WEDDING MENU

Graced by famous faces & fabulous events since 1929, the Arizona Biltmore is an elegant Frank Lloyd Wright-inspired resort & a premier year-round destination.

A skilled team of chefs, inventive cuisine & a variety of culinary experiences have earned Arizona Biltmore a reputation of excellence for dining in Phoenix. Heading the team is Executive Chef Herve Cuyeu. Here, the atmosphere & the cuisine are consistently delicious.

We invite you to visit this architectural treasure. Sophisticated in every detail, you can walk in the privileged paths of presidents & movie stars. Isn’t it time you indulged in a little historical luxury?
Wedding Ceremony

For a Ceremony Fee of $3,500 we will provide:

- Overnight Suite Accommodation
- (2) Changing Rooms for the Day of the Wedding
- Garden or Beautifully Manicured Lawn Area
- White Garden Chairs
- Gift and Guest Book Tables
- Arizona Biltmore Bottled Water Station
- Basic Sound System and Microphone
- Sound System Technician

Directional Assistance for Your Guests from Valet to the Ceremony and Reception Location

$500 Ceremony Fee discount offered if a Wedding Coordinator is hired from our Preferred Vendor’s List
Receptions

All Receptions Include the Following:

- 66” or 72” Round Tables
- High & Low Cocktail Tables
- Custom Sized Parquet Dance Floor
- Basic Staging
- Biltmore Gold Linen
- Ivory Overlay
- Ivory Napkin
- Biltmore Sprite Charger, Glassware, Flatware and China
- Standard Banquet Chair

3 Votive Candles for Cocktail Tables & 5 Votive Candles for Dinner Tables
Cocktail Hour
Butler Passed Hors D’oeuvres
(Select 2)
Fresh Fruit Skewers
Mini Quiche
Smoked Salmon on a Bagel Crisp
Berry & Yogurt Parfait Spoons

Brunch Buffet
Freshly Squeezed Orange & Grapefruit Juice
V-8, Cranberry & Apple Juice
Sliced Seasonal Fresh Fruit & Berries
Selection of Imported & Domestic Cheeses, Baguettes & Carr’s Crackers
Thick-Cut Cinnamon French Toast
Fresh Fruit Compote, Maple Syrup, Whipped Butter
Roasted Vegetable Quiche or Frittata
Country Sausage & Hickory Smoked Bacon
Hash Browns
Breakfast Bakeries & Bagels
Cream Cheese, Light Cream Cheese, Sweet Butter, Marmalade & Assorted Jams
Freshly Brewed Regular & Decaffeinated Coffee, Assorted Teas
Classic Wedding Cake or Miniature Dessert Display
$78.00++ per person

~Chance to Enhance~
Sunrise Champagne Bar
Champagne, Peach Nectar, Pink Grapefruit, Orange Juice, Cranberry Juice
Strawberries, Raspberries, Fresh Mint, Lemon Twist
$14.00++ per person per hour

Bloody Mary Bar
Vodka, Bloody Mary Mix, Tomato Juice
Pepperoni, Green & Black Olives, Pepperoncini, Pickled Vegetables
Celery, Cucumbers, Lemon, Lime, Horseradish, Salt, Pepper
Tabasco, Cholula Sauce, Worcestershire Sauce
$16.00++ per person per hour

McArthur Brunch
*Price Based on 90 Minutes of Service
*Minimum of 50 Guests - 15% Surcharge for Events under 50 Guests

$78.00++ per person
Wright Brunch

*Price Based on 90 minutes of Service
*Minimum of 50 Guests - 15% Surcharge for events under 50 Guests

Cocktail Hour
Butler Passed Hors D’oeuvres
(Select 3)
Fresh Fruit Skewers
Mini Quiche
Smoked Salmon on a Bagel Crisp
Berry & Yogurt Parfait Spoons
Muesli Spoon, Oats & Berry Compote
French Toast Bites, Strawberry Marmalade

