

Weddings
Boulders Resort and Spa Scottsdale
2019-2020



Love, Laughter and Happily Ever After...

Congratulations on your engagement!

We want to thank you for considering The Boulders Resort for your wedding destination. Amidst the timeless boulder formations and the breathtaking Sonoran Desert landscape, The Boulders is the perfect setting for your once-in-a-lifetime event.

We offer a variety of intimate outdoor ceremony sites that create the perfect romantic setting as well as indoor and outdoor options for a private reception.

From your very first step in the planning process to the moment you say your final farewells as Mr. & Mrs., our team will answer all of your questions, put your doubts to rest and take care of all details that ultimately make this special day... YOUR special day.

Our goal is simple, we want to create memories that last a lifetime and we are looking forward to collaborating with you to create those memories.

If you have any questions or if you would like to set up a tour of our venue, please do not hesitate to contact our Catering Department to meet with your Catering Manager.



Introduction



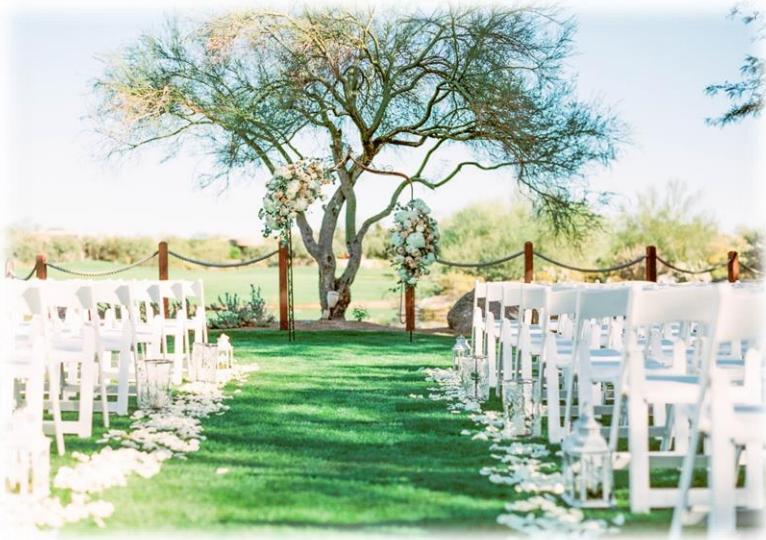
Ceremony Venues



Promise Rock

\$3,500++

Ceremony 140 guests



Duck Pond

\$3,000++

Ceremony 300 guests



Organic Garden

\$2,500++

Ceremony 30 guests

The Ceremony

Inclusions

Ceremony Rehearsal
Padded White Folding Chairs
Infused Water Station
Bridal AV Package
Guaranteed Back-Up Space
Gift & Guest Book Tables
House Linen
List of Preferred Partners



Upgrades

Passed Prickly Pear Lemonade
\$7.00++ per person

Passed Sparkling Wine
\$10.00++ per person

Gold Chivari Chairs
\$7.00++ per chair

Ceremony Details



Reception Venues



Boulderview Room & Patio

Reception 80 guests



Tohono Ballroom

Reception 300 guests



Latilla Ballroom

Reception 250 guests

Indoor Venues



El Pedregal Courtyard
Reception 200 guests



Duck Pond
Reception 200 guests



Organic Garden
Reception 35 guests

Outdoor Venues

Inclusions

House Reception & Dinner Tables
Gift & Guest Book Tables
Cake Table
DJ Table
White China, Flatware, Glassware
House Linens with Coordinating Napkins
Votive Candles
Parquet Dancefloor
Staging



Upgrades

Additional Hors d'oeuvres
\$8.00++ per person

Dou Entrée
\$16.00++ per person

Luxury Bar
\$13.00++ per person

Extended Bar Package
\$10.00++ per person

Gold Chivari Chairs
\$7.00++ per chair

Wine Service priced per bottle

Reception Details



Reception Packages

Dinner Packages

Love in Bloom

Artisan Cheese and Fruit Display
Three Course Plated Dinner to Include:

Salad

Entrée (Pre Selected up to 2 Entrées)

Champagne Toast

Custom Wedding Cake

3 Hour Hosted Premium Bar

\$170.00++ per person

Golden Hour

Selection of 2 Tray Passed Hors d' oeuvres
Three Course Plated Dinner to Include:

Salad

Entrée (Pre Selected up to 2 Entrées)

Champagne Toast

Custom Wedding Cake

4 Hour Hosted Premium Bar

\$190.00++ per person

Simply Elegant

Selection of 3 Tray Passed Hors d' oeuvres
Four Course Plated Dinner to Include:

Starter

Salad

Dou Entrée

Champagne Toast

Custom Wedding Cake

4 Hour Hosted Premium Bar

\$210.00++ per person

Packages

The Boulders Resort & Spa adheres to policies that maintain the safe and responsible service of alcohol. Bar packages are available as a convenience for budgeting purposes. They do not allow for unlimited consumption. 24% service charge and applicable sales tax to apply to all items.

Menu Options

Salads

Market Salad

Local Baby Greens, Shaved Baby Vegetables, Fresh Herbs with a Sherry Vinaigrette

~

Boulders' Signature Salad

Hand Gathered Greens, Herbed Goat Cheese, Black Berry Gastrique, Candied Walnuts
Shaved Golden Beet, Arizona Citrus Vinaigrette

~

Classic Caesar Salad

Hearts of Romaine, Oven Roasted Tomato, Parmesan, Garlic Croutons

~

Marinated Heirloom Tomato Caprese

Burrata Cheese, Bloomed Basil Seeds, Saba Extra Virgin Olive Oil, Green Pea Shoots
Rustic Crouton

Poultry

Roasted Lemon Thyme Chicken Breast

Roasted Garlic Mashed Potatoes, Charred Asparagus, Confit Tomato
Baby Romanesco, Rosemary Chicken Jus

~

Seared Chicken Breast

Charred Corn Purée, Roasted Baby Potatoes, Oven Roasted Tomato
Grilled Asparagus

~

Stuffed Chicken Breast

Boursin, Sundried Tomato, Parmesan Stuffing, Classic Risotto, Balsamic Asparagus
Herbed Baby Onions, Roast Romanesco

Love in Bloom & Golden Hour

Continued...

Beef

Braised Short Rib

Buttermilk Mashed Potatoes, Roasted Heirloom Carrots, Herbed Beef Jus

~

Herb Marinated Flat Iron Steak

Creamy Parmesan Polenta, Sherry Dijon Brussels Sprouts, Red Wine Demi

~

New York Steak

Celery Root Purée, Roasted Baby Potatoes, Seared Cipollini Onions
Baby Planet Carrots, Spiced Jus

~

Chili Marinated Filet Mignon

White Garlic Purée, Mixed Fingerling Potatoes, Roasted Wild Mushrooms
Marinated Asparagus, Herbed Tomato, Smoked Chili Glace

Seafood

Pan Roasted Barramundi

Israeli Cous Cous, Braised Cipollini Onions, Scallions
Petite Hearts on Fire, Arizona Citrus Fume

~

Seared Salmon

Garlic Mashed Potatoes, Buttered French Green Beans
Preserved Lemon Sauce

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Pacific Sea Bass

Herb Risotto, Roasted Asparagus Herb Roasted Tomatoes, English Peas
Braised Leeks, Beurre Blanc

Love in Bloom & Golden Hour

Menu Options

Starters

Jumbo Lump Crab Cakes

Citrus Fennel Slaw, Red Pepper Coulis, Lemon Aioli

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Butternut Squash Ravioli

Sage Brown Butter, Candied Pecans, Fried Sage

~

Pan Seared Diver Sea Scallops

Herb Risotto, Frizzled Leeks, Truffle Butter Sauce

Salads

Roasted Beet Salad

Belgian Endive, Herbed Goat Cheese Mousse, Marinated Strawberry
Berry Balsamic Vinegar, Petite Hearts on Fire

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Ahi Tuna Carpaccio

Sweet Onion, Celery Leaves, Marinated Olives, Lemon Herbed Vinaigrette

~

Chilled Asparagus Salad

Spicy Greens, Hearts of Palm, Fresh Citrus, Blood Orange Vinaigrette

Simply Elegant

Continued...

