

Weddings

AT THE



Hilton

NORTH SCOTTSDALE AT CAVASSON



7965 E Cavasson Blvd. Scottsdale, AZ 85255 | 480.648.1500 |
northscottsdaleatcavasson.hilton.com

Weddings at the Hilton North Scottsdale at Cavasson

Nestled within the breathtaking foothills of the McDowell Mountains, the Hilton North Scottsdale at Cavasson offers a unique blend of natural beauty and modern elegance, perfect for couples seeking a memorable and enchanting setting for their special day. Our views of majestic saguaro cacti, vibrant desert flora, and dramatic mountain backdrops, provide a stunning canvas for wedding photography. With both indoor and outdoor spaces, the venue can accommodate intimate gatherings or larger celebrations, offering flexibility for any wedding vision. Guests can enjoy warm, golden sunsets and star-filled skies, creating a romantic atmosphere that captures the essence of the desert. Then let our experienced and dedicated staff provide exceptional service, ensuring every detail is meticulously planned and executed, leaving you to savor each moment of your wedding day.



Property Features

- 15,000 Square Foot, Elegant Event Center
- Luxurious, Resort-Style Pool
- Over 200 Elegantly Appointed Guest Rooms
- State-of-the-Art Fitness Center
- Award-Winning Desert Pony Tavern Restaurant
- Coffee & More Cafe Proudly Serving Starbucks
- Conveniently Located Off the 101 Freeway in the Heart of North Scottsdale
- Pristine Grounds with Lush Desert Landscaping

Wedding Packages Features

- Custom Wedding Cake
- Ceremony & Reception Tables & Seating
- Floating Candle Centerpieces
- Exquisite White China, Elegant Flatware & Glassware
- Black and White Linens with Coordinating Napkins
- Menu Tasting for Up to 4 Guests
- Parquet Dance Floor
- Ceremony Rehearsal Space
- Access to Property for Engagement Photos
- Elegant Wooden Arch
- 5 Hours of Venue Time
- Complimentary Champagne Toast

Desert Bloom Package

\$110++ per person

Reception

Vegetable Crudité Display

Carrots | Cauliflower | Broccoli | Heirloom Tomatoes | Bell Peppers | Celery | Cucumber | Hummus | Ranch Dip

*Optional Upgrade: Tray Passed Hors d' Oeuvres (See List on Page 7)

Salads

Select One

Artisan Romaine | Parmesan Crouton | Heirloom Tomato | Creamy Parmesan Dressing

Arcadian Greens | Cherry Tomato | English Cucumber | Watermelon Radish | Sunflower Seeds | Aged Balsamic Vinaigrette

Baby Arugula | Teardrop Tomatoes | Cucumbers | Pickled Onions | Sweet Peppers | Red Wine Vinaigrette

Baby Kale | Butternut Squash | Marcona Almonds | Pomegranate Seeds | Honey White Balsamic

Heirloom Tomatoes | Burrata Mozzarella | Petite Basil | Parmesan Crostini | EVOO | Balsamic Reduction

Baby Spinach | Red Apple | Candied Pecans | Dried Cranberries | Goat Cheese | Honey Lemon Emulsion

