



KACHINA CHAPTER 28  
PMB #428  
5025 N Central Avenue  
Phoenix AZ 85012

## MINUTES

Executive Board Meeting  
IRWA Kachina Chapter 28  
November 2, 2011

**Vision:** The International Right of Way Association creates public awareness, trust and confidence in the right of way process, to build a better world.

**Mission:** The International Right of Way Association will be the central authority for Right of Way Professionals, providing members with the tools they need to build and advance in their careers.

**Key Objectives:** IRWA has identified the following major strategies to achieve our mission:

1. **Maintain a Vibrant Membership – Retaining and acquiring high quality members.**
2. **Provide Useful Tools – That help members build and advance in their careers.**
3. **Enhance Systems and Support– Empowering and positioning the organization for relevance and growth.**

Those in attendance included:

Mary Smith	Rebekah Louis
Rob Price	Sharon Dyke
Roger Ottaway	Sandi Foree
Karen Williams	Chris Banks
Ken Anderssohn	Don Solon

### CALL TO ORDER

The meeting was called to order by President Mary Smith at Empire West Title Agency, 4808 N 22<sup>nd</sup> St, Ste. 100, Phoenix, AZ 85016 at 4:48P.M. She deemed that a quorum was present to properly conduct Chapter business.

### ADOPTION OF AGENDA:

Agenda

Motion to accept First: Ken Anderssohn Second: Sandi Foree

Comments or corrections: none

Approved

## **MINUTES AND REPORTS**

### Secretary's Report/ October 5 2011 Meeting Minutes

Motion to accept First: Ken Anderssohn Second: Karen Williams

Comments or corrections: none

Approved

### Treasurer's Report – Ken Anderssohn Oct 1- 31, 2011

Motion to accept First: Mary Smith Second: Ken Anderssohn

Comments or corrections: none

Approved

Region 1 Business – All invoices should be out by now.

## **OLD BUSINESS**

Course for Northern Arizona update – Kaye Bockmann – no report

Seminar Update – March 26-29 – Need more participation.- Ken Anderssohn & Mary Smith Theme: Keep it Clean and Green. Room contract signed.

Coordinators set. There was discussion on availability of RE credits, Valley Forward, Canal-Scape (Jim Duncan) and mock trial. Only 4 people showed up at Seminar meeting. Next meeting on Nov. 16 @ 4:30 at UFS. Free 1-hr parking behind US Bank.

Email/Brochure/Post on Website regarding free class for new member referrals  
Ken Anderssohn:

Motion: Free Course Certificate would only apply if member applied through the chapter. Application fee would be waived from 11/20/11 until March 31, 2012 (HQ approved). Free course certificate would expire 12/31/12.  
1<sup>st</sup> Sandi, 2<sup>nd</sup> Mary Approved.

## **NEW BUSINESS**

Membership Report – Rob Price Report Attached

New members read for approval: Shane M. Bott and David M Schlieff

Rob 1<sup>st</sup>, Ken 2<sup>nd</sup> New Members approved

Speaker for November: Jason Foster – Todd Salvatore, OR Colan  
Chris Banks will introduce guests from HQ.

Paying for lunches for Mark Rieck, Pat Pettito, and Daniel Stekol  
Voting members will meet after lunch with guests from HQ

MOTION:

Mary - Chapter will pay \$30 for HQ guests' lunch. 2<sup>nd</sup> Sandi. Approved

Speaker for December luncheon Discussion Sharon Dyke. No speaker.

This will be a networking luncheon

MOTION: Hold cost at \$10 per guest for lunch. Chapter will pay the difference. Chapter will purchase decorations and 2 decks of cards for luncheon. We will have a "white elephant" exchange. Sandi 1<sup>st</sup> Chris 2<sup>nd</sup> Approved

Nametags: Sharon Dyke - New nametags will be given to new members at their first lunch meeting. Existing members will be responsible to bring their old nametags with them to each luncheon meeting.

Questions for Newsletter – Chris Banks – we will start a new column for questions from members with answers from appropriate sources.

Facebook, Linked In, etc. Sandi Foree Sandi will get advice from her instructor and bring it to next meeting.

Organizational Chart – Don Solon will create

Outreach Chair – Mary Smith –We need someone to chair this committee. She has been doing it but she is busy with a new job.

Incoming PDC Chair discussion: Rebekah Louis suggested that PDC Chair should be funded to go to Conference. Discussion tabled for now.

### **COMMITTEE REPORTS** attached:

ADRE  
Membership  
Luncheon  
PDC  
Secretary Report  
Treasurer report available upon request from  
[Treasurer@irwachapter28.org](mailto:Treasurer@irwachapter28.org).

