Frequently Asked Questions:

When do you provide Tours or hold Open Houses?
- We offer tours Monday thru Saturday in the day or evening time, just email, text or call for a private tour. The Open House Schedule is on every page of the website.

How flexible are you with outside vendors?
- Very flexible! Clients can use Portico Wedding’s All-Inclusive Packages, they can use some of Portico’s vendors and some of their own, or bring in their own vendors. All-Inclusive Packages are customized as well to your guest count, and wishes.

Can I bring in my own alcohol?
- Yes, clients can bring in what they would like to serve through the bar with the purchase of the Bar Service Package which includes the insured bartender and security that are required, along with all the cups, napkins, straws, and ice.

Can I bring in outside food?
- Yes you can. Clients can use Portico’s amazing caterer, or bring in outside food with the purchase of a Servers Plus Package. Clients can either bring in their own food or have it delivered, and then Portico’s professional serving staff will take care of food service for the event. Plate ware, food service items such as chafers, beverage dispensers, etc… are all included with the Servers Plus Package.

Do you offer any discounts for military, or the off-season?
- Portico Weddings does have a military discount for brides and grooms who are currently serving in the military. Portico does not have an off-season discount because we do not host events in the off-season summer months.
All Events Include:

-Bride’s Room
-Groom’s Room
-Ceremony & Ceremony Rehearsal
-On Site Representative
-Unity Candle Table or Stand
-Tables and Chairs and Reception Chair Covers
-White or Beige Underlay Linens
-Overlay Linens- many colors to choose from
-Choice of Centerpieces- multiple options
-Guest Sign-In Table
-Gift Table
-Cake Table
-Buffet Table
-Head Table or Sweet Heart Table
-Bar/ Beverage Area
-Dance Floor
-Heaters or Coolers
-Set up & Clean up

Ceremony and Reception
- Portico Can Accommodate Up to 150 Guests -
Additional Rates for Holiday and Special Dates May Apply
Portico is Closed on Sundays

<table>
<thead>
<tr>
<th></th>
<th>Sat Morn (8am to 12:30)</th>
<th>Mon thru Thurs (Up to 9 Hrs)</th>
<th>Friday (2pm to 12)</th>
<th>Sat Evening (2pm to 12)</th>
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<tr>
<td>Pricing</td>
<td>$2,800</td>
<td>$3,300</td>
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Ceremony Only $750 w/ Mic & Music (with No Reception)
Check for Availability on Ceremony Only
*Pricing is Subject to Change without Notice
These Collections are available, but not required. They are also completely customizable, and adjusted for your specific guest count.

<table>
<thead>
<tr>
<th>Package Level</th>
<th>Saturday Price</th>
<th>Friday Price</th>
<th>Mon-Thurs Price</th>
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<tbody>
<tr>
<td>Standard Package</td>
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<td>Ultimate Package</td>
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</table>

- Portico Facility
- Bar Tending Service
- Catering - Standard Menu (Service for 150 Guests)
- Photographer - First Collection
- DJ Services
- Cake (150 Servings)
- Florist Basic Collection
- Officiant

- Portico Facility
- Bar Tending Service
- Catering - Deluxe Menu (Service for 150 Guests)
- Photographer - Second Collection
- DJ Services
- Cake (150 Servings)
- Florist Medium Collection
- Traditional or Luxe Photo Booth Service
- Officiant

- Portico Facility
- Bar Tending Service
- Catering - Ultimate Menu (Service for 150 Guests)
- Photographer - Second Collection
- DJ Services
- Cake (150 Servings)
- Florist Large Collection
- Traditional or Luxe Photo Booth Service
- Officiant

• For more information on included services please view full pricing guide.
• Packages are reduced for events less than 150 guests.
• To customize any package please contact a Portico representative and we will be happy to assist you.
• Tax is not included in listed price. Pricing is subject to change without notice.

Thank you for considering us for your event, and congratulations!

www.porticoweddings.com
PORTICO BAR TENDING SERVICE.......$775.00

INCLUDES:
- INSURED POUR SERVICE (required)
- EVENT SAFETY SUPERVISOR (required)
- CUPS, NAPKINS, STRAWS
- ICE
- USE OF BAR AREA

The purpose of this service is to provide the client the opportunity of substantial savings by the client supplying their own alcohol, sodas, and bottled waters. Our bartender will set up, serve, and clean up the bar. They will also pour the client's alcohol and mix all drinks professionally. At the end of the evening, the Event Safety Supervisor will take all bar leftovers to client's designated vehicle.
Service staff will allow you to be a guest at your own reception! Our friendly and professional staff members are dedicated to helping you have the wedding of your dreams. Dressed professionally, our staff will provide the final touch to your catering experience. Whether you select to serve your meal buffet style or plated, our service staff will be happy to assist with pouring the champagne for the toast and cutting and serving your wedding cake at no additional charge.

