

SASSI Weddings



Sassi combines breathtaking views, old-world architecture, romantic ambiance of an Italian villa to deliver the perfect location for exchanging vows.

- Upon arrival, a beautifully landscaped courtyard, trees uplit with white lights, fountains and views of Pinnacle Peak
- Outdoor garden lawn with spectacular sunset and mountain views
- Private event room appointed with two fireplaces, wood beamed ceilings and a covered patio with views of courtyard and Pinnacle Peak
- Separate changing room for brides and adjoining intimate foyer area to gather with families prior to ceremony
- Personal server “shadow” to assist the bride and groom
- Your own private event service staff, chef and event manager to coordinate every detail
- Old world architecture and landscaped grounds provide a perfect setting for photography
- Staff to assist in recommending vendors from florists, linen, photographers, area hotels for out of town guests, transportation, wedding coordinators, officiants, djs and entertainment
- Floor length ivory linen and candle centerpieces
- Complimentary tasting upon booking
- Specialty wedding cake included in pricing
- Restaurant style cuisine and service standards to ensure flawless execution
- Customized menus to work with budgets based on date and number of guests

Our goal is to listen to your dreams and turn them into reality.

At Sassi, the cuisine, interior furnishings and overall atmosphere were handcrafted to provide an ideal locations for weddings, rehearsal dinners and special occasions.

Celebrate your next special event in an unforgettable setting.

SASSI WEDDINGS

RECEPTION

CROSTINI "LITTLE TOASTS"

SELECT THREE FOR SERVERS TO PASS DURING COCKTAIL HOUR

POMODORO HEIRLOOM TOMATO, GOAT CHEESE, BASIL, CHILES & ORANGE OLIVE OIL

PEAR BRIE CHEESE, FRESH PEAR RELISH

PESTO BASIL PESTO, OVEN CURED TOMATO, PARMIGIANO

ARTICHOKE SPINACH, PARMIGIANO, SICILIAN RELISH

CANELLINI BEAN CRISPY PANCETTA, FRIED SAGE

SALAD

SELECT ONE SALAD, SERVED PLATED FOR EACH GUEST

BABY WILD ARUGULA STRAWBERRIES, MARCONA ALMONDS, FRESH GOAT CHEESE, BALSAMIC VINAIGRETTE

SASSI CAESAR SALAD ROMAINE HEARTS, SHAVED PARMIGIANO, FOCACCIA CROUTONS

SPINACH SALAD WARM GORGONZOLA DRESSING, ROASTED BUTTERNUT SQUASH, CRISPY PANCETTA, DRIED CRANBERRIES

PASTA

SELECT ONE PASTA, SERVED PLATED FOR EACH GUEST

CAVATAPPI CHERRY TOMATOES, GARLIC, TORN BASIL, EXTRA VIRGIN OLIVE OIL

GEMELLI IN VODKA SAUCE OVEN CURED TOMATOES, CREAM, PARMIGIANO

FARFALLE CON VERDURE PEAS, ASPARAGUS, YELLOW SUMMER SQUASH, FIRE ROASTED PEPPERS, PARMIGIANO

FUSILI WITH OVEN CURED TOMATOES OLIVES, CAPERS, BASIL, BREADCRUMBS, PARMIGIANO

PENNE PANCETTA, RED ONION, BLACK PEPPER, PARMIGIANO, WILD ARUGULA

GARGANELLI WITH RAGU BOLOGNESE, PARMIGIANO

HAND MADE PASTAS - ADDITIONAL CHARGE

ORECCHIETTE SASSI SAUSAGE, RAPINI, CHILES, PECORINO

GNOCCHI WITH WILD MUSHROOMS RAGU OF OVEN CURED TOMATOES, PARMIGIANO

HAND ROLLED CAVATELLI SHORT RIB & MUSHROOM RAGU, PARMIGIANO

MAIN COURSES

SELECT ONE MAIN COURSE OR DUO TO BE SERVED TO ALL GUESTS, OR SELECT TWO MAIN COURSES & PROVIDE COUNTS TO SASSI 14 DAYS IN ADVANCE

