

by **HILTON Phoenix** ~ Scottsdale

4415 E. Paradise Village Parkway South Phoenix, AZ 85032 www.embassyphoenixscottsdale.com



Wedding Specialist:
Kendall Jackson
602-765-5802 / kendall.jackson@hilton.com





Wedding Ceremonies

In addition to your reception, a beautiful Wedding Ceremony can be orchestrated at a minimum charge of \$500 for up to 150 Guests.

The Ceremony fee includes:

White Padded Folding Chairs, White Wedding Arch, Unity Table, Gift Table, Microphone and Sound System, Fruit Infused Water Station, Ceremony Rehearsal the day before and Bridal Dressing Room on the day of the event.



Embassy Suites Phoenix – Scottsdale Wedding Receptions

All packages include:

One Hour Hors D'oeuvres Reception

With choice of:

Charcuterie Board
OR
Domestic and Imported Cheese display

Fruit Infused Water Station

Plated or Buffet Dinner

All Menu's include: Freshly Baked Bread Service with Whipped Butter, Iced Tea, Coffee, Decaf and Hot Tea

Sparkling Wine Toast
Customized Tiered Wedding Cake
Dressing Room

Special Wedding Room Block Rates for Out of Town Guests

Sweethearts Package

Package One

Starting at \$60.00 per person

Room Rental for Cocktail Hour and Reception

Color Chair Cover with Sash

Ivory Floor Length Textured Linens and Ivory Linen Napkins

Wooden Parquet Dance Floor

Table for DJ Set-Up

Staging for Band/Riser for Head Table

Skirted Specialty Tables

Glass Bowl Centerpiece, Mirror Tiles & Votive Candles

Complimentary Tasting of Main Entrée for 2

Complimentary Upgrade for Bride and Groom on Night of Wedding

Romantic Wedding Package Package Two

Starting at \$73.00 per person

Color Floor Length Linen or Overlay

Wine Service with Dinner

Customized Menu Cards

Room Rental for Cocktail Hour and Reception

Color Chair Cover with Sash

Ivory, Black, or Gray Linen Napkins

Wooden Parquet Dance Floor

Table for DJ Set-Up

Staging for Band/Riser for Head Table

Skirted Specialty Tables

Glass Bowl Centerpiece, Mirror Tiles & Votive Candles

Complimentary Tasting of Main Entrée for 2

Complimentary Room & Upgrade for Bride and Groom on Night of Wedding

Enchantment Wedding Package Package Three (Minimum 100 guest)

Starting at \$89.00 per person

Chiavari Chairs (ask about choice of colors)
Lacquer Charger (ask about choice of colors)
Color Floor Length Linen or Overlay
Twinkle Light Backdrop for Head Table
Wine Service with Dinner
Customized Menu Cards

Room Rental for Cocktail Hour and Reception

Ivory, Black or Gray Linen Napkins

Wooden Parquet Dance Floor

Table for DJ Set-Up

Staging for Band/Riser for Head Table

Skirted Specialty Tables

Glass Bowl Centerpiece, Mirror Tiles & Votive Candles

Complimentary Tasting of Main Entrée for 4

Complimentary Room & Upgrade for Bride and Groom on Night of Wedding

Presidential Suite (based upon availability)

24% Service Charge & Sales Tax Apply Embassy Suites Phoenix-Scottsdale

Plated Dinner

One Hour Hors D'oeuvre Reception

Charcuterie Board

House Cured Meats, Cheeses, Breads, House Cured Pickles, Olives, Peppadew Pepper Or

Domestic and Imported Cheese Board

Assorted Crackers and Lavash Fruit Infused Water Station

Butler Passed Hors D'oeuvres

Hot:

Coconut Shrimp, Sweet Chile Cream
Spinach and Artichoke Rangoon
Petite Beef or Chicken Wellington, Roasted Garlic Demi Glace
Cold:

Smoked Salmon Rose on Pumpernickel Shrimp Ceviche Shooter Boursin Stuffed Cherry Tomatoes

