



2021-2022 Weddings 9/2021



At the Different Pointe of View, we know that the commitment of a lifetime deserves the event of a lifetime, which is why we offer an array of wedding options to help make planning as easy as saying “I do”.

Imagine having your special event on Top of a Mountain, 1,800 feet above the Valley of the Sun. Whether outside on one of the beautiful patios or inside the Terrace Room or Dining Room, the floor-to-ceiling windows provide a stunning view of the desert landscape, Arizona’s brilliant sunset, and the city’s twinkling lights in the distance. Add great staff service and attention to detail, coupled with culinary expertise, and you have found the perfect location for making your event a memory that will last a lifetime.

*30 Consecutive Years 4 Diamond Award – AAA
Most Beautiful Views – People Magazine, Most Gorgeous Views – MSN & Purewow
Most Romantic – Open Table*

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Ceremony



Ceremonies are booked in conjunction with a Reception and are set on our beautiful patio, under an exquisite metal sculpture, overlooking all of Phoenix and the surrounding mountains. Our existing patio furniture is removed, and white wedding chairs are used to create a picturesque setting which seats up to 225 people.

Ceremony Fee Ceremony Fee & Patio Reset

Sunday – Thursday	\$2,500	\$3,000
Friday	\$3,000	\$3,500
Saturday	\$4,000	\$4,500

Ceremony Inclusions

- White Chivari Wedding Chairs with White Pads
- Table for Gifts & Guest Book with Choice of Linen Color
- Ceremonial Table with Choice of Linen Color
- Access to the Ceremony Site for a one-hour Ceremony Rehearsal.
Rehearsal times are subject to availability and will be confirmed 30 days prior to your wedding
- Self-Serve Infused Water Station
- Complimentary Valet Parking
- Wireless Handheld Microphone with Stand
- Patio Reset of the Ceremony Site is the Removal of All the White Wedding Chairs and the Resetting with the Couches and Coffee Tables
- We Do Not Book Ceremony Only Events. Ceremonies Can Only be Booked in Conjunction with a Full Reception.

Reception Locations

Terrace Room Exclusive

The Terrace Room is perfect for Receptions up to 125 people. The interior can be transformed into a beautiful private dining room. Large rectangle tables are draped with linen and set with our elegant place settings. The room comes complete with a beautiful bar, private restrooms, built in dance floor and stage for your band or DJ.



Dining Room Exclusive

The Dining Room is ideal for larger receptions and dinners of up to 175 guests and is set with beautiful custom-made mesquite wood tables and our elegant place settings. An elevated area in the restaurant is perfect for a head table and affords a view of all the guests as well as spectacular views of the valley. There is a considerable amount of space to set up a band and a dance floor.



Dining Room and Terrace Room - Total Exclusive

A complete exclusive allows for the most space and privacy. You would have use of the entire facility. You can have the ceremony on the patio along with a cocktail reception. Your guests would then move to the Dining Room for an exquisite dinner. Finally, you will retire to the lounge for entertainment and dancing. The facility can accommodate up to 225.

All reception space contracted until 12:00am. Additional hours are \$500.00 per hour.

Food, Beverage, Terms & Conditions

Food & Beverage Minimum

To have private space a food and beverage minimum is required. Your catering manager will discuss with you in detail the varying minimums. Minimums differ based on size, space, time of year and the day of the week of the event. These minimums do not include service charges, labor fees, taxes, or any other fees outside of food and beverage product sales. Food and beverage pricing are subject to change without notice.

Food, Beverage & Tastings

All food and beverage must be provided by the restaurant. It is against the restaurant license and the Arizona State Liquor law to bring in any outside food or alcoholic beverages. With a contracted exclusive event of \$10,000.00 or more, a complimentary tasting for two (2) people will be provided. Additional guests can attend at \$50.00 per person. Tastings are scheduled Tuesday through Thursday at 6pm (based on availability). Tasting menus can consist of up to 4 butler passed hors d'oeuvres, 2 salads, up to 3 entrees and 3 cake flavors and require at least a two-week advanced notice.

Pastry Team

Our wedding cakes are all made from scratch, designed, and customized by our in-house Pastry Chef. Our Pastry Chef will let you know if there are any additional costs, above what is included in your meal package, associated with your specific design. Pricing includes the cutting and serving of the cake.

