



THE PHOENICIAN  
A LUXURY COLLECTION RESORT

Scottsdale



# *Wedding Packages*

A guide to your perfect day at The Phoenician

## *Ceremony Locations Include:*

- Ceremony Rehearsal (the day prior)
- Sound System (with Microphones)
- Audio Technician
- Garden Chairs
- V.I.P Water Service
- Guest Book Table
- Gift Table
- Bridal Suite (the night of the wedding)
- Bridal Dressing Room
- Valet Parking for Guests



# Outdoor Wedding Ceremony Locations

The gracious ambiance and beautiful landscaping of The Phoenician provide the perfect setting for your special day. Outdoor ceremonies are situated in lush surroundings and indoor function space will be reserved as back-up for inclement weather.



**Orchid Lawn**  
50-150 guests, approximately \$3,500



**Canyon Suites Patio**  
10-30 guests, approximately \$3,500



**East Lawn**  
200+ guests, approximately \$4,500



**West Casita Lagoon**  
200+ guests, approximately \$4,500

# Reception Locations

Host your reception in our elegant ballrooms or magnificently decorated salon. Feast with loved ones at brilliantly adorned tables, topped with elegant linens and silver and accented with fresh flowers. Walk down the aisle toward a beautiful garden gazebo as a radiant desert sunset illuminates your union. Surrounded by the natural beauty of the Sonoran desert, our outdoor locations such as the Casita Lagoon and Orchid Lawn, blessed by babbling brooks and flowering gardens, provide a stunning backdrop.



**Estrella Theatre**  
100-200 guests



**Il Terrazzo Salon**  
40-80 guests



**The Grand Ballroom**  
200+ guests



**The Camelback Ballroom**  
150+ guests

# Wedding Luncheons

## Reception

FRESH VEGETABLE CRUDITÉ, Peppercorn Dressing  
IMPORTED AND DOMESTIC CHEESES | Lavosh, Sliced Baguettes  
(Included in lunch price)

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## Luncheon - 1

\$60 per person

CHILLED TOMATO GAZPACHO | Avocado, Crème Fraiche, Petit Basil

CHICKEN & BRIE SALAD | Roasted Breast of Chicken with Triple Cream Brie,  
Dried Fruit, Mixed Greens, Champagne Vinaigrette

PHOENICIAN ROLLS | Butter

FRESH FRUIT TART | Strawberries, Pastry Cream

THE PHOENICIAN COFFEE SERVICE

WINE | Oggi, *Pinot Grigio, Veneto, Italy* (\$35 per bottle)

Jacob's Creek, *Shiraz/Cab, Australia* (\$50 per bottle)

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## Luncheon - 2

\$65 per person

LOCAL FIELD GREENS | Goat Cheese, Roasted Roma Tomatoes, Basil Dressing

SEARED MAHI-MAHI | Basmati Rice with Mint, Citrus Fennel Relish Curry Oil

PHOENICIAN ROLLS | Butter

STRAWBERRY ROMANOFF | White Chocolate Cigarettes in a Martini Glass

THE PHOENICIAN COFFEE SERVICE

WINE | Edna Valley, *California Central Coast, Chardonnay* (\$51 per bottle)

Mac Murray Ranch, *Sonoma, Pinot Noir* (\$49 per bottle)

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## Wedding Cake

PRICED BY DESIGN (\$12 - \$18 per person)

## Champagne Toast

PHOENICIAN CUVÉE, *Mumm Napa, Brut, Napa Valley* (\$48 per bottle)

IRON HORSE, *Wedding Cuvée, Brut, Sonoma Country* (\$80 per bottle)

# Hors D'oeuvres Reception

IMPORTED AND DOMESTIC CHEESES | Tree and Vine-Ripened Fresh Fruits,  
Sliced Baguette, Lavosh and Water Crackers

SEASONAL VEGETABLE CRUDITÉ | Citrus-Herb and Poblano-Ranch Dips

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PICKLED ARIZONA SWEETWATER SHRIMP | Avocado Lime Cream and Jicama  
BRUSCHETTA | Tomato, Kalamata Olive and Goat Cheese  
DUNGENESS CRAB CAKE | Ginger Soy Rémoulade  
SOUTHWEST CHICKEN SPRING ROLLS | Thai Chili Sauce

