Flawless locations

ANASAZI BALLROOM
This ballroom features sparkling chandeliers, detailed wooden doors, and access to the Fountain Terrace a hidden garden for guests to enjoy.
Accommodates up to 700 guests.

ANASAZI COURTYARD
This spacious outdoor venue is incredibly popular for the couple looking for a night under the stars.
Accommodating groups from 200 to 500, this space is ideal for an elegant affair, a cocktail reception, or event of any theme.
Outdoor Sound Ordinance Restriction of 10:00 pm.

FOUNTAIN TERRACE
Seats up to 150 guests

HOHOKAM BALLROOM
This Ballroom features stunning crystal chandeliers, eighteen-foot ceilings, and balconies that allow for an elegant feel as soon as you enter the doors. Paired with an intimate courtyard, this area is the perfect space for 150 to 400 guests.

THE PALACIO
This elegant stand-alone banquet venue guarantees the ultimate option of exclusivity. The Palacio is a multi-level venue, with reception space on the first level. On the second level, guests are escorted to the Veranda Room, with vaulted ceilings and amazing views of the city.
Accommodates 75 - 120 guests.

Wedding package

CHAMPAGNE/CIDER TOAST
PLATED OR BUFFET MEAL
CUSTOM WEDDING CAKE OR CUPCAKES
COMPLIMENTARY CAKE CUTTING
WEDDING SPECIALIST TO ADVISE ON PLANNING THROUGHOUT THE PRE-WEDDING YEAR
BANQUET CAPTAIN TO OVERSEE THE WEDDING RECEPTION AND BANQUET STAFF
TABLES AND CHAIRS WITH RESORT LENGTH LINEN (WHITE, IVORY OR BLACK)
RESORT CHINA AND PLACE SETTINGS
DISCOUNTED SLEEPING ROOM RATE FOR OUT OF TOWN GUESTS*
HILTON HONORS POINTS AWARDED FOR WEDDING WITH ENROLLMENT IN PROGRAM
FOOD AND BEVERAGE PACKAGES TAILORED TO YOUR TASTES, CULTURAL PRINCIPALS AND BUDGET

*Based on Availability
RESORT STYLE
Hilton Phoenix Resort at the Peak is Phoenix’s premier wedding and event destination. With a rich history, dating back 40 years and a beloved staple in the valley, our resort offers top-notch service in a tranquil setting for your guests and special occasion.

Our resort was designed as an oasis of the Sonoran Desert, a Spanish-Mediterranean retreat spanning 27 acres, bordered by the Phoenix North Mountain Preserve yet minutes from Scottsdale or downtown Phoenix.

ALL-SUITE ACCOMMODATIONS
Choose from 563 suites including the exclusive Agave Suites at North Pointe. Offering a nice reprieve and dedicated concierge, the modern suites include upgraded amenities and dedicated pool. Choose the Amabassador Suite with dining room & seating up to 10 or the Presidential Suite with elegant living room and fireplace for a bridal or special occasion suite.

RIVER RANCH WATER RECREATION
Looking for a vibrant destination and a way to stay cool, create the ultimate getaway at River Ranch, with 4 acres of sparkling pools, cascading waterfalls and a lazy river. Mix it up and try out the 18-hole miniature golf course, shop-til-you-drop at Rodeo Drive or travel back in time at our old-fashioned ice cream parlor.

TOCASIERRA SPA, SALON & FITNESS CENTRE
Relax and enjoy a day at Tocasierra Spa. Create the perfect day of bliss for you and your bridesmaids. A full day of treating yourself is the ideal way to get ready for your big day. Our spa offers incredible services that range from massages, body treatments, to hair and nail services, skin rejuvenation and much more. You can also stay on top of your fitness regimen with more than 10,000 square feet of space, fitness equipment and specialty classes.

