

Picture your wedding at Scottsdale's  
only waterfront resort...



**Contact Information:**

**Mari Lambie**  
Wedding Coordinator  
480-367-2407  
[mlambie@mill-usa.com](mailto:mlambie@mill-usa.com)

# Summer Weddings

Have your wedding  
June 1st - September 15th  
and enjoy our summer pricing.

**Summer pricing is also available for  
Sunday Weddings throughout the year.**

Photo courtesy of: Artisan Photography

**Millennium Resort Scottsdale**  
7401 N Scottsdale Road, Scottsdale, Arizona 85253  
Front Desk: 480-948-5050 Sales Assistant: 480-367-2406

# Wedding Ceremony

One hour ceremony rehearsal

White wooden chairs for 200 guests

White aisle runner

Wedding arch

Water Station

Table for gifts and guest book

Microphone for officiator

Changing Room for day of the wedding

On site wedding coordinator to assist with your ceremony rehearsal & on your wedding day

**Outdoor:**

**\$1000.00**

***Plus tax and service charge***

**Indoor:**

**\$500.00**

***Plus tax and service charge***





## Enhancements

- Your choice of colored chair sash \$2 per chair
- Your choice of colored table runner \$4 per table
- Specialty Table Linens or Overlays starting at \$20 per table
- Upgraded Chivari Chairs \$9.50 per chair
- Ceiling Swags (tulle & twinkle lights) your choice of color for the tulle and the ribbons
  - 6 Ribbons \$850
- Lakeside Patio Lighting - \$500
- Patio Heaters - \$35 per heater

## Wedding Reception

All Millennium Weddings Include the following:

Complimentary use of reception space

White floor length linens with your choice of white or black overlays & white napkins

Round mirror tiles, votive candles, and clear glass hurricane

White Chair Covers

Dance floor

Sparkling wine or cider toast

Custom designed wedding cake

Complimentary wedding night accommodations for the Bride & Groom

1 year anniversary gift

Guest Room at a discounted rate for your out of town travelers

# Plated Dinner

Served 4:00 PM and later

## Cocktail Reception

Chef's selection of passed appetizers

## Salad

select one

Salad of Crisp Romaine with Avocados, Teardrop Tomatoes and Summer Pumpkin Seed Vinaigrette

Organic Spinach Salad with Smoked Bacon Crumbles, Grilled Red Onions, Asiago Cheese and Champagne Vinaigrette

Blue Cheese Salad with Maytag Blue Cheese, Baby Grapes, Red Onion, and Stone Ground Mustard Vinaigrette

## Entree

select one for everyone

Grilled Chicken Breast seared with White Wine Pan Sauce

Chicken Marsala with Tender Chicken Breast and Mushrooms in a delicate Marsala Butter Sauce

Margarita Chicken with a Cilantro Citrus Pan Sauce  
**\$45 per person - Chicken**

Seared Salmon Lightly Glazed with Honey and Coriander  
**\$52 per person - Fish**

Grilled Ribeye with Garlic Leek Butter

Peppercorn Cognac Mustard Glazed Flat Iron with Shallot Reduction  
**\$60 per person - Beef**

Vegetarian Entree available upon request

## Children's Meal

Chicken Fingers & French Fries served with Ketchup and Ranch Sauce

**\$20 per child under 12**



## Vendor Meal

recommended for vendors that are with you all day such as photographers or DJ's

Chef's Selection of Hot Meal  
**\$20 per vendor**

## Side Dishes

select two

Cheesy Cheddar Whipped Potatoes  
Garlic Yukon Gold Mashed Potatoes  
Herb Roasted Fingerling Potatoes  
Scallion Smashed Potatoes  
Seared Polenta Cake  
Mediterranean Style Rice Pilaf

Steamed Broccolini  
Seasoned Green Beans  
Asparagus  
Maple Glazed Carrots  
Chef's Seasonal Vegetable Medley

Dinner Buffet is available with a choice of one salad, two entrees, and two sides  
**\$70 per person**

## Beverages Included

Regular and Decaffeinated Coffee,  
Assorted Hot Tea with Lemon, Sparkling Wine,  
And Apple Cider

## Hosted Call Bar

1 hr - \$15 per person  
2 hr - \$25 per person  
3 hr - \$35 per person  
4 hr - \$45 per person

Jack Daniels - Bourbon  
Stolichnaya - Vodka  
Bicardi - Rum  
Canadian Club - Whiskey  
Dewars - Scotch  
Sauza Gold – Tequila  
Beefeater - Gin

Beer, Tier I Wine & Soft Drinks

Add Special Three Olives Cake Martini  
for additional \$2 per person

## Hosted Premium Bar

1 hr - \$20 per person  
2 hr - \$30 per person  
3 hr - \$40 per person  
4 hr - \$50 per person

Markers Mark - Bourbon  
Stolichnaya - Vodka  
Bicardi - Rum  
Tanqueray - Gin  
Crown Royal - Whiskey  
Johnny Walker Red - Scotch  
Sauza Gold - Tequila  
Courvoisier XO - Brandy

Beer, Tier 2 Wines, & Soft Drinks

Add Special Three Olives Cake Martini  
for additional \$2 per person

*\*One Bartender @\$100 plus tax will be provided per bar.*

For special requests of brands that are not listed  
above an additional charge will apply that varies by  
the request.

ALL FOOD AND BEVERAGE IS SUBJECT TO 22% TAXABLE SERVICE FEE AND APPLICABLE SALES TAX



## Wine with Dinner

Tier I - \$36 per bottle      Tier II - \$40 per bottle  
Sycamore Lane                      Trinity Oaks

Chardonnay	Chardonnay
Pinot Grigio	Pinot Grigio
White Zinfandel	Cabernet
Cabernet	Merlot
Merlot	Pinot Noir

## Consumption Bar Pricing

Call Brand Cocktails - \$7 each  
Premium Brand Cocktails - \$8 each  
Domestic Beer - \$4 each  
Imported Beer - \$5 each  
Wine by the Glass - \$8 (Tier I) or \$10 (Tier II)  
Soft Drinks - \$3 each  
Bottled Water - \$3 each