

*Zane Grey Country Barbecue  
And Great Pizza*



***At Kohl's Ranch Lodge & Resort***

*202 S. Kohl's Ranch Lodge Rd. Payson, Az. 85541  
928-478-5175*

***Event General Information***

***Site Fees, Set-up Fees, Rental Fees***

*Whether you choose our beautiful Creekside location or The Pole Barn Pavilion as the venue for your event, we will bring it to life with our delightful ambiance and gracious staff*

*Our exquisite Creekside event site, along the banks of Tonto Creek, provides the ultimate scenic backdrop for wedding ceremonies.*

*Our outdoor covered reception area, known as the Pole Barn Pavilion can accommodate parties up to 125 guests.*

*The charming elegance of our Zane Grey Restaurant or our Poolside Patio can accommodate smaller parties and provides the perfect setting for an intimate reception, rehearsal dinners and informal meetings.*

***Guest Room Accommodations***

*We will gladly entertain group rates depending on group size and resort availability. Please contact John Ginter via email at [john.ginter@diamondresorts.com](mailto:john.ginter@diamondresorts.com) or via telephone 480-515-5669.*

***Décor/Entertainment***

*We will also provide resources for, specialty linens, equipment rentals, musical entertainment, officiates, photographers and more. Further information on resources is enclosed in this packet. We want to do everything possible to serve you and make your special occasion a memorable experience.*

## ***Wild Thyme Restaurant Group Catering Guidelines***

**Wedding Coordination:** *Wild Thyme does not provide wedding coordination services. It is up to the client to determine if a wedding coordinator is required or needed. All wedding coordinators are contracted through the client and not Wild Thyme Group or Zane Grey. Wedding Coordination includes ceremony rehearsal, contracting of all vendors, organization of timelines day of event, etc.*

**Food & Beverage:** *Wild Thyme Group Catering must provide **ALL Food & Beverage**, with the exception of wedding cakes. In accordance with County regulations, this applies to guests of the event as well as invitees. A minimum dollar amount is required for parties of ten or more.*

*Hors d'Oeuvres receptions can be accommodated for parties up to 125 in attendance. **Prices subject to change.** All Reception Luncheons are a minimum of \$25.00 per person and Dinners are a minimum of \$35.00 per person.*

**Alcohol:** *Consumption of alcoholic beverages by persons under the age of 21 is unlawful and will be strictly enforced. **No alcoholic beverages will be allowed onto the property of Kohl's Ranch Lodge, except those purchased from, provided and dispensed by the resort food & beverage operator (Wild Thyme Group).** Under no circumstances will alcohol be served after 2:00 a.m. Any persons with the appearance of being intoxicated will no longer be served and will be assisted with their departure of the event by a staff member.*

**Confirmation:** *To reserve a catering venue on the property of Kohl's Ranch Lodge, a non-refundable deposit will be required. Wild Thyme will establish deposits, and also make arrangements to accept incremental deposits thereafter as well as the final payment.*

**Guarantee:** *A preliminary number of expected attendees for a group function will be entered on the original group confirmation sheet, the client will be asked to update this number periodically and will be required having a final guarantee three days prior to the event. The final guarantee is what the client will be charged for.*

Sales Tax:

Sales tax will be added to all food & beverage items that are provided by Wild Thyme Group at Kohl's Ranch Lodge. **This tax is subject to change by City, County or State regulations.** A sales tax of 8.72 % will be added to all site fees and room rental fees in accordance with City regulations.

Gratuity:

A gratuity of 21% will be added to all food & beverage items, but not rental items or site fees that are provided by Kohl's Ranch Lodge.

Cakes:

Cake delivery, storage and set-up will be the responsibility of the contracted individuals. A cake-cutting fee of \$4.00 (plus tax and gratuity) per slice will apply. This fee may be waived when a meal selection is made, the dessert from the menu will be substituted for the wedding cake brought in.

Sound Ordinance:

We are required to comply with the City Payson Sound Ordinance. All noise including music cannot exceed 65 decibels. All music must conclude by 10:00PM every evening at our outdoor venues.

Site Fees/Set-up Fees/Rental Fees

Creekside:

Site Fee | \$850.00

Pole barn Pavilion:

Site Fee (up to 125 max) | \$600.00

Set-up Fee | \$350.00 (Includes white linen, tables & tableware)

Bar Set-up Fee | \$250 | Full Bar (Includes Bartender)

Bar Set-up Fee | \$175 | Beer and Wine Only (Includes Bartender)

Rental Items:

White Garden Chairs for Ceremonies and Receptions (required) | \$2.50 each

Dance Floor (optional for dancing) Must be rented from outside vendor\*

Umbrella Space Heaters (optional for outside venues) Must be rented from outside vendor\*

\* Plus delivery fee-TBD

\*\* Site Fees include all appropriate white tablecloths and white dinner napkins.

All appropriate tables, plates and glass wear.

