



THE
McCORMICK
HOTEL
SCOTTSDALE

Weddings

M E N U

2024 - 2025



LAKE SIDE WEDDING

Lakeside Ballroom — up to 200 Guests

McDowell Room — up to 60 Guests

Dining Alfresco is Available

CEREMONY

Ceremony Fee | \$1,500 Friday & Saturday
\$850 Sunday

Lakeside Ceremony with Mountain Views

White Chairs

Table for Unity Ceremony

Pergola

Water Station

Changing Room for the Bride for 4 hours

1 Hour Rehearsal with your officiant

*If you need coordination for ceremony, ask your
Wedding Professional for fee schedule.*

RECEPTION

Tables for Gifts, Guest Book, Place Card and DJ

Custom Designed Wedding Cake

Dance Floor

72" Round Dinner Tables

Short & Tall Cocktail Tables

Floor Length White or Black Linens

White or Black Overlay & Napkins

Votive Candles and Round Mirror Tiles

Overnight Accommodations for the Bride & Groom



All prices quoted are exclusive of all applicable taxes and 25% service charge.



HORS D'OEUVRES

*Wedding Dinner Includes Chef 's Choice of 3 Hors D 'Oeuvres Per Person
Add Additional \$50 Per Dozen, 4 Dozen Minimum Per Selection*

COLD HORS D'OEUVRES

Red & Yellow Tomato Basil Bruschetta
Mozzarella, Sun Dried Tomato & Basil Pinwheel
Strawberry & Brie Tart
Tortilla Pinwheels
Smoked Chicken Bruschetta
Toasted Macadamia Nut Crusted Goat Cheese
Prosciutto, Mozzarella & Basil Pinwheels
Beef Tenderloin with Balsamic Focaccia

HOT HORS D'OEUVRES

Thai Peanut Chicken Satay
Buffalo Chicken Pouch
Chicken Pineapple Kabob
Coconut Chicken
Chicken Quesadilla
Prickly Pear BBQ Meatballs
Pork Pot Stickers
Beef Kabob
Szechuan Beef Satay
Orange Peel Beef Satay
Beef Empanada
Mini Beef or Chicken Wellington
Southwestern Beef Tenderloin
Crab Cakes
Bacon Wrapped Scallops
Coconut Shrimp
Southwestern Cozy Shrimp

All prices quoted are exclusive of all applicable taxes and 25% service charge.





RECEPTION DISPLAYS

All Selections Serve 50 Guests

FROM THE GARDEN | \$250

Roasted Baby Carrots & Turmeric Cucumber, Cilantro, Sriracha Yogurt Sauce, Grilled Asparagus with Gremolata, Chef's Selection of Artisanal Cheeses, Crudit  with Avocado Ranch & Green Onion Dip

ARTISANAL CHEESE BOARD | \$350

Soft, Semi-Soft and Aged Cheeses Accompanied by: Sonoran Cactus Honey, Pecan Peach Chutney, Toasted Nuts, Crackers & Sliced Baguette

ANTIPASTO | \$400

Prosciutto, Calabrese and Green Pepper Corn Salami, Marinated Olives, Roasted Balsamic Marinated Red & Yellow Peppers, Grilled Mushrooms, Zucchini Ribbons, Fresh Mozzarella with Basil & Olive Oil Crostini

JUMBO SHRIMP ON ICE | \$300

Poached Jumbo Shrimp Served Chilled with House Made R moulade & Lemon Wedges
50 Pieces



All prices quoted are exclusive of all applicable taxes and 25% service charge.

WEDDING DINNER

Select 1 To Be Served To All Guests

All Wedding Dinners Include:

- 3 Passed Hors D 'Oeuvres at Cocktail Hour
- Fresh Bread & Butter
- Wedding Cake & Sparkling Toast
- Freshly Brewed Locally Roasted Coffee, Decaffeinated Coffee & Specialty Teas

PLATED SALAD

Burrata & Heirloom Tomato

Mixed California Greens, Baby Kale, Pink Himalayan
Sea Salt, Basil Vinaigrette 


Baby Iceberg Wedge Salad

Red Grape Tomatoes, Smoked Bleu Cheese Crumbles,
Bacon Lardons, Classic Buttermilk Ranch Dressing


Arugula Salad

Fresh Pears, Fresh Strawberries, Sonoma Goat Cheese,
Candied Walnuts, Whole Grain Mustard &
Lemon Vinaigrette 

Baby Romaine Caesar

Tear Drop Tomatoes, Garlic Croutons, Parmigiano
Reggiano, Pumpkin Seed Caesar Dressing 

Mixed Baby Greens

Red Grape Tomatoes, Cucumbers, French Green
Beans, Parmesan Ribbons, Toasted Almonds, Roasted
Red Peppers, Balsamic Vinaigrette 

All prices quoted are exclusive of all applicable taxes and 25% service charge.



