



SETTINGS BY US, INSPIRED BY YOU.



Scottsdale Marriott at McDowell Mountains®

16770 NORTH PERIMETER DRIVE SCOTTSDALE, AZ 85260
T 480.502.3836
MarriottScottsdale.com



LET US BRING YOUR
SPECIAL DAY TO LIFE
AT THE SCOTTSDALE
MARRIOTT AT MCDOWELL
MOUNTAINS. OUR
EXPERTS WILL GO ABOVE
AND BEYOND TO MAKE
YOUR VISION, YOUR
TASTES AND YOUR
DREAMS COME TRUE FOR
AN UNFORGETTABLE
HAPPILY EVER AFTER
THAT EXCEEDS EVERY
EXPECTATION.

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YOUR HOTEL

IMAGINE A WEDDING EXPERIENCE AS UNIQUE AND INDIVIDUAL AS YOU. ONE THAT IS TOTALLY CUSTOMIZEABLE AND UTTERLY AMAZING.

IMAGINE A ONE-OF-A-KIND EXPERIENCE THAT WILL EXCEED EVERY EXPECTATION. FROM INSPIRING SPACES AND CREATIVE MENUS TO AN EXCEPTIONAL EVENTS TEAM AND A CURATED LIST OF CREATIVE PARTNERS, WE OFFER EVERYTHING YOU NEED TO MAKE YOUR SPECIAL DAY TRULY MEMORABLE.

HOTEL PHOTO GALLERY

West Lawn



South Lawn



McDowell Mountains



North Lawn

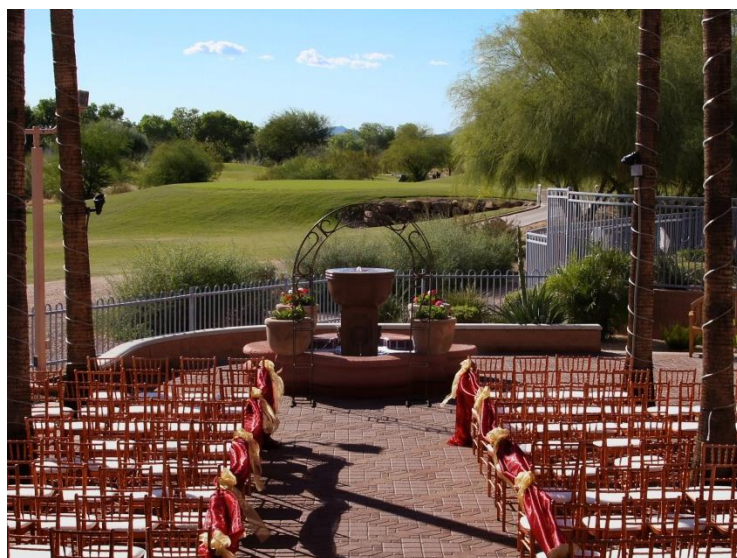


Palm Court



HOTEL PHOTO GALLERY

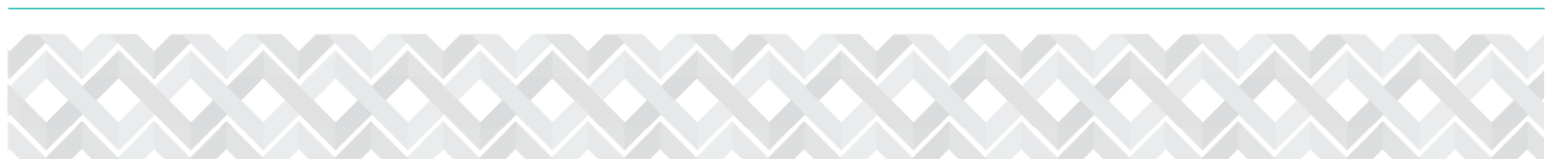
Splash Patio



Barcelona Ballroom



La Veranda Patio



HOTEL PHOTO GALLERY

Valencia Ballroom



Ballroom Foyer



Alicante Patio





YOUR REHEARSAL

ENSURING A FAIRYTALE BEGINNING TO YOUR HAPPILY EVER AFTER STARTS WITH THE ALL-IMPORTANT REHEARSAL. WE ARE PLEASED TO INCLUDE COMPLIMENTARY TRAY-PASSED CHAMPAGNE, FRUIT INFUSED ICED WATER AND CHEF'S CHOICE OF ASSORTED HORS D'OEUVRES FOR UP TO 10 GUESTS UPON CONCLUSION OF YOUR REHEARSAL. WE ALSO HAVE EXCITING OPTIONS TO EXTEND THE FESTIVITES WITH A FUN AND CASUAL REHEARSAL DINNER TO WELCOME GUESTS FROM NEAR AND FAR

