



KIMPTON MIRALINA

Resort & Villas

PARADISE VALLEY—AZ

Symphony of *Flavors*

ELEVATE YOUR WEDDING DAY WITH CULINARY ELEGANCE

weddings@miralinaresort.com

7200 North Scottsdale Road, Scottsdale, AZ 85253 | 480-948-5000 | www.miralinaresort.com

Congratulations on Your *Engagement*

Nestled under Mummy Mountain's majestic purple peaks and embraced by the breathtaking Sonoran Desert, Kimpton Miralina Resort & Villas offers a vibrant array of wedding services. With a selection of stunning indoor and outdoor venues, the Scottsdale Miralina is the ideal setting for your cherished celebration.

Imagine the Arizona sky as your canopy, with dreamy desert vistas and lush landscapes crafting a perfect backdrop for your special day.

Rest assured, your guests will have ample opportunities to enjoy themselves. Whether sipping margaritas by one of our six pools, swinging at Scottsdale's renowned golf courses, or indulging in the spa, your stay will be uniquely yours. With endless sunshine, mountain views, and over 40 acres of gardens, even the simplest day here becomes a memorable experience.

For nearly fifty years, we've been a treasured part of Scottsdale, just moments from the city's finest attractions. All you and your guests need to do is gather, celebrate, unwind, and find joy.

To learn more about our wedding packages and begin planning your unforgettable day, please contact us at weddings@miralinaresort.com or (480) 951-5133.



PICTURE PERFECT VENUES



THE VALLEY GREEN

The Valley Green is a lush Scottsdale event venue surrounded by vibrant flowers, wrought-iron and wood gates, stone pillars, and a hedge for added privacy and an intimate feel.

Max Capacity: 300

Venue Size: 3,000 sq. ft.

CAMELBACK VISTA

Showcasing stunning views of Camelback Mountain, the Camelback Vista is a different take on the traditional ballroom offering a different ambiance for an indoor/outdoor experience also situated next to our residences for buyout potential.

Max Capacity: 350

Venue Size: 5,451 sq. ft.

CANYON GREEN

Nestled in the heart of our resort, Canyon Green offers stunning views of Mummy Mountain, Portofino lights, fire pits, and everything from pine trees to prickly pear cactus to create a beautiful venue.

Max Capacity: 1200

Venue Size: 18,620 sq. ft.

HORIZON PAVILION

Our newly constructed pillar-less event pavilion features floor to ceiling window that allows in natural light and stunning views of the surrounding landscape.

Max Capacity: 800

Venue Size: 6,762 sq. ft.

HORIZON LAWN

Our brand new outdoor Horizon Lawn is the green wonderland with that provides guests with stunning views of the surrounding mountains in a beautiful private setting.

Max Capacity: 500

Venue Size: 4,207 sq. ft.

MERIDIAN BALLROOM

Our largest indoor Scottsdale event venue, the Meridian Ballroom, offers 10,090 sq. ft. of elegant flexible space and all-season options, with an additional foyer for cocktail receptions and after-hours festivities.

Max Capacity: 1200

Venue Size: 10,080 sq. ft.

“SAY I DO” PACKAGE

\$4,250

Plus applicable service fee and sales tax

ACCOMMODATIONS

- 2-night accommodations in Wedding Preparation Suite (starting night before and day of wedding)
- 2-night accommodations Wedding Partner Preparation Suite (starting night before and day of wedding)
- 1-night accommodations for Honeymoon Suite
- Two Hecho Libre Restaurant breakfast vouchers

REHEARSAL

- Rehearsal venue
- White garden chairs mock set with 2-3 rows

CEREMONY

- Ceremony venue rental
- White garden chairs with padded seats
- Draped tables for DJ, Unity, gift, guestbook tables
- Complimentary water station

MISCELLANEOUS

- Use of Resort Grounds for Photography
- Designated bellman and golf cart to assist with transferring wedding party (1 hour)
- Custom chalkboard signage upon request



A tall, green, columnar cactus with white spines is positioned on the left side of the frame. The background is a solid, textured orange color. The text "HORS D'OEUVRES & DISPLAYS" is overlaid in white, bold, sans-serif font, centered horizontally and partially overlapping the cactus.

