

ROYAL  PALMS
Resort and Spa



Wedding Menu

Ceremony LOCATIONS

\$8,000



Vernadero Lawn

accommodates
a maximum of
180 guests

pairs with reflecting pool | estrella salon



Alegria Garden

accommodates
a maximum of
120 guests

pairs with alegria lawn | orange grove | palmera salon



Camelback Vista

accommodates
a maximum of
160 guests

pairs with reflecting pool | estrella salon

Ceremony INCLUSIONS

INCLUSIONS

- Access to the Property for Engagement Photos
- Ceremony Rehearsal Space
- Valet Parking for All Guests
- Personal Greeters | Directional Assistance to Ceremony
- [2] Microphones & Ceremony Sound System
- White Garden Chairs
- Wedding Shadow [Starting After Ceremony]
- Infused Water Station
- Setup & Teardown
- Complimentary Royal Turndown and Wedding Night Amenity
- Wedding Weekend: Complimentary Wedding Suite & Junior Suite
- Complimentary Internet

WELCOME BEVERAGES

Tray Passed Bubbles

\$17.00 per drink

Aperol Spritz

\$17.00 per drink

Prickly Pear & Traditional Margaritas

\$17.00 per drink





Grove

PACKAGE

COCKTAIL RECEPTION

\$255 per person

THREE hour hosted deluxe bar
selection of THREE tray passed hors d'oeuvres

DINNER MENU SELECTIONS

Salad select ONE

Baby Gem Lettuce egg, heirloom cherry tomato, crisp pancetta, truffle caesar dressing **NF**

Boston Lettuce & Frisee oranges, avocado, toasted almonds, orange vinaigrette **GF NF DF V GF**

Mixed Organic Greens strawberry, grapes, marcona almonds, goat cheese, champagne vinaigrette **DF V GF**

Organic Red Gem Lettuce pear, brie, candied walnuts, pomegranate, white balsamic **GF**

Watercress-Spinach orange, cranberry, avocado, chia, toasted cashew, citrus vinaigrette **DF GF**

Royal Palms Caprese heirloom tomatoes, burrata, toasted brioche, olive oil, balsamic, micro basil **GF NF**

Wild Arugula asparagus, cherry tomato, pine nut, fresh basil, crispy onion, feta vinaigrette **GF**

Entree select TWO

Braised Beef Short Ribs roasted garlic potato, cipollini onions, mushrooms, red wine demi **GF NF**

Skuna Bay Salmon potato coins, roasted tomato-artichoke medley, frisee, dill butter sauce **GF NF**

Lemon Thyme Chicken Breast herb risotto, heirloom carrots, broccoli, sage butter sauce **GF NF**

Optional Add-Ons

(2) Jumbo Garlic Shrimp \$10 Additional

(2) Pan Seared Scallops or 1/2 Butter Poached Lobster Tail \$15 Additional



Villa

PACKAGE

COCKTAIL RECEPTION

\$275 per person

FOUR hour hosted deluxe bar
selection of FOUR tray passed hors d'oeuvres

DINNER MENU SELECTIONS

Salad select ONE

Baby Gem Lettuce egg, heirloom cherry tomato, crisp pancetta, truffle caesar dressing **NF**

Boston Lettuce & Frisee oranges, avocado, toasted almonds, orange vinaigrette **GF NF DF V GF**

Mixed Organic Greens strawberry, grapes, marcona almonds, goat cheese, champagne vinaigrette **DF V GF**

Organic Red Gem Lettuce pear, brie, candied walnuts, pomegranate, white balsamic **GF**

Watercress-Spinach orange, cranberry, avocado, chia, toasted cashew, citrus vinaigrette **DF GF**

Royal Palms Caprese heirloom tomatoes, burrata, toasted brioche, olive oil, balsamic, micro basil **GF NF**

Wild Arugula asparagus, cherry tomato, pine nut, fresh basil, crispy onion, feta vinaigrette **GF**

Entree select TWO

Caprese Stuffed Chicken spinach risotto, petite squash, roasted chicken jus **GF NF**

Royal Palms Spice Rubbed NY Strip boursin potato puree, foraged mushroom, crispy onion, red wine demi **NF**

Branzino roasted fingerling potato, garlic and shallot blistered tomato, brussel sprout, olive, lemon butter **GF NF**

Optional Add-Ons

(2) Jumbo Garlic Shrimp \$10 Additional

(2) Pan Seared Scallops or 1/2 Butter Poached Lobster Tail \$15 Additional



Estate

PACKAGE

\$310 per person

COCKTAIL RECEPTION

FIVE hour hosted deluxe bar
selection of FIVE tray passed hors d'oeuvres

DINNER MENU SELECTIONS

Salad select ONE

Baby Gem Lettuce egg, heirloom cherry tomato, crisp pancetta, truffle caesar dressing **NF**

