



PALM VALLEY GOLF CLUB

# WEDDING

*menu guide*



*Celebrate at our table.*

**NOURISH.**

**ENJOY.**

**BE FILLED.**



# *Palms Garden*

## **CEREMONY**

Friday & Sunday | \$750

Saturday | \$1,000

*includes:*

Wooden Arch

White Padded Garden Chairs

Fruit Infused Water Station

Use of Grounds for Photography –  
2 Golf Carts Provided

30-Minute Ceremony Time

Set up and Breakdown of the  
Ceremony Space

One Hour Rehearsal Time –  
Week of the Wedding

THE VENUE



# THE VENUE

## *The Valley Center*

### **RECEPTION**

Friday & Sunday | \$1,750

Saturday | \$2,000

*Monday – Thursday subject to date availability with fees*

#### *includes:*

- Use of our beautiful outdoor space for ceremony and cocktail hour
- 60" Round Tables
- House Chairs
- Cake and Dessert Tables
- Floor Length Standard Linens & Napkins in Black, White or Ivory
- Vendor Tables with Standard Linens
- 5-Hours of Event Time
- Set up and Breakdown for Reception
- Convenient On-Site Parking



**THE AGAVE PACKAGE**  
*\$40.00 Per Guest ++*

*The Agave*

Choice of Two Passed Hors D'oeuvres  
*(each additional - \$7 per person)*

Choice of One Salad

Choice of Two Entrées  
*(each additional - \$12 per person)*

Choice of One Starch & One Vegetable  
*(each additional - \$3 per person)*

Fresh Baked Artisan Bread & Butter

Gourmet Coffee & Hot Tea Service

Cash Bar: Bartender - \$150.00

PACKAGES

# *Display Hors D'Oeuvres*

## **THAI CHICKEN SATAY**

Peanut Sauce

## **BUFFALO STYLE CHICKEN SKEWERS**

Blue Cheese

## **MARGARITA FLAT BREAD**

Tomatoes, Basil

## **CILANTRO HUMMUS PITA CRISP**

Radish

## *Salads*

### **CHEFS SEASONAL SALAD**

Mixed Greens, Cranberries, Feta Cheese,  
Bubbles Vinaigrette

### **BABY GEM LETTUCE CAESAR SALAD**

Parmesan Cheese, Croutons, Capers, Ancho Vinaigrette



## *Buffet Entrées*

### **BAKED COD**

Parmesan & Parsley Crust | Salsa Verde

### **ROASTED CHICKEN BREAST**

Blistered Cherry Tomatoes

### **ROASTED PORK LOIN**

Calvados Jus

## *Sides*

### **VEGETABLE**

Green Beans with Brown Butter  
Asparagus and Roasted Baby Carrots

### **STARCH**

Wild Rice Pilaf  
Herbed Red Potatoes



## THE CHOLLA PACKAGE

*\$65.00 Per Guest ++*

## *The Cholla*

Choice of Three Passed/  
Display Hors D'oeuvres  
*(each additional - \$7 per person)*

Choice of One Salad

Choice of Two Buffet Entrées  
*(each additional - \$12 per person)*

Choice of One Starch & One Vegetable  
*(each additional - \$3 per person)*

Rolls & Butter

Gourmet Coffee & Tea

Champagne Toast – all guests

Hosted Beer and Wine Bar – 3 hours

# *Display Hors D'Oeuvres*

## **THAI CHICKEN SATAY**

Peanut Sauce

## **BUFFALO STYLE CHICKEN SKEWERS**

Blue Cheese

## **MARGARITA FLAT BREAD**

Tomatoes, Basil

## **CILANTRO HUMMUS PITA CRISP**

Radish

## **SZECHUAN BEEF SATAY**

Radish Sweet and Sour Glaze

## **BRISKET FLATBREAD**

Barbeque Drizzle

## **TRUFFLE TOMATO BRUSCHETTA**

## **BOCCONCINI CAPRESE SKEWER**

# *Salads*

## **CHEFS SEASONAL SALAD**

Mixed Greens with Cranberries, Feta Cheese and Bubbles Vinaigrette

## **BABY GEM LETTUCE CAESAR SALAD**

Parmesan Cheese, Croutons, Capers, Ancho Vinaigrette

## **SPINACH & FRISÉE**

Orange Segments, Pickled Red Onions, Toasted Pistachios, Sherry Vinaigrette

## **VALLEY WEDGE**

Iceberg, Bourbon Glazed Bacon, Radish  
Heirloom Tomato, Blue Cheese, Smoked Ranch

