



LET US BRING YOUR SPECIAL DAY TO LIFE AT
PHOENIX MARRIOTT RESORT TEMPE AT THE BUTTES
OUR EXPERTS GO ABOVE AND BEYOND
TO MAKE YOUR VISION, YOUR TASTES,
AND YOUR DREAMS COME TRUE FOR AN
UNFORGETTABLE HAPPILY EVER AFTER THAT
EXCEEDS EVERY EXPECTATION



PHOENIX MARRIOTT RESORT TEMPE AT THE BUTTES

2000 W. Westcourt Way, Tempe AZ 85282

Marriott.com/PHXTM

Sales 602.431.2391

EVENT SPACES



THE FALLS

Discover true tranquility amidst our intimate cascading waterfall ceremony location.

Seats up to 50 Guests \$1,750

TOP OF THE ROCK

Inspirational views of the Valley and endless blue skies.

(NOTE: Ceremonies must end by 4:00PM)

Seats up to 70 Guests \$2,500



KACHINA PATIO

A unique natural Sonoran desert backdrop on a sun warmed patio.

Seats up to 100 Guests for Ceremony \$2,000

Seats up to 40 Guests for Reception \$1,500

Say your "I do's" or party the night away at our beautiful poolside patio.

Seats up to 200 Guests for Ceremony \$2,750

Seats up to 150 Guests for Reception \$2,250



EVENT SPACES

LA HACIENDA

Our largest and most private location with a stunning emerald green lawn, a fabulous location for ceremonies or dancing and dining under the stars

Seats up to 400 Guests for Ceremony \$3,500

Seats up to 300 Guests for Reception \$6,000

(includes Bistro Lighting for Reception)



KACHINA BALLROOM

Our grand 9,000 square foot ballroom for the most spectacular celebrations.

Seats up to 400 Guests

Ceremony \$3,500

Reception \$3,000

CHOLLA VISTA

Built into the side of the mountain with floor to ceiling windows offering stunning views of the Valley.

Seats up to 80 Guests for Reception \$1,750





YOUR CEREMONY

WHETHER A MORE TRADITIONAL WALK DOWN THE AISLE OR A **ONE-OF-A-KIND** CEREMONY CREATED BY YOU, OUR **SPECTACULAR VENUES** MAKE THE PERFECT BACKDROP FOR YOUR "I DO'S."

CEREMONY INCLUSIONS

Personal Wedding Concierge

Lemonade and Fruit Infused Water Station

Guest Seating

Altar Table for Unity Ceremony with Linen in Black, White or Ivory

Sound System with Lavalier Mic for your Vows

Friendly Directional Support

Unique Photo Opportunities on Resort Grounds

One Hour Ceremony Rehearsal

*Changing Room**

*(*Discounted room rate of the Wedding Night Room the night before the wedding. Based on availability)*



YOUR RECEPTION

EAT, DRINK AND CELEBRATE WITH FAMILY & FRIENDS IN A VARIETY OF BACKDROPS COMPLEMENTED BY OUR BEAUTIFUL LOCATION. WHATEVER YOU DREAM, WE HAVE A VENUE TO FIT YOUR VISION.

RECEPTION INCLUSIONS

Dining Tables & Banquet Chairs

Floor Length Linens & Napkins

China, Glassware & Silverware

House Votives & Mirrors to complement your Centerpieces

DJ, Cake & Welcome Tables with Black, White or Ivory Linen

Parquet Dance Floor

Staging

Complimentary Cake Cutting

Wedding Tasting for 2 Guests

Wedding Night Room for the Newlyweds

(Based on availability)

Discounted Guestroom rates for Family & Friends

(Based on availability)

Bonvoy Rewards Points when you book your events with us



YOUR MENU

YOU WILL FIND COUNTLESS WAYS TO **CUSTOMIZE** YOUR RECEPTION MENU SO YOUR SPECIAL DAY IS **UNIQUELY YOURS**. OUR HIGHLY ACCOMPLISHED TEAM OF CATERING AND CULINARY EXPERTS SPECIALIZES IN **ORCHESTRATING EVERY DETAIL**, PERFECTING EVERY MENU AND DELIVERING AN **EXTRAORDINARY EXPERIENCE**.



