

ARIZONA BILTMORE

WEDDING MENU



Wedding Ceremony

Only at the Biltmore Signature Package
\$4,500

Outdoor Lawn Area
Wedding Day Dressing Room
White Garden Chairs
Arizona Biltmore Bottled Water Station
Sound System and Microphone
Wedding Night Guestroom Accommodations for the Couple
Wedding Night Amenity

Only at the Biltmore Premium Package
\$6,000

All the inclusion of the signature package plus:
Wedding Night Accommodations Upgraded to a Suite
Additional Night Complimentary in Suite
Butler-Passed Champagne Upon Arrival
Premium Wedding Night Amenity

**\$500 Ceremony Fee Discount Offered
If A Wedding Coordinator Is Hired From Our Preferred Vendor List**

Cottage
Court
Up to 250 Guests



Paradise
Garden
Up to 400 Guests



Biltmore Cottage
Lawn
Up to 150 Guests



Receptions

All Receptions Include the Following:

Round Dinner Tables, Cocktail Tables, House Gold Linen, Banquet Chairs, Dance Floor, Staging, Ivory Cloth Napkins, Biltmore Sprite Charger, Glassware, Flatware and China



Aztec Room

Built in 1929, the circular shaped Aztec Room accommodates up to 120 guests, features the original gold leaf ceiling to the resort, 2 fireplaces, and an outdoor patio perfect for your cocktail reception.



Gold Room

The Gold Room features floor-to-ceiling windows, an outdoor pre-reception area, a gold leaf ceiling and accommodates up to 250 guests for your special day.



Grand Ballroom

The Grand Ballroom accommodates up to 300 guests and features floor-to-ceiling window, Frank Lloyd Wright inspired chandeliers and an adjacent lawn featuring mountain views perfect for cocktail hour.

Copper
Dinner

\$165.00++
Per Person

Cocktail Hour | Reception Station (One Selection)

Selection of Imported and Domestic Cheeses
Decorated with Fresh Grapes, French Bread, English Crackers

Grilled & Roasted Seasonal Vegetable Display
Roasted Peppers, Zucchini, Squash, Asparagus, Roasted Carrots
Balsamic Onions, Signature Hummus

Plated Dinner | First Course (One Selection)

Butter Lettuce Wedge
Peppers, Cucumber-Jicama Slaw, Vine Ripened Tomato
Citrus Vinaigrette

Panzanella Salad
Chopped Italian Greens, Marinated Olives, Tomatoes, Cucumber
Micro Basil, Italian Bread, Tuscan Balsamic Vinaigrette

Petite Mixed Greens
Cherry Tomato, Cucumber, Julienne Carrots,
Spiced Pumpkin Seeds, Herb Vinaigrette

Plated Dinner | Second Course (Pre-Select Two)

Dual Plate Options Available for an Additional \$10.00++ per person

Pesto Crusted Chicken Breast
Olive Oil Whipped Potatoes, Smoked Tomato, Broccolini

Cilantro Lime Rubbed Salmon
Corn Purée, Haricot Vert, Grilled Pineapple-Black Bean Salsa

Grilled Flat Iron Steak
Potato Purée, Sautéed Mushrooms, Red Wine Demi

Chef's Selection of Assorted Breads, Butter

Dessert

Professionally Created Wedding Cake
Arizona Biltmore Coffee & Tea Service

Champagne Toast

Three Hour Hosted Bar

Gold Brand Liquors, Red and White House Wine
Imported and Domestic Beers, Soft Drinks, Bottled Waters
Juices, and Mixers

Gold Dinner

\$210.00++
Per Person

Cocktail Hour | Butler-Passed Hors d'Oeuvres
(Four Selections) Based on four pieces per person

Plated Dinner | First Course (One Selection)

Ricotta Ravioli

Roasted Short Ribs, Sage, Truffles, Artichokes, Lemon and Olive Oil

Jumbo Lump Dungeness Crab Cake

Softened Baby Spinach, Charred Corn, Tomato, Basil Relish
Meyer Lemon Butter

Floral Green Salad

Roasted Beets, Peppered Goat Cheese Tower Tomato
Sugared Pecans Spanish Sherry-Herb Vinaigrette

Caprese Salad

Heirloom Tomatoes, Fresh Mozzarella, Basil Chiffonade
Olive Oil Vinaigrette & White Balsamic Pearls

Plated Dinner | Second Course (Pre-Select Two)

Dual Plate Options Available for an Additional \$10.00++ per person

Roasted Breast of Chicken

Stuffed with Prosciutto, Spinach & Gruyere Cheese
Herbed Polenta, Seasonal Vegetables, Citrus Chicken Jus

