



Weddings

JW Marriott® Camelback Inn Scottsdale

Let the Legend Grow...

Congratulations on your engagement!

The JW Marriott Camelback Inn Scottsdale invites you to treat yourself to a 5 Diamond experience. Whether you dream of viewing colorful desert sunsets or lush emerald lawns situated in the center of a beautiful valley; our dedicated and crafted team will orchestrate a wedding day specifically designed to your style.

Our Resort provides a perfectly manicured North Garden with breathtaking views of Camelback Mountain; an unforgettable and romantic ceremony setting. Elegant ballrooms await you and your guests to enjoy the best culinary talent in Scottsdale while celebrating and dancing the night away.

Our newly renovated Lakeview Inn at the Camelback Golf Club offers both Terrace and Lawn areas for ceremonies capturing spectacular views of water features and our 36 hole championship golf courses. For your special day, surround yourself with walls of glass in a room offering unparalleled ambiance.

“Where Time Stands Still”, we intuitively create the moments to remember. For that once in a lifetime day, come “Inn”, relax and let us take care of all the details.

JW Marriott Camelback Inn, Scottsdale
5402 East Lincoln Drive
Scottsdale, AZ 85253
480-948-1700
www.camelbackinn.com



The Rehearsal

Mummy Mountain Rehearsal Dinner

Corn and Jalapeño Muffins
Buttermilk Biscuits

Salad Station

Iceberg and Mesclun Greens with Baby Tomatoes,
Cucumber, Mushrooms, and Radish Sprouts
Buttermilk Ranch and Red Wine Vinaigrette
Roasted Country Vegetable Salad
3 Bean Salad

From the Grill

10 oz. New York Strip*
Sweet Corn on the Cob
Savory Pinto Beans
Baked Potatoes with
Butter, Sour Cream, Green Onions
Bacon and Sharp Cheddar Cheese

Warm Deep Dish Apple Pie
Vanilla Bean Ice Cream

Starbucks Coffee and Taylors of Harrogate Tea Service

The following selections may be added at an
additional \$5.00 each per person:

Barbecued Baby Back Ribs
Barbecued Chicken
Red Trout Cowboy Pouch*

A minimum setup/tear down fee of \$1000.00 will apply to
events on Mummy Mountain I and \$500.00 on Mummy
Mountain II.

A minimum of 75 guests are required or add \$10.00 per
person.

\$85.00++ per person

*Items may be cooked to order; consuming raw or undercooked
meats, poultry, seafood, shellfish or eggs may increase your risk
of food borne illness

All pricing is subject to a 24% service charge and applicable sales tax



The Ceremony

WEDDING CEREMONY

Choose from the North Garden with blooming flowers and views of Camelback Mountain or the Lakeview Inn with flowing waterfalls and lush fairway views. With the picturesque Arizona sky as a canopy and desert mountains as a backdrop, make an everlasting memory.

Certified Marriott Wedding Specialist

White Folding Chairs

Wireless Lapel Microphone with Speakers

Audio Engineer

Water Service for your Guests

Gift Tables

Guest Book Table

Rehearsal Services

Ceremony Set Up Fee – Based on Season



The Reception

The Diamond Wedding

Starter (Choose One)

Baby Spinach

Frisee, Strawberries, Goat Cheese and Candied Pecans

With White Balsamic Vinaigrette

Or

Spring Lettuces

Hot House Cucumber, Cherry Tomato and

Maytag Bleu Cheese with Sherry Vinaigrette

Entree (Choose One)

Pan Seared Salmon

Pommery Mustard Beurre Blanc

Fennel-Potato Gratin and French Beans*

Or

Rosemary Breast of Chicken

Roasted Lemon and Marjoram Jus Lie

Asiago Risotto and Seasonal Vegetables*

Dessert

Wedding Cake

Menus designed for 150 guests and under.

Some items may be subject to seasonal availability.

