

Ceremony LOCATIONS



pairs with reflecting pool | estrella salon

pairs with alegria lawn | orange grove | palmera salon

Vernadero Lawn

accommodates a maximum of 180 guests \$6,500

Camelback Vista

\$6,500

accommodates a maximum of 160 guests

Alegria Garden

accommodates a maximum of 120 guests

\$5,500



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Ceremony INCLUSIONS

WHAT YOU GET

- Access to the Property for Engagement Photos
- Ceremony Rehearsal Space
- Valet Parking for All Guests
- Personal Greeters | Directional Assistance to Ceremony
- [2] Microphones & Ceremony Sound System
- White Garden Chairs
- Wedding Shadow
- Infused Water Station
- Setup & Teardown
- Complimentary Royal Turndown and Wedding Night Amenity
- Complimentary Suite for Bride & Groom for Night Prior to and Night of the Wedding

WELCOME BEVERAGES

Tray Dassed Bubbles \$17.00 per drink

Aperol Spritz \$17.00 per drink

Prickly Dear & Traditional Margaritas \$15.00 per drink







COCKTAIL RECEPTION

\$245 per person

THREE hour hosted deluxe bar selection of THREE tray passed hors d'oeuvres

DINNER MENU SELECTIONS

Salad select OVE

Baby Gem Lettuce egg, heirloom cherry tomato, crisp pancetta, truffle caesar dressing
Bibb Lettuce & Frisee oranges, avocado, toasted almonds and orange vinaigrette
Mixed Organic Greens pea tendril shaved heirloom carrots, radish, snap peas, lemon tarragon vinaigrette
Organic Red Butter Lettuce roasted pear dressing, brie, candied walnuts, pomegranate
Roasted Beets Organic Greens goat cheese, honey bbq marcona almonds, sherry vinegar dressing
Royal Palms Caprese heirloom tomatoes, burrata, toasted brioche, olive oil, balsamic, micro basil
Wild Arugula & Frisee apple, blue cheese, pepita brittle, roasted butternut squash dressing

Entree select TWO

Braised Beef Short Ribs aged cheddar potato puree, roasted cipollini onions, mushrooms, grain mustard demi Citrus Glazed Scottish Salmon scallion potato gallet, roasted cherry tomatoes, dill greek yogurt Lemon Thyme Chicken Breast english pea risotto, heirloom carrots, minted chicken reduction



Villa

PACKAGE

\$260 per person

COCKTAIL RECEPTION

FOUR hour hosted deluxe bar selection of FOUR tray passed hors d'oeuvres

DINNER MENU SELECTIONS

Salad select OVE

Baby Gem Lettuce egg, heirloom cherry tomato, crisp pancetta, truffle caesar dressing
Bibb Lettuce & Frisee oranges, avocado, toasted almonds and orange vinaigrette
Mixed Organic Greens pea tendril shaved heirloom carrots, radish, snap peas, lemon tarragon vinaigrette
Organic Red Butter Lettuce roasted pear dressing, brie, candied walnuts, pomegranate
Roasted Beets Organic Greens goat cheese, honey bbq marcona almonds, sherry vinegar dressing
Royal Palms Caprese heirloom tomatoes, burrata, toasted brioche, olive oil, balsamic, micro basil
Wild Arugula & Frisee apple, blue cheese, pepita brittle, roasted butternut squash dressing

Entree select TWO

Butternut Squash, Sage & Ricotta Stuffed Chicken crushed fingerling potatoes, blistered tomatoes snap peas, thyme chicken reduction

Royal Palms Spice Rubbed NY Strip silky potatoes puree, maitake mushroom, grilled tomato, red wine demi Seasonal Catch artichoke, tomato tart, asparagus, hollandaise