Boston Lettuce & Frisee oranges, avocado, toasted almonds, orange vinaigrette **GF NF DF V GF**

Mixed Organic Greens strawberry, grapes, marcona almonds, goat cheese, champagne vinaigrette **DF V GF**

Organic Red Gem Lettuce pear, brie, candied walnuts, pomegranate, white balsamic **GF**

Watercress-Spinach orange, cranberry, avocado, chia, toasted cashew, citrus vinaigrette **DF GF**

Royal Palms Caprese heirloom tomatoes, burrata, toasted brioche, olive oil, balsamic, micro basil **GF NF**

Wild Arugula asparagus, cherry tomato, pine nut, fresh basil, crispy onion, feta vinaigrette **GF**

Entree select TWO

Chicken Piccata herbed orzo, green beans, lemon butter, capers, grilled lemon **NF**

Copper Canyon Beef Tenderloin cheddar new potatoes, cipolini onion, broccolini, red wine demi **GF NF**

Chilean Sea Bass buttered leeks, asparagus, potato pearls, burre blanc sauce **GF NF**

Optional Add-Ons

(2) **Jumbo Garlic Shrimp** \$10 Additional

(2) **Pan Seared Scallops** or **1/2 Butter Poached Lobster Tail** \$15 Additional





Meet The Chefs



TOGETHER
BY HYATT

CRAFTING FOOD THOUGHTFULLY SOURCED & CAREFULLY SERVED

Meet Chef Lee!

Executive Chef

Chef Lee, born in Greenwich (yep, the home of standard time!), is a true Cockney at heart with a flair for perfect timing—whether in the kitchen or life! After bouncing between Australia and the U.S., he kickstarted his culinary journey in Austin, Texas, and even shared a flat with none other than Gordon Ramsay.

A lover of simple pleasures, Chef Lee swears by a good pepperoni pizza from Grimaldi's. He's sailed the seas on 30+ cruises and explored 70 countries (still no Antarctica, though!). Family's his world—his daughters are flag football champs, and he met his amazing wife at Royal Palms. They share their home with three lovable pups: Snickers, Reeses, and Tollerone. Life's a delicious adventure for Chef Lee!



Meet Chef Ariel!

Banquet Sous Chef

With nearly 23 years at Royal Palms, Chef Ariel is a culinary wizard who blends fresh flavors with personal touches! A self-taught chef, he crafts mouthwatering dishes inspired by his Mexican roots and love for cooking from scratch.

His go-to? A perfectly cooked medium-rare steak. Originally from Mexico, Ariel loves a good beach day—just give him sand and water! He met his amazing wife through Royal Palms, and together they're raising two kids (his son is his mini-me) and two adorable Shih Tzu mixes, Leo and Lucy. For Chef Ariel, life is one flavorful adventure!



Hors d'Oeuvres

HOT

TRAY PASSED

Avocado Egg Rolls DF V GF

sweet chili sauce

Bacon Wrapped Medjool Dates GF NF

herb goat cheese filling

Braised Beef Short Rib Beignets NF

hollandaise

Chicken Tinga Croquette NF

chipotle crema

Coconut Shrimp DF SF

thai Chili Sauce

Green Chili & Cheese Arepa GF V NF

avocado salsa

Kofta Kabob GF

tzatziki sauce

Mini Ball Park Hot Dog DF NF

ketchup, mustard

Mini Beef Burger NF

american cheese, pickle, house sauce

Mushroom Truffle Risotto Wheel DF V GF

Pancetta Wrapped Scallops DF GF SF

apricot chutney

Pulled Pork Empanada DF NF

green chile salsa

Short Rib & Fontina Panini NF

Shots of Tomato Bisque V NF

truffle grilled cheese V or short rib panini

Bacon Wrapped Shrimp Casino GF NF

Thai Chicken Satay DF GF

thai peanut sauce

Vegan Mac 'n Cheese Bites DF V NF



COLD

DF Ahi Tuna Tacos

mango-ginger salsa

V GF Canapé of Grilled Vegetables

arugula pesto

V NF Apple Brie on Toasted Brioche

GF NF Lobster Medallion

roasted vegetables

GF NF Skewer of Prosciutto

artichoke, manchego, olive

NF Smoked Salmon

pumpnickel bread, cream cheese

GF NF Southwest Beef Tenderloin

blue corn pancake

V NF Tomato Caprese Crostini

basil, pesto

DF V GF Watermelon Cubes

mint, aged balsamic

GF Prosciutto Wrapped Melon Skewer

Bar Packages

BOTTOMS UP

DELUXE

Cocktail Selection

tito's vodka, beefeater gin, cruzan rum, el jimador silver tequila, jim bean, dewars

