



ANDAZ SCOTTSDALE RESORT & BUNGALOWS

HYATT WEDDING GUIDE



ALBERS DINNER

OUR WEDDING PACKAGE

Based on 125 Guests Venue Fee: \$6,000 Albers Package: \$20,000 Four Hour Hosted Signature Bar: \$7,500 Two Bar Service Attendants: \$600 Total: \$34,100 ***Price estimate is not inclusive of applicable taxes and gratuity See package Enhancements for additional options. Pricing may vary based on availability and season.*

Inclusions

- Welcome champagne Toast
- Infused Water Station for Ceremony
- Three Butler Passed Hors d’oeuvres
- Three Course Plated Dinner
- Bread & Butter Service
- Coffee and Tea Service
- Wedding Cake with Buttercream Design
- Dedicated Hotel Event Manager and Professional Event Captain
- Resort Standard Tables and Chairs
- Resort Standard China, Flatware, and Glassware
- Resort Standard Tablecloths and Napkins
- Indoor or Outdoor Dance Floor
- Glass Votive Candles
- Complimentary Menu Tasting Weddings 50 and up*
- Complimentary One Bedroom Suite for Wedding Couple the Night of the Wedding - Weddings 50 and Up*

Prices subject to 26% taxable service charge and 8.8% sales tax.

\$160 Per Person

HORS D’OEUVRES

- Crispy Mushroom and Crow’s Dairy Goat Cheese **V**
Chive, Crostini
.....
- Smoked Salmon
Goat Cheese Remoulade, Fried Caper, Fennel Frond on Crostini
.....
- Seared Tuna **DF GF**
Cucumber, Avocado Mousse, Aleppo Pepper, Cilantro
.....
- Chicken Salad Tart
with Pickled Grapes
.....
- Tomato Bruschetta **V**

SALAD OPTIONS

- Kale/Frisse
Shaved Black Radish, Dried Strawberry, Feta, Crushed Pistachios,
Fennel Vinaigrette
.....
- Organic Andaz Salad
Organic Greens, Arugula, Cress, Port Poached Pears, Sweet
Potato Crisps, Triple Cream Brie, Cinnamon Honey Vinaigrette
.....
- Classic Gem Caesar
Gem Lettuce, Shaved Parmesan, EVOO Croutons, Divine Roasted
Tomatoes
.....

Polenta Bite, Balsamic Glaze, Micro Basil
Filet Crostini
Brie, Fig Jam, Micro Arugula on Crostini
Ahi Tuna Stack GF
Rice, Wasabi, Tobiko
Arizona Medjool Dates V GF
Fresh Cream, Pistachio
Grilled Adobo Chicken Skewer DF GF
Cilantro Dipping Sauce
Smoked Gouda and Parmesan Risotto Bites V
Kale Pesto
Chipotle Glazed Shrimp Skewer DF GF
Chive
Lamb Meatball
Harissa-Labne Sauce
Coconut Shrimp Skewer
Sweet Chili Aioli, Scallion
Sesame Chicken “Lollipop”
Sweet Soy, Scallion
Mini Brioche Lobster Roll
Meyer Lemon Aioli, Chive
Colorado Lamb Chop GF
Doce De Tomato, Tzatziki, Herbs

ENTREE

Chilean Seabass
Chorizo Pamplona Quinoa, Carrot Puree, Chive Oil, Golden Pea Shoots
Certified Angus New York
Brandy Butter Glazed Wild Mushrooms, Celery Root Puree, Spinach Chimichurri
Free Range Mary’s Chicken
Smashed Fingerling Potatoes, Butter Poached Asparagus, Parsnip/Pear Compote, Miso Butter

Short Rib
Scalloped Potatoes, Asparagus w/Blood Orange Gremolata, Micro
Thyme
.....
Portobello Steak
Ratatouille Ragu, Chard Chips, Sprouts
.....

WEDDING CAKE

Custom designed wedding cake
Additional cost for specialty cakes and extensive decor and design
.....
Coffee and Hot Tea Service
.....

Prices are subject to 26% taxable service charge and current Arizona sales tax of 8.8%.September 05, 2024 - December 31, 2025Menu pricing and selections may change based on availability and market conditions.

GIRARD DINNER

OUR WEDDING PACKAGE

Based on 125 Guests Venue Fee: \$6,000 Girard Package: \$21,250 Four Hour Hosted Signature Bar: \$7,500 Two Bar Service Attendants: \$600 Total: \$35,350 ***Price estimate is not inclusive of applicable taxes and gratuity See package Enhancements for additional options. Pricing may vary based on availability and season.*

Inclusions

- Welcome Champagne Toast
- Infused Water Station for Ceremony
- Four Butler Passed Hors d’oeuvres
- Stations Dinner Service
- Bread & Butter Service
- Coffee and Tea Service
- Wedding Cake with Buttercream Design
- Dedicated Hotel Event Manager and Professional Event Captain
- Resort Standard Tables and Chairs
- Resort Standard China, Flatware, and Glassware
- Resort Standard Tablecloths and Napkins
- Indoor or Outdoor Dance Floor
- Glass Votive Candles
- Complimentary Menu Tasting Weddings 50 and Up*
- Complimentary One Bedroom Suite for Wedding Couple the Night of the Wedding - Weddings 50 and Up*

Prices subject to 26% taxable service charge and 8.8% sales tax.

