



MOUNTAIN SHADOWS



WEDDING MENUS





MOUNTAIN SHADOWS

PACKAGE ONE

\$220 PER GUEST

Passed Hors D'oeuvres

Soup or Salad Course

Entrée with Accompaniments

Wedding Cake and Tableside Coffee & Hot Tea Service

Wine Service Featuring Mountain Shadows House Wine

3-Hour Tier 1 Bar Package

Passed Hors D'oeuvres

2.5 per guest

COLD OPTIONS

Hamachi Crudo, Ponzu, Sesame and Jalapeño

Roasted Filet of Beef on a Crostini with Horseradish Cream and Balsamic Onions

Smoked Salmon with Cucumbers, Capers and a Lemon Dill Crème Fraiche on Marble Rye

Goat Cheese Crostini with Fig and Crispy Beets

Grilled Artichoke Bruschetta, White Bean Hummus

Goat Cheese Tart with Chives and Peppered Jam

HOT OPTIONS

Petite Grilled Cheese with Tomato Soup Sip

Shrimp and Lobster Cake with Spicy Rémoulade

Moroccan Spiced Lamb Loin with Mint Chimichurri

Asian Vegetable Pot Stickers with Soy Ginger Vinaigrette

Chicken and Sage Meatball with Brown Butter Sauce

Parmesan Gougères

Spicy Corn Fritter with Ancho Aioli

Jerk Chicken on Plantain Chip with Mango Salsa

Mini Beef Wellington with Red Wine Demi

Melted Manchego Crostini with Spanish Chorizo, Truffle Oil, Romesco Sauce

May contain raw or undercooked ingredients. Food items are cooked to order. Consuming raw or undercooked meats, poultry, seafood or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

26% service charge + 8.80% tax applies (current tax).

Menu selections are subject to price variations based on item availability and programs beyond 2021.

Due to rising markets, menu prices may be subject to change.



MOUNTAIN SHADOWS

First Course

Choose one item

Seasonal Gazpacho Soup with Cucumbers, Tomatoes, Bell Pepper Salsa
Tomato Bisque with Herbed Croutons

Chilled Pea Soup with Lemon Crème Fraiche and Crispy Prosciutto

Roasted Butternut Squash Soup with Coriander Crème Fraiche

Lobster Bisque with Maine Lobster Chunks, Lemon Crème Fraiche and Chive Oil

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Beet and Apple Salad with Little Gems, Whipped Goat Cheese, Pine Nuts, and Orange Vinaigrette

Pear Green Salad with Shaved Manchego, Roasted Walnuts, and Sherry Vinaigrette

Spinach Salad with Berries, Sunflower Seeds, Laura Chenel Goat Cheese and Champagne Vinaigrette

Heirloom Tomatoes, Fresh Buffalo Mozzarella, Microgreens and Basil Vinaigrette

Mixed Greens Salad with Candied Pecans, Grapes, Roasted Beets and Shallot Vinaigrette

Strawberry Orange Salad with Arugula, Pickled Onion, Marcona Almonds,

Laura Chenel Goat Cheese and Honey Vinaigrette

Baby Greens Salad with Candied Pecans, Seasonal Fruit, Shaft's Bleu Cheese and Balsamic Vinaigrette

Second Course

Choose three pre-selected entrée options

Natural Chicken Breast Filled with Herbed Ricotta and Sun-Dried Tomatoes
Creamy Corn Polenta, Broccolini, Roasted Cipollini Onion, Chicken Au Jus

Pan-Seared Salmon with a Soy Glaze and Ginger Beurre Blanc
Jasmine Rice, Cilantro, and Baby Bok Choy

Slow-Braised Beef Short Ribs in Natural Jus
Roasted Herbed Potatoes, Braised Greens and Red Pepper Relish

Tableside House Wine

Wedding Cake

Professionally Created Wedding Cake or Mini Desserts

Tier 1 Bar Package

3 Hours of Service

Toast

One Glass of House Sparkling Wine per Guest

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MOUNTAIN SHADOWS

PACKAGE TWO

\$245 PER GUEST

Passed Hors D'oeuvres (2.5 per guest)

