

ENCHANTMENT

Wedding Package Menus

An exclusive destination wedding awaits you at Enchantment. The breathtaking high desert vistas, secluded setting, and picturesque backdrop create special moments to celebrate your vows of love and commitment.

Enchantment is the one place to perfectly serve all of your needs, from the rehearsal, ceremony, reception and farewell brunches. We are pleased to offer spectacular indoor and outdoor ceremony space options to couples who are hosting their reception on property. The resort's premium accommodations, the haciendas, casas and casita suites are ideal spaces for bridal preparations prior to the ceremony.

Our culinary team is highly skilled at creating customized menus that utilize the freshest seasonal ingredients available. We can also customize menus to feature traditional fare from many different cultures and regions. Vegetarian, vegan and gluten friendly menus, as well as options for those with food allergies are available.

Wedding Reception Packages Include:

- Special Events Manager
- Event Function Space
- Banquet Chairs and Tables
- House Linens
- Ceremony Microphone and Sound System
- Votive Candles
- China, Flatware & Glassware
- Banquet Staff
- Set-up and Tear-down
- Wood Dance Floor
- Customized Floor Plan
- Tray Passed Hors d' Oeuvres
- Three Course Plated Dinner
- Custom Wedding Cake
- Tray Passed Champagne and Sparkling Cider
- Complimentary Wedding Tasting for Wedding Couple

ENCHANTMENT

Tray Passed Hors d'Oeuvres Selections

Each Package Includes Your Choice of Three of the Following Selections

Add a Fourth Passed Hors d'Oeuvre at an additional \$7 per person

Cold Selections

Eggplant Rolls, Stuffed with Lemon Oil Cous Cous

Smoked Salmon Cucumber canapes

Caprese spoon bite

Melon & Prosciutto picks

Lobster Salad Mini Rolls

Shrimp Ceviche Shooter

Tuna Poke Spoon

Shrimp Cocktail

Bruschetta, Tomato Confit, Basil Pesto

Mini Charcuterie cups

Shrimp Ceviche

Vegan Ceviche – Mango & Avocado

Hot Selections

Corn Fritter

Baked Brie Fillo Cup

Seasonal Bisque Shooter, with Grilled Cheese Bite

Spicy Buffalo Chicken or Cauliflower with Celery and Blue Cheese

Mini Tacos with Choice of One: Ahi Poke, Chicken Tinga, Carnitas

Samosas (Vegetarian Available)

Empanadas, Choice of Chicken or Beef

Mini Satay Skewers, Choice of One: Vegetarian, Chicken or Beef

Fried Tofu or Tempeh Bites

Lamb Lollipop

Crab Stuffed Mushrooms, Boursin, Bread crumbs

Artichoke Stuffed Mushrooms, Vegan Cheese, Potato Crisps

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Prices subject to change without notice.*

ENCHANTMENT

Dinner Menus

Each dinner includes Freshly Rolls and Butter, Chef's Selection of Seasonal Starch and Vegetables, Freshly Brewed Regular and Decaffeinated Coffee and Selection of Herbal Teas.

First Course

(Please select one soup or salad for all guests)

Add \$15++ per person for Four Course (Soup & Salad)

Seasonal Soup

Butternut Squash

Lobster Bisque

Potato Leek

Clam or Corn Chowder

Tomato Basil

Coconut Vegetable *(Vegan, Vegetarian, Dairy Free Available)*

Salad

Wedge Salad with Baby Iceberg Lettuce, Blue Cheese Crumbles, Chopped Applewood Bacon, Candied Pecans, Buttermilk Ranch Dressing

Caesar Salad with Baby Romaine, Parmesan Cheese Crisps, White Anchovy, Shaved Pecorino, Caesar Dressing

Mixed Greens with Shaved Pickled Fennel, Breakfast Radish, Cucumbers, Raspberry Vinaigrette

Bake Kale with Pickled Strawberry, Goat Cheese, Toasted Pistachio, Citrus Balsamic Vinaigrette

Southwest Salad with Bibb Lettuce, Roasted Corn, Piquillo Peppers, Tortilla Strips, Onions, Green Chili Buttermilk Ranch

Grilled Peach/Pear Caprese with Marinated Fresh Buffalo Mozzarella, Roma Tomatoes, Basil, Grilled Peach or Pear, Dark Balsamic Glaze, Extra Virgin Olive Oil

Arugula Salad with Baby Arugula, Mixed Berries, Feta Cheese, Red Onion, Warm Bacon Dressing

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Dinner Menus

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Please Select a Maximum of Two (2) Entrees and One (1) Vegetarian Option for your Entrée Selection.

