

# FOUR SEASONS

*weddings*



FOUR SEASONS  
RESORT  
SCOTTSDALE AT TROON NORTH

# Celebrate Your Wedding



To the lucky couple – Congratulations! It's time to plan the celebration of your dreams. Located in the cooling foothills of Pinnacle Peak, the award-winning **FOUR SEASONS RESORT SCOTTSDALE AT TROON NORTH** is the one and only venue for your bespoke wedding experience. Our outdoor lawns showcase stunning views of the surrounding mountains and our classic ballrooms feature twenty-foot ceilings with rich wood detailing. Imagine a quiet breeze from the mountains carrying the fresh smells of the desert in bloom. Vibrant settings and delicious cuisine that your guests will love create the ideal atmosphere for your special day. The purple, pink and orange hues of the Sonoran sunset illuminate the sky, creating the Pinterest-worthy wedding every couple hopes for.

We want to help you bring your dream wedding to life. We work personally with our banquet team to create first-class culinary creations and provide personalized service to you and your guests, while ensuring a flawless event. Our team's dedication to hard work, quality and satisfaction separates us from the rest and allows you to enjoy the most important day of your life. So pop some champagne, taste some cake, and imagine what your wedding could look like with **FOUR SEASONS**.

Bring us your *dreams*, we'll do the rest.





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## TROON LAWN

\$3,750+



## FOUNTAIN TERRACE

\$4,500+



## IRONWOOD TERRACE

\$4,500+





# *Ceremony* LOCATIONS

## CEREMONY INCLUSIONS

- Ceremony Rehearsal
- Setup of Upgraded Wood Cross Back Chairs
- Personal Lobby Greeter on Wedding Day
- Sound System with Microphones
- Wireless Internet for All Event Spaces
- Guaranteed Back-Up Space
- Wedding Day Dressing Room
- Complimentary Wedding Casita
- List of Preferred Partners

## REFRESH YOUR GUESTS AS THEY ARRIVE

### PRICKLY PEAR ICED TEA PASSED

\$6.00 per person

### STATION

\$70.00 per gallon, 1 gallon per 20 guests

### SPARKLING WINE PASSED

\$14.00 per person





## A GOOD PLACE TO START

---

\$175.00 / per person

### RECEPTION

- Three Hour Deluxe Bar  
*Smirnoff, Beefeater, Beam White Label, Cruzan, El Jimador, StoneCap Chardonnay, StoneCap Cabernet, Imported and Domestic Beer, Soft Drinks and Juice Mixers*
- Imported and Domestic Cheese Platter

### SPARKLING WINE TOAST

#### FIRST COURSE *(choose one)*

- Wedge | Iceberg, Bourbon Glazed Bacon, Radish, Heirloom Tomato, Blue Cheese, Smoked Ranch
- Red Romaine Salad | Watermelon Radish, Avocado, Orange Segments, Crispy Chick Peas, Citrus Emulsion
- Arugula Fennel | Pickled Strawberry, Chevre, Pistachio Quinoa Crumble

#### ENTRÉE *(choose two)*

- Citrus Chicken Breast | Ginger Honey Reduction
- Hibiscus Glazed Chicken Breast | Chipotle Jus
- Maple Rosemary Glazed Salmon Filet | Creamy Mustard Sauce
- Mesquite Smoked Salmon | Romesco

### CUSTOM DESIGNED WEDDING CAKE

*Includes freshly brewed regular & decaffeinated coffee and a selection of specialty hot teas. Items are provided for a maximum of two hours.*

### SET-UP

Round Reception & Dinner Tables  
Ivory Satin Linen and Napkins  
Frosted Votive Candles  
White China, Flatware, Glassware  
Parquet Wood Dance Floor  
Staging for a Band OR Tables for a DJ  
Complimentary Day Valet Parking for All Non-Overnight Guests

Four Seasons Resort Scottsdale adheres to policies that maintain the safe and responsible service of alcohol. Bar Packages are available as a convenience for budgeting purposes. They do not allow for unlimited consumption.