\$69.00 ++ per person

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The Platinum Wedding

Custom Chef's Amuse Bouche

Starter (Choose One)

Petite Romaine Lettuce

Roasted Artichokes, Teardrop Tomatoes and Feta Cheese
With Olive Oregano Dressing

Or

Grilled Asparagus Salad

Bib Lettuce, Frisee, Radicchio, Oven Roasted Tomato and
Manchego Cheese with a Caper-Balsamic Vinaigrette*

Or

Lobster Bisque en Croute

Lobster, Fennel and Dry Sherry*

Entree (Choose One)

Chianti Braised Beef Short Ribs

Chianti Demi Glace

Roasted Carrots, Chard and Yukon Gold Puree*

Or

Sweet Soy Glaze Salmon

Ginger Beurre Blanc

Coconut Lemongrass Forbidden Rice and Baby Bok Choy*

Or

Free Range Chicken

With Roasted Chicken Jus Stuffed with Gruyere Cheese,
Sun Dried Tomatoes and Spinach
Crushed Garlic Red Bliss Potatoes and
Seasonal Vegetables*

Dessert

Wedding Cake

Menus designed for 150 guests and under.
Some items may be subject to seasonal availability.

\$84.00++ per person

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of food borne illness

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The Camelback Wedding

Custom Chef's Amuse Bouche

Starter (Choose One)

Heirloom Tomato and Fresh Mozzarella

Wild Organic Arugula
with Micro Basil Pesto Vinaigrette

Or

Butter Leaf Wedge

Tomato, Cucumber, Applewood Smoked Bacon and
Bleu Cheese with Chervil Buttermilk Dressing

Or

Petite Arugula

Frisee, Red Oak, Macerated Black Mission Fig
Manchego Cheese, Marcona Almonds
with Aged Sherry Vinaigrette

Or

Dungeness Crab Cake

Hominy Creamed Corn Puree and Ancho Chile Vinaigrette*

Or

Five Onion Soup en Croute

Brandied Peppercorn and Thyme Beef Broth
Crowned with a Gruyere Pastry Cap

Entree (Choose One)

Grilled Filet of Beef

Bordelaise Demi Glace
Herb Roasted Heirloom Fingerling Potatoes
And Glazed Baby Carrots*

Or

Herb Crusted Halibut

Charred Yellow Pepper Coulis
Goat Cheese Tomato Tart and Olive-Celery Salad*

Or

Free Range Chicken Breast

Roasted Garlic Chicken Jus Lie
Wild Mushroom Fricassee and Celery Root Potato Puree*

Dessert

Wedding Cake

\$98.00++ per person

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The Best of Both Worlds

Duo Entrée Plates

Add \$5 per person to the Camelback Wedding

Grilled Petite Beef Filet and Seared Sea Bass
Wild Mushroom and Potato Gnocchi "Ragout"
Garlic Buttered Asparagus and a Thyme-Cremeni Jus*

Or

Seared Petite Beef Filet with a Red Wine Sauce and
Roasted Garlic Shrimp
Heirloom Fingerling Potatoes and Seasonal Vegetables*

Menus designed for 150 guests and under.
Some items may be subject to seasonal availability.

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Hors D'oeuvres & Station Selections



Hot Hors D'oeuvres

(All Hors D'oeuvres are priced by the piece and are sold in increments of 25 pieces)

Sesame Chicken Tenders with Honey Mustard*

Feta and Sundried Tomato Phyllo Rolls

Blue Cheese Pear Pillow

Cashew Chicken Spring Roll*

Szechuan Beef Spring Roll*

Three Cheese Green Chile Quesadilla Triangle

Asian Mushroom Spring Roll

Asparagus and Shitake Mushroom in Puff Pastry

\$5.50

Majool Dates with Bleu Cheese Wrapped in Bacon*

Chipotle Tenderloin Churrasco Skewer*

Chicken and Chile Lime Skewer*

Pecking Duck Spring Roll*

Sonoran Chicken Quesadilla Triangle*

Andouille Sausage, Cheddar and Dijon Beggar's Purse*

Chicken Marsala Pot Pie*

\$6.00

Dungeness Crab Cakes with Remoulade*

Lobster and Brie Quesadilla*

Coconut Crusted Jumbo Shrimp with Sweet Chile Sauce*

Wild Mushroom and Truffle Risotto Phyllo Pinwheel

New England Lobster Pot Pie*

\$7.00

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Cold Hors D'Oeuvres

(All Hors D'oeuvres are priced by the piece and are sold in increments of 25 pieces)

