

A full-page photograph of a wedding couple walking through a large, ornate garden. The garden features manicured hedges, numerous white flowers, and clusters of pink flowers. In the background, the Arizona Biltmore hotel is visible, characterized by its classical architecture with columns and decorative carvings. Two white statues stand in the garden. The overall scene is bright and celebratory.

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

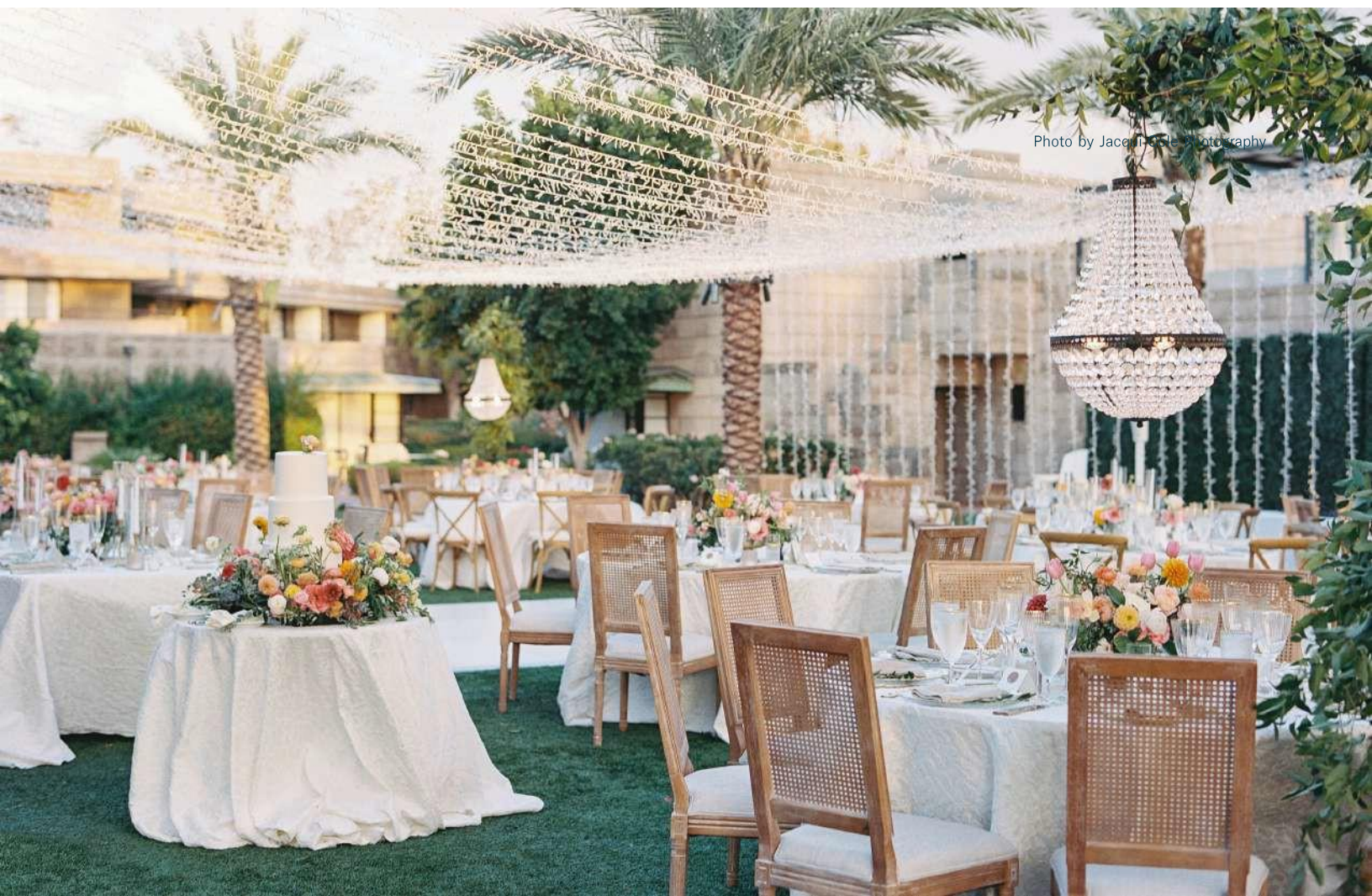


Photo by Jacquelyn Cole Photography

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 \$6,000

- | | |
|---------------------------------------|--|
| Ceremony rehearsal space | Sound system, two microphones, AV technician |
| Ceremony on an outdoor lawn | Complimentary suite accommodations for the night prior and the wedding night for the newlyweds |
| White garden chairs | Wedding night amenity |
| Fruit-infused water station | Discounted room rate for guests |
| Use of resort grounds for photography | |

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

\$230 Per Person

COCKTAIL RECEPTION

A selection of three hors d'oeuvres, based on three (3) pieces per person

PLATED DINNER (First Course)

Please select ONE of the following options:

Heirloom Tomato | Stracciatella, Pea Tendril, Smoked Spec, Basil, Citrus, Extra Virgin Olive Oil, Balsamic Pearls

Baby Gem | Strawberry, Herbed Feta, Candied Pecans, Shaved Radish, Rosé Vinaigrette

Baby Kale | Pomegranate, Shaved Fennel, Apple, Grapefruit, Shaved Almonds, Ricotta Salata, Prickly Pear Vinaigrette

Arugula | Cucumber Ribbons, Rainbow of Radishes, Shaved Carrots, Citrus Vinaigrette

Selection of Assorted Breads with Citrus-Herb butter

PLATED DINNER (Second Course) Please

Select TWO of the Following Options

(Vegetarian Option to be Provided)

Aleppo Short Ribs | Hatch Chili Creamed Potatoes, Cumin Dusted Baby Carrots, Agave Beets, Braising Jus

Herb-Seared Chicken Breast | Boursin Polenta Cake, Wild Mushrooms, Snap Peas, Asparagus Tips, Haricot Verts, Roasted Garlic Demi-Glace

Pan-Roasted Salmon | Fava Bean Purée, Ricotta Gnocchi, Baby Spinach, Peas, Heirloom Tomatoes, Fried Basil, Pink-Peppercorn Chimichurri

(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

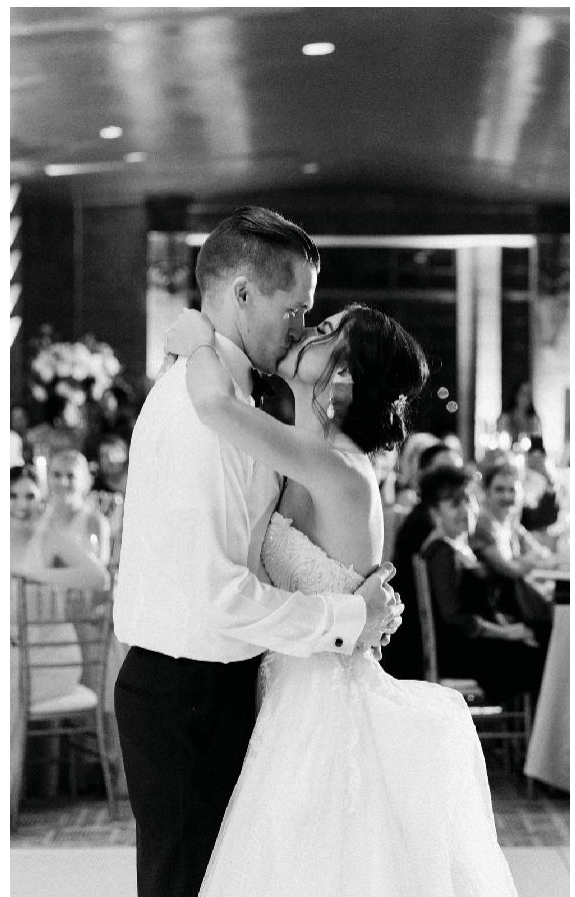


Photo by Rachel Solomon Photography

Sapphire Dinner

\$270 Per Person

A selection of four hors d'oeuvres, based on four (4) pieces per person

COCKTAIL RECEPTION

PLATED DINNER (First Course)