\$170 *Per Person*

HORS D'OEUVRES

Crispy Mushroom and Crow's Dairy Goat Cheese **V**
Chive, Crostini

Smoked Salmon
Goat Cheese Remoulade, Fried Caper, Fennel Frond on Crostini

Seared Tuna **DF GF**
Cucumber, Avocado Mousse, Aleppo Pepper, Cilantro

Chicken Salad Tart
Pickled Grapes

Tomato Bruschetta **V**
Polenta Bite, Balsamic Glaze, Micro Basil

Filet Crostini
Brie, Fig Jam, Micro Arugula

Ahi Tuna Stack **GF**
Rice, Wasabi, Tobik

Arizona Medjool Dates **V GF**
Fresh Cream, Pistachio

Grilled Adobo Chicken Skewer **DF GF**
Cilantro Dipping Sauce

Smoked Gouda and Parmesan Risotto Bites **V**
Kale Pesto

Chipotle Glazed Shrimp Skewer **DF GF**
With Chieve

Lamb Meatball
Harissa-Labne Sauce

Coconut Shrimp Skewer
Sweet Chili Aioli, Scallion

Sesame Chicken "Lollipop"
Sweet Soy, Scallion

Mini Brioche Lobster Roll,

SALAD OPTIONS

Kale/Frisse
Shaved Black Radish, Dried Strawberry, Feta, Crushed Pistachios,
Fennel Vinaigrette

Organic Andaz Salad
Organic Greens, Arugula, Cress, Port Poached Pears, Sweet
Potato Crisps, Triple Cream Brie, Cinnamon Honey Vinaigrette

Heirloom Caprese
Heirloom Tomatoes, Shaved Red Onion, Ciliegine, Micro Basil,
Blueberry Balsamic, Lavash Crisp

Classic Caesar Salad
Shaved Parmesan, EVOO Croutons, Roasted Tomatoes

Meyer Lemon Aioli, Chive
.....
Colorado Lamb Chop **GF**
Doce De Tomato, Tzatziki, Herbs
.....

SIDE OPTIONS

Roasted Brussel Sprouts
Honey Pancetta, Candied Pecans
.....
Grilled Asparagus
Roasted Garlic, Lemon Hazelnut Dust
.....
Pecan Romesco Broccoli Florets
Cauliflower Rice, Piquillo Peppers
.....
Smoked Gouda Creamy Yukon Potato Mash Chive
.....

PASTA STATIONS

Orecchiette with Shrimp
Baby Zucchini, Slow Roasted Tomato Broth and Garlic Panko
.....
Potato Gnocchi Bolognese
Arugula, Ciliegine Mozzarella
.....
Penne Pasta with Smoked Chicken Breast
Roasted Red Pepper, Grilled Asparagus, Basil Cream Sauce
.....
Vegetable M lange Ravioli with Porcini Broth
Crispy Chard
.....

WEDDING CAKE

Custom designed wedding cake.
Additional cost for specialty cakes and extensive decor and design
.....

CARVING STATIONS

Mustard Pistachio Crusted New York Strip Loin
Horseradish Cream, Roasted Mushrooms, Jalapeno Biscuits
.....
Roasted Chipotle Marinated Salmon Filet
Corn Relish, Green Hatch Remoulade, Lavash Crackers
.....
\$250 *Chef attendant*

Prices are subject to 26% taxable service charge and current Arizona sales tax of 8.8%.September 05, 2024 - December 31, 2025Menu pricing and selections may change based on availability and market conditions.

SONORAN DINNER

OUR WEDDING PACKAGE

Based on 125 Guests Venue Fee: \$6,000 Sonoran Package: \$22,500 Four Hour Hosted Signature Bar: \$7,500 Two Bar Service Attendants: \$600 Total: \$36,600 **Price estimate is not inclusive of applicable taxes and gratuity See package Enhancements for additional options. Pricing may vary based on availability and season.

Inclusions

- Welcome champagne Toast
- Infused Water Station for Ceremony
- Four Butler Passed Hors d'oeuvres
- Family Style Menu
- Bread & Butter Service
- Coffee and Tea Service
- Wedding Cake with Buttercream Design
- Dedicated Hotel Event Manager and Professional Event Captain
- Resort Standard Tables and Chairs
- Resort Standard China, Flatware, and Glassware
- Resort Standard Tablecloths and Napkins
- Indoor or Outdoor Dance Floor
- Glass Votive Candles
- Complimentary Menu Tasting Weddings 50 and Up*
- Complimentary One Bedroom Suite for Wedding Couple the Night of the Wedding - Weddings 50 and Up*

Prices subject to 26% taxable service charge and 8.8% sales tax.

\$180 *Per Person*

HORS D'OEUVRES

Crispy Mushroom and Crow's Dairy Goat Cheese **V**

Chive, Crostini

Smoked Salmon

Goat Cheese Remoulade, Fried Caper, Fennel Frond on Crostini

Seared Tuna **DF GF**

Cucumber, Avocado Mousse, Aleppo Pepper, Cilantro

Chicken Salad Tart

With Pickled Grapes

Tomato Bruschetta **V**

Polenta Bite, Balsamic Glaze, Micro Basil

Filet Crostini

SALAD OPTIONS

Kale/Frisse

Shaved Black Radish, Dried Strawberry, Feta, Crushed Pistachios,
Fennel Vinaigrette

Organic Greens

Arugula, Cress, Port Poached Pears, Sweet Potato Crisps, Triple
Cream Brie, Cinnamon Honey Vinaigrette

Gem Lettuce

Shaved Parmesan, EVOO Croutons, Divine Roasted Tomatoes

Heirloom Caprese

Heirloom Tomatoes, Shaved Red Onion, Ciliegine, Micro Basil,
Blueberry Balsamic, Lavash Crisp

with Brie, Fig Jam, Micro Arugula

Ahi Tuna Stack **GF**

Rice, Wasabi, Tobiko

Arizona Medjool Dates **V GF**

Fresh Cream, Pistachio

Grilled Adobo Chicken Skewer, **DF GF**

Cilantro Dipping Sauce

Smoked Gouda and Parmesan Risotto Bites **V**

Kale Pesto

Chipotle Glazed Shrimp Skewer **DF GF**

With Chive

Lamb Meatball

Harissa-Labne Sauce

Coconut Shrimp Skewer

Sweet Chili Aioli, Scallion

Sesame Chicken “Lollipop”

