

Ceremony Site Package

White Garden Chairs

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Unity Candle Table, Draped and Skirted

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Gift Table, Draped and Skirted

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Guest Book Table, Draped and Skirted
with Chair for an Attendant

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Water Station

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Rental of Beautiful Outdoor Lawn and Patio
with Breathtaking Mountain Views

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Sound System

(1) Standing or Lavalier Microphone

(2) Speakers

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Weather Back-up Space

\$1,000.00

Wedding Packages

All dinner packages include the following:

Two Displays

International and Domestic Cheese
accompanied by Assorted Crackers, Lahvosh and Baguettes

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Marinated Grilled Vegetables with Cilantro Pesto Dip and Creamy Chipotle Dip

Or

Choice of Four Butler-passed Hors d'oeuvres

Prosciutto Wrapped Melon Wedges

Seared Ahi Tuna *Wasabi Mayo

Smoked Chicken Bruschetta

Beef Tenderloin*Atomic Horseradish

Spinach and Goat Cheese Flat Bread Rounds

Wild Mushroom and Toasted Walnut Paté a Choux

Mini Raspberry Brie en Croute

Smoked Chicken Quesadillas

Beef Teriyaki Skewers

Chicken Skewers*Seville Orange Sauce

Mini Beef Wellington

Spring Roll*Spicy Mustard

with a

Four Course Dinner

Salad ~ Intermezzo ~ Entrée

Or

Buffet Dinner

Packages also include

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Champagne Toast

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Wedding Cake

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Complimentary One Night Stay for the Bride and Groom on the Night of the Wedding

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Complimentary Amenity for the Bride and Groom

Celebration Brunch

Fort McDowell Farm Juices
Starbucks Freshly Brewed Regular and Decaffeinated Coffee
Tazo Teas

Selection of Breakfast Breads with Sweet Butter and Preserves

A Display of Pecan Smoked Salmon with Blini and Traditional Accompaniments

Omelette Station

Prepared with your favorite ingredients:
Ham, Applewood Smoked Bacon, Variety of Cheeses,
Mushrooms, Spinach, Sweet Onion, Green Chiles and Salsa

Waffle Station

Fresh Whipped Cream, Real Maple Syrup and Fresh Berries
Applewood Smoked Bacon and Gourmet Sausage Links

Carving Station

Herb Crusted Tenderloin with Cabernet Au Jus,
Horseradish and Silver Dollar Rolls
Roasted Garlic Whipped Potatoes

Sweet Display

Truffles, Assortment of Petit Fours and Fresh Berries with Whipped Cream

\$55.00 Per Person

(Each station requires a \$100.00 Chef's Fee)

A 22% Service Charge and Applicable Sales Tax will be Added

Plated Dinners

Starbucks Freshly Brewed Regular and Decaffeinated Coffee
Tazo Teas

Your Choice of Salad

Mixed Field Greens with Granny Smith Apples,
Fort McDowell Farm Candied Pecans and Gorgonzola with Balsamic Vinaigrette

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Baby Spinach with Applewood Smoked Bacon, Dried Cranberries
and Goat Cheese tossed in Cranberry Vinaigrette

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Classic Caesar with Herb Croutons

Freshly Baked Rolls and Sweet Butter

Intermezzo

Lemon, Champagne, Mango

Entrées

Chicken Marsala
served with Garlic Mashed Potatoes, Baby Carrots and Asparagus
\$65.00 Per Person

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Grilled Salmon with a Pineapple Orange Avocado Salsa
served with Roasted Red Potatoes and Sautéed Summer Squash
\$65.00 Per Person

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A 22% Service Charge and Applicable Sales Tax will be Added

Roasted Pork Loin with Caramelized Apples
served over Whipped Sweet Potatoes and Blue Lake Green Beans
\$65 .00 Per Person

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Pecan Crusted Chicken Breast filled with Goat Cheese and Spinach
served with a Light Tomato Cream Sauce
accompanied by Risotto and Asparagus
\$68 .00 Per Person

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Beef Tenderloin with Cabernet Jus and Roquefort Cream
served with Onion Gratin and Grilled Asparagus
\$75.00 Per Person

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Pan Roasted Chicken Breast topped with Sautéed Jumbo Shrimp
served over a Chili Cilantro Butter
with Whipped Potatoes and Sautéed Baby Vegetables
\$80 .00 Per Person

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A Duet Presentation of Triple Pepper Crusted Beef Tenderloin
drizzled with Balsamic Reduction
and Sautéed Chicken Breast with a Roasted Shallot Beurre Blanc
served over Wild Mushroom Risotto and Asparagus
\$85.00 Per Person

