

## **AMARA RESORT & SPA WEDDING INFORMATION**

*At Amara Resort and Spa, you will discover modern elegance, tranquil creekside gardens with breathtaking red rock views and staff that are dedicated to your personal experience providing unparalleled hospitality.*

*The boutique resort has a tranquil Terrace Garden, perfect for ceremonies, with easy access to the waters edge. The natural outdoor setting combined with a sense of intimate privacy has made it a favorite site amongst couples to begin their 'happy ever after'.*

*The Creekside Courtyard offers al fresco dining and a beautiful outdoor location for Hors d'Oeuvres and Champagne Reception.*

*The Meditation Room features Double French Doors that open onto a spacious balcony providing exceptional views of Snoopy Rock. An abundance of natural lighting creates a lively yet gentle environment in which to celebrate.*

*Sedona Room, located on the ground floor. Well appointed and conveniently situated with good access to outdoor space, terraces and Gardens.*

*Amara is the stage on which to create your vision, where every detail can be tailor made to suit your taste, transforming your dreams into a memorable day to cherish.*

## **Banquet and Event Fees include;**

- *Standard Banquet Chairs and Tables, White or Ivory Linen.*
- *House Flatware, Glass and Silverware.*
- *Standard room setup preferences including; Head Table, Cake Table, Gift Table.*

*Upgraded Linens, Chair Covers, Table and Room Décor and all extended set-up requirements will incur an additional labor fee. Suggested support vendors are skilled and professional in their field of expertise, Flowers, Cakes, Photography, Transportation etc. This list is not considered to be exhaustive. All services are contracted separately from Amara Hotel and Spa.*

*Garden Chairs – A Required rental for all Creekside Garden Ceremonies – rental cost per chair \$2.50*

*Amara Resort requires that all food and beverage be furnished by the hotel. No outside beverages are permitted to be served during the Event.*

*Outdoor Music can be Acoustic only, all Amplified Music and Entertainment must be held in an Event Room, ending at 11pm.*

*Function Space rental charges are based upon the location, and may be reduced based on minimums met with Food and Beverage requirements.*

*All Food and Beverage, Room Rentals and Additional Fees are subject to 21% Service Charge and 10.737% Arizona Sales Tax. Prices are subject to change without notice*

## Packages

### Cupid Wedding Package - Limit 15 People Inclusive of Bride and Groom

- One Night Accommodation in a Creekside Suite for Bride and Groom.
- Continental Breakfast for Two.
- Bottle of French Champagne and Handmade Chocolates upon Arrival.
- One 60 Minute Massage at Amara Spa (does not include Therapist Gratuity).
- Custom Clutch Bridal Bouquet. Bride chooses color, Florist creates the Bouquet. (Specific Flowers may be selected, additional fee is usual).
- One Grooms Boutonniere - Custom Chosen Color, Florist creates Boutonniere to complement Bouquet. Total Floral Value \$150.00 Additional floral needs available, individually priced.
- Custom Made Two-Tier Wedding Cake.
- Oak Creek Garden Ceremony Location.
- White Garden Chairs for Ceremony.

**\$1,700.00**

### Aphrodite Wedding Package - Limit 24 People Inclusive of Bride and Groom

- One Night Accommodation in a Creekside Suite for Bride and Groom.
- Continental Breakfast for Two.
- Bottle of French Champagne and Handmade Chocolates upon Arrival.
- One 60 Minute Massage at Amara Spa (does not include Therapist Gratuity).
- Custom Clutch Bridal Bouquet. Bride chooses color, Florist creates the Bouquet. (Specific Flowers may be selected, additional fee is usual).
- One Grooms Boutonniere - Custom Color Choice, Florist creates Boutonniere to complement Bouquet. Total Floral Value \$150.00. Additional floral needs available, individually priced.
- Custom Made Two-Tier Wedding Cake.
- Oak Creek Garden Ceremony Location.
- White Garden Chairs for Ceremony.
- One Hour Photography with Sedona's most prominent Bridal Photographer (additional time available).

