

WEDDING BANQUET MENU



SCOTTSDALE



THE WEDDING YOU'VE ALWAYS DREAMED OF,
IN AN INTIMATE DESERT SETTING YOU WON'T BELIEVE.





PLATED DINNERS

Tier one \$204 PER PERSON
INCLUDES 3 HOUR DELUXE BAR PACKAGE

HORS D'OEUVRES | PICK 3

DESERT BLOSSOM SUMMER ROLL ©
SONORAN TORTILLA PINWHEEL ©
CHICKEN PESTO WITH SWEET PEPPER TAPENADE ©
VEGAN POTATO AND PEA SAMOSA ④
GREEN CHILI CORN TAMALE ④

SALADS | PICK 1

STACKED CAESAR SALAD

PEAR SALAD WITH WATERCRESS, POACHED PEAR, WALNUTS, GORGONZOLA,
AND WHITE WINE DRESSING

FIELD GREEN SALAD, MARKET VEGETABLES SERVED WITH BALSAMIC VINAIGRETTE

ENTREES | PICK 2

ARTICHOKE STUFFED CHICKEN WITH WILD RICE, MUSHROOMS, AND
ARTICHOKE HEARTS TOPPED WITH A BASIL CHARDONNAY CREAM

SHORT RIB, SLOW ROASTED AND STOUT BRAISED WITH SMASHED NEW
POTATOES AND ROASTED BROCCOLI

BUTTERNUT SQUASH WALNUT RAVIOLI WITH SAGE CREAM SAUCE

SPINACH AND EGGPLANT ROLLATINI, ROASTED EGGPLANT STUFFED WITH
THREE CHEESES



PLATED DINNERS

Tier Two

\$214 PER PERSON

INCLUDES 3 HOUR DELUXE BAR PACKAGE

HORS D'OEUVRES | PICK 4

ASIAN SALAD SPRING ROLL CUP ©

SMOKED SALMON ROSE ON POTATO PANCAKE ©

ARANCINI WITH PORTOBELLO MUSHROOM ④

SHORT RIB ROQUEFORT, HAND PIE PUFF PASTRY ④

BACON WRAPPED SIRLOIN WITH GORGONZOLA SATAY ④

SALADS | PICK 1

ARUGULA AND WATERMELON SALAD WITH RED ONION, FETA CHEESE, PEPITAS, AND HONEY BALSAMIC DRESSING

GRILLED ASPARAGUS SALAD WITH WATERCRESS, HARD BOILED EGG, AND TARRAGON VINAIGRETTE

THREE LETTUCE SALAD WITH GORGONZOLA, CARAMELIZED PECANS, DRIED CRANBERRIES, ORANGE, AND CITRUS DRESSING

ENTREES | PICK 2

PRESERVE LEMON BRICK CHICKEN WITH BRAISED TUSCAN KALE, POTATO PUREE, SWEET PEPPERS, AND LEMON PEPPER JUS

OAK SMOKED BEEF TENDERLOIN WITH CHIMICHURRI, GARLIC ROASTED POTATOES WITH ROSEMARY, AND CHEF'S SEASONAL VEGETABLES

CITRUS GLAZED SALMON, FIRE ROASTED POTATOES, AND GRILLED VEGETABLE SALAD

GRILLED PORTOBELLO MUSHROOM CAPS WITH AVOCADO, ROASTED BELL PEPPERS, AND PEPPER JACK



PLATED DINNERS

Tier three

\$229 PER PERSON

INCLUDES 3 HOUR PREMIUM BAR PACKAGE

HORS D'OEUVRES | PICK 5

VANILLA SMOKED SCALLOP WITH HABANERO GLAZE ©

ESPRESSO SEARED BEEF ON GARLIC CROSTINI ©

BRIE WITH SLICED APPLE AND WALNUT CHUTNEY ©

ARANCINI WITH ITALIAN SAUSAGE ①

LOBSTER AND SWEET CORN SPRING ROLL ①

PEPPERCORN CRUSTED BEEF TENDERLOIN WITH ROASTED GARLIC SATAY ①

SALADS | PICK 1

STRAWBERRY FIELDS SALAD WITH SLICED APPLES, GRAPES, FRESH STRAWBERRIES, DRIED CRANBERRIES, CANDIED PECANS, GORGONZOLA, AND HONEY LEMON VINAIGRETTE