Sweet Soy, Scallion

Mini Brioche Lobster Roll

Meyer Lemon Aioli, Chive

Colorado Lamb Chop **GF**

Doce De Tomato, Tzatziki, Herbs

ENTREES

Certified New York Angus

Spinach Chimichurri

Chilean Seabass

Chive Oil, Golden Pea Shoots

Free Range Mary’s Chicken

Parsnip and Pear Compote, Miso Butter

Filet

Bacon Tomato Jam

Portobello Steak

Tomato Pesto, Sprouts

SIDES

Chipotle Glazed Brussels

Fire Roasted Red Pepper Risotto

Whipped Mascarpone Mashed Potatoes

Asparagus

w/Blood Orange Gremolata

Buckwheat Smoked Gouda Polenta

Broccolini

w/Roasted Garlic, Aleppo

WEDDING CAKE

Custom designed wedding cake.
Additional cost for specialty cakes and extensive decor and design.

Prices are subject to 26% taxable service charge and current Arizona sales tax of 8.8%.September 05, 2024 - December 31, 2025Menu pricing and selections may change based on availability and market conditions.

CHOLLA DINNER

OUR WEDDING PACKAGE

Based on 125 Guests Venue Fee: \$6,000 Cholla Package: \$23,750 Four Hour Hosted Signature Bar: \$7,500 Two Bar Service Attendants: \$600 Total: \$37,850 **Price estimate is not inclusive of applicable taxes and gratuity See package Enhancements for additional options. Pricing may vary based on availability and season.

Inclusions

- Welcome champagne Toast
- Infused Water Station for Ceremony
- Four Butler Passed Hors d’oeuvres
- Duet Plated Dinner
- Bread & Butter Service
- Coffee and Tea Service
- Wedding Cake with Buttercream Design
- Dedicated Hotel Event Manager and Professional Event Captain
- Resort Standard Tables and Chairs
- Resort Standard China, Flatware, and Glassware
- Resort Standard Tablecloths and Napkins
- Indoor or Outdoor Dance Floor
- Glass Votive Candles
- Complimentary Menu Tasting Weddings 50 and Up*
- Complimentary One Bedroom Suite for Wedding Couple the Night of the Wedding - Weddings 50 and Up*

Prices subject to 26% taxable service charge and 8.8% sales tax.

\$190 Per Person

HORS D’OEUVRES

Crispy Mushroom and Crow’s Dairy Goat Cheese **V**
Chive, Crostini

SALAD OPTIONS

Kale/Frisse
Shaved Black Radish, Dried Strawberry, Feta, Crushed Pistachios,
Fennel Vinaigrette

Smoked Salmon **DF GF**
Cucumber, Avocado Mousse, Aleppo Pepper, Cilantro
.....
Chicken Salad Tart
With Pickled Grapes
.....
Tomato Bruschetta **V**
Polenta Bite, Balsamic Glaze, Micro Basil
.....
Filet Crostini
With Brie, Fig Jam, Micro Arugula
.....
Ahi Tuna Stack **GF**
Rice, Wasabi, Tobiko
.....
Arizona Medjool Dates **V GF**
Fresh Cream, Pistachio
.....
Grilled Adobo Chicken Skewer **DF GF**
Cilantro Dipping Sauce
.....
Smoked Gouda and Parmesan Risotto Bites **V**
Kale Pesto
.....
Chipotle Glazed Shrimp Skewer **DF GF**
With Chive
.....
Lamb Meatball
Harissa-Labne Sauce
.....
Coconut Shrimp Skewer
Sweet Chili Aioli, Scallion
.....
Sesame Chicken “Lollipop”
Sweet Soy, Scallion
.....
Mini Brioche Lobster Roll
Meyer Lemon Aioli, Chive
.....
Colorado Lamb Chop **GF**
Doce De Tomato, Tzatziki, Herbs
.....

DUET ENTREES

Filet & Bone in Chicken Breast
Smashed Fingerling Potatoes, Asparagus w/Blood Orange
Gremolata, Parsnip Pear Compote
.....
Certified New York Angus & Caramelized Scallops

Organic Greens
Arugula, Cress, Port Poached Pears, Sweet Potato Crisps, Triple
Cream Brie, Cinnamon Honey Vinaigrette
.....
Gem Lettuce
Shaved Parmesan, EVOO Croutons, Divine Roasted Tomatoes
.....
Heirloom Caprese
Heirloom Tomatoes, Shaved Red Onion, Ciliegine, Micro Basil,
Blueberry Balsamic, Lavash Crisp
.....

Brandy Butter Glazed Wild Mushrooms, Fire Roasted Red Pepper
Risotto, Spinach Chimichurri

Short Rib & Shrimp
Chorizo Pamplona Quinoa, Broccolini with a Roasted Garlic,
Aleppo, Chive Oil

Portobello Steak & Vegetable Mélange Ravioli
Ratatouille Ragu, Chard Chips and Sprouts

WEDDING CAKE

Custom designed wedding cake
Additional cost for specialty cakes and extensive decor and design.

Prices are subject to 26% taxable service charge and current Arizona sales tax of 8.8%.September 05, 2024 - December 31, 2025Menu pricing and selections may change based on availability and market conditions.

