

Weddings

Boulders Resort and Spa Scottsdale



Weddings



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Ceremony



Promise Rock

150 guests

*ceremony fee starts at \$6,000



Duck Pond

300 guests

*ceremony fee starts at \$6,000

*Fees based on the time of the year

Ceremony



Organic Garden
30 guests
*ceremony fee starts at \$3,000

Nineteenth Green
150 guests
*ceremony fee starts at \$3,000



*Fees based on the time of the year

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
\$15.00++ per person

Gold Chivari Chairs
\$10.00++ per chair

Reception



Boulder View Room & Patio

85 guests

*reception fee starts at \$2,500

Tohono Ballroom
300 guests
*reception fee starts at \$4,000



Latilla Ballroom
250 guests
*reception fee starts at \$4,000

*Fees based on the time of the year

Reception



El Pedregal Courtyard
200 guests
*reception fee starts at \$2,500

Duck Pond
200 guests
*reception fee starts at \$4,000



Organic Garden
30 guests
*reception fee starts at \$3,000

*Fees based on the time of the year

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

Love in Bloom

Artisan Cheese and Fruit
Three Course Plated Dinner to Include:
Salad
Entrée (Pre-Selected up to 2 Entrées)
Sparkling Wine Toast
Wedding Cake
3 Hour Hosted Premium Bar
\$195.00++ per person

Golden Hour

Artisan Cheese and Fruit
Selection of 1 Tray Passed Hors d' Oeuvres
Three Course Plated Dinner to Include:
Salad
Entrée (Pre-Selected up to 2 Entrées)
Sparkling Wine Toast
Wedding Cake
4 Hour Hosted Premium Bar
\$220.00++ per person

Cocktail Hour

Cold Hors d'Oeuvres

Prosciutto & Melon Skewer

Smoked Salmon

Caprese Skewer

Smoked Chicken Bruschetta

Roast Beef Roulade

Hot Hors d'Oeuvres

Sonoran Chicken Spring Roll

Dijon Chicken En Croûte

Mini Beef Wellington

Bacon Wrapped Scallop

Market Crudites

Seasonal Organic Market Vegetables Jars Chipotle Ranch, Chunky Bleu Cheese Dressing,
Roasted Red Pepper Hummus

\$17.00++

Artesian Cheese

Imported & Domestic Variety, Fresh & Dried Fruits, Nuts, Rustic Breads & Lavosh

\$28.00++

Antipasto

Assorted Italian Cured Meats, Assorted Cheese, Grilled & Pickled Vegetables Olives, Artisan
Focaccia & Crostini

\$36.00++

Chilled Seafood

Poached Jumbo Shrimp, Snow Crab Claws, Pacific Northwest Oysters, Green Mussels,
Cocktail Sauce, Horseradish, Remoulade, Hot Sauce, Lemons

\$129.00++



Dinner

Upgrade to a Duo entrée for \$25.00++

Salads

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

Local Heirloom Tomato Burrata Caprese

Sherry Marinated Heirloom Tomato, Salted Burrata, Bloomed Organic Basil Seeds, Cask Harvested Saba, Petite Greens

Market Salad

Local Farm Greens, Shaved Petite Vegetables, Herbed Feta, Aged Sherry Vinaigrette

Sustainable Seafood

Seared Ruby Trout

Herbed Volcanic Rice, Toasted Asparagus, Roasted Baby Radish, Blistered Tomatoes, Local Citrus Butter

Skin on King Salmon

Parmesan Herb Risotto, Oven Roasted Tomatoes, Herbed Cauliflower, Seared Cippolini Onion, Meyer Lemon Capers Beurre Blanc

Black Striped Bass

Charred Corn Purée, Spiced Roasted Baby Potato, Mexican BBQ Onion, Campari Tomatoes, Marinated Fennel Salad, Lemon Butter Sauce

Dinner

Poultry

Seared Bone in Chicken Breast

Spiced Roasted Baby Potato, Campari Tomato, Roasted Asparagus, Herb Garden Chicken Jus

Roasted Lemon Thyme Airline Chicken Breast

Garlic Herb Potato Mash, Roasted Broccolini, Red Pearl Onion, EVOO, Poached Tomatoes, Herb Garden Chicken Jus

Local Orange & Achiote Marinated

Chicken Charred Corn Purée, Roasted Potato, Pickled Red Onion, BBQ Tomato, Cotija, Tomatillo Jus