\$295 per person

COCKTAIL RECEPTION

FIVE hour hosted deluxe bar selection of FIVE tray passed hors d'oeuvres

DINNER MENU SELECTIONS

Salad select OVE

Baby Gem Lettuce egg, heirloom cherry tomato, crisp pancetta, truffle caesar dressing Bibb Lettuce & Frisee oranges, avocado, toasted almonds and orange vinaigrette Mixed Organic Greens pea tendril shaved heirloom carrots, radish, snap peas, lemon tarragon vinaigrette Organic Red Butter Lettuce roasted pear dressing, brie, candied walnuts, pomegranate Roasted Beets Organic Greens goat cheese, honey bbg marcona almonds, sherry vinegar dressing Royal Palms Caprese heirloom tomatoes, burrata, toasted brioche, olive oil, balsamic, micro basil Wild Arugula & Frisee apple, blue cheese, pepita brittle, roasted butternut squash dressing

Fitze select TWO

Butternut Squash, Sage & Ricotta Stuffed Chicken crushed fingerling potatoes, blistered tomatoes snap peas, thyme chicken reduction

Copper Canyon Beef Tenderloin mushroom truffle tart, mélange of roasted onion, broccolini Seared Scallop & Garlic Butter Roasted Shrimp celery root puree, carnival cauliflower, blistered tomatoes, snap peas

Seasonal Catch lobster risotto, grilled artichoke, asparagus, lobster butter sauce





Hors d'Oeuvres PASSED

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Antipasto Spring Roll

Avocado Egg Rolls

sweet chili sauce

marinara Sauce

Bacon Wrapped Medjool Dates

herb goat cheese filling (gf)

Braised Short Rib Beignets

hollandaise

Coconut Shrimp

thai Chili Sauce

Kofta Kabob

tzatziki sauce

Mini Spanish Chorizo Arepa

avocado salsa

Mushroom Truffle Risotto Wheel

Pancetta Wrapped Scallops

apricot chutney (gf)

Petite Crab Beignet

harissa chive aioli

Pulled Pork Empanada

green chile salsa

Short Rib & Fontina

Shots of Tomato Bisque

truffle grilled cheese

Spicy Chicken & Black Bean Phyllo

Thai Chicken Satay

thai peanut sauce

Vegetable Spring Roll

chinese hot mustard



Ahi Tuna Tacos

mango-ginger salsa

Canapé of Grilled Vegetables

arugula pesto

COLD

Crows Dairy Goat Cheese

grilled ciabatta crostini, sun-dried tomato

Lobster Medallion

roasted vegetables

Skewer of Prosciutto

artichoke, manchego, olive (gf)

Smoked Salmon

potato galette, chive crème fraîche

Southwest Beef Tenderloin

blue corn pancake

Vegan Mozzarella & Tomato Chutney

Watermelon Cubes

mint, aged balsamic (gf)





Bar Packages BOTTOMS UP

DELUXE

Cocktail Selection

tito's vodka, beefeater gin, cruzan rum, el jimador silver tequila, jim bean, dewars

House Wines

conde de subirats cava brut, mcmanis family chardonnay, man family wines sauvignon blanc mcmanis family pinot noir, mcmanis family cabernet sauvignon

Beer & Seltzers

coors light, corona, dos equis, stella, local seasonal, local seasonal ipa, angry orchard cider, white claw

Soft Drinks & Water

coca cola, diet coke, sprite, icelandic bottled still, icelandic bottled sparkling



PREMIUM upgrade for \$30 per person

Cocktail Selection

grey goose vodka, bombay sapphire, bacardi, herradura silver tequila, makers mark, bulleit, glenlivet 12

House Wines

naonis prosecco, premium chardonnay, premium sauvignon blanc Premium pinot noir, premium cabernet sauvignon

ADDITIONAL HOURS OF BAR \$11 per person, per hour



MINI MARGS \$10 per person

all packages include complimentary champagne toast following the package, the bar may be cash or consumption hosted bar package cannot exceed [5] hours total bar time cannot exceed [7] hours







included in package pricing

CAKE FLAVORS

vanilla cake | chocolate cake | lemon cake | strawberry cake

FILLING FLAVORS

vanilla buttercream | chocolate buttercream | cream cheese | custard chocolate mousse | strawberry cream | raspberry cream | salted caramel

the above flavors, fillings and frosting are included with all wedding packages | custom flavors, fillings and design are available upon request with associated fee