Passed Hors d'oeuvres \$500.00 per tray of 100 pieces

First Course

Served with Freshly Baked Bread Service, Whipped Butter and Iced Tea

Garden Salad

Mixed Baby Greens with Carrots, Tomatoes, Cucumber, Croutons
Choice of Dressing

Strawberry Fields

Baby Spinach, Sliced Strawberries, Crumbled Goat Cheese, Candied Pecans Balsamic Vinaigrette

Roasted Beet & Mandarin Salad

Beets with Mandarin Orange Spinach Salad with Goat Cheese

Royal Mediterranean Caesar

Romaine, Fried Capers, Dehydrated Focaccia Croutons, Roasted Red Peppers, Parmesan Goat
Cheese Mousse
Poblano Caesar Dressing

Second Course

Chicken

Herb Roasted Chicken

Airline Cut Chicken Breast, Thyme Jus Herb Roasted Fingerling Potatoes, Garlic Braised Broccoli

> \$60 \$73 \$89 Sweethearts/Romantic/Enchanting

Asiago Chicken

Crispy Skin Chicken Breast with Basil Asiago Cream Garlic Whipped Roasted Asparagus, Baby Carrots

> \$62 \$75 \$91 Sweethearts/Romantic/Enchanting

Seafood

Tuscan Salmon

Pan Seared Salmon , Bacon, Roma Tomato Spinach Cream Sauce Wild Mushroom Risotto, Lemon Scented Asparagus

> \$64 \$77 \$93 Sweethearts/Romantic/Enchanting

Seared Scallops

Pan Seared Scallops With Cassoulet Style White Beans Roasted Asparagus, Red Wine Reduction

> \$91 \$104 \$120 Sweethearts/Romantic/Enchanting

Rosemary Shrimp Scampi

Jumbo Shrimp Scampi Sautéed Fine Herbs and Butter Garlic Mashed Potatoes, Sautéed Asparagus and Carrots

\$74 \$87 \$103 Sweethearts/Romantic/Enchanting

Surf and Turf

Grilled 4oz Petit Filet, Fine Herbs & Butter paired with

Jumbo Shrimp Scampi
Asparugus, Wild Rice

\$86 \$99 \$115 Sweethearts/Romantic/Enchanting

Beef

Hoisin Braised Beef Short Rib

Yukon Gold Mashed Potatoes Asparagus & Baby Carrot

\$65 \$78 \$94 Sweethearts/Romantic/Enchanting

New York Strip

New York Steak with Horseradish Butter Herb Roasted Fingerling Potatoes, Garlic Braised Broccoli

> \$72 \$85 \$101 Sweethearts/Romantic/Enchanting

Grilled Filet Mignon

Prime 8oz Filet
Caramelized Shallot & Balsamic Reduction
Yukon Gold Mashed Potatoes, Cream Spinach with Crispy
Onion

\$78 \$91 \$107 Sweethearts/Romantic/Enchanting

Vegetarian

Grilled Ratatouille

Grilled Ratatouille with Parmesan Risotto

\$60 \$73 \$89 Sweethearts/Romantic/Enchanting

Roasted Pablano Relleno

Roasted Pablano Relleno with Quinoa, Corn, Black Beans, Goat Cheese & Queso Fresco Grilled Squash & Menerojo

> \$61 \$74 \$90 Sweethearts/Romantic/Enchanting

Want a custom experience? Just ask how!

Third Course

Wedding Cake

Tiered Specialty Wedding Cake
Choice of Cake Flavors, Filling Flavors, Butter Cream or Fondant Icing
Contact our preferred Wedding Cake Vendor for an appointment and tasting





Additional Courses

Lemon, Mango, or Raspberry Sorbet Intermezzo: \$2 per person

Assorted Dessert Display: \$10 per person

Assorted Cookies with White Russians: \$12.00 per person

Dinner Buffets

Include:

Freshly Baked Bread Service with Whipped Butter, Salad, Entrées, Selection of Accompaniments Wedding Cake, Sparkling Wine Toast Iced Tea, Coffee, Decaf and Hot Tea

