



Together  
forever

Plan your special day at the  
**Four Points by Sheraton Phoenix North**

2532 West Peoria Ave, Phoenix, AZ 85029 | 602.331.9324 | [www.FourPoints.com/PhoenixNorth](http://www.FourPoints.com/PhoenixNorth)  
A 22% taxable service charge and sales tax will be added to all final prices.

**FOUR  
POINTS**  
BY SHERATON  
Phoenix North



# Wedding Ceremony

Ceremony Fee \$700++ with same-day wedding reception

Ceremony Fee \$1000++ without wedding reception

## All of our wedding ceremonies include the following touches:

Set up and tear down

White Roman arch columns

White padded resin chairs

Fruit infused water station

Fresh rose petals down aisle

Unity table

DJ table

Option of outdoor lawn or indoor atrium

Complimentary rehearsal

Onsite wedding coordinator

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# Collection Details

## We want your special day to be all about you.

Plan the wedding you've always imagined with help from Four Points by Sheraton Phoenix North. Whatever you can imagine—traditional elegance in a Grand Ballroom, a romantic outdoor ceremony, a casual patio affair—we can help you make it happen. If you don't see what you want, just ask. We are here to make your event a success!

## The reception fee includes the following touches:

- Romantic guest room for wedding evening
- Up to five hours of cocktail and reception
- Two butler passed hors d'oeuvres
- Candle centerpieces
- Tiered wedding cake with cake cutting
- White or black wedding linen
- Wedding party or sweetheart table
- Guest tables & chairs
- Sparkling champagne toast

- Romantic guest room amenity
- In-room breakfast for two
- Dance floor
- Getting ready hospitality suite (based on availability)
- Gift, guestbook, DJ and cake tables
- Professional wait staff
- Bartender
- China, Glassware & Silverware
- Coffee, Iced Tea & Water for Reception
- Venue Coordinator
- Set Up and Tear Down



Reception Fee: \$950++

# Plated Dinner

## Let's eat!

Plated meals are accompanied by salad, seasonal vegetable, starch, warm rolls and butter and coffee, decaffeinated coffee, water and iced tea.

## Salads

(select one)

### Sonoma Salad

Baby spinach with dried cranberries, feta, spiced walnuts, pomegranate seeds and champagne vinaigrette

### Garden Salad

Field Greens with tear drop tomato, shaved carrots, English cucumber and house choice of two dressing on table

### Farm Salad

Arugula with roasted beets, blue cheese crumbles and toasted pecans with a balsamic vinaigrette

### Salad Caprese

Fresh mozzarella, tomato, basil and extra virgin olive oil with a balsamic vinegar reduction

## Entrees

### Chicken Gruyere

with wild mushrooms

35++

### New York Strip

lowa strip loin with wild mushrooms and gorgonzola

49++

### Grilled Atlantic Salmon

stuffed with crabmeat and served with lemon butter sauce

44++

### Herb Crusted Roasted Prime Rib

with au jus and creamed horseradish (not available for tastings)

43++

### Honey Chipotle Roasted Chicken

32++

### Fin and Feather Duet

grilled salmon and sautéed chicken with citrus butter sauce

51++

### Red Snapper Puttanesca

38++

### Seared Beef Tenderloin

with a tarragon, shallots jus

53++

### Lemon-Thyme Chicken

32++

### Duo of Beef Tenderloin and Prawns

served with citrus butter

53++

## Vegetables

(select one)

Haricot Verts

Heirloom Baby Carrots

Grilled Asparagus

Roasted Squash & Sweet Peppers

## Starches

(select one)

Cilantro-Citrus Rice

Potato Duchess

Rosemary Scented Kennebec Mashed Potatoes

Arborio Rice Torta

Smoked Paprika Roasted Baby Potatoes

# Buffet Dinner

## Wedding Table

Accompanied by single selection of carving station, single selection of chafer service entrée, the chef's fresh seasonal vegetable creation, either a potato or rice medley, rolls and butter, coffee, decaffeinated coffee, water and iced tea. A \$50 service fee applies to groups under 50 attendees. Carving stations are not available for tastings.

