

FOUR SEASONS

weddings



FOUR SEASONS
RESORT
SCOTTSDALE AT TROON NORTH

Celebrate Your Wedding



To the lucky couple – Congratulations! It's time to plan the celebration of your dreams. Located in the cooling foothills of Pinnacle Peak, the award-winning **FOUR SEASONS RESORT SCOTTSDALE AT TROON NORTH** is the one and only venue for your bespoke wedding experience. Our outdoor lawns showcase stunning views of the surrounding mountains and our classic ballrooms feature twenty-foot ceilings with rich wood detailing. Imagine a quiet breeze from the mountains carrying the fresh smells of the desert in bloom. Vibrant settings and delicious cuisine that your guests will love create the ideal atmosphere for your special day. The purple, pink and orange hues of the Sonoran sunset illuminate the sky, creating the Pinterest-worthy wedding every couple hopes for.

We want to help you bring your dream wedding to life. We work personally with our banquet team to create first-class culinary creations and provide personalized service to you and your guests, while ensuring a flawless event. Our team's dedication to hard work, quality and satisfaction separates us from the rest and allows you to enjoy the most important day of your life. So pop some champagne, taste some cake, and imagine what your wedding could look like with **FOUR SEASONS**.

Bring us your *dreams*, we'll do the rest.



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TROON LAWN

\$3,750+



FOUNTAIN TERRACE

\$4,500+



IRONWOOD TERRACE

\$4,500+





Ceremony LOCATIONS

CEREMONY INCLUSIONS

- Ceremony Rehearsal
- Setup of Upgraded Wood Cross Back Chairs
- Personal Lobby Greeter on Wedding Day
- Sound System with Microphones
- Wireless Internet for All Event Spaces
- Guaranteed Back-Up Space
- Wedding Day Dressing Room
- Complimentary Wedding Casita
- List of Preferred Partners

REFRESH YOUR GUESTS AS THEY ARRIVE

PRICKLY PEAR ICED TEA PASSED

\$6.00 per person

STATION

\$70.00 per gallon, 1 gallon per 20 guests

SPARKLING WINE PASSED

\$14.00 per person



A GOOD PLACE TO START

\$175.00 / per person

RECEPTION

- Three Hour Deluxe Bar
Smirnoff, Beefeater, Beam White Label, Cruzan, El Jimador, StoneCap Chardonnay, StoneCap Cabernet, Imported and Domestic Beer, Soft Drinks and Juice Mixers
- Imported and Domestic Cheese Platter

SPARKLING WINE TOAST

FIRST COURSE *(choose one)*

- Wedge | Iceberg, Bourbon Glazed Bacon, Radish, Heirloom Tomato, Blue Cheese, Smoked Ranch
- Red Romaine Salad | Watermelon Radish, Avocado, Orange Segments, Crispy Chick Peas, Citrus Emulsion
- Arugula Fennel | Pickled Strawberry, Chevre, Pistachio Quinoa Crumble

ENTRÉE *(choose two)*

- Citrus Chicken Breast | Ginger Honey Reduction
- Hibiscus Glazed Chicken Breast | Chipotle Jus
- Maple Rosemary Glazed Salmon Filet | Creamy Mustard Sauce
- Mesquite Smoked Salmon | Romesco

CUSTOM DESIGNED WEDDING CAKE

Includes freshly brewed regular & decaffeinated coffee and a selection of specialty hot teas. Items are provided for a maximum of two hours.

SET-UP

Round Reception & Dinner Tables
Ivory Satin Linen and Napkins
Frosted Votive Candles
White China, Flatware, Glassware
Parquet Wood Dance Floor
Staging for a Band OR Tables for a DJ
Complimentary Day Valet Parking for All Non-Overnight Guests

Four Seasons Resort Scottsdale adheres to policies that maintain the safe and responsible service of alcohol. Bar Packages are available as a convenience for budgeting purposes. They do not allow for unlimited consumption.









