



DREAM WEDDINGS AT THE PRINCESS

Welcome to the Fairmont Scottsdale Princess and congratulations on your engagement! We are thrilled you are considering our Five-Diamond Resort for your special celebration with family and friends. We invite you all to experience our Sonoran Desert Oasis with fantastic restaurants, luxurious pools, lush garden settings and spectacular views of the McDowell Mountains and TPC Stadium golf course.

We have a variety of cutting-edge cuisines, so do keep in mind that these wedding menus are simply a reflection of the creativity our culinary team can provide. It would be our pleasure to take your vision and blend it with the technique of our talented chefs to design a menu suited to your wildest dreams.

Here at the Fairmont, our experienced staff is committed to exceeding your expectations and providing you with undivided attention and the tools you need to put together a seamless and beautiful wedding. We are passionate about creating memorable experiences that will last for a lifetime.

Thank you for the opportunity to let us plan the wedding of your dreams! We would love to become your wedding destination. We look forward to showing you all that the Fairmont Scottsdale Princess Resort has to offer!



A flawless forever starts with the Fairmont.

A collection of unrivaled locations to commemorate the wedding of your dreams, The Fairmont Scottsdale Princess is uniquely stylish and sophisticated. Set amongst breathtaking lagoons and stunning views of the sunset upon the TPC Stadium course, the Fairmont Scottsdale Princess is the ideal location to say "I Do".

With a blend of presence and engaging service, the professionals of the Fairmont Scottsdale Princess will turn your wedding moments into lasting memories. From intimate to extravagant, traditional to unexpected, the Fairmont Scottsdale Princess is ready to create a wedding that is uniquely yours.

The diamonds are in the details:

AAA Five-Diamond Award Winners, 26 years
Phoenix Business Journal "Top 10 Hotels"
USA Today "10 Best" Reader's Choice "Top 10 Winner Best Family Resort"
Arizona Foothills Magazine "Best of Our Valley" Best Resort 2016
FRHI Fairmont Hotel of the Year 2014
Arizona Lodging & Tourism Assoc. Certified Green Hotel Award, 6 years
Arizona Business Magazine "#1 Mexican Restaurant: La Hacienda," 5 years
AAA Four-Diamond Award BOURBON STEAK, 9 years
Forbes Travel Guide Four Star Award WELL & BEING SPA, 7 years
Travel + Leisure "Top 10 Hotel Spas in North America"
Conde Nast Traveler "Top 10 Arizona Golf Resorts"
Golf Digest "75 Best Golf Resorts in North America"



Walk down the aisle in an authentically unforgettable setting...

The Fairmont Scottsdale Princess offers innumerable locations to mark each milestone of your special day. With over 150,000 square feet of space, you will find an area that fits you and your style. From floral gardens to grand ballrooms, the Scottsdale Princess is designed to create a unique and timeless event.

OUTDOOR VENUES:

Princess Falls:

An intimate stone patio encircled by Italian cypress trees and the tranquil sounds of a wall of falling water. The Romeo & Juliet balcony above is an impeccable way to make a dreamy entrance.

Capacity: 100 for Ceremony

Lagoon Lawn

This lush lawn is set atop our breathtaking lagoons. If you're looking to experience a garden setting in the middle of a desert backdrop, this area is ideal.

Capacity: 500 for Ceremony

Canyon Lawn

Set against a true desert landscape, the Canyon Lawn sits amid wildlife and desert succulents. The sunset is radiant in the horizon of this area.

Capacity: 200 for Ceremony

Hacienda Trellis

Covered with foliage, grand white columns and surrounded by the romanticism of the desert; however you picture it, this terrace can be transformed from a Southwestern courtyard to a rustic outdoor area.

Capacity: 200 for Ceremony

Fragrance Garden

Off the beaten path, an intimate ceremony is a certainty along the opulent rose bushes and thick trees.