Late Vight ENHANCEMENTS

Snacky Things select TWO

Assorted Empanadas chipotle crema, salsa, guacamole Chicken Tenders & Regular Fries ketchup, ranch, buffalo House Made Cheese & Pepperoni Pizza Mac 'n Cheese Bites Mini Grilled Cheese tomato bisque soup

Tenderloin Sliders & Regular Fries ketchup

Truffle Fries & Tater Tots ketchup, ranch

\$30 per person

Bosa Donut Display
Assorted Donuts



\$36 per dozen

minimum [4] dozen

Crumbl Cookies

Milk Chocolate Chip Classic Pink Sugar

[4] Additional Flavors Rotate Weekly



\$5 per mini cookie | \$6.50 per cookie

[50] cookie minimum per flavor

Barista Station

Coffees espresso, americano, cappuccino, latte, dark chocolate mocha, white chocolate mocha, dark hot chocolate, caramel macchiato, skinny vanilla latte, hot steamers, chai lattes

\$22 per person | \$33 per person w/ Kahlua & Baileys







sweet Selections DISPLAYED

Mini Desserts select TIREE

Cactus Macarons

*Cake Parfaits vanilla, chocolate, strawberry, candy bar, carrot cake, oreo, s'more, german chocolate, funfetti, chocolate chip cookie dough, lemon berry, coconut lime, chocolate eclair, chocolate velvet, banana salted caramel, salted caramel

Cannoli

*Cookies chocolate chip, snickerdoodle, peanut butter sandwich, oatmeal cream pie, frosted shortbread, ricotta cookies, double chocolate

*Cupcakes vanilla, chocolate, lemon berry, strawberry, salted caramel, s'more, oreo, funfetti german chocolate, coconut cream, chocolate velvet, chocolate eclair, chocolate chip cookie dough carrot cake, candy bar, berry cream, banana salted caramel

Fruit Tarts

*Macarons vanilla espresso, chocolate espresso, strawberry rhubarb, animal cookie, cookies-n-cream toasted almond, funfetti, s'mores, pistachio nut, raspberry, strawberry cheesecake zesty lemon, candy bar crunch, vanilla salted caramel, chocolate salted caramel

*Mini Bars funfetti, peanut butter brownie, lemon, lemon raspberry

Rice Crispy Treats Sicilian Italian Cheesecakes

*bakers choice of assorted flavors available

\$29 per person

[24] person minimum

Frost Gelato select SIX



Flavors sea salt caramel, chocolate, peanut butter crunch, mint chip, strawberry, vanilla, pistachio, nutella, mocha, coconut, white chocolate, stracciatella, butter pecan, honey lavender, black cherry, pina colada, toasted marshmallow

\$25 per person

[50] person minimum





WEDDING PLANNER

All weddings at Royal Palms require a Wedding Planner from our preferred vendor list.

WEDDING SHADOW

A personal shadow is assigned to the couple from ceremony through the end of the evening, allowing them to relax and enjoy the wedding as guests. The shadow is designed to anticipate the needs of the wedding party while following from a distance throughout the night.

VEGETARIAN | VEGAN | GLUTEN FREE | DAIRY FREE ENTREE

Grilled vegetable napoleon - forbidden rice, scallions, blistered shishito peppers, red pepper sauce



... continued

TASTINGS

- Complimentary Cake Tasting with \$10,000 or Less F&B Minimum*
- Complimentary Full Tasting for [2] with \$10,000 \$20,000 F&B Minimum
- Complimentary Full Tasting for [4] \$20,000+ F&B Minimum

*tastings can be arranged for \$350 for the first [2] guests additional guests can be added for \$100 per person

SETUP INCLUSIONS

- Standard Ivory Lamour Floor-Length Linens
- Ivory or Sandalwood Napkins
- Wooden Dance Floor (up to 16x16)
- 60" | 66" | 72" Round Tables
- High & Low Cocktail Rounds
- White Outdoor Garden Chairs | Chocolate Brown Indoor Chairs
- Ivory Charger | Silver Flatware | Clear Glass Stemware
- Stage for Band
- Table of DJ



our staff will setup/teardown all Royal Palms items in your wedding location setup/teardown of rental items must be done by the contracted vendor or wedding planner





ENTERTAINMENT & MUSIC

Acoustic & lightly amplified music is suggested for all our patios and lawns. Fully amplified entertainment should be contained to our salons. Your event manager will be able to talk to you in more detail about what level of noise is permitted outside. To ensure the comfort and enjoyment of all our resort guests and surrounding residential communities, sound levels at outdoor functions must be concluded by 10PM.

