

# Meeting Planner Package

\$38 /person

## PRE-MEETING WELCOME

Assorted Breakfast Pastries, Muffins & Mini Bagels  
Seasonal Fresh Fruit  
Butter & Preserves  
Selection of Chilled Juices  
Freshly Brewed Regular and Decaffeinated Coffee & Hot Tea

## MID-MORNING BREAK

Refresh Coffee Service  
Add Assorted Soft Drinks & Bottled Water

## LUNCHEON SELECTION

Choose any Sandwich or Salad Selection from the Luncheon Menu  
- OR -  
Choose any Plated Option from the Luncheon Menu | *add \$2.00 /person*  
Choose any Buffet Option from the Luncheon Menu | *add \$4.00 /person*

## AFTERNOON BREAK

Assorted Soft Drinks & Bottled Water  
Coffee & Iced Tea  
Assorted Cookies & Snack Mix

## AUDIO-VISUAL

Package includes speaker's podium with microphone, LCD projector, and screen.

# Executive Coffee Service Package

\$25 /person

## PRE-MEETING WELCOME

Assorted Breakfast Pastries, Muffins & Mini Bagels  
Seasonal Fresh Fruit  
Butter & Preserves  
Selection of Chilled Juices  
Freshly Brewed Regular and Decaffeinated Coffee & Hot Tea

## MID-MORNING BREAK

Refresh Coffee Service  
Add Assorted Soft Drinks & Bottled Water

## AFTERNOON BREAK

Assorted Soft Drinks & Bottled Water  
Coffee & Iced Tea  
Assorted Cookies & Snack Mix

*23% service charge and applicable sales tax. Prices are subject to change.*

# Continental Breakfast

## **THE DELUXE CONTINENTAL**

**\$14 /person**

Assorted Breakfast Pastries, Muffins & Mini Bagels  
Chocolate Filled Croissants  
Seasonal Fresh Fruit  
Butter & Preserves  
Assorted Yogurt  
Selection of Chilled Juices  
Freshly Brewed Regular and Decaffeinated Coffee & Hot Tea

*Continental Breakfast Add-On: Fresh Berry, Granola and Yogurt Parfait | \$4.00 each (minimum of 24)*

# Plated Breakfast

*Plated Breakfast Selections served with Chilled Juice, Ice Water,  
Freshly Brewed Regular and Decaffeinated Coffee & Hot Tea*

## **THE SUNRISE**

**\$17 /person**

Freshly Scrambled Eggs  
Yukon Gold Breakfast Potatoes  
Choice of one: Thick Sliced Bacon, Sausage, Turkey Sausage or Ham  
Fresh Fruit Cup  
Biscuits with Butter & Preserves

## **HAWAIIAN FRENCH TOAST**

**\$17 /person**

*Hawaiian Bread Dipped in Egg Batter and Grilled, Accompanied by  
Orange and Berry Compote or Maple Syrup*

Fresh Fruit Cup  
Choice of one: Thick Sliced Bacon, Maple Sausage or Turkey Sausage

*23% service charge and applicable sales tax. Prices are subject to change.*

# Breakfast Buffet

*Minimum of 30 Guests*

*Breakfast Buffets served with Chilled Juice, Ice Water, Freshly Brewed Regular and Decaffeinated Coffee & Hot Tea*

## **THE ALL AMERICAN**

**\$18 /person**

Freshly Scrambled Eggs  
Thick Sliced Bacon  
Choice of one: Sausage, Turkey Sausage or Ham  
Yukon Gold Breakfast Potatoes  
Biscuits & Gravy  
Seasonal Fresh Fruit  
Fresh Baked Breakfast Pastries and Muffins

## **BREAKFAST BURRITO STATION**

**\$18 /person**

Seasoned Beef and Bacon Blend  
Spiced Egg Scramble  
Shredded Cheddar Cheese  
Fresh Pico de Gallo  
House-Made Salsa  
Flour Tortillas

