

W SCOTTSDALE

# WED YOUR WAY





# I DO EXPERIENCE

CEREMONY FEE  
STARTING AT 5,000+

INCLUDES:

- Ceremony, cocktail hour, and reception locations
- Ceremony rehearsal
- Complimentary suite on wedding night with romantic enhancements
- Silver chairs
- Black spandex linen
- Infused water station
- Complimentary bubbly toast
- Complimentary hotel dance floor

ADDITIONAL PERKS:

- Day-of-venue coordinator
- Discounted room block
- 20% off AWAY Spa
- Complimentary guestroom WiFi
- Complimentary guest book or gift table
- Preferred vendor recommendations
- Complimentary wheels (up to three)
- Complimentary itinerary hand out at Welcome



*Taxes and service charge apply. Pricing subject to change.*

# VENUES

## SOCIAL/MINGLE

The name says it all. Get social and mingle with your friends and family in this 2,500-square-foot indoor/outdoor space. Set the stage for half ceremony and half reception to make the most of your celebration. Popular for cocktail hour.

Capacity: 100  
Food & Beverage Minimum Required



## GREAT ROOM

Make your special day great in this expansive 3,500-square-foot indoor ballroom. The modern wood paneled walls and “cloud” lighting above immerse your guests in the vibe while you glow at center stage in this W version of a traditional ballroom.

Capacity: 160  
Food & Beverage Minimum Required





# VENUES

## SUNSET LAWN

Sweep your sweetheart off their feet with stunning views from Sunset Lawn. Say "I Do" steps away from WET with sweeping views of Camelback Mountain. This 1,600-square-foot, grass lined location is a romantic outdoor venue sure to impress.

Maximum Capacity: 80  
Food & Beverage Minimum Required



## MEGA SUITE

Take your wedding to the next level with a private ceremony in the Mega Suite. The sprawling 1,500-square-foot suite features an open floor plan and a sweeping wraparound balcony ideal for sealing vows with stunning views.

Maximum Capacity: 25  
Food & Beverage Minimum Required



# WEDDING MENUS

## HORS D'OEUVRES

PRICES BASED ON INCREMENTS OF 50 AT PRICE PER ITEM

Shrimp Cocktail Pipettes (GF) 14 each Served with cocktail sauce	Mini Sliders 10 each Aged cheddar, brioche, crispy onions and dijonnaise
Cold Smoked Norwegian Salmon 13 each Served on a blini, crème fraiche and chives	Soy Glazed Pork Belly (GF) 10 each Yukon gold potato mousse and toasted sesame seeds
Kobe Skewer (GF) 13 each With black pepper sauce and scallions	Chicken Meatball 10 each Tomato and house made ricotta cheese
Chilean Sea bass Skewer (GF) 13 each With yokitori sauce	Spicy Tuna Hanabi 10 each On crispy rice cakes
Chinese Five Spiced Short Rib (GF) 13 each With Yukon gold potato mousse, braised short rib and togarashi	Chilled Jumbo Shrimp 10 each Served with sweet chili cocktail sauce
Spicy Tuna Tartare (GF) 12 each With crispy rice and ponzu	Baby Zucchini Skewer (GF, V, VG) 9 each With soy-ginger glaze
Seared Ahi Tuna Taco 12 each Served on wonton, avocado and assorted radish	Vegetable Spring Roll (V, VG) 9 each With chili mustard
Braised Short Rib Croquette 12 each With shaved parmigiano reggiano	Quinoa and Zucchini Croquettes (GF) 9 each With lemon vegenaïse
Mini Dungeness Crab Cakes 12 each Served with spicy aioli	Arancini 9 each Peas, parmigiano reggiano, basil, smoked mozzarella
Chicken Empanada 12 each	Salmon Avocado Roll 8 each
Mini Fried Chicken and Waffle 11 each With vermont maple syrup and pickled fresno	Yellowtail Jalapeno Roll 8 each

V = Vegetarian, GF = Gluten Free, VEG = Vegan or Can Be Made Vegan

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness, especially if you have certain medical conditions. Taxes and service charge apply. Pricing subject to change.*

