



MOUNTAIN SHADOWS



ANDREW JADE PHOTOGRAPHY

## WEDDING MENUS



DETAILS, DARLING & JAMIE  
MORSE PHOTOGRAPHY



MOUNTAIN SHADOWS

PACKAGE ONE

**\$199 PER GUEST**

Passed Hors D'oeuvres

Soup or Salad Course

Entrée with Accompaniments

Wedding Cake and Tableside Coffee & Hot Tea Service

Wine Service Featuring Mountain Shadows House Wine

3-Hour Tier 1 Bar Package

Entrée Counts Due 5 Business Days Prior to Event

**Passed Hors D'oeuvres**

2.5 per guest

**COLD OPTIONS**

Crab Salad on a Wonton with Curry Aioli

Hamachi Crudo, Ponzu, Sesame and Jalapeño

Roasted Filet of Beef on a Crostini with Horseradish Cream and Balsamic Onions

Smoked Salmon with Cucumbers, Capers and a Lemon Dill Crème Fraiche on Marble Rye

Beef Carpaccio Wrapped Parmesan Grissini with Lemon-Herb Aioli

Goat Cheese Crostini with Fig and Crispy Beets

Grilled Artichoke Bruschetta, White Bean Hummus

Prosciutto-Wrapped Asparagus

**HOT OPTIONS**

Petite Grilled Cheese with Tomato Soup Sip

Shrimp and Lobster Cake with Spicy Rémoûlade

Moroccan Spiced Lamb Loin with Mint Chimichurri

Asian Vegetable Pot Stickers with Soy Ginger Vinaigrette

Chicken and Sage Meatball with Brown Butter Sauce

Parmesan Gougères

Spicy Corn Fritter with Ancho Aioli

Jerk Chicken on Plantain Chip with Mango Salsa

May contain raw or undercooked ingredients. Food items are cooked to order. Consuming raw or undercooked meats, poultry, seafood or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

24% service charge + 8.80% tax applies (current tax).

Menu selections are subject to price variations based on item availability and programs beyond 2021.

Due to rising markets, menu prices may be subject to change.



MOUNTAIN SHADOWS

## First Course

Choose one item

Roasted Butternut Squash Soup with Coriander Crème Fraiche

Lobster Bisque with Maine Lobster Chunks, Lemon Crème Fraiche and Chive Aioli

Spinach Salad with Berries, Sunflower Seeds, Laura Chenel Goat Cheese and Champagne Vinaigrette

Heirloom Tomatoes, Fresh Buffalo Mozzarella, Microgreens and Basil Vinaigrette

Mixed Greens Salad with Candied Pecans, Grapes, Roasted Beets and Shallot Vinaigrette

Strawberry Orange Salad with Arugula, Pickled Onion, Marcona Almonds,  
Laura Chenel Goat Cheese and Honey Vinaigrette

Baby Greens Salad with Candied Pecans, Seasonal Fruit, Shaft's Bleu Cheese and Balsamic Vinaigrette

## Second Course

Choose three pre-selected entrée options

Natural Chicken Breast Filled with Herbed Ricotta and Sun-Dried Tomatoes  
*Farro, Mushrooms and Lemon with Oven-Roasted Vegetables*

Pan-Seared Salmon with a Soy Glaze and Ginger Beurre Blanc  
*Jasmine Rice, Cilantro and Baby Bok Choy*

Slow-Braised Beef Short Ribs in Natural Jus  
*Mashed Yukon Gold Potatoes, Braised Greens and Red Pepper Relish*

## Entrée Duet Upgrade Options

Petite Beef Tenderloin and Shrimp Scampi | \$15++ Per Person  
Pan-Seared Salmon and Slow-Raised Beef Short Rib | \$20++ Per Person

## Tableside House Wine

## Wedding Cake

Professionally Created Wedding Cake or Cupcakes

## Tier 1 Bar Package

3 Hours of Service

## Toast

One Glass of House Sparkling Wine per Guest

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MOUNTAIN SHADOWS

PACKAGE TWO

**\$225 PER GUEST**

Passed Hors D'oeuvres (2.5 per guest)

