RAWHIDE WESTERN TOWN
BANQUET/EVENT MENUS

Book your upcoming event at Rawhide Western Town & Event Center! Enjoy our delicious in-house catering/food service. All private venue spaces require a site rental fee and a food/beverage minimum. Prices vary depending on your size and date. Don't see what you are looking for? Our Executive Chef can also create a customized menu.

Call your Sales Manager today for pricing and availability!

Rawhide Western Town & Event Center: 480-502-5600, Info@Rawhide.com

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All food and beverage prices are subject to change without notice. Pricing valid through December 2017
A Service Charge of $100 will be applied to groups of fifty (50) people or less on all Buffet Menus.
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"To go" Containers are not permitted due to Health Regulations

BANQUET/PRIVATE VENUES

Event Center
Total Building (325’ x 160’ = 52,000 sq .ft.)
Floor area 48,000 sq. ft
Overhead radiant heat & evaporative cooling
Enclosed all four sides with oversized garage doors
Permanent restrooms
Fully lighted - Internal power
Seats 6,000 theatre style - 3,000 banquet style

Sonoran Lawn
110,000 sq. ft.
Adjacent to Event Center separated by 20’ concrete-paved walkway

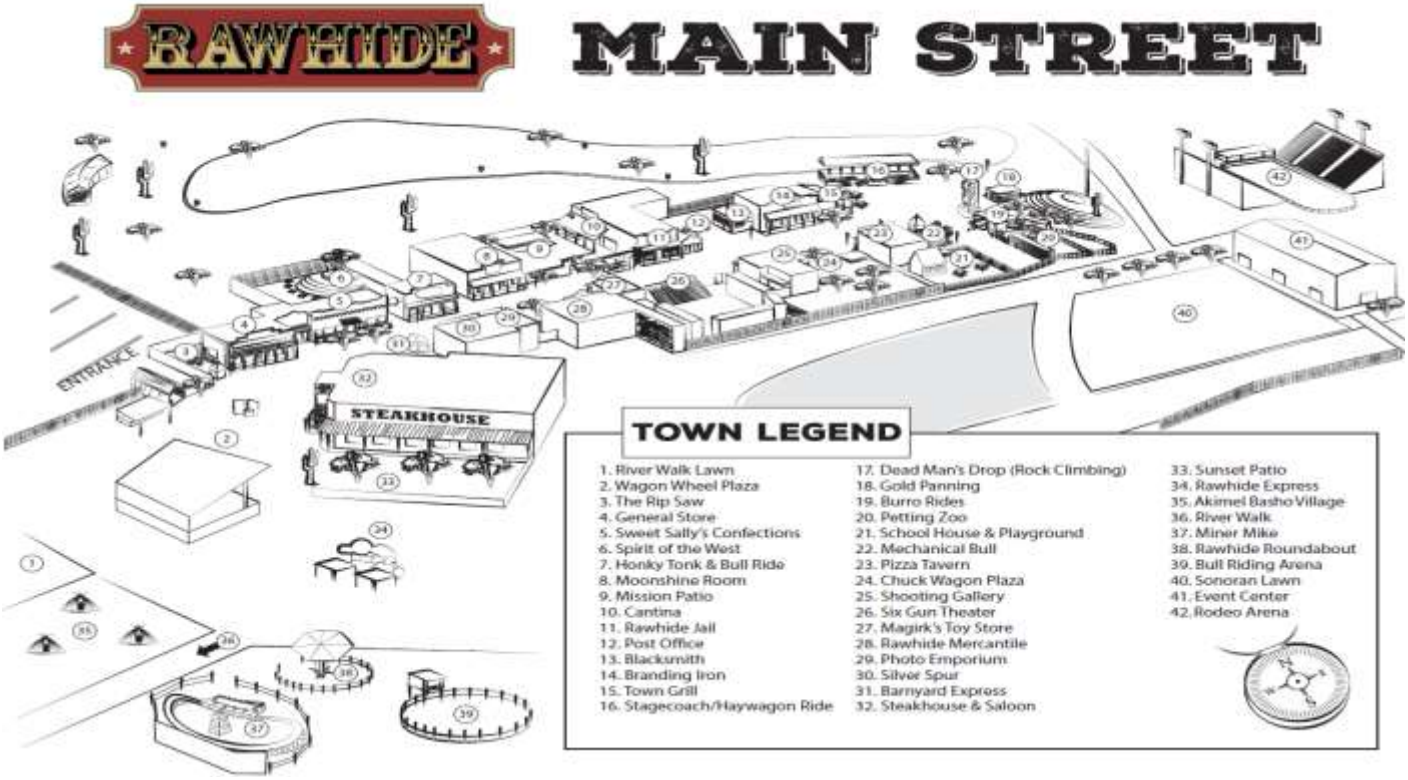
Rodeo Arena
44,000 sq. ft. (292’ x 150’)
Seats 3,600 in grandstands - Fully lighted
Bucking chutes & livestock pens

