

T. Cook's

LARGE PARTY DINING



PRIVATE DINING SPACES



ROOM NAME

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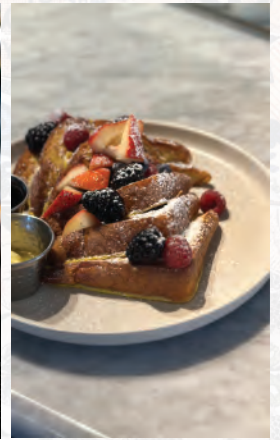
ROOM NAME

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BRUNCH

Two - Course Menu

"The Alicante"

| *starter - please choose one* |

GREEK FRUIT PARFAIT

LAURA'S GRANOLA | FRESH BERRIES

FRUIT PLATE

BABY ROMAINE SALAD

STRAWBERRY | SPICED PECANS | BLUE CHEESE
CRISPY ONIONS | VINAIGRETTE DRESSING

ROMAINE CAESAR SALAD

BABY HEIRLOOM TOMATO | PARMESAN CHEESE
FOCCACIA CROUTON | HOUSE CAESAR DRESSING

| *choice of entrée - please choose three* |

EGG WHITE FRITTATA

ARTICHOKE | BELL PEPPER | BROCCOLINI
SPINACH | GRUYERE | MARINATED TOMATO | BURRATA

BREAKFAST BURRITO

SCRAMBLED EGGS | JACK CHEDDAR | TATER TOTS | SIDE OF SALSA

PASTRAMI HASH

ROASTED YUKON POTATOES | BELL PEPPER | BABY KALE
PICKLED JALAPENO & ONION | TWO SUNNY SIDE UP EGGS | HOLLANDAISE

PANCAKES

MAPLE SYRUP | BUTTER

FRENCH TOAST

MAPLE SYRUP | BUTTER

BABY ROMAINE & SPINACH SALAD ADD CHICKEN OR SALMON

STRAWBERRY | SPICED PECANS | BLUE CHEESE
CRISPY ONIONS | VINAIGRETTE DRESSING

KALE PESTO SPAGHETTI

PEAS | BROCCOLINI | POTATO | ASPARAGUS
PECORINO | HERBED RICOTTA

NOE'S SHORT RIB SANDWICH

GRAIN MUSTARD AIOLI | BLUE CHEESE | CHEDDAR | ARUGULA
PICKLED RED ONION | SERVED WITH FRIES & PICKLE SPEAR

BAVETTE STREET TACOS

MARINATED BAVETTE | HOMEMADE CORN TORTILLAS | AVOCADO CREMA
CILANTRO + ONIONS | SAUTEED JALAPENOS | BLACK BEANS | COTIJIA

GRILLED CHICKEN SANDWICH

HERB MARINATED CHICKEN BREAST | HAVARTI
APPLEWOOD SMOKED BACON | RED ONION | GARLIC AIOLI | BUTTER
LETTUCE | TELERA ROLL | HEIRLOOM TOMATO | SERVED WITH FRIES

Three - Course Menu

"The Almeria"

| *starter - please choose one* |

GREEK FRUIT PARFAIT

LAURA'S GRANOLA | FRESH BERRIES

FRUIT PLATE

BABY ROMAINE SALAD

STRAWBERRY | SPICED PECANS | BLUE CHEESE
CRISPY ONIONS | VINAIGRETTE DRESSING

ROMAINE CAESAR SALAD

BABY HEIRLOOM TOMATO | PARMESAN CHEESE
FOCCACIA CROUTON | HOUSE CAESAR DRESSING

| *choice of entrée - please choose three* |

EGG WHITE FRITTATA

ARTICHOKE | BELL PEPPER | BROCCOLINI
SPINACH | GRUYERE | MARINATED TOMATO | BURRATA

BREAKFAST BURRITO

SCRAMBLED EGGS | JACK CHEDDAR | TATER TOTS | SIDE OF SALSA

PASTRAMI HASH

ROASTED YUKON POTATOES | BELL PEPPER | BABY KALE
PICKLED JALAPENO & ONION | TWO SUNNY SIDE UP EGGS | HOLLANDAISE

PANCAKES

MAPLE SYRUP | BUTTER

FRENCH TOAST

MAPLE SYRUP | BUTTER

BABY ROMAINE & SPINACH SALAD ADD CHICKEN OR SALMON

STRAWBERRY | SPICED PECANS | BLUE CHEESE
CRISPY ONIONS | VINAIGRETTE DRESSING

KALE PESTO SPAGHETTI

PEAS | BROCCOLINI | POTATO | ASPARAGUS
PECORINO | HERBED RICOTTA

NOE'S SHORT RIB SANDWICH

GRAIN MUSTARD AIOLI | BLUE CHEESE | CHEDDAR | ARUGULA
PICKLED RED ONION | SERVED WITH FRIES & PICKLE SPEAR

BAVETTE STREET TACOS

MARINATED BAVETTE | HOMEMADE CORN TORTILLAS | AVOCADO CREMA
CILANTRO + ONIONS | SAUTEED JALAPENOS | BLACK BEANS | COTIJIA

