



MOUNTAIN SHADOWS

Start forever  
*in paradise.*



© Ben and Kelly Photography

WEDDINGS AT MOUNTAIN SHADOWS



# Down the aisle *in paradise*



© J Lobbins Photography

## *Stunning Settings*



### **BALLROOMS**

Natural light and modern desert design grace the Paradise Ballroom. A floor-to-ceiling retractable glass wall opens to our terrace for the perfect indoor/outdoor space.



### **MOUNTAIN SHADOWS LAWN**

Surrounded by breathtaking scenery and a dynamic desert landscape, the Mountain Shadows Lawn is the perfect outdoor venue. Walk down the aisle in a sunshine spotlight as your guests take in the awe-inspiring mountain views.



### **CAMELBACK OVERLOOK DECK**

Camelback Overlook, the centerpiece of the resort, is a truly unique space featuring sweeping panoramic views. Celebrate from up high and watch the desert colors change as shadows fall on the mountains during the Arizona sunset.



© Jennifer Halen Photography

## *For the ceremony & celebration*

### **DELUXE | \$4,000**

- White padded folding chairs & banquet chairs
- House linens
- Use of resort grounds for photography
- Wedding night accommodation for the couple
- Guestroom discounts for wedding attendees
- Two microphones with a sound system and an audio/visual technician
- Guestbook & gift tables
- Ceremony rehearsal
- Wedding night amenity for couple

### **PREMIUM | \$6,000**

\*all the inclusions of the DELUXE+

- Wedding night accommodation upgraded to a residential studio suite
- Addition of the night before wedding accommodation in a residential studio suite or two separate deluxe accommodations
- Valet parking included with bottled water service
- Custom wedding gift courtesy of the resort

### **AMENITIES**

- Dance floor
- Choice of house table sizes
- House linens with cloth napkins
- China, flatware and stemware
- Complete bar set-ups
- Venue set-up and cleaning
- Service staff

# Ceremony sites

SPACE	SQUARE FOOTAGE	SQUARE METERS	LENGTH & WIDTH	WEDDING CEREMONY	COCKTAIL HOUR	DINNER & DANCING
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## TRADITIONAL SPACES

Paradise Ballroom	4,293	399	40' x 106'	—	—	250
Paradise Ballroom North	2,120	197	40' x 53'	—	—	60
Paradise Ballroom South	2,173	202	41' x 53'	—	—	60
Paradise Ballroom Pre-Function	3,354	312	88' x 25' + 56' x 13'	200	250	—
Camelback Overlook	4,140	385	69' x 60'	250	250	200
Paradise Terrace	3,350	311	79' x 44'	150	200	—
Mountain Shadows Lawn	4,426	411	140' x 41'	250	250	200
Mountain Shadows Lawn North	2,221	206	77' x 41'	250	200	150
Mountain Shadows Lawn South	2,205	205	63' x 35'	200	100	80

# Additional venues

SPACE	SQUARE FOOTAGE	SQUARE METERS	LENGTH & WIDTH	CEILING HEIGHT	BANQUET	CLASSROOM	CONFERENCE	RECEPTION	THEATER	U-SHAPE
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## UNIQUE SPACES

Rusty's	3,990	370	76' x 40' + 38' x 25'	—	160	—	—	270	—	—
Rusty's Patio	3,040	282	76' x 40'	—	120	—	—	200	—	—
Rusty's Clubhouse	950	88	38' x 25'	10'	40	—	—	70	—	—
Community Room	1,292	120	38' x 34'	11'	—	—	—	75	—	—
Community Room Patio	588	55	28' x 21'	—	—	—	—	40	—	—
The Living Room	650	60	25' x 26'	11'	—	—	—	30	—	—



*Plan your day*

### OUR EVENTS TEAM IS HERE TO HELP

Call us at 866.391.2938 or email [mscateringsales@mountainshadows.com](mailto:mscateringsales@mountainshadows.com)

# Add to your celebration

## BRUNCH WEDDINGS

Stunning daytime views from the Mountain Shadows Lawn, Camelback Overlook and Paradise Terrace make for a picture-perfect wedding in the natural light. Have a ceremony in the sunshine, then host a lively brunch reception with creative menu options.

