PASSED HORS D’OEUVRES
3 pieces per person of your choice of hot or cold hors d’oeuvres

FIRST COURSE
(your choice of one from the following)

SPINACH & FRisee SALAD
poached baby pears, ricotta salata, toasted pine nuts, pickled red onions, fig vinaigrette

SOUTHWEST CAESAR
blistered corn, oven-cured tomato, manchego cheese, cornbread croutons, cilantro-lime caesar dressing

ARTISAN BABY LETTUCE
heirloom tomatoes, cucumber, toasted sunflower seeds crisp phyllo, roasted shallot vinaigrette

SECOND COURSE
(choose one from the following)

AGAVE-GLAZED FREE RANGE CHICKEN
poblano polenta, broccolini, roasted red pepper, cascabel demi-glace

GRILLED ARIZONA PRIME BEEF STRIP LOIN
jumbo asparagus, sautéed mushrooms, horseradish butter, oven-roasted fingerling potatoes, caramelized onion reduction

FENNEL POLLEN-DUSTED SALMON
wild rice-lentil pilaf, roasted red beets, sautéed kale, roasted mango relish

champagne toast

DESSERT
custom wedding cake

freshly brewed Starbucks® regular and decaffeinated coffee, assorted Tazo® teas and condiments
PATHFINDER
DINNER PACKAGE

PASSED HORS D’OEUVRES
3 pieces per person of your choice of hot or cold hors d'oeuvres

FIRST COURSE
(your choice of one from the following)

BOUQUET OF FIELD GREENS
torched goat cheese, piquant peppers,
fig compote, sherry vinaigrette

SONORAN WEDGE
baby iceberg, crisp pancetta, sun dried tomato,
pickled red onions, yellow pea tendrils, avocado ranch

GOLDEN BEET
sky fall farms organic field greens, port wine reduction,
heirloom tomato, strawberry balsamic vinaigrette

SECOND COURSE
(choose one from the following)

POMEGRANATE GLAZED ORGANIC CHICKEN
heirloom potato, jumbo asparagus, yellow pepper,
cara cara orange reduction

GRILLED BEEF TENDERLOIN
haricots verts, heirloom carrot, roasted shallot butter,
yukon gold potato flan, barolo wine reduction

PAN-ROASTED PACIFIC HALIBUT
butternut squash, toasted barley, cauliflower purée,
broccolini, grilled squash, lemon dill sauce
champagne toast

DESSERT
custom wedding cake
freshly brewed Starbucks® regular and decaffeinated coffee,
assorted Tazo® teas and condiments
KIERLAND
DINNER PACKAGE

PASSED HORS D’OEUVRES
3 pieces per person of your choice of hot or cold hors d’oeuvres

FIRST COURSE
(your choice of one from the following)

SWEETHEART
bibb lettuce, lolla rossa, treviso, rose petals, edible flowers, rose water champagne vinaigrette

BOUQUET OF FIELD GREENS
torched goat cheese, piquant peppers, fig compote, sherry vinaigrette

SPINACH & TREVIISO
toffee cashews, abbey lee farms tomatoes, dehydrated apricots, white cranberry vinaigrette

SECOND COURSE
(choose one duet entrée from the following)

KOBE BEEF SHORT RIB & PACIFIC SEA BASS
cured tomato grits, limoncello glaze, brussels sprouts, roasted red peppers

GRILLED BEEF TENDERLOIN & APPLE ICE WINE POACHED LOBSTER
petite squash, forest mushroom ragout, apple cider butter, goat cheese polenta cake, roasted eggplant

GRILLED CHICKEN & SKUNA BAY SALMON
rosemary au jus, crab meat gratin, charred red pepper, golden beets

champagne toast

DESSERT
custom wedding cake

freshly brewed Starbucks® regular and decaffeinated coffee, assorted Tazo® Teas and condiments
HORS D’OEUVRES

your wedding package includes a choice of three passed hors d’oeuvres (one piece of each selection per person; additional selections, priced per piece, are available)