GRILLED CHICKEN SANDWICH

HERB MARINATED CHICKEN BREAST | HAVARTI
APPLEWOOD SMOKED BACON | RED ONION | GARLIC AIOLI | BUTTER
LETTUCE | TELERA ROLL HEIRLOOM TOMATO | SERVED WITH FRIES

| *choice of dessert* |

NUTELLA CHEESECAKE

CHOCOLATE HAZELNUT CHEESECAKE | DARK CHOCOLATE FUDGE SAUCE
CHOCOLATE SHORTBREAD | COCOA NIB MERINGUE

LEMON COCONUT CAKE

TOASTED COCONUT DACQUOISE | LEMON MASCARPONE CREAM
BUTTER RUM SAUCE | COCONUT CREAM GELATO

TWO-COURSE MENU
\$55 PER PERSON

T. Cook's

THREE-COURSE MENU
\$65 PER PERSON

DINNER

Three - Course Menu "The Lerida"

| *starter - please choose one* |

CHEESE RAVIOLI

PARMESAN | FORAGED MUSHROOMS

CREAM OF BROCCOLI SOUP

BRIOCHE CROUTONS | PEPITAS | CRÈME FRAÎCHE
AGED CHEDDAR | CHILI CRISP

BABY KALE SALAD

POMEGRANATE | APPLE | PECORINO | MARCONA ALMONDS
CIDER CINNAMON VINAIGRETTE

BABY ICEBERG SALAD

BACON | BLUE CHEESE | MARINATED TOMATO
FRIED ONIONS | CASHEWS | HOUSE RANCH DRESSING

T. COOK'S CAESAR SALAD

BABY ROMAINE | MARINATED TOMATO | PARMESAN
NOBLE BREAD CROUTON | EVERYTHING BAGEL SPICE
GREEN GOODNESS DRESSING | HERBS

| *choice of entrée - please choose three* |

SALMON OR BRANZINO

LEMON POTATOES | RED ONION | OLIVES
MARINATED TOMATOES | CHIMICHURRI | FETA

MARY'S CHICKEN THIGHS

RICE PILAF | CREAMED MUSHROOMS | SPINACH | ROSEMARY | LEMON

SHORT RIB

WHIPPED YUKONS | GLAZED CARROTS
PEARL ONION | FRIED ONION | BORDELAISE

RIGATONI AMATRICIANA

GUANCIALE | CALABRIAN CHILE | PECORINO | RED ONION | BASIL

SPRING SPAGHETTI

KALE PESTO | PECORINO | CHARRED LEMON | BROCCOLINI
POTATO | ASPARAGUS | ENGLISH PEAS | HERBED RICOTTA

LEMON BUTTER SHRIMP SPAGHETTI

LARDONS | LEMON | PARMESAN | HERBED GREMOLATA
CHILI CRISP | FINE HERB | FRA DIAVOLO

| *choice of dessert* |

NUTELLA CHEESECAKE

CHOCOLATE HAZELNUT CHEESECAKE | DARK CHOCOLATE FUDGE SAUCE
CHOCOLATE SHORTBREAD | COCOA NIB MERINGUE

LEMON COCONUT CAKE

TOASTED COCONUT DACQUOISE | LEMON MASCARPONE CREAM
BUTTER RUM SAUCE | COCONUT CREAM GELATO

THREE-COURSE MENU
\$105 PER PERSON

Three - Course Menu "The Huebra"

