

FROM AN INTIMATE TO A

# *Grand Wedding*



THE WEDDING OF YOUR DREAMS!



8000 S. Arizona Grand Parkway, Phoenix, Arizona 85044

TOLL FREE (877) 776-6406 | PHONE (602) 438-9000 | FAX (602) 431-6535

WEB [ArizonaGrandWeddings.com](http://ArizonaGrandWeddings.com) | Prices Valid Through December 31, 2011

A WEDDING TO...

# Remember



As an award winning AAA Four-Diamond luxury destination resort, we are proud to offer a complete selection of services to meet every possible need called for by this special occasion. World class dining and banquet facilities, all-suite accommodations, glistening pools, an 18-hole championship golf course, horseback riding, a state-of-the-art fitness center, luxurious spa & salon services and much more await you and your guests!

## RELATED SERVICES

Engagement Parties, Bridal Showers, Guest Accommodations, In-Suite Amenities, Hospitality Suite, Spa & Salon Day for the Bridal Party, Golf Outings for the Groomsmen, Pre-wedding Luncheons, Rehearsal Dinners, Ceremonies, Receptions, Picnic Lunch "To-Go" for the Bride & Groom, Farewell Brunch for Family & Friends, Individual and Group Tours of Arizona Attractions, or anything else you can dream of!

## DEPOSITS AND PAYMENT

To confirm your wedding reception, an initial deposit of 25% of estimated charges, and a signed Catering Contract is required. This deposit is non-refundable. 90 days prior to the event 50% of the estimated charges will be due. The balance of all estimated charges will be due two weeks prior to the event with a required credit card on file for any incidentals during the event.

## ATTENDANCE GUARANTEE

To ensure the success of your special day, it is important that we receive your confirmed attendance by 10:00 am, three working days before your event. This will be considered your minimum guarantee, not subject to reduction. Charges will be based on your guarantee or actual attendance, whichever is greater.



ARIZONA GRAND  
RESORT™



## *Here Comes the Bride*

### CEREMONY SITES

Whether you wish for a charming garden setting, the open greens of the golf course, a casual terrace, or formal ballroom, you're sure to find a wedding ceremony site to fit your tastes! Arizona Grand Resort provides a wide variety of indoor and outdoor ceremony sites to suit any wedding.

#### PLAZA COURTYARD

A courtyard with a gorgeous cascading fountain as the backdropn

\$1,350.00

#### PALM COURT

A gorgeous cascading fountain as the backdrop to any event in this courtyard

\$1,450.00

#### FOUNTAIN CIRCLE

This open outdoor venue with a staircase and elevated landing is perfect for large ceremonies

\$1,450.00

#### PASEO GARDEN

A stunning corridor surrounded with lighted palm trees, lush foliage, fountains and charming fireplaces

\$1,550.00

#### ISLAND GREEN

A casually elegant emerald lawn surrounded by bright blue water set against rolling hills and an amazing sunset view

\$2,000.00



ARIZONA GRAND  
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## *Dance the Night Away*

### RECEPTION VENUES

From one of the most expansive ballrooms in the Southwest to our lush outdoor venues, we provide a wide variety of versatile reception sites. Celebrate your new marriage with family and friends indoors or out. Arizona Grand Resort is happy to offer a venue for all reception sizes.

#### GRAND BALLROOM

A grand venue for large receptions up to 1,200 guests

#### SOUTH MOUNTAIN BALLROOM

A spacious reception site, including a private outdoor patio, seats up to 500 guests

#### LAS PALMAS

This classic atmosphere offers a private indoor and outdoor space, seats up to 200 guests

#### PALM COURT

Comfortably seats 100 guests for a lovely reception in a garden setting

#### THE VISTA

Breathtaking views of the surrounding Valley provide a wonderful backdrop for a dinner receptions up to 70 guests

## *Happily Ever After Package*

Wrought Iron Wedding Arch

Wedding Aisle Runner

White Wooden Padded Chairs

Portable Sound System and Lavalier Microphone with Audio Engineer

Water Station, Gift Table & Guest Book Table

Rehearsal Services

Experienced Wedding Coordinator

A Customized Plated or Buffet Meal

Beautifully Personalized Wedding Cake

Champagne or Sparkling Cider Toast

Parquet Dance Floor (All Indoor Locations except Las Palmas)

