



# ARIZONA GRAND

R E S O R T & S P A<sup>®</sup>



## 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++ (29% 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\*\*

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

All Ceremonies include: Choice of wedding arch, sound system with (2) microphones, fruit-infused water station, gift table, white padded folding chairs, and an Arizona Grand Catering Manager to assist with 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 Catering Sales Manager for Specific Pricing on all Ceremony and Reception Sites.*





## Inclusions

- A Customized Plated, Buffet or Stations 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

*Food & Beverage Minimums start at \$8,000\*\*  
(29% Service Charge & 8.6% Sales Tax)*

## Rehearsal Dinners

### PIZZA AND PASTA REHEARSAL DINNER BUFFET

#### SALAD

Chilled Caesar Salad with Focaccia Croutons

#### ENTRÉES

Pesto Marinated Mozzarella with Fresh Roma Tomato,  
Shaved Red Onion, Torn Basil, and Balsamic Vinaigrette

Handmade Pizzas including:

Four Cheese, Pepperoni, and Vegan

Italian Sausage Calzones

Penne with Spring Pesto, Tri-Color Carrots,  
Heirloom Cherry Tomatoes, and Shaved Pecorino

#### DESSERTS

Cannolis

\$68++ per person

### ALL AMERICAN REHEARSAL DINNER BUFFET

#### SALAD

Wedges of Baby Iceberg Lettuce with Bacon, Carrots,  
Tomato, and Bleu Cheese Dressing

#### SIDES

Loaded Baked Potato Salad

Fresh Fruit Salad with Torn Mint and Toasted Coconut

Macaroni and Cheese Gratin with House-Made Bread Crumbs

#### ENTRÉES

Honey and Herb Fried Chicken

Flame Grilled Kobe Beef Burgers with  
Swiss and Cheddar Cheeses, Condiments, Relish Tray, and Assorted Buns and Rolls

#### DESSERTS

Brownies and Blondies

\$68++ per person

*All prices based on 1½ hours of service. Each additional hour of service, add \$40 per person.*

## Rehearsal Dinners

### THE WILD WILD WEST REHEARSAL DINNER BUFFET

#### SALAD

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

#### SIDES

Roasted Red Potato Salad with Tri Color Peppers,  
Smoked Bacon and Whole Grain Mustard Dressing

Apple and Horseradish Coleslaw

Cowboy Ranch Beans

House-Made Cornbread

#### ENTRÉES

Applewood Smoked Baby Back Ribs  
with Sweet Apple Cider BBQ Sauce

Cattleman's Grilled Chicken Breast  
with Pickled Onions and Bourbon BBQ Sauce

#### DESSERTS

Warm Peach and Prairie Berry Cobbler with Vanilla Whiskey Sauce

\$68++ per person

*All prices based on 1½ hours of service. Each additional hour of service, add \$40 per person.*



## Gold Plated Dinner

Served with Fresh Oven-Baked Rolls and Butter, Freshly Brewed Regular and Decaffeinated Starbucks® Coffee and Tazo® Herbal Teas. All Meals include Customized Wedding Cake

### STARTERS

**Selection of 2 Passed Hors D'oeuvres & Choice of  
Chef's Display of International and Domestic Cheeses or  
Chef's Display of Market Crudit  served with Herb Buttermilk Dip**

### CHOICE OF (1) SALAD

#### **Caesar Salad**

Hearts of Romaine, Oven Roasted Tomato, Shaved Parmesan, Focaccia Crostini, Classic Caesar Dressing

#### **Mixed Greens Salad**

Mixed Baby Greens, Cherry Tomatoes, Cucumber, Carrots, Radishes, Herb Buttermilk Dressing

#### **Strawberry & Goat Cheese Salad**

Mixed Baby Greens, Strawberries, Crumbled Goat Cheese, Pickled Red Onion, Creamy Balsamic Dressing