FOOD & BEVERAGE

Outside food & beverage, including alcohol, is not permitted to be brought onto the Royal Palms Resort & Spa's premises. Consuming raw/undercooked meats, poultry, seafood, shellfish or eggs may increase your rise of foodborne illness. To provide our guests with the freshest ingredients and most exceptional dining experience, all menus and pricing are subject to change without notice. F&B minimums vary based on date & time. A 26% service charge & applicable taxes that are in effect at the time of the event shall be added to food & beverage charges.

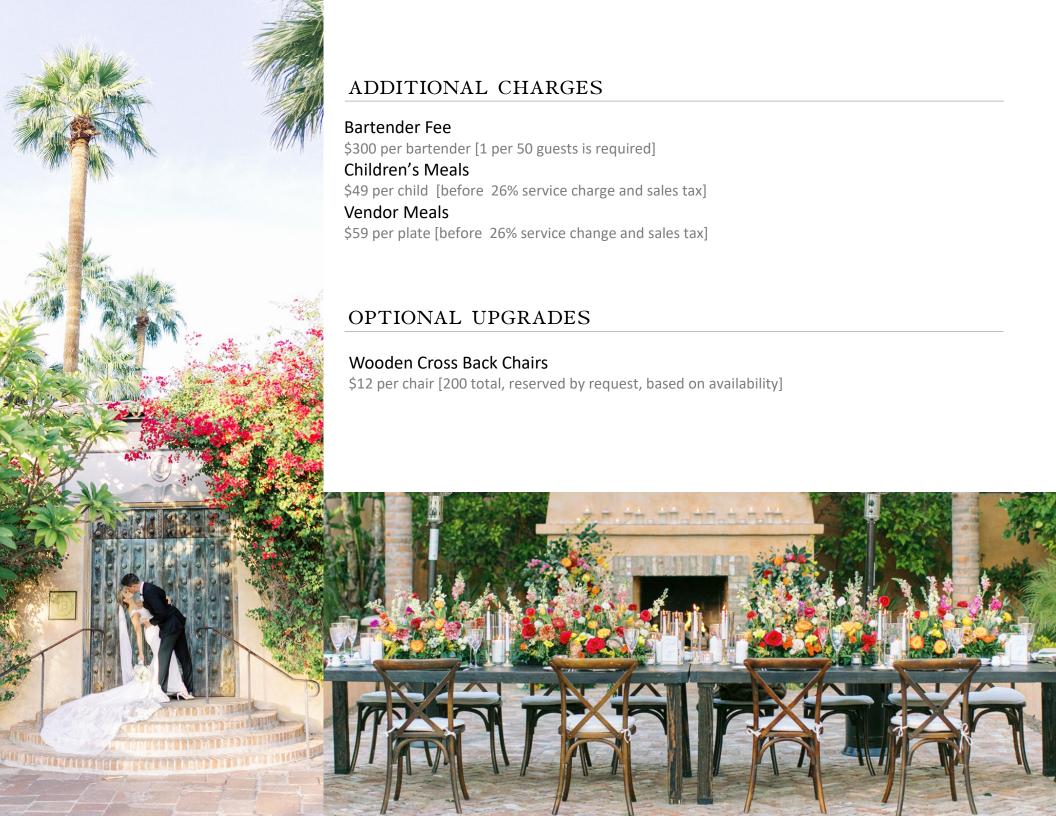
EVENT DETAILS & MENU SELECTIONS

Event details & menu selections are finalized a minimum of [4] weeks prior to your scheduled event date. Custom menus should be discussed directly with your event planning manger. All event orders must be received with definite selections and client signature no less than [14] business dates prior to event date.

