

YOUR WEDDING . . . AT ORANGE TREE GOLF RESORT

Dear Bride and Groom:

At Orange Tree Golf Resort, we not only understand the significance of your wedding day, but how important it is to you that every detail reflects your wishes and your dreams. After all, it's a cherished memory we want you to remember for a lifetime.

We know you have enough on your mind during this special time. So why not let our Professional Wedding Specialists help make your worries disappear?

Our staff is solely committed to working with you to tailor and personalize your wedding as if it were their own. They will handle every intricate detail. No request is too big or too small.

Weddings are meant to be enjoyed, and it's our goal to ensure that your wedding day is memorable for everyone, including you. So all we ask is that you sit back, relax, and enjoy your special day. Let us do the rest.

Along with an exquisitely created menu, all of our specially designed wedding packages will include the following.

- ♥ *Personal Wedding Coordinator Services*
- ♥ *Complimentary Deluxe Suite for the Bride and Groom with Champagne on Ice*
- ♥ *Special Suite Rates for Your Guests*
- ♥ *Complimentary Reception Space*
- ♥ *Parquet Dance Floor with Stage for DJ or Live Band*
- ♥ *Lighting and Sound Systems*
- ♥ *Custom Linen Selections*
- ♥ *Votive Candles and Chocolate Wedding Mints on each Dining Table*
- ♥ *Custom Designed Buffet and Cake Tables*
- ♥ *Complimentary Dinner for Two on your First Anniversary*

*Our personalized service is more than just an idea,
. . . it's a way of life.*

GENERAL BANQUET INFORMATION

MENU SELECTION

The menus found within are our most popular items. To expand the variety, our professional catering staff will custom design a "special" menu to fit any theme or style that is right for you.

DEPOSITS

At the time your date is confirmed, a catering contract and initial deposit will be required to reserve your reception space. An additional deposit will be required six months prior to your event with final pre-payment one week prior to your event, based on your estimated guarantee.

GUARANTEES

The guarantee refers to the number of guests expected to be in attendance at the event. This guarantee is required 72 hours prior to the event. If the guarantee is not given to the Catering Office in advance, we will consider the last estimated number of guests as your guarantee. You will be charged for the guarantee or the actual number of guests in attendance, whichever is greater. The Resort will be prepared to service 2-5% over the guarantee.

FOOD

All food items must be supplied and prepared by the Orange Tree Resort. No food or beverages may be brought into the Resort by the event sponsor or their guests. The event sponsor also cannot remove food from the premises due to health and license restrictions. Menu selections are subject to change up to 90 days prior to the event.

BEVERAGES

Orange Tree Resort, as a licensee, is responsible for the administration of the sale and service of alcoholic beverages in accordance with the State of Arizona Liquor Statues and the City of Scottsdale Liquor Ordinances. It is our policy therefore, that all alcoholic beverages must be supplied by the Resort.

TAX AND SERVICE CHARGE

All federal, state, and local taxes, which are applicable, will be applied in addition to all prices as listed. A service charge will also be applied to all prices as listed.

WEDDING CEREMONY PACKAGE:

Orange Tree Golf Resort's 128 acres of lush fairways overlooking sparkling lakes enhanced by lighted fountains, provides the perfect backdrop for your outdoor garden wedding.

PACKAGE INCLUDES:

- ♥ *Indoor and Outdoor Wedding Ceremony Sites*
- ♥ *Complimentary Rehearsal Set-Up*
- ♥ *White Padded Chairs*
- ♥ *Elegant Outdoor Gazebo located along the golf course 18th Fairway*
- ♥ *White Aisle Bows*
- ♥ *Sound System with Microphone*
- ♥ *Column for Unity Candle*
- ♥ *Guest Book and Gift Tables*

PACKAGE PRICE: \$5.00 per person with a minimum of \$500.00

WEDDING RECEPTION PACKAGES

Orange Tree Golf Resort offers several Wedding Reception Packages and a variety of menu options. We will assist you in choosing the reception package, appetizers, and entrée that is right for you.

The prices listed vary according to the entrée you select and the Wedding Reception Package selected to meet your needs.

All prices listed are for evening dinner service. Luncheon Wedding Packages (served before 1:00pm) are priced \$8.00 per person less than the stated dinner prices.