Main Course - \$220 per person

Grilled Chicken Breast (6oz) with Au Jus

Grilled Salmon with Citrus Zest, Chipotle Agave Glaze

Petite Filet Mignon (7oz), Bordelaise, Trumpet Mushrooms, Crispy Shallots

Cauliflower "Steak", Red Pepper Coulis, Quinoa, Charred Scallions and Asparagus
(Vegan/Vegetarian)

King Trumpet "Steak", Roasted King Trumpet Mushroom, Cauliflower Puree, Herb Quinoa and Barley Pilaf (Vegan/Vegetarian)

Green Chili Tamale, Adobo Sauce, Black Bean Puree, Mexican Rice, Pico de Gallo, Lime Crema
(Vegan/Vegetarian)

Potato Au Gratin Stack, Lion Mushrooms, Shallot Demi, Garlic Chive Compound Butter (Vegetarian)

Main Course - \$250 per person

Mary's Organic Grilled Chicken Breast (8oz)

Colorado Lamb Rack with Rosemary, Cabernet Demi Glace

Pan Roasted Halibut with Lemon Butter Sauce

King Trumpet "Steak", Roasted King Trumpet Mushroom, Cauliflower Puree, Herb Quinoa and Barley Pilaf (Vegan/Vegetarian)

Roasted Marinated Lamb Loin, Chipotle Demi

Spanish Iberico Pork Rack, Adobo Sauce

Prime Wet Aged Ribeye Steak (12oz), Oyster Mushroom, Sake Butter Sauce

Petite Filet Mignon and Lobster Tail Duo, Garlic Mushrooms, Chive Compound Butter

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Menu Enhancements

Stationed Appetizers Chilled

Selection of Artisan & Imported Cheese - \$25 per person

Grapes, Nuts, Dried Fruits, Jams, Compotes, Assorted Crackers and French Bread

Traditional Charcuterie Board - \$25 per person

Selection of Imported Cured and Smoked Meats, House Mustard, Olives, Roasted Tomatoes, French Bread

Bruschetta Trio Bar - \$20 per person

Heirloom Tomatoes, Basil, Balsamic, Prosciutto, Goat Cheese, Fig and Olive Tapenade, Toasted French Bread

Stationed Appetizers Hot

Street Taco Station

Select Two - \$29 per person

Select Three - \$32 per person

Grilled Southwest Rubbed Squash, Shredded Lettuce, Black Bean Puree, Queso Fresco

Pork Carnitas, Pickled Onions, Cilantro, Cotija, Radish

Grilled Fish Tacos, Cilantro Crema, Spiced Slaw

Carne Asada, Pickled Jalapenos, Avocado Aioli, Diced Tomatoes

Served with Flour and Corn Tortillas

Macaroni & Cheese Station - \$29 Per Person

Four Cheese Macaroni

Choice of Add-In:

Bacon

Pulled Beef Short Rib

Main Lobster - \$15 additional per person

Paella Station - \$37 per person

Spanish Chorizo, Littleneck Clams, PEI Mussels, Chicken, Sauteed Shrimp, Scallions, Green Peas, Saffron, Roasted Peppers, Spanish Rice, Sliced Toasted Crostini

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Late Night Offerings

Slider Station

Select Two - \$32 per person

Select Three - \$38 per person

Select Four - \$42 per person

Brisket Beef Burger – Aged Cheddar, Secret Sauce, Tomato, Lettuce

BBQ Pulled Pork – Creamy Chili Slaw, Fried Onions

Salmon Burger – Lemon Caper Aioli, Spinach, Red Onion Jam

Black Bean Burger

Chicken Wings - \$78 per dozen

(Minimum order of 3 dozen)

Traditional Wings or Boneless Wings with Choice Of: Classic Buffalo, Chipotle BBQ, or Honey Mustard

Includes: Carrot Sticks, Celery Sticks, Blue Cheese, House-made Buttermilk Ranch

Quesadilla Station - \$18 per person

(Minimum order of 3 dozen)

Choice of Cheese, Chicken, Shrimp or Steak

Includes: Peppers, Onions, Jack & Cheddar Cheese, Sour Cream, Pico de Gallo, Guacamole, Salsa

Pizza Station

\$36 per pizza (16 slices per 16" pizza)

Margherita – Buffalo Mozzarella, Tomato, Basil

Italian Sausage & Peppers – Crumbled Sausage, Tri-Colored Peppers, Onions, Provolone, Mozzarella Cheese, Red Sauce, Oregano

Barbeque Chicken – Chicken, Barbeque Sauce, Tomatillo Sauce, Red Onion, Cilantro

Roasted Vegetable – Medley of Roasted Vegetables, Red Sauce, Ricotta Cheese, Pesto

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Late Night Offerings

Dessert Stations

Southwestern Desserts - \$18 per person

Coconut Tres Leches
Dark Chocolate Chili Pot de Creme (GF)
Sopapillas
Dulce de Leche Pineapple Tart

Sedona Sunset - \$18 per person

Red Rock Red Velvet Cupcakes
Juniper Panna Cotta (GF)
Lavender Honey Profiterole
Rosemary Apple Bar

The Chocolate Lovers - \$20 per person

Truffles
Espresso Chocolate Tartlets
Triple Chocolate Mousse (GF)
Fudge Brownies
Mini Chocolate Chip Cookies
Chocolate Cupcakes

The Viennese Table - \$20 per person

Truffles
French Macarons (GF)
Assorted Mini Tarts
Mini Cream Puffs
Assorted Mini Pastries