WEDDING PACKAGES

DESTINY PACKAGE

Two Passed Hors d' Oeuvres
One Display
Buffet or Plated Meal Selection
Wedding Cake

KISMET PACKAGE

Three Passed Hors d'Oeuvres
One Display
Buffet or Plated Meal Selection
Wedding Cake
Late Night Snack

WEDDING MENUS

DISPLAYS ~ SELECT ONE

additional displays \$15++ per person

Assorted Domestic and Imported Cheeses
Sliced Baguettes, Crackers

Chilled Vegetable Crudites
Goat Cheese & Sundried Tomato Dip

Seasonal Fresh Fruit & Berries
Honey Yogurt Dip

Grilled Balsamic Vegetables
Aged Balsamic Vinaigrette Glaze

TRAY PASSED HORS D' OEUVRES ~ SELECT TWO FOR KISMET PACKAGE

additional hors d' oeuvres \$9.50++ per piece, minimum of 50 pieces

Caprese Skewers
Charcuterie Bites
Bruschetta Pomodoro
Maui Shrimp Spring Roll
Spanakopita
Thai Peanut Chicken Satay
Beef Satay
Scallops wrapped in Bacon
Quinoa and Zucchini Fritter
Chicken Empanada
Mini Quiche
Thai Chicken and Lemongrass Spring Roll

WEDDING MENUS CONTINUED

PLATED MEAL SELECTIONS

Choose one salad for all guests. Client may choose up to 2 proteins plus one vegetarian/vegan plate. Entrée counts for each selection are due in advance and Client must provide entrée indicator card along with a table diagram. Highest price prevails.

All meals include Regular & Decaffeinated Coffee, Herbal Teas and Artisanal Rolls & Butter

SALAD SELECTIONS ~ SELECT ONE

Baby Field Greens Salad

Arcadian Mixed Greens, Cucumber, Baby Heirloom Tomato, Watermelon Radish, White Balsamic Vinaigrette

Caesar Salad

Romaine Lettuce, Croutons, Shaved Parmesan, Classic Caesar Dressing

Baby Arugula Salad

Arugula, Frisee, Goat Cheese, Granny Smith Apple, Caramelized Pecans, Baby Heirloom Tomato, White Balsamic Vinaigrette

Red Quinoa Bowl

Avocado, Spinach, Roasted Corn, Red Onion, Vine Ripened Tomato, Honey Balsamic Vinaigrette



WEDDING MENUS CONTINUED

SINGLE ENTREE SELECTIONS

Roasted Airline Chicken Breast

Peppered Lentils, Capers, Chardonnay Jus

DESTINY \$99++ per guest / KISMET \$121++ per guest

Pan Seared Snapper

Red Quinoa, Caramelized Squash

DESTINY \$103++ per guest / KISMET \$125++ per guest

Braised Short Ribs

Cabernet Demi-Glace, Yukon Gold Mashed Potato

DESTINY \$107++ per guest / KISMET \$129++ per guest

Caprese Seared Airline Chicken

Pesto Marinated, Fresh Mozzarella, Roasted Cauliflower, Heirloom Tomato Relish

DESTINY \$99++ per guest / KISMET \$121++ per guest

New York Strip

Bordelaise, Yukon Gold Mashed Potatoes, Seasonal Vegetables

DESTINY \$113++ per guest / KISMET \$135++ per guest

Seared Salmon

Stir Fried Snow Peas, Leeks, Mushrooms

DESTINY \$103++ per guest / KISMET \$125++ per guest

Mushroom Risotto

Shiitake, Crimini, Trumpet Mushroom, Arborio Rice, Miso-Mustard Cashew Cream

DESTINY \$99++ per guest / KISMET \$121++ per guest

Ssamjang Glazed Tofu

Edamame Puree, Miso Aioli, Jasmine Rice, Broccolini

DESTINY \$99++ per guest / KISMET \$121++ per guest

WEDDING MENUS CONTINUED

DUO ENTREE SELECTIONS

DESTINY \$124++ per guest / KISMET \$146++ per guest

Roasted Airline Chicken Breast and Blue Crab Cake
*Marsala-infused Chicken Jus, Jumbo Lump Crab Cake, Corn Salad,
Ancient Grains Pilaf, Grilled Asparagus*

Braised Short Ribs and Jumbo Shrimp
*Cabernet Demi-Glace, Light Tarragon Cream, Yukon Gold Mashed Potato,
Roasted Brussels Sprouts*

