



ARIZONA GRAND
RESORT & SPA®



Wedding Menu

WEDDING

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Arizona Grand Resort & Spa

As an award winning 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 9.1% 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: wedding arch, sound system with (2) microphones, fruit-infused water station, gift table, natural finish bentwood chairs, and an experienced Event Manager to assist you through the planning process.

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 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 & 9.1% 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 Teavana® Herbal Teas. All Meals include a 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 Ravioli

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 Teavana® Herbal Teas. All Meals include a 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 Beurre 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 Teavana® Herbal Teas. All Meals include a 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, Freshly Brewed Regular and Decaffeinated Starbucks®
Coffee and Teavana® Herbal Teas. All Meals include a 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 Manchego 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, Tzatziki, 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 two (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 | \$48 |
| Three Hours | \$56 |
| Four Hours | \$64 |

GRAND

| | |
|-------------|------|
| One Hour | \$35 |
| Two Hours | \$43 |
| Three Hours | \$51 |
| Four Hours | \$59 |

BEER, WINE & SOFT DRINKS

| | |
|-------------|------|
| One Hour | \$29 |
| Two Hours | \$35 |
| Three Hours | \$40 |
| Four Hours | \$45 |

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.

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

| | | |
|---|---------------------|-----|
| Coastal Vines | 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

| | | |
|--|-----------------------|----|
| Coastal Vines | 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

| | | |
|---------------------|------------------|----|
| Coastal Vines | California | 75 |
| Beringer | California | 77 |

ROSÉ

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

CABERNET SAUVIGNON

| | | |
|---|------------------------|-----|
| Coastal Vines | 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

| | | |
|-----------------------------------|------------------|-----|
| Coastal Vines | California | 75 |
| Bonterra (Organic), Merlot* | California | 80 |
| Coppola "Diamond" | California | 85 |
| Markham | Napa | 100 |

PINOT NOIR

| | | |
|------------------------------------|----------------------------|-----|
| Coastal Vines | 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 |