



Gainey Ranch Golf Club

Weddings

7600 EAST GAINEY CLUB DRIVE
SCOTTSDALE, AZ 85258

480•951•0022

WWW.GAINEYRANCHCC.COM



WELCOME TO GAINNEY RANCH GOLF CLUB

Thank you for your interest in Gainey Ranch Golf Club and congratulations on your engagement! We look forward to helping you create the wedding of your dreams!

Our team is extensively trained in order to execute your wedding to perfection. From delectable cuisine to excite your palette, to outstanding service and signature cocktails, we will help bring your vision to life. As Scottsdale's premier private golf club venue, we take pride in what we do.

"Gainey Ranch Golf Club provides the perfect setting for a magnificent wedding, with the added bonus of 5 STAR food!

Everything was spectacular, each detail was followed through to perfection."

From Today Until Your Day, We Do!

Under The Stars

Rehearsal Dinner & Welcome Party

Gainey Event Lawn Up to 200 Guests



5 Hour Event Space
Bistro Lighting
Infused Water Station
Microphone & Speaker
Votive Candles
Stand up Easel
66" Guest Tables
White Garden Chairs
7' Wood Banquet Display Tables

Floor Length Linens - Multiple Colors to Choose From

\$4,000++

Join us at the Bar

Complimentary
Champagne Toast Pour
With Any Added
Bar Package

Chef's Table & Elevated Food Options Available

Prices Vary

The Main Event



Our beautiful ceremony lawn has picturesque views of the McDowell Mountains, lush golf course greens and sparkling lake. Your ceremony includes:

- Wood or Wrought Iron Arch
- White Padded Folding Chairs
- Fresh Aisle Rose Petals
- Vero Water Station
- Guest Book & Gift Tables
- Unity Table with Linen
- Wrought Iron Easel
- Reserved Seating Signs
- Power Plug-in for DJ or Musician(s)
- Ceremony Rehearsal Time

Use Preferred Wedding Coordinator For Ceremony Discount

CEREMONY FEE: \$2,500++

CAPACITY: 200

The Ballroom

An indoor lounge and outdoor patio provide breathtaking views and romantic ambiance for cocktail hour. Enter our warm and inviting ballroom and enjoy floor to ceiling windows and modern design. Your reception includes:



- Silver Fanfare Chairs
- 66" Round Tables
- Sweetheart or Head Table
- Tall Cocktail Rounds
- Tables for Cake, DJ & Escort Cards
- Floor Length Linens
- Napkins in Choice of Colors
- White Votive Candles
- Gold or Silver Lacquer Chargers
- Cake Knife & Server
- Cake Cutting & Serving
- Table Numbers
- Wood Dance Floor
- China, Glassware & Flatware
- 5-Hour Reception Time



RECEPTION FEE: \$3,000++

CAPACITY: 200

Classic Plated Dinner

\$95++ PER PERSON

Three butler passed hors d'oeuvres, beverage service & a charcuterie display for cocktail hour

Three Courses

Bread service of gourmet rolls & house whipped butter.

Salad service of one preselected salad for all guests

Entree service includes choice of two accompaniments.

The client must provide preselected entree indicators for each guest.

Three tiered wedding cake provided for guest lists over 75.



SALADS

Cranberry Feta

Baby Greens | Crumbled Feta | Candied Pecans
Dried Cranberries | Honey Balsamic Vinaigrette

Caesar

Romaine | Shaved Parmesan
Seasoned Croutons | Creamy Caesar Dressing

Steak House Greens

Mixed Greens | Shaved Carrots
Cherry Tomatoes | Cucumbers
Champagne Vinaigrette

ENTREES

Herb Roasted Airline Chicken Breast

Sun Dried Tomato Cream Sauce

Grilled Salmon

Lemon Dill Butter Sauce

Napolean Vegetable Stacker

Balsamic Reduction

Jerk Rubbed Pork Loin*

Pan Jus

Wild Mushroom Risotto Cake

Tomatillo Puree

ACCOMPANIMENTS

Grilled Asparagus

Lemon Broccolini

Herb Roasted Carrots

Chef's Vegetable Medley

Garlic Whipped Mashed Potatoes

Roasted Fingerling Potatoes

Red Quinoa

Wild Rice Pilaf

Elegant Plated Dinner

\$110++ PER PERSON

Three butler passed hors d'oeuvres, beverage service & a charcuterie display for cocktail hour

Three Courses

Bread service of gourmet rolls & house whipped butter.

