



CAMBY
HOTEL



PART LUXURY *Part Style* ALL ROMANCE

WHEN YOUR FUTURE LOOKS THIS BRIGHT, A WEDDING AT THE CAMBY WILL BE THE PERFECT MATCH.

Choose the elegance and sophistication of the Camby Ballroom or take your vows outside, with a stunning backdrop of majestic Phoenix. Enjoy exquisite culinary creations crafted by the hotel's talented culinary team. How about an intimate pre-wedding afternoon of cabanas and cocktails or prewedding parties, funky or formal, minimalist or over-the-moon romantic...“it’s so you” weddings and receptions are our specialty at The Camby. Our event team can’t wait to help.



Ceremony SPACES

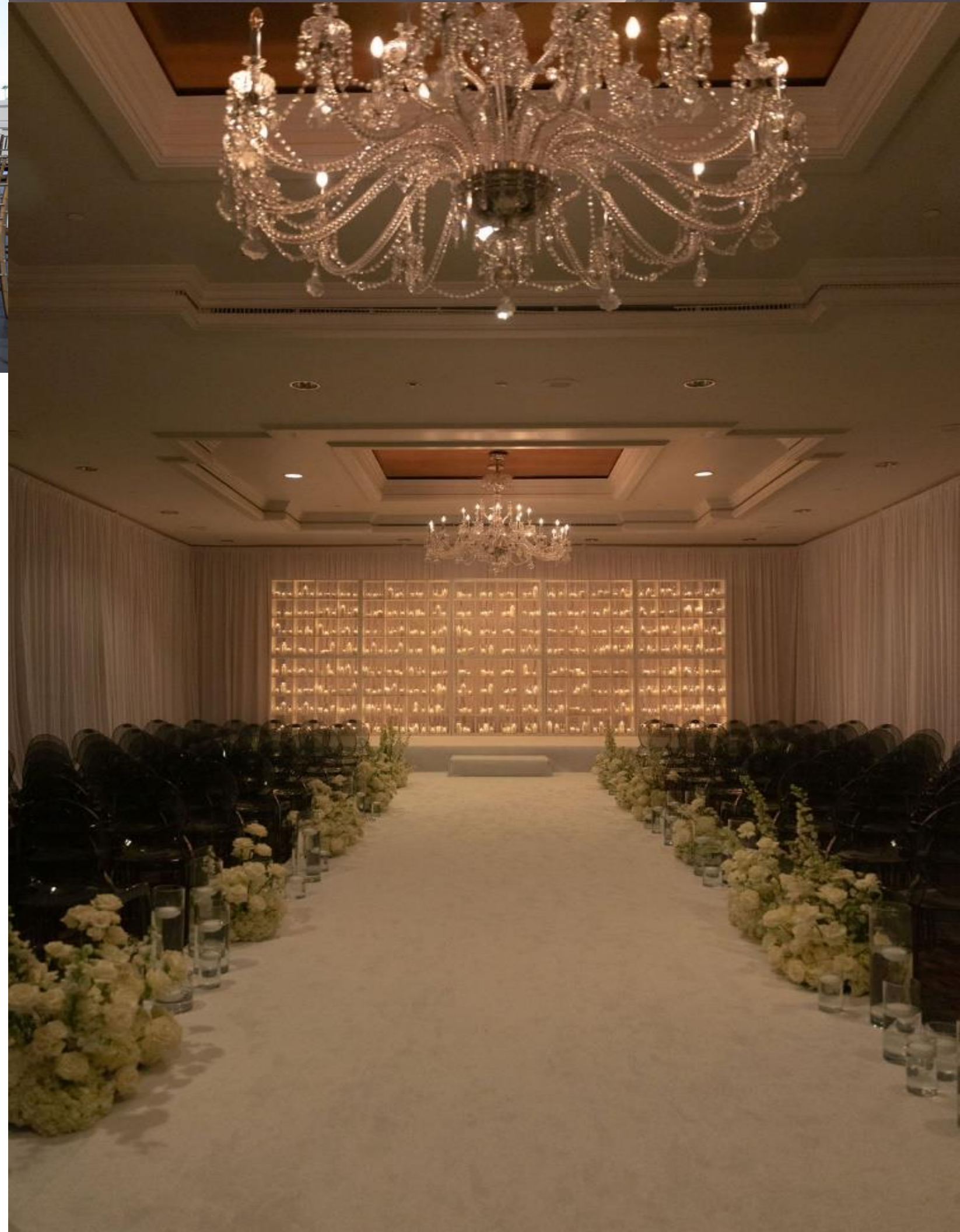
WE OFFER INDOOR & OUTDOOR
CEREMONY LOCATIONS

