



ARIZONA GRAND

R E S O R T & S P A[®]



Wedding Menu

WEDDING

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Arizona Grand Resort & Spa

As an award winning AAA Four-Diamond luxury destination resort, we are proud to offer a complete selection of services to meet every possible need called for by this special occasion. World class dining and banquet facilities, all-suite accommodations, glistening pools, private water park, an 18-hole championship golf course, a state-of-the-art fitness center, luxurious spa & salon services and much more await you and your guests!

RELATED SERVICES

Engagement Parties, Bridal Luncheons, Rehearsal Dinners, Ceremonies, Receptions, Farewell Brunch, Guest Accommodations, In-Suite Amenities, Hospitality Suite, Spa & Salon Day for the Bridal Party, Golf Outings, or anything else you can dream of!

DEPOSITS AND PAYMENT

To confirm your Wedding Reception, an initial deposit of 25% of the Food & Beverage Minimum and a signed Catering Contract is required. This deposit is non-refundable. (30) Days from Event Date, Full F&B Minimum is required with++ (29% Service Charge and 8.6% Tax). (5) Business Days from Event Date the Adjusted Final Payment is due with 10% overage. (If the 10% is not utilized, it will be returned within 10 business days via credit card or check.)

All events must have a credit card on file to guarantee event execution.

ATTENDANCE GUARANTEE

To ensure the success of your special day, it is important we receive your confirmed attendance by 10:00 am, (5) working days before your event. This will be considered your minimum guarantee, not subject to reduction. Charges will be based on your guarantee or actual attendance, whichever is greater.



Ceremony Sites

\$2,500 - \$4,000**

Arizona Grand Resort & Spa provides a wide variety of indoor and outdoor ceremony sites to suit any wedding. Whether you wish for a charming garden setting, the open greens of the golf course, a casual terrace or formal ballroom, you're sure to find a wedding ceremony site to fit your taste!

All Ceremonies include: Choice of wedding arch, sound system with (2) microphones, fruit-infused water station, gift table, white padded folding chairs, and an Arizona Grand Catering Manager to assist with your rehearsal, wedding ceremony and signage.

FOUNTAIN CIRCLE

This open outdoor venue with a staircase and elevated landing is perfect for large ceremonies.

GOLF ISLAND GREEN

A casually elegant emerald lawn surrounded by bright blue water set against rolling hills, beautiful waterfalls and an amazing sunset view.

PALM COURTYARD

A gorgeous cascading fountain as the backdrop to any event in this courtyard.

PASEO GARDEN

A stunning corridor surrounded with lighted palm trees, lush foliage, fountains and charming fireplaces.

SEDONA ROOFTOP

Elevated open air rooftop with views of South Mountain.

Reception Venues

From one of the most expansive ballrooms in the Southwest to our lush outdoor venues, we provide a wide variety of versatile reception sites. Celebrate your marriage with family and friends indoors or out. Arizona Grand Resort & Spa is happy to offer a venue for all reception sizes and styles.

GRAND BALLROOM

A grand venue for large receptions, seats up to 1,200 guests

CANYON BALLROOM

Brand new ballroom offering a private patio for receptions up to 1,200 guests

SONORAN SKY BALLROOM

A gorgeous venue with outdoor terraces, seats up to 800 guests

SOUTH MOUNTAIN BALLROOM

A spacious reception site including two private outdoor patios, seats up to 350 guests

LAS PALMAS

This classic atmosphere offers a private indoor, and two outdoor patios, seats up to 130 guests

PALM COURT

Comfortably seats 250 guests for a lovely reception in a terrace setting

PASEO GARDENS

A magical place with lit palm trees, fireplaces, water features, seats up to 250 guests

THE VISTA

Breathtaking views of the surrounding Valley
provide a wonderful backdrop for receptions up to 130 guests

OASIS

Enjoy your reception poolside with a waterfall and waves up to 400 guests

ROOFTOP PATIOS

Open Air venues that offer starlit events up to 100 guests

** Please see your Catering Sales Manager for Specific Pricing on all Ceremony and Reception Sites.*



Inclusions

- A Customized Plated, Buffet or Stations Meal
- Beautiful Customized Wedding Cake
- Menu & Wedding Cake Tasting for up to 4 Guests
- Infused Water Station, Gift Table and Guest Book Tables Dance Floor
- Choice of Table & Napkin Linens
- Non-Floral Centerpieces
- Silver & Gold Mercury & Clear Votives
- Champagne or Sparkling Cider Toast
- Wedding Shadow Program
- Vendor Coordination
- Preferred Vendor List Available
- Wedding Checklist
- Bridal Changing Suite or Villa
- Preferred Room Rates for Your Guests
- A Complimentary Villa for the Bride & Groom Wedding Night
- Wedding Night Turndown Service with Champagne