## EVERYTHING YOU NEED

\$210.00 / per person

### RECEPTION

- Four Hour Deluxe Bar  
*Smirnoff, Beefeater, Beam White Label, Cruzan, El Jimador, StoneCap Chardonnay, StoneCap Cabernet, Imported and Domestic Beer, Soft Drinks and Juice Mixers*
- Three Passed Hors D'oeuvres

### SPARKLING WINE TOAST

#### FIRST COURSE *(choose one)*

- Basil Artichoke Risotto | Wild Mushroom, Garlic Thyme Tomato
- Pickled Beets | Dandelion, Kale, Orange & Black Pepper Ricotta, Pepitas, Aged Balsamic
- Watercress-Frisee | Pickled Cucumber, Avocado, Red Onion, Pistachio, Lemon Crème Fraiche
- Little Gem | Marigold Infused Carrots, Haricot Vert, Radishes, Baby Zucchini, Herb Quark, Pomegranate Reduction

#### ENTRÉE *(choose two)*

- Porcini Dusted Chicken | Cognac Jus
- Hibiscus Glazed Chicken Breast | Chipotle Jus
- Black Peppered & Grilled New York Steak | A28 Steak Sauce
- Bone-In Beef Short Rib | Red Chile Sauce, Lime Cilantro Gremolata
- Maple Rosemary Glazed Salmon Filet | Creamy Mustard Sauce
- Pan Seared Seabream | Cilantro Chimichurri

### CUSTOM DESIGNED WEDDING CAKE

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# Dahlia

EVERYTHING YOU NEED & A LITTLE MORE

\$260.00 / per person

## RECEPTION

- Five Hour Deluxe Bar  
*Smirnoff, Beefeater, Beam White Label, Cruzan, El Jimador, StoneCap Chardonnay, StoneCap Cabernet, Imported and Domestic Beer, Soft Drinks and Juice Mixers*
- Five Passed Hors D'oeuvres

## SPARKLING WINE TOAST

### FIRST COURSE *(choose one)*

- Braised Beets | Endive, Avocado, AZ Citrus, Hazelnuts, Micro Cilantro, Dragon Fruit Dressing
- Red Romaine | Broken Caesar, Boiled Egg, White Anchovy, Garlic Crouton
- Arugula Salad | Fennel, Pickled Strawberry, Chevre, Pistachio Quinoa Crumble
- Beer Brined Pork Belly | Rosemary-Apple Butter, Pea Puree, Almonds
- Blue Crab Cake | Red Curry, Peanut, Vanilla Pineapple Relish
- Seared Sea Scallops | Celeriac Puree, Green Apple, Black Garlic
- "The Wedge" Iceberg Lettuce | Crab, Bacon, Tomato, Blue Cheese, Avocado, Honey Blue Cheese Dressing

### ENTRÉE *(choose two)*

- Maple Wood Smoked Beef Tenderloin | Bourbon Onions | Red wine jus
- Prosciutto Chicken | Lemon Pepper Ricotta Stuffing | Truffle Chicken Jus
- Hibiscus Glazed Chicken Breast Chipotle Jus
- 5 Spice Duck Breast | Candied Ginger | Anise Orange Jus
- Herb & Horseradish crusted tenderloin | Mushroom Demi-Glace
- Honey Soy Glazed Chilean bass | Minted Pineapple Salsa
- Pan-Seared Chilean Sea Bass | Achiote-Orange Beurre Blanc

## CUSTOM DESIGNED WEDDING CAKE

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Til Death







# Bougainvillea

A LITTLE SOMETHING FOR EVERYONE

\$240.00 / per person

## RECEPTION

- Four Hour Deluxe Bar  
*Smirnoff, Beefeater, Beam White Label, Cruzan, El Jimador, StoneCap Chardonnay, StoneCap Cabernet, Imported and Domestic Beer, Soft Drinks and Juice Mixers*
- Three Passed Hors D'oeuvres

## DINNER STATIONS

- Bruschetta Bar Tapenade | Tomato, Cilantro Pesto, Truffle Spread, Tomato Relish, Caper Salsa, Crostini
- Grilled Asparagus Salad | Roasted Mushroom, Garlic Confit, Black Mesa Ranch Goat Cheese
- "The Wedge" Iceberg Lettuce | Crab, Bacon, Tomato, Blue Cheese, Avocado, Honey Blue Cheese Dressing
- Baby Spinach | Goat Cheese, Beets, Walnuts, Strawberry Emulsion
- Maya's Farm Roasted Vegetables | Baby Beets, Carrots, Radish, Squash, Shallots
- Lemon-Basil Risotto
- Oven Roasted Potatoes | Charred Poblano Peppers, Cilantro
- Eggplant Parmesan | Basil Pesto, Pine Nuts
- Rotisserie Chicken | Tangy Citrus, Hibiscus Lacquer
- Lemon-Thyme Jumbo Prawns
- Untraditional Beef Wellington | Forest Mushroom, Foie Gras, Sweet Onion, Puff Pastry, Truffle Jus

