

ARIZONA BILTMORE™

Arizona Biltmore Weddings
Your most incredible day

What is more wonderful than a wedding day?

Here at the Arizona Biltmore, we simply love a beautiful wedding. From those first butterflies of happy anticipation, right through to the last crumb of delicious cake, we feel tremendously proud to be a part of such a magical occasion.

Nestled amongst palm trees and mountain ranges, forming a magical oasis at the base of the Phoenix Mountain Preserve, the Biltmore enjoys both a peaceful desert setting and the best of the city nearby.

A century of the world's leading dignitaries, celebrities and shining lights have adored the Arizona Biltmore's magical setting, famous design and innate sense of effortless chic - and we now invite you to do the same. The breathtaking landscape makes an incredible backdrop for beautiful weddings, elegantly cared for by our expert team who are focused on making your day seamlessly wonderful. Create lifelong memories and dance your first night away under infinite stars.



ONLY AT THE BILTMORE

Celebrating great love stories since 1929.

A legendary desert setting offering seven pools, six dining options, two championship golf courses, one luxury spa and endless opportunities for delight.



Saguaro Pool

There are times when the only sounds you want to hear are the gentle lapping of water and the clink of an icy cocktail arriving at your side. For these times, we give you the Saguaro Pool with its undeniably Biltmore attitude of cool sophistication, and the distinct lack of anyone but adults.



Paradise Pool

The freshly renovated Paradise Pool offers a wild ride down three water slides, an endlessly entertaining splash pad area for younger children and, for those with a few more years under their belts, the swim-up pool bar and luxurious cabanas provide relaxation on tap.



The Spire Bar

Sparkling with an eternal sense of occasion in the glow of her namesake centerpiece, Spire Bar is the resort's lively headquarters of fun; the perfect spot for chilling out, catching up, or just seeing the sun go down with friends and an elaborate cocktail in hand.



The Wright Bar

Effortlessly fabulous and notoriously cool, the Biltmore's famous Wright Bar dazzles from golden hour to nightcap. And, of course, this is the place to toast the happy couple with an original Tequila Sunrise, invented right here.



Renata's Hearth

An enchanting setting for lively Latin evenings; the place to gather and share the delights of fire and flavor, spirit and aromatic wonder. Come for the incredible menu, stay because you simply don't want to leave.



Tierra Luna Spa & Sol Garden

This is a dedicated place in which to feel centered, at one with nature's powerful beauty, while exploring a sense of cosmic wonder. Immerse yourself with Earth's four elements through our indoor and outdoor relaxation spaces, indoor and outdoor treatment rooms, a well bar oasis as well as a hot tub and cold plunge pool.

WEDDING CEREMONY

Your wedding ceremony, your way.

The best recipe for a splendid occasion.

BILTMORE BLISS

Ceremony on an outdoor lawn

White garden chairs

Dressing room

Bottled water station

Sound system and microphone

Complimentary Suite Accommodations for
the night prior and the wedding night for the
newlyweds

Wedding night amenity



Arizona Biltmore would be delighted to offer you a discount on the ceremony fee if you choose to hire your wedding coordinator from our preferred vendor list.

Emerald Dinner

COCKTAIL HOUR (reception station)

Grazing Board A selection of imported and domestic cheeses, dried fruits, grape clusters, pâtes de fruits, crispy wafers, French baguette and seasoned nuts

PLATED DINNER (first course)

Please select ONE of the following options:

Heirloom Tomatoes, buffalo mozzarella, basil, balsamic reduction

Caesar Salad, Parmigiano Reggiano crisps, tapenade, white anchovies, Caesar dressing

Garden Salad, Bibb Lettuce, heirloom tomatoes, lemon and herb preserved feta cheese, dill Green Goddess dressing

PLATED DINNER (second course)

Please select TWO of the following options:

Slow-Braised Beef Short Ribs, smoked Gouda and potato mousseline, root vegetables, cabernet sauce

Roasted Chicken Breast, cracked farro, pistachios, Bloomsdale spinach, pickled Cubanelle peppers, artichoke sauce

Bronzed Atlantic Salmon, salsify gratin, wild mushroom risotto, smoky Swiss chard, tomato Béarnaise sauce

The Chef's Selection of Assorted Breads with butter

(Dual plate options are available for an additional per person cost)

DESSERT

Professionally-created wedding cake

Arizona Biltmore coffee and tea service

CHAMPAGNE TOAST

THREE-HOUR HOSTED BAR

Gold brand liquors

Red and white house wine

Imported and domestic beers

Soft drinks, bottled waters, juice mixers

Sapphire Dinner

COCKTAIL HOUR (butler-passed hors d'oeuvres)