Proteins

Select Two

Herb Marinated Chicken Breast with Chicken a Jus

Lemon Garlic Chicken with Chermouls

Chipotle Honey Flat Iron with Guajillo Glace

Grilled Flat Iron with Chimichurri

Crispy Skin Salmon with Rosted Poblano Butter Sauce

Pan Seared Salmon with Tarragon Cream

Starches

Select One

Creamy Manchego Polenta

Chipotle Corn Risotto

Lemon Basil Risotto

Butter Mashed Potato Puree

Confit Garlic Mashed Potato

Roasted Fingerling Potatoes

Orange Scented Parsnip Potato Puree

Vegetables

Select Two

Charred Brussels Sprouts

Roasted Asparagus

Green Beans with Caramelized Onions

Orange Scented Baby Carrots

Mini Sweet Pepper

Roasted Butternut Squash

Charred Tomatoes

Baby Zucchini

Sunburst Squash

Sunset Glow Package

\$135++ per person

Reception

Choice of Two Tray Passed Hors D' Oeuvres

Please see selections on Page 7

-AND-

Vegetable Crudité Display

**Carrots | Cauliflower | Broccoli | Heirloom Tomatoes | Bell Peppers | Celery | Cucumber |
Hummus | Ranch Dip**

-OR-

Artisan Cheese Display

**Selection of Domestic and Import Cheeses | Dried Fruit | Nuts | Grapes | Local Honey | Lavosh |
Assorted Crackers**

Salads

Select One

**Baby Arugula | Roasted Beets | Amarena Cherries | Candied Pecans | Valdeon Bleu Cheese | Honey
Balsamic Vinaigrette**

**Baby Gem Lettuce | Heirloom Tomatoes | Smoked Bacon | Egg | Valdeon Bleu Cheese | Scallions |
Chipotle Lime Buttermilk Dressing**

Heirloom Tomato | Burrata Mozzarella | Petite Basil | Parmesan Crostini } EVOO

Artisan Romaine | Parmesan Crouton | Heirloom Tomatoes | Creamy Parmesan Dressing

**Arcadian Greens | Cherry Tomato } English Cucumber | Watermelon Radish | Sunflower Seeds |
Aged Balsamic Vinaigrette**

**Baby Arugula | Teardrop Tomatoes | Cucumbers | Croutons | Pickled Onions | Sweet Peppers | Red
Wine Vinaigrette**

Sunset Glow Plated Entree Selections Continued on Next Page...

Sunset Glow Package

continued...

Proteins

Select Two

Herbed Marinated Chicken Breast with Chicken a Jus

Rosemary Brined Chicken Breast with Lemon Burre Blanc

Lemon Garlic Chicken with Chermoula

Chipotle Honey Flat Iron with Chimichurri

Guajillo Braised Short Ribs with Red Wine Reduction

Crispy Skin Salmon with Roasted Poblano Butter Sauce

Pan Seared Salmon with Tarragon Cream

Pan Roasted Striped Seabass with Chimichutti

Starches

Select One

Creamy Manchego Polenta

Sweet Corn Parmesan Polenta

Chipotle Corn Risotto

Lemon Basil Risotto

Roasted Mushroom Risotto

Butter Mashed Potato Puree

Confit Garlic Mashed Potato

Roasted Fingerling Potatoes

Orange Scented Parsnip Potato Puree

Vegetables

Select Two

Charred Brussels Sprouts

Roasted Asparagus

Green Beans with Caramelized Onions

Orange Scented Baby Carrots

Charred Lemon Broccolini

Mini Sweet Pepper

Roasted Butternut Squash

Charred Tomatoes

Roasted Beets

Baby Zucchini

Sunburst Squash

Sonoran Elegance Package

\$150++ per person

Reception

Choice of Three Tray Passed Hors D' Oeuvres

Please see selections on Page 7

-AND-

Vegetable Crudité Display

**Carrots | Cauliflower | Broccoli | Heirloom Tomatoes | Bell Peppers | Celery | Cucumber |
Hummus | Ranch Dip**

-OR-

Artisan Cheese Display

**Selection of Domestic and Import Cheeses | Dried Fruit | Nuts | Grapes | Local Honey | Lavosh |
Assorted Crackers**

Salads

Select One

**Baby Red Oak | Frisee | Candied Pears | Toasted Walnuts | Valdeon Bleu Cheese | Honey Poppy
Dressing**

Marinated Kale | Avocado | Manchego | Red Grapes | Marcona Almonds | Green Goddess Dressing

**Arugula | Frisee | Grilled Melon | Orange Supremes | Red Grapes | Goat Cheese | Toasted Pistachios |
Lemon Honey Emulsion**

Artisan Romaine | Parmesan Crouton | Heirloom Tomatoes | Creamy Parmesan Dressing

**Arcadian Greens | Cherry Tomato } English Cucumber | Watermelon Radish | Sunflower Seeds |
Aged Balsamic Vinaigrette**

**Baby Arugula | Teardrop Tomatoes | Cucumbers | Croutons | Pickled Onions | Sweet Peppers | Red
Wine Vinaigrette**

Sonoran Elegance Plated Entree Selections Continued on Next Page...

Sonoran Elegance Package

continued...

