

Fairmont
SCOTTSDALE PRINCESS



2027

SOUTH ASIAN WEDDINGS

Experience **the GRANDEST of WEDDINGS**



WELCOME TO THE FAIRMONT SCOTTSDALE PRINCESS

Transform your client's wedding into an enchanting, one-of-a-kind celebration. Our team will work with you from the very beginning– from the first visionary general consultation, creating the perfect authentic menu with our partner, Chef Shachi Mehra, venue scouting, top-tier vendor advice, dedication to crafting bespoke experiences, day-of coordination and more.

South Asian weddings are renowned for their intricate tapestry of pre- and post- wedding festivities, each as significant as the main ceremony and reception. Managing this elaborate schedule requires meticulous planning, making event planners and design specialists indispensable. From curating enchanting ceremonies to orchestrating stunning decor, entertainment, cuisine, music, and personalized touches, our team is committed to ensuring every aspect reflects your unique love story.

Every detail is tailored to reflect the couple's unique cultural heritage and personal preferences. From vibrant ceremonies to grand receptions and more, our full-service team will respectfully help your couple embrace the traditions passed down for generations while also embracing the couple in the wedding events and details. We can plan based on religion, region, or both and understand and respect the different cultural traditions.



INCLUSIONS

Private Banquet Space for Event(s)

Exclusive South Asian Chef Shachi Mehra

Chef to provide one complimentary consultation for personalized menus and to be present for the tastings

- (1) Complimentary tasting up to (4) guests, 4 months prior to wedding
- Chef to prepare food on the wedding weekend

Comp Self-Parking for each Event for all Local Drive-In Guests Only

Dedicated Banquet Captain & Bridal Butler

Banquet Tables & Banquet Chairs

Banquet White Garden Chairs for Outdoor Events

Complimentary Fruit Infused Water for Ceremony

AV Sound System & Two Microphones for Ceremony

(3) Votive Candles per Dinner Table

Hotel Glassware & Flatware

Cake Knife & Server

Easels

Staging for Entertainment

(based on hotel availability)

Escort Card Table/DJ Table

Wood Dance Floor

(indoor events only)

Black or White Napkins & Floor Length Linens

(1) Golf Cart & Chauffeur for 4 Consecutive Hours

(1) Bridal Dressing Room

(1) Groom Dressing Room

(1) Luxury Guest Room on the Night of the Wedding
for Bride & Groom

(1) Bride & Groom Welcome Amenity





"We had the absolute pleasure of working with Chef Shachi for a South Asian wedding, and the experience was nothing short of top notch. Her culinary expertise brought an authentic Indian flavor that truly elevated the celebration. From the very first bite, guests were raving about the incredible taste and quality of the food—especially the appetizers, which were not only unique but absolutely mouth-watering."

– South Asian Wedding Planner

"What an amazing wedding weekend we had! It was a dream weekend and you were a big part of our dream. The food—extraordinary! Everyone is raving about it and I am only saying, I wish I ate it too! Every meal that you and your team prepared, from mehndi to brunch, was awesome and loved by everyone. Thank you!"

– Mother of the Bride



CHEF SHACHI MEHRA

PARTNER & EXECUTIVE CHEF AT ADYA

Chef Shachi has a passion for creating innovative and thoughtful menus that tastefully balance a variety of flavors and make cuisines appealing to a range of tastes. An ardent supporter of local farmers and sustainable practices, she takes great care in sourcing her ingredients. Born in India, her early family experiences helped to develop and shape her love of food and appreciation for balance, in flavors and in life. Chef Shachi blends Western and Indian cultures to create artful dishes that successfully marry tradition with modernity.

Chef Shachi has become known for bringing a unique global perspective to her work, which can be attributed to eight-month culinary journey through India, Japan and Australia. Upon her return, she went on to sharpen her skills in some of the most demanding kitchens in this country. She served as a Sous Chef at the award-winning Bombay Club in Washington, D.C.; opening Sous Chef at Bocanova, a successful Pan American restaurant in Jack London Square in Oakland, CA; and Executive Sous Chef at Junnoon, a modern Indian restaurant in Palo Alto, where Chef Shachi was named one of five 'Rising Stars' by Gentry Magazine. Prior to opening ADYA, Chef Shachi received great press and acclaim as the opening chef at Tamarind of London in Newport Coast.

Most recently, Chef Shachi received national attention after emerging victorious on Food Network's Chopped! On the heels of her victory, she was named 2019 "Rising Star Chef" in the Golden Foodie Awards, a people's choice competition.

Your Story.
OUR DESTINATION.





CLASSIC MENU PACKAGE

Your choice of:

Four Passed Appetizers

Three Entrées

Two Vegetables

One Dal

Two Chutneys

One Raita

One Rice

Two Breads

Two Desserts

Wedding Cake

Freshly Brewed Coffee & Select Teas

Premium Bar for (4) Hours

\$25++ per additional hour, max 6 hours

\$300/Person**

PASSED APPETIZERS

Choice of four. Additional Appetizers \$10**/person; based on two per person.