Duo Entrees

Pan Roasted Chicken Breast & Sautéed Jumbo Prawns
Grain Mustard Chicken Jus, Jumbo Sautéed Prawns
Roasted Garlic, Shallot Butter Sauce

Served with
Crisp Asparagus
Heirloom Roasted Vegetables
Garlic & Herb Risotto

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Herb Marinated Filet & Seared Diver Sea Scallops
Roasted Wild Mushrooms, Cabernet Demi, Seared Scallops
Citrus, Chardonnay & Chive Beurre Blanc

Served with
Caramelized Brussel Sprouts
Glazed Heirloom Carrots
Buttermilk Mashed Potatoes

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Sliced Pork Tenderloin & Agave Chile Jumbo Prawns
Bacon Bourbon Jus, Fresh Herbs, Citrus

Served with
Seared Trumpet Mushrooms
Sautéed Garden Vegetables
Roasted Fingerling Potatoes

Simply Elegant

Wedding Cakes

Valrhona Chocolate Cake with Chocolate Mousse

Devil's Food Cake with Peanut Butter Buttercream

Valrhona Chocolate Cake with Chocolate Mousse and Fresh Raspberries

Graham Cracker Cake with Chocolate Chip Marshmallow Cream

Vanilla Cake with Fresh Cream and Strawberries

Lemon Citrus Cake with Lemon Curd and Berries

Valrhona Chocolate Cake with Cookies and Cream

Kahlua Cake with Tiramisu

Tahitian Vanilla Cake with White Chocolate Mousse and Fresh Raspberries

Valrhona Chocolate Cake with Espresso Buttercream

Carrot Cake with Cream Cheese

Red Velvet with Cream Cheese Buttercream

Hazelnut Cake with Milk Chocolate Nutella Mousse



Frostings

Italian Buttercream
Fondant



Flavors

Late Night Stations

Arizona Southwest Station

Chicken Quesadillas

Pork Carnitas Taquitos

Corn Chips

House Made Salsa and Guacamole

Southwest Shrimp Cocktail with Tomato

Onion, Avocado, Cucumber, Clamato & Cilantro

\$22.00++ per person

Nacho Station

Beef and Chicken

Corn Chips, Queso, Refried Beans, Sour Cream

Guacamole & Pico de Gallo

\$19.00++ per person

Slider Station

Choice of Two

Angus Beef Burgers

Mini Veggie Burgers

Barbecue Pulled Pork

Served with:

Mini Buns, Lettuce, Tomato, Onion, Pickle Slices

Pickle Relish, Ketchup, Mustard, Cheddar Cheese

and Swiss Cheese

\$20.00++ per person

Ice Cream Masher

Vanilla, Chocolate & Strawberry Ice Cream

Crumbled Oreo Cookies, Heath Bars

Reese's Peanut Butter Cups

M&M's, Walnuts, Pecans

Chocolate Sauce, Caramel Sauce

Raspberry Sauce

\$18.00++ per person

*Chef Attendant Required

S'mores Social

Marshmallows, Graham Crackers

Hershey's Milk Chocolate

Dark Chocolate, Cookies & Cream

White Chocolate Reese's Peanut Butter Cups

\$18.00++ per person

Chocolate Paradise

Chocolate Fountain with Strawberries,

Bananas Pineapple, Pound Cake, Brownie Bites

Rice Krispy, Homemade Bon Bons

Chocolate Trifle, Chocolate Macarons

\$20.00++ per person



Stations



Beverage Information

Premium Selection

New Amsterdam Vodka
New Amsterdam Gin
Cruzan Rum
Jim Beam Bourbon
J&B Scotch
Seagram's 7 Whiskey
Sauza Blue Agave Tequila
Chloe Wine
(Sauvignon Blanc, Chardonnay
Cabernet, Pinot Noir)

Included in Reception Packages

Luxury Selection

Ketel One Vodka
Tito's Vodka
Tanqueray Gin
Captain Morgan Rum
Maker's Mark Bourbon
Johnnie Walker Red Scotch
Jack Daniel's
Crown Royal Whiskey
Sauza 901 Blanco Tequila
Deep Eddy Rudy Red
Deep Eddy Lemon
Rodney Strong Wine
(Sauvignon Blanc, Chardonnay
Cabernet Pinot Noir)

Available for Upgrade

All Bars Include

Domestic Beer

Bud Light, Miller Light & Coors Light

Premium Beer

*Corona, Corona Light, Stella Artois, Blue Moon
Four Peaks Kilt Lifter, Samuel Adams, Rebel IPA*