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## Sushi Station

TUNA ROLL, CALIFORNIA ROLL, SALMON AND YELLOWTAIL NIGIRI  
Pickled Ginger, Soy Sauce and Wasabi (4 pieces per person)

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## Carving Station

ROASTED TENDERLOIN OF BEEF  
Port-Shallot Sauce, Creamy Horseradish, Potato Rolls

## Fresh Pasta Station

CRIMINI MUSHROOM AND FONTINA RAVIOLI AND PENNE PASTA  
Artichoke Cream Sauce and Sun-dried Tomato and Basil Marinara  
Parmesan Cheese, Cracked Red Pepper and Garlic Bread

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## Sweets

ASSORTMENT OF FRENCH PASTRIES AND PETIT FOURS  
Miniature Éclairs, Miniature Fruit Tarts, Key Lime Tarts,  
Chocolate Covered Strawberries, Crème Brûlée and Macaroons

\$125.00 per person (based on 2-hour reception)

CHEF ATTENDANTS ARE REQUIRED FOR CARVING & PASTA STATIONS

(1) For each 75 guests - \$200.00 each

# Cocktail Reception and Dinner

## Hors D'oeuvres

3-Tray Passed  
\$18.50 per person

SESAME SEARED AHI | Wasabi  
ANTIPASTO CROSTINI  
CHIPOTLE CHICKEN WONTON CONE

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## Hors D'oeuvres

5-Tray Passed  
\$29.50 per person

TEQUILA CURED SALMON | Corn Crisp  
PORTOBELLO MUSHROOM EMPANADA  
ROASTED PEAR AND ORANGE PHYLLO  
PHOENICIAN CRAB CAKE | Chipotle Remoulade  
PROSCIUTTO WRAPPED ASPARAGUS

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## Dinner Option - 1

\$75 per person

BUNDLED GREENS | Vanilla Poached Pear, Stilton Cheese, Sweet Onion  
Balsamic Vinaigrette

PAN SEARED CHICKEN | Buffalo Mozzarella Risotto, Blistered Tomatoes  
Fried Garlic, Chicken Jus

PHOENICIAN ROLLS | Butter

CHOCOLATE MOUSSE DOME | Crème Brûlée

THE PHOENICIAN COFFEE SERVICE

WINE | Rodney Strong, *Chalk Hill Vineyard, Sonoma Chardonnay* (\$51 per bottle)  
Mac Murray Ranch, *Sonoma, Pinot Noir* (\$49 per bottle)

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## Dinner Option - 2

\$85 per person

TRADITIONAL CAESAR SALAD | Parmesan Garlic Croutons, Parmesan Cheese  
Caesar Dressing

PAN SEARED SALMON | Peas, Pancetta, Clams, Mint Scented Cous Cous

PHOENICIAN ROLLS | Butter

VANILLA BEAN CRÈME BRÛLÉE | Assorted Berries

THE PHOENICIAN COFFEE SERVICE

WINE | Sonoma-Cutrer, *Russian River Ranches, Sonoma, Chardonnay* (\$61 per bottle)  
Ferrari-Carano, *Sonoma Cabernet* (\$66 per bottle)

# Dinner

## Dinner Option - 3

\$110 per person

SALAD OF BUTTER LETTUCE | Frisee, Roquefort Cheese, Cranberries, Candied Walnuts, Basil Vinaigrette

FILET OF BEEF | Golden Potato Puree, Roasted Carrots, Cipollini Onion, Bordelaise Sauce

PHOENICIAN ROLLS | Butter

VANILLA BAVAROIS | Madelaine Sponge, Roasted Banana

THE PHOENICIAN COFFEE SERVICE

WINE | Cambria, *Katherine's Vineyard*, *Santa Barbara* (\$50 per bottle)  
Estancia, *Meritage*, *Paso Robles* (\$72 per bottle)

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## Dinner Option - 4

\$125 per person

MUSHROOM BISQUE EN CROUTE

LOCAL FIELD GREENS | Goat Cheese Crostini, Roasted Roma Tomato, Balsamic Vinaigrette

