

A full-page photograph of a wedding couple walking through a garden at the Arizona Biltmore. The bride is in a white strapless dress holding a bouquet, and the groom is in a black tuxedo. They are surrounded by large beds of white and pink flowers, with manicured hedges and two white cross-shaped garden markers. In the background is the ornate, Art Deco-style building of the Arizona Biltmore, featuring stone carvings and palm trees.

ARIZONA BILTMORE™

Arizona Biltmore Weddings
Your most incredible day

Photo by Elyse Hall Photography

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.

Photo by Elyse Hall Photography



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 \$7,000

Ceremony rehearsal space
Ceremony on an outdoor lawn
White garden chairs
Fruit-infused water station
Use of resort grounds for photography

Sound system, two microphones, AV technician
Complimentary suite accommodations for the night
prior and the wedding night for the newlyweds
Wedding night amenity
Discounted room rate for guest

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.



Photos by Elyse Hall Photography

Chance to Enhance: Welcome Beverages

The Original Tequila Sunrise — Invented at the Arizona Biltmore!

Silver Tequila, Vedrenne Supper Cassis, Fresh Lime Juice, Agave

\$25 Per Drink

Prickly Pear Sparkler

Served with prosecco or sparkling wine

\$19 Per Drink

Emerald Dinner

\$225 per person

COCKTAIL RECEPTION

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

PLATED DINNER (first course)

Please select ONE of the following options:

Heirloom Tomato, stracciatella, pea tendrils, basil, lemon, evoo, balsamic pearls, course sea salt

Kale Caesar, romaine, baby kale, parmesan cheese, toasted pepitas, croutons, housemade creamy lemon caesar dressing

Baby Greens Salad, heirloom cherry tomatoes, cucumber, shaved radish, citrus vinaigrette

PLATED DINNER (second course)

Please select TWO of the following options:

Southwest Braised Short Rib, served with green chili mashed potatoes, roasted tri-color baby carrots, asparagus, short rib demi

Herb-Seared French Chicken Breast, served with boursin polenta, haricot vert, smoked tomato compote

Charred Salmon, served with quinoa pilof, roasted root vegetables, baby spinach, tomato basil vinaigrette

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

SPARKLING WINE TOAST

THREE-HOUR HOSTED BAR

Gold brand liquors

Red and white house wine

Imported and domestic beers

Soft drinks, bottled waters, juice mixers



Photo by Elyse Hall Photography



Photo by Rachel Solomon Photography

Sapphire Dinner

\$265 per person

COCKTAIL RECEPTION

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

PLATED DINNER (first course)

Please select ONE of the following options:

Bouquet of Greens, gorgonzola spread, roasted tomatoes, bacon, pickled onions, avocado dressing

Heirloom Tomato, roasted beets, strawberry, goat cheese mousse, frisée, pistachio, balsamic pearls, white balsamic dressing

Baby Spinach & Arugula, apples, grapes, pomegranate seeds, celery, toasted spiced pepitas, waldorf vinaigrette

PLATED DINNER (second course)

Please select TWO of the following options:

Grilled Tenderloin of Beef, served with tri-color roasted fingerling potatoes, carrot purée, brussels sprouts, cauliflower, red wine reduction

Coriander-Pistachio Crusted Chicken, served with herb fingerling potatoes, roasted cauliflower, carrot purée, chicken jus

Seared Seabass, served with yukon gold mash potatoes, seasonal vegetables, prickly pear beurre blanc

