



JW MARRIOTT

CAMELBACK INN® SCOTTSDALE

THOUGHTFULLY CRAFTED WEDDINGS



## YOUR MOST MEMORABLE DAY. WHERE TIME STANDS STILL.

We will bring your dream wedding to life at one of the most unique venues in the world. By creating an exclusively curated ceremony and reception, your special day will feel like an intimate celebration amongst loved ones no matter the size.

With a selection of breathtakingly gorgeous indoor and outdoor venues and a passion for detail, our certified wedding planners and team of catering and pastry chefs will design a culinary experience crafted unlike any other.

Bask in the Scottsdale sun while you and your guests enjoy access to our luxurious resort amenities including our newly renovated guest rooms, dazzling mountain views, upscale restaurant dining, full-service salon and spa, championship golf courses and more.

In all the world only one.

For more information on weddings at  
JW Marriott® Scottsdale Camelback Inn Resort & Spa, visit [camelbackinn.com](http://camelbackinn.com)



## CEREMONY

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*With the picturesque Arizona sky as a canopy and desert mountains as a backdrop, both of these amazing settings will make an everlasting memory.*

### NORTH GARDEN

*A grand lawn with blooming flowers and stellar views of Camelback Mountain.*

### LAKEVIEW INN

*This unique location is surrounded with flowing waterfalls and lush fairways.*

Ceremony Set Up Fee Includes:  
*Pricing is Seasonal*

Certified Marriott Wedding Specialist

White Garden Chairs

Gift and Guest Book Tables

Audio Engineer

Wireless Lapel Microphone with Outdoor Sound System

Private Event and Directional Signage

Water Service for Guests

Rehearsal Services

Please note Ceremony Fees vary on a seasonal basis.

25% taxable service charge and applicable state sales tax will be added to the ceremony fee.





## BUTLER-PASSED

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### COLD HORS D'OEUVRES

Asian Chicken Salad Spring Roll Cup

Beef Tenderloin with Horseradish Cream and Onion Relish

Ahi Poke in a Wonton Cup\*

Spicy Shrimp with Candied Pineapple

Prickly Pear Goat Cheese & Apple Chutney (V)

Parmesan Napoleon Crisp (V + GF)

### HOT HORS D'OEUVRES

Green Chili Arepas with Aji Amarillo Crema

Macaroni and Cheese Bite with Chipotle Aioli (V)

Sonoran Chicken Quesadilla with Avocado Sour Cream

Bacon Wrapped Beef Short Ribs with a Peach Barbeque Sauce

Beef Barbacoa Taquito with Pico de Gallo

Southwest Crab Cake with Ancho Remoulade

25% taxable service charge and applicable state sales tax will be added to all food and beverage.

## STARTER SALADS AND APPETIZERS

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### STARTER SALADS

#### SPINACH

Smoked Bacon, Chopped Egg, Sunflower Seeds and Sweet Drop Pepper with Grain Mustard Vinaigrette

#### WEDGE

Romaine Hearts, Crunchy Corn, Cucumber Pico De Gallo and Cotija Cheese with Cilantro Buttermilk Dressing

#### POMEGRANATE

Field Greens, Golden Beets, Puffed Amaranth and Bellwether Farmer Cheese with Pomegranate Vinaigrette

#### WILD ARUGULA

Fried Capers, Preserved Sweet Tomatoes, Grilled Asparagus and Pignon with Lemon Thyme Vinaigrette

### HOT APPETIZER ENHANCEMENTS

(Additional \$12 per person)

#### ANCHO AGAVE LACQUERED PORK BELLY

Burnt Corn Puree, Crunchy Spiced Hominy and Cilantro Oil

#### PAN SEARED SHRIMP

Corn and Chorizo Grits, Vegetable Escabeche

#### CROWS DAIRY GOAT CHEESE SOUFFLÉ

Madeira Braised Greens, Roasted Beech Mushrooms and Fine Herbs



# PLATED RECEPTION PACKAGES

## PREMIUM PACKAGE | \$130

CHOICE OF THREE BUTLER PASSED HORS D'OEUVRES  
*Based on Three Pieces per Person*