Preferred Room Rates for Your Out-of-Town Guests (based on availability)

A Complimentary Suite for the Bride and Groom

*DJ Power will be supplied for Indoor Receptions at \$75.00 per (2) 20 amp Dedicated Circuits*

*\* Please see your Wedding Coordinator for Specific Pricing on all Reception Sites.*



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## MENU SELECTION

*Arizona Grand Resort is the only licensed authority to serve food and beverages on the premises. A twentyfour percent (24%) service charge and applicable sales tax will be added to all food and beverage items. Brunch Menu is available from 11:00 am through 2:00 pm. Dinner Menus are available at 5:00 pm. Our Executive Chef will automatically prepare vegetarian alternatives for all plated meal functions. Should you wish to customize a menu, our Wedding Specialists would be pleased to assist you.*

## SPECIAL MEALS

*Children's Meals and Pricing are Available for Children 3-11 Years Old  
Bridal Party Snack Available for Service in Changing Room  
Vendor Meals*

## RECEPTION ENHANCEMENTS

### COLD DISPLAYS

Display of Imported and Domestic Cheeses Garnished with Fresh Fruit and Served with Lavosh Assorted Crackers and Sliced Baguettes.....	\$650.00 Per Display .....	(Serves 100)
Display of Fresh Sliced Fruit, Melons and Berries with Strawberry Yogurt Sauce for Dipping .....	\$650.00 Per Display .....	(Serves 100)
Display of Fresh Vegetables Served with Assorted Dips .....	\$500.00 Per Display .....	(Serves 100)
Corn Tortilla Chips with Cumin Black Bean Dip, Guacamole, Hot Chili Con Queso Dip and Fresh Garden Salsa .....	\$500.00 Per Display .....	(Serves 100)

### BUTLER PASSED COLD HORS D'OEUVRES SELECTIONS

Smoked Salmon, Horseradish Goat Cheese on Pumpernickel .....	\$4.50 each
California Rolls with Wasabi, Soy and Pickled Ginger .....	\$4.50 each
Spiced Shrimp on Cucumber Segment.....	\$4.00 each
Teriyaki Glazed Chicken on Mini Rice Cake .....	\$4.00 each
Asian Wonton Cup with Chopped Chicken Salad .....	\$4.00 each
Seared Ahi "Nacho" Wasabi Guacamole.....	\$4.75 each
Beef Tenderloin on Blue Corn Cake, Chipotle Cream Cheese .....	\$4.75 each
Smoked Salmon, Herb Cream Cheese Roulade .....	\$4.50 each
Pancetta Deviled Egg with American Caviar .....	\$4.75 each
Cilantro Chicken Crostini .....	\$4.50 each
Rock Shrimp Ceviche in Tortilla Cup, Lime Crème .....	\$4.75 each
Tomato and Mozzarella Bruschetta, Balsamic Syrup.....	\$4.25 each
Apple and Brie Crostini .....	\$3.75 each
Roasted Duck Breast on Blue Corn Pancake, Chipotle Aioli .....	\$4.75 each
Roasted Asparagus Wrapped in Prosciutto .....	\$4.25 each



## BUTLER PASSED HOT HORS D'OEUVRES SELECTIONS

Mini Beef Wellington with Béarnaise Sauce .....	\$5.00 each
Mini Chicken Wellington with Roasted Pepper Aioli.....	\$4.00 each
Mini Crab Cakes with Cajun Remoulade .....	\$5.50 each
Herb Crusted Baby Lamb Chops with Mint and Thyme Pesto .....	\$7.50 each
Vegetable Spring Rolls with Plum Dipping Sauce and Hot Chinese Mustard .....	\$4.50 each
Pork Pot Stickers with Firecracker Sauce .....	\$5.00 each
Vegetable Pot Stickers with Soy Dipping Sauce .....	\$4.25 each
Sesame Crusted Chicken with Pineapple Mango Chutney .....	\$4.75 each
Parmesan Artichoke Hearts, Sonoran Aioli.....	\$5.00 each
Cilantro Chile Chicken Brochette with Jalapeno Avocado Puree.....	\$5.50 each
Apple and Gorgonzola Phyllo Purse .....	\$5.00 each
Marinated Beef Satay with Korean BBQ Sauce .....	\$5.25 each
Marinated Chicken Satay with Peanut Sauce.....	\$5.00 each
Machaca Beef Burrito with Chipotle and Cilantro Sour Cream.....	\$4.75 each
Assorted Mini Quiche .....	\$4.75 each
Tempura Tiger Prawns with Sweet Chile Dipping Sauce .....	\$6.50 each
Mini Rye Spring Rolls with 1000 Island Dipping Sauce .....	\$5.00 each

