

acacia

Camelback Golf Club

Private Dining Menus

Camelback Golf Club

7847 N Mockingbird Ln

Scottsdale, AZ 85253



Part of the \$10 million renovation of the Camelback Golf Club, Acacia, offers guests spectacular views of Camelback and Mummy Mountain, an upscale yet comfortable atmosphere, and JW Marriott's infamous service and quality. With seating capacity over 200 guests and two private rooms, Acacia's dynamic menus

provide a wide variety of creative and unique memorable events.

Whether a backyard Barbecue, plated dinner or social hour, Acacia is the ideal venue for your next private event.

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For more information please contact

MAYRA O'HARRIS

480.367.6176

Mayra.OHarris@marriott.com

TORI HERRERA

480.905.7971

Tori.Herrera@marriott.com



**CAMELBACK
GOLF CLUB**



Private Dining Rooms and Minimums

Room	Features	Minimum	Capacity (Reception / Seated)
Member's Lounge	(3) 60" HDTV's, full bar, private patio	Dinner: \$2500++	100 / 72
Main Dining Room	Floor-to-ceiling windows, communal seating, full bar	Dinner : \$2,500++	150 / 100
Ambiente Patio	Fireplace, magnificent views, covered	\$1100++	70 / 50
Padre Patio	Two tiers, open space, magnificent views	\$800++	60 / 40



Hours of Operation

	Member's Lounge	Main Dining Room	Ambiente Patio	Padre Patio
Breakfast	Unavailable	6:00AM —11:00AM	6:00AM —11:00AM	6:00AM —11:00AM
Lunch	Unavailable	12:00PM—3:00PM	12:00PM—3:00PM	12:00PM—3:00PM
Dinner	6:00PM—9:00PM	5:00PM—9:00PM	5:00PM—9:00PM	5:00PM—9:00PM

Passed Hors D'oeuvre

All Hor D'oeuvres are priced by the piece and are sold in increments of 25 pieces

Hot Hors D'oeuvre

<i>Brie and Raspberries en Croute</i>	5
<i>Southwest Spring Rolls</i>	5
<i>Spanakopita</i>	5
<i>Sesame Chicken Tenders</i>	5
<i>Shrimp Spring Roll</i>	5
<i>Mini Beef Wellington</i>	6
<i>Coconut Shrimp</i>	6
<i>Crab Cakes with Remoulade Sauce</i>	6

Cold Hors D'oeuvre

<i>Deviled Eggs</i>	5
<i>Tomato Bruschetta</i>	5
<i>Asparagus Wrapped in Proscuitto</i>	5
<i>Southwest Chicken Pinwheel</i>	4
<i>Sesame Ahi Tuna with Wasabi Mayo</i>	5
<i>Shrimp Cocktail</i>	5
<i>Assorted California Rolls</i>	5

All Food and Beverage is Subject to an 8.8% Sales Tax and 24% Service Charge

Reception Enhancements

Items are Priced per Person

Imported & Domestic Cheeses 15

Baguettes, rustic bread, lavash & crackers

Baked Brie En Croute 125

Baked creamy French Brie filled with raspberries wrapped in puff pastry

Baguettes, lavash, rustic bread & crackers

(serves 25 guests)

Fresh & Roasted Vegetables 12

Crisp & roasted vegetables with tomato basil dip, hummus & ranch dip

Chips & Dips 9

Southwestern guacamole, salsa casera & chili con queso

Spinach & Artichoke Dip 9

Baguettes, lavash & rustic bread

Miniature French Pastries 12

Assorted Inn made petit fours

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Plated Dinners

Price includes choice of Soup or Salad, Dessert & Tea/Coffee service
Served with rolls & sweet butter

Starter Choice of:

Chicken Tortilla

Beef Chili

Garden Green Salad

Traditional Caesar Salad

Entrée Choice of:

Roast French Cut Chicken

Filled with sausage sage stuffing & topped with shiitake Marsala demi
Sweet potato puree & seasonal vegetables

Ginger Soy Marinated Salmon

Ponzu sauce & Fried Jasmine rice

Shrimp Scampi

Lemon sherry mushroom butter sauce & Parpadelle pasta

8 oz. Filet Mignon

Crumbled bleu cheese top and Peppercorn cabernet sauce
Mushroom mashed potatoes & seasonal vegetables

Desert Choice of:

Key Lime

Key lime curd on coconut lime cake, strawberry coulis, strawberry sorbet

Hot Oaxacan Cookies

House-made cajeta ice cream

Fruit Cobbler

Seasonal fruit cobbler, vanilla ice cream

Red Velvet Bar

Layered red velvet cake, cream cheese mousse, crunchy candied pecans

Churros

Our famous churros served with a spiced cinnamon chocolate dip

@ \$60.00++ per person

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Dinner Buffet

Add \$5.00 per person to buffets less than 25 guests, items are priced per piece

Coffee/Tea Service included

Southwestern Buffet 63

Tortilla chips, Salsa Casera

(Add Guacamole \$3)

Rita's Chop Salad

Avocado, cucumber, onion, tomato, corn, jicama, pepitas, tortilla strips, cilantro-lime dressing

