

SEDONA · ARIZONA · 2026

Weddings at The Wilde

A Sedona Celebration, Naturally Elevated

Celebrate your love surrounded by Sedona's iconic red rocks, where breathtaking landscapes, warm hospitality, and thoughtfully curated experiences come together to create a wedding that feels both effortless and unforgettable. At The Wilde, each moment is designed to inspire connection, from golden hour ceremonies to starlit celebrations under the desert sky.



YOUR SETTING

Wedding Venues

The Grove Ceremony Lawn

UP TO 80 GUESTS · OUTDOOR

\$2,000

A naturally serene open-air space for exchanging vows, surrounded by Sedona's iconic red rock beauty. Gentle breezes and warm desert light create a truly unforgettable backdrop.

Chairs included. Audio available for additional fee. Full event booking required.

The Grove Lobby

UP TO 40 GUESTS · INDOOR

\$2,500

An intimate indoor setting blending modern comfort with organic design. Warm tones and natural light create a welcoming atmosphere for smaller, deeply personal celebrations.

\$2,500 Food & Beverage minimum applies.

Rangeview Rooftop

UP TO 72 GUESTS · OPEN AIR

\$2,500

Sweeping views of Sedona's red rock formations. Fire pits, ambient lighting, and expansive sky create a setting both intimate and extraordinary as the sun sets.

\$4,000 Food & Beverage minimum applies.

Dorsey Ballroom

UP TO 120 GUESTS · INDOOR

\$2,500

A refined indoor setting with a clean, modern aesthetic and flexible layout — tailored to your unique vision, creating a natural flow from ceremony to dining and dancing.

\$3,500 Food & Beverage minimum applies.

EVERY WEDDING INCLUDES

Package Inclusions

- ◆ Dedicated Event Manager to guide every detail
- ◆ Sparkling wine toast during dinner
- ◆ Chef-curated menu tasting experience with booked event
- ◆ Overnight accommodations for the couple on wedding night with 10+ room block
- ◆ Welcome infused water station at ceremony (upgrade to mocktail or sparkling wine +\$10/person)

CURATED DINING EXPERIENCES

Wedding Collections

THE RED ROCK ROMANCE COLLECTION

Elevated Dining · Refined Celebration

Sophisticated cuisine, elegant presentation, and seamless guest experience

\$178 per person · exclusive of taxes & fees

Cocktail Reception

A Welcoming Start — Social and Elevated

PASSED HORS D'OEUVRES

- Three (3) selections

STATIONED HORS D'OEUVRES

- Two (2) selections

Five (5) pieces per person

Option One · Three-Course Plated Dinner

Classic Elegance — Thoughtfully Composed

BEGINNINGS · SELECT ONE

- Truffle and brie soup
- Mixed greens & apple salad, candied pecans, gorgonzola, apple vinaigrette
- Spinach salad, smoked bacon, hardboiled egg, dried cranberries, mustard vinaigrette
- Kale & goji berry, cotija cheese, walnuts, pomegranate vinaigrette
- Caprese with heirloom tomatoes, fresh mozzarella, basil

ENTRÉES · SELECT TWO

- Roasted chicken
- Citrus glazed sea bass, charred pineapple salsa
- Agave glazed salmon
- Flat iron steak, sautéed onions & mushrooms
- Chipotle glazed pork tenderloin, apple butter
- Cauliflower steak, spicy harissa & chimichurri
- Filet of beef with demi-glace
- Braised short ribs
- Charred prime New York strip, steak butter

Add a third entrée +\$10/person

SIDES · SELECT TWO

- Whipped potatoes

- Jasmine rice
- Roasted vegetables
- Risotto
- Green chili grits
- Asparagus
- Herb roasted fingerling potatoes
- Baby carrots
- Brussels sprouts with cranberries

DESSERT · SELECT ONE

- Chocolate lava cake
- Carrot cake
- Turtle cheesecake

Option Two · Chef's Station Experience

Interactive Dining — Engaging and Social

+ \$250 chef carving fee (1 chef per 50 guests)

BEGINNINGS

- Southwestern Caesar salad

ENTRÉES

- Pasta, red pepper cream sauce, orecchiette, baby heirloom tomatoes, spinach, portobello mushrooms
- Agave glazed salmon

