



THE PHOENICIAN
SCOTTSDALE



**THE CANYON SUITES
AT THE PHOENICIAN**
SCOTTSDALE

LIFE IS A COLLECTION OF EXPERIENCES

Indigenous, Rare, Captivating
Host your Wedding at The Iconic Phoenician and Canyon Suites;
create memories to last a lifetime.



PHOTOGRAPHY COURTESY OF ELYSE HALL



THE PHOENICIAN
SCOTTSDALE

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 provided at The Outdoor Event Spaces

VIP Bottled Water Service provided at The Ceremony

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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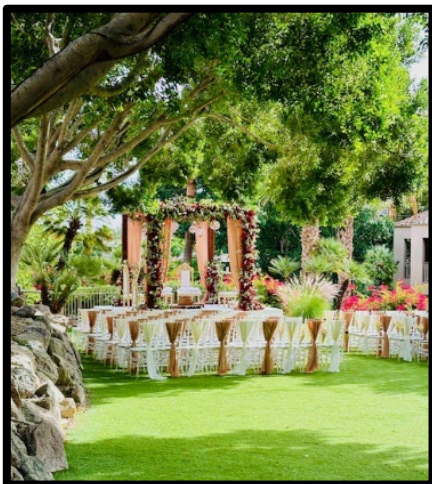
Encore Events to Provide:

Sound System with Microphones

Audio Technician for Ceremony

**Additional vehicles are charged \$14 per car

*Arizona tax 9.1%, city tax 3.4% and service fee of 27% not included in pricing





**THE CANYON SUITES
AT THE PHOENICIAN
SCOTTSDALE**

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 provided at The Outdoor Event Spaces

VIP Bottled Water Service provided at The Ceremony

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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Encore Events to Provide:

Sound System with Microphones

Audio Technician for Ceremony

**Additional vehicles are charged \$16 per car

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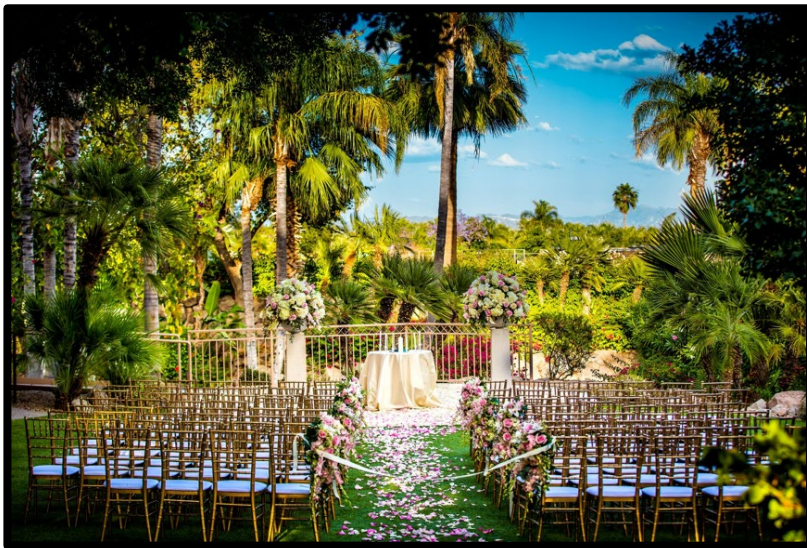
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OUTDOOR CEREMONY LOCATIONS

Your Ceremony location will be breathtaking at our lavish Orchid Lawn, or the luxurious Dream Lawn located at the base of the Camelback Mountain. These natural surroundings invite your guests, to enjoy the beauty of our Sonoran Desert



Orchid Lawn at The Phoenician
(MAX 225 Guests)



Dream Lawn at The Canyon Suites
(MAX 300 Guests)



East Patio at The Phoenician
(MAX 350 Guests)



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**THE CANYON SUITES
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OUTDOOR COCKTAIL HOUR LOCATIONS

The charming ambiance and beautiful landscaping of The Phoenician and Canyon Suites provide the perfect setting for your special day.



