



# WEDDING GUIDE

Catering Department | 602 866 7500 ext 7191



#### CONFIRMATION OF SPACE, DEPOSITS & FINAL PAYMENT

An initial non-refundable deposit is required to confirm your wedding date along with a signed catering sales agreement. All deposits and subsequent deposits will be applied toward your final bill. Remaining charges are due five (5) business days prior to your wedding date. A refundable overage deposit of 5% will be collected with the final payment to cover charges and/or incidental charges incurred during and following the wedding.

#### CANCELLATIONS

Group agrees that if this Agreement is canceled for any reason (other than for those reasons shown in Force Majeure), the Resort will suffer damages. The closer in time to the contracted event the cancellation occurs, the greater the damages will be. Contract may not be canceled for the sole purpose of booking at an alternate facility.

#### FINAL GUARANTEES

To ensure the success of your special day, your guaranteed number of attendees must be communicated to the catering office by 11am five (5) business days prior to your wedding date. In the event the final guarantee is not supplied, the estimated number of attendees will be considered the final guarantee. You will be charged for the number of meals served or the number of meals guaranteed, whichever is greater. Once received this number may not be reduced. We will be prepared to serve 3% over the guaranteed number.

#### **GRATUITY & SERVICE CHARGE**

The combined gratuity and service charge of 25% is applicable to all services and products on the banquet event order, plus 8.6% state/local taxes, unless otherwise stated as excluded. A portion of the combined charge (16.75%) is a gratuity and will be fully distributed to employees assigned to the Event. The remainder of the combined charge (8.25%) is a service charge that is not a gratuity and is the property of Hotel to cover discretionary and administrative costs of the Event.

#### FOOD AND BEVERAGES

The Pointe Hilton Tapatio Cliffs Resort is the only licensee authorized to sell, serve or distribute any food and beverages on property. No food or beverages of any kind will be permitted to be brought into the Resort by any guest.

#### ALCOHOLIC BEVERAGES & CONSUMPTION

The Pointe Hilton Tapatio Cliffs Resort is responsible for the sale and service of all alcoholic beverages. In compliance with the State and City Law/Regulations, no outside alcohol may be brought into the resort for use in banquet or hospitality functions. As the Pointe Hilton Tapatio Cliffs Resort is a licensed premise, proper Photo I.D. is required at all events. In addition, the hotel may refuse alcoholic beverage service to any person who appears to be intoxicated.

#### GUESTROOMS

Complimentary bride and groom accommodations will be provided on the night of the wedding. We offer special room rates for your wedding guests, based upon availability. Please contact your Catering Sales Manager for room rates and availability. Check-in time is 4pm, check-out time is 11am. Should you require early check-in for getting ready, it is suggested that room accommodations be secured for the night prior to the wedding. Early check-in and/or late check-out may be provided based on availability.

#### AMENITY AND WELCOME BAGS

The following prices apply to any gifts given out to your guests at the front desk or delivered to their guestrooms. \$2 / room (up to two items) will apply for items handed out at the front desk upon guest check-in. \$4 / room (up to two items) will apply for items delivered to guest suites.





# WEST COURTYARD

Ceremony fee: \$1,250 + service charge & tax Maximum capacity: Up to 100 guests



# EAST COURTYARD

Ceremony fee: \$1,750 + service charge & tax Maximum capacity: Up to 250 guests



# FALLS TERRACE

Ceremony fee: \$2,500 + service charge & tax Maximum capacity: Up to 250 guests

#### **ALL CEREMONY SITES INCLUDE\*:** Ceremony site with padded white folding chairs

Choice of wedding archway White wedding aisle runner Table for unity candle, sand ceremony or wine box Wireless handheld microphone and sound system for officiant with iPod capabilities Water service for guests upon arrival \*Ceremony must accompany a food and beverage event

16.75% gratuity & 8.25% taxable service charge along with applicable state tax will be applied to all ceremony fees



Pointe Hilton Tapatio Cliffs Resort is pleased to offer the following wedding reception package that thoughtfully includes all the essential elements of an unforgettable celebration, while still leaving plenty of room for personalization.

# **RECEPTION PACKAGE INCLUDES:**

ONE SPECIALTY DISPLAY

Your choice of cheese display, fresh vegetable crudités -or- fresh fruit display

> DISPLAYED HORS D'OEUVRES Your choice of three hors d'oeuvres

CHAMPAGNE & SPARKLING TOAST One glass of sparkling wine -or- sparkling cider per guest

#### PLATED OR BUFFET-STYLE DINNER Package price determined by menu selection

# WEDDING CAKE

Cakes are crafted by one of our preferred bakeries. Please contact bakery directly for details about customization, upgrades and cake tastings.

