



THE  
WEDDING  
—CATALOG—



# FOOD

People who love food are always the best people

*Julia Child*

*Were  
Hitched*

now  
let's eat!

## *MENUS*

**Local** seasonal, fresh pg 3

**Comfort** homestyle, rustic pg 4

**Foodie** modern, social pg 5

**Gourmet** classic, decadent pg 6



# Local \$59 BUFFET

## APPETIZERS \$199 per 50 pieces

Smoked Chicken Quesadilla  
Honey Lime Chicken Skewers

Ceviche Shrimp Crostini  
Local Wild Mushroom, Spinach & Cheese Quiche  
Imported & Domestic Cheese Display \$8 per person

## DINNER

SALAD choice of one

**Classic Caesar** crisp romaine, garlic croutons, shaved parmesan

**Ultra Green** fresh baby spinach, chopped egg, bacon, mushrooms, champagne vinaigrette

ENTRÉES choice of two

**Braised Colorado Lamb Shanks** served with a Lambrusco pan gravy

**Colorado Raised Bison** ribeye cut, poblano demi-glace

**Organic Half-Roasted Chicken** pearl onion demi-glace

**Chicken Cordon Jack** stuffed with hatch chiles, pepperjack cheese, ham, béchamel sauce

**Flame-broiled Salmon** poblano caper salsa, chef's pilaf

**Roasted Elk Loin** lavender cream

**Ruby Red Trout** parsley pesto

SIDES choice of two

**Rosemary Red Potatoes**

**Roasted Garlic Mashed Potatoes**

**Rice Pilaf**

**Grilled Vegetables**

**Honey Glazed Baby Carrots**

**Green Beans Almondine**

## ENHANCEMENTS

**Organic Hummus & Baba Ganoush Station** organic vegetables and whole wheat pita for dipping **add \$5**

**Carved Leg of Locally Pastured Grass Fed Lamb\*\*** from JH Farms in Cave Creek with organic apple and serrano chile chutney **add \$13**

*\*Enhancements require a minimum of 50 guests.*

*Includes bread, coffee, hot tea and water*

*Prices are per person unless otherwise specified and do not include tax or service charge*



## HORS D'OEUVRES choice of two

**Imported & Domestic Cheese Display** \$8 per person

**Sliced Seasonal Fresh Fruit Display** with honey lime dipping sauce \$8 per person

## DINNER

**SALAD** choice of two

**House Salad** diced pear, caramelized pecans, goat cheese, house balsamic

**Fire & Ice** assorted melons, red pepper kick, citrus

**Romaine** red onions, feta cheese, Kalamata olives, roasted red peppers

**ENTRÉES** choice of two

**Limoncello Chicken**, lemon caper wine reduction

**Fennel Pollen Salmon**, red wine butter sauce

**Beef Short Ribs**, Napa cabbage, hoisin glaze

**Macadamia Chicken Breast**, cranberry port sauce

**Rosemary Garlic Roast Beef** tender, peppercorn bordelaise

**Blackened Pork Loin**, mustard aioli

**Chicken Roulade** andouille sausage and cornbread stuffing, sage ragout

**SIDES** choice of two

**Roasted Garlic Mash**

**Saffron Whipped Potatoes**

**Herb Roasted Potatoes**

**Potato Gratin Casserole**

**Roast Fingerling Potatoes**

**Eggplant Caponata**

**Wild Mushroom Polenta**

**White & Wild Rice Pilaf**

**Steamed Brown Rice**

**Haricot Vert** brown butter, toasted almonds

**Roasted Root Vegetables**

**Seasonal Vegetables**

## ENHANCEMENTS

**Trail Mix Bar** m&ms, white chocolate chips, mixed nuts, pretzels, pepitas, sesame sticks, granola, dried fruit, yogurt raisins **add \$6**

**Ballpark Snacks** warm salted pretzels with mustard and cheddar cheese, buttered popcorn, licorice, cracker jacks **add \$10**

