

A setting as sacred as your vows...



**Sheraton
Grand**

AT WILD HORSE PASS

Please call 602-385-5702 for more details or to arrange your personal tour
Or visit www.wildhorsepassresort.com

Ceremony

Our ceremony package is priced from 50-300 guests . We can accommodate guest lists of more than 300, but additional charges would apply. Ceremony services are available only in conjunction with an onsite reception.

Your package includes:

Wrought-Iron Archway
Padded White Garden Chairs
Fruit-Infused Water
Tables for Guest Book, DJ, Unity Candle
Rehearsal Space at Resort the Day Prior (1 or 2pm)
Standing Microphone for Officiate

Ceremony sites are reserved for a 3-hour period to accommodate your set up, the ceremony, and photographs following your special event. Additional time for vendors is based on availability.

In the case of inclement weather, the Resort will make every effort to provide an indoor back-up location for your ceremony.





Akimel Lawn

Expansive lawn area with mountain views, flagstone, and picturesque water features



Estrella Sunset Point

Cascading river site with mountain and golf course views, perfect for sunset weddings



Akimel Patio

Riverside patio with beautiful patio views and surrounded by trees and water. Ideal for ceremonies "in the round"



Beehive Patio

Lawn area nestled in trees and along the resort's river. Also features a decorative fireplace and flagstone patio area

Bridal Changing Room

Your wedding package includes a complimentary bridal changing/"get ready" room that is located near your selected ceremony site. Your private room, complete with tables, chairs, mirror, and water service will allow you and your attendants to gather as you prepare to walk down the aisle.

Below are suggestions if you would like to add refreshments to your changing room as we do not allow outside food & beverage in the events area.

Minimum of 8 ppl required per menu

Morning Menus

A.M. Energy

Assorted Muffins & Quick breads
Granola and Fruit-Filled Health Bars
Fresh Fruit Platter
Coffee and Hot Tea Service
Assorted Fruit Juice

Gourmet Coffee Station

Freshly Brewed Starbucks Coffee
With Assorted International flavors
Whipped Cream, Chocolate Shavings
Ground Nutmeg, Orange & Lemon Rind
Cinnamon Sticks, Brown Sugar Cubes
Mini Cheesecakes & Chocolate-Covered Strawberries

Make it a Celebration!

House Champagne
Mimosa, Bloody Mary or Screwdriver
Hot Chocolate
Soft Drinks
Bottled Water (still or sparkling)



Afternoon Options

A Toast To You!

Assorted macarons
Berry & butter cake trifles
Chocolate & Grand Marnier –filled strawberries

High Tea

Tea sandwiches:
Black forest ham, mustard and cornichon
Cucumber & dill
Lemon chicken salad
Smoked salmon, crème fraiche and roe
House scones, lemon curd, double cream, marmalade
Assorted tea cookies
Tazo tea service

Fit for a Princess

Vegetable crudité jars, green goddess panna cotta
Pineapple princess, with melon, prosciutto & manchego skewers
Queen mother's cake, chocolate ganache and mandarin





Hors D'Oeuvres

Minimum Order of 50 pieces, per item

Cold Canapes

Peppercorn crusted beef tenderloin with gorgonzola cheese on crisp pita bread

Poached pear and goat cheese on almond short bread

Mesquite tenderloin medallion, ancho chili on brioche

Crispy wonton with smoked duck & pickled mango

Smoked chicken bruschetta with local goat cheese

Tomato & buffalo mozzarella stack, balsamic syrup

Southwestern chicken taco with avocado mousse & pico de gallo

Spicy sweet chili ahi tuna tar tar on crisp wonton

Hoisin glazed sesame shrimp on rice cracker wasabi cream

Hot Canapes

All-American cheeseburger spring roll

Mac n Cheese lollipop with green chilies

Caribbean lollipop shrimp

Beef Kabobs "Asian Style"

Smoked duck pot stickers

Chicken burritos Verde salsa

Mini chicken quesadillas

Mini cheese quesadillas

Sweet potato crusted crab cake

Baked brie & fruit in brick dough

Bacon wrapped chipotle marinated scallop





Reception Enhancements

Specialty Cheese Display

Imported & Domestic Cheese Display
Garnish of Toasted Nuts, Seasonal Fruit
& Lahvosh

