

CEREMONY PACKAGES

HOTEL
Valley Ho
Scottsdale, AZ

HAPPILY HITCHED | \$2,500

Ceremony site with white folding chairs

Sound system

Use of resort grounds for photography

Discounted guest room rate for guests

Studio King guest room for the couple with special amenity on wedding night



CHEERS TO YOU | \$3,000

HAPPILY HITCHED PACKAGE +

Room upgrade: Terrace Suite for the couple with special amenity on wedding night

Valet parking for all wedding guests

Breakfast for the couple the morning after



BIG BASH | \$3,800

CHEERS TO YOU +

Room upgrade: Two-night Tower Suite for the couple with special amenity on wedding night
(night before wedding to be used as a ready room)

Valet for all wedding guests with a complimentary bottle of water upon departure

A sparkling wine wedding toast

Breakfast for the couple both mornings

Upgraded linen for reception



Studio King



Terrace Suite



Tower Suite

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

Valet parking charges apply as utilized, self service areas available

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

2.15% room rental tax to apply to ceremony fee.

FIRST IMPRESSIONS

COCKTAIL HOUR ENHANCEMENTS

THE STATIONS

Vegetable trio: raw, grilled + marinated,
served with a lemon basil aioli

\$7 per guest

Roasted garlic + red pepper hummus served with
pita crisps, raw + pickled vegetables

\$8 per guest

Imported and domestic artisan display with soft + hard cheeses
served with sliced breads + crackers

\$10 per guest

BRUSCHETTA BAR

Heirloom tomato bruschetta

Chopped marinated roasted peppers,
olives + capers on chef's selection of artisan breads

Marinated artichoke bruschetta

\$9 per guest

Charcuterie display of imported, sliced + cured meats,
mediterranean olives + gourmet mustards with
sliced breads + artisan crackers

\$10 per guest

ANTIPASTI DISPLAY

Marinated vegetables, imported + domestic cheeses,
sliced + cured meats, mediterranean olives with
sliced rustic breads + artisan crackers

\$12 per guest

Grilled meats + cheeses

Grilled sliced local SW turkey + Italian sausages

Blue, brie + cheddar cheeses with spicy mustard + fruit jam

Served with pretzel sticks + crackers

\$10 per guest

Warm artichoke spinach dip served with herb-seasoned pita points

\$9 per guest

Shrimp cocktail served on ice with lemon wedge + cocktail sauce

\$10 per guest

U12 prawns, crab claws, lemon wedges,
cocktail sauce + spicy remoulade

\$12 per guest

2.15% room rental tax to apply to ceremony fee.

PLATED RECEPTION

HOTEL
Valley Ho
Scottsdale, AZ

**INCLUDES TWO BUTLER-PASSED HORS D'OEUVRES,
SALAD, ENTRÉE, SIDE, WEDDING CAKE + COFFEE SERVICE**

HAND-CRAFTED HORS D'OEUVRES

Select two, based on two per person

Vegetarian

Grilled artichoke skewer with soppressata, olive, mozzarella sun-dried tomato, extra virgin olive oil
Grand Noir blue cheese, grape, candied pecan on a crostini
Whipped brie, apple + grape chutney on sourdough crostini
Heirloom tomato bruschetta on toasted foccacia

Seafood

Crab cake with spicy remoulade
Seafood cocktail shooter with ceviche crab, shrimp + avocado
Smoked salmon with lemon, dill, crème fraîche, cucumber, capers on marble rye
Lobster rangoon with sweet chili sauce

Meat

Chicken pot pie puffs
Classic BLT with avocado aioli
Southwest chicken salad on a crispy pita point
Chicken fundido with herbed cheese + roasted chilies wrapped in a crispy tortilla
Honey-glazed pork belly skewer with blistered tomato + caperberry
Roasted filet of beef on a crostini with horseradish cream + balsamic onions
Beef Wellington with mushroom duxelles wrapped in puff pastry

