



MOUNTAIN SHADOWS



## WEDDING MENUS





MOUNTAIN SHADOWS

PACKAGE ONE

\$165 PER GUEST

Passed Hors D'oeuvres, 3 per Guest

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

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 2020.



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

## Wedding Cake

Professionally Created Wedding Cake or Cupcakes

## 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

\$195 PER GUEST

Passed Hors D'oeuvres, 3 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

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

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## 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

## 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

PACKAGE THREE

\$145 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

3-Hour Tier 1 Bar Package

\*Chef Fee of \$175 each on Applicable 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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## 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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## Tier 1 Bar Package

3-Hours of Service

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## Toast

One Glass of House Sparkling Wine per Guest

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## 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, Jalapeño, 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 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, Chopped Toasted Nuts

\$24 per guest, minimum of 25 guests

### 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

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## 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

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### 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

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### 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

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#### 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

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.  
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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 in a Immerse Premium King  
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 inclusions of the DELUXE+

Wedding Night Accommodation Upgraded to a Suite  
Night Before Wedding Accommodation in Two Separate Deluxe Rooms  
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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