### CHOICE OF (2) ENTR ES

#### **Herb Crusted Chicken Breast**

Served with Wild Mushroom Ravioli, Grilled Artichoke, Lemon Caper Cr me

#### **Pineapple Chile Glazed Salmon**

Served with Quinoa and Grilled Corn Pilaf, Smoked Tomato Vinaigrette, Cucumber Jicama Salad

#### **Herb Grilled Top Sirloin Steak**

Served with Olive Smashed Potatoes, Charred Tomato Demi-Glace, Pesto Vinaigrette

#### **Red Wine Braised Beef Short Rib**

Served with Creamed Horseradish Whipped Potatoes, Roasted Carrots, Pan Jus

#### **Citrus Brined Seared Pork Chop**

Served with Tomato and Corn Risotto, Chorizo Demi-Glace, Lemon Herb Vinaigrette

#### **Butternut Squash Raviolis**

Served with Roasted Mushrooms, Spiced Walnuts, Sage Cr me, Aged Balsamic

#### **Cauliflower Steak (Vegan, Gluten Free)**

Served with Harissa Carrots, Garbanzo Puree, Lemon Vinaigrette

\$121++ per person

## Diamond Plated Dinner

Served with Fresh Oven-Baked Rolls and Butter, Freshly Brewed Regular and Decaffeinated Starbucks® Coffee and Tazo® Herbal Teas. All Meals include Customized Wedding Cake

### STARTERS

**Selection of 3 Passed Hors D'oeuvres & Choice of  
Chef's Display of International and Domestic Cheeses or  
Chef's Display of Market Crudit  served with Herb Buttermilk Dip**

### CHOICE OF (1) SALAD

#### **Caesar Salad**

Hearts of Romaine, Oven Roasted Tomato, Shaved Parmesan, Focaccia Crostini, Classic Caesar Dressing

#### **Mixed Greens Salad**

Mixed Baby Greens, Cherry Tomatoes, Cucumber, Carrots, Radishes, Herb Buttermilk Dressing

#### **Strawberry & Goat Cheese Salad**

Mixed Baby Greens, Strawberries, Crumbled Goat Cheese, Pickled Red Onion, Creamy Balsamic Dressing

#### **Mediterranean Salad**

Baby Arugula, Mixed Greens, Kalamata Olive, Feta Cheese, Roma Tomato, Cucumber, Sweet Onion,  
Red Wine Herb Vinaigrette Dressing

### CHOICE OF (2) ENTR ES

#### **Pink Peppercorn Seared Mahi Mahi**

Served with Wasabi Whipped Potato, Pickled Vegetable Salad, Grilled Asparagus,  
Pineapple Chile Buerre Blanc, Citrus Vinaigrette

#### **Gremolata Rubbed Roast Duet of Chicken (Breast + Thigh)**

Served with Mascarpone Whipped Yukon Gold Potato, Roasted Carrots, Pearl Onions,  
Slow Roasted Tomato, Artichoke Pan Jus

#### **Deconstructed Seafood Paella**

Seared Halibut Filet, Seared Jumbo Shrimp and Diver Scallop

Served with Saffron Risotto, Chorizo Mojo, Sweet Pea, Tomato, Olive Crudo

#### **Grilled 8oz Prime Filet**

Served with Bleu Cheese Potato Puree, Cabernet Demi-Glace, Roasted Tomato Emulsion, Grilled Asparagus

#### **Cajun Blackened Pork Chop**

Served with Shrimp and Andouille Sausage Gumbo, Tomato Salad, Parmesan Risotto

#### **Butternut Squash Raviolis**

Served with Roasted Mushrooms, Spiced Walnuts, Sage Cr me, Aged Balsamic

#### **Cauliflower Steak (Vegan, Gluten Free)**

Served with Harissa Carrots, Garbanzo Puree, Lemon Vinaigrette

\$131++ per person

## Platinum Plated Dinner

Served with Fresh Oven-Baked Rolls and Butter, Freshly Brewed Regular and Decaffeinated Starbucks® Coffee and Tazo® Herbal Teas. All Meals include Customized Wedding Cake