- Savvy Room – 100 Guests Max Grove
- Patio -120 Guests Max
- Rooftop Pool Gazebo – 200 Guests Max
- Camby Ballroom – 350 Guests Max

INCLUDED IN ALL CEREMONY PACKAGES:

- Access to the Property for Engagement Photos
- Ceremony Rehearsal Space
- White Garden Chairs for Outdoor Ceremony locations
- Complimentary Water Station
- Setup & Teardown
- Complimentary Turndown and Wedding Night Amenity
- Complimentary Suite for the Night of the Wedding
- Ceremony Site Fee Apply depending on the Month/Day of the Year. Please ask your Catering Manager for Pricing

Pool ceremonies timeframe changes depending on the time of year.





Reception LOCATIONS

CAMBY FOYER

This elegant pre-function space offers natural lighting and city views. A sweeping white marble staircase serves as a dramatic backdrop for your grand entrance!

CAMBY BALLROOM

Used as both a Ceremony and Reception location, the 7,728 sq. ft. ballroom dazzles with 13-foot ceilings and glamorous chandeliers. This is our largest event space and can seat up to 350 with a dance floor.

SAVVY SALON

Space for smaller gatherings can fit up to 70 guests for a seated dinner. It comes with the pre-function space which can be used for cocktail hours.

GROVE & GROVE PATIO

A perfect location for an indoor/outdoor reception for up to 100 people. Up to 60 guests seated on the patio.

ROOFTOP POOL GAZEBO

A perfect location for an indoor/outdoor reception for up to 400 people. Up to 250 guests seated for dinner.





INTIMATE *to* ELABORATE

WEDDINGS AT THE CAMBY INCLUDE:

- Complimentary Menu tasting for 2
- 2 Ready Rooms
- All Set Up & Break Down
- House Banquet Chairs or White Garden Chairs for Outdoors
- Wooden Dance Floor
- Stage for Band
- 72" Banquet Rounds,
- High & Low Cocktail Tables
- Tables for DJ, Registration and Gifts
- (3) Votive Candle Centerpieces Per Table
- Table Linens And Cloth Napkins (Choice of Black, White or Ivory)
- Plating, Flatware, and Glassware
- Wedding Room Block With Discounted Rates For Wedding Guests
- Marriott Bonvoy Points

Passed HOR D'OEUVRES

COLD | \$8 per piece

Southwest Sunset Chipotle Tartlet (V)
Vegan Mozzarella & Tomato Chutney (V)
Apple & Brie on Crostini

COLD | \$9 per piece

Teriyaki Chicken on Asian Rice Crisp (GF)
Prosciutto-Wrapped Asparagus (GF)
Smoked Duck Lavosh | Apricot Glaze
Vegetable Wonton Cone (V)

COLD | \$12 per piece

Smoked Salmon Pinwheel
Lamb Tenderloin | Green Apple
Chutney

COLD | \$13 per piece

Southwest Beef Tenderloin on Blue Corn Pancake
Sesame Ahi on Rice Cracker | Wasabi (GF)
Shrimp With Mango Relish On Cucumber Coin (GF)
Lobster Medallion with Papaya Relish on Brioche



Passed HOR D'OEUVRES

HOT | \$8 per piece

Andouille Mac & Cheese Popper
Sonoran Chicken Spring Roll | Achiote Sauce
Portobello & Spinach Arancini (V)
Spinach & Swiss Puff (V)
Vegetable Spring Roll (V) | Sweet Chili
Four Cheese Mini Calzone | Marinara (V)
Chicken & Green Chile Empanadas
Portobello Empanada (V)
Chicken Pot Sticker | Plum Sauce

HOT | \$9 per piece

Pork & Mango Empanadas | Cilantro Dip Fiery
Peach BBQ Brisket | Wrapped In Bacon (GF)
Manchego Beef Empanada | Jalapeno Aioli
Artichoke Beignet | Truffle Parmesan (V)
Mini Vegetable En Crouete (V)
Chile Lime Chicken Kabob
Blackened Pork Tenderloin Satay | Cajun Sauce