### **Announcements**

Next Executive Board meeting:  
December 8, 2011 at 4:30PM,

Empire West Title Agency, (Free parking) (SR 51 between  
Highland/Campbell)  
4808 N 22<sup>nd</sup> St, Ste. 100,  
Phoenix, AZ 85016 602-749-7000

**Motion to adjourn – 6:30PM**

First: Don Solon      Second: Mary Smith Approved



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**[www.irwachapter28.org](http://www.irwachapter28.org)**

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## COMMITTEE REPORT

Date: 11/02/2011

Committee Chair: Sandi Foree and Mark Keller

Name of Committee: Education Certification and Credits

Board Meeting Date: November 2, 2011

Report: Update on Real Estate Credits

Sandi Foree and I are still working on the transition for the ADRE Administrator. Sandi has received her fingerprint clearance. Our goal is to complete this before year end. All ADRE certificates have been prepared for the upcoming Courses 200 and 203 in November.



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KACHINA  
CHAPTER 28

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## COMMITTEE REPORT

Date: 11/02/2011

Committee Chair: Sharon Dyke

Name of Committee: Luncheon Membership Meeting

Board Meeting Date: 11/02/2011

Report: We have 50 people who have R.S.V.P as of today. We have 1 reservation for December.

DATE: November 8, 2011

NAME: Jumbo Buffet

LOCATED: 3414 W. Southern Avenue #168, Phoenix,  
Phone #602 243 3383

MENU: Sushi, Chinese, Various other menu items including salad and desert.

COST: \$10.00

This has the room to the side with only a divider.

Spoke to Yin to make reservations

I confirmed our reservation and the room can hold 50 to 60 people and if we have overflow I will need some volunteers to set in the section before your enter the room.

DATE: December 13, 2011

NAME: Desert Willow Conference Center

LOCATED: 4340 E. Cotton Center Blvd #100, Phoenix, AZ 85040, Phone #602 431 0001

MENU: To be determined by November

COST: \$27.00 per person with 19% staffing charge and sales tax.

Reservation made with Susan Armentrout.

Spoke to Susan and they will set us up in the Cottonwood Room with round tables of 6. This room holds 100 guests. The lobby and buffet area will have decorated Christmas tree and through out the area they will have poinsettias. If we bring in CDs they can play music into our

room. I would like to check to having live music played, such as a violinist or guitar. We will need to furnish the table center pieces. We will need to discuss the cost allowed for this.

I have checked some new places, The Big Apple on 19<sup>th</sup> Avenue, Monti's in Tempe and Oriental Garden Grill & sushi. Attached is the information they sent me. I would also like to know what the board thought of the Spaghetti Company either on Central or in Tempe on Mill and going back to Aunt Chilada's.

What are membership/luncheon meeting after July, 2012?

Sharon Dyke  
Committee Chair

**Dyke, Sharon**

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**From:** Hartman Catherine A [Catherine.Hartman@srpnet.com]  
**Sent:** Tuesday, October 25, 2011 9:04 AM  
**To:** 'luncheons@irwaChapter28.org'  
**Cc:** Louis Rebekah B  
**Subject:** Oriental Garden Grill & Sushi - 8909 E. Indian Bend Rd. Scottsdale

Hi Sharon,

I have attached a brochure for the Oriental Garden Grill & Sushi located at Indian Bend Rd & 101 Hwy. in Scottsdale.

They have a back room (very nice) that seats 85 people.  
They request a 3 week notice during snowbird season for the use of the back room.

This is a buffet. The food has always been very good. The place is very clean.

Just a suggestion for an IRWA luncheon.

Thanks,  
Cathy

Catherine A. Hartman  
PAB 158 - 1521 N. Project Dr. Tempe, AZ 85281  
Office (602) 236-6168 - Fax (602) 302-9769  
[cahartma@srpnet.com](mailto:cahartma@srpnet.com)

*Delicious*

*Opening*

No. 0121



No MSG

100% VEGETABLE OIL

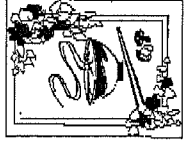
PARTY ROOM,  
GIFT CERTIFICATES &  
CATERING AVAILABLE

SENIORS 60 YRS+10% OFF  
3-11 YRS CHILDREN PRICE

PARTY TRAY AVAILABLE  
CARRY-OUT BUFFET AVAILABLE

OVER 150 ITEMS DAILY

Shrimp, Beef, Chicken, Pork, Fish, Fried-Dumplings, BBQ Boneless Ribs, Sushi, Vegetables, Mei Fun, Chow Mein, Fried Rice, Teriyaki Chicken, Cocktail Shrimp, Mussels, Roast Beef, Ham, Salad Bar, Chinese Dim Sum, Fresh Fruit, Appetizers, Soup, Ice Cream, Desserts and More...