Soup or Salad Course

Entrée with Accompaniments

Wedding Cake and Tableside Coffee & Hot Tea Service

Wine Service Featuring Mountain Shadows House Wine

4-Hour Tier 2 Bar Package

Passed Hors D'oeuvres

COLD OPTIONS

Hamachi Crudo, Ponzu, Sesame and Jalapeño

Roasted Filet of Beef on a Crostini with Horseradish Cream and Balsamic Onions Smoked

Salmon with Cucumbers, Capers and a Lemon Dill Crème Fraîche on Marble Rye

Goat Cheese Crostini with Fig and Crispy Beets

Grilled Artichoke Bruschetta with White Bean Hummus

Goat Cheese Tart with Chives and Peppered Jam

HOT OPTIONS

Petite Grilled Cheese with Tomato Soup Sip

Shrimp and Lobster Cake with Spicy Rémoulade

Moroccan Spiced Lamb Loin with Mint Chimichurri

Asian Vegetable Pot Stickers with Soy Ginger Vinaigrette

Chicken and Sage Meatball with Brown Butter Sauce

Parmesan Gougères

Spicy Corn Fritter with Ancho Aioli

Jerk Chicken on Plantain Chip with Mango Salsa

Mini Beef Wellington with Red Wine Demi

Melted Manchego Crostini with Spanish Chorizo, Truffle Oil, Romesco Sauce

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MOUNTAIN SHADOWS

First Course

Choose one item

Seasonal Gazpacho Soup with Cucumbers, Tomatoes, Bell Pepper Salsa

Tomato Bisque with Herbed Croutons

Chilled Pea Soup with Lemon Crème Fraiche and Crispy Prosciutto

Roasted Butternut Squash Soup with Coriander Crème Fraiche

Lobster Bisque with Maine Lobster Chunks, Lemon Crème Fraiche and Chive Oil

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Beet and Apple Salad with Little Gems, Whipped Goat Cheese, Pine Nuts, and Orange Vinaigrette Pear

Green Salad with Shaved Manchego, Roasted Walnuts, and Sherry Vinaigrette

Spinach Salad with Berries, Sunflower Seeds, Laura Chenel Goat Cheese and Champagne Vinaigrette

Heirloom Tomatoes, Fresh Buffalo Mozzarella, Microgreens and Basil Vinaigrette

Mixed Greens Salad with Candied Pecans, Grapes, Roasted Beets and Shallot Vinaigrette Strawberry

Orange Salad with Arugula, Pickled Onion, Marcona Almonds,

Laura Chenel Goat Cheese and Honey Vinaigrette

Baby Greens Salad with Candied Pecans, Seasonal Fruit, Shaft's Bleu Cheese and Balsamic Vinaigrette

Second Course

Choose three pre-selected entrée options

Lemon Herb Crusted Sea Bass with Basil Butter Sauce

Broccoli and Honey Roasted Fingerling Potatoes

Filet of Beef with Balsamic Onion Marmalade

Bleu Cheese Fondue, Haricot Vert, Whipped Potatoes and Bacon-Herb Butter

Black Truffle-Herb Chicken

Charred Asparagus, Risotto with Microgreens

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Tableside House Wine

Wedding Cake

Professionally Created Wedding Cake or Mini Desserts

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Tier 2 Bar Package

4 Hours of Service

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Toast

One Glass of House Sparkling Wine per Guest

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MOUNTAIN SHADOWS

PACKAGE THREE

\$220 PER GUEST

Minimum Of 25 Guests

Passed Hors D'oeuvres (2.5 per guest)

