

wedding reception guide



Perfection
is in the details.

mesa convention center

Wedding Ceremonies

Ceremony Package Includes:

- *Exclusive use of ceremony site for three hours
- *Elegantly Clothed Ceremony Table
- *Elegantly Skirted Gift, Guestbook and Beverage Station
- *Complementary One-Hour Rehearsal (based on availability)
- *Choice of Cactus Punch or Lemonade Station
- *Personal Wedding Coordinator

Ceremonies

Up to 300 guests..... Grand Plaza with Gazebo \$750.00
Up to 200 guests..... Centennial Lawn \$500.00
Elegant Ballroom Weddings \$250.00 & Up

The Mesa Convention Center does not guarantee indoor back up space in the event of inclement weather.

Ceremony Only Events

Evenings are reserved exclusively for weddings with full-catered receptions. Ceremonies without receptions are considered on a case-by-case basis and scheduled no earlier than 90 days prior to the event date.

Wedding & Reception Enhancements:

Patio Heaters..... \$75 each
White Wood Chairs..... \$2.00 each (minimum 50 chairs)
Chair Covers & Ties..... Pricing may vary based on fabric & color selection
Portable Sound System..... \$200
CD player, sound mixer, speakers and one standing microphone.

Wedding Receptions

We offer an array of menu options designed to make your planning effortless. Should you wish to create a culinary experience customized for your special day, our Wedding Coordinator and executive Chef will work with you every step of the way.

Your reception package includes:

- *Place Card Table
- *Cake Table
- *Gift Table
- *Table Seating and Setup for Guests
- *Round Tables with Seating for 8
- *Guest Book Table
- *White or Ivory Linens for all tables
- *Buffet Table
- *Staging (up to 8' x 24' head table)
- *DJ Station (8' x 12' x 24")
- *Head Table
- *Bar Station
- *Dance Floor (not provided for outdoor receptions)
- *Table Linens and Linen Napkins
- *China, Flatware & Stemware
- *Sparkling Wine or Cider Toast
- *Free Guest Parking
- *Customized Agenda & Floor Plan

Ballroom, Plaza & Ballpark Receptions:

Reception space is fees are based on a 6-hour time period. Evening Receptions may not begin before 6:00PM

50 – 75 Guests.....	Apache Room	\$700
75 – 150 Guests.....	Superstition North	
	2 Sections of Palo Verde Ballroom	\$1000
150 – 250 Guests.....	Superstition Ballroom	
 Palo Verde Ballroom	\$1400
50 – 75 Guests.....	Hohokam Stadium*.....	\$1400
100 – 300 Guests	Grand Plaza*.....	\$1400

Mesa Convention Center recommends that weather conditions are considered when booking outdoor space; indoor space may not be available unless reserved.

Special Rates

Sunday – Thursday Weddings and Receptions – 20% Reception Fee Discount

Deposit/Payment

The Mesa Convention Center requires a NON-REFUNDABLE deposit of 50% of the total rental and equipment fees at the time of booking. Balance of charges are due 30 days prior to the event. All deposits and final payments should be made in the form of Check, Cashiers Check, Money Orders or Credit Card. Food and beverage minimum guidelines apply to all events. The food and beverage minimum may vary depending on the number of guests expected, size of meeting space requested and seasonal price changes. The Mesa Convention Center assesses a customary service charge; currently 19% on all food and beverage charges, audio visual charges are assessed a 20% service fee, plus taxes at 8.05% that apply to all such charges.

Food & Beverage Policies

Patrons or attendees shall bring neither food nor beverage from outside sources into the Mesa Convention Center. Food and beverage purchased from the Mesa Convention Center may not be removed from the premises. All food and beverage served in the Mesa Convention Center must be purchased through Ovations Food Services and dispensed by Ovations servers. Provisions of the Mesa Convention Center liquor license prohibit patrons from providing alcoholic beverages from outside sources. If alcoholic beverages are served the Mesa Convention Center is required to request proper identification (photo identification of anyone of questionable age) and refuse alcoholic beverage service to any person who fails to present proper identification or who appears to be intoxicated, according to management discretion, consistent with the applicable state regulations.

Security Requirements

All events utilizing alcohol service must obtain dedicated security. The center has established minimum security requirements for all events utilizing alcoholic beverage service. The number of security officers required is based on the total number of guests attending the event. The labor rate for security is \$40.00 per hour per officer.

