


Weddings by 

Hyatt Regency Scottsdale Resort & Spa at Gainey Ranch





## Your Experience



Congratulations on your engagement and thank you for your interest in Hyatt Regency Scottsdale Resort & Spa at Gainey Ranch. Our wedding specialists will help you create the perfect celebration on your special day, taking care of every last detail and flawlessly execute the day of your dreams. Have an idea in mind to really wow your guests? We'll tailor the entire experience for a wedding that truly shines.

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

## Our Resort

Escape to a stunning desert retreat and discover the infinite beauty of the Sonoran Desert encompassing our breathtaking 27-acre Scottsdale resort. Set amidst flowering cactus and framed against the majestic McDowell Mountains, immerse yourself in our oasis-like hotel for your special day and experience the luxury services that define our Scottsdale resort and spa. Enjoy stunning lake views from your guestroom, play 27-holes of championship golf, or dine al fresco as you gaze at the majestic McDowell Mountains from our open-air lobby restaurant and bar.

Take advantage of our StayFit Gym, rejuvenating spa and poolside cabanas at the 2.5-acre water playground with 10 pools. Our concierge team is ready to arrange hot air balloon rides, desert adventure tours and exciting family outings.

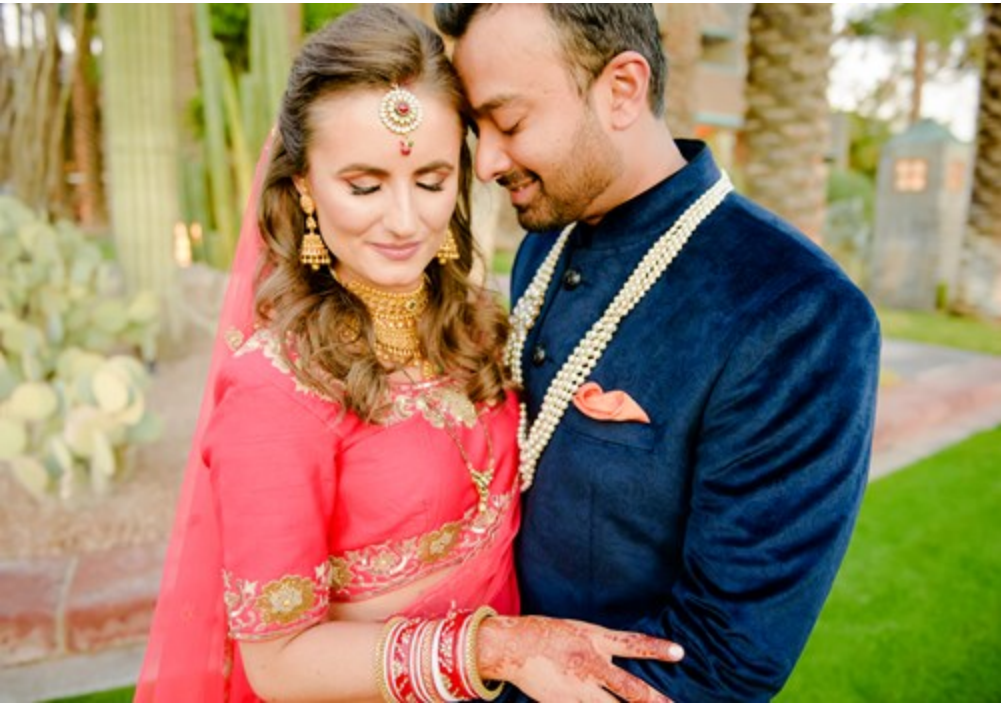
## Your Wedding Weekend

A weekend worth of celebration is waiting for you and your guests at Hyatt Regency Scottsdale Resort and 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 professionals will oversee every detail to your specifications, so all you have to do is enjoy your special day.

