



WEKOPA

Weddings

W E K O P A

Weddings

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WEKOPA

Weddings



Your wedding is one of the most important days of your life, serving as a time for family and friends to gather and celebrate the union of your love.

Ensure that this day is a smooth and memorable experience that reflects the uniqueness of you and your spouse by planning your event at the **WeKoPa** Resort. Offering both **indoor and outdoor** wedding venues in the Fort McDowell area, this resort makes it possible to say **"I do"** before the gorgeous backdrop of the desert and mountains, surrounded by enduring Native American traditions. Then you can celebrate at this contemporary hotel featuring a championship golf course, casino, desert activities and much more. Exchange your vows in the pristine **Sonoran Desert** amidst the glow of a romantic sunset, or choose a gorgeous indoor ceremony in the hotel's **18,000-square-foot ballroom**.

Our resort's wedding specialist have years of experience that can help you realize the **wedding reception of your dreams**. Our coordinators will work with you from your initial property tour to room setup and décor. They will assist you and your wedding planner in your selection of food and beverages and will communicate every detail of your event to the hotel staff. They will also act as your point of contact for any questions that may arise during the planning of your wedding day. The culinary team will ensure that your meal choices are **prepared to perfection** and presented with the **style and elegance** that you and your guests deserve. As a **WeKoPa** guest, you will receive the highest level of customer service available.

And don't forget to book a space for the important festivities surrounding your wedding day! **WeKoPa Resort** has extensive, flexible meeting facilities and superior catering options to make your engagement party, bridal shower, rehearsal dinner, wedding reception and farewell brunch just as unforgettable as your ceremony.

WEKOPA

Weddings



You found the perfect person,
THE REST SHOULD BE EASY.

At the **WeKoPa Resort** you are able to **design your day** the way you have always imagined. We have become **hopeless romantics** and love to make each couple's one-of-a-kind dreams come true.

We are thrilled at your interest in our **amazing property**.

Please find included in this presentation our ceremony and reception packages. **We offer a variety of ceremony sites, reception locations and culinary delights.**

Our experienced Catering Sales Manager and wedding coordinators will be with you every step of the way.

Thank you for the opportunity to share in your special day!

WEKOPA *Ceremony Sites*



**COURTYARD OR POOL SIDE
CEREMONY SITE**
\$1500

**WEKOPA GOLF CLUB
CEREMONY SITE**
\$2000

**ADVENTURES
CEREMONY SITE**
\$1700

ALL CEREMONY SITES INCLUDE:

- Rehearsal & Coordination
- Weather Back-Up Space
- Padded White Garden Chairs
- Directional Signage for Guests
- Citrus & Iced Water Station
- Changing Rooms for Wedding Party
- Gift Table
- Guest Book Table
- Unity or Ceremony Cocktail Table

*ALL PRICES ARE SUBJECT TO A 22% SERVICE CHARGE AND APPLICABLE TAXES.

W E K O P A
Receptions and Packages



SILVER PACKAGE

\$71++

2 Butler Passed
Hors d'oeuvres

Single Entrée
Plated Dinner
or
Cholla Dinner Buffet

GOLD PACKAGE

\$85++

3 Butler Passed
Hors d'oeuvres

Single Plated Dinner,
WeKoPa Saguaro Signature
Buffet, or Stations:
2 Displays, 2 Sides,
1 Butcher

PLATINUM PACKAGE

\$110++

4 Butler Passed
Hors d'oeuvres

Duet Plated Dinner or
WeKoPa Signature Stations
2 Displays, 2 Sides,
2 Butcher, 1 Theme

House Wine Service with Dinner

ALL PACKAGES INCLUDE:

72" Round Tables, Seating up to 12 Guests per table

Standing & Seated Cocktail Tables

Standard Banquet Chairs

Dark, Hard Wood Buffet Tables, *if needed*

Upgraded Table Linen in Brides Color, Wave, Pintuck, & Poly

Dedicated Banquet Captain

Resort White China / Flatware / Glassware

Votive Candles, 5 per table

Dance Floor / Stage for Band or DJ

Cake Table / Gift & Guest Table / Place Card Table

Champagne Toast

ALL PACKAGES ARE SUBJECT TO 22% SERVICE CHARGE AND 9% TRIBAL TAX.

