



POCO DIABLO  
RESORT  
SEDONA



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*Wedding  
Packages*





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*Poco Diablo Resort*  
*Signature Wedding Packages*

For Weddings of 25 to 150 guests

*Signature Evening Wedding Packages include:*

Ceremony Venue and Reception Venue  
Set-up and Break-down  
Bridal Changing Room for the day of your Wedding  
Cheese and Fruit Display Appetizer  
Choice of Buffet or Plated Dinner  
Cake Cutting Fee  
Champagne Toast (or Sparkling Cider)

*Coffee Pot Rock Brunch Package includes:*

Morning Ceremony 10:00am  
Signature Brunch served from 11am until 2pm  
Ceremony and Reception Venues  
All Set-up and Break-down Fees  
Cake Cutting Fee  
Champagne Toast (or Sparkling Cider)

*Have your Ceremony on our Beautiful Golf Course.*

*For your Reception choose from:*

Poco Diablo Ballroom with Dance Floor

~or~

Outdoor Canopy Patio and Rose Terrace

Each area comes with tables, chairs and linens\*

\*Specialty Linen and Upgraded Reception Décor is available

*2018 Wedding Packages:*

Cathedral Rock Package ~ \$102 per person  
Castle Rock Package ~ \$92 per person  
Bell Rock Package ~ \$82 per person  
Coffee Pot Rock Brunch Package ~ \$53 per person

*2019 Wedding Packages:*

Cathedral Rock Package ~ \$104 per person  
Castle Rock Package ~ \$94 per person  
Bell Rock Package ~ \$84 per person  
Coffee Pot Rock Brunch Package ~ \$55 per person

All prices subject to applicable sales tax and 20% service charge. 25 person minimum.

Choose your own wedding vendors for any other services necessary.  
If your event is smaller than 25, or larger than 150, ask for more information.

Contact [JillK@pocodiablo.com](mailto:JillK@pocodiablo.com) to plan your special day.

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## *Cathedral Rock Package Menu Options*

~Plated Dinner Options ~ Choice of One Plate for all Guests~

Poco Premier Salad with Crumbled Bleu Cheese, Candied Pecans and Cabernet Vinaigrette

### *Cathedral Rock Duo*

Medallions of Beef with Cabernet Wild Mushroom Reduction  
Paired with Grilled Filet of Salmon with Lemon Beurre Blanc  
Served with Scalloped Potatoes and Seasonal Vegetables

**OR**

### *Beef Filet with Bordelaise*

With Ancho Chili Mashed Potatoes and Seasonal Vegetables

**OR**

### *Diablo Chicken*

Stuffed with Boursin Cheese, Baby Spinach and Sundried Tomatoes with Roasted Red Pepper Cream  
With Rice Pilaf and Seasonal Vegetables

## ~Buffet Dinner Options~

### *Continental Buffet*

Cream of Potato and Leek Soup  
Poco Premier Salad with Crumbled Bleu Cheese, Candied Walnuts, Grapes and Cabernet Vinaigrette  
Grilled Vegetable Salad  
Marinated Mushroom Salad  
Chicken Breast Stuffed with Sage Dressing  
Pork Medallions with Rosemary Gravy  
Tapioca with Fresh Fruit Salsa  
Ancho Chili Mashed Potatoes  
Rice Pilaf  
Green Beans with Slivered Almonds

### *Cathedral Rock Buffet*

Poco Corn Chowder  
Poco Premier Salad with Crumbled Bleu Cheese, Candied Walnuts, Grapes and Cabernet Vinaigrette  
Mediterranean Artichoke Salad  
Caprese Salad

Choose TWO Entrees from the following options

Roast Sirloin of Beef with Bordelaise

**OR**

Halibut Filet with Dill Cream on a Bed of Spinach

**OR**

Chicken Diablo

Stuffed with Boursin Cheese, Spinach and Sundried Tomatoes with Roasted Red Pepper Sauce

**OR**

Pork Tenderloin Puttanesca

Black and Green Olives, Onions and Sun Dried Tomatoes

Choose ONE Starch from the following options

Garlic Mashed Potatoes OR Rice Pilaf OR

Baked Potatoes with Butter, Sour Cream and Shredded Cheddar Cheese

Chef's Seasonal Vegetable Blend

Warm Dinner Rolls with Sweet Butter

Freshly Brewed Coffee, Decaf Coffee, Assorted Hot Teas and Iced Tea





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## *Castle Rock Package Menu Options*

~Plated Dinner Options ~ Choice of One Plate for all Guests~

Field Green Salad with Fresh Sprouts, Croutons and Choice of Dressings

### *Castle Rock Duo*

Medallions of Beef with Madeira Reduction  
Paired with Grilled Breast of Chicken with Sweet Red Pepper Cream  
Served with Ancho Chile Mashed Potatoes and Seasonal Vegetables