HORS D'OEUVRES & DISPLAYS

HORS D' OEUVRES

These appetizers can be tray passed or displayed

VEGETARIAN APPETIZERS

Greek Sushi

Harvest vegetable, red pepper Hummus

\$8.40 per person

Masala Paneer Turnover

Nigella Seeds

\$8.40 per person

Curry Roasted Cauliflower Bisque Soup

Garlic Crouton

\$8.40 per person

Chili Cheese Toast

Micro Cilantro

\$8.40 per person

Tandoori Stuffed Mushroom

\$8.40 per person

Vegetable Momos

\$8.40 per person

Tomato-Mozzarella Bruschetta

Cilantro- Green Chilli Pesto

\$8.40 per person

Beetroot Cutlet

\$8.40 per person

Vegetable Cutlet

\$8.40 per person

Vegetable Shami Kebab

\$8.40 per person

Vegetarian Shikampuri Kebab

Beyond Meat

\$8.40 per person

Crispy Cauliflower Tempura

\$8.40 per person

Chili Paneer Skewers

\$8.40 per person

Surkhil Paneer Tikka

\$8.40 per person

Paneer 65

\$8.40 per person

Pea Kachori

\$8.40 per person

Cocktail Samosa

\$7.35 per person

Spring Roll

\$6.30 per person

NON VEGETARIAN APPETIZERS

Murgh Malai Kebab Skewers

\$9.45 per person

Thai Chicken Satay

Lemongrass-Peanut Sauce

\$8.40 per person

Lamb Sheekh Kebab

\$10.50 per person

Lamb Shikampuri Kebab

\$10.50 per person

Crispy Fried Shrimp Tempura

XO Sauce

\$510.50 per person

Bengali Style Fish Cutlet

\$8.40 per person

Schezwan Chicken Lollipop

\$10.50 per person

Ahi tuna Tartare Cone

Pineapple, cilantro-pesto, avocado mousse

\$8.40 per person

Lobster Taco

Chipotle Aioli

\$10.50 per person

Chicken Momos

\$8.40 per person

Malabari Fish Cutlet

\$510.50 per person

Amritsari Fish Boti

\$10.50 per person

Angare Ratan (Grilled Shrimp)

\$10.50 per person

Lamb Chop

\$16.80 per person

V - Vegetarian VG - Vegan GF - Gluten Friendly

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FUSION APPETIZERS

Masala Corn Aranchini

Roasted Tomato-Fenugreek Sauce

\$8.40 per person

Paneer Tikka Sushi

Crispy Fried Onion

\$9.45 per person

Crispy Fried Paneer Ravioli Spoon

Saffron-Tomato Couli

\$9.45 per person

Amritsari Chole Taco

Roasted Corn-Chayote Salsa

\$9.45 per person

Chicken Tikka Flatbread

Baby Arugula, Sweet Tamarind-Cumin Glaze

\$9.45 per person

Paneer Tikka Flatbread

Baby Arugula, Sweet Tamarind-Cumin Glaze

\$9.45 per person

Makhni Mushroom Tarts

Buttery Tart Shells, Makhni Mushroom Ragout, Topped with Pickles Onions, Crème Fraiche

\$9.45 per person

Stuffed Mirchi-Chili Paneer Poppers

\$9.45 per person

Biriyani Arancini Balls

\$8.40 per person

Masala Scotch Eggs

Boiled Eggs Wrapped in Spiced Keema, Bread Crumbed and Fried

\$12.60 per person

Mini Uttapam Canapes

Tomato Chutney Cavier, Mirco Herbs

\$12.60 per person

Chicken in a Blanket

Mini Chicken Kebab Wrapped in Puff Pastry, Kalonji Seeds

\$10.50 per person

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STATIONS



STATIONS

Chef attendant required for live stations \$185 per attendant

CHIPS AND DIPS STATION

Roasted Garlic Hummus, Baba Ganoush, Marinated Queen Creek Olives, Herb Roasted Pita Bread, French Onion Dip, Fresh Fried Plain and BBQ Potato Chips, Avacado Fundido, Tortillas Chips
\$10.50 per person

VEGETABLE TAK-A TAK STATION

Freshly Fried Vegetable Fritters(Pakora) to Include Cauliflower, Okra, Egg plant ,Onion Rings and Masala Potato Wedges
\$16.80 per person

KATHI ROLL

Paneer Kathi Roll
Chicken Kathi Roll
\$25.20 per person

CHAT STATION

\$12.60 per person
Choose One:
Paani Poori Dahi
Poori Aloo Tikki
Chat
Raj Kachori (+\$4.20)
Samosa Chaat
Bhune Makkai ke Chaat

FAFDA NACHOS

Jalebi Salsa
\$14.70 per person

CHATPATA LETTUCE WRAP BAR

Choose Two Fillings:
Bhuna Mushroom, Corn Masala, Soya Keema, Seseme Aaloo, Chili Paneer
Toppings: Tamarind Chutney, Masala Boondi, Mint Chutney, Spiced Yogurt, Crispy Sev
\$16.80 per person

THEPLA TACOS

Choose Two:
Baingan Bharta & Feta
Tandoori Shrimp + Mango Salsa
Chana Masala & Spicy Mayo
\$31.50 per person

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INDIAN BUFFET

TIER 1 MENU

\$105 per person

Choice of

1 Salads

Chef's Selection of Pickles & Pappadam

Freshly Prepared Naan (Plain & Garlic)

2 Non Vegetarian Entrees

(Includes one lamb or goat entree)