Soft Drinks

Pepsi Products

Bottled Water

Bottled Juices

Bar Selection

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Wine List

Chardonnay

Fess Parker, Santa Barbara, California
\$80.00++/bottle

Davis Bynum River West Vineyard, California
\$95.00++/bottle

Irony, Monterey County, California
\$60.00++/bottle

Sonoma-Cutrer, "Russian River Ranches"
Sonoma-Napa Counties, California
\$64.00++/bottle

Freemark Abbey, Napa
\$66.00++/bottle

Rodney Strong Sonoma Select, Sonoma, California
\$65.00++/bottle

Clos du Bois, North Coast, California
\$52.00++/bottle

A By Acacia, Sonoma, California
\$52.00++/bottle

Talbott Kali Hart, Central Coast, California
\$79.00++/bottle

William Hill, Central Coast, California
\$52.00++/bottle

La Crema, Monterey Valley, California
\$55.00++/bottle

Chateau Ste. Michelle, "Cold Creek Vineyard"
Columbia Valley, Washington
\$58.00++/bottle

Kendall-Jackson "Vintner's Reserve", California
\$50.00++/bottle

Blindfold, Napa Valley, California
\$75.00++/bottle

Stag's Leap Wine Cellars "Hands Of Time"
Napa, California
\$64.00++/bottle

Sauvignon Blanc

Duckhorn Sauvignon Blanc, Sonoma, California
\$70.00++/bottle

13 Celsius Sauvignon Blanc, Marlborough, New Zealand
\$50.00++/bottle

Kim Crawford Spitfire, New Zealand
\$64.00++/bottle

Other Whites

Ferrari-Carano Fume Blanc, Sonoma County, California
\$58.00++/bottle

Wild Horse Pinot Gris, Monterey
\$55.00++/bottle

Chateau Ste. Michelle "Eroica" Riesling, Washington
\$54.00++/bottle

Joel Gott Pinot Gris, Willamette Valley, Oregon
\$52.00++/bottle

Available Pinot Grigio, Italy
\$40.00++/bottle

Champagne and Sparkling Wine

Korbel Brut, Sonoma County, California
\$65.00++/bottle

Gruet Brut, New Mexico
\$62.00++/bottle

Mumm Napa Brut Prestige, Napa Valley, California
\$70.00++/bottle

Chloe Prosecco Veneto, Italy
\$58.00++/bottle

Domaine Ste. Michelle Brut, Columbia Valley, Washington
\$58.00++/bottle

Rose Wine

Kim Crawford, Hawkes Bay, New Zealand
\$60.00++/bottle

Benzinger Family Winery, Sonoma Mountain, California
\$58.00++/bottle

Roederer Estate Rosé, Anderson Valley
\$75.00++/bottle

Wine List Continued...

Cabernet Sauvignon

Silver Palm, North Coast, California
\$55.00++/bottle

Rodney Strong, Sonoma, California
\$84.00++/bottle

Estancia Cabernet, Paso Robles, California
\$56.00++/bottle

Joel Gott "815" California
\$58.00++/bottle

Freemark Abbey, Napa Valley, California
\$95.00++/bottle

Decoy, Napa Valley, California
\$58.00++/bottle

Duckhorn, Napa Valley, California
\$135.00++/bottle

Charles Smith Wines, "Chateau Smith", Columbia Valley
Washington
\$72.00++/bottle

