

*Let The Wigwam
Golf Resort & Spa
Turn Your Wedding Dreams
Into Reality*

.....

The Wigwam Golf Resort & Spa offers spectacular ballrooms and outdoor terraces, set amidst lush gardens, towering palms and charming courtyards. From sunset ceremonies and moonlit receptions to lavish ballroom affairs, our wedding professional will help you create your dream.

.....

At The Wigwam Golf Resort & Spa, we will help you enjoy your special day without worry. We offer an array of wedding packages designed to make planning as enjoyable and simple as saying "I Do".

.....

The commitment of a lifetime deserves the event of a lifetime at The Wigwam Golf Resort & Spa.

The Wigwam Golf Resort & Spa Weddings

.....

An Invitation to the Perfect Day

Our packages include:

- *White Floor Length Linen with White Napkins*
- *Elegantly Skirted Head Table, Cake Table, Gift and Guest Book Tables*
- *Elegantly Appointed Tables with China, Crystal, Silverware and Votive Candles*
- *Dance Floor, DJ Table or Staging*
- *Custom Designed Wedding Cake*
- *Champagne or Sparkling Cider Toast*
- *Complimentary accommodations for the Bride and Groom on your Wedding Night (Must have min. of 75 guests.*

\$200.00++ Reception Venue Fee (\$256.18 Including Tax & Service Charge)

Additional Reception Information:

The Wigwam Golf Resort & Spa is the only licensed authority to serve food and beverage on the premises. Children's entrees & Vegetarian Options are available; see your wedding specialist for more information. You may choose a menu from the enclosed packages or let us custom design a menu to your tastes.

Say “I Do” At The Wigwam Golf Resort & Spa

.....
Ceremony Package Includes:

- *Rehearsal and Coordination of Ceremony*
- *Padded White Garden Chairs*
- *Standing Microphone & Sound System*
(Musical accompaniment requires a separate system)
- *Wrought Iron Arch*
- *Personalized Directional Signage for Guests*
- *Elegantly Skirted Gift & Guest Book Tables*
- *Chilled Bottled Water Station*
- *Provision for Inclement Weather*

*Wedding Ceremony Fee: \$1,180.18++
(\$1511.72 including tax and service charge)*

*Wedding Ceremonies are offered in conjunction with our
Reception Packages.*

Enhancements:

- *White Column Arch \$300.00*

*We can help you with an array of wedding details such as
photographers, floral design, clergy, musicians, ceremony
& reception décor and guest accommodations. Ask about
our complete package. Our Wedding Specialists will be
happy to help you create your dream.*

Cold Hors D'oeuvres

.....

- Traditional Iced Gulf Shrimp* with Citrus Aioli, Cocktail, and Remoulade Sauce at \$650.00 ++ Per 100 Pieces (\$879.35 Including Tax & Service Charge) (Specialty Ice Carvings Available – Price Based on Design)
- Poached Salmon Fillet* with English Cucumber Relish, Lemon and Dill Garnish at \$310.00++ (Serves 25) (\$419.38 Including Tax & Service Charge)
- Selection of International and Domestic Cheeses* with Fresh Fruit Garnish and Lahvosh at \$395.00++ (Serves 50) (\$534.37 Including Tax & Service Charge)
- Fresh Vegetable Montage* with Sun-Dried Tomato Ranch, Vidalia Onion Black Pepper Dip at \$325.00++ (Serves 50 Persons) (\$439.67 Including Tax & Service Charge)
- Smoked Salmon Canapés* at \$265.00++ Per 50 Pieces (\$358.50 Including Tax & Service Charge)
- Prosciutto and Melon* at \$225.00++ Per 50 Pieces (\$304.39 Including Tax & Service Charge)
- Medallions of Lobster* with Lemon Thyme Aioli at \$425.00++ Per 50 Pieces (\$574.96 Including Tax & Service Charge)
- Smoked Salmon Pinwheel* at \$250.00++ Per 50 Pieces (\$338.21 Including Tax & Service Charge)
- Grilled Chicken* Served on Toasted Brioche Rounds Topped with Ancho Chili Aioli at \$330.00++ Per 50 Pieces (\$446.44 Including Tax & Service Charge)
- Belgian Endive* with Herbed Cream and Daikon Sprouts at \$240.00 ++ Per 50 Pieces (\$324.68 Including Tax & Service Charge)

Note: Cold Hors D'oeuvres can be butler passed at an additional \$25.00 Per server, Per hour.

Cold Hors D'oeuvres *Continued*

.....

