



ARIZONA GRAND
RESORT & SPA®



Wedding Menu

WEDDING

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ARIZONA GRAND RESORT & SPA

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, private water park, an 18-hole championship golf course, a state-of-the-art fitness center, luxurious spa & salon services and much more await you and your guests!

RELATED SERVICES

Engagement Parties, Bridal Luncheons, Rehearsal Dinners, Ceremonies, Receptions, Farewell Brunch, Guest Accommodations, In-Suite Amenities, Hospitality Suite, Spa & Salon Day for the Bridal Party, Golf Outings, or anything else you can dream of!

DEPOSITS AND PAYMENT

To confirm your Wedding Reception an initial deposit of 25% of the Food & Beverage Minimum and a signed Catering Contract is required. This deposit is non-refundable. (30) Days from Event Date, Full F&B Minimum is required with++ (28% Service Charge and 8.6% Tax). (5) Business Days from Event Date the Adjusted Final Payment is due with 10% overage. (If the 10% is not utilized, it will be returned within 10 business days via credit card or check.) All events must have a credit card on file to guarantee event execution.

ATTENDANCE GUARANTEE

To ensure the success of your special day, it is important we receive your confirmed attendance by 10:00 am, (5) 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.



Ceremony Sites

\$2,500 - \$4,000**

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 taste! Arizona Grand Resort & Spa provides a wide variety of indoor and outdoor ceremony sites to suit any wedding.

All Ceremonies include: Choice of wedding arch, sound system with (2) microphones, fruit-infused water station, gift table, white padded folding chairs, Arizona Grand Catering Manager to run your rehearsal, wedding ceremony and signage.

FOUNTAIN CIRCLE

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

GOLF ISLAND GREEN

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

PALM COURTYARD

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

PASEO GARDEN

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

SEDONA ROOFTOP

Elevated open air rooftop with views of South Mountain.

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 marriage with family and friends indoors or out. Arizona Grand Resort & Spa is happy to offer a venue for all reception sizes and styles.

GRAND BALLROOM

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

CANYON BALLROOM

Brand new ballroom offering a private patio for receptions up to 1,200 guests

SONORAN SKY BALLROOM

A gorgeous venue with outdoor terraces, seats up to 800 guests

SOUTH MOUNTAIN BALLROOM

A spacious reception site including two private outdoor patios, seats up to 350 guests

LAS PALMAS

This classic atmosphere offers a private indoor, and two outdoor patios, seats up to 130 guests

PALM COURT

Comfortably seats 250 guests for a lovely reception in a terrace setting

PASEO GARDENS

A magical place with lit palm trees, fireplaces, water features, seats up to 250 guests

THE VISTA

Breathtaking views of the surrounding Valley
provide a wonderful backdrop for receptions up to 130 guests

OASIS

Enjoy your reception poolside with a waterfall and waves up to 400 guests

ROOFTOP PATIOS

Open Air venues that offer starlit events up to 100 guests

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



Inclusions

- A Customized Plated, Buffet or Station Meal
- Beautiful Customized Wedding Cake
- Menu & Wedding Cake Tasting for up to 4 Guests
- Infused Water Station, Gift Table and Guest Book Tables Dance Floor
- Choice of Table & Napkin Linens
- Non-Floral Centerpieces
- Silver & Gold Mercury & Clear Votives
- Champagne or Sparkling Cider Toast
- Wedding Shadow Program
- Vendor Coordination
- Preferred Vendor List Available
- Wedding Checklist
- Bridal Changing Suite or Villa
- Preferred Room Rates for Your Guests
- A Complimentary Villa for the Bride & Groom Wedding Night
- Wedding Night Turndown Service with Champagne
- Anniversary Suite Stay with 6" Cake

*Food & Beverage Minimums start at \$8,000**
(28% Service Charge & 8.6% Sales Tax)*

Menu Selection

Lunch Menu is available from 11:00 am through 2:00 pm. Dinner Menus are available at 4:00 pm.

Our Executive Chef will prepare all allergy alternatives for plated meal functions.

Should you wish to customize a menu, our Catering Specialists would be pleased to assist you.

Arizona Grand Resort & Spa is the only licensed authority to serve food and beverages on the premises.

