

The background of the cover is a photograph of a stone building with a gabled roof and a small arched window. In the foreground, there are out-of-focus pink flowers and green leaves. A large white arch is superimposed over the center of the image, containing the title and subtitle. A dark grey horizontal bar is at the bottom.

THE WOODLAND / EST. 1909

THE WOODLAND GUIDE

ALL-INCLUSIVE

Catering

You can expect an email from Heidi's Events & Catering in the next 48 hours. In the meantime, please take a moment to review the menu options included in the following pages before discussions.

Contact Person: Meagan Gustafson

Email: meagan@heidisevents.com

Cell: 320.219.8683

Bar

Please anticipate a welcome email within the next 48 hours from Liquid Caterers, which will kick off your onboarding and sets expectations. You will be sent a link, to where you will be able to build your own custom package and book seamlessly.

Contact: Ashley

Email: Cheers@liquidcaterers.com

Cell: 480.506.0368

Day of Coordination

You can anticipate an introductory email and call approximately six months before your event date. If you are interested in services beyond day-of coordination, please feel free to take the initiative and reach out to Abby.

Contact Person: Abby

E-Mail: abby@copperblossevents.com

Cell: 602.759.0267

DJ

You can anticipate an introductory email and call approximately 3 months before your event date.

Contact Person: Javier

E-Mail: javier@djdwest.com

Cell: 623.256.7887

The Bride
& Groom ✧

All-Inclusive *Next Steps*

While our comprehensive package aims to streamline your planning process, please note that the following services are NOT included and need to be arranged separately:

- ◆ Officiant Services
- ◆ Event Decor and Floral Design
- ◆ Photography/Videography
- ◆ Cake and Desserts

TIER 3

package

Heidi's Events &
Catering

Cocktail Hour | Hand Passed Hors D'Oeuvre (Choose One)

Broccoli and Cheese Arancini with Honey Dijon Yogurt Dip *V

Fried Buffalo Cauliflower Wings *GF, VG

Asian Vegetable Spring Roll with Sweet Chili Sauce *VG

Nashville Hot Chicken Bite with Dill Pickle Chip

Grilled & Chilled Chicken Caprese Bite with Pesto *GF

Apple Cinnamon Wrapped Bacon Bite *GF @

Florentine Chicken Meatball with Homemade Cheese Sauce S

Salmon Cake with Citrus Aioli @

Philly Cheesesteak Spring Roll with White BBQ @

Char Siu Pork Satay *GF @ Cream Cheese Stuffed & Bacon Wrapped Jalapeño

OPTION 1

Classic Caesar Salad

Sliced Baguettes and Butter

Fresh Cooked Spaghetti Noodles

Homemade Marinara Sauce *GF, VG

Hearty Tomato Meat Sauce *GF

Creamy Alfredo Sauce *V

Served with Parmesan Cheese and Crushed Red Pepper Flakes

OPTION 2

Flour Tortillas *V

Corn Taco Shells *GF, VG

Lettuce, Onions, Cilantro, Cheese Sour Cream,

Homemade Salsa Seasoned Ground Beef with Cumin and Red Chili

Shredded Chicken with Green Chili

Served with Refried Black Beans *GF, VG

Mexican Rice with Onions, Tomatoes, and Green Chili *GF, VG

OPTION 3

Classic Garden Salad with Green Goddess Ranch Dressing

Stone-Oven Pizza (Choose One)*

Classic Caprese | Italian Cheeses, Tomato, Homemade Pesto

Chef's Fave | Artichoke, Spinach, Goat Cheese, Chicken, White Sauce

Zonie | Red Sauce, Pepperoni, Sausage, Mushroom, Jalapeno, Cheese

Hawaiian | Red Sauce, Sliced Ham, Pineapple, Cheese

Spicy Thai | Grilled Chicken, Slaw, Thai Peanut Sauce

Have It Your Way | Choose Up to Three Toppings to Build Your Own! *Add a 2nd Pizza for \$10/person!

