

ARIZONA

G O L F R E S O R T

Wedding Package

THE CEREMONY PACKAGE \$3,000++

- (1) Hour Rehearsal Time and Space Reserved
- 100 Complimentary White Padded Garden Chairs
- Water Station
- Complimentary Guest Book Table, Card and Gift Table
- Ceremony Arch
- Complimentary on-site Parking
- Complimentary Honeymoon Suite with Amenity for Bride and Groom

RECEPTION

- Complimentary Standard White or Black Table Linens and Tables
- Complimentary Champagne and Sparkling Cider Toast
- Complimentary DJ Table
- Complimentary Cake Table
- Complimentary Dance Floor - 18 x 18
- 4 piece Staging



ADDITIONAL WEDDING DAY SERVICES

On- Site Wedding Concierge services on your Wedding Day \$500++

Wedding planner assigned specifically for your special day,

Concierge service includes:

- ❖ Designated wedding detailer for follow thru from outside vendors, Photography, linen, floral, cake, and DJ. - Spa, Hair, Nails, Makeup,
- ❖ Designated decorator for centerpieces, floral, linen placement, and other day of details
- ❖ Designated administrator for signage creation and placement, guest rooming list follow thru
- ❖ Right hand planner for the bride, groom, mother of the bride and brides maids/Groomsmen
- ❖ Delivery of amenities, for Bride, Groom, and gift bags delivery for wedding attendees
- ❖ Ceremony details specialist, liaison for officiant/minister, DJ, Arch and chair décor
- ❖ Set up for honeymoon suite- rose petals, candles, hot tub spa, luggage removal from dressing room to honeymoon suite –if applicable
- ❖ Shuttle scheduler for offsite venue, or transportation of guests to ceremony and reception