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

SPARKLING WINE TOAST

FOUR-HOUR HOSTED BAR

Gold brand liquors

Red and white house wine

Imported and domestic beers

Soft drinks, bottled waters, juice mixers



Photo by Rachel Solomon Photography

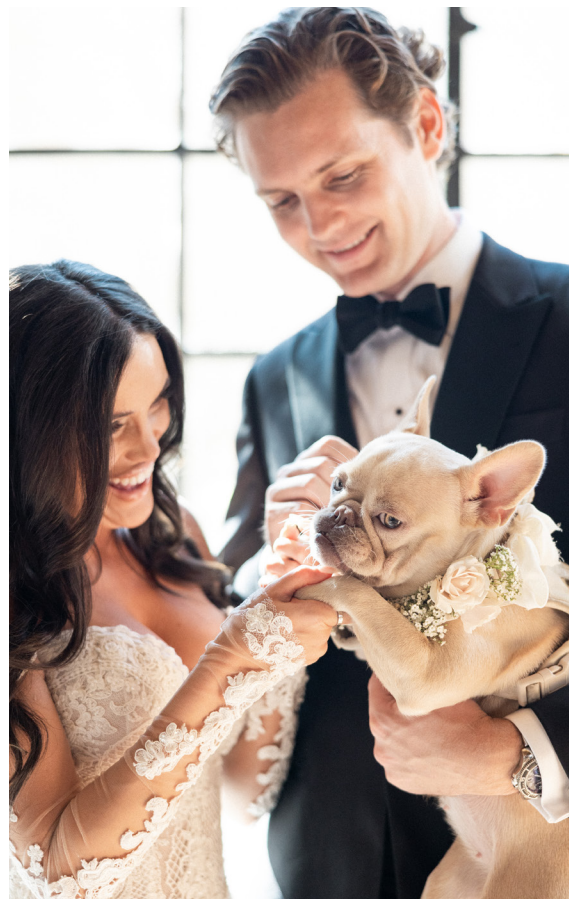


Photo by Katina Patriquin Photography

Ruby Dinner

\$305 per person

COCKTAIL HOUR

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

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

Spinach & Arugula, roasted beets, goat cheese, orange supremes, toasted pine nuts, champagne chive vinaigrette

Grilled Romaine Wedge, cotija cheese, roasted chickpeas, heirloom tomatoes, cucumber, herbs, peppercorn parmesan dressing

PLATED DINNER (second course/intermezzo)

Please select ONE of the following sorbet options:

Lemon-ginger

Champagne

Prickly Pear

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:

Pan Seared Filet of Beef & Beurre Monte Chilean Seabass, served with yukon gold mashed potatoes, roasted tri-color cauliflower, charred onion demi

Braised Short Rib & Crab Cake, served with polenta, wilted greens, onion jam, braising jus reduction, remoulade

Roasted Chicken Breast & Jumbo Gulf Shrimp, served with wild mushroom risotto, baby spinach, lemon parsley pistou

PRE-SELECTED ENTRÉE:

Please select TWO of the following options:

Pan Roasted Filet of Beef, served with dauphinoise potatoes, roasted tri-color cauliflower, charred onion demi

Butter-Poached Lobster Risotto, served with baby spinach, peas, lobster beurre blanc

Seared Sea Bass, served with yukon gold mash potatoes, charred tricolor baby carrots, prickly pear beurre blanc



Photo by Elyse Hall Photography



Photo by Elyse Hall Photography

Ruby Dinner

DESSERT

Professionally-created wedding cake
Arizona Biltmore coffee and tea service

CHAMPAGNE TOAST

FIVE-HOUR HOSTED BAR

Gold brand liquors
Red and white house wine
Imported and domestic beers
Soft drinks, bottled waters, juice mixers

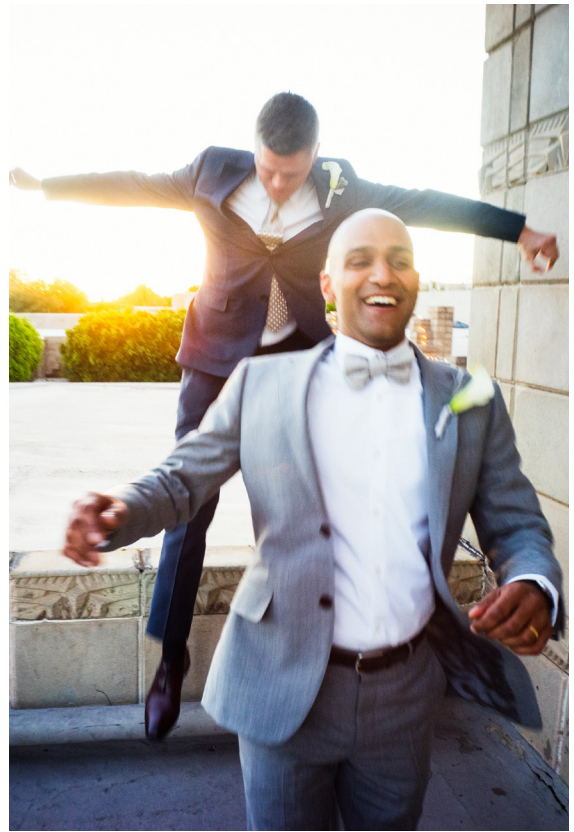


Photo by Keith & Melissa Photography

Chance to Enhance: Only at the Biltmore Martini's

The Milky Way

Tequila, Coconut Milk, Agave Syrup, Cinnamon,
Cinnamon-Sugar Rim
\$21 Per Drink

The Nebula

Tequila, Lemon Juice, Simple Syrup, Blueberry,
Topped with Soda, Lemon Peel
\$21 Per Drink