NY Strip and Roasted Airline Chicken Breast
Merlot Demi-Glace, Lemon Beurre Blanc, Roasted Fingerling Potatoes, Broccolini



WEDDING MENUS CONTINUED

BUFFET SELECTIONS

All meals include Regular & Decaffeinated Coffee, Herbal Teas and Artisanal Rolls & Butter

TWO ENTRÉE BUFFET

DESTINY \$110++ per guest

KISMET \$132++ per guest

SALADS ~ SELECT TWO

Caesar Salad

Fresh Field Green Salad

Assorted Dressings

Quinoa Salad

Roasted Vegetables, Spinach

Roasted Beet Salad

Chevre, White Balsamic Dressing

Arugula Salad

Goat Cheese, Granny Smith Apples, Caramelized Pecans, Baby Heirloom Tomato, White Balsamic Vinagrette

ENTREES ~ SELECT TWO

(ADD ENTREES \$10 EACH)

Sam Adams Steak Tips

Sliced Flat Iron Steak Chimichurri

Savory Roasted Chicken

Natural Sage Jus

Mediterranean Shrimp & Arugula Pasta

San Marzano Chicken Breast

San Marzano Tomato, Basil Chiffonade, Spiced Tomato Broth

Salmon with Saffron Honey Blossom

SIDES ~ SELECT TWO

White Cheddar Au Gratin Potatoes

Ancient Grains Wild Rice Pilaf

Roasted Potatoes

Garlic Whipped Potatoes

Penne Pasta Primavera

Roasted Root Vegetables

Heirloom Carrots, Fresh Dill

Seasonal Vegetables

STATION BUFFET

DESTINY \$117 ++ per guest

KISMET \$139++ per guest

SALADS ~ SELECT ONE

Caesar Salad

Fresh Field Green Salad

Assorted Dressings

Quinoa Salad

Roasted Vegetables, Spinach

Roasted Beet Salad

Chevre, White Balsamic Dressing

Arugula Salad

Goat Cheese, Granny Smith Apples, Caramelized Pecans, Baby Heirloom Tomato, White Balsamic Vinagrette

CARVING STATION ~ SELECT ONE

Served with Artisanal Rolls

+\$150 Chef Fee

New York Strip Loin

Roast Breast of Turkey

Glazed Smoked Spiral Ham

STATIONS ~ SELECT TWO

**=+ \$150 Chef Fee*

Mashed Potato Station

Pasta Station*

Taco Station

Wok Noodle Station*

All prices subject to 24% Banquet Service Charge & Administrative Fee and applicable sales tax of 8.1%

WEDDING MENUS CONTINUED

LATE NIGHT SNACKS

Add late night snacks at \$15++ per guest

THE DONUT SHOP

Assorted Fresh Baked, Locally Sourced Donuts

ICE CREAM BREAK

Assorted Ice Cream Bars & Frozen Fruit Novelty Bars

PRETZEL STAND

Bavarian Pretzels, Beer Cheese, Spicy Mustard

I DIP, YOU DIP, WE DIP

House-made Kettle Chips, Tortilla Chips, Assorted Dips & Salsa, Fresh Popped Corn

COOKIE MONSTER

Assorted House Baked Cookies, Regular & Chocolate Milk



All prices subject to 24% Banquet Service Charge & Administrative Fee and applicable sales tax of 8.1%

WEDDING CAKES

Choose your Cake Flavor, Filling and Icing

CAKE FLAVORS

| | |
|------------------|---------------|
| <i>White</i> | <i>Lemon</i> |
| <i>Chocolate</i> | <i>Carrot</i> |
| <i>Marble</i> | <i>Spice</i> |

FILLINGS

| | |
|--------------------------------|----------------------------------|
| <i>French Vanilla Bavarian</i> | <i>Chocolate Mousse</i> |
| <i>Lemon Mousse</i> | <i>French Chocolate Bavarian</i> |
| <i>Amaretto Cream</i> | <i>White Chocolate Mousse</i> |
| <i>Fruit Flavored Mousse</i> | <i>Cream Cheese</i> |

ICING

| | |
|-----------------------|----------------------|
| <i>Buttercream</i> | <i>Whipped Cream</i> |
| <i>Rolled Fondant</i> | |



