



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

All Wedding Packages at the Pivot Point Conference Center Include:

Complete Room Set Up

Standard Linen (tablecloths and napkins)

Large Dance Floor

Cake Cutting/Serving

Champagne Toast for All Guests

Bartender Fees

Taste Testing

Complimentary Guest Room for Bride and Groom

Experienced Professional Staff to Cater to your Every Need

Simple Yet Elegant

All Dinners are served with Choice of Salad, Rolls & Butter and Starbucks Coffee, Tea and Iced Tea Service

Cocktail Hour

Cheese and Cracker Display with Vegetable Crudités

Dinner(Choice of One Entrée)

Duet Plate is available at an additional \$4.00 per person

Desert Style Cordon Blue

A breaded breast of chicken topped with Swiss cheese and honey cured ham served with a creamy herbed chicken sauce

Chicken Marsala

Breast of chicken sautéed with mushrooms, herbs and marsala wine

Chicken Supreme

Sautéed breast of chicken with fresh herbs, mushrooms, white wine and cream

Apple Roasted Pork Loin

Sliced Iowa corn fed pork Loin with green apple relish and apple calvados sauce

Slow Roasted Tri- Tip with a Merlot Sauce

Slow Roasted Prime Tri Tip with a Merlot Sauce

Seared Smooth Dory

Pan seared with ginger mango relish

Your Wedding Cake Served as Dessert

\$34.95 Per Person

Picture Perfect

All Dinners are served with Choice of Salad, Rolls & Butter and Starbucks Coffee, Tea and Iced Tea Service

Cocktail Hour

Cheese and Cracker Display with Vegetable Crudités

Two Butler Passed Hors d'oeuvres:

Assorted Canapés

Southwest Chicken Beggar's Purse

Dinner(Choice of One Entrée)

Duet Plate is available at an additional \$4.00 per person

Desert Style Cordon Blue

A breaded breast of chicken topped with Swiss cheese and honey cured ham served with a creamy herbed chicken sauce

Grilled Chicken San Miguel

Char-grilled marinated breast of chicken finished with pico de gallo, a tomatillo cream sauce and shredded pepper jack cheese

Grilled Chicken Portobello

A marinated breast of chicken char-grilled atop a Portobello mushroom cap stuffed with roasted red peppers, caramelized onions and gorgonzola cheese, cilantro pesto drizzle

Pivot Point Pork Chop

A 10 oz center cut Iowa corn fed pork chop char-grilled with Port Demi Sauce

New York Steak

12 ounce Prime wet aged certified Angus beef char-grilled, served medium with maitre d' butter

Pistachio Crusted Salmon

Pacific Salmon with a pistachio bread crumb crust lightly sautéed and oven baked with a green chile, mandarin orange cream sauce

Your Wedding Cake Served as Dessert

\$39.95 Per Person

The Exquisite

Cocktail Hour

Three Butler Passed Hors D'oeuvres:

Assorted Canapés

Coconut Breaded Shrimp

Southwest Chicken Beggar's Purse

Select Dinner Entree with a Choice of Appetizer and Salad

Duet Plate is available at an additional \$4.00 per person

Appetizer

French Mushroom and Onion Soup with Gruyere Baguette

Pan Seared Mini Crab Cakes with Basil Mustard Sauce

Ricotta Stuffed Artichokes with Tomato Basil Relish

Salad

Yuma Salad

Fresh lettuces and greens with grape tomatoes, cucumber and garlic parmesan croutons

Spinach Salad

Baby spinach with dried cranberries, toasted macadamia nuts and blue cheese crumbles with raspberry vinaigrette

Caesar Salad

Sweet hearts of romaine tossed with garlic Caesar dressing and parmesan croutons and shaved aged parmesan cheese

Sorbet

Lemon

Entree

Desert Style Cordon Blue

A breaded breast of chicken topped with Swiss cheese and honey cured ham served with a creamy herbed chicken sauce

Chicken Wellington

Braised Breast of Chicken with a mushroom and herb duxelles wrapped in a flaky puff pastry served over a Madeira Demi Glace

Pivot Point Pork Tenderloin

Herb Marinated Sliced Tenderloin with Brandied Fruit Relish and apple calvados sauce

Pan Seared Ahi

Pan seared black peppercorn crusted Yellow Fin Tuna served rare with ginger mango relish

Prime Rib with Natural Au Jus

Slow roasted, wet aged certified Angus prime rib of beef served medium with horseradish sauce and natural au jus

