



THE PHOENICIAN
SCOTTSDALE

THE
LUXURY
COLLECTION

LIFE IS A COLLECTION OF EXPERIENCES

Whether your taste is classic or contemporary,
our professional event planner will tailor a beautiful event
to meet your individual unique style



PHOTOGRAPHY COURTESY OF ELYSE HALL



THE PHOENICIAN WEDDING PACKAGE

\$10,000*

CEREMONY FEES INCLUDE THE FOLLOWING:

Ceremony and Cocktail Hour located at the 4 Star, 5 Diamond

Luxury Phoenician Resort

Resort Wedding Professional to Partner with you and your Wedding Planner

Ceremony Rehearsal

Natural Teak Garden Chairs

VIP Bottled Water Service

Guest Book Table / Gift Table

Complimentary Luxury Guest Room for the night of the Wedding

Dressing Rooms for the Bride and Groom

Indoor Complimentary Stage and Dance Floor

Set-Up / Teardown of Ceremony, Cocktail Reception, and Dinner Event Spaces

Valet Parking for Guests *Up to (25) vehicles

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Encore Events to Provide:

Sound System with Microphones

Audio Technician for Ceremony

**Additional vehicles are charged \$10 per car

*Arizona tax 8.6%, city tax 2.9% and service fee of 26% not included in pricing





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THE CANYON SUITES WEDDING PACKAGE

\$12,500*

CEREMONY FEES INCLUDE THE FOLLOWING:

**Ceremony and Cocktail Hour located at the 5 Star, 5 Diamond
Luxury Canyon Suites**

Resort Wedding Professional to Partner with you and your Wedding Planner

Ceremony Rehearsal

Natural Teak Garden Chairs

VIP Bottled Water Service

Guest Book Table / Gift Table

Complimentary Luxury Guest Room for the night of the Wedding

Dressing Rooms for the Bride and Groom

Indoor Complimentary Stage and Dance Floor

Set-Up / Teardown of Ceremony, Cocktail Reception, and Dinner Event Spaces

Valet Parking for Guests *Up to (25) vehicles

Complimentary Pho-Rider Shuttle for (4) Hours

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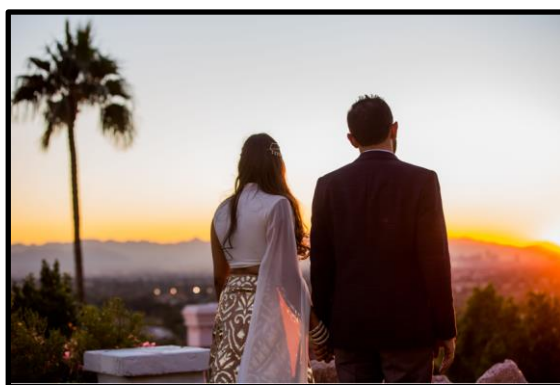
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OUTDOOR CEREMONY LOCATIONS

The amazing backdrop of your ceremony at our Orchid Lawn or Dream Lawn at the base of the Camelback Mountain, serve as the beginnings of a magical evening ahead. These natural surroundings invite your guests, both local and out-of-town, to enjoy the beauty of our Sonoran Desert all within the luxury of the AAA Five Diamond Phoenician Resort.

PHOTO COURTESY OF LIV PHOTOGRAPHY AZ



Orchid Lawn at The Phoenician



Dream Lawn at The Canyon Suites

OUTDOOR COCKTAIL HOUR LOCATIONS

The gracious ambiance and beautiful landscaping of The Phoenician and Canyon Suites provide the perfect setting for your special day. Outdoor cocktail hours are located in lush surroundings and indoor function space will be reserved as a back-up for inclement weather.



**Phoenician Patio
at The Phoenician**



**East Lawn
at The Phoenician**



**Canyon Patio
at The Canyon Suites**

RECEPTION LOCATIONS

Our elegant ballrooms and The Salon & Patio serve as unique locations for hosting your dinner and dancing experience.