2 Vegetarian Entrees

1 Side (Lentil or Beans)

1 Rice

3 Desserts

TIER 2 MENU

\$115.50 per person

Choice of

2 Salads or Raita

Chef's Selection of Pickles & Pappadam

Freshly Prepared Naan (Plain & Garlic)

2 Non Vegetarian Entrees

(Includes one lamb or goat entree)

2 Vegetarian Entrees

1 Side (Lentil or Beans)

1 Rice

5 Desserts

TIER 3 MENU

\$126 per person

Choice of

3 Salads or Raita

Chef's Selection of Pickles & Pappadam

Freshly Prepared Naan (Plain & Garlic)& Roti

2 Non Vegetarian Entrees

(Includes one lamb or goat entree)

3 Vegetarian Entrees

1 Side (Lentil or Beans)

1 Rice

4 Desserts & 1 Dessert Action Station

SALAD

Kachumbar Salad: Cucumber, Tomato, Onion, Bell Pepper, Lemon Vinaigrette Dressing

Assorted Green Salad

Aloo Anar Ki Chaat: Spicy Potato Salad, Pomegranate Seeds

Channa Chaat: Spicy Chickpeas Salad

Fruit Chaat: Spicy Mix Fruit Salad

Koshimbir: Carrot Salad

Dahi Vada

Raita: Boondi, Cucumber, Aloo Anardana

Marconi & Bell Pepper Salad: Basil Tomato Dressing

Thai Crunch Salad: Peanut Dressing

El Paso Salad: Romaine Lettuce, Bell Peppers,

Roasted Corn, Black Beans, Diced Tomato,

Cotija Cheese, Chipotle Ranch, Jalapeno Crouton

ENTRÉE – VEG

Paneer Pakhtoon: Paneer Cooked in Mughlai Gravy with Touch of Saffron

Paneer Mirch Ka Salan: Paneer Strips Cooked with Tri Color Peppers & Hydrebadi Spices

Kumbh Roganjosh: Mushroom-Baby Potatoes

Cooked in Kashmiri Spices with a Touch of Rogan

Paneer Pasanda: Stuffed Paneer in Korma Sauce

Achari Paneer

Paneer Rezala

Nargisi Kofta

Anjeer & Khoya Kofta Curry

Kashmiri Nadru Yakhni: Lotus Root in Yogurt Based

Fennel Flavored Curry

Subz Panchamel

Kathal Masala: Spicy Jackfruit Curry

Butte Ka Kees: Grated Corn Cooked in Milk Ghee & Green Chili

Subz Mewa Korma: Vegetables in White Gravy, Melon Seeds, Cashew & Khoya

Malai Broccoli Kofta

Gatte Ki Sabji

Kubani Malai Kofta

Adraki Gobhi Aloo

Paneer Methi Palak

Dahi Bhindi

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ENTRÉE – NON VEG

Murg Khusnuma
Traditional Butter Chicken with a Special Touch
Chicken Do Pyaza
Murgh Dhaniyawala Korma
Fresh Coriander Flavored Chicken Curry Cooked in Dum
Lukhnowi Bhuna Gosht (Lamb)
Nihari Gosht
Malwani Chicken Curry
Spicy Coconut Based Chicken Curry
Chicken Rezala
Afghani Chicken
Champaran Mutton
Slow Cooked Mutton Preparation with Smokey Flavor
Mutton Dalcha
Rajasthani Safed Maas (Lamb / Goat)
Haandi Gosht(Goat/Lamb) Rajasthani
Laal Maas (Lamb / Goat) Goan Fish Curry
Malai Shrimp Curry Meen
Moilee (Fish) Hyderabad
Goat Biryani
Bengali Ilish Bhapa (Hilsa)
additional \$10.50 per piece
Pc Bengali Style Kosha Mangsho (Goat)
Parsi Patra Ni Macchi (Fish)
Based On Availability
Parwal Nazakat
Parwal Stuffed With Keema

ENTRÉE – ACTION STATION

(additional pricing)

Tawa Biryani Station

Choose Two:

Chicken, Goat, Veg Biryani

\$21 per person

Paratha Station

Assorted Stuffed Parathas

\$16.80 per person

Indo-Italian Pasta Station

\$21 per person

SIDES (LENTILS/BEANS)

Dal Bukhara: Black Lentils Cooked Overnight on a Charcoal, Cream & Fenugreek
Dal Makhni Dal
Maharani Dal
Pakhwan
Punjabi Kadi Pakora
Rajmah Masala Punjabi
Chole
Dal Tadka Station

RICE

Vegetable Pulao
Jeera Rice Zafrani
Pulao
Ghee Basmati Rice Pulao: Cashew & Raisins Goat Biryani
additional \$6.30
Chicken Biryani
additional \$4.20
Vegetarian Biryani
additional \$4.20

