

ROYAL  PALMS  
Resort and Spa



*Wedding Menu*

# Ceremony LOCATIONS

\$7,000



## Vernadero Lawn

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accommodates  
a maximum of  
180 guests

pairs with reflecting pool | estrella salon



## Alegria Garden

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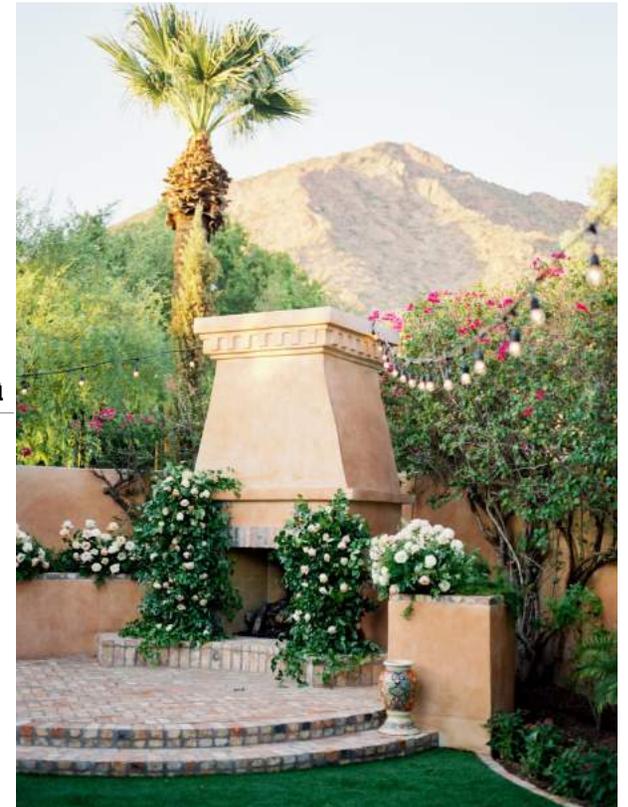
accommodates  
a maximum of  
120 guests

pairs with alegria lawn | orange grove | palmera salon

## Camelback Vista

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accommodates  
a maximum of  
160 guests



pairs with reflecting pool | estrella salon

# Ceremony INCLUSIONS

## INCLUSIONS

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- 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 [Starting After Ceremony]
- 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

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*Tray Passed Bubbles*

\$17.00 per drink

*Aperol Spritz*

\$17.00 per drink

*Prickly Pear & Traditional Margaritas*

\$15.00 per drink





# Grove

## PACKAGE

\$245 per person

### COCKTAIL RECEPTION

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

### DINNER MENU SELECTIONS

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*Salad* select ONE

**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

*Entrée* 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

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

### DINNER MENU SELECTIONS

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*Salad* select ONE

**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

*Entrée* 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



# Estate

## PACKAGE

\$295 per person

### COCKTAIL RECEPTION

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

### DINNER MENU SELECTIONS

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*Salad* select ONE

**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

*Entrée* 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

HOT

TRAY PASSED

**Antipasto Spring Roll**

marinara Sauce

**Avocado Egg Rolls**

sweet chili 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



COLD

**Ahi Tuna Tacos**

mango-ginger salsa

**Canapé of Grilled Vegetables**

arugula pesto

**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

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#### 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

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#### 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

la fete rosé, premium pinot noir, premium cabernet sauvignon

### ADDITIONAL HOURS OF BAR \$11 per person. per hour

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### MINI MARGS \$10 per person

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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



# Cakes SWEET ESCAPE

included in package pricing

## CAKE FLAVORS

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vanilla cake | chocolate cake | lemon cake | strawberry cake

## FILLING FLAVORS

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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 Night

## 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

- Create Your Own Assortment
- Seasonal Bundle
- Weekly Flavor Bundle



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

[60] cookie minimum

### 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

\$29 per person | \$40 per person w/ Kahlua & Baileys

\$200 attendant required [1] per [50] guests | max 90 minutes | \$8 per person each additional [30] minutes



# Sweet Selections

## DISPLAYED



### Mini Desserts select THREE

#### 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



# Additional

# INFORMATION

## WEDDING PLANNER

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

## WEDDING SHADOW

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A dedicated personal shadow is assigned to the couple from the ceremony until the end of the evening, enabling them to unwind and enjoy the wedding as guests! The shadow is trained to anticipate the needs of the wedding party while discreetly following at a distance throughout the evening.