Southwest Menu | \$65 per person

Romaine, Radicchio and Spinach, Roasted Corn, Tomatoes, Cucumbers, Shredded Cheddar Cheese, Red Onions, Chipotle Ranch Dressing

Tortillas Chips with Fire Roasted House Salsa and Guacamole

Fajitas

Marinated Skirt Steak, Grilled Chicken, Roasted Peppers and Onions with Warm Flour Tortillas, Salsa Fresca, Sour Cream, Cheddar Cheese, Guacamole, and Jalapenos

Barerra Mexican Rice

Ranchero Black Beans with Green Chili

Mole Chicken and Southwestern Vegetable Empanadas

Mexican Wedding Cookies

Tres Leches with Fresh Seasonal Berries

Iced Tea

Freshly Brewed Regular Coffee and Decaffeinated Coffee, Selection of Hot Teas

Italian Menu | \$68 per person

Chopped Romaine Hearts, Seasoned Croutons, and Parmesan, Creamy Caesar Dressing

Antipasto Platter with Grilled Marinated Vegetables, Olives, Roasted Red Peppers, Artichoke Hearts, White Bean Spread, Olive Tapenade, Garlic and Olive Oil Crostini
Herbed Focaccia and Italian Garlic Bread

Penne Pasta Primavera with Vegetables

Roasted Chicken Cacciatore

Pan Seared Fish Piccata with Capers and Lemon

Classic Tiramisu

Italian Wedding Cookies

Iced Tea

Freshly Brewed Regular Coffee and Decaffeinated Coffee, Selection of Hot Teas

*A taxable service charge (currently 25%) and sales tax (currently 7.95%) will be added to all pricing.

Grillin' & Chillin' Menu | \$72 per person

Farmer's Greens, Cucumber, Tomato, Red Onion, Seasoned Croutons
Ranch Dressing and Balsamic Vinaigrette

Fresh Watermelon Salad with Jalapeno, Basil, and Mint
Creamy Cole Slaw

Char-Grilled Sirloin Steak with Argentinean Chimichuri Sauce
Beer Can Chicken with Garlic Rosemary Jus

Cowboy Baked Beans
Baked Potatoes with Sour Cream, Whipped Butter, Bacon, Cheddar Cheese, Chives
Roasted Root Vegetables with Garlic and Fresh Herbs

Buttermilk Biscuits and Sweet Cornbread

Chocolate Coconut Bars
Warm Apple Walnut Cobbler with Vanilla Ice Cream

Iced Tea
Freshly Brewed Regular Coffee and Decaffeinated Coffee, Selection of Hot Teas

*Display and Interactive Station Options also available

*A taxable service charge (currently 25%) and sales tax (currently 7.95%) will be added to all pricing.



YOUR CEREMONY

GATHER YOUR FAMILY AND FRIENDS AT ONE OF OUR UNIQUE AND INTIMATE CEREMONY SETTINGS. GREEN FAIRWAYS, MCDOWELL MOUNTAINS AND WATER FOUNTAINS ARE THE PERFECT BACKDROP TO EXCHANGE YOUR "I DOS."

CEREMONY PACKAGES

- ❖ Ceremony Rehearsal including Tray Passed Champagne, Fruit Infused Iced Water and Chef's Choice of Assorted Hors D'oeuvres for up to 10 guests
- ❖ Ceremony Event Space
(Reserved Indoor Location for Inclement Weather)
- ❖ White Garden Chairs for Ceremony
- ❖ Water Station with Fresh Garnish
- ❖ Rose Petals and Candle Votives
- ❖ Gift and Guest Book Table
- ❖ Outdoor Sound System with Microphone & Technician Assistance
- ❖ Two (2) Suites to be used as Changing Rooms with Celebration Amenities Provided
- ❖ One (1) Premium View Honeymoon Suite Accommodations for Couple on night of wedding with Congratulations Amenity
- ❖ Complimentary Self-Parking for Your Guests
- ❖ Marriott Wedding Certified On-Site Event Manager

CEREMONY FEE*

- ❖ \$1,500.00 – Lawn Ceremony
- ❖ \$2,000.00 – Desert Sunset Ceremony (Splash Patio)
- ❖ \$3,000.00 – McDowell Mountains Ceremony

*Pricing will vary depending on the location selected and time frame needed; please consult with your Catering Sales Executive for availability and pricing.

*A taxable service charge (currently 25%) and sales tax (currently 7.95%) will be added to all pricing.