TRADITIONAL WEDDING RECEPTION PACKAGE

*Two Hour Hosted Bar to include Call Brands,
Domestic and Imported Beers, House Wines, Sodas, Bottled Waters*

One Hour Reception Appetizer Service with your choice of two appetizers

Fruit Punch served in Fountain

Entree or Buffet of your choice

Champagne/Sparkling Cider Toast

Custom Designed Wedding Cake

Coffee, Tea, Decaf

DELUXE WEDDING RECEPTION PACKAGE

*Three Hour Hosted Bar to include Call Brands,
Domestic and Imported Beers, House Wines, Sodas, Bottled Waters*

One Hour Reception Appetizer Service with your choice of three appetizers

Fruit Punch served in Fountain

Entree or Buffet of your choice

*House Wine Service with Dinner
Selection of Chardonnay, Cabernet, Merlot, and White Zinfandel*

Champagne/Sparkling Cider Toast

Custom Designed Wedding Cake

*Coffee Station: Coffee, Decaf,
and International Teas buffet station served with Chocolate Wafer Sticks,
Whipped Cream, Cinnamon Sticks,
and Orange Zest*

PREMIER WEDDING RECEPTION PACKAGE

***Four Hour Hosted Bar to include Call Brands,
Domestic and Imported Beers,
House Wines, Sodas, and Waters***

***One Hour Reception Appetizer Service
with your choice of four appetizers***

Fruit Punch served in Fountain

Fresh Fruit Sorbet

Entrée or Buffet of Your Choice

***House Wine Service with Dinner
Selection of Chardonnay, Cabernet, Merlot,
and White Zinfandel***

Champagne/Sparkling Cider Toast

Custom Designed Wedding Cake

***Coffee Station: Coffee, Decaf,
International Teas buffet station served with Chocolate Wafer Sticks,
Whipped Cream, Cinnamon Sticks
and Orange Zest***

ULTIMATE ROMANCE PACKAGE

***Four Hour Hosted Bar to include Premium Brands,
Domestic and Imported Beers,
House Wines, Sodas, and Bottled Waters***

***One Hour Reception Appetizer Service
with your choice of five appetizers***

Fruit Punch served in Fountain

Fresh Fruit Sorbet

Entrée or Buffet of Your Choice

***Premium Wine Service with dinner
from a Selection of Four House Specialty Wines***

Champagne/Sparkling Cider Toast

Custom Designed Wedding Cake

***Coffee Station: Coffee, Decaf,
and International Teas buffet station served with Chocolate Wafer Sticks,
Whipped Cream, Cinnamon Sticks
and Orange Zest***

RECEPTION APPETIZER SELECTION

HOT APPETIZERS

Crab and Cheddar Puff with Pineapple Remoulade
Vegetable Eggroll with Teriyaki Glace
Roasted Red Pepper and Mushroom Baklava
Coconut Shrimp with Mango Cream
Tortilla Shrimp with Papaya Chutney
Scallop and Shiitake Wonton Cups
Thai-Peanut Chicken Satay with Thai-Peanut Sauce
Herb Grilled Chicken Satay with Asiago Cheese
Assorted Mini Quiche
White Mushroom Florentine Caps
Italian Sausage Stuffed Mushrooms with Mozzarella
Spinach and Feta Cheese Spanikopita
Jumbo Stuffed Pasta Shells with Marinara and Asiago Cream Sauces
Assorted Mini Stromboli
Chicken and Vegetable Potstickers with Red Chili Teriyaki Sauce
Pork Potstickers with Red Ginger and Mandarin Orange Relish

COLD APPETIZERS

Grilled Parmesan Plate with Sesame Chicken Salad
Pistachio Brie Truffle with Red Ginger
Raspberry Brie Tartlet
Arizona Sweetwater Shrimp with Fennel Crème Fraiche
Smoked Salmon Vase with Herb Cream Cheese and Chive
Cantaloupe Ball with Pancetta Crème Fraiche and Caviar
Chipotle Tenderloin on Toast-point with Chambord Onion Jam
Burgundy Pear Ball with Cambazola Cream and Candied pecan
Lobster Spoon with Grilled Cherry, Kiwi, Jicama, and Mango Relish
Shrimp Cerviche Spoon with Three Citrus Shrimp, Roma Tomato, and Roasted Corn
Baked Wonton Cup with Sesame Seared Ahi Tuna and Teriyaki Dressing