Roast Fillet of Sea Bass

Champagne Sauce, Braised Kale, Cauliflower Rice
Blistered Tomatoes

Filet Mignon of Beef

Roasted Fingerling Potato, Seasonal Vegetables, Pinot Noir Sauce

Chef's Selection of Assorted Breads, Butter

Dessert

Professionally Created Wedding Cake

Arizona Biltmore Coffee & Tea Service

Champagne Toast

Four Hour Hosted Bar

Gold Brand Liquors, Red and White House Wine

Imported and Domestic Beers, Soft Drinks, Bottled Waters
Juices, and Mixers

Platinum Dinner

\$275.00++
Per Person

Cocktail Hour | Butler-Passed Hors d'Oeuvres (Six Selections)

Based on six pieces per person

Cocktail Hour | Reception Station (One Selection)

Biltmore Bruschetta Bar
Vine Ripened Red & Yellow Tomato with Fresh Mozzarella
Roasted Pepper, Green Onion & Parmesan
Fig, Brie & Apple
Prosciutto, Melon & Goat Cheese

Spanish Tapas Station
Marinated Asparagus with Serrano
Chorizo with Roasted Peppers & Almonds
Grilled Shrimp with Orange & Fennel Salad
Artichokes, Cherry Tomatoes & Manchego Cheese
Olives, Spanish Bruschetta, Virgin Olive Oil & Aged Balsamic

Plated Dinner | Starter (One Selection)

Crab & Avocado Tower
Cucumber Carpaccio, Lime Cilantro Oil, Micro Cilantro

Prawn Cocktail
Endive, Louie Sauce

Warm Mushroom Ravioli
Roasted Butternut Squash Broth, Toasted Pine Nuts, Curry Yoghurt

Ancho Scallops
Creamed Corn Purée, Tomato-Red Onion Salad, Chipotle Vinaigrette

Plated Dinner | First Course (One Selection)

Hearts of Palm & Mandarin Salad
Arugula & Frisée, Roasted Goat Cheese Crouton, Citrus Vinaigrette

The Waldorf Salad
Micro Arugula, Gala Apple, Celery, Grapes, Celeriac Purée
Candied Walnuts, Waldorf Vinaigrette

Roasted Tricolor Beets
Tomato, Watermelon, Feta, Pistachio, Tangerine Dressing

Plated Dinner | Intermezzo (One Selection)

Lemon-Lavender
Kiwi-Orange
Cucumber Sorbet

Platinum Dinner

\$275.00++
Per Person

Plated Dinner | Second Course (One Selection)

Peppered Filet and Jumbo Lump Crab Cake
Roasted Garlic Potato Purée, Wilted Spinach, Cipollini Onions
with Port Wine Sauce

Pan-Seared Filet and Citrus-Herb Prawns
Truffle Potato Purée, Charred Asparagus, Tomato, Spinach
Bordelaise with Lemon Butter

Grilled Tenderloin and Lobster Tail
Caramelized Onion Potato Purée, Grilled Asparagus
Balsamic Demi with Lemon Butter

Dessert

Professionally Created Wedding Cake
Arizona Biltmore Coffee & Tea Service

Champagne Toast

Four Hour Hosted Bar

Gold Brand Liquors, Red and White House Wine
Imported and Domestic Beers, Soft Drinks, Bottled Waters
Juices, and Mixers

Silver Dinner

Three Stations:
\$180.00++
Per Person

Four Stations:
\$200.00++
Per Person

Cocktail Hour | Butler Passed Hors D'oeuvres (Three Selections)

Based on three pieces per person

Dinner Stations (Three or Four Selections)

Includes Ninety Minutes of Dinner Service

Culinary Fee Applicable for All Stations, Quantity Pending Guest Count

Southwest Station

Tortilla Chip, Guacamole, Fresh Salsa

Small Plate Tumbleweed Salad, Watercress, Frisée, Romaine
Shredded Carrot, Jicama, Creamy Cilantro Dressing