**Oriental Garden**  
GRILL & SUSHI

**ALL YOU CAN EAT**  
AMERICAN CHINESE JAPANESE  
ITALIAN BBQ CUISINE  
SUPER BUFFET

8909 E., Indian Bend Rd.,  
Scottsdale, AZ 85250  
Tel: (480) 362-1530  
Fax: (480) 362-1531



ALL Major Cards Accepted

**LUNCH**

MON - SAT.  
11:00AM-4:00PM

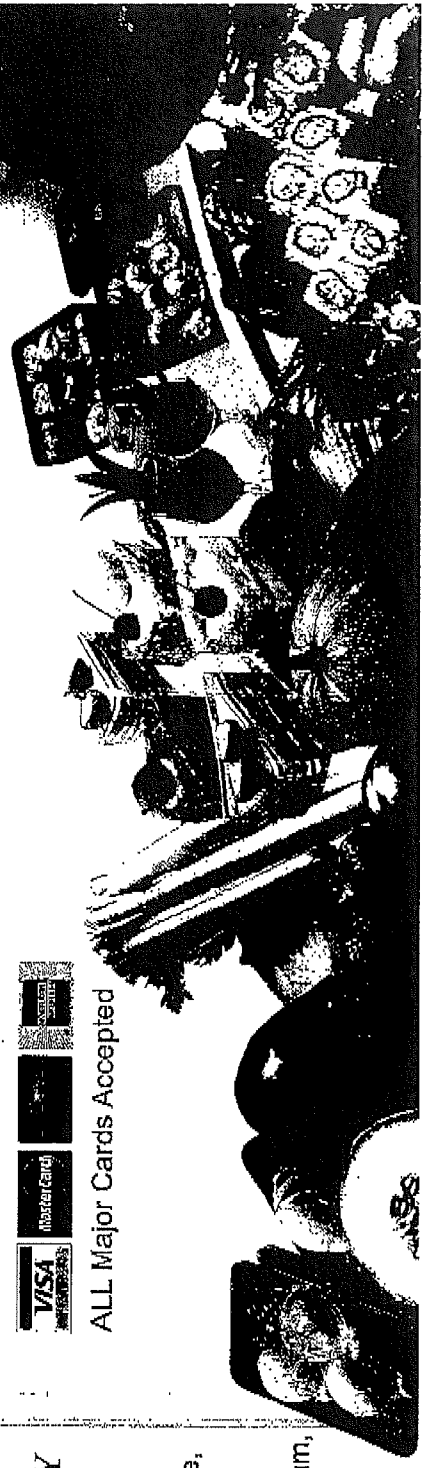
**DINNER**

MON - THUR.  
4:00PM-9:00PM  
FRI & SAT.  
4:00PM-9:30PM

**SUNDAY & HOLIDAY  
ALL DAY DINNER**

Shea Blvd	★	
E Indian Bend Rd		
Mc Donald Dr		
		Pima

we are here!  
Oriental Garden



Oct. 25, 2011 8:56AM



# Dinner Banquet Menu

## \$17 Selections

- Lickin' Chicken & Ribs
- BBQ St. Louis Pork Ribs
- BBQ Chicken
- 9 oz. USDA CHOICE Sirloin Steak\*
- Vegetable Plate (on advanced request)

## \$19 Selections

- 6 oz. USDA CHOICE Ribeye Steak\* ,Pork Ribs & BBQ Chicken Combo
- 12 oz USDA CHOICE Ribeye Steak \*
- 10 oz Prime Rib\*
- Sirloin Steak\* & Popcorn Shrimp

## \$21 Selections

- Slab of Ribs (over 1 pound of St. Louis pork ribs)
- 12 oz USDA CHOICE Ribeye Steak\* and Jumbo Shrimp
- Full Pound USDA CHOICE T-Bone Steak\*
- 12oz Prime Rib\*

**All dinners are served with a tossed salad, baked potato, BBQ beans, corn on the cob, fresh dinner roll, your choice of soft drink and apple cobbler for dessert.**

*\*The Arizona Health Department requires us to inform you that consuming raw or undercooked meats may increase you risk of food borne illnesses.*

All applicable sales tax and a 18% gratuity charge will be added

No separate checks for parties over 25

Cannot guarantee private room for parties under 50 persons

Deposit and reservation contract must be received 10 days prior to reservation

Parties exceeding \$200.00 must be paid by cash or charge

**For further information contact a Manager  
(602) 863-7921**



# Luncheon Banquet Menu

## **\$11 Selections**

- Chicken Breast Salad (served with Dinner Roll)
- Bar-B-Que Beef Brisket or Sliced Beef Sandwich
- Bar-B-Que Pulled Pork Sandwich
- Giant Cheeseburger (with cheddar cheese)

## **\$12 Selections**

- Three Meat Combo (BBQ Beef, Pork and Spicy Hot Link or Chicken)
- Sirloin Steak Sandwich
- Breaded Icelandic Cod
- Broiled Chicken Breast
- Chicken Fried Steak

***Above served Choice of 2 sides,  
daily dessert and choice of  
unlimited Coffee, Ice Tea or Soft Drinks.***

All applicable sales tax and a 18% gratuity charge will be added.

No separate checks.

Cannot guarantee private room for parties under 50 person.

Your deposit will secure your reservation.

We accept all major credit cards and cash,  
company checks require pre-approval.