Serves 25 Guests

Serves 50 Guests

Seasonal Fresh Fruit Display

Exotic Fruit Display
Seasonal Fruit & Berries

Serves 25 Guests

Serves 50 Guests

Iced Shellfish Display

Display Studded with Caviar & Dill Sprigs
With Remoulade & Spiced Cocktail Sauce
(Minimum 50 Pieces per Item)

Jumbo Gulf Shrimp

Seasonal Oysters

New Zealand Mussels

Crab Claws



Grilled Vegetable Display

Herb Marinated Grilled Vegetables
Black Bean Hummus, Ranch Dipping Sauce
Toasted Pine Nuts

Serves 25 Guests

Serves 50 Guest s

Crudités Display

Array of Crisp Garden Vegetables
with Sun-Dried Tomato Dip & Ranch Dip

Serves 25 Guests

Serves 50 Guests

Baked Brie en Croute

Baked Brie & Shaved Apples Wrapped
in Puff Pastry Brushed with Roasted Garlic
Butter and Toasted Almonds

Serves 25 Guests

Serves 50 Guests

Buffalo Mozzarella Display

Buffalo Mozzarella, Vine Ripened Tomatoes
Sea Salt, Tellicherry Peppercorns
Basil Pesto and Aged Balsamic Vinegar
Olive Oil Baguette Crisps

Serves 25 Guests

Serves 50 Guests





Wedding Dinner Buffet

All buffet menus are priced for a minimum of 50 guests. Designed for 60 minutes of service.

Salads & Soups - Choice of 2

Baby spinach salad, mount hope dates, walnuts, blue cheese & marmalade mustard dressing
Seasonal fruit with vanilla syrup and mint
Crisp hearts of romaine, roast cherry tomatoes, focaccia croutons, parmesan vinaigrette
Mixed farm greens, shaved seasonal vegetables, sunflower seeds, basil dressing
Tortellini salad, cured salami, fresh mozzarella, cherry peppers, spicy arugula
Tomato and chevre bisque, basil crostini
White bean and escarole soup, truffled pecorino crumb

Entrée Selections – Choice of 3

Tender braised beef tenderloin tips, mushroom risotto and onion jam
Whole roast cider brined chicken, apple sage stuffing
Roast breast of chicken with eggplant sweet relish
3 day marinated flat iron steaks, crispy fingerling potato lyonnaise
Slow roast salmon, vegetables and beluga lentil vinaigrette
Semolina dusted tilapia, fennel, sultana and Gila River citrus
Roast breast of turkey, candied sweet potatoes and pecan crumble
Prosciutto wrapped pork loin, crisp polenta frites and sage jus

Accompaniments – choice of 3

Orange scented wild rice pilaf, dried fruits and almonds
Whipped golden potatoes
Baked potato pie with crème fraiche, cheddar cheese, bacon and scallions
Baked gnocchi in local goat cheese fondue
White cheddar potato cobbler
Agave glazed carrots, golden brioche crumbs
Charred broccoli with garlic, chile and citrus
Braised greens with pancetta
Swiss chard and heirloom beets

Assorted Freshly Baked Breads and Butter

Freshly Brewed Coffee & Teas

Personalized Wedding Cake

Three Entrees

Four Entrees

All Prices Are Subject to 25% Service Charge and 6% Sales Tax (8% on Beverages)



Specialty Stations

Chef-Attended Stations ~ Chef Fee of \$175 per chef
(based on 1 hour of service, minimum 35 guests)

Pricing in in Conjunction with Dinner Purchase

Mac n' Cheese Station

Chorizo (medium spicy), chives, bacon, chopped tomato, black olives, jalapeno, chopped green chiles and bread crumbs

Pasta Station

Selection of ravioli & gemelli pasta with gruyere alfredo, marinara sauce, aged parmesan, pesto, crushed chilies, focaccia & soft bread sticks