Beef Tenderloin St. James

Wet aged Filet Mignon pan seared and deglazed with burgundy wine, topped with a fresh thyme and wild mushrooms

Crab Stuffed Prawns

Wrapped with Bacon and served with a Lemon Caper Beurre Blanc

Your Wedding Cake Served as Dessert

After Dinner Coffee Station featuring flavored coffees

Assorted Mini Pastry Display

\$64.95 Per Person

Each Wedding Package comes with A Choice of Salad and Two Accompaniments:

Yuma Salad

Fresh lettuces and greens with grape tomatoes, cucumber and garlic parmesan croutons

Spinach Salad

Baby spinach with dried cranberries, toasted macadamia nuts and blue cheese crumbles with raspberry vinaigrette

Caesar Salad

Sweet hearts of romaine tossed with garlic Caesar dressing and parmesan croutons and shaved aged parmesan cheese

Choice of Two Accompaniments:

Roasted Red Skin Potatoes

Broiled New Potatoes

Au gratin Potatoes

Garlic Buttermilk Mashed Red Potatoes

Rice Pilaf

Lemon Walnut Rice Pilaf

Zucchini, Carrots and Red Onion

Garlic Broccoli

Herbed Summer Squash with Mushrooms

Seasonal Vegetables

Duet Plates available at an additional \$4.00 per person

Buffet Service Available on all packages at an additional \$6.00 Per Person

Upgraded Menu Selections available at an additional charge

Menu Prices Subject to Change

Menu Prices Valid through November, 2011

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 2pm on the Day of your Event to allow 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.

Although security is not required at the Pivot Point Conference Center should you request it the cost to you would be \$20.00 per hour per security guard. One security guard will be ordered per 50 guests.

A Taste Test is offered upon request in order to help aid you in your decision making process. Therefore all tastings will be scheduled four weeks prior to the wedding. A maximum of three people may attend.

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.

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.

Banquet Bars

Premium Brand Liquor

Ketel One Vodka, Patron's Silver Tequila, Bacardi Silver Rum, Johnny Walker Black Scotch, Crown Royal, Maker's Mark and Tanqueray Gin, Captain Morgan, Amaretto DiSaronno, Courvoisier, Bailey's Irish Cream, Kahlua, Grand Marnier

Multiple Mixed Drinks - \$8.00 Per Drink

Mixed Drinks - \$7.00 Per Drink

Domestic Beer by the Bottle - \$4.00 Each

Imported Beer by the Bottle - \$5.00 Each

Wine by the Glass - \$6.00 Each

Sodas and Bottled Waters - \$2.00 Each

Kiddie Cocktails - \$3.00 Each

Premium Bar Per Person Pricing:

\$18.00 Per Person 1 hour

\$27.00 Per Person 2 hours

\$9.00 Per Person each additional hour

Domestic Beers include: Budweiser, Bud Light, Miller Lite, Coors Light and Sharps

Imported Beers include: Corona and Heineken

Our House Wine is La Terre. Wine Selections Include: Chardonnay, Merlot, Cabernet and White Zinfandel

(Wine charged by the bottle is \$24.00 per bottle)

Keg Beer Pricing:

Domestic Beer Keg - \$280.00 per Keg

Imported Beer Keg - \$320.00 per Keg

Champagne

House Champagne is \$26.00 Per Bottle

Non-Alcoholic Champagne is \$10.00 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.

Banquet Bars

Call Brand Liquor

Smirnoff Vodka, Sauza Gold Tequila, Bacardi Rum, J&B Scotch,
Canadian Club Whiskey, Jack Daniels, Captain Morgan and Gordon's Gin

Multiple Mixed Drinks - \$7.00 per Drink

Mixed Drinks - \$6.00 per Drink

Domestic Beer by the Bottle - \$4.00 Each

Imported Beer by the Bottle - \$5.00 Each

Wine by the Glass - \$6.00 Each

Sodas and Bottled Waters - \$2.00 Each

Kiddie Cocktails - \$3.00 Each

Call Bar Per Person Pricing:

\$16.00 Per Person 1 hour

\$25.00 Per Person 2 hours

\$8.00 Per Person each additional hour

Domestic Beers include Budweiser, Bud Light, Miller Lite, Coors Light and Sharps
Imported Beers include Corona and Heineken

Our House Wine is La Terre. Wine Selections Include: Chardonnay, Merlot,
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