



*Scottsdale Resort
& Conference Center*

Gold Wedding Package Includes:

Hors d'oeuvre Reception & Banquet Location

Outdoor Locations:

Garden Court, Alameda, Casita Pool, Sun Patio, Sunset Plaza, and Courtyard

Indoor Locations:

Apache Ballroom, Pueblo Ballroom, Papago Ballroom, Arizona Ballroom, Maricopa Ballroom, and Coronado Ballroom

Decorations & Coordination

Professional Wedding Coordinator, European Trained Pastry Chef, Accomplished Culinary Team

Experienced Banquet Captain, Gift Table, Guest Book Table, Place Card Table, and Votive Candles for all Tables

Floor Length Linens

Ivory damask, chocolate bichon, hot pink, black, silver bengaline, hunter green, red shimmer, light blue, and assorted animal print

Charger Plates

Cream elegance, silver, gold, and white

Napkins

White, ivory, red, pink, green, black, orange, and yellow

Dramatic Pinspot Lighting

To highlight your centerpieces and other focal points

One Hour Hors d'oeuvre Reception with Four Butler Passed or Placed Hors d'oeuvres

Bountiful Buffet Dinner

Multi-Tiered Royal Wedding Cake Displayed on a Silver Pedestal

You and three guests will be invited to attend a complimentary quarterly cake tasting prior to your wedding

Celebratory Champagne Toast

Four Hour Hosted Well Bar Including Four Hours of Bartender and Cocktail Service

Wolfschmidt Vodka, Gordon's Gin, Black Velvet, Sauza Gold Tequila, Grants Scotch, Early Times Bourbon, Ron Rico Rum, Christian Brother's Brandy, Domestic and Imported Beers, House Red and White Wine, Assorted Sodas, Bottled Water, Garnishes, and Mixers

Additional hours may be added at \$4.00 plus tax and service charge per adult ages 21 and above

Additional labor hours will be charged at \$24.00 plus tax, per hour, per bartender and cocktail server

Wedding Night Accommodations for the Bride & Groom with Champagne & Late Night Snack

One Night Stay & Dinner for Two for Your One Year Wedding Anniversary

Wooden Parquet Dance Floor, Entertainment Staging & Complimentary Covered Valet Parking

Discounted Sleeping Room Rates & Complimentary Resort Amenities for Your Guests

\$118.00 plus tax and service charge per adult ages 21 and above

\$90.50 plus tax and service charge per adult ages 11 to 20

\$54.25 plus tax and service charge per child ages 10 and below

Prices based on 45 guests, 21% taxable service charge, 8.95% sales tax

Say "I Do" and Save

10% Off Your Wedding Held any Saturday

15% Off Your Wedding Held any Sunday through Friday

Prices, Item Availability and Discounts are Subject to Change without Notice



Gold Wedding Package

Complimentary Menu Tasting for Four Guests in our Palm Court Restaurant

You may select: 4 hors d'oeuvres, 2 salads, 2 entrees, 2 starches and 2 vegetables.

Menu selections must be submitted 72 hours in advance to your Catering Manager/Assistant.

Selections will be served as two meals shared amongst the party. Non-alcoholic beverages are included. Dessert is not included. Reservations accepted 6:00pm-8:00pm seven days a week with one week advance notice with your Catering Manager/Assistant.

One Hour Hors d'oeuvre Reception Selections

Select Four Hors d'oeuvres

Chilled Hors d'oeuvres

* Blended Artichoke Hearts, Spinach, and Cream Cheese, Served with Toasted Crostini for Dipping

Flaky Pastry Shell Filled with Diced Chicken and Chives in a Peppercorn Aioli, Dried Cherry Garnish

Crisp Melon Balls Picked with Shaped Imported Cheese

Asparagus Spears and Ripe Melon Wrapped in Italian Parma Ham

Diced Shrimp and Vegetables Mixed with a Fresh Dill Aioli, in a Delicate Pastry Shell

Herb Seared Blackened Ahi Tuna Fillet on a Toasted Crouton, Wasabi aioli

Hot Hors d'oeuvres

* Bite Sized Oven Broiled Meatballs, Pineapple Teriyaki Glaze

* Asian Dumpling Filled with Savory Chicken and Vegetables, Tangy Chili Sauce

Pizza Triangles, with Assorted Toppings

* Ricotta Cheese Filled Toasted Ravioli, Plum Tomato Marinara

Bamboo Skewered Teriyaki Marinated Beef Sirloin, Ginger Soy Sauce

* Panko Breaded Tender Calamari Rings, Pomodoro Basil Dipping Sauce

* Light Custard, Swiss and Parmesan Cheeses with Fresh Vegetables Baked in a Flaky Pastry

* These items are not available to be butler passed



Gold Wedding Package

Buffet Dinner Selections

Select Four Items

Served with freshly baked rolls and sweet creamery butter

Wine service with dinner may be added at \$5.00 plus tax and service charge per adult ages 21 and above