YOUR DETAILS

WE KNOW THAT YOUR SPECIAL DAY IS IN THE DETAILS, WHICH IS WHY WE OFFER AN ARRAY OF SERVICES, FROM COMPLIMENTARY SELF-PARKING AND PRIVATE RECEPTION AREAS TO SPECIALTY LINENS AND EXPERTLY DESIGNED MENUS, TO ENSURE THAT YOU AND YOUR GUESTS GET A TASTE OF UNFORGETTABLE.



YOUR RECEPTION

EAT, DRINK AND CELEBRATE TO THE FULLEST IN ONE OF OUR PRIVATE BALLROOMS. NO MATTER YOUR PREFERENCES, WE WILL TAKE CARE OF EVERYTHING FROM THE MENU TO THE ROOM DESIGN TO THE PLACE CARDS SO THAT YOU CAN TAKE CARE OF THE MEMORIES.

RECEPTION PACKAGE

- ❖ Lounge Style Seating with Tall and Short Cocktail Tables
 - ❖ Banquet Round Tables and Chairs
 - ❖ Hotel 8 pt. Linens & Napkins in White, Black, Burgundy, or Ivory
 - ❖ Glassware, Silver Flatware, White China
 - ❖ White Candles in Hurricane Glasses and Votive Candles (3 per table)
 - ❖ Table Numbers
 - ❖ Choice of Head Table or Sweetheart Table Style
 - ❖ Custom Size Wood Parquet Dance Floor
 - ❖ DJ Table
 - ❖ Riser for band or Headtable/Sweetheart Table
 - ❖ Gift and Guestbook Tables
 - ❖ Place Card Table
 - ❖ Cake Table with Cake-Cutting Service
 - ❖ Buffet Tables if Required
-
- ❖ Hosted Taste Panel for Wedding Couple and Two Additional Guests
 - ❖ Marriott Rewards Points

To Compliment Your Reception

Décor Upgrades

Specialty Linen Colors | \$9.00 each

Floorlength Linen | \$10.00 each

Chiavari Chairs | \$7 each

Beverage Upgrades

Tablesides Wine Service During Dinner | [See Beverage Selections for Bottle Pricing](#)

Media Upgrades

60" LED Display Monitor | \$475 each

LED Projector with 8x8 Tripod Screen | \$550

Wireless Microphone Package | \$265

Color Wash Lights | \$65 each

*A taxable service charge (currently 25%) and sales tax (currently 7.95%) will be added to all pricing.

Our resourceful catering professionals are dedicated to impeccable performance, supporting you with a skilled staff devoted to making your Wedding a Triumphant Event!

Our portfolio includes your choice of two hors d'oeuvres / (2) pieces per guest, from the following selection.

Hors d'oeuvres

Cold Hors d'oeuvres

Vegetarian

Brie, Shaved Granny Smith Apple, Spiced Grape Chutney on Sourdough Crostini
Spicy Eggplant Tapenade with Goat Cheese on Rustic Artisan Bread

Chicken

Chipotle Chicken Wonton Cone with Jalapeno Cream
Smoked Chicken Bruschetta with Pico De Gallo

Beef

Seared & Roasted Beef with Horseradish on Rye
Roasted Beef Tenderloin with Parsnip and Mustard on a Corn Griddle Cake

Seafood

Seared Ahi, Sesame Seeds, Wasabi on Crisp Wonton
Miso Sesame Shrimp with Sweet Garlic Chili on a Sesame Ginger Rice Cake

Hot Hors d'oeuvres

Vegetarian

Black Bean Empanada, Chipotle Dip
Creamy Sautéed Spinach and Artichoke in a Crispy Flour Tortilla Cup

Chicken

Sonoran Chicken Spring Roll, Cilantro Cucumber Yogurt
Crispy Chicken Potsticker, Sweet Plum Sauce

Beef

Tender Corned Beef, Sauerkraut, Swiss Cheese, and Russian Dressing in Crispy Rice Paper
Shredded Beef Empanada with Manchego Cheese

Seafood

Dungeness Crab Cakes with Lemon Caper Remoulade
Tempura Crusted Shrimp with Sweet Chili Ponzu

*A taxable service charge (currently 25%) and sales tax (currently 7.95%) will be added to all pricing.