ORGANIC HEIRLOOM TOMATO SALAD WITH SEASONAL GREENS, BASIL AND BURRATA WITH WHITE BALSAMIC

WATERCRESS, ENDIVE, FRISEE, SUAVIGNON BLANC POACHED PEAR, WALNUTS, AND GORGONZOLA WITH WHITE WINE AGAVE DRESSING

ENTREES | PICK 3

FILET MIGNON WITH BLACK GARLIC BUTTER AND CRISPY SHAVED ONIONS

LEMON SCENTED GAME HEN WITH PORTOBELLO MUSHROOM AND PARMESAN BAKED RISOTTO, GRILLED VEGETABLES TOSSED WITH PROVENCAL MERLOT MARINADE

PISTACHIO CRUSTED HALIBUT WITH CILANTRO LIME BEURRE BLANC, ROASTED BRUSSELS SPROUTS, APPLEWOOD BACON, AND PORCINO TRUFFLE RISOTTO

RAVIOLINI WITH PORTOBELLO MUSHROOM CREAM SAUCE

RADIATORE PASTA WITH BROCCOLI, SUN DRIED TOMATOES, FRESH BASIL, AND PINE NUTS ,

ALL PRICES ARE SUBJECT TO A 26% TAXABLE SERVICE CHARGE AND 9.2% SALES TAX.
PRICES ARE SUBJECT TO CHANGE WITHOUT NOTICE.



BUFFET DINNER

Wedding buffet

\$215 PER PERSON

INCLUDES 3 HOUR DELUXE BAR PACKAGE

HORS D' EUVRES | CHOICE OF TWO FROM OTHER MENUS

ANTIPASTO DISPLAY

SALAMI, PROSCIUTTO, FRESH MARINATED VEGETABLES, MOZZARELLA, MIXED OLIVES, PEPPERONCINI'S, CROSTINI, SLICED BAGUETTE, AND HOUSE MADE BREAD STICKS

SPECIALTY CHEESE DISPLAY

BRIE, GARLIC HERB BOURSIN, GOAT CHEESE, GORGONZOLA, TILLAMOK CHEDDAR, SMOKED GOUDA, ASSORTED CRACKERS AND SLICED BAGUETTE, GRAPES, AND STRAWBERRIES

BUFFET MENU

THREE LETTUCE SALAD WITH GORGONZOLA, CARAMELIZED PECANS, DRIED CRANBERRIES, ORANGE, CITRUS DRESSING

GRILLED ASPARAGUS WITH PRESERVED LEMONS

HEIRLOOM CARROTS WITH WALNUT BUTTER

POTATOES AU GRATIN, CARAMELIZED RED ONIONS, THREE CHEESES

LEMON HERB ROASTED CHICKEN, RED QUINOA, KALE

GRILLED TENDERLOIN, MERLOT DEMI-GLACE, BOURBON MUSHROOM SAUCE, RED WINE, SHALLOT JAM

CIABATTA, RUSTIC WHOLE WHEAT LOAF, BRIOCHE ROLLS, SEA SALT BUTTER

ADDITIONAL THEMED BUFFETS AVAILABLE UPON REQUEST



libation packages

DELUXE SPIRITS

ABSOLUT VODKA
BOMBAY GIN
JIM BEAM BOURBON
CANADIAN CLUB WHISKY
DEWAR'S SCOTCH WHISKY
CRUZAN LIGHT RUM
EXOTICO BLANCO TEQUILA
BAILEY'S
KAHLUA
AMARETTO DISARONNO
COURVOISIER

BEER

BUDWEISER
BUD LIGHT
MILLER LIGHT
CORONA
COORS LIGHT
NON-ALCOHOLIC BEER

WINE

FIOL PROSECCO
PEYRASSOL 'LA CROIX' ROSE PROVENCE

PREMIUM SPIRITS

GREY GOOSE VODKA
TANQUERAY GIN
JACK DANIELS BOURBON
CROWN ROYAL CANADIAN WHISKY
CHIVAS REGAL SCOTCH WHISKY
BACARDI LIGHT RUM
PATRON BLANCO TEQUILA
BAILEY'S
KAHLUA
AMARETTO DISARONNO
COURVOISIER

BEER

HEINEKEN
FAT TIRE
BLUE MOON
MODELO ESPECIAL
MILLER LITE
NON-ALCOHOLIC BEER

WINE

ASTROLOBE PINOT GRIS MARLBOROUGH
TINTO NEGRO MALBEC

* ADD AN ADDITIONAL 4TH HOUR OF OPEN BAR
\$20 PER PERSON

* UPGRADE TO PREMIUM SPIRITS FOR AN
ADDITIONAL \$7 PER PERSON

* \$175 BARTENDER FEE IS APPLICABLE. ONE
BARTENDER IS REQUIRED FOR EVERY 50
GUESTS.