TIER 2

Heidi's Events &
Catering

package

Cocktail Hour | Hand Passed Hors D'Oeuvre (Choose Two)

Broccoli and Cheese Arancini with Honey Dijon Yogurt Dip *V

Fried Buffalo Cauliflower Wings *GF, VG

Asian Vegetable Spring Roll with Sweet Chili Sauce *VG

Nashville Hot Chicken Bite with Dill Pickle Chip

Grilled & Chilled Chicken Caprese Bite with Pesto *GF

Apple Cinnamon Wrapped Bacon Bite *GF @

Florentine Chicken Meatball with Homemade Cheese Sauce S

Salmon Cake with Citrus Aioli @

Philly Cheesesteak Spring Roll with White BBQ @

Char Siu Pork Satay *GF @ Cream Cheese Stuffed & Bacon Wrapped Jalapeño

OPTION 1

Classic Garden Salad *GF, V with Green Goddess Ranch Dressing

Maple-Glazed Chicken Breast with Mustard Jus *GF @

Five Spice Coffee-Rubbed Beef Brisket *GF

Served with Herbed Vegetable Medley *GF, VG and Roasted Potatoes *GF, VG

OPTION 2

Hatch Green Chili Caesar Salad with Homemade Green Chili Dressing *GF, V @

Coconut Cream Sofrito Chicken Breast *GF

Beef Barbacoa with Mexican Spices *GF

Served with Mexican Calabacitas Vegetables *GF, VG and

Chipotle Mashed Potatoes

OPTION 3

Hatch Green Chili Caesar Salad with Homemade Green Chili Dressing *GF, V @

Coconut Cream Sofrito Chicken Breast *GF

Beef Barbacoa with Mexican Spices *GF

Served with Mexican Calabacitas Vegetables *GF, VG and

Chipotle Mashed Potatoes

TIER 1

Heidi's Events &
Catering

package

Cocktail Hour | Hand Passed Hors D'Oeuvre (Choose Three)

Broccoli and Cheese Arancini with Honey Dijon Yogurt Dip *V

Fried Buffalo Cauliflower Wings *GF, VG

Asian Vegetable Spring Roll with Sweet Chili Sauce *VG

Nashville Hot Chicken Bite with Dill Pickle Chip

Grilled & Chilled Chicken Caprese Bite with Pesto *GF

Apple Cinnamon Wrapped Bacon Bite *GF @

Florentine Chicken Meatball with Homemade Cheese Sauce S

Salmon Cake with Citrus Aioli @

Philly Cheesesteak Spring Roll with White BBQ @

Char Siu Pork Satay *GF @ Cream Cheese Stuffed & Bacon Wrapped Jalapeño

OPTION 1 - PLATED DINNER

Classic Caprese *GF, V with Honey Balsamic Drizzle

Maple Glazed Chicken with Mustard Jus *GF @

Five Spice Coffee-Rubbed Beef Brisket *GF

Served with Herbed Vegetable Medley *GF, VG and

Herbed Broccoli Mashed Potatoes *GF

OPTION 2 - PLATED DINNER

Cowboy Caviar Salad *GF, V with Cilantro Lime Vinaigrette @

Grilled Chicken Thigh and Jalapeño Kabob *GF

Garlic Guajillo Marinated Flank Steak *GF

Served with Mexican Street Corn *GF, V and

Chipotle Mashed Potatoes

ADDITIONAL *Selections*

Poultry

Chicken Breast Cacciatore *GF
Herbed Chicken Marsala with Mushrooms
Chicken Breast with Lemon Sun Dried Tomato Cream Sauce
Pan Seared Balsamic Chicken Thighs *GF
Raspberry Chipotle Chicken Breast *GF
Chicken Tikka Masala *GF
Sour Cream & Green Sauce Chicken Enchiladas *GF
Award Winning BBQ Chicken *GF
Southern Buttermilk Fried Chicken *GF

Steaks & More

Molasses Grilled London Broil with Molasses Steak Sauce *GF
Beef & Pancetta Bolognese over Pasta Phoenician Style Carne Asada *GF

Pork

Char Siu (Chinese BBQ Pork) *GF
Eight Hour Roasted Arizona Spiced Pork Shoulder *GF
Slow Cooked Green Chili Pork *GF

Seafood/Shellfish

Shrimp Fra Diavolo *GF
Rockfish Piccata with Lemon Caper Sauce
Roasted Salmon with Sweet Chipotle Glaze *GF