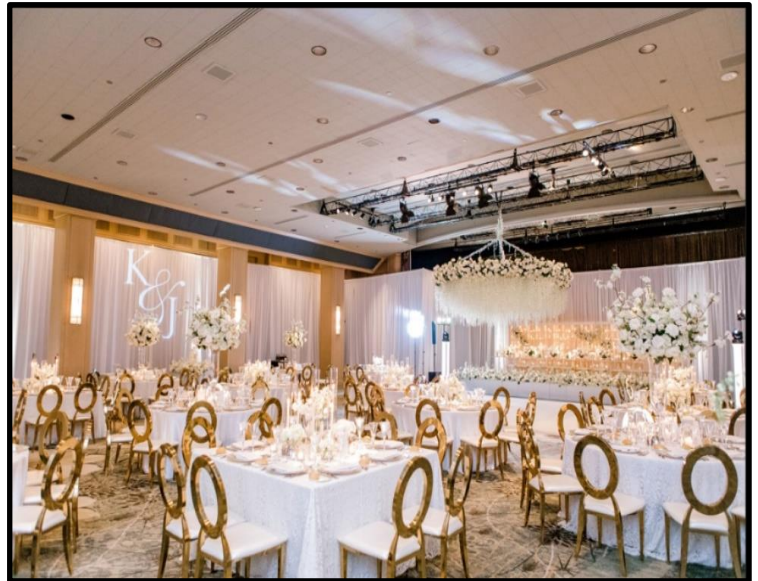
THE GRAND BALLROOM



THE CAMELBACK BALLROOM



THE SALON & PATIO



ESTRELLA THEATRE

COCKTAIL RECEPTION

HORS D'OEUVRES

(3) Butler passed selections – \$27 per person
Additional selections available at \$9.00++ per piece, per person

COLD

SMOKED SALMON
Blini, Crème Fraiche, Fennel

MEXICAN SHRIMP CEVICHE
Corn Tortilla (DF)

AHI TUNA POKE
Sesame Cone, Avocado

PEPPERCORN TUNA TATAKI
Chard Citrus (GF, DF)

CHIPOTLE CHICKEN SALAD
Wonton Cone

PROSCIUTTO WRAPPED DATE
Goat Cheese, AZ Honey (GF)

TOMATO, MOZZARELLA, BASIL BRUSCHETTA (V)



HOT

WHITE TRUFFLE POTATO CROQUETTE
Truffle Crème (V)

MARY'S CHICKEN KABOB
Citrus Tajin Glaze (GF, DF)

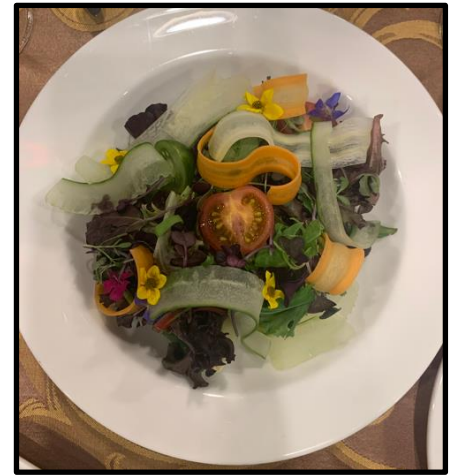
PIG IN A BLANKET
Andouille Sausage, Stone Mustard (DF)

BACON WRAPPED SCALLOP
Pineapple Glaze (GF, DF)

SHRIMP SPRING ROLL
Thai Chili Sauce (DF)

MINI BEEF WELLINGTON
Herb Aioli

VEGAN BLACK BEAN EMPANADA



DINNER

APPETIZER

Selection of One Item for All Guests

SOUP

Sweet Corn & Crab Bisque (GF)

Roasted Tomato, Burrata, Pesto, Focaccia (V)

Tortilla Soup, Roasted Corn & Nopales (GF, Vegan)

Chilled Cucumber Gazpacho, Avocado, Sesame (GF, Vegan)

Roasted Heirloom Carrot, Coconut –Ginger Crème, Pepitas (GF, Vegan)

Chilled Pacific Shrimp Agua Chile, Cucumber, Cilantro, Serrano (GF)

SALAD

Sweet Gem Caesar Salad, Shaved Parmesan, Grape Tomatoes, Herb Crostini, Roasted Garlic Dressing

AZ Heirloom Tomatoes, Arugula, Burrata, Basil Pesto, Balsamic Spheres, Cold Pressed Olive Oil (GF, V)

Beet Root Carpaccio, Citrus, Whipped Goat Mousse, Caramelized Walnuts, Frisee (GF, V), Tangerine Dressing (GF, V)

Market Greens, Tomato, Hot-House Cucumber, Radish, Heritage Carrot (GF, Vegan), Date Balsamic Dressing (GF, Vegan)

Frisee & Watercress, Serrano Ham, Saffron Goat Cheese Panna Cotta, Asparagus, Honey Brittle (GF), White Balsamic Vinaigrette (GF, V)

