

DOLCE EVENTS



Dolce Events is Scottsdale's premier luxury event venue. Its elegant modern style will bring a touch of industrial glamour and sophistication to your special day, making it an unforgettable experience for you and all of your guests. Whether you want an intimate gathering or grand affair, our team of knowledgeable coordinators are on-hand to craft your dream day - from delectable cuisine crafted by expert chefs to meticulous professionals who will bring your vision to reality.

Dolce Events
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Scottsdale, AZ 85260

LET US HELP YOU CREATE
A NIGHT YOU WON'T FORGET



EVENT PACKAGE INCLUSIONS

- Venue Rental for 5 hours
(accommodates 50-250 guests)
- Event Coordinator and Event Staff to Assist from Beginning to End
- Spacious Suites
- Modern Glass Tables for VIP guests
(seats 8-10 people)
- Butterfly Back Style Chairs for VIP Tables
- Round Tables w/ Floor Length Linen
(Ivory or Black, seats 10-12 people)
- White & Gold Oval Back Chairs
- Gift and Cake Tables
- Cocktail Tables
- Modern Bars
- DJ Table w/ Black Linen
- Three Tier Candle Centerpieces
- Mixer Package
- Bartender
- Dinner Packages
- Complimentary Tasting for 2
(additional guests \$25 per person)

DOLCE BELLA

5 hour venue rental, buffet that includes main entree, two side dishes, bread & butter with Bartender and Mixer Package. Table settings include elegant disposable plates, flatware, napkins, and water goblets.

<u>Guest Count</u>	<u>Mon-Thur</u>	<u>Fri & Sun</u>	<u>Saturday</u>
50+	\$6,400	\$6,900	\$7,800
75+	\$7,375	\$7,875	\$8,775
100+	\$8,350	\$8,850	\$9,750
125+	\$9,325	\$9,825	\$10,725
150+	\$10,300	\$10,800	\$11,700
175+	\$11,275	\$11,775	\$12,675
200+	\$12,250	\$12,750	\$13,650
225+	\$12,225	\$13,725	\$14,625
250+	\$14,200	\$14,700	\$15,600

UPGRADES

For Upgrade To China, add \$6 per person
For Plated Dinner Service, add \$7.50 per person.
For Second Entrée add \$7 per person.
Additional guest \$35 per person

DOLCE L'ORO

5 hour venue rental, buffet that includes two stationed appetizers, salad, poultry entrée, two side dishes, bread & butter with water service, Bartender and Mixer Package for bar service. Table settings include ceramic plates, flatware, water goblets & linen napkins.

<u>Guests Count</u>	<u>Mon-Thur</u>	<u>Fri & Sun</u>	<u>Saturday</u>
50+	\$7,850	\$8,350	\$9,250
75+	\$9,200	\$9,800	\$10,600
100+	\$10,500	\$11,000	\$11,900
125+	\$11,850	\$12,350	\$13,250
150+	\$13,600	\$14,100	\$15,950
175+	\$14,950	\$15,450	\$16,450
200+	\$16,250	\$16,750	\$17,650
225+	\$17,600	\$18,100	\$19,000
250+	\$18,900	\$19,400	\$20,300

UPGRADES

For Plated Dinner Service, add \$7.50 per person.

For Second Entrée add \$7 per person.

For Steak, Prime Rib or Seafood add \$12 per person (Filet Mignon & Barramundi add \$15 per person)

Additional guest \$48 per person

DOLCE VITA

5 hour venue rental, buffet that includes three passed appetizers, plated salad, poultry entrée, two side dishes, bread & butter with water service, Bartender and Mixer Package for bar service. Table settings include ceramic plates, flatware, water goblets & linen napkins.

<u>Guests Count</u>	<u>Mon-Thur</u>	<u>Fri & Sun</u>	<u>Saturday</u>
50+	\$8,200	\$8,700	\$9,600
75+	\$9,750	\$10,250	\$11,150
100+	\$11,200	\$12,400	\$12,500
125+	\$12,750	\$13,250	\$14,150
150+	\$14,650	\$15,150	\$16,050
175+	\$16,200	\$16,700	\$17,600
200+	\$17,700	\$18,200	\$19,100
225+	\$19,250	\$19,750	\$20,650
250+	\$20,750	\$21,250	\$22,150

UPGRADES

For Plated Dinner Service, add \$7.50 per person.

For Second Entrée add \$7 per person.

For Steak, Prime Rib or Seafood add \$12 per person (Filet Mignon & Barramundi add \$15 per person)

Additional guest \$56 per person

DOLCE AMORE

5 hour venue rental, buffet includes three passed appetizers, plated salad, poultry entrée, two side dishes, bread & butter with water service, Bartender and Mixer Package for bar service. Table settings include ceramic plates, flatware, water goblets & linen napkins.

