



2024 Weddings 1/2024



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”.

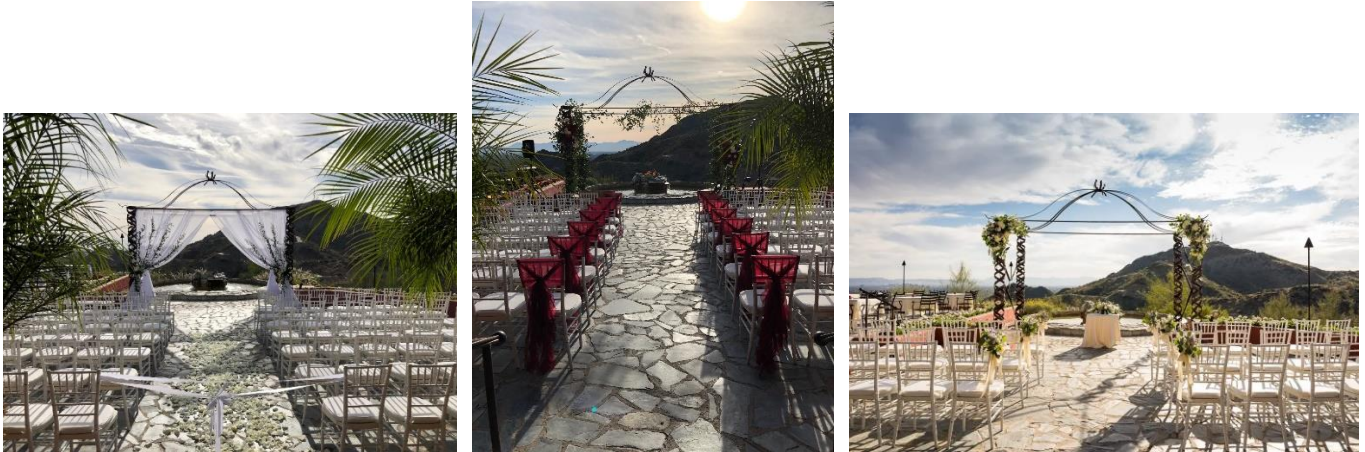
Imagine having your special event on Top of a Mountain, 1,800 feet above the Valley of the Sun. Whether outside on one of the beautiful patios or inside the Terrace Room or Dining Room, the floor-to-ceiling windows provide a stunning view of the desert landscape, Arizona’s brilliant sunset, and the city’s 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*

Traci Fox
Senior Special Events Manager
Traci.fox@hilton.com
Phone: 602-866-6397

Ceremony

Ceremonies are ONLY accommodated in conjunction with a full 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 Includes

On Site Catering Professional to Partner with You and Your Wedding Planner

White Wedding Chairs

Tables for Gifts, & Guest Book

Ceremonial Table

Choice of White, Ivory or Black Linen

Access to the Ceremony Site for a Ceremony Rehearsal

-Rehearsal times are subject to availability and will be confirmed 30 days prior to your wedding

Self-Serve Water Station

Complimentary Parking

One (1) Wired Handheld Microphone with Stand and Sound System

Optional Patio Reset Add On

-Patio Reset is the Removal of All the White Wedding Chairs and Resetting the Patio with Couches and Coffee Tables. Patio Reset Fee is \$650.00 plus tax

Please Note: We Do Not Book Ceremony Only Events. Ceremonies Can Only be Booked in Conjunction with a Full Reception

Ceremony Fee \$4,500.00+

Reception Locations

Terrace Room Exclusive

The Terrace Room is perfect for Receptions up to 110 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 built in stage for your DJ or Band and a beautiful built in wood 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.

Food, Beverage, Terms & Conditions

Food & Beverage Minimum & Pricing

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 & beverage pricing listed herein are valid through December 31, 2024. Food and beverage pricing will be confirmed 6 months in advance of your event and is 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 with a maximum of 4 total guests attending. Tastings are scheduled Tuesday through Thursday at 5pm or 6pm (based on availability). Tasting menus can consist of up to 4 passed hors d'oeuvres, 2 salads, 2 entrees and 3 cake flavors and require at least a two-week advanced notice. Some buffet items, displayed hors d'oeuvres, and late-night snacks are not available for tasting.

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 cake cutting and service.

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 Menu #5 an entrée breakdown is due five business days prior to your event along with a method by which to identify each guest's entrée selection the night of.

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.

Contracted Time & Set Up

Space is contracted from 5:00pm to 11:00pm with vendor tear down from 11:00pm-12:00pm. Venue provides 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, and 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 \$650.00 will apply if the entire set up needs to be completed more than one hour in advance. Vendor set up can begin as early as 1pm 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. Note: Any table set up changes day off will incur a \$250.00 facility reset charge.