## **THE OASIS BRUNCH**

**\$26 /person**

Freshly Scrambled Eggs (*Upgrade to Strata | \$3.00 /person*)  
*Italian Strata (with oven dried cherry tomato, spinach, Italian sausage and mozzarella cheese)*  
*French Strata (with bacon lardons, grilled zucchini, red onion and chevre)*  
*Vegetarian Strata (with seasonal grilled fresh vegetables, cheddar cheese and scallions)*  
Sausage and Thick Sliced Bacon  
Choice of one: Yukon Gold Breakfast Potatoes or Breakfast Maple Sweet Potatoes  
Ham and Cheese Crêpes  
Choice of one: White Wine and Herb-Braised Chicken, Beef Stroganoff, or Shrimp and Scallop Alfredo Cavatappi  
Seasonal Fresh Vegetable  
Spring Salad with Buttermilk Ranch and Raspberry Dressings  
Choice of one: Assorted Breakfast Pastries and Muffins with Butter & Preserves or Biscuits and Gravy  
Chef's Dessert  
(Add Fresh Fruit Salad \$1.00 /person)

## **OMELET STATION – BUFFET ADD ON**

**\$10 /person**

*Includes: Diced Ham, Tomato, Onion, Bell Peppers, Mushrooms, and Shredded Cheese*

## **FRENCH TOAST – BUFFET ADD ON**

**\$8 /person**

*Includes: French Toast, Real Maple Syrup, Pecan Maple Syrup, Blueberry Syrup, Whipped Cream, Mini Chocolate Chips, Strawberry Topping, and Powdered Sugar or Organic Cane Sugar*

*23% service charge and applicable sales tax. Prices are subject to change.*

# Breaks & Refreshments

*Minimum of 20 Guests*

*Refreshment packages are based on a one hour, unlimited consumption*

## **CHARCUTERIE BREAK**

\$15 /person

Specialty meats, gourmet cheeses, picked vegetables, olives, and flat breads

## **COOKIE MONSTER BAR**

\$12 /person

Three Varieties of Premium Fresh Baked Cookies

Mini Macaroon Duo

Fresh Strawberries served with Crème Fraise and Nutella Chocolate Dip

Dessert Bar Variety

## **OZARK MOUNTAIN POPCORN**

\$11 /person

Fresh Buttery Popcorn

Cinnamon Popcorn

Kettle Corn

Caramel Pecan Popcorn

Blueberry Popcorn

## **A NIGHT AT THE MOVIES**

\$11 /person

Fresh Olive Oil and White Cheddar Popcorn

Fresh Baked Soft Pretzel Bites with Cheddar Fondue

Candy Bar Assortment

## **SODA FOUNTAIN**

\$14 /person

Coca Cola Soda Variety

Chocolate and Vanilla Ice Cream

Whipped Cream

Crushed Pineapple

Maraschino Cherries

*23% service charge and applicable sales tax. Prices are subject to change.*

# Breaks & Refreshments

## A-LA-CARTE FOOD

Assorted, Individual Yogurt	\$2.50 /each
Fresh Berry, Granola and Yogurt Parfait	\$5.00 /each
Assorted Whole Fruit	\$18 /dozen
Sliced Fresh Fruit Tray (serves 50)	\$180 /tray
Breakfast Croissant	\$6.50 /each
<i>Select one: Sausage, Egg &amp; Cheese   Ham, Egg &amp; Cheese   Bacon, Egg &amp; Cheese</i>	
Assorted Fresh Baked Pastries or Muffins	\$25 /dozen
Chocolate or Almond Croissants	\$30 /dozen
Mini Bagels with Cream Cheese	\$27 /dozen
Granola Bars	\$3.00 /each
Kind Bar Variety	\$2.75 /each
Gardetto's Snack Mix	\$28.00 /lb
Pretzels	\$24.00 /lb
House Fried Potato Chips	\$22.00 /lb
Assorted Kettle Chips	\$3.00 /bag
Trail Mix	\$4.00 /each
Assorted Candy (Plain M&M's, Peanut M&M's, Snickers, Hershey's Bars, Skittles)	\$3.00 /each
Assorted Cookies	\$25.00 /dozen
Fudge Brownies	\$30.00 /dozen
Dessert Bar Variety	\$30.00 /dozen

