

*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, receptions, lunches and other private events.

Our outdoor covered reception area, known as the Pole Barn Pavilion can accommodate larger 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 or via telephone 480-515-5669.

Décor/Entertainment

We will also provide resources for floral accents and centerpieces, specialty linens, equipment rentals, musical entertainment, officiates, photographers and much, much 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 (Include white linen, tables & tableware)

Bar Set-up Fee | \$250 | Full Bar

Bar Set-up Fee | \$175 | Beer and Wine Only

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.

*** Tent/Canopy rental is required at the Pole Barn for parties of more than 125, as the Pole Barn has 125 maximum capacity without dance floor and is 100 maximum capacity with dance floor. The client is responsible for contracting and renting tents with Payson General Rentals*

*** 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 with Grapes 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, & Prosciutto
with Provolone, Cheddar, & Swiss Cheese with Assorted Rolls,
Mustard, Catsup, Onions, Tomato,
Lettuce, Relish, Mayonnaise*

*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

*Carolina 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

Shredded Beef 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 Station

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

Pasta Station

*Roasted portabello 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 Station

Chopped Romaine, Freshly Baked Croutons

Grated Parmesan Cheese

Creamy Caesar Dressing

...and a Green Apple Vinaigrette option

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

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. Prices do not include applicable sales tax or gratuity.

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

Wedding/Event Coordinator

An Enchanted Occasion / Susan Jacobson / www.anenchantedoccasion.com / 928-978-2463

DJ Services

Infinity Entertainment / www.Infinity.net / 623-910-9295 / email: Infinityent@cox.net

Hair Stylist / Makeup Artist

Amber Crain / Shear Oasis / 928-478-7167 / cell 928-978-1521

Cake Services/Bakers

Kendra's Country Bakery / Kendra Lewinson / 928-478-4696

Kohl's Ranch Lodge Group Room Reservations

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