



EST 1976

THE SCOTTSDALE

RESORT AT MCCORMICK RANCH

WEDDING GUIDE

WEDDING INFORMATION AND POLICIES

COMPLIMENTARY

Cocktail Reception Location includes scattered high-boys and cocktail tables, white garden chairs, linen, guest book, gift and place card tables. Dinner/Dance Location includes seating and tables for guests, sweetheart or head table for wedding party, floor length ivory damask linen, china, silver and stemware, votive candles, dance floor, stage for band or table for D.J, cake table.

(4) complimentary umbrellas or space heaters

Additional umbrellas and space heaters are available for an additional charge

ENHANCEMENTS

Welcome champagne for the ceremony @ \$5.00 per person

Charger plates @ \$2.50 each

Chiavari Chairs @ \$12.00 each

Specialty linen options available at an additional charge

Floral centerpieces available for purchase from our floral department

GUEST ROOMS

Complimentary bride and groom accommodations will be provided on the night of the wedding.

We offer special rates for your wedding guests, based upon availability.

Please contact your Catering Manager for room rates and availability.

Check-in time is 3pm, check-out time is 12noon. Should you require early check-in for getting ready, it is suggested that room accommodations be secured for the night prior to the wedding. Early check-in and/or late check-out may be provided based on availability.

FINAL GUARANTEE

Our private event venues each have their own location fees and food and beverage minimum spend, based on guest capacity of venue. The guaranteed number of attendees must be communicated to the catering office by 11am three (3) business days prior to the event. In the event the final guarantee is not supplied, the estimated number of attendees will be considered the final guarantee. The client will be charged for the number of meals served or the number of meals guaranteed, whichever is greater.

PRE-SELECTED CHOICE OF ENTRÉE MENUS

A pre-selected choice of entrées is available and limited to a choice of two (2) entrées plus a vegetarian option for an additional \$7.00 per person. A 5% allowance in food preparation over the guaranteed number will be given on all events. Guarantee of attendance with the entrée selection and breakdown is required by 11am three (3) business days prior to the event. Client to provide individual place cards indicating guest's entrée selection.

SERVICE CHARGE AND SALES TAX

All quoted food and beverage prices are subject to 24% service charge and applicable sales tax. Please note that the service charge is taxable based on Arizona State Regulations.

WEDDING INFORMATION AND POLICIES

ALCOHOLIC BEVERAGES

The Scottsdale Resort reserves the right to refuse service to guests who appear to be intoxicated. All guests who appear to be under 30 years of age will be required to present identification to consume alcoholic beverages.

PAYMENT PROCEDURES

The Scottsdale Resort requires an initial 25% deposit for your event. A second deposit of 50% is due 90 days prior to your event. The Scottsdale Resort requires a credit card on file with the signed contract. The remaining balance is due by 11am three (3) business days prior to your event, in the form of a cashier's check or credit card. The card on file will be charged by 4pm based on the final guarantee if another form of payment has not been provided. Personal checks may be accepted by 11am ten (10) business days prior to your event.

TASTINGS

One complimentary tasting is offered for wedding events with a contracted food and beverage minimum of \$5,000 or higher. If your event does not meet the minimum requirements, we will charge a tasting fee equal to 50% of the value of your estimated price per person. Tasting menu includes a selection of up to (4) hors d'oeuvres, (2) salads, (2) entrées, (2) wedding cake samples. Tastings must be arranged at least two weeks in advance and are offered on Tuesdays through Thursdays at 2pm, based on availability.

WEDDING CAKES

Our wedding cakes are all made from scratch in our pastry kitchen. Included in our wedding packages is a round wedding cake, with the choice of:

- Dark Chocolate or French Vanilla cake
- Strawberry, Triple Chocolate, Bailey's or Cookies N' Cream mousse filling
- White Chocolate, Butter Cream or Vanilla Sugar icing.

Our Pastry Chef will be delighted to custom-design any cake of your choosing at an additional cost. Please coordinate with your Catering Manager for details.

HOTEL PARKING

Valet parking is available at \$5 per car. These charges may be applied to your master account based on 40% of your final guarantee or charged to each guest.

Self-parking is available at no charge.

WEDDING INFORMATION AND POLICIES

WEDDING PLANNER

A professional wedding planner is required for weddings with 50 or more guests.