Three Station Selections

Wedding Cake and Tableside Coffee & Hot Tea Service

3 Hour Hosted Tier 1 Bar Package

90 Minutes of Service

*Chef Fee of \$175 per 75 Guests on Applicable Stations

Passed Hors D'oeuvres

COLD OPTIONS

Hamachi Crudo, Ponzu, Sesame and Jalapeño

Roasted Filet of Beef on a Crostini with Horseradish Cream and Balsamic Onions

Salmon with Cucumbers, Capers and Lemon Dill Crème Fraiche on Marble Rye

Goat Cheese Crostini with Fig and Crispy Beets

Grilled Artichoke Bruschetta with White Bean Hummus

Goat Cheese Tart with Chives and Peppered Jam

HOT OPTIONS

Petite Grilled Cheese with Tomato Soup Sip

Shrimp and Lobster Cake with Spicy Rémoulade

Moroccan Spiced Lamb Loin with Mint Chimichurri

Asian Vegetable Pot Stickers with Soy Ginger Vinaigrette

Chicken and Sage Meatball with Brown Butter Sauce

Parmesan Gougères

Spicy Corn Fritter with Ancho Aioli

Jerk Chicken on Plantain Chip with Mango Salsa

Mini Beef Wellington with Red Wine Demi

Melted Manchego Crostini with Spanish Chorizo, Truffle Oil, Romesco Sauce

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MOUNTAIN SHADOWS

Stations

Choose three

TAPAS STATION

Spanish Cheeses and Meats, Chick Pea and Olive Salad, Chorizo and Roasted Red Pepper Kebobs, Black Olive Bread and Seafood Paella

BLINI STATION

Freshly Prepared Blini Served with American Caviar, Crème Fraiche, Chopped Onion, Chopped Tomatoes and Chopped Eggs

MEDITERRANEAN GARDEN STATION

Classic Greek Salad with Feta and Black Olives, Grilled Pesto Vegetables, Tuscan White Bean Salad, Hummus with Toasted Pita Triangles and Assorted Slow-Cured Olives

CARVERY STATION

Roasted Tenderloin of Beef, Mashed Potatoes, Seasonal Vegetables, Merlot Demi-Glace and Horseradish Cream

PASTA STATION

Fusilli Pasta with Shrimp and Scampi Sauce
Orecchiette Pasta with Roasted Corn, Peppers, Red Onions and Pesto Sauce
Penne Pasta with Mild Italian Sausage, Sweet Bell Peppers, Onions and Marinara Sauce
Served with Freshly Grated Parmesan Cheese and Focaccia Sticks

ICED RAW STATION*

The Market's Freshest Shellfish of Shrimp, Fresh Crab and Oysters Beautifully Displayed on a Bed of Crushed Ice; Garnished with Seaweed Salad, Cocktail Sauce, Louisiana Hot Sauce, Horseradish, Lemon Wedges and Oyster Crackers

*Additional \$35.00++ per guest

Tableside House Wine

Wedding Cake

Professionally Created Wedding Cake or Mini Desserts

Tier 1 Bar Package

3 Hours of Service

Toast

One Glass of House Sparkling Wine per Guest

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MOUNTAIN SHADOWS

PACKAGE FOUR

\$275 PER GUEST

Passed Hors D'oeuvres and Platters

Soup or Salad Course

Duet Entrée with Accompaniments

Wedding Cake and Tableside Coffee & Hot Tea Service

Wine Service Featuring Mountain Shadows House Wine

4-Hour Tier 2 Bar Package

Entrée Counts Due 5 Business Days Prior to Event

Passed Hors D'oeuvres & Platters

COLD OPTIONS

Hamachi Crudo, Ponzu, Sesame and Jalapeño

Roasted Filet of Beef on a Crostini with Horseradish Cream and Balsamic Onions Smoked

Salmon with Cucumbers, Capers and a Lemon Dill Crème Fraiche on Marble Rye

Goat Cheese Crostini with Fig and Crispy Beets

Grilled Artichoke Bruschetta with White Bean Hummus

Goat Cheese Tart with Chives and Peppered Jam

HOT OPTIONS

Petite Grilled Cheese with Tomato Soup Sip

Shrimp and Lobster Cake with Spicy Rémoulade

Moroccan Spiced Lamb Loin with Mint Chimichurri

Asian Vegetable Pot Stickers with Soy Ginger Vinaigrette

Chicken and Sage Meatball with Brown Butter Sauce

Parmesan Gougères

Spicy Corn Fritter with Ancho Aioli

Jerk Chicken on Plantain Chip with Mango Salsa

Mini Beef Wellington with Red Wine Demi

Melted Manchego Crostini with Spanish Chorizo, Truffle Oil, Romesco Sauce

SELECT ONE

Charcuterie Platter

Imported Sliced and Cured Meats, Mediterranean Olives and Gourmet Mustards with Sliced Breads and Pita Points, Chef's Selection of Soft and Hard Cheese

