

# ***The Wedding Ceremony***

*The “Perfect Wedding” begins with the perfect setting. What better setting than beautiful and prestigious Gainey Ranch to celebrate the day you’ll always remember. Wedding Ceremonies may be hosted in our palm lined tropical courtyard and botanical gardens, with the bride and groom taking their vows in front of a contemporary water fountain.*

## ***Ceremony to Include:***

*Tropical Courtyard with Water Fountain*

*White Wooden Chairs*

*Wrought Iron Candle Holder*

*Wrought Iron Arch*

*Unity Candle Table and Candle*

*Gift and Guest Book Table*

*Ice Water Station*

*Complimentary Changing Room for the Bride and Groom*

*Ceremony Rehearsal with Catering Manager (upon availability)*

*(Upgrades Available)*

*White or Ivory Chair with color coordinated sash*

*Wedding Ceremony Fee: \$650.00-\$1250.00++ (Based on number of people)*

# Wedding Cakes

*Wedding Cakes by Maggie is our exclusive wedding cake designer and decorator.  
She designs a variety of cakes with various cake and filling flavors.  
Please ask about the many different creations available.*

## **Cake Flavors**

White  
Chocolate  
French Vanilla  
Marble  
Champagne

Kahlua Chocolate  
Lemon  
Rum  
Amaretto



**Custom Flavors Upon Request**

## **Filling Flavors**

Chocolate Mousse  
White Chocolate Mousse  
Raspberry Mousse  
Strawberry Mousse  
Lemon Mousse  
Margarita Mousse  
Passion Fruit

Peach  
Mandarin Orange  
Bavarian Crème  
Hazelnut Praline  
Pear Williams  
Mocha  
Tiramisu

## **Prepared Fruit Fillings**

Strawberry  
Cherry  
Raspberry  
Apricot

*Pricing is included in dinner menu for most cakes  
Cake size will be determined by number of guests*

*Fresh flowers must be provided by the bride and groom or florist.  
Silk floral arrangements on the cake are available upon request and start at \$50.00*

*A fountain can be set up with most cakes. Rental fee is \$25.00*

## ***Gainey Suites Policies***

*All food and beverage items are subject to a 21% service charge and 7.95% sales tax. Prices are based on four hours of service for all dinner and reception. Prices are subject to change without notice.*

*Your Catering Manager will meet with you four to six weeks in advance to do food tasting, selection of linens, floor plan, timeline and all other particulars pertaining to the reception.*

*The reception music must be turned off at the following times: Hearth Room Patio Courtyard at 10:00pm, Hearth Room at 11:00pm and Gainey Ballroom at midnight.*

*No Confetti, indoor sparklers, rice, birdseed or glitter may be used on the hotel property for any purpose*

*There is a \$1000 non refundable deposit due upon booking date, and will be applied toward the final payment.*

*Gainey Suites Hotel is the only licensee authorized to sell, serve or distribute any food or beverage on property.*

*No food or beverages of any kind are permitted to be brought into the Hotel by any guest.*

*A final attendance count must be confirmed 3 business days in advance of the event date*

*All decorations must meet with the approval of the Scottsdale Fire Department*

*The Hotel will not assume responsibility for any damage or loss of any personal property or articles brought on to the property, or for any items left unattended, or for damage/theft that occurs in the Hotel's parking area*

# **All Inclusive Wedding Packages Include the Following:**

## **\*Photographer**

*Through the eye of the photographer, capture moments that will last a lifetime.*

*Our photography package includes the following:*

*Consultation*

*6 hours of coverage on your wedding day*

*Special attention to each image along with black and white and sepia*

*All digital negatives on a DVD from the ceremony and reception*

*8x8 custom album with 20 pages of photos*

*All images displayed online for purchasing for 60 days.*

*(Photographer will advise you options and limitations and upgrades available)*

## **\*Florist**

*Our florist will provide you with the fresh flowers for the weddings of your dreams. Our package includes the following:*

*Wedding Consultation*

*1) Bridal Bouquet*

*3) Bridesmaids Bouquets*

*6) Boutonnieres*

*2) Corsages*

*1) Toss Bouquet*

*(Florist will advise you on floral options and limitations and upgrades are available)*

## **\*DJ services**

*Our Master of Ceremonies will have your guests out of their seats and dancing the night away. From the wedding march at the ceremony until the toss of the bouquet, our DJ will get the party started and keep your guests entertained...*

*Our package includes the following:*

*DJ consultation*

*DJ Service for 5 hours of service (to include the ceremony and reception)*

*Lighting for the reception*

*Sound System for the wedding ceremony*

*Work with the bride and groom on song selection and timing of each aspect of your reception*

## **\*Officiant**

*I DO! I DO! Our officiant will create the words to express exactly how you feel.*