*Food & Beverage Minimums start at \$8,000⁺⁺
(29% Service Charge & 8.6% Sales Tax)*

Rehearsal Dinners

PIZZA AND PASTA REHEARSAL DINNER BUFFET

SALAD

Chilled Caesar Salad with Focaccia Croutons

ENTRÉES

Pesto Marinated Mozzarella with Fresh Roma Tomato,
Shaved Red Onion, Torn Basil, and Balsamic Vinaigrette

Handmade Pizzas including:
Four Cheese, Pepperoni, and Vegan

Italian Sausage Calzones

Penne with Spring Pesto, Tri-Color Carrots,
Heirloom Cherry Tomatoes, and Shaved Pecorino

DESSERTS

Cannolis

\$68++ per person

ALL AMERICAN REHEARSAL DINNER BUFFET

SALAD

Wedges of Baby Iceberg Lettuce with Bacon, Carrots,
Tomato, and Bleu Cheese Dressing

SIDES

Loaded Baked Potato Salad

Fresh Fruit Salad with Torn Mint and Toasted Coconut

Macaroni and Cheese Gratin with House-Made Bread Crumbs

ENTRÉES

Honey and Herb Fried Chicken

Flame Grilled Kobe Beef Burgers with
Swiss and Cheddar Cheeses, Condiments, Relish Tray, and Assorted Buns and Rolls

DESSERTS

Brownies and Blondies

\$68++ per person

All prices based on 1½ hours of service. Each additional hour of service, add \$40 per person.

Rehearsal Dinners

THE WILD WILD WEST REHEARSAL DINNER BUFFET

SALAD

Mixed Field Greens with Shaved Cucumber,
Tomato, Carrots and Assorted Dressings

SIDES

Roasted Red Potato Salad with Tri Color Peppers,
Smoked Bacon and Whole Grain Mustard Dressing

Apple and Horseradish Coleslaw

Cowboy Ranch Beans

House-Made Cornbread

ENTRÉES

Applewood Smoked Baby Back Ribs
with Sweet Apple Cider BBQ Sauce

Cattleman's Grilled Chicken Breast
with Pickled Onions and Bourbon BBQ Sauce

DESSERTS

Warm Peach and Prairie Berry Cobbler with Vanilla Whiskey Sauce

\$68++ per person

All prices based on 1½ hours of service. Each additional hour of service, add \$40 per person.

Gold Plated Dinner

Served with Fresh Oven-Baked Rolls and Butter, Freshly Brewed Regular and Decaffeinated Starbucks® Coffee and Tazo® Herbal Teas. All Meals include Customized Wedding Cake

STARTERS

**Selection of 2 Passed Hors D'oeuvres & Choice of
Chef's Display of International and Domestic Cheeses or
Chef's Display of Market Crudit  served with Herb Buttermilk Dip**

CHOICE OF (1) SALAD

Caesar Salad

Hearts of Romaine, Oven Roasted Tomato, Shaved Parmesan, Focaccia Crostini, Classic Caesar Dressing

Mixed Greens Salad

Mixed Baby Greens, Cherry Tomatoes, Cucumber, Carrots, Radishes, Herb Buttermilk Dressing

Strawberry & Goat Cheese Salad

Mixed Baby Greens, Strawberries, Crumbled Goat Cheese, Pickled Red Onion, Creamy Balsamic Dressing

CHOICE OF (2) ENTR ES

Herb Crusted Chicken Breast

Served with Wild Mushroom Ravioli, Grilled Artichoke, Lemon Caper Cr me

Pineapple Chile Glazed Salmon

Served with Quinoa and Grilled Corn Pilaf, Smoked Tomato Vinaigrette, Cucumber Jicama Salad