| *starter - please choose one* |

CHEESE RAVIOLI

PARMESAN | FORAGED MUSHROOMS

CREAM OF BROCCOLI SOUP

BRIOCHE CROUTONS | PEPITAS | CRÈME FRAÎCHE
AGED CHEDDAR | CHILI CRISP

BABY KALE SALAD

POMEGRANATE | APPLE | PECORINO | MARCONA ALMONDS
CIDER CINNAMON VINAIGRETTE

BABY ICEBERG SALAD

BACON | BLUE CHEESE | MARINATED TOMATO
FRIED ONIONS | CASHEWS | HOUSE RANCH DRESSING

T. COOK'S CAESAR SALAD

BABY ROMAINE | MARINATED TOMATO | PARMESAN
NOBLE BREAD CROUTON | EVERYTHING BAGEL SPICE
GREEN GOODNESS DRESSING | HERBS

| *choice of entrée - please choose three* |

K4 RANCH PRIME BEEF TENDERLOIN OR RIBEYE

WHITE CHEDDAR GRATIN | ASPARAGUS
CARAMELIZED ONIONS | SAUCE AU POIVRE

SALMON OR BRANZINO

LEMON POTATOES | RED ONION | OLIVES
MARINATED TOMATOES | CHIMICHURRI | FETA

MARY'S CHICKEN THIGHS

RICE PILAF | CREAMED MUSHROOMS | SPINACH | ROSEMARY | LEMON

SHORT RIB

WHIPPED YUKONS | GLAZED CARROTS
PEARL ONION | FRIED ONION | BORDELAISE

SPRING SPAGHETTI

KALE PESTO | PECORINO | CHARRED LEMON | BROCCOLINI
POTATO | ASPARAGUS | ENGLISH PEAS | HERBED RICOTTA

LEMON BUTTER SHRIMP SPAGHETTI

LARDONS | LEMON | PARMESAN | HERBED GREMOLATA
CHILI CRISP | FINE HERB | FRA DIAVOLO

| *choice of dessert* |

NUTELLA CHEESECAKE

CHOCOLATE HAZELNUT CHEESECAKE | DARK CHOCOLATE FUDGE SAUCE
CHOCOLATE SHORTBREAD | COCOA NIB MERINGUE

LEMON COCONUT CAKE

TOASTED COCONUT DACQUOISE | LEMON MASCARPONE CREAM
BUTTER RUM SAUCE | COCONUT CREAM GELATO

THREE-COURSE MENU
\$135 PER PERSON

T. Cook's

DINNER

Four - Course Menu "The Sevilla"

| *starter - please choose one* |

CHEESE RAVIOLI

PARMESAN | FORAGED MUSHROOMS

CREAM OF BROCCOLI SOUP

BRIOCHE CROUTONS | PEPITAS | CRÈME FRAÎCHE
AGED CHEDDAR | CHILI CRISP

IBERICO PORK CHEEK FRIED RICE

SCALLION | CASHEWS | TONKATSU SAUCE | CHIPOTLE KEWPIE | CILANTRO

| *salad- please choose one* |

BABY KALE SALAD

POMEGRANATE | APPLE | PECORINO | MARGONA ALMONDS
CIDER CINNAMON VINAIGRETTE

BABY ICEBERG SALAD

BACON | BLUE CHEESE | MARINATED TOMATO
FRIED ONIONS | CASHEWS | HOUSE RANCH DRESSING

T. COOK'S CAESAR SALAD

BABY ROMAINE | MARINATED TOMATO | PARMESAN
NOBLE BREAD CROUTON | EVERYTHING BAGEL SPICE
GREEN GOODNESS DRESSING | HERBS

| *choice of entrée - please choose three* |

SALMON OR BRANZINO

LEMON POTATOES | RED ONION | OLIVES
MARINATED TOMATOES | CHIMICHURRI | FETA

MARY'S CHICKEN THIGHS

RICE PILAF | CREAMED MUSHROOMS | SPINACH | ROSEMARY | LEMON

SHORT RIB

WHIPPED YUKONS | GLAZED CARROTS
PEARL ONION | FRIED ONION | BORDELAISE

LEMON BUTTER SHRIMP SPAGHETTI

LARDONS | LEMON | PARMESAN | HERBED GREMOLATA
CHILI CRISP | FINE HERB | FRA DIAVOLO

RIGATONI AMATRICIANA

GUANCIALE | CALABRIAN CHILE | PECORINO | RED ONION | BASIL

SPRING SPAGHETTI

KALE PESTO | PECORINO | CHARRED LEMON | BROCCOLINI
POTATO | ASPARAGUS | ENGLISH PEAS | HERBED RICOTTA

SEARED IBERICO PORK CHOP

MISO COFFEE GLAZE | BRUSSELS | BACON | POLENTA
SUMMER CHERRY GASTRIQUE | CRISPY ONION

| *choice of dessert* |

NUTELLA CHEESECAKE

CHOCOLATE HAZELNUT CHEESECAKE | DARK CHOCOLATE FUDGE SAUCE
CHOCOLATE SHORTBREAD | COCOA NIB MERINGUE

LEMON COCONUT CAKE

TOASTED COCONUT DACQUOISE | LEMON MASCARPONE CREAM
BUTTER RUM SAUCE | COCONUT CREAM GELATO

FOUR-COURSE MENU
\$130 PER PERSON

Four - Course Menu "The Valencia"