EVERYTHING YOU NEED

\$210.00 / per person

RECEPTION

- Four Hour Deluxe Bar
Smirnoff, Beefeater, Beam White Label, Cruzan, El Jimador, StoneCap Chardonnay, StoneCap Cabernet, Imported and Domestic Beer, Soft Drinks and Juice Mixers
- Three Passed Hors D'oeuvres

SPARKLING WINE TOAST

FIRST COURSE *(choose one)*

- Basil Artichoke Risotto | Wild Mushroom, Garlic Thyme Tomato
- Pickled Beets | Dandelion, Kale, Orange & Black Pepper Ricotta, Pepitas, Aged Balsamic
- Watercress-Frisee | Pickled Cucumber, Avocado, Red Onion, Pistachio, Lemon Crème Fraiche
- Little Gem | Marigold Infused Carrots, Haricot Vert, Radishes, Baby Zucchini, Herb Quark, Pomegranate Reduction

ENTRÉE *(choose two)*

- Porcini Dusted Chicken | Cognac Jus
- Hibiscus Glazed Chicken Breast | Chipotle Jus
- Black Peppered & Grilled New York Steak | A28 Steak Sauce
- Bone-In Beef Short Rib | Red Chile Sauce, Lime Cilantro Gremolata
- Maple Rosemary Glazed Salmon Filet | Creamy Mustard Sauce
- Pan Seared Seabream | Cilantro Chimichurri

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Items are provided for a maximum of two hours.*

SET-UP

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Ivory Satin Linen and Napkins
Frosted Votive Candles
White China, Flatware, Glassware
Parquet Wood Dance Floor
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Dahlia

EVERYTHING YOU NEED & A LITTLE MORE

\$260.00 / per person

RECEPTION

- Five Hour Deluxe Bar
Smirnoff, Beefeater, Beam White Label, Cruzan, El Jimador, StoneCap Chardonnay, StoneCap Cabernet, Imported and Domestic Beer, Soft Drinks and Juice Mixers
- Five Passed Hors D'oeuvres

SPARKLING WINE TOAST

FIRST COURSE *(choose one)*

- Braised Beets | Endive, Avocado, AZ Citrus, Hazelnuts, Micro Cilantro, Dragon Fruit Dressing
- Red Romaine | Broken Caesar, Boiled Egg, White Anchovy, Garlic Crouton
- Arugula Salad | Fennel, Pickled Strawberry, Chevre, Pistachio Quinoa Crumble
- Beer Brined Pork Belly | Rosemary-Apple Butter, Pea Puree, Almonds
- Blue Crab Cake | Red Curry, Peanut, Vanilla Pineapple Relish
- Seared Sea Scallops | Celeriac Puree, Green Apple, Black Garlic
- "The Wedge" Iceberg Lettuce | Crab, Bacon, Tomato, Blue Cheese, Avocado, Honey Blue Cheese Dressing

ENTRÉE *(choose two)*

- Maple Wood Smoked Beef Tenderloin | Bourbon Onions | Red wine jus
- Prosciutto Chicken | Lemon Pepper Ricotta Stuffing | Truffle Chicken Jus
- Hibiscus Glazed Chicken Breast Chipotle Jus
- 5 Spice Duck Breast | Candied Ginger | Anise Orange Jus
- Herb & Horseradish crusted tenderloin | Mushroom Demi-Glace
- Honey Soy Glazed Chilean bass | Minted Pineapple Salsa
- Pan-Seared Chilean Sea Bass | Achiote-Orange Beurre Blanc

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Til Death



A vertical photograph on the left side of the page shows a room interior. At the top, a black wrought-iron lamp with two warm-toned shades is mounted on a light-colored wall. Below it, a portion of a tufted, light-colored sofa is visible. The room has wood-paneled walls and a small round table with a vase of white flowers is partially seen.