## REHEARSAL DINNERS

Gather your guests together to enjoy decadent cuisine and make memories against a beautiful mountain backdrop at sunset.

## MORNING-AFTER BRUNCHES

The happy couple has one more opportunity to enjoy the relaxing setting of Mountain Shadows during a brunch with their friends and family. This is the perfect way to extend a heartfelt thank you to your guests for attending before seeing them off.

## LATE NIGHT SNACKS

Keep the wedding party fueled all through the night with creative and casual munchies that keep people on the dance floor.



## NAKED TEEPEE RENTALS

Add this unique decor option to your ceremony, reception or late-night dancing for some extra bohemian charm and flair.

## WEDDING PARTY GOLF TOURNAMENTS

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 traveling beverages.

## WRITTEN INTO THE STARS

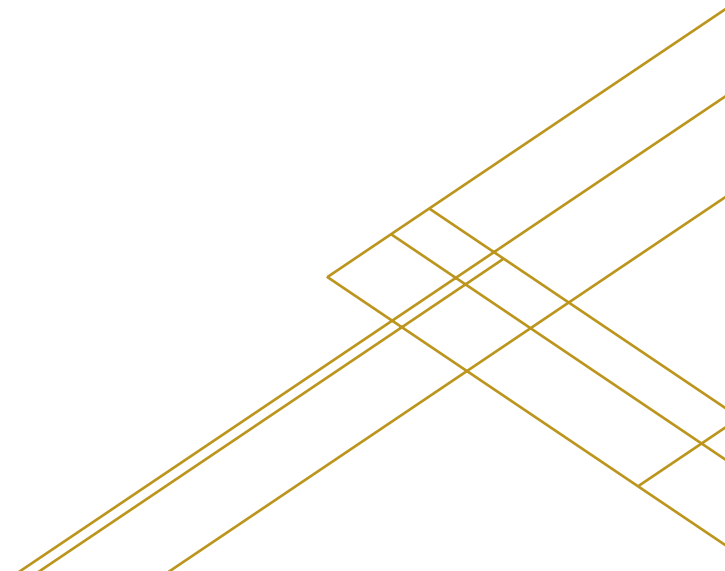
With some of the best stargazing in Phoenix, add an extra touch of romance to your wedding in paradise with telescopes, astronomer-led viewings and a framed star map to immortalize your night to remember.

## PRIVATE CABANA RENTALS

Take it easy before or after your wedding in our luxury cabanas. De-stress in a hot tub and get access to 75-foot negative-edge pools, as well as a full menu of drinks and light bites to share with your friends.

## VEGAN & GLUTEN FREE OPTIONS

We make sure all your guests' needs are considered so everyone can enjoy the festivities. Our award-winning culinary team can customize any menu to dietary preferences without sacrificing the quality of some of the best cuisine in the Valley.







© Edit Vasadi Photography

© Elyse Hall Photography

© Keith & Melissa





MOUNTAINSHADOWS

5445 EAST LINCOLN DRIVE, PARADISE VALLEY, AZ 85253  
866.391.2938 | MOUNTAINSHADOWS.COM





MOUNTAIN SHADOWS



## WEDDING MENUS





MOUNTAIN SHADOWS

PACKAGE ONE

\$125 PER GUEST

Passed Hors D'oeuvres, 3 per Guest

Soup or Salad Course

Entrée with Accompaniments

Wedding Cake and Tableside Coffee & Hot Tea Service

Tableside Wine Service Featuring Mountain Shadows House Wine

Entrée Counts Due 5 Business Days Prior to Event

**Passed Hors D'oeuvres**

3 per guest

**COLD OPTIONS**

Crab Salad on a Wonton with Curry Aioli

Hamachi Crudo with Ponzu, Sesame and Jalapeño

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

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

Beef Carpaccio Wrapped Parmesan Grissini with Lemon-Herb Aioli

Goat Cheese Crostini with Fig and Crispy Beets

Grilled Artichoke Bruschetta with White Bean Hummus

Prosciutto-Wrapped Asparagus

**HOT OPTIONS**

Petite Grilled Cheese with Tomato Soup Sip

Shrimp and Lobster Cake with Spicy Rémoûlade

Moroccan Spiced Lamb Loin with Mint Chimichurri

Asian Vegetable Pot Stickers with Soy Ginger Vinaigrette

Chicken and Sage Meatball with Brown Butter Sauce

Bacon Gougères

Spicy Corn Fritter with Ancho Aioli

Jerk Chicken on Plantain Chip with Mango Salsa

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.

