

# ***Grand 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 Grand 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 and hors d'oeuvre stations 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.9\*

### **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

### **Hors d' Oeuvre Stations**

Asian Station, Spanish Station, Seafood Display, or Smoked Salmon  
Choice of (2)

### **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, carefully dressed and complemented

Choice of (4)

### **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 (4) 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 (2)

\$420.00++ per person

# **Grand 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)*

*Seared Rare Beef Tenderloin, Shaved Romano  
and Arugula on Toasted Baguette  
Salmon and Lobster Mousse with Caviar in Petite Tartlet  
Shrimp Vietnamese Spring Roll with Honey-Lime Sauce  
Iced Jumbo Shrimp, Cocktail Sauce  
Grilled Sea Scallop "Spoon" with Mango-Cilantro Relish  
Roma Tomato, Fresh Mozzarella and Basil Leaf  
Bruschetta  
Assorted Maki Rolls (Salmon with Avocado, Spicy Tuna  
with Soy-Wasabi Sauce and Pickled Ginger)  
Smoked Salmon Croustade with Crème Fraîche*

*American Salmon Caviar and Fresh Dill  
Grilled Baby Lamb Chops w/ Rosemary & Kosher Salt  
Rub  
Spinach "Cigar" with a Warm Artichoke Dip  
Miniature Beef Wellington, Sauce Choron  
Miniature Reuben Sandwich, Thousand Island Sauce  
Coconut Shrimp, Orange-Pineapple Sauce  
Baked Brie and Walnut Tartlet, Lingonberry Chutney  
Moo Shu Pancake filled with Peking-style  
Duck and Scallions, Hoisin Sauce*

## **Hors d' Oeuvre Stations**

*Choice of (2):*

*Asian Station*

*Spicy Udon Noodle Salad with Tofu, Peanuts and Green Onion, served from Chinese Take-out Boxes  
Vietnamese Spring Rolls (Shrimp or Tofu), Honey-Lime Dipping Sauce  
Shao Mai Dumplings (Chicken, Beef, Shrimp or Vegetable), Chili-Rice Wine Vinegar Dipping Sauce,  
displayed from Bamboo Steamer Baskets  
Beef Satay, Peanut Sauce, displayed from Grills*

*-or-*

*Spanish Station*

*Goat Cheese baked in Tomato Sauce, Pesto Toast  
Serrano Ham, Manchego and Fresh Tomato on Country Bread, Olive Oil Drizzle  
(cont'd)*

*-or-*

*Seafood Display*

*Jumbo Shrimp, Oysters on the Half Shell, Snow Crab Claws, Cocktail Sauce,  
Remoulade, Mignonette and Tabasco*

*-or-*

*Marinated Spanish Olives*

*Grilled Calamari, Lemon Wedges*

*Garlic Potato Salad*

*Paella with Chicken and Chorizo*

*-or-*

*Smoked Salmon Station*

*Sides of Plain and Pastrami-cured Smoked Salmon  
Chopped Egg and Red Onion, Crème Fraîche, Capers and Cocktail Rye*

## **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*

## ***Grand Diamante (continued)***

### ***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*

### ***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,  
Nicoise 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"*

## ***Grand Diamante (continued)***

### ***Entrée***

*Choice of (4)*

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

*-or-*

*Roast Rib of Veal and Maryland Crab, Double Cut Rib Chops of Cervena Veal Paired with a Jumbo Lump Crab Cake  
Wild Rice Risotto and Caramelized Shallot Demi Galce*

*-or-*

*Filet of Beef and Shrimp Duet, Herb Crusted and Seared Five Ounce Beef Tenderloin  
Paired with a Duet of Jumbo Shrimp Basted with Garlic Herb Butter Brandy Infused Demi Glace and Roasted Potato Puree*

*-or-*

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

*-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-*

*Twin Tournedos of Beef, Simply Grilled Tenderloin on Sweet Onion Confit and Roasted Roma Tomatoes. Cognac Garlic Sauce  
and Crispy Potato Croquette*

*-or-*

*Sautéed Halibut, Asparagus Soft Polenta, Rosemary-Garlic Milk*

### ***Champagne***

*Traditional Toast*

### ***Coffee Station***

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

### ***Wedding Cake***

*Prepared to Your Specifications*

### ***The Sweet Table***

*(3) Pieces Per Guest*

*Choice of (4)*

*Raspberry-Brown Butter Tartlet  
Miniature Cheesecake with Fresh Blueberry Garnish  
Caramel-dipped Profiteroles with a  
Grand Marnier Pastry Cream  
Tiramisu with Mocha Sauce and Cinnamon Cookie  
Crème Brulee baked in Sake Cups  
Chocolate-dipped Strawberry Trees*

*Hazelnut Royale with Crème Anglaise  
Heart-shaped Linzer Cookies  
Lemon Meringue Tartlet  
Banana Mascapone Strudel with Coconut Ice Cream  
Chocolate Truffles  
Fresh Fruit and Cascading Berry Display*

## ***Grand Diamante (continued)***

### ***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 (2)*

#### ***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, 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*