Guarantee & Pre-Selected Choice of Entrée Menus

We require a final guest guarantee by 12 noon, five business days prior to your event. This number will be your guarantee and what you will be charged for and cannot be reduced. We will prepare food for 3% over the guarantee. If a guarantee is not given, we will use the expected number from the initial catering agreement, or the last estimate given. Increases in guarantees may be accepted up to 24 hours prior to the event, subject to product availability. Final charges will be based on your guarantee or the actual guest attendance, whichever is greater. With a "Choice of Menu" entrée breakdowns are due five business days prior to your event along with a method by which to identify each guest's entrée selection the night of. For additional entrée selections, it is an extra \$15.00 per person.

Taxes, Gratuity & Service Charge

In addition to your food and beverage for your event you agree to pay the applicable state and/or local taxes, gratuity, and service charge. In the state of Arizona, the sales tax is 8.6%, the gratuity is 16.75%, and the service charge is 8.25%.

Outdoor Function Clause

We reserve the right to make the final decisions regarding outdoor functions. The decision to move to an indoor location will be discussed with you and based on prevailing weather conditions and the local forecast. Weather back up move verdict will need to be made at least four (4) hours prior to the event. Any client decision to keep a function outdoors, which would require a move-in with less than the mandatory four (4) hour notice, will be assessed at a labor charge of \$500.00.

Set Up

Rectangular tables, custom chairs, napkins (choice of white, ivory, or black), white china, silver flatware, crystal glassware, DJ table, cake table, gift & guest book table, place card table. We guarantee the complete set up of your event **one hour** prior to the scheduled start time of your ceremony or reception. An additional charge of \$500.00 will apply if the entire set up needs to be completed more than one hour in advance. Vendor set up can begin around 2pm the day of the event. All vendors must supply their own equipment and ladders. We will work with your vendors if an earlier set up time is required.

Deposits

To secure the space and date for your event, a signed agreement and deposit are required. The deposit will be a percentage of the total estimated charges. The estimated remaining balance will be due at least thirty (30) business days prior to your event. A credit card is also requested to be on file to guarantee any additional charges occurring above and beyond the estimated prepayment. The deposit and any additional payments will be credited toward the total cost of the event. Should the event be cancelled, the initial deposit is non-refundable, and you will be subject to any contractual cancellation damages.

Additional Fees

Early Event Set up Fee	\$500.00	Chef Attendant (Buffet or Stations)	\$175.00
Portable Bar & Bartender for Patio	\$275.00	Dance Floor (Dining Room Only)	\$500.00
Bartender Fees	\$175.00	Patio Reset Fee	\$500.00
<ul style="list-style-type: none"> ● One Bartender for every 100 people Required 		Heater Fee (Seasonal)	\$ 85.00
		Furniture Removal Fee	(Call for Quote)



Wedding Room Block & Accommodations

We are happy to extend as a “courtesy” a block of up to ten (10) suites per night for your wedding (based on availability). A “courtesy” block of rooms means you are under no obligation to book these rooms and at thirty days prior to the event any suites not reserved will be released back to the hotel. We will provide you with all the information on how to make a room reservation once the block has been set up.

If more than 10 rooms are needed, we can connect you with the department that can assist you with setting up a large wedding room block.

With an exclusive event of \$8,000 or more, one complimentary signature suite, for the night of the event, will be provided for the Bride and Groom. Additional nights can be booked at a special discounted rate (subject to availability).



Standard Suite with King or 2 Queens – 560 square Feet

Signature Suite – 1,200 square feet

Your wedding guests will enjoy luxurious newly renovated guest rooms at our AAA Four Diamond resort, eight sparkling pools, variety of restaurants, full-service spa and salon, championship golf, and so much more.

Enhancements

We highly recommend you hire a professional/certified wedding planner to assist with your wedding arrangements, ceremony, rehearsal, and reception. We are happy to assist in the planning of your special day and can provide you with a variety of recommendations for wedding planners, DJ’s, bands, photographers, audio visual, ministers, specialty linens, ice carvings or anything that will make your special day that much more memorable.