ON-SITE DINING
Rico’s American Grill offers flavorful dishes using only the finest quality, locally grown ingredients. It’s expansive space with glassed-in private dining room is a location for a bridal lunch or celebratory dinner. Savor the southwest at Hole-in-the-Wall offering delicious BBQ & comfort foods while Slim Picken’s is perfect spot for poolside refreshments.
Plated selections

Plated dinners are three courses offering a starter, entree and wedding cake or cupcakes. Coffee, iced tea and water service are included. Plated Dinner Packages Pricing can be found under the Entree Pricing.
**FIRST COURSE**  *(Select One)*

<table>
<thead>
<tr>
<th>Dish</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>ROASTED TOMATO SOUP</strong></td>
<td>With Balsamic Crème Fraiche</td>
</tr>
<tr>
<td><strong>BUTTERNUT SQUASH BISQUE</strong></td>
<td>With Pancetta and Sage</td>
</tr>
<tr>
<td><strong>PARMESAN POTATO SOUP</strong></td>
<td>With White Truffles</td>
</tr>
<tr>
<td><strong>ARTISAN LETTUCE SALAD</strong></td>
<td>Heirloom Tomatoes, Shaved Cucumber, Spun Carrots, Buttermilk-Dill Dressing</td>
</tr>
<tr>
<td><strong>BUTTER LETTUCE WEDGE</strong></td>
<td>Strawberries, Candied Pecans, Red Grapes, Bleu Cheese Mousse, Champagne</td>
</tr>
<tr>
<td><strong>BABY ROMAINE CAESAR</strong></td>
<td>Shaved Parmesan Cheese, Crisp Focaccia, Herb Caesar Dressing</td>
</tr>
<tr>
<td><strong>SPINACH AND FRISSE SALAD</strong></td>
<td>Roasted Tomatoes, Goat Cheese, Asparagus, Roasted Mushrooms, Balsamic Vinaigrette</td>
</tr>
</tbody>
</table>

To include an additional course from the selections listed, add $8.00 to Entrée Pricing.

**SECOND COURSE**

*Package Pricing Listed for each entrée and is a per person price*

**CHICKEN**

<table>
<thead>
<tr>
<th>Dish</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>CIDER BRINED CHICKEN BREAST</strong></td>
<td>Roasted Shallot Potato Puree, French Green Beans, Herb Jus $67.00</td>
</tr>
<tr>
<td><strong>HERB SEARED CHICKEN BREAST</strong></td>
<td>Buttermilk Red Bliss Mashed Potatoes, Roasted Vegetables, Chicken Demi-Glace $67.00</td>
</tr>
<tr>
<td><strong>TOMATO &amp; ARTICHOKE STUFFED CHICKEN BREAST</strong></td>
<td>Spinach Cous Cous, Lemon Beurre Blanc $70.00</td>
</tr>
</tbody>
</table>

**SEAFOOD**

<table>
<thead>
<tr>
<th>Dish</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>GRILLED CORVINA</strong></td>
<td>Saffron Potatoes, Wilted Spinach, Shaved Fennel Salad, Smoked Tomato Broth $70.00</td>
</tr>
<tr>
<td><strong>Seared Atlantic Salmon</strong></td>
<td>Roasted Poblano Polenta, Grilled Broccolini, Tequila-Lime Butter $72.00</td>
</tr>
</tbody>
</table>

**BEEF**

<table>
<thead>
<tr>
<th>Dish</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>GRILLED FILET OF BEEF</strong></td>
<td>Roasted Garlic Potato Gratin, Asparagus, Sauce Bordelaise $78.00</td>
</tr>
<tr>
<td><strong>Seared Atlantic Salmon</strong></td>
<td>Roasted Poblano Polenta, Grilled Broccolini, Tequila-Lime Butter $72.00</td>
</tr>
<tr>
<td><strong>SMOKED NEW YORK STRIP LOIN</strong></td>
<td>Roasted Fingerling Potatoes, French Green Beans &amp; Cabernet Demi-Glace $78.00</td>
</tr>
</tbody>
</table>

**PETITE TENDERLOIN OF BEEF & GRILLED SHRIMP**

Parmesan- Truffle Risotto, Roasted Asparagus and Sauce Bordelaise $92.00

**VEGETARIAN**

<table>
<thead>
<tr>
<th>Dish</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>QUINOA AND VEGETABLE FRITTER</strong></td>
<td>Wilted Spinach, Smoked Tomato Fondue $62.00</td>
</tr>
<tr>
<td><strong>MARKET VEGETABLE RISOTTO</strong></td>
<td>Herb Pesto and Organic Arugula $62.00</td>
</tr>
</tbody>
</table>

**SPECIALTY MEALS**

**CHILDREN’S MEAL** *(Available for Children 3-12 years)*

Fruit Salad, Chicken Tenders and Tater Tots, Wedding Cake and Sparkling Cider for Toast $27.00

**GRILLED CHICKEN PESTO SANDWICH**

Mozzarella, Arugula, Tomato on Focaccia Bread served with Potato Chips and Two Chocolate Chip Cookies, Choice of Soda or Bottled Water $27.00

When offering a choice of Two Entrées, Client is required to provide the Guarantee count for “split” entrées (5) days prior to the Wedding. Client must select the same Salad, Starch and Vegetable to be served with all entrées and provide place cards with indicators to signify the Guest’s entrée choice. The higher priced entrée will be applied to each entrée selection. Duet Entrée (two entrees served on one plate) will have the highest priced entrée selected plus an additional $10.00 added to the plate pricing.