### STARTERS

**Selection of 3 Passed Hors D'oeuvres & Choice of  
Chef's Display of International and Domestic Cheeses or  
Chef's Display of Market Crudit  served with Herb Buttermilk Dip**

### CHOICE OF (1) SALAD

#### **Knife & Fork Caesar Salad**

Prosciutto, Hearts of Romaine, Soft Focaccia, White Anchovy, Lemon, Classic Caesar Dressing

#### **Spring Greens in Cucumber Salad**

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

#### **Farmers Market Salad**

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

### CHOICE OF (1) ENTR E

#### **Duet of Grilled Filet Mignon & Herb Crusted Chicken Breast**

Served with Whipped Yukon Gold Potatoes, Baby Vegetables, Pinot Reduction, Lemon Caper Butter Sauces

#### **Duet of Grilled Filet Mignon & Trio of Garlic Herb Shrimp**

Served with Whipped Yukon Gold Potatoes, Baby Vegetables, Pinot Reduction, Herb Beurre Blanc Sauces

#### **Duet of Grilled Filet Mignon & Roasted Salmon Filet**

Served with Whipped Yukon Gold Potatoes, Baby Vegetables, Pinot Noir Reduction,  
Lemon Garlic Herb Cr me

#### **Duet of Grilled Filet Mignon & Jumbo Lump Crab Cake**

Served with Whipped Yukon Gold Potatoes, Baby Vegetables, Pinot Noir Reduction, Cajun Remoulade

#### **Seafood Mixed Grill**

Herb Grilled Salmon Filet, Garlic Herb Jumbo Shrimp

Served with Whipped Yukon Gold Potatoes, Baby Vegetables, Lemon Garlic Herb Cr me,  
Tomato & Fennel Butter Sauce, Tomato Herb Salad

#### **Butternut Squash Raviolis**

Served with Roasted Mushrooms, Spiced Walnuts, Sage Cr me, Aged Balsamic

#### **Cauliflower Steak (Vegan, Gluten Free)**

Served with Harissa Carrots, Garbanzo Puree, Lemon Vinaigrette

\$142++ per person



## Buffet Dinner

Designed for 1 and ½ Hours of Service. A Minimum of 50 Guests are Required.

Includes Hors D'oeuvres, Choice of (3) Salads and (2) Accompaniments

Served with Fresh Oven-Baked Rolls and Butter,

Starbucks® Freshly Brewed Regular and Decaffeinated Coffee and Tazo® Herbal Teas.

All Meals include Customized Wedding Cake.

### STARTERS

**Selection of 3 Passed Hors D'oeuvres & Choice of  
Chef's Display of International and Domestic Cheeses or  
Chef's Display of Market Crudit  served with Herb Buttermilk Dip**

### SALADS

#### **Mixed Field Greens Salad**

Shaved Cucumber, Tomatoes, Carrots with Assorted Dressings

#### **Classic Caesar Salad**

Hearts of Romaine, Oven Roasted Tomato, Shaved Parmesan, Focaccia Crostini, Classic Caesar Dressing

#### **Spinach & Baby Arugula Salad**

Shaved Red Onion, Candied Bacon, Bleu Cheese, Pesto Croutons, Creamy Balsamic Vinaigrette Dressing

#### **Heirloom Tomato & Fresh Buffalo Mozzarella Salad**

Pesto, Balsamic Drizzle with Torn Basil Dressing

#### **Young Green Bean Salad**

Pancetta, Red Onion, Slow Roasted Tomato, Red Wine Herb Vinaigrette Dressing

#### **Orzo Antipasto Salad**

Pepperoni, Salami, Olives, Pepperoncini, Provolone Cheese, Tomato, Roasted Garlic Sherry Dressing