Catering is priced at buffet style. The entire dinner can be plated for an additional $650.

<table>
<thead>
<tr>
<th>Level</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Standard</td>
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<td>Deluxe</td>
<td>$43.00 per person</td>
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<tr>
<td>Ultimate</td>
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</table>

China Plate Ware (Dinner plate, cake plate, knife, dinner fork, spoon, cake fork, water goblet, champagne toaster, and linen napkin) are included.
Appetizer napkins and cake napkins are included.

-A minimum of 50 people are required for each menu.

-Portico Catering staff also buses tables, and takes care of all trash.

-Catering pricing is averaged, (not individually itemized) for service, delivery, setup, plate ware, etc.. so children over the age of 3 must be counted in your guest count.

-Gratuity is included into cost.
Choice of Two Appetizers

Sweet & Sour Meatballs
Green Chile Meatballs
Italian Meatballs
Hawaiian Meatballs with Fresh Grilled Pineapple Chunks
**Bruschetta Served with Roasted Garlic Crostini
Anti-Pasta Display (Counts as Two Appetizers or One Appetizer & Dinner Salad)
**Crudités of Fresh Vegetables with Dipping Sauce
**Seasonal Fresh Fruit Display
**Domestic Cheese Display with Assorted Crackers
Chicken Drummettes served with Tangy Bleu Cheese Dip
Jerk Chicken Drummettes Served with Tangy Blue Cheese Dip
Pollo Pinwheels
**Tri-Color Tortilla Chips with Guacamole & Chunky Salsa Fresca
Pulled Barbeque Pork served on a Cornbread Bite
Louisiana Hot Links with Spiced Mustard

Choice of One Entrée

Rosemary Roasted Chicken
Herb Grilled Marinated Chicken Breasts
Quartered Smokey Chicken with Tamarind Glaze
Quartered Spiced Rubbed Chicken
Penne Pasta Served with Bolognese Sauce
Old Fashioned Ground Sirloin Loaf
Southwestern Ground Sirloin Loaf
Mesquite Smoked Rib Tips
Pork Loin Served with Fresh Fruit Compote
Chicken, Spinach & White Cheese Enchiladas
Beef, Chicken, Pork or Green Chile Tamales
**Linguine with Tomato Basil Marinara
**Eggplant Parmesan
**Baked Ziti

Chicken Mole
Chicken Paprikash
Apricot Chicken
Spicy Island Chicken
Hawaiian Chicken
Beef Burgundy
Green Chili Beef
Seasoned Beef Taco Bar
Meatloaf Italiano
Turkey Tetrazzini
Shredded Pork Adobo
Sweet & Sour Pork
BBQ Pulled Pork Sandwich
BBQ Chopped Chicken Sandwich
BBQ Beef Brisket Sandwich

***Marked Items are Vegetarian

Standard Menu Continued on Next Page.....
Choice of One Side Dish

Roasted Garlic Mashed Potatoes
Herb Roasted Baby Red Potatoes
Au Gratin Potatoes
Whipped Pineapple Sweet Potatoes
Grilled Sweet Potato Medallions
Rice Pilaf
Spanish Rice
Coconut Basmati Rice
Red Beans & Rice
West Indian Black Beans
Refried Beans
BBQ Baked Beans
Cowboy Beans
Honey Glazed Carrots
Corn O’Brien
Pan Roasted Corn
Corn Cobbetttes
Seasonal Chef’s Selection Fresh Vegetable Medley
Fresh Steamed Green Beans with Red Pepper Strips

Choice of One Salad

Fresh Garden Salad with choice of Balsamic Vinaigrette, Citrus Vinaigrette & Ranch Dressing
Traditional Caesar Salad
Fresh Spinach Salad with Grilled Red Onions, Spiced Nuts, Strawberries & Honey Poppy Seed Dressing
Cabbage Slaw with Almonds & Sun Dried Cranberries
Grilled Vegetable Pasta Salad
Tropical Salad with Pineapple Vinaigrette
Hawaiian Cucumber Salad
Jamaican Cole Slaw
Coconut Fruit Salad
Caribbean Sweet Potato Salad
Old Fashioned Potato Salad
Macaroni Salad
Loaded Baked Potato Salad (not vegetarian)
Fruit Salad

Choice of One Bread

Dinner Rolls, Pull Apart Rolls, Roasted Garlic Bread, Breadsticks, Cornbread,
Blue Corn Muffins, Hawaiian Sweet Bread, Tortillas

Choice of Two Beverages

Freshly Brewed Coffee, Iced Tea, Tropical Iced Tea, Fruit Punch, Lemonade
Choice of Two Appetizers

