

Your Dream Wedding at Grayhawk Golf Club



8620 E. Thompson Peak Pkwy
Scottsdale, AZ 85255
480-502-1800

General Information

- Food and Beverage:** Food and Beverages of any kind, are not permitted to be brought onto Grayhawk Golf Club Property by any guest or invitee. (Excluding small candy guest favors set at place settings and wedding cake.)
- Specialty Cake:** Grayhawk Golf Club will allow our guests to provide their cake from an outside vendor. Cake cutting fee is complimentary. Your catering representative can assist you with a preferred list of bakeries.
- Seating:** Grayhawk Golf Club will provide you with a detailed room diagram for your use to determine guest seating arrangements.
- Linen Selections:** Grayhawk Golf Club offers complimentary linens for your event. Your catering manager can advise you of colors available. For guests requesting specialty linens, your catering representative will be happy to assist you in arranging these rentals.
- Guarantees:** In arranging for your special event, attendance must be specified in writing at least 5 days in advance of your event date.
- Billing:** Your function is to be paid prior to the conclusion of your event. Grayhawk Golf Club will set up a deposit schedule that will be outlined in your Catering Confirmation.
- Tax:** All federal and local taxes and charges which may be imposed or by applicable to this Agreement and to the services rendered by Grayhawk Golf Club are in addition to the prices herein agreed upon, and the guest agrees to pay them separately.
- Service Charge:** Twenty-two percent (22%) is to be added to the guest's bill for all food and beverages which is taxable at 8.05%.
- Prop 206 Fee:** A 2.5% tax inclusive Prop 206 fee will be added to all food, beverage, labor and rental fees on your final bill.
- Deposits:** All deposits will be credited toward the total cost of your event. An initial deposit is due with the signing of your Catering Contract of Terms, Conditions and Confirmation. All deposits are non-refundable.
- Parking:** Grayhawk Golf Club has ample parking for your guests. If you prefer Valet parking, your catering representative can assist in contracting these arrangements.

Happy Wedding Planning!



Our Events Team has designed a few Wedding Reception Packages, so that every future bride is sure to find a menu that fits their vision and budget. Don't see exactly what you're looking for? Don't worry, we will work together to create the perfect menu for you!

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P.S. Like us on Facebook at "Weddings at Graghawk Golf Club" and Follow us on Instagram @graghawkgolfweddings and we will feature your wedding on our page!



Elegant Wedding Package

Includes the Following:

Champagne Toast
1 Hour Hosted Bar

*Butler Passed Hors d'Oeuvres

(Choice of 3)

See Hors d'Oeuvres page for selection

**Butlers \$100.00+Tax*

Plated Dinner

Includes the Following:

Salad- Choice of 1

See plated salad page for selection

Entrée- Choice of 2

See plated entrée page for selections

Dinner Rolls and Butter
Coffee and Tea

Add Plated Appetizer \$8.00++

(See Page 7)



Wedding Package
\$125.00++ Per Guest

Ceremony
\$2,000.00 ++ Tax

Buffet Wedding Package

Includes the Following:

- o Champagne Toast
- o Elaborate Cheese Display
- o 1 Hour Hosted Bar
- o Butler Passed Hors d'Oeuvres (Choice of 2)

Build your Own Dinner Buffet:

Selection of (1) Salad (Selections listed on Page: 12)
(Selection of 1 Included- Each additional \$5++/per guest)

Selection of (2) Sides (Selections listed on Page: 13)
(Selection of 2 Included- Each additional \$5++/per guest)

Selection of (2) Entrées (Selections listed on Page: 14)
(Selection of 2 Included- Each additional \$8++/per guest)

Dinner Rolls and Butter
Coffee and Tea

Buffet Wedding Package
\$130.00++ Per Guest

Ceremony
\$2,000.00 ++ Tax

Wedding Hors d' Oeuvres

Cold Options:

Smoked Salmon, Chive Cream Cheese, Cucumber

Artichoke and Romano Cheese Bruschetta

Boursin Cheese, Sun-Dried Tomato, Asparagus
on Pesto Crouton

Sriracha Chicken Salad Spring Roll Cup
Mandarin Orange

Smoked Shrimp, Red Chile Tortilla, Avocado
Mango Salsa

Fresh Strawberry Stuffed with Whipped Brie and
Granola

Tomato and Basil Mozzarella Bruschetta



Hot Options:

Zucchini Quinoa Fritters
Chipotle Ranch

Mini Chicken Taco
Garden Salsa

Pork and Mango Empanadas
Honey Mango Glaze

Mini Chicken Cordon Bleu

Swedish Meatballs

Grilled Cheese Tomato Basil Triangle

Coconut Crusted Chicken Satay
Thai Peanut Sauce

Shrimp and Pineapple Wonton
Honey Wasabi Sauce

Roasted Vegetable Quesadilla Triangles

Philly Cheese Steak Rolls
Velveta Cheese Sauce

Crispy Artichoke and Leek Stuffed
Mushroom

Sonoran Chicken Quesadilla Triangle
Garden Salsa

Tray Passed Butler Style \$100.00+ Tax, Per Server

Deluxe Hors d' Oeuvres

Additional \$2.00++, Per Guest, for each selection

Bacon Wrapped Sea Scallop
Sweet Chili Sauce

Coconut Crusted Jumbo Shrimp
Citrus Cocktail Sauce

New Zealand Lamb Chop
Mint Jelly

Spicy Ahi Tuna in a Wonton Cone

Dungeness Crabcake
Spicy Remoulade Sauce

Mini Beef Wellington
Horseradish Cream

Lobster and Brie Quesadilla Triangle
Roasted Red Pepper Aioli

Mini Beef Kabobs
Chimichurri Sauce

Jumbo Shrimp Cocktail Parfait



Plated Appetizers

\$8.00++ Per Guest

Mushroom Bisque Wrapped in Puff Pastry

Baby Charcuterie Board
Salami, Prosciutto, Brie, Parmesan, Fig Jam, Dried
Mango, Assorted Crackers

Spinach and Cheese Ravioli
Lemon Pistachio Gremolata
Ricotta, Basil Vinaigrette

Roasted Vegetable Strudel
Jalapeno Pesto

Mini Caprese Platter
Heirloom Tomato, Fresh Mozzarella,
Basil, Balsamic Reduction

Dungeness Crab Cake
Citrus Fennel Slaw, Mustard Beurre Blanc

Shrimp and Polenta Balls
Creamy Garlic Parmesan Polenta



Plated Dinner Salads

Kale and Arugula Salad: Shaved Fennel,
Pecorino Romano, Orange Segments, Walnuts,
Citrus Vinaigrette

Caesar Salad: Romaine Lettuce, Parmesan
Cheese, Herb Croutons, Caesar Dressing

Baby Greens Salad: Bosc Pears, Oregon Bleu
Cheese, Candied Walnuts, Strawberries,
Raspberry Dressing

Mixed Greens Salad: Radicchio, Goat Cheese
Crouton, Sun-Dried Cranberries, Sugared
Pecans, Mustard Vinaigrette

Caprese Salad: Mesclun Greens, Ciliegine
Mozzarella, Cherry Tomatoes, Pesto, Quinoa,
Balsamic Vinaigrette

Hearts of Butter Lettuce: Marinated Artichokes,
Watercress, Roasted Roma Tomatoes,
Roasted Garlic Pine Nut Dressing

Melon Prosciutto Salad: Cantaloupe, Honeydew,
Peach, Mozzarella, Honey Jalapeno Glaze



Plated Entrées

Spinach and Mascarpone Stuffed Salmon

Carrot and Parsnip Purée,
Roasted Cauliflower,
Basil Vinaigrette

Searched Breast of Chicken

Herbed Farro Risotto, Mushrooms
Grilled Asparagus, Leeks, Lemon
Black Truffle Glaze

Citrus and Spinach Stuffed Breast of Chicken

Sweet Potato, Bacon and Brussel Sprout Hash,
White Wine Mustard Sauce

Lemon Chicken Piccata

Wild Spring Rice, Zucchini Noodles,
Sundried Tomato, Grilled Lemon,
Caper Lemon Sauce

Miso Marinated Salmon

Mint Mango Relish
Black Sesame Rice, Gingered Carrots,
Lemongrass Butter Sauce



Plated Entrées

Homemade Lobster Ravioli

Jumbo Shrimp, Sugar Snap Peas, Tomatoes,
Artichokes, Garlic Lemon Cream Sauce

\$10.00 ++ Additional Per Entrée

Seared Beef Tenderloin

Red Skin Smashed Potatoes or
Herbed Fingerling Potatoes
Haricot Vert or Grilled Broccolini

Crispy Onion Straws,
Zinfandel Cherry Reduction

\$10.00 ++ Additional Per Entrée

Short Rib Osso Bucco

Herbed Fingerling Potatoes,
Grilled Broccolini,

\$10.00 ++ Additional Per Entrée

Add to Any Entrée:

Salt & Pepper Shrimp Scampi

\$5.00 ++ Additional Per Entrée



Dinner Buffet Salads

Kale and Arugula Salad:

Shaved Fennel, Pecorino Romano, Orange Segments,
Walnuts, Citrus Vinaigrette

Caesar Salad:

Romaine Lettuce, Parmesan Cheese, Herb Croutons,
Caesar Dressing

Greek Salad:

Romaine Lettuce, Cherry Tomatoes, Cucumbers, Kalamata Olives,
Feta Cheese, Mint Leaves, Farro,
Red Wine Shallot Vinaigrette

Garden Greens Salad:

Cherry Tomatoes, Carrots, Cucumbers, Herb Croutons, Balsamic
Vinaigrette and Buttermilk Ranch Dressings

Caprese Salad:

Baby Red Oak, Buffalo Mozzarella, Vine Ripened Tomatoes, Basil,
Cracked Black Pepper, Balsamic Glaze

Hearts of Butter Lettuce:

Marinated Artichokes, Watercress, Roasted Roma Tomatoes,
Roasted Garlic Pine Nut Dressing

Melon Prosciutto Salad:

Cantaloupe, Honeydew, Peach, Mozzarella,
Honey Jalapeno Glaze
(\$5.00++ Upgrade)



Dinner Buffet Sides

Poblano Chile Mac and Cheese

Veggie Orzo Soup

Chef's Pasta Salad with Roasted Garlic Dressing

Cheese Tortellini Salad
Sun-dried Tomatoes and Pesto

Sweet Corn and Black Bean Succotash

Traditional and Roasted Red Pepper Hummus
Crudite Vegetables

Green Chile and Cheese Tamales

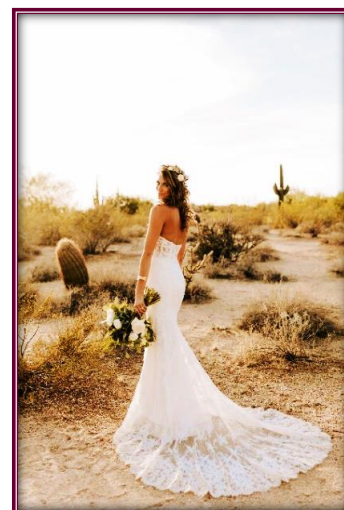
Quinoa Salad
Roasted Vegetables

Stuffed Shells
Tomato Basil Sauce, Parmesan Cheese

Chef's Vegetable Medley

Roasted Garlic & Thyme Mashed Potatoes

Baby Charcuterie Board with Salami, Prosciutto, Briz,
Parmesan, Fig Jam, Dried Mango, Assorted Crackers
(\$5.00++ Upgrade)



Dinner Buffet Entrees



Tortilla Crusted Breast of Chicken
Ancho Chile Tomato Broth, Cilantro Crema

Buttermilk Crispy Chicken Breast
Creamed Corn Sauce

Grilled Salmon
Prickly Pear Barbecue Sauce

Artichoke Crusted Salmon
Garlic Cream Sauce

Parmesan & Herb Crusted Cod
Moroccan Chorizo Broth

Grilled Beef Medallions
Tequila Sauce
(\$10.00++ Upgrade)

Sautéed Beef Medallions
Fried Crispy Onions, Roasted Mushrooms
Cognac Shallot Sauce
(\$10.00++ Upgrade)



Herb Roasted Prime Rib
Au Jus, Horseradish Cream
(\$10.00++ Upgrade)

(1) Culinary Attendant Required \$200.00+tax

Menu Enhancements

Pre-Ceremony Bridal Tray

Cheese, Sliced Fruit and Baguettes
Vegetable Crudité with Ranch Dip
Trio of Specialty Cocktail Sandwiches
(1) Bottle of Domaine Ste. Michelle Champagne
\$25.00 ++ Per Person

Late Night Snacks

Slider Station

(Choice of Two)

Hamburger with Cheddar Cheese, Pickle, and Ketchup
Bratwurst with Roasted Peppers
Chicken Slider with Pepper Jack Cheese and Honey Mustard
Pulled pork with Pineapple Cole Slaw
Prime Rib with Au Jus and Horse Radish Cream
\$10.00 ++ Per Person

Taco Station

(1) Culinary Attendant to Serve \$200.00+tax each, per (100) guests

Shredded Beef and Chicken
Flour Tortillas, Shredded Cabbage,
Queso Fresco, Sour Cream, and Salsa
\$8.00 ++ Per Person

Grilled Cheese Station

(Choice of Three)

Gruyere, Caramelized Onions on Sour Dough
Mozzarella, Tomato, Basil, Cracked Black Pepper, Roasted Garlic,
Balsamic on White Bread
Brie, Granny Smith Apple, Fig Jam on Wheat Bread
Aged White Cheddar, Jalapeno Bacon, Poblano Chiles on White Bread
Goat Cheese, Roasted Peppers, Pecans on Raisin Bread
\$8.00 ++ Per Person
(1) Attendant Required \$200.00+tax