SALADS

Select One

Classic Caesar salad with shaved parmesan + garlic croutons
Mixed greens, heirloom cherry tomatoes, radish + shaved carrots with champagne vinaigrette
Heirloom tomatoes, fresh buffalo mozzarella, micro greens + basil breadcrumbs with balsamic glaze
Roasted beet, citrus segment goat cheese, spiced pepitas, pickled shallots + arugula with red wine vinaigrette
Baby greens with poached pears, candied pecans + Maytag blue cheese with balsamic vinaigrette

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

PLATED RECEPTION

PLATED MENU

*Up to three entrée selections offered with client provided place cards
Entrée counts due 72 hours prior to event*

Entrée

Roasted free-range chicken breast | \$80 per guest

Seared Scottish salmon | \$84 per guest

Chef's selection of seasonal fish | \$86 per guest

Pork osso bucco | \$90 per guest

Slow-braised beef short ribs | \$91 per guest

Grilled filet of beef | \$94 per guest

Chilean sea bass | \$100 per guest

Vegetarian Entrée

Roasted vegetable risotto with spinach, mushrooms + lemon oil | \$80 per guest

Additional vegetarian options available upon request

ENTRÉE SAUCES

Select one to pair with entrée listed above

Pork/Beef

Red wine veal demi, Korean BBQ glaze or chimichurri

Chicken

Korean BBQ glaze, lemon butter sauce, chimichurri, spicy romesco, pan jus or brown butter caper vinaigrette

Fish

Lemon butter sauce, chimichurri, spicy romesco or brown butter caper vinaigrette

ENTRÉE DUET

Select one duet and one sauce for each protein

Roasted free-range chicken breast and braised short ribs | \$100 per guest

Filet of beef and seasonal fish | \$102 per guest

Filet of beef and grilled shrimp | \$102 per guest

Filet of beef and lobster tail | \$135 per guest



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© Kimberly Jarman



© Kimberly Jarman

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PLATED RECEPTION

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ACCOMPANIMENTS

Select one

Coconut forbidden rice, boursin mashed potatoes, potatoes au gratin, smash fingerling with herbs + honey, cheesy herb polenta cake

All plated dinners accompanied by chef's selection of roasted vegetables consisting of kale, butternut squash, brussels, sun-dried tomato + heirloom baby carrots

Served with rolls + butter

WEDDING CAKE

Professionally created wedding cake or cupcakes

Tableside coffee + tea service

Full table set and service in a private indoor or outdoor location

PLATED DINNER ENHANCEMENTS

Starters

Mushroom truffle soup | \$14 per guest

Crab cake with cajun remoulade | \$17 per guest

Shrimp cocktail | \$16 per guest

Lobster bisque with snipped chives | \$13 per guest



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RECEPTION STATIONS

HOTEL
Valley Ho
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**INCLUDES TWO BUTLER PASSED HORS D'OEUVRES, STATION OPTIONS,
WEDDING CAKE + COFFEE SERVICE
\$90 PER GUEST**

PASSED HORS D'OEUVRES

Vegetarian

Grilled artichoke skewer with soppressata, olive, mozzarella sun-dried tomato, extra virgin olive oil

Grand Noir blue cheese, grape, candied pecan on a crostini

Whipped brie, apple + grape chutney on sourdough crostini

Heirloom tomato bruschetta on toasted foccacia

Seafood

Crab + lobster cake with spicy remoulade

Seafood cocktail shooter with ceviche crab, shrimp + avocado in citrus

Smoked salmon with lemon, dill, crème fraîche, cucumber, capers on marble rye

Lobster ragoon with sweet chili sauce

Meat

Chicken pot pie puffs

Classic BLT with avocado aioli

Southwest chicken salad on a crispy pita point

Chicken fundido with herbed cheese, roasted chilies wrapped in a crispy tortilla

Honey-glazed pork belly skewer with blistered tomato + caperberry

Roasted filet of beef on a crostini with horseradish cream + balsamic onions

Beef Wellington with mushroom duxelles wrapped in puff pastry

ANTIPASTI STATION

Imported and domestic artisan display with soft + hard cheeses

Raw + grilled vegetable platter

Basket of toasted crostini with two bruschetta toppings:

Chopped marinated roasted peppers, olives + capers

Mozzarella, chopped tomato, fresh basil, roasted garlic, olive oil + balsamic vinegar