Proteins

Select Two

Airline Chicken Breast Stuffed with Fresh Sage, Prosciutto, and Ricotta Cheese Served with a Grain Mustard Cream Sauce

Herbed Marinated Chicken Breast with Chicken a Jus

Rosemary Brined Chicken Breast with Lemon Burre Blanc

Lemon Garlic Chicken with Chermoula

Chipotle Honey Bistro Steak with Guajillo Glace

Pink Peppercorn Crusted Filet with Garlic Butter

Grilled Filet of Beef with Bordelaise

Guajillo Braised Short Rib with Red Wine Reduction

Roasted Achiote Salmon with Gremolata
Pan Roasted Salmon with Tarragon Cream

Crispy Skin Salmon with Roasted Poblano Butter Sauce

Pan Roasted Striped Seabass with Chimichurri

Starches

Select One

Creamy Manchego Polenta

Sweet Corn Parmesan Polenta

Chipotle Corn Risotto

Lemon Basil Risotto

Roasted Mushroom Risotto

Butter Mashed Potato Puree

Confit Garlic Mashed Potato

Truffle Chive Mashed Potato

Confit Heirloom Fingerling Potatoes

Savory Bread Pudding

Purple Potato Puree

Orange Scented Parsnip Potato Puree

Vegetables

Select Two

Charred Brussels Sprouts

Roasted Asparagus

Green Beans with Caramelized Onions

Roasted Cauliflower

Orange Scented Baby Carrots

Charred Lemon Broccolini

Mini Sweet Pepper

Roasted Butternut Squash

Charred Tomatoes

Roasted Beets

Baby Zucchini

Sunburst Squash

Hors d' Oeuvres

Tray Passed

Cold

Smoked Chicken Bruschetta
Southwest Chicken Tostada
Chicken Chipotle Wonton Cone
Smoked Duck & Chipotle Cream
Beef Tenderloin & Red Onion Jam
Beef Tenderloin & Cherry Jam
Beef & Boursin on Blue Corn Cake

Beef Tenderloin on Polenta
Prosciutto Wrapped Melon
Prosciutto Wrapped Asparagus
Seared Ahi on Cucumber
Seared Ahi on Wonton Cup
Miso Shrimp on Rice Cracker
Shrimp & Mango on Cucumber

Hot

Mini Beef Wellington
Raspberry & Brie en Croute
Andouille en Croute
Mini Franks in a Blanket
Feta & Sundried Tomato Phyllo Roll
Brie, Pear, & Almond Phyllo Pouch
Tandoori Chicken Satay
Sesame Breaded Chicken Satay
Prickly Pear Chicken Flauta
Zucchini & Quinoa Fritter (Vegan)
Mac & Cheese Popper (Vegan)
Jackfruit Tostada (Vegan)

Teriyaki Marinated Beef Satay
Beef Brochette
Coconut Breaded Shrimp Satay
Lemongrass Shrimp Satay
Roasted Root Vegetable Skewer
Maple Bacon Wrapped Andouille
Bacon Wrapped Scallop
Sesame Breaded Chicken Tender
Coconut Crusted Jumbo Shrimp
Spinach & Parmesan Stuffed
Mushroom Cap (Vegetarian)
Lobster & Brie Quesadilla

Additional Hors d' Oeuvres

See Your Catering Manager for Pricing on the Selections Above

Vegan Entree Selections

Available for All Packages

Roasted Cauliflower Steak | Lemon Herbed Quinoa | Red Beet Puree | Chimichurri Sauce

Grilled Eggplant Stuffed with Quinoa & Hummus | White Bean Cassoulet | Gremolata Sauce

Harissa Marinated Tofu | Raclette Potatoes | Edamame | Spinach Puree

Baked Forbidden Rice | Sautéed Chickpeas | Roasted Zucchini | Fire Roasted Bell Peppers | Spinach | Peptias | Agave Lemon Emulsion

Cauliflower Steak | Red Lentils | Sweet Pea Puree | Chermoula Sauce

Allergen or Dietary Restrictions

Please inform your Catering Manager of any dietary restrictions or allergies.

Allergen/Dietary information is available.

Children's Menus

Please see your Catering Manager for information on Children's Menu Items and Pricing.