Parking
Main Lot - 744 vehicles
Overflow Lot – 162 vehicles
Event Center North – 740 vehicles
Event Center South – 1,000 vehicles
48th Street Lot – 2,800 vehicles

Banquet Venues

Indoor Venues
Adobe Room: 4,125 sq. ft. – seats 350
Sunset Room: 3,360 sq. ft. – seats 250
Saloon: 1,700 sq. ft. – seats 80
Moonshine: 3,500 sq. ft. – seats 175
Branding Iron: 1,700 sq. ft. – seats 70
Silver Spur: 1,800 sq. ft. – seats 100
Cantina: 1,500 sq. ft. – seats 50

Outdoor Venues
Chuck Wagon Plaza: 8,000 sq. ft. – seats 150+
Sunset/Saloon Patio: 2,900 sq. ft. – seats 100
Wagon Wheel Plaza: 13,000 sq. ft. – seats 500+
Riverwalk Lawn: 10,000 sq. ft. – seats 300+
Mission Patio: 6,000 sq. ft. – seats 300
Sundown Cookout: 2,500 sq. ft. – seats 800+
Maricopa Wells: 30,000 sq. ft. – seats 1,500+



BREAKFAST MENUS

The Eye Opener

Fresh Baked Pastries
Fresh Baked Muffins
Fresh Whole Fruit
Served with Preserves & Butter
$13++per person

The Traditional

Fluffy Scrambled Eggs with Cheddar & Chives
Choice of Crisp Bacon or Sausage
Home Fried Potatoes
Choice of Biscuits or Tortillas
$16++per person

Breakfast menus include:
Freshly Squeezed Orange Juice and Cranberry Juice
Freshly Brewed Coffee (Regular & Decaffeinated) and Hot Tea

SNACK BREAKS MENUS

The Refresher

Granola Bars, Mini Yogurts
Whole Fresh Fruit and Mini Tarts
$10++per person

The Snack Attack

Pretzels, Cracker Jacks, Chips
and Candy Bars
$9++per person

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LUNCH MENUS

Saddlebag Lunches

Choice of:
Grilled Cajun Chicken Breast with Provolone on a Kaiser Roll
Cured Ham with Smoked Gouda on Herb Ciabatta
Roast Beef and Tillamock Cheddar on Ciabatta

Entrées Include:
Fresh Whole Fruit, Bag of Chips,
Bakeshop Cookie, Condiments, Utensils and Choice of Soft Drink or Bottled Water

$18^{++} per person (Limit 2 Choices per Group)

Cowboy Lunch

Choice of:
Grilled Chicken Sandwich
Pulled Pork BBQ Sandwich
½ lb. Grilled Hamburger or Veggie Burger

Entrées Include: Honey Mustard Coleslaw, Pickle Spear, Potato Chips and Iced Tea

$20^{++} per person

Chuck Wagon Lunch

Choice of:
6 oz. Top Sirloin
¼ BBQ Chicken
Half Rack of Ribs

Entrées Include Choice of One Side:
Roasted Red Pepper & Bacon Macaroni & Cheese
Baked Potato with Sour Cream & Butter
Fire Roasted Cilantro Corn on the Cob
Three Cheese Macaroni & Cheese
Grandma's Golden Potato Salad
Grilled Seasonal Vegetables
Honey Mustard Coleslaw
Garlic Mashed Potatoes
Cowboy Beans

$26^{++} per person

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APPETIZER MENU

Tortilla Chips, Salsa and Guacamole

5^{++} per person

Chili Station

Beef Red Chili, Pork Green Chili or Vegetarian Chili
Includes Green Chili Cornbread Muffins & All the Fixin's

Choice of (1) Chili Selection	7^{++} per person
Choice of (2) Chili Selections	13^{++} per person
Choice of (3) Chili Selections	15^{++} per person