Robert Mondavi, Napa Valley, California
\$95.00++/bottle

14 Hands, Columbia Valley, Washington
\$56.00++/bottle

William Hill, Central Coast, California
\$54.00++/bottle

Browne Family Vineyards, Columbia Valley, Washington
\$110.00++/bottle

Daou, Paso Robles, California
\$84.00++/bottle

Justin Cabernet, California
\$80.00++/bottle

Intrinsic, Columbia Valley, Washington
\$75.00++/bottle

Pinot Noir

Migration, Russian River Valley, California
\$75.00++/bottle

Meiomi, Monterey-Santa Barbara-Sonoma Counties, California
\$64.00++/bottle

Seaglass, Santa Barbara, California
\$52.00++/bottle

Rodney Strong Estate Russian River, California
\$86.00++/bottle

Willamette Valley "Founders' Reserve", Oregon
\$90.00++/bottle

Zinfandel
Prisoner Saldo, California
\$68.00++/bottle

Seghesio, Sonoma, California
\$58.00++/bottle

Merlot

Duckhorn Vineyards, Napa Valley, California
\$98.00++/bottle

Columbia Crest H3, Horse Heaven Hills, Washington
\$53.00++/bottle

Other Reds

Don Miguel Gascon Malbec, Mendoza, Argentina
\$54.00++/bottle

Joel Gott Alakai Grenache, California
\$65.00++/bottle

The Prisoner, Blend California
\$80.00++/bottle

Menu Tastings

After a signed contract and deposit requirements have been met, we are happy to organize a menu tasting for the Bride and Groom, additional attendees requested for the tasting will be charged a fee of \$50++ per person. Selections for the tasting must be made (2) weeks prior to the tasting date and no less than (60) days prior to the event date. Tastings are limited to Plated Dinners with a minimum of (35) guests anticipated for your event.

Menu Tasting Offerings

All samplings need to be selected from the package that the estimate was based upon:

(2) Salads

(3) Entrées

Exclusion: Simply Elegant (2) Entrées Only

(3) Wedding Cake Flavors with Fillings

Any packages that contain hors d' Oeuvres will not be included in the tasting

Special Diets

We will make a reasonable effort to accommodate special dietary requests. Changes in the menu may affect pricing. Children's menus and vendor meals are also available.

Wedding Cakes

The Boulders Resort and Spa offers a variety of wedding cake flavors which are included in the packages, however, are limited to basic wedding cake design. If you wish to provide your own wedding cake, it must come from a licensed pastry provider and there is a \$3++ slicing and serving fee per guest.

Food and Beverage

With the exception of the wedding cake, The Boulders Resort & Spa, prohibits any outside food and beverage within the event spaces.



Menu Planning

Labor Charges

BARTENDERS - Are available at a charge of \$175.00++ for the first (3) hours and \$45.00++ for each additional hour beyond the (3) hours.

CASH BARS - \$40.00++ per hour for cashier.

CHEFS AND CARVERS - Are required for some menu items at an additional charge of \$200.00++ each for a maximum of (2) hours.

MINIMUM ATTENDANCE - For all meal functions where guarantees are required, a minimum of (25) guests is required. If this minimum is not met, a labor charge of \$150.00++ will apply.

Guarantees

The final attendance for all meal functions must be communicated to the Hotel by 12:00pm, a minimum of (72) business hours prior to the event. This number will be considered a guarantee not subject to reduction. If a guarantee is not given, the number indicated on the Banquet Event Order will become the guarantee. We will set up for 3% over the guarantee, after that a surcharge will apply. Any alternative meals such as, Gluten Free or Vegetarian that are added (24) hours prior to the event that had not been previously guaranteed, will result in additional charges of \$30.00++ per person.

Function Rooms

Function Rooms are assigned by the Hotel according to the guaranteed minimum number of people anticipated. The Hotel reserves the right to assign another room for the function in the event the room originally designated for such function shall become inappropriate.

Outdoor Functions

Due to the demands of scheduling staff and equipment movement, the hotel will decide on the day of your function at 2:00pm (or 4 hours prior to your event) whether the function will be held inside or outside. If the weather forecast is 40% chance of rain or higher, the party will automatically be moved inside to ensure the safety of our guests and staff.

NOISE ORDINANCE - the City of Scottsdale and the Town of Carefree requires all outdoor events with amplified music to cease at 10:00pm.

OUTDOOR LIGHTING - In order to not detract from the serenity of the desert night, all of the outdoor venues have minimal existing lighting. Hosting an evening event will require some additional lighting rentals.

Administrative Fees and Gratuity

The combined gratuity and service charge that is in effect on the day of your event will be added to your account. Currently, the combined charge is equal to 24%, plus any applicable state and or local taxes. A portion of this combined charge (currently 17%) is a gratuity and will be fully distributed to servers and, where applicable, bussers and or bartenders assigned to the event. The remainder of the combined charge (currently 7%) is an administrative fee that is not a gratuity and is the property of Hotel to cover discretionary and administrative costs of your event.

Sales Tax

All fees, including labor charges, set-up fees, ceremony fees, service charges and food and beverage are taxable in the State of Arizona. The current Arizona State Sales Tax is 8.05%.

Food and Beverage Service

The Boulders is the only licensee authorized to sell, serve or distribute any food and beverage on property.