Roasted Tomato Hummus with Pine Nuts

Served with Pita Crisps and Grilled Pesto Vegetables

Iced Raw Station | \$35++ per person

The Market's Freshest Shellfish of Shrimp, Crab, and Oysters Displayed on a Bed of Crushed Ice; Garnished with Seaweed Salad, Cocktail Sauce, Louisiana Hot Sauce, Horseradish, Lemon Wedges, and Oyster Crackers



MOUNTAIN SHADOWS

First Course

Choose one item

Seasonal Gazpacho Soup with Cucumbers, Tomatoes, Bell Pepper Salsa

Tomato Bisque with Herbed Croutons

Chilled Pea Soup with Lemon Crème Fraiche and Crispy Prosciutto

Roasted Butternut Squash Soup with Coriander Crème Fraiche

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Lobster Bisque with Maine Lobster Chunks, Lemon Crème Fraiche and Chive Oil

Beet and Apple Salad with Little Gems, Whipped Goat Cheese, Pine Nuts, and Orange Vinaigrette

Pear Green Salad with Shaved Manchego, Roasted Walnuts, and Sherry Vinaigrette

Spinach Salad with Berries, Sunflower Seeds, Laura Chenel Goat Cheese and Champagne Vinaigrette

Heirloom Tomatoes, Fresh Buffalo Mozzarella, Microgreens and Basil Vinaigrette

Mixed Greens Salad with Candied Pecans, Grapes, Roasted Beets and Shallot Vinaigrette Strawberry

Orange Salad with Arugula, Pickled Onion, Marcona Almonds,

Laura Chenel Goat Cheese and Honey Vinaigrette

Baby Greens Salad with Candied Pecans, Seasonal Fruit, Shaft's Bleu Cheese and Balsamic

Vinaigrette

Second Course

Choose two pre-selected duet entrée options

Petite Filet of Beef and Herb-Crusted Sea Bass

Honey Glazed Fingerling Potatoes and Seasonal Vegetables

Petite Filet of Beef and Oven-Roasted Chicken Breast

Mushroom Demi-Glace, Roasted Garlic Mashed Potatoes, and Seasonal Vegetables

Lobster Tail and Shrimp Scampi

Garlic Butter Sauce, Fusilli Pasta, and Roasted Broccolini

Tableside House Wine

Wedding Cake

Professionally Created Wedding Cake or Cupcakes

Tier 2 Bar Package

4 Hours of Service

Toast

One Glass of House Sparkling Wine per Guest

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MOUNTAIN SHADOWS

Late Night Bites

SLIDERS

Wagyu Beef Sliders with White Cheddar,
Caramelized Onions and Lemon-Herb Aioli
Southwest Chicken Slider with Fontina Cheese,
Bacon-Apple Jam and Ancho Aioli
Served with House-Made Potato Chips
\$32 per guest

BUILD-YOUR-OWN TACOS

Marinated Shredded Chicken
Carne Asada with Achiote Braised Onions
Served with Lettuce, Pico de Gallo, Housemade
Salsa, Shredded Cheese, Guacamole,
Chipotle Crema, Diced Onions, Corn Tortilla Chips
and Warm Flour Tortillas
\$32 per guest

TATER TOT BAR

Sweet Potato Tots and Regular Tots
Toppings: Applewood Smoked Bacon, Queso,
Tillamook Cheddar, Jalepeño, Sour Cream,
Chives and Southwest Chili
\$26 per guest

