



THE SCOTTSDALE
RESORT AT MCCORMICK RANCH

WEDDING GUIDE

COMPLIMENTARY INCLUSIONS

Cocktail reception location includes scattered high-boys and cocktail tables, white garden chairs, floor length ivory damask linen, guest book table, gift table and place card table. Dinner/Dance location includes seating and tables for guests, sweetheart or head table for wedding party, floor length ivory damask linen, china, silverware and stemware, votive candles, dance floor, stage for band or table for DJ, cake table and up to four complimentary umbrellas. Space heaters or additional umbrellas are available for an extra charge.

ENHANCEMENTS

Welcome champagne for the ceremony at \$8.00 per person, charger plates at \$5.50 each, chivari chairs at \$20.00 each, specialty linen options available at an additional charge. Floral centerpieces are available for purchase from our floral department.

GUEST ROOMS & GIFT BAGS

Complimentary accommodations for the wedding couple may 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 more information. Check-in time is 4:00 PM, check-out time is 11:00 AM. Should you require early check-in, it is suggested that room be secured for the night prior. Early check-in and/or late check-out may be provided based on availability. Gift bags may be provided to the front desk to distribute to your guests. They cannot contain any food or beverage items. Distribution charge is \$4 per bag. If delivered to each guestroom the charge \$8 per bag.

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 11:00 AM, 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 \$8.00 per person. A 3% 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 11:00 AM, 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, beverage and ceremony site prices are subject to 26% service charge and applicable sales tax. Please note that the service charges are taxable based on Arizona State tax regulations.

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 11:00 AM, 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 4:00 PM based on the final guarantee if another form of payment has not been provided.

Personal checks may be accepted by 11:00 AM, ten (10) business days prior to your event.

TASTINGS

A complimentary tasting for two (2) is offered for wedding events with a contracted food and beverage minimum of \$10,000 or higher.

The tasting will include two (2) hot hors d'oeuvres, two (2) cold hors d'oeuvres, two (2) salads, and up to three (3) entrees.

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.

WEDDING CAKES

Our wedding cakes are all made from scratch in our pastry kitchen.

Included in your wedding package is a 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 at an additional cost.

Number of cake tiers is based upon the final guarantee number.

Please coordinate with your Catering Manager for details.

HOTEL PARKING

Valet parking is \$5.00 per car.

These charges may be applied to your master account or charged to each guest.

Self-parking is available at no charge.

WEDDING PLANNER

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.
- Detail your Banquet Event Orders (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.

YOUR SCOTTSDALE RESORT WEDDING BUTLER FOR THE DAY WILL

- Be assigned to be available for the bride and groom for 5 hours
- Assist during your photography session and direct to our most popular photo locations
- Ensure the Bride and Groom are served their drink of choice and appetizers after the ceremony
- Be assigned to serve the bridal party during the dinner
- Provide a keepsake surprise amenity for the bride and groom
- Have a basket of emergency items often needed but forgotten
- Bill a nominal fee of \$500 plus tax for this service

WEDDING PACKAGES

PEARL

Plated Wedding Package

\$95.00 Per Person

Three Tray-Passed Hors D'oeuvres
Three-Course Dinner
Wedding Cake
Champagne Toast

HORS D'OEUVRES

Cold Selections

Marinated Vegetable, Queen Creek Olive Tapenade on Focaccia Crostini
Heirloom Cherry Tomato and Buffalo Mozzarella Skewers with Balsamic Glaze
Vegetable Tortilla Pinwheels with Wisconsin Cheddar
Boursin Cheese Stuffed Peppadew Peppers
Prosciutto Wrapped Seasonal Melon
Seasonal Fruit and Cheese Skewers

Hot Selections

Chicken and Potato Croquette with Smoked Tomato Aioli
Risotto Arancini with Tarragon Marinara
Vegetable Empanadas with Cilantro-Lime Crème Fraiche
Vegetable Spring Roll with Sweet Chili Glaze
Chorizo Black Bean Empanadas with Tomatillo Salsa
Adobo Chicken and Cheddar Quesadilla Cone with Spicy Tomato Salsa
Toasted Ravioli with Marinara Sauce