SIDES

- Roasted vegetables
- Assorted fresh baked rolls

CARVING STATION

- Salt & spice crusted prime rib of beef, horseradish cream sauce and au jus

DESSERT

- Dessert station
- Banana churros

THE DESERT CELEBRATION COLLECTION

Relaxed · Social · Flavorful

Vibrant Southwest flavors, festive and welcoming

\$131 per person · exclusive of taxes & fees

Cocktail Reception

Inviting and Energetic — A Social Gathering

- Three (3) stationed hors d'oeuvres (3 pieces per person)

Upgrade to passed hors d'oeuvres available

Option One · Southwest Buffet

Bold Flavors — Interactive and Fun

BEGINNINGS

- Fire roasted salsa, tomatillo, queso dip, guacamole with house-made tortilla chips
- Black bean salad, roasted corn, cilantro, quinoa, roasted red peppers, citrus vinaigrette

BUILD YOUR OWN TACO STATION · SELECT TWO

- Pork carnitas
- Fajita vegetables
- Flank steak
- Shredded chicken
- Blackened mahi-mahi

With cheeses, chipotle aioli, sour cream, pico de gallo, house-made salsas, flour and corn tortillas, shredded lettuce

SIDES

- Jalapeño beans
- Mexican street corn
- Southwestern rice
- Cheese enchiladas

DESSERT

- Chocolate flan
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Option Two · Rustic Buffet

Comfort and Warmth — Elevated Casual Dining

BEGINNINGS

- Watermelon salad with feta cheese, mint, blueberries
- Mixed greens, candied pecans, berries, apple vinaigrette

ENTRÉES

- BBQ adobo chicken
- Grilled tri-tip steak
- BBQ ribs

SIDES

- Cowboy beans
- Jalapeño coleslaw
- Green chili grits

DESSERT

- Apple cobbler with whipped cream

ELEVATE YOUR EVENING

Cocktail Reception Enhancements

COLD HORS D'OEUVRES

Mini apple, fig and brie bruschetta

Smoked salmon corncake with dill crème fraîche

Tomato and goat cheese toast points with balsamic glaze

Tuna tartare with cucumber noodles, soy and sesame, wonton crisp

Cucumber cups with hummus

Eggplant dip in peppers

HOT HORS D'OEUVRES

Maryland crab cake

Mini beef wellington in puff pastry

Prosciutto wrapped asparagus spears

Seared sea scallop wrapped in bacon

Sesame miso chicken satay with ginger peanut drizzle

Asian BBQ shrimp satay

Mini grilled cheese and tomato soup shooter

Crab stuffed mushrooms

Vegetable spring rolls

Falafel with tahini

DISPLAY ENHANCEMENTS (25 PERSON MINIMUM)

Warm artichoke dip with pita chips

Chilled jumbo shrimp with cocktail sauce, remoulade, and lemon

Antipasti platter — cured meats, cheeses, olives, fruits, breads and crackers

Arizona crudité with seasonal vegetables, dips, and pita

Chilled Seafood Display · \$8 / person

Add lobster · +\$6 / person

Add crab legs · +\$6 / person

STAY WILDE AFTER HOURS

Late Night Bites & Sweet Endings

SAVORY

Southwestern Station — chips, roasted chili salsa, guacamole, warm queso · \$25 / person

Vegetable Crudité — red pepper hummus, eggplant dip, pita bread · \$25 / person

SWEET

Sweet & Salty Pretzels — soft plain and salted pretzels, mustard, beer cheese, chocolate covered pretzels · \$18 / person

Sweet Tooth — chocolate covered strawberries, assorted cookies, milk and coffee · \$18 / person

RAISE A GLASS

Bar Experiences

<p>TIER 1</p> <p>\$59</p> <p>per person</p> <p>Well liquor House wine Non-craft beers</p>	<p>MOST POPULAR</p> <p>TIER 2</p> <p>\$65</p> <p>per person</p> <p>Premium liquor Premium wines Craft beers</p>	<p>TIER 3</p> <p>\$75</p> <p>per person</p> <p>Top shelf liquor Premium wines Craft beers</p>
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Additional hours available per tier.

GOOD TO KNOW

Policies & Details

All pricing excludes a 24% service charge, 9.85% Sedona sales tax, and 3.5% service fee tax. Pricing is subject to change. All food and beverage must be provided by The Wilde Resort and Spa. Final guarantees are due three business days prior to the event.

To confirm your wedding booking, a contracted room block of 10 rooms is required. Your sales manager will provide room block pricing information based on your stay dates.

“Your wedding is more than an event. It is an experience rooted in connection, natural beauty, and the unforgettable energy of Sedona.”

THE WILDE RESORT & SPA · SEDONA, ARIZONA