

# CEREMONY PACKAGES

## Happily Hitched | \$2,995

Ceremony Site with White Folding Chairs  
Two Microphones with a Sound System and A/V Technician  
Use of Resort Grounds for Photography  
Discounted Guest Room Rate for Guests  
Ceremony Rehearsal  
Overnight Accommodations for the Couple with Special Amenity on Wedding Night

## Cheers To You | \$3,495

Ceremony Site with White Folding Chairs  
Two Microphones with a Sound System and A/V Technician  
Use of Resort Grounds for Photography  
Discounted Guest Room Rate for Guests  
Ceremony Rehearsal  
Room Upgrade: Suite for the Couple with Special Amenity on Wedding Night  
Event Day Valet Parking for all Wedding Guests \*\*Not Valid on Overnight Parking  
Breakfast for the Couple the Morning After the Wedding  
Upgraded Floor Length Linen for Reception

## Big Bash | \$3,995

Ceremony Site with White Folding Chairs  
Two Microphones with a Sound System and A/V Technician  
Use of Resort Grounds for Photography  
Discounted Guest Room Rate for Guests  
Ceremony Rehearsal  
Room Upgrade: Two-night Tower Suite for the Couple with Special Amenity on Wedding Night  
Event Day Valet Parking for all Wedding Guests \*\*Not Valid on Overnight Parking  
Breakfast for the Couple Both Mornings  
Upgraded Floor Length Linen for Reception



### Package Details

Ceremony package must accompany a food-and-beverage event. Food and beverage minimum required based on location utilized. Ceremony location is reserved with a signed contract and deposit requirement.

2.25% room rental tax to apply to ceremony fee.

Valet parking charges apply as utilized, self-service parking areas available.

Discounted guest room rates available for guests with 10 or more rooms per night agreeing to a sales contract in advance.

# HAND-PASSED HORS D'OEUVRES



## Hand-Passed Hors d'Oeuvres

select two, based on two pieces per person

### Cold

- Avocado Bruschetta with Cotija Cheese, Pickled Chili, and Cilantro
- Heirloom Tomato Caprese Tart
- Warm Brie with Apricot Compote Crostini
- Tajin Spiced Watermelon with Feta and Mint
- Tuna Poke Cups with Wonton Shell, Sesame and Togarashi
- Smoked Salmon and Cucumber with Dill, Lemon Cream
- Shrimp Ceviche Shooters

### Hot

- Green Chili Mac and Cheese Bite
- Truffle and Cheese Potato Croquette
- Veggie Stuffed Mushroom
- Mini Veggie Wellington
- Sundried Tomato and Basil Arancini
- Lobster Arancini
- Chicken Quesadilla Cones
- Chicken and Green Chili Empanadas
- Fiery Peach Bacon Wrapped Brisket
- Mini Beef Wellington
- Bacon Wrapped Scallop



*Contracted service charge and current sales tax apply to all menu pricing. Menu selections are subject to price changes.*

# PLATED RECEPTION



## **Includes Two Hand-Passed Hors d'Oeuvres, Salad, Entrée, Side, Wedding Cake, Champagne Toast, and Coffee Service**

Up to three entrée selections offered with client provided place cards.  
Highest price prevails with multiple entrées. Entrée counts due 72 hours prior to event.

### **Salad**

*select one*

- Mixed Greens, Heirloom Cherry Tomatoes, Radish, and Shaved Carrots with Champagne Vinaigrette
- Beefsteak Tomatoes, Fresh Buffalo Mozzarella, Micro Basil with Balsamic Glaze
- Roasted Beet, Citrus Segment Goat Cheese, Spiced Pepitas, Pickled Shallots and Arugula with Red Wine Vinaigrette
- Baby Greens with Asian Pears, Candied Pecans and Blue Cheese with Balsamic Vinaigrette
- Classic Caesar Salad with Shaved Parmesan and Garlic Croutons