## CARVINGS STATIONS

Whole Smoked Roasted Turkey Breast, Mandarin Orange Cranberry Chutney and Basil Mayonnaise, Warm Soft Potato Rolls.....	\$280.00.....serves 30 People
Horseradish Crusted All Natural New York Strip Loin of Beef, Cabernet Demi-glace, Black Truffle Aioli, Soft Savory Rolls.....	\$395.00 .....serves 30 People
Herb Crusted Mesquite Smoked Prime Rib of Beef Au Jus, Creamed Horseradish, Poppyseed Rolls.....	\$295.00 .....serves 25 People
Arizona Honey and Brown Sugar Glazed Bone-in Ham, Assorted Mustards, Port Raisin Reduction, Buttermilk Biscuits.....	\$360.00.....serves 50 People
Pastrami Spiced Steamship of Pork, Bacon and Apple Laced Sauerkraut, Assorted Mustards and Gherkins, Warm Pretzel Rolls .....	\$385.00.....serves 50 People
Roasted Tenderloin of Beef, Horseradish Béarnaise Sauce, Burgundy Reduction, Ciabatta Rolls.....	\$385.00.....serves 30 People
Rosemary and Garlic Crusted Leg of Lamb, Olive Tapenade, Tatziki and Mint Aioli, Red Onions and Tomato, Warm Pita Bread .....	\$260.00.....serves 30 People
Hickory Smoked Brisket of Beef, Ranch Style Beans, Original and Gold BBQ Sauces Country Style Biscuits .....	\$310.00 .....serves 40 People

*\*Designed As Enhancements to a Hors d'oeuvres Reception.  
(A Carver/Station Attendant Fee of \$175.00 per Attendant will apply)*

## ACTION STATIONS & DISPLAYS

### ARIZONA GRAND RAVIOLI STATION

Grilled Vegetable Ravioli, Grilled Chicken and Spinach Ravioli  
and Smoked Mozzarella Ravioli

Saffron Garlic Crème, House-Made Marinara and Roasted Red Pepper Coulis

Accompaniments of Grilled Chicken and Italian Sausage

Kalamata Olives, Roasted Peppers, Sautéed Mushrooms, Parmesan Cheese and Pesto

Display of Garlic and Herb Breadsticks and Herb Focaccia

(Attendant recommended but not required)

*\$28.00 per person*

### BUILD YOUR OWN COBB SALAD STATION

Hearts of Romaine, Roasted Turkey, Blue Cheese, Bacon, Black Olives, Tomato,  
Shredded Cheddar, Avocado, Hard Boiled Egg, Scallions

Derby Dressing and Champagne Herb Dressing

*\$16.00 per person*

### BUILD YOUR OWN CAESAR SALAD STATION

Hearts of Romaine, House-Made Croutons, Shredded Asiago Cheese,  
White Anchovies, Smoked Salmon, and Grilled Chicken

Classic Caesar Dressing

*\$15.00 per person*

### PACIFIC RIM WOK STATION

Wok Tossed Sizzling Szechwan Shrimp with Snow Peas, Water Chestnuts,  
Bok Choy and Green Onions in a Sweet Chili Garlic Sauce

Spicy Marinated Beef, Fresh Ginger, Garlic, Bamboo Shoots, Udon Noodles  
and Chinese Broccoli, Spicy Firecracker Sauce

Wok Seared Firm Tofu with Baby Bok Choy, Bamboo Shoots,  
Pineapple, Peppers in Green Coconut Curry

Served with Shiitake Fried Rice

Served in Chinese to-go Containers

(Attendant recommended but not required)

*\$23.00 per person*

### FAJITA STATION

Chicken and Tender Beef with Onions, Bell Peppers and Mild Chiles, Cheddar and Jack Cheese,  
Sour Cream, Salsa, Guacamole, Pico de Gallo and Warm Soft Flour Tortillas