# WEDDING MENUS

## DINNER BUFFET 135+ PER PERSON

### STARTER

Please select two of the following:

#### Endive Salad

Apple, fennel, celery, toasted candied almond, shaved assorted radish and verjus dressing

#### Cold Smoked Norwegian Salmon Salad

Hearts of palm, avocado mousse, beets, assorted radish and yuzu lemon vinaigrette

#### Beet Root Salad (GF)

Beet, house-made ricotta, mache', compressed watermelon and champagne vinaigrette

#### Chicory Green Salad (GF, V, VEG)

Lettuce, mustard green, grapefruit, fennel and walnut vinaigrette

#### Kale Salad (V, VEG)

Golden raisins, grapes, crispy prosciutto, croutons and sherry vinaigrette

#### Seasonal Soup Option



### ENTRÉE

Please select two of the following:

#### Braised Short Rib (GF)

Celery root mousse, spring peas, onion, heirloom carrots and togarashi

#### Chilean Sea Bass

Spinach, baby heirloom and truffle miso

#### Roasted Split Chicken (GF)

Kale and chicken thyme jus

#### Cast Iron Roasted Branzino (GF)

Yukon potato mousse, farmer's market vegetables and yuzu lemon chablis

#### Grilled Salmon

Roasted cipollini onions, wild mushrooms, asparagus, gluten-free soy-ginger glaze, and toasted sesame seeds

#### Pasta Pomodoro (GF, VEG)

Crushed chili, basil, baby heirloom tomato and parmigiano reggiano frico

#### Seasonal Vegetable Mille Feuille (GF, V, VEG)

Tomato, zucchini, squash and piquillo pepper

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# WEDDING MENUS

DINNER BUFFET  
135+ PER PERSON

## DESSERT

Please select two of the following:

Tiramisu Crostata

Amaretto-chocolate ganache,  
mascarpone and cocoa powder

Floating Island

Crème anglaise, toasted almonds and  
caramel

Chocolate Tart

White chocolate mousse, caramel crunch  
and meringue

Rhubarb- Strawberry Tart

Crème fraiche chantilly and  
brown butter crumble

Lemon Tart

Meyer lemon, meringue and caramel

Apple Tart

Brow sugar and vanilla chantilly

Red Berry Opera <sup>(GF)</sup>

Almond cake and vanilla butter cream

Flour-less Chocolate Cake <sup>(GF)</sup>

Sicilian pistachios and vanilla chantilly

## WEDDING CAKE

Pick your cake from a preferred vendor.  
Cake cutting fee of \$3 is applied per person.



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# WEDDING MENUS

PLATED DINNER  
PRICING BASED OFF OF HIGHEST PREVAILING ENTRÉE PRICE.

## STARTER

Please select one of the following:

### Endive Salad

Apple, fennel, celery, toasted candied almond, shaved assorted radish and verjus dressing

### Cold Smoked Norwegian Salmon Salad

Hearts of palm, avocado mousse, beets, assorted radish and yuzu lemon vinaigrette

### Beet Root Salad (GF)

Beet, house-made ricotta, mache', compressed watermelon and champagne vinaigrette

### Chicory Green Salad (GF, V, VEG)

Lettuce, mustard green, grapefruit, fennel and walnut vinaigrette

### Kale Salad (V, VEG)

Golden raisins, grapes, crispy prosciutto, croutons and sherry vinaigrette

### Seasonal Soup Option



## ENTREES

Please select up to two entrées.

Must be pre-selected with entrée indicators provided by client.

### Braised Short Rib (GF) 125

Celery root mousse, spring peas, onion, heirloom carrots and togarashi

### Grilled Salmon 120

Roasted cipollini onions, wild mushrooms, asparagus, gluten-free soy-ginger glaze and toasted sesame seeds

### Chilean Sea Bass 120

Spinach, baby heirloom and truffle miso

### Roasted Split Chicken (GF) 115

Kale and chicken thyme jus

### Cast Iron Roasted Branzino (GF) 115

Yukon potato mousse, farmer's market vegetables and yuzu lemon chablis

### Pasta Pomodoro (GF, VEG) 105

Crushed chili, basil, baby heirloom tomato and parmigiano reggiano frico

### WEDDING CAKE 3

Pick your cake from preferred vendor. Cake cutting fee is applied per person.

