

Diamante Wedding Package

All Wedding Packages include the following:

- Deluxe Overnight Accommodations for Bride and Groom
 - Bar Package
- Red and White Wine Poured Throughout Dinner
 - House Linens, China and Glassware
 - Gourmet Menu Selections
- Selection of Wedding Cakes
- Dedicated Arrival Area for Guests
- Thoughtfully Designed Indoor and Outdoor Event Space with Breathtaking Views of Camelback Mountain

The Diamante Wedding Package also includes:

- Complimentary valet service and a welcome Cava reception prior to the ceremony
- Cocktail reception featuring select butler passed hors d'oeuvres following the ceremony
 - Five-course gourmet dinner
 - House wines poured throughout dinner
- Premium brand full bar and champagne toast
- Hand selected wedding cake
- Dessert table with coffee service
- Separate after-party with bar & refreshment menu
- Romantic luxury suite for their wedding night

Sample Menu Overview

Full menus located on pg.12

Welcome Cava Reception

Welcome Cava Reception with slow-cooked Quince Compote

Post-Ceremony Hors d' Oeuvres

Selection of butler-passed Hors d'Oeuvres
Choice of (6) providing (6) pieces per guest

Bar

Five hour bar featuring premium brand liquors

Appetizer

Selection of fine appetizers hand picked from a wide array of the chef's finest creations
Choice of (3)

Salad

Selection of salads featuring organic baby greens and an array of garnishes, served with assorted house-made dinner rolls, flatbreads and focaccia
Choice of (1)

Intermezzo

Assortment of Sorbet "Martinis"
Choice of (2)

Entrée

Exquisitely prepared signature dishes showcasing only the finest cuts of beef, the freshest seafood flown in daily from the coasts, and the highest quality poultry and other fine meats
Choice of (3)

Champagne

Traditional Toast

Coffee Station

Coffee, Cappuccino Bar and Tea Service with Coffee and Cappuccino Flavorings and Liqueurs

Wedding Cake

An array of Wedding Cakes are available to choose from and all are meticulously designed by our Pastry Chef
-Custom Cakes Available-

The Sweet Table

An assortment of decadent, hand-crafted desserts
Choice of (3) providing (3) pieces per guest

After-Party

Three hour full bar using premium liquors

After-Party Refreshment Stations:

Comfort Food Classics, Asian Fusion, Latin Flavor
Choice of (1)

\$375.00++ per person

Diamante

Welcome Cava Reception

The Signature Montelucia Cava Cocktail for guests featuring fine Spanish Cava with slow-cooked Quince Compote

Post-Ceremony Hors d' Oeuvres

Butler-passed, providing (8) pieces per guest

Choice of (6)

<i>Seared Rare Beef Tenderloin, Shaved Romano and Arugula on Toasted Baguette Gazpacho "Sbor" with Cucumber Yellow Pepper and Cilantro "Confetti"</i>	<i>Smoked Salmon Croustade with Crème Fraîche American Salmon Caviar and Fresh Dill</i>
<i>Shrimp Vietnamese Spring Roll with Honey-Lime Sauce Iced Jumbo Shrimp, Cocktail Sauce</i>	<i>Grilled Baby Lamb Chops with Rosemary & Kosher Salt Rub</i>
<i>Grilled Sea Scallop "Spoon" with Mango-Cilantro Relish Roma Tomato, Fresh Mozzarella and Basil Leaf Bruschetta</i>	<i>Spinach "Cigar" with a Warm Artichoke Dip Miniature Beef Wellington, Sauce Choron</i>
<i>Assorted Maki Rolls (Salmon with Avocado, Spicy Tuna with Soy-Wasabi Sauce and Pickled Ginger</i>	<i>Miniature Reuben Sandwich, Thousand Island Dipping Sauce</i>
	<i>Coconut Shrimp, Orange-Pineapple Sauce</i>
	<i>Baked Brie and Walnut Tartlet, Lingonberry Chutney</i>
	<i>Moo Shu Pancake filled with Peking-style Duck and Scallions, Hoisin Sauce</i>

Bar

*Five Hour Dinner and Dancing Bar Service using Premium Brand Liquors, Custom-paired Red, White and Sparkling Wines,
Domestic and Imported Beer, Assorted Soft Drinks, Mineral Waters and Juices*

Appetizer

Choice of (3)

Cream of Artichoke Bisque with Roasted Hazelnuts

-or-

Chilled Gazpacho with a Crab Timbale and Sweet Potato "Croutons"

-or-

Seafood Cocktail, Crab, Shrimp, Scallop in Martini Glass

-or-

Seared Ahi Tuna, Crab-Celeriac Salad, Crushed Green Olive Pesto

-or-

*Duo of Smoked Salmon, Green Pea Pancake, Lemon Crème Fraîche,
Confit, Saffron Aioli*

