

GRAND | HYATT®  
SCOTTSDALE RESORT



Wedding Menu





# Your Experience

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Congratulations on your engagement and thank you for your interest in Grand Hyatt Scottsdale Resort!

Our Wedding and Events Team is excited to help you with every detail and flawlessly execute your dream wedding. We'll work with you to plan and personalize the ceremony and reception of your dreams!

## Our Resort

A stunning desert retreat located in the heart of Scottsdale gives you the chance to discover the infinite beauty of the Sonoran Desert. Enjoy stunning views of the McDowell Mountains on your special day. Gather with your guests before the wedding festivities in one of our Chef Richard Blais inspired restaurants or celebrate in our poolside cabanas. At the end of the weekend, rejuvenate at Spa Avania.

## Your Wedding Weekend

When your special day arrives, relax knowing our team of event specialists will control every detail to your specifications, so all you have to do is enjoy the celebrations.

## Personalized Service

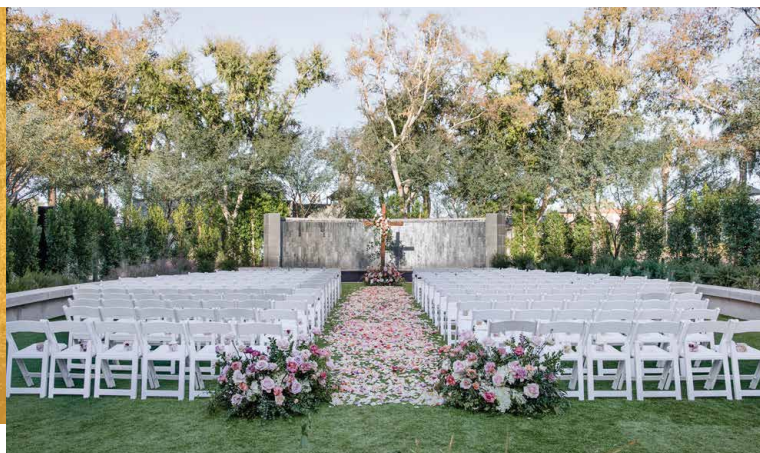
Creating a unique experience is our goal and we look forward to helping you choose each detail from setup to culinary creations to create the most memorable wedding.





# Outdoor Venues

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## Desert Garden

The beauty of the Arizona landscape is the inspiration for Desert Garden. This outdoor space, located in a serene courtyard and surrounded by a grove of mesquite trees, weaves together natural textures, materials, landscape and design to create an oasis in the desert.

Ceremony Site Fee: \$5,500.00 ++

Ceremony accommodates up to 200 guests

Reception accommodates up to 350 guests



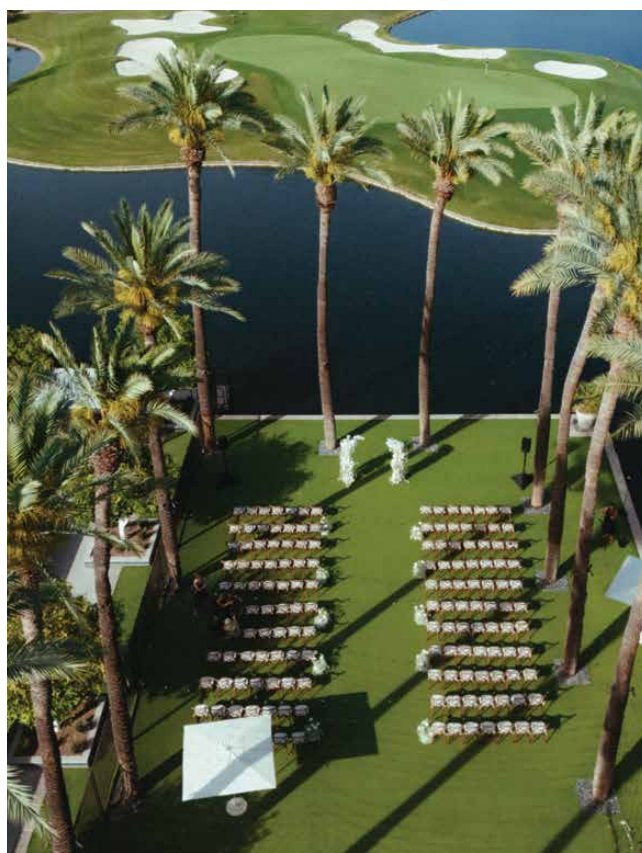
## Terrace Court

Our quaint desert courtyard, Terrace Court overlooks our sparkling pools and the majestic McDowell Mountains.