Garde Manger's Fresh Salads & Artfully Displayed Platters

Spinach, Shiitake Mushrooms, French Chevre, Sun Dried Cranberries, Light Soy Vinaigrette

Hearts of Romaine, Parmesan Cheese, Seasoned Croutons, Asiago Caesar Dressing

Mélange of Romaine, Iceberg and Green-Leaf Lettuce with Sliced Mushrooms, Cucumbers, Herb Vinaigrette

Sliced Beefsteak Tomatoes and Mozzarella, Aged Balsamic Vinegar with Extra Virgin Olive Oil

Blend of Ripened Fruits Marinated in Dark Rum, Toasted Coconut, Macadamia Nut Crumbles

Grilled Chicken with Diced Celery, Onion and Water Chestnuts, Light Mayonnaise Dressing

Sliced Danish Cucumbers and Fresh Dill Sprigs Blended in a Buttermilk Dressing

Tri-Colored Pasta with Julienne Salami, Mozzarella and Shaved Red Onion, Italian Dressing

Bay Shrimp, Sweet Crab and Diced Vegetables, Dijon Aioli

Homemade Soups

Creamy Puree of Tomato, Florentine

Forest Mushrooms Blended with Cream and Sherry

Smooth Puree of Fresh Broccoli and Smoked Gouda Cheese

Diced Chicken, Vegetables, Pasta in a Chicken Broth



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Buffet Dinner Selections

Select Three Entrées

Entrée Selections

Macadamia Nut Crust Pan Seared Breast of Chicken, Lemon-Lime Chardonnay Sauce

Mesquite Broiled Anchoite Marinated Chicken Breast, Roasted Tomato and Jalapeno Coulis

Garlic Sautéed Breast of Chicken, Marsala Mushroom Sauce

Grilled Breast of Chicken, Lemon Caper Beurre Blanc

Teriyaki Marinated Alaskan King Salmon Fillet, Soy Honey Glaze

Seasonal Fish Fillet, Pan Seared, Lemon Chive Buerre Blanc

Parslied Penne Pasta Tossed with a Homemade Bolognaise

Spinach Cheese Tortellini, Fresh Vegetable Alfredo

Marinated Grilled Portobello Mushrooms, Orzo Pasta, Balsamic Glaze

Sun Dried Tomato Gnocchi with Gorgonzola Cheese Walnut Sauce

* Carved Roasted Vermont Turkey Breast, Savory Pan Gravy

* Carved Herb Crusted Pork Loin, Sweet Applesauce and Natural Gravy

* Carved Honey and Brown Sugar Glazed Ham, Pineapple Rum Sauce

* Carved, Slow Roasted Prime Rib au jus, Creamed Horseradish

* Carved, Slow Roasted Medium-Rare New York Sirloin, Creamed Horseradish

* These Items are not Available for Complimentary Tasting



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Buffet Dinner Selections

Select Three Accompaniments

Accompaniments

Glazed Carrots and Snap Peas

Roasted Seasonal Vegetables

French Green Beans

Julienne Vegetable Medley

Asparagus Spears

Grilled Zucchini and Yellow Squash

Glazed Carrots and Asparagus

Steamed Broccoli

Roasted Corn and Pumpkin Seeds

Spanish Saffron Rice

Scalloped Cheddar Cheese Potato au Gratin

Sliced Potatoes Baked with Swiss Cheese and Cream

Garlic Mashed Yukon Gold Potatoes

Herb Roasted Red Bliss Potatoes

Garlic Cream Scalloped Potatoes

Chive Potato Puree

Almond Scallion Rice



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Gold Wedding Package

Wedding Cake Selections

Your Coordinator will Assist You in Selecting Your Wedding Cake Design from a Book of Wedding Cake Creations or You May Supply a Photo or Custom Design of Your Dream Cake and Our Talented Pastry Chef will Replicate It

Light and Moist Cake Flavors

Dark Chocolate	Red Velvet	French Vanilla	Bailey's Chocolate
Sweet Rum	Chocolate Cappuccino	Spiced Carrot	Stoli Orange Vanilla

Filling Flavors

Bavarian Cream	Vanilla Custard	Cookies & Cream
White Chocolate Mocha	Vanilla Cappuccino	Fresh Sliced Strawberries
Whipped Cream Cheese	Raspberry Marmalade	Triple Chocolate Fudge
Bailey's Mousse	Stoli Raspberry Mousse	Kahlua Mousse
Captain Morgan's Vanilla Mousse	Mango Vanilla Mousse	

Icing Flavors

Triple Chocolate Fudge	Vanilla Sugar Icing	White Chocolate Icing	Butter Cream Icing
Double Chocolate Mocha	Dark Chocolate Ganache	Apple Whipped Cream Cheese	
Grand Marnier Butter Cream	Stoli Raspberry White Chocolate		

Multiple cake & filling flavors are available at an additional \$.50 per flavor plus tax and service charge per guest
Traditional icing colors are available for decorations or icing flowers
Custom colors can be duplicated when a color swatch is provided
The top tier is made for the Bride and Groom to take home
The guaranteed number of guests determines the number of additional tiers