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# Cocktail Hour

## H O R S   D ' O E U V R E S

### COLD

#### **Spicy Tuna**

Avocado | Tortilla Cone\*

#### **Pacific Sea Bass Ceviche**

Avocado\*

#### **Truffle Tomato Bruschetta**

French Baguette, Kalamata Relish

#### **Mini Crab Louie BLT**

#### **Cilantro Hummus**

Pita Crisp, Radish

#### **Fig & Blue Cheese Brûlée**

Fig Balsamic

#### **Chipotle Chicken Mini Tostada**

Radish

#### **Smoked Salmon**

Potato Pancake, Chive Crème Fraîche

#### **Herbed Goat Cheese Tart**

Portobello Mushroom, Fig Balsamic

#### **Bocconcini Mozzarella**

#### **& Heirloom Tomato**

Olive-Oil Balsamic

### HOT

#### **Poblano & Ranchero Cheese Empanada**

#### **Tempura Zucchini**

Velvet Butternut Squash

#### **Beer Pork Belly**

Masa Gordita, Red Onion Escabeche

#### **Miniature Margarita Deep Dish Pizza**

Pesto, Micro Basil

#### **Grilled Flat Iron Steak**

Traditional Chimichurri

#### **Miniature Beef Wellington**

Tartuffo, Dijon

#### **Chicken & Waffle Cone**

Peach Syrup

#### **Coconut Shrimp**

Mango Salsa

#### **Peking Duck Spring Roll**

Hoisin

#### **Miniature Citrus Crab Cake**

Ancho Chile Rémoûlade

#### **Grilled Baby Lamb Chop**

Garlic-Rosemary Jus\*

#### **Buffalo Style Chicken**

Blue Cheese

#### **Campfire Shrimp**

Bourbon Sauce

#### **Fried Mac-n-Cheese Balls**

### ADDITIONAL HORS D'OEUVRES

\$8 per person



# On the Side

## VEGGIES & STARCHES

### VEGETABLES

*(select one)*

Haricot Vert  
Garlic Asparagus  
Grilled Asparagus  
Mixed Mushrooms  
Broccolini  
Artichoke Hearts  
bacon, peppers  
Buttered Heirloom Carrots  
Charred Corn  
Baby Squash

### STARCHES

*(select one)*

Asparagus Risotto  
Wild Mushroom Risotto  
Quinoa  
Roast Garlic Whipped Potatoes  
Potato Gratin  
Purple Whipped Potato  
Truffle-Parmesan Whipped Potatoes  
Smashed Fingerling Potatoes  
Sweet Potato & Celery Root Gratin







# Wedding Cake

## FLAVORS

### BAVARIAN CREAM AND FRESH BERRIES

White Sponge Cake with Bavarian Cream and Fresh Berries Flavored with Grand Marnier

### CHOCOLATE PEANUT BUTTER CHIP

Chocolate Cake with Peanut Butter Mousse and Dark Chocolate Shavings

### CHOCOLATE PRALINE CRUNCH

Rich Chocolate Cake with Milk Caramel Mousse Filling and Crispy Praline

### COFFEE TOFFEE

Chocolate Cake with White Chocolate Press Coffee Mousse and Chocolate Toffee Pieces