# ALL WEDDINGS INCLUDE:

Complimentary cocktail and dinner reception space with food and beverage minimum Round or rectangle banquet tables and chairs Resort length linen with coordinating napkins Mirror and three votive candles per guest table White china, flatware and glassware Display tables for wedding cake, gifts and place cards Dance floor (for indoor events only), DJ table and staging for live bands Complimentary suite for wedding couple on reception night with amenity Special room rates for overnight guests during wedding weekend (based on availability) Hilton Honors reward points for wedding with enrollment in program Complimentary wedding menu tasting for up to four guests Select up to three starters and three entrées from menus. Hors d'oeuvres not available for tasting. \$50 plus service charge and tax for each additional guest.

# RECEPTION

# SPECIALTY DISPLAYS (select one)

CHEESE DISPLAY Variety of domestic and imported cheeses, sliced baguettes and fresh fruit garnish

CRISP VEGETABLE CRUDITÉS Broccoli, cauliflower, carrots, celery, zucchini, cucumbers, cherry tomatoes and jicama with buttermilk ranch dip

FRESH FRUIT DISPLAY Cubed seasonal melons, fresh fruits and berries

# DISPLAYED HORS D'OEUVRES\* (select three)

ARANCINI RISOTTO Risotto, shallots, fontina and parmesan cheese coated in panko bread crumbs

BRIE & RASPBERRY EN CROUTE Brie cheese and raspberry preserves wrapped in delicate puff pastry

CHICKEN WELLINGTON Chicken sautéed with mushrooms, caramelized onions and red wine demi wrapped in a puff pastry

DELUXE VEGETABLE SPRING ROLL Glass noodles, carrots and celery in a rice wrapper with sweet & sour sauce

PRICKLY PEAR CHICKEN FLAUTA Shredded chicken in prickly pear barbeque sauce with cheese and cilantro

ORANGE PEEL BEEF SATAY Tender beef pieces marinated in sweet spicy orange glaze

SPINACH AND ARTICHOKE TORTILLA CRISP Creamy spinach and artichoke dip in a white flour tortilla cup

PECAN CHICKEN TENDERS Chicken tenders rolled in panko and spiced pecan buttermilk creole dip

PARMESAN ARTICHOKE HEARTS Artichoke hearts stuffed with goat cheese with parmesan cheese crust

FIG & GOAT CHEESE FLATBREAD Balsamic reduction-marinated fig atop a swirl of goat cheese with scallions

> Additional hors d'oeuvre selections at \$7/piece (50 piece minimum order per selection) \$45 butler fee will apply for tray passed hors d'oeuvres service. One butler per 75 guests is customary

ENHANCEMENTS TO YOUR RECEPTION (each order serves 25 guests)

BRUSCHETTA | \$65 per order Chopped Tomatoes, Basil and Garlic with Toasted Baguettes

BLACK BEAN SALSA, ROASTED TOMATO SALSA & GUACAMOLE | \$75 per order Tri-Colored Corn & Flour Tortilla Chips

SPINACH DIP IN A SOURDOUGH BOWL | \$75 per order Toasted Baguettes

HUMMUS | \$75 per order Red Pepper Hummus and Spicy Black Bean Hummus with Crispy Pita Chips

HOT CRAB DIP |\$140 per order Snow Crab Meat, Artichokes, and Cream Cheese Served with Cracker Assortment and Sliced Breads

16.75% gratuity and 8.25% taxable service charge along with applicable state tax will be applied to all food and beverage pricing.



# **SERVED WITH:**

Wedding cake, tableside coffee & hot tea service, champagne toast

# SOUP OR SALAD COURSE (select one)

#### ROASTED CORN CHOWDER Aged jack cheese and red pepper sour cream

WILD MUSHROOM AND SHALLOT SOUP Chive crème fraiche

BUTTERNUT SQUASH SOUP Pumpkin spiced crème fraiche

#### TAPATIO CLIFFS SALAD

Local five leaf lettuce, julienne carrots, pea sprouts, grape tomatoes, cucumbers, garlic seasoned croutons, sweet roasted garlic dressing

#### STRAWBERRY FIELD SALAD

Romaine hearts and baby greens, crumbled goat cheese, fresh strawberries, roasted almonds, strawberry-honey vinaigrette

#### ORGANIC BUTTER LETTUCE

Fresh organic butter lettuce, candied pecans, diced Bartlett pears, Point Reyes blue cheese champagne vinaigrette