*\$23.00 per person*



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### MACARONI AND CHEESE BAR

House-Made Macaroni and Cheese with an Array of Toppings to include:  
Crispy Smoked Bacon, Scallions, Grilled Chicken, Shaved Truffles, Blue Cheese,  
Cheddar Cheese, Shaved Asiago and Wild Mushrooms

*\$23.00 per person*

### MASHED POTATO BAR

Horseradish-Wasabi Whipped Potatoes, Ancho Chile Garlic Mashed Potatoes,  
Sonoran Sweet Potato Puree, Smashed Red Potatoes with Sweet Cream Butter, Chives,  
Sour Cream, Crisp Smoked Bacon, Cheddar Cheese, Wild Mushroom Ragout  
and Roasted Chile Spiked Corn

*\$12.50 per person*

### QUESADILLA STATION

Made to Order Griddled Flour Tortillas Filled with:  
Achiote Rubbed Chicken, Grilled Onions, Poblanos, Jack and  
Cheddar Cheese, Wild Mushrooms and Tomato  
  
Sonoran Rubbed Beef with Pico de Gallo, Oregano and Colby Jack Cheese  
  
Served with Guacamole, Salsa Fresco, Sour Cream and Salsa Verde

*\$19.00 per person*

### SEAFOOD MARTINI STATION

Chilled Seafood Martini Tossed to Order with Your Choice of the Following:  
Chilled Tiger Prawns, Jumbo Lump Crab  
  
Horseradish Cocktail Sauce, Red Onion, Jalapeno, Cucumber, Olives and Avocado  
  
Served with Fresh Lemons and Limes, Tortilla Chips and Crackers

*\$25.00 per person*

### RISOTTO STATION

Assorted Ingredients to Include:  
Lobster, Asparagus, Wild Mushrooms, Sweet Peas,  
Fresh Herbs and Parmesan Cheese  
  
Served in a Wheel of Parmesan

*\$24.00 per person*

### PAELLA STATION

Chicken, Lobster, Chorizo, Shrimp, Clam and Mussels  
Stewed in Saffron Arborio Rice  
  
Served in Paella Pans

*\$26.00 per person*



## PLATED DINNERS

All Dinners Include A Selection of Soup or Salad, Fresh Oven-Baked Rolls and Butter, Starbucks® Freshly Brewed Regular and Decaffeinated Coffee and Tazo® Tea \* When offering choice of entrée selections the higher menu price of the two entrées chosen will be charged for all meals.

### SOUPS

Available upon Request

Maximum of 400 ppl

### SALADS

Hearts of Romaine

Slow Roasted Tomato, Shaved Parmesan  
Focaccia Crostini  
Classic Caesar Dressing

Mixed Baby Greens  
Roma Tomato Wedges, Shaved Cucumber  
Julienne Carrots  
Herb Buttermilk Dressing

Spring Greens in Cucumber Vase  
Buffalo Mozzarella  
Baby Heirloom Tomatoes  
Balsamic Syrup  
Pesto Vinaigrette

Mini San Juan Pears  
Stuffed With Cinnamon Mascarpone Crème  
Frisee and Micro Greens  
Pomegranate Vinaigrette

Farmers Market Salad  
Boston Bibb Lettuce, Mixed Greens  
Grilled Artichokes, Olive Blend  
Shaved Manchego Cheese  
Herb Vinaigrette

Sun-dried Tomato and Smoked Cheddar Cheesecake  
Field Greens, Belgian Endive  
Olive Oil Crostini  
Champagne Herbed Dressing

Spinach and Romaine, Fresh Strawberries, Blue Cheese Crumble  
With a Dijon Miel Dressing



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## ENTREES

Ancho Chile Crusted Ahi Tuna  
Wasabi Whipped Potato  
Pickled Vegetable Salad  
Baby Chinese Broccoli  
Soy Buerre Blanc

*\$62.00 per person*

Deconstructed Seafood Paella  
Trio of Seafood to Include Halibut, Jumbo Shrimp and Diver Scallop  
Saffron Arborio Rice  
Teardrop Tomato, Kalamata Olive and Sweet Pea Crudo  
Chorizo Mojo Sauce

*\$74.00 per person*

Chorizo and Mushroom Crusted Salmon Fillet  
Smoked Paprika Fingerling Potatoes  
Baby Vegetables  
Smoked Tomato Butter Sauce

