


Weddings by 

Hyatt Regency Scottsdale Resort & Spa at Gainey Ranch





Your Experience



Details



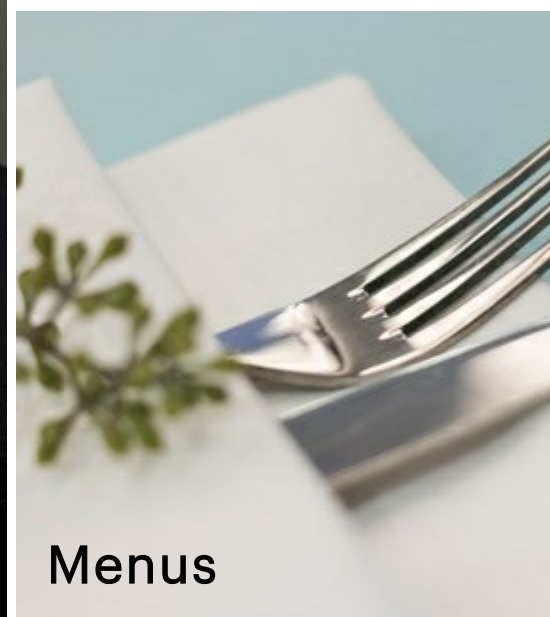
Vendors



Packages



Gallery



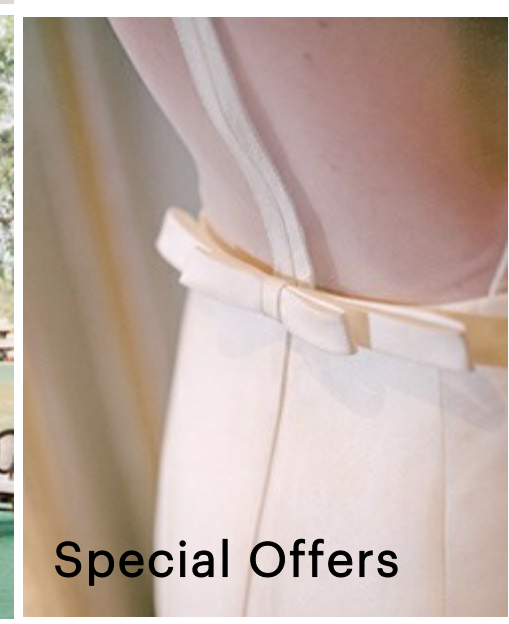
Menus



Bar



Venues



Special Offers



Gallery



Your Experience



Congratulations on your engagement and thank you for your interest in Hyatt Regency Scottsdale Resort & Spa at Gainey Ranch to host your special day!

Our Wedding and Event team will help you take care of every detail and flawlessly execute the day of your dreams. We'll work with you to plan the wedding ceremony and reception of your dreams!

We look forward to helping you personalize it all to make your special day even more special.

Our Resort

A stunning desert retreat located in the heart of Scottsdale gives you the chance to discover the infinite beauty of the Sonoran Desert. Immerse yourself in our oasis-like resort for your special day and experience the luxury services that define our resort. Enjoy stunning lake views or the picturesque McDowell Mountains from your guestroom, play 27-holes of championship golf, or dine al fresco as you listen to live music.

Take advantage of our StayFit Gym, rejuvenating spa and poolside cabanas at the 2.5-acre water playground with 10 pools.

Situated on Gainey Ranch, our resort is comprised of 493 guestrooms, 70,000 sq ft of unique indoor/outdoor event space, 2.5 acre water playground, Spa, and miles of jogging and bicycle trails.

Your Wedding Weekend

A weekend worth of celebration is waiting for you and your guests at Hyatt Regency Scottsdale Resort & Spa at Gainey Ranch. Join with family and friends in the days before your celebration for soothing spa treatments, championship golf, tennis or simply enjoying time together by the pool. When your special day arrives, relax knowing our team of event professionals will oversee every detail to your specifications, so all you have to do is enjoy the experience.

Personalized Service

Creating a unique experience is our goal and we look forward to helping you choose each detail from setup to culinary creations to create the perfect wedding.