Barbeque Meatballs
Green Chile Meatballs
Italian Meatballs
Hawaiian Meatballs with Fresh Grilled Pineapple Chunks
**Domestic Cheese Display Served with Assorted Crackers
**Crudités of Fresh Vegetables with Dipping Sauce
**Seasonal Fresh Fruit Display with Island Yogurt Dip
**Tortilla Chips with Guacamole & Chunky Salsa Fresca
**Tropical Salsa with Grilled Mango served with Pita Chips

**Cream Cheese, Pesto & Sun Dried Tomato Layered Torte served with European Table Crackers
Southwestern Mango Chicken Salad in a Phyllo Cup
Chicken Sate with Peanut Sauce
Jerk Chicken Drummettes served with Tangy Bleu Cheese Dip
Pollo Pinwheels
**Bruschetta served with Garlic Baked Crostini
**Caesar Salad Bite on a Parmesan Crisp
Focaccia topped with Pesto, Sun Dried Tomatoes & Chevre
**Mozzarella & Garlic Crostini
**Herbed Stuffed Mushrooms
**Individual Deep Fried Raviolis served with Grey Goose Sauce
**Spanakopita

**Roasted Red Pepper Hummus served with Flour Tortilla Chips
Anti-Pasta Display (Counts as Two Appetizers or One Appetizer & Dinner Salad)
Pulled Pork, Fire Roasted Corn, Black Beans & Cilantro on a Corn Bread Bite

Choice of Two Entrées

Rosemary Roasted Chicken
Champagne Chicken
Herb Grilled Marinated Chicken Breasts
Quartered Smokey Chicken with Tamarind Glaze
Chicken Cacciatore
Chicken Parmesan
Chicken Mole
Grilled Chicken Cortez topped with Pico de Gallo
Chicken Paprikash
Apricot Chicken
Quartered Spiced Rubbed Chicken
Spicy Island Chicken
Hawaiian Chicken
Hawaiian Haystacks
Old Fashioned Brisket of Beef
BBQ Brisket of Beef
Beef Burgundy
Smoked Sirloin Roast
Green Chili Beef
Seasoned Beef Taco Bar
Penne Pasta Served with Bologneaise Sauce

Old Fashioned Ground Sirloin Loaf
Southwestern Ground Sirloin Loaf
Meatloaf Italiano
Mesquite Smoked Rib Tips
Italian Sausage & Peppers
Mesquite Smoked Boneless Turkey
Turkey Tetrazzini
Brown Sugar Maple Glazed Pork Loin
Pork Loin Served with Fresh Fruit Compote
Marinated Pork Loin with Pineapple Mango Relish
Sliced Honey Baked Ham
Shredded Pork Adobo
Sweet & Sour Pork
Chicken, Spinach & White Cheese Enchiladas
Shrimp White Cheese Enchiladas
Beef, Chicken, Pork or Green Chile Tamales
** Linguine with Tomato Basil Marinara
**Cheese Tortellini served with Pesto Sauce
**Eggplant Parmesan
Sicilian Lasagna
**Spinach Lasagna
**Baked Ziti

BBQ Pulled Pork, Chicken or Beef Brisket Sandwich (Choice of one)

Chef Attended Pasta Bar (Counts as both entrees, buffet option only)
Penne Pasta & Cheese Tortellini with Alfredo Sauce, Tomato Basil Marinara, Bologneaise Sauce
Broccoli, Mushrooms, Onions, Fresh Garlic, Pine Nuts, Artichoke Hearts, Black Olives, Sun Dried Tomatoes,
Bell Peppers, Chicken, Italian Sausage & Freshly Grated Parmesan
Choice of Two Side Dishes

Roasted Garlic Mashed Potatoes
Three Onion Whipped Potatoes
Herb Roasted Baby Red Potatoes
Roasted Garlic & Basil Red Potatoes
Au Gratin Potatoes
Baked Potatoes
Whipped Pineapple Sweet Potatoes
Grilled Sweet Potato Medallions
Steamed Rice with Currants & Almonds
  - Rice Pilaf
  - Wild Rice
  - Spanish Rice
  - Coconut Basmati Rice
  - Red Beans & Rice

West Indian Black Beans
Refried Beans
BBQ Baked Beans
Cowboy Beans
Traditional Cornbread Stuffing
Seasonal Chef’s Selection Fresh Vegetable Medley
Fresh Steamed Green Beans with Red Pepper Strips
Honey Glazed Carrots
Corn O’Brien
Fresh Kernel Corn with Sweet Butter
Pan Roasted Corn
Caribbean Squash
Hawaiian Baked Bananas
Corn Cobettes

