Hilton®

SEDONA RESORT
AT BELL ROCK

2026 *Weddings*

Your Journey Begins Here,

Welcome to Hilton Sedona Resort at Bell Rock.

We know that wedding planning can be both exciting and overwhelming, and choosing the perfect venue shouldn't add to the stress— it should feel as exhilarating as the moment you fell in love. At Hilton Sedona Resort at Bell Rock, we are here to support you in creating an experience that's seamless and memorable. From your first consultation to the last dance, our team will work alongside you to craft the wedding of your dreams with ease and confidence taking the stress away so you can enjoy.

With sweeping views of the iconic Bell Rock and all-inclusive resort features, our property offers not just a place to say "I do," also a space to celebrate your love with family and friends all weekend long. We are dedicated to supporting your wedding planning journey so you can focus on what truly matters: building the foundation for a long and joyful life together.

A Stunning Place...

Ceremony Lawn

up to 250 guests

Exchange vows with unobstructed views of Bell Rock that will make your ceremony unforgettable. This spacious, open-air venue sets the perfect tone for an elegant, nature-inspired celebration.

*Chairs and Audio are Not Included, Full Event Booking Required

Oak Creek Ballroom

up to 60 guests

Offering an adjoining patio with warm bistro lighting, this venue is the perfect space for couples looking for a more intimate setting.

*$10,000 Food & Beverage Minimum Required

Tequa Ballroom

up to 150 guests

This standalone ballroom offers the perfect flow from ceremony to reception while maintaining views with its surrounding windows allowing guests to dance the night away.

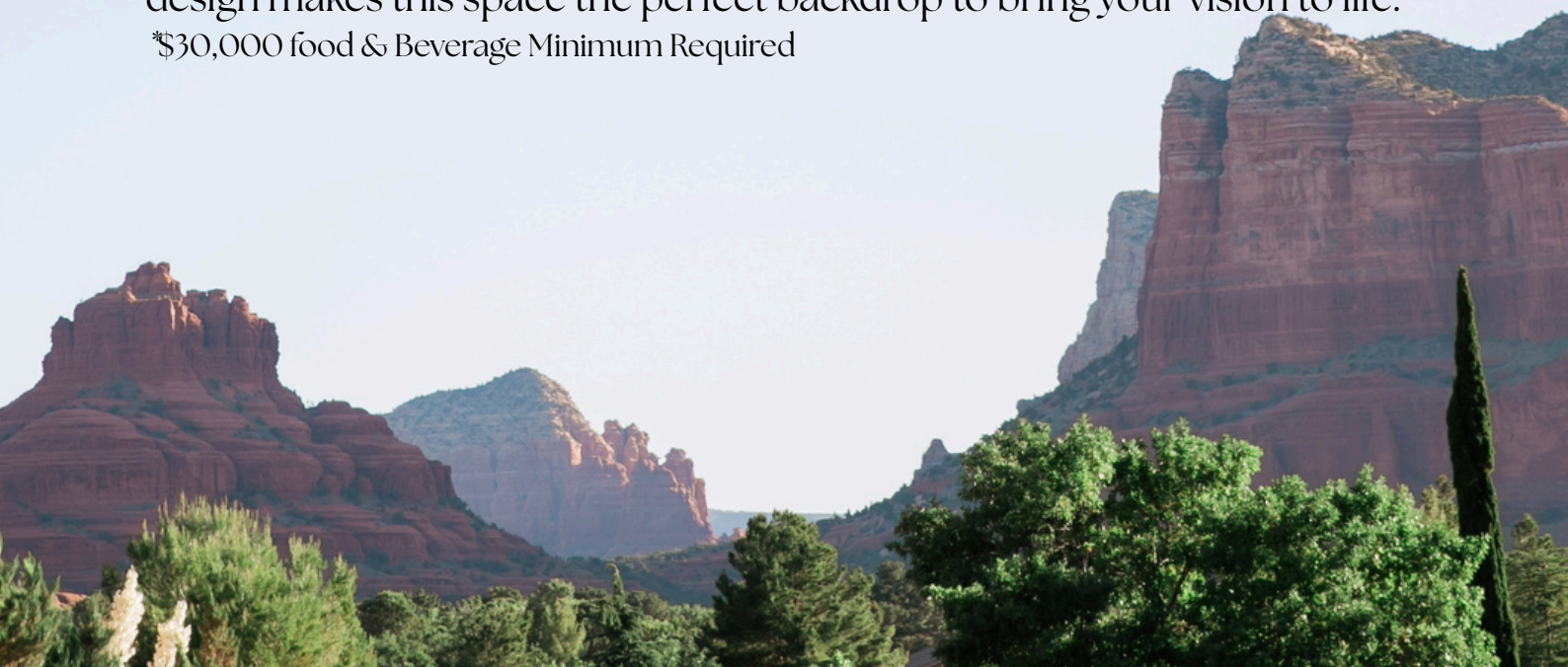
*$20,000 Food & Beverage Minimum Required