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DESSERTS

Gulab Jamun Cheesecake
Chum Chum-Kesar Cheesecake
Mango Passion Fruit -Pista Trifle
Rose-Lychee Raspberry Tart
Chocolate Cardamom Parfait
Pineapple Gateaux
Vanilla Mint Pannacotta: Fresh Berries
Pista Saffron Cardamom Cake
Assorted Pedas
Assorted Barfis
Ladoo
Chum Chum
Rasmalai
Kalakand
Milk Cake
Gulab Jamun
Halwa (Gajar,Badam,Moong Dal)
Shahi Tukda

DESSERT ACTION STATION

Fresh Made Malpura|Rabdi
Kulfi Falooda

KULFI FALOODA ICECREAM UPGRADE

Optional With T3 Package

Frost 321: Liquid Nitrogen Kulfi, Icecream Experience

Any Kulfi Flavor With Liquid Nitrogen

Served With Condiments

additional \$4.20

Included Delivery, Transportation, Set Up Of Frost 321 Ln2 Machine, Ln2 Tank And Ln2 Trained Frost 321 Staff Members. Includes Two (1.5) Hours Of Service.

additional staff hour \$210 per hour

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Fusion Buffet

INDO-MEXICAN FUSION

DRINK

Mexican Horchata
Agua De Jamaica (Mexican Hibiscus Drink)

APPETIZERS

(Choose Four)

Amritsari Chole Taco, Corn Salsa
Chipotle Chicken Kebab
Corn-Avocado Tostada
Black Bean Empanadas
Achiote Spiced Shrimp
Vegetable Quesadilla Cones

VEGETABLE TORTILLA SOUP

Fried Tortilla Strips And Cotija Cheese

EL PASO SALAD

Romaine Lettuce, Bell Peppers, Roasted Corn,
Black Beans, Diced Tomato, Cotija Cheese, Chipotle
Ranch, Jalapeno Crouton

ENTREE

Spinach, Paneer And Jack Cheese Enchilada:
Black Olive And Avocado Pico De Gallo
Tortilla Crusted Catfish: Green Chile Jack Grits,
Cilantro-Onion Relish
Loaded Veggie Nachos
Southwest Black Beans
Borrera Red Chili Rice

CHICKEN FAJITA & TACO BAR

Choice Of Warm Flour Tortillas, Corn Tortillas, Crispy
Yellow Corn Tortillas, Shredded Lettuce, Jalapenos,
Salsa Casera, Salsa Verde, Guacamole, Tomatoes,
Sour Cream, Pico De Gallo, And Cheddar Cheese

VEGETABLE FAJITA & TACO BAR

Includes Cauliflower, Poblano, Sweet Onions & Corn
Warm Flour Tortillas, Shredded Lettuce, Jalapenos,
Salsa Casera, Salsa Verde, Guacamole, Tomatoes,
Sour Cream, Pico De Gallo, And Cheddar Cheese

DESSERTS

Margarita Chiffon Pie
Mexican Wedding Cookies
Tres Leches With Fresh Seasonal Berries
Sweet Corn Cake

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INDO-ITALIAN FUSION

APPETIZER

(Choose Four)

Masala Aranchini: Tomato-Fenugreek Sauce
Rosemary-Roasted Cauliflower Curry Soup:
Parmesan Toast
Crispy Fried Spinach-Paneer Ravioli: Korma Jus
Tomato-Mozzarella Bruschetta, Cilantro- Green Chilli
Pesto
Chicken Tikka Flatbread: Baby Arugula, Sweet
Tamarind-Cumin Glaze
Assorted Veggie Flatbreads

SALAD

Indo-Ceaser Salad
Romaine, Diced Tomato, Onion, Parmesan, Garlic
Naan Crouton, Curry Ceaser Dressing
Lemon Herb Cous Cous Salad

BREAD

Garlic Bread, Tawa Vegetable Focaccia, Cumin
Grissini

ENTREE

Eggplant Parmesan: Makhni Sauce
Masala Chicken Florentine
Lahsuni Shrimp Scampi
Vegetable Ratatouille
Saffron-Pea Risotto

ACTION STATION

(Choose One)

Cheese Ravioli
Smoked Butter Masala Sauce, Basil, Pecorino
Cheese
Vegetable Primavera
Squash, Zucchini, Broccoli, Carrot, Bell Pepper, Onion,
Grape Tomatoes

DESSERTS

(Choose Four)

Canoli with Kalakand
Hazelnut Titamisu
Vanilla Mint Pannacotta with Seasonal Berries
Ricotta Zappoles-Citrus Sabayon
Pistachio Biscotti
Saffron Samolina Pudding with Almonds & Raisins
(Rava Kesari)

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INDO CHINESE

STARTER

Edamamme-Seaweed Salad
Vegetable Momos
Chicken Momos
Coconut Tempura Shrimp

SALAD

Thai Crunch Salad
Asian Cucumber-Carrot Slaw

ENTREE

(Choose 4)

