



Wedding Menu

2023

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CEREMONY PACKAGES

RADIANT CEREMONY PACKAGE

3500

OASIS LAGOON GARDEN SETTING

TABLE FOR UNITY CANDLE, SAND CEREMONY OR WINE BOX

SOUND SYSTEM WITH SPEAKERS & MICROPHONES

WHITE GARDEN CHAIRS

FULL CEREMONY REHEARSAL

GIFT TABLE

COMPLIMENTARY VALET PARKING

TWO NIGHT STAY IN A PREMIUM VIEW GUEST ROOM

PRINCESS CEREMONY PACKAGE

4500

ALL INCLUSIONS OF RADIANT CEREMONY PACKAGE

TWO NIGHT STAY IN ONE BEDROOM SUITE

COUPLES MASSAGE

BREAKFAST FOR TWO IN THE MORNING

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.

ALL MENU PRICES ARE SUBJECT TO A 29% TAXABLE SERVICE CHARGE AND APPLICABLE SALES TAX, SUBJECT TO CHANGE.

SELECTIONS REQUIRE A MINIMUM OF 30 GUESTS (A SURCHARGE OF \$200 WILL APPLY FOR LESS THAN 30 GUESTS).



REHEARSAL DINNER BUFFETS

ALL DINNER BUFFETS INCLUDE FRESHLY BAKED ROLLS WITH BUTTER, ICED TEA, FRESHLY BREWED COFFEE, DECAFFEINATED COFFEE AND AN ASSORTMENT OF TEAS SERVED WITH MILK, HONEY AND LEMON.

CUBANO

65.00 PER PERSON

JICAMA AND BLACK BEAN SALAD
BELL PEPPERS, LIME VINAIGRETTE, MICRO CILANTRO ^{NF|V}

ENSALADA VERSAILLES ^{NF|DF|GF}
MIXED GREENS, MANGO, CANDIED PECANS,
MANCHEGO, HONEY BALSAMIC VINAIGRETTE

MINI CUBANO SANDWICHES ^{NF|V}

CUBAN SPICED SALMON FILET ^{NF|DF|GF|V}
CLASSIC SOFRITO

HERB TOSSED YUCCA FRIES ^{NF|DF|GF}
CITRUS MOJO SAUCE

PINEAPPLE UPSIDE-DOWN CAKE ^{NF|V}

*MINIMUM OF 50 GUESTS REQUIRED

PASTA AND PIZZA BUFFET

65.00 PER PERSON

CHILLED CAESAR SALAD BOWL WITH FOCACCIA CROUTONS

HOMEMADE PIZZAS
FOUR CHEESE, PEPPERONI, VEGETARIAN

ITALIAN SAUSAGE CALZONES

PENNE PASTA WITH SPRING PESTO
HEIRLOOM CHERRY TOMATOES, BURRATA

CANNOLIS

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SOUTHWEST CELEBRATION BUFFET

65.00 PER PERSON

MIXED GREENS SALAD

JICAMA, BLACK BEANS, ROASTED CORN, ORANGE SEGMENTS,
CILANTRO VINAIGRETTE, CORNBREAD CROUTONS

ROASTED CORN AND TOMATO QUESADILLAS

AVOCADO CREMA, TORTILLA STRIPS

RED CHILE SHREDDED CHICKEN

PEPEPRS AND ONIONS

TRADITIONAL CARNE ASADA

CILANTRO RICE

REFRIED BEANS WITH COJITA CHEESE

GUACAMOLE, SOUR CREAM, CILANTRO, ONION, SHREDDED CHEESE,
SHAVED LETTUCE, SALSA VERDE, SLASA ROJO, FLOUR TORTILLAS, AND
CRISPY TORTILLA CHIPS

CHURROS

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PLATED DINNER PACKAGE



INCLUDES CHEESE MONTAGE, CHOICE OF (2) PASSED HORS D'OEUVRES, CHOICE OF (1) SALAD, CHOICE OF (2) ENTRÉES, CHAMPAGNE TOAST, COFFEE, TEA AND WEDDING CAKE.