### **Entrée Option**

- Roasted Free-Range Chicken Breast with Onion Pan Jus | **\$90 per guest**
- Seared Scottish Salmon with Lemon Butter Sauce | **\$94 per guest**
- Chef's Selection of Seasonal Fish with Spicy Romesco Sauce | **\$96 per guest**
- Slow-Braised Beef Short Ribs with Brandy Braising Jus | **\$101 per guest**
- Grilled Filet of Beef with Red Wine Demi-Glace | **\$104 per guest**
- Chilean Sea Bass with Miso Citrus Ponzu | **\$110 per guest**

### **Vegetarian Entrée**

- Roasted Vegetable Risotto with Spinach, Mushrooms and Lemon Oil | **\$80 per guest**
  - Grilled Zucchini Wellington with Olive Oil Polenta, Cured Tomato and Red Quinoa (vegan) | **\$85 per guest**
- Additional vegetarian options available upon request.

### **Entrée Duet**

- Roasted Free-Range Chicken Breast and Braised Short Ribs with Red Wine Demi-Glace | **\$110 per guest**
- Filet of Beef with Red Wine Demi-Glace and Seasonal Fish with Spicy Romesco Sauce | **\$112 per guest**
- Filet of Beef with Red Wine Demi-Glace and Grilled Shrimp with Lemon Butter Sauce | **\$112 per guest**
- Filet of Beef with Red Wine Demi-Glace and Lobster Tail with Lemon Butter Sauce | **\$145 per guest**

### **Accompaniments**

*select one*

- Coconut Forbidden Rice, Boursin Mashed Potatoes, Potatoes Au Gratin, Smash Fingerling with Herbs and Honey, Rosemary Polenta Cake
- All Plated Dinners Accompanied by Chef's Selection of Seasonal Vegetables  
Served with Freshly Baked Parker House Rolls and Butter

### **Wedding Cake**

- Professionally Created Wedding Cake or Cupcakes
- Tableside Coffee and Tea Service

*Full Table Set and Service in a Private Indoor or Outdoor Location*

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# RECEPTION STATIONS



**Includes Two Hand Passed Hors d'Oeuvres, Antipasti Station, Station Options, Wedding Cake, Champagne Toast, and Coffee Service**

**\$109 Per Guest**

## Antipasti Station

Imported and Domestic Artisan Display with Soft and Hard Cheeses

Raw and Grilled Vegetable Platter

Toasted Crostini with Two Bruschetta Toppings:  
Chopped Marinated Roasted Peppers, Olives, and Capers

Mozzarella, Tomato, Fresh Basil, Roasted Garlic, Olive Oil and Balsamic Vinegar

Charcuterie Platter of Imported Cured Meats, Mediterranean Olives, Mustard with Sliced Rustic Breads and Gourmet Crackers

Pickled Vegetables

## Choice of Pasta Station or Rice Bowl Station

### Pasta Station

*select three*

Cheese Tortellini with Roasted Tomatoes in a Basil Pesto Cream Sauce

Carbonara with Smoked Bacon, Cracked Pepper, Parmesan and Peas

Shrimp and Chorizo Orecchiette Pasta with Moroccan Cream, Scallion, and Cherry Tomatoes

Baked Ziti with Bolognese, Chili Flakes, and Mozzarella

Three Cheese and Vegetable Mostaccioli with Mushroom, Spinach, Zucchini, Provolone, Mozzarella, and Parmesan

*OR*

### Rice Bowl Station

*select two*

Brown or White Rice, Mixed Greens, or Cauliflower Rice

*select three:*

Korean BBQ Beef, Southern Fried Chicken, Roasted Trumpet Mushrooms, Togarashi Chili Lime Shrimp, Hawaiian Tuna Poke or Cold Smoked Salmon

Assorted Toppings:

Pickled Ginger, Banh Mi Pickles, Scallions, Radish, Jalapeños, Edamame, Pineapples, Sambal Chili Paste, Soy Sesame Vinaigrette, Sesame Jalapeño Aioli, Furikake, and Sesame Seeds