Packages

UNIQUE WEDDING OFFERS BOOK YOUR PREMIER WEDDING PACKAGE AND RECEIVE:

- Choice of Butler Passed Hors D'oeuvres
- Custom Dining Experience with Champagne Toast
- Premium Open Bar
- Customized 3-Tier Wedding Cake
- Choice of Black or White Outdoor Garden Chairs
- Choice of Black or White Linen and Napkins
- White China, Silver Flatware, Clear Stemware
- Votive Candles
- Banquet Tables, Chairs, Linen, Staging, Display Tables and Dancefloor
- Weather Back-Up Space
- Two (2) Complimentary Microphones and Speaker System for the Ceremony
- Complimentary Self-Parking
- Hyatt Honeymoon Nights Through World of Hyatt
- Additional World of Hyatt Rewards Based on Final Spend
- Wedding Tasting for up to Four (4)
- Complimentary Suite for Night of Wedding
- Complimentary Dressing Room for Wedding Party
- Special Room Rates for Guests
- Special Pricing for Wedding Events: Rehearsal Dinner, Post Wedding Brunch

To learn more about terms and conditions or customizable packages, please contact our Wedding Sales team.





Special Offers

CELEBRATE YOUR WEDDING DAY AT HYATT AND EARN FREE NIGHTS ON YOUR HONEYMOON

Now there is even more to love about your wedding at Hyatt. When you celebrate your wedding at a participating Hyatt hotel, you can earn free honeymoon nights at any Category 1-7 hotel or resort worldwide - from authentic resorts that capture the essence of the destination to exciting city hotels across the globe. Simply request offer code **HMOON** and enter into a contract by **December 31, 2022** to hold your wedding or commitment ceremony at a participating Hyatt hotel and you will earn World of Hyatt Bonus points redeemable for free nights with no blackout dates at participating hotels or resorts worldwide.

\$10,000 USD total spend for wedding = 60,000 World of Hyatt Bonus Points (Redeemable for a minimum of two free nights at any Hyatt hotel or resort worldwide)

\$20,000 USD total spend for wedding = 90,000 World of Hyatt Bonus Points (Redeemable for a minimum of three free nights at any Hyatt hotel or resort worldwide)

\$30,000 USD total spend for wedding = 120,000 World of Hyatt Bonus Points (Redeemable for a minimum of four free nights at any Hyatt hotel or resort worldwide)

\$40,000 USD total spend for wedding = 150,000 World of Hyatt Bonus Points (Redeemable for a minimum of five free nights at any Hyatt hotel or resort worldwide)





Outdoor Venues



Desert Garden

The beauty of the Arizona landscape is the inspiration for the newest outdoor venue at Hyatt Regency Scottsdale Resort and Spa—The Desert Garden. This inspiring space, located in a serene courtyard and surrounded by a grove of mesquite trees, weaves together natural textures, materials, landscape and design to create an oasis in the desert.

Ceremony Site Fee: \$5,000.00 ++
Ceremony accommodates up to 250 guests



Palm Grove

Framed by spectacular palm trees, Palm Grove offers lakeside views of the Gainey Ranch Golf Course and McDowell Mountains.

Ceremony Site Fee: \$5,000.00 ++
Ceremony accommodates up to 400 guests



Terrace Court

Surrounded by blooming bougainvillea, Terrace Court overlooks our sparkling pools and the majestic McDowell Mountains.

Ceremony Site Fee: \$4,000.00 ++
Ceremony accommodates up to 250 guests



Outdoor Venues

Lawn Court

A secluded open-air courtyard fringed with magnolia trees, date palms and colorful flower beds creates a beautiful quiet and tranquil outdoor setting.

Ceremony Site Fee: \$4,000.00 ++
Ceremony accommodates up to 450 guests



Waterfall Terrace

Set back lakeside, this venue showcases sparkling fountains, views of the Gainey Ranch Golf Club and frames the Majestic McDowell Mountains perfectly.

Ceremony Site Fee: \$2,000.00 ++
Ceremony accommodates up to 125 guests



Indoor Venues

Sonwai

This unique room features floor to ceiling movable glass walls that frame the spectacular views of Palm Grove and the splendor of the McDowell Mountains.

