

Weddings

Boulders Resort
and Spa Scottsdale



BOULDERS
RESORT & SPA

Curio Collection by Hilton

Congratulations on your engagement!

We want to thank you for considering The Boulders Resort for your wedding destination. Amidst the timeless boulder formations and the breathtaking Sonoran Desert landscape, The Boulders is the perfect setting for your once-in-a-lifetime event.

We offer a variety of intimate outdoor ceremony sites that create the perfect romantic setting as well as indoor and outdoor options for a private reception.

From your very first step in the planning process to the moment you say your final farewells as Mr. & Mrs., our team will answer all of your questions, put your doubts to rest and take care of all details that ultimately make this special day...YOUR special day.

Our goal is simple, we want to create memories that last a lifetime and we are looking forward to collaborating with you to create those memories.

If you have any questions or if you would like to set up a tour of our venue, please do not hesitate to contact our Catering Department to meet with your Catering Manager.



Introduction



Ceremony

Inclusions

Ceremony Rehearsal
Padded White Folding Chairs
Water Station
Bridal AV Package
Back-Up Space
Gift & Guest Book Tables
House Linen
List of Preferred Partners



Enhancements

Passed Prickly Pear Lemonade
\$7.00++ per person

Passed Sparkling Wine
\$10.00++ per person

Gold Chivari Chairs
\$7.00++ per chair

Ceremony



Promise Rock

130 guests

*ceremony fee starts at \$3,500.00



Duck Pond

300 guests

*ceremony fee starts at \$3,000.00

* *Denotes starting price*

Ceremony



Organic Garden

30 guests

*ceremony fee starts at \$3,000.00



Nineteenth Green

200 guests

*ceremony fee starts at \$3,000.00

* *Denotes starting price*

Ceremony



Reception

Inclusions

House Reception & Dinner Tables
Gift & Guest Book Tables
Cake Table
DJ Table
China, Flatware, Glassware
House Linens with Coordinating Napkins
Votive Candles
Dancefloor
Staging



Enhancements

Additional Hors d'oeuvres
\$8.00++ per person

Dou Entrée
\$16.00++ per person

Luxury Bar
\$13.00++ per person

Gold Chivari Chairs
\$7.00++ per chair

Wine Service priced per bottle

Reception



Boulderview Room & Patio

80 guests



Tohono Ballroom

300 guests



Latilla Ballroom

250 guests

Reception



**El Pedregal
Courtyard**
200 guests



Duck Pond
200 guests



Organic Garden
30 guests

Reception



Reception

Dinner Packages

Love in Bloom

Artisan Cheese and Fruit
Three Course Plated Dinner to Include:
Salad
Entrée (Pre-Selected up to 2 Entrées)
Sparkling Wine Toast
Custom Wedding Cake
3 Hour Hosted Premium Bar

\$190.00++ per person

Golden Hour

Selection of 2 Tray Passed Hors d' Oeuvres
Three Course Plated Dinner to Include:
Salad
Entrée (Pre-Selected up to 2 Entrées)
Sparkling Wine Toast
Custom Wedding Cake
4 Hour Hosted Premium Bar

\$210.00++ per person

Simply Elegant

Selection of 3 Tray Passed Hors d' Oeuvres
Four Course Plated Dinner to Include:
Starter
Salad
Dou Entrée
Champagne Toast
Custom Wedding Cake
4 Hour Hosted Premium Bar

\$230.00++ per person

Packages

The Boulders Resort & Spa 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. 26% service charge and applicable sales tax to apply to all items.

Menu Options

Hors d' oeuvres

Poultry

Mole Chicken Empanada
Dijon Chicken in Puff Pastry

Vegetarian

Edamame Dumpling
Manchego and Black Olive Tapenade
Spinach & Parmesan Stuffed Mushroom

Seafood

Sesame Ahi with Wasabi Caviar
Jumbo Scallop with Jalapeno Bacon
Southwest Crab Cake

Beef

Barbacoa Taquito
Malaysian Beef Satay

Hors d' oeuvres

The Boulders Resort & Spa 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. 26% service charge and applicable sales tax to apply to all Items.