VEGETARIAN CANAPES

Vegetable Samosas
Mint Chutney, Tamarind Chutney

Vegetable Pakoras
Assorted Vegetable Fritters

Vegetable Spring Roll
Chili Garlic Sauce

Smoked Eggplant Tartlet
Cumin, Onions, Phyllo Shells

Compressed Watermelon Chaat
Mint, Fennel, Lime

Paneer Methi Cutlets
Spiced Paneer Cheese, Fenugreek, Cilantro

Tandoori Vegetable Skewers
Marinated Vegetables

Harissa Chickpea Fritter
Preserved Lemon Raita

Beet Macaron
Goat Cheese, Jalapeño Red Pepper Jam

Saag & Feta Phyllo Purse
Masala Sauce

Spinach Vegetable Kebab
Cilantro Yogurt

Tapioca Potato Tikkis
Curry Leaves, Peanuts, Ginger

Bharwan Mirch
Stuffed Peppers, Tomato Chutney

Moong Dal Croquettes
Spicy Pineapple Chili Chutney

NON-VEGETARIAN CANAPES

Malai Chicken Tikka
Cream Cheese Marinade, Cilantro, Ginger

Achaari Chicken
Pickling Spices, Turmeric

Tandoori Chicken Phyllo Cup
Mint Chutney

Beef Kebab
Ginger, Garam Masala, Cilantro

Keema Tartlets
Ground Lamb, Onions, Coriander

Lamb Kofta with Tomato Chutney
Spiced Meatballs, Fennel, Coriander

Salmon Kebab
Paprika, Chili, Ginger

Tamarind Glazed Chicken & Waffles

Crispy Chicken Nuggets
Garlic Chili Chutney

Smoked Salmon Tart
Cucumber Raita, Roasted Cumin

PREMIUM CANAPES

additional \$4**/person for each premium selection

Tandoori Lamb Chops
Paprika, Garlic, Mint

Crab Masala
Tumeric, Ginger, Mustard Seeds

South Indian Style Crab Cake
Curry Leaf Aioli

Crispy Shrimp with Mango

Shrimp Kebab
Coriander, Pepper, Lime

Shrimp Balchao
Chilis, Vinegar, Jaggery

Hamachi Ceviche
Mango, Ginger, Chili

ENTRÉES

Choice of three. Additional entrées \$18**/person.