### ELDERFLOWER & PASSIONFRUIT

Vanilla Sponge Cake with Passionfruit Buttercream and St. Germaine

### LEMON & LAVENDER

Lemon and Lavender Sponge Cake Filled with Lemon and Lavender Frosting

### PASSION & RASPBERRY WHITE VELVET

White Velvet Cake with Zesty Passion Fruit Cream and Fresh Raspberry

### RED VELVET

Red Velvet Cake with Chocolate Ganache and Vanilla Cream Cheese Filling

### SALTED CARAMEL & BANANA SPICE

Banana Spice Cake with Salted Caramel Pastry Cream and Spiced Buttercream

### THE 24 CARROT

Carrot Cake with Fluffy Cream Cheese Filling and Candied Pineapple

### VANILLA, STRAWBERRY, HIBISCUS

Vanilla Sponge Cake with Strawberry Buttercream Frosting and Hibiscus Berry Jam

*Enhance it!*

#### DUAL FLAVORED CAKE

Flavors Alternate Between Guests

*\$9.00 per guest*

#### DUAL FLAVORED CAKE SERVICE

Each Guest is Served Both Flavors

*\$13.00 per guest*



# Menu E N H A N C E M E N T S

## DISPLAYED HORS D'OEUVRES

- **Vegetable Crudités** · \$14 per guest  
Smoked Ranch, Lemon Créma, Chamoy
- **The Meat Shop Charcuterie** · \$24 per guest  
Marinated & Pickled Vegetables, Crisps
- **Ceviche Bar** · \$28 per guest  
Snapper, Scallop, Shrimp  
Toppings: Avocado, Chile, Cilantro, Mango, Brined Red Onions  
Tortilla & Plantain Chips
- **Hummus Bar** · \$22 per guest  
Black Olive Hummus, Roasted Red Pepper Hummus,  
Garlic-Coriander Hummus, Crispy Pita, Vegetable Garden Crudité
- **Bruschetta Bar** · \$20 per guest  
Tapenade-Tomato, Cilantro Pesto, Truffle Spread,  
Tomato Relish, Caper Salsa, Crostini
- **Fine Imported & Domestic Farmhouse Cheeses** · \$20 per guest  
Mt. Hope Dried Fruit, Nuts, Crisps

## DUO ENTRÉE

\$18 per person

## ADDITIONAL COURSE

\$16 per person

## ENHANCED BREAD SERVICE

\$10 per person

## SORBET COURSE

\$9 per person

Raspberry Sorbet | Champagne  
Lemon Sorbet | Cucumber and St. Germain  
Passionfruit Mango Sorbet | Grapefruit Soda







# Bar E N H A N C E M E N T S

## UPGRADED PREMIUM BAR *(\$13 per person)*

Absolut  
Tanqueray  
Makers Mark  
Rittenhouse Rye  
Dewar's White Label  
Bacardi Superior  
Cuervo Tradicional  
Carmel Road Chardonnay  
Wither Hills Sauvignon Blanc  
Broadside Cabernet Sauvignon  
Lyric By Etude Pinot Noir

## UPGRADED ELITE BAR *(\$17 per person)*

Grey Goose  
Bombay Sapphire  
Bulleit Bourbon  
Crown Royal  
Johnnie Walker Black  
Bacardi 8  
Patron Silver  
Iconoclast Chardonnay  
Villa Maria 'Cellar Selection' Sauvignon Blanc  
Iconoclast Cabernet Sauvignon  
Shug Pinot Noir

## EXTENDED BAR PACKAGE \$17 per person per hour

### SIGNATURE COCKTAILS | \$19

- Sonoran Skies | Arizona Orange Juice Spiced with Rum
- Pina Loca American | Agave Spirit Infused Pineapple, Mango, Orange
- Ginger Rogers | Gin, Fresh Citrus, Ginger Beer, Essence of Mint
- Lavender Sidecar | Brandy, Lavender Honey, Squeeze of Lemon
- Arizona Thymes | Sundrenched Tangerines Infused with Vodka-Thyme
- Back-Porch Lemonade | Fresh Squeezed Lemonade, Bubbles, Vodka
- Old Pal | Barrel Aged Bourbon Martini
- Tomato Kiss
- Mixologist-Inspired Sangrita



# Wine LIBATIONS

## White

### CHAMPAGNE

MINI MÖET & CHANDON 187 ML	
champagne, france	25
LOUIS ROEDERER, BRUT PREMIER	
champagne, france	100
VEUVE CLICQUOT, YELLOW LABEL	
champagne, france	115
BOLLINGER 'SPECIAL CUVÉE'	
champagne, france	165
DOM PÉRIGNON	
champagne, france	325

### SPARKLING WINE

ZARDETTO	
prosecco, italy	52
GRUET, BLANC DE NOIR	
new mexico	56
RAVENTOS	
blanc l'hereu blanc de blancs, spain	64
LUCIEN ALBRECHT CREMANT	
D'ALSACE BRUT ROSE	
alsace, france	65

### SAUVIGNON BLANC

WITHER HILLS	
marlborough, new zealand	64
VILLA MARIA 'CELLAR SELECTION'	
marlborough, new zealand	72
CAKEBREAD	
napa valley, california	76