Ceremony Site Fee: \$2,000.00 ++
Ceremony accommodates up to 50 guests





Indoor Venues

Arroyo

With views of Terrace Court and the McDowell Mountains, it's hard to resist the floor to ceiling windows and spectacular views.

Ceremony Site Fee: \$2,000.00 ++

Ceremony accommodates up to 80 guests



Ballrooms

Arizona Ballroom

Incorporating local elements, the 12,000 square foot ballroom is adorned with beautiful stained oak millwork. The outside entrance features cascading fountains, vibrant bougainvillea and over fifty royal date palms lining the entry drives.

Ceremony Site Fee: \$4,000.00 ++

Ceremony accommodates up to 600 guests



Vaquero Ballroom

Vaulted ceilings and warm, neutral colors make this elegant setting our largest venue. The adjoining foyer works well for cocktails and hors d'oeuvres prior to your reception.

Ceremony Site Fee: \$4,000.00 ++

Ceremony accommodates up to 750 guests



Curated Menus

Culinary Packages

Choose from among the following customizable styles of service:

Plated Packages: Guests are seated and served a three course meal with single or duo entree option. This style of service allows you to plan your wedding menu with confidence, giving you the opportunity to choose each course in advance.

Personal Preference Allow your guests to personalize their dining experience. Treat them to an elegant four course meal. You pre-select the appetizer and salad while your guests have the opportunity to choose their entrée tableside with their server the night of your celebration.

Buffet Casual and efficient, a great way to offer variety from regionally inspired cuisine to customized selections.



Enhancements

Enhance your wedding further by adding on additional tasty selections for your guests to enjoy post ceremony or later in to the evening as the celebration continues!

Tray Passed Let your guests mingle, as we bring passed bites to them.

Reception Stations A great choice if you prefer an informal setting on a flow for your wedding day.

Specialty Stations Interactive and perfect for multiple cuisine offerings. Provides versatility and the opportunity for guests to meet and mingle during dinner.



Pricing at a Glance

At Hyatt, we pride ourselves on amazing menus and guest experiences. For specific pricing details for appetizers, dinner menus, bar service and other add ons reivew our individually curated packages, or contact our Wedding Sales team for custom pricing options!

Culinary Enhancements

Cold Hors d'oeuvre Selections - Passed or Displayed**

- Tiny Tomato Caprese
- Smoked Chicken & Mango on a Jack Cheese Crostini
- Shrimp & Avocado Tartlets
- Espresso Seared Beef on Garlic Crostini with Horseradish Cream
- Brie with Spicy Apple and Walnut Chutney
- Smoked Salmon Rose with Capers and Dill
- Lobster Medallion with Papaya Relish
- Chipotle Chicken Wonton Cone
- Beef Tenderloin with Balsamic on Focaccia
- Red Pepper Polenta with Herb Cheese and Square Napoleon
- Southwest Shrimp Scampi Shooters - **\$10.00 each**

Hot Hors d'oeuvre Selections - Passed or Displayed**

- Chicken Pot Stickers with Sesame Dip
- Shrimp Tempura with Dynamite Sauce
- Charred Lamb on Herbed Toasted with Mango Salsa
- Lump Crab Cake with Spicy Remoulade
- Wild Mushroom Tarlet with Goat Cheese and Micro Arugula
- Beef Empanadas with Tomatillo Salsa
- Jalapeno Bacon Wrapped Scallops
- Black Bean and Corn Empanada with Guacamole
- Apricot-Chile Glaze Chicken Skewers
- Vegetable Spring Rolls with Ponzu Sauce
- Sonoran Chicken Spring Roll with Guacamole
- Beef Wellington with Horseradish Cream

All items \$9.00 per piece unless otherwise noted. Minimum (25) pieces per item.

