

DREAMWEAVERS

DINNER PACKAGE

125 per person

PASSED HORS D'OEUVRES

3 pieces per person of your choice of hot or cold hors d'oeuvres

FIRST COURSE

(your choice of one from the following)

SPINACH & FRISEE SALAD

poached baby pears, ricotta salata, toasted pine nuts,
pickled red onions, fig vinaigrette

SOUTHWEST CAESAR

blistered corn, oven-cured tomato, manchego cheese,
cornbread croutons, cilantro-lime caesar dressing

ARTISAN BABY LETTUCE

heirloom tomatoes, cucumber, toasted sunflower seeds,
crisp phyllo, roasted shallot vinaigrette

SECOND COURSE

(your choice of one from the following)

AGAVE-GLAZED FREE RANGE CHICKEN

poblano polenta, broccolini, roasted red pepper,
cascabel demi-glace

GRILLED ARIZONA PRIME BEEF STRIP LOIN

jumbo asparagus, sauteed mushrooms, horseradish butter,
oven-roasted fingerling potatoes, caramelized onion reduction

FENNEL POLLEN-DUSTED SALMON

wild rice-lentil pilaf, roasted red beets, sauteed kale,
roasted mango relish

champagne toast

DESSERT

custom wedding cake

freshly brewed Starbucks™ regular and decaffeinated coffee,
assorted Tazo™ teas and condiments

PATHFINDER

DINNER PACKAGE

155 per person

PASSED HORS D'OEUVRES

3 pieces per person of your choice of hot or cold hors d'oeuvres

FIRST COURSE

(your choice of one from the following)

BOUQUET OF FIELD GREENS

torched goat cheese, piquant peppers,
fig compote, sherry vinaigrette

SONORAN WEDGE

baby iceberg, crisp pancetta, sun dried tomato,
pickled red onions, yellow pea tendrils, avocado ranch

GOLDEN BEET

sky fall farms organic field greens, port wine reduction,
heirloom tomato, strawberry balsamic vinaigrette

SECOND COURSE

(your choice of one from the following)

POMEGRANATE GLAZED ORGANIC CHICKEN

heirloom potato, jumbo asparagus, yellow pepper,
cara cara orange reduction

GRILLED BEEF TENDERLOIN

haricots verts, heirloom carrot, roasted shallot butter,
yukon gold potato flan, barolo wine reduction

PAN-ROASTED PACIFIC SEA BASS

butternut squash, toasted barley, cauliflower puree,
broccolini, grilled squash, lemon dill sauce

champagne toast

DESSERT

custom wedding cake

freshly brewed Starbucks™ regular and decaffeinated coffee,
assorted Tazo™ teas and condiments

KIERLAND

DINNER PACKAGE

165 per person

PASSED HORS D'OEUVRES

3 pieces per person of your choice of hot or cold hors d'oeuvres

FIRST COURSE

(your choice of one from the following)

SWEETHEART

bibb lettuce, lolla rossa, treviso, rose petals,
edible flowers, rose water champagne vinaigrette

BOUQUET OF FIELD GREENS

torched goat cheese, piquant peppers,
fig compote, sherry vinaigrette

SPINACH & TREVISO

toffee cashews, abby lee farms tomatoes,
dehydrated apricots, white cranberry vinaigrette

SECOND COURSE

(your choice of one duet entrée from the following)

KOBE BEEF SHORT RIB & PACIFIC SEA BASS

cured tomato grits, limoncello glaze,
brussels sprouts, roasted red peppers

GRILLED BEEF TENDERLOIN &

APPLE ICE WINE POACHED LOBSTER

petite squash, forest mushroom ragout, apple cider butter,
goat cheese polenta cake, roasted eggplant

GRILLED CHICKEN & SKUNA BAY SALMON

rosemary au jus, crab meat gratin, charred red pepper, golden beets

champagne toast

DESSERT

custom wedding cake

freshly brewed Starbucks™ regular and decaffeinated coffee,
assorted Tazo™ teas and condiments

HORS D'OEUVRES

your wedding package includes a choice
of three passed hors d'oeuvres
(one piece of each selection per person;
additional selections, priced per piece, are available)

COLD SELECTIONS

sesame seared tuna, wasabi sauce, rice cracker

apple, brie, toasted ciabatta

espresso seared beef, garlic crostini

vegetable napoleon, parmesan crisp

smoked salmon rose, Indian corn crisp

chicken tostada (GF)

beef tenderloin served on a polenta crisp (GF)

black bean & corn tostada (V)

HOT SELECTIONS

chipotle steak churrasco, red pepper chimichurri

pork belly quesadilla, cilantro lime aioli, pickled shallot

paella arancini, cured tomato emulsion
coconut lobster skewer, mango coconut milk reduction

crab cake green chile remoulade

tandoori chicken satay, cilantro dipping

jalapeno bacon wrapped scallop, arizona citrus cream

shrimp casino, chervil crème

lamb satay, mint chimichurri

beef manchego empanada, smoked chipotle cream

chicken mole empanada, hatch chile salsa

pakora fritter, mint yogurt sauce (GF) (V)

asian mushroom spring roll, sweet chili garlic (V)

chorizo & manchego arepas, pickled onion & avocado puree (GF)

coconut lobster skewer, mango coconut milk reduction

RECEPTION ENHANCEMENTS

ARRAY OF IMPORTED AND DOMESTIC CHEESES

triple crème cheese infused with red wine reduction,
aged cheddar with quince paste,
stilton with a port wine reduction, sliced baguettes, water crackers

GRILLED & CRISP VEGETABLE CRUDITÉS

seasonal vegetables with accompanying seasonal sauces

ANTIPASTO BOARD

mortadella, prosciutto, sopressata, salumeria, salami,
manchego, gorgonzola, aged provolone,
fresh mozzarella, marinated olives, cured tomato,
peppadew peppers, grilled artichokes,
charred fennel, grilled seasonal vegetables,
ciabatta, focaccia