## *Entrées*

### **MESQUITE GRILLED SALMON**

Shaved Fennel and Citrus Vinaigrette

### **CHICKEN PROSCIUTTO**

Lemon Pepper Ricotta Stuffing

Truffle Chicken Jus

### **ROAST TOP ROUND OF BEEF**

Napa Cab Reduction

## *Sides*

### **VEGETABLE**

Green Beans with Brown Butter

Asparagus and Roasted Baby Carrots

Brussel Sprouts & Honey Glazed Carrots

### **STARCH**

Wild Rice Pilaf

Herbed Red Potatoes

Mashed Potatoes

Mac & Cheese





# *The Saguaro*

**Choice of Three Passed/Display Hors D'oeuvres**  
*(each additional - \$7 per person)*

**Choice of One Salad**  
*(each additional - \$5 per person)*

**Choice of Two Buffet Entrées**  
*(each additional - \$12 per person)*

**Choice of One Starch & One Vegetable**  
*(each additional - \$3 per person)*

**Rolls & Butter**

**Gourmet Coffee & Tea**

**THE SAGUARO PACKAGE**  
*\$85.00 Per Guest ++*

**Champagne Toast or Tower**

**Uplighting**

**Hosted Beer and Wine Bar –  
3 hours**



## *Passed Displayed Hors D'oeuvres*

### **THAI CHICKEN SATAY**

Peanut Sauce

### **BUFFALO STYLE CHICKEN SKEWERS**

Blue Cheese

### **MARGARITA FLAT BREAD**

Tomatoes, Basil

### **CILANTRO HUMMUS PITA CRISP**

Radish

### **SZECHUAN BEEF SATAY**

Radish Sweet and Sour Glaze

### **BRISKET FLATBREAD**

Barbeque Drizzle

### **TRUFFLE TOMATO BRUSCHETTA**

### **BOCCONCINI CAPRESE SKEWER**

### **PETITE MARYLAND CRAB CAKES**

Lemon Aioli

### **CHILI LIME SHRIMP**

### **COCONUT SHRIMP**

Mango Salsa

# *Salads*

## **CHEFS SEASONAL SALAD**

Mixed Greens with Cranberries, Feta Cheese  
and Bubbles Vinaigrette

## **BABY GEM LETTUCE CAESAR SALAD**

Parmesan Cheese, Croutons, Capers,  
Ancho Vinaigrette

## **SPINACH & FRISÉE**

Orange Segments, Pickled Red Onions,  
Toasted Pistachios, Sherry Vinaigrette

## **VALLEY WEDGE**

Iceberg, Bourbon Glazed Bacon, Radish  
Heirloom Tomato, Blue Cheese, Smoked Ranch

## **BURRATA SALAD**

Burrata Cheese, Marinated Cherry Tomatoes,  
Arugula, Basil Pesto

## *Buffet Entrées*

### **MESQUITE GRILLED SALMON**

Shaved Fennel and Citrus Vinaigrette

### **CHICKEN PROSCIUTTO**

Lemon Pepper Ricotta Stuffing  
Truffle Chicken Jus

### **BLACK PEPPERED GRILLED BEEF HANGER STEAK**

Rosemary Jus

### **ROASTED BEEF TENDERLOIN**

Cilantro Chimichurri

### **PEPPER ENCRUSTED PRIME RIB**

Natural Jus (additional \$8.00pp)

## *Sides*

### **VEGETABLE**

Green Beans with Brown Butter  
Asparagus and Roasted Baby Carrots  
Brussel Sprouts & Honey Glazed Carrots  
Roasted Broccoli & Cauliflower with Toasted Hazelnut

### **STARCH**

Wild Rice Pilaf  
Herbed Red Potatoes  
Mashed Potatoes  
Mac & Cheese  
Cheese Tortellini  
*Parmesan Fonduta | Cherry Tomatoes*  
**Cacio E Pepper**  
*Bucatini Past | Cacio Romano | Cracked Pepper*





## *Late Night Snacks*

### **FRY IT UP**

Sweet Potato Fries, Spicy Waffle Fries,  
Classic Super Crispy French Fries, Dipping Sauces

### *Upgrade Options:*

### **CLUCK CLUCK**

Chicken Tenders, Classic Super Crispy French Fries, Dipping Sauces  
(+\$2.00pp)

### **LET'S TACO BOUT IT**

Chicken, Carne Asada, Jalapeno Shrimp Tacos, Corn or Flour Tortillas,  
Limes, Pico De Gallo, Cilantro (\$+4.00pp)

### **SLIDE HOME**

Fried Buffalo Chicken Slider | Shredded Lettuce, Ranch Dressing  
Sirloin Burger Beef Slider | AZ Cheddar, Pickles, Onion  
Classic Super Crispy French Fries & Dipping Sauce (+\$6.00pp)

# EXTRAS

## Event Enhancements / Upgrades

### ADD ENTRÉE

\$12 pp

### ADD SALAD

\$4 pp

### ADD HORS D'OEUVRE

\$7 pp

### ADD DISPLAY STATION

\$15 pp

#### *includes:*

- Domestic Cheese and Fruit Display
- Assorted Crudité Display
- Bruschetta Station

