

A full-page photograph of a wedding couple walking down a paved path in a lush garden. The bride is wearing a white lace gown and holding a bouquet of white flowers, while the groom is in a black tuxedo with a bow tie. They are holding hands and looking at each other. The path is flanked by green lawns and large, rounded planters with red and yellow flowers. In the background, there are large, leafy trees, some of which are orange trees with ripe fruit. The overall atmosphere is romantic and elegant.

Fairmont
SCOTTSDALE PRINCESS

Experience
the GRANDEST
of WEDDINGS

The DIAMONDS *are* *in the* DETAILS

Welcome to the Fairmont Scottsdale Princess

and congratulations on your engagement! Let our 65 acres of lush natural beauty create a breathtaking backdrop for a new chapter of your love story, where stunning settings, five diamond experiences, and an experienced team puts you two at the center. Whatever your idea of the perfect destination wedding or celebration is, the Fairmont Scottsdale Princess will make dreams come true.

Dreamworthy Venues

Ideal for intimate receptions and grand celebrations alike, the Fairmont Scottsdale Princess has it all, sprawling ballrooms to a vast selection of versatile, elegant outdoor wedding venues in Scottsdale, AZ.

Inspired Planning

Discover how easy creating the feel-good event of the season can be with convenient tools and expert guidance from the best of the best in hospitality.

AAA Five Diamond Award Winner, 30 years
Phoenix Business Journal "Top 10 Hotels"
USA Today "10 Best"
USA Today's Reader's Choice "Top 10 Winner Best Family Resort"
Arizona Foothills Magazine "Best of Our Valley" Best Resort 2016
FRHI Fairmont Hotel of the Year 2014
Arizona Lodging & Tourism Assoc. Certified Green Hotel Award
Arizona Business Magazine "#1 Mexican Restaurant: La Hacienda"
AAA Four Diamond Award BOURBON STEAK
Forbes Travel Guide Four Star Award WELL & BEING SPA
Travel + Leisure "Top 10 Hotel Spas in North America"
Conde Nast Traveler "Top 10 Arizona Golf Resorts"
Golf Digest "75 Best Golf Resorts in North America"



OUTDOOR VENUES

Walk down
the aisle in an
authentically
unforgettable
setting.

The Fairmont Scottsdale Princess offers innumerable locations to mark each milestone of your special day. With over 150,000 square feet of space, you will find an area that fits you and your style. From floral gardens to grand ballrooms, the Scottsdale Princess is designed to create a unique and timeless event.

Your Story.
OUR DESTINATION.



OUTDOOR VENUES

PRINCESS FALLS

This secluded stone patio set below the Princess Plaza is surrounded by Italian cypress trees and boasts a 22-foot limestone waterfall. With the tranquil and serene sound of the water in the air, it's the perfect setting for business functions, group events, and romantic weddings.

Capacity: 150 for Ceremony
Square Footage: 5,237 sq. ft.



LA HACIENDA TRELLIS

Covered with foliage, grand white columns and surrounded by the romanticism of the desert; however you picture it, this terrace can be transformed from a Southwestern courtyard to a rustic outdoor area.

Capacity: 200 for Ceremony
Square Footage: 16,145 sq. ft.



LAGOON LAWN

Nestled between the resort lagoon and the TPC Scottsdale Stadium Course, you'll encounter breathtaking views of the golf course and the mountains beyond. This lush lawn is set atop our breathtaking lagoons. If you're looking to experience a garden setting in the middle of a desert backdrop, this area is ideal.

Capacity: 500 for Ceremony
Square Footage: 21,299 sq. ft.



FRAGRANCE GARDEN

Discover blooming rose bushes, lush trees, and sweet floral aromas in this secluded garden. Well-manicured and naturally private, it's a picture-perfect setting for romantic weddings and intimate celebrations.

Capacity: 50 for Ceremony
Square Footage: 9,963 sq. ft.

CANYON LAWN

Set against a true desert landscape, the Canyon Lawn sits amid wildlife and desert succulents. Conveniently located adjacent to the Princess Conference Center, the lawn offers a relaxing, open-air space where the sunset is radiant in the horizon of this area.

Capacity: 150 for Ceremony
Square Footage: 5,305 sq. ft.