## A-LA-CARTE BEVERAGES

Chilled Juice	\$14.00 /carafe
Milk	\$2.50 /pint
Freshly Brewed Regular and Decaffeinated Coffee	\$35 /gallon
Freshly Brewed Iced Tea	\$24.00 /gallon
Flavored Hot Tea Assortment	\$2.75 / bag
Hot Chocolate	\$2.00 /each
Tropical Lemonade	\$20.00 /gallon
Coca-Cola Soft Drink Selection	\$2.50 /each
Red Bull Energy Drink	\$4.00 /each
Bottled Water	\$2.50 /each
San Pellegrino Sparkling Natural Mineral Water	\$3.00 /each
Naked Juice Smoothie	\$5.00 /each

*23% service charge and applicable sales tax. Prices are subject to change.*

# Sandwich Selections

*Sandwich selections (excluding Boxed Lunch) served with choice of one side:*

*Potato Chips, Vegetable Pasta Salad, Potato Salad, Coleslaw*

*Sliced Fresh Fruit (add \$1.00), or one of our Signature Side Selections (add \$1.00)*

*Fudge Brownies or Assorted Cookies*

*Pickle Spear*

*Freshly Brewed Regular and Decaffeinated Coffee & Iced Tea*

## DELI SANDWICH

\$18 /person

Smoked turkey, roast beef, ham, or grilled vegetables with lettuce, tomato, bistro mayo, and choice of Swiss or cheddar cheese with your choice of croissant, ciabatta, or spinach herb wrap

## BOXED LUNCH

\$20 /person

*Choice of any sandwich listed above*

*Planner's choice of one side: Potato Chips, Potato Salad, Coleslaw or Whole Fruit*

*Planner's choice of dessert: Cookie or Brownie*

*Guest's choice of beverage: Bottled Water or Soft Drink Selection*

## SIGNATURE SIDE SELECTIONS

*Classic Caesar Salad with Crisp Romaine, Shredded Parmesan, Toasted Garlic Croutons, and Creamy Caesar Dressing*

*{GF} Oasis Signature Salad with Dried Fruit and Nut Blend, Goat Cheese, Cherry Tomato, and Charred Pineapple Vinaigrette*

*{GF} Garden Salad with Fresh Tomato, Carrot and Cucumber*

*Parmesan Bow Tie Pasta Salad*

*{GF} Horseradish Spiked Cole Slaw*

*23% service charge and applicable sales tax. Prices are subject to change.*

# Entrée Salads

*Salad selections served with:*

*Warm Rolls & Butter*

*Chef's Dessert*

*Freshly Brewed Regular & Decaffeinated Coffee & Iced Tea*

## CHICKEN CAESAR SALAD

\$17 /person

Marinated Chicken Breast, Crispy Romaine Lettuce, Garlic Croutons, Parmesan Cheese, and Grape Tomatoes with a Creamy Caesar Dressing

## [GF] COBB SALAD

\$17 /person

Mixed Field Greens topped with Crisp Bacon, Diced Grilled Chicken, Hard Boiled Egg, Bleu Cheese Crumbles, and Diced Tomato. Served with Buttermilk Ranch Dressing

## [GF] OASIS ENTRÉE SALAD + *PROTEIN SELECTION BELOW*

\$21 /person

Garden Salad with Freshly Grated Carrot, English Cucumbers and Grape Tomatoes. Served with two dressing options.

*Entrée Salads Add-On: Choice of Protein*

Herb Grilled Salmon

Jumbo Broiled Shrimp with Island Spices

Jerk Grilled Chicken

Thai Spiced Chilled Sliced Sirloin

Sliced House Smoked Pork Loin

Grilled Vegetable Medley

*Entrée Salads Add-On: Soup*

*(Add \$2.95 /person)*

## SOUP & SALAD BUFFET SELECTIONS

***Pair one of our Signature Side Salads with a soup selection below \$18 /person***

*Soup and salad served with Crackers, Chef's Dessert and Freshly Brewed Regular & Decaffeinated Coffee & Iced Tea*

*Mushroom Sage Cream*

*[GF] Tomato Basil*

*Broccoli Cheddar*

*Vegetable Noodle*

*Cream of Turkey and Celery*

*Clam Chowder*

*[GF] indicates gluten free. Alternative dressing options and custom menus are available upon request.  
23% service charge and applicable sales tax. Prices are subject to change.*