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	\$650.00	Chef Attendant (Buffet or Stations)	\$225.00
Portable Bar & Bartender on Patio	\$325.00	Dance Floor (Dining Room Only)	\$500.00
Bartender Fees	\$225.00	Patio Reset Fee	\$650.00
● One Bartender for every 100 people Required		Heater Fee (Seasonal)	\$110.00
		Furniture Removal Fee	(Call for Quote)



Wedding Room Block & Accommodations

We are happy to extend as a “courtesy” a block of up to fifteen (15) 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 15 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 a variation of guest room options at the Hilton Tapatio 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

- \$445.00 Display to Serve 25 (Ordered in Quantities to Serve 25)

Fresh or Grilled Seasonal Vegetable Display

Select 2 Dip Flavors: Gorgonzola Blue Cheese, Cool Ranch or Cilantro Red Pepper Dip

- \$345.00 Display to Serve 25 (Ordered in Quantities of 25)

Seasonal Fruit & Berry Display with Passion Fruit Yogurt Dipping Sauce

- \$345.00 Display to Serve 25 (Ordered in Quantities of 25)

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

- \$625.00 Display to Serve 25 (Ordered in Quantities of 25)

Hummus Display with Grilled Pita Bread

Hummus Flavor Selections: Traditional, Piquillo Pepper or Jalapeno Cilantro (Flavors Ordered in Quantities of 25)

- \$95.00 Display to Serve 25 (Ordered in Quantities of 25)

Bruschetta Display with Toasted Baguettes

Bruschetta Flavor Selections: Roasted Crimini Mushroom, Tomato & Basil, or Braised Lemon & Artichoke (Flavors Ordered in Quantities of 25)

- \$95.00 Display to Serve 25 (Ordered in Quantities of 25)



Arizona tax 8.6% and service fee of 25% is not included in the above pricing

Butler Passed Hors d'oeuvres

This package is designed to precede a full dinner

Three Butler Passed

\$31.50++ per person

Four Butler Passed

\$42.00++ per person

Hot Selections

Prosciutto Wrapped Prime Beef Filet Mignon Satay

Tenderloin Canape, Point Blue Cheese Fondue & Caramelized Onion

Wild Mushroom Puff Pastry Bouchée with Goat Cheese Emulsion

Grilled Jalapeno Lobster Cheese Quesadilla

Smoked Chicken, Herb & Roasted Garlic Aioli on Pumpernickel Panini

Rock Shrimp, Prosciutto & Basil Mediterranean Roll

Lobster Pipettes with Sauce American

Cold Selections

Octopus Confit Smoked Onion Remoulade

Multi Layered Omelet, Oven Cured Tomatoes, Parmesan & Chive

Grapes Rolled in Brie & Pistachio Red Wine Gastrique

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

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Plated Single Dinners

*Dinner One, Two & Three are single entrée dinners served to all guests
Plated dinners come with fresh baked specialty breads and flavored spreads

***Dinner One**

\$96.00++ per person

Arugula, Cucumber & Heirloom Tomato Salad (GF)

Garbanzo, Red Onion, Feta Cheese, Red Wine Sumac Vinaigrette

Herb Marinated Chicken Breast

Ratatouille, Crispy Dauphinoise

Custom Wedding Cake

Fresh Brewed Coffee

***Dinner Two**

\$98.00++ per person

Chopped Romaine Salad

Baby Tomatoes, Olives, Croutons, Aged Provolone Parmesan Dressing

Rosemary Braised Short Rib

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

Custom Wedding Cake

Fresh Brewed Coffee

***Dinner Three**

\$100.00++ per person

Baby Field Greens & Braised Artichokes Salad

Roasted Tomatoes, Golden Beets, Sweet Garlic Dressing

(Select One)

Seared Icelandic Salmon or Fresh Seasonal Fish

Ginger Lemongrass Scented Bamboo Rice, Charred Broccolini, Soy Caramel

Custom Wedding Cake

Fresh Brewed Coffee

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Duet & Choice of Dinners

Plated dinners come with fresh baked specialty breads and flavored spreads

Dinner Four - "Duet"

\$115.00++ per person

Strawberry & Baby Spinach Salad (GF)

Nueske's Bacon, Goat Cheese, Maple Mustard Dressing

Herb Crusted Filet Mignon Paired with Sautéed Shrimp (GF)

Duck Fat Fingerlings, Grilled Asparagus, Wild Mushroom Bordelaise

Custom Wedding Cake

Fresh Brewed Coffee

Dinner Five - "Choice of Entrée"

\$126.00++ per person

Frisée, Rocket Arugula & Apple Salad

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

Truffle Scented Grilled Filet Mignon

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

Fresh Seasonal Fish

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

Risotto "Caponata" (GF)

Eggplant, Tomato, Saffron

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

\$18.00++ 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

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Buffet Dinners

A minimum of 50 guests is required for all buffets.

Buffet pricing is based on 90 minutes of service.

*Chef attendants are \$200.00 each.