HOT | \$12 per piece

Asian Short Rib & Blue Cheese (GF)
Bacon Wrapped Shrimp | Hoisin Sauce & Lemon Juice (GF)
Shrimp Tempura | Sweet Chili Sauce
Bacon Wrapped Short Rib

HOT | \$13 per piece

Miniature Beef Wellington | Dill Aioli
Lobster Suppli | Lemon Aioli
Blue Corn Dusted Crab Cake | Remoulade
Scallop Wrapped in Jalapeno Bacon



Dinner PLATED

Includes assorted rolls & butter, Starbucks coffee & selection of Tazo hot teas

FIRST DANCE | \$115 per person

Includes two hors d'oeuvres, salad & entrée

SALADS | Select One

Baby Spinach & Frisse Salad (GF) | Crumbled Goat Cheese, Spiced Pecan, Dried Apricots, White Balsamic Vinaigrette

Little Gem Wedge Salad | Smoked Bacon, Toy Box Tomatoes, Shaved Parmesan, Camby Dressing

ENTRÉES | Select Three

Herb Garlic Chicken Breast | Spinach, Crimini Mushrooms, Goat Cheese, Grilled Asparagus, Garlic Mashed Potatoes, Blistered Pear Tomatoes, Lemon Thyme Chicken Jus

Herb-marinated Seared Salmon | Garlic Parmesan Risotto, Sesame Haricots Vert, Roasted Tri-color Carrots, Wasabi Pistachio Sauce

Burgundy-braised Short Rib | Parmesan Potato Gratin, Wild Mushroom Fricassee, Garlic Roasted Romanesco, Red Onion Marmalade

*Additional Vegan, Vegetarian, and Gluten Free Options Available

26% service charge added to all food and beverage fees

** Place cards required noting attendee name, entrée choice, and table number

Dinner PLATED

Includes assorted rolls & butter, Starbucks coffee & selection of Tazo hot teas

FOREVER AFTER | \$135 per person

Includes two hors d'oeuvres, salad & entrée

SALADS | Select One

Organic Baby Greens (GF) | Red Grapes, Candied Walnuts, Roquefort Cheese, Carrot Ribbons, Bourbon Peach Vinaigrette

Arizona Roasted Baby Beets Salad (GF) | Burrata Cheese, Tangerine Segments, Lemon Zest Pistachios, Micro Arugula, Saffron Aioli Spread

Caprese Tower Salad | Fresh Mozzarella, Heirloom Tomatoes, Sweet Basil, Garlic Croutons, Frisée & Micro Basil, Balsamic Reduction

ENTRÉES | Select Three

Grilled Filet Of Beef | Parmesan Potato Gratin, Grilled Broccolini, Tri-color Cauliflower, Demi-Glace