MAC-N-CHEESE STATION

Toasted Herbed Panko, Bacon Bits, Crispy
Onion, Chorizo, Green Onion, Cheddar
Cheese
\$28 per guest

S'MORES STATION

Graham Crackers, Mini Chocolate Chip Cookies
and Mini Snickerdoodle Cookies
Toppings: Dark Chocolate, Milk Chocolate,
White Chocolate, Nutella, Sliced Strawberries
and House-Made Marshmallows
\$24 per guest

ICE CREAM SUNDAE STATION

Vanilla, Chocolate and Salted Caramel Ice Creams
Toppings: Strawberry, Chocolate and White
Chocolate Syrups, Fresh Berries, Maraschino
Cherries, Whipped Cream, Chocolate Sprinkles,
Rainbow Sprinkles, Brownie Bites and Chopped
Toasted Nuts
\$24 per guest, minimum of 25 guests

QUESADILLA STATION

Shredded Chicken Quesadilla
Quesabirria Quesadilla
Served with corn & flour tortillas and the following
toppings: salsa, guacamole, sliced limes, cilantro-
onions, baja sauce, queso fresco, cabbage slaw,
and sour cream
\$32 per guest
add Elote | \$10 per guest

GRILLED CHEESE STATION

Sourdough - with Tillamook Cheddar, Caramelized
Onion, Bacon
Rye - with Smoked Mozzarella, Sliced Tomato, Dijon
Mustard
\$28 per guest Enhancement:
Tomato Bisque \$12 per guest

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MOUNTAIN SHADOWS

Beverage Packages

\$175 Bar Setup/ Bartender fee Applies

One Bar/ Bartender per 75 Guests

Tier 1 Liquors

Open bar

LIQUORS

Smirnoff Vodka, New Amsterdam Gin,
Sauza Blue Tequila, Bacardi Rum,
Old Forester Bourbon, JW Red Label Scotch,
Canadian Club Whiskey

WINES

select one red and one white for bar packages

Sycamore Lane Chardonnay, Cabernet
Sauvignon, J.P Chenet

CHILLED BEERS

Stella Artois, Four Peaks Local Brewery, Bud
Light, Coors Light, Miller Lite, Corona

Tier 2 Liquors

Open bar

LIQUORS

Ketel One Vodka, Bombay Sapphire Gin,
Milagro Silver Tequila, Bacardi Rum,
Jim Beam Bourbon, Dewar's White Label
Scotch, Jack Daniel's Whiskey

WINES

select one red and one white for bar packages

Imagery Sauvignon Blanc & Pinot Noir,
Chateau Ste. Michelle Chardonnay &
Cabernet Sauvignon, J.P Chenet

CHILLED BEERS

Stella Artois, Four Peaks Local Brewery, Bud
Light, Coors Light, Miller Lite, Corona

Tier 3 Liquors

Open bar

LIQUORS

Tito's Vodka, Hendrick's Gin,
Patron Silver Tequila, Mount
Gay Rum, Glenlivet 12-Year
Scotch, Maker's Mark
Bourbon

WINES

select one red and one white
for bar packages

Domaine Carneros Napa Brut,
Ferrari-Carano Chardonnay,
Justin Sauvignon Blanc,
Justin Cabernet Sauvignon,
Landmark Overlook Pinot Noir,
Sebastiani Merlot

CHILLED BEERS

Stella Artois, Four Peaks Local
Brewery, Bud Light,
Coors Light, Miller Lite,
Corona

\$10 Per Tier Upgrade | \$10 Per Additional Hour Bar Service
Additional Wine List Available at Per Bottle Pricing

SIGNATURE COCKTAILS

select up to two signature cocktails for bar packages

Margarita: Tequila, Simple Syrup, Sweet & Sour, Triple Sec, with a Lime Wedge
available in regular, prickly pear, or jalepeño

Aperol Spritz: Aperol, Prosecco, Lemon Twist, with a Splash of Club Soda

Moscow Mule: Vodka or Gin, Simple Syrup, Lime Juice, Ginger Beer, with a Lime Wedge

Old Fashioned: Bourbon or Whiskey, Bitters, Maraschino Cherries, with an Orange Peel

Signature cocktails tray passed or beyond this list must be pre-purchased on a minimum of 25 per drink billed at the corresponding Tier price point, either \$10, \$11, or \$12++ per drink. A 26% service charge + 8.80% tax applies (current tax).