#### **Roasted Asparagus & Wild Mushroom Salad**

Whole Grain Mustard Aioli, Roasted Peppers

### ACCOMPANIMENTS

#### **Wild Mushroom Risotto**

#### **Rosemary & Sage Roasted Fingerling Potatoes**

#### **Buttery Whipped Yukon Gold Potatoes**

#### **Creamy Bleu Cheese Polenta**

#### **Grilled Asparagus & Wild Mushrooms**

#### **Baby Carrots with Orange Zest & Honey**

#### **Thyme Roasted Baby Root Vegetables**

#### **Orecchiette with Pesto, Arugula and Sweet Italian Sausage**

#### **Three Cheese Mac n' Cheese with Roma Tomato & Herb Bread Crumbs**

#### **Fresh Saut  of Young Green Beans with Garlic & Olive Oil**

## Buffet Dinner

### ENTRÉES

#### **Herb Crusted Chicken Breast**

Served with Lemon Caper Cream Sauce & Gremolata Spices

#### **Roasted Chicken Breast with Natural Au Jus**

Served with Artichokes, Asparagus Tips, Slow Roasted Tomato

#### **Herb Crusted Halibut Filet**

Served with Whole Grain Mustard Crème, Scallions, Fresh Herbs

#### **Horseradish Crusted Salmon Filet**

Served with Tomato Fondue

#### **Grilled Swordfish Filet**

Served with Tomato, Capers, Garlic Jus

#### **Espresso Rubbed Pork Loin**

Served with Brandy Dijon Reduction, Cranberry & Pomegranate Relish

#### **Grilled Petite New York Strip Steaks**

Served with Crispy Onions, Honey Merlot Demi-Glace

#### **Mushroom Crusted Beef Top Sirloin Medallions**

Served with Horseradish Reduction, Bleu Cheese Crumbles

#### **Red Wine Braised Beef Short Ribs**

Served with Pearl Onion Braising Reduction, Slow Roasted Tomato, Thyme

#### **Petite Filet Mignon**

Served with Chipotle Demi-Glace, Shaved Machego Cheese, Green Olive Tapande, Cotija Cheese

Two Entrée Selection - \$144++ per person

Three Entrée Selection - \$160++ per person

Four Entrée Selection - \$175++ per person

## Hors D'oeuvres

### BUTLER PASSED COLD HORS D'OEUVRES SELECTIONS\*

Apple and Brie Crostini .....	\$9.50++ each
Beef Tenderloin on Blue Corn Cake with Chipotle Cream Cheese .....	\$11.75++each
Pancetta Deviled Egg with American Caviar .....	\$10.50++ each
Roasted Asparagus Wrapped in Prosciutto .....	\$9.50++ each
Roasted Duck Breast on Blue Corn Pancake with Chipotle Aioli .....	\$10.50++ each
Smoked Salmon and Herb Cream Cheese Roulade .....	\$9.50++ each
Tomato and Mozzarella Bruschetta with Balsamic Syrup.....	\$9.50++ each

### BUTLER PASSED HOT HORS D'OEUVRES SELECTIONS\*

Apple and Gorgonzola Phyllo Purse .....	\$9.50++ each
Assorted Mini Quiche.....	\$9.50++ each
Mini Beef Wellington with Béarnaise Sauce.....	\$10.50++ each
Mini Crab Cakes with Cajun Remoulade .....	\$10.50++ each
Parmesan Artichoke Hearts with Sonoran Aioli.....	\$9.50++ each
Sesame Crusted Chicken with Pineapple Mango Chutney .....	\$10.50++ each
Vegetable Spring Rolls with Plum Dipping Sauce and Hot Chinese Mustard.....	\$10.50++ each



## Reception Displays & Stations

### CHIPS & DIP

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

\$975++

*Serves 100 guests*

### DISPLAY OF IMPORTED & DOMESTIC CHEESES

Garnished with Fresh Fruit • Served with Assorted Crackers

\$1200++

*Serves 100 guests*

### ANTIPASTO GRAND DISPLAY OF CURED MEATS

Pickled Vegetables & Olives, Fresh Buffalo Mozzarella

\$1000++

*Serves 100 guests*

### DISPLAY OF FRESH MARKET CRUDITÉ

Served with Assorted Dips

\$1000++

*Serves 100 guests*

### BREADS & SPREADS

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

\$975++

*Serves 100 guests*

### ARIZONA GRAND RAVIOLI

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, Pesto, Kalamata Olives,

Roasted Peppers, Sautéed Mushrooms, Parmesan Cheese

\$31.50++ per person

### JUMBO SHRIMP COCKTAIL & CRAB CLAWS

Horseradish Cocktail Sauce, Fresh Lemons, Tabasco

\$36++ per person

### FAR EAST SURF & TURF

Display of Sushi to Include California Rolls, Spicy Tuna Rolls, Pickled Ginger, Wasabi and Soy