## Personalized Service

You will partner with our Wedding Specialist throughout your wedding planning journey. Your Wedding Specialist's areas of expertise and coordination includes:

- \* Meet and discuss the vision and inspiration for your wedding day
- \* Arrange a personalized menu tasting and cake design session, to help select the perfect menu for your wedding day
- \* Design the ideal floor plan for you to create your seating assignments
- \* Professional Wedding Banquet and Event Sales Manager with years of experience







Gallery





# Special Offers

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

Now there's 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.

SPEND	EARN	REDEEMABLE FOR
\$10,000 USD Equivalency	60,000 World of Hyatt Bonus Points	A minimum of two free nights at any Hyatt hotel or resort worldwide
\$20,000 USD Equivalency	90,000 World of Hyatt Bonus Points	A minimum of three free nights at any Hyatt hotel or resort worldwide*
\$30,000 USD Equivalency	120,000 World of Hyatt Bonus Points	A minimum of four free nights at any Hyatt hotel or resort worldwide*
\$40,000 USD Equivalency	150,000 World of Hyatt Bonus Points	A minimum of five free nights at any Hyatt hotel or resort worldwide*†

If you do not have a World of Hyatt account, you can create one here:

<https://world.hyatt.com/content/gp/en/enroll.html>











## Venues

We offer the utmost in casual elegance, combined with authentic hospitality. From gorgeous indoor affairs, to intimate outdoor gatherings, our reception venues offer something to impress every couple.

### Palm Grove

Framed by spectacular palm trees, Palm Grove offers lakeside views of the golf course and McDowell Mountains.

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



### Terrace Court

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

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



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



## Unique Spaces



### Arizona Ballroom

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

Reception accommodates up to 600 guests for a seated dinner

### Vaquero Ballroom

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

Reception accommodates up to 800 guests for a seated dinner



### 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









# Packages

## Wedding Package Inclusions

- Custom Catering provided by Authentic South Asian Catering partner
- Choice of Butler Passed Hors D'oeuvres
- Custom Dining Experience
- Hosted Bar Packages available
- 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
- Baraat Route available included with Ceremony fee, route will depend on venue selected
- Complimentary Event Self-Parking
- Hyatt Honeymoon Promotion Through World of Hyatt
- Additional World of Hyatt Rewards Based on Final Spend
- Complimentary Suite for Night of Wedding
- Complimentary Dressing Room for Wedding Party
- Special Room Rates for Guests
- Special Pricing for Supplemental Wedding Events when booked with Reception: Rehearsal Dinner, Post Wedding Brunch etc.









# Sample Menus

## Small Bites

Shrimp and avocado tartlets  
Brie with spicy apple and walnut chutney  
Smoked salmon rose with capers and dill  
Chipotle chicken wonton cone  
Sonoran chicken spring roll with guacamole  
Charred lamb on herbed toasted with mango salsa  
Wild mushroom tartlet with Crow's Dairy goat cheese and micro arugula

## Savory Stations

Alto antipasti - Assortment of italian meats and cheeses to include: prosciutto, pistachio mortadella and salami percorino, fontina and gouda cheeses accompanied by ciabatta, grissini breadsticks, fig chutney, and apricot rosemary puree, assorted olives and oven roasted tomatoes, marinated mushrooms and grilled ciabatta

Southwest taco station - warm fiesta lime scented tortilla chips, guacamole, tomatillo and roasted tomato salsas, chili con queso

## Sweet Stations

Bananas foster served with Myers's Dark Rum, Vanilla Häagen-Dazs ice cream and freshly whipped cream - Chef attendant

## Viennese Table

Individual Tiramisu, Cannoli, Fruit Tarts, Chocolate Pot De Crème and Clafoutis  
Miniature Napoleons, Chocolate Dipped Strawberries, French Cream Horns, Hazelnut Cappuccino Éclairs, Brandied Cherry Cream Puffs



## Personal Preference

Southwest spiced ahi tuna, avocado crema, roasted corn and black bean salad  
Spinach and frisée salad with spiced pecans, camembert cheese and apple-balsamic dressing

Guest Choice of:\*

\* Roasted all natural chicken stuffed with asparagus, wild mushrooms, Crow's Dairy chèvre, chive whipped potatoes finished with rosemary jus