### OTHER

HARPER VOITE PINOT BLANC	
willamette valley, oregon	60
SANTA MARGHERITA, PINOT GRIGIO	
alto adige, italy	64
DR. FISCHER 'BOCKSTEIN VINEYARD'	
mosel, germany	34

### CHARDONNAY

STONECAP	
columbia valley, washington	56
LOUIS LATOUR MACON-LUGNY	
burgundy, france	56
CARMEL ROAD	
santa Barbara county, california	64
ICONOCLAST	
russian river, california	72
DOMAINE DROUHUN 'ARTHUR'	
dundee hills, oregon	88
CAKEBREAD	
napa valley, california	95
FAR NIENTE	
napa valley, california	175

### DESSERT .375ml bottles

FAR NIENTE 'DOLCE'	
napa valley, california	124
INNISKILLIN, RIESLING ICE WINE	
niagara, canada	156

380+ WINE SELECTIONS ARE AVAILABLE UPON REQUEST  
 selections from the resort wine list may be limited in quantity and vintages are subject to change

# Wine LIBATIONS

## Red

### PINOT NOIR

#### LYRIC BY ETUDE

santa barbara, california 64

#### SHUG

carneros, california 72

#### SIDURI

willamette valley, oregon 80

#### KEN WRIGHT

willamette valley, oregon 84

#### LIOCO

anderson valley, california 101

#### PAUL HOBBS

russian river valley, california 120

### MERLOT

#### BENZINGER

sonoma county, california 56

#### HALL

napa valley california 95

#### DUCKHORN

napa valley, california 110

#### SHAFER 'TD9'

napa valley california 165

### CABERNET SAUVIGNON

#### STONECAP

columbia valley, washington 56

#### BROADSIE

paso robles, california 64

#### ICONOCLAST

stag leap valley, california 80

#### CANVASBACK

red mountain, washington 100

#### HEITZ CELLARS

napa valley, california 120

#### CHARTEAU MONTELENA

napa valley california 117

#### CAKEBREAD

napa valley, california 175

### OTHER

#### TELMO RODRIQUEZ,

#### 'LZ' TEMPRANILLO

Rioja, Spain 64

#### NEWTON 'SKYSIDE' RED BLEND

north coast, california 76

#### LUCA MALBEC

mendoza, argentina 87

#### LEVIATHAN RED BLEND

california 124

#### BRUNELLO DI MONTALCINO,

#### II POGGIONE

tuscany, italy 160

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# Late Night E N H A N C E M E N T S

## THE STAPLE RELATIONSHIP | \$38

**sirloin beef burger\*** aged white cheddar, truffle oil

**chicken tenders**

**classic super crispy french fries**

**compliments** spicy ketchup, buttermilk ranch, spicy buffalo, dijon mustard

**proof pretzel knots** spicy cheese sauce

## SO GRILLED TO SEE YOU | \$36

**btc** bacon, tomato jam, az white cheddar

**prosciutto** basil pesto, provolone

**brie** roasted pear, cranberry

## SUNS <NOT> OUT, BUNS OUT | \$37

**braised short rib** jus miel, watercress, queso fresca

**fried buffalo chicken slider** shredded lettuce, ranch

**sirloin beef burger\*** az cheddar, pickle, onion

## TACO BOUT A PARTY | \$38

**chicken, sea bass, carne asada\***

**warm corn tortillas, warm flour tortillas**

**compliments** onion, fresh lime, cilantro, pico de gallo, queso fresco,  
chile arbol, tomatillo-avocado salsa





## TANGLED UP IN YOU | \$9

**proof pretzel knots** spicy cheese sauce

## I BELIEVE I CAN FRY | \$28

**sweet potato fries\***

**spicy waffle fries**

**classic super crispy fries**

**compliments** house made hot sauce, truffle white cheddar cheese sauce, smoked ketchup, avocado crema, house pickled mustard seed relish

## ONYX-PECTED BITES | \$40

**prosciutto carving**

**warm corn tortillas , warm flour tortillas**

**bread crisps** spiced & salted marcona almonds, marinated queen creek olives, lemon zest, garlic & chile

**chile shrimp bruschetta** piquillo peppers, sweet peppers

**manchego flatbread** onion jam, dried fig, picquillo peppers, arugula salad

**chistorra chorizo & potato tortilla espanola**

*\*carving attendant required*



# Delectable CONFECTIONS

## THE COOKIE DOH BAR | \$21

Brown Butter Chocolate Chip  
Cookie Monster  
Unicorn Fluff

Chocolate S'More  
Peanut Butter & Honey  
Oatmeal Rum Raisin (GF/DF)