FRESH SEASONAL WHITE FISH BRAISED BORLOTTI BEANS, TUSCAN KALE, PEPPERONATA

SEARED & ROASTED SCOTTISH SALMON LEMON & CAPER BUTTER, HERB SALAD, HERBED MASHED POTATOES, ROASTED ASPARAGUS

ROASTED TENDERLOIN OF BEEF THYME BUTTER, POTATO GRATIN, ROASTED ASPARAGUS

ROASTED NATURAL CHICKEN BREAST MUSHROOM, ARTICHOKE & TOMATO RAGU, ROSEMARY MASHED POTATOES

BEEF SHORT RIB HORSERADISH GREMOLATA, POLENTA PARMIGIANO, ROASTED BABY CARROTS WITH GRAPPA GLAZE

ROASTED BONE-IN PORK LOIN GARLIC & FENNEL RUB, BRAISED FENNEL, POTATO GRATIN

VEGETABLE PIAVE GRILLED ZUCCHINI, YELLOW SQUASH, EGGPLANT, RED BELL PEPPER, SAN MARZANO TOMATO SAUCE,
SMOKED MOZZARELLA, OREGANO {VEGETARIAN OPTION}

DUO MAIN COURSES

BRAISED BEEF SHORT RIB & SEARED SEA SCALLOPS

POLENTA PARMIGIANO, HORSERADISH GREMOLATA, ROASTED ROOT VEGETABLES

BEEF TENDERLOIN & CHICKEN BREAST

GOLDEN POTATO GRATIN, ROASTED BABY CARROTS, MUSHROOM BUTTER

BEEF TENDERLOIN & ROASTED SHRIMP

ROSEMARY MASHED POTATOES, ROASTED ASPARAGUS, THYME BUTTER

SEARED SCOTTISH SALMON & ROASTED CHICKEN BREAST

MUSHROOM, ARTICHOKE & TOMATO RAGU, ROSEMARY MASHED POTATOES

SASSI WEDDINGS

WEDDING MENU PRICES INCLUDE:

THREE PASSED CROSTINI, PROSECCO TOAST, SALAD, PASTA, MAIN COURSE, ONE GLASS OF WINE WITH DINNER,
WEDDING CAKE WITH GELATO, SASSI BREADS & OLIVE OIL
BEVERAGE SERVICE OF FILTERED WATER, COFFEE, DECAFFINATED COFFEE, HOT TEA & ICED TEA

MENU TASTING FOR FOOD & WINE, UP TO 4 GUESTS

WEDDING CAKE TASTING AT *HONEY MOON SWEETS*

WEDDING SPECIALIST TO ASSIST WITH CEREMONY REHEARSAL,
TIMELINE, DIAGRAM & WEDDING HOMEWORK

DEDICATED BANQUET CHEF & SERVICE TEAM

WEDDING CAKE BY *HONEY MOON SWEETS*

WITH SASSI'S HOUSE MADE VANILLA BEAN GELATO

STAFF IN COURTYARD TO GREET GUESTS ON ARRIVAL

PERSONAL SHADOW SERVER FOR WEDDING COUPLE

TABLES FOR GIFTS, GUEST BOOK & UNITY CANDLE

WHITE CHAIRS FOR CEREMONY

COCKTAIL TABLES FOR RECEPTION, FLOOR LENGTH IVORY LINEN

60" ROUND DINNER TABLES FLOOR LENGTH IVORY LINEN, IVORY NAPKINS

WROUGHT IRON CANDLE CENTERPIECES & VOTIVE CANDLES

CHINA, GLASSWARE & FLATWARE

CUSTOMIZED MENU CARD AT EACH PLACE SETTING

PRICING

DUO MAIN COURSES

BRAISED BEEF SHORT RIB & SEARED SEA SCALLOPS \$83
BEEF TENDERLOIN & CHICKEN BREAST \$82
BEEF TENDERLOIN & ROASTED SHRIMP \$85
SEARED SCOTTISH SALMON & ROASTED CHICKEN BREAST \$80

MAIN COURSES

FRESH SEASONAL WHITE FISH \$85
SEARED & ROASTED SCOTTISH SALMON \$82
ROASTED TENDERLOIN OF BEEF \$89
ROASTED NATURAL CHICKEN BREAST \$75
BEEF SHORT RIB \$80
ROASTED BONE-IN PORK LOIN \$80
VEGETABLE PIAVE \$75 {VEGETARIAN OPTION}