Adobo Smoked Grilled Chicken

Carne Asada Fajitas

Red & green Peppers, onions, warm tortillas

Traditional Calabacitas

Seasonal squash, cheese

Ranchero Beans & Rita's Spanish Rice

Hot Oaxacan Cookies

Classic Dinner Buffet 69

Brioche & Whole Grain Rolls

Herb Garden Salad

Organic lettuce, radish, fennel, tomato, cucumber, apple, citrus vinaigrette

Glazed Salmon with Chipotle Dijon Sauce

Marinated & Broiled Flat Iron Steak Port Wine Demi & Wild Mushrooms

(Substitute a Petite Filet for \$10)

Mashed Potatoes

Grilled Asparagus

Citrus vinaigrette

Crème Brulee

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Dinner Buffet Enhancements

Carving Stations

One Chef Attendant Required @ \$150

Chefs Action Station

Minimum of 25 guests & one chef attendant required @ \$150

Pasta Station 15

Penne and tortellini pasta

Garlic, sun dried tomatoes, basil, chicken, peppers,
parmesan cheese, chili flakes & mushrooms

Marinara, Pesto & Alfredo Sauces

Add Chicken: 5

Add Shrimp: 8

Fajitas Station 21

Sizzling Steak and Chicken

Sweet peppers and onions, warm flour tortillas

Guacamole, fresh salsa, sour cream, cheddar cheese, pico de gallo & shredded lettuce

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Wine List

Bubbly

185	Mionetto, Prosecco, Vento-Valdobbiadene, NV	48
158	Mumm Napa, Brut, Napa Valley, NV	65
TBD	Nicolas Feuillatte, Brut, Reims, NV	72
TBD	Schramsberg, Brut Rose, California, 2008	88

White

505	Chateau Ste. Michelle, Dr. Loosen "Eroica" Riesling , Columbia Valley, 2011	44
802	Beringer Vineyards, White Zinfandel . California, 2009	45
705	Connundrum, White Blend , California, 2009	45
259	Kris, Pinot Grigio , Friuli-Venezia Giulia, 2010	35
251	Santa Margherita, Pinot Grigio , Trentino-Alto Adige, 2009	64
481	Lapostolle, Sauvignon Blanc , Rapel Valley, 2010	32
442	Ferrari-Carano, Fume Blanc , Sonoma County, 2009	42
408	Frog's Leap Winery, Sauvignon Blanc , Napa Valley, 2009	58
459	Cloudy Bay, Sauvignon Blanc , Marlborough, 2010	64
311	Seven Falls, Chardonnay , Washington, 2011	38
372	Sebastiani Vineyards, Chardonnay , Sonoma County, 2011	45
335	Francis Ford Coppola, "Director's Cut", Chardonnay , Sonoma County, 2011	50
353	Sonoma Cutrer, Chardonnay , Russian River Valley, 2011	60
328	Jordan, Chardonnay , Sonoma Coast, 2010	78
301	Cakebread Cellars, Chardonnay , Napa Valley, 2011	102

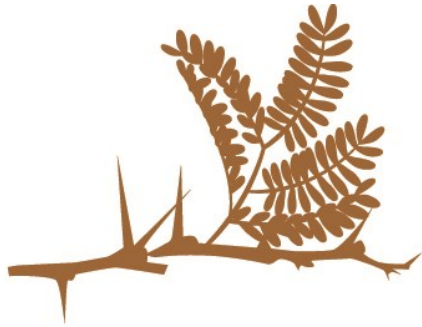
Wine List, Continued

Red

5110	Mark West, Pinot Noir , California, 2010	35
5058	Belle Glos, "Meiomi", Pinot Noir , Sonoma Coast, 2011	54
5014	Argyle, Pinot Noir , Willamette Valley, 2011	64
4016	Columbia Crest, "Grand Estates", Merlot , Columbia Valley, 2010	34
4701	Lurton, "Araucano", Carmenere , Chile, 2011	40
4012	Ferrari-Carano, Merlot , Sonoma County, 2010	54
4047	Decoy by Duckhorn, Merlot , Napa Valley, 2008	65
2712	Gascon, Malbac , Mendoza, 2011	TBD
2705	Paul Hobbs, "Felino", Malbec , Mendoza, 2012	59
7044	Ravenswood, "Old Vine", Zinfandel , Lodi, 2009	52
1734	Bodegas Numanthia, "Termes", Tempranillo , Toro, 2009	64
2139	Century Cellars, Cabernet Sauvignon , Sonoma, 2010	30
2190	Aquinas, Cabernet Sauvignon , Napa Valley, 2011	48
2045	JUSTIN, Cabernet Sauvignon , Paso Robles, 2010	66
3059	Stag's Leap, "Hands of Time", Cabernet Sauvignon Blend , Napa Valley, 2011	80

Library Selections

101	Moet & Chandon, "Imperial", Brut , NV	116
427	Duckhorn, Sauvignon Blanc , Napa Valley, 2009	70
330	Patz & Hall, Chardonnay , Sonoma Coast, 2011	88
362	Dutton-Goldfield, "Rued Vineyard", Chardonnay , Russian River Valley, 2007	107
5112	Van Duzer Estate, Pinot Noir , Willamette Valley, 2010	110
6016	Qupe, Bien Nacido Vineyard, Syrah , Santa Maria Valley, 2009	110
2107	Faust, Cabernet Sauvignon , Napa Valley, 2007	120
2141	Silver Oak, Cabernet Sauvignon , Alexander Valley, 2005	150



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