Please select ONE of the following options:

Bouquet of Greens | Gorgonzola Spread, Roasted Tomatoes, Candied Bacon, Pickled Onions, Avocado Dressing

Classic Wedge | Baby Iceberg, Crumbled Bleu Cheese, Heirloom Tomatoes, Candied Bacon, Crispy Onions, White Balsamic-Bleu Cheese Dressing

Baby Spinach | Toasted Pumpkin Seeds, Apples, Goat Cheese, Blueberries, Fresh Strawberries, Roasted Butternut Squash, Honey-Balsamic Vinaigrette

Selection of Assorted Breads with Citrus-Herb butter

PLATED DINNER (Second Course)

Please select TWO of the following options:

(Vegetarian Option to be Provided)

Pan-Seared Beef Tenderloin | Boursin Whipped Potatoes, Asparagus Tips, Grilled Heirloom Carrots, Cured Peppers, Roasted Garlic Jus

Herb-Crusted Chicken Breast | Roasted Heirloom Potatoes, Carrot Purée, Broccoli Rabe, Haricot Vert, Rosemary Chicken Jus

Roasted Chilean Seabass | Preserved Lemon-Red Pepper Risotto, Cured Peppers, Snap Peas, Radish, Arugula Pistou

(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

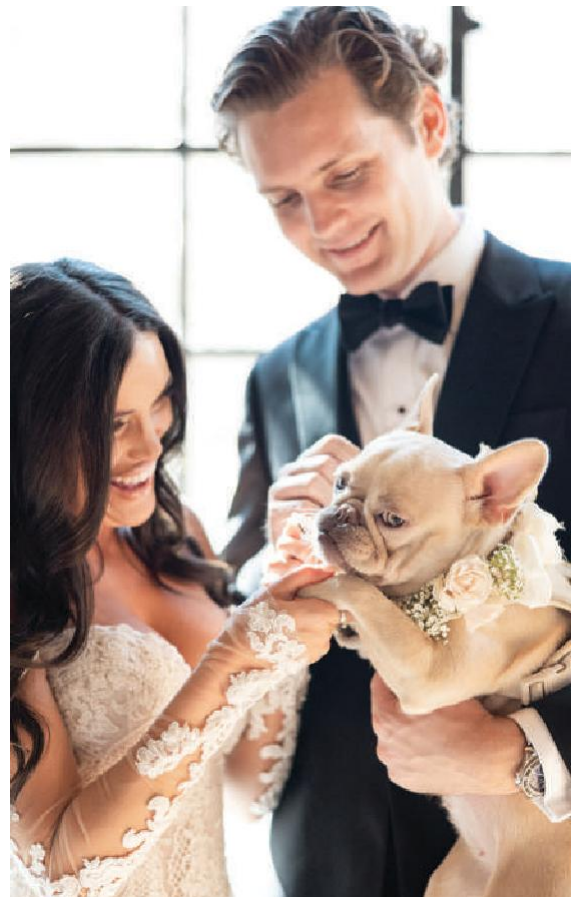


Photo by Katina Patriquin Photography

Ruby Dinner

\$310 Per Person

COCKTAIL HOUR

A selection of five hors d'oeuvres, based on five (5) pieces per person

PLATED DINNER (First Course)

Please Select ONE of the Following Options:

Personal Charcuterie and Cheese | Prosciutto di Parma, Salami Toscano Brie, Parmigiano Reggiano, Rosemary Crackers, Grapes, Seasonal Jam

Tuna Tartare | Cucumber, Avocado, Mango, Radish, Wasabi Aioli, Sesame Rice Crisps

Strawberry and Whipped Ricotta | Balsamic Caviar, Brioche Crumble, Honeycomb, Micro Basil, Citrus Zest