ADD \$5 PER GUEST FOR HAND MADE PASTA UPGRADE

23% SERVICE CHARGE & SALES TAX WILL BE ADDED TO ALL FOOD & BEVERAGE CHARGES

FEES & MINIMUM SPENDING

CEREMONY FEE:

FRIDAY \$1,500, SATURDAY \$2,000, SUNDAY \$1,500

FOOD & BEVERAGE MINIMUM SPENDING:

FRIDAY \$10,000, SATURDAY \$14,000, SUNDAY \$8,000

*PLEASE CALL FOR SPECIAL PRICING & INCENTIVES. FLEXIBLE WITH
MINIMUMS & PRICING, BASED ON TIME OF YEAR & DAY OF WEEK

BARTENDER FEE:

120 OR FEWER GUESTS \$150, MORE THAN 120 \$300

CASHIER FOR CASH BAR \$75

SECURITY FEE:

75 OR FEWER GUESTS \$250, MORE THAN 75 \$400

DANCE FLOOR:

12 X 12 \$350, 12 X 15 \$400, 12 X 18 OR 9 X 24 \$500

TAXABLE SERVICE CHARGE:

OF 23% & SALES TAX WILL BE ADDED TO ALL FOOD & BEVERAGE CHARGES

RESERVATION CONFIRMATION & PAYMENT

INITIAL DEPOSIT:

TO CONFIRM SPACE & ARRANGE FOR WEDDING CAKE TASTING \$3,200;
MAY BE PAID BY PERSONAL CHECK OR CREDIT CARD

SECOND PAYMENT:

SIX MONTHS BEFORE EVENT: 50 PERCENT OF FOOD
& BEVERAGE MINIMUM

FINAL PAYMENT:

REMAINING BALANCE OF TOTAL ESTIMATED CHARGES DUE TWO WEEKS
PRIOR TO EVENT, PAYABLE BY CERTIFIED CHECK

FINAL MINIMUM GUARANTEED GUEST COUNT:

THREE BUSINESS DAYS BEFORE EVENT

PLEASE NOTE:

A MAXIMUM OF \$5,000 OF TOTAL CHARGES
MAY BE PAID BY CREDIT CARD PER EVENT

WEDDING CAKES

PROVIDED EXCLUSIVELY FOR SASSI BY **HONEY MOON SWEETS BAKERY**

LOCATED AT 606 WEST SOUTHERN, SUITE 1, TEMPE, AZ 85282 TELEPHONE 480-517-9520 HONEYMOONSWEETS.COM

CAKE FLAVORS: CHOCOLATE, VANILLA, MARBLE, CARROT, SPICE, LEMON, FRENCH NUT, ORANGE, BANANA, APPLE SPICE OR RED VELVET

FILLINGS: Mousses; DARK CHOCOLATE, MILK CHOCOLATE, WHITE CHOCOLATE, MOCHA, HAZELNUT,
CAMEL, PEANUT BUTTER, ESPRESSO, CREAM CHEESE

FRUIT FLAVORED MOUSSE INCLUDING; RASPBERRY, STRAWBERRY, BANANA, BLUEBERRY, BLACKBERRY, CRANBERRY,
PEACH, APPLE SPICE, MANDARIN, MANGO, COCONUT/PIÑA COLADA, CINNAMON, VANILLA

BAVARIAN CREAM; VANILLA, CHOCOLATE, LEMON, BANANA, MOCHA, HAZELNUT, RUM, FRUIT FLAVORS (SIMILAR TO THE MOUSSES ABOVE)

FLAVOR ACCENTS; FRESH FRUIT (PEACH, RASPBERRY, STRAWBERRY, BLUEBERRY, APPLE), CHOCOLATE GANACHE, CAMEL,
LEMON CURD, IMPORTED FRUIT MARMALADE (STRAWBERRY, RASPBERRY, APRICOT)

OTHER FILLINGS; CREAM CHEESE FILLING, CHOCOLATE FUDGE FILLING, TIRAMISU (MASCARPONE AND KAHLUA SOAK AT EXTRA CHARGE)