A (28%) taxable Service Charge and applicable Sales Tax will be added to all food and beverage items.

BUTLER PASSED COLD HORS D'OEUVRES SELECTIONS*

Apple and Brie Crostini	\$9++ each
Asian Wonton Cup with Chopped Chicken Salad	\$9++ each
Beef Tenderloin on Blue Corn Cake with Chipotle Cream Cheese	\$11++each
Pancetta Deviled Egg with American Caviar.....	\$10++ each
Roasted Asparagus Wrapped in Prosciutto	\$9++ each
Roasted Duck Breast on Blue Corn Pancake with Chipotle Aioli	\$10++ each
Seared Ahi "Nacho" Wasabi Guacamole.....	\$10++ each
Smoked Salmon and Herb Cream Cheese Roulade	\$9++ each
Tomato and Mozzarella Bruschetta with Balsamic Syrup.....	\$9++ each

BUTLER PASSED HOT HORS D'OEUVRES SELECTIONS*

Apple and Gorgonzola Phyllo Purse	\$9++ each
Assorted Mini Quiche.....	\$9++ each
Machaca Beef Burrito with Chipotle and Cilantro Sour Cream	\$10++ each
Mini Beef Wellington with Béarnaise Sauce.....	\$10++ each
Mini Crab Cakes with Cajun Remoulade	\$10++ each
Parmesan Artichoke Hearts with Sonoran Aioli.....	\$9++ each
Sesame Crusted Chicken with Pineapple Mango Chutney	\$10++ each
Tempura Tiger Prawns with Sweet Chile Dipping Sauce.....	\$11++ each
Vegetable Spring Rolls with Plum Dipping Sauce and Hot Chinese Mustard.....	\$10++ each

Add \$40.00 for Butler-Passed Service.

Reception Displays

ANTIPASTO - GRAND DISPLAY OF CURED MEATS

Pickled Vegetables and Olives,
Fresh Buffalo Mozzarella

\$950++

Serves 100 Guests

BREADS & SPREADS

Hummus, Olive Tapenade and White Bean Roasted Pepper Dip,
Tatziki, Warm Spinach and Artichoke Dip, Warm Pita Bread, Baguettes,
Artisan Breads and Breadsticks

\$925++

Serves 100 Guests

CORN TORTILLA CHIPS

Cumin Black Bean Dip, Guacamole,
Hot Chili Con Queso Dip and Fresh Garden Salsa

\$925++

Serves 100 Guests

DISPLAY OF FRESH SLICED FRUIT

Melons and Berries
with Strawberry Yogurt Sauce for Dipping

\$950++

Serves 100 Guests

DISPLAY OF FRESH VEGETABLES

Served with Assorted Dips

\$950++

Serves 100 Guests

DISPLAY OF IMPORTED AND DOMESTIC CHEESES

Garnished with Fresh Fruit and Served with Lavosh,
Assorted Crackers and Sliced Baguettes

\$1,150++

Serves 100 Guests

Action Stations

CARVINGS STATIONS

ARIZONA HONEY AND BROWN SUGAR GLAZED BONE-IN HAM
Assorted Mustards, Port Raisin Reduction, Buttermilk Biscuits

\$550++

Serves 50 Guests

HERB CRUSTED MESQUITE SMOKED PRIME RIB OF BEEF AU JUS
Creamed Horseradish, Poppyseed Rolls

\$475++

Serves 25 Guests

SESAME-CRUSTED AHI TUNA
Ponzu Sauce, Pickled Ginger,
Wasabi, Wakame Salad

\$625++

Serves 25 Guests

ROASTED TENDERLOIN OF BEEF
Horseradish Béarnaise Sauce,
Burgundy Reduction, Ciabatta Rolls

\$675++

Serves 30 Guests

ROSEMARY AND GARLIC CRUSTED LEG OF LAMB
Olive Tapenade, Tatziki and Mint Aioli,
Red Onions and Tomato, Warm Pita Bread

\$400++

Serves 30 Guests

WHOLE SMOKED ROASTED TURKEY BREAST
Mandarin Orange Cranberry Chutney,
Basil Mayonnaise, Warm Soft Potato Rolls

\$425++

Serves 30 Guests

A Carver/Station Attendant Fee of \$200.00 per Attendant will Apply.