# Plated Luncheon

*All entrées include:*

*Choice of one Signature Side Salad (see options on page 6)*

*Chef's Starch & Vegetable*

*Chef's Dessert*

*Warm Rolls with Butter*

*Freshly Brewed Regular & Decaffeinated Coffee & Iced Tea*

## **[GF] ITALIAN HERB AND GARLIC CHICKEN**

\$18 /person

Chicken seasoned with Italian Herbs and Garlic and topped with a White Wine and Sundried Tomato Pesto Cream Sauce

## **[GF] HAWAIIAN GRILLED CHICKEN**

\$18 /person

Grilled Chicken Marinated in a mixture of Soy, Pineapple Juice and Sweet Glace, served with a Grilled Pineapple Relish

## **[GF] PEPPERCORN BISTRO MEDALLIONS**

\$22 /person

Tender Beef Medallions seared and served with Marsala Demi-Glace and Wild Mushroom Ragout

## **[GF] GRILLED SIRLOIN**

\$22 /person

6oz Grilled Sirloin with Chipotle Demi Sauce

## **MESQUITE SMOKED PORK LOIN**

\$19 /person

Slow Smoked Sliced Pork Loin topped with a Blackberry and Bourbon Barbecue Sauce

## **SALMON WITH LEMON DILL BEURRE BLANC**

\$23 /person

Seared salmon filet with creamy lemon and dill sauce

*[GF] indicates gluten free. Alternative dressing options and custom menus are available upon request.  
23% service charge and applicable sales tax. Prices are subject to change.*

# Luncheon Buffet

*Minimum of 30 Guests*

*All entrées include:*

*Chef's Dessert*

*Freshly Brewed Regular and Decaffeinated Coffee & Iced Tea*

## THE DELI BOARD

\$20 /person

Specialty Breads & Deli Rolls

Sliced Turkey Breast, Roast Beef & Smoked Ham

Cheddar, Swiss, American, & Pepper Jack Cheese

Red leaf Lettuce, Sliced Tomatoes, Red Onions & Pickle Spears

Assortment of Condiments

Choice of two Signature Sides (see options on page 6), or one Signature Side plus Potato Chips

Seasonal Fresh Fruit

## PICNIC IN PARADISE

\$22 /person

*Choice of two entrées:*

[GF] Sliced Barbecue Brisket | [GF] Barbecue Chicken Breast | [GF] Pulled Pork

Sweet Corn

Mustard Baked Beans

Deviled Egg Potato Salad

Horseradish and Cabbage Slaw

Slider buns

## CIAO BELLA

\$19 /person

*Choice of two entrées:*

Meat or Vegetable Lasagna | Italian Sausage and Red Bell Pepper Pasta | Baked Penne | Chicken Alfredo |

Italian Sausage and Cheese Manicotti

Italian House Salad

Choice of one: Caprese Pasta Salad or Parmesan Bow Tie Pasta Salad

Italian Style Green Beans

Garlic Bread Sticks

## FIESTA BUFFET

\$19 /person

*Served with planner's choice of one:*

Fajitas or Enchiladas (*Specify Beef or Chicken*)

Burrito Bar (Flour Tortillas, Seasoned Ground Beef, Black Beans, Pico de Gallo, Cheese, Guacamole, Sour Cream, & Salsa)

Spanish Rice

Refried Beans

Tortilla Chips with Salsa

## **HEARTLAND BUFFET**

**\$20 /person**

*Choice of two entrées:*

[GF] Pot Roast with Pearl Onions & Baby Carrots | Fried Chicken | [GF] House Smoked Pork Loin with Peach Bourbon Sauce

