

WEDDING PACKAGES



WIGWAM
ARIZONA



WIGWAM WEDDINGS

Happily ever after may sound hopelessly romantic but with over an 80-year history of hosting fairy tale weddings, we've become believers and love to make each couple's one-of-a-kind dream come true.

The Wigwam has a storied tradition of making weddings beautiful, memorable, and even delightful to plan for the busiest brides and grooms.



CEREMONY PACKAGE

Choice of Indoor or Outdoor Venue
Rehearsal and Coordination
Padded White Garden Chairs
Wireless Lapel Microphone and Sound System
Personalized Directional Signage for Guests
Skirted Gift and Guestbook Tables
Chilled Bottled Water Station
Provision for Inclement Weather
Changing Rooms for Wedding Party

\$1,500

ALL WEDDING PACKAGES INCLUDE

Overnight Accommodations for Bride and Groom
Choice of Indoor or Outdoor Venue
Round Banquet Tables with Chairs
Dance Floor and Entertainment Table(s)
Skirted Head Table, Cake Table,
Gift Table and Guestbook Table

COPPER PACKAGE

Includes all of the above plus:

House Linen and Napkins
Single Entrée Plated Dinner
Wedding Cake

\$59 Per Person

PALM PACKAGE

Includes all of the above plus:

House Linen and Napkins
Two Displayed Hors d' Oeuvres
Single Entrée Plated Dinner

Champagne Toast
Wedding Cake

\$69 Per Person

CITRUS PACKAGE

Includes all of the above plus:

Upgraded Linen and Napkins
Three Displayed Hors d' Oeuvres
(3) Hosted Beverages Per Person during
Cocktail Hour to include Beer, Wine,
Soft Drinks & Bottled Water
Single Entrée Plated Dinner

Champagne Toast
Wedding Cake

\$89 Per Person

ROSE PACKAGE

Includes all of the above plus:

Upgraded Linen, Napkins & Chair Covers
Four Displayed Hors d' Oeuvres
(3) Hosted Beverages Per Person during
Cocktail Hour to include Liquor, Beer, Wine,
Soft Drinks & Bottled Water

House Wine during Dinner Service
Choice of Two Plated Dinner Entrées

Champagne Toast
Wedding Cake

\$109 Per Person

HORS D' OEUVRES SELECTIONS

INTERNATIONAL & DOMESTIC CHEESE SELECTION

Fresh Fruit Garnish
and Lavash

FRESH VEGETABLE CRUDITÉ DISPLAY

Sun-Dried Tomato Ranch
and Vidalia Black Pepper Dip

GRILLED VEGETABLE ANTIPASTO PLATTER

Aged Balsamic Vinegar
and White Truffle Oil

HUMMUS TRIO

Traditional, Roasted Red Pepper
and Spinach Artichoke
with Toasted Pita and Flat Breads

PLATED DINNER MENU SELECTIONS

Please make one selection from the salad, starch and entrée categories.

You may offer your guests a choice of up to three entrees for an additional \$6 per person.

The same salad course and entree accompaniments will be served to all guests.

A method by which to identify each guest's entrée selection must be provided to our service staff.

ALL PLATED DINNERS INCLUDE

Chef's Selection of Seasonal Vegetables to Best Compliment your Entree

Variety of Artisan Breads & Rolls with Butter

Water, Regular & Decaffeinated Coffee and Gourmet Hot Tea Service

Iced Tea may be Added Complimentary Upon Request

SALADS

Spinach and Frizee, Candied Pears, Cranberry,
Goat Cheese, Champagne Vinaigrette

Garden Greens, Julienne Carrots, Radishes,
Cucumbers, Green Peas, Dried Cranberries,
Herb Vinaigrette

Bibb Lettuce, Candied Walnuts, Bacon Bits,
Toy Box Tomato, Bleu Cheese Dressing

SINGLE ENTREES

Poultry

Herb and Sea Salt Seared Chicken Supreme with Pommery Sauce

Asparagus and Wild Mushroom Stuffed Chicken, Port Demi

Chorizo and Masa Stuffed Chicken with Red Chile Crème

Beef/Pork

Grilled Flat Iron Steak with Chimichurri Sauce

Mustard Glazed Double Cut Pork Chop with Cabernet Reduction

Seafood/Vegetarian

Seared Norwegian Salmon, Tomato Buerre Fondue

Seasonal Whitefish — Herb Roasted with Chef's Choice of Sauce

Vegetable Wellington with Red Pepper Cream

Sweet Onion Risotto with Port-Beet Purée

STARCH ACCOMPANIMENTS

Sweet Pea and Pancetta Risotto

Au Gratin Potatoes

Herb and Garlic Roasted Potatoes

Roasted Garlic Mashed Yukon

Caramelized Onion Couscous

LATE NIGHT SNACKS

Tortilla Chips with Fresh Salsa,
Chunky Guacamole and Queso Dip

\$350.00++ – Serves 50 People

Quesadilla Bar to Include:
Grilled Chicken and Pepper Jack Cheese
Machaca Beef and Oaxaca Cheese
Three-Cheese Green Chile

\$16.00++ Per Person

Angus Beef, Cheddar Cheese and Bacon Sliders

\$4.00++ Each

Pulled Pork, Slaw and North Carolina BBQ Sauce Sliders

\$4.00++ Each

Crab Cake and Cajun Remoulade Sliders

\$6.00++ Each

Make-Your-Own S'mores

\$5.00++ Per Person

Assorted Mini Cupcakes

\$28.00++ Dozen

Gourmet Mini Desserts Display

\$12.00++ Per Person

BANQUET BAR MENU

HOSTED BAR BY THE DRINK

Charges are based on measured quantities of liquor with a 1¼ ounce standard pour per drink.