Fresh Pineapple and Strawberries Skewers

*Presented on Standing Pineapple at \$230.00++
Per 50 Pieces (\$311.15 Including Tax &
Service Charge)*

Jalapeño Brioche

*with Smoked Turkey and Cranberry Orange Relish
at \$225.00++ Per 50 Pieces (\$304.39 Including
Tax & Service Charge)*

Mini Potato Pancakes

*with Sour Cream and Smoked Salmon at \$395.00++
Per 50 Pieces (\$534.37 Including Tax &
Service Charge)*

Chef's Selection of Assorted Deluxe Canapés

*at \$330.00++ Per 50 Pieces (\$446.44 Including
Tax & Service Charge)*

Artichoke Heart with Bay Shrimp Mousse

*at \$245.00++ Per 50 Piece (\$331.45 Including
Tax & Service Charge)*

Sesame Ahi Tuna with Wasabi Mayo

*at \$275.00++ Per 50 Pieces (\$372.03 Including
Tax & Service Charge)*

Tomato Relish Bruschetta

*at \$ 220.00++ Per 50 Pieces (\$297.62 Including
Tax & Service Charge)*

Smoked Chicken

*with Onion Jam on Sweet Potato Crisp at \$320.00 ++
Per 50 Pieces (\$432.91 Including Tax &
Service Charge)*

*Note: Cold Hors D'oeuvres can be butler passed at an additional
\$25.00 Per server, Per hour.*

Hot Hors D'oeuvres Continued

.....

<i>Deluxe Vegetable Spring Roll</i>	<i>at \$ 190.00++ Per 50 Pieces (\$257.04 Including Tax & Service Charge)</i>
<i>Stuffed Mushroom Cap</i>	<i>Filled with Chorizo, Cayenne and Poblano Pepper Glaçage at \$180.00 ++Per 50 Pieces (\$243.51 Including Tax & Service Charge)</i>
<i>Chicken Sate with Spicy Peanut Butter Sauce</i>	<i>at \$195.00 ++ Per 50 Pieces (\$263.80 Including Tax & Service Charge)</i>
<i>Shrimp Tempura with Orange Horseradish Marmalade</i>	<i>at \$360.00++ Per 50 Pieces (\$487.02 Including Tax & Service Charge)</i>
<i>Smoked Chicken and Wild Mushroom Burrito</i>	<i>at \$225.00++ Per 50 Pieces (\$304.39 Including Tax & Service Charge)</i>
<i>Mexican Gulf Shrimp</i>	<i>with Habanero Chiles, Asadero Cheese, Wrapped in Bacon at \$380.00++ Per 50 Pieces (\$514.08 Including Tax & Service Charge)</i>
<i>*Mini Beef Wellingtons</i>	<i>at \$385.00 ++ Per 50 Pieces (\$520.84 Including Tax & Service Charge)</i>
<i>*Artichoke Hearts</i>	<i>Filled with Herb Cheese, Sun-Dried Tomato at \$220.00++ Per 50 Pieces (\$297.62 Including Tax & Service Charge)</i>
<i>*Jalapeño Cream Cheese Popper</i>	<i>at \$170.00++ Per 50 Pieces (\$229.98 Including Tax & Service Charge)</i>
<i>Mushroom Strudel with Chive Butter Dipping Sauce</i>	<i>at \$210.00++ Per 50 Pieces (\$284.10 Including Tax & Service Charge)</i>
<i>*Brie Cheese, Pear and Almond Purse</i>	<i>at \$210.00++ Per 50 Pieces (\$284.10 Including Tax & Service Charge)</i>
<i>Cheese Quesadilla Horns with Cilantro Sour Cream</i>	<i>at \$195.00++ Per 50 Pieces (\$263.80 Including Tax & Service Charge)</i>

** For quality of presentation and proper serving temperature we do not recommend butler passing hot hors d'oeuvres; however, those items marked "*" can be adapted to be butler passed at an additional \$25.00 Per server, Per hour.*

Plated Wedding Luncheon Package Options

*Pairing Of Grilled Salmon & Petite Filet Mignon
Herbed Butter and Madeira Sauce with Mushrooms*

• • • • •

- *Baby Spinach and Jicama Salad with Honey Mustard Dressing*
- *Lemon Risotto*
- *Medley of Seasonal Vegetables*
- *Freshly Baked Rolls & Butter*
- *Custom Wedding Cake*
- *Freshly Brewed Starbucks Decaffeinated & Regular Coffees, and Gourmet Teas*
- *Champagne Toast*

\$53.00 ++ Per Person (\$71.70 Including Tax & Service Charge)