Capacity: 100 for Ceremony



Enjoy your wedding reception like royalty at the Princess...

Here at the Fairmont Scottsdale Princess, we want you to love the location you hold your reception. For numbers big or small, we have the perfect space to accommodate anywhere from 10 guests to 1000! Our luxurious indoor venues provide the perfect ambiance for you and yours to start your life together.

INDOOR VENUES:

Fairmont Gold Meeting Room & Patio

Overlooking the TPC Stadium course, the Fairmont Gold Patio is sure to amaze. The rolling hills flow along sunset, providing a stunning backdrop to any celebration. Separate from the main building, these rooms offer more privacy.

Capacity: 100 for Reception

Ironwood Meeting Room & Patio

Enjoy Spanish style flooring in this room perfect for a more intimate wedding. The granite countertops give the existing bar flair and style and the attached patio provides a great indoor/outdoor feel for your guests.

Capacity: 70 for Reception

Princess Ballroom

Combining classic style and architecture with crystal chandeliers and high vaulted ceilings; it is simply elegant.

Total Capacity: 1,200 for Reception with the ability to break up the Ballroom to accommodate smaller parties

Palomino Ballroom

The Palomino Ballroom exhibits modern and contemporary lines. With an abundance of natural light, the indoor can become the outdoor. Our Nano walls will surprise and delight your guests.

Total Capacity: 1,200 for Reception with the ability to break up the Ballroom to accommodate smaller parties



CEREMONY

The following amenities are included in your ceremony fee:

- Experienced Wedding Professional to Coordinate Event Details
- Dedicated Day-Of Royal Wedding Concierge
- (2) Bridal Dressing Rooms for Bridal Party & Groom's Room
- Exclusive Golf Cart and Chauffer for Four Hours
- Sound System with Audio Visual Specialist
- Two Lavalier Microphones for Groom and Officiant
- White Garden Chairs
- Gift & Guest Book Tables
- Hand- Passed Fruit Infused Water for Guests
- Personalized Wedding Greeters and Directional Signage
- Specialty Accommodation for Wedding Night with Special Amenity
- Complimentary Guest Self-Parking for Event

Starting at \$3,000+ tax



RECEPTION INCLUSIONS

Food & Beverage Minimums include the following:

Private Banquet Space for Event
Reception Tables and Chairs
(3) Votive Candles per Table
Hotel Glassware and Flatware
Cake Knife and Server (if needed)
Staging for Band (if needed)
Escort Card Table/DJ Tables
Easels
Wood Dance Floor (indoor events only)
Black, White, Honey, or Rust Napkins and Floor Length Linens
Dedicated Banquet Captain
Bridal Butler

ADDITIONAL CHARGES

Bartender Fee: \$175 per bartender for 5 hours; (1) per (100) guests required

Chef Attendant Fee: \$175 per attendant; (1) per (100) guests required

MENU OPTIONS

all menu options include:
artisanal freshly baked breads with sweet creamery butter
freshly brewed iced tea or coffee
house champagne toast

THE CLASSIC PRINCESS

three passed hors d'oeuvres

three course dinner:
choice of one soup or salad
choice of one entrée: poultry, salmon,
or beef short rib
wedding cake

\$100 per person



THE ELEGANT PRINCESS

three passed hors d'oeuvres

three course dinner:
choice of one soup or salad
choice of one entrée: poultry, salmon,
or choice of beef
wedding cake

\$110 per person



THE MAJESTIC PRINCESS

five passed hors d'oeuvres

three course dinner:
choice of one soup or salad
choice of one entrée: poultry, fish
or beef short rib
wedding cake

\$120 per person



THE ROYAL PRINCESS

five passed hors d'oeuvres

three course dinner:
choice of one soup or salad
choice of one entrée: poultry, fish,
or choice of beef
wedding cake

