

Weddings

AT THE SCOTTSDALE PLAZA RESORT



Menu & Pricing

7200 North Scottsdale Road
Scottsdale, AZ 85253
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www.scottsdaleplaza.com



THE SCOTTSDALE
PLAZA
RESORT



Ceremony and Reception Package

- ⊗ Complimentary use of ceremony & reception space
 - ⊗ Choice of white, black or sandalwood linens
 - ⊗ Mirror and votive candles on each dining table
 - ⊗ Special wedding chairs for the bride and groom
 - ⊗ Dance floor
 - ⊗ Wedding skirting on the cake table, sweetheart or head table, gift table and place cards table
 - ⊗ Complimentary suite accommodations for your wedding night
 - ⊗ Special guest room rates for your guests
-\$2,000++

Ceremony Only Venue Rental

Gazebo	\$1,050++
Cypress Court	\$2,000++
Terraza	\$2,800++
Ballroom	\$3,000++
La Valencia	\$1,000++

Reception Only - Cost based on per person food and beverage commitment.

Wedding Specialist to advise amount based on guest count.

Ⓥ Vegetarian Ⓥⓐ Vegan ⓐⓖ Gluten Free

All prices are subject to change and do not include 23% service charge and 8.8% sales tax.

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.





Hot Passed and/or Stationary Hors d'Oeuvres

Butler Pass Fee \$200 | Prices are Based on 25 Pieces

White Sesame Chicken Lollipops – miso dip	\$175
Truffle Essence Polenta Bites (V) (GF) – wild mushroom duxelle	\$180
Crab & Corn Fritters – cumin crème fraîche	\$210
Tandoori Chicken Skewers (GF) – roasted garlic yogurt dip (GF)	\$180
Mini Crab Cakes – lemon aioli (GF)	\$200
Parmesan Filet Taco – seared filet, fried leeks, peppercorn aioli	\$220
Chicken Stickers – yuzu sauce	\$180
Edamame and Corn Quesadilla (V) – tarragon crème	\$150
Wild Mushroom Risotto Cake (V) (GF) – balsamic roasted tomato chutney	\$180
Smoked Pork Slider – buttermilk biscuit, chipotle slaw	\$200
Lobster Quesadillas – coriander tomatillo sauce	\$250
Mini Baja Fish Tacos – roasted corn salsa, chipotle aioli	\$175
Walnut & Brie Tart (V) – grape salsa	\$150
Braised Short Rib Quesadilla – avocado relish, picante crème	\$180
Portobello Mushroom Empanada (V) – rustic tomato vinegar sauce	\$180
Firecracker Shrimp (GF) – sweet chili lime	\$200
Chicken and Green Chili Taquito – guacamole, house salsa	\$180

Cold Passed and/or Stationary Hors d'Oeuvres

Butler Pass Fee \$200 | Prices are Based on 25 Pieces

Almond Dusted Chevre Cheese Truffles (V) (GF) – lavender honey scented	\$175
Triple Cream Tartlette (V) – cherry gastrique pipette	\$175
Tomato Caprese Forks (V) (GF) – balsamic reduction	\$175
Fig Crostini (V) – caramelized onions, balsamic glazed figs, crumbled Roquefort cheese	\$175
Shrimp Crostini – candied pineapple, mascarpone	\$200
Smoked Salmon Rose – caper, dill, pumpernickel	\$200
Ahi Stack (GF) – sushi rice, ahi tuna, nori, wasabi caviar	\$200
Jamaican Shrimp (GF) – island spiced shrimp on cucumber coins	\$200
Summer Roll (V) (VG) – fresh veggies, rice paper, hoisin glaze	\$180
Vegetarian Wonton Cone – fresh veggies, herb cream cheese	\$180
Crab Wonton Taco (V) – crab salad, avocado, wasabi cream	\$225
Strawberry Brie Pipette (V) (GF) – balsamic reduction	\$200
Boursin Stuffed Cherry Tomato (V) (VG) – tiny toast	\$175
Creamy Brie Canapé (V) – toasted almonds, fruit chutney, tart shell	\$180

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Reception

Imported and Domestic Cheese Board ^(V)