Wedding Planners and Catering Managers

To ensure a flawless event, a professional Wedding Planner is required for weddings with 50 or more guests, and is recommended for weddings with fewer than 50 guests. The Wedding Planner will assist with the rehearsal, ceremony, reception and overall wedding planning. Most wedding coordinators have different packages from full service to “day of” planning. Your Catering Manager will be glad to provide a referral list of planners for you.

YOUR WEDDING PLANNER WILL

- Assist with etiquette and protocol for invitations, family matters, ceremony and toasts.
- Create a timeline for your entire wedding day, including the ceremony and reception.
- Work with you to organize and coordinate your ceremony rehearsal, remind bridal party of all pertinent instructions on the wedding day.
- Confirm details with any contracted vendors several days prior to the wedding day.
- Be the liaison with your family, bridal party, vendors and resort staff.
- Assist the bride and bridal party with dressing, ensure delivery of all florals, décor and client arranged rental items
- Deliver and arrange ceremony programs, place cards, favors and any personal items.
- Coordinate timing of ceremony and reception, i.e. cueing music, grand entrance, cake cutting, first dance, etc.
- Collect and/or store any personal items you may have brought at the conclusion of the reception.
- Count and collect all wedding gifts and deliver to the appropriate location.

YOUR SCOTTSDALE RESORT CATERING MANAGER WILL

- Answer any questions, provide event venue suggestions and act as your primary resort contact throughout the planning process.
- Act as menu consultant for all food and beverage selections, to achieve value for your dollar, while meeting the required contracted minimums.
- Detail your Banquet Event Order (BEO) outlining the event specifics.
- Create an estimate of charges outlining your financial commitments, and deposit schedule to the Resort.
- Establish contact with a Reservation Coordinator for guestroom block (if applicable), who will monitor the status of your guestroom reservations.
- Reserve the complimentary Bride and Groom room upon receipt of the signed contract.
- Oversee the setup of the ceremony and reception venues.
- Ensure a seamless transition to the Banquet Captain on the day of your event.
- Review your banquet check for accuracy prior to the completion of your final bill.

REHEARSAL DINNERS

Tuscan Buffet

\$47.00 per person

Endive, Radicchio and Arugula Salad, Lemon Caper Vinaigrette, Shaved Reggiano Parmesan, Cannellini White Bean Salad, Roma Tomatoes, Arizona Olive Oil, Aged Balsamic Reduction, Grilled Italian Bread

Gorgonzola and Caramelized Onion Pizza Pancetta and Three Cheese Pizza
Seared Chicken Breast with Black Olives, Peppers, Fresh Mozzarella, Sun-Dried Tomatoes Fresh Basil Pesto and Fusilli Pasta, Pine Nuts, Goat Cheese

Tiramisu, Frangelico Crème Anglaise Freshly Brewed Coffee and Assorted Teas

Mexican Fiesta Buffet

\$50.00 per person

Jicama and Citrus Salad
Jalisco Caesar Salad, Chipotle Dressing Chicken Tortilla Soup, Salsa Fresca, Tortilla Chips

Salsa and Tomatillo Cheese Enchiladas
Marinated Sirloin and Chicken Fajitas, Red Onion, Caramelized Bell Peppers Cilantro, Sour Cream
Borracho Beans Saffron rice
Jalapeño Corn Muffins Corn and Flour Tortillas

Tres Leches Cake
Freshly Brewed Coffee and Assorted Teas

Route 66 BBQ Buffet

\$55.00 per person

Iceberg Wedges, Blue Cheese Dressing Tomato Cucumber Dill Salad
Macaroni Salad

Grilled Chipotle Marinated Chicken, BBQ Baby Back Ribs, Vegetarian Chili
Sour Cream, Cheddar Cheese, Diced Onions, Jalapenos Roasted Red Bliss Potatoes
Cheddar Biscuits, Corn on the Cob

Apple Crumb Pie, Vanilla Bean Ice Cream, Freshly Brewed Coffee and Assorted Teas

All prices are subject to 24% service charge and applicable sales tax.

Prices are subject to change without notice.



