

DREAMWEAVERS

DINNER PACKAGE

PASSED HORS D'OEUVRES

3 pieces per person of your choice of hot or cold hors d'oeuvres

FIRST COURSE

(your choice of one from the following)

SPINACH & FRISEE SALAD

poached baby pears, ricotta salata, toasted pine nuts,
pickled red onions, fig vinaigrette

SOUTHWEST CAESAR

blistered corn, oven-cured tomato, manchego cheese,
cornbread croutons, cilantro-lime caesar dressing

ARTISAN BABY LETTUCE

heirloom tomatoes, cucumber, toasted sunflower seeds
crisp phyllo, roasted shallot vinaigrette

SECOND COURSE

(choose one from the following)

AGAVE-GLAZED FREE RANGE CHICKEN

poblano polenta, broccolini, roasted red pepper,
cascabel demi-glace

GRILLED ARIZONA PRIME BEEF STRIP LOIN

jumbo asparagus, sautéed mushrooms, horseradish butter,
oven-roasted fingerling potatoes, caramelized onion reduction

FENNEL POLLEN-DUSTED SALMON

wild rice-lentil pilaf, roasted red beets, sautéed kale,
roasted mango relish

champagne toast

DESSERT

custom wedding cake

freshly brewed Starbucks® regular and decaffeinated coffee,
assorted Tazo® teas and condiments

DREAMWEAVERS



PATHFINDER

DINNER PACKAGE

PASSED HORS D'OEUVRES

3 pieces per person of your choice of hot or cold hors d'oeuvres

FIRST COURSE

(your choice of one from the following)

BOUQUET OF FIELD GREENS

torched goat cheese, piquant peppers,
fig compote, sherry vinaigrette

SONORAN WEDGE

baby iceberg, crisp pancetta, sun dried tomato,
pickled red onions, yellow pea tendrils, avocado ranch

GOLDEN BEET

sky fall farms organic field greens, port wine reduction,
heirloom tomato, strawberry balsamic vinaigrette

SECOND COURSE

(choose one from the following)

POMEGRANATE GLAZED ORGANIC CHICKEN

heirloom potato, jumbo asparagus, yellow pepper,
cara cara orange reduction

GRILLED BEEF TENDERLOIN

haricots verts, heirloom carrot, roasted shallot butter,
yukon gold potato flan, barolo wine reduction

PAN-ROASTED PACIFIC HALIBUT

butternut squash, toasted barley, cauliflower purée,
broccolini, grilled squash, lemon dill sauce

champagne toast

DESSERT

custom wedding cake

freshly brewed Starbucks® regular and decaffeinated coffee,
assorted Tazo® teas and condiments

PATHFINDER



KIERLAND

DINNER PACKAGE

PASSED HORS D'OEUVRES
3 pieces per person of your choice of hot or cold hors d'oeuvres

FIRST COURSE

(your choice of one from the following)

SWEETHEART

bibb lettuce, lolla rossa, treviso, rose petals,
edible flowers, rose water champagne vinaigrette

BOUQUET OF FIELD GREENS

torched goat cheese, piquant peppers,
fig compote, sherry vinaigrette

SPINACH & TREVISO

toffee cashews, abbey lee farms tomatoes,
dehydrated apricots, white cranberry vinaigrette

SECOND COURSE

(choose one duet entrée from the following)

KOBE BEEF SHORT RIB & PACIFIC SEA BASS

cured tomato grits, limoncello glaze,
brussels sprouts, roasted red peppers

GRILLED BEEF TENDERLOIN &

APPLE ICE WINE POACHED LOBSTER

petite squash, forest mushroom ragout, apple cider butter,
goat cheese polenta cake, roasted eggplant

GRILLED CHICKEN & SKUNA BAY SALMON

rosemary au jus, crab meat gratin, charred red pepper, golden beets

champagne toast

DESSERT

custom wedding cake

freshly brewed Starbucks® regular and decaffeinated coffee,
assorted Tazo® Teas and condiments

KIERLAND



HORS D'OEUVRES

your wedding package includes a choice
of three passed hors d'oeuvres
(one piece of each selection per person;
additional selections, priced per piece, are available)

