

Celebrating You...

THE SCOTTSDALE MARRIOTT AT MCDOWELL MOUNTAINS



The Gold Ceremony Package



Intimate Ceremony Location
Ceremony Sound System
White Garden Chairs for the Ceremony
Indoor Backup for Location in the Event of Inclement Weather
Seventy Five Percent (75%) Savings on Self-Parking Charge to Your Guests
Complimentary Guestroom Accommodation for the Night of the Wedding
Wedding Night Amenity
Assistance of Marriott Meeting + Special Events Manager for Food and Beverage Detailing
\$2500

Price is Exclusive of Taxable Service Charge and Sales Tax

The background of the page is a soft, artistic watercolor illustration of flowers. The colors are primarily warm, including shades of peach, light pink, and cream, with some darker, muted tones of brown and purple. The brushstrokes are visible, giving it a delicate and hand-painted appearance. The flowers are scattered across the page, with some larger blooms in the corners and smaller, more abstract shapes in the center.

The Intimate Wedding Package

Includes Five (5) Tray Passed Hors d'Oeuvres, Four (4) Hours of McDowell Brands Bar,
Celebration Toast at Dinner, 2-Course Plated or Buffet Dinner,
Cutting and Plating Fee for Your Personal Cake
\$195 per Guest

Price is Exclusive of Taxable Service Charge and Sales Tax

Package Inclusions

Hors d'Oeuvres

Choose Five (5) Selections; Based on One (1) Piece of Each per Guest

Cold

- Chipotle Chicken Wonton Cone, Jalapeño Cream (D)(G)
- Antipasto Stack on Brioche (D)(G)
- Seared Beef, Tomato Relish, Balsamic Aioli, Focaccia (D)(G)
- Tequila Marinated Smoked Salmon, Corn Crisp (D)(G)
- Brie on Toast, Walnut and Spiced Apple Chutney (D)(G)
- Tomato and Fresh Mozzarella Stacks (D)(G)

Hot

- Dungeness Crab Cake, Lemon Caper Remoulade (S)
- Buffalo Chicken Wonton, Ranch Sauce (D)(G)
- Mini Beef Wellington, Dijon Aioli (D)(G)
- Spicy Chorizo Black Bean Spring Roll (G)
- Fire Cracker Shrimp, Sweet Chili Sauce (S)(G)
- Vegetarian Black Bean Empanada, Chipotle Dip (V)(D)
- Caponata Phyllo Star (VG)(N)

Cocktails

McDowell Brands | Included for Four (4) Hours

After four (4) Hours, Add \$11 per Guest per Hour

\$350 per Bartender for up to Four (4) Hours; \$150 per Bartender per Hour Following

One (1) Bartender per (75) Guests

Smirnoff Vodka | Cruzan Aged Light Rum | Beefeaters Gin | Dewar's White Label Scotch | Jim Beam White Label Bourbon
Canadian Club Whiskey | Jose Cuervo Especial Silver Tequila | Korbel Brandy

Package Bars Include McDowell Select Chardonnay and Cabernet Sauvignon, Domestic and Imported Beers, Fruit Juices, Soft Drinks,
Still and Sparkling Bottled Waters

Package Inclusions Cont'd...

The Celebration Toast

Beverage Director's Selection of Sparkling Wine

Plated Dinner Selections

Includes Hand Crafted Roll, Butter, Starbucks® Coffee and Tea
Select One (1) Salad with One (1) Entrée for Dinner

Starter Enhancements

- Seared Maryland Style Crab Cake, Whole Grain Mustard Remoulade, Shaved Celery Salad (S)(G)(N) | \$22
- Acadiana Seared Scallops, Creamy Roasted Corn Polenta, Etouffee Cream, Parsnip and Carrot Salad (S)(G) | \$26
- Jumbo Shrimp Cocktail, House-Made Cocktail Sauce, Lemon Wedges (S) | \$18
- Herb and Garlic Melted Tomatoes, Burrata, Basil Coulis, Balsamic (D)(V) | \$15