Sundried Tomato & Spinach Stuffed Chicken

Classic Italian Risotto, On the Vine Tomatoes, Wilted Kale, Roasted Bone Jus, Chopped Herb Oil

Grass Fed Beef

Angus Beef Short Rib

Carrot Silk, Toasted Farro, Roasted Heirloom Carrot, Petite Onion, Cilantro Chimichurri, Herbed Beef Jus

New York Strip Loin

Herbed Horseradish Potato Mash, Oven Roasted Tomatoes, Toasted Asparagus, Seared Organic Onion, Bourbon Jus

Three Peppercorn Aspen Ridge CAB Ribeye

Boursin Mashed Potato, Bloomsdale Spinach, On the Vine Tomatoes, Seared Sweet Onion, Kentucky Bourbon Beef Jus

CAB Beef Tenderloin Filet

White Garlic Purée, Herb Mixed Potato, On the Vine Tomatoes, Marinated Asparagus, Smoked Chili Glacé

Wedding Cake



*a standard wedding cake iced in Italian buttercream is included in all menu options

*size of wedding cake is based on number of guests. if more tiers are requested, an additional cost will apply.

Cake Flavors

Valrhona Chocolate Cake

- Chocolate Mousse
- Chocolate Mousse and Fresh Raspberries
- Cookies and Cream
- Espresso Buttercream

Carrot Cake • Cream Cheese

Devil's Food Cake • Peanut Butter Buttercream

Vanilla Cake • Fresh Cream and Strawberries

Graham Cracker Cake • Chocolate Chip Marshmallow Cream

Hazelnut Cake • Milk Chocolate Nutella Mousse

Kahlua Cake • Tiramisu

Lemon Citrus Cake • Lemon Curd and Berries

Red Velvet Cake • Cream Cheese Buttercream

Tahitian Vanilla Cake • White Chocolate Mousse and Raspberries

Reception

Menu Enhancements

Soups

Truffled Cauliflower Bisque

White Cauliflower Silk, Fried Capers, Truffle Oil, Chopped Herbs
(\$14.00++ per person)

Garden Tomato Bisque

Rustic Cheese Crostini, Roasted Tomatoes, Basil Oil
(\$14++ per person)

Salad

Rock Crab Salad

Yuzu Avocado Purée, Radish, Grapefruit Gochujang Gastrique, Petite Greens
(\$28++ per person)

Appetizers

Hamachi Crudo

Arizona Citrus, Cucumber, Masago, Lemon EVOO, Aleppo Pepper, Wild Berry Powder
(\$26++ per person)

Confit Pork Belly

Curried Yogurt, Apricot Mustarda, Heirloom Carrot Salad
(\$20++ per person)

Southwest Crab Cake

Meyer Lemon Aioli, Cilantro Chimichurri, Estate Grown Prickly Pear Syrup, Heirloom Carrot & Fennel Salad
(\$26++ per person)

Late Night Stations

Arizona Southwest Station

Chicken Quesadillas, Pork Carnitas Taquitos, Corn Chips, House Made Salsa and Guacamole
Southwest Shrimp Cocktail
(\$28++ per person)

Slider Station

Angus Beef Burgers Mini Veggie Burgers, Barbecue Pulled Pork
(\$22++ per person) [choice of two]

Chocolate Paradise

Chocolate Fountain, Strawberries, Bananas, Pineapple, Pound Cake, Brownie Bites, Rice Krispy, Homemade Bon Bons, Chocolate Macarons
(\$22++ per person for this selection)

Beverage

Premium

Deep Eddy Vodka
Beefeater Gin
Cruzan Rum
Jim Beam Bourbon
Dewar's Scotch
Sauza Hacienda Silver Tequila
**

Proverb Wine Selection
(Sauvignon Blanc, Chardonnay,
Pinot Noir, Cabernet Sauvignon)

Luxury

Tito's Vodka
Bombay Sapphire Gin
Bacardi Superior Rum
Bacardi Spiced Rum
Maker's Mark Bourbon
Monkey Shoulder Scotch
Jack Daniel's Whiskey
Camarena Silver Tequila
Sauza Hacienda Gold Tequila
Hiram Walker Liqueurs
**

