



EST 1976

**THE SCOTTSDALE**

RESORT at MCCORMICK RANCH

WEDDING GUIDE

### **COMPLIMENTARY**

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 or space heaters.

Additional umbrellas and space heaters are available for an extra charge.

### **ENHANCEMENTS**

Welcome champagne for the ceremony at \$8.00 per person, charger plates at \$5.50 each, chiavari 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**

Complimentary accommodations for newly wedded couple will 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 12:00 PM.

Should you require early check-in for getting ready, it is suggested that room accommodations be secured for the night prior to the wedding.

Early check-in and/or late check-out may be provided based on availability.

### **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 three-tier 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.

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

\$90.00 Per Person

Three Tray-Passed Hors D'oeuvres  
Three-Course Dinner  
Three-Tier 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 Fillet, Herb Green Rice, Grilled Asparagus, Fennel Cream  
Grilled Flat Iron Steak, Asparagus and Tomato Succotash, Fingerling Potatoes, Chimichurri

*Duo combination plate of any two entrées additional \$7.00 per person*

*Pre-selected choice of entrée additional \$8.00 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

### SILVER

#### Plated Wedding Package

\$105.00 Per Person

Four Tray-Passed Hors D'oeuvres  
Three-Course Dinner  
Three-Tier 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, Sweet Potato Mash, Green Beans  
Grilled Sirloin Steak, Asparagus and Tomato Succotash, Fingerling Potatoes, Green Peppercorn Sauce

*Duo combination plate of any two entrées additional \$7.00 per person*

*Pre-selected choice of entrée additional \$8.00 per person*

### WEDDING CAKE

See Page 2 for Wedding Cake Selections

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**GOLD**  
**Plated Wedding Package**  
\$120.00 Per Person

Four Tray-Passed Hors D'oeuvres  
One Artisan Cheese or Vegetable Display  
Four-Course Dinner  
Three-Tier 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  
Raspberry Sorbet with Fresh Mint

**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 and Grilled Jumbo Prawns, Sweet Potato Mash, Green Beans  
Filet Mignon and Grilled Salmon, Truffle Mash, Asparagus Succotash, Pinot Noir Demi  
Braised Chicken Breast and Sautéed Salmon, Asparagus Risotto, Baby Carrots, Garlic Lemon Butter Beurre Blanc

*Duo combination plate of any two entrées additional \$7.00 per person*

*Pre-selected choice of entrée additional \$8.00 per person*

**WEDDING CAKE**

See Page 2 for Wedding Cake Selections

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**PLATINUM  
Buffet Wedding Package**

\$135.00 Per Person

(Minimum of 50 Guests for 1.5 Hours)

Four Tray-Passed Hors D'oeuvres  
Buffet Dinner  
Three-Tier Wedding Cake  
Champagne Toast

**HORS D'OEUVRES  
Cold Selections**

Vegetable Napoleon with Citrus Poached Petite Prawn, Fennel Chutney, Cocktail Aioli  
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  
Lobster Medallion, Crisp Belgian Endive, Brandied Cocktail Sauce  
Shaved Beef Tenderloin, Caramelized Onion, Blue Cheese Mousse, Marble Rye Crouton  
Desert Blossom Summer Roll with Spicy Mustard Sauce  
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**

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 and Grilled Jumbo Prawns, Sweet Potato Mash, Green Beans  
Filet Mignon and Grilled Salmon, Truffle Mash, Asparagus Succotash, Pinot Noir Demi  
Braised Chicken Breast and Sautéed Salmon, Asparagus Risotto, Baby Carrots, Garlic Lemon Butter Beurre Blanc

**WEDDING CAKE**

See Page 2 for Wedding Cake Selections

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**DIAMOND  
Stations Wedding Package**

\$150.00 Per Person

(Minimum of 50 Guests for 1.5 Hours)

Choice of Four Stations  
Three-Tier 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 Crudité 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, Sautéed 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  
Sautéed Vegetables

**SHORT RIB MASHED POTATO BAR**

Garlic Mashed Potatoes, Mashed Sweet Potatoes, Petite Short Ribs  
Chopped Applewood Smoked Bacon, Sautéed Mushrooms, Chives, Tillamook Cheddar, Sour Cream

**MEXICAN FAJITA STATION**

Marinated Beef Sirloin and Grilled Chicken Breast  
Sautéed Peppers and Onions  
Black Beans, Tomato Rice  
Salsa Fresca, Guacamole, Sour Cream  
Mini Flour Tortillas