Dried fruits, nuts, flatbreads, crackers

25 guests \$300 | 50 guests \$550 | 100 guests \$1,050

Seasonal Vegetable Crudités and Dips ^(V) ^(VG) ^(GF)

25 guests \$175 | 50 guests \$350 | 100 guests \$700

Mediterranean Table of Plenty ^(V) ^(VG)

Hummus, Tzatziki, Three-Olive Tapenade, Tomato Artichoke Spread, Fiery Feta Dip, Assorted Olives, Baby Cucumbers, Roasted Artichoke Bottoms, Falafel, Tabouli, Grilled Seasonal Vegetables, Grilled Pita, Flatbreads, and Crostinis

25 guests \$300 | 50 guests \$550 | 100 guests \$1,050

Antipasto Display

Assorted Cured Meats, Marinated Baby Mozzarella, Smoked Provolone, Roasted Red Peppers, Marinated Artichokes, Pickled Peppers, Olives, Sun-Dried Tomato, Radishes, Breadsticks, Baguette

\$27 per guest

Baked Brie En Croûte ^(V)

Seasonal Fruits, Berries, Nuts, Baguette

25 guests \$300

Chips and Dips

Kettle Chips, Loaded Baked Potato Dip, French Onion Dip

\$12 per guest

Chips and Salsa ^(V) ^(VG)

Jalapeño Queso Dip, House Salsa

\$10 per guest

The Grazing Table

Assorted Meats and Cheeses, Seasonal Fruits and Berries, Chef Selection of Deviled Eggs, Assorted Mustards, Chef Selection of Spreads, Local Honey, Grilled Seasonal Vegetables, Olives, Pickles, Crostini, Crackers, and Artisan Breads

\$27 per guest

Dessert Station ^(V)

Assorted Cheesecakes, Cakes and Petite French Pastries

\$22 per guest

Mini Dessert Station ^(V)

Assorted Mini Cupcakes, Fudge, Macaroons, and Cake Pops

\$29 per guest

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Stations

Slider Station ^(V) \$35 per guest

Assorted Slider Buns, Brioche, Hawaiian, Onion

Meats

Angus Beef, Molasses BBQ Pulled Pork, Turkey, Black Bean Vegetarian

Accompaniments

Gruyere, Muenster, Swiss, Gherkins, Caramelized Onion, Tomato, Shredded Iceberg, Ketchup, Mayo, Chipotle Aioli, Sriracha Horseradish

House-Made Kettle Chips ^(V)

Quesadilla Station \$32 per guest

Corn and Flour Tortillas

Achiote Chicken Machaca ^(GF)

Citrus Jalapeño Marinated Skirt Steak ^(GF)

Chili Rubbed Rock Shrimp ^(GF)

Arizona Nopales ^(V)

Cilantro, Onion, Tomato, Caramelized Onion, Black Beans, Cheddar Jack, Oaxaca, Mozzarella, Cotija,

House Salsa, Tomatillo Salsa, Mexican Crema, Guacamole ^(V)

Chef's fee of \$175.00 per hour per chef (2 hour minimum)

Street Taco Cart \$28 per guest

4" Corn Tortillas and Flour Tortillas

Fire Roasted Green Chili Chicken ^(GF)

Slow Cooked Barbacoa Beef ^(GF)

Carnitas Style Tofu ^{(V) (GF)}

Condiments ^(V)

Lime Wedges, Shredded Cabbage, Queso Fresco, Tomato, Roasted Corn Guacamole,

Salsa, Cilantro, Tomatillo Salsa, Mexican Crema

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Stations

Pasta Station \$35 per guest

Pasta Selection (Choice of 2)

Gemelli, Penne, Linguini, Gluten Free, Gnocchi

Sauces (Choice of 3)

Heirloom Tomato Vodka Cream (V), Roasted Garlic Pomodoro (V), Parmesan Cream (V), Green Chili Béchamel, Pesto (V)

Protein (Choice of 2)

Italian Sausage, Herb Grilled Chicken Breast, Shrimp, Meatballs

Toppings

Marinated Tomato, Spinach, Roasted Mushroom, Artichoke Hearts, Pepper Flakes, Shaved Parmesan, Basil, Roasted Elephant Garlic (V) (VG)

Chef's fee of \$175.00 per hour per chef (2 hour minimum)