Soup or Salad Course

Entrée with Accompaniments

Wedding Cake and Tableside Coffee & Hot Tea Service

Wine Service Featuring Mountain Shadows House Wine

4-Hour Tier 2 Bar Package

Entrée Counts Due 5 Business Days Prior to Event

**Passed Hors D'oeuvres + Display**

**COLD OPTIONS**

Crab Salad on a Rice Cracker with Curry Aioli

Hamachi Crudo, Ponzu, Sesame and Jalapeño

Roasted Filet of Beef on a Crostini with Horseradish Cream and Balsamic Onions Smoked

Salmon with Cucumbers, Capers and a Lemon Dill Crème Fraiche on Marble Rye Beef

Tartare, Peppercorn Aioli, Capers, Gaufrette Chip

Goat Cheese Crostini with Fig and Crispy Beets

Grilled Artichoke Bruschetta with White Bean Hummus

Prosciutto-Wrapped Asparagus

**HOT OPTIONS**

Petite Grilled Cheese with Tomato Soup Sip

Shrimp and Lobster Cake with Spicy Rémolade

Moroccan Spiced Lamb Loin with Mint Chimichurri

Asian Vegetable Pot Stickers with Soy Ginger Vinaigrette

Chicken and Sage Meatball with Brown Butter Sauce

Parmesan Gougères

Spicy Corn Fritter with Ancho Aioli

Jerk Chicken on Plantain Chip with Mango Salsa

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MOUNTAIN SHADOWS

## First Course

Choose one item

Roasted Butternut Squash Soup with Coriander Crème Fraiche

Lobster Bisque with Maine Lobster Chunks, Lemon Crème Fraiche and Chive Aioli

Spinach Salad with Berries, Sunflower Seeds, Laura Chenel Goat Cheese and Champagne Vinaigrette

Heirloom Tomatoes, Fresh Buffalo Mozzarella and Microgreens with Basil Vinaigrette

Mixed Greens Salad, Candied Pecans, Grapes with Roasted Beets Shallot Vinaigrette

Strawberry Orange Salad with Arugula, Pickled Onion, Marcona Almonds,  
Laura Chenel Goat Cheese and Honey Vinaigrette

Baby Greens with Sun-Dried Cranberries, Candied Pecans and Shaft's Bleu Cheese  
with Balsamic Vinaigrette

## Second Course

Choose three pre-selected entrée options

Lemon Herb Crusted Sea Bass with Basil Butter Sauce  
*Oven-Dried Tomatoes, Broccolini and Honey Roasted Fingerling Potatoes*

Filet of Beef with Balsamic Onion Marmalade  
*Bleu Cheese Fondue, Haricot Vert, Whipped Potatoes and Bacon-Herb Butter*

Black Truffle-Herb Chicken  
*Charred Asparagus Risotto with Microgreens*

## Entrée Duet Upgrade Options

Petite Filet of Beef and Herb-Crusted Sea Bass | \$15++ Per Person

Petite Filet of Beef and Pan-Seared Scallops | \$20++ Per Person

## Tablesides House Wine

## Wedding Cake

Professionally Created Wedding Cake or Cupcakes

## Tier 2 Bar Package

4 Hours of Service

## Toast

One Glass of House Sparkling Wine per Guest

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MOUNTAIN SHADOWS

PACKAGE THREE

\$185 PER GUEST

Minimum Of 25 Guests

Passed Hors D'oeuvres (2.5 per guest)