*Roast Prime Rib Of Beef Dry Rubbed
with Fresh Herbs, Essence of Beef,
Creamed Horseradish with Chopped Cilantro*

- *Bibb Lettuce, Field Greens, Belgium Endive, Baby Tomatoes with White Balsamic Vinaigrette*
- *Garlic Mashed Potatoes*
- *Medley of Seasonal Vegetables*
- *Freshly Baked Rolls & Butter*
- *Custom Wedding Cake*
- *Freshly Brewed Starbucks Decaffeinated & Regular Coffees, and Gourmet Teas*
- *Champagne Toast*

\$48.00 ++ Per Person (\$64.94 Including Tax & Service Charge)

*Poached Filet Of Salmon With Lemon
Caper Sauce*

- *Fresh Field Lettuces with Ginger Dressing*
- *Roasted Vegetable Couscous*
- *Medley of Seasonal Vegetables*
- *Freshly Baked Rolls & Butter*
- *Custom Wedding Cake*
- *Freshly Brewed Starbucks Decaffeinated & Regular Coffees, and Gourmet Teas*
- *Champagne Toast*

\$44.00 ++ Per Person (\$59.52 Including Tax & Service Charge)

Plated Wedding Luncheon Package Options Continued

*Pistachio Crusted Chicken Breast
with Wild Mushroom Sauce*

• • • • •

- *Hearts of Bibb Lettuce, Vine Ripened Tomatoes and Tarragon Vinaigrette*
- *Chateau Potatoes*
- *Medley of Seasonal Vegetables*
- *Freshly Baked Rolls & Butter*
- *Custom Wedding Cake*
- *Freshly Brewed Starbucks Decaffeinated & Regular Coffees, and Gourmet Teas*
- *Champagne Toast*

\$43.00 ++ Per Person (\$58.17 Including Tax & Service Charge)

*Stuffed Breast of Chicken
Twice Smoked Bacon & Jack Cheese
with Madeira Sauce*

- *Baby Arugula, Vine Ripened Tomatoes, English Cucumbers, Riesling Vinaigrette*
- *Duchess Potatoes with Caramelized Onions and Leeks*
- *Medley of Seasonal Vegetables*
- *Freshly Baked Rolls & Butter*
- *Custom Wedding Cake*
- *Freshly Brewed Starbucks Decaffeinated & Regular Coffees, and Gourmet Teas*
- *Champagne Toast*

\$41.00 ++ Per Person (\$55.47 Including Tax & Service Charge)

Note: When offering guests a choice of two entrées, Client is required to provide the guarantee count for split entrées 72 hrs prior to the event. Client must select one salad & starch to be offered with split menus and also provide place card indicators to signify the guests' entrée selection (ex. Place cards with sticker indicating which entrée guests have selected). The higher priced entrée selection will be applied for each selection.

Wedding Luncheon/Brunch Buffet Package Options

.....

Served Between 10:30 AM and 2:00 PM

Brunch Buffet:

- Salads*
- Cucumber and Tomato Salad with Goat Cheese, Red Onions, and Olives
 - Caesar Salad with Freshly Grated Parmigiano-Reggiano and Homemade Croutons
- Displays*
- Sliced Seasonal Fresh Fruit and Berries
 - Domestic Cheese Display with French Baguette Bread and Lahvosh
- Breakfast Items*
- Scrambled Eggs in a Crisp Tortilla Cup with Salsa and Jack Cheese
 - Crisp Apple Wood Smoked Bacon
 - Country Sage Sausage Links
 - Bagels with Flavored Cream Cheese
 - Sliced Smoked Salmon with Capers, Tomatoes, Onions and Eggs
 - Assorted Breakfast Bakery Delights with Sweet Butter
 - Butter, Jam, Preserves and Marmalade
 - Carved New York Strip Loin with Wild Mushrooms
 - Grilled Breast of Chicken with a Lemon Butter Sauce
 - Boursin Whipped Apple Potatoes
 - Sautéed Seasonal Vegetables
 - Freshly Baked Rolls with Butter
 - Custom Wedding Cake
 - Freshly Brewed Starbucks Decaffeinated & Regular Coffees, and Gourmet Teas
 - Champagne Toast

\$60.00++ Per Person (\$81.17 Inclusive Per Person)

(Minimum of 50 guests). Requires 1 Chef per 50 guests at \$200.00 per Chef per hour (Less Than 50 People, Add \$ 15.00 ++ Per Person) (Based on one hour of service)

Wedding Luncheon/Brunch Buffet Package Options Continued

.....