#### APPLE ORCHARD SALAD

Fresh local greens, diced gala apples, sharp white cheddar, honey roasted almonds, apple tarragon vinaigrette

#### MAIN COURSE\* (select up to three entrées)

#### HERB OLIVE OIL SEARED CHICKEN BREAST | \$105 per person Rosemary garlic roasted fingerling potatoes, baby carrots and asparagus, madeira sauce, sautéed beech mushrooms

ROASTED SAGE & PROSCIUTTO STUFFED CHICKEN BREAST | \$105 per person Herb sage and prosciutto stuffed chicken breast, lemon scented mushroom risotto, roasted tomato coulis, basil EVOO drizzle

CLASSIC CHICKEN WELLINGTON | \$110 per person Chicken breast, mushroom duxcelle wrapped in puff pastry, madeira wine sauce, roasted Yukon gold potatoes, seasonal vegetables

GRILLED ATLANTIC SALMON | \$115 per person Southwest corn and black bean succotash, herbed citrus butter sauce, bundled asparagus

SEARED ALASKAN HALIBUT | \$125 per person Roasted fingerling potatoes and sherry glazed portobello mushrooms, spicy pecan butter sauce, seasonal vegetables

GRILLED BALSAMIC & ROSEMARY FLAT IRON STEAK | \$120 per person Aged Vermont cheddar mashed potatoes, seasonal vegetables, sautéed crimini mushrooms, merlot reduction

OLIVE OIL BALSAMIC SEARED PRIME TOP SIRLOIN | \$125 per person Herb & sea salt roasted Yukon gold potatoes, marinated artichoke cabernet reduction & parsley pesto, seasonal vegetables

GRILLED 7 OZ. FILET OF BEEF | \$135 per person

Roasted garlic parmesan dauphinoise style potatoes, seasonal vegetables, truffle demi-glace

16.75% gratuity and 8.25% taxable service charge along with applicable state tax will be applied to all food and beverage pricing.



# MAIN COURSE\* continued

PETITE SEARED PROSCIUTTO WRAPPED CHICKEN & GARLIC HERB SHRIMP | \$135 per person Piqullio mashed potatoes, sautéed asparagus and honey roasted baby carrots, tomato basil coulis

GRILLED PETITE PRIME TOP SIRLOIN & SEARED LEMON GARLIC CHICKEN | \$140 per person Roasted vegetable parmesan wehini rice pilaf, marsala wine sauce, Tapatio steak butter, seasonal vegetables

STUFFED GRILLED PORTOBELLO MUSHROOMS | \$100 per person Grilled portobello mushrooms stuffed with fresh herbs and garlic, roasted vegetables and organic quinoa

CREAMY WILD MUSHROOM RISOTTO | \$100 per person Served on roasted tomato and garlic coulis and assortment of grilled seasonal vegetables

ROASTED VEGETABLE PHYLLO POUCH | \$100 per person

Toasted Israeli couscous mixed with assorted roasted vegetables in layers of phyllo dough, tomato basil coulis, steamed broccoli, baby carrots and asparagus

# \*REQUESTS FOR MULTIPLE ENTRÉE SELECTIONS

The following stipulations apply when offering your guests with a choice of entrée in advance:

Multiple entrée selections are limited to a choice of up to three offerings.

Guarantee of attendance with a breakdown for each entrée is required five business days prior to the event. If there is a deviation on the day of the event from the guarantee, the additional entrées provided will be added to the final charges. When multiple entrée selections are offered, the highest priced selection determines the price for all selections. A form of entrée identification for each guests is required at each guest table by marked place cards.

# SPECIALTY MEALS

#### CHILDREN'S MEAL (designed for children ages 3-12) | \$35 per person

Entrée choice of either chicken fingers or angel hair pasta with marinara sauce, seasonal fresh fruit cup, carrots & celery sticks with ranch dressing and wedding cake. Same entrée to be offered to all children

#### VENDOR MEAL | \$45 per person

Roasted turkey and prosciutto club, baby arugula, tomatoes, fontina cheese with honey-mustard spread on ciabatta roll served with potato chips, a chocolate chip cookie and a soft drink

16.75% gratuity and 8.25% taxable service charge along with applicable state tax will be applied to all food and beverage pricing.