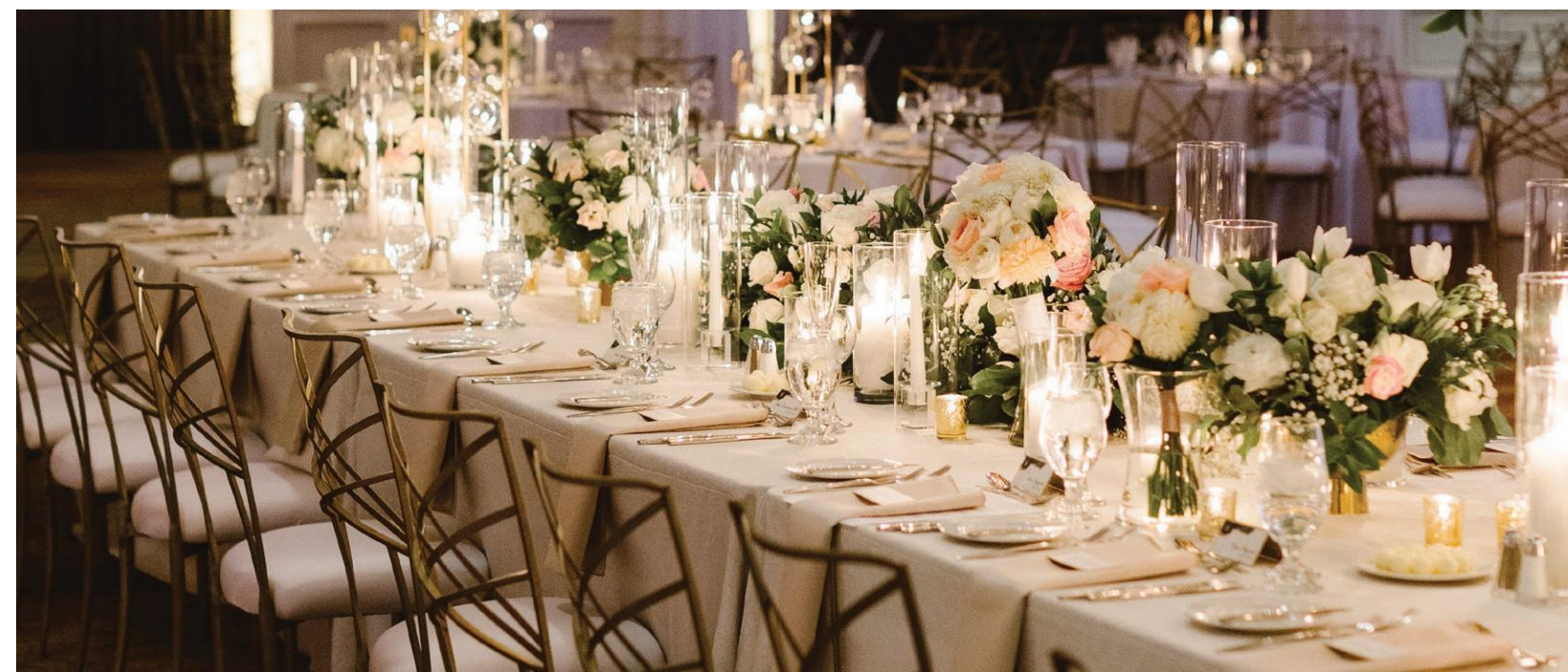
Herb-marinated Seasonal White Fish | Smoked Fingerling Potatoes, Roasted Baby Carrots, Sun-dried Tomato Relish, Haricots Vert, Lemon Cream

Herb & Garlic Chicken Roulade | Roasted Root Vegetables, Boursin Whipped Potatoes, Baby Pan Squash, Roasted Chicken Jus

*Additional Vegan, Vegetarian and Gluten Free Options Available

26% service charge added to all food and beverage fees

** Place cards required noting attendee name, entrée choice, and table number



Dinner BUFFET

Includes assorted rolls & butter, Starbucks coffee & selection of Tazo hot teas

TOGETHER FOREVER | \$156++ per person – includes 2 Hors D'oeuvres

SOUPS GF | Select One

Roasted Tomato Bisque GF Roasted Garden Vegetable Soup GF Butternut Squash Soup
Chicken Tortilla Soup GF Free Range Chicken Pozole

SALADS | Select Two

Local Organic Greens GF | Hot House Cucumbers, Julienned Carrots, Pear Tomatoes, Tarragon-Red Wine Vinaigrette
Wedge Salad | Baby Iceberg Lettuce, Blue Cheese Crumbles, Pear Tomatoes, Roasted Corn, Bacon, Blue Cheese Dressing
Chop salad GF | Tomatoes, Cucumber, Kalamata Olives, Red Onion, Hearts of Romaine, Feta, Champagne-Tarragon Vinaigrette
Baby Kale & Apple Salad GF | Granny Smith Apples, Toasted Almonds, Goat Cheese, Honey Balsamic Vinaigrette, Apricots, Cranberries
Caprese salad GF | Fresh Bocconcini Mozzarella, Pear Tomatoes, Caramelized Pearl Onions, House-Made Pesto

ENTRÉES | Select Three

Chicken Piccata GF | Fried Capers, Grilled Lemon Sauce
Achiote Rubbed Chicken Breast GF | Orange Mojo salsa
Herb-marinated chicken GF | Shallots & White Wine Sauce
Grilled Citrus Salmon GF | Blood Orange Saffron Cream
Grilled Mahi-Mahi GF | Charred Pineapple Relish
White Wine & Butter poached Shrimp GF
Grilled New York strip GF | Smoked Bacon & Port Sauce
Red Wine Braised Short Ribs GF | Bordelaise Sauce
Sliced Blackened Bistro Steak GF | Blackberry Rosemary Demi
Ancho Rubbed Ppork Loin GF | Plantain & Grilled Apples
Vegan Chicken GF | Vegan Mozzarella, Basil Garlic-Tomato Sauce
Vegan Sausage | Kale & Cannellini Beans Ragout
Tri-Colored Cheese Tortellini | Creamy Pesto Sauce
Four Cheese Ravioli GF | Wilted Spinach, Marinara Sauce

