



MOUNTAIN SHADOWS

Iconic Weddings



Joy & Ben Photography



MOUNTAIN SHADOWS

Dreamy Desert Weddings

Make your wedding day iconic at our chic, contemporary resort. Mountain Shadows features dramatic mountain views around every corner. Walk down the aisle on our lawn and enjoy dinner and dancing on the Camelback Overlook rooftop deck, or celebrate in our stunning Paradise Ballroom that opens out onto a scenic terrace. Enjoy restaurant-quality fare, a top-notch wine list and plenty of unique touches for your big day. And, we have everything you need to make it the best wedding weekend ever, from poolside cabanas and golf to a gorgeous day-after brunch.



Sanz Studio





MOUNTAINSHADOWS

Wedding Package

\$7,000 plus tax

White Padded Folding Chairs
& Banquet Chairs

House Grey Linens

Use of Resort Grounds for Photography

Two-Night Stay in a Studio Suite
for the Night Before & Night Of

Getting-Ready Room for Day Of
(Meeting Space)

Ceremony Sound System with Two
Microphones and A/V Technician

Camelback Overlook Sound System
& Camelback Overlook Bistro Lights

Welcome & Gift Tables

Ceremony Rehearsal
(Timing Determined 30 Days Prior)



Mary Claire Photography



Mary Claire Photography



Make It A Wedding Weekend



Room Blocks

Invite your guests to enjoy the resort for the weekend. Contracted wedding room blocks are available for a minimum commitment of 10 rooms for 2 nights. Special rates and discounted daily resort fees are offered for weddings held on property. Please inquire to be connected with our group sales manager for details.

Rehearsal Dinner

Gather your guests for a memorable meal at Hearth '61 or in the Mountain View Room.

Welcome Reception

Kickoff your weekend by inviting your guests to gather for drinks in our Community Room, Living Room or one of our other unique spaces.

Pool Days

Relax before or after the big day with friends and enjoy the Arizona sunshine at one of our two scenic pool areas, including private cabanas. Ask about our Veuve Clicquot cart for an extra-special touch.



Inquire with your catering sales manager for options to include these events in your wedding weekend.



Make It A Wedding Weekend



MOUNTAINSHADOWS

Fitness Classes

Choose from any of our fitness classes and host a private class specifically designed with your party in mind. Rev it up or slow it down with options like bootcamp, yoga, sound healing and more.

Golf Tournament

Enjoy this fun pre- or post-wedding activity with your loved ones and indulge your competitive side. Head out to the course for 18 holes of par-3 golf, complete with clubs, carts and a bloody mary bar.

Post-Wedding Brunch

Stunning daytime views make for a picture-perfect way to end your wedding weekend. Enjoy mimosa and brunch stations to send your guests off with a weekend they will never forget.



Ryann Lindsey Photography



Ryann Lindsey Photography

Inquire with your catering sales manager for options to include these events in your wedding weekend.



Package One

\$225 per guest



MOUNTAINSHADOWS

INCLUSIONS

Passed Hors D'oeuvres
Soup or Salad Course
Entrée with Accompaniments
Wedding Cake with Tableside Coffee & Hot Tea Service
Wine Service — Mountain Shadows House Wine
3-Hour Bar Package — Tier 1

Passed Hors D'oeuvres

choose three or four selections

2.5 per guest included

COLD

Hamachi Crudo with Ponzu, Sesame and Jalapeño
Roasted Filet of Beef on a Crostini with Horseradish Cream and Balsamic Onions
Smoked Salmon with Cucumbers, Capers and a Lemon-Dill Crème Fraiche on Marble Rye
Goat Cheese Crostini with Fig and Crispy Beets
Grilled Artichoke Bruschetta with White Bean Hummus
Goat Cheese Tart with Chives and Peppered Jam

HOT

Petite Grilled Cheese with Tomato Soup Sip
Shrimp and Lobster Cake with Spicy Rémoûlade
Moroccan Spiced Lamb Loin with Mint Chimichurri
Asian Vegetable Pot Stickers with Soy Ginger Vinaigrette
Za'atar Meatball with Tomato Jam
Parmesan Gougères with Honey Drizzle
Jerk Chicken on Plantain Chip with Mango Salsa
Mini Beef Wellington with Red Wine Demi
Melted Manchego Crostini with Spanish Chorizo, Truffle Oil and Romesco Sauce