Lunch Buffet:

Salads

- *Caesar Salad*
- *Fruit Salad with Honey Orange Vinaigrette*
- *Cheese Antipasto Salad*
- *Cucumber and Orange Salad with Sweet Rice Wine Vinaigrette*

Lunch Items

- *Rigatoni with Three Cheeses, Pesto Alfredo Sauce*
- *Spinach and Cheese Ravioli with Smoked Salmon and Mushroom Sauce*
- *Chicken Parmigiano*
- *Parmesan-Basil Bread Sticks, Focaccia with Butter*

Desserts / Beverages

- *Custom Wedding Cake*
- *Freshly Brewed Starbucks Decaffeinated & Regular Coffees, and Gourmet Teas*
- *Champagne Toast*

\$46.00++ Per Person (\$62.23 Inclusive Per Person)

*Less Than 50 People, Add \$ 6.00 ++ Per Person)
(Based on one hour of service)*

Plated Wedding Dinner Package Options

.....

Served Between 5:00 P.M. and 9:00 P.M.

*Pairing Of Grilled Salmon & Petite Filet Mignon
Horseradish Marmalade & Madeira Mushroom Sauce*

- *Fresh Field Greens with Goat Cheese and Golden Beets, Sweet Onion Vinaigrette*
- *Saffron Risotto*
- *Medley of Seasonal Vegetables*
- *Freshly Baked Rolls & Butter*
- *Custom Wedding Cake*
- *Freshly Brewed Starbucks Decaffeinated & Regular Coffees, and Gourmet Teas*
- *Champagne Toast*

\$78.00 ++ Per Person (\$105.52 Including Tax & Service Charge)

*Herb Crusted Filet Mignon
with Pancetta Garlic Sauce*

- *Baby Mixed Greens with Citrus and Mixed Berries, Served with Creamy Champagne Vinaigrette*
- *Pesto Whipped Potatoes*
- *Medley of Seasonal Vegetables*
- *Freshly Baked Rolls & Butter*
- *Custom Wedding Cake*
- *Freshly Brewed Starbucks Decaffeinated & Regular Coffees, and Gourmet Teas*
- *Champagne Toast*

\$66.00 ++ Per Person (\$89.29 Including Tax & Service Charge)

*8 oz. Roast Prime Rib of Beef
Dry Rubbed with Fresh Herbs, Essence of Beef,
Creamed Horseradish with Chopped Cilantro*

- *Caesar Salad with Crispy Croutons*
- *Wigwam Au Gratin Potatoes*
- *Medley of Seasonal Vegetables*
- *Freshly Baked Rolls & Butter*
- *Custom Wedding Cake*
- *Freshly Brewed Starbucks Decaffeinated & Regular Coffees, and Gourmet Teas*
- *Champagne Toast*

\$60.00 ++ Per Person (\$81.17 Including Tax & Service Charge)

Plated Wedding Dinner Package Options Continued

.....

*Grilled Salmon
Spicy Roasted Garlic and Wild Mushroom Ragout*

- *Garden Salad Served with Raspberry Vinaigrette*
- *Roasted Vegetable Couscous*
- *Medley of Seasonal Vegetables*
- *Freshly Baked Rolls & Butter*
- *Custom Wedding Cake*
- *Freshly Brewed Starbucks Decaffeinated & Regular Coffees, and Gourmet Teas*
- *Champagne Toast*

\$56.00 ++ Per Person (\$75.76 Including Tax & Service Charge)

*Chicken Breast
Prosciutto and Wild Mushrooms with
Roasted Garlic Cabernet Glaze*

- *Field Lettuce with Micro Greens and Baby Pear Tomatoes, Riesling Vinaigrette*
- *Red Bliss Potatoes*
- *Medley of Seasonal Vegetables*
- *Freshly Baked Rolls & Butter*
- *Custom Wedding Cake*
- *Freshly Brewed Starbucks Decaffeinated & Regular Coffees, and Gourmet Teas*
- *Champagne Toast*

\$55.00 ++ Per Person (\$74.41 Including Tax & Service Charge)

*Southwest Breast of Chicken
Roasted Peppers and Jack Cheese with
Southwest Mornay Sauce*

- *Mesclun Greens with Raspberry-Mint Vinaigrette*
- *Duchess Potatoes with Caramelized Onions and Leeks*
- *Medley of Seasonal Vegetables*
- *Freshly Baked Rolls & Butter*
- *Custom Wedding Cake*
- *Freshly Brewed Starbucks Decaffeinated & Regular Coffees, and Gourmet Teas*
- *Champagne Toast*

\$53.00 ++ Per Person (\$71.70 Including Tax & Service Charge)

Note: When offering guests a choice of two entrées, Client is required to provide the guarantee count for split entrées 72 hrs prior to the event. Client must select one salad & starch to be offered with split menus and also provide place card indicators to signify the guests' entrée selection (ex. Place cards with sticker indicating which entrée guests have selected). The higher priced entrée selection will be applied for each selection.