ICING: BUTTERCREAM IS INCLUDED, FONDANT AVAILABLE AT EXTRA CHARGE

PRICES CONFIRMED FOR EVENTS HELD BEFORE AUGUST 31, 2017

SASSI 10455 E PINNACLE PEAK PARKWAY, SCOTTSDALE AZ 85255 TELEPHONE 480-502-3335 WEB.SASSIWEDDINGS.COM

RECEPTION & AFTER DINNER SUGGESTIONS

TOAST THE WEDDING COUPLE

WITH *FERRARI BRUT* INSTEAD OF PROSECCO, \$3 PER GUEST
OR WITH *PIPER HEIDSEICK CHAMPAGNE* FOR \$5 PER GUEST

ADDITIONAL PASSED CROSTINI PER PIECE

ROASTED BUTTERNUT SQUASH CANDIED WALNUTS \$2
ROASTED ASPARAGUS, LEMON RICOTTA, TARRAGON \$2
BRASATO BEEF SHORT RIB, FONTINA, SHALLOT **MARMALATA** \$2
PROSCIUTTO ARUGULA, PARMIGIANO \$2

PASSED APPETIZERS PER PIECE

TUNA CRUDO RAW SUSHI GRADE TUNA, SHIITAKE MUSHROOM,
SWEET & SPICY CALABRIAN CHILES, SERVED ON SILVER SPOON \$3
CARPACCIO SHAVED BEEF TENDERLOIN, ARUGULA PESTO, PARMIGIANO, ON HOUSE MADE CRACKER \$3
SALMONE AFFUMICATA SMOKED SALMON, CUCUMBERS, LEMON MASCARPONE, CRISP FRIED CAPERS \$4
CHILLED MARINATED LOBSTER SPICY GIARDINERA AIOLI, SERVED ON SILVER SPOON \$5
ARANCINI FRIED SAFFRON RISOTTO BALLS STUFFED WITH MOZZARELLA \$2
POLPETTINI HOUSE MADE PORK & VEAL MEATBALLS BRAISED IN WHITE WINE & LEMON \$3
FUNGHI FARCITI CRIMINI MUSHROOMS FILLED WITH SASSI SAUSAGE & PECORINO \$3
SCOTTA DITTO "BURNT FINGERS" WOOD GRILLED LAMB CHOPS WITH ROSEMARY, APPLE MOSTARDA \$5
GAMBERONI PANCETTA WRAPPED SHRIMP, CITRUS & GRAPPA GLAZE \$4
STUFFED PEPPADEW PEPPERS FRESH GOAT CHEESE, HERBS \$3
CAPRESE PICCOLO CHERRY TOMATO, BASIL, FRESH MOZZARELLA PEARLS \$3
BALSAMIC FIGS GORGONZOLA DOLCE, ARUGULA \$2

DISPLAYED ANTIPASTI

FORMAGGI ITALIAN CHEESES, FRESH & DRIED FRUITS, NUTS, HONEY; SERVES 50 - 75 \$250
AFFETTATI MISTI ASSORTED ITALIAN CURED MEATS; SERVES 50 - 75 \$250
GAMBERONI CHILLED SHRIMP, SPICY SICILIAN-STYLE COCKTAIL SAUCE; 50 PIECES \$175

LATE NIGHT SNACKS

GRILLED CHEESE & PROSCIUTTO PANINI

ON *CIABATTA*, IMPORTED ITALIAN CHEESES & TOMATO JAM; 50 PIECES \$150

HOUSE MADE POTATO CHIPS WITH THREE DIPS:

PARMIGIANO & BLACK PEPPER, CARAMELIZED ONION, GORGONZOLA; 50 SERVINGS \$50

SLIDERS SASSI SAUSAGE & PEPPERS, MEATBALL & MOZZARELLA OR EGGPLANT CAKES; 50 PIECES \$195

HAND MADE TEN INCH PIZZA (8 SLICES) MARGARITA TOMATO, BASIL & MOZZARELLA \$10

-OR- **SASSI SAUSAGE** WITH ROASTED RED PEPPERS \$12

SWEET TREATS

RICOTTA FRITTERS POWERED SUGAR; 50 PIECES \$75

TOUR OF ITALY: CANNOLI, AMARETTI & BISCOTTI (50 OF EACH) \$195

PRICES CONFIRMED FOR EVENTS HELD BEFORE AUGUST 31, 2017

SASSI 10455 E PINNACLE PEAK PARKWAY, SCOTTSDALE AZ 85255 TELEPHONE 480-502-3335 WEB SASSIWEDDINGS.COM

BAR & WINE

PACKAGE BAR

PRICES ARE PER PERSON, MAXIMUM OF 4 HOURS OF BAR SERVICE PLUS 1 HOUR OF WINE SERVICE WITH DINNER.