Herb Grilled Top Sirloin Steak

Served with Olive Smashed Potatoes, Charred Tomato Demi-Glace, Pesto Vinaigrette

Red Wine Braised Beef Short Rib

Served with Creamed Horseradish Whipped Potatoes, Roasted Carrots, Pan Jus

Citrus Brined Seared Pork Chop

Served with Tomato and Corn Risotto, Chorizo Demi-Glace, Lemon Herb Vinaigrette

Butternut Squash Raviolis

Served with Roasted Mushrooms, Spiced Walnuts, Sage Cr me, Aged Balsamic

Cauliflower Steak (Vegan, Gluten Free)

Served with Harissa Carrots, Garbanzo Puree, Lemon Vinaigrette

\$121++ per person

Diamond Plated Dinner

Served with Fresh Oven-Baked Rolls and Butter, Freshly Brewed Regular and Decaffeinated Starbucks® Coffee and Tazo® Herbal Teas. All Meals include Customized Wedding Cake

STARTERS

**Selection of 3 Passed Hors D'oeuvres & Choice of
Chef's Display of International and Domestic Cheeses or
Chef's Display of Market Crudit  served with Herb Buttermilk Dip**

CHOICE OF (1) SALAD

Caesar Salad

Hearts of Romaine, Oven Roasted Tomato, Shaved Parmesan, Focaccia Crostini, Classic Caesar Dressing

Mixed Greens Salad

Mixed Baby Greens, Cherry Tomatoes, Cucumber, Carrots, Radishes, Herb Buttermilk Dressing

Strawberry & Goat Cheese Salad

Mixed Baby Greens, Strawberries, Crumbled Goat Cheese, Pickled Red Onion, Creamy Balsamic Dressing

Mediterranean Salad

Baby Arugula, Mixed Greens, Kalamata Olive, Feta Cheese, Roma Tomato, Cucumber, Sweet Onion,
Red Wine Herb Vinaigrette Dressing

CHOICE OF (2) ENTR ES

Pink Peppercorn Seared Mahi Mahi

Served with Wasabi Whipped Potato, Pickled Vegetable Salad, Grilled Asparagus,
Pineapple Chile Buerre Blanc, Citrus Vinaigrette

Gremolata Rubbed Roast Duet of Chicken (Breast + Thigh)

Served with Mascarpone Whipped Yukon Gold Potato, Roasted Carrots, Pearl Onions,
Slow Roasted Tomato, Artichoke Pan Jus

Deconstructed Seafood Paella

Seared Halibut Filet, Seared Jumbo Shrimp and Diver Scallop
Served with Saffron Risotto, Chorizo Mojo, Sweet Pea, Tomato, Olive Crudo

Grilled 8oz Prime Filet

Served with Bleu Cheese Potato Puree, Cabernet Demi-Glace, Roasted Tomato Emulsion, Grilled Asparagus

Cajun Blackened Pork Chop

Served with Shrimp and Andouille Sausage Gumbo, Tomato Salad, Parmesan Risotto

Butternut Squash Raviolis

Served with Roasted Mushrooms, Spiced Walnuts, Sage Cr me, Aged Balsamic

Cauliflower Steak (Vegan, Gluten Free)

Served with Harissa Carrots, Garbanzo Puree, Lemon Vinaigrette

\$131++ per person

Platinum Plated Dinner

Served with Fresh Oven-Baked Rolls and Butter, Freshly Brewed Regular and Decaffeinated Starbucks® Coffee and Tazo® Herbal Teas. All Meals include Customized Wedding Cake

STARTERS

**Selection of 3 Passed Hors D'oeuvres & Choice of
Chef's Display of International and Domestic Cheeses or
Chef's Display of Market Crudit  served with Herb Buttermilk Dip**

CHOICE OF (1) SALAD

Knife & Fork Caesar Salad

Prosciutto, Hearts of Romaine, Soft Focaccia, White Anchovy, Lemon, Classic Caesar Dressing

Spring Greens in Cucumber Salad

Buffalo Mozzarella, Baby Heirloom Tomatoes, Balsamic Syrup, Pesto Vinaigrette Dressing

Farmers Market Salad

Boston Bibb Lettuce, Mixed Greens, Grilled Artichokes, Olive Blend, Shaved Manchego Cheese,
Herb Vinaigrette Dressing

CHOICE OF (1) ENTR E

Duet of Grilled Filet Mignon & Herb Crusted Chicken Breast

Served with Whipped Yukon Gold Potatoes, Baby Vegetables, Pinot Reduction, Lemon Caper Butter Sauces