A selection of four hors d'oeuvres, based on four pieces per person

PLATED DINNER (first course)

Please select ONE of the following options:

Heirloom Tomatoes, buffalo mozzarella, toasted pine nuts, pesto, Parmigiano Reggiano tuiles, micro basil salad, white balsamic vinaigrette

Hearty Greens and Asian Pear Salad, candied walnuts, Point Reyes blue cheese, sherry vinaigrette

Marinated Beet and Arugula Salad, pistachios, olives, Piquillo peppers, chardonnay vinaigrette

PLATED DINNER (second course)

Please select TWO of the following options:

Beef Tenderloin, cheddar grits, Swiss chard, Thumbelina carrots

Prosciutto-Wrapped Chicken, stuffed with spinach and Boursin, artichokes, roasted mushrooms, dauphinoise potatoes

Pan-Roasted Sea Bass, braised kale, cauliflower rice, blistered tomatoes, champagne sauce

The Chef's Selection of Assorted Breads with butter

(Dual plate options are available for an additional per person cost)

DESSERT

Professionally-created wedding cake

Arizona Biltmore coffee and tea service

CHAMPAGNE TOAST

FOUR-HOUR HOSTED BAR

Gold brand liquors

Red and white house wine

Imported and domestic beers

Soft drinks, bottled waters, juice mixers

Diamond Dinner

COCKTAIL HOUR (butler-passed hors d'oeuvres)

A selection of five hors d'oeuvres, based on five pieces per person

COCKTAIL HOUR (reception station)

Grazing Board A selection of imported and domestic cheeses, dried fruits, grape clusters, pâtes de fruits, crispy wafers, French baguette, seasoned nuts

PLATED DINNER (first course)

Please select ONE of the following options:

Tangle of Garden Greens, white port-poached Seckel pear, Maytag blue terrine, lavender honey vinaigrette

Frisée Lettuce and Watercress on cauliflower mousse with a lemon emulsion, grapefruit, crispy prosciutto, almond slivers

Baby Spinach and Hearts of Palm, roasted red peppers, brioche croutons, sun-dried tomato vinaigrette, warm Taleggio cheese drizzle

Purple Potato Vichyssoise, truffle caviar, confit potato, truffle cream

Lobster Bisque, butter-poached lobster

PLATED DINNER (second course/intermezzo)

Please select ONE of the following sorbet options:

Lemon-ginger

Champagne

Prickly Pear

Arizona Citrus

PLATED DINNER (third course)

Please make either ONE selection from the dual entrée or TWO from the pre-selected entrée:

DUAL ENTRÉE:

Please select ONE of the following options:

Stilton-Crusted Beef Tenderloin with Roasted Atlantic Halibut, potato and celery root mousseline, creamed spinach timbale, avocado tempura, lemon caper sauce

Braised Short Rib with Crab Arancini, yellow grits, green cauliflower, Zinfandel sauce

Roasted Chicken Breast with Herb-Basted Jumbo Gulf Shrimp, hand-rolled gnocchi, capers, tomatoes, garlic sautéed spinach

PRE-SELECTED ENTRÉE:

Please select TWO of the following options:

Filet of Beef Tenderloin, caramelized onion marmalade, dauphinoise potatoes, haricots verts, wine merchant sauce

Butter-Poached Lobster Tail and Tempura Claw, lobster risotto, tarragon Bordelaise, glazed root vegetables

Coriander-Dusted Jumbo Sea Scallops, horseradish, twice-baked potato, orange, fennel and radish salad, asparagus tempura

Diamond Dinner

DESSERT

Professionally-created wedding cake

Arizona Biltmore coffee and tea service

CHAMPAGNE TOAST

FOUR-HOUR HOSTED BAR

Gold brand liquors

Red and white house wine

Imported and domestic beers

Soft drinks, bottled waters, juice mixers

Beverage Packages

GOLD BAR | included in menu package

Tito's Handmade Vodka
Bombay Sapphire Gin
Bacardi Superior Rum
1800 Silver Tequila
Bulleit Bourbon
Jack Daniel's Whiskey
Johnnie Walker Black Label
Wente Southern Hills Chardonnay, Livermore Valley, CA
Wente Estate Grown Cabernet Sauvignon, Livermore Valley, CA
Bud Light, Miller Lite
Blue Moon, Corona Extra, Stella Artois, Samuel Adam's Boston Lager, Heineken

EXTENDED GOLD BAR PACKAGE

Additional cost per hour of bar service

BAR ENHANCEMENTS

Tablesides dinner house wine service charged on consumption.

