

# Zafiro 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 Camelback Mountain

## The Zafiro 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
- Romantic luxury suite for the Bride and Groom for their wedding night

## Sample Menu Overview

\*Full menus located on pg.17\*

### **Post-Ceremony Hors d'Oeuvres**

Selection of butler-passed Hors d'Oeuvres  
Choice of (3) 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 (1)

### **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**

Freshly Brewed Coffee and Tea Service

### **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

\$225.00++ per person

# Zafiro

## **Post-Ceremony Hors d' Oeuvres**

*Butler-passed, providing (6) pieces per guest*

*Choice of (3)*

*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  
Roma Tomato, Fresh Mozzarella and Basil Leaf  
Bruschetta*

*Smoked Salmon Croustade with Crème Fraîche  
Grilled Baby Lamb Chops with Rosemary & Kosher Salt  
Rub  
Spinach "Cigar" with a Warm Artichoke Dip  
Miniature Beef Wellington, Sauce Choron  
Coconut Shrimp, Orange-Pineapple Sauce  
Baked Brie and Walnut Tartlet, Lingonberry Chutney*

## **Bar**

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

## **Appetizer**

*Choice of (1)*

*Cream of Artichoke Bisque with Roasted Hazelnuts*

*-or-*

*Chilled Gazpacho with a Crab Timbale and Sweet Potato "Croutons"*

*-or-*

*Seafood Cocktail, Crab, Shrimp, Scallop in Martini Glass*

*-or-*

*Seared Abi 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-*

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

## **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,  
Niçoise 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,  
Crumbled Blue Cheese and Candied Pecans, Roasted Pear Vinaigrette*

*-or-*

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

## **Zafiro (continued)**

### **Intermezzo**

*Choice of (1)*

*Passion Fruit Sorbet "Martini"*

*-or-*

*Quince Sorbet "Martini"*

*-or-*

*Limoncello Sorbet "Martini"*

*-or-*

*Pomegranate Sorbet "Martini"*

### **Entrée**

*Choice of (2)*

*Grilled New York Steak 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-*

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

*-or-*

*Coconut-Crusted Mahi-Mahi, Spinach Mousseline, Lemon Buerre Blanc Cream*

*-or-*

*Miso-Glazed Salmon, Baby Bok Choy, Wild Rice Medley*

*-or-*

*Sautéed Halibut, Asparagus Soft Polenta, Rosemary-Garlic Milk*

*-or-*

*Braised Beef Short Ribs, Garlic Mashed Potatoes, Roasted-Garlic Demi-Glace*

*-or-*

*French Countryside Apple-Fig Stuffed Pork Loin Chops, Root Vegetable Gratin, Natural Jus*

*-or-*

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

*-or-*

*Roast Breast of Chicken Champagne, French Cut Breast Filled with Chicken Mousse, Fine Herbs and Champagne Grapes, Rosemary Potato Roll with Sunflower Seeds, Champagne Chardonnay Cream*

### **Coffee Station**

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

### **Wedding Cake**

*Prepared to Your Specifications*

### **The Sweet Table**

*Choice of (3)*

*(3) Pieces Per Guest*

*Crème Brulee baked in Sake Cups*

*Lemon Meringue Tart*

*Trio of House Made Ice Creams or Sorbet with Fresh Fruit and Tuille Cookie*

*Chocolate Truffles*

*Banana Mascapone Strudel with Coconut Ice Cream*

*Fresh Fruit and Cascading Berry Display*