



WEDDINGS 2024

WRIGLEY
MANSION

PHOENIX • ARIZONA

INTRODUCTION

A Wedding to Fit Your Heart's Desire

Storybook weddings, inspiring cuisine, gorgeous surroundings. Our weddings always create the most special memories. Designing the perfect event around your dreams is what we do best. You and your guests will be awed by sweeping views of the mountains and city below, our historic and storied building, and of course the food, created by Chef David Brito. Whether your wedding will be an intimate gathering of 10, a sit-down for 250, or reception-style events of up to 1,000 guests, you can count on our professional special events team to make it happen as you imagine it. As you browse through our packages, please keep in mind that our staff is here to help every step of the way. If there is something you'd like that will make your day special, just ask. We're flexible - it's your dream day and your lifetime memories!

CEREMONY

Wrigley Mansion Ceremony
starts at \$4,000 Includes:

Wedding Garden & Beautifully
Manicured Lawn Area

White Garden Chairs

Two (2) Private Ready Room Suites
for the Day of the Wedding

Gift and Guest Book Tables

Wrigley Mansion Bottled Water Station

RECEPTION

Round Dinner Tables

High & Low Cocktail Tables

Ivory, Black, or White Linen

Ivory, Black, or White Napkins

Wrigley Glassware, Flatware and China

Wrigley Mansion Event Chairs

Chivari Chairs Available at an Additional Cost

Water Station



RUBY PACKAGE

\$130 per person

COCKTAIL HOUR

Butler Passed Hors D'oeuvres - Select Three

BELGIAN ENDIVE

Goat Cheese, Asian Pear, Pine Nut

GRILLED SOURDOUGH BRUSCHETTA

Marinated Grapes, Ricotta, Pistachio

DUCK CONFIT CROQUETTES

Bacon-Mustard Emulsion

SPANISH ALBONDIGAS

Brava Sauce, Manchego Cheese

CRISPY SHRIMP

Sweet & Sour Sauce, Sesame

NOTE: vegan/vegetarian options are available

RECEPTION

Plated Dinner: Includes House-Made Bread & Butter, Coffee & Tea Service

FIRST COURSE – Select One

GRILLED CAESAR SALAD

Romaine, Parmesan, Savory Breadcrumbs, House Caesar Dressing

LITTLE GEM SALAD

Corn & Tarragon Vinaigrette, Pistachio, Pickled Radish

MAIN COURSE – Select One

CHILEAN SEA BASS

Creamy Polenta, Haricot Vert, Citrus Beurre Blanc

JIDORI CHICKEN BREAST

Wild Mushroom Risotto, Grilled Rapini, Jus

PRIME FILET MIGNON

Pomme Purée, Glazed Carrots, Bordelaise



SAPPHIRE PACKAGE

\$140 per person

COCKTAIL HOUR

Butler Passed Hors D'oeuvres - Select Three

BELGIAN ENDIVE

Goat Cheese, Asian Pear, Pine Nut

GRILLED SOURDOUGH BRUSCHETTA

Marinated Grapes, Ricotta, Pistachio

DUCK CONFIT CROQUETTES

Bacon-Mustard Emulsion

SPANISH ALBONDIGAS

Brava Sauce, Manchego Cheese

CRISPY SHRIMP

Sweet & Sour Sauce, Sesame

SMOKED SALMON "LOX"

