



THE PHOENICIAN
SCOTTSDALE



THE CANYON SUITES
AT THE PHOENICIAN
SCOTTSDALE

LIFE IS A COLLECTION OF EXPERIENCES

Indigenous, Rare, Captivating

Celebrate 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

\$10,500*

WEDDING PACKAGE FEES INCLUDE THE FOLLOWING:

**Ceremony, Cocktail Hour, and Reception located at the 4 Star, 5 Diamond
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 Hour, and Reception Event Spaces
Usage of Phoenician Banquet Equipment including 6'x8' Indoor Staging,
4'x4' Dance Floor, Round and Rectangular Tables, Indoor and Outdoor Chairs,
House Linen, China, Silverware, Glassware, Linen Napkins
Complimentary 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*

WEDDING PACKAGE FEES INCLUDE THE FOLLOWING:

**Ceremony and Cocktail Hour located at the 5 Star, 5 Diamond Canyon Suites.
Reception located at the 4 Star, 5 Diamond 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
Bride's Upgraded Dressing room to include a private restroom
Indoor Complimentary Stage and Dance Floor
Set-Up / Teardown of Ceremony, Cocktail Hour, and Reception Event Spaces
Usage of Phoenician Banquet Equipment including 6'x8' Indoor Staging,
4'x4' Dance Floor, Round and Rectangular Tables, Indoor and Outdoor Chairs,
House Linen, China, Silverware, Glassware, Linen Napkins
Complimentary 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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THE PHOENICIAN
SCOTTSDALE

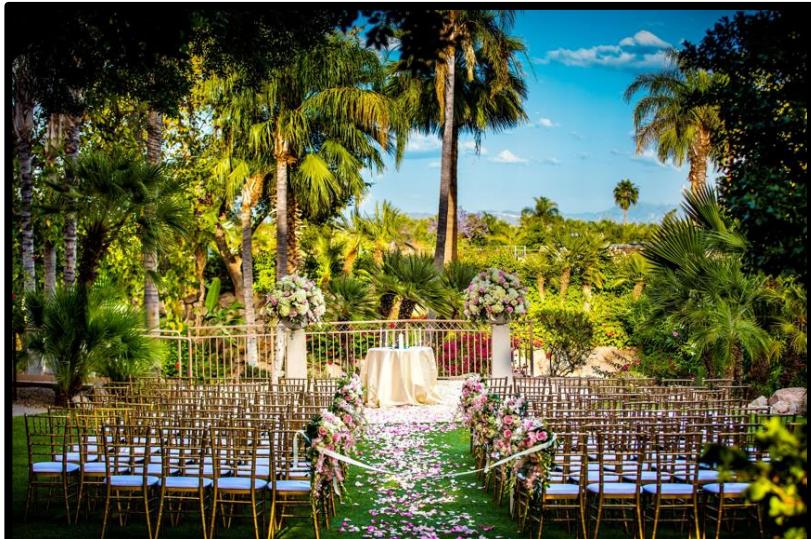


THE CANYON SUITES
AT THE PHOENICIAN
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OUTDOOR CEREMONY LOCATIONS

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)



East Patio at The Phoenician
(MAX 350 Guests)



Dream Lawn at The Canyon Suites
(MAX 300 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.



THE EAST PATIO
at The Phoenician



THE EAST LAWN
at The Phoenician



THE CANYON PATIO
at The Canyon Suites
(MAX 150 GUESTS)



THE ATHLETIC CLUB LAWN
View of Camelback Mountain
(Additional Fees Apply)



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THE CANYON SUITES
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RECEPTION LOCATIONS