\$130 per person



** please note: menu options do not include beverages. all beverages are based on consumption*

**hors d'oeuvres are based on one piece of each selection per person*

**size of wedding cake is based on number of guests. if more tiers are requested, an additional cost will apply*

COCKTAIL HOUR: PASSED HORS D'OEUVRES

**additional hors d'oeuvres may be added for \$7 per person; based on one piece of each per person*

HOT

PEKING DUCK BREAST five spice, hoisin & scallions
TINY SIRLOIN PATTY MELTS caramelized shallots, gruyere cheese, and tomato relish
CRISPY SHRIMP ROLL honey citrus cilantro glaze, pickled cucumber
WILD MUSHROOM RISOTTO CAKES pistachio pesto, micro herbs
CHICKEN PARMESAN CROSTINI fresh mozzarella & tomato fondue
ADOBE BEEF SHORTRIB smoky chipotle glaze, arugula salad
PORTOBELLO MUSHROOM STEAK FRIES balsamic aioli
BLANKETED SABRETT FRANKS stone ground mustard – deli mustard
MINI TOMATO SOUP gruyere cheese toasts
MINI BEEF WELLINGTON demi glaze
DUNGENESS CRAB CAKES lemon and chive aioli
CRISP CALAMARI jalapeno cilantro dipping sauce
VEGETARIAN SPRING ROLLS carrot plum sauce
SPINACH AND FETA PURSE wrapped in phyllo

COLD

BANH MI SLIDERS Vietnamese bbq pork & sweet-n-sour veggie, mini baguette
SOUTHWESTERN SPICED CURED SALMON on taro root chip, lemon chive sour cream
SMOKED CHICKEN COBB blue cheese, bacon & avocado
SAKE GINGER BEEF shiitake scallion mushroom salad
SEARED TUNA MOLECULAR skewered with raspberry gelee & wasabi aioli
BEET & GOAT CHEESE COINS frizzled ginger & orange zest on a raisin nut croustade
MINIATURE BLT apple smoked bacon, arugula, and cherry tomato sandwich
CRAB & MELON SALAD wonton tuile, minted elderflower gelee
SAVORY CANNOLI gorgonzola, figs, pistachio brittle & pink peppercorns
LUMP CRAB CAKE pickled leeks, black truffle sauce
MEDITERRANEAN SALAD cucumber feta salad, roasted pepper hummus
SKEWERED CAPRESE SALAD artichoke, olive oil drizzle
CRISP BRUSCHETTA sun-dried tomato and olive
MINI BAKED POTATOES chive aioli



DINNER: SOUP/SALAD SELECTIONS

**your choice of (1) of any of the selections below is included in all menu options*

DECONSTRUCTED MAINE LOBSTER BISQUE

crisp pork belly, root vegetables, oyster cracker and harvey's bristol cream

TOMATO GAZPACHO

fresh herbs, chorizo and garlic miche crouton

SALAD of BABY GREENS

crumbled ricotta salata, dried cranberries, spiced walnuts, and orange dijon vinaigrette served with a warm balsamic drizzled cranberry sage flatbread

STACK CAESAR SALAD

romaine lettuce leaves, shaved parmigiano, classic caesar vinaigrette, white anchovy, crispy prosciutto and asiago toast

GORGONZOLA WEDGE

baby iceberg wedge, candied walnuts & blistered grapes, creamy cracked black pepper dressing, gorgonzola cheese

SPINACH & ENDIVE SALAD

crisp pancetta, orange segments, red peppers & jicama, ginger sesame dressing, arizona honey comb and sesame glazed pumpkin seeds

HEIRLOOM TOMATO AND BURRATTA

sweet heirloom tomatoes, spicy baby greens, balsamic caviar and imported evoo

DINNER: APPETIZERS

**substitute an appetizer for a soup/salad in a three course menu for an additional \$5 per person
add an appetizer to create a four course menu for an additional \$10 per person