House Wines

conde de subirats cava brut, angeline chardonnay, angeline sauvignon blanc
angeline family pinot noir, angeline family cabernet sauvignon

Beer & Seltzers

coors light, corona, dos equis, stella, local ipa, angry orchard cider, white claw

Soft Drinks & Water

coca cola, diet coke, sprite, bottled still, bottled sparkling

Espresso Martinis, Your Sip & Spin Cocktail

upgrade for \$8 per person, hosted during dancing



package wines may change

PREMIUM upgrade for \$30 per person

Cocktail Selection

grey goose vodka, bombay sapphire, bacardi, herradura silver tequila, makers mark, bulleit, glenlivet 12

House Wines

naonis prosecco, cline family cellars chardonnay, napa cellars sauvignon blanc
la fete rosé, black magnolia pinot noir, cline family cellars cabernet sauvignon

Espresso Martinis, Your Dancefloor Pour

Hosted during dancing

ADDITIONAL HOUR(S) OF BAR \$16 per person, per hour



MINI MARGS \$10 per drink

all packages include complimentary champagne toast

total bar time cannot exceed [7] hours

bar cannot go past 12:30AM



Cakes SWEET ESCAPE

included in package pricing, provided by



CAKE FLAVORS

vanilla cake | chocolate cake | lemon cake | strawberry cake
*other flavors available upon request

FILLING FLAVORS

vanilla buttercream | chocolate buttercream | cream cheese | custard
chocolate mousse | strawberry cream | raspberry cream | salted caramel

the above flavors, fillings and frosting are included with all wedding packages | custom flavors, fillings and design are available upon request with associated fee





Late Night

ENHANCEMENTS

Snacky Things select TWO

Assorted Empanadas chipotle crema, salsa, guacamole

Chicken Tenders & Regular Fries ketchup, ranch, buffalo

House Made Cheese & Pepperoni Pizza

Mini Grilled Cheese tomato bisque soup

Mini Short Rib & Fontina Panini tomato bisque soup

Tenderloin Sliders & Regular Fries ketchup

Truffle Fries & Tater Tots ketchup, ranch

Soft Warm Pretzel Bites cheese fondue

Breakfast Burritos chorizo, scrambled eggs, white cheddar, salsa verde, tortilla

Individual Bags of Assorted Popcorn, Pretzels & Chips

\$30 per person

minimum guarantee must be 1/2 guest count

Bosa Donut Display

Assorted Donuts



\$30 per dozen

Crumbl Cookies

Create Your Own Assortment

Seasonal Bundle

Weekly Flavor Bundle



\$5 per mini cookie | \$6.50 per cookie

Espresso Martinis

Tray Passed and/or Offered at Dancing Bar

\$18 per drink

based on consumption



Action-Packed LIVE

Oyster Boys Mobile Oyster Bar

Oysters highest quality petite fresh oysters, flown in daily, from the cold waters of Canada & Washington

Sauces champagne mignonette, lemon mist, house hot sauce, horseradish aioli, cocktail sauce

\$23 per person

\$300 attendant required [1] per [50] guests | max 90 minutes

Roaming Cannoli Pipers

Italian Cannoli Shells & Powdered Sugar

Fillings chocolate chip, sweet cream, raspberry preserve swirl

Toppings crushed pistachios, toasted coconut, chocolate sprinkle

\$19.50 per person

\$300 attendant required [1] per [50] guests | max 90 minutes

Barista Station

Coffees espresso, americano, cappuccino, latte, dark chocolate mocha, white chocolate mocha, dark hot chocolate, caramel macchiato, skinny vanilla latte, hot steamers, chai lattes

\$28 per person | \$40 per person w/ Kahlua & Baileys

\$300 attendant required [1] per [50] guests | max 90 minutes | \$8 per person each additional [30] minutes

Frost Gelato Cart select SIX

Flavors sea salt caramel, chocolate, peanut butter crunch, mint chip, strawberry, vanilla, pistachio, nutella, mocha, coconut, white chocolate, stracciatella, butter pecan, honey lavender, black cherry, pina colada, toasted marshmallow

\$30 per person





Sweet Selections

DISPLAYED

Mini Desserts select THREE

Orange Grove Cake Pops orange scented vanilla cake shaped like an orange, white chocolate leaf

Macarons vanilla, chocolate, pistachio, lemon, raspberry, caramel, funfetti, cookies-n-cream

