

# LITTLE AMERICA

— *Hotel* —

F L A G S T A F F

2022

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Wedding &  
Special Event Menu

28-29

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# Cold Hors d'Oeuvres

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Individual hors d'oeuvres are available in minimum quantities of 25 items per selection, and each hors d'oeuvres must be ordered for full guarantee count. Items will be beautifully displayed on a buffet.

**\$5.00 per piece**

**Asian Chicken Salad**

In Wonton Cup

**Marinated Artichoke  
& Tomato Bruschetta**

Parmesan, Garlic Fresh Thyme all blended together on our House-Made Aioli

**Classic Deviled Eggs**

Dusted with Smoked Paprika

**\$6.00 per piece**

**Grilled Sonoran Chicken  
Tortilla Pinwheel**

Marinated Chicken Breast blended with Cream Cheese, Red Pepper Jelly and Cheddar Cheese

**Assorted Finger Sandwiches**

Tuna, Chicken & Ham Salad individually stuffed on Artisan Mini Bread

**Fruit & Cheese Brochette**

**\$7.00 per piece**

**Espresso Seared Beef**

On Garlic Crostini

**Grilled Shrimp  
& Grape Tomato Skewer**

With Cognac Cocktail Sauce

**Cold Poached Shrimp**

Large Prawns served on ice with Cognac Cocktail Sauce and Lemons

# Hot Hors d'Oeuvres

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Individual hors d'oeuvres are available in minimum quantities of 25 items per selection, and each hors d'oeuvres must be ordered for full guarantee count. Items will be beautifully displayed on a buffet.

## \$5.00 per piece

### Chicken Sui Mei

Traditional Chicken with Ginger and Soy Sauce in an Open Face Dumpling

### Blackened Fried Tempura Vegetables

Served with Buttermilk Herb Dipping Sauce

### Italian Sausage Stuffed Mushrooms

With House-Made Marinara

### BBQ Meatballs

### Spanakopita

Spinach and Feta in a Warm Pastry Puff

### Rotisserie Chicken Quesadillas

With Salsa and Chipotle Sour Cream

## \$6.00 per piece

### BBQ Chicken & Smoked Cheddar Flatbread

Herbed Flatbread topped with BBQ Chicken and Thin Sliced Red Onion topped with Smoked Cheddar

### Chicken Mole Empanada

Traditional Shredded Chicken marinated with Red Mole and wrapped in Masa Dough

### Vegan Bean Empanada

Seasoned Braised Tepary Beans in a Vegan Stone Ground Corn Dough

### Pulled Pork Mini Sliders

### Plain Chicken Satay

A Tender Strip of Chicken Satay placed on a skewer and served with Peanut Dipping Sauce

### Chicken Pot Pie

A Fricassée of Chicken in a Duxelle Base mixed with Peas, Carrots and Thyme, presented in a Miniature Pot Pie Pastry Cup

## \$7.00 per piece

### Chipotle Steak Churrasco Skewers

Chipotle Marinated Cubes of Sirloin seasoned with an exotic blend of Inspired Spices, with Onions, Poblano and Red Peppers on a Skewer

### Bacon Wrapped Short Rib

Braised Short Ribs wrapped in Smoked Bacon on a Skewer

### Bacon Wrapped Casino Shrimp

Butterflied and Stuffed with Casino Breading then wrapped with a Slice of Smoked Bacon

### Firecracker Shrimp

Tail-On Shrimp soaked in Cholula Sauce and wrapped in a Spring Roll Wrapper with tail exposed

# Reception Displays

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A MINIMUM OF 25 GUESTS IS REQUIRED FOR EACH STATION UNLESS OTHERWISE NOTED.

Action stations are available as hors d'oeuvres offerings. Stations must be ordered for the full guaranteed guest count.

Menu pricing is based on one (1) hour of continuous service. Additional hours are charged at full rate.