Rye Bread, Pickled Onion, Cream Cheese, Dill

CRAB CAKE

Remoulade, Pickled Peppers

BUCKWHEAT BLINI

Caviar, Crème Fraiche, Lemon Gem



RECEPTION

Plated Dinner: Includes House-Made Bread & Butter, Coffee & Tea Service

FIRST COURSE - Select One

GRILLED CAESAR SALAD

Romaine, Parmesan, Savory Breadcrumbs, House Caesar Dressing

LITTLE GEM SALAD

Corn & Tarragon Vinaigrette, Pistachio, Pickled Radish

BUTTER LETTUCE SALAD

Citrus Vinaigrette, Trout Roe, Radish, Fine Herbs, Cashews

SALAD LYONNAISE

Frisée, Bacon-Mustard Vinaigrette, Lardons, Croutons, Soft Egg

MAIN COURSE - Select One or Duet Plate

CHILEAN SEA BASS

Creamy Polenta, Haricot Vert, Citrus Beurre Blanc

JIDORI CHICKEN BREAST

Wild Mushroom Risotto, Grilled Rapini, Jus

PRIME FILET MIGNON

Pomme Purée, Glazed Carrots, Bordelaise

DUET

PRIME FILET MIGNON & CHILEAN SEA BASS

Pomme Purée, Glazed Carrots, Bordelaise, Citrus Beurre Blanc

PRIME FILET MIGNON & JIDORI CHICKEN BREAST

Wild Mushroom Risotto, Grilled Rapini, Jus

CHILEAN SEA BASS & JUMBO PRAWNS

Creamy Polenta, Haricot Vert, Citrus Beurre Blanc

NOTE: vegan/vegetarian options are available

EMERALD PACKAGE

\$170 per person

COCKTAIL HOUR

Butler Passed Hors D'oeuvres - Select Four

BELGIAN ENDIVE

Goat Cheese, Asian Pear, Pine Nut

GRILLED SOURDOUGH BRUSCHETTA

Marinated Grapes, Ricotta, Pistachio

DUCK CONFIT CROQUETTES

Bacon-Mustard Emulsion

SPANISH ALBONDIGAS

Brava Sauce, Manchego Cheese

CRISPY SHRIMP

Sweet & Sour Sauce, Sesame

SMOKED SALMON "LOX"

Rye Bread, Pickled Onion, Cream Cheese, Dill

CRAB CAKE

Remoulade, Pickled Peppers

BUCKWHEAT BLINI

Caviar, Crème Fraiche, Lemon Gem

HIRAMASA TOSTADA

Avocado, Tomatillo, Cilantro



RECEPTION

Plated Dinner: Includes House-Made Bread & Butter, Coffee & Tea Service

FIRST COURSE - Select One

GRILLED CAESAR SALAD

Romaine, Parmesan, Savory Breadcrumbs, House Caesar Dressing

LITTLE GEM SALAD

Corn & Tarragon Vinaigrette, Pistachio, Pickled Radish

BUTTER LETTUCE SALAD

Citrus Vinaigrette, Trout Roe, Radish, Fine Herbs, Cashews

SALAD LYONNAISE

Frisée, Bacon-Mustard Vinaigrette, Lardons, Croutons, Soft Egg

BEETROOT SALAD

Goat Cheese, Arugula, Grapefruit, Spiced Pumpkin Seeds, Pumpernickel Crumb

MAIN COURSE - Select Two Entrées or Duet

CHILEAN SEA BASS

Creamy Polenta, Haricot Vert, Citrus Beurre Blanc

JIDORI CHICKEN BREAST

Wild Mushroom Risotto, Grilled Rapini, Jus

PRIME FILET MIGNON

Pomme Purée, Glazed Carrots, Bordelaise

BERKSHIRE PORK LOIN

Sweet & Sour Braised Cabbage, Mustard, Jus

DUET

PRIME FILET MIGNON & CHILEAN SEA BASS

Pomme Purée, Glazed Carrots, Bordelaise, Citrus Beurre Blanc

PRIME FILET MIGNON & JIDORI CHICKEN BREAST

Wild Mushroom Risotto, Grilled Rapini, Jus

CHILEAN SEA BASS & JUMBO PRAWNS

Creamy Polenta, Haricot Vert, Citrus Beurre Blanc

NOTE: vegan/vegetarian options are available

COCKTAIL ENHANCEMENTS

ELEVATING THE EVENING

PRICED PER PERSON: 40 Person Minimum

*\$200 Per Hour Culinarian Fee Required for Action Stations. One Attendant Per 50 Guests Recommended