BLACKENED ALBACORE TUNA TATAKI

Japanese rice cake, seaweed salad and garlic soy reduction

LOBSTER RAVIOLI

butternut squash bolognese, lobster medallions & sage oil with broccoli rabe, roasted apples & squash

THAI BEEF CARPACCIO

frisee lettuce, crispy shallots, red pickled jalapeño, spicy tamarind dressing and shaved coconut

SHEEPS MILK RICOTTA GNOCCHI

sautéed spinach, sage in brown butter sauce with pecorino romano cheese

TAPAS SAMPLER

select two of the following tapas appetizers to be served as a duet

stuffed piquillo peppers | goat cheese | mushrooms
creamy risotto | wild mushroom | manchego cheese | natural jus
pan manchego | toasted bread | fresh garlic tomato sauce | manchego cheese
gambas | sautéed shrimp | garlic | arbol chilis
seared scallop | romesco sauce
lobster gazpacho | traditional chilled Spanish soup | lobster meat
traditional Spanish chicken croquetas | chicken | béchamel
spanish iberico sliders | prime beef | iberico pork | caramelized onions
albondigas | beef and pork meatballs | tomato | sherry sauc

DINNER: ENTREES

**should you want to offer a pre-selected choice of (3) entrée options, the highest price menu selection applies to all entrees. Maximum of three pre-selected entree choices*

some menu items require/can be added for an additional cost – prices noted in **bold*

POULTRY

PISTACHIO CRUSTED CHICKEN BREAST (7 oz)

cherry ginger chicken jus, sweet potato parmesan pave, wilted beet greens & sundried cherries

AMISH HERB ROASTED CHICKEN BREAST (7 oz)

caramelized salsify puree, wild mushrooms, smoky bacon and rosemary reduction

PROSCIUTTO STUFFED CHICKEN BREAST (7 oz)

crisp skin chicken breast stuffed with prosciutto, gruyere & spinach served with French beans & classic tomato sauce

OVEN ROAST ALL NATURAL HALF CHICKEN ***additional \$5 per person**

citrus brined jadoori chicken, creamy parsnip and shallot whipped potatoes, seasonal vegetables, and natural pan jus

BEEF

BRAISED MISHIMA RESERVE WAGYU SHORT RIB (6 oz)

horseradish potato silk, parslid shallots, jardinière vegetables and red wine jus

NEWPORT MEATS NY STEAK (8 oz)

cider thyme sauce, root vegetable, sweet corn puree, young watercress and pickled mustard seeds

STEAK & FRITES (8 oz)

seared rib eye pave on a bed of trumpet mushrooms, shoe string potatoes, wilted leeks & spinach, tarragon aioli

BALSAMIC BEEF TENDERLOIN (5 oz)

roast tenderloin of beef, balsamic rosemary demi, crispy semolina gnocchi cake with hedgehog mushrooms and fresh garden treasures

BEEF TENDERLOIN “FILET MIGNON” (8 oz) ***additional \$10 per person**

golden potato & celery root puree, green garlic with tiny asparagus & sweet corn emulsion, fresh sage

PEPPERCORN BONE- IN VEAL CHOP (10 oz) ***additional \$15 per person**

confit of slow roasted shallots-carrots-celery hearts, red wine thyme reduction, and olive oil smashed fingerling potatoes & cauliflower creamed spinach

DINNER: ENTREES

SUSTAINABLE & ECO-FRIENDLY SEAFOOD ENTREES

we have selected a wide array of sustainable farm raised and responsibly fished seafood selections. due to seasonality, substitutions may occur.

