



# *SUMMER* WEDDING PACKAGE



# CEREMONY LOCATIONS

Troon Lawn	\$3,000+
Fountain Terrace	\$4,000+
Ironwood Terrace	\$5,000+

## CEREMONY INCLUSIONS

- › Ceremony Rehearsal
- › Setup of Upgraded Wood Cross Back Chairs
- › Personal Lobby Greeter on Wedding Day
- › Wireless Internet for All Event Spaces
- › Guaranteed Back-Up Space
- › Wedding Day Dressing Room
- › Complimentary Wedding Casita
- › List of Preferred Partners

## REFRESHMENTS FOR YOUR ARRIVING GUESTS

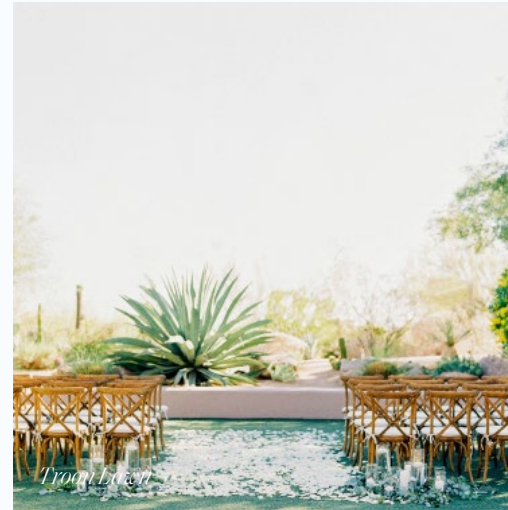
Prickly Pear Iced Tea

*Passed - \$6.00 per person*

*Station - \$70.00 per gallon (1 gallon per 20 guests)*

Sparkling Wine

*Passed - \$16.00 per person*



# DESERT ROSE PACKAGE

\$240.00 per person / includes 3 Butler Passed Hors D'Oeuvres, 4 Hour Premium Bar Packages,  
Wine Service with Dinner and freshly brewed Regular & Decaffeinated Coffee and Selection of Speciality Teas

## COLD HORS D'OEUVRE

Grilled Eggplant Roulade Bite  
*Zucchini, Sundried Tomato Hummus*

Watermelon Crudo  
*Kombu Essence, Aji Amarillo, Lime Cucumber*

Chicken Tinga Tostada  
*Avocado, Radish*

Curry Chicken Salad  
*Currants, Plantain Chip*

Sea Bass Ceviche  
*Avocado, Pickled Fresno, Plantanos*

## HOT HORS D'OEUVRE

Chicken and Waffle Cone  
*Maple BBQ*

Poblano Chicken Empanada  
*Ancho Lime Sauce*

Beef Wellington  
*Tartuffo, Dijon*

## FIRST COURSE *(select one)*

Baby Field Greens (V)  
*Crispy Goat Cheese, Vegetable Escabeche,  
Prickly Pear Vinaigrette*

Chilled Baby Beet Salad (V) (N) (GF) (DF)  
*Endives, Radish, Crushed Pistachio, Saba,  
Carrot Orange Emulsion*

Baby Spinach & Radicchio Salad (GF)  
*Shaved Seranno Ham, Red Grape, Manchego  
Crispies, Pickled Mushrooms, Blood Orange  
Sherry Dressing*

## ENTRÉE *(preselected)*

Hibiscus Glazed  
Natural Chicken Breast (GF) (DF)  
*Spiced Potato Coins, Sweet Onion Jam,  
Baby Squashes, Mint Butter,  
Chipotle Orange Jus*

Braised Beef Short Ribs (GF)  
*Carrot Chili Jus, Lime Cilantro Gremolata,  
Heirloom White Corn Polenta, Cumin Roasted  
Baby Carrots*

## WEDDING CAKE

Tiramisu  
*Layers of white cake soaked with sweet  
espresso and mascarpone moussed topped  
with delicate butter cream*

Red Velvet  
*Layers of traditional red velvet cake and silken  
cream cheese frosting*

Lemon Raspberry  
*Layers of white cake with zesty lemon cream  
and fresh raspberries topped with delicate butter  
cream*

Double Chocolate Mousse  
*Layers of rich dark chocolate cake and creamy  
milk chocolate mousse topped with chocolate  
butter cream*

Strawberry Shortcake  
*Layers of white cake with fresh strawberries and  
soft whipped cream*

Hazelnut with Local Tree Fruit  
*Layers of hazelnut cake and delicate butter  
cream with your choice of spiced pear or  
caramelized apples*

## Chocolate Toffee Crunch

*Dark chocolate cake with vanilla bean Bavarian  
and chunks of house made toffee topped with  
delicate butter cream*

## White Chocolate Grand Marnier

*Layers of white cake soaked with Grand Marnier  
syrup and white chocolate mousse topped with  
white chocolate butter cream*

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## CAKE TIERS

50 or less guests: 2 - layers  
51-175 guests 3 - layers  
176 - 325 guests 4 - layers