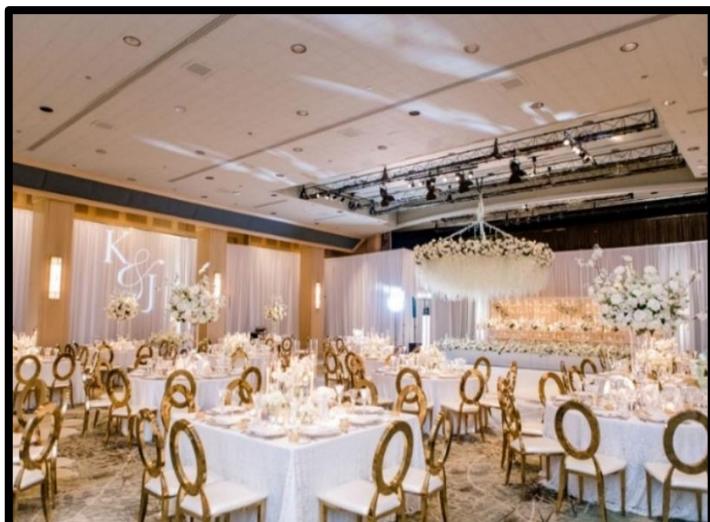
Our NEWLY Renovated elegant ballrooms and The Salon & Patio serve as unique locations for hosting your dinner and dancing celebration.



THE GRAND BALLROOM



THE CAMELBACK BALLROOM



ESTRELLA BALLROOM



THE SALON & PATIO



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THE CANYON SUITES
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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 \$400* per person.

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

Food and Beverage items:

All Weddings require a Certified Professional Wedding Planner.

Bartenders are \$375+ each based on 1:75 guests based on (3) hours of service.

Bartenders required past (3) hours incur additional \$100.00+ per Bartender/ per hour.

Culinary attendants are \$375+ 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++ each with a one-time delivery, set, strike fee of \$175 (inclusive).

Outdoor Evening events may require rental Heaters at \$180.00 each with a one-time delivery, set, strike fee of \$175 (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 Phoenician 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 \$46++ per person
Additional Cold Hors D 'Oeuvres available at \$14.75++ per piece
Additional Hot Hors D 'Oeuvres available at \$15.75++ 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

PROSCUITTO 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

SOUTHWEST 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, Zucchini, Red Onion, Shaved Parmesan, Sun Dried Tomato, Pesto (V)
Calabrese Salami, Prosciutto, Peperonata, Aged Cheddar
Desert Fig, Preserved Lemon Whipped Goat Cheese, Roasted Garlic, Arugula (V)
\$38 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, Gochujang Cucumber, Miso Aioli
Seared Salmon, Pickled Onion Relish, Lemon Dill Aioli
Chicken Parmesan Slider, Mozzarella, Pomodoro, Basil Aioli
“Plant Based” Burger, BBQ Sauce, Grilled Onion (Vegan)
Two Selections - \$51 per Person
Three Selections - \$58 per Person
(Based on (2) Sliders per Guest Guaranteed)

CHARCUTERIE DISPLAY

Artisan Cheeses, Italian Cured Meats, Crafted Olives, Pickled Vegetables,
Roasted Nuts, Sun-Dried Fruits, Fresh Seasonal Fruits, Fig Jam, Cherry Mostarda
(GF), Sesame Lavosh, Focaccia
\$910 per (25) Guests



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RECEPTION ACTION STATIONS

PASTA CREARE

Pappardelle, Gemelli

Pomodoro, Roasted Garlic Alfredo, Pesto

Wild Mushrooms, Asparagus, Spinach, Caramelized Onion, Roasted Tomato, Pancetta, Italian Sausage, Herb Shrimp

Parmesan, Garlic Shallot

\$54 per Guest

Action Station Chef Attendant Fee - \$375 per Chef – (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

\$55++ per Guest

Action Station Chef Attendant Fee - \$375 per Chef – (1) Chef per (100) guests

CARVING STATIONS

Whole Roasted Beef Tenderloin - \$775 per 25 Guests

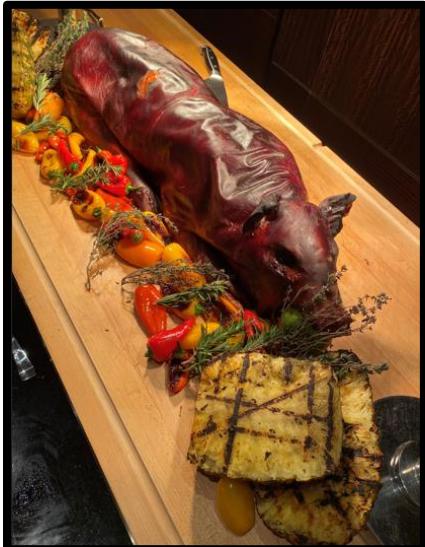
Sage Butter Roasted Turkey Breast - \$440 per 25 Guests