*Our package includes the following:*

*Wedding packet with ceremony information*

*Consultation*

*Rehearsal*

*Ceremony*

**Vendor Package Pricing: \$3000**

**A la Cart packaging available upon request**

**Available with Tulip, Rose and Calla Lilly Packages  
And A la Carte Menus**

- \*Catering Professional to assist with on-site planning*
- \*Professional Banquet Staff*
- \*Round Guest Tables (66" or 72")*
- \*Standard Banquet Chairs*
- \*Standard White or Ivory Tablecloths with limited colored linen poly cotton overlays*
- \*Assortment of color napkins to select from*
- \*Hurricane Centerpieces with White or Ivory Candles*
- \*Votive Candles*
- \* Decorated Buffet Table*
- \*Head Table or Sweet Heart Table for the Wedding Party*
- \*Cake Table with Votive Candles*
- \*Bar and Table Set up*
- \*DJ Table*
- \*Dance Floor*
- \*Elegant China and Silverware*
- \*Glass Champagne Flutes and Water Goblets*
- \*Champagne Toast or Sparking Cider Toast for all guests*
- \*Cake Knife and Server*
- \*Table Stanchions for Table Numbers and Reserved Signage*
- \*Wedding Cake*
- \*Starbucks Coffee Service with Dinner*
- \*All meals served with Freshly Baked Dinner Rolls and Creamery Butter*
- \*Discounted Room Rates for Guest (based on availability)*
- \*Complimentary Stay for the Bride and Groom  
the night of the Wedding with  
Champagne and Chocolate Truffle Amenity and Rose Petal Turndown*

Upgrade Linens:

90" Square Overlay in the following fabrics: Pintuck, Lamour and Satin: \$17.00++

Chair Covers:

White or Ivory Chair Covers with Color Coordinated Sash \$3.50++

# **TULIP Wedding Package**

**Selection of 2 of the following Hors d' Oeuvres Served Buffet Style  
(3 pieces per person)**

*Cold Vegetable Display  
Served with Ranch and Blue  
Cheese*

*Pot Stickers  
Stuffed with Ground Beef and  
Seasonings  
Served with Spicy Sweet and  
Sour Sauce*

*Savory Meatballs  
Served in Southwest Spicy,  
Teriyaki or Italian Sauce*

*Oriental Spring Rolls  
Served with Spicy Sweet and  
Sour Sauce*

*Chips and Dip  
Tri-colored Tortilla Chips,  
Warm Salsa con Queso Dip  
Warm Seasoned Bean Dip*



**Selection of 2 Salad Arrangements for a Buffet, 1 Salad for a Sit Down**

## **Arizona Field Green Salad**

*Field Greens with Candied Pecans, Strawberries, Crumbled Feta Cheese, and Raspberry Vinaigrette*

## **Mixed Green Salad**

*Combination of Fresh Greens, Garnished with Roma Tomatoes, Cucumbers, Red Cabbage, Cheddar Cheese,  
Ranch and Italian Dressings*

## **Caesar Salad**

*Crisp Leaves of Romaine, Topped with Garlic Croutons, Shredded Parmesan Cheese, Served with Creamy Caesar Dressing*

## **Spinach Salad**

*Fresh Spinach Leaves, Fresh Sliced Strawberries, Sliced Hard Boiled Eggs and Balsamic Vinaigrette*

## **Select One Entrée**

*Grilled Chicken Breast on a Bed of Spinach and Mushrooms  
Topped with Mushroom Demi-Glace*

## **Pancetta Wrapped Chicken Breast**

*On a Bed of Fresh Spinach and Mushrooms  
Drizzled with Fontina Cheese Sauce*

## **Tuscan Roasted Chicken**

*Stuffed With Gorgonzola, Prosciutto  
And Wild Mushroom Orzo*

## **Choice of One**

*Rosemary Roasted New Potatoes, Baked Scalloped Potatoes, or Garlic Mashed Potatoes*

*One Vegetable Selection: Baby Carrots, Green Beans, Broccoli or Cauliflower*

## **ROSE Wedding Package**

**Selection of 2 of the following Hors d' Oeuvres Served Buffet Style  
(3 pieces per person)**

*Beef and/or Chicken Satays  
Marinated in Teriyaki Sauce*

*Spinach and Artichoke Dip  
Served with Tri-colored Tortilla  
Chips and Broken Lavosh*

*Bruschetta  
Garlic Baguette Topped with  
Pesto, Roma Tomatoes  
Red Onions and Capers*

*Cold Vegetable Display  
Served with Ranch and Blue  
Cheese*

*Pot Stickers  
Stuffed with Ground Beef and  
Seasonings  
Served with Spicy Sweet and  
Sour Sauce*



*Grilled Vegetable Display  
Grilled Asparagus, Eggplant,  
Red, Green and Yellow Bell Peppers  
Bermuda Onions, Zucchini and  
Yellow Squash  
Drizzled in Basil Infused Olive Oil*

*Coconut Shrimp  
Served with Spicy Sweet and Sour  
Sauce*

*Oriental Spring Rolls  
Served with Spicy Sweet and Sour  
Sauce*

*Chips and Dip  
Tri-colored Tortilla Chips, Warm Salsa  
con Queso Dip  
Warm Seasoned Bean Dip*

**Selection of 2 Salad Arrangements for a Buffet, 1 Salad for a Sit Down**

### **Gorgonzola and Sweet Pear**

*Mixed Greens with Sweet Pears, Raspberries, Gorgonzola Cheese and Walnuts, tossed in our  
Raspberry Walnut Dressing,*

### **Arizona Field Green Salad**

*Field Greens with Candied Pecans, Strawberries, Crumbled Feta Cheese, and Raspberry Vinaigrette*