## VEGETARIAN | VEGAN | GLUTEN FREE | DAIRY FREE ENTREE

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



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## TASTINGS

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- 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

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- 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 for DJ

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





# Hotel

## POLICIES

### ENTERTAINMENT & MUSIC

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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

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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 risk 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

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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 manager. All event orders must be received with definite selections and client signature no less than [14] business days prior to event date.

### ENTRÉE SELECTIONS & COUNTS

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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 greater than the guarantee on your final signed event orders, your master account will be charged for the actual attendance.





## ADDITIONAL CHARGES

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### Bartender Fee

\$300 per bartender [1 per 50 guests is required]

### Children's Meals

\$49 per child [before 26% service charge and sales tax]

### Vendor Meals

\$59 per plate [before 26% service charge and sales tax]

## OPTIONAL UPGRADES

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### Wooden Cross Back Chairs

\$12 per chair [limited quantity, reserved by request, based on availability]





# Preferred VENDORS

## WEDDING PLANNERS

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A Day to Cherish	623-810-7091	<a href="http://www.adaytocherish.com">www.adaytocherish.com</a>
Andrea Leslie	509-953-9550	<a href="http://www.andrealeslieweddings.com">www.andrealeslieweddings.com</a>
Dash Event Company	609-661-8460	<a href="http://www.dasheventco.com">www.dasheventco.com</a>
Events by Paris	602-312-1547	<a href="http://www.eventsbyparis.com">www.eventsbyparis.com</a>
Gatherings By Elle	480-803-9707	<a href="http://www.gatheringsbyelle.com">www.gatheringsbyelle.com</a>
Hudson Grey Weddings	928-256-5131	<a href="http://www.hudsongreyweddings.com">www.hudsongreyweddings.com</a>
Imoni Events	480-254-0555	<a href="http://www.imonievents.com">www.imonievents.com</a>
In Awe Weddings	623-810-9840	<a href="http://www.inaweweddings.com">www.inaweweddings.com</a>
J. Starr Wedding Company	480-980-6916	<a href="http://www.jstarrweddingcompany.com">www.jstarrweddingcompany.com</a>
Konsider It Done	480-667-9548	<a href="http://www.konsideritdone.com">www.konsideritdone.com</a>
Outstanding Occasions	480-478-0079	<a href="http://www.outstanding-occasions.com">www.outstanding-occasions.com</a>
Revel Wedding Co.	602-509-3467	<a href="http://www.revelweddingco.com">www.revelweddingco.com</a>
Some Like It Classic	480-659-7955	<a href="http://www.somelikeitclassic.com">www.somelikeitclassic.com</a>
Your Jubilee	602-885-2645	<a href="http://www.yourjubilee.com">www.yourjubilee.com</a>

## PHOTOGRAPHERS

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Andrew & Jade	623-734-7416	<a href="http://www.andrewjadephoto.com">www.andrewjadephoto.com</a>
Annie Randall	480-452-6497	<a href="http://www.annierandall.com">www.annierandall.com</a>
Ashley Rae	623-570-9930	<a href="http://www.ashleyraephoto.com">www.ashleyraephoto.com</a>
Daniel Kim	480-745-0554	<a href="http://www.danielkimphoto.com">www.danielkimphoto.com</a>
Elyse Hall	480-206-4620	<a href="http://www.elysehall.com">www.elysehall.com</a>
Melissa Ivy		<a href="http://www.melissaivy.com">www.melissaivy.com</a>
Rachael Koscica	480-444-6571	<a href="http://www.rachaelkoscica.com">www.rachaelkoscica.com</a>

