



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

# 2012 Wedding Menu

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# 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.

**Saturday**  
**\$1,200.00**  
**plus tax and**  
**Service charge**

**Friday**  
**\$1,000.00**  
**plus tax and service**  
**charge**





## Enhancements

- Your choice of colored chair sash \$2.00/chair
- Your choice of colored table runner \$4.50/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

All Lunch & Dinners are served with fresh baked rolls and whipped butter

Complimentary wedding night accommodations for the Bride & Groom

1 year anniversary gift

Guest Room rates for your out of town travelers

# Lunch Buffet

Served 12 PM - 2:00 PM

## Cocktail Reception

Chef's selection of passed appetizers

## Salad

select two

Fresh Field Greens with Champagne Vinaigrette

Hearts of Romaine Salad with Asiago Cheese, Garlic Croutons and Caesar Dressing

Baby Spinach with Red Onions and Feta Cheese

Southwestern Tortellini Pasta Salad in Chilled Arizona Citrus Emulsion

## Entree

select two

Mediterranean Chicken with Garlic Leek Butter

Cilantro Pesto Marinated Chicken with Roasted Tomato and Shallot Confit

Grilled Marinated Swordfish Loin with Citrus Pico de Gallo

Cilantro Rubbed Tenderloin of Pork with White Corn Bechemel

Chili Rubbed Top Round with a Red Wine Reduction and Blackberry Horseradish Sauce (Carver in Attendance -\$100)

\$60 per person



## Side Dishes

select two

Roasted Garlic Whipped Yukon Gold Potatoes

Mashed Sweet Potatoes

Cheesy Whipped Potatoes

Mediterranean Style Rice Pilaf

Roasted Red Potatoes

Seasonal Vegetable Medley

Maples Glazed Baby Carrots

Seasoned Green Beans

## Beverages Included

Regular and Decaffeinated Coffee,

Assorted Hot Tea with Lemon



### Side Dishes select two

Garlic Whipped Yukon Gold Potatoes  
Mashed Sweet Potatoes  
Cheesy Whipped Potatoes  
Mediterranean Rice Pilaf  
Roasted Red Potatoes  
Maple Glazed Baby Carrots  
Seasoned Green Beans  
Seasonal Vegetables

### Beverages Included

Regular and Decaffeinated Coffee,  
Assorted Hot Tea with Lemon

## Plated Lunch

Served 12 PM - 2:00 PM

### 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

Mixed Green Salad with Shaved  
Carrots, Hot House Cucumbers  
and Daikon Sprouts in McCormick  
Dressing

### Entree

select one for everyone  
or choice of two with advance counts

Cilantro Pesto Marinated Chicken  
with Roasted Tomato Confit

Seared Pacific Salmon upon Flash  
Fried Sage Polenta and Peach  
Chutney

Grilled Ribeye with Roasted  
Garlic Leak Butter

Margarita Chicken in a Cilantro  
Citrus Pan Sauce

\$60 per person

# Dinner Buffet

Served 4:00 PM and later

## Cocktail Reception

Chef's selection of passed appetizers



Side Dishes  
select three

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  
Seasonal Vegetable Medley

## Beverages Included

Regular and Decaffeinated Coffee,  
Assorted Hot Tea with Lemon

## Salad

select two

Fresh Field Greens with Champagne Vinaigrette

Hearts of Romaine Salad with Asiago Cheese, Garlic Croutons and Caesar Dressing

Baby Spinach and Proscuitto Salad with Red Onions and Feta Cheese

Southwestern Tortellini Pasta Salad in Chilled Arizona Citrus Emulsion

Cucumber Salad with Kalamata Olives and Crumbled Feta Cheese

## Entree

select two

Marsala Style Chicken with Marsala Marinated Mushroom Sauce

Cilantro Pesto Marinated Chicken with Roasted Tomato and Shallot Confit

Coriander Salmon with Orange Cilantro Reduction

Chili Rubbed Pork Loin with Jalapeno Cream Cheese Reduction

Peppercorn Cognac Mustard Glazed Flat Iron with Shallot Reduction

## Carving Station

Chef in Attendance (\$100)

select one

Herb Rubbed Tenderloin of Beef with Rosemary Demi and Cilantro Hollandaise

Herb Rubbed Prime Rib of Beef with Five Onion Jus and Horseradish Sauce

Chili Rubbed Top Round Beef with a Red Wine Reduction and Blackberry Horseradish Sauce

**\$86 per person**

# 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

Butter Lettuce with Shaved Carrots, Hot House Cucumbers and Daikon Sprouts in McCormick Dressing

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

Caprese Salad of Vine Ripe Tomatoes and Buffalo Mozzarella Cheese finished with Basil and Balsamic Vinaigrette

## Entree

select one for everyone

or choice of two with advance counts

Center Cut Filet Mignon with Cabernet Demi Glaze  
**\$86 per person**

Petite Filet Served with Shrimp  
**\$86 per person**

Grilled Ribeye with Roasted Garlic Leek Butter  
**\$79 per person**

Pan Seared Halibut with Lemon Chive Beurre Blanc  
**\$79 per person**



Seared Pork Tenderloin with Herb and Spice Rub Topped with Apple Compote  
**\$70 per person**

Seared Salmon Lightly Glazed with Honey and Cilantro  
**\$68 per person**

Margarita Chicken with Cilantro Citrus Pan Sauce  
**\$65 per person**

Chicken Marsala with Tender Chicken Breast and Mushrooms in a delicate Marsala Butter Sauce  
**\$62 per person**

Australian Lobster Tail  
**Market Price**

Vegetarian Entree available upon request



## Sides

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  
Dauphinois Potatoes

Peas and Carrots  
Steamed Broccoli  
Seasoned Green Beans  
Asparagus  
Maples Glazed Carrots  
Seasonal Vegetable Medley

## 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

## Beverages Included

Regular and Decaffeinated Coffee,  
Assorted Hot Tea with Lemon

## Add a Plated Appetizer

select one

Crispy Guaymas Shrimp with  
Ginger-Garlic-Red Chile Salsa

Seafood Cocktail with Cucumber and Spicy Tomato Sauce

Tuna TarTar with Crunchy Bread

Bruschetta with Mushrooms and Grilled Tomatoes &  
Mozzarella, with Basil Pesto Glaze

Chicken Skewers with Cilantro Citrus Glaze

\$15 per person

## Children's Meal

Chicken Fingers & French Fries served with Ketchup and  
Ranch Sauce

\$20 per child under 12

## Beverages Included

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

### Hosted Call Bar

1 hr - \$18 per person  
2 hr - \$28 per person  
3 hr - \$38 per person  
4 hr - \$48 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 Three Olives Special Cake Martini for  
additional \$2 per person

## Hosted Premium Bar

1 hr - \$23 per person  
2 hr - \$33 per person  
3 hr - \$43 per person  
4 hr - \$53 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 Three Olives Special 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 will be subject to 22% taxable service fee and applicable sales tax



## Wine with Dinner

Tier I - \$36 per bottle  
Sycamore Lane

Tier II - \$40 per bottle  
Trinity Oaks

Chardonnay  
Pinot Grigio  
White Zinfandel  
Cabernet  
Merlot

Chardonnay  
Pinot Grigio  
Cabernet  
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