



Wedding Menu



The ideal space for your big day.



Cholla Lawn—\$5,500++

This intimate venue, surrounded by mature orange trees and saguaro cacti—and enveloped in iconic Sonoran Desert views of Camelback and Mummy mountains—offers the perfect backdrop for weddings and other events.



Albers Lawn—\$5,500++

A flexible space made of three connecting lawns, perfect for every stage of your event. Move from ceremony to cocktails to reception with ease, as each stage takes on a different aura under the setting sun.



Sonoran Lawn—\$2,000++

Surrounded by bungalows and shaded by pine trees, this venue captures the contrasts of the desert itself: intimate yet spacious, visually stirring but with a sense of calm and beauty.



Studio Ballroom—\$3,000++

This space overlooks the Studio Lawn and features abundant natural light through its floor-to-ceiling windows.



Foundry Ballroom—\$4,000++

With its unique design and a large shaded terrace perfect for cocktail hours and other social activities before and after events, The Foundry offers an ideal blend of flexibility and functionality. An adjacent kitchen also provides seamless service options for large receptions and gatherings.



Studio Lawn—\$3,500++

Studio Lawn, lit to the dramatic effect in the evenings, provides a unique and intimate event of a lifetime.

Details made easy.

- + One-hour ceremony rehearsal in available space
- + Padded white folding chairs
- + VIP fruit-infused water stations
- + Guest book & gift table(s)
- + China, glassware & cutlery
- + House linen with cloth napkins
- + Dinner banquet round tables
- + Cocktail tables
- + Complete bar setup
- + Dance floor
- + Champagne welcome for all guests
- + Overnight accommodations for couple on wedding night
- + Floor length linen: white, ivory, taupe, stone gray
- + Vendor meals: \$65.00++
- + Kids meals 12 and under: \$50.00++



MENU TASTING

- + Complimentary cake tasting with \$10,000 or less food & beverage minimum
- + Complimentary full tasting for 2 people with \$10,000 - \$20,000 food & beverage minimum
- + Complimentary full tasting for 4 people with \$20,000 or more food & beverage minimum

We recommend your wedding coordinator be present to discuss all details regarding your wedding day. Menu tastings are offered for the couple based on availability. Additional guest welcomed at a \$125.00++ per person price.



Photo Credit: Daniel Kim

Wedding Planning Services

Having expert support is the best way to ensure your celebration is everything you dreamed—so Andaz weddings require an outside wedding coordinator from our preferred vendors list. Your Andaz Below is our list of approved coordinators. Required a minimum of 6-month service. Any coordinator not on our preferred vendors list will need approval from Resort.

Laki Events & Design | Lara & Ken

WEB: www.lakieventsanddesign.com

📷 @lakievents

Outstanding Occasions | Rachel Troyan

WEB: www.outstanding-occasions.com

📷 @outstandingoccasions

Dash Event Company

WEB: www.dasheventco.com

📷 @dasheventcompany

Your Jubilee

WEB: www.yourjubilee.com

📷 @yourjubileeweddings

The One Occasion | Allison Whitaker

WEB: www.theoneoccasion.com

📷 @theoneoccasion

Revel Wedding Co. | Samantha Glascock

WEB: www.revelweddingco.com

📷 @revelweddingcompany

Some Like it Classic | Kayla Bellitt

WEB: www.somelikeitclassic.com

📷 @somelikeitclassic

Konsider it Done | Kris Zeman

WEB: www.konsideritdone.com

📷 @konsideritdone

Andrea Leslie Weddings | Andrea Leslie

WEB: www.andrealeslieweddings.com

📷 @andrealeslieweddings

West Gate Events | Cydney Lundahl

WEB: www.westgateplanning.com

📷 @westgate.events



Albers Plated Dinner

PASSED HORS D'OEUVRES

- + Choice of three selections

SALADS (CHOICE OF ONE)

