



*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 20% of your estimated charges will be required with the signed contract. Final guarantee and final payment are due one week 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.***

# *Upgrade List*

*Tall Centerpieces..... \$5.00 per table*

*Floor length Linen..... \$10.00 per table*

*Chair Covers ..... \$3.00 each*

*Menu Place cards for each Table ..... \$10.00 per table*

*Tree Lights..... \$5.00 per tree*

*Luminaries..... \$2.00 each*

*Valet Service..... Varies*

*Limousine Service.... \$135.00/hr*

*Concierge Door Service..... \$100.00*

*White Glove Service..... \$200.00*

*Horse and Carriage..... \$2,000.00*

*Chocolate Fountain..... \$250.00 to rent; \$8.00 pp for food*

*Photo Booth..... \$800.00*