One Chef Per 75 Guests

Mac-n-Cheese Bar \$34 per guest

Pastas

Chef's Selection of (2) Pastas

Toppings

Bacon, Chorizo, Rock Shrimp, Mushrooms, Caramelized Onion, Blue Cheese, Fresh Mozzarella, Cheddar, Green Onion, Peas, Roasted Poblano Peppers, Chili Con Carne

Sauces

Alfredo, Pesto Cream, Five Cheese (V)

Chef's fee of \$175.00 per hour per chef (2 hour minimum)

One Chef Per 75 Guests

Farmers Market \$28 per guest

Field Greens, Romaine Lettuce (V) (VG) (GF)

Feta Cheese, Cheddar Jack Blend, Parmesan, Grape Tomato, Cucumber, Hard Boiled Egg, Garbanzo Beans, Sliced Mushrooms, Toasted Almonds, Seasoned Pumpkin Seeds, Dried Cranberry, Sunflower Seeds

Dressings (V) (GF)

Buttermilk Ranch, Balsamic Vinaigrette, Avocado Lime, Blue Cheese, Lemon Dill

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Stations

Sauté Station

Petite Steak ^{GF}

Leeks, Truffle Compound Butter

Langostinos ^{GF}

Diced Heirloom Tomato, Garlic, Shallot, Wine

Chicken ^{GF}

Wild Mushrooms, Madeira Reduction

Shrimp ^{GF}

Tomato, Herbs, Shallot, Garlic, Fried Capers

Farm Fresh ^V ^{VG}

Seasonal Vegetables, Garlic, Shallot, Herbs, Red Wine

Choice of One - \$25 per guest

Choice of Two - \$36 per guest

Choice of Three - \$44 per guest

Chef's fee of \$175.00 per hour per chef (2 hour minimum)

Carving Station

(Minimum 50 Guests)

Filet Mignon \$38 per guest

Red Wine Mushroom Demi, Blue Cheese Crumbles, Hawaiian Rolls

Prime Rib \$38 per guest

Herb Butter, Horseradish Cream, Sourdough Rolls

Turkey Breast \$28 per guest

Giblet Gravy, Bourbon Cranberry Relish, Artisan Rolls

Bone-in Pit Ham \$25 per guest

Maple Glaze Smoked, Sweet Hot Mustard, Artisan Rolls

Pork Loin \$28 per guest

Pineapple Jalapeño Glaze, Red Onion Marmalade, Hawaiian Rolls

New York Strip \$35 per guest

Cowboy Butter, Sautéed Mushrooms, Buttermilk Biscuits

Chef's fee of \$175.00 per hour per chef (2 hour minimum)

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Plated Dinner

All Plated Dinners are Served with Salad, Custom Wedding Cake, Bakery Fresh Rolls and Butter,
Freshly Brewed ROC² Regular And Decaffeinated Coffee, Selection of Herbal Teas
Choice of 2 or 3 Entrées – Add **\$8.00** to Highest Priced Entrée
Group is Required to Provide Place Cards and Entrée Counts 7 Business Days Prior to Function

Salads

Grilled Rustic Caesar ^(V)

Grilled Hearts of Romaine, Pecorino Croûtons,
Shaved Parmesan, Tequila Herb Vinaigrette

Farmer's Greens

Mixed Field Greens, Grape Tomato, Cucumber, Carrot,
Red Onion, House Buttermilk Ranch

Roasted Beet ^(V) ^(GF)

Assorted Beets, Rocket Arugula, Toasted Walnuts,
Crumbled Chèvre, Red Wine Vinaigrette

Heirloom Caprese ^(V) ^(GF)

Baby Arugula Bed, Heirloom Tomato, Basil,
Buffalo Mozzarella, Balsamic Reduction

Baby Kale and Frisée ^(V) ^(VG) ^(GF)

Baby Greens, Roasted Nuts, Dried Cranberries,
Grapefruit Segments, Honey Vinaigrette

The Wedge ^(GF)

Bacon Lardons, Heirloom Cherry Tomatoes, Candied Pecans,
Apple, Crumbled Blue Cheese Dressing

Entrées

Chimichurri Chicken ^(GF) \$66 per guest

Grilled Chicken Breast, Provolone Cheese, Chimichurri Sauce,
Roasted New Potatoes, Peruvian Green Beans