**Flavored Popcorn Bar** chili cheese, garlic parmesan, crunchy caramel, white chocolate, butter **add \$5**

**CupCake Tower** red velvet with cream cheese, chocolate with chocolate-caramel, white chocolate with buttercream and fresh berries **add \$5**

**comfort** \$52  
**BUFFET** (Plated Available)

*\*Enhancements require a minimum of 50 guests.*

*\*\*Requires \$100 chef attendant fee.*

*Includes bread, coffee, hot tea and water*

*Prices are per person unless otherwise specified and do not include tax or service charge*



## PASSED HORS D'OEUVRES \$199 per 50 pieces

**Southwestern Eggroll**

**California Roll**

**Coconut Shrimp**, raspberry coulis

**Antipasto Skewer**

**Pear & Goat Cheese in Phyllo**

**Imported & Domestic Cheese Display**

\$8 per person

**foodie**  
**PLATED** \$68

## DINNER action stations, heavy hors d'oeuvres

### ENTRÉES

**Pecan Encrusted Chicken** with a Kentucky bourbon sauce

**Polenta Encrusted Salmon** with a sun dried tomato sauce

**Pan Seared Lemon Fish** tomato risotto, balsamic reduction

**Porterhouse Pork Chop** carbonara sauce, roast potatoes

**Grilled Halibut Filet** with a mango and red pepper salsa

**Seared Chilean Seabass** lemon risotto, herb butter

**Osso Buco** tomato risotto, tomato pan gravy

## ENHANCEMENTS

**Popcorn Bar** assorted flavors **add \$7**

**S'mores Bar** **add \$10**

**Soda/Champagne Float Station** **add \$14**

**Pie Pops** **add \$30/dozen**

**Add Prawns** to gnocchi sautee **add \$10**

*Includes bread service, coffee, hot tea and water  
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## *Appetizers* \$199 per 50 pieces

**Mini Beef Wellington**  
**Petit Crab Cake** chili aioli  
**Bacon Wrapped Scallop**  
**Assorted Mini Quiche**

**Spanakopita**  
**Imported & Domestic Cheese Display**  
\$8 per person

*gourmet* \$50  
**PLATED**

## *Dinner*

**SALAD** choice of one

**Arugula & Frisee** candied pecans, cambazola bleu cheese, julienne granny smith apple, balsamic vinaigrette

**Bibb Lettuce & Arugula** fresh strawberries, candied pecans, feta cheese, balsamic vinaigrette

**ENTRÉES** choice of two

**Rosemary Rubbed Prime Rib** yorkshire pudding, au jus and whipped horseradish

**NY Steak** grilled, maître's d butter, tobacco onions

**Grilled Skin-on Atlantic Salmon Steak** with matrie d butter

**Center-cut Pork Chop** stuffed with mushrooms, prosciutto and parmesan cheese, port wine reduction

**Veal Chop** pan seared and served with a pancetta mushroom sauce

**Airline Chicken Breast** bone-in roasted with fresh rosemary, wild mushroom medley

**Chicken Breast Wrapped in Puff Pastry** with duxelle of mushrooms, Creole mustard demi-glace

## *Enhancements*

**Mesquite Beef & Pepita Crusted Salmon Duet Entrée** \$72

**Gourmet Coffee Bar** cinnamon sticks, vanilla and hazelnut syrup, chocolate shavings, nutmeg \$10

**Lemon** or **Champagne Sorbetto** as intermezzo \$4

**Venetian Pastry Table** assorted italian cookies, tiramisu, petite napoleons, cannolis \$14

**SIDES** choice of two

**Potatoes Anna**

**Dauphinos Potatoes**

**Truffle & Porcini Mushroom Risotto**

**Confit Tri-Colored Fingerling Potatoes**

**Seared Polenta Cakes**

**Carmelized Brussel Sprouts** with pancetta

**Sauteed Spinach & Mushrooms** with shallots and white wine

**Butternut Squash** kissed with roasted sage

**Baby Carrots** with stems

*Dessert enhancements require a minimum of 50 guests.*

*Includes bread service, coffee, hot tea and water*

*Prices are per person unless otherwise specified and do not include tax or service charge*