Choice of One Salad

-Fresh Garden Salad with choice of Balsamic Vinaigrette, Citrus Vinaigrette, Jalapeno Ranch or Ranch Dressing
-Romaine Lettuce, Mixed Green, Tuscan Beans, Diced Red Peppers, Peppercini, Shaved Parmesan Cheese tossed with Creamy Garlic Dressing
-Fresh Spinach Salad with Grilled Red Onions, Spiced Nuts, Strawberries & Honey Poppy Seed Dressing
  - Cabbage Slaw with Almonds & Sun Dried Cranberries
  - Grilled Vegetable Pasta Salad
  - Grecian Cucumber & Roma Tomato Salad with Feta
  - Southwestern Black Bean, Roasted Corn & Jicama Salad
  - Santa Fe Pasta Salad with Grilled marinated Vegetables
  - Tropical Salad with Pineapple Vinaigrette

Traditional Caesar Salad
Asian Noodle Salad
Hawaiian Cucumber Salad
Jamaican Cole Slaw
Coconut Fruit Salad
Caribbean Sweet Potato Salad
Old Fashioned Potato Salad
Macaroni Salad
Loaded Baked Potato Salad (not vegetarian)
Fruit Salad

Choice of One Bread

Dinner Rolls, Pull Apart Rolls, Roasted Garlic Bread, Breadsticks, Cornbread,
  Blue Corn Muffins, Hawaiian Sweet Bread, Tortillas

Choice of Three Beverages

Freshly Brewed Coffee, Hot Tea, Iced Tea, Tropical Iced Tea, Raspberry Iced Tea,
  Peach Ice Tea, Strawberry Tea, Fruit Punch, Lemonade
PORTICO - Ultimate Menu - Thru Arizona Catering

Choice of Two Appetizers

- Pesto Rubbed Meatballs with Wild Mushroom Sauce
- Barbeque Meatballs
- Green Chile Meatballs
- Italian Meatballs
- Hawaiian Meatballs with Fresh Grilled Pineapple Chunks
- **Imported & Domestic Cheese Display Served with Assorted Crackers
- **Crudités of Fresh Vegetables with Dipping Sauce
- **Seasonal Fresh Fruit Display with Island Yogurt Dip
- **Tortilla Chips with Guacamole & Chunky Salsa Fresca
- **Tropical Salsa with Grilled Mango served with Pita Chips
- **Cream Cheese, Pesto & Sun Dried Tomato Layered Torte served with European Table Crackers
- Southwestern Mango Chicken Salad in a Phyllo Cup
- Grilled Chicken Salad with Orange & Cilantro in a Won Ton Cup
- Chicken Sate with Peanut Sauce
- Voo Doo Chicken Skewer
- Jerk Chicken Drummettes served with Tangy Bleu Cheese Dip
- Pollo Pinwheels
- Smoked Turkey & Spiced Walnut Won Ton Served with Raspberry Jalapeno Sauce
- **Bruschetta served with Garlic Baked Crostini
- **Caesar Salad Bite on a Parmesan Crisp
- **Baby Red New Potatoes filled with Spinach & Goat Cheese
- **Eggplant & Mushroom Phyllo Triangles
- **Focaccia topped with Pesto, Sun Dried Tomatoes & Chevre
- **Mozzarella & Garlic Crostini
- **Herbed Stuffed Mushrooms
- **Individual Deep Fried Raviolis served with Grey Goose Sauce
- **Spanakopita
- **Roasted Red Pepper Hummus served with Flour Tortilla Chips
- **Green Chile & Cheese Quesadillas

Anti-Pasta Display (Counts as Two Appetizers or One Appetizer & Dinner Salad)
Individual Soup Shooters: Southern Corn Chowder, Summer Gazpacho or Wild Mushroom Bisque
- Pulled Pork, Fire Roasted Corn, Black Beans & Cilantro on a Corn Bread Bite
- Honey Baked Ham & Cranberry Relish served on Silver Dollar Corn Bread Muffins
- Shrimp & Cheese Taquitoes with Roasted Poblano Sauce
- Shrimp Spring Rolls with Sweet & Sour Sauce
- Shrimp Won Tons served with Plum Sauce

Choice of Two Entrées

- Chicken Picatta
- Chicken Bruschetta
- Chicken Marsala
- Spice Rubbed Quartered Chicken
- Grilled Boneless Chicken Filets
- Apricot Chicken
- Spicy Island Chicken
- Hawaiian Chicken
- Hawaiian Haystacks
- Marinated Pork Loin with Pineapple-Mango Relish
- Boneless Pork Chop
- Pork Osso Bucco

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08/18
Choice of Two Entrées Continued........