Compressed Melon, Artisan Greens, Pickled Pearl Onion, Whipped Feta, Spiced Pepitas (GF, V), Citrus Vinaigrette (GF, V)

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ENTREE

Pre-Selected, Up to Two Meat Options + Vegetarian
Package Pricing is Based on Highest Prevailing Entrée Selection

TRUFFLE STUFFED CHICKEN BREAST

Globe Carrot, Haricot Verts, Parmesan Potato Gratin, Herb Jus
\$132 Per Guest

SKUNA BAY PAN SEARED SALMON

Parsnip, Baby Vegetables, Citrus Beurre Blanc, Red Onion Jam
\$136 Per Guest

BRAISED BEEF SHORT RIB

Potato Puree, Asparagus, Roasted Heirloom Tomato, Gremolata, Red Wine Jus
\$142 Per Guest

SEARED SEABASS

Whipped Yukon Potato, Baby Vegetables, Tomatillo, Cilantro, Guanciale
\$165 Per Guest

FILET MIGNON

Potato Mousseline, Asparagus, Charred Wild Mushroom, Peppercorn Demi
\$170 Per Guest

WAGYU BEEF TENDERLOIN

Rutabega, Asparagus, Heirloom Carrot, Bordelaise
\$235 Per Guest



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DUET ENTRÉE OPTIONS:

PETITE FILET + PACIFIC PRAWNS

Hatch Chili Whipped Potatoes, Market Vegetables, Bordelaise (GF)
\$178 Per Guest

PETITE FILET + BASIL POACHED LOBSTER TAIL

Celeriac Puree, Asparagus, Roasted Pearl Onion, Red Wine Jus (GF)
\$190 Per Guest

Churasco Short Ribs & Day Boat Scallops

Whipped Corn, Baby Vegetables, Roasted Tomato Jam (GF)
\$180 Per Guest

Jidori Chicken & Seared Skuna Bay Salmon

Herb Roasted Fingerlings, Haricot Verts, Fennel & Tomato Salad
\$165 Per Guest

VEGETARIAN & VEGAN ENTRÉE OPTIONS

Confit Parsnips

Whipped Carrot, Roasted Pearl Onions, Haricot Verts, Citrus Salad (GF, V)
\$105 Per Guest

CAULIFLOWER STEAK

Herb Quinoa, Tomato Harissa, Charred Vegetables, Lemon Kale (GF, V)
\$105 Per Guest

Mushroom Tortelloni

Roasted Mushrooms, Porcini Broth, Mustard Greens (GF., V)
\$105 Per Guest



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DRESSING ROOM SNACKS

Assorted Breakfast Pastries
\$79 Per Dozen

Whole Fresh Fruit
\$5.75 Per Piece

Seasonal Fresh Fruit & Berries
\$14 Per Guest

Selection of Bagels and Cream Cheese
\$96 Per Dozen

Yogurt Bar - Greek and Flavored Yogurt, Wild Berries, House Made Almond Granola,
Assorted Seeds & Nuts
\$18 Per Guest

Croissant Sandwich - Scramble Eggs, Rosemary Ham, Gruyere Cheese
\$144 Per Dozen

Breakfast Burrito - Scrambled Eggs, Bacon, Chorizo, Poblano Peppers, Asadero Cheese,
Ranchero Salsa
\$144 Per Dozen



Freshly Brewed Fonte Coffee
\$126 Per Gallon

Selection of Barnes & Watson Teas
\$126 Per Gallon

Still & Sparkling Waters
\$8.00 Each

Assorted Diet & Regular Pepsi Products
\$8.00 Each

Assorted Energy Drinks
\$9.50 Each



LATE NIGHT BITES

SLIDER STATION ON HAWAIIAN BREAD

All American Burger, Bacon, Cheddar

Turkey Burger Slider, Havarti Cheese, Cranberry Aioli, Caramelized Onion

\$40 Per Guest

GOURMET FLATBREADS

Classic Margherita, Buffalo Mozzarella, Basil, Tomato Sauce

Salami Calabrese, Prosciutto, Hungarian Peppers, Parmesan Cheese

\$32 Per Guest

ALL AMERICAN

Chicken Tenders with Assorted Condiments

Crispy French Fries

\$30 Per Guest

PRETZEL BITES

Warm Mini Pretzel Bites

Dipping Sauces: Cheese Sauce, Peanut Butter Honey Sauce, Stone Ground Mustard

\$24 Per Guest

COOKIES IN A CUP

Chocolate Chip Cookie Served Warm with Vanilla Ice Cream

Ice Cream Attendant Required

\$18 Per Guest



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BEVERAGE MENU

SELECTIONS

Grand Class
Select Brands
Signature Cocktails
Premium Martinis
Domestic Beers
Imported & Craft Beers
Soft Drinks
Mineral Waters
Cordials