**\$2,350.00**

*Venus Wedding Package - Limit 36 People Inclusive of Bride and Groom*

- *One Night Accommodation in a Creekside Suite for Bride and Groom.*
- *Continental Breakfast for Two.*
- *Bottle of French Champagne and Handmade Chocolates upon Arrival.*
- *60 minute Couples Massage at Amara Spa (does not include Therapists Gratuity).*
- *Custom Clutch Bridal Bouquet. Bride chooses Color, Florist creates the Bouquet. (Specific Flowers may be selected, an additional fee is usual.)*
- *1 Grooms Boutonniere - Custom Color Choice, Florist creates Boutonniere to complement Bouquet. Floral Value \$200.00 Additional floral needs available, individually priced.*
- *Custom Made Two-Tier Wedding Cake.*
- *Ceremony French Champagne Toast for all Guests.*
- *Oak Creek Garden Ceremony Location.*
- *White Garden Chairs for Ceremony.*
- *One Hour Photography with Sedona's most prominent Bridal Photographer (additional time available).*

**\$3,100.00**

## **TRAY PASSED HORS D' OEUVRES**

**\$20**

*(Choice of Four and Based on a One Hour Reception)  
Available only for group of 15 or more*

### **Beef**

*Mint-Scented Lamb Loin with Curried Shallots,  
Grapes and Feta Cheese*

*Petit Filet Mignon with Sweet Marsala Onions  
and Blue Cheese*

*Beef Satay with Appropriate Sauce*

*Garlic-Rubbed Beef Tenderloin on Mushroom  
Risotto*

*\*Beef Tar Tare with Red Onion and Caper  
Relish*

*Grilled NY Steak on Pepper and Onions*

### **Poultry**

*Chicken Satay with Appropriate Sauce*

*Cinnamon-Roasted Duck Breast on Truffled  
Grapes*

*\*Curried Chicken and Golden Raisins*

*Grilled Jalapeño, Cilantro Roasted Chicken and  
Cheese Quesadilla*

### **Pork**

*Chili-Rubbed Pork Tenderloin with Apple Relish  
Prosciutto-Wrapped Melon on Brie Fondue*

### **Seafood**

*Caramelized Scallops with Basil and Fig Jam  
Prosciutto-Wrapped Shrimp with Walnut and  
Parsley Pistou*

*\*Coriander-Seared Ahi Tuna with Pickle-Ginger  
Cucumber*

*Panetta-Wrapped Scallop with Tomato Confit  
Dungeness Crab Cake with Spiced Remoulade*

*\*Seared Ahi Tuna Nicoise on Fried Potato*

*\*Gingered-Tuna Tar Tare*

*Garlic Shrimp with Basil Aioli on Prosciutto  
Chip*

### **Vegetarian**

*Truffled-Mushrooms and Basil Aioli*

*\*Heirloom Tomato and Garlic-Herb Cream  
Cheese*

*Arancini (Fried Risotto with your choice protein)*

*\*Goat Cheese Mousse and Roasted Beets on  
Grilled Flatbread*

*Mozzarella Di Bufala Pizzettes with Basil  
Pomodoro Sauce*

## **RECEPTION DISPLAY STATIONS:**

*All Stations have been designed for 60 minutes of Service Prior to  
Dinner.*

*Stations Displayed more than 60 minutes will incur a \$150  
Surcharge per Hour.*

*\*A Labor Charge of \$125 per Uniformed Culinary person will be  
applied for Attended Stations.*

*Groups under 30 guests are subject to \$150 per Station  
Surcharge.*

### **Antipasti Platter** **\$16**

*Roasted Peppers, Grilled Zucchini, Asparagus, Marinated  
Artichoke Hearts, Mushrooms, Air Dried Meats, Olives,  
Confit Tomatoes, Basil Pesto and Marinated Mozzarella*