MOUNTAIN SHADOWS

Wedding Package

\$6,000, plus tax

White Padded Folding Chairs & Banquet Chairs

House Grey Linens

Use of Resort Grounds for Photography

Complimentary Two-Night Stay in a Studio Suite for Night Before & Night of the Wedding

One Meeting Space Getting-Ready Room for Day Of

Ceremony Sound System including Two Microphones and AV Technician

Camelback Overlook Sound System

Camelback Overlook Bistro Lights

Welcome & Gift Tables

Ceremony Rehearsal (Timing Determined 30 Days Prior)

STUDIO SUITE



Room Blocks

Invite your guests to enjoy the resort for the weekend! Contracted Wedding Room Blocks are available for a minimum commitment of 10 Rooms for 2 Nights. Special rates and discounted daily resort fees are offered for weddings held on property! Please inquire to be connected with our Group Sales Manager for details.



MOUNTAIN SHADOWS

Wedding Weekend Add Ons

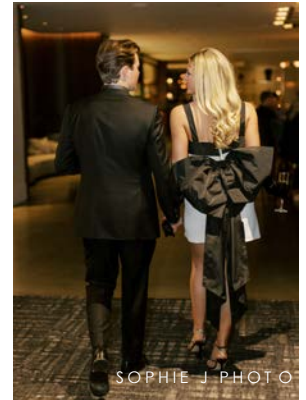
REHEARSAL DINNER

Gather your guests together to enjoy decadent cuisine and make memories in our Hearth 61 restaurant or Mountain View Room.



WELCOME RECEPTION

Kick off your weekend by inviting your guests to gather for drinks in our Community Room, Living Room, or our other unique space options!



GOLF TOURNAMENT

Enjoy this fun pre- or post-wedding activity with your loved ones and indulge your competitive side. Head onto the course for 18 holes of par-3 golf, complete with clubs, carts and a bloody mary bar!



POOL GATHERING

Take it easy before or after the big day! Enjoy the AZ sunshine in our 75-foot negative-edge pools. Enjoy a full menu of drinks and light bites to share with your friends. Ask about our Veuve Cart!



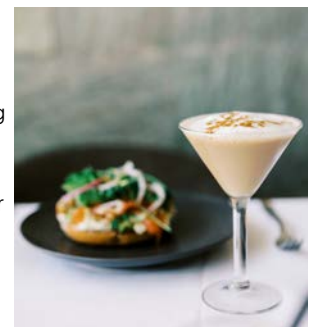
FITNESS CLASSES

Choose from any of our fitness classes and host a private class specifically designed with your party in mind! Rev it up or slow it down with options like Boot-camp, Yoga, Mindfulness, and more.



POST WEDDING BRUNCH

Stunning daytime views make for a picture-perfect way to end your wedding weekend. Enjoy a mimosa and brunch stations to send your guests off with a weekend they will never forget!



Inquire directly with your Catering Sales Manager for options to include these events in your wedding weekend



MOUNTAIN SHADOWS

Wedding Details

WEDDING COORDINATOR

All weddings at Mountain Shadows require a resort-approved, professional wedding coordinator. Your required wedding coordinator must be selected from the Mountain Shadows vendor list. At a minimum, a month-of coordinator is acceptable. The wedding coordinator will conduct the ceremony rehearsal, and be on site the day of the wedding through tear down.

SERVICE & LABOR CHARGE

A 26% service charge is added to all food and beverage, as well as the prevailing state sales tax rate at the time of purchase. Bartender fee: \$175 each (1:75 ratio), chef attendant fee: \$175 each. Set/strike charges of \$350 are included in your wedding package. Wedding packages are subject to the prevailing room rental tax.