Prosciutto Melon | Compressed Seasonal Melon, Crispy Prosciutto, Mint, Blackberries, Fennel Fronds, Citrus-White Balsamic Glaze

PLATED DINNER (Second Course)

Please Select ONE of the Following Options:

Port Poached Pear | Tangle of Garden Greens, Maytag Bleu Terrine, Lavender Honey Vinaigrette

Roasted Beets | Goat Cheese Spread, Baby Beets, Orange Supremes, Baby Arugula, Toasted Pine Nuts, Champagne-Chive Vinaigrette

Grilled Romaine Wedge | Crispy Cheddar, Roasted Chickpeas, Heirloom Tomatoes, Cucumber, Peppered Bacon, Parmesan Dressing

Selection of Assorted Breads with Citrus-Herb butter

PLATED DINNER (Main Course)

Please make either ONE selection from the dual entrée or TWO from the pre-selected entrée:
(Vegetarian Option to be Provided)

DUAL ENTRÉE:

Pan-Seared Beef Tenderloin and Butter-Poached Lobster Tail
Potato Terrine, Grilled Asparagus, Blistered Tomato, Sauce Bearnaise

Braised Short Rib and Herb-Roasted Shrimp | Spiced Cauliflower Potato Gratin, Cumin Spiced Carrots, Wilted Greens, Cured Peppers, Caramelized Onion Jus

Petite Filet & Jumbo Scallops | Wild Mushroom Risotto, Garlic Spinach, Broccolini, Preserved Lemon-Parsley Gremolata



Photo by Elyse Hall Photography



Photo by Elyse Hall Photography

Ruby Dinner

Pre-Selected Entrées

Please select TWO of the following options:

Wagyu Pan-Seared Filet of Beef | Carrot Purée, Pommes Anna, Bloomsdale Spinach, Oven-Roasted Campari Tomato, Charred Cipollini Onion, Port Demi

Garlic-Herbed Chilean Sea Bass | Lobster Mashed Potatoes, Shaved Brussel Sprout Salad, Roasted Butternut Squash, Micro Pea Tendrils, Charred Cherry Tomato, Tarragon Vin Blanc

Colorado Rack of Lamb | Heirloom Purple Cauliflower Purée, Thyme Au Gratin Potato, Pickled Toy Box Vegetables, Lamb Jus

Wagyu Grilled Bone-In Ribeye | Gorgonzola Risotto, Wild Mushroom Ragout, Heirloom Baby Carrot, Jumbo Asparagus, Porcini Demi

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

SIGNATURE ENHANCEMENTS:

PLATED DINNER (Intermezzo Course before Entree)

Please select ONE of the following sorbet options:

Lemon-ginger
Champagne
Prickly Pear

\$10 Per Person

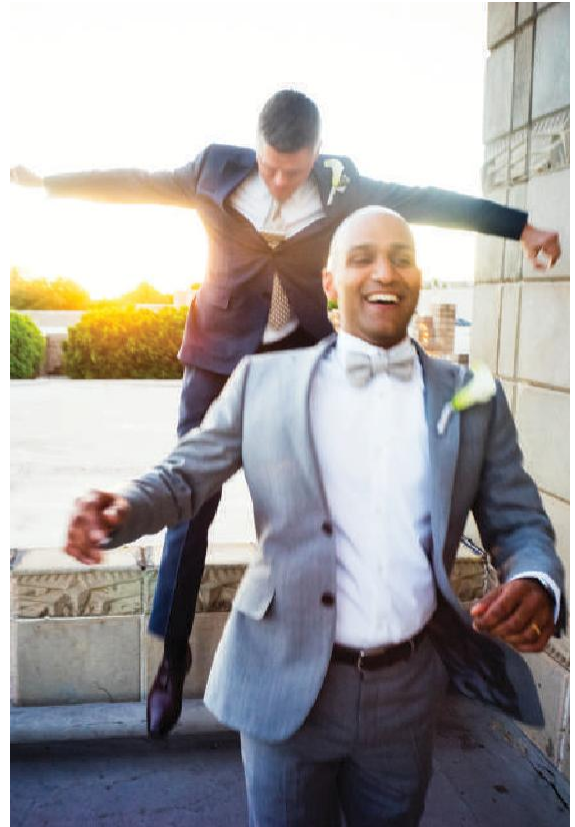


Photo by Keith & Melissa Photography



Photo by Rachael Koscica Photography

Beverage Packages

GOLD BAR | included in menu package Tito's

New Amsterdam Vodka
New Amsterdam Gin
Don G Cristal Rum
El Jimador Tequila
Jim Beam Bourbon
Dewars Scotch
Coors Light
Michelob Ultra
Athletic Brewing Co. N/A
Corona
Stella Artois
Bell's Two Hearted IPA
Juicy Jack Hazy IPA
1929 Blonde Ale
High Noon
Daou Chardonnay | Paso Robles, CA
Daou Cabernet | Paso Robles, CA
Mionetto Prosecco
Emmolo Sauvignon Blanc

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

Grey Goose Vodka
Hendricks Gin
Mount Gay Rum
Patrón Silver Tequila
Angel's Envy Bourbon
Glenlivet 12 Scotch
Coors Light
Michelob Ultra
Athletic Brewing Co. N/A
Corona
Stella Artois
Bell's Two Hearted IPA
Juicy Jack Hazy IPA
1929 Blonde Ale
High Noon
Chalk Hill Chardonnay
Bloodline Cabernet
Moët & Chandon Impérial Brut
Lyric Pinot Noir
Catalina Sounds Sauvignon Blanc

EXTENDED DIAMOND BAR PACKAGE

\$22 per person per additional hour of bar service

UPGRADED DIAMOND BAR PACKAGES

Three-hour package: \$15 per person

Four-hour package: \$20 per person

**Inquire for current wine list*



Photos by Elyse Hall Photography

Late Night Snacks

SAVORY STATIONS

Flatbread Station

All Options served with Grated Parmesan and Calabrian Chili Flakes

Margherita | Pomodoro, Fresh Mozzarella, Basil, EVOO

Cup & Char Pepperoni | Pomodoro, Fresh Mozzarella

Hot Honey | Red Sauce, Soppressata Salami, Arugula,

Hot Honey, Caramelized Onion, Pickled Peppers

Smokehouse | Brisket Burnt Ends, BBQ Sauce, Jack Cheese, Pickled Onion, Jalapeño

White | Truffle Cream Sauce, Wild Mushrooms, Baby Spinach,

Onion Jam, Roasted Garlic, Artichoke

Southwest Chicken | Black Bean Purée, Spiced Chicken, Black Bean

Corn Salad, Crispy Tortillas, Avocado Crema, Lettuce

Select Two | **\$36 Per Person**

Slider Station

All Options Accompanied by Spiced Tots and Ketchup

Backyard Burger | Beef Patty, Bacon, American Cheese, Pickle, AZB Sauce, Sesame Bun

Nashville Hot Chicken | Ranch Slaw, Pickle, Brioche Bun

Truffle Burger | Beef Patty, Gruyere, Wild Mushrooms, Onion, Jam, Ciabatta Roll

AZB Plant Based | Blackened "Patty", Vegan Cheese, Pickled

Onion, Poblano Pepper, Avocado "Crema", Potato Roll

(Gluten free available)

Select Two | **\$35 Per Person**

Grilled Cheese

All Options Complimented with Tomato Soup Shooters

Three Cheese | American, Cheddar, Provolone, White Bread

Braised Short Rib | Onion Jam, Swiss Cheese, Italian Bread

Peppered Bacon | Tomato, American Cheese, Sourdough Bread

Croque | Shaved Ham, Dijon Mustard, Bechamel, Gruyere, Italian Bread

Honey Truffle | Wild Mushrooms, Truffle Oil, White Cheddar, Arizona Honey, Sourdough Bread