PANEER

Saag Paneer
Creamed Spinach, Paneer, Cumin, Garlic

Matar Paneer
Tomato Onion Sauce, Paneer, Peas

Paneer Makhani
Tomato Cream Sauce, Paneer, Fenugreek

Kadai Paneer
Tomatoes, Onions, Bell Peppers

Paneer Methi
Fenugreek, Garlic, Ginger

Malai Kofta
Mixed Vegetable Koftas, Tomato Cream Curry

CHICKEN

Chicken Tikka Masala
Tomato, Paprika, Cardamom

Chicken Chettinad
Chilis, Curry Leaves, Toasted Coconut

Kadai Chicken
Tomatoes, Onions, Bell Peppers

Chicken Vindaloo
Chilis, Vinegar, Onions

Chicken Korma
Nuts, Cream, Saffron

Chicken Makhani
Tomato Honey Sauce, Butter

BEEF

Beef Curry
Onions, Ginger, Coriander

Coconut Chili Beef
Toasted Coconut, Curry Leaves, Tumeric

Beef & Potato Curry
Tomatoes, Garam Masala, Cilantro

Beef Korma
Nuts, Cream, Cardamom

Beef Masala
Onions, Chilis, Cilantro

LAMB

Lamb Roganjosh
Caramelized Onions, Cardamom, Fennel

Keema Matar
Ground Lamb, Peas, Garam Masala

Vindaloo
Onions, Chilis, Vinegar

Lamb Korma
Nuts, Cream, Cardamom

Lamb with Turnips
Onions, Cumin, Cinnamon

Handi Lamb Masala
Onions, Chilis, Tomato

Lamb Saag
Creamed Spinach, Cumin, Cream

Lamb Pasanda
Yogurt, Cardamom, Black Pepper

Gosht Do Pyaza
Caramelized Onions, Black Cardamom, Garam Masala

FISH/SEAFOOD

Bengali Fish Curry
Mustard Sauce, Tomato, Tumeric

Kerala Fish Curry
Coconut, Curry Leaves, Mustard Seeds

Kokum Fish Curry
Kokum Berries, Coconut Milk, Tomato

Prawn Pepper Masala
Serrano, Black Pepper, Onions

Coconut Ginger Shrimp
Curry Leaves, Ginger, Coconut Milk

Shrimp Masala
Tomatoes, Cumin, Chilies

Shrimp Lababdar
Cardamom, Fenugreek, Cream



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VEGETABLES

VEGETABLES

Choice of two
Add additional for \$15**/person

Aloo Gobi Matar

Cauliflower, Potatoes, Ginger, Peas

Cauliflower Masala

Tomatoes, Onions, Ginger

Jeera Aloo

Cumin, Ginger, Chillies

Methi Aloo

Fenugreek Leaves, Ginger, Baby Potatoes

Aloo Baingan

Eggplant, Potatoes, Tomatoes, Onions

Squash Curry

Coconut, Curry Leaves, Chillies

Vegetable Jalfrezi

Peppers, Onions, Coriander

Mushroom Methi Masala

Fenugreek, Cream, Cumin

Bhindi Masala

Red Onion, Fennel, Tomato

Bagare Baingan

Whole Baby Eggplant, Sesame, Coconut

Tava Vegetables

Crisp, Spiced Seasonal Vegetables

Eggplant Bharta

Smoked Eggplant, Cumin, Garlic

PREMIUM SALAD ENHANCEMENTS

additional \$12**/person for each premium selection

Arugula & Chicory

Sweet Citrus, Spiced Cashews, Grilled Pears,
Black Garlic Vinaigrette

Little Gem

Lettuce, Cucumber, Radish, Goat Cheese, Almonds,
White Balsamic Vinaigrette

Butter Lettuce Wedge

Blue Cheese, Tear Drop Tomatoes, Red Onion,
Croutons, Greek Goddess Dressing

Kachumber Salad

Cucumber, Tomato, Onion, Lime

SIDES

RAITA

Choice of one
Add additional for \$5**/person

Boondi Raita

Yogurt with Chickpea Puffs

Spinach Raita

Yogurt with Spinach

Tomato Raita

Yogurt with Tomatoes

Onion Raita

Yogurt with Onions

Cucumber Raita

Yogurt with Cucumbers

Pumpkin Raita

Yogurt with Pumpkin

RICE

Choice of one
Add additional for \$10**/person

Saffron Pulao

Jeera Pulao

Vegetable Pulao

Peas Pulao

Jasmine Rice

Biryani Rice

ENHANCEMENTS

Jackfruit Biryani +10/person

Vegetable Biryani with Paneer +10/person

Chicken Biryani +15/person

Lamb Biryani +20/person

Shrimp Biryani +25/person

BREAD

Choice of two
Add additional for \$8**/person

Butter Naan

Garlic Naan

Kalonji Naan

Phulka/Roti

Malabar Paratha

DAL/LENTILS

Choice of one
Add additional for \$12**/person

Dal Makhani

Black Lentils, Butter, Fenugreek

Five Mix Yellow Lentils

Cumin, Ginger, Tomato

Rajma

Red Kidney Beans, Garlic, Cardamom

Lobiah

Black Eyed Peas, Fenugreek, Ginger

Chana Masala

Chickpeas, Onions, Cumin

Kala Chana

Black Chickpeas, Tomatoes, Bay Leaf

Rajasthani Kadhi

Chickpea Flour, Yogurt, Ghee

Punjabi Kadhi

Thick Curry, Chickpea Dumplings

Sindhi Kadhi

Mixed Vegetables, Tamarind

Sambhar

Curry Leaves, Tamarind, Vegetables, Lentils

CHUTNEY

Choice of two
Add additional for \$5**/person

Mint and Cilantro Chutney

Tamarind Chutney

Tomato Chutney

Coconut Chutney

Mango Chutney

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MINI DESSERTS

Choice of two. Add additional desserts for \$12**/person.

- Gulab Jamun
- Gulab Jamun Cheesecake
- Mango Cheesecake
- Cardamon Flan
- Rabri Trifle with Seasonal Fruit
- Carrot Halwa Tart
- Chocolate Crunch Cake
- Rice Kheer
- Coconut Mango Rice Pudding
- Cardamon Cinnamon Churros
- Ras Malai Tres Leches
- Freshly Brewed Coffee & Select Teas



WEDDING CAKE

A standard wedding cake iced in swiss vanilla buttercream is included in all menu options. Size of wedding cake is based on number of guests. If more tiers are requested, additional cost will apply.

CAKE FLAVORS

- Vanilla Cake
- Devil's Food Chocolate Cake
- Lemon Cake
- Carrot Cake
- Red Velvet Cake
- Marble Cake
- Coconut Cake
- Rum Cake

CAKE FILLINGS

- Dark Chocolate Bavarian
- Vanilla Bavarian
- Chocolate Chip Cannoli Cream
- Tahitian Vanilla Bean Pastry Cream
- White Chocolate Mousse
- Rich Dark Chocolate Mousse
- Peanut Butter Mousse
- Zesty Lemon Curd
- Chocolate Truffle
- Creamy Raspberry Truffle
- New York Cream Cheese Filling
- Strawberries, Blueberries, or Raspberries

INDULGE in EXCELLENCE



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BREAKFAST

Create your own breakfast buffet.

BASE CONTINENTAL BREAKFAST BUFFET

\$42**/person

Fresh Squeezed Juices

Orange, Grapefruit, Apple

Carved Fresh Fruit

Breakfast Pastries

Choice of three

- Apple Danish
- Cherry Danish
- Chocolate Croissants
- Butter Croissants
- Blueberry Muffins
- Fruit Filled Turnovers
- Sticky Buns
- Cinnamon Rolls
- Glazed Donuts

Freshly Brewed Coffee & Select Teas

Masala Chai

CONTINENTAL BREAKFAST ENHANCEMENTS

Pricing reflects additions to the Base Continental Breakfast Buffet. If items are selected individually, per-person pricing will be determined based on your elections and guest count.