Salads

- Tomato Caprese Salad, Heirloom Baby Tomatoes, Mozzarella Bocconcini, Organic Arugula, Champagne Pesto Vinaigrette (D)
- Steakhouse Salad, Butter Lettuce Wedge, Crumbled Blue Cheese, Smoked Bacon, Tomatoes, Cucumbers, Roasted Shallot Vinaigrette (D)
- Southwest Caesar, Baby Romaine, Tomato, Roasted Corn, Sweet Peppers, Black Bean Relish, Queso Fresco, Toasted Pepitas, Ancho Caesar (D)
- Strawberry Salad, Baby Spinach, Frisée, Sliced Strawberries, Crumbled Goat Cheese, Candied Pecans, Sherry Vinaigrette (V)(D)

Entrees

- Lemon-Oregano Sea Bass, Crushed Red Bliss and Chive Potatoes with Feta, Garlic Roasted Heirloom Cauliflower, Tomato Vin Blanc (D)
- Roasted Bone in Chicken Breast, Parsnip Puree, Baby Carrots, Asparagus, Caramelized Shallot Chicken Jus Lie (D)
- New York Strip Steak, Celery Root-Potato Puree, Roasted Asparagus, Red Wine Demi-Glace (D)
- Braised Short Rib and Seared Sea Bass, Boursin Whipped Potatoes, Asparagus, Roasted Tomatoes, Cipollini Onion Demi (D)
- Natural Beef Filet and Broiled Halibut, Garlic Herb Roasted Marble Potatoes, Haricot Verts, Cabernet Demi-Glace (D)
- Pan Roasted Chicken Breast and Scampi Butter Shrimp, Parsnip Potato Puree, Baby Carrots, Asparagus, Caramelized Shallot Sauce (S)(D)

The Cake

Your Personally Sourced Wedding Cake Displayed. Hotel will Slice and Serve.

Package Inclusions Cont'd...

Dinner Buffet Selections

(choose one of three)

Classic Steakhouse

Assorted Rolls, Sweet Butter (G)(D)

Soup

French Onion Soup, Gruyere Croutons (D)(G)

Salads

Iceberg Wedge Salad, Iceberg Lettuce, Chopped Bacon, Tomato, Red Onion, Blue Cheese Crumble, Ranch Dressing (D)

Spinach Salad, Sliced Strawberries, Crumbled Feta, Spiced Pecans, Sherry Vinaigrette (V)(N)

Hot

Grilled NY Steak Medallions, Peppercorn Demi Glace
Seared Sea Bass, Oven Dried Tomato Vin Blanc
Roasted Chicken Breast, Balsamic Braised Cipollini
Onion, Wild Mushroom Hash, Pinot Noir-Thyme
Reduction

Horseradish Whipped Potatoes (V)

Garlic Roasted Asparagus and Carrots (V)

Sweet Table Enhancements | \$18 per Guest

Chocolate and Vanilla Marbled Cheesecake (D)(G)(N)

Starbucks® Regular, Decaffeinated Coffee and Hot Tea

Desert Dreams

Salads

Southwestern Caesar Salad, Parmesan, Chili Toasted
Croutons, Roasted Tomatoes, Chipotle Caesar
Dressing (D)(V)

"Michelada" Shrimp Cocktail, Baja Shrimp, Tomato,
Lime, Onion, Cilantro, Cucumber, Mexican Beer (S)(G)

Hot

Warm Chile Con Queso, Tortilla Chips (D)(G)(V)
Roasted Tomato Salsa Casera, Guacamole
Roasted Green Chile and Sweet Corn Tamales (D)(G)

Build Your Own Taco Station:

Marinated Grilled Carne Asada

Roasted Chipotle Chicken

Locally Made Flour Tortillas (G)