THE BIG DAY

Bridesmaids Getting Ready Luncheon I

\$24.00 per person

Fresh Seasonal Fruit and Berries
Turkey Wrap Sandwich with Havarti Cheese
Assorted Giant Cookies
Iced Tea

Bridesmaids Getting Ready Luncheon II

\$25.00 per person

Assorted Tea Sandwiches:
Egg Salad with Cucumber, Radish, Green Herbs
Smoked Salmon, Endive
Prosciutto, Mozzarella, Pesto
Freshly Baked Seasonal Scones, Double Devonshire Cream
Lemon Curd, Preserves
Iced Tea

Groomsmen Getting Ready Luncheon

\$25.00 per person

Deli Meats to Include:
Shaved Black Forest Ham, Smoked Turkey, Oven-Roasted Beef
Sliced Cheddar, Provolone, Lettuce, Tomato, Onion, Pickles
Artisan Breads
Brownies and Blondies
Iced Tea



FAREWELL BREAKFAST BUFFETS

MINIMUM 25 GUESTS

The Arizonian

\$35.00 per person

Assorted Freshly Baked Pastries and Croissants
Homemade Granola with Seasonal Berries and Honey
Assorted Breakfast Cereals with Low-Fat and Skim Milk

Scrambled Eggs and Chives, Applewood Smoked Bacon
Oven-Roasted Sage Breakfast Sausage, Crispy Breakfast Potatoes
Sliced Seasonal Fresh Fruit
Butter, Honey, Preserves

Orange Juice and Grapefruit Juice
Freshly Brewed Coffee and Assorted Teas

The Maricopa

\$38.00 per person

Assorted Freshly Baked Pastries and Croissants Butter, Honey, Preserve
Steel-Cut Oatmeal with Seasonal Berries, Raisins, Brown Sugar, Walnuts
Fresh Citrus Fruit Salad
Breakfast Cereals with Low-Fat and Skim Milk

Vegetarian Breakfast Burrito
Scrambled Eggs, Chicken Apple Sausage, Breakfast Potatoes with Bell Peppers and Fresh Herbs
French Toast, Warm Maple Syrup and Berry Compote

Orange Juice and Grapefruit Juice
Freshly Brewed Coffee and Assorted Teas

A \$250 Labor Fee is applicable for event with fewer than 25 guests.

All prices are subject to 24% service charge and applicable sales tax. Prices are subject to change without notice.



FAREWELL BREAKFAST BUFFETS

MINIMUM 25 GUESTS

The Phoenician

\$41.00 per person

Sliced Seasonal Fresh Fruit
Homemade Granola with Seasonal Berries and Honey,
Assorted Freshly Baked Pastries and Croissants Butter, Honey, Preserves

Scottish Smoked Salmon with Assorted Sliced Bagels
Diced Red Onions, Vine-Ripened Tomatoes, Cucumber, Hard-Boiled Eggs and Capers
Plain and Dill Cream Cheese

Vegetable Frittata with Goat Cheese
Scrambled Eggs, Applewood Smoked Bacon
Pan-Roasted Diced Potatoes with Mushrooms and Chives

Orange Juice and Grapefruit Juice
Freshly Brewed Coffee and Assorted Teas

A \$250 Labor Fee is applicable for event with fewer than 25 guests.

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WEDDING BRUNCH

\$ 58.00 PER PERSON

Fresh Seasonal Fruit and Berries
Assorted Freshly Baked Muffins, Danish, Croissants and Breakfast Breads
Butter, Honey and Preserves
Homemade Granola, Honey Greek Yogurt

Scottish Smoked Salmon with Sliced Bagels
Diced Red Onions, Vine-Ripened Tomatoes, Cucumber, Chopped Hard-Boiled Eggs, Capers
Plain and Dill Cream Cheese

Shrimp with Traditional Cocktail Sauce
Charcuterie Display with Specialty Smoked and Cured Meats, Assorted Mustards
Local Lettuces, Shaved Vegetables, Champagne Vinaigrette

YOUR CHOICE OF:

Belgian Waffles, Warm Maple Syrup, Whipped Cream
Or
French Toast, Warm Maple Syrup and Berry Compote

OMELETS MADE TO ORDER *

Includes Your Choice of:
Black Forest Ham, Applewood Smoked Bacon, Mushrooms, Tomatoes, Peppers,
Onions, Cheddar Cheese

Fluffy Scrambled Eggs
Traditional Eggs Benedict, Hollandaise Sauce
Applewood Smoked Bacon, Pork Sausage Links
Crispy Breakfast Potatoes