Bougainvillea

A LITTLE SOMETHING FOR EVERYONE

\$240.00 / per person

RECEPTION

- Four Hour Deluxe Bar
Smirnoff, Beefeater, Beam White Label, Cruzan, El Jimador, StoneCap Chardonnay, StoneCap Cabernet, Imported and Domestic Beer, Soft Drinks and Juice Mixers
- Three Passed Hors D'oeuvres

DINNER STATIONS

- Bruschetta Bar Tapenade | Tomato, Cilantro Pesto, Truffle Spread, Tomato Relish, Caper Salsa, Crostini
- Grilled Asparagus Salad | Roasted Mushroom, Garlic Confit, Black Mesa Ranch Goat Cheese
- "The Wedge" Iceberg Lettuce | Crab, Bacon, Tomato, Blue Cheese, Avocado, Honey Blue Cheese Dressing
- Baby Spinach | Goat Cheese, Beets, Walnuts, Strawberry Emulsion
- Maya's Farm Roasted Vegetables | Baby Beets, Carrots, Radish, Squash, Shallots
- Lemon-Basil Risotto
- Oven Roasted Potatoes | Charred Poblano Peppers, Cilantro
- Eggplant Parmesan | Basil Pesto, Pine Nuts
- Rotisserie Chicken | Tangy Citrus, Hibiscus Lacquer
- Lemon-Thyme Jumbo Prawns
- Untraditional Beef Wellington | Forest Mushroom, Foie Gras, Sweet Onion, Puff Pastry, Truffle Jus

CUSTOM DESIGNED WEDDING CAKE

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Cocktail Hour

H O R S D ' O E U V R E S

COLD

Spicy Tuna

Avocado | Tortilla Cone*

Pacific Sea Bass Ceviche

Avocado*

Truffle Tomato Bruschetta

French Baguette, Kalamata Relish

Mini Crab Louie BLT

Cilantro Hummus

Pita Crisp, Radish

Fig & Blue Cheese Brûlée

Fig Balsamic

Chipotle Chicken Mini Tostada

Radish

Smoked Salmon

Potato Pancake, Chive Crème Fraîche

Herbed Goat Cheese Tart

Portobello Mushroom, Fig Balsamic

Bocconcini Mozzarella & Heirloom Tomato

Olive-Oil Balsamic

HOT

Poblano & Ranchero Cheese Empanada

Tempura Zucchini

Velvet Butternut Squash

Beer Pork Belly

Masa Gordita, Red Onion Escabeche

Miniature Margarita Deep Dish Pizza

Pesto, Micro Basil

Grilled Flat Iron Steak

Traditional Chimichurri

Miniature Beef Wellington

Tartuffo, Dijon

Chicken & Waffle Cone

Peach Syrup

Coconut Shrimp

Mango Salsa

Peking Duck Spring Roll

Hoisin

Miniature Citrus Crab Cake

Ancho Chile Rémoûlade

Grilled Baby Lamb Chop

Garlic-Rosemary Jus*

Buffalo Style Chicken

Blue Cheese

Campfire Shrimp

Bourbon Sauce

Fried Mac-n-Cheese Balls

ADDITIONAL HORS D'OEUVRES

\$8 per person



On the Side

VEGGIES & STARCHES

VEGETABLES

(select one)

Haricot Vert
Garlic Asparagus
Grilled Asparagus
Mixed Mushrooms
Broccolini
Artichoke Hearts
bacon, peppers
Buttered Heirloom Carrots
Charred Corn
Baby Squash

STARCHES

(select one)

Asparagus Risotto
Wild Mushroom Risotto
Quinoa
Roast Garlic Whipped Potatoes
Potato Gratin
Purple Whipped Potato
Truffle-Parmesan Whipped Potatoes
Smashed Fingerling Potatoes
Sweet Potato & Celery Root Gratin





Wedding Cake

FLAVORS

BAVARIAN CREAM AND FRESH BERRIES

White Sponge Cake with Bavarian Cream and
Fresh Berries Flavored with Grand Marnier

CHOCOLATE PEANUT BUTTER CHIP

Chocolate Cake with Peanut Butter Mousse
and Dark Chocolate Shavings

CHOCOLATE PRALINE CRUNCH

Rich Chocolate Cake with Milk Caramel
Mousse Filling and Crispy Praline

COFFEE TOFFEE

Chocolate Cake with White Chocolate Press
Coffee Mousse and Chocolate Toffee Pieces