### **Mixed Green Salad**

*Combination of Fresh Greens, Garnished with Roma Tomatoes, Cucumbers, Red Cabbage, Cheddar  
Cheese,  
Ranch and Italian Dressings*

### **Caesar Salad**

*Crisp Leaves of Romaine, Topped with Garlic Croutons, Shredded Parmesan Cheese, Served with  
Creamy Caesar Dressing*

### **Spinach Salad**

*Fresh Spinach Leaves, Fresh Sliced Strawberries, Sliced Hard Boiled Eggs and Balsamic Vinaigrette*

## **Rose Wedding Package (Continued)**

**Select One Entrée Plated or Two Entrées Buffet Style**

### **Glace Chicken**

*Grilled Chicken Breast on a Bed of Spinach and Mushrooms  
Topped with Mushroom Demi-Glace*

### **Pancetta Wrapped Chicken Breast**

*On a Bed of Fresh Spinach and Mushrooms  
Drizzled with Fontina Cheese Sauce*

### **Grilled Atlantic Salmon**

*Covered with  
Chardonnay – Citrus-Dill Beurre Blanc*

### **Penne Pasta Rustica**

*Grilled Chicken Breast and Penne Pasta  
Mixed with Prosciutto  
Sun Dried Tomatoes and Basil  
Baked with Three Cheeses*

### **Slow Roasted Prime Rib of Beef**

*Served with Au Jus and Horseradish*

### **Tuscan Roasted Chicken**

*Stuffed With Gorgonzola, Prosciutto*

### **Roasted Sirloin**

*Served with Au Jus and Horseradish*

### **Please Select One**

*Orzo with Spinach and Mushrooms, Rosemary Roasted New Potatoes, Baked Scalloped Potatoes, or  
Garlic Mashed Potatoes*

### **Vegetable Selection-Select One**

*Baked Tomatoes with Parmesan, Baby Carrots, Green Beans, Broccoli or Cauliflower*

## **Calla Lilly Wedding Package**

**Selection of 2 of the following Hors d' Oeuvres Served Buffet Style  
(3 pieces per person)**

*Imported and Domestic  
Cheese Display  
A Variety of Cheddar, Swiss  
Monterey and Provolone  
Cheeses  
Displayed with Fresh Fruit  
and Berries  
English Water Crackers,  
Crustini and Lavosh*



*Crab Cake  
On a Homemade Crouton*

*Bacon Wrapped Scallops*

*Phyllo Pastry  
Stuffed with Spinach and Feta  
Cheese*

*Grilled Vegetable Display  
Grilled Asparagus, Eggplant,  
Red, Green and Yellow Bell  
Peppers  
Bermuda Onions, Zucchini and  
Yellow Squash  
Drizzled in Basil Infused Olive Oil*

*Jumbo Shrimp  
Chilled Fresh Gulf Shrimp  
Tossed in Cilantro and Fresh  
Herbs  
Served with Cocktail and  
Remoulade Sauces*

*Beef and/or Chicken Satays  
Marinated in Teriyaki Sauce*

*Spinach and Artichoke Dip  
Served with Tri-colored  
Tortilla Chips and Broken  
Lavosh*

*Bruschetta  
Garlic Baguette Topped with  
Pesto, Roma Tomatoes  
Red Onions and Capers*

*Cold Vegetable Display  
Served with Ranch and Blue  
Cheese*

*Pot Stickers  
Stuffed with Ground Beef and  
Seasonings  
Served with Spicy Sweet and  
Sour Sauce*

*Coconut Shrimp  
Served with Spicy Sweet and Sour  
Sauce*

*Blackened Beef Tenderloin  
On Rosemary Focaccia*

*Oriental Spring Rolls  
Served with Spicy Sweet and Sour  
Sauce*

*Chips and Dip  
Tri-colored Tortilla Chips, Warm  
Salsa con Queso Dip  
Warm Seasoned Bean Dip*

*Savory Meatballs  
Served in Southwest Spicy,  
Teriyaki or Italian Sauce*

## **Calla Lily Wedding Package (Continued)**

### **Selection of 2 Salad Arrangements for a Buffet, 1 Salad for a Sit Down**

#### **Caprese Salad**

*Sliced Tomatoes and Mozzarella infused with Balsamic Vinegar and Fresh Basil*

#### **Gorgonzola and Sweet Pear**

*Mixed Greens with sweet pears, raspberries, gorgonzola cheese and walnuts, tossed in our raspberry walnut dressing,*

#### **Arizona Field Green Salad**

*Field Greens with Candied Pecans, Strawberries, Crumbled Feta Cheese, and Raspberry Vinaigrette*

#### **Mixed Green Salad**

*Combination of Fresh Greens, Garnished with Roma Tomatoes, Cucumbers, Red Cabbage, Cheddar Cheese,  
Ranch and Italian Dressings*

#### **Caesar Salad**

*Crisp Leaves of Romaine, Topped with Garlic Croutons, Shredded Parmesan Cheese, Served with Creamy Caesar Dressing*

#### **Spinach Salad**

*Fresh Spinach Leaves, Fresh Sliced Strawberries, Sliced Hard Boiled Eggs and Balsamic Vinaigrette*

#### **Choice of One**

*Twice Bake Potatoes, Risotto,  
Orzo with Spinach and Mushrooms, Rosemary Roasted New Potatoes,  
Baked Scalloped Potatoes, or Garlic Mashed Potatoes*