Cauliflower Manchurian
Crispy Fried Schezwan Paneer Xo Sauce
Kung Pao Chicken
Stir Fried Lamb With Broccoli
Asian Stir Fired Vegetable In Chili Garlic Sauce

CHEF ATTENDED STATION

Schezwan Fried Rice With Egg
Hakka Noodles Or Chow Mein

DESSERT

Mango Rice Pudding
Crispy Fried Noodles, Sesame Honey,
Vanilla Ice Cream
Sliced Fresh Fruits
Fruit Sushi

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BEVERAGES

BEVERAGES

\$175 bartender fees, per bartender/per hour

One (1) bartender per 75 guests

Charged per drink, based on consumption

PREMIUM SELECTIONS

SPIRITS

Jim Beam: Bourbon
Jack Daniel's: Whiskey
Dewar's White: Scotch
New Amsterdam: Gin
Captain Morgan Spiced: Rum
Tito's: Vodka
Herradura Silver: Tequila

WINE

Silver Gate: Cabernet Sauvignon, Pinot Noir,
Chardonnay, Sauvignon Blanc, Pinot Grigio, Rosé
Conundrum by Caymus: Red Blend
Mionetto: Prosecco

LUXURY SELECTIONS

SPIRITS

Buffalo Trace: Bourbon
Gentlemen Jack: Whiskey
Macallan 12 Year: Scotch
Beefeater: Gin
Bacardi Superior: Rum
Belvedere: Vodka
Patron Anejo: Tequila

WINE

Justin: Cabernet Sauvignon
Cline Fog Swept: Pinot Noir
Matanzas Creek: Chardonnay
Silverado Ranch Napa: Sauvignon Blanc
Conundrum by Caymus: Red Blend
Perrier-Jouet: Champagne
Rumor: Rosé

ALL BEVERAGE SELECTIONS INCLUDE THE FOLLOWING

BEER

DOMESTIC

Miller Lite, Coors Light, Michelob Ultra

PREMIUM

Peroni, Dos Equis, Modelo, Heineken, Heineken 0.0

CRAFT

Sam Adams Lager, Sam Adams Seasonal, Joy Bus WOW Wheat, Huss "It's A Dry Hop"

SELTZERS & CIDERS

Angry Orchard, High Noon, Truly

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CONSUMPTION BAR

\$175 bartender fees, per bartender/per hour
One (1) bartender per 75 guests
Charged per drink, based on consumption

PREMIUM HOST BAR

Premium Spirits	\$14
Wine	\$13
Craft & Premium Beers, Seltzers & Ciders	\$10
Domestic Beers	\$9
Sparkling Bottled Water	\$7
Soft Drinks	\$7
Still Bottled Water	\$7

LUXURY HOST BAR

Luxury Spirits	\$16
Wine	\$15
Craft & Premium Beers, Seltzers & Ciders	\$10
Domestic Beers	\$9
Sparkling Bottled Water	\$7
Soft Drinks	\$7
Still Bottled Water	\$7

PREMIUM DIGITAL PAYMENT BAR

Sales Tax Included, Excludes Gratuity	
Premium Spirits	\$15
Wine	\$14
Craft & Premium Beers, Seltzers & Ciders	\$11
Domestic Beers	\$10
Sparkling Bottled Water	\$8
Soft Drinks	\$7
Still Bottled Water	\$7

LUXURY DIGITAL PAYMENT BAR

Sales Tax Included, Excludes Gratuity	
Luxury Spirits	\$19
Wine	\$18
Craft & Premium Beers, Seltzers & Ciders	\$11
Domestic Beers	\$10
Sparkling Bottled Water	\$8
Soft Drinks	\$7
Still Bottled Water	\$7

PACKAGED BAR

Charged per person, per hour, based on full attendance basis
Packaged Bars do not include wine service with dinner, champagne toast, tray-passed drinks, or shots.

PREMIUM PACKAGED BAR

\$26 first (1) hour
\$13 each additional hour

LUXURY PACKAGED BAR

\$30 first (1) hour
\$15 each additional hour

All quoted food, beverage and other prices are subject to a mandatory gratuity in the amount of 17.55% of the total cost. This will be added to your bill and will be distributed to the employees who provided service to the guests. Menu selections are subject to price variations based on item availability and programs beyond 2025. Due to rising markets, menu prices may be subject to change. A separate administrative fee in the amount of 9.45% of the total cost of food, beverage and other prices will also be added and is subject to tax. Pricing, gratuities, admin fees, and sales tax are subject to change. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.

GENERAL INFORMATION

Welcome to Kimpton Miralina Resort & Villas, where we take tremendous pride in serving you and your guests! We make every effort to provide all of our couples with a superior experience. In order to maintain our quality standards, we ask that our couples read and adhere to the following policies.

