

Rubi Wedding Package

All Wedding Packages include the following:

- Deluxe Overnight Accommodations for Bride and Groom
 - Bar Package
- Red and White Wine Poured Throughout Dinner
 - House Linens, China and Glassware
 - Gourmet Menu Selections
- Selection of Wedding Cakes
- Dedicated Arrival Area for Guests
- Thoughtfully Designed Indoor and Outdoor Event Space with Breathtaking Views of Camelback Mountain

The Rubi Wedding Package also includes:

- Complimentary valet service
- Cocktail reception featuring select butler passed hors d'oeuvres following the ceremony
- Five-course gourmet dinner
- House wines poured throughout dinner
- Select brand full bar and champagne toast
- Hand selected wedding cake
- Dessert table with coffee service
- Separate after-party with bar & refreshment menu
- Romantic luxury suite for the Bride and Groom for their wedding night

Sample Menu Overview

Full menus located on pg.15

Post-Ceremony Hors d'Oeuvres

Selection of butler-passed Hors d'Oeuvres
Choice of (4) providing (6) pieces per guest

Bar

Five hour bar featuring select brand liquors

Appetizer

Selection of fine appetizers hand picked from a wide array of the chef's finest creations
Choice of (2)

Salad

Selection of salads featuring organic baby greens and an array of garnishes, served with assorted house-made dinner rolls, flatbreads and focaccia
Choice of (1)

Intermezzo

Assortment of Sorbet "Martinis"
Choice of (1)

Entrée

Exquisitely prepared signature dishes showcasing only the finest cuts of beef, the freshest seafood flown in daily from the coasts, and the highest quality poultry and other fine meats
Choice of (2)

Champagne

Traditional Toast

Coffee Station

Coffee, Cappuccino Bar and Tea Service with Coffee and Cappuccino Flavorings and Liqueurs

Wedding Cake

An array of Wedding Cakes are available to choose from and all are meticulously designed by our Pastry Chef
-Custom Cakes Available-

The Sweet Table

An assortment of decadent, hand-crafted desserts
Choice of (3) providing (3) pieces per guest

After-Party

Two hour full bar using select liquors

\$285.00++ per person

Rubi

Post-Ceremony Hors d' Oeuvres

Butler-passed, providing (6) pieces per guest

Choice of (4)

*Seared Rare Beef Tenderloin, Shaved Romano
and Arugula on Toasted Baguette
Gazpacho "Shot" with Cucumber
Yellow Pepper and Cilantro "Confetti"
Shrimp Vietnamese Spring Roll with Honey-Lime Sauce
Iced Jumbo Shrimp, Cocktail Sauce
Grilled Sea Scallop "Spoon" with Mango-Cilantro Relish
Roma Tomato, Fresh Mozzarella and Basil Leaf
Bruschetta
Assorted Maki Rolls (Salmon with Avocado, Spicy Tuna
with Soy-Wasabi Sauce and Pickled Ginger*

*Smoked Salmon Croustade with Crème Fraîche
American Salmon Caviar and Fresh Dill
Grilled Baby Lamb Chops with Rosemary & Kosher Salt
Rub
Spinach "Cigar" with a Warm Artichoke Dip
Miniature Beef Wellington, Sauce Choron
Miniature Reuben Sandwich, Thousand Island Sauce
Coconut Shrimp, Orange-Pineapple Sauce
Baked Brie and Walnut Tartlet, Lingonberry Chutney
Moo Shu Pancake filled with Peking-style
Duck and Scallions, Hoisin Sauce*

Bar

*Five Hour Dinner and Dancing Bar Service using Select Brand Liquors, Custom-paired Red, White and Sparkling Wines,
Domestic and Imported Beer, Assorted Soft Drinks, Mineral Waters and Juices*

Appetizer

Choice of (2)

Cream of Artichoke Bisque with Roasted Hazelnuts

-or-

Chilled Gazpacho with a Crab Timbale and Sweet Potato "Crontons"