If you choose to plan a traditional event with a plated entrée, your selection will be complimented by your choice of one of the following course selections

Course Selections

SOUPS

Southwest Corn Chowder

Sweet Corn and Fire Roasted Poblano Pepper Chowder, En Croute

Spring/Summer: Fresh English Pea and Mint with Crème Fraiche

Fall/Winter: Red Lentil and Chorizo with Parmesan

SALADS

Beet Salad

Roasted Beets, Arugula, Goat Cheese, Pickled Red Onion, Candied Walnuts, Honey Balsamic Vinaigrette

Farmer's Market Salad

Mixed Greens, Blistered Tomatoes, Cucumbers, Pickled White Radishes, Chickpeas and Seasoned Croutons with Roasted Shallot Vinaigrette

Strawberry Salad

Baby Spinach and Sliced Strawberries Tossed with Crumbled Feta, Spiced Pecans, and Sherry Vinaigrette

Arugula & Frisée Salad

Apple, Gorgonzola, Red Onion, Charred Heirloom Tomato, White Balsamic Vinaigrette

SOUP & SALAD COMBO

Parsnip and Potato Soup

Shaved Green Apple, Caramelized Potato, Basil Oil

&

Southwest Caesar

Baby Romaine, Manchego Crouton, Roasted Sweet Peppers, Parmesan Cheese, Chipotle Anchovy Dressing

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Plated Entrée Selections

Lemon Butter Herbed Chicken | \$65 per person

Mashed Jewel Sweet Potato and Sautéed Spinach with Crispy Chickpeas and Fresh Dill

Mustard Grilled Chicken | \$68 per person

Preserved Lemon and Green Olives, Haricot Vert with Crushed Hazelnuts and Lemon Zest, Farro with Currants

Moroccan Red Snapper | \$75 per person

Israeli Couscous with Fresh Ground Spices, Kalamata Olives and Blistered Tomatoes

Seared Salmon | \$72 per person

Pickled Radish Slaw, Meyer Lemon Vinaigrette, Zucchini, Yellow Squash, Sweet Onion Hash

10 oz. Angus New York Beef Strip Steak | \$84 per person

Milk Braised Red Bliss Potatoes, Roasted Royal Trumpet Mushroom, Dill Lemon Steak Butter

Braised Short Ribs | \$79 per person

Polenta Diamonds, Chimichurri, Parmesan Tossed Brussel Sprouts

Duo Entrée | \$90 per person

Black Angus Filet and Seared Halibut

Sweet Pea Ravioli, Sautéed Pea Tendrils, Garlic, Honey Carrot Vinaigrette

For dessert, we partner with local bakeries that offer delicious and beautiful Wedding Cakes and Dessert Tables that will compliment your dinner. Cake Design and Dessert Table arrangements will be coordinated at the bakery of your choice.

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Wedding Cake



7950 East Redfield Road – Suite 100, Scottsdale, AZ 85260

480.948.6210

www.sugarjamcookies.com / info@sugarjamcookies.com

At SugarJam “The Cakery”, we know that your wedding day is one of your most important days of your life. We are known for our fantastic from scratch cakes, cupcakes, cookies and desserts. We strive to make your dreams come true!

The first step in creating your wedding cake, cupcakes and / or dessert table is to schedule a consultation. Our standard tasting fee is a non-refundable \$25.00 for 1 hour consultation and up to four choices of cakes and/or dessert. All leftovers go home with you.

SugarJam is a family owned, North Scottsdale Bake Shop. We are diversified in our offerings and have many delicious cake / cupcake flavors to choose from, including Decadent Chocolate Cake with Sea Salt Caramel Buttercream, Lemon Zest with Raspberry Buttercream, Triple Vanilla Bean with Tahitian Vanilla Buttercream, and Red Velvet with Cream Cheese Frosting. Pie Stations options include Caramel Apple Streusel Pie; Classic Cherry, Pecan, Classic Apple.



Scottsdale Marriott at McDowell Mountains partners with Sugar Jam for Wedding Cakes and Dessert Tables. Cake Consultation and Selection will be done at the Bakery. Cake pricing is determined based on final cake size, shape, design and selection. Set Up Fee (\$50) and Delivery Fee (\$85) will apply.

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Experiential Tables for Mixing and Mingling

PACIFIC RIM | \$27 per person

Korean Taco Station with Caramelized Korean BBQ Beef, Salsa Roja, Cilantro-Onion-Lime Relish, Chili Soy Slaw

Steamed Dim Sum Station

Hand Made Open face Vegetable Dumplings, Shrimp Dumplings, Crab Rangoons with Soy Sauce and Chinese 5 Spice Sauce

Sweet Chili Glazed Crispy Chicken Wings

Fried Rice with Stir-Fried Vegetables, Chopped Green Onions

MEDI MEZZA AND TAPAS | \$22 per person

Truffled White Bean Hummus, Baba Ganoush, and Warm Goat Cheese & Leek Dip | Marinated Olives, Oven Roasted Tomatoes, Crispy Pita Triangles and Warm Flatbreads