Assorted Centerpieces and Votive Candles \$15 to \$25 each

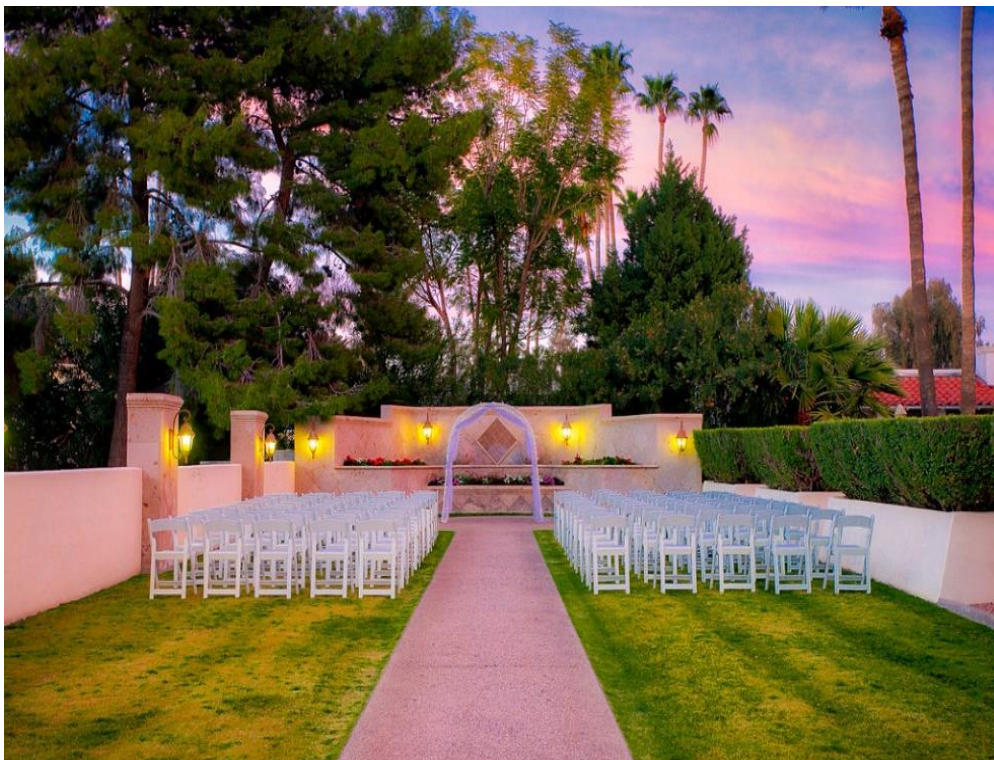
Round or square mirrors

Votive candles

Assorted colored beads

Large, medium or small cylinder vases

Square decorated vases



BUFFET DINNER

Dinner Buffet Selections

\$38++ per person

All Dinners Include Coffee, Iced tea and Ice Water Service
Select 3 butler passed appetizers; 2 entrees; 2 sides; 1 salad

APPETIZERS:

Vegetarian Stuffed Mushroom Cap, Fig and Goat Cheese Bruschetta, Caprese Skewer, Swedish Meatballs, Melon & Prosciutto, Miniature Quiche, Hummus and Pita Chips, Spinach Artichoke Dip and Tortilla Chips, Vegetable Platter and Cheese and Crackers.

SELECT TWO ENTREES:

Pasta

Chicken Penne Primavera
Traditional Lasagna with Meat Sauce
Three Cheese Tortellini
Rose Cream Sauce
Cheese Enchiladas
Butternut Squash & Wild Mushroom
Enchiladas

Seafood

Baked Tilapia Filets
Lemon Caper Sauce
Shrimp Scampi
Garlic butter, lemon, parsley,
Add \$3 ++ per person
Glazed Salmon Filet
Dijon cream sauce
Add \$3++ per person

Chicken

Mushroom Marsala
Picatta
Lemon, Caper, White wine
Parmigiana
Panko Crust, Zesty Tomato sauce
Herb Roasted Chicken

Meats

Braised and Sliced Roast Beef
Slow Cooked Brisket with Au Jus
or
Barbeque Sauce
Glazed Ham
Prime Rib
Creamy Horseradish and Au Jus
Add \$4 ++ per person

SELECT TWO SIDES:

Yukon Gold Mashed Potatoes,
Herb and Garlic Roasted Red Potatoes,
Rice Pilaf,
Mixed Vegetable Medley,
Haricot Verts (French Green Beans)
Sautéed Yellow and Green Zucchini, Baked Beans

SELECT ONE SALAD:

Mixed Greens Garden Salad

With Balsamic Vinaigrette Dressing and Ranch Dressings

Caesar Salad

Crisp Romaine, Parmesan, Garlic Croutons

Spinach Salad

Cranberries, Red onion, Blue Cheese Crumbles, Caramelized Pecans, Balsamic Vinaigrette Dressing

Greek Salad

Crisp Romaine, Marinated Artichokes, Black Olives, Feta Cheese, Cucumbers, Tomatoes, and Balsamic Vinaigrette

Prices Subject to 22% Service Charge and 8.05% Sales Tax



Plated Dinner Selections

I

Select 3 Butler Passed Appetizers

APPETIZERS:

Vegetarian Stuffed Mushroom Cap, Fig and Goat Cheese Bruschetta, Caprese Skewer, Swedish Meatballs, Melon & Prosciutto, Miniature Quiche, Hummus and Pita Chips, Spinach Artichoke Dip and Tortilla Chips, Vegetable Platter, Cheese and Crackers

SELECT ONE SALAD:

Strawberry Salad

Salad of Baby Greens, Sliced Strawberries, Goat Cheese Brulee, Almonds & Raspberry Vinaigrette

OR

Fresh Caprese Salad

Local Heirloom Tomatoes, Fresh Mozzarella and Basil, Drizzled with Olive Oil and a Balsamic Reduction with Sea Salt and Cracked Pepper

SELECT ONE ENTRÉE:

Pan Seared Tuscan Breast of Chicken

Garlic-Oregano Linguine with Roasted Grape Tomatoes
Sautéed Green Beans

OR

Roasted Pork Tenderloin Medallions

Scalloped Potatoes, Seasonal Vegetables

Fresh Baked Dinner Rolls and Whipped Butter
Coffee and Iced Tea Service
Champagne or Sparkling Cider Toast