## Sliced Seasonal Fruit & Berries with Yogurt Dipping Sauce

\$10.00 per person

## Fresh Vegetables Crudités with Buttermilk Dip

\$10.00 per person

## Imported & Domestic Cheeses with Assortment of Crackers, Grapes, Dried Fruit & Nuts

\$14.00 per person

## Assorted Hummus Bar

Choice of Three Hummus Flavors: Original, Roasted Garlic, Roasted Red Peppers with Warm Pita Chips, Cucumbers, Carrots and Broccoli Florets

\$14.00 per person

## Gourmet Antipasto Platter

Genoa Salami, Mortadella, Prosciutto, Provolone, Fresh Mozzarella, Greek Olives, Green Fig Marmalade, Oven Roasted Tomatoes, and Marinated Artichokes, Served with Baguettes

\$18.00 per person

## Cold Seafood Display

Oysters, Poached Shrimp, and Mussels served with Cocktail Sauce and Lemon Wedges

\$20.00 per person

## Chocolate Fountain Display

Choice of 6 Dipping Items: Strawberries, Bananas, Pineapples, Melons, Pretzels, Marshmallows, Rice Krispie Treats, Cookies, Brownies, Biscotti or Pound Cake

\$24.00 per person

## PASTA BAR

### PASTAS (select three)

Linguini · Penne · Farfalle Bowtie

Fettucine · Spaghetti · Cavatappi

### SAUCES (select two)

Alfredo · Marinara · Pesto Cream Sauce · House-Made Pesto Sauce

### TOPPINGS (select six)

Grilled Chicken · Meatballs · Italian Sausage · Shrimp

Spinach · Tomato · Mushrooms · Zucchini

Assorted Peppers · Sweet Onions · Broccoli

### Accompanied By:

Bowls of Parmesan Cheese & Fresh Basil Chiffonade

\$30.00 per person

## POTATO BAR

Your choice of House-Made Mashed Potatoes (includes Plain, Roasted Garlic and Sweet Potato)

OR Large Baked Russet Potatoes

### TOPPINGS

Parmesan Cheese · Cheddar Cheese · Sour Cream · Chopped Bacon

Chives · Butter · Vegetarian Chili · Broccoli Florets

\$20.00 per person

Please add a 24% taxable service charge, plus current tax to all banquet menus and services. Prices are subject to change.

# Chef Attended Action Stations

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A MINIMUM OF 25 GUESTS IS REQUIRED FOR EACH STATION UNLESS OTHERWISE NOTED.

Action stations are available as hors d'oeuvres offerings. Stations must be ordered for the full guaranteed guest count.

Menu pricing is based on two (2) hours of continuous service. Additional hours are charged at full rate.

## FROM THE CARVER

### Carved Steamship Of Beef

Herb & Garlic Rubbed and Roasted to Perfection

Dijon Mustard, Cream of Horseradish & Au Jus, and House-Made Rolls

**\$900.00 ( serves 125 )**

### Slow Roasted Herb Crusted Roasted Prime Rib

Served with Au Jus, Cream of Horseradish, and House-Made Rolls

**\$495.00 ( serves 40 )**

### Butter Basted Roasted Double Breast Of Turkey

Served with Cranberry Sauce and Honey Mustard Mayonnaise,  
and House-Made Rolls

**\$400.00 ( serves 50 )**

### Maple Glazed Country Ham

Served with Pineapple Chutney and House-Made Rolls

**\$400.00 ( serves 50 )**

### Smoked Striploin

Black Angus N.Y. Strip, Red Wine Demi, Cream of Horseradish,  
and House-Made Rolls

**\$375.00 ( serves 25 )**

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# Plated Dinners

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A MINIMUM OF 10 GUESTS IS REQUIRED. DINNER MENUS ARE AVAILABLE AFTER 3PM.

Each plated dinner includes house-made rolls with butter, regular & decaffeinated coffee, and assorted black & herbal teas and iced tea.

Plated dinners consist of three courses. Please select a Salad and Entrée. Includes Pastry Chef Selection of Desserts.

Maximum of Two Entrée Choices to be served with the Same Salad.

