



THANKSGIVING BRUNCH

THURSDAY, NOVEMBER 27, 2025

\$99 per person / \$39 per child ages 4-12

Bottomless Mimosas / \$20 per person (with adult brunch)

Complimentary for children 3 and under with adult brunch. Pricing is exclusive of 20% gratuity and 8.8% sales tax.

SEAFOOD

Shrimp Cocktail | Crab Claws
lemon, cocktail sauce

ANTIPASTO & SALADS

Cheese & Charcuterie | Chef's Selection of Salads
Grilled Vegetables

CARVERY & SIDES

Herb-Crusted Prime Rib
green beans almondine, garlic whipped potatoes,
bordelaise sauce
Arizona Citrus Glazed Turkey
cornbread sausage stuffing, cranberry sauce, gravy
Lamb Chops
chimichurri & mint jelly
Seabass Veracruz

TACOS & QUESADILLAS

Made-To-Order Tacos & Quesadillas
carne asada, chicken
Fresh Guacamole & Salsa Bar

BREAKFAST FAVORITES

Eggs Benedict | Pancakes | Bacon & Sausage |
Potato O'Brien | Fresh Fruit & Berries | Assorted Cereals

DESSERTS

Pumpkin Pie Cookies | Cranberry Curd Tarts |
Pecan Streusel Cheesecake | Chocolate German Cake |
Caramel Corn Verrines | Macaron Tower |
Assorted Fall Candy

To make a reservation, please call (480) 905-7903 or email
CamelbackInnVacationPlanners@marriott.com

*Items may be cooked-to-order or may contain raw or undercooked ingredients.
Consuming raw or undercooked meats, poultry, seafood,
shellfish or eggs may increase risk of foodborne illness.
On parties of six or more guests, a 20% gratuity will be included on your final
bill.*