WILD HERB AND CHIVE BLOSSUM CRUSTED SALMON (6 oz)

topped with frizzled leeks, saffron beurre blanc, truffled cauliflower puree, lemon glazed asparagus spears

SALMON PROVENCAL (6 oz)

wilted spinach, cherry tomatoes, capers, haricots verts and imported mellow olives, herbed parmesan farrow and wheat berry risotto

ARTICHOKE CRUSTED DAY BOAT SCALLOPS (6 oz)

sun choke smoked bacon sauce & green herb emulsion, celery root potato pave, lemon glazed asparagus

CAMPFIRE BLUECORN CRUSTED RUBBY RED TROUT (6 oz)

young potatoes, shaved fennel-asparagus-radish salad, mandarin orange beurre blanc

GRILLED HAWAIIAN MONGCHONG (6 oz)

topped with micro greens & citrus zest, orange beurre blanc, haricots verts, fennel & orange sauté, saffron wild rice

WALOO ESCOLAR (6 oz)

cilantro lime marinade, mango red pepper relish, asparagus spears & roasted sweet potatoes

MEDITERRANEAN PAN SEARED SEASONAL COSTAL SEABASS (6 oz)

braised fennel, caramelized onion relish & tomato confit, celery root apple puree, preserved lemon gastrique

DINNER: ENTREES

VEGETARIAN ENTREES

HOUSEMADE ROASTED BEET RAVIOLI WITH BROWN BUTTER
rocket greens, caramelized walnuts, fines herbs and aged goat cheese

PORTEBELLO MUSHROOM TOWER
roasted portobello, zucchini, squash, piquillo pepper and spinach served over fennel and tomato
fondue

CHINESE LONG BEANS AND TOFU
sesame wok tossed with candied cashews, Thai basil, and spicy sambal vinaigrette

WILD MUSHROOM BARLEY RISOTTO
seasonal mushrooms cooked in a cream less barley risotto and topped with shaved parmesan and
parsley gremolata (omit the cheese to make this vegan)

BLACKBEAN POBLANOS RELLENOS
poblano chili stuffed with black beans, tomato sauce, vegetable escabeche and toasted cumin
guacamole

UDON NOODLE POT
Japanese wheat flour noodles served with steamed bok choy, onion, shiitake mushrooms, snow peas,
fresh ginger, napa, scallions and cilantro in a light soy dashi broth

MAKE IT A DUO ENHANCEMENTS

add one of these items to your entree to create a duo!

*additional per person fees apply – prices noted in **bold**

COLD WATER LOBSTER TAIL (6 oz) ***additional (MKT) per person**
lobster tail in the shell baked in drawn butter, garlic, shallots, white wine and fresh thyme

MISHIMA RANCH WAGYU SHORT RIB (5 oz) ***additional \$20 per person**
72 hour braised short rib with bone marrow demi and port wine glaze

JUMBO PRAWNS ***additional \$18 per person**
2 jumbo u-10 cold water spotted prawns cooked in basil-garlic-shallot extra virgin olive oil

PETIT FILET MIGNON (4 oz) ***additional \$22 per person**
charred petit filet mignon served with sauce béarnaise and rich red wine demi

DINNER: WEDDING CAKE

**a standard wedding cake iced in French vanilla buttercream is included in all menu options*

**size of wedding cake is based on number of guests. if more tiers are requested, an additional cost will apply.*

CAKE FLAVORS

vanilla genoise
vanilla silk cake
devil's food chocolate cake
california almond cake
carrot cake
red velvet cake
roasted hazelnut cake
almond butter cake
coconut cake
butterscotch rum cake

CAKE FILLINGS

white, milk, or dark chocolate bavarian
cannoli cream (chocolate chip or candied fruit)
dolce de leche custard
tahitian vanilla bean pastry cream
creamy key lime, lemon, raspberry or passion fruit
cream cheese
chocolate truffle
pina colada
whipped mascarpone
white chocolate raspberry truffle
new york cheese cake mousse
house made raspberry, apricot, or strawberry marmalade
seasonal fresh fruit (strawberry, raspberry, blackberry, pineapple, mango, etc...)
peanut butter mousse
hazelnut praline bavarian coffee cream