Mediterranean Spice Rubbed Chicken and Squash Vegetable Kebobs | Balsamic Marinated Eggplant, Bell Pepper, Baby Portobello Kebobs with Tomato & Fennel Relish

Moroccan Salmon with Chermoula Sauce | Israeli Couscous, Lemon Zest, Parsley, Citrus Vinaigrette

SOUTHWESTERN | \$24 per person

Fruit and Vegetable Ceviche

Cantaloupe, Jicama, Oranges, Cucumber in Lime Juice, Pineapple, Coconut Milk | Chili Lime Salt

Deluxe Nacho Bar | Crispy Tortilla Chips, Salsa Fresca, Salsa Verde, Guacamole, Sour Cream, Queso, Cheddar Cheese, Diced Tomatoes, Jalapeno, Black Olives

Tijuana Caesar Salad | Cornbread Jalapeno Croutons, Cotija Cheese, Blistered Heirloom Tomatoes, Roasted Corn, Smoky Roasted Chipotle Caesar Dressing

Taco Tour | Carne Asada and Guajillo Rubbed Chicken with Fresh Locally Made Corn Tortillas, Shredded Cabbage, Diced Tomatoes, Cotija Cheese, Cilantro Salsa, Gunslinger Aioli and Fresh Lime Wedges

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Experiential Tables for Mixing and Mingling

ITALIAN CONNECTION | \$25 per person

Panzanella Salad | Basil, Tomatoes, Roasted Peppers, Rustic Crusty Bread, Cucumbers, Red Wine Vinaigrette

Heirloom Tomato and Burrata | Multi-Color Heirloom Tomatoes, Local Burrata Cheese, Fresh Basil, Extra Virgin Olive Oil, Aged Balsamic and Herbs

Baked Penne | Penne Pasta baked in Puttanesca Sauce with Tender Ground Beef and Olives

Ravioli Station | Ricotta with Meyer Lemon, Chicken Reggiano, and Japanese Pumpkin with Tomato Sugo, Basil Pesto, and Parmesan Cream and Tarragon

ALL-AMERICAN | \$23 per person

Sliders Station | Select Your (3) Favorites

- Prime Angus Beef Slider on Sesame Seed Bun with Homemade Tomato Ketchup
- House Smoked BBQ Brisket with Crispy Onion Straws and Horseradish Cream
- Crispy Buffalo Chicken with Blue Cheese on Pretzel Roll with Dill Ranch Dressing
- Pan Seared Mahi Mahi with Fresh Pickled Slaw on a French Baguette and Lemon Aioli
- Open Faced Grilled Goat Cheese, Heirloom Tomato, Basil and Balsamic on Artisan Sour Dough
- Black Bean and Red Beet Veggie Burger with Kimchee Slaw on a 7 Grain Wheat Bun

Beer Can Chicken with Sweet Cornbread

Potatoes | Potatoes | Potatoes | Sea Salt and Black Pepper Dusted Waffle Fries , Thick Cut Garlic Steak Fries tossed in Parmesan Cheese, Crispy Cheddar Tater Tots, Chili, Cheese, and Caramelized Onions, Sour Cream, Smoked Chile Aioli, Buttermilk Ranch

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Sweet Endings

Sundae Bar | \$14 per person

Vanilla Ice Cream Served with Fresh Berries, Mini Marshmallows, Chocolate Chips, Maraschino Cherries, Oreo Bits, M&Ms, Sprinkles, Hot Fudge, Caramel Sauce and Whipped Cream

Cupcakes | \$14 per person

(Choice of 3 flavors; based on 2 cupcakes per person)

A Selection of Traditional Cupcakes: Red Velvet with Cream Cheese Frosting, Carrot Cake, Vanilla with Chocolate Frosting, Chocolate Peanut Butter and Chocolate with Vanilla Frosting

Cheesecake Pops and Bite Size Treats | \$15 per person

Dark Chocolate dipped NY Cheesecake with White Chocolate Drizzle

White Chocolate dipped NY Cheesecake with Dark Chocolate Drizzle, Petit Fours, Fruit Tarts and Brownies

Candy Bar | \$14 per person

Assorted Candies Displayed in Jars; Twizzlers, M&Ms, Jelly Beans, Gummy Bears, Reese's Pieces, Chocolate Covered Pretzels, Rice Crispy Treats and Whoppers

*Additional Candy Options Available Upon Request & Availability

Chocolate Fondue Station | \$18 per person

Warm Chocolate Fondue with Strawberries, Pineapple, Marshmallows, Rice Crispy Squares, Angel Food Cake, Pretzel Sticks, and Brownie Bites

Donut Hole Dipping Bar | \$14.00 per person

Chocolate and Colored Icing

Rainbow Sprinkles, Oreo Crumbs, Toasted Coconut, Cinnamon Sugar, Powdered Sugar

Adult Ice Cream Float Station | \$10.50 per drink

Vodka and Root Beer Floats, Kahlua and Coke Floats, Chocolate Syrup & Guinness Floats, Cherry Floats with Grenadine and Sierra Mist

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Beverage Arrangements

Hosted Bars

Charges are based on the actual number/type of drinks/beverages consumed. One bartender per 75 guests at \$150.00 each; fee is waived should each bars' sales exceed \$500.00 excluding service charge & tax.