Carving Stations

Baked Honey Ham

Agave honey, grain dijonaise & cranberry chutney

Serves 50 guests

Slow Roasted Lemon Cured Salmon

Fennel and dill aioli with brioche toasts

Serves 30 Guests, Market Price

Sage Infused Turkey Breast

Mandarin orange & cranberry relish & skillet gravy

Serves 30 guests

Marinated Pork Loin

Bosc pear & tart apple chutney

Serves 35 guests

Roasted Prime Rib

Horseradish sauce, rosemary au jus

Serves 30 Guests



Plated Dinner Starters

Includes: Assorted Freshly Baked Breads & Butter, Freshly Brewed Coffee, Decaf and Tea Service,
and Personalized Wedding Cake

Please select one of the following for your plated dinner...

Salads/Soups

Strawberry & triple cream brie tart fine, peppery cress and petite farm greens, rhubarb puree, candied almond granola, served with champagne dressing

Mixed greens, heirloom carrots, feta, sunflower seeds, crisp radish and carrot top gremolata

Roasted beets, pistachio pesto, crow's dairy goats cheese, petite greens, beet crisps, shallot vinaigrette

Arugula & endive salad, red wine poached pear, whipped blue cheese, glazed pecans, cider dressing
sourdough crisps & olive oil

Salad of local tomatoes, cucumber & fennel, strained buttermilk, petite greens, lemon dill dressing

Table side poured golden potato and leek soup, roast sweet onion and bacon hash

Tortilla Soup with toasted corn, Sonoran chicken slivers and cilantro cream

Enhancements

Peppered albacore tuna, giardiniera of farmer vegetables, olive oil croutons, tonnato sauce & petite herbs

Baked white cheddar gnocchi, black garlic & mushroom puree, ciabatta crumb

Table side poured golden potato and leek soup, roast sweet onion and bacon hash

Chile poached prawn cocktail, local chile & citrus court-bouillon Bloody Mary spiced cocktail sauce

Bread Service Enhancements

Bottled Queen Creek olive oil & fig balsamic 6 per person

Trio of whipped butters

Chicken liver mousse, sweet onion jam, sea salt butter

Marinated olives and white bean & pepper puree

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Plated Dinner Entrees

If more than one entrée is chosen for a seated meal, the higher entrée price will prevail. It will be the responsibility of the planner to provide place cards for each guest indicating entrée choice.

Sliced Breast of Free Range Chicken

Squash, hearty greens & leg confit, rich chicken jus and fine herb crumbs

Roast Breast of Chicken

Carrot risotto, roasted & raw carrot and fennel, cardamom butter

Mole Dusted Breast of Chicken

Oaxaca cheese & vegetable enchiladas, salsa verde, creamy chile rajas

Braised Lamb Shoulder

Carolina gold herb rice, roast broccoli & broccoli gremolata

Grilled Flat Iron Steak

Golden hominy & potato puree, mole demi, local onion puree

Grilled Petite Filet

Smoked beef brisket hash with heirloom marbled potatoes, local squash with natural reduction

Seared Filet of Beef

Red wine onion jam, pomme alligot, roast mushrooms & root vegetables

Vanilla Bourbon Braised Beef Short Rib

Caramelized sweet potato polenta, crisp brussel sprouts & maple pecans

Eggplant Caponata Stuffed Salmon

Charred eggplant puree, roasted market vegetables, olive & herb dressing

Ruby Trout

Salad of warm artichokes, heirloom potatoes, sweet carrot,, haricot vert & pearl onions, aged sherry vinaigrette

Roasted Sea Bass

Caramelized fennel & onions, forbidden rice, saffron cream

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Combination Dinner Plates

Filet Mignon & Shrimp

Goat cheese dauphinoise, broccolini shoots & crisp baby tomatoes

Braised Beef Short Rib and Lobster Manicotti Gratinée

Braised greens, lobster infused beef jus and truffled fontina fondue
sun-dried tomato risotto heirloom carrots & natural reduction

Grilled Flat Iron Steak & Free Range Chicken

Crisp smashed red potatoes, charred tomatoes and olive chimi churri



Vegan /Vegetarian

Pricing will be based on your selected main entrée

Roasted & braised market vegetables, quinoa, curried cauliflower puree and sweet pepper puree

Mushroom & vegetable strudel, vidalia cream, stewed greens and white beans

Sundried fruit quinoa rainbow chard & oven roasted asparagus—*vegan*



Midnight Munchies Menu

Not quite ready to let the evening end?

