



C A M B Y

PHOENIX | HOTEL | BILTMORE

AUTOGRAPH COLLECTION®
HOTELS

WEDDINGS 2020



TODAY. FOREVER.

ALWAYS STUNNING. FOREVER UNIQUE.
MAKE EVERY MOMENT CAPTIVATING.
WHEN PLAYFUL MEETS SOPHISTICATED,
DOUBLE-TAKES ENSUE. SO DON'T JUST SAY
"I DO," LEAVE THEM BREATHLESS WITH AN
AIR OF REFINED REVELRY, ONLY AT
THE CAMBY HOTEL.



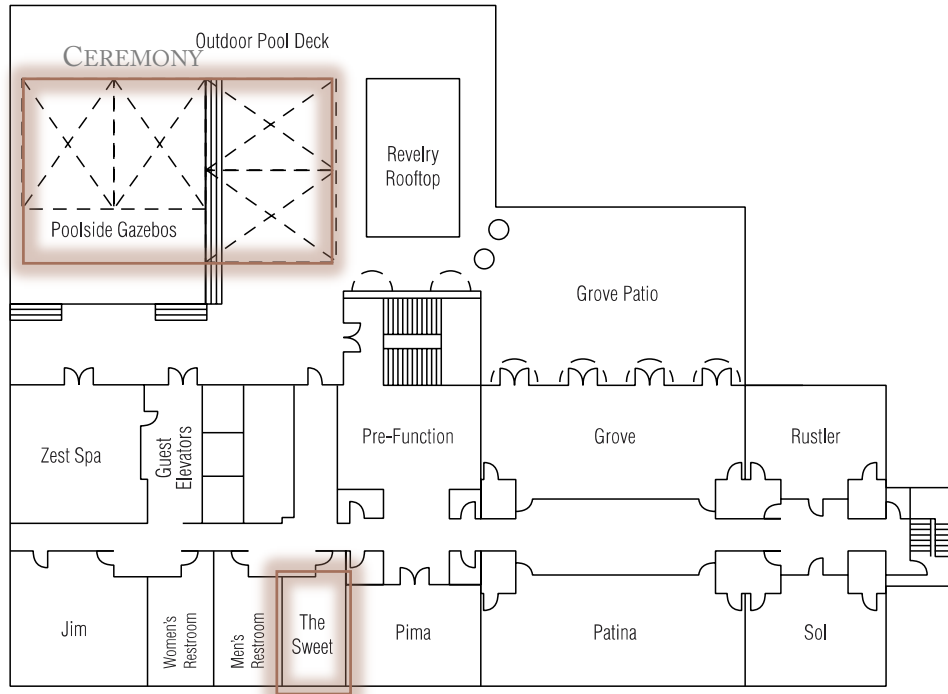


THE VENUE

CELEBRATE YOUR LOVE AT THE CAMBY. OUR SELECTION OF UNIQUE AND INNOVATIVE PRIVATE EVENT SPACES INCLUDE BOTH INDOOR AND OUTDOOR AREAS, EQUIPPED WITH STATE-OF-THE-ART TECHNOLOGY AND EXTENSIVE PROFESSIONAL SERVICES THAT BRING THE WHOLE DAY TOGETHER.



