Filet & Pork Medallions \$43.95

Beef Filet & Salmon \$45.95

Beef Filet and Grilled Shrimp \$48.95

Wedding Buffet

*Field Greens with Choice of (2) Dressings
Shredded Carrots, Roma Tomatoes, Sliced Mushrooms, Shredded Cheese, Croutons, and
Cucumbers
Caesar Salad
Waldorf Salad*

Choice of Two Entrees:

<i>Mexican Rubbed Flank Steak</i>	<i>Barbacoa</i>
<i>Pork Loin Medallions</i>	<i>Chicken Poblano</i>
<i>Asiago Chicken</i>	<i>Salmon with Pear Mint Chutney</i>
<i>Meat Lasagna</i>	<i>Chicken Marsala</i>

Choice of Starch and Vegetable:

<u>Starch</u>	<u>Vegetable</u>
<i>Roasted Red Bliss Potato</i>	<i>Squash, Zucchini, and Red Bell Pepper Medley</i>
<i>Au gratin Potato</i>	<i>Broccoli, Cauliflower, and Carrot Medley</i>
<i>Mashed Potato</i>	<i>Honey Sliced Carrots</i>
<i>Wild Rice</i>	<i>Haricot Vert Almondine</i>
<i>Name Your Favorite Mashed Potatoes (Wasabi, Sour Cream, and Garlic)</i>	<i>Succotash</i>
	<i>Brocollini</i>

Choose a Carvery:

Ham	Prime Rib
<i>Pineapple Ham Roast</i>	<i>Sweet Au Jus and Creamy Horseradish</i>

Pork Loin	Turkey
<i>Herb Crested Pork Loin</i>	<i>Butter Based Stuffed Turkey</i>

*Includes Freshly Brewed Columbian Coffee, Tea and Ice Tea Service
\$45.95*

*With Out Carving Station
\$40.95*

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Banquet Bars

Premium Brand Liquor

Absolut Vodka, Cuervo Gold Tequila, Bacardi Rum, Johnny Walker Black Scotch, Crown Royal, Tanqueray Gin, Captain Morgan

Cordials: On Request with Market Value

Amaretto DiSaronno, Courvoisier, Bailey's Irish Cream, Kahlua, Grand Marnier

Cash Bar Pricing

*Mixed Drinks - \$8.00 per Drink
Domestic Beer by the Bottle - \$4.50 Each
Imported Beer by the Bottle - \$5.50 Each
Wine by the Glass - \$7.00 Each
Sodas - \$3.00 Each
Bottled Waters-\$3.50 Each*

Host Bar Pricing

*Mixed Drinks - \$7.50 per Drink
Domestic Beer by the Bottle - \$4.00 Each
Imported Beer by the Bottle - \$5.00 Each
Wine by the Glass - \$6.50 Each
Sodas - \$2.50 Each
Bottled Waters-\$3.00 Each*

*House Beers include: Budweiser, Bud Light, Miller Lite, and Coors Light
Premium Beers include: Corona and Blue Moon*

*Our House Wine is Trinity Oaks. Wine Selections Include: Chardonnay, Merlot,
Cabernet and Sutter Home White Zinfandel
(Wine charged by the bottle is \$27.00 per bottle)*

Keg Beer Pricing:

*Domestic Beer Keg - \$350.00 per Keg
Imported Beer Keg - *Pricing based on current market value*

Champagne

*House Champagne is \$28.00 Per Bottle
Non-Alcoholic Champagne is \$14.00 Per Bottle*

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

All pricing subject to 20% service charge and 11.412% sales tax. Pricing subject to change.

Banquet Bars House Brand Liquor

*Sobrieski Vodka, Juarez Gold Tequila, Cruzan Rum, J&B Scotch,
Evan Williams, and Gordon's Gin or Gilbey's*

Cash Bar Pricing

*Mixed Drinks - \$7.00 per Drink
Domestic Beer by the Bottle - \$4.50 Each
Imported Beer by the Bottle - \$5.50 Each
Wine by the Glass - \$7.00 Each
Sodas - \$3.00 Each
Bottled Waters-\$3.50 Each*

Host Bar Pricing

*Mixed Drinks - \$6.50 per Drink
Domestic Beer by the Bottle - \$4.00 Each
Imported Beer by the Bottle - \$5.00 Each
Wine by the Glass - \$6.50 Each
Sodas - \$2.50 Each
Bottled Waters-\$3.00 Each*

House Beers include Budweiser, Bud Light, Miller Lite, Coors Light

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Wedding Policies and Procedures

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

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

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

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

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

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

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

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

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

Client Signature

Date