



Weddings

5350 East Marriott Drive | Phoenix, Arizona 85054 | 480.293.5000 | jwdesertridgeresort.com

A customary taxable service charge (currently 24%) and current sales tax will be added to all pricing. Menu is subject to an annual increase.

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EVERYTHING YOU IMAGINED.
REALIZED TO PERFECTION.

Whether you dream of saying “I do” in front of a few family members or can’t imagine celebrating without a hundred of your closest friends, we can create a day that’s as special as your love. With seven customizable indoor and outdoor venues, a team of catering and pastry chefs, and personalized service from our certified wedding planners, we’ll take your wedding wish list and transform it into an event to remember.

Enjoy access to our all-inclusive Phoenix wedding experience, where you and your guests will enjoy luxurious guest rooms, four sparkling pools, six unique restaurants, a full-service spa and salon, championship golf and more.

For more information on weddings at the AAA 4-Diamond award-winning JW Marriott Desert Ridge Resort & Spa, visit jwdesertridgeresort.com.

JW Marriott Desert Ridge Resort & Spa
5350 East Marriott Drive
Phoenix, AZ 85054
480-293-3950

Congratulations

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Rehearsal Dinner

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**SOUTHWEST AFFAIR | \$70.00 per person
(Lunch pricing available upon request)**

Sweet Corn & Jalapeno Chowder
Skillet Baked Corn Bread

Southwest Caesar
Queso Fresco, Diced Tomato, Black Beans, Cilantro
Chipotle Caesar Dressing

Southwest Cole Slaw
Carrots, Green Cabbage, Sweet Peppers, Celery & Candied Pecans

Roasted Shrimp Salad
Green Onions, Citrus, Fire Roasted Poblano Chili and Rocket Leaves

Local Fresh Corn Tortilla Chips, House Made Guacamole, Fire Roasted Salsa

Street Tacos Station
Backyard Style Cut Carne Asada & Spicy Chicken, Baja Garlic Snapper
Served with Warm Local Flour Tortillas, Queso Fresco, Shredded Lettuce,
Onions, Guacamole, Sour Cream, Pico de Gallo,
Salsa Fresca, Salsa Verde and Hot Sauces

Cheese and Spinach Enchiladas with Green Tomatillo Sauce

Cowboy Baked Beans
Red Chili Southwest Rice

Caramel Flan Catalana
Tres Leche Shooter
Churros & Spicy Chocolate Sauce
Chocolate Mole Tarts
Manjari Espresso Tarts
Spiced Pecan Bread Pudding,
Local Honey Sopapillas
Desert Pecan Cookies

Starbucks Coffee and Tea Service

TUSCAN BUFFET | \$70.00 per person
(Lunch pricing available upon request)

Farmer's Basket Soup

Antipasti Bar

San Danielle Prosciutto, Sopressata, Roasted Artichoke Hearts, Marinated Feta, Queen Creek Olives, Grilled Asparagus, Roasted Squash, Grilled Eggplant, Marinated Mushrooms, Sauce Vert, Baguette

Local Mixed Green Salad

Cherry Tomato, Cucumber, Carrot Ribbons, Shaved Manchego Cheese, Spiced Pistachios, Grilled Ciabatta Croutons
Local Citrus Vinaigrette, Buttermilk Ranch Dressing

Caesar Salad

Charred Baby Romaine, Shaved Parmesan Reggiano, Roasted Focaccia Croutons, Caesar Dressing

Braised Veal Osso Buco

Braised Swiss Chard, Chianti Demi

Mascarpone Polenta

Pan Seared Sea Bass

Garden Herb Orzo, Baby Spinach, Citrus Beurre Blanc

Garlic and Rosemary Roasted Chicken

Smoked Tomato Ragu

Tiramisu Shooter

Pistachio and Sour Cherry Tart

Salted Caramel Apple Crostada

Amoretti Cookies

Starbucks Coffee and Tea Service

BBQ BUFFET | \$75.00 per person
(Lunch pricing available upon request)

Mixed Greens

Baby Tomato, Cucumber, Baby Carrot, Focaccia Croutons Toasted Hazelnuts,
Caramelized Cipollini Onions, Point Reyes Blue Cheese,
Bacon, Buttermilk Ranch, Lemon Oregano Vinaigrette