Salad service of one preselected salad for all guests

Entree service includes choice of two accompaniments.

The client must provide preselected entree indicators for each guest.

Three tiered wedding cake provided for guest lists over 75.



SALADS

Cranberry Feta

Baby Greens | Crumbled Feta | Candied Pecans
Dried Cranberries | Honey Balsamic Vinaigrette

Caesar

Romaine | Shaved Parmesan
Seasoned Croutons | Creamy Caesar Dressing

Wedge

Iceberg Lettuce | Bacon | Bleu Cheese
Heirloom Tomatoes | Bleu Cheese Dressing

Steak House Greens

Mixed Greens | Shaved Carrots
Cherry Tomatoes | Cucumbers
Champagne Vinaigrette

ENTREES

Herb Roasted Airline Chicken Breast

Sun Dried Tomato Cream Sauce

Grilled Salmon

Lemon Dill Butter Sauce

7oz. Prime Filet Mignon*

Cabernet Demi

Chilean Sea Bass

Lemon Cream Sauce

Jerk Rubbed Pork Loin*

Pan Jus

Wild Mushroom Risotto Cake

Tomatillo Puree

Napolean Vegetable Stacker

Balsamic Reduction

ACCOMPANIMENTS

Grilled Asparagus

Lemon Broccolini

Herb Roasted Carrots

Chef's Vegetable Medley

Garlic Whipped Mashed Potatoes

Roasted Fingerling Potatoes


Red Quinoa

Wild Rice Pilaf

Parmesan Risotto



Enhancement



Hors D'oeuvres

Passed or Displayed

TURN IT INTO A DUET!

Add to Any Dish
\$25++ Per Person

Jerk Rubbed Pork Loin | Pan Jus

Garlic Herbed Shrimp Kabob

Crab Cake | Boom Boom Sauce

4 oz. Prime Tenderloin | Cabernet Demi

Lobster Tail | Beurre Blanc

Herbed Grilled Chicken Breast | Lemon Cream

Seared Airline Chicken Breast | Sundried Tomato Cream

Herb Grilled Salmon | Lemon Dill Butter

Chilean Sea Bass | Lemon Cream

FAMILY STYLE

Add \$30++ per person to make any option into a
Chef's Table.

*Carving station required:
\$200++

Chef attendant for 2-hours

Or

Add \$40++ to make it family style with a
maximum of 80 guests.

CHILLED SELECTIONS

Spicy Ahi Tartare Wonton Cone

Teriyaki Chicken Asian Rice Crisp

Chipotle Chicken Stuffed Wonton Cone with Jalapeno Crema

Salami Coronet on Brioche

Sesame Ahi Tuna with Wasabi Caviar on Wonton Crisp

Caprese Skewer with Balsamic Glaze

Seared Rare Beef on Polenta Round with Horseradish Crema

Vegetable Napoleon on a Parmesan Crisp

Deviled Egg with Chives

Shrimp Cocktail Martinis add \$3++ per glass

Charcuterie Jars add \$8++ per Jar

WARM SELECTIONS

Mini Beef Wellington with Bearnaise Sauce

Coconut Crusted Chicken Satay with Sweet Thai Chili Sauce

Bacon Wrapped Scallop

Bacon Wrapped Short Rib

Manchego Beef Empanada with Cilantro Sour Cream

Tandori Chicken Satay with Herbed Yogurt Cream

Mini Crab Cake with Mango Papaya Salsa

Chili Con Queso Quesadilla Horn with Salsa Roja

Buffalo Chicken Phyllo Puff

Arancini Risotto with Basil Marinara Sauce

Black Bean & Jalapeno Empanada with Cilantro Sour Cream

Spanakopita

Spinach & Artichoke Tortilla Crisp



Late Night Bites

Late Night Bites are provided one hour prior to your reception's end. Items priced per person.