Ceremony Site Fee: \$4,500.00 ++

Ceremony accommodates up to 600 guests

Reception accommodates up to 410 guests



## Palm Grove

Framed by spectacular palm trees, Palm Grove is our premiere outdoor location. This highly desired space offers lakeside views of the Gainey Ranch Golf Course and McDowell Mountains.

Ceremony Site Fee: \$5,500.00 ++

Ceremony accommodates up to 500 guests

Reception accommodates up to 410 guests

**\*\* All outdoor events must conclude by 10:00 pm due to local Scottsdale noise ordinance.**



# Outdoor Venues

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## Lawn Court

A secluded open-air courtyard fringed with magnolia trees, date palms and colorful flower beds creates a beautiful quiet and tranquil outdoor setting.

Ceremony Site Fee: \$4,500.00 ++

Ceremony accommodates up to 500 guests

Reception accommodates up to 450 guests



## Waterfall Terrace

Set back lakeside, this venue showcases sparkling fountains, views of the Gainey Ranch Golf Club and frames the Majestic McDowell Mountains.

Ceremony Site Fee: \$3,000.00 ++

Ceremony accommodates up to 120 guests

Reception accommodates up to 80 guests

**\*\* All outdoor events must conclude by 10:00 pm due to local Scottsdale noise ordinance.**

# Indoor Venues

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## Sonwai

This unique room features floor to ceiling movable glass walls that frame the spectacular views of Palm Grove and the splendor of the McDowell Mountains.

Ceremony Site Fee: \$2,500.00 ++

Ceremony accommodates up to 35 guests

Reception accommodates up to 20 guests

## Arroyo

For an intimate gathering with friends and family, our Arroyo room provides privacy with a view. The floor to ceiling windows overlooks the Terrace Court and majestic McDowell Mountains.

Ceremony Site Fee: \$2,500.00 ++

Ceremony accommodates up to 180 guests

Reception accommodates up to 140 guests





# Ballroom Venues

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## Arizona Ballroom

Introducing the Arizona Ballroom, an elegant, spacious venue where modern sophistication meets desert charm. Coffered ceiling, stylish lighting, and a warm color palette. Its versatile design and luxurious atmosphere create an unforgettable backdrop for your special day.

Ceremony Site Fee: \$5,500 ++

Ceremony accommodates up to 2,000 guests

Reception accommodates up to 1,400 guests

## Vaquero Ballroom

Vaulted ceilings and warm, neutral colors make this elegant setting our largest venue. The adjoining foyer works well for cocktails and hors d'oeuvres prior to your reception.

Ceremony Site Fee: \$4,500.00 ++

Ceremony accommodates up to 1,500 guests

Reception accommodates up to 1,030 guests



# Premier Package



## Salad (select one)

Baby Gem Salad, Salad, Shaved Pecorino, Crisp Pancetta, Honey Truffle Vinaigrette

Baby Greens with Crow's Dairy Goat Cheese, Roasted Pears, Candied Walnuts, Cabernet Vinaigrette

Heirloom Tomatoes, Fresh Burrata, Preserved Lemon, Extra Virgin Olive Oil and Ciabatta Croutons

Southwest Caesar Salad - Romaine Lettuce, Roasted Corn, Black Beans, Tomatoes, Cornbread Croutons, Manchego Cheese, Tortilla Strips, Chipotle-Garlic Dressing

## Entree (select up to 3 options for your guests to select in advance)

Herb Crusted Chicken, Naural Jus

Pan Seared Halibut with Citrus Beurre Blanc

Oven Roasted Chile Lime Salmon

Brandt Marinated All Natural Steak

Grilled Filet Mignon with Herb Butter

## Accompaniment - Starches (select one)

Mascarpone Polenta

Chive Whipped Potatoes

Green Chile White Cheddar Grits

Mushroom Risotto Trio

Oven Roasted Fingerling Potatoes with Caramelized Onions

White Truffle Mac and Cheese

## Accompaniment - Vegetables (select one)

Cauliflower Puree

Roasted Asparagus

Heirloom Carrots

Haricot Vert

Broccolini

Roasted Brussel Sprouts with Balsamic Glaze

## Package Inclusions

Choice of Three (3) Passed or Displayed Hors D'oeuvres during your cocktail hour

Three Tier Custom Designed Cake

Bread Presentation during dinner

Champagne Toast during dinner

Coffee & Hot Tea Service

Four Hour Deluxe Bar

**\$ 225 .00 per guest plus service charge and applicable taxes**



# Signature Package



## Salad (select one)

Traditional Wedge Salad served with Bacon, Bleu Cheese Crumbles and Oven Dried Tomatoes