FILET OF BEEF AND MAHI MAHI | Dauphinoise Potatoes, Roasted Vegetables, Natural Jus

PHOENICIAN ROLLS | Butter

CHOCOLATE MOUSSE | Brandied Cherries, Chantilly Cream

THE PHOENICIAN COFFEE SERVICE

WINE | Franciscan, *Chardonnay*, *Napa Valley* (\$45 per bottle)  
BV, *Cabernet Sauvignon*, *Napa Valley* (\$55 per bottle)

# Wedding Cake Creations

Priced by Design, starting from \$12 - \$18 per person

## Cake Flavors

- White Sponge
- Chocolate Sponge
- Carrot Cake
- Red Velvet Cake
- Coconut Cake
- Chocolate Pistachio Cake
- Lemon Poppy Seed Cake
- Cheesecake
- Marble Cake
- Butter Cake

## Icing

- Butter Cream
- Fondant
- Chocolate
- Cream Cheese
- Whipped Cream

## Fillings

- Pastry Cream
- Chocolate Mousse
- White Chocolate Mousse
- Milk Chocolate Mousse
- Fruit Mousse
- Cream Cheese
- Lemon Curd
- Fresh Fruits
- Butter Cream
- Praline Cream
- Whipped Cream



# Beverage Packages

**All Package Bars Include:** Imported and Premium Beers, Cellar Master Select Wines, Assorted Mineral Waters and Soft Drinks

For your convenience, we offer a package pricing on the bar; a set price per person, per hour, for a full choice of beverages available, including wines by the glass. This pricing, however, does not include the Champagne Toast or Wine to be served at the table during the meal. Wine service at the table during the meal can be arranged by reviewing the wine list.

Johnny Walker Red - *Scotch*  
Ketel One - *Vodka*  
Appleton - *Rum*  
Cuervo - *Tequila*

Crown Royal, Makers Mark - *Whiskey*  
Tanqueray - *Gin*  
Raynal VSOP - *Cognac Brandy*  
Cellar Masters Wines

## Premium Brands

1-hour \$22 per person  
3-hours \$42 per person  
5-hours \$64 per person

2-hours \$32 per person  
4-hours \$52 per person

NON-ALCOHOLIC BAR PACKAGE (guests under 21 years of age)

Soft Drinks, Mineral Waters, Fruit Punch (4 Hours \$36++ per person)

Each Hour After 4pm (\$7++ per person)

A selection of other non-alcoholic beverages can be arranged

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# Hosted Bar

## By the Drink

Charged by consumption

## HOSTED BARS INCLUDE:

Select Brands	\$12
Premium Brands	\$8.75
Premium Beers	\$6.75
Domestic Beers	\$5.50
Mineral Waters	\$4.95
Soft Drinks	\$4.50
Cordials	\$11

CELLAR MASTER | Selection of Premium Dinner Wines (\$45 per bottle / \$10 per glass)

MARTINI AND ICE BAR | Selection of Premium /Select Vodkas (\$11 - \$15 per person)  
(Martini Ice Sculpture - \$600)

# Wine List

## Sparkling and Champagne

Phoenician Cuvée, *Mumm Napa, Brut, Napa Valley* \$48  
Henriot, *Brut, Champagne, France* \$85  
Iron Horse, *Wedding Cuvée, Brut, Sonoma Country* \$80  
Veuve Clicquot, *Yellow Label, Brut, Champagne, France* \$98  
Moët & Chandon, *Brut Rosé, Champagne, France* \$110  
Moët & Chandon, *Dom Pérignon, Brut, Champagne, France* \$395

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## Chardonnay

Chateau Ste. Michelle, *Indian Wells Vineyard, Wash. St.* \$56  
Edna Valley, *California Central Coast* \$51  
Franciscan, *Oakville Estate, Napa Valley* \$54  
Cambria, *Katherine's Vineyard, Santa Barbara* \$59  
Sonoma-Cutrer, *Russian River Ranches, Sonoma* \$61  
Rodney Strong, *Chalk Hill Vineyard, Sonoma* \$51  
Sonoma-Cutrer, *Les Pierres Vineyard, Sonoma* \$89  
Ferrari-Carano, *Sonoma* \$65  
ZD, *California* \$69  
Cakebread, *Napa Valley* \$96  
Beringer, *Private Reserve, Napa Valley* \$79