Whole Suckling Pig - \$1,3250 per 50 Guests

Herb Crusted New York Strip Loin - \$830 per 25 Guests

Rosemary Roasted Leg of Lamb - \$660 per 25 Guests

Action Station Chef Attendant Fee - \$375 per Chef
(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 (Vegan)

SALAD

SWEET GEM CAESAR SALAD

Shaved Parmesan, Grape Tomatoes, Herb Crostini, Roasted Garlic Dressing (V)

HONEY ROASTED BEET

Watercress, Burrata, Chili Pearl, Hazelnut Granola, Villa Manodori (GF, V)

MARKET GREENS

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

LOLLA ROSE

Endive, Toasted Pumpkin Seed, Agave Roasted Carrot, Arizona Citrus,
Sherry Mustard Vinaigrette (V)

BABY KALE

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



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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.*

~
Customized Wedding Cake provided by "A Bakeshop," included in below Pricing.

WAGYU BEEF TENDERLOIN
Lobster Corn Ravioli, Roasted Turnip, Garlic Parley Oil (GF)
\$259 Per Guest

FILET MIGNON
Yukon Potato Mousseline, Asparagus, Charred Wild Mushroom,
Red Wine Reduction (GF)
\$204 Per Guest

PAN SEARED SEABASS
White Bean Puree, Baby Vegetables, Fennel Citrus Slaw (GF)
\$187 Per Guest

SMOKED CHERRY BRAISED BEEF SHORT RIB
Golden Potato Whip, Asparagus, Balsamic Pearl Onion, Natural Jus (GF)
\$168 Per Guest

SKUNA BAY PAN SEARED SALMON
Whipped Corn Emulsion, Roasted Parsnip Tomato Relish,
Tequila Citrus Beurre Blanc (GF)
\$165 Per Guest

BUTTERMILK ROASTED CHICKEN
Fingerling Potato, Braised Leek, Broccolini, Black Garlic Velouté (GF)
\$160 Per Guest



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DUET ENTRÉE

PETITE FILET + GARLIC BUTTER POACHED LOBSTER TAIL

Charred Parsnip Puree, Asparagus, Foraged Mushroom, Chambord Demi-Glace (GF)
\$236 Per Guest

PETITE FILET + COLD WATER PRAWNS

Spring Onion Whipped Potato, Market Vegetables, Parsley Pea Pesto,
Caramelized Shallot Reduction (GF)
\$204 Per Guest

COGNAC BRAISED SHORT RIBS & SEARED DAY BOAT SCALLOPS

Celery Root Puree, Baby Vegetables, Fennel Gremolata (GF)
\$206 Per Guest

JIDORI CHICKEN & SEARED SKUNA BAY SALMON

Herb Roasted Fingerlings, Haricot Verts, Fennel & Tomato Salad (GF)
\$192 Per Guest

VEGETARIAN & VEGAN ENTRÉE

MAPLE MISO ROASTED RED KURI SQUASH

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

ROASTED ROOTS

Baby Root Vegetables, Confit Potato, Leek Balsamic Beet Reduction (GF, Vegan)

MUSHROOM TORTELLONI

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



DRESSING ROOM SNACKS

Assorted Breakfast Pastries

\$103 Per Dozen

Whole Fresh Fruit

\$6.75 Per Piece

Seasonal Sliced Fresh Fruit & Berries

\$18 Per Guest

Selection of Bagels and Cream Cheese

\$105 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, Banana, Toasted Coconut, Chia Seed, Granola

\$20 Each

Croissant Sandwich

Fried Egg, Smoked Bacon, Cheddar Cheese

\$164 Per Dozen

Breakfast Burrito

Scrambled Eggs, Chorizo, Potato, Roasted Peppers, Oaxaca Cheese, Salsa Roja

\$164 Per Dozen

Avocado Toast

Heirloom Tomatoes, Shaved Radish, Toasted Baguette

\$133 Per Dozen

Freshly Brewed Fonte Coffee

Selection of Barnes & Watson Teas

\$158 Per Gallon

Assorted Diet & Regular Pepsi Products,

Still & Sparkling Waters

\$10 Each

Assorted Energy Drinks

\$12 Each



LATE NIGHT BITES

WAFFLES & MORE

Fresh Made Mini Buttermilk Waffles, Fried Chicken, Crispy Bacon, Sausage Gravy
Cheddar Cheese, Whipped Cream, Maple Syrup, Strawberries, Blueberries, Banana
Chips, Dark Chocolate Chunks, Peanut Butter Chips, Nutella, Honey, Powdered Sugar.