ELDERFLOWER & PASSIONFRUIT

Vanilla Sponge Cake with Passionfruit
Buttercream and St. Germaine

LEMON & LAVENDER

Lemon and Lavender Sponge Cake Filled
with Lemon and Lavender Frosting

PASSION & RASPBERRY WHITE VELVET

White Velvet Cake with Zesty Passion Fruit
Cream and Fresh Raspberry

RED VELVET

Red Velvet Cake with Chocolate Ganache
and Vanilla Cream Cheese Filling

SALTED CARAMEL & BANANA SPICE

Banana Spice Cake with Salted Caramel
Pastry Cream and Spiced Buttercream

THE 24 CARROT

Carrot Cake with Fluffy Cream Cheese Filling
and Candied Pineapple

VANILLA, STRAWBERRY, HIBISCUS

Vanilla Sponge Cake with Strawberry
Buttercream Frosting and Hibiscus Berry Jam

Enhance it!

DUAL FLAVORED CAKE

Flavors Alternate Between Guests

\$9.00 per guest

DUAL FLAVORED CAKE SERVICE

Each Guest is Served Both Flavors

\$13.00 per guest

Menu E N H A N C E M E N T S

DISPLAYED HORS D'OEUVRES

- **Vegetable Crudités** · \$14 per guest
Smoked Ranch, Lemon Créma, Chamoy
- **The Meat Shop Charcuterie** · \$24 per guest
Marinated & Pickled Vegetables, Crisps
- **Ceviche Bar** · \$28 per guest
Snapper, Scallop, Shrimp
Toppings: Avocado, Chile, Cilantro, Mango, Brined Red Onions
Tortilla & Plantain Chips
- **Hummus Bar** · \$22 per guest
Black Olive Hummus, Roasted Red Pepper Hummus,
Garlic-Coriander Hummus, Crispy Pita, Vegetable Garden Crudité
- **Bruschetta Bar** · \$20 per guest
Tapenade-Tomato, Cilantro Pesto, Truffle Spread,
Tomato Relish, Caper Salsa, Crostini
- **Fine Imported & Domestic Farmhouse Cheeses** · \$20 per guest
Mt. Hope Dried Fruit, Nuts, Crisps

DUO ENTRÉE

\$18 per person

ADDITIONAL COURSE

\$16 per person

ENHANCED BREAD SERVICE

\$10 per person

SORBET COURSE

\$9 per person

Raspberry Sorbet | Champagne
Lemon Sorbet | Cucumber and St. Germain
Passionfruit Mango Sorbet | Grapefruit Soda





E N H A N C E M E N T S

UPGRADED PREMIUM BAR *(\$13 per person)*

Absolut
 Tanqueray
 Makers Mark
 Rittenhouse Rye
 Dewar's White Label
 Bacardi Superior
 Cuervo Tradicional
 Carmel Road Chardonnay
 Wither Hills Sauvignon Blanc
 Broadside Cabernet Sauvignon
 Lyric By Etude Pinot Noir

UPGRADED ELITE BAR *(\$17 per person)*

Grey Goose
 Bombay Sapphire
 Bulleit Bourbon
 Crown Royal
 Johnnie Walker Black
 Bacardi 8
 Patron Silver
 Iconoclast Chardonnay
 Villa Maria 'Cellar Selection' Sauvignon Blanc
 Iconoclast Cabernet Sauvignon
 Shug Pinot Noir

EXTENDED BAR PACKAGE \$17 per person per hour

SIGNATURE COCKTAILS | \$19

- Sonoran Skies | Arizona Orange Juice Spiced with Rum
- Pina Loca American | Agave Spirit Infused Pineapple, Mango, Orange
- Ginger Rogers | Gin, Fresh Citrus, Ginger Beer, Essence of Mint
- Lavender Sidecar | Brandy, Lavender Honey, Squeeze of Lemon
- Arizona Thymes | Sundrenched Tangerines Infused with Vodka-Thyme
- Back-Porch Lemonade | Fresh Squeezed Lemonade, Bubbles, Vodka
- Old Pal | Barrel Aged Bourbon Martini
- Tomato Kiss
- Mixologist-Inspired Sangrita