#### **Vegetable Selection**

*Grilled Asparagus, Steamed Julienne of Carrot, Asian Medley  
Baked Tomatoes with parmesan, Green Beans, Broccoli or Cauliflower*

## **Calla Lilly Wedding Package (Continued)**

**Section of 2 entrées for a Plated Meal or 2 Entrees for a Buffet**

### **Filet Mignon**

*With Gorgonzola Demi-Glace*

### **Grilled Prawns**

*Basted with Lime-Achiote Butter  
(Plated only)*

### **Slow Roasted Prime Rib of Beef**

*Served with Au Jus and Horseradish*

### **Grilled Mahi Mahi**

*Topped With Mango Salsa*

### **Glazed Chicken**

*Grilled Chicken Breast on a Bed of Spinach and Mushrooms  
Topped with Mushroom Demi-Glace*

### **Pancetta Wrapped Chicken Breast**

*On a Bed of Fresh Spinach and Mushrooms  
Drizzled with Fontina Cheese Sauce*

### **Grilled Atlantic Salmon**

*Covered with  
Chardonnay – Citrus-Dill Beurre Blanc*

### **Penne Pasta Rustica**

*Grilled Chicken Breast and Penne Pasta  
Mixed with Prosciutto  
Sun Dried Tomatoes and Basil  
Baked with Three Cheeses*

### **Slow Roasted Prime Rib of Beef**

*Served with Au Jus and Horseradish*

### **Tuscan Roasted Chicken Breast**

*Stuffed With Gorgonzola, Prosciutto*

### **Roasted Sirloin**

*Served with Au Jus and Horseradish*

# **Wedding Package Pricing:**

## **To Included a Call Brand Bar for 4 hours**

### **Call Brand Bar**

*Jim Beam, Courvoisier VS, Beefeater, Bacardi, Cutty Sark, Cuervo Gold, Smirnoff and Canadian Club*

*Miller Genuine Draft, Bud Light and Coors Light, Corona and Heineken Beaulieu Vineyards, Pepsi Products and Bottle Water*

*(Premium Bar is available for \$5.00++ per person)*

**Tulip Wedding Package: \$89.00++ per person**

**Rose Wedding Package: \$100++ per person**

**Calla Lily Wedding Package: \$111++ per person**

*(Premium Bar is available for \$5.00++ additional per person)*

### **Premium Brand Bar**

*Maker's Mark, Hennessy VS, Bombay Sapphire, Bacardi Silver, Chivas Regal Scotch, Cuervo 1800, Absolut and Crown Royal Miller Genuine Draft, Bud Light and Coors Light, Corona and Heineken Beaulieu Vineyards and Pepsi Products*

## **A La Carte Pricing Enclosed**

*Additional Services- if requested*

*Bartender is \$95.00++*

*Wine Service is \$7.00++ per person*

*Server at \$95.00++ Per Server for up to Two Hours for Hors Reception*

*\$50.00++ Per Server for Each Additional Hour*

*Uniformed Chef at \$125.00++ Per Chef for Up to Four Hours*

### **Lunch and Children Pricing**

*Please subtract \$10.00++ per person for luncheon events*

*Please subtract \$10.00++ per person for children ages 3-14 (under 3 eat free) for a la carte menu*

*Special pricing available for children with Wedding Package without alcohol*

*Children's menus are also available*

# **A la Carte Menus**

## **Lunch or Dinner Buffet**

*Caesar Salad*  
*Crisp Leaves of Romaine*  
*Topped with Garlic Croutons and Shredded Parmesan Cheese*  
*Served with Creamy Caesar Dressing*

*Mixed Green Salad*  
*Combination of Fresh Greens*  
*Garnished with Roma Tomatoes, Cucumbers and Red Cabbage*  
*Ranch and Italian Dressings*

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*Grilled Chicken Breast on a Bed of Spinach and Mushrooms*  
*Topped with Mushroom Demi-Glace*

*Penne Pasta with Alfredo Cream Sauce*

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*Chef's Selection of Fresh Vegetables*

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*Freshly Baked Dinner Rolls with Creamery Butter*

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*Luncheon Buffet*      *\$39.00++ per person*

*Dinner Buffet*        *\$49.00++ per person*

GAINNEY SUITES  
HOTEL

# Evening Buffet

Served with Freshly Baked Dinner Rolls and Creamery Butter

Served with Freshly Brewed **STARBUCKS**  
Coffee, Decaffeinated Coffee and Hot Tea

## Please Select Two Chilled Salad Arrangements

### Arizona Field Green Salad

Field Greens with Candied Pecans  
Strawberries and Crumbled Feta Cheese  
Raspberry Vinaigrette

### Mixed Green Salad

Combination of Fresh Greens  
Garnished with Roma Tomatoes, Cucumbers  
Red Cabbage and Cheddar Cheese  
Ranch and Italian Dressings

### Caesar Salad

Crisp Leaves of Romaine  
Topped with Garlic Croutons  
Shredded Parmesan Cheese  
Served with Creamy Caesar Dressing

### Spinach Salad

Fresh Spinach Leaves, Fresh Sliced  
Strawberries  
Sliced Hard Boiled Eggs  
Balsamic Vinaigrette