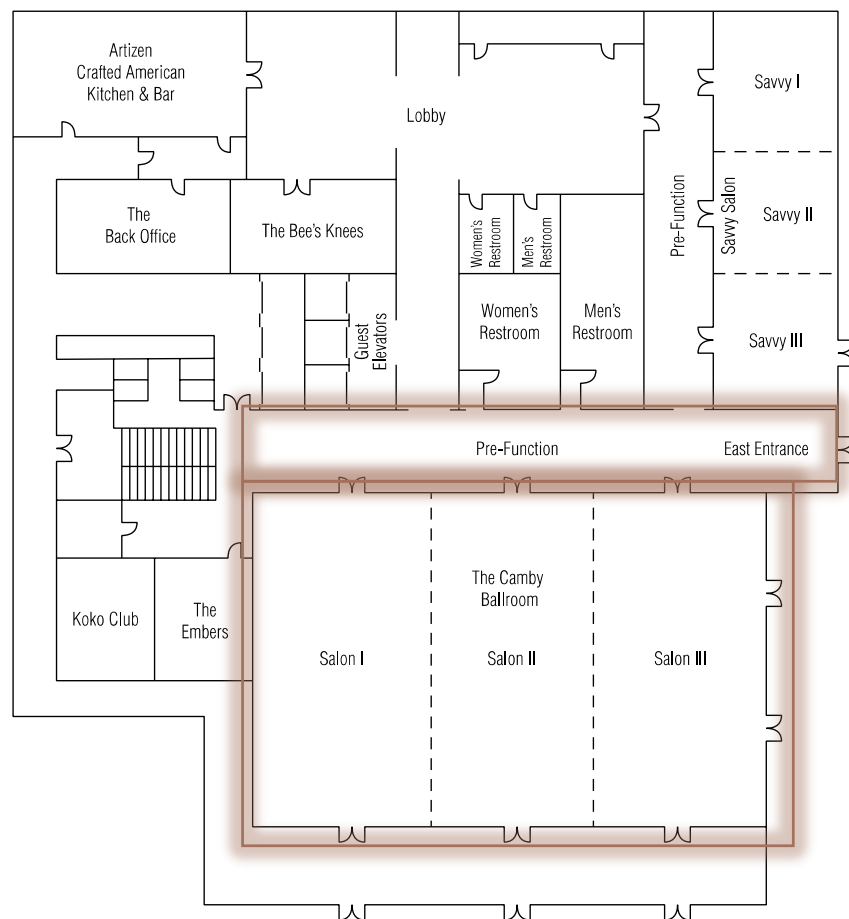
OUTDOOR CEREMONY



BRIDAL CHANGING ROOM, BASED ON AVAILABILITY



BALLROOM RECEPTION



THE CAMBY BALLROOM, A ROMANTIC AND INVITING SPACE WITH CRYSTAL CHANDELIERS THROUGHOUT CAN ACCOMMODATE UP TO 450 GUESTS FOR A RECEPTION AND DINNER. 2 SECTIONS ARE IDEAL FOR 150-250 GUESTS.



WEDDING VENUE FEE INCLUDES:

COCKTAIL AND RECEPTION TABLES

FLOOR LENGTH LINENS IN BLACK OR WHITE

GIFT TABLE, CAKE TABLE, PLACE CARD TABLE, DJ TABLE

CHINA, SILVER, AND GLASSWARE

CHAIRS

VOTIVE CANDLES

DANCE FLOOR

STAGING

COMPLIMENTARY CHAMPAGNE TOAST

\$3,000.00++

MENU PACKAGES INCLUDE:

SELECTION OF 3 HORS D' OEUVRES

SELECTION OF 1 SALAD

PRE-SELECTION OF 2 ENTREES

PROFESSIONALLY PREPARED WEDDING CAKE

COFFEE SERVICE

FROM \$110++ PER PERSON

++ INDICATES 25% SERVICE CHARGE AND 8.6% TAX TO BE ADDED



THE MENU

THE CAMBY'S EXTENSIVE CATERING TEAM
PULLS TOGETHER FRESH, SEASONAL MENUS
THAT HIGHLIGHT THE CULINARY CREATIVITY
OF SOME OF PHOENIX'S MOST TALENTED
CHEFS. READY TO ACCOMMODATE AN EVENT
AT ANY SCALE, WE WORK WITH YOU TO
CRAFT THE PERFECT MENU.