W E K O P A
Catering Menu



Plated

SALADS

Traditional Caesar Salad
 Hearts of Romaine, Tossed with Parmesan Cheese, Heirloom Cherry Tomatoes, Garlic Croutons, and Creamy Cilantro Caesar Dressing

Candied Walnut Salad
 Rudy Arcadia Greens, Candied Walnuts, Infused Cranberries, Sliced Apples, Tomatoes, and Cucumbers, Served with Grape Serrano Vinaigrette

Organic Baby Green Salad
 Served with Grape Tomatoes, Cucumbers, Carrots, and a choice of Dressing

Baby Kale and Quinoa Salad
 Served with Quinoa, Red Seedless Grapes, Seasonal Berries, Toasted Almonds, with Honey Lime Vinaigrette

STARCH

Tricolor Quinoa

Vegetable Wild Rice Pilaf

Dauphinoise Potatoes

Roasted Garlic Whipped Mashed Potatoes

VEGETABLES

Almond Hericot Verts

Seasoned Broccolini Rabe

Sautéed Asparagus & Baby Carrots

Grilled Marinated Vegetables

POULTRY

Stuffed Herb Chicken
 Chicken Breast Stuffed with Boursin Cheese, Spinach, and Red Bell Peppers, served with a Verdi Lime Sauce

Pollo Relleno
 Chicken Breast Lightly Breaded and Stuffed with Calabazitas, Queso Oaxaca, Avocado, Onions, Peppers, Cilantro, with Chile Rojo and Queso Blanco Sauce

Caprese Chicken
 Chicken Breast Stuffed with Mozzarella Cheese, Basil, and Tomatoes, over a Honey Balsamic Glaze

BEEF/PORK

Grilled French Pork Chop
 Grilled Bone-In Pork Chop Served with Honey Chipotle Glaze and Wild Mushroom Bread Pudding

Roasted Cider Pork Loin
 Served with Tomat Chutney

Beef Medallions
 Served with Blue Stilton Hollandaise Sauce
 Rib-eye
 Served with Portabellini Mushroom Reduction

SEAFOOD/VEGETARIAN

Grilled Salmon Keta
 Served with Avocado Serrano Coulis

Tortilla Crusted Tilapia
 Served with Citrus White Wine Sauce

Zucchini Vegetable Roll
 Zucchini Stuffed with Fresh Seasonal Vegetables on a Bed of Quinoa with Pomodoro Sauce

Duet Plated

CHOOSE ONE OF THE FOLLOWING DUET OPTIONS:

Beef / Seafood | Pork / Poultry | Braised Beef / Seafood | Poultry / Seafood

ALL PLATED MENUS INCLUDE:

Artisan Bread and Sweet Butter, Coffee Service, Regular and Decaffeinated Coffee, Iced Water, Iced Tea and Hot Tea Service

W E K O P A
Signature Stations



DISPLAYS

- Cheese Board
- Grilled Veggies
- Chips & Dips

ADD SLICED CHARCUTERIE
\$7/PERSON

SIDES

- 2-3 Salads
- 3-4 Vegetables
- 3-4 Starches

SWEETER SIDE

- 6 Options of Mini Desserts
- Choice of Three \$6/person

**BUTCHERY/
CARVING BOARD**

- 2 Chicken
- 1 Turkey
- 1 Pork
- 1 Salmon/Seafood
- 1 Beef

ALL ITEMS TO COME WITH
ACCOMPANIMENTS/SAUCES

THEME STATIONS

- Mac & Cheese Bar
- Potato Martini Bar
- Slider Bar
- Street Tacos

ALL STATION MENUS INCLUDE:

Artisan Bread and Sweet Butter,
Coffee Service, Regular and Decaffeinated Coffee,
Iced Water, Iced Tea and Hot Tea Service

WEKOPA

Signature Buffets



CHOLLA DINNER BUFFET

- 2 Salad Options
- 1 Pork OR 1 Chicken & Sauce
- 1 Seafood & Sauce
- 1 Starch
- 1 Vegetable

SAGUARO DINNER BUFFET

- 2 Salad Options
- 1 Beef
- 1 Seafood
- 1 Chicken
- 1 Pork
- 2 Starch
- 2 Vegetables

ALL BUFFET MENUS INCLUDE:

Artisan Bread and Sweet Butter,
Coffee Service, Regular and Decaffeinated Coffee,
Iced Water, Iced Tea and Hot Tea Service

W E K O P A
Appetizers



Hors d'oeuvres
 25 ORDER MINIMUM

COLD

- Mediterranean Tart
- Deluxe Finger Sandwiches
- "Pineapple Tree" Cheese and Pineapple Skewer

VEGETARIAN SELECTIONS

- Veggie Spring Roll Canapé
- Toasted Macadamia Nut Crusted Goat Cheese
- Vegetable Napoleon Parmesan Crisp
- Vegetable Tower

\$4.25 EACH

- Jumbo Cocktail Shrimp with Tangy Cocktail Sauce with Fresh Lemon
- Chilled Crab Claws with Tangy Cocktail Sauce with Fresh Lemon

\$5.25 EACH

- Oysters on the Half Shell with Tangy Cocktail Sauce with Fresh Lemon

MARKET PRICE

ASSORTED SUSHI

- California Roll
- Unagi Maki Roll
- Rainbow Roll
- Spicy Tuna Maki Roll
- Octopus Nigiri
- Vegetable Maki Roll

\$6.00 EACH

CANAPÉS

- Teriyaki Chicken on top of Crispy Rice
- Smoked Chicken Bruschetta
- Chipotle Chicken Stuffed Wonton Cone
- Seared Ahi Tuna with Wasabi on Asian Rice Cracker
- Ahi Stack
- Spicy Shrimp with Candied Pineapple
- Antipasto Stack On French Baguette
- Smoked Salmon Rose
- Pesto Crab Stuffed Cherry Tomato
- Manchengo Cheese With Black Olive Tapenade on Crostini
- Tomato and Fresh Mozzarella Stack

\$5.25 EACH

FORKS & SPOONS

- Grilled Watermelon and Brie
- Soy Marinated Kobe Beef
- Mocha Crusted Pork Tenderloin
- Sesame Seared Ahi Tuna
- Bay Scallop and Crispy Prosciutto
- Blackened Shrimp with Cilantro Chili Sauce

\$10.00 EACH

HOT

- Beef Sirloin Brochette with Peppers and Onions
- Beef Teriyaki Skewers
- Chicken Wonton
- Tandoori Chicken Satay
- Thai Peanut Chicken Satay
- Pork Pot Stickers with Ponzu
- Smoked Chicken Quesadilla Horn
- Roasted Vegetable Triangle
- Cajun Pecan Crusted Chicken Tenders
- Chicken Marsala Pot Pie
- Smoked Chicken Quesadillas
- Chicken Skewers with Seville-Orange Sauce
- Vegetable Spring Roll ◊ Sweet & Sour
- Cashew Chicken Spring Roll
- Reuben Spring Roll
- Buffalo Chicken Spring Roll

\$4.25 EACH

W E K O P A
Appetizers



Enhancements

25 ORDER MINIMUM

Cheese Display

A Variety of Domestic and Imported Cheeses, Sliced Baguettes and Assorted Dried Fruits

\$8 Per Person

Crisp Vegetable Crudités

Carrots, Cherry Tomatoes, Celery, Broccoli, Zucchini and Peppers with Southwestern Ranch Dip