- + Kale/Frisse, Shaved Black Radish, Dried Strawberry, Feta, Crushed Pistachios, Fennel Vinaigrette
- + Organic Greens, Arugula, Cress, Port Poached Pears, Sweet Potato Crisps, Triple Cream Brie, Cinnamon Honey Vinaigrette
- + Gem Lettuce, Shaved Parmesan, EVOO Croutons, Divine Roasted Tomatoes

ENTREES (PRE-SELECT TWO)

- + Chilean Seabass, Chorizo Pamplona Quinoa, Carrot Puree, Chive Oil, Golden Pea Shoots
- + Certified Angus New York, Brandy Butter Glazed Wild Mushrooms, Celery Root Puree, Spinach Chimichurri
- + Free Range Mary's Chicken, Smashed Fingerling Potatoes, Butter Poached Asparagus, Parsnip/Pear Compote, Miso Butter
- + Short Rib, Scallop Potatoes, Asparagus w/Blood Orange Gremolata, Micro Thyme
- + Portobello Steak, Ratatouille Ragu, Chard Chips, Sprouts

WEDDING CAKE

- + Wedding Cake
- + Coffee and Hot Tea Service

\$158.00 PER PERSON ++*

Add Signature Table Wine Service for \$12++ per person

* Additional cost for specialty cakes and extensive decor and design.
Prices subject to 26% taxable service charge and 8.8% sales tax.

Girard Station Dinner

PASSED HORS D'OEUVRES

- + Choice of four selections

SALADS (CHOICE OF TWO)

- + Kale/Frisse, Shaved Black Radish, Dried Strawberry, Feta, Crushed Pistachios, Fennel Vinaigrette
- + Organic Greens, Arugula, Cress, Port Poached Pears, Sweet Potato Crisps, Triple Cream Brie, Cinnamon Honey Vinaigrette
- + Heirloom Caprese, Heirloom Tomatoes, Shaved Red Onion, Ciliegine, Micro Basil, Blueberry Balsamic, Lavash Crisp
- + Classic Caesar Salad, Shaved Parmesan, EVOO Croutons, Roasted Tomato

CARVE STATION (TWO STATIONS)

- + Mustard Pistachio Crusted New York Strip Loin, Horseradish Cream, Roasted Mushrooms, Jalapeno Biscuits
- + Roasted Chipotle Marinated Salmon Filet, Corn Relish, Green Hatch Remoulade, Lavash Crackers

SIGNATURE TABLE: DINNER WINE SERVICE

PASTA STATION (CHOICE OF THREE)

with parmesan cheese, chili pepper, noble breads and grissini

- + Orecchiette with Shrimp, Baby Zucchini, Slow Roasted Tomato Broth and Garlic Panko
- + Potato Gnocchi Bolognese, Arugula, Ciliegine Mozzarella
- + Penne Pasta with Smoked Chicken Breast, Roasted Red Pepper, Grilled Asparagus, Basil Cream Sauce
- + Vegetable Mélange Ravioli with Porcini Broth, Crispy Chard

WEDDING CAKE

- + Wedding Cake
- + Coffee and Hot Tea Service

\$168.00 PER PERSON ++*

Carving Attendant Required - \$200 per attendant

* Additional cost for specialty cakes and extensive decor and design.
Prices subject to 26% taxable service charge and 8.8% sales tax.

Sonoran Plated Dinner

PASSED HORS D'OEUVRES

- + Choice of four selections

SALADS (CHOICE OF ONE)

- + Kale/Frisse, Shaved Black Radish, Dried Strawberry, Feta, Crushed Pistachios, Fennel Vinaigrette
- + Organic Greens, Arugula, Cress, Port Poached Pears, Sweet Potato Crisps, Triple Cream Brie, Cinnamon Honey Vinaigrette
- + Gem Lettuce, Shaved Parmesan, EVOO Croutons, Divine Roasted Tomatoes
- + Heirloom Caprese, Heirloom Tomatoes, Shaved Red Onion, Ciliegine, Micro Basil, Blueberry Balsamic, Lavash Crisp

ENTREES (choice of two proteins, served family-style)