*\$63.00 per person*

Lobster Stuffed Chicken Breast  
Tomato Risotto  
Champagne Chive Cream

*\$64.00 per person*

Miso and Mustard Glazed Salmon Fillet  
Ginger Sesame Udon Noodles  
Baby Bok Choy  
Shiitake, Roasted Pepper and Scallion Salad

*\$60.00 per person*

Fennel Pollen Crusted Halibut Fillet  
Rosemary Roasted Fingerling Potatoes  
Lemon Caper Butter Sauce

*\$66.00 per person*

Gremolata Rubbed Roast Half Chicken  
Mascarpone Whipped Yukon Gold Potato  
Roasted Carrots and Pearl Onions  
Slow Roasted Tomato and Artichoke Pan Jus

*\$58.00 per person*



Grilled Prime Filet Mignon  
Horseradish Reduction  
Roasted Garlic Custard Potatoes  
Roasted Root Vegetable Medley  
Passed Béarnaise Sauce

*\$75.00 per person*

Thyme Roasted Flat Iron Steak  
Bacon, Chive and Tomato Risotto  
Oven Roasted Tomato Fondue  
Point Reyes Cheese

*\$63.00 per person*

Braised Kobe Short Rib  
Truffle Gnocchi  
Wild Mushroom Ragout and Wilted Spinach  
Roasted Asparagus and Baby Carrots

*\$65.00 per person*

Espresso Rubbed Pork Loin Chop  
Chipotle and Manchego Whipped Potatoes  
Bourbon Honey Reduction  
Sun-dried Cranberry Relish

*\$60.00 per person*

Grilled Vegetable Ravioli  
Grilled Asparagus and Sweet Peas  
Prosciutto, Tomato and Kalamata Olive Crudo

*\$56.00 per person*

Smoked Mozzarella Ravioli  
Roasted Tomato and Caper Jus  
Shaved Fennel and Pepper Salad

*\$56.00 per person*

Maine Lobster Ravioli  
Saffron Tobiko Caviar Cream Sauce  
Slow Roasted Tomato and Micro Basil

*\$77.00 per person*



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## DUET ENTREES

Chicken Piccata and Shrimp  
Herb Crusted Chicken Breast, Trio of Shrimp  
Israeli Cous Cous, Roasted Red Peppers  
Baby Vegetables  
Tomato and Fava Bean Salad, Lemon Caper Crème  
*\$65.00 per person*

Grilled Filet Mignon and Herb Crusted Chicken Breast  
Whipped Yukon Gold Potatoes  
Pinot Reduction and Lemon Caper Butter  
Baby Vegetables  
*\$74.00 per person*

Grilled Filet Mignon and Trio of Garlic Herb Shrimp  
Whipped Yukon Gold Potatoes  
Pinot Reduction and Herb Beurre Blanc  
Baby Vegetables  
*\$77.00 per person*

Grilled Filet Mignon and Roasted Salmon Fillet  
Whipped Yukon Gold Potatoes  
Pinot Noir Reduction and Lemon Garlic Herb Crème  
Baby Vegetables  
*\$79.00 per person*

Grilled Filet Mignon and Seared Halibut Fillet  
Whipped Yukon Gold Potatoes  
Pinot Noir Reduction and Whole Grain Mustard Crème  
Baby Vegetables  
*\$82.00 per person*

Grilled Filet Mignon and Jumbo Lump Crab Cake  
Whipped Yukon Gold Potatoes  
Pinot Noir Reduction and Cajun Remoulade  
Baby Vegetables  
*\$77.00 per person*

Grilled Filet Mignon and Australian Rock Lobster Tail  
Whipped Yukon Gold Potatoes  
Pinot Noir Reduction and Saffron Garlic Crème  
Baby Vegetables  
*\$85.00 per person*



## BUFFET DINNERS

Designed for One Hour of Service. A Minimum of 50 Guests are Required.  
Includes A Choice of two (2) Salads, two (2) accompaniments, and Fresh Oven-Baked Rolls and Butter Hearts,  
Starbucks® Freshly Brewed Regular and Decaffeinated Coffee and Tazo® Tea

### SALADS

Mixed Field Greens with Shaved Cucumber,  
Tomato and Carrots, Assorted Dressings

Traditional Caesar Salad Bowl with  
Classic Caesar Dressing

Spinach and Baby Arugula with Shaved Red Onion,  
Candied Bacon, Blue Cheese, Pesto Croutons  
Creamy Balsamic Vinaigrette