Cheesecake Bites vanilla bean, raspberry swirl, lemon crème, guava, toasted coconut, nutella

Dessert Cups strawberry shortcake, tiramisu, salted caramel, brownie

Rice Krispie Dream Bars pink animal cookie & marshmallow, chocolate peanut butter cup, original

Chocolate Crunch Rolls chocolate covered cookie filled rolls filled with choice of filling:

chocolate mousse, cannoli filling, peanut butter cream, white chocolate mousse

Chocolate Covered Oreos white chocolate, milk chocolate, dark chocolate with chocolate drizzle

*can be customized with photo or initials at additional charge

\$30 per person

[24] person minimum

Royal Palms Signature Dessert

Orange Grove Cake Pops orange scented vanilla cake shaped like an orange, white chocolate leaf

\$8 per cake pop

[24] minimum



Additional

INFORMATION

WEDDING PLANNER

All weddings at Royal Palms require a Wedding Planner from our preferred vendor list.

WEDDING SHADOW

A dedicated personal shadow is assigned to the couple from the ceremony until the end of the evening, enabling them to unwind and enjoy the wedding as guests! The shadow is trained to anticipate the needs of the wedding party while discreetly following at a distance throughout the evening.

VEGETARIAN | VEGAN | GLUTEN FREE | DAIRY FREE ENTREE

Grilled vegetable napoleon - forbidden rice, scallions, blistered shishito peppers, red pepper sauce



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TASTINGS

- Complimentary Cake Tasting with \$10,000 or Less F&B Minimum*
- Complimentary Full Tasting for [2] with \$10,000 - \$20,000 F&B Minimum
- Complimentary Full Tasting for [4] \$20,000+ F&B Minimum

additional guests can be added for \$125 per person

*tastings not included can be arranged for \$125 per person

SETUP INCLUSIONS

- Standard Ivory Lamour Floor-Length Linens
- Ivory or Sandalwood Napkins
- Wooden Dance Floor (up to 16x16)
- 60" | 66" | 72" Round Tables
- High & Low Cocktail Rounds
- White Garden Chairs | Banquet Indoor Chairs
- Ivory Charger | Silver Flatware | Clear Glass Stemware
- Stage for Band
- Table for DJ

our staff will setup/teardown all Royal Palms items in your wedding location
setup/teardown of rental items must be done by the contacted vendor or wedding planner





Hotel

POLICIES

ENTERTAINMENT & MUSIC

Acoustic & lightly amplified music is suggested for all our patios and lawns. Fully amplified entertainment should be contained to our salons. Your event manager will be able to talk to you in more detail about what level of noise is permitted outside. To ensure the comfort and enjoyment of all our resort guests and surrounding residential communities, sound levels at outdoor functions must be concluded by 10PM.

FOOD & BEVERAGE

Outside food & beverage, including alcohol, is not permitted to be brought onto the Royal Palms Resort & Spa's premises. Consuming raw/undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. To provide our guests with the freshest ingredients and most exceptional dining experience, all menus and pricing are subject to change without notice. F&B minimums vary based on date & time.

FOOD & BEVERAGE CHARGES

The food & beverage charges are each subject to and exclusive of a separate mandatory **service charge** of 17.6%, which will be distributed to the service staff [banquet captains, banquet servers, banquet bartenders and event setup]. The food & beverage charges are also subject to and exclusive of a separate mandatory charge of 8.4%, which will be retained by the hotel as an **administrative fee** to cover administration of the banquet, special function, or package deal, is not a tip or gratuity, and will not be distributed as a tip or gratuity to the employees who provided service at your event.

EVENT DETAILS & MENU SELECTIONS

Event details & menu selections are finalized a minimum of [4] weeks prior to your scheduled event date. Custom menus should be discussed directly with your event planning manager. All event orders must be received with definite selections and client signature no less than [14] business days prior to event date.





ENTRÉE SELECTIONS & COUNTS

Final guaranteed number of guests is required by the date noted in your contract
If a meal guarantee is not given, Royal Palms will set it based on the last available written estimate.
If attendance falls below the guarantee in either case, the host is responsible for the number guaranteed. If actual attendance is great than the guarantee on your final signed event orders, your master account will be charged for the actual attendance.