Blake Hogge Photography



Package One



MOUNTAIN SHADOWS

First Course

\$225 per guest

choose one soup or salad

SOUP

Seasonal Gazpacho Soup with Cucumbers, Tomatoes and Bell Pepper Salsa

Tomato Bisque with Herbed Croutons

Chilled Pea Soup with Lemon Crème Fraiche and Crispy Prosciutto

Roasted Butternut Squash Soup with Coriander Crème Fraiche

Lobster Bisque with Maine Lobster, Lemon Crème Fraiche and Chive Oil

SALAD

Beet and Apple Salad with Little Gem Lettuce, Whipped Goat Cheese, Pine Nuts and Orange Vinaigrette

Pear Green Salad with Shaved Manchego, Roasted Walnuts and Sherry Vinaigrette

Spinach Salad with Berries, Sunflower Seeds, Goat Cheese and Champagne Vinaigrette

Heirloom Tomatoes and Fresh Buffalo Mozzarella, Microgreens and Basil Vinaigrette

Mixed Greens Salad with Candied Pecans, Grapes, Roasted Beets and Shallot Vinaigrette

Strawberry Orange Salad with Arugula, Pickled Onion, Marcona Almonds, Goat Cheese and Honey Vinaigrette

Baby Greens Salad with Candied Pecans, Seasonal Fruit, Shaft's Bleu Cheese and Balsamic Vinaigrette

Second Course

pre-select for each guest

Natural Chicken Breast Stuffed with Herbed Ricotta and Sun-Dried Tomatoes

Creamy Corn Polenta, Broccolini, Roasted Cipollini Onion and Chicken Au Jus

Pan-Seared Salmon with a Soy Glaze and Ginger Beurre Blanc

Jasmine Rice, Cilantro and Baby Bok Choy

Slow-Braised Beef Short Ribs in Natural Jus

Whipped Potatoes, Asparagus, and a Mushroom Medley

Vegan Butternut Squash Ravioli

Carrot Coconut Cream Sauce and Fresh Baby Arugula

Tableside House Wine

Wedding Cake

Professionally Created Wedding Cake or Mini Desserts

Bar Package | Tier One

3 Hours of Service

Toast

One Glass of House Sparkling Wine per Guest



Ryann Lindsey Photography



Package Two

\$260 per guest



MOUNTAIN SHADOWS

INCLUSIONS

Passed Hors D'oeuvres
Soup or Salad Course
Entrée with Accompaniments
Wedding Cake with Tableside Coffee & Hot Tea Service
Wine Service — Mountain Shadows House Wine
4-Hour Bar Package — Tier 2

Passed Hors D'oeuvres

choose three or four selections
2.5 per guest included

COLD

Hamachi Crudo with Ponzu, Sesame and Jalapeño
Roasted Filet of Beef on a Crostini with Horseradish Cream and Balsamic Onions
Smoked Salmon with Cucumbers, Capers and a Lemon-Dill Crème Fraiche on Marble Rye
Goat Cheese Crostini with Fig and Crispy Beets
Grilled Artichoke Bruschetta with White Bean Hummus
Goat Cheese Tart with Chives and Peppered Jam

HOT

Petite Grilled Cheese with Tomato Soup Sip
Shrimp and Lobster Cake with Spicy Rémolade
Moroccan Spiced Lamb Loin with Mint Chimichurri
Asian Vegetable Pot Stickers with Soy Ginger Vinaigrette
Za'atar Meatball with Tomato Jam
Parmesan Gougères with Honey Drizzle
Jerk Chicken on Plantain Chip with Mango Salsa
Mini Beef Wellington with Red Wine Demi
Melted Manchego Crostini with Spanish Chorizo, Truffle Oil, and Romesco Sauce



Ryann Lindsey Photography



First Course

choose one soup or salad

Package Two

\$260 per guest



MOUNTAIN SHADOWS

SOUP

Seasonal Gazpacho Soup with Cucumbers, Tomatoes and Bell Pepper Salsa

Tomato Bisque with Herbed Croutons

Chilled Pea Soup with Lemon Crème Fraiche and Crispy Prosciutto

Roasted Butternut Squash Soup with Coriander Crème Fraiche

Lobster Bisque with Maine Lobster, Lemon Crème Fraiche and Chive Oil

SALAD

Beet and Apple Salad with Little Gem Lettuce, Whipped Goat Cheese, Pine Nuts, and Orange Vinaigrette

Pear Green Salad with Shaved Manchego, Roasted Walnuts, and Sherry Vinaigrette

Spinach Salad with Berries, Sunflower Seeds, Goat Cheese, and Champagne Vinaigrette

Heirloom Tomatoes and Fresh Buffalo Mozzarella, Microgreens, and Basil Vinaigrette

Mixed Greens Salad with Candied Pecans, Grapes, Roasted Beets, and Shallot Vinaigrette

Strawberry Orange Salad with Arugula, Pickled Onion, Marcona Almonds, Goat Cheese, and Honey Vinaigrette