Yucatan Breast ^(GF) \$66 per guest

Achiote Chicken, Sweet Pea Basmati Rice,
Cucumber Mango Pico, Grilled Seasonal Vegetable

Half Herb Roasted Chicken ^(GF) \$70 per guest

EVO Poached Carrots, Smashed Buttered Baby Reds, Molasses Pan Jus

Oaxacan Chop ^(GF) \$72 per guest

Grilled Bone-in Pork Chop, Green Chili Risotto,
Steamed Seasonal Vegetable, Oaxacan BBQ Sauce

Pork Medallion ^(GF) \$74 per guest

Apple Ancho Chili Gastrique, Candied Yam, Grilled Vegetable

Lemon Thyme Baked Salmon Filet ^(GF) \$78 per guest

Citrus Caper Butter Sauce,
Wild Mushroom Risotto, Steamed Vegetable

Prosciutto Wrapped Cod \$78 per guest

Pan Seared, Dill Havarti Dauphine Potato,
Spring Onion Gremolata, Roasted Spring Beets

Ancho Roasted Flat Iron Steak ^(GF) \$78 per guest

Mango Cucumber Pico, Fire-Roasted Chili Mashers
Oven Roasted Tomato, Broccolini

Beer Braised Short Rib \$90 per guest

Candied Ginger Reduction, Wasabi Mashed Potato,
Sautéed Baby Bok Choy

Brown Sugar Bacon Wrapped Filet ^(GF) \$92 per guest

Bordelaise Sauce, Peruvian Garlic Mashers,
Prosciutto Wrapped Asparagus

Pork Osso Bucco \$74 per guest

Southern Beer Braised Bone-in Shanks,
Butter Roasted Red Potato, Parmesan Grilled Corn on the Cob

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Vegetarian Entrées

Stuffed Poblano Pepper (V) (GF) \$56 per guest

Wild Rice, Mozzarella Cheese, Cilantro, Tomato, Cholula Cream

Grilled Vegetable Stack (V) (GF) \$50 per guest

Assorted Grilled Vegetables, Fresh Pesto, Balsamic Glaze Drizzle

Farmer's En Croûte (V) \$52 per guest

Roasted Vegetable, Puff Pastry, Creamy Wild Mushroom Reduction

Mediterranean Pasta (V) (GF) \$46 per guest

Orecchietti Pasta, Kalamata Olives, Feta, Torn Basil Sun-Dried Tomato, Olive Oil Lemon Garlic Sauce

Coconut Curry Sambhar (V) (VG) (GF) \$46 per guest

Chickpea Vegetable Stew, Basmati Rice

Desserts

Chocolate Smash

Decadent Chocolate Cake layered with Cheesecake and topped with Brownie Chunks and Chocolate Ganache

Red Velvet

Layers of Sponge Cake brushed with Vanilla Syrup alternated with Cream Cheese Icing and finished with White Chocolate

Marjolaine

Four Layers of Hazelnut Dacquoise, Vanilla Mousse, Praline Mousse, and Chocolate Mousse

Key Lime Tower

Vanilla Cake with Key Lime and White Chocolate Mousse

Dark Chocolate Truffle Dome

Rich Truffle Cake with Rum Sabayon topped with a Chocolate Truffle

Lemon Meringue Tart

Tart Lemon Curd and Scorched Meringue

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Dinner Buffets

Streets of Italy \$90 per guest

Salads

Grilled Rustic Caesar ^(V)

Grilled Hearts of Romaine, Pecorino Croûtons,
Shaved Parmesan, Tequila Herb Vinaigrette

Grilled Panzanella Salad ^(V) ^(VG)

Italian Bread, Heirloom Tomato, Olives,
Sweet Onion, Fresh Herbs

Antipasto ^(GF)

Baby Greens, Marinated Baby Mozzarella, Artichoke Hearts, Salami, Peppers, Sicilian Olives, Herbed Chickpeas

Entrées

Shrimp & Corn Risotto ^(GF)

Jumbo Shrimp, Corn, Bacon Lardons,
Asiago Cream, Fresh Herbs

Chicken Cacciatore

Red Wine Tomato Braised Chicken, Black Olives,
Lemon, Mushroom, Fresh Herbs

Creamy Mushroom & Spinach Gnocchi ^(V)

Portobello, Spinach, Parmesan, White Wine

Italian Roasted Vegetables ^(V) ^(VG) ^(GF)

Seasonal Blend of Veggies, Olive Oil, Fresh Herbs

Focaccia Bread and
Garlic Breadsticks ^(V)

Dessert

Custom Wedding Cake

ROC² Coffee and Tea Service

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Please notify your Conference Services/Catering Manager of any specific food allergies.