Displayed Reception Hors d'oeuvres

Assemblage of Imported & Domestic Cheeses with Lavosh and Grissini

Small Display (Serves 25)	\$400.00
Medium Display (Serves 50)	\$625.00
Large Display (Serves 100)	\$1000.00

Fresh Seasonal Vegetable Display

- **Flavors: Gorgonzola Blue Cheese, Cool Ranch or Cilantro Red Pepper Dip**

Small Display (Serves 25)	\$300.00
Medium Display (Serves 50)	\$425.00
Large Display (Serves 100)	\$625.00

Fresh Grilled Seasonal Vegetable Crudité

- **Flavors: Gorgonzola Blue Cheese, Cool Ranch or Cilantro Red Pepper Dip**

Small Display (Serves 25)	\$325.00
Medium Display (Serves 50)	\$450.00
Large Display (Serves 100)	\$650.00

Seasonal Fruit & Berry Display with Passion Fruit Yogurt Dipping Sauce

Small Display (Serves 25)	\$300.00
Medium Display (Serves 50)	\$475.00
Large Display (Serves 100)	\$775.00

Tuscan Antipasto Display with Prosciutto, Capicola, Genoa Salami, Mozzarella, Provolone, Roasted Tomatoes, Marinated Artichokes & Assorted Olives

Small Display (Serves 25)	\$ 575.00
Medium Display (Serves 50)	\$1000.00
Large Display (Serves 100)	\$1800.00

Hummus Display

- **Flavors: Traditional, Piquillo Pepper or Jalapeno Cilantro Served with Grilled Pita Bread**

Small Display (Serves 25)	\$ 85.00
Medium Display (Serves 50)	\$170.00
Large Display (Serves 100)	\$340.00

Bruschetta Display

- **Flavors: Roasted Crimini Mushroom, Tomato & Basil, or Braised Lemon & Artichoke served with Toasted Baguettes**

Small Display (Serves 25)	\$ 85.00
Medium Display (Serves 50)	\$170.00
Large Display (Serves 100)	\$340.00

Butler Passed Hors d' Oeuvres

This package is designed to precede a full dinner

3 Items Passed

\$27.00++ per person

4 Items Passed

\$36.00++ per person

Hot Selections

Mini Twice Baked Potatoes with Chives

Prosciutto Wrapped Prime Beef Filet Mignon Satay

Lobster Bisque Shooter with Porcini Essence

Wild Mushroom Puff Pastry Bouchée with Goat Cheese Emulsion

Grilled Jalapeno Lobster Cheese Quesadilla

Smoked Chicken, Herb & Roasted Garlic Aioli on Pumpernickel Panini

Duck & Chive Crostini

Rock Shrimp, Prosciutto & Basil Mediterranean Roll

Cold Selections

Brie Stuffed Peppadew Peppers

Burrata & Heirloom Tomato Bruschetta on Garlic Rubbed Crostini

Citrus Chimichurri Grilled Shrimp on Lavosh

Gazpacho Shooters with Lemon Oil

House Smoked Salmon Bruschetta with Capers

Seared Lamb Loin on Polenta Cake with Grain Mustard Aioli

Plated Dinners

All plated dinners come with Fresh Baked Specialty Breads & Flavored Spreads

Dinner Option One

\$90.00++ per person

Salad

Arugula & Frisée

Blueberries, Goat Cheese, Toasted Marcona Almonds, Blueberry Balsamic Dressing

Entrée

Herb Roasted Chicken

Toasted Couscous with Artichoke Pesto, Sautéed Baby Artichokes, Lemon Scented Chicken Jus

Dessert

Custom Wedding Cake

Fresh Brewed Coffee

Dinner Option Two

\$95.00++ per person

Salad

Chopped Romaine

Baby Tomatoes, Olives, Croutons, Aged Provolone Parmesan Dressing

Entrée

Rosemary Braised Short Rib

Truffle Parmesan Soft Polenta, Sautéed Brussels Sprouts, Cipollini Onion Demi

Dessert

Custom Wedding Cake

Fresh Brewed Coffee

Dinner Option Three

\$98.00++ per person

Salad

Baby Field Greens & Braised Artichokes

Roasted Tomatoes, Golden Beets, Sweet Garlic Dressing

Entrée

Pan Seared Sea Bass or Basil Pesto Seared Salmon (select one)

Crispy Shrimp Herb Risotto Cake, Garlic Scented Baby Vegetables, Light Tomato Tarragon Cream

Dessert

Custom Wedding Cake

Fresh Brewed Coffee

Dinner Four - "Duet"

\$108.00++ per person

Salad

Baby Spinach

Shaved Purple Onion, Feta Cheese, Dried Cranberries, Maple Balsamic Dressing

Duet Entrée

Herb Crusted Filet Mignon Paired with Sautéed Shrimp,

Rosemary Roasted Red Potatoes, Swiss Chard & Patty Pans Squash, Roasted Crimini Mushroom Reduction