SPECIALTY DESIGNS AND DECORATIONS

**our executive pastry chef can design and customize a dream wedding cake for your special day at an additional cost - pricing varies by design and includes cutting and serving of the cake*

**fresh flowers can be provided to the pastry chef by your florist for decoration at no additional cost*

**fresh flowers, ribbons, beading, fondant, intricate design etc. are not considered a standard wedding cake*

**please send us a picture of your dream wedding cake to determine additional costs, if any*



BEVERAGE SERVICE

**All pricing is per drink, unless otherwise indicated below*

CALL BAR \$11

Finlandia vodka
Sauza Blue 100% Agave Tequila
Bacardi Superior Rum
New Amsterdam Gin
Evan Williams Bourbon
Famous Grouse Scotch

PREMIUM BAR \$13

Tito's Vodka
Exotico Reposado Tequila
Flor De Cana Rum
Beefeater Gin
Jack Daniels Whiskey
Four Roses Bourbon
Dewar's White Label Scotch

DOMESTIC BEER \$7

IMPORTED BEER \$8

CRAFT & LOCAL BEER \$9

SOFT DRINKS \$5

MINERAL WATERS \$5

HOUSE WINE

canyon road, california
chardonnay, merlot, cabernet sauvignon \$48 per bottle

ravenswood, california
chardonnay, merlot, cabernet sauvignon \$52 per bottle

estancia, mendocino, california
chardonnay, merlot, cabernet sauvignon \$52 per bottle

SIGNATURE COCKTAIL EXPERIENCE

**personalize your event with custom specialty bars and drinks. Please inquire about options.*



ENHANCEMENTS: COCKTAIL HOUR

CHARCUTERIE \$18 per person

cured salami, sopressata, capicola, prosciutto, dried sausage, cured and brined olives, peppers, fig jam, english crackers and a selection of crusty bread

MEZZE \$16 per person

traditional hummus, tzatziki, baba ghanoush, taramosalata, brined olives, crisp romaine and endive spears, toasted pita chips

DOMESTIC CHEESES \$17 per person

monterey jack, wisconsin cheddar, maytag blue, cowgirl creamery fromage blanc, cypress grove goat with dried fruits, grapes, freshly baked artisan breads and crackers

INTERNATIONAL CHEESES \$19 per person

parmigiano reggiano, morbier windsor red, roquefort, manchego, brie, salted and candied nuts, dried fruit, freshly baked artisan breads, lavosh, grissini

VEGETABLE CRUDITÉS \$14 per person

assorted baby vegetables served with chunky bleu cheese, peppered ranch and guacamole dipping sauces

CHIPS, SALSA & GUACAMOLE \$12 per person

authentically local, house-made salsa and guacamole

SEASONAL SLICED FRUIT \$10 per person

seasonal locally-grown assorted melons and berries

ENHANCEMENTS: DESSERTS

MINIATURE PASTRY BUFFET \$12 per person

**choose up to five selections of French pastries or verines*

**based on two mini desserts per person*

ASSORTED MINI FRENCH PASTRIES

chocolate ganache tart

seasonal fruit tart

chocolate coconut cake

passion fruit mango tart

pina colada tart

apple tarte tatin

braeburn apple mille feuille

cream puffs

chocolate éclairs

opera torte

raspberry sacher torte

ASSORTED VERINES

dark and white chocolate mousse

rocky road

caramelized pineapple tiramisu

carrot cake

strawberry panna cotta

tropical fruit shooters

raspberry key lime

seasonal berry cheesecake

SMALL BITES \$12 per person

**choose one of the three options below*

long stem chocolate dipped strawberries

three French macarons or coconut macaroons

three of Chef's seasonal assortment of chocolate truffles or bon bons

ENHANCEMENTS: LATE NIGHT ACTION STATIONS

**chef attendant fee required for all action stations: \$150+ each, (1) required for every 150 guests
pricing is based off of one serving of each item per person per station