Loaded Potato Salad

Fingerling Potato, Bacon Bits, Chives, Aged Cheddar
Dijon Aioli

Watermelon Salad

Crow's Dairy Feta Crumbles, Toasted Walnuts, Arugula,
Cucumbers, Balsamic Crème

Dry Rubbed Baby Back Ribs with Memphis Style BBQ Sauce

Beer Can Chicken with Secret House Rub, Grilled Lemon

Texas Style Beef Brisket Slow Smoked and Carved to Order
Local Lager BBQ Sauce, Country Bread, Sliced Onion, Pickles
(Attendant Required)

Pan Seared Salmon

Charred Pineapple and Jalapeno Relish

Broccoli Casserole with Goat Cheese, Crispy Fried Onion

Crispy Brisket Baked Beans

Chocolate Banana Pudding

Cherry Betty with Vanilla Gelato (Attendant Required)

Caramel Streusel Cheesecake

Mud Pie

Cranberry Apple Bread Pudding, Vanilla Anglaise, Bourbon Caramel

Starbucks Coffee and Tea Service



Ceremony

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We have two lovely options to choose between:

Isle of Capri

A ceremony fee of \$3500.00 Includes ~

Two (2) Changing Suites* for the Wedding Couple
Marriott Certified Wedding Specialist

Ceremony Event Space
(Reserved Indoor Location for Inclement Weather)

Specialty Fruitwood Chiavari Chairs
Gift and Guest Book Table
Selection of Linen
Outdoor Sound System and Microphone
Necessary Private Event and Directional Signage
Butler Passed Water with Fruit Garnish

Honeymoon Suite Accommodations

Ballroom Lawn

A ceremony fee of \$2500.00 Includes ~

Two (2) Changing Suites* for the Wedding Couple
Marriott Certified Wedding Specialist

Ceremony Event Space
(Reserved Indoor Location for Inclement Weather)

White Garden Chairs
Gift and Guest Book Table
Selection of Linen
Outdoor Sound System and Microphone
Necessary Private Event and Directional Signage
Butler Passed Water with Fruit Garnish

Honeymoon Suite Accommodations

*Changing Suite is extended the night prior to your wedding and offers overnight accommodations for the Wedding Couple (max of 5 guests)



Reception

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General Reception Information

Reception Set-Ups Include:

Tables and chairs ~
Resorts 66" Round Tables ~ seating up to 10 guests
Tall and Short Cocktail Tables
Standard Banquet Chairs
Wooden Buffet Tables, if required

Resort Linen & Napkins (Choice Of): White, Black, Burgundy,
Sage Green or Buttercup

Resorts White China
Silver Flatware
Crystal Glassware

Frosted Votive Candles; 3 per table

Dance Floor

DJ Tables
Riser for Band

Cake Table
Gift & Guestbook Table
Place Card Table

Butler Passed Hors d'oeuvres

Hot Selection | \$6.00 per piece

Minimum of 25 pieces of each

Braised Beef Short Rib and Potato Croquette
Smoked Tomato Aioli

Risotto Arancini
Local Mozzarella, Piquillo Pepper Aioli

Mini Pulled Pork Tostada
Black Bean Spread, Cotija Cheese, Cilantro

Cocktail Beef Filet with Horseradish and Point Reyes Blue Crust
On Sourdough Crostini

Portobello Mushroom Empanada
Cilantro- Lime Crème Fraiche

Dungeness Crab Cakes
Remoulade Sauce

Vegetable Spring Roll
Soy Mustard, Sweet and Sour Sauce

Chorizo Black Bean Empanadas
Salsa Verde

Adobe Chicken Quesadillas
Local Arizona Cheddar

Chicken Yakatori Satay
Peanut –Bird's Eye Chili Dip

Shrimp Fritter
Preserved Lemon Aioli

Butler Passed Hors d'oeuvres

Cold Selection | \$5.50 per piece

Minimum of 25 pieces of each

Citrus Poached Prawn
Caramelized Fennel, Caperberry Aioli

Brie, Shaved Granny Smith Apple,
Spiced Grape Chutney, On Sourdough Crostini

Ahi Tuna Tartar
Wonton Taco Shell, Wasabi Aioli, Slaw

Shaved Beef Tenderloin, Onion Chutney, Blue Cheese Mousse
Marble Rye Crouton

Dungeness Crab Summer Roll in Rice Paper
Bell Peppers, Cilantro, Ginger Dressing
Vietnamese Vegetarian Summer Roll in Rice Paper