Vow forever
WITH A WOW

INDOOR VENUES

Enjoy your wedding reception like royalty at the Princess.

Here at the Fairmont Scottsdale Princess, we want you to love the location you hold your reception. For numbers big or small, we have the perfect space to accommodate anywhere from 10 guests to 1000! Our luxurious indoor venues provide the perfect ambiance for you and yours to start your life together.



INDOOR VENUES

FAIRMONT GOLD MEETING ROOM & PATIO

Overlooking the TPC Stadium course, the Fairmont Gold Patio is sure to amaze. The rolling hills flow along sunset, providing a stunning backdrop to any celebration. Separate from the main building, these rooms offer more privacy.

Capacity: 120 for Reception
Square Footage: 2,600 sq. ft.



PRINCESS BALLROOM

Host flawless events and meetings in this flexible venue, which can be divided into nine different sections with double air walls for complete peace and privacy. Combining classic style and architecture with crystal chandeliers and high vaulted ceilings; it is simply elegant.

Total Capacity: 2,400 for Reception with the ability to break up the Ballroom to accommodate smaller parties
Square Footage: 22,500 sq. ft.



IRONWOOD MEETING ROOM & PATIO

This room is perfect for a more intimate wedding. The granite countertops give the existing bar flair and style and the attached patio provides a great indoor/outdoor feel for your guests.

Capacity: 72 for Reception
Square Footage: 2,016 sq. ft.



PALOMINO BALLROOM

The Palomino Ballroom exhibits modern and contemporary lines. With an abundance of natural light, the indoor can become the outdoor. Our Nano walls will surprise and delight your guests. With crystal chandeliers and high vaulted ceilings, the ballroom is well-suited to VIP weddings and business functions.

Total Capacity: 2,350 for Reception with the ability to break up the Ballroom to accommodate smaller parties
Square Footage: 22,394 sq. ft.



CEREMONY

Packages





Customize your Special Day.

Every love story is unique and your wedding day should be, too. In addition to our basic ceremony inclusions, our tiers add thoughtful touches and elevated amenities tailored to your celebration's size and style. Whether it's an intimate gathering or a grand affair, we'll help bring your vision to life.



CEREMONY

BASE PACKAGE INCLUSIONS

A wedding at the Fairmont Scottsdale Princess is the beginning of forever, set against a stunning Sonoran Desert backdrop. From lush lawns to elegant ballrooms, our ceremony packages include everything for a seamless “I do,” with optional enhancements to make it truly spectacular.

Includes

- Experienced Wedding Professional to Coordinate Catering & Venue Details
- Dedicated Day-Of Royal Wedding Concierge
- White Garden Chairs
- Gift & Guest Book Tables with Black or White Linens
- Fruit Infused Water Station for Guests
- Personalized Directional Signage
- Complimentary Guest Self-Parking for Event Day and Discounted Valet Parking
- Complimentary One Hour Ceremony Rehearsal



THE ELEGANT PRINCESS

- *In addition to base inclusions. Available for 45 or fewer guests.
- (1) Bridal Dressing Room
 - (2) Hour Use of Ceremony Space

\$3,000
(Plus 8.05% sales tax)
**Lagoon Lawn not available*

THE MAJESTIC PRINCESS

- *In addition to base inclusions.
- (1) Bridal Dressing Room
 - Sound System with Audio Visual Specialist to Include: Two Lavalier Microphones for Groom and Officiant
 - Complimentary Accomodations for the Couple on the Night of the Wedding
 - Complimentary Amenity for the Couple on the Night of the Wedding
 - Complimentary Dedicated Chauffeured Golf Cart for (2) Consecutive Hours

\$5,500
(Plus 8.05% sales tax)
**Lagoon Lawn not available*

THE ROYAL PRINCESS

- *In addition to base inclusions.
- (1) Bridal Dressing Suite
 - (1) Groom Dressing Suite
 - Sound System with Audio Visual Specialist to Include: Two Lavalier Microphones for Groom and Officiant
 - Complimentary Suite for the Couple on the Night of the Wedding
 - Complimentary VIP Amenity for the Couple on the Night of the Wedding
 - Complimentary Dedicated Chauffeured Golf Cart for (4) Consecutive Hours

\$7,500
(Plus 8.05% sales tax)



RECEPTION

Packages



RECEPTION

BASE PACKAGE INCLUSIONS

Your reception at the Princess is more than a party—it’s the perfect finale to your dream day. Enjoy elegant décor, delicious food, and everything needed for a seamless, joy-filled celebration.

