

EAT, DRINK &
Be Married





#getsomecolor



@SaguaroHotels



@TheSaguaroAZ



The Saguaro Hotel Weddings

The Ceremony



PICANTE OR CALMA POOL

Say "I Do" in the chicest wedding space in all of Scottsdale. It's bright, architectural & the coolest place to celebrate your union. Perfect for outdoor ceremonies.
(Picante Pool: 150 Guests)
(Calma Pool: 80 Guests)



AGAVE EAST

This clean wedding space is uncomplicated at the core. Get married in modern style with natural sunlight & bright shades of Scottsdale Civic Center Park through the floor to ceiling windows. This open concept allows for endless possibilities.
(Up to 100 Guests)

SCOTTSDALE CIVIC CENTER PARK

This outdoor space has endless design possibilities allowing even the most creative bride to execute her vision under Scottsdale's constant ray of sunshine.
(Up to 200 Guests)



The Reception



ANCHUSA

Our Anchusa wedding space is guaranteed to put your guests in the party mode. This 14' ceiling space is sure to bring a smile to everyone's face.
(Up to 200 Guests)



AGAVE

Start married life in style in our freshly remodeled wedding space. Party the night away with your guests while enjoying the best views of the beautiful outdoor Scottsdale Civic Center Park.
(Up to 150 Guests)



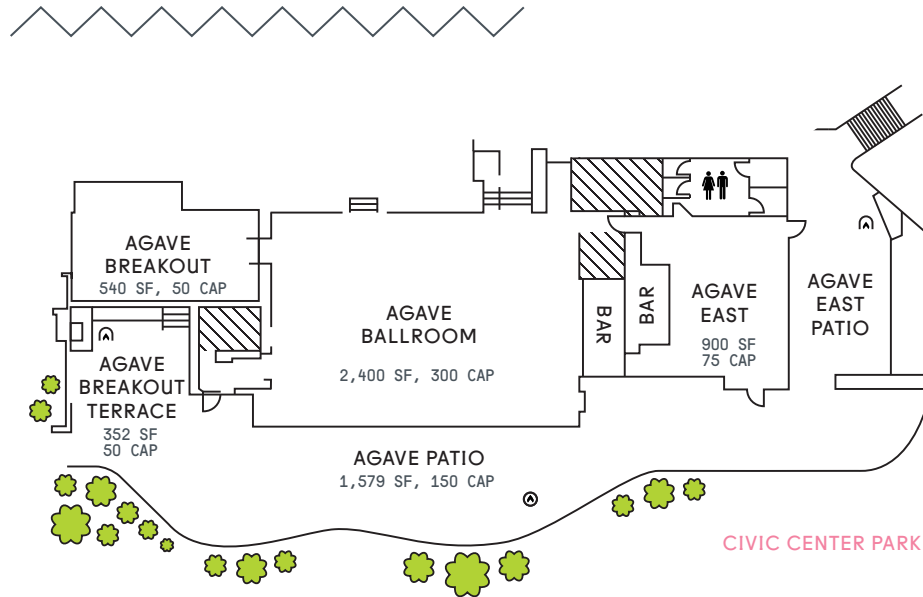
AGAVE EAST

Have your reception under romantic bistro lighting that overlooks Scottsdale Civic Center Park. Agave East also includes a fireplace to keep everyone cozy no matter what.
(Up to 150 Guests)

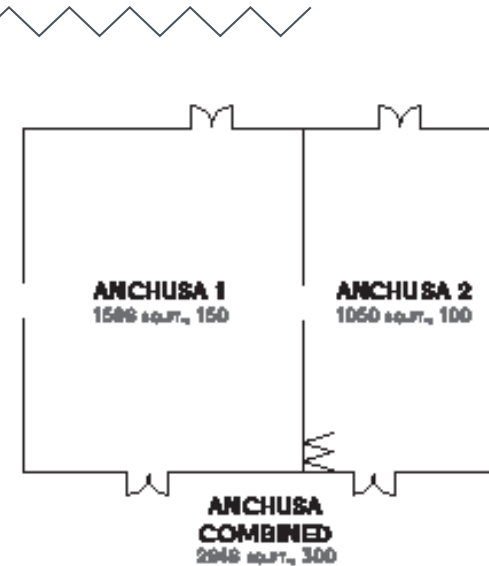


Layout, Amenities, Catering

Agave Complex Layout



Anchusa Layout



Custom Catering Menus

At Saguardo, we take food & beverage seriously. Choose from our Chef's curated wedding packages that include some of our most popular items, or create a custom menu based on your budget and preference. Plated or buffet dinner, energized reception —we've got you covered!