Duet of Grilled Filet Mignon & Trio of Garlic Herb Shrimp

Served with Whipped Yukon Gold Potatoes, Baby Vegetables, Pinot Reduction, Herb Beurre Blanc Sauces

Duet of Grilled Filet Mignon & Roasted Salmon Filet

Served with Whipped Yukon Gold Potatoes, Baby Vegetables, Pinot Noir Reduction,
Lemon Garlic Herb Cr me

Duet of Grilled Filet Mignon & Jumbo Lump Crab Cake

Served with Whipped Yukon Gold Potatoes, Baby Vegetables, Pinot Noir Reduction, Cajun Remoulade

Seafood Mixed Grill

Herb Grilled Salmon Filet, Garlic Herb Jumbo Shrimp

Served with Whipped Yukon Gold Potatoes, Baby Vegetables, Lemon Garlic Herb Cr me,
Tomato & Fennel Butter Sauce, Tomato Herb Salad

Butternut Squash Raviolis

Served with Roasted Mushrooms, Spiced Walnuts, Sage Cr me, Aged Balsamic

Cauliflower Steak (Vegan, Gluten Free)

Served with Harissa Carrots, Garbanzo Puree, Lemon Vinaigrette

\$142++ per person

Buffet Dinner

Designed for 1 and ½ Hours of Service. A Minimum of 50 Guests are Required.

Includes Hors D'oeuvres, Choice of (3) Salads and (2) Accompaniments

Served with Fresh Oven-Baked Rolls and Butter,

Starbucks® Freshly Brewed Regular and Decaffeinated Coffee and Tazo® Herbal Teas.

All Meals include Customized Wedding Cake.

STARTERS

**Selection of 3 Passed Hors D'oeuvres & Choice of
Chef's Display of International and Domestic Cheeses or
Chef's Display of Market Crudité served with Herb Buttermilk Dip**

SALADS

Mixed Field Greens Salad

Shaved Cucumber, Tomatoes, Carrots with Assorted Dressings

Classic Caesar Salad

Hearts of Romaine, Oven Roasted Tomato, Shaved Parmesan, Focaccia Crostini, Classic Caesar Dressing

Spinach & Baby Arugula Salad

Shaved Red Onion, Candied Bacon, Bleu Cheese, Pesto Croutons, Creamy Balsamic Vinaigrette Dressing

Heirloom Tomato & Fresh Buffalo Mozzarella Salad

Pesto, Balsamic Drizzle with Torn Basil Dressing

Young Green Bean Salad

Pancetta, Red Onion, Slow Roasted Tomato, Red Wine Herb Vinaigrette Dressing

Orzo Antipasto Salad

Pepperoni, Salami, Olives, Pepperoncini, Provolone Cheese, Tomato, Roasted Garlic Sherry Dressing

Roasted Asparagus & Wild Mushroom Salad

Whole Grain Mustard Aioli, Roasted Peppers

ACCOMPANIMENTS

Wild Mushroom Risotto

Rosemary & Sage Roasted Fingerling Potatoes

Buttery Whipped Yukon Gold Potatoes

Creamy Bleu Cheese Polenta

Grilled Asparagus & Wild Mushrooms

Baby Carrots with Orange Zest & Honey

Thyme Roasted Baby Root Vegetables

Orecchiette with Pesto, Arugula and Sweet Italian Sausage

Three Cheese Mac n' Cheese with Roma Tomato & Herb Bread Crumbs

Fresh Sauté of Young Green Beans with Garlic & Olive Oil

Buffet Dinner

ENTRÉES

Herb Crusted Chicken Breast

Served with Lemon Caper Cream Sauce & Gremolata Spices

Roasted Chicken Breast with Natural Au Jus

Served with Artichokes, Asparagus Tips, Slow Roasted Roasted Tomato

Herb Crusted Halibut Filet

Served with Whole Grain Mustard Crème, Scallions, Fresh Herbs

Horseradish Crusted Salmon Filet

Served with Tomato Fondue

Grilled Swordfish Filet

Served with Tomato, Capers, Garlic Jus

Espresso Rubbed Pork Loin

Served with Brandy Dijon Reduction, Cranberry & Pomegranate Relish

Grilled Petite New York Strip Steaks

Served with Crispy Onions, Honey Merlot Demi-Glace

Mushroom Crusted Beef Top Sirloin Medallions

Served with Horseradish Reduction, Bleu Cheese Crumbles

Red Wine Braised Beef Short Ribs

Served with Pearl Onion Braising Reduction, Slow Roasted Tomato, Thyme

Petite Filet Mignon

Served with Chipotle Demi-Glace, Shaved Manchego Cheese, Green Olive Tapenade, Cotija Cheese