| *starter - please choose one* |

CHEESE RAVIOLI

PARMESAN | FORAGED MUSHROOMS

CREAM OF BROCCOLI SOUP

BRIOCHE CROUTONS | PEPITAS | CRÈME FRAÎCHE
AGED CHEDDAR | CHILI CRISP

IBERICO PORK CHEEK FRIED RICE

SCALLION | CASHEWS | TONKATSU SAUCE | CHIPOTLE KEWPIE | CILANTRO

| *salad- please choose one* |

BABY KALE SALAD

POMEGRANATE | APPLE | PECORINO | MARGONA ALMONDS
CIDER CINNAMON VINAIGRETTE

BABY ICEBERG SALAD

BACON | BLUE CHEESE | MARINATED TOMATO
FRIED ONIONS | CASHEWS | HOUSE RANCH DRESSING

T. COOK'S CAESAR SALAD

BABY ROMAINE | MARINATED TOMATO | PARMESAN
NOBLE BREAD CROUTON | EVERYTHING BAGEL SPICE
GREEN GOODNESS DRESSING | HERBS

| *choice of entrée - please choose three* |

K4 RANCH PRIME BEEF TENDERLOIN OR RIBEYE

WHITE CHEDDAR GRATIN | ASPARAGUS
CARAMELIZED ONIONS | SAUCE AU POIVRE

SALMON OR BRANZINO

LEMON POTATOES | RED ONION | OLIVES
MARINATED TOMATOES | CHIMICHURRI | FETA

MARY'S CHICKEN THIGHS

RICE PILAF | CREAMED MUSHROOMS | SPINACH | ROSEMARY | LEMON

SHORT RIB

WHIPPED YUKONS | GLAZED CARROTS
PEARL ONION | FRIED ONION | BORDELAISE

LEMON BUTTER SHRIMP SPAGHETTI

LARDONS | LEMON | PARMESAN | HERBED GREMOLATA
CHILI CRISP | FINE HERB | FRA DIAVOLO

SPRING SPAGHETTI

KALE PESTO | PECORINO | CHARRED LEMON | BROCCOLINI
POTATO | ASPARAGUS | ENGLISH PEAS | HERBED RICOTTA

SEARED IBERICO PORK CHOP

MISO COFFEE GLAZE | BRUSSELS | BACON | POLENTA
SUMMER CHERRY GASTRIQUE | CRISPY ONION

| *choice of dessert* |

NUTELLA CHEESECAKE

CHOCOLATE HAZELNUT CHEESECAKE | DARK CHOCOLATE FUDGE SAUCE
CHOCOLATE SHORTBREAD | COCOA NIB MERINGUE

LEMON COCONUT CAKE

TOASTED COCONUT DACQUOISE | LEMON MASCARPONE CREAM
BUTTER RUM SAUCE | COCONUT CREAM GELATO

FOUR-COURSE MENU
\$160 PER PERSON

T. Cook's

UPGRADES

AVAILABLE FOR BRUNCH OR DINNER

ADD 3 SEASONALLY INSPIRED HORS D'OEUVRES \$26.00 PER PERSON

ADD 4 SEASONALLY INSPIRED HORS D'OEUVRES \$34.00 PER PERSON

ADD 5 SEASONALLY INSPIRED HORS D'OEUVRES \$42.00 PER PERSON

| Cold |

WATERMELON CUBES · MINT | AGED BALSAMIC 

VEGAN MOZZARELLA · TOMATO CHUTNEY | HERB POLENTA

CANAPÉ OF GRILLED VEGETABLES · ARUGULA PESTO

CROW'S DAIRY GOAT CHEESE · GRILLED CIABATTA CROSTINI | SUN-DRIED TOMATO

SKEWER OF PROSCIUTTO · ARTICHOKE | MANCHEGO | OLIVE 

SOUTHWEST BEEF TENDERLOIN · BLUE CORN PANCAKE

AHI TUNA TACOS · MANGO-GINGER SALSA

SMOKED SALMON · POTATO GALETTE | CHIVE CRÈME FRAÎCHE

LOBSTER MEDALLION · ROASTED VEGETABLES

| Hot |

AVOCADO EGG ROLLS · SWEET CHILI SAUCE


MUSHROOM & TRUFFLE RISOTTO WHEEL

VEGETABLE SPRING ROLL · CHINESE HOT MUSTARD

ANTIPASTO SPRING ROLL · MARINARA SAUCE

SPICY CHICKEN AND BLACK BEAN IN PHYLLO

PETITE CRAB BEIGNET · HARISSA CHIVE AIOLI

BACON WRAPPED MEDJOOOL DATES · HERB GOAT CHEESE FILLING 