Menu Options

Salads

Market Salad

Local Baby Greens, Shaved Baby Vegetables, Fresh Herbs with Sherry Vinaigrette

~

Boulders' Signature Salad

Hand Gathered Greens, Herbed Goat Cheese, Black Berry Gastrique, Candied Walnuts
Shaved Golden Beet, Arizona Citrus Vinaigrette

~

Classic Caesar Salad

Hearts of Romaine, Oven Roasted Tomato, Parmesan, Garlic Croutons

~

Marinated Heirloom Tomato Caprese

Burrata Cheese, Bloomed Basil Seeds, Saba Extra Virgin Olive Oil, Green Pea Shoots
Rustic Crouton

Poultry

Roasted Lemon Thyme Chicken Breast

Roasted Garlic Mashed Potatoes, Charred Asparagus, Confit Tomato
Baby Romanesco, Rosemary Chicken Jus

~

Seared Chicken Breast

Charred Corn Purée, Roasted Baby Potatoes, Oven Roasted Tomato
Grilled Asparagus

~

Stuffed Chicken Breast

Boursin, Sundried Tomato, Parmesan Stuffing, Classic Risotto, Balsamic Asparagus
Herbed Baby Onions, Roasted Romanesco

Love in Bloom & Golden Hour

Beef

Braised Short Rib

Buttermilk Mashed Potatoes, Roasted Heirloom Carrots, Herbed Beef Jus

~

Herb Marinated Flat Iron Steak

Creamy Parmesan Polenta, Sherry Dijon Brussels Sprouts, Red Wine Demi

~

New York Steak

Celery Root Purée, Roasted Baby Potatoes, Seared Cipollini Onions
Baby Planet Carrots, Spiced Jus

~

Chili Marinated Filet Mignon

White Garlic Purée, Mixed Fingerling Potatoes, Roasted Wild Mushrooms
Marinated Asparagus, Herbed Tomato, Smoked Chili Glace

Seafood

Pan Roasted Barramundi

Israeli Cous Cous, Braised Cipollini Onions, Scallions
Petite Hearts on Fire, Arizona Citrus Fume

~

Seared Salmon

Garlic Mashed Potatoes, Buttered French Green Beans
Preserved Lemon Sauce

~

Pacific Sea Bass

Herb Risotto, Roasted Asparagus Herb Roasted Tomatoes, English Peas
Braised Leeks, Beurre Blanc

Love in Bloom & Golden Hour

Starters

Jumbo Lump Crab Cakes

Citrus Fennel Slaw, Red Pepper Coulis, Lemon Aioli

~

Butternut Squash Ravioli

Sage Brown Butter, Candied Pecans, Fried Sage

~

Pan Seared Diver Sea Scallops

Herb Risotto, Frizzled Leeks, Truffle Butter Sauce

Salads

Roasted Beet Salad

Belgian Endive, Herbed Goat Cheese Mousse, Marinated Strawberry
Berry Balsamic Vinegar, Petite Hearts on Fire

~

Ahi Tuna Carpaccio

Sweet Onion, Celery Leaves, Marinated Olives, Lemon Herbed Vinaigrette

~

Chilled Asparagus Salad

Spicy Greens, Hearts of Palm, Fresh Citrus, Blood Orange Vinaigrette

Simply Elegant

Duo Entrees

Pan Roasted Chicken Breast & Sautéed Jumbo Prawns
Grain Mustard Chicken Jus, Jumbo Sautéed Prawns
Roasted Garlic, Shallot Butter Sauce

Served with
Crisp Asparagus
Heirloom Roasted Vegetables
Garlic & Herb Risotto

~

Herb Marinated Filet & Seared Diver Sea Scallops
Roasted Wild Mushrooms, Cabernet Demi, Seared Scallops
Citrus, Chardonnay & Chive Beurre Blanc