Also includes:

Choice of one or a combination of our three centerpieces:

3 Tier Candle Set, Candelabras or Glass Vase with White Floral Ball

Designer Chargers:

Available in (Clear/Gold or Clear/Black)

5 Hour DJ Package:

Genuine DJ's

Consultation with DJ, Music Planning, Satellite Speaker w/ Microphone, Ceremony Coverage, Cocktail Hour Coverage, Reception Coverage w/ Party Lighting

Photography Package:

Pink Pineapple Studio

7 hours of Coverage w/ 1 Photographer, ALL your photos, Online Gallery, Full Download Rights, Full Printing Rights.

Fresh Flower Package:

KC's Florals

Credit of \$2500.

Cake:

Honey Bee Cake Co

All Buttercream Frostings, Some Fondant Accents, Basic Flavors and Fillings, Delivery, Cake Tasting

Lounge Furniture:

AZ Retro Rentals

1 Lounge Grouping of Your Choice Including Delivery, Set-Up, and Pick-Up.

Ornate or Throne Furniture Subject to Upcharge

<u>Guests Count</u>	<u>Mon-Thur</u>	<u>Fri & Sun</u>	<u>Saturday</u>
50+	\$15,800	\$16,300	\$17,200
75+	\$17,750	\$18,250	\$19,150
100+	\$19,500	\$20,000	\$20,900
125+	\$21,800	\$22,300	\$23,400
150+	\$23,500	\$24,100	\$25,000
175+	\$25,850	\$25,350	\$26,250
200+	\$26,600	\$27,100	\$28,000
225+	\$28,300	\$28,800	\$29,700
250+	\$30,000	\$30,500	\$31,400

UPGRADES

For Plated Dinner Service, add \$7.50 per person.

For Second Entrée add \$7 per person.

For Steak, Prime Rib or Seafood add \$12 per person (Filet Mignon & Barramundi add \$15 per person)

Additional guest \$56 per person

SECURITY

Security Service is required for all events where alcohol will be served.

Must be obtained using the Dolce Events approved service provider

\$50 per hour

MIXER PACKAGE

Non-Alcoholic Mixers include:

Bottled Water, Coke, Diet Coke, Sprite, Club Soda,
Tonic Water, Orange, Pineapple & Cranberry Juice

Margarita Mix, Grenadine (additional items can be added at planning meeting for additional)

Garnishes: Lemons, Limes

Also includes: Plastic Drink-ware, Straws, Napkins & Ice

Bartender Can Create 2 Signature Cocktails if Ingredients Provided By Client

Included in all Dinner Packages

BAR PACKAGES

Beer & Wine Package

\$24 per person

Domestic Beer (Choose 2): Coors Light, Bud Light, Michelob Ultra, Budweiser, Miller Lite, MGD
House Wine (Choose 2): Cabernet, Merlot, Chardonnay, Pinot Grigio

House Package

\$31 per person

Domestic Beer (Choose 2): Coors Light, Bud Light, Michelob Ultra, Budweiser, Miller Lite, MGD
House Wine (Choose 2): Cabernet, Merlot, Pinot Noir, Red Blend Chardonnay, Pinot Grigio,
Sauvignon Blanc, Rose

Spirits: Smirnoff Vodka, Bacardi Rum, Jose Cuervo Tequila, Seagram's 7 Whiskey, Seagram's Gin,
& Scoresby Scotch Whiskey

Premium Package

\$35 per person

Domestic Beer: Coors Light, Bud Light & Michelob Ultra House
Wine: Cabernet, Merlot, Pinot Noir, Red Blend Chardonnay, Pinot Grigio, Sauvignon Blanc, Rose
Spirits: Tito's Vodka, Bacardi Rum, Bacardi Rum, Jose Cuervo Tequila, Seagram's 7 Whiskey,
Seagram's Gin, & Scoresby Scotch Whiskey

Glassware Upgrade - \$4 per person

DINNER MENU

ENTRÉES

Barbacoa

Chili Colorado

Birria

Beef Picadillo

Southwest Chicken

Chicken en poblano sauce

Green Chicken Enchiladas

Chicken Fajitas

Chicken Mole

Chicken Tinga Chimichangas

Chile Rellano

Chicken Fajita Pasta

SIDE DISHES

(Choice of Two)

Mexican rice

Refried beans

Frijoles charros

Zesty chipotle black beans

Mexican couscous

DOLCE DINNER MENU

STATIONED APPETIZERS

German Meatballs
Tomato bruschetta station with crostinis
Artichoke parmesan dip station with pita chips
Caprese skewers