Buffet Menus can be customized

Buffet One

\$134.00++ per person

Chopped Iceberg

Smoked Bacon, Gorgonzola, Baby Tomatoes, Chive Buttermilk Dressing

Arugula & Fresh Mozzarella

Roasted Mushrooms & Red Peppers, Balsamic Vinaigrette

Fresh Baked Specialty Breads with Chef's Trio of Spreads Set on Each Table

Penne Rigati

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

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

Herb Roasted Red Potatoes

Chef's Selection of Sautéed Seasonal Organic Vegetables

Custom Wedding Cake

Fresh Brewed Coffee

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Buffet Two

\$176.00++ per person

Caesar Salad

Cured Egg Yolk, Tempura White Anchovies, Croutons, Smoked Salt

Sliced Heirloom Tomatoes & Buffalo De Mozzarella Salad

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

Couscous Salad

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

Orecchiette

Feta Cheese, Scallions, Tomatoes, EVOO, Parmesan

Seafood Display

Lemon Tea Poached Jumbo Shrimp (2 per Person)

PEI Mussels, Littleneck Clams & Oysters

Served on Ice with Accompaniments

***Herb Crusted Slow Roasted Cedar River Prime Filet**

Sherry Glazed Portabella Mushrooms, Cabernet Tarragon Demi

(Chef Attendant \$200.00)

Fresh Seasonal Fish

Basil Pesto, Smoked Tomato Butter Sauce

Seared Palo Verde Pork Tenderloin

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

Heirloom Fingerling Potatoes with Pancetta & Herbs

Farm Fresh Selection of Sautéed Seasonal Organic Vegetables

Custom Wedding Cake

Fresh Brewed Coffee

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Late Night Snacks



Sliders & Fries or Tots

Select 2: Cheeseburger, Buffalo Chicken, or Pulled Pork

- \$400.00 (Serves 25)

Gourmet Flatbreads (6 pieces per flatbread)

Flavor Selections: Chef's Choice, or Your Ideas

- \$575.00 (Serves 25)

Street Tacos

Select 2: Beef, Chicken, Pork or Vegetable

- \$400.00 (Serves 25)

Chips, Salsa & Guacamole

- \$105.00++ (Serves 25)

S'mores Display of Marshmallows, Graham Crackers & Chocolate Pieces

- \$400.00 (Serves 25)

Adult S'mores Display of Liquor Marshmallows, Graham Crackers & Chocolate Pieces

Flavors: Baileys, Kahlua, Amaretto, Crème de Menthe (Ordered in Quantities of 25)

- \$600.00 (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 3-10

Fruit Cup, Chicken Fingers, Fries, & Wedding Cake

\$49.00++ per person

Vendor's Plated Meal

Chef's Selection of Entree

\$59.00++ per person

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Cocktails

Call Brand Cocktails

Up to \$14.95

Absolute Vodka, Buffalo Trace & Bulleit Bourbon, Bacardi Silver, Captain Morgan & Myers Rum, Tre Generaciones, Tequila, Beefeater & Bombay Gin

Premium Brand Cocktails

Up to \$16.95

Chopin, Kettle One & Titos Vodka, Knob Creek & Makers Mark Bourbon, Bacardi Ron Solera & Mount Gay Rum, 1800 & Patron Silver Tequila, Bombay Sapphire & Tanqueray Gin

Super Premium Brand Cocktails

Up to \$19.95

Belvedere & Grey Goose Vodka, Whistle Pig Bourbon, Casamigos & Don Julio Tequila, Henrick's Gin

Ultra-Premium Brand Cocktails

\$16.00 & Up

Wines by the Stem

House Wines

\$9.95

Belse White Blend Chardonnay, Muscat, Sauvignon Blanc (Sonoma County)
Belse Red Blend Zinfandel, Petit Sirah (Sonoma County)

Call Wines

Up to \$14.95

Belse White Blend Chardonnay, Muscat, Sauvignon Blanc (Sonoma County)
Belse Red Blend Zinfandel, Petit Sirah (Sonoma County)
Domaine St. Michelle Sparkling (Columbia Valley), Chateau St. Michelle Riesling (Columbia Valley), Francis Coppola Merlot (California), Matua Sauvignon Blanc

Premium Wines

Up to \$16.95

Terlota Pinot Grigio, St. Francis Chardonnay, Martin Codax Albarino, Diseno Malbec

Super Premium Wines

Up to \$19.95

Mer Soleil Reserve Chardonnay, Decoy by Duckhorn Rose, Hahn Pinot Noir, Viberti Barbera d'Alba La Gemella, BonAnno Cabernet Sauvignon

Beers & Non-Alcoholic

Domestic

Up to \$6.00

Imported & Specialty

Up to \$9.00

Non-Alcoholic Beverages

\$3.75-\$7.00

Brands of Sprints, Wine & Beer Change Daily
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