DESSERTS | Select Three

Vanilla Cheesecake
Espresso Tiramisu
Pistachio-Crusted Cannoli
Marbled Brownie
Arizona Citrus Bar
Flourless Chocolate Cake GF
Chocolate-Peanut Butter Bar
Lemon Meringue Tartlet
Mini Crème Brûlée Puff
Snickerdoodle Blondie
Raspberry Streusel Bar

Starches & Grains GF | Select Two

Chorizo Cheddar Potato Pie
Creamy Butternut Squash Risotto
Roasted Garlic Whipped Potatoes
Tri-Color Quinoa | Roasted Corn, Wilted Arugula, Pearl Onions
Half-Smashed Red Potatoes | Cheddar Cheese, Sour Cream
Extra Dirty Rice | Chicken Sausage, Ground Beef

Vegetables GF | Select Two

Glazed Young Carrots | Toasted Almond Slivers
Buttered Haricot Verts
Parmesan Roasted Brussels Sprouts
Jumbo Asparagus | Sweetie Drops, Balsamic Glaze
Seasonal Grilled Vegetables
Roasted Cauliflower Steak & Pear omatoes





Brunch BUFFET

Includes assorted rolls & butter, Starbucks coffee & selection of Tazo hot teas

THE BRUNCH AFFAIR | \$65++ per person

Individual fruit salad **GF** | Fresh Mint, Arizona Honey, Yuzu Drizzle

Freshly Baked Croissants, Daily Breakfast Breads, & Seasonal Muffins | Fresh Seasonal Fruit Preserves

Artisanal Smoked Salmon | Capers, Diced Eggs, Shaved Red Onion & Fennel, Dill Cream Cheese, Petite Bagels

Steel Cut Oatmeal **GF** | Drizzle Brown Sugar, Raisins

Egg White Vegetable Frittata | Grilled Asparagus, Roasted Crimini Mushrooms, Caramelized Onions, Goat Cheese, Watercress

Scrambled Eggs **GF** | Cheddar Cheese, Salsa

Pan Roasted Yukon Gold Lyonnaise Style Potatoes **GF** | Caramelized Onions, Fresh Rosemary

Applewood Smoked Bacon & Chicken Sausage **GF**

Select One:

French Toast | Orange Zest Cream Cheese, Vanilla Whipped Cream, Maple Syrup

Chocolate Chip Pancakes | Grand Marnier Caramel Drizzle

FAMILY FARWELL | \$54++ per person

Fresh Seasonal Sliced Fruit & Berries Display **GF**

Sliced Breakfast Breads, Seasonal Muffins | Honey

Butter Steel-cut Oatmeal **GF** | Brown Sugar, Raisins,

Dried Apples Scrambled Eggs **GF** | Cheddar Cheese, Chives, Salsa Applewood Smoked Bacon **GF**

Camby-style Oven-roasted Breakfast Potatoes **GF**

Individual Yogurts

SWEET GOODBYES | \$58++ per person

Individual Seasonal Fruit Salad & Berries **GF** | Mango Coulis, Pomegranate Seeds

Freshly Baked Butter Croissants, Seasonal Muffins | Butter, Seasonal Fruit Preserves

Apple-infused Yogurt | Blueberries, House-made Granola

Scrambled Eggs **GF** | Cheddar Cheese, Chives

Applewood Smoked Bacon, Breakfast Sausage **GF**

Camby-style Oven-roasted Breakfast Potatoes **GF**

Cinnamon Scented French Toast | Berry Compote, Maple Syrup, Vanilla Whipped Cream

Steel-cut Oatmeal **GF** | Brown Sugar, Raisins

Bar TIERS

*Sparkling wine by the bottle may be added to any bar package
Ask to see our selection of upgraded wines*

A \$250 ++ Bartender fee will apply per bar (up to 4 hours) each additional hour at \$75++ per