Brunch Buffet
Freshly Squeezed Orange & Grapefruit Juice
V-8, Cranberry & Apple Juice
Sliced Seasonal Fresh Fruit & Berries
Italian Antipasto Display
Selection of Italian Cheeses, Roasted Vegetables & Marketplace Meats
Sopressata, Hard Salami, Black Forest Mortadella
Parmigiano Reggiano & Herbed Bocconcini
Marinated Grilled Vegetables, Artichoke Hearts & Nicoise Olives
Tomato & Basil Focaccia, Bread Sticks & Sourdough Boules

Prepared to Order Omelets:
Whole Eggs, Egg Whites & Egg Beaters
Diced Ham, Herb Crabmeat, Shrimp, Smoked Salmon
Cheeses, Fresh Spinach, Shiitake & Grilled Portobello Mushrooms
Tomato, Onions, Peppers, Sour Cream & Caviar
(Uniformed Culinarian Included)

Biltmore Orange Ricotta Flapjacks, Blueberry Compote, Vanilla Honey
OR
Vanilla French Toast
Strawberry Compote & Vermont Maple Syrup

Traditional Eggs Benedict
Poached Eggs with Canadian Bacon, Crisp English Muffin
Hollandaise Sauce

Country Sausage & Hickory Smoked Bacon
Home Fried Potatoes

Scaloppine of Chicken, Mozzarella, Spinach, Mushroom
Wright Brunch

*Price Based on 90 minutes of Service
*Minimum of 50 Guests - 15% Surcharge for events under 50 Guests

Roasted Tomatoes, Madeira Sauce

Tortellini Pomodoro, Aged Reggiano & Fresh Basil

Roasted Salmon, Lime Butter, Black Bean-Pineapple Salsa

Breakfast Bakeries & Bagels
Cream Cheese, Light Cream Cheese, Sweet Butter
Marmalade & Assorted Jams

Freshly Brewed Regular & Decaffeinated Coffee, Assorted Teas

Classic Wedding Cake or Miniature Dessert Display

$98.00++ per person

~Chance to Enhance~

Sunrise Champagne Bar
Champagne, Peach Nectar, Pink Grapefruit, Orange Juice, Cranberry Juice
Strawberries, Raspberries, Fresh Mint, Lemon Twist

$14.00++ per person per hour

Bloody Mary Bar
Vodka, Bloody Mary Mix, Tomato Juice
Pepperoni, Green & Black Olives, Pepperoncini, Pickled Vegetables
Celery, Cucumbers, Lemon, Lime, Horseradish, Salt, Pepper
Tabasco, Cholula Sauce, Worcestershire Sauce

$16.00++ per person per hour
Cocktail Hour
Butler Passed Hors D’oeuvres
(Select 3)
(Based on 3 pieces per person)
- Sun Soaked Tomato & Goat Cheese on Olive Crostini
- Sriracha Spiced Deviled Egg, Crispy Shallots
- Sonoran Chicken Tortilla Pinwheel
- Teriyaki Chicken Rice Paper Roll, Sweet Chili Sauce
- Green Chili Chicken Empanada
- Pork Carnitas Taquitos, Ancho Chili Sauce
- Chili Spiced Artichoke & Parmesan Cornucopia
- Spicy Vegetable Samosas, Mint Chutney

Plated Dinner
Starter
(Select 1)
- Caesar Salad
  Romaine, Grated Parmesan, Housemade Croutons, Caesar Dressing
- Petite Wedge Salad
  Little Gem, Bleu Cheese, Bacon, Tomato, Ranch Dressing

Entrée Selections
(Select 1)
*Make it a Dual Plate for an additional $12.00++ per person
- Marinated Chicken Breast
  Butter-Chive Whipped Potatoes, Broccolini
- Roasted Salmon Filet
  Corn Puree, Sautéed Spinach, Haricot Vert
- Grilled Flat Iron Steak
  Fingerling Potatoes, Roasted Brussels Sprouts, Red Wine Demi
- Chef’s Selection of Assorted Breads, Butter

Classic Wedding Cake
Prepared by our Arizona Biltmore Pastry Team

Arizona Biltmore Coffee & Tea Service

$105.00++ per person
**Vegetarian, Vegan & Gluten Free Options Available
Open Bar

A fully stocked bar will be open throughout the evening for **Three** continuous hours, featuring our Basic Brand Liquors, Red and White House Wine, Assorted Imported and Domestic Beers, Soft Drinks, Bottled Waters, Juices, and Mixers.