**\*\* Absolutely NO CANDLES can be burned indoors and some restrictions apply during fire season for outdoor receptions. No exceptions when fire restrictions are in place. Contact Forest Service for current conditions. \*\***



## *Breakfast/Brunch Buffet Selections*

### *The Classic Continental / \$19 per person*

*Homemade Muffins, Danish & Croissants*

*Selection of Individual Jams and Jellies*

*Fresh Seasonal Fruit Display*

*Zane's Granola with Dairy Fresh Milk*

*Orange Juice, Ruby Red Grapefruit Juice & Cranberry Juice*

*Freshly Brewed Colombian Coffee, Decaf & Assorted Teas*

### *The Tonto Special / \$24 per person*

*Cheddar Scrambled Eggs with Scallions*

*Buttermilk and Blueberry Pancakes*

*Maple Syrup*

*Wild Thyme Potatoes*

*Hickory Smoked Bacon*

*Freshly Baked Pastry Selection*

*Sliced Seasonal Fresh Fruit Display*

*Zane's Granola with Yogurt Selection*

*Orange Juice, Ruby Red Grapefruit Juice & Cranberry Juice*

*Freshly Brewed Colombian Coffee, Decaf, & Assorted Teas*



## Hors D'oeuvres

### *Cold Hors d 'Oeuvres*

*Honey Dew Melon wrapped in Prosciutto / \$42.00 per dozen*

*Smoked Salmon Southern Corn Cakes Crème Fraiche / \$45.00 per dozen*

*Chilled Jumbo Prawns with House made Cocktail Sauce / \$54.00 per dozen*

*BLT Tortilla Wraps cut into finger sandwiches / \$42.00 per Dozen*

*Curry Chicken Salad with dried fruit in Cucumber Cups / \$45.00 per dozen*

### *Hot Hors d 'Oeuvres*

*Chicken Satay Sticks with Thai Sweet Chili Sauce / \$42.00 per dozen*

*Chicken, Pork or Beef Quesadillas with Fresh Salsa / \$32.00 per dozen*

### *Platters*

*Fresh Vegetable Crudités / \$6.00 per person*

*Sliced Fresh Seasonal Fruit / \$8.00 per person*

*Selection of Domestic Cheeses and Assorted Crackers / \$11.00 per person*



## Lunch Buffet Selections

*High Country Cuisine Buffet / \$30 per person*

### Salad

*Bakery Fresh Rolls & Butter*

*Fresh Field Greens with Assorted Dressings*

### Entrée

*Roasted Chicken with Citrus & Rosemary*

*Seasonal Vegetables*

*Garlic Mashed Potatoes with Mascarpone Cheese*

*Freshly Brewed Colombian Coffee, Decaf, & Assorted Teas*

*Iced Tea & Lemonade*



*Italian Deli Buffet / \$40 per person*

*Soup*

*Bakery Fresh Rolls & Butter*

*Minestrone Soup*

*Salad*

*Mixed Baby Greens with Spiced Pecans and Strawberry Balsamic Vinaigrette*

*Entrée*

*Assorted Deli Platter*

*Roasted Turkey, shaved Roast Beef, Italian Salami, & Pastrami  
with Provolone, Cheddar, & Swiss Cheese with Assorted Rolls or Bread,  
Mustard, Mayonnaise, Lettuce, Onions, Tomato, & Pickles*

*Freshly Brewed Colombian Coffee, Decaf, & Assorted Teas  
Iced Tea & Lemonade*

*Dessert*

*Spumoni Ice Cream*



*Cowboy Round-up Buffet / \$42 per person*

*Salad*

*Fresh Field Greens with Ranch and Apple Vinaigrette Dressing*

*Red Bliss Potato Salad*

*Sliced Watermelon*

*Entrée*

*Action Station (outside venue only)*

*Grilled Hamburgers*

*Marinated Chicken, Char Broiled with Rosemary & Garlic*

*Mustard, Catsup, Onions, Tomato,*

*Cheese, Lettuce, Relish, Mayonnaise*

*Ranch style Baked Beans*

*Freshly Brewed Colombian Coffee, Decaf, & Assorted Teas*

*Iced Tea & Lemonade*

*Dessert*

*Peach Cobbler with Vanilla Ice Cream*





## Dinner Buffet Selections

*Zane Grey Country BBQ Dinner / \$42 per person*

### Salad

*Mixed Greens with Apple Vinaigrette, Ranch & Bleu Cheese Dressings*

### Entrée

*Southwest Pulled Pork, Smoked Beef Brisket & BBQ Pulled Chicken*

*Mashed Potatoes, Seasonal Vegetables & Kohl Slaw*

*Cornbread Jalapeno Muffins*

*Freshly Brewed Colombian Coffee, Decaf, & Assorted Teas*

*Iced Tea & Lemonade*

### Dessert

*Peach Cobbler with Vanilla Ice Cream*



*Mogollon Mexican Feast | \$36 per person*

*Appetizer*

*Chips and Salsa with Guacamole*

*Salad*

*Mixed Greens with choice of Dressings*

*Entrée*

*Cheese Enchiladas Mole or Green Chili Sauce*

*Shredded Pork Carnitas and Spicy Pulled Chicken*

*Mexican Rice and Spicy Pinto Beans*

*Corn Taco Shells & Soft Flour Tortillas*

*Lettuce, Tomatoes, Cheese, Guacamole, Sour Cream and Roasted Salsa*

*Freshly Brewed Colombian Coffee, Decaf, & Assorted Teas*

*Iced Tea & Lemonade*

*Dessert*

*Churros with Honey & Powdered Sugar*



*Prime Rib Buffet / \$57 per person*

*Minimum 35 guests*

*Carving Station*

*Roast Prime Rib of Beef with Au jus and Creamy Horseradish Sauce  
Seasonal Vegetables and Mashed Potatoes*