SALADS

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

ENTRÉES

Braised Chicken Breast, Garlic Whipped Potatoes, Asparagus, Mushroom Natural Jus
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 Filet, Herb Green Rice, Grilled Asparagus, Fennel Cream
Grilled Flat Iron Steak, Asparagus and Tomato, Fingerling Potatoes, Chimichurri

Duo combination plate of any two entrées additional \$8.00 per person
Pre-selected choice of entrée additional \$10.00 per person

WEDDING CAKE

See Page 2 for Wedding Cake Selections

WEDDING PACKAGES

SILVER

Plated Wedding Package

\$110.00 Per Person

Four Tray-Passed Hors D'oeuvres

Three-Course Dinner

Wedding Cake

Champagne Toast

HORS D'OEUVRES

Cold Selections

Marinated Vegetable, Queen Creek Olive Tapenade on Focaccia Crostini

Heirloom Cherry Tomato and Buffalo Mozzarella Skewers with Balsamic Glaze

Vegetable Tortilla Pinwheels with Wisconsin Cheddar

Boursin Cheese Stuffed Peppadew Peppers

Prosciutto Wrapped Seasonal Melon

Seasonal Fruit and Cheese Skewers

Hot Selections

Chicken and Potato Croquette with Smoked Tomato Aioli

Risotto Arancini with Tarragon Marinara

Vegetable Empanadas with Cilantro-Lime Crème Fraiche

Vegetable Spring Roll with Sweet Chili Glaze

Chorizo Black Bean Empanadas with Tomatillo Salsa

Adobo Chicken and Cheddar Quesadilla Cone with Spicy Tomato Salsa

Toasted Ravioli with Marinara Sauce

SALADS

Hearts of Romaine, Parmesan Reggiano, Seasoned Croutons, Caesar Dressing

Mixed Arizona Farm Greens, Dried Cherries, Gorgonzola Crumbles, Candied Walnuts, Maple Dijon Vinaigrette

Spinach Salad, Candied Pecans, Strawberries, White Balsamic Vinaigrette

Heirloom Tomato, Butter Lettuce, Goat Cheese, Tear Drop Tomatoes, Aged Balsamic Vinaigrette

Salt Baked Golden Beets, Arugula, Shaved Fennel, Goat Cheese, Citrus and Pecans, White Balsamic Vinaigrette

ENTRÉE

Sautéed Chicken Breast, Wild Mushroom Risotto, Asparagus, Natural Jus

Macadamia Nut Crusted Chicken Breast, Au Gratin Potatoes, Season Vegetable Medley Grand Marnier Emulsion

Pan Seared Seasonal Catch, Tarragon Risotto, Baby Carrots, Citrus Beurre Blanc

Herb Crusted Sea Bass, Truffle Mash, Roasted Broccolini, Tomato Cucumber Salsa

Braised Short Ribs, Rustic Potato Mash, Green Beans

Grilled Sirloin Steak, Asparagus and Tomato, Fingerling Potatoes, Green Peppercorn Sauce

Duo combination plate of any two entrées additional \$8.00 per person

Pre-selected choice of entrée additional \$10.00 per person

WEDDING CAKE

See Page 2 for Wedding Cake Selections

WEDDING PACKAGES

GOLD

Plated Wedding Package

\$125.00 Per Person

Four Tray-Passed Hors D'oeuvres
One Artisan Cheese or Vegetable Display
Four-Course Dinner
Wedding Cake
Champagne Toast

HORS D'OEUVRES

Cold Selections

Brie, Granny Smith Apple, Spiced Mango Chutney on Sourdough
Chipotle Chicken Salad, Cilantro Crème in a Savory Cone
Grilled Vegetable Napoleon on Focaccia Crouton
Salmon Roulade with Fresh Dill Cream Cheese
California Rolls with Wasabi and Pickled Ginger
Prosciutto Wrapped Asparagus

Hot Selections

Prosciutto Stuffed Mushrooms
Chorizo and Black Bean Empanadas with Salsa Fresca
Chicken Yakatori Satay with Sweet and Spicy Glaze
Spanakopita with Spinach and Feta Cheese
Chicken Quesadillas with Pepper Jack Cheese
Vegetable Quiches