## PLEASE CHOOSE ONE SALAD

### SALAD SELECTIONS

#### House Salad

Fresh Baby Greens, Cherry Tomatoes, Cucumbers,  
Herb Croutons, and Herb Buttermilk Dressing

#### Classic Caesar Salad

Hearts of Romaine, Herb Croutons, Shaved Parmesan,  
and Classic Caesar Dressing

### PREMIUM SALAD SELECTIONS

Add \$5.00 per person

#### Red Quinoa Salad

Power Greens, Roasted Vegetables, Garbanzo beans,  
Roasted Tomatoes, Red Quinoa, Lemon Vinaigrette

#### Greek Salad

Romaine Lettuce, Tomatoes, Cucumbers, Feta Cheese,  
Kalamata Olives, with Balsamic Vinaigrette

#### Strawberry Gorgonzola

Crispy Salad Greens, Spinach, Strawberries, Dried Cranberries,  
Candied Pecans, Gorgonzola, and Balsamic Vinaigrette

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## MAIN ENTRÉES

### Arizona Pistachio Chicken

Pistachio Encrusted Chicken Breast topped with Tequila Lime Sauce, served with Wild Rice Medley and Seasonal Vegetables

\$43.00 per person

### Chicken Chardonnay

Parmesan Cheese Crusted Chicken, Chardonnay Sage Butter Sauce served with Garlic Mashed Potatoes and Seasonal Vegetables

\$43.00 per person

### Ancho Honey-Glaze Salmon

Served over Bean Cassoulet and Jalapeño Crema Wild Rice Medley, Spanish Calabacitas

\$45.00 per person

### Parmesan Encrusted Halibut

Herb Roasted Fingerling Potatoes and Roasted Baby Carrots

\$49.00 per person

### New York Striploin

10 oz. New York Strip Steak With Bordelaise Sauce, served with Garlic Mashed Potatoes and Honey Roasted Baby Carrots

\$51.00 per person

### Chicken Francaise

Lightly Egg Battered Sautéed Breast of Chicken, White Wine Lemon Herb Sauce, served with San Francisco-Style Rice and Seasonal Vegetables

\$43.00 per person

### Slow Roasted Prime Rib of Beef

Roasted Prime Rib of Beef, Au-Jus, Cream of Horseradish, served with Mashed Potatoes and Seasonal Vegetables

\$55.00 per person

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Maximum of Two Entrée Choices to be served with the Same Salad.

## DUET PLATES

### Filet Mignon & Scampi

6 oz. Bacon Wrapped Center Cut Filet Mignon and Maître d' Butter paired with Three Large Prawns served Scampi-Style accompanied with a Wild Rice Medley and Seasonal Vegetables

**\$53.00 per person**

### Filet Mignon & Salmon

6 oz. Bacon Wrapped Center Cut Filet Mignon and Ancho Honey-Glazed Salmon, served with Garlic Mashed Potatoes and Honey Roasted Baby Carrots

**\$65.00 per person**

## VEGETARIAN

### Artichoke & Spinach Lasagna

A Layered Spread of Artichoke Hearts and Sautéed Spinach in a Creamy Parmesan and Mozzarella Sauce, all topped with Feta Cheese, served with Garlic Bread

**\$45.00 per person**

### Vegetarian Scampi

Confit Garlic, Grilled Zucchini, Asparagus Tips, Oven-Dried Tomatoes, Baby Spinach, Grilled Portobello Linguine, Parmesan Reggiano Cheese

**\$45.00 per person**

### Eggplant Parmesan

Garden Marinara, Grilled Vegetables, Mozzarella and Ricotta Cheese served over Penne Pasta

**\$45.00 per person**

### Quinoa & Zucchini Parmesan Cake (Gluten Free)

Roasted Cauliflower Steak, Romesco, Summer Kale

**\$45.00 per person**

### Portobello Mushroom Napoleon (Vegan & Gluten Free)

Grilled Portobello Mushroom, Roasted Red Pepper, Ribbon Squash, Grilled Red Onion, Hummus & Cherry Tomatoes

**\$45.00 per person**

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# Dinner Buffets

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DINNER MENUS ARE AVAILABLE AFTER 3PM.

Buffet menus include house-made rolls & butter, regular & decaffeinated coffee, and assorted black & herbal teas and iced tea.