Roasted Chicken Breast, Caramelized Onions and Wild Mushrooms, Pinot Noir Reduction
Penne Pasta Primavera, Chardonnay Cream Sauce
Fresh Seasonal Vegetables

FROM THE CARVER *

Herb Crusted Prime Rib of Beef
Natural Jus and Horseradish Sauce

FROM THE PASTRY KITCHEN

Chef Mary's Assorted Pies, Tarts and Miniature Desserts

Orange Juice and Grapefruit Juice
Freshly Brewed Coffee and Assorted Teas

ENHANCEMENTS:

Champagne or Mimosas \$9.00 per person
Bloody Marys \$10.00 per person

*A \$150 chef attendant fee will apply for items carved or prepared at the buffet

A \$250 Labor Fee is applicable for events with few than 25 guests.

Prices are subject to a 24% service charge and applicable sales tax. Prices subject to change without notice.



CHILDREN'S MENU

DESIGNED FOR CHILDREN AGES 3-12

\$30.00 per child ages 6 -12
Complimentary for children 5 and under

FIRST COURSE

Seasonal Fresh Fruit Cup

MAIN COURSE

Choice of One:

American Burger, Sea Salt Fries
Chicken Tenders, Sea Salt Fries
Angel Hair Pasta with Butter or Marinara Sauce
Macaroni & Cheese

All Lunches Include:
Carrot and Celery Sticks, Ranch Dressing

DESSERT

Individual Cup Cakes

Individual Milks & Juices



SWEET STATIONS

PETITE FRENCH PASTRIES

\$16.50 per person

Chocolate Eclairs, Edelweiss Raspberry Bars, White and Dark Chocolate Truffles, Macaroons,
Miniature Opera Cake, Profiteroles, Chocolate Dipped Strawberries, Jordan Almonds

ASSORTED CAKES

\$12.50 per person

Carrot Cake, German Chocolate Cake, Fruit Tarts, Fruit and Lemon Bars,
New York Style Cheesecake

FRIANDISES

Presented on Each Table: \$45

Chocolate Truffles, Chocolate Dipped Strawberries, Mini Cream Puffs

CUPCAKE BAR

\$10.00 per person

Vanilla, Chocolate, Red Velvet and Confetti Cupcakes, Chocolate & Vanilla Butter Cream Icing,
Mini Chocolate Chips, Chopped Nuts, Heath Bar and Oreo Cookie Crumbles

CANDY BAR

\$16.00 per person

Artfully displayed glass canisters of a variety of candy.
See your catering manager for selection.



LATE NIGHT SNACKS

STREET TACOS

\$15.00 per person

Seasoned Beef Carnitas, Marinated Grilled Chicken, Pico de Gallo, Salsa Fresca, Lime Crema
Lettuce, Onions, Tomatoes, Monterey Jack Cheese, Sour Cream Flour and Corn Tortillas

Freshly Made Guacamole, Tortilla Chips

PIZZAS

\$17.00 per person

Your Choice of Three:

Pepperoni

Sausage and Mushrooms, Margherita

Vegetarian with Roasted Peppers, Zucchini Mushrooms

Four Cheese

SLIDER BAR

\$18.00 per person

Angus Beef Sliders

BBQ Pork Sliders

Maryland Crab Cake Sliders

Lettuce, Tomato, Onion, Tarragon Aioli, Ketchup, Mustard

Sea Salt Fries

WEDDING PACKAGES

PEARL

Plated Wedding Package

\$82.00 per person

Four tray-passed hors d'oeuvres
Three-course dinner
Three-tier wedding cake
Champagne toast

HORS D'OEUVRES

Herb Seared Blackened Ahi Tuna, Toasted Crouton, Wasabi Aioli
Grilled Marinated Artichoke Hearts in Pastry Shell, Feta Cheese, Herbs and Arizona Olive Oil
Marinated Feta and Roasted Tomato Crostini
Roasted Eggplant and Roma Tomato Crostini
Tomato Bruschetta with Shaved Reggiano Parmesan
Achiote Grilled Chicken, Roasted Pepper Cream, Toasted Crostini
Mini Quiche Trio – Spinach and Bacon, Mushrooms, Sun-Dried Tomato and Fresh Basil
Cajun Chicken Croquettes, Spicy Pepper Aioli*
Teriyaki Beef Sirloin Skewers, Ginger Soy Sauce
Spanikopita
Chicken and Vegetable Asian Dumplings, Chili Sauce*
Chicken and Mushroom Wellington
Mini Spinach and Caramelized Onion Pizza with Goat Cheese
**Not available to be tray passed*