139 PER PERSON

GOURMET CHEESE MONTAGE

CHEF'S SELECTION OF CHEESES AND DRIED FRUITS
SERVED WITH CRACKERS AND FRENCH BREAD

HORS D'OEUVRES | HOT

PARMESAN ARTICHOKE HEARTS
SERVED WITH GOAT CHEESE

BACON WRAPPED SHORT RIB

SONORAN CHICKEN SPRING ROLL
BLACK BEANS, VEGETABLES AND JALAPEÑO JACK CHEESE

SPINACH SWISS PUFF
BASIL PESTO AND SWISS CHEESE

BRIE AND RASPBERRY PHYLLO STAR

SPINACH AND PARMESAN STUFFED MUSHROOM

HORS D'OEUVRES | COLD

CHIPOTLE CHICKEN WONTON CONE
WITH JALAPEÑO CREAM CHEESE

BEEF TENDERLOIN
BALSAMIC ON FOCACCIA

SHRIMP CEVICHE IN A CUCUMBER CUP

ANTIPASTO STACK ON BRIOCHE
MOZZARELLA AND BASIL CREAM CHEESE

PROSCIUTTO WRAPPED ASPARAGUS

CALIFORNIA ROLL
SERVED WITH SOY GLAZE AND PICKLED GINGER

VEGETABLE NAPOLEON PARMESAN CRISP
SERVED WITH HERB CREAM CHEESE

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PLATED DINNER PACKAGE CONTINUED



INCLUDES CHEESE MONTAGE, CHOICE OF (2) PASSED HORS D'OEUVRES, CHOICE OF (1) SALAD, CHOICE OF (2) ENTRÉES, CHAMPAGNE TOAST, COFFEE, TEA AND WEDDING CAKE.

139 PER PERSON

SALAD SELECTIONS

SPRING MIX WITH WHITE BALSAMIC DRESSING
CHERRY TOMATOES, GOAT CHEESE, GOLD BEETS AND RADISHES

ROMAINE WITH CREAMY BLACK PEPPER DRESSING
CHERRY TOMATOES, OLIVES, SHAVED PARMESAN AND FOCACCIA CROÛTONS

BABY SPINACH WITH HONEY CHAMPAGNE VINAIGRETTE
CANDIED WALNUTS, STRAWBERRIES, GRILLED RED ONIONS
AND BOURSIN CHEESE

WILD ARUGULA WITH LEMON HONEY VINAIGRETTE
FETA CHEESE, RADICCHIO, PUMPKIN SEED AND DRIED CRANBERRIES

FRESH BURRATA AND HEIRLOOM TOMATO
MICRO BASIL, SABA AND PESTO OIL

ROLLS & BUTTER

CHEF'S CHOICE OF SEASONAL VEGETABLES
AND ACCOMPANIMENTS

ENTRÉE SELECTIONS

ROASTED FILET MIGNON
ONIONS AND PORT WINE VEAL DEMI

STUFFED ROASTED CHICKEN
MUSHROOM DUXELLES, SPINACH AND BOURSIN CHEESE
WITH A ROASTED PEPPER VODKA GARLIC CREAM

MISO BLACK COD
SEAWEED SALAD WITH YUZU SOY

GRILLED SEASONAL SALMON
BASIL TOMATO EMULSION

WILD MUSHROOM RAVIOLI
WHITE WINE GARLIC CREAM AND BASIL PESTO

WEDDING CAKE

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RECEPTION STATION PACKAGE

INCLUDES CHEESE MONTAGE, CHOICE OF (3) STATIONS, CHAMPAGNE TOAST, COFFEE, TEA AND WEDDING CAKE.