Fresh Fruit Platter with Honeydew, Cantaloupe, Pineapple, Watermelon, Blueberries, Raspberries, Red Grapes, and Strawberries

Cheese Display with Boursin, Goat, Baby Bel Gouda, Smoked Cheddar, Swiss, Provolone, Cheddar and Mozzarella Pearls

WEDDING PACKAGE PRICING

WEDDING BUFFET

(Choice of Three)

*Tossed Garden Greens with Assorted Dressings
Caesar Salad with Foccacia Croutons
Chilled Ditalini Fagioli with Lima Beans and a Tart Tomato Coulis
Tomato, Cucumber, and Maui Onion Salad with Cabernet Vinaigrette
Champagne Salmon and Yukon Potato Salad with Lemon-Dill Dressing
Tri-color Cheese Tortellini with Tequila-Lime Chicken Salad*

(Choice of One)

*Steamed Broccolini
Bundled Haricot Verts
Jumbo Asparagus Spears with Baby Carrots
Parmesan Grilled Tomatoes
Honey-Glazed Baby Carrots
Seared Coin Cut Roma Vegetables
Blackened Pattypan and Baby Zucchini
Orange Zest Brussel Sprouts with Baby Carrots
Red Wine Caramelized Golden Beets
Buttered Swiss Chard with Watermelon Radishes
Caramelized Baby Acorn Squash
Tri-Color Verts*

(Choice of Two)

*Tri-Color Buttermilk Mashed Potato
Baked Maple Sweet Mashed Potato
Tri-Color Asiago Dauphinois Potato
Boursin and Buttermilk Mashed Potato
Roasted Bliss Potato with Grape Oil and Thyme
Penne Pasta with Grilled Artichokes, Wild Mushrooms, in an Asiago Bechamel
Seared Rosemary Fingerling Potato
Roasted Greek Cous-Cous with Feta Cheese and Braised Spinach
Roasted Corn Risotto
Vegetable Rice Pilaf
Apple and Cherry Wild Rice Pilaf*

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Orange Tree Golf Resort 10601 N. 56th Street Scottsdale, Arizona 85254 (480)948-6100
www.orangetree.com*

BUFFET ENTRÉE SELECTION

(Choice of Two)

Polenta Pork Tenderloin with Raspberry Cream
Sesame Crusted Pork Tenderloin with Chili Garlic Cream Sauce
Seared Arugula Stuffed Mahi-Mahi with Mandarin Chutney
Herb Crusted Halibut Filet with Cabernet Cherry Veloute
Herbed Carved Beef Tenderloin with Pesto Aioli
Peppered Beef Tenderloin with Chipotle Hollandaise
Grilled Seabass Fra Diablo
Seared Atlantic Salmon with Mango Cream
Parmesan-Spinach Cous-Cous Stuffed Statler Chicken with Tomato Robert Sauce
Lemon Zest Seared Statler Chicken with Herbed Veloute
Roasted New York Sirloin with Mushroom Ragout
Roasted Chicken Breast with Tomato Duxelle

ASSORTED ARTISAN ROLLS

Traditional/Deluxe/Premier/Ultimate
\$62.00/ \$75.00/ \$84.00/\$94.00

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BRUNCH BUFFET

Fresh Squeezed Orange Juice
Fresh Fruit and Berry Platter
Marinated Vegetable Salad
Sweet Potato with Crab and Fried Caper Salad
Scottish Lox and Artisan Bagels with Cream Cheese
Chicken Marsala with Forrest Mushrooms and Marsala Wine
Tenderloin Tips Au Poivre with Sushi Rice
Scrambled Eggs with Chives and Havarti Cheese
Cheese Blintzes with Strawberry Sauce
Smoked Bacon and Sausage
Herb and Roasted Garlic Buttermilk Mashed Potato
Vegetable Melange
Assorted Fresh Breakfast Danish, Muffins, and Mini Croissants

Additions to Brunch Buffet

Traditional Package Includes: Made to Order Omelet Station

Deluxe Package Includes: Omelet Station and Waffle Station

Premier and Ultimate Packages Include: Omelet Station, Waffle Station and Carved Baron of Beef, Lemon Crusted Pork Loin, or Infused Fried Turkey