-or-

Seafood Cocktail, Crab, Shrimp, Scallop in Martini Glass

-or-

Seared Ahi Tuna, Crab-Celeriac Salad, Crushed Green Olive Pesto

-or-

*Duo of Smoked Salmon, Green Pea Pancake, Lemon Crème Fraîche,
Confit, Saffron Aioli*

-or-

Open Faced Peking Duck Ravioli, Mango Mushroom Relish, Ginger Cream

-or-

Croustade of Duck Confit, Quail, Foie Gras in Phyllo, Truffle Madeira Jus

-or-

*Warm Goat Cheese, Caramelized Onion, Oven-Dried Tomato Tart,
Baby Organic Greens, Balsamic Syrup*

Rubi (continued)

Salad

Choice of (1)

Served with Assorted House-made Dinner Rolls, Flatbreads and Focaccia

“Bouquet” of Locally-grown Organic Field Greens in an Asiago Cheese Cone with Dried Mission Figs, Orange Segments, Candied Citrus,

Asiago Shavings and Roasted Hazelnut Halves, Blood Orange Vinaigrette

-or-

Locally-grown Organic Mesclun Greens with Blanched French Green Beans, Abi Tuna Sashimi Tempura, Nicoise Olives and an Anchovy-wrapped New Potato, Tarragon Vinaigrette

-or-

Locally-grown Organic Frisee with Red Wine Poached Baby Pear, Dried Pear Wafers, Roasted Pear Balls, Stilton Wedge and Candied Pecans, Roasted Pear Vinaigrette

-or-

Locally-grown Organic Baby Spinach in a Radicchio Cup with Belgian Endive Spears, Shaved Red Onion, Herb-crusted Goat Cheese Medallion, Chopped Pecans, Sliced Fresh and Air-dried Strawberries, Strawberry Balsamic Vinaigrette

Intermezzo

Choice of (1)

Passion Fruit Sorbet “Martini”

-or-

Quince Sorbet “Martini”

-or-

Limoncello Sorbet “Martini”

-or-

Pomegranate Sorbet “Martini”

Entrée

Choice of (2)

-or-

Veal Tenderloin and Baked Garlic Scampi, Chardonnay Risotto, Natural Jus, Lemon Butter

-or-

Tomato Crusted Sea Bass, Spinach Mousseline, Fennel-Pernod Cream

-or-

Grilled Filet Mignon on a Bed of Wilted Arugula and a Creamy Forest Mushroom Risotto, topped with Quartered Portobello Mushroom, Red & Yellow Pepper-infused Oil Drizzle, Peppered Merlot Sauce

-or-

Gulf Snapper en Galette, Domestic Fillet Crusted with Creamy Gold Potato Slices Basted with Olive Oil and Pan Seared Accompanied with Grilled Eggplant and Oven Roasted Tomatoes and Black Olive Sauce with Lemon

-or-

Roasted Rack of Lamb with a Rosemary, Lemon Zest and Kosher Salt Crust, Lamb Jus

-or-

Sautéed Halibut, Asparagus Soft Polenta, Rosemary-Garlic Milk

-or-

Paupiettes of Sole Wrapped on Prawns, Seared and Stuffed with Crab Mousse Saffron Potatoes and Asparagus with Champagne and Shallot Cream

Champagne

Traditional Toast

Coffee Station

Coffee, Cappuccino Bar and Tea Service with Coffee and Cappuccino Flavorings, Cinnamon Sticks, Whipped Cream, Chocolate Shavings and Lemon Zest

Rubi (continued)

Wedding Cake

Prepared to Your Specifications

The Sweet Table

(3) Pieces Per Guest

Choice of (3)

Miniature Cheesecake with Fresh Blueberry Garnish
Apple Tart with Cinnamon Ice Cream and Walnut Brittle
Crème Brulee baked in Sake Cups
Chocolate-dipped Strawberry Trees

Peanut Butter Pyramids with Caramel Sauce
Chocolate Truffles
Seasonal Berries in Zinfandel Wine Sauce, Blackberry
Fresh Fruit and Cascading Berry Display

After-Party Bar

A two-hour full bar using select liquors