FOOD & BEVERAGE

No outside food or beverage may be brought to Mountain Shadows. All service of alcohol must conclude by 12:00 a.m. All guests are expected to provide identification upon request to ensure proper and legal service.

NOISE ORDINANCE

The Town of Paradise Valley requires all amplified outdoor entertainment to conclude by 10 p.m. The decibel level of outdoor music must remain at or below 55 throughout the event. For outdoor events, all amplified music must utilize Mountain Shadows in-house sound system.

MENU TASTINGS

If your event qualifies for a menu tasting, this will be provided complimentary for up to four guests. A maximum of two additional guests may attend at the discounted tasting menu price of \$135, plus applicable tax/ service and invoiced prior to the tasting. The tastings includes house wine selections, as well as your choice of six appetizer selections, three first course selections and three entrée selections. Station Menu Tastings consist of six appetizers and three stations. Due to the nature of carving stations, this option is not available for tastings. Tasting are scheduled Monday-Friday Memorial Day through Labor Day based on availability.

WEDDING CAKES

Wedding cakes included in each wedding package are provided through our exclusive vendor, A Bake Shop. Tastings with A Bake Shop are booked direct with the couple.

FINAL GUARANTEES

A final guaranteed number of guests is required 14 business days prior to the wedding date, as noted in your contract. If attendance falls below the guarantee, the host remains responsible for the food-and-beverage minimum contracted. If the guarantee is greater than anticipated count, all additional charges will be owed 14 business days prior.

LIGHTING

It is required that lighting be added to our Mountain Shadows Lawn and Camelback Overlook event spaces for events taking place after sundown. Please inquire with your catering manager for options. Bistro lighting on the Camelback Overlook is included in your Wedding Package. Additional lighting is booked directly through AV Concepts, our in-house audio/visual team.

VALET CHARGES

Valet parking is available at \$10 per car, charged to each individual upon arrival, or hosted to the master account. Self-parking is complimentary and based on availability. Valet parking for up to 30 cars is included in your Wedding Package.

SET-UP

Hotel will provide banquet tables, banquet chairs, house napkins (choice of black or white), gray full length linen, white china, flatware, glassware, DJ table, dance floor (up to 40'x40'), cake table (48" round), gift & guest book table (6x30), and place card table (6x30). We guarantee set-up of your event two hours prior to the start time of your ceremony and/or reception. Please refer to your contract for details.

VENDORS

Outside rental décor and items may be brought in to the event spaces with catering manager approval. Set-up and delivery times must be scheduled with the catering manager. No items may be left overnight. All vendors must submit a Certificate of Liability Insurance noting Mountain Shadows as additional certified for at least 1 million dollars.



Preferred Vendor List

WEDDING PLANNERS

All weddings at Mountain Shadows require a resort-approved, professional wedding coordinator to assist with your wedding planning and arrangements leading up to the wedding day (chosen from the list below). At a minimum, a day-of coordinator is required. All vendors must provide up-to-date insurance naming Mountain Shadows as co-insured.

<u>Andrea Leslie Weddings</u>	(509) 953 - 9550
<u>Dash Event Company</u>	(609) 661 - 8460
<u>Desert Whim Event Planning</u>	(480) 720 - 3310
<u>Gatherings by Elle</u>	(480) 803- 9707
<u>Events by Sloane</u>	(602) 214 - 1618
<u>Hudson Grey Weddings</u>	(503) 705- 8603
<u>KDP Events</u>	(480) 323 -8317
<u>Konsider It Done</u>	(480) 677 - 9548
<u>Laki Events + Design</u>	(480) 440 -7031
<u>Outstanding Occasions</u>	(480) 478 - 0079
<u>Revel Wedding Co.</u>	(602) 509 - 3467
<u>Westgate Events</u>	(801) 867 - 8062
<u>Your Jubilee</u>	(480) 215 - 1314