HOT

VEGGIE SPRING ROLL | CHILI DIPPING SAUCE
BUFFALO CHICKEN SATE | BLUE CHEESE
ARTICHOKE AND OLIVE TART
VEGETABLE CUBAN SANDWICH
QUICHE LORRAINE
GOUGERES | TRUFFLE BÉCHAMEL
BEEF EMPANADA | JALAPENO SALSA
BLACK BEAN EMPANADA
CHICKEN POT STICKER | PONZU GLAZE
VEGGIE POT STICKER | OYSTER SAUCE
ARANCINI | PARMESAN FONDUE
MINI SHEPARD’S PIE | “HP” SAUCE
THAI CHICKEN SATE | CUCUMBER RELISH, PEANUT SAUCE
COCONUT SHRIMP | ORANGE HORSERADISH MARMALADE
GRIDDLED REUBEN SANDWICH | 1000 ISLAND
LOBSTER CORNDOG | SAFFRON LIME AIOLI
CRAB FRITTER | LOUIS DRESSING
SHRIMP PO’ BOY
MESQUITE SMOKED BRISKET SLIDER | COLESLAW
BACON WRAPPED DATES | MARCONA ALMOND, CABRALES BLUE, TRUFFLE HONEY
PETIT STEAK AU POIVRE | MUSHROOM DUXELLE
SPICED LAMB MEATBALL | SMOKED PAPRIKA TOMATO SAUCE
MACHACA BEEF TAMALES | SALSA DE CHILE DE ARBOL
MACHACA CHICKEN TAMALES | SALSA VERDE

COLD

CAPRESE SLIDER
CALIFORNIA ROLL | WASABI CAVIAR, FRIED GREEN ONION
CHIPOTLE CHICKEN WONTON CONE
SPRING ROLL | MINT PUREE
DUCK CONFIT | FIG MUSTARD, CHIVE BISCUIT
PROSCIUTTO WRAPPED ASPARAGUS | BÉARNAISE AIOLI
PROSCIUTTO AND MOZZARELLA PINWHEEL
POACHED PEAR, BLUE CHEESE, TOASTED WALNUT CROSTINI
CONCORD GRAPE, GOAT CHEESE AND PISTACHIO TRUFFLE
BEET COIN, GOAT CHEESE, ARUGULA NAPOLEON, EVOO
LEMON SCENTED SHRIMP COCKTAIL | VERMOUTH COCKTAIL GRANITA
PICKLED BEET, CURED SALMON AND GRAPEFRUIT
PETIT CRAB SALAD | MICRO CELERY, REMOULADE
AVOCADO PANNA COTTA | SWEET SHRIMP, CRISP BACON
SMOKED SALMON “LOLLIPOP” | RYE CRISP
SMOKED TROUT | RAITA, FRISEE
PROSCIUTTO WRAPPED MELON | WHIPPED GOAT FETA, GALLIANO
CURED TUNA, SEAWEED AND PINEAPPLE CHIMICHURRI
TEQUILA SMOKED SALMON ON INDIAN CORN CRISP

PRICING IS PER PIECE. PRICES ARE SUBJECT TO A CUSTOMARY 25% SERVICE CHARGE AND APPLICABLE SALES TAX, CURRENTLY AT 8.6%.

CAUTION: CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS, MAY INCREASE RISK OF FOOD BORNE ILLNESS

FIRST DANCE \$110 PER PERSON

RECEPTION

SELECTION OF 3 HORS D' OEUVRES
(BASED ON 2 PIECES PER PERSON)

SALAD (SELECT 1)

SPINACH FRISEE | POMEGRANATE, CROW'S DAIRY GOAT CHEESE, SPICED PECAN, WARM PANCETTA VINAIGRETTE
MIZUNA ARUGULA | POACHED BOSC PEAR, ROQUEFORT CHEESE, TOASTED ALMONDS, RASPBERRY VINAIGRETTE
GRILLED HEARTS OF ROMAINE | FOCACCIA CROUTONS, REGGIANO, CAESAR DRESSING

ENTRÉE (PRE-SELECTED CHOICE OF 2)

STUFFED CHICKEN BREAST | SPINACH CRIMINI & GOAT CHEESE FILLING, ROASTED ROOT VEGETABLE, BASIL WHIPPED POTATOES, SUNDRIED TOMATO RELISH
SEARED SALMON STEAK | FORBIDDEN RICE, HARICOT VERT, PICKLED CORN, PISTACHIO SAUCE
FLAT IRON STEAK | ROASTED FINGERLINGS, GRILLED ASPARAGUS, PEPPER SUCCOTASH

DESSERT

PROFESSIONALLY PREPARED WEDDING CAKE
COFFEE SERVICE

ALL PRICES ARE PER PERSON, UNLESS OTHERWISE NOTED. ABOVE PRICES ARE SUBJECT TO A CUSTOMARY 25% SERVICE CHARGE AND APPLICABLE SALES TAX, CURRENTLY 8.6%