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## Additional Whites

Santa Margherita, *Pinot Grigio, Italy* \$70  
Hall, *Sauvignon Blanc, Napa Valley* \$55  
Pouilly-Fumé de Ladoucette, *Loire Valley, France* \$85  
Grgich-Hills, *Fumé Blanc, Napa Valley* \$76

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## Cabernet Sauvignon

Beaulieu Vineyards ("BV"), *Napa Valley* \$55  
Murphy-Goode, *"Wild Card," Sonoma* \$62  
Chateau Ste. Michelle, *Indian Wells Vineyard, Wash. St.* \$58  
Geyser Peak, *Cuvée Alexandre, Alexander Valley, Sonoma* \$79  
Franciscan, *Napa Valley* \$75  
Ferrari-Carano, *Sonoma* \$66  
Sequoia Grove, *Napa Valley* \$71  
Mt. Veeder, *Napa Valley* \$88  
The Hess Collection, *Mountain Cuvée, Napa Valley* \$69  
Heitz Cellars, *Napa Valley* \$97

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## Merlot

Stonestreet, *Sonoma* \$52  
Murphy-Goode, *Sonoma* \$49  
Markham, *Napa Valley* \$55  
Ferrari-Carano, *Sonoma* \$66  
Rombauer, *Napa Valley* \$75

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## Pinot Noir

MacMurray Ranch, *Sonoma* \$49  
Corallook, *Morington Peninsula, Australia* \$54  
Laetitia, *Arroyo Grande Valley, California Central Coast* \$59  
Argyle, *Willamette Valley, Oregon* \$64  
Acacia, *Carneros, Napa Valley* \$72  
Louis Jadot, *Gevrey-Chambertin, Burgundy, France* \$110

# Engagement and Bridal Showers

## AFTERNOON TEA

### TEA SELECTIONS

Chamomile, Classic Earl Grey, Black Currant

### Cocktail Finger Sandwiches

#### AGED PARMA HAM

Poached Asparagus Tips, White Pullman

#### LIGHTLY SPICED CURRY EGG SALAD

Watercress & Daikon Sprouts

#### HICKORY-SMOKED SALMON

Open Faced with Tomato and Cheese Spread

#### THYME POACHED CHICKEN SALAD

Tart Relish, Marble Rye

#### ENGLISH CUCUMBER TWIST

Savory Boursin Mousse on Sourdough Bread

#### FRESH BAKED BUTTERMILK

#### AND CRANBERRY SCONES

Served with Fresh Jams

#### A SELECTION OF TEA PASTRIES

Cinnamon Coffee Brûlée, Passion Fruit Cake,  
Petit Fruit Tartlets, Chocolate Éclairs,  
Amaretto Cherry Cheesecake

\$40 per person

## LADIES WHO LUNCH

### SHRIMP COCKTAIL

Horseradish Sauce, Basil Mayonnaise

### ALMOND AND MELON GAZPACHO

Grapes, Olive Oil Croutons

### ROSEMARY GARLIC AND WHOLE WHEAT BREAD

Sweet Butter

### GRILLED BREAST OF CHICKEN

Butter Lettuce, Blue Cheese, Chick Peas,  
Chopped Egg, Local Tomatoes, Bacon, Chives  
Citrus Vinaigrette

### FRESH BERRIES | Sabayon Sauce

Chocolate Dipped Biscotti

### THE PHOENICIAN COFFEE SERVICE

### ICED TEA

\$58 per person



## Enhancements

PHOENICIAN BELLINI'S \$10 each

CHAMPAGNE \$48 per bottle

# Rehearsal Dinner

## Traditional Mexican Buffet

\$95 per person

TRI COLOR TORTILLA CHIPS | Guacamole, Fresh Salsa, Bean Dip

TORTILLA SOUP

SOUTHWESTERN CAESAR SALAD | Chipotle Caesar Dressing

JICAMA CORN SALAD

TOMATO AND AVOCADO AND PURPLE ONION SALAD

BUILD YOUR OWN FAJITAS | Marinated Steak, Tequila Marinated Chicken Breast  
Flour Tortillas, Salsa, Guacamole, Sour Cream, Cheese

