



FireSky Resort & Spa



Wedding Menu



“The people who walk through our doors
inspire us to do great things.”

– Chris Bailey, Executive Chef



A KIMPTON HOTEL

FireSky Resort & Spa
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The Question Was Asked. The Answer Is Yes!

Let's get started...

Just as the elements of fire, earth, water and air combine to represent all that exists.

Your wedding ceremony and wedding reception are quintessential elements representing your perfect union.

With its sophisticated elegance and inviting warmth, FireSky Resort and Spa builds on this...

creating the ideal location for such wedding events.

The stylish interior and lushly planted courtyard evoke a serene and elemental beauty that relaxes and calms.

For the Ceremony...

~Oasis Lagoon Garden Setting	
~Day of Personal Wedding Concierge	Saturday
~Table for Unity Candle, Sand Ceremony or Wine Box	\$3,500*
~Sound System with Speakers & Microphones	
~White Padded Garden Chairs	
~A “Getting Ready” Room	
~Full Ceremony Rehearsal	Friday
~Gift Table	or Sunday
	\$3,000*

For the Reception...

- ~Champagne Toast
- ~Customized Wedding Cake
- ~Complimentary Valet Parking
- ~Wedding Night Romance
 - *Overnight accommodations*
 - *Personalized Wedding Amenity*
 - *Romantic Breakfast for Two in the Morning*

**Ceremony fee is subject to 2.15% rental tax*

Butler Passed Hors D'Oeuvres

Your Choice of (2) @ \$10.00 per person

Your Choice of (4) @ \$20.00 per person

Fire

Mini Beef Wellingtons

with Chipotle Béarnaise Sauce

Coconut Crusted Shrimp

with Soy Honey Chili Sauce

Pancetta Wrapped Scallops

with Chimi Churri Sauce

Chicken Flauta

with Prickly Pear Sauce

Wild Mushroom Chive Baklava

Crab Cake

with Mango Relish

Dijon Chicken in Puff Pastry

Mini Spinach Quiche

Ice

Prosciutto Wrapped Melon Skewer

Chipotle Chicken Stuffed Wonton Cone

Smoked Salmon Rose

on Pumpernickel with Dill

Desert Blossom Spring Roll

wrapped in Rice Paper

Seared Tenderloin on Shortbread

with Onion Relish

Fresh Mozzarella & Cherry Tomato Skewer

with Basil

Cherry Tomato Bruschetta

on Crostini with Boursin Cheese

Pesto Chicken

with Sweet Pepper Jalapeno Cream in a Tortilla Cup

Please advise your planner of any food allergies prior to ordering

*Items that are served cooked to order, under cooked or raw

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs is subject to foodborne illness

Above prices are subject to 13.75% service gratuity and 9.25% administrative fee and applicable taxes

Selections require a minimum of 30 guests (a surcharge of \$200 will apply for less than 30 guests)

Reception Stations

(Based on 60 minutes of service)

(minimum of 30 people)

(Minimum of 3 Stations, each station must be ordered for guaranteed number)

Leafy Goodness

- **Baby Arugula** with Candied Walnuts, Goat Cheese and Dried Cranberries and Honey Champagne Vinaigrette
- **Classic Caesar** with Garlic Croutons, Aged Parmesan Cheese and Julienne Roasted Red Peppers with Creamy Caesar Dressing
- **Spring Mix** with Tomatoes, Carrots, Shaved Red Onions, Cucumbers and Radishes with Basil Buttermilk Dressing

\$28 Per Person

Ole'

- **Achiote Marinated Grilled Chicken Breast** with Mango Guacamole, Shrimp Enchiladas with Queso Fresco, Roasted Poblano Sauce Enchiladas, Homemade Pinto Beans with Peppers and Onions Served with Chips and Salsa

\$38 Per Person

Pasta Italiano

- **Cheese Tortellini** with Chicken & Garlic Cream
- **Penne Pasta** with Marinara Sauce
Served with Parmesan Cheese and Garlic Bread

\$28 Per Person

Baconcini

- **Antipasto** of Imported Fontina & Provolone, Italian Cured Meats, Marinated Vegetables & Marinated Olives served with Italian Bread

\$28 per person

Veg Out

- **Raw Vegetable Crudités** with Creamy Ranch, Roasted Red Pepper Hummus, Artichoke Spinach Dip, Served with Pita Chips and French Bread

\$23 Per Person

Carve It Up *(Choice of One Meat)*

- **Thyme Grilled Beef Tenderloin, Garlic Herb Beef Tenderloin** Served with Béarnaise Sauce, Creamy Horseradish, Red Wine Demi Glace, Dijon, Rosemary Roasted RedSkin Potatoes and Brioche Silver Dollar Rolls