East Patio
at The Phoenician



East Lawn
at The Phoenician



Canyon Patio
at The Canyon Suites
(MAX 150 GUESTS)



Athletic Club Lawn
below The Canyon Suites
(Additional Fees Apply)



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THE CANYON SUITES
AT THE PHOENICIAN
SCOTTSDALE

RECEPTION LOCATIONS

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



THE GRAND BALLROOM
(Renovated Summer 2024)



THE CAMELBACK BALLROOM
(Renovated Summer 2023)



ESTRELLA BALLROOM
(Renovated Summer 2024)



THE SALON & PATIO



Food and Beverage

Let our talented culinarians elevate your wedding with customizable menus. Our experienced mixologists can create personalized cocktails just for you. Allow our seasoned staff to be at your service and anticipate your dining needs.

Food and Beverage Minimum – Starting at \$380.00* per person.

*Arizona tax 9.1% and service fee of 27% not included in pricing

Additional Items to Consider:

All Weddings must hire a Certified Professional Wedding Planner.

Bartenders are \$350+ each based on 1:75 guests based on (3) hours of service.

Each Additional Bartender is \$100.00+ per Bartender/ per hour.

Culinary attendants are \$350+ each based on 1:100 guests.

Minimum order (50) pieces per selection of hors d'oeuvres.

Buffet Menu prices are listed based upon 90 minutes of continuous service.

Final Plated Entrée selections to be provided (5) business days prior to the event.

Daytime events may require rental Umbrellas at \$95.00++ each with a one-time delivery, set, strike fee of \$175.00 (inclusive).

Outdoor Evening events may require rental Heaters at \$180.00 each with a one-time delivery, set, strike fee of \$175.00 (inclusive).

Personalized Wedding Cake provided by Local Bakery, "A Bakeshop"

Wedding Cake included in Plated Dinner Pricing

A Bakeshop will provide complimentary wedding cake tasting and design session.

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The Phoenixian has a 10:00 PM Noise Ordinance for all outdoor evening events.

Indoor events end time is 2:00 AM with last call at 1:30 AM.

Menus

COCKTAIL RECEPTION

HORS D'OEUVRES

- (3) Butler passed Hors D'Oeuvres – Approximately \$44.00++ per person
Additional Cold Hors D'Oeuvres available at \$14.00++ per piece
Additional Hot Hors D'Oeuvres available at \$15.00++ per piece

COLD

SMOKED SALMON
Blini, Crème Fraiche, Fennel

THAI CHILI GLAZED SHRIMP
Miso Crema, Rice Cracker (GF)

AHI TUNA POKE
Sesame Cone, Avocado

VANILLA SMOKED SCALLOP
Citrus Mango Salsa, Cilantro Crema, Cucumber Tart
(GF)

CHIPOTLE CHICKEN SALAD
Wonton Cone

PROSCIUTTO WRAPPED DATE
Goat Cheese, AZ Honey (GF)

SEARED BEEF
Sweet Onion Jam, Whipped Boursin, Polenta Cake



HOT

WHITE TRUFFLE POTATO CROQUETTE
Truffle Crème (V)

PORK BELLY SATAY
Maple, Apple Chutney (GF)

ARIZONA CRAB SPRING ROLL
Chipotle Remoulade

BACON WRAPPED SHORT RIB SKEWER
Chipotle BBQ (GF, DF)

CHORIZO SHRIMP ARANCINI
Saffron Crema

MINI BEEF WELLINGTON
Herb Aioli

VEGAN BLACK BEAN EMPANADA (VGN)

CAPONATA PHYLLO STAR
Eggplant, Tofu, Pine Nuts in Phyllo Dough
(VGN)

RECEPTION STATIONS

GOURMET FLATBREADS

Heirloom Tomatoes, Hand-Pulled Mozzarella, Tomato Pomodoro, Basil

Wild Mushroom, Lemon Ricotta, Kale Pesto (V)

Calabrese Salami, Prosciutto, Peperonata, Aged Cheddar

Desert Fig, Crème de Brie, Arugula (V)

\$36.00 Each (Based on 8-10 Pieces per Flatbread)

SLIDER STATION

All American Burger, Bacon, Cheddar

Spicy Chicken, Pickles, Honey-Hot Sauce

Pork Belly Banh Mi, Pickled Veg, Sriracha Aioli

Seared Salmon, Superfood Slaw, Dill Aioli

“Plant Based” Burger, BBQ, Grilled Onion (Vegan)

Two Selections - \$47.00 per Person

Three Selections - \$55.00 per Person

(Based on 2 Slider per Guest Guaranteed)

CHARCUTERIE DISPLAY

Artisan Cheeses, Italian Cured Meats, Crafted Olives, Pickled Vegetables, Roasted Nuts, Sun-Dried Fruits, Fresh Seasonal Fruits, Fig Jam, Apricot Mostarda,