Salad

Select One: Garden Strawberry Fields Roasted Beet Heirloom Caprese

Entrees

Pan Seared Chicken Breast with Thyme Jus

Carved Slow Roasted Beef Prime Rib* with Red Wine and Horse Radish Cream

Tuscan Salmon Filet with Wilted Spinach

Spiced Pork Tenderloin with Apple Chutney

Vegetarian Pasta Primavera

Sides

Select Three:
Herb Roasted Fingerling Potatoes
Asiago and Garlic Whipped Potatoes
Herb Brie Topped Potato Gratin
Mushroom Risotto
Wild Rice Pilaf
Seasonal Vegetable Mélange
Saffron Zucchini Noodles
Green Beans Almandine

Two Entrée Buffet: \$71 \$84 \$100 Sweethearts/Romantic/Enchanting

Three Entrée Buffet: \$81 \$94 \$110 Sweethearts/Romantic/Enchanting

*\$75 Chef Fee

24% Service Charge & Sales Tax Apply Embassy Suites Phoenix-Scottsdale

Bridal Party Lunch

Fresh Seasonal Fruit
Assorted Finger Sandwiches
Vegetable Crudité with Herb Feta Dip
Mimosa's
Iced Tea
\$20.00 per person

Children's Meals

Chicken Fingers

Chicken Fingers, French Fries and a Fruit Cup Choice of Beverage & Wedding Cake \$25.00 per child

Fish Sticks

Fish Sticks, French Fries and a Fruit Cup Choice of Beverage & Wedding Cake \$25.00 per child

Late Night Snack

Warm Soft Pretzels Bites with Honey Mustard
Chips with Salsa Verde
Vegetable Spring Rolls
BBQ Chipotle Meatballs
Cookies and Milk (ask about upgrade to White Russians)

Late Night Snacks \$5.00 per person, per item

The Next Morning

Private Room or Patio Space
Custom Breakfast
Action Stations to include Eggs Benedict or French Toast
Bloody Mary Bar
Mimosa Bar

Contact Kendall Jackson for Pricing...

Ask about our...

Bridal Shower Rehearsal Dinner A Sweet Night "After Party"

Beverage Prices and Selections Consumption Bar

PER DRINK

Soft Drinks	\$4.00 each
Bottled Waters	\$4.00 each
Domestic Beer	\$6.00 each
Regional/Craft Beer	\$8.00 each
Imported Beer	\$8.00 each
Premium House Wine	\$8.00 each
Premium Cocktail	\$10.00 each
Cordials	\$10.00 each
Luxury Cocktail	\$14.00 each

\$80 Bartender Fee per Bar

(One Bar will serve approximately 100 guests)

Fine Wine Bar: An Assortment of Fine Wines available by the bottle

Hourly Bar Packages

	Beer & Wine	Premium Brands	Luxury Brands
(1) Hour	\$17 per person	\$23 per person	\$32 per person
(2) Hours	\$22 per person	\$27 per person	\$39 per person
(3) Hours	\$27 per person	\$33 per person	\$45 per person
(4) Hours	\$31 per person	\$40 per person	\$50 per person
Wine Service	\$35.00 per bottle		
Signature Cocktail		\$8.00 each	\$11.00 each

Under 21—Non Alcoholic **Drink Package**

\$4.00 per person, per hour

Premium Liquor

Tito's Vodka
Cruzan Rum
Hornitos Tequila
Maker's Mark Bourbon Whisky
Canadian Club Canadian Whisky
Dewar's Scotch
Bombay Gin

Crown Royal Reserve Whiskey
The McCallan 12 Year Single Malt Scotch
Courvoisier VSOP Cognac

Champagne ~Sparkling Wines

J Roget \$30.00 per bottle Moscato, Cupcake, Italy \$30.00 per bottle Il Conte D' Alba, Stella Rosa \$40.00 per bottle

White Wines

Chardonnay, Canyon Road	\$30.00 per bottle
Chardonnay, J Lohr, Monterey	\$38.00 per bottle
Chardonnay, Ca'Momi, Napa	\$53.00 per bottle
White Zinfandel, Canyon Road	\$30.00 per bottle
Sauvignon Blanc, Clifford Bay, New Zealand	\$38.00 per bottle
Pinot Grigio, Alverdi, Italy	\$38.00 per bottle
Riesling, Sun Garden, Germany	\$45.00 per bottle