{ four hour minimum required }

Room Assignment, Set Up and Decorating

Rooms are assigned and set up according to the guaranteed number of guests. The Mesa Convention Center reserves the right to assign and re-assign event space. Function rooms are assigned according to the number of persons expected to attend and may be changed by the Mesa Convention Center if attendance or other circumstances change. In such event, the Mesa Convention Center will provide alternate suitable arrangements to meet the requirements of your wedding as outlined in your contract. Prior to publishing any meeting room names you must obtain written confirmation of meeting room assignments from your designated Event Coordinator. All function rooms will provide standard lighting and electrical outlets. Request for additional lighting and power will be required a minimum of (3) weeks in advance of your event and will be assessed applicable charges. Once a room has been set and changes are needed at the request of the group contact, a change fee of \$200.00 - \$500.00 will be assessed. Decorating and set up time will be confirmed 30 days prior to the event based on the current event schedule.

Food and Beverage Guarantee

A group Food & Beverage minimum revenue guarantee is required for all catered events. This F&B minimum does not include facility fees, service charges, tax, labor charges, audiovisual or any other miscellaneous charges incurred. A 72-hour guarantee, three business days is required for all events. Should your final guarantee drop below the approximate number of guests expected, we will advise you on food and beverage alternatives to achieve the F&B minimum. If F&B Minimum cannot be achieved through alternate or additional food and beverage choices, the Parties agree that the difference between the F&B Minimum and the actual food and beverage expenditure will be assessed to your account.

Decorating Restrictions

All candles must be contained in glass containers and flames must be below the rim. The use of streamers, silly string, rice, confetti or glitter is not allowed. Please discuss with your Event Coordinator all arrangements related to decorating.

The Wedding Brunch Buffet

Pricing is based on 100 guests minimum.

Minimum of 100 guests. \$10.00 per person will be charged for groups under 100

Domestic & Imported Cheeses Platter

Served with Carr's Crackers, Hawaiian Lavosh, Basil Herbed Crustini's & Baked Brie En Croute

Seasonal Vegetable Crudités

Served with Spinach Artichoke Dip & Tri-color tortilla chips

Seasonal Fruit with Wild Berries

Assorted Breakfast Bakeries

Mini Danish, Croissants & Muffins

Served with Sweet butter & Fruit Preserves

Salads

Forest Greens with Mandarin Oranges, Shaved Red Onion, Herbed Croutons, Candied Pecans and Raspberry Vinaigrette

Italian Tomato Salad

Cucumber, Tomato Salad with Feta Cheese, Basil, Red Onions and Kalamata Olives

Breakfast Items

Southwestern Scrambled Eggs with Sour Cream and Chives

Herb Roasted Breakfast Potatoes

Apple Smoked Bacon and Spicy Country Sausage Links

Carving Station

Brown Sugar Glazed Ham &

Vermont Roasted Turkey Breast

Carved by uniformed Chef

Freshly Baked Rolls & Butter

Gourmet Coffee Station

Premium Starbucks Coffee, Chocolate Chips, Cinnamon Sticks

Sugar in the Raw and Whipped Cream

Chef du Toit's Custom Wedding Cake

Champagne or Sparkling Cider Toast

\$28.00++ per person

Wedding Luncheon Buffet

Pricing is based on 100 guests minimum.
Minimum of 100 guests. \$10.00 per person will be charged for groups under 100

Domestic & Imported Cheese Platter
Served with Carr's Crackers, Hawaiian Lavosh & Basil Herbed Crustini's and Baked Brie En Croute
Seasonal Vegetable Crudit 
Served with Spinach Artichoke Dip & Tri-color tortilla chips
Sliced Seasonal Fruit and Wild Berries
with Honey Champagne Glazer

Salads

Fresh Spinach and Greens with Strawberries, Candied Pecans, Mandarin Oranges and Raspberry Vinaigrette
Basil Pesto Pasta Salad and Mozzarella Cheese
Marinated Vegetable Salad with Tomato Sauce

Choice of Two Entrees

Roasted Salmon Filet with Lobster Sauce
Or
Grilled Chicken Breast with Wild Mushroom Veloute
Or
Roasted Pork Loin with Guava Barbeque Sauce

Herbed Roasted Potatoes

Saut ed Fresh Seasonal Vegetables

Served with Fresh Baked Rolls
Sweet Butter

Gourmet Coffee Station

Premium Starbucks Coffee, Chocolate Chips, Cinnamon Sticks
Sugar in the Raw and Whipped Cream

Chef du Toit's Custom Wedding Cake
Champagne or Sparkling Cider Toast

\$32.00++ per person

Children's Meal Option

Age 10 & Under – available with all Wedding Packages

Chicken Strips, Corn Dog or Grilled Cheese Sandwich, Fries & Fruit Cup
\$12.50 ++
Age 2 and Under eat FREE

Wedding Served Luncheon

Salads

Please Select One Salad

Southwest Salad
Romaine & Iceberg lettuces
Diced Tomato, Basil, Crumbled Bacon, Roasted Garlic
Southwest Ranch Dressing