- Honey Baked Ham
- Honey Glazed Ham with Pineapple Chunks
- BBQ Pulled Pork
- St Louis Style Pork Ribs
- Sweet & Sour Pork
- Coconut Crusted Pacific White Fish with Pina Colada Sauce
- Sugar & Spice Salmon
- Jamaican Red Snapper
- Cilantro Grilled Prawns with Tequila Aioli
- Coconut Rum Battered Shrimp with Mango-Cilantro Salsa
- Shrimp White Cheese Enchiladas
- Southwest Shrimp Kabobs
- Bacon Wrapped Spicy Barbeque Shrimp
- Macadamia Nut Crusted Chicken Breast with Tropical Mango Salsa
- Pecan Crusted Chicken Breast with Honey Butter Sauce
- Bourbon Glazed BBQ Chicken Breast with Mushroom & Onions
- Roasted Chicken with Juahillo Sauce
- Tequila Lime Chicken Breast
- Southwestern Stuffed Chicken Breast with Spinach, Jalapeno & Monterey Jack Cheese
- Romano-Parmesan Crusted Chicken topped with Tomato Concassee
- Chicken & Spinach White Cheese Enchiladas
- Cranberry & Wild Rice stuffed Cornish Game Hens
- Herb Roasted Turkey Breast with Cranberry Relish
- Mesquite Smoked Boneless Turkey
- Pork Loin with Three Onions Apricot Marmalade
- Roasted Pork Loin with Adobo Sauce & Chipolte-Apricot Compote
- Brown Sugar Maple Glazed Pork Loin
- Southwestern Ground Sirloin Loaf with Poblano Demi Glaze
- Smoked Sirloin Roast
- Grilled Flank Steak with Molasses Sauce
- Steamship Round of Beef, Carved Tableside (Minimum of 100 guests, buffet only)
  - Old Fashioned Brisket of Beef
  - Carne Asada with Ancho-Chili Marinate & Tomatillo Salsa
  - Sirloin of Beef with Chipotle Chili Glaze
  - Mesquite Smoked Rib Tips
  - Top Sirloin Steaks
  - Tuscan Flank Steak

Or One of the Following

- Choice Prime Rib of Beef with au jus & Creamy Horseradish Sauce, Carved Tableside
- Choice NY Sirloin of Beef with Wild Mushroom or Au Poivue Sauce
- Grilled Sirloin Steaks with Sherried Mushrooms
- Peppercorn Crusted beef Tenderloin
- Tenderloin Filets
- Ahi Tuna Filets

Chef Attended Pasta Station with Penne Pasta, Cheese Tortellini, Alfredo Sauce, Tomato Basil Sauce, Bolognaisse Sauce, Broccoli, Mushrooms, Onions, Fresh Garlic, Pine Nuts, Artichoke Hearts, Black Olives, Sun Dried Tomatoes, Bell Peppers, Chicken, Italian Sausage, Smoked Salmon & Fresh Grated Parmesan
Choice of Two Side Dishes
- Roasted Garlic Mashed Potatoes
- Smoked Gouda Whipped Potatoes
- Smashed Potatoes with Gravy
- Green Chili Whipped Potatoes
- Cumin Scented Whipped Potatoes
- Au Gratin Potatoes
- Baked Potato Bar with Butter, Sour Cream & Chives
- Herb Roasted Baby Red Potatoes
- Roasted Garlic & Basil Red Potatoes
- Roasted Sweet Potato Rounds
- Sweet Potato Casserole
- Whipped Pineapple Sweet Potatoes
- Traditional Cornbread Stuffing
- Wild Mushroom Risotto
- Rice Pilaf
- Wild Rice
- Basmati Rice
- Coconut Basmati Rice
- Southwestern Rice
- Steamed Rice with Currants & Almonds
- Penne Pasta with Tomato Basil Marinara
- Green Chili Macaroni & Cheese
- Caribbean Ratatouille
- Spicy Black Beans
- BBQ Baked beans
- Cowboy Beans
- Red Beans & Rice
- West Indian Black Beans
- Fresh Steamed Asparagus
- Fresh Steamed Broccoli with Cashews
- Sautéed green Beans
- Spinach Soufflé
- Seasonal Chef Selection Fresh Vegetables
- Grilled Corn on the Cob
- Pan Roasted Corn
- Harvest Spaghetti Squash
- Caribbean Squash
- Hawaiian Baked Bananas
- Coconut Carrots
- Bahamian Style Peas & Rice

Choice of Two Salads
- Fresh Garden Salad with choice of Balsamic Vinaigrette, Citrus Vinaigrette, Jalapeno Ranch or Ranch Dressing
- Romaine Lettuce, Mixed Green, Tuscan Beans, Diced Red Peppers, Peppercini, Shaved Parmesan Cheese tossed with Creamy Garlic Dressing
- Fresh Spinach Salad with Grilled Red Onions, Spiced Nuts, Strawberries & Honey Poppy Seed Dressing
- Cabbage Slaw with Almonds & Sun Dried Cranberries
- Grilled Vegetable Pasta Salad
- Grecian Cucumber & Roma Tomato Salad with Feta
- Asian Green Salad with Mixed filed Greens topped with Bean Thread Noodles & Asian Vinaigrette
- Southwestern Black Bean, Roasted Corn & Jicama Salad
- Santa Fe Pasta Salad with Grilled Marinated Vegetables
- Loaded Baked Potato Salad (not vegetarian)