Little Extras

Chocolate Covered Strawberries
\$5.00 per person

Truffles
\$5.00 per person

A 22% Service Charge and Applicable Sales Tax will be Added

Southwestern Buffet

Salads

Southwestern Caesar with Tri-colored Tortilla Strips

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Roasted Black Bean and Corn Salad

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Jicama Slaw

Freshly Baked Rolls with Sweet Butter

Entrées

Marinated Flank Steak served with a Mushroom Demi Sauce

Adobe Rubbed Chicken Breast filled with Oaxacan Cheese and Chorizo

Grilled Salmon topped with an Avocado and Mango Salsa

Sides

Whipped Potatoes with Cheddar Cheese and Jalapeños

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Southwestern Rice

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Sautéed Seasonal Vegetables

Sweet Display

Churros and Sopaipillas

Starbucks Freshly Brewed Regular and Decaffeinated Coffee

Tazo Teas

\$75.00 Per Person

A 22% Service Charge and Applicable Sales Tax will be Added

Traditional Buffet

Salads

Mixed Field Greens with Julienne Carrots, Tomatoes and Cucumbers
with Balsamic Vinaigrette and Chipotle Ranch

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Penne Pasta Salad tossed in Pesto Sauce

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Roasted Vegetable Salad tossed in a Balsamic Vinaigrette

Freshly Baked Rolls and Sweet Butter

Entrées

(Please choose Three)

Beef Tenderloin prepared with a Red Wine Demi Sauce

Grilled Chicken on a bed of Spinach and Mango Salsa

Sautéed Salmon drizzled with Lemon Caper Sauce

Roasted Pork Loin stuffed with Mushroom Duxelle and Natural Juices

Sides

Herb Roasted New Potatoes

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Wild Rice Pilaf

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Blue Lake Green Bean Almondine

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Roasted Seasonal Vegetables

Sweet Display

Assortment of Petit Fours

Starbucks Freshly Brewed Regular and Decaffeinated Coffee

Tazo Teas

\$80.00 Per Person

A 22% Service Charge and Applicable Sales Tax will be Added

The Fountain Buffet

Salads

Mixed Field Greens with Julienne Carrots, Tomatoes and Cucumbers
with Balsamic Vinaigrette and Chipotle Ranch

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Traditional Caesar Salad

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Vine Ripened Tomatoes, Buffalo Mozzarella, Fresh Basil with Balsamic Reduction

Freshly Baked Rolls and Sweet Butter

Entrées

(Please choose Three)

Triple Pepper Crusted Beef Tenderloin with Guinness Demi Glace

Roasted Airline Chicken Breast with Lemon Butter Sauce

Roasted Halibut topped with an Orange Avocado Salsa

Chili Crusted Pork Loin with Fort McDowell Orange and Ginger Reduction

Rosemary and Garlic Encrusted Rack of Lamb with Port Mint Sauce

Sides

Harvest Grain Pilaf

Roasted Red Pepper Mashed Potatoes

Grilled Asparagus and Baby Carrots

Roasted Summer Squash

Sweet Display

Assortment of Petit Fours, Mini Desserts and Chocolate Covered Strawberries

Starbucks Freshly Brewed Regular and Decaffeinated Coffee

Tazo Teas

\$85 .00 Per Person

A 22% Service Charge and Applicable Sales Tax will be Added

Spirits

Bar Selections

	Hosted	Cash
Deluxe Brands	\$5.75	\$6.75
Premium Brands	\$6.25	\$7.50
Cordials	\$6.75	\$7.75
Domestic Beers	\$4.25	\$5.00
Imported and Microbrew Beers	\$5.25	\$6.25
House Wine	\$6.25	\$7.50
House Champagne	\$25.00 per bottle	\$30.00 per bottle
Margaritas	\$100.00 per gallon	N/A
Prickly Pear Margaritas	\$100.00 per gallon	N/A
Champagne Punch	\$100.00 per gallon	N/A
Keg of Domestic Beer	\$275.00	N/A
Keg of Imported or Microbrew Beer	\$375.00	N/A
Sangria	\$100.00 per gallon	N/A
Assorted Soft Drinks	\$3.00	\$3.50
Mineral/Bottle Water	\$3.75	\$4.25

Deluxe Brands

Skyvodka, Beefeater Gin, Bacardi Rum José Cuervo Gold Tequila,
Dewar's Scotch, Jim Beam Bourbon and Seagram's 7

Premium Brands

Belvedere Vodka, Tanqueray, Captain Morgan's Rum, Patron Silver Tequila,
Crown Royal, Jack Daniel's Bourbon, Chivas Scotch