- + Certified New York Angus, Spinach Chimichurri
- + Chilean Seabass, Chive Oil, Golden Pea Shoots
- + Free Range Mary's Chicken, Parsnip and Pear Compote, Miso Butter
- + Filet, Bacon Tomato Jam
- + Portobello Steak, Tomato Pesto, Sprouts

SIDES (choice of three sides, served family-style)

- + Chipotle Glazed Brussels
- + Fire Roasted Red Pepper Risotto
- + Whipped Mascarpone Mashed Potatoes
- + Asparagus w/Blood Orange Gremolata
- + Buckwheat Smoked Gouda Polenta
- + Broccoli w/Roasted Garlic, Aleppo

WEDDING CAKE

- + Wedding Cake
- + Coffee and Hot Tea Service

\$178.00 PER PERSON ++*

Add Signature Table Wine Service for \$12++ per person

* Additional cost for specialty cakes and extensive decor and design.
Prices subject to 26% taxable service charge and 8.8% sales tax.

Cholla Plated Dinner

PASSED HORS D'OEUVRES

- + Choice of four selections

SALADS (CHOICE OF ONE)

- + Kale/Frisse, Shaved Black Radish, Dried Strawberry, Feta, Crushed Pistachios, Fennel Vinaigrette
- + Organic Greens, Arugula, Cress, Port Poached Pears, Sweet Potato Crisps, Triple Cream Brie, Cinnamon Honey Vinaigrette
- + Gem Lettuce, Shaved Parmesan, EVOO Croutons, Divine Roasted Tomatoes
- + Heirloom Caprese, Heirloom Tomatoes, Shaved Red Onion, Ciliegine, Micro Basil, Blueberry Balsamic, Lavash Crisp

DUET ENTREES (PRE-SELECT ONE)

- + Filet / Bone in Chicken Breast, Smashed Fingerling Potatoes, Asparagus w/Blood Orange Gremolata, Parsnip/Pear Compote
- + Certified New York Angus / Caramelized Scallops, Brandy Butter Glazed Wild Mushrooms, Fire Roasted Red Pepper Risotto, Spinach Chimichurri
- + Short Rib / Shrimp, Chorizo Pamplona Quinoa, Broccoli w/Roasted Garlic, Aleppo, Chive Oil
- + Portobello Steak / Vegetable Melange Ravioli, Ratatouille Ragu, Chard Chips, Sprouts

WEDDING CAKE

- + Wedding Cake
- + Coffee and Hot Tea Service

\$188.00 PER PERSON ++*

Add Signature Table Wine Service for \$12++ per person

* Additional cost for specialty cakes and extensive decor and design.
Prices subject to 26% taxable service charge and 8.8% sales tax.

Personal Preference

PASSED HORS D'OEUVRES

- + Choice of four selections

APPETIZER (CHOICE OF ONE)

- + Seared Crab Cake, Carrot Radish Slaw, Mango Remoulade
- + Diver Sea Scallop, Red Beet Puree, Potato Strings
- + Lobster Barley Risotto, Slow Roasted Tomatoes, Asparagus Spears
- + Spinach and Artichoke Tart, Pecan Romesco, Micro Arugula

SALADS (CHOICE OF ONE)

- + Kale/Radicchio, Blood Orange, Parsnip Chips, Candied Pecans, Mint Orange Vinaigrette
- + Winter Spiced Poached Pear, Drunken Goat, Prosciutto and Pomegranate Seeds, Red Wine Vinaigrette
- + Endive Salad, Roasted Beets, Blue Cheese Mousse, Desert Spiced Walnuts

ENTREE (CHOICE OF THREE)

Guest to make entrée selection day of wedding tableside

- + Filet Mignon, Sage Hollandaise
- + Bone-In Jidori Chicken Breast, Quince Coulis
- + Chilean Sea Bass, Sweet Pepper Relish
- + Pan Roasted Duck Breast, Ginger Lychee Jam
- + Elk Medallion, Blackberry Port Reduction
- + Cauliflower Steak, Romesco, Pickled Onions, Alfalfa Sprouts and Sweet Peppers

WEDDING CAKE

- + Wedding Cake
- + Coffee and Hot Tea Service

\$228.00 PER PERSON ++*

* Additional cost for specialty cakes and extensive decor and design.
Prices subject to 26% taxable service charge and 8.8% sales tax.