Dessert

Custom Wedding Cake

Fresh Brewed Coffee

Dinner Option Five - "Choice of Entrée"

\$115.00++ per person

Salad

Frisée, Rocket Arugula & Apple

Humboldt Fog Goat Cheese, Smoked Bacon, Baby Tomatoes, Apple Tarragon Dressing

"Choice of" Entrée

Truffle Scented Grilled Filet Mignon

Gorgonzola Herb Dauphinoise Potatoes, Wild Mushroom Fricassee, Cabernet Tarragon Demi

~ or ~

Pan Seared Halibut

Lemon Brie Risotto, Basil Pesto, Sautéed Rapini Greens, Dried Cherry Butter Sauce

~ or ~

Pan Seared Root Vegetable Risotto

Beech Mushrooms, Asparagus, Peppadew Peppers, Lemon Sherry Emulsion

Dessert

Custom Wedding Cake

Fresh Brewed Coffee

Choice of Requires an Entrée Breakdown (3) three days prior to the event along with Entrée Designation Cards

Optional Small Plate Dinner Enhancement

Add one of the below to any of the above dinner options

Menu Enhancements

\$15.00++ per person

Pesto Grilled Shrimp with Chive Grits, White Wine Garlic Butter Sauce

Pan Seared Diver Scallop, Roasted Sweet Corn & Quinoa Salad, Sweet English Pea Gazpacho, Tomato Essence

Port Braised Short Rib with Parmesan Herb Polenta, Charred Scallions, Maple Reduction

Seared Berkshire Pork Belly with Sweet Potato Puree, Asparagus, Crimini Mushroom Reduction

Lobster Bisque with Porcini Essence

Caramelized Sherry Scented Onion & Shallot Bisque

Sweet Potato, Roasted Crimini Mushroom & Quinoa with Fresh Herbs, Sweet Potato Puree

Buffet Dinners

A minimum of 50 guests is required for all buffets.

Buffet pricing is based on 90 minutes of service.

*Chef attendants are \$175.00 each.

Buffet Menus can always be customized

Buffet One

\$120.00++ per adult

***Salads**

Chopped Iceberg

Smoked Bacon, Gorgonzola, Baby Tomatoes, Chive Buttermilk Dressing

Arugula & Fresh Mozzarella

Roasted Mushrooms & Red Peppers, Balsamic Vinaigrette

Fresh Baked Specialty Breads & Butter

***Pasta**

Penne Rigati

Feta, Roasted Garlic Oil, Tomatoes, Fresh Herbs, Parmesan

***Main**

Rosemary Port Wine Braised Short Rib

Charred Shallots, Dried Blueberry Port Wine Reduction

Porcini Seared Chicken

Cipollini Onions, Natural Chicken Jus

Seared Atlantic Loch Etive Steelhead

Orzo Pasta, Spinach Pesto, Lemon Zest Caper Reduction

Sides

Herb Roasted Red Potatoes

Chef's Selection of Sautéed Seasonal Organic Vegetables

Dessert

Custom Wedding Cake

Fresh Brewed Coffee

Buffet Two

\$150.00++ per adult

Salads

***Caesar**

Red Baby Romaine, White Anchovies, Herb Croutons, Parmigiano-Reggiano, Caesar Dressing

Sliced Heirloom Tomatoes & Buffalo De Mozzarella

EVOO, Fresh Basil, 8-Year-Old Balsamic Vinegar

Couscous

Artichokes, Olives, Piquillo Peppers, Arugula, Pepper Garlic Dressing

***Pasta**

Orecchiette

Feta Cheese, Scallions, Tomatoes, EVOO, Parmesan

***Seafood Display**

Lemon Tea Poached Jumbo Shrimp (2 per Person)

Tender Snow Crab Claws (2 per Person)

PEI Mussels & Littleneck Clams

Served on Ice with Accompaniments

***Main**

Herb Crusted Slow Roasted Cedar River Prime Filet

Sherry Glazed Portabella Mushrooms, Cabernet Tarragon Demi

(Chef Attendant \$175.00)