Action Stations

ARIZONA GRAND RAVIOLI STATION

Grilled Mushroom Ravioli, Grilled Chicken & 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
\$30++ per person

BUILD YOUR OWN CAESAR SALAD STATION

Hearts of Romaine, House-Made Croûtons, Shredded Asiago Cheese,
White Anchovies, Smoked Salmon and Grilled Chicken with Classic Caesar Dressing
\$25++ per person

FAJITA STATION

Chicken and Tender Beef with Onions, Spanish Rice and Refried Beans
Topped with Cotija Cheese, Bell Peppers, Mild Chiles, Cheddar and Jack Cheese,
Sour Cream, Salsa, Guacamole, Pico de Gallo with Warm Flour Tortillas
\$30++ per person

WHIPPED POTATO BAR

Horseradish-Wasabi Whipped Potatoes, Ancho Chile Garlic Smashed 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
\$25++ 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
\$35++ 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
\$30++ per person

PAELLA STATION

Chicken, Lobster, Chorizo, Shrimp, Clams and Mussels
Stewed in Saffron Arborio Rice, Served in Paella Pans
\$35++ per person

A Station Attendant Fee of \$200.00 per Attendant will Apply.

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® Herbal Tea.*
All meals include Customized Wedding Cake and Champagne Toast

When offering choice of entrée selections, the higher menu price of the entrées chosen will be charged for all meals.

SALADS

KNIFE AND FORK CAESAR

Prosciutto Wrapped Hearts of Romaine, Soft Focaccia with Pesto Drizzle,
White Anchovy, Shaved Parmesan with Classic Caesar Dressing

MIXED BABY GREENS

Roma Tomato Wedges, Shaved Cucumber, Julienne Carrots with Herb Buttermilk Dressing

SPRING GREENS IN CUCUMBER VASE

Buffalo Mozzarella, Baby Heirloom Tomatoes, Balsamic Syrup with Pesto Vinaigrette

MINI SAN JUAN PEARS

Stuffed with Cinnamon Mascarpone Crème, Frisee and Micro Greens with Pomegranate Vinaigrette

FARMERS MARKET SALAD

Boston Bibb Lettuce, Mixed Greens, Grilled Artichokes, Olive Blend,
Shaved Manchego Cheese with Herb Vinaigrette

SUN-DRIED TOMATO AND SMOKED CHEDDAR CHEESECAKE

Field Greens, Belgian Endive, Olive Oil Crostini with Champagne Herbed Dressing

SPINACH AND ROMAINE

Fresh Strawberries, Bleu Cheese Crumble with Dijon Miel Dressing

DUET ENTRÉES

HERB CRUSTED CHICKEN BREAST & TRIO OF GARLIC HERB SHRIMP

Israeli Cous Cous, Roasted Red Peppers, Baby Vegetables,
Tomato & Fava Bean Salad and Lemon Caper Crème Sauce
\$115++ per person

GRILLED FILET MIGNON & HERB CRUSTED CHICKEN BREAST

Whipped Yukon Gold Potatoes, Baby Vegetables,
Pinot Reduction and Lemon Caper Butter Sauces
\$135++ per person

GRILLED FILET MIGNON & TRIO OF GARLIC HERB SHRIMP

Whipped Yukon Gold Potatoes, Baby Vegetables,
Pinot Reduction and Herb Beurre Blanc Sauces
\$135++ per person

Plated Dinners

ENTRÉES

HERB CRUSTED CHICKEN BREAST

Whipped Yukon Gold Potatoes, Grilled Artichokes, Cherry Balsamic,
Chef's Choice of Seasonal Vegetables with Smoked Tomato Beurre Blanc Sauce
\$95++ per person

GREMOLATA CHICKEN BREAST®

Rosemary Red-Skinned Potatoes, Marinated Artichokes,
Smoked Tomato Breve Blanc with Cherry Balsamic Vinaigrette
\$95++ per person