CHOICE OF STARTER SALAD  
*OR Hot Appetizer Upgrade*

PRE-SELECTED CHOICE OF ENTRÉE

TIERED WEDDING CAKE

**PRE-SELECTED CHOICE OF ENTRÉE**  
*Select One*

HONEY LAVENDER CHICKEN BREAST  
with Poppy Seed Hemp Crust and Natural Jus

GRILLED FILET OF BEEF  
with Bordelaise Sauce

BOURBON MAPLE GLAZED SALMON

**ENTRÉES SERVED**  
*Select Two*

SOCIABLE GARLIC POTATO PUREE

BUTTER FRIED HERICOT VERTS

ROASTED HERITAGE CARROTS

LEMON HERB RISOTTO

GARLIC BUTTER ASPARAGUS

**TWO-TIERED WEDDING CAKE**  
with a Classic Buttercream Cake Design  
*(Cake Offerings page 8)*

STARBUCKS COFFEE & HOT TEA SERVICE

### ENHANCEMENTS

Enhance your first plated course by substituting one of our delicious Hot Appetizers for an Additional \$12 per Person.

Elevate your Entrée by creating your own Duet\* from the list of Entrée Selections for an Additional \$10 per Person.

*\*For Duet Entrées, please note all guests will be served only the Duet Entrée; no other pre-selected choices are available once the selection has been made.*



25% taxable service charge and applicable state sales tax will be added to all food and beverage.



# PLATED RECEPTION PACKAGES

## PLATINUM PACKAGE | \$150

CHOICE OF THREE BUTLER PASSED HORS D'OEUVRES  
*Based on Three Pieces per Person*

CHOICE OF STARTER SALAD  
*OR Hot Appetizer Upgrade*

PRE-SELECTED CHOICE OF ENTRÉE

TIERED WEDDING CAKE

PRE-SELECTED CHOICE OF ENTRÉE  
*Select One*

GARDEN PESTO AND RACLETTE STUFFED CHICKEN  
with Wild Mushroom Truffle Risotto and Romesco Sauce

SEARED WHITE SEA BASS  
with Creamy Herb Polenta, Petite Squash, Brussel Sprouts  
and Red Wine Shallot Butter

RECADO RUBBED FILET MIGNON  
with Parmesan Potato Pave, Charred Asparagus,  
Pickled Sweet Peppers and Chimichurri

BRAISED BEEF SHORT RIB  
with Parsnip Puree, Glazed Heirloom Carrots, Swiss Chard  
in a Merlot Reduction

TWO-TIERED WEDDING CAKE  
with a Classic Buttercream Cake Design  
*(Cake Offerings page 8)*

STARBUCKS COFFEE & HOT TEA SERVICE

### ENHANCEMENTS

Elevate your dining package by adding one of the below selections to your Plated Entrée.

Add Grilled Shrimp for an Additional  
\$16 per Person

Add Butter Poached Lobster for an Additional  
\$44 per Person



25% taxable service charge and applicable state sales tax will be added to all food and beverage.





# RECEPTION STATIONS PACKAGE

## LUXURY PACKAGE | \$160

CHOICE OF THREE BUTLER PASSED HORS D'OEUVRES

*Based on Three Pieces per Person*

CHOICE OF STATIONS

TIERED WEDDING CAKE

STARBUCKS COFFEE AND HOT TEA STATION



25% taxable service charge and applicable state sales tax will be added to all food and beverage.