### ADD LATE NIGHT SNACK

\$18 pp

#### *includes:*

- Cluck Cluck – Chicken Tenders with Classic Super Crispy French Fries
- Slide Home – Fried Buffalo Chicken Slider & Sirloin Burger Beef Slider
- Let's Taco Bout it – Chicken, Carne Asada & Jalapeno Shrimp Tacos

### ADD CHAMPAGNE TOAST

\$8 pp

### ADD 3-HOUR BEER & WINE BAR

\$26 pp

### UPGRADE BAR TO CALL COCKTAILS

\$10 pp | extra hour +\$5 pp

### UPGRADE BAR TO PREMIUM COCKTAILS

\$12 pp | extra hour +\$6 pp

### ADD (1) HOUR OF TRAY PASSED SIGNATURE HOUSE COCKTAIL

\$10 pp

### ADD UPLIGHTING

\$500

### ADD EXTRA HOUR OF EVENT TIME

\$500

# *Additional Information*

## **FOOD AND BEVERAGE**

All food and beverage served within the Palm Valley Golf Club must be prepared and presented by our culinary team. The exception to this would be your wedding cakes and or dessert bars. However, these items must be provided by a licensed bakery.

Local Health code regulations prohibit guests from removing remaining food and beverage from the golf club. Palm Valley Golf Club, as licensee, is responsible for the administration of the sale and service of all alcoholic beverages in accordance with the Arizona Department of Liquor Licenses and Control. In compliance with the state law, all beer, wine and liquor must be served by the trained food & beverage team of Palm Valley Golf Club.

## *Event Inclusions*

### **MENU TASTING**

For our booked couples we host both private and group tastings. You are invited to choose one of the dates provided as our guest with up to four people. The tasting is complimentary. The tasting will include hors d'oeuvres, salads and entrees. This is a sampling of offerings to experience quality, portion and presentation and might not be specific to your final menu.

### **TABLE STANDARDS**

Our standard sit down and buffet service is planned for 60" Round tables with up to 8 guests per table. The couple may choose a sweetheart table for two or a head table where their wedding party joins them.

## *Event Details*

### **WEDDING PLANNER**

While we do not require a wedding planner, we do highly encourage you to have one. Palm Valley Golf Club will take care of any related services for the club and our food and beverage. We can assist with placing any menu cards or favors on the tables, but all other planning would be handled including the rehearsal by the client/planner.

## *Something for Every Guest*

### **DIETARY RESTRICTIONS**

We are happy to accommodate and all dietary restrictions. Please notify your event coordinator at least 10 days prior to your wedding so that our Culinary Team can create a seasonal alternative for your guest.

### **YOUR YOUNGEST GUESTS**

Our standard sit down and buffet service is Kids meals are available for children 12 and under upon request. Number of children's meals due at the time with the final guest head count.

### **VENDOR MEALS**

Vendor Meals are available for \$30++ per plated dinner for our Vendors, menu will be provided by the site Coordinator. Vendor meal count due with final guest guarantee.

EXTRAS

# EXTRAS

## Additional Information

### *Final Guarantees*

#### **PLATED MEAL SERVICE**

All food and beverage served within the Palm Valley. If you select more than one entrée, you are required to provide place cards for each guest with their chosen meal with a meal indicator.

#### **FINAL HEADCOUNT**

For our booked couples we host both private and Your final headcount and meal counts are **due 10 days before** your wedding. Your final headcount must also include your meal selection and counts **for meal options from guests, if more than one entrée has been chosen.** Once the final head count has been submitted, the headcount cannot be decreased. Your final payment will be based on your final headcount, or actual number of meal served, which ever is greater. Palm Valley Golf Club will make every attempt to accommodate increases after the final due date, however a surcharge of 10% may apply.

#### **IMPORTANT THINGS TO KNOW**

All wedding clients vendors must be licensed & insured. The use of confetti, smoker/ powder bombs, or glitter are prohibited. No décor may be hung to the Pavilion walls. All open flame candles must be placed in a container.

#### **PAYMENT POLICIES**

The deposit payment secures the date for your wedding and the communicated terms of your private event contract.

25% of the total contract is due at the time of signing your contract to secure your reservation.

The second payment is equal to 50% of the total contract due, this due date and amount will be indicated on your private event contract.

All final event details are due 21 days prior to your wedding date.

The final balance of your contract is due in full 10 days before your wedding, your final headcount is due at this time as well in order to calculate all final charges.

**Menu pricing is subject to change, there may be a price increase to your chosen menu due to unforeseen circumstances at the time of your event. Menu pricing can be guaranteed up to ninety (90) days prior to your wedding date.**

#### **TAX AND SERVICE CHARGE**

All food, beverage and additional service prices provided by ARCIS may be subject to an ARCIS SERVICE CHARGE where applicable which will be included in the estimate payment and final account of charges. The Host is responsible for the payment of all local & state sales tax incurred in connection with the event.