Baby Greens with Crow's Dairy Goat Cheese, Roasted Pears, Candied Walnuts, Cabernet Vinaigrette

Chophouse Salad with Romaine and Iceberg Lettuce, Parmesan, Provolone, Olive, Tomato, Cucumber, Herbed Vinaigrette

## Entree (select up to 3 options for your guests to select in advance)

**Roasted All Natural Chicken**, stuffed with Boursin Cheese, Rosemary Jus

**Mediterranean Sea Bass**, Sundried Tomato Butter

**Grilled Filet Mignon**, Morel Mushroom Ragout

**DUO of Braised Short Rib and Jumbo Shrimp Scampi**, Caramelized Onions, Tomato Caper Butter

**DUO of Grilled Spiced Filet Mignon and Pan Seared Striped Bass**, Mushroom Relish and Grapefruit Gremolata

## Accompaniment - Starches (select one)

Mascarpone Polenta

Chive Whipped Potatoes

Green Chile White Cheddar Grits

Mushroom Risotto Trio

Oven Roasted Fingerling Potatoes with Caramelized Onions

White Truffle Mac and Cheese

## Accompaniment - Vegetables (select one)

Cauliflower Puree

Roasted Asparagus

Heirloom Carrots

Haricot Vert

Broccolini

Roasted Brussel Sprouts with Balsamic Glaze

## Package Inclusions

Choice of Three (3) Passed or Displayed Hors D'oeuvres during your cocktail hour

Three Tier Custom Designed Cake

Bread Presentation during dinner

Champagne Toast during dinner

Coffee & Hot Tea Service

Four Hour Deluxe Bar

**\$ 260 .00 per guest plus service charge and applicable taxes**



# Grand Package

## Salad (select one)

Roasted Beets, Organic Greens, Goat Cheese, Pistachios, Balsamic Drizzle

Organic Butter Lettuce, Brie, Candied Walnuts, Pomegranate Dressing

Arugula & Frisee, Green Apple, Blue Cheese, Pepitas, Champagne Vinaigrette

## Entree (select up to 3 options for your guests to select in advance)

**Roasted all Natural Ricotta Chicken** with fingerling potatoes and a thyme reduction

**Seasonal Catch with Artichoke**, Tomato, Asparagus and a Rosemary Jus

**Grilled Filet Mignon**, Chive Whipped Potatoes, Broccolini

**Duo of grilled filet mignon** and Garlic Butter Seared Scallops with Cauliflower Puree and Balsamic Glaze

**DUO of Grilled Spiced Filet Mignon and Pan Seared Striped Bass**, Mushroom Relish and Grapefruit Gremolata

## Package Inclusions

Choice of Four (4) Passed or Displayed Hors D'oeuvres during your cocktail hour