PERSONAL PREFERENCE DINNER

OUR WEDDING PACKAGE

Based on 125 Guests Venue Fee: \$6,000 Personal Preference Package: \$28,500 Four Hour Hosted Signature Bar: \$7,500 Two Bar Service Attendants: \$600 Total: \$42,600 **Price estimate is not inclusive of applicable taxes and gratuity See package Enhancements for additional options. Pricing may vary based on availability and season.

Inclusions

- Welcome champagne Toast
- Infused Water Station for Ceremony
- Four Butler Passed Hors d’oeuvres
- Four Course Plated Dinner
- Bread & Butter Service
- Coffee and Tea Service
- Wedding Cake with Buttercream Design
- Dedicated Hotel Event Manager and Professional Event Captain
- Resort Standard Tables and Chairs
- Resort Standard China, Flatware, and Glassware
- Resort Standard Tablecloths and Napkins
- Indoor or Outdoor Dance Floor
- Glass Votive Candles
- Complimentary Menu Tasting Weddings 50 and Up*
- Complimentary One Bedroom Suite for Wedding Couple the Night of the Wedding - Weddings 50 and Up*

Prices subject to 26% taxable service charge and 8.8% sales tax.

HORS D'OEUVRES

Crispy Mushroom and Ancho Goat Cheese Blend **V**

Chive, Crostini

Smoked Salmon

Goat Cheese Remoulade, Fried Caper, Fennel Frond on Crostini

Seared Tuna **DF GF**

Cucumber, Avocado Mousse, Aleppo Pepper, Cilantro

Chicken Salad Tart

with Pickled Grapes

Tomato Bruschetta **V**

Polenta Bite, Balsamic Glaze, Micro Basil

Filet Crostini

With Brie, Fig Jam, Micro Arugula

Ahi Tuna Stack **GF**

Rice, Wasabi, Tobiko

Arizona Medjool Dates **V GF**

Fresh Cream, Pistachio

Grilled Adobo Chicken Skewer **DF GF**

Cilantro Dipping Sauce

Smoked Gouda and Parmesan Risotto Bites **V**

Kale Pesto

Chipotle Glazed Shrimp Skewer **DF GF**

With Chive

Lamb Meatball

Harissa-Labne Sauce

Coconut Shrimp Skewer

Sweet Chili Aioli, Scallion

Sesame Chicken "Lollipop"

Sweet Soy, Scallion

Mini Brioche Lobster Roll

APPETIZER

Seared Crab Cake

Carrot Radish Slaw, Mango Remoulade

Diver Sea Scallop

Red Beet Puree, Potato Strings

Lobster Barley Risotto

Slow Roasted Tomatoes, Asparagus Spears

Spinach and Artichoke Tart

Pecan Romesco, Micro Arugula

Meyer Lemon Aioli, Chive
.....
Colorado Lamb Chop **GF**
Doce De Tomato, Tzatziki, Herbs
.....

SALAD OPTIONS

Kale & Radicchio
Blood Orange, Parsnip Chips, Candied Pecans, Mint Orange
Vinaigrette
.....
Winter Spiced Poached Pear
Drunken Goat, Prosciutto and Pomegranate Seeds, Red Wine
Vinaigrette
.....
Endive Salad
Roasted Beets, Blue Cheese Mousse, Desert Spiced Walnuts
.....

ENTREE

Filet Mignon
Sage Hollandaise
.....
Bone-In Jidori Chicken Breast
Quince Coulis
.....
Chilean Sea Bass
Sweet Pepper Relish
.....
Pan Roasted Duck Breast
Ginger Lychee Jam
.....
Elk Medallion
Blackberry Port Reduction
.....
Cauliflower Steak
Romesco, Pickled Onions, Alfalfa Sprouts and Sweet Pepper
.....

WEDDING CAKE

Custom designed wedding cake
Additional cost for specialty cakes and extensive decor and
design.
.....

Prices are subject to 26% taxable service charge and current Arizona sales tax of 8.8%.September 05, 2024 - December 31, 2025Menu pricing and selections may change based on availability and market conditions.

PLATED MENUS

ANDAZ PLATED MENU

Inclusions

- Dedicated Hotel Event Manager and Professional Event Captain
- Resort Standard Tables and Chairs

- Resort Standard China, Flatware, and Glassware
- Resort Standard Tablecloths and Napkins
- Glass Votive Candles
- Coffee and Hot Tea Service

STARTER

Roasted Tomato Fennel Soup **DF GF**
Pistachio Crumble

Baked Potato Soup **GF**
Crispy Pancetta, Crème Fraiche

Organic Greens **V**
Arugula, Cress, Port Poached Pears, Sweet Potato Crisps, Triple Cream Brie, Cinnamon Honey Vinaigrette

Baby Kale Salad **GF**
Shaved Fennel, Dried Strawberry, Prosciutto, Diced Feta, Champagne Vinaigrette

Heirloom Tomato, Burrata **V GF**
Pickled Red Onion, Lemon Frisée, Balsamic Glaze

ENTREE

Pan Seared Bone in Jidori Chicken Breast **GF**
Mushroom Polenta, Pesto Brussels

Braised Short Rib **GF**
Whipped White Cheddar Mashed Potatoes, Asparagus with Citrus Gremolata, Micro Thyme

Pan Seared Sea Bass
Edamame Farro, Saffron Buerre Blanc, Golden Pea Shoots

New York Steak
Wheat Berry, Beet Risotto, Rainbow Cauliflower

Portobello Ravioli **DF V**
Porcini Broth, Roasted Tomatoes, Crispy Kale

Hatch Green Chile Rubbed Pork Chop **GF**
Desert Spiced Broccolini, Mole, Dehydrated Lime