ADDITIONAL CHARGES

Bartender Fee

\$300 per bartender [1 per 50 guests is required]

Children's Meals

\$49 per child [before 26% service charge and sales tax]

Vendor Meals

\$65 per plate [before 26% service charge and sales tax]

OPTIONAL UPGRADES

Wooden Cross Back Chairs

\$12 per chair [limited quantity, reserved by request, based on availability]





Preferred VENDORS

WEDDING PLANNERS

A Day to Cherish	623-810-7091	www.adaytocherishweddings.com
Andrea Leslie	509-953-9550	www.andrealeslieweddings.com
Black Tie Optional	480-227-0863	www.btoevents.com
Dash Event Company	609-661-8460	www.dasheventco.com
Details Darling		www.detailsdarling.com
Events by Paris	602-312-1547	www.eventsbyparis.com
Gatherings By Elle	480-803-9707	www.gatheringsbyelle.com
Hudson Grey Weddings	928-256-5131	www.hudsongreyweddings.com
Imoni Events	330-936-4439	www.imonievents.com
In Awe Weddings	623-810-9840	www.inaweweddings.com
J. Starr Wedding Company	480-980-6916	www.jstarrweddingcompany.com
Konsider It Done	480-667-9548	www.konsideritdone.com
Laki Events and Design		www.lakieventsanddesign.com
Made Event Co	480-369-2705	www.madeeventco.com
Outstanding Occasions	480-478-0079	www.outstanding-occasions.com
Revel Wedding Co.	602-509-3467	www.revelweddingco.com
Shannon Smith	602-882-5589	www.shannonsmithevents.com
Your Jubilee	602-885-2645	www.yourjubilee.com

PHOTOGRAPHERS

Annie Randall	480-452-6497	www.annierandall.com
Ashley Rae	623-570-9930	www.ashleyraephotography.com
Cacie Carroll Photography		www.caciecarrollphotography.com
Daniel Kim	480-745-0554	www.danielkimphoto.com
Elyse Hall	480-206-4620	www.elysehall.com
Katrina Wallace		www.kathrinawallacephotographers.com
Kaylee Chelsea		www.kayleechelseaphotography.com
Maya Papaya Pictures		www.mayapapayapictures.com
Melissa Ivy		www.melissaivy.com
Rachael Koscica	480-444-6571	www.rachaelkoscica.com
The Shepards Photo		www.theshepardspphoto.com



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FLORIST

Array Design	623-27-6479	www.arraydesignaz.com
Avant-Garde	602-252-1685	www.avant-gardestudio.com
Carte Blanche	602-703-9411	www.carteblanchefloral.com
Kelly Martin Floral Design	480-896-7704	www.kellymartinfloraldesign.com
Lux Wedding Florist	602-707-6295	www.luxweddingflorist.com
Mint Green Design	480-273-3297	
Sarah's Garden	480-323-6272	www.sarahsweddinggarden.com
The Wild Flower AZ	602-423-4876	www.thewildfloweraz.com

DJ

Desert House Productions	602-790-2241	www.deserthouseproductions.com
DLH Entertainment	623-205-1652	www.dhl-entertainment.com
DJ Broc Barton	417-866-9977	www.djbrocbarton.com
DJ Dorsal		www.djdorsal.com
DJ Got You Covered Music	602-722-5416	www.gotyoucoveredmusic.com
Ray the DJ	480-921-9665	www.raythedj.com
TREGOtheDJ	480-689-2265	www.tregothedj.com

BAND

JJ's Band	480-234-4314	www.thejjsband.com
Lucky Devils	323-538-1122	www.luckydevilsband.com
Sapphire Sky	602-526-3663	www.sapphireskylive.com
The Instant Classics Band	602-421-9700	www.theinstantclassics.com
TreJa Vu Band	480-559-0744	www.trejamusic.com

ACOUSTIC

Adrienne Bridgewater (Harpist)	480-330-7539	www.arizona-wedding-music.com
Allegro Quartet	480-948-1866	www.allegroquartet.com
Kim Weston	602-321-8469	www.weddingmusicbykim.com
Steven the Saxophonist	02-510-9793	stevenonsax26@gmail.com
Sunflower King		www.ashtonvaughncharles.com
Sweetwater Strings	480-388-2977	www.sweetwaterstrings.com

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HAIR & MAKEUP

HVH Makeup & Hair
Le Beige Beauty
Makiaj

480-618-1328
480-444-8644

www.hvhartists.com
www.lebeigebeauty.com
www.makiaj.com

STATIONERY

Celebrations in Paper
Freja Creative
Idieh Designs

480-946-5680
877-894-3434

www.celebrationsinpaper.com
www.freehands.com
www.idiehdesign.com

DÉCOR/RENTALS

Arch and Arrow AZ
Bright Event Rentals
BTS Event Management
Deco Ink Designs
Event Rents
Hazel Grove Rentals
Prim Rentals
The Confetti Studio
Valley Event Lighting