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

Pricing of buffets based on 2 hours. Replenishment will occur only during first hour. Buffets open over 2 hours are

subject to a \$200 surcharge. Additional fee of \$150 applies when guarantee on dinner buffet if less than 50 guests.





Dinner Buffets

Arizona Outback \$94 per guest

Salads

Cilantro Lime Orzo Salad (V) (VG)

Avocado, Black Beans, Cherry Tomato,
Cilantro Lime Ranch Dressing

Roasted Potato Vegetable Salad (V) (VG) (GF)

Baby Red Potato, Corn, Bell Peppers,
Ancho Chili Vinaigrette

Entrées

Seasonal Baked Bang Bang Fish (GF)

Avocado Crème, Bang Bang Sauce

Tequila Lime Chimichurri Skirt (GF)

Fiesta Rice Pot (V) (GF)

Black Beans, Corn, Tomato, Cotija Cheese

Sweet Fire Grilled Chicken (GF)

Elote Salsa

Achiote Cumin (V) (VG) (GF)

Roasted Vegetables

Green Chili Cheese
Cornbread (V)

Dessert

Custom Wedding Cake

ROC² Coffee and Tea Service

Plaza Buffet \$100 per guest

Salads

Summer Melon Salad (V) (GF)

Watermelon Radish, Mint
Wild Arugula, Yogurt Vinaigrette

Baby Gem Greens (V) (VG) (GF)

Yellow Tomato, Shaved
Summer Squash, Curry Vinaigrette

Fork and Knife Caesar Salad (V)

Whole Leaf, Traditional Dressing,
House Croûtons

Entrées

Hickory Smoked Chicken (GF)

Anise Salad, Cherry Gastrique

Shrimp Scampi

Grilled New York Strip (GF)

Sweet Onion Marmalade

Horseradish Buttermilk Whipped Potato (GF)

Roasted Seasonal Vegetables (V) (VG) (GF)

Desserts

Custom Wedding Cake

ROC² Coffee and Tea Service

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Dinner Buffets

Cowboy Cookout \$90 per guest

Salads and Appetizers

Bourbon Whiskey Meatballs

Spiced Bourbon Reduction

Cowboy Caviar (V) (GF)

Chips, Avocado, Black Beans, Corn,
Tomato, Cilantro

BLT Pasta Salad

Romaine, Bowtie Pasta, Bacon, Cherry Tomato,
Buttermilk BBQ Ranch Dressing

Creamy Cucumber Salad (V) (GF)

Dill Dijon Yogurt Dressing

Entrées

Honey Chipotle BBQ Chicken (GF)

Slow Smoked Brisket (GF)

Beer Butter Injected, Chef Rubbed,
Cherry Wood Smoked

Cream Parmesan Corn on the Cob (V) (GF)

Green Chili Scalloped Potato (V)

Cheddar Cheese, Green Chilies, Sour Cream

Jalapeño Cheddar Cornbread (V)

Desserts

Custom Wedding Cake

ROC² Coffee and Tea Service

Elegant Buffet \$100 per guest

Salads

Watermelon Feta Salad (V) (GF)

Shaved Red Onion, Fresh Herbs,
Watermelon, Radish, Baby Arugula

Farmers Picked Greens (V) (GF)

Shredded Heirloom Carrots, Candied Walnuts,
Toasted Quinoa, Chianti Vinaigrette

Entrées

Sea Salt & Peppercorn Filet Mignon (GF)

Sautéed Wild Mushrooms,
Roasted Shallot Demi Glace

Herb Horseradish Crusted Salmon (GF)

Fennel Radish Slaw

Chimichurri Chicken

Provolone, Chimichurri Sauce

Gruyere Dauphinoise Potato (V) (GF)