Includes

- Experienced Wedding Professional to Coordinate Catering & Venue Details
- Dedicated Banquet Captain
- Dedicated Day of Royal Wedding Concierge
- Private Event Space for Event
- Guest Tables and Banquet Chairs
- Black or White Napkins & Floor Length Linens
- (3) Votive Candles per Table
- Hotel China, Glassware & Flatware
- Cake Cutting Set *(if needed)*
- Ancillary Tables
- Easels
- Wood Dance Floor *(indoor events only)*
- House Champagne Toast

Additional Charges

Bartender Fee: \$300 per bartender for 4 hours; (1) per (100) guests required. \$50 for each additional hour.

Chef Attendant Fee: Chef attendant required where indicated for \$150 per attendant. (1) Chef Attendant required per (150) guests, unless otherwise indicated.

Indulge in Excellence.

We have a variety of cutting-edge cuisines, so do keep in mind that these wedding menus are simply a reflection of the creativity our culinary team can provide. It would be our pleasure to take your vision and blend it with the technique of our talented chefs to design a menu suited to your wildest dreams.

THE ELEGANT PRINCESS

(3) Passed Canapés

Soup or Salad

Entrées

Wedding Cake

Custom pricing for additional design requests

Deluxe Bar for (4) hours

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

\$245/Person**

THE ROYAL PRINCESS

(4) Passed Canapés

Appetizer Course

Soup or Salad

Entrées *☞*

Wedding Cake

Custom pricing for additional design requests

Table-Served House Wine

Option to upgrade

Premium Bar for (4) hours

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

\$305/Person**

☞ Indicates entrées available on the Royal Princess Package only.

All Menu Options Include

*Artisanal Freshly Baked Breads with Sweet Creamery Butter
Freshly Brewed Iced Tea or Coffee*

*Menus include bar inclusions outlined on page 22.
Specialty Cocktails are available at \$22 per cocktail and charged on consumption.
Canapés are based on one piece of each selection per person.
Size of wedding cake is based on number of guests. If more tiers are requested, an additional cost will apply.*

COCKTAIL HOUR

PASSED CANAPÉS

Additional Canapés may be added for \$7 per person;
based on one piece of each per person.

HOT

BEEF EMPANADA

Chimichurri

PORK BELLY

Cauliflower, Sriracha Aioli

CHIPOTLE CAULIFLOWER WINGS

Vegan Ranch

KALBI GLAZED IMPOSSIBLE MEATBALLS

Sesame

CHICKEN & WAFFLES

Bourbon Maple Syrup

MINI BEEF WELLINGTON

Demi-Glace

DUNGENESS CRAB CAKES

Lemon & Chive Aioli

CRISPY CALAMARI

Jalapeño Cilantro Dipping Sauce

VEGETARIAN SPRING ROLLS

Ponzo Sauce

SPINACH & FETA PURSE

Wrapped in Phyllo

COLD

NEW ENGLAND LOBSTER ROLLS

COMPRESSED WATERMELON

Minus 8 Gel

FOIE OREO

Foie Gras Mousse, Raspberry Jam

MODERN SHRIMP COCKTAIL

Horseradish, Tomato Juice

DEVEILED EGG TOAST

Chives, Crème Fraîche, Pickled Pepper, Caviar

MARINATED MUSHROOM

Tomato Jam, Petite Arugula, Sourdough, Brie

BEEF TENDERLOIN CROSTINI

Parmesan, Pickled Mustard Seeds

ENHANCEMENTS

CHARCUTERIE \$23/ Person

FARMER'S MARKET CHEESES \$23/ Person

MARKET FRESH CRUDITÉS \$20/ Person

MEZZE \$18/ Person

SUSHI STATION \$55/ Person

DINNER

SOUP/SALAD/STARTERS

Your choice of (1) of any of the selections below is included in all menu options.