Shredded Cabbage, Pepperjack, Cheddar, Sour Cream

Salmon Vera Cruz, Seared Salmon, Olives, Capers,
Tomatoes, Peppers

Cilantro Basmati Rice (V)

Mexican Esquites (V)(D)

Sweet Table Enhancements | \$18 per Guest

Warm Mixed Berry Empanadas (D)(G)(N)

Hazelnut-Citrus Mousse Cake (D)(G)(N)

Chocolate Chili Cake (D)(G)(N)

Starbucks® Regular, Decaffeinated Coffee and Hot Tea

Caio Bella

Italian Garlic Bread, Olive Oil, Sweet Butter (G)

Salads

Caesar Salad, Romaine and Radicchio, Seasoned
Croutons, Parmesan Cheese, Creamy Caesar Dressing
(D)(G)

Antipasto Salad, Peppadew Peppers, Artichoke Hearts,
Kalamata Olives, Pepperoncini, Salami, Provolone (D)
Caprese Salad, Vine Ripened Tomatoes, Basil, Mozzarella,
Arugula, Extra Virgin Olive Oil,
Balsamic Vinegar (D)

Hot

Chicken Saltimbocca, Crispy Prosciutto, Lemon-Sage
Sauce

Sea Bass, Roasted Tomato-Fennel Coulis
Mushroom Tortellini, Roasted Mushroom Confetti, Fresh
Basil, Mushroom Cream (D)(G)
Herb and Olive Oil Roasted Cauliflower, Red Peppers,
Cherry Tomatoes (V)

Sweet Table Enhancements | \$18 per Guest

Tiramisu (D)(G)(N)

Chocolate Hazelnut Cake (D)(G)(N)

Raspberry Swirl Cheesecake (D)(G)(N)

Starbucks® Regular, Decaffeinated Coffee and Hot Tea

The Enhancements

The Cocktail Hour

Artisan Cheese Display | \$34 per Guest
Fiscalini Smoked Cheddar, Humboldt Fog, Lamb Chopper, Pt Reyes
Bleu, Barely Buzzed Beehive
Fig Jam, Whole Grain Mustard, Marcona Almonds, Crostinis, Flatbread

Charcuterie | \$36 per Guest
Selection of Artisan Cured Meats
Assorted Pickles, Olive Tapenade, Whole Grain Mustard
Fresh Baked Sliced Baguettes (G)(N)

Sushi | \$38 per Guest
Select Three (3) Options; One Piece of Each per Person
California | Mixed Vegetable | Maguro Tuna | Spicy Ahi
Rainbow | Philadelphia | Spicy Shrimp | Salmon Nigiri
Shrimp Nigiri | Tuna Nigiri
Soy Sauce (G), Pickled Ginger, Wasabi

The Bar Upgrades

Superior Brands | Add \$10 per Guest for Four (4) Hours;
\$12 Each Additional Hour

Absolut Vodka | Bacardi Superior Rum | Captain Morgan's Spiced Rum | Tanqueray
Gin | Maker's Mark Bourbon | Johnnie Walker Red Label Scotch | Jack Daniel's
Whiskey | 1800 Silver Tequila | Courvoisier VS Brandy

Ultra Premium Brands | Add \$20 per Guest for Four (4) Hours;
\$13 Each Additional Hour

Grey Goose Vodka | Bacardi Superior Light Rum | Mt. Gay Eclipse Gold Rum
Bombay Sapphire Gin | Johnny Walker Black Label Scotch | Knob Creek Bourbon |
Jack Daniels Whiskey | Crown Royal Whiskey | Patron Silver Tequila | Hennessy
Privilege VSOP Brandy

Sweet Endings | \$18 per Guest
Select One (1) Plated Dessert in Lieu of Your Wedding Cake