Choice of Two Breads
- Dinner Rolls
- Soft Pull Apart Rolls
- Roasted Garlic Bread
- Focaccia Bread with Herbed Olive Oil
- Warm Sour Dough Loaves with Creamery Butter
- Breadsticks
- Cornbread
- Blue Corn Muffins
- Green Chili-Cheese Corn Bread
- Hawaiian Sweet Bread
- Tropical Biscuits
- Corn Tortillas
- Flour Tortillas

Choice of Three Beverages
- Freshly Brewed Coffee, Hot Tea, Iced Tea, Tropical Iced Tea, Raspberry Iced Tea, Peach Ice Tea,
- Mango Iced Tea, Prickly Pear Iced Tea, Strawberry Tea, Fruit Punch, Lemonade

08/18
We are happy to customize a package to fit your needs just right.

FIRST PHOTOGRAPHY COLLECTION
$1,295.00
- 350 OR MORE HIGH RESOLUTION CUSTOM IMAGES ON USB
- PHOTOGRAPHY COVERAGE UP TO 7 HOURS
- 30 SPECIALLY EDITED IMAGES (B&W, SEPIA, ACTIONS, COLOR TINTED, ETC)
- MAGAZINE STYLE WEDDING ALBUM (HOLDS 40 IMAGES)
- ADDITIONAL 4 - 8X10, 4-5X7 PRINTS
- ONLINE IMAGE SHARING

SECOND PHOTOGRAPHY COLLECTION
$2,095.00
- 450 OR MORE HIGH RESOLUTION CUSTOM IMAGES ON USB
- PHOTOGRAPHY COVERAGE UP TO 9 HOURS
- 50 SPECIALLY EDITED IMAGES (B&W, SEPIA, ACTIONS, COLOR TINTED, ETC)
ITALIAN FLUSH MT ALBUM 10x10 (24 SIDE)
- ADDITIONAL 8 - 8X10, 8-5X7 PRINTS
- ENGAGEMENT SESSION (couple only- family shoots are additional)
- ONLINE IMAGE SHARING

Double Sided Hard Stock Invitations
- 5x7...$1.99 each for 50 or less
- 5x7...$1.89 each for 50-99
- 5x7...$1.79 for 100 or more
- $45 Design Fee
- Includes Envelopes

Growing Up Montage ....$195
- Includes 60 images set to one song of your choice
- Additional photos may be added for $1.66 each
- Played on Flat Screen TV, or played in Pavilion using Projection...... add'l $45

Projector or TV Set Up $125
(for Use with Own Montage/ Slide Show)

www.porticoweddings.com
480. 251. 1868
events@porticoweddings.com

We are happy to customize a package to fit your needs just right.

www.porticoweddings.com
PORTICO DJ SERVICES........$1,100

INCLUDES:
- Microphone for Ceremony
- Prelude and Ceremony Music
- Music during Cocktail Hour
- Music during Dinner
- Dance Lighting
- Full DJ Service at Reception
- Huge Music Library
- Ceremony & Reception Coverage for Portico Timelines

(No Overtime Fees)

By using a Portico DJ for your wedding reception, you get much more than just great music. You get a host and a Master of Ceremonies for your special night who will go over every detail with you, and most importantly, you get a professional who cares about the success of your wedding as much as you do.

Portico DJs also work to coordinate with other wedding professionals such as your Officiant, Caterer and Photographer to assist in running a smooth event.
"Cake of Your Dreams" through Piece of Cake Desserts

- $5.50 per person -

The Premium Wedding Cake Package, includes any style of cake we offer, any shape of cake we offer, any flavors and fillings that we offer, with any decorations that we offer.

With this package, couples never have to worry about an extra charge for the cake of their dreams.
This "Cake of Your Dreams" package includes any design on the website: www.pieceofcakedesserts.com as well as any design seen in a magazine. This package is designed so that couples can get the cake of their dreams without finding out later that it will cost an extra $500. The website features almost 200 designs. The Premium Cake Service direct from the bakery can range from $7.50 to $12.00 per serving, all of which is included in the Portico Premium Package price of $5.50 per person. Also included in the package is delivery and setup of the wedding cake, along with a silver cake plateau.

The only restrictions are that the size of the cake be appropriate for the number of guests purchased in the package (ie. 100 guest package will have a 3 tier cake) and that we do not provide real flowers, toppers, serving sets etc.