Chia Seed Pudding 12**/person

Coconut Milk, Mango, Lemon

Chef Crafted Smoothie Shooters 12**/person

Choice of two

- Coconut, Lemon, Pineapple
- Orange, Peach, Mango
- Chocolate Banana
- Gingersnap Date
- Very Berry
- Strawberry Banana
- Mango Lassi
- Strawberry Lassi
- Salted Lassi

Avocado Toast 14**/person

Lime Crushed Avocado, Marinated Tomatoes, Shaved Radishes, Pickled Onions, Cotija

Mini Uttapam 20**/person

Peppers, Onions, Tomatoes, Cilantro
Served with Coconut Chutney and Sambhar

Dosas 12**/person

Served with Coconut Chutney, Sambhar and Aloo Masala
Chef Attendant Required at \$150/chef

Spring Vegetable Poha 16**/person

Yogurt, Cilantro Chutney, Lemon Wedges

Parantha 22**/person

Choice of two, Accompaniments: Yogurt, Achaar, Onion

- Potato
- Paneer
- Cauliflower

Dosa Waffles 16**/person

Accompaniments: Coconut Chutney, Sambhar

Buttermilk Waffles 16**/person

Choice of one, Accompaniments: Berry Compote, Whipped Cream, Whipped Butter, Maple Syrup

- Classic Buttermilk
- Chocolate Raspberry
- Peanut Butter
- Maple Pecan

Akuri 15**/person

Scrambled Eggs, Onions, Cumin, Marinated Tomatoes, Cilantro

Scrambled Eggs 15**/person

Roasted Tomatoes, Garden Herbs

Toaster Station 10**/person

Sourdough, Whole Wheat, Focaccia, Bagels, Multi Grain, English Muffins, Sweet Creamery Butter, Fruit Preserves

Breakfast Proteins 12**/each

- Smoked Bacon
- Candied Jalapeño Bacon
- Farmer Sausage
- Pork Sausage Links
- Turkey Bacon
- Chicken Gouda Sausage
- Turkey Jalapeño Sausage
- Southwest Chicken Sausage Patties
- Plant Based Sausage Patties
- Plant Based Chorizo Crumbles

Breakfast Potatoes 12**/each

- Classic Hashbrowns
- Crushed Yukon Potatoes
Caramelized Onion, Rosemary
- Potato Cakes
Brown Butter, Garlic, Thyme
- Crispy Hashbrowns
Chaat Masala, Chili Powder
- Masala Hash
Potatoes, Peppers, Onions, Curry Leaves, Ginger, Turmeric

RECEPTION STATIONS

*One Chef Attendant required per 150 guests, unless otherwise indicated.

CHAAT*

Choice of two \$28**/person
Choice of three \$40**/person
Chef attendant suggested at \$150 per chef

Pani Puri Shots

Semolina Shells, Tamarind Mint Water or Pineapple Lime Water

Sev Puri

Semolina Shells, Chickpeas, Mint, Tamarind

Bhel Puri

Puffed Rice, Tamarind, Mango, Chickpea Confetti

Aloo Tikki Chole

Mint and Tamarind Chutney, Yogurt, Red Onion

Sweet Potato & Black Chickpea Chaat

Chaat Masala, Tamarind, Chillies

Seasonal Fruit Chaat

Mint, Dry Mango, Cilantro

Dahi Papri Chaat

Chickpeas, Yogurt, Papri Crackers

Crunchy Makhana Bhel

Lotus Seeds, Peanuts, Chili Powder

SOUTH ASIAN INSPIRED PASTA STATION

Choice of two \$38**/person
Chef attendant suggested at \$150 per chef

Butter Chicken Cannelloni

Makhani Sauce

Vindaloo Arrabiata

Rigatoni Korma

Seasonal Squash, Crumbled Goat Cheese

Gnocchi Makhani

Baby Peppers, Paneer, Fenugreek

Wild Mushroom Ravioli

Saag, Crumbled Paneer, Fried Onions

INDO CHINESE STATION

Choice of three \$40**/person

Gobi Manchurian

Fried Cauliflower, Peppers, Onions, Chili Sauce
Chef Attendant Required at \$150 per Chef

Hakka Noodles

Shaved Asian Vegetables, Scallions, Sweet Soy Ginger Glaze

Chili Beef

Peppers, Grilled Onions, Crushed Pepper

Chili Chicken

Blistered Peppers, Red Dragon Sauce

Mongolian Beef Bao Buns

Chicken Teriyaki Bao Buns

Crispy Momos

Ground Chicken, Turmeric, Coriander

Vegetable Momos

Spicy Tomato Chutney

Vegetable Fried Rice

Basmati Rice, Cabbage, Peas, Carrots, Peppers

PURI STATION

\$32**/person
Chef attendant suggested at \$150 per chef

Fresh Fried Puri, Aloo Subzi, Chole

Laccha Pyaz, Lemons, Achaar



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RECEPTION STATIONS

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KEBAB STATION*

Choice of three \$32**/person
Chef attendant suggested at \$150 per chef
Includes Mint Chutney, Laccha Pyaz,
Chaat Cucumbers