Parmesan Napoleon Tower

Dessert Blossom Vegetable Summer Roll

Grilled Sonoran Chicken Roulade*

Parma Prosciutto Wrapped Asparagus Spears*

Tandori Chicken with Cucumber Raitaon Pita*

Smoked Salmon with Cranberry Orange Relish on Jalapeno Brioche*

\$5.50

Tomato Mozzarella Stack on Focaccia

Antipasto on French Baguette

Spicy Shrimp with Candied Pineapple Relish on Coconut Cornbread*

Smoked Duck with Orange and Pistachio on Pumpernickel*

Chicken Bruschetta with Pepperjack Cheese in a Tortilla Cup*

Seared Beef Tenderloin with Stone Ground Mustard on Focaccia*

\$6.00

Miso Glazed Sesame Shrimp with Sweet Chili Garlic on Rice Crisps*

Smoked Duck Breast Pinwheel with Mango Chutney in a Wonton Cup*

Ahi Tuna with Gingerbread Rice and Wasabi Caviar*

\$7.00

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Reception Enhancers

"Guest Served" figures are intended as guidelines for supplementing existing food orders

Domestic and Imported Cheese Display

Morbier, Brie, Smoked Gouda, Cambozola, Manchego and Drunken Goat with Tomato Marmalade, Quince Mustard and Fig Jam with Sliced Baguettes and Lahvosh

\$18.00 per person

Carmelized Appled Stuffed Baked French Brie

With Raspberries and Artisan Bread

\$175.00 (approximately 50 guests)

Seasonal Sliced Fruit and Assorted Berries

\$10.00 per person

Guacamole and Fresh Salsa

Corn Tortilla Chips with Guacamole, Salsa Casera
Salsa Verde and Salsa Habanero

\$12.00 per person

Dry Snacks

Cajun Trail Mix and Honey Mustard Pretzels

\$7.50 per person

Queso Fundido

A Blend of Cheese from North & South of the Border
With Corn Tortilla Chips

\$12.00 per person

Garlic Bruschettas

Served with Sundried Tomato-Basil, Kalamata Olive-Artichoke, and Cannelini Bean-Tabouleh Tapenades

\$10.00 per person

Mashed Potato Bar

Garlic Mashed Yukon Gold and Mashed Sweet Potatoes
Served with Sour Cream, Cheddar Cheese, Bacon,
Broccoli, Bleu Cheese Crumbles, Roasted Mushrooms and
Green Onions

\$14.00 per person

Grilled Antipasti

Bell Peppers, Artichokes, Asparagus, Roasted Button and
Shiitake Mushrooms, Marinated Olives, Salami, Proscuitto,
Provolone and Fresh Mozzarella Cheese

\$16.00 per person

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Culinary Action Stations

"Guest Served" figures are intended as guidelines for supplementing existing food orders

Guacamole Station

Fresh Avocado, Tomato, Onion, Cilantro, Lime and Jalapenos Prepared by a Chef and Served with Salsa Casera, Salsa Habanera and Corn Tortilla Chips
\$16.00 per person

Chicken Saltimbocca

Sautéed Chicken Breast with Prosciutto
And a Sage-Lemon Cream Reduction*
\$22.00 per person

Risotto and Ravioli Station

Roasted Mushroom and Parmesan Risotto
Butternut Squash Ravioli with Maple Sage Cream
\$20.00 per person