Cocktail Hour

Butler Passed Hors D’oeuvres

(Select 3)

(Based on 3 pieces per person)

- Sun Soaked Tomato & Goat Cheese on Olive Crostini
- Sriracha Spiced Deviled Egg, Crispy Shallots
- Sonoran Chicken Tortilla Pinwheel
- Melon Pearls & Prosciutto Picks
- Edamame and Corn Quesadilla, Sweet Chili Dip
- Gruyere Cheese and Caramelized Leek Tart
- Mac n’Cheese Melts with Bacon

Reception Station

(Select 1)

- Selection of Imported and Domestic Cheeses, Decorated with Fresh Grapes, French Bread, English Crackers

Grilled Vegetable Display

- Grilled & Roasted Seasonal Vegetables
- Roasted Peppers, Zucchini, Squash, Asparagus, Roasted Carrots
- Balsamic Onions, Signature Hummus

Plated Dinner

Starter

(Select 1)

- Butter Lettuce Wedge, Peppers, Cucumber-Jicama Slaw
- Vine Ripened Tomato, Citrus Vinaigrette
- Panzanella Salad
- Chopped Italian Greens, Marinated Olives, Tomatoes, Cucumber
- Micro Basil, Italian Bread, Tuscan Balsamic Vinaigrette

Petite Mixed Greens

- Cherry Tomato, Cucumber, Julienne Carrots, Spiced Pumpkin Seeds
- Herb Vinaigrette
Entrée Selections
(Select a maximum of 2* of the below proteins)
*Make it a Dual Plate for an additional $10.00++ per person

Pesto Crusted Chicken Breast
Olive Oil Whipped Potatoes, Smoked Tomato, Broccolini

Cilantro Lime Rubbed Salmon
Corn Puree, Haricot Vert, Grilled Pineapple-Black Bean Salsa

Grilled Flat Iron Steak
Potato Puree, Sautéed Mushrooms, Red Wine Demi

Chef’s Selection of Assorted Breads, Butter

Indulgences
Served Family Style or on a Station:
Double Dipped Strawberries, Mini Cream Puffs, Chocolate Éclairs
Fresh Fruit Tartlets and Chocolate Hazelnut Crunch
(Based on 2 pieces per person)

Classic Wedding Cake
Arizona Biltmore Coffee & Tea Service
Champagne Toast- A Glass of House Champagne

$165.00++ per person
**Vegetarian, Vegan & Gluten Free Options Available
Open Bar
A fully stocked bar will be open throughout the evening for Three continuous hours, featuring our Basic Brand Liquors, Red and White House Wine, Assorted Imported and Domestic Beers, Soft Drinks, Bottled Waters, Juices, and Mixers.

Cocktail Hour
Butler Passed Hors D’oeuvres
(Select 4)
(Based on 4 pieces per person)
Balsamic Marinated Fig with Bleu Cheese, Caramelized Pecan
Teriyaki Chicken Rice Paper Roll, Sweet Chili Sauce
Chili Spiced Artichoke & Parmesan Cornucopia
Green Chili Chicken Empanada
Pork Carnitas Taquitos, Ancho Chili Sauce
Edamame and Corn Quesadillas, Sweet Chili Dip
Tomato Caprese Stack on Parmesan Shortbread, Basil Crema

Dinner Stations
Please Choose 3-4 of the Following Dinner Stations. These Stations are Interactive, Fun and Provide a Variety of Cuisine for You and Your Guests. The Stations are Open for 90 Consecutive Minutes.