Portobello Steak **VGN**
Ratatouille Ragu, Chard Chips, Sprouts

\$137 *Per Person*

DUO ENTREES

Miso Broiled Black Cod & Roasted Chicken
Asparagus, Smashed Marble Potatoes, Carrot Ginger Puree

Horseradish Crusted Petite Filet & Jumbo Lump Crabcake
Whipped Yukon potato, béarnaise, frisee salad

Seared Scallop & Iberico Pork Loin
Parmesan Polenta, Charred Broccolini, Salsa Verde

\$155 *Per Person*

DESSERT

Raspberry Beet, Almond Pecan Streusel, **V GF**
Raspberry Beetroot Cake, Goat Cheese Mousse, Fresh Berries

Pistachio Cake **V GF**
Pistachio Lemon, Pistachio Frangipane, Lemon Curd, Pistachio Micro Cake, Blackberry

Chocolate Malt **V**
Milk Chocolate Malt Mousse, Caramelized Sesame Seeds, Salted Oatmeal Cookie

Strawberry Shortcake, **V**
Crème Fraiche Citrus Mousse, Strawberry Cheesecake, Vanilla Bean Chiffon Cake

Prices are subject to 26% taxable service charge and current Arizona sales tax of 8.8%.September 05, 2024 - December 31, 2025Menu pricing and selections may change based on availability and market conditions.

FAMILY STYLE MENU

WEFT & WARP MENU

\$165 Per Person

Inclusions

- Menus Designed for 100 Guest and Under
- Dedicated Hotel Event Manager and Professional Event Captain
- Resort Standard Tables and Chairs
- Resort Standard China, Flatware, and Glassware
- Resort Standard Tablecloths and Napkins
- Glass Votive Candles
- Bread and Butter Service
- Coffee and Hot Tea Service

SALAD OPTIONS

Baby Gem Salad,
Parmesan dressing, citrus herb breadcrumb

Fattoush Salad **V**
Cherry tomato, snap peas, cucumber, pomegranate, pita crouton, sumac vinaigrette lemon honey yogurt, urfa biber

Chicory Salad **V GF**
Fig, marcona almond, medjool date, pecorino, fig glaze, white

ENTREE

Braised Short Rib **DF GF**
Red wine reduction, upland cress

Roasted Mary’s Chicken **DF GF**
Agrodolce, cipollini onion

Lamb Meatball
Feta, Mint

Stiped Bass **GF**

balsamic vinaigrette
.....
Panzanella Salad **V**
Haricot vert, arugula, heirloom tomato, cucumber, olives,
focaccia, goat cheese, red wine vinaigrette
.....
Tuscan Kale **VGN GF**
Quinoa, blueberries, corn, cucumber, tomatoes, tahini vinaigrette
.....

Puttanesca, herb salad
.....
Rigatoni Alla Vodka **V**
Stracciatella, basil
.....

SIDES

Roasted Beets **V GF**
Whipped Feta, strawberry toasted pistachios
.....
Potato Puree **V GF**
Mascarpone, gruyere, chives
.....
Heirloom Fingerling Potatoes **GF**
Brava sauce, Spanish chorizo, horseradish aioli, cilantro
.....
La Greque Cauliflower **VGN GF**
Golden raisin, mint, lemon & olive oil
.....

DESSERT

Chocolate Passion Cake
Chocolate Cake, Passionfruit Ganache, Raspberry Gelee, Cocoa Nibs
.....
Whiskey Chai Tea
Chai and Cardamom Cream, Cinnamon Crumble, Whiskey Whipped Ganache
.....
Salted Caramel Cookie Bar **V**
Salted Caramel Mousse, Vanilla Cream, Cookie Butter, Biscoff Cookie
.....
Citrus Delight Orange **V GF**
Yogurt Mousse, Blood Orange Cremoux, Vanilla Cake, Caramelized Pine Nuts
.....

Prices are subject to 26% taxable service charge and current Arizona sales tax of 8.8%.September 05, 2024 - December 31, 2025Menu pricing and selections may change based on availability and market conditions.

Stations

WEFT & WARP MEZZE STATIONS

Chickpea Hummus, Zaalouk

Whipped Feta

Crème Fraiche Eggplant Dip

Citrus Marinated Olives

Pita Bread

Grilled Ciabatta

\$28 Per Person

ANTIPASTO STATION

Marinated mozzarella

Baby Artichokes

Peppadew Peppers

Pepperoncini

Mixed Olives

Cherry Tomatoes

Mortadella Salami

Grissini Artisanal Crackers

\$29 Per Person

FLATBREAD STATION

Caramelized Onion, Fontina, Balsamic Reduction **V**

Roasted Forest Mushroom, Mozzarella, Crispy Spinach **V**

Chistorra Sausage, Tomato Sauce, Feta, Fresh Herbs

\$36 Per Person

MARYS ORGANIC CHICKEN LOLLIPOPS

Fried Korean Chili **DF GF**

Traditional BBQ **DF GF**

Lemon Pepper **DF GF**

\$30 Per Person

RAW BAR SEAFOOD STATION

Jumbo Poached Shrimp

West Coast Oysters

King Crab Legs

Assorted Sashimi

Cocktail Sauce, Mignonette, Soy Sauce, Wasabi, Pickled Ginger & Lemon Wedges

\$50 Per Person

SKEWER STATION

Grilled Flat Iron Steak, Peppadew Pepper, Chimichurri **DF GF**

Chicken Thigh, Green Onion Bulbs, Sweet Szechuan Sauce **DF**

Assorted Grilled Vegetable Skewer **VGN**

Roasted Shrimp, Pineapple, Pepper, House Teriyaki Sauce **DF**

Grilled Pork, Tomatillo, Verde Sauce **DF GF**

\$32 Per Person

CHEESE AND CHARCUTERIE STATION

- Imported Prosciutto
- Spanish Chorizo
- Salami
- Chef's Curated Cheese Selection
- Arizona Olives
- Whole Grain Mustards, Desert Honey and Jams Noble Breads

