

Weddings 2011



Let The Journey Begin...

Congratulations!

At the **JW Marriott Desert Ridge Resort and Spa** you are able to design your day the way you have imagined. We are thrilled with your interest in our spectacular property where the elements come together to create a magical and memorable setting.

Please find included in this presentation, our preliminary Ceremony and Wedding Reception Packages which offer outstanding selections of ceremony sites, reception locations and spectacular suggestions on culinary delights. Our experienced Catering Sales Managers and Wedding Specialists will be with you during every step of the planning process.

We welcome the opportunity to help you celebrate your special day!

JW Marriott Desert Ridge Resort & Spa

5350 East Marriott Drive

Phoenix, AZ 85054

480-293-3855

www.jwdesertridgeresort.com

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The Ceremony

Isle of Capri Ceremony

Included:

Specialty Fruitwood Chiavari Chairs
Gift and Guest Book Table
Portable Sound System and Microphone
Butler Passed Water with Fruit Garnish
Reserved Room Due to Inclement Weather
Personal Wedding Specialist for your Rehearsal and Event Date
Changing Rooms for the Bride and Groom*
Honeymoon Suite with Amenity*

Ceremony fee of \$3,500.00 ++

**Restrictions apply*

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A 24% taxable service charge and applicable state sales will be added to all ceremony fees, audio visual, food and beverage

Ballroom Lawn Ceremony

Included:

White Garden Chairs

Gift and Guest Book Table

Portable Sound System with Microphone

Reserved Room Due To Inclement Weather

Tray Passed Water with Fruit Garnish

Personal Wedding Specialist For your Rehearsal and Event Date

Changing Rooms for the Bride and Groom*

Honeymoon Suite with Amenity*

Ceremony Fee of \$2,500.00 ++

**Restrictions Apply*

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A 24% taxable service charge and applicable state sales will be added to all ceremony fees, audio visual, food and beverage

Sage Court Lawn Ceremony

Included:

White Garden Chairs

Gift and Guest Book Table

Portable Sound System with Microphone

Reserved Room Due To Inclement Weather

Tray Passed Water with Fruit Garnish

Personal Wedding Specialist For your Rehearsal and Event Date

Changing Rooms for the Bride and Groom*

Honeymoon Suite with Amenity*

Ceremony Fee of \$2,500.00 ++

**Restrictions Apply*

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A 24% taxable service charge and applicable state sales will be added to all ceremony fees, audio visual, food and beverage



The Reception

Reception General Information

All Reception Set-Ups Include:

Resorts 66" Round Tables ~ seating up to 10 guests

Resort Linen (Choice Of): White, Black, Burgundy, Sage Green or Buttercup

Resort China, Silver Flatware and Glassware

Votive Candles

Dance Floor

DJ Tables

Riser for Band

Cake Table

Gift & Guestbook Table

Place Card Table

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Wildflower Package

Appetizer (Select One)

Pan Seared Diver Scallop

Roasted Corn and Crisp Bacon, Swiss Chard, Maple Syrup Glaze

Garden Vegetable Risotto

Seasonal Vegetables, Parmesan Cheese, Sweet Basil

Salads (Select One)

Baby Romaine

Creamy Garlic Dressing, Balsamic Infused Cipolini Onion, Grape Tomato, Fried Capers

Spinach and Arugula

Toasted Hazelnuts, Dried Cranberries, Yellow Tomato, Citrus Honey Vinaigrette

Served with Assorted Rolls and Butter

Plated Dinners (Pre-Selected Choice)

Pan Seared Halibut

Tomato Fondue, Potato Apple Gratin, Braised Leeks

Lemon Chicken

Sweet Onion Orzo, Baby Squash Succotash, Chicken Jus

Desserts (Select One)