Season Best Melon, Shaved San Danielle Ham, Crows
Dairy Goat Cheese Mousse, Aged Balsamic On Bamboo Fork

Chipotle Pulled Chicken Salad
Cilantro Crème In a Savory Cone

Charred Chayote, Sweet Corn and Red Chili Salad, Avocado
On Local Corn Tortilla Crisp

Marinated Artichokes, Queen Creek Olive Tapenade,
Capers, Fresh Basil, Sundried Tomatoes, Focaccia Crostini

Reception Stations Enhancements

All pricing reflective of (1) Hour of Service

Cheese Display| \$17.00 per person

Domestic & International Cheese
Fiscalini Cheddar, Humboldt Fog, Fontina
Point Reyes Blue, Manchego, and Brie de France
Served with Seasons Best Fruit Chutney, Fresh Grapes, Toasted Walnuts, Sliced French Baguettes and Flatbread Crackers

Breads and Spreads| \$18.00 per person

Roasted Artichoke-Spinach Dip
Edamame Hummus
Roasted Eggplant & Garlic Spread
Red Pepper and Toasted Walnut Spread
Fontina Cheese Fondue with Tarragon
Queen Creek Olive Tapenade
Warm Pita Bread, Grilled Ciabatta Crostini

Antipasti | \$21.00 per person

Bocconcini Mozzarella, Provolone, San Daniele Ham and
Artesian Salami, Kalamata Olives, Marinated Grilled Vegetables
Roasted Peppers and Artichoke Hearts,
Tomato and Basil Focaccia, Breadsticks and Lavosh

Grilled Garden Vegetables| \$18.00 per person

Marinated Eggplant, Zucchini, Sweet Peppers, Yellow Squash
Asparagus, Carrots, Portabella Mushroom
Artichoke Hearts, Served with Sauce Vert

Market Style Vegetable Crudité | \$15.00 per person

Raw Vegetables to include Broccoli, Cherry Tomato,
Baby Carrots, Celery and Heirloom Cauliflower
Garden Herb Ranch Dressing, Sun Dried Tomato Dressing, Hummus

Chips & Dip | \$12.00 per person

Local Fresh Corn Tortilla Chips, House Made Kennebec Potato Chips
Warm Three Bean Dip with Cojita Cheese, Caramelized Onion Dip
Fire Roasted Salsa, Guacamole

Flat Bread Station | \$21.00 per person

Flat Breads Rubbed with Queen Creek Olive Oil, Topped and Toasted
Citrus Ricotta Cheese, Caramelized Onions, Roasted Garlic
Pulled Rotisserie Chicken, Figs, Goat Cheese, Arugula
Local Mozzarella, Sliced Ripe Tomatoes, Basil Pesto

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Plated Dinner Menu Selections

Two Course Dinner with Wedding Cake Includes

Cocktail Reception: Selection of (2) Hors d'oeuvres (Based on 2 pieces per person; see page 12 & 13 for selections)

First Course: (Choose one for all guests) Soup or Salad Selection

Bread Service: Local Baked Sourdough Bread Basket, Artesian Rolls
Whipped Butter, Sea Salt

Second Course: Entrée Selection (Pre-Selected Quantities ~ Maximum of Two Entrée Choices)

Dessert: Customized Resort Wedding Cake

Starbucks Coffee & Tea Service

Sparkling House Champagne or Apple Cider Toast for All in Attendance

First Course Options

Roasted Mushroom and Pancetta Soup
Garden Chives

Lobster Bisque
En Croute

Golden Beet "Ravioli"
Arugula, Shaved Fennel, Crumbled Crows Dairy Goat Cheese
Local Citrus, Candied Pecans, Arizona Citrus Vinaigrette

Baby Spinach Salad
Frisee, Shaved Red Onion, Candied Walnuts,
Crow's Dairy Goat Cheese, Orange Segment, Aged Sherry Vinaigrette