BEER: HEINEKEN, BUD LIGHT, AMSTEL LIGHT, PERONI, BUCKLER NA. **BOTTLED WATER:** PELLEGRINO (SPARKING) & PANNA (STILL).

PREMIUM \$16 FIRST HOUR, \$10 EACH ADDITIONAL HOUR

SEAGRAM'S VODKA, FLAVORED VODKA, SEAGRAM'S GIN, BACARDI LIGHT RUM, OLD FORESTER BOURBON, SAUZA BLUE AGAVE TEQUILA, DEWAR'S WHITE LABEL SCOTCH, SEAGRAM'S 7. **WINE:** DANZANTE PINOT GRIGIO, DANZANTE MERLOT.

SUPER PREMIUM \$20 FIRST HOUR, \$11 EACH ADDITIONAL HOUR

TITO'S VODKA, FLAVORED VODKA, BOMBAY GIN, BACARDI "OAKHEART" SPICED RUM, JACK DANIELS TENNESSEE WISKEY, HERRADURA SILVER TEQUILA, J & B SCOTCH, SEAGRAM'S VO. **WINES:** PINOT GRIGIO *MONGRIS*, GAGLIARDO BARBERA.

ULTRA PREMIUM \$25 FIRST HOUR, \$12 EACH ADDITIONAL HOUR

KETEL ONE VODKA, FLAVORED VODKA, HENDRICKS GIN, CAPTAIN MORGAN SPICED RUM, WOODFORD RESERVE BOURBON, HERRADURA REPOSADO TEQUILA, JOHNNY WALKER BLACK LABEL SCOTCH, CROWN ROYAL CANADIAN WHISKEY

WINE: *BRAMITO DEL CERVO* CHARDONNAY, TENUTA FESCOBALDI DI CASTIGLIONE.

BEER, WINE & SOFT DRINKS \$15 FIRST HOUR, \$9 EACH ADDITIONAL HOUR

WINE: DANZANTE PINOT GRIGIO, DANZANTE MERLOT. **BEER:** HEINEKEN, BUD LIGHT, AMSTEL LIGHT, PERONI, BUCKLER NA

ADD CORDIALS TO ANY PACKAGE BAR FOR \$5 PER PERSON

CORDIALS: AMARETTO, BAILEY'S IRISH CREAM, FRANGELICO, GRAND MARNIER, KAHLUA, SAMBUCCA

CONSUMPTION BAR

MAXIMUM 4 HOURS OF SERVICE PLUS 1 HOUR WINE SERVICE WITH DINNER

COCKTAILS: PREMIUM \$9 SUPER PREMIUM \$10 ULTRA PREMIUM \$11

PROSECCO & RED OR WHITE WINE STARTING AT \$39, BEER \$6, SOFT DRINKS \$4, MINERAL WATER \$6, CORDIALS \$10

CASH BAR

PREMIUM COCKTAILS & WINE BY THE GLASS \$12, SUPER PREMIUM COCKTAILS & WINE BY THE GLASS \$13,

ULTRA PREMIUM COCKTAILS & WINE BY THE GLASS \$14, SOFT DRINKS & MINERAL WATER \$5, BEER \$7, CORDIALS \$12

MINIMUM OF \$250 IN SALES NEEDED, PAID IN ADVANCE BY CLIENT.

CASH BAR SALES (UP TO \$250) WILL BE REFUNDED FOLLOWING THE EVENT.

PRICES INCLUDE SERVICE CHARGE & SALES TAX, NO ADDITIONAL GRATUITY OR SERVICE CHARGE.