Garden Salad with Buttermilk Ranch Dressing

Red Skin Mashed Potatoes and Country Style Gravy

Chef's Vegetable Medley

Warm Rolls with Butter

## **THE OASIS LUNCH BUFFET**

**\$22 /person**

*Choice of two entrees:*

[GF] Grilled Chicken Hawaiian

[GF] Italian Herb and Garlic Chicken

[GF] Blackberry Barbecue Glazed Chicken

[GF] Angus Roast Beef with Peppercorn and Brandy Demi

[GF] Grilled Sirloin with Chipotle Demi Glace

[GF] House Smoked Pork Loin with Bourbon and Peach Glaze

*Includes:*

Choice of one Signature Side or Fresh Fruit Salad

Chef's Selection of Seasonal Vegetables

Appropriate Starch

Warm Rolls with Butter

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# Plated Dinner

*All entrées include:*

*Choice of one Signature Side Salad*

*Chef's Appropriate Starch & Vegetable*

*Chef's Dessert*

*Warm Rolls with Butter*

*Freshly Brewed Regular & Decaffeinated Coffee & Iced Tea*

## **[GF] MUSHROOM MARSALA CHICKEN**

\$24 /person

Seared Boneless Skinless Chicken Breast

finished with Wild Mushroom Marsala Wine Cream Sauce

## **[GF] ADOBO RUBBED SALMON**

\$32 /person

Seasoned seared salmon topped with fresh Argentine chimichurri

## **[GF] BISTRO BEEF MEDALLIONS**

\$32 /person

Tender Herb Grilled Beef Medallions finished with a Madeira Jus Lie' Tomato

## **[GF] HOUSE SMOKED PRIME RIB**

\$50 /person

Select Cut of Prime Rib cooked to perfection and

served with Jus Lie and Sherry Horseradish

## **[GF] KANSAS CITY STRIP STEAK**

\$37 /person

Grilled KC strip topped with smoky bacon and wild mushroom ragout

## **[GF] BEEF SHORT RIB**

\$50 /person

Tender, slow braised short rib with Burgundy Demi reduction

*\*Maximum 200 guests*

## **[GF] BLACKENED BISTRO FILET**

\$45 /person

Pan blackened and bleu cheese butter topped bistro filet

## **[GF] BACON-WRAPPED CENTER CUT PORK LOIN MEDALLIONS**

\$28 /person

Center Cut Pork Loin Medallions wrapped in Bacon and

topped with Honey and Craft Whiskey Glaze

## **[GF] STIR FRY ASIAN VEGETABLE MEDLEY**

\$20 /person

Asian Vegetables stir fried in Schezwan Sauce and

served on a bed of Ginger Sesame Steamed Rice

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## Plated Dinner Duet Plates

### **[GF] BISTRO MEDALLIONS AND HERB CHICKEN**

\$36 /person

Beef Medallions with Bourguignon paired with Airline Chicken  
with Herbs and French Mustard Cream Sauce

### **[GF] GRILLED SIRLOIN AND LEMON THYME CHICKEN**

\$36 /person

Hand Cut Sirloin with Roasted Shallot Jus paired  
with Airline Chicken and Lemon Thyme Pan Reduction

### **[GF] FILET AND SHRIMP**

\$53 /person

Espresso Crusted Beef Filet with Chipotle Demi served  
with Argentine Red Shrimp Broiled in Sundried Tomato Garlic Butter

### **BISTRO MEDALLIONS AND SALMON**

\$39 /person

Beef Medallions with Roasted Garlic and Red Wine Veal Reduction  
paired with Seared Salmon with Tomato Lobster Veloute

*[GF] indicates gluten free. Custom menus are available upon request.  
23% service charge and applicable sales tax. Prices are subject to change.*

# The Oasis Dinner Buffet

\$30 two entrées /person

Minimum of 30 Guests

\$35 three entrées /person

All entrées include:

Choice of two Signature Sides

Chef's Appropriate Starch & Vegetable

Warm Rolls with Butter

Chef's Dessert

Freshly Brewed Regular and Decaffeinated Coffee & Iced Tea

## CHOICE OF ENTRÉES - TWO OR THREE

[GF] Italian Herb and Garlic Chicken *(with a White Wine Pesto Cream Sauce and Julienne of Sundried Tomato)*

[GF] Coq Au Vin Inspired Chicken *(Marinated Airline Chicken Breast with Coq Au Vin Inspired Sauce)*

Grilled Cilantro Chicken *(with fresh pico de gallo and cheddar cheese)*

[GF] Peppered Beef Medallions *(with Tawny Port Wine Demi, Roasted Fresh Fennel and Shallots)*

[GF] Grilled Beef Medallions *(with Marsala demi-glace and wild mushroom ragout)*

[GF] Burgundy Braised Beef Tips *(with Button Mushrooms and Pearl Onions)*

[GF] Prime Rib *(add \$10)*

[GF] Roasted Pork Loin *(with blackberry and merlot gastrique)*

[GF] Seared Norwegian Salmon Filet *(with lemon and dill beurre blanc)*

[GF] Herb and Lemon Roasted Mahi Mahi Filet *(with a Roasted Bell Pepper Butter Sauce)*

[GF] Ratatouille Provençale *(French baked vegetable dish with garlic and herbs)*

[GF] Shrimp Scampi Cavatappi *(sauteed shrimp in a savory garlic butter sauce with tender cavatappi pasta)*

*[GF] indicates gluten free. Custom menus are available upon request.*

*23% service charge and applicable sales tax. Prices are subject to change.*

# Individual Hors d'Oeuvres

All prices for cold and hot selections are listed per 50 pieces unless otherwise noted.