Baby Greens Salad with Candied Pecans, Seasonal Fruit, Shaft's Bleu Cheese, and Balsamic Vinaigrette

Second Course

pre-select for each guest

Herb Chicken Breast with Charred Asparagus

Black Truffle Risotto and Microgreens

Lemon Herb Crusted Sea Bass with Basil Butter Sauce

Broccolini and Honey Roasted Fingerling Potatoes

Filet of Beef with Balsamic Onion Marmalade

Bleu Cheese Fondue, Haricot Vert, Whipped Potatoes and Bacon-Herb Butter

Vegan Butternut Squash Ravioli

Carrot Coconut Cream Sauce and Fresh Baby Arugula

Tableside House Wine

Wedding Cake

Professionally Created Wedding Cake or Mini Desserts

Bar Package | Tier Two

4 Hours of Service

Toast

One Glass of House Sparkling Wine per Guest



Package Three

\$225 per guest



MOUNTAINSHADOWS

INCLUSIONS

Passed Hors D'oeuvres

Three Station Selections

Wedding Cake with Tableside Coffee & Hot Tea Service

3-Hour Bar Package — Tier 1

90 Minutes of Service

Passed Hors D'oeuvres

choose three or four selections

2.5 per guest included

COLD

Hamachi Crudo with Ponzu, Sesame and Jalapeño

Roasted Filet of Beef on a Crostini with Horseradish Cream and Balsamic Onions

Smoked Salmon with Cucumbers, Capers and a Lemon-Dill Crème Fraiche on Marble Rye

Goat Cheese Crostini with Fig and Crispy Beets

Grilled Artichoke Bruschetta with White Bean Hummus

Goat Cheese Tart with Chives and Peppered Jam

HOT

Petite Grilled Cheese with Tomato Soup Sip

Shrimp and Lobster Cake with Spicy Rémoûlade

Moroccan Spiced Lamb Loin with Mint Chimichurri

Asian Vegetable Pot Stickers with Soy Ginger Vinaigrette

Za'atar Meatball with Tomato Jam

Parmesan Gougères with Honey Drizzle

Jerk Chicken on Plantain Chip with Mango Salsa

Mini Beef Wellington with Red Wine Demi

Melted Manchego Crostini with Spanish Chorizo, Truffle Oil, and Romesco Sauce



Ryann Lindsey Photography



Package Three

\$225 per guest

Stations

choose three

TAPAS STATION

Spanish Cheeses and Meats, Chickpea and Olive Salad, Chorizo and Roasted Red Pepper Kabobs, Black Olive Bread and Seafood Paella

BLINI STATION

Freshly Prepared Blini Served with American Caviar, Crème Fraiche, Chopped Onion, Chopped Tomato and Chopped Egg

MEDITERRANEAN GARDEN STATION

Classic Greek Salad with Feta and Black Olives, Grilled Pesto Vegetables, White Bean Chickpea Salad, Hummus with Toasted Pita Triangles, and Assorted Slow-Cured Olives

CARVERY STATION

Roasted Tenderloin of Beef, Mashed Potatoes, Seasonal Vegetables, Merlot Demi-Glace and Horseradish Cream

\$200 chef fee applies (1 per 50 guests)

PASTA STATION

Fusilli Pasta with Shrimp and Scampi Sauce

Bowtie Pasta with Roasted Corn, Peppers, Red Onions and Pesto Sauce

Penne Pasta with Mild Italian Sausage, Sweet Bell Peppers, Onions and Marinara Sauce

Served with Freshly Grated Parmesan Cheese

ICED RAW STATION

+ \$35++ per person

Market Fresh Shellfish: Shrimp, Crab and Oysters Garnished with Seaweed Salad, Cocktail Sauce, Louisiana Hot Sauce, Horseradish, Lemon Wedges and Oyster Crackers

Tablesides House Wine

Wedding Cake

Professionally Created Wedding Cake or Mini Desserts

Bar Package | Tier One

3 Hours of Service

Toast

One Glass of House Sparkling Wine per Guest



MOUNTAINSHADOWS



Elyse Hall Photography



MOUNTAIN SHADOWS

Package Four

\$290 per guest

INCLUSIONS

Passed Hors D'oeuvres and Platters
Soup or Salad Course
Duet Entrée with Accompaniments
Wedding Cake with Tableside Coffee & Hot Tea Service
Wine Service — Mountain Shadows House Wine
4-Hour Bar Package — Tier 2