BARTENDER FEE \$150, 1 BARTENDER PER 120 GUESTS CASHIER FOR CASH BAR \$75

SPUMANTE & CHAMPAGNE

PROSECCO SASSI CUVEE, NV SOFTLY SPARKLING WINE WITH AROMAS OF PEAR & APPLE \$39

FERRARI TRENTO BRUT, NV WORLD CLASS SPARKLING WINE, HAND HARVESTED CHARDONNAY GRAPES, MADE BY *METODO CLASSICO* \$60

CHAMPAGNE PIPER - HEIDSIECK BRUT NV FRENCH CHAMPAGNE FERMENTED IN THE BOTTLE, FLAVORS OF TOAST & HAZELNUTS \$80

BIANCO-WHITE

PINOT GRIGIO DELLE VENEZIE, DANZANTE CRISP WHITE WINE FROM NORTHERN ITALY; GREEN APPLE, PEAR & MELON FLAVORS \$39

LANGHE ARNEIS, PERTINACE MEDIUM BODIED FLORAL WHITE WINE FROM *PIEMONTE*, FLAVORS OF HONEY, ALMONDS & PEAR \$45

PINOT GRIGIO MONGRIS, MARCO FELLUGA TRADITIONAL STYLE, LIGHT GOLD COLOR, AROMAS OF ACACIA FLOWERS & RIPE APPLE \$50

SAUVIGNON BLANC VENEZIA - GIULIA, ATTEMS AROMAS OF SMOKE & MINERALS, CREAMY TEXTURE WITH VANILLA & APRICOT ACCENTS \$50

CHARDONNAY CENTRAL COAST, CALERA PEAR, GREEN APPLE, CITRUS & FLORAL CHARACTER, RICH & COMPLEX \$55

CHARDONNAY BRAMITO DEL CERVO, ANTINORI MINERAL & SPICE CHARACTER, A TOUCH OF RIPE APPLE & OAK, MEDIUM BODY \$60

CHARDONNAY NAPA VALLEY GRGICH HILLS CLASSIC NAPA VALLEY CHARDONNAY; FRESH FLAVORS OF CITRUS & APPLE, LIGHT OAK \$80

ROSSO-RED

MERLOT TOSCANA, DANZANTE MEDIUM BODIED RED WINE FROM TUSCANY, SOFT TANNINS, FLAVORS OF PLUM & SPICES \$39

MONROSSO CHIANTI COLLI SINESI ESTATE GROWN SANGIOVESE & MERLOT. SOFT & SMOOTH, FLAVORS OF WILD BERRIES & CHERRY \$45

BARBERA D'ALBA, GAGLIARDO PLUM, SPICE & DARK CHERRY AROMAS, MEDIUM BODIED WITH SOFT TANNINS \$50

MERLOT WAHLUKE SLOPE, SEVEN FALLS WA DARK RED FRUIT, VELVETY TEXTURE, FLAVORS OF BLACKBERRY, CURRANT & LICORICE \$50

PINOT NOIR CENTRAL COAST, CALERA COMPLEX WITH SPICY WILD BERRY, FLORAL, CURRANT & MINERAL FLAVORS \$55

TENUTA FESCOBALDI DI CASTIGLIONE A RICH, MODERN WINE FROM TUSCANY. CABERNET, MERLOT & CABERNET FRANC \$55

VILLA ANTINORI ROSSO, ANTINORI SANGIOVESE, MERLOT, SYRAH & CABERNET, FULL BODIED WITH RIPE FRUIT FLAVORS \$65

LE VOLTE, TENUTA ORNELLAIA SANGIOVESE, CABERNET & MERLOT FROM THE FAMED ORNELLAIA ESTATE, SMOOTH & FULL BODIED \$75

CABERNET ESTATE GROWN NAPA VALLEY, FROG'S LEAP ELEGANT FLAVORS OF 'RUTHERFORD DUST', OLIVE, CURRANT & CEDAR \$85

Preferred Partners

Florist

Flowers by Jodi

Jodi White-Guthrie
602-264-6932
flowersbyjodi@yahoo.com
www.flowersbyjodi.com

Your Event Florist

Kevin & Shawna Reed
480-203-2740
youreventflorist@cox.net
www.youreventflorist.com