CONTEMPORARY SLIDER STATION \$13 per person

miniature sandwiches served on artisan & parker house rolls

BBQ PULLED BEEF SLIDERS

smothered in a bourbon molasses glaze, caramelized onion jam

LUMP CRABCAKE SLIDERS

lemon dill aioli, root vegetable slaw

GRILLED PORTOBELLO SLIDERS

roasted peppers, goat cheese, arugula & balsamic glaze

IN ADDITION: (choice of one side)

CRISP ONION RINGS

in a spiced ale batter, homemade chili tomato ketchup

HOMEMADE TRUFFLED YUKON POTATO CHIPS

dusted with frizzled savory herbs & sea salt

ARTISANAL MAC & CHEESE BAR \$13 per person

trio of creamy mac & cheese made to order & served in individual tasting vessels

SMOKED CHICKEN AGED CHEDDAR MAC & CHEESE

with scallions & caramelized shallots, topped with cornbread crumb crust

TOMATO FRESH RICOTTA MAC & CHEESE

with basil & arugula, topped with focaccia crumb crust

GARDEN GREEN VEGETABLE GOAT MAC & CHEESE

with truffle oil & lemon zest, topped with pumpernickel crumb crust

HELP YOURSELF TOPPINGS & MIX INS:

crispy bacon, cilantro pesto, tomato chutney, shallot jam, soft herb salad, cracked peppercorns

LA HACIENDA STREET TACOS \$10 per person

served with mini corn and flour tortillas

CHICKEN TINGA TACOS

BRAISED BEEF TACOS

CARNITAS TACOS

TOPPINGS & MIX INS:

house made guacamole, shredded lettuce, tomatoes, pico de gallo, shredded cheese and crema

ENHANCEMENTS: LATE NIGHT SNACKS

**pricing is based off of one serving of each item per person per late night snack option*

WINDY CITY HOT DOG WAGON \$15 per person

sabrett hot dogs and mini pigs in a blanket served with traditional nyc and chicago accompaniments, mustards, ketchups, relishes, whole bean chili and cheese

MILK AND COOKIES \$12 per person

a selection of chocolate chip, peanut butter and macadamia cookies served warm from the oven. please enjoy with a selection of icy- cold 2%, low fat and whole milk. chocolate and strawberry stir-ins also included.

DONUTS AND COFFEE \$14 per person

selection of freshly made yeast raised donuts and donut holes you glaze, dip or dunk yourself with a selection of delicious sweet sauces and toppings; nuts, candies, chocolates and sprinkles.

freshly brewed regular and decaf coffees and teas (*adult coffees available for an additional fee*)

MALTS & FLOATS \$14 per person

**chef attendant required*

select three options from list below:

- classic chocolate – chocolate milk, haagen-dazs chocolate ice cream, peppermint candies, whipped cream
- vanilla – whole milk, haagen-dazs vanilla ice cream, whipped cream, chopped malted balls
- strawberry – whole milk, haagen-dazs strawberry ice cream, fresh strawberries, whipped cream, mint
- espresso – vanilla soy ice milk, espresso, vanilla & chocolate nondairy ice cream
- mint chocolate chip – mint chocolate chip ice cream, chunks of brownies and sprinkles on the rim
- root beer float – vanilla ice cream, sarsaparilla

TAKE AWAYS \$25 per person

surprise your guests with these selections of take away treats! artistically wrapped and designed to take home so your guests will continue to enjoy the evening even after the night ends.

choose one:

BOX OF MACARONS

five French macarons, assorted flavors

BRIDE & GROOM COOKIES

vanilla shortbread with vanilla and chocolate fondant topping (*one of each*)

BRIDE & GROOM CHOCOLATE STRAWBERRIES

strawberries dipped in traditional milk and white chocolate (*one of each*)



BACHELORETTE, BRIDAL, BEAUTY... a SPA'RTY for all OCCASSIONS!

