




POCO DIABLO
RESORT
SEDONA

INTIMATE PACKAGE

Plated Wedding \$125
Choice of 2 passed Canapes
Select up to two entree selections
One-hour beer and wine service (excludes bartender fee)
Sparkling toast for all guests
Cake cutting fee
Coffee, Decaf, and hot tea
Tasting for 2 people (based upon a minimum guarantee of 50 people)

SALAD COURSE *(Select One)*

BABY GEM SALAD

dried cherries/ shaved red onions/ candied walnuts/
heirloom cherry tomatoes/ ancho honey dressing

BABY ROMAINE

shaved pecorino/garlic crouton/Caesar dressing

ENTRÉE COURSE *(Choose Two)*

PEPPER CRUSTED BISTRO STEAK (COOKED TO MEDIUM)

Salt baked smashed potatoes/seasonal baby vegetables/
caramelized shallot demi

OLIVE OIL POACHED ATLANTIC SALMON

Baby artichoke Israeli couscous/kalamata olives/lemon
peppercorn relish

THYME GARLIC ROASTED AIRLINE CHICKEN BREAST

Potato puree/seasonal vegetable/creamy chicken jus

SPICED RUBBED PORK LOIN

Polenta/brandy apple chutney



*Pricing per person excludes 22% service charge and 10.4% sales tax
Menu Package price based upon a minimum of 25 guests*

IMMACULATE PACKAGE

Plated Wedding \$145
Choice of 2 passed Canapes
Crudit  station for cocktail hour
Select up to two entree selections
One-hour deluxe bar service (excludes bartender fee)
Sparkling toast for all guests
Cake cutting fee
Coffee, Decaf, and hot tea
Tasting for 2 people (based upon a minimum guarantee of 50 people)

SALAD COURSE *(Select One)*

BABY WEDGE SALAD
Tomato/apple wood bacon/shaved red onions/bleu cheese/
creamy dressing

LITTLE GEMS SALAD
Onions/cherry tomato/candy pecans/creamy spicy dressing

BABY ROMAINE
Shaved pecorino/garlic crouton/caesar dressing

ENTR E COURSE *(Choose Two)*

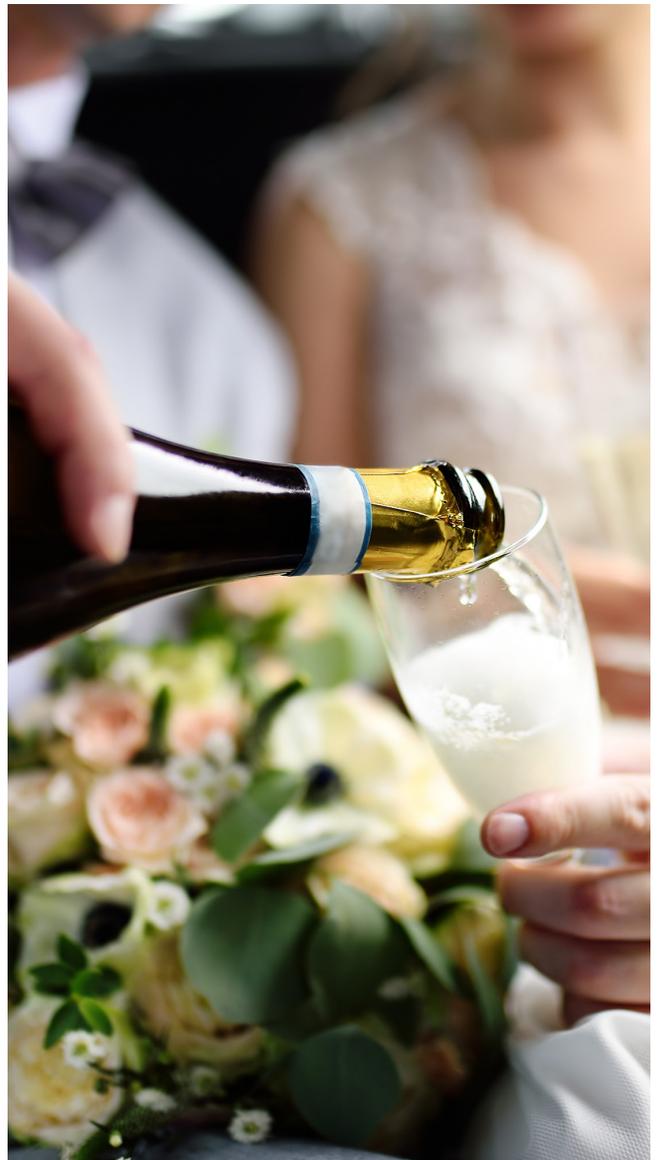
BRAISED SHORT RIB
Charred shallots/wild mushroom/pancetta/celery puree/
chive oil/pan au jus