Three Station Selections

Wedding Cake and Tableside Coffee & Hot Tea Service

3 Hour Hosted Tier 1 Bar Package

90 Minutes of Service

\*Chef Fee of \$175 per 75 Guests on Applicable Stations

## Passed Hors D'oeuvres

### COLD OPTIONS

Crab Salad on a Rice Cracker with Curry Aioli

Hamachi Crudo, Ponzu, Sesame and Jalapeño

Roasted Filet of Beef on a Crostini with Horseradish Cream and Balsamic Onions

Salmon with Cucumbers, Capers and Lemon Dill Crème Fraiche on Marble Rye

Beef Carpaccio-Wrapped Parmesan Grissini with Lemon-Herb Aioli

Goat Cheese Crostini with Fig and Crispy Beets

Grilled Artichoke Bruschetta with White Bean Hummus

Prosciutto-Wrapped Asparagus

### HOT OPTIONS

Petite Grilled Cheese with Tomato Soup Sip

Shrimp and Lobster Cake with Spicy Rémoulade

Moroccan Spiced Lamb Loin with Mint Chimichurri

Asian Vegetable Pot Stickers with Soy Ginger Vinaigrette

Chicken and Sage Meatball with Brown Butter Sauce

Parmesan Gougères

Spicy Corn Fritter with Ancho Aioli

Jerk Chicken on Plantain Chip with Mango Salsa

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MOUNTAIN SHADOWS

## Stations

Choose three

### TAPAS STATION

Spanish Cheeses and Meats, Chick Pea and Olive Salad, Chorizo and Roasted Red Pepper Kebobs, Black Olive Bread and Seafood Paella

### BLINI STATION

Freshly Prepared Blini Served with American Caviars, Crème Fraiche, Chopped Onion, Chopped Tomatoes and Chopped Eggs

### MEDITERRANEAN GARDEN STATION

Classic Greek Salad with Feta and Black Olives, Grilled Pesto Vegetables, Tuscan White Bean Salad, Hummus with Toasted Pita Triangles and Assorted Slow-Cured Olives

### CARVERY STATION

Roasted Tenderloin of Beef, Mashed Potatoes, Seasonal Vegetables, Merlot Demi-Glace and Horseradish Cream

### PASTA STATION

Fusilli Pasta with Shrimp and Scampi Sauce  
Orecchiette Pasta with Roasted Corn, Peppers, Red Onions and Pesto Sauce  
Penne Pasta with Mild Italian Sausage, Sweet Bell Peppers, Onions and Marinara Sauce  
Served with Freshly Grated Parmesan Cheese and Focaccia Sticks

### ICED RAW STATION\*

The Market's Freshest Shellfish of Shrimp, Fresh Crab and Oysters Beautifully Displayed on a Bed of Crushed Ice; Garnished with Seaweed Salad, Cocktail Sauce, Louisiana Hot Sauce, Horseradish, Lemon Wedges and Oyster Crackers

\*Additional \$35.00++ per guest

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## Wedding Cake

Professionally Created Wedding Cake or Cupcakes

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## Tier 1 Bar Package

3 Hours of Service

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## Toast

One Glass of House Sparkling Wine per Guest

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MOUNTAIN SHADOWS

## Late Night Bites

### SLIDERS

Kobe Beef Sliders with White Cheddar,  
Caramelized Onions and Lemon-Herb Aioli  
Southwest Chicken Slider with Fontina Cheese,  
Bacon-Apple Jam and Ancho Aioli  
Served with House-Made Potato Chips  
\$30 per guest

### BUILD-YOUR-OWN TACOS

Marinated Shredded Chicken  
Carne Asada with Achiote Braised Onions  
Served with Lettuce, Pico de Gallo, Housemade  
Salsa, Shredded Cheese, Guacamole,  
Chipotle Crema, Diced Onions, Corn Tortilla Chips  
and Warm Flour Tortillas  
\$25 per guest

### TATER TOT BAR

Sweet Potato Tots and Regular Tots  
Toppings: Applewood Smoked Bacon, Queso,  
Tillamook Cheddar, Jalepeño, Sour Cream,  
Chives and Southwest Chili  
\$24 per guest

### FLATBREAD STATION

Italian Sausage and Burrata  
Shiitake Mushroom  
Cheese  
\$22 per guest

### S'MORES STATION

Graham Crackers, Mini Chocolate Chip Cookies  
and Mini Snickerdoodle Cookies  
Toppings: Dark Chocolate, Milk Chocolate,  
White Chocolate, Nutella, Sliced Strawberries  
and House-Made Marshmallows  
\$20 per guest

### ICE CREAM SUNDAE STATION

Vanilla, Chocolate and Salted Caramel Ice Creams  
Toppings: Strawberry, Chocolate and White  
Chocolate Syrups, Fresh Berries, Maraschino  
Cherries, Whipped Cream, Chocolate Sprinkles,  
Rainbow Sprinkles, Brownie Bites and Chopped  
Toasted Nuts  
\$24 per guest, minimum of 25 guests