WEDDING DINNER


Prices are Per Person

Choice of 2 Entrées Available with 72 Hour Advance Counts

Client to Provide Place Card with Entrée Selection Denoted

PLATED ENTRÉES

Roasted Vegetable Risotto | \$70

Chef's Selection of Seasonal Roasted Vegetables in a Creamy Risotto 

Grilled Vegetable Primavera | \$70

Pasta Ribbons, Avocado Lime Coulis 

Grilled Portobello Mushroom | \$70

Ratatouille, Roasted Tomatoes 

Herb Crusted Chicken Breast | \$80

Thyme Jus, Garlic Mashed Potatoes, Roasted Vegetables 

Spinach & Artichoke Stuffed Chicken Breast | \$85

Guajillo Cream Sauce, Garlic Mashed Potatoes


Seared Chicken Breast & Rock Shrimp | \$88

Asparagus Risotto 

Grilled Apple Cider Pork Chop 10oz | \$80

Roasted Potatoes, French Green Beans, Spiced Apple Jus 


Grilled Filet Mignon 7oz | \$100

Roasted Garlic Butter, Asparagus, Au Gratin potatoes, Creamy Polenta 


Petite Filet Mignon & Garlic Shrimp 7oz | \$105

Saffron Risotto, Grilled Vegetables 

Braised Beef Short Rib | \$90

Parmesan Truffle Mashed Potatoes, Oven Roasted Vegetables 


Pistachio Crusted Ling Cod | \$85

Coconut Au Jus, Oven Roasted Fingerling Potatoes, Broccoli 

Grilled Mahi Mahi | \$80

Roasted Pineapple Mash, Asparagus

Grilled Barbecue Salmon | \$85

Citrus Beurre Blanc, Au Gratin Potatoes, Rice Pilaf, French Green Beans 

All prices quoted are exclusive of all applicable taxes and 25% service charge.



CHILDREN'S MEALS

\$40 Per Child

Includes Wedding Cake & Sparkling Cider Toast

CRISPY CHICKEN TENDERS

French Fries or Fruit, Side of Ranch & Ketchup

PIÑON BURGER

French Fries or Fruit, Ketchup

MACARONI & CHEESE

Vegetables with Dipping Ranch

PENNE & VEGETABLES

Tossed in a Butter Sauce  GLUTEN FREE

GRILLED PORTOBELLO MUSHROOM

Ratatouille, Roasted Tomatoes  GLUTEN FREE

All prices quoted are exclusive of all applicable taxes and 25% service charge.



WEDDING DINNER BUFFET

Prices are Per Person

Please Select: Two Cold Items, Three Hot Items, Two Entrées, One Carving Station

Included in Meal Pricing:

- 3 Passed Hors D'Oeuvres at Cocktail Hour
- Fresh Bread & Butter
- Wedding Cake & Sparkling Toast
- Freshly Brewed Locally Roasted Coffee, Decaffeinated Coffee & Specialty Teas

COLD ITEMS

Piñon Grill House Salad

Mixed Greens, Tomatoes, Cucumbers,

House Dressing 

Tijuana Caesar

Crisp Romaine, Asiago Cheese, Garlic Croutons,

Caesar Dressing

Rocket Salad

Arugula, Red Onion, Bleu Cheese, Sliced Pears,

Mustard Vinaigrette 

Caprese Salad

Fresh Mozzarella, Vine Ripened Tomatoes,

Balsamic, Olive Oil 

Cheese Tortellini Pasta Salad

Cheese Tortellini, Grape Tomatoes,

Creamy Lemon Dressing 

HOT ITEMS

Asiago Whipped Potatoes 

Yukon Gold Garlic Mashed Potatoes 

Herb Roasted Fingerling Potatoes 

Vegetable Risotto 

Mediterranean Style Rice Pilaf 

French Green Beans 

Roasted Asparagus 

Maple Glazed Carrots 

Seasonal Vegetable Medley 

Au Gratin Potatoes 

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- 3 Passed Hors D'Oeuvres at Cocktail Hour
- Fresh Bread & Butter
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ENTRÉE

Roasted Chicken, Marsala Mushroom Sauce

Margarita Chicken, Cilantro Citrus Jus 

Coriander Salmon, Orange Cilantro Reduction 

Mustard Glazed Pork Tenderloin, Shallot Reduction 

CARVING STATION

Chef Fee \$150 Per Chef

Whole Roasted Tenderloin of Beef | \$115

Thyme Demi-Glace, Cilantro Béarnaise 

Herb Roasted Prime Rib | \$100

Five Onion Jus, Horseradish Cream 

Herb Rubbed Pork Loin | \$90

Apple & Rosemary Compote 

All prices quoted are exclusive of all applicable taxes and 25% service charge.