Carrot Cake, Cream Cheese Icing, Candied Shredded Carrot (D)(G)(N)
Black Forest Cheesecake, New York Style Cheesecake, Sour Cherries, Bitter Chocolate Mousse, Oreo Cookie Bottom (D)(G)(N)
Southwest Chile Infused Chocolate Chile Cake, Bittersweet Chocolate Mousse, Curacao Syrup (D)(G)(N)
French Coffee Mousse, Espresso Saturated Vanilla Sponge, Vanilla, Coffee Mousse (D)(G)(N)
Guinness® Chocolate Cake, Bittersweet Chocolate, Guinness-Soaked Chocolate Sponge, Ganache Glaze (D)(G)(N)

Curated Cocktail Stations

\$200 per Bartender; One (1) Bartender per Fifty (50) Guests
\$250 Station Set Up Fee

Mojito | \$24 per Drink

Authentic Mojitos Highlighting Fresh Pressed Sugar Cane, Freshly Muddled Mint and Splash of Key Limes. Flavors Include Traditional, Coconut, and Mango

Mimosa and Bellini Bar | \$24 per Drink

This Timeless Classic is the Perfect Way to Welcome Your Guests to Cocktails. Fresh Squeezed Oranges Complement Your Selection of Sparkling Wine. Added Flavors Include Peach, Mango, Watermelon and Strawberry

Adult Lemonade | \$24 per Drink

Have Fun with this Nostalgic Presentation to Include Two Flavored Vodkas, Flavored Lemonades Garnished to Perfection. Flavors Include Classic, Arnold, Strawberry, Iced Tea, Limoncello

Bloody Mary | \$28 per Drink

Garnishes Include: Celery, Bacon, Shrimp, Cornichons, Pickled Peppers, Blue Cheese Stuffed Olives, Cucumber, Lemon, Fresh Herbs and Variety of Hot Sauce



The After Party



Spring Roll Station | Priced per Guest
\$28 for (3) Selections; \$36 for (4) Selections; \$44 for (5) Selections

Asian Vegetable, Sweet Chile Sauce
Cashew Chicken, Sriracha Ketchup
Peking Duck, Teriyaki Fig Jam
Firecracker Shrimp, Sweet Chile Sauce
Chicago Reuben
Cheeseburger
Philly Cheese Steak
Buffalo Chicken, Horseradish-Mustard Aioli
Black Bean and Roasted Corn, Avocado Ranch
Southwest Chorizo, Fire Roasted Salsa Casera
Sonoran Chicken, Chipotle Crema
Ancho Beef Machaca

Nacho Bar | \$24 per Guest

Tortilla Chips
Smoked Morita Oaxaca Fondue, Cheddar-Jack Fondue
Guajillo-Coca Cola Beef Barbacoa, Roasted Tomato-Jalapeno Braised Chicken Tinga
Ranchero Black Beans, Pickled Jalapenos, Olives, Green Onions, Tomatoes, Pico De Gallo, Molcajete
Salsa Roja, Salsa Verde, Guacamole, Sour Cream, Cotija Cheese

Wraps and Chips | Priced per Guest
\$28 for (3) Selections; \$36 for (4) Selections

Smoked Turkey, Applewood Bacon, Leaf Lettuce, Havarti, Garlic Oil Roasted Tomatoes, Herb Chive Aioli, Spinach Wrap
Thin Sliced Slow Roasted Beef, Wild Organic Arugula, Aged Cheddar, Roma Tomatoes, Horseradish-Dijon Aioli, Wheat Wrap
Herb and Olive Oil Roasted Zucchini, Red Bell Pepper, Asparagus, Balsamic Portobello, Roma Tomatoes, Baby Spinach, Hummus Spread, Tomato Wrap
Grilled Chicken Breast, Baby Romaine, Muenster Cheese, Garlic Oil Roasted Tomatoes, Caesar Dressing, Spinach Wrap
Genoa Salami, Capicola, Honey Cured Ham, Mortadella, Shredded Iceberg, Provolone, Olive Tapenade, Italian Vinegar and Herb Mayo, Tomato Wrap
House Made Sea Salt Chips, Mesquite BBQ Chips, Ranch Herb Chips