Meatless

Charred Ricotta Green Beans with Lemon *GF, V
Vegan Napoleon Tower *GF, GV (Plated Only)
Roasted & Stuffed Poblano Pepper *GF, V
Three Cheese Enchiladas with Red Sauce *GF, V
Twice Baked Stuffed Acorn Squash *GF, V

Vegetables

Orange Spiced Chili Carrots *GF, V

Potatoes, Pasta, and Rice

Garlic Mashed Potatoes *V
Wild Rice Trio *VG
Rojo Rice *VG
Pasta with EVOO & Herbs *V
Refried or Black Beans *GF, V

Salad

Mediterranean Salad *GF, V with Herbed Vinaigrette @ Elote Calabacitas Slaw
*GF, V with Chili Mayo
Fresh Cut Kale *GF, V with Red Wine & Orange Zest Vinaigrette

TABLE LINEN

All-Inclusive Options

SOLID POLYESTER



BLACK, BLUSH, BURGUNDY,
BURNT ORANGE, CARDINAL RED

CELADON, CHARCOAL, CHOCOLATE
COPPER, DARK PURPLE

EGGPLANT, HOT PINK, GOLD
HUNTER GREEN, IVORY

KELLY GREEN, KHAKI, LEMON
LIGHT BLUE, LIGHT GREY

LIGHT PINK, MAIZE, NEON GREEN
NEON ORANGE, NEON PINK

NEON YELLOW, LIME, SLATE BLUE
PLUM, NAVY BLUE

TEAL, MAUVE, LILAC
ORANGE, TIFFANY BLUE

TERRA COTTA, ROYAL BLUE,
PEACH, PERIWINKLE, TURQUOISE

SEA MIST, PINK, WHITE

AVAILABLE UPGRADED LINENS: LAMOUR, VELVET, CRUSH, CRINKLE

Preferred Vendors

OUR PARTNERS!

PREFERRED

VENDOR *list*

FLORAL

Fleur PHX

www.fleurphx.com

Lush Garden Rentals

www.lushgardenrentals.com

Plum Studios

hello@plumstudios.co

Milestone Luxury Rentals

www.milestonelr.com

Anthus Floral & Event Design

filipe@anthusfloraldesignandevents.com

HAIR & MAKEUP

Seventh Ave Beauty

www.seventhavenuebeauty.com

HVH Make Up & Hair

hvhartists.com

JD Barba

hello@jdbarba.com

Saira O. Beauty

sairaobeauty@gmail.com

Styles By Alex

stylesbyalex@gmail.com

OFFICIANT

Noah Osborne

www.noahosborneofficiating.com

MISC.

Torched Elegance- Hat Station

torchedelegance@gmail.com

Wedding Socialite- Content Creator

theweddingsocialite@gmail.com

Pink Petal Productions- Content Creator

ezhana@pinkpetalbits

Cotton & Bow Paper- Stationary

jaime@cottonandbow.com

Hilton Garden Inn- Hotel

kgunn@csmlcorp.net

(Block Room Discounts Available)

PREFERRED

VENDOR *list*

PHOTOGRAPHERS/ VIDEOGRAPHERS/ PHOTO BOOTHS

Alyssa Ryan Photography
alysryanphotography@gmail.com

Esther Ruth Photo
estherruthphoto@gmail.com

Sara Bishop Photography
heybish@sarabishop.com

Stephen Paul Photo
www.stephenpaulphotography.com

Escape & Adventure
kelcee@escapeandadventurecouples.com

Christina Flaaen Media
info@christinaflaaen.com

Crazy Shotz Entertainment
denise@crazyshtzphotobooth.com

Snap Shot Photo Booths
info@snapshotzaz.com

EVENT RENTALS

The Confetti Studio
tara@theconfettistudio.com

Event Rents
<https://eventrents.com/phoenix>

Bright Event Rentals
rriccobono@bright.com

DRESSES / SUIT RENTALS

Ohana Bridal
aloha@ohanabridalaz

LUV Bridal
<https://phoenix.luvbridal.com/>

MARIEE Bridal
<https://phoenix.luvbridal.com/>

Destiny's Bride
<https://phoenix.luvbridal.com/>