**For further information contact a Manager  
(602) 863-7921**

*\*The Arizona Health Department requires us to inform you that consuming raw or undercooked meats may increase your risk of food borne illnesses.*

Dyke, Sharon

Monti's

**From:** banquetsandcatering@gmail.com on behalf of Erin Scheidt [banquet@montis.com]  
**Sent:** Thursday, October 27, 2011 2:59 PM  
**To:** Dyke, Sharon  
**Subject:** Monti's Banquet Lunch Information

*Hello Sharon,*

*Thank you for inquiry, I am happy to say we do have space for your party of 80 guests on February 14th. Here is the information that you requested with regards to booking a private banquet room. To make things simple for our group events we have created banquet lunch packages. You may select one of our luncheon packages for your guests to choose from on the day of your event.*

*Our banquet plated meal price includes all of the following: Garden salad served family style served with our house garlic Italian dressing, our freshly baked roman bread, entrée choice (one of the three pre-determined by you in your package), baked potato or garlic mashed potatoes (depending on package choice), seasonal vegetable garnish, chef's choice plated dessert, freshly brewed iced tea, regular & decaf coffee, use of one of our private rooms for three hours, linens and centerpieces, tax & gratuity. We do have buffet options available should you prefer that option over the plated meal.*

*Once your menu selections have been made, if you choose to offer a plated meal, we will then make small menus (about the size of a postcard) and place them at each place setting. Our staff will go around the tables that day/evening and take orders. So once you've pre-determined those selections there is no need to get each guests order beforehand. Your menu does not have to be determined at time of booking but does need to be submitted no less than one week prior to your event.*

*We can always accommodate any vegetarians & children with their own entrees. So there is no need for special considerations for their entrées. Vegetarians will be served four cheese ravioli topped with our homemade marinara sauce. Children's Menu for kids 10 & under is \$15.14 inclusive and includes the following choices: Chicken Fingers & French Fries ÒÒÒ Cheese Burger & French Fries ÒÒÒ Macaroni & Cheese with vegetable garnish ÒÒÒ Spaghetti with Marinara or Meat Sauce ÒÒÒ \$11.70++/per person = \$15.14 Inclusive*

*Above Children's Meals Include a Fountain Soft Drink, Roman Bread & Vanilla Ice Cream.*

*Please note that any party that falls in the guest count range of 20-30 guests requires 2 dedicated staff members to facilitate our level of service standard, therefore an additional service charge of \$40.00 will be added to your bill.*

*All parties with a booking number of 30 or more anticipated guests require a bartender to service drinks for their guests. A bartender fee of \$50.00 will be assessed on your final bill. A reduced final number of guaranteed guests does not waive the bartender fee.*

*We do require a minimum \$100.00 non-refundable deposit in order to secure any reservation. We can do*

10/27/2011

*this over the phone with a credit card for your convenience. At that point we can draw up a reservation agreement for your event that we will forward to you so that you can sign and fax back to us as confirmation. We also require that a final count be given 72 hours (3 days) prior to your event to ensure proper staffing and set-up.*

*Please look over the menu and if you have any questions, please do not hesitate to call or email either of us, Erin or Kim in the Banquet & Catering Department at 480-967-7594, [banquet@montis.com](mailto:banquet@montis.com) or [cater@montis.com](mailto:cater@montis.com). You may also gain access to our banquet menus by going to [www.montis.com](http://www.montis.com) and click on the banquet page and then scroll below the photos. In addition, we have created a video and slide show for you to enjoy. Please click on the following link or copy and paste to your browser <http://youtu.be/3tCczkVl3yg>*

*Best Regards,*

*Erin Scheidt*



**2011 GENERAL INFORMATION FOR BANQUET LUNCHEONS**

**Confirmation**

- *An advance deposit is required to confirm date and space.*
- *There will be NO confirmation made until a deposit & a signed reservation agreement is received.*
- *ALL DEPOSITS ARE NON-REFUNDABLE.*

**Guarantee**

- *We require a 72-hour guarantee of attendance.*
- *The guarantee is NOT subject to reduction once submitted.*
- *You will be charged for the guarantee or actual number in attendance, whichever is greater.*
- *If a guaranteed number is not received, the EXPECTED number given at initial time of booking will be used.*
- *Prices listed are "per person" unless otherwise noted and are subject to change with market fluctuations.*

**THE INCLUSIVE PRICE PER PERSON INCLUDES SERVICE CHARGE  
& APPLICABLE TAX.**

*Any party that falls into the guest count of 20-30 adults requires 2 staff members to facilitate our level of service standard. Therefore, an additional service charge of \$40.00 will be added to your bill.*

**If no food and beverage is required for your function or you are hosting a cocktail & hors d'oeuvres party a room rental fee will be applied.**

*Menu selections are requested one week prior to your event.  
We will be prepared to serve 5% over the guaranteed number.*

*Michael Monti's Restaurants & Catering, Inc.'s policy requires that all food and beverage served in the banquet facilities must only be provided by our restaurant.  
Prices are subject to change with market price fluctuations without notice.*

*Function rooms are assigned according to the anticipated number of guests.  
If the number of guests fluctuates, it may be necessary to reassign the room to efficiently accommodate the needs of your guests.*

*Our private banquet rooms can accommodate 5 to 100 ppl. Please contact our Banquet Managers, Erin Scheidt or Scott Agnew at (480) 967-7594 or [banquet@montis.com](mailto:banquet@montis.com) to reserve your room.*