Two Entrée Selection - \$144++ per person

Three Entrée Selection - \$160++ per person

Four Entrée Selection - \$175++ per person

Hors D'oeuvres

BUTLER PASSED COLD HORS D'OEUVRES SELECTIONS*

Apple and Brie Crostini	\$9.50++ each
Beef Tenderloin on Blue Corn Cake with Chipotle Cream Cheese	\$11.75++each
Pancetta Deviled Egg with American Caviar	\$10.50++ each
Roasted Asparagus Wrapped in Prosciutto	\$9.50++ each
Roasted Duck Breast on Blue Corn Pancake with Chipotle Aioli	\$10.50++ each
Smoked Salmon and Herb Cream Cheese Roulade	\$9.50++ each
Tomato and Mozzarella Bruschetta with Balsamic Syrup.....	\$9.50++ each

BUTLER PASSED HOT HORS D'OEUVRES SELECTIONS*

Apple and Gorgonzola Phyllo Purse	\$9.50++ each
Assorted Mini Quiche.....	\$9.50++ each
Mini Beef Wellington with Béarnaise Sauce	\$10.50++ each
Mini Crab Cakes with Cajun Remoulade	\$10.50++ each
Parmesan Artichoke Hearts with Sonoran Aioli	\$9.50++ each
Sesame Crusted Chicken with Pineapple Mango Chutney	\$10.50++ each
Vegetable Spring Rolls with Plum Dipping Sauce and Hot Chinese Mustard.....	\$10.50++ each

Reception Displays & Stations

CHIPS & DIP

Cumin Black Bean Dip, Guacamole, Hot Chili Con Queso Dip and Fresh Garden Salsa

\$975++

Serves 100 guests

DISPLAY OF IMPORTED & DOMESTIC CHEESES

Garnished with Fresh Fruit • Served with Assorted Crackers

\$1200++

Serves 100 guests

ANTIPASTO GRAND DISPLAY OF CURED MEATS

Pickled Vegetables & Olives, Fresh Buffalo Mozzarella

\$1000++

Serves 100 guests

DISPLAY OF FRESH MARKET CRUDITÉ

Served with Assorted Dips

\$1000++

Serves 100 guests

BREADS & SPREADS

Hummus, Olive Tapenade & White Bean Roasted Pepper Dip, Tatziki, Warm Spinach Artichoke Dip,
Warm Pita Bread, Baguettes, Artisan Breads & Breadsticks

\$975++

Serves 100 guests

ARIZONA GRAND RAVIOLI

Grilled Mushroom Ravioli, Grilled Chicken & Spinach Ravioli and Smoked Mozzarella Ravioli

Saffron Garlic Crème, House-Made Marinara and Roasted Red Pepper Coulis,

Accompaniments of Grilled Chicken and Italian Sausage, Pesto, Kalamata Olives,

Roasted Peppers, Sautéed Mushrooms, Parmesan Cheese

\$31.50++ per person

JUMBO SHRIMP COCKTAIL & CRAB CLAWS

Horseradish Cocktail Sauce, Fresh Lemons, Tabasco

\$36++ per person

FAR EAST SURF & TURF

Display of Sushi to Include California Rolls, Spicy Tuna Rolls, Pickled Ginger, Wasabi and Soy

Korean BBQ Short Ribs

Char Siu BBQ Baby Back Pork Ribs

Steamer Baskets of Vegetable Spring Rolls with Firecracker Sauce

\$44++ per person

Carving Stations

ARIZONA HONEY & BROWN SUGAR GLAZED BONE-IN HAM
Assorted Mustards, Port Raisin Reduction, Buttermilk Biscuits
\$580++
Serves 50 Guests

HERB CRUSTED MESQUITE SMOKED PRIME RIB OF BEEF AU JUS
Creamed Horseradish, Poppy seed Rolls
\$500++
Serves 25 Guests

ROASTED TENDERLOIN OF BEEF
Horseradish Béarnaise Sauce, Burgundy Reduction, Ciabatta Rolls
\$710++
Serves 30 Guests

