

RAWHIDE

RAWHIDE WESTERN TOWN & EVENT CENTER BANQUET/EVENT MENUS



Book your upcoming event at Rawhide Western Town & Event Center!
Rawhide is available for private and semi-private events year round.

Enjoy our delicious in-house catering/food service. All private venue spaces may 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, Sales@Rawhide.com

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All food and beverage prices are subject to change without notice. Pricing valid through December 2019
All prices are subject to a 20% taxable service charge and 6% sales tax.
"To go" Containers are not permitted due to Health Regulations

RAWHIDE

BANQUET/PRIVATE VENUES

Event Center

Total Building (325' x 160' = 52,000 sq. ft.)
 Floor area 48,000 sq. ft.
 Evaporative cooling
 Enclosed with oversized garage doors
 Permanent restrooms
 Fully lighted - Internal power
 Seats 6,000 theatre style - 2,000+ 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: 3,822 sq. ft. - seats 350
 Sunset Room: 2,793 sq. ft. - seats 250
 Saloon: 2,230 sq. ft. - seats 75
 Moonshine: 3,226 sq. ft. - seats 175
 Branding Iron: 1,656 sq. ft. - seats 70
 Silver Spur: 1,842 sq. ft. - seats 100
 Cantina: 1,054 sq. ft. - seats 50

Outdoor Venues

Chuck Wagon Plaza: 8,000 sq. ft. - seats 300+
 Sunset/Saloon Patio: 2,000 sq. ft. - seats 100
 Wagon Wheel Plaza: 13,000 sq. ft. - seats 500+
 Riverwalk Lawn: 53,200 sq. ft. - seats 2500+
 Mission Patio: 6,000 sq. ft. - seats 250+
 Sundown Cookout: 20,000 sq. ft. - seats 1250+
 Maricopa Wells: 30,000 sq. ft. - seats 1,500+



RAWHIDE

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

Omelet Station

Whipped Eggs Chef folded into an Omelet
(Choice of 5 Add In's)
Diced Ham, Shredded Cheddar Cheese, Spinach, Tomatoes, Scallions, Mushrooms,
Bacon, Chives, Bell Peppers, Jalapenos, Salsa, Onions, Broccoli Tips
\$10⁺⁺ per person

**Each station requires a minimum of one chef per 100 guests at \$50 per Chef*

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

RAWHIDE

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
Three Cheese Macaroni & Cheese
Grandma's Golden Potato Salad
Fire Roasted Corn on the Cob
Roasted Seasonal Vegetables
Honey Mustard Coleslaw
Garlic Mashed Potatoes
Cowboy Beans

Includes: House Salad and Dinner Roll

\$25⁺⁺ 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

\$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

Mushroom and Veggie Skewers

Baby Cremini Mushrooms and Seasonal Garden Vegetables

\$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

Bacon Wrapped Jalapeños

Applewood Bacon wrapped and Pepper Jack cream stuffed roasted Jalapeños

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

Caprese Platter

Roma Tomatoes, Buffalo Mozzarella, Basil & Roasted Red Peppers with Balsamic Glaze

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

RAWHIDE

DINNER MENUS

“The Western” Buffet

~ Salad ~

California Mixed Greens

Served with Buttermilk Ranch and Balsamic Vinaigrette Dressing

Served with Rolls & Butter

~ Entrées ~

Select three (3)

Herb Crusted Prime Rib with Au Jus & Horseradish

Roasted Red Pepper Grilled Salmon

Applewood Slow-Smoked Tri Tip

Slow Smoked Barbeque Chicken

Mesquite Smoked St. Louis Ribs

Grilled Portabella Mushrooms

Lemon-Herb Roasted Chicken

Mesquite Grilled Top Sirloin

Add an additional Entrée for \$6⁺⁺ per person

~ Sides ~

Select four (4)

Roasted Red Pepper & Bacon Macaroni & Cheese

Baked Potato with Sour Cream & Butter

Three Cheese Macaroni & Cheese

Grandma’s Golden Potato Salad

Roasted Seasonal Vegetables

Fire Roasted Corn on the Cob

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

RAWHIDE

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
Roasted 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 ~