***Station attendant may be required for Displayed items*



Specialty Stations

Alto Antipasti: Assortment of Italian Meats & Cheese: Prosciutto, Salami, Brie and Gouda; Accompanied by Fig Chutney, Assorted Olives, Oven Roasted Tomatoes, Ciabatta and Grissini Breadsticks - **\$17.00 per guest**

American Artisanal Cheese: Barely Buzzed Espresso Cheddar, Lamb Chopper & Chef's selection of handcrafted cheeses from America's Finest Dairies. Marcona Almonds, Seasonal Fruit Chutney, Fig Cake, Lavash and Sourdough Baguettes - **\$15.00 per guest**

Noh Sushi Station: Based on 3 pieces per person - Assorted Maki Sushi - Spicy Tuna, California, Philadelphia Cream Cheese & Fresh Water Eel Rolls, Edamame, Pickled Ginger, Wasabi and Soy Sauce - **\$22.00 per guest**

Lump Crab Cake Action Station:** Based on 2 pieces per person - Crab Cakes cooked to order with Spicy Remoulade Sauce - **\$25.00 per guest**

Quesadilla Station**:

- Slow Braised Tequila Chicken with Charred Green Onions, Monterey Jack Cheese
- Beef Machaca, Pickled Onions, Jalapeno Jack Cheese
- Seasonal Vegetables and Mozzarella
Sour Cream, Guacamole, Roasted Tomato and Tomatillo Salsa - **\$25.00 per guest**

****Chef Attendant required - \$300.00 each**



Premier Package

Salad (Select One):

Baby Gem Salad, Salad, Shaved Pecorino, Crisp Pancetta, Honey Truffle Vinaigrette

Baby Greens with Crow's Dairy Goat Cheese, Roasted Pears, Candied Walnuts, Cabernet Vinaigrette

Heirloom Tomatoes, Fresh Burrata, Preserved Lemon, Extra Virgin Olive Oil and Ciabatta Croutons

Southwest Caesar Salad - Romaine Lettuce, Roasted Corn, Black Beans, Tomatoes, Cornbread Croutons, Manchego Cheese, Tortilla Strips, Chipotle-Garlic Dressing

Entree (Select up to 3 options for your guests to select in advance):

Herb Crusted Chicken, Natural Jus

Pan Seared Halibut with Citrus Beurre Blanc

Oven Roasted Chile Lime Salmon

Brandt Marinated All Natural Steak

Grilled Filet Mignon with Herb Butter

Accompaniment - Starches (Select One):

Mascarpone Polenta

Chive Whipped Potatoes

Green Chile White Cheddar Grits

Mushroom Risotto Trio

Oven Roasted Fingerling Potatoes with Caramelized Onions

White Truffle Mac and Cheese

Accompaniment - Vegetables (Select One):

Cauliflower Puree

Roasted Asparagus

Heirloom Carrots

Haricot Vert

Broccolini

Roasted Brussel Sprouts with Balsamic Glaze

Package Inclusions

Choice of Three (3) Passed or Displayed Hors D'oeuvres during your cocktail hour

Four Hour Premium Bar

Three Tier Custom Designed Cake

Bread Presentation during dinner

Champagne Toast during dinner

Coffee & Hot Tea Service

\$195.00 per guest plus service charge and applicable taxes





Regency Package

Salads (Choice of One):

Traditional Wedge Salad served with Bacon, Bleu Cheese Crumbles and Oven Dried Tomatoes

Baby Greens with Crow's Dairy Goat Cheese, Roasted Pears, Candied Walnuts, Cabernet Vinaigrette

Chophouse Salad with Romaine and Iceberg Lettuce, Parmesan, Provolone, Olive, Tomato, Cucumber, Herbed Vinaigrette

Entree (Select up to 3 options for your guests to select in advance):

Roasted All Natural Chicken, stuffed with Boursin Cheese, Rosemary Jus

Mediterranean Sea Bass, Sundried Tomato Butter

Grilled Filet Mignon, Morel Mushroom Ragout

DUO of Braised Short Rib and Jumbo Shrimp Scampi, Caramelized Onions, Tomato Caper Butter

DUO of Grilled Spiced Filet Mignon and Pan Seared Striped Bass, Mushroom Relish and Grapefruit Gremolata

Accompaniment - Starches (Select One):

Garlic Mashed Potatoes

Chive Whipped Potatoes

Potatoes Dauphinois

Herbed Risotto

Mushroom Risotto Trio

Oven Roasted Fingerling Potatoes with Caramelized Onions

Accompaniment - Vegetables (Select One):