KANSAS CITY STRIP
Whipped potato/asparagus/red wine demi

SEA BASS
Roasted potatoes/lemon/caper/dill/confit vine tomato/
butter herb broth

SALMON
Roasted corn succotash/brown butter sauce

RED HEN CHICKEN ROULADE
Wilted spinach/sweet potato puree/rosemary au jus



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Menu Package price based upon a minimum of 25 guests*

IMPECCABLE PACKAGE

Plated Wedding \$165
Choice of 3 passed Canapes
Artisanal cheese and charcuterie board for cocktail hour
Select up to two entree selections
One-hour premium bar service (excludes bartender fee)
Sparkling toast for all guests
Cake cutting fee
Coffee, Decaf, and hot tea
Tasting for 2 people (based upon a minimum guarantee of 50 people)

AMUSE BOUCHE

CHEFS CHOICE

SALAD COURSE *(Select One)*

ARUGULA SALAD

goat cheese tart/shaved fennel/slow roasted tomato/chopped asparagus

BABY WEDGE SALAD

Tomato/apple wood bacon/shaved red onions/bleu cheese/creamy dressing

LITTLE GEMS SALAD

Onions/cherry tomato/candy pecans/creamy spicy dressing

BABY ROMAINE

Shaved pecorino/garlic crouton/caesar dressing

ENTRÉE COURSE *(Choose Two)*

FILET

Whipped potato/asparagus/red wine demi

8OZ RIBEYE - DRY AGED

Coffee and coriander crust/roasted fennel parsnip puree/asparagus/port wine demi

LAMB LOIN

Herb crusted/whipped potatoes/asparagus

SEARED KING OAR SALMON

Charred scallion puree/fava beans/olive tarragon salsa verde

SESAME CRUSTED AHI TUNA

Baby bok choy/sticky rice/miso vinaigrette

CIDER SMOKED 14OZ BONE IN PORK CHOP

creamy kale/duck fat cooked fingerling potato/horseradish crème

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WEDDING CANAPÉS

(MINIMUM ORDER 1 DOZEN)

COLD

TUNA POKE \$5 PER PIECE
Avocado/seaweed salad/crispy chip

AHI TACOS \$5 PER PIECE
Wonton shell/wasabi aioli/micro cilantro

ROASTED ARTICHOKE TARTLET \$4 PER PIECE
Whipped goat cheese/baby fire roasted artichoke/
balsamic caviar

TOMATO AND BACON JAM \$3 PER PIECE
Thick cut French bread/ apple wood bacon

BABY BURRATA AND PROSCIUTTO \$4 PER PIECE
Burrata/prosciutto/aged balsamic

ROASTED BEETS \$4 PER PIECE
Roasted beets/goat cheese

HOT

DUCK EMPANADA \$6 PER PIECE
Duck confit/wild mushroom/chimichurri sauce

SPICY THAI CHICKEN SKEWERS \$4 PER PIECE
Cucumber yogurt/mint oil

MINI MEATBALLS \$3 PER PIECE
Ground beef/red gravy/parmesan cheese

MINI NAVAJO TACO \$6 PER PIECE
Beef/ crème fraiche/cheese

POTATO CROQUETTE \$4 PER PIECE
salt cured shaved ham/garlic aioli/chives

ASIAN ORANGE SHORT RIB \$6 PER PIECE
Hoisin/orange/cabbage slaw

CORN FRITTER \$4 PER PIECE
Spicy aioli/micro greens



DISPLAYS

ARTISAN CHEESE DISPLAY

imported and domestic cheeses/artistic crackers/assorted jellies and jams
\$475 per display (feeds 25ppl)

CURED MEATS DISPLAY

Assortment of cured meats/stone ground mustard/pickled vegetables/salted nuts
\$495 per display (feeds 25ppl)

ARTISAN CHEESE AND CHARCUTERIE DISPLAY

Assortment of cured meats/imported and domestic cheeses/stone ground mustard
pickled vegetables/ assorted jam and jellies
\$550.00 per display (feeds 25ppl)