ROSEMARY & GARLIC CRUSTED LEG OF LAMB
Olive Tapenade, Tzatziki and Mint Aioli, Red Onions and Tomato, Warm Pita Bread
\$420++
Serves 30 Guests

WHOLE SMOKED ROASTED TURKEY BREAST
Mandarin Orange Cranberry Chutney, Basil Mayonnaise, Warm Soft Potato Rolls
\$445++
Serves 30 Guests

A Carver/Station Attendant Fee of \$300 per Attendant will apply

Late Night Offerings

MINI CORN DOGS WITH MUSTARD & KETCHUP

\$12.50 per Dozen

ASSORTED PIZZAS

\$23 per Pizza

HOT JUMBO PRETZELS

Yellow Mustard, Beer Cheese Sauce

\$36.75 per Dozen

SLIDER STATION

Angus Beef Slider with Cheddar, Guinness Mustard & Pickled Red Onion

Crispy Tater Tots

Chipotle Ketchup, Ranch and BBQ Sauce

\$16 per Person

WING TRIO STATION

Traditional Buffalo Hot, North Carolina Golden, Sweet Chile & Garlic

Carrots & Celery

Ranch & Bleu Cheese Dips

\$19 per Person

NACHO BAR

Corn Tortilla Chips, Warm Queso, Salsa, Guacamole, Sour Cream, Jalapenos

\$16 per Person

CHURRO STATION

Traditional Cinnamon Sugar, Cajeta Filled Churros

Salted Caramel & Chocolate

\$16 per Person

MINI CUPCAKE STATION

Red Velvet, Chocolate Peanut Butter, Lemon Meringue

\$23 per Person

Customized Wedding Cakes

Cake Designs Included in the Wedding Package

Choice of décor and up to (2) cake flavors. Certain decor additional.

Our Pastry Chef will help you personalize your custom cake for your special day.

CAKE FLAVORS

Chocolate Diablo

Lemon

Red Velvet

White

FILLINGS

Chocolate Mousse

Cream Cheese

White Chocolate Baileys

White Chocolate Passion Fruit Ganache

FROSTING

White or Off-White Buttercream

White or Off-White Fondant

ADDITIONAL ITEMS AVAILABLE

Groom's Cake

Fresh Fruit

Sugar Flowers

Intricate Fondant Design

Logos Available

Pricing Based on Design

CUPCAKES

Mini - \$42++ per dozen

Regular - \$75++ per dozen

Cupcakes may be substituted for a Wedding Cake.

Spirits

HOSTED BEVERAGE PACKAGES

Including Cocktails, House Wine, Selection of Imported, Domestic, Non-Alcoholic and Micro Brew Beers, Juices, Mineral Water, Bottled Water and Soft Drinks

PREMIUM

One Hour	\$40++
Two Hours	\$46++
Three Hours	\$53++
Four Hours	\$60++

GRAND

One Hour	\$35++
Two Hours	\$42++
Three Hours	\$48++
Four Hours	\$56++

BEER, WINE & SOFT DRINKS

One Hour	\$28++
Two Hours	\$33++
Three Hours	\$38++
Four Hours	\$42++

Note: Above Beverage Packages are Priced Per Person

HOSTED BAR

CASH BAR

Premium Cocktails	\$14++	\$15
Grand Cocktails	\$13++	\$14
Wine	\$11.50++	\$12.50
Imported Beer	\$9.50++	\$10.50
Micro Brewery Beer	\$9.50++	\$10.50
Domestic Beer	\$8.50++	\$9.50
Non-Alcoholic Beer	\$8.50++	\$9.50
Flavored Mineral Water	\$7.50++	\$8.50
Soft Drinks	\$7.50++	\$8.50
Bottled Water	\$7.50++	\$8.50

SPECIALTY BEVERAGES

Sangria	\$250++ Per Gallon
Champagne Punch	\$145++ Per Gallon
Fruit Punch or Lemonade	\$90++ Per Gallon

Spirits

We Proudly Serve The Following Selection Of Spirits:

Cordials Available

PREMIUM

Vodka	Ketel One
Gin	Bombay Sapphire
Scotch	Chivas Regal
Bourbon	Jack Daniel's
Whiskey	Crown Royal
Tequila	Sauza Blue Reposado
Rum	Bacardi Select
Brandy	Courvoisier V.S. Cognac

GRAND

Vodka	Pinnacle
Gin	Bombay
Scotch	Johnnie Walker Red Label
Bourbon	Bulleit Bourbon Whiskey
Whiskey	Canadian Club
Tequila	Sauza Blue Silver
Rum	Myers's Platinum
Brandy	Christian Bros VS Brandy

BEERS

Budweiser
Budweiser Light
Corona
4 Peaks Kilt Lifter (Micro Brew)
O'Doul's Amber Non-Alcoholic

Other Brands and Wine List Available Upon Request

Labor Charges

Bartenders required for bar services are supplied at a rate of \$250+ per bartender, per hour. The number of bartenders will be determined by the Resort based on proper service standards for attendance guarantees.