# M I C H A E L MONTI'S<sup>SM</sup>

*La Cosa Vieja*

## *Southwest Pasta*

*Served from 11:00am – 3:00pm*

*Luncheon Entrée Selections Served with Freshly Baked Monti's Roman Bread, Garden Salad Served Family Style with Our House Garlic Italian Dressing*

*Sliced Chicken Breast  
On a bed of Fettuccini noodles with peppers & onions  
Tossed in a Creole Butter Sauce*

***\$13.07++/pp, \$17.16 Inclusive Per Person\****

*\* Additional Service Fee May Apply*

*Also included in the Meal Price is Freshly Brewed Iced Tea, Regular & Decaffeinated Trescerro Coffee, Use of the Room for Three Hours, Linens, Centerpieces, Tax and Gratuity.*

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## *Quick Business Luncheon*

*Served from 11:00am – 3:00pm*

*Quick Business Luncheon Entrée Selections Served with Freshly Baked Monti's Roman Bread, Garden Salad Served Family Style with Our House Garlic Italian Dressing, Baked Potato & Seasonal Vegetable Garnish, Completed with a Chef's Choice Plated Dessert, Freshly Brewed Iced Tea & Regular & Decaffeinated Trescerro Coffee.*

*7 oz. Prime Rib\*  
Served with Au Jus & Creamy Horseradish  
(\*Broiled Medium)*

*Grilled Chicken Breast  
Topped with a Light Lemon Sauce*

*Broiled Mahi Mahi  
Topped with Tomato Cucumber Salsa*

*Vegetarian Option: Four Cheese Ravioli Topped with Marinara Sauce*

*Chef's Choice Plated Dessert*

*Freshly Brewed Iced Tea & Regular & Decaffeinated Trescerro Coffee*

***\$14.83++/pp, \$19.47 Inclusive Per Person\****

*\* Additional Service Fee May Apply*

## *Monti's Favorite Luncheon*

*Served from 11:00am – 3:00pm*

*Quick Business Luncheon Entrée Selections Served with Freshly Baked Monti's Roman Bread, Garden Salad Served Family Style with Our House Garlic Italian Dressing, Mashed Potato & Seasonal Vegetable Garnish, Completed with a Chef's Choice Plated Dessert, Freshly Brewed Iced Tea & Regular & Decaffeinated Trescerro Coffee.*

*6 oz. Barrel Cut New York Strip\**

*\*Broiled Medium*

*Grilled Chicken Breast*

*Topped with a Sundried Tomato Pesto Sauce*

*Sterling Silver Double Cut Pork Chop*

*Topped with Savory Carmalized Apples*

*Vegetarian Option: Four Cheese Ravioli Topped with Marinara Sauce*

*Chef's Choice Plated Dessert*

*Freshly Brewed Iced Tea & Regular & Decaffeinated Trescerro Coffee*

***\$14.83++/pp, \$19.47 Inclusive Per Person\****

*\* Additional Service Fee May Apply*

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## *Classic Luncheon*

*Served from 11:00am – 3:00pm*

*All Classic Luncheon Entrée Selections Served with Freshly Baked Monti's Roman Bread, Garden Salad Served Family Style with our House Garlic Italian Dressing, Mashed Potatoes & Seasonal Vegetable Garnish. Completed with a Chef's Choice Plated Dessert, Freshly Brewed Iced Tea & Regular & Decaffeinated Trescerro Coffee.*

*5 oz. Filet Mignon\**

*\*All Steaks Broiled Medium*

*Balsamic Chicken Breast*

*Topped with Roasted Tomatoes, Balsamic Reduction & Parmesan Cheese*

*Broiled Salmon*

*Topped with Tomato Cucumber Salsa*

*Vegetarian Option: Four Cheese Ravioli Topped with Marinara Sauce*

*Chef's Choice Plated Dessert*

*Freshly Brewed Iced Tea & Regular & Decaffeinated Trescerro Coffee*

***\$19.51++/pp, \$25.62 Inclusive Per Person\****

## ***Hayden's Buffet***

- *Minimum 30 people required to order buffet option*

### ***Garden Salad***

*Mixed Greens, Sliced Cucumbers, Tomatoes, Shredded Cheddar Cheese  
& Garnished with Sliced Red Onion & Home-Style Croutons*

*House Garlic Italian*

*Served with Monti's Famous Roman Bread & Butter*

### ***Grilled Sliced Chicken Breast***

*Pasta tossed in a Light Alfredo Sauce with Spinach & Tomatoes*

### ***Assortment of Freshly Baked Cookies***

*Freshly Brewed Iced Tea & Regular & Decaffeinated Trescerro Coffee.*

*\$15.61++/pp, \$20.50 Inclusive, Per Person\**

- *Additional Service Fee May Apply*

## ***Fiesta Buffet***

*Served from 11:00am – 3:00pm*

*- Minimum 30 people required to order buffet option -*

### ***Buffet to Include:***

*Tortilla Chips & Home-made Salsa*

*Shredded Chicken & Sliced Steak*

*Warm Flour Tortillas*

*Black Beans Topped with Cheddar Cheese*

*Shredded Lettuce & Cheddar Cheese, Diced Tomatoes, Sour Cream & Home-made Salsa*