### **Chilled Seafood Display** **\$33**

*Poached Shrimp, Crab Legs, Oyster on the Half Shell,  
Cocktail Sauce, Fresh Lemon Wedges, Remoulade,  
Mignonette and Tabasco Sauce*

### **Fruit and Cheese Display** **\$13**

*International and Domestic Cheeses Garnished with Dry  
Fruit and Fresh Fruit Preserves  
Accompanied by Assorted Breads, Crostini and Crackers*

### **Vegetable Crudités** **\$13**

*Fresh Display of Broccoli, Cauliflower, Baby Carrots,  
Celery, Cherry Tomatoes and Radishes, Accompanied by  
Chive and Garlic Sour Cream, Dill Yogurt and Buttermilk -  
Herb Dressing*

### **Mediterranean Display** **\$14**

*Garlic-Lemon Hummus, Tabuleh, Olives and Pita Bread  
Add to Antipasti Platter for an Additional \$6 per person*

### **Ceviche Station** **\$16**

*Chef's Choice of White Fish, Calamari, Scallops and  
Shrimp. Garnished with Diced Tomato, Red Onion,  
Jalapeño Peppers, Avocado, Mango and Extra Virgin Olive  
Oil*

*Served with Crisp Corn Tortilla Chips*

### **Salsa Bar** **\$15**

*Homemade Tortilla Chips and Traditional Mild and Hot  
Salsa, Pico de Gallo, Chili Con Queso and Homemade  
Guacamole*

### **Petit Four Station** **\$16**

*Choice of 4: Chef's Selection of Miniature Desserts to  
Include: Chocolate Covered Strawberries, Mini Tiramisu,  
Tartlets, Mini Caramel Cheesecakes, Chocolate Truffles  
Fruit Tartlets*

## **CHEF ATTENDED ACTION STATIONS:**

All Stations have been designed for 60 minutes of Service Prior to Dinner.

Stations Displayed more than 60 minutes will incur a \$150 Surcharge

\*A Labor Charge of \$125 per Uniformed Culinary person will be applied for Attended Stations. Groups under 25 guests are subject to \$150 per Station Surcharge.

### **Crepe Station\***

A Uniformed Culinary person will prepare to order Fresh Crepes with a Selection of Fillings to include Mushrooms, Grilled Vegetables, Spinach and Aged Goat Cheese

**\$14 per person**

(Add 1 Meat for an additional \$4 per person)

### **Pasta Station\***

A Uniformed Culinary person is optional to prepare the following items to Order.

Fresh Cavatelli Pasta \* Rigatoni Pasta \* Potato Gnocchi \* Penne Pasta Linguini Pasta \* Parmigiano-Meatballs and Marinara \* Bolognese and Fresh Basil

Grilled Vegetables \* Grilled Chicken \* Pomodoro \* Alfredo Pesto and Artichokes

**\$18 per person – Two Pasta, Two Sauce Selections**

**\$22 per person – Three Pasta, Three Sauce Selections**

### **Mexican Fajita Station\***

Tender Thin Cut Roasted Filet Mignon, Grilled Chicken, Grilled Sweet Pepper, Pico De Gallo, Sweet and Hot Salsa, Fresh Guacamole, Caramelized Onions, Shredded Variety of Cheeses, Warm Tortillas

**\$19 per person**

### **Sauté Station\***

Sea Scallops with Black Truffle-Citrus Butter and Pancetta  
“XL” Shrimp with Tarragon Pesto and Tomato Confit

Chili-Garlic Glazed Pork Tenderloin with Apple and Pecan Chutney  
Rosemary-Scented Beef Tenderloin with Marsala Onion and Blue Cheese

**\$22 per person - One Selection**

**\$25 – Two Selections**

### **Carving Station \***

A Uniformed Culinary person will Carve the following to Order

All other proteins are available upon Request.  
All will be served with French Dinner Rolls

Rosemary-Roasted Beef Tenderloin with Marsala Onion and Blue Cheese Relish  
**\$215 per Tenderloin (Serves up to 8 Guests)**