### STARTER STATION | Select Two

#### FARMERS MARKET SALAD

Organic Field Greens | Cherry Tomato | English Cucumber

Shaved Radish | Roasted Beets | Garlic Croutons

Sunflower Seeds | Queen Creek Olives

Marinated Feta

Green Goddess | Lemon Poppy Seed Dressing

#### MEAT AND CHEESE TABLE

Artisan Domestic Cheeses | Cured Meats | Pickled Vegetables

Fruit Preserves | Smoked Almonds | Lavosh |

Dried Fruit | Local Honeycomb

#### FRESH AND GRILLED VEGETABLES

Heirloom Tomato | Roasted Carrots | Broccoli

Cauliflower | Sugar Snap Peas | Sweet Bell

Peppers | Lemon Scented Asparagus

Grilled Squash | Onion Dip | Harissa Yogurt

### CARVING STATIONS | Select One

#### CEDAR PLANK SALMON

Lemon-Tarragon Aioli | Tomato-Fennel Jam  
or

#### DRY RUBBED PRIME RIB\*

Au Jus | Creamy Horseradish Sauce

Artisan Roll

### STARCH STATIONS | Select One

#### RISOTTO AND RAVIOLI

Short Rib Ravioli | Garlic Browned Butter and Herb Gremolata

Wild Mushroom Risotto | Forest Mushrooms

Reggiano | Fresh Herbs

#### GOURMET MACARONI AND CHEESE

Carbonara with Bacon and English Peas

Shrimp with Brie and Breadcrumbs

Broccoli and Cheddar

#### CHEF'S YORKIE STATION

Braised Beef Short Rib | Creamy Yukon Gold

Mashed Potato

Horseradish Cream | Yorkshire Popover

### ELEVATED STATIONS

*Additional \$30 per Person, per Station (*

### SEAFOOD STATION

*(Based on 4 Pieces/Person)*

#### SOUTHWESTERN CRAB CAKE

Jumbo Lump Crab | Aji Amarillo Aioli | Corn and Black Bean Relish

#### SHRIMP COCKTAIL

Adobe Chipotle Cocktail Sauce | Lemon Aioli

### SUSHI STATION

*(Based on 4 Pieces/Person)*

Maki: California | Spicy Tuna | Vegetable | Eel

Nigiri: Tuna | Salmon | Hamachi | Eel

Served with Ginger, Wasabi, and Soy Sauce



# SWEET TREATS AND AFTER HOUR MUNCHIES

## SWEET TREATS | CHOOSE THREE SAVORY DESSERTS | \$24

OPEN FACE ÉCLAIR  
White Chocolate Mousse, Raspberry and Mint Sponge

BAILEY'S CHEESECAKE CONE  
Bailey's Cheesecake, Whipped Vanilla Ganache and Espresso Gel

MILK CHOCOLATE ORANGE CRÈME BRULEE TARTS

ROSEMARY PRALINE  
Rosemary Sponge, Praline Cremeux and Salted Briton

SEASONAL FRUIT TART

## AFTER HOUR MUNCHIES

STREET TACO BAR | \$34  
Flour Tortillas, Shredded Chicken, and Pulled Pork Verde  
Salsas, Cilantro, Pickled Onion and Queso Fresco

GRILLED CHEESE EXPERIENCE | \$22  
PARMESAN CRUSTED FARM BREAD  
with Fontina Cheese, Bacon, Oven Dried Tomato  
SHORT RIB  
with Gruyere, Sweet Onion Compote, Blue Corn Cheddar Pullman  
and Fresh Herbs

ARIZONA SNACK BAR | \$30  
Machaca Beef Burrito, Chorizo Black Bean Empanada, Green Chili and  
Corn Tamales with Assorted Salsas and Sour Cream

SOUTHWEST | \$32  
NACHO BAR  
Achiote Pulled Chicken | Corn Tortilla Chips | Queso Sauce  
Pico De Gallo Avocado-Cilantro Crema | Pickled Jalapenos | Cotija  
Cheese | Salsa Casera  
  
Churros with Salted Caramel  
  
Spiced Pistachio and Cashews



## WEDDING CAKE OFFERINGS

FLAVORS	FILLINGS
Vanilla Buttermilk Cake	Vanilla Bavarian Cream
Chocolate Buttermilk Cake	Fresh Fruit Mousse
Marble Cake	Chocolate Mousse
Red Velvet	Cream Cheese
Devil's Food Cake	Hazelnut
Carrot Cake	Tiramisu
Hazelnut	
Butter Pecan	
Lemon Poppy	





# MUMMY MOUNTAIN RECEPTION

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## MUMMY MOUNTAIN SIDE ONE WEDDING DINNER BUFFET

**\$140**

CHOICE OF PLATED SALAD

MASHED YUKON GOLD POTATOES

with Truffle Butter

EGGPLANT ALFREDO

Cavatapi Pasta

GRILLED ASPARAGUS

with Charred Lemon

BABY CARROTS

with Bourbon Maple Glaze

NEW YORK STRIP

with Charred Chimichurri

ROSEMARY SEARED SALMON

with Saffron Mussel Cream Sauce

TIERED WEDDING CAKE

STARBUCKS COFFEE AND HOT TEA STATION



25% taxable service charge and applicable state sales tax will be added to all food and beverage.  
Stations require one attendant per 75 guests at \$300 per attendant.