Charcuterie platter of imported cured meats, Mediterranean olives, mustard with sliced rustic breads + gourmet crackers

Marinated mushrooms + olives

PASTA OR FLATBREAD STATION

Select One

Pasta Station

Select Two

Cheese tortellini with roasted tomatoes in a basil pesto

Orecchiette seafood alfredo with shrimp, lobster + spinach

Penne pasta with mild italian sausage, sweet bell peppers + onions in a tomato marinara

Baked mac and cheese with green chilies + bacon

Garganelli bolognese with parmesan

Fresh grated parmesan + focaccia sticks

Flatbread Station

Select Two

Poached pear, Grand Noir blue + arugula

Prosciutto, fig, Crow's Dairy goat cheese

Salami, spicy coppa, ricotta cheese + marinara

Margarita with mozzarella, tomato + fresh basil

All served on herbed flatbreads

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RECEPTION STATIONS

ENTRÉE STATIONS

Select One

Slider Station

- Angus beef sliders with cheddar, pickle chips + chipotle ketchup
- Fried chicken, pickled vegetables with togarashi aioli
- Hoisin BBQ pork sliders with pickled cucumber + sriracha mayonnaise
- Pork belly BLT with tomato jam + shredded lettuce
- Vegetable grain with red pepper spread
- All sliders served on King's Hawaiian rolls

Asian Station

- Fried wontons with spicy mustard dipping sauce
- Warm lo mein noodles
- Steamed jasmine rice
- Crispy Asian vegetables
- Sweet n' sour chicken, soy ginger beef + crispy tofu in choice of hoisin BBQ sauce or sweet chili sauce

STATIONS ENHANCEMENTS

Carved Turkey Station

- Roasted breast of turkey with cranberry chutney + soft rolls
- \$10 per guest surcharge
- *Carver fee applies

Carved Tenderloin of Beef Station

- Rosemary-roasted tenderloin of beef with gourmet mustard, horseradish cream, port wine sauce + soft rolls
- \$10 per guest surcharge
- *Carver fee applies

Seafood Bar Enhancements

- King crab legs
- \$35 per guest surcharge
- Blue point oysters
- \$23 per guest surcharge

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*
23% service charge + 7.95% tax applies (current tax)

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

JUST FOR KIDS

INCLUDES STARTER, ENTRÉE + DESSERT AGES 2-12

STARTER

Select one

- Caesar salad with shaved parmesan + garlic croutons
- Mixed greens, heirloom cherry tomatoes + shaved carrots with house-made ranch dressing
- Fresh fruit cup

ENTRÉE

Select one

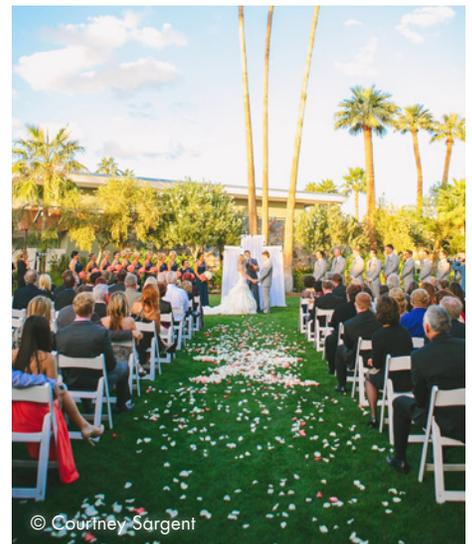
- Mac n' cheese
- Grilled chicken breast with fresh steamed vegetables
- Chicken tenders with french fries
- Kids cheeseburger with french fries
- Grilled cheese with french fries

DESSERT

- Vanilla ice cream with chocolate syrup + sprinkles

\$30 per child

\$3 per child surcharge to substitute dessert with wedding cake/cupcake service



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HOW SWEET IT IS

ENHANCEMENT AFTER WEDDING CAKE SERVICE

FRESH FRUIT + BERRIES DISPLAY

Sliced melon, pineapple + fresh berries

\$7 per guest

ENHANCEMENT

Warm chocolate dipping sauce

\$4 per guest

DESSERT PLATTER

Assorted handcrafted petit fours, chocolate dipped strawberries, fresh berry tartlets, mini cheesecakes, flourless chocolate cake bites, french macarons, crème puffs + eclairs

