

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:

Contact Jayme Brooks jayme.brooks@whotels.com 480 970 2136





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 rehersal dinners to cocktail receptions, W Scottsdale can accomodate 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















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 ITEMS CHARGED ON CONSUMPUTION

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





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
ROATED PEE WEE POTATOES, caramelized onions, nopales
CREAMED YUKON POTATOES, sweet garlic, chives
MARINATED QUINOA confit vegetables, heirloom tomato, parsley

\$80 per person





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 fricassee, 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



UNVEIL YOUR DREAM

Exclusive Offer For Weddings Held By December 30, 2018

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)



^{*}Subject to availability