\$49 ++ Per Person

Up to 50 ppl

++ Prices Subject to 22% Service Charge and 8.05% Sales Tax

II

Select 3 butler passed appetizers

APPETIZERS:

Vegetarian Stuffed Mushroom Cap, Fig and Goat Cheese Bruschetta, Caprese Skewer,
Swedish Meatballs, Melon & Prosciutto, and Miniature Quiche

SELECT ONE SALAD:

Pear and Arugula Salad

Grilled Pears, Blue Cheese, Candied Pecans, with Red Wine Vinaigrette Dressings

OR

Wedge Salad

Wedge of Iceberg Lettuce, Topped with Bacon, Cherry Tomatoes, Blue Cheese
With Choice of Dressing

SELECT ONE ENTRÉE:

Sweet Corn Crusted Salmon

With Lobster Risotto & Corn Cream

OR

Filet Mignon

Pan-Seared with Red Wine Demi Glaze
Roasted Garlic Potatoes & Seasonal Vegetables

Fresh Baked Dinner Rolls and Whipped Butter
Coffee and Iced Tea Service
Champagne or Sparkling Cider Toast

\$59 ++ Per Person

Up to 50 ppl

Prices Subject to 22% Service Charge and 8.05% Sales Tax

CASH BAR

House Wine	\$6.00	Each
Call Brand Liquors	\$7.00	Each
Premium Brand Liquor	\$8.00	Each
Domestic Beer	\$4.00	Each
Imported Beer	\$5.00	Each
Assorted Sodas	\$2.00	Each
Bottled Waters	\$3.00	Each
Red Bull	\$5.00	Each

HOSTED BAR

House Wine	\$6.00 ++	Each
Call Brand Liquors	\$7.00 ++	Each
Premium Brand Liquor	\$8.00 ++	Each
Domestic Beer	\$4.00 ++	Each
Imported Beer	\$5.00 ++	Each
Assorted Sodas	\$2.00 ++	Each
Bottled Waters	\$3.00 ++	Each
Red Bull	\$5.00 ++	Each

HOSTED BAR PACKAGES

Bronze Bar Service

Soda, House Wine and Bottled Beer

First 3 Hours \$26.00 ++ per person
Additional Hour \$8 ++ per person, per hour

Silver Bar Service

Soda, House Wine, Bottled Beer and Call Brand Liquor

First 3 Hours \$30.00 ++ per person
Additional Hour \$10 ++ per person, per hour

Gold Bar Service

Soda, Varietal Wine, Bottled Beer and Premium Brand Liquor

First 3 Hours \$36.00 ++ per person
Each Additional Hour \$15 ++ per person, per hour

***A Bartender Fee Will Be Applied to Each bar - \$100 ++Bartender
To Facilitate Service, We Recommend One Bartender for Every 75 Guests***

Prices Subject to 22% Service Charge and 8.05% Sales Tax

BEVERAGE PACKAGES

Beer and Wine Package

(Including house wines by the glass, domestic and imported beer and soft drinks)

First Hour \$12.00 ++ per person

Each Additional Hour \$7.00 ++ per person

Call Brand Package

(Including call brand cocktails, house wines by the glass, domestic and imported beer and soft drinks)

First Hour \$14.00 ++ per person

Each Additional Hour \$8.00 ++ per person

Premium Brand Package

(Including premium & call brand cocktails, house wines by the glass, domestic and imported beer & soft drinks)

First Hour \$16.00 ++ per person

Each Additional Hour \$9.00 ++ per person

***A Bartender Fee Will Be Applied to Each Bar - \$100 ++ per Bartender
To Facilitate Service, We Recommend One Bartender for Every 75 Guests
Prices Subject to 22% Service Charge and 8.05% Sales Tax***

Packages are available for a maximum of four hours.

The hotel is the only licensee authorized to sell and serve alcoholic beverages on its premises in accordance with the Arizona Liquor Commission.

****We reserve the right to stop serving anyone that appears intoxicated. ****