Red Wines

\$30.00
\$35.00
\$60.00
\$30.00
\$40.00
\$48.00
\$45.00

Multiple Plated Entrée Selections

If multiple plated entrée selections are requested, the following restrictions will apply:

- 1. Two different plated entrée selections may be chosen for events with more than 100 guests. Special dietary needs will also be available. Each entrée will be charged accordingly.
- 2. Estimated head count of each entrée selection is due two weeks prior to event date. Final head count of each entrée selection is due three days prior to event date.
- 3. You will be required to provide place cards for each guest including the guest's choice of entrée selection. This will enable better service by our staff during the meal service.

Deposits & Payments

When your reception date and time is confirmed with a contract, an initial non-refundable deposit of \$500 will be required to reserve your reception space along with a credit card to be kept on file. (90) days prior to your reception date, 50% of your Food and Beverage Minimum revenue is required. (3) days prior to your reception date, the remaining estimated balance of your event will be due in full.

Guarantees on all Food & Beverage

Kindly confirm your number of guests 3 working days in advance prior to your event, including any special dietary requests. This is considered your final guarantee and may not be reduced. In the unlikely event that no final guarantee is received, the original expected attendance will be used. Charges will be based on your guarantee or the actual attendance, whichever is greater.

Tax & Service Charge

All food and beverage prices, audio visual charges, other rental charges and ceremony charges are subject to a 24% hotel service charge and Arizona State Sales Tax.

Decorations

Where allowed, Candles, Tabletop Centerpieces or any other personal decorations must meet all local fire regulations, health department regulations and any other government regulations. When required, permits must be on file 7 days prior to event.

Nothing may be affixed to the walls of the facility.

Glitter, Confetti, Rice and Birdseed are not permitted. Vendors may enter the room no sooner than one hour prior to event unless specific arrangements have been made with your Catering Manager.

Outside Food & Beverage

Any outside food or beverage is not permitted for consumption in a public area or banquet room. All food and beverage will be provided by the Hotel and will be consumed on the premises within the time frame of the event as stated in this Agreement. The Hotel reserves the right to confiscate food or beverage that is brought onto Hotel property in violation of this policy. You must obtain prior approval from the Catering Department before you bring in any food or non-alcoholic beverages from outside sources.

Florist

Blume Events

Phone: 480-654-0998 Website: <u>www.idoaz.com</u>

Stems and Style

Phone: 480-251-8633 Website: <u>www.stemsandstyle.com</u>

Disc Jockey

Andre's Music with Personality (Andre)

Phone: 602-795-5055

Website: www.musicwithpersonality.com

Infinity Entertainment (Nathan)

Phone: 623-910-9295 Website: infinityent.net

Ray the DJ

Phone: 480-921-9665 Website: <u>www.raythedj.com</u>

SKM Entertainment

Phone: 480-423-1114

Website: www.skmentertainment.com

Cake

My Goodness Cakes

Phone: 602–861 –4711 or 602-320-7002 Website: www.mygoodnesscakes.com

Honeymoon Sweets

Phone: 480-517-9520

Website: www.honeymoonsweets.com

Golf Tournaments

Stonecreek Golf Course

Jason Fortney
Phone: 602-466-3033
Email: jfortney@acrisgolf.com
Website: www.arcisgolf.com

Decorations/Transportation

Event Rents

Phone: 602-516-1000 Website: <u>www.eventrents.net</u>

Blasian Transportation

Phone: 855-443-5559 Website: www.blasianllc.com

Photography

Moments Found Photography, L.L.C.

Phone: 602-320-7131 Website: <u>www.momentsfound.com</u>

Memories by Marsha

Phone: 480-396-4983

Website: www.memoriesbymarsha.com

Dwight Smith Photography

Phone: 480-831-9877 Website: <u>www.dwightsmithphoto.com</u>

Hagerty Photography

Phone: 480-766-1341

Website: www.hagertyphotography.com

Marriage License Maricopa County Marriage License Bureau

601 West Jackson Street Phoenix AZ 85003 Phone: 602-506-3360