Baby Vegetable Salad
Butternut Squash Puree, Heirloom Cauliflower, Baby Carrot, Shaved
Radish, Chioggia Beets, Caramelized Fennel, Pea Shoots, Queen Creek
Olive Oil

Gina's Burrata
Marinated Tomatoes, Olive Oil, Baby Arugula,
Arugula Pesto, Basil Sourdough Crumbs, Aged Balsamic

Iceberg Wedge with Cobb Tower Salad
Smoked Turkey, Blue Cheese Crumbles, Grilled Red Onion
Bacon, Tomato, Avocado, Herb Ranch Dressing

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Plated Dinner Menu Selections Continued

Entree Options

All Entrées are served with Seasons Best Vegetables ~ See Your Event Planners for Options

Red Bird Farms Chicken Breast | \$87.00 per person
Sweet Potato Puree, Rosemary Jus

Stuffed Chicken Breast | \$89.00 per person
San Danielle Ham, Sun Dried Tomatoes, Root Spinach,
Potato Puree, Caper Beurre Blanc

Garlic-Thyme Roasted Chicken | \$87.00 per person
Crispy Grit Cake, Braised Cipollini Onion Jus

Grilled Atlantic Salmon | \$95.00 per person
Red Quinoa, Baby Arugula, Roasted Tomatoes, Citrus Beurre Blanc

Pan Seared Sea Bass | \$97.00 per person
Black Eyed Peas, Charred Corn & English Pea Succotash,
Roasted Fennel-Orange Slaw

Citrus Brine Bone In Pork Chop | \$100.00 per person
Creamy Parmesan Polenta, Apple Cider Jus

Braised Cedar River Farms Beef Short Rib | \$105.00 per person
Celeriac Root-Potato Puree, Cultivated Mushrooms, Caramelized Leek Jus

Grilled Natural New York Strip | \$105.00 per person
Sweet Potato Gratin, Braised Red Onion Jam, Demi- Glace

Grilled Natural Beef Tenderloin | \$110.00 per person
Mascarpone Whipped Potato, Cabernet Demi

Grilled Prime Flat Iron Steak | \$108.00 per person
Celery Root- Potato Gratin, Roasted Shallot Demi

Grilled Natural Beef Tenderloin and Pan Seared Sea Bass | \$120.00 per person
Garden Herb Fingerling Potato Confit, Port Wine Demi

Plated Vegetarian Dinner Menu Selections

All Vegetarian Meal Options | \$75.00 per person

Chick Pea Cake

Roasted Mushroom, Davina Tomato, Artichokes hearts,
Red Quinoa, Yellow pepper sauce

Cauliflower "Steak"

Cherry Tomato, Capers, Piquillo Peppers, Tapenade
Roasted Herb Fingerling Potatoes, Romesco Sauce, Smoked Paprika

Roasted Eggplant

Caramelized Fennel – Potato Gratin, Grilled Asparagus,
Baby Carrot, Chimichurri Sauce

Cultivated Mushroom Raviolis

Tuscan Kale, Shaved Asparagus, Roasted Mushrooms,
Sun Dried Tomato, Truffle Cream Sauce

Afternoon Lunch Buffet | \$65.00 per person

Afternoon Lunch Buffet pricing is available from 11am – 3pm

(Dinner Pricing Available Upon Request)

Salads

Mixed Green Salad

Local Citrus, Candied Hazelnuts, Crow's Goat Cheese, Golden Raisin
Vinaigrette

Cauliflower Salad

Honey Crisp Apple, Fried Chick Peas, Rosemary Cider Vinaigrette

Orzo Pasta Salad

Sun Dried Tomato, Queen Creek Olives, Feta, Oregano Vinaigrette

Rock Shrimp Salad

Rocket Greens, Shaved Cucumber, Caramelized Fennel, Lemon- Mascarpone
Dressing

Entrees

Citrus Brined Chicken Breast

Braised Tuscan Kale, Pommery Mustard Jus

Grilled Flank Steak

Caramelized Shallot Demi

Pan Seared Atlantic Salmon

Citrus Beurre Blanc

Herb Roasted Fingerling Potatoes

Grilled Asparagus

Chimichurri Sauce

Resort Wedding Cake

Starbucks Coffee and Tea Service

Sparkling Champagne or Cider Toast for all in Attendance

Wedding Brunch | \$72.00 per person
Wedding Brunch Available from 10am - 3pm
Price includes 2 hours of food/service)