SOUP

DECONSTRUCTED MAINE LOBSTER

*Crisp Pork Belly, Root Vegetables, Rosemary Cracker,
Harvey's Bristol Cream*

FENNEL POTATO

Cured Bacon, Confit Potato, Petite Greens

ROASTED CORN

Curry Oil, Crab Croquette

CAULIFLOWER

Pepitas, Cara Cara Orange, Chile

TOMATO BISQUE

Focaccia Croutons, Crème Fraîche

SALAD

GRILLED PEAR SALAD

*Arugula, Radicchio, Frisée, Chèvre Mousse, Hazelnuts,
Cherries, Sherry Caramel Vinaigrette*

CAESAR SALAD

*Charred Romaine Lettuce Leaves, White Anchovy,
Herbed Croutons, Parmigiano-Reggiano,
Classic Caesar Vinaigrette*

GORGONZOLA WEDGE

*Baby Iceberg Lettuce, Candied Walnuts,
Blistered Tiny Tomatoes, Gorgonzola Cheese,
Creamy Pink Peppercorn Dressing*

BIBB LETTUCE

*Croutons, Radish, Petite Tomatoes, Pickled Sweet Peppers,
Pearl Onions, Oregano Vinaigrette*

HEIRLOOM TOMATO BURRATA

*Sweet Heirloom Tomatoes, Torn Noble Bread Croutons,
Spicy Baby Greens, Balsamic Pearls, Evoo*

STARTERS

STREET CORN RAVIOLI

Chipotle Cream Sauce, Corn Pico de Gallo, Cotija, Salsa Verde

LEMON HERB TORTELLONI

*Lobster Cream Sauce, Sweet Potato, Roasted Garlic,
Tarragon Gremolata*

ROASTED BEET TARTAR

*Blood Orange, Green Apple, Pistachios, Greek Yogurt,
Crispy Prosciutto*

MUSHROOM "SCALLOPS"

Saffron Risotto, Peppers, Asparagus, Chimichurri, Parmesan

GNOCCHI

Spinach, Spicy Root Vegetable Bolognese, Roasted Tomatoes

STARTER ENHANCEMENTS

\$5/ Person

CRAB CAKE

*Parsley Salad, Baby Heirloom Tomato,
Ahi Amarillo Aioli*

SCALLOP

*Truffle Potato Risotto, Asparagus,
Local Citrus, Gremolata*



DINNER

ENTRÉES

Maximum of three pre-selected entrée choices.

*Some menu items may be substituted for an additional cost.

CHICKEN

BRICK CHICKEN
Herb Smoked, Sherry Vinegar Glaze, Parmesan Potato,
Charred Carrots

ROASTED CHICKEN BREAST
Caramelized Cauliflower Purée, Baby Kale,
Wild Mushroom Jus

CHICKEN BREAST COQ AU VIN
Red Wine Marinated, Pearl Onion, Wild Mushrooms,
Petite Potatoes, Thyme Jus

STUFFED CHICKEN BREAST
Creamed Leeks, Prosciutto, Confit Peewee Potatoes,
Green Beans, Melted Tomato Sauce

BEEF

BRAISED SHORT RIB
Duck Fat Potato Silk, Giardinera, Natural Jus

NEW YORK STRIP
White Beans, Charred Broccoli,
Marinated Tomatoes, Red Wine Jus

BEEF RIBEYE PAVE
Yukon Potato, Spanish Chorizo, Onion Petals,
Heirloom Carrots, Raclette Fondue

FLATIRON STEAK
Cauliflower Purée, Pickled Beech Mushrooms,
Cipollini Onions, Crushed Fingerlings

FILET
Creamed Polenta, Brussels Sprouts,
Charred Sweet Potatoes, Pickled Mustard Seed Demi

SEAFOOD (SUSTAINABLE & ECO-FRIENDLY)
We have selected a wide array of sustainable farm raised and responsibly fished seafood selections.
Due to seasonality, substitutions may occur.