• ADD A SPARKLING TOAST TO YOUR DINNER.
PRICE IS PER PERSON
FIOL PROSECCO | \$10
ALTA VISTA BRUT ROSE MENDOZA | \$12
GHMUMM | \$18



Wedding Package

CEREMONY FEE \$5,000

WHITE PADDED FOLDING CEREMONY CHAIRS & BANQUET CHAIRS
60" & 70" ROUNDS, 6' LONG TABLES, & 3' COCKTAIL TABLES
8-POINT WHITE OR BLACK LINEN (NOT FLOOR LENGTH)

CHINA, FLATWARE, GLASSWARE

WOOD PARQUET DANCE FLOOR

USE OF RESORT GROUNDS FOR PHOTOGRAPHY
COMPLIMENTARY ROOM NIGHT FOR THE COUPLE

WEDDING NIGHT AMENITY FOR COUPLE

DISCOUNTED ROOM RATE FOR GUESTS

CEREMONY REHEARSAL

WEDDING MENU TASTING FOR TWO

DISCOUNTED PRICING FOR REHEARSAL DINNER IF HELD ON PROPERTY

MICROPHONE WITH SOUND SYSTEM

GUEST BOOK TABLE & GIFT TABLE



ALL PRICES ARE SUBJECT TO A 26% TAXABLE SERVICE CHARGE AND 9.2% SALES TAX. PRICES ARE
SUBJECT TO CHANGE WITHOUT NOTICE.

Wedding Details

WEDDING COORDINATION

ALL WEDDINGS AT ADERO REQUIRE A RESORT-APPROVED, PROFESSIONAL WEDDING COORDINATOR TO ASSIST WITH YOUR WEDDING PLANNING AND ARRANGEMENTS LEADING UP TO THE WEDDING DAY. AT A MINIMUM, WEDDINGS UNDER 50 MUST HAVE A DAY-OF COORDINATOR.

MUSIC & NOISE ORDINANCE

THE TOWN OF FOUNTAIN HILLS REQUIRES ALL AMPLIFIED OUTDOOR ENTERTAINMENT TO CONCLUDE BY 10PM. THE DECIBEL LEVEL OF OUTDOOR MUSIC MUST REMAIN AT OR BELOW 55 THROUGHOUT THE EVENT.

SERVICE & LABOR CHARGE

ALL FOOD AND BEVERAGE IS SUBJECT 26% TAXABLE SERVICE CHARGE AND APPROPRIATE SALES TAX RATE AT TIME OF CONTRACT. THE CURRENT SALES TAX IS 9.2%.

FOOD & BEVERAGE

ADERO SCOTTSDALE IS THE SOLE LICENSEE AUTHORIZED TO SELL, SERVE AND DISTRIBUTE ANY FOOD OR BEVERAGE ON PROPERTY. FOR HEALTH AND SAFETY REASONS WE ARE ACCOUNTABLE FOR FOOD AND BEVERAGE ORIGINS, CONDITIONS AND TRANSPORTATION. WE WILL MAKE EVERY EFFORT TO MEET OUR RESPONSIBILITY IN THE PROTECTION OF OUR GUESTS. IN DOING SO, IT IS RESORT POLICY THAT NO FOOD OR BEVERAGES MAY BE BROUGHT ONTO THE PROPERTY FROM OUTSIDE SOURCES. ALL FOOD AND BEVERAGE IS TO BE CONSUMED DURING THE EVENT AND IS NOT PERMITTED TO BE REMOVED.