SALADS

Hearts of Romaine, Parmesan Reggiano, Seasoned Croutons, Caesar Dressing
Mixed Arizona Farm Greens, Dried Cherries, Gorgonzola Crumbles, Maple Dijon Vinaigrette
Romaine, Iceberg, Sliced Cucumbers, Mushrooms and Tomatoes, Balsamic Herb Vinaigrette
Spinach Salad, Spicy Cashews, Roma Tomatoes, Warm Bacon Vinaigrette
Salt Baked Golden Beets, Arugula, Shaved Fennel, Goat Cheese, Citrus and Pecans, White Balsamic Vinaigrette

INTERMEZZO

Lemon or Mango Sorbet with Candied Lemon

ENTRÉE

Sautéed Chicken Breast with Garlic Mash, Heirloom Cauliflower, 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, Truffle Mash, Broccolini, Tomato-Cucumber Salsa, Lemon Oil
Mesquite Broiled Filet Mignon, Herb Roasted Chateau Potatoes, Green Beans, Wild Mushroom Cabernet Reduction
Braised Short Ribs, Rustic Potato Mash, Green Beans
Grilled Salmon, Truffle Mash, Asparagus, Pinot Noir Demi
Braised Chicken Breast, Asparagus Risotto, Baby Carrots, Garlic Lemon Butter Beurre Blanc

Duo combination plate of any two entrées additional \$8.00 per person

Pre-selected choice of entrée additional \$10.00 per person

WEDDING CAKE

See Page 2 for Wedding Cake Selections

All prices are subject to 26% service charge and applicable sales tax. Prices are subject to change without notice.

WEDDING PACKAGES

PLATINUM Buffet Wedding Package

\$140.00 Per Person

(Minimum of 50 Guests for 1.5 Hours)

Four Tray-Passed Hors D'oeuvres

Buffet Dinner

Wedding Cake

Champagne Toast

HORS D'OEUVRES

Cold Selections

Togarashi Ahi Tuna, Fresh Slaw on a Wonton Taco with Wasabi Aioli
Cocktail Filet, Horseradish and Point Reyes Blue Cheese Crust, Sourdough Crostini
Crab Salad on Cucumber Crust, Sliced Avocado, Wasabi Mustard Cream
Shaved Beef Tenderloin, Caramelized Onion, Blue Cheese Mousse, Marble Rye Crouton
Ahi Tuna Tartare, Mango Salsa, Rice Crisp

Hot Selections

Dungeness Crab Cake with Pumpkin Sauce
Bacon Wrapped Scallop with Barbeque Sauce
Coconut Shrimp with Sweet Spicy Chili Glaze
Firecracker Shrimp with Spicy Chili Glaze

SALADS – Choose Three

Hearts of Romaine, Parmesan Reggiano, Seasoned Croutons, Caesar Dressing
Mixed Arizona Farm Greens, Dried Cherries, Gorgonzola Crumbles, Maple Dijon Vinaigrette
Romaine, Iceberg, Sliced Cucumber, Mushrooms, Tomato, Balsamic Herb Vinaigrette
Spinach Salad, Candied Pecans, Strawberries, White Balsamic Vinaigrette
Salt Baked Golden Beets, Arugula, Shaved Fennel, Goat Cheese, Citrus and Pecans, White Balsamic Vinaigrette
Heirloom Tomato Burrata Cheese Salad with Balsamic Pesto Dressing

ENTRÉE – Choose Three / SIDES – Choose Two

Sautéed Chicken Breast with Garlic Mash, Heirloom Cauliflower, 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, Truffle Mash, Broccolini, Tomato-Cucumber Salsa, Lemon Oil
Mesquite Broiled Filet Mignon, Herb Roasted Chateau Potatoes, Green Beans, Wild Mushroom Cabernet Reduction
Braised Short Ribs, Rustic Potato Mash, Green Beans
Grilled Salmon, Truffle Mash, Asparagus, Pinot Noir Demi

WEDDING CAKE

See Page 2 for Wedding Cake Selections

WEDDING PACKAGES

DIAMOND

Stations Wedding Package

\$155.00 Per Person

(Minimum of 50 Guests for 1.5 Hours)

Choice of Four Stations

Wedding Cake

Champagne Toast

CAESAR AND SPINACH SALAD STATION

Hearts of Romaine and Tender Spinach Leaves, Seasoned Croutons, Mushrooms, Eggs, Shaved Asiago