COLD SELECTIONS
parma prosciutto wrapped asparagus, candied lemon zest red snapper ceviche, caracara orange, ginger, sweet chili garlic, crisp plantain cured tomato, slow roasted shallots, fig reduction and black mesa ranch goat cheese crostini desert blossom vegetable summer roll lamb tenderloin, granny smith apple, red chili chutney southwest chicken, roasted poblano sauce, cornbread crostini sesame seared tuna, wasabi sauce, rice cracker apple, brie, toasted ciabatta smoked salmon roulade, dill cream sauce

HOT SELECTIONS
lobster empanada, chervil crème chicken guajillo mole skewer feta cheese, sundried tomato, phyllo purse edamame pot stickers, soy ginger sauce asiago arancini, tomato chutney chipotle steak churrasco, red pepper chimichurri pork belly quesadilla, cilantro lime aioli, pickled shallot grilled lamb loin, black garlic rosemary glace jonah crab cake, ancho remoulade sonoran chicken, phyllo cup beef tenderloin brochette, tuscan wine reduction
ARRAY OF IMPORTED AND DOMESTIC CHEESES
triple crème cheese infused with red wine reduction,
chévre with caramelized pears, aged cheddar with
quince paste, four year aged gouda with grapes of the season,
stilton with a port wine reduction, sliced baguettes,
grilled focaccia, water crackers

ANTIPASTO BOARD
mortadella, prosciutto, sopressata, salumeria, salami,
manchego, gorgonzola, aged provolone, fresh mozzarella,
marinated olives, cured tomato, peppadew peppers,
grilled artichokes, charred fennel, grilled seasonal vegetables,
ciabatta, bread sticks, onion focaccia

SHRIMP-TINIS
ice wine poached shrimp,
vodka spiked horseradish, tangerine lace

CHILLED SEAFOOD SELECTIONS
peeled jumbo mexican white shrimp,
 alaskan king crab legs,
pacific oysters, littleneck clams

PACKAGE BAR
package bars are designed to take the guesswork
out of budgeting for your big day, simply choose a level of
distinction you prefer and leave the rest up to us.
Pricing is based upon a limited number of beverages per person
Note: All bars require one bartender attendant for every 75 guests.

HIS & HERS CUSTOM COCKTAILS
resort mixologists create artisanal, expertly mixed cocktails
infused with fresh natural ingredients and local flavors
CHILLED SELECTIONS

MAINE LOBSTER AND MANGO-TINI
medallions of lobster, jicama mango salad, endive, orange honey blossom vinaigrette

CORIANDER-ROASTED JUMBO SHRIMP
heirloom tomato, grilled red onions, cotija cheese, frisee, key lime vinaigrette

AGAVE-CURED SMOKED SALMON
cipollini onion tart, petite arugula, tomato coconut chutney, boursin cheese spread

HOT SELECTIONS

JONAH CRAB CAKE
blistered corn relish, chipotle crème

BLACK MESA RANCH GOAT CHEESE RAVIOLI
red beet purée, butternut squash relish, pea tendrils, spinach sauce

INTERMEZZO

SORBET
lemon, lime, raspberry, black berry cabernet, blood orange
LATE NIGHT SELECTIONS

THE MELT DOWN
shaved chicken monterey, roasted poblano pepper, chipotle aioli, sourdough fig, goat cheese, roasted shallots, roasted red peppers, ciabatta maplewood smoked cheddar, cured tomato, arugula pesto, rye

TACO STAND
ancho carne asada
grilled tequila lime chicken
soft flour and corn tortillas

SALSA BAR
salsa mexicana, pico de gallo, salsa verde,
ancho chile salsa, zesty chipotle lime crème

ASSORTED TOPPINGS
limes, napa cabbage, sour cream, guacamole, queso fresco,
diced tomato, diced cilantro, onions,
shaved romaine lettuce, pickled jalapeños

SLIDER BAR
ground sirloin beef, horseradish cheddar, roasted garlic aioli
pan seared turkey, dill havarti, cranberry relish, orange aioli
salmon, tomato coconut chutney, chervil crème, cilantro