Vegetable Spring Rolls with Sweet Chili Dipping Sauce

## Choice of Slider Station or Street Taco Station

### Slider Station

*select three*

Angus Beef Sliders with Cheddar, Pickle Chips, and Chipotle Ketchup

Fried Chicken Sliders, Pickled Vegetables, and Togarashi Aioli

BBQ Pork Sliders with Dill Pickle, and Caroline Coleslaw

Turkey Sliders with Provolone Cheese, Bacon Aioli, and Cured Tomatoes

Vegetable Grain with Red Pepper Hummus

*OR*

### Street Taco Station

*select three*

Marinated Shredded Chicken

Pulled Pork Carnitas

Chili Lime Shrimp

Seasonal White Fish

Citrus Marinated Carne Asada

Served with Corn and Flour Tortillas

Assorted Toppings:

Shredded Lettuce, Fire Roasted Red Salsa, Avocado, Salsa Verde, Cotija Cheese, and Baja Sauce

## Stations Enhancements

### Carved Turkey Station

Roasted Breast of Turkey with Cranberry Chutney and Soft Rolls

**\$10 per guest\***

### Carved Tenderloin of Beef Station

Rosemary-Roasted Tenderloin of Beef with gourmet mustard, horseradish cream, port wine sauce + soft rolls

**\$15 per guest\***

### Station Service

Additional menu options can be provided upon request.

Minimum of 25 guests.

90 minutes of service with full seating and service in an outdoor or indoor location.

\*Chef fee of \$150 per 75 guests on applicable stations and carver stations.

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# KIDS MENU



**Includes Starter, Entrée, and Dessert**

**Ages 2 -12**

**\$35 per child**

## **Starter**

*select one*

Caesar Salad with Shaved Parmesan and Garlic Croutons

Romaine, Heirloom Cherry Tomatoes, and Cucumber with House-Made Ranch Dressing

Fresh Fruit Cup

## **Entrée**

*select one*

Mac and Cheese

Grilled Chicken Breast with Fresh Steamed Vegetables

Chicken Tenders with French Fries

Spaghetti and Meatballs

## **Dessert**

Wedding Cake



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# LATE NIGHT SNACKS



## **Fried Chicken Station**

Chicken Drums, Carolina Coleslaw, Mac and Cheese, Watermelon, Assorted Sauces  
\$25 per guest

## **Nacho Bar**

Marinated Shredded Chicken, Pulled Pork Carnitas  
Two Ho Salsas, Guacamole, Warm Chili Con Queso, Black Beans, Diced Tomatoes, Pickled Jalapeños, and Yellow Corn Tortilla Chips  
\$25 per guest

## **Taco Bar**

\$20 per guest

## **Pretzel Board**

Warm Pretzels, Andouille Sausage, Beer Cheese, Mustard, Cauliflower, Cornichons  
\$25 per guest

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# LOVELY LIBATIONS



## HOSTED + CASH BARS

### Valley Ho Bar

#### Included Liquors

hosted \$12\* | cash \$14\*

New Amsterdam Vodka and Flavored Vodka, New Amsterdam Gin, El Jimador Tequila, Mahina Rum, Jim Beam Bourbon, Jack Daniels, Courvoisier VS

#### Wines by the Glass

hosted \$11 | cash \$12

Markstone Chardonnay, Pinot Grigio, Pinot Noir, Cabernet Sauvignon, Zonin Gran Cuvee

#### Chilled Beers

domestic: hosted \$7 | cash \$8

import & craft: hosted \$8 | cash \$9

Stella Artois, Huss Scottsdale Blonde, Huss Orange Blossom, Huss Copperstate IPA, Bud Light, Coors Light, Corona, Michelob Ultra, Angry Orchard, Heineken (n/a), Assorted Hard Seltzers