# DRINK

Because no good story starts with a salad

## *PACKAGES*

**Craft** artisan, specialty pg 8

**Well** classic, expected pg 9

**Posh** trendy, indulgent pg 10

**Pub** barley, grapes pg 11



# craft

4 hour minimum \$28 per person (over 21 yrs. of age)  
Additional hours available

## spirits

**Tito's Handmade** Vodka

**Bacardi** Rum

**Captain Morgan** Rum

**Jack Daniels** Whiskey

**Makers** Bourbon

**Herradura** Tequila

## beer

**Fat Tire**

**Blue Moon**

**Stella Artois**

**Local Craft beers available**

## wine

**Meoni** Chardonnay

**Cashmere** Red Blend

**Meoni** Pinot Noir

**Dreaming Tree** Cabernet Sauvignon

**Sin Zin** Red Zinfandel

## signature cocktails select one

**Long Island Spiced Tea** vodka, gin, tequila, triple sec, spiced rum

**Cucumber Mint Gimlet** gin, muddled cucumber, lime juice, simple syrup, mint

**Paris Manhattan** bourbon, St. Germain, dry vermouth, bitters

## enhancements

**Mixology Service** our bartenders will create 1-2 custom signature cocktails to serve at your wedding based on the tastes and preferences of you and your fiancé

**price dependent on cocktails**

*\$150 bartender fee will apply to consumption and cash bars. Waived for bar packages.*

*Prices are per person unless otherwise specified and do not include tax or service charge*



# Well

4 hour minimum \$24  
Additional hours available

## Spirits

**Finlandia** Vodka  
**Bacardi** Rum  
**Jack Daniels** Whiskey  
**Jim Beam** Bourbon  
**Bombay** Gin  
**Jose Cuervo** Tequila

## Beer

**Budweiser** American Lager  
**Bud Light** American Lager  
**Coors Light** American Lager  
**Heineken Light** Lager  
**Corona** Mexican Lager  
**Local Craft Beers Available**

## Wine

**Rock Brook** Chardonnay  
**Rock Brook** Cabernet Sauvignon  
**Rock Brook** Merlot  
**Rock Brook** Pinot Grigio

## Signature Cocktails select one

**Bellini** white peach puree, champagne  
**French Martini** vodka, chambord, pineapple juice, lemon  
**Something Blue** vodka, blue curacao, white cranberry juice, lime

## Enhancements

**Bubble Bar** house champagne, cranberry and pomegranate juice, raspberry, strawberry and peach purees, sugar cubes **one hour of service add \$15**

**\$150 bartender fee will apply to consumption and cash bars. Waived for bar packages.**

*Prices are per person unless otherwise specified and do not include tax or service charge*



# Posh

4 hour minimum \$26  
Additional hours available

## Spirits

**Absolut** Vodka, choice of flavors  
**Captain Morgan** Rum  
**Crown Royal** Bourbon  
**Jameson** Irish Whiskey  
**Bombay Sapphire** Gin  
**Patron Silver** Tequila  
**Jimmy Walker Black** Bourbon

## Beer

**Budweiser** American Lager  
**Bud Light** American Lager  
**Heineken Light** Lager  
**Coors Light** American Lager  
**Corona** Pale Ale  
**Stella Artois** Pilsner  
**Fat Tire** Amber Ale

## Wine

**Meoni** Chardonnay  
**Line 39** Sauvignon Blanc  
**Rodney Strong** Cabernet Sauvignon  
**Meoni** Pinot Noir  
**Cupcake** Riesling

## Signature Cocktails select one

**Berri Cosmo** berri acai vodka, cranberry juice, lime juice triple sec, lemon  
**Prickly Pear Margarita** tequila, prickly pear syrup, triple sec, lime  
**9 Punch** 9 spiced rum, cranberry juice, orange juice, lime wedge