STATIONED APPETIZERS - UPGRADED

Assorted sushi
Caprese salad in a petit clear dish
Grilled Chicken Caesar Salad served in a petit clear dish
Mini Charcuterie Boat
Chicken Sliders with cheddar cheese and bacon habanero jam

Add an additional \$3.50 a person per appetizer

PASSED APPETIZERS

Marinated Artichoke heart & heirloom tomato bruschetta
Classic Tomato basil bruschetta
Seared beef tenderloin with horseradish cream cheese & stone ground Dijon mustard on a crostini
Grilled caribbean chicken in a wonton cup with peach, mango, pineapple salsa & a mild chipotle glaze
Classic grilled chicken caesar salad in a wonton cup with shaved parmesan & miniature tomato slice
Smoked salmon rose on pumpernickel, garnished with a dollop of crème fraiche, fresh dill & caviar
Crème de brie tart with black fig and fresh strawberry garnish
Shrimp ceviche served in a mini martini glass, garnished with tri-color tortilla chips
Spanakopita: flaky filo pastry triangles stuffed with chopped spinach, feta & pine nut filling
Tri-colored tortilla horns stuffed with grilled chicken, poblano peppers, roasted corn & black bean
Cromini mushroom caps filled with dungeness crab OR italian sausage
Chicken cordon bleu bites
Empanaditas filled with shredded machaca beef & manchego cheese
Brie & raspberry puff-puff pastry filled with creamy brie & fresh raspberries
Crispy coconut shrimp with peach mango, pineapple salsa & fresh coconut
Beef tenderloin wrapped in bacon on a knotted skewer, topped with a brie & stilton cheese sauce
Mini mac-n-cheese bites with bacon
Shrimp fritters with lime aioli
Shotglass chicken satay with peanut sauce
Chicken taquito shooter with guacamole & chipotle aioli
Grilled cheese with tomato soup

BUFFET SALADS

Mixed greens with julienned carrots, pear tomatoes and balsamic vinaigrette, garnished with a parmesan crisp.
Classic caesar salad with crisp romaine lettuce, pear tomatoes, fresh romano cheese and house made caesar dressing, garnished with a parmesan crisp.

PLATED SALADS

For Plated Dinners only (Choice of One)

Mixed greens with julienned carrots, pear tomatoes. Choice of balsamic vinaigrette or creamy herb dressing garnished with a parmesan crisp.

Classic Caesar salad with crisp Romaine lettuce, pear tomatoes, fresh Romano cheese and house made Caesar dressing, garnished with a parmesan crisp.

Caprese Salad: Red and yellow heirloom tomatoes, fresh buffalo mozzarella, fresh balsamic basil vinaigrette. mixed greens and seasoned crostini.

Mixed greens with spinach wrapped in daikon radish with poppy seed vinaigrette.

Southwestern: Crisp romaine lettuce with tomatoes, red onion, black beans, fresh cilantro, cheddar cheese and corn strips. Tossed in slightly spicy chipotle vinaigrette.

Baby greens wrapped in cucumber strips with mandarin oranges and fresh berries, crumbled feta, sugared walnuts and drizzled with fresh house made raspberry vinaigrette.

SIDE DISHES

(Choice of Two)

Potatoes Au Gratin: Thinly sliced potatoes, layered with gruyere & mozzarella cheese, cream, butter & seasonings.

Herb Roasted red potatoes: seasoned with fresh herbs and olive oil then roasted until crispy.

Twice baked potatoes: Fluffy whipped potato blended with cheddar cheese & sour cream, piped into potato skins & topped with crumbled bacon & chives.

Creamy mashed potatoes: Yukon gold potatoes, blended with heavy cream, mozzarella cheese, sour cream, butter & seasonings.

Creamy parmesan risotto.

Fresh green beans with toasted almond slivers & butter

Colorful Assorted Grilled Vegetables: zucchini, yellow squash & red bell peppers

Seasonal mix of fresh steamed vegetables (broccoli, cauliflower, carrots) with Herb Butter.

Tortellini Primavera: three cheese tortellini in alfredo sauce with julienned vegetables.

Penne pasta with roasted red pepper & vodka sauce.

Creamy vermicelli carbonara pasta.

ENTRÉES

Grilled breast of chicken with mild chipotle glaze, topped with pineapple, peach & mango salsa.

Chicken Marsala: Sautéed chicken breast in silky mushroom & marsala wine sauce.

Pollo Rosa Maria: Grilled boneless breast of chicken filled with prosciutto and provolone cheese, finished with a lemon white zinfandel sauce.

Grilled Herb Chicken: Marinated chicken breast & served with a cilantro lime glaze.