Chicken

Slow Smoked BBQ Chicken or
Lemon-Herb Roasted Chicken
\$28⁺⁺ per person

Vegetarian: Portobello Mushroom

Mesquite Grilled Herb Portobello
Mushroom
\$28⁺⁺ per person

10oz. Top Sirloin

Garlic & Herb Mesquite Grilled
\$34⁺⁺ per person

Grilled Salmon Filet

Roasted Red Pepper Grilled Salmon
\$34⁺⁺ per person

Combo Plate:

10oz. Top Sirloin & ¼ Chicken
Mesquite Grilled Top Sirloin with
Smokey BBQ Chicken
\$39⁺⁺ per person

Combo Plate:

½ Rack BBQ Ribs & ¼ BBQ Chicken
Mesquite Smoked St. Louis Ribs with
BBQ Chicken
\$39⁺⁺ per person

Full Rack St. Louis Ribs

Mesquite Smoked St. Louis Ribs
\$42⁺⁺ per person

14oz. Ribeye

Classic Bone-In Ribeye
\$42⁺⁺ per person

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

Brand Your Steaks! Ask your Sales Manager about custom logo steak branding.

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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**

Petit Fours

Variety of mini Desserts including:
Red Velvet, Dark Chocolate Fudge, Chocolate Chip, S'mores, Strawberry Cream,
Tuxedo, White Chocolate, and German Chocolate
\$5⁺⁺ per person
(minimum 30 per order)

Cookie Platter

Variety of Cookies including:
Chocolate Chip, Peanut Butter, Oatmeal Raisin and Lemon White Chocolate
\$5⁺⁺ per person
(minimum 30 per order)

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

1/4 lb. Hamburger/ Cheeseburger

\$10⁺⁺ per child

All Beef Hot Dog

\$10⁺⁺ per child

Turkey Sandwich

\$10⁺⁺ per child

Entrée Includes:

Bag of Chips, Whole Fruit 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



RAWHIDE

BEVERAGE MENU

Customize the bar to fit your needs: Hosted, Cash, Consumption or Tickets

Bar Packages (4 hours)

Top Shelf Bar Package: \$37⁺⁺ pp

Top Shelf Liquor, Premium and Domestic Beer, Premium Wine and Non-Alcoholic Beverages

Deluxe Bar Package: \$34⁺⁺ pp

Deluxe Brand Liquor, Premium and Domestic Beer, Deluxe Wine and Non-Alcoholic Beverages

Well Bar Package: \$31⁺⁺ pp

Well Brand Liquor, Premium and Domestic Beer, House Wine and Non-Alcoholic Beverages

Premium & Deluxe Wine Package: \$24⁺⁺ pp

Premium and Domestic Beer, Deluxe Wine and Non-Alcoholic Beverages

Domestic & House Wine Package: \$22⁺⁺ pp

Domestic Beer, House Wine and Non-Alcoholic Beverages

Non-Alcoholic Beverage Package: \$13⁺⁺ pp

Bottled Soda & Bottled Water

Per Drink Prices (Cash Bar, Consumption or Drink Tickets)

Top Shelf Liquor

Grey Goose, Appleton Rum, Crown Royal, Patron,
Johnny Walker Black and Tanqueray
\$9⁺⁺

Deluxe Brand Liquor

Absolut, Gordon's Gin, Barcardi Rum, Jose
Cuervo, Dewar's Scotch and Jack Daniels
\$8⁺⁺

Well Brand Liquor

Heaven Hill Vodka, Calvert Gin, Castillo Rum,
Montezuma, Early Times and Cluny Scotch
\$7⁺⁺

Non-Alcoholic

20oz Pepsi, Diet Pepsi, Twist Mist and Aquafina
\$4⁺⁺

Premium Wine

Chateau St. Jean Cabernet, Merlot and Chardonnay
\$9⁺⁺

Deluxe Wine

Line 39 Cabernet, Merlot and Chardonnay
\$8⁺⁺

House Wine

Tunnel of Elms Cabernet, Merlot and Chardonnay
\$7⁺⁺

Premium Beer

Blue Moon, Corona, Sam Adams Boston Lager
\$6⁺⁺

Domestic Beer

Bud Light, PBR, Coors Light
\$5⁺⁺