

Sedona Sunset Elopement

\$3700++

FOR WEDDING COUPLE

Pricing Includes:

Ceremony & Dinner Venues

Ceremony Florals for Wedding Couple

Two Night Stay in a Creekside King

Rose Petal Turndown Service & Wedding Night Amenity

Dinner for Wedding Couple with Wine Pairings

Enhancements

Small Two Tier Wedding Cake

\$350.00++

Breakfast in Bed for Two

\$100.00++

Upgrade to a Junior Suite

\$120.00++ per night

Floral Centerpiece for Dinner

\$100.00++

Additional Dinner Guests

(up to 10 people)

\$105.00++ per person

Additional Wine Pairings

\$45.00++ per person

Additional Champagne Toast

\$5.00++ per person

Couples 60 - Minute Relaxation Massage

\$300.00++

Two Hours of Wedding Photography Including Digital Images

\$2,000.00++

Seelona Sunset Elopement

THREE COURSE DINNER MENU

First Course

Choice of (1)

Pear & Arugula Salad, Guajillo & Brown Butter
Almonds, Dried Cranberry, Goat Cheese, Shaved
Red Onion, Fig Vinaigrette

Ahi Tuna Tostadas, Spicy Vietnamese Chile,
Salsa Verde, Sesame, Cilantro

Dungeness Crab Empanadas, Guacamole, Corn
Salsa, Queso Cotija, Calabrian Chile Mayo

Second Course

Choice of (2)

N'Duja Glazed Pork Chop, Mimolette Cheddar
Grits, Roasted Brussels Sprouts, Cinnamon Honey
Apples, Spiced Candied Pecans

12oz Grilled Ribeye, Griddled Shallot Potato
Puree, Trumpet Mushrooms, Charred Onion
Black Garlic Demi

Striped Sea Bass, Ancho Lime Glazed Carrots,
Farro Risotto, Preserved Lemon Gremolata

Third Course

Choice of (1)

Triple Chocolate Mousse Cake

Tiramisu

Dolce de Leche

Red Rock Dreams

\$195++
PER PERSON

Pricing Includes:

Two Hours of Sedona Level Bar Service
Three Options of Butler Passed Hors d' Oeuvres
Champagne Toast for each Wedding Guest
Choice of One Salad
Choice of Two Entrees

Enhancements

Dessert Course with Dinner Service
\$15.00++ per person

Additional Sedona Level Bar Service
\$24.00++ per person/ per hour

Duet Entree Option
\$20.00++ per person

Signature Cocktail
\$18.00++ per beverage

Rose Petal Turndown Service
\$30.00++

Wedding Night Amenity
\$25.00++

Late Night Bites
\$60.00++ per dozen/ minimum of two dozen

Couples 60 - Minute Relaxation Massage
\$300.00++

Red Rock Dreams

DINNER MENU

Butter Passed Hors d'Oeuvres

Truffled Corn Fritter, Smoked White Oak Honey, Sea Salt (Hot)

Smoked Cottish Salmon Roulade, Boursin Goat Cheese, Crème Fraiche, Dill (Cold)

Heirloom Tomato Bruschetta, Whipped Goat Cheese, Banyuls Vinegar, Basil (Cold)

Bacon Wrapped Shrimp "Casino" (Hot)

Short Rib Sliders, Challah Bun, Brussels Sprout Slaw, Queso Blanco (Hot)

Rosemary Scented Arizona Honey, Prosciutto, Gorgonzola Bruschetta (Cold)

Salads

Pear and Arugula Salad, Dried Cranberry, Goat Cheese, Brown Butter Almonds,
Shaved Red Onion, Fig Vinaigrette

Southwest Wedge, Iceberg Lettuce, Black Beans, Charred Corn, Queso Fresco,
Bacon, Cucumber Peppadew Peppers, Chipotle Ranch, Blue Corn Totopos

Tijuana Caesar Salad, Gem Lettuce, Garlic & Herb Crumble, Cherry Tomatoes,
Manchego Cheese, Cilantro & Lime Dressing