What is included:

-Any offered cake design of your choice.
- Up to 10 sugar flowers (A $60 value)
- If a satin ribbon border is selected, it is included (A $10.00 value)
- A silver cake plateau (A $35 value)
- If a fondant bow topper is selected, it is included at no charge (A $35 value)
- Your choice of any flavors or fillings that we offer. You can have as many flavors as you have tiers and there is no additional charge. You can even have 2 fillings in one cake at no additional charge.
- Delivery & Setup

- To schedule a personal tasting with Piece of Cake Desserts -
Call 480. 985. 9166 or visit www.pieceofcakedesserts.com
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<thead>
<tr>
<th>Cake Frosting</th>
<th>Cake Flavors</th>
<th>Cake Fillings</th>
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<td>-Buttercream</td>
<td>-Vanilla (white)</td>
<td>-Almond Cream Cheese</td>
</tr>
<tr>
<td>-Chocolate</td>
<td>-Devil’s Food Chocolate</td>
<td>-Banana Cream</td>
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<tr>
<td>-Buttercream Fondant</td>
<td>-Carrot</td>
<td>-Buttercream Frosting</td>
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<tr>
<td>-Rolled Fondant</td>
<td>-Marble</td>
<td>-Caramel Buttercream</td>
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<tr>
<td>-Chocolate Rolled Fondant</td>
<td>-Red Velvet</td>
<td>-Chocolate Bavarian Cream</td>
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<td></td>
<td>-Butter Rum Infusion</td>
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<td></td>
<td>-Mocha Infusion</td>
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<td>-Lemon Infusion</td>
<td>-Chocolate Mint</td>
</tr>
<tr>
<td></td>
<td>-White Almond Infusion</td>
<td>-Coconut Cream</td>
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<tr>
<td></td>
<td>-Chocolate Kahlua Infusion</td>
<td>-Coconut Pecan</td>
</tr>
<tr>
<td></td>
<td></td>
<td>-Cookies &amp; Cream</td>
</tr>
<tr>
<td></td>
<td></td>
<td>-Cream Cheese Frosting</td>
</tr>
<tr>
<td></td>
<td></td>
<td>-Lemon Buttercream</td>
</tr>
<tr>
<td></td>
<td></td>
<td>-Lemon Curd</td>
</tr>
<tr>
<td></td>
<td></td>
<td>-Lemon Raspberry</td>
</tr>
<tr>
<td></td>
<td></td>
<td>-Mocha Cream</td>
</tr>
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<td></td>
<td></td>
<td>-Orange Cream Cheese Frosting</td>
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<tr>
<td></td>
<td></td>
<td>-Peanut Butter Buttercream</td>
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<td></td>
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<td>-Strawberry Compote</td>
</tr>
<tr>
<td>Collection</td>
<td>Description</td>
<td>Price</td>
</tr>
<tr>
<td>-----------------------</td>
<td>-----------------------------------------------------------------------------</td>
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<tr>
<td>Basic Collection</td>
<td>(Collections are customized to flowers of your choice)</td>
<td>$795</td>
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<tr>
<td></td>
<td>-1 Bride Bouquet</td>
<td></td>
</tr>
<tr>
<td></td>
<td>-1 Maid of Honor Bouquet</td>
<td></td>
</tr>
<tr>
<td></td>
<td>-2 Bridesmaid Bouquets</td>
<td></td>
</tr>
<tr>
<td></td>
<td>-2 Mother Corsages</td>
<td></td>
</tr>
<tr>
<td></td>
<td>-6 Boutonnières</td>
<td></td>
</tr>
<tr>
<td></td>
<td>-1 Throw Bouquet</td>
<td></td>
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<tr>
<td></td>
<td>-1 Box of Rose Petals</td>
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</tr>
<tr>
<td>Medium Collection</td>
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<td>$1,295</td>
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<td>-1 Bride Bouquet</td>
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</tr>
<tr>
<td></td>
<td>-1 Maid of Honor Bouquet</td>
<td></td>
</tr>
<tr>
<td></td>
<td>-3 Bridesmaid Bouquets</td>
<td></td>
</tr>
<tr>
<td></td>
<td>-2 Mother Corsages</td>
<td></td>
</tr>
<tr>
<td></td>
<td>-7 Boutonnières</td>
<td></td>
</tr>
<tr>
<td></td>
<td>-1 Box of Rose Petals</td>
<td></td>
</tr>
<tr>
<td></td>
<td>-1 Throw Bouquet</td>
<td></td>
</tr>
<tr>
<td></td>
<td>-2 Altar Pieces</td>
<td></td>
</tr>
<tr>
<td></td>
<td>-1 Swag Arrangement for Altar</td>
<td></td>
</tr>
<tr>
<td>Large Collection</td>
<td>(Collections are customized to flowers of your choice)</td>
<td>$1,995</td>
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<tr>
<td></td>
<td>-1 Bride Bouquet</td>
<td></td>
</tr>
<tr>
<td></td>
<td>-1 Maid of Honor Bouquet</td>
<td></td>
</tr>
<tr>
<td></td>
<td>-3 Bridesmaid Bouquets</td>
<td></td>
</tr>
<tr>
<td></td>
<td>-2 Mother Corsages</td>
<td></td>
</tr>
<tr>
<td></td>
<td>-7 Boutonnières</td>
<td></td>
</tr>
<tr>
<td></td>
<td>-1 Box of Rose Petals</td>
<td></td>
</tr>
<tr>
<td></td>
<td>-1 Throw Bouquet</td>
<td></td>
</tr>
<tr>
<td></td>
<td>-2 Altar Pieces</td>
<td></td>
</tr>
<tr>
<td></td>
<td>-1 Swag Arrangement for Altar</td>
<td></td>
</tr>
<tr>
<td></td>
<td>-1 Head Table Centerpiece</td>
<td></td>
</tr>
<tr>
<td></td>
<td>-10 Table Arrangement Centerpieces</td>
<td></td>
</tr>
<tr>
<td></td>
<td>-1 Guest Book Table Arrangement</td>
<td></td>
</tr>
<tr>
<td></td>
<td>-1 Cake Topper</td>
<td></td>
</tr>
</tbody>
</table>