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# HOSTED BAR MENU

## EXTREME WOW BRANDS LIQUOR

Grey Goose Vodka  
Patron Tequila  
Bombay Sapphire Gin  
Makers Mark Bourbon Whiskey  
Johnny Walker Black Bourbon  
Bacardi Rum

24 per drink

## WOW BRANDS LIQUOR

Tito's Vodka  
Hendrick's Gin  
Jose Cuervo Tequila  
Crown Royal Whiskey  
Jim Beam White Label Whiskey  
Dewar's White Label Scotch

22 per drink

## BEER AND WINE ONLY

House red wine 60 per bottle  
House white wine 60 per bottle  
Craft beers 10 each  
Domestic beer 9 each

## MIMOSA BAR

Gruet Sparkling Brut  
Assorted juices  
Fresh seasonal berries  
Assorted citrus slices

22 per drink

## SIGNATURE COCKTAIL ENHANCEMENT

Let our bartender's shake up your favorite cocktail. Please inquire.

24 per drink

## ALL BARS INCLUDE

Bartender Fee Per Hour	100
Cordials	16 each
Regular and Sugar-Free Red Bull	9 each
Regular and diet soft drinks	7 each
Still and sparkling water	8 each

*No outside alcohol permitted. Taxes and service charge apply. Pricing subject to change.*

# WINES BY THE BOTTLE

## WHITE WINE

Sparkling	
Veuve Clicquot Yellow Label	185
Gruet Sparkling Wine	79
Kim Crawford Prosecco	73

## SAUVIGNON BLANC

Kim Crawford	79
H3	60

## ADDITIONAL WHITES

Meiomi Chardonnay	60
Chloe Pinot Gris	60

## RED WINE

### CABERNET

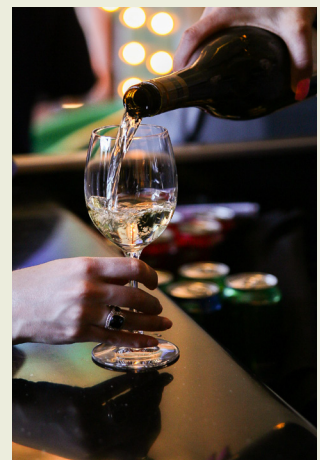
Chateau St. Michelle	86
Austin	68
H3	60

### PINOT NOIR

Meiomi	120
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## ADDITIONAL REDS

Prisoner Red Blend	79
H3 Merlot	60



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# ENHANCE YOUR EXPERIENCE

## AWAY SPA

Say yes to spa! Indulge in our hair and make up styling or relax and pamper yourself before the big day. Ask about our many offerings.

Spa After Dark  
Rent out AWAY Spa for a private, over the top, party experience.

Rental fee: 500

One service required for each person (every 4th service is free) 150 per person

## TASTES AND TOASTS

Pastry and Mimosa Bar

Assorted pastries, muffins and a mimosa bar for the morning of your celebration delivered to your room.

60 per person

Late Night Snacks

Assorted burgers, chicken fingers, fries and more for a late night snack when guests get hungry after a night of celebrating.

25 per person

Champagne Arrival

Start your special day with a bubbly arrival. A dedicated bartender will greet your party with custom signage and a glass of bubbles. 100 per hour and 65 per bottle

Personalized Signature Cocktail

Signature cocktails are available to greet your guests upon arrival.

24 per drink

## CEREMONY ENHANCEMENTS

Audio Visual

2 speaker sound system, 2 wireless microphones, DI box, and technician.

Starting at 1,250

Upgraded Linen and Furniture

Vendor recommendations available.

Personalized Amenities for Guests

Tell us what you want, we'll make it happen.

## START PLANNING

When you're ready to plan the day you'll remember for the rest of your life, we're ready to help. For more information, call 402 253 5619 or email [emily.gaines@marriott.com](mailto:emily.gaines@marriott.com).



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# W SCOTTSDALE

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