Garlic and Whole Grain Roasted Rubbed Prime Rib  
**\$185 per Prime Rib (Serves up to 16 Guests)**

Bacon-Wrapped Pork Loin with Pancetta and Apple Chutney  
**\$165 per Loin (Serves up to 12 Guests)**

Pineapple Glazed and Clove Studded Ham  
**\$140 per Ham (Serves up to 20 Guests)**

Sage-Roast Turkey Breast with Truffle-Mushrooms  
**\$135 per Turkey Breast (Serves up to 8 Guests)**

## **PLATED DINNER APPETIZERS:**

*Antipasti Chopped Salad, Tomato, Olive, Artichoke, Salami, Arugula, Roasted Peppers*  
**\$9**

*Roasted Baby Beets, Goat Cheese Mousse, Citrus Scented Baby Lettuce*  
**\$10**

*Housemade Ricolla Cavatelli, Herbs, Shaved Reggiano-Parmegiano*  
**\$10**

*Tomato & Shrimp Cannelloni with White Truffle Butter*  
**\$11**

*Shrimp Risotto with Sweet Garlic*  
**\$12**

*Fresh Mozzarella, Heirloom Tomato, Arugula and Balsamico*  
**\$13**

*Lump Crab Cake, Spiced Remoulade, Micro Herb Salad*  
**\$14**

## **CHILDREN'S DINNER MENU**

**\$22**

*(Under 12 years old)*

### **Starter**

*Fruit Cup*

### **Main Course**

*(Choice of One)*

*Chicken Fingers*

*Pasta Alfredo*

*Macaroni and Cheese*

*Grilled Cheese Sandwich*

### **Choice of sides**

*French Fries*

*Mixed Vegetables*

# **PLATED DINNER SELECTIONS:**

*Not intended for a flow basis*

**Entrée Pricing included Soup or Salad and Dessert- Please select from options below**

## **Soups**

*Roasted Tomato & Fennel with Basil Crème \* Lobster Bisque, Lemon Crème Fraiche \* Tuscan Bisque, Chiabatta Crouton, Heirloom Tomato \* White Bean Soup, Ham Hock, Sherry Gastrique \* Truffled-Mushroom Cream, Citrus Glazed Mushrooms  
Chunky-Potato & Leek Vichyssoise \* Tortilla Soup, Cumin-Lime Crème Fraiche \* Traditional Gazpacho  
Chicken Noodle Soup with Egg Noodles and Seasonal Vegetables*

**OR**

## **Salad**

*Baby Organic Mixed Greens with Grapes, Candied Pecans, Champagne Vinaigrette  
Arugula, Shaved Apple, Crumbled Gorgonzola, Endive and Red Wine Vinaigrette  
Iceberg Wedge, Prosciutto Carpaccio, Sweet Cantaloupe and Buttermilk Dressing  
Hearts of Romaine Caesar Salad, Herb Crouton, Creamy Garlic Vinaigrette  
Frisee of Arugula, Roasted Shallots, Crisp Pancetta, Red Wine Syrup  
Bibb Lettuce Salad, Fresh Mozzarella, Tomato, Charred Red Peppers, Basil Vinaigrette  
Baby Spinach, Grilled Onions, Peas, Warm Bacon-Sherry Vinaigrette  
Spinach Salad, Spiced Pecans, Strawberries and Goat Cheese with Specialty Vinaigrette*

## **Entrée**

*Tomato Roasted Alaskan Halibut, Lemon-Scented Yukon Gold Potatoes, Caper Butter*

**\$66**

*Red Wine Braised Beef Short Ribs, Creamy Polenta, Glazed Baby Vegetables, Gremolata*

**\$62**

*Rosemary-Scented Pork Tenderloin, Whipped Potatoes, Caramelized Apple Jus*

**\$64**

*Grilled Filet Mignon, Mushroom Risotto, Marsala Onion Relish, Porcini Demi Glace*