## Please Select Two Entrees

### Penne Pasta Rustica

Grilled Chicken Breast and Penne Pasta  
Mixed with Prosciutto  
Sun Dried Tomatoes and Basil  
Baked with Three Cheeses

### Grilled Atlantic Salmon

Covered with  
Chardonnay – Citrus-Dill Beurre Blanc

### Pancetta Wrapped Chicken Breast

On a Bed of Fresh Spinach and Mushrooms  
Drizzled with Fontina Cheese Sauce

### Slow Roasted Prime Rib of Beef or Roasted Sirloin

Served with Au Jus and Horseradish  
(minimum of 40 guests and Buffet Style)  
(add \$125.00++ for Carver)

## Choice of:

Rosemary Roasted New Potatoes, Baked Scalloped Potatoes, or Garlic Mashed Potatoes

Served with Fresh Seasonal Vegetable

\$57.00++ per person for 2 entrees

Or

\$62.00++ per person for 3 entrees

# Plated Menu

**Please Select One Chilled Salad Arrangement**

**Arizona Field Green Salad**

*Field Greens with Candied Pecans  
Strawberries and Crumbled Feta Cheese  
Raspberry Vinaigrette*

**Iceberg Salad**

*Wedge of Iceberg Lettuce Sprinkled with Crushed Bacon  
Crumbled Feta Cheese and Roma Tomatoes  
Ranch or Italian Dressing*

**Caesar Salad**

*Crisp Leaves of Romaine  
Topped with Garlic Croutons and Shredded Parmesan Cheese  
Served with Creamy Caesar Dressing*

**Spinach Salad**

*Fresh Spinach Leaves, Fresh Sliced Strawberries  
Sliced Hard Boiled Eggs  
Balsamic Vinaigrette*

## Single Entrée Selections

**Grilled Pancetta Wrapped Chicken**

*Grilled Boneless Breast of Chicken, Wrapped with Pancetta  
Topped with Sautéed Shiitake Mushrooms on a Bed of Garlic Mashed Potatoes  
With Grilled Asparagus and Steamed Julienne of Carrots  
\$50.00++ per person*

**Tuscan Roasted Chicken**

*Stuffed with Gorgonzola Cheese and Prosciutto on a Bed of Sautéed Spinach  
Drizzled with Balsamic Vinaigrette  
Served with Wild Mushroom Risotto and Fresh Seasonal Vegetables  
\$51.00++ person*

**Atlantic Grilled Salmon**

*Basted with an Ancho-Teriyaki Glaze, Topped with Crispy Fried Leeks  
Over Five Grain Rice, with Grilled Asparagus and Steamed Julienne of Carrots  
\$58.00++ per person*

**Filet Mignon**

*With Gorgonzola Demi-Glace  
Garlic Mashed Potatoes  
Grilled Asparagus and Steamed Julienne of Carrots  
\$60.00++per person*

# **Plated Menu**

## **(Continued)**

### **Plated Dual Entrée Selections**

#### **Grilled Chicken and Petite Filet Mignon**

*With Mushroom Demi-Glace*

*Served with Garlic Basil Mashed Potatoes and Seasonal Vegetables*

*\$57.00++ per person*

#### **Medallions of Salmon and Petite Filet Mignon**

*Grilled Salmon with Citrus-Dill Butter*

*Filet Mignon with Wild Mushroom Demi-Glace*

*Potatoes Galette and Grilled Asparagus with Steamed Julienne of Carrots*

*\$63.00++ per person*

#### **Petite Filet Mignon and Grilled Prawns**

*Tender Petite Filet Mignon with Wild Mushroom Demi-Glace*

*Grilled Prawns Basted with Lime-Achiote Butter*

*Roasted New Potatoes and Grilled Asparagus with Steamed Julienne of Carrots*

*\$65.00++ per person*

GAINERS SUITES  
HOTEL

# ***Gainey Wedding Brunch Buffet***

*Fresh Orange, Apple, Cranberry, and Tomato Juices*

*Fresh Sliced Fruits and Berries with Yogurt Dipping Sauce*

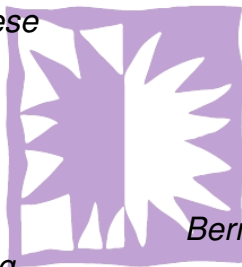
## ***Please Select One Chilled Salad Arrangement***

### ***Arizona Field Green Salad***

*Field Greens with Candied Pecans  
Strawberries and Crumbled Feta Cheese  
Raspberry Vinaigrette*

### ***Caesar Salad***

*Crisp Leaves of Romaine  
Topped with Garlic Croutons  
Shredded Parmesan Cheese  
Served with Creamy Caesar Dressing*



### ***Marinated Artichoke Salad***

*Marinated Artichokes, Black Olives  
Red Peppers and Onions  
Drizzled with Vinegar and Oil*

### ***Grilled Vegetable Display***

*Grilled Asparagus, Eggplant,  
Red, Green and Yellow Bell Peppers  
Bermuda Onions, Zucchini and Yellow Squash  
Drizzled in Basil Infused Olive Oil*

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### ***Bagels***

*Served with Smoked Salmon, Plain Cream Cheese Spread  
Sliced Tomatoes, Red Onions, Cucumbers and Capers*