\$54 per dozen, minimum of two dozen per flavor

MINI CUPCAKE TREATS

Confetti with birthday cake frosting, black velvet with vanilla icing, meyer lemon with toasted meringue, red velvet with cream cheese frosting, or brown butter with praline frosting

\$46 per dozen, minimum of two dozen per flavor

PASTRY CHEF'S DESSERT STATION

Bananas foster or cherries jubilee served over vanilla ice cream

\$10 per guest for one option*

\$14 per guest for two options*

*Chef fee applies, minimum of 25 guests

OLD FASHIONED FLOAT STATION

Vanilla bean + chocolate ice cream

Bottled retro sodas: vanilla cream, root beer, cola, black cherry, orange cream + ginger ale

◇ \$20 per guest, minimum of 25 guests

ICE CREAM CART

Selection of gourmet ice cream bars + frozen fruit bars

\$5.75 each, minimum of 25 guests



STATION SERVICE

1 hour of service with small plates and reception style seating
Per person menus will be charged on full guest count

*Chef fee of \$150 per 75 guests on applicable stations
◇ Attendant fee of \$45 per hour

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

LATE NIGHT SNACKS

BASED ON ONE HOUR OF SERVICE

SLIDER STATION

Angus beef sliders with cheddar, pickle chips + chipotle ketchup

Fried chicken, pickled vegetables with togarashi aioli

Hoisin BBQ pork sliders with pickled cucumber + sriracha mayonnaise

Pork belly BLT with tomato jam + shredded lettuce

Vegetable grain with red pepper spread

All sliders served on King's Hawaiian rolls

\$20 per guest, select three options

\$7 each, minimum of 25 per item ordered

TACO + NACHO BAR

Marinated shredded chicken

Pulled pork carnitas

Two ho salsas, guacamole, warm chili con queso, black beans, diced tomatoes + pickled jalapeños

Warm corn tortillas + yellow corn tortilla chips

\$17 per guest

**Set as chaffer station*

LATE NIGHT BREAKFAST

Mini egg, bacon + cheese sandwiches

Mini grilled cheese sandwiches

\$17 per guest

DONUT STATION

House made donut holes with powdered sugar + cinnamon sugar
with assorted infusers to include lemon curd, chocolate sauce + house preserves

\$50 per dozen for mini size, minimum of two dozen

Donut bombs

\$68 per dozen for mini size, minimum of two dozen

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WE DID IT CELEBRATION BRUNCH

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\$65 PER GUEST

PASTRY CHEF'S SELECTION OF ASSORTED BAKED GOODS

Chocolate and butter croissants, bear claws, mini-muffins, breakfast breads, fruit preserves + butter

SLICED FRUIT + BERRY PLATTER

Sliced melon, pineapple + fresh berries

BAGEL BAR

Selection of whipped cream cheese, smoked salmon with capers, chopped hard boiled eggs, red onions, cucumbers + lemon wedges

EGG SELECTION

Select One

Egg selection is accompanied by turkey sausage, virginia ham or pecanwood bacon + skillet potatoes

Omelets + Eggs Made to Order

Fresh sliced mushrooms, scallions, shredded cheese, diced ham, pecanwood bacon, peppers, jalapeños, smoked salmon + salsa

Breakfast Casseroles

Select One

Breakfast bake with chorizo potato gratin

French toast casserole topped with blueberries, cinnamon + brown sugar crumble

Breakfast bake with egg white, grilled vegetables, turkey sausage + swiss cheese

SALAD STATION

Select One

Accompanied by hawaiian rolls + butter

Fresh buffalo mozzarella with vine-ripened tomatoes with basil breadcrumbs + balsamic glaze

Vegetable grain salad

Leafy greens with crisp vegetables + Champagne vinaigrette

MAIN COURSE

Select One

Sage and mustard-crust salmon with braised kale

Grilled chicken breast with roasted tomato cream + herbed parmesan orzo

HOUSE-MADE DESSERTS

Choice of house-made sticky buns, monkey-bread or donut bombs

SERVICE OF

Fresh orange + grapefruit juices

Freshly brewed coffee + decaffeinated coffee

Assorted Tea Forté gourmet teas

Coffee service includes a selection of 2% milk + half/half (soy, coconut + almond milk upon request)