Sweet Pea Israeli Cous Cous (V)

Sautéed Baby Vegetables (V) (GF)

Artisan Bread & Butter

Desserts

Custom Wedding Cake

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Beverages

	Cash Bar (Per Drink)	Hosted Bar (Per Drink)
Luxury Brands	\$12.00	\$11.00
Premium Brands	\$10.00	\$9.00
Call Brands	\$9.00	\$8.00
Trinity Oaks House Wine	\$6.00	\$44 per bottle
Imported Beer	\$6.50	\$6.00
Domestic Premium Beer	\$6.00	\$5.50
Domestic Beer	\$5.50	\$5.00
Non – Alcoholic Beer	\$5.50	\$5.00
Domestic Liqueurs	\$10.00	\$9.00
Imported Liqueurs	\$10.00	\$9.00
Soft Drinks	\$5.00	\$4.50
Bottled Waters	\$5.00	\$4.50
Margaritas (per gallon)		\$120.00
Flavored Margaritas (per gallon)		\$135.00
Champagne Punch (per gallon)		\$105.00
Mimosas (per gallon)		\$115.00
Non – Alcoholic Punch (per gallon)		\$65.00

We encourage safe and responsible consumption. Due to state liquor license statutes:

All alcoholic beverages must be purchased through the hotel

The hotel reserves the right to serve alcoholic beverages with discretion

Most importantly, we are concerned with the well-being of our guests

Package Bar Service

	Call Brands	Premium Brands	Luxury Brands	Beer, Wine, Soft Drinks, and Mineral Water
	PACKAGE C1	PACKAGE P1	PACKAGE UP1	NBWP1
1 Hour	\$24.00	\$26.00	\$28.00	\$23.00
	PACKAGE C2	PACKAGE P2	PACKAGE UP2	NBWP2
2 Hours	\$30.00	\$32.00	\$34.00	\$25.00
	PACKAGE C3	PACKAGE P3	PACKAGE UP3	NBWP3
3 Hours	\$36.00	\$38.00	\$40.00	\$29.00
	PACKAGE C4	PACKAGE P4	PACKAGE UP4	NBWP4
4 Hours	\$38.00	\$42.00	\$44.00	\$31.00

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Hosted Bars – Beverages charged per drink plus a 23% service charge and state sales tax

Cash Bars – Beverages are sold on a cash basis and are inclusive of service charge and tax

Bartender Fees – \$125.00 per bartender/per hour, labor fees apply with a two-hour minimum

1 Bartender per 75 Guests on Hosted Bars

Setup Fee – \$150.00 per cash or hosted bar

Package Bar Pricing does not include poured dinner wine

Ask your Conference Services Manager or Catering Manager for selections





Preferred Vendors

DJ's/MC's

Got You Covered

Eric Cheroske | (602) 722-5416
eric@gotyoucoveredmusic.com
www.gotyoucoveredmusic.com

Ray the DJ

Ray Grace | (480) 921-9665
www.raythedj.com

Desert House Productions

Dave or Drea Strickler | (602) 790-2241
Dk.strickler@me.com
www.deserthouseproductions.com

Valley Mix Entertainment

480-277-0898
valleymixdj@gmail.com
www.valleymixentertainment.com

Wedding Consultants/Wedding Planning (full service and Day of Coordination)

Amy Mancuso Events

Amy Mancuso | (602) 482-7792
www.amymancuso.com

AZ Party of 2

480-788-6331
gail@azpartyof2.com
www.azpartyof2.com

Vermillion Events

David Twigger | (480) 420-8923
David@vermilionevents.com
www.vermilionevents.com

Meant 2 Be Events

Tasha Miller or Taylor Baker | (480) 269-3020
tasha@meant2beevents.com
taylor@meant2beevents.com
www.meant2beevents.com

Desert Whim

Bernadette Michele Paley | (480) 720-3310
bernadette@desertwhim.com
www.desertwhim.com

Casa Mia Events

Valery Lopez | (818) 536-4025
www.casamiaevents.com

Live Entertainment

Two People Singing

Laura Hamlin | (602) 828-5004
twopeoplesinging@gmail.com
www.twopeoplesinging.com