Foundry Brunch

DISPLAY

- + Seasonal Fruit
- + Smoked Salmon Presentation, Bagels, Cream Cheese, Capers, Tomatoes, Onions
- + Hobbs Applewood Smoked Bacon
- + Omelette Station
- + Cubed Hash Potatoes, Peppers, Onion, Herbs
- + Orange, Grapefruit and Cranberry Juices

SALADS (CHOICE OF TWO)

- + Classic Caesar Salad, Shaved Parmesan, EVOO Croutons, Roasted Tomato
- + Baby Romaine, Charred Corn, Roasted Tomatoes, Pt Reyes Avocado Ancho Buttermilk
- + Blood Orange Salad, Beet Chips, Baby Kale, Spiced Pecans, and Goat Cheese

SALAD PROTEINS (CHOICE OF TWO)

- + Char Grilled Tofu
- + Marinated Flank Steak
- + Free Range Chicken Breast
- + Blackened Shrimp

WEDDING CAKE OR SWEET STATION

- + Coffee and Hot Tea Station

\$89.00 PER PERSON ++*

* Additional cost for specialty cakes and extensive decor and design.
Prices subject to 26% taxable service charge and 8.8% sales tax.

Bar on Consumption

Full bar setups are included in this package and charges are based on the actual number of drinks consumed. List of brands available upon request.

① SIGNATURE BRANDS

- Cocktail - \$14
- Domestic Beer - \$7
- Craft & Imported Beer - \$8
- Signature Wine - \$14
- Sparkling Wine - \$13
- Soft Drinks & Water - \$5

① PREMIUM BRANDS

- Cocktail - \$15
- Domestic Beer - \$7
- Craft & Imported Beer - \$8
- Premium Wine - \$15
- Sparkling Wine - \$13
- Soft Drinks & Water - \$5

① LABOR CHARGES

- Bartender (up to six hours) - \$250 each

Prices are subject to a 26% taxable service charge and 8.8% state sales tax.





Bar per Guest

Full bar setups are included in this package and charges are priced per guest (based on actual attendance). List of brands available upon request.

① SIGNATURE BRANDS

One Hour - \$26
Two Hours - \$36
Three Hours - \$46
Add'l Hours - \$10

① CASH BAR

Signature Cocktail - \$14
Premium Cocktail - \$15
Domestic Beer - \$7
Craft & Imported Beer - \$8
Signature Wine - \$13
Sparkling Wine - \$13
Soft Drinks & Water - \$5

① PREMIUM BRANDS

One Hour - \$28
Two Hours - \$39
Three Hours - \$50
Add'l Hours - \$12

① HIS AND HERS SPECIALTY COCKTAILS

On consumption - \$15 each

① INCLUDED SPECIALTY COCKTAILS

Add up to two to your Per Person Bar

Skinny Margarita
Prickly Pear Margarita
Spicy Margarita

Old Fashion
Cosmopolitan
House Made White or Red Sangria

Raise Your Glass

Full bar setups are included in this package and charges are based on the actual number of drinks consumed. List of brands available upon request.

① SIGNATURE BRANDS

Gin - Bombay Sapphire
Vodka - Tito's
Scotch - Johnny Walker Black
Bourbon - Four Roses
Whiskey - Bulleit Rye
Rum - Brugal 1888 Doblemente Anejado
Tequila - Don Julio Silver

① PREMIUM BRANDS

Gin - Hendricks
Vodka - Ketel One
Scotch - Macallan 12 Double Cast
Bourbon - Elijah Craig
Whiskey - Makers Mark
Rum - Plantation 5 Years
Tequila - Patron Silver

① WINE SELECTIONS

Signature Brand - Tribute

Chardonnay, Cabernet, Pinot Noir,
Sauvignon Blanc

Premium Brand - Imagery

Chardonnay, Sauvignon Blanc,
Cabernet, Pinot Noir

① BEER SELECTIONS

Domestic - Miller Lite & Bud Light
Non-Alcoholic - O'Douls
Craft - Scottsdale Blonde, Camelback IPA
Import - Corona, Heineken, Kilt Lifter



Your day, designed your way.