WEDDING PLANNER

To ensure a flawless event, a resort approved professional Wedding Planner is required for weddings. The Wedding Planner will help guide you with the coordination of your vendors, creating a detailed timeline for the big day, assist with the rehearsal, ceremony, reception and overall wedding planning. Most wedding coordinators have different packages from full service to “day of” planning.

MINIMUM

A total food and beverage minimum spend will apply to your event. This minimum is determined on the expected number of guests and event space required. The minimum may vary based on day of the week and date of interest. If food and beverage minimums are not met, the remaining balance will be applied as a site fee.

GUARANTEES

To ensure adequate preparation, notification to the events manager of the exact number of guests expected for all meetings and banquet functions is required no later than 10:00am(PST), ten (10) business days prior to the function. This confirmed number constitutes the final guarantee and cannot be reduced. Actual charges will be based on final guarantee or actual attendance, whichever is greater. The resort will set and prepare for 3% above the guarantee up to 25 guests where possible. Should the attendance exceed the final guarantee by more than 3%, a surcharge of \$10++ per person above the meal price will apply.

GRATUITIES, ADMIN FEES, AND SALES TAX

All quoted food, beverage and other prices are subject to a mandatory gratuity in the amount of 17.55% Of the total cost. This will be added to your bill and will be distributed to the associates who provided service to the guests. A separate administrative fee in the amount of 9.45% Of the total cost of food, beverage and other prices will also be added and is subject to tax. Pricing, mandatory gratuities, administrative fees and sales tax are subject to change.

DEPOSIT AND BILLING SCHEDULE

To confirm your wedding, an initial deposit of 25% of the ceremony fee and food & beverage minimum and a signed event contract is required. This deposit is non-refundable. Remaining payments will be noted within the deposit schedule. Final pre-payment of all estimated charges is due ten (10) business days prior to the event via certified or cashier's check or credit card along with signed banquet event orders. All events must have a credit card on file to guarantee any additional charges incurred after the final guarantee is received.

MENU TASTING

After a signed contract and deposit requirements have been met, we are happy to organize a menu tasting for the wedding couple. Selections for the tasting must be made (2) weeks prior to the tasting date and no less than (60) days prior to the event date. Tastings are limited to plated dinners with a minimum of (50) guests anticipated for your event.

FOOD & BEVERAGE

All food & beverages served at functions associated with the event must be provided, prepared and served by Kimpton Miralina Resort & Villas, and must be consumed on the resort premises. It is our policy not to permit food and beverages to be brought into or removed from our functions rooms or hospitality suites. The Arizona Department of Liquor Licenses & Control regulates the sale and service of alcoholic beverages.

Kimpton Miralina Resort & Villas is responsible for the administration of those regulations. It is a requirement, therefore, that alcoholic beverages may not be brought into the resort, by anyone other than resort personnel. All beverage functions, whether in banquet space or in hospitality suites, must be arranged through the conference services/catering office.

All persons consuming liquor throughout the resort areas must be at least 21 years of age. The resort reserves the right to terminate liquor service at any time if minors intending to consume alcoholic beverages are in attendance or to persons of legal drinking age who appear to be intoxicated.

CULTURALLY INSPIRED CUISINE

Please know that we have the capabilities and experience to provide cuisine that honors and celebrates your cultural traditions. Please feel free to inquire for more information—we'd love to discuss your preferences.

WEDDING CAKE

We understand that every couple has a unique vision for their wedding cake, and we want yours to be just as special as the rest of your celebration. You will have the opportunity to bring in your own wedding cake. We believe that selecting the perfect cake is a personal and creative process, and we leave that in the hands of you and your chosen bakery specialist. This gives you the freedom to design a cake that truly reflects your style, taste, and vision for the big day. If you need any recommendations or have questions about cake setup or delivery logistics, please don't hesitate to reach out.

BARS

All alcoholic beverages must be provided and dispensed by Kimpton Miralina Resort & Villas.

Package Bar pricing is set based on an average of alcoholic beverages consumed by guests per hour. Industry average is 2 drinks the first hour and 1 drink per person there after. Over consumption of alcohol is prohibited. The hotel has the right to refuse alcoholic beverage service to any person(s) who in the hotel's judgment, appears intoxicated.

Hosted Consumption Bars - charged per drink, plus mandatory gratuities, administrative fees and state sales tax.

Card Only Bar - beverages are sold based on consumption and are inclusive of state sales tax. Guests will be responsible for payment by debit or credit card only.