SALMON
Oiled-Cured Tomatoes, Quinoa, Brussels Sprouts,
Sweet Potatoes, Burnt Orange Vinaigrette

HALIBUT
Olive Oil Poached, Baby Potato, Brined Olives,
Heirloom Tomato, Eggplant Purée, Chile Citronette

BARRAMUNDI
Fava Bean, Spinach, Corn Purée, Carrot Gremolata

BUTTERFISH
Cauliflower Purée, Tea Soaked Raisins, Shaved Radish,
Asparagus

ARCTIC CHAR
Spinach Purée, Confit Tomato, Toasted Orzo, Roasted Garlic

VEGETARIAN

PURPLE BARLEY PASTA
Red Pepper Cream Sauce, Charred Asparagus,
Eggplant, Melted Leeks

RISOTTO
Sweet Potato, Coconut Milk, Romanesco, Sunflower Seeds

GARLIC SAGE GNOCCHI
Sweet Potato, Wilted Greens, Wild Mushrooms,
Walnuts, Parmesan

MAKE IT A DUO

Add one of these items to your entrée to create a duo!
Additional per person fees apply—prices noted in **bold**

COLD WATER LOBSTER TAIL **m.p.**
Drawn Butter, Garlic, Shallots

JUMBO PRAWNS **\$18**
Two Jumbo U-10 Cold Water Prawns,
Basil-Garlic-Shallot Evoo

BRAISED SHORT RIB **\$20**
Bone Marrow Demi

PETIT FILET MIGNON **\$25**
Sauce Béarnaise

WEDDING CAKE

DESSERT ENHANCEMENTS

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, an 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
- ZESTY LEMON CURD
- CHOCOLATE TRUFFLE
- CREAMY RASPBERRY TRUFFLE
- NEW YORK CREAM CHEESE FILLING
- PEANUT BUTTER MOUSSE

*Seasonal Fresh Fruit such as: Strawberries,
Blueberries, Raspberries can be added to filling.

MINIATURE PASTRY BUFFET **\$18/ Person**
Choose up to five selections of French Pastries or Verrines
Based on two mini desserts per person:

ASSORTED MINI FRENCH PASTRIES

- CHOCOLATE GANACHE TART
- SEASONAL FRUIT TART
- CREAM PUFFS
- CHOCOLATE ÉCLAIRS
- OPERA TORTE
- VANILLA RASPBERRY TORTE (GF)
- RICH CHOCOLATE TORTE (GF)
- HAZELNUT CRUNCH CAKE

ASSORTED VERRINES

- TRIPLE CHOCOLATE MOUSSE
- ROCKY ROAD
- STRAWBERRY SHORTCAKE
- LEMON MERINGUE
- CARROT CAKE
- BERRY PANNA COTTA
- BANANA PUDDING
- BLUEBERRY CHEESECAKE MOUSSE

SMALL BITES **\$15/ Person**
Choose one of the three options below:

- LONG STEM CHOCOLATE DIPPED STRAWBERRIES
- THREE FRENCH MACARONS or
CHOCOLATE ZESTY ORANGE COOKIES
- THREE OF CHEF'S SEASONAL ASSORTMENT of
CHOCOLATE TRUFFLES or BON BONS

SPECIALTY DESIGNS & DECORATIONS

Our pastry chef can design and customize a dream wedding cake for your special day at an additional cost—pricing varies by design and includes cutting and serving of the cake.

Fresh flowers can be provided to the pastry chef by your own florist for decoration at no additional cost.

Fresh flowers, ribbons, beading, fondant, intricate design etc. are not considered a standard wedding cake.

Please send us a picture of your dream wedding cake to determine additional costs, if any.

BEVERAGE SERVICE

All pricing is per drink, unless otherwise indicated below.

WINE LIST

All pricing is per bottle.

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)
- AGAVE SYRUP | PRICKLY PEAR SYRUP | POMEGRANATE SYRUP
- 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

(See pg. 29 for bartender fee)

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
- MONETTO PROSECCO ITA \$72
- MUMM NAPA BRUT Napa Valley, CA \$78
- GRANDIAL BLANC DE BLANC CLASSICO FRA \$84
- 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 SHIRTAIL 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 Friuli, 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 Rioja, 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.

