Tasty Wedding Menus For Your Kierland Resort Nuptuals

Written by Leslie K. Hughes Tuesday, 07 March 2017 12:28 - Last Updated Tuesday, 07 March 2017 12:55

How many weddings have you been to where the food was just not right? Likely, quite a few. Food at weddings is something that can be difficult to do well.

And though food may not be at the top of your list for your wedding, it certainly is for your guests.

And thankfully, there are some who have definitely mastered the art of wedding food, one of which is <u>The Westin Kierland Resort & Spa</u>. As one of the top wedding venues in Arizona, Kierland definitely takes the cake with their wedding menus. The resort's culinary team will work with you to create the menu of your dreams without you having to lose sleep over it.

Trust us, your guests will thank you.

With multiple menus to choose from filled with incredible foods from fennel pollen-dusted salmon, to kobe beef short rib and pacific sea bass, Kierland has every possible taste of your guests covered.

Take a look below at their three main menu options. They also offer hors de'oeuvres, reception enhancements and appetizer enhancements as well as late-night snacks for when your guests get hungry after dancing the night away at your wedding.

	23.24
	- Salar
DREAMWEAVERS	103
	2 dilles
DINNER PACKAGE	(Case)
PASSED HORS D'OEUVRES	CONSTRUCTION OF
3 pieces per person of your choice of hot or cold hors d'oeuvres	163
FIRST COURSE	11.0
(your choice of one from the following)	192
SPINACH & FRISEE SALAD	Crease and
poached baby pears, ricotta salata, toasted pine nuts, pickled red onions, fig vinaigrette	473
SOUTHWEST CAESAR	
blistered corn, oven-cured tomato, manchego cheese,	2 Alle
combread croutons, cilantro-lime caesar dressing	63.20
ARTISAN BABY LETTUCE	R. C. 3.
heirloom tomatoes, cucumber, toasted sunflower seeds crisp phyllo, roasted shallot vinaigrette	C. C. C.
Crisp prysio, roasted shanot vinagrette	103
SECOND COURSE	40
(choose one from the following)	7.5.20
AGAVE-GLAZED FREE RANGE CHICKEN	Children of
poblano polenta, broccolini, roasted red pepper, cascabel demi-glace	4.23
GRILLED ARIZONA PRIME BEEF STRIP LOIN	100
jumbo asparagus, sautéed mushrooms, horseradish butter, oven-roasted fingerling potatoes, caramelized onion reduction	a dias
	730.02
FENNEL POLLEN-DUSTED SALMON	1.6035
wild rice-lentil pilaf, roasted red beets, sautied kale, roasted mango relish	A 2
champagne toast	
DESSERT	736 3
UE33ER1 custom wedding cake	
Custom wedding cake	Carles of
freshly brewed Starbucks* regular and decalfeinated coffee,	AY
assorted Tazo* teas and condiments	1
	2.00
	(CG)

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	1.03
VIEDI AND	
KIERLAND	
DINNER PACKAGE	
Bintenthiotote	
PASSED HORS D'OEUVRES	Children and Children
3 pieces per person of your choice of hot or cold hors d'oeuvres	
FIRST COURSE	
(your choice of one from the following)	63.2
SWEETHEART	A.C.2
bibb lettuce, Iolia rossa, treviso, rose petals, edible flowers, rose water champagne vinaigrette	
BOUQUET OF FIELD GREENS	
torched goat cheese, piquant peppers, fig.compote, sherry vinalgrette	
SPINACH & TREVISO	
SPINACH & TREVISO toffee cashews, abbey lee farms tomatoes,	- ARSIA
dehydrated apricots, white cranberry vinaigrette	
SECOND COURSE (choose one dust entrie) from the following)	- 2100
(choose one duet entrée from the following)	
KOBE BEEF SHORT RIB & PACIFIC SEA BASS	ALCO!
cured tomato grits, limonoello glaze, brussels sprouts, roasted red peppers	18.00 g
GRILLED BEEF TENDERLOIN & APPLE ICE WINE POACHED LOBSTER	
petite squash, forest mushroom ragout, apple cider butter,	
goat cheese polenta cake, roasted eggplant	
GRILLED CHICKEN & SKUNA BAY SALMON	6 35
rosemary au jus, crab meat gratin, charred red pepper, golden beets	
champagne toast	
	- 2 Mar
DESSERT	6.2.2
custom wedding cake	ALC: NO
freshly brewed Starbucks* regular and decaffeinated coffee,	
assorted Tazo* Teas and condiments	
	11
	Porte State

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Kierland also offeres a Farewell Breakfast Menu to send your guests back home with a full and happy belly.

For more information about catering your Kierland wedding, please call 480.624.1000 or email info@kierlandresort.com.

The Westin Kierland Resort & Spa is located at 6902 E. Greenway Parkway, Scottsdale AZ 85254