SLIDER BITES | \$19++

Beef with Cheddar
Kalua Pulled Pork with Apple Slaw
Buffalo Breaded Chicken with Blue Cheese

STREET TACOS | \$20++

Shredded Beef | Grilled Chicken
Shredded Mexican Cheese | Shredded Lettuce
Guacamole | Sour Cream | Salsas | Pico de Gallo
Flour & Corn Tortillas

COOKIE JAR | \$12++

Assorted Cookies | Whipped Topping | Milk Bar

MOVIE TIME | \$11++

Local Assorted Flavored Popcorn

SCOTTSDALE SOUTHWEST | \$20++

Mini Cheese Quesadillas | Beef Taquitos
Tortilla Chips | Warm Queso | Guacamole | Salsa

SOFT PRETZEL BAR | \$20++

Plain | Salted | Cinnamon Sugar
Cheese Sauce | Sugar Glaze | Mustard

DONUT WALL | \$17++

Assorted Donuts Displayed on
Gainey's Signature Donut Wall

PIZZA | \$19++

Cheese Pizza | Mixed Vegetable | Pepperoni

FRENCH FRIES | 12++

Steak Fries | Ketchup | Ranch | Chef's Sauce

*We can
customize your menu!
Ask us how!*

Bar Packages

WELL BAR

2 HOURS: \$30++ | 3 HOURS: \$36++ | 4 HOURS: \$44++ | 5 HOURS: \$54++

SPIRITS	Conciere Vodka, Tequila, Gin, Whiskey, Scotch, Triple Sec, JJames Bourbon
WINES	House Chardonnay, Cabernet Sauvignon, White Zinfandel, House Sparkling
IMPORTED & CRAFT	Blue Moon, Corona, Corona Light, Modelo Especial
DOMESTIC BEER	Miller Lite, Coors Light, Leinenkugel
NON-ALCOHOLIC	Soft Drinks, Juices

PREMIUM BAR

2 HOURS: \$32++ | 3 HOURS: \$38++ | 4 HOURS: \$46++ | 5 HOURS: \$56++

SPIRITS	Tito's, Absolut, Deep Eddy, Casa Migos, Beefeater, Jim Beam White, Jack Daniel's, J&B, Captain Morgan, Myer's Dark, Kahlua, Finest Call Mixers, DeKuyper Cordials Woodbridge
WINES	Chardonnay, Cabernet Sauvignon, White Zinfandel, Chateau Ste. Michelle Sparkling
IMPORTED & CRAFT	Blue Moon, Corona, Corona Light, Modelo Especial
DOMESTIC BEER	Miller Lite, Coors Light, Leinenkugel
NON-ALCOHOLIC	Soft Drinks, Juices

SUPER PREMIUM BAR

2 HOURS: \$34++ | 3 HOURS: \$40++ | 4 HOURS: \$48++ | 5 HOURS: \$58++

SPIRITS	Ketel One, Tanqueray, Bombay Sapphire, Crown Royal, Jameson, Templeton Rye 4 Year, Dewar's White Label, Hornitos Reposado, Milagro Silver, Bailey's, Finest Call Mixers, DeKuyper Cordials
WINES	Club's Seasonal Selection of Wines, Sparkling Wine
IMPORTED & CRAFT	Blue Moon, Corona, Corona Light, Modelo Especial
DOMESTIC BEER	Miller Lite, Coors Light, Leinenkugel
NON-ALCOHOLIC	Soft Drinks, Juices

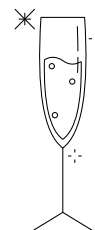
ULTRA PREMIUM BAR

2 HOURS: \$38++ | 3 HOURS: \$45++ | 4 HOURS: \$53++ | 5 HOURS: \$63++

SPIRITS	Belvedere, Grey Goose, Hendrick's, Knob Creek, Woodford Reserve, Crown Royal Reserve, Chivas 12 Year, Johnnie Walker Black, Glenlivet 12 Year, Herradura Reposado, Don Julio Anejo, Hennessy VS, Courvoisier VSOP, Chambord, Cointreau, Grand Marnier, St-Germain, Finest Call Mixers, DeKuyper Cordials, Club's Seasonal Selection of Ultra Premium Wines, Sparkling Wine
WINES	Club's Seasonal Selection of Wines, Sparkling Wine
IMPORTED & CRAFT	Blue Moon, Corona, Corona Light, Modelo Especial
DOMESTIC BEER	Miller Lite, Coors Light, Leinenkugel
NON-ALCOHOLIC	Soft Drinks, Juices

Add A Champaign Wall

Only \$450++ Per Wall





Bar Options

All Tiers are priced per drink.
 Wine list may be updated based on seasonality.
 All alcohol must be poured and served by a
 Gainey Ranch TIPs Certified Bartender.
 A bartender fee of \$150++ and
 casher fee of \$150++ will apply per attendant.