\* Oven roasted striped bass with roasted garlic and parmesan polenta topped with sun-dried tomato butter

\* Grilled filet mignon served with chive whipped potatoes and topped with a morel mushroom ragout

## Buffet

Individual traditional wedge salads with bacon, blue cheese crumbles and oven dried tomatoes.  
Whole roasted NY Strip - Chef attended - Herb and salt roasted NY Striploin, port wine demi glace, béarnaise, fresh horseradish

Citrus marinated whole fillet of salmon - Chef attendant\*\*

Mashed potato bar - garlic mashed potatoes & sweet potatoes served in martini glasses - Toppings include crisp bacon, shredded cheddar cheese, whipped butter, sour cream, scallions and candied pecans  
Roasted vegetables: brussel sprouts, cauliflower, mini sweet peppers, ciopolinni onions, and mushrooms





## Curated Menus - Gujarati Menu



**Choose One Appetizer**, *Comes with Mint Chutney*: Khaman, Lilva Kachori, Coconut Petties, Patra, Dhokla, Bataka Vada, Methi Gota

**Choose One:** Kadhi, Gujarati Dal

**Choose One Subji:** Undhiyu, Tuver Dana Potato, Aloo Mutter, Aloo Fansi, Aloo Palak, Lasooni Aloo, Aloo Baingan

**Choose One Kathol:** Mix Kathol Dry or Gravy, Moong Vaidha, Kala Chana Dry or Gravy, Lachko Dal

**Choose One Rice:** Plain Rice, Peas Pulav, Mix Vegetable Pulav, Khichidi, Vegetable Kichidi

**Choose One Sweet:** Carrot Halwa, Ras Malai, Mango Ras, Angoor Rabdi

**Choose Two Accompaniments:** Raita, Carrot Jalopeno Pickle, Cabbage Sambharo



**Choose One:** Roasted Papad, Fry Papad, Fry Papad Papdi Mix, Fryums

**Choose One Bread:** Poori, Rotli, Parantha, Plain Thepla, Masala Thepla

**Choose Two Appetizers**, *Comes with Mint Chutney*: Khaman, Lilva Kachori, Coconut Petties, Patra, Sandwich Dhokla, Regular Dhokla, White Dhokla, Bataka Vada, Methi Gota, Fulvadi, Dudhi Muthia, Vegetable Cutlets

**Choose One:** Kadhi, Gujarati Dal

**Choose Two Subji:** Undhiyu, Tuver Dana Potato, Tindola Potato, Okra Potato, Aloo Mutter, Aloo Fansi, Aloo Palak, Lasooni Aloo, Aloo Gobi, Aloo Cabbage, Aloo Baingan, Sev Tomato, Potato Suki Bhaji

**Choose One Kathol:** Mix Kathol Dry or Gravy, Moong Vaidha, Kala Chana Dry or Gravy, Lachko Dal, Moong Gravy, Chora Gravy



**Choose One Rice:** Plain Rice, Peas Pulav, Mix Vegetable Pulav, Kichidi Plain, Vegetable Kichidi

**Choose Two Sweet:** Srikhand, Ras Malai, Fruit Salad, Angoor Rabdi, Dudhi Halwa, Carrot Halway, Beet Halwa, Basundi, Mango Ras, Sheero (Sooji Halwa), Boondi, Dudh Pak, Fruit Custurd, Kansar, Lapsi, Mango Matho, Churma Ladoo, Variety of Sweets, Jalebi, Dry Fruit Halwa, Puran Podi

**Choose Two Accompaniments:** Masala Raita, Mango Pickle, Cabbage Sambharo, Grape Raita, Apple Raita, Carrot Jalopeno Pickle, Green Apple Pickle, Sprouted Kathol Salad, Boondi Raita, Mix Fruit Raita, Mint Raita, Pineapple Raita, Aloo Chana Salad, Spicy Aloo Chana Salad

**Choose One:** Roasted Papad, Fry Papad, Fry Papad Papdi Mix, Fryums

**Choose One Bread:** Plain Poori, Rotli, Parantha, Plain Thepla, Masala Thepla, Thikhi Poori



## Curated Menus - Stations Menu

Select Two Menu items from Three Stations, in addition to Two Menu items from Dessert Station.  
Minimum order of 100 people.