Treat your guests to “The After Party”, a perfect way to keep the fun going while letting your guests enjoy a snack before they call it a night.

Menus available only as an addition to a dinner that was previously served at your reception

Minimum 30 guests per menu

Breakfast Anyone?

Select 3

Bacon, potato, egg & cheese breakfast tacos, salsa verde

French toast sticks, maple syrup

Pancake battered breakfast sausage, maple syrup

Chicken waffle bites, sweet butter & hot sauce

Donut Holes

Sausage biscuit, honey butter

Late Night Favorites

Select 3

Flatbread pizza bites

Tater tot cones

Mini dogs with fix ‘ins

Fried chicken biscuits

Mac & cheese fritters

Ice Cream Sandwiches or Bars

Sweet Treats

Chefs Assortment of Mini Desserts

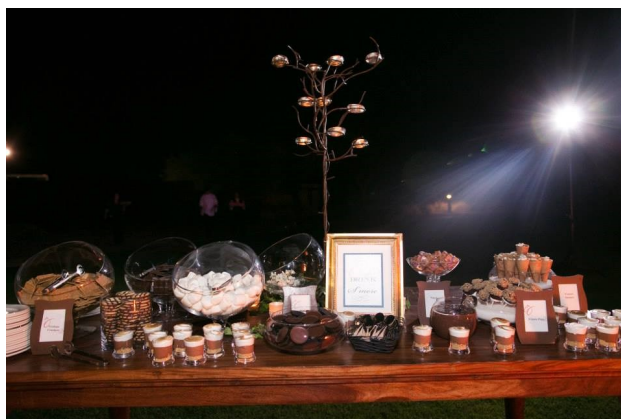
Chef’s selection of chocolate, fruit & savory varieties

Assorted Mini Cupcakes

Mexican chocolate, pineapple upside-down, banana cream, red velvet

Churro Station

Churros with a Mexican Chocolate Dipping Sauce & a Dolce-Leche Sauce with Berry Garnish



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Bar Options

Charges based on actual consumption

- Familiar Brand Cocktail
- Favorite Brand Cocktail
- Appreciated Brand Cocktail
- House Wine
- Cordials
- Imported Beer
- Domestic Beer
- Local Craft Beer
- Still & Sparkling Water
- Assorted Soft Drinks (Coke Products)
- Margaritas (classic, prickly pear)
- Champagne Punch
- Mimosas
- Sangria (red or white)
- Fruit Punch (non-alcoholic)

**One Bar Required for every 100 Guests – Bartender Fee of \$175.00 per Bar
\$500.00 Cash Bar Minimum or an Additional \$50.00 Service Fee**



Beverage Selections

	Familiar Brands	Favorite Brands	Appreciated Brands
Vodka	<i>Smirnoff</i>	<i>Absolut</i>	<i>Grey Goose</i>
Gin	<i>Beefeater</i>	<i>Bombay Sapphire</i>	<i>Henricks</i>
Rum	<i>Cruzan</i>	<i>Bacardi Superior</i>	<i>Herradura</i>
Tequila	<i>Sauza Silver</i>	<i>Jose Cuervo Silver</i>	<i>Patron Silver</i>
Bourbon	<i>Jim Beam White Label</i>	<i>Jim Beam</i>	<i>Maker's Mark</i>
Whiskey		<i>Jack Daniels</i>	<i>Jameson</i>
Scotch	<i>Johnny Walker Red</i>	<i>Johnny Walker Black</i>	<i>Glenfiddich</i>
Blended	<i>Seagrams 7</i>	<i>Seagrams VO</i>	<i>Crown Royal</i>
Brandy			<i>Courvoisier</i>

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cakes by. **WHISK**

Whisk is an owned and operated "Cake Boutique". Barbara Gardner is a Confectionery and Award winning Artist since 2005 designing and decorating customized wedding & all occasion cakes. She prides herself on fresh, moist cake – not frozen. She offers friendly, knowledgeable and professional staff with on-time deliveries for your important day. Choose from any of her designs, bring in one of your own, or look through her many books for ideas.