CASH OR CONSUMPTION BAR

ULTRA PREMIUM SPIRITS & WINES	\$16++
SUPER PREMIUM SPIRITS & WINES	\$15++
PREMIUM SPIRITS & WINES	\$13++
WELL SPIRITS	\$11++
WELL WINES	\$11++
IMPORTED & CRAFT	\$9++
DOMESTIC BEER	\$8++
NON-ALCOHOLIC	\$7++

SIGNATURE COCKTAILS & CRAFT BEERS

Customize your bar menu by adding a fun Signature Cocktail or select Craft Beers!
 Ask your Private Events Team to create your ideas based on colors, themes and/or spirit and beer selections!
 Additional charges may vary.

Custom Details



SEATING

- Fanfare Color Cushions Pricing Varies
- Chiavari Chairs Pricing Varies
- X-Back Chairs Pricing Varies

LINENS

- L'amour Pricing Varies
- Sequin Pricing Varies
- Prints Based on Selection

PLACE SETTINGS

- Gold Flatware Pricing Varies
- Glass Chargers Pricing Varies

DRAPERY

- 4-Panel \$1,800++
- 8-Panel \$2,800++
- Add Twinkle Lights \$400++

LIGHTING

- Crystal Chandelier \$400.00++
- LED Colored Uplights \$200.00++

FIREWORKS

- 4-Minute Display \$4,000.00++
- Sparkler Fairwell 40 Count..... \$35++

ENHANCEMENTS

- Beer Burro Price Varies
- Champagne Wall \$450++

DANCE FLOOR

- Vinyl Wrap Price Varies

HAPPY HOUR ACTIVITES

- Putting Green \$250++

CEREMONIAL MEMORIES

- Sand Pouring \$120++
- Wine Box \$150++
- Unity Shot \$8++ each

TRANSPORTATION SERVICE

- Airport or Hotel Pick UpPrice Varies
- Get Away Black Car RentalPrice Varies
- Front of Club Vallet Price Varies



Let us paint your memories!

Delivery & Setup Fees Applicable

Recommended Vendors

We do Require a Professional Day of Wedding Coordinator for Weddings over 25 guests.
You can use any outside vendor Gainey approves in advance. These are just our recommended.

WEDDING COORDINATORS

Hitch Without a Glitch
hitchwithoutaglitch.com

J.Starr Stylized Weddings & Events
jstarrweddings.com

LO & Behold Concepts
loandbeholdconcepts.com

Karen with KDP Event
kdpevents.com/

Stylish Events by Lisa
stylishereventsbylisa.com

WEDDING CAKE (Only Required Vendor)

Honeymoon Sweets
honeemoonsweets.com

Lesley's Creative Cakes
lesleyscreativecakes.com/contact

FLORISTS

Bloom Event Floral
bloomeventfloral.com

Dei-Zinz Fresh Studio
dei-zinzfreshstudio.com

Tabletops Etc.
tabletopsetc.com

HOTELS & RESORTS

Hyatt Regency Resort & Spa
scottsdale.hyatt.com

Sonesta Suites Hotel
sonesta.com

PHOTOGRAPHERS & VIDEOGRAPHERS

Riane Roberts
rianeroberts.com

Rachel Solomon
rachel-solomon.com

Ryan Nicole Photography
ryannicole.com

Emotion Blog
emotionblog.com

DJ'S & ENTERTAINMENT

Starz Entertainment
starzentertainment.net

Got You Covered
gotyoucoveredmusic.com

SKM Entertainment
info@skmentertainment.com

OFFICIANTS

Liz O'Brien with Joyful Unions
joyfulunions.com

Matt T. Nathanson
firstofficiant.com

Reverend Barry Schwartz
carefree319@aol.com

HAIR & MAKEUP

Dual Vanity Hair and Makeup
dualvanityhairandmakeup.com

KLM Artistry
klmartistry.com

Glenda & Gabi Beauty Glam
@facesbygabi

Policies & Procedures

FOOD & BEVERAGE

All food and beverage items served within Gainey Ranch Golf Club must be prepared and presented by Gainey Ranch Golf Club. Local health code regulations prohibit guests from removing remaining food and beverage from the golf club. Gainey Ranch Golf Club, as a 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 supplied and served by Gainey Ranch Golf Club. Any violation of these laws and regulations will result in confiscation of food and/or beverage and will receive a penalty equal to first deposit, at the Club's discretion. Consuming raw or undercooked meats, poultry, shellfish or eggs may increase your risk of foodborne illness. Please inform your coordinator if you or any party has food allergies or special dietary requirements. ClubcorpUSA Inc, all rights reserved. 45188 0819 SS