#### Bottled Beverages

hosted \$7 | cash \$8

Sedona Sparkling Water, Red Bull, Bottled Juices

#### VH Bottled Waters + Soft Drinks

hosted \$6 | cash \$7

Coke, Diet Coke, Sprite, Ginger Ale, Tonic Water, Soda Water

### Supreme Bar

#### Included Liquors

hosted \$13\* | cash \$15\*

Tito's Vodka, Selection of Flavored Vodkas, Sipsmith Gin, Corrido Blanco and Reposado Tequila, Bacardi Rum, Captain Morgan Rum, Courvoisier VSOP, Rum Haven, Malibu, Four Roses Bourbon, Jameson, Crown Royal Whiskey, Dewar's White Label Scotch

#### Wines by the Glass

hosted \$12 | cash \$13

Benzinger Chardonnay, Sauvignon Blanc, Pinot Noir, Cabernet Sauvignon, Ruffino Prosecco

#### Chilled Beers

domestic: hosted \$7 | cash \$8

import & craft: hosted \$8 | cash \$9

Stella Artois, Huss Scottsdale Blonde, Huss Orange Blossom, Huss Copperstate IPA, Bud Light, Coors Light, Corona, Michelob Ultra, Angry Orchard, Heineken (n/a), Assorted Hard Seltzers

#### Bottled Beverages

hosted \$7 | cash \$8

Sedona Sparkling Water, Red Bull, Bottled Juices

#### VH Bottled Waters + Soft Drinks

hosted \$6 | cash \$7

Coke, Diet Coke, Sprite, Ginger Ale, Tonic Water, Soda Water

### Luxury Bar

#### Included Liquors

hosted \$14\* | cash \$16\*

Grey Goose Vodka, Belvedere Vodka and Flavored Vodka, Hendrick's Gin, Empress Gin, Patron Reposado Tequila, Fletcha Azul Blanco, Real McCoy Rum, Glenlivet 12-Year Scotch, Maker's Mark Bourbon, JW Black Label, Woodford Reserve, Remy Martin VSOP

#### Wines by the Glass

hosted \$13 | cash \$14

Decoy Chardonnay, Sauvignon Blanc, Pinot Noir, Cabernet Sauvignon, Domaine Chandon, Blanc de Pinot Noir

#### Chilled Beers

domestic: hosted \$7 | cash \$8

import & craft: hosted \$8 | cash \$9

Stella Artois, Huss Scottsdale Blonde, Huss Orange Blossom, Huss Copperstate IPA, Bud Light, Coors Light, Corona, Michelob Ultra, Angry Orchard, Heineken (n/a), Assorted Hard Seltzers

#### Bottled Beverages

hosted \$7 | cash \$8

Sedona Sparkling Water, Red Bull, Bottled Juices

#### VH Bottled Waters + Soft Drinks

hosted \$6 | cash \$7

Coke, Diet Coke, Sprite, Ginger Ale, Tonic Water, Soda Water

## Additional Options

#### Cordial Selection

hosted \$16 | cash \$17

Baileys Irish Cream, Disaronno Amaretto, Drambuie, Frangelico, Grand Marnier, Kahlua

#### Non-Alcoholic Punch

\$95 per gallon

#### Non-Alcoholic Mocktails

hosted \$9 | cash \$10

Assorted Seedlip Drinks

#### Bar or Cocktail Table Snacks

\$18 per pound, per item ordered

House-Made Trail Mix, Mixed Nuts, or Wasabi Peas

#### Libation Service

One bar/bartender per 75 guests required. \$200 bar setup/bartender fee applies. Pool events require plastic glassware.