24% service charge + 8.80% tax applies (current tax). Menu selections are subject to price changes for programs beyond 2017.





MOUNTAIN SHADOWS

## First Course

Choose one item

Roasted Butternut Squash Soup with Coriander Crème Fraiche

Lobster Bisque, Maine Lobster Chunks, Lemon Crème Fraiche, Chive Aioli

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

Heirloom Tomatoes, Fresh Buffalo Mozzarella and Microgreens with Basil Vinaigrette

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

Strawberry Orange Salad, Arugula, Pickled Onion, Marcona Almonds, Laura Chenel Goat Cheese with Honey Vinaigrette

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

## Second Course

Choose three pre-selected entrée options

Natural Chicken Breast Filled with Herbed Ricotta and Sun-Dried Tomatoes  
*Farro, Mushrooms and Lemon with Oven-Roasted Vegetables*

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  
Mashed Yukon Gold Potatoes, Braised Greens and Red Pepper Relish

## Entrée Duet Upgrade Options

Petite Beef Tenderloin and Shrimp Scampi | \$10++ Per Person

Pan-Seared Salmon and Slow-Raised Beef Short Rib | \$15++ Per Person

## Tablesides House Wine

Based on One Glass of Wine Per Person

Please Inquire with Your Catering Manager For Additional Options

## Wedding Cake

Professionally Created Wedding Cake or Cupcakes

## Toast

One Glass of House Sparkling Wine per Guest

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.

24% service charge + 8.80% tax applies (current tax). Menu selections are subject to price changes for programs beyond 2017.



MOUNTAIN SHADOWS

PACKAGE TWO

\$140 PER GUEST

Passed Hors D'oeuvres, 3 per Guest

Soup or Salad Course

Entrée with Accompaniments

Wedding Cake and Tableside Coffee & Hot Tea Service

Tableside Wine Service Featuring Mountain Shadows House Wine

Entrée Counts Due 5 Business Days Prior to Event

**Passed Hors D'oeuvres**

3 per guest

**COLD OPTIONS**

Crab Salad on a Wonton with Curry Aioli

Hamachi Crudo with Ponzu, Sesame and Jalapeño

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

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

Beef Carpaccio Wrapped Parmesan Grissini with Lemon-Herb Aioli

Goat Cheese Crostini with Fig and Crispy Beets

Grilled Artichoke Bruschetta with White Bean Hummus

Prosciutto-Wrapped Asparagus

**HOT OPTIONS**

Petite Grilled Cheese with Tomato Soup Sip

Shrimp and Lobster Cake with Spicy Rémoûlade

Moroccan Spiced Lamb Loin with Mint Chimichurri

Asian Vegetable Pot Stickers with Soy Ginger Vinaigrette

Chicken and Sage Meatball with Brown Butter Sauce

Bacon Gougères

Spicy Corn Fritter with Ancho Aioli

Jerk Chicken on Plantain Chip with Mango Salsa

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24% service charge + 8.80% tax applies (current tax). Menu selections are subject to price changes for programs beyond 2017.