Sesame Lavosh, Focaccia (GF)

\$875.00 per (25) Guests



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RECEPTION STATIONS CONT'D

ACTION STATIONS

ITALIA

Butternut Squash Risotto, Parmesan, Arugula (GF, V)

Cavatelli Pasta, Italian Sausage, Kale, Peperonata

Cheese Tortellini, Roasted Vegetables, Pomodoro (V)

\$50.00 per Guest

(Action Station Available, \$350.00 per Chef Attendant Fee – (1) Chef per (100) guests)

FAR EAST

Seared Beef Yakitori (GF, DF)

Ginger-Soy Stir Fry Noodles, Bamboo Shoots, Napa Cabbage, Carrots, Scallions, Garlic (GF, Vegan)

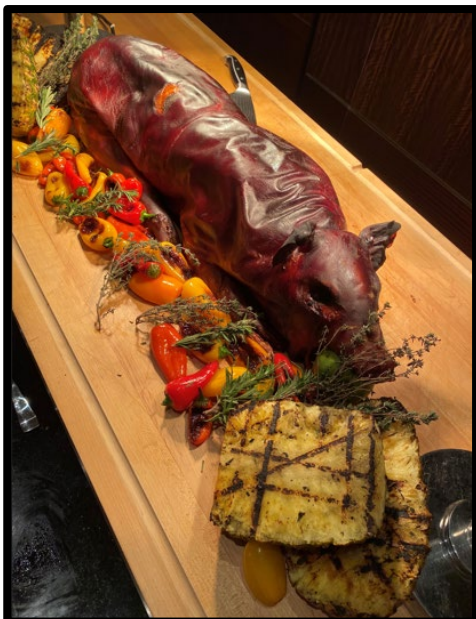
Pork Belly Fried Rice, Sweet Onions, Baby Corn, Carrots, Pineapple, Cilantro (GF)

Wok Seared Vegetable Pot Stickers (V)

Sriracha, Sambal, Hoisin, Tamari

\$52.00++ per Guest

(Action Station Available, \$350.00 per Chef Attendant Fee – (1) Chef per (100) guests)



CARVING STATIONS

Whole Roasted Beef Tenderloin - \$735.00 per 25 Guests

Sage Butter Roasted Turkey Breast - \$420.00 per 25 Guests

Whole Suckling Pig - \$1,250.00 per 50 Guests

Herb Crusted New York Strip Loin - \$790.00 per 25 Guests

(Action Station Available, \$350.00 per Chef Attendant Fee –
(1) Chef per (100) Guests)



PLATED DINNER

APPETIZER

Selection of One Starter for All Guests

SOUP

Sweet Corn & Crab Bisque (GF)

Roasted Heirloom Tomato, Pesto, Marinated Toy Box Tomato, Focaccia (V)

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

Roasted Heirloom Cauliflower Coconut Soup, Cauliflower Florets, Chive Oil (VGN)

Peruvian Shrimp Ceviche, Sweet Potato, Corn, Cilantro (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, Frisée, Tangerine Dressing

Market Greens

Tomato, Hot-House Cucumber, Radish, Heritage Carrot, Charred Orange Dressing
(GF, Vegan)

Lolla Rose

Snap Pea, Toasted Pumpkin Seed, Agave Roasted Carrot, Shaved Cucumber,
Sherry Mustard (V)

Baby Kale

Whipped Herb Goat Cheese, Roasted Butternut, Dried Cherry, Shaved Fennel,
Almond Crunch, Maple Balsamic Vinaigrette (GF, V)



ENTRÉE

Pre-Selected Entrée Option – Select up to Two Proteins + One Vegetarian
Identical Sides served with all Entrees.

Package Pricing is Based on Highest Prevailing Entrée Selection
Entree Indicators are Required for More Than One Entree Selection.

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Customized Wedding Cake provided by “A Bakeshop,” included in below Pricing.

