



POCO DIABLO
RESORT
SEDONA



*Wedding
Packages*





Poco Diablo Resort
Signature Wedding Packages

For Weddings of 25 to 150 guests

Signature Evening Wedding Packages include:

Ceremony Venue and Reception Venue
Set-up and Break-down
Bridal Changing Room for the day of your Wedding
Cheese and Fruit Display Appetizer
Choice of Buffet or Plated Dinner
Cake Cutting Fee
Champagne Toast (or Sparkling Cider)

Coffee Pot Rock Brunch Package include:

Morning Ceremony 10:00am facing Gazebo
Signature Brunch served from 10:30 am—Rental until 2pm
Ceremony and Brunch Venue
All Set-up and Break-down Fees
Cake Cutting Fee
Champagne Toast (or Sparkling Cider)

Have your Ceremony on our Beautiful Golf Course.

For your Reception choose from:

Poco Diablo Ballroom with Dance Floor

~or~

Outdoor Canopy Patio and Rose Terrace ending at 10pm
Each area comes with tables, chairs and linens

2020 Wedding Packages:

Cathedral Rock Package ~ \$105 per person
Castle Rock Package ~ \$95 per person
Bell Rock Package ~ \$85 per person
Coffee Pot Rock Brunch Package ~ \$57 per person

2021 Wedding Packages:

Cathedral Rock Package ~ \$107 per person
Castle Rock Package ~ \$97 per person
Bell Rock Package ~ \$87 per person
Coffee Pot Rock Brunch Package ~ \$59 per person

All prices subject to applicable sales tax and 20% service charge. 25 person minimum.

Choose your own wedding vendors for any other services necessary.
If your event is smaller than 25, or larger than 150, ask for more information.

Contact JillK@pocodiablo.com to plan your special day.





Cathedral Rock Package Menu Options

~Plated Dinner Options ~ Choice of One Plate for all Guests~

Poco Premier Salad with Crumbled Bleu Cheese, Candied Pecans and Cabernet Vinaigrette

Cathedral Rock Duo

Medallions of Beef with Cabernet Wild Mushroom Reduction
Paired with Grilled Filet of Salmon with Lemon Beurre Blanc
Served with Scalloped Potatoes and Seasonal Vegetables

OR

Beef Filet with Bordelaise

With Ancho Chili Mashed Potatoes and Seasonal Vegetables

OR

Diablo Chicken

Stuffed with Boursin Cheese, Baby Spinach and Sundried Tomatoes with Roasted Red Pepper Cream
With Rice Pilaf and Seasonal Vegetables

~Buffet Dinner Options~

Continental Buffet

Cream of Potato and Leek Soup
Poco Premier Salad with Crumbled Bleu Cheese, Candied Walnuts, Grapes and Cabernet Vinaigrette
Grilled Vegetable Salad
Marinated Mushroom Salad
Chicken Breast Stuffed with Sage Dressing
Pork Medallions with Rosemary Gravy
Talapia with Fresh Fruit Salsa
Garlic Mashed Potatoes
Wild Rice Pilaf
Green Beans with Slivered Almonds

Cathedral Rock Buffet

Poco Corn Chowder
Poco Premier Salad with Crumbled Bleu Cheese, Candied Walnuts, Grapes and Cabernet Vinaigrette
Mediterranean Artichoke Salad
Choose TWO Entrees from the following options
Roast Sirloin of Beef with Bordelaise
OR
Halibut Filet with Dill Cream on a Bed of Spinach
OR
Chicken Diablo
Stuffed with Boursin Cheese, Spinach and Sundried Tomatoes with Roasted Red Pepper Sauce
OR
Pork Tenderloin Puttanesca
Black and Green Olives, Onions and Sun Dried Tomatoes
Choose ONE Starch from the following options
Garlic Mashed Potatoes **OR** Wild Rice Pilaf **OR**
Scalloped Potatoes

Chef's Seasonal Vegetable Blend

Warm Dinner Rolls with Sweet Butter

Freshly Brewed Coffee, Decaf Coffee, Assorted Hot Teas and Iced Tea





Castle Rock Package Menu Options

~Plated Dinner Options ~ Choice of One Plate for all Guests~
Field Green Salad with Fresh Sprouts, Croutons and Choice of Dressings

Castle Rock Duo

Medallions of Beef with Madeira Reduction
Paired with Grilled Breast of Chicken with Sweet Red Pepper Cream
Served with Garlic Mashed Potatoes and Seasonal Vegetables