*Assortment of Freshly Baked Cookies*

*Freshly Brewed Iced Tea & Trescerro Coffee.*

*\$19.51++/pp, \$25.62 Inclusive Per Person*

*\*Additional Service Fee May Apply*

*Add Guacamole \$1.50++/pp*

*Upgrade to Caramel Churros for \$2.00++/pp*

## *Hors D'oeuvres*

<b>Chicken Satay</b> <i>Tender pieces of chicken served on a bamboo skewer &amp; glazed with a Thai peanut sauce</i>	\$2.00++/each
<b>Chipotle Marinated Steak Skewer</b>	\$2.99++/each
<b>Balsamic Marinated Chicken Skewer</b>	\$2.00++/each
<b>Smoked Chicken Quesadilla Horns</b> <i>A Spicy blend of smoked chicken, Monterey jack cheese, peppers, fresh cilantro rolled in a flour tortilla</i>	\$2.99++/each
<b>Cocktail Meatballs (Swedish or BBQ)</b>	\$2.00++/per person
<b>Bruschetta:</b>	
<i>Tomato Basil</i>	\$1.99++/ per piece
<i>Spinach &amp; Artichoke</i>	\$1.99++/per piece
<i>Chicken Tomato Basil</i>	\$2.99++/ per piece
<i>Creole Shrimp</i>	\$3.25++/per piece
<i>Filet &amp; Roquefort Cream Cheese</i>	\$3.99++/per piece
<i>Filet &amp; Ancho Mushroom Sauce</i>	\$3.99++/per piece
<b>Tortilla Chips, House-made Salsa &amp; Guacamole</b>	\$2.99++/per person
<b>Chicken Adobe Tostadas</b>	\$3.25++/ per person
<b>Lobster Tostada with a Citrus Aioli</b>	\$4.99++/ per person
<b>Sampler Platter ~</b> <i>Chicken Tenders, Cheese Sticks, Zucchini Slices, Onion Rings &amp; Loaded Potato Wedges Served With our Home-made marinara &amp; ranch dressing</i>	\$4.95++/per person
<b>Warm Spinach &amp; Artichoke Dip ~ Served with Tortilla Chips</b> <i>Spinach &amp; artichoke hearts with parmesan cheese</i>	\$3.99++/per person
<b>Southwest Shrimp Gazpacho</b> <i>Ceviche style shrimp cocktail in sweet tomato &amp; lime juice combined with red onions, avocado &amp; cilantro served with tortilla chips</i>	\$2.99++/per person

<b><i>Spinach &amp; Bacon Stuffed Mushroom Caps</i></b>	<i>\$2.99++/per person</i>
<b><i>Fresh Vegetable Tray with Dip</i></b>	<i>\$3.99++/per person</i>
<b><i>Fresh Fruit Tray</i></b>	<i>\$3.99++/per person</i>
<b><i>Domestic Cheese Tray ~ Served with Assorted Cracker Medley</i></b>	<i>\$4.99++/per person</i>
<b><i>Portobello Mushroom Puff</i></b> <i>Grilled Portobello mushrooms with fresh roma tomatoes, roasted pepper, Monterey jack cheese &amp; a hint of goat cheese in puff pastry tartlet</i>	<i>\$3.00++/per piece</i>
<b><i>Chipotle Chicken Stuffed Won Ton Cone</i></b>	<i>\$2.99++/each</i>
<b><i>Chicken Drumlets (Honey BBQ, Honey Hot or Seasoned)</i></b>	<i>\$2.99++/per person</i>
<b><i>Jumbo Shrimp Cocktail ~ with spicy cocktail sauce</i></b>	<i>\$4.99++/per person</i>
<b><i>Shaved Prime Rib on Roman Bread Cocktail Sandwiches</i></b>	<i>\$3.99++/per person</i>
<b><i>Mini Monti Christo's</i></b>	<i>\$3.99/ per person</i>

***Heavy Hors D'oeuvres Packages  
Can Be Created For Your Special Event***

***++/ 22% gratuity & 9.3% tax will be added***

## **Beverages**

*All parties with a booking number of 30 or more anticipated guests require a bartender to service drinks for their guests. A bartender fee of \$50 will be assessed on your final bill. A reduced final number of guaranteed guests below 30 guests does not waive the bartender fee.*

	<b>HOSTED</b>	<b>CASH</b>
<i>Well Cocktails</i>	\$4.25++	\$5.50
<i>Call-Brand Liquors</i>	\$4.75++	\$6.00
<i>Premium and Cordials</i>	\$6.25++	\$8.00
<i>Domestic Beer</i>	\$3.50++	\$4.50
<i>Imported Beer</i>	\$4.50++	\$5.75
<i>House Wine by the Glass</i>	\$6.50++	\$8.50
<i>Soft Drinks</i>	\$2.59++ (free refills)	\$3.25
<i>House Champagne</i>	\$25.00++ per bottle	