Vanilla Crème Brulee

Fresh Seasonal Berries

Hazelnut Tiramisu

with Pistachio Biscotti and Raspberry Coulis

Raspberry Swirl Cheesecake

With Fresh Berries and Raspberry Coulis

Resort Wedding Cake

A Custom Designed Wedding Cake of Your Choice Prepared by our Pastry Chef

~ Additional Charges for Fondant, Specialty Designs and/or Upgrades ~

Starbucks Coffee and Tea Service

Sparkling Champagne or Cider Toast for All in Attendance

\$90.00 ++ per person

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A 24% taxable service charge and applicable state sales will be added to all ceremony fees, audio visual, food and beverage

Grand Sonoran Package

Appetizer (Select One)

Crab Cake

Caramelized Fennel, Citrus Cabbage Slaw, Tomato Ginger Broth

Capellini Pasta

Shaved Asiago, English Pea, Roasted Oyster Mushroom

Salads (Select One)

Roasted Beet Carpaccio

Watercress & Arugula, Crumbled Goat Cheese, Sherry Thyme Vinaigrette

Heirloom Tomato and Buffalo Mozzarella

Micro Basil, Shaved Sea Salt, Balsamic Vinaigrette

Served with Assorted Rolls and Butter

Plated Dinners (Pre-Selected Choice)

Prime Beef Strip Loin

Blue Cheese Butter, Asparagus, Horseradish Mash Potato, Demi Glace

Pan Seared Grouper

Broccolini, Corn Chive Risotto, Roasted Tomato, Mushroom Broth

Smoked Chicken Breast

Roasted Root Vegetables, Sweet Potato Cake, Sage Jus

Desserts (Select One)

Crème Brulee

Chocolate Coffee Beans and Praline Crunch

Caramel Hazelnut Tart

Malted Milk Chocolate Mousse and Chocolate Port Reduction

Walnut Brownie Bavarian Torte

with Mini Chocolate Chip Cookies

Resort Wedding Cake

A Custom Designed Wedding Cake of Your Choice Prepared by our Pastry Chef

~ Additional Charges for Fondant, Specialty Designs and/or Upgrades ~

Starbucks Coffee and Tea Service

Sparkling Champagne or Cider Toast for All in Attendance

\$100.00 ++ per person

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A 24% taxable service charge and applicable state sales will be added to all ceremony fees, audio visual, food and beverage

Grand Canyon Package

Appetizer (Select One)

Smoked Prawn

Prosciutto Grits, Watercress Chimi Churi, Paprika Drizzle

Vegetable Strudel

Crispy Sweet Potato, Romesco Sauce

Soup or Salad (Select One)

Mushroom Bisque

En Croute, With Truffle Oil

Mixed Greens

Lolla Rosa Lettuce, Red Leaf Romaine, Candied Walnuts, Cucumber, Grapes, Cabernet Vinaigrettes

Served With Assorted Rolls and Butter

Intermezzo

Seasonal Sorbet

Plated Dinners (Pre-Selected Choice)

Bacon Wrapped Beef Tenderloin

Haricot Verts, Roasted Cipolini Onion, Herbed Heirloom Potato, Port Wine Demi

Crab and Shrimp Stuffed Chicken

Roasted Corn Succotash, Celery Root and Potato Gratin, Tarragon Veloute

Colorado Lamb Rack

Grape Confit, Potato Fennel Hash, Baked Beets, Rosemary Lamb Jus

Desserts (Select One)

A Chocolate Trio

Classic Chocolate Flourless Cake with Vanilla Scented Cream

Orange Scented Chocolate Timbale with Berries

Chocolate Macadamia Nut Mousse on a Trio of Sauces

Trio of Crème Brûlées

Milk Chocolate Brûlée, Vanilla Bean Brûlée and Praline Brûlée

Resort Wedding Cake

A Custom Designed Wedding Cake of Your Choice Prepared by our Pastry Chef

~ Additional Charges for Fondant, Specialty Designs and/or Upgrades

Starbucks Coffee and Tea Service

Sparkling Champagne or Cider Toast for All in Attendance

\$120.00 ++ per person

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A 24% taxable service charge and applicable state sales will be added to all ceremony fees, audio visual, food and beverage