Entrees

Achiote Roasted Chicken Breast, Mascarpone Polenta, Grilled Broccolini,
Chicken Jus

Bordeaux Braised Short Rib, Brie Cheese Mashed Potatoes, Honey Roasted
Carrots, Tobacco Onions

Scottish Salmon, Three Sisters Stew, Bacon, Lump Crab, Crispy Fingerling Potato
Chips, Smoked Corn Puree

Seared Grouper, Basil Green Curry, Coconut Rice, Carrots & Snow Peas with
Toasted Peanuts

Veal "Marsala" Breaded Veal Cutlet, Basmati Rice, Forest Mushrooms, Marsala
Cream Sauce

Chicken "Piccata", Angel Hair Pasta, Spinach, Lemon-Caper Butter with Fresh
Grated Parmesano Reggiano

Sacred Union

\$255++

PER PERSON

Pricing Includes:

Three Hours of Arizona Level Bar Service
Four Options of Butler Passed Hors d' Oeuvres
Champagne Toast for each Wedding Guest
Choice of One Salad
Choice of Three Entrees
Infused Water Station
Signature Cocktail

Enhancements

Dessert Course with Dinner Service
\$15.00++ per person

Additional Arizona Level Bar Service
\$30.00++ per person/ per hour

Duet Entree Option
\$20.00++ per person

Rose Petal Turndown Service
\$30.00++

Wedding Night Amenity
\$25.00++

Late Night Bites
\$60.00++ per dozen/ minimum of two dozen

Couples 60 - Minute Relaxation Massage
\$300.00++

Sacred Union

DINNER MENU

Butter Passed Hors d'Oeuvres

Blackened Beef Tenderloin, Hatch Chili Blini, Pico de Gallo (Hot)

Brown Buttered Poached Lobster, Native Fry Bread, Guacamole (Hot)

Cider Lacquered Pork Belly, Bourbon Bacon Jam, Pickled Fresno, Brioche (Hot)

Argentinian Jumbo Shrimp, Grilled Pineapple, Ahi Amarillo (Hot)

Tuna Tartare, Spinach Cornet, Vietnamese Chili, Salsa Verde, Sesame (Cold)

Rosemary Scented Arizona Honey, Prosciutto, Gorgonzola Bruschetta (Cold)

Spring Onion Waffle, Dungeness Crab Salad (Cold)

Salads

Pear and Arugula Salad, Dried Cranberry, Goat Cheese, Brown Butter Almonds, Shaved Red Onion, Fig Vinaigrette

Southwest Wedge, Iceberg Lettuce, Black Beans, Charred Corn, Queso Fresco, Bacon, Cucumber Peppadew Peppers, Chipotle Ranch, Blue Corn Totopos

Tijuana Caesar Salad, Gem Lettuce, Garlic & Herb Crumble, Cherry Tomatoes, Manchego Cheese, Cilantro & Lime Dressing

Blue Corn Fried Soft Shell Crab, Agave & Chile Compressed Melon, Lump Crab Salad

Entrees

Achiote Roasted Chicken Breast, Mascarpone Polenta, Grilled Broccolini, Chicken Jus

Rosemary Grilled Lamb Rack, Crispy Eggplant Parmesan, Smoked Provolone, Marinara, Zucchini, Green Olives

Chilean Sea Bass, Potatoes Pave, Garlicky Green Beans, Tomato Vinaigrette

Grilled Beef Tenderloin, Mushroom Risotto, Marsala Onion Relish, Sauce Bordelaise

12oz Grilled Ribeye Steak, Red Wine, Chive Mashed Potatoes, Grilled Asparagus, Demi Lump Crab Bearnaise Sauce

Mole Dulce Rubbed Venison Loin, Goat Cheese Risotto, Roasted Red Beets, Fried Oyster Mushrooms

Bison Short Rib, Sweet Potato Gnocchi, Roasted Butternut Squash, Tender Shaved Brussels, Rich Southwest Bordelaise Demi-Glace