# **SERVED WITH:**

Wedding cake, tableside coffee & hot tea service, champagne toast Based on a minimum of 50 guests for 60 minutes

## SOUPS AND SALADS (select three)

WILD MUSHROOM AND SHALLOT SOUP Chive crème fraiche

BUTTERNUT SQUASH SOUP Pumpkin spiced crème fraiche

SPINACH AND WALNUT SALAD Baby spinach, sugared walnuts, fresh seasonal berries, crumbled goat cheese, raspberry-walnut dressing

FRESH LOCAL FIELD GREEN SALAD Fresh local greens, match stick carrots, cucumbers, baby tomatoes, sprouts, jicama, herb croutons, chef's selection of assorted dressings

VINE-RIPE TOMATOES & FRESH BABY MOZZARELLA Asparagus, marinated dried fig, olive oil, aged balsamic syrup

GAZPACHO SALAD

Cavatappi Pasta, Cucumbers, red onions, green & red peppers, grape tomatoes, Spanish olives, red wine vinaigrette

#### TOASTED ISRAELI COUSCOUS WITH GRILLED VEGETABLES

Assortment of fresh seasonal vegetables grilled with roasted garlic olive oil, lemon-balsamic vinaigrette

# ENTRÉES

HERB-SEARED PETITE CHICKEN Wild mushroom demi-glace and herbed risotto

HERB SEARED PACIFIC SALMON Zesty lemon caper butter sauce, topped with laughing bird shrimp, olive oil seasoned baby greens

TUSCAN CHICKEN BREAST Prosciutto wrapped, creamy asiago & herb tomato coulis sauce

GRILLED VEGETABLE LASAGNA Fresh herb seasoned grilled vegetables smothered in a flavorful marinara sauce topped with parmesan and asiago cheese

CARVED SLOW-ROASTED NEW YORK STRIP OF BEEF (carver fee of \$150 per carver) Creamy horseradish and cabernet peppercorn sauce

# ACCOMPANIMENTS (select two)

**Boursin & Chive Mashed Potatoes** 

Herb Roasted Yukon Gold Potatoes

White Cheddar Gratin Potatoes

Wild Rice Pilaf with Toasted Almonds

Fresh Seasonal Vegetables

Two Entrée Selection | \$130 per person Three Entrée Selection | \$145 per person

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|          | GOLD                 | DIAMOND                     |  |
|----------|----------------------|-----------------------------|--|
| VODKA    | ABSOLUT              | Tito's                      |  |
| GIN      | Tanqueray            | Hendrick's                  |  |
| RUM      | BACARDI Superior     | Atlantico Platino           |  |
| TEQUILA  | 1800 Silver          | Casamigos Blanco            |  |
| BOURBON  | Jack Danieľs         | Knob Creek                  |  |
| WHISKEY  | Bulleit Rye          | Jameson                     |  |
| SCOTCH   | Dewar's 12 Yr        | Glenmorangie Original 10 Yr |  |
| CORDIALS | DeKuyper             | DeKuyper                    |  |
| WINE     | Gold Wine Selections | Diamond Wine Selections     |  |

BAR PACKAGES (hourly hosted bar packages charged per person)

|                      | Beer & Wine | Gold | Diamond |
|----------------------|-------------|------|---------|
| FIRST HOUR           | \$18        | \$22 | \$24    |
| EACH ADDITIONAL HOUR | \$9         | \$11 | \$12    |

# COCKTAILS BY THE GLASS

Gold Brand Liquors hosted \$12 | cash \$13

#### **Diamond Brand Liquors** hosted \$13 | cash \$11

### CHILLED BEERS

**Domestic** Bud Light, Coors Light, Michelob Ultra hosted \$7 | cash \$8

Import Corona Extra, Stella Artois hosted \$8 | cash \$9

**Microbrew** That Brewery - Arizona Trail Ale hosted \$8 | cash \$9

Non-Alcoholic O'Doul's hosted \$8 | cash \$9

# WINES BY THE GLASS

**Gold Wine Selections** (*choice of three*) Sparkling, Riondo, Processo Spumante DOC, Italy Chardonnay, Greystone, CA Cabernet Sauvignon, Greystone, CA Sauvignon Blanc, Merlot, Pinot Noir hosted \$12 | cash \$13

Diamond Wine Selections (choice of three) Sparkling, Domaine Ste. Michelle Brut, Columbia Valley, WA Chardonnay, Wente Southern Hills, Livermore Valley, CA Cabernet Sauvignon, Wente Southern Hills, Livermore Valley, CA Pinot Grigio, Alta Luna, Italy Pinot Noir, The Four Graces, Willamette Valley, OR hosted \$13 | cash \$14

# NON-ALCOHOLIC BEVERAGES

Assorted Soft Drinks, Non-Sparkling Waters Mineral Waters & Fruit Juices hosted \$5 | cash \$5

\$175 bar setup / bartender fee will apply One bar / bartender per 100 guests is customary Some outdoor events require plastic glassware

16.75% gratuity and 8.25% taxable service charge along with applicable state tax will be applied to all food and beverage pricing.