OR

Grilled Salmon with Caper Butter

Served with Scalloped Potatoes and Seasonal Vegetables

OR

Pork Tenderloin with Rosemary Reduction

Served with Rice Pilaf and Seasonal Vegetables

~Buffet Dinner Options~

Southwestern Buffet

Mixed Green Salad with Tomato, Cucumber, Sprouts and Mango Vinaigrette
Roasted Corn Salad
Shrimp and Scallop Ceviche
Cheese Enchiladas
Fajita Chicken
Carne Asada Beef
Served with Flour Tortillas, Sour Cream, Guacamole and Cheese
Fiesta Rice
Southwest Beans
Tortilla Chips and Salsa

Castle Rock Buffet

Mixed Field Greens with Candied Walnuts, Crumbled Bleu Cheese and Cabernet Vinaigrette
Marinated Mushroom Salad

Choose TWO Entrees from the following options
Grilled Chicken with Sweet Red Pepper Cream

OR

Tender Beef Medallions with Mushroom Demiglace

OR

Grilled Salmon with Caper Butter

OR

Pork Tenderloin with Rosemary Reduction

Choose ONE Starch from the following options

Garlic Mashed Potatoes

OR

Scalloped Potatoes

OR

Rice Pilaf

Chef's Seasonal Vegetable Blend

Warm Dinner Rolls with Sweet Butter

Freshly Brewed Coffee, Decaf Coffee, Assorted Hot Teas and Iced Tea





Bell Rock Package Menu Options

~Plated Dinner Options ~ Choice of One Plate for all Guests~

Tossed Green Salad with Tomatoes and Cucumbers and Choice of Dressings

Choice of:

Bell Rock Duo

Chicken Breast, Marinated and Topped with Tarragon Cream Sauce
Paired with Grilled Salmon and Caper Butter
Served with Garlic Mashed Potatoes and Seasonal Vegetables

OR

Tender Beef Medallions with Mushroom Demiglace

Scalloped Potatoes and Seasonal Vegetables

OR

Chicken Breast, Roasted and Served with Sweet Red Pepper Cream Sauce

Rice Pilaf and Seasonal Vegetables

~Buffet Dinner Options~

Italian Celebrazione

Caesar Salad with Herbed Croutons, Fresh Parmesan and Classic Caesar Dressing
Meat Lasagna with Melted Cheese and Rich Tomato Sauce
Fettuccini Tossed in Olive Oil
Creamy Chicken Alfredo
Chef's Marinara Sauce with House Made Meatballs
Italian Vegetable Blend
Warm Garlic Bread

Bell Rock Buffet

Tossed Green Salad with Tomato, Cucumber, Sprouts and Choice of Dressing
Pasta Salad with Crisp Vegetables in a Creamy Sauce

Choose ONE Entrée from the following three options
Grilled Chicken with Fresh Dill Sauce

OR

Tender Beef Medallions with Mushroom Demiglace

OR

Tilapia with Fresh Fruit Salsa

Choose ONE Starch from the following three options

Garlic Mashed Potatoes

OR

Scalloped Potatoes

OR

Rice Pilaf

Chef's Seasonal Vegetable Blend

Warm Dinner Rolls with Sweet Butter

Freshly Brewed Coffee, Decaf Coffee, Assorted Hot Teas and Iced Tea





Coffee Pot Rock
Brunch Package Menu Options

Buffet Menu

Freshly Baked Breakfast Breads, Muffins and Sweet Rolls
Sweet Butter and Preserves

Farm Fresh Scrambled Eggs

Applewood Smoked Bacon

Sausage Patties

Poco Breakfast Potatoes

Country Style French Toast with Warm Syrup

A Display of Sliced Seasonal Fruit

Build Your Own Yogurt Parfait
Includes House Made Granola and Fresh Berries

Brunch Buffet served with Freshly Brewed Coffee and Decaf,
Assorted Hot Teas and Fruit Juices

Additions:

Omelet Station

add \$8 per person to package price plus \$75 Chef fee

Add on any item below for \$8 per person to package price

Tenderloin Beef Tips in Tomatillo Salsa

Cheese Blintzes with Fresh Fruit Sauce

Breast of Chicken with Sliced Apples & Wild Mushrooms

Roast Loin of Pork with Stone Ground Mustard Demiglace

Salmon with Lemon Caper Butter Sauce

Add on a Bar for Bloody Mary's or Mimosas