1 Bartender for every 75 guests for a hosted bar and
1 Bartender for every 50 guests for a cash bar

THE CONNOISSEUR

Ketel One Vodka
Hendricks Gin
Appleton Estate Rum
Don Julio Reposado Tequila
Glenfiddich Scotch
Makers Mark Whiskey
Acrobat Willamette Valley, Pinot Grigio
Dashwood, Marlborough Nz, Sauvignon Blanc
Chalk Hill, Russian River Valley, Chardonnay
Banshee, Sonoma County, Pinot Noir
Firestone, Santa Ynez Valley, Merlot
Sebastiani, North Coast, Cabernet Sauvignon

ON CONSUMPTION

Cocktail or Wine \$16 Hosted | \$21 Cash Craft &
Imported Beer \$9 Hosted | \$12 Cash Domestic
Beer \$8 Hosted | \$11 Cash
Bottled Water or Soft Drink \$7 Hosted | \$8 Cash

TOP NOTCH

Tito's Handmade Vodka
Bombay Sapphire Gin
Bacardi Rum
Espolon Blanco Tequila
Bulleit Whiskey
Johnnie Walker Black
Trinity Oaks: Pinot Grigio, Chardonnay, Pinot Noir,
Merlot & Cabernet Sauvignon
Giesen Sauvignon Blanc

ON CONSUMPTION

Cocktail or Wine \$15 Hosted | \$20 Cash Craft
& Imported Beer \$9 Hosted | \$12 Cash
Domestic Beer \$8 Hosted | \$11 Cash
Bottled Water or Soft Drink \$7 Hosted | \$8 Cash

TIPSY BOW TIE

New Amsterdam Vodka
New Amsterdam Gin
Cruzan Light Rum
Mi Campo Blanco Tequila
Monkey Shoulder Scotch
Jim Beam Whiskey
Proverb Pinot Grigio, Sauvignon Blanc, Chardonnay, Pinot
Noir, Merlot & Cabernet Sauvignon

ON CONSUMPTION

Cocktail or Wine \$14 Hosted | \$18 Cash Craft &
Imported Beer \$9 Hosted | \$12 Cash Domestic
Beer \$8 Hosted | \$11 Cash
Bottled Water or Soft Drink \$7 Hosted | \$8 Cash

CORDIALS | \$16 Hosted | \$21 Cash

Kahlúa
Grand Marnier
Disaronno Amaretto
Baileys Irish Cream

HAND-CRAFTED | \$9

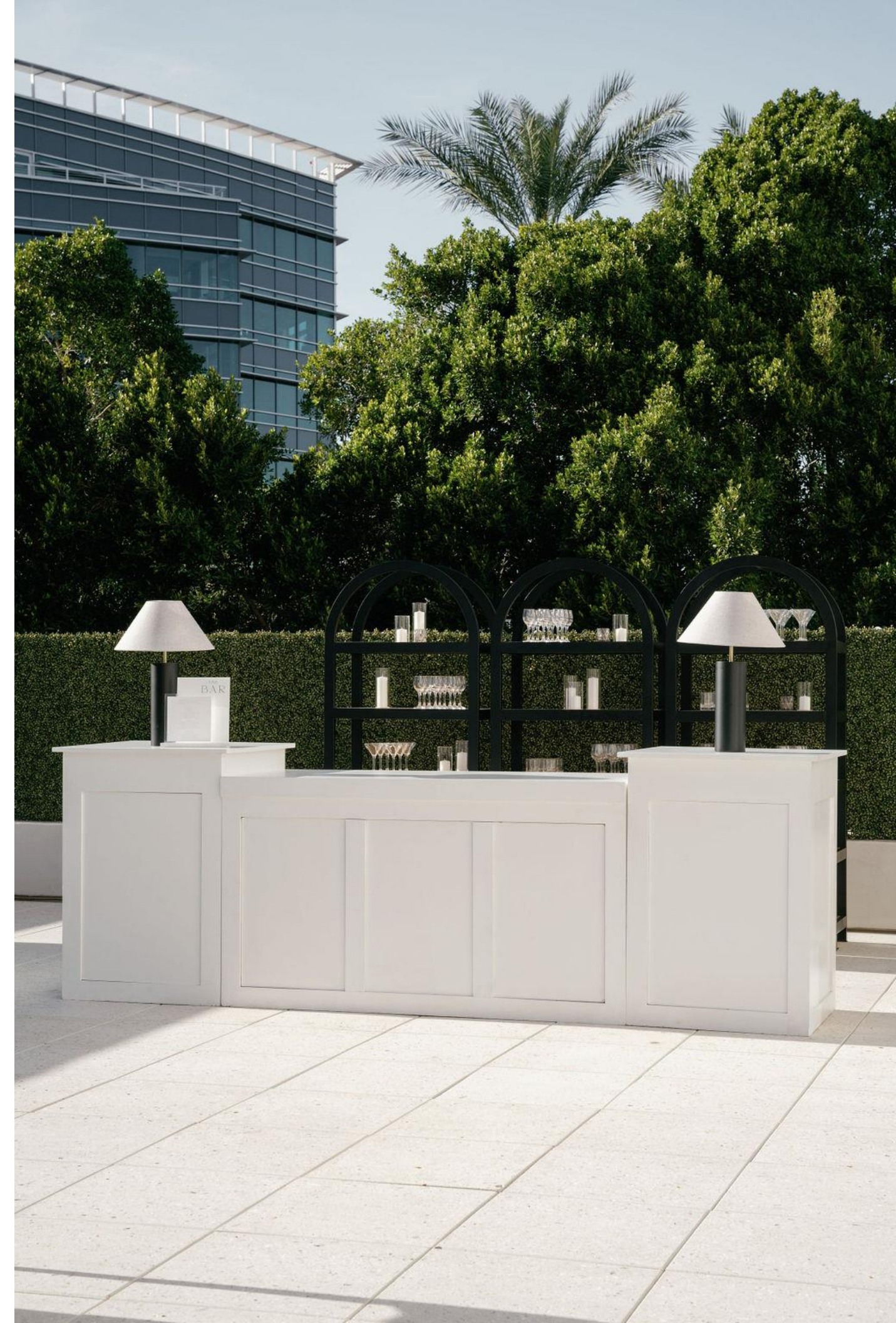
Fat Tire Ale, Voodoo Ranger Ipa,
Four Peaks Hop Knot Ipa,
Sam Adams Boston Lager