We would recommend using a vendor from the resorts preferred vendor list. We request all vendors to deliver items no sooner than two hours prior to the start of your wedding. Unless arrangements have been made prior, all items must be removed following the reception.

#### WEDDING PLANNER

A Day to Cherish adaytocherishweddings.com (623) 810-7091

Imoni Events imonievents.com (480) 719-8871

Meant2Be Events meant2beevents.com (480) 269-3020

Victoria Canada weddingsandevents.net (602) 228-3188

#### OFFICIANT

Matt Nathanson 1st Officiant firstofficiant.com (480) 363-4282

**Rev. Ron Faus** pastorfaus@yahoo.com (623) 680-9229

**Phil and Gwen Waring** Arizona Ministers arizonaministers.com (480) 502-0707

# FLORAL

Angelic Grove angelicgrove.com (602) 462-9700

Chasing Bliss chasingblissdesign.com (602) 316-1650

Flowers by Jodi flowersbyjodi.com (602) 264-6932

LUX Florist luxweddingflorist.com (602) 707-6295

Table Tops Ect.tabletopsect.net(602) 252-2966

**The Flower Studio** theflowerstudioaz.com (602) 279-3404

#### BAND

Lucky Devils Band luckydevilsband.com (786) 210-9501

**The Instant Classics** theinstantclassics.com (602) 421-9700

**The JJ's Band** thejjsband.com (480) 234-4314

**TreJa Vu Band** trejamusic.com (480) 559-0744

#### DJ

Infinity Entertainment infinityent.net (623) 910-9295

**Ray the DJ** raythedj.com (480) 921-9665

**SKM Entertainment** skmentertainment.com (480) 423-1114

#### STRING QUARTETS

Allegro Quartet allefroquartet.com (480) 948-1886

Apperson Strings appersonstrings.net (602) 903-4252

#### **AUDIO VIUSAL**

**PSAV** psav.com (602) 870-8148

#### **SPA SERVICES**

**Tocaloma Spa & Salon** tocalomaspa.com (602) 375-4645

#### CANDY BUFFETS

**Sweet I Do's** sweetido.com (623) 242-4442

#### PHOTOGRAPHY

**Denise Karis** denisekaris.com

**Ivonne and Travis Photography** ivonneandtravis.com (480) 459-1993

Katrina Wallace Photographers katrinawallacephotographers.com

#### VIDEOGRAPHY

**George Street Photo & Video** georgestreetphoto.com (866) 831-4103

Serendipity Cinematography serendipitycinema.com (602) 380-3869

Love Story Films yourlovestoryfilms.com (928) 595-2979

#### PHOTOBOOTH

**Snapbooth** snapbooth.com (480) 540-6238

**Snapz Photo Booth** snapzphotobooth.com (612) 825-1769

Rendezbooth rendezbooth.com (480) 406-8026

#### LINEN & DÉCOR RENTALS

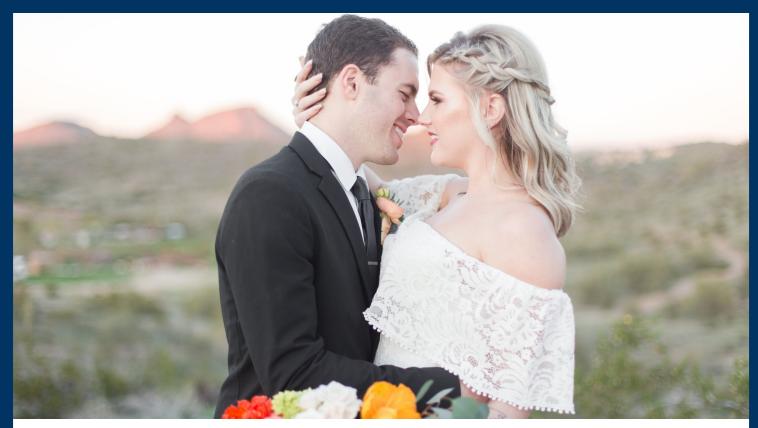
**Bright Event Rentals** bright.com (602) 232-9900

Encore Events Rentals encoreeventsrentals.com

Event Rents eventrents.net (602) 516-1000

**La Tavola Fine Linen Rentals** latavolalinen.com (480) 421-2333

**Southwick Linen** southwicklinens.com (480) 699-8891



# It's the Day You've Dreamed of YOUR ENTIRE LIFE

# And its our Pleasure to Assist you WITH EVERY DETAIL