Cordials

Bailey's Irish Cream, Kahlua, Grand Marnier, Frangelico

Bartending Charges

(Applicable to all Bars)

\$100.00 Bartender Fee

One Bartender is required per 100 guests

Resort must supply all liquor and Bartenders

Optional Beverage Packages

Deluxe Brands

1 Hour.....\$15.50 per person

2 Hours.....\$20.00 per person

3 Hours.....\$25.00 per person

(Each additional hour is \$4.00 per person)

(Includes Call Brand Liquors, House Wines, Imported, Domestic and Non-alcoholic Beers, Mineral Water, Juices and Soft Drinks)

Deluxe Brands include:

(Skyy Vodka, Beefeater Gin, Bacardi Rum, Cuervo Gold Tequila, Dewar's Scotch, Jim Beam Bourbon, Seagram's 7)

Premium Brands

1 Hour.....\$19.00 per person

2 Hours.....\$22.00 per person

3 Hours.....\$28.00 per person

(Each additional hour is \$5.00 per person)

(Includes Premium Brand Liquors, House Wines, Imported, Domestic and Non-alcoholic Beers, Mineral Water, Juices and Soft Drinks)

Premium Brands include:

(Belvedere Vodka, Tanqueray, Captain Morgan Rum, Patron Silver Tequila, Crown Royal, Chivas Scotch, Jack Daniel's Bourbon)

Beer and Wine

1 Hour.....\$13.50 per person

2 Hours.....\$18.00 per person

3 Hours.....\$22.50 per person

(Each additional hour is \$4.00 per person)

(Includes House Wines, Imported, Domestic and Non-alcoholic Beers, Mineral Water, Juices and Soft Drinks)

Bartending Charges

(Applicable to all Bars)

\$100.00 Bartender Fee

*One Bartender is required per 100 guests
Resort must supply all liquor and Bartenders*

Terms and Conditions

Deposit

A 25% non-refundable deposit, based on the estimated total balance, is required in order to confirm your function as definite. This deposit will be applied to your bill. Final payment is due four (4) business days prior to the function payable by credit card or cashier's check.

Guarantee

A final guarantee is required no later than four (4) business days prior to the scheduled event. The final count must be no less than 85% of the original contracted number of attendees. Guarantees may not be lowered after the final number is given, but they may be raised. Radisson Fort McDowell Resort & Casino prepares for five percent (5%) above the final number. Charges will be based upon the final guarantee or actual number of guests in attendance, whichever is greater.

Function Times

Brunch Receptions are scheduled from 9:00 a.m. – 1:00 p.m. Afternoon Receptions are scheduled from 11:00 a.m. – 5:00 p.m.
Lunch pricing is in effect until 2:00 p.m. Evening Receptions are scheduled from 6:00 p.m. – 12:00 midnight.

Prices

Our quoted prices reflect current market conditions for food and beverages services. Prices and menu selections can be guaranteed for a minimum of six (6) months prior to the scheduled event date. If you would like to offer a choice of entrées to your guests, you will be charged the higher price of the two (2) items. All prices are subject to 8% sales tax and a 22% service charge.

Menus

The enclosed menus represent our most popular offerings. Should you have a special need or requirement, our professional staff will work with you to prepare a special menu that better fits your specifications. We request that your menu selections become final a minimum of thirty (30) days in advance.

Outside Food & Beverage

In accordance with Arizona liquor laws, no alcoholic beverages may be brought onto the property by patrons or guests. The Radisson Fort McDowell Resort & Casino does not allow any food or beverage products to be brought onto the premises.

Cake Cutting Fee

Should the client bring in their own wedding cake, a \$3.00 per person cake cutting fee will be assessed.

Entertainment

The Radisson Fort McDowell Resort & Casino reserves the right to approve any form of entertainment and to inspect and regulate all functions. It is the policy of this Resort that musical entertainment for outdoor functions ceases at 10:00 p.m. and for indoor functions by 12:00 midnight. If complaints are received from any guestroom, Radisson Fort McDowell Resort & Casino reserves the right to cease the entertainment and/or function.

Miscellaneous

The client will be responsible for any and all damages to the premises and/or equipment caused by them, their invitees and/or their employees during the time the function rooms are used by the client or its invitees. The Radisson Fort McDowell Resort & Casino is not responsible for damage or loss to any merchandise or articles brought onto the premises by the client or any invitee of the client. The use of nails, staples, glues, tacks or the like is not permitted on the walls, ceilings and woodwork. All function rooms are non-smoking. The Radisson Fort McDowell Resort & Casino reserves the right to move any function to another suitable function area.