



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 showcase stunning views of the surrounding mountains and our classic ballrooms feature twenty-foot ceilings with rich wood detailing. Imagine a quiet breeze from the mountains carrying the fresh smells of the desert in bloom.

Vibrant settings and delicious cuisine that your guests will love create the ideal atmosphere for your special day.

The purple, pink and orange hues of the Sonoran sunset illuminate the sky, creating the Pinterest-worthy wedding every couple hopes for.

We want to help you bring your dream wedding to life. We work personally with our banquet team to create first-class culinary creations and provide personalized service to you and your guests, while ensuring a flawless event.

Our team's dedication to hard work, quality and satisfaction separates us from the rest and allows you to enjoy the most important day of your life. So pop some champagne, taste some cake, and imagine what your wedding could look like with

Four Seasons Resort Scottsdale at Troon North.

Bring us your dreams we will do the rest.



CEREMONY LOCATIONS

Troon Lawn	\$8,000+
Fountain Terrace	\$10,000+
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
- › List of Preferred Partners

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





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

FIRST COURSE

(select one)

Baby Gem Wedge Salad (GF) (DF)

*AZ Citrus, Pickled Nopales, Piquillo Peppers, Black Garlic Emulsion,
Cilantro Lime Vinaigrette, Toasted Pepitas*

Watercress & Endive Salad (N) (GF)

*Green Apple, Honey Roasted Carrot Apple Purée, Gorgonzola,
Candied Walnuts, Pear Vinaigrette*

Greens on Greens Salad (V) (GF)

*Gathered Baby Greens, Persian Cucumber Pickles,
Haricot Vert, Shaved Zucchini, Shaved Radish & Carrot,
Green Goddess Buttermilk Dressing*

ENTRÉE

(select two)

Lemon-Thyme Ricotta Stuffed Natural Chicken (GF)

*Roasted Garlic Whipped Potato, Roasted Baby Carrots,
Poblano and Caper Chimichurri*

Hibiscus Glazed Natural Chicken Breast (GF) (DF)

*Spiced Potato Coins, Sweet Onion Jam, Baby Squashes,
Mint Butter, Chipotle Orange Jus*

Bone in Double Cut Pork Chop (GF) (DF)

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

Cider & Maple Glazed Salmon Filet

*Garlic Spinach, Israeli Cous Cous, Glazed Carrots, Fresh Citrus,
Dill Chardonnay Butter*

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

Wild Rice, Roasted Cauliflower, Almonds, Romesco Sauce

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

FIRST COURSE

(select one)

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

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

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

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

Baby Spinach & Radicchio (GF)

*Shaved Seranno Ham, Red Grape, Manchego Crispies,
Pickled Mushrooms, Blood Orange Sherry Dressing*

Baby Gem Wedge Salad (GF) (DF)

*AZ Citrus, Pickled Nopales, Piquillo Peppers, Black Garlic Emulsion,
Cilantro Lime Vinaigrette, Toasted Pepitas*

Potato & Bacon Cream Soup

Green Onion-Bacon Marmalade

ENTRÉE

(select two)

Braised Beef Short Ribs (GF)

*Carrot Chili Jus, Lime Cilantro Gremolata,
Heirloom White Corn Polenta, Cumin Roasted Baby Carrots*

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*

Cider & Maple Glazed Salmon Filet (GF)

Garlic Spinach, Glazed Carrots, Fresh Citrus, Dill Chardonnay Butter

Pan Seared Striped Bass (GF)

Saffron Potato, Asparagus, Tomato Confit, Thyme Leek Fondue

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

FIRST COURSE

(select one)

Chilled Crab Salad (GF)

Cucumber Basil Aguachile, Tomato, Pea Greens

Tuna Crudo (N) (GF) (N)

*Avocado Mousse, Calabrian Chile, Dried Black Olives
Marcona Almonds, Dehydrated Orange*

Butternut Squash Ravioli

Crispy Kale, Pecan, Sage, Pomegranate, Celery Root Sauce

Lobster Bisque Soup

Lobster Fritter, Tomato, Chili

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

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

Baby Spinach & Radicchio (GF)

*Shaved Seranno Ham, Red Grape, Manchego Crispiers,
Pickled Mushrooms, Blood Orange Sherry Dressing*

Baby Gem Wedge Salad (GF) (DF)

*AZ Citrus, Pickled Nopales, Piquillo Peppers,
Black Garlic Emulsion, Cilantro Lime Vinaigrette, Toasted Pepitas*

ENTRÉE

(select two)

Bourbon Onion Beef Tenderloin (GF)

White Cheddar Potato Gratin, Spinach Soubise, Red Wine Gastrique

Lemon Thyme Ricotta Stuffed Natural Chicken (GF)

*Roasted Garlic Whipped Potato, Roasted Baby Carrots, Poblano & Caper
Chimichurri*

Herb & Horseradish Crusted Beef Tenderloin (GF)

Truffle Parmesan Whipped Potatoes, Broccolini, Porcini Mushroom Sauce

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*

Grilled Natural Chicken Breast

& Lemon Garlic Jumbo Prawns (GF)

Sautéed Squashes, Basil Risotto

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

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)