Grilled Tuscan Chicken with shiitake & portobello mushrooms in a creamy balsamic sauce, garnished with a sprig of parsley.

Caprese chicken with fresh buffalo mozzarella, grilled artichoke hearts, roasted red & yellow tomatoes, basil & a balsamic glaze.

Chicken Scaloppini: Sautéed chicken breast finished with a lemon beurre blanc sauce, mushroom, pancetta, artichoke hearts & capers.

Filet Mignon: Tender cut beef steak served with a rich burgundy bordelaise sauce (*plated dinners only*).

Beef Tenderloin medallions with a cognac cream sauce and horseradish aioli.

Flat Iron Steak with green chimichurri sauce with bright flavors of fresh parsley, garlic, oregano, cilantro, lime juice.

Braised Beef Short Ribs: slow cooked with a mixture of chopped vegetables, broth, herbs, & red wine.

Grilled Atlantic Salmon with hollandaise & lemon dill beurre blanc finished with a dollop of crème fraiche & sturgeon caviar.

New York Steak with Cajun Bourbon butter

Havana Pork Tenderloin with zesty cabernet sauce

Barramundi a la Tuscani: barramundi fish made with butter, garlic, onion, sun dried tomatoes served with a delicious creamy baby spinach sauce (*plated dinners only*).

Tuscan Salmon: Salmon, baby spinach, cherry tomatoes, herbs, creamy bacon, parmesan sauce

Riesling Chicken : topped with a creamy mushroom and bacon sauce made with cognac and riesling wine

Cabo Pan seared chicken with ancho chili cream sauce and avocado aioli

Roasted Garlic Parmesan Chicken

Braised short rib ravioli in a flavorful stroganoff sauce

Vegetarian/ Vegan/ Gluten Free and Dairy free meal options are available for guests with special dietary needs. Dual entrée service allows each guest to enjoy both entrées.

“Carved at the Buffet” - Carving Chef Fee: \$125

Herb crusted pork loin: Seared & slow roasted. Served with champagne, mustard, apricot glaze.

Slow roasted, herb crusted prime rib served with au jus & creamy horseradish on the side.

ADDITIONAL UPGRADES, ADD ON'S, & FEES

Add Chargers to Table Setting:

\$3 per person

Upgrade China:

\$6 per person

Upgrade Centerpiece:

\$15 each table

Choose from Candle Cluster or Glass Vase with White Floral Ball

Add an Hour at Dolce Events:

Access to Dolce Events for 1 extra hour before festivities begin - \$500

Extend the party by 1 extra hour with DJ and additional bar service - \$1500

Get Ready at Dolce Events:

Arrive 4 hours earlier to get ready on-site.

Includes access to main suite, small bites, mimosas, water & refreshments.

(Up to 12 people)

\$800

Payment Schedule:

Deposit:

\$1500

\$500 Security Deposit.

Balance of package is split into monthly payments.

Taxes and Service fees not included.

Summer Discounts:

June: \$500 off - July: \$600 off - August: \$600 off

Dolce Events Recommended Vendors:

Genuine DJ's: (602) 332-9254 www.GenuineDJs.com

Pink Pineapple Studio: (480) 219-3156 www.PinkPineappleStudio.com

HoneyBee Cake Co: (704) 995-4155 www.HoneyBeeCakeCo.com

KC's Florals: (602) 708-0173 www.KCsFlorals.com

PREFERRED VENDORS LIST

DJ

Genuine DJ's
Got You Covered Entertainment
Vox DJ's
BRDJ Entertainment
DJ M3

FLORALS

KC's Florals
Flowers by Jodi
Blume
Magnolia and Lace
Designs By Rosie

PLANNERS

Mise En Scene Events
MatchBox Event Co
Your Jubilee Weddings
Satin and Slate Weddings
Cedar and Sage Weddings
Front Paige Events

PHOTO BOOTH

Southwest 360 AZ
ElixirBooth
Desert Luxe PhotoBooth
Revel Photo Booths AZ

CAKE/DESSERTS

Honey Bee Cake Co
A Bakeshop
A. Cakes Bakery
Artful Sweets
Cakes By Whisk

PHOTOGRAPHY

Pink Pineapple Studio
Justine Grace Photography
Photography Is Unique
Yasmine Carmen Photography
Michelle Hoffman Photography
AZ Wedding Photographer

RENTALS

AZ Retro Rentals
Event Rents
I Do Rentals
Divinity Lighting
The Event Co
Champagne Walls Phx

HAIR/MAKEUP

Le Beige Beauty
Seventh Avenue Beauty

We Can't Wait To Share



Dolce Events With You!