Cauliflower Puree

Seasonal Roasted Vegetables

Roasted Asparagus

Heirloom Carrots

Haricot Vert

Broccolini

Roasted Brussels Sprouts with Balsamic Glaze

Package Inclusions

Choice of Four (4) Passed or Displayed Hors D'oeuvres during your cocktail hour [based on four pieces per person]

-OR-

Alto Antipasti

-OR-

Choice of Two (2) Premium Passed or Displayed Hors d'oeuvres

Five Hour Premium Bar

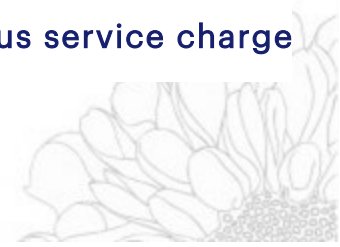
Three Tier Custom Designed Cake

Bread Presentation during dinner

Champagne Toast during dinner

Coffee & Hot Tea Service

\$215.00 per guest plus service charge and applicable taxes





Personal Preference

Guests choose their own entrees in a banquet setting. Better than the standard dual-entree option. More elegant than the casual buffet. An option designed to satisfy individual tastes and preferences.

Starter (Pre-Select One):

Fresh Jumbo Crab Cake with a Sweet Corn Puree and Red Chile Oil

Southwest Spiced Ahi Tuna, Avocado Crema, Roasted Corn and Black Bean Salad

Seared Potato Gnocchi, Wild Mushrooms, Tuscan Kale, Parmesan Cheese, Roasted Red Pepper Coulis

Fire Roasted Tomato Soup with Queso Fresco

Lobster-Sweet Potato Bisque with Truffled Creme Fraiche and Chives

Salad (Pre-Select One):

Vine Ripened Tomatoes, Fresh Mozzarella and Baby Mache with Balsamic Reduction and Lemon Oil

Spinach and Frisse Salad with Spiced Pecans, Camembert Cheese and Apple Balsamic Dressing

Baby Romaine, Parmesan Fresco, Balsamic Onions and Lemon-Anchovy Vinaigrette

Entrees (Select Four for your guests to choose from during dinner):

Roasted All Natural Chicken, stuffed with Asparagus, Wild Mushrooms, Crow's Dairy Chevre, Chive Whipped Potatoes finished with Rosemary Jus

Pan Seared Halibut, Wild Rice Risotto finished with Grapefruit Chimchurri

Oven Roasted Striped Bass, Roasted Garlic and Parmesan Polenta with Sun-Dried Tomato Butter

Grilled Filet Mignon, Chive Whipped Potatoes and topped with a Morel Mushroom Ragout

Eggplant Caponata Napoleon, Roasted Bell Peppers, Sweet Onion, Candied Almonds, Cauliflower Puree and Balsamic Glaze

Package Inclusions

Allow your guests to personalize their dining experience at your wedding. They will be treated to an elegant four course meal with their choice of four different entrees. Guests will be presented with a custom printed menu card at their place setting, our specially trained servers will take their order ensuring them an extra special experience.

Four (4) Passed Hors d'oeuvres during cocktail hour

Four Hour Premium Bar

Three Tier Custom Designed Cake

Bread Presentation during dinner

Champagne Toast during dinner

Coffee & Hot Tea Service

\$230.00 per guest plus service charge and applicable taxes





Alternative Dining: Buffet Style

Soups and Salads (Select Two):

Tortilla Soup with Sour Cream, Lime and Tortilla Strips

Creamy Tomato Basil Bisque, Cornbread Croutons

Cream of Corn and Poblano, Queso Fresco, Chile Oil

Lobster Bisque with Cognac

Individual Traditional Wedge Salads with Bacon, Bleu Cheese crumbles and oven dried Tomatoes

Southwest Caesar Salad tossed with Romaine Lettuce, Black Beans, Roasted Corn, Tomatoes, Cornbread Croutons, Manchano Cheese, Tortilla Strips and Chipotle-Garlic Dressing

Chophouse Salad with Iceberg and Romaine Lettuce, Tomato, Cucumber, Red Onion, Olives, Peppers, Pamesan and Feta Cheeses tossed with Extra Virgin Olive Oil and Red Wine Vinegar