# COCKTAILS

## PREMIUM

\$15 per Ounce

Smirnoff Vodka

Beefeater Gin

Bacardi Superior Light Rum

Dewar's White Label Scotch

Jim Beam White Label Bourbon

Canadian Club Whisky

Jose Cuervo Tradicional Silver

Courvoisier VS

House Chardonnay | \$54

House Pinot Grigio | \$54

House Cabernet Sauvignon | \$54

House Pinot Noir | \$54

House Sparkling Brut | \$54

## PLATINUM

\$17 per Ounce

Absolut Vodka

Tanqueray Gin

Bacardi Superior Light Rum

Captain Morgan Original Spiced Rum

Maker's Mark Bourbon

Dewar's White Label Scotch

Canadian Club Whiskey

Jack Daniel's Tennessee Whiskey

1800 Silver Tequila

Courvoisier VS

Conundrum, White Blend | \$56

Ferrari-Carano, Cabernet | \$66  
Sauvignon

Meiomi, Pinot Noir | \$62

## LUXURY

\$19 per Ounce

Grey Goose Vodka

Tito's Handmade Vodka

Bombay Sapphire Gin

Bacardi Superior Light Rum

Johnnie Walker Black Label Scotch

Knob Creek Bourbon

Crown Royal Whisky

Jack Daniels Tennessee Whiskey

Canadian Club Whiskey

Patrón Silver Tequila

Hennessy V.S.O.P. Privilege

Jordan, Chardonnay | \$88

Austin Hope, Cabernet Sauvignon | \$94

Willakenzie, Pinot Noir | \$82

## ALL HOST BARS INCLUDE

Domestic Beer  
\$9 each  
Budweiser, Bud Light, Heineken 0.0

Import Beer  
\$10 each  
Corona, Stella Artois

Specialty Beer  
\$10 each  
Blue Moon White Belgium  
Four Peaks Kiltlifter Ale

Pepsi Soft Drinks  
\$7 each

Bottled Spring & Mineral Water  
\$7 each



# INFORMATION

## WEATHER POLICY

Any of the following locally forecasted weather conditions will require the relocation of an outdoor event to its indoor back up location: 30% or higher chance of Precipitation, Temperatures below 60 degrees or over 100 degrees, and Wind gusts in excess of 15mph. Decisions will be made no less than 5 hours prior to the scheduled start time. A client requested delay resulting in a double set up will be assessed a service charge of \$10.00 per guaranteed guest.

## FOOD & BEVERAGE

All food and beverages served at functions associated with the Event must be provided, prepared, and served by JW Marriott Camelback Inn Scottsdale Resort & Spa, and must be consumed on the Resort premises. It is our policy not to permit food and beverages to be brought into or removed from our functions rooms or hospitality suites. In function areas, alcoholic beverages are sold by the drink only. In accordance with the Resort's alcoholic liquor license, if alcoholic beverages are served on the Resort premises (or elsewhere under the Resort's alcoholic liquor license) the Resort will require that beverages be dispensed only by Resort servers and bartenders.

The Resort's alcoholic liquor license requires the Resort:

- 1) requests proper identification (photo ID) of any person of questionable age and refuse alcoholic beverage service if the person is either under age or proper identification cannot be produced and
- 2) refuse alcoholic beverage service to any person who, in the Resort's judgment, appears intoxicated.

Consuming raw or under cooked meats, seafood, poultry, shellfish or eggs may increase your risk of food borne illnesses. Regarding the safety of these items, written information is available upon request.

## MENU TASTING

A complimentary taste panel will be arranged for definite business on plated menus with a food and beverage minimum of \$20,000.00 or more. Based on availability prior to the event for up to 4 persons. Additional attendees can be accommodated at 50% of the menu price.