Well & Being offers a uniquely rewarding and deeply personalized palette of experiences that infuse life with a greater sense of vitality and a bit of indulgence. From the exhilaration of Aerial Hammock Yoga to the tranquility of a customized aromatherapy massage, you and your guests will feel truly pampered before your special day!

What is a Spa'rty?

When groups of three or more book a 60-minute massage, body or facial treatment each, you will receive a spa'rty event planner to make all the arrangements and prepare every last detail, complimentary spa lunch and table reservations, special occasion sign announcing your group and a special retail party gift for all!

Let's make your Spa'rty Spectacular!

Create a unique and memorable day by adding on any of the following activities to your day:

- Laughing Yoga – laugh your way to relaxation with a laughing yoga class that will leave you in stitches
 - Salsa Spa'rty – add margarita pedicures to your day and enjoy complimentary chips and salsa
- Glamour Girls – tips and tricks from our glam-on-the-go beauty experts with a champagne toast!
- Private Aerial Hammock Yoga – start your Spa'rty off upside down! Enjoy a private group 45 minute class designed to stretch your body and prepare your mind for a beautiful Spa Day at Well & Being

On the day of your service you will have Spa access from 6 am – 10 pm, inclusive of spa fitness center and classes, heated waterfall grotto, steam room, sauna and jacuzzi. 24-hour advanced reservations are required.

*Certain restrictions apply. 18% gratuity added to all spa/salon services and packages. Cannot be combined with other offers or discounts.



HOTEL GUIDELINES

ALCOHOLIC BEVERAGES AND CONSUMPTION

The Fairmont Scottsdale Princess is responsible for the sale and service of all alcoholic beverages. In compliance with the State and City Law/Regulations, no outside alcohol may be brought onto property. As the Fairmont Scottsdale Princess is a licensed premise, proper Photo I.D. is required at all events.

In addition, the hotel may refuse alcoholic beverage service to any person who appears to be intoxicated.

AVAILABILITY OF RECEPTION & CEREMONY SPACES

Access to reception site for decoration set-up prior to schedule starting time is subject to availability and may require additional charges.

DEPOSITS & BILLING

A 25% non-refundable deposit of the Food and Beverage Minimum along with the Ceremony Fee is required to hold space. (2) Weeks prior to the date of the event, full prepayment is due. Prepayment is based on an estimate provided by your Wedding Professional.

FOOD & BEVERAGE

Food and beverage arrangements are subject to a taxable service charge of 24% and applicable sales tax of 7.95%. In order for our resort to ensure the availability of times, we ask that your menu selections be submitted 30 days prior to your event date.

MINIMUMS

A food and beverage minimum is required for event venues. Your wedding professional will discuss with you in detail the varying prices. A difference may vary based on time of year and the day of the week of your wedding and size of the venue.



YOUR WEDDING PARTNERS

WEDDING PROFESSIONAL

Assisting as a dedicated and collaborative professional, our Wedding Professional will work with you every step of the way. This individual will consult you on menus, room set-up, special services, and act as your point of communication to the entire hotel.

CULINARY AND BANQUET TEAM

Well-versed in the art of planning menus for affairs large and small, the creative staff serves up perfection every time. The dedicated chefs and banquet team work to deliver a memorable event and our Pastry department is sure to dazzle and delight. Each wedding cake is crafted to our couple's desire with their specific requests in mind.

ADVENTURES & EXPERIENCES

Adventures & Experiences, at the Fairmont Scottsdale Princess, will act as your one-stop shop for personalized wedding design, offering recommendations for florists, entertainment, décor, and other unique wedding needs.

AUDIO VISUAL EXPERTS

Our in-house audio visual company, PSAV, provides the latest in every aspect of audio, visual, light design and creative content. Enhance your wedding with vibrant wall colors or shine the spotlight on your dance floor. PSAV always strives to excel in customer service excellence.