Wine LIBATIONS

White

CHAMPAGNE

MINI MÖET & CHANDON 187 ML	
champagne, france	25
LOUIS ROEDERER, BRUT PREMIER	
champagne, france	100
VEUVE CLICQUOT, YELLOW LABEL	
champagne, france	115
BOLLINGER 'SPECIAL CUVÉE'	
champagne, france	165
DOM PÉRIGNON	
champagne, france	325

SPARKLING WINE

ZARDETTO	
prosecco, italy	52
GRUET, BLANC DE NOIR	
new mexico	56
RAVENTOS	
blanc l'hereu blanc de blancs, spain	64
LUCIEN ALBRECHT CREMANT	
D'ALSACE BRUT ROSE	
alsace, france	65

SAUVIGNON BLANC

WITHER HILLS	
marlborough, new zealand	64
VILLA MARIA 'CELLAR SELECTION'	
marlborough, new zealand	72
CAKEBREAD	
napa valley, california	76

OTHER

HARPER VOITE PINOT BLANC	
willamette valley, oregon	60
SANTA MARGHERITA, PINOT GRIGIO	
alto adige, italy	64
DR. FISCHER 'BOCKSTEIN VINEYARD'	
mosel, germany	34

CHARDONNAY

STONECAP	
columbia valley, washington	56
LOUIS LATOUR MACON-LUGNY	
burgundy, france	56
CARMEL ROAD	
santa Barbara county, california	64
ICONOCLAST	
russian river, california	72
DOMAINE DROUHUN 'ARTHUR'	
dundee hills, oregon	88
CAKEBREAD	
napa valley, california	95
FAR NIENTE	
napa valley, california	175

DESSERT .375ml bottles

FAR NIENTE 'DOLCE'	
napa valley, california	124
INNISKILLIN, RIESLING ICE WINE	
niagara, canada	156

380+ WINE SELECTIONS ARE AVAILABLE UPON REQUEST
 selections from the resort wine list may be limited in quantity and vintages are subject to change

Wine LIBATIONS

Red

PINOT NOIR

LYRIC BY ETUDE

santa barbara, california 64

SHUG

carneros, california 72

SIDURI

willamette valley, oregon 80

KEN WRIGHT

willamette valley, oregon 84

LIOCO

anderson valley, california 101

PAUL HOBBS

russian river valley, california 120

MERLOT

BENZINGER

sonoma county, california 56

HALL

napa valley california 95

DUCKHORN

napa valley, california 110

SHAFER 'TD9'

napa valley california 165

CABERNET SAUVIGNON

STONECAP

columbia valley, washington 56

BROADSIE

paso robles, california 64

ICONOCLAST

stag leap valley, california 80

CANVASBACK

red mountain, washington 100

HEITZ CELLARS

napa valley, california 120

CHARTEAU MONTELENA

napa valley california 117

CAKEBREAD

napa valley, california 175

OTHER

TELMO RODRIQUEZ,

'LZ' TEMPRANILLO

Rioja, Spain 64

NEWTON 'SKYSIDE' RED BLEND

north coast, california 76

LUCA MALBEC

mendoza, argentina 87

LEVIATHAN RED BLEND

california 124

BRUNELLO DI MONTALCINO,

II POGGIONE

tuscany, italy 160

380+ WINE SELECTIONS ARE AVAILABLE UPON REQUEST
selections from the resort wine list may be limited in quantity and vintages are subject to change

Late Night E N H A N C E M E N T S

THE STAPLE RELATIONSHIP | \$38

sirloin beef burger* aged white cheddar, truffle oil

chicken tenders

classic super crispy french fries

compliments spicy ketchup, buttermilk ranch, spicy buffalo, dijon mustard

proof pretzel knots spicy cheese sauce

SO GRILLED TO SEE YOU | \$36

btc bacon, tomato jam, az white cheddar

prosciutto basil pesto, provolone

brie roasted pear, cranberry

SUNS <NOT> OUT, BUNS OUT | \$37

braised short rib jus miel, watercress, queso fresca

fried buffalo chicken slider shredded lettuce, ranch

sirloin beef burger* az cheddar, pickle, onion

TACO BOUT A PARTY | \$38

chicken, sea bass, carne asada*

warm corn tortillas, warm flour tortillas

compliments onion, fresh lime, cilantro, pico de gallo, queso fresco,
chile arbol, tomatillo-avocado salsa