PINK PEPPERCORN SEARED MAHI MAHI

Wasabi Whipped Potatoes, Pickled Vegetable Salad,
Grilled Asparagus, Citrus Vinaigrette with Pineapple Chile Beurre Blanc Sauce
\$100++ per person

DUET OF WILD MUSHROOM RAVIOLI & SPINACH ARTICHOKE CANNELLONI

Heirloom Cherry Tomato Salad,
Tomato Caper Jus with Pesto Alfredo Sauce
\$85++ per person

ANCHO CHILE LOCH DUART SALMON FILLET

Grilled Corn, Tarragon Risotto with Baby Vegetables and Lemon Butter Sauce
\$100++ per person

GRILLED MARINATED SWORDFISH

Rosemary Roasted Fingerling Potatoes with Lemon Beurre Blanc Sauce and Herb Vinaigrette
\$100++ 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 with Chorizo Mojo Sauce
\$105++ per person

TOP SIRLOIN "BASEBALL" STEAK

Pinot Noir Reduction, Tomato, Applewood Bacon Risotto,
Baby Carrots with Tableside Green Chile Hollandaise Sauce
\$100++ per person

GRILLED PRIME FILET MIGNON

Horseradish Reduction, Roasted Garlic Custard Potatoes,
Roasted Root Vegetable Medley with Tableside Béarnaise Sauce
\$115++ per person

BRAISED KOBE SHORT RIB

Celery Root Mashed Potatoes, Wild Mushroom Ragout and Wilted Spinach,
Roasted Asparagus and Baby Carrots
\$105++ per person

Buffet Dinners

Designed for 1 and ½ Hours of Service. A Minimum of 50 Guests are Required.
Includes A Choice of (2) Salads, (2) Accompaniments with Fresh Oven-Baked Rolls and Butter,
Starbucks® Freshly Brewed Regular and Decaffeinated Coffee and Tazo® Herbal Teas.
All Meals include Customized Wedding Cake.

SALADS

MIXED FIELD GREENS

Shaved Cucumber, Tomatoes, Carrots with Assorted Dressings

TRADITIONAL CAESAR SALAD BOWL

Served with Classic Caesar Dressing

SPINACH AND BABY ARUGULA

Shaved Red Onion, Candied Bacon, Bleu Cheese,
Pesto Croûtons with Creamy Balsamic Vinaigrette

HEIRLOOM TOMATO & FRESH BUFFALO MOZZARELLA

Pesto and Balsamic Drizzle with Torn Basil Dressing

YOUNG GREEN BEAN SALAD

Pancetta, Red Onion and Slow Roasted Tomato with Red Wine Herb Vinaigrette

ORZO ANTIPASTO SALAD

Pepperoni, Salami, Olives, Pepperoncinis, Provolone Cheese,
Tomato with Roasted Garlic Sherry Dressing

ROASTED ASPARAGUS & WILD MUSHROOM SALAD

Whole Grain Mustard Aioli with Roasted Peppers Dressing

ENTRÉES

HERB CRUSTED CHICKEN BREAST

Lemon Caper Cream Sauce and Gremolata Spices

ROASTED CHICKEN BREAST WITH NATURAL JUS

Artichokes, Asparagus Tips and Slow Roasted Tomato

HERB CRUSTED HALIBUT FILLET

Whole Grain Mustard Crème, Scallion and Fresh Herbs

HORSERADISH CRUSTED SALMON FILLET

Tomato Fondue

GRILLED SWORDFISH FILLET

Tomato Caper and Garlic Jus

LOBSTER RAVIOLI

Saffron Garlic Crème and Fresh Chives

Buffet Dinners

ENTRÉES CONTINUED

ESPRESSO RUBBED PORK TENDERLOIN
Brandy Dijon Reduction with Cranberry and Pomegranate Relish

GRILLED PETITE NEW YORK STRIP STEAKS
Crispy Onions and Honey Merlot Demi-Glace

MUSHROOM CRUSTED BEEF TOP SIRLOIN MEDALLIONS
Horseradish Reduction and Bleu Cheese Crumbles

PETITE FILET MIGNON
Chipotle Demi-Glace, Shaved Marchesa Cheese,
Green Olive Tapenade and Cotija Cheese