At any time, a bar is subject to change based on the resort's discretion.

Arizona State Liquor Laws permit alcoholic beverage service from 6:00 a.m. through 2:00 a.m., 7 days a week.

The sales and service of alcoholic beverages are regulated by the Arizona Department of Liquor Licenses and Control. Arizona Grand Resort & Spa as licensee is responsible for the administration of these regulations. Guests who appear to be under the age of 35 must be prepared to provide valid identification if asked by a resort associate before being served. Arizona State Law dictates that liquor may not be brought into the Resort for use in banquet or hospitality functions. The Resort will not serve alcohol to guests who appear intoxicated.

All menu prices subject to a taxable 29% service charge and applicable sales tax, subject to change.

ARIZONA GRAND

RESORT & SPA®

SPARKLING WINE / CHAMPAGNE

Da Luca Prosecco, Extra Dry	Italy	73
Michelle	Washington	79
Ruffino Prosecco	Italy	80
Mumm Napa Pink Brut Rosé	Napa	85
Moet Chandon Imperial	France	140
Veuve Clicquot Yellow Label	France	180

CHARDONNAY

Sycamore Lane	California	75
Meiomi	California	78
Benziger, Chardonnay*	California	78
Chamisal Vineyards Unoaked	Central Coast	80
Sterling Vintner's Collection	California	82
Kendall-Jackson Vintner's Reserve	California	82
Imagery	Sonoma	82
Bonterra (Organic), Chardonnay*	California	83
Sonoma Cutrer	Sonoma	97
Rombauer	St. Helena	115
Cakebread	Napa	142

SAUVIGNON BLANC

Sycamore Lane	California	75
Bonterra (Organic), Sauvignon Blanc*	California	77
Chateau Ste. Michelle	Columbia Valley	78
Sterling Vintner's Collection	California	83

PINOT GRIGIO / PINOT GRIS

Sterling Vintner's Collection	California	83
King Estate	Oregon	85
Santa Margherita	Italy	117

RIESLING

Chateau Ste. Michelle	Columbia Valley	77
Sterling Vintner's Collection	California	83

WHITE ZINFANDEL

Sycamore Lane	California	75
Beringer	California	77

ROSÉ

Arizona Stronghold "Dayden"	Graham County	82
Erath, Pinot Noir	Oregon	87

CABERNET SAUVIGNON

Sycamore Lane.....	California	75
Bonterra (Organic), Cabernet Sauvignon*	California	77
Sterling Vintner's Collection.....	California	83
Benziger, Cabernet Sauvignon*.....	California	82
J Lohr "7 Oaks".....	Paso Robles	92
Beaulieu Vineyards	Napa	100
Daou.....	Paso Robles	105
Coppola "Directors Cut"	California	106
Chateau Montelena	Napa	158
Jordan	Alexander Valley	180

MERLOT

Sycamore Lane.....	California	75
Bonterra (Organic), Merlot*	California	80
Coppola "Diamond"	California	85
Markham	Napa	100

PINOT NOIR

Sycamore Lane.....	California	75
Sterling Vintner's Collection.....	California	83
Meiomi	California	80
Cambria	California	96
King Estate	Oregon.....	105
Gary Farrell.....	Russian River Valley	142
Duckhorn "Migration"	Napa	180
Cakebread	Napa	230

SELECT RED OFFERINGS

Yellowtail Shiraz.....	Australia.....	77
Sterling Vintner's Collection Zinfandel.....	California	83
Ravenswood Zinfandel	Lodi.....	86
Coppola "Diamond" Malbec	California	88

BLENDED RED

Prayers of Sinners.....	Washington.....	83
Spoken Barrel Meritage.....	Columbia Valley.....	95
Ferrari Carano Trésor.....	Napa	141
Duckhorn "Paraduxx"	Napa	183