**Mumbai Chat:** Pani Pooori, Papadi Chat, Bhel, Papadi Lot

**Street Food:** Pav Bahji, Ragda Petties, Dahi Vada, Dal Dhokli, Chole Bhatura, Chat Samosa, Chole Tikki

**Desi Chinese:** Vegetable or Chicken Hakka Boodals, Vegetable or Chicken Fried Rice, Schezwan Paneer, Gobi/  
Vegetable/Baby Corn/Idly/Chicken Manchurain, Dragon Paneer, Vegetable Lolli Pop, Variety Flavored Panner Lolli Pop

**South Indian Corner:** Mini Idly, Mini Medu Vada, Mini Uttapam, Rasam, Sambar, Lemon Rice, Curd Rice, Tamarind Rice,  
Vangi Bhaat, Bisi Bele Rice, Ven Pongal, Idiyappam, Kuzhi Paniyaram, Vegetable or Chicken Biryani

**Taste of Mexican:** Chips & Salsa, Guacamole, Quesadillas, Burritos, Enchiladas

**Mediterrian:** Falafal, Pita Chips, Baba Ghanosh, Jalopeno Hummus, Red Pepper Hummus, 1000 Beans, Quinoa Salad

**Italian:** Bruschetta, Pasta Red Sauce, Pasta Alfredo Sauce

**Desserts:** Srikhand, Ras Malai, Fruit Salad, Angoor Rabdi, Dudhi Halwa, Carrot Halwa, Beet Halwa, Basundi, Mango Ras,  
Sheero (Sooji Halwa), Boondi, Dudha Pak, Fruit Custard, Kansar, Lapsi, Mango Matho, Churma Ladoo, Variety Dry Sweets,  
Jalebi, Dry Fruit Halwa, Payasam, Kesari Rava, Mohanthal, Gulab Jamun





# Curated Menus - Punjabi Menu



## Minimum Order of 100 People

**Choose One Appetizer**, *Comes with Mint Chutney*: Aloo Tiki, Mix Vegetable Pakora, Chilli Paneer, Hara Bhara Kabab, Baby Corn Manchurian, Cocktail Samosa, Vegetable Samosa

**Choose One:** Dal Tadka, Dal Fry, Dal Makhani

**Choose One Subji:** UPaneer Tikka Masala, Chicken Tikki Masala, Mutter Panner, Chole Masala, Aloo Baingan, Palak Paneer, Vegetable Kurma

**Choose One Rice:** Plain Rice, Peas Pulav, Mix Vegetable Pulav, Jeera Rice, Vegetable Biryani, Chicken Biryani

**Choose One Sweet:** Gulab Jamun, Ras Malai, Carrot Halwa



**Choose Two Accompaniments:** Raita, Carrot Jalopeno Pickle, Cabbage Sambharo, Boondi Raita

**Choose One:** Roasted Papad, Fry Papad, Fry Papad Papdi Mix, Fryums

**Choose One Bread:** Poori, Rotli, Parantha, Plain or Butter or Garlic Naan

**Choose Two Appetizers**, *Comes with Mint Chutney*: Aloo Tiki, Aloo Chole Tiki, Corn Malai Tiki, Hara Bhara Kabab, Baby Corn Manchurian, Cocktail Samosa, Vegetable Samosa, Chilli Paneer, Chilli Bhajia, Dal Vada, Masala Idly, Mix Vegetable Pakora, Onion Pakora, Paneer Pakora, Potato Palak Roll, Spinach Pakora, Chicken Pakora, Chickpea Fry, Chicken Sheesh Kabab