Pretzel Bits

Yellow Mustard and Cheese Sauce
\$8.00 ++ Per Person



Dessert Stations

Dessert Bar

Chef's Selection of Assorted Cakes,
Pastries, Cheesecakes, Macaroons,
Chocolate Dipped Strawberries
\$15.00++ Per Guest

Simple Dessert Bar

Assorted Cookies and Brownies
\$8.00++ Per Guest

Cupcake Bar

Lemon Meringue, Peanut Butter, Red Velvet,
Chocolate, Vanilla Bean, Jelly Roll
\$12.00++ Per Guest

Donut Bar

Powdered Sugar, Cinnamon, Chocolate,
Sugar Crunch Mini Donuts
\$10.00++ Per Guest

Italian Dessert Station

Tiramisu, Mini Cannoli's,
Chocolate Biscotti, Italian Wedding Cookies
\$12++ Per Guest

Sundae Bar

Vanilla Ice Cream
Chocolate Sauce, Caramel Sauce,
Cherries and Whipped Cream
Assorted Sprinkles of:
M&Ms®, Crushed Oreos®, Crushed Snickers®,
No-Nut Brownies
\$10.00++ Per Guest
(1) Attendant Required \$200.00+tax



Beverage Menu

Liquor	Premium Brands	Ultra-Premium Brands
Vodka	Pearl Vodka	Tito's Vodka
Rum	Ron Matusalem	Bacardi Light
Gin	Beezeater	Tanqueray
Scotch	J.W. Red Label	Dewars
Tequila	Corazon	Casamigos Silver
Bourbon	Jim Beam	Buffalo Trace
Whiskey	Jack Daniels	Jameson

Open Bar Packages

Premium Brands	Ultra-Premium Brands
First Hour Included in Wedding Package Each Additional Hour \$12.00++ Per Guest	First Hour Upgrade \$2.00++ Per Guest Each Additional Hour \$14.00++ Per Guest
(1) Bartender Complimentary Includes Cocktail Mixers, House Wines, Import and Domestic Beers Bottled Sodas and Waters, Iced Tea and Lemonade	

Hosted & Cash Bar Pricing

Bartender Required \$200.00 +Tax Each Per 100 Guests

SELECTIONS	HOST BAR
Premium Brands	\$12.00 ++Each
Ultra-Premium Brands	\$14.00 ++Each
House Wines & Champagne	\$10.00 ++ Each
Domestic Beers	\$6.00 ++Each
Imported Beers	\$7.00 ++Each
White Claw	\$7.00 ++Each
Soft Drinks	\$4.00 ++Each
Bottled Water	\$4.00 ++Each

****Ask About Adding A Signature Cocktail****

Upgraded Wine Selections

Whites:	<u>Per Bottle</u>
Chardonnay: Angelini, Monterey	\$42.00++
Chardonnay: Rodney Strong "Chalk Hill", Sonoma	\$47.00++
Chardonnay: Knotty Vines	\$40.00++
Sauvignon Blanc: Daou, Paso Robles	\$44.00++
Rose: Martin Ray, Russian River Valley	\$42.00++
Reds:	
Cabernet Sauvignon: Milbrandt Vineyards, Columbia Valley	\$42.00++
Cabernet Sauvignon: Martin Ray Reserve, Napa Valley	\$68.00++
Pinot Noir: Knotty Vines	\$40.00++
Pinot Noir: Meiomi, California	\$52.00++
Red Blend: Knotty Vines	\$40.00++
Sparkling:	
Sparkling: Domaine Carneros By Taittinger, Brut, CA	\$62.00++
Champagne: Veuve Clicquot Brut Yellow Label, France	\$122.00
Tempted:	
Chardonnay: Rombauer, Carneros	\$77.00++
Chardonnay: Far Niente, Napa Valley	\$102.00++
Cabernet Sauvignon: Caymus, Napa Valley	\$132.00++
Cabernet Sauvignon: Silver Oak, Alexander Valley	\$142.00++
Pinot Noir: Belle Glos "Clark & Telephone", Santa Barbara	\$77.00++
Merlot: Hall, Napa Valley	\$67.00++
Meritage: Rodney Strong "Symmetry", Alexander Valley	\$92.00++

Please ask your Sales Manager For Details About Additional Selections

We have two completely separate wedding venues to select from. The following pages provide photos from previous weddings for your inspiration.

Enjoy! 

At the Grayhawk Clubhouse



Clubhouse Patio



At the Fairway House



At the Fairway House





Thank you for considering Grayhawk Golf Club
as the venue for your special day!

Happy Planning,

Lauren and Emily