Passed Hors D'oeuvres

choose three or four selections
2.5 per guest included

COLD

Hamachi Crudo with Ponzu, Sesame and Jalapeño
Roasted Filet of Beef on a Crostini with Horseradish Cream and Balsamic Onions
Smoked Salmon with Cucumbers, Capers and a Lemon-Dill Crème Fraîche on Marble Rye
Goat Cheese Crostini with Fig and Crispy Beets
Grilled Artichoke Bruschetta with White Bean Hummus
Goat Cheese Tart with Chives and Peppered Jam

HOT

Petite Grilled Cheese with Tomato Soup Sip
Shrimp and Lobster Cake with Spicy Rémoûlade
Moroccan Spiced Lamb Loin with Mint Chimichurri
Asian Vegetable Pot Stickers with Soy Ginger Vinaigrette
Za'atar Meatball with Tomato Jam
Parmesan Gougères with Honey Drizzle
Jerk Chicken on Plantain Chip with Mango Salsa
Mini Beef Wellington with Red Wine Demi
Melted Manchego Crostini with Spanish Chorizo, Truffle Oil, and Romesco Sauce

Platters

choose one

Charcuterie Platter

Imported Sliced and Cured Meats, Chef's Selection of Soft and Hard Cheese, Mediterranean Olives and Gourmet Mustards with Sliced Breads and Pita Points

Roasted Tomato Hummus with Pine Nuts

Served with Pita Crisps and Grilled Pesto Vegetables

Iced Raw Station

+ \$35++ per person

Market Fresh Shellfish: Shrimp, Crab and Oysters Garnished with Seaweed Salad, Cocktail Sauce, Louisiana Hot Sauce, Horseradish, Lemon Wedges and Oyster Crackers



Mary Claire Photography





MOUNTAIN SHADOWS

Package Four

\$290 per guest

First Course

choose one soup or salad

SOUP

Seasonal Gazpacho Soup with Cucumbers, Tomatoes and Bell Pepper Salsa

Tomato Bisque with Herbed Croutons

Chilled Pea Soup with Lemon Crème Fraiche and Crispy Prosciutto

Roasted Butternut Squash Soup with Coriander Crème Fraiche

Lobster Bisque with Maine Lobster, Lemon Crème Fraiche and Chive Oil

SALAD

Beet and Apple Salad with Little Gem Lettuce, Whipped Goat Cheese, Pine Nuts, and Orange Vinaigrette

Pear Green Salad with Shaved Manchego, Roasted Walnuts, and Sherry Vinaigrette

Spinach Salad with Berries, Sunflower Seeds, Goat Cheese, and Champagne Vinaigrette

Heirloom Tomatoes and Fresh Buffalo Mozzarella, Microgreens, and Basil Vinaigrette

Mixed Greens Salad with Candied Pecans, Grapes, Roasted Beets, and Shallot Vinaigrette

Strawberry Orange Salad with Arugula, Pickled Onion, Marcona Almonds, Goat Cheese, and Honey Vinaigrette

Baby Greens Salad with Candied Pecans, Seasonal Fruit, Shaft's Bleu Cheese, and Balsamic Vinaigrette

Second Course

choose two duet entrées & pre-order for each guest

Petite Filet of Beef and Herb-Crusted Sea Bass

Honey Glazed Fingerling Potatoes and Seasonal Vegetables

Petite Filet of Beef and Oven-Roasted Chicken Breast

Mushroom Demi-Glace, Roasted Garlic Mashed Potatoes and Seasonal Vegetables

Lobster Tail and Shrimp Scampi

Garlic Butter Sauce, Fusilli Pasta, and Roasted Broccolini

Vegan Butternut Squash Ravioli

Carrot Coconut Cream Sauce and Fresh Baby Arugula

Tableside House Wine

Wedding Cake

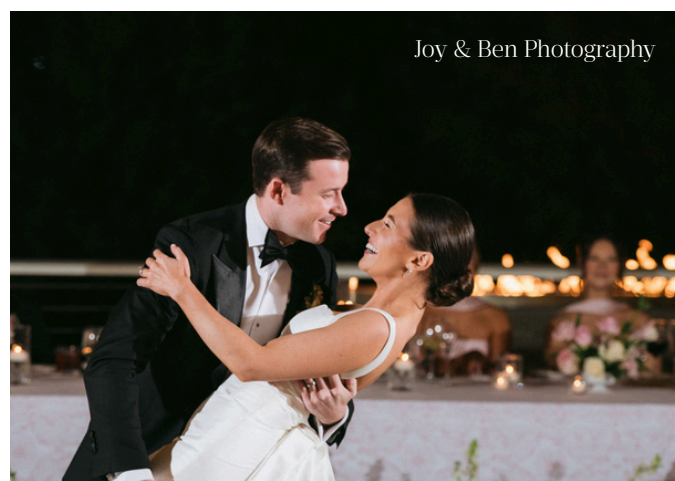
Professionally Created Wedding Cake or Cupcakes

Bar Package | Tier Two

4 Hours of Service

Toast

One Glass of House Sparkling Wine per Guest





MOUNTAIN SHADOWS

Welcome Beverages & Late-Night Bites

Veuve Clicquot Cart

Give your guests a sparkling welcome with a glass of Veuve Clicquot, served from our signature cart!