### Buffet

45++

### Chafer Entrée

(selection of one)

### Salads and Presentations

Southwest Caesar salad

Roasted vegetable salad

Spinach and seafood toss

Chef's choice of vegetable

Chef's choice of starch

Grilled salmon with crabmeat and lemon butter sauce

Grilled breast of chicken with champagne chive butter sauce

Roasted Iowa pork tenderloin with pineapple relish

Chicken marsala

Tortellini with pesto infused oil

Roasted chicken breast with fresh basil, prosciutto and red pepper

Baked tilapia with mango salsa

Sliced roast beef with hunter sauce

Additional selection of chafer served entrée: 5++ per person

Prices listed are per person unless otherwise noted.

A 22% taxable service charge and sales tax will be added to all final charges.

### Carving Stations

(selection of one)

Sage and citrus stuffed pork loin with BBQ pineapple sauce

Smoked turkey breast with cilantro chipotle sauce

Prime rib of beef au jus

Honey Glazed Ham

Golden Roasted Turkey

# Hors d'oeuvres

## Selection of hors d'oeuvres available with dinner packages:

Cherry tomato with boursin cheese on focaccia	Steamed vegetable pot sticker with soy BBQ sauce
Fig and goat cheese flatbread	Salmon pinwheel with caviar
Pork or vegetable egg roll with Thai plum sauce	Sesame chicken on ginger rice cracker
Crab stuffed mushroom cap	Crab Rangoon with hoisin sweet sauce
Spanakopita	Beef satay with peanut dipping sauce
Deviled egg with crabmeat	Whipped brie with spicy apple chutney

**Additional hors d'oeuvres:** Priced per 100 pieces unless otherwise noted. Tax and service charge excluded in prices below.

### Cold Hors d'oeuvres

Marinated artichoke stuffed with crabmeat	195
Salmon pinwheels with caviar	250
Southwest pinwheels	180
Salami coronets stuffed with herbed cream cheese	165
Chilled jumbo shrimp	295
Marinated asparagus tips wrapped with prosciutto	225
Tri-color tortellini skewers	175
Southwestern beef with black bean relish and sour cream	250
Sesame chicken teriyaki on ginger rice cracker	275
Cherry tomato with boursin cheese on focaccia	250
Whipped brie with spicy apple chutney	225

### Hot Hors d'oeuvres

Mini crab cakes with remoulade	225
Jumbo stuffed mushrooms with spinach and feta	165
Jumbo stuffed mushrooms with crabmeat	195
Sea scallops wrapped in bacon	295
Swedish meatballs	160
Chicken or beef sauté with peanut dipping sauce	190
Mini chimichangas with salsa fresca	150
Bite size eggrolls with sweet and sour sauce	160
Fried ravioli with marinara sauce	160
Pot stickers with dipping sauce	195
Crab rangoon with dipping sauce	195
Portobello mushroom empanada with fresh herbs	200
Fig and goat cheese flat bread	200

# Morning Jubilee

## Wedding Brunch 39++

(A \$50 service fee applies to groups under 50 attendees. Price listed is per person unless otherwise noted.)

### Included

Assorted breakfast danishes, muffins,  
and croissants

Fresh bagels with cream cheese, lox, red onions,  
capers, chopped eggs, butter and fruit preserves

Tossed field greens with house dressing

Marinated mushrooms with sweet onions in fine  
herbed balsamic dressing

Antipasto salad

Fresh fruit salad with toasted coconut dressing

Shrimp salad with sun dried cilantro vinaigrette

Fluffy scrambled eggs

Cheese blintzes with wild berry glaze

Smoke house bacon and country sausage links

Home style breakfast potatoes

Chicken piccata

Rice pilaf

Fresh seasonal vegetables

Warm rolls and butter

Assorted chilled juices

Coffee, decaffeinated coffee, and assorted hot teas

Iced tea

Sparkling wine and sparkling cider toast

### Omelet Station 6++

Uniformed chef required at a flat rate of \$50++

(One chef required per 75 guests)



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# Station Enhancements

Enhance your guests' experience with a dessert table or specialty station as a late night snack!