Taco Station

Mole Short Ribs, Blackened Mahi

Brown Sugar and Smoked Paprika Roasted Vegetables

Pickled Cabbage, Chipotle Aioli, Cilantro

Warm Crisp and Soft Flour and Flour Tortillas

Guacamole, Sour Cream, Fresh Salsa, Shredded Cheese

Served with Black Beans and Spanish Rice

Italian Station

Vegetable Antipasto Display

Parmigiano Reggiano & Herbed Bocconcini

Marinated Grilled Vegetables, Artichoke Hearts & Nicoise Olives

Tomato & Basil Focaccia, Bread Sticks & Sourdough Boules

Served with Creamy Butter and Extra Virgin Olive Oil

Caprese, Tomato Mozzarella Martini

Pasta Station

Cavatappi with Rich Puttanesca Sauce

Gemelli with Italian Sausage and Crushed Tomato Sauce

Mushroom Ravioli with Pesto Cream and Roasted Tomatoes

Seafood Station

Clam Chowder

Seafood Salad with Grilled Pineapple, Avocado and Papaya

ONE SELECTION:

Crab Cake

Pan-Fried or Griddled to Order

Sweet Corn Remoulade, Tomato-Red Onion Relish

Silver Dinner

Three Stations:
\$180.00++
Per Person

Four Stations:
\$200.00++
Per Person

Pan Seared Diver Scallops

Seared to Order

Local Chorizo, Hayden Mills Creamy Corn Polenta, Fried Onions

Carving Station

ONE SELECTION:

Roots & Fruit Salad

Root Vegetables, Granny Smith Apples, Candied Walnuts

Dried Cranberries, Goat Cheese, Apple Cider Vinaigrette

Celeriac Purée Salad

Roasted Beet, Poached Pear, Fig, Apple,

Caramelized Pecans, Arugula, Butter Lettuce

ONE SELECTION:

Sea Salt-Rosemary Rubbed Prime Ribeye of Beef

Miniature Split Rolls, Beef Jus, Creamed Horseradish,

Whole Grain Mustard, Mayonnaise Chimichurri Sauce

Jerk Seasoned Pork Loin

Miniature Split Rolls, Citrus Aioli, Grain Mustard Apple Cider Jus

Served with Scalloped Potatoes & Seasonal Vegetables

Dessert

Professionally Created Wedding Cake

Arizona Biltmore Coffee & Tea Service

Champagne Toast

Three Hour Hosted Bar

Gold Brand Liquors, Red and White House Wine

Imported and Domestic Beers, Soft Drinks, Bottled Waters

Juices, and Mixers

Chance to Enhance - Raw Bar | \$40.00++ Per Person

Includes Four Pieces Per Person

Chilled Jumbo Shrimp

Jumbo Snow Crab Claws & King Crab Legs

Traditional Cocktail Sauce, Lemons, Horseradish & Crackers

Late Night Snacks

Displayed Options | \$12.00++ Per Person, Per Selection

Beef Sliders

Sweet & Regular Fries with Selection of Dips

Popcorn Display

Select Two Flavors: Truffle, Cheese, Kettle, Vanilla with Sprinkles, Spicy

Signature & Bacon Mac n Cheese

Presented in Mini Pots

Warm Pretzel Bites

Served with Cheese Fondue

Corn Tortilla Chips

Served with House Made Salsa, Guacamole

Southwest Churros

Served with Chocolate Dipping Sauce and Tequila Caramel Sauce

Chicken & Waffle Bites

Served with Chipotle Aioli

Action Stations | Per Selection

Slider Station | \$30.00++ Per Person

Frank & Albert's Burger

House Blend, Au Poivre, Tillamook Cheddar Mini Kaiser Roll

Harissa Lamb Burger

Raita, Yogurt, Naan, Turkey Burger, Green Apple Slaw, Cranberry bread

Street Taco Station | \$35.00++ Per Person

Mole Braised Short Rib, Blackened Mahi, Guajillo Spiced Chicken

Brown Sugar & Smoked Paprika Roasted Vegetables

Pickled Cabbage, Chipotle Aioli, Cilantro

Warm Soft Flour and Corn Tortillas

Guacamole, Sour Cream, Fresh Salsa, Shredded Cheese

Dessert Waffle Station | \$22.00++ Per Person

Belgian Waffles Griddled to Order, Chocolate Sauce, Caramel Sauce,

Mixed Berry Compote, Whipped Cream, Chocolate or Vanilla Ice Cream

Milk & Cookies Station | \$22.00++ Per Person

Arizona Biltmore's Famous Chocolate Chip and Triple Chocolate

Freshly Baked Cookies, Whole Milk and "Spiked" Milk Shooters

Minimum Order of 50 Total or 50% of Guest Count, Whichever Is Greater | Culinary Attendant Required for Action Stations,
Quantity Pending Guest Count | Includes 60 Minutes of Service

Getting Ready

Fresh Fruit Display \$100.00++ (Serves 10)