Hickory Smoked Brisket (GF)

*Slow Smoked House Rubbed Beef Brisket
Shaved Brussel Sprout Slaw, Red Cabbage, Bell Peppers Carrot,
Ancho Carrot Dressing, Buttermilk Cheddar Biscuits,
Honey Jalapeño Butter, Pickled Fresno Chilis
Peach Whiskey BBQ Sauce*

Mac 'N Cheese

Paella For A Crowd (GF) (DF)

*Chorizo, Chicken, Pork Belly, Prawn, Mussels, Clams
House-Made Aioli Bar: Smoked Paprika, Roasted Garlic, and Picante Aioli
Culinary Attendant Required (1 per 75 guests at \$250 per attendant)*

House-Made Warm Churros

Chocolate Sauce, Caramel, Dulce de Leche

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

Additional Hors D'Oeuvres
\$10 per person

MENU ENHANCEMENTS

DISPLAYED D'OEUVRE

Vegetable Crudités

Smoked Ranch, Lemon Créma, 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

\$19 per person

LATE NIGHT

THE STAPLE RELATIONSHIP

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

SO GRILLED TO SEE YOU

BTC

Bacon, Tomato Jam, AZ White Cheddar

Prosciutto

Basil Pesto, Provolone

Brie

Roasted Pear, Cranberry

\$39 per person

SUNS <NOT> OUT, BUNS OUT

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 BOUT A PARTY

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

TANGLED UP IN YOU

Proof Pretzel Knots

Spicy Cheese Sauce

\$12 per person

I BELIEVE I CAN 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

**Carving Attendant Required*

DELECTABLE CONFECTIONS

THE COOKIE DOH BAR

Brown Butter Chocolate Chip

Chocolate S'More

Cookie Monster

Peanut Butter & Honey

Unicorn Fluff

Oatmeal Rum Raisin (GF/DF)

\$20 per person

LOVE YOU A CHOCO-LOT

Chocolate Covered Caramel Pretzels

Mini S'more Cookies

Chocolate Dipped Strawberries

Peanut Butter Cup Parfait

Spiced Chocolate Macarons

\$18 per person

HOLE LOTTA LOVE OR DONUT MIND IF "I DO"

Vanilla Bean Donuts

Vanilla Glaze, Sprinkles

Chocolate Glazed Donuts

Maple Candied Pecan

Snickerdoodle Donuts

Cinnamon Sugar

\$18 per person

PLEASE PASS THE SUGAR OR PASS THE SWEETS

Mini Red Velvet Cupcake

Double Chocolate Brownie Pops

Passionfruit Fruit Tartlet

Mini Funfetti Cake Cones

Vanilla Cheesecake Lollipop

Cereal Treats

Chocolate Dipped Long Stem Strawberries

Assorted Cream Puffs

\$8 per person

CANDYLAND | CUSTOM CANDY BAR

The perfect sweet treat and
take home favor for your wedding!

*Create a truly custom candy station with all of your favorite
candy flavors! Have a specific color scheme you want to match?
Don't worry, we have hundreds of custom colored candy to
create a memorable and matchable 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 \$17 per guest

**Carving Attendant Required*

WEDDING CAKES



WEDDING CAKE FLAVORS



TIRAMISU

Layers of white cake soaked with sweet espresso and mascarpone moussed topped with delicate butter cream

RED VELVET

Layers of traditional red velvet cake and silken cream cheese frosting

LEMON RASPBERRY

Layers of white cake with zesty lemon cream and fresh raspberries topped with delicate butter cream

DOUBLE CHOCOLATE MOUSSE

Layers of rich dark chocolate cake and creamy milk chocolate mousse topped with chocolate butter cream

STRAWBERRY SHORTCAKE

Layers of white cake with fresh strawberries and soft whipped cream

HAZELNUT WITH LOCAL TREE FRUIT

Layers of hazelnut cake and delicate butter cream with your choice of spiced pear or caramelized apples

CHOCOLATE TOFFEE CRUNCH

Dark chocolate cake with vanilla bean Bavarian and chunks of house made toffee topped with delicate butter cream

WHITE CHOCOLATE GRAND MARNIER

Layers of white cake soaked with Grand Marnier syrup and white chocolate mousse topped with white chocolate butter cream

CAKE TIERS

*50 or less guests: 2 - layers
51-175 guests 3 - layers
176 - 325 guests 4 - layers*

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

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

\$19 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

\$22 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 \$11.00

Bud Light
 Budweiser
 Sam Adams Boston Lager

IMPORT & CRAFT BEER \$12.00

Stella Artois
 Corona
 Barrio Brewing "Hipsterville" Hazy IPA

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



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: \$3.00
In-Room Personalized Delivery: \$3.50
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 re-moval of food and beverage from the Re-sort. 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.

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.

Off Premises Catering
Four Seasons Resort Scottsdale at Troon North is pleased to offer our catering services to any event, at any location. Please contact Your hotel representative for additional information and details.

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
\$38.00 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.

All taxes and fees are (subject to change) without prior notice

GETTING IN TOUCH

Four Seasons Resort Scottsdale at Troon North

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Scottsdale, Arizona 85262

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fourseasons.com/scottsdale/weddings
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