



TEMPE MISSION PALMS

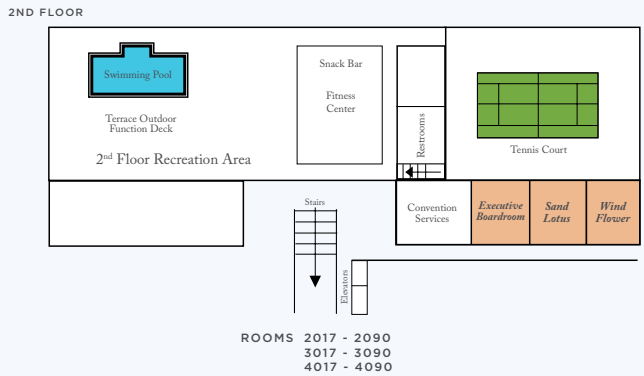
A DESTINATION® HOTEL





ROOMS 2018 - 2037  
3018 - 3037  
4018 - 4037

ROOMS 2070 - 2089  
3070 - 3089  
4070 - 4089



Offering 30,000 square feet of function space, the Tempe Mission Palms hotel's picturesque wedding and event venues are comprised of elegant ballrooms, outdoor terraces and lush courtyards amidst the Phoenix Mountains and gently undulating desert terrain.

Our spacious event and wedding venues in Tempe offer flexible floor plans to accommodate a variety of sized events and layouts. From wedding rehearsal dinners, wedding ceremonies, and receptions to social events, guests can easily travel from the nearby Phoenix area. Our staff of professionals will devote themselves to you and your guests - making certain that the wedding, reception or social event of your dreams becomes a reality in Tempe.



## CEREMONY PACKAGE

Must be accompanied by a Reception Package

The Tempe Mission Palms is a lush and inviting courtyard property, beautiful for an outdoor Arizona ceremony.

### CEREMONY FEE INCLUDES:

- Rehearsal Prior to Ceremony  
Date and time is based on availability and must be scheduled in advance.
- Complimentary Changing Rooms for the Bride and Groom
- White Garden Chairs
- Sound System for your Vows\*
- Guest Book Table & Gift Table
- Personalized Directional Signage
- Water Service for your Guests

\*Ceremony Music must be provided by a DJ or Musician. The Sound System included in the Ceremony is for the Vows only.

## WEDDING RECEPTION PACKAGE

### YOUR RECEPTION PACKAGE INCLUDES:

#### RECEPTION

- Choice of Two (2) Displayed or Butler Passed Hors d'oeuvre Selections
- Floor Length Ivory Linens, Mirror & Votive Candle Centerpieces
- Dance Floor, Gift Table, Guest Book Table

#### DINNER

- Choice of Plated or Buffet Selections
- Plated Selection includes your choice of Salad or Soup

#### CUSTOMIZED WEDDING CAKE

- Your Selection of Cake Flavor, Filling & Design

#### COMPLIMENTARY ACCOMMODATIONS FOR BRIDE & GROOM FOR YOUR WEDDING NIGHT

- Late Night Chocolate Dipped Strawberries & Sparkling Wine for Two





## HORS D'OEUVRE SELECTIONS

Included in Dinner Price for Plated or Buffet Option

Please Select Two Displayed or Butler Passed Hors d'oeuvres.

### HORS D'OEUVRE DISPLAYS

#### GOURMET CHEESE PLATTER

Imported and Domestic Cheeses, Dried Fruits, Nuts and Berries with Artesian Breads and Crackers

#### GARDEN GROWN VEGETABLE CRUDITÉS

Carrots, Broccoli, Squash, Zucchini, Mushrooms and Bell Peppers served with Herbed Ranch Dipping Sauce