Vegetable Skewers
Marinated Vegetables

Paneer Tikka
Cumin, Paprika, Fenugreek

Malai Chicken Tikka
Cream Cheese Marinade, Cilantro, Ginger

Achaari Chicken
Pickling Spices, Turmeric

Tandoori Chicken
Paprika, Yogurt, Fenugreek

Beef Kebab
Ginger, Garam Masala, Cilantro

Lamb Kebab
Fennel, Coriander

Salmon Kebab
Paprika, Chili, Ginger

Tandoori Shrimp
Coriander, Black Pepper, Lime

SOUTH ASIAN FLATBREAD STATION

Choice of two \$30**/person

Saag Paneer
Caramelized Onions, Chili Flakes

Lamb Keema
Tomato Masala, Peas, Mozzarella, Pickled Onions

Samosa
Spiced Potatoes, Peas, Onions, Cilantro Chutney, Sev

Methi Mushroom
Wild Mushrooms, Spinach, Grilled Onions, Gruyere

Chicken Tikka Masala
Tandoori Chicken, Roasted Garlic, Cilantro

ELOTE STATION

21**/person
Chef attendant required at \$150 per chef

Grilled Corn
Lime Aioli, Cotija, Crema, Tajin

Chili Lime Rubbed Corn
Chaat Masala

CARVING STATION

Chef attendant required at \$150 per chef

Raan Leg of Lamb \$35/person**
Cumin Cilantro Chimichurri, Lacha Pyaz, Malabar Paratha

Mesquite Hot Smoked Salmon \$28/person**
Pomegranate Radish Slaw

Black Pepper Beef Tenderloin \$38/person**
Pomegranate Molasses, Dried Mango, Soft Rolls

RECEPTION STATIONS

*One Chef Attendant required per 150 guests, unless otherwise indicated.

BYO INDIAN STREET TACO

Choice of two \$35**/person
Chef attendant optional at \$150 per chef

Tandoori Chicken

Vindaloo Lamb

Paneer Bhurji

Soy Keema

Crispy Chimichurri Potatoes

Tikka Masala (Chicken)

Crispy Baja Fish

Includes: Flour and Corn Tortillas, Lacha Pyaz, Cilantro, Limes,
Pico de Gallo, Salsa Verde, Chili Garlic Chutney, Shredded
Cabbage, Grilled Serranos

INDIAN INSPIRED NOODLE BAR

\$45**/person
Chef attendant suggested at \$150 per chef

Noodles
Ramen Noodles, Udon Noodles

Broths
Tonkatsu, Spicy Tomato Rasam, Malai Miso

Toppings
Pork Belly, Tandoori Chicken, Braised Leg of Lamb,
Charred Tofu, Spicy Soy Pickled Onions, Preserved Mushrooms,
Scallions, Chaat Sprouts, Crispy Garlic & Curry Leaves, Cilantro

ALOO BAR

\$36**/person

Potatoes
Choice of two
Crushed Yukon, Rustic Baked Potatoes,
Wedge Cut Fries, Tater Tots

Sauces
Gruyere, Truffle Mushroom Gravy, Makhani Sauce, Chole

Toppings
Applewood Smoked Bacon, Soy Keema, Tandoori Chicken,
Caramelized Onions, Cheddar, Mint Chutney, Tamarind Chutney,
Scallions, Gobi Sabzi, Pico De Gallo, Sour Cream, Whipped Butter

BIRYANI

Choice of one \$35**/person
Chef attendant optional at \$150 per chef
Includes Raita

Lamb

Chicken

Seasonal Vegetable & Paneer

PAVS

Choice of two \$35**/person, Choice of three \$50**/person
Serving size: two pieces per person

Aloo Tikki

Lamb Keema

Pav Bhaji

Vindaloo Chicken

Chicken Masala

Smash Masala Burger

Crispy Sweet Potato Tikki

Spicy Soy Keema



BEVERAGES

All pricing is per drink, unless otherwise indicated below.

DELUXE BAR

\$21** per additional hour (max 6 hours)

Finlandia Vodka
Exotica Tequila
Bacardi Superior Rum
New Amsterdam Gin
Evan Williams Bourbon
Famous Grouse Scotch

PREMIUM BAR

\$25** per additional hour (max 6 hours)

Tito's Vodka
Cazedores Blanco Tequila
Captain Morgan Rum
Beefeater Gin
Jack Daniels Whiskey
Bulleit Bourbon
Dewar's White Label Scotch

LUXURY BAR

\$134/ (4) hours | \$31** per additional hour (max 6 hours)

Belvedere
Casa Amigos Añejo
Clase Azul Reposado
Bacardi Gran Reserva 10 Year
The Botanist Islay
Woodford Reserve Bourbon
Knob Creek Rye
Macallan 12 Year
Grand Marnier
Aperol

SIGNATURE COCKTAIL EXPERIENCE

\$22** per additional hour (max 6 hours)

Personalize your event with custom specialty bars and drinks. Please inquire about options.

Prickly Pear Margarita
Bees Knees
Moscow Mule
Manhattan
Rosemary Tom Collins
Whiskey Smash

STANDARD BAR INCLUSIONS

Mixers:

Soda *Coke, Diet Coke, Sprite, Tonic, Box Water, Perrier*
Juice *Orange, Cranberry, Grapefruit, Pineapple*
Ginger Beer | Bloody Mary Mix | Cold Brew
Vermouth *(Sweet & Dry) | Bitters (Regular & Orange)*
Syrup *Agave, Prickly Pear, Pomegranate*
Fresh Lime Juice

Condiments:

Fruit *Lemon Wedges, Lime Wedges, Orange Wedges, Maraschino Cherries, Olives*
Fresh Mint
Coffee Beans
Salt For Rims

BEER

Domestic *Michelob Ultra*
Imported *Victoria, Heineken 00*
Craft & Local *Spellbinder IPA, Valley Lager*

HOUSE WINE

(See next page for full wine list)

Canyon Road, California *60./bottle*
Chardonnay, Merlot, Cabernet Sauvignon

Trinity Oaks, California *64./bottle*
Chardonnay, Cabernet Sauvignon

ADD SOUTH ASIAN BEVERAGES

\$100/gallon

Fresh Lime Soda Strawberry Rose Lassi
Masala Soda Mango Mint Lassi
Chai Blossom Masala Chai
Sweet Iced Chai

ONE BARTENDER FEE of \$300 plus tax will be provided for every 100 guests for up to four hours. Each additional hour will be charged \$50 plus tax per hour. A bar setup fee of \$175 will be incurred for additional bars that are requested over the Fairmont Scottsdale Princess standard, as well as an additional bartender fee.