Emotion String Quartet

Marie Guthrie | (602) 405-7800
info@emotionstringquartet.com
www.emotionstringquartet.com





Preferred Vendors

Photographers

Harley Bonham

602-254-1711
harley@harleybonham.com
www.harleybonham.com

SJA Studios

602-330-3253
sjastudios@gmail.com
www.sjastudiosaz.com

Stephanie Heymann Photography

Stephanie Heymann | (602) 380-1244
stephanie@StephanieHeymannPhotography.com
www.StephanieHeymannPhotography.com

Valerie Bolitho Photography

Valerie Bolitho | (480) 206-9321
Valerie@valeriebolitho.com
www.valeriebolitho.com

Videographers

Something New Media

James Lee | (602) 730-0478
Booking@somethingnewmedia.com
www.somethingnewmedia.com

Love Story Films

Molly Marie | (928) 595-2979
www.yourlovestoryfilms.com





An event lasts a day, memories last forever.

Propelled by your vision, it is our pleasure to produce the wedding day of your dreams. We provide exceptional service and incredible design from event styling to floral creation and more.

Services Offered

Floral Options

- Bridal Bouquets and Flower Crowns
- Boutonnieres
- Bridal Party Bouquets
- Ceremony Floral – Chair Décor, Gazebo Floral Swags, etc.
- Reception Centerpieces

Ceremony & Reception Enhancements

- Custom Signage Displays
- Custom Menu Design and Table Numbers
- Table Favors
- Ceremony Programs
- Exit Toss – Confetti Cones, Flower Petals, Bubbles, and More

Décor

- Photo Walls, Props, Furniture, Lighting, Event Styling, Ice Sculptures

In-Room Gifts or Welcome Guest Bags

- Welcome Bag or Room Drops



Service Charge & Tax

Current Room Rental Tax	3%
Current Food and Beverage Service Charge.....	23%
Current Food and Beverage / Audio Visual Tax	8.8%
Current Resort Fee	\$25
Current Guest Room Tax.....	13.17%

Guest Room Sleeping Accommodations

The resort offers 24 hour pool access, parking, 24 hour gym access, free local calls, business center access, complimentary wifi, tennis court access, putting green access and delivery of the USA Today Monday – Friday and Arizona Republic on the weekend. The resort also offers the following:

Standard Rooms (375-495 sq. ft.)*

- 2 queen beds or 1 king
- Wet bar and refrigerator
- Desk
- Flat Screen Color TV

Villa Suite Rooms (575 sq. ft.)*

- 2 queen
- Dining table for 2
- Desk
- Refrigerator
- 2 Flat Screen Color TV's
- Patio
- Wet bar

Patio Suite (653 sq. ft.)*

- 1 king
- Dining table for 4
- Desk
- Refrigerator
- 2 Flat Screen Color TV's
- Patio
- Wet bar
- Beehive gas fireplace

Bi-Level Suite (941 sq. ft.)*

- 2 queen beds or 1 king
- Dining table for 4
- Desk
- Refrigerator
- 2 Flat Screen Color TV's
- Patio
- Wet bar
- Beehive gas fireplace
- 2 Full bathrooms





General Information

Welcome to The Scottsdale Plaza Resort, where we take tremendous pride in serving you and your guests! We make every effort to provide all of our groups with a superior meeting experience. In order to maintain our quality standards, we ask that our groups read and adhere to the following policies:

FOOD AND BEVERAGE PRICING

The Scottsdale Plaza Resort is the only licensee authorized to sell, serve or distribute any food and beverages on property. No food or beverages of any kind will be permitted to be brought into the Resort. The current banquet prices are indicated in our Banquet Menu Packet. Due to uncertain markets, prices are subject to change and substitutions may be necessary. Service charges and applicable sales tax will be added to all food and beverage selections.

Additional fee of \$150 applies when guarantee on breakfast and brunch is less than 25 guests

Additional fee of \$150 applies when guarantee on lunch and dinner buffet is less than 50 guests

All prices are subject to change and do not include 23% service charge and 8.8% sales tax.