**WEDDING CAKE**

See Page 2 for Wedding Cake Selections

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## LATE NIGHT STATIONS

### SWEET SELECTIONS

#### Miniature French Pastries

\$18.50 Per Person

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

#### Assorted Pastries

\$13.50 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

\$25.00 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

\$20.00 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

\$24.00 Per Person

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

## CHILDREN'S MENU

\$40.00 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

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

## REHEARSAL DINNERS

### TUSCAN BUFFET

\$55.00 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

\$57.00 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

\$60.00 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

\$26.00 Per Person

Fresh Seasonal Fruit and Berries  
Turkey Wrap Sandwich with Havarti Cheese  
Assorted Giant Cookies  
Iced Tea

### BRIDESMAIDS GETTING READY LUNCHEON II

\$30.00 per person

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

### GROOMSMEN GETTING READY LUNCHEON

\$28.00 Per Person

Shaved Black Forest Ham, Smoked Turkey, Oven-Roasted Beef  
Sliced Cheddar, Provolone, Lettuce, Tomato, Onion, Pickles  
Artisan Breads  
Brownies and Blondies  
Iced Tea

## FAREWELL BREAKFASTS

(Minimum of 25 Guests for 1.5 Hours)

### THE MCDOWELL

\$29.00 Per Person

Fresh Squeezed Orange and Grapefruit Juices  
Season's Best Diced Fruits and Berries  
Kellogg's Smart Start Cereals with 2% and Skim Milk  
Assorted Pastries, Muffins and Breakfast Breads  
Sweet Butter, Fruit Jams  
Royal Cup Coffee and Assorted Teas

### THE MCCORMICK

\$32.00 Per Person

Fresh Squeezed Orange and Grapefruit Juices  
Season's Best Diced Fruits and 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

\$36.00 Per Person

Fresh Squeezed Orange and Grapefruit Juices  
Season's Best Diced Fruits and Berries  
Fruit and Greek Yogurts, House Made Granola  
Steel Cut Oatmeal with Brown Sugar, Raisins, Cranberries and California 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.

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

## FAREWELL BREAKFASTS (Cont'd)

(Minimum of 25 Guests for 1.5 Hours)

### BREAKFAST ENHANCEMENTS

Smoked Salmon  
Capers, Onions, Chopped Eggs & Chives  
\$15.00 Per Person

Assorted Bagels  
Regular 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

Market Best Seasonal Whole Fresh Fruits  
\$3.00 Each

Breakfast Burrito Wrap  
Whole Wheat Tortilla, Scrambled Eggs, Bacon, Skillet Potatoes  
Cheddar Cheese, Salsa Fresca  
\$12.00 Each

Breakfast Sandwiches  
Croissant Sandwich - Fluffy Eggs, Applewood Smoked Bacon, American Cheese  
English Muffin Sandwich - Fluffy Eggs, Canadian Bacon, Cheddar Cheese  
Biscuit Sandwich - Fluffy Eggs, Country Sausage Patty, Provolone Cheese  
\$10.00 Each

A \$250 Labor Fee is applicable for event with fewer than 25 guests.  
All prices are subject to 26% service charge and applicable sales tax. Prices are subject to change without notice.



## WEDDING BRUNCH

**\$85.00 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 Hard-Boiled 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, Chef Selected Cheese

Cocktail Shrimp (based on 3 per person)

Traditional Cocktail Sauce

Charcuterie Display with Specialty Smoked and Cured Meats,  
Assorted Mustards, Local 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:

Chef Mary's Assorted Pies, Tortes and Miniature Desserts

### ENHANCEMENTS:

Champagne or Mimosas \$10.00 per person

Bloody Mary's \$12.00 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.

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

## BEVERAGE SERVICES

### DELUXE

Conciere Vodka  
 Conciere Gin  
 Conciere Rum  
 Conciere Tequila  
 Conciere Bourbon  
 Conciere Whiskey  
 Conciere Scotch

### PREMIUM

Tito's Vodka  
 Bombay Gin  
 Bacardi Rum  
 el Jimador Tequila  
 Jack Daniels  
 Seagram's VO Whisky  
 Dewar's Scotch

Domestic, Imported and Craft Beers

Domestic, Imported and Craft Beers

Trinity Oaks Sauvignon Blanc  
 Trinity Oaks Chardonnay  
 Trinity Oaks Merlot  
 Trinity Oaks Cabernet Sauvignon

Canvas Sauvignon Blanc  
 Canvas Chardonnay  
 Canvas Merlot  
 Canvas Cabernet Sauvignon

Soft Drinks  
 Still and Sparkling Waters

Soft Drinks  
 Still and Sparkling Waters

**\$28 Per Person for First Hour**  
**\$12 Per Person for Each Additional Hour**  
**Maximum of Four Hours**

**\$33 Per Person for First Hour**  
**\$15 Per Person for Each Additional Hour**  
**Maximum of Four Hours**

### SELECTIONS

### HOSTED BAR

### CASH BAR

Deluxe Brands	\$13.00	\$16.00
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
Deluxe Wine Selection	\$12.00	\$16.00
Premium Wine Selection	\$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.

## 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.