**\$75**

*Sage Roast Breast of Chicken, Pomme Puree, Roasted Pepper-Olive Relish*

**\$61**

*Slow Roasted Colorado ½ Rack of Lamb, Goat Cheese Dauphinoise*

**\$72**

*Oven Roasted Atlantic Salmon, Cauliflower Two Ways, Tarragon Pistou*

**\$64**

*Pan Seared Chilean Sea Bass, Vegetable Fricasse, Olives, Tomato Vinaigrette*

**\$70**

*Cinnamon-Roasted Duck Breast, Port Poached Pears, Toasted Walnuts, Balsamic-Brown Butter*

**\$66**

*Australian Barramundi, Celery Root Puree, Shaved Fennel Salad, Brown-Butter, Parsley*

**\$65**

*Veal Loin, Blue Cheese Potato Croquette, Mushroom-Grape Relish, Red Wine Demi-Glaze*

**\$69**

*New York Steak Slow Roasted with Thyme, Sweet Garlic Butter, Baby Fingerling Potatoes*

**\$71**

*Butter Poached Lobster on Artichoke Ragù*

**\$85**

*Seared Diver Sea Scallop on Creamy Polenta*

**\$85**

## **Duets**

*Customize Your Duet Entrée by Choosing Two of the Above Entrees. Our Executive Chef will make suggestions on the pairings if needed. Pricing Based on the Higher Priced Entrée.*

# **BUFFET DINNER**

## **SELECTIONS:**

*Dinner Buffets are designed for a Maximum of 60 minutes.*

*Food and Beverage items will be refreshed upon Request and Changed at \$150.00 per Additional Hour.*

*Groups under 30 guests are subject to a \$150 Buffet Surcharge*

### **Desert Butte BBQ \$60**

*Grilled Milano Chicken Salad with Apricots and Tarragon*

*German Potato Salad with Apple Wood Smoked Bacon*

#### **Entrée (Choice of 2)**

*Slow Cooked St. Louis Spare Ribs*

*Roasted Fresh Ham Brown Sugar Glaze*

*Free Range Chicken White Truffle Peach BBQ Sauce*

*Buttered Corn on the Cob*

*Slow Baked Beans with Molasses, Bacon and Sweet Garlic*

*Garlic Whipped Herb Potatoes*

*Creamy House Made Slow Baked Macaroni and Tillamook Cheddar Cheese*

*Assorted Artisan Bread with Garlic-Herb Butter and Olive Oil*

*Freshly Brewed Coffee and International Teas*

*\*A Labor Charge of \$125 per Uniformed Culinary person*

### **Southwestern Buffet \$62**

*Organic Mixed Greens, Toasted Pumpkin Seed, Roasted Corn, Tomato, Cucumber*

*Cilantro-Lime Vinaigrette and Pasilla Blue Cheese Dressing*

*Jicama Salad with Hearts of Palm*

*Mango Vinaigrette*

*Potato Salad with Roasted Chiles and Apple Wood Smoked Bacon*

#### **Entrée (Choice of 2)**

*Ancho Chile Grilled Flank Steak*

*Chicken Enchiladas with Poblano Cream*

*Tortilla Baked Brook Trout Lemon-Sage Butter*

*Chayote Squash and Zucchini Casserole Queso Fresco*

*Mexican Rice*

*Jalapeño Cheese Rolls and Corn Bread Muffins with Whipped Honey Butter*

*Freshly Brewed Coffee and International Teas*

### **Spa Buffet \$68**

*Spinach Salad with Spiced Pecans, Strawberries and Goat Cheese*

*Specialty Vinaigrette*

*Grilled Seasonal Vegetable Platter Served*

*Cold with Chef's Selection of Dipping Sauce*

*Smoked Salmon on Avocado Salad*

*Rosemary Grilled Chicken*

*Savory Herb Marinated Tofu on Mushroom with Red Pepper Vinaigrette*

*Whole Wheat Cous Cous with Vegetables*

*Assorted Artisan Bread with Olive Oil*

*Freshly Brewed Coffee and International Teas*

### **Cal-Ital Buffet \$70**

*Tuscan White Bean with Smoked Tomato Broth*

*Antipasto Display*

*Organic Greens, Peperchini, Sweet Onions, Marinated Olives, Grilled Artichokes, Balsamic Vinaigrette and Creamy Pesto Dressing*