Traditional/Deluxe/Premier/Ultime
\$56.00/ \$65.00/ \$74.00/\$84.00

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PLATED DINNER ENTREES

All Dinner Entrees include your choice of Salad served with Tuscan Bread and Assorted Fresh Baked Rolls, Entrée with choice of Vegetable and Side, and Coffee, Teas, and Decaffeinated Coffee

FIRST COURSE: *(Your choice of one)*

Romaine Leaf with Roasted Pepperdew and Parmesan Cheese with Tomato Confi and Brunoise Yellow Bell Pepper with Tropical Vinaigrette

Romaine Heart Salad with Pecorino Cheese, Foccacia Croutons and Red Pear Tomatoes served with Peppered Pecorino Vinaigrette

Tossed Baby Greens with Jicama, Cucumber, Tomato, Red Onions Served with Raspberry Walnut Vinaigrette Dressing

Baby Field Greens, Burgundy Poached Pear, Slivered Cambazola, Spicy Pecans, and Balsamic Vinaigrette Dressing

Stuffed Endive Salad with Roasted Artichokes, Pearl Mozzarella Cheese, Cherry Tomatoes, and Grilled Winter Squash with a Sun-Dried Tomato Dressing

Baby Greens and Arugula Salad tossed with Almonds and Tomatoes, topped with Shaved Red Onions and Mandarin Oranges, served with a Mandarin Vinaigrette

ENTRÉE SELECTION:

*Lemon Zest Seared Statler Chicken
With Herbed Veloute*

*Traditional/Deluxe/Premier/Ultimate
\$62.00/\$71.00/\$83.00/\$92.00*

*Parmesan-Spinach Cous-Cous Stuffed Statler Chicken
With Tomato Robert Sauce*

*Traditional/Deluxe/Premier/Ultimate
\$62.00/\$71.00/\$83.00/\$92.00*

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Atlantic Grilled Salmon with Mango Cream

Traditional/Deluxe/Premier/Ultimate

\$67.00/\$74.00/\$87.00/\$95.00

Basil Pinwheels of Salmon with Gooseberry Salsa

Traditional/Deluxe/Premier/Ultimate

\$67.00/\$76.00/\$87.00/\$95.00

Grilled Seabass Fra Diablo

Traditional/Deluxe/Premier/Ultimate

\$65.00/\$74.00/\$85.00/\$95.00

Seared Arugula Stuffed Mahi-Mahi with Mandarin Chutney

Traditional/Deluxe/Premier/Ultimate

\$66.00/ \$76.00/ \$85.00/\$96.00

Herb Crusted Halibut Fillet with Cabernet Cherry Veloute

Traditional/Deluxe/Premier/Ultimate

\$66.00/\$76.00/\$85.00/\$95.00

Peppered Filet of Beef with Chipotle Hollandaise

Traditional/Deluxe/Premier/Ultimate

\$68.00/\$77.00/\$87.00/\$97.00

Prosciutto Wrapped Filet with Truffle Demi-Glace

Traditional/Deluxe/Premier/Ultimate

\$69.00/\$78.00/\$88.00/\$98.00

Sesame Chicken with Mint-Vermouth Cream

Traditional/Deluxe/Premier/Ultimate

\$62.00/\$71.00/\$83.00/\$92.00

Thyme Seared Chicken Airliner with Roasted Garlic Cream

Traditional/Deluxe/Premier/Ultimate

\$62.00/\$71.00/\$83.00/\$92.00

Roasted Chili Marinated Tenderloin with Charred Shallot-Brandy Demi-Glace

Traditional/Deluxe/Premier/Ultimate

\$69.00/ \$78.00/ \$88.00/\$98.00

Baked Loin of Lamb with Natural Key Lime Jus

Traditional/Deluxe/Premier/Ultimate

\$74.00/\$84.00/\$92.00/\$100.00

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Polenta Stuffed Pork Tenderloin with Raspberry Cream

Traditional/Deluxe/Premier/Ultimate

\$64.00/ \$76.00/ \$87.00/\$96.00

Sesame Crusted Pork Tenderloin with Chili-Garlic Cream Sauce

Traditional/Deluxe/Premier/Ultimate

\$64.00/ \$76.00/ \$87.00/\$96.00

Vegetarian Island of Marinated Portabello Mushrooms with Boursin Cheese

Topped with a Roasted Pepper stuffed with vegetables, and coated

In a Tempura Batter and drizzled with a Sweet

Chili Fruit Sauce

Traditional/Deluxe/Premier/Ultimate

\$61.00/\$70.00/\$80.00/\$90.00

COMBINATION ENTRÉE SELECTION:

Seared Chicken Breast with Champagne Anise Cream along

Angus Filet with Pancetta Demi-Glace

Traditional/Deluxe/Premier/Ultimate

\$70.00/ \$79.00/ \$90.00/\$98.00

Oyster Duxelle Stuffed Chicken with Morel Cream along Anaheim Seared Halibut

Filet topped with Maryland Crab Bordelaise

Traditional/Deluxe/Premier/Ultimate

\$71.00/ \$80.00/ \$90.00/\$99.00

Pineapple Seared Seabass topped by Malibu Lobster Bisque accompanied by

Cilantro Seared Scallops with Blood Orange Reduction

Traditional/Deluxe/Premier/Ultimate

\$72.00/ \$81.00/ \$90.00/\$98.00

Thin Ham Wrapped Filet with Cerignola Demi-Glace with Tempura Seared Salmon

Covered with Boursin Cream Sauce

Traditional/Deluxe/Premier/Ultimate

\$71.00/ \$82.00/ \$91.00/\$99.00

Blackened Pacific Snapper with Vanilla Bailey's Cream along Apricot Crab Stuffed

Prawns topped with Roasted Pablano Cream

Traditional/Deluxe/Premier/Ultimate

\$74.00/ \$83.00/ \$93.00/\$100.00

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VEGETABLE SELECTION: *(Your choice of one vegetable to accompany your entrée)*

Buttered Broccolini
Bundled Haricot Verts
Jumbo Asparagus Spears with Baby Carrots
Parmesan Grilled Tomatoes
Honey-Glazed Baby Carrots
Seared Coin Cut Roma Vegetables
Blackened Pattypan and Baby Zucchini
Orange Zest Brussel Sprouts with Baby Carrots
Red Wine Caramelized Golden Beets

SIDE SELECTION: *(Your choice of one side to accompany your entrée)*

Tri-Color Asiago Dauphinois Potato
Boursin and Buttermilk Mashed Potato
Roasted Bliss Potato with Grape Oil and Thyme
Roasted Yellow Pepper Seared Polenta
Seared Rosemary Fingerling Potato
Roasted Greek Cous-Cous with Feta Cheese and Braised Spinach
Roasted Corn Risotto
Vegetable Rice Pilaf
Apple and Cherry Wild Rice Pilaf

***All prices listed are for Dinner Packages.
Luncheon Packages are priced \$6.00 per person
less than the stated dinner prices
and served before 1:00pm.***

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RECEPTION ENHANCEMENTS

<i>House Wine Service with Dinner</i>	<i>\$8.00 per person</i>
<i>Extended Call Bar Cocktail Service</i>	<i>\$11.00 per person per additional hour</i>
<i>Upgrade to Premium Bar Service</i>	<i>\$3.00 per person per hour of bar service</i>
<i>Fresh Floral Centerpieces</i>	<i>Pricing Varies</i>
<i>Deluxe Chair Covers with Bows</i>	<i>\$8.00 each</i>
<i>After Dinner Cordial Cart Service</i>	<i>\$8.00 per cocktail, and \$50.00 set-up fee</i>

Coffee Station and International Teas served with Chocolate Wafer Sticks, Whipped Cream, Cinnamon Sticks and Orange Zest
\$6.00 per person

ADDITIONAL APPETIZERS

Prices listed are per 100 pieces

HOT APPETIZERS

<i>Crab and Cheddar Puff with Pineapple Remoulade</i>	<i>\$350.00</i>
<i>Vegetable Eggrolls with Teriyaki Glaze</i>	<i>\$350.00</i>
<i>Roasted Red Pepper and Mushroom Baklava</i>	<i>\$350.00</i>
<i>Coconut Shrimp with Mango Cream</i>	<i>\$450.00</i>
<i>Tortilla Shrimp with Papaya Chutney</i>	<i>\$450.00</i>
<i>Scallop and Shitake Wonton Cups</i>	<i>\$450.00</i>
<i>Thai Peanut Chicken Satay with Thai Peanut Sauce</i>	<i>\$350.00</i>
<i>Herb Grilled Chicken Satay with Asiago Cream</i>	<i>\$350.00</i>
<i>Assorted Mini Quiche</i>	<i>\$300.00</i>
<i>White Mushroom Florentine Caps</i>	<i>\$350.00</i>
<i>Italian Sausage Stuffed Mushrooms with Mozzarella</i>	<i>\$350.00</i>
<i>Spinach & Feta Cheese Spanikopita</i>	<i>\$300.00</i>
<i>Jumbo Stuffed Pasta Shells with Marinara and Asiago Cream . .</i>	<i>\$300.00</i>
<i>Assorted Mini Strombolis</i>	<i>\$350.00</i>
<i>Chicken & Vegetable Potstickers with Red Chili Teriyaki Sauce</i>	<i>\$350.00</i>
<i>Pork Potsticker with Red Ginger & Mandarin Orange Relish. .</i>	<i>\$350.00</i>