Three Tier Custom Designed Cake

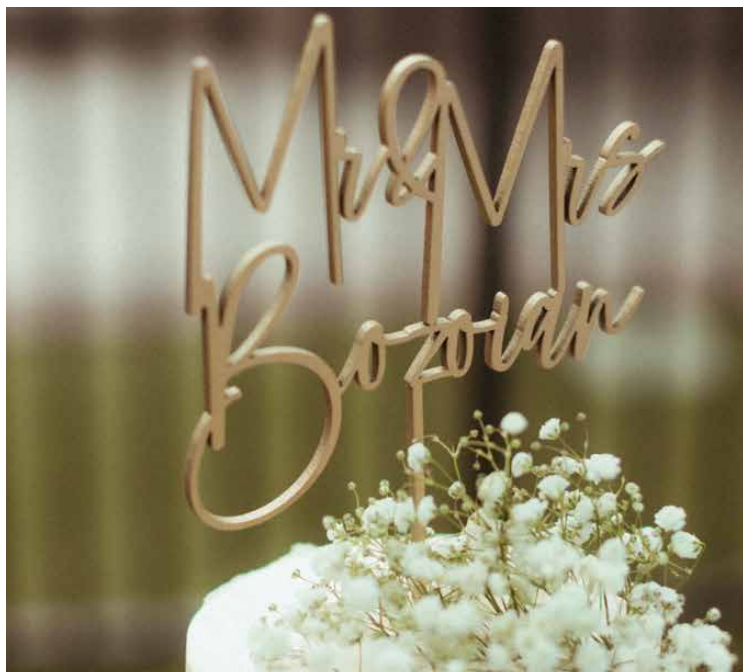
Bread Presentation during dinner

Champagne Toast during dinner

Coffee & Hot Tea Service

Four Hour Deluxe Bar

**\$ 295.00 per guest plus service charge and applicable taxes**



# Personal Preference

Guests choose their own entrees in a banquet setting. Better than the standard dual-entree option. More elegant than the casual buffet. An option designed to satisfy individual tastes and preferences.

## Starter (pre-select one)

Fresh Jumbo Crab Cake with a Sweet Corn Puree and Red Chile Oil

Southwest Spiced Ahi Tuna, Avocado Crema, Roasted Corn and Black Bean Salad

Seared Potato Gnocchi, Wild Mushrooms, Tuscan Kale, Parmesan Cheese, Roasted Red Pepper Coulis

Fire Roasted Tomato Soup with Queso Fresco

Lobster-Sweet Potato Bisque with Truffled Creme Fraiche and Chives

## Starter (pre-select one)

Vine Ripened Tomatoes, Fresh Mozzarella and Baby Mache with Balsamic Reduction and Lemon Oil

Spinach and Frisse Salad with Spiced Pecans, Camembert Cheese and Apple Balsamic Dressing

Baby Romaine, Parmesan Fresco, Balsamic Onions and Lemon-Anchovy Vinaigrette

## Entree (select up to 3 options for your guests to select in advance)

**Roasted All Natural Chicken**, stuffed with Asparagus, Wild Mushrooms, Crow's Dairy Chevre, Chive Whipped Potatoes finished with Rosemary Jus

**Pan Seared Halibut**, Wild Rice Risotto finished with Grapefruit Chimchurri

**Oven Roasted Striped Bass**, Roasted Garlic and Parmesan Polenta with Sun-Dried Tomato Butter

**Grilled Filet Mignon**, Chive Whipped Potatoes and topped with a Morel Mushroom Ragout

**Eggplant Caponata Napoleon**, Roasted Bell Peppers, Sweet Onion, Candied Almonds, Cauliflower Puree and Balsamic Glaze



## Package Inclusions

Allow your guests to personalize their dining experience at your wedding. They will be treated to an elegant four course meal with their choice of four different entrees. Guests will be presented with a custom printed menu card at their place setting, our specially trained servers will take their order ensuring them an extra special experience.