Additional Enhancements to Your Plated Dinner Options

.....

Appetizers

- *Ancho Chile Ravioli with Smoked Chicken
Drizzled with Olive Oil Infused with Fresh Herbs
\$9.50++ Per Person
(\$12.85 Including Tax & Service Charge)*
- *Jumbo Shrimp with Mustard Chive Cream
\$14.50++ Per Person
(\$19.62 Including Tax & Service Charge)*
- *Lobster and Shrimp Bisque with Cognac
\$9.50++ Per Person
(\$12.85 Including Tax & Service Charge)*

Intermezzo (Choice of One)

- *Tequila Lime Sorbet*
- *Lemon Sorbet*
- *Raspberry Sorbet*
- *Champagne Sorbet
\$7.50++ Per Person (\$10.15 Including Tax
& Service Charge)*

Mignardises

- *Pastry Chef's Selection of Hand Dipped
Chocolates
\$49.00++ Per Dozen (\$66.29 Including
Tax & Service Charge).*

Wedding Dinner Buffet Package Options

.....

Served Between 5:00 P.M. and 9:00 P.M.

Option One:

- Fresh Spinach, Jicama and Radicchio Salad with Honey Dijon Dressing
- Marinated Mushrooms and Artichoke Hearts
- Fresh Pasta Salad
- Tropical Sliced Fruits and Seasonal Berries with Chantilly Cream
- Stuffed Breast of Chicken with Twice smoked Bacon & Jack Cheese with Madeira Sauce
- Baked Herb Crusted Salmon with Arbol Citrus Butter Sauce
- Roast Prime Rib of Beef (Carved to Order), Dry Rubbed with Fresh Herbs, served with Essence of Beef, And Creamed Horseradish with Chopped Cilantro
- Wigwam Au Gratin Potatoes
- Chef's Selection of Seasonal Vegetables
- Baker's Selection of Freshly Baked Rolls and Butter
- Custom Wedding Cake
- Freshly Brewed Starbucks Decaffeinated & Regular Coffees, and Gourmet Teas
- Champagne Toast

\$80.00++ Per Person (\$108.23 Including Tax & Service Charge)

Requires 1 Chef per 50 Guests at \$100.00 Per Chef (Minimum of 50 People) (Less than 50 People, Add \$15.00 ++ Per Person) (Based on one hour of service)

Wedding Dinner Buffet Package Options

.....

Served Between 5:00 P.M. and 9:00 P.M.

- Option Two*
- *Fresh Field Greens with Condiments of Cucumbers, Roma Tomatoes, Enoki Mushrooms, Croutons and Selected Dressings*
 - *Mixed Fruit Salad with Honey Lime Dressing*
 - *Zucchini and Corn Salad*
 - *Fresh Pasta Salad*
 - *Breast of Chicken with Prosciutto and Wild Mushrooms with Roasted Garlic & Cabernet Glaze*
 - *Gulf Shrimp and Sea Scallops in a Sherried Lobster Cream*
 - *Chef's Selection of Accompaniments*
 - *Baker's Selection of Freshly Baked Rolls and Butter*
 - *Custom Wedding Cake*
 - *Freshly Brewed Starbucks Decaffeinated & Regular Coffees, and Gourmet Teas*
 - *Champagne Toast*

\$71.00++ Per Person (\$96.05 Including Tax & Service Charge)

(Minimum of 50 People) (Less than 50 People, Add \$10.00 ++ Per Person) (Based on one hour of service)

Additional Enhancements to Wedding Menus

.....

Specialty Stations:

All Specialty/Pasta stations require 1 chef per 100 guests at \$200.00 per chef per hour.

Seafood Station Chef Prepared Mini Fillets of Salmon, Swordfish and Ahi Tuna freshly Seared in Virgin Olive Oil on Hot Grill Plate. Accompanied with Crisp Baguette Croutons, Watercress Mayonnaise, Tapenade and Wasabi at \$29.00++ Per Person, Per Hour (\$39.23 Including Tax & Service Charge)

Shrimp Station Shrimp Diablo Prepared to Order at \$22.00 ++ Per Person, Per Hour (\$29.76 Including Tax & Service Charge) (Based on 3 Shrimp Per Person)

Tortellini and Fettuccine Station Fresh Cheese Tortellini and Fettuccine with Marinara, Alfredo Sauces and Freshly Grated Parmesan, Hot Fresh Garlic Bread at \$15.00++ Per Person (\$20.29 Including Tax & Service Charge)

Linguine Station Red Chili Linguine with Fresh Chorizo Sausage and Portobello Ravioli with Roasted Poblano, Cilantro Cream Sauce, Grated Cheddar, Panella and Asadero Cheeses served with Sun Dried Tomato Brea Sticks & Hot Fresh Garlic Bread at \$19.00++ Per Person (\$25.70 Including Tax & Service Charge)

Carving Stations:

All Carved Items require 1 Chef per 100 guests at \$200.00 per Chef per hour.