Bartender fees - \$175.00 Per bartender, one (1) bartender required for each 75 guests

CHOICE OF ENTREE PLATED MENUS

Offering a "choice of" main entree is limited to three (3) entrees, of which one (1) must be a vegetarian entree

Once you've selected the entrees, you will send out the options with your wedding invitation

Your guests will pre-select their entree choices when they submit their RSVP

Your head count guarantee and quantity of entree selections is due in writing to your wedding and events manager by 11:00am, ten (10) business days prior to event

It will be your responsibility to provide individual place cards to include guest name, entree selection, and table number and provide a master list to your wedding events manager

If the resort needs to produce more than initial amount guaranteed for a specific entree, the client is responsible for paying those additional meals

SPECIAL MEAL ORDERS

Special meals are defined as those meals (i.e. vegetarian, vegan, gluten-free, etc.) Requested other than the principal menu, either contracted in advance or at the time of service. All special meals must be requested through your Catering & Conference Services Manager and will be included in your final guarantee number due ten (10) days prior to your event. If the number of special meals exceeds the contracted number, the special meals will be charged over and above the guaranteed or actual number, whichever is greater. Special meals will be charged at prevailing market price.

OUTSIDE FOOD AND BEVERAGE

Kimpton Miralina Resort & Villas policy dictates that under no circumstances will food or beverage be brought into the resort's public space, restaurants, indoor and outdoor meeting, banquet or event space, or suite(s) being utilized as groups' hospitality suite by the, guests or invitees.

Kimpton Miralina Resort & Villas is the only licensee authorized to sell, serve or distribute any food and beverages on property. All food and beverage items served in public meeting rooms must be supplied and prepared by the resort.

OUTDOOR FUNCTION SPACE

In the best interest of your guests, Kimpton Miralina Resort & Villas reserves the right to relocate any scheduled outdoor event indoors. This decision will be based on current and forecasted conditions from the national weather service. All weather decisions will be made a minimum of five (5) hours prior to the start of the function. Once the decision is made, it is final. All outdoor functions with entertainment will be scheduled to end, in accordance with neighborhood quiet hours, no later than 10 pm.

RESET CHARGES

Additional labor charges may be incurred if a group requests changes to the room setup after the room has been set. Kimpton Miralina Resort & Villas will do their best to accommodate the room setup changes; however, accommodating last minute requests will be based on business levels and availability of our events staff. At the time the change is requested, your Catering & Conference Services Manager will advise whether or not the room setup change can be accommodated and the approximate time it will take to complete the changes. Additional labor charges will apply (\$175 per hour / per set-up attendant).

PREFERRED VENDORS

Based on our years of experience, we have come to recognize the area's best florists, musicians, entertainers, and photographers. Although they aren't affiliated with the resort, we recognize these vendors for their exemplary service and attention to detail and would be happy to provide these recommendations upon request.

Outside vendors - mandatory certificate of insurance

Resort reserves the right to approve all outside vendors hired for use by the client at the resort. Vendors / merchants will be required to provide a certificate of insurance to the resort minimum 30-days prior to event. Your events manager must be notified in advance of any proposed vendors and will advise if a certificate of insurance is required. If certificate of insurance is required, client will need to share the following information with their vendors and make sure each vendor submits their certificate of insurance by the due date.

CERTIFICATE REQUIREMENTS

General liability: not less than \$2,000,000 combined single limit for bodily injury and property damage. This limit is subject to change based on the scope of work.

Additional insured: all entities must be named on the certificate of insurance as additional insured “by endorsement”: Highgate Hotels, L.P.

A copy of the endorsement must accompany the certificate. The certificate and/or endorsement must reflect the certificate holder, is named as additional insured on a “primary and noncontributory basis and a blanket waiver of subrogation is granted in favor of the certificate holder.

SETUP

SETUP INCLUSIONS

Plated and buffet dinners inclusions

30” Cocktail rounds, 72” round dining tables, sweetheart table

Gray banquet chairs (indoors) or white garden chairs (indoors or outdoors)

White or ivory floor-length house linens and napkins

China, flatware and stemware

Custom chalkboard signage (based on request)

Dance floor (indoors only)

SET UP TIME

Event venue / function space is available minimum 4-hours prior to your event start time. Should you require access to the event space(s) prior, additional fees may apply. Kimpton Miralina Resort & Villas does not guarantee early access to venue / function space.

SET UP / DÉCOR

In order to preserve the integrity of the hotel and to comply with local fire codes all signage, displays or decorations and their setup is subject to prior approval of Kimpton Miralina Resort & Villas. Scotch tape, nails, push-pins, or any other damaging fasteners may not be used to hang any materials and/or decorations on walls. The resort reserves the right to charge an additional fee for excess clean up and/or damage at the conclusion of the event. Unless alternate arrangements have been made, all signage, displays, and decorations should be removed at the conclusion of the event. Should you wish to decorate your venue space, we suggest you appoint someone dedicated to assist with the set up and tear down of your floral and décor items.

ENTERTAINMENT & MUSIC

As our property is located in a residential area, we are very considerate of our neighbors as well as our resort guests when it comes to sound overflow. To ensure the comfort and enjoyment of all our resort guests and surrounding residential communities, sound levels at outdoor functions must be monitored. All outdoor entertainment must conclude by 10:00 pm.