Seared Sea Bass

Basil Pesto, Smoked Tomato Butter Sauce

Seared Palo Verde Pork Tenderloin

Caramelized Shallot & Sherry Pan Sauce, Crimini Mushrooms & Roasted Tomatoes

Sides

Heirloom Fingerling Potatoes with Pancetta & Herbs

Farm Fresh Selection of Sautéed Seasonal Organic Vegetables

Dessert

Custom Wedding Cake

Fresh Brewed Coffee

Late Night Snacks

Sliders & Fries

\$300.00++ (Serves 25)

Gourmet Flatbreads (6 pieces per flatbread)

\$350.00++ (Serves 25)

Street Tacos

Beef, Chicken or Pork

\$300.00++ (Serves 25)

Chips, Salsa & Guacamole

\$100.00++ (Serves 25)

***S'mores Display**

Regular Marshmallows, Graham Crackers, Chocolate Pieces

\$350.00++ small display (Serves 25)

***Adult S'mores Display**

Liquor Marshmallows with Choice of Baileys, Kahlua, or Amaretto Marshmallows, Graham Crackers, Chocolate Pieces

\$500.00++ small display (Serves 25)

**S'mores are only available with a Terrace Room Exclusive or Different Pointe of View Total Exclusive*

Children's Plated Meal

Designed for Children 3-12.

Fruit Cup, Chicken Fingers, Fries, & Wedding Cake

\$45.00++ per person

Vendor's Plated Meal

Chef's Selection of Entree

\$45.00++ per person

Cocktails

Call Brand Cocktails

\$7.25 - \$9.50

Bourbon	Jim Beam	Rum	Myers Platinum
Scotch	Cutty Sark	Tequila	Sauza Reposado
Vodka	Smirnoff	Brandy	Christian Brothers
Gin	New Amsterdam		

Premium Brand Cocktails

\$9.75 - \$11.95

Bourbon	Buffalo Trace & Makers Marc	Rum	Bacardi
Scotch	Johnny Walker Black	Tequila	Milagros Silver
Vodka	Absolute	Brandy	Christian Brothers
Gin	Tanqueray		

Super Premium Brand Cocktails

\$12.25 - \$14.95

Bourbon	Knob Creek	Rum	10Cane
Scotch	Cragganmore	Tequila	Patron Silver
Vodka	Grey Goose	Brandy	Courvoisier VSOP
Gin	Hendricks	Canadian Whiskey	Crown Royal Reserve

Ultra-Premium Brand Cocktails

\$15.95 & Up

Wines by the Stem

Call Wines

\$9.95 - \$12.95

Riondo Prosecco, Chasing Venus Sauvignon Blanc, Benzinger Chardonnay, Rodney Strong Chalk Hill Chardonnay, Mastroberardino Greco, Gundlach Bundschu Gewurtraminer, King Estate Acrobat Rose, Caymus Conundrum Rose, Hahn Pinot Noir, Kilikanoon Shiraz, Diseno Malbec, Sebastiani Merlot, Silver Palm Cabernet, House: Proverb Chardonnay, Merlot & Cabernet

Premium Wines

\$13.25-\$16.95

Chandon Brut, Marques de Caceres Albarino, Chalk Hill Sauvignon Blanc, Treana Blanc, Castelfeder Pinot Grigio, Quilt Chardonnay, Joseph Drouhin Chablis, Halter Ranch CDP Rhone Style Blend, Caymus Conundrum Red Blend, Consilience Syrah, Seghesio Zinfandel

Super Premium Wines

\$17.25-\$22.25

S.A. Prum Reisling, Rombauer Merlot, Soter North Valley Pinot Noir, Hess Collection Allomi Cabernet Sauvignon

Beers

Domestic

\$5.95

Budweiser, Bud Light, Coors Light, Miller Lite, Bucklers Non-Alcoholic, Michelob Ultra,

Imported & Specialty

\$6.95-\$8.95

Corona, Heineken, Heineken Light, Amstel Lite, Stella Artois, Sierra Nevada, Four Peaks "Kilt Lifter" Amber, Four Peaks "8th Street" Ale, Guinness, Samuel Adams, San Tan "Hop Shock" IPA, Fat Tire, Blue Moon Hefeweizen, Stone IPA, San Tan Hefeweizen, Rodeo Cold Lager, Mother Road "Lost Highway" Black Pale Ale, Guinness Stout, Mother Road

Non-Alcoholic Beverages

\$3.25 - \$7.00

Assorted Soft Drinks, Assorted Juices, Sparkling & Mineral Waters, Coffee, Hot Tea & Iced Tea