IMPORTED | \$9

Corona, Modelo Especial, Stella Artois

SPECIALTY | \$9

Blue Moon, Angry Orchard Hard Cider, Truly Wild
Berry Buckler (Non-Alcoholic)



Reception DISPLAYS

Priced per person, a minimum of 25 people

ANTIPASTO BOARD | \$35

Italian Cured Meats, Fresh Mozzarella, Marinated Olives, Tapenade, Grain Mustard, Pesto Grilled Asparagus, Roasted Toy Peppers, Artisan Breads

RAW & ROASTED VEGETABLE CRUDITÉ | \$26

Assorted Seasonal Raw & Roasted Farm Vegetables Roasted Garlic Hummus, Camby Creamy Ranch, Blue Cheese Dip, Onion Dip, Black Bean Dip

MEDITERRANEAN TABLE | \$26

Baba Ghanoush, Hummus, Tabbouleh, Spicy Feta Dip, Marinated Olives, Grilled Artichokes, Grilled Pita

CHILLED SEAFOOD DISPLAY | \$50

*Based on 5 pieces per person, a minimum of 25 people
Poached Jumbo Shrimp, Oysters On the Half Shell, Snow Crab Claws, Ponzu Mignonette, Cocktail Sauce, Lemon Wedges



Late Night BITES

SLIDER STATION: Select 3 Sliders, Served with Waffle Fries | \$33 Per Person

Buffalo Chicken Slider | Tri-Colored Coleslaw, Blue Cheese Spread
Waygu Beef Slider | Caramelized Shallots, Cheddar, Garlic Horseradish Mayo
BBQ Pork Slider | Crispy Onion
Grilled Cheese Slider | Swiss, Provolone and American Cheeses, Herb Spread
Black Bean Slider | Tzatziki, Red Onion, Avocado Aioli

CHICKEN TENDERS & REGULAR FRIES | \$24 Per Person

Ketchup, Ranch and Buffalo Sauce

French Fry Bar | \$22 Per Person

Selection of Three Different Types of French fries With Assorted Dipping Sauce

MINI CHEESE AND CHICKEN QUESADILLAS | \$26 Per Person

Served With Salsa and Sour Cream

WHOLE CHEESE AND PEPPERONI PIZZA | \$27 Per Pizza

16' Inch





CAMBY
HOTEL

AUTOGRAPH COLLECTION®
HOTELS

THE CAMBY SALES & CATERING

Please call (602) 522-6630 or
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