Caesar Dressing, Bacon Dressing, Honey Mustard Dressing and Balsamic Dressing

Fresh Vegetable Crudit  with Ranch and Blue Cheese Dressings

Antipasto Tray with Marinated Vegetables, Cured and Smoked Meats, Artisan Cheeses

Artisan Breads

PASTA STATION

(Attendant Required at \$150.00 Per 75 Guests)

Spinach Cheese Tortellini and Penne Pasta

Grilled Chicken, Saut ed Shrimp, Mushrooms and Peppers

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

CARVING STATIONS – Choose Two

(Attendant Required at \$150.00 Per 75 Guests)

Peppercorn Crusted New York Sirloin, Cabernet Reduction

Honey Baked Ham, Pineapple Glaze

Roasted Vermont Turkey Breast, Cranberry Relish, Savory Pan Jus

Herb Roasted Pork Loin, Apple Compote, Natural Jus

Saut ed Vegetables

SHORT RIB MASHED POTATO BAR

Garlic Mashed Potatoes, Mashed Sweet Potatoes, Petite Short Ribs

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

MEXICAN FAJITA STATION

Marinated Beef Sirloin and Grilled Chicken Breast

Saut ed Peppers and Onions

Black Beans, Tomato Rice

Salsa Fresca, Guacamole, Sour Cream

Mini Flour Tortillas

WEDDING CAKE

See Page 2 for Wedding Cake Selections



LATE NIGHT STATIONS

SWEET SELECTIONS

Miniature French Pastries

\$22.00 Per Person

Chocolate Eclairs, Fruit Tarts, White and Dark Chocolate Truffles, Assorted Petit Fours, Profiteroles, Chocolate Dipped Strawberries, Jordon Almonds

Assorted Pastries

\$20.00 Per Person

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

Friandises

Presented on Each Table \$60.00 Per Table

Chocolate Truffles, Chocolate Dipped Strawberries, Mini Cream Puffs

SAVORY SELECTIONS

Street Tacos

\$28.00 Per Person

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

Pizzas - Choose Three

\$24.00 Per Person

Pepperoni
Sausage and Mushroom
Grilled Chicken and Olives
Tomato and Buffalo Mozzarella
Veggie with Mushrooms, Roasted Peppers and Zucchini
Four Cheese

Slider Bar

\$26.00 Per Person

Angus Beef Sliders
BBQ Pork Sliders
Lettuce, Tomato, Onion, Tarragon Aioli, Ketchup, Mustard
Buffalo Fries



CHILDREN'S MENU

\$42.00 Per Child (Ages 6 -12)
Complimentary for Children Ages 5 and Under

HORS D'OEUVRES

Couple's Selections from Wedding Package

FIRST COURSE

Seasonal Fresh Fruit Cup

MAIN COURSE - Choose One

American Burger, French Fries

Chicken Tenders, French Fries

Macaroni and Cheese

Carrot and Celery Sticks, Ranch Dressing

DESSERT

Wedding Cake

REHEARSAL DINNERS

TUSCAN BUFFET

\$58.00 Per Person

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

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

Tiramisu, Mini Cannolis
Freshly Brewed Coffee and Assorted Teas

MEXICAN FIESTA BUFFET

\$62.00 Per Person

Jicama and Citrus Salad
Southwest Caesar Salad, Chipotle Dressing
Chicken Tortilla Soup, Tortilla Chips

Tomatillo Cheese Enchiladas
Sliced Marinated Sirloin
Chicken Fajitas, Red Onion, Caramelized Bell Peppers
Salsa, Cilantro, Sour Cream
Black Beans, Tomato Rice, Mini Flour Tortillas

Caramel Flan, Empanadas
Freshly Brewed Coffee and Assorted Teas

THE SCOTTSDALE BUFFET

\$68.00 Per Person

Local Farm Mixed Greens
Fresh Tomatoes, Scallions, Feta Cheese
Pinot Noir Vinaigrette, Tarragon Ranch Dressing
Heirloom Tomatoes, Fresh Mozzarella
Aged Balsamic Vinaigrette, Queen Creek Olive Oil
Sautéed Chicken Breast, Roasted Garlic Tomato Pomodoro
Carved Roasted Sirloin, Cabernet and Shallot Reduction
Fresh Seasonal Vegetables
Herb-Roasted Red Bliss Potatoes