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ADDITIONAL APPETIZERS

Prices listed are per 100 pieces

COLD APPETIZERS

<i>Grilled Parmesan Plate with Sesame Chicken Salad</i>	<i>\$350.00</i>
<i>Pistachio Brie Truffle with Red Ginger</i>	<i>\$300.00</i>
<i>Raspberry Brie Tartlet</i>	<i>\$300.00</i>
<i>Arizona Sweetwater Shrimp with Fennel Crème Fraiche</i>	<i>\$400.00</i>
<i>Smoked Salmon Vase with Herb Cream Cheese and Chive</i>	<i>\$350.00</i>
<i>Cantaloupe Ball with Pancetta Crème Fraiche and Caviar</i>	<i>\$350.00</i>
<i>Chipotle Tenderloin on Toast-point with Chambord Onion Jam</i>	<i>\$400.00</i>
<i>Burgundy Pear Ball with Cambazola Cream and Candied Pecan</i>	<i>\$350.00</i>
<i>Lobster Spoon with Grilled Cherry, Kiwi, Jicama, and Mango Relish</i>	<i>\$500.00</i>
<i>Shrimp Ceviche Spoon with Citrus Shrimp, Roma Tomato and Roasted Corn .</i>	<i>\$450.00</i>
<i>Baked Wonton Cup with Sesame Seared Ahi Tuna and Teriyaki Dressing . . .</i>	<i>\$400.00</i>

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SPECIALTY WEDDING CAKES

*Listed are a variety of cakes and cake fillings available for you to
Customize your wedding cake.*

CAKES: *White, Chocolate, Marble, Spice, Hazelnut, Almond*

CAKE FILLINGS:

*French Vanilla Cream – Rum may be added
French Vanilla Cream with Fresh Strawberries or Raspberries
Whipped Cream – May add Berries
Whipped Cream with Mandarin Oranges and Grand Marnier
Cream Cheese Icing
Chocolate Mousse
Chocolate Whipped Cream
White Chocolate Mousse with Chambord
Lemon Mousse
Strawberry Mousse
Raspberry Mousse
Tiramisu with Rum and Kahlua
Hazelnut Mousse with Frangelico
Cherry Mousse with Cherries and Amaretto
Coconut Custard with Coconut Rum*

Standard Cake @ \$3.50++ per person

**CUSTOM SELECTIONS ARE AVAILABLE THROUGH OUR PASTRY CHEF
AND PRICED ACCORDINGLY.**

Fondant Frosting @ \$2.50++ per person

Ask about our Groom's Cakes available with the following Icings:

GROOM'S CAKES

*Chocolate Ganache
Hazelnut Buttercream
Mocha Buttercream*

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BAR SERVICE

<i>Liquor</i>	<i>House</i>	<i>Call</i>	<i>Premium</i>
<i>Gin</i>	<i>Beefeater's</i>	<i>Tanqueray</i>	<i>Bombay</i>
<i>Vodka</i>	<i>Skyy</i>	<i>Skyy</i>	<i>Absolut</i>
<i>Blend</i>	<i>Seven & Seven</i>	<i>Canadian Club</i>	<i>Crown Royal</i>
<i>Bourbon</i>	<i>Jim Beam</i>	<i>Jack Daniels</i>	<i>Markers Mark</i>
<i>Scotch</i>	<i>Cutty Sark</i>	<i>Dewar's</i>	<i>Glenfiddich</i>
<i>Tequila</i>	<i>Juarez</i>	<i>Cuervo Gold</i>	<i>Patrone</i>
<i>Rum</i>	<i>Bacardi</i>	<i>Bacardi</i>	<i>Captain Morgan</i>
<i>Brandy</i>	<i>Korbel</i>	<i>Korbel</i>	<i>Korbel</i>