Afternoon Reception

Wedding Salad

Delicate Mixed Greens, Dried Cherry, Shaved Fennel, Crumbled Goat Cheese, Toasted Hazelnuts, Champagne Vinaigrette

Mediterranean Salad

Romaine and Iceberg Lettuce, Kalamata Olives, Feta Cheese, Cucumber, Red Grape Tomato, Red Wine Vinaigrette

Served with Assorted Rolls and Butter

Grilled Seasonal Fish

Parmesan Risotto, Sautéed Broccolini, Roasted Yellow and Red Pepper, Smoked Tomato Vinaigrette

Pork Tenderloin Medallions

Sweet Potato Puree, Jumbo Asparagus, Port Raisin Reduction

Desserts (Select One)

Seasonal Fruit Tart

with Crème Chantilly, Raspberry and Mango Sauce

Vanilla Crème Brulee

Fresh Seasonal Berries

Caramel Hazelnut Tart

Malted Milk Chocolate Mousse and Chocolate Port Reduction

Raspberry Swirl Cheesecake

With Fresh Berries and Raspberry Coulis

Resort Wedding Cake

A Custom Designed Wedding Cake of Your Choice Prepared by our Pastry Chef

~ Additional Charges for Fondant, Specialty Designs and/or Upgrades

Starbucks Coffee and Tea Service

Iced Tea

Sparkling Champagne or Cider Toast for All in Attendance

\$60.00 ++ per person

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A 24% taxable service charge and applicable state sales will be added to all ceremony fees, audio visual, food and beverage

Afternoon Reception ~ Brunch

Blue Corn Pancakes

Blueberry Butter, Vermont Maple Syrup

Garden Vegetable Frittata with Asiago Cheese

Maple Chicken Sausage

Roasted New Potatoes

~ Omelet Station Enhancement ~

Any Style Eggs Made to Order, Spinach, Chopped Bacon, Shrimp, Tomato, Red Onion, Mushroom, Mixed Peppers, Diced Ham, Shredded Cheddar and Swiss Cheese
(\$150.00 Attendant Required)

Italian Wedding Soup

Mini Meatballs, Kale, White Beans

Salad Station

Mixed Garden Salad

Romaine, Mixed Greens, Chopped Egg, Bacon Bits, Diced Tomato, Cucumber, Carrot, Garlic Crouton, Buttermilk Ranch, Balsamic Vinaigrette

Minted Melon Salad

With Blueberries

Orzo Pasta Salad

Olives, Tomato, Celery, Goat Cheese, and Basil Vinaigrette

Chicken Piccata

Fried Caper, Lemon Butter Sauce

Poached Codfish

Sautéed Spinach, Tomato Fennel Ragout

Desserts (Select One)

Citrus Yogurt Kashi Granola Torte

with Passion Fruit Coulis

Vanilla Crème Brulee

Fresh Seasonal Berries

Raspberry Swirl Cheesecake

With Fresh Berries and Raspberry Coulis

Resort Wedding Cake

A Custom Designed Wedding Cake of Your Choice Prepared by our Pastry Chef

~ Additional Charges for Fondant, Specialty Designs and/or Upgrades

Starbucks Coffee and Tea Service

Iced Tea

Champagne or Mimosa Toast for All in Attendance

\$68.00++ per person

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A 24% taxable service charge and applicable state sales will be added to all ceremony fees, audio visual, food and beverage

Hors d'oeuvres & Station Selections



Hot Hors d'oeuvres

Butler Passed Hors d'oeuvres Selection:

Asian Wrapped Firecracker Shrimp With Sesame Teriyaki

Chicken Satay With Oriental Peanut Sauce

Vegetable Spring Roll With Soy Mustard and Sweet and Sour Sauce

Smoked Chicken Quesadilla With Jack and Cheddar Cheese

Seared Beef Tenderloin Horseradish Roquefort Crust

Vegetable Spring Rolls, Sweet and Sour Sauce

Spinach and Goat Cheese Flatbread

Feta Cheese and Sun Dried Tomato Rolls

Portobello Mushroom Empanada

Pancetta Wrapped Shrimp With Scampi Butter

Maryland Style Dungeness Crab Cakes With Remoulade Sauce

\$6.00 each | minimum of 25 pieces of each

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A 24% taxable service charge and applicable state sales will be added to all ceremony fees, audio visual, food and beverage