### THE BACON STATION

Thick-Cut Applewood Smoked Bacon, Peppercorn  
Bacon and Chocolate-Dipped Bacon  
Dipping Sauces: Chocolate, Caramel or Maple Syrup  
Toppings: Chopped Nuts, Sprinkles, Cinnamon Sugar  
\$18 per guest  
add Bleu Cheese Fondue | \$3 per guest

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MOUNTAIN SHADOWS

## Beverage Packages

\$175 Bar Setup/ Bartender fee Applies

One Bar/ Bartender per 75 Guests

### Tier 1 Liquors

Open bar

#### LIQUORS

Smirnoff Vodka, New Amsterdam Gin,  
Sauza Blue Tequila, Bacardi Rum,  
Old Forester Bourbon, JW Red Label Scotch,  
Canadian Club Whiskey

#### WINES

select one red and one white for bar packages

Sycamore Lane Chardonnay, Pinot Grigio,  
Pinot Noir, Cabernet Sauvignon,  
Kenwood Sparkling

#### CHILLED BEERS

Stella Artois, Four Peaks Local Brewery, Bud  
Light, Coors Light, Miller Lite, Corona

### Tier 2 Liquors

Open bar

#### LIQUORS

Ketel One Vodka, Bombay Sapphire Gin,  
Milagro Silver Tequila, Bacardi Rum,  
Jim Beam Bourbon, Dewar's White Label  
Scotch, Jack Daniel's Whiskey

#### WINES

select one red and one white for bar packages

Imagery Sauvignon Blanc & Pinot Noir,  
Chateau Ste. Michelle Chardonnay &  
Cabernet Sauvignon, Maschio Prosecco

#### CHILLED BEERS

Stella Artois, Four Peaks Local Brewery, Bud  
Light, Coors Light, Miller Lite, Corona

### Tier 3 Liquors

Open bar

#### LIQUORS

Tito's Vodka, Hendrick's Gin,  
Patron Silver Tequila, Mount  
Gay Rum, Glenlivet 12-Year  
Scotch, Maker's Mark  
Bourbon

#### WINES

select one red and one white  
for bar packages

Domaine Carneros Napa Brut,  
Ferrari-Carano Chardonnay,  
Justin Sauvignon Blanc,  
Justin Cabernet Sauvignon,  
Landmark Overlook Pinot Noir,  
Sebastiani Merlot

#### CHILLED BEERS

Stella Artois, Four Peaks Local  
Brewery, Bud Light,  
Coors Light, Miller Lite,  
Corona

\$10 Per Tier Upgrade | \$10 Per Additional Hour Bar Service

#### SIGNATURE COCKTAILS

select up to two signature cocktails for bar packages

Margarita: Tequila, Simple Syrup, Sweet & Sour, Triple Sec, with a Lime Wedge  
*available in regular, prickly pear, or jalepeño*

Aperol Spritz: Aperol, Prosecco, Lemon Twist, with a Splash of Club Soda

Moscow Mule: Vodka or Gin, Simple Syrup, Lime Juice, Ginger Beer, with a Lime Wedge

Old Fashioned: Bourbon or Whiskey, Bitters, Maraschino Cherries, with an Orange Peel

*Signature cocktails tray passed or beyond this list must be pre-purchased on a minimum of 25 per drink billed at the corresponding Tier price point, either \$10, \$11, or \$12++ per drink. A 24% service charge + 8.80% tax applies (current tax).*



MOUNTAIN SHADOWS

## Wedding Package

DELUXE | \$5,000

White Padded Folding Chairs & Banquet Chairs House Linens  
Use of Resort Grounds for Photography  
Resort Credit Towards Overnight Accommodations for the Couple  
& Getting-Ready Room for Day Of  
Discounted Room Rates for Guests  
Two Microphones with a Sound System and A/V Technician  
Guestbook & Gift Tables  
Ceremony Rehearsal  
Wedding Night Amenity for Couple

### BRUNCH WEDDINGS

Stunning daytime views from the Mountain Shadows Lawn, Camelback Overlook and Paradise Terrace make for a picture-perfect wedding in natural light. Have a ceremony in the sunshine, then host a lively brunch reception with creative menu options.