## LOVE YOU A CHOCO-LOT | \$19

Chocolate Covered Caramel Pretzels  
Chocolate Dipped Strawberries  
Spiced Chocolate Macarons

Mini S'more Cookies  
Peanut Butter Cup Parfait

## HOLE LOTTA LOVE OR DONUT MIND IF "I DO" | \$19

Vanilla Bean Donuts | Vanilla Glaze, Sprinkles  
Chocolate Glazed Donuts | Maple Candied Pecan  
Snickerdoodle Donuts | Cinnamon Sugar

## PLEASE PASS THE SUGAR OR PASS THE SWEETS | \$9 per option

Mini Red Velvet Cupcake  
Passionfruit Fruit Tartlet  
Vanilla Cheesecake Lollipop  
Chocolate Dipped Long Stem Strawberries

Double Chocolate Brownie Pops  
Mini Funfetti Cake Cones  
Cereal Treats  
Assorted Cream Puffs

## CANDYLAND | CUSTOM CANDY BAR

The perfect sweet treat and take home favor for your wedding! Create a truly custom candy station with all of your favorite candy flavors! Have a specific color scheme you want to match? Don't worry, we have hundreds of custom colored candy to create a memorable and matchable display!

## PERSONALIZED DESSERT PRESENTATION

Chocolate Monogrammed personalized logo added to any dessert, minimum order 50 pieces, please allow three weeks for special order. Additional \$17 to menu price, per guest.





# Preferred PARTNERS

## WEDDING & PARTY COORDINATORS

A Day to Cherish	(623) 810-7091	<a href="http://adaytocherishweddings.com">adaytocherishweddings.com</a>
Andrea Leslie Weddings and Events	(509) 953-9550	<a href="http://andrealeslieweddings.com">andrealeslieweddings.com</a>
Imoni Events	(480) 254-0555	<a href="http://imonievents.com">imonievents.com</a>
Meant 2 Be Events	(480) 269-3020	<a href="http://meant2beevents.com">meant2beevents.com</a>
Outstanding Occasions	(480) 478-0079	<a href="http://outstanding-occasions.com">outstanding-occasions.com</a>
Revel Wedding Company	(602) 509-3467	<a href="http://revelweddingco.com">revelweddingco.com</a>
Signature Events	(480) 991-2553	<a href="http://az-events.com">az-events.com</a>
Sip and Twirl	(480) 648-0663	<a href="http://sipandtwirl.com">sipandtwirl.com</a>
Some Like it Classic	(480) 659-7955	<a href="http://somelikeitclassic.com">somelikeitclassic.com</a>
Victoria Canada Weddings and Events	(480) 656-0865	<a href="http://weddingsandevents.net">weddingsandevents.net</a>

## MUSICIANS

Allegro Quartet	(480) 948-1866	<a href="http://allegroquartet.com">allegroquartet.com</a>
Sweetwater Strings	(480) 388-2977	<a href="http://sweetwaterstrings.com">sweetwaterstrings.com</a>

## DJ

Desert House Productions (	(602) 790-2241	<a href="http://deserthouseproductions.com">deserthouseproductions.com</a>
Got You Covered	(602) 722-5416	<a href="http://gotyoucoveredmusic.com">gotyoucoveredmusic.com</a>

## BANDS

Instant Classics Band	(602) 570-9739	<a href="http://theinstantclassics.com">theinstantclassics.com</a>
JJ's Band	(480) 234-4314	<a href="http://thejjband.com">thejjband.com</a>
The Lucky Devils	(480) 522-9008	<a href="http://luckydevilsband.com">luckydevilsband.com</a>

## FLORISTS

Carte Blanche	(602) 703-9411	<a href="http://carteblanchefloral.com">carteblanchefloral.com</a>
LUX Florist	(602) 707-6295	<a href="http://luxweddingflorist.com">luxweddingflorist.com</a>
The Flower Studio, Inc.	(602) 279-3404	<a href="http://flowerstudioaz.com">flowerstudioaz.com</a>

## BEAUTY

Allison Pynn	(602) 670-1631	<a href="http://makeupaz.com">makeupaz.com</a>
Heather Van Houten		<a href="http://heathermakeupartist.com">heathermakeupartist.com</a>