Special Note: Our Florist is happy to customize the flowers and packages to fit your needs just right. Please let us know if you have any questions, or would like to discuss your floral needs further.
Grande Collection
(Collections are customized to flowers of your choice)
$3,295
-1- Bride Bouquet
-1- Maid of Honor Bouquet
-4- Bridesmaid Bouquets
-4- Corsages
-11- Boutonnieres
-2- Boxes of Rose Petals
-1- Throw Bouquet
-2- Altar Pieces
-1- Swag Arrangement for Altar
-1- Head Table Centerpiece
-20- Table Arrangement Centerpieces
-1- Guest Book Table Arrangement
-1- Cake Topper

Platinum Collection
(Collections are customized to flowers of your choice)
$3,950
-1- Bride Bouquet
-1- Maid of Honor Bouquet
-4- Bridesmaid Bouquets
-4- Corsages
-11- Boutonnieres
-3- Boxes of Rose Petals
-1- Throw Bouquet
-2- Altar Pieces
-1- Swag Arrangement for Altar
-1- Head Table Centerpiece
-20- Table Arrangement Centerpieces
-1- Guest Book Table Arrangement
-1- Cake Topper/Additional Flowers For Cake
ALL PACKAGES RECEIVE A DIGITAL COPY OF ALL PHOTOS
SET UP IS INCLUDED

TRADITIONAL OR LUXE PHOTO BOOTH $750.00
3-hour photo booth service
1-hour idle time
Social media uploads
Memory book or Coffee table book
Props
Photo booth attendant
Unlimited photo booth sessions
Custom photo strip

MOD OPEN AIR PHOTO BOOTH $850.00
3-hour photo booth service
1-hour idle time
Social media uploads
GIF uploads
Memory book or Coffee table book
Props
Premium backdrop or green screen
Photo booth attendant
Unlimited photo booth sessions
Custom photo strip

1969 VW PHOTO BOOTH BUS $1,125.00
3-hour photo booth service
1-hour idle time
Social media uploads
GIF uploads
Memory book or Coffee table book
Props
Photo booth attendant
Unlimited photo booth sessions
Custom photo strip
Officiant Services ..................$395

Services Include:

- Preliminary Planning Appointment
- An outline for creating your program
- Writing changes to personalize the ceremony
- Rehearsal leadership by Portico
- Performance of ceremony on event day
Additional Services

Pre-Event Client Set Up Additional Time $175 per hour
Available for clients who require additional decorating time
Must be purchased prior to event date - Check for Availability

Rental Items

Vintage Sweet Table $100
(includes buffet, jars, sign)
Treat/ Cupcake Tower $40
(number of levels are adjustable)
Vintage Couch $60
(for photography & bride & groom reception seating)
Portico has MANY items for rent well under the price of purchasing!

www.pinterest.com/porticoweddings/events/boards/

Chair Sashes

Organza Chair Sashes $2.75 per Sash
Labor to Tie Chair Sashes $1.25 per Sash
(With Purchase of Sashes from Portico)
Labor to Tie Chair Sashes $2.50 per Sash
(Without Purchase of Sashes from Portico)
Chair Sash Sample $20.00
Each Additional Sample $5.00
(If Ordered at the Same Time)