ACCOMPANIMENTS

Wild Mushroom Risotto

Rosemary and Sage Roasted Fingerling Potatoes

Buttery Whipped Yukon Gold Potatoes

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 Herb Bread Crumbs

Fresh Sauté of Young Green Beans with Garlic and Olive Oil

Grilled Vegetable Ravioli with Arugula, Baby Heirloom Tomatoes with Rosemary and Garlic Scented Olive Oil

TWO ENTRÉE SELECTIONS

\$95++ per person

THREE ENTRÉE SELECTIONS

\$105++ per person

FOUR ENTRÉE SELECTIONS

\$115++ per person

Late Night Offerings

SAVORY

Gazpacho Shooter with Pancetta Deviled Egg
\$11++ per person

Mozzarella Caprese Forks
\$10++ per person

Bags of Flavored Popcorn to include Black Truffle, Buffalo Blue Cheese or Parmesan Ranch
\$8++ per person

Mini Sausage and Cheese Pizzettes
\$7++ per person

Individual Shrimp Cocktail
\$11++ per person

SWEET

(4) Flavors of Gelatos served in Mini Cones
\$20++ per person

Mini Pot de Crème with Milk Chocolate Mousse
\$17++ per person

Mini Crème Brûlées with Berries
\$17++ per person

Mini Apple Pies
\$17++ per person

CHOCOLATE FOUNTAIN

The finest Belgian Chocolates in your choice of flavors: Dark or Milk Chocolate

DIPPING ITEMS

Please Select Six of the Following Items:

Pound Cake, Whole Strawberries, Fresh Cut Bananas, Pineapple Chunks,
Marshmallows, Pretzels, Rice Crispy Treats or Brownies
\$20++ per person

OTHER MEALS AVAILABLE

VENDOR MEALS
\$34++ per person

CHILDREN'S MEALS
(Ages 3 -11 Years)
\$29++ per person

Customized Wedding Cakes

Cake Designs Included in the Wedding Package

Choice of décor and up to (2) cake flavors. Certain decor additional.

Our Pastry Chef will help you personalize your custom cake for your special day.

CAKE FLAVORS

Chocolate Diablo

Lemon

Red Velvet

White

FILLINGS

Chocolate Mousse

Cream Cheese

White Chocolate Baileys

White Chocolate Passion Fruit Ganache

FROSTING

White or Off-White Buttercream

White or Off-White Fondant

ADDITIONAL ITEMS AVAILABLE

Groom's Cake

Fresh Fruit

Sugar Flowers

Intricate Fondant Design

Logos Available

Pricing Based on Design

CUPCAKES

Mini - \$40++ per dozen

Regular - \$70++ per dozen

Cupcakes may be substituted for a Wedding Cake.

Spirits

HOSTED BEVERAGE PACKAGES

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

PREMIUM

One Hour	\$38++
Two Hours	\$44++
Three Hours	\$50++
Four Hours	\$57++

GRAND

One Hour	\$34++
Two Hours	\$40++
Three Hours	\$46++
Four Hours	\$53++

BEER, WINE & SOFT DRINKS

One Hour	\$26++
Two Hours	\$31++
Three Hours	\$36++
Four Hours	\$40++

Note: Above Beverage Packages are Priced Per Person

HOSTED BAR CASH BAR

Premium Cocktails	\$12++	\$13
Grand Cocktails	\$11++	\$12
Wine	\$11++	\$12
Imported Beer	\$9++	\$10
Micro Brewery Beer	\$9++	\$10
Domestic Beer	\$8++	\$9
Non-Alcoholic Beer	\$8++	\$9
Flavored Mineral Water	\$7++	\$8
Soft Drinks	\$7++	\$8
Bottled Water	\$7++	\$8

SPECIALTY BEVERAGES

Margarita	\$245++ Per Gallon
Sangria	\$245++ Per Gallon
Champagne Punch	\$135++ Per Gallon
Fruit Punch or Lemonade	\$85++ Per Gallon

Spirits

We Proudly Serve The Following Selection Of Spirits:

Cordials Available

PREMIUM

Vodka	Ketel One
Gin	Bombay Sapphire
Scotch	Chivas Regal
Bourbon	Jack Daniel's
Whiskey	Crown Royal
Tequila	Sauza Blue Reposado
Rum	Bacardi Select
Brandy	Courvoisier V.S. Cognac