PHOTOGRAPHERS & VIDEO

<u>Andrew Jade Photography</u>	(623) 734 - 7416
<u>Daniel Kim Photographer</u>	(480) 745 - 0554
<u>Elyse Hall Photography</u>	(480) 206 - 4420
<u>Marisa Belle Photography</u>	(602) 421 - 7757
<u>Megan Gibson Photography</u>	(480) 626- 3972
<u>Rachel Solomon Photography</u>	(602) 690 - 2366
<u>Rachel Leintz Photography</u>	(602) 579 - 8060
<u>Ryann Lindsey Photography</u>	(480) 266 - 0586
<u>Serendipity Cinema Something</u>	(602) 380 - 3869
<u>New Media</u>	(602) 730 - 0478



MOUNTAIN SHADOWS

Preferred Vendor List

PHOTO BOOTH

<u>Fotobooth Bus</u>	(602) 320 - 9532
<u>Live Photobooth</u>	(480) 747 - 2747
<u>MISGIF Rendezbooth</u>	(480) 209 - 4374

FLORISTS

<u>Angelic Grove</u>	(602) 462 - 9700
<u>Array Design</u>	(623) 297-6479
<u>Avant-Garde Studio</u>	(602) 252 - 1685
<u>Brady's Floral</u>	(480) 945 - 8776
<u>Gallery Flower Studio</u>	(602) 279 - 3404
<u>LUX Florist</u>	(602) 707 - 6295
<u>Zinnia Floral Co</u>	(480) 323 - 6272
<u>Your Event Florist</u>	(480) 203 - 2740

SPECIALTY LINEN & DÉCOR

<u>AFR Event Furnishings</u>	(623) 434 - 8822
<u>Bright Party Rentals</u>	(602) 232 - 9900
<u>Cre8ive Event Rentals</u>	(480) 840 - 0020
<u>DANG! Fine Rentals</u>	(818) 448 - 5593
<u>Event Rents</u>	(602) 516 - 1000
<u>La Tavola Linen</u>	(480) 421 - 2333
<u>Prim Rentals</u>	(480) 550 - 0494

OFFICIANTS

<u>Matt Nathanson</u>	(480) 363 - 4282
<u>Mark Faul</u>	(480) 276 - 2162



MOUNTAIN SHADOWS

Preferred Vendor List

HAIR & MAKEUP

<u>Babydoll Weddings</u>	(480) 433 - 0716
<u>Le Beige Beauty</u>	(480) 618 - 1328
<u>Makiaj Beauty</u>	(480) 444- 8644
<u>Sparkle Bar</u>	(480) 941 - 3438

FOR THE GENTLEMAN

<u>Celebrity Tux & Tails</u>	(602) 258 - 1462
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ENTERTAINMENT

<u>Desert House Productions</u>	(602) 790 - 2241
<u>Got You Covered</u>	(602) 722 - 5416
<u>Groove Mobile DJ Services</u>	(480) 227 - 5507
<u>ShuffleHouse Productions</u>	(480) 754 - 9549
<u>TREGO THE DJ</u>	(480) 689 - 2265
<u>VOX DJ's</u>	(240) 529 - 4911
<u>DJ Breezy</u>	(303) 949 - 3684
<u>Garcia Morett Entertainment</u>	(602) 382 - 0137

MUSICIANS

<u>Adrienne Bridgewater, Harpist</u>	(480) 443 - 1664
<u>Allegro Quartet</u>	(480) 948 - 1866
<u>Hamptons</u>	(480) 236 - 3001
<u>Instant Classics</u>	(602) 421 - 9700
<u>JJ's Band</u>	(480) 234 - 4314
<u>Lee Perreira</u>	(602) 702 - 4933
<u>Miguel de Maria, Guitarist</u>	(602) 615 - 8573
<u>Neon Band</u>	(602) 684 - 4101
<u>Riviera Strings</u>	(480) 839 - 9373
<u>Sosco Duo</u>	(480) 788 - 2331
<u>Sweetwater Strings</u>	(480) 388 - 2977

STATIONERY

<u>Victoria York Design</u>	(602) 418 - 5678
<u>idieh design</u>	(480) 428 - 2642
<u>Patton Designs</u>	(917) 207 - 8122