Fajita Station

Carved Skirt Steak and Grilled Chicken Fajitas with Guacamole, Pico de Gallo, Salsa Casera, Sour Cream, Cheddar Cheese, Shredded Cabbage, Lime Wedges and Cilantro
Served with Warm Flour Tortillas*
\$24.00 per person

Shrimp Scampi

Sautéed with Garlic and Herbs, Chardonnay
And Fresh Lemon*
\$24.00 per person (based on 4 pieces per person)

Designed for 1 ½ hours of service and minimum 35 guests.
Service Charge of \$10 per person for groups less than 35 guests. Requires Chef Attendant at \$150.00 per 75 guests.

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Culinary Action Stations (Continued)

"Guest Served" figures are intended as guidelines for supplementing existing food orders

Pasta Bar

Penne Pasta with a Choice of Marinara, Pesto, and Parmesan Cream Sauces
Condiments to include Roasted Artichokes, Garlic Sauteed Mushrooms, Sundried Tomatoes, Capers, Parmesan Cheese, Olive Oil And Chile Flakes
\$18.00 per person

Comfort Mac & Cheese

Traditional with Carr Valley Cheddar, Southwest with Roasted Green Chile and Smoked Bacon
And Gourmet with Lobster, Mascarpone and Basil*
\$18.00 per person

Sensational Sushi

California Roll, Spicy Tuna Roll, Unagi (Eel) Roll and Hamachi (Yellow Fin) Roll
Sliced Maguro (Tuna) Sashimi Prepared to Order
Served with Pickled Ginger, Wasabi and Soy Sauce*
(Based on 4 pieces per person)
\$29.00 per person

East Coast

Lobster Roll with Celery Root Slaw
Dungeness Crab Cake with Citrus and Tomato Remoulades*
(Based on 2 Pieces Each)
\$21.00 per person

Designed for 1 ½ hours of service and minimum 35 guests.
Service Charge of \$10 per person for groups less than 35 guests. Requires Chef Attendant at \$150.00 per 75 guests.

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Carving Stations

"Guest Served" figures are intended as guidelines for supplementing existing food orders

Roasted Beef Tenderloin

Wild Mushroom Ragout and Horseradish Cream Sauce
And Rosemary Sea Salt Rolls*
(approximately 20 guests)
\$375.00

Dry-Rubbed Prime Rib

Served with Creamy Horseradish, Au Jus and Brioche Rolls*
(approximately 30 guests)
\$350.00

Tarragon Mustard Baked Salmon

With Citrus Aioli and Garlic Ciabatta Rolls*
(approximately 25 guests)
\$250.00

Whole Roasted Turkey Breast

With Orange Cranberry Sauce and Gravy
And Petite Whole Grain Rolls*
(approximately 40 guests)
\$275.00

Bone-In Ham

Slow Oven Roasted with Maple Glaze
Served with Honey Mustard and Rosemary Sea Salt Rolls*
(approximately 50 guests)
\$250.00

Designed for 1 ½ hours of service and minimum 35 guests.
Service Charge of \$10 per person for groups less than 35
Guests. Requires Chef Attendant at \$150.00 per 75 guests.

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Late Night Bite Stations

Gourmet Grilled Cheese

Truffled Sottobosco
Brie and Serrano Ham
White Cheddar and Tomato*
(Based on 2 Pieces Each)
\$14.00 per person

Slip n' Sliders

Angus Ground Beef, Cheddar Cheese and Might Moe Sauce
Shaved Roasted Turkey, Provolone and Raita
Pulled Pork Shoulder, Mustard BBQ and Fried Onions*
(Based on 2 Pieces Each)
\$19.00 per person

Spuds

Loaded Potato Skins
Crispy Tots
Seasoned Steak Fries
Sweet Potato Waffle Fries
Specialty Ketchups and Dips
\$14.00 per person

Designed for 1 ½ hours of service and minimum 35 guests.
Service Charge of \$10 per person for groups less than 35 guests