## Dessert Tables

Priced per person unless otherwise noted

### Classically Classic

Petite deserts to include chocolate truffles, eclairs, cream puffs and assorted cheesecakes 10++

### Chocolate Dipped Strawberries

White and dark chocolate dipped strawberries with whipped cream and biscotti 8++

### Shooters

Selection of three:  
Strawberry cheesecake, chocolate cheesecake, tiramisu cheesecake or peanut butter cheesecake 8++

### Chocolate Fountain

Fresh fruit, pretzels, biscotti, and marshmallows  
Serves approximately 100 guests 375++

### S'mores

Milk chocolate, marshmallows and graham crackers 10++

## Specialty Stations

Priced per person unless otherwise noted

### Mexican Fiesta

Spicy beef and chicken, diced tomato, shredded lettuce, cheddar cheese, sour cream, and pico de gallo with mini flour tortillas and taco shells 10++

### Nachos

Trio of salsa, black beans, chipotle , salsa fresca, sour cream, chile con queso, jalapenos, house made corn tortilla chips 8++

### Asian Flair

Pot stickers, vegetable stir fry, egg rolls, and fortune cookies 8++

### Soft Pretzels

Dipping sauces to include Dijon mustard, beer cheese and honey mustard 7++





# Bar Details

## Packages made easy for you:

With three great tiers of bars to choose from it makes it easy to select which drinks to serve your guests. Each bar begins with 2 hours of consecutive hosted service. Choose the amount of hours you want to host from the tables below. Interested in having a cash bar? Not a problem! We can accommodate this for you as well.

## Soft Bar

### Wine

Century Cellars : Chardonnay, Merlot & Cabernet Sauvignon

William Wycliff : Sparking Wine

### Non-Alcoholic

Soft Drinks, Juices, Bottled Water & Mocktails

### Beer

Domestic : Budweiser, Bud Light, Miller Light & Coors Light

Imported & Craft : Fat Tire & Sam Adams

(Additional beers available for substitution)

2 Hours	3 Hours	4 Hours	5 Hours
\$15++	\$20++	\$23++	\$25++



# Bar Options

## Call Bar

**Signature drink:** Create one signature named by you and we will feature it throughout the evening!

## Spirits

Czar Vodka, Potters Gin & Rum, Potters Canadian Whiskey, Puerto Vallarta Tequila

## Wine

Bogle: Chardonnay, Merlot & Cabernet Sauvignon

William Wycliff: Sparking Wine

## Beer

Domestic : Budweiser, Bud Light, Miller Light & Coors Light

Imported & Craft : Fat Tire & Sam Adams

## Non-Alcoholic

Soft Drinks, Juices, Bottled Water & Mocktails



2 Hours	3 Hours	4 Hours	5 Hours
\$23++	\$28++	\$31++	\$33++

# Bar Options

## Premium Bar

**Signature drink:** Create TWO signature named by you and we will feature it throughout the evening! One for the bride and the groom!

### Spirits

Smirnoff Vodka, New Amsterdam Gin, Captain Morgan Rum, Jack Daniels Whiskey, El Jimador Silver Tequila, Johnnie Walker Red Scotch

### Wine

William Hill Cabernet Central Coast, Sterling Chardonnay, A by Acacia Pinot Noir & Luna Pinot Grigio

William Wycliff: Sparking Wine

### Beer

Domestic : Budweiser, Bud Light, Miller Light & Coors Light

Imported & Craft : Fat Tire & Sam Adams

### Non-Alcoholic

Soft Drinks, Juices, Bottled Water & Mocktails

2 Hours	3 Hours	4 Hours	5 Hours
\$25++	\$30++	\$33++	\$35++

## Specialties

Add to any package

Price per gallon  
(serves approximately 20)

Ultimate Margaritas 90++

Sparkling Wine Mimosas 85++

Red or White Sangria 96++



# Decor Options

## Up Lights

LED Up Lights: \$35++ each (12-16 varies by guest size)

## Fabric Swag

Ceiling Swag

3 Panels Full Ballroom: \$500++

2 Panels 3/4 of Ballroom: \$400++

Sweetheart or Bridal Party Table: \$300++ & Upwards (varies by bridal party size)

## Charger Plates

Gold or Silver Lacquer Charger: \$1.50++

## Chairs

Chair Covers: \$2.75++

White or Black

Chair Covers & Sash: \$2.75++

Gold, Silver or black. Additional colors available upon request

Chiavari: \$7.50++

Silver, Gold, Ghost, Fruitwood or Black



# Preferred Vendors

## Planners & Coordinators

Nicole Arend Weddings & Events  
(602) 334-6227  
[www.nicolearendweddings.com](http://www.nicolearendweddings.com)