**Hosted Bar:** *Beverages are charged to your account, per drink or per person, plus customary gratuity and sales tax.*

**Cash Bar:** *Beverages are sold on a cash basis to your guests and are inclusive of sales tax.*

### **BEVERAGE PACKAGES**

*(Including Cocktails, Wine, Domestic & Imported Beer, Juices, Mineral Water and Soft Drinks – shots are not included in package price.)*

	<b>PREMIUM BRAND</b>	<b>CALL BRANDS</b>
<i>1 Hour:</i>	\$18.50++/per person	\$17.50++/per person
<i>2 Hours:</i>	\$21.50++/per person	\$20.00++/per person
<i>3 Hours:</i>	\$24.50++/per person	\$23.00++/per person

*(Additional hours at \$4.00 per person, per hour, based on guarantees)*

### **Call Brands:**

*Absolut, Jack Daniels, Jim Beam, Wild Turkey, Southern Comfort, Seagrams 7 & VO, CC, Bushmills, 3 Amigos Blanco, Jose Cuervo Gold, Bacardi, Captain Morgan, Malibu, J & B, Johnny Walker Red, Dewers, Tanqueray, Bombay, Beefeaters*  
\$7.00 Glasses of Wine

### **Premium Brands:**

*Includes all Call Brand Options as well as the following:  
Ketel One, Grey Goose, Jameson Irish, Makers Mark, Knob Creek, El Charo Blanco & Repo, Cazadores Reposado, Chivas Regal, Johnny Walker Black, Macallan 12, Glenlivet Single Malt, Bombay Sapphire, Blue Coat, Mt. Gay Silver & Dark*  
\$8.00 Glasses of Wine

### **BEER AND WINE**

*(Including Imported, Domestic and Nonalcoholic Beers, House Wines by the Glass)*

<i>1 Hour:</i>	<i>\$14.25++/per person</i>
<i>2 Hours:</i>	<i>\$16.50++/per person</i>
<i>3 Hours:</i>	<i>\$18.75++/per person</i>

*Drink Tickets are available for any event.*

*We charge based on the drink ordered, not a flat fee for the ticket.*

*Michael Monti's La Casa Vieja is the only licensed authority to sell and serve alcoholic beverages for consumption on the premises. Therefore, liquor is not permitted to be brought on the premises*

**A banquet is NOT considered booked until the deposit and signed banquet reservation contract are received.  
Please fax your signed contract to 623-321-0133.**

**All banquet final counts are guaranteed at 100%.** Upon booking the banquet, the booking party needs to tell Monti's the SPECIFIC number of guests expected to attend the banquet. Ranges will not be accepted (for example: 25 to 30 is NOT acceptable). We require a 72 hour guarantee of attendance for all banquet menu bookings. During the month of December, a final count is due ONE WEEK PRIOR. The guarantee is not subject to reduction. You will be charged for the guarantee number or actual number of guests in attendance, whichever is larger. If the guarantee number is not received, the expected number will be used. Guarantee for Monday and Tuesday is required the preceding Friday. There is a minimum guaranteed number required for the use of our banquet facilities based on time of year. If attendance is less than minimum number, additional fees will be charged.

**Any party that falls in the final guest count range of 20 to 30 guests requires 2 staff members to facilitate our level of service standard. Therefore, an additional service charge will be applied. \$40 during lunch / \$60.00 during dinner**

1.. **Private room charge/off the menu:** A room charge for a party is assessed for groups of 28 or less who wish to have off the menu service, and would like to have a private room. For parties of 15 guests or greater, a private room charge of \$50.00 and a set up Fee of \$50.00, totaling \$100.00, will be added to all food and beverage purchased on one check with 18% gratuity. For parties of 14 or less, \$50 are private room fee will be added to all food and beverage purchased on one check with 18% gratuity. Monti's does not accept off the menu parties for groups of 28 or more.

2. If the booking party goes beyond the maximum capacity of the room, Monti's will try to accommodate the party in a larger room, but cannot guarantee a larger room. Private rooms will only be held for 30 minutes from their scheduled reservation time.

3. Room deposits are non-refundable. All room deposits except for the month of December will be "held" on the credit card provided. Therefore, nothing will processed on the card, unless you cancel your event. Deposits for the month of December will be processed and then deducted from your final bill upon the conclusion of the banquet.

**Room Deposits: Rio Salado & Fountain: \$100.00 Deposit All other rooms: \$ 50.00 Deposit**

**Banquet room deposits for the month of December are as follows:**

**Rio Salado & Fountain Room \$1,000.0 Hacienda \$500.00 Arroyo, East or West Hacienda, Zane Grey, Hayden, Senators, Juice \$200.00**

4. If a group wishes to use one of Monti's larger banquet rooms, but does not have a sufficient guest count to warrant the use, Monti's will allow the party to use the room based on the specified room's minimum number/minimum revenue. Function rooms are assigned according to the anticipated number of guests. If the number of guests fluctuates, it may be necessary to reassign the room to better accommodate your guests' needs.

5. All parties with a booking number of 30 or more anticipated guests require a bartender to service drinks for their guests. A bartender fee of \$50 will be assessed on your final bill. A reduced final number of guaranteed guests below 30 guests does not waive the bartender fee.