Principal Selections | \$9 per drink

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

Premium Selections | \$10 per drink

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

Deluxe Selections | \$11 per drink

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

All Hosted Bars Include:

Domestic beer | \$5

Bud Light
Michelob Ultra
Coors Light
Miller Light

Imported beer | \$6

Corona
Heineken
Amstel Light

Specialty Craft beer | \$6

Samuel Adams Boston Lager
Blue Moon
New Belgium Fat Tire
Four Peaks Kiltlifter (local)

Non-alcoholic Beer | \$5

O'Doul's

Red & White Wine | by the bottle

*see next page for selection

Pepsi Soft Drinks | \$4.75

Bottled Still or Sparkling Water | \$4.75

*A taxable service charge (currently 25%) and sales tax (currently 7.95%) will be added to all pricing.

Wine List

Sparkling

Freixenet Blanc de Blancs, San Sadurni d'Anoia, Spain | \$34

Mumm Napa "Brut Prestige", Napa Valley, California | \$60

Chardonnay

Stone Cellars by Beringer Chardonnay, California | \$34

Beaulieu Vineyards Century Cellars Chardonnay, California | \$34

Chateau St. Jean Chardonnay, North Coast | \$38

Clos du Bois Chardonnay, North Coast | \$40

Specialties

Stone Cellars by Beringer Pinot Grigio, California | \$34

Chateau Ste. Michelle Riesling, Columbia Valley, California | \$34

Pighin Pinot Grigio, Grave del Friuli, Italy | \$54

Brancott Sauvignon Blanc, Marlborough, New Zealand | \$42

Beringer Vineyards White Zinfandel, California | \$34

Merlot

Stone Cellars by Beringer Merlot, California | \$34

Beaulieu Vineyards Century Cellars Merlot, California | \$36

Clos du Bois Merlot, North Coast, California | \$42

Pinot Noir

Mark West Pinot Noir, California | \$40

La Crema Pinot Noir, California | \$62

Cabernet Sauvignon

Stone Cellars by Beringer Cabernet Sauvignon, California | \$34

Beaulieu Vineyards Century Cellars Cabernet Sauvignon, California | \$36

Aquinas Cabernet Sauvignon, Napa Valley, California | \$50

Estancia Cabernet Sauvignon, Paso Robles, California | \$48

*A taxable service charge (currently 25%) and sales tax (currently 7.95%) will be added to all pricing.



YOUR ACCOMMODATIONS

PROVIDE YOUR GUESTS WITH A RELAXING GETAWAY RETREAT IN ONE OF OUR 260 SPACIOUS GUEST ROOM SUITES DESIGNED WITH A LIVING ROOM AND SEPARATE BEDROOM. WITH SCENIC MOUNTAIN VIEWS FROM THEIR BALCONY AND LUXURY PILLOW TOP MATTRESSES TO COMFORTABLY DREAM, YOUR GUESTS WILL FEEL PAMPERED. WE ARE PLEASED TO PROVIDE A ROOM BLOCK WITH AN EXCLUSIVE GUEST SUITE RATE FOR YOUR WEDDING GUESTS.



YOUR FAREWELL BRUNCH

CONTINUE THE CELEBRATION AND REMEMBER THE EXCITEMENT AS YOU GATHER WITH YOUR FAMILY AND FRIENDS AS MR. & MRS. ENJOY A SIMPLE CONTINENTAL OR FULL BREAKFAST BUFFET WITH OMELET STATION AND BLOODY MARY BAR.

A PERFECT ENDING TO A MEMORABLE WEEKEND!