## Tuscany Buffet

MINIMUM OF 25 GUESTS

Caesar Salad  
Panzanella Salad  
A Tuscan Chopped Salad of Bread and Tomatoes  
Sautéed Chicken Piccata with Creamed Spinach  
Branzino with Kalamata Olives,  
Lemon and Capers  
Wild Mushroom Ravioli over  
Roasted Garlic Cream Sauce  
Pappardelle Bolognese  
Roasted Rosemary Red Potatoes  
Asparagus Milanese  
Garlic Bread  
Pastry Chef Selection of Desserts  
**\$49.00 per person**

## South Of The Border Buffet

MINIMUM OF 25 GUESTS

Mexicali Chopped Salad  
Chopped Iceberg and Romaine with  
Roasted Pepitas, Jicama Strips, Cherry Tomato,  
Blistered Corn, Tortilla Strips with Chipotle and  
Cilantro Lime Dressings  
Tijuana Caesar Salad  
Shredded Romaine, Garlic Croutons, Cotija  
Cheese, Tomato Wedges, Ancho Caesar Dressing  
Make Your Own Fajita Station  
Soft Local Flour Tortillas, Chipotle Marinated  
Chicken Strips, Grilled Asada Marinated  
Skirt Steak, Sautéed Onions and Peppers  
Accompanied with: Shredded Cheese,  
Diced Tomatoes, Shredded Lettuce,  
Sour Cream, House-Made Guacamole  
Assorted Salsas including: Roasted Tomato  
Salsa, Green Tomatillo Salsa and Pico De Gallo  
Green Chili Pork with Cilantro and Sour Cream  
Red Chili Cheese Enchiladas  
Charro Beans  
Traditional Spanish Rice  
Pastry Chef Selection of Desserts  
**\$49.00 per person**

## The Little America Buffet

MINIMUM OF 50 GUESTS

Mixed Green Salad complimented with  
Sliced Red Onion, Tomatoes, Cucumbers,  
served with Ranch and Italian Dressing  
Green Bean Salad with Pickled Onions  
and a Hazelnut Vinaigrette Dressing  
Sliced Roasted Turkey Breast served with  
Pan Gravy, Cranberry-Orange Relish and  
Cornbread Stuffing  
Sliced Whiskey and Maple Glazed Ham  
Roasted Garlic Mashed Potatoes  
Seasonal Vegetables  
Pastry Chef Selection of Desserts  
**\$50.00 per person**

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# Dinner Buffets

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DINNER MENUS ARE AVAILABLE AFTER 3PM.

Buffet menus include house-made rolls & butter, regular & decaffeinated coffee, and assorted black & herbal teas and iced tea.

## Backyard BBQ

MINIMUM OF 50 GUESTS

Fruit Salad

Potato Salad

1/3 lb. Beef Hamburgers

Barbecue Chicken Breast

Petite N.Y. Steak  
(Charbroiled to Perfection)

Vegetarian Chili with Green Chili Cornbread

Ranch-Style Baked Beans

Herb Roasted Vegetables

Pastry Chef Selection of Desserts

**\$55.00 per person**

## Red Rock Buffet

MINIMUM OF 50 GUESTS

Cobb Salad Station with Hearts of Romaine and Crocks of Assorted Toppings to Include: Turkey, Black Olives, Bleu Cheese Crumbles, Chopped Bacon, Tomatoes, Hard Boiled Egg, Ranch, Balsamic, Bleu Cheese and Italian Dressings

Caesar Salad with Hearts of Romaine, tossed in Caesar Dressing, served with Grilled Chicken, Grated Asiago Cheese, Herb Croutons and Anchovies

Grilled Breast of Chicken  
with Roasted Red Pepper Cream

Herb Roasted Prime Rib  
Au Jus and Creamed Horseradish on the side

Salmon Fillets with Tomato Tarragon Sauce

Cheese Tortellini with Roasted Garlic Cream

Rosemary Roasted Red Potatoes

Seasonal Vegetables

Pastry Chef Selection of Desserts

**\$63.00 per person**

## Lucky “H” Buffet

MINIMUM OF 50 GUESTS

Spinach Salad, Sliced Mushrooms, Crisp Bacon, Bermuda Onions, Honey Mustard Dressing

Chilled Shrimp With Cocktail Sauce

Sliced Buffalo Mozzarella, Basil Chiffonade and Vine Ripened Tomatoes with Balsamic Reduction

Stuffed Pork Loin with Wild Rice  
and Apricot Stuffing with Madeira Sauce

Sliced Beef Striploin  
over Vidalia Onions and Bordelaise

Salmon with Chardonnay Herb Butter Sauce

Whipped Yukon Gold Potatoes

Saffron Rice Pilaf

Steamed Asparagus with Hollandaise

Pastry Chef Selection of Desserts

**\$65.00 per person**

Please add a 24% taxable service charge, plus current tax to all banquet menus and services. Prices are subject to change.