Roast Steamship Round of Beef With Silver Dollar Rolls and Deli Mustard, Mayonnaise and Horseradish at \$795.00++ (Serves Approximately 100 People) (\$1075.51 Including Tax & Service Charge)

Hickory Smoked Tenderloin of Beef With Silver Dollar Rolls and Dijon, Whole Grain and Yellow Mustard and Horseradish at \$410.00++ (Serves Approximately 15 People) (\$554.66 Including Tax & Service Charge)

Additional Enhancements to Wedding Menus Continued

.....

Viennese Hour *Napolean with Vanilla Crème, Fruit Cornets with Espresso Crème, Éclairs with Coffee Crème, Fruit Flan, Hazelnut Macaroons, Assorted Truffles, Wiener Sachner Torte with Raspberries and Linzer Tart With Hazelnuts, Viennese Apple Strudel with Vanilla Sauce at \$29.00++ Per Person (\$39.23 Including Tax & Service Charge)
(Requires minimum of 25 people)
(Based on one hour of service)*

Chocolate Fountain *Chocolate Fountain served with Pound Cake, Chunked Melon, Strawberries, Pineapple, Rice Krispy Squares & Marshmallows at \$9.25++ Per Person (\$12.51 Including Tax & Service Charge)
(Requires minimum of 75 guests required)
(Based on one hour of service)
(Displayed at conclusion of dinner service)*

Note: All stations are designed to be added to a Dinner Buffet, not to be used in lieu of a meal.

Custom Wedding Cake Options

.....

Cakes Included in Packages:

- *Vanilla Cake with Orange Chiffon Mousse and Fresh Berries finished with Butter Cream Frosting*
- *Chocolate Cake with Dark Chocolate Mousse and Raspberries finished with Butter Cream Frosting*

Other Cake Options Available:

for an additional \$10.00++ Per Person

Includes Fruit Garnish or Chocolate Monogrammed Plates and your choice of cake flavor & filling

Cake Flavors

- *Vanilla Sponge Cake*
- *Chocolate Sponge Cake*
- *Spice Cake*
- *Carrot Cake with Carrots, Pineapple and Walnuts*
- *Banana Hazelnut Cake*

Cake Fillings

- *Chocolate Mouse*
- *Milk Chocolate Mouse*
- *Williams Pear Mouse*
- *White Chocolate Cappuccino Mouse*
- *Chocolate Raspberry Ganache*
- *Lemon Chiffon*
- *Grand Marnier Mousseline*
- *Cream Cheese*
- *Lemon Curd*

Frostings

- *Italian Meringue Buttercream*
- *Dark Chocolate Ganache*
- *Rolled Fondant*
- *White Modeling Chocolate*

*The Executive Pastry Chef,
Pastry Chef's favorites:*

- *Banana Hazelnut Cake with Milk Chocolate Mousse, finished with White Modeling Chocolate*
- *Carrot Cake with Lemon Chiffon Mousse, finished with Rolled Fondant*

You may select a Cake Flavor and Filling as part of the Wedding Package Additional Flavors/Fillings are \$3.00++ Per Person. (\$4.06 Including Tax & Service Charge)

Hosted Bar By the Drink

.....

Completely stocked bars featuring call or premium brand liquors. Charges are based upon measured quantities of liquor with a standard pour of 1¹/₄ ounces of liquor per drink.