## COLD SELECTIONS

Jumbo Shrimp Cocktail with Traditional Cocktail Sauce and Sauce Marie Rose (European Cocktail Sauce)	\$180
Classic Build Your Own Bruschetta and Crostini Platter	\$90
[GF] Caprese Skewers with Balsamic Glaze	\$150
Boursin and Shrimp Tartlet	\$115
Assorted Petite Cheesecakes	\$120
Assorted Gourmet Dessert Bars	\$150
Assorted Mini Mousse Cups	\$125
Gourmet Cheese, Cracker, & Flat Breads	
Small (serves 50)	\$225
Large (serves 100)	\$430
Domestic Cheese, Crackers, & Flat Bread Display	
Small (serves 50)	\$165
Large (serves 100)	\$300
[GF] Vegetable Display with Green Goddess Dip or Traditional Buttermilk Ranch	
Small (serves 50)	\$140
Large (serves 100)	\$260
Charcuterie with Crackers and Flat Bread	
Small (serves 50)	\$210
Large (serves 100)	\$400
Seasonal Fresh Fruit Display	
Small (serves 50)	\$180
Large (serves 100)	\$340
Deli Board	
Small (serves 50)	\$190
Large (serves 100)	\$360
Sundried Tomato and Garlic Hummus with Grilled Flat Breads (serves 50)	\$90
[GF] House Cooked Lattice Chips with French Onion Dip (serves 50)	\$75
[GF] Tri-Color Tortilla Chips with Fresh Garden Salsa (serves 50)	\$60

## HOT SELECTIONS

Miniature Crab Cakes with Caper Aioli	\$135
Crab Rangoon with Sweet & Sour Sauce and Spicy Mustard	\$115
Crab and Gouda Dip with Grilled Pita and Lavash (serves 30)	\$145
House-Made Spinach Artichoke Dip with Lavash (serves 50)	\$145
[GF] Chicken Yakitori Skewers with Japanese Soy Glaze	\$180
Vegetable Spring Rolls or Pot Stickers with Sweet Thai Chili Sauce	\$90
Vegetable or Pork Pot Stickers	\$90
Peking Duck Spring Rolls	\$140
Spinach Spanakopita	\$105
Breaded Beef or Three Cheese Ravioli with Basil Marinara	\$105
Barbecue or Sweet Thai Meatballs	\$100
[GF] Bacon Explosion Meat Balls	\$180
[GF] Traditional or Jerk Style Hot Wings with Ranch and Bleu Cheese Dip	\$135
Wagyu Beef Sliders with American Cheese, Wasabi Mayo and Stone Ground Mustard	\$135
Build-Your-Own Pork Sliders with Barbecue Sauce and Fried Onions	\$115
[GF] Spicy BBQ Pork Wings	\$150
[GF] Char Sui Pork skewers with Hoisin BBQ	\$180

*[GF] indicates gluten free. Custom menus are available upon request.  
23% service charge and applicable sales tax. Prices are subject to change.*

# *Oasis Packages*

\$27 /person

*Minimum of 50 Guests. Priced for 1 hour of service*

## **ASIAN INSPIRED**

*Vegetable pot stickers*

*Crab Rangoon*

*Chicken Yakitori or Korean BBQ Pork Wings*

*Shrimp spring roll*

*Served with sweet and sour sauce, hot mustard and Siracha Aioli*

## **ITALIAN INSPIRED**

*Crispy Beef or Three Cheese Ravioli with Marinara*

*Gremolata and Parmesan tossed Italian Meatballs*

*Artichoke spinach dip with Toasted Pita Bread*

*Antipasto Display*

## **CLASSIC AMERICAN**

*Wagyu beef or pulled pork sliders*

*Mini hot dogs*

*Traditional or boneless hot wings*

*Vegetable or Fruit Display*

# Action Stations

*Minimum of 50 Guests. Priced for 1 hour of service*

## **BUILD A STREET TACO STATION**

**\$12 /person**

*Choice of one:*

Carne Asada (Seasoned Sliced Flank Steak) or Seasoned Chicken,  
[GF] Corn and Flour Tortillas, Shredded Lettuce, Shredded Cheddar Cheese, Rustic-Style Salsa,  
Cilantro Spiked Pico de Gallo, and Cholula Spicy Aioli.