# Banquet Bar Menu

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**Bartender Fee up to Four Hours \$125.00 (Recommend 1 Bartender per 75 Guests). Each Additional Hour \$50 per Bartender.**

## COCKTAILS

Please select either call, premium or top shelf brand liquors.

### Call

**\$10.00**

Deep Eddy Vodka  
(Lemon, Lime and Grapefruit)  
Seagram's Gin  
Jim Beam Bourbon  
Bacardi Rum  
House of Stuart Scotch  
José Cuervo Tequila

### Premium

**\$12.00**

Tito's Vodka  
Bombay Dry Gin  
Jack Daniel's Whiskey  
Dewars Scotch  
Bacardi Rum  
Hornitos Tequila

### Top Shelf

**\$14.00**

Belvedere Vodka  
Tanqueray Gin  
Crown Royal Canadian Whisky  
Chivas Regal Scotch  
Patrón Silver Tequila  
Myers's Dark Rum

## NON-ALCOHOLIC BEVERAGES

Assorted Sodas, Juices, and Bottled Water

**\$4.00**

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# Banquet Bar Menu

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**Bartender Fee up to Four Hours \$125.00 (Recommend 1 Bartender per 75 Guests). Each Additional Hour \$50 per Bartender.**

## **BEER**

### **Domestic**

**\$7.00 each**

Budweiser

Bud Light

Coors Light

Miller Lite

Michelob Ultra

St Pauli Girl N/A

White Claw (Mango, Lime, Grapefruit, Raspberry)

### **Import / Local Craft / Premium**

**\$8.00 each**

Corona

Negro Modelo

Stella Artois

Mother Road Tower Station IPA

Lumberyard Red

### **Available Substitute**

**\$8.00 each**

Blue Moon

Guinness Stout

Sierra Nevada Pale Ale

Grand Canyon Pilsner

## **CORDIALS**

**\$12.00 each**

Amaretto Di Saronno

Baileys Irish Cream

Grand Marnier

Kahlua

Midori

Fireball Cinnamon Whiskey

## **WINE**

**\$10.00 each**

Chardonnay

Sauvignon Blanc

Pinot Grigio

Cabernet Sauvignon

Merlot

## **HOUSE SPARKLING WINE**

**\$37.00 per bottle**

## **MARTINELLI'S SPARKLING CIDER**

**\$27.00 per bottle**

Please add a 24% taxable service charge, plus current tax to all banquet menus and services. Prices are subject to change.

# Event Policies & Information

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## Food and Beverage

All food and beverage must be supplied by The Little America Hotel. The hotel is the only authorized licensee to sell and serve food, liquor, beer and wine on the premises. This includes hospitality suites and food amenity deliveries. Due to health regulations, no leftover food or beverage can be taken from the premises. Food items cannot be transferred from one event to another. Menu pricing on specialty items are subject to change in the event of increased food, beverage or operational costs at the time of procurement or execution of the event. Clients will be provided written notice of changes or appropriate substitutions in advance of the event.

## Banquet Prices

All food and beverage prices are guaranteed ninety (90) days prior to the date of the function. The menus are provided on a per person basis unless otherwise stated. Please note that all buffet menus are offered with minimum order requirements and are offered for a maximum of two (2) continuous hours. The hotel will assess a taxable service charge for each additional half hour. Your Catering Manager will be happy to customize and tailor specialty menus at your request. When a choice of entree is provided the higher price of the two will be charged.

## Menu Selection

To ensure that every detail is handled in a professional manner, The hotel requires that the menu selections and specific details be finalized two (2) weeks prior to the function. In the event the menu selections are not received two (2) weeks prior to the function, we will be happy to select appropriate menus to fit your needs. When the Banquet Event Orders are finalized, please initial each page and sign the last page and return them at least ten (10) working days prior to the first scheduled event. If the Banquet Event Orders are not signed and returned ten (10) working days prior to the first scheduled event we will accept them as approved. We will do our best to accommodate changes to the Banquet Event Orders within the ten (10) working days prior to your first scheduled event but taxable surcharges may apply.