The Espresso Martini

Vodka, Mr. Black, Simple Syrup, Cold Brew Espresso
\$21 Per Drink



Photo by Rachael Kosciwa Photography

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 10 Scotch

Daou Chardonnay

Daou Cabernet Sauvignon

Domaine Ste. Michelle Sparkling

Bud Light, Miller Lite

Modelo Especial, Blue Moon, Samuel Adams Lager, Stella Artois

EXTENDED GOLD BAR PACKAGE

\$18 per person per additional hour of bar service

TABLESIDE DINNER WINE*

Charged on consumption by the bottle

ELEVATED CHAMPAGNE TOAST*

Charged on consumption by the bottle

Discount extended within wedding package for house champagne included

DIAMOND BAR

Ketel One Vodka Tanqueray

10 Gin Ron Zacapa Rum

Casamigos Blanco Tequila

Knob Creek Bourbon

Crown Royal Whiskey

Glenmorangie Original 10 Yr Scotch

Iconoclast Chardonnay

Iconoclast Cabernet Sauvignon

Perrier-Jouet Champagne

Bud Light, Miller Lite

Modelo Especial, Blue Moon, Samuel Adams Lager, Stella Artois

Barrio Brewing Co-Citrazona IPA, Wren House Brewing Co Spellbound IPA, Wren House Brewing Co-Big Pilsner, Austin Eastsiders Blood Orange IPA

EXTENDED DIAMOND BAR PACKAGE

\$20 per person per additional hour of bar service

UPGRADED DIAMOND BAR PACKAGES

Three-hour package: \$12 per person

Four-hour package: \$16 per person

**Inquire for current wine list*



Photos by Elyse Hall Photography

Late Night Snacks

SAVORY STATIONS

Flatbread Station | Select Two | \$36 Per Person

Buffalo Mozzarella

tomato, basil, evoo

Pepperoni and Prosciutto

caramelized onion, mozzarella

Chicken

mushroom, charred onion, poblano, roasted garlic

Slider Station | Select Three | \$35 Per Person

All served on potato bun with tater tots

Angus Beef, tillamook cheddar, house pickle azb sauce

Korean Bbq Pork Belly, pickled slaw

Nashville Hot Chicken, ranch slaw, house pickle

Beyond Burger, vegan cheese, house pickle, tomato jam

Pretzel Station | \$26 Per Person

Mini corndog poppers

Warm salted soft pretzel bites

Served with yellow mustard, local apricot mustard,

Local IPA cheese sauce

Street Taco Station | \$48 Per Person

Machaca beef, chicken tinga, carnitas, vegan soy curls

Cotija cheese, cilantro & cilantro, limes, salsa verde

salsa roja, flour tortillas

SWEET STATIONS

Donut Ice Cream Sandwich Station | \$30 per person

Chocolate and vanilla ice cream

Assorted donuts

(Attendant Required)

Gelato Station | Choose 3 Flavors | \$27 Per Person

Chocolate, vanilla, salted caramel, coconut, strawberry

Gelato served with mini waffle cones

(Attendant Required)

Beignets | \$28 Per Person

Chocolate and vanilla ice cream

Apple compote, chocolate sauce, whipped cream

(Attendant Required)

Petite Bites | \$10 per option

Fresh fruit tartlets

Miniature cookies

Miniature cupcakes

Chocolate éclairs

Miniature cheesecake

Lemon meringue tarts

Triple Chocolate tarts

Chocolate strawberries

French macarons



Photo by Elyse Hall Photography



Photo by Sandra Tenuto Photography

Menu based on a minimum of 50 guests or 50% of the final guest count, whichever is greater

Includes 90 minutes of service

Certain stations subject to charge of \$275 per culinarian

While Getting Ready for the Big Day...