Canyon Ballroom

up to 250 guests

Our largest ballroom with vaulted ceilings, soft lighting, and neutral design makes this space the perfect backdrop to bring your vision to life.

*$30,000 food & Beverage Minimum Required



Package Inclusions

Dedicated Event Manager

Menu Tasting
See Policy for Details

Welcome Fruited Water Station @ Ceremony
*Upgrade to a Mocktail or Sparkling Wine for $10.00 Per Person

Sparkling Wine Toast @ Dinner

Overnight Accommodations for the Couple the Night of the Wedding
With a Contacted Room Block

Bell Rock Bliss

Cocktail Reception

A Selection of Three (3) Passed and Two (2) Display Hors D'oeuvres
*5 pieces per person

Option One: Three Course Plated Dinner

First Course

Chose One of the Following Options:
·Mesclun Greens, Goat Cheese, Fresh Figs, Crispy Prosciutto, Champagne Vinaigrette
·Caprese Salad, Mozzarella Bocconcini, Tomato, Extra Virgin Olive Oil, Balsamic Glaze
·Spinach & Arugula Salad, Dried Cranberries, Candied Walnuts, Citrus Vinaigrette
*Served with Family Style Assorted Dinner Rolls & Butter

Second Course

Choose Two of the Following Options:
·6 Hour Braised Beef Short Rib, Au Gratin Potatoes, Baby Carrots, Short Rib Demi Glaze
·Grilled Tenderloin of Beef, Sweet Pea Emulsion, Heirloom Roasted Carrots, Red Wine Demi Glaze
·Airline Chicken Breast, Roasted Fingerling Potatoes, Asparagus, Lemon Thyme Cream
·Pan Roasted Salmon, Creamy Polenta, Haricot Verts, Red Wine Reduction
·Roasted Vegetable Wellington, Tomatoes, Carrots, Zucchini, Squash, Puff Pastry, Marinara Sauce
·Lemon Saffron Risotto, Sweet Peas, Tomatoes, Asparagus, Wild Mushrooms, Arborio Rice, White Wine, Lemon Zest

Third Course

Chose One of The Following Options:
·Turtle Cheese Cake, Caramel Sauce
·Sachertorte Fresh Berries
·Carrot Cake Strip with Chocolate Drizzle
Or
Complimentary Cake Cutting Service for External Wedding Cake
*Served with Table Side Coffee Service

Option Two: Chef Stations (Chef Fees Apply)

Main Stations

Choose Two of the Following Options:

· Herbed Crusted Prime Rib, Au Jus, Creamy Horseradish
· Roasted New York Strip Loin, Rosemary Jus, Dijon Mustard
· Roasted Tom Turkey, Giblet Gravy, Cranberry Sauce
· Honey Glazed Pit Ham, Honey Mustard Sauce
· Mac Bar: White Cheddar Macaroni & Cheese, Sautéed Mushrooms, Roasted Onions, Chopped Bacon & Ham, Shredded Cheddar, Shaved Parmesan, Toasted Panko
· Taco Bar: Beef Barbacoa & Cilantro Lime Chicken, Warm Flour Tortillas, Guacamole, Pico de Gallo, Cheddar Cheese, Sour Cream, Charred House Salsa
· Pasta Made to Order, Assorted Toppings, Cheese Tortellini, Marinara & Alfredo Sauce

Salad Station

Choose One of the Following Options:

· House Mix Salad, Teardrop Tomatoes, Shaved Carrots, Cucumbers, Creamy Ranch & Vinaigrette Dressing
· Chopped Romaine Lettuce, Shaved Parmesan, Herbed Croutons, Creamy Garlic Dressing
· Petit Greens, Shaved Red Onions, Toasted Almonds, Feta Cheese, Blue Cheese & Vinaigrette Dressing

Side Dish Station

Choose Two of the Following Options:

· Garlic Mashed Potatoes
· Candied Sweet Potatoes
· Roasted Rosemary Potatoes
· Creamy Polenta
· Parmesan Risotto
· Medley of Seasonal Vegetables
· Grilled Baby Carrots and Asparagus

Red Rock Romance

Cocktail Reception

A Selection of Three (3) Stationed Hors D'oeuvres
*3 pieces per person, Upgrade to Passed for $6.00 per person

Option One: Two Course Plated Dinner

First Course

Choose One of the Following Options:
·Petit Greens, Red Onion, Candied Pears, Toasted Almonds, House Vinaigrette
·Kale & Romaine Salad, Toasted Pepitas, Parmesan Cheese, Garlic Croutons, Lemon Thyme Dressing
·Spinach & Arugula Salad, Heirloom Cherry Tomatoes, Cucumber, Shaved Radishes, Vinaigrette Dressing
*Served with Family Style Assorted Dinner Rolls & Butter

Second Course

Choose Two of the Following Options:
·Grilled New York Steak, Golden Yukon Potato Emulsion, Sweet Peas
·Roasted Pork Loin, Garlic Mashed Potatoes, Asparagus, Rosemary Glaze
·Pan Seared Halibut, Citrus Buerre Blanc, Turmeric Rice, Petit Summer Vegetables
·Three Cheese Tortellini, Beyond Meatballs, Tomato Basil Cream

Complimentary Cake Cutting Service for External Wedding Cake
*Served with Table Side Coffee Service

Option Two: Buffet

·Mixed Field Greens, Heirloom Tomatoes, Shaved Radishes, Cucumbers
·Creamy Ranch Dressing & Balsamic Vinaigrette
·Seared Chicken Breast, Roasted Red Pepper Coulis
·Grilled New York Steak, Teardrop Tomatoes and Wild Mushroom Ragout
·Sautéed Prawns, Tequila Lime Reduction
·Wild Rice Pilaf with Dry Fruits
·Roasted Saffron Fingerling Potatoes
·Bouquet of Seasonal Vegetables
·Assorted Dinner Rolls & Butter
·Chefs Choice of Assorted Desserts OR Cake Cutting Fee Included

Cocktail Reception Options

Available to Both Packages

Cold

- Roquefort Filled Cherry Tomatoes
- Goat Cheese Crema, Honey & Walnuts on Toast Point
- Pesto Roasted Vegetables on Toasted Focaccia
- Artichoke Cream Cheese Tartlet
- Shrimp Cocktail with Chili Sauce
- Caprese Lollipop, Mozzarella, Artichoke, Kalamata Olive
- Parmesan Bruschetta, Rainbow Tomato & Basil Relish
- Crabmeat Mousse in Voulevant
- Beef Roulade, Horse Radish Cream, Sweet Onions
- New Potato with Sour Cream & Caviar
- Roasted Root Vegetable & Tofu Kabob