## Guarantee of Attendance

We need your assistance in making your banquet a success. The Little America Hotel requests a client notify the Catering Department with the exact number of guests attending each event and the per piece counts three business days (excluding Saturdays and Sundays) by 12:00 pm (noon) prior to the first scheduled event. Guarantees for Wednesday events must be confirmed on the preceding Friday. If fewer than the guaranteed number of guests attend the function, the client is charged for the original guaranteed number. An increase in attendees or per piece counts after the due date will be subject to an additional 50% per person plus service charge and sales tax increase to the price of that item or menu and is subject to possible substitution of other items based on availability.

## Vegetarian & Special Diet Requirements

Little America Hotel will do our best to accommodate special dietary requirements with advance notice. Please be certain that your Catering Manager is aware of any special needs a guest may have and is supplied with the name and seat location of the guest. Knowing a special diet need in advance allows the event service to run smoothly.

Please add a 24% taxable service charge, plus current tax to all banquet menus and services. Prices are subject to change.

# Event Policies & Information

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## Function Rooms

Function rooms are assigned by The hotel according to the guaranteed minimum number of people anticipated. Room rental fees may be applicable. The hotel reserves the right to assign another room for a function in the event the room originally designated for such function shall become unavailable or inappropriate. The hotel reserves the right to make the final decision regarding outdoor functions. The decision to move a function to an indoor location will be made no less than six (6) hours prior to the event based on prevailing weather conditions and the local forecast. In the event that the function is moved inside after the six (6) hour cut off, labor charges will apply. Set changes made within twenty-four (24) hours of the event will incur additional labor charges

## Decorations

All decorations, centerpieces, candles, etc. to be used within or on Little America Hotel property must be approved by Little America Hotel and in compliance with current fire code regulations. All candles must be enclosed in glass (i.e. hurricanes, votive or lanterns) - open flames are not permitted. Decorations that are difficult to clean up (glitter, sand and confetti) are not allowed. Decorations and other items may not be attached to any wall or door. Little America Hotel furnishings and wall decorations may not be removed or relocated.

## Signage

All signs must be professionally printed. Handwritten signs are not permitted. Any last minute or additional signs can be arranged through our Catering or Convention Services Manager, but will be subject to additional fees. All signs must be properly displayed on easels or in sign placards, and under no circumstances can signs be taped, tacked or nailed to any surface on Little America Hotel property. Hanging of banners and other large format signs can be arranged through your Catering or Convention Services Manager and are subject to labor charges.

## Security

Little America Hotel does not assume responsibility for damage or loss of any merchandise or articles left in venues prior to, during, or following an event. The guest assumes responsibility for any and all damaged incurred.

## State Tax and Service Charge

The hotel will add 24% service charge and, as of current date, 11.181% sales tax on food and beverage and 9.181% sales tax on audio visual, in addition to the prices stated in this guide. Meeting room rental is subject to city tax of 2.581%. These fees are subject to change.

## Audio Visual Equipment

A complete line of audio visual equipment is available through our Audio Visual Department. Your Catering and Sales Manager will be glad to provide you with this information and help you reserve the equipment that will best meet your needs.

## Set-up Charges

There will be an additional set-up charge for the use of any private dining rooms for groups of less than 25 guests.

Please add a 24% taxable service charge, plus current tax to all banquet menus and services. Prices are subject to change.

# Event Policies & Information

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## Security

The hotel shall not assume responsibility for damage or loss of any merchandise or articles left in the hotel prior to or following the banquet or meeting.

## Property Damage

As a patron, you are responsible for any damage to any part of the hotel during the period of time you, your attendees, employees, independent contractors or other agents under control of any independent contractor hired by you, are in the hotel. The hotel will not permit the affixing of anything to any surface throughout the hotel.

## Packages

Meeting materials may be delivered to the hotel three (3) working days prior to the date of the function. Service charges will apply for package handling. The following information must be included on all packages to ensure proper delivery:

Name of Organization

Attention: Catering or Convention Services Manager (please indicate name)

Guest's Name

Date of Function

Number of Boxes (1 of 3, 2 of 3, etc.)

Please use the following address for all packages:

Little America Hotel Flagstaff, 2515 E. Butler Ave., Flagstaff, AZ 86004

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