



Dear Guests,

We would like to take a moment to thank you for considering Kohl's Ranch Lodge as the site to host your wedding and reception, meeting, retreat or family reunion.

Located only seventeen scenic miles east of Payson, Kohl's Ranch provides a unique setting with lavish green lawns nestled amongst a beautiful backdrop of Ponderosa Pines. With years of experience, it is our goal to offer you many cherished memories to last a lifetime.

We are equipped to provide you with all of your catering services.

This packet contains general information, a summary of our event guidelines, catering menus, facilities fees and rates for accommodations.

Should you need further information please feel free to contact me at 928-478-4211 or by email at mfisher@ilxresorts.com with any questions you have. I look forward to assisting you in the planning of your event.

Sincerely,

*Melody Fisher
Group Sales Administrator*

General Information

Décor/Entertainment

We want to do everything possible to serve you and make your special occasion a memorable experience and will gladly provide referrals for floral accents and centerpieces, wedding cakes, specialty linens, equipment rentals, musical entertainment or disc jockeys, officiates, photographers, wedding coordinators, speakers bureaus and much more upon request.

Deposits/Contracts

A non-refundable deposit for half of the base fee is required at the time of booking. Your signature on an Event Confirmation is required no later than 30 days prior to the scheduled event. All deposits received are non-refundable, but can be applied to another date within one year, should your plans change.

Guest Room Accommodations

If you are considering a destination event, we can also assist you with accommodations for your guests and will gladly entertain group rates depending on the group size and resort availability. Should this be your need, we will require your signature on a rooms block no later than 60 days prior to the scheduled event.

Food & Beverage

All Food & Beverage within the selected venue, with the exception of wedding cakes, must be provided by Kohl's Ranch Lodge. In accordance with Gila County regulations, this applies to guests as well as invitees. Various menu options are detailed in this packet. Menu prices are subject to change to meet costs at the time of your scheduled event. In the event of cost increases, we will ask that you either agree to the increased price or accept reasonable substitutions.

Alcohol

Consumption of alcohol by persons under the age of 21 is unlawful and will be strictly enforced. No alcoholic beverages will be allowed to be brought onto the property at Kohl's Ranch Lodge, except those provided and dispensed by the resort. Under no circumstances will alcohol be served after 1:00 a.m., according to Arizona statute. Any persons with the appearance of being overly intoxicated will no longer be served and their departure from the event will be assisted by a staff member.

Guarantee

A preliminary number of expected guests will be entered on the original event confirmation sheet. The client will be asked to update this number periodically and will be required to have a final guarantee no later than 11:00 a.m. seven business days prior to the scheduled event. This number will be a guaranteed minimum and charges will be made accordingly, or an actual attendance, whichever is greater.

Site Fees

Site fees will be applicable whenever a public area is reserved for your event. The site fees are subject to 6.6% sales tax. The base price for your event will be determined by the site fees. One-half of the base price will be required for a deposit to hold your date.

Miscellaneous Fees

These fees may include but are not limited to Bartending fee, Carving fee, Chef fee, Site Fees, etc. These charges, if applicable will be established by the General Manager and are subject to 6.6% sales tax.

Sales Tax

A sales tax of 6.6% will be added to all food & beverage items that are provided by Kohl's Ranch Lodge. A sales tax of 6.6% will be added to all rooms, This tax is subject to change by City, County, or State regulations.

Service Charges

A charge of 20% will be added to all food & beverage items that are provided or for special equipment ordered by Kohl's Ranch Lodge. Service charges are not subject to sales tax.

Hors D'Oeuvres

*Price per person, minimum serving for 25. Prices do not include
20% service charge and 6.6% sales tax*

Cold Hors D'Oeuvres

- Marinated Artichoke Bottoms with Herbed Goat Cheese - \$3.75*
- Roasted Garlic Bruschetta with Crostinis - \$3.00*
- Honeydew Melon Wrapped in Prosciutto - \$2.25*
- Chilled Shrimp with Cocktail Sauce - \$4.75*
- Carpaccio with Horseradish Crème - \$4.75*
- Smoked Salmon Canapé - \$3.75*
- Blue Cheese Soufflé - \$3.50*

Hot Hors D'oeuvres

- Grilled Asparagus with Prosciutto and Phyllo - \$3.50*
- Chicken Satay with Thai Peanut Sauce - \$3.50*
- Crab Stuffed Mushroom Caps - \$3.50*
- Bacon-wrapped Shrimp - \$4.50*
- Swedish Meatballs - \$3.50*
- Quiche Lorraine - \$3.50*
- Swiss Fondue - \$3.50*
- Baked Brie - \$3.75*

Platters

- Selection of Domestic Cheeses with Seasonal Fruits - \$3.50*
- Selection of Imported Cheeses with Stone Fruits - \$4.00*
- Assorted Fresh Vegetables with Dips - \$2.50*
- Chocolate Covered Strawberries - \$3.50*
- Fresh Fruits Display - \$3.00*
- Antipasto - \$2.75*