GUARANTEE OF ATTENDANCE

IT IS NECESSARY THAT THE HOTEL BE INFORMED OF THE EXACT NUMBER OF PEOPLE WHO WILL ATTEND YOUR SPECIAL EVENT 10 DAYS PRIOR TO THE EVENT DATE. PLEASE KEEP YOUR SALES MANAGER UP TO DATE THROUGHOUT YOUR PLANNING PROCESS TO ENSURE MENU SELECTIONS AHEAD OF TIME. THIS NUMBER WILL BE A GUARANTEED MINIMUM, NOT SUBJECT TO REDUCTION AND CHARGES WILL BE MADE ACCORDINGLY. IF A GUARANTEE IS NOT GIVEN TO THE HOTEL 10 DAYS IN ADVANCE, THE NUMBER ON THE EVENT ORDER WILL BECOME THE GUARANTEE.

DEPOSITS & PAYMENTS

A 25% NON-REFUNDABLE DEPOSIT OF THE FOOD AND BEVERAGE MINIMUM ALONG WITH YOUR CEREMONY FEE IS REQUIRED TO RESERVE YOUR EVENT DATE, UPON SIGNING OF THE CONTRACT. THIS DEPOSIT AND PAYMENTS MUST BE IN THE FORM OF A MAJOR CREDIT CARD AND WILL BE APPLIED TO YOUR FINAL BILL. FULL PAYMENT OF THE CONTRACTED MINIMUM ALONG WITH THE CEREMONY FEE WILL BE DUE 30 DAYS PRIOR TO YOUR EVENT. THE ESTIMATED BALANCE AND THE FINAL COUNT ARE DUE NO LATER THAN SEVEN BUSINESS DAYS BEFORE THE WEDDING. FOLLOWING YOUR EVENT, ANY OVERAGES CONSUMED WILL BE BILLED TO THE CREDIT CARD ON FILE. THE PAYMENTS ARE BROKEN DOWN TO 25% DUE AT THE SIGNED CONTRACT, 6 MONTHS OUT- 25% DUE, 3 MONTHS OUT - 25%, 30 DAYS OUT- THE REMAINING 25% OF THE TOTAL CONTRACTED MINIMUM, AND 10 DAYS OUT THE FINAL ESTIMATED PAYMENT. IF THERE IS A BALANCE, IT WILL BE CHARGED TO YOUR CREDIT CARD (3) DAYS AFTER THE EVENT.

Wedding Details

SERVING OF ALCOHOLIC BEVERAGES

OUR LEGAL RESPONSIBILITY REQUIRES US TO REQUEST A PROOF OF AGE DOCUMENT FOR ANYONE WHO APPEARS TO BE UNDER THE AGE OF 30 AND WISHES TO CONSUME ALCOHOLIC BEVERAGES. WE HIGHLY RECOMMEND ALL GUESTS INCLUDING THE BRIDAL PARTY BRING A FORM OF VALID IDENTIFICATION ON THE DAY OF YOUR WEDDING.

WEDDING CAKE

IF YOU WISH TO USE OUR PREFERRED VENDOR, YOU WILL MEET WITH THEM DIRECTLY TO CREATE THAT PERFECT CAKE FOR YOUR PERFECT DAY! IF YOU MISS A SCHEDULED CAKE TASTING APPOINTMENT, THE BAKER HAS THE RIGHT TO CHARGE YOU A RE-SCHEDULING FEE.

VENDORS

YOUR EVENT MANAGER WILL BE HAPPY TO ASSIST YOU BY PROVIDING A LIST OF PREFERRED VENDORS FOR EVERYTHING FROM FLORISTS TO PHOTOGRAPHERS TO ENTERTAINMENT. LIVE BANDS AND DJS ARE WELCOME, PLEASE SEE SALES MANAGER FOR NOISE RESTRICTIONS. YOU ARE WELCOME TO SELECT YOUR OWN VENDORS, PLEASE ADVISE US IN ADVANCE OF THE NAME OF THE COMPANIES YOU WILL BE USING.

PARKING

DUE TO THE UNIQUE LOCATION, VALET PARKING IS REQUIRED FOR ALL EVENTS. GUESTS ATTENDING YOUR SPECIAL EVENT ARE NOT REQUIRED TO PAY FOR VALET UNLESS LEAVING THEIR CAR OVERNIGHT. OVERNIGHT PARKING FOR GUESTS IS \$25 PER DAY. THE HOTEL IS NOT RESPONSIBLE FOR DAMAGE OR LOSS OF ANY ARTICLES IN THE PARKED CARS



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