TANGLED UP IN YOU | \$9

proof pretzel knots spicy cheese sauce

I BELIEVE I CAN FRY | \$28

sweet potato fries*

spicy waffle fries

classic super crispy fries

compliments house made hot sauce, truffle white cheddar cheese sauce, smoked ketchup, avocado crema, house pickled mustard seed relish

ONYX-PECTED BITES | \$40

prosciutto carving

warm corn tortillas , warm flour tortillas

bread crisps spiced & salted marcona almonds, marinated queen creek olives, lemon zest, garlic & chile

chile shrimp bruschetta piquillo peppers, sweet peppers

manchego flatbread onion jam, dried fig, picquillo peppers, arugula salad

chistorra chorizo & potato tortilla espanola

**carving attendant required*

Delectable CONFECTIONS

THE COOKIE DOH BAR | \$21

Brown Butter Chocolate Chip
Cookie Monster
Unicorn Fluff

Chocolate S'More
Peanut Butter & Honey
Oatmeal Rum Raisin (GF/DF)

LOVE YOU A CHOCO-LOT | \$19

Chocolate Covered Caramel Pretzels
Chocolate Dipped Strawberries
Spiced Chocolate Macarons

Mini S'more Cookies
Peanut Butter Cup Parfait

HOLE LOTTA LOVE OR DONUT MIND IF "I DO" | \$19

Vanilla Bean Donuts | Vanilla Glaze, Sprinkles
Chocolate Glazed Donuts | Maple Candied Pecan
Snickerdoodle Donuts | Cinnamon Sugar

PLEASE PASS THE SUGAR OR PASS THE SWEETS | \$9 per option

Mini Red Velvet Cupcake
Passionfruit Fruit Tartlet
Vanilla Cheesecake Lollipop
Chocolate Dipped Long Stem Strawberries

Double Chocolate Brownie Pops
Mini Funfetti Cake Cones
Cereal Treats
Assorted Cream Puffs

CANDYLAND | CUSTOM CANDY BAR

The perfect sweet treat and take home favor for your wedding! Create a truly custom candy station with all of your favorite candy flavors! Have a specific color scheme you want to match? Don't worry, we have hundreds of custom colored candy to create a memorable and matchable display!

PERSONALIZED DESSERT PRESENTATION

Chocolate Monogrammed personalized logo added to any dessert, minimum order 50 pieces, please allow three weeks for special order. Additional \$17 to menu price, per guest.



Preferred PARTNERS

WEDDING & PARTY COORDINATORS

A Day to Cherish	(623) 810-7091	adaytocherishweddings.com
Andrea Leslie Weddings and Events	(509) 953-9550	andrealeslieweddings.com
Imoni Events	(480) 254-0555	imonievents.com
Meant 2 Be Events	(480) 269-3020	meant2beevents.com
Outstanding Occasions	(480) 478-0079	outstanding-occasions.com
Revel Wedding Company	(602) 509-3467	revelweddingco.com
Signature Events	(480) 991-2553	az-events.com
Sip and Twirl	(480) 648-0663	sipandtwirl.com
Some Like it Classic	(480) 659-7955	somelikeitclassic.com
Victoria Canada Weddings and Events	(480) 656-0865	weddingsandevents.net

MUSICIANS

Allegro Quartet	(480) 948-1866	allegroquartet.com
Sweetwater Strings	(480) 388-2977	sweetwaterstrings.com

DJ

Desert House Productions ((602) 790-2241	deserthouseproductions.com
Got You Covered	(602) 722-5416	gotyoucoveredmusic.com

BANDS

Instant Classics Band	(602) 570-9739	theinstantclassics.com
JJ's Band	(480) 234-4314	thejjband.com
The Lucky Devils	(480) 522-9008	luckydevilsband.com