Sunrise Continental | \$48 per person

Orange and grapefruit juice

Hand cut seasonal fruits

Individual greek yogurts with housemade granola

Freshly baked croissants, danishes and muffins

NY bagels with plain and chive cream cheese

Sweet butter and fruit preserves

Breakfast Handhelds | \$16 per person, per selection

Burrito

eggs, chorizo black bean sofrito, cheese, flour tortilla

Croissant Sandwich

scrambled eggs, shaved honey ham, gruyere cheese, fresh herbs

English Muffin Sandwich

fried egg, chorizo sausage patty, swiss cheese, pickled onion, citrus baby arugula

Toast Station (choose one)

Avocado

pickled red onions, oaxacan cheese, shaved radish, lemon infused evoo, tiny greens

Tomato & Bacon

bacon onion jam, heirloom tomatoes, pesto cream cheese, citrus baby arugula

(chance to enhance: cage free egg)

Bagels | \$28 per person

Smoked Salmon

cucumber, tomatoes, pickled onions, capers, eggs, cream cheese

Chips & Salsa | \$24 per person

house fried tortilla chips, elote dip, guacamole, black bean salsa, salsa verde, salsa roja

Cheese Sampling | \$38 per person

aged cheddar, local goat cheese, cambozola bleu, french brie manchego, grapes, dried fruits, nuts, fig jam, AZB honey, crostini, lavosh, assorted crackers

Antipasto | \$34 per person

prosciutto, salami, sopressata, parmesan reggiano, marinated mozzarella, marinated artichokes, mushrooms, olives, roasted tomato, crostini, lavosh, assorted crackers

Garden Crudité | \$18 per person

(raw & grilled)

heirloom carrots, cucumber, rainbow cauliflower, grilled balsamic marinated squash, zucchini, red onions, baby bell peppers, herb buttermilk dressing, hummus

Sandwich Platter | \$192 per dozen

Turkey

sliced turkey, provolone, tomato, lettuce, hot & sweet chili peppers, mustard aioli

Chicken

grilled chicken, swiss cheese, bacon, tomato, lettuce, lemon pesto aioli

Roast Beef

shaved roast beef, boursin cheese spread, sweet onion jam, rocket greens

Italian

sopressata, prosciutto, fresh mozzarella, baby arugula, marinated roasted tomatoes, pickled red onions, basil pistou

Menu based on a minimum of 10 guests or \$500 minimum order, whichever is greater | Includes 90 minutes of service



Post-Wedding Brunch

Mini Egg Frittata (choose one) | \$28 per person

Applewood Smoked Bacon

Roasted tomato, mozzarella, basil

Chorizo

White cheddar, caramelized onions & peppers, baby spinach

Roasted Wild Mushrooms

Goat cheese, baby arugula

Tostada Station | \$28 per person

Cage free eggs, chicken tinga, bean purée, pico de gallo, cotija cheese, salsa verde, cilantro

Quinoa Power Bowl | \$24 per person

Red and white quinoa, cage free egg, red peppers, kale, caramelized onions, avocado, toy box tomatoes, sweet potatoes, feta cheese

(uniformed culinarian required per 75 guests)

Omelete Station | \$24 per person

Cage free eggs, egg whites, eggs beaters, bacon, chicken apple sausage, white cheddar cheese, mushrooms, onions, peppers, baby spinach, tomatoes

(uniformed culinarian required per 75 guests)

Pancakes | \$24 per person

Buttermilk pancake, citrus granola, blue berries, sweet butter, maple syrup

(uniformed culinarian optional)

Waffles | \$24 per person

Assorted fresh berries, powdered sugar 100% maple syrup, butter, whipped cream

(uniformed culinarian optional)

French Toast | \$24 per person

Citrus dipped banana bread french toast, 100% maple syrup, banana carmel, whipped cream

(uniformed culinarian optional)



Photos by Jacqui Cole Photography & Elyse Hall Photography

Menu based on a minimum of 25 guests
Includes 90 minutes of service
Certain stations subject to charge of \$275 per culinarian

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 \$20,000++ 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 \$250, 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 \$4.00 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: \$275.00 each, with one bartender required per 75 total guests
Chef attendant fee: \$275.00 each, pending menu selections

A man and a woman are riding a bicycle outdoors. The woman is seated in the front, wearing a bright yellow sari with gold jewelry and a floral headband. The man is seated behind her, wearing a yellow kurta and white trousers, with sunglasses and a beard. The bicycle is decorated with pink and yellow flowers and gold tassels. The background shows a modern building and greenery.

“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