WINE LIST

All pricing is per bottle.

GREEN PARTNERSHIP WINES 🌱

Fairmont believes in and supports the sustainability of our planet. As part of our contribution to the green movement, we have partnered with Trinity Oaks to plant a tree for every bottle of wine sold. Please help us to make the world a better place and consider making this wonderful Napa County wine part of your program.

Trinity Oaks Cabernet Sauvignon *CA* 64.
Trinity Oaks Chardonnay *CA* 64.
Trinity Oaks Pinot Grigio *CA* 64.

CHAMPAGNE & SPARKLING

Michelle Brut Select *Columbia Valley, WA* 64.
Mionetto Prosecco *ITA* 72.
Mumm Napa Brut *Napa Valley, CA* 78.
Grandial Blanc de Blanc Classico *FRA* 84.
Domaine Carneros Brut *Carneros, CA* 88.
Moët & Chandon Impérial Brut *Champagne, FRA* 152.
Veuve Clicquot Yellow Label *Champagne, FRA* 180.

CHARDONNAY

Canyon Road *CA* 60.
Bonterra (Organic) *Mendocino, CA* 66.
Hess Shirltail Creek *Monterey, CA* 68.
Rodney Strong, "Chalk Hill" *Sonoma Coast, CA* 72.
Sonoma Cutrer *Russian River Valley, CA* 74.
The Calling *Russian River Valley, CA* 84.
Jordan *Russian River Valley, CA* 102.

OTHER WHITES

This selection of white wines represents the light and crisp Varietals featuring notes of bright citrus fruits, melon and pear. These wines will pair well with seafood, shellfish, sushi, herb sand cheeses.

Dr. Loosen Riesling *Mosel, GER* 66.
Ramon Bilbao ALBARINO *Rias Baixas, ESP* 66.
Vino Rosé *WA* 64.
Fini Barone Pinot Grigio *Valdadige, ITA* 68.
Kim Crawford Sauvignon Blanc *Marlborough, NZL* 70.
Four Graces Pinot Gris *Willamette Valley, WA* 72.
La Crema Sauvignon Blanc *Sonoma Coast, CA* 80.
Chateau La Freynelle Blanc *Bordeaux, FRA* 86.

MERLOT

H3 Horse *Heaven Hills, WA* 70.
Decoy By Duckhorn *Sonoma, CA* 88.

PINOT NOIR

Bonterra (Organic) *Mendocino, CA 🌱* 68.
Meiomi *CA* 70.
Banshee *Sonoma County, CA* 76.
Erath "Resplendent" *OR* 80.

CABERNET SAUVIGNON

Canyon Road *CA* 60.
Benziger (Organic) *Sonoma County, CA* 66.
Silver Palm *CA* 70.
Beringer Knights Valley *Sonoma County, CA* 76.
B.R. Cohn *Sonoma County, CA* 82.
The Calling *Alexander Valley, CA* 88.
Newton *Sonoma, CA* 102.

OTHER REDS

Seghesio Family Zinfandel *Sonoma County, CA* 70.
Pessimist Red Blend *Paso Robles, CA* 72.
Bodegas Palacio Crianza *Riaja, ESP* 70.
One Hope Red Blend *CA* 72.
Piattelli Malbec Grand Reserve *ARG* 76.
Numanthia Termes Toro Tempranillo *Toro, ESP* 88.

ONE BARTENDER FEE of \$300 plus tax will be provided for every 100 guests for up to four hours. Each additional hour will be charged \$50 plus tax per hour. A bar setup fee of \$175 will be incurred for additional bars that are requested over the Fairmont Scottsdale Princess standard, as well as an additional bartender fee.



Please note that all prices included in this packet are valid until December 31, 2026. A 27% service charge and applicable state sale tax of 8% will be applied to all Food & Beverage prices. All buffets, food stations, and hourly bar packages must be ordered at 100% of final guest guaranteed guest count. Partial count orders are not permitted.

Please note that all prices included in this packet are valid until December 31, 2026. A 27% service charge and applicable state sale tax of 8% will be applied to all Food & Beverage prices. All buffets, food stations, and hourly bar packages must be ordered at 100% of final guest guaranteed guest count. Partial count orders are not permitted.

FAIRMONT SCOTTSDALE PRINCESS WEDDING INFORMATION

Thank you for expressing interest in Fairmont Scottsdale Princess as a site for your wedding! We are thrilled you are considering our Five-Diamond Resort for your special celebration with family and friends. We invite you all to experience our Sonoran Desert Oasis with fantastic restaurants, luxurious pools, lush garden settings and spectacular views of the McDowell Mountains and TPC Stadium golf course.