6. Banquet rooms are booked for a three hour time frame. An additional room charge will be assessed for parties that require the private room for more than three hours. Guests will not be allowed to enter the room prior to the start time stated on the contract. Additional room charge is not prorated based on time used. Additional use charges are as follows: **Rio Salado, South Rio, Fountain & Hacienda: \$100.00 per hour All other rooms \$50.00 per hour**

7. Monti's prices are subject to change with market fluctuatuations.\*

8. Monti's room names, minimum number and maximum capacities: **Fountain Room: 40 / 70**  
**Rio Salado: 45/100 Rio South: 35/60 Arroyo: 10/30 Zane Grey: 10/22**  
**Hacienda: 15/45 Front Hayden: 10/24 Back Hayden 6/16 Senator's: 10/18 Juice: 0/16**

9. Menu selections are requested one week prior to your event. We do not need a breakdown of each item ordered, just the menu offered to the guest.

10. If a client wishes to decorate a private room they may do so, however the following rules must be followed:
  - a. You may access the room one-hour prior to the banquet, if available.
  - b. If the room is not cleared of decorations after the party, a cleaning fee of \$50.00 will be assessed.
  - c. Only scotch tape may be used. No nails, thumbtacks or other fasteners may be used to hang decorations.
11. Outside food and beverages may not be brought into the banquet room. The only exception is special occasion cakes (wedding, birthday) A \$25.00 cutting fee will be assessed.
12. Microphone, Podium and Screen are available for \$30.00 rental per banquet. LCD Projector/ Screen Combo is available for \$75.00, TV & DVD are available in the Rio Salado room for \$30.00
13. All banquet and associated charges will be settled with Monti's at the completion of the banquet unless the Banquet Director has approved other arrangements.
14. One bill/check is issued per banquet.
15. Monti's does not guarantee parking! There is additional parking on public streets and public parking areas in downtown Tempe. We encourage the use of the light rail system as well as carpooling. Although Monti's has its own private lot, we cannot guarantee parking, and guests should be aware of the strong parking demands during football game days and special events in downtown Tempe.

**Your deposit signifies acceptance of the room booked and authorizes all terms of the banquet agreement sheet.  
If signed contract is not received, banquet is not guaranteed.**

**Thank you for choosing Monti's to host your special event!**



**KACHINA CHAPTER 28**  
**PMB #428 5025 N Central Ave**  
**Phoenix, Arizona 85012**

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## Memorandum

Writer's Phone: 602-236-3532  
Writer's Fax: 602-236-8193  
E-mail Address: [rob.price@srpnet.com](mailto:rob.price@srpnet.com)

November 1, 2011

These applicants are **to be read for consideration** at the November 3, 2011 Chapter 28 Executive Board Meeting:

1. Vincent W. Davis  
17825 W. Claremont Street  
Waddell, AZ 85355  
480.540.5422  
[vince@dvgappraisal.com](mailto:vince@dvgappraisal.com)  
No. 7904450
2. Nelle W. Carlsmith  
6434 W. Briles Rd  
Phoenix, AZ 85383  
602-790-9999  
[Nelle\\_Carlsmith@yahoo.com](mailto:Nelle_Carlsmith@yahoo.com)  
No. 7906989
3. Darryl L. King  
2410 N. 108<sup>th</sup> Drive  
Avondale, AZ 85392  
623.293.2864  
[KingD004@mail.maricopa.gov](mailto:KingD004@mail.maricopa.gov)  
No. 7907068

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The following applicants were read for consideration at the October 5, 2011 IRWA Chapter 28 Executive Board Meeting and are **now being read for approval**.

1. Shane M. Bott  
111808 W. Via Montoya Drive  
Sun City, AZ 85373  
602.448.6346  
[Shane.bott@aps.com](mailto:Shane.bott@aps.com)  
No. 7906866
  2. David M. Schlieff  
5965 West Kimberly Way Glendale, AZ 85308  
623.825.1995  
[david.schlieff@aps.com](mailto:david.schlieff@aps.com)  
No. 7906858
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5025 N Central Avenue  
Phoenix AZ 85012

[www.irwachapter28.org](http://www.irwachapter28.org)

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## COMMITTEE REPORT

Date: November 1, 2011

Committee Chair: Rebekah Louis

Name of Committee: Professional Development

Board Meeting Date: November 2, 2011

Report:

Only thing to report was from my PDC Webinar this morning.

December 31<sup>st</sup> is the deadline to request to take the current SR/WA Comprehensive exam. The request must be received by International HQ by that date.

The two main changes to the exam are more questions and the length of time to take the test is shortened. The current test has 200 questions and the candidate has 6 hours to complete the test. The new test will be 250 questions and 5 hours is given to complete the test.

If a candidate takes the SR/WA review class, they do not have to take the exam at the end of the study session if they feel that they need more study time.

The individual discipline capstones are not changing only the comprehensive exam is changing.

A candidate still has the option to request to take the four of the six individual capstone exams to meet the exam requirement for the SR/WA designation.