Slider Bar | \$29 per Guest for (3) Selections; \$37 for (4) Selections

Angus Beef, Aged Cheddar, Maple Peppercorn Bacon, Mighty Moe Sauce
Pulled BBQ Chicken, Havarti Cheese, Roasted Sweet Corn, Molasses Mustard
Roasted Turkey, Swiss Cheese, Cranberry-Dijon Relish
Lump Crab Cake, Fennel, Tarragon, Remoulade
Green Chile Braised Smoked Pork, Monterey Jack, Cilantro Aioli
Caprese, Vine Ripened Tomato, Fresh Mozzarella, Basil Pesto
Black Bean and Cumin Basmati Slider, Green Cabbage, Red Chile Hummus
All Sliders Served on Hearth-Baked Brioche Rolls

Tater Tot Bar | \$32 per Guest

Crispy Potato Tots, Sweet Potato Tots
Aged Cheddar Cheese Fondue

Toppings to Include:
Bacon, Scallions, Diced Chilies, Tomatoes, Broccoli, BBQ Pulled Pork, Ranchero Beans, BBQ Sauce, Hot Sauce, Ketchup, Sriracha, Avocado Ranch, Sour Cream, French Onion Cream

Sweet Indulgence Table | \$26 per Guest

Ganache Dipped Cake Pops
(Red Velvet Cake, Dark Chocolate Cake, Vanilla Cake)

Brownie Bites
(Haystack, Oreo, Marshmallow, White Chocolate Butterscotch)

Plain and Cinnamon Sugar Donut Holes
Chocolate Sauce, Nutella Caramel, Jelly Preserves



The Farewell

Brunch | \$105 per Guest

Tray Passed on Arrival (One per Guest)
The Prickly Pear + Traditional Mimosas, Bellinis

Seasonal Sliced Fruits and Melons
Selection of Fresh Berries

Assorted Danish, Croissants, Muffins
Butter, Preserves, and Honey

Traditional Caesar Salad, Hearts Of Romaine, Radicchio, Garlic Croutons,
Shaved Parmesan Cheese, Creamy Caesar Dressing
Tomato and Fresh Mozzarella Salad, Basil Oil, Balsamic Vinegar

Herb Garlic Marinated Grilled Chicken Breast, Caramelized Fennel, Blistered
Grape Vin Blanc
Roasted Sea Bass, Lemon-Dill Sauce with Tomato and Capers

Turkey-Maple or Pork Link Sausage
Applewood Smoked Bacon

Herb Roasted New Potatoes with Scallions
Roasted and Grilled Seasonal Vegetables

Belgian Waffles, Warm Maple Syrup
Cinnamon Whipped Cream, Berry Compote, Whipped Butter

Pastry Chef's Selection of Miniature Desserts and Cakes

Starbucks Coffee, Decaffeinated Coffee, and Assorted Teas
Fresh Squeezed Orange, Grapefruit, and Cranberry Juices

Brunch Enhancements

Eggs and Omelet Station | \$26 per Guest

Uniformed Chef to Prepare; \$175 per Chef per Hour

Free Range Whole Eggs, Egg Whites

Roasted Mushrooms, Baby Spinach, Tomatoes, Sweet Peppers, Onions,
Chopped Applewood Smoked Bacon, Honey-Cured Ham, Pork Sausage, and
Smoked Salmon

Cheddar and Monterey Jack Cheeses, Chopped Fresh Herbs

Breakfast Burritos (G)(D)

Served with Fire Roasted Tomato Salsa

- Chorizo, Scrambled Egg, Green Chilies, and Pepper Jack Cheese | \$11
- Potato, Scrambled Egg, Tomatoes, Roasted Peppers, and Onions (V) | \$11
- Applewood Smoked Bacon, Scrambled Eggs, and Cheddar Cheese | \$10