Hotel Amenities

- 194 guest rooms & suites
- Complimentary cruiser bicycles
- Two outdoor, heated & chilled pools with plenty of lounge & cabana seating
- Full service restaurant, poolside dining & full catering menus
- Casual desert spa
- 24 hour state-of-the-art fitness center overlooking pool
- Complimentary WiFi

Pricing



Wedding Package | \$2,500

Ceremony Site Fee
Reception Room Rental
Setup and Breakdown
Ceremony Rehearsal
Complimentary menu tasting for Bride and Groom
Linens (Choice of White, Black or Ivory Linen)
Cocktail & Dinner Tables
Plush Black Banquet Chairs
Glassware and Flatware
Votive Candles (2-3 per table)
Champagne Toast (2 oz pour)
Cake Cutting Fee

Food & Beverage Minimum Breakdown

HIGH SEASON | February, March, April, October, November

Saturday: \$8,000

Friday: \$7,000

Sunday: \$5,000

SHOULDER SEASON | January, May, September

Saturday: \$7,500

Friday: \$6,000

Sunday: \$4,500

LOW SEASON | June, July, August

Saturday: \$6,000

Friday: \$5,000

Sunday: \$3,500

MANDATORY FEES

Service Charge: 24%

Current Sales Tax: 7.95%

WEDDING
Catering
AT SAGUARO



Contact us at
ScottsdaleEvents@thesaguaro.com





Wedding Welcome Parties & Rehearsal Dinners

Street Taco Station

\$30pp

1 hour taco service
House-made salsa & guacamole
Served with house-made tortilla chips

Choose Three

Pork Carnitas
Chicken Tinga
Carne Asada
Baja Fish
Roasted Heirloom Carrots

Flatbread Station

\$27pp

Includes Antipasto Salad,
Marinara & Ranch dipping sauce

Choose Three

Margherita
Italian
Vegetable
Roasted Garlic & 3 Cheese Hawaiian

Pasta Station

\$35pp

Includes choice of
Baby Romain or House Salad

Choose two

Grilled Asparagus
Roasted Peppers, Zucchini, Red Onions

Farro Risotto
Mushrooms, Roasted Artichokes

Wedding Receptions

Reception Passed Appetizers

\$10 pp for 2, \$14 for 3, \$18 for 4

Cold

Roasted Red Bell Pepper Confit

Goat Cheese & Pear Crostini

Caprese Skewer

Salted Cantaloupe & Prosciutto

Beef Skewers

Shrimp Ceviche

Rib Eye Mushroom Bruschetta

Hot

Oaxacan Chicken Mole Tostada

Smoked Chicken Croquette

Crispy Pork Belly Skewers

Sweet Pea & Truffle Arancini

Chile Grilled Skirt Steak Beggar's Purse

Albondigas

Old Town Mini Quesadilla

Panko Crab Cake



Buffet Options

1 Entrée \$65

2 Entrées \$75

3 Entrées \$85

Prices are based on number of entrée Plus 2 salads, 2 sides from the garden & 1 dessert. Dinner includes Chef's artisan house rolls with whipped salted butter.

Salad Options

Poached Pear Salad

Poached Pear, Candied Walnuts,
Gorgonzola

Baby Romaine

Brown Butter Croutons,
Shaved Pecorino, Caesar Dressing

Baby Arugula, Spinach & Radicchio

Candied Almonds, Dried Berries,
Raspberry Vinaigrette

Chopped

Mixed Greens, Roasted Corn,
Black Beans, Radish, Jalapeño Ranch

Hearts of Romaine, Frisée & Radicchio

Charred Tomatoes, Olive Oil Lemon
Dressing

Wedge Salad

Iceberg Lettuce, Roasted Cherry
Tomatoes, Jalapeño Ranch

Entrées

Seared Chilean Sea Bass

Tomato Confit, Wine & Herb Broth

Mesquite Citrus Trout

Lemon, & Herb Butter

Steam Ship (Beef)

Chef Attendant suggested
Creamy Horseradish, Au Jus

Beef Sirloin

Steak Sauce, Crispy Shallots

Free-Range Half Chicken

Nora Chile, Grilled Scallions

Vegetable Lasagna

Seasonal Grilled Vegetables, Ricotta,
Fontina, Mascarpone Cheese

Sides from the Garden

Herb Roasted Pee Wee Baby Potatoes

Caramelized Cipollini Onions

Grilled Asparagus

Roasted Peppers, Zucchini, Red Onions

Roasted Cauliflower

Orange Tarragon Vinaigrette, Scallion

Sautéed Sugar Snap Peas

Blistered Heirloom Cherry Tomatoes

Paella Rice

Sofrito, Chorizo, Peas

Brussels Sprouts

Roasted Red Peppers, Crispy Pancetta,
Sherry Reduction

Risotto Gnudi

Wild Mushroom Broth,
Bianco Sardo Cheese

Roasted Corn on the Cob

Chipotle Remoulade, Cotija Cheese

Paella Rice

Sofrito, Chorizo, Peas

Seasonal Roasted Vegetables

Desserts

Cupcakes

Seasonal Cheesecake

Flourless Chocolate Cake

Cast Iron Cookie

Seasonal Fruit Cobbler

Tres Leches Cake

Cannoli

Churros

Enhanced Dessert Stations

Ice Cream Sundae Bar | \$13

Vanilla, Chocolate & Strawberry Ice
Cream. Assorted toppings to include
Peanuts, Sprinkles, Maraschino Cherries,
Caramel, Hot Fudge & Whipped Cream

