



FOUR SEASONS  
RESORT  
SCOTTSDALE AT TROON NORTH

*WEDDING  
BLISS*





# CONGRATULATIONS

*to the lucky couple*

It's time to plan the celebration of your dreams. Located in the cooling foothills of Pinnacle Peak, the award-winning **Four Seasons Resort Scottsdale at Troon North** is the one and only venue for your bespoke wedding experience.

Our outdoor lawns offer breathtaking views of the surrounding mountains, while our elegant ballrooms feature twenty-foot ceilings and rich wood detailing, setting the stage for a memorable celebration. Whether you envision a grand reception or an intimate gathering, the Fountain Terrace with Pinnacle Peak as your backdrop provides a stunning setting for your Southwest wedding.

Let your dedicated Four Seasons wedding planner guide you in bringing your vision to life with expert coordination and meticulous attention to detail ensuring your expectations are exceeded. Your unforgettable celebration awaits at **Four Seasons Resort Scottsdale at Troon North.**



# CEREMONY LOCATIONS

Troon Lawn	\$8,000+
Fountain Terrace	\$12,000+
Ironwood Terrace	\$12,000+

## CEREMONY INCLUSIONS

- › Ceremony Rehearsal
- › Setup of Upgraded Wood Cross Back Chairs
- › Personal Lobby Greeter on Wedding Day
- › Wireless Internet for All Event Spaces
- › Guaranteed Back-Up Space
- › Wedding Day Dressing Room
- › Complimentary Wedding Casita
- › Complimentary Tray Passed Water 30 Minutes Prior to Ceremony
- › Complimentary Vendor Office

## REFRESHMENTS FOR YOUR ARRIVING GUESTS

Prickly Pear Iced Tea

*Passed - \$6.00 per person*

*Station - \$70.00 per gallon (1 gallon per 20 guests)*

Sparkling Wine

*Passed - \$16.00 per person*



Troon Lawn



Fountain Terrace



Ironwood Terrace



# WEDDING PACKAGES



# ROSE PACKAGE

3 Butler Passed Hors D'Oeuvres

3 Hour Premium Bar Packages

Wine Service with Dinner & Toast

Freshly Brewed Regular &  
Decaffeinated Coffee and  
Selection of Speciality Teas

*\$310.00 per person*

## SALADS

*(select one)*

Baby Gem Wedge Salad (V, DF, GF)

*AZ Citrus, Pickled Nopales, Piquillo Peppers Purée  
Cilantro Lime Vinaigrette, Toasted Pepitas, Fried Shallot*

Endive & Apple Salad (V, GF, N)

*House Raisins, Ricotta Salata, Candied Pecan  
Creamy Honey Clove Vinaigrette*

Everything Caesar Salad (GF)

*Baby Gem Lettuce, Anchovy Vinaigrette, Everything Spice*

## MAINS

*(select two)*

Herb Roasted Natural Chicken Breast (GF, DF)

*Fingerling Potato, Sautéed Artichoke & Haricot Vert  
Rosemary Barolo Jus*

Bone-In Double Cut Pork Chop (GF, DF)

*Chipotle Sweet Potato & Cinnamon Roasted Apple Hash  
Sautéed Chards, Cider Molasses Jus*

Coriander & Fresh Horseradish Crusted Salmon (GF, DF, N)

*Wild Rice, Roasted Cauliflower, Almonds, Romesco Sauce*

Braised Beef Short Ribs (GF)

*Smoked Celeriac & Potato Puree, Pickled Pearl Onion  
Grilled Broccolini, Provolone Crumble, Veal Demi-Glace*

## WEDDING CAKE

Four Seasons Wedding Cake

# PEONY PACKAGE

3 Butler Passed Hors D'Oeuvres

4 Hour Premium Bar Packages

Wine Service with Dinner & Toast

Freshly Brewed Regular &  
Decaffeinated Coffee and  
Selection of Speciality Teas

*\$345.00 per person*

## SALADS

*(select one)*

Baby Gem Wedge Salad (V, DF, GF)

*AZ Citrus, Pickled Nopales, Piquillo Peppers Purée  
Cilantro Lime Vinaigrette, Toasted Pepitas, Fried Shallot*

Chilled Baby Beet Salad (V, DF, GF, N)

*Endives, Radish, Crushed Pistachio, Saba, Carrot Orange Emulsion*

Baby Kale, Endive & Frisée Salad (V, GF)

*Roasted Butternut Squash, Pomegranate, Dried Cranberry  
Sunflower Seeds, Feta, Pom Molasses, Apple Cider Honey Dressing*

Greens on Greens Salad (V, GF)

*Gathered Baby Greens, Persian Pickled Cucumber, Haricot Vert  
Shaved Zucchini, Shaved Radish, Shaved Carrots  
Green Goddess Buttermilk Dressing*

## MAINS

*(select two)*

Braised Beef Short Ribs (GF)

*Smoked Celeriac & Potato Purée, Pickled Pearl Onion  
Grilled Broccolini, Provolone Crumble, Veal Demi-Glace*

Grilled NY Strip (GF)

*Charred Asparagus, Garlic And Thyme Smashed Fingerling Potatoes  
House Steak Sauce*

Porcini Natural Chicken Breast (GF)

*Creamy Gorgonzola Polenta, Garlic & Chili Rapini, Wild Mushroom Sauce*

Bourbon Maple Glazed Salmon (GF)

*Salsify Puree, Roasted Wild Mushroom & Salsify, Lacinato Kale*

Pan Seared Striped Bass (GF)

*Saffron Potato, Asparagus, Tomato Confit, Thyme Leek Fondue*

## WEDDING CAKE

Four Seasons Wedding Cake

# BOUGAINVILLEA PACKAGE

3 Butler Passed Hors D'Oeuvres

4 Hour Premium Bar Packages

Wine Service with Dinner & Toast

Freshly Brewed Regular &  
Decaffeinated Coffee and  
Selection of Speciality Teas

*\$380.00 per person*

## MASON JAR SALAD STATION

*+ \$200 attendant*

Greens (V) (DF) (GF)

*Chopped Romaine, Farmer's Market Mixed Greens,  
Baby Spinach & Kale*

Toppings (V) (GF)

*Heirloom Cherry Tomatoes, Mushrooms, French Radish,  
Roasted Beets, Heirloom Carrots, Hothouse Cucumber,  
Dried Cranberries, CA Goat Cheese, Point Reyes Bleu,  
Herb Croutons*

Power Ups (GF) (DF)

*Organic Chicken Breast, Wild Rice, Quinoa, Pressed Tofu*

Mustard Coriander Seed Crusted Salmon (GF) (DF)

*Grilled Lemon, Dilled Honey, Basil Crème Fraiche  
Roasted Fennels, Baby Carrots, Artichokes, Oven Dried Tomato,  
Toasted Pumpkin Seeds, Herb Profiterole*

Crafted Dressings

*Lemon & Herb Vinaigrette (V) (GF)*

*Green Goddess Dressing (V) (GF)*

*Hazelnut Vinaigrette (V) (GF)*

*House-Made Ranch (V)*

*Miso Dressing (V)*

Mesquite Smoked Coffee & Black Pepper Rubbed

Beef Tenderloin (GF)

*Wild Mushroom Red Wine Demi Glace*

*Horseradish Whipped Potatoes*

*Warm Brioche Rolls - Truffle Butter*

*Carving Station: +\$200 Chef Fee per 50 guests*

Mustard Coriander Seed Crusted Salmon

*Grilled Lemon, Dilled Honey, Basil Crème Fraiche*

*Roasted Fennel, Baby Carrots, Artichokes - Oven Dried Tomato*

*Toasted Pumpkin Seeds, Herb Profiterole*

*Carving Station: +\$200 Chef Fee per 50 guests*

Sautéed Market Vegetables (V, DF, GF)

*Queen Creek Olive Oil*

Paella For A Crowd (GF, DF)

*Chorizo, Chicken, Pork Belly, Prawn, Mussels, Clams*

*House-Made Aioli Bar: Smoked Paprika, Roasted Garlic, and Picante Aioli*

*+ \$200 attendant*

House-Made Warm Churros

*Chocolate Sauce, Caramel, Dulce de Leche*

## WEDDING CAKE

Four Seasons Wedding Cake

# DAHLIA PACKAGE

5 Butler Passed Hors D'Oeuvres

5 Hour Premium Bar Packages

Wine Service with Dinner & Toast

Freshly Brewed Regular &  
Decaffeinated Coffee and  
Selection of Speciality Teas

*\$395.00 per person*

## SALADS

*(select one)*

Burrata Salad (V,GF)

*Arugula, Citrus Segments, Pepitas, Pomegranate,  
Pickled Shallot, Chili Orange Vinaigrette*

Grilled Pear Mustard Greens (GF)

*Whipped Feta, Thyme Tahini Dressing, Crispy Shal-  
lots, Candied Lemon*

Baby Kale, Endive & Frisée Salad (V,GF)

*Roasted Butternut Squash, Pomegranate, Dried  
Cranberry, Sunflower Seeds, Feta, Pom Molasses,  
Apple Cider Honey Dressing*

Chilled Crab Salad (GF)

*Cucumber Basil Aguachile, Tomato, Pea Greens*

## MAINS

*(select two)*

Herb & Horseradish Crusted

Beef Tenderloin (GF)

*Truffle Parmesan Whipped Potatoes  
Broccolini, Porcini Mushroom Sauce*

Chicken Ballotine (N)

*Herb Butter Roasted Breast,  
Creamy Leek & Chestnut Stuffed Thigh  
Acorn Squash, Chicken Jus, Crispy Leek*

Honey Tamari Glazed

Chilean Sea Bass (GF,DF)

*Sesame Bok Choy, Coconut Scented Jasmine Rice  
Charred Pineapple Salsa, Fresno Honey Drizzle*

Grilled Swordfish (GF,DF)

*Charred Eggplant Caviar, Sweet Pepper  
Chickpea Stew, Tomato & Olive Ragout*

Braised Beef Short Ribs (GF)

*Smoked Celeriac & Potato Purée  
Pickled Pearl Onion, Grilled Broccolini  
Provolone Crumble, Veal Demi-Glace*

Maple Leaf Farms Duck Breast (GF)

*Seared Breast, Confit Thigh, Parsnip Purée,  
Red Currant Port Jus, Watercress, Orange Segments*

## MAIN COURSE ADDITIONS:

Upgrade to 10 oz. Snake River  
American Black Wagyu Striploin

*\$30.00 Additional per guest*

8 oz. Grilled North Atlantic  
Lobster Tail (GF,DF)

*\$20.00 per guest*

4 oz. Jumbo Prawns (GF)

*\$15.00 per guest*

## WEDDING CAKE

Four Seasons Wedding Cake



# A LA CARTE



# COCKTAIL HOUR

## COLD HORS D'OEUVRE

Grilled Eggplant Roulade Bite  
*Zucchini, Sundried Tomato Hummus*

Watermelon Crudo  
*Kombu Essence, Aji Amarillo, Lime Cucumber*

Chicken Tinga Tostada  
*Avocado, Radish*

Curry Chicken Salad  
*Currants, Plantain Chip*

Shrimp Aguachile Tostada  
*Avocado, Chile, Tortilla Crisp*

Chilled Crab Salad  
*Thai Chili, Mango, Cucumber Cup*

Sea Bass Ceviche  
*Avocado, Pickled Fresno, Plantanos*

Spicy Tuna Tartare  
*Tortilla Cone, Avocado*

Scottish Salmon Flatbread  
*Everything Cream Cheese, Lemon Crema, Dill*

Southwest Beef Tenderloin Tartare  
*Ancho Chili Aioli, Cornichon, Tortilla Cone*

Antipasti Picks  
*Marinated Mozzarella, Artichoke, Cherry Tomato, Serrano Jamon*

## HOT HORS D'OEUVRE

Falafel Croquette  
*Saffron Vegan Aioli*

Caponata Stuffed Phyllo Pastry  
*Tofu, Pine Nut (n)*

Mini BBQ Chicken Pizzetas

Tandoori Chicken Satay  
*Cilantro Lime Yogurt*

Green Chile Chicken Arepa  
*Pepper Jack Cheese, Tomatillo Avocado Sauce*

Poblano Chicken Empanada  
*Ancho Lime Sauce*

Chicken and Waffle Cone  
*Maple BBQ*

Peking Duck Spring Roll  
*Hoisin*

Duck Mole Flauta  
*Tamarind Honey*

Coconut Shrimp  
*Sweet Chili*

Sesame Seed Crusted Shrimp Toast  
*Ginger, Soy, Scallion*

Miniature Crab Cake  
*Remoulade Sauce*

Beef Wellington  
*Tartuffo, Dijon*

Prickly Pear BBQ Meatball  
*Beef Meatball Skewer, BBQ Glaze*

Chipotle Hibiscus Glazed Pork Belly Bite

Stuffed AZ Dates  
*Bacon Wrapped Date, Piquillo Honey, Goat Cheese*

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Additional Hors D'Oeuvres  
*\$10 per person*

# MENU ENHANCEMENTS

## DISPLAYED D'OEUVRE

### Vegetable Crudités

*Smoked Ranch, Lemon Crema, Chamoy*

*\$21 per guest*

### The Meat Shop Charcuterie

*Marinated & Pickled Vegetables, Crisps*

*\$30 per guest*

### Ceviche Bar

*Snapper, Scallop, Shrimp*

*Toppings: Avocado, Chile, Cilantro, Mango,*

*Brined Red Onions, Tortilla & Plantain Chips*

*\$40 per guest*

### Hummus Bar

*Black Olive Hummus, Roasted Red Pepper Hummus,*

*Garlic-Coriander Hummus, Crispy Pita,*

*Vegetable Garden Crudité*

*\$26 per guest*

### Bruschetta Bar

*Tapenade-Tomato, Cilantro Pesto, Truffle Spread,*

*Tomato Relish, Caper Salsa, Crostini*

*\$23 per guest*

### Fine Imported & Domestic Farmhouse Cheeses

*Mt. Hope Dried Fruit, Nuts, Crisps*

*\$40 per guest*

## ADDITIONAL ENHANCEMENTS

### Upgraded Bread Service

*Noble Sourdough Seeded Loaf*

*Seeded Lahvosh*

*Herb Brioche Roll*

*Queen Creek Olive Oil*

*\$12 per guest*

### Sorbet Course

*Raspberry Sorbet | Champagne*

*Lemon Sorbet | Cucumber and St. Germain*

*Passionfruit-Mango Sorbet | Grapefruit-Soda*

*\$8 per person*

### Duo Entrée

*Options available*

### Additional Course

*\$20 per person*

# LATE NIGHT

## CULINARY CLASSICS

Sirloin Beef Burger\*

*Aged White Cheddar, Truffle Oil*

Chicken Tenders

Classic Super Crispy French Fries

Condiments

*Spicy Ketchup, Buttermilk Ranch, Spicy Buffalo, Dijon Mustard*

Proof Pretzel Knots

*Spicy Cheese Sauce*

*\$40 per person*

## GRILLED TO PERFECTION

BTC

*Bacon, Tomato Jam, AZ White Cheddar*

Prosciutto

*Basil Pesto, Provolone*

Brie

*Roasted Pear, Cranberry*

*\$39 per person*

## BUN APPÉTIT

Braised Short Rib

*Jus Miel, Watercress, Queso Fresca*

Fried Buffalo Chicken Slider

*Shredded Lettuce, Ranch*

Sirloin Beef Burger\*

*Az Cheddar, Pickle, Onion*

*\$38 per person*

## TACO FIESTA

Chicken, Sea Bass, Carne Asada\*

Warm Corn Tortillas, Warm Flour Tortillas

Condiments

*Onion, Fresh Lime, Cilantro, Pico De Gallo, Queso Fresco,*

*Chile Arbol, Tomatillo-Avocado Salsa*

*\$38 per person*

## PRETZEL PERFECTION

Proof Pretzel Knots

*Spicy Cheese Sauce*

*\$12 per person*

## LOVE AT FIRST FRY

Sweet Potato Fries\*

Spicy Waffle Fries

Classic Super Crispy Fries

Condiments

*House Made Hot Sauce, Truffle White Cheddar Cheese Sauce,*

*Smoked Ketchup, Avocado Crema, House Pickled Mustard*

*Seed Relish*

*\$30 per person*

# DELECTABLE CONFECTIONS

## THE COOKIE DOUGH BAR

*(select two)*

Brown Butter Chocolate Chip

Chocolate S'more

Cookie Monster

Peanut Butter & Honey

Unicorn Fluff

Oatmeal Rum Raisin (GF/DF)

*\$22 per person*

## SWEETHEART CHOCOLATE BAR

*(select two)*

Chocolate Covered Caramel Pretzels

Mini S'more Cookies

Chocolate Dipped Strawberries

Peanut Butter Cup Parfait

Spiced Chocolate Macarons

*\$22 per person*

## DOUGHNUT DELIGHTS

*(select two)*

Vanilla Bean Donuts

*Vanilla Glaze, Sprinkles*

Chocolate Glazed Donuts

*Maple Candied Pecan*

Snickerdoodle Donuts

*Cinnamon Sugar*

*\$20 per person*

## LOVE IS SWEET

*(select one)*

Mini Red Velvet Cupcakes

Double Chocolate Brownie Pops

Passionfruit Fruit Tartlet

Mini Funfetti Cake Cones

Vanilla Cheesecake Lollipops

Cereal Treats

Chocolate Dipped Long Stem Strawberries

Assorted Cream Puffs

*\$10 per person*

## CUSTOM CANDY BAR

The perfect sweet treat and take-home favor for your wedding guests.

*The perfect sweet treat and take-home favor for your wedding guests. Create a custom candy station with all your favorite candy flavors. We have hundreds of custom-colored candies to match your theme and create a memorable display!*

## PERSONALIZED DESSERT PRESENTATION

Chocolate Monogrammed Personalized Logo  
Add your custom logo to any dessert.

*Minimum of 50 pieces. Requires a three week lead-time.*

*Additional \$22 per person*

Wedding Cake Flavors



WEDDING  
CAKES



Wedding Cake Flavors

# WEDDING CAKE FLAVORS



## Lemon Lavender Raspberry

*Layers of white cake with zesty lavender infused lemon cream and fresh raspberries topped with delicate buttercream.*

## Double Chocolate Mousse & Espresso Coffee

*Layers of rich dark chocolate cake soaked with espresso coffee and creamy Valrhona 64% chocolate mousse topped with chocolate buttercream.*

## Strawberry Shortcake

*Layers of vanilla cake with light vanilla mousse and fresh strawberries and soft whipped cream.*

## Tropical Carrot

*Layers of carrot cake with light layers of caramelized pineapple compote and silken cream cheese frosting.*

## Apples & Caramel

*Layers of citrus honey cake with caramel mousse and caramel apple pieces.*

## Coconut

*Layers of coconut cake with light coconut cream and passion fruit curd and roasted coconut flake.*

## Chocolate & Berries

*Layers of Chocolate cake, double chocolate mousse and ganache with seasonal berries on top.*

## CAKE TIERS

50 or less guests: 2 - layers

51 - 175 guests 3 - layers

176 - 325 guests 4 - layers

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*Special design(s) or elaborate embellishments to any Wedding Cake will be assessed at additional Chef's Fee of \$350.00 - \$500.00 per cake. This fee is determined by the hotel's Pastry Chef following a cake consultation with the client. Any advance photos of the desired cake would be helpful.*



# *BARS & BEVERAGES*





[Bars & Cocktails](#)

# BARS & COCKTAILS

## PREMIUM BAR

Tito's Vodka  
 Bacardi Superior Rum  
 Herradura Silver Tequila  
 Bombay Gin  
 Jim Beam Whiskey  
 Rittenhouse Rye  
 Hayes Ranch Chardonnay  
 Hayes Ranch Cabernet Sauvignon  
 JCB No. 21 Brut Cremant Bourgogne

*\$20 per person*

## ELITE BAR

Grey Goose  
 Bombay Sapphire  
 Havana Club Rum  
 Patron Silver  
 Makers Mark  
 Crown Royal  
 The Glenlivet Scotch 12 year  
 Wente Chardonnay  
 Wente Cabernet Sauvignon  
 JCB No. 21 Brut Cremant Bourgogne

*\$23 per person*

## EXTENDED BAR PACKAGE

*\$18 per person, per hour*

### BARS INCLUDE

Margaritas *\$23*  
*Regular & Prickly Pear*

Martinis *\$23*

Cordials & Cognac *\$23*

Soft Drinks & Mineral Waters *\$10*

### DOMESTIC BEER

Bud Light  
 Budweiser  
 Sam Adams Boston Lager

*\$11.00*

### IMPORT & CRAFT BEER

Stella Artois  
 Corona  
 Barrio Brewing  
 "Hipsterville" Hazy IPA

*\$12.00*

## ELITE BAR PACKAGE

*Priced per Person*

One Hour *\$40.00*  
 Two Hours *\$58.00*  
 Three Hours *\$74.00*  
 Four Hours *\$91.00*  
 Five Hours *\$108.00*

## PREMIUM BAR PACKAGE

*Priced per Person*

One Hour *\$36.00*  
 Two Hours *\$48.00*  
 Three Hours *\$63.00*  
 Four Hours *\$79.00*  
 Five Hours *\$93.00*

*Bartender Fee - \$250 / 1 per 75 guests*

## SIGNATURE COCKTAILS

Sonoran Skies  
*Arizona Orange Juice Spiced with Rum*

Pina Loca American  
*Agave Spirit Infused Pineapple  
 Mango, Orange*

Ginger Rogers  
*Gin, Fresh Citrus, Ginger Beer  
 Essence of Mint*

Lavender Sidecar  
*Brandy, Lavender Honey  
 Squeeze of Lemon*

Arizona Thymes  
*Sundrenched Tangerines  
 Infused with Vodka-Thyme*

Back-Porch Lemonade  
*Fresh Squeezed Lemonade  
 Bubbles, Vodka*

Old Pal  
*Barrel Aged Bourbon Martini*

Tomato Kiss

Mixologist-Inspired Sangrita

*\$23 each*

# SALON

Perfect for intimate gatherings of four to six people, celebrating life's special moments with our private salon buyout. Get ready for your big day in this elegant space and our personalized services will make your event truly unforgettable. Choose from one or two 60-minute salon services per person, alongside additional amenities.



# GENERAL INFORMATION



# GENERAL INFORMATION



## F&B Sales Tax

8.05%

## Ceremony Fee / Meeting Room Rental Tax

2.15%

## Service Charge

All banquet food, beverage, and cigar charges are subject to a 26% taxable charge (14% service charge, 12% administration fee)

## All Meal Functions of less than 25 Guests

Labor administration charge: \$150

## Room Deliveries Gratuities

In-Room Generic Delivery: \$5.00

In-Room Personalized Delivery: \$5.50

Additional Items: \$.50

## Outdoor Functions

Four Seasons Market Lighting can be rented for Fountain Terrace and Ironwood Terrace \$800.00. Four Seasons Market Lighting can be rented for Troon Lawn for \$550.00. Entertainment in outdoor function areas is limited to background non-amplified music. Any exception (other than wedding ceremonies) must be approved in advance. Speeches are limited to short 'housekeeping' announcements or toasts under (5) five minutes in length. A microphone is not permitted on the Troon Lawn. A local ordinance requires all forms of entertainment to cease at 10:00pm. The resort provides lighting for buffets, bars and for area safety. Your Resort representative or Encore can provide assistance with lighting rentals for the dining tables and enhancements to the landscaping. Please note that all outdoor functions require a weather assessment four (4) hours prior to your event. If the weather forecast is 40% chance of rain or higher, the event will automatically be moved to back-up space to ensure the safety and comfort of the guests and staff. During cooler months, it is recommended that portable heaters be rented at \$105.00 per heater. We suggest a ratio of (1) one per table. Heaters are not effective below 60 degrees or in windy conditions. Your hotel representative can assist with these arrangements.

## Hospitality

For the safety of our guests and in accordance with State laws, no food or beverage shall be permitted to be brought into the Resort. The Resort also prohibits the removal of food and beverage from the Resort. Arizona Law requires all alcohol be purchased and supplied by the Resort and service to end at 2:00am. Gift baskets for room deliveries may not include alcohol or perishable food items unless provided by the Resort.

## Function Room Assignments

Function rooms are reserved according to the signed letter of agreement. Should there be changes in attendance or timing, the resort reserves the right to move an event to a more appropriate or available room. Locations assigned as back-up space are not guaranteed & subject to change.

## Seating

(66") Round tables set for (8) or (10) or (72") round tables set for (10) or (12) guests are provided for seated meals. Additional seating options are available, rental fees may apply. Your hotel representative can design floor plans specifically for your event.

# GENERAL INFORMATION



## Event Details

*Our Catering department will contact the patron's authorized representatives to assist in detailed planning & preparations for the catered event(s). We encourage the menu(s) & all other details of the catered event(s) to be finalized three weeks prior to the scheduled commencement date of the event(s).*

## Bar Information

*Bartenders are required at one bartender per 75 guests for all bars throughout the evening. Each bartender is \$250.00 (plus 8.05% tax). Bars are not to exceed 5 hours in length and are continuous once started through the time of the package. Tray passed beverages, specialty cocktails, cordials/cognacs and dinner wine service are not included in the bar packages and are charged based on consumption. All bar packages are charged per person, based on guarantee or actual attendance, whichever is greater.*

## Guarantees

*Attendance must be specified in writing at least seventy-two (72) business hours or three working days in advance. Weekend event guarantees are due by 11:00 a.m. the previous Wednesday. In the absence of a final guarantee, the agreed number from letter of agreement or signed banquet event order will apply.*

## Audio Visual Equipment

*For your convenience, state-of-the-art equipment and services are available from Encore on a retail basis. Encore will contact you for your requirements and current pricing. Off-site audio visual companies are subject to special conditions & labor fees. Phone: 480-513-5178.*

## Shipping & Box Handling

*To ensure efficient handling and storage of materials, please send deliveries to arrive no more than seventy-two (72) hours prior to your arrival date. We recommend incoming boxes indicate both wedding names, event dates, name of Catering Manager & patron's name.*

## Fee For Labeling, Packaging, Preparation For Shipment

*\$2.00 per box (packing materials charged extra)*

## Fee For Loading/Unloading Trucks

*\$35.00 per hour, per staff member*

## Loading Dock Hours – 9am-4pm

- > *Deliveries are not permitted prior to 9:00am*
- > *Loading dock is accessible to trailers 42 feet or less without sleeper cabs.*

## Room Rental / Ceremony Fee

*Your hotel representative will quote you the applicable charges for function rooms.*

## Billing

*Each event is to be pre-paid in advance. Our Financial Accounting representatives will provide you with details pertaining to our event billing procedures.*

## Overnight Valet Parking

*\$40.00 per night, per car*

## Overnight Self Parking

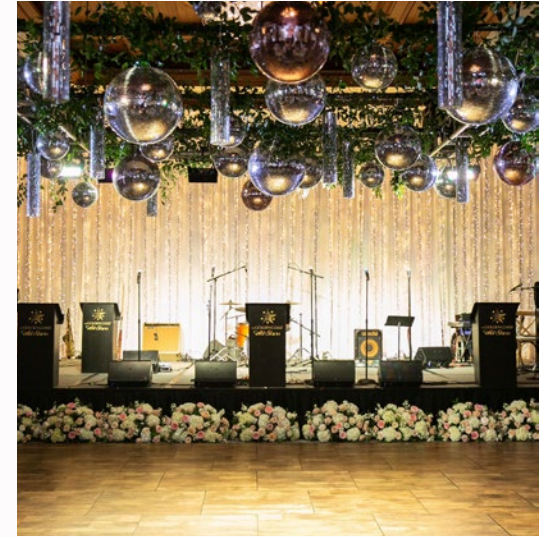
*Included in Resort Fee*

## Event Valet Parking

*\$20.00 per vehicle*

## Deposits & Cancellations

*All deposits will be credited toward the total cost of your event. Your hotel representative can provide you with information regarding our cancellation policy as outlined in our event agreement.*





# GETTING IN TOUCH

Four Seasons Resort Scottsdale at Troon North

10600 East Crescent Moon Drive  
Scottsdale, Arizona 85262

+1 (480) 513-5013

[fourseasons.com/scottsdale/weddings](https://fourseasons.com/scottsdale/weddings)



@fsscottsdale