Cold Hors d'oeuvres

Butler Passed Hors d'oeuvres Selection:

Blackened Shrimp and Pico De Gallo on a Cojita Crusted Corn Chip

Seared Ahi Tuna With a Bok Choy and Scallion Slaw Served in a Spoon

Tomato and Mozzarella, Micro Basil, Garlic Crostini, Balsamic Reduction

Grilled Jumbo Asparagus, Red Endive, Marinated Frisee, Peppers, Goat Cheese Coin

Prosciutto Wrapped Melon and Lamb Chopper Cheese Skewer

Marinated Manchego Cheese With Black Olive Tapenade on a Toasted Crostini

Seared Duck Breast with a Maple Tamarind Glaze, Goat Cheese Crostini

Vegetable Antipasto Kebob, Balsamic Vinaigrette

Prosciutto Wrapped Fig Stuffed With Blue Cheese

Smoked Chicken Bruschetta

Creamy Crab Salad on a Bagel Chip

Roasted Eggplant & Roma Tomato Crisp

\$5.25 each | minimum of 25 pieces of each

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A 24% taxable service charge and applicable state sales will be added to all ceremony fees, audio visual, food and beverage

Reception Stations

Cheese Display | \$16.00 per person

Domestic & International Cheese
Camenbert, Farmhouse Cheddar, Humboldt Fog Brie aged
Gouda, Monterey Jack and Cypress Grove Lamb Chopper
Served with Onion Chutney, Dried Apricot Chutney and Honey Comb
Sliced Baguette and Crackers

Breads and Spreads | \$16.00 per person

Roasted Artichoke Dip with Sambucca
Roasted Garlic Hummus
Tomato Basil Tapenade with Grilled Onions
Pecorino Cheese Fondue with Tarragon
Queen Creek Olive Tapenade
Sun Dried Tomato and Basil Pesto
Flatbreads, Pita Chips, Baguettes and Ciabatta

Grilled Vegetables | \$15.00 per person

Eggplant, Zucchini, Sweet Peppers, Yellow Squash,
Asparagus, Organic Carrots, Grilled Radicchio,
Portabella Mushroom and Artichoke Hearts
Sauce Vert, Olive Oil and Balsamic Vinegar

Vegetable Crudite | \$12.00 per person

Asparagus, Sugar Snap Peas, Broccoli, Cherry Tomato, Heirloom
Carrots, Celery and Cauliflower
Ranch Dressing, Sun Dried Tomato Dressing and Sauce Vert

Fruit Display | \$8.95 per person

Sliced Seasonal Fruit with Berries, Vanilla Cream and Honey Yogurt

Chips and Dips | \$10.00 per person

Homemade Potato Chips
Tortilla Chips
Mexican Bean Dip, Salsa, Onion Dip, Bacon Dip and Bleu Cheese Dip

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A 24% taxable service charge and applicable state sales will be added to all ceremony fees, audio visual, food and beverage



Beverage Selections

Beverage Selections ~ Hosted Bar

Hosted Bar

Premium Selections | \$8.50 per drink

- Stoichnaya
- Bacardi
- Beefeater
- Johnnie Walker Red
- Makers Mark
- Canadian Club
- Jose Cuervo

- Columbia Crest Grand Estates Chardonnay \$44 per bottle
- Merlot \$44 per bottle
- Cabernet Sauvignon \$44 per bottle

- Domestic Beer \$5.75 Each
- Imported Beer \$6.25 Each
- Specialty Beer \$6.75 Each
- Soft Drinks \$4.25 Each
- Bottled Water \$3.50 Each
- Juices \$4.25 Each