Banquet Drink Prices

<i>Beverage Type</i>	<i>Hosted Price</i>	<i>Cash Price</i>
<i>House</i>	5.50	6.00
<i>Call</i>	6.00	6.50
<i>Premium</i>	7.00	7.50
<i>Domestic Beer</i>	3.25	3.50
<i>Imported Beer</i>	3.75	4.00
<i>House Wine</i>	7.00	7.50
<i>Mineral Water</i>	2.50	2.75
<i>Soft Drinks</i>	2.00	2.25

\$100.00 per bar set-up fee

\$50.00 Charge for Cocktail Runner if having cocktails and no bar.

SPECIALTY SELF-SERVICE STATIONS

<i>Margaritas, Screw Drivers, Bloody Marys, Mai Tais</i>	<i>\$75.00/gallon</i>
<i>Mimosas, Champagne Punch, Sangria</i>	<i>\$65.00/gallon</i>
<i>Fresh Fruit Punch</i>	<i>\$44.00/gallon</i>

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BAR PACKAGES

<i>Liquor Type</i>	<i>Time Period</i>	<i>Per Person</i>
<i>House Brand Liquors</i>	<i>one hour</i>	<i>13.00</i>
	<i>two hours</i>	<i>19.00</i>
	<i>Three hours</i>	<i>24.00</i>
	<i>four hours</i>	<i>29.00</i>
	<i>Additional hours</i>	<i>10.00</i>
<i>Call Brand Liquors</i>	<i>one hour</i>	<i>14.00</i>
	<i>two hours</i>	<i>20.00</i>
	<i>Three hours</i>	<i>25.00</i>
	<i>four hours</i>	<i>30.00</i>
	<i>Additional hours</i>	<i>11.00</i>
<i>Premium Brand Liquors</i>	<i>one hour</i>	<i>16.00</i>
	<i>two hours</i>	<i>22.00</i>
	<i>Three hours</i>	<i>27.00</i>
	<i>four hours</i>	<i>32.00</i>
	<i>Additional hours</i>	<i>13.00</i>

*Beverage packages include all mixers, garnishes,
domestic beer, house wine, mineral waters, and sodas.*

\$100.00 per bar set-up fee

Wine Service

House Wine service offered throughout the service of your meal

*House Wines (Chardonnay, Cabernet and Merlot)
\$8.00 per person or \$25.00 /bottle*

*All prices listed subject to sales tax and service fee
Orange Tree Golf Resort 10601 N. 56th Street Scottsdale, Arizona 85254 (480)948-6100
www.orangetree.com*

ORANGE TREE VENDOR LIST

PHOTOGRAPHERS:

Dwight Smith Photography
Dwight Smith
(480) 831-9877

George Burnette Photo
GeorgeBurnettePhoto.com
(602) 942-0262

Eckert Photography
Patty Eckert
(480) 491-7589

Candid Wedding Photographers
Kent Younger
(480) 756-2234

Scott Schauer Photo
(480) 945-8855

ENTERTAINMENT:

Windy City DJ's
Frank Macioce
(480) 966-9900

Citron Sounds DJ
Jon Citron
(480) 966-2929

Party Masters
10105 E. Via Linda
Scottsdale, Az 85258
(480) 947-6500

Ray the DJ
Mark Ernst
(480) 921-9665

Limelight (Marilyn)
7500 E. Butherus Drive
Scottsdale, Az 85260
(480) 391-3679

SKM Entertainment
8511 E. Jenan Drive
Scottsdale, AZ 85260
(480) 423-1114

PIANISTS:

Music by Debrah
Deborah Offenhauser
(602) 678-0143

Mark Conroy
(480) 734-5202

FLORISTS:

Flower Kingdom
Linda King
(602) 870-5658

Flowers by Jodi
400 W. Camelback Rd
Ste 205
(602) 264-6932

VIDEOGRAPHERS/MISCELLANEOUS:

Eyeful Productions
Michael Wolkis
(480) 607-7788

A-1 Video
Jerry Walker
(480) 473-1200

KC's Classic Carriage
Kristin Kinney
(602) 855-3810

Blessings From Above (doves)
Kevin Moore
(480) 924-9377