MOUNTAIN SHADOWS

## First Course

Choose one item

Roasted Butternut Squash Soup with Coriander Crème Fraiche

Lobster Bisque, Maine Lobster Chunks, Lemon Crème Fraiche, Chive Aioli

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

Heirloom Tomatoes, Fresh Buffalo Mozzarella and Microgreens with Basil Vinaigrette

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

Strawberry Orange Salad, Arugula, Pickled Onion, Marcona Almonds, Laura Chenel Goat Cheese with Honey Vinaigrette

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

## Second Course

Choose three pre-selected entrée options

Lemon Herb Crusted Sea Bass with a Basil Butter Sauce

*Oven-Dried Tomatoes, Broccolini and Honey Roasted Fingerling Potatoes*

Filet of Beef with Balsamic Onion Marmalade

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

Black Truffle-Herb Chicken

*Charred Asparagus Risotto with Microgreens*

## Entrée Duet Upgrade Options

Petite Filet of Beef and Herb-Crusted Sea Bass | \$10++ Per Person

Petite Filet of Beef and Pan-Seared Scallops | \$15++ Per Person

## Tablesides House Wine

Based on One Glass of Wine Per Person

Please Inquire with Your Catering Manager For Additional Options

## Wedding Cake

Professionally Created Wedding Cake or Cupcakes

## Toast

One Glass of House Prosecco per Guest

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.

24% service charge + 8.80% tax applies (current tax). Menu selections are subject to price changes for programs beyond 2017.



MOUNTAIN SHADOWS

PACKAGE THREE

\$125 PER GUEST

Minimum Of 25 Guests

Passed Hors D'oeuvres, 3 per Guest

Three Station Selections

Wedding Cake and Tableside Coffee & Hot Tea Service

90 Minutes of Service with Small Plates and Reception Style Seating  
in an Outdoor or Indoor Location.

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

**Passed Hors D'oeuvres**

3 per guest

**COLD OPTIONS**

Crab Salad on a Wonton with Curry Aioli

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

Beef Carpaccio Wrapped Parmesan Grissini with Lemon-Herb Aioli

Goat Cheese Crostini with Fig and Crispy Beets

Grilled Artichoke Bruschetta, White Bean Hummus

Prosciutto-Wrapped Asparagus

**HOT OPTIONS**

Petite Grilled Cheese with Tomato Soup Sip

Shrimp and Lobster Cake with Spicy Rémolade

Moroccan Spiced Lamb Loin with Mint Chimichurri

Asian Vegetable Pot Stickers with Soy Ginger Vinaigrette

Chicken and Sage Meatball with Brown Butter Sauce

Bacon Gougères

Spicy Corn Fritter with Ancho Aioli

Jerk Chicken on Plantain Chip with Mango Salsa

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may increase your risk of foodborne illness, especially if you have certain medical conditions.

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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, Seafood Paella

### BLINI STATION

Freshly Prepared Blini Served with American Caviars, Crème Fraiche,  
Chopped Onion, Chopped Tomatoes, 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, Assorted Slow-Cured Olives

### CARVERY STATION

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

### PASTA STATION

Fusilli Pasta with Shrimp and Scampi Sauce

Orecchiette Pasta with Roasted Corn, Peppers and Red Onions in Pesto Sauce

Penne Pasta with Mild Italian Sausage, Sweet Bell Peppers and Onions in a Marinara Sauce

Served with Freshly Grated Parmesan Cheese and Focaccia Sticks

### ICED RAW STATION \*

The Market's Freshest Shellfish of Shrimp, King 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 \$25.00++ per guest

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## Wedding Cake

Professionally Created Wedding Cake or Cupcakes

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## Toast

One Glass of House Sparkling Wine per Guest

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.

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MOUNTAIN SHADOWS

## Late Night Bites

### SLIDERS

Kobe Beef Sliders with White Cheddar, Carmelized Onions and Lemon-Herb Aioli

Southwest Chicken Slider with Fontina Cheese, Bacon-Apple Jam and Ancho Aioli

Served with House-Made Potato Chips

\$28 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, Warm Flour Tortillas

\$22 per guest

### TATER TOT BAR

Sweet Potato Tots, Regular Tots

Applewood Smoked Bacon, Queso, Tillamook Cheddar Cheese, Jalepeño, Sour Cream, Chives, Southwest Chili

\$24 per guest

### S'MORES STATION

Graham Crackers, Mini Chocolate Chip Cookies, Mini Snickerdoodle Cookies  
Dark Chocolate, Milk Chocolate, White Chocolate, Nutella, Sliced Strawberries, House-Made Marshmallows

