

CEREMONY PACKAGES

HAPPILY HITCHED | \$2,500

- Ceremony site with white folding chairs
- Sound system
- Use of resort grounds for photography
- Discounted guest room rate for guests
- Suite guest room for the couple with special amenity on wedding night



CHEERS TO YOU | \$3,000

- Ceremony site with white folding chairs
- Sound system
- Use of resort grounds for photography
- Discounted guest room rate for guests
- Room upgrade: Suite for the couple with special amenity on wedding night
- Day valet parking for all wedding guests **not valid on overnight parking
- Breakfast for the couple the morning after wedding
- Upgraded floor length linen for reception



BIG BASH | \$3,800

- Ceremony site with white folding chairs
- Sound system
- Use of resort grounds for photography
- Discounted guest room rate for guests
- Room upgrade: Two-night Tower Suite for the couple with special amenity on wedding night
- Day valet parking for all wedding guests **not valid on overnight parking
- A sparkling wine wedding toast
- 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

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

2.25% 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

Cold

Stuffed mini sweet peppers with hummus and feta cheese relish
Avocado bruschetta with cotija cheese
Heirloom tomato caprese skewer with basil oil and aged balsamic
Brûléed brie on baguette with apricot compote
Togarashi tuna poke on crispy wonton

Hot

Vegetable spring roll with sweet chili sauce
Peking duck roll with hoisin sauce
Artichoke beignet with sweet tomato relish
Mini beef wellington
Coconut shrimp with honey sambal dip
Honey sriracha chicken meatball
Cuban cigar spring roll with mojo dip
Fiery peach bacon wrapped bbq brisket skewer
Wild mushroom arancini with truffle aioli
Kobe meatball with sweet onion jam
Mongolian bbq pork belly with cashew gremolata
Chicken quesadilla cone
Bacon wrapped scallop with sesame glaze

SALADS

Select One

Mixed greens, heirloom cherry tomatoes, radish + shaved carrots with champagne vinaigrette
Heirloom tomatoes, fresh buffalo mozzarella, micro basil 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
Classic Caesar salad with shaved parmesan + garlic croutons

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

PLATED RECEPTION

HOTEL
Valley Ho
Scottsdale, AZ

PLATED MENU

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

Entrée

Roasted free-range chicken breast with onion pan jus | \$80 per guest

Seared Scottish salmon with lemon butter sauce | \$84 per guest

Chef's selection of seasonal fish with lemon butter sauce | \$86 per guest

Slow-braised beef short ribs with brandy braising jus | \$91 per guest

Grilled filet of beef with red wine demi-glace | \$94 per guest

Chilean sea bass with spicy romanesco sauce | \$100 per guest

Vegetarian Entrée

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

Grilled zucchini wellington with olive oil polenta, cured tomato + red quinoa (vegan) | \$80 per guest

Additional vegetarian options available upon request

ENTRÉE DUET

Roasted free-range chicken breast and braised short ribs with red wine demi-glace | \$100 per guest

Filet of beef with red wine demi-glace and seasonal fish with lemon butter sauce | \$102 per guest

Filet of beef with red wine demi-glace and grilled shrimp with lemon butter sauce | \$102 per guest

Filet of beef with red wine demi-glace and lobster tail with lemon butter sauce | \$135 per guest



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Scottsdale, AZ

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 seasonal vegetables

Served with freshly baked parker house 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



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RECEPTION STATIONS

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

PASSED HORS D'OEUVRES

Cold

- Stuffed mini sweet peppers with hummus and feta cheese relish
- Avocado bruschetta with cotija cheese
- Heirloom tomato caprese skewer with basil oil and aged balsamic
- Brûléed brie on baguette with apricot compote
- Togarashi tuna poke on crispy wonton

Hot

- Vegetable spring roll with sweet chili sauce
- Peking duck roll with hoisin sauce
- Artichoke beignet with sweet tomato relish
- Mini beef wellington
- Coconut shrimp with honey sambal dip
- Honey sriracha chicken meatball
- Cuban cigar spring roll with mojo dip
- Fiery peach bacon wrapped bbq brisket skewer
- Wild mushroom arancini with truffle aioli
- Kobe meatball with sweet onion jam
- Mongolian bbq pork belly with cashew gremolata
- Chicken quesadilla cone
- Bacon wrapped scallop with sesame glaze

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 in a red wine vinaigrette

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

OR

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

Select Three

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

Street Taco Station

Select Three

Marinated shredded chicken

Pulled pork carnitas

Grilled rock shrimp

Cilantro marinated white fish

Citrus marinated carne asada

Served with corn + flour tortillas

Taco toppings: shredded lettuce, fire roasted red salsa, avocado, salsa verde, cotija cheese + baja 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 + 8.05% tax applies (current tax)

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JUST FOR KIDS

HOTEL
Valley Ho
Scottsdale, AZ

INCLUDES STARTER, ENTRÉE + DESSERT

AGES 2-12

\$30 per child

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
Grilled cheese with french fries

DESSERT

Wedding cake



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LATE NIGHT SNACKS

HOTEL
Valley Ho
Scottsdale, AZ

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
\$7 each, minimum of 25 per item ordered

NACHO BAR

Marinated shredded chicken
Pulled pork carnitas
Two ho salsas, guacamole, warm chili con queso,
black beans, diced tomatoes and pickled jalapeños
Yellow corn tortilla chips
\$21 per guest
**Set as chaffer station*