Call Brands - \$6.75++ each

- *Sky Vodka*
- *Beefeater Gin*
- *Sauza Gold Tequila*
- *Bacardi Light Rum*
- *Dewars White Lable Scotch*
- *Jim Beam Bourbon*
- *Korbel Brandy*
- *Steven Crown Blended*

Premium Brands \$8.00++ each

- *Kettle One Vodka*
- *Tanqueray Gin*
- *Cuervo Gold Tequila*
- *Appleton Rum*
- *Johnnie Walker Red Scotch*
- *Crown Royal Blended*
- *Maker's Mark Bourbon*
- *Korbel Brandy*

Ultra Premium Brands \$9.25++ each

- *Grey Goose Vodka*
- *Bombay Sapphire Gin*
- *Patron Tequila*
- *10 Cane Rum*
- *Glenlivet 12yr Scotch*
- *Crown Royal Blended*
- *Woodford Reserve Bourbon*
- *Hennessey Brandy*

Domestic/Non-Alcoholic Beers \$5.50++ each

- *Budweiser*
- *Bud Light*
- *O'Douls*

Imported Beers \$6.00++each

- *Heineken*
- *Corona*
- *Guinnes*

Hosted Bar By the Drink Continued

- Soft Beverages \$3.95++ each*
- *Pepsi*
 - *Diet Pepsi*
 - *Mountain Dew*
 - *Diet Mountain Dew*
 - *Sierra Mist*
 - *Mug Root Beer*
 - *Assorted Canned Juices*
- Bottled Waters \$4.25++ each*
- *Aquafina (16 oz)*
- Keg Beer*
- *Domestic - \$350.00++ Per Keg*
 - *Imported - \$425.00++ Per Keg*
- Cordial \$8.75++ each*
- *Baileys Irish Cream*
 - *Kahlua*
 - *Sambucca Romano*
 - *Amaretto Di Saronno*
 - *Frangelico*
 - *Drambuie*
 - *B&B*
- Cognacs \$8.25++ each*
- *Grand Marnier*
 - *Remy Martin VSOP*
- Wigwam Specialties by the Gallon*
- *Cuervo Margaritas at \$130.00++*
 - *Bloody Marys at \$115.00++*
 - *Champagne Punch at \$105.00++*
 - *Fruit Punch at \$55.00++*
- Specialty Beverages on the Bar*
- *Pomegranate Margaritas at \$9.00++each*
 - *Frozen Fruit Daiquiris & Margaritas at \$8.50++ each*
 - *Microbrew Beers at \$6.00 - \$8.75++each (ask for Selection)*

Hosted Bar By the Hour

.....

Completely stocked bar with unlimited consumption of beverages, based on a per person, per hour rate. Cost will be determined on a guarantee or actual attendance, whichever is higher, and will require a minimum of 50 guests. Please note Sycamore Lane Chardonnay and Cabernet Sauvignon Wines are served with all Bar Packages. Please Note Kenwood Yulupa Chardonnay and Cabernet Sauvignon are served with all Premium Packages.

Per Person Call Liquors

- *\$17.00 for the first hour and \$11.00 for each additional hour thereafter*

Per Person Premium Liquors

- *\$20.00 for the first hour and \$13.00 for each additional hour thereafter*

Per Person Beer, Wine and Soft Drinks

- *\$15.00 for the first hour and \$9.00 for each additional hour thereafter*

Cash Bar

Cash bar arrangements will be made available at an additional cost of \$1.00 per drink. (Sodas at \$4.25)

Cash Wine List

A bottled Wine Menu for cash sales may be provided to your guests whenever host sponsored Wine is not provided with dinner, if requested.

Service Charge

A Bartender Labor charge of \$200.00 per bartender is applicable per bar.

Please Note:

THE WIGWAM RESORT is the only licensed authority to sell and serve alcoholic beverages for consumption on the premises; therefore, beverages are not permitted to be brought into the Hotel.

All prices, except cash bars, are subject to a taxable Prevailing Service Charge and applicable State Sales Tax. Products and Prices subject to change.

Catering Wine List

.....

White Wine:

<i>Sparkling Wines</i>	<ul style="list-style-type: none"> • <i>Marquis de la Tour</i> \$30.00 • <i>Domaine St. Michelle</i>..... \$34.00 • <i>Korbel Brut</i>..... \$42.00 • <i>Sofia Blanc de Blanc</i>..... \$47.00 • <i>Mumm Brut Prestige</i>..... \$50.00 • <i>Gloria Ferrer Blanc de Noir</i>..... \$55.00 • <i>Moet Chandon White Star</i>..... \$80.00 • <i>Tattinger Rose</i>..... \$85.00 • <i>Veuve Clicquot Golf Label</i>..... \$98.00
<i>American Whites</i>	<ul style="list-style-type: none"> • <i>Simi Sauvignon Blanc</i> \$43.00 • <i>Beaulieu Vineyards, Chardonnay</i>..... \$38.00 • <i>Raymond Reserve Chardonna, Napa Valley</i>..... \$41.00 • <i>Francis Ford Coppola Chardonnay</i> \$43.00 • <i>Hess Collection Chardonnay, Napa Valley</i> \$47.00 • <i>Trincherro Vista Montone Chardonnay</i> \$49.00 • <i>Domain Napa Chardonnay</i>..... \$52.00 • <i>Chalk Hill Chardonnay</i>..... \$58.00 • <i>Jordan Chardonnay, Russian River</i>..... \$68.00 • <i>Pine Ridge Chenin Blanc/Viognier</i>..... \$38.00 • <i>Murphy Goode Reserve Fume Blanc</i> \$45.00
<i>International Whites</i>	<ul style="list-style-type: none"> • <i>Giessen Riesling, New Zealand</i> \$31.00 • <i>White Haven Sauvignon Blanc, New Zealand</i> ... \$44.00 • <i>Schloss Vollrads Riesling, Germany</i>..... \$44.00 • <i>Attems Pinot Grigio, Italy</i>..... \$50.00 • <i>Craggy Range, Sauv.Blanc, New Zealand</i>..... \$51.00 • <i>Grand Renard Chablis</i>..... \$85.00
<i>American Reds</i>	<ul style="list-style-type: none"> • <i>Aqua Pumpkin Pinot Noir</i>..... \$36.00 • <i>Willamette Pinot Noir, Oregon</i>..... \$39.00 • <i>Irony Pinot Noir, Monterey County</i>..... \$42.00 • <i>Acacia Pinot Noir</i> \$58.00 • <i>Longoria Pinot Noir, Santa Maria Valley</i> \$75.00 • <i>Karley Pokerville Zinfandel</i>..... \$36.00 • <i>Renwood Old Vines Zinfandel</i> \$38.00

Catering Wine List *Continued*

.....

American Reds: Continued

<i>Red Zinfandel</i>	<ul style="list-style-type: none">• Alexander Valley Sin Zin, Zinfandel \$45.00• Robert Craig Zinfandel..... \$68.00
<i>Merlot</i>	<ul style="list-style-type: none">• Trinchero Family Merlot \$40.00• Rodney Strong Merlot..... \$40.00• Napa Cellars Merlot..... \$44.00• Ferrari Carano Merlot \$52.00• Franciscan Merlot \$58.00• Pine Ridge, Crimson Creek \$60.00
<i>Cabernet Sauvignon</i>	<ul style="list-style-type: none">• Trinchero Family Cabernet Sauvignon \$40.00• BR Cohn Cabernet Sauvignon \$44.00• Francis Ford Coppola Cabernet Sauvignon..... \$50.00• J. Lohr Hilltop Cabernet Sauvignon..... \$62.00• Simi Cabernet Sauvignon..... \$64.00• Trinchero Chicken Ranch Cabernet Sauvignon \$67.00• Sterling Napa Cabernet Sauvignon \$72.00• Rombauer Cabernet Sauvignon..... \$88.00• Jordon Cabernet Sauvignon \$95.00• Faust Cabernet Sauvignon..... \$100.00
<i>International Reds</i>	<ul style="list-style-type: none">• Escudo Rojo, Chile \$40.00• Archetype Chiraz Barossa, S. Australia \$40.00• George Duboeuf Moulin Avent Beaujolais..... \$42.00• St. Vincent Giradin Bourgogne Rouge \$50.00• St. Hallet Faith Shiraz, Australia..... \$50.00

Recommendations

-
- Photographer*
- *Photography by Leanna*.....(602) 224-7939
www.photosbyleanna.com
 - *F. Ferguson Photographer*(602) 494-5699
www.arizonaweddingstudio.com
- Ministers*
- *Arizona Ministers*.....(480) 502-0707
www.arizonaministers.com
- DJs*
- *Music Doctors*(602) 788-8155
www.musicdoctors.net
 - *Citron Sound*.....(480) 966-2929
www.citronsound.com
 - *NDK Professional DJ Service*.....(602)478-4276
www.ndkprodj.com
- Musicians*
- *Citron Sound*.....(480) 966-2929
www.citronsound.com
 - *Celestial Harp & Piano*(602) 938-1395
www.celestial-harp.com
 - *The Bagpiper*(480)460-0907
www.thebagpiper.com
- Florists*
- *PJ's Flowers & Gifts*(602) 995-4999
www.pjsflowers.com
 - *Ann Marie's Custom Flowers*(623) 536-2649
- Rental Equipment*
- *Tri-Rentals*(602)232-9900
www.trirentals.com
- Transportation*
- *Desert Classic Limousine*(602)505-699
www.desertclassiclimo.com
- Beauty Services*
- *Red Door Spa*(623) 535-4967
www.reddoorspas.com
- Linen Rental*
- *BBJ Linen*(480) 503-4449
www.bbjslinen.com