Traditional Cake Flavors:

Chocolate - Vanilla - Marble - Lemon - Spice - German Chocolate –
Lemon Poppy - Vanilla Almond - Chocolate Mocha

Premium Cake Flavors:

Pink Champagne - Carrot - Banana - Red Velvet - Rum Cake - Chocolate Kahlua –
Eggless Vanilla or Chocolate - Gluten-Free Vanilla or Chocolate

Traditional Fillings:

Chocolate Fudge - Raspberry - Bavarian Cream - Lemon - Chocolate Bavarian Cream - Cream Cheese - Coconut Pecan - Whipped Cream - Chocolate Mousse - Raspberry Mousse - Mocha Mousse

Premium Fillings:

Fresh Fruit - Dutch Apple - Pineapple - Cherry - Lemon, Orange or Lime Curd - Rum –
A Variety of Liqueurs - Kahlúa - Amaretto - Frangelica - Hazelnut Liqueur



Wedding Cake sampling is by appointment only

Please call or email bakery directly to set up your
Tasting 3-4 months prior to your wedding date

P 480.946.4888

hello@CakesByWHISK.com

CakesByWHISK.com



**Sheraton
Grand**
AT WILD HORSE PASS



Preferred Vendors

<u>Ceremony Music:</u>	The Belle Trio Genevieve Ehrbright (violin)	(480) 345-7003 www.belletrio.com (623) 523-4300 zehrbright@gmail.com
<u>DJs:</u>	Got You Covered (Eric) Ray The DJ All American DJ Interactive Entertainment	(602) 722-5416 www.gotyoucoveredmusic.com (480) 921-9665 www.raythedj.com (623) 869-9790 www.allamericandjaz.com (480) 755-4200 www.djs4u.com
<u>Live Entertainment:</u>	Shining Star/Jodi Light	(602) 370-6928 www.shiningstarband.com
<u>Florist:</u>	Andrea McKay Flowers by Jodi Rose Garden Floral	(480) 518-6282 www.gardengateflowersaz.com (602) 264-6932 www.flowersbyjodi.com (480) 963-1857 www.rosegardenfloral.com
<u>Officiates:</u>	Mike Kennedy Matt T. Nathanson, Reverend Scott Carter	(602) 469-2677 www.Arizonaweddingceremonies.com (480) 363-4282 www.firstofficiant.com (602) 318-7821 www.rev-scott.com
<u>Beauty:</u>	All Spa at Wild Horse Pass	(520) 796-8416 www.wildhorsepassresort.com
<u>Invitations/Stationary</u>	Nora Belle Designs	(480) 332-1857 www.norabelledesigns.com
<u>Videography:</u>	Serendipity	(602) 380-3869 www.serendipityvideography.com
<u>Photography:</u>	Jenn Wagner Studios Jennifer Ann Marie Rachel Solomon Photography Ben & Kelly Photography Melissa Jill Colling Photography	www.jenn-wagner.com (602) 377-5435 LIVPhotographyAZ@gmail.com www.rachel-solomon.com (602) 909-3618 www.Benandkellyphotography.com (480) 241-9762 www.melissajill.com (480) 940-7477 www.collingphoto.com
<u>Linen</u>	Southwick Linens BBJ Linen	(480) 699-8891 www.southwicklinens.com (480) 503-4449 www.bbjlinen.com

Exceptional Receptions



With 50 or more adult guests your selected wedding menu price includes:

A Wedding Night Full of Romance with Overnight Accommodations
for the Bride and Groom, with Chilled Champagne and a Special Amenity

*

Reduced Room Rates for Your Out-of-Town Guests *(based on availability)*

*

Beautifully Personalized Wedding Cake

*

White Wedding Linen and Napkins, Votive Candles

*

Dance Floor and Staging for Your Entertainment, Draped Tables for DJ/Guestbook/Gifts

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Buffet Décor