Served with
Caramelized Brussel Sprouts
Glazed Heirloom Carrots
Buttermilk Mashed Potatoes

~

Sliced Pork Tenderloin & Agave Chile Jumbo Prawns
Bacon Bourbon Jus, Fresh Herbs, Citrus

Served with
Seared Trumpet Mushrooms
Sautéed Garden Vegetables
Roasted Fingerling Potatoes

Simply Elegant

Wedding Cakes

Valrhona Chocolate Cake with Chocolate Mousse

Devil's Food Cake with Peanut Butter Buttercream

Valrhona Chocolate Cake with Chocolate Mousse and Fresh Raspberries

Graham Cracker Cake with Chocolate Chip Marshmallow Cream

Vanilla Cake with Fresh Cream and Strawberries

Lemon Citrus Cake with Lemon Curd and Berries

Valrhona Chocolate Cake with Cookies and Cream

Kahlua Cake with Tiramisu

Tahitian Vanilla Cake with White Chocolate Mousse and Fresh Raspberries

Valrhona Chocolate Cake with Espresso Buttercream

Carrot Cake with Cream Cheese

Red Velvet with Cream Cheese Buttercream

Hazelnut Cake with Milk Chocolate Nutella Mousse



Frostings

Italian Buttercream
Fondant



Flavors

Late Night Stations

Arizona Southwest Station

Chicken Quesadillas
Pork Carnitas Taquitos
Corn Chips
House Made Salsa and Guacamole
Southwest Shrimp Cocktail with Tomato
Onion, Avocado, Cucumber, Clamato & Cilantro
\$22.00++ per person

Nacho Station

Beef and Chicken
Corn Chips, Queso, Refried Beans, Sour Cream
Guacamole & Pico de Gallo
\$19.00++ per person

Slider Station

Choice of Two
Angus Beef Burgers
Mini Veggie Burgers
Barbecue Pulled Pork

Served with:

Mini Buns, Lettuce, Tomato, Onion, Pickle Slices
Pickle Relish, Ketchup, Mustard, Cheddar Cheese
and Swiss Cheese
\$20.00++ per person

Ice Cream Masher

Vanilla, Chocolate & Strawberry Ice Cream
Crumbled Oreo Cookies, Heath Bars
Reese's Peanut Butter Cups
M&M's, Walnuts, Pecans
Chocolate Sauce, Caramel Sauce
Raspberry Sauce
\$18.00++ per person
*Chef Attendant Required

S'mores Social

Marshmallows, Graham Crackers
Hershey's Milk Chocolate
Dark Chocolate, Cookies & Cream
White Chocolate Reese's Peanut Butter Cups
\$18.00++ per person

Chocolate Paradise

Chocolate Fountain with Strawberries,
Bananas Pineapple, Pound Cake, Brownie
Bites
Rice Krispy, Homemade Bon Bons
Chocolate Trifle, Chocolate Macarons
\$20.00++ per person

Stations



Beverages

Premium

Deep Eddy Vodka
Beefeater Gin
Cruzan Rum
Jim Beam Bourbon
Canadian Club Whiskey
J&B Scotch
Sauza Silver Agave Tequila

**

Proverb Wine Selection

(Sauvignon Blanc, Chardonnay, Pinot Noir
Cabernet Sauvignon)

Luxury

Ketel One Vodka
Tito's Vodka
Tanqueray Gin
Captain Morgan Rum
Maker's Mark Bourbon
Johnnie Walker Red Scotch
Jack Daniel's Whiskey
Crown Royal Whiskey
Herradura Silver Tequila
Herradura Reposado Tequila
Ketel One Botanicals

**

Rodney Strong Wine Selection

(Sauvignon Blanc, Chardonnay, Pinot Noir
Cabernet Sauvignon)

All Bars Include

Domestic Beer

Bud Light, Miller Light, Coors Light, Michelob Ultra

Imported Beer

Corona, Corona Light, Stella Artois
Four Peaks Kilt Lifter, Four Peaks Hop Knot IPA

Soft Drinks

Pepsi Products

Bottled Water

Fresh Juices

Bar Selection

The Boulders Resort and Spa 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. 26% Service Charge and applicable Sales Tax to apply to all of them.