Carving Station** (Select One):

Oven Roasted Prime Rib of Beef, Horseradish Cream, Natural Au Jus, Petite Rolls

Oven Roasted Prime Tenderloin, Creamy Mustard Sauce, Procini Mushroom Demi, Petite Rolls

Whole Roasted Spiced New York Strip Loin, Ancho Demi Sauce, Horseradish Cream, Petite Rolls

Entrees (Select Two):

Thyme Roasted Chicken Breast with a Wild Mushroom Ragout

Chicken Picatta with Capers, Mushrooms and Tomatoes

Citrus Marinated Whole Filet of Salmon

Sauteed Jumbo Shrimp with Bacon, Sun-Dried Tomatoes, Roasted Corn, finished with White Wine Butter

Oven Roasted Artic Char with a Saffron Butter

Accompaniments (Select Two):

White Cheddar Whipped Potatoes

Roasted Fingerling Potatoes with Caramlized Onions

White Truffle Mac and Cheese

Saffron Rice

Herbed Risotto

Sea Salt Roasted Asparagus

Chili Roasted Seasonal Vegetables

Oven Roasted Petite Seasoned Vegetables

Haricot Vert with Onions

Package Inclusions

Three Tier Custom Designed Cake

Bread Presentation during dinner

Champagne Toast during dinner

Coffee & Hot Tea Service

\$140.00 per guest plus service charge and applicable taxes

****Chef Attendant fee \$200.00/each for 2 hours of service required**

\$185.00 per guest plus service charge and applicable taxes to include Four Hour Premium Bar



Menu Enhancements

After a spectacular night of celebrations, top off the evening with mini sweet treats, or a late night snack to give your guests the energy to dance the night away!

Mini-Dessert Station (Select Five):

Ricotta Cheesecake Bites

Flourless Ancho Chile Chocolate Cake with Raspberries

Cinnamon Pumpkin Cheesecake Bites

Mexican Wedding Cookies

Fresh Fruit Tarts

Lemon Bars

Chocolate Budino

Salted Caramel Chocolate Tart

Mini Cobbler: Pecan, Apple, Blueberry

Chocolate Dipped Strawberries

Lemon Meyer Cheesecake Bites

Tequila Lime Tarts

Crepe Brulee Tartlets

Assorted Truffles

**Includes Coffee, Decaf and Hot Tea Service

\$25.00 per guest plus applicable service charge and tax.



Late Night Nosh (Select Two)

Beef Sliders with White Cheddar Cheese

Smoked Pulled Pork Sliders with Coleslaw and BBQ Sauce

Cholula-Buffalo Chicken Wings with Bleu Cheese and Ranch Dressings

Loaded Nacho Station with warm Chile Con Queso, Pickled Jalapenos, Black Beans, Pico de Gallo, Guacamole, Sour Cream, Black Olives and Chorizo

Housemade Cheese, Pepperoni or Sausage Pizza

Breakfast Burrito with Scrambled Eggs, Chorizo, Potatoes, Jalapeno Jack Cheese, Salsa

Warm Soft Plain and Salted Pretzel Bites with Artisan Mustards, Warm Beer Cheese and Sweet Cream Cheese Icing

French Fry Station: Sweet Potato Fries, Garlic Steak Fries with Caper & Dill Mayonnaise, Ancho Chile BBQ Sauce, Spicy Ketchup, Peppercorn Ranch and Chipotle Remoulade

\$30.00 per guest plus applicable service charge and tax.

Wedding Cake

We have proudly partnered with

*Abake*SHOP

We create the most pretty and delicious wedding cakes and custom desserts in Phoenix. We know you are eager to start planning your menu.

The first step of the process is for you to join us for a cake tasting!

During the tasting we will provide our signature flavors of cakes, fillings, and frostings so that those attending can mix and match flavors to get a custom combination that they love! We will also discuss pricing, event details, color schemes, and design inspiration. Tastings accommodate up to 4 guests. So come to us with some ideas and inspiration and we'll take it from there.

Please view our catalog of wedding dessert offerings [here](#) to get an idea of what you might want before your tasting.