VEGETABLE CRUDITÉ DISPLAY

grilled vegetables/raw vegetables/pickled vegetables/herb creamy dip
\$475 per display (feeds 25ppl)

NEPTUNE'S DELIGHT

Chilled lobster tails/jumbo shrimp/ahi tuna/cocktail sauce/horseradish/seaweed salad/crab legs/ lemons
\$650 per display (feeds 25ppl)

LATE NIGHT

BEEF SLIDERS - \$58 per dozen (minimum 2 dozen)

Beef patty/tomato jam/brioche bun

FIRECRACKER SHRIMP WRAPS - \$58 per dozen (minimum 2 dozen)

Gluten free crispy shrimp/sriracha cream sauce/bibb lettuce

EMPANADAS - \$62 per dozen (minimum 2 dozen)

Chicken empanadas/chipotle aioli

CURED MEAT FLATBREAD - \$18 per flatbread (minimum 4 flatbreads)

Serrano ham/prosciutto/salami/red sauce/manchego

ARTICHOKE FLATBREAD - \$16 per flatbread (minimum 4 flatbreads)

Grilled artichoke/valdeon/aged balsamic/shaved red onion

Pricing per person excludes 22% service charge and 10.4% sales tax

BAR PACKAGES

	One Hour	Two Hours	Three Hours	Four Hours
Hosted Beer & Wine	\$22.00 per person	\$33.00 per person	\$44.00 per person	\$55.00 per person
Hosted Deluxe bar	\$25.00 per person	\$37.00 per person	\$49.00 per person	\$61.00 per person
Hosted Premium bar	\$28.00 per person	\$42.00 per person	\$56.00 per person	\$70.00 per person

Prices are per person and exclude service charge (22%) and sales tax (10.4%)

ON CONSUMPTION BAR	Hosted (per drink)	Cash (per drink)
Domestic Beer	\$6.00 each	\$7.00 each
Imported Craft Beer	\$7.00 each	\$8.00 each
Soda's Bottled Water Juice	\$4.00 each	\$5.00 each
House wine	\$12.00 each	\$13.00 each
Deluxe Bar Brands	\$12.00 each	\$13.00 each
Premium Bar Brands	\$14.00 each	\$15.00 each
Cordials	\$10.00 each	\$11.00 each
Cognac	\$13.00 each	\$12.00 each

Prices are per drink and exclude service charge (22%) and sales tax (10.4%) (++)

BLOODY MARY BAR | \$13 per person ++

MIMOSA BAR | \$11 per person ++

Ask about creating a signature cocktail for your special day and our mixologist will create pricing and options for your consideration.

DELUXE BRANDS INCLUDE:

Vodka – Smirnoff
 Gin – Beefeater
 Whiskey – Jack Daniels
 Tequila – Exotico Silver
 Rum – Captain Morgan

PREMIUM BRANDS INCLUDE:

Vodka – Tito's
 Gin – Bombay Sapphire
 Whiskey – Makers Mark
 Tequila – Patron
 Rum – Bacardi

HOUSE WINE - \$42 per bottle
 Chardonnay/Cabernet/Prosecco

DELUXE WINE - \$52 per bottle
 Sauvignon Blanc/Chardonnay/Pinot Noir/Cabernet

PREMIUM WINE - \$62 per bottle
 Sauvignon Blanc/Chardonnay/Pinot Noir/Cabernet

BRUNCH

60 PER PERSON

SEASONAL FRUIT PLATTER WITH BERRIES

SELECTION OF BREAKFAST BREADS AND PASTRIES

GREEK YOGURT PARFAIT

FARM FRESH SCRAMBLE

CHOICE OF PROTEIN:

- Applewood Smoked Bacon
- Chicken Apple Sausage
- Chorizo

Plus your Choice of 2 Additional Breakfast Enhancements

ENHANCEMENTS:

BREAKFAST BURRITO

Eggs/chorizo/potatoes/cheese

LEMON RICOTTA PANCAKES

Blueberry syrup

BRIOCHE FRENCH TOAST

Powdered sugar/aged maple syrup

BISCUITS AND GRAVY

Chipotle biscuits/venison gravy

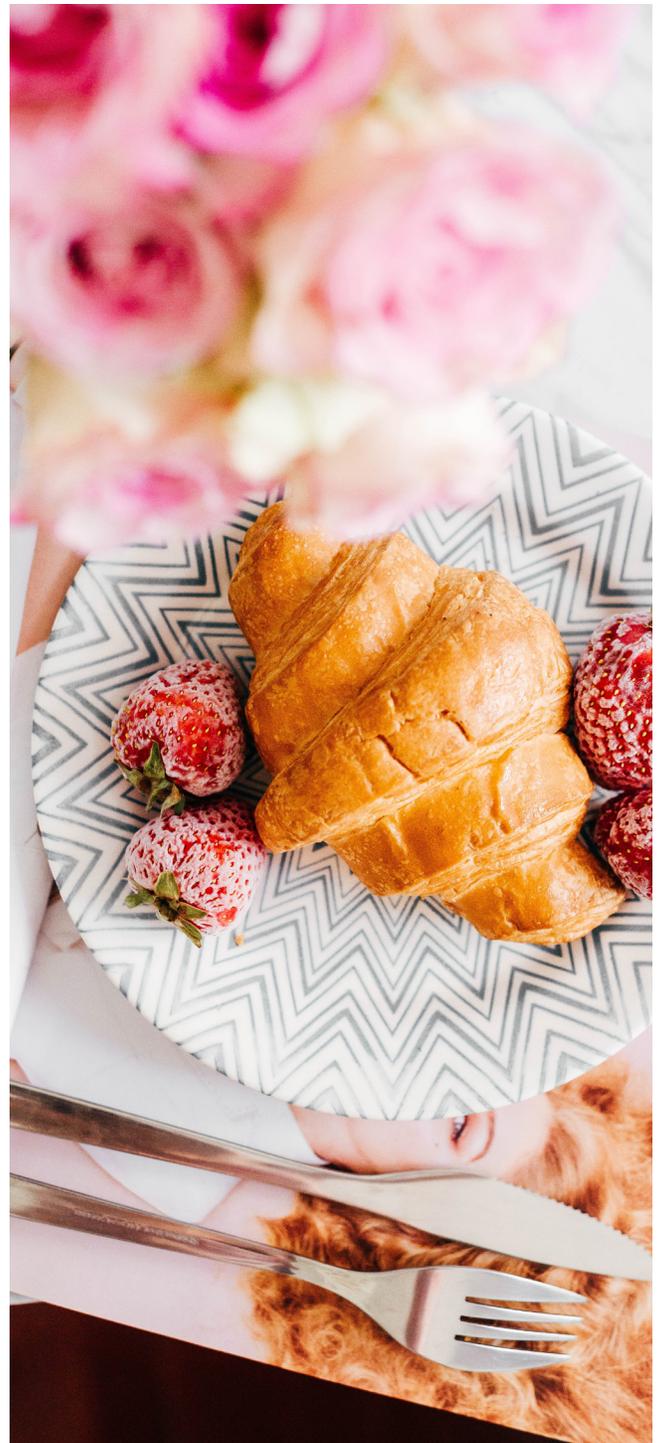
CHOCOLATE POTATO DOUGHNUT

Crème anglaise

LOX AND BAGEL

Cream cheese/capers/pickled onions

Add a third enhancement to the brunch
for \$70.00 per person



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CEREMONY PACKAGE

\$2500.00

Includes venue space for your ceremony
Outdoor garden chairs / Indoor banquet chairs
Table for guest registry

WEDDING VENUES:

SERENITY LAWN

Situated on 8 acre garden with views of the stunning red rocks of Sedona.
This space can accommodate wedding ceremonies for 2 to 200 people.

WILLOW'S TERRACE

The terrace over looks the 8 acre serenity lawn with views towards oak creek.
The terrace can accommodate up to 120 people and can be further expanded with use of the surrounding lawn.

VISTA PATIO

Vista Patio is covered and elevated with views of Willows Terrace and the Serenity lawn.
This space can accommodate up to 80 people.

POCO DIABLO BALLROOM

The Poco Diablo Ballroom is the resorts largest indoor space and offers 3,300 square feet of space.
The ballroom can accommodate up to 200 people.

COTTONWOOD ROOM

The Cottonwood room is an intimate meeting space with windows and ideal for wedding parties for up to 40 people.