SALADS

Hearts of Romaine, Reggiano Parmesan, Seasoned Croutons, Caesar Dressing
Mixed Arizona Farm Greens, Oven-Dried Cherries, Gorgonzola Crumbles, Maple Dijon Vinaigrette
Romaine, Iceberg, Sliced Cucumbers, Mushrooms and Tomatoes, Balsamic Herb Vinaigrette
Spinach Salad, Spicy Cashews, Roma Tomatoes, Warm Pancetta Vinaigrette
Bouquet of Radicchio, Butter Lettuce, Watercress, Frisée, Goat Cheese, Tear Drop Tomatoes
Aged Balsamic Vinaigrette

ENTRÉES

Braised Natural Raised Chicken Breast, Garlic Whipped Potatoes, Asparagus, Mushroom
Natural Jus (Cabernet Reduction)
Ancho Chili Rubbed Chicken Breast, Roasted Red Bliss Potatoes, Steamed Broccoli,
Pan Seared Seasonal Catch, Tarragon Risotto, Fresh Carrots, Citrus Beurre Blanc
Sautéed Fresh Salmon Fillet, Root Vegetable Mash, Grilled Asparagus, Fennel Cream
Grilled Flat Iron Steak, Asparagus and Tomato Succotash, Fingerling Potatoes, Chimichurri
Combination plate of any two entrées is available for an additional \$5.00 per person

WEDDING CAKE

Our Pastry Chef will assist you in selecting your wedding cake – flavor, filling, icing and presentation.
We would also be delighted to custom-design your very own cake from one of your creations at an
additional cost.

All prices are subject to 24% service charge and applicable sales tax. Prices are subject to change without notice.

WEDDING PACKAGES

GOLD

Plated Wedding Package

\$95.00 per person

Four tray-passed hors d'oeuvres
Three-course dinner
Three-tier wedding cake
Champagne toast

HORS D'OEUVRES

Herb Seared Blackened Ahi Tuna, Toasted Crouton, Wasabi Aioli
Grilled Marinated Artichoke Hearts in Pastry Shell, Feta Cheese, Herbs and Arizona Olive Oil
Marinated Feta and Roasted Tomato Crostini
Roasted Eggplant and Roma Tomato Crostini
Tomato Bruschetta with Shaved Reggiano Parmesan
Achiote Grilled Chicken, Roasted Pepper Cream, Toasted Crostini
Mini Quiche Trio – Spinach and Bacon, Mushrooms, Sun-Dried Tomato and Fresh Basil
Cajun Chicken Croquettes, Spicy Pepper Aioli*
Teriyaki Beef Sirloin Skewers, Ginger Soy Sauce
Spanikopita
Chicken and Vegetable Asian Dumplings, Chili Sauce*
Chicken and Mushroom Wellington
Mini Spinach and Caramelized Onion Pizza with Goat Cheese
**Not available to be tray passed*

SALADS

Hearts of Romaine, Reggiano Parmesan, Seasoned Croutons, Caesar Dressing
Mixed Arizona Farm Greens, Oven-Dried Cherries, Gorgonzola Crumbles, Maple Dijon Vinaigrette
Romaine, Iceberg, Sliced Cucumbers, Mushrooms and Tomatoes, Balsamic Herb Vinaigrette
Spinach Salad, Spicy Cashews, Roma Tomatoes, Warm Pancetta Vinaigrette
Bouquet of Radicchio, Butter Lettuce, Watercress, Frisée, Goat Cheese, Tear Drop Tomatoes
Aged Balsamic Vinaigrette

ENTRÉE

Braised Natural Raised Chicken Breast, Wild Mushrooms Risotto, Asparagus, Natural Jus
Macadamia Nut Crusted Chicken Breast, Au Gratin Potatoes, Seasonal Vegetable Medley
Grand Marnier Emulsion
Pan Seared Seasonal Catch, Tarragon Risotto, Baby Carrots, Citrus Beurre Blanc
Herb Crusted Sea Bass, Truffled Whipped Potatoes, Broccolini, Tomato-Cucumber Salsa, Lemon Oil
Grilled Sirloin Steak, Asparagus and Tomato Succotash, Fingerling Potatoes, Green Peppercorn Sauce
Combination plate of any two entrées is available for an additional \$5.00 per person

WEDDING CAKE

Our Pastry Chef will assist you in selecting your wedding cake – flavor, filling, icing and presentation.
We would also be delighted to custom-design your very own cake from one of your creations at
an additional cost.