150 PER PERSON

BUILD YOUR OWN SALAD STATION

GREENS: ROMAINE HEARTS, WILD ARUGULA AND SPRING MIX

MEATS: GRILLED CHICKEN BREAST, SHRIMP AND CURED MEAT

CHEESES: FETA, MANCHEGO CHEESE, SHAVED PARMESAN AND GOAT CHEESE

TOPPINGS: OVEN DRIED TOMATOES, GRILL ONION, ASSORTED OLIVES,
CUCUMBERS, GRILLED ASPARAGUS, ROMAN ARTICHOKE

AND PIQUILLO PEPPERS

DRESSINGS: WHITE BALSAMIC VINAIGRETTE, BASIL PESTO RANCH
AND CREAMY BLACK PEPPER DRESSING

ANTIPASTO DISPLAY

ARTISAN CURED MEATS AND CHEESE,

GRILLED VEGETABLE, BASIL PESTO AND BALSAMIC DRESSING,
ITALIAN BREAD AND CROSTINI

PASTA STATION

GREEN CHILI MAC & CHEESE

ROASTED POBLANO AND PEPPER JACK CHEESE

PASTA PRIMAVERA

PEPPERS, BROCCOLI, PEAS, ZUCCHINI, SQUASH, GARLIC AND HERBS

MUSHROOM RAVIOLI

SUNDRIED TOMATO VODKA CREAM AND PARMESAN CHEESE

MASHED POTATO BAR

YUKON GOLD GARLIC WHIPPED POTATOES

ROASTED CHICKEN GRAVY, SHORT RIB DEMI GLAZE,

GARLIC SAUTÉED WILD MUSHROOMS WITH BUTTER,

BACON BITES, TILLAMOOK SHARP CHEDDAR, CHIVE AND SALSA

SOUTHWEST STATION

ACHIOTE MARINATED GRILLED CHICKEN BREAST

TOMATILLO ROASTED CORN SALSA

SHRIMP FAJITAS

ONIONS AND PEPPERS

SMASHED PINTO BEANS

COTIJA CHEESE, PEPPERS AND ONIONS

CHIPS AND SALSA

CARVING STATIONS*

CARVING ATTENDANT - 200 PER 50 PEOPLE

ROASTED HERB CRUSTED BEEF TENDERLOIN*

PORT WINE DEMI-GLAZE AND CARAMELIZED SHALLOT,

DIJON AIOLI, CREAMY HORSE RADISH, SEA SALT ROSEMARY ROLLS,

RISSOLE POTATOES WITH BROWN BUTTER AND HERBS

ACHIOTE MARINATED TURKEY BREAST*

SPICY PAN GRAVY, POBLANO SALSA VERDE,

GREEN CHILI GARLIC WHIPPED POTATOES AND POTATO ROLLS

SUGAR CURED ROASTED PORK LOIN*

SPICY TOMATO CHUTNEY, ROASTED CORN TOMATILLO SALSA,

ROASTED RED PEPPER DAUPHINOISE POTATO AND JALAPEÑO CORN BREAD

WHOLE ROASTED SALMON*

ROASTED WITH LEMON BUTTER AND HERBS, DILL TARRAGON AIOLI,

LEMON CAPER RELISH, WILD ALMOND RICE AND CHALLAH ROLLS

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LATE NIGHT OFFERINGS



SLIDE IT OVER

30 PER PERSON

BRAISED SHORT RIBS WITH GRILLED ONION ON A POTATO ROLL
TATER TOTS, ONION RINGS, CHIPOTLE KETCHUP, SPICY BBQ SAUCE,
BUTTER MILK DRESSING AND HORSERADISH AIOLI

ARIZONA STREET TACO STATION

30 PER PERSON

BEEF CARNE ASADA AND PORK PASTOR TACOS
PICO DE GALLO, SALSA FRESCA, ROASTED CORN TOMATILLO SALSA,
SALSA VERDE, AVOCADO CREMA, QUESO FRESCO, SHAVED LETTUCE,
TORTILLA CHIPS, FLOUR AND CORN TORTILLAS

PIZZA

25 PER PERSON

(CHOICE OF THREE)

PEPPERONI

SAUSAGE & MUSHROOM

MARGHERITA PIZZA

VEGGIE PIZZA

MUSHROOMS, ROASTED PEPPERS AND ZUCCHINI

QUARTO FROMAGGIO

RICOTTA, GOAT CHEESE, MOZZARELLA, PARMESAN,
MICRO ARUGULA, PESTO

BREAKFAST BURRITOS

20 PER PERSON

SCRAMBLED EGGS, WHITE AMERICAN CHEESE
CHOICE OF APPLEWOOD SMOKED BACON, PORK SAUSAGE, OR
SOYRIZO

I DREAM OF CHOCOLATE

20 PER PERSON

CHOCOLATE GANACHE, STRAWBERRIES, PINEAPPLE,
POUND CAKE, RICE KRISPY TREATS AND PRETZEL RODS

WILL YOU BERRY ME?