\$8 Per Person

A Wheel of Brie in Puff Pastry

Sliced French Baguette and Seasonal Fresh Fruit & Nuts

\$9 Per Person

Display of Tropical and Domestic Fruits

Pineapple, Cantaloupe, Honey Dew Melon, Berries and other Seasonal Fruit with Prickly Pear Yogurt Dip

\$8 Per Person

Grilled Marinated Vegetables

Asparagus, Red and Yellow Peppers, Tomatoes, Portabellas and Button Mushrooms marinated in Balsamic Vinegar with Sun Dried Tomato Dip, Hummus and Baguettes

\$8 Per Person

Antipasto Display

Italian Cured Meats, Fresh Mozzarella and Parmesan Reggiano Cheese, Marinated Vegetables, Assorted Peppers, Olives, Crostini & Crackers

\$8.00 Per Person

Salmon Platter

House Smoked Salmon and Cold Cured Lox, served with Herb Crostini, Flavored Cream Cheese, Traditional Accompaniments and Lemon Caper Dressing

\$11.00 Per Person

W E K O P A Beverages



SPIRITS

Vodka
Gin
Tequila
Rum
Whiskey/Bourbon
Scotch

DELUXE

Smirnoff
Beefeater
Jose Cuervo
Bacardi & Captain Morgan
Jack Daniels
Dewar's White Label

PREMIUM

Belvedere
Tanqueray
Herradura
Mt Gay & Captain Morgan
Crown Royal & JW Black
Chivas 12 yr

WINE SERVICE:

House Wine Service

Leaping Horse Red & White Wine Varietals

\$29.00++ PER BOTTLE

*INCLUDED IN ALL BAR PACKAGES, HOSTED BARS & CASH BARS. *DINNER SERVICE WINE IS SERVED ON CONSUMPTION.

Premium Wine Service

Hess Select Red & White Wine Varietals

\$34.00++ PER BOTTLE

*DINNER SERVICE WINE IS SERVED ON CONSUMPTION.

HOSTED BAR

On Consumption

Deluxe Spirit \$7++
Premium Spirit \$8++
Domestic Beer \$5++
Import Beer \$6++
House Wine \$7++
Soda \$4++
Bottled Water \$3++

CASH BAR

Inclusive Pricing

Deluxe Spirit \$8
Premium Spirit \$9
Domestic Beer \$5
Import Beer \$6
House Wine \$7
Soda \$4
Bottled Water \$3

Pricing is subject to a 22% service charge and 9% tribal tax.
Bartender Fees: *For all bars the bartender fee is \$150+ per bartender.
For every 100 guests 1 bartender is required.*