COLD SELECTIONS

parma prosciutto wrapped asparagus, candied lemon zest
red snapper ceviche, caracara orange, ginger,
sweet chili garlic, crisp plantain
cured tomato, slow roasted shallots, fig reduction
and black mesa ranch goat cheese crostini
desert blossom vegetable summer roll
lamb tenderloin, granny smith apple, red chili chutney
southwest chicken, roasted poblano sauce, cornbread crostini
sesame seared tuna, wasabi sauce, rice cracker
apple, brie, toasted ciabatta
smoked salmon roulade, dill cream sauce

HOT SELECTIONS

lobster empanada, chervil crème
chicken guajillo mole skewer
feta cheese, sundried tomato, phyllo purse
edamame pot stickers, soy ginger sauce
asiago arancini, tomato chutney
chipotle steak churrasco, red pepper chimichurri
pork belly quesadilla, cilantro lime aioli, pickled shallot
grilled lamb loin, black garlic rosemary glaze
jonah crab cake, ancho remoulade
sonoran chicken, phyllo cup
beef tenderloin brochette, tuscan wine reduction

HORS D'OEUVRES



RECEPTION ENHANCEMENTS

ARRAY OF IMPORTED AND DOMESTIC CHEESES

triple crème cheese infused with red wine reduction,
chèvre with caramelized pears, aged cheddar with
quince paste, four year aged gouda with grapes of the season,
stilton with a port wine reduction, sliced baguettes,
grilled focaccia, water crackers

ANTIPASTO BOARD

mortadella, prosciutto, sopressata, salumeria, salami,
manchego, gorgonzola, aged provolone, fresh mozzarella,
marinated olives, cured tomato, peppadew peppers,
grilled artichokes, charred fennel, grilled seasonal vegetables,
ciabatta, bread sticks, onion focaccia

SHRIMP-TINIS

ice wine poached shrimp,
vodka spiked horseradish, tangerine lace

CHILLED SEAFOOD SELECTIONS

peeled jumbo mexican white shrimp,
alaskan king crab legs,
pacific oysters, littleneck clams

PACKAGE BAR

package bars are designed to take the guesswork
out of budgeting for your big day. simply choose a level of
distinction you prefer and leave the rest up to us.
Pricing is based upon a limited number of beverages per person

Note: All bars require one bartender attendant for every 75 guests.

HIS & HERS CUSTOM COCKTAILS

resort mixologists create artisanal, expertly mixed cocktails
infused with fresh natural ingredients and local flavors

RECEPTION



APPETIZER ENHANCEMENTS

CHILLED SELECTIONS

MAINE LOBSTER AND MANGO-TINI
medallions of lobster, jicama mango salad, endive,
orange honey blossom vinaigrette

CORIANDER-ROASTED JUMBO SHRIMP
heirloom tomato, grilled red onions, cotija cheese,
frisee, key lime vinaigrette

AGAVE-CURED SMOKED SALMON
cipollini onion tart, petite arugula,
tomato coconut chutney, boursin cheese spread

HOT SELECTIONS

JONAH CRAB CAKE
blistered corn relish, chipotle crème

BLACK MESA RANCH GOAT CHEESE RAVIOLI
red beet purée, butternut squash relish,
pea tendrils, spinach sauce

INTERMEZZO

SORBET
lemon, lime, raspberry,
black berry cabernet, blood orange

APPETIZER



LATE NIGHT SELECTIONS

THE MELT DOWN

shaved chicken monterey, roasted poblano pepper, chipotle aioli, sourdough fig, goat cheese, roasted shallots, roasted red peppers, ciabatta maplewood smoked cheddar, cured tomato, arugula pesto, rye

TACO STAND

ancho carne asada
grilled tequila lime chicken
soft flour and corn tortillas

SALSA BAR

salsa mexicana, pico de gallo, salsa verde,
ancho chile salsa, zesty chipotle lime crème

ASSORTED TOPPINGS

limes, napa cabbage, sour cream, guacamole, queso fresco,
diced tomato, diced cilantro, onions,
shaved romaine lettuce, pickled jalapeños