**OR**

### *Grilled Salmon with Caper Butter*

Served with Scalloped Potatoes and Seasonal Vegetables

**OR**

### *Pork Tenderloin with Rosemary Reduction*

Served with Rice Pilaf and Seasonal Vegetables

~Buffet Dinner Options~

### *Southwestern Buffet*

Mixed Green Salad with Tomato, Cucumber, Sprouts and Mango Vinaigrette

Roasted Corn Salad

Shrimp and Scallop Ceviche

Cheese Enchiladas

Fajita Chicken

Carne Asada Beef

Served with Flour Tortillas, Sour Cream, Guacamole and Cheese

Fiesta Rice

Southwest Beans

Tortilla Chips and Salsa

### *Castle Rock Buffet*

Mixed Field Greens with Candied Walnuts, Crumbled Bleu Cheese and Cabernet Vinaigrette  
Marinated Mushroom Salad

Choose TWO Entrees from the following options

Grilled Chicken with Sweet Red Pepper Cream

**OR**

Marinated London Broil with Mushroom Demiglace

**OR**

Grilled Salmon with Caper Butter

**OR**

Pork Tenderloin with Rosemary Reduction

Choose ONE Starch from the following options

Garlic Mashed Potatoes

**OR**

Scalloped Potatoes

**OR**

Rice Pilaf

Chef's Seasonal Vegetable Blend

Warm Dinner Rolls with Sweet Butter

Freshly Brewed Coffee, Decaf Coffee, Assorted Hot Teas and Iced Tea





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## *Bell Rock Package Menu Options*

~Plated Dinner Options ~ Choice of One Plate for all Guests~

Tossed Green Salad with Tomatoes and Cucumbers and Choice of Dressings

Choice of:

### *Bell Rock Duo*

Chicken Breast, Marinated and Topped with Tarragon Cream Sauce  
Paired with Grilled Salmon and Caper Butter  
Served with Garlic Mashed Potatoes and Seasonal Vegetables

**OR**

### *Seared Flank Steak with Mushroom Demiglace*

Au Gratin Potatoes and Seasonal Vegetables

**OR**

### *Chicken Breast, Roasted and Served with Sweet Red Pepper Cream Sauce*

Rice Pilaf and Seasonal Vegetables

~Buffet Dinner Options~

### *Italian Celebrazione*

Caesar Salad with Herbed Croutons, Fresh Parmesan and Classic Caesar Dressing  
Meat Lasagna with Melted Cheese and Rich Tomato Sauce  
Fettuccini Tossed in Olive Oil  
Creamy Chicken Alfredo  
Chef's Marinara Sauce with House Made Meatballs  
Italian Vegetable Blend  
Warm Garlic Bread

### *Bell Rock Buffet*

Tossed Green Salad with Tomato, Cucumber, Sprouts and Choice of Dressing  
Pasta Salad with Crisp Vegetables in a Creamy Sauce

Choose ONE Entrée from the following three options

Grilled Chicken with Fresh Dill Sauce

**OR**

Marinated London Broil with Mushroom Demiglace

**OR**

Tilapia with Fresh Fruit Salsa

Choose ONE Starch from the following three options

Garlic Mashed Potatoes

**OR**

Scalloped Potatoes

**OR**

Rice Pilaf

Chef's Seasonal Vegetable Blend

Warm Dinner Rolls with Sweet Butter

Freshly Brewed Coffee, Decaf Coffee, Assorted Hot Teas and Iced Tea





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*Coffee Pot Rock*  
*Brunch Package Menu Options*

*Buffet Menu*

Freshly Baked Breakfast Breads, Muffins and Sweet Rolls  
Sweet Butter and Preserves

Farm Fresh Scrambled Eggs

Applewood Smoked Bacon

Sausage Patties

Poco Breakfast Potatoes

Country Style French Toast with Warm Syrup

A Display of Sliced Seasonal Fruit

Build Your Own Yogurt Parfait  
Includes House Made Granola and Fresh Berries

Brunch Buffet served with Freshly Brewed Coffee and Decaf,  
Assorted Hot Teas and Fruit Juices

*Additions:*

*Omelet Station*

add \$8 per person to package price plus \$75 Chef fee

Add on any item below for \$8 per person to package price

Tenderloin Beef Tips in Tomatillo Salsa

Cheese Blintzes with Fresh Fruit Sauce

Breast of Chicken with Sliced Apples & Wild Mushrooms

Roast Loin of Pork with Stone Ground Mustard Demiglaze

Salmon with Lemon Caper Butter Sauce

*Add on a Bar for Bloody Mary's or Mimosas*