## VIDEOGRAPHERS

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Amore Films	480-296-8854	<a href="http://www.amorefilms.tv">www.amorefilms.tv</a>
Good Vibe Media	602-750-0028	<a href="http://www.thegoodvibesmedia.com">www.thegoodvibesmedia.com</a>
Serendipity Cinematography	602-899-9918	<a href="http://www.serendipitycinema.com">www.serendipitycinema.com</a>
Something New Media	602-730-0478	<a href="http://www.somethingnewmedia.com">www.somethingnewmedia.com</a>





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## FLORIST

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Array Design		<a href="http://www.arraydesignaz.com">www.arraydesignaz.com</a>
Carte Blanche	602-703-9411	<a href="http://www.carteblanchefloral.com">www.carteblanchefloral.com</a>
Lux Wedding Florist	602-707-6295	<a href="http://www.luxweddingflorist.com">www.luxweddingflorist.com</a>
Mint Green Design	480-273-3297	@mintgreendesign
Sarah's Garden	480-323-6272	<a href="http://www.sarahsweddinggarden.com">www.sarahsweddinggarden.com</a>
Kelly Martin Floral Design	480-896-7704	

## DJ

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Desert House Productions	602-790-2241	<a href="http://www.deserthouseproductions.com">www.deserthouseproductions.com</a>
Got You Covered Music	602-722-5416	<a href="http://www.gotyoucoveredmusic.com">www.gotyoucoveredmusic.com</a>
Ray the DJ	480-921-9665	<a href="http://www.raythedj.com">www.raythedj.com</a>
TREGOtheDJ	480-689-2265	<a href="http://www.tregothedj.com">www.tregothedj.com</a>

## BAND

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JJ's Band	480-234-4314	<a href="http://www.thejjsband.com">www.thejjsband.com</a>
Lucky Devils	323-538-1122	<a href="http://www.luckydevilsband.com">www.luckydevilsband.com</a>
Sapphire Sky	602-526-3663	<a href="http://www.sapphireskylive.com">www.sapphireskylive.com</a>
The Instant Classics Band	602-421-9700	<a href="http://www.theinstantclassics.com">www.theinstantclassics.com</a>
TreJa Vu Band	480-559-0744	<a href="http://www.trejamusic.com">www.trejamusic.com</a>

## ACOUSTIC

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Adrienne Bridgewater (Harpist)	480-330-7539	<a href="http://www.arizona-wedding-music.com">www.arizona-wedding-music.com</a>
Allegro Quartet	480-948-1866	<a href="http://www.allegroquartet.com">www.allegroquartet.com</a>
Kim Weston	602-321-8469	<a href="http://www.weddingmusicbykim.com">www.weddingmusicbykim.com</a>
Steve Ayotte	480-678-1310	<a href="http://www.steveayottemusic.com">www.steveayottemusic.com</a>
Sweetwater Strings	480-388-2977	<a href="http://www.sweetwaterstrings.com">www.sweetwaterstrings.com</a>

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## HAIR & MAKEUP

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HVH Makeup & Hair  
Le Beige Beauty  
Makiaj

480-618-1328  
480-444-8644

[www.hvhartists.com](http://www.hvhartists.com)  
[www.lebeigebeauty.com](http://www.lebeigebeauty.com)  
[www.makiaj.com](http://www.makiaj.com)

## STATIONARY

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Celebrations in Paper  
Freja Creative  
Idieh Designs

480-946-5680  
877-894-3434

[www.celebrationsinpaper.com](http://www.celebrationsinpaper.com)  
[www.freehands.com](http://www.freehands.com)  
[www.idiehdesign.com](http://www.idiehdesign.com)

## DÉCOR/RENTALS

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Bright Event Rentals  
BTS Event Management  
Event Rents  
The Details Duo  
Prim Rentals  
Valley Event Lighting

602-232-9900  
602-740-8844  
602-516-1000  
480-338-2940  
602-481-6922  
480-739-8775

