

RENDEZVOUS

An Intimate Private Dining Room across the courtyard from Coup des Tartes

**Breakfast, Lunch and Dinner Events...
and always BYOB!**



For more information or
to book your next event contact:

Katie Pacioni

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DINNER PACKAGES

Saint-Germain

First Course
(same for all guests)
*
1 entrée chosen from Level I
(same for all guests)
*
1 tarte
(same for all guests)
*
Iced Tea, Lemonade and Soda
Illy brewed coffee service
*
Corking fees

\$55 Per Person

Louvre

Reception Appetizer
*
First Course
(same for all guests)
*
Choice of 2 pre-selected entrées
from Level I
(guests choose upon arrival)
*
1 tarte
(same for all guests)
*
Iced Tea, Lemonade and Soda
Illy brewed coffee service
*
Corking fees
\$65 Per Person

Vendome

Reception Appetizer
*
First Course
(same for all guests)
*
Choice of 2 pre-selected entrées
from Levels I or II
(guests choose upon arrival)
*
Choice of 2 pre-selected tartes
(guests choose upon arrival)
*
Iced tea Lemonade and Soda
Illy brewed coffee
*
Corking fees
\$75 Per Person

Versailles

2 Reception Appetizers
*
First Course
(same for all guests)
*
Choice of 2 pre-selected entrées
from Levels I or II
(guests choose upon arrival)
*
Choice of 2 pre-selected tartes
(guests choose upon arrival)
*
Iced Tea, Lemonade and Soda
Illy brewed coffee
*
Corking fees
\$85 Per Person

Prices do not include applicable taxes and \$150 per server or 22% service charge.(whichever is higher).Use of the private dining room is included in all listed rates.

PLEASE NOTE EVENING EVENT END TIMES MUST BE BY 11:00PM

RECEPTION APPETIZERS

Brie Brûlée Platter – Imported Brie topped with caramelized apples and served warm with seasonal fresh fruits and baguette toasts.

Country Platter- Assorted cheeses served with sliced salami, pears, apples, dried fruit and nuts

Smoked Salmon – Smoked salmon sliced into bite sized pieces and fanned out onto a large platter. Marinated overnight in cilantro, scallions, jalapeno and lime juice and served with baguette toasts.

Premium Cheese Platter – Assorted premium cheeses served with seasonal fruits, nuts and artisan bread.

Mozzarella and Tomato skewers- red and yellow cherry tomatoes, mozzarella balls and fresh basil on skewers with a pesto dipping sauce.

FIRST COURSES

Harvest Salad - Mixed Greens with organic apple, red onion, dried cranberries, chevre and candied walnuts tossed in an Apple Cider Vinaigrette

Taleggio Salad – Organic mixed greens tossed with fresh raspberries, apples, red onions, sugared pecans and prickly pear vinaigrette. Topped with warm Italian Taleggio cheese on toasts.

Parmigiano Salad – Crunchy romaine tossed with homemade croutons in a creamy Parmigiano-Reggiano and garlic dressing.

Roquefort Salad – Organic mixed greens tossed with roasted apples, toasted hazelnuts, dried figs and Premier Cru Roquefort.

Three Onion Tarte – A slice of our delicate tarte filled with caramelized shallots, leeks and onions, fresh herbs and a bacon and Gruyère custard. Served with lightly dressed mixed greens.

LEVEL I DINNER ENTREES

Oven roasted salmon drizzled with lemon butter and served with fresh asparagus and parslid potatoes.

Herb-encrusted natural chicken served with a rustic mushroom sauce, sautéed asparagus, Dijon mashed potatoes and crispy shallots.

Linguine and roasted garlic chicken tossed a light citrus cream sauce, suprêmes of oranges and grapefruit, cilantro and fresh Parmigiano-Reggiano

Pesto drizzled chicken stuffed with a medley of summer vegetables and served with buttery Yukon gold mashed potatoes and green beans.

Herb-encrusted pork tenderloin drizzled with a roasted pear and brandy cream sauce and served with morsels of crisp bacon, Yukon gold mashed potatoes and hazelnut buttered green beans.

Grass-fed Australian lamb shank coated in warm spices and served Moroccan style atop couscous with a harissa spiced vegetable ragout studded with dried fruits.

LEVEL II ENTREES

Grass-fed Australian filet mignon topped with sweet caramelized onions and served with green beans and a side of Yukon gold mashed potatoes.

