



*Scottsdale Resort
& Conference Center*

Silver Wedding Package

Includes:

Wedding Ceremony & Reception Location

Outdoor Locations:

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

In the unfortunate event of inclement weather we will relocate the ceremony to a romantic indoor setting

Indoor Locations:

Apache Ballroom, Pueblo Ballroom, Arizona Ballroom, Maricopa Ballroom, or Coronado Ballroom

Wedding Ceremony Decorations & Coordination

White Wooden Chairs, White Aisle Runner, Unity Ceremony Table, Gift Table,
Tall Guest Book Table, Iced Water Station, Wedding Coordinator for Rehearsal and Wedding Day

This is a partial list of decorations available:

White Lattice Arch, Wrought Iron Arch, Wrought Iron Gazebo, White Voile Curtains,
White Flower Garland, Traditional White Columns Topped with Ferns, Fichus Trees,
Cast Iron Urns with Ferns, White Voile Draping, Candle Screen, Fountain for Casita Pool

One Hour Hors d'oeuvre Reception Preceding Dinner

Four Butler Passed or Placed Hors d'oeuvres

Four Course Plated Adult Dinner

Salad, Intermezzo, Entrée and Wedding Cake

Plated Child's Dinner, Ages 10 and Below

Entrée and Wedding Cake

Multi-Tiered Wedding Cake Displayed on a Silver Pedestal

Celebratory Champagne Toast

Four Hour Hosted Well Bar

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 guest

Wooden Parquet Dance Floor & Entertainment Staging

Wedding Night Accommodations for the Bride & Groom

Complimentary Valet Parking & Special Sleeping Room Rates for Guests

\$114.50 plus tax and service charge per adult ages 21 and above

\$87.00 plus tax and service charge per adult ages 11 to 20

\$57.00 plus tax and service charge per child ages 10 and below

Casita Pool Island Ceremony is an additional \$12.00 plus tax and service charge per guest

Prices are less \$13.00 plus tax and service charge per guest for reception only

Prices based on 100 guests, 20% taxable service charge, 7.95% sales tax

Package Prices and Items are Subject to Change without Notice

Weddings held between May 15th and September 30th will receive a 10% discount

We are Happy to Customize Menu Items to Make Your Experience one that Best Reflects Your Wishes



Silver Wedding Package

One Hour Hors d'oeuvre Reception Selections

Select Four Butler Passed or Placed 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 Aoli, 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



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Plated Dinner Selections

Select One Salad, One Intermezzo and Your Entrée
All salads are served with freshly baked rolls and sweet creamery butter

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

Entrée

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

Plated Child's Entrées, Ages 10 and Below

Select One Child's Entrée

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



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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 of Your Dream Cake and Our Talented Pastry Chef will Replicate It
We are also Happy to Customize Your Wedding Cake to Make Your Experience one that Best Reflects Your Wishes

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	
Gran 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*