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BANQUET WINE LIST

SPARKLING/CHAMPAGNE

Sparkling Cider (non-alcoholic)	\$ 55 per bottle
Tiamo, Prosecco, Veneto NV	\$ 55 per bottle
Domaine Chandon, Brut, Napa Valley NV	\$ 70 per bottle
Nicholas Feuillate Brut Reserve Exclusive NV Champagne	\$ 90 per bottle
Louis Roederer, Brut Premier, Reims NV	\$125 per bottle
Veuve Clicquot, Yellow Label, Reims NV	\$160 per bottle

WHITE

Aperture, Chenin Blanc, Yolo County, Clarksburg 2021	\$ 60 per bottle
Groth, Sauvignon Blanc, Napa Valley 2021	\$ 72 per bottle
La Chablisienne, Le Finage, Chardonnay, Chablis 2022	\$ 75 per bottle
Rune, Viognier, Willcox 2020	\$ 88 per bottle
ZD Wines, Chardonnay, Napa Valley 2021	\$100 per bottle

ROSE

Maison Saint Marguerite, Symphonie, Provence 2022	\$ 60 per bottle
Grgich Hills, Estate, Napa Valley 2022	\$ 60 per bottle

RED

Juggernaut, Pinot Noir, Russian River Valley 2021	\$ 60 per bottle
Truchard, Pinot Noir, Carneros 2021	\$ 65 per bottle
Freemark Abbey, Merlot, Napa Valley 2019	\$ 72 per bottle
Domaine Anderson, Pinot Noir, Anderson Valley 2017	\$ 86 per bottle
The Prisoner Wine Co. Saldo Zinfandel 2021	\$ 75 per bottle
Paso d'Oro, Cabernet Sauvignon, Paso Robles 2019	\$ 88 per bottle
Quilt, Cabernet Sauvignon, Napa Valley 2020	\$104 per bottle

Additional varietals are available.

Please inquire with your catering/conference service manager for specialty wine selections.
All specialty wine orders will require full payment for each bottle ordered.

Tablesides wine service will require one wine attendant per 50 guests.
Wine attendant fee - \$150, per attendant.

Note: Arizona State Liquor Laws permit alcoholic beverage service from 6:00AM through 2:00AM Monday through Saturday, and 10:00AM through 2:00AM on Sunday. The sales and service of alcoholic beverages is regulated by the Arizona Department of Liquor Licenses and Control. The Enchantment Resort, 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.

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HOST BAR OPTIONS

Bartender Fee - \$225 per Bartender, per (4) hours. One bartender required for every (75) guests
Each Additional hour at \$50 per hour, per bar, per bartender.

PREMIUM BAR PACKAGE - \$18 PER DRINK

Enchantment Red Moon Gin
Grey Goose Vodka
Bulleit Bourbon
Don Q Cristal Rum
Corazon Blanco Tequila
Dewars White Label

ULTRA BAR PACKAGE - \$22 PER DRINK

Casamigos Blanco Tequilla
Belvedere Vodka
Diplomatico Mantuano Rum
Johnny Walker Black Scotch
Woodford Reserve Bourbon
Hendricks Gin

EVERY BAR INCLUDES:

Domestic Beer	\$9 each
Imported Beer	\$10 each
Oak Creek Brewery Beer	\$10 each
House Champagne	\$55 per bottle
House Red and White Wines	\$55 per bottle
Bottle Fruit, Vegetable Juice	\$ 7 each
Still and Sparkling Water	\$ 9 each
Soft Drinks	\$ 6 each

OPTIONAL CORDIALS:

Amaretto	\$15 each
Baileys	\$15 each
Drambuie	\$17 each
Frangelico	\$15 each
Grand Marnier	\$17 each
Kahlua	\$15 each
Remy VSOP	\$17 each
Sambuca	\$15 each

OPTIONAL SPECIALTY COCKTAILS:

Prickly Pear Margarita	\$20 each
Spicy Margarita	\$20 each
Red Moon Rising	\$20 each

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HOSTED BAR PACKAGES

Bartender Fee: \$225.00 per bartender, per (4) hours.
One bartender required for every (75) guests

HOSTED BEER AND WINE PACKAGE:

House Red and White Wines, House Champagne, Imported and Domestic Beers, Oak Creek Brewery Beer, Assorted Soft Drinks, Bottled Still and Sparkling Water

Two (2) Hours = \$60 per person

Each additional Hour = \$29 per person

HOSTED PREMIUM BAR PACKAGE:

Premium package liquor, House Red and White Wines, House Champagne, Imported and Domestic Beers, Oak Creek Brewery Beer, Assorted Soft Drinks, Bottled Still and Sparkling Water

Two (2) Hours = \$85 per person

Each additional Hour = \$39 per person

HOSTED ULTRA BAR PACKAGE:

Ultra package liquor, House Red and White Wines, House Champagne, Imported and Domestic Beers, Oak Creek Brewery Beer, Assorted Soft Drinks, Bottled Still and Sparkling Water

Two (2) Hours = \$105 per person

Each additional Hour = \$47 per person

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