Continental Breakfast

- Selection of Danish, Muffins and Bagels*
- Assorted Fresh Seasonal Fruits*
- Orange, Apple and Cranberry Juices*
- Regular and Decaffeinated Coffees*
- \$9.75*

Buffet Packages

*Price per person, minimum serving for 25. Prices do not include
20% service charge and 6.6% sales tax*

Prime Rib and Chicken

*Slow-roasted Prime Rib served with Natural Au Jus and Horseradish Crème
Herb-grilled Chicken Breast with Lemon Burre Blanc
Roasted Garlic Mashed Potatoes
Bouquet of Seasonal Vegetables
Mixed Greens Garden Salad with Homemade Dressings
Assorted Dinner Rolls
\$28.95*

Chuckwagon Cookout

*10 oz. Grilled New York Strip Steak
BBQ Grilled Half Chickens
BBQ Pork Ribs
Roasted Garlic Mashed Potatoes
Corn-on-the-Cob
Kohl's Slaw
Cornbread
Garnishes and Condiments
\$22.95*

Picnic Griller*

*Grilled Half-pound Angus Burger
BBQ Chicken Breast
All Beef Hot Dogs
Country Potato Salad
Potato Chips
Garnishes and Condiments
\$12.95*

The Deli*

*Deli-style Sliced Ham, Turkey, Salami and Roast Beef
Sliced American, Swiss, Monterrey and Pepper Jack Cheeses
Fresh Wheat, White and Sourdough Breads and Rolls
Garnishes and Condiments
\$9.95*

**Served for Luncheons Only*

A La Carte

*Price per person, minimum serving for 25. Prices do not include
20% service charge and 6.6% sales tax*

Beef

<i>10 oz. New York Strip</i>	<i>\$13.50</i>
<i>6 oz. Filet with Demi Sauce</i>	<i>\$16.00</i>
<i>12 oz. Ribeye</i>	<i>\$14.00</i>
<i>10 oz. Roasted Prime Rib with Natural Au Jus</i>	<i>\$15.00</i>

Poultry

<i>Herb-roasted Half Chicken with BBQ Sauce</i>	<i>\$12.00</i>
<i>Tournedo of Chicken with Piccata Sauce</i>	<i>\$9.75</i>
<i>Herb-grilled Chicken Breast with Lemon Burre Blanc</i>	<i>\$9.50</i>
<i>Roasted Turkey Breast with Natural Gravy</i>	<i>\$9.50</i>
<i>Pan-seared Duck Breast</i>	<i>\$12.50</i>

Variety Meats

<i>Roasted Pork Loin with Dijon Cream Sauce</i>	<i>\$11.00</i>
<i>St. Louis Style Pork Ribs with BBQ Sauce</i>	<i>\$14.00</i>
<i>Buffalo Tenderloin</i>	<i>\$15.50</i>
<i>Veal Scaloppini with Port Cream Sauce</i>	<i>\$16.50</i>

Seafood

<i>Oven-poached Atlantic Salmon with Capers and Dill</i>	<i>\$14.00</i>
<i>Potato-cruste Atlantic Salmon with Lemon Caper Sauce</i>	<i>\$14.50</i>
<i>Grilled Shrimp with Orange-Honey Chile Glaze</i>	<i>\$16.00</i>
<i>BBQ Grilled Shrimp</i>	<i>\$15.50</i>
<i>Sautéed Trout Almondine</i>	<i>\$13.00</i>
<i>Paella</i>	<i>\$17.00</i>

Vegetarian

<i>Whole Roasted Tomato with Grilled Vegetables</i>	<i>\$10.00</i>
<i>Vegetable Lasagna</i>	<i>\$10.00</i>
<i>Vegetable Enchiladas</i>	<i>\$10.00</i>
<i>Potato Fritters with Summer Squash Linguine</i>	<i>\$10.00</i>

Starches

<i>Roasted Garlic Mashed Potatoes</i>	<i>\$2.00</i>
<i>Traditional Mashed Potatoes</i>	<i>\$2.00</i>

<i>Roasted Lemon-Parmesan Potatoes</i>	\$2.00
<i>Scalloped Potatoes</i>	\$2.50
<i>Potato Strudel</i>	\$2.50
<i>Twice-baked Potatoes</i>	\$2.50
<i>Rice Pilaf</i>	\$2.00
<i>Penne Pasta with Choice of Tomato or Alfredo Sauce</i>	\$3.00
<i>Ranch Beans</i>	\$2.00

Vegetables

<i>Fresh Bouquet of Seasonal Vegetables</i>	\$1.75
<i>Grilled or Steamed Asparagus</i>	\$2.25
<i>Broccoli with Cheddar Sauce</i>	\$2.00
<i>Marinated Button Mushrooms</i>	\$1.75
<i>Squash and Apple Tart</i>	\$2.25
<i>Honey-glazed Carrots</i>	\$1.75
<i>Corn-on-the-Cob</i>	\$1.50
<i>Kohl's Slaw</i>	\$1.50

Salads*

<i>Fresh Garden Salad</i>	\$1.75
<i>Traditional Caesar Salad</i>	\$1.75
<i>Waldorf Salad</i>	\$1.00
<i>Potato Salad</i>	\$1.25
<i>Spinach and Pecan Salad with Warm Bacon Dressing</i>	\$1.75
<i>Thai Cucumber Salad</i>	\$1.25

**All Salads come with Dinner Rolls*

Desserts

<i>Carrot Cake</i>	\$3.75
<i>Berry Bread Pudding (House Specialty)</i>	\$3.75
<i>New York Cheesecake</i>	\$4.00
<i>Chocolate Torte Cake</i>	\$5.00

Beverage Stations

Price per person, minimum serving for 25 people.