#### SEASONAL FRUIT PLATTER

Assortment of Seasonal Melons, Berries and Fruit Flavored Yogurt Dipping Sauce

### OR BUTLER PASSED HORS D'OEUVRES

#### HOT SELECTIONS

- Flame Grilled Beef and Vegetable Kabobs
- \*Roasted Green Chili and Cheese Triangle
- Chicken and Cheese Empanada
- Cashew Chicken Spring Roll
- Machaca Beef Burrito
- \*Vegetable Spring Roll
- \*Spanakopita

#### COLD SELECTIONS

- Seared Rare Beef with Horseradish Cream
- Tequila Smoked Salmon on Corn Crisp
- Asian Chicken Salad in Spring Roll Cup
- \*Red and Yellow Tomato Bruschetta
- Pesto Crab Stuffed Cherry Tomato
- \*Vegetable Summer Spring Roll
- Smoked Salmon Pinwheel

\* Indicates Vegetarian Option



## **PLATED ENTREES** (Select One)

(Pricing Includes Reception, Salad or Soup, Entrée & Wedding Cake.)

- Two entrée options will incur a \$6.50 per person surcharge.
- Three entrée options will incur an \$8.50 per person surcharge.
- For Multiple Option Menus, Price of Highest Entrée will be applied to all Selections.

### **ROSEMARY MARINATED CHICKEN BREAST**

Buttered Mashed Potatoes with Garlic Glazed Baby Carrots and Creamed Pan Jus

### **PROSCIUTTO AND SAGE WRAPPED CHICKEN BREAST**

Goat Cheese Chive Mashed Yukon Potatoes with French Beans

### **CRAB STUFFED CHICKEN BREAST**

Lemon Grass Infused Arborio Rice and Mango Salsa

### **LEMON FENNEL ROTISSERIE CHICKEN**

Smashed Red Potatoes and Poached Broccolini

### **CITRUS SEARED SALMON**

Wild Rice with Fruits and Nuts, Sautéed Aromatic Vegetables

### **COCONUT CRUSTED HALIBUT**

Black Bean and Sweet Corn Saffron Orzo

### **MESQUITE GRILLED FLAT IRON STEAK**

Sun-Dried Tomato Polenta and Portobello Mushroom Ragout

### **HERB SEARED BEEF TENDERLOIN**

Wild Mushroom and Horseradish Au Gratin Potatoes with Butter Poached Asparagus

### **ROSEMARY ROASTED FLAT IRON AND CITRUS CHIVE ATLANTIC SALMON**

Peruvian Potato Puree with Shaved Fennel and Asparagus

### **BROILED BEEF TENDERLOIN AND BUTTER POACHED MAINE LOBSTER TAIL**

Trio of Neapolitan Risottos with Seasonal Vegetables

## **SALAD/SOUP** (Select One. Included in Plated Dinner Price.)

### **ICEBERG WEDGE SALAD**

Smoked Bacon, Cherry Tomato, Maytag Blue Cheese, Shaved Sweet Onion with Balsamic Vinaigrette

### **BOSTON BIBB SALAD**

Thyme Roasted Forest Mushrooms, Mesquite Smoked Mozzarella, Herbed Grape Tomatoes, Yellow Beet Curls with Burgundy Vinaigrette

### **CLASSIC CAESAR SALAD**

Wedge Baby Romaine Hearts, Sliced Roma Tomatoes, Shaved Pecorino, French Bread Crustini with Creamy Roasted Garlic Dressing

### **SPINACH ARUGULA SALAD**

Frizee, Pecans, Apple, Gorgonzola, Cider Vinaigrette

### **CAPRESE SALAD**

Locally Farmed Roma Tomatoes, Aged Goat Cheese, Micro Basil with Balsamic Reduction and Sea Salt

### **14 HANDS MERLOT POACHED PEAR SALAD**

Baby Leaf Greens, Walnuts, Berries and Cherve

### **BRANDIED APPLE AND SWEET POTATO BISQUE**

### **FRENCH ONION WITH GRUYERE CRUSTINI**

### **TOMATO BASIL BISQUE**

### **SWEET CORN CHOWDER**

Add Soup to Salad Course for additional fee.