Southwest
Tortilla Chip, Guacamole, Fresh Salsa
OR
Small Plate Tumbleweed Salad, Watercress, Frisee, Romaine Shredded Carrot, Jicama, Creamy Cilantro Dressing
(Select Tacos or Fajitas)

Tacos*
Mole Short Ribs
Blackened Mahi
Brown Sugar and Smoked Paprika Roasted Vegetables
Pickled Cabbage, Chipotle Aioli, Cilantro
Warm Crisp and Soft Flour and Flour Tortillas
Guacamole, Sour Cream, Fresh Salsa, Shredded Cheese

Silver Dinner
Create Your Own Personal Package
*Culinarian Fee $200 Each
Fajita*
Corona Marinated Skirt Steak
Blackened Marinated Chicken Breast
Onions, Bell Peppers, Tomatoes

Shredded Cheese & Lettuce, Guacamole, Sour Cream
Pico de Gallo, Fresh Salsa, Lime Wedges and Cilantro
Served with Warm Soft Flour Tortillas & Refried Beans
Refried Beans or Black Beans, Spanish Rice

Italian
Vegetable Antipasto Display
Parmigiano Reggiano & Herbed Bocconcini
Marinated Grilled Vegetables, Artichoke Hearts & Nicoise Olives
Tomato & Basil Focaccia, Bread Sticks & Sourdough Boules
Served with Creamy Butter and Extra Virgin Olive Oil

Caprese, Tomato Mozzarella Martini

Pasta
(Select 2)*
Cavatappi with Rich Puttanesca Sauce
Gemelli with Italian Sausage and Crushed Tomato Sauce
Mushroom Ravioli with Pesto Cream and Roasted Tomatoes
Cheese Tortellini with Garlic Alfredo, Roasted Peppers

Seafood and Eat It........
Clam Chowder

Seafood Salad with Grilled Pineapple, Avocado and Papaya

(Select Crabcake or Scallops)
Crabcake*
Pan Fried or Griddled to Order, Sweet Corn Remoulade
Tomato-Red Onion Relish
OR
Pan Seared Diver Scallops *
Seared to Order, Local Chorizo, Hayden Mills Creamy Corn Polenta
Fried Onions
**Meat and Greet**
Roots and Fruits, Granny Smith Apple, Candied Walnuts
Dried Cranberries, Goat Cheese, Apple Cider Vinaigrette
OR
Celeriac Puree, Roasted Beets, Poached Pear, Fig, Apple Caramelized Pecans, Arugula, Butter Lettuce

**Carving Station**
(Select 1 Carving Station)
Sea Salt-Rosemary Rubbed Prime Ribeye of Beef, Miniature Split Rolls
Beef Jus, Creamed Horseradish, Whole Grain Mustard
Mayonnaise Chimichurri Sauce
OR
Jerk Seasoned Pork Loin, Miniature Split Rolls, Citrus Aioli, Grain Mustard
Apple Cider Jus

Scalloped Potatoes & Seasonal Vegetables

**Classic Wedding Cake**
Arizona Biltmore Coffee & Tea Service
Champagne Toast- A Glass of House Champagne

$180.00++ per person based on 3 stations
$200.00++ per person based on 4 stations

**~Chance to Enhance~**

**Raw Bar**
(Based on 4 pieces per person)

Chilled Jumbo Shrimp
Jumbo Snow Crab Claws & King Crab Legs
Traditional Cocktail Sauce, Lemons, Horseradish & Crackers

$30.00++ per person
~Chance to Enhance~

Lollipops & Sticks
(Select 4)
(Based on 3 pieces per person)
Chocolate Covered Cheesecake, Chocolate Dipped Strawberries, Brownie Popsicles, Chocolate Dipped Macaroons, Prickly Pear Pops
$15.00++ per person