\$20 per guest

### ICE CREAM SANDWICH STATION

Three Selections of Grateful Spoon Gelato  
Chocolate Chip Cookies, Snickerdoodle Cookies, Sugar Cookies

Shaved Chocolate, Mini Gummy Bears, Assorted Sprinkles, Mini Marshmallows

\$16 per guest

### FLATBREAD STATION

Italian Sausage and Burrata | Shiitake Mushroom Brat and Broccoli

\$18 per guest

### THE BACON STATION

Thick-Cut Applewood Smoked Bacon, Peppercorn Bacon and Chocolate Dipped Bacon

Dipping Sauces: Chocolate, Caramel or Maple Syrup

Toppings: Chopped Nuts, Sprinkles, Cinnamon Sugar

\$18 per guest

Add Bleu Cheese Fondue | +\$3 per guest

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.

24% service charge + 8.80% tax applies (current tax). Menu selections are subject to price changes for programs beyond 2017.





MOUNTAIN SHADOWS

## Beverage Packages

\$175 Bar Setup/ Bartender fee Applies

One Bar/ Bartender per 75 Guests is Customary

### Tier One Liquors

open bar

#### LIQUORS

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

#### WINES

Sycamore Lane Chardonnay, Pinot Grigio, Pinot Noir,  
Cabernet Sauvignon, Kenwood Sparkling

#### CHILLED BEERS

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

Three Hours | \$45 per guest

Four Hours | \$55 per guest

Five Hours | \$65 per guest

### Tier Two Liquors

open bar

#### LIQUORS

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

#### WINES

Imagery Sauvignon Blanc & Pinot Noir; Chateau  
Ste. Michelle Chardonnay & Cabernet Sauvignon,  
Maschio Prosecco

#### CHILLED BEERS

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

Three Hours | \$55 per guest

Four Hours | \$65 per guest

Five Hours | \$75 per guest

### Tier Three Liquors

open bar

#### LIQUORS

Grey Goose Vodka, Hendrick's Gin,  
Patron Silver Tequila, Mt Gay Rum,  
Glenlivet 12 Year, Scotch, Maker's  
Mark Bourbon

#### WINES

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

Three Hours | \$65 per guest

Four Hours | \$75 per guest

Five Hours | \$85 per guest

Three hour bar package estimated at five drinks per person, four hour bar estimated at six drinks per person, five hour bar estimated at nine drinks per person.

24% service charge + 8.80% tax applies (current tax). Menu selections are subject to price changes for programs beyond 2017.



MOUNTAIN SHADOWS

## Ceremony & Celebration Packages

### DELUXE | \$4,000

White Padded Folding Chairs & Banquet Chairs  
House Linens  
Use of Resort Grounds for Photography  
Wedding Night Accommodation for the Couple  
Guestroom Discounts for Wedding Attendees  
Two Microphones with a Sound System and an Audio/Visual Technician  
Guestbook & Gift Tables  
Ceremony Rehearsal  
Wedding Night Amenity for Couple

### PREMIUM | \$6,000

\*all the inclusions of the DELUXE+

Wedding Night Accommodation Upgraded to a Residential Studio Suite  
Addition of the Night Before Wedding Accommodation in a Residential Studio Suite or Two  
Separate Deluxe Accommodations  
Valet Parking Included with Bottled Water Service  
Custom Wedding Gift Courtesy of the Resort

## Add To Your Celebration

### BRUNCH WEDDINGS

Stunning daytime views from the Mountain Shadows Lawn, Camelback Overlook and Paradise Terrace make for a picture-perfect wedding in the natural light. Have a ceremony in the sunshine, then host a lively brunch reception with creative menu options.

### REHEARSAL DINNERS

Gather your guests together to enjoy decadent cuisine and make memories against a beautiful mountain backdrop at sunset.

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### LATE NIGHT SNACKS

Keep the wedding party fueled all through the night with creative and casual munchies that keep people on the dance floor.