Baby Blue Salad
Baby Field Greens, Spicy Walnuts, Shaved Red Onions , Roasted Pears & Herbed Crotons
Blue Cheese Dressing

Classic Caesar Salad
Hearts of Romaine
Grated Parmigianino- Reggiano & Garlic Herb Crouton
Classic Caesar Dressing

Spinach Salad
Strawberries, Mandarin Oranges, Candied Pecans and Raspberry Vinaigrette

Entrees (Please Select One entrée)

Herb Roasted Breast of Chicken with Wild Mushroom Veloute
\$24.00

Penne Pasta Tossed with Olive Oil, Herb Roasted Chicken
Oven Roasted Tomatoes, Garden Basil Coriander, Lemon and Parmesan Cheese
\$22.00

Roasted Salmon with Nape of Lobster Sauce
\$26.00

Filet of Beef and Tequila Marinated Shrimp
With Chipotle Sauce
Market Price

All Entrees include:
Sautéed Seasonal Fresh Vegetables

And one of the following accompaniments:

Shiitake Mushroom Rice Pilaf
Fennel Roasted Whipped Potatoes
Spinach Risotto
Potato Croquets
Roasted New Potatoes with Leeks

All Entrees served with Fresh Baked Rolls & Sweet Butter
Fresh Brewed Iced Tea
Premium Starbucks Coffee & Tazo Teas

Chef du Toit's Custom Wedding Cake
Champagne or Sparkling Cider Toast

Wedding Dinner Buffet

Pricing is based on 100 guests minimum.

Minimum of 100 guests. \$10.00 per person will be charged for groups under 100

Domestic & Imported Cheese Platter

Served with Carr's Crackers, Hawaiian Lavosh & Basil Herbed Crusini's and Baked Brie En Croute

Seasonal Vegetable Crudité

Spinach Artichoke Dip & Tri-Color Tortilla Chips

Seasonal Fruit with Wild Berries and Honey Champagne Sauce

Salads

Tortellini Salad with Basil Vinaigrette

Roasted Asparagus and Tomato Salad with Balsamic Vinaigrette

Cucumber and Tomato Salad with Mozzarella Cheese

Entrees

Pan Seared Atlantic Grilled Salmon with Citrus Sauce

Grilled Chicken Breast with Black Bean Mango Salsa

Roasted Pork Loin with Mushroom Duxelle Sauce

Grilled Beef Medallions, Roasted Garlic Sauce

Sautéed Fresh Seasonal Vegetables

And one of the following accompaniments:

Shiitake Mushroom Rice Pilaf

Fennel Roasted Whipped Potatoes

Spinach Risotto

New Potatoes sautéed with Leeks

Herbed & Garlic Roasted Potatoes

Served with Fresh Baked Rolls

Sweet Butter

Chocolate Fountain

(Choose up to 4 dipping items)

Gourmet Chocolate selections include; Dark Chocolate, White Chocolate, Carmel and Strawberry Sauce

Dipping delights include Bananas, Strawberries, Grapes, Melon, Pineapple, Marshmallows, French Vanilla

Pound cake, Brownies, Rice Crispy Treats, Biscotti, Cinnamon Twists, and Strawberries

Gourmet Coffee Station

Premium Starbucks Coffee, Chocolate Chips, Cinnamon Sticks

Sugar in the Raw and Whipped Cream

Chef du Toit's Custom Wedding Cake

Champagne or Sparkling Cider Toast

Choose Three Entrees

\$42.00 per person

Choose Four Entrees

\$46.00 per person

Wedding Served Dinner

Salads

Please Select One Salad

Baby Blue Salad

Baby Field Greens, Spicy Walnuts, Shaved Red Onions, Roasted Pears & Herbed Croutons
Blue Cheese Dressing

Southwest Salad

Romaine & Iceberg Lettuce
Diced Tomatoes, Basil, Crumbled Bacon & Roasted Garlic
Southwest Ranch Dressing

Classic Caesar Salad

Hearts of Romaine with Grated Parmigiano- Reggiano
Classic Caesar Dressing and Garlic Herb Crouton

Spinach Salad

Strawberries, Mandarin Oranges, Candied Pecans and Raspberry Vinaigrette

Entrees (Please Select One entrée)

Herb and Mustard Crusted Aged Tenderloin Beef with Forest Mushroom Sauce
Sauce

Market

Beef Filet and Tequila Marinated Shrimp with Lemon Chipotle

Market

Roasted Pork Loin with Southwestern Apple Chutney

\$28.00

Breast of Chicken & Filet of Beef White Mushroom Sauce and Basil Sauce

Market

Grilled Filet of Salmon with Four Cheese Sauce

\$32.00

Herb Roasted Breast of Chicken with Shitake Mushroom Sauce

\$28.00

All Entrees include:

Sautéed Market Fresh Vegetables

And one of the following accompaniments:

Shiitake Mushroom Rice Pilaf

Garlic Whipped Potatoes

Spinach Risotto

Mushroom Risotto

Basil Pesto Risotto

Potato Croquet

New Potatoes sautéed with Leeks

All Entrees served with Fresh Baked Rolls & Sweet Butter

Fresh Brewed Iced Tea

Premium Starbucks Coffee & Tazo Teas

Chef du Toit's Custom Wedding Cake

Champagne or Sparkling Cider Toast

Ala Carte Hors d'oeuvres

Add your choice of Passed Hors D' oeuvres to enhance your reception or cocktail hour

Choice of 3 Deluxe Hors d' oeuvres \$6.00 per person
Choice of 4 Deluxe Hors d' oeuvres \$8.00 per person

Deluxe Selections

COLD

Cucumber Rounds piped with Salmon Mousse
California Spring Rolls with Soy
Caviar on Toast Points
Stuffed Mushroom with Smoked Turkey
Fresh Fruit Kabobs with Brandy Sauce
Prosciutto with Seasonal Melon
Baked Brie En Croute

HOT

Hand Breaded Chicken Tenders served with Honey Mustard
Vegetarian Spring Rolls served with a Spicy Sweet Red Pepper Sauce
Toasted Ravioli with Marinara Sauce
Puff Pastry filled with Ham & Cheese, Artichoke, Feta & Spinach or Turkey & Cheese
Miniature Beef Wellingtons with Mushroom Duxelle
Italian Meatballs
Honey Glazed Chicken Wings
Pot Stickers with Ginger Sauce Glaze
Crab Stuffed Mushroom Caps

Chef du Toit's Wedding Cake Selection

Included in all packages of 100 or more guests
Choose cake, inner compound or mousse filling & frosting

Cake Mix

Chocolate – White – Yellow - Marble
Rum – Mango – Peach – Pistachio

Inner Layer Compounds

Raspberry – Orange – Lemon – Passion Fruit –

Mousse Fillings

Chocolate – Raspberry – Hazelnut – Tiramisu – Lemon – Lime – Orange – Mango – Peach – Passion Fruit –
Rum – Cappuccino – Praline

Frostings

Dark Chocolate Ganache – Chocolate Ganache – Devils Fudge – Cream
Cheese – French Buttercream – German Buttercream – Italian Buttercream – Swiss Buttercream – Fondant

Additional Cake Options are available:
Additional charges may apply

Cash Bars & Billed on Consumption Bars

Based on Consumption		Cash Bar
\$4.50	Premium Liquor	\$5.00
\$3.50	Domestic Beer	\$3.75
\$4.00	Imported Beer	\$4.50
\$4.00	Wine	\$4.50
\$1.50	Soft Drinks & Juices	\$2.00
\$5.00	Cordials	\$5.25

Hosted Bars: One Bartender @ \$75.00 plus tax will be provided for every 75 guests up to 4 hours

Cash Bars: One Bartender @\$75.00 plus tax will be provided for every 100 guest up to 4 hours

Additional bartender hours available @ \$25.00 per hour

Package Bar Service
Minimum of fifty (50) guest please

Premium Brands Full Hosted Bars

First Hour

\$12.00

Each Additional Hour

\$6.00

Absolute, Tanqueray, Bacardi, Captain Morgan's, Dewar's, Jack Daniels,
Canadian Club, Crown Royal and Jose Cuervo

Budweiser, Bud light, Miller Lite, Samuel Adams, Heineken and a selection of varietals wines to include; Cabernet Sauvignon, Merlot,
Chardonnay and White Zinfandel

Beer, Wine and Soft Drink Hosted Open Bar

First Hour

\$8.00

Each Additional Hour

\$4.00

Budweiser, Bud light, Miller Lite, Samuel Adams, Heineken and a selection of varietals wines to include Cabernet Sauvignon, Merlot,
Chardonnay and White Zinfandel

Soft Drink Hosted Bar Package

First Hour

\$4.00

Each Additional Hour

\$2.00

Specialty Beverages

Margaritas	\$65.00 per gallon
Bloody Mary's	\$65.00 per gallon
Domestic Keg	\$250.00 per Keg
Imported or Microbrew Keg	\$350.00 per Keg
House Wines	\$20.00 per bottle
House Champagne	\$20.00 per bottle
Fruit Punch Station	\$22.00 per gallon
Sorbet Punch	\$30.00 per gallon
Champagne Punch	\$60.00 per gallon
Mai Tai Punch	\$70.00 per gallon