FRENCH FRY BAR
STEAK, SWEET POTATO OR CURLY
 tamarind ketchup, jack daniels ketchup, roasted garlic aioli,
smoked sea salt, roasted poblano aioli, parmesan cheese,
truffle aioli, bacon bits, tequila brined beef chili, cheese sauce

POPCORN STAND
TRADITIONAL FLAVORS
(please select one)
theater, kettle corn, white popcorn

INFUSED GOURMET FLAVORS
(please select two)
bacon cheddar, ranch, garlic parmesan, jalapeño, sour cream & chive,
barbeque, s’mores, mesquite smoked, salt & vinegar

ASSORTED MINIATURE DESSERTS

SHOOTERS
triple chocolate mousse, apple cranberry crumb, lemon meringue

TARTS AND TERRINES
seasonal fruit tarts, espresso chocolate terrine, mango terrine
LATE NIGHT SELECTIONS

COOKIES & MILK

MILK SHOOTERS
2%, Chocolate, Strawberry

HOUSEMADE COOKIES
chocolate chip, oatmeal raisin, snickerdoodle

GOURMET MINI CUPCAKE BAR
(your choice of three from the following)

STRAWBERRY SHORTCAKE
white sponge, wild strawberry mousse,
chopped strawberries, strawberry marshmallow

LEMON
lemon sponge, lemon curd filling, torched meringue

SIMPLY RED
red velvet cake, cheesecake filling,
raspberry flavored cream cheese

TRIPLE CHOCOLATE
chocolate sponge, dark chocolate mousse,
chocolate icing, cocoa nibs

ROCKY ROAD
dark chocolate sponge, walnuts,
milk chocolate butter crème, chocolate shavings

VANILLA
vanilla sponge, pastry cream, tahitian vanilla bean icing

CHEESECAKE POPS

CHOCOLATE DIPPED STRAWBERRIES

MACAROONS
chocolate, raspberry, earl grey, coffee, salted caramel, passion fruit

ASSORTED PETIT FOURS

GOURMET COFFEE & TEA STATION
assortment of flavorings to include sugar free caramel, hazelnut,
toffee nut, white chocolate sauce, spicy chocolate, irish cream,
toasted almond mocha, chocolate shavings, cinnamon sticks,
whipped cream, orange curls honey, lemon and assorted sugars
FAREWELL
BREAKFAST MENU

(based on 60 minutes of continuous service)

selection of fresh squeezed orange, grapefruit and cranberry juices
assorted danish, sticky buns, dark chocolate croissant, and cranberry-orange muffins
sweet butter, fruit preserves and honey
sliced hand-cut harvested fruits garnished with seasonal berries
house made granola greek yogurt parfait
breakfast panini
arugula, cured tomato, eggs, brie cheese
breakfast tables include freshly brewed Starbucks® regular and decaffeinated coffee, assorted Tazo® teas and condiments

ENHANCE YOUR BREAKFAST

HASH STATION
cage free eggs served over the following selections:
lobster and crab hash – roasted shallots, heirloom tomatoes, red bliss potatoes
short rib hash – cured tomatoes, roasted peppers, chervil hollandaise, yukon gold potatoes
edamame and yam hash – roasted peppers, asparagus, wilted spinach
(chef attendant required)

SOUTHWEST CREPE STATION
caramelized strawberries, macerated cranberry citrus salsa, fire-roasted empire apples, nutella, ancho chile dark chocolate, hot fudge, cinnamon whipped cream, marshmallow sauce, brandied cherries, prickly pear syrup
(chef attendant required)

PREPARED-TO-ORDER “OLD FASHIONED” BELGIAN WAFFLES
vanilla bean ice cream, mixed berries, maple syrup, chocolate sauce, caramel sauce, berry sauce, pecans, whipped cream, chocolate whipped cream, rainbow sprinkles, chocolate sprinkles, M&M’s
(chef attendant required)