



# The Perfect Ceremony

With stunning views of the McDowell Mountains and Camelback Mountain, you will exchange your vows in the great outdoors of the Southwest desert. Take in the natural beauty to create an unparalleled experience at Talking Stick Golf Club.





# Ceremony Only

**Site Fee: \$20 Per Guest**

**Includes:**

- White Garden Folding Chairs
- Fruit Infused Water Station
- Utilization of Bridal and Groom's Suites
- Standard Linen
- Set-up & Breakdown



## Banquet Room Rental Rates

Includes Ceremony Site

### **Peak Season (September-May)**

Sunday - Thursday \$5,000

Friday - Saturday \$8,000

Required food and beverage minimum of \$10,000

### **Off Peak Season (June-August)**

Sunday - Thursday \$3,000

Friday - Saturday \$5,000

Required food and beverage minimum of \$5,000

**Setup includes in house:**

- Round Tables and Cocktail Tables
- Linen Table Cloths
- China, Glassware and Silverware
- Banquet Chairs
- Cake Table
- Gift Table



An initial deposit of \$1,500 and signed contract will secure your date.





# Plated Options

Includes soup or salad and dessert of your choice from the offerings listed below, freshly baked dinner rolls & butter, freshly brewed coffee, iced tea and soft drinks.

## Soups

**Roasted Tomato Cream**

**Chicken Tortilla**

**Clam Chowder**

**Pozole**

**Lobster Bisque**

**Heirloom Tomato**

**Gazpacho**

## Salads

**Honey Gem Caesar**

shaved parmesan, brioche croutons, lemon  
garlic Caesar dressing

**Heirloom Tomato  
Salad**

burrata, pesto, pine nut crumble, e.v.o.o, aged  
balsamic, micro basil

**Local Spring Mix**

cucumber, cherry heirloom tomato,  
shaved fennel, charred red onion,  
cabernet vinaigrette

**Baby Iceberg Wedge**

cucumber, roasted tomato, chopped  
Applewood smoked bacon, point Reyes blue  
cheese, herb buttermilk dressing

**Chopped Kale and  
Gem Lettuce**

smoked almonds, sundried tomato, local feta  
cheese, quinoa, white balsamic vinaigrette

## Entrée

**Mushroom & Kale Stuffed Chicken  
Breast**

Gruyere au gratin potato, roasted rosemary  
baby carrots, marsala wine demi

**\$90 per person**

**Scottish Salmon**

Fingerling potato hash, fennel, roasted peppers,  
lemon tarragon butter sauce

**\$95 per person**

**Stout Braised Short Rib**

Roasted shallots, sour cream whipped potato,  
charred brussels sprout

**\$100 per person**

**Seasonal White Fish**

Mascarpone polenta, cherry tomatillo salsa, red  
wine gastrique

**\$100 per person**

**Filet Mignon**

Yukon gold whipped potato, grilled asparagus,  
Oscar style w/ lump crab & sauce béarnaise

**\$120 per person**

## Vegetarian Options

Roasted Parsnips, butternut squash puree, grilled  
cremini mushrooms, pear and arugula salad

**\$75 per person**

Charred cauliflower steak, lemon truffle quinoa &  
kale salad, smoked almonds, curry pear emulsion

**\$75 per person**

## Duet Plates

Free range chicken breast & Alaskan halibut,  
potato leek hash, fennel olive garnish, lemon  
rosemary butter sauce

**\$115 per person**

Hanger steak & diver scallop, goat cheese whip  
potatoes, heirloom carrots, truffle creamed corn

**\$115 per person**

Beef tenderloin & jumbo shrimp, parsnip puree,  
haricot verts, red wine demi

**\$125 per person**

# Buffet Options

## The Italian Table

**\$115 per person**

Served with warm herb focaccia bread  
& E.V.O.O

### Soup & Salad

Minestrone

or

Chicken & Gnocchi w/ basil pesto &  
toasted pine nut crumble

### Main Course

Chicken Parmesan

or

Chicken Piccata

Cavatappi pasta, sundried tomato,  
cremini mushroom, fontina cream  
Pan roasted seabass, red chimichurri

Charred Brussel sprouts, parmesan,  
lemon, garlic  
Roasted rosemary buttered baby carrots

### Dessert

New York Style Cheese Cake  
Tiramisu  
Cannoli



## Modern American

**\$130 per person**

Served with assorted dinner rolls &  
butter

### Soup & Salad

Clam Chowder

or

Roasted Tomato Bisque

### Main Course

Pan roasted petite tenderloin of beef,  
peppercorn demi, cherry heirloom confit

Grilled Scottish Salmon, crème fraiche,  
pistachio, caper, red onion & tomato relish

Roasted lemon garlic chicken breast,  
marsala golden raisin jus

Sour cream & chive whipped potatoes  
Green beans, garlic, bacon  
Creamed corn

### Dessert

Chocolate peanut butter brownies  
Apple pie, vanilla bean whip crème  
Fruit tart



# Streets of Mexico

\$95 per person

## Soup & Salad

Choice of Pork Pozole, lime cilantro, onion or black bean puree, queso fresco, avocado tomato salsa

Local mixed green salad, roasted corn, queso fresco, lime salted pepitas, watermelon, cucumber

Chopped gem lettuce, jicama, cucumber, tomato, cotija cheese, black bean, chipotle ranch

Taco Station - select (2) flour & corn tortillas - served with Mexican rice, refried beans & cheese enchiladas