-or-

Open Faced Peking Duck Ravioli, Mango Mushroom Relish, Ginger Cream

-or-

Croustade of Duck Confit, Quail, Foie Gras in Phyllo, Truffle Madeira Jus

-or-

*Warm Goat Cheese, Caramelized Onion, Oven-Dried Tomato Tart,
Baby Organic Greens, Balsamic Syrup*

Diamante (continued)

Salad

Choice of (1)

Served with Assorted House-made Dinner Rolls, Flatbreads and Focaccia

*“Bouquet” of Locally-grown Organic Field Greens in an Asiago Cheese Cone with Dried Mission Figs, Orange Segments,
Candied Citrus,*

Asiago Shavings and Roasted Hazelnut Halves, Blood Orange Vinaigrette

-or-

*Locally-grown Organic Mesclun Greens with Blanched French Green Beans, Ahi Tuna Sashimi Tempura,
Niçoise Olives and an Anchovy-wrapped New Potato, Tarragon Vinaigrette*

-or-

*Locally-grown Organic Frisee with Red Wine Poached Baby Pear, Dried Pear Wafers, Roasted Pear Balls,
Stilton Wedge and Candied Pecans, Roasted Pear Vinaigrette*

-or-

*Locally-grown Organic Baby Spinach in a Radicchio Cup with Belgian Endive Spears, Shaved Red Onion,
Herb-crusted Goat Cheese Medallion, Chopped Pecans, Sliced Fresh and Air-dried
Strawberries, Strawberry Balsamic Vinaigrette*

Intermezzo

Choice of (2)

Passion Fruit Sorbet “Martini”

-or-

Quince Sorbet “Martini”

-or-

Limoncello Sorbet “Martini”

-or-

Pomegranate Sorbet “Martini”

Entrée

Choice of (3)

*Grilled Petit Filet Mignon with a Crispy Onion Nest and a Roasted Lobster Tail,
Sauce Bordelaise and Drawn Butter*

-or-

*Veal Tenderloin and Baked Garlic Scampi
Chardonnay Risotto, Natural Jus, Lemon Butter*

-or-

Tomato Crusted Sea Bass, Spinach Mousseline, Fennel-Pernod Cream

-or-

*Grilled Filet Mignon on a Bed of Wilted Arugula and a Creamy Forest Mushroom Risotto, topped with
Quartered Portobello Mushroom, Red & Yellow Pepper-infused Oil Drizzle, Peppered Merlot Sauce*

-or-

Steamed Fresh Nova Scotia Lobster, Saffron Risotto, Lobster-Champagne Cream

-or-

Roasted Rack of Lamb with a Rosemary, Lemon Zest and Kosher Salt Crust, Lamb Jus

-or-

Sesame Seed Coated Tuna Steak, Corn-Shallot Mashed Potato, Miso-Saké Butter

-or-

Sautéed Halibut, Asparagus Soft Polenta, Rosemary-Garlic Milk

-or-

Grilled Veal Chop stuffed with Morels and Caramelized Leeks, Morel Essence

Champagne

Traditional Toast

Diamante (continued)

Coffee Station

Coffee, Cappuccino Bar and Tea Service with Coffee and Cappuccino Flavorings, Cinnamon Sticks, Whipped Cream, Chocolate Shavings and Lemon Zest

Wedding Cake

Prepared to Your Specifications

The Sweet Table

***** (3) Pieces Per Guest *****

Choice of (3)

<i>Raspberry-Brown Butter Tartlet</i>	<i>Seasonal Berries in Zinfandel Wine Sauce, Blackberry</i>
<i>Miniature Cheesecake with Fresh Blueberry Garnish</i>	<i>Cabernet Sorbet, Almond Tuile</i>
<i>Crème Brulee baked in Sake Cups</i>	<i>Heart-shaped Linzer Cookies</i>
<i>Chocolate-dipped Strawberry Trees</i>	<i>Fresh Fruit and Cascading Berry Display</i>
<i>Chocolate Truffles</i>	

After-Party

A three-hour full bar using premium liquors to accompany your choice of after-party refreshment menus

After-Party Refreshment Stations:

Choice of (1)

Comfort Food Classics

*Miniature truffled mac n' cheese, kobe beef sliders,
miniature manchego grilled cheese on brioche, San Marzano creamy tomato bisque and warm chocolate-chip cookies*

-or-

Asian Fusion

Fresh Vietnamese summer rolls, yellowtail and tuna maki sushi rolls, steamed pork dumplings with a ginger-garlic dipping sauce and Thai chicken and beef satay in spicy peanut dipping sauce and green tea ice cream

-or-

Latin Flavor

*House-made tortilla chips with a trio of fresh salsas, miniature chorizo empanadas,
fresh lime ceviche, patatas bravas, a carne asada street-style taco bar and miniature flan*