DIAMOND BAR

Ketel One Vodka
Tanqueray 10 Gin
Ron Zacapa Rum
Casamigos Blanco Tequila
Buffalo Trace Bourbon
Crown Royal Whiskey
Glenmorangie Original 10 Yr Scotch
Hess Shirttail Ranches Chardonnay, Monterey, CA
Hess Shirttail Ranches Cabernet Sauvignon, Lake County, CA
Bud Light, Miller Lite
Blue Moon, Corona Extra, Stella Artois, Samuel Adam's Boston Lager, Heineken
Golden Road Brewing Mango Cart Wheat Ale, Barrio Brewing Co Citrazona IPA, Wren House Brewing Co Spellbound IPA, Wren House Brewing Co Big Spill Pilsner

EXTENDED DIAMOND BAR PACKAGE

Additional cost per hour of bar service

UPGRADED DIAMOND BAR PACKAGES

Three-hour package
Four-hour package

Late Night Snacks

SAVORY STATIONS

Flatbread Station | Select Two

Buffalo mozzarella, tomato, basil

Calabrese chorizo, caramelized onion, spicy tomato

Ham, sausage, pepperoni, smoked mozzarella

Forest mushroom, charred onion, poblano

Chicken, feta cheese, spinach, kalamata olives, balsamic

(Attendant optional)

Slider Station | Select Three

Angus beef, Tillamook cheddar

House pickles on potato bun

Pork belly, pickled onion, bacon jam on hawaiian bun

Seared tuna, kimchi, wasabi aioli, cucumber & pickled ginger slaw on sesame bun

Quinoa & black bean burger, red pepper aioli wrapped in lettuce leaf

Buffalo chicken, blue cheese, carrot-celery slaw on pretzel bun

Crispy tots

(Uniformed Culinarian Optional)

SWEET STATIONS

Petite Bites

Based on one piece per person:

Chocolate-dipped rice crispy treats

Fresh fruit tartlets

Miniature cookies

Miniature cupcakes

Chocolate éclairs

Miniature cheesecake

Lemon meringue tarts

Fruity marshmallows

Chocolate ganache tarts

Chocolate strawberries

Cake pops

French macarons

Chocolate or vanilla profiterole

Crème brulee

DESSERT STATIONS

Dessert Waffle Station

Chocolate and vanilla ice cream, belgian waffles, chocolate sauce, caramel sauce, whipped cream

(Based on 2 pieces per guest | uniformed culinarian required)

Lollipops & Macarons Station

Chocolate brownie popsicles, blondie pops, colorful macarons

(Based on 2 pieces per guest)

Menu based on a minimum of 50 guests

Certain stations subject to charge of \$250 per culinarian

While Getting Ready for the Big Day...

THE BILTMORE CONTINENTAL

Orange and grapefruit juice

Hand cut seasonal fruits

Greek yogurt parfait with housemade granola

Freshly baked miniature pastries to include:

Croissants, assorted danish and muffins

NY bagels with plain and chive cream cheese

Sweet butter and assorted preserves

BREAKFAST HANDHELDS

\$16 per person, per selection

Breakfast quesadilla, cage free eggs, smoked pork shoulder, chihuahua queso, caramelized onions and peppers, pickled fresno chilies, salsa roja y verde

English muffin sandwich, cage free fried egg, bacon and cheddar cheese

Telera egg sandwich, cage free fried egg, smoked ham, pepper jack cheese, poblano relish

Avocado toast, artisan seven grain bread, red pepper flakes, sea salt, cold pressed olive oil, meyer lemon
(a chance to enhance: cage free egg)

EGG WHITE VEGGIE FRITTATA

Cage free egg whites, peppers, caramelized onions, roasted zucchini and asparagus, shiitake mushrooms, pecorino romano cheese

BAGELS

House smoked salmon, sliced tomatoes, capers, red onions, chive cream cheese, plain cream cheese

CHEESE SAMPLING

Sampling of California bee-hive cheddar, cambozola blue, brie, smoked cheddar, pecorino pepato and goat cheese, fresh grapes, nuts, dried fruits, cherry jam, fig jam, French bread & English crackers

ANTIPASTO

Sopressata, black forest salami, tuscano salami, prosciutto, black pepper pepato, parmigiano reggiano & herbed boconcini, fire-roasted vegetables, artichoke hearts, pickled beans, house-marinated olives, honey-truffle-rosemary breadsticks, lavosh

GARDEN CRUDITE

Heirloom carrots, broccoli, radish, persian cucumbers, rainbow cauliflower, sweet peppers, boursin red pepper dip, edamame bean hummus, creamy gorgonzola dip