\*\*\*\*\*

*Eggs Benedict on Toasted English Muffins with Hollandaise Sauce*

*Scrambled Eggs with Chives and Boursin Cheese*

*Crisp Bacon, Sausage Links*

*Southwestern Skillet Potatoes*

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*Croissants, Danishes, and Muffins*

*With Assorted Jams, Honey and Whipped Butter*

*Strawberry Trifle*

*Homemade Bread Pudding with Vanilla-Cinnamon Sauce*

*Or*

*Wedding Cake*

*Served with Freshly Brewed **STARBUCKS***

*Coffee, Decaffeinated Coffee and Hot Tea*

*\$45.00++ per person*

# Grand Arizona Wedding Brunch Buffet

Fresh Orange, Apple, Cranberry, and Tomato Juices

Fresh Sliced Fruits and Berries with Yogurt Dipping Sauce

## Please Select One Chilled Salad Arrangement

**Arizona Field Green Salad**  
Field Greens with Candied Pecans  
Strawberries and Crumbled Feta Cheese  
Raspberry Vinaigrette

**Caesar Salad**  
Crisp Leaves of Romaine  
Topped with Garlic Croutons  
Shredded Parmesan Cheese  
Served with Creamy Caesar Dressing

**Marinated Artichoke Salad**  
Marinated Artichokes, Black Olives  
Red Peppers and Onions  
Drizzled with Vinegar and Oil

**Grilled Vegetable Display**  
Grilled Asparagus, Eggplant,  
Red, Green and Yellow Bell Peppers  
Bermuda Onions, Zucchini and Yellow Squash  
Drizzled in Basil Infused Olive Oil



\*\*\*\*\*

### Bagels

Served with Smoked Salmon, Plain Cream Cheese Spread  
Sliced Tomatoes, Red Onions, Cucumbers and Capers

\*\*\*\*\*

## Please Select Two Entrées

**Eggs Benedict**  
on Toasted English Muffins  
with Hollandaise Sauce

**Grilled Chicken Breast**  
with Wild Mushroom Sauce

**Roast Pork Loin**  
Stuffed with Basil and Pesto

**Made to Order Farm Fresh Omelet Station**  
Farm Fresh Eggs, Peppers, Onions, Ham Mushrooms,  
Tomatoes, Salsa  
Spinach, Bacon, Jack and Cheddar Cheeses  
(Chef Required)

**Waffle Station**  
Belgian Waffles with Embellishments  
Whipped Cream and Butter, Fresh Berries  
Warmed Maple Syrup  
(Chef Required)

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Crisp Bacon and Sausage Links  
Scalloped Potatoes Au Gratin

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Croissants, Danish, and Muffins  
With Assorted Jams Honey and Whipped Butter

Strawberry Trifle  
Homemade Bread Pudding with Vanilla-Cinnamon Sauce  
Or  
Wedding Cake

Served with Freshly Brewed **STARBUCKS**  
Coffee, Decaffeinated Coffee and Hot Tea

\$50.00++ per person

**Hosted Champagne Service is \$5.00++ per Person Additional**

# Action Stations

*Station portions are meant to be used as hors d'oeuvres items not full meals*

## **Fajita Station**

*(Chef Required)*

*Grilled Strips of Marinated Beef and/or Chicken*

*Served with Warm Flour Tortillas*

*Cabbage, Red Onions, Jalapeños, Radishes, Sautéed Green Onions*

*Diced Tomatoes, Cilantro, Salsa, Sour Cream, Guacamole and Monterey Cheese*

<i>Chicken</i>	<i>\$16.00++ per person</i>
<i>Beef</i>	<i>\$17.00++ per person</i>
<i>Chicken and Beef</i>	<i>\$18.00++ per person</i>

## **Pasta Station**

*(Chef Required)*

*Penne Pasta and Assorted Raviolis*

*Served with Marinara and Cream Sauces*

*Onions, Olives, Bell Peppers, Mushrooms, Sundried Tomatoes*

*Crushed Red Pepper and Grated Parmesan*

*Garlic Rustic Breads*

*\$16.00++ per person*

## **Martini Potato Station**

*(Chef Required)*

*Traditional Mashed and Sweet Potatoes*

*With Choice of Toppings to Include:*

*Crème Fraîche, Chives, Bacon Cracklings, Onion Slivers*

*Sautéed Mushrooms, Cheddar Cheese, Parmesan Cheese*

*Brown Sugar and Marshmallows*

*\$15.00++ per person*

***Uniformed Chef at \$125.00++ Per Chef for up to Two Hours***

***\$75.00++ Per Chef for Each Additional Hour***

GAINES SUITES  
HOTEL

# **Carving Stations**

*Station portions are meant to be used as hors d'oeuvres items not full meals  
(for parties of 50 people or more)  
(Chef Required)*

*Honey Glazed Baked Ham*

*\$150.00++ per roast  
(serves 25-30 people)*

*Roasted Turkey Breast*

*\$155.00++ per roast  
(serves 25-30 people)*

*Roast Sirloin of Beef*

*Roasted in Fresh Herbs  
Served with Au Jus and Horseradish  
\$285.00++ per roast  
(serves 40-50 people)*

*Prime Rib*

*Served with Au Jus and Horseradish  
\$295.00++ per roast  
(serves 40-50 people)*