## Package Inclusions

Four (3) Passed Hors D'oeuvres during your cocktail hour

Three Tier Custom Designed Cake

Bread Presentation during dinner

Champagne Toast during dinner

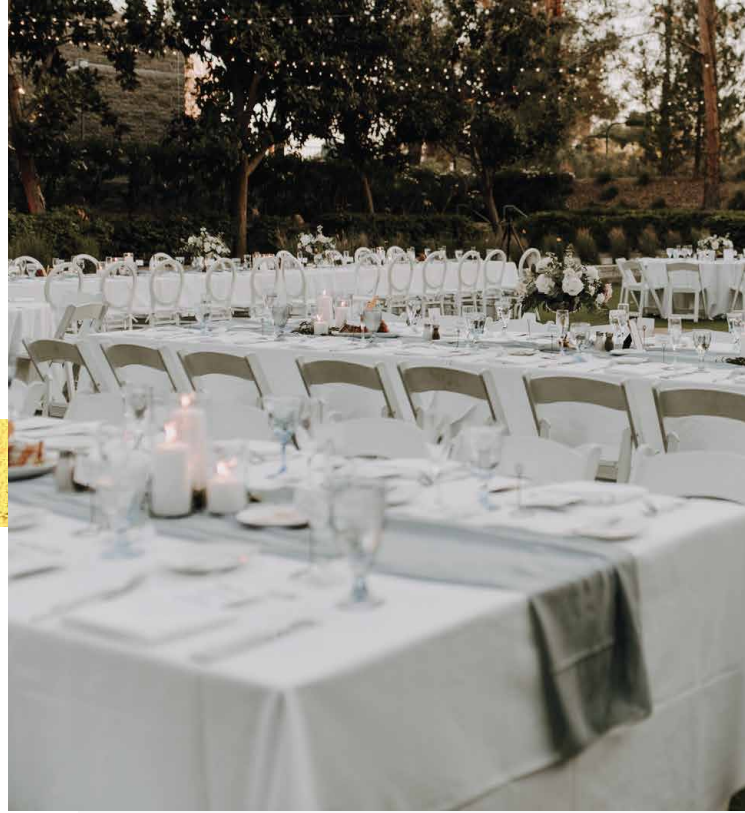
Coffee & Hot Tea Service

Four Hour Deluxe Bar

**\$ 325 .00 per guest plus service charge and applicable taxes**



# Alternative Dining Buffet Style



## Soup and Salads (select two)

Tortilla Soup with Sour Cream, Lime and Tortilla Strips

Creamy Tomato Basil Bisque, Cornbread Croutons

Cream of Corn and Poblano, Queso Fresco, Chile Oil

Lobster Bisque with Cognac

Individual Traditional Wedge Salads with Bacon, Bleu Cheese crumbles and oven dried Tomatoes

Southwest Caesar Salad tossed with Romaine Lettuce, Black Beans, Roasted Corn, Tomatoes, Cornbread Croutons, Manchero Cheese, Tortilla Strips and Chipotle-Garlic Dressing

Chophouse Salad with Iceberg and Romaine Lettuce, Tomato, Cucumber, Red Onion, Olives, Peppers, Pamesan and Feta Cheeses tossed with Extra Virgin Olive Oil and Red Wine Vinegar

## Carving Station\*\* (pre-select one)

**Oven Roasted Prime Rib of Beef**, Horseradish Cream, Natural Au Jus, Petite Rolls

**Oven Roasted Prime Tenderloin**, Creamy Mustard Sauce, Procini Mushroom Demi, Petite Rolls

**Whole Roasted Spiced New York Strip Loin**, Ancho Demi Sauce, Horseradish Cream, Petite Rolls

## Entree (select two)

**Thyme Roasted Chicken Breast** with a Wild Mushroom Ragout

**Chicken Piccata** with Capers, Mushrooms and Tomatoes

**Citrus Marinated Whole Filet of Salmon**

**Sautéed Jumbo Shrimp** with Bacon, Sun-Dried Tomatoes, Roasted Corn, finished with White Wine Butter

**Oven Roasted Artic Char** with a Saffron Butter

## Accompaniment (select two)

White Cheddar Whipped Potatoes

Roasted Fingerling Potatoes with Caramlized Onions

White Truffle Mac and Cheese

Saffron Rice

Herbed Risotto

Sea Salt Roasted Asparagus

Chili Roasted Seasonal Vegetables

Oven Roasted Petite Seasoned Vegetables

Haricot Vert with Onions

## Package Inclusions

Three Tier Custom Designed Cake

Bread Presentation during dinner

Champagne Toast during dinner

Coffee & Hot Tea Service

Four Hour Deluxe Bar

**\$ 225 .00 per guest plus service charge and applicable taxes**

**\*\* Chef attendant fee \$200/each for 2 hours of service required**

# Culinary Enhancements



## Cold Hors D'oeuvres

Tiny Tomato Caprese  
Smoked Chicken & Mango on a Jack Cheese Crostini  
Shrimp & Avocado Tartlets  
Espresso Seared Beef on Garlic Crostini with Horseradish Cream  
Brie with Spicy Apple and Walnut Chutney  
Smoked Salmon Rose with Capers & Dill  
Lobster Medallion with Papaya Relish  
Chipotle Chicken Wonton Cone  
Beef Tenderloin with Balsamic on Foccacia  
Red Pepper Polenta with Herb Cheese & Square Napoleon  
Southwest Shrimp Scampi Shooters

## Hot Hors D'oeuvres

Chicken Pot Stickers with Sesame Dip  
Shrimp Tempura with Dynamite Sauce  
Charred Lamb on Herbed Toasted with Mango Salsa  
Lump Crab Cake with Spicy Remoulade  
Wild Mushroom Tarlet with Goat  
Cheese and Micro Arugula  
Beef Empanadas with Tomatillo Salsa  
Jalapeno Bacon Wrapped Scallops  
Black Bean and Corn Empanada with Guacamole  
Apricot-Chile Glaze Chicken Skewers  
Vegetable Spring Rolls with Ponzu Sauce  
Sonoran Chicken Spring Roll with Guacamole  
Beef Wellington with Horseradish Cream