\$37 Per Person

BUILD YOUR OWN CEVICHE STATION

- Aqua Chile Marinated Bay Scallops
- Shrimp
- Mahi Mahi **DF GF**
- Cucumber, Red Pepper, Tomato, Red Onion, Cilantro, Avocado, Pineapple, Lime
- Corn Tortillas Chips

\$32 Per Person

Prices are subject to 26% taxable service charge and current Arizona sales tax of 8.8%.September 05, 2024 - December 31, 2025Menu pricing and selections may change based on availability and market conditions.

MENU SELECTIONS

CHICKEN TENDERS

- Honey BBQ
- Ranch
- Spicy Mustard

\$16 Per Person

FRIES

- Parmesan Truffle
- Lemon Pepper Fries
- Sauces: Cilantro Ranch + Jalapeno Ketchup

\$9 Per Person

BEEF SLIDERS

- Seasoned Beef
- Roasted Chilis
- Ancho Aioli
- Pepper Jack

\$98 Per Dozen

BREAKFAST BURRITOS

- Scrambled Eggs
- American Cheese
- Tomatoes and Onions
- Choice of Ham or Bacon

\$13 Each

CHICKEN WINGS

JUMBO COOKIES

Lemon Parmesan

Honey Chipotle

Adobo

Ginger BBQ

\$14 *Per Person*

WARM PRETZELS **V**

Cheese Fondue

Honey Mustard

Curry Ketchup

\$20 *Per Person*

TORTILLA TIME

Homemade Tortilla Chips

Ranchero Salsa + Guacamole

\$12 *Per Person*

Smoked Salt Chocolate Chip

Sugar

Peanut Butter

\$72 *Per Dozen*

CHURROS

Vanilla Ice Cream

Tequilla Flamed Bananas Chile Caramel

Spiked Mexican Chocolate

Raspberry Jalapeno Sauces

\$26 *Per Dozen*

SONORAN QUESADILLAS STATION

Achiote Chicken

Shredded Beef

Green Chili Asadero VEG

Guacamole, Tomatillo, and Ranchero Salsa, V, GF

\$36 *Per Person*

Prices are subject to 26% taxable service charge and current Arizona sales tax of 8.8%.September 05, 2024 - December 31, 2025Menu pricing and selections may change based on availability and market conditions.

HORS D’OEUVRES

SELECTION

We offer a variety of cold and hot options for your attendees to enjoy. Minimum order of 3 dozen per selection. Butler Pass Fee of

\$75 per Attendant.

COLD SELECTIONS

Caprese Skewer **V GF** | \$108 Per Dozen

Cherry Tomato, Pearl Mozzarella, Micro Basil and EVOO

Chicken Salad Tart | \$108 Per Dozen

with Pickled Grapes

Crispy Mushroom and Crow's Dairy Goat Cheese **V** | \$108 Per Dozen

Chive, Crostini

Filet Crostini | \$108 Per Dozen

with Brie, Fig Jam, Micro Arugula

Seared Tuna **DF GF** | \$108 Per Dozen

Cucumber, Avocado Mousse, Aleppo Pepper, Cilantro

Smoked Salmon | \$108 Per Dozen

Goat Cheese Remoulade, Fried Caper, Fennel Frond on Crostini

Tomato Bruschetta **V** | \$108 Per Dozen

Polenta Bite, Balsamic Glaze, Micro Basil

Arizona Medjool Dates **V GF** | \$108 Per Dozen

Fresh Cream, Pistachio,

WARM SELECTIONS

Smoked Gouda and Parmesan Risotto Bites **V** | \$108 Per Dozen

Kale Pesto

Chipotle Glazed Shrimp Skewer **DF GF** | \$108 Per Dozen

with Chive

Lamb Meatball | \$108 Per Dozen

Harissa-Labne Sauce

Coconut Shrimp Skewer | \$120 Per Dozen

Sweet Chili Aioli, Scallion

Sesame Chicken "Lollipop" | \$144 Per Dozen

Sweet Soy, Scallion

Mini Brioche Lobster Roll | \$144 Per Dozen

Meyer Lemon Aioli, Chive

Colorado Lamb Chop **GF** | \$144 Per Dozen

Doce De Tomato, Tzatziki, Herbs

Prices are subject to 26% taxable service charge and current Arizona sales tax of 8.8%.September 05, 2024 - December 31, 2025Menu pricing and selections may change based on availability and market conditions.

PRESENTATION STATIONS

SELECTION

Our stations require a minimum of two stations per event.
*Chef attendant fee \$200

CHEESE AND CHARCUTERIE

Imported Prosciutto

Chef's Curated Cheese Selection

Arizona Olives

Whole Grain Mustards

Noble Breads

Spanish Chorizo

Desert Honey

Jams

\$37 Per Person

FLATBREAD STATION

Caramelized onion **V**

Fontina, Balsamic Reduction

Roasted Forest Mushroom **V**

Mozzarella, Crispy Spinach

Chistorra Sausage

Tomato Sauce, Feta, Fresh Herbs

\$36 Per Person

ANTIPASTO STATION

Marinated Mozzarella

Baby Artichokes

Mortadella Salami

RAW BAR & SEAFOOD STATION

Jumbo Poached Shrimp

West Coast Oysters

King Crab Legs

Grissini
.....
Peppadew Peppers
.....
Pepperoncini
.....
Mixed Olives
.....
Cherry Tomatoes
.....
Artisanal Crackers
.....
Salami
.....
\$28 Per Person

WEFT & WARP MEZZE STATION

Chickpea Hummus
.....
Zaalouk
.....
Whipped Feta
.....
Crème Fraiche Eggplant Dip
.....
Citrus Marinated Olives
.....
Pita Bread & Grilled Ciabatta
.....
\$28 Per Person

TAQUERIA

Green Chile Braised Pork Carnitas **DF GF**
.....
Citrus Marinated Carne Asada **DF GF**
.....
Harissa Rubbed Grilled Mahi **DF GF**
.....
Pasilla Soyrito **VGN**
.....
Spanish Rice **VGN GF**
.....
Black Beans **VGN GF**
.....
Tortilla Chips
.....