Pork Carnitas

Carne Asada

Chicken Tinga

Seasonal Fish

## **Condiments**

Fire roasted tomato salsa / Salsa Verde / Spicy chili de arbol salsa / Pico de gallo / guacamole / queso fresco / cilantro, onion & lime mix

## **Dessert**

Churros

Mexican Flan

Assorted Mexican cookies



# Passed Items

Minimum of 25 pieces per selection  
All listed may be tray passed or displayed

## Cold Horsd'oeuvres

\$8.00 per piece

Shrimp ceviche, corn tortilla, salsa verde

Smoked salmon, toasted rye, crème  
fraiche, caper pickled onion relish

Ahi poke, avocado crème, sesame cone

Mini crab roll

Tomato mozzarella bruschetta, pesto,  
micro basil, charred red onion

Cashew chicken salad, grilled flat bread

Seared beef tenderloin, grilled asparagus,  
borsin cheese bruschetta

Endive, prosciutto, local honey whipped  
goat cheese, roasted shallot

## Hot Horsd'oeuvres

\$8.00 per piece

Crab tots, lemon caper tartar sauce

lamb pops, jalapeño jam

Vegetable spring roll, Thai chili sauce

Ricotta cheese fritter, yellow pepper  
sauce

Mini chicken burrito, chipotle mayo

Mini three cheese quesadilla, lime crème

Grilled shrimp, cilantro pesto

Chicken satay, peanut sauce

Beef satay, Korean bbq

Talking Stick Golf Club will provide cake cutting & plating service, tasting sessions  
for up to four



# Package Cocktail Service

(Minimum of 50 Guests - Consecutive Two Hour Minimum Time Frame)

Includes: your choice of standard well or premium brand liquors, all domestic, imported and draft beers, house wines, sparkling wine, soft drinks

Champagne Toast - house champagne is available for an added \$5 per guest.

Bar Package	Beer & Wine Only	Standard Brands	Premium Brands
Two Hours	\$22 per guest	\$27 per guest	\$31 per guest
Three Hours	\$25 per guest	\$30 per guest	\$35 per guest
Four Hours	\$28 per guest	\$33 per guest	\$39 per guest
	House Wine Varietals All Bottled and Draft Beers	Tito's, Tanqueray Hornitos, Bacardi Jack, Jameson, Crown Dewar's, House Wines, Bottled and Draft Beers	Grey Goose, Casamigos Captain Morgan, Beefeaters Maker's Mark, JW Black, All Available Wines, Bottled and Draft Beers

## Cash Bar Prices Based on Consumption

Additional 23% Service Charge, 8.05% Sales Tax

Standard Brands	\$9.00 each
Premium Brands	\$12.00 & up
House Champagne	\$8.00 per glass
House Wines	\$10.00 per glass
Premium Wines	\$12.00 & up
Domestic Beer	\$7.00 each
Draft/Craft Beer	\$8.00 & up
Import Beer	\$9.00 & up
Soft Drinks	\$4.00 each



# Rehearsal Dinner

## **Plated**

Includes soup or salad and dessert of your choice from the offerings listed below, freshly baked dinner rolls & butter, freshly brewed coffee, iced tea and soft drinks

### **Soup**

Hatch green chili corn chowder

or

Roasted chicken and white bean

### **Salad**

Local greens, cucumber carrot, fennel, heirloom tomato, cabernet vinaigrette

or

Red & yellow roasted beets, baby arugula, goat cheese, oranges, charred red onion, pistachios, orange blossom vinaigrette

### **Entrée Choice**

Jidori chicken breast / harissa cream **\$65**

Honey chipotle Scottish salmon / cucumber crème fraîche **\$55**

Grilled filet of beef 6oz. **\$75** / 8oz. **\$85** / truffle butter

Chilean sea bass / red chimichurri **\$55**

Grilled hangar steak / peppercorn demi **\$70**

### **Starch Choice**

Jalapeno fontina au gratin potatoes

Roasted garlic whipped potatoes

Herb garlic fingerling potatoes

Forest mushroom risotto cake

### **Vegetable Choice**

Grilled Asparagus

Haricot verts

Roasted baby heirloom carrots

Lemon garlic broccolini

Crispy bacon & shallot brussels sprout

### **Desert Choice**

Key lime tart

Carrot cake

Chocolate caramel pecan cheesecake

# La Familia`

Includes freshly brewed coffee, iced tea & soft drinks  
Dinner is based on 90 min of food service. Additional fee for guarantees less than 50

**\$85** per person

Served with warm herb focaccia bread & E.V.O.O

## Soup & Salad

Choice of Italian Sausage, white bean &  
kale or roasted tomato bisque with basil  
pesto

Gem lettuce Caesar / brioche croutons,  
parmesan, lemon garlic Caesar dressing

Heirloom tomato & burrata caprese,  
e.v.o.o, balsamic, micro basil

## Main Course

Chicken parmesan, San Marzano tomato  
sauce, penne pasta

Grilled asparagus, tomato confit  
Lemon garlic broccolini

## Dessert

New York style cheesecake  
Tiramisu





# CONTACT

Annmarie Whetstone

Catering Sales Manager

[awhetstone@talkingstickgolfclub.com](mailto:awhetstone@talkingstickgolfclub.com)

(480) 850-7302

9998 E Talking Stick Way, Scottsdale, AZ 85256