Grass-fed Australian filet mignon marinated overnight in fresh herbs and garlic and served with a cognac and mushroom cream sauce, buttery Yukon gold mashed potatoes and shallot sautéed asparagus.

Grass-fed Australian filet mignon served with a black pepper horseradish crème fraîche, oven roasted potatoes and sautéed spinach.

Buttery Chilean sea bass encrusted with Arizona pistachios served atop curried Dungeness crab salad with sea beans and a light coconut sauce.

Halibut drizzled with fresh lemon butter and served atop couscous with a fresh tomato/basil salsa. (seasonal)

**Additional Entrée selections and preparations may be found on the current
Coup Des Tartes menu
(these menus change seasonally)**

DESSERT TARTES

Banana Brûlée - Our signature tarte! A chocolate crust filled with bananas and coconut cream. Topped with spears of bananas and brûléed to order.(available only up to 20 people)

Four Berry Tarte – Luscious strawberries, blueberries, blackberries and raspberries baked in a vanilla crust and topped with a brown sugar crumble. Served warm with vanilla bean ice cream.

Apple Crumble Tarte – Cinnamon spiced apples tucked into a vanilla crust and topped with a buttery walnut crumble. Served warm with vanilla bean ice cream.

Brown Butter Pear Tarte – Tender pears baked in a vanilla crust with a browned butter and vanilla bean custard. Served warm with vanilla crème anglaise.

Chocolate Lovers Tarte – A warm pecan and chocolate chip tarte shell filled with our homemade Belgian chocolate pudding and topped with a dollop of whipped cream.

Grand Canyon Tarte – A deep dish chocolate crust filled with layers of Belgian chocolate mousse and peanut butter mousse. Pure decadence!

Mocha Pecan Tarte – A twist on a classic pecan tarte with the added fun of chocolate and Kahlua. Served warm with vanilla ice cream.

Lemon Sabayone Tarte – Light and tart, the sabayone is atop a light pastry crust. Finished with whipped cream and mint.

Fresh Fruit Tarte – Homemade vanilla bean pastry cream topped with the seasons freshest fruits.

Additional Dessert tarte selections may be found on current Coup Des Tarte menu. (Dessert Menus change seasonally)

LUNCH PACKAGES

<i>Marais</i>	<i>Orsay</i>	<i>Paris</i>
1 pre-selected Luncheon Entrée * 1 Dessert Tarte * Illy brewed coffee * Corking fees Lemonade and Iced Tea \$22.00 per person	Choice of 2 pre-selected Luncheon Entrees * Choice of 2 pre-selected Dessert Tartes * Illy brewed coffee * Corking fees Lemonade and Ice Tea 25.00 per person	1 pre-selected appetizer platter * Choice of 2 pre-selected Luncheon Entrees * Choice of 2 pre-selected Dessert Tartes * Corking fees Lemonade and Iced Tea \$30.00 per person

Prices do not include applicable taxes and service charge.
Service charge is \$100 per server or 20% (based on total bill) whichever is higher.
Use of the private dining room is included in all listed rates.

Please note that end time for all lunch events must be by 3:00P.M.

LUNCHEON ENTREES

Spinach Chèvre Tarte – A wonderful deep dish tarte filled with sautéed arugula and our light goat cheese custard. Served warm with a mixed green salad.

Three Onion Tarte - A slice of our delicate tarte filled with caramelized shallots, leeks and onions, fresh herbs and a bacon and Gruyère custard. Served with lightly dressed mixed greens.

Poulet Salad – Organic mixed greens tossed with roasted chicken breast, strawberries, dried cranberries and sliced almonds. Drizzled with lemon/lavender vinaigrette.

Chicken Parmigiano Salad – Crunchy romaine and roasted chicken tossed with homemade croutons in a creamy Parmigiano-Reggiano and garlic dressing.

Taleggio Salad – Organic mixed greens tossed with fresh raspberries, apples, red onions, sugared pecans and prickly pear vinaigrette. Topped with warm Italian Taleggio cheese on toasts. Roasted chicken added upon request

Salmon Niçoise – Oven roasted salmon atop mixed greens with roasted potatoes, green beans, hard cooked egg and tomato. All dressed lightly with our house Dijon vinaigrette.

Chicken and Roasted Pepper Sandwich – Roasted chicken breast, Taleggio, roasted red pepper and pesto mayo served warm on a croissant sandwich and served with mixed organic greens.

Filet Mignon Sandwich – Roasted filet mignon, caramelized onions, balsamic glaze and horseradish mayo on a croissant with fresh spinach. Served with a side of mixed organic greens.