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Late Night Bites Stations (continued)

Bar Munchies

Gourmet Popcorn with Specialty "Shaker" Seasonings

Assortment of Specialty Nuts

Snyder's of Hanover Honey Mustard Pretzels

\$11.00 per person

Winging It

Buffalo Style Chicken Wings

Chipotle-Honey BBQ Chicken Wings

Jerk Marinated Grilled Wings

Buttermilk Ranch and Bleu Cheese Dips

Celery and Carrot Sticks*

(Based on 3 Wings per person)

\$16.00 per person

Cupcakes and Profiteroles

Chocolate, Vanilla, and Red Velvet Mini Cupcakes

With Assorted Frostings

Pate au Choux Stuffed with Petite Sweet Cream

(Based on 3 Pieces per person)

\$10.00 per person

Designed for 1 ½ hours of service and minimum 35 guests.

Service Charge of \$10 per person for groups less than 35 guests.

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Farewell Brunch



Brunch

Selection of Chilled Fresh Juices

Freshly Baked Breads, Muffins and Croissants
Whipped Butter and Preserves

Sliced Seasonal Melons and Organic Berries

Cured Smoked Salmon with Assorted Bagels, Cream
Cheese, Onions, Capers, Heirloom Tomatoes
and Hard-cooked Eggs

Domestic and Imported Cheese Display
with Sliced Artisan Baguettes and Lavash

Mixed Greens Salad with Cherry Tomato, Hot House
Cucumber, Carrot, Roasted Artichokes, Toasted Sunflower
Seeds and Herb Croutons with Sherry Vinaigrette
and Herb Buttermilk Dressing

Mediterranean Cous Cous Salad

Roasted Vegetable Strata
Scrambled Eggs Benedict with Ancho Chile Hollandaise

Pecan Wood Smoked Bacon or Pork Country Sausage Links

Herb Roasted Yukon Gold Potatoes with Caramelized
Onions and Peppers

Citrus Roasted Chicken Breast with Vegetable Ratatouille and
Lemon Caper Jus Lie

Selection of Petite French Pastries and Chocolate Covered
Strawberries

Starbucks® Regular and Decaffeinated Coffee
Taylors of Harrogate® Tea, Iced Tazo Tea

\$75.00++per person

Designed for 1 hour of service and minimum 35 guests.
Service Charge of \$10 per person for groups less than 35
guests will be applied to menu price.

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Enhancements

Carved Whole Tenderloin of Beef, Wild Mushroom Ragout
Rosemary Sea Salt Rolls
\$18 per person (minimum 20 guests)

Carved Dry Rubbed Prime Rib of Beef, Horseradish Cream
Au Jus and Brioche Rolls
\$12 per person (minimum 30 guests)

Carved Sage and Garlic Roasted Turkey Breast
Orange-Cranberry Sauce, Jus Lie, Molasses Rolls
\$9 per person (minimum 25 guests)

Carved Maple Glazed Ham, Honey Dijon Mustard
Rosemary Sea Salt Rolls
\$7 per person (minimum 40 guests)

Carved Tarragon Mustard Baked Salmon, Citrus Aioli
Garlic Ciabatta Rolls
\$10 per person (minimum 25 guests)

French Toast Station
Cinnamon Chip Brioche or Classic Crunchy Brioche
Maple Syrup and Whipped Butter
\$12 per person

Omelets and Eggs made to order
Ham, Smoked Bacon, Spinach, Roasted Green Chilies, Onions,
Tomatoes, Mushrooms, Bell Peppers, Cheddar and Jack Cheese
\$12 per person

Breakfast Quesadilla Station
Flour Tortillas with Scrambled Eggs, Cheddar Cheese
Tomatoes, Chilies and Salsa Casera
\$12 per person (minimum 25 guests)

Pancake Station
Buttermilk Pancakes and Blueberry Pancakes, Whipped Butter
Maple Syrup, Warm Apple Compote, Sliced Strawberries
Toasted Pecans and Whipped Cream
\$12 per person

Turkey Maple Sausage
\$6.50 per person (2 pieces per person)

All Action Stations require one Chef Attendant per 75 guests
at \$150.00 per attendant.