Korean BBQ Short Ribs

Char Siu BBQ Baby Back Pork Ribs

Steamer Baskets of Vegetable Spring Rolls with Firecracker Sauce

\$44++ per person

## Carving Stations

ARIZONA HONEY & BROWN SUGAR GLAZED BONE-IN HAM  
Assorted Mustards, Port Raisin Reduction, Buttermilk Biscuits  
\$580++

*Serves 50 Guests*

HERB CRUSTED MESQUITE SMOKED PRIME RIB OF BEEF AU JUS  
Creamed Horseradish, Poppy seed Rolls  
\$500++

*Serves 25 Guests*

ROASTED TENDERLOIN OF BEEF  
Horseradish Béarnaise Sauce, Burgundy Reduction, Ciabatta Rolls  
\$710++

*Serves 30 Guests*

ROSEMARY & GARLIC CRUSTED LEG OF LAMB  
Olive Tapenade, Tzatziki and Mint Aioli, Red Onions and Tomato, Warm Pita Bread  
\$420++

*Serves 30 Guests*

WHOLE SMOKED ROASTED TURKEY BREAST  
Mandarin Orange Cranberry Chutney, Basil Mayonnaise, Warm Soft Potato Rolls  
\$445++

*Serves 30 Guests*

*A Carver/Station Attendant Fee of \$300 per Attendant will apply*

## Late Night Offerings

### MINI CORN DOGS WITH MUSTARD & KETCHUP

\$12.50 per Dozen

### ASSORTED PIZZAS

\$23 per Pizza

### HOT JUMBO PRETZELS

Yellow Mustard, Beer Cheese Sauce

\$36.75 per Dozen

### SLIDER STATION

Angus Beef Slider with Cheddar, Guinness Mustard & Pickled Red Onion

Crispy Tater Tots

Chipotle Ketchup, Ranch and BBQ Sauce

\$16 per Person

### WING TRIO STATION

Traditional Buffalo Hot, North Carolina Golden, Sweet Chile & Garlic

Carrots & Celery

Ranch & Bleu Cheese Dips

\$19 per Person

### NACHO BAR

Corn Tortilla Chips, Warm Queso, Salsa, Guacamole, Sour Cream, Jalapenos

\$16 per Person

### CHURRO STATION

Traditional Cinnamon Sugar, Cajeta Filled Churros

Salted Caramel & Chocolate

\$16 per Person

### MINI CUPCAKE STATION

Red Velvet, Chocolate Peanut Butter, Lemon Meringue

\$23 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 - \$42++ per dozen

Regular - \$75++ 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	\$40++
Two Hours	\$46++
Three Hours	\$53++
Four Hours	\$60++

#### GRAND

One Hour	\$35++
Two Hours	\$42++
Three Hours	\$48++
Four Hours	\$56++

### BEER, WINE & SOFT DRINKS

One Hour	\$28++
Two Hours	\$33++
Three Hours	\$38++
Four Hours	\$42++

*Note: Above Beverage Packages are Priced Per Person*

#### HOSTED BAR

#### CASH BAR

Premium Cocktails	\$14++	\$15
Grand Cocktails	\$13++	\$14
Wine	\$11.50++	\$12.50
Imported Beer	\$9.50++	\$10.50
Micro Brewery Beer	\$9.50++	\$10.50
Domestic Beer	\$8.50++	\$9.50
Non-Alcoholic Beer	\$8.50++	\$9.50
Flavored Mineral Water	\$7.50++	\$8.50
Soft Drinks	\$7.50++	\$8.50
Bottled Water	\$7.50++	\$8.50