Amorous Weddings & Events by Stephanie  
(480) 274-5373  
[www.amorousweddingsandevents.com](http://www.amorousweddingsandevents.com)

## Photographers

Still Life Studios  
(480) 985-3959  
[www.stilllifestudios.com](http://www.stilllifestudios.com)

Robert Godgridge Photography  
(602) 334-5170  
[www.robertgodgridgephotography.com](http://www.robertgodgridgephotography.com)

## Disc Jockey

High Energy  
630-279-4169  
[www.highenergypartyproductions.com](http://www.highenergypartyproductions.com)

Bella Sano  
480-798-4797  
[www.bellasanodjaz.com](http://www.bellasanodjaz.com)

Got You Covered  
(602) 722-5416  
[www.gotyoucoveredmusic.com](http://www.gotyoucoveredmusic.com)

## Décor & Rentals

Butterfly Events  
623-866-2675  
[info@butterflyeventsonline.com](mailto:info@butterflyeventsonline.com)

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## Florists

In Bloom  
(602)266-6648  
[www.communityfloristaz.com](http://www.communityfloristaz.com)

Haute Haus Luxury Events & Fine Floral  
(602) 320-3366  
[www.hautehausevents-floral.com](http://www.hautehausevents-floral.com)

## Suits & Tuxes

Mr. Formal  
(480) 784-4075  
[www.mrformalaz.com](http://www.mrformalaz.com)

Celebrity Tux & Tails  
(602) 258-1462  
[www.celebritytuxandtails.com](http://www.celebritytuxandtails.com)

## Bridal & Bridesmaids Dresses

Kairia's Bridal  
602-997-1113  
[www.kairasbridal.com](http://www.kairasbridal.com)

Belly Lily Bridal  
(623) 825-4496  
[www.bellalilybridal.com](http://www.bellalilybridal.com)

Bella Bridesmaids  
(480) 399-8550  
[www.bellabridesmaids.com](http://www.bellabridesmaids.com)

## Hair & Makeup

Hair & Make Up by C.Ness  
(602) 319-0263  
Instagram: @muahbynness

## Officiants

Mike Kennedy  
(602) 469-2677  
[www.arizonaweddingceremonies.com](http://www.arizonaweddingceremonies.com)

Matt T. Nathanson  
(480) 363-4282  
[www.firstofficiant.com](http://www.firstofficiant.com)

## Cinematography

Amoroma Productions  
(562) 999-4710  
[www.amoromaproductions.com](http://www.amoromaproductions.com)

## Invitations & Stationary

Kitty Meow Creative Boutique  
[www.kittymeowboutique.com](http://www.kittymeowboutique.com)

Posh Invitations  
(602) 295-2709  
[www.poshweddinginvitations.com](http://www.poshweddinginvitations.com)

## Entertainment

Snapbooth AZ  
(480) 540-6238  
[www.snapbooth.com](http://www.snapbooth.com)



# Vendor Package

Don't have time to make appointments to visit with a bunch of vendors? We've handpicked the best in the industry just for you at half the price! Add our vendor package onto to any reception dinner to save yourself time and money.

\$5,700 Inclusive

## DJ:

- No Overtime Charges- Yours for the day not by the hour
- On-line Reception Planner
- Initial Consultation Meeting within 30 days of booking
- 2 hour Planning Consultation Meeting-approximately 30 days prior to wedding date
- Main Sound System w/Subwoofer
- Dance Floor Lighting

## Photography:

- 5.5 hours of wedding day coverage with 1 photographer
- 90 day online proofing and ordering gallery
- Medium resolution DVD and printing rights to be received shortly after your wedding day.

## Floral:

Florals have a vast variety of blooms and greenery so every wedding is unique. We allot \$1,000 to go towards your florals. You get to choose how to spend this!

Common items include: Bouquets, Boutonnieres, Corsages, Ceremony Arrangement and Centerpieces.



Available to Four Points by Sheraton Phoenix North booking couples only. Priced as is. Rate includes taxable service charge of 22% and current state sales tax of 8.6%. Vendors may not be substituted. Other restrictions and exclusions may apply.

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