WEDDING STATIONS

Prices are Per Person

Please Select: Three (3) Specialty Stations, One (1) Carving Station

Included in Meal Pricing:

- 3 Passed Hors D'Oeuvres at Cocktail Hour
- Fresh Baked Bread & Butter
- Wedding Cake & Sparkling Toast
- Freshly Brewed Locally Roasted Coffee, Decaffeinated Coffee & Specialty Teas

CARVING STATION

Chef Fee \$150 Per Chef

Whole Roasted Tenderloin of Beef | \$115

Thyme Demi-Glace, Cilantro Béarnaise  GLUTEN FREE

Herb Roasted Prime Rib | \$100

Five Onion Jus, Horseradish Cream  GLUTEN FREE

Herb Rubbed Pork Loin | \$90

Apple and Rosemary Compote  GLUTEN FREE

SPECIALTY STATIONS

Salad Station

Caesar Salad, Field Greens, Assorted Dressings, Cheese Tortellini, Fresh Tomato Bruschetta, Freshly Baked Breads with Whipped Butter

Southwestern Taco Bar

Seasoned Ground Beef, Shredded Chicken, Crisp Lettuce, Diced Tomatoes, Chopped Onions, Shredded Cheddar Cheese, Guacamole, Sour Cream, Crisp Corn Tortilla Shells, Soft Flour Tortillas, Tri-Colored Tortilla Chips, Salsa

Pasta Station

Choice of Three Pastas:

Fettuccine, Cheese Tortellini, Penne, Bow Tie, Vegetable Strascinati

Choice of Three Sauces: White Clam, Marinara, Asiago Cream, Bolognese, Pesto, Roasted Poblano Cream, Red Pepper Cream

Accompanied by: Italian Baguettes with Extra Virgin Olive Oil

Fajita Station

Marinated Sirloin Chicken, Sweet Peppers & Onions, Diced Tomatoes, Shredded Cheddar Cheese, Sour Cream, Guacamole, Warm Flour Tortillas, Freshly Made Tortilla Chips, Assortment of Salsas & Dips

Martini Mashed Potato Bar

Garlic Mashed Potatoes, Cheesy Mashed Potatoes, Buttermilk Mashed Potatoes, Pulled Pork, Shredded Beef, Bacon Bits, Diced Ham, Grated Cheeses, Chives, Sautéed Onions, Roasted Chilies, Home-Style Gravy

All prices quoted are exclusive of all applicable taxes and 25% service charge.



LATE NIGHT SNACKS

All Selections Serve 50 Guests

FLIGHT OF CHIPS | \$350

House Made Potato Chips, Tortilla Chips, Baguette Crisps, Served with: French Onion Dip, Spinach & Artichoke Dip, Red Salsa, Avocado Ranch Dip

SWEET & SAVORY | \$350

House Made Chocolate Chip Cookies, Brownies, Ice Cream, Pretzel Bites, Fresh Popped Popcorn

MEDITERRANEAN TAPAS | \$500

Grilled Seasonal Vegetables
Hummus
Toasted Pita Triangles
Assorted Olives
Grilled Chicken Kabobs

BUILD YOUR OWN TACOS | \$725

Carne Asada with Green Chili Salsa
Grilled Chicken with Ancho Glaze
Red Chili Salsa, Sweet Corn Salsa, Sour Cream
Warm Corn Tortillas
House Made Tortilla Chips & Salsa

FLAT BREAD TRIO | \$550

Pepperoni with Sweet Italian Sausage
Roasted Mushroom, Sweet Onion, Sundried Tomatoes, Mozzarella, Basil
Buffalo Chicken

CHICKEN & WAFFLES | \$625

Southern Fried Boneless Chicken
Mini Belgian Waffles
Maple Syrup
Black Pepper Bacon
Tomato Jelly, Berry Jam, Hot Pepper Marmalade
Apple Slaw

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