#### **Entrée (Choice of 2)**

*Beef Tornedos with Roasted Garlic-Truffle Sauce*

*Rosemary Grilled Chicken with Mushrooms*

*Pan Seared Salmon Puttanesca*

*Tiny Cheese Tortelinis*

*Grilled Vegetable Ragù*

*Fresh Baked Bread Sticks, Focaccia, Chiabatta Roll*

*Pesto, Balsamic and Olive Oil*

*Freshly Brewed Coffee and International Teas*

## **BANQUET BEVERAGE**

### **PACKAGES: ONE HOUR**

#### **Silver Bar Package                      \$15.50**

**Vodka** – Skyy  
**Gin** – Tanqueray  
**Tequila** – Sauza Gold  
**Scotch** – Cutty Sark  
**Bourbon** – Jim Beam  
**Rum** – Cruzan

#### **Beers**

Assorted Domestic and Imported

#### **Wine**

Choice of Two  
Chardonnay, Merlot, Cabernet Sauvignon  
**\$13.00 Each Additional Hour**

#### **Gold Bar Package                      \$18.00**

**Vodka** – Absolut  
**Gin** – Beefeater  
**Tequila** – Hornitos  
**Scotch** – Dewars  
**Bourbon** – Jack Daniels  
**Rum** – Bacardi

#### **Beers**

Assorted Domestic and Imported

#### **Wine**

Choice of Two  
Chardonnay, Merlot, Cabernet Sauvignon  
**\$15.50 Each Additional Hour**

#### **Platinum Bar Package                      \$21.00**

**Vodka** – Grey Goose  
**Gin** – Bombay Sapphire  
**Tequila** – Patron Silver  
**Scotch** – Chivas Regal  
**Bourbon** – Makers Mark  
**Rum** – Bacardi White

#### **Beers**

Assorted Domestic and Imported

#### **Wine**

Choice of Two  
Chardonnay, Merlot, Cabernet Sauvignon  
**\$19.00 Each Additional Hour**

## **BAR OPTIONS:**

#### **Silver Bar**

Drinks Based on Consumption

Cocktails - \$7.50  
Domestic Beers - \$5.50  
Import - \$5.50  
Wine -\$6.00

#### **Beers**

Budweiser                      Bud Light                      Corona  
Heineken                      Oak Creek Amber  
Oak Creek Nut Brown

#### **Gold Bar**

Drinks Based on Consumption

Cocktails - \$9.00  
Domestic Beers - \$5.50  
Import - \$5.50  
Wine -\$6.00

#### **Beers**

Budweiser                      Bud Light                      Corona  
Heineken                      Oak Creek Amber  
Oak Creek Nut Brown

#### **Platinum Bar**

Drinks Based on Consumption

Cocktails - \$10.50  
Domestic Beers - \$5.50  
Import - \$5.50  
Wine -\$6.00

#### **Beers**

Budweiser                      Bud Light                      Corona  
Heineken                      Oak Creek Amber  
Oak Creek Nut Brown

**\*\*Wine by the bottle available upon request.**

**\*\*Bartender Fee: \$125 for up to 5 hours**

# ***Suggested Vendor List of Sedona and Flagstaff***

## **Marriage License:**

Clerk of the Superior Court, the following website gives details of Office Hours, Locations and License Requirements.