*A 18% gratuity and a 6% taxable service charge along with applicable state sales tax will be applied to all food and beverage prices. Prices are effective through December 2018*
Wedding buffet

PACKAGE PRICING $85.00 PER PERSON
Buffet is based on 90 minutes of service

STARTER (Select Two)
FIELD GREEN SALAD
Seasonal Vegetables, Buttermilk Dressing and Red Wine Vinaigrette

YUMA VALLEY SALAD
Artisan Lettuces, Crows Dairy Goat Cheese, Rico’s Garden Vegetables
Champagne Vinaigrette & Buttermilk Dressing

TRADITIONAL CAESAR SALAD
Crisp Hearts of Romaine Lettuce, Croutons, Parmesan Cheese, Creamy
Caesar Dressing

CAPRESE SALAD
Tomato and Mozzarella Caprese Salad Basil Vinaigrette

ROASTED TOMATO & BASIL SOUP

PARMESAN POTATO SOUP
With White Truffles

ENTREES (Select Two)
HERB SEARED CHICKEN BREAST
Herb Jus

TOMATO & ARTICHOKE STUFFED CHICKEN BREAST
Lemon Beurre Blanc

SEARED ATLANTIC SALMON
Tequila-Lime Butter

GRILLED CORVINA
Smoked Tomato Broth

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ENTREES

SLICED TENDERLOIN OF BEEF
Cabernet Demi-Glace

QUINOA AND VEGETABLE FRITTER
Wilted Spinach, Smoked Tomato Fondue

MARKET VEGETABLE RISOTTO
Herb Pesto and Organic Arugula

ACCOMPANIMENTS (Select Two)

CHEDDAR MASHED POTATOES

PARMESAN-HERB FINGERLING POTATOES

ROASTED GARLIC POTATO GRATIN

CILANTRO-LIME RICE

MIXED GRAIN PILAF

ORECCHIETTA PASTA
Basil Pesto with Market Vegetables

FARM TO TABLE SEASONAL VEGETABLES

DESERT

Included in Package Price

WEDDING CAKE OR CUPCAKES

COFFEE AND TEA SERVICE

A 18% gratuity and a 6% taxable service charge along with applicable state sales tax will be applied to all food and beverage prices. Prices are effective through December 2018
Add a station to your Reception or Dinner Buffet
To create a unique Dinner Buffet Package select four stations for 90 minutes of service for $95.00 per person
Stations can be self-serve or Chef Attended, One Chef Attendant per 50 Guests, $150.00 Chef Fee for each Attendant.

MASHED POTATO BAR
Yukon Mashed Potatoes
Whipped Sweet Potatoes
Bacon, Sour Cream, Butter, Sharp Cheddar Cheese, Scallions,
Sautéed Mushrooms, Roasted Poblanos, Caramelized Onions and Cheddar Cheese Sauce, Mini Marshmallows, Candied Nuts and Cinnamon Butter
$20.00 per Person

PASTA! PASTA! PASTA!
Farfalle with Roasted Garlic Cream, Fresh Peas, Grilled Chicken, Caramelized Onions
Orecchiette with Tomato Pomodoro Sauce, Grilled Vegetables
$22.00 per Person

THE TACO STAND
Flour and Corn Tortillas, Hard and Soft Shells
Carne Asada, Chicken Mole & Baja Fish
Lettuce, Tomatoes, Pico De Gallo, Sour Cream, Jack Cheese, Cotija Cheese, Cabbage, Limes, Tomatillo Salsa and Roasted Tomato Salsa
$21.00 per Person

THE SLIDER BURGER BAR
Black Angus Beef Chipotle Black Bean Burgers
Artisan and Whole Wheat Buns Cheddar, Swiss, American and Bleu Cheeses, Shredded Lettuce, Tomato, Onion, Bacon, Pickles, Green Chiles, Crushed Avocado, Crispy Fried Onions, Jalapeños, Roasted Garlic Aioli, Dijon Mustard, Ketchup
$22.00 per Person