## Enhancements

**Martini Luge** 50 person minimum choice of three martinis to be poured.  
one hour of service add \$15 (plus charge for ice sculpture)

**\$150 bartender fee will apply to consumption and cash bars. Waived for bar packages.**

*Prices are per person unless otherwise specified and do not include tax or service charge*



# PUB

4 hour minimum \$22  
Additional hours available

## BEER

**Budweiser** American Lager

**Bud Light** American Lager

**Heineken Light** Lager

**Coors Light** American Lager

**Guinness** Irish Stout

**Fat Tire** Amber Ale

## WINE

**Rock Brook** Chardonnay

**Rock Brook** Cabernet Sauvignon

**Rock Brook** Merlot

**Rock Brook** Pinot Grigio

## SPECIALTY COCKTAILS please select one

**Lemon Shandy** pilsner, lemonade, lemon slice

**Beermarita** pale ale, tequila, limeade

## ENHANCEMENTS

**Blue Moon**

*\$150 bartender fee will apply to consumption and cash bars. Waived for bar packages.*

*Prices are per person unless otherwise specified and do not include tax or service charge*

# VENUES



PARIS

Making your Pinterest board a reality

## *STYLES*

**Casual** classic, simple pg 13

**Rustic** natural, eco-friendly pg 14

**Romantic** elegant, traditional pg 15

**Vintage** stylish, artsy pg 16

**Modern** unique, trendy pg 17

# CASUAL

Our standard ceremony and reception site fee includes the items listed below. You can select this for the basics or upgrade by adding one of our stylized packages.

## CEREMONY

**Beautiful Fire Pit Patio**

**White Chairs**

**Water Station**

**Ceremony Table**

**One Hour Rehearsal** 1-2 days prior to your wedding day

## RECEPTION

**Standard Banquet Chairs**

**Floor Length Linens** ivory, white or black

**Poly Napkins** many colors available

**Use of Ballroom for Four Hours,  
Use of Patio for Cocktail Reception,  
Guest Table, Gift & Guestbook Tables,  
China, Silverware, Glassware, Cake Cutting  
Service, Set Up & Breakdown, Dance Floor,  
Bridal Suite**

**\$3500** depends on date and space needs



# rustic

## style 1

**Fruitwood Folding Chairs** for ceremony & reception

**Herb Infused Water Station** for ceremony only

**Burlap Table Runner**

**Poly Floor Length Linens** choice of colors

**Poly Napkins**

## style 2

**Fruitwood Chiavari Chairs** for ceremony & reception

**Herb Infused Water Station** for ceremony only

**Burlap Overlay**

**Poly Floor Length Linens** choice of colors

**Poly Napkins** choice of colors

## enhancements

**Rustic Renaissance Arch** add \$90

**Descanso Table** 4' x 8' \$55 each

**inquire for pricing**

*Prices do not include \$125 delivery fee or tax. Ceremony & reception packages cannot be modified, please inquire for custom pricing.*



# Romantic

## style

**Chiavari Chairs** silver, gold or white (for ceremony & reception)

**Berry Infused Water Station** for ceremony only

**Lamour Floor Length Linens** choice of colors

**Lamour Napkins** choice of colors

## enhancements

**Victorian Scroll Arch** add \$80

**Chair Sash** \$2.25 each

**Lacquer Charger** gold or silver \$3 each

**inquire for pricing**

*Prices do not include \$125 delivery fee or tax. Ceremony & reception packages cannot be modified, please inquire for custom pricing.*



# *Vintage* *style*

**Tuscan Chiavari Chairs** for ceremony & reception

**Iced Tea & Lemonade Station** for ceremony only

**Lamour** or **Bengaline Floor Length Linens** choice of colors

**Lamour** or **Bengaline Napkins** choice of colors

## *enhancements*

**Old Wooden Doors** add \$25 each

**Vintage Décor** inquire for options

**inquire for pricing**

*Prices do not include \$125 delivery fee or tax. Ceremony & reception packages cannot be modified, please inquire for custom pricing.*



