



*Scottsdale Resort  
& Conference Center*

## ***Silver 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 Pinpoint Lighting***

To highlight your centerpieces and other focal points

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

### ***Plated Adult & Children's 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***

\$106.50 plus tax and service charge per adult ages 21 and above

\$79.00 plus tax and service charge per adult ages 11 to 20

\$49.00 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**

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



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## ***Silver 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



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## ***Silver Wedding Package***

### ***Adult Plated Dinner Selections***

Select One Salad, One Intermezzo and Entrée

All salads are 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

#### **Salads**

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

Organic Greens, Vine Ripened Tomatoes, Maytag Bleu Cheese Crumbles, Orange Sesame Dressing

Frisee, Spicy Sugared Pecans, Oven Dried Cherries, Gorgonzola Cheese, Maple Dijon Vinaigrette

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

Romaine and Iceberg, Sliced Cucumber, Mushrooms, Pear Tomatoes, Creamy Herb Dressing

#### **Intermezzos**

Lemon Sorbet, Forest Berry Coulis

Kiwi Sorbet, Prickly Pear Coulis

Mango Sorbet, Cranberry Compote

#### **Entrées**

Macadamia Nut Crust Pan Seared Breast of Chicken, Tarragon Chardonnay Sauce

Baked Breast of Chicken, Lemon Caper Beurre Blanc

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

Teriyaki Marinated Alaskan King Salmon Fillet, Soy Honey Glaze

Seasonal Pan Seared Fish Fillet, Lemon Chive Buerre Blanc

Broiled Black Angus New York Sirloin, Wild Mushroom Maytag Bleu Cheese Bordelaise

Slow Roasted Medium-Rare Prime Rib, Seared Onion Black Peppercorn au jus, Creamed Horseradish

Mesquite Broiled Filet Mignon, Olive Oil Garlic Rub, Black Truffle Béarnaise

A combination plate of any two entrées is available at an additional \$3.00 plus tax and service charge per guest

Guests' choice of entrees is available at an additional \$4.00 plus tax and service charge per guest

Entrée choices must be designated at each place setting, Entrée choice counts are required 48 hours in advance



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### ***Plated Dinner Selections***

Select Two Accompaniments

#### **Accompaniments**

Julienne Vegetables

Steamed Broccoli

Roasted Seasonal Vegetables

French Green Beans

Asparagus Spears

Grilled Zucchini and Summer Squash

Baked Idaho Potato, Butter, Sour Cream and chives

Almond Scallion Rice

Cheddar and Garlic Cream Potato au Gratin

Spanish Saffron Rice

Garlic Mashed Yukon Gold Potatoes

Herb Roasted Red Bliss Potatoes

Parmesan Risotto Crescents

Swiss Cheese and Cream Scalloped Potatoes

### ***Children's Plated Dinner Selections, Ages 10 and Below***

Select One Child's Entrée

Chicken Fingers & Fries, or Cheese Quesadilla & Condiments, or Hamburger & Fries



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## ***Silver 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	Baileyø 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
Baileyø Mousse	Stoli Raspberry Mousse	Kahlua Mousse
Captain Morganø 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