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

LATE NIGHT STATIONS

ENHANCEMENTS

SLIDER & FRITES \$50 / Person

(Chef Attendant Required)

Mini Sandwiches Served on Artisan & Parker House Rolls
Choice of Two:

BEEF
Smoked Cheddar, Special Sauce, Buttermilk Bun

SALMON
Tomato, Arugula, Shaved Red Onion

HOT CHICKEN
Pickles, Garlic Aioli

SOUTHWEST IMPOSSIBLE BURGER
Jalapeño Slaw

Select Two:

SWEET POTATO
CURLY FRIES
TATER TOTS
WAFFLE FRIES

Accompaniments:
Bacon, Shredded Cheddar, Queso Sauce,
Chive Onion Sour Cream, Vegetarian Chili

STREET TACOS \$30/ Person

(Chef Attendant Required)

Mini Corn & Flour Tortillas

CHICKEN TINGA

BRAISED BEEF

PORK CARNITAS

Toppings:
House Made Guacamole, Salsa Fresca, Crema,
Shredded Lettuce, Tomatoes, Pico de Gallo, Cotija

FLATBREADS \$25 / Person

Please Select Two:

IMPORTED MEATS
Salami, Pepperoni, Capicola

MARGARITA
Fresh Tomato, Basil, Mozzarella

BUFFALO CHICKEN ALFREDO
Ranch Sauce, Pulled Chicken, Bleu Cheese Crumbles, Alfredo
Ranch Sauce, Buffalo Drizzle

NDUJA
Goat Cheese Fondue, Arugula, Pickled Peppers, Saba Drizzle

TRUFFLE SAUSAGE
Spicy Italian Sausage, Kale, Truffle Fondue, Red Onion

GRILLED CHEESE BAR \$23 / Person

Select Two:

SHORT RIB
Gruyère, Sourdough

LOBSTER
Aged Cheddar, Brioche

TRADITIONAL
Cheddar, Garlic Butter

HAM
Prosciutto, Swiss Cheese

CAPRESE
Tomato, Mozzarella

BRUNCH WEDDING MENU \$140 / Person

BRUNCH TOASTS
Smoked Salmon, Hardboiled Egg, Everything Spice, Shaved Fennel
Avocado, Marinated Tomato, Pickled Onion, Crumbled Goat Cheese
Ricotta, Prosciutto, Fig, Honey, Pistachio

WARM PECAN STICKY BUN

THE ARTESIAN BOARD
Cured, Smoked Artesian Meats
Hand Crafted Domestic, Imported Cheese, Mozzarella Cheeses
Artisan Bread, Lavash, Marinated Olives, Peppers, Fig Jam, Quince,
Grapes, Salted Nuts, Sun-Dried Fruit

WHIPPED GREEK YOGURT PARFAITS
Berries, Flaxseed Tuile

OATMEAL BRULÉE
Lemon Curd, Raspberry, Burnt Vanilla Bean Sugar

EGGS BENEDICT
House Made English Muffins, Poached Egg, Glazed Bacon,
Arugula, Tomato, Cracked Pepper Hollandaise

QUICHE
Tomato, Asparagus, Caramelized Onion, Aged Cheddar

VANILLA BEAN WAFFLES
Mexican Chocolate Sauce, Caramel, Butterscotch,
Tarragon Blueberry Compote, Basil Strawberries,
Cinnamon Sugar Dust, Shredded Coconut, Whipped Cream,
Sprinkles, Whipped Sweet Butter, Maple Syrup

FRESH BERRIES & FRUIT

APPLEWOOD SMOKED BACON

MAPLE CHICKEN SAUSAGE

ROSEMARY SCENTED POTATOES

FRESH PRESSED JUICE
Orange, Cranberry, Grapefruit

COFFEE

RISE & SHINE BUFFET \$65 / Person

All pricing is per person. For groups less than 20 people, an \$10 menu surcharge per person will apply.
Buffet menus based on a 2-hour duration.

FRESHLY SQUEEZED JUICE
Orange, Cranberry, Grapefruit

CARVED FRUIT & FRESH BERRIES
Melons, Berries

HOUSE-MADE GRANOLA
Whole, 2%, Non-Fat, Soy, Almond Milk

FARM-FRESH SCRAMBLED EGGS
Roasted Tomatoes, Garden Herbs

CINNAMON BRIOCHE FRENCH TOAST
Berry Basil Compote, Warm Vermont Maple Syrup,
Sweet Creamery Butter