Indulgences
(Select 4)
(Based on 3 pieces per person)
Double-Dipped Chocolate Strawberries, Chocolate Cream Puffs, Chocolate Éclairs, Fresh Fruit Tartlets, Chocolate Hazelnut Crunch
$15.00++ per person

Dessert Shooters
(Select 4)
(Based on 3 pieces per person)
Butterscotch, Lemon Meringue, Chocolate Pana Cotta
Banana Cream Pie, Tiramisu, & S’mores Shooters
$15.00++ per person

Silver Dinner

*Culinary Fee $200 Each
Open Bar

A fully stocked bar will be open throughout the evening for Four continuous hours, featuring our Basic Brand Liquors, Red and White House Wine, Assorted Imported and Domestic Beers, Soft Drinks, Bottled Waters, Juices, and Mixers.

Cocktail Hour

Butler Passed Hors D’oeuvres
(Select 4)
(Based on 4 pieces per person)

- Waldorf Apple Salad in edible Mini Scoops with Candied Walnuts
- Sesame Seared Ahi Taco, Siracha Ginger Cream
- Mango Shrimp with Thai Chili Cream on Cucumber
- Chipotle Chicken, Jalapeno Cream Cheese in Wonton Cone
- Beef Tenderloin, Spiced Cream Cheese, Red Onion Jam on Marble Rye
- Caesar Shrimp and Lemongrass Spring Roll, Sweet Chili Sauce
- Braised Beef and Manchego Empanada, Cilantro Crema
- Bacon Wrapped Date and Blue Cheese

Gold Dinner

Create Your Own Personal Package
Plated Dinner

Starter
(Select 1)

Ricotta Ravioli
Roast Short Ribs, Sage, Truffles, Artichokes, Lemon & Olive Oil

Jumbo Lump Dungeness Crab Cake
Softened Baby Spinach, Charred Corn, Tomato, Basil Relish
Meyer Lemon Butter

Floral Green Salad
Roasted Beets, Peppered Goat Cheese Tower Tomato, Sugared Pecans
Spanish Sherry-Herb Vinaigrette

Caprese Salad
Heirloom Tomatoes, Fresh Mozzarella, Basil Chiffonade
Olive Oil Vinaigrette & White Balsamic Pearls

Intermezzo
(Select 1)

Champagne, Melon or Lemon-Ginger Sorbet

Entrée Selections
(Select a maximum of 2* of the below proteins)
*Make it a Dual Plate for an additional $10++ per person

Roasted Breast of Chicken
Stuffed with Prosciutto, Spinach & Gruyere Cheese
Herbed Polenta, Seasonal Vegetables, Citrus Chicken Jus

Roast Fillet of Sea Bass, Champagne Sauce
Braised Kale, Cauliflower Rice, Blistered Tomatoes

Filet Mignon of Beef
Roasted Fingerling Potato, Seasonal Vegetables
Pinot Noir Sauce

Chef’s Selection of Assorted Breads, Butter
Dessert
(Select 1)
White Chocolate & Pear Verrine
White Chocolate Mousse, Oven Roasted "Vanilla" Pears
Caramel Sauce, Cinnamon Crumble

Tanzanian Dark Chocolate & Hazelnut "De-Constructed "Tart
Passion Fruit Cream, Chocolate Hazelnut Crumble, Ganache

Doughnuts & Coffee
Cappuccino Crème, Mini Doughnuts Bites, Chocolate Chambord Pave
Triple Chocolate Torte, Chocolate Raspberry Mousse, Raspberry Sauce

Classic Wedding Cake
Arizona Biltmore Coffee & Tea Service
Champagne Toast- A Glass of House Champagne

$210.00++ per person
Open Bar

A fully stocked bar will be open throughout the evening for Four continuous hours, featuring our Basic brand liquors, red and white house wine, assorted imported and domestic beers, soft drinks, bottled waters, juices, and mixers.