BRUNCH ENHANCEMENTS

Carved roasted prime rib with horseradish sauce + natural jus | **\$22 per guest***

Waffle station with accompaniments to include chocolate chips, powdered sugar, fresh berries, whipped cream + Vermont maple syrup | **\$12 per guest***

Shrimp cocktail served on ice with lemon wedge + cocktail sauce | **\$10 per guest**

Chocolate dipped strawberries (minimum of three dozen) | **\$60 per dozen**

Bloody mary bar with assorted condiments | **\$13 per person**

Mimosa and peach bellini | **\$10 per person**

Kenwood sparkling wine | **\$35 per bottle**

Stelina de Notte prosecco | **\$40 per bottle**

Additional Champagne and sparkling wines available

BRUNCH SERVICE

2 hours of service, full table set and serviced in an outdoor or indoor location

Based on a minimum of 25 guests

Per person menus will be charged on full guest count

**Chef fee of \$150 per 40 guests on made to order and carving stations*

◇ Attendant fee of \$45 per hour

23% service charge + 7.95% tax applies (current tax)

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WONDERFUL WINES

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Scottsdale, AZ

WHITES

Canyon Road | *California* | \$34

William Hill | *Central Coast* | \$36

Estancia | *Paso Robles* | \$38

Joel Gott "Unoaked" | *California* | \$42

Mer Soleil Silver | *Santa Lucia Highlands* | \$48

Sonoma-Cutrer | *Russian River Valley* | \$48

Trefethen | *Oak Knoll* | \$50

Stag's Leap "Karia" | *Napa Valley* | \$54

ZD | *California* | \$60

Sauvignon Blanc

Canyon Road | *California* | \$34

Estancia | *Paso Robles* | \$38

Ferrari-Carano Fume Blanc | *Sonoma County* | \$40

Kim Crawford | *Marlborough, New Zealand* | \$46

Twomey | *North Coast* | \$52

Pascal Jolivet Sancerre | *France* | \$56

Other Whites

Beringer White Zinfandel | *California* | \$25

Dr. Loosen Riesling | *Germany* | \$34

Banfi San Angelo Pinot Grigio | *Italy* | \$36

Trimbach Pinot Blanc | *Alsace* | \$38

Trefethen Dry Riesling | *Oak Knoll* | \$40

Qupe "Modern White" | *Central Coast* | \$45

Freemark Abbey Viognier | *Napa Valley* | \$50

Bubbles

Kenwood Yulupa Cuvée Brut | *Sonoma County* | \$35

Medici Lambrusco Ermete | *Italy* | \$36

Ruffino Prosecco Rosé | *Italy* | \$36

Stellina di Notte Prosecco | *Veneto* | \$40

Domaine Chandon Brut Rosé | *California* | \$45

Mumm Napa Brut | *Napa Valley* | \$50

Schramsburg Blanc de Noirs | *North Coast* | \$90

Perrier-Jouët Grand Brut | *Champagne* | \$110

Veuve Clicquot Yellow Label | *Reims* | \$125

REDS

Pinot Noir

Canyon Road | *California* | \$34

Estancia | *Paso Robles* | \$38

Elouan | *Oregon* | \$45

Laeitia Estate | *Arroyo Grande Valley* | \$55

Melville Estate | *Santa Rita Hills* | \$70

Beile Glos "Dairyman" | *Russian River* | \$85

Merlot

Canyon Road | *California* | \$34

Estancia | *Paso Robles* | \$38

Joel Gott | *California* | \$42

Sebastiani | *Sonoma Coast* | \$44

Decoy | *Sonoma County* | \$50

Cabernet Sauvignon

Canyon Road | *California* | \$34

Estancia | *Paso Robles* | \$38

Arrowood | *Sonoma* | \$42

Joel Gott | *California* | \$46

Justin | *Paso Robles* | \$55