Wine List



Chardonnay

Cakebread Cellars, Napa Valley, California
\$165.00++/bottle

Davis Bynum River West Vineyard, California
\$80.00++/bottle

Talbott Kali Hart, Central Coast, California
\$71.00++/bottle

Sonoma-Cutrer, "Russian River Ranches"
Sonoma-Napa Counties, California
\$76.00++/bottle

Freemark Abbey, Napa
\$100.00++/bottle

Rodney Strong Sonoma Select, Sonoma, California
\$65.00++/bottle

Calera, Central Coast, California
\$75.00++/bottle

Neyers, Carneros, California
\$95.00++/bottle

William Hill, Central Coast, California
\$54.00++/bottle

La Crema, Monterey Valley, California
\$65.00++/bottle

Mer Soleil Silver Unoaked, Monterey county, California
\$71.00++/bottle

Kendall-Jackson "Vintner's Reserve", California
\$50.00++/bottle

Sauvignon Blanc

Duckhorn Sauvignon Blanc, Sonoma, California
\$85.00++/bottle

Seaglass Sauvignon Blanc, Santa Barbara County, California
\$50.00++/bottle

Kim Crawford, Marlborough, New Zealand
\$65.00++/bottle

Other Whites

Hogue Pinot Grigio, Columbia Valley, Washington
\$60.00++/bottle

Champagne and Sparkling Wine

Perrier-Jouet Grand Brut, Champagne, France
\$148.00++/bottle

LaMarca Prosecco, Treviso, Italy
\$53.00++/bottle

Mumm Napa Brut Prestige, Napa Valley, California
\$75.00++/bottle

Rose Wine

Fluer de Mar Rose, Cotes de Provence, France
\$71.00++/bottle

Chloe Rose, Central Coast, California
\$56.00++/bottle



Cabernet Sauvignon

Black Stallion Estate Winery, Napa Valley, California
\$85.00++/bottle

Rodney Strong, Sonoma, California
\$61.00++/bottle

Fortress, Sonoma County, California
\$68.00++/bottle

Joel Gott “815” California
\$76.00++/bottle

Freemark Abbey, Napa Valley, California
\$145.00++/bottle

Decoy, Napa Valley, California
\$75.00++/bottle

Duckhorn, Napa Valley, California
\$186.00++/bottle

Rodney Strong Reserve, Sonoma, California
\$139.00++/bottle

William Hill, Central Coast, California
\$54.00++/bottle

Other Reds

Complicated Red Blend, Central Coast, California
\$74.00++/bottle

Joel Gott Alakai Grenache, California
\$65.00++/bottle

The Prisoner, Blend California
\$125.00++/bottle

Robert Mondavi Maestro, Bordeaux Blend, Napa Valley
\$118.00++/bottle

Rodney Strong Symmetry, Meritage, Alexander Valley
\$156.00/++bottle

Rodney Strong Upshot, Red Blend, Sonoma County
\$59.00/++bottle

Pinot Noir

Migration, Russian River Valley, California
\$102.00++/bottle

Chateau Souverain, California
\$54.00++/bottle

Seaglass, Santa Barbara, California
\$53.00++/bottle

Rodney Strong Estate Russian River, California
\$86.00++/bottle

La Crema, Sonoma Coast, California
\$53.00++/bottle

Penner-Ash, Wilamette Valley, Oregon
\$125.00++/bottle

MacMurray Ranch, Central Coast, California
\$62.00++/bottle

Merlot

Decoy by Duckhorn, Sonoma Coast, California
\$75.00++/bottle

Menu Tastings

After a signed contract and deposit requirements have been met, we are happy to organize a menu tasting for the wedding couple, additional attendees requested for the tasting will be charged a fee of \$50++ per person. Selections for the tasting must be made (2) weeks prior to the tasting date and no less than (60) days prior to the event date. Tastings are limited to Plated Dinners with a food and beverage contracted minimum.