### SPECIALTY BEVERAGES

Sangria	\$250++ Per Gallon
Champagne Punch	\$145++ Per Gallon
Fruit Punch or Lemonade	\$90++ 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. Arizona Grand Resort & Spa 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 29% service charge and applicable sales tax, subject to change.*

# ARIZONA GRAND

## RESORT & SPA®

### SPARKLING WINE / CHAMPAGNE

Da Luca Prosecco, Extra Dry .....	Italy .....	73
Michelle .....	Washington .....	79
Ruffino Prosecco .....	Italy .....	80
Mumm Napa Pink Brut Rosé .....	Napa .....	85
Moet Chandon Imperial .....	France .....	140
Veuve Clicquot Yellow Label .....	France .....	180

### CHARDONNAY

Sycamore Lane .....	California .....	75
Meiomi .....	California .....	78
Benziger, Chardonnay* .....	California .....	78
Chamisal Vineyards Unoaked .....	Central Coast .....	80
Sterling Vintner's Collection .....	California .....	82
Kendall-Jackson Vintner's Reserve .....	California .....	82
Imagery .....	Sonoma .....	82
Bonterra (Organic), Chardonnay* .....	California .....	83
Sonoma Cutrer .....	Sonoma .....	97
Rombauer .....	St. Helena .....	115
Cakebread .....	Napa .....	142

### SAUVIGNON BLANC

Sycamore Lane .....	California .....	75
Bonterra (Organic), Sauvignon Blanc* .....	California .....	77
Chateau Ste. Michelle .....	Columbia Valley .....	78
Sterling Vintner's Collection .....	California .....	83

### PINOT GRIGIO / PINOT GRIS

Sterling Vintner's Collection .....	California .....	83
King Estate .....	Oregon .....	85
Santa Margherita .....	Italy .....	117

### RIESLING

Chateau Ste. Michelle .....	Columbia Valley .....	77
Sterling Vintner's Collection .....	California .....	83

### WHITE ZINFANDEL

Sycamore Lane .....	California .....	75
Beringer .....	California .....	77

### ROSÉ

Arizona Stronghold "Dayden" .....	Graham County .....	82
Erath, Pinot Noir .....	Oregon .....	87



## CABERNET SAUVIGNON

Sycamore Lane.....	California .....	75
Bonterra (Organic), Cabernet Sauvignon* .....	California .....	77
Sterling Vintner's Collection.....	California .....	83
Benziger, Cabernet Sauvignon*.....	California .....	82
J Lohr "7 Oaks".....	Paso Robles .....	92
Beaulieu Vineyards .....	Napa .....	100
Daou.....	Paso Robles .....	105
Coppola "Directors Cut" .....	California .....	106
Chateau Montelena .....	Napa .....	158
Jordan .....	Alexander Valley .....	180

## MERLOT

Sycamore Lane.....	California .....	75
Bonterra (Organic), Merlot* .....	California .....	80
Coppola "Diamond" .....	California .....	85
Markham .....	Napa .....	100

## PINOT NOIR

Sycamore Lane.....	California .....	75
Sterling Vintner's Collection.....	California .....	83
Meiomi .....	California .....	80
Cambria .....	California .....	96
King Estate .....	Oregon.....	105
Gary Farrell.....	Russian River Valley .....	142
Duckhorn "Migration".....	Napa .....	180
Cakebread .....	Napa .....	230

## SELECT RED OFFERINGS

Yellowtail Shiraz.....	Australia.....	77
Sterling Vintner's Collection Zinfandel.....	California .....	83
Ravenswood Zinfandel .....	Lodi.....	86
Coppola "Diamond" Malbec .....	California .....	88

## BLENDED RED

Prayers of Sinners.....	Washington.....	83
Spoken Barrel Meritage.....	Columbia Valley.....	95
Ferrari Carano Trésor.....	Napa .....	141
Duckhorn "Paraduxx" .....	Napa .....	183