Here at the Fairmont, our experienced staff is committed to exceeding your expectations and providing you with undivided attention and the tools you need to put together a seamless and beautiful wedding. We are passionate about creating memorable experiences that will last for a lifetime.

Fairmont Scottsdale Princess Wedding team would be pleased to review availability, answer any questions you may have or confirm an appointment should you wish to view our facilities.

Please contact us at 480.585.6012 or visit scottsdaleprincess.com

Wedding Ceremony Rehearsal

Contracted wedding ceremony packages include a one-hour ceremony rehearsal scheduled one to two days before the wedding date. Rehearsal times and locations are subject to hotel availability and will be confirmed by your Event Services Manager no earlier than 30 days before your wedding date.

Wedding Ceremony Special Notes

Contracted outdoor ceremony spaces include an indoor backup location in case of inclement weather, which is covered in the ceremony fee. The location of the indoor weather alternative is subject to change based on availability. The decision to proceed with an indoor or outdoor ceremony will be made by the Catering Manager and the Bride and Groom by 12pm on the day before the ceremony. If the decision is made to proceed with the outdoor location, the indoor backup space will be released and may be repurposed for another function if needed. Location of indoor weather alternative is subject to change based on availability. The decision for an indoor or outdoor ceremony will be made by the Catering Manager and the Bride and Groom, on the day of the ceremony—5 hours prior to the ceremony time. The decision to utilize the weather backup location must be made (6) hours prior to the contracted ceremony start time. At that time, the indoor location will replace the outdoor location hold and the outdoor location will no longer be usable by the client.

Please note that the use of small debris items, including but not limited to rice, sand, glitter, or confetti, is strictly prohibited in all indoor and outdoor venues on the property. Organic rose petals (non-plastic, fabric, or synthetic materials) are permitted; however, your florist or planner must arrange for post-ceremony cleanup. If cleanup is not prearranged, a minimum fee of \$1,000 will be added to the master account.

STUDIO F MANDATORY CONTRACTED SERVICES

Hotel's Studio F team is required to contract and oversee the following services for all events on property:

- All pyrotechnics, including the use of cold sparks, haze, fog, and fireworks.
- Any items that adhere to hotel assets; such as dance floor vinyl wrapping and carpeting over existing ballroom flooring.
- All live animals or vehicles on property.

WEDDING RECEPTION (COCKTAIL HOUR & DINNER) LOCATIONS

All function rooms used for dinner events have a minimum Food/Beverage revenue requirement. This includes all hosted Food/Beverage consumed during your reception/dinner event including your hors d'oeuvres, dinner menu, wine with dinner, hosted bar sales and late night snack. Non-host bar revenues will not be applied towards your Food/Beverage spend (minimum).

These rates are subject to 8% tax, and 27% service charge on the Gratuity Dollar Amount.

	Max # Guests
Palomino Ballroom	1200
Princess Plaza	1200
Princess Falls	100
La Hacienda Plaza & Trellis	500
La Hacienda Barbacoa	100
Lagoon Lawn	500
Princess Pool Overlook	100
Princess Pool Upper (East or Upper West Decks)	75
Copper Canyon	500
Fragrance Garden	200
TPC Scottsdale Lawn / Toro Patio	400
Princess Ballroom	1200
Ironwood Meeting Room	80
Fairmont Gold Room & Patio	120

Please Note: The estimated number of guests listed above is not exact—the capacity maximum of each function room is dependent on the setup design as discussed in consultation with you.

**** All prices are current and subject to change without notice ****

Your Reception Space Rental Includes:

- Your wedding reception setup and teardown include the following: banquet tables, in-door and outdoor banquet chairs, house white or black linen and napkins, a wood parquet dance floor, staging, ancillary tables, banquet white china, clear glassware, silver flatware, votive candles, and easels. Please note that all hotel banquet equipment is subject to availability and provided in proportion to your contracted event spaces.
- Gift Table, Guest Book Table, Cake Table.
- Option of a raised Head Table.

Wedding Reception Special Notes

Should you choose to have your ceremony and reception/dinner in the same function room a three hour re-set time period will be required between the end time of your ceremony and the start time of your reception/dinner.

The Fairmont Scottsdale Princess does not provide any décor items beyond those outlined above. Please refer to prohibited small debris clause under the Ceremony Special Notes.

STUDIO F DESIGN EXCLUSIVE SERVICES

Studio F Design Team have the exclusive rights for the following services, but are not limited to: branding, fireworks, drone shows, live animals, vinyl wrappings or carpet adhered to existing flooring.

GUEST ROOMS FOR WEDDING GUESTS

Wedding room blocks are available on either a contract or courtesy basis, depending on hotel availability at the time of booking. Contracted room pricing is discounted and based on the selected dates and the number of rooms contracted. A minimum of 10 rooms is required for a room block. Your Sales Manager will be happy to assist you with pricing and provide additional details.

WELL & BEING SPA

Our Spa Groups Business Manager would be delighted to discuss the Body Experience Packages which are available, confirm Hair and Make Up appointments for the Bridal Party or book a couple's treatment so the newlyweds may spend time together.

Please call 480.585.2732 or visit scottsdaleprincess.com/spa

GOLF COURSE / GOLF TOURNAMENT

Organize an outing for the golfers in the group. Unwind with a challenging game of golf with family/friends.