Assorted Cookies & Brownies

\$36 per dozen

Plated Dinner

\$68 Per Person

Dinner includes: Iced Tea & Water service, Chef's artisan rolls with whipped salted butter.

Entrée count must be communicated to your catering manager one week prior to your event. Clients are responsible for entrée selection place cards.

Salad Options

Choose One

Poached Pear Salad

Poached Pear, Candied Walnuts,
Gorgonzola

Baby Romaine

Brown Butter Croutons,
Shaved Pecorino, Caesar Dressing

Baby Arugula, Spinach & Radicchio

Candied Almonds, Dried Berries,
Raspberry Vinaigrette

Chopped

Mixed Greens, Roasted Corn,
Black Beans, Radish, Jalapeño Ranch

Hearts of Romaine, Frisée & Radicchio

Charred Tomatoes, Olive Oil Lemon
Dressing

Wedge Salad

Iceberg Lettuce, Roasted Cherry
Tomatoes, Jalapeño Ranch

Entrées

Choose up to 3

Seared Chilean Sea Bass

Tomato Confit, Wine & Herb Broth

Mesquite Citrus Trout

Lemon, & Herb Butter

Center Cut Filet

Ricotta Risotto, Asparagus, Bone
Marrow Butter & Béarnaise Sauce

Free-Range Half Chicken

Nora Chile, Grilled Scallions

Stuffed Roasted Portobello

Quinoa, Ricotta, Steamed Kale,
Tomato Coulis

Sides from the Garden

Choose Two

Herb Roasted Pee Wee Baby Potatoes

Caramelized Cipollini Onions

Grilled Asparagus

Roasted Peppers, Zucchini, Red Onions

Roasted Cauliflower

Orange Tarragon Vinaigrette, Scallion

Sautéed Sugar Snap Peas

Blistered Heirloom Cherry Tomatoes

Paella Rice

Sofrito, Chorizo, Peas

Brussels Sprouts

Roasted Red Peppers, Crispy Pancetta,
Sherry Reduction

Risotto Gnudi

Wild Mushroom Broth,
Bianco Sardo Cheese

Roasted Corn on the Cob

Chipotle Remoulade, Cotija Cheese

Blistered Heirloom Cherry Tomatoes

Seasonal Roasted Vegetables

Dessert

Choose One

Cupcakes

Seasonal Cheesecake

Flourless Chocolate Cake

Cast Iron Cookie

Seasonal Fruit Cobbler

Tres Leches Cake

Cannoli

Churros

Enhanced Dessert Stations

Ice Cream Sundae Bar | \$13

Vanilla, Chocolate & Strawberry Ice
Cream. Assorted toppings to include
Peanuts, Sprinkles, Maraschino Cherries,
Caramel, Hot Fudge & Whipped Cream

S'mores Station | \$15

Build your own S'more. Classic
ingredients including Milk Chocolate,
Assorted Candy Bars, Marshmallows,
Graham Cracker.

WEDDING CAKE

Please ask your catering managers
for preferred cake vendors.



LATE NIGHT BITE STATION

Mini Bacon Grilled Cheese \$9p
Mini Chicken Quesadillas \$9pp
Donut Kabobs \$8pp
Tater Tots Bar \$7pp
Build Your Own Nachos Bar \$11pp

Post Wedding Day Brunch



All breakfast buffets include: Freshly Brewed Coffee, International Hot Tea Selections, Chilled Orange Juice, The Saguaro Bakery Basket, Seasonal Fruit & Berries

Bloody Mary or Mimosa Bar

\$22pp for two hours, \$14pp for each additional hour

Combined Bloody Mary & Mimosa Bar | \$32pp for two hours

Classic Continental | \$18pp

Saguaro Bakery Basket,
Whipped Butter, Fruit Preserves
Selection of Chilled Freshly Squeezed
Fruit Juices
Sliced Seasonal Fresh Fruit

Healthy Choice Continental \$22pp

Sliced 9 Grain Artisan Bread, Toasted,
Whipped Butter & House-Made Mango
Jalapeño Jam
Selection of Assorted
Cold Breakfast Cereals