## OFFICIANT SERVICES

Judge Michael Reagan	(602) 372-7610	
Matt T. Nathanson	(480) 363-4282	<a href="http://firstofficiant.com">firstofficiant.com</a>
Mike Kennedy	(623) 975-4272	<a href="http://arizonaweddingceremonies.com">arizonaweddingceremonies.com</a>
Rabbi Weiner	(623) 975-4272	<a href="http://gotrabbi.com/bio.htm">gotrabbi.com/bio.htm</a>

## PHOTO BOOTH & OTHER ENTERTAINMENT

Snapbooth	(480) 540-6238	<a href="http://snapbooth.com">snapbooth.com</a>
Social Station		<a href="http://yoursocialstation.com">yoursocialstation.com</a>

## VIDEOGRAPHERS

Serendipity Cinematography	(602) 899-9918	<a href="http://serendipitycinema.com">serendipitycinema.com</a>
Something New Media	(602) 730-0478	<a href="http://somethingnewmedia.com">somethingnewmedia.com</a>

## PHOTOGRAPHY

Amy and Jordan	(602) 616-9094	<a href="http://amyandjordan.com">amyandjordan.com</a>
Andrew & Jade		<a href="http://andrewjadephoto.com">andrewjadephoto.com</a>
Elyse Hall Photography	(480) 206-4620	<a href="http://elysehall.com">elysehall.com</a>

## SPECIALTY LINENS/CHAIRS/DECOR

Glamour & Woods	(480) 306-5030	<a href="http://glamourandwoods.com">glamourandwoods.com</a>
Prim Rentals	(602) 481-6922	<a href="http://primrentals.com">primrentals.com</a>

## TRANSPORTATION

Ollie the Trolley	(480) 970-8130	<a href="http://olliethetrolley.com">olliethetrolley.com</a>
The Driver Provider	(602) 453-0001	<a href="http://driverprovider.com">driverprovider.com</a>

## STATIONERY

Celebrations In Paper	(480) 946-5680	<a href="http://celebrationsinpaper.com">celebrationsinpaper.com</a>
idieh design	(480) 428-2642	<a href="http://idiehdesign.com">idiehdesign.com</a>

## RESORTS/ HOTELS FOR ROOM BLOCKS

Hilton Garden Inn	(480) 515-4944	<a href="http://hiltongardeninn.hilton.com">hiltongardeninn.hilton.com</a>
Marriott McDowell Mountains	(480) 502-3836	<a href="http://marriott.com">marriott.com</a>



# General INFORMATION

## LOCAL TAXES & FEES

(subject to change)

**F&B SALES TAX** 8.05%

**CEREMONY FEE / MEETING ROOM RENTAL TAX** 2.15%

**SERVICE CHARGE** all banquet food, beverage, and cigar charges are subject to a 25% taxable charge (13.5% service charge, 11.5% administration fee)

## ALL MEAL FUNCTIONS OF LESS THAN 25 GUESTS

Labor administration charge: \$150

## ROOM DELIVERIES GRATUITIES

In-Room Generic Delivery: \$3.00

In-Room Personalized Delivery: \$3.50 Additional Items: \$.50

## OUTDOOR FUNCTIONS

Four Seasons Market Lighting can be rented for Fountain Terrace and Ironwood Terrace \$800.00. Four Seasons Market Lighting can be rented for Troon Lawn for \$550.00. Entertainment in outdoor function areas is limited to background non-amplified music. Any exception (other than wedding ceremonies) must be approved in advance. Speeches are limited to short 'housekeeping' announcements or toasts under (5) five minutes in length. A microphone is not permitted on the Troon Lawn. A local ordinance requires all forms of entertainment to cease at 10:00pm. The resort provides lighting for buffets, bars and for area safety. Your Resort representative or PSAV can provide assistance with lighting rentals for the dining tables and enhancements to the landscaping. Please note that all outdoor functions require a weather assessment four (4) hours prior to your event. If the weather forecast is 40% chance of rain or higher, the event will automatically be moved to back-up space to ensure the safety and comfort of the guests and staff. During cooler months, it is recommended that portable heaters be rented at \$105.00 per heater. We suggest a ratio of (1) one per table. Heaters are not effective below 60 degrees or in windy conditions. Your hotel representative can assist with these arrangements.

## HOSPITALITY

For the safety of our guests and in accordance with State laws, no food or beverage shall be permitted to be brought into the Resort. The Resort also prohibits the removal of food and beverage from the Resort. Arizona Law requires all alcohol be purchased and supplied by the Resort and service to end at 2:00am. Gift baskets for room deliveries may not include alcohol or perishable food items unless provided by the Resort.

