

Wedding Packages



Wedding Packages

Your wedding memories will last a lifetime and Cliff Castle Casino Hotel is the perfect place to celebrate. Centrally located in the beautiful Sedona Verde Valley, nestled between high desert Saguaro Cactus, majestic red rocks and the heart of Arizona's wine country, it is a unique and affordable setting for that special day.

The newly remodeled Cliff Castle Casino Hotel Conference Center proudly features our team of experts to provide you with the best in personal service. From our courteous front desk staff to our award-winning chefs, our goal is to help you create the most memorable event possible.

Cliff Castle Casino Hotel offers accommodations in one of 80 rooms, including six plush suites. You can relax in our heated spa and pool or visit some of the many popular attractions nearby including National and State parks, golf courses and historic points of interest such as Montezuma Castle National Monument, Ft. Verde State Park and historic Jerome. You can enjoy gaming fun, live music, Kids Quest, bowling and several great restaurants at Sedona Verde Valley's premier 24 hour entertainment destination. Our staff will give you their full attention in planning your event including elegant décor, complimentary state-of-the-art audio-visual equipment and a wide array of personalized gourmet menus. Our chef and catering staff at Cliff Castle Casino Hotel offer extensive banquet selections at very affordable rates.

Whether you choose our Grand Ballroom or one of several other unique settings, you will definitely have options to choose from to commemorate your event. Our highly-trained, professional staff, beautiful location, exquisite banquet options and first-rate service will put your mind at ease. Our event coordinators are ready to assist you in arranging your event on and off property.

Your wedding, no matter how large or small, will receive the type of attention that has allowed numerous accolades for being best in show & service. Come experience great accommodations and service at a price you can afford.

For more information visit www.cliffcastlecasinohotel.com or contact Audre Arey (928-567-2653), Sales & Conference Coordinators at 800.524.6343 ext. 2645 or sales@cliffcastlecasino.net.

The following amenities are graciously included in all Cliff Castle Casino Hotel Wedding Packages:

Complimentary Suite for Bride & Groom
 Mirrored Squares & Votive Centerpieces
 Linen Color Selection
 Dance Floor
 Room Rent
 Cash Bar Set-up
 Bartender Fee
 Cake Cutting Service
 Coffee & Iced Tea Service
 All Wedding Packages Menus Include Assorted Breads & Whipped Butter
 Champagne or Sparkling Cider Toast

Price does not reflect set-up fee & service charge

Wedding Menus

2 OF A KIND PLATED

\$30 per guest

Hors d'oeuvre offerings · Select 2 (butler passed)
&
1 Display

Salad Offerings · Select 1

Cliff Castle Southwest Caesar

Romaine Hearts, Orange Supremes, Grated Parmesan, Fried Polenta Croutons & Chipotle Dressing

House Garden

Spring Greens, Tomato, Cucumber, Jicama & Herb Dijon Vinaigrette

Iceberg Wedge

Warm Bacon & House Blue Cheese Dressing, Cherry Tomatoes & Chive

Bibb Lettuce

Strawberries, Arugula & Pecans with Honey-Lime Vinaigrette

Entrée Offerings · Select 2

Citrus Rosemary Pork Chop

Thick-Cut Citrus Brined Rosemary Pork Chop with Sautéed Apples & Warm Spices

Roasted Lemon Chicken

Cracked Pepper & Lemon Thyme Pan Gravy

Chile-Honey Glazed Salmon

Grilled 7oz Atlantic Salmon with Charred Pineapple Mango Relish

Coffee Rubbed Roast Sirloin

Charred Tomato Mint Salsa and Chunky Pico De Gallo

Roasted Vegetable Sesame Strudel

Boursin Cheese, Spinach, Roasted Sweet Peppers, Asparagus, Sundried Tomato & Basil
finished with Mustard Cognac Cream Sauce

Accompaniment Offerings · Select 1

Scallop Potatoes Au Gratin

Potato Baked in Cream with Gruyere Cheese, Garlic & Nutmeg

Fried Rice

Shitake Mushrooms & Sugar Snap Peas

Savory Stuffing

Pear, Cranberry & Caramelized Onion

Yukon Mashed Potato

Choice Of:

Butter, Salt & Pepper

Essence of Truffle Oil & Parsley

Melted Leek & Goat Cheese

Roasted Garlic

Chipotle Chili

Vegetable Offerings · Select 1

Green Beans with Sweet & Sour Red Onions

Orange Honey Roasted Winter Squash with Roasted Mushrooms

Agave Lime Carrots

Southwestern Vegetable Medley

CASINO ROYALE PLATED

\$45 per guest

Hors d'oeuvre Offerings

Select 3 (butler passed) & 2 Displays or Chocolate fountain 1 hour service

Salad Offerings · Select 1

Grilled Asparagus

Prosciutto, Arugula, Orange & Pecorino, Lemon Juice, Extra Virgin Olive Oil & Cracked Pepper

Pink Lady Apple & Arugula

Mint, Toasted Walnuts, Radicchio, Crème Fraîche Lemon Dressing

Wild Mushroom Wheat Berry Tart

Watercress, Orange & Shaved Fennel Salad

Calamari White Bean

Warm White Bean & Calamari Salad with Garlic Bruschetta

Cliff Castle Southwest Caesar

Romaine Spears, Fried Polenta, Croutons & Grated Parmesan, Chipotle Dressing

Casino Caprice

Heirloom Tomatoes, Fresh Mozzarella, Basil, Olive Oil, Cracked Pepper & Sea Salt

Entrée Offerings · Select 2

Roasted Rack of Lamb Persille

New Zealand Lamb with Parsley, Garlic & Breadcrumbs

Thick-Cut Porter House Pork Chop

Grilled & Cider Cured with Mustard & Cognac Cream Sauce

Herb Crusted Halibut (based on availability)

Baked Halibut with Golden Gazpacho Sauce

Petite Filet with Chile Prawns

Garlic Sesame Soy Petite Beef Filet, Jumbo Chile Brined Prawns
Green Apple, White Radish Slaw & Wasabi Aioli

Stuffed Roast Chicken

Organic Airline Breast Stuffed, Ricotta, Goat Cheese, Leeks, Pine Nuts & Currants

Pan-Seared New York Strip

Prime Cut New York Strip with Wild Mushroom Cognac Sauce

Sea Bass

Roasted Oyster Rockefeller Crust & Pernod Liqueur Butter Sauce

Accompaniment Offerings · Select 1

Tomato Basil Gratin

Baked in Savory Custard & Gruyere Cheese

Roasted Fingerling Potatoes

Olive Oil, Sea Salt, Cracked Pepper & Fresh Herbs

Toasted Orzo Pasta

Roasted Cauliflower, Shitake Mushrooms, Currants & Sage Brown Butter

Wild Mushroom Cambozola Cheese Bread Pudding

Potato Parsnip Puree with Truffle Oil

Wild Rice 3 Grain Medley

Yukon Mashed Potato

Choice Of:

Butter, Salt & Pepper

Essence of Truffle Oil & Parsley

Melted Leek & Goat Cheese

Roasted Garlic

Chipotle Chile

Vegetable Offerings · Select 1

Warm Sweet & Sour Vegetable Slaw

Shaved Root Vegetables, Cabbage, Apple, Caraway Seed & Bacon Sautéed in Brown Sugar Apple Vinegar

Orange Glazed Carrots & Red Onion

Chopped Herbs & Lemon Zest

Sauté of Baby Broccoli

Garlic, White Wine, Olive Oil & Sea Salt

Roasted Root Vegetables

Batons of Carrot, Turnip, Parsnip, Red Onion & Fennel Tossed with Herbs, Olive Oil, Sea Salt & Lemon

QUEEN OF HEARTS BUFFET

\$34 per guest

Hors d'oeuvre Offerings ~ select 2 (butler passed)
&
1 Display

Salad Offerings • Select 2

Mediterranean Chopped Salad

Romaine Hearts, Garbanzo, Cucumber, Sweet Pepper, Red Onion, Feta, Salami, Olive tossed in Lemon Oregano Vinaigrette