## SERVICE CHARGE AND SALES TAX

A 25% service charge and current state sales tax will be added to all food and beverage, as well as any Audio Visual equipment charges. Meeting room rental is subject to state sales tax.

## SHIPPING AND RECEIVING

Due to storage limitations, JW Marriott Camelback Inn can only accept your shipment within three days of your group arrival. If your group requires extensive storage space, or if boxes arrive more than three days prior to your arrival, the Hotel reserves the right to assess an additional storage charge. Please inform your Event Manager of the total number of boxes being shipped. To ensure proper handling of your materials, shipping labels must include the following:

To:  
JW Marriott Camelback Inn  
Attn: Meeting Planners Name  
5402 E. Lincoln Drive  
Scottsdale, AZ 85253  
C/O: Name of your conference, Conference  
Date(s)

## LAKEVIEW BALLROOM REGULATIONS

The Town of Paradise Valley Statutes and the Home Owners Association requires Camelback Inn, A JW Marriott Resort & Spa to comply with the following:

- a) No activities or functions shall be permitted outdoors, or on Club House/Pavilion patios or balconies later than one hour following sunset. All events need to conclude by 12 midnight.
- b) No vehicles will be permitted to drop off or pick up deliveries between the hours of 10:00pm and 7:00am.
- c) For all events of 150 guests or more, a Paradise Valley Police Officer must be present. The current charge is \$50 per hour. Officers must be assigned 30 minutes prior and 30 minutes after the event's scheduled time.

## EVENT/ENTERTAINMENT

Due to Paradise Valley Noise Ordinance Restrictions, Hotel will be the exclusive and sole provider of any and all entertainment, currently handled by Southwest Conference Planners, (i.e.; Live or Recorded Music, Quick Draw Contests, Casino Games, Old Time Photos, etc.) either scheduled or unscheduled which utilizes our Mummy Mountain or any other outdoor area.

Therefore, we must comply by enforcing a maximum decibel reading of 56, and by concluding all entertainment no later than 10:00pm. In addition, no exterior amplifiers or public address systems may be operated, due to local sound restrictions

## MENUS

Menu pricing valid for events arriving at the resort on or before February 1, 2023. Prices subject to annual increase of 8%-10%. Menu items are subject to change based on seasonality and availability.

## UTILIZATION OF EXISTING BALLROOM FURNITURE

Please note that any existing furniture located in both the Arizona and Paradise Ballroom Foyers and Patio may NOT be moved, relocated, or utilized for any one event or meeting.

All existing furniture in the Arizona and Paradise Ballroom Foyers must remain in place at all times. Please ask your Event Manager if further clarification is required.

## GENERAL INFORMATION

Our printed menus are for general reference. Our Catering staff will be happy to propose customized menus to meet your specific needs. All prices are subject to change. Menu prices will be confirmed by your Event Manager.

## GUARANTEES

Guaranteed headcounts are required for all catered food and beverage events. Final attendance must be confirmed by 10:00am, 5 business days prior to the function. This number will be your guarantee and is not subject to reduction. However, increases in guarantees may be accepted up to 24 hours prior to the function, subject to product availability. We will set and prepare food for 3% over the guarantee.

## SECURITY

The hotel may require security or police officers for certain events. Please contact your Event Manager for information.

## DECORATIONS

All decorations must, meet with the approval of the Paradise Valley Fire Department, i.e. Smoke machine, candles, sparklers, pampas grass, etc. The Resort will not permit the affixing of any items to the walls or ceiling of rooms unless written approval is given by the Catering department.

## SIGNAGE

In order to maintain the ambiance of the Resort, all signs must be professionally printed; no handwritten signs are allowed. Our Resort prohibits signs of any kind in the main lobby.

## LABOR CHARGES

Carvers, station attendances, additional food and cocktail servers are available at a minimum fee of \$300.00 per attendant for each four hour time period. A \$125.00 labor charge will be applied to lunch and dinner buffets that do not reach a minimum guarantee of 50 guests. A \$225.00 bartender charge will apply if \$450.00 minimum is not achieved per bar.