Heirloom Tomato, Fresh Buffalo Mozzarella, Pesto,  
Balsamic and Torn Basil

Young Green Bean Salad with Pancetta,  
Red Onion and Slow Roasted Tomato  
Red Wine Herb Vinaigrette

Orzo Antipasto Salad with Pepperoni, Salami,  
Olives, Pepperocinis, Provolone Cheese, Tomato  
and Roasted Garlic Sherry Dressing

Roasted Asparagus and Wild Mushroom Salad  
Whole Grain Mustard Aioli, Roasted Peppers

### ENTREES

Chicken Breast Stuffed with Prosciutto,  
Provolone and Spinach, Roasted Red Pepper Crème

Roasted Chicken Breast with Natural Jus,  
Artichokes, Asparagus Tips and  
Slow Roasted Tomato, Natural Jus

Herb Crusted Halibut Filets, Whole Grain Mustard Crème,  
Scallion and Fresh Herb

Horseradish Crusted Salmon Filets, Tomato Fondue  
Grilled Swordfish Filets, Tomato Capers and Garlic Jus

Lobster Raviolis and Saffron Garlic Crème and Fresh Chive

Espresso Raviolis with Saffron Garlic Crème and Fresh Chive



Espresso Rubbed Pork Tenderloin, Brandy Dijon Reduction,  
Cranberry and Pomegranate Relish

Grilled Petite New York Strip Steaks with Chimmichurri Sauce  
and Crispy Tobacco Onions

Mushroom Crusted Beef Top Sirloin Medallions,  
With Horseradish Reduction and  
Blue Cheese Crumbles

Petite Filet Mignon with Chipotle Demi Glace  
Green Olive Tapenade and Cotija Cheese

### ACCOMPANIMENTS

Wild Mushroom Risotto

Rosemary and Sage Roasted Fingerling Potatoes

Buttery Whipped Yukon Gold Potatoes

Spinach and Potato Gnocchi with House made  
Marinara and Shaved Pecorino

Creamy Bleu Cheese Polenta

Grilled Asparagus and Wild Mushrooms

Baby Carrots with Orange Zest and Honey

Thyme Roasted Baby Root Vegetables

Three Cheese Mac n' Cheese with Roma Tomato  
and House Made Herb Bread Crumbs

Fresh Saute of Young Green Beans with Garlic and Olive Oil

Grilled Vegetable Raviolis with Arugula, Baby Heirloom Tomato,  
Rosemary and Garlic Scented Olive Oil

With Two Entrée Selections

*\$70.00*

With Three Entrée Selections

*\$72.00*

With Four Entrée Selections

*\$76.00*



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# CUSTOMIZED WEDDING CAKES

Cake Designs Included in the Wedding Package

Either a tiered or stacked buttercream cake with your choice of décor and up to two cake flavors.

## CAKE FLAVORS

French Vanilla

Spice

Chocolate

Marble

Carrot

## MOUSSE FILLINGS

Raspberry

Strawberry

Lemon

Passion Fruit

Mandarin Orange

Bavarian Crème

Hazelnut

Chocolate

White Chocolate

Cream Cheese

Mocha

Chocolate Chambord

## FROSTING

White or Off-White Buttercream

White or Off-White Fondant

*(Available at an Additional Charge)*



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## SPECIALTIES

Personalized for you...Delicious excitement for your guests!

### CHOCOLATE FOUNTAIN

The finest Belgian Chocolates in your choice of flavors

Dark, Milk or White

Tinted White Chocolate

Flavored Chocolate

Double Fountain Extravaganza with Dark, Milk and White Chocolates

Tinted White Chocolate & Liqueur Flavored Chocolate Available

### DIPPING ITEMS

Please Select Six of the Following Items

Whole Strawberries, Fresh Cut Bananas, Pineapple Chunks, Custard Filled Cream Puffs,  
Marshmallows, Pretzels, Rice Crispy Treats, Wafers, Brownies, Blondies or Macaroons

*\$15.00 Per Person*

### DELUXE COFFEE SERVICE

Freshly Brewed Starbucks® Regular and Decaffeinated Coffee,  
Assorted Condiments to Include Shaved Chocolate, Cinnamon Sticks, Chantilly Cream,  
Rock Sugar and Flavored Syrups