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WEDDING PACKAGES

DIAMOND

Plated Wedding Package

\$107.00 per person

Four tray-passed hors d'oeuvres
One artisan cheese or vegetable display
Four-course dinner
Three-tier wedding cake
Champagne toast

HORS D'OEUVRES

Herb Seared Blackened Ahi Tuna, Toasted Crouton, Wasabi Aioli
Grilled Marinated Artichoke Hearts in Pastry Shell, Feta Cheese, Herbs and Arizona Olive Oil
Marinated Feta and Roasted Tomato Crostini
Roasted Eggplant and Roma Tomato Crostini
Tomato Bruschetta with Shaved Reggiano Parmesan
Achiote Grilled Chicken, Roasted Pepper Cream, Toasted Crostini
Mini Quiche Trio – Spinach and Bacon, Mushrooms, Sun-Dried Tomato and Fresh Basil
Cajun Chicken Croquettes, Spicy Pepper Aioli*
Teriyaki Beef Sirloin Skewers, Ginger Soy Sauce
Spanikopita
Chicken and Vegetable Asian Dumplings, Chili Sauce*
Chicken and Mushroom Wellington
Mini Spinach and Caramelized Onion Pizza with Goat Cheese
**Not available to be tray passed*

SALADS

Hearts of Romaine, Reggiano Parmesan, Seasoned Croutons, Caesar Dressing
Mixed Arizona Farm Greens, Oven-Dried Cherries, Gorgonzola Crumbles, Maple Dijon Vinaigrette
Romaine, Iceberg, Sliced Cucumbers, Mushrooms and Tomatoes, Balsamic Herb Vinaigrette
Spinach Salad, Spicy Cashews, Roma Tomatoes, Warm Pancetta Vinaigrette
Bouquet of Radicchio, Butter Lettuce, Watercress, Frisée, Goat Cheese, Tear Drop Tomatoes
Aged Balsamic Vinaigrette

SORBET INTERMEZZO

Champagne, Candied Lemon, Raspberry, Fresh Mint

ENTRÉE

Wild Mushroom Stuffed Chicken Breast, Garlic Mash, Julienne Vegetables, Natural Jus
Macadamia Nut Crusted Chicken Breast, Au Gratin Potatoes, Seasonal Vegetables, Grand Marnier Reduction
Pan Seared Seasonal Catch, Tarragon Risotto, Fresh Carrots, Citrus Beurre Blanc
Herb Crusted Sea Bass, Truffled Whipped Potatoes, Roasted Broccolini, Tomato-Cucumber Salsa, Lemon Oil
Mesquite Broiled Filet Mignon, Herb Roasted Chateau Potatoes, Fresh Green Beans, Wild Mushroom
Cabernet Reduction
Filet Mignon and Grilled Jumbo Prawns, Truffled Mash, Asparagus Succotash, Pinot Noir Demi
Braised Chicken Breast and Sautéed Salmon, Asparagus Risotto, Baby Carrots, Garlic Lemon Beurre Blanc

WEDDING CAKE

Our Pastry Chef will assist you in selecting your wedding cake – flavor, filling, icing and presentation.
We would also be delighted to custom-design your very own cake from one of your creations at an additional cost.

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WEDDING PACKAGES

SILVER

Buffet Wedding Package

\$112.00 per person

Based on a minimum of 50 guests for 90 minutes
Four tray-passed hors d'oeuvres, Buffet dinner, Three-tier wedding cake, Champagne toast

HORS D'OEUVRES

Herb Seared Blackened Ahi Tuna, Toasted Crouton, Wasabi Aioli
Grilled Marinated Artichoke Hearts in Pastry Shell, Feta Cheese, Herbs and Arizona Olive Oil
Marinated Feta and Roasted Tomato Crostini
Roasted Eggplant and Roma Tomato Crostini Tomato Bruschetta with Shaved Reggiano Parmesan
Achiote Grilled Chicken, Roasted Pepper Cream, Toasted Crostini
Mini Quiche Trio – Spinach and Bacon, Mushrooms, Sun-Dried Tomato and Fresh Basil
Cajun Chicken Croquettes, Spicy Pepper Aioli*
Teriyaki Beef Sirloin Skewers, Ginger Soy Sauce
Spanikopita
Chicken and Vegetable Asian Dumplings, Chili Sauce*
Chicken and Mushroom Wellington
Mini Spinach and Caramelized Onion Pizza with Goat Cheese