\*The following beverages will incur a \$2 upcharge: On the Rocks, Neat, Martini, Manhattan, and Old Fashion

# LOVELY LIBATIONS



## BAR PACKAGES

### Valley Ho Bar Package

\$40 per guest for 3 hours | \$48 per guest for 4 hours

#### Included Liquors

New Amsterdam Vodka and Flavored Vodka,  
New Amsterdam Gin, El Jimador Tequila, Mahina Rum, Jim Beam  
Bourbon, Jack Daniels, Courvoisier VS

#### Wines

Markstone Chardonnay, Pinot Grigio, Pinot Noir, Cabernet  
Sauvignon, Zonin Gran Cuvee

#### Chilled Beers

Stella Artois, Huss Scottsdale Blonde, Huss Orange Blossom,  
Huss Copperstate IPA, Bud Light, Coors Light, Corona, Michelob  
Ultra, Angry Orchard, Heineken (n/a), Assorted Hard Seltzers

#### Bottled Beverages

Sedona Sparkling Water, Red Bull, Bottled Juices, VH Bottled  
Waters

#### Soft Drinks

Coke, Diet Coke, Sprite, Ginger Ale, Tonic Water, Soda Water

### Supreme Bar Package

\$46 per guest for 3 hours | \$54 per guest for 4 hours

#### Included Liquors

Tito's Vodka, Selection of Flavored Vodkas, Sipsmith Gin, Corrido  
Blanco and Reposado Tequila, Bacardi Rum, Captain Morgan Rum,  
Courvoisier VSOP, Rum Haven, Malibu, Four Roses Bourbon,  
Jameson, Crown Royal Whiskey, Dewar's White Label Scotch

#### Wines

Benzinger Chardonnay, Sauvignon Blanc, Pinot Noir, Cabernet  
Sauvignon, Ruffino Prosecco

#### Chilled Beers

Stella Artois, Huss Scottsdale Blonde, Huss Orange Blossom,  
Huss Copperstate IPA, Bud Light, Coors Light, Corona, Michelob  
Ultra, Angry Orchard, Heineken (n/a), Assorted Hard Seltzers

#### Bottled Beverages

Sedona Sparkling Water, Red Bull, Bottled Juices, VH Bottled  
Waters

#### Soft Drinks

Coke, Diet Coke, Sprite, Ginger Ale, Tonic Water, Soda Water

### Luxury Bar Package

\$52 per guest for 3 hours | \$60 per guest for 4 hours

#### Included Liquors

Grey Goose Vodka, Belvedere Vodka and Flavored Vodka,  
Hendrick's Gin, Empress Gin, Patron Reposado Tequila, Fletcha  
Azul Blanco, Real McCoy Rum, Glenlivet 12-Year Scotch, Maker's  
Mark Bourbon, JW Black Label, Woodford Reserve, Remy Martin  
VSOP

#### Wines

Decoy Chardonnay, Sauvignon Blanc, Pinot Noir, Cabernet  
Sauvignon, Domaine Chandon, Blanc de Pinot Noir

#### Chilled Beers

Stella Artois, Huss Scottsdale Blonde, Huss Orange Blossom,  
Huss Copperstate IPA, Bud Light, Coors Light, Corona, Michelob  
Ultra, Angry Orchard, Heineken (n/a), Assorted Hard Seltzers

#### Bottled Beverages

Sedona Sparkling Water, Red Bull, Bottled Juices, VH Bottled  
Waters

#### Soft Drinks

Coke, Diet Coke, Sprite, Ginger Ale, Tonic Water, Soda Water

### Bar Package Service

3-hour bar package is based on 6 drinks maximum per guest. 4-  
hour bar package is based on 8 drinks maximum per guest.

Each additional hour is \$8 per person. Pricing is guaranteed 90  
days prior to event.

The hotel reserves the right to refuse service at its sole discretion  
to any guest who appears to be impaired or intoxicated.



# PAULA JACQUELINE CAKES AND PASTRIES

HOTEL  
Valley Ho  
Scottsdale, AZ

## Wedding Cake Vendor

Wedding cake or cupcake pricing is included in our wedding menu pricing.

If you are interested in a custom design that is not included in the current package, the additional cost will be assessed by the bakery.

To schedule your cake tasting, please call or email PJ directly.

Appointments are required and we recommend meeting 3 to 6 months before your wedding.

## Contact

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