10 PER PERSON

TROPICAL FRESH FRUIT AND BERRIES WITH
HONEY YOGURT DIPPING SAUCE

SWEET SPOT

20 PER PERSON

MINI FRENCH PASTRIES, CHOCOLATE COVERED STRAWBERRIES
AND NEW YORK STYLE CHEESECAKE

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BEVERAGE SERVICE



GRAPES & HOPS

26 PER PERSON FOR THE FIRST HOUR

5 PER PERSON EACH ADDITIONAL HOUR

IMPORTED AND LOCAL HOPS, DOMESTIC HOPS,
HOUSE RED WINE AND WHITE WINE,
ASSORTED SODA AND BOTTLE WATER

CALL BEVERAGE SERVICE

34 PER PERSON FOR THE FIRST HOUR

6 PER PERSON EACH ADDITIONAL HOUR

CALL BRANDS, IMPORTED AND LOCAL HOPS, DOMESTIC HOPS,
HOUSE RED WINE AND WHITE WINE, ASSORTED SODA AND BOTTLE WATER

PREMIUM BEVERAGE SERVICE

38 PER PERSON FOR THE FIRST HOUR

6 PER PERSON EACH ADDITIONAL HOUR

PREMIUM BRANDS, IMPORTED AND LOCAL HOPS, DOMESTIC HOPS,
PREMIUM RED WINE AND WHITE WINE,
ASSORTED SODA AND BOTTLE WATER

HOSTED AND CASH BAR

PRICES ARE BASED ON CONSUMPTION

	HOST PRICE	CASH PRICE
HOUSE WINE	10	11
PREMIUM WINE.....	11	12
DOMESTIC BEER.....	8	9
IMPORTED & LOCAL BEER.....	8	9
CALL BRANDS	11	12
PREMIUM BRANDS	12	13
SOFT DRINKS.....	7	8
BOTTLED WATER	7	8

CALL LIQUOR

SVEDKA VODKA
BOMBAY DRY GIN
SOUTHERN COMFORT WHISKEY
OLD FORRESTER BOURBON
EL JIMADOR BLANCO TEQUILA
SAILOR JERRY'S SPICED RUM
DEWAR'S SCOTCH
CANADIAN CLUB WHISKEY

HOUSE WINE

MCMANNIS WHITE
MCMANNIS RED

BEERS

BUD LIGHT
MICHELOB ULTRA
CORONA
STELLA ARTOIS
BUCKLER NA
IPA

PREMIUM LIQUOR

TITO'S VODKA
BOMBAY SAPPHIRE GIN
JOHNNIE WALKER RED SCOTCH
JACK DANIELS WHISKEY
BULLEIR BOURBON
BACARDI SUPERIOR RUM
CAPTAIN MORGAN SPICED RUM
HERRADURA BLANCO TEQUILA
CROWN ROYAL WHISKEY

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WINE CELLAR OFFERINGS



SPARKLING WINE / CHAMPAGNE

DA LUCA PROSECCO, ITALY.....	69.00
POEMA CAVA ROSÉ, SPAIN	72.00
PERRIER-JOUET GRAND BRUT, FRANCE.....	147.00
VEUVE CLICQUOT YELLOW LABEL, FRANCE	168.00

CHARDONNAY

PHANTOM, CALIFORNIA	74.00
MUD HOUSE, NEW ZEALAND.....	75.00
STONECAP, COLUMBIA VALLEY.....	75.00
BENZIGER (BIODYNAMIC CERTIFIED), SONOMA	76.00
ROMBAUER, ST HELENA.....	116.00
AU CONTRAIRE, RUSSIAN RIVER.....	120.00
CAKEBREAD, NAPA	140.00

SAUVIGNON BLANC

GROTH, NAPA	85.00
13 CELSIUS, NEW ZEALAND	90.00

PINOT GRIGIO

GRAFFIGNA, ARGENTINA.....	70.00
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RIESLING

THE SEEKER, GERMANY.....	70.00
WHITE BLENDS	
BOKISCH VINEYARDS, CALIFORNIA.....	70.00
TORRES VERDEO VERDEJO, SPAIN	75.00

CABERNET SAUVIGNON

SUBSTANCE, WASHINGTON	74.00
STONECAP, COLUMBIA VALLEY.....	75.00
BENZIGER (BIODYNAMIC CERTIFIED), SONOMA	77.00
FERRARI CARANO, SONOMA.....	99.00
BR COHN SILVER LABEL, SONOMA	166.00
CHIMNEY ROCK, NAPA	201.00

MERLOT

JOSH CELLARS, CALIFORNIA.....	75.00
BENZIGER (BIODYNAMIC CERTIFIED), SONOMA	80.00
DUCKHORN DECOY, NAPA	90.00
ROTH, ALEXANDER VALLEY.....	110.00