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

Truly, High Noon

Soft Drinks
Pepsi Products
Bottled Water
Assorted Juices

White Wine

Chardonnay

Kendall-Jackson "Vintner's Reserve", CA
\$60.00++/bottle

William Hill, Central Coast, CA \$60.00++/bottle

Louis Jadot Macon- Villages, France
\$66.00++/bottle

Talbott Kali Hart, Central Coast, CA
\$68.00++/bottle

La Crema, Monterey Valley, CA \$68.00++/bottle

Sonoma-Cutrer, "Russian River Ranches"
Sonoma-Napa Counties, CA \$70.00++/bottle

Davis Bynum River West Vineyard, CA
\$72.00++/bottle

Calera, Central Coast, CA \$74.00++/bottle

Mer Soleil Silver Unoaked, Monterey county,
CA \$74.00++/bottle

Duckhorn Vineyards, Napa Valley, CA
82.00++/bottle

Cakebread Cellars, Napa Valley, CA
\$136.00++/bottle

Sauvignon Blanc

Seaglass Sauvignon Blanc, Santa Barbara
County, CA \$60.00++/bottle

Kim Crawford, Marlborough, New Zealand
\$62.00++/bottle

Duckhorn Sauvignon Blanc, Sonoma, CA
\$78.00++/bottle

Interesting Whites

Chloe Rose, Central Coast, CA
\$62.00++/bottle

Hogue Cellars, Columbia Valley, WA

Fleur de Mar Rose, Cotes de Provence,
France \$68.00++/bottle

Champagne and Sparkling Wine

LaMarca Prosecco, Treviso, Italy
\$58.00++/bottle

Mumm Napa Brut Prestige, Napa Valley, CA
\$74.00++/bottle

Mumm Napa Brut Rose, Napa Valley, CA
\$82.00++/bottle

Perrier-Jouet Grand Brut, Champagne,
France \$180.00++/bottle

Moet Imperial Brut, Champagne, France
\$200.00++/bottle

Taittinger La Francaise Brut, Champagne,
France \$235.00++/bottle

Dom Perignon, Champagne, France
\$600.00++/bottle



Red Wine

Cabernet Sauvignon

William Hill, Central Coast, CA \$62.00++/bottle

Bonanza, Caymus Vineyards, California
\$64.00++/bottle

Louis M. Martini, Sonoma, CA \$64.00++/bottle

Joel Gott "815", CA \$70.00++/bottle

Decoy by Duckhorn, Sonoma County, CA
\$76.00++/bottle

Rodney Strong Reserve, CA \$120.00++/bottle

Sequoia Grove, Napa, CA \$145.00++/bottle

Trinchero, Mario's Vineyard, Napa, CA
\$145.00++/bottle

Freemark Abbey, Napa Valley, CA
\$165.00++/bottle

Orin Swift Palermo, CA \$165.00++/bottle

Rodney Strong Alexander's Crown, CA
\$185.00++/bottle

Duckhorn Vineyards, Napa Valley, CA
\$190.00++/bottle

Orin Swift Palermo, CA \$375.00++/bottle

Caymus Special Selection, Napa Valley, CA
\$550.00++/bottle

Pinot Noir

Chateau Souverain, CA \$60.00++/bottle

Seaglass, Santa Barbara, CA \$60.00++/bottle

MacMurray Ranch, Central Coast, CA
\$68.00++/bottle

La Crema, Sonoma Coast, CA \$80.00++/bottle

Decoy Limited, CA \$82.00++/bottle

Penner-Ash, Willamette Valley, Oregon
\$130.00++/bottle

Interesting Reds

Knotty Vines by Rodney Strong, Red Blend, CA \$62++

Complicated, Red Blend, Central, CA
\$64++

Conundrum, Blend, CA \$92++

Orin Swift Abstract, Blend, CA \$94++

The Prisoner, Red Blend, Napa Valley,
CA \$130++

Orin Swift Machete, Petite Sirah, CA
\$150++

Paraduxx, Red Blend, Napa Blend, CA
\$154++

Symmetry, Meritage, Alexander, Valley,
CA \$145++

Trinchero Napa Valley Forte, Red Blend, Napa, CA \$170++

Maestro by Robert Mondavi Winery, Bordeaux Blend, CA \$175++

Michele Chiarlo Tortoniano, Barolo,
Piedmont, Italy \$180++

Orin Swift Papillon, Bordeaux Blend,
CA \$198++

Merlot

Decoy by Duckhorn, Sonoma Coast,
California \$76.00++/bottle



The Facts

Wedding Coordination- All weddings at the Boulders Resort and Spa require a resort-approved, professional wedding coordinator to assist with your wedding planning. At a minimum, a day-of wedding coordinator is acceptable.

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 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.