

# *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](http://www.cliffcastlecasinohotel.com) or contact Audre Arey (928-567-2653), Sales & Conference Coordinators at 800.524.6343 ext. 2645 or [sales@cliffcastlecasino.net](mailto: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.*