*\$6.95 Per Person*

### ASSORTED CORDIALS AVAILABLE

*\$8.00 per 1 oz Shot*

Freshly Brewed Starbucks® Regular & Decaffeinated Coffee and Tazo®

Tea.....	\$65.00.....	Per Gallon
Champagne Punch .....	\$95.00.....	Per Gallon
Fruit Punch.....	\$45.00.....	Per Gallon
Assorted Soft Drinks.....	\$3.95.....	Each
Assorted Sparkling & Still Waters .....	\$4.25 .....	Each



## SPIRITS

### HOSTED BEVERAGE PACKAGES

Including Cocktails, House Wine, Imported, Domestic, Non-Alcoholic and Micro Brew Beers, Juices, Mineral Water, Bottled Water and Soft Drinks

#### GRAND

First Hour	\$21.00
Two Hours	\$25.00
Three Hours	\$30.00
Four Hours	\$36.00

#### PREMIUM

First Hour	\$25.00
Two Hours	\$29.00
Three Hours	\$35.00
Four Hours	\$41.00

#### BEER, WINE AND SOFT DRINKS

First Hour	\$19.00
Two Hours	\$21.00
Three Hours	\$24.00
Four Hours	\$27.00

*Note: Above Beverage Packages are Priced Per Person*

### INDIVIDUAL CONSUMPTION BAR PRICING:

#### HOST BAR

Grand Cocktails	\$7.75
Premium Cocktails	\$8.50
Domestic Beer	\$5.00
Imported Beer	\$6.00
Non-Alcoholic Beer	\$5.00
House Wines by the Stem	\$9.00
Micro Brewery Beer	\$6.00
Flavored Mineral Water	\$5.00
Soft Drinks	\$3.95
Bottled Water	\$4.25

#### CASH BAR

Grand Cocktails	\$8.25
Premium Cocktails	\$9.00
Domestic Beer	\$5.50
Imported Beer	\$6.50
Non-Alcoholic Beer	\$5.50
House Wines by the Stem	\$9.50
Micro Brewery Beer	\$6.50
Flavored Mineral Water	\$5.00
Soft Drinks	\$4.50
Bottled Water	\$4.75

*(prices include tax & service charge)*

### SPECIALTY BEVERAGES

Margarita	\$150.00 Per Gallon
Bloody Mary	\$150.00 Per Gallon



WE PROUDLY SERVE THE FOLLOWING SELECTION OF SPIRITS:

CALL

Vodka	Smirnoff
Gin	Bombay
Scotch	Dewar's White Label
Bourbon	Jim Beam
Whiskey	Canadian Club
Tequila	Sauza Gold
Rum	Bacardi Silver
Brandy	Christian Bros VS Brandy

PREMIUM

Vodka	Finlandia
Gin	Bombay Sapphire
Scotch	Chivas Regal
Bourbon	Jack Daniel's Tennessee Whiskey
Whiskey	Crown Royal
Tequila	Sauza Conmemorativo
Rum	Captain Morgan/Bacardi Dark
Brandy	Courvoisier V.S. Cognac



# WINE LIST

## SPARKLING WINE / CHAMPAGNE

Jacobs Creek.....	California.....	28
Domaine Ste. Michelle.....	California.....	34
Moet Chandon Imperial.....	France.....	44
Veuve Clicquot Yellow Label.....	France.....	110

## CHARDONNAY

Trinity Oaks.....	California.....	30
14 Hands.....	Washington.....	34
Bonterra (Certified Organic).....	California.....	40
Kendall-Jackson Vintner's Reserve.....	California.....	43
Jekel.....	California.....	44
Sonoma Cutrer.....	Sonoma.....	56

## SAUVIGNON BLANC

Chateau St. Michelle.....	Washington.....	36
Sterling.....	Napa.....	37
Nobilo.....	Marlborough.....	39
Bonterra (Certified Organic).....	California.....	40
Silverado.....	Napa.....	44

## PINOT GRIGIO / PINOT GRIS

King Estate.....	Oregon.....	45
Santa Margherita.....	Italy.....	65

## RIESLING

Chateau St. Michelle.....	Washington.....	28
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## WHITE ZINFANDEL