PULLED PORK EMPANADA · GREEN CHILI SALSA

MINI SPANISH CHORIZAO AREPA · AVOCADO SALSA

MINI CUBAN · PICKLE RELISH

THAI CHICKEN SATAY · THAI PEANUT SAUCE

KOFTA KABOB · TADZHİK SAUCE | COCONUT SHRIMP | THAI CHILI SAUCE

PANCETTA WRAPPED SCALLOPS · APRICOT CHUTNEY 

SHORT RIB & FONTINA PANINI · MUSTARD AIOLI

MENU PRICES DO NOT INCLUDE ALCOHOL. ALL MENUS ARE SUBJECT TO A 24% SERVICE CHARGE AND AN 8.6% TAX.
TAXES AND SERVICE CHARGES ARE SUBJECT TO CHANGE

CONTAINS (OR MAY CONTAIN) RAW OR UNCOOKED INGREDIENTS. RAW OR UNCOOKED MEATS, POULTRY, SEAFOOD,
SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.
TO PROVIDE OUR GUESTS WITH THE FRESHEST INGREDIENTS AND MOST EXCEPTIONAL DINING EXPERIENCE, ALL
MENUS ARE SEASONAL AND SUBJECT TO CHANGE WITHOUT NOTICE

ADDITIONAL INFORMATION

TABLESIDE WINE SERVICE HIGHLY SUGGESTED WITH EVENTS OF 8 OR GREATER.
GLUTEN-FREE, VEGETARIAN AND VEGAN OPTIONS AVAILABLE UPON REQUEST.

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WHAT DOES A FOOD & BEVERAGE MINIMUM CONSIST OF?

A FOOD & BEVERAGE MINIMUM GOES TOWARDS ANY FOOD AND BEVERAGE SPENDING FOR YOUR EVENT. SHOULD THE MINIMUM NOT BE MET, THE REMAINING AMOUNT WILL BE ADDED TO YOUR FINAL BILL. PLEASE KEEP IN MIND THAT MINIMUMS VARY ON THE DAY OF THE WEEK, TIME OF YEAR, SPACE REQUESTED AND GROUP SIZE.

WHEN DO I SUBMIT MY MENU SELECTIONS?

PLEASE SUBMIT YOUR MENU AND WINE SELECTIONS TWO WEEKS PRIOR TO YOUR EVENT. THIS WILL ENSURE ANY AND ALL PRODUCT IS ORDERED AND DELIVERED ON TIME.

WHEN DO I PROVIDE MY FINAL GUEST COUNT?

A GUARANTEED FINAL ATTENDANCE MUST BE RECEIVED FROM THE CATERING OFFICE BY 12:00 NOON TEN WORKING DAYS PRIOR TO THE COMMENCEMENT OF THE FUNCTION. IF A GUARANTEE IS NOT GIVEN TO THIS OFFICE BY THIS DEADLINE, THE ESTIMATED ATTENDANCE INDICATED ON THE CONTRACT WILL AUTOMATICALLY BECOME THE GUARANTEE, AND CHARGES WILL BE BASED ON THAT NUMBER. THE GUARANTEE COUNT CANNOT BE LOWERED, AND CHARGES WILL BE MADE ACCORDINGLY.

WHAT HAPPENS IF I CANCEL MY EVENT?

IN THE EVENT THE GROUP CANCELS, THE GROUP SHALL PAY LIQUIDATED DAMAGES IN THE AMOUNT CALCULATED AS FOLLOWS. FROM CONTRACT SIGNING UP TO 10 DAYS PRIOR TO EVENT DATE, SEVENTY-FIVE PERCENT (75%) OF FOOD AND BEVERAGE REVENUE COMMITMENT & ROOM RENTAL WILL BE DUE AT THE TIME OF CANCELLATION. WITHIN 10 BUSINESS DAYS OF THE EVENT DATE, ONE-HUNDRED PERCENT (100%) OF FOOD AND BEVERAGE REVENUE COMMITMENT & ROOM RENTAL AT THE TIME OF CANCELLATION. ALL CANCELLATIONS WILL INCLUDE APPLICABLE TAXES.

WHAT HAPPENS IF I BOOK A PATIO EVENT AND IT RAINS?

ALTHOUGH WE LIVE IN MOSTLY SUNSHINE YEAR ROUND, THE OCCASIONAL RAIN DOES OCCUR. IF THE WEATHER IS NOT COOPERATING, WE TRY OUR BEST TO RELOCATE YOUR EVENT TO ANOTHER LOCATION ON THE RESORT PROPERTY.