\$38 Per Person

Smashed Martinis

- **Yukon Gold Garlic Mashed Potatoes** Served with Chicken Gravy, Cheddar Cheese, Chives, Butter, Smoked Bacon, Sour Cream and Braised Short Ribs with Demi Glace

\$28 Per Person

Spicy Mac and Cheese

- **Macaroni and Cheese** with Pepper Jack Cream, Shredded Green Chili Chicken, Garlic Sautéed Mushrooms, Crispy Pancetta and Chipotle Salsa

\$28 Per Person

Sizzle

- **Marinated Beef & Chicken** with Onions, Bell Peppers, Cilantro, Sour Cream, Cheddar Cheese, Fresh Limes, Salsa and Guacamole Served with Tortillas

\$28 Per Person

Take the Wheel

- **Brie** wrapped in Puff Pasty with Raspberry Coulis. Served with Crackers (serves 50)

\$200 per wheel

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Have a Seat...Plated Dinner

Reception

So Cheesy...Brie, Boursin, Gouda, Cheddar, Swiss & Goat Cheese garnished with Fruit, Served with Crackers & French Bread

First Course (choose one)

House Salad

with Cucumbers, Radishes, Onions, Carrots
& Honey Dijon Vinaigrette

Classic Caesar Salad

with Aged Parmesan, Lemon, Roasted Red Peppers
& Creamy Caesar Dressing

Arizona Green Salad

with Candied Pecans, Cherry Tomatoes, Roasted Peppers,
Jicama, Goat Cheese & Prickly Pear Vinaigrette

Baby Spinach Salad

with Candied Walnuts, Boursin Cheese, Shaved Red Onions,
Strawberries & Honey Champagne Vinaigrette

Buffalo Mozzarella & Heirloom Tomatoes

with Extra Virgin Olive Oil & Balsamic Vinaigrette

Romaine Heart Salad

with Olives, Feta Cheese, Cherry Tomatoes, Roasted Peppers,
Garlic Crostini & Sun Dried Tomato Vinaigrette

*Served with Freshly Baked Rolls & Butter,
Starch and Vegetable*

*Freshly Brewed Coffee, Decaffeinated Coffee & Specialty Teas
Customized Wedding Cake*

Entrée *The highest priced selection determines the price for all selections up to 3*

Roasted Vegetables Baked in Puff Pastry with Boursin Cheese & White Wine
Garlic Cream Sauce

\$62 per person

Herb Crusted Chicken Breast with Mushroom Brandy Cream

\$70 per person

Stuffed Breast of Chicken

with Spinach, Boursin Cheese & Sun-dried Tomato Vodka Cream Sauce

\$72 per person

Grilled Salmon* with Lemon Caper Vinaigrette

\$77 per person

Roasted Tenderloin of Beef Filet* with Port Wine Demi Glace & Roasted
Shallot,

\$78 per person

Duet Entrée Filet & Chicken* Marinated Grilled Filet Medallion with Red Wine
Garlic Butter & Herb Crusted Chicken Breast with Cherry Tomato Vinaigrette

\$85 per person

Duet Entrée Filet & Shrimp* Marinated Grilled Filet Medallion with Wild
Mushroom Brandy Demi Glace & Marinated Grilled Shrimp with Spicy
Tomato Chutney

\$90 per person

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First Comes Love Buffet

Reception

So Cheesy...Brie, Boursin, Gouda, Cheddar, Swiss & Goat Cheese garnished with Fruit, Served with Crackers & French Bread

Salad

Spring Mix

with Cherry Tomatoes, Red Onion, Cucumbers, Radishes,
Carrots & Honey Dijon Vinaigrette

Baby Arugula

with Beets, Goat Cheese, Candied Pecans, Dried Cranberries
& White Balsamic Vinaigrette

Entrées

Herb Crusted Chicken

with Sautéed Mushrooms, Shallots & Brandy Cream Sauce

Whole Roasted NYC Strip Loin

with Thyme Red Wine Demi Glace **

Served with...

Tri-Colored Tortellini with White Wine Garlic Cream Sauce

Steamed Baby Carrots with Butter Fresh Herbs

**Carved by a Uniformed Chef

Customized Wedding Cake

Served with Mini Ciabatta Rolls & Butter,
Freshly Brewed Coffee, Decaffeinated Coffee & Specialty Teas

\$100.00++ Per Person
(minimum of 30 guests)

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Then Comes Marriage Buffet

Reception

So Cheesy...Brie, Boursin, Gouda, Cheddar, Swiss & Goat Cheese garnished with Fruit, Served with Crackers & French Bread

Salad

Romaine Hearts

with Olives, Sun Dried Tomatoes, Croutons, Pine Nuts,
Feta Cheese & Honey Lemon Thyme Vinaigrette

Fresh Mozzarella & Heirloom Tomato

with Olive Oil & Basil Balsamic Vinaigrette

Entrées

Herb Grilled Salmon

with Cherry Tomato Vinaigrette

Red Wine Braised Short Ribs

with Roasted Peppers & Caramelized Onions

Served with...