**Minimum (25) pieces per item**  
**\$12/piece**

## Additional Options

**Alto Antipasti:** Assortment of Italian Meats & Cheese: Prosciutto, Salami, Brie and Gouda; Accompanied by Fig Chutney, Assorted Olives, Oven Roasted Tomatoes, Ciabatta and Grissini Breadsticks  
**\$18.00 per guest**

**American Artisanal Cheese:** Barely Buzzed Espresso Cheddar, Lamb Chopper & Chef's selection of handcrafted cheeses from America's Finest Dairies. Marcona Almonds, Seasonal Fruit Chutney, Fig Cake, Lavash and Sourdough Baguettes  
**\$16.00 per guest**

**Noh Sushi Station:** Based on 3 pieces per person - Assorted Maki Sushi - Spicy Tuna, California, Philadelphia Cream Cheese & Fresh Water Eel Rolls, Edamame, Pickled Ginger, Wasabi and Soy Sauce  
**\$24.00 per guest**

**Children's Meals (10 and under)**  
**\$30**

10 and older - 50% off package price

### Vendor Meals

Boxed lunch \$30  
Plated dinner \$50

**\*\*plus service charge and applicable taxes**



# Enhancements

After a spectacular night of celebrations, top off the evening with mini sweet treats, or a late night snack to give your guests the energy to dance the night away!



## Late Night (select two)

**Beef Sliders** with White Cheddar Cheese

**Smoked Pulled Pork Sliders** with Coleslaw and BBQ Sauce

**Cholula-Buffero Chicken Wings** with Bleu Cheese and Ranch Dressings

**Loaded Nacho Station** with warm Chile Con Queso, Pickled Jalapenos, Black Beans, Pico de Gallo, Guacamole, Sour Cream, Black Olives and Chorizo

**Housemade Cheese, Pepperoni or Sausage Pizza**

**Breakfast Burrito** with Scrambled Eggs, Chorizo, Potatoes, Jalapeno Jack Cheese, Salsa

**Warm Soft Plain and Salted Pretzel Bites** with Artisan Mustards, Warm Beer Cheese and Sweet Cream Cheese Icing

**Tots & Frys:** Tater Tots, Garlic Steak Fries, Ancho Chili BBQ Sauce, Spicy Ketchup, Peppercorn Ranch and Chipotle Remoulade

### **Quesadilla Station\*\*:**

- Slow Braised Tequila Chicken with Charred Green Onions, Monterey Jack Cheese
- Seasonal Vegetables and Mozzarella, Sour Cream, Guacamole, Roasted Tomato and Tomatillo Salsa

**\$25.00 per guest**

**\*\*Chef Attendant Required -  
\$300.00 Each**

**\*\*Station attendant may be required for displayed items**

## Mini Dessert Station (select five)

Prickly Pear Cheesecake Bites

Flourless Chocolate Cake with Raspberries

Pistachio and Chocolate Cannoli

Mexican Wedding Cookies

Tequila Lime Tart

Fresh Fruit Tart

Caramel Chocolate Cream Puff

Chocolate Dipped Strawberries

Apple Streusel Tart

Cinnamon Pumpkin Cheesecake Bites

Tiramisu Verrine

Lemon Meringue Tart

Assorted Macarons

Assorted Truffles

*Includes Coffee, Decaf and Hot Tea service*

**\$ 27.00 per guest plus applicable service charge and tax**

# Wedding Cake

## The Pastry Team

At the Grand Hyatt Scottsdale Resort - Our Talented Pastry Team will work diligently to create the wedding cake of your dreams.

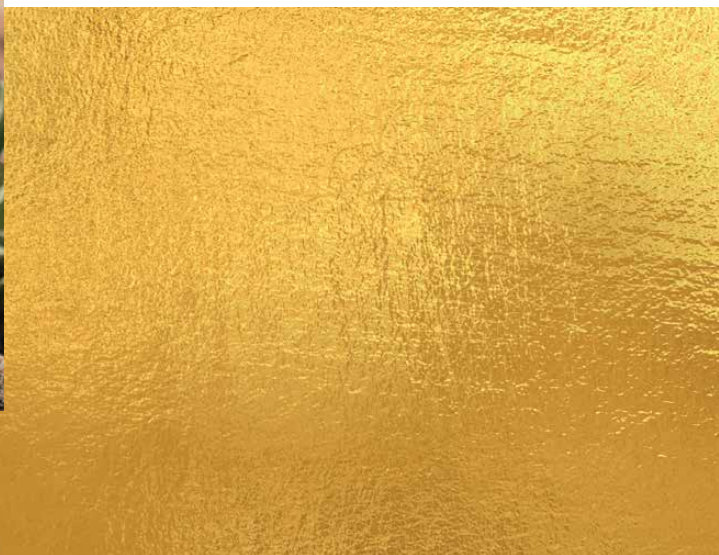
We take pride and passion to use only fresh, local and high-quality ingredients combined with modern and unique design for our cakes and desserts.