PINOT NOIR

ETUDE LYRIC, CALIFORNIA	75.00
RED DIAMOND, CALIFORNIA	75.00
ERATH RESPLENDENT, WILLAMETTE VALLEY.....	80.00
EMERITUS, RUSSIAN RIVER	128.00
CAKEBREAD, NAPA	219.00

SELECT RED OFFERINGS

DEAD LETTER OFFICE SHIRAZ, SOUTH AUSTRALIA.....	73.00
THE FEDERALIST ZINFANDEL, LODI	89.00
COTES DU RHONE DELAS, FRANCE.....	90.00
TRAPICHE BROQUEL MALBEC, ARGENTINA.....	90.00

BLENDED RED

TROUBLEMAKER SYRAH, ZINFANDEL BLEND, CALIFORNIA.....	72.00
MADNESS AND CURES, SANITY BLEND, CALIFORNIA.....	75.00
DUCKHORN "PARADUXX", NAPA.....	180.00

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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 & 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 29% SERVICE CHARGE AND 8.05% SALES TAX.

REHEARSAL

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.

REQUEST FOR MULTIPLE ENTRÉES

IT IS POSSIBLE FOR YOU TO PROVIDE YOUR GUESTS WITH A CHOICE OF ENTRÉES IN ADVANCE. THE FOLLOWING STIPULATIONS APPLY: MULTIPLE ENTRÉES ARE LIMITED TO A CHOICE OF TWO PUBLISHED ENTRÉES. THE HOTEL WILL PROVIDE VEGETARIAN ENTRÉES 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 ENTRÉES PROVIDED WILL BE ADDED TO THE FINAL CHARGES. A FORM OF ENTRÉE IDENTIFICATION IS REQUIRED AT THE GUEST TABLE BY MARKED PLACE CARDS.

GUEST ROOM ACCOMMODATIONS

BEST RATE FOR GUEST ROOMS AND SUITES AVAILABLE WITH A MINIMUM OF (10) SECURED. GUEST ROOM ARRANGEMENTS MAY BE MADE THROUGH YOUR CATERING MANAGER. CHECK-IN IS 4:00PM, CHECK-OUT IS 11AM.

AMENITIES/WELCOME GIFT BAGS: A \$4 FEE WILL APPLY FOR EACH GIFT BAG DELIVERED TO A GUEST ROOM. NAME SPECIFIC BAGS ARE \$5 EACH.

INCLUSIVE

INCLUDED IN WEDDING PACKAGE: CLOTH LINENS, TABLES, CHAIRS, FLATWARE, GLASSWARE, VOTIVE CANDLES, STAGING AND DANCE FLOOR. COMPLIMENTARY TASTING FOR UP TO (4) GUESTS TO DETERMINE WEDDING MENU.

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 EVENT MANAGER. THE SCOTT IS NOT RESPONSIBLE FOR ANY ITEMS LEFT ON PROPERTY BY AN OUTSIDE VENDOR. THE SCOTT DOES NOT PERMIT VENDORS TO CONSUME ALCOHOL WHILE PROVIDING SERVICES ON PROPERTY. THE SCOTT IS NOT RESPONSIBLE FOR SETTING UP, BREAKING DOWN OR MOVING ITEMS FROM OUTSIDE VENDORS.

AUDIO VISUAL

A WIDE SELECTION OF AUDIO VISUAL EQUIPMENT IS AVAILABLE THROUGH OUR IN-HOUSE SUPPLIER, ENCORE, ON A RENTAL BASIS. ORDERS MAY BE PLACED DIRECTLY THROUGH THE ENCORE AND WILL BE BILLED TO YOUR MASTER ACCOUNT. AUDIO VISUAL SERVICES NOT PROVIDED BY ENCORE MUST HAVE HOTEL APPROVAL AND SURCHARGES FOR ELECTRICAL REQUIREMENTS, LIABILITY, INSURANCE, ETC. MAY APPLY.

SPECIAL MEAL REQUESTS

WE ARE ABLE TO ACCOMMODATE DIETARY ALLERGIES. PLEASE, NOTIFY YOUR EVENT MANAGER (10) TEN DAYS PRIOR TO YOUR PROGRAM OF ANY ALLERGIES, VEGETARIAN, OR KOSHER MEALS.

CONTACT YOUR EVENT MANAGER FOR KOSHER PRICING.

OUTSIDE FOOD AND BEVERAGE

THE SCOTT RESORT & SPA DOES NOT PERMIT ANY OUTSIDE FOOD OR BEVERAGES TO BE BROUGHT INTO THE HOTEL BY THE PATRON OR GUESTS THEREOF AT ANYTIME.