Italiano | Prosciutto, Soppressata Salami, Tomato Jam, Basil, Pesto, Mozzarella, Italian Bread

Select Two | **\$26 Per Person**

Street Taco Station

Mole Braised Short Rib

Zarandeado Shrimp

Achiote Chicken

Smoked Pork Carnitas

Soy Curl Vegetable Fajita

Enhancements | Corn Tortillas, Cotija Cheese, Cilantro-Onions,

Limes, Salsa Verde, Salsa Roja, Guacamole, Crema

Select Two | **\$48 Per Person**



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

Late Night Snacks

SWEET STATIONS

Donut Ice Cream Sandwich Station*

(*Chef Attendant Required)

Chocolate and Vanilla Ice Cream | Assorted Donuts

\$30 Per Person

Gelato Station*

(*Service Attendant Required)

Gelato Served with Mini-Waffle Cones

Chocolate, Vanilla, Salted Caramel, Coconut, Strawberry

Choose Three Flavors | **\$27 Per Person**

Beignets*

(*Service Attendant Required)

Chocolate and Vanilla Ice Cream

Strawberry Sauce, Caramel Sauce, Chocolate Sauce

Fresh Berries, Whipped Cream

\$28 Per Person

Dessert Kebabs

Assorted Toppings to Skewer Together

Strawberries, Banana, Pineapple

Chocolate Covered Marshmallows, Brownies,

Cinnamon Sugar Donut Holes

Chocolate and Caramel Sauces

Whipped Cream and Sprinkles

\$26 Per Person

Candy Bar

Assorted Candies to include

M&M's, Milk Duds, Hershey Kisses, Mini Reese's Cups

Gummy Bears, Ring Pop, Airheads, Peach Rings

\$26 Per Person



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

Orange and Grapefruit Juice
Freshly Baked Croissants, Danishes and Muffins
Sweet Butter and Fruit Preserves
Hand Cut Seasonal Fruits, Fresh Berries
Individual Greek Yogurt Parfaits | Greek Yogurt,
AZB honey Compote, Berries, Citrus Granola
Assorted NY Bagels | Whipped Plain, Cinnamon-Sugar,
and Chive Cream Cheeses

\$48 Per Person

Breakfast Handhelds

Croissant Sandwich | Scrambled Eggs, Shaved Honey Ham,
Swiss Cheese, Fresh Herbs

English Muffin Sandwich | Fried Egg, Chorizo Sausage,
Swiss Cheese, Pickled Onion, Baby Arugula

Southwest Breakfast Burrito | Eggs, Chorizo, Black Bean
Sofrito, Cheddar Cheese, Flour Tortilla

Healthy Breakfast Wrap | Egg Whites, Turkey, Baby
Spinach, Peppers, Onions, Feta Cheese, Flour Tortilla

\$16 Per Person, Per Selection

Toast Station

Avocado Toast | Avocado, Sourdough and Multigrain Bread,
Pickled Red Onions, Oaxacan Cheese, Shaved Radish,
Lemon-Infused EVOO, Micro-Herbs

Bacon & Tomato Toast | Bacon-Onion Jam, Heirloom
Tomatoes, Pesto-Cream Cheese, Fennel, Baby Arugula
Choose One | **\$20 Per Person**

Smoked Salmon Bar

Mini Bagels, Cold Smoked Salmon, Cucumber, Tomatoes,
Eggs, Capers, Pickled Onions, Herbed-Boursin Cheese,
Pea Tendrils

\$29 Per Person

Chips & Salsa

House Fried Tortilla Chips
Salsa Verde, Salsa Roja, Elote Dip, Guacamole
\$24 Per Person

Cheese Sampling

Aged Cheddar, Local Goat Cheese, Cambozola Bleu, Brie, Manchego
Grapes, Fresh Berries, Dried Fruits, Nuts, Seasonal Jam, AZB Honey
Grilled Breads, Lavosh, Rosemary Crackers