FLORISTS

Carte Blanche	(602) 703-9411	carteblanchefloral.com
LUX Florist	(602) 707-6295	luxweddingflorist.com
The Flower Studio, Inc.	(602) 279-3404	flowerstudioaz.com

BEAUTY

Allison Pynn	(602) 670-1631	makeupaz.com
Heather Van Houten		heathermakeupartist.com

OFFICIANT SERVICES

Judge Michael Reagan	(602) 372-7610	
Matt T. Nathanson	(480) 363-4282	firstofficiant.com
Mike Kennedy	(623) 975-4272	arizonaweddingceremonies.com
Rabbi Weiner	(623) 975-4272	gotrabbi.com/bio.htm

PHOTO BOOTH & OTHER ENTERTAINMENT

Snapbooth	(480) 540-6238	snapbooth.com
Social Station		yoursocialstation.com

VIDEOGRAPHERS

Serendipity Cinematography	(602) 899-9918	serendipitycinema.com
Something New Media	(602) 730-0478	somethingnewmedia.com

PHOTOGRAPHY

Amy and Jordan	(602) 616-9094	amyandjordan.com
Andrew & Jade		andrewjadephoto.com
Elyse Hall Photography	(480) 206-4620	elysehall.com

SPECIALTY LINENS/CHAIRS/DECOR

Glamour & Woods	(480) 306-5030	glamourandwoods.com
Prim Rentals	(602) 481-6922	primrentals.com

TRANSPORTATION

Ollie the Trolley	(480) 970-8130	olliethetrolley.com
The Driver Provider	(602) 453-0001	driverprovider.com

STATIONERY

Celebrations In Paper	(480) 946-5680	celebrationsinpaper.com
idieh design	(480) 428-2642	idiehdesign.com

RESORTS/ HOTELS FOR ROOM BLOCKS

Hilton Garden Inn	(480) 515-4944	hiltongardeninn.hilton.com
Marriott McDowell Mountains	(480) 502-3836	marriott.com

General INFORMATION

LOCAL TAXES & FEES

(subject to change)

F&B SALES TAX 8.05%

CEREMONY FEE / MEETING ROOM RENTAL TAX 2.15%

SERVICE CHARGE all banquet food, beverage, and cigar charges are subject to a 25% taxable charge (13.5% service charge, 11.5% administration fee)

ALL MEAL FUNCTIONS OF LESS THAN 25 GUESTS

Labor administration charge: \$150

ROOM DELIVERIES GRATUITIES

In-Room Generic Delivery: \$3.00

In-Room Personalized Delivery: \$3.50 Additional Items: \$.50

OUTDOOR FUNCTIONS

Four Seasons Market Lighting can be rented for Fountain Terrace and Ironwood Terrace \$800.00. Four Seasons Market Lighting can be rented for Troon Lawn for \$550.00. Entertainment in outdoor function areas is limited to background non-amplified music. Any exception (other than wedding ceremonies) must be approved in advance. Speeches are limited to short 'housekeeping' announcements or toasts under (5) five minutes in length. A microphone is not permitted on the Troon Lawn. A local ordinance requires all forms of entertainment to cease at 10:00pm. The resort provides lighting for buffets, bars and for area safety. Your Resort representative or PSAV can provide assistance with lighting rentals for the dining tables and enhancements to the landscaping. Please note that all outdoor functions require a weather assessment four (4) hours prior to your event. If the weather forecast is 40% chance of rain or higher, the event will automatically be moved to back-up space to ensure the safety and comfort of the guests and staff. During cooler months, it is recommended that portable heaters be rented at \$105.00 per heater. We suggest a ratio of (1) one per table. Heaters are not effective below 60 degrees or in windy conditions. Your hotel representative can assist with these arrangements.

HOSPITALITY

For the safety of our guests and in accordance with State laws, no food or beverage shall be permitted to be brought into the Resort. The Resort also prohibits the removal of food and beverage from the Resort. Arizona Law requires all alcohol be purchased and supplied by the Resort and service to end at 2:00am. Gift baskets for room deliveries may not include alcohol or perishable food items unless provided by the Resort.