### WEDDING PARTY GOLF TOURNAMENTS

Enjoy this fun pre- or post-wedding activity with your loved ones and indulge your competitive side. Head onto the course for 18 holes of par-3 golf, complete with clubs, carts and traveling beverages.

### VEGAN & GLUTEN-FREE OPTIONS

We make sure all your guests' needs are considered so everyone can enjoy the festivities.

Our award-winning culinary team can customize any menu to dietary preferences without sacrificing the quality of some of the best cuisine in the Valley.

### REHEARSAL DINNERS

Gather your guests together to enjoy decadent cuisine and make memories against a beautiful mountain backdrop at sunset.

### LATE-NIGHT SNACKS

Keep the wedding party fueled all through the night with creative and casual munchies that will keep your guests moving on the dance floor.

### MORNING-AFTER BRUNCHES

Enjoy one more opportunity to enjoy the relaxing setting of Mountain Shadows during a brunch with friends and family. This is the perfect way to extend a heartfelt thank you to your guests for attending before seeing them off.

### PRIVATE CABANA RENTALS

Take it easy before or after your wedding in our luxury cabanas. De-stress in a hot tub and get access to 75-foot negative-edge pools, as well as a full menu of drinks and light bites to share with your friends.

### WRITTEN INTO THE STARS

With some of the best stargazing in Phoenix, add an extra touch of romance to your wedding in paradise with telescopes, astronomer-led viewings and a framed star map to commemorate your night to remember.



## Wedding Details

### WEDDING COORDINATION

All weddings at Mountain Shadows require a resort-approved, professional wedding coordinator to assist with your wedding planning and arrangements leading up to the wedding day. At a minimum, a day-of coordinator is acceptable. The wedding coordinator will conduct the ceremony rehearsal, and be on site the day of the wedding to coordinate all of your wedding details. Your required wedding coordinator is selected from the Mountain Shadows preferred vendor list. All vendors must have current insurance declarations naming Mountain Shadows on file with the resort.

### MUSIC & NOISE ORDINANCE

The Town of Paradise Valley requires all amplified outdoor entertainment to conclude by 10 p.m. The decibel level of outdoor music must remain at or below 55 throughout the event.

### FOOD & BEVERAGE

No outside food or beverage may be brought to Mountain Shadows. Arizona law requires all alcohol to be purchased and supplied by the resort, and all service of alcohol must conclude by 2:00 a.m. All guests are expected to provide identification upon request, including the bridal party, to ensure proper and legal service.

### SERVICE & LABOR CHARGE

A 24% service charge is added to all food and beverage, as well as the prevailing state sales tax rate at the time of purchase. Bartender fee: \$175 each (1:75 ratio), chef attendant fee: \$175 each. Set/strike charges of \$350 are included in your wedding package unless otherwise noted in your contract. Wedding packages are subject to the prevailing room rental tax.

### MENU TASTINGS

If your event qualifies for a menu tasting, this will be provided complimentary for up to four guests. Additional guests may attend at the discounted tasting menu price of \$135, plus applicable tax/service and invoiced prior to the tasting. Reception-style or buffet-style menus are charged at the menu tasting price of \$135, plus applicable tax/service irrespective of the food-and-beverage minimum. The tasting includes two house wine selections, as well as your choice of six appetizer selections, three first course selections and three entrée selections. Menu items may be added to the tasting menu for an additional charge. Tastings require a four-week minimum advance notice due to scheduling. Station Menu Tastings consist of six appetizers and three stations. Due to the nature of carving stations, this option is not available for tastings.

### WEDDING CAKES

Wedding cakes included in each wedding package are provided through our exclusive vendor, A Bake Shop. Tastings with A Bake Shop are booked directly by the couple.



## Wedding Details

### FINAL GUARANTEES

A final guaranteed number of guests is required by 10 a.m., five business days prior to the wedding date. If pre-selected entrees will be served, these counts are due one week prior to the wedding date. If the event falls on a Saturday or Sunday, the required date for final guarantee is Tuesday. If attendance falls below the guarantee, the host remains responsible for the food-and-beverage minimum contracted. If the guarantee is greater than anticipated count, the master account will be invoiced for additional charges and all charges are due and payable prior to the event.