Premium Morning Brunch Menu | \$32 per person

Assorted Chilled Fruit Juices
Orange, Apple, Grapefruit and Cranberry

Seasonal Fresh Fruit and Assorted Berries
Greek and Fruit Yogurt Selection

Selection of Cereals to include Kashi®
House Made Granola, Raisins, Whole, Skim, and 2% Milk

Display of Bagels with Cream Cheese, Sweet Butter, Fruit Jams

Fresh Baked Breakfast Pastries, Croissants, and Muffins
Soft Whipped Butter, Preserves and Marmalade

Egg Option (Select 1)
~Farm Fresh Scrambled Eggs, Cheddar Cheese, Served with Charred Tomato Salsa
~Egg White, Mushroom & Spinach Frittata
~Breakfast Burrito with Chorizo, Egg and Pepper Jack Cheese

Crispy Smoked Bacon
Breakfast Sausage
Breakfast Potatoes

Freshly Brewed Regular Coffee and Decaffeinated Coffee, Selection of Hot Teas

Brunch Enhancements

Oatmeal Bar | \$8 per person
Steel Cut Oatmeal with Brown Sugar, Raisins, Pecans, Cranberries, Local Honey and Fresh Berries

Build Your Own Parfait Bar | \$8 per person
Greek Yogurt, House Made Granola, Mixed Nuts, Local Honey and Fresh Berries

Waffle Station | \$10 per person
Made to Order Waffles, Whipped Cream, Sweet Butter, Warm Maple Syrup and Berry Compote

Fruit Smoothie Bar | \$8 per person
Strawberry Banana and Pineapple Mango

*Price Based on (2) Hours of Food Service

*A taxable service charge (currently 25%) and sales tax (currently 7.95%) will be added to all pricing.

Deluxe Morning Brunch Menu | \$40 per person

Assorted Chilled Fruit Juices
Orange, Apple, Grapefruit and Cranberry

Seasonal Fresh Fruit and Assorted Berries
Greek and Fruit Yogurt Selection

Selection of Cereals to include Kashi®
House Made Granola, Raisins
Whole, Skim, and 2% milk

Fresh Baked Breakfast Pastries, Croissants, and Muffins
Soft Whipped Butter, Preserves and Marmalade

Hot Oatmeal with Brown Sugar, Raisins, and Local Honey

Mini Bagels served with Smoked Salmon, Sliced Tomato, Chopped Onions, Capers, and Whipped Cream Cheese

Thick Cut French Toast
Warm Maple Syrup, Whipped Butter, Caramelized Bananas

Any Style Eggs Made to Order*
Bell Peppers, Onions, Smoked Ham, Crispy Bacon, Mushrooms, Spinach, Roma Tomatoes, Cheddar Cheese, Pepper Jack Cheese, Goat Cheese, Fire Roasted Salsa, Tabasco and Cholula Hot sauces

Crispy Smoked Bacon
Breakfast Sausage
Breakfast Potatoes

Freshly Brewed Regular Coffee and Decaffeinated Coffee, Selection of Hot Teas

*Chef Attendant Required for \$150 each per 75 guests

*A taxable service charge (currently 25%) and sales tax (currently 7.95%) will be added to all pricing.

PREFERRED CREATIVE PARTNERS

OFFICIANTS

ArizonaMinisters.com

Phillip and Gwen Waring

(480) 502-0707

www.arizonaministers.com

From This Day Forward

Jerry & Julie Law

(480) 759-9334

www.fromthisdayforward.com

PHOTOGRAPHERS

Hagerty Photography

Sarah Hagerty

(480) 326-4040

www.hagertyphotography.net

Fable Photo & Video

Brett & Sandi Campbell

(480) 262-9894

www.fablephotoandvideo.com

Moments Found Photography

(602) 320-7131

www.momentsfound.com

Melissa Jill Photography

(480) 241-9762

www.melissajill.com

VIDEOGRAPHERS

Serendipity Cinematography /

Simply Cinema

Taryn Bills

(602) 380-3869

www.serendiptycinema.com

FLOWERS

Wendell Design Group Florist

(480) 649-7100

www.wendellflorist.com

Flowers by Jodi

(602) 264-6932

www.flowersbyjodi.com

Your Event Florist

(480) 203-2740

www.youreventflorist.com

Avant-Garde

(602) 252-1685

www.avant-gardestudio.com

White House Flowers

(602) 957-0186

www.whitehouseflowers.com

CEREMONY MUSIC

Adrienne Bridgewater (Harpist)

(480) 443-1164

www.arizona-wedding-music.com

Lisa Pressman Ensemble

(602) 906-4060

www.opusfromus.com

Sweetwater Strings

Eily Hallagan

(480) 388-2977

www.sweetwaterstrings.com

ENTERTAINMENT

SKM Entertainment

(480) 423-1114

www.skmentertainment.com

Sapphire Sky

Ashley Leroux

602.526.3663

Ashley@sapphireskylive.com

www.sapphireskylive.com

Living Energy Events and Productions

(480) 425-0700

www.livingenergy.com

Ray the DJ

(480) 921-9665

www.raythedj.com

PHOTO BOOTHS

Green Screen Entertainment

Barb Shapiro

602.541.1615

www.greenscreenentertainment.com

Groove Heads

Dee Ann Deaton

602.402.6306

www.grooveheads.com

Snap Booth Entertainment

480.540.6238

www.snapbooth.com

Picture This AZ

602.423.6830

www.picturethisaz.com



PREFERRED CREATIVE PARTNERS

BAKERIES

SugarJam : The Cakery

Dana Dumas
480.948.6210
info@sugarjamcookies.com
www.sugarjamcookies.com

Sweets Unlimited

Eva Zasimovich
480.686.9886
sweetsunlimitedaz@yahoo.com
www.sweetsunlimitedaz.com