Hosted Bar

Deluxe Selections | \$9.50 per drink

- Ketel One
- Mount Gay Rum
- Bombay Sapphire
- Glenlivet
- Crown Royal
- Knob Creek
- 1800 Silver

- Ferrari Carano Chardonnay \$58 per bottle
- Franciscan Cabernet Sauvignon \$64 per bottle

- Domestic Beer \$5.75 Each
- Imported Beer \$6.25 Each
- Specialty Beer \$6.75 Each
- Soft Drinks \$4.25 Each
- Bottled Water \$4.95 Each
- Juices \$4.25 Each

Beer Selections include:

Domestic Beer

- Budweiser
- Bud Light
- Miller lite
- Odouls

Import Beer

- Amstel Light
- Heineken
- Corona

Specialty Beer

- Fat Tire
- Four Peaks Kilt Lifter

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A 24% taxable service charge and applicable state sales will be added to all ceremony fees, audio visual, food and beverage

Beverage Selections ~ Package Bar

Package Bar Premium Selections

Per person for the first hour | \$19.00
Per person each additional hour | \$10.00

- Stoilichnaya
- Bacardi
- Beefeater
- Johnnie Walker Red
- Makers Mark
- Canadian Club
- Jose Cuervo

- Columbia Crest Grand Estates
- Chardonnay
- Merlot
- Cabernet Sauvignon

- Domestic Beer
- Imported Beer
- Specialty Beer
- Soft Drinks
- Bottled Water
- Juices

Package Bar Deluxe Selections

Per person for the first hour | \$20.00
Per person each additional hour | \$11.00

- Ketel One
- Mount Gay Rum
- Bombay Sapphire
- Glenlivet
- Crown Royal
- Knob Creek
- 1800 Silver

- Ferrari Carano Chardonnay
- Franciscan Cabernet Sauvignon

- Domestic Beer
- Imported Beer
- Specialty Beer
- Soft Drinks
- Bottled Water
- Juices

Beer Selections include: Domestic Beer

- Budweiser
- Bud Light
- Miller lite
- Odouls

- ### Import Beer
- Amstel Light
 - Heineken
 - Corona

- ### Specialty Beer
- Fat Tire
 - Four Peaks Kilt Lifter

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A 24% taxable service charge and applicable state sales will be added to all ceremony fees, audio visual, food and beverage

Beverage Selections ~ Champagne and Wine

Specialty Wedding Wines

Cupcake Vineyards Chardonnay, Central Coast	\$44
Cupcake Vineyards Sparking Blanc de Blanc, France	\$44
Cupcake Vineyards Red Velvet, California	\$44
Cupcake Vineyards Cabernet, Central Coast	\$44
Cupcake Vineyards Sauvignon Blanc, Marlborough	\$44

Champagne & Sparkling Wines

Mumm Napa Brut Prestige	\$48
Iron Horse Russian Cuvee, Russian River	\$95
Santa Margherita Prosecco, Alto Adige, Italy	\$58
Domain Ste Michelle Luxe, Columbia Valley	\$62
J Sparkling Brut Cuvee, Sonoma	\$85
Roederer Estate Rose, Anderson Valley	\$78
Nicholas Feuillate, Champagne	\$109
Veuve Cliquot, Champagne	\$145

Chardonnay

Columbia Crest Grand Estates, Washington	\$44
Chateau Ste. Michelle Canoe Ridge	\$62
Ferrari-Carano, Sonoma	\$58
Wente Morning Fog, Livermore Valley	\$48
Paul Dolan, Mendocino	\$48
Sanford, Santa Barbara	\$60
Clos Du Bois Calcaire, Alexander Valley	\$64
Frank Family Vineyards, Carneros	\$72

Selected White Wines

Erath Pinot Gris, Oregon	\$52
King Estates Pinot Gris, Oregon	\$52
Kim Crawford Sauvignon Blanc, Marlborough	\$44
Sokol Blosser Evolution, Oregon	\$48