ENTRÉE SELECTIONS & COUNTS

Final guaranteed number of guests is required [12] business days prior to your function. If a meal guarantee is not given, Royal Palms will set it based on the last available written estimate. If attendance falls below the guarantee in either case, the host is responsible for the number guaranteed. If actual attendance is great than the guarantee on your final signed event orders, your master account will be charged for the actual attendance.







PreferredVENDORS

WEDDING PLANNERS

A Day to Cherish	623-810-7091
Andrea Leslie	509-953-9550
Dash Event Company	609-661-8460
Imoni Events	480-254-0555
In Awe Weddings	623-810-9840
J. Starr Wedding Company	480-980-6916
Konsider It Done	480-667-9548
Outstanding Occasions	480-478-0079
Revel Wedding Co.	602-509-3467
Some Like It Classic	480-659-7955
Your Jubilee	602-885-2645

www.adaytocherish.com
www.andrealeslieweddings.com
www.dasheventco.com
www.imonievents.com
www.inaweweddings.com
www.jstarrweddingcompany.com
www.konsideritdone.com
www.outstanding-occasions.com
www.revelweddingco.com
www.somelikeitclassic.com
www.yourjubilee.com

PHOTOGRAPHERS

Andrew & Jade	623-734-7416
Annie Randall	480-452-6497
Ashley Rae	623-570-9930
Daniel Kim	480-745-0554
Elyse Hall	480-206-4620
Rachael Koscica	480-444-6571

www.andrewjadephoto.com www.annierandall.com www.ashleyraephotography.com www.danielkimphoto.com www.elysehall.com www.rachaelkoscica.com

VIDEOGRAPHERS

Amore Films	480-296-8854
Good Vibe Media	602-750-0028
Serendipity Cinematography	602-899-9918
Something New Media	602-730-0478

www.amorefilms.tv www.thegoodvibesmedia.com www.serendipitycinema.com www.somethingnewmedia.com





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Array Design		www.arraydesignaz.com
Carte Blanche	602-703-9411	www.carteblanchefloral.com
Lux Wedding Florist	602-707-6295	www.luxweddingflorist.com
Mint Green Design	480-273-3297	@mintgreendesign
Sarah's Garden	480-323-6272	www.sarahsweddinggarden.com
Kelly Martin Floral Design	480-896-7704	
DJ		
Desert House Productions	602-790-2241	www.deserthouseproductions.co
Got You Covered Music	602-722-5416	www.gotyoucoveredmusic.com
Ray the DJ	480-921-9665	www.raythedj.com
, TREGOtheDJ	480-689-2265	www.tregothedj.com
BAND		5 ,
JJ's Band	480-234-4314	www.thejjsband.com
Lucky Devils	323-538-1122	www.luckydevilsband.com
Sapphire Sky	602-526-3663	www.sapphireskylive.com
The Instant Classics Band	602-421-9700	www.theinstantclassics.com
TreJa Vu Band	480-559-0744	www.trejamusic.com
ACOUSTIC		,
Adrienne Bridgewater (Harpist)	480-330-7539	www.arizona-wedding-music.con
Allegro Quartet	480-948-1866	www.allegroquartet.com
Kim Weston	602-321-8469	www.weddingmusicbykim.com
Steve Ayotte	480-678-1310	www.steveayottemusic.com
Sweetwater Strings	480-388-2977	www.sweetwaterstrings.com
STATIONARY		0.11
Celebrations in Paper	480-946-5680	www.celebrationsinpaper.com
Freja Creative		www.freehands.com
Idieh Designs	877-894-3434	www.idiehdesign.com
DÉCOR/RENTALS		
Bright Event Rentals	602-232-9900	www.bright.com
Event Rents	602-516-1000	www.eventrents.net
The Details Duo	480-338-2940	www.thedetailsduo.com
Prim Rentals	602-481-6922	www.primrentals.com
Valley Event Lighting	480-739-8775	www.valleyeventlighting.com
valiey Evelit Lightning	700 /33-0//3	www.vancyeventingnting.com