Southwest Orzo Pasta & Black Bean Salad

Sweet Corn, Jicama, Tomato, Peppers, Red Onion, Cilantro tossed in Chile Lime Vinaigrette

Southwest Caesar Salad

Chopped Romaine, Grated Parmesan & Fried Polenta Croutons

Zucchini Ribbon Salad

Sliced Mushroom, Cherry Tomato, Red Onion, Fresh Dill, Lemon Dijon Vinaigrette

Entrée Offerings • Select 2

Polpettone

Giant Veal & Ricotta Meatballs Braised in Tomato Sauce

Atlantic Salmon

Honey Glazed Atlantic Salmon with Charred Pineapple Relish & Basmati Rice

Pork Tenderloin

Jamaican Jerked Pork Tenderloin over Red Beans & Rice with Banana Mango Salsa

Pot Roast

Braised Yankee Pot Roast with Orange Glazed Carrots

Sole & Crab Rolls

Pacific Sole & Crab Rolls with Lemon Grape Caper Sauce

Roasted Lemon & Rosemary Chicken

Slow Roasted , Sliced Yukon Potatoes, finished with Grilled Lemons & Chopped Herbs

Accompaniment Offerings • Select 2

Spanish Rice Pilaf with Black Beans

Rice, Mushrooms, Sweet Corn, Chiles, Garlic & Cilantro

Scallop Potatoes Au Gratin

Potato Baked in Cream with Gruyere Cheese, Garlic & Nutmeg

Penne & Vegetable Gratin

Chopped Seasonal Vegetables Tossed with Herbs, Mozzarella & Tomato Sauce

Roasted Red Bliss Potato

Tossed with Rosemary, Olive Oil & Sea Salt

Yukon Mashed Potato

Choice Of:

Butter, Salt & Pepper

Essence of Truffle Oil & Parsley

Melted Leek & Goat Cheese

Roasted Garlic

Chipotle Chile

Vegetable Offerings • Select 1

Calabacitas

Squash, Tomatoes, Onions & Mushrooms sautéed in Garlic & White Wine
Finished with Feta Cheese & Fresh Herbs

Broccoli Cauliflower Stir Fry

Olive Oil, Lemon, Herbs & Sea Salt

Seasonal Vegetable Pan Roast

Brussel Sprouts, Carrots, Parsnips, Butternut Squash & Roasted Mushrooms in Olive Oil & Sea Salt
Buttered Orange Glazed Carrots with Parsley

Hors d'oeuvre Offerings

Bruschetta of Roasted Balsamic Grapes & Blue Cheese

Tomato & Olive **Pizzattes**

Taquitos stuffed with Pueblo-Style Chipotle & Potato

Smoked Salmon Quesadilla with Pepper Jack, Horseradish Cream, Clipped Dill & Lemon

Mini Black Forest Ham, Cheese & Avocado Sandwich on Roasted Poblano Cornbread

Shrimp and Scallion Spring Rolls with Lime Honey Garlic Dipping Sauce

Wild Mushroom & Cheese Crostini

Prosciutto Wrapped Melon

Mediterranean Vegetable Skewer

Beef Sate' with Asian Dip & Peanut Sauce

Displays included in Wedding Packages

Baked Brie En Croute with Raspberry Preserves

Seared Ahi Tuna & Avocado Tartar, Lime Juice, Red Onion, Olive Oil & Cilantro

Beet, Chickpea & Almond Dip with Pita Chips

Salsa Mexicana • Roasted Tomatoes, Garlic, Green Onion, Chile, Cilantro & Lime Juice

Salsa Verde • Tomatillos, Garlic, Green Onion, Chile, Spinach, Lime Juice & Cilantro

Parsley Hummus & Cauliflower Crudités

All Displays are accompanied with Assorted Crackers, Fresh Breads or House Tortilla Chips

ADDITIONAL RECEPTION DISPLAY OFFERINGS

Per 50 attendees • Orders may be halved

Seasonal Fresh Fruit Display

Seasonal and Tropical Fresh Fruit

\$175 per display

Gourmet Cheese Display

An Array of Premium Cheeses

Served With Fresh Fruit Garnish

Assorted Crackers and Breads

\$225 per display

Seasonal Vegetable Display

Assortment of Seasonal Vegetables

Served with Dips that Include:

Ranch and Onion

\$175 per display

Smoked Salmon Display

Smoke Salmon served with

Capers, Cream Cheese,

Mini Bagels, Red Onions and Chopped Egg

\$200 per display

Seafood on Ice

Alaskan Snow Crab Claws

Iced Jumbo Shrimp

Alaskan King Crab Legs

Oysters

Consult your Group Coordinator for Market Price

STAFFED STATION OFFERINGS

*\$75 for a uniformed chef per station for 2 hours · Requires 2 chefs
Prices are per 50 servings · Orders may be halved*

South of the Border

Chef will prepare the following items to order

Choice Of 2:

Fajita

Chicken, Beef or Shrimp

Quesadilla

Cheese, Chicken, Beef & Shrimp

Each Station will come with Salsa Guacamole Sour Cream Tri Colored Tortilla Chips

\$250

Prices are per 50 servings

Pasta Station

Choice of 2 Pastas, 2 Sauces, 2 Extras

Sauces:

Alfredo, Marinara, Basil Pesto, Sun Dried Tomato Pesto, Olive Oregano

Pasta:

Fettuccini, Angel Hair, Linguine, Penne, Bow Tie

Extras:

Bay Shrimp, Roasted Chicken, Italian Sausage, Broccoli, Mushrooms, Kalamata Olives, Bell Peppers, Onions

Garlic Bread will accompany

\$250

\$20 per extra side

Prices are per 50 servings

CARVING STATION OFFERINGS

\$75 uniformed Chef carving station – add to any menu

Prices are per 50 Servings · Orders may be halved

Spiced Rubbed Inside Round of Beef

Au' Jus & Horseradish Cream

275.00 per order

Butterflied Roast Leg of Lamb

with Honey - Pasilla Glaze

250.00 per order

Orange & Rosemary Brined Roast Loin of Pork

Horseradish Marmalade & Apple, Cranberry Stuffing

180.00 per order

Citrus Brined Boned in Turkey Breast

Ancho Chile, Cranberry Relish

220.00 per order

All Stations Include Assorted Breads & Whipped Butter

SPECIALTY BARS AND DRINK STATIONS

The Ultimate Wine Bar

It's time to experience great wines from around the world. Cliff Castle Casino Hotel has an extensive selection of wines to enjoy. Whether it's a Pinot Grigio or Chardonnay, or Pinot Noir or Cabernet, we have a great variety of wines to meet anyone's taste.

\$8.00 per drink

Majestic Martini Bar

The martini craze is alive at Cliff Castle Casino Hotel. Classic or new, our drinks are handcrafted with premium gin or vodka of your choice. Specialty Cosmopolitans, Metropolitans, Caramel Appletinis, Chocolate Martinis and house specialties Cliff Castle Cosmo or a Montezuma Martini are sure to be a hit with all the guests.

\$ 7.00 per drink

Fabulously Frozen Cocktail Bar

Featuring our exclusive Prickly Pear Margaritas and Daiquiris, this is truly a frozen cocktail fantasy. Quench your desert thirst with variations of Piña Coladas, Blue Hawaiians and house specialty drinks including Lodge Lemonade, Cactus Bite and Stargazer's Sunset.

\$ 7.00 per drink

Margarita Paradise Bar

Bring your party to life with Cliff Castle Casino Hotel very own Margarita and Tequila bar. Enjoy our specialty Blackjack Margarita along with our twist of on-the-rocks or frozen Margaritas. All made with the freshest ingredients and premium Tequilas.

\$7.00 per drink

Cordially Yours Bar

Treat your guest to a delicious selection of uniquely flavored cordials. Whether served on ice or with our house special blend of coffee, this is perfect addition to any event. Grand Marnier, Amaretto DiSaronno, Godiva Chocolate Liqueur, Remy Martin Cognac, Bailey's Irish Caramel or Mint Cream is among the sweet Treats. All coffees are perfected with whipped cream and garnished.

\$10.00 per drink

Champagne Punch

\$52.00 per gallon

Kegs

Kegs are available upon request. Ask your group coordinator for details.