\$165 per bottle
minimum bottle purchase required
\$100 attendant fee (1 per 50 guests)

Sliders

Wagyu Beef Sliders with White Cheddar, Caramelized Onions and Lemon-Herb Aioli
Southwest Chicken Slider with Fontina Cheese, Bacon-Apple Jam and Ancho Aioli

\$34 per guest

Chicken Tenders & Fries

Crispy Chicken Tenders & Parmesan Fries served with Ranch, Ketchup and Honey Mustard Dipping Sauce

\$28 per guest

Build-Your-Own Tacos

Marinated Shredded Chicken Carne Asada with Achiote Braised Onions Served with Lettuce, Pico de Gallo, Housemade Salsa, Shredded Cheese, Guacamole, Chipotle Crema, Diced Onions, Corn and Flour Tortillas \$34 per guest

\$34 per guest

Tater Tot Bar

Sweet Potato Tots and Regular Tots with Toppings: Applewood Smoked Bacon, Queso, Tillamook Cheddar, Jalepeño, Sour Cream, Chives and Southwest Chili

\$28 per guest

Mac & Cheese Station

Toasted Herbed Panko, Bacon Bites, Crispy Onion, Chorizo, Green Onion and Cheddar Cheese

\$30 per guest

Quesadilla Station

Shredded Chicken Quesadilla

Quesabirria Quesadilla

Served with Corn & Flour Tortillas with Toppings: Salsa, Guacamole, Sliced Limes, Cilantro-Onions, Baja Sauce, Queso Fresco, Cabbage Slaw and Sour Cream

\$34 per guest | add Elote \$12 per guest

Grilled Cheese Station

Sourdough with Tillamook Cheddar, Caramelized Onion, Bacon Rye with Smoked Mozzarella, Sliced Tomato, Dijon Mustard

\$30 per guest | add Tomato Bisque \$12 per guest

Ice Cream Sundae Station

Vanilla, Chocolate and Salted Caramel Ice Creams with Toppings: Strawberry, Chocolate and White Chocolate Syrups, Fresh Berries, Maraschino Cherries, Whipped Cream, Chocolate Sprinkles, Rainbow Sprinkles, Brownie Bites and Chopped Toasted Nuts

\$26 per guest
\$100 attendant fee (1 per 50 guests)



Beverage Packages



MOUNTAIN SHADOWS

Tier One

open bar

LIQUOR

Purity 34 Vodka, New Amsterdam Gin,
Sauza Blue Tequila, Bacardi Rum, Old Forester Bourbon, JW
Red Label Scotch, Canadian Club Whiskey

WINES

Sycamore Lane Chardonnay, Cabernet Sauvignon, J.P. Chenet

CHILLED BEERS

Stella Artois, Four Peaks Local Brewery, Michelob Ultra,
Coors Light, Miller Lite, Corona

Tier Two

open bar

LIQUOR

Ketel One Vodka, Bombay Sapphire Gin, Milagro Silver
Tequila, Bacardi Rum, Jim Beam Bourbon, Dewar's White Label
Scotch, Jack Daniel's Whiskey

WINES

Imagery Sauvignon Blanc & Pinot Noir, Chateau Ste. Michelle
Chardonnay & Cabernet Sauvignon, J.P. Chenet

CHILLED BEERS

Stella Artois, Four Peaks Local Brewery, Michelob Ultra,
Coors Light, Miller Lite, Corona

Tier Three

open bar

LIQUOR

Tito's Vodka, Hendrick's Gin, Patron Silver Tequila, Mount Gay
Rum, Glenlivet 12-Year Scotch, Maker's Mark Bourbon

WINES

Domaine Carneros Napa Brut, Ferrari-Carano Chardonnay,
Justin Sauvignon Blanc & Cabernet Sauvignon,
Banshee Pinot Noir

CHILLED BEERS

Stella Artois, Four Peaks Local Brewery, Michelob Ultra,
Coors Light, Miller Lite, Corona

SIGNATURE COCKTAILS

choose up to two

MARGARITA

Tequila, Sweet & Sour, Simple Syrup,
Triple Sec & Lime Wedge

regular, prickly pear or jalapeño

APEROL SPRITZ

Aperol, Prosecco, Lemon Twist &
Splash of Club Soda

MOSCOW MULE

Vodka or Gin, Simple Syrup, Lime Juice,
Ginger Beer & Lime Wedge

OLD FASHIONED

Bourbon or Whiskey, Bitters,
Simple Syrup, Maraschino Cherries
& Orange Peel

THE DETAILS

\$200 bar setup/bartender fee applies
one bar/bartender per 75 guests required

\$15 per additional hour of bar service

\$15 per tier upgrade

larger wine list available, by the bottle
26% service charge & current tax apply

Signature cocktails tray passed or beyond this list
must be pre-purchased at a minimum of 25 per
drink, billed at the corresponding tier price point
(\$15, \$17, or \$19++ per drink).