Please contact 800.766.7939 or visit scottsdaleprincess.com/golf

RESORT WEDDING POLICIES

Food & Beverage

Fairmont Scottsdale Princess is the exclusive provider of all Food & Beverage consumed on property including, but not limited to; weddings cakes, desserts, getting ready-room snacks/meals/beverages, hospitality suite food or beverage, and late-night snacks.

We require a good estimate 30 days prior to your event day for your guest count and food choices. The final catering guarantee (guest count) must be provided 3 business days (72 hours) prior to the event by no later than 11am.

Food and beverage arrangements are subject to a taxable service charge of 27% and applicable sales tax of 8%. In order for our resort to ensure the availability of times, we ask that your menu selections be submitted 30 days prior to your event date at a surcharge.

Should your guest count be over final guarantee, final bill will reflect charges for all guests in attendance.

MENU TASTINGS

Wedding receptions with a contracted food and beverage minimum of \$15,000++ or higher qualify for a complimentary menu tasting. Menu Tastings are held at 2pm on Mondays – Fridays, and include up to (4) total attendees. Menu Tasting inclusions are as follows; (4) Passed Canapes, (2) Soup/Salads, (2) Entrees, (2) Wedding Cake Flavors, (2) Cake Filling Flavors.

SPECIAL MEAL REQUESTS & ALLERGIES

Fairmont Scottsdale Princess is happy to accommodate requests for special meals such as gluten free, vegan and vegetarian provided those requests are made a minimum of 14 days prior to the wedding reception and dinner. Allergies will also be accommodated given adequate notice.

Alcoholic Beverages & Consumption

The Fairmont Scottsdale Princess is responsible for the sale and service of all alcoholic beverages. In compliance with state and city laws and regulations, no outside alcohol may be brought onto the property or served at a private function or within a private function space. As the Fairmont Scottsdale Princess is a licensed premise, proper Photo I.D. is required at all events. The hotel may refuse alcoholic beverage service to any person who appears to be intoxicated.

Contracted Event Space Access

Access to contracted spaces outside of the contracted times is subject to availability and may incur additional space rental charges.

Deposits & Billing

A minimum non-refundable deposit of the Food and Beverage Minimum along with Ceremony Package Fee (plus applicable service fee and tax) is required to secure your event spaces. A deposit schedule will be provided in your contract based on the number of months between your contract signing and your wedding date. Your Catering Sales Professional will provide a deposit schedule and correlating Cancellation Schedule based on your event date and date of contract signing. (2) Weeks prior to the event date, full pre-payment is due based on your estimated charges to date. Prepayment is based on an estimate provided by your Catering Sales Professional.

The hotel accepts major Credit Cards, Certified Checks, Personal Checks, ACH, and Bank Wire Transfers. In the event of overpayment, a refund will be issued after the wedding invoice has been settled. Our Accounting department will then forward a detailed invoice approximately 5–7 business days after your event.

Contracted Food & Beverage Minimums

Your Wedding Professional will outline your Food & Beverage Minimum for your Reception Location(s). Additional Rental Fees may apply for outdoor Reception venues. The food & beverage minimum spend must be met, or the balance will be added to the final invoice as a room rental charge. Only Food & Beverage purchases will count toward contracted minimums.

Bartender Fee

\$300 for every 100 guests for up to four hours. Each additional hour will be charged \$50 plus tax per hour. A bar setup fee of \$175 will be incurred for additional bars that are requested over the Fairmont Scottsdale Princess standard, as well as an additional bartender fee.

Pricing includes basic mixers, set-up and teardown. Cash/No Host Bars will be subject to a \$20 per guest minimum.

Costing & Estimates

Once your final menu and beverage requirements have been confirmed, your Catering Manager will prepare an estimate for your wedding. These amounts will be based on historical information and industry guidelines.

On-Site Photography

If your wedding is confirmed at the hotel, you will receive complimentary access to the hotel and hotel grounds for pictures—the only exception is the main lobby.

Hotel does not permit Bridal Photography, Engagement Photography, or any other professional Photography on property without a contracted booked event. Wedding Room Block-Only contracts do not qualify for permitted on-property sessions. Please reach out to your Wedding Professional for further clarification to request to book a photography session with a contracted private even space.

Wedding Planner

The Hotel requires all contracted weddings (including minimonies, and ceremony only bookings) to hire a certified wedding planner. Wedding Planners cannot be a guest attending the wedding as a guest and must be contracted to begin services no later than the date of the Menu Tasting. Your hotel Wedding Professional will provide a list of Preferred Wedding Planners upon request.

Vendors

All contracted outside vendors must be approved and licensed, with a minimum of a \$1,000,000 liability insurance policy on file with your wedding planner. Vendors are responsible for covering their own parking charges and for their own load-in and load-out. The hotel is unable to provide carts or assist with vendor equipment. Vendors must unload at the designated loading dock or parking lot; maps and instructions will be provided by your hotel wedding professional. Vendors are required to communicate all AV and meal needs to the wedding planner, who will share this information with the hotel team for execution—additional fees may apply. The hotel offers discounted vendor meals. Clients are ultimately responsible for all vendors on property in relation to their event.

Drones

Drones are permitted with appropriate permits and approval through the Fairmont Scottsdale Princess due to air space restriction of the neighboring airport.





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