WAGYU BEEF TENDERLOIN

Lobster Corn Agnolotti, Roasted Turnip, Garlic Parley Oil (GF)

\$247 Per Guest

FILET MIGNON

Yukon Potato Mousseline, Asparagus, Charred Wild Mushroom,
Red Wine Reduction (GF)

\$195 Per Guest

PAN SEARED SEABASS

White Bean Puree, Baby Vegetables, Fennel Citrus Slaw (GF)

\$179 Per Guest

SMOKED CHERRY BRAISED BEEF SHORT RIB

Golden Potato Whip, Asparagus, Balsamic Pearl Onion, Natural Jus (GF)

\$160 Per Guest

SKUNA BAY PAN SEARED SALMON

Whipped Corn Emulsion, Roasted Parsnip Tomato Relish,
Tequila Citrus Beurre Blanc (GF)

\$158 Per Guest

TRUFFLE STUFFED CHICKEN BREAST

Heirloom Carrot, Haricot Verts, Boursin Potato Gratin, Herb Jus (GF)

\$155 Per Guest



DUET ENTRÉE OPTIONS:

PETITE FILET + GARLIC BUTTER POACHED LOBSTER TAIL

Charred Parsnip Puree, Asparagus, Foraged Mushroom, Chambord Demi-Glace (GF)
\$225 Per Guest

PETITE FILET + COLD WATER PRAWNS

Spring Onion Whipped Potato, Market Vegetables, Parsley Pea Peso,
Caramelized Shallot Reduction (GF)
\$195 Per Guest

COGNAC BRAISED SHORT RIBS & SEARED DAY BOAT SCALLOPS

Celery Root Puree, Baby Vegetables, Fennel Gremolata (GF)
\$195 Per Guest

JIDORI CHICKEN & SEARED SKUNA BAY SALMON

Herb Roasted Fingerlings, Haricot Verts, Fennel & Tomato Salad (GF)
\$185 Per Guest

VEGETARIAN & VEGAN ENTRÉE OPTIONS

MAPLE MISO ROASTED RED KURI SQUASH

Coconut Cream Risotto, Swiss Chard, Pea Shoot (GF, VGN)

THREE SISTERS BUTTERNUT SQUASH STEAK

Herbed Quinoa, Anasazi Beans, Roasted Corn, Pomegranate Gastrique (GF, VGN)

MUSHROOM TORTELLONI

Her Whipped Tofu "Carbonara", Shiitake Crisps, Sweet Peas (GF, VGN)



DRESSING ROOM SNACKS

Assorted Breakfast Pastries

\$101 Per Dozen

Whole Fresh Fruit

\$6.75 Per Piece

Seasonal Sliced Fresh Fruit & Berries

\$17 Per Guest

Selection of Bagels and Cream Cheese

\$101 Per Dozen

Assorted Scones

Peppered Bacon Scone, Chipotle Cranberry Scone, Buttermilk Raspberry Scone

Served with Nutella, Devonshire, & Apricot Marmalade

\$28 per person

Organic Acai Bowls

Frozen Acai Puree, Berries, Toasted Coconut, Chia Seed, Granola

\$19 Each

Croissant Sandwich

Scramble Eggs, Rosemary Ham, Gruyere Cheese

\$158 Per Dozen

Breakfast Burrito

Scrambled Eggs, Chorizo, Potato, Roasted Peppers, Asadero Cheese, Ranchero Salsa

\$158 Per Dozen

Avocado Toast

Heirloom Tomatoes, Shaved Radish, Toasted Baguette

\$126 Per Dozen

Freshly Brewed Fonte Coffee

Selection of Barnes & Watson Teas

\$152 Per Gallon

Assorted Diet & Regular Pepsi Products,

Still & Sparkling Waters

\$9.50 Each

Assorted Energy Drinks

\$11 Each



LATE NIGHT BITES

CHICKEN AND WAFFLE STATION

Buttermilk Fried Chicken, Fresh Made Waffles, Hot Honey, Maple Syrup, Chorizo Gravy, Strawberry Preserves, Butter

\$38 Per Guest

(1) Chef Attendant per (100) Guests

CHEF MAC N' CHEESE

Traditional Creamy Sharp Cheddar (V)

Black Truffle, Asparagus, White Cheddar (V)

Caramelized Onion and Bacon Mac and Cheese

Lobster, Mascarpone, Chive

Two Selections - \$40 per Guest

Three Selections - \$45.00 per Guest

ALL AMERICAN

Chicken Tenders with Assorted Condiments

Crispy French Fries

\$36 Per Guest

PRETZEL BITES

Warm Mini Pretzel Bites (V)