A 20% service charge and 6.6% sales tax will be added to all beverage stations

Beverage service includes glassware, garnishes and cocktail napkins.

A standard or premium bar can be hosted or non-hosted for your event.

For non-hosted bars, standard per beverage prices will apply.

**Pricing for hosted event bars are calculated at a per person, per hour rate.*

Non-Alcoholic

Assorted Soft Drinks and Bottled Water

\$2.00

Continental

Coffees, Assorted Teas and Juices

\$2.00

Champagne Service

Tosti Asti Spumante Sparkling, Italy, 2004

\$6.00 per person

Mumm Cuvee Sparkling, Napa, 2005

\$8.75 per person

Consumption of alcoholic beverages by persons under the age of 21 is unlawful and will be strictly enforced. Alcoholic beverages must be provided by Kohl's Ranch Lodge. Alcohol will not be served after state legislated last call. Any persons who appear to be intoxicated will no longer be served and will be escorted from the event by staff.

Hosted Beverage Packages

*Standard Bar**

Liquor

Fris Vodka
Evan Williams Bourbon
Cruzan Rum
Burnett's Gin
Cluny Scotch
Sauza Tequila
Christian Bros Brandy

Wine

(Choose three)

La Terre Chardonnay, Coastal, 2005
La Terre White Zinfandel, Coastal, 2005
La Terre Cabernet Sauvignon, Coastal, 2005
La Terre Merlot, Coastal, 2005

Beer

(Choose six)

Budweiser
Bud Light
Coors
Coors Light
Michelob Ultra

Miller Genuine Draft
Miller Lite
Sam Adams
Corona
O'Doul's N/A

*Premium Bar**

Liquor

Absolute Vodka
Jack Daniels Bourbon
Bacardi White Rum
Bombay Dry Gin
Dewar's "White Label" Scotch
Jose Cuervo Gold Tequila
Christian Bros Brandy

Wine

(Choose four)

Horse Heaven Sauvignon Blanc, Washington, 2004
La Francesca Pinot Grigio, Italy, 2004
Kendall Jackson Chardonnay, Coastal, 2005
La Terre White Zinfandel, Coastal, 2005
Kendall Jackson Pinot Noir, Coastal, 2003
Ironstone Merlot, Coastal, 2004
Columbia Crest Valley Cabernet Sauvignon, 2003

Beer

(Choose six)

Bass
Budweiser
Bud Light
Coors
Coors Light
Heineken

Michelob Ultra
Miller Genuine Draft
Miller Lite
Sam Adams
Corona
O'Doul's N/A

*Ultra Premium Bar**

Liquor

Grey Goose Vodka
Crown Royal Whisky
Bacardi White Rum
Captain Morgan Spiced Rum
Tanqueray Gin
Patron Silver Tequila
Christian Bros Brandy

Wine

(Choose four)

Estancia Pinot Grigio, Coastal, 2004
Barnwood Sauvignon Blanc, Santa Barbara, 2004
Kokopelli White Zinfandel, Arizona, 2004
Barnwood Sauvignon Blanc, Santa Barbara, 2004
14 Hands Chardonnay, Washington, 2003
Irony Pinot Noir, Monterey, 2003
Red Diamond Merlot, Washington, 2002
Clos du Bois Cabernet Sauvignon, Sonoma, 2001
Cline Zinfandel, Sonoma, 2003
J. Lohr Zinfandel, Paso Robles, 2003
St. Francis "Old Vine" Zinfandel, Sonoma, 2002

Beer

(Choose six)

Bass
Budweiser
Bud Light
Coors
Coors Light
Heineken

Michelob Ultra
Miller Genuine Draft
Miller Lite
Sam Adams
Corona
O'Doul's N/A

Beverage Package Pricing
Pricing per guest

	<u>One Hour</u>	<u>Two Hours</u>	<u>Three Hours</u>
<i>Standard Bar</i>	\$13.75	\$20.50	\$24.25
<i>Premium Bar</i>	\$15.75	\$22.25	\$28.00
<i>Ultra Premium Bar</i>	\$20.50	\$27.00	\$32.75

**Includes assorted Juices, Mixes, Sodas, and Bottled Water*

Non-Hosted Beverage Pricing

Per beverage pricing. Does not include sales tax or gratuity

<i>Standard Well Cocktail</i>	\$4.25
<i>Premium Cocktail</i>	\$5.50
<i>House Wine</i>	\$5.00
<i>Domestic Beer</i>	\$3.25
<i>Imported Beer</i>	\$4.00
<i>Soft Drinks</i>	\$2.00
<i>Bottled Water</i>	\$2.00