## **[GF] MASHED POTATO BAR**

**\$10 /person**

Mashed Potatoes, Shredded Cheddar, Bacon Crisps, Green Onion,  
Diced Tomatoes, Sriracha Sour Cream, Plain Sour Cream

## **OASIS MACARONI AND CHEESE BAR**

**\$10 /person**

White Cheddar Cheese and Cavatappi Pasta  
Top off with Diced Pit Ham, Crisp Bacon, Chives, House Made Salsa,  
Bleu Cheese Crumbles, and Toasted Panko Bread Crumbs.  
Served in a Bamboo Boat

## **[GF] NACHO BAR**

**\$13 /person**

Seasoned Ground Beef, Chipotle Spiced Chicken Breast,  
Crisp Tortilla Chips, Silky Cheese Sauce, Sliced Jalapenos,  
Diced Fresh Tomatoes, Sliced Green Onions, Tomato-Cilantro Salsa,  
Sour Cream, and Traditional Hot Sauce

# Carving Station

*Carving stations accompanied by a Carver, Silver Dollar Rolls & Condiments*

Cocoa and Chili Rubbed Beef Tenderloin (Serves 25 people)	\$350
House Smoked Beef Strip Loin (Serves 50 people)	\$350
Spiral Cut Ham (Serves 50 people)	\$270
Oven Roasted Turkey (Serves 50 people)	\$300
Grilled Seasonal Vegetable with Chimichurri (Serves 50 people)	\$200

*23% service charge and applicable sales tax. Prices are subject to change.*

# Bar Beverage

*Charged by consumption to the host or to the individual.*

*A \$50.00 per bartender fee applies. Minimum of \$150.00 in bar sales or \$75.00 bar setup fee applies.*

## SUPER-PREMIUM LIQUORS

Host Bar - \$6.25 /drink

Cash Bar - \$6.50 /drink

Grey Goose Vodka  
Hendrick's Gin  
Crown Royal Whiskey  
Dewars White Label Scotch

## PREMIUM LIQUORS

Host Bar - \$6.00 /drink

Cash Bar - \$6.25 /drink

Tito's Vodka  
Bacardi Rum  
Tanqueray Gin  
Jack Daniel's Whiskey

## HOUSE LIQUORS

Host Bar - \$5.25 /drink

Cash Bar - \$5.50 /drink

Vodka  
Rum  
Jim Beam  
Gin  
Gold Tequila  
Trave Amaretto  
Coffee Liqueur  
Bourbon  
Scotch

## HOUSE WINE

Host Bar - \$5.75 /drink

Cash Bar - \$6.00 /drink

Cabernet Sauvignon  
Chardonnay  
Merlot  
Rosé  
Pinot Noir  
Moscato

## OTHER BEVERAGES

### HOST BAR

### CASH BAR

Champagne Toast	\$5.50 /glass	
Bottled Domestic Beer	\$4.25 /bottle	\$4.50 /bottle
Bottled Premium and Import Beer	\$5.00 /bottle	\$5.25 /bottle
Bottled Water	\$2.50 /bottle	\$2.50 /bottle
Soft Drinks	\$2.50 /drink	\$2.50 /drink

Bottled House Wine	\$22.00 /bottle
Domestic Keg (150 servings approx.)	\$350.00 /keg

*23% service charge and applicable sales tax. Prices are subject to change.*

# Hosted Beverage Packages

*Including: Cocktails, Wine, Domestic Beers, Soft Drinks, Bottled Water*

*Designed for easy budgeting, your guests will receive complimentary beverages charged by the hour. The number of guests is based on the meal function guarantee or number of guests in attendance, whichever is greater.*