[www.bright.com](http://www.bright.com)  
[www.btseventmanagement.com](http://www.btseventmanagement.com)  
[www.eventrents.net](http://www.eventrents.net)  
[www.thedetailsduo.com](http://www.thedetailsduo.com)  
[www.primrentals.com](http://www.primrentals.com)  
[www.valleyeventlighting.com](http://www.valleyeventlighting.com)



*Make it a*  
WEDDING WEEKEND



# Getting Ready

## RISE & SHINE

### BREAKFAST \$35 per person

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Orange Juice  
Sliced Seasonal Fruit  
Assorted Pastries & Muffins sweet butter | fruit preserves  
Large Pot of Fresh Brewed Coffee

MIN [6] Guests

### ADDITIONS

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Half Dozen Bagels cream cheese | sweet butter

Steak Breakfast Burritos scrambled eggs | white cheddar | salsa verde | tortilla

Chorizo Breakfast Burritos scrambled eggs | white cheddar | salsa verde | tortilla

Breakfast Sandwich scrambled eggs | jack cheese | canaian bacon | english muffin

Scrambled Eggs on the side: chives | diced tomatoes | cheddar cheese

Chai Otameal Parfait fresh berries

Double Smoked Bacon

Country Pork Sausage

Grated Potato Hashbrowns

Home Potatoes peppers | onions

MIN [6] Guests

\$30 each

\$16 per person

\$16 per person

\$11 per person

\$11 per person

\$14 per person

\$11 per person

\$11 per person

\$10 per person

\$10 per person

### AVOCADO TOAST BAR \$24 per person

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Toast whole grain | rye

Toppings crushed avocado | sliced tomato | feta cheese | chopped hard boiled eggs | basil | cilantro | sprouts

Sauces assorted local hot sauces | balsamic reduction

MIN [6] Guests

### PARFAITS \$21 per person

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Plain Greek Yogurt vanilla yogurt

Laura's Granola toasted coconut | sliced almonds

Seasonal Fresh Fruit assorted berries | golden raisins

MIN [6] Guests



# Getting Ready

## LIGHT BITES



### SANDWICH PLATTER \$30 per person

MIN [6] Guests | Provide Counts for Each

**BLTA** butter lettuce | heirloom tomato | avocado | garlic aioli | applewood smoked bacon  
**Blacken Chicken Wrap** corn | romaine | cheddar | tomato | peppers | cilantro lime vinaigrette  
**Chicken Caesar Wrap** romaine | parmesan | grilled chicken breast | caesar dressing  
**NY Strip** house made 1000 island | crispy onions | tomato | provolone | marbled rye  
**Vegetarian Wrap** grilled seasonal vegetables | goat cheese | sprouts | basil aioli  
**Chicken Salad** red & green peppers | celery | scallions | garlic-lemon aioli | butter lettuce | toasted sourdough  
**Black Forest Ham** avocado | monterey jack | dill pickle | crisp romaine | grilled onion | sourdough

*served with individual bag of chips/pretzels and iced tea with lemon wedges*

### FLATBREADS \$37 per person | select [3]

MIN [6] Guests

**Pepperoni** roasted tomato sauce | mozzarella  
**Italian Sausage** roasted tomato sauce | mozzarella | pepperoncini  
**Mushroom** white sauce | truffle | prosciutto | arugula | parmesan  
**Maple Cauliflower** bbq sauce | red onion | pepperjack  
**Margherita** red sauce | fresh mozzarella | basil | sliced tomato  
**Butternut Squash** kale | goat cheese | pepitas | olive oil

*served with iced tea with lemon wedges*

### SALADS \$19 per person

MIN [6] Guests

**Ancho Grilled Chicken** romaine | roasted peppers | jalapeno jack cheese | chipotle ranch | pepitas  
**Sesame Chicken** organic greens | cucumber | red cabbage | jicama | scallions | almonds | thai peanut dressing  
**Oven Roasted Turkey** iceberg | red grapes | fuji apples | spiced pecans | carrots | cranberries | apple cider vinaigrette  
**Baby Kale** quinoa | brussel sprouts | english peas | corn | cauliflower | walnuts | goat cheese | cilantro lime vinaigrette