Mt. Veeder | *Napa Valley* | \$80

Grgich Hills | *Napa Valley* | \$98

Silver Oak | *Alexander Valley* | \$120

Caymus | *Napa Valley* | \$140

Other Reds

Terrazas Altos Malbec | *Argentina* | \$36

Charles Smith "Boom Boom" Syrah | *Washington* | \$36

Hook & Ladder 10 Blend | *Russian River* | \$38

Beran Zinfandel | *California* | \$40

Madness & Cures Red | *Alexander Valley* | \$50

Saved Red | *Paso Robles* | \$55

The Prisoner Red | *Napa Valley* | \$90

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LOVELY LIBATIONS

HOTEL
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VALLEY HO BAR

Liquors

\$9 hosted | \$10 cash

Smirnoff Vodka, Bombay Dry Gin,
Sauza Gold Tequila, Cruzan Rum, Jim Beam Bourbon,
JW Red Label Scotch, Canadian Club Whisky

Wines by the Glass

\$9 hosted | \$10 cash

Canyon Road Chardonnay, Pinot Noir, Merlot,
Cabernet Sauvignon, Kenwood Sparkling

Chilled Beers

Domestic: \$5.50 hosted | \$6 cash

Import & Craft: \$5.50 hosted | \$7 cash

Stella Artois, Four Peaks, Bud Light, Coors Light,
Miller Lite, Corona, Michelob Ultra, Clausthaler,
Sam Adams Seasonal, Lagunitas IPA

Bottled Beverages

\$5.50 hosted | \$6 cash

Voss sparkling water, Red Bull energy drinks + bottled juices

VH Bottled Water \$5 hosted | \$6 cash

Soft Drinks

\$4.75 hosted | \$6 cash

Coke, Diet Coke, Sprite, ginger ale, tonic water + soda water

SUPREME BAR

Liquors

\$11 hosted | \$12 cash

Ketel One Vodka, Bombay Sapphire Gin,
Milagro Silver Tequila, Bacardi Rum, Crown Royal Whisky,
Dewar's White Label Scotch, Jack Daniel's Whisky

Wines by the Glass

\$10 hosted | \$11 cash

Estancia Chardonnay, Pinot Noir, Merlot,
Cabernet Sauvignon, Stellina di Notte Prosecco

Chilled Beers

Domestic: \$5.50 hosted | \$6 cash

Import & Craft: \$6.50 hosted | \$7 cash

Stella Artois, Four Peaks, Bud Light, Coors Light, Miller Lite, Corona,
Michelob Ultra, Clausthaler, Sam Adams Seasonal, Lagunitas IPA

Bottled Beverages

\$5.50 hosted | \$6 cash

Voss sparkling water, Red Bull energy drinks + bottled juices

SUPREME BAR CONT'D

VH Bottled Water \$5 hosted | \$6 cash

Soft Drinks

\$4.75 hosted | \$6 cash

Coke, Diet Coke, Sprite, ginger ale, tonic water + soda water

LUXURY BAR

Liquors

\$13 hosted | \$14 cash

Grey Goose Vodka, Hendrick's Gin, Patron Silver Tequila,
10 Cane Rum, Glenlivet 12 Year Scotch, Maker's Mark Bourbon

Wines by the Glass

\$12 hosted | \$13 cash

Joel Gott Chardonnay, Pinot Noir, Merlot,
Cabernet Sauvignon, Mumm Napa Brut

Chilled Beers

Domestic: \$5.50 hosted | \$6 cash

Import & Craft: \$6.50 hosted | \$7 cash

Stella Artois, Four Peaks, Bud Light, Coors Light, Miller Lite, Corona,
Michelob Ultra, Clausthaler, Sam Adams Seasonal, Lagunitas IPA

Bottled Beverages

\$5.50 hosted | \$6 cash

Voss sparkling water, Red Bull energy drinks + bottled juices

VH Bottled Water \$5 hosted | \$6 cash

Soft Drinks

\$4.50 hosted | \$6 cash

Coke, Diet Coke, Sprite, ginger ale, tonic water + soda water

ADDITIONAL OPTIONS

Cordial Selection

\$14 hosted | \$15 cash

Baileys Irish Cream, Courvoisier Cognac VS, Disaronno Amaretto,
Drambuie, Frangelico, Grand Marnier, Kahlua