Roasted Chicken Quesadilla

Roasted Chicken & Pepper Jack Cheese in a Flour Tortilla

300^{++} per order	(100) pieces
150^{++} per order	(50) pieces

Smoked Chipotle and Cilantro Chicken Skewers

Chicken Breast Marinated in Chipotle and Cilantro then Seared

400^{++} per order	(100) pieces
200^{++} per order	(50) pieces

Roasted Garlic Carne Asada Skewers

Carne Asada Beef Marinated in Roasted Garlic then Seared

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400^{++} per order	(100) pieces
200^{++} per order	(50) pieces

Honey BBQ Shrimp Skewers

Grilled Gulf Shrimp Glazed with a House-made Honey BBQ

400^{++} per order	(100) pieces
200^{++} per order	(50) pieces

Grilled Portabella Skewers

Grilled Balsamic Glazed Portabella Mushrooms

300^{++} per order	(100) pieces
150^{++} per order	(50) pieces

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SPECIALTIES & DISPLAY PLATTERS

Artisan Cheese Selection & Assorted Crackers

$400^{++} per order	Serves 100-149 Guests
$300^{++}per order	Serves 50-99 Guests
$200^{++} per order	Serves up to 49 Guests

Fresh Garden Vegetables with Ranch or Blue Cheese Dip

$300^{++} per order	Serves 100-149 Guests
$250^{++} per order	Serves 50-99 Guests
$200^{++} per order	Serves up to 49 Guests

Seasonal Fresh Fruit Platter

$300^{++}per order	Serves 100-149 Guests
$250^{++} per order	Serves 50-99 Guests
$200^{++} per order	Serves up to 49 Guests

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DINNER MENUS

"The Western" Buffet

~ Salad ~

California Mixed Greens
Choice of Balsamic Vinaigrette or Bleu Cheese Dressing
Served with Rolls & Butter

~ Entrées ~

Select three (3)
Roasted Chicken with a Homemade Smoked Barbeque Sauce
Garlic Grilled Atlantic Salmon Filets
Garlic Braised Baby Back Ribs
Mesquite Grilled Top Sirloin
Mesquite BBQ Beef Brisket
Herb Crusted Prime Rib
Grilled Portabella Mushrooms
Add an additional Entrée for $6^{++}per person

~ Sides ~

Select four (4)
Roasted Red Pepper & Bacon Macaroni & Cheese
Baked Potato with Sour Cream & Butter
Fire Roasted Cilantro Corn on the Cob
Three Cheese Macaroni & Cheese
Grandma's Golden Potato Salad
Grilled Seasonal Vegetables
Honey Mustard Coleslaw
Garlic Mashed Potatoes
Cowboy Beans
Add an additional side for $3^{++}per person

~ Dessert ~

Baked Apple Crisp with Vanilla Ice Cream
Iced Tea, Iced Water and Fresh Brewed Coffee (Regular & Decaffeinated)

$59^{++} per person

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DINNER MENUS

Chuck Wagon Dinners

Includes: House Salad, Dinner Roll with Butter and two (2) side options listed below

Roasted Red Pepper & Bacon Macaroni & Cheese
Baked Potato with Sour Cream & Butter
Three Cheese Macaroni & Cheese
Grandma's Golden Potato Salad
Fire Roasted Corn on the Cob
Grilled Seasonal Vegetables
Honey Mustard Coleslaw
Garlic Mashed Potatoes
Cowboy Beans

Add an additional side for $3^{++}pp
Upgrade to Baked Potato or Mashed Potato Station for $3^{++}pp

~ Entrée Options ~

½ BBQ Chicken
Roasted Chicken with a Homemade Smoked Barbeque Sauce
$28^{++} per person

10oz. Top Sirloin
Garlic & Herb Mesquite Grilled
$34^{++} per person

Combo Plate: 10oz. Top Sirloin & ¼ BBQ Chicken
Mesquite Grilled Top Sirloin with Smokey BBQ Chicken
$39^{++} per person

BBQ Baby Back Pork Ribs (Full Rack)
Roasted Garlic Braised Baby Back Ribs
$42^{++} per person

Vegetarian: Portobello Mushroom
Mesquite Grilled Herb Portobello Mushroom
$28^{++} per person

Grilled Atlantic Salmon Filet
Boneless Filet Lightly Basted with Garlic then Mesquite Grilled
$34^{++} per person