Schedule your tasting at:

<https://abakeshop.com/pages/weddings>





Bar Packages

Premium Bar

Our Premium Bar features: Premier Brand Distilled and Crafted for Hyatt [Concierge](#). Bar features Concierge Gin, Vodka, Scotch, Bourbon, Whiskey, Rum, Tequila, Michael Mondavi special reserve Canvas Wines and Champagne, Local, Imported and Domestic Beers, as well as non-alcoholic soft drinks, water and juice.

Pricing on consumption per Drink

- Cocktail - \$10.00
- Domestic Beer - \$6.00
- Premium & Imported Beer - \$6.50
- Local Brews - \$7.00
- Select Wines - \$8.50
- Mineral Water/Juice/Soft Drinks - \$6.00
- Cordials - \$12.00
- Champagne (by the glass) - \$10.00

Package Pricing per Person per Hour

- One Hour - \$20.00
- Two Hour - \$28.00
- Three Hour - \$36.00
- Four Hour - \$46.00
- Five Hour - \$56.00
- Six Hour - \$66.00

Deluxe Bar

Our Deluxe Bar features: Tanqueray Gin, Tito's Vodka, Dewar's Scotch, Jack Daniel's Bourbon, Crown Royal Whiskey, Barcardi Rum, Don Julio Tequila, upgraded Wines, Canvas Champagne, Local, Imported and Domestic Beers, as well as non-alcoholic soft drinks, water and juice.

Pricing on consumption per Drink

- Cocktail - \$12.00
- Domestic Beer - \$6.00
- Premium & Imported Beer - \$6.50
- Local Brews - \$7.00
- Select Wines - \$10.00
- Mineral Water/Juice/Soft Drinks - \$6.00
- Cordials - \$12.00
- Champagne (by the glass) - \$10.00

Package Pricing per Person per Hour

- One Hour - \$24.00
- Two Hour - \$32.00
- Three Hour - \$42.00
- Four Hour - \$52.00
- Five Hour - \$62.00
- Six Hour - \$72.00

Bartender required @ \$300/bartender for up to (3) hours, \$300 each additional (3) hours

Regency Bar

Our Regency Bar features: Bombay Sapphire Gin, Ketel One Vodka, Glenlivet Scotch, Maker's Mark Bourbon, Jameson Whiskey, Captain Morgan Rum, Patron Silver Tequila, upgraded Wines, Canvas Champagne, Local, Imported and Domestic Beers, as well as non-alcoholic soft drinks, water and juice.

Pricing on consumption per Drink

- Cocktail - \$14.00
- Domestic Beer - \$6.00
- Premium & Imported Beer - \$6.50
- Local Brews - \$7.00
- Select Wines - \$10.00
- Mineral Water/Juice/Soft Drinks - \$6.00
- Cordials - \$12.00
- Champagne (by the glass) - \$10.00

Package Pricing per Person per Hour

- One Hour - \$30.00
- Two Hour - \$40.00
- Three Hour - \$50.00
- Four Hour - \$60.00
- Five Hour - \$70.00
- Six Hour - \$80.00





Bar Packages

Beer/Wine Bar

Our Beer/Wine Bar features: Michael Mondavi special reserve Canvas Wines, Local, Imported and Domestic Beers, as well as non-alcoholic soft drinks, water and juice.

Pricing on consumption per Drink

- Domestic Beer - \$6.00
- Premium & Imported Beer - \$6.50
- Local Brews - \$7.00
- Select Wines - \$8.50
- Mineral and Sparkling Water/Juice/Soft Drinks - \$6.00

Package Pricing per Person per Hour

- One Hour - \$16.00
- Two Hour - \$24.00
- Three Hour - \$32.00
- Four Hour - \$40.00
- Five Hour - \$45.00
- Six Hour - \$56.00

Non-Alcoholic Bar

Our non-alcoholic bar features: Assorted soft drinks, water and juice.