Thomas Shull Photography



MOUNTAIN SHADOWS

Highly Acclaimed

We love making wedding-day magic happen.

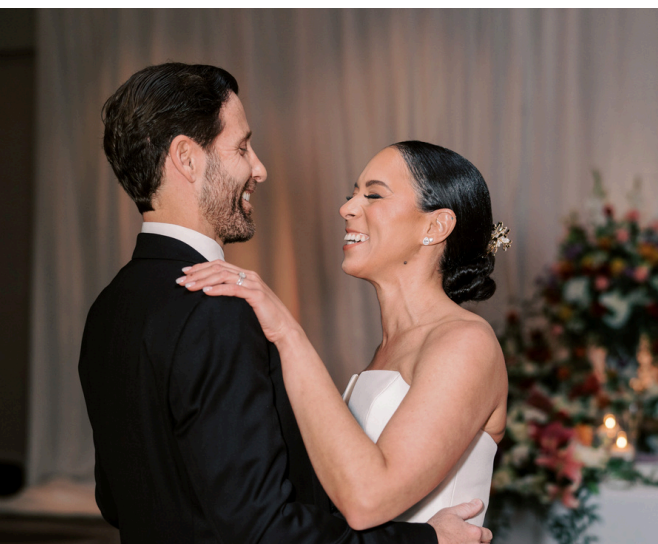
"We hosted our daughter's wedding at Mountain Shadows. The whole process from start to finish was a 10/10 experience. We looked at about six other venues, and when we walked through the door at Mountain Shadows we knew it was the place. The food is truly excellent; there is something for everybody, and even the most picky of guests will be impressed! Many of our guests commented that it was the nicest wedding they had ever been to. I highly recommend Mountain Shadows and Mark, along with the whole team there. I could not be more pleased with how our wedding weekend went." – Shea, Mother of the Bride



The Mountain Shadows Wedding Team
Missy, Mark & Emma



"Our wedding at Mountain Shadows was a DREAM! We worked with Emma, who was so helpful, so responsive, and kind to work with. Could not recommend this venue enough — I would do it 100 more times if I could. Our catering manager was so helpful, so responsive and kind. The entire staff at Mountain Shadows was amazing. We received so many compliments from our guests about the staff. This venue has the most amazing ceremony views in the Valley, and you truly cannot beat dinner on the Overlook!" – Tayler, Bride



"Mountain Shadows was truly the venue of our dreams! Everything from our responsive and trustworthy relationship created with their team (Emma was AMAZING), to the last-minute details the day of, we could not have imagined a more special place to celebrate our marriage. We truly put them to the "test" by hosting a golf tournament at The Short Course the day before, a welcome party the night before, and some poolside cabanas while the boys golfed. We had over 25 hotel rooms booked by family and friends, and everyone sung the same praises of the team. We are SO grateful for Mountain Shadows and will always recommend it to every couple I meet. We love you, Mountain Shadows!!!" – Maris, Bride

Mary Claire Photography



The Details



MOUNTAIN SHADOWS

WEDDING COORDINATOR

All weddings at Mountain Shadows require a resort-approved, professional wedding coordinator. Your wedding coordinator must be selected from the Mountain Shadows vendor list. At a minimum, a month-of coordinator is acceptable. The wedding coordinator will conduct the ceremony rehearsal and be on site the day of the wedding through teardown.

FOOD & BEVERAGE

No outside food or beverage may be brought to Mountain Shadows. All service of alcohol must conclude by 12:00 a.m. All guests are expected to provide an ID upon request to ensure proper and legal service.

WEDDING CAKES

Wedding cakes included in each package are provided through our exclusive vendor, A Bake Shop. Tastings with them are booked directly with the couple.

CATERING MENUS

Items marked with an asterisk (*) may contain raw or undercooked ingredients. Food items are cooked to order. Consuming raw or undercooked meats, poultry, seafood or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. 26% service charge + 8.80% tax applies (current tax). Menu selections are subject to price variations based on item availability and programs beyond 2021. Due to rising markets, menu prices may be subject to change.