FUNCTION ROOM ASSIGNMENTS

Function rooms are reserved according to the signed letter of agreement. Should there be changes in attendance or timing, the resort reserves the right to move an event to a more appropriate or available room. Locations assigned as back-up space are not guaranteed & subject to change.

SEATING

(66") Round tables set for (8) or (10) or (72") round tables set for (10) or (12) guests are provided for seated meals. Additional seating options are available, rental fees may apply. Your hotel representative can design floor plans specifically for your event.

EVENT DETAILS

Our Catering department will contact the patron's authorized representatives to assist in detailed planning & preparations for the catered event(s). We encourage the menu(s) & all other details of the catered event(s) to be finalized three weeks prior to the scheduled commencement date of the event(s).

BAR INFORMATION

Bartenders are required at One Bartender per 75 guests for all bars throughout the evening. Each bartender is \$200.00 (plus 8.05% tax). Bars are not to exceed 5 hours in length and are continuous once started through the time of the package. Tray passed beverages, specialty cocktails, cordials/cognacs and dinner wine service are not included in the bar packages and are charged based on consumption. All bar packages are charged per person, based on guarantee or actual attendance, whichever is greater.

GUARANTEES

Attendance must be specified in writing at least seventy-two (72) business hours or three working days in advance. Weekend event guarantees are due by 11:00 a.m. the previous Wednesday. In the absence of a final guarantee, the agreed number from letter of agreement or signed banquet event order will apply.

AUDIO VISUAL EQUIPMENT

For your convenience, state-of-the-art equipment and services are available from PSAV on a retail basis. PSAV will contact you for your requirements and current pricing. Off-site audio visual companies are subject to special conditions & labor fees. Phone: 480-513-5178.

SHIPPING & BOX HANDLING

To ensure efficient handling and storage of materials, please send deliveries to arrive no more than seventy-two (72) hours prior to your arrival date. We recommend incoming boxes indicate both wedding names, event dates, name of Catering Manager & patron's name.

STORAGE FEE (Boxes held for more than 3 days pre/post program dates), \$2.00 per box, per day

FEE FOR LABELING, PACKAGING, PREPARATION FOR SHIPMENT \$2.00 per box (packing materials charged extra)

FEE FOR LOADING/UNLOADING TRUCKS \$35.00 per hour, per staff member

LOADING DOCK HOURS 9am-4pm

- Deliveries are not permitted prior to 9:00am
- Loading dock is accessible to trailers 42 feet or less without sleeper cabs.

OFF PREMISES CATERING

Four Seasons Resort Scottsdale at Troon North is pleased to offer our catering services to any event, at any location. Please contact Your hotel representative for additional information and details.

ROOM RENTAL / CEREMONY FEE

Your hotel representative will quote you the applicable charges for function rooms.

BILLING

Each event is to be pre-paid in advance. Our Financial Accounting representatives will provide you with details pertaining to our event billing procedures.

GUEST PARKING

OVERNIGHT VALET PARKING \$35.00 per night, per car

OVERNIGHT SELF PARKING Included in Resort Fee

VALET PARKING complimentary

DEPOSITS & CANCELLATIONS

All deposits will be credited toward the total cost of your event. Your hotel representative can provide you with information regarding our cancellation policy as outlined in our event agreement.



FOUR SEASONS
RESORT
SCOTTSDALE AT TROON NORTH

MAILING ADDRESS:

10600 East Crescent Moon Drive
Scottsdale, Arizona 85262



SOCIAL MEDIA:

@fsscottsdale
@fsscottsdaleweddings
@eventsfsscottsdale

WEBSITE:

fourseasons.com/scottsdale/weddings
fscateringscottsdale.com

PHONE:

480.513.5013

CREDITS:

Photography:

Elyse Hall Photography
Kevin S Moul

Design & Layout:

idieh design

FOR MORE INSPIRATION:

Carats & Cake
The Knot
Style Me Pretty

Bring us your *dreams*.
we'll do the rest.