Seasonal Menu Items

Seasonal Menu Items may be available. Please consult with your Catering Manager for any Seasonal Offerings.

Cavasson Bar Packages

Premium

\$50++ per person for 3 hours

Tito's Vodka

Bombay Gin

Bacardi Light Rum

Herradura Blanco Tequila

Seagram's 7 Whiskey

Jack Daniel's Tennessee Whiskey

Dewar's Blended Scotch Whisky

Luxury

\$60++ per person for 3 hours

Grey Goose Vodka

Bombay Sapphire Gin

Captain Morgan's Spiced Rum

Tres Agaves Anejo Tequila (DPT's Private Barrel)

Woodford's Reserve Kentucky Bourbon

Canadian Club Whiskey

Johnnie Walker Black Label Scotch

Libations below are included in both the Premium and Luxury Tier Bars

Tribute Wine Varietals

Tribute Cabernet Sauvignon

Tribute Chardonnay

House Sparkling Wine

Domestic & Import Beers & Hard Seltzers

Coors Banquet

Coors Light

Michelob Ultra

Corona

Stella Artois

Heineken

Assorted Hard Seltzer Flavors

**\$175++ Bartender Fee for Three Hours of Service
One Bartender Required for Every 75 Guests**

Non-Alcoholic Beverages

Included in Both the Premium and Luxury Tier Bars

Selection of Coca-Cola Products & Fresh Juices

Bar Upgrades

Premium Bar
Additional Hour

\$20++ per person

Luxury Bar
Additional Hour

\$24++ per person

Additional \$45++ Bartender Fee Per Bartender Required

Maximum of One Additional Bar Hour Can Be Added on to a Package Bar

Hosted Bar is not to Exceed 4 Hours of Continuous Service

Mocktails

Orange Rosemary | Lavender Collins | Raspberry Basil Mojito | Cucumber
Mint Splash | Prickly Pear Lemonade Fizz

\$10++ per mocktail
(on consumption)

Wine by the Bottle Bubbles

Ruffino Prosecco Rose, ITA	\$66
Ruffino Prosecco, ITA	\$66
Moet & Chandon Imperial, Champagne, Epernay, FRA	\$110
Veuve Clicquot Yellow Label, Champagne, Reims, FRA	\$130
Veuve Clicquot, Rose Champagne, Epernay, FRA	\$130
Dom Perignon, Vintage Champagne, Epernay, FRA	\$300

Wine by the Bottle

White

Sonoma-Cutrer Russian River Ranches, Chardonnay, Sonoma Coast, CA	\$62
La Crema Chardonnay, Monterey, CA	\$60
Romabuer, Carneros, Chardonnay, CA	\$92
Cakebread, Chardonnay, Napa Valley, CA	\$140
Kistler Les Noisetiers, Chardonnay, Sonoma Coast, CA	\$115
Barone Fini, Pinot Grigio, Ladadige D.O.C., ITA	\$60
Kim Crawford Sauvignon Blanc, Marlborough, NZL	\$64
DEcoy by Duckhorn, Sauvignon Blanc, Sonoma County, CA	\$65
DAOU, Rose, Paso Robles, CA	\$66
Chateau Ste. Michelle, Reisling	\$60

Red

La Crema Monterey, Pinot Noir, CA	\$64
Joel Gott 815, Cabernet Sauvignon, CA	\$66
DAOU, Cabernet Sauvignon, Paso Robles, CA	\$65
Justin, Cabernet Sauvignon, Paso Robles, CA	\$65
Austin Hope, Cabernet Sauvignon, Paso Robles, CA	\$95
Heitz Cellars, Cabernet Sauvignon, Napa Valley, CA	\$115
Silver Oak, Cabernet Sauvignon, Alexander Valley, CA	\$175
Belle Glos, Pinot Noir, Santa Barbara County, CA	\$70
Chasing Rain, Merlot, Red Mountains, WA	\$62
Seghesio, Angela's Table, Zinfandel, Sonoma, CA	\$60
Mollydooker The Boxer, Shiraz, McLaren Vale, AUS	\$70
The Prisoner, Red Blend, Napa Valley, CA	\$86
Joel Gott, Pinot Noir, Willamette Valley, OR	\$60