Yukon Gold Garlic Mashed Potatoes with Chives

Grilled Asparagus

Customized Wedding Cake

Served with Mini Ciabatta Rolls & Butter,
Freshly Brewed Coffee, Decaffeinated Coffee & Specialty Teas

\$100.00++ Per Person

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Then Comes...Late Night Dining

(Based on 30 minutes of service)

Street Tacos

Spicy Beef Carnitas, Pico de Gallo, Chipotle Salsa, Lime Crème
Fresh, Queso Fresco Con Queso Dip, Guacamole, Sour Cream &
Lettuce served with Flour Tortillas & Tortilla Chips

\$20 per person

Pizza (Choice of Two)

- Pepperoni
- Sausage & Mushroom
- Margherita Pizza
- Veggie Pizza with Mushroom, Roasted Peppers & Zucchini
- White Pizza with Pesto Ricotta & Mozzarella

\$20 per person

Breakfast Burritos

Scrambled Egg, White American Cheese,
Choice of Canadian Bacon or Sausage

\$10 per person

Sliders & Fries*

Ground Sirloin Slider on a Potato Bun, White American Cheese &
Caramelized Onions, Spicy Aioli, Dijon Mustard, Mayo,
Creamy Ranch & Steak Fries, Ketchup and BBQ Sauce

\$25 per person

French Fry & Onion Ring Station

Ranch Fries & Onion Rings served with Black Bean Chili,
Con Queso Dip, Spicy Aioli, Sour Cream & Chive Dip,
Ketchup & Buttermilk Ranch

\$25 per person

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Make It Your Own... Sweet Enhancements

I Dream of Chocolate

Chocolate Ganache, Strawberries, Pineapple, Pound Cake, Rice Krispy Treats & Pretzel Rods

\$15 per person

Will You Berry Me?

Tropical Fresh Fruit & Berries with Honey Yogurt Dipping Sauce

\$6.00 per person

Sweet Spot

Mini French Pastries, Chocolate Covered Strawberries, New York Style Cheesecake

\$18 Per Person

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BEVERAGE SERVICE

GRAPES & HOPS

\$15 Per Person for First Hour (each additional hour \$8 per person per hour)

Imported and Local Hops

Domestic Hops

House Red and White Wine

Assorted Soda and Bottled Water

WHO YOU GONNA CALL

\$20 Per Person For First Hour(each additional hour \$8 per person per hour)

- Smirnoff Vodka
- Beef Eater
- Sauza Gold Tequila
- Jim Beam Whiskey
- Canadian Club
- Dewars
- Goslings
- Bacardi
- Christian Brothers
- Imported and Local Hops
- Domestic Hops
- House Red and White Wine
- Assorted Soda and Bottled Water

A STEP ABOVE

\$22 Per Hour Per Person For First Hour(each additional hour \$9 per person per hour)

- Hangar One
- Tanqueray
- Sauza Hornitos
- Jack Daniels
- Crown Royal
- JW Red
- Captain Morgan
- Courvoisiers Vs
- Imported and Local Hops
- Domestic Hops
- Premium Red and White Wine
- Assorted Soda and Bottled Water

LAP OF LUXURY

\$26 Per Hour Per Person For First Hour(each additional hour \$10 per person per hour)

- Grey Goose
- Hendricks
- Don Julio Reposado
- JW Black
- Knob Creek
- Banks
- Hennessy VSOP
- Imported and Local Hops
- Domestic Hops
- Premium Red and White Wine
- Assorted Soda and Bottled Water

CORDIALS

- Bailey's Irish Cream
- Amaretto Di Saronno
- Grand Marnier
- Kahlua
- Marolo Grappa
- Remy Martin VSOP

BEVERAGE SERVICE ON CONSUMPTION

	<u>Host Price</u>	<u>Cash Price</u>
• House Wine	\$8	\$9
• Premium Wine	\$9	\$10
• Luxury Wine	\$12	\$13
• Domestic Beer	\$6	\$7
• Imported & Local Beer	\$7	\$8
• Call Brands	\$9	\$10
• Premium Brands	\$10	\$11
• Luxury Brands	\$12	\$13
• Cordials	\$12	\$13
• Soft Drinks	\$4	\$4
• Bottled Water	\$4	\$4