HOSTED BAR

\$20
\$18
Custom
\$24
\$9.50
\$10.50
\$8.00
\$8.00
Custom

GRAND CLASS

Grey Goose Vodka
Tanqueray No. 10 Gin
Cruzan Single Barrel Rum
Cazadores Reposado Tequila
Woodford Reserve Bourbon
Johnny Walker Black Scotch Whiskey
Macallan 12-Year Old Scotch Whiskey
Crown Royal Canadian Whiskey

SELECT BRANDS

Tito's Hand Made Vodka
Plymouth Gin
Bacardi Superior Rum
Sauza, Tres Gen Blanco Tequila
Maker's Mark Bourbon
Chivas Regal Blended Scotch Whiskey
Glenlivet 12-Year Old Scotch
Seagram's VO Canadian Whiskey



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WINE LIST

SPARKLING AND CHAMPAGNE

Gruet, Blanc de Noirs
\$60.00

Luxury Cuvee,
American Sparkling
J Wine Company, Cuvée 20,
Sonoma
\$85.00

Taittinger, La Francaise
\$105.00

Henriot, Brut, Champagne,
France
\$125.00

Veuve Clicquot, Yellow Label
\$140.00

Moët & Chandon,
Dom Pérignon
\$445.00

CHARDONAY

Glass Mountain, California
\$58.00

Rodney Strong
\$65.00

Franciscan, Napa Valley
\$70.00

Sonoma-Cutrer
\$75.00

Russian River Ranches, Sonoma
Ferrari-Carano, Sonoma
\$80.00

Chalk Hill, Sonoma Coast
\$85.00

Cambria, "Katherine's Vinyard",
Santa Barbara
\$90.00

William Hill, Napa Valley
\$95.00

Talbott, "Sleepy Hallow"
\$100.00

Cakebread, Napa Valley
\$115.00

Rombauer, Napa Valley
\$125

ADDITIONAL WHITES

Maso Canali, Pinot Grigio, Italy
\$60.00

Bonterra, Sauvignon Blanc,
North Coast
\$60.00

Chateau Ste. Michelle,
Riesling
\$60.00

Cold Creek Vyd, Wash St
Borsao, Rose, Grenache,
Spain
\$60.00

King Estate, Pinot Grig,
Oregon
\$65.00

Markham, Sauvignon Blanc,
Napa Valley
\$70.00

Santa Margherita, Pinot
Grigio, Italy
\$80.00

Chalk Hill, Sauvignon Blanc,
Sonoma
\$80.00



WINE LIST CONT'D

CABERNET SAUVIGNON

Glass Mountain, Chile
\$58.00

Liberty School, Paso Robles
\$65.00

Juggernaut, Hillside Vineyards
\$75.00

North by Northwest,
Columbia Valley
\$80.00

Franciscan, Napa Valley
\$86.00

Roth Estate, Alexander Valley
\$95.00

The Hess Collection, Allomi,
Napa Valley
\$105.00

Louis Martini, Napa Valley
\$115.00

Sequoia Grove, Napa Valley
\$125.00

Trefethen, Napa Valley
\$130

ZD, Napa Valley
\$145.00

MERLOT

Murphy-Goode, Sonoma
\$60.00

William Hill, Napa Valley
\$65.00

Markham, Napa Valley
\$80.00

Rombauer, Napa Valley
\$108.00

PINOT NOIR
Simple Life, California
\$60.00

Erath Resplendent, Oregon
\$65.00

Cambria, Benchbreak,
Santa Maria
\$82.00

Chalk Hill, Sonoma Coast
\$85.00

Frei Brothers Reserve
\$90.00

Russian River Valley,
Sonoma Calera, Central Coast
\$100.00

Patz & Hall, Sonoma Coast
\$120.00

ADDITIONAL RED VARIETIES

Edmeades, Zinfandel,
Mendocino

\$60.00
Zolo, Malbec, Argentina
\$60

Arizona Stronghold, Nachise
(Grenache/Syrah), Arizona
\$65.00

Torbreck, Shiraz,
Woodcutter's, Australia
\$78.00

Santa Margherita
\$85.00