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Beverage Selections

Beverage Arrangements

| Item | Premium Brands | Top Shelf Brands |
|-------------|-------------------------|--------------------------------|
| Scotch | Dewars | Johnny Walker Red |
| Gin | Beefeater Gin | Bombay Sapphire |
| Bourbon | Jim Beam | Jack Daniels Tennessee Whiskey |
| Vodka | Smirnoff | Kettle One |
| Rum | Bacardi Light | Captain Morgan's |
| Whiskey | Canadian Club | Crown Royal |
| Tequila | Jose Cuervo Traditional | 1800 Silver |
| Brandy | Korbel | Courvoisier VS |

| | Hosted Bar | Cash Bar |
|---------------------------|-------------------|-----------------|
| Premium Brands | \$8.50 each | \$9.00 each |
| Top Shelf Brands | \$9.50 each | \$10.00 each |
| Cordials | \$9.50 each | \$10.00 each |
| Imported Beer | \$6.75 each | \$7.25 each |
| Domestic Beer | \$5.75 each | \$6.25 each |
| Micro Brewery Selections | \$6.75 each | \$7.25 each |
| Champagne | \$48.00 bottle | \$11.00 each |
| Premium Wine Selections | \$40.00 bottle | \$11.00 each |
| Top Shelf Wine Selections | \$44/\$58 bottle | \$13.00 each |
| Mineral Water | \$4.75 each | \$5.25 each |
| Soft Drinks | \$4.75 each | \$5.25 each |

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Beverage Arrangements (Continued)

Domestic

Bud Light, Coors Light, O'Douls

Imported

Corona, Stella Artois

Micro-Brewery Selection

Sam Adams Light, Four Peaks Kiltlifter Ale

Premium Wines

14 Hands \$40.00

Chardonnay, Merlot, Cabernet

Top Shelf Wines

Buehler Vineyard, Chardonnay \$44.00

Buehler Vineyard, Cabernet Sauvignon \$58.00

Robert Mondavi Winery Merlot \$56.00

Silven Ridge Pinot Noir \$56.00

Martini Bar

Absolut, Absolut Citron, Crop (Organic Vodka)

Ketel One, Beefeater, Tanqueray 10

and Bombay Sapphire with Assorted Garnishes

\$12.00 each

Margarita Bar

Don Julio Blanco, Patron Silver, Cabo Wabo Reposado

Cruz Reposado, Casa Noble Anejo

\$12.00 each

Cordials

Kahlua, Bailey's Irish Cream, Frangelico, Grand Marnier

Amaretto Di Saronno and Sambuca Romana

\$9.50 each

Sangria

\$110.00 per gallon

Prickly Pear Lemonade

\$80.00 per gallon

All pricing is subject to a 24% service charge and applicable sales tax

Catering Wine List

Sparkling Wines

| | |
|---------------------------|----------|
| Schramsberg, "Mirabelle" | \$56.00 |
| Zonin, Prosecco | \$40.00 |
| Piper Sonoma, Brut | \$44.00 |
| Veuve Clicquot, Champagne | \$110.00 |

Sweet White Wines

| | |
|---------------------------------------|---------|
| Willamette Valley Vineyards, Riesling | \$38.00 |
|---------------------------------------|---------|

Dry Light to Medium Intensity White Wines

| | |
|--|---------|
| Hanna, Sauvignon Blanc | \$48.00 |
| Terlato Family Vineyards, Pinot Grigio | \$56.00 |
| Ferrari Carano, Fume Blanc | \$42.00 |

