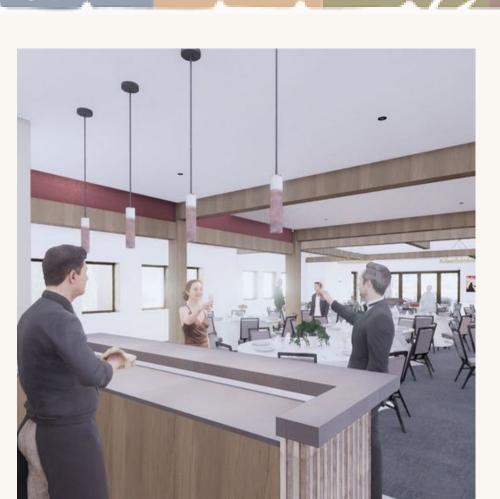


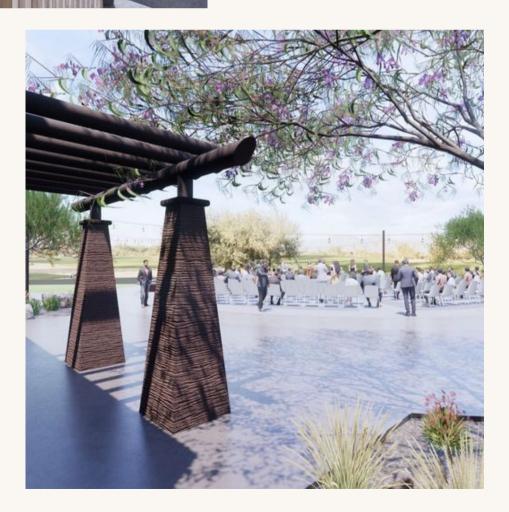
The Perfect Ceremony

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

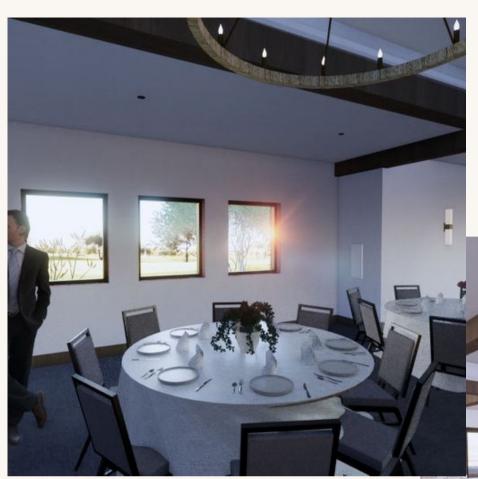
Friday - Saturday \$5.000

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

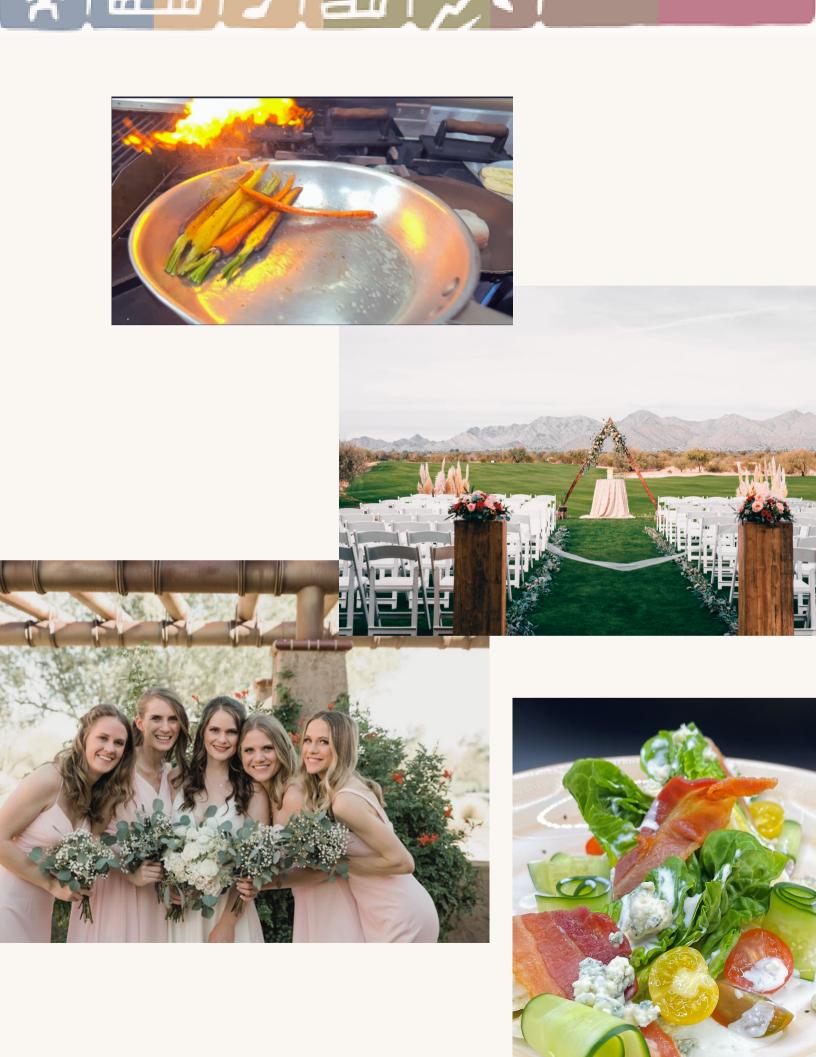




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Plated Options

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 për 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

<u>Dessert</u>

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, créme 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

<u>Dessert</u>

Chocolate peanut butter brownies Apple pie, vanilla bean whip créme 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)

<u>Includes:</u> your choice of standard well or premium brand liquors, all domestic, imported and draft beers, house wines, sparking 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

<u>Soup</u>

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 crow's diary goat cheese, oranges, charred red onion, pistachios, orange blossom vinaigrette

<u>Entrée Choice</u>

Jidori chicken breast / harissa cream **\$65**Honey chipotle Scottish salmon / cucumber crème fraiche **\$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

<u>Dessert</u>

New York style cheesecake Tiramisu