Honey Moon Sweets

(480) 517-9520
www.honeymoonsweets.com

LINEN

GBS Linens

Matt Spiegel
(480) 226-9374
www.GBSlinens.com

BBJ Linens

(480) 503-4449
www.bbjlinens.com

Southwick Linens

(480) 699-8891
www.southwicklinens.com

DÉCOR & RENTALS

Kool Party Rentals

623.434.8822
www.koolpartyrentals.com

Classic Party Rentals

602.232.9900
www.phoenix.classicpartyrentals.com

Mark Armitage—Ice Sculptor

480.962.0068
www.armitageice.com

Quest Drape

602.438.9916
www.questdrape.com



Hotel Policies

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 Catering Manager. No food or beverage, alcoholic or otherwise, shall be brought into the hotel by the patron or attendees from outside sources without special permission of the hotel.

MENU TASTING

Complimentary taste panels may be arranged for definite business for up to 4 persons. Additional attendees can be accommodated at 50% of the menu price.

GUARANTEE

Guarantees are required for all catered food and beverage events. Final attendance must be confirmed three (3) 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. Revisions in your group counts, times, dates or meal functions may necessitate renegotiating of charges. We will set and prepare food for 3% over the guarantee.

DEPOSITS

50% of your Food and Beverage Minimum will be required in order to make the reservation definite. This initial deposit will apply to your future balance. Remaining estimated total cost will be due (10) days prior to your wedding to be paid by Certified Check, Money Order, Cashier's Check or Credit Card.

LABOR CHARGES

Carvers, station attendants, additional food and cocktail servers are available at a minimum fee of \$150.00 per attendant for each 1.5 hour time period. A bartender fee of \$150.00 will apply for all bars, for up to 4 hours. Additional hours can be purchased at \$30.00 per hour.

SERVICE CHARGE AND SALES TAX

A taxable service charge of 25%, as well as current state sales tax will be added to all food, beverage, audio visual equipment, ceremony packages, event equipment and room rental charges. Service Charge and State Sales Tax are subject to change without notice.

SIGNAGE

In order to maintain the ambiance of the hotel, all signs must be professionally printed, no handwritten signs are allowed. No signs, banners, displays or exhibits will be permitted in the public areas of the hotel without prior Hotel approval.

DECORATIONS

Arrangements for floral centerpieces, special props and entertainment may be made through the Catering Department and our Preferred Creative Partners. All decorations must meet the approval of the Scottsdale Fire Department, i.e. Smoke machine, candles, etc. Flammable substances are not permitted in the building or anywhere on the hotel's premises. 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.



Hotel Policies

PARKING

Complimentary Self-Parking is available for your guests the day of the wedding and is included in the Wedding Package.

ENTERTAINMENT & NOISE

Due to the location of the ballrooms in regards to the guestroom areas, most function will not create a noise issue. However, due to the sound ordinance in Scottsdale, AZ, outdoor functions must conclude by 10pm.

WEATHER

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 15 mph. 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 labor charge of \$12.00 per guaranteed guest.

MARRIOTT REWARDS

Earn points for future stays at Marriott Hotels and Resorts or frequent flyer miles with 17 airline partners if you are or become a Marriott Rewards Guest. The Hotel offers three points for each dollar spent on all charges excluding service charge and sales tax. There is a maximum of 50,000 points or 15,000 miles per event and points will be processed approximately 8-10 days following your wedding.

SLEEPING ROOMS

A courtesy block of sleeping rooms will be available for your guests at a reduced room rate with no minimum night stay. The unreserved rooms will be released 4 weeks prior to the wedding date and there is no obligation to reserve a minimum number of rooms in the room block. Rates are based upon current availability and pricing models in effect.

WELCOME BASKETS

A maximum of 20 welcome baskets may be distributed by the front desk upon guest arrival on a complimentary basis. If your overall welcome basket quantities exceed 20, then the entire quantity of welcome baskets must be delivered by our bell staff directly to the guest room. In this event, a handling fee of \$4.00 per basket will apply.