GRILLED VEGETABLES

Roasted peppers, zucchini, squash, asparagus, carrots, chayote squash, pickled mushrooms, balsamic onions, cilantro-avocado hummus, black bean hummus

Post-Wedding Brunch

THE BILTMORE CONTINENTAL

Orange and grapefruit juice

Hand cut seasonal fruits

Greek yogurt parfait with housemade granola

Freshly baked miniature pastries to include:

Croissants, assorted danish and muffins

NY bagels with plain and chive cream cheese

Sweet butter and assorted preserves

BREAKFAST HANDHELDS

Breakfast quesadilla, cage free eggs, smoked pork shoulder, chihuahua queso, caramelized onions and peppers, pickled fresno chilies, salsa roja y verde

English muffin sandwich, cage free fried egg, bacon and cheddar cheese

Telera egg sandwich, cage free fried egg, smoked ham, pepper jack cheese, poblano relish

Avocado toast, artisan seven grain bread, red pepper flakes, sea salt, cold press olive oil, meyer lemon
(a chance to enhance: cage free egg)

BREAKFAST AREPAS

Green chili, charred corn, jack cheese, pico de gallo, linguisa sausage and onion, borracho beans, queso fresco, avocado salsa, salsa roja

(Uniformed culinarian required per 75 guests)

QUINOA POWER BOWL

Red and white quinoa, cage free egg whites, red peppers, kale, caramelized onions, avocado, toybox tomatoes, asparagus, sweet potatoes, peppered goat cheese, feta cheese

(Uniformed culinarian required per 75 guests)

EGG WHITE VEGGIE FRITTATA

Cage free egg whites, peppers, caramelized onions, roasted zucchini and asparagus, shiitake mushrooms, pecorino romano cheese

OMELET STATION

Cage free eggs, diced ham, bacon, chorizo, cheddar cheese, swiss cheese and feta cheese, mushrooms, spinach, onions, peppers, tomatoes, asparagus, fresh herbs, salsa roja y verde

(Culinarian required)

HAYDEN BLUE CORNMEAL PANCAKE

Peppercorn-wild berry compote, warm pomegranate infused maple syrup, fresh berries, meyer lemon sweet butter, chocolate chips, toasted pecans, banana, brown sugar and whipped cream

(Uniformed culinarian required per 75 guests)

The Facts

WEDDING COORDINATION

All weddings at the Arizona Biltmore require a resort-approved, professional wedding coordinator to assist with your wedding planning. At a minimum, a day-of wedding coordinator is acceptable.

MENU SELECTION

Please submit menu selections to your Catering Manager at least four weeks in advance. Custom menus should be discussed directly with your Catering Manager.

WEDDING TASTINGS

Weddings with a \$15,000++ food and beverage minimum or greater qualify for a complimentary wedding tasting for up to four guests. Additional guests may attend at a tasting menu price of \$150, plus applicable tax and service charge, which will be invoiced prior to the tasting date. Tastings require a minimum of four weeks advance notice, and are typically scheduled three months prior to the wedding date. Please inquire with your Catering Manager for additional details.

MEAL GUARANTEES

A final guest count, as well as final counts for pre-selected entrée, are due five business days prior to your function. If a final guest count is not provided, the expected number of guests noted on the contract will be considered the guarantee. If attendance falls below the guarantee in either case, the host is responsible for the number guaranteed. If the guarantee is greater than anticipated count, the master account will be invoiced for additional charges and all charges are due and payable prior to the event.

BANQUET EVENT ORDERS

Upon review of your event requirements, banquet event orders will be sent to confirm all final arrangements and prices. If you do not advise the hotel of any changes on the event orders by the date requested, 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 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.

PARKING CHARGES

There is a charge per person for valet service upon arrival, which is based on your final guaranteed guest count, and charged to your master account.

LABOR CHARGES

Bartender fee: One bartender required per 75 total guests
Chef attendant fee: Pending menu selections

A photograph of a wedding couple running outdoors. The man, on the left, has curly brown hair and is wearing a light grey blazer over a white shirt and a dark vest. The woman, on the right, has dark hair with bangs and is wearing a white wedding dress. She is holding a large bouquet of white flowers. Both are smiling and looking towards each other. The background is a blurred outdoor setting with trees and a path.

“Seize the moments
of happiness,
love and be loved!
That is the only
reality in the world,
all else is folly.”

— LEO TOLSTOY

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Your most incredible day

ARIZONA BILTMORE™

A WALDORF ASTORIA™ RESORT

2400 E Missouri Avenue | Phoenix, Arizona, United States, 85016