



*Scottsdale Resort
& Conference Center*

Gold Wedding Package

Includes:

Wedding Ceremony & Reception Locations

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

Bountiful Buffet Dinner

Multi-Tiered Wedding Cake Displayed on a Silver Pedestal

Celebratory Champagne Toast

Four Hour Hosted Well Bar

Including: 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 Room Rates for Guests

\$126.00 plus tax and service charge per adult ages 21 and above

\$98.50 plus tax and service charge per adult ages 11 to 20

\$62.25 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



Gold 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 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



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Buffet Dinner Selections

Select Four Items

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

Served with freshly baked rolls and sweet creamery butter



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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



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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



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 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*