Merlot

Columbia Crest Grand Estates, Washington	\$44
Pine Ridge Crimson Creek, Napa	\$95
Ferrari-Carano, Sonoma	\$58
Markham, Napa	\$58
Raymond R Collection, Napa	\$48
J Lohr, Los Osos, Paso Robles	\$48
Hogue Genesis, Columbia Valley	\$52

Cabernet Sauvignon

Columbia Crest Grand Estates, Washington	\$44
Franciscan, Napa	\$64
Stratton Lumis, Oakville-Napa	\$58
Geyser Peak, Alexander Valley	\$48
Paul Dolan, Mendocino	\$62
Charles Krug, Yountville-Napa	\$62
Conn Creek, Napa	\$65
Robert Mondavi, Winery, Napa	\$62
Simi Landslide, Alexander Valley	\$92

Pinot Noir

King Estate, Oregon	\$64
Erath, Oregon	\$58
Wild Horse Pinot Noir, Central Coast	\$56
Mac Murray Ranch, Sonoma Coast	\$52

Selected Red Wines

Chateau Maris Syrah, "La Touge" Languedoc	\$58
Conn Creek Anthology, Napa	\$125
Decoy Napa Valley Red Wine	\$56

A 24% taxable service charge and applicable state sales will be added to all ceremony fees, audio visual, food and beverage

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The Cake

Specialty Wedding Cakes

Cake Flavors

White Cake
Chocolate Cake
Layered Marble Cake
Hazelnut Cake
Yellow Cake
Carrot Cake
Chocolate Decadent
Red Velvet

Cake Fillings

Bavarian Cream
Chocolate Mousse
Whipped Cream
Lemon
Fresh Strawberries
Fresh Raspberries
Seasonal Berries

Icing

Resort Wedding Cake with Buttercream ~ Included in per person package pricing
Resort Wedding Cake with Rolled Fondant ~ **\$5.00 ++ Per Person**

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A 24% taxable service charge and applicable state sales will be added to all ceremony fees, audio visual, food and beverage



Terms and Conditions

Terms and Conditions

Catering Menus

Our printed menus are for general reference. Our Catering Staff will be happy to propose customized menus to meet your specific needs. All prices listed are subject to change. Menu prices will be confirmed by your Catering Manager.

Guarantee

Guarantees are required for all catered food and beverage events. Final attendance must be confirmed three business days in advance, or the expected number will be used. This number will be your guarantee and is not subject to reduction. However, increases in guarantees may be accepted up to twenty-four hours prior to the function, subject to product availability. We will set and prepare food for 3% over the guarantee.

Decorations

Arrangements for floral centerpieces, special props and entertainment may be made through the Catering Department. All decorations must meet with the approval of the Phoenix Fire Department, i.e. Smoke machine, candles, etc. The hotel will not permit the affixing of any items to the walls or ceiling of rooms unless written approval is given by the Catering department.

Security

The hotel may require Security Officers for certain events. Only hotel approved Security firms may be used.
List available upon request.

Signage

In order to maintain the ambiance of the hotel, all signs must be professionally printed; no handwritten signs are allowed. Our hotel prohibits signs of any kind in the main lobby.

Labor Charges

Carvers, station attendants, additional food and cocktail servers are available at a minimum fee of \$150.00 per attendant for each four hour time period. A \$125.00 labor charge will be applied to lunch and dinner buffets that do not reach a minimum guarantee of 50 guests. A \$150.00 bartender charge will apply if \$450.00 minimum is not achieved per bar. \$150.00 bartender fee for all Hospitality Suites up to 4 hours, additional hours at \$30.00 per hour.

Service Charge, Sales Tax & Audio Visual

A 24% taxable service charge and current state sales tax will be added to all food and beverage, as well as any Audio Visual equipment charges. Ceremony Fees and Meeting Room Rental are subject to State Sales Tax and Service Charge.

