



LOCATIONS AND SERVICES

- On-site catering • Group motel rates for wedding guests
- Experienced staff • Accommodations for all budgets
- Breathtaking photo opportunities



THE BEACH

prices starting at*

\$2,500

Ceremony Only \$2,500

Peak Season \$3,000

With Harbor Room

Reception \$4,500

Peak Season \$5,000

Saturdays + \$500



THE POINTE

prices starting at*

\$2,500

Ceremony Only \$2,500

Peak Season \$3,000

With Harbor Room

Reception \$4,500

Peak Season \$5,000

Saturdays + \$500



HARBOR ROOM

prices starting at*

\$3,000

Reception Only \$3,000

Peak Season \$3,500

Saturdays + \$500

All prices are subject to changes without notice, current state tax will be added. Includes on-site Venue Coordinator, one-night free stay for couple based on availability. Monday-Thursday 20% discount on venue fees. 50% venue deposit due upon booking. Peak season is March-May and September-November.

**Additional items and details included for each location in detail on reverse*

HAVASU SPRINGS
Resort

RESERVE TODAY

928.208.1849 | events@Havasusprings.com

2581 N. Highway 95 Parker, Arizona 85344

Follow us on our website and on social media



The Pointe includes:

Guest seating (benches or chairs) | Bridal staging area | Limited portable bar & bartender (excluding libations)
Golf cart to shuttle elderly and disabled | 3 hour maximum time block



The Beach includes:

Guest seating (benches or chairs) | Limited portable bar & bartender (excluding libations) | 3 hour maximum time block



The Harbor Room includes:

Stage | Lounge area | Dance floor | 8 cocktail tables with votives | 14 bar stools | Up to 25 tables and 220 Chiavari chairs
Black, white, gray, ivory or navy floor length linen, place settings and glassware | 8 hour maximum time block

FREQUENTLY ASKED QUESTIONS

Are we able to bring in our own vendors? Yes, you are able to hire your own vendors for desserts, DJ services and photography/videography. The only vendors we require you to use are The Springs Dining for food and beverage and our on-site certified AIFD florist, Meraki Botanical Designs, for floral decor.

Are we able to bring in our own alcohol? No, it is prohibited under Arizona State Liquor Law. All alcohol must be purchased and served through The Springs Dining.

Do you offer a bridal suite? We do not have a bridal suite adjacent to the venue, but we provide a complimentary night stay in one of our motel rooms for the couple (based upon availability).

Are we limited to what is listed on the catering menu? No, the catering menu is customizable and you are able to create a unique menu with our food and beverage director.

Can we take photos at different areas on the property? Yes, you are not limited to your ceremony and reception location. Some popular photo locations include the beach, our many coves, on the docks or on our golf course.

What is your deposit, payment and cancellation policy? The deposit is 50% of the venue rental fee and is due upon booking. This is refundable up until 120 days prior less a \$350 administration fee. The remaining 50% of the venue fee is due 60 days prior and the food and beverage balance is due 10 days prior.

Do you have a professional wedding planner? We work with Posh Planning & Event Co. They offer wedding planning packages exclusively for Havasu Springs Resort couples!

How many guests can you accommodate? 220 guests maximum

Are there any additional fees apart from gratuity and the setup fee? No, but there is a \$500 security deposit required for the venue and this is refunded within 3 business days after your wedding.

What is the backup plan for rain or inclement weather? Under these circumstances we offer the use of The Harbor Room reception space.

How early can vendors access the venue for setup? The venue is accessible by 11am the day of your wedding. It is accessible earlier or the day prior for an additional fee.

Are there decoration limitations? All decor must be approved by a venue coordinator. No tape, nails or staples can be used on building surfaces.

Is there a shuttle service available? Havasu Springs does not offer a shuttle service.

Do you have signage to direct guests to the ceremony and reception site? Yes, three temporary signs are placed at the office entrance and both turns directing your guests.

Who is responsible for setting up and tearing down decor and when? The client is responsible for the setup and removal of any additional decor not provided by the venue. All setup and removal must take place on the day of the event.



on-site certified florist



wedding planner available



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HAVASU SPRINGS
Resort

The Adventure

The Pointe - 3 Hours, Up to 30 Guests - \$7,500

Includes benches, fire columns, staging tent, water & lemonade, golf cart service for elderly & disabled.



Beauty

Bride only
Custom hair
Makeup application



Floral

Bridal bouquet
Honor attendant bouquet
Bridesmaid bouquet
3 Boutonnieres
Flower girl petals



Photographer

Prep & details
Ceremony & formals
Cocktail hour photos
(4 Hours Max. Coverage)



Sunset Cocktails

One hour
Champagne toast
Select appetizers



DJ

Ceremony music
Announcements
Up to 3 hours



Lounge Area

Custom designed space
Lounge seating
6 cocktail tables

The Escape

The Pointe - 2 Hours, Up to 30 Guests - \$5,000

Includes benches, fire columns, staging tent, water & lemonade, golf cart service for elderly & disabled.