*served with individual bag of chips/pretzels and iced tea with lemon wedges*

*mix & match a selections of any [4] items from any of the above menus for \$33 per person*



# Getting Ready **ADDITIONS**



## SNACK SHOP

French Fries & Tater Tots ketchup   ranch	\$15	per person
Chicken Fingers & French Fries ketchup   ranch	\$15	per person
Two Sliders & French Fries	\$15	per person
Tortilla Chips salsa	\$11	per person
Sliced Fresh Fruit & Berries	\$16	per person
Whole Fresh Fruit	\$72	per dozen
Individual Fresh Fruit Cups yogurt dip	\$18	per person
Individual Crudité Cups buttermilk chive dip	\$11	per person
Assorted Cookies	\$70	per dozen
Brownies	\$70	per dozen
Assorted Kind Bars	\$8	each
Soft Warm Pretzel Bites cheese fondue	\$13	per person
Fresh Popcorn or Kettle Corn	\$9	per person
Hummus & Pita Chips	\$12	per person
Caprese Salad Skewers	\$75	per dozen
Individually Bagged Pretzels & Chips	\$7	each
Trail Mix	\$43	per pound
Assorted Mixed Nuts	\$43	per pound
Miniature Candy Bars	\$30	per pound
Dark Chocolate Covered Espresso Beans	\$48	per pound
Chocolate Dipped Pretzels	\$53	per pound

MIN [6] Guests

## BEVERAGES

Large Pot of Freshly Brewed Coffee regular or decaffeinated	\$25	per pot
Bottled Water still or sparkling	\$8	each
Infused Water strawberry lemon or lime & mint or orange pineapple	\$35	per gallon
Red Bull regular or sugar free	\$8	each
Coke Products coke or diet coke or sprite	\$8	each
Assorted Spindrift Sparkling Water	\$8	each
Me & the Bees Lemonade regular or prickly pear	\$10	each
Assorted Bucket of Beer coors light   corona   seasonal local IPA	\$36	half dozen
Bucket of White Claw assorted flavors	\$36	half dozen
House Champagne	\$65	per bottle
Champagne, Veuve Clicquot Yellow Label	\$150	per bottle
Build Your Own Mimosas [1] bottle house champagne, orange juice	\$75	each



# Welcome Reception

## DISPLAYS

### Antipasto

Roasted Artichoke Hearts | Marinated Cauliflower  
Pepperoncini | Roasted Peppers | Grilled Portobello Mushrooms  
Marinated Olives | Balsamic Onions | Assorted Crackers | Toasted Crostini

\$31 per person

### Charcuterie & Cheese Display

Water Crackers | Sliced Baguettes | Marcona Almonds  
Grapes | Strawberries | Honeycomb | Mostarda  
Artisan Cheeses | Cured & Dried Meats

\$37.50 per person

### Salsa Display

House Made Salt & Lime Chips | Cheese Quesadillas | Guacamole | Sour Cream  
Fundido | Roasted Tomato Salsa | Pico de Gallo | Tomatillo Salsa

\$26 per person

### Sushi Display

Assorted Nigiri Sushi | California Rolls | Vegetable Rolls | Spicy Tuna Rolls  
Soy Sauce | Pickled Ginger | Wasabi

\$42 per person

based on [5] pieces per person

### Tray Passed

SEE PAGE [9] | \$10 per piece | minimum order of [15] pieces per selection



# Rehearsal Dinner

## BUFFETS

FLAVORS OF BAJA \$160 per person

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### STARTERS

House Made Salt & Lime Chips

Rojo Salsa | Queso Fundido | Guacamole

Red & Green Romaine Hearts jicama, crispy tortilla, chipotle dressing

Organic Green Salad mexican papaya, shaved red onion, poached shrimp, grapefruit vinaigrette