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS, MAY INCREASE RISK OF FOOD BORNE ILLNESS

FOREVER AFTER \$125 PER PERSON

RECEPTION

SELECTION OF 3 HORS D' OEUVRES
(BASED ON 2 PIECES PER PERSON)

SALAD (SELECT 1)

BELGIAN ENDIVE | RED GRAPES, CANDIED WALNUTS, ROQUEFORT CHEESE, SERRANO HAM, SHERRY VINAIGRETTE
ROASTED RED AND GOLDEN BEETS | PUMPERNICKEL SOIL, TANGERINES, ARUGULA PESTO, ROBIOLA

ENTRÉE (PRE SELECTED)

8 OZ FILET OF BEEF | POTATO GRATIN, GRILLED ASPARAGUS, ROOT VEGETABLES, BORDELAISE
SEARED SEA BASS | CREAMED LEEKS RAVIOLI, ROASTED GARLIC RAPINI, SUNDRIED TOMATO RELISH
8OZ FILET OF BEEF & JUMBO SHRIMP | COMTÉ POTATO GRATIN, ROASTED TOMATO BACON JAM, ROASTED TRI COLOR CAULIFLOWER & BABY ZUCCHINI (ADD \$10 PER GUEST)

DESSERT

PROFESSIONALLY PREPARED WEDDING CAKE
COFFEE SERVICE

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\$40 PER PERSON, BASED ON 60 MINUTES OF CONTINUOUS SERVICE

AMERICAN TWIST

JALAPENO CHICKEN SLIDERS, GHOST PEPPER AIOLI, PICKLED RED ONION SLAW
ROASTED POBLANO BLACK BEAN SLIDERS, AVOCADO DIP
RIBEYE SLIDERS, KIMCHI, SRIRACHA AIOLI
JERK CHICKEN | SCOTCH BONNET MARINADE, TOSTONES
SMOKED SWEET POTATO FRIED, WHITE BBQ SAUCE

AUNT JANE

CAESAR SALAD
THREE CHEESE QUESADILLAS
SHRIMP DIABLO, CARNITAS, CARNE ASADA
SALSA ROJO, SALSA VERDE, CORN TORTILLAS, CILANTRO LIME ONION RELISH,
CHARRED JALAPENOS, QUESO FRESCO, GUACAMOLE

PHUKET PHEAST

FRESH SPRING ROLL | WARM PEANUT SAUCE
CHICKEN PAD THAI | BEANSPOUTS, THAI BASIL, CRUSHED PEANUTS, CILANTRO
THAI “LETTUCE WRAP” | PORK, SHREDDED CARROTS, CILANTRO, CHEFS MUSTARD, CABBAGE LEAF

THE DUKE

MINI OYSTER PO’ BOY
CHICKEN GUMBO
SHRIMP JAMBALAYA
BLACKENED REDFISH BITES

CROCKETT & TUBS

MINI CUBAN SANDWICHES
AVENTURA BLACKENED GROUPER SLIDERS
CONCH FRITTERS | CREOLE REMOULADE
JERK CHICKEN | SCOTCH BONNET MARINADE, TOSTONES

ALL PRICES ARE PER PERSON, UNLESS OTHERWISE NOTED. ABOVE PRICES ARE SUBJECT TO A CUSTOMARY 25% SERVICE CHARGE AND APPLICABLE SALES TAX, CURRENTLY 8.6%

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PRICED PER PERSON

ARTISAN CHEESE \$20

LOCAL & WEST COAST CHEESE BOARD, ARTISAN BREADS, PRESERVES, CRACKERS & LAVASH

FARMER'S VEGETABLE BASKET \$15

PICKLED & FRESH VEGETABLES, EDAMAME DIP, ROASTED GARLIC HUMMUS, BLACK BEAN DIP

ANTIPASTO BOARD \$24

ITALIAN CURED MEATS, IMPORTED CHEESES, OLIVES, TAPENADE, PIQUILLO PEPPER, SMOKED ALMONDS, ARTISAN BREADS

CHILLED SEAFOOD \$35

(BASED ON 5 PIECES PER PERSON)