Rise and Shine 'Croissanwich' | \$10 (G)(D)

Farm Fresh Scrambled Eggs, Applewood Smoked Bacon, and Cheddar
Cheese on a Flaky Croissant

Bagels | \$24 per Guest

Assorted Bagels with Toaster Station

Strawberry, Whipped Herb and Plain Cream Cheeses

Carvery - Beef | \$29 per Guest

Carved To Order by Uniformed Chef; \$175 per Chef per Hour

Sea Salt and Herb Rubbed, Slow Roasted Prime Rib of Beef

Served with Creamed Horseradish, Roasting Jus, and Brioche Pull-Apart Rolls

Frequently Asked...

Wedding Planner

All weddings require a Wedding Planner, preferably from our suggested list of considerations. Along with coordinating all your personal details, your Wedding Planner should conduct your wedding rehearsal and be your onsite contact for the day of your wedding celebration.

Prices and Payment

Full estimate of charges must be prepaid at minimum ten (10) business days in advance of first scheduled event. All food, beverage, audio visual, and room rental are subject to a taxable 25% Service Charge for indoor events. Outdoor events are subject to a taxable Service Charge of 28%. Current sales tax is 8.05%. Prices are subject to change.

Food and Beverage

All food and beverage must be purchased exclusively from The Scottsdale Marriott at McDowell Mountain and consumed in designated function areas. We kindly request that all function details, including menu selections, be finalized at least 30 days prior to the event.

Food Allergy / Special Meals

If any of the attending guests have food allergies, please inform the Hotel of the names of your guests along with the nature of their dietary restrictions ten (10) days in advance, so the Hotel may assist to make reasonable accommodations.

Requested Staff

For any events fewer than 30 guests, a \$250.00 labor and set up fee will be charged. If a function requires the use of a Chef or an Attendant, a fee of \$175.00 per Attendant or Chef per hour. Bartender fees are \$350.00 per Bartender for a maximum of four (4) hours, and \$175 for each additional hour. One (1) Bartender will be staffed for every seventy five (75) guests. Cashier fees are \$150.00 per Cashier for up to two (2) hours, and \$55 for each additional hour. One (1) Cashier will be staffed for every seventy five (75) guests.

Setup Inclusions

- Standard Hotel linens and napkins
- Wooden dance floor (up to 16x16)
- 60" | 66" | 72" round tables
- Tall and low cocktail tables
- White outdoor garden chairs
- Silver flatware
- Clear glass stemware
- Table for the DJ

All vendors must supply their own equipment. We will work with your vendors if an earlier set-up time is required and available. Any items brought to the event spaces must be picked up the night of the event unless previously scheduled for pick-up the next day. The resort is not responsible for any items left behind.



Frequently Asked...

Outdoor Functions

All outdoor functions must conclude by 10p.m. in compliance with the Maricopa County noise ordinance. All outdoor events must arrange lighting as needed.

Wedding Cake

The Hotel will slice, plate and serve your personally sourced cake. Wedding cakes are arranged, booked and provided independently of the Hotel as arranged by you with signed food waiver.

Décor, Entertainment and Outside Vendors

Should you choose to provide your own decoration or entertainment, the Hotel will not assume any liability for those arrangements. The Hotel reserves the right to monitor the volume of the entertainment. All vendors and entertainment performing work on property must provide Certificate of Insurance as requested (refer to your Events Manager). All vendor load in and load out must use the Hotel's service entrance.

It is understood that the premises will be left in a neat and orderly condition, free of debris or display refuse. Additional charges will be applied for the removal of the group's materials by the hotel staff at the close of any event.

Security

The Hotel will not be responsible for the damage or loss of any equipment or articles left in the resort prior, during or following a banquet function.





Get in Touch

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