At Andaz Scottsdale, you don't have to go through the planning process alone—you'll have one of our wedding designers as your personal consultant, an experienced specialist who works alongside your own coordinator to create the event you've always wanted. We provide a digital kit with resources, helpful checklists, a roster of trusted vendors, and more. Our mission is to help realize your vision, whether you want a ceremony centered around simple traditions or one that features the latest styles and trends.

CURATED ITINERARIES

A spa day with the girls. Golf outings for the guys. An afternoon picnic that brings everyone together before the big day. At Andaz, your Event Concierge makes it easy to ensure your destination wedding has something to remember for everyone—and that you have absolutely everything you need to be at your best.



Additional Information

PETS AT ANDAZ

Our winding paths, sprawling lawns, and acres of wide-open spaces make Andaz Scottsdale a place your pets will also enjoy.

Our bungalows feature private patios to make it easy to travel with your canine or feline companions, and many of the nearby hikes and outdoor activities are also pet-friendly. You can even dine with your pets on the Weft & Warp patio! There is no charge for pets through December 31, 2023; let us know at least three days prior to your arrival that you will be bringing your furry friend.

Weight Limits

One pet: 50 pounds | Two pets: 75 pounds, combined

ACCOMMODATIONS

- + [Bungalows](#)
- + [Suites](#)
- + [Villas](#)

EXPLORE MORE

- + [Instagram](#)
- + [Cabana Rentals](#)
- + [Activities](#)



Sweet Bites

CHEFS FAVORITES (CHOICE OF THREE)

- + **CAKE³ (GF)** Vanilla Cake infused with Grand Mariner layered with Crème Brulee, Fresh Raspberries, and Vanilla Bean Mousse, Sprayed with White Chocolate Velvet Spray
- + **TIRAMISU BAR (GF)** Marsala Mascarpone Mousse filled with Espresso Soaked Cake, dipped into a Dark Chocolate Praline Hazelnut Shell, topped with Praline Hazelnut Mousse
- + **SPIRAL TART** Vanilla 3" Tart Shell, Lemon Curd Layer, Salted Valrhona White Chocolate Mousse, Strawberry Crèmeux
- + **PASSION VERRINE (GF)** Passion Fruit Crèmeux, Manjari 64% Mousse, Cocoa Nib Streusel, Chocolate Cake, Passion Fruit Crispies
- + **ASSORTED FRENCH MACARONS** Pistachio, Chocolate, Caramel, Coffee, Lemon, Raspberry
- + **ASSORTED MAE BON-BONS** Assorted Seasonal Flavors

\$39.00 PER PERSON ++*

SIGNATURE (CHOICE OF THREE)

- + **MINI CHEESECAKES (GF)** Vanilla Bean Cheesecakes, Almond Pecan Cookie Crust, Fresh Berries
- + **CHOCOLATE DIPPED STRAWBERRIES (GF)** Dark Chocolate, Caramelized Cocoa Nibs
- + **CAKE-SICLES (GF)** Choice of Cake Flavor, Choice of Mousse, Dipped in Dark or White Chocolate Garnished to shimmer, Chocolate Striping
- + **BERRY TARTS** 2" Chocolate or Vanilla Tart Shell, Crème Brulee, Fresh Berries
- + **TIRAMISU VERRINE (GF)** Layered with Marsala Mascarpone Mousse, Espresso Soaked Vanilla Cake, Dark Chocolate Ganache, Cocoa Powder
- + **RICE KRISPIES POP** Dipped in White or Dark Chocolate with Sprinkles or Oreo Pieces