Classic Saguaro | \$29

Assorted Sliced Bagels & Toaster,
Whipped Cream Cheese,
Plain & Infused
Seasonal Veggie Scramble
Chorizo Scramble
Chilaquiles Verdes with Egg
Roasted Red Salsa & Guacamole
Breakfast Potatoes - Poblano Peppers,
Red Onions

**Add Corn or Flour Tortillas for \$4 per person*

Saguaro Hearty | \$32

Assorted Sliced Bagels & Toaster,
Whipped Cream Cheese,
Plain & Infused
Yogurt Parfaits - House-Made
Granola, Fresh Berries
Scrambled Eggs
Quiche - Chef's Choice
Applewood Smoked Bacon
& Chicken Sausage
Breakfast Potatoes - Poblano Peppers,
Red Onions

Bar Packages

Beer and Wine

\$14 pp for the first hour, \$9 for each additional hour

Domestic Beer - Bud Light, Coors Light, Michelob Ultra

Imported Beer - Corona, Corona Light

Craft Beer - Rotating Selection of Local Beers

House Wine - Albertoni Cabernet Sauvignon, Albertoni Chardonnay

Beer, Wine & Margarita

\$19 pp for the first hour, \$10 for each additional hour

Domestic Beer - Bud Light, Coors Light, Michelob Ultra

Imported Beer - Corona, Corona Light

Craft Beer - Rotating Selection of Local Beers

House Wine - Albertoni Cabernet Sauvignon, Albertoni Chardonnay

House Margarita - Tequila, Freshly Squeezed Lime Juice, Agave, Triple Sec

Deluxe

\$20 pp for the first hour, \$11 for each additional hour

NUE Vodka, Heaven Hill Gin, Castillo Silver Rum, Sauza Blue Silver Tequila, Evan Williams Bourbon, Johnnie Walker Red Label Scotch

Premium

\$24 pp for the first hour, \$12 for each additional hour

Tito's Vodka, Bacardi Superior Rum, Tanqueray Gin, Dewar's White Label Scotch, Hornitos Reposado Tequila, Jack Daniels Whiskey



Bar Options



Deluxe Brand Liquor \$10 Hosted | \$11 Cash

NUE Vodka, Heaven Hill Gin, Castillo Silver Rum, Sauza Blue Silver Tequila, Evan Williams Bourbon, Johnnie Walker Red Label Scotch

Premium Brand Liquor \$12 Hosted | \$13 Cash

Tito's Vodka, Bacardi Superior Rum, Tanqueray Gin, Dewar's White Label Scotch, Hornitos Reposado Tequila, Jack Daniels Whiskey

House Wines by the Glass \$7 Hosted | \$8 Cash

Albertoni Cabernet Sauvignon, Albertoni Chardonnay

Premium Wines by the Glass \$9 Hosted | \$11 Cash

Rotating Local Selection.
Please check with your catering manager to see our current offerings.

Domestic Beer \$5 Hosted | \$6 Cash

Bud Light, Coors Light, Michelob Ultra

Imported Beer \$6 Hosted | \$7 Cash

Corona, Corona Light

Craft Beer \$6 Hosted | \$7 Cash

Rotating Local Selection.
Please check with your catering manager to see our current offerings.

Soft Drinks \$4 Hosted | \$5 Cash

Assorted Regular & Diet Coca-Cola Products.

Bottled Beverages \$6 Hosted | \$7 Cash

Perrier Sparkling Water, Red Bull Energy Drinks

Bottled Water \$4 Hosted | \$5 Cash

Bar Details



All packages include beer, wine, assorted regular & diet soft drinks, & a spa water station. Other liquors & beers available upon request - pricing may increase with additional selections.

All bars require a bartender fee of \$150 each

Cash Bar pricing includes tax & service charge.

No shots, shooters, or doubles available.

Pool events require plastic glassware.

The number of bartenders will be determined by The Saguaro based upon proper service standards for the guaranteed attendance.

Hosted drink tickets are also available at \$8 each. Drink tickets include Domestic Beer, Imported Beer, House Wine, & Deluxe Brand Liquor.

Bloody Mary Bar includes 1.5 ounces pour of vodka with carafe of Zesty Tomato Juice & combinations of others spices & flavorings including Worcestershire Sauce, Assorted Hot Sauces, Horseradish, Celery, Olives, Salt, Black Pepper, Lemon & Lime Juice, Bacon Strips.

Mimosa Bar includes 3 ounce pour of sparkling wine with freshly squeezed orange juice, grapefruit juice & pineapple juice.

ScottsdaleEvents@thesaguaro.com | 480.308.1100 | thesaguaro.com

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SYDELL GROUP | NOMAD | THE LINE | FREEHAND | SAGUARO