Ham and Brie Sandwich- Imported French brie, Black Forest ham served on a French baguette, served with mixed greens

Turkey BLT Sandwich- Oven roasted turkey, lettuce, applewood bacon & avocado on ciabatta bread, served with mixed greens

**Additional Lunch selections and preparations may be found on the current
Coup Des Tartes menu
(these menus change seasonally)**

BREAKFAST PACKAGES

(before 10am)

Bastille

(Served buffet style)

Freshly baked pastries, butter and jam

*

Seasonal fresh fruit platter

*

Breakfast Entrée

*

Station of Illy brewed coffee and
fresh squeezed orange juice

\$16/per person-one entrée selections

\$22/per person-two entrée selections

Opera

(A plated and served breakfast)

Freshly baked basket of pastries
served with butter and jam

*

Breakfast Entrée served with
seasonal fruit salad.

*

Tablesides coffee and orange juice service.

\$25 per person

Prices do not include applicable taxes and a \$100 service charge per server.

Use of the private dining room is included in all listed rates.

BREAKFAST ENTRÉE SELECTIONS

Spinach Chèvre Tarte – A wonderful deep dish tarte filled with sautéed arugula and our light goat cheese custard served with a mixed green salad.

Roasted Corn, Bacon and Scallion Tarte – Baked to perfection with a Gruyère custard. Served with a mixed green salad.

Herbed Mushroom Tarte – Sautéed mushrooms, fresh herbs and a filling of crème fraîche and ricotta cheese in a puff pastry crust. Served with a mixed green salad.

Cinnamon and Apple Breakfast Strata – bread and custard tossed with apples and spiced with cinnamon – our delicious version of French toast. Served warm with maple syrup.

Three Onion Tarte – A slice of our delicate tarte filled with caramelize shallots, leeks and onions, fresh herbs and a bacon and Gruyère custard. Served with lightly dressed mixed greens.

Parisian Breakfast Sandwich – A oven toasted croissant filled with smoky ham, Gruyère and tomatoes. Served with oven roasted potato wedges.

Filet and Eggs- Traditional style steak and two eggs made to order, served with roasted potato wedges.

COCKTAIL BUFFET

Choice of five

Brie Brûlée Platter – Imported Brie topped with caramelized apples and served warm with seasonal fresh fruits and baguette toasts.

Antipasto Platter – Roasted seasonal vegetables, Parmigiano-Reggiano cheese, Gruyère cheese, salami, olives and nuts.

Baked Apples and Pears – Organic apples and pears tossed in a bit of aged balsamic, fresh thyme and olive oil and baked with Vermont Chevre on top and served warm with baguette toasts

Smoked Salmon – Smoked salmon sliced into bite sized pieces and fanned out onto a large platter. Marinated overnight in cilantro, scallions, jalapeno and lime juice. Served with baguette toasts.

Premium Cheese Platter – Assorted premium cheeses served with seasonal fruits, nuts and artisan bread.

Tomato Mozzarella Bruschetta Platter – Baguette toasts with fresh mozzarella and locally grown tomatoes drizzled with homemade pesto, aged balsamic and a sprinkling of sea salt

Mini Chicken and Roasted Pepper Sandwiches – Roasted chicken breast, Taleggio, roasted red pepper and pesto mayo served warm on a mini croissant.

Mini Filet Mignon Sandwiches – Roasted filet mignon, caramelized onions, balsamic glaze and horseradish mayo on a mini croissant with fresh spinach.

Included in all Buffet Packages:

Assortment of Miniature Dessert Tartes

Corking Fees

Illy brewed coffee station

\$50 per person

Prices do not include applicable taxes and a 22% service charge or \$150 per server (whichever is higher).

Use of the private dining room is included in all listed rates.

Additional fees apply to the rental of the patio.

PATIO RENTAL

Come see our cozy, shaded and misted patio.
Set in between Coup Des Tartes and Rendezvous, our garden retreat is
the perfect spot for a cocktail hour or small dinner party.