*A \$50.00 per bartender fee applies. Minimum of \$150.00 in bar sales or \$75.00 bar setup fee applies.*

## **HOUSE PACKAGE - BY THE HOUR**

*\$12.00 /person for first hour, plus \$6 /person for each additional hour*

Domestic Bottled Beer

House Liquors

House Wines

## **PREMIUM PACKAGE - BY THE HOUR**

*\$15.00 /person for first hour, plus \$7 /person for each additional hour*

Imported and Domestic Bottled Beer

House Liquors

Premium Liquors

House Wines

*23% service charge and applicable sales tax. Prices are subject to change.*

# Audio-Visual Equipment

The cost to use hotel tables, chairs, and table linens is included in the room rental fee for general meetings and catering functions. If equipment requested exceeds the hotel's general inventory, additional charges may apply. Tables for tabletop vendors, exhibits, and displays are priced separately.

## INDIVIDUAL EQUIPMENT

Plasma TV (27" screen) with Cart	\$125.00
DVD Player	\$35.00
TV, DVD Player, and Cart	\$150.00
55" Flat Screen TV ( <i>Available in the Sonoran, Arabian and Bora Bora</i> )	\$125.00
Screen	\$75.00
LCD Projector	\$175.00
LCD Projector and Screen	\$225.00
Laptop	\$150.00
Confidence Monitor	\$125.00
Wireless Presentation Remote	\$10.00
Power Strip	\$15.00
Extension Cord	\$15.00
AV Cart	\$10.00
Stage Lighting ( <i>per hour</i> )	\$50.00
Uplights ( <i>per light</i> )	\$35.00
Patch Fee ( <i>for house sound</i> )	\$25.00
Easel Tripod	\$15.00
Flip Chart/Dry Erase Board with Markers	\$30.00
Velour Pipe & Drape ( <i>per 10'w x 14'h</i> )	\$60.00
Floor Podium with Microphone	\$30.00
Portable PA System with Microphone <i>Includes 2 speakers &amp; a 6-channel amplifier</i>	\$150.00
Corded Handheld Microphone	\$25.00
Wireless Handheld Microphone	\$50.00
Wireless Lavalier Microphone	\$75.00
Push to Talk Microphone	\$35.00
Floor Microphone Stand	\$30.00
Boom Arm for Microphone Stand	\$25.00
Tabletop Microphone Stand	\$25.00
Polycom Conference Phone	\$75.00
Risers ( <i>per 4' x 8' section</i> )	\$60.00

## DANCE FLOOR

Grand Ballroom (24' x 24')	\$275.00
Paradise Ballroom (20' x 16')	\$250.00
Fiji / Coco / Maui (18' x 12')	\$175.00
Sahara (12' x 12')	\$175.00
Each additional 4' x 4' square	\$15.00

**VENDOR BOOTH**

(1) Draped 8' Table, (2) Chairs, and Wastebasket	\$25.00 /booth
Pipe & Drape (8' backdrop and 3' sidewalls)	\$50.00 /booth
Electrical	starting at \$30.00 /booth

**SELFIE MIRROR**

Ask your catering manager about pricing and availability.

*23% service charge and applicable sales tax. Prices are subject to change.*

## Audio-Visual Packages

**Grand Ballroom Projector Package****\$500.00**

*Presented from stage. If multiple inputs are needed, an AV Technician will be required for a minimum of 2 hours.*

**Includes:**

5 screens

5 state-of-the-art LCD Projectors

**Extras:**

Camera plus Camera Operator (add \$100.00)

**Convention Center Projector Package****\$750.00**

*Grand and Paradise Ballrooms. An AV Technician is required for a minimum of 2 hours.*

**Includes:**

8 screens

8 state-of-the-art LCD Projectors

**Extras:**

Camera plus Camera Operator (add \$100.00)

## Audio-Visual Services

If an AV Technician is required to operate AV equipment beyond the initial setup prior to the event, a \$75.00 per hour fee will be applied. The rate is \$75.00 for any amount of time up to one hour, plus \$75.00 for each additional hour. Groups providing an AV technician must receive approval from hotel management prior to the event. The Oasis reserves the right to refuse the services of any outside AV technician or DJ.

*23% service charge and applicable sales tax. Prices are subject to change.*