Pricing on consumption per Drink

- Mineral Water & Sparkling Waters - \$6.00
- Juice - \$6.00
- Soft Drinks - \$6.00

Package Pricing per Person per Hour

- One Hour - \$10.00
- Two Hour - \$15.00
- Three Hour - \$20.00
- Four Hour - \$25.00
- Five Hour - \$30.00
- Six Hour - \$35.00

Bartender required @ \$300/bartender for up to (3) hours, \$300 each additional (3) hours

Celebratory Bubbles & Wines

Canvas Blanc de Blancs, CA \$46

Le Grand Courtage Grande Cuvee, Sparkling Rose \$55

Zonin Prosecco, Italy \$55

Mumm Brut, Napa, CA \$60

Angeline Chardonnay, CA \$40

Light Horse Chardonnay \$65

ZD Chardonnay, Napa \$90

Milbrandt Pinot Grigio, WA \$55

Walnut Block Sauvignon Blanc, New Zealand \$65

Hourglass Sauvignon Blanc, Napa \$85

Milbrandt Rose, WA \$55

Juliette Rose, Provence France \$65

Milbrandt Cabernet Sauvignon, WA \$55

Juggernaut Cabernet Sauvignon, Napa \$70

Quilt by Caymus Cabernet Sauvignon, Napa \$95

Milbrandt Merlot, WA \$55

Milbrandt Pinot Noir, WA \$55

Martin Ray Pinot Noir, CA \$65

Ferrari- Carano Siena Red Blend, Sonoma \$70



Inclusions, Add Ons, Hotel Policies

Enhancements

Little touches can enhance your wedding– from late night snacks to next morning brunches to gift bags delivered to your guestrooms. Allow our team to embellish your experience with delighters to elevate your special day.

Tasting**

With so many delicious menu options, it is hard to make a decision on what to eat on your big day! We provide a complimentary Tasting of our delicious Wedding Menu Selections for you, your fiancé and two additional guests no more than three months prior to the big day. **Applies to weddings with contract minimums of \$10,000 or more

Rehearsal Dinner

Entertain your closest friends and family in an elegant and intimate setting by having your rehearsal dinner in one of our private spaces. We will help you customize a menu and other details, so you can concentrate on your upcoming big day.

Family Brunch

The perfect ending to the perfect weekend. Treat your overnight guests to breakfast the next day. Your wedding coordinator will arrange for a private room with dedicated waiters to serve your guests. This final touch will allow you to reminisce about the wedding and wish everyone farewell before you leave for your honeymoon.

Guest Accommodations

A room block may be setup for guests attending your event. If you would like to setup a block of rooms, a minimum of ten guestrooms must be guaranteed or the prevailing resort rate will be offered.



Parking

Our resort offers complimentary self-parking for all of your guests. Valet service may be available as well for an additional service fee.

Confirmation of Space and Deposits

An initial non-refundable deposit of 25% of the contracted food and beverage minimum is required with a signed contract. The deposit will go toward your final payment. A deposit plan will be coordinated with your Wedding Sales Manager with a full prepayment of estimated charges due ten (10) business days prior to your wedding including applicable service charges (26%) and taxes (8.05%).

Final Guarantees

Preliminary guest counts and menu selections are due two (2) days prior to your wedding date. Final guarantees of all counts for ceremony, dinner and afterparty are required three (3) business days prior to your wedding.

Outdoor Events

All outdoor events must conclude by 10:00 pm due to local Scottsdale noise ordinance.

Outside Food & Beverage

Outside food and beverage is not permitted during your event.

Labor/Miscellaneous Charges

Additional charges such as attendant fees, bartenders, heat lamps, umbrellas, ready rooms or suite upgrades are available at an additional cost.

Wedding Sales Manager

When reserving your wedding at our resort, you will be working very closely with our Wedding Sales Manager, as well as a local Wedding Coordinator (separate contract required) to guide you on the journey to your perfect day.

Wedding Coordinators



With many details to coordinate on your special day, we require a Wedding Planner or Day of Coordinator to be contracted for your wedding day. These professionals will help tie up all the loose ends in coordinating with your vendors, creating the detailed timeline for the big day and ensuring you are relaxed and focused on each other to enjoy every moment.



Tasha Miller **Meant2BeEvents**

Phone: 480-269-3020
Email: hello@meant2beevents.com
Website: meant2beevents.com

Samantha Glascock **Revel Wedding Co.**

Phone: 602-509-3467
Email: connect@revelweddingco.com
Website: <https://www.revelweddingco.com/>

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