Beauty

Bride only
Custom hair
Makeup application



Floral

Bridal bouquet
Honor attendant bouquet
2 Boutonnieres
Flower girl petals



Photographer

Prep & details (30 Min)
Ceremony & formals
Cocktail hour photos
(3 Hours Max. Coverage)

*Custom packages available upon request.

HARBOR ROOM

Catering Menu




HAVASU SPRINGS
Resort

Catering

Hors D' Oeuvres



BIG BOARD GRAZING TABLE

Assortment of Four Deli Meats, Three Cheeses, Four Vegetables, Green Olives, Pepperoncinis, Two to Three Fresh Berries and Fruit, Three to Four Nuts and Three to Four Dipping Sauces

\$5 per person (1 Hour Unlimited; Extra \$75 Per 1/2 HR)

NACHO BAR

Seasoned Ground Beef, Nacho Cheese Sauce, Sour Cream, Salsa, Jalapeños, Tomatoes, Black Olives, Diced Onion

\$5 per person

COLD (Price per 50 pieces)

Smoked Salmon & Cream Cheese Pate on Cucumber Slice \$150

Bruschetta with Tomato, Basil, & Red Onion in a Balsamic Reduction \$150

Caprese Skewers: Basil, Salami, Fresh Mozzarella, Cherry Tomato \$200

Seared Sesame Tuna Points with Ginger & Wasabi Relish \$200

Jumbo Shrimp Cocktail \$200

HOT (Price per 50 pieces)

Asparagus & Asiago Pastry Bites \$150

Swedish Meatballs (also available in BBQ or Italian) \$60

Teriyaki Chicken Skewers \$150

Buffalo Wings \$175

Spanakopita Points (Spinach and Cheese filled Pastry) \$150

Coconut Shrimp with Mango Pineapple Salsa \$200

Crab & Shrimp Stuffed Mushrooms \$200

Bacon Wrapped Scallops \$200

Pot Stickers (Pork) \$150

Themed Buffets

\$28 - \$45



Caribbean Beach \$40 Select Two Entrées | \$45 Select Three Entrées

Island Volcano Salad & Luau Lava Rolls

Hawaiian Fire Blackened Fish, Jamaican Jerk Chicken, Rip Tide Bacon Wrapped Scallops, or Tiki Teriyaki Steak, with Surfboard Veggies and Waikiki Cinnamon Yam Mash or Polynesian Tropical Rice

Piece of Key Lime Tart - add \$3

Italian Feast \$40 Select Two Entrées | \$45 Select Three Entrées

Garden Salad & Garlic Rolls

Chicken Alfredo, Chicken Parmesan, Chicken Marsala, or Steak Italiano Style Roasted Chef's Vegetables, Grilled Asparagus [seasonal]

Tiramisu - add \$3

Mexican Fiesta \$38 Select Two Entrées | \$42 Select Three Entrées

Southwest Salad & Garlic Rolls

Tortilla Chips with Freshly Made Guacamole & Salsa, Spanish Rice

Black Beans w/ Cotija Cheese, Warm Flour Tortillas, Flash Fried Corn Tortillas

Seasoned Steak Strips, Seasoned Chicken Breast Strips, Blackened Tilapia Filets

Toppings: Sautéed Onions & Peppers, Diced Tomatoes, Sour Cream, Shredded Lettuce, Shredded Cheddar Cheese, Jalapeño Peppers and more

Raspberry Stuffed Churros, Cinnamon Crispas - add \$3

Pricing is based per person.

Themed Buffets

\$28-\$35



All American \$28 Select Two Entrées | Full Buffet \$35

Nacho Chips & Salsa with Chili, Cheese, & Jalapeños Stadium Style Hot Dogs With All the Fixings, Hot Delicious Hamburgers & Cheeseburgers, Buffalo Chicken Wings Creamy Coleslaw, Potato Chips, Granny's Old-Tyme Potato Salad
Chocolate Brownies - add \$3

Country BBQ \$40 Select Two Entrées | \$45 Select Three Entrées

Crispy Garden Salad & Corn Bread Muffins

BBQ Chicken, BBQ Ribs, Roasted Sweet Potato Wedges, Corn on the Cob, Mac-n-Cheese , Bourbon BBQ Top Sirloin, BBQ Baked Ranch Beans, Creamy Coleslaw.
Giant Otis Spunkmeyer Chocolate Chip Cookies - add \$3

Louisiana Cajun \$40 Select Two Entrées | \$45 Select Three Entrées

Garden Salad & Garlic Rolls

Polly-Wog Pot-Stickers, YA-YA Bayou Creamy N'Awlins Style, Mac N Cheese [Crawfish optional] , JACK DANIEL'S Glazed Ribeye Steaks, Blackened Chicken Breasts, Chicken & Andouille Sausage Gumbo or Springs, Shrimp Creole with Dirty Rice and "TNT" Vegetables, Mix of Roasted Red Peppers, Green Beans & Mushrooms
Thick Slice of Chocolate Cake - add \$3

Pricing is based per person.