Fruit Tarts, Miniature Cupcakes
Fresh Brewed Coffee and Assorted Teas



THE BIG DAY

BRIDESMAIDS GETTING READY LUNCHEON I

\$28.00 Per Person

Fresh Seasonal Fruit and Berries
Turkey Wrap Sandwich with Havarti Cheese
Mustard, Mayonnaise
Assorted Cookies
Iced Tea

BRIDESMAIDS GETTING READY LUNCHEON II

\$34.00 per person

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

GROOMSMEN GETTING READY LUNCHEON

\$30.00 Per Person

Shaved Black Forest Ham, Smoked Turkey, Oven-Roasted Beef
Sliced Cheddar, Provolone, Lettuce, Tomato, Onion, Pickles
Mustard, Mayonnaise
Artisan Bread
Assorted Cookies
Iced Tea



FAREWELL BREAKFASTS

(Minimum of 25 Guests for 1.5 Hours)

THE MCDOWELL

\$30.00 Per Person

Fresh Squeezed Orange and Grapefruit Juices
Sliced Fruits and Fresh Berries
Assorted Cereals with 2% and Skim Milk
Assorted Pastries, Muffins and Breakfast Breads
Sweet Butter, Fruit Jams
Royal Cup Coffee and Assorted Teas

THE MCCORMICK

\$36.00 Per Person

Fresh Squeezed Orange and Grapefruit Juices
Sliced Fruits and Fresh Berries
Fruit and Greek Yogurts, House Made Granola
Assorted Pastries, Muffins and Breakfast Breads
Wildflower Bakery Bagels with Toaster Station
Cream Cheese, Sweet Butter, Fruit Jam
Royal Cup Coffee and Assorted Teas

THE STILLMAN

\$40.00 Per Person

Fresh Squeezed Orange and Grapefruit Juices
Sliced Fruits and Fresh Berries
Fruit and Greek Yogurts, House Made Granola
Steel Cut Oatmeal with Brown Sugar, Raisins, Cranberries and Pecans
Assorted Pastries, Muffins and Breakfast Breads
Sweet Butter, Fruit Jam
Royal Cup Coffee and Assorted Teas

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



FAREWELL BREAKFASTS (Cont'd)

(Minimum of 25 Guests for 1.5 Hours)

BREAKFAST ENHANCEMENTS

Smoked Salmon
Capers, Onions, Chopped Eggs & Chives
\$18.00 Per Person

Assorted Bagels
Individual Cream Cheese, Whipped Butter, Fruit Jams
\$6.00 Per Person

Assorted Individual Plain and Flavored Yogurt
\$4.00 Each

Individual Greek Yogurt
\$5.00 Each

Seasonal Whole Fresh Fruit
\$3.00 Each

Breakfast Burrito Wrap
Flour Tortilla, Scrambled Eggs, Bacon, Skillet Potatoes
Cheddar Cheese, Salsa Fresca
\$15.00 Each

Breakfast Sandwiches
Croissant Sandwich - Scrambled Eggs, Applewood Smoked Bacon, American Cheese
English Muffin Sandwich - Scrambled Eggs, Canadian Bacon, Cheddar Cheese
Biscuit Sandwich - Scrambled Eggs, Country Sausage Patty, Provolone Cheese
\$15.00 Each

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

WEDDING BRUNCH

\$90.00 Per Person

(Minimum of 50 Guests for 1.5 Hours)

Assorted Freshly Baked Muffins, Danish, Croissants and Breakfast Breads

Butter, Honey, Preserves

Plain Greek Yogurt

House Made Granola

Fresh Seasonal Fruit and Berries

Smoked Salmon with Sliced Bagels

Diced Red Onions, Tomatoes, Cucumber, Chopped Eggs, Capers

Plain and Dill Cream Cheese

Scrambled Eggs

Traditional Eggs Benedict, Hollandaise Sauce

Applewood Smoked Bacon, Pork Sausage Links

Breakfast Potatoes

CHOOSE ONE:

Belgian Waffles, Warm Maple Syrup, Whipped Cream

French Toast, Warm Maple Syrup, Berry Compote

OMELETS MADE TO ORDER*:

Black Forest Ham, Applewood Smoked Bacon,

Mushrooms, Tomatoes, Peppers, Onions, Shredded Cheese

Cocktail Shrimp (based on 3 per person)

Traditional Cocktail Sauce

Charcuterie Display with Specialty Smoked and Cured Meats,

Assorted Mustards, Lettuce, Shaved Vegetables, Champagne Vinaigrette

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:

Assorted Pies and Miniature Desserts

ENHANCEMENTS:

Champagne or Mimosas \$12.00 per person

Bloody Mary's \$14.00 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.