Non-Alcoholic Punch \$60 per gallon

Bar or Cocktail Table Snacks

\$18 per pound, per item ordered

House-made dry snack mix, mixed nuts, potato chips,
wasabi peas or mini pretzels

LIBATION SERVICE

\$200 bar setup/bartender fee applies

One bar/bartender per 75 guests is customary

OH Pool and OHasis Pool events require plastic glassware

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LOVELY LIBATIONS

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VALLEY HO BAR PACKAGE

\$36 per guest for 3 hours | \$42 per guest for 4 hours

Liquors

Smirnoff Vodka, Bombay Dry Gin, Sauza Gold Tequila, Cruzan Rum, Jim Beam Bourbon, JW Red Label Scotch, Canadian Club Whisky

Wines

Canyon Road Chardonnay, Pinot Noir, Merlot, Cabernet Sauvignon, Kenwood Sparkling

Chilled Beers

Stella Artois, Four Peaks, Bud Light, Coors Light, Miller Lite, Corona, Michelob Ultra, Clausthaler, Sam Adams Seasonal, Lagunitas IPA

Bottled Beverages

Voss sparkling, Red Bull energy drinks, bottled juices + VH bottled waters

Soft Drinks

Coke, Diet Coke, Sprite, ginger ale, tonic water + soda water

SUPREME BAR PACKAGE

\$42 per guest for 3 hours | \$48 per guest for 4 hours

Liquors

Ketel One Vodka, Bombay Sapphire Gin, Milagro Silver Tequila, Bacardi Rum, Crown Royal Whisky, Dewar's White Label Scotch, Jack Daniel's Whiskey

Wines

Estancia, Pinot Noir, Merlot, Cabernet Sauvignon, Stellina di Notte Prosecco

Chilled Beers

Stella Artois, Four Peaks, Bud Light, Coors Light, Miller Lite, Corona, Michelob Ultra, Clausthaler, Sam Adams Seasonal, Lagunitas IPA

Bottled Beverages

Voss sparkling, Red Bull energy drinks, bottled juices + VH bottled waters

Soft Drinks

Coke, Diet Coke, Sprite, ginger ale, tonic water + soda water

LUXURY BAR PACKAGE

\$48 per guest for 3 hours | \$54 per guest for 4 hours

Liquors

\$13 hosted | \$14 cash

Grey Goose Vodka, Hendrick's Gin, Patron Silver Tequila, 10 Cane Rum, Glenlivet 12 Year Scotch, Maker's Mark Bourbon

Wines

Joel Gott Chardonnay, Pinot Noir, Merlot, Cabernet Sauvignon, Mumm Napa Brut

Chilled Beers

Stella Artois, Four Peaks, Bud Light, Coors Light, Miller Lite, Corona, Michelob Ultra, Clausthaler, Sam Adams Seasonal, Lagunitas IPA

Bottled Beverages

Voss sparkling water, Red Bull energy drinks, bottled juices + VH bottled waters

Soft Drinks

Coke, Diet Coke, Sprite, ginger ale, tonic water + soda water

Hotel Valley Ho reserves the absolute right to limit the consumption of alcoholic beverages by its guests for their own safety and to fully comply with Arizona Liquor laws.

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

Pricing is guaranteed 90 days prior to event

The hotel reserves the right to refuse service at its sole discretion to any guest that appears to be intoxicated

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PIECE OF CAKE

HOTEL
Valley Ho
Scottsdale, AZ

WEDDING CAKE VENDOR

Wedding cake or cupcake pricing is included in our wedding menu pricing for the Fabulous Fondant or Butter Cream Dream packages. If you are interested in a custom design that is not included in these two packages, the additional cost will be assessed by the bakery.

Your cake tasting and consultation can be scheduled online. Appointments are required and we recommend meeting 3-6 months before your wedding.



CONTACT

602.628.4194 | amy@pieceofcakeaz.com
1275 East Baseline Suite 116, Gilbert AZ
pieceofcakedesserts.com/hotelvalleyho