POACHED JUMBO SHRIMP, OYSTERS ON HALF SHELL, CRAB LEGS, CLAMS

PONZU MIGNONETTE, COCKTAIL, LEMONS, TABASCO

MEDITERRANEAN TABLE \$18

FALAFEL, BABAGANOUSH, HUMMUS, TABBOULEH, SPICY FETA DIP, SKORDALIA, MARINATED OLIVES, PITA

LOW COUNTRY SEAFOOD BOIL \$38

SHRIMP, CLAMS, MUSSELS, LOBSTER, RED POTATO, KIELBASA SAUSAGE

CORN ON THE COB, HOT SAUCES, SALTINE CRACKERS, LEMONS, HORSERADISH

FRESH AND RAW*\$49

(BASED ON 6 PIECES PER PERSON)

ASSORTED HAND ROLLS AND NIGIRI

SPICY TUNA, SALMON, YELLOW TAIL, CALIFORNIA, EEL & VEGETARIAN

PICKLED GINGER, WASABI, SOY SAUCE

SWEET INDULGENCES \$25

STICKY TOFFEE DATE PUDDING

WARM CRANBERRY PEAR CRISPS

CHOCOLATE GIANDUJA TARTS

LEMON MERINGUE BARS

STRAWBERRY SHORTCAKE TORTE

ALL PRICES ARE PER PERSON, UNLESS OTHERWISE NOTED. ABOVE PRICES ARE SUBJECT TO A CUSTOMARY 25% SERVICE CHARGE AND APPLICABLE SALES TAX, CURRENTLY 8.6%.

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PRICED PER PERSON

THE CONNOISSEUR

GREY GOOSE VODKA

HENDRICK'S GIN

CAPTAIN MORGAN

BACARDI

PATRON

GLENFIDDICH 12 YEAR SINGLE MALT SCOTCH

CROWN ROYAL

MAKER'S MARK

CHATEAU ST. JEAN CHARDONNAY, MERLOT AND CABERNET

ON CONSUMPTION |

HOSTED \$13 | COCKTAIL OR WINE / CASH \$14

\$8 CRAFT & IMPORTED BEER | \$7 DOMESTIC BEER

\$5 WATER OR SOFT DRINK

TOP NOTCH

KETTLE ONE VODKA

TANQUERAY GIN

BACARDI

HERRADURA

DEWAR'S WHITE LABEL SCOTCH

JACK DANIEL'S

JAMESON

STERLING VINTNERS CHARDONNAY, MERLOT AND CABERNET

ON CONSUMPTION |

HOSTED \$12 | COCKTAIL OR WINE / \$13 CASH

\$8 CRAFT & IMPORTED BEER | \$7 DOMESTIC BEER

\$5 WATER OR SOFT DRINK

THE TIPSY BOW TIE

SMIRNOFF VODKA

GORDON'S GIN

MOUNT GAY SILVER RUM

EL JIMADOR

NEW AMSTERDAM

EARLY TIMES

OLD FORESTER

SEAGRAM 7 CANADIAN

BOGLE CHARDONNAY, MERLOT AND CABERNET

ON CONSUMPTION |

HOSTED \$10 | COCKTAIL OR WINE / CASH \$11

\$8 CRAFT & IMPORTED BEER | \$7 DOMESTIC BEER

\$5 WATER OR SOFT DRINK

ALL PRICES ARE PER DRINK, UNLESS OTHERWISE NOTED. ABOVE PRICES ARE SUBJECT TO A CUSTOMARY 25% SERVICE CHARGE AND APPLICABLE SALES TAX, CURRENTLY 8.6%
ONE BARTENDER | \$175 REQUIRED PER 75 GUESTS

ROOMS & AMENITIES

Iconic southwestern elements are reinvented with unique panache, drawing inspiration from diverse global and local sources to perfectly complement your group's artfully curated experience and sense of place.

A dynamic fusion of the professional and playful, 277 well-appointed guestrooms and suites offer a relaxing respite at the end of every successful day, many with breathtaking views of iconic Camelback Mountain.



RECREATIONAL FACILITIES

Revelry Rooftop Pool & Bar
25 golf courses in a 12 mile radius
Hiking/biking trails nearby



EVENTS@THECAMBY.COM | WWW.THECAMBY.COM