Selection of Orange, Grapefruit and Apple Juices

Seasons Best Sliced Melons and Berries

Individual Greek Yogurt Parfait
Local Honey, Berries, Mint

Smoked Salmon
Bagel Chips, Capers, Dice Tomato, Chopped Egg White & Yolk, Red Onions

Buttermilk Pancakes
Blueberry Butter, Strawberry Compote, Whipped Cream, Vermont Maple Syrup

Egg White Frittata
Roasted Tomato, Spinach, Seasonal Squash, Fresh Herbs
Crow's Dairy Goat Cheese

Eggs Benedict
Sourdough English Muffin, Canadian Bacon, Hollandaise

Mixed Greens Salad
Shaved Radish, Point Reyes Blue Cheese, Candied Walnuts,
Cucumber, Grapes, Cabernet Vinaigrette

Herb Roasted Chicken Breast, Rosemary Jus

Garlic Whipped New Potato

Sautéed Haricot Verts, Caramelized Cipollini Onions

Customized Resort Wedding Cake

Starbucks Coffee and Tea Service
Champagne or Mimosa Toast for All in Attendance



Sweet Endings

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Custom Wedding Cake

Cake flavors

Vanilla
Chocolate
Marble
Hazelnut
Carrot cake
Red velvet
Lemon
Coconut

Cake Fillings

Dark chocolate mousse
White chocolate mousse
Bavarian cream
Cream cheese
Lemon curd mousse
Coconut mousse

Icing

Buttercream
Rolled fondant
Chocolate buttercream

Chef's Recommendation of Flavor Pairings

Vanilla Sponge Cake, White Chocolate Mousse, Fresh Strawberries, Grand Marnier Syrup

Chocolate Sponge Cake, Dark Chocolate Mousse, Fresh Raspberries

Coconut Cake, Coconut Mousse, Vanilla Roasted Pineapple

Marble Cake, Bavarian Cream, Mixed Seasonal Berries

Dessert Enhancements | \$4.50 per person

Lemon Scented Cheesecake, Graham Cracker Sable, Blueberry Compote
Chocolate Hazelnut Tart, Salted Caramel, Milk Chocolate Chantilly Cream
Citrus Yogurt Mousse, Olive Oil Sponge Cake, Strawberry Gelee
Coconut Crunch Bar, Caramelized Pineapple, Mango Coulis, Coconut Lime Crème
Duo of Dark Cocoa Praline Torte with Mascarpone Cream and Raspberry
Panna Cotta with Toasted Almond Crumble.
Assorted French Macaroons and Petit Fours



Beverage Selections

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Beverage Selections

Host Bars include complete bar set ups and charges are based on the actual number of drinks/beverages consumed. One bartender per 75 guests at \$150.00 each; fee is waived based on \$450.00 in sales per bar.

Principal Selections | \$10.50

Smirnoff Vodka
Cruzan Aged Light Rum
Beefeaters Gin
Dewar's White Label
Jim Beam White Label Bourbon
Canadian Club Whiskey
Jose Cuervo Especial Gold
Korbel Brandy

Premium Selections | \$11.50

Absolut Vodka
Bacardi Superior Rum
Captains Morgan Original Spiced Rum
Tanqueray Gin
Johnnie Walker Red Label Scotch
Makers Mark Bourbon
Seagram's VO Whiskey
1800 Silver Tequila
Courvoisier VS Brandy

Deluxe Selections | \$12.50

Grey Goose Vodka
Bacardi Superior Rum
Mt. Gay Eclipse Gold Rum
Bombay Sapphire Gin
Johnny Walker Black Label Scotch
Crown Royal Whiskey
Jack Daniels Whiskey
Knob Creek Bourbon
Patron Silver Tequila
Hennessy Privilege VSOP Brandy

All Hosted Bars Include:

Domestic Beer | \$6.50

Budweiser
Bud Light
Miller Light
O'douls

Imported Beer | \$7

Heineken
Corona
Stella Artois
Dos Equis XX Lager

Specialty Beer | \$8

Twenty6 Golden Ale
Samuel Adams Boston Lager
Sierra Nevada
Four Peaks

Pepsi Soft Drinks | \$4.25

Vasa Bottled Water | **\$3.50**
Juices | **\$5**

Wine List

Selected House Wedding Wines | \$48

Hidden Crush Cabernet

Hidden Crush Chardonnay

Champagne & Sparkling Wines

Mumm Napa Brut Prestige | \$53

Iron Horse Russian Cuvee, Russian River | \$95

Domain Ste Michelle Luxe, Columbia Valley | \$62

Roederer Estate Rose, Anderson Valley | \$78

Nicholas Feuillatte, Champagne | \$109

Alternative White Wines

Erath Pinot Gris, Oregon | \$54

Ferrari-Carano Vineyards Fume Blanc, Alexander Valley | \$58

Chardonnay

Columbia Crest Grand Estates, Washington | \$48

Chateau Ste. Michelle, Canoe Ridge, Horse Heaven Hills | \$62

Rodney Strong, Sonoma | \$50

Ferrari-Carano, Sonoma | \$58

Cabernet Sauvignon

Columbia Crest Grand Estates, Washington | \$48

The Dreaming Tree, North Coast, California | \$54

Franciscan, Napa | \$64

Stone Cellars Cabernet Sauvignon, California | \$49

Conn Creek, Napa | \$65

Merlot

Columbia Crest Grand Estates, Washington | \$48

Irony, Monterrey | \$50

Ferrari-Carano, Sonoma | \$58

J Lohr, Los Osos, Paso Robles | \$48

Pinot Noir

Clos du Bois, Sonoma | \$48

King Estate, Oregon | \$66

Erath, Oregon | \$58



Farewell Breakfast

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Farewell Breakfast Buffet | \$33.00 per person
Farewell Breakfast Buffet Available from 5am to 11am
Price Based on (2) Hours of Food Service

Selection of Orange, Grapefruit and Apple Juices

Seasons Best Sliced Melons and Berries

Stonyfield Organic Fruit Yogurt's and Greek Yogurt, House-Made Granola

Kashi Organic and Kellogg's Smart Start Cereal
Whole, 2% and Skim Milk

Steel Cut Oatmeal with Brown Sugar, Raisins, Cranberries, California Pecans

Fluffy Scrambled Eggs

Crispy Bacon

Breakfast Pork Sausage

Cast Iron Baked Potatoes with Vidalia Onions and Chives

Cinnamon Rolls, Chocolate Croissants,
Blueberry Muffin, Lemon Poppy Seed Tea Bread, Seasons Best Fruit Filled Danish
Soft Whipped Butter, Seasonal California Fruit Jams

Starbucks Coffee and Tea Service



The Resort

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Accommodations



The Elements of nature; fire, water, earth and sky have been woven into Desert Ridge Resort's architectural design and its distinctive surroundings. This Phoenix resort features 950 luxurious smoke-free guestrooms including 81 suites. Choose from standard, deluxe and signature view Phoenix resort hotel rooms. Signature Revive Collection bedding, unique furnishings and worldly accents seamlessly combine to produce a welcome retreat in the Sonoran Desert.

Dining Options

With ten eateries to choose from, guests will find that JW Marriott Desert Ridge Resort & Spa has re-defined Phoenix dining. From casual poolside fare at Just a Splash Bar & Grill to well executed American & Regional Southwestern Fare in Stonegrill, the dining options are vast and varied at this grand Arizona resort. And if that's not enough, celebrity restaurateur Roy Yamaguchi has joined forces with the resort to present his signature-style creations at Roy's, a favorite of Phoenix Restaurants. The resort also features Starbucks and 24-hour in-room dining service, with a menu that changes seasonally.



Wildfire Golf Club

Wildfire Golf Club is amongst the top Phoenix golf courses, situated in the rugged Sonoran Desert of Northeast Phoenix, and features two picturesque 18-hole courses designed by two of golf's greatest legends--Arnold Palmer and Nick Faldo.