**Choose One:** Dal Tadka, Dal Fry, Dal Makhani

**Choose Three Subji:** UPaneer Tikka Masala, Chicken Tikka Masala, Afghani Paneer Bhurji, Chole Masala, Aloo Baingan, Palak Paneer, Palak Chole, Lasooni Aloo, Aloo Baingan, Methi Mutter Malai, Mutter Panner, Navratna Kurma, Vegetable Kurma, Vegetable Diwani Handi, Paneer Pasanda, Chicken Kurma, Chicken Chettinaad, Goat Masala, Fish Masala, Butter Chicken Masala, Chicken Saag, Chicken Vindaloo, Bhindi Masala, Egg Curry



**Choose One Rice:** Plain Rice, Peas Pulav, Mix Vegetable Pulav, Jeer Rice, Vegetable Biryani, Chicken Biryani, Egg Biryani

**Choose Two Sweet:** Srikhand, Ras Malai, Fruit Salad, Angoor Rabdi, Dudhi Halwa, Carrot Halwa, Beet Halwa, Basundi, Mango Ras, Sheero (Sooji Halwa), Boondi, Gulab Jamun, Mix Dry Sweets, Indian Flavored Ice Cream, Rose Falooda

**Choose Two Accompaniments:** Raita, Carrot Jalopeno Pickle, Cabbage Sambharo, Boondi Raita

**Choose One:** Roasted Papad, Fry Papad, Fry Papad Papdi Mix, Fryums

**Choose One Bread:** Poori, Rotli, Parantha, Plain or Butter or Garlic Naan, Assorted Mix Naan





## Bar Packages

### Signature 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 - \$12.00
- Domestic Beer - \$7.00
- Premium & Imported Beer - \$8.00
- Local Brews - \$9.00
- 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 - \$25.00
- Two Hour - \$35.00
- Three Hour - \$45.00
- Four Hour - \$55.00
- Five Hour - \$65.00
- Six Hour - \$75.00

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

### 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 - \$14.00
- Domestic Beer - \$7.00
- Premium & Imported Beer - \$8.00
- Local Brews - \$9.00
- Upgraded Seasonal Wine - \$12.00
- 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

### 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 - \$16.00
- Domestic Beer - \$7.00
- Premium & Imported Beer - \$8.00
- Local Brews - \$9.00
- Upgraded Seasonal Wine - \$12.00
- Mineral Water/Juice/Soft Drinks - \$6.00
- Cordials - \$12.00
- Champagne (by the glass) - \$10.00

#### Package Pricing per Person per Hour

- One Hour - \$35.00
- Two Hour - \$45.00
- Three Hour - \$55.00
- Four Hour - \$65.00
- Five Hour - \$75.00
- Six Hour - \$85.00







## 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 - \$7.00
- Premium & Imported Beer - \$8.00
- Local Brews - \$9.00
- Upgraded Seasonal Wine - \$12.00
- Mineral and Sparkling Water/Juice/Soft Drinks - \$6.00

#### Package Pricing per Person per Hour

- One Hour - \$20.00
- Two Hour - \$28.00
- Three Hour - \$36.00
- Four Hour - \$44.00
- Five Hour - \$49.00
- Six Hour - \$60.00

### 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 Courtaige 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





## Bar

### Create Your Own Signature Cocktail

Need a specific color scheme?

Maybe a special ingredient or a fun name?

Our staff of trained mixologists are here to help!

Let us know what you're looking for and we will create that perfect cocktail to showcase your event.

Prices vary.

### HRS Signature Cocktail

Our Gainey Prickly Pear Margarita is made from 100% agave, Patron Silver Tequila. Fresh citrus, orange liqueur and prickly pear juice.

### Unique and Curated Bars

Bloody Mary Bar  
Seasonal Fruit & Juice Mimosa Bar  
Arizona Local Beers





# Details

## Confirmation of Space and Deposits

An initial nonrefundable deposit of 25% of the contracted food and beverage minimum is required with a signed contract. The deposit will go towards your final payment.