# MODERN

## STYLE

**Valencia Chairs** white or black (for ceremony & reception)

**Citrus Infused Water Station** for ceremony only

**Nova Solid** or **Nova Pintuck Floor Length Linens** choice of colors

**Nova Solid** or **Nova Pintuck Napkins** choice of colors

**inquire for pricing**

*Prices do not include \$125 delivery fee or tax. Ceremony & reception packages cannot be modified, please inquire for custom pricing.*



# EXPERIENCES



## *EVENTS*

**His** stag, golf pg 19

**Hers** tea party, girls night out pg 20

**Yours** plated, buffet, brunch pg 21

# HIS

## STAG DINNER \$50

THREE COURSE MEAL with beer pairing

**Traditional Caesar Salad** with creamy romano caesar dressing, focaccia croutons, pecorino cheese  
OR

**Wedge Salad** iceberg wedge, bacon, diced tomatoes, blue cheese and ranch dressing

**Grilled NY Strip Steak** porcini mushroom sauté, fully loaded baked potato, grilled asparagus  
OR

**Marinated & Grilled Salmon Steak** lemon maître's d' butter, saffron pilaf, seasonal vegetables  
OR

**Porterhouse Pork Chop** kentucky bourbon glaze, lyonnaise potatoes, seasonal vegetables

**Amaretto Bread Pudding**

## GOLF LUNCHEON \$30

**Butter Lettuce** with bleu cheese crumbles, bacon & tomatoes with buttermilk ranch dressing

**Vegetarian Pasta Salad**

**Homemade Kettle Potato Chips**

**Half-pound Hamburgers**

**All Beef ¼-pound Hot Dogs**

**Beer Bratwursts**

**Marinated Organic Chicken Breast**

**Brioche Hamburger Buns, Hoagie & Hot dog buns**

**Sliced American Cheese, Cheddar Cheese, Lettuce, Tomatoes, Onions & Pickles**

**Assorted Pies & Cakes**

**\*Golf Outings** please inquire about special golf rates available for groups of 8 or more players.

*Prices are per person unless otherwise specified and do not include tax or service charge*



# Hers

## Girl's Night Out \$30

**Mediterranean Dips** babaganoush, hummus, olive tapenade all served with assorted grilled and fresh breads

**Imported & Domestic Cheeses** served with butter crackers

**Petit Fors** assorted mini desserts

**Popcorn Bar** with assorted condiments

**COSMOPOLITANS** two per guest

## Tea Sandwiches & Pastries \$30

**Assorted Finger Sandwiches** include, smoked salmon, cucumber & cream cheese, chicken salad and ham salad

**Sausage en Croute**

**Assorted Scones** with clotted cream

**Assorted Cookies & Biscuits**

**A Selection of Twinning's teas** with appropriate condiments

*Prices are per person unless otherwise specified and do not include tax or service charge*



# Yours

## Brunch \$40

**Bakery Display** fruit pastries, assorted muffins and croissants, whipped butter and preserves

**Fresh Fruit Display** seasonal berries and yogurt dipping sauce

**Thick Cut Bacon, Sausage Patties, Braised Corned Beef Hash**

**Eggs McDowell** mesquite smoked pork loin, memphis bbq glaze, poached egg, chipotle hollandaise

**Vanilla Scented Brioche French Toasted** warm maple syrup and fruit compote

**Balsamic Maple Glazed Ham\*\*** carving station

**Green Beans Amandine, Roasted Fingerling Potatoes**

**Caesar Salad**

**Elegant Dessert Pastry Display**

**Brewed Coffee**

**Mimosas** one per person

*\*Setup fee waived with \$750 F&B minimum.*

*\*\*Requires \$100 chef attendant fee.*

*Prices are per person unless otherwise specified and do not include tax or service charge*





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