Wildfire Golf Club and its two golf courses have been voted 'Best Courses You Can Play' by Golfweek Magazine, 'America's Top Golf Courses' by Zagat, 'World's Best Golf Resorts for Family Trips' and 'Best Resort Course in the Southwest' by Travel & Leisure Golf Magazine

Revive Spa

Revive Spa's 28,000 square feet and 41 elegantly-appointed treatment rooms offer a diverse menu of spa experiences that incorporate beautiful, tranquil settings and indigenous ingredients into signature treatments where ancient rituals join force with cutting-edge techniques.

Revive Spa features the Sanctuary lap pool lined by towering palms, creating a dramatic effect against the desert vista. Seven private poolside cabanas are the ultimate place to relax.

Rounding out the many offerings of this pure spa is a full-service Salon featuring hair cuts, color, manicures, and spa pedicures.



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Terms & Conditions

Catering Menus - Our printed menus are for general reference. Our Catering Staff will be happy to propose customized menus to meet your specific needs. All prices listed are subject to change. Menu prices will be confirmed by your Event Manager.

Guarantee - Guarantees are required for all catered food and beverage events. Final attendance must be confirmed three business days in advance, or the expected number will be used. This number will be your guarantee and is not subject to reduction. However, increases in guarantees may be accepted up to twenty-four hours prior to the function, subject to product availability. We will set and prepare food for 3% over the guarantee.

Decorations - Arrangements for floral centerpieces, special props and entertainment may be made through the Catering Department. All decorations must meet with the approval of the Phoenix Fire Department, i.e. Smoke machine, candles, etc. The hotel will not permit the affixing of any items to the walls or ceiling of rooms unless written approval is given by the Catering department.

Service Charge, Sales Tax & Audio Visual - A 24% taxable service charge and current state sales tax will be added to all food and beverage, as well as any Audio Visual equipment charges. Ceremony Fees and Meeting Room Rental are subject to State Sales Tax and Service Charge.

Weather Policy - Any of the following locally forecasted weather conditions will require the relocation of an outdoor event to its indoor back-up location: 30% or higher chance of Precipitation, Temperatures below 60 degrees or over 100 degrees, Wind gusts in excess of 15mph. Decisions will be made no less than 5 hours prior to the scheduled start time. A client requested delay resulting in a double set-up will be assessed a service charge of \$10.00 per guaranteed guest.

Audio Visual - A complete line of audio visual aids are available through our in-house audio visual company, PSAV Presentation Services. Your Catering Manager can arrange equipment suited to your needs.

Food & Beverage - It is our policy not to permit food and beverages to be brought into or removed from our function rooms or hospitality suites. In function areas, alcoholic beverages are sold by the drink only. If alcoholic beverages are to be served on the hotel premises (or function areas, alcoholic beverages are sold by the drink only. If alcoholic beverages are to be served on the hotel premises (or elsewhere under the hotel's alcoholic beverage license) the hotel will require that beverages be dispensed only by hotel servers and bartenders. The hotel's alcoholic beverage license requires the hotel to (1) request proper identification (photo ID) of any person of questionable age and refuse alcoholic beverage service if the person is either under age or proper identification cannot be produced and (2) refuse alcoholic beverage service to any person who, in the hotel's judgment, appears intoxicated. Consuming raw or under cooked meats, seafood, poultry, shellfish or eggs may increase your risk of food borne illnesses.

Liquor Laws and Regulations - The JW Marriott Desert Ridge Resort & Spa is committed to a policy of providing legal, proper and responsible hospitality. The Resort requires that all beverages be dispensed only by Resort staff. Alcohol will not be served to guests who appear intoxicated, under the age of 21 or are unable to produce acceptable identification. We encourage the adoption by Banquet Groups of a designated driver program. Whereby one or more persons accept the responsibility of not consuming alcoholic beverages and thereby ensuring the safe transportation of others in the party. In addition, our Banquet Maitre'D will be happy to assist anyone in making alternative transportation arrangements and/or overnight accommodations during the course of your function. The sale and service of alcoholic beverages is regulated by the Arizona State Liquor Commission. The JW Marriott Desert Ridge Resort & Spa, as licensee, is responsible for the administration of these regulations. It is a resort policy, therefore, that liquor may not be brought into the resort for use in banquet or hospitality functions. Arizona State liquor laws permit alcoholic beverage service from 6:00 am through 2:00 am Monday through Saturday and 10:00 am through 1:00 am Sunday.