LATE NIGHT BREAKFAST

Mini egg, bacon + cheese sandwiches
Assorted donuts
\$17 per guest

A LA CARTE

Quesadillas | \$6.50 each
Jumbo pretzels | \$6.50 each
Mini sonoran hot dogs | \$6.50 each
**Minimum order of one dozen each*

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WONDERFUL WINES

HOTEL
Valley Ho
Scottsdale, AZ

WHITES

Chardonnay

- McManis | California | \$34
- Harken | California | \$36
- Davis Bynum | Russian River Valley | \$42
- Estancia | Paso Robles | \$38
- Chalk Hill | Sonoma Coast | \$44
- Duckhorn Decoy | Sonoma Valley | \$50
- ZD | California | \$60
- Cakebread | Napa Valley | \$68
- Smoketree | Sonoma Coast | \$44
- Sonoma-Cotrer | Russian River Valley | \$60
- Rombauer | Napa Valley | \$74

Sauvignon Blanc

- Ferrari-Carano Fume Blanc | Sonoma County | \$34
- Kim Crawford | Marlborough, New Zealand | \$42
- Mt. Beautiful | Canterbury, New Zealand | \$44
- Groth | Napa Valley | \$52
- Pascal Jolivet | Sancerre France | \$56

Interesting Whites

- Dr. Loosen Riesling | Germany | \$34
- McManis Pinot Grigio | California | \$34
- Stella Rosa Moscato D' asti | Italy | \$34
- Banfi San Angelo Pinot Grigio | Italy | \$36
- Azur Dry Rosé | Napa Valley | \$50
- Chateau Gassier Rosé | Cotes de Provence | \$42
- Ponzi Pinot Gris | Oregon | \$42
- The Prisoner Wine Co. Blindfold White Blend | California | \$46
- Penner-Ash Riesling | Willamette Valley | \$48

Bubbles

- Toso | Sonoma County | \$35
- Ruffino Prosecco | Veneto | \$35
- Campo Viejo Cava Rosé | Spain | \$36
- Graham Beck Brut Rosé | South Africa | \$48
- Mumm Napa Brut | Napa Valley | \$50
- J Cuvee | Russian River Valley | \$54
- Perrier-Jouët Grand Brut | CEpernay | \$95
- Bollinger Special Cuvee Brut | France | \$115
- Veuve Clicquot Yellow Label | Reims | \$125
- Veuve Clicquot La Grande Dame | Reims | \$300

REDS

Pinot Noir

- McManis | California | \$34
- Lola | North Coast | \$38
- Meiomi | California | \$44
- David Bynum | Russian River Valley | \$48
- WillaKenzie "Gisele" | Willamette Valley | \$54
- Gran Moraine | Willamette Valley | \$58
- Elk Cove | Willamette Valley | \$70
- MacPhail Flyer | Russian River Valley | \$90
- Belle Glos "Dairyman" | Russian River Valley | \$85
- Cherry Pie "Stanley Ranch" | California | \$98

Merlot

- McManis | California | \$34
- Rodney Strong | Paso Robles | \$34
- Sebastiani | Sonoma Coast | \$44
- Decoy | Sonoma County | \$50

Cabernet Sauvignon

- McManis | California | \$34
- Liberty School | Paso Robles | \$34
- Slingshot | North Coast | \$49
- Austin Hope | Paso Robles | \$68
- Duckhorn Decoy | Sonoma Valley | \$60
- Sean Minor | Napa Valley | \$68
- ZD | Napa Valley | \$70
- Grgich Hills | Napa Valley | \$98
- Silver Oak | Alexander Valley | \$120
- Caymus | Napa Valley | \$130
- Cakebread | Napa Valley | \$140
- Plumjack | Napa Valley | \$200

Interesting Reds

- Terrazas Altos Malbec | Argentina | \$34
- Madness & Cures Sanity Red Blend | Alexander Valley | \$42
- Rodolfo Cosimi Terra Rossa "Oltre" Rosso | Italy | \$50
- Michael David "Inkblot" Cabernet Franc | California | \$60
- Justin "Isosceles" | Paso Robles | \$78
- The Prisoner Red | Napa Valley | \$90
- Derange | Napa Valley | \$180
- San Simeon "Stormwatch" Red Blend | Paso Robles | \$96

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LOVELY LIBATIONS

HOTEL
Valley Ho
Scottsdale, AZ

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

McManis Chardonnay, Pinot Grigio, Pinot Noir,
Cabernet Sauvignon, Toso 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

\$5 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

William Hill Chardonnay, Sauvignon Blanc, Pinot Noir,
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

LIBATION SERVICE

\$200 bar setup/bartender fee applies

One bar/bartender per 75 guests is customary

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

SUPREME BAR CONT'D

VH Bottled Water

\$5 hosted | \$6 cash

Soft Drinks

\$5 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

Decoy Chardonnay, Sauvignon Blanc, Pinot Noir,
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

\$5 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

LOVELY LIBATIONS

HOTEL
Valley Ho
Scottsdale, AZ

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

McManis Chardonnay, Pinot Grigio, Pinot Noir, Merlot, Cabernet Sauvignon, TOSO 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

William Hill, Chardonnay, Sauvignon Blanc, Pinot Noir, 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

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

Wines

Chardonnay, Sauvignon Blanc, Pinot Noir, 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

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