\$29.00 PER PERSON ++*



Late Night Snacks

+ CHICKEN TENDERS | \$16 PER PERSON

Sauces: Honey BBQ, Ranch, Spicy Mustard

+ BEEF SLIDER | \$96 PER DOZEN

Seasoned Beef, Roasted Chilis, Ancho Aioli + Pepper Jack

+ QUESADILLA | \$36 PER PERSON

Tequilla Shrimp, Oaxaca Cheese + Pico de Gallo

Roasted Chile Smoked Chicken + Asadero Cheese

Cheese + Pico de Gallo

+ CHICKEN WINGS | \$14 PER PERSON

Lemon Parmesan, Honey Chipotle, Adobo, Ginger BBQ

+ WARM PRETZELS | \$10 PER PERSON

Truffle Salt + Sharp Cheddar Cheese Sauce

+ FRIES | \$9 PER PERSON

Parmesan Truffle or Lemon Pepper Fries

Sauces: Cilantro Ranch + Jalepeno Ketchup

+ BREAKFAST BURRITOS | \$10 EACH

Scrambled Eggs, American Cheese, Tomatoes and Onions

Choice of Ham or Bacon

+ TORTILLA TIME | \$12 PER PERSON

Homemade Tortilla Chips, Ranchero Salsa + Guacamole

+ JUMBO COOKIES | \$72 PER DOZEN

Smoked Salt Chocolate Chip, Sugar + Peanut Butter

+ CHURROS | \$26 PER PERSON

Vanilla Ice Cream, Tequilla Flamed Bananas Chile Caramel

Spiked Mexican Chocolate + Raspberry Jalapeno Sauces



Special offers

ELOPEMENTS

An elopement deserves as much care and consideration as a large celebration. For intimate weddings of 10-30 guests, our turnkey package includes the following:

- + Bouquet or Centerpiece Arrangement
- + Boutonnière
- + Ceremony Setup
- + Three-Course Dinner
- + Wine Service
- + Honeymoon Suite the night of wedding in a Saarinen Studio Suite
- + Two-Tier Wedding Cake
- + One hour cocktail reception with Hosted Beer and Wine & Three Passed Hors D'oeuvres
- + No Dancing (First Dance & Parental Dance Allowed)

**Only available Monday-Wednesday. Prices starting at \$5,000++ for 10 guests; additional cost for specialty cakes, extensive décor and/or design. Subject to 26% service charge and 8.8% sales tax.*



SAY YES TO THE SUMMER OFFER

For weddings of at least 75 guests, our summer offer includes the following:

- + Spa Couples Treatment
- + Special Venue Fee Pricing
- + 50,000 World of Hyatt Bonus Points

**Offer must be requested prior to contracting to apply. Wedding must be held between June 20, 2023 – September 10, 2023. Offer is subject to availability.*

HONEYMOON OFFER

Now there's even more to love about your wedding at Hyatt. When you celebrate your wedding at a participating Hyatt hotel, you can earn Bonus Points towards free nights at any Hyatt Hotels & Resorts location worldwide. Visit hyatt.com/honeymoon for full details.

- + \$5,000 USD - 30,000 World of Hyatt Bonus Points
- + \$10,000 USD - 60,000 World of Hyatt Bonus Points
- + \$20,000 USD - 90,000 World of Hyatt Bonus Points
- + \$30,000 USD - 120,000 World of Hyatt Bonus Points
- + \$40,000 USD - 150,000 World of Hyatt Bonus Points

**Offer is valid for contracted new bookings of qualifying weddings at participating Hyatt hotels and resorts worldwide. Wedding must be booked and held by December 31, 2024. Offer code HMOON must be requested at time of booking to qualify, and offer must be documented in the event contract. Offer is subject to hotel participation, availability of function space, and availability of guestrooms. Offer not valid in conjunction with previously booked or held weddings and may not be combined with other promotional offers. Each qualifying wedding must consist of a minimum \$5,000 USD spend. Benefit is subject to availability.*

When you're ready to plan the day you'll remember for the rest of your life, we're ready to help. For more information visit andazscottsdale.com/weddings or email george.romero@andaz.com