602-232-9900
602-740-8844
602-516-1000
303-667-0435
602-481-6922
602-428-7118
480-739-8775

www.archandarrowaz.com
www.bright.com
www.btseventmanagement.com
www.decoinkdesigns.com
www.eventrents.net
www.hazelgroverentals.com
www.primrentals.com
www.theconfettistudio.com
www.valleyeventlighting.com

VIDEOGRAPHERS

Amore Films
Good Vibe Media
Serendipity Cinematography
Something New Media

480-296-8854
602-750-0028
602-899-9918
602-730-0478

www.amorefilms.tv
www.thegoodvibesmedia.com
www.serendipitycinema.com
www.somethingnewmedia.com

OTHER

Compton Content

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Make it a
WEDDING WEEKEND



Getting Ready **RISE & SHINE**

BREAKFAST \$35 per person

Orange Juice **DF VGN V GF**
 Sliced Seasonal Fruit **DF VGN V GF**
 Assorted Pastries & Muffins sweet butter | fruit preserves **V**
 Large Pot of Fresh Brewed Coffee **DF VGN V GF**

MIN [6] Guests

ADDITIONS

Half Dozen Bagels cream cheese sweet butter	\$30 each
Steak Breakfast Burritos scrambled eggs white cheddar salsa verde tortilla	\$16 per person
Chorizo Breakfast Burritos scrambled eggs white cheddar salsa verde tortilla	\$16 per person
Breakfast Sandwich scrambled eggs jack cheese smoked bacon english muffin	\$16 per person
Everything Bagel sausage patty cream cheese avocado spinach	\$16 per person
Breakfast Sammy fried egg cheddar cheese shaved ham brioche bun	\$16 per person
Scrambled Eggs on the side: chives diced tomatoes cheddar cheese V	\$11 per person
Chai Oatmeal Parfait fresh berries DF V GF	\$14 per person
Double Smoked Bacon DF GF	\$11 per person
Sausage Patty DF GF	\$11 per person
Grated Potato Hash Browns DF GF	\$10 per person
Home Potatoes peppers onions DF GF	\$10 per person

MIN [6] Guests

AVOCADO TOAST BAR **V** \$24 per person

Toast whole grain | rye
 Toppings crushed avocado | sliced tomato | feta cheese | chopped hard boiled eggs | basil | cilantro | sprouts
 Sauces assorted local hot sauces | balsamic reduction

MIN [6] Guests

PARFAITS \$21 per person

Plain Greek Yogurt vanilla yogurt
 Laura's Granola toasted coconut | sliced almonds
 Seasonal Fresh Fruit assorted berries | golden raisins

MIN [6] Guests



Getting Ready

LIGHT BITES



SANDWICH PLATTER \$30 per person

MIN [6] Guests | MIN [3] Per Selection

Oven Roasted Turkey Breast arugula | avocado | sundried tomato aioli | swiss cheese | 9 grain bread **DF**
Grilled Breast of Chicken roasted red peppers | marinated mushrooms | feta | pesto | ciabatta
Chicken Caesar Wrap romaine | parmesan | grilled chicken breast | caesar dressing
NY Strip horseradish aioli | red onions | tomato | lettuce | swiss cheese | toasted sourdough
Vegetarian Wrap grilled seasonal vegetables | goat cheese | sprouts | basil aioli **v**
Chicken Salad red & green peppers | celery | scallions | garlic-lemon aioli | butter lettuce | toasted sourdough **DF**
Shaved Ham boston lettuce | cheddar | dill pickle | tomato | red onion | brioche roll
Hoagie Sandwich salami | capocola | Italian ham | provolone | tomatoes | lettuce | italian dressing | baguette
served with individual bag of chips/pretzels v

FLATBREADS \$37 per person | select [3]

MIN [6] Guests

Pepperoni roasted tomato sauce | mozzarella
Italian Sausage roasted tomato sauce | mozzarella | pepperoncini
Mushroom white sauce | truffle | prosciutto | arugula | parmesan
Maple Cauliflower bbq sauce | red onion | pepperjack
Margherita red sauce | fresh mozzarella | basil | sliced tomato
Butternut Squash kale | goat cheese | pepitas | olive oil

SALADS \$26 per person | select [2]