[clerkofcourt.maricopa.gov/marlic.asp](http://clerkofcourt.maricopa.gov/marlic.asp)

## **Ministers and Officiates:**

- Rev. William Gameson, Catholic, Non Denominational, Buddhist
- Rev. Shanandoah Sterling, Non Denominational, Native American, Inter Faith (928) 282 3335
- Rabbi Alicia Magal, Jewish Community of Sedona and Verde Valley (928) 204 1286  
[rabbialiciamagal@esedonada.net](mailto:rabbialiciamagal@esedonada.net)
- Rev. Andrew Murphy (Bi-Lingual Ceremonies) (928) 204 5934  
[heartofsedonaweddings@gmail.com](mailto:heartofsedonaweddings@gmail.com)
- Janice Midkiff, Ceremony of Love, Non Denominational (928) 852 0120  
[loveinsedona@aol.com](mailto:loveinsedona@aol.com)

## **Wedding Coordinators:**

- Sedona Wedding Planner, Karen Lynn (928) 282 7594 [sedonaweddingplanner.com](http://sedonaweddingplanner.com)
- Sedona Luxury Weddings, Judi Bloomfield "J.B" (928) 282 4811 [sedonaluxuryweddings.com](http://sedonaluxuryweddings.com)
- Weddings In Sedona, Susan Perry (928) 204 2363 [weddingsinsedona.com](http://weddingsinsedona.com)
- Van Damme Weddings, Margaret (928) 282 5067 [vandammeweddings.com](http://vandammeweddings.com)
- Ceremony of Love, Janice Midkiff (928) 852 0120 [ceremonyoflove.net](http://ceremonyoflove.net)

## **Custom Cakes:**

- Sedona Sweet Arts, Donna Varney (928) 282 4635 [sedonasweetarts.com](http://sedonasweetarts.com)
- Sedona Cake Couture, Andrea Blaut (928) 204 2887 [sedonacakes.com](http://sedonacakes.com)

## **Florists:**

- Bliss Floral, Amy Mills (928) 203 9992  
[blissfloral.com](http://blissfloral.com)
- Mountain High Flowers, Kim Sutherland (928) 203 4211 [mountainhighflowerssedona.com](http://mountainhighflowerssedona.com)
- Events by Showstoppers, Jim Bullock (928) 203 9096 [eventsbyshowstoppers.com](http://eventsbyshowstoppers.com)

## **Photography:**

- Bob Coates Photography, (928) 284 0200  
[bcweddingphoto.com](http://bcweddingphoto.com)
- Pamela Duffy Photography, (928) 284 9383  
[www.pameladuffyphoto.com](http://www.pameladuffyphoto.com)
- David Sunfellow Photography, (928) 282 6120  
[weddings@sunfellowphotography.com](mailto:weddings@sunfellowphotography.com)
- Katrina Wallace Photography, (928) 204 2631  
[sedonabride.com](http://sedonabride.com)

## **Transportation:**

- White Tie Transportation, Joseph Uffins (928) 203 4500 [whitetietransportation.com](http://whitetietransportation.com)
- Sedona Trolley (928) 282 5400  
[sedonatrolley.com](http://sedonatrolley.com)
- Sedona Limousines (928) 204 1383  
[sedonalimos.com](http://sedonalimos.com)

## **Entertainment and Musicians:**

- B and M Mobile Disc Jockey, (928) 420 9535  
[bestmusicever.com](http://bestmusicever.com)
- Sedona Sounds DJ, Bobby Russell (866) 820 5550 [dj@sedonasounds.com](mailto:dj@sedonasounds.com)
- Artist in Rhythm, Steve Douglas (928) 284 1795  
[steve@artistsinrhythm.com](mailto:steve@artistsinrhythm.com)
- Brian David, Performance Guitarist (928) 600 5153 [krivaguitarist@aol.com](mailto:krivaguitarist@aol.com)
- Sedona Harp Central, Lily Swan (928) 899 6496  
[lilyswan.com](http://lilyswan.com)

## **Hair and Makeup Consultants:**

- Chic Hair Salon, Ron Peterson (928) 282 2475
- Patricia L. Vaga, [sedonahairandmakeupartist.com](http://sedonahairandmakeupartist.com)
- Salon Virtu, (928) 282 1564.