*Salad*

*Mixed Baby Greens & Green Apple Vinaigrette  
Tomatoes, cucumbers, shredded carrots, red onions, mushrooms  
Crumbled Bleu Cheese*

*Pasta*

*Roasted portobello mushrooms  
Grilled chicken breasts  
Alfredo and marinara sauce  
Penne pasta, Italian bread*

*Freshly Brewed Colombian Coffee, Decaf, & Assorted Teas  
Iced Tea & Lemonade*



*Pizza Party / \$24 per person*

*Caesar Salad*

*Chopped Romaine, Freshly Baked Croutons  
Grated Parmesan Cheese  
Creamy Caesar Dressing*

*Pizza Pizza Pizza*

*Three Cheese Pizza*

*Pepperoni Pizza*

*Sausage Pizza with Mushrooms, Onions, Bell Peppers,  
Oregano & Ricotta Cheese*

*(Vegetarian pizza available upon request)*

*Beverages*

*Freshly Brewed Colombian Coffee, Decaf, & Assorted Teas  
Iced Tea & Lemonade*

*Dessert*

*Peach Cobbler with Vanilla Ice Cream*

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*Pasta Pasta Pasta Party / \$27 per person*

*Substitute for the pizza above: Baked Lasagna (Meat or vegetarian)*

*Served with Cheezy Garlic-Bread Loaves*



## Hosted Bar

*Hosted Bar charges are based on consumption using a beginning and ending inventory. We invite the host to review the inventory on the bar before and after the function to ensure the accuracy of our calculations. You may host the bar to a certain dollar amount or time, and then may change it to a cash bar. Prices do not include applicable sales tax or gratuity.*

- *Standard Well Cocktail | \$7 each*
- *Premium Cocktail | \$9 each*
- *Ultra-Premium Cocktail | \$10 each*
- *House Selected Wine | \$7 each*
- *Domestic Beer | \$6 each*
- *Premium Beer | \$7 each*
- *Soft Drinks | \$4 each*
- *Bottled Water | \$4 each*
- *Pellegrino | \$6 each*
- *Kegs of Beer upon request \$TBD*



***Kohl's Ranch Lodge  
Beverage Packages***

***Standard Bar Package***

*Well Liquor Selections \$7.00*

*Barton Vodka  
Barton Rum  
Barton Dry Gin  
Montezuma Gold Tequila  
Barton Whiskey  
House of Stewart Scotch*

***Premium Bar Package***

*Liquor Selections \$9.00*

*Absolut Vodka  
Bacardi White Rum  
Beefeater Dry Gin  
Hornitos Anejo Tequila  
Jack Daniels Whiskey  
Johnny Walker 'Red Label' Scotch*

***Ultra Bar Package***

*Liquor Selections \$10.00*

*Grey Goose Vodka  
Bacardi White Rum  
Bombay Sapphire Gin  
Patron Silver Tequila  
Maker's Mark Bourbon  
Johnny Walker 'Black Label' Scotch  
Crown Royal  
Glenlivet*



*Kohl's Ranch Lodge  
Beverage Packages  
Standard Bar Package Cont.*

*Wine Selections \$7.00*

*White Zinfandel, Chardonnay  
Cabernet Sauvignon & Merlot*

*Wine Selections \$8.00*

*Pinot Grigio, Sauvignon Blanc,  
Pinot Noir & Zinfandel*

*Domestic Beers \$6.00*

*Coors Light, Bud Light, Miller Lite, Budweiser,  
Michelob Ultra, O'Doul's N/A*

*Premium Beers \$7.00*

*Corona, Stella Artois, Guinness, Sierra Nevada Pale Ale,  
Sierra Nevada Torpedo, & Angry Orchard  
(Gluten Free Hard Apple Cider)*

# *Kohl's Ranch Lodge Wedding Resources*

## *DJ Services*

*Infinity Entertainment / [www.Infinity.net](http://www.Infinity.net) / 623-910-9295 / email: [Infinityent@cox.net](mailto:Infinityent@cox.net)*

## *Hair Stylist / Makeup Artist*

*Kutting Edge Hair Salon / 928-468-1934  
Amber Crain / Shear Oasis / 928-478-7167 / cell 928-978-1521*

## *Cake Services/Bakers*

*Kendra's Country Bakery / [kendrascountrybakery@gmail.com](mailto:kendrascountrybakery@gmail.com) / 928-978-2848  
Mogollon Moose Bakery / 928-363-4049*

## *Kohl's Ranch Lodge Group Room Reservations*

*John Ginter / Sales Manager - Arizona / Diamond Resorts International® / 480-515-5669*