MIN [6] Guests

Ancho Grilled Chicken romaine | roasted peppers | jalapeno jack cheese | chipotle ranch | pepitas
Sesame Chicken organic greens | cucumber | red cabbage | jicama | scallions | almonds | thai peanut dressing **DF**
Oven Roasted Turkey iceberg | red grapes | fuji apples | spiced pecans | carrots | cranberries | apple cider vinaigrette **DF GF**
Baby Kale quinoa | brussel sprouts | english peas | corn | cauliflower | walnuts | goat cheese | cilantro lime vinaigrette **GF**

served with individual bag of chips/pretzels v



Getting Ready ADDITIONS



SNACK SHOP

French Fries & Tater Tots ketchup ranch	\$15	per person
Chicken Fingers & French Fries ketchup ranch	\$15	per person
Two Sliders & French Fries	\$15	per person
Tortilla Chips salsa	\$11	per person
Sliced Fresh Fruit & Berries	\$16	per person
Whole Fresh Fruit	\$72	per dozen
Individual Fresh Fruit Cups yogurt dip	\$18	per person
Individual Crudité Cups buttermilk chive dip	\$11	per person
Assorted Cookies	\$70	per dozen
Brownies	\$70	per dozen
Assorted Kind Bars	\$8	each
Soft Warm Pretzel Bites cheese fondue	\$13	per person
Fresh Popcorn or Kettle Corn	\$9	per person
Hummus & Pita Chips	\$12	per person
Caprese Salad Skewers	\$75	per dozen
Individually Bagged Pretzels & Chips	\$7	each
Trail Mix	\$43	per pound
Assorted Mixed Nuts	\$43	per pound
Miniature Candy Bars	\$30	per pound
Dark Chocolate Covered Espresso Beans	\$48	per pound
Chocolate Dipped Pretzels	\$53	per pound

MIN [6] Guests

BEVERAGES

Large Pot of Freshly Brewed Coffee regular or decaffeinated	\$25	per pot
Bottled Water still or sparkling	\$8	each
Infused Water strawberry lemon or lime & mint or orange pineapple	\$35	per gallon
Red Bull regular or sugar free	\$8	each
Coke Products coke or diet coke or sprite	\$8	each
Assorted Spindrift Sparkling Water	\$8	each
Me & the Bees Lemonade regular or prickly pear	\$10	each
Assorted Bucket of Beer coors light corona seasonal local IPA	\$36	half dozen
Bucket of White Claw assorted flavors	\$36	half dozen
House Champagne	\$65	per bottle
Champagne, Veuve Clicquot Yellow Label	\$150	per bottle
Build Your Own Mimosas [1] bottle house champagne, orange juice	\$75	each



Welcome Reception

DISPLAYS

Antipasto

Roasted Artichoke Hearts | Marinated Cauliflower DF VGN V GF
Pepperoncini | Roasted Peppers | Grilled Portobello Mushrooms DF VGN V GF
Marinated Olives | Balsamic Onions | Assorted Crackers | Toasted Crostini DF VGN V
\$31 per person

Charcuterie & Cheese Display

Water Crackers | Sliced Baguettes | Marcona Almonds DF VGN V
Grapes | Strawberries | Honeycomb | Mostarda DF VGN V GF
Artisan Cheeses | Cured & Dried Meats GF
\$38 per person

Salsa Display

House Made Salt & Lime Chips | Cheese Quesadillas V
Guacamole | Sour Cream | Fundido | Roasted Tomato Salsa | Pico de Gallo | Tomatillo Salsa V GF
\$26 per person

Sushi Display

Assorted Nigiri Sushi | California Rolls | Vegetable Rolls | Spicy Tuna Rolls DF
Soy Sauce | Pickled Ginger | Wasabi
\$42 per person

Tray Passed

SEE PAGE [9] | \$10 per piece | minimum order of [15] pieces per selection



Rehearsal Dinner

BUFFETS

FLAVORS OF BAJA \$160 per person

STARTERS ^{GF}

House Made Salt & Lime Chips

Rojo Salsa | Queso Fundido | Guacamole

Red & Green Romaine Hearts jicama, crispy tortilla, chipotle dressing

Organic Green Salad mexican papaya, shaved red onion, poached shrimp, grapefruit vinaigrette

MAINS

Pacific Snapper vera cruz sauce

Chile Rellenos mild green chile filled with jack cheese

BYO Street Tacos marinated carne asada, achiote citrus grilled chicken, cilantro, sweet onion

accompaniments: cabbage, salsa, shredded cheese, chipotle crema, scallions, cilantro, limes

Warm Corn & Flour Tortillas

Jalapeno Cornbread

SIDES ^{DF V GF}

Spanish Rich carrots, onion, jalapeno

Frijoles Charros cilantro, onion, garlic

DESSERTS

Spiced Chocolate Mousse Tart ^{GF NF}

Tres Leche Cake ^{NF}

Margarita Mousse Cups ^{GF NF}

additional buffets available upon request



ARIZONA BBQ \$170 per person

\$300 attendant required, [1] per [50] guests

STARTERS

Arizona Sweet Corn Soup crème fraiche, scallions

Baby Gem Lettuce egg, cherry tomato, crisp pancetta, truffle caesar dressing

Organic Greens peas, heirloom carrots, radish, snap peas, lemon tarragon vinaigrette