WOK SHOP
Sesame-Ginger Chicken
Snow Peas, Carrots and Bok Choy
Kung Pao Shrimp
Peanuts, Chiles, Peppers and Onions
Vegetable Stir-Fry
Edamame, Carrot, Broccoli, Cabbage, Peppers, Jasmine Rice and Lo Mein Noodles
$22.00 per Person

THE FARMER’S STAND
Fresh Cubed Seasonal Melons and Berries
Agave Greek Yogurt
Vegetable Crudité
Baby Carrots, Broccolini, Sweet Bell Peppers, Jicama, Cucumbers, Grape Tomatoes, Cannellini Bean Hummus & Buttermilk Dipping Sauces
Artisan Cheeses
Caramelized Nuts, Fig Jam, Dried Fruits, Lahvosh, Hearth Baked Breads
$20.00 per Person

A 18% gratuity and a 6% taxable service charge along with applicable state sales tax will be applied to all food and beverage prices. Prices are effective through December 2018.
$150.00 Carver Fee (One Carver per 50 guests, for two hours)  
All Served with Assorted Rolls, Whole Grain Mustard,  
Creamy Horseradish & Herb Mayonnaise

SEARED WHOLE-ROASTED BEEF TENDERLOIN  
$375.00 each (Serves 15)  

ORANGE-MAPLE BAKED HAM  
$300.00 each (Serves 25)

ROASTED GARLIC CRUSTED PRIME RIB  
$335.00 each (Serves 25)

BACON WRAPPED PORK LOIN  
$300.00 each (Serves 25)

ARTISAN CHEESE BOARD  
Served with Caramelized Nuts, Fig Jam, Dried Fruits, Lahvosh,  
Hearth Baked Breads  
$850.00 per Display  
(Serves 100)

FRESH FRUIT  
Fresh Cubed Seasonal Melons and Berries  
Agave Greek Yogurt  
$725.00 per Display  
(Serves 100)

FRESH VEGETABLE CRUDITÉS  
Baby Carrots, Broccolini, Sweet Bell Peppers, Cucumbers,  
Grape Tomatoes, Jicama, Cannellini Bean Hummus  
and Herb Buttermilk Dipping Sauces  
$525.00 per Display  
(Serves 100)

GRILLED GARDEN VEGETABLES  
Marinated Zucchini, Squash, Asparagus, Tomatoes, Mushrooms, Carrots and Sweet Bell Peppers, Basil Pesto  
and Cold Pressed Olive Oil  
$650.00 per Display  
(Serves 100)

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**Butler Passed hors d’oeuvres**

**SERVED BUTLER STYLE**
- $5.00 per piece in orders of 50 like Piece
- $35.00 per Server (1 per 50 guests, per hour)

**COLD**
- PROSCIUTTO, MOZZARELLA & BASIL PINWHEEL
- TOMATO, BASIL AND MOZZARELLA STACK
- ASIAN CHICKEN SALAD SPRING ROLL
- GRILLED SONORAN CHICKEN TORTILLA CUP

**HOT**
- WARM BRIE & TRUFFLE TARTELETTE
- CRAB STUFFED MUSHROOM CAP
- CHICKEN TIKKA SKEWER
- CHILI-LIME CHICKEN KABOB
- ORANGE GLAZED CHICKEN KABOB
- SOUTHWEST CHORIZO SPRING ROLL

**DIPS AND SPREADS**
- $100.00 PER ORDER (SERVES 50)
- TRIO OF HUMMUS DIPS WITH PITA CHIPS
- ARTICHOKE PARMESAN JALAPEÑO DIP WITH TOASTED BAGUETTES
- SPINACH DIP WITH ASSORTED ARTISAN BREAD
- CORN TORTILLA CHIPS SERVED WITH BLACK BEAN SALSA, ROASTED TOMATO SALSA, GUACAMOLE

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RESORT BRANDS

SPIRITS
Vodka, Gordon's Gin, Gordon's Rum, Ron Castillo Tequila, El Zarco Silver
Blended Whiskey, Black Velvet Bourbon, Early Times Scotch, Grant's Family
$7.50 per Drink

DOMESTIC BEER
Budweiser, Bud Light, Miller Lite, Coors Light
$6.50 per Drink

PREMIUM BEER
Corona Extra, Heineken Lager, Blue Moon, Michelob Ultra, Sam Adams, Stella Artois
$7.50 per Drink