### LIGHTING

It is required that lighting be added to our Mountain Shadows Lawn and Camelback Overlook event spaces for events taking place after sundown. The cost is \$525 plus tax and service charge. Please inquire with your catering manager for options. Lighting is not included in the wedding package unless specifically outlined and contracted. Lighting is booked direct through Encore Technologies, our in-house audio/visual team.

### VALET CHARGES

Valet parking is available at \$10 per car, charged to each individual upon arrival, or hosted to the master account. Self-parking is complimentary and based on availability.

### CONFIRMATION OF SPACE, DEPOSITS & BILLING

All events require a credit card on file to guarantee any additional charges incurred after the final guarantee is received. The contracted food-and-beverage minimum, as well as ceremony package, must be pre-paid 30 days prior to the event date unless otherwise stated within your contract, under the deposit schedule. Additional deposits may be required at the time of the final guarantee (see above).

### SET-UP

Hotel will provide banquet tables, banquet chairs, house napkins (choice of gray or white), white china, flatware, glassware, DJ table, dance floor (up to 40'x40'), cake table (48" round), gift & guest book table (6x30), and place card table (6x30). We guarantee set-up of your event one hour prior to the start time of your ceremony and/or reception. All vendors must supply their own equipment and ladders. We will work with your vendors if an earlier set-up time is required and available. Any items brought to the event spaces must be picked up the night of the event unless previously scheduled for pick-up the next day. The resort is not responsible for any items left behind.

### VENDORS

Outside rental décor and items may be brought in to the event spaces with catering manager approval. Set-up and delivery times must be scheduled with the catering manager. No items may be left overnight. All vendors must be scheduled for pick-up the night of the event.





## Preferred Vendor List

### WEDDING PLANNERS

All weddings at Mountain Shadows require a resort-approved, professional wedding coordinator to assist with your wedding planning and arrangements leading up to the wedding day (chosen from the list below). At a minimum, a day-of coordinator is required. All vendors must provide up-to-date insurance naming Mountain Shadows as co-insured.

<a href="#"><u>Andrea Leslie Weddings</u></a>	(509) 953 - 9550
<a href="#"><u>BTS Event Management</u></a>	(602) 252 - 1685
<a href="#"><u>Canvas Event Design</u></a>	(801) 867 - 8062
<a href="#"><u>Events by Sloane</u></a>	(602) 214 - 1618
<a href="#"><u>Konsider It Done</u></a>	(480) 677 - 9548
<a href="#"><u>Outstanding Occasions</u></a>	(480) 478 - 0079
<a href="#"><u>Revel Wedding Co.</u></a>	(602) 509 - 3467
<a href="#"><u>Your Jubilee</u></a>	(480) 215 - 1314
<a href="#"><u>Karen Podrasky   KDP Events</u></a>	(480) 323 - 8317

### PHOTOGRAPHERS & VIDEO

<a href="#"><u>Andrew Jade Photography</u></a>	(623) 734 - 7416
<a href="#"><u>Daniel Kim Photographer</u></a>	(480) 745 - 0554
<a href="#"><u>Elyse Hall Photography</u></a>	(480) 206 - 4420
<a href="#"><u>Jeff Watkins Photography</u></a>	(720) 883 - 1488
<a href="#"><u>Jenn Wagner Studio</u></a>	(480) 331 - 5084
<a href="#"><u>Keith &amp; Melissa Photography</u></a>	(480) 747 - 2747
<a href="#"><u>Koller Photography</u></a>	(602) 909 - 3618
<a href="#"><u>Marisa Belle Photography</u></a>	(602) 421 - 7757
<a href="#"><u>Rachel Solomon Photography</u></a>	(602) 690 - 2366
<a href="#"><u>Rachel Leintz Photography</u></a>	(602) 579 - 8060
<a href="#"><u>Serendipity Cinema</u></a>	(602) 380 - 3869
<a href="#"><u>Something New Media</u></a>	(602) 730 - 0478
<a href="#"><u>Stephanie Heymann</u></a>	(602) 380 - 1244
<a href="#"><u>Sula Studios</u></a>	(623) 810 - 9402