Our wedding cake packages offer an exquisite selection of cake flavors, ranging from classic favorites like Vanilla Strawberry Shortcake to unique ones such as Zesty Lemon Curd and Fresh Raspberry Preserve. We also can offer customized flavors to delight every palate.

From the initial consultation to the moment your cake graces your celebration, we are here to guide you every step of the way, making the process as delightful and seamless as the final bite of our sumptuous creations.



## Custom Take Away Bags





# Wedding Cake Flavors

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## Strawberry Shortcake

This is our signature cake at the Grand Hyatt Scottsdale Resort! It's a favorite flavor among our wedding clients. We use Madagascar vanilla to create a tender, delicate cake. Between each of the layers we add handfuls of fresh strawberries and our signature vanilla crème brulee custard.

## Banana Salted Caramel

This rich banana cake is a unique balance between the natural flavors of fresh banana combine with the sweetness of the salted caramel buttercream, we add an extra swirl of salted caramel sauce between the layers to make this cake absolutely divine.

## Red Velvet

This classic and delightful cocoa infused cake will please every guest. The layers of this red velvet cake are filled with our classic cream cheese frosting that is light and not too sweet.

## Lemon Raspberry

This Lemon Raspberry cake is made from our tender and delicate vanilla cake that with infuse with lemon oil, the layers are filled with our zesty lemon curd combine with fresh whole raspberries.



## Chocolate Strawberry

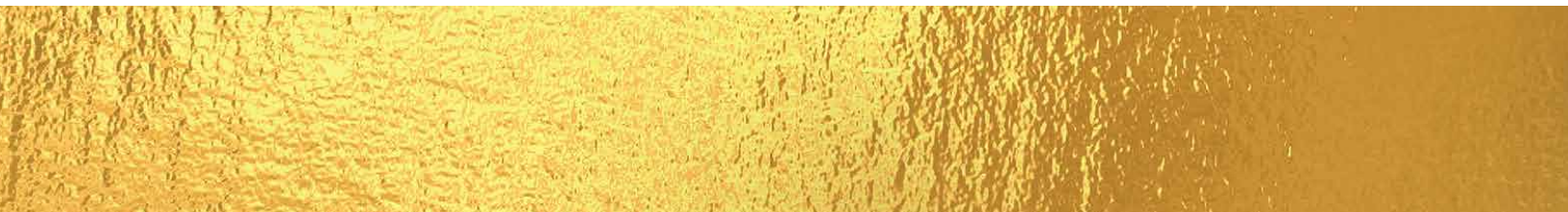
This is the perfect selection for any chocolate lovers, it features our rich and light chocolate cake filled with a dark chocolate crèmeux and fresh strawberries between each layer.

## Carrot

This moist and rich carrot cake with the essence of warmth spice and fresh shredded carrot is the best combination. The layers are filled with our classic cream cheese frosting.

## Rainbow Sprinkle

The ultimate celebration! This cake combines our tender and delicate vanilla cake with rainbow sprinkles inside and filled with layers of our vanilla butter cream.



# Bar Packages

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## Deluxe Bar

Our Deluxe Bar features: Tanqueray Gin, Tito's Vodka, Dewar's Scotch, Buffalo Trace Bourbon, Crown Royal Whiskey, Bacardi Rum, Patron Silver Tequila, Baileys Irish Cream, Kahlua, Canvas Wines, Canvas Champagne, Local, Imported and Domestic Beers, as well as nonalcoholic soft drinks, water and juice.

**Additional hours \$15/person**

## Non-Alcoholic Bar

Our non-alcoholic bar features: Assorted soft drinks, water and juice.