SLIDER BAR

ground sirloin beef, horseradish cheddar, roasted garlic aioli
pan seared turkey, dill havarti, cranberry relish, orange aioli
salmon, tomato coconut chutney, chervil crème, cilantro

FRENCH FRY BAR

STEAK, SWEET POTATO OR CURLY
tamarind ketchup, jack daniels ketchup, roasted garlic aioli,
smoked sea salt, roasted poblano aioli, parmesan cheese,
truffle aioli, bacon bits, tequila brined beef chili, cheese sauce

POPCORN STAND

TRADITIONAL FLAVORS

(please select one)

theater, kettle corn, white popcorn

INFUSED GOURMET FLAVORS

(please select two)

bacon cheddar, ranch, garlic parmesan, jalapeño, sour cream & chive,
barbeque, s'mores, mesquite smoked, salt & vinegar

ASSORTED MINIATURE DESSERTS

SHOOTERS

triple chocolate mousse, apple cranberry crumb, lemon meringue

TARTS AND TERRINES

seasonal fruit tarts, espresso chocolate terrine, mango terrine

LATE NIGHT



LATE NIGHT SELECTIONS

COOKIES & MILK

MILK SHOOTERS
2%, Chocolate, Strawberry

HOUSEMADE COOKIES
chocolate chip, oatmeal raisin, snickerdoodle

GOURMET MINI CUPCAKE BAR

(your choice of three from the following)

STRAWBERRY SHORTCAKE
white sponge, wild strawberry mousse,
chopped strawberries, strawberry marshmallow

LEMON
lemon sponge, lemon curd filling, torched meringue

SIMPLY RED
red velvet cake, cheesecake filling,
raspberry flavored cream cheese

TRIPLE CHOCOLATE
chocolate sponge, dark chocolate mousse,
chocolate icing, cocoa nibs

ROCKY ROAD
dark chocolate sponge, walnuts,
milk chocolate butter crème, chocolate shavings

VANILLA
vanilla sponge, pastry cream, tahitian vanilla bean icing

CHEESECAKE POPS

CHOCOLATE DIPPED STRAWBERRIES

MACAROONS

chocolate, raspberry, earl grey, coffee, salted caramel, passion fruit

ASSORTED PETIT FOURS

GOURMET COFFEE & TEA STATION

assortment of flavorings to include sugar free caramel, hazelnut,
toffee nut, white chocolate sauce, spicy chocolate, irish cream,
toasted almond mocha, chocolate shavings, cinnamon sticks,
whipped cream, orange curls honey, lemon and assorted sugars

LATE NIGHT



FAREWELL BREAKFAST MENU

(based on 60 minutes of continuous service)

selection of fresh squeezed orange, grapefruit and cranberry juices

assorted danish, sticky buns, dark chocolate croissant,
and cranberry-orange muffins
sweet butter, fruit preserves and honey

sliced hand-cut harvested fruits garnished with seasonal berries

house made granola greek yogurt parfait

breakfast panini
arugula, cured tomato, eggs, brie cheese

breakfast tables include freshly brewed
Starbucks® regular and decaffeinated coffee,
assorted Tazo® teas and condiments

ENHANCE YOUR BREAKFAST

HASH STATION

cage free eggs served over the following selections:
lobster and crab hash – roasted shallots, heirloom tomatoes,
red bliss potatoes
short rib hash – cured tomatoes, roasted peppers,
chervil hollandaise, yukon gold potatoes
edamame and yam hash – roasted peppers, asparagus, wilted spinach
(chef attendant required)

SOUTHWEST CREPE STATION

caramelized strawberries, macerated cranberry citrus salsa,
fire-roasted empire apples, nutella, ancho chile dark chocolate,
hot fudge, cinnamon whipped cream, marshmallow sauce,
brandied cherries, prickly pear syrup
(chef attendant required)

PREPARED-TO-ORDER “OLD FASHIONED” BELGIAN WAFFLES

vanilla bean ice cream, mixed berries, maple syrup,
chocolate sauce, caramel sauce, berry sauce, pecans,
whipped cream, chocolate whipped cream, rainbow sprinkles,
chocolate sprinkles, M&M's
(chef attendant required)

BREAKFAST

The Westin Kierland Resort & Spa

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