Hot

- Spanakopita
- Beef Sate with Sweet Soy Glaze
- Quesadilla Wedges with Picante & Sour Cream
- Vegetable Egg Rolls with Sweet & Sour Sauce
- Meatballs with Bourbon Barbecue Sauce
- Mini Quiche Lorraine
- Chicken Potstickers with Ginger Soy Sauce
- Chicken Strips with Ranch
- Coconut Fried Shrimp with Sweet Chili Sauce
- Mini Beef Wellington
- Petite Crab Cake with Remoulade Sauce
- Chicken Satay with Peanut Sauce
- Arancini with Four Cheese Blend
- Beef Short Rib & Potato Croquette

Available to Bell Rock Bliss

International Cheese Display

An Impressive Array of Domestic and Imported Cheeses Served with an Assortment of Gourmet Crackers & Fruit jam

Antipasto Platter

Assorted Fresh Grilled Vegetables, Italian Meats & Cheeses Garnished with Olives & Capers

Local Farmer's Harvest

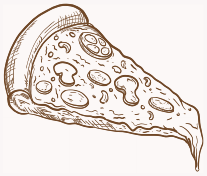
An Assortment of Local Garden Vegetables with Herb Dip, Yogurt Lemon Dip & Hummus Dip

Fresh Fruit Display

Assortment of Seasonal Sliced Fresh Fruit & berries served with Vanilla Yogurt Dressing

Chilled Seafood Display . . . . . an additional $8.00 per person

Poached Jumbo Shrimp & Shucked Oysters on the Half Shell, Cocktail Sauce, Lemon Wedges & Tabasco Sauce



Nightcap Nibbles

Savory

Chicken & Waffles
Belgium Waffles, Chicken Tenders, and French Fries
Maple Syrup, Ketchup, Honey Mustard Dressing,
Assorted Berries, Whipped butter, and Hot Sauce

Nacho Bar
Corn Tortilla Chips, Three Cheese Sauce, Tomatoes,
Onions, Jalapenos, Sour Cream
(choice of one)
Chicken, Carne Asada, or Pulled Pork

Pizza Station
Served with Parmesan Cheese and Chili Flakes
(choose two)
Three Cheese Pepperoni
Sausage Vegetarian
Barbecue Chicken Meatballs & Cheese

Slider Station
Served with French Fries
(choose two)
Grilled Beef & Cheese with Secret Sauce
Texas Style Smoked Brisket with Jalapeno Honey Glaze
Smoked Barbecue Pulled Pork and Pickles
Braised Short Rib with Pickles and Onions

Sweet

Coffee & Doughnuts
Starbucks Regular & Decaf Coffee
with Cream and Sugar
Powdered Sugar Beignets

Viennese Station
An Assortment of Petit Desserts, Cakes,
Pies, & Tortes

Churro Station
Cinnamon Sugar Dusted, Vanilla Ice Cream,
Caramel Sauce, and Whipped Cream

Ice Cream Station
Chocolate, Strawberry, & Vanilla Ice Cream
Assortment of Toppings, Sprinkles, M&Ms, Chocolate
Chips, Chopped Peanuts, Chocolate Sauce, Caramel
Sauce, Berry Sauces, and Whipped Cream

Raise a Glass

Dry Creek Bar

5 Hour Open Bar *(exclusive of taxes & fees)*

- Prosecco, Riondo Spumante, DOC, Italy
- Chardonnay, Columbia Crest Grand Estates, Washington
- Cabernet Sauvignon, Columbia Crest Grand Estates, Washington

Blue Moon, Bud Light, Miller Lite, Stella Artois, Corona Extra, Samuel Adams Boston Lager, Heineken 0.0, High Noon Pineapple

Red Rock Bar

5 Hour Open Bar *(exclusive of taxes & fees)*

Selection of Four Wines:

- Decoy by Duckhorn Chardonnay, Sonoma County CA
- Van Duzer Pinot Gris, Willamette Valley
- Wairau River Sauvignon Blanc, Marlborough NZ
- Marin Codax Albarino, Rias Baixes Spain
- Chateau Ste Michelle Riesling, Columbia Valley
- Fluer De Mer Rose, Cotes De Provence France
- Riondo Prosecco, Spumante DOC IT
- St Huberts The Stag Cabernet, Paso Robles, CA
- Wente Merlot, Livermore Valley
- Sea Sun by Caymus Pinot Noir, Central Coast, CA
- Terrazas De Los Andes Malbec, Mendoza, Argentina
- Klinker Brick Zinfandel, Lodi, CA

Blue Moon, Bud Light, Miller Lite, Stella Artois, Corona Extra, Samuel Adams Boston Lager, Heineken 0.0, High Noon Pineapple

Absolut Vodka, Tanqueray Gin, Bacardi Superior Rum, 1800 Silver Tequila, Bulleit Bourbon, Jack Daniel's Whiskey, Dewar's 12 Scotch, DeKuyper Cordials

Bell Rock Bar

5 Hour Open Bar *(exclusive of taxes & fees)*

Selection of Five Wines:

- Iconoclast Chardonnay, Russian River Valley, CA
- Terlato Pinot Grigio, Truili Colli Orientali DOC Italy
- "La Grand Caillou" Sauvignon Blanc, Loire Valley, France
- Araciel Vineyards Albarino, Central Coast, CA
- Funf Rios Riesling, Germany
- Whispering Angel Rose, Cotes De Provence France
- Chandon Brut Sparkling, Yountville CA
- Austin Hope Cabernet, Paso Robles, CA
- Duckhorn Merlot, Napa Valley, CA
- Dairyman Pinot Noir, Russian River Valley, CA
- Catena Malbec, Mendoza, Argentina
- Frogs Leap Zinfandel, Napa Valley, CA

Blue Moon, Bud Light, Miller Lite, Stella Artois,Modelo Especial, SunBru Kolsch Four Peaks, Oak Creek Nut Brown, Daily Driver IPA Mother Road Brewery, Heineken 0.0, Variety of High Noon's

Tito's or Grey Goose Vodka, Hendricks Gin, Ron Zacapa 23 Rum, Casamigos Blanco Tequila, Don Julio Reposado, Knob Creek Bourbon, Jameson Irish Whiskey, Macallan 12 yr Scotch, DeKuyper Cordials

Policies

Charges & Fees

Admin charges of 12.5% and a gratuity of 13.5% in addition to a Sedona sales tax of 6.35% will be applied to all applicable charges. Prices, fees, and taxes are subject to change. We staff events at a rate of 1 server for every 35 guests, any additional staff requested can be accommodated at a prevailing wage. The setup of one bar is included with your wedding package and any additional bar set up will be at a setup fee of $150.00 per bar. Bartenders are staffed at a rate of 1 bartender for every 50 guests and charged at a rate of $65.00 an hour per bartender. Chef stations are required to be staffed at a rate of $200.00 for ninety minutes per chef for a minimum of 1 Chef per 75 guests.

Booking & Payment

To move forward with securing your selected wedding date and room block, your Sales Manager will need the confirmed following details:

- The name of the primary signor, who will assume the majority of the financial responsibility.
- The number of guest rooms and preferred room types.
- Event space selection with requested timing.
- Anticipated guest count.
    - When providing initial counts, please keep attrition in mind, as this will be used to determine your contracted revenue.

The deposit schedule will be as follows:

- 25% of total anticipated revenue – Due at the time of signing.
- 50% of total anticipated revenue – Due six months prior to the event date.
- Remaining 25% and any additional agreed-upon charges – Due 21 days prior to the event.

Please note that deposits due will be calculated based on your confirmed guest count and selected event spaces prior to taxes and fees, with the last deposit including all charges.

Food & Beverage

All food and beverage for your event will be provided by our onsite catering team. No outside food or beverage will be allowed, with the exception of a wedding cake, which may be permitted with advanced written approval from your Event Manager. Off-site catering may be considered due to religious or cultural requirements, request policy information for details.