WEDDING INFORMATION

WEDDING PLANNER:

There are some services a wedding coordinator / planner provides that Poco Diablo Resort Team does not provide. All Weddings at Poco Diablo Resort require a minimum of a day of wedding coordinator. Weddings of 60 or more are recommended to have a full-service wedding planner.

YOUR WEDDING PLANNER WILL

- Assist with etiquette and protocol for invitations, family matter, ceremony and reception.
- Create a timeline for your entire wedding day, including the ceremony and reception.
- Work with you to organize and coordinate your ceremony rehearsal, remind bridal party of all pertinent instructions on the wedding day.
- Confirm details with contracted vendors several days prior to wedding day.
- Be the liaison with your family, bridal party, vendors and resort staff.
- Deliver and arrange ceremony programs, place cards, favors and any personal items.
- Coordinate timing of ceremony and reception, i.e. cueing music, grand entrance, cake cutting, first dance, etc.
- Collect and/or store any personal items you may have brought at the conclusion of the reception.
- Count and collect all wedding gifts and deliver to the appropriate location.

YOUR POCO DIABLO RESORT CATERING MANAGE WILL

- Answer any questions, provide event venue suggestions and act as your primary resort contact throughout the planning process.
- Act as menu consultant for all food and beverage selections
- Detail your Banquet Event Orders (BEO's) outlining the event specifics
- Create an estimate of charges outlining your financial commitments and deposit schedule to the resort.
- Establish contact with a reservations coordinator for guestroom block (if applicable) who will monitor the status of your guestroom reservations.
- Reserve the complimentary Bride and Groom room upon receipt of the signed contract.
- Oversee the setup of the ceremony and reception venue.
- Ensure a seamless transition to banquet Captain on the day of your event.
- Review your banquet check for accuracy prior to the completion of your final bill.

FOOD AND BEVERAGE MINIMUM:

The food and beverage minimum will be based on the space for this event. The food and beverage minimum does not include taxes (10.4%) or service charge (22%), ceremony fee, labor, audio visual charges, or any miscellaneous charges that may be incurred for your event.

FINAL GUARANTEE:

The guaranteed number of attendees must be communicated to the catering office by 11 am, 3 business days prior to the event. In the event the final guarantee is not supplied, the estimated number of attendees will be considered the final guarantee. The Client will be charged for the number of meals served or the number of meals guaranteed, whichever is greater.

SERVICE CHARGE:

All quoted food and beverage prices are subject to a 22% service charge and applicable sales tax. Please note the service charge is taxable and based on Arizona State Regulation.

ALCOHOLIC BEVERAGES:

Poco Diablo Resort reserves the right to refuse service to guests who appear intoxicated. All guests who appear to be under 30 years of age will be required to present identification to consume alcoholic beverages.

WEDDING INFORMATION

PAYMENT PROCEDURES:

Poco Diablo Resort requires an initial 25% deposit for your event. A second deposit of 50% is due 90 days prior to your event. The resort requires a credit card on file with the signed contract. The remaining balance is due 11 am, 3 business days to your event, in the form of a cashier's check or credit card. The card on file will be charged by 4 pm based upon the final guarantee if another form of payment has not been provided. Personal checks may be accepted by 11 am, 10 business days prior to your event.

TASTINGS:

A complimentary tasting for two (2) is offered for wedding events with a contracted food and beverage minimum of \$10,000.00 or higher. The tasting will include two (2) hot hors d'oeuvres, two (2) cold hors d'oeuvres, 2 salads, and up to 3 entrees. If your event does not meet the minimum requirements, we will charge a tasting equal to 50% of the value of your estimated price per person.

Wedding Cake: Poco Diablo Resort does not supply a wedding cake. The couple must work directly with their bakery of choice, and to assist we have some recommended bakeries to choose from. Please communicate with your catering manager which bakery you will use so the resort can work with your preferred bakery on the delivery and setup of your cake. The resort will not store or setup the cake this will be the responsibility of your preferred bakery (vendor). Our staff will arrange the cake cutting based upon your preferred timing for your event. This fee is built into your package already.

GUESTROOMS:

Complimentary accommodations for newly wedded couple will be provided on the night of the wedding. We offer special rates for your wedding guests, based upon availability. Please contact your catering manager for more information. Check in time is 4:00 pm, check out time is 11:00 am. Should you require early check in for getting ready, it is suggested that room accommodations be secured for the night prior to the wedding. Early check in and/or out may be provided based upon availability.