Menu Tasting Offerings

All samplings need to be selected from the package that the estimate was based upon:

(2) Salads

(3) Entrées

Exclusion: Simply Elegant (2) Entrées Only

(3) Wedding Cake Flavors with Fillings

Any packages that contain hors d' Oeuvres will not be included in the tasting

Special Diets

We will accommodate special dietary requests. Changes in the menu may affect pricing. Children and vendor meals are also available.

Wedding Cakes

The Boulders Resort and Spa offers a variety of wedding cake flavors which are included in the packages, however, are limited to basic wedding cake design. If you wish to provide your own wedding cake, it must come from a licensed pastry provider and there is a \$3++ slicing and serving fee per guest.

Food and Beverage

With the exception of the wedding cake, The Boulders Resort & Spa, prohibits any outside food and beverage within the event spaces.



Menu Planning

Outdoor Functions

Due to the demands of scheduling staff and equipment movement, the hotel will decide on the day of your function at 2:00pm (or 4 hours prior to your event) whether the function will be held inside or outside. If the weather forecast is 40% chance of rain or higher, the party will automatically be moved inside to ensure the safety of our guests and staff.

NOISE ORDINANCE - the City of Scottsdale and the Town of Carefree requires all outdoor events with amplified music to cease at 10:00pm.

OUTDOOR LIGHTING - In order to not detract from the serenity of the desert night, all of the outdoor venues have minimal existing lighting. Hosting an evening event will require some additional lighting rentals.

Administrative Fees and Gratuity

The combined gratuity and service charge that is in effect on the day of your event will be added to your account. Currently, the combined charge is equal to 26%, plus any applicable state and or local taxes. A portion of this combined charge (currently 17%) is a gratuity and will be fully distributed to servers and, where applicable, bussers and or bartenders assigned to the event. The remainder of the combined charge (currently 9%) is an administrative fee that is not a gratuity and is the property of Hotel to cover discretionary and administrative costs of your event.

Sales Tax

All fees, including labor charges, set-up fees, ceremony fees, service charges and food and beverage are taxable in the State of Arizona. The current Arizona State Sales Tax is 8.05%.

Food and Beverage Service

The Boulders is the only licensee authorized to sell, serve or distribute any food and beverage on property.

Labor Charges

BARTENDERS - Are available at a charge of \$175.00++ for the first (3) hours and \$45.00++ for each additional hour beyond the (3) hours.

CASH BARS - \$40.00++ per hour for cashier.

CHEFS, CARVERS and ATTENDANTS - Are required for some menu items at an additional charge of \$200.00++ each for a maximum of (2) hours.

MINIMUM ATTENDANCE - For all meal functions where guarantees are required, a minimum of (25) guests is required. If this minimum is not met, a labor charge of \$150.00++ will apply.

Guarantees

The final attendance for all meal functions must be communicated to the Hotel by 12:00pm, a minimum of (72) business hours prior to the event. This number will be considered a guarantee not subject to reduction. If a guarantee is not given, the number indicated on the Banquet Event Order will become the guarantee. We will set up for 3% over the guarantee, after that a surcharge will apply. Any alternative meals such as, Gluten Free or Vegetarian that are added (24) hours prior to the event that had not been previously guaranteed, will result in additional charges of \$30.00++ per person.

Function Rooms

Function Rooms are assigned by the Hotel according to the guaranteed minimum number of people anticipated. The Hotel reserves the right to assign another room for the function in the event the room originally designated for such function shall become inappropriate.

The Facts