**Not available to be tray passed*

SALADS – CHOOSE THREE

Hearts of Romaine, Reggiano Parmesan, Seasoned Croutons, Caesar Dressing
Mixed Arizona Farm Greens, Oven-Dried Cherries, Gorgonzola Crumbles, Maple Dijon Vinaigrette
Romaine, Iceberg, Sliced Cucumbers, Mushrooms and Tomatoes, Balsamic Herb Vinaigrette
Spinach Salad, Spicy Cashews, Roma Tomatoes, Warm Pancetta Vinaigrette
Bouquet of Radicchio, Butter Lettuce, Watercress, Frisée, Goat Cheese, Tear Drop Tomatoes
Aged Balsamic Vinaigrette

ENTRÉE – CHOOSE THREE

Wild Mushroom Stuffed Chicken Breast, Natural Jus
Macadamia Nut Crusted Chicken Breast, Grand Marnier Reduction
Pan Seared Seasonal Catch, Citrus Beurre Blanc
Herb Crusted Sea Bass, Tomato-Cucumber Salsa, Lemon Oil
Mesquite Broiled Beef Sirloin, Wild Mushroom Cabernet Reduction
Grilled Jumbo Prawns, Garlic Lemon Reduction
Seared Salmon Fillet, Lemon Chive Beurre Blanc
Penne Pasta Primavera, Fresh Vegetables, Arizona Olive Oil
Spinach Cheese Tortellini, Asparagus Alfredo

SIDES

Our Chef will select a choice of accompaniments best suited for your entrée selections.

WEDDING CAKE

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We would also be delighted to custom-design your very own cake from one of your creations at an additional cost.

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WEDDING PACKAGES

PLATINUM

Stations Wedding Package

\$120.00 per person

Based on a minimum of 50 guests for 120 minutes

Choice of four stations

Three-tier wedding cake

Champagne toast

CAESAR & SPINACH SALAD STATION

Hearts of Romaine and Tender Spinach Leaves, Seasoned Croutons, Mushrooms, Eggs, Shaved Asiago, Caesar Dressing and Hot Bacon Dressing

ANTIPASTO TRAY

Marinated Vegetables, Cured and Smoked Meats, Artisan Cheeses

Fresh Vegetable Crudit , Olives and Dried Fruit

Chipotle Ranch and Blue Cheese Dressings

Artisan Breads

PASTA STATION *

Spinach Cheese Tortellini and Penne Pasta

Grilled Chicken, Saut ed Shrimp, Mushrooms, Peppers

Garlic Basil Marinara, Parmesan Alfredo, Garlic and Arizona Olive Oil

SEAFOOD STATION

Fresh mussels and littleneck clams, garlic and white wine sauce

Pan Seared Salmon Fillet, Citrus Beurre Blanc

Saut ed Shrimp with Garlic and Fresh Tomato

CARVING STATION * – CHOOSE TWO

Peppercorn Crusted New York Sirloin, Cabernet Reduction

Honey Glazed Ham, Pineapple Relish

Roasted Vermont Turkey Breast, Cranberry Relish, Savory Pan Sauce

Herb Roasted Pork Loin, Apple Compote and Garlic Natural Jus

Saut ed Vegetables Accompanies all Selections

MASHED POTATO BAR

Garlic Mash Potatoes

Lobster Cream, Ancho Chili Cream, Fresh Basil Pesto, Wild Mushroom Reduction

Chopped Applewood Smoked Bacon, Saut ed Mushrooms, Chives, Tillamook Cheddar, Sour Cream

MEXICAN FAJITA STATION

Marinated Beef Sirloin, Grilled Chicken Breast

Saut ed Peppers and Onions

Black Beans

Salsa Fresca, Guacamole, Sour Cream

Warm Corn and Flour Tortillas

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WEDDING BEVERAGE SERVICE

DELUXE

Greenmark Vodka
 Gordon's Gin
 Ron Matusalum Rum
 Cuervo Tradicional Tequila
 Benchmark Bourbon
 Seagram's 7 Whiskey
 Whisky Grant's Scotch