MEXICAN RICE & BLACK BEANS

CHEESE ENCHILADAS

KEY LIME TARTS AND CINNAMON CHURROS

CARAMEL FLAN | Fresh Strawberries

THE PHOENICIAN COFFEE SERVICE

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## Western Cookout

\$125 per person

SMOKED PORK AND WHITE BEAN CHILI | Green Onion, Roasted Poblano Peppers

CHEDDAR CORNBREAD | Sweet Butter

CINCO TOMATO SALAD | Sautéed Sweet Onions, Crisp Frisee

FIELD GREENS SALAD | Marinated Hearts of Palm, Plum Tomatoes, Roasted Corn,  
Cotija Cheese, Pineapple Salsa, Tortilla Strips, Bacon Lardons, Roasted Squash,  
Ancho-Honey Vinaigrette

NEW YORK STRIP STEAK

TEQUILA-LIME MARINATED CHICKEN BREAST

COWBOY SALMON

DUTCH-OVEN CORN ON THE COB

PHOENICIAN RANCH BEANS

BAKED POTATO BAR | Sour Cream, Butter, Green Onions, Crumbled Bacon,  
Cheddar Cheese, Seasoned Broccoli

BANANA-CHOCOLATE PIE

APPLE-CRANBERRY COBBLER

CARAMEL WRANGLER COFFEE ICE CREAM

THE PHOENICIAN COFFEE SERVICE

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## Enhancements:

STROLLING COUNTRY WESTERN MUSICIAN (\$1,025 - 4 hours)

MARGARITA STATION | Classic Margarita, Strawberry, Prickly Pear (\$10 each)

MARIACHI TRIO (\$900 - 2 hours)

CLASSIC GUITARIST (\$650 - 4 hours)

# Wedding Day Refreshments

## Beverages

### CHAMPAGNE

Phoenician Cuvee, Brut, Medocino County \$48

Roederer Estate, Brut, Anderson Valley \$52

Perrier-Jouet, Brut, Champagne, France \$65

Iron Horse, "Wedding Cuvee", Sonoma County \$80

Veuve Clicquot, Yellow Label, France \$98

Moet & Chandon, "Dom Perignon", Brut, Champagne, France \$295

SMART WATERS \$6.50 each

SPRING AND MINERAL WATERS \$4.95 each

ASSORTED SODAS \$4.50 each

ENERGY DRINKS \$6.50 each

ARIZONA ICED TEAS \$6.50 each

FRESH ORANGE JUICE \$40 per half gallon



## Menu

MINI DELI SNACK PLATTER \$18 per person

FRESH FRUIT AND CHEESE PLATTER

Small \$40      Large \$55

YOGURTS \$5 each

GRANOLA BARS \$38 per dozen

CHOCOLATE COVERED STRAWBERRIES \$54 per dozen

ASSORTED PETIT FOURS \$48 per dozen

# After Wedding Brunch

## Traditional Brunch

\$42 per person

SEASONAL FRUITS AND BERRIES

YOGURT PARFAITS

ASSORTED BAGELS

Smoked Salmon, Traditional Cream Cheese, Capers,  
Onions, Sliced Tomatoes, Chopped Eggs

ASSORTED BREAKFAST PASTRIES AND CROISSANTS

Preserves, Sweet Butter

FLUFFY SCRAMBLED EGGS

Chives, Hickory Smoked Bacon, Country Sausage Links,  
Breakfast Potatoes

ORANGE JUICE AND GRAPEFRUIT JUICE

THE PHOENICIAN COFFEE SERVICE

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## Brunch Enhancements

-- \$200 Chef Attendant Fee

FARM FRESH EGG AND OMELET STATION -- Prepared "A La Minute"  
Eggs, Egg Whites, Egg Beaters | Mushrooms, Tomato, Bell Pepper,  
Diced Onion, Shredded Cheese, Chives, Crumbled Bacon, Ham,  
Smoked Salmon (\$12 per person)

THREE CHEESE, EGG AND SAUSAGE BURRITO

Fresh Salsa, Guacamole (\$8.50 per person)