## WEDDING BUFFET

Pricing includes Reception, Buffet & Wedding Cake

### STARTERS

- Caesar Salad with Focaccia Croutons and Shredded Parmesan
- Grilled Vegetable Antipasti Salad with Cured and Smoked Meats and Cheeses
- Arugula Salad with Roasted Baby Beets and Goat Cheese

### ADD A FARM TO TABLE SALAD BAR FOR AN EXTRA \$2 PER PERSON

Variety of Seasonal and Local Vegetables and Condiments

### VEGETABLES (Select One)

- Butter Roasted Broccoli and Saffron Cauliflower
- Pancetta and Apple Braised Brussel Sprouts
- Honey Orange Glazed Baby Carrots
- Tarragon Roasted Butternut Squash
- Orange Scented Snap Peas
- Baby Sautéed Vegetable
- Green Bean Almondine
- Squash Tomato Gratin

### STARCHES (Select One)

- Spinach Infused and Roasted Garlic Duo of Mashed Potatoes
- Garlic and Herb Roasted Fingerling Potatoes
- Sweet Potato Puree with Caramelized Onions and Cilantro
- Gruyere and Chive Au Gratin Potatoes
- Grilled Sweet Corn and Parmesan Polenta
- Sun-Dried Tomato and Basil Orzo
- Wild Rice Pilaf with Fruits and Nuts
- Gourmet Three Cheese Baked Macaroni
- Creamy Asparagus Risotto

### ENTREES (Select Three)

- Seared Chicken with Lemon Caper Cream Sauce
- Herb Grilled Chicken with Balsamic Roasted Mushroom
- Citrus Rotisserie Chicken with Shaved Fennel
- Mesquite Grilled Sirloin with Burgundy Demi-Glace
- Hickory Smoked Sirloin with Sautéed Spinach
- Slow Roasted Prime Rib with Horseradish Cream
- Sugar Rubbed Porkloin and Caramelized Onion Medley
- Bacon Wrapped Porkloin with Roasted Apple Chutney
- Herb Crusted Seared Cod with Braised Wild Greens
- Citrus Seared Salmon with Thyme Roasted Tomatoes
- Pecan Crusted Trout with Aromatic Vegetables



## COMPLETE HORS D'OEUVRES

### RECEPTION

#### HORS D'OEUVRE DISPLAY (Select Two)

#### GOURMET CHEESE PLATTER

Imported and Domestic Cheeses, Dried Fruits, Nuts and Berries with Artesian Breads and Crackers

#### GARDEN GROWN VEGETABLE CRUDITÉS

Carrots, Broccoli, Squash, Zucchini, Mushrooms and Bell Peppers served with Herbed Ranch Dipping Sauce

#### SEASONAL FRUIT PLATTER

Assortment of Seasonal Melons, Berries and Fruit, Flavored Yogurt Dipping Sauce

#### GOURMET MEDITERRANEAN BAR

Roasted Garlic, Black Bean and Pesto Hummus, Baba Ghanoush, Olive Tapenade, Spinach Artichoke Dip with Crusty Artesian Breads, Pita Chips and Breadsticks

#### BUTLER PASSED HORS D'OEUVRES

(Select Two Hot and Two Cold Hors d'Oeuvres)

#### HOT SELECTIONS

- Flame Grilled Beef and Vegetable Kabobs
- \*Roasted Green Chili and Cheese Triangle
- Chicken and Cheese Empanada
- Cashew Chicken Spring Roll
- Machaca Beef Burrito
- \*Vegetable Spring Roll
- \*Spanakopita

#### COLD SELECTIONS

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- Smoked Salmon Pinwheel

#### COOK TO ORDER ACTION STATIONS (Select Two)

#### TOSSED TO ORDER COBB SALAD BAR

Choose your own combination of Chopped Romaine, Iceberg, Field Greens, Boston Bibb, Grilled Chicken, Honey Glazed Ham, Mesquite Turkey, Tomatoes, Olives, Scallions, Bacon, Blue Cheese, Boiled Egg, Avocado, Sweet Onions and Choice of Dressings