MENU TASTINGS

If your event qualifies for a menu tasting, this will be provided complimentary for up to four guests. A maximum of two additional guests may attend at the discounted tasting menu price of \$135, plus applicable tax/service and invoiced prior to the tasting. The tasting includes house wine selections as well as your choice of six appetizer selections, three first course selections and three entrée selections. Station Menu Tastings consist of six appetizers and three stations. Due to the nature of carving stations, this option is not available for tastings. Tastings are scheduled Monday to Friday from Memorial Day to Labor Day, based on availability.

TAX, SERVICE & LABOR CHARGES

A 26% service charge is added to all food and beverage, as well as the prevailing state sales tax rate at the time of purchase. Bartender fee: \$200 each (1:75 ratio), chef attendant fee: \$200 each (1:50 ratio). Set/strike charges of \$350 are included in your wedding package. Wedding packages are subject to the prevailing room rental tax.



Joy & Ben Photography



The Details



MOUNTAINSHADOWS

NOISE ORDINANCE

The Town of Paradise Valley requires all amplified outdoor entertainment to conclude by 10 p.m. The decibel level of outdoor music must remain at or below 55 throughout the event. For outdoor events, all amplified music must utilize Mountain Shadows' in-house sound system.

FINAL GUARANTEES

A final guaranteed number of guests is required 14 business days prior to the wedding date, as noted in your contract. If attendance falls below the guarantee, the host remains responsible for the food-and-beverage minimum contracted. If the guarantee is greater than the anticipated count, all additional charges will be owed 14 business days prior.

LIGHTING

It is required that lighting be added to our Mountain Shadows Lawn and Camelback Overlook event spaces for events taking place after sundown. Please inquire with your catering manager for options. Bistro lighting on the Camelback Overlook is included in your Wedding Package. Additional lighting is booked directly through AV Concepts, our in-house audio/visual team.

VALET CHARGES

Valet parking is available at \$10 per car, charged to each individual upon arrival, or hosted to the master account. Self-parking is complimentary and based on availability. Valet parking for up to 30 cars is included in your Wedding Package.

SETUP & RENTALS

Hotel will provide banquet tables, banquet chairs, house napkins (choice of black or white), gray full length linen, white china, flatware, glassware, DJ table, light wood dance floor (up to 25'x 25'), cake table (48" round), gift & guest book table (6x30), and place card table (6x30) complimentary. We guarantee setup of your event two hours prior to the start time of your ceremony and/or reception. Please refer to your contract for details. Heaters are available for rental for \$85, plus tax per heater. A white dance floor is available for rental at \$1,000 plus tax.

VENDORS

Outside rental décor and items may be brought into the event spaces, with catering manager approval. Setup and delivery times must be scheduled with the catering manager. No items may be left overnight. All vendors must submit a certificate of liability insurance noting Mountain Shadows as additional certified, for at least \$1,000,000.



Ashley Rae Photography





MOUNTAIN SHADOWS

Preferred Vendor List

All weddings at Mountain Shadows require a resort-approved, professional wedding coordinator to assist with your wedding planning and arrangements leading up to the wedding day (selected from the list below). At a minimum, a coordination package is required. All vendors must provide up-to-date insurance naming Mountain Shadows as co-insured.

WEDDING PLANNERS

[Andrea Leslie Weddings](#)

[Dash Event Company](#)

[Gatherings by Elle](#)

[Events by Sloane](#)

[J. Starr Weddings](#)

[KDP Events](#)

[Konsider It Done](#)

[Laki Events + Design](#)

[Outstanding Occasions](#)

[Revel Wedding Co.](#)

[Shine Events](#)

[Westgate Events](#)

[Your Jubilee](#)

CAPTURE THE MOMENT

[Ashley Rae Photography](#)

[Daniel Kim Photography](#)

[Elyse Hall Photography](#)

[Jen Jinkens Photo](#)

[Larissa Jean Photography](#)

[Madeline Collins Photo](#)

[Megan Gibson Photography](#)

[Rachel Solomon Photography](#)

[Rachel Leintz Photography](#)

[Ryann Lindsey Photography](#)

[Serendipity Cinema](#)

[Something New Media](#)

[The Shepards](#)

SPECIALTY LINEN & DECOR

[Bright Event Rentals](#)

[Cre8ive Event Rentals](#)

[DANG! Fine Rentals](#)

[Event Rents](#)

[BBJ La Tavola Linen](#)

[Let's Bash Events](#)

[Prim Rentals](#)

Mary Claire Photography





MOUNTAIN SHADOWS

Preferred Vendor List

Our curated list of wedding vendors is hand-selected to help make this the best day ever.