BEVERAGE SERVICE

WE RECOMMEND (1) ONE BARTENDER FOR EVERY (100) ONE-HUNDRED GUESTS. A BARTENDER FEE OF \$225.00 PER BARTENDER IS APPLICABLE, PER HOUR.

BEVERAGES

ALL ALCOHOLIC BEVERAGES TO BE SERVED ON THE RESORT'S PREMISES (OR ELSEWHERE UNDER THE HOTEL'S ALCOHOLIC BEVERAGE LICENSE) FOR THE FUNCTION MUST BE DISPENSED ONLY BY THE HOTEL'S SERVERS AND BARTENDERS. THE PROPER IDENTIFICATION (I.E. PHOTO ID) OF ANY PERSON TO VERIFY AGE IS REQUIRED. WE RESERVE THE RIGHT TO REFUSE ALCOHOLIC BEVERAGE SERVICE IF THE PERSON IS EITHER UNDERAGE OR PROPER IDENTIFICATION CANNOT BE PRODUCED. WE ALSO RESERVE THE RIGHT TO REFUSE ALCOHOLIC BEVERAGE SERVICE TO ANY PERSON WHO, IN THE RESORT'S SOLE JUDGMENT, APPEARS INTOXICATED.

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THE FINE PRINT



SERVICE CHARGE AND TAX

THE HOTEL WILL ADD A TAXABLE 29% SERVICE CHARGE TO THE TOTAL FOOD AND BEVERAGE. SERVICE CHARGE IS SUBJECT TO CHANGE. THE APPLICABLE DISTRICT SALES TAX OF 8.05% WILL BE ADDED TO THE ACCOUNT. TAX REGULATIONS REQUIRE THAT ROOM RENTAL AND LABOR FEES ARE ASSESSED THE APPROPRIATE TAX.

PARKING

COMPLIMENTARY VALET PARKING IS AVAILABLE AT THE PORTE COCHÈRE AT THE ENTRANCE TO THE SCOTT RESORT & SPA.

SECURITY/SAFETY SERVICES

THE RESORT CAN NOT ASSUME LIABILITY FOR MISSING EQUIPMENT OR MATERIALS. RESORT SECURITY, ABOVE AND BEYOND THE HOTEL'S SCHEDULED SECURITY CAN BE ARRANGED BY YOUR EVENT MANAGER FOR AN ADDITIONAL FEE. CITY REGULATIONS REQUIRE THAT ALL CONTRACTED SECURITY FIRMS BE LICENSED BY THE CITY BEFORE THEY CAN OPERATE IN THE RESORT PREMISE. THE RESORT POLICY REQUIRES THAT THE CONTRACTED SECURITY SERVICES FIRM PROVIDE WRITTEN PROOF OF THEIR LIABILITY COVERAGE WHICH MUST BE IN EXCESS OF \$2,000,000. THE RESORT RESERVES THE RIGHT OF APPROVAL, IN ADVANCE, FOR ALL SERVICES THAT ARE CONTRACTED.

DEPOSITS AND PAYMENT

TO CONFIRM YOUR WEDDING RECEPTION AN INITIAL DEPOSIT OF 25% OF THE FOOD & BEVERAGE MINIMUM AND A SIGNED CATERING CONTRACT IS REQUIRED. THIS DEPOSIT IS NON-REFUNDABLE. (30) DAYS FROM EVENT DATE, FULL F&B MINIMUM IS REQUIRED WITH++ (29% SERVICE CHARGE AND 8.6% TAX). (5) BUSINESS DAYS FROM EVENT DATE THE ADJUSTED FINAL PAYMENT IS DUE WITH 10% OVERAGE. (IF THE 10% IS NOT UTILIZED, IT WILL BE RETURNED WITHIN 10 BUSINESS DAYS VIA CREDIT CARD OR CHECK.) ALL EVENTS MUST HAVE A CREDIT CARD ON FILE TO GUARANTEE EVENT EXECUTION.

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.

ALL MENU PRICES ARE SUBJECT TO A 29% TAXABLE SERVICE CHARGE AND APPLICABLE SALES TAX, SUBJECT TO CHANGE.

SELECTIONS REQUIRE A MINIMUM OF 30 GUESTS (A SURCHARGE OF \$200 WILL APPLY FOR LESS THAN 30 GUESTS).