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## MOUNTAIN SHADOWS WEDDING DETAILS

### WEDDING COORDINATION

All weddings at Mountain Shadows require a hotel-approved, professional wedding coordinator to assist with your wedding planning + arrangements leading up to the wedding day. At a minimum, a day-of coordinator is acceptable. The wedding coordinator will conduct the ceremony rehearsal, and be on-site the day of the wedding to coordinate all of your wedding details. Please inquire for a list of Mountain Shadow's preferred professionals for recommendations. All vendors must have on file with Mountain Shadows, current insurance declarations naming Mountain Shadows, as part of the hotel Standards & Practices.

### MUSIC & NOISE ORDINANCE

The Town of Paradise Valley requires all amplified outdoor entertainment to conclude by 10pm. The decibel level of outdoor music must remain at or below 50 throughout the event.

### FOOD & BEVERAGE

No outside food or beverage may be brought to Mountain Shadows. Arizona law requires all alcohol to be purchased and supplied by the hotel, and all service of alcohol must conclude by 2:00am. All guests are expected to provide identification upon request, including the bridal party, to ensure proper and legal service.

### SERVICE & LABOR CHARGE

A 24% 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 unless otherwise noted in your contract. Wedding packages are subject to the prevailing room rental tax.

### MENU TASTINGS

If your event qualifies for a menu tasting, this will be provided complimentary for up to four guests. Additional guests may attend at the discounted tasting menu price of \$100.00, plus applicable tax/service and invoiced prior to the tasting. Reception-style or buffet-style menus are charged at the menu tasting price of \$100, plus applicable tax/service irrespective of the food/beverage minimum.

The tasting includes house wine selections, as well as your choice of 6 appetizer selections, 3 first course selections and 3 entrée selections. Menu items may be added to the tasting menu for an additional charge. Tastings require a 4 – week minimum advance notice due to scheduling.

Station Menu Tastings consist of 6 appetizers and 3 Stations. Due to the nature of carving stations, this option is not available for tastings.

### WEDDING CAKES

Wedding cakes included in each wedding package are provided through our Pastry Department. Our in-house pastry team will be happy to review your wedding cake design with you and combine with your tasting following the cocktail and reception portion of the event. In those instances where Pastry is not available, our exclusive vendors, Piece of Cake (Packages 1 & 3) and Ruze Cakes (Package 2), are available. Tastings with Piece of Cake or Ruze Cakes are booked directly by the couple.



## MOUNTAIN SHADOWS WEDDING DETAILS

### FINAL GUARANTEES

A final guaranteed number of guests is required by 10am, (5) business days prior to the wedding date. If pre –selected entrees will be served, these counts are due 1 week prior to the wedding date. If the event lands on a Saturday or Sunday, the required date for final guarantee is Tuesday. 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, the master account will be invoiced for additional charges and all charges are due & payable prior to the event. Consumption Beverages are estimated for invoicing purposes at 1.5 drinks per person, per hour at an average of \$10 per drink, plus applicable tax/service.

### 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. Lighting is not included in the Wedding Package unless specifically outlined and contracted. Lighting is booked direct through Encore Technologies, 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.

### CONFIRMATION OF SPACE, DEPOSITS & BILLING

All events require a credit card on file to guarantee any additional charges incurred after the final guarantee is received. The contracted food and beverage minimum, as well as ceremony package, must be pre-paid 30 days prior to the event date unless otherwise stated within your contract, under the deposit schedule. Additional deposits may be required at the time of the Final Guarantee (see above).

### SET-UP

Hotel will provide banquet tables, banquet chairs, house napkins (choice of gray or white), white china, flatware, glassware, DJ table, dance floor (up to 40'x40'), cake table (48"round), gift & guest book table(6x30), place card table(6x30). We guarantee set-up of your event one hour prior to the start time of your ceremony and/or reception. All vendors must supply their own equipment and ladders. We will work with your vendors if an earlier set-up time is required and available. Any items brought to the event spaces must be picked up the night of the event unless previously scheduled for pick up the next day. The hotel is not responsible for any items left behind.

### 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 be scheduled for pick up the night of the event.