

# ELOPEMENT PACKAGE

**\$1100**

## **PACKAGE INCLUDES:**

*Upgrade to Bridal Suite at Courtyard King room rate, priced separately*

*Bridal Suite Balcony or Creek Side wedding site*

*Arch and/or podium*

*Assistance with sourcing vendors for officiant, photographer, florist, and bakery*

*Sparkling wine and chocolate covered strawberries in Bridal Suite*

*Wedding dinner at SaltRock Kitchen or in-room dining for bridal couple*

*Breakfast at SaltRock Kitchen or in-room dining for bridal couple*

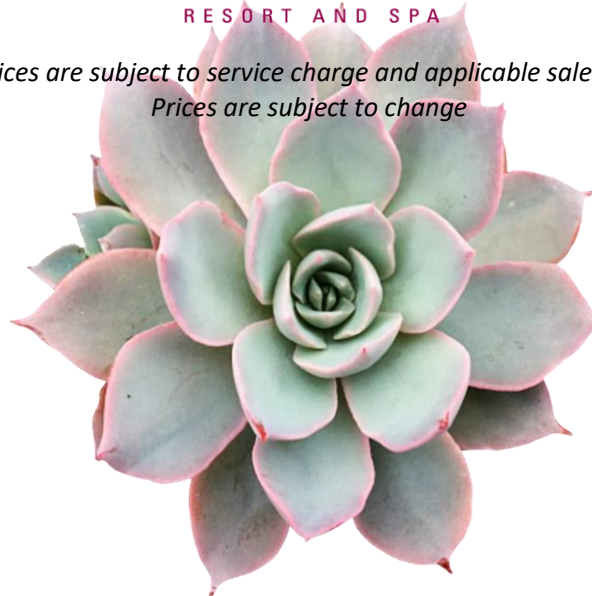
*Additional dinner guest (with a maximum of 22 total guests) \$70 plus tax and gratuity each*

# AMARA

RESORT AND SPA

*Prices are subject to service charge and applicable sales tax*

*Prices are subject to change*



**THREE COURSE  
PLATED DINNER  
MENU**

**BUBBLES FOR THE TOAST!**

*Poema Cava Brut*

*La Marca Prosecco*

*Mumm Napa Brut*

*Gluten-free entrees available upon  
request*



**COURSE ONE**  
**Served Family Style**

*Carnitas Tacos - salsa verde, cotija, pickled onions, radish*  
*Grilled Corn - off the cob, garlic, spicy aioli, lime, cotija*  
*Tacos Verduras - roasted cauliflower, southwestern slaw, cotija*

**COURSE TWO**

**Braised Osso Buco**

*Six-hour pork shank, chorizo-white bean cassoulet, heirloom carrots, demi-glace*

**Seared Salmon**

*Carrot orange farro risotto, caramelized cipolini onions, roasted carrots,  
Spiced pickled carrot, smoked onion puree, puffed farro*

**King Trumpet Mushroom "Scallops"**

*White tepary bean puree, brussel sprouts, roasted beets, chile balsamic reduction*

**Filet Mignon**

*Tomatillo cilantro puree, crispy fingerling potatoes, roasted baby carrots*

**COURSE THREE**

*Milk & Cookies - pumpkin cookies, brown butter, spiced almond milk*

*Tres Leches - strawberry, mango, cinnamon whipped cream*

*Chocolate Brownie - chocolate chile caramel ganache, candied pecans,  
With Vanilla Ice Cream*