	CALL BRANDS \$8	PREMIUM BRANDS \$9	ULTRA-PREMIUM \$10
Vodka	Smirnoff	Ketel One	Belevedere
Gin	Beefeater	Tanqueray	Bombay Sapphire
Rum	Bacardi	Captain Morgan	10 Cane
Tequila	Jose Cuervo Gold	Patron	Don Julio
Bourbon	Jim Beam	Maker's Mark	Woodford Reserve
Blended	Seagrams 7	Crown Royal	Jack Single Barrel
Scotch	Dewars	Johnny Walker Red or Black	Oban
Wines	House Call	House Premium	House Ultra-Premium

DOMESTIC BEERS

\$5

IMPORTED BEERS

\$6

SOFT DRINKS

\$4

Assorted Coke
Products

CORDIALS

\$9

B&B
Kahlua
Frangelico
Sambucca Romano
Baileys Irish Cream
Amaretto Di Saronno

SPECIALTY BEVERAGES

Bottled Waters \$4.50
Assorted Juices \$4
Cognacs \$9.50
Microbrew Beers \$6.50
Margarita Punch \$130 per gallon
Champagne Punch \$105 per gallon

CASH BAR

Cash bar arrangements will be made available at a cost of an additional \$1.00 per drink. Soft drinks and bottled waters are an additional \$0.25 each.

CASH WINE LIST

A bottled-wine menu for cash sales may be provided to your guests whenever host-sponsored wine is not provided with dinner, if requested.

LABOR FEE

A labor fee of \$150.00 per bartender is applicable per bar.

PLEASE NOTE

The Wigwam is the only licensed authority to sell and serve alcoholic beverages for consumption on the premises; therefore, no outside beverages are permitted to be brought into the resort.

BANQUET WINE LIST

CHAMPAGNE & SPARKLING WINE

Korbel \$36
 Domaine Chandon \$45
 Gloria Ferrar \$79
 Veuve Clicquot Yellow Label \$90
 Moët Imperial \$95
 Dom Pérignon \$299

CHARDONNAY

Chateau St. Jean \$32
 Beringer \$35
 Chalone \$38
 St. Clement \$40
 Sterling Napa \$45
 Sonoma Cutrer \$48
 Newton Red Label \$52
 Acacia \$55
 Trefethen \$60
 ZD \$70

BRIGHT CRISP WHITES

Ferrari Carano-Sauvignon Blanc \$35
 Duckhorn Decoy Vineyard-Sauvignon Blanc \$37
 Joseph Phelps-Sauvignon Blanc \$40
 Frogs Leap-Sauvignon Blanc \$42
 Groth-Sauvignon Blanc \$48
 Jekel-Riesling \$28
 BV-Riesling \$32
 Esperto-Pinot Grigio \$42
 Caymus-Conundrum \$44
 Beringer-White Zinfandel \$26

PINOT NOIR

Edna Valley \$48
 MacMurray Ranch \$52
 Truchard \$56
 Acacia \$62
 Domaine Chandon \$75

CABERNET SAUVIGNON

BR Cohn Silver Label \$48
 Kenwood Jack London \$45
 Sterling Napa \$45
 Alexander Valley \$48
 Hess \$49
 Mount Veeder \$65
 Sequoia Grove \$78

MERLOT

Chateau St. Jean \$38
 Sterling Napa \$45
 Oberon \$45
 Frogs Leap \$75
 Twomey \$95

OTHER RED VARIETALS

Rosenblum-Zinfandel \$36
 Kunde-Zinfandel \$42
 Turley-Zinfandel \$85
 Stags Leap Winery-Syrah \$75
 Terrazas Reserve Malbec \$48
 Penfolds Bin 28 \$49

(Priced Per Bottle)

POLICIES & PRICING

GUARANTEE:

A Guarantee is required for all meal functions. Guarantee is the exact number of guests to be served at a given function. The Catering Department must be notified of the exact number of guests three (3) business days prior to the event. In the event that a Guarantee is not received, the estimated attendance count will be prepared and billed. The Hotel will provide seating in the amount of three percent 3% over your Guarantee. The Hotel cannot allow for a drop in the Guarantee in the 72-hour period prior to your function. Choice of plated meals must be received in advance with a method by which to identify each guest's entrée selection provided to the service staff. No more than three entrée selections are allowed as a choice for your guests.

PAYMENT AND DEPOSIT:

Food, Beverage & Audio-Visual items are subject to prevailing taxable fees and state sales tax. Service charge: 12.5% of the food and beverage total, plus any applicable state and/or local taxes, will be added to your account as a service charge and fully distributed to servers, and where applicable, bussers and/or bartenders assigned to the Event. The service charge and any applicable taxes will be separately stated on your invoice. Administration Fee: 10.5% of the food and beverage total, plus any applicable state and/or local taxes, will be added to your account as an administration fee. This administration is not a gratuity and is the property of the Hotel to cover discretionary costs of the Event. Guarantees are required 3 days prior to event. All functions require an initial non-refundable deposit to hold the space for your function. A Credit Card Authorization form must be completed and returned to the Hotel with the initial deposit. This deposit is non-refundable once paid. All functions must be paid in full three (3) business days prior to the event when a guaranteed count is given. Payment may be made via personal check, cashier's check, credit card or cash.

FOOD AND BEVERAGE:

All Food and Beverage for your event is to be provided and served by The Wigwam and may not be removed under any circumstances from the hotel. The Wigwam, as a licensee, is responsible for the administration of the sales and service of alcoholic beverages, in accordance with Arizona liquor laws. Therefore, all alcoholic beverages must be supplied by The Wigwam. No outside food or beverage is permitted at the Hotel. See your Catering Manager for Kosher meal and wedding cake exceptions.