THICK COUNTRY BACON & LINK SAUSAGE

SIGNATURE BREAKFAST POTATOES
Sweet Pepper, Onion

CHEF'S SELECTION OF BREAKFAST PASTRIES
Bear Claws, Cinnamon Buns, Cheese Danish

FRESHLY BREWED COFFEE & SELECT TEAS

ENHANCEMENTS

DONUT WALL, CAKE DONUTS, DONUT HOLES \$15
Assorted Fresh Donuts

OMELET STATION \$19
Whole Eggs, Egg Whites, Pepper Jack, Cheddar,
Black Forest Ham, Spinach, Sautéed Mushrooms,
Asparagus, Caramelized Onions, Pico de Gallo,
Chopped Bacon, Chorizo, Bell Pepper



STUDIO F DESIGNS

Fully owned and operated by the Fairmont Scottsdale Princess resort, Studio F Designs offers a true one-stop shop for Destination Consultation, Event Design and Fabrication Services for event and wedding planners. Through unique and memorable event programming, we bring your vision to life from start to finish and deliver the results you desire. Studio F Designs provides the expertise to elevate your special day at a world-class resort.



your
VISION
our TEAM

Let us elevate your experience.

Through one-on-one consultation with our Studio F wedding specialist and the creative excellence of our design team, we can make your wedding day and planning experience a breeze. Studio F Designs is one the unique and valuable services available within the Fairmont Scottsdale Princess, providing Five Diamond Services for the past 20 years. We use our in-house state of the art machines to create the most customizable signage, favors, arches, and more.



WEDDING OFFERINGS

*Experienced Wedding Professional to
Coordinate Catering & Event Details*

Wedding Design & onsite Coordination

DJ Services & Live Entertainment

Customizable Signage & Favors

Lighting & Special Effects

Convenient Billing

And so much more!

From rentals and entertainment, to photographers, beer burros, and everything in between, we collaborate with the top vendors in the city to bring you everything you need for your big day. Let us make your dream a reality!

FOR MORE INFORMATION

Please contact our Studio F wedding specialist.

Well & Being offers a uniquely rewarding and deeply personalized palette of experiences that infuse life with a greater sense of vitality and a bit of indulgence. From the exhilaration of Aerial Hammock Yoga to the tranquility of a customized aromatherapy massage, you and your guests will feel truly pampered before your special day!

When groups of five or more book a 60-minute massage, body or facial treatment each, you will receive a spa'rt'y event planner to make all the arrangements and prepare every last detail, complimentary spa lunch and table reservations, special occasion sign announcing your group and a special retail party gift for all!

**Create a unique and memorable day by
adding on any of the following activities to your day:**

LAUGHTER YOGA

Laugh your way to relaxation with a laughing yoga class that will leave you in stitches

SALSA SPA'RTY

Add margarita pedicures to your day and enjoy complimentary chips and salsa

GLAMOUR GIRLS

Tips and tricks from our glam-on-the-go beauty experts with a champagne toast!

PRIVATE AERIAL HAMMOCK YOGA

Start your Spa'rt'y off upside down! Enjoy a private group 45-minute class designed to stretch your body and prepare your mind for a beautiful Spa Day at Well & Being

On the day of your service you will have Spa access from 6AM–9PM, inclusive of spa fitness center and classes, heated waterfall grotto, steam room, sauna and jacuzzi. 72-hour advanced reservations are required.

*Certain restrictions apply. 18% gratuity added to all spa/salon services and packages. Cannot be combined with other offers or discounts.



TPC SCOTTSDALE

Renowned for its magnificent beauty in the Sonoran Desert that makes golfing here truly special—grand mountain backdrops, glorious golden desert landscapes and brilliant green fairways. The TPC Scottsdale Golf Courses are a captivating and challenging layout set in the heart of Scottsdale. Amateurs and professionals alike are constantly amazed by the smartly designed courses and exceptional luxury amenities. Let us connect you with our golf team for information on special pricing for wedding parties.

VISIT scottsdaleprincess.com/golf
CALL 800.766.7939

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 8.05% tax, and 26% 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 (<i>East or Upper West Decks</i>)	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 26% and applicable sales tax of 8.05%. 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.



create
MAGIC *that*
lasts **FOREVER**

FAIRMONT SCOTTSDALE PRINCESS

Step
HAPPILY *into*
ever **AFTER**

START YOUR PLANNING TODAY

Fairmont Scottsdale Princess
7575 East Princess Drive
Scottsdale, AZ 85255

T 480.513.6012

brandi.henggeler@fairmont.com

scottsdaleprincess.com