FROM THE GRILL

Bourbon Flank Steak | Chipotle-Lime Shrimp Skewers

Cowboy Ribs | Citrus-Herb Marinated Chicken Breast

sauces: herb chimichurri, tangy local bbq sauce, mango-avocado salsa

SIDES ^v

BBQ Baked Butter Beans

Loaded Baked Potato Casserole bacon

Fire Roasted Corn on the Cob herb butter

Buttermilk Biscuits with Honey Butter

DESSERTS

Prickly Pear Cheesecake ^{v NF}

Churro Bites ^{v NF}

Dulce de Leche Chocolate Cake ^{v GF}



Plated

PERSONAL PREFERENCE

STARTERS

- Fresh Dungeness Crab Cake** shaved fennel slaw, roasted red pepper aioli **DF GF**
- Forage Mushroom Risotto** crispy shallots, shaved parmesan **v**
- Asparagus, Goat Cheese & Tarragon Tart** arugula, olive oil **v**
- Jumbo Grilled Shrimp** frise, grilled lemon, crispy garlic, romesco sauce **DF GF**
- Lobster Bisque** poached lobster, fennel confit **GF**
- Roasted Butternut Squash Bisque** sage, candied pecans **v GF**
- Honey Crisp Apple** spinach, brie, toasted walnut, cider vinaigrette **v GF**
- Organic Greens** pomegranate, roasted squash, pear, valdeón blue, fig balsamic **v GF**
- Arugula** bosch pear, candied pecan, raspberry, mascarpone dressing **v GF**
- Caesar Salad** hearts of romaine, avocado, cherry tomatoes, asiago croutons **v**

select 1



MAINS

\$168 Two Selections | \$178 Three Selections | \$188 Four Selections

- Free Range Chicken Breast** maple brown butter
- Roasted Alaskan Halibut** cherry tomato vinaigrette
- Skuna Bay Salmon** hollandaise
- Chilean Sea Bass** meyer lemon butter
- Braised Beef Short Ribs** red wine reduction
- Grilled New York Strip** brandy peppercorn sauce
- Filet Mignon** cabernet reduction

MAX [50] Guests | Tableside Choice Of

Accompanied by Chef's Selection Seasonal Vegetable & Starch

DESSERTS

- Prada Chocolate Cake** chocolate mousse, coffee sabayon **v GF**
- Red Velvet Cake** rich cream cheese filling **v**
- Tiramisu Cake** espresso infused vanilla cake, mascarpone cream **v**
- New York Cheesecake** **v**
- Classic Crème Brulee** **v**
- Lemon Meringue Tart** **v**
- Arcadia Orange** white chocolate grand marnier mousse, flourless chocolate cake, citrus curd **v**

select 1



Hosted Bars **CHEERS**

DELUXE

1-Hour | \$30 per person

2-Hours | \$46 per person

3-Hours | \$62 per person

4-Hours | \$78 per person

5-Hours | \$94 per person

PREMIUM upgrade for \$30 per person



Palm Brunch

BUFFETS

\$75 per person

STARTERS

Selection of Assorted Chilled Juices **DF VGN V GF**

Selection of Pastries and Mini Muffins sweet butter, fruit preserves **v**

Sliced Seasonal Fruit and Berries **DF VGN V GF**

BREAKFAST ITEMS **v**

Traditional Brioche French Toast fresh berries, maple syrup

Herb & Garlic Roasted Peewee Potatoes

Scrambled Eggs with Chives

LUNCH ITEMS

Organic Greens sliced strawberries, feta, red onion, champagne vinaigrette **v**

Roasted Chicken & Spanish Chorizo Paella saffron rice, peppers, onion, tomato, fresh herbs

Smoked Salmon capers, pickled red onion, arugula, diced tomato, everything bagel cream cheese

DESSERTS **v**

Strawberry Layer Cake **NF**

Lemon Meringue Pie **NF**

Triple Chocolate Mousse Cake **NF GF**

BEVERAGES

Freshly Brewed Regular & Decaffeinated Coffee **DF VGN V GF**



Omelet Station \$27 per person

PROTEIN

Honey Cured Ham, Bacon, Chorizo, Diced Chicken

CHEESE

Cheddar, Jack, Goat, Swiss

ACCOMPANIMENTS

Seasonal Mushrooms, Sweet Onions, Tomatoes, Bell Peppers, Jalapenos, Spinach, Fine Herbs, Avocado, Fresh Salsa

\$300 attendant required, [1] per [50] guests



Royal Palms Resort & Spa

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