CHEESE	22	SEASONAL FRUIT DISPLAY	13
Selection of Imported & Domestic Cheeses, Jams, Dried Fruit, Nuts & Grilled Bread		Assortment of Fresh Fruit	
CHARCUTERIE	26	SHRIMP COCKTAIL	24
Selection of Imported & Domestic Meats, Jams, Dried Fruit, Nuts & Grilled Bread		Poached Shrimp, Cocktail Sauce, Lemon	
CHEESE & CHARCUTERIE	32	*CAVIAR	MP
Selection of Imported & Domestic Cheeses and Meats, Jams, Dried Fruit, Nuts & Grilled Bread		Accoutrements of Buckwheat Blinis, Crème Fraîche, Chive, Shallot, Lemon, Boiled Egg	
CRUDITE & DIPS	18	SEAFOOD EXTRAVAGANZA	MP
Seasonal Raw Vegetables, Vadouvan Aioli, Hummus, French Onion Dip, Crackers, Crostini		Oysters, Shrimp, Crab Merus, Ceviche	



LATE NIGHT SNACKS

DANCING THE NIGHT AWAY

PRICED PER PERSON: 40 Person Minimum

*\$200 Culinarian Fee Required for Action Stations. One Attendant for every 75 Guest Recommended

STREET TACO STATION - Select Two 32

Carne Asada
Chipotle Citrus Chicken
Garlic & Aleppo Shrimp
Accoutrements: Tomatillo Salsa, Pico de Gallo, Cotija, Cilantro, Crema, Limes, Yellow Onion, Shredded Lettuce
Warm Flour & Corn Tortillas

SLIDER STATION - Select Two 28

French Fries with Roasted Garlic Aioli,
Classic Sauce, Ketchup
Beef Slider
Cheddar, Caramelized Onion, Classic Sauce
Fried Chicken Slider
Slaw, Spicy Aioli, Honey Glaze
Philly Cheesesteak Slider
Sauteed Onions & Peppers, Provolone
Impossible Vegan Slider
Tomato, Lettuce, Roasted Garlic Aioli, Avocado

MAC & CHEESE STATION - Select Two 28

Classic Three Cheese Macaroni
White Cheddar, Parmesan, Manchego
Wild Mushroom Macaroni
Mushroom-Gruyere Cream Sauce, Bacon,
Herb Bread Crumbs
Spinach & Goat Cheese Macaroni
Caramelized Onions, Pine Nuts, Pesto

***GRILLED CHEESE STATION 25**

Brioche - Yellow Cheddar, Caramelized Onion, Bacon
Sourdough - Ham, Pepperjack, Sliced Tomato
*Requires a Culinarian

***PIZZA STATION 28**

Classic Margherita - Mozzarella, Basil, Tomato Sauce
Classic Pepperoni - 3-Cheese Blend, Tomato Sauce
*Requires a Culinarian

ALL AMERICAN STATION 25

Chicken Tenders
Regular & Sweet Potato Tater Tots
French Fries
Condiments: Ketchup, Spicy Aioli

***S'MORES STATION 18**

Graham Crackers, Mini Chocolate Chip Cookies,
Mini White Chocolate Macadamia Nut Cookies
Toppings: Marshmallows, Dark Chocolate, Milk Chocolate,
Nutella, Sliced Strawberries
*Requires a Culinarian



DRESSING ROOMS

SUSTENANCE BEFORE THE BIG MOMENT!