Cocktail Hour
Butler Passed Hors D’oeuvres
(Select 6)
Prickly Pear Goat Cheese, Apple Chutney on Blue Corn Bread
Roasted Portobello and Herb Turnover
Smoked Salmon Rosette & Cream Cheese on Dill Pancake
Coconut Shrimp, Orange Horseradish Dipping Sauce
Bacon Wrapped Scallop with Citrus and Cilantro
Lamb Tenderloin, Red and Green Apple Chutney on Brioche
Short Rib & Fontina Sourdough Panini
Duck with Apricot Beggars Purse
(Based on 6 pieces per person)

Platinum Dinner

Create Your Own Personal Package

Reception Display
(Select 1)
Biltmore Bruschetta Bar
Vine Ripened Red & Yellow Tomato with Fresh Mozzarella
Roasted Pepper, Green Onion & Parmesan
Fig, Brie & Apple
Prosciutto, Melon & Goat Cheese

Spanish Tapas Station
Marinated Asparagus with Serrano
Chorizo with Roasted Peppers & Almonds
Grilled Shrimp with Orange & Fennel Salad
Artichokes, Cherry Tomatoes & Manchego Cheese
Olives, Spanish Bruschetta, Virgin Olive Oil & Aged Balsamic
Reception Station
(Select 1)

The Ceviche Bar
(Select 2)
Mahi, Jalapeño, Lemon, Red Onion, Cilantro
Snapper, Chipotle, Lime, Tomato, Corn
Shrimp & Scallops, Habanero, Orange, Red Pepper

Arepa Station
Latin American Griddled Corn Cakes
Pulled BBQ Pork
Mole Chicken
Mozzarella, Spicy Poblano Sauce, Avocado Crema
(Uniformed Culinarian Required)

Plated Dinner

Starter
(Select 1)
Crab & Avocado Tower
Cucumber Carpaccio, Lime Cilantro Oil, Micro Cilantro
Prawn Cocktail
Endive, Louie Sauce

Warm Mushroom Ravioli
Roasted Butternut Squash Broth, Toasted Pine Nuts, Curry Yoghurt
Ancho Scallops
Creamed Corn Puree, Tomato-Red Onion Salad, Chipotle Vinaigrette
Platinum Dinner

Create Your Own Personal Package

Salad
(Select 1)

Hearts of Palm & Mandarin Salad
Arugula & Frisée, Roasted Goat Cheese Crouton, Citrus Vinaigrette

The Waldorf Salad
Micro Arugula, Gala Apple, Celery, Grapes, Celeriac Puree
Candied Walnuts, Waldorf Vinaigrette

Salad of Roasted Tricolor Beets, Tomato, Watermelon, Feta Pistachio
Tangerine Dressing

Intermezzo
(Select 1)

Lemon-Lavender, Kiwi-Orange or Cucumber Sorbet

Entrée Selections
(Select 1)

Pepper Grilled Filet Mignon and Jumbo Lump Crab Cake
Roasted Garlic Potato Puree, Wilted Spinach, Cipollini Onions
Port Wine Sauce

Pan Seared Filet with Citrus-Herb Prawns, Truffle Potato Puree
Charred Asparagus, Tomato, Spinach, Bordelaise and Lemon Butter

Grilled Beef Tenderloin & Lobster Tail
Caramelized Onion Potato Puree, Grilled Asparagus
Balsamic Demi, Lemon Butter

Chef’s Selection of Assorted Breads, Butter
Platinum Dinner

Create Your Own Personal Package

Dessert
(Select 1)

Trio of Brulee, Chocolate, Vanilla, Raspberry
Chocolate Trio, Milk Chocolate Pudding Parfait, Molten Chocolate Cake, Dark Chocolate Ice Cream

Bada Bing Cherry Trio, Warm Cherry Ginger Francier
Cherry Garcia Ice Cream, Bing Cherry Spike

Classic Wedding Cake
Arizona Biltmore Coffee & Tea Service
Champagne Toast- A Glass of House Rosé Champagne

$275.00++ per person
Late Night Bites
(Select 2)
(Based on 2 pieces per person)