Combo Plate: ½ Rack BBQ Ribs & ¼ BBQ Chicken
Roasted Garlic Braised Baby Back Ribs with Smokey BBQ Chicken
$39^{++} per person

14oz. Ribeye
Classic Ribeye
$42^{++} per person

*All dinners include Iced Tea, Iced Water and Fresh Brewed Coffee (Regular & Decaffeinated)

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DESSERT MENU

S'more Kit
Graham Crackers, Chocolate and Marshmallows
5^{++} per person

Baked Apple Crisp
$6^{++} per person
Add Vanilla Ice Cream for **$1^{++} per person**

Chocolate Molten Cake
$6^{++} per person
Add Vanilla Ice Cream for **$1^{++} per person**

Ice Cream Sundae Station
Includes: Chocolate and vanilla ice cream with whip cream,
hot fudge and a variety of toppings
$7.50^{++}per person

Fun Foods Cart
Includes: Two (2) types of fudge, chocolate and caramel drizzled cowboy popcorn
and s'mores (graham crackers, chocolate & marshmallows)
$7.50^{++} per person

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LIL' WRANGLER MENU

(12 and Under)

Cowboy Kids Menu

¼ lb. Hamburger
$10^{++} per child

All Beef Hot Dog
$10^{++} per child

¼ lb. Cheeseburger
$10^{++} per child

Entrée Includes:
Bag of Chips, Apple Sauce and Pickle Spear

Chuck Wagon Kids Meal

1/4 BBQ Chicken
$15^{++} per child

6oz Top Sirloin
$15^{++} per child

Entrée Includes:
Chuck Wagon Side and Dinner Roll
*Chuck Wagon Side will be the same as the Adult Meal Selection

Western Buffet Kids Meal

Same Entrees as Adults
$18^{++} per child

Entrée Includes:
Same Entrée and Sides as the Adult Selections

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BEVERAGE MENU

	4 Hour Package	Per Drink Charge (Cash, Hosted or Tickets)
Top Shelf Bar	$37^{++} pp	$9^{++}
Deluxe Bar	$34^{++} pp	$8^{++}
Well Bar	$31^{++} pp	$7^{++}
Import Beer and House Wine Package	$24^{++} pp	$6^{++} beer $7^{++} house wine
Domestic Beer and House Wine Package	$22^{++} pp	$4^{++} beer $7^{++} house wine
Non Alcoholic Package	$13^{++} pp	$4^{++}

Bartender

Bartender Labor Fee – $175 per Bartender. Rawhide recommends one bartender for every 75 guests.

All Bars are subject to a 20% service Charge and 8% sales tax. Brands subject to change based upon availability

Top Shelf Bar Includes:
Top Shelf Liquor, Import and Domestic Beer, Deluxe Wine and Non Alcoholic Beverages

Deluxe Bar Includes:
Deluxe Brand Liquor, Import and Domestic Beer, Deluxe Wine and Non Alcoholic Beverages

Well Bar Includes:
Well Brand Liquor, Import and Domestic Beer, House Wine and Non Alcoholic Beverages

Import Beer and House Wine Package Includes:
Import and Domestic Beer, House Wine and Non Alcoholic Beverages

Domestic Beer Package Includes:
Domestic Beer, House Wine and Non Alcoholic Beverages

Non Alcoholic Package Includes:
Non Alcoholic Beverages

Top Shelf Brands:
Grey Goose Vodka, Appleton Rum, Crown Royal Whiskey, Patron Tequila, Johnny Walker Black Scotch and Tanqueray Gin

Deluxe Brands:
Absolut Vodka, Gordon's Gin, Barcardi Rum, Jose Cuervo Tequila, Dewar's Scotch and Jack Daniels

Well Brands:
Heaven Hill Vodka, Calvert Gin, Castillo Rum, Montezuma Tequila, Early Times Bourbon and Cluny Scotch

Deluxe Wine:
Chalone Chardonnay, Cabernet Sauvignon, Merlot and White Zinfandel

House Wine:
C.K. Mondavi Chardonnay, Cabernet Sauvignon, Merlot and White Zinfandel

Import Beer:
Corona, Modelo and Modelo Negra

Domestic Beer:
Budweiser, Bud Light, Coors Light and Miller Light

Non Alcoholic:
Pepsi, Diet Pepsi, Sierra Mist and Aquafina Bottled Water

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