EVENT INCLUSIONS

MENU TASTING

Booked wedding couples receive a tasting of their choosing to include hors d'oeuvres, salads and entrees approximately two to three months prior to your wedding. The tasting is complimentary to our wedding couple only; however, you may invite additional guests at \$150.00++ per person.

Wedding Planners/Coordinators are always hosted guests of the Club.

PLATED MEAL SERVICE

You are required to provide place cards for each guest with their appropriate meal indicators. Entrée counts must be provided one week prior to wedding.

TABLE STANDARDS

Our standard sit down and buffet service is planned for 66" round tables of eight to ten guests per table. The wedding couple will determine whether they would rather sit at a sweetheart table, an intimate table for two or a wedding party table where their wedding party joins them.

PAYMENT POLICIES

DEPOSITS

Gainey Ranch Golf Club policy requires a 25% deposit to confirm your event. A second deposit of 25% of the total balance will be due at the agreed midway point of the planning process. Your remaining balance is due one week prior to the event.

FORMS OF PAYMENT

Payments can be made by personal check, certified check, American Express, Visa, MasterCard or Discover. All Credit Card charges will incur an additional 3.5%.

CANCELLATION

In the event of a cancellation for any reason, the security deposit and/or any partial payments will not be refunded and the following payment scale will apply as liquidation damages:

0-45 DAYS: 00% OF EXPECTED REVENUE
46-90 DAYS: 75% OF EXPECTED REVENUE
91-120 DAYS: 50% OF EXPECTED REVENUE
121+ DAYS: 40% OF EXPECTED REVENUE

SERVICE CHARGE & SALES TAX

- All food, beverage, equipment and service items are subject to 22% service charge and 8.05% sales tax.
- The service charge is taxable in the State of Arizona.
- ++ indicates the addition of 22% service charge and 8.05% sales tax.
- The service charge is not a tip or gratuity.

FINAL GUARANTEES

Once the final guarantee is submitted two weeks prior to your wedding, the count may not be decreased. Your final balance due will be based on the final guarantee or the actual number of meals served, whichever is greater. Gainey Ranch Golf Club will make every attempt to accommodate increases in your count after the final guarantee is due. However, may be subject to a 10% surcharge. All meal selections will be part of the final guarantee. Any special meals requested and accommodated on site will be added to your invoice upon completion of your event.

DRESS CODE

Hosts are responsible for seeing that their guests conform to the Club's dress code upon each visit to Gainey Ranch Golf Club. Prohibited attire shall include, but not limited to the following: t-shirts of any kind, sweatsuits, swimsuits and all pool attire, bicycle or gym shorts, short shorts, strapless tops, bare midriffs or other extreme cut tops, worn or tattered clothing, ripped or torn denim shorts or pants, shirts or other articles.

OVERTIME CHARGES

Wedding receptions are based on a five-hour property rental period beginning at cocktail hour. Overtime charges of \$250++ per half hour applies to weddings exceeding the allotted time.

**BRIDE & GROOM ROOM**

The bridal room and groom room can be accessed up to two hours prior to your ceremony or reception. No male hair stylists, make-up artists or photographers are permitted in the bridal room without the Club's permission as it is in the women's restroom.

PARKING

Complimentary uncovered parking is provided in our Guest Lot and features roaming security by Gainey Ranch Community Association. Overnight parking is not permitted. The Member Lot is for Members only.

LIABILITY

Gainey Ranch Golf Club is not responsible for damage or loss of any merchandise, articles or valuables of the host, host's guests, or contractors prior to, during, or subsequent to any function. Host is responsible for any and all damages done to facilities; during the period of time the facilities are subject to the host's use and/or the use of any independent contractor hired by the host or the host's agent. This includes all inappropriate behavior as the host is responsible for all actions of their parties and/or their contractors. Results can lead up to and including termination of membership if applicable. A damage deposit may be required, and a cleaning fee may be assessed if extensive cleaning is required in the Club or in any part of the building or its ground.