Beef Sliders
Mini Grilled Cheese Sandwiches with Tomato Soup Shooters
Mini Pizzas
Mini Burritos
Chicken & Waffle Bites

$18.00++ per person

Late Night Snacks

On Display
Fries
Sweet and Regular, Selection of Dips
Popcorn
Truffle, Cheese, Herb, Kettle, Vanilla with Sprinkles or Spicy
Mac n Cheese
Plain and Bacon, Displayed in Mini Pots
Warm Pretzel Bites
Cheese Fondue
Corn Tortilla Chips
House Made Salsa, Guacamole
Trail Mix Bar
House Made Granola, Assorted Toppings
Churros
Chocolate Sauce, Tequila Caramel Sauce

$12.50++ per person
Action Stations
(Select 1)
Slider Station
F&A Burger, House Blend, Au Poivre, Tillamook Cheddar
Mini Kaiser Roll
Harissa Lamb Burger, Raita, Yogurt, Naan
Turkey Burger, Green Apple Slaw, Cranberry bread
$22++ per person

Arepa Station
Griddled Corn Cakes with Mozzarella, Spicy Poblano Sauce Avocado Crema
$20.00++ per person

Street Taco Station
(Select 3)
Mole Braised Short Rib, BBQ Pulled Pork, Blackened Mahi
Guajillo Spiced Chicken, Brown Sugar & Smoked Paprika Roasted Vegetables
Pickled Cabbage, Chipotle Aioli, Cilantro
Warm Soft Flour and Corn Tortillas
Guacamole, Sour Cream, Fresh Salsa, Shredded Cheese
$24.00++ per person

Dessert Waffle Station
Belgian Waffles Griddled to Order, Chocolate Sauce, Caramel Sauce, Mixed Berry Compote, Whipped Cream, Chocolate or Vanilla Ice Cream
$16.00++ per person

Milk & Cookies Station
Arizona Biltmore’s Famous Freshly Baked Cookies:
Chocolate Chip & Triple Chocolate
Whole Milk & “Spiked” Milk Shooters
$16.00++ per person

Late Night Snacks
Pricing Based on One Hour of Service
*Minimum of 50 guests or 50% of Final Guest Count, Whichever is Greater
Continental Breakfast
On Display
Freshly Squeezed Orange and Grapefruit Juices
Cubed Seasonal Fresh Fruit
Assorted Muffins and Danish
Assorted Bagels and Cream Cheese
Biltmore Coffee & Tea Station Arizona
$30.00++ per person

~Chance to Enhance~
Scrambled Eggs
Hickory Smoked Bacon Or Country Sausage Links
Hash Brown Potatoes
$15.00++ per person

Omelet Station
(Prepared to Order - Uniformed Culinarian Required)
Diced Ham, Shredded Cheddar, Swiss & Jack Cheese,
Mushrooms, Spinach, Onions, Peppers, Tomatoes, Fresh Herbs & Zesty Salsa
$15.00++ per person

Breakfast Quesadillas
Eggs, Bacon, Pepper Jack Cheese, Roasted Peppers, Green Onions,
Salsa Fresca & Guacamole
$10.00++ per person

Classic Eggs Benedict
Poached Eggs, Canadian Bacon, Crisp English Muffin, Hollandaise Sauce
$15.00++ per person

House Smoked Scottish Salmon
Chopped Egg, Capers, Sliced Onions, Assorted Bagels, Cream Cheese
$15.00++ per person

*Applicable with Contracted Wedding Reception
Cinnamon French Toast
With Sweet Butter, Warm Vermont Maple Syrup
$9.00++ per person

Raspberry Blintzes
Filled with Sweet Farmers Cheese & Vanilla Cream
$9.00++ per person

Fruit & Yogurt Parfait
Individual Glasses of Non-Fat Greek Yogurt
Layered with Fresh Berries & Housemade Granola
$9.00++ per person

Beverages on Display
Mimosa & Bloody Mary
$10.00++ each
Stay Refreshed on your Big Day

Fresh Fruit Display $80.00++ (Serves 10)

Breakfast Bakeries $56.00++ per dozen

Domestic Cheese Display $100.00++ (Serves 10)

Deluxe Crudites Display $80.00++ (Serves 10)

Assorted Salads and Sandwiches $24.00++ per person

Famous Biltmore Cookies $56.00++ per dozen

Assorted Refreshments Available: beer, wine, champagne, soda and bottled waters

*Minimum order of $500.00 in food and beverage per guestroom

Signature Cocktail

Add Something Fun & Flavorful!