BEVERAGE SERVICE

SIGNATURE

Pinnacle Vodka
Pinnacle Gin
Cruzan Rum
Rancho Alegre Tequila
Evan Williams Bourbon
Seagrams Whiskey
Teachers Scotch

SUPER PREMIUM

Ketel One Vodka
Hendrick's Gin
Bacardi Superior Rum
Don Julio Silver Tequila
Woodford Reserve Bourbon
Crown Royal Whiskey
Glenlivet 12 Scotch

Domestic, Imported and Craft Beers

Domestic, Imported and Craft Beers

Silver Gate Sauvignon Blanc
Silver Gate Chardonnay
Silver Gate Pinot Noir
Silver Gate Cabernet Sauvignon

Imagery Sauvignon Blanc
Meomi Chardonnay
Meomi Pinot Noir
Z. Alexander Brown 'Uncaged' Red Blend

Soft Drinks
Still and Sparkling Waters

Soft Drinks
Still and Sparkling Waters

\$30 Per Person for First Hour
\$15 Per Person for Each Additional Hour
Four Hours Maximum

\$35 Per Person for First Hour
\$16 Per Person for Each Additional Hour
Four Hours Maximum

SELECTIONS

HOSTED BAR

CASH BAR

Signature Brands	\$14.00	\$16.00
Super Premium Brands	\$15.00	\$18.00
Domestic Beers	\$5.00	\$7.00
Imported & Craft Beers	\$7.00	\$8.00
Still & Sparkling Waters	\$5.00	\$7.00
Soft Drinks	\$4.00	\$6.00
Signature Wine Selections	\$12.00	\$16.00
Super Premium Wine Selections	\$14.00	\$18.00

One bartender required per 100 guests at \$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 26% service charge and sales tax. Prices are subject to change without notice.

OUTDOOR WEDDING CEREMONY SITES

GARDEN COURT

\$2,000-\$2,500

White lights fill the mature trees of the Garden Court as guests enter through wrought iron gates to take their seats at this intimate setting in white garden chairs surrounded by lush greenery and potted flora while awaiting your arrival at the wrought iron arch altar adorned with bronze candle screen and majestic candelabra.

ALAMEDA

\$3,000-\$3,500

Romantic illuminated bistro lights glow above your wedding setting and fifteen foot tall stylized torchères line the aisles as guests await the beginning of your wedding march down a pristine white aisle towards flowing white curtains and suspended candles seeming to float as they glimmer under the elevated stone Alameda Ramada.

SUNSET PLAZA

3,000-\$3,500

Twinkling candles along with stone columns surround the Sunset Plaza as guests enter onto the Saltillo tiled terrazzo and take their seats in front of a picturesque wrought iron ceremony pergola adorned with a flowing garland of white roses and draped voile curtains. A glowing stairway entrance for the bridal party adds to the memorable ambience for this special occasion.

STILLMAN POOL

\$3,000-\$3,500

Exchange vows by the blue waters of the Stillman Pool surrounded by loved ones seated in a close ring around you with the shimmering sun dipping across the mountains and McCormick Ranch Golf Course.

PARADISE PARK LAWN

\$4,500-\$5,000

The beginning of forever is even more beautiful amidst the lush splendor of the Paradise Park Lawn. This verdant venue is an ideal location for either your ceremony or reception, with over 10,000 sq. feet able to accommodate up to 800 guests. A gorgeous location to say "I do" at sunset or toast to your wedded bliss under a canopy of brilliant stars, the Paradise Park Lawn is an ethereal backdrop for your special day.

INDOOR WEDDING CEREMONY SITES

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.

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 AND APACHE BALLROOM

\$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 person of your dreams.

All prices are subject to a 26% taxable service charge and applicable 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.