ALCOHOLIC BEVERAGES

The Arizona Department of Liquor Licenses and Control regulates the sale and service of alcoholic beverages. The Scottsdale Plaza Resort is responsible for the administration of those regulations. It is a requirement, therefore, that alcoholic beverages may not be brought into the Resort, by anyone other than Resort personnel. All beverage functions, whether in banquet space or in hospitality suites, must be arranged through the Conference Services/Catering office. All persons consuming liquor throughout Resort areas must be at least 21 years of age. The Resort reserves the right to terminate liquor service at any time if minors intending to consume alcoholic beverages are in attendance or to persons of legal drinking age who appear to be intoxicated.

FOOD DISCLAIMER

Please notify your Conference Services/Catering Manager of any specific food allergies. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

FUNCTION GUARANTEES

We request your final guarantee of the number of guests to be served no later than 3 business days prior to your function. Guarantees for Sunday and Monday are due by 11:00 am on Thursday. Guarantees for Tuesday are due by 11:00 am on Friday. If guarantees are not submitted by the deadlines indicated, the expected number(s) indicated on the banquet event order will become the guarantee. Once given, guarantees may not be reduced. We will prepare 5% above your guarantee number for functions of 30 guests or more. The set for all continental breakfasts, coffee breaks, boxed lunches and receptions will be the same as the guarantee. Actual charges will be based on final guarantee or actual attendance, whichever is greater

FUNCTION ROOMS AND OUTDOOR FUNCTIONS

Function rooms are assigned by the Resort according to the guaranteed minimum number of people anticipated. Room rental fees may be applicable if group attendance falls below the estimated attendance at the time of booking. The Resort reserves the right to assign another room for function in the event the room originally designated for such function shall become unavailable or inappropriate in the Resort's sole opinion.

The Resort reserves the right to make the final decision regarding outdoor functions. The decision to move a function to an indoor location will be made by 2 pm the day of the event, based on prevailing weather conditions and the local forecast. Any client decision to keep a function outdoors that would require a move-in may incur additional fees.





SIGNAGE

All signage and banners must be approved by the Resort. No pins, tacks or tape may be affixed to any walls, air walls, or floors in banquet rooms or public areas without the prior approval of Resort management. Any items approved must be hung by the Resort maintenance staff. Appropriate fees for this service will be assessed and posted to your master account. All signage to be posted in public areas must be of a professional quality and have your Conference Services/Catering representative's approval prior to placement. No group signage may be placed in the main lobby area of the Resort without prior approval of Resort management.

SECURITY

The Scottsdale Plaza Resort shall not assume responsibility for damage or loss of any merchandise or articles left in the Resort at any time. As a patron, you are responsible for any damage to any part of the Resort during the period of time your attendees, employees, independent contractors, or other agents under your control or under the control of any independent contractor hired by you while on property. Our Security Department is available to make arrangements for the security of exhibits, merchandise and/or articles set up for display prior to the planned event at the designated charge per hour, per guard. Requests for additional security must be received by your Conference Services/ Catering Manager a minimum of 7 business days prior to your event.

SCOTTSDALE PLAZA IT STAFF SERVICES

SPR IT Staff Rates – \$125.00 Per Hour/3 Hour Minimum. This is for services including, but not limited to configuring groups printers/building networks. Services provided not included in basic IT set up and services. 7 Business Day minimum required for scheduling.

CONFERENCE MATERIALS/SHIPPING

To ensure proper handling of your conference materials, shipping labels must include the following information:

Conference Name

Conference Date

On-site Company Contact Name

The Resort Address is:

The Scottsdale Plaza Resort
7200 North Scottsdale Road
Scottsdale, AZ 85253

To assist with retrieval of your conference materials, we suggest the on-site contact be provided with a shipping manifest of all shipped materials, their point of origin, method of shipment (FedEx, UPS) and shipping numbers or bill of lading. Due to limited storage capacity, we can only accept your shipment 5 days prior to your arrival. We must be notified in advance of large shipments.

The Resort reserves the right to charge for storage space, if required, to accommodate your materials. Please note, trucks must either have a lift gate or forklift must be rented to remove crated materials. Should forklift rental be required the appropriate charges will be posted to your master account.

Your Conference Services/Catering Manager can assist you with forklift rental. The Resort reserves the right to assess labor charges for assistance with moving, uncrating or repacking. Up to 15 boxes Complimentary; 16 or more Boxes \$2.50 each, Pallets \$100.00 each.