$4.00++ per person for a basic brand drink

*Only Valid with a Hosted Bar

Reception Stations

Think outside the Box...
Just to name a few: Sushi Station, Crab Cake Station, Taco Station
Grilled Cheese Station

Pricing starting at $15.00++ per person
Tables Side Wine Service with Dinner
Canyon Road Chardonnay, Canyon Road Merlot OR Cabernet
$16.00++ per person for 60 minutes of Service
$22.00++ per person for 90 minutes of Service

Extended Bar Package
$13.00++ per person for each additional hour of basic hosted bar
Premium and Luxury Liquor Brands Available
Upgrade starting at an additional $8++ per person for a three hour bar package

Additional Entrée Selection / Dual Entrée Plate
$10.00++ per person for each additional Entrée option with a Choice-Of Menu
Maximum of 3 different Entrées
*Final Count provided to the Hotel 3 days in advance

$10.00++ per person to upgrade to a Dual Entrée Plate

Dessert Stations
Tequila Bananas Foster Station
$15.00++ per person
Sundae Bar
$15.00++ per person
Lollipops & Sticks Station
$13.50++ per person

Rosé Champagne Toast
Give your traditional toast a twist when you upgrade your traditional toast
$2.00++ per person
Menu Selection
To assure that your menu selections can be made available, please submit them at least four weeks in advance. Custom menus should be discussed directly with your catering manager.

Meal Guarantees
A meal guarantee is required 72 business hours prior to your function. The Resort will be pleased to set 3% over the guarantee for functions. If a meal guarantee is not given, the Resort will set it based on the last available written estimate. If attendance falls below the guarantee in either case, the host is responsible for the number guaranteed. The final count for each Entrée is due to the Resort 72 hours in advance for Choice-Of Entrées if offered to guests in the invitation.

Banquet Event Orders
Upon review of your Event requirements, Event Orders will be sent to you to confirm all final arrangements and prices. If you do not advise Hotel of any changes on the Event Orders by the date requested by Resort, you agree that the Event Orders will be considered accepted by you as correct and you will be billed accordingly.

Food and Beverage Service
The Arizona State Liquor Board regulates the sale and service of alcoholic beverages. The Arizona Biltmore Resort & Spa is responsible for the administration of these regulations. It is Resort policy, therefore, that liquor cannot be brought onto the property from outside sources. Additionally, the Resort does not allow food to be brought onto the property, whether purchased or catered from outside sources.

*Prices Subject to Change. Valid Through December, 2019
Parking Charges
There is a $3.00+ fee per person for Valet Service at the front door based on your final guarantee, charged to your master account.

Labor Charges
Bartenders
Bartenders are provided at a charge of $175.00 each. Bartenders are required and charged for unless otherwise stated.

Culinarians
Culinarians are required for some menu items and are charged at $200.00 each.

Additional Waiters
Additional Waiter Rates will be applied as follows:
$75.00 for the first three hours and $20.00 for each hour thereafter.

Banquet Attendants
Banquet Attendants are required for some menu items and are charged at $75.00 each.

Service Charge
A 24% service charge is added to all food and beverage charges. Current Arizona state sales tax is added to the total.

Minimum Attendance and Fees
For all meal functions where guarantees are required, a minimum of 75 guests is required (unless otherwise noted). If this minimum is not met, a surcharge will apply. Please contact your catering manager for more information.

*Prices Subject to Change. Valid Through December, 2019