MOUNTAINSHADOWS

## Preferred Vendor List

### PHOTO BOOTH

<a href="#"><u>Fotobooth Bus</u></a>	(602) 320 - 9532
<a href="#"><u>Live Photobooth</u></a>	(480) 747 - 2747
<a href="#"><u>MISGIF Rendezbooth</u></a>	(480) 209 - 4374

### FLORISTS

<a href="#"><u>Angelic Grove</u></a>	(602) 462 - 9700
<a href="#"><u>Avant-Garde Studio</u></a>	(602) 252 - 1685
<a href="#"><u>Brady's Floral Gallery</u></a>	(480) 945 - 8776
<a href="#"><u>Flower Studio</u></a>	(602) 279 - 3404
<a href="#"><u>LUX Florist</u></a>	(602) 707 - 6295
<a href="#"><u>Petal Pusher</u></a>	(623) 337 - 4868
<a href="#"><u>Your Event Florist</u></a>	(480) 203 - 2740

### SPECIALTY LINEN & DÉCOR

<a href="#"><u>AFR Event Furnishings</u></a>	(623) 434 - 8822
<a href="#"><u>Bright Party Rentals</u></a>	(602) 232 - 9900
<a href="#"><u>Cre8ive Event Rentals</u></a>	(480) 840 - 0020
<a href="#"><u>DANG! Fine Rentals</u></a>	(818) 448 - 5593
<a href="#"><u>Event Rents</u></a>	(602) 516 - 1000
<a href="#"><u>Glamour &amp; Woods</u></a>	(480) 306 - 5030
<a href="#"><u>La Tavola Linen</u></a>	(480) 421 - 2333
<a href="#"><u>Prim Rentals</u></a>	(480) 550 - 0494
<a href="#"><u>Southwick Linens</u></a>	(480) 699 - 8891

### OFFICIANTS

<a href="#"><u>Matt Nathanson</u></a>	(480) 363 - 4282
<a href="#"><u>Mark Faul</u></a>	(480) 276 - 2162



MOUNTAIN SHADOWS

## Preferred Vendor List

### HAIR & MAKEUP

<a href="#"><u>Babydoll Weddings</u></a>	(480) 433 - 0716
<a href="#"><u>Heather Wilson</u></a>	(602) 750 - 2379
<a href="#"><u>Sparkle Bar</u></a>	(480) 941 - 3438

### FOR THE GENTLEMAN

<a href="#"><u>Celebrity Tux &amp; Tails</u></a>	(602) 258 - 1462
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### ENTERTAINMENT

<a href="#"><u>Desert House Productions</u></a>	(602) 790 - 2241
<a href="#"><u>Got You Covered</u></a>	(602) 722 - 5416
<a href="#"><u>ShuffleHouse Productions</u></a>	(480) 754 - 9549
<a href="#"><u>SKM Entertainment</u></a>	(480) 423 - 1114
<a href="#"><u>TREGO THE DJ</u></a>	(480) 689 - 2265
<a href="#"><u>VOX DJ's</u></a>	(240) 529 - 4911
<a href="#"><u>Lee Perreira</u></a>	(602) 702 - 4933

### WEDDING DANCE INSTRUCTION

<a href="#"><u>Dance FX Studios   Julissa</u></a>	(480) 968 - 6177
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### MUSICIANS

<a href="#"><u>Adrienne Bridgewater, Harpist</u></a>	(480) 443 - 1664
<a href="#"><u>Allegro Quartet</u></a>	(480) 948 - 1866
<a href="#"><u>Instant Classics</u></a>	(602) 421 - 9700
<a href="#"><u>JJ's Band</u></a>	(480) 234 - 4314
<a href="#"><u>Miguel de Maria, Guitarist</u></a>	(602) 615 - 8573
<a href="#"><u>Sosco Duo</u></a>	(480) 788 - 2331
<a href="#"><u>Sweetwater Strings</u></a>	(480) 388 - 2977
<a href="#"><u>ZAZU West</u></a>	(480) 343 - 6121

### STATIONERY

<a href="#"><u>Victoria York Design</u></a>	(602) 418 - 5678
<a href="#"><u>idieh design</u></a>	(480) 428 - 2642
<a href="#"><u>Patton Designs</u></a>	(917) 207 - 8122

### TRANSPORTATION

<a href="#"><u>Driver Provider</u></a>	(800) 700 - 2687
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