\$42 Per Guest

Chef Attendant - \$375 per Chef. (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 - \$42 per Guest

Three Selections - \$48 per Guest

ALL AMERICAN

Chicken Tenders with Assorted Condiments

Crispy French Fries

\$40 Per Guest

PRETZEL BITES

Warm Mini Pretzel Bites (V)

Craft Beer Cheese Fondue, Stone Ground Mustard

\$27 Per Guest

COOKIES IN A CUP

Chocolate Chip Cookie Served Warm with Vanilla Ice Cream

Ice Cream Attendant Required

\$26 Per Guest, \$375 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

\$23.50
\$22
Custom
\$30
\$12
\$13
\$10
\$10
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 & CHAMPAGNE

Moët & Chandon,
Dom Pérignon, France
\$630

Moët & Chandon,
Brut Imperial, France
\$258

Henriot, Brut, Champagne,
France
\$215

Veuve Clicquot, Yellow Label
\$190

J Wine Company, Cuvée 20,
Sonoma
\$108

Chandon Garden Spritz
\$100

Gruet, Blanc de Noirs,
American Sparkling
\$78

CHARDONNAY

Cakebread, Napa Valley
\$180

Rombauer, Napa Valley
\$133

Talbott, "Sleepy Hallow",
California
\$120

Cambria, Santa Barbara
\$105

William Hill, Napa Valley
\$103

Ferrari-Carano, Sonoma
\$94

Rodney Strong, Sonoma
\$84

Sonoma-Cutrer, Sonoma
\$82

Franciscan, Napa Valley
\$79

20 Acres, California
\$65

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 Orientali del Friuli,
Pinot Grigio
\$79

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

Maso Canali, Pinot Grigio, Italy
\$76

Bonterra, Sauvignon Blanc,
North Coast
\$74



WINE LIST CONTINUED

CABERNET SAUVIGNON

ZD, Napa Valley
\$263

Sequoia Grove, Napa Valley
\$210

Trefethen, Napa Valley
\$195

Black Stallion, Cabernet Sauvignon
\$178

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

Juggernaut, Hillside Vineyards
California
\$82

Liberty School, Paso Robles
\$74

Twenty Acres, California
\$65

MERLOT

Rombauer, Napa Valley
\$158

Markham, Napa Valley
\$105

Murphy-Goode, Sonoma
\$84

ADDITIONAL REDS

Santa Margherita, Chianti,
Tuscany
\$100

Edmeades, Zinfandel,
Mendocino
\$84

Zolo, Malbec, Argentina
\$65

PINOT NOIR

Patz & Hall, Sonoma Coast
\$137

Louis Latour, Bourgogne
\$124

Calera, Central Coast, California
\$124

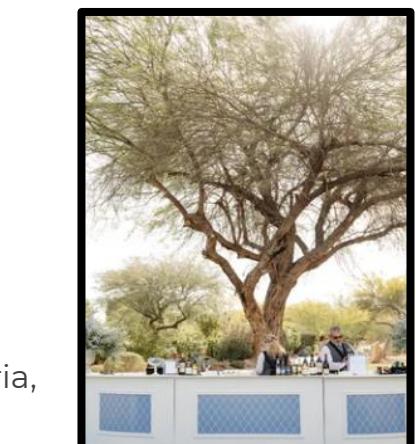
Frei Brothers Reserve
\$115

Cambria, Benchbreak, Santa Maria,
California
\$105

Chalk Hill, Sonoma Coast
\$100

Erath Resplendent, Oregon
\$85

Simple Life, California
\$70





The Phoenician & Canyon Suites Iconic, Romantic, Unforgettable

**Allow us to curate a truly personalized
wedding celebration,
crafted to reflect
your unique love story.**

Let's Connect Today

480-423-2520

phoeniciancatering@luxurycollection.com