GRAND

Vodka	Pinnacle
Gin	Bombay
Scotch	Johnnie Walker Red Label
Bourbon	Bulleit Bourbon Whiskey
Whiskey	Canadian Club
Tequila	Sauza Blue Silver
Rum	Myers's Platinum
Brandy	Christian Bros VS Brandy

BEERS

Budweiser
Budweiser Light
Corona
4 Peaks Kilt Lifter (Micro Brew)
O'Doul's Amber Non-Alcoholic

Other Brands and Wine List Available Upon Request

Labor Charges

Bartenders required for bar services are supplied at a rate of \$250+ per bartender, per hour. The number of bartenders will be determined by the Resort based on proper service standards for attendance guarantees. At any time, a bar is subject to change based on the resort's discretion.

Arizona State Liquor Laws permit alcoholic beverage service from 6:00 a.m. through 2:00 a.m., 7 days a week.

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 menu prices subject to a taxable 28% service charge and applicable sales tax, subject to change.

SPARKLING WINE / CHAMPAGNE

Da Luca Prosecco, Extra Dry	Italy	72
Michelle	Washington	78
Ruffino Prosecco	Italy	79
Mumm Napa Pink Brut Rosé	Napa	84
Moet Chandon Imperial	France	139
Veuve Clicquot Yellow Label	France	179

CHARDONNAY

Sycamore Lane	California	75
Meiomi	California	77
Benziger, Chardonnay*	California	77
Chamisal Vineyards Unoaked	Central Coast	79
Sterling Vintner's Collection	California	80
Kendall-Jackson Vintner's Reserve	California	80
Imagery	Sonoma	80
Bonterra (Organic), Chardonnay*	California	81
Sonoma Cutrer	Sonoma	96
Rombauer	St. Helena	113
Cakebread	Napa	139

SAUVIGNON BLANC

Sycamore Lane	California	75
Bonterra (Organic), Sauvignon Blanc*	California	75
Chateau Ste. Michelle	Columbia Valley	76
Sterling Vintner's Collection	California	80

PINOT GRIGIO / PINOT GRIS

Sterling Vintner's Collection	California	80
King Estate	Oregon	82
Santa Margherita	Italy	114

RIESLING

Chateau Ste. Michelle	Columbia Valley	75
Sterling Vintner's Collection	California	80

WHITE ZINFANDEL

Sycamore Lane	California	75
Beringer	California	76

ROSÉ

Arizona Stronghold "Dayden"	Graham County	80
Erath, Pinot Noir	Oregon	84

CABERNET SAUVIGNON

Sycamore Lane.....	California	75
Bonterra (Organic), Cabernet Sauvignon*	California	75
Sterling Vintner’s Collection.....	California	80
Benziger, Cabernet Sauvignon*.....	California	80
J Lohr “7 Oaks”	Paso Robles	88
Beaulieu Vineyards	Napa	97
Daou.....	Paso Robles	100
Coppola “Directors Cut”	California	103
Chateau Montelena	Napa	153
Jordan	Alexander Valley	175

MERLOT

Sycamore Lane.....	California	75
Bonterra (Organic), Merlot*	California	78
Coppola “Diamond”	California	83
Markham	Napa	96

PINOT NOIR

Sycamore Lane.....	California	75
Sterling Vintner’s Collection.....	California	80
Meiomi.....	California	77
Cambria	California	93
King Estate	Oregon.....	101
Gary Farrell.....	Russian River Valley	138
Duckhorn “Migration”.....	Napa	177
Cakebread	Napa	221

SELECT RED OFFERINGS

Yellowtail Shiraz.....	Australia.....	75
Sterling Vintner’s Collection Zinfandel.....	California	80
Ravenswood Zinfandel	Lodi.....	83
Coppola “Diamond” Malbec	California	84

BLENDED RED

Prayers of Sinners.....	Washington.....	80
Spoken Barrel Meritage.....	Columbia Valley.....	90
Ferrari Carano Trésor.....	Napa	137
Duckhorn “Paraduxx”	Napa	179