Assorted Sashimi
.....
Cocktail Sauce, Mignonette, Soy Sauce, Wasabi, Pickled Ginger,
Lemon Wedges
.....
\$50 Per Person

SONORAN QUESADILLA STATIONS

Achiote Chicken
.....
Shredded Beef
.....
Green Chili Asadero **V**
.....
Guacamole, Tomatillo, and Ranchero Salsa **V GF**
.....
\$36 Per Person

Guacamole, Salsa Verde, and Ranchero Salsa **VGN GF**

.....

Sour Cream, Pepper Jack, Oaxaca and Cheddar Cheeses **V GF**

.....

House Crafted Hot Sauces

.....

Corn & Flour Tortillas

.....

\$50 Per Person

PASTA STATION

Linguine Pasta **V**
Baby Heirloom, Roasted Crimini Mushrooms, Grilled Asparagus, Basil Pesto

.....

Orecchiette with Shrimp **DF**
Baby Zucchini, Slow Roasted Tomato Broth and Panko Crumb

.....

Potato Gnocchi Bolognese **V**
Arugula, Ciliegine Mozzarella

.....

Penne Pasta with Smoked Chicken Breast
Roasted Red Pepper, Spinach, Vodka Sauce

.....

Vegetable M lange Ravioli **V**
With Porcini Broth, Crispy Chard

.....

\$50 Per Person

Prices are subject to 26% taxable service charge and current Arizona sales tax of 8.8%.September 05, 2024 - December 31, 2025Menu pricing and selections may change based on availability and market conditions.

CARVING STATIONS

SELECTION

Our stations require a minimum of two stations per event.
*Chef attendant fee \$200

MUSTARD PISTACHIO CRUSTED PRIME RIB **DF GF**

.....

Horseradish Cream **V GF**

.....

HERB CRUSTED BEEF TENDERLOIN **DF GF**

.....

Truffle Hollandaise **V GF**

.....

Chimichurri Sauce **VGN GF**

House Made Biscuits

\$625 *Each*

Roasted Mushrooms **V GF**

Focaccia Bread **V**

\$575 *Each*

ROASTED CHIPOTLE MARINATED SALMON FILET **DF GF**

Fennel Top Crema **V GF**

Lavash Crackers **V**

\$475 *Each*

HARVEST BRINED WHOLE TURKEY **DF GF**

Cranberry Relish **VGN**

Sage Gravy **V**

Grilled Ciabatta **V**

\$425 *Each*

Prices are subject to 26% taxable service charge and current Arizona sales tax of 8.8%.September 05, 2024 - December 31, 2025Menu pricing and selections may change based on availability and market conditions.

Menu Selections

SELECTIONS

Some menu items require a minimum guest order

MENU SELECTIONS

Bagel & Lox* | \$22 Per Person
Minimum of 8 guest orders Smoked salmon, capers, red onion, cream cheese, cucumber, tomato, toasted bagel

- Market Fruit Plate | \$12 Per Person

Minimum of 8 guest orders Cubed watermelon, pineapple, melon, berries
- Fries | \$8 Per Person

Minimum of 8 guest orders
- The Continental | \$23 Per Person

Minimum of 8 guest orders choice of one almond bear claw, blueberry muffin gf, or chocolate croissantchoice of one petite super bowl or fruit salad
served with juice and brewed coffee
- House-made Pastries | \$132 Per Dozen

Choice of chocolate croissantBlueberry muffin gfAlmond bear claw
- Smoked Turkey Sandwich | \$18 Each

Minimum of 8 guest orders Fig spread, arugula, apple, brie, baguette, dijon red wine vinaigrette
- BLTA | \$24 Each

Minimum of 8 guest orders Bacon, lettuce, tomato, avocado, cherry pepper aioli, toasted sourdough
- W&W Burger* | \$21 Each

Minimum of 8 guest orders Cheese, secret sauce, pickle chips, caramelized onions, lettuce, tomato, sesame brioche bun

Prices are subject to 26% taxable service charge and current Arizona sales tax of 8.8%.September 05, 2024 - December 31, 2025Menu pricing and selections may change based on availability and market conditions.