Final menu selections must be submitted no later than 45 days prior to your event to ensure proper preparation and execution with final guest counts being due no later than 5 business days before your event. After this time decreased guest counts will not be permitted, and any additional adjustments will be subject to availability as we may not be able to accommodate changes to menu items or services.

In accordance with Arizona State law and our liquor license, we reserve the right to refuse the service of alcohol to any individual who appears intoxicated. Additionally, any outside alcohol brought onto the property will be immediately confiscated and disposed of, as it violates our licensing regulations.

Menu Tasting

Complimentary tastings will be provided for contracted events with a food & beverage minimum of $20,000 or 75 or more guests. Tastings are available for up to four guests with any additional attendee being charged at a rate of $150.00 per person. Tasting may be scheduled Monday – Friday between 1:00 PM and 5:00 PM with prior written approval from the Culinary Team required. Please note that tasting must be scheduled no later than three months prior to your event and at the guidance of your event manager

Wedding Planner

To ensure a seamless and well-executed event, all weddings hosted at the Resort are required to have a professional wedding planner. The planner must be pre-approved by the assigned Event Manager, ensuring they meet the Resort's standards. Couples may choose between a full-service planner or a partial planner; however, partial planners must be contracted and actively involved in planning discussions no later than 30 days prior to the event.

Day-of coordinators are not permitted, as they do not provide the necessary level of planning and oversight required for events at our venue. Additionally, planners may not be a friend or family member of the couple and must be a third-party professional with prior event planning experience. Failure to meet this requirement will result in additional coordination fees, to be determined by the Event Manager, based on the level of support needed to ensure the successful execution of the event.

Entertainment

All outdoor entertainment must be approved in advance in writing and conclude by 10:00 PM. Outdoor entertainment will adhere to location and sound direction requirements by resort. All indoor elevated entertainment noises must conclude or be lowered by midnight. This is in accordance with local noise ordinances and with respect for other guests on property. For celebrations looking to extend past midnight there will be additional "late night" service fees with the bar being required to close at 1:45 AM.

Décor

Decorations, signage, or displays brought onto the property must be approved in writing prior to arrival. Items may not be attached to any stationary wall, floor, window, or ceiling with nails, staples, tape, or any other substance that leaves residue in order to prevent damage to the fixtures and furnishings. In addition, no confetti of any kind may be used. Cleaning fees will apply for the removal of any excess decorations or damages and will be billed based on prevailing contractor rates. Additional fees may apply to excessive decoration set-up or furniture removal.

Additionally candle flames are permitted if contained in a protective vase and no open flames are allowed.

Contracted Room Blocks

To confirm your wedding booking, a room block may be required depending on the time of year. The minimum number of room nights will vary based on the selected date and venue space. Nightly room rates vary depending on the time of year and the number of rooms contracted. Your Sales Manager will be happy to provide more detailed pricing information.

Please note that the pricing provided is subject to change if more than 30 days have passed from the initial quote to the time of signing the contract. Once rooms are contracted, any additional room nights requested will undergo a price evaluation, and availability at the original rate cannot be guaranteed.

Provided guest room rates does not include the nightly resort fee or parking fee which will be outlined in the Sales Agreement.

Hilton Honors Points

As the contract signor, individuals are eligible to earn Hilton Honors bonus points for every eligible dollar spent, provided the Hilton Honors Account number is listed on the contract. Eligible revenue includes all sleeping room revenue (see below for details) and event venue revenue, up to a maximum of $1,000,000 in eligible revenue.

Both the contract signor and the individual booking the guest room are eligible to earn Hilton Honors points if the guest room is paid for by the individual. If the guest room is paid for by the host and charged to the master, the host will be the only individual eligible to earn Hilton Honors points for the guest room.

All Pricing & Fees Listed are Subject to Change

Hilton®
SEDONA RESORT
AT BELL ROCK
paxton.darin@hilton.com
(928) 284-6915