WINE
Mionetto, Avantgarde Brut Prosecco, Greystone Cellars, Chardonnay and Cabernet Sauvignon, California
$9.00 per Drink

PREMIUM BRANDS

SPIRITS
Vodka, Absolut, Gin, Tanqueray Rum, Bacardi Superior Tequila, 1800 Silver Blended Whiskey, Canadian Club Bourbon, Jack Daniel's Scotch, Dewar's White Label
$11.00 per drink

DOMESTIC BEER
Budweiser, Bud Light, Coors Light, Miller Lite
$6.50 per Drink

PREMIUM BEERS
Corona Extra, Heineken Lager, Blue Moon, Michelob Ultra, Sam Adams, Stella Artois Kiltlifer Scottish Ale, Tempe, AZ Oak Creek Pale Ale, Sedona, AZ
$7.50 per drink

WINE
Mionetto, Avantgarde Brut Prosecco, Greystone Cellars, Chardonnay and Cabernet Sauvignon, California
$9.00 per drink

BEVERAGE FOR ALL AGES
Assorted Sodas:
Diet, regular and caffeine free

Still and Sparkling Bottled Waters

Assorted Fruit Juices and Iced Tea
with Lemons and Limes

$9.00 per person for the first hour of service; $7.00 per person for additional hours

Non-Alcoholic Beverages
A la Carte
Assorted Sodas and Bottled Water
$4.75 per Drink

Mineral Water and Bottles Juices
$5.25 per Drink

Bar set up includes appropriate mixers, juices and garnishes.

All Host Bars require one bartender per 100 guests and all Cash Bars require one bartender per 75 guests at $150.00 per (4) hours.

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Ceremony Packages & Sites

White Garden Chairs (up to 300 Guests)
Wrought Iron Arch with Side Columns for Florals
Gift and Guest Book Tables
Sand Ceremony/Unity Table
Sound System
Wireless Hand-held or Lapel Microphone
Sound Technician
Chef’s Choice of Seasonal Flavored Water
Alternate Space Provided for Inclement Water
Access to Resort Grounds for Wedding Photographs
Anasazi Courtyard $2,000.00
Fountain Terrace $900.00

plus 2.9% tax

WEDDING SPECIALIST TO COORDINATE
REHEARSAL & CEREMONY PROCESSIONAL
Deposit and Payment Requirements
The hotel requires a non-refundable deposit at the time of the booking to secure your event date and function space as definite. All deposits and subsequent deposits will be applied toward your final bill. Final payment is due five (5) business days prior to the event by cash, cashier’s or certified check or a major credit card.

Menu Selections and Prices
Our creative staff will assist you in planning customized menus, theme parties and/or packages that would be appropriate for your event. We do ask that your final menu selection be submitted no later than four (4) weeks prior to your event. All prices listed herein are valid through December 31, 2018 and are subject to a 18% gratuity, 6% taxable service charge and current 8.6% sales tax.

Guaranteed Guest Count
The final attendance must be definitely specified and communicated to the Resort by 12:00 pm a minimum of three (3) business days prior to your event. This number will be considered a guarantee not subject to reduction and changes will be made accordingly. If the guaranteed number is not received on time, the expected number(s) indicated on the banquet event order will become the guarantee. The resort will over set for your event by 3% of your final guarantee. An increase in the number of guests after this guarantee has been received will not be subject to an overset.

Outdoor Functions
The Resort Reserves the right to make the final decision regarding outdoor functions. The decision to move to an indoor location will be made by 12:00 pm the day of the event, based on prevailing weather conditions and the local forecast. Any client decision to keep a function outdoors, that would require a move-in with less than three (3) hours’ notice, will be assessed a labor charge of $5.00 per person or up to a maximum charge of $375.00. Outdoor functions have a mandatory end time of 10:00 pm due to city noise ordinances.

Cancellations
Should it be necessary for you to cancel a function, any advance deposits will not be refunded. In addition, a cancellation fee may be charged and is due and payable at the time of cancellation. These amounts are due as liquidated damages and not as penalty and will be listed in your Catering Sales Agreement.

Environmental Impact
We strive to lessen our environmental impact by using fresh, local and sustainable ingredients and products in our menus. We have been awarded the Green Seal by the Arizona Hotel & Lodging Association for implementing environmentally friendly programs in all areas of the resort and working to consistently reduce our carbon footprint in the state of Arizona. We are one of only 20 resorts in the valley to achieve this prestigious certification.