Pricing on consumption per drink:

- Mineral Water & Sparkling Waters - \$6.00
- Juice - \$6.00
- Soft Drinks - \$6.00
- Coffee - \$6.00
- Tea - \$6.00

Package Pricing per Person per Hour

**\$16/person for 2 hours**  
**Additional hours \$7/person**

## Grand Bar

Our Regency Bar features: Bombay Sapphire Gin, Ketel One Vodka, Glenlivet Scotch, Maker's Mark Bourbon, Jameson Whiskey, Captain Morgan Rum, Don Julio Tequila, Baileys Irish Cream, Kahlua, upgraded Wines, Canvas Champagne, Local, Imported and Domestic Beers, as well as non-alcoholic soft drinks, water and juice.

**Additional hours \$20/person**

## Celebratory Bubbles & Cocktails

Canvas Blanc de Blancs, CA \$46

Le Grand Courtage Grande Cuvee, Sparkling Rose \$55

Zonin Prosecco, Italy \$55

Mumm Brut, Napa, CA \$60

**Tray Passed Signature Cocktails at \$15/person:**

Aperol Spritz

Prickly Pear

Traditional or Spicy Cucumber

Margaritas

\*Please also inquire about our Specialty Spiritless Cocktails

**Bartender required @ \$300/bartender for up to (3) Hours, \$100 per additional hour**





# Inclusions

Customized 3-Tier Wedding Cake  
Choice of Black or White Outdoor Garden Chairs  
Choice of Black or White Linen and Napkins  
White China, Silver Flatware, Clear Stemware  
Votive Candles  
Banquet Tables, Chairs, Linen, Staging, Display  
Tables and Dancefloor  
Weather Back-Up Space  
System for the Ceremony  
Additional World of Hyatt Rewards Based on  
Final Spend 120,000-150,000 (maximum of 150,000)  
Wedding Tasting for up to Four (4)  
Two Night Complimentary Suite  
Complimentary Dressing Room for Wedding Party  
Discounted Self-Parking  
Special Room Rates for Guests  
Special Pricing for Wedding Events: Rehearsal  
Dinner, Post Wedding Brunch  
Turndown Service  
Ceremony Rehearsal Space  
Dedicated Event Manager

*To learn more about terms and conditions or  
customizable packages, please contact our  
Wedding Sales team.*

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# Special Offers

## Enhancements

Little touches can enhance your wedding- from late night snacks to next morning brunches to gift bags delivered to your guestrooms. Allow our team to embellish your experience with delighters to elevate your special day.

## Rehearsal Dinner

Entertain your closest friends and family in an elegant and intimate setting by having your rehearsal dinner in one of our private spaces. We will help you customize a menu and other details, so you can concentrate on your upcoming big day.

## Family Brunch

The perfect ending to the perfect weekend. Treat your overnight guests to breakfast the next day. Your wedding coordinator will arrange for a private room with dedicated waiters to serve your guests. This final touch will allow you to reminisce about the wedding and wish everyone farewell before you leave for your honeymoon.





# Hotel Policies

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## Guest Accommodations

A room block may be setup for guests attending your event. If you would like to setup a block of rooms, a minimum of ten guestrooms must be guaranteed or the prevailing resort rate will be offered.

## Confirmation of Space & Deposits

An initial non-refundable deposit of 25% of the contracted food and beverage minimum is required with a signed contract. The deposit will go toward your final payment. A deposit plan will be coordinated with your Event Manager. A full prepayment of estimated charges is due ten (10) business days prior to your wedding and will include applicable service charges (26%) and taxes (8.05%).

## Outside food and beverage

Outside food and beverage is not permitted during your event.

## Wedding Event Manager

When reserving your wedding at our resort, you will be working very closely with our Event Manager, as well as a local Wedding Coordinator (separate contract required) to guide you on the journey to your perfect day.

With many details to coordinate on your special day, we require a Wedding Planner or Day of Coordinator to be contracted for your wedding day. These professionals will help guide you with the coordination of your vendors, creating a detailed timeline for the big day and ensuring you are relaxed and focused on each other to enjoy every moment.

## Parking

Discounted Parking and valet are available for you and your guests. Please inquire about parking charges with your Event Manager.

## Final Guarantees

Preliminary guest counts and menu selections are due twenty-one (21) days prior to your wedding date. Final guarantees of all counts for ceremony, dinner and afterparty are required three (7) business days prior to your wedding.

## Outdoor Events

All outdoor events must conclude by 10:00 pm due to local Scottsdale noise ordinance.

## Labor / Miscellaneous Charges

Additional charges such as attendant fees, bartenders, heat lamps, umbrellas, ready rooms or suite upgrades are available at an additional cost.