## Enhancements

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

## Guest Accommodations

A room block may be setup for guests attending your event. Check in time is 4:00pm, and check out time is Noon. If you would like to setup a block of rooms, a minimum of ten guestrooms must be guaranteed or the prevailing hotel rate will be offered.

## 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.

## Parking

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

## Tasting

With so many delicious custom menu options, it is hard to make a decision on what to eat on your big day! Luckily we provide a complimentary Tasting of our delicious Wedding Menu Selections for you, your fiancé, and two additional guests three months prior to the big day.

## Wedding Specialist

Of course when reserving your wedding here at the resort, you will be working very closely with one of our wedding specialists there to guide you on the journey to your perfect day. The resort does require a wedding planner or coordinator to be secured. For a list of preferred vendors, see vendor page.











## Vendors



We would recommend using a vendor from our preferred vendor list. We request all vendors to deliver flowers, linens, audio visual and any other items no sooner than two hours prior to your scheduled event. All items must be removed following the event, unless arrangements have been made with your wedding specialist. All vendors must supply their own equipment for setup.

An extensive list of wedding planners can be provided to you by your Hyatt Wedding Specialist.



### Wedding Planners

JoAnn, Apropos Creations

Email: <https://aproposcreations.com/>

Tel: 480-216-4630

Priya Desai, TruElegance, LLC

Email: [trueelegancekke@gmail.com](mailto:trueelegancekke@gmail.com)

Tel: 805-300-2365

Weddings By Shy

Email: [shy@dbexpos.com](mailto:shy@dbexpos.com)

Tel: 602-770-4066

Julie Hurt, Simply Elegant

Email: [Info@SimplyElegantDecor.com](mailto:Info@SimplyElegantDecor.com)

Tel: 602-632-8880

Epic Everlasting Events

Tel: 505-401-8062

### Photography & Videography

Salmada Photography

Email: [contact@salmada.com](mailto:contact@salmada.com)

Tel: 480-845-2098

Amoroma Productions

<https://amoromaproductions.com/>

Tel: 562-335-4828

Sameer Soorma

[info@sameersoorma.com](mailto:info@sameersoorma.com)

Tel: 480-212-3990

### Lighting

Karma Event Lighting

<https://karmaeventproductions.com/>

Tel: 480-969-3766

Divinity Lighting

Email: [info@divinityeventlighting.com](mailto:info@divinityeventlighting.com)

Tel: 480-307-7966

### Music

In The Mix Entertainment

Email: [DJAdi@inthemixent.com](mailto:DJAdi@inthemixent.com)

Tel: 602-318-1660

Hyper Productions

[www.hyperproductionsdjs.com](http://www.hyperproductionsdjs.com)

Tel: 602-321-1036

Jhakaas Entertainment

Email:

[Inquiry@DJMistry.com](mailto:Inquiry@DJMistry.com)

Tel: 209-681-3692

### Floral

Petal Pushers

[azinspiredenvironments.com/](http://azinspiredenvironments.com/)

Tel: 623-337-4868

Your Event Florist

<http://www.youeventflorist.com/>

Tel: 480-203-2740

### Mehndi Artists

Henna by Purvi

[hennabypurvi.com](http://hennabypurvi.com)

Tel: 602-628-4066

Beautified by Daisy

[beautifiedbydaisy.com](http://beautifiedbydaisy.com)

Tel: +1233213432

Henna Shoppe

[hennashoppe.com](http://hennashoppe.com)

Tel: 480-626-3700

Jaan Henna

Email: [jaanhenna22@gmail.com](mailto:jaanhenna22@gmail.com)

Tel: 703-725-1932

### Baraat & Transportation

KC's Classic Carriage Company

[www.horsencarriage.com](http://www.horsencarriage.com)

Tel: 602-540-1234

Step up into T.L.C Inc.

<http://stepuptlc.org/?=280>





Hyatt Hotels & Resorts

## Hyatt Regency Scottsdale Resort & Spa at Gainey Ranch

7500 E. Doubletree Ranch Road  
480-444-1234