STEEL-CUT IRISH OATMEAL

Raisins, Diced Cinnamon Apples, Brown Sugar (\$5 per person)

ASSORTED DRY CEREAL | Skim, 2%, Whole Milk (\$5 per person)

# Wedding Policies

All reservations and agreements are made upon and subject to the rules and regulations of The Hotel and the following:

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## Deposit

A non-refundable deposit of 30% of the estimated food and beverage charges shall be paid to the hotel and delivered with the signed contract. A credit card is also requested to be on file to guarantee any additional charges incurred that having not been included in the pre-payment estimate. An additional 75% of estimate charges are due 30 days prior to the event.

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## Guarantee

It is necessary that the Catering Manager be informed of the exact number of people who will attend the event by 10:00am, at least three full business days prior to the event. This number will be a guaranteed minimum, not subject to reduction, and charges will be made accordingly. The Resort will prepare an overset of 3% over the guaranteed number. Guarantees for Saturday, Sunday, and Monday are due by 10:00am on Wednesday. If a guarantee is not given to the hotel by 10:00am on the date it is due, the number(s) on the event order(s) will become the guarantee(s).

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## Payment in Advance

The full balance of payment is required no later than (7) days prior to the event. For your convenience, we will send you an invoice approximately one month out requesting payment of the estimated balance on your account. Payment can be made in cash, cashier check or by credit card. Personal checks can be accepted (21) days prior to the event to allow sufficient time for clearance.

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## Service Charge Sales Tax Prices

There will be a 24% taxable service charge and applicable sales tax on all food and beverage items. Prices are subject to change to meet costs at the time of the event and we ask that client agrees to pay these increased prices. Alternatively, the hotel, as it's option, may in the event of cost increases, makes reasonable substitutions in menu items and we ask that client agrees to accept such substitutions.

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## Alcoholic Beverage

The sale and service of all alcoholic beverages is regulated by the Arizona State Liquor Commission. The Phoenician is responsible for the administration of those regulations. It is a policy, therefore, that no alcoholic beverages are brought into the hotel from outside sources, and that no alcoholic beverages be served to persons under 21 years of age. Guests between the ages of 21 years and 30 years are required to bring photo I.D. to ensure service.

# *Wedding Options*

Catering to All Your Wedding Dreams in an Atmosphere of Unsurpassed Elegance...

The Phoenician is an experienced host with the perfect setting - and a full compliment of resources on premises to satisfy the most discriminating wedding requirements. Whether you desire a small intimate ceremony, or a grand celebration amid friends and family, enjoy your day together in an atmosphere of gracious hospitality and unrivaled luxury.

## EVENT SPACE RENTAL AND MINIMUMS

Complimentary event space is offered for your lunchtime or evening reception if the minimum food and beverage expectations are met.

## ESTIMATED COST

For budgeting purposes, a minimum of \$175.00 per person in food and beverage should be expected. This figure does not include service charge, tax, decorations or entertainment.

## COMPLIMENTARY BRIDE AND GROOM ACCOMMODATIONS

A complimentary guestroom for the bride and groom's wedding night and bridal changing room is included in the ceremony fee and if food and beverage minimums are met.

## DECOR

For a lavish celebration, inquire about decor, dramatic lighting, and ice carvings. Our Catering Managers can assist you in selecting floral accents and centerpieces, specialty linens, draped chair coverings, and more.

## MUSICAL ENTERTAINMENT

A variety of musical entertainment, from classical to contemporary, including pianists, harpists, jazz combos, full orchestras, classical guitarists, pop bands, and D.J. can be provided.

## GUEST ROOM ACCOMMODATIONS

Based on season and availability, we are delighted to offer "preferred" room accommodation rates for your guests. The demand for our guestrooms is at a premium throughout the year, therefore, we strongly recommend reservations be made when the advance deposit is paid

## REHEARSAL DINNER

Whether your party is large or small, we can assist you in planning the perfect rehearsal dinner in one of our beautiful private dining salons, banquet rooms, or one of our outdoor patios.

## PARKING AND VALET SERVICE

There is ample parking for your guests. For events over 50 people private valet will be arranged at \$5 per person. However, this valet is included as part of your wedding ceremony package.