***Uniformed Chef at \$125.00++ Per Chef for up to Two Hours  
\$75.00++ Per Chef for Each Additional Hour***

**GAINNEY SUITES  
HOTEL**

# Hors d'Oeuvres Selections

**Butler Passed Hors d'Oeuvres**  
(may be served buffet style)

## Cold Hors d'Oeuvres

*Crispy Endive*  
Stuffed with Boursin Cheese  
\$115.00++ for 25 pieces

*Bruschetta*  
Garlic Baguette Topped with Pesto, Roma Tomatoes  
Red Onions and Capers  
\$120.00++ for 30 pieces

*Smoked Salmon*  
Served on Broken Lavosh and Topped with Cream  
Cheese  
\$145.00++ for 25 pieces

*Prosciutto Wrapped Mellon*  
\$200.00++ for 50 pieces

*Blackened Beef Tenderloin*  
On Rosemary Focaccia  
\$200.00++ for 25 pieces

## Hot Hors d'Oeuvres

*Beef and/or Chicken Satays*  
Marinated in Teriyaki Sauce  
\$165.00++ for 50 pieces

*Pot Stickers*  
Stuffed with Ground Beef and Seasonings  
Served with Spicy Sweet and Sour Sauce  
\$175.00++ for 50 pieces

*Savory Meatballs*  
Served in Southwest Spicy, Teriyaki or Italian Sauce  
\$175.00++ for 50 pieces

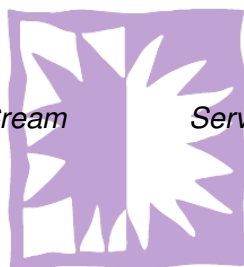
*Oriental Egg Rolls*  
Served with Spicy Sweet and Sour Sauce  
\$205.00++ for 50 pieces

*Phyllo Pastry*  
Stuffed with Spinach and Feta Cheese  
\$205.00++ for 50 pieces

*Coconut Shrimp*  
Served with Spicy Sweet and Sour Sauce  
\$120.00++ for 25 pieces

*Crab Cake*  
On a Homemade Crouton  
\$135.00++ for 25 pieces

*Bacon Wrapped Scallops*  
\$145.00++ for 25 pieces



GAINNEY SUITES  
HOTEL

# Display Selections

## Buffeted Displays

### Cold Displays

#### *Chips and Salsa*

Tri-colored Tortilla Chips, Homemade Salsa  
Guacamole and Sour Cream  
\$90.00++ (serves 20 people)

#### *Jumbo Shrimp*

Chilled Fresh Gulf Shrimp  
Tossed in Cilantro and Fresh Herbs  
Served with Cocktail and Remoulade Sauces  
\$27.00 per dozen  
(recommend 3-5 pieces per person)

#### *Grilled Vegetable Display*

Grilled Asparagus, Eggplant,  
Red, Green and Yellow Bell Peppers  
Bermuda Onions, Zucchini and Yellow Squash  
Drizzled in Basil Infused Olive Oil  
\$175.00++ (serves 25 people)

#### *Cold Vegetable Display*

Served with Ranch and Blue Cheese  
\$100.00++ (serves 25 people)

#### *Imported and Domestic Cheese Display*

A Variety of Cheddar, Swiss  
Monterey and Provolone Cheeses  
Displayed with Fresh Fruit and Berries  
English Water Crackers, Crustini and Lavosh  
\$185.00++ (serves 25 people)

#### *Fruit Display*

Seasonal Sliced Fresh Fruit and Berries  
\$185.00++ (serves 25 people)

#### *Whole Baked Salmon*

Garnished with Cream Cheese  
Peppers, Olives, Cucumbers and Capers  
Served with Broken Lavosh and Assorted Crackers  
\$265.00++ (serves 40 people)

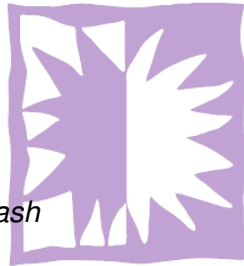
### Hot Displays

#### *Chips and Dip*

Tri-colored Tortilla Chips, Warm Salsa con Queso Dip  
Warm Seasoned Bean Dip  
\$90.00++  
(serves 20 people)

#### *Spinach and Artichoke Dip*

Served with Tri-colored Tortilla Chips and Broken Lavosh  
\$180.00++  
(serves 25 people)



GAINNEY SUITES  
HOTEL

# **Hosted Bar Packages**

## **Per Person**

*Hosted Bar Packages Per Person Include Cocktails (except for beer and wine bar), Domestic and Imported Beers, House Wine, Soft Drinks and Bottled Water*

### **Call Brand Bar**

*Jim Beam, Courvoisier VS, Beefeater, Bacardi, Cutty Sark, Cuervo Gold, Smirnoff and Canadian Club*

*Miller Genuine Draft, Bud Light and Coors Light, Corona and Heineken  
Beaulieu Vineyards and Pepsi Products*

<i>One Hour</i>	<i>\$14.50++ per person</i>
<i>Two Hour</i>	<i>\$19.50++ per person</i>
<i>Three Hour</i>	<i>\$24.50++ per person</i>
<i>Four Hour</i>	<i>\$29.50++ per person</i>