SECURITY

Kimpton Miralina Resort & Villas shall not assume responsibility for damage or loss of any merchandise or articles left in the resort at any time. As a patron, you are responsible for any damage to any part of the resort during the period of time your attendees, employees, independent contractors, or other agents under your control or under the control of any independent contractor hired by you while on property. Our security department is available to make arrangements for the security of exhibits, merchandise and/or articles set up for display prior to the planned event at the designated charge per hour, per guard. Requests for additional security must be received by your catering & conference services manager a minimum of seven (7) business days prior to your event.

HANDOUTS / ROOM DELIVERIES

Kimpton Miralina Resort & Villas guest services team is happy to assist with distributing welcome bags to your guests upon check-in or delivering them directly to each guestroom. Items will be placed inside the room after the guest has checked in. Please note that items cannot be left outside the guestroom doors or slipped under the door.

Welcome bag handed out at check-in.....	\$4 per bag
Welcome letter handed out at check-in.....	\$4 per letter
Room deliveries (non-personalized)	\$4 per item
Personalized room deliveries	\$5 per item

SHIPPING / STORAGE

To ensure proper handling of your shipments, shipping labels must include the following information:

Kimpton Miralina Resort & Villas
Your First & Last Name & Event Date
7200 North Scottsdale Road
Scottsdale, AZ 85253

Please send the tracking details to your event manager, to include courier (FEDEX, UPS, USPS), tracking number and estimated date of arrival. Boxes and items may be delivered to The Scottsdale Plaza Resort & Villas a maximum of three (3) days prior to the scheduled event.

Pick up of all items must be arranged for the evening of the event. Kimpton Miralina Resort & Villas is not responsible for any lost or damaged items. The resort reserves the right to assess labor charges for assistance with moving, uncrating or repacking - \$50 - \$100 per hour, 2 hour minimum.

Note: Due to liability reasons, the resort staff are not permitted to move rental items or items not provided by the resort. (i.e., arch, florals, vases, columns, etc.)

SPA SERVICES

Our salon & day spa is the ultimate destination for those looking to host a private and personalized spa event as our intimate sized facility uniquely accommodates a buy out with a smaller sized party. A great option for bachelor, bachelorette, or co-ed group experiences, the services can be aligned to your group preferences ranging from spa services to salon services. Whether you prefer a portion of the day or the entirety of it, we can work with you to enhance your memorable day surrounded start to finish with your attendee's. Please contact Rachel Rock, rachel.rock@miralinaresort.com to discuss your group options.

GUESTROOM ACCOMMODATIONS FOR FRIENDS & FAMILY

CONTRACTED ROOM BLOCK

A contracted room block is an arrangement made between the event organizer and the resort to reserve a specific number of rooms for guests over a set period, typically for an event like a wedding, conference, or other group gathering.

Key features of a contracted room block:

Guaranteed rooms: the hotel agrees to set aside a certain number of rooms for your event, ensuring that your guests have a place to stay.

Financial commitment: the event organizer is financially responsible for all the rooms within the block, even if some rooms go unbooked.

Fixed rates: the hotel locks in a specific rate for the rooms within the block, which is typically lower than the standard rate*, providing a discount for your guests.

Deposit requirement: a deposit (often 25%) is usually required when signing the contract, with some hotels requiring 100% deposits for higher-end rooms or suites like Residences.

The contracted rate may not always be the lowest rate available, as we frequently offer promotions. Often, the lowest rates offered have restrictions (i.e., Non-refundable, 100% pre-pay, no cancellation, minimum stay).

KIMPTON MIRALINA RESIDENCES

At Kimpton Miralina Resort & Villas, we offer our exclusive ten (10) VIP Residences. Many of our wedding parties opt to “buy out” the Residences, creating an exclusive, private retreat for their guests, including a private pool.

Sonoran Residence (6 Total)

1,300 square feet, one level

1 Bedroom, 1.5 Baths

Living room with fireplace, dining room, wet bar, refrigerator, whirlpool bath, two flat-screen TVs, private patio

Bedding: 1 king-size bed

McDowell Residence (2 Total)

2,000 square feet, two stories

2 Bedrooms, 2.5 Baths

Living room with fireplace, formal dining room, wet bar, refrigerator, whirlpool bath, two flat-screen TVs, private patio

Bedding: 1 king-size bed, 2 queen-size beds

McCormick Residence (1 Total)

2,220 square feet, two stories

2 Bedrooms, 2.5 Baths

Living room with fireplace, formal dining room, wet bar, full-size refrigerator and microwave, private sauna, whirlpool spa, 3 flat-screen TVs, private patio, and balcony

Bedding: 2 king-size beds

Goldwater Residence (1 Total)

3,100 square feet, two stories

2 Bedrooms, 2.5 Baths

Living room with fireplace and baby grand piano, formal dining room, wet bar, full-size refrigerator and microwave, private sauna, whirlpool spa, 3 flat-screen TVs, private patio, and balcony

Bedding: 1 king-size bed, 2 queen-size beds