FLORISTS

[Array Design](#)
[Avant-Garde Studio](#)
[LB Wedding Designs](#)
[LUX Florist](#)
[PJs Flowers](#)
[The Wildflower AZ](#)

ATTIRE

[Bella Bridesmaids](#)
[Celebrity Tux & Tails](#)
[Destiny's Bride](#)
[Nick's Menswear](#)
[Schaffer's Bridal](#)

ENTERTAINMENT

[Desert House Productions](#)
[Got You Covered](#)
[Groove Mobile DJ Services](#)
[ShuffleHouse Productions](#)
[TREGO THE DJ](#)
[DJBreezy](#)
[Garcia Morett Entertainment](#)

HAIR & MAKEUP

[Le Beige Beauty](#)
[Makiaj Beauty](#)
[The Sparkle Bar](#)

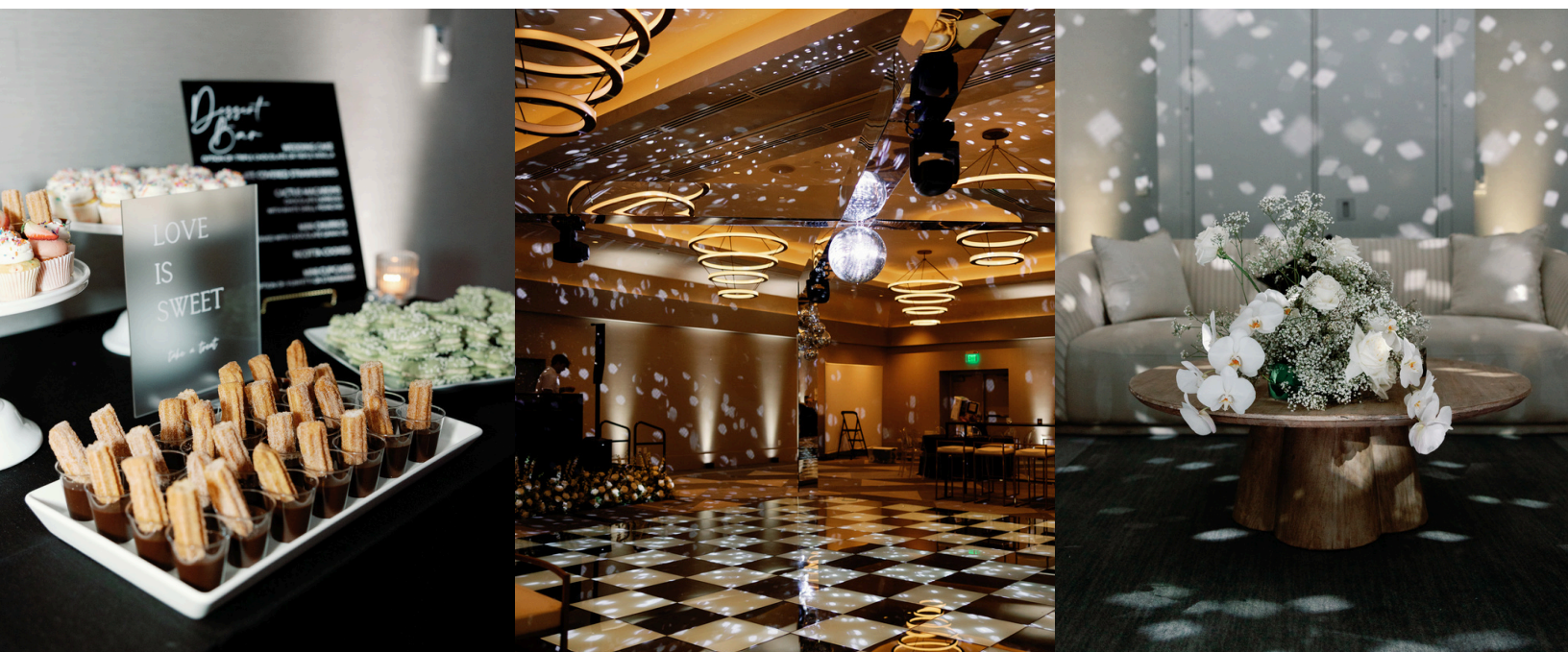
MUSICIANS

[Adrienne Bridgewater, harpist](#)
[The Hamptons](#)
[The JJs Band](#)
[Lee Perreira](#)
[Miguel de Maria, guitarist](#)
[Neon Band](#)
[Riviera Strings](#)
[Sosco Duo](#)
[Sweetwater Strings](#)

A/V | Pipe & Drape

[AV Concepts](#)

The Shepards





MOUNTAINSHADOWS

Say I Do



Mary Claire Photography