Dry Medium to Full Intensity White Wines

| | |
|-------------------------------|---------|
| 14 Hands, Chardonnay | \$40.00 |
| Paul Dolan, Chardonnay | \$42.00 |
| Buehler Vineyards, Chardonnay | \$44.00 |
| Sonoma Cutrer, Chardonnay | \$52.00 |
| Jordan, Chardonnay | \$59.00 |
| ZD Wines, Chardonnay | \$62.00 |

Dry Light to Medium Intensity Red Wines

| | |
|----------------------------------|---------|
| 14 Hands, Merlot | \$40.00 |
| MacMurray Ranch, Pinot Noir | \$45.00 |
| Brella, Pinot Noir | \$56.00 |
| Belle Glos, "Meiomi", Pinot Noir | \$59.00 |
| Decoy by Duckhorn, Merlot | \$62.00 |

Dry Medium to Full Intensity Red Wines

| | |
|--|---------|
| 14 Hands, Cabernet Sauvignon | \$40.00 |
| The Lucky Country by Two Hands, Shiraz | \$49.00 |
| Ferrari Carano, Sienna, Red Blend | \$60.00 |
| Buehler Vineyards, Cabernet Sauvignon | \$58.00 |
| Uppercut Cabernet Sauvignon | \$64.00 |
| Robert Mondavi Winery, Merlot | \$56.00 |
| Ravenswood, Zinfandel | \$42.00 |
| Louis Martini, Cabernet Sauvignon | \$44.00 |
| Beringer, Cabernet Sauvignon | \$48.00 |
| Rutherford Hill, Cabernet Sauvignon | \$68.00 |

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Wedding Cake

Specialty Wedding Cakes

Cake Flavors

White Cake
Chocolate Cake
Layered Marble Cake
Hazelnut Cake
Yellow Cake
Carrot Cake
Chocolate Decadent
Red Velvet

Cake Fillings

Bavarian Cream
Chocolate Mousse
Whipped Cream
Lemon

Icing

Resort Wedding Cake with Buttercream ~ Included in per person package pricing
Resort Wedding Cake with Rolled Fondant ~ **\$5.00 ++ Per Person**

*We proudly offer **Julia Baker Confections Custom Designed Wedding Cakes**
Amaze your guests with a "Julia Baker Original" for an additional charge*

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Terms and Conditions

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Catering Menus

Our printed menus are for general reference. Our Catering Staff will be happy to propose customized menus to meet your specific needs. All prices listed are subject to change. Menu prices will be confirmed by your Catering Manager.

Guarantee

Guarantees are required for all catered food and beverage events. Final attendance must be confirmed three business days in advance, or the expected number will be used. This number will be your guarantee and is not subject to reduction. However, increases in guarantees may be accepted up to twenty-four hours prior to the function, subject to product availability. We will set and prepare food for 3% over the guarantee.

Decorations

Arrangements for floral centerpieces, special props and entertainment may be made through the Catering Department. All decorations must meet with the approval of the Phoenix Fire Department, i.e. Smoke machine, candles, etc. The hotel will not permit the affixing of any items to the walls or ceiling of rooms unless written approval is given by the Catering department.

Security

The hotel may require Security Officers for certain events. Only hotel approved Security firms may be used.
List available upon request.

Signage

In order to maintain the ambiance of the hotel, all signs must be professionally printed; no handwritten signs are allowed. Our hotel prohibits signs of any kind in the main lobby.

Labor Charges

Carvers, station attendants, additional food and cocktail servers are available at a minimum fee of \$150.00 per attendant for each four hour time period. A \$125.00 labor charge will be applied to lunch and dinner buffets that do not reach a minimum guarantee of 50 guests. A \$150.00 bartender charge will apply if \$450.00 minimum is not achieved per bar. \$150.00 bartender fee for all Hospitality Suites up to 4 hours, additional hours at \$30.00 per hour.

Service Charge, Sales Tax & Audio Visual

A 24% taxable service charge and current state sales tax will be added to all food and beverage, as well as any Audio Visual equipment charges. Ceremony Fees and Meeting Room Rental are subject to State Sales Tax.