#### ITALIAN PASTA STATION

Tri-color Tortellini, Penne and Farfalle Pastas tossed to order with Torn Basil Marinara, Pesto/Alfredo Cream Sauce accompanied with Grilled Chicken, Italian Sausage, Rock Shrimp, Sun-Dried Tomatoes, Kalamata Olives, Pine Nuts, Parmesan Cheese and a display of Garlic Herb Breadsticks

#### MINI SLIDER STATION (Choose any two Sliders from the selections below)

BBQ Pork Sliders, House Made Angus Sliders, House Made Southwest Turkey Sliders and House Made Italian Herb Chicken Sliders served with all appropriate condiments based on selections

#### VEGETABLE STIR FRY STATION

Features your choice of Udon, Soba or Cellophane Noodles sautéed with your custom combination of Snap Peas, Baby Corn, Bamboo Shoots, Water Chestnuts, Straw Mushrooms, Daikon Sprouts, Cilantro or Peanuts finished with Teriyaki, Plum or Soy Sauce





Robert Godridge Photography

## **ADDITIONAL ENHANCEMENTS**

### **SWEET TOOTH**

Gourmet Cookies and Brownies  
Miniature Dessert Pastries

### **BUILD YOUR OWN SUNDAE BAR**

Dutch Chocolate and Vanilla Bean Ice Cream with  
a Variety of Toppings and Sauces

### **ICE CREAM FLOAT STATION**

Vanilla and Strawberry Slow Churned Ice Cream with a  
selection of Retro Bottled Sodas

### **KETTLE POPPED POPCORN**

### **NACHO BAR**

Seasoned Ground Beef, Cheddar Cheese Fondue, Tomatoes,  
Olives, Jalapenos, Green Onions, Tri-Color Tortilla Chips

### **MINIATURE ANGUS BEEF SLIDERS**

Caramelized Onions and Cheddar Cheese

### **FLAT BREAD PIZZAS**

Assorted Meats, Cheese and Vegetable Pizzas





## BAR PACKAGES & BEVERAGES

### HOSTED BAR PACKAGE PRICING

- 2 Hour Beer & Wine Package - \$17.00 per person
- 2 Hour Bar including Spirits - \$28.00 per person
- Each Additional Hour - \$10.00 per person

### HOSTED BAR PER DRINK PRICING

- House Spirits - \$6.50
- Top Shelf Spirit - \$7.00
- Domestic Beer - \$5.00
- Imported Beer - \$5.50
- Premium Wine - \$6.50
- Bottled Spring Water - \$4.00
- Soft Drinks - \$4.00

### CASH BAR PER DRINK PRICING

- House Spirits - \$6.75
- Top Shelf Spirit - \$7.25
- Domestic Beer - \$5.50
- Imported Beer - \$6.00
- Premium Wine - \$6.75
- Bottled Spring Water - \$4.00
- Soft Drinks - \$4.00

### SPECIALTY BEVERAGES

- The Mission Palms Margarita - \$110.00 gallon
- Bloody Mary - \$95.00 gallon
- Screwdriver - \$95.00 gallon
- Mimosa - \$95.00 gallon
- Champagne Punch - \$95.00 gallon
- Non-Alcoholic Fruit Punch - \$50.00 gallon
- Domestic Beer Keg - \$325.00 half barrel
- Imported Beer Keg - \$375.00 half barrel

Please apply a fee of \$125.00 per bartender  
(1 bartender per 75 guests)

\*All Pricing is subject to service charge and applicable sales tax. Pricing subject to change without notice. For current pricing, please refer to [www.missionpalms.com](http://www.missionpalms.com), or speak to our catering manager at (480) 894-1400.