**Patio may be used with any lunch or dinner package for groups up to 20 in place of the
Rendezvous room for no additional charge. (weather permitting).**

**Patio may be rented in addition to Rendezvous room for \$500 for increments
of two hours. (weather permitting)**

Available Enhancements

Premium Hildon Sparkling or Still water \$3.00 per guest

Wine Steward- in addition to wait staff, to pour wine (servers cannot pour wine) \$150

Linens- full length Lamour tablecloths in your choice of color \$25 per table plus shipping/delivery

Lamour Napkins in your choice of color \$2 per napkin plus shipping/delivery
(Note: linens must be ordered minimum 7 working days prior to event)

Floral Arrangements to coordinate to your color scheme \$35 for small tabletop, \$65 buffet size

Custom Enhancements

Valet Service- Pricing quoted per event

Photo Booth- priced from \$300-\$1800

Live Music on the patio

RENDEZVOUS RESERVATION CONTRACT

Please sign and return this contract with your deposit to: 4630 N. 16th Street, Phoenix, AZ 85016.
Or you may complete the contract and fax it to us: Phone: 602-717-7129 Fax: 602-212-1138

Event Day/Date: _____

Start Time: _____ End Time: _____ Number of Guests Expected: _____

Client Name: _____

Address: _____

PhoneNumber: _____ Fax Number: _____ Email _____

A non-refundable deposit is due upon signing of this agreement. Evening events require a \$500 **non-refundable** deposit and daytime events require a \$250 **non-refundable deposit**. The deposit will be credited toward the final balance. The final balance is due and payable on the day of the event and is payable by cash, check, Visa, MasterCard, or American Express.

All menu fees will incur a 22% service charge or \$150 per server whichever is higher in addition to any applicable sales taxes for evening events and 20% service charge or \$100 per server whichever is higher for daytime events. Prices are subject to change and will be confirmed 14 days prior to the event. There is a \$1200 minimum for evening events, a \$350 minimum for luncheons and breakfasts. Minimums are based on menu pricing and not tax or gratuity.

Rendezvous room rentals are for 3 hour increments. Lunch events need to be complete by 3:00pm to allow for evening set ups. Evening events need to be completed by 11:00pm, additional hours can be negotiated for a fee.

Patio rental is available (weather permitting) for lunch and evening events. Events of 20 people or less can be hosted on the patio instead of the Rendezvous room (package pricing would cover patio rental). Patio can be rented in addition to Rendezvous room for \$500 for 2 hour increments.

A guaranteed final guest count is due two business days in advance of the above event. The client will be charged for the number of guests guaranteed or the number of guests in attendance, whichever is greater. If no guarantee is received, the client will be charged for the number of guests originally contracted for when the reservation was secured, or for the number of guests in attendance, whichever is greater. Rendezvous will not be obligated to serve or set up for more than 3 guests above the guaranteed number. If the final count exceeds 3 guests above the guaranteed number, a surcharge of \$75 may be assessed.

Menus must be selected no later than 10 days prior to the event. In the event that the client does not make their menu selections 10 days prior to the event, Rendezvous reserves the right to select the menu on the client's behalf.

Alcoholic beverages will not be provided by Rendezvous. Clients must arrange to purchase and deliver their own alcoholic beverages. Guests may only bring beer, wine or champagne. Distilled spirits are prohibited. While Rendezvous can offer suggestions as to the amount of wine that is usually needed for an event, Rendezvous is not responsible for insuring that the correct amount of alcohol has been purchased to cover actual consumption. Clients are responsible for removing any remaining alcoholic beverages at the conclusion of the event. Rendezvous staff may NOT handle, open, serve or pour any alcoholic beverages whatsoever. Clients may hire or bring their own wine steward.

Client agrees to be responsible for any damage done by client or client's guests to equipment or catering space during their use of premises. Rendezvous reserves the right to refuse service to any guest that is acting in a manner that is inappropriate or causing damage to the property. It is at the discretion of the management to charge the client for any damages that have occurred. At the discretion of management, clients may be charged an additional \$200 cleaning fee in the event that the catering space is left with an excess of garbage such as broken glass, confetti, floral petals, spilled food or wine, or other litter.

Rendezvous is not responsible for loss or damage to any property brought into or left at the facility by the client or its guests.

This agreement is void if it cannot be performed due to uncontrollable circumstances on the part of Rendezvous and the client's deposit will be refunded. If food or services specified cannot be furnished for any reason due to such circumstances, other food and services may be substituted at prices originally charged for them, but not in excess of the price agreed upon.

A signature below indicates that you have read and agree to the terms of this agreement as outlined above.

Signature _____ Date _____

DEPOSIT FORM ON NEXT PAGE

If the deposit is to be secured by a credit card, please fill out the following:

Name as it appears on the card: _____

Billing Address: _____

City, State and Zip Code _____

Credit Card # _____ Expiration Date: _____

Authorizing Signature: _____ Date: _____

Deposit Amount _____

Paying by check, please include check # _____