Custom Buffet Dinners

Dinner Entrees

*Includes Dinner Rolls, Dinner Salad, Chef's Vegetables, and Potato/Rice
(Caesar Salad, Spinach Salad, Bleu Cheese Wedge-add \$4)*

\$40 Select Two Entrées | \$45 Select Three Entrées

- Roasted Chicken Quarters, (Lightly Seasoned, Lemon Herb, or BBQ)
- Grilled "3" Pepper Pork Chops, (Plain, Jamaican Jerk, or BBQ)
- Chicken Marsala
- Chicken Parmesan
- Lemon Buttered Herb Chicken
- Teriyaki Chicken Breast with Grilled Pineapple
- St. Louis-Style BBQ Ribs

\$46 Select Two Entrées | \$48 Select Three Entrées

- Grilled Salmon with Raspberry Chipotle Glaze
- Stuffed Salmon with Sautéed Garlic Spinach Filling
- Blackened Mahi Mahi, or Blackened Salmon
- 6-oz. Ribeye Steak with Bacon Wrapped Shrimp Skewers
- 8-oz. New York Strip Steak
- Garlic Parmesan Crusted Halibut with Shrimp Scampi
- Springs Prime Rib Carving Buffet (Carving station set up fee-\$100)

\$50 Select Two Entrées | \$55 Select Three Entrées

- Bourbon Glazed Beef-n-Bird (6-oz Sirloin/6-oz Breast)
- Blackened Prime Rib with Cajun Cream Shrimp
- Garlic Parmesan Crusted Halibut with Shrimp Scampi
- Petite Surf & Turf (6-oz. Filet & 5-oz. Lobster Tail)

- Maximum (3) Main Entrées per event**
- (2) vegetable choice options (add \$3)**
- (2) potato, or rice choice options (add \$3)**

Pricing is based per person.

Custom Plated

Dinner Entrées

*Includes Dinner Rolls, Dinner Salad, Chef's Vegetables and Potato/Rice
(Caesar Salad, Spinach Salad, Bleu Cheese Wedge -add \$4)*

\$42 Select Two Entrées

Roasted Chicken Quarters (Lightly Seasoned, Lemon Herb, or BBQ)

Grilled "3" Pepper Pork Chops (Plain, Jamaican Jerk, or BBQ)

Chicken Marsala

Chicken Parmesan

Lemon Buttered Herb Chicken

Teriyaki Chicken Breast with Grilled Pineapple

\$48 Select Two Entrées

Grilled Salmon with Raspberry Chipotle Glaze

Stuffed Salmon with Sautéed Garlic Spinach Filling

Blackened Mahi Mahi, or Blackened Salmon

6-oz. Ribeye Steak with Bacon Wrapped Shrimp Skewers

8-oz. New York Strip Steak

Garlic Parmesan Crusted Halibut with Shrimp Scampi

SPRINGS Prime Rib Carving Buffet (Carving station set up fee-\$100)

\$55 Select Two Entrées

Bourbon Glazed Beef-n-Bird (6-oz. Sirloin/6-oz. Breast)

Blackened Prime Rib with Cajun Cream Shrimp

8-oz. Bacon-Wrapped Filet Mignon

Garlic Parmesan Crusted Halibut with Shrimp Scampi

Petite Surf & Turf (6-oz. Filet & 5-oz. Lobster Tail)

Any menu can be custom designed and priced for your convenience. Gluten-free and vegetarian options available.

Pricing is based per person.

Bar Options

Option 1: Set Tab Amount

- (Example) #1 \$1500, then cash bar
- (Example) #2 \$1500 & \$325 Domestic Draft, then cash bar
- (Example) #3 \$1500 Beer & Wine Only, then cash bar

Option 2: Host Bar by Bottle

- Call Liqueur \$125 per bottle (Includes all mixers & misc.)
- Keg Beer Premium / Import \$350 per ½ keg/\$200 per ¼ keg
- Keg Beer Domestic \$325 per ½ keg/\$175 per ¼ keg
- Bottle Beer \$3.75 Domestic/\$4.75 Import & Premium
- House Wine \$7.00 glass/\$28 bottle (750 ml)



Option 3: Signature Batch Drinks

- Pre-made recipe of your choice in 2.5 gallon batches
- One Main Liqueur \$175
(Ex. Margarita, Cosmopolitan, Lake Cruiser, Manhattan)
- Two Main Liqueurs or Premium Liqueur \$200
(Ex. Black Russian, Attitude Adjustment, Long Island Tea, Patron Margarita)

Option 4: No Host Bar or Cash Bar

Priced accordingly per Havasu Springs Resort pricing at The Springs Dining

Option 5: Open Bar

Priced per event based on number of hours, guests and alcohol selection

Coffee Set Up \$25 Per Airpot, Unlimited \$75, Biscotti \$2.50 ea., Cookies \$1.50 ea.

Champagne Toast \$5 Per Person (Glass Flutes)



For more information on Havasu Springs Resort's Catering Menu please contact:

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