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Terms and Conditions

Weather Policy

Any of the following locally forecasted weather conditions will require the relocation of an outdoor event to its indoor back- up location: 30% or higher chance of Precipitation, Temperatures below 60 degrees or over 100 degrees, Wind gusts in excess of 15mph.

Decisions will be made no less than 5 hours prior to the scheduled start time. A client requested delay resulting in a double set-up will be assessed a service charge of \$10.00 per guaranteed guest.

Food & Beverage

It is our policy not to permit food and beverages to be brought into or removed from our function rooms or hospitality suites. In function areas, alcoholic beverages are sold by the drink only. If alcoholic beverages are to be served on the hotel premises (or function areas, alcoholic beverages are sold by the drink only. If alcoholic beverages are to be served on the hotel premises (or elsewhere under the hotel's alcoholic beverage license) the hotel will require that beverages be dispensed only by hotel servers and bartenders. The hotel's alcoholic beverage license requires the hotel to (1) request proper identification (photo ID) of any person of questionable age and refuse alcoholic beverage service if the person is either under age or proper identification cannot be produced and (2) refuse alcoholic beverage service to any person who, in the hotel's judgment, appears intoxicated. Consuming raw or under cooked meats, seafood, poultry, shellfish or eggs may increase your risk of food borne illnesses.

Electrical Charges

Electrical needs exceeding existing 120 volt/20amp wall plug service must be arranged in advance and will be charged accordingly. Additionally, installing/labor charges and rental of necessary equipment will be accessed. All equipment must have UL listing. Information outlining power capabilities as well as appropriate engineering charges is available through your Catering contact.

Audio Visual

A complete line of audio visual aids are available through our in- house audio visual company, Marriott Visual Presentations. Your Catering Manager can arrange equipment suited to your needs.

Guest Packages

The Hotel will not accept packages more than five days prior to your function date and notification of deliveries must be in writing. Shipments must include: **Company/Group Name, your Representatives name, Return Address and Date of Function.** The Hotel will not assume any responsibility for the damage or loss of merchandise sent to the Hotel for storage. Handling charged will be accessed based on volume.

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Terms and Conditions

Menu Tasting

Complimentary taste panels may be arranged for definite business on special menus for up to 4 persons. Additional attendees can be accommodated at 50% of the menu price.

Liquor Laws and Regulations

The JW Marriott Desert Ridge Resort & Spa is committed to a policy of providing legal, proper and responsible hospitality. The Resort requires that all beverages be dispensed only by Resort staff. Alcohol will not be served to guests who appear intoxicated, under the age of 21 or are unable to produce acceptable identification. We encourage the adoption by Banquet Groups of a designated driver program. Whereby one or more persons accept the responsibility of not consuming alcoholic beverages and thereby ensuring the safe transportation of others in the party. In addition, our Banquet Maitre'D will be happy to assist anyone in making alternative transportation arrangements and/or overnight accommodations during the course of your function. The sale and service of alcoholic beverages is regulated by the Arizona State Liquor Commission. The JW Marriott Desert Ridge Resort & Spa, as licensee, is responsible for the administration of these regulations. It is a resort policy, therefore, that liquor may not be brought into the resort for use in banquet or hospitality functions. Arizona State liquor laws permit alcoholic beverage service from 6:00 am through 2:00 am Monday through Saturday and 10:00 am through 1:00 am Sunday. A 24% taxable service charge and state sales tax will be added to all food and beverages.

Payment

All deposits for retaining banquet facilities are non-refundable. Terms of payment will be established in your confirmation agreement. Advance deposits and total repayment may be required. Credit may be established with hotel for corporate and convention business only if the total estimated charges exceed \$10,000.00. All private functions (weddings, anniversaries, bar mitzvahs, class reunions, etc...) require a payment of estimated charges payable by credit card on the day of the event.

Cancellations

The following cancellation schedule for food, beverage and room rental will apply for all groups:

30 days, 50% of the total

14 days, 75% of the total

72 hours cancellation, 100% of the total.

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