



W SCOTTSDALE WEDDINGS

From intimate rehearsal dinners to sunset ceremonies on the WET Deck, let us help you plan the big day you've always imagined.

For more information:

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SCOTTSDALE



Amplify your wedding experience at W Scottsdale and say "I Do" to Whatever/Whenever® service

IT'S TIME TO CELEBRATE

Host your Bachelor/Bachelorette Party at Scottsdale's most vibrant destination and enjoy exclusive offerings for groups of eight or more.

BEHIND THE SCENES

From rehearsal dinners to cocktail receptions, W Scottsdale can accommodate all your food & beverage needs.

OWN YOUR MOMENT

Ceremony locations include several indoor and outdoor event spaces, including the WET Pool Deck.

SUITE DREAMS

Enjoy two nights on us, plus bonus starpoints to use towards a future getaway. Friends & family can also take advantage of discounted room rates under a room block.

WE'RE ON IT

Complimentary wedding décor:

- Chrome modern chairs
- Up to a 20' x 20' dance floor
- 6' x 8' staging pieces
- Votive candles
- Champagne toast with your meal
- 66' round dining tables with black stretch linens

W Scottsdale
7277 East Camelback Road
Scottsdale, AZ 85251





Sunset Lawn



WET Deck



WET Deck



Great Room



Great Room

MIX & MINGLE

CANAPES

Pick two at \$12 per person / pick three at \$18 per person

Warm Bites

WARM GLASS NOOGLE VEGETABLE SPRING ROLL, Nam Prik, sweet ginger soy

SMOKED BACON WRAPPED SHORT RIB SKEWER, citrus gremolata

CHORIZO AREPAS, aji amarillo aioli

MARYLAND CRAB CAKE, spicy bagna cauda

ROASTED CHICKEN AND PRICKLY PEAR FLAUTAS, jalapeno avocado puree

Cool Bites

SWEET PEPPER SHALLOT GOATS CHEESE CROSTINI, local honey, micro rocket

BAJA STYLE SHRIMP CEVICHE, jicama, citrus, wonton crisp

ASSORTED SUSHI ROLLS by Sushi Roku

BLACK PEPPER CHARRED BEEF TENDERLOIN, red wine onion jam

SWEET WATERMELON WATER, crispy pork belly

Passing Attendant Fee/ \$25 for One Hour/ 1 attendant per 50 guests

STATIONS

OASIS / \$14 per person

Hummus, grilled marinated vegetables, spice marinated olives, grilled pita and lavosh

THE FLATS / \$18 per person

Salami by Olympia Provisions and cured meats by La Guercia, eggplant caviar, tomato compote, rustic red pepper romesco, marinated lentils, garlic aioli, toasted and grilled breads

WISH / \$20 per person

Brillat-savarin, triple cream brie, Tillamook sharp cheddar, fourme d'ambert, Humboldt fog, bocconcini, quince paste, candied walnuts, almond fig cake, and garlic ciabatta crisps

all pricing is per person unless otherwise noted
food & beverage pricing does not include a 25% service charge & 7.95% sales tax.

LIBATIONS

ALL ITEMS CHARGED ON CONSUMPTION

WOW BRANDS BAR

Skky
Tanqueray
Cruzan
Dewars
Hennessy VS
Jack Daniels
Jose Cuervo Silver
Canadian Club
House wine

\$9

EXTREME WOW BRANDS BAR

Ketel One
Bombay Sapphire
Bacardi
Johnnie Walker Black
Hennessy VSOP
Makers Mark
Jose Cuervo Anejo
Crown Royal
Upgraded wine

\$10

Cordials \$12

Import beers + domestic beers / red bull® \$6

SMART® mineral water / sparkling water \$5

Soft drinks / juices \$4

Bartender Fee/ \$200 for Five Hours/ 1 bartender per 75 guests

all pricing is per person unless otherwise noted
food & beverage pricing does not include a 25% service charge & 7.95% sales tax.

LET THEM EAT

DINNER TABLES

Pick two from each category. Tables include warm rolls with butter, water, coffee & hot tea service

Starter

SPRING GREENNS SALAD shaved carrot, cherry tomato, balsamic vinaigrette

BABY GEM SALAD shaved red onion, pepitas, pomegranate arils, sweet aji amarillo vinaigrette

BLOOMSDALE SPINACH SALAD heirloom tomato, candied walnuts, radish, creamy citrus dressing

CRISP ESCAROLE AND GRANA PADANO shaved red onion, market herbs, lemon truffle vinaigrette

Entrée

GRILLED CHICKEN BREAST wilted kale, lemon thyme jus

BRAISED MUSTARD CHICKEN root vegetable, tarragon

GRILLED SALMON fennel, citrus

CRISPY SKIN STRIPED BASS sauce vierge

BRAISED BEEF SHORT RIBS red wine bordelaise

ROASTED PORK DUO braised pork belly, oven roasted loin, crispy brussels, gremolata

MUSHROOM RAVIOLI oyster mushroom, thyme, spinach

Enhancement

MUSTARD CHARRED BRUSSEL SPROUTS, la quercia lardons

GRILLED BROCCOLINI, chili flakes, citrus

ROASTED ROMANESCO AND CAULIFLOWER, black truffle vinaigrette, shallots, parmesan

ROASTED PEE WEE POTATOES, caramelized onions, nopales

CREAMED YUKON POTATOES, sweet garlic, chives

MARINATED QUINOA confit vegetables, heirloom tomato, parsley

\$80 per person

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LET THEM EAT

DINNER PLATES

Pick one from each category. Plated dinners include warm rolls with butter, coffee & hot tea service

Starter

BABY GEM SALAD shaved red onion, pepitas, pomegranate arils, sweet aji amarillo vinaigrette

BLOOMSDALE SPINACH SALAD, heirloom tomato, candied walnuts, radish, creamy citrus dressing

TRADITIONAL CAESAR SALAD, parmesan cheese, garlic crostini, lemon anchovy dressing

ORGANIC BABY GREENS, toasted pecans, goat cheese, cranberries, and honey balsamic vinaigrette

Entrée

HERB ROASTED MARY'S CHICKEN, sweet corn & mushroom fricasee, bacon, salsa verde

\$50 per person

OLIVE OIL GRILLED SALMON, Kalamata crushed potatoes, tomato basil confit, herb salad

\$54 per person

BRAISED BEEF SHORT RIBS, creamy farro, Sonoran vegetable relish, ancho chili demi

\$58 per person

DUO OF ROASTED MARY'S CHICKEN AND STRIPPED BASS, pee wee potato, haricot vert, sauce vierge

\$60 per person

DUO OF GRILLED TENDERLOIN AND WHITE PRAWN, creamed potato, grilled asparagus

\$66 per person

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UNVEIL YOUR DREAM IN 2017



Exclusive Offer For Weddings Held By December 30, 2017

CELEBRATE:

Champagne Toast & Custom Photo Booth
Insider Access to W Happenings During Your Stay

SLEEP:

Complimentary Suite On Your Wedding Night
Discounted Room Rates for Friends & Family

DETOX:

Complimentary Sunday Cabana to Relax Post Wedding
Exclusive Discounts at Bliss Spa & Sushi Roku

OUR GIFT TO YOU:

Triple Starpoints (Up To 50,000 Points)
Complimentary One Night Anniversary Stay