SNACKS

ASSORTED BREAKFAST PASTRIES	79 per doz
SEASONAL FRESH FRUIT	14 per person
BAGELS & CREAM CHEESE	96 per doz
YOGURT BAR Greek and Flavored Yogurt, Wild Berries, House-Made Almond Granola, Assorted Seeds & Nuts	18 per guest
CROISSANT SANDWICH Scrambled Eggs, Rosemary Ham, Gruyere Cheese	144 per doz
BREAKFAST BURRITO Scrambled Eggs, Bacon, Chorizo, Poblano Peppers, Asadero Cheese, Ranchero Salsa	144 per doz
CHICKEN CAESAR WRAP Grilled Chicken, Romaine Lettuce, Parmesan Cheese, Cesar Dressing	14 per guest
CHEESE & CHARCUTERIE BOARD	33 per guest

BEVERAGES

DOMESTIC BEER	7 each
IMPORTED BEER	8 each
SOFT BEVERAGES	4 each
NAME BRAND COCKTAILS	12 each
PREMIUM BRAND COCKTAILS	14 each
SUPER PREMIUM BRAND COCKTAILS	16 each



TERMS & CONDITIONS

THE FACTS

WEDDING PLANNER

All weddings are required to have a professional planner. The planner will act as a liaison between Wrigley Mansion and the Wedding Party. The planner is responsible for coordination and planning of entire event, including vendors, rentals and securing personal property of the wedding. **Day-of wedding planners are not permitted.**

MENU SELECTION

To assure that your menu selections can be made available, please submit them at least 21 days in advance. We can customize menus according to needs. Please discuss with your event manager. Special dietary needs available upon request in advance.

MEAL GUARANTEES

A meal guarantee is required 14 days prior to your function. If a meal guarantee is not given, Wrigley Mansion will set it based on the last available written estimate. If attendance falls below the guarantee in either case, the host is responsible for the number guaranteed. The final count for each entrée is due to the Wrigley Mansion 14 days in advance for choice-of entrée. Client must provide escort cards indicating each guest's entrée selection. Chef selection of vendor meals are available upon request at \$45++ per plate.

BANQUET EVENT ORDERS

Upon review of your event requirements, event order will be sent to you for your signature and approval of final arrangements and prices. If you do not advise your event manager at the Wrigley Mansion of any changes on the event order 14 days prior to event, you agree that the event order will be considered accepted by you as correct and final.

FOOD AND BEVERAGE SERVICE

The Arizona State Liquor Board regulates the sale and service of alcoholic beverages. The Wrigley Mansion is responsible for the administration of these regulations. According to Arizona state law based on Wrigley Mansion's liquor license, alcohol cannot be brought onto or off of the property from outside sources. Furthermore, the Wrigley Mansion, at our discretion, can refuse service to any guest who appears impaired or underage. Additionally, the Wrigley Mansion does not allow outside food to be brought onto the property, without prior written approval. Exceptions to this are wedding cakes from a licensed bakery.

TERMS & CONDITIONS

THE FACTS continued

LABOR CHARGES

BARTENDERS/Bar Set-Up

Bartenders are provided at a charge of \$200.00++ each.

Bartenders are required for all event bars. Bar set-up, \$200 each.

CULINARIANS

Culinarians are required for action stations and are charged starting at \$200.00++.

GARDEN TERRACE

Dinner service operations fee starts at \$5,000.

PARKING CHARGES

Our valet is managed by a third party. Please ask your event manager for information and pricing.

SALES TAX & SERVICE CHARGE

A 24% service charge is added to the final bill.

Current Arizona state sales tax is applicable to the total.

DATE HOLDS, DEPOSITS & PAYMENTS

Soft holds on available dates are complimentary, limited to 72 hours. It is the client's responsibility to contact Wrigley Mansion to secure the date and space.

Firm Date holds require a signed contract + 25% of all known charges.

An additional 25% of all known charges will be charged six months prior to event date.

Final payment will be collected as 100% of known charges 14 days prior to the event.

Client is responsible for all charges above and beyond deposits.

CLIENT AND WEDDING PLANNER RESPONSIBILITIES

Entertainment/music, upgraded linens & rental equipment, audio visual, officiant, flowers, décor, candles, cake & other services not specified on the banquet event order.



JAMIE HORMEL HOSPITALITY