### MAINS

Pacific Snapper vera cruz sauce

Chile Rellenos mild green chile filled with jack cheese

BYO Street Tacos marinated carne asada, achiote citrus grilled chicken, cilantro, sweet onion

*accompaniments:* cabbage, salsa, shredded cheese, chipotle crema, scallions, cilantro, limes

Warm Corn & Flour Tortillas

Jalapeno Cornbread

### SIDES

Spanish Rich carrots, onion, jalapeno

Frijoles Charros cilantro, onion, garlic

### DESSERTS

Spiced Chocolate Mousse Tart [gf/nf]

Tres Leche Cake [nf]

Margarita Mousse Cups [gf/nf]

*additional buffets available upon request*



ARIZONA BBQ \$170 per person

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\$300 attendant required, [1] per [50] guests

### STARTERS

Arizona Sweet Corn Soup crème fraiche, scallions

Baby Gem Lettuce egg, cherry tomato, crisp pancetta, truffle caesar dressing

Organic Greens peas, heirloom carrots, radish, snap peas, lemon tarragon vinaigrette

### FROM THE GRILL

Bourbon Flank Steak | Chipotle-Lime Shrimp Skewers

Cowboy Ribs | Citrus-Herb Marinated Chicken Breast

*sauces:* herb chimichurri, tangy local bbq sauce, mango-avocado salsa

### SIDES

BBQ Baked Butter Beans

Loaded Baked Potato Casserole bacon

Fire Roasted Corn on the Cob herb butter

Buttermilk Biscuits with Honey Butter

### DESSERTS

Prickly Pear Cheesecake [nf]

Churro Bites [nf]

Ducle de Leche Chocolate Cake [gf]



# Plated PERSONAL PREFERENCE

## STARTERS

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**Fresh Dungeness Crab Cake** shaved fennel slaw, roasted red pepper aioli  
**Caramelized Onion and Goat Cheese Tart** baby greens, balsamic reduction  
**Roasted Diver Scallop** fingerling potatoes, crispy lardons, romesco  
**Lobster Bisque** poached lobster, fennel confit  
**Roasted Butternut Squash Bisque** sage, candied pecans  
**Honey Crisp Apple** spinach, brie, toasted walnut, cider vinaigrette  
**Organic Greens** pomegranate, roasted squash, pear, valdeón blue, fig balsamic  
**Arugula** bosch pear, candied pecan, raspberry, mascarpone dressing  
**Caesar Salad** hearts of romaine, avocado, cherry tomatoes, asiago croutons

select 1



## MAINS \$168 Two Selections | \$178 Three Selections | \$188 Four Selections

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**Free Range Chicken Breast** maple brown butter  
**Roasted Alaskan Halibut** cherry tomato vinaigrette  
**Wild King Salmon** hollandaise  
**Chilean Sea Bass** meyer lemon butter  
**Braised Beef Short Ribs** red wine reduction  
**Grilled New York Strip** brandy peppercorn sauce  
**Filet Mignon** cabernet reduction

MAX [50] Guests | Tableside Choice Of

*Accompanied by Chef's Selection Seasonal Vegetable & Starch*

## DESSERTS

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**Prada Chocolate Cake** chocolate mousse, coffee sabayon  
**Red Velvet Cake** rich cream cheese filling  
**Tiramisu Cake** espresso infused vanilla cake, mascarpone cream  
**New York Cheesecake**  
**Classic Crème Brulee**  
**Lemon Meringue Tart**  
**Arcadia Orange** white chocolate grand marnier mousse, flourless chocolate cake, citrus curd

select 1



# Hosted Bars **CHEERS**

## DELUXE

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1-Hour | \$30 per person

2-Hours | \$50 per person

3-Hours | \$65 per person

4-Hours | \$80 per person

PREMIUM upgrade for \$30 per person

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# Royal Palms Resort & Spa

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[www.royalpalmshotel.com/weddings-events/](http://www.royalpalmshotel.com/weddings-events/)