Juliet Le Fleur

Julie Kay Robinson
480-994-1012
julie@julietlefleur.com
www.julietlefleur.com

Lux Florist

Cynthia
602-618-9284
cynthia@luxweddingflorist.com
www.luxweddingflorist.com

Rentals

You Can't Beat This Party Rentals

Tuby Akinlosotu
602-295-4407
www.youcantbeatthisrentals.com
info@youcantbeatthisrentals.com

Classic Party Rentals

Deborah Beggs -or- Kaeley Seibert
602-232-9900 / 602-232-9900 ext.143
dbeggs@classicpartyrentals.com
kseibert@classicpartyrentals.com
www.classicpartyrentals.com

Event Rents

Terry McDonald
602-516-1000
terry@eventrents.net
www.eventrents.net

Prim Unique Rentals

Laura McDonald
480-550-0494
info@primrentals.com
primrentals.com

Transportation

Desert Rose Limousines & Transportation

800-716-8660 / 480-502-0570
info@desertroselimos.com
www.desertroselimos.com

Dunn Transportation "Ollie the Trolley"

480-970-8130
info@olliethetrolley.net
www.dunntransportation.com

Apparel / Accessories

Parker & Schmidt

602-541-0010
www.parkerandschmidt.com

Claudia's Custom Jewelry

602-953-2558
claudia@designsbyclaudia.com
www.designsbyclaudia.com

Entertainment

Ray the D.J.

480-921-9665
ray@raythedj.com
www.raythedj.com

Desert House Productions - DJ

Drea Strickler
602-790-2241
dk.strickler@me.com
www.deserthouseproductions.com

Got You Covered

Eric Cheroske
602-722-5416
info@gotyoucoveredmusic.com
www.gotyoucoveredmusic.com

TwoPeopleSinging

Ceremony / Reception
Mike Maleckar / Laura Hamlin
610-216-7340 / 602-828-5004
twopeoplesinging@gmail.com
www.twopeoplesinging.com

Adrienne Bridgewater - Harp

480-443-1164
harpbyadrienne@gmail.com
www.adriennebridgewater.com

Vharp

Vee-Ronna Ragone
480-241-7249
veeronna@cox.net
www.vharp.com

Emotion String Quartet

480-580-1876
info@emotionstringquartet.com
www.emotionstringquartet.com

Hotels

Hilton Garden Inn

480-273-8724
Cassie Lopez
clopez@ncghotels.com
*Complimentary Shuttle Service
for (10) rooms or more

Marriott Courtyard / SpringHill Suites

480-538-2412
Chasity Estrella
chasity.estrella@interstatehotels.com

Four Seasons Resort

480-513-5248
Tracy Lawhon
tracy.lawhon@fourseasons.com

Fairmont Scottsdale

480-585-3118
Angie Love
angie.love@fairmont.com

Cappuccino Services

Creative Cappuccino Inc.

Greg Janssen
602-565-5344
gjanssen1@cox.net
www.creativecappuccino.com

Photographers

Andrew Jade Photography

Andrew & Emily Jade Fleming
623-734-7416
andrewjadephoto@gmail.com
andrewjadephoto.com

David De Dios Photography

480-650-3467
dediosdavid@gmail.com
www.daviddedios.com

Kelli Leslie Photography

480-818-1018
kellileslie@me.com
www.kellilesliephotography.com

Laura Segall Photography

602-354-2509
laura@segallphotography.com
www.segallphotography.com

Melissa Jill Photography

480-241-9762
melissa@melissajill.com
www.melissajill.com

Rachel Solomon Photography

602-690-2366
rachel@rachel-solomon.com
www.rachel-solomon.com

Robert Godridge Photography

602-334-5170
robertgodridgephotography@gmail.com
www.robertgodridgephotography.com

Photo Booth

Photobooth 9

480-457-9838
scottsdalephotobooth@gmail.com
www.photobooth9.com

Videographers

Serendipity

Taryn Bills
602-380-3869
info@serendipitycinema.com
www.serendipitycinema.com

Linens

Southwick Linens

Laurie Southwick
480-699-8891
laurie@southwicklinens.com
www.southwicklinens.com

Lighting

Karma Custom Visuals

Jeremy Martorano
480-969-3766
contactus@karmaeventlighting.com
www.karmaeventlighting.com

Make-up

Ashlee Miller Artistry

602-327-1731
ashleemillerartistry@gmail.com
www.ashleemillerartistry.com