Craft Beer Cheese Fondue, Stone Ground Mustard

\$26 Per Guest

COOKIES IN A CUP

Chocolate Chip Cookie Served Warm with Vanilla Ice Cream

Ice Cream Attendant Required

\$24 Per Guest, \$350 per Attendant Fee



BEVERAGE MENU

SELECTIONS

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

HOSTED BAR

\$22.50
\$21.00
Custom
\$28.00
\$11.00
\$12.00
\$9.50
\$9.50
Custom

GRAND CLASS

Grey Goose Vodka
Bombay Sapphire Gin
Bacardi Reserva Ocho Rum
Bacardi Superior White Rum
Don Q Oak Barrel Spiced Rum
Casamigos Blanco Tequila
Knob Creek Bourbon
Jack Daniel's Tennessee Whiskey
Crown Royal Canadian Whiskey
Johnny Walker Black Label Scotch Whiskey

SELECT BRANDS

Tito's Hand Made Vodka
Tanqueray Gin
Bacardi Superior Rum
Don Q Oak Barrel Spiced Rum
Patron Silver Tequila
Dewar's White Label Scotch Whiskey
Maker's Mark Bourbon
Jack Daniel's Tennessee Whiskey



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WINE LIST

SPARKLING AND CHAMPAGNE

Moët & Chandon,
Dom Pérignon, France
\$630

Moët & Chandon,
Brut Imperial, France
\$252

Henriot, Brut, Champagne,
France
\$210

Veuve Clicquot, Yellow Label
\$184

J Wine Company, Cuvée 20,
Sonoma
\$105

Chandon Garden Spritz
\$100

Gruet, Blanc de Noirs,
American Sparkling
\$74

CHARDONNAY

Cakebread, Napa Valley
\$177

Rombauer, Napa Valley
\$131

Talbott, "Sleepy Hallow", California
\$120

Cambria, Santa Barbara
\$105

William Hill, Napa Valley
\$100

Ferrari-Carano, Sonoma
\$90

Rodney Strong, Sonoma
\$84

Sonoma-Cutrer, Sonoma
\$79

Franciscan, Napa Valley
\$79

ROSÉ

J Vineyards, Brut Rose,
Sonoma County
\$174

Peyrassol Commandeurs,
Rose, Provence
\$133

Borsao, Rose, Grenache, Spain
\$69

ADDITIONAL WHITES

Santa Margherita,
Pinot Grigio, Italy
\$95

Markham, Sauvignon Blanc,
Napa Valley
\$84

King Estate, Pinot Gris,
Oregon
\$84

Terlato, Collio Orentali del
Friuli, Pinot Grigio
\$79

Chateau Ste. Michelle,
Riesling, Wash. St.
\$79

Maso Canali, Pinot Grigio,
Italy
\$76

Maso Canali, Pinot Grigio,
Italy
\$72

Bonterra, Sauvignon Blanc,
North Coast
\$70



WINE LIST CONT'D

CABERNET SAUVIGNON

ZD, Napa Valley
\$263

Sequoia Grove, Napa Valley
\$210

Trefethen, Napa Valley
\$195

The Hess Collection, Allomi,
Napa Valley
\$174

Louis Martini, Napa Valley
\$131

Quilt, Napa Valley
\$126

Roth Estate, Alexander Valley,
Sonoma
\$110

Franciscan, Napa Valley
\$100

North by Northwest,
Columbia Valley
\$95

Juggernaut, Hillside Vineyards
\$79

Liberty School, Paso Robles
\$74

Twenty Acres, California
\$63

MERLOT

Rombauer, Napa Valley
\$158

Markham, Napa Valley
\$105

Murphy-Goode, Sonoma
\$84

PINOT NOIR

Patz & Hall, Sonoma Coast
\$137

Louis Latour, Bourgogne
\$124

Calera, Central Coast,
California
\$120

Frei Brothers Reserve
\$115

Cambria, Benchbreak,
Santa Maria, California
\$105

Chalk Hill, Sonoma Coast
\$100

Erath Resplendent, Oregon
\$83

Simple Life, California
\$68

ADDITIONAL RED VARIETIES

Santa Margherita, Chianti,
Tuscany
\$100

Edmeades, Zinfandel,
Mendocino
\$84

Zolo, Malbec, Argentina
\$64





Iconic, Romantic, Memorable

**Allow The
Phoenician & Canyon Suites
to Personalize your
Unforgettable
Wedding Celebration**

Let's Connect Today

480-423-2520

phoeniciancatering@luxurycollection.com