### **Premium Brand Bar**

*Maker's Mark, Hennessy VS, Bombay Sapphire, Bacardi Silver,  
Chivas Regal Scotch, Cuervo 1800, Absolut and Crown Royal  
Miller Genuine Draft, Bud Light and Coors Light, Corona and Heineken  
Beaulieu Vineyards and Pepsi Products*

<i>One Hour</i>	<i>\$16.50++ per person</i>
<i>Two Hour</i>	<i>\$21.50++ per person</i>
<i>Three Hour</i>	<i>\$26.50++ per person</i>
<i>Four Hour</i>	<i>\$31.50++ per person</i>

### **Beer and Wine Bar**

*Miller Genuine Draft, Bud Light and Coors Light, Corona and Heineken  
Beaulieu Vineyards and Pepsi Products*

<i>One Hour</i>	<i>\$13.00++ per person</i>
<i>Two Hour</i>	<i>\$18.00++ per person</i>
<i>Three Hour</i>	<i>\$23.00++ per person</i>
<i>Four Hour</i>	<i>\$28.00++ per person</i>

**Bartender at \$95.00++ Per Bartender for up to Four Hours  
\$75.00++ Per Bartender for Each Additional Hour**

# Hosted Bar Packages

Per Drink

## HOSTED BAR PER DRINK

Call Brands		Premium Brands		Cordials	
Cocktails	\$5.75++	Cocktails	\$6.75++	Kahlua	\$6.75++
Domestic Beers	\$4.00++	Domestic Beers	\$4.00++	Bailey's	\$6.75++
Imported Beers	\$4.50++	Imported Beers	\$4.50++	Gran Marnier	\$6.25++
House Wine	\$5.25++	House Wine	\$5.25++	Amaretto	\$6.25++
Sodas	\$2.95++	Sodas	\$2.95++		
Bottled Water	\$3.25++	Bottled Water	\$3.25++		

**Bartender at \$125.00++ Per Bartender for up to Four Hours**  
**\$75.00++ Per Bartender for Each Additional Hour**

## CASH BAR PER DRINK

Call Brands		Cordials	
Cocktails	\$5.00	Kahlua	\$6.50
Domestic Beers	\$3.50	Bailey's	\$6.50
Imported Beers	\$4.00	Gran Marnier	\$6.50
House Wine	\$6.50	Amaretto	\$6.50
Sodas	\$3.75		
Bottled Water	\$4.25		

**Bartender at \$95.00++ Per Bartender for up to Four Hours**  
**\$75.00++ Per Bartender for Each Additional Hour**

**One Cashier required for over 100 guests at \$50.00++ per cashier per hour, with a two-hour minimum**

## Package Bar Enhancements

### Specialty Beverages on the Bar

Chambord Margaritas \$8.00++ each  
Frozen Fruit Margaritas and Daiquiris \$7.00++ each

### Martini Bar

Featuring Select Deluxe Vodkas and Gins  
Bombay Sapphire, Grey Goose, Ketel One, Van Gogh  
\$8.00++ each

With a Martini Slide Ice Carving, add \$400.00++

## WINES BY THE BOTTLE

### **Champagne / Sparkling Wines**

<i>Korbel, Napa</i>	\$39.00
<i>Chandon Blanc de Noir, Napa</i>	\$48.00
<i>Moet White Star, Epernay, France</i>	\$110.00
<i>Dom Perignon, Epernay, France</i>	\$225.00

### **Sauvignon Blanc**

<i>Sterling, Napa</i>	\$26.00
<i>Gainey Vineyards, Santa Ynez</i>	\$32.00
<i>Chateau St. Jean, Sonoma</i>	\$37.00

### **Chardonnay**

<i>Covey Run, Semillon, Washington St.</i>	\$26.00
<i>Dynamite Vineyards, North Coast</i>	\$28.00
<i>Kendall Jackson, Jackson Estates Grown</i>	\$29.00
<i>Edna Valley, San Luis Obispo</i>	\$30.00
<i>Beaulieu Vineyards, Signet</i>	\$33.00
<i>Gainey Vineyard, Santa Barbara County</i>	\$34.00

### **White Zinfandel/Blush**

<i>Laterre</i>	\$21.00
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### **Pinot Noir**

<i>Solaris, Carneros</i>	\$33.00
<i>Sterling, Vintner, Napa Valley</i>	\$34.00
<i>Acacia, Carneros</i>	\$44.00

### **Merlot**

<i>Gainey Vineyards, Santa Inez</i>	\$28.00
<i>Kenwood, Napa Valley</i>	\$29.00
<i>Beaulieu Vineyards, Coastal Estate</i>	\$31.00

### **Cabernet Sauvignon**

<i>Beaulieu Vineyards, Coastal Estate</i>	\$24.00
<i>Echelon, Central Coast</i>	\$28.00
<i>Canoe Ridge, Napa Valley</i>	\$46.00

### **Syrah/Shiraz**

<i>R.H Phillips, Dunnigan Hills EXP</i>	\$33.00
<i>Archetype, Barossa Valley, Australia</i>	\$46.00

#### **WARNING**

*Must be 21 years of age or older*

*According to the Surgeon General, women should not drink alcoholic beverages during pregnancy because of the risk of birth defects.*

*Consumption of alcoholic beverages impairs your ability to drive a car or operate machinery, and may cause health problems.*