WEKOPA
Enhancements



UP-LIGHTING PACKAGES

10 UP-LIGHTS WITH GEL COLOR
\$300++

20 UP-LIGHTS WITH GEL COLOR
\$600++

CUSTOM MONOGRAM LIGHTING

CUSTOM CUT GOBO, LIGHT FIXTURE & INSTALL
\$300++

CANDLESCAPE CENTERPIECE

5 VASE, FLOATING CANDLE CENTERPIECE, VARYING HEIGHTS
\$40++ PER TABLE

FLORAL CENTERPIECE

3 VASE, ASSORTED STEMS & ASSORTED HEIGHTS
\$40++ PER TABLE

PREMIUM TABLE LINEN UPGRADE

DUPIONI SILK, LAMOUR
\$6++ PER PERSON

W E K O P A
Preferred Vendors



FLORAL & DÉCOR

Encore Creative Weddings
Kristin Sanchez | 602.820.3399

Classic Party Rentals
Christian | 602.232.9900

HAIR & MAKE-UP

Amethyst Spa & Salon
480.789.5532

Baby Doll Weddings
Sabrina | 480.433.0716

PHOTOGRAPHERS & VIDEOGRAPHERS

Saiaf Films
Saiaf Abdallah | 480.516.5819

The R2 Studio
Robin or Renee | 602.492.5856

CAKE DESIGNER/BAKER & SWEETS

The Phoenix Cake Company
Christy | 480.824.1986

A Time For Chocolate
Marianne Randall | 602.628.0390

DJ'S & BANDS

Ray the DJ
Breanna | 480.921.9665

Airzona
Ken Willis | 623.465.0089

OFFICIANTS

AZ Ceremony
Patti | 480.269.3219

TRANSPORTATION

Transtyle
Fred Sadeghi | 480.609.4801

PHOTO BOOTHS

VaVaVoom Photography
Christine | 602.686.8777

GAMES & ENTERTAINMENT

Corporate Follies
Chad or Sharon Sprink | 602.404.2388

The Event Team
Eli, Rowan, or Alexis | 480.507.9140

Details

Agreement & Deposits

A non-refundable deposit is requested upon signing based upon estimated charges. The remaining charges will be due 14 days prior to the Group's function. All payments received are applied to the Group's balance and are non-refundable.

Guarantees

Guaranteed guest count must be confirmed 14 days prior to event. If guarantee is not given by client, the expected number listed in the "Group Function & Meeting Program" listed above becomes the guarantee. Terms and conditions are subject to those outlined in corresponding catering contract.

Cancellations

Group agrees that if this Agreement is canceled for any reason (other than for those reasons shown in Force Majeure), the Resort will suffer damages. The closer in time the cancellation occurs, the greater the damages will be. Contract may not be canceled for the sole purpose of booking at an alternate facility.

Sales Tax & Service Charge

A 22% taxable service charge and applicable 9% sales tax will be added to all food and beverage charges as well as any audiovisual equipment charges and function room set-up/rental fees.

Overtime

An overtime charge per hour, or any fraction thereof, will be charged for events exceeding the contracted time.

Wedding Rehearsals

Your event manager will schedule and conduct your wedding rehearsal. Every effort will be made to accommodate date, time and location requests.

Food & Beverage

All food and beverage is subject to the prevailing service charge and applicable taxes. The current service charge is 22% and the current tax is 9.0%. Service charges are taxed, by law, in the state of Arizona. The Resort is licensed to serve food and beverages and will be the sole provider for all catered functions for the Resort and for Fort McDowell Adventures, to include La Puesta and Rosa's Ranch. No food or beverage may be brought into the WeKoPa Resort and Conference Center by Group for this function. 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 Captain will be happy to assist anyone in making alternative transportation arrangements and/or overnight accommodations during the course of your function.

Children's Menus

Meals for children younger than twelve years of age are available upon request, \$25.00 plus 22% service charge plus 9% sales tax per child. Includes a one course child's entrée, served at the beginning of the first course or child can eat from the buffet.

Menu Tasting

Once a contract is signed, we will be delighted to set a time for one (1) menu tasting. Please consult your Catering Sales Manager for availability.

Vendors

All personnel contracted by the client are required to follow the procedures and guidelines set forth by the WeKoPa Resort and Conference Center. This will require your third party vendors to provide the Resort with an indemnification agreement and proof of insurance.

Decoration

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

Shipping & Receiving

Guests shipping to the Resort must label packages with the recipient's name, group affiliation, and event date. Each package is subject to a \$5.00 handling charge, and pallets are \$75.00 each.

Resort Fee

A Resort Fee of \$20.00 per room, per day will be charged to each room. This fee includes: In-Room Coffee, Bottled Water, Hi-Speed Internet, Shoe Shine, Free Ahnala Appetizer, 24-hour Fitness and Business Center access, Daily newspaper, In-Room Safe and local telephone calls.

Amenities & Gift Bags

Should you have any gift bags or amenity bags for your guests that will be staying with us, we would be delighted to assist you with coordinating the delivery of your gifts. There will be a \$4.00 charge per room for this service.

A beautiful destination,
FOR A DAY TO REMEMBER



WEKOPARESORT.COM | 480.789.5300
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