## FUNCTION ROOM ASSIGNMENTS

Function rooms are reserved according to the signed letter of agreement. Should there be changes in attendance or timing, the resort reserves the right to move an event to a more appropriate or available room. Locations assigned as back-up space are not guaranteed & subject to change.

## SEATING

(66") Round tables set for (8) or (10) or (72") round tables set for (10) or (12) guests are provided for seated meals. Additional seating options are available, rental fees may apply. Your hotel representative can design floor plans specifically for your event.

## EVENT DETAILS

Our Catering department will contact the patron's authorized representatives to assist in detailed planning & preparations for the catered event(s). We encourage the menu(s) & all other details of the catered event(s) to be finalized three weeks prior to the scheduled commencement date of the event(s).

## **BAR INFORMATION**

Bartenders are required at One Bartender per 75 guests for all bars throughout the evening. Each bartender is \$200.00 (plus 8.05% tax). Bars are not to exceed 5 hours in length and are continuous once started through the time of the package. Tray passed beverages, specialty cocktails, cordials/cognacs and dinner wine service are not included in the bar packages and are charged based on consumption. All bar packages are charged per person, based on guarantee or actual attendance, whichever is greater.

## **GUARANTEES**

Attendance must be specified in writing at least seventy-two (72) business hours or three working days in advance. Weekend event guarantees are due by 11:00 a.m. the previous Wednesday. In the absence of a final guarantee, the agreed number from letter of agreement or signed banquet event order will apply.

## **AUDIO VISUAL EQUIPMENT**

For your convenience, state-of-the-art equipment and services are available from PSAV on a retail basis. PSAV will contact you for your requirements and current pricing. Off-site audio visual companies are subject to special conditions & labor fees. Phone: 480-513-5178.

## **SHIPPING & BOX HANDLING**

To ensure efficient handling and storage of materials, please send deliveries to arrive no more than seventy-two (72) hours prior to your arrival date. We recommend incoming boxes indicate both wedding names, event dates, name of Catering Manager & patron's name.

**STORAGE FEE** (Boxes held for more than 3 days pre/post program dates), \$2.00 per box, per day

**FEE FOR LABELING, PACKAGING, PREPARATION FOR SHIPMENT** \$2.00 per box (packing materials charged extra)

**FEE FOR LOADING/UNLOADING TRUCKS** \$35.00 per hour, per staff member

**LOADING DOCK HOURS** 9am-4pm

- Deliveries are not permitted prior to 9:00am
- Loading dock is accessible to trailers 42 feet or less without sleeper cabs.

## **OFF PREMISES CATERING**

Four Seasons Resort Scottsdale at Troon North is pleased to offer our catering services to any event, at any location. Please contact Your hotel representative for additional information and details.

## **ROOM RENTAL / CEREMONY FEE**

Your hotel representative will quote you the applicable charges for function rooms.

## **BILLING**

Each event is to be pre-paid in advance. Our Financial Accounting representatives will provide you with details pertaining to our event billing procedures.

## **GUEST PARKING**

**OVERNIGHT VALET PARKING** \$35.00 per night, per car

**OVERNIGHT SELF PARKING** Included in Resort Fee

**VALET PARKING** complimentary

## **DEPOSITS & CANCELLATIONS**

All deposits will be credited toward the total cost of your event. Your hotel representative can provide you with information regarding our cancellation policy as outlined in our event agreement.





**FOUR SEASONS**  
RESORT  
SCOTTSDALE AT TROON NORTH

**MAILING ADDRESS:**

10600 East Crescent Moon Drive  
Scottsdale, Arizona 85262



**SOCIAL MEDIA:**

@fsscottsdale  
@fsscottsdaleweddings  
@eventsfsscottsdale

**WEBSITE:**

[fourseasons.com/scottsdale/weddings](https://fourseasons.com/scottsdale/weddings)  
[fscateringscottsdale.com](https://fscateringscottsdale.com)

**PHONE:**

480.513.5013

**CREDITS:**

**Photography:**

Elyse Hall Photography  
Kevin S Moul

**Design & Layout:**

idieh design

**FOR MORE INSPIRATION:**

Carats & Cake  
The Knot  
Style Me Pretty

Bring us your *dreams*.  
we'll do the rest.