BAR & BEVERAGES

Bartender, 1 per 75 guests ~ \$175

Cashier for No Host Bars, 1 per 100 guests ~ \$175

PREMIUM BRANDS

Deep Eddy Vodka, Beefeater Gin, Dewar's Scotch, Jim Beam Bourbon
Seagram's 7 Whiskey, Sauza Silver Tequila, Cruzan Aged Light Rum

CONSUMPTION

| | HOSTED | CASH |
|---------------------------------|--------|--------|
| PREMIUM LIQUOR | \$13 | \$14 |
| HOUSE WINE | \$11 | \$12 |
| DOMESTIC BEER | \$8 | \$9 |
| IMPORT/ LOCAL BEER | \$9 | \$10 |
| SODAS | \$7 | \$9 |
| SPARKLING & STILL BOTTLED WATER | \$8.50 | \$9.50 |

PER PERSON PACKAGE

| ONE HOUR | TWO HOURS | THREE HOURS |
|----------|-----------|-------------|
| \$33 | \$45 | \$53 |

SUPER PREMIUM

Grey Goose Vodka, Bombay Sapphire Gin, Johnnie Walker Red Label Scotch
Maker's Mark Bourbon. Crown Royal & Jack Daniel's Whiskey
Camarena Silver Tequila, Captain Morgan Original Spiced & Barcardi Superior Rum

CONSUMPTION

| | HOSTED | CASH |
|---------------------------------|--------|--------|
| SUPER PREMIUM LIQUOR | \$15 | \$16 |
| HOUSE WINE | \$11 | \$14 |
| DOMESTIC BEER | \$8 | \$9 |
| IMPORT/ LOCAL BEER | \$9 | \$10 |
| SODAS | \$7 | \$9 |
| SPARKLING & STILL BOTTLED WATER | \$8.50 | \$9.50 |

PER PERSON PACKAGE

| ONE HOUR | TWO HOURS | THREE HOURS |
|----------|-----------|-------------|
| \$36 | \$48 | \$56 |

All prices subject to 24% Banquet Service Charge & Administrative Fee and applicable sales tax of 8.1%

BAR & BEVERAGES

Bartender, 1 per 75 guests ~ \$175

Cashier for No Host Bars, 1 per 100 guests ~ \$175

SOFT BAR

HOUSE WINE

(Select two + Champagne) Chardonnay, Sauvignon Blanc, Cabernet Sauvignon, Pinot Noir, Merlot, Champagne

DOMESTIC BEER

Michelob Ultra, Bud Light, Miller Lite, Budweiser, O'douls

IMPORT/ LOCAL BEER

Blue Moon, Four Peaks Kiltlifter, Corona Extra, Stella Artois

SODAS

Pepsi Products

SPARKLING & STILL BOTTLED WATER

PER PERSON PACKAGE

ONE HOUR

\$27

TWO HOURS

\$33

THREE HOURS

\$39

TIER ONE WINE UPGRADE \$13 per person

Rose', Rodney Strong Rose' of Pinot Noir, Russian River Valley, CA

Chardonnay, Rodney Strong, Sonoma, CA

Pinot Noir, Rodney Strong, Russian River Valley, CA

Cabernet Sauvignon, Rodney Strong, Sonoma, CA

TIER TWO WINE UPGRADE \$14 per person

Rose', Chloe Wine Collection, Central Coast, CA

Chardonnay, Kendall Jackson, "Vintner's Reserve", CA

Pinot Noir, MacMurray Ranch, Central Coast, CA

Cabernet Sauvignon, Louis M. Martini, Sonoma County, CA

TIER THREE WINE UPGRADE \$16 per person

Rose', Chloe Wine Collection, Central Coast, CA

Chardonnay, La Crema, Monterey, CA

Pinot Noir, MacMurray Ranch, Central Coast, CA

Cabernet Sauvignon, Joel Gott 815, CA

Package bars must be continuous service and purchased on a full attendance basis.

Package bar pricing does not include tray passed beverages, passed dinner wine, champagne toast, beer burro, living walls, tastings or any other enhancement.

3-Hour Bar Package is based on 6 drink maximum per guest.