Terms and Conditions

Weather Policy

Any of the following locally forecasted weather conditions will require the relocation of an outdoor event to its indoor back - up location: 30% or higher chance of Precipitation, Temperatures below 60 degrees or over 100 degrees, Wind gusts in excess of 15mph. Decisions will be made no less than 5 hours prior to the scheduled start time. A client requested delay resulting in a double set - up will be assessed a service charge of \$10.00 per guaranteed guest.

Food & Beverage

It is our policy not to permit food and beverages to be brought into or removed from our function rooms or hospitality suites. In function areas, alcoholic beverages are sold by the drink only. If alcoholic beverages are to be served on the hotel premises (or elsewhere under the hotel's alcoholic beverage license) the hotel will require that beverages be dispensed only by hotel servers and bartenders. The hotel's alcoholic beverage license requires the hotel to (1) request proper identification (photo ID) of any person of questionable age and refuse alcoholic beverage service if the person is either under age or proper identification cannot be produced and (2) refuse alcoholic beverage service to any person who, in the hotel's judgment, appears intoxicated. Consuming raw or under cooked meats, seafood, poultry, shellfish or eggs may increase your risk of food borne illnesses.

Electrical Charges

Electrical needs exceeding existing 120 volt/20amp wall plug service must be arranged in advance and will be charged accordingly. Additionally, installing/labor charges and rental of necessary equipment will be accessed. All equipment must have UL listing. Information outlining power capabilities as well as appropriate engineering charges is available through your Catering contact.

Audio Visual

A complete line of audio visual aids are available through our in - house audio visual company, Marriott Visual Presentations. Your Catering Manager can arrange equipment suited to your needs.

Guest Packages

The Hotel will not accept packages more than five days prior to your function date and notification of deliveries must be in writing. Shipments must include: Company/Group Name, your Representatives name, Return Address and Date of Function. The Hotel will not assume any responsibility for the damage or loss of merchandise sent to the Hotel for storage. Handling charged will be accessed based on volume.

Menu Tasting

Complimentary taste panels may be arranged for definite business on special menus for up to 4 persons. Addition attendees can be accommodated at 50% of the menu price.

Terms and Conditions

Liquor Laws and Regulations

The JW Marriott Camelback Inn Scottsdale Resort & Spa is committed to a policy of providing legal, proper and responsible hospitality. The Resort requires that all beverages be dispensed only by Resort staff. Alcohol will not be served to guests who appear intoxicated, under the age of 21 or are unable to produce acceptable identification. We encourage the adoption by Banquet Groups of a designated driver program. Whereby one or more persons accept the responsibility of not consuming alcoholic beverages and thereby ensuring the safe transportation of others in the party. In addition, our Banquet Maitre'D will be happy to assist anyone in making alternative transportation arrangements and/or overnight accommodations during the course of your function. The sale and service of alcoholic beverages is regulated by the Arizona State Liquor Commission. The JW Marriott Camelback Inn Scottsdale, Resort & Spa, as licensee, is responsible for the administration of these regulations. It is a resort policy, therefore, that liquor may not be brought into the resort for use in banquet or hospitality functions. Arizona State liquor laws permit alcoholic beverage service from 6:00 am through 2:00 am Monday through Saturday and 10:00 am through 1:00 am Sunday. A 24% taxable service charge and state sales tax will be added to all food and beverages.

Payment

All deposits for retaining banquet facilities are non-refundable. Terms of payment will be established in your confirmation agreement. Advance deposits and total repayment may be required. Credit may be established with hotel for corporate and convention business only if the total estimated charges exceeds \$10,000.00. All private functions (weddings, anniversaries, bar mitzvahs, class reunions, etc...) require a payment of estimated charges payable by credit card on the day of the event.

Cancellations

The following cancellation schedule for food, beverage and room rental will apply for all groups:

30 days, 50% of the total

14 days, 75% of the total

72 hours cancellation, 100% of the total