Breakfast Bakeries \$60.00++ Per Dozen

Domestic Cheese Display \$150.00++ (Serves 10)

Deluxe Crudité Display \$125.00++ (Serves 10)

Assorted Salads and Sandwiches \$45.00++ Per Person

Famous Biltmore Cookies \$65.00++ Per Dozen

Assorted Refreshments Available

Beer, Wine, Champagne, Soda, Bottled Water

Minimum Food and Beverage Order of \$500.00++ Per Guestroom



Enhancements

Signature Cocktail | \$5.00++ Per Person

Gold Brand Liquors with a Hosted Bar

Tableside House Wine Service with Dinner

\$24.00++ Per Person for 60 Minutes of Service

\$30.00++ Per Person for 90 Minutes of Service

Extended Bar Package

\$15.00++ Per Person Per Additional Hour

Upgraded Bar Package

\$10.00++ Per Person Per Upgrade

Dual Entrée Plate

\$10.00++ Per Person

Rosé Champagne Toast

\$4.00++ Per Person to Upgrade House Champagne to House Rosé

Departure Brunch

Displayed Items | \$38.00++ Per Person

Freshly Squeezed Orange and Grapefruit Juices

Cubed Seasonal Fresh Fruit

Assorted Muffins and Danish

Assorted Bagels and Cream Cheese

Biltmore Coffee and Tea Station

Chance to Enhance

Classic Breakfast | \$18.00++ Per Person

Scrambled Eggs

Hickory Smoked Bacon, Country Sausage Links

Hash Brown Potatoes

Prepared-to-Order Omelet Station | \$12.00++ Per Person

Diced Ham, Shredded Cheddar, Swiss and Jack Cheese

Mushrooms, Spinach, Onions, Peppers, Tomatoes

Fresh Herbs and Zesty Salsa

Breakfast Quesadillas | \$12.00++ Per Person

Eggs, Bacon, Pepper Jack Cheese, Roasted Peppers

Green Onions, Salsa Fresca and Guacamole

Classic Eggs Benedict | \$18.00++ Per Person

Poached Eggs, Canadian Bacon, Crisp English Muffin, Hollandaise

House Smoked Scottish Salmon | \$20.00++ Per Person

Chopped Egg, Capers, Sliced Onions, Assorted Bagels, Cream Cheese

Cinnamon French Toast | \$12.00++ Per Person

Sweet Butter, Warm Vermont Maple Syrup

Raspberry Blintzes | \$12.00++ Per Person

Filled with Sweet Farmers Cheese and Vanilla Cream

Fruit & Yogurt Parfait | \$12.00++ Per Person

Individual Glasses of Non-Fat Greek Yogurt

Layered with Fresh Berries and Housemade Granola

Mimosa & Bloody Mary | \$14.00++ each

The Facts

Wedding Coordination

All weddings at the Arizona Biltmore require a resort-approved, professional wedding coordinator to assist with your wedding planning. At a minimum, a day-of wedding coordinator is acceptable.

Menu Selection

Please submit menu selections to your Catering Manager at least four weeks in advance. Custom menus should be discussed directly with your Catering Manager.

Meal Guarantees

A final guest count, as well as final counts for pre-selected entrée, are due five business days prior to your function. If a final guest count is not provided, the expected number of guests noted on the contract will be considered the guarantee. If attendance falls below the guarantee in either case, the host is responsible for the number guaranteed. If the guarantee is greater than anticipated count, the master account will be invoiced for additional charges and all charges are due and payable prior to the event.

Banquet Event Orders

Upon review of your event requirements, banquet event orders will be sent to confirm all final arrangements and prices. If you do not advise the hotel of any changes on the event orders by the date requested, you agree that the event orders will be considered accepted by you as correct and you will be billed accordingly.

Food and Beverage Service

The Arizona State Liquor Board regulates the sale and service of alcoholic beverages. The Arizona Biltmore Resort & Spa is responsible for the administration of these regulations. It is resort policy, therefore, that liquor cannot be brought onto the property from outside sources. Additionally, the resort does not allow food to be brought onto the property, whether purchased or catered from outside sources.

Parking Charges

There is a \$4.00+ fee per person for valet service upon arrival based on your final guaranteed guest count, charged to your master account.

Labor Charges

Bartenders are provided at a charge of \$175.00 each. One bartender is required per 75 total guest. Culinarians are required for some menu items and are charged at \$200.00 each. Banquet attendants are required for some menu items and are charged at \$125.00 each.

Service Charge

A 24% service charge is added to all food and beverage charges. Current Arizona state sales tax is added to the total.