Beringer.....	California.....	28
Trinity Oaks.....	California.....	30

## CABERNET SAUVIGNON

Trinity Oaks.....	California.....	30
14 Hands.....	Washington.....	34
Bonterra (Certified Organic).....	California.....	40
Jekel.....	California.....	46
J Lohr "7 Oaks".....	Paso Robles.....	46



Beaulieu Vineyards .....	Napa .....	52
Coppola “Directors Cut” .....	California .....	52

### MERLOT

Trinity Oaks .....	California .....	30
14 Hands .....	Washington .....	34
Coppola “Diamond” .....	California .....	39
Bonterra (Certified Organic) .....	California .....	40
Clos du Bois .....	Sonoma .....	42
Markham .....	Napa .....	46
Beaulieu Vineyards .....	Napa .....	52

### PINOT NOIR

Trinity Oaks .....	California .....	30
Echelon .....	California .....	32
Irony .....	Monterey .....	39
Cambria .....	California .....	45
Hahn .....	California .....	45
King Estate .....	Oregon .....	46

### UNIQUE RED OFFERINGS

Jacobs Creek Shiraz .....	Australia .....	38
Yellowtail Shiraz .....	Australia .....	39
Ravenswood Zinfandel .....	Lodi .....	39
Coppola “Diamond” Malbec .....	California .....	39
Bonterra Syrah (Certified Organic) .....	California .....	40

*Organic Wines are also available through our Fine Purveyors  
but can be only purchased in case quantities only.*

### LABOR CHARGES

*Bartenders required for bar services are supplied at a rate of \$75.00 per bartender, per hour. The number of bartenders will be determined by the Resort based on proper service standards for attendance guarantees. Arizona Grand Resort will allow up to a 5 hour bar. At any time a bar is subject to change based on the resorts discretion.*

*Arizona State Liquor Laws permit alcoholic beverage service from 6:00 a.m. through 2:00 a.m. Monday through Saturday, and 10:00 a.m. through 2:00 a.m. on Sunday. The sales and service of alcoholic beverages are regulated by the Arizona Department of Liquor Licenses and Control. The Arizona Grand Resort as licensee is responsible for the administration of these regulations. Guests who appear to be under the age of 35 must be prepared to provide valid identification if asked by a resort associate before being served. Arizona State Law dictates that liquor may not be brought into the Resort for use in banquet or hospitality functions. The Resort will not serve alcohol to guests who appear intoxicated.*

*All Prices subject to a taxable 24% Service Charge, subject to Change and Applicable Sales Tax.*



# PREFERRED VENDORS

## PHOTOGRAPHERS

Artisan Photography | (480) 659-2468  
Laura Segall Photography | (480) 718-9372  
Lisa Eley Photography | (480) 234-8971  
ShellyLove Photography | (602) 235-0922

## VIDEOGRAPHERS

Memories Through Time | (480) 694-5413  
Nobox Films | (602) 570-4011  
Serendipity Videography | (602) 380-3869

## PHOTO BOOTHS

A2Z Photo Booths | (480) 289-0684  
Green Screen Entertainment | (602) 541-1615  
Memory Maker | (602) 722-5416

## FLORAL

Blossoms N Bloom Flower Shop | (602)881-9723  
Designs By Design | (602)679-1564  
Petal Pusher | (623) 337-4868  
Rita's Floral Designs | (602)864-8939  
Table Tops Etc. | (480)945-1347

## OFFICIANTS

Rabbi Bryan R. Bramly | (480) 897-3636  
Rev. Giovanni Weddings | (623) 910-6214  
Rev. Lew Crawford | (480) 838-2462  
Mike Kennedy | (602) 469-2677

## INVITATIONS

Calligraphy by Jennifer | (602) 996-9833  
Celebrations in Paper | (602) 955-5680  
Event Essentials | (602) 330-9505



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## DJ / MUSICIANS / ENTERTAINMENT

Got you Covered Entertainment | 602-722-5416

Ray the DJ | (480) 921-9665

SKM Entertainment | (480) 423-1114

Lisa Pressman Ensemble | (602) 906-4060

String Serenade | (480) 390-3276

VeeRonna Ragone Harpist | (480) 241-7249

## DÉCOR / SPECIALTY LINENS

Accent | (480) 481-0900

Encore Creative and Entertainment | (480) 736-2800

Kool Party Rentals | (623)434-8822

Classic Party Rentals | (602) 232-9900

Y-Knot Party Rental | (480) 967-4495



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