All prices subject to 24% Banquet Service Charge & Administrative Fee and applicable sales tax of 8.1%



YOUR WEEKEND

BEYOND HOSTING YOUR SPECIAL DAY AT THE BUTTES MARRIOTT, OUR HOTEL ALLOWS COUPLES TO CREATE AN ENTIRE WEEKEND CATERED TO THEIR SPECIFIC WEDDING NEEDS. WITH A VARIETY OF UNIQUE SPECIAL EVENT SPACES, WE OFFER THE IDEAL LOCATION TO HOST WELCOME RECEPTIONS, REHEARSAL DINNERS, FAREWELL BRUNCHES AND MORE.

WELCOME RECEPTIONS

Reconnect with friends and relatives and begin your wedding festivities with an inviting welcome reception.

Whether you prefer cocktails and hors d'oeuvres at our Market Cafe or a cozy catch-up in our Presidential Suite, we are able to accommodate any size party or special request.

REHEARSAL DINNERS

After practicing "I Do", enjoy a rehearsal dinner that is as refined or relaxed as you wish. With many dining options to choose from and all of the details for the evening taken care of by our talented service professionals, you can sit back and spend time with loved ones before walking down the aisle.

POST WEDDING BRUNCH

Enjoy your first morning as husband and wife with a post wedding brunch for you and your guests. Our brunch selections are the perfect complement to end your wedding weekend and will send your guests home with unforgettable memories of the weekend's celebrations.





THE DETAILS

YOUR PERSON BUTTES WEDDING CONCIERGE WILL

- *Be assigned to be available for the couple from the ceremony through cake cutting.*
- *Assist during your photography session and direct to our most popular photo locations.*
- *Ensure the Couple is served their drink of choice and appetizers after the ceremony.*
 - *Be assigned to serve the bridal party during the dinner.*
 - *Provide a special Turndown Gift for the Couple.*
- *Have a basket of emergency items often needed but forgotten.*

YOUR TEMPE MARRIOTT BUTTES 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 Newlywed 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.*

WEDDING COORDINATOR

To ensure a flawless event, a professional Day of Wedding Coordinator is suggested for weddings with 50 or more guests. Your Catering Manager will be glad to provide a referral list of planners for you.

YOUR COORDINATOR WILL

- *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 couple 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.*

THE DETAILS

CHILDREN'S MEALS

\$29.95++

Fresh Fruit Cup and Choice of:

Chicken Fingers & Fries

Hamburger & Fries

Buttered Noodles

VENDOR MEALS

\$49.95++

Chef's Choice. Please let your Catering Manager know of any food allergies or special requirements.

ENHANCEMENTS

Gold Chiavari Chairs (up to 200) \$5++ each

Upgraded Linens in many selections of fabric & colors

Specialty Desserts & Pastries created by our Pastry Chef

Uplighting & Gobos provided by our in-house AV Company

Ask your Catering Manager for more decor and food options

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.

Distribution charge is \$4 per bag. If delivered to each guestroom the charge \$8 per bag.

FINAL GUARANTEE

Our 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, five (5) 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 or vegan option. An additional entree may be selected for an \$8 per guest upcharge. Guarantee of attendance with the entrée selection and breakdown is required by 11:00 AM, five (5) business days prior to the event. Client to provide individual place cards indicating each guest's entrée selection.

THE DETAILS

SERVICE CHARGE AND SALES TAX

All quoted food, beverage, room rental, set up fees and audio visual prices are subject to 24% taxable service fee. 14% of the fee is allotted to banquet gratuities and is not taxable. 10% of the charge is for administration of the banquet, special event or package deal. The administrative fee is not purported to be a gratuity and will not be distributed to employees who provide services to the guests. All food, beverage, internet and audio visual are subject to applicable sales tax (8.1%). Administrative fees and taxes are subject to change without notice.

ALCOHOLIC BEVERAGES

The Tempe Marriott Buttes is responsible for the sale and service of all alcoholic beverages. In compliance with the State and City Law/Regulations, no outside alcohol may be brought into the resort for use in banquet or hospitality functions. The 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 Tempe Marriott Buttes requires an initial 20% deposit for your event. A second deposit of 50% is due 90 days prior to your event. The Tempe Marriott Buttes requires a credit card on file with the signed contract.

The remaining balance is due by 11:00 AM, five (5) 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 \$8,500 or higher. The tasting will include two (2) salads, and up to three (3) entrees. If your event does not meet the minimum requirements, we will charge a tasting fee of \$50++ per person.

HOTEL PARKING

Valet parking is \$15 per car. These charges may be applied to your master account or charged to each guest. Self-parking is available at no charge.



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