Domestic, Imported + Craft Beers
 Sycamore Lane Winery Selection
 Chardonnay, Pinot Grigio,
 Cabernet Sauvignon, Pinot Noir

Soft Drinks
 Still and Sparkling Waters

\$22 per person for 1st hour
 \$9 per person each additional hour

PREMIUM

Tito's Vodka
 Bombay Gin
 Bacardi Rum
 el Jimador Tequila
 Jack Daniels
 Seagram's VO Whisky
 Dewar's Scotch

Domestic, Imported and Craft Beers
 Raymond Winery, R Selection
 Chardonnay, Sauvignon Blanc,
 Cabernet Sauvignon, Merlot

Soft Drinks
 Still and Sparkling Waters

\$24 per person for 1st hour
 \$9 per person each additional hour

LUXURY

Grey Goose Vodka
 Hendrick's Gin
 Sailor Jerry Rum
 Herradura Blanco Tequila
 Woodford Reserve Bourbon
 Crown Royal Whisky
 Dewar's 12 yr Scotch

Domestic, Imported and Craft Beers
 Joseph Carr Chardonnay
 Girard Sauvignon Blanc
 Laetitia Pinot Noir
 Joseph Carr Cabernet

Soft Drinks
 Still and Sparkling Waters

\$29 per person for 1st hour
 \$9 per person each additional hour

SELECTIONS

HOSTED BAR

CASH BAR

Deluxe Brands	\$8	\$9
Premium Brands	\$11	\$12
Luxury Brands	\$13	\$14
Domestic Beers	\$5	\$6
Imported & Craft Beers	\$6	\$7
Still & Sparkling Waters	\$5	\$6
Soft Drinks	\$4	\$5
Deluxe Wine Selection	\$8	\$9
Premium Wine Selection	\$12	\$13
Luxury Wine Selection	\$14	\$15

One bartender required per 100 guests @ \$150 each.
 A cash bar will require a cashier in addition to a
 bartender (one cashier per bar) at \$150 each.
 Cash bar prices include tax and service charge.

All prices are subject to 24% service charge and sales
 tax. Prices are subject to change without notice.

INDOOR WEDDING CEREMONY SITES

Arizona Ballroom – \$3,500 - \$4,000

A three story water feature embellished with custom tiles enhance your guests entrance into the Arizona Ballroom with multi-tiered circular chandeliers dripping with thousands of cut crystals fourteen feet above and custom crystal wall sconces. Specialty spot lighting highlight your custom designed ceremony décor as guests sit amid jeweled toned carpeting and upholstered walls.

Maricopa Ballroom – \$3,500 - \$4,000

Specialty made cut crystal chandeliers fourteen feet above and wall sconces with jeweled toned carpeting and upholstered walls with specialty spot lighting highlight your wedding event in the Maricopa Ballroom located on the third floor of the resort with a scenic balcony for guests to enjoy while your special moment nears and they begin to take their seats inside.

Pueblo & Apache Ballrooms – \$2,500 - \$3,000

The rectangular shape of these ballrooms emulate the lengthy aisle of many cathedrals with jeweled toned carpeting, upholstered walls and specialty spot lighting allowing you a dramatic extended entrance towards the man of your dreams.

Grand Coronado Ballroom – \$5,000 and up

Twenty two foot ceilings with twelve foot teardrop cut crystal chandeliers inside lit coves and Colonial walnut wainscoting surrounding jeweled toned carpeting and upholstered walls afford the Coronado Ballroom the definition of Grand.

All prices subject to a 24% taxable service charge and 7.95% sales tax. Package prices, locations and decor item availability subject to change without notice. Many additional decorations are available upon request.

WEDDING PHOTOGRAPHY OPPORTUNITIES

Beautifully landscaped grounds complemented by elegant Spanish architecture and exquisite furnishings with a three story grand staircase. Lengthy private drive hedged by lit orange and palm trees leading up to a twenty-four foot three tiered canterra inspired fountain surrounded by a wooden trellis dripping with blooming crimson bougainvillea. Golf course with mountain views highlighted by magnificent sunsets. Acres of stone columns, sprawling loggias, wrought iron details, and three story mosaic tile fountain.

REHEARSALS

Rehearsal times may be booked 30 days prior to your event. Location and times are subject to space and availability.