Menu Selections

Chefs Favorites

- Cake **GF**

Vanilla Cake infused with Grand Mariner layered with Crème Brulee, Fresh Raspberries, and Vanilla Bean Mousse, Sprayed with White Chocolate Velvet Spray
- Tiramisu Bar **GF**

Marsala Mascarpone Mousse filled with Espresso Soaked Cake, dipped into a Dark Chocolate Praline Hazelnut Shell, topped with Praline Hazelnut Mousse

Signature

- Mini Cheesecake **GF**

Vanilla Bean Cheesecakes, Almond Pecan Cookie Crust, Fresh Berries
- Chocolate Dipped Strawberries **GF**

Dark Chocolate, Caramelized Cocoa Nibs
- Cake Slices

Choice of Cake Flavor, Choice of Mousse, Dipped in Dark or White

Spiral Tart
T Vanilla 3” Tart Shell, Lemon Curd Layer, Salted Valrhona White
Chocolate Mousse, Strawberry Crèmeux

Passion Verrine **GF**
Passion Fruit Crèmeux, Manjari 64% Mousse, Cocoa Nib Streusel,
Chocolate Cake, Passion Fruit Crispies

Assorted Fresh Macarons

- Pistachio
- Chocolate
- Caramel
- Coffee
- Lemon
- Raspberry

Assorted Mae Bon-Bons
Assorted Seasonal Flavors

\$39 *Per Person*

Prices are subject to 26% taxable service charge and current Arizona sales tax of 8.8%.September 10th 2024- December 31, 2025Menu pricing and selections may
change based on availability and market conditions.

HOSTED BAR ON CONSUMPTION

BAR ON CONSUMPTION

SIGNATURE BRANDS

Cocktail | \$15 Per Drink

Domestic Beer | \$7 Per Drink

Craft & Imported Beer | \$8 Per Drink

Signature Wine | \$14 Per Drink

Sparkling Wine | \$13 Per Drink

Soft Drinks & Water | \$7 Per Drink

Chocolate Garnished to shimmer, Chocolate Striping

Bery Tarts
2” Chocolate or Vanilla Tart Shell, Crème Brulee, Fresh Berries

Tiramisu Verrine **GF**
Layered with Marsala Mascarpone Mousse, Espresso Soaked
Vanilla Cake, Dark Chocolate Ganache, Cocoa Powder

Rice Krispy Pop
Dipped in White or Dark Chocolate with Sprinkles or Oreo Pieces

\$29 *Per Person*

PREMIUM BRANDS

- Cocktail | \$16 Per Drink
- Domestic Beer | \$7 Per Drink
- Craft & Imported Beer | \$8 Per Drink
- Premium Wine | \$15 Per Drink
- Sparkling Wine | \$13 Per Drink
- Soft Drinks & Water | \$7 Per Drink

Prices are subject to 26% taxable service charge and current Arizona sales tax of 8.8%.September 05, 2024 - December 31, 2025Menu pricing and selections may change based on availability and market conditions.

HOSTED BAR PER PERSON

BAR PER GUEST

SIGNATURE BRANDS

- One Hour | \$30 Per Person
- Two Hours | \$40 Per Person
- Three Hours | \$50 Per Person
- Four Hours | \$60 Per Person
- Five Hours | \$70 Per Person
- Add'l Hours | \$12 Per Person

PREMIUM BRANDS

- One Hour | \$37 Per Person
- Two Hours | \$47 Per Person
- Three Hours | \$57 Per Person

Four Hours | \$67 Per Person

Five Hours | \$77 Per Person

Add'l Hours | \$14 Per Person

Prices are subject to 26% taxable service charge and current Arizona sales tax of 8.8%.September 05, 2024 - December 31, 2025Menu pricing and selections may change based on availability and market conditions.

RAISE YOUR GLASS

LABOR FEES
<ul style="list-style-type: none">Bartender (up to six hours): \$350.00 eachButler Pass Attendant: \$100.00 each

SIGNATURE BRAND SPIRITS

Gin - Tanqueray
Vodka - Tito's
Scotch - Johnny Walker Black
Whiskey - Four Roses
Rum - Captain Morgan
Tequila - Espolón
Mezcal - Del Maguey Vida

PREMIUM BRANDS SPIRITS

Gin - Bombay Sapphire
Vodka - Ketel One
Scotch - Macallan 12 Double Cast
Whiskey - Elijah Craig Small Batch

SIGNATURE BRAND WINES

Rural Pinot Noir
Dead Canyon Ranch Cabernet Sauvignon
Hess Chardonnay
Hess Sauvignon Blanc

PREMIUM BRAND WINES

Duckhorn Decoy Cabernet
Duckhorn Decoy Pinot Noir
Duckhorn Decoy Sauvignon Blanc
Duckhorn Decoy Chardonnay

Rum - Brugal 1888
.....
Tequila - Casamigos
.....
Mezcal - Del Maguey Vida
.....

BEER SELECTION

Domestic - Miller Lite & Coors Light
.....
Non-Alcoholic - Heineken Zero
.....
Craft - Scottsdale Blonde, Camelback IPA, Kilt Lifter
.....
Import - Corona, Heineken, Peroni
.....

CASH BAR

Signature Cocktail | \$16
.....
Premium Cocktail | \$17
.....
Domestic Beer | \$8
.....
Craft & Imported Beer | \$9
.....
Signature Wine | \$14
.....
Sparkling Wine | \$15
.....
Soft Drinks & Water | \$7
.....

SPECIALTY COCKTAILS

Skinny Margarita
.....
Prickly Pear Margarita
.....
Old Fashion
.....
Prickly Pear Vodka Lemonade
.....
Spicy Margarita
.....
Cosmopolitan
.....
House Made White or Red Sangria
.....

ZERO-PROOF COCKTAILS

It's a Dry Heat
Zero-proof tequila, mango, chili, ginger, lime
.....
Secret Garden
Garden seedlip, lime, cane syrup, elderflower tonic, cucumber garnish
.....
Velvet Spritz

Zero-proof whisky, blackberry, lemon, ginger beer

\$12

Prices are subject to 26% taxable service charge and current Arizona sales tax of 8.8%.September 05, 2024 - December 31, 2025Menu pricing and selections may change based on availability and market conditions.



DF Dairy Free **CN** Contains Nuts **GF** Gluten Free **SF** Contains Shellfish **VGN** Vegan **V** Vegetarian