SHRIMP COCKTAIL

(50 piece minimum)

ice wine poached shrimp,
vodka spiked horseradish, tangerine lace

CHILLED SEAFOOD SELECTIONS

(50 piece minimum)

alaskan king crab legs, peeled jumbo mexican white shrimp
pacific oysters on the half shelf, littleneck clams
(Based on 4 pieces per person)

APPETIZER ENHANCEMENTS

CHILLED SELECTIONS

MAINE LOBSTER MANGO CEVICHE
medallions of lobster, jicama mango salad, endive,
orange honey blossom chimichurri

CORIANDER ROASTED JUMBO SHRIMP

AGAVE-CURED SMOKED SALMON

HOT SELECTION

JONAH CRAB CAKE
blistered corn relish, chipotle crème

LATE NIGHT STATIONS

TACO STAND

ancho carne asada
grilled tequila lime chicken
soft flour and corn tortillas

SALSA BAR

salsa mexicana, pico de gallo, salsa verde,
ancho chile salsa

ASSORTED TOPPINGS

limes, napa cabbage, sour cream, guacamole, queso fresco,
diced tomato, diced cilantro, onions,
shaved romaine lettuce, pickled jalapenos

THE MELT DOWN

shaved chicken Monterey, roasted poblano pepper, chipotle aioli, sourdough
fig, goat cheese, roasted shallots, roasted red peppers, ciabatta
maplewood smoked cheddar, cured tomato, arugula pesto, rye

SLIDER BAR

ground sirloin beef, horseradish cheddar, roasted garlic aioli
pan seared turkey, dill havarti, cranberry relish
seared salmon, sweet chili garlic glaze

FRENCH FRY BAR

STEAK & SWEET POTATO

tamarind ketchup, jack daniel's ketchup, roasted garlic aioli,
smoked sea salt, roasted poblano aioli, parmesan cheese,
truffle aioli, bacon bits, tequila brined beef chili, cheese sauce

POPCORN STAND

TRADITIONAL FLAVORS

(please select one)

theater, kettle corn, white popcorn

INFUSED GOURMET FLAVORS

(please select two)

bacon cheddar, ranch, garlic parmesan,
sour cream & chive, salted caramel, salt & vinegar

LATE NIGHT SWEETS

ASSORTED MINIATURE DESSERTS

SHOOTERS

chocolate duo, limoncello, berry panna cotta, tiramisu

TARTS

seasonal fruit tarts and chocolate

COOKIES & MILK

MILK SHOOTERS

2%, chocolate, strawberry

HOUSEMADE COOKIES

chocolate chip, oatmeal raisin, snickerdoodle

CHEESECAKE POPS

CHOCOLATE DIPPED STRAWBERRIES

MACAROONS

chocolate, raspberry, coffee, salted caramel, passion fruit

ASSORTED PETITE FOURS

GOURMET COFFEE & TEA STATION

assortment of flavorings to include sugar free caramel, hazelnut, toffee nut, white chocolate sauce, spicy chocolate, irish cream, toasted almond mocha, chocolate shavings, cinnamon sticks, whipped cream, orange curls, honey, lemon and assorted sugars

FAREWELL BREAKFAST MENU

(based on 60 minutes of continuous service)

selection of fresh squeezed orange, grapefruit and cranberry juices

assorted danish, and seasonal muffins

sweet butter, fruit preserves and honey

sliced hand-cut harvested fruits

house made granola Greek yogurt parfait

breakfast panini

arugula, cured tomato, eggs, brie cheese

breakfast tables include freshly brewed Starbucks™
regular and decaffeinated coffee,
assorted Tazo™ teas and condiments

ENHANCE YOUR BREAKFAST

(chef attendant required)

HASH STATION

cage free eggs served over the following selections:

lobster and crab hash – roasted shallots, heirloom tomatoes,
red bliss potatoes

short rib hash – cured tomatoes, roasted peppers, chervil hollandaise,
yukon gold potatoes

edamame and yam hash – roasted peppers, asparagus, wilted spinach

PREPARED-TO-ORDER "OLD FASHIONED" BELGIAN WAFFLES

vanilla bean ice cream, mixed berries, maple syrup,
chocolate sauce, caramel sauce, berry sauce, pecans,
whipped cream, rainbow sprinkles, chocolate sprinkles, m&m's

LIQUORS AND LIBATIONS

note: all bars require one bartender attendant for every 75 guests

A LA CARTE BARS

- distinguished brands
- appreciated brands
- favorite brands
- house wine
- sparkling wine
- craft beer
- imported beer
- domestic beer
- non-alcoholic beer
- still & sparkling mineral water
- soft drinks
- cordials

PACKAGE BARS

package bars are designed to take the guesswork out of budgeting for your big day. simply choose a level of distinction you prefer and leave the rest up to us. pricing is based upon a limited number of beverages per person

- distinguished brands
- appreciated brands
- favorite brands
- beer and wine package

KIERLAND CUSTOM COCKTAILS

resort mixologists create artisanal, expertly mixed cocktails infused with fresh natural ingredients and local flavors

CEREMONY LOCATIONS

WINDSINGER'S VALLEY

outdoor lawn location with sprawling mountain views

MARSHALL'S OUTPOST PAVILLION

picturesque outdoor setting for intimate weddings

NORTHERN SKY TERRACE

outdoor terrace overlooking beautiful lake and golf course
views with built in fireplace seating

LABOR ATTENDANTS

chef attendant

(one chef attendant per 100 guests)

server attendant

(one server attendant per 100 guests)

bartender

(one bartender per 75 guests)