\$44 Per Person

Antipasto

Prosciutto di Parma, Calabrese, Soppressata
Parmigiano Reggiano, Marinated Mozzarella
Grilled Artichokes, Balsamic Glazed Mushrooms, Olives, Cured
Tomatoes, Roasted Peppers

Grilled Breads, Lavosh, Rosemary Crackers

\$42 Per Person

Garden Crudité

Heirloom Carrots, Cucumber, Rainbow Cauliflower, Celery, Baby
Bell Peppers, English Radish, Broccoli
Herbed Buttermilk Dressing, Roasted Garlic Hummus, Sauce Romesco

\$18 Per Person

Sandwich Platter

Turkey BLT | Shaved Turkey, Swiss Cheese, Bacon, Tomato,
Lettuce, Ranch Aioli, Spinach Tortilla

Greek Chicken | Grilled Chicken, Feta Cheese, Tomato, Lettuce, Harissa,
Tahini-Garlic Sauce, Flour Tortilla

Black Forest Ham | Sliced Ham, Sliced Brie, Arugula, Orange
Marmalade, Dijon Mustard, Baguette

Roast Beef | Shaved Roast Beef, Boursin Cheese, Sweet Onion, Jam,
Baby Arugula, Kaiser Bun

Italian | Soppressata, Prosciutto, Shaved Ham, Provolone, Olive-Pepper
Tapenade, Tomato, Shredded Lettuce, Basil Pistou, Baguette

Grilled Vegetable | Roasted Zucchini, Eggplant, Yellow Squash, Red
Peppers, Baby Spinach, Roasted Garlic Hummus, Spinach Tortilla

\$192 Per Dozen



Post-Wedding Brunch

Keep the Party Going Orange

and Grapefruit Juice Assorted

Donuts

Quinoa Overnight Oats | Fresh Berries, Mexican Cinnamon, Mint

Hand Cut Seasonal Fruits, Fresh Berries

Individual Ham and Cheese Frittata Bites

Individual Spinach and Mushroom Frittata Bites

\$48 Per Person

Omelet Station*

(Uniformed Chef Attendant Required per 75 guests)

Cage Free Eggs, Egg Whites, Whole Eggs

Bacon, Chicken Apple Sausage

White Cheddar, Feta, Swiss

Wild Mushrooms, Onions, Bell Peppers, Baby Spinach,

Tomatoes, Asparagus, Jalapeño

\$26 Per Person

Bubbles & Bellinis Bar

Served with Prosecco or Sparkling Wine

selection of juices:

Acai, White Peach, Hibiscus, Lychee, Orange, Grapefruit

\$19 Per Person

Smoked Craft Cocktails

Smoked Bloody Mary - with Smoked Bacon

\$25 Per Person

Comfort Enhancements

Cinnamon Sugar Waffles | Maple Syrup, Whipped Sweet Butter, Fresh Berries

Banana Bread French Toast | Citrus-Dipped Banana Bread, Pure Maple Syrup, Caramel, Chantilly Cream

Sweet Stack Pancakes | Buttermilk Pancakes, Citrus Granola, Blueberries, Sweet Butter, Maple Syrup

Steel-Cut Oats | Brown Sugar, Honey-Roasted Fruit, Roasted Nuts and Seeds, Fresh Berries

\$15 Per Person, Per Selection



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, we do require wedding coordinators begin their services 10 weeks prior to the wedding date.

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 \$25,000++ 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 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 together outdoors. The woman is seated in the front passenger seat, wearing a bright yellow traditional Indian outfit with intricate gold jewelry and a floral headpiece. She is smiling broadly. The man is riding the bicycle, wearing a light-colored, patterned traditional Indian suit and sunglasses. He is also smiling. The bicycle is decorated with yellow flowers and gold tassels. The background shows a modern building and some greenery.

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

— LEO TOLSTOY

Arizona Biltmore Weddings
Your most incredible day

ARIZONA BILTMORE™

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