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COMPLIMENT YOUR BAR

SPECIALTY COCKTAILS

- **On Taylor** Tanqueray 10 gin, Lustau East India Sherry, Honey Syrup
\$13 Per Drink
- **Cable Car** Captain Morgan Spiced Rum, Orange Curacao, Fresh Lemon Juice, Simple Syrup
\$9 Per Drink
- **Prickly Pear Margarita** 100% Agave Tequila, Prickly Pear Juice, Triple Sec
\$10 Per Drink
- **Dry Style Kimpton House Martini Gin**, Noilly Pratt Dry Vermouth
\$12 Per Drink
- **Manhattan** Bourbon or Rye Whiskey, Martini & Rossi Sweet Vermouth, Agnostura Bitters
\$12 Per Drink
- **Organic Agave Margarita** El Jimador Blanco Tequila, Organic Agave Nectar, Fresh Lime Juice
\$10 Per Drink
- **Gunslinger** Encanto Pisco, Fresh Lemon Juice, Agave Syrup, Rosemary Sprig
\$10 Per Drink
- **Mojito** Light Rum, Lime Juice, Simple Syrup, Mint Leaves
\$12 Per Drink
- **Good Earth** El Jimador Reposado, Green Tea, Honey Syrup, Lemon Juice
\$10 Per Drink
- **Negroni** Gin, Campari, Sweet Vermouth
\$10 Per Drink
- **Cumbersome** Beefeater Gin, Fresh Lime Juice, Honey Syrup, Cucumber Slices
\$9 Per Drink

“SPIKE IT” STATIONS

LEMONADE STAND

- Fresh Lemonade, Ice Teas, Aromatic Syrups and Flavors, Fruits, Additional Fruit Purees and Juices
- Bourbon, Gin, St. Germain
\$15 Per Person

COFFEE CART

- Fresh Brewed Coffee and Decaf Coffee, House Made Syrups, Flavored Whipped Cream, Sprinkles, Little Cookies
- Bailey’s, Frangelico, Irish Coffee(Whiskey and Sugar Cubes), Kahlua
\$15 Per Person

BLOODY MARY BAR

- Tomato Juice, Clamato, Hot Sauce, Horseradish, Worcestershire, Pepper, Salt, Pickled Vegetables, Spices and Veggies
- Vodka or Gin
\$15 Per Person

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The Fine Print

Food & Beverage Guarantee

A final confirmation “guarantee” of your anticipated number of guests is required by 11:00AM, five business days prior to your banquet function. Once confirmed, this guarantee may not be reduced.

Catering Food and Beverage Minimums

Special food and beverage minimums apply to all events. Cost may vary based on the menu selection, assigned function space and season. Prices are exclusive of 23% service charge and 7.95% sales tax.

Rehearsals

Rehearsal times may be scheduled for a one hour duration Rehearsal times may be booked thirty days prior to your event. Location and times are subject to space and availability.

Requests for Multiple Entrées

It is possible for you to provide your guests with a choice of entrée in advance. The following stipulations apply: Multiple Entrees are limited to a choice of two published entrees. The Hotel will provide vegetarian entrees appropriate to the menu. Guarantee of attendance with a breakdown for each entrée is required five business days prior to the event. If there is a deviation on the day of the event from the guarantee, the additional entrees provided will be added to the final charges. When multiple entrees are offered, the highest priced selection determines the price for all selections. A form of entrée identification is required at the guest table by marked place cards.

Guest Room Accommodations

Sleeping Rooms: Guest room arrangements may be made through your Sales Manager. Check-in is 4:00pm.

Wedding Room: A complimentary Deluxe Courtyard Room is included the night of your reception.

Amenities/Welcome Gift Bags: A \$3 fee will apply for gift bags that are delivered to guestrooms. Name specific bags are \$5 each.

Inclusive

Inclusive in your catering package per person charge is catered food as decided upon between you and your Catering Manager. Coffee, tea and water, all FireSky banquet tables, banquet chairs, flatware, glassware and china, white and black linens, small glass votive candle holders and votive candles are all included.

Event and Labor Fees

Included Dance Floor: Up to 24' X 24'

Included Staging: Available in 4' X 8' increments (some bands require risers per their contract).

Additional charges may be incurred for bands' power requirements.

Vendor Policy - Please be aware of the following requirements:

All deliveries must be made through our loading docks. Delivery and